

List of references

0	Estimated as 100 % edible (net weight).
10	Missing value, content not known.
20	Estimated value.
30	Calculated value from a similar food item.
40	Old data, unknown origin.
50	Estimated as a naturally occurring zero value, not analysed.
60a	Estimated as zero value when the analysed value is below the limit of quantification.
60b	Analysed value is below the limit of quantification of the method. The result is outside the measurement range of the accreditation of the method.
60c	Estimated value. Due to value falling in between the limit of detection and the limit of quantification, the value is estimated to be half of the limit of quantification.
61a	Calculated value from the following factors for protein 17, fat 37, carbohydrate 17, dietary fibre 8 and alcohol 29 kJ/g, respectively.
61b	Calculated value from the following factors for protein 4, fat 9, carbohydrate 4, dietary fibre 2 and alcohol 7 kcal/g, respectively.
65	Calculated from the sum of preformed niacin (depends on food group) and niacin activity from tryptophan.
70	Calculated from a specific factor for fatty acids in total fat.
71	Calculated from the percentual content of fat in a similar food item.
72	Fatty acids from dairy products calculated from specific factors (the internal standard fatty acids distribution) multiplied by the total amount of fatty acids (fat content X fatty acid factor 0.945).
73a	Calculated as the sum of omega-3 fatty acids from reference 108b: Data from the industry to the Food Composition Table 2015, analysed value.
73b	Calculated as the sum of omega-3 fatty acids from reference 216: Norwegian Food Safety Authority and Directorate of Health and Social Affairs. Nutrient analysis 2006-2009. Raw fish. Published report (2012); "Nutritional composition of selected wild and farmed raw fish". https://www.mattilsynet.no/mat-og-drikke/uonskede-stoffer-i-mat/miljogifter/analyser-av-naeringsstoffer-i-matvarer/nutritional-composition-of-selected-wild-and-farmed-raw-fish-2006-2008
73c	Calculated as the sum of omega-3 fatty acids from reference 207: National Council for Nutrition and Physical Activity and Norwegian Food Control Authority. Nutrient analysis 2000. Dif. food items. Internal notes.
73d	Calculated as the sum of omega-3 fatty acids from reference 208: Norwegian Food Control Authority and Directorate of Health and Social Affairs. Nutrient analysis 2001-2002. Dif. food items. Internal notes.
73e	Calculated as the sum of omega-3 fatty acids from reference 321d: NIFES, National Institute of Nutrition and Seafood Research. Seafood Database, November 5th 2013
73f	Calculated as the sum of omega-3 fatty acids from reference 460g: US Department of Agriculture, Agricultural Research Service. USDA National Nutrient Database for Standard Reference, Release 28 (2015). Nutrient Data Laboratory Home Page
73g	Calculated as the sum of omega-3 fatty acids from reference 400e: Swedish National Food Agency. The food database, version 2015.03.09.
73h	Calculated as the sum of omega-3 fatty acids from reference 604: Department of Health. Nutrient analysis of fish and fish products. Summary report. Department of Health, London, 2013. Online version, https://www.gov.uk/government/uploads/system/uploads/attachment_data/file/167921/Nutrient_analysis_of_fish_and_fish_products_-_Summary_Report.pdf

73i	Calculated as the sum of omega-3 fatty acids from reference 218: Norwegian Food Safety Authority and Directorate of Health. Nutrient analysis 2012-2013. Baby porridges. Published report (2013); "Næringsstoffanalyser av utvalgte barnegrøter 2012". https://www.mattilsynet.no/mat-og-drikke/uonskede-stoffer-i-mat/miljogifter/analyser-av-naeringsstoffer-i-matvarer/naeringsstoffanalyser-av-utvalgte-barnegroter-2013
73j	Calculated as the sum of omega-3 fatty acids from reference 204: National Council for Nutrition and Physical Activity and Norwegian Food Control Authority. Nutrient analysis 1996. Dif. food items. Internal notes.
