

# Composition of Selected Foods from West Africa

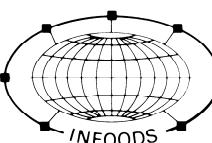
**Barbara Stadlmayr, U Ruth Charrondiere, Paulina Addy,  
Babacar Samb, Victor N Enujiugha, Romaric G Bayili, Etel G  
Fagbohoun, Ifeyironwa Francisca Smith, Ismael Thiam,  
Barbara Burlingame (Editors)**



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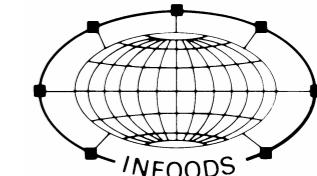
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Barbara Stadlmayr, U Ruth Charrondiere, Paulina Addy, Babacar Samb, Victor N Enujiughu, Romaric G Bayili, Etel G Fagbohoun, Ifeyironwa Francisca Smith, Ismael Thiam, Barbara Burlingame (Editors)



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The authors are very grateful to the West African Health Organization (WAHO) for providing funding for this compilation.

The West African Health Organization acknowledges the valuable efforts of FAO, Bioversity International and all stakeholders especially ROPPA and the ECOWAS Commission for Agriculture Environment and Water Resources, involved in very challenging work, aimed at providing long term solution to control food and nutrition security.

## Preface

WAHO takes this opportunity to recognize and to reiterate the strong collaborative partnership between WAHO, the FAO/INFOODS/AFROFOODS and Bioversity International, within the framework of promoting foods from traditional food systems in order to improve nutrition and food security in West Africa.

The organizations recognize that there have been significant achievements towards accomplishing this objective but the challenge is still enormous. The economic and social situation in West Africa demands that we find local solutions to boost national development, while at the same time we need to think globally.

With the challenge of the double burden of malnutrition faced by most countries in the sub-region, intersectoral collaboration and interdisciplinary approaches are critical in the management and prevention of these challenges.

WAHO's collaboration with Bioversity International and FAO, which has now extended to ROPPA (Network of Farmers' and Agricultural Producers' Organisations of West Africa), Research and Training Institutions, the ECOWAS Commission for Agriculture Environment and Water Resources, NGOs, as well as donors, has provided a platform to pursue this regional initiative for the protection and the promotion of the biodiversity of West Africa.

The West African Health Organization expresses deep appreciation for the collaborative efforts of all its partners and calls for a redoubling of efforts in order to achieve the above stated objective of developing and applying local solutions to the problems of food and nutrition insecurity, micronutrient deficiency and diet related chronic diseases in West Africa.

This first step of data collected on the nutrient values of local foods is essential to support the agriculture sector and also will contribute to alleviate rural poverty and to achieve the MDGs.

Ismael Thiam  
ECOWAS, WAHO

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Code	Foodname in English	Scientific name	Page number
04_019	Tamarind, leaves, raw	<i>Tamarindus indica</i>	16-18
02_016	Taro, tuber, boiled	<i>Colocasia esculenta</i>	7-9
02_015	Taro, tuber, raw	<i>Colocasia esculenta</i>	7-9
04_020	Taro, young leaves, raw	<i>Colocasia esculenta</i>	16-18
12_008	Tea, infusion		34-35
04_021	Tomato, raw	<i>Lycopersicon esculentum</i>	16-18
09_005	Tuna, raw	<i>Thunnus spp.</i>	28-30
04_022	Vernonia, leaves, raw	<i>Vernonia amygdalina</i>	16-18
13_003	Vinegar		34-35
02_017	Water yam, raw	<i>Dioscorea alata</i>	10-12
02_018	Water yam, tuber, boiled	<i>Dioscorea alata</i>	10-12
05_022	Watermelon, fruit, raw	<i>Citrullus lanatus</i>	22-24
01_043	Wheat flour, white	<i>Triticum spp.</i>	4-6
09_006	White grouper, raw	<i>Epinephelus aeneus</i>	28-30
02_020	Yam tuber, boiled	<i>Dioscorea spp.</i>	10-12
02_019	Yam tuber, raw	<i>Dioscorea spp.</i>	10-12
10_005	Yoghurt, wholemilk, nature		31-33

## Introduction

The present work is a food composition table for West African Traditional Foods. These data represent the average values of the collected compositional data and is a subset of the archival database that was compiled from March to August 2010 from 7 countries (Benin, Burkina Faso, Ghana, Guinea, Niger, Nigeria and Senegal). Data sources included scientific papers, theses, university reports, as well as food composition databases. These data were supplemented by other sources of food composition data to complete the missing values, especially minerals and vitamins. It was intended to have no missing values but for some vitamins, especially vitamin A and E, data were not available and no sources were found from which to derive reliable data. In these cases, they were left blank.

Most of the collected data were for raw foods. Nutrient values of cooked foods were added; they often were calculated using the yield and nutrient retention factors from Bognar (2002). There was no attempt to compile recipes which could be done in a subsequent edition.

Altogether, data from more than 1500 food items were compiled, out of which 173 foods and 30 components were selected for this table. Whenever possible, data for foods described at the taxonomic level of variety were included.

The compilation was done using international standards for food composition and compilation, such as the INFOODS food component identifiers (Klensin et al., 1989), the FAO/INFOODS Compilation Tool (available at [http://www.fao.org/infooods/software\\_en.stm](http://www.fao.org/infooods/software_en.stm)) and the compilation process as outlined by Greenfield and Southgate (2003). The archival database with more detailed information on country level as well as on individual varieties, is available upon request from FAO, Bioversity International or WAHO/ECOWAS.

## Food groups

The foods have been classified in the following food groups:

- 01 Cereals and cereal products
- 02 Starchy roots and tubers
- 03 Legumes and their products
- 04 Vegetables and their products
- 05 Fruits and their products
- 06 Nuts, seeds and their products
- 07 Meat and poultry and their products
- 08 Eggs and their products
- 09 Fish and their products
- 10 Milk and their products
- 11 Fat and oils
- 12 Beverages
- 13 Miscellaneous

The food codes are composed of the code of the food group and the food code within this group. The foods are arranged in alphabetic order within each food group.

## Definition and expression of nutrients

All foods, including beverages and other liquids, are presented per 100 g edible portion.

The values per nutrient have been standardized and are expressed in fixed maximal number of decimal points, i.e. no decimal points were added but values with higher decimal points were truncated to the maximal number of decimal points as indicated in the COMPONENT sheet of the Compilation Tool.

The values reported are average values derived from foods with the same/similar description that have been compiled in the archival database.

Table 1 Nutrients, units and corresponding INFOODS component identifier (per 100 g edible portion)

Nutrient	Unit	Analytical/determination method	INFOODS component identifier
Edible portion	ratio		EDIBLE
Energy	kJ, kcal	Calculated according to standardized procedure (see below)	ENERG
Water	g	Drying	WATER
Protein	g	Calculated with nitrogen conversion factor from analysed total nitrogen (mostly Kjeldahl method)	PROT (formerly PROTNT)
Fat or if missing fat value for cereals, then [fat by Soxhlet]	g	Mixed solvent extraction or [Soxhlet extraction for cereals]	FAT or [FATCE]
Available carbohydrates by difference, or if missing fibre value, then [total carbohydrates by difference is indicated]	g	100 -(Water + Protein +Fat + Ash +Fibre + Alcohol) or [100 – (Water + Protein +Fat + Ash + Alcohol)]	CHOAVLDF or [CHOCDF]
Dietary fibre or if missing dietary fibre value, then [crude fibre]	g	AOAC Prosky method or [Weende method]	FIBTG or [FIBC]
Ash	g	*	ASH
Calcium	mg	*	CA
Iron	mg	*	FE
Magnesium	mg	*	MG
Phosphorus	mg	*	P
Potassium	mg	*	K
Sodium	mg	*	NA
Zinc	mg	*	ZN
Copper	mg	*	CU
Selenium	mcg	*	SE
Iodine	mcg	*	ID
Vitamin A (expressed in retinol equivalents)	mcg	*	VITA
Retinol	mcg	*	RETOL
Beta-carotene equivalents	mcg	*	CARTBEQ
Vitamin D	mcg	*	VITD
Vitamin E (in tocopherol equivalents)	mg	*	VITE
Thiamin	mg	*	THIA
Riboflavin	mg	*	RIBF
Niacin	mg	*	NIA
Vitamin B <sub>6</sub>	mg	*	VITB6
Folate	mcg	*	FOL
Vitamin B <sub>12</sub>	mcg	*	VITB12
Vitamin C	mg	*	VITC

\* mostly not indicated.