73k	Calculated as the sum of omega-3 fatty acids from reference 609: Öhrvik, V., von Malmberg, A., Mattisson, I., Wretling, S., Åstrand, C. Fish, shellfish and fish products - analysis of nutrients. [Rapport 1-2012]. Livsmedelsverket, Uppsala, 2016. Online version, http://www.livsmedelsverket.se/globalassets/rapporter/2012/fish-shellfish-and-fish-products---analysis-of-nutrients-rapport-1-2012.pdf
73l	Calculated as the sum of omega-3 fatty acids from reference 215: Norwegian Food Safety Authority and Directorate of Health and Social Affairs. Nutrient analysis 2007-2008. Trans fat. Published report (2013); «Transfettsyrer i importerte oljer, vegetabilsk fett, kavring, kjeks og tillagede produkter». https://www.mattilsynet.no/mat-og-drikke/uonskede-stoffer-i-mat/miljogifter/analyser-av-naeringsstoffer-i-matvarer/transfettsyrer-i-importerte-oljer-vegetabilsk-fett-kavring-kjeks-og-tillagede-produkter-2008
73m	Calculated as the sum of omega-3 fatty acids from reference 210: Norwegian Food Control Authority and Directorate of Health and Social Affairs. Nutrient analysis 2003-2004. Bakery, biscuits, breakfast cereals and oils. Internal notes.
73n	Calculated as the sum of omega-3 fatty acids from reference 318: The Norwegian Meat Council. Nutrient analysis conducted in 2008-2009. Analyses of pork. Published report; "Analyser av svinekjøtt 2009".
73o	Calculated as the sum of omega-3 fatty acids from reference 206: National Council for Nutrition and Physical Activity and Norwegian Food Control Authority. Nutrient analysis 1999-2000. Potatoes, liver paste, bread and baby food. Internal notes.
73p	Calculated as the sum of omega-3 fatty acids from reference 209: Norwegian Food Control Authority and Directorate of Health and Social Affairs. Nutrient analysis 2002-2003. Dif. food items. Internal notes.
73q	Calculated as the sum of omega-3 fatty acids from reference 319: The Norwegian Meat Council. Nutrient analysis conducted in 2009-2010. Analyses of lamb and beef. Internal report.
73r	Calculated as the sum of omega-3 fatty acids from reference 214: Norwegian Food Safety Authority and Directorate of Health and Social Affairs. Nutrient analysis 2006-2007. Cold cuts of meat. Internal report.
73s	Calculated as the sum of omega-3 fatty acids from reference 213: Norwegian Food Safety Authority and Directorate of Health and Social Affairs. Nutrient analysis 2004-2005. Meat products. Internal report.
73t	Calculated as the sum of omega-3 fatty acids from reference 308: Blaker B. Nutrient content of meat products, blood and liver. Internal report. National Association of Diet and Health. Oslo, 1991.
73v	Calculated as the sum of omega-3 fatty acids from reference 420c: National Food Institute - Technical University of Denmark (DTU). Food database, Frida version 1. (2015).
74a	Calculated as the sum of omega-6 fatty acids from reference 108b: Data from the industry to the Food Composition Table 2015, analysed value.

74b	Calculated as the sum of omega-6 fatty acids from reference 216: Norwegian Food Safety Authority and Directorate of Health and Social Affairs. Nutrient analysis 2006-2009. Raw fish. Published report (2012); "Nutritional composition of selected wild and farmed raw fish". https://www.mattilsynet.no/mat-og-drikke/uonskede-stoffer-i-mat/miljogifter/analyser-av-naeringsstoffer-i-matvarer/nutritional-composition-of-selected-wild-and-farmed-raw-fish-2006-2008
74c	Calculated as the sum of omega-6 fatty acids from reference 207: National Council for Nutrition and Physical Activity and Norwegian Food Control Authority. Nutrient analysis 2000. Dif. food items. Internal notes.
74d	Calculated as the sum of omega-6 fatty acids from reference 208: Norwegian Food Control Authority and Directorate of Health and Social Affairs. Nutrient analysis 2001-2002. Dif. food items. Internal notes.
74e	Calculated as the sum of omega-6 fatty acids from reference 321d: NIFES, National Institute of Nutrition and Seafood Research. Seafood Database, November 5th 2013
74f	Calculated as the sum of omega-6 fatty acids from reference 460g: US Department of Agriculture, Agricultural Research Service. USDA National Nutrient Database for Standard Reference, Release 28 (2015). Nutrient Data Laboratory Home Page
74g	Calculated as the sum of omega-6 fatty acids from reference 400e: Swedish National Food Agency. The food database, version 2015.03.09.
74h	Calculated as the sum of omega-6 fatty acids from reference 604: Department of Health. Nutrient analysis of fish and fish products. Summary report. Department of Health, London, 2013. Online version, https://www.gov.uk/government/uploads/system/uploads/attachment_data/file/167921/Nutrient_analysis_of_fish_and_fish_products_-_Summary_Report.pdf
74i	Calculated as the sum of omega-6 fatty acids from reference 218: Norwegian Food Safety Authority and Directorate of Health. Nutrient analysis 2012-2013. Baby porridges. Published report (2013); "Næringsstoffanalyser av utvalgte barnegrøter 2012". https://www.mattilsynet.no/mat-og-drikke/uonskede-stoffer-i-mat/miljogifter/analyser-av-naeringsstoffer-i-matvarer/naeringsstoffanalyser-av-utvalgte-barnegroter-2013
74j	Calculated as the sum of omega-6 fatty acids from reference 204: National Council for Nutrition and Physical Activity and Norwegian Food Control Authority. Nutrient analysis 1996. Dif. food items. Internal notes.
74k	Calculated as the sum of omega-6 fatty acids from reference 609: Öhrvik, V., von Malmberg, A., Mattisson, I., Wretling, S., Åstrand, C. Fish, shellfish and fish products - analysis of nutrients. [Rapport 1-2012]. Livsmedelsverket, Uppsala, 2016. Online version, http://www.livsmedelsverket.se/globalassets/rapporter/2012/fish-shellfish-and-fish-products---analysis-of-nutrients-rapport-1-2012.pdf
74l	Calculated as the sum of omega-6 fatty acids from reference 215: Norwegian Food Safety Authority and Directorate of Health and Social Affairs. Nutrient analysis 2007-2008. Trans fat. Published report (2013); «Transfettsyrer i importerte oljer, vegetabilsk fett, kavring, kjeks og tillagede produkter». https://www.mattilsynet.no/mat-og-drikke/uonskede-stoffer-i-mat/miljogifter/analyser-av-naeringsstoffer-i-matvarer/transfettsyrer-i-importerte-oljer-vegetabilsk-fett-kavring-kjeks-og-tillagede-produkter-2008
74m	Calculated as the sum of omega-6 fatty acids from reference 210: Norwegian Food Control Authority and Directorate of Health and Social Affairs. Nutrient analysis 2003-2004. Bakery, biscuits, breakfast cereals and oils. Internal notes.
74n	Calculated as the sum of omega-6 fatty acids from reference 318: The Norwegian Meat Council. Nutrient analysis conducted in 2008-2009. Analyses of pork. Published report; "Analyser av svinekjøtt 2009".

74o	Calculated as the sum of omega-6 fatty acids from reference 206: National Council for Nutrition and Physical Activity and Norwegian Food Control Authority. Nutrient analysis 1999-2000. Potatoes, liver paste, bread and baby food. Internal notes.
74p	Calculated as the sum of omega-6 fatty acids from reference 209: Norwegian Food Control Authority and Directorate of Health and Social Affairs. Nutrient analysis 2002-2003. Dif. food items. Internal notes.
74q	Calculated as the sum of omega-6 fatty acids from reference 319: The Norwegian Meat Council. Nutrient analysis conducted in 2009-2010. Analyses of lamb and beef. Internal report.