Code	Foodname in English	Scientific name	Page number
11_004	Palm oil	Elaeis guineensis	31-33
12_006	Palm, wine (estimated 3.8% alcohol)		31-33
05_017	Papaya, fruit, ripe, raw	Carica papaya	19-21
01_033	Pearl millet, boiled	Pennisetum glaucum	4-6
01_032	Pearl millet, combined varieties, raw	Pennisetum glaucum	4-6
01_017	Pearl millet, raw	Pennisetum glaucum	1-3
01_019	Pearl millet, variety ikmp 1, raw	Pennisetum glaucum var. ikmp 1	1-3
01_028	Pearl millet, variety ikmp 10, raw	Pennisetum glaucum var. ikmp 10	4-6
01_029	Pearl millet, variety ikmp 11, raw	Pennisetum glaucum var. ikmp 11	4-6
01_030	Pearl millet, variety ikmp 12, raw	Pennisetum glaucum var. ikmp 12	4-6
01_031	Pearl millet, variety ikmp 13, raw	Pennisetum glaucum var. ikmp 13	4-6
01_020	Pearl millet, variety ikmp 2, raw	Pennisetum glaucum var. ikmp 2	1-3
01_021	Pearl millet, variety ikmp 3, raw	Pennisetum glaucum var. ikmp 3	1-3
01_022	Pearl millet, variety ikmp 4, raw	Pennisetum glaucum var. ikmp 4	1-3
01_023	Pearl millet, variety ikmp 5, raw	Pennisetum glaucum var. ikmp 5	1-3
01_024	Pearl millet, variety ikmp 6, raw	Pennisetum glaucum var. ikmp 6	1-3
01_025	Pearl millet, variety ikmp 7, raw	Pennisetum glaucum var. ikmp 7	4-6
01_026	Pearl millet, variety ikmp 8, raw	Pennisetum glaucum var. ikmp 8	4-6
01_027	Pearl millet, variety ikmp 9, raw	Pennisetum glaucum var. ikmp 9	4-6
01_018	Pearl millet, variety ikmv 8201, raw	Pennisetum glaucum var. ikmv 8201	1-3
05_018	Pineapple, pulp, raw	Ananas comosus	19-21
02_008	Plantain, ripe, boiled	Musa paradisiaca	7-9
02_007	Plantain, ripe, raw	Musa paradisiaca	7-9
07_006	Pork, meat, approx. 24%fat, raw	Sus domestica	25-27
07_005	Pork, meat, approx. 40%fat, raw	Sus domestica	28-30
02_010	Potato, boiled	Solanum tuberosum	7-9
02_009	Potato, raw	Solanum tuberosum	7-9
07_007	Rabbit, meat, raw	Oryctolagus cuniculus	28-30
01_035	Rice, brown, boiled	Oryza sativa	4-6
01_034	Rice, brown, raw	Oryza sativa	4-6
01_036	Rice, polished, raw	Oryza sativa	4-6
01_038	Rice, white, boiled	Oryza sativa	4-6
01_037	Rice, white, raw	Oryza sativa	4-6
12_007	Sap, from palm trees, fresh (0.4% alcohol)		31-33
09_004	Sardine, raw	Sardinella aurita/eba	28-30
06_015	Sesame seeds, raw	Sesamum spp.	25-27
06_016	Shea nut, seed kernel, dried, raw	Butyrospermum parkii	25-27
05_019	Soapberry, fruit, raw	Aphania senegalensis	19-21
01_042	Sorghum, whole grain, boiled	Sorghum bicolor	4-6
01_039	Sorghum, whole grain, raw	Sorghum bicolor	4-6
01_041	Sorghum, whole grain, red, raw	Sorghum bicolor	4-6
01_040	Sorghum, whole grain, white, raw	Sorghum bicolor	4-6
03_008	Soya bean, dried, raw	Glycine max	10-12
13_002	Sugar, white		34-35
02_012	Sweet potato, boiled	Ipomoea batatas	7-9
02_011	Sweet potato, raw	Ipomoea batatas	7-9
02_014	Sweet potato, yellow, boiled	Ipomoea batatas	7-9
02_013	Sweet potato, yellow, raw	Ipomoea batatas	7-9
05_020	Tamarind, fruit pulp, raw	Tamarindus indica	22-24
05_021	Tamarind, fruit, dried, raw	Tamarindus indica	22-24

Code	Foodname in English	Scientific name	Page number
03_006	Cowpea,seeds,whole,dried,white	Vigna unguiculata	10-12
05_008	Dattock, dried pulp, raw	Detarium senegalense	19-21
05_007	Dattock, fresh pulp, raw	Detarium senegalense	16-18
06_008	Dikanut, kernel, raw	Irvingia gabonensis	22-24
04_011	Drumstick tree, fresh leaves, raw	Moringa oleifera	13-15
08_001	Egg, raw		28-30
04_013	Eggplant, leaves, raw	Solanum melongena	13-15
04_012	Eggplant, raw	Solanum melongena	13-15
04_014	False sesame leaves, dried, raw	Ceratotheca sesamoides	13-15
06_009	False sesame seeds, raw	Ceratotheca sesamoides	22-24
05_009	Fig, raw	Ficus gnaphalocarpa	19-21
01_002	Fonio, black, whole grain, raw	Digitaria iburua	1-3
01_003	Fonio, white, whole grain, boiled	Digitaria exilis	1-3
01_001	Fonio, white, whole grain, raw	Digitaria exilis	1-3
04_015	Garlic, raw	Allium sativum	13-15
11_003	Groundnut oil	Arachis hypogea	31-33
06_010	Groundnut, dried, raw	Arachis hypogea	25-27
06_012	Groundnut, seeds, dried, red, raw	Arachis hypogea	25-27
06_011	Groundnut, seeds, dried, rose, raw	Arachis hypogea	25-27
05_010	Guava, fruit, raw	Psidium guajava	19-21
05_011	Gumvine, fruit, raw	Saba senegalensis	19-21
13_001	Honey		34-35
05_012	Jujube, fresh pulp, raw	Ziziphus zizyphus	19-21
07_004	Lamb, meat not specified, raw	Ovis aries	25-27
05_013	Landolphia, pulp, ripe, raw	Landolphia heudelotii	19-21
04_016	Leaves of roselle, raw	Hibiscus sabdariffa	13-15
05_014	Lemon, fruit, raw	Citrus limon	19-21
09_003	Mackerel, spanish, raw	Scomberomorus maculatus	28-30
01_014	Maize, combined varieties, raw	Zea mays	1-3
01_010	Maize, DMR-ESR-W variety, dried, raw	Zea mays var. DMR-ESR-W	1-3
01_009	Maize, Gbaévè variety, dried, raw	Zea mays var. Gbaévè	1-3
01_013	Maize, Gnonli variety, dried, raw	Zea mays var. Gnonli	1-3
01_008	Maize, Gougba variety, dried, raw	Zea mays var. Gougba	1-3
	Maize, POZA - RICA 7843 - SR variety, dried, raw	Zea mays var. POZA - RICA 7843	
01_011		- SR	1-3
01_012	Maize, TZPB-SR variety, dried, raw	Zea mays var. TZPB-SR	1-3
01_005	Maize, white, whole, boiled	Zea mays	1-3
01_004	Maize, white, whole, dried, raw	Zea mays	1-3
01_007	Maize, yellow, boiled	Zea mays	1-3
01_006	Maize, yellow, dried, raw	Zea mays	1-3
05_015	Mango, ripe, fruit, raw	Mangifera indica	19-21
06_013	Melon seeds, raw	Cucumeropsis edulis	25-27
10_002	Milk, cow, powder, whole		28-30
10_001	Milk, cow, whole, raw		28-30
10_003	Milk, goat, whole, raw		28-30
10_004	Milk, human, mature, raw		31-33
01_016	Millet, whole grain, boiled	Pennisetum spp.	1-3
01_015	Millet, whole grain, raw	Pennisetum spp.	1-3
06_014	Nitta tree, fermented seeds	Parkia biglobosa	25-27
04_017	Okra, fresh, raw	Hibiscus esculentus	16-18
04_018	Onion, raw	Allium cepa	16-18
05_016	Orange, raw	Citrus sinensis	19-21
06_017	Palm nuts, raw	Elaeis guineensis	25-27

#### Energy value (kJ, kcal)

The metabolized energy values of all foods are given in both kilojoules (kJ) and kilocalories (kcal). The energy values have been calculated based on protein, fat, available carbohydrates, fibre and alcohol applying the energy conversion factors shown in Table 2.

Table 2: Metabolized energy conversion factors

	kJ/g	kcal/g
Protein	17	4
Fat	37	9
Available/total carbohydrate	17	4
Fibre *	8	2
Alcohol **	29	7

\* in case only a total carbohydrate value was available, no energy values was attributed to the fibre value.

\*\* The alcohol content is indicated for alcoholic beverages in the food name.

#### Water (g)

Water values are from different sources and may be derived from different drying methods.

#### Protein (g)

In the archival database, different conversion factors have been applied. For the present version however, the protein conversion factor 6.25 has been used for ease of standardization, or when the nitrogen value was not available, the protein value was taken as it is from the original source. In most cases, the Jones factors were used; in some cases, no identification was found.

#### Fat (g)

The fat value for the majority of the foods was derived by using the mixed solvent extractions, which includes triglycerides, phospholipids, sterols and related compounds. For some foods, also values from continuous extraction (Soxhlet method) were used. For all foods except the cereals, Soxhlet values are comparable with other fat determination methods, and were therefore used without precaution. However, Soxhlet values were avoided (FATCE) for cereals because for this group this method results in lower fat values if no previous acid extraction was performed. In few foods in the cereal group, only Soxhlet values were available, mostly without indication of previous acid extraction, and are marked in [ ].

#### Carbohydrates (g)

As few analytical data were available, it was decided to express carbohydrates as 'available carbohydrates by difference'. In cases where crude fibre was used in the calculation, the value is indicated in italics. In cases where fibre values were missing, the value for 'total carbohydrates by difference' is indicated in [ ]. The following formulas were applied:

Available carbohydrates by difference: 100-(Water + Protein +Fat + Ash +Fibre + Alcohol)

Total carbohydrates by difference: 100- (Water + Protein + Fat + Ash + Alcohol)

#### Dietary fibre (g)

The most frequently recommended method is total dietary fibre by AOAC Prosky method. This is a mixture of non-starch polysaccharides, lignin, resistant starch and resistant oligosaccharides.

In a few cases, only values for non-starch polysaccharide (also called Englyst fibre), Southgate fibre, or for a mixture of non-starch polysaccharides, lignin and some resistant starch were available. They were taken as an approximation of total dietary fibre as determined by AOAC Prosky method.

In cases, where only crude fibre was available, it is marked in [ ].

#### Ash (g) and minerals (mg or mcg)

Ash and selected mineral values are included: calcium, iron, magnesium, phosphorus, potassium, sodium, zinc, copper, selenium and copper.

#### Vitamin A and Carotene (mcg)

- Vitamin A (mcg): Total vitamin A activity expressed in mcg retinol equivalent (RE) = mcg retinol + 1/6 mcg β-carotene + 1/12 mcg α-carotene + 1/12 mcg β-cryptoxanthin.
- Retinol (mcg): is normally present only in foods of animal origin.
- Beta-carotene expressed in β-carotene equivalents (mcg): mcg β-carotene equivalents = 1 mcg β-carotene + 0.5 mcg α-carotene + 0.5 mcg β-cryptoxanthin

#### Vitamin D

In most sources, no definition of vitamin D was provided, nor an analytical method. Ideally, this values should be the sum of vitamin D<sub>2</sub> and D<sub>3</sub>.

#### Vitamin E

In most sources, no definition of vitamin E was provided, nor an analytical method. However, vitamin E is traditionally expressed in mg alpha tocopherol equivalents: mg α-tocopherol + 0.4 mg β-tocopherol + 0.1 mg γ-tocopherol + 0.01 mg δ-tocopherol + 0.3 mg α-tocotrienol + 0.05 mg β-tocotrienol + 0.01 mg γ-tocotrienol. This formula is the most used one.

#### Niacin (mg)

For most foods, the analytical method used for niacin determination was not reported. It is assumed that most of the niacin values are for preformed niacin values, **not** niacin equivalent values.

#### Thiamin, riboflavin, folate, vitamin B<sub>6</sub> and vitamin B<sub>12</sub>

For the majority of the foods, no specific analytical method to determine their contents was reported. It is however assumed that most values would have been analysed using microbiological methods and/or HPLC.