74r	Calculated as the sum of omega-6 fatty acids from reference 214: Norwegian Food Safety Authority and Directorate of Health and Social Affairs. Nutrient analysis 2006-2007. Cold cuts of meat. Internal report.
74s	Calculated as the sum of omega-6 fatty acids from reference 213: Norwegian Food Safety Authority and Directorate of Health and Social Affairs. Nutrient analysis 2004-2005. Meat products. Internal report.
74t	Calculated as the sum of omega-6 fatty acids from reference 308: Blaker B. Nutrient content of meat products, blood and liver. Internal report. National Association of Diet and Health. Oslo, 1991.
74v	Calculated as the sum of omega-6 fatty acids from reference 420c: National Food Institute - Technical University of Denmark (DTU). Food database, Frida version 1. (2015).
80	Calculated from the sum of mono-/disaccharides and starch.
81	Calculated from the sum of glucose, fructose, lactose, maltose and sucrose.
82	Calculated from a specific protein factor
83	Calculated as the content of sodium x 2,5 /1000.
84	Calculated from a specific conversion factor for alcohol
85	Calculated as the sum of retinol + 1/12 beta-carotene.
86	Calculated from the factor 0.005 µg vitamin D/g fat in cream.
87a	Calculated from estimated loss of vitamins (beta-carotene, retinol, vitamin D, tocopherol, thiamin, riboflavin, niacin, vitamin B6, folate, vitamin B12, vitamin C) during heat treatment
87b	Calculated from estimated loss of vitamins (thiamin, riboflavin, niacin, vitamin B6, folate, vitamin B12) during heat treatment
88	Calculated as a standard value of sodium in prepared dishes.
89	Calculated from the percentual content of dry matter in a similar food item.
90	Ash calculated by difference
91	Water calculated by difference
92	KBS (2019), University of Oslo
93	KBS (2019), University of Oslo
94	KBS (2023). University of Oslo
97	KBS (2024). University of Oslo
95	Calculated tryptophan content from protein based on factors.
96	Calculated value from other components in the same food item
100	Data from the industry to the Food Composition Table 1992-2000, unspecified.
102	Data from the industry to the Food Composition Table 2001, unspecified.
103a	Data from the industry to the Food Composition Table 2006, unspecified.
103b	Data from the industry to the Food Composition Table 2006 or earlier, calculated from industrial recipe.
104a	Data from the industry to the Food Composition Table 2011, unspecified.

104b	Data from the industry to the Food Composition Table 2011, analysed value.
104c	Data from the industry to the Food Composition Table 2011, calculated from industrial recipe.
104d	Data from the industry to the Food Composition Table 2011, calculated mean value of several products.
104e	Data from the industry to the Food Composition Table 2011, weighted values from several products.
105a	Data from the industry to the Food Composition Table 2012, unspecified.
105b	Data from the industry to the Food Composition Table 2012, analysed value.
105c	Data from the industry to the Food Composition Table 2012, calculated value from industrial recipe.
106a	Data from the industry to the Food Composition Table 2013, unspecified.
106b	Data from the industry to the Food Composition Table 2013, analysed value.
106c	Data from the industry to the Food Composition Table 2013, calculated value from industrial recipe.
107a	Data from the industry to the Food Composition Table 2014, unspecified.
107b	Data from the industry to the Food Composition Table 2014, analysed value.
107c	Data from the industry to the Food Composition Table 2014, calculated value from industrial recipe.
108a	Data from the industry to the Food Composition Table 2015, unspecified/verified value.
108b	Data from the industry to the Food Composition Table 2015, analysed value.
108c	Data from the industry to the Food Composition Table 2015, calculated value from industrial recipe.
109a	Data from the industry to the Food Composition Table 2016, unspecified/verified value.
109b	Data from the industry to the Food Composition Table 2016, analysed value.
109c	Data from the industry to the Food Composition Table 2016, calculated value.
110a	Data from the industry to the Food Composition Table 2017, unspecified/verified value.