#### Vitamin C

Vitamin C values include ascorbic acid and dehydroascorbic acid, but often titrimetry was used which only measures ascorbic acid. Both expressions are comparable for raw foods.

#### **Documentation and source of data**

For each food, the sources of the data are indicated by a bibliographic codes, which are included in the reference list.

Whenever possible, the standard derivation (SD) was calculated, i.e. when the number of data points was 3 or above. If two data points were available, the minimum (min) and maximum (max) values were listed. For each value, the number of data points is indicated (n).

Symbols and abbreviations used in the Tables

Tr Trace

[ ] for alternative analytical method or expression

## Index

Code	Foodname in English	Scientific name	Page number
05_001	African locust bean, fruit, pulp, raw	Parkia biglobosa	16-18
09_001	Anchovy, raw	Engraulis encrasicolus	28-30
05_002	Avocado, pulp, raw	Persea americana	16-18
03_001	Bambara groundnut, dried, raw	Voandzeia subterranea	10-12
03_002	Bambara groundnut, seeds, red, dried, raw	Voandzeia subterranea	10-12
03_003	Bambara groundnut, seeds, white, dried, raw	Voandzeia subterranea	10-12
05_003	Banana, fruit, raw	Musa sapientum	16-18
05_004	Baobab, fruit, pulp, raw	Adansonia digitata	16-18
04_002	Baobab, leaves, dried, raw	Adansonia digitata	10-12
04_001	Baobab, leaves, raw	Adansonia digitata	10-12
09_002	Barracuda, raw	Sphyraena spp.	28-30
04_003	Bean, raw	Phaseolus vulgaris	10-12
07_001	Beef liver, raw	Bos taurus	25-27
07_002	Beef, meat, approx. 20%fat, raw	Bos taurus	25-27
12_001	Beer europe (4.4% alcohol)		31-33
12_003	Beer millet (estimated 3% alcohol)		31-33
12_002	Beer, maize (estimated 3% alcohol)		31-33
12_004	Beer, sorghum (estimated 3% alcohol)		31-33
05_005	Bread fruit, raw	Artocarpus altilis/Artocarpus communis	16-18
04_004	Bush okro leaves, raw	Corchorus olitorius	13-15
11_001	Butter, cow's milk		31-33
04_005	Cabbage, raw	Brassica oleracea	13-15
04_007	Carrot, boiled	Daucus carota	13-15
04_006	Carrot, raw	Daucus carota	13-15
05_006	Cashew apple, pulp, raw	Anacardium occidentale	16-18
06_001	Cashew nut, raw	Anacardium occidentale	22-24
02_004	Cassava flour	Manihot esculenta	7-9
02_003	Cassava, boiled	Manihot esculenta/Manihot utilissima	7-9
02_002	Cassava, dried, raw	Manihot esculenta	7-9
04_008	Cassava, fresh leaves, raw	Manihot esculenta/utilissima	13-15
02_001	Cassava, raw	Manihot esculenta/Manihot utilissima	7-9
07_003	Chicken, flesh only, raw	Gallus gallus	25-27
06_006	Coconut milk	Cocos nucifera	22-24
11_002	Coconut oil	Cocos nucifera	31-33
06_007	Coconut water	Cocos nucifera	22-24
06_004	Coconut, immature kernel, fresh, raw	Cocos nucifera	22-24
06_005	Coconut, kernel, dried, raw	Cocos nucifera	22-24
06_003	Coconut, mature kernel, fresh, raw	Cocos nucifera	22-24
06_002	Coconut, raw	Cocos nucifera	22-24
04_009	Cocoyam leaves, raw	Xanthosoma spp.	13-15
02_006	Cocoyam, boiled	Xanthosoma spp.	7-9
02_005	Cocoyam, raw	Xanthosoma spp.	7-9
12_005	Coffee, instant		31-33
03_007	Cowpea, boiled	Vigna unguiculata	10-12
03_004	Cowpea, dried, raw	Vigna unguiculata	10-12
04_010	Cowpea, leaves, raw	Vigna unguiculata	13-15
03_005	Cowpea, seeds, whole, dried, black	Vigna unguiculata	10-12

Code	Foodname in English	Source/Biblioid	Edible factor	Energy (kcal) kJ	Water (g)	Protein (g)	Fat (g)	Carbohydrate available (g)	Fibre (g)
<b>01 Cereals and cereal products</b>									
01_001 SD or min-max n	Fonio, white, whole grain, raw	1E, 4E, 3B, 11E	1.00	(339)1433	11.1 0.1 3	7.0 0.4 4	3.1 0.2 4	67.1 1 1	[7.4]
01_002 n	Fonio, black, whole grain, raw	11E	1.00	(353)1492	10.3 1	8.9 1	3.0 1	69.4 [6.2] 1	
01_003 n	Fonio, white, whole grain, boiled	calc. from fonio white, whole grain raw 4E, 11E, 3E, 16V, 3P, 3B	1.00	(141)597 (363)1539	63.0 10.9	2.9 9.2	1.3 3.8	27.9 72.3 [3.0] [1.5]	
01_004 SD or min-max n	Maize, white, whole, dried, raw		1.00	(139)592 (354)1494	0.8 6	1.9 7	0.8 7	13.1 2	1.8
01_005 n	Maize, white, whole, boiled	calc. from maize, white, whole, dried, raw 13V, 3E, 4E, 11E, 5B, US22	1.00	(139)592 (354)1494	10.9 0.4	9.4 0.9	1.5 0.6	27.8 64.6 [0.6] 9.7	
01_006 SD or min-max n	Maize, yellow, dried, raw		1.00	(139)592 (354)1494	5	5	0.6	1	
01_007 n	Maize, yellow, boiled	calc. from maize, yellow, raw 5E, calc. from maize, white, raw	1.00	(136)575 (353)1498	65.7 13.1	3.6 8.7	1.6 12.5	24.9 [2.5]	3.7
01_008 n	Maize, Gouiba variety, dried, raw	5E, calc. from maize, white, raw	1.00	(355)1506	13.0	8.1	[3.0]	73.2 [1.5]	
01_009 n	Maize, Gbaéve variety, dried, raw	5E, calc. from maize, white, raw	1.00	(359)1520	13.2	8.8	[3.9]	73.3 [1.4]	
01_010 n	Maize, DMR/ESR-W variety, dried, raw	5E, calc. from maize, white, raw	1.00	(352)1490	13.4	9.0	[2.6]	71.3 [1.7]	
01_011 n	Maize, POZA -RICA 7843 - SR variety, dried, raw	5E, calc. from maize, white, raw	1.00	(358)1517	14.0	8.8	[4.5]	72.0 [1.9]	
01_012 n	Maize, TZPB-SR variety, dried, raw	5E, calc. from maize, white, raw	1.00	(352)1491	13.6	7.6	[2.4]	69.7 [1.9]	
01_013 n	Maize, Gnonli variety, dried, raw	5E, calc. from maize, white, raw	1.00	(355)1504	13.4	8.5	[3.2]	74.5 [0.7]	
01_014 SD or min-max n	Maize, combined varieties, raw	5E, calc. from maize, white, raw SD or min-max	1.00	(345)1454	0.4 6	0.5 6	0.9 6	0.5 6	0.5
01_015 SD or min-max n	Millet, whole grain, raw	3B, 4E, DK7	1.00	(345)1454	12.0	9.9	4.1	61.9	10.6
01_016 SD or min-max n	Millet, whole grain, boiled	calc. from pearl millet whole grain, raw 2E, 2R, DK7	1.00	(144)606 (365)1539	1 8.5	2 8.3	2 [5.3]	2 4.9-5.7	1
01_017 SD or min-max n	Pearl millet, raw				8.0-9.0	7.6-8.9	2 2	2 2	4.4
01_018 n	Pearl millet, variety iknmv 8201, raw	20R, calc. from pearl millet, raw	1.00	(382)1611	7.5	11.0	7.4	63.3	9.5
01_019 n	Pearl millet, variety ikmp 1, raw	20R, calc. from pearl millet, raw	1.00	(370)1562	10.1	10.2	6.9	62.8	8.1
01_020 n	Pearl millet, variety ikmp 2, raw	20R, calc. from pearl millet, raw	1.00	(373)1571	9.4	9.7	7.1	62.9	9.1
01_021 n	Pearl millet, variety ikmp 3, raw	20R, calc. from pearl millet, raw	1.00	(391)1645	6.7	15.5	9.0	56.4	11.3
01_022 n	Pearl millet, variety ikmp 4, raw	20R, calc. from pearl millet, raw	1.00	(383)1610	9.1	14.4	9.0	56.1	9.7
01_023 n	Pearl millet, variety ikmp 5, raw	20R, calc. from pearl millet, raw	1.00	(398)1673	6.0	15.2	10.2	55.1	12.4
01_024 n	Pearl millet, variety ikmp 6, raw	20R, calc. from pearl millet, raw	1.00	(376)1584	8.8	17.1	6.9	57.2	8.4

Code	Foodname in English	Ash (g)	Ca (mg)	Fe (mg)	Mg (mg)	P (mg)	K (mg)	Na (mg)	Zn (mg)	Cu (mg)	Se (mög)	I (mög)
<b>01 Cereals and cereal products</b>												
01_001	Fonio, white, whole grain, raw	4.3	40	9.4	430	191				1.5	0.44	
n	SD or min-max		1	1.5	1.75	0				1	1	
01_002	Fonio, black, whole grain, raw	2.2	10.0	1	234							
n			1	4	4	1						
01_003	Fonio, white, whole grain, boiled	1.8	17	3.9	179	76				0.6	0.18	
n	SD or min-max		2.2	30	3.2	85						
01_004	Maize, white, whole, dried, raw	2.2	1.1	0.9	42	35				0.18	16	
n	SD or min-max		4	7	7	1						
01_005	Maize, white, whole, boiled	0.8	12	1.2	33	93	117	15	0.5	0.07	6	
n	SD or min-max		1.1	14	4.2	121	242	355	6	1.7	0.24	12
01_006	Maize, yellow, dried, raw	1.1	0.1	5	91-150	60	270-440					3
n	SD or min-max		3	4	4	2						
01_007	Maize, yellow, boiled	0.4	5	1.6	46	88	109	2	0.6	0.09	5	1
01_008	Maize, Gouba variety, dried, raw	1.0	36	3.8	101	145	453	60	1.7	0.21	18	
01_009	Maize, Gbaévé variety, dried, raw	1.2	36	3.8	101	145	452	59	1.7	0.21	18	
01_010	Maize, DMR-ESR-W variety, dried, raw	1.1	36	3.9	103	145	459	60	1.7	0.22	19	
01_011	Maize, POZA - FRICA 7843 - SR variety, dried, raw	1.0	37	3.9	104	145	465	61	1.7	0.22	19	
01_012	Maize, TZPB-SR variety, dried, raw	1.1	39	4.1	109	145	487	64	1.8	0.23	20	
01_013	Maize, Gnonli variety, dried, raw	1.2	37	4.0	106	145	473	62	1.7	0.22	19	
01_014	Maize, combined varieties, raw	1.1	37	3.9	104	145	465	61	1.7	0.22	19	
n	SD or min-max	0.1	1	0.1	3	0	13	2	0.5	0.01	0.5	
01_015	Millet, whole grain, raw	1.6	24	15.4	430	286			6	6	6	
n	SD or min-max		22-26	10.0-20.7						1.5	0.44	
01_016	Millet, whole grain, boiled	1	2	2	1	1	1	1	1	1	1	
01_017	Pearl millet, raw	1.6	19	14.3	97	207	401		2.7	0.45	2.3-3.1	
n	SD or min-max	1.4-1.9	7.6-20.9									
01_018	Pearl millet, variety lkmp 1, raw	1.4	17	12.6	85	182	353		2.4	0.44		
01_019	Pearl millet, variety lkmp 1, raw	1.9	23	16.9	115	245	475		3.2	0.59		
01_020	Pearl millet, variety lkmp 2, raw	1.8	21	15.8	107	229	443		3.0	0.55		
01_021	Pearl millet, variety lkmp 3, raw	1.3	15	11.2	76	162	314		2.1	0.39		
01_022	Pearl millet, variety lkmp 4, raw	1.7	20	15.2	103	220	427		2.9	0.53		
01_023	Pearl millet, variety lkmp 5, raw	1.1	13	10.0	68	145	281		1.9	0.35		
01_024	Pearl millet, variety lkmp 6, raw	1.7	20	14.8	101	215	416		2.8	0.52		

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Code	Foodname in English	Vit A (mcg)	Retinol (mcg)	β-carotene equi.(mcg)	Vit D (mcg)	Vit E (mg)	Thiamin (mg)	Riboflavin (mg)	Niacin (mg)	Vit B6 (mg)	Folate (mcg)	Vit B12 (mcg)	Vit C (mg)
<b>12 Beverages</b>													
12_008	Tea, infusion	0	0	0	0	0.00	0.00	Tr	0.1	Tr	5	0	0
n		1	1	1	1	1	1	1	1	1	1	1	1
<b>13 Miscellaneous</b>													
13_001	Honey	0	0	0	0	0.00	0.00	0.4	0.4	Tr	0	0	2
n	SD or min-max	1	1	1	1	2	2	2	2	1	1	1	1
13_002	Sugar, white	0	0	0	0	0.00	0.00	0.00	0.00	0.00	0	0	0
n	SD or min-max	0	1	1	1	0.00	0.00	0.00	0.00	0.00	0	2	
13_003	Vinegar	0	0	0	0.00	0.00	0.00	0.00	0.00	0.00	0	0	
n		1	1	1	1	1	1	1	1	1	1	1	

Code	Foodname in English	Source/Bibliod	Edible conversion factor	Energy (kcal) kJ	Water (g)	Protein (g)	Fat (g)	Carbohydrate available (g)	Fibre (g)
<b>12 Beverages</b>									
12_008	Tea, infusion	2B, UK6	1.00	(0)2	99.9	0.1	0.0	0.0	0.0
n					1	1	1	1	1
<b>13 Miscellaneous</b>									
13_001	Honey	1E, 4E, 11E, 3B, UK6	1.00	(322)1369	19.2	0.3	0.0	80.2	0.0
n									
13_002	Sugar, white	11E, 1P, 3B, UK6	1.00	(369)1567	7.6	4	2	92.2	1
n						0.0	0.0		0.0
13_003	Vinegar	2B, UK6	1.00	(27)116	93.0	1	2	2	1
n					1	0.2	0.0	6.6	0.0
					1	1	1	0.22	1

Code	Foodname in English	Ash (g)	Ca (mg)	Fe (mg)	Mg (mg)	P (mg)	K (mg)	Na (mg)	Zn (mg)	Cu (mg)	Se (mg)	I (mcg)
<b>12 Beverages</b>												
12_008	Tea, infusion	Tr	2	0.1	1	1	19	Tr	Tr	Tr	Tr	Tr
n		1	1	1	1	1	1	1	1	1	1	1
<b>13 Miscellaneous</b>												
13_001	Honey	0.3	11	0.6	10	4	20	3	2.0	0.05	1	Tr
n		0	0	0.0	0.0	0	0	0.02	0.0	0.3	0.3	0
13_002	Sugar, white	1	3	2	1	2	1	1	1	1	1	1
n		0.2	10	0.2	2	1	5	5	0.1	0.12	Tr	Tr
13_003	Vinegar	1	2	2	1	1	1	1	1	1	0	1
n		0.2	15	0.5	20	25	90	20				
		1	1	1	1	1	1	1				

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Code	Foodname in English	Vit A (mcg)	Retinol (mcg)	β-carotene equi.(mcg)	Vit D (mcg)	Vit E (mg)	Thiamin (mg)	Riboflavin (mg)	Niacin (mg)	Vit B6 (mg)	Folate (mcg)	Vit C (mcg)
<b>01 Cereals and cereal products</b>												
01_001	Fonio, white, whole grain, raw	0	0	0	0.25	0.02	0.10	1.9	0.3	0	0	0
n		1	1	1	4	4	0.0	0.3	3			1
01_002	Fonio, black, whole grain, raw	0	0	0	0.05	0.03	0.6	0.6	0.3	0	0	0
n												
01_003	Fonio, white, whole grain, boiled	0	0	0	0.32	0.10	1.9	0.20	15	0	0	8
n		3	19	0	5.32	0.08	0.30	6	6	1	1	4
01_004	Maize, white, whole, dried, raw	1.5	5.32	2	1	6	6	1	1	1	1	2
n		2	2	1	6	0.06	0.03	0.6	0.04	4	0	2
01_005	Maize, white, whole, boiled	1	6	0	0.60	0.03	0.6	0.32	1.7	0.39	26	0
n		10.1	604	0	6.60	0.32	0.12	0.12	0.3	0.24	18	0
01_006	Maize, yellow, dried, raw	17.185	100.180	1	1	0.02	0.05	0	0	2.3	18	0
n		2	2	1	3	3	2	1	1	2.3	18	0
01_007	Maize, yellow, boiled	35	0	209	0	2.54	0.06	0.03	0.5	0.07	7	0
n		35	0	209	0	2.54	0.06	0.03	0.5	0.07	7	0
01_008	Maize, Gougbé variety, dried, raw	0	0	0	0.38	0.12	2.3	0.24	18	0	9	9
n												
01_009	Maize, Gbaévè variety, dried, raw	10.1	604	0	0	0.38	0.12	2.3	0.24	18	0	9
n		17.185	100.180	1	1	0.02	0.05	0	0	2.3	18	0
01_010	Maize, DMR-ESR-W variety, dried, raw	0	0	0	0.39	0.12	2.3	0.24	18	0	9	9
n												
01_011	Maize, POZA - RICA 7843 - SR variety, dried, raw	0	0	0	0.39	0.12	2.4	0.24	18	0	9	9
n												
01_012	Maize, TZPB-SR variety, dried, raw	0	0	0	0.41	0.13	2.5	0.26	19	0	10	10
n												
01_013	Maize, Gnonli variety, dried, raw	0	0	0	0.40	0.12	2.4	0.25	19	0	10	9
n												
01_014	Maize, combined varieties, raw	0	0	0	0.39	0.12	2.4	0.24	18	0	9	9
n												
01_015	Millet, whole grain, raw	0	0	0	0	0.05	0.30	0.18	1.7	1.03	41	2
n		1	1	1	1	1	2	2	2	1	1	2
01_016	Millet, whole grain, boiled	0	0	0	0.06	0.02	0.06	0.05	0.5	0.22	12	0
n												
01_017	Pearl millet, raw	0	0	0	0.21	0.13	1.2	0.73	29	0	1	1
n												
01_018	Pearl millet, variety ikmv 8201, raw	0	0	0	0.09	0.19	1.1	0.64	26	1	1	1
n												
01_019	Pearl millet, variety ikmp 1, raw	0	0	0	0.08	0.25	1.4	0.87	35	2		
n												
01_020	Pearl millet, variety ikmp 2, raw	0	0	0	0.08	0.23	1.3	0.81	32	2		
n												
01_021	Pearl millet, variety ikmp 3, raw	0	0	0	0.11	0.17	1.1	0.57	23	1		
n												
01_022	Pearl millet, variety ikmp 4, raw	0	0	0	0.11	0.23	1.3	0.78	31	2		
n												
01_023	Pearl millet, variety ikmp 5, raw	0	0	0	0.12	0.15	0.9	0.51	21	1		
n												
01_024	Pearl millet, variety ikmp 6, raw	0	0	0	0.08	0.22	1.3	0.76	30	1		