110b	Data from the industry to the Food Composition Table 2017, analysed value.
111a	Data from the industry to the Food Composition Table 2018, unspecified/verified value.
111b	Data from the industry to the Food Composition Table 2018, analysed value.
112a	Data from the industry to the Food Composition Table 2019, unspecified/verified value.
113a	Data from the industry to the Food Composition Table 2020, unspecified/verified value.
113b	Data from the industry to the Food Composition Table 2020, analysed value.
114a	Data from the industry to the Food Composition Table 2021, unspecified/verified value.
115a	Data from the industry to the Food Composition Table 2022, unspecified/verified value.
115b	Data from the industry to the Food Composition Table 2022, analysed value.
116a	Data from the industry to the Food Composition Table 2023, unspecified/verified value.
116b	Data from the industry to the Food Composition Table 2023, analysed value.
116c	Data from the industry to the Food Composition Table 2023, calculated value.
117a	Data from the industry to the Food Composition Table 2024, unspecified/verified value.
117b	Data from the industry to the Food Composition Table 2024, analysed value.
117c	Data from the industry to the Food Composition Table 2024, calculated value.
118	Data from the industry to the Food Composition Table 2026.
120	Product information, information from nutrition labelling/internet sites, 2009/2010.
121	Product information, information from nutrition labelling/internet sites, 2011/2012.
122	Product information, information from nutrition labelling/internet sites, 2015.

123	Product information, information from nutrition labelling/internet sites, 2017.
124	Product information, information from nutrition labelling/internet sites, 2018.
125	Product information, information from nutrition labelling/internet sites, 2019.
126	Product information, information from nutrition labelling/internet sites, 2020.
127	Product information, information from nutrition labelling/internet sites, 2021.
128	Product information, information from nutrition labelling/internet sites, 2022.
129	Product information, information from nutrition labelling/internet sites, 2023.
150	Product information, information from nutrition labelling/internet sites, 2024.
151	Product information, information from nutrition labelling/internet sites, 2025.
130	Calculated value weighted by sales figures/market data/consumption data, for example for unspecified food items.
131	Calculated value from in-house recipe (to the Food Composition Table 2006 or earlier versions).
132	Calculated value from in-house recipe (to the Food Composition Table 2012).
133	Calculated value from in-house recipe (to the Food Composition Table 2013).
134	Calculated value from in-house recipe (to the Food Composition Table 2014).
135	Calculated value from in-house recipe (to the Food Composition Table 2015).
136	Calculated value from in-house recipe (to the Food Composition Table 2016).
137	Calculated value from in-house recipe (to the Food Composition Table 2017).
138	Calculated value from in-house recipe (to the Food Composition Table 2018).
140	Calculated value from in-house recipe (to the Food Composition Table 2020).
141	Calculated value from in-house recipe (to the Food Composition Table 2021).
142	Calculated value from in-house recipe (to the Food Composition Table 2024).
200	National Council for Nutrition and Physical Activity and Norwegian Food Control Authority. Nutrient analysis 1992-1993. Fruits, vegetables and bakery. Internal notes.
201	National Council for Nutrition and Physical Activity and Norwegian Food Control Authority. Nutrient analysis 1993. Fruits and vegetables. Internal notes.
202	National Council for Nutrition and Physical Activity and Norwegian Food Control Authority. Nutrient analysis 1994. Vegetables and berries. Internal notes.
203	National Council for Nutrition and Physical Activity and Norwegian Food Control Authority. Nutrient analysis 1995. Vegetables and bread. Internal notes.
204	National Council for Nutrition and Physical Activity and Norwegian Food Control Authority. Nutrient analysis 1996. Dif. food items. Internal notes.
205	National Council for Nutrition and Physical Activity and Norwegian Food Control Authority. Nutrient analysis 1997-1998. Eggs and flour. Internal notes.
206	National Council for Nutrition and Physical Activity and Norwegian Food Control Authority. Nutrient analysis 1999-2000. Potatoes, liver paste, bread and baby food. Internal notes.