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Code	Foodname in English	Vit A (mcg)	Retinol (mcg)	β-carotene equi.(mcg)	Vit D (mcg)	Vit E (mg)	Thiamin (mg)	Riboflavin (mg)	Niacin (mg)	Vit B6 (mg)	Folate (mcg)	Vit B12 (mcg)	Vit C (mg)
<b>10 Milk and their products</b>													
<b>10_004</b>	Milk, human, mature, raw	62	58	24	0	0.02	0.04	0.2	0.01	5	0	0	1
SD or min-max	n	1	1	1	Tr	0.11	1	1	1	1	1	1	1
<b>10_005</b>	Yoghurt, wholemilk, nature	33	30	16	Tr	0.04	0.17	0.4	0.04	2	2	Tr	1
SD or min-max	n	33-34	2	1	1	1	2	2	1	1	1	1	2
<b>11 Fat and oils</b>													
<b>11_001</b>	Butter, cow's milk	1060	958	608	1	1.74	Tr	0.01	0.1	Tr	Tr	0	Tr
SD min-max	n	1	1	1	Tr	0	0.66	1	1	1	1	1	1
<b>11_002</b>	Coconut oil	1	0	Tr	0	Tr	Tr	Tr	Tr	Tr	Tr	0	0
SD min-max	n	1	1	1	Tr	0	17.20	Tr	Tr	Tr	Tr	0	0
<b>11_003</b>	Groundnut oil	1	0	Tr	0	Tr	Tr	Tr	Tr	Tr	Tr	0	0
SD min-max	n	1	1	1	Tr	0	17.20	Tr	Tr	Tr	Tr	0	0
<b>11_004</b>	Palm oil	5150	0	31500	0	9.50	0.01	0.02	Tr	Tr	Tr	0	0
SD min-max	n	4300-6000	2	26700-37300	2	1	1	1	1	1	1	1	1
<b>12 Beverages</b>													
<b>12_001</b>	Beer europe (4.4% alcohol)	0	0	0	0	Tr	0.03	0.7	0.07	5	Tr	0	0
n	1	1	1	1	1	1	1	1	1	1	1	1	1
<b>12_002</b>	Beer, maize (estimated 3% alcohol)	1	1	1	1	0.01	0.03	1	1	1	1	1	1
<b>12_003</b>	Beer millet (estimated 3% alcohol)	1	1	1	1	1	1	1	1	1	1	1	2
SD or min-max	n	1	1	1	1	1	1	1	1	1	1	1	1
<b>12_004</b>	Beer, sorghum (estimated 3% alcohol)	0	Tr	0	Tr	0.04	0.04	0.4	0.4	1	1	0	0
n	1	1	1	1	1	1	1	1	1	1	1	1	1
<b>12_005</b>	Coffee, instant	0	Tr	0	Tr	0.04	0.09	28.2	0.03	3	3	0	0
n	1	1	1	1	1	1	1	1	1	1	1	1	1
<b>12_006</b>	Palm, wine (estimated 3.8% alcohol)	0	0	0	0.03	0.01	0.3	0.01	0.3	0	0	0	4
SD or min-max	n	1	1	1	2	2	2	2	2	1	1	1	1
<b>12_007</b>	Sap, from palm trees, fresh (0.4% alcohol)	0	0.01-0.03	0.01	0.02	0.01	0.01	0.00	0.00	0.00	0.00	0.00	14

Code	Foodname in English	Ash (g)	Ca (mg)	Fe (mg)	Mg (mg)	P (mg)	K (mg)	Na (mg)	Zn (mg)	Cu (mg)	Se (mcg)	I (mcg)
<b>10 Milk and their products</b>												
10_004	Milk, human, nature, raw	0.2	32	0.2	2	18	60	6	0.3	0.04	1	7
n	SD or min-max		0	1	1	1	1	1	1	1	1	1
10_005	Yoghurt, wholamilk, nature	0.5	141	0.1	15	112	200	64	4.0	0.02		
n	SD or min-max		26	0.1	14-16	2	1	1	1	1		
<b>11 Fat and oils</b>												
11_001	Butter, cow's milk	0.2	12	0.2	3	15	12	22	0.1	0.01		54
n	SD min-max		0.0	2	1	1	1	1	1	1		1
11_002	Coconut oil	Tr	Tr	1.5	Tr	2	Tr	Tr	Tr	Tr	Tr	Tr
n	SD min-max		0	0	0-3.0							
11_003	Groundnut oil	0.0	1	2	2	1	1	1	1	1	1	1
n	SD min-max		Tr	Tr	Tr	Tr	Tr	Tr	Tr	Tr	Tr	Tr
11_004	Palm oil	0.1	2	1	1	1	1	1	1	1	1	1
n	SD min-max		0.0	3	0.4	Tr	5	Tr	Tr	Tr	Tr	Tr
n	SD min-max		0.0	3.4	1	1	3	1	1	1	1	1
12 Beverages	Beer europe (4.4% alcohol)	0.1	8	0.1	7	14	32	6	0.0	0.01	Tr	Tr
n	SD min-max		1	1	1	1	1	1	1	1	1	1
12_001	Beer, maize (estimated 3% alcohol)	0.3	150	4.4	320	303	3750	39	1.1	0.62	9	Tr
n	SD min-max		0	1	1	1	1	1				
12_002	Coffee, instant	8.8	150	4.4	320	303	3750	39	1.1	0.62	9	Tr
n	SD min-max		0	1	1	1	1	1				
12_006	Palm, wine (estimated 3.8% alcohol)	0.2	2	0.5	9	5						
n	SD min-max		0.0	0	0.5	8-10						
12_003	Beer millet (estimated 3% alcohol)	0.3	8	2.7	16	212	24					
n	SD min-max		0	0.0	0	0						
12_004	Beer, sorghum (estimated 3% alcohol)	0.2	2	2	2	2	1	1				
n	SD min-max		1	1	0.6	7						
12_005	Coffee, instant	8.8	150	4.4	320	303	3750	39	1.1	0.62	9	Tr
n	SD min-max		0	1	1	1	1	1				
12_006	Palm, wine (estimated 3.8% alcohol)	0.2	2	0.5	9	5						
n	SD min-max		0.0	0	0.5	8-10						
12_007	Sap, from palm trees, fresh (0.4% alcohol)	0.2	2	0.4	2	1	1	1	1	1		
n	SD min-max		0	0	0	0	0	0	0	0		
n	SD min-max		2	2	2	2	2	2	2	2		

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Code	Foodname in English	Ash (g)	Ca (mg)	Fe (mg)	Mg (mg)	P (mg)	K (mg)	Na (mg)	Zn (mg)	Cu (mg)	Se (mcg)	I (mcg)
<b>01 Cereals and cereal products</b>												
01_025	Pearl millet, variety ikmp 7, raw	1.2	14	10.8	73	156	303	2.0	0.38			
01_026	Pearl millet, variety ikmp 8, raw	1.1	14	10.2	69	147	285	1.9	0.36			
01_027	Pearl millet, variety ikmp 9, raw	1.2	15	11.0	74	159	307	2.1	0.38			
01_028	Pearl millet, variety ikmp 10, raw	2.0	24	17.6	119	255	494	3.3	0.62			
01_029	Pearl millet, variety ikmp 11, raw	1.7	21	15.4	104	223	431	2.9	0.54			
01_030	Pearl millet, variety ikmp 12, raw	1.2	15	11.1	75	160	311	2.1	0.39			
01_031	Pearl millet, variety ikmp 13, raw	1.2	15	11.1	76	161	313	2.1	0.39			
01_032	Pearl millet, combined varieties, raw	1.5	18	13.1	89	190	368	2.5	0.46			
n	SD or min-max		0.3	4	2.7	18	39	0.5	0.09			
01_033	Pearl millet, boiled	0.7	8	5.9	41	82	134	14	14			
01_034	Rice, brown, raw	1.3	22	1.9	143	277	249	6	2.0	0.28		
n	SD or min-max		21-22	1.7-2.0	1	2	223-275	223-275				
01_035	Rice, brown, boiled	0.5	8	0.7	55	101	77	2	0.7	0.11		
01_036	Rice, polished, raw	0.6	10	1.2	35	115	109	5	1.1	0.17	6	8
n	SD or min-max		9-10	0.6-1.7	1	2	102-127	98-120	4-5			
01_037	Rice, white, raw	0.6	11	2.6	35	99	86	2	1	1	1	1
n	SD or min-max		8-14	2.2-3.0	1	2	277	249	6	2.0		
01_038	Rice, white, boiled	0.2	4	1.0	13	36	26	0	0.4	0.00		
01_039	Sorghum, whole grain, raw	2.1	27	8.7	559	308	592	21	1.6	0.59	13	
n	SD or min-max		1.6-2.6	11.8	3.7	430-687	39	1.5-1.7	0.44-0.74			
01_040	Sorghum, whole grain, white, raw	1.4	6	3.9	117	249	298	2.1	0.18			
01_041	Sorghum, whole grain, red, raw	1	1	1	1	1	1	1	1	1	1	1
n	SD or min-max		1.5	10	3.4	124	297	387	2.0	0.26	13	
01_042	Sorghum, whole grain, white, boiled	0.9	11	3.6	233	122	197	7	0.6	0.24	5	
01_043	Wheat flour, white	0.5	21	2.0	60	128	135	3	4.0	0.15	2	10
n	SD or min-max		7.7	0.6	20-100	120-135	1	2	2	1	1	1

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Code	Foodname in English	Vit A (mcg)	Retinol (mcg)	$\beta$ -carotene equi.(mcg)	Vit D (mcg)	Vit E (mg)	Thiamin (mg)	Riboflavin (mg)	Niacin (mg)	Vit B6 (mg)	Folate (mcg)	Vit B12 (mcg)	Vit C (mg)
<b>01 Cereals and cereal products</b>													
01_025	Pearl millet, variety ikmp 7, raw	0	0	0	0	0.08	0.16	0.10	0.9	0.55	22	1	
01_026	Pearl millet, variety ikmp 8, raw	0	0	0	0	0.09	0.15	0.10	0.9	0.52	21	1	
01_027	Pearl millet, variety ikmp 9, raw	0	0	0	0	0.10	0.16	0.10	0.9	0.56	22	1	
01_028	Pearl millet, variety ikmp 10, raw	0	0	0	0	0.09	0.26	0.17	1.5	0.90	36	2	
01_029	Pearl millet, variety ikmp 11, raw	0	0	0	0	0.09	0.23	0.14	1.3	0.79	32	2	
01_030	Pearl millet, variety ikmp 12, raw	0	0	0	0	0.09	0.16	0.10	0.9	0.57	23	1	
01_031	Pearl millet, variety ikmp 13, raw	0	0	0	0	0.09	0.17	0.10	0.9	0.57	23	1	
01_032	Pearl millet, combined varieties, raw	0	0	0	0	0.09	0.20	0.12	1.1	0.67	27	1	
SD or min-max		0	0	0	0	0.01	0.04	0.02	0.2	0.14	6	0	
n	Pearl millet, boiled	14	14	14	14	0.23	0.07	0.02	1.4	14	14	14	
01_033	Rice, brown, raw	0	0	0	0	0.03	0.04	0.04	0.4	0.15	9	0	
01_034	Rice, brown, raw	0	0	0	0	0.60	0.38	0.07	5.0	0.51	40	0	
SD or min-max		1	1	1	1	0.36-0.39	0.06-0.08	1.6-2.8	4.8-5.2	1	1	1	
n	Rice, white, raw	0	0	0	0	0.06	0.03	1.0	0.15	9	0	0	
01_035	Rice, brown, boiled	0	0	15	0	1.10	0.36	0.17	3.5	0.2	Tr		
01_036	Rice, polished, raw	0	0	0	0	0.10	0.09	0.04	2.2	0.20	20	0	
SD or min-max		3	1	2	1	1	5	5	4	1	1	Tr	
n	Sorghum, whole grain, white, raw	1	1	1	1	0.36	0.30	0.14	2.9	0.03	2	2	
01_037	Rice, white, raw	0	0	0	0	0.01	0.01	0.3	0.3	0.03	2	0	
01_038	Rice, white, boiled	0	0	15	0	1.10	0.36	0.06	3.5	0.2	Tr		
01_039	Sorghum, whole grain, raw	3	10-20	10-20	1	1	1	1	1	1	1	0	
n	Sorghum, whole grain, red, raw	3	1	2	1	1	1	1	1	1	1	Tr	
01_040	Sorghum, whole grain, white, raw	2	6	0	0.46	0.07	0.05	1.1	1	1	1	1	
01_042	Sorghum, whole grain, boiled	0	0	0	0.30	0.24	0.09	2.3	0.20	27	0	0	
01_043	Wheat flour, white	1	1	1	1	0.13	0.05	2.1	2.1	24-30	0	0	
SD or min-max		1	1	1	1	3	3	3	3	1	2	1	2
n													