207	National Council for Nutrition and Physical Activity and Norwegian Food Control Authority. Nutrient analysis 2000. Dif. food items. Internal notes.
208	Norwegian Food Control Authority and Directorate of Health and Social Affairs. Nutrient analysis 2001-2002. Dif. food items. Internal notes.
209	Norwegian Food Control Authority and Directorate of Health and Social Affairs. Nutrient analysis 2002-2003. Dif. food items. Internal notes.
210	Norwegian Food Control Authority and Directorate of Health and Social Affairs. Nutrient analysis 2003-2004. Bakery, biscuits, breakfast cereals and oils. Internal notes.
212	Norwegian Food Safety Authority and Directorate of Health and Social Affairs. Nutrient analysis 2004. Vegetables - additional analyses. Internal notes.

213	Norwegian Food Safety Authority and Directorate of Health and Social Affairs. Nutrient analysis 2004-2005. Meat products. Internal report.
214	Norwegian Food Safety Authority and Directorate of Health and Social Affairs. Nutrient analysis 2006-2007. Cold cuts of meat. Internal report.
215	Norwegian Food Safety Authority and Directorate of Health and Social Affairs. Nutrient analysis 2007-2008. Trans fat. Published report (2013); «Transfettstoffer i importerte oljer, vegetabilsk fett, kavringer, kjeks og tillagede produkter». https://www.mattilsynet.no/mat-og-drikke/uonskede-stoffer-i-mat/miljogifter/analyser-av-naeringsstoffer-i-matvarer/transfettstoffer-i-importerte-oljer-vegetabilsk-fett-kavringer-kjeks-og-tillagede-produkter-2008
216	Norwegian Food Safety Authority and Directorate of Health and Social Affairs. Nutrient analysis 2006-2009. Raw fish. Published report (2012); "Nutritional composition of selected wild and farmed raw fish". https://www.mattilsynet.no/mat-og-drikke/uonskede-stoffer-i-mat/miljogifter/analyser-av-naeringsstoffer-i-matvarer/nutritional-composition-of-selected-wild-and-farmed-raw-fish-2006-2008
217	Norwegian Food Safety Authority and Directorate of Health and Social Affairs. Nutrient analysis 2006-2009. Vitamin D in meat products. Internal report.
218	Norwegian Food Safety Authority and Directorate of Health. Nutrient analysis 2012-2013. Baby porridges. Published report (2013); "Næringsstoffanalyser av utvalgte barnegrøter 2012". https://www.mattilsynet.no/mat-og-drikke/uonskede-stoffer-i-mat/miljogifter/analyser-av-naeringsstoffer-i-matvarer/naeringsstoffanalyser-av-utvalgte-barnegrøter-2013
219	Norwegian Food Safety Authority, Directorate of Health and University of Oslo. Project 2013. Edible part of chicken. Published report (2013); "Spiselig del av kylling". https://www.mattilsynet.no/mat-og-drikke/uonskede-stoffer-i-mat/miljogifter/analyser-av-naeringsstoffer-i-matvarer/spiselig-del-av-kylling-2013
220a	Norwegian Food Safety Authority. Nutrient analysis 2013-2014. Tex-mex products. Published report (2014); "Næringsstoff- og tungmetallanalyser av tex-mex-produkter". https://www.mattilsynet.no/mat-og-drikke/uonskede-stoffer-i-mat/miljogifter/analyser-av-naeringsstoffer-og-tungmetaller-i-tex-mex-mat-2014