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Code	Foodname in English	Source/Biblioid	Edible conversion factor	Energy [kcal] kJ	Water (g)	Protein (g)	Fat (g)	Carbohydrate available (g)	Fibre (g)
<b>10 Milk and their products</b>									
10_004	Milk, human, mature, raw	4E, 11E, UK6	1.00	(69)288	86.5	1.1	3.1	9.1	
SD or min-max					0	0	0	0	
n	Yoghurt, wholemilk, nature	12R, 3B, 4E, 2B, UK6	1.00	(75)313	86.0	2.5	4.2	5.8	0.0
SD or min-max					2	0.8	1.0	1.0	
11 Fat and oils					1	4	4	4	1
11_001	Butter, cow's milk	11E, 1P, 16V, UK6	1.00	(70)2877	21.0	1.0	77.3	0.0	0.0
SD min-max					0	0	0	0	
n	Coconut oil	1P, 2P, 4E, UK6	1.00	(90)3700	0.0	0.0	0.0	100.0	
SD min-max					0.0	0.0	0.0	0.0	
n	Groundnut oil	2P, 2B, 1E, 16V, 4E, UK6	1.00	(90)3714	2	1	2	0.0	0.0
SD min-max					0	0	1	2	
n	Palm oil	1E, 16V, 1P, 3E, 5B, 4E, 2P, UK6	1.00	(885)3679	0.6	0.0	99.4	0.0	0.0
SD min-max					5	0.4	0.0	0.6	1
n					5	3	7	7	1
<b>12 Beverages</b>									
12_001	Beer europe (4.4% alcohol)	3B, UK6	1.00	(35)146	93.9	0.3	0.0	2.0	Tr
n	Beer, maize (estimated 3% alcohol)	4E	1.00	(34)144	93.2	0.6	0.2	3.1	[0.1]
n	Beer millet (estimated 3% alcohol)	16V, 4E	1.00	(41)170	91.0	0.7	0.2	3.9	[1.5]
SD or min-max					90.991.0	0.0	0.0	0.0	
n	Beer, sorghum (estimated 3% alcohol)	16V, FAO	1.00	(39)161	94.0	0.5	1.6	1.2	
n	Coffee, instant	2B, UK6, US22	1.00	(354)1504	3.1	1	1	18.5	0.3
n	Palm, wine (estimated 3.8% alcohol)	3B, 12B, 11E	1.00	(34)143	93.7	0.4	0.0	2.5	1
SD or min-max					93.4-94.0	0.1	0.0	0.0	
n	Sap, from palm trees, fresh (0.4% alcohol)	4E, 11E, FAO	1.00	(47)197	88.4	0.3	0.0	11.1	0.0
n					2	0.0	2	2	1

Code	Foodname in English	Vit A (mcg)	Retinol (mcg)	$\beta$ -carotene equi.(mcg)	Vit D (mcg)	Vit E (mg)	Thiamin (mg)	Riboflavin (mg)	Niacin (mg)	Vit B6 (mg)	Folate (mcg)	Vit B12 (mcg)	Vit C (mg)
<b>07 Meat and poultry and their products</b>													
07_006	Pork, meat, approx. 24%fat, raw	0	0	1		0.65	0.20	3.2	0.29	1	1	1	0
n	SD or min-max												
07_007	Rabbit, meat, raw	1	1	1	0	Tr	0.80	0.10	0.17	8.5	0.50	5	10
n	SD or min-max												Tr
<b>08 Eggs and their products</b>													
08_001	Egg, raw	207	200	40	2	1.20	0.10	0.35	0.2	0.14	43	2	0
n	SD or min-max												
<b>09 Fish and their products</b>													
09_001	Anchovy, fillet, raw	15	15			0.57	0.06	0.26	14.0	0.14	9	1	0
n	SD or min-max												
09_002	Barracuda, raw	1	1			1	1	1	1	1	1	1	1
n	SD or min-max												
09_003	Mackerel, spanish, raw	16	16	3	0.30	0.09	0.35	8.0	0.70		10	2	
n	SD or min-max												
09_004	Sardine, raw	1	1	Tr	3	0.08	0.02	0.17	8.9	0.43	4	12	Tr
n	SD or min-max												
09_005	Tuna, raw	65	65	Tr	18	1	1	1	1	1	1	1	1
n	SD or min-max												
09_006	White grouper, raw	1	1	1		1	1	1	1	1	1	1	0
n	SD or min-max												
<b>10 Milk and their products</b>													
10_001	Milk, cow, whole, raw	39	32	17	0	0.17	0.04	0.19	0.3	0.04	7	0	2
n	SD or min-max												
10_002	Milk, cow, powder, whole	295	207	140	1	1	0.50	0.29	1.28	0.7	0.26	40	2
n	SD or min-max												
10_003	Milk, goat, whole, raw	2	1	1	1	1	0.03	0.06	0.14	0.6	0.04	1	2
n	SD or min-max												
10_004	Cassava flour	35	34	6	0	0.04-0.08	0.13-0.15	0.2-1.0	0.2-1.0	0.2-1.0	0.2-1.0	0.2-1.0	0.2-1.0
n	SD or min-max												
10_005	Cocoyam, raw	1P, 2P				2	2	2	1	1	1	1	1
n	SD or min-max												
<b>02 Starchy roots and tubers</b>													
02_001	Cassava, raw	9B, 3B, 12B, 2P, 3P, 1P, 11E, DK7, US22			0.84	(157)665	59.3	1.1	0.3	36.5	1.8		
n	SD or min-max						3.0	0.3	0.1				
02_002	Cassava, dried, raw	11E, DK7			1.00	(351)1490	5	7	4	83.2	2.2		
n	SD or min-max						9.4	2.1	0.6				
02_003	Cassava, boiled	calc. from cassava, raw			1.00	(165)700	57.1	1	1	38.5	1.9		
n	SD or min-max						1.00	(344)1462	11.7	1.8	0.5	82.3	1.9
02_004	Cassava flour	3E, 11E, 12E, 16V, 3B					2.6	0.5	0.24		1.7-2.1		
n	SD or min-max							5	6				
02_005	Cocoyam, raw	1P, 2P			0.81	(139)589	58.2	2.7	0.2	31.3	[0.6]		
n	SD or min-max						57.7-58.6	0	0				
02_006	Cocoyam, boiled	calc. from cocoyam, raw			1.00	(146)621	55.9	3.0	0.2	32.8	[0.7]		
n	SD or min-max						61.2	1.1	0.3				
02_007	Plantain, ripe, raw	1P, 3P, 2P, UK6, US22			0.65	(149)630	3.3	0.6	0.2-0.3	34.3	2.3		
n	SD or min-max						3	3	2				
02_008	Plantain, ripe, boiled	calc. from plantain ripe, raw			1.00	(156)663	59.2	1.2	0.3	36.1	2.4		
n	SD or min-max						0.84	(82)346	77.4	1.9	0.1	17.3	1.8
02_009	Potato, raw	11E, 5B, 12B, 2B, 4E, DK7					1.5	0.2	0				
n	SD or min-max							5	5				
02_010	Potato, boiled	calc. from potato, raw			1.00	(74)313	77.4	1.8	0.1	15.6	1.7		
n	SD or min-max						0.84	(112)474	70.0	1.8	0.3	24.1	3.0
02_011	Sweet potato, raw	11E, 6B, 5B, 12B, 3B, 2B, 1P, 2P, US22					7.1	1.3	0.2		2.9-3.1		
n	SD or min-max							7	8				
02_012	Sweet potato, boiled	calc. from sweet potato raw			1.00	(101)429	70.0	1.7	0.3	21.7	2.8		
n	SD or min-max						0.84	(117)498	68.8	1.6	0.2	26.1	2.4
02_013	Sweet potato, yellow, raw	11E, 4E, UK6					0.0	0.0	0.0		0.0	0.0	
n	SD or min-max							2	2				
02_014	Sweet potato, yellow, boiled	calc. from sweet potato, raw			1.00	(106)450	68.8	1.5	0.2	23.5	2.2		
n	SD or min-max						0.66	(95)402	73.1	1.8	0.1	19.7	4.1
02_015	Taro, tuber, raw	11E, 4E, US22					0	0	0				
n	SD or min-max							2	2				
02_016	Taro, tuber, boiled	calc. from taro tuber, raw			1.00	(100)423	71.7	1.9	0.1	20.7	4.3		

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Code	Foodname in English	Source/Biblioid	Edible conversion factor	Energy (kcal)	Water (g)	Protein (g)	Fat (g)	Carbohydrate available (g)	Fibre (g)
<b>02 Starchy roots and tubers</b>									
02_001	Cassava, raw	9B, 3B, 12B, 2P, 3P, 1P, 11E, DK7, US22	0.84	(157)665	59.3	1.1	0.3	36.5	1.8
n	SD or min-max				3.0	0.3	0.1		
02_002	Cassava, dried, raw	11E, DK7	1.00	(351)1490	5	7	4	83.2	2.2
n	SD or min-max				9.4	2.1	0.6		
02_003	Cassava, boiled	calc. from cassava, raw	1.00	(165)700	57.1	1	1	38.5	1.9
n	SD or min-max		</						

Code	Foodname in English	Ash (g)	Ca (mg)	Fe (mg)	Mg (mg)	P (mg)	K (mg)	Na (mg)	Zn (mg)	Cu (mg)	Se (mcg)	I (mcg)
<b>02 Starchy roots and tubers</b>												
02_001	Cassava, raw	1.0	46	1.7	21	46	271	14	0.2	0.05	1	
SD or min-max		0.1	21	0.8		12						
n		3	7	7	1	5	1	1	1	1	0	
02_002	Cassava, dried, raw	2.5	102	3.8	47	98	609	31	0.8	0.22		
n		1	1	1	1	1	1	1	1	1		
02_003	Cassava, boiled	1.1	46	1.4	13	43	128	8	0.2	0.05	1	
SD or min-max												
02_004	Cassava flour	1.9	117	4.6	46	93	594	31	0.7	0.22		
n		0.9	113	0.9		53						
02_005	Cocoyam, raw	4	5	5	1	4	1	1	1	1		
SD or min-max		7.1	12	3.6		101						
n		1	11-12	3.4-3.7								
02_006	Cocoyam, boiled	5.4	12	2.8		96						
02_007	Plantain, ripe, raw	0.8	7	1.1	37	33	500	4	0.1	0.08	2	
SD or min-max												
n		1	1	0.2		27-38						
02_008	Plantain, ripe, boiled	0.8	7	0.9	23	31	237	2	0.1	0.08	2	
SD or min-max												
02_009	Potato, raw	1.5	10	0.8	27	50	471	5	0.3	0.09	2	
SD or min-max												
n		1.4-1.6					417-525	3-7				
02_010	Potato, boiled	2	5	5	3	4	2	2	1	1	1	1
02_011	Sweet potato, raw	1.1	10	0.8	25	47	377	4	0.3	0.08	2	2
SD or min-max												
n		1.2	45	1.9	16	50	330	11	0.4	0.20	2	2
02_012	Sweet potato, boiled	0.6	51	1.2	13-1.8	10	300-360	8		0.13-0.26		
02_013	Sweet potato, yellow, raw	4	8	8	2	4	264	9	0.3	0.18	2	2
SD or min-max												
n		0.8	42	1.7	14	47						
02_014	Sweet potato, yellow, boiled	0.9	33	2.0	17	38	345	37	0.3	0.13	1	2
SD or min-max												
n		1	0	0	2	1						
02_015	Taro, tuber, raw	1.2	51	1.2	33	88	591	11	0.2	0.17	1	
SD or min-max												
n		1	0	2	1	0						
02_016	Taro, tuber, boiled	1.3	51	0.9	21	83	280	6	0.2	0.17	1	
SD or min-max												

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Code	Foodname in English	Ash (g)	Ca (mg)	Fe (mg)	Mg (mg)	P (mg)	K (mg)	Na (mg)	Zn (mg)	Cu (mg)	Se (mcg)	I (mcg)
<b>07 Meat and poultry and their products</b>												
07_006	Fork, meat, approx. 24% fat, raw	1.2	10	2.0	18	153	271	61	3.2	0.10	6	1
SD or min-max												
n		1	1	1	1	1	1	1	1	1	1	1
07_007	Rabbit, meat, raw	1.0	22	0.9	25	213	360	67	1.7	0.15	10	1
SD or min-max		1	1	1	1	1	1	1	1	1	1	1
n		1.2	45	1.9	16	50	330	11	0.4	0.20	2	2
08 Eggs and their products												
08_001	Egg, raw	1.0	45	2.4	11	178	141	141	1.3	0.08	11	53
SD or min-max												
n		0.1	5	0.3	1	72	12	11	1	1	1	1
09 Fish and their products												
09_001	Anchovy, fillet, raw	1.4	147	3.3	41	174	383	104	1.7	0.21	37	
SD or min-max												
n		1	1	1	1	1	1	1	1	1	1	1
09_002	Barracuda, raw	1.1	25	1.0	160	160-190						
SD or min-max												
n		1.1-1.4	25-27	0.8-1.0	2	2						
09_003	Mackerel, spanish, raw	1.4	50	1.8	26	201	360	59	0.5	0.06	37	140
SD or min-max												
n		1.3-1.4	24-25	1.0-2.6	1	2	162-240					
09_004	Sardine, raw	2.3	42	2.1	41	445	397	132	1.5	0.04	37	32
SD or min-max												
n		1.9-2.6	2	2	1	1						
09_005	Tuna, raw	1.5	28	1.4	29	292	240	42	0.6	0.13	27	
SD or min-max												
n		1.5	28	1.4	29	292	240	42	0.6	0.13	27	
09_006	White grouper, raw	1.4	33	1.3	35	188	511	56	1.3	0.05	39	
SD or min-max												
n		1	24-41	1.2-1.4	2	1	1	1	1	1	1	1
10 Milk and their products												
10_001	Milk, cow, whole, raw	0.7	210	0.1	14	92	154	44	0.4	0.02	1	3
SD or min-max		0.1	166	0.1	12-16	3	150-157	40-48		0.01-0.02		
n		6	6	5	2	3	2	2	1	2	1	1
10_002	Milk, cow, powder, whole	5.9	970	0.7	113	697	1150	376	4.0	0.21	9	35
SD or min-max		1	3	3	1	680-714	1140-1160	371-380	2	1	1	1
n		0.8	133	0.1	14	103	185	45	4.0	0.02		
10_003	Milk, goat, whole, raw	1	120-145	0.0-0.1	13-14	2	1	1	1	1	1	1
SD or min-max												
n		2	2	1	1	1	1	1	1	1	1	1

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Code	Foodname in English	Source/Biblioid	Edible conversion factor	Energy (kcal) kJ	Water (g)	Protein (g)	Fat (g)	Carbohydrate available (g)	Fibre (g)
<b>07 Meat and poultry and their products</b>									
07_006	Pork, meat, approx. 24% fat, raw	12P, 4E, 16V, DK7	1.00	(289)1198	56.0	14.5	23.5	4.8	0.0
n	SD or min-max				0	0	0		
07_007	Rabbit, meat, raw	2B, DK7	1.00	(142)595	70.6	20.7	5.6	2.1	1
n	SD or min-max			1					0.0
<b>08 Eggs and their products</b>									
08_001	Egg, raw	16V, 1E, 11E, 1P, 2P, 12B, 4E, 2B, UK6	1.00	(139)578	76.9	12.1	10.1	0.0	0.0
n	SD or min-max			8	0.4	0.4	0.7		1
<b>09 Fish and their products</b>									
09_001	Anchovy, fillet, raw	2P, FAO, US22	1.00	(123)518	73.8	18.4	4.8	1.5	0.0
n	SD or min-max			1	1	1	1		1
09_002	Barracuda, raw	2P, FAO	0.64	(81)342	79.5	18.3	0.6	0.5	0.0
n	SD or min-max			77.8-79.5			0.6-1.1		
09_003	Mackerel, spanish, raw	16V, 2P, US22, UK6	0.71	(133)561	68.9	21.1	2.8	5.9	0.0
n	SD or min-max			4.4	1.9	2.7-2.8			
09_004	Sardine, raw	2P, 11E, FAO, UK 6	0.47	(106)447	74.6	19.6	2.7	0.9	0.0
n	SD or min-max			3	3	2	0.4		1
09_005	Tuna, raw	11E, FAO, UK	0.58	(200)837	62.8	23.0	3	3	1
n	SD or min-max			58.5-67.1	18.9-27.0	11.5	1.3	0.0	0.0
09_006	White grouper, raw	3B, FAO, US22	0.60	(87)368	83.8	19.4	1.1	0.0	0.0
n	SD or min-max			76.6-91.0	19.2-19.5	1.0-1.1	2		1
10 Milk and their products				2	2	2	1		1
10_001	Milk, cow, whole, raw	11E, 3B, 7B, 5B, 11E, 8R, 4E, 2P	1.00	(75)312	86.3	3.7	4.6	4.7	0.0
n	SD or min-max			1.3	0.4	1.2			1
10_002	Milk, cow, powder, whole	5B, 11E, 4E, DK7	1.00	(492)2058	9	11	11		0.0
n	SD or min-max			4.5	25.3	26.8		37.6	
10_003	Milk, goat, whole, raw	2B, 3B, DK7	1.00	(69)286	87.5	3	0.8		
n	SD or min-max			3	3	3			1
10_004	Cocoyam, raw	0	1	1	0.04	0.04	0.5	4.4	4.0
n	SD or min-max			3	0.01	0.01	0.5	3.8-4.9	2
10_005	Cocoyam, boiled	0	1	0.10	0.03	0.8	1		1
n	SD or min-max			1	1	1			8
10_006	Plantain, ripe, raw	88	0	780	0	0.20	0.05	0.7	0.09
n	SD or min-max			6	0.19	0.04	0.05	0.7	24
02 Starchy roots and tubers				0	0	0	0.1		1
02_001	Cassava, raw	1	0	1	1	3	4	1	1
n	SD or min-max			1	0.41	0.12	0.02	1.5	5
02_002	Cassava, dried, raw	2	0	13	0	1	1	2.00	68
n	SD or min-max			1	1	1	1	53	1
02_003	Cassava, boiled	1	1	1	0	0.20	0.03	0.5	1
n	SD or min-max			6	0	0.40	0.07	1.2	13
02_004	Cassava flour	0	0	0	0.40	0.07	0.04	0.5	0
n	SD or min-max			1	1	0.04	0.01	1.57	4
02_005	Cocoyam, raw	0	1	1	0.10	0.03	0.8	1	1
n	SD or min-max			3	3	3	1		1
02_006	Cocoyam, boiled	1	0	9	0	0.06	0.07	1	1
n	SD or min-max			1	1	1	0.22		3
02_007	Plantain, ripe, raw	45-130	2	1	1	1	2	0.30	20
n	SD or min-max			1	0.21	0.04	0.04	1	1
02_008	Plantain, ripe, boiled	83	0	739	0	1.50	0.09	0.5	5
n	SD or min-max			10	0.06	0.09	0.18	1.2	8
02_009	Potato, raw	2	0	4000-7900	0	0.01	0.01	0.1	16
n	SD or min-max			2	1	5	5	0.13-0.27	6
02_010	Potato, boiled	1	1	1	0.02	0.02	0.25	0.28-0.31	20-22
n	SD or min-max			9	0.06	0.07	0.04	0.28	6
02_011	Sweet potato, raw	876	0	5950	0	1.50	0.05	0.6	22
n	SD or min-max			1	0.01	0.01	0.01	0.13-0.27	7
02_012	Sweet potato, boiled	382	0	1255	0	0.19	0.09	0.7	2
n	SD or min-max			2	1	1	0.14	2	3
02_013	Sweet potato, yellow, raw	789	0	1130	0	0.19	0.07	0.5	11
n	SD or min-max			23	1.19	0.10	0.03	0.8	0
02_014	Sweet potato, yellow, boiled	209	1	1	1	1	1	1	1
n	SD or min-max			0	0.07	0.03	0.08	0.06	26
02_015	Taro, tuber, raw	4	0	4000-7900	0	1.19	0.10	0.8	8
n	SD or min-max			1	1	1	0.24	22	0
02_016	Taro, tuber, boiled	1	1	0	1.25	0.07	0.02	0.6	0
n	SD or min-max			21	1	1	1	1	3