220b	Calculated mean value from reference 220a: Norwegian Food Safety Authority. Nutrient analysis 2013-2014. Tex-mex products. Published report (2014); "Næringsstoff- og tungmetallanalyser av tex-mex-produkter". https://www.mattilsynet.no/mat-og-drikke/uonskede-stoffer-i-mat/miljogifter/analyser-av-naeringsstoffer-og-tungmetaller-i-tex-mex-mat-2014
221a	Norwegian Food Safety Authority. Nutrient analysis 2014-2015. Chips and salted nuts. Published report (2015); "Næringsstoff- og tungmetallanalyser av chips og salte nøtter". https://www.mattilsynet.no/mat-og-drikke/uonskede-stoffer-i-mat/miljogifter/analyser-av-naeringsstoffer-i-matvarer/analyser-av-naeringsstoffer-og-tungmetaller-i-chips-og-salte-notter-2015
221b	Calculated mean value from reference 221a: Norwegian Food Safety Authority. Nutrient analysis 2014-2015. Chips and salted nuts. Published report (2015); "Næringsstoff- og tungmetallanalyser av chips og salte nøtter". https://www.mattilsynet.no/mat-og-drikke/uonskede-stoffer-i-mat/miljogifter/analyser-av-naeringsstoffer-i-matvarer/analyser-av-naeringsstoffer-og-tungmetaller-i-chips-og-salte-notter-2015
222a	Norwegian Food Safety Authority. Nutrient analysis 2015-2016. Pizza. Published report (2016); "Næringsstoff- og tungmetallanalyser av pizza". https://www.mattilsynet.no/mat-og-drikke/uonskede-stoffer-i-mat/miljogifter/analyser-av-naeringsstoffer-og-tungmetaller-i-frossenpizzaer-2015

222b	Calculated mean value from reference 222a: Norwegian Food Safety Authority. Nutrient analysis 2015-2016. Pizza. Published report (2016): "Næringsstoff- og tungmetallanalyser av pizza". https://www.mattilsynet.no/mat-og-drikke/uonskede-stoffer-i-mat/miljogifter/analyser-av-naeringsstoffer-og-tungmetaller-i-frossenpizzaer-2015
223a	Norwegian Food Safety Authority. Nutrient analysis 2015-2016. Fish products. Published report (2016): "Næringsstoff- og tungmetallanalyser av fiskeprodukter". https://www.mattilsynet.no/mat-og-drikke/uonskede-stoffer-i-mat/miljogifter/analyser-av-naeringsstoffer-og-tungmetaller-i-fiskeprodukter-2016
223b	Calculated mean value from reference 223a: Norwegian Food Safety Authority. Nutrient analysis 2015-2016. Fish products. Published report (2016): "Næringsstoff- og tungmetallanalyser av fiskeprodukter". https://www.mattilsynet.no/mat-og-drikke/uonskede-stoffer-i-mat/miljogifter/analyser-av-naeringsstoffer-og-tungmetaller-i-fiskeprodukter-2016
224a	Norwegian Food Safety Authority. Nutrient analysis 2016-2017. Egg and chicken. Published report (2017): "Analyse av egg og kylling. Næringsstoff- og miljøgiftanalyser". https://www.mattilsynet.no/mat-og-drikke/uonskede-stoffer-i-mat/miljogifter/analyser-av-naeringsstoffer-i-matvarer/naeringsstoffer-og-miljogifter-i-egg-og-kylling
224b	Calculated mean value from reference 224a: Norwegian Food Safety Authority. Nutrient analysis 2016-2017. Egg and chicken. Published report (2017): "Analyse av egg og kylling. Næringsstoff- og miljøgiftanalyser". https://www.mattilsynet.no/mat-og-drikke/uonskede-stoffer-i-mat/miljogifter/analyser-av-naeringsstoffer-i-matvarer/naeringsstoffer-og-miljogifter-i-egg-og-kylling
224c	Calculated value from reference 224a: Norwegian Food Safety Authority. Nutrient analysis 2016-2017. Egg and chicken. Published report (2017): "Analyse av egg og kylling. Næringsstoff- og miljøgiftanalyser". https://www.mattilsynet.no/mat-og-drikke/uonskede-stoffer-i-mat/miljogifter/analyser-av-naeringsstoffer-i-matvarer/naeringsstoffer-og-miljogifter-i-egg-og-kylling
225a	Norwegian Food Safety Authority. Nutrient analysis 2017-2018. Cereals. Published report (2017): «Næringsstoff og tungmetaller, akrylamid og mykotoksin i brød, knekkebrød og frokostblandinger». https://www.mattilsynet.no/mat-og-drikke/uonskede-stoffer-i-mat/miljogifter/analyser-av-naeringsstoffer-i-matvarer/analyse-brod-knekkebrod-frokostblander
225b	Calculated mean value from reference 225a: Norwegian Food Safety Authority. Nutrient analysis 2017-2018. Cereals. Published report (2017): «Næringsstoff og tungmetaller, akrylamid og mykotoksin i brød, knekkebrød og frokostblandinger». https://www.mattilsynet.no/mat-og-drikke/uonskede-stoffer-i-mat/miljogifter/analyser-av-naeringsstoffer-i-matvarer/analyse-brod-knekkebrod-frokostblander
226	Norwegian Food Safety Authority. Nutrient analysis 2017-2018. Rice products. Published report (2018): "Analyser av arsen, tungmetaller og næringsstoffer i risprodukter 2018". https://www.mattilsynet.no/mat-og-drikke/uonskede-stoffer-i-mat/miljogifter/analyser-av-naeringsstoffer-i-matvarer/arsen-og-tungmetaller-risprodukter-2018
227a	Norwegian Food Safety Authority. Nutrient analysis 2017-2018. Meat products. Published report (2018): "Næringsstoffer og tungmetaller i kjøttpålegg", https://www.mattilsynet.no/mat-og-drikke/uonskede-stoffer-i-mat/miljogifter/analyser-av-naeringsstoffer-i-matvarer/analyser-av-kiottpalegg-2018
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701g	Aggregated value from several food items

Other references

MI0002	EuroFIR recipe calculation procedure
MI0114	Energy calculated according to Regulation (EU) 1169/2011 (kJ) (ENERCJ[kJ]) $= 17 \cdot \text{PROT}[\text{g}] + 17 \cdot (\text{CHO}[\text{g}] - \text{POLYL}[\text{g}]) + 37 \cdot \text{FAT}[\text{g}] + 29 \cdot \text{ALC}[\text{g}] + 8 \cdot \text{FIBT}[\text{g}] + 13 \cdot \text{OA}[\text{g}] + 10 \cdot \text{POLYL}[\text{g}]$
MI0115	Energy calculated according to Regulation (EU) 1169/2011 (kcal) (ENERCC[kcal]) $(\text{ENERCC}[\text{kcal}] = 4 \cdot \text{PROT}[\text{g}] + 4 \cdot (\text{CHO}[\text{g}] - \text{POLYL}[\text{g}]) + 9 \cdot \text{FAT}[\text{g}] + 7 \cdot \text{ALC}[\text{g}] + 2 \cdot \text{FIBT}[\text{g}] + 3 \cdot \text{OA}[\text{g}] + 2.4 \cdot \text{POLYL}[\text{g}])$
MI0120	Salt equivalent calculated from sodium ($\text{NaCl}[\text{g}] = 2.5 \cdot \text{NA}[\text{mg}] / 1000.0$)
MI0142	Water by difference ($\text{WATER}[\text{g}] = 100 - \text{PROT}[\text{g}] - \text{FAT}[\text{g}] - \text{CHO}[\text{g}] - \text{FIBT}[\text{g}] - \text{ALC}[\text{g}]$)
MI0181	Carbohydrate, available calculated from sugar and starch ($\text{CHO}[\text{g}] = \text{SUGAR}[\text{g}] + \text{SUGAR}[\text{g}] + \text{STARCH}[\text{g}]$)
MI0232	Imputation of a component from one or more components from related food.
MI0325	Vitamin A activity calculated from retinol and beta-carotene (factor 1/12)

	$(VITA[\mu g] = RETOL[\mu g] + (CARTB[\mu g] / 12))$
MI0421	Niacin equivalents calculated from niacin and tryptophan ($NIAEQ[mg] = NIA[mg] + TRP[mg] / 60$)