Code	Foodname in English	Vit A (mcg)	Retinol (mcg)	β-carotene equi.(mcg)	Vit D (mcg)	Vit E (mcg)	Thiamin (mg)	Riboflavin (mg)	Niacin (mg)	Vit B6 (mg)	Folate (mcg)	Vit B12 (mcg)	Vit C (mg)
02_001	Cassava, raw	1	0	6	0	0.19	0.04	0.05	0.7	0.09	24	1	31
n	SD or min-max		1	1	1	1	3	3	0.1	0.1		1	1
02_002	Cassava, dried, raw	2	0	13	0	0.41	0.12	0.02	1.5	1	1	1	5
n	SD or min-max		2	1	1	1	1	1	1	1		68	1
02_003	Cassava, boiled	1	1	0	6	0	0.20	0.03	0.04	0.5	0.06	13	1
n	SD or min-max		1	0	6	0	0.40	0.07	0.04	1.2	1.2	0	13
02_004	Cassava flour	0	0	0	0	0.40	0.07	0.04	0.5	0.06	13	0	4
n	SD or min-max		0	0	0	0	0.04	0.01	0.01	0.5	0.06	52	4
02_005	Cocoyam, raw	1	0	1	1	1	0.02	0.07	0.15	0.8	0.20	11	1
n	SD or min-max		1	0	1	1	0.21	0.04	0.04	0.5	0.22	12	0
02_006	Cocoyam, boiled	0	0	1	1	1	0.04	0.04	0.04	1.2	0.28	21	0
n	SD or min-max		0	0	1	1	0.06	0.09	0.18	1.2	0.28	21	0
02_007	Plantain, ripe, raw	45-130	2	1	1	1	0.21	0.04	0.04	0.5	0.22	22	0
n	SD or min-max		2	1	1								

Code	Foodname in English	Source/Bibliod	Edible conversion factor	Energy (kcal)/kJ	Water (g)	Protein (g)	Fat (g)	Carbohydrate available (g)	Fibre (g)
<b>02 Starchy roots and tubers</b>									
02_017	Water yam, raw	2P, 3B, US22	0.81	(134)566	63.0	2.5	0.1	28.6	4.1
n	SD or min-max								
02_018	Water yam, tuber, boiled	calc. from water yam, raw 1P, 2P, 3P, 2B, 4E, US22	1.00	(141)596	61.1	2.6	0.2	30.1	1
02_019	Yam tuber, raw		0.81	(128)542	64.9	2.0	0.3	27.5	4.3
n	SD or min-max								
02_020	Yam tuber, boiled	calc. from yam tuber, raw	1.00	(101)429	70.0	1.7	0.3	21.7	4.1
n	SD or min-max								
<b>03 Legumes and their products</b>									
03_001	Bambara groundnut, dried, raw	1E, 2P, FAO, 2E	1.00	(371)1566	9.2	20.2	6.2	56.3	[4.8]
n	SD or min-max								
03_002	Bambara groundnut, seeds, red, dried, raw	2E, 1E, 1P	1.00	(376)1588	8.1	18.4	5.5	60.8	1
n	SD or min-max								
03_003	Bambara groundnut, seeds, white, dried, raw	2E, 1E, 1P	1.00	(380)1606	7.9	20.0	6.5	58.0	[4.8]
n	SD or min-max								
03_004	Cowpea, dried, raw	1P, 1E, 12B, 9B, 3P, 2P, US22	1.00	(335)1418	10.4	21.1	1.2	54.7	10.6
n	SD or min-max								
03_005	Cowpea, seeds, whole, dried, black	2E	1.00	(322)1361	12.9	17.7	1.6	53.9	10.6
n	SD or min-max								
03_006	Cowpea, seeds, whole, dried, white	2E	1.00	(338)1430	9.2	21.6	1.8	53.6	10.6
n	SD or min-max								
03_007	Cowpea, boiled	calc. from cowpea, dried, raw 2P, 1E, 2E, UK6	1.00	(137)579	63.4	8.6	0.5	22.3	4.3
n	SD or min-max								
03_008	Soya bean, dried, raw		1.00	(397)1661	8.7	33.2	16.6	20.8	15.7
n	SD or min-max								
<b>04 Vegetables and their products</b>									
04_001	Baobab, leaves, raw	3B, 6B, 2P, 1E, 10E	1.00	(74)314	78.3	3.9	0.3	12.8	[2.5]
n	SD or min-max								
04_002	Baobab, leaves, dried, raw	2P, 1E, 11E	1.00	(321)1356	10.3	12.8	3.2	56.1	[8.4]
n	SD or min-max								
04_003	Bean, raw	10E, 5B, 2B, 12B	0.83	(32)134	90.7	2.4	0.2	3.9	1
n	SD or min-max								
04_004	Nitella tree, fermented seeds		12		0.01-0.10	0.12-1.15	1.4-1.5		
n	SD or min-max								
06_014	Melon seeds, raw	Tr	0	Tr	0	0.06	0.64	58	0
n	SD or min-max								
06_015	Nitella tree, fermented seeds		1	1	1	2	2	1	1
n	SD or min-max								
06_016	Sesame seeds, raw		5	30	3	3	1	3.4	1
n	SD or min-max								
06_017	Shea nut, seed kernel, dried, raw		1	1	0.68	0.19	1	1	Tr
n	SD or min-max								
06_018	Palm nuts, raw				0.52				
n	SD or min-max								
<b>07 Meat and poultry and their products</b>									
07_001	Beef liver, raw	495	780	180	1	0.06	0.36	5.7	1.08
n	SD or min-max								
07_002	Beef, meat, approx. 20%fat, raw	180-810	2	1	1	1	0.19	5.2-6.2	290
n	SD or min-max								
07_003	Chicken, flesh only, raw	16	16	0	0.07	0.16	5.8	0.37	59
n	SD or min-max								
07_004	Lamb, meat not specified, raw	12	12	Tr	0.22	0.09	8.4	0.45	71
n	SD or min-max								
07_005	Pork, meat, approx. 40%fat, raw	10	10	Tr	1	0.01	0.02	1	1
n	SD or min-max								
07_006	Pork, meat, approx. 40%fat, raw	0	0	0	0.89	0.18	3.4	0.01	0
n	SD or min-max								
07_007	Pork, meat, approx. 40%fat, raw	1	1	1	1	1	2.8-4.0	1	1
n	SD or min-max								

Code	Foodname in English	Vit A (mcg)	Retinol (mcg)	B-carotene equi.(mcg)	Vit D (mcg)	Vit E (mcg)	Thiamin (mg)	Riboflavin (mg)	Niacin (mg)	Vit B6 (mg)	Folate (mcg)	Vit B12 (mcg)	Vit C (mg)
<b>06 Nuts, seeds and their products</b>													
06_010	Groundnut, dried, raw	2	0	14	0	10.09	1.00	0.13	15.4	0.59	110	0	1
n	SD or min-max												
06_011	Groundnut, seeds, dried, rose, raw	1	2	1	1	10.09	2	0.12-0.13	0.0	2	110	0	1
n	SD or min-max												
06_012	Groundnut, seeds, dried, red, raw			1	1	1	1	0.13	15.4	0.59	110	0	1
n	SD or min-max												
06_013	Melon seeds, raw	Tr	0	Tr	0	10.09	1.00	0.13	15.4	0.59	110	0	1
n	SD or min-max												
06_014	Nitella tree, fermented seeds	12	1	1	1	1	1	0.19	0.12-1.15	0.02-0.36	0.02-0.36	0.02-0.36	1
n	SD or min-max												
06_015	Sesame seeds, raw	5	30	1	1	0.06	0.64	1.5	1	1	58	0	1
n	SD or min-max												
06_016	Shea nut, seed kernel, dried, raw												
n	SD or min-max												
06_017	Palm nuts, raw												
n	SD or min-max												
<b>07 Meat and poultry and their products</b>													
07_001	Beef liver, raw	495	780	180	1	0.06	0.36	5.7	1.08	52.6-2	1	1	2
n	SD or min-max												
07_002	Beef, meat, approx. 20%fat, raw	180-810	2	1	1	1	0.19	5.8	0.37	8	2	1	1
n	SD or min-max												
07_003	Chicken, flesh only, raw	16	16	0	0.07	0.09	0.16	0.02-0.10	0.15-0.16	7.7-9.0	10	Tr	Tr
n	SD or min-max												
07_004	Lamb, meat not specified, raw	12	12	Tr	0	0.22	0.09	2	1	1	1	1	1
n	SD or												

Code	Foodname in English	Ash (g)	Ca (mg)	Fe (mg)	Mg (mg)	P (mg)	K (mg)	Na (mg)	Zn (mg)	Cu (mg)	Se (mcg)	I (mcg)
<b>06 Nuts, seeds and their products</b>												
06_010	Groundnut, dried, raw	2.4	53	4.3	185	415	670	2	1.9	0.42	3	20
n	SD or min-max	2.3-2.5	13	2.4	409-420	2	1	1	1	1	1	1
06_011	Groundnut, seeds, dried, rose, raw	2.2	34	3.7	195	336	711	1	3.7	1.12		
n	SD or min-max	1	1	1	1	1	1	1	1			
06_012	Groundnut, seeds, dried, red, raw	2.3	44	2.3	193	335	791		2.8	1.04		
n	SD or min-max	1	1	1	1	1	1	1	1			
06_013	Melon seeds, raw	3.7	80	6.1	510	867	648	99	4.0	2.39		
n	SD or min-max		80	1.1	755-978							
06_014	Nitta tree, fermented seeds	1	3	3	1	2	1	1	1	1		
n	SD or min-max	2.5	426	22.2	94	243	317	10	3.5	1.44		
06_015	Sesame seeds, raw	1	243	114-33.0	30-140	225-260	84-550		2.0-5.0			
n	SD or min-max	5.4	1150	15.5	2	2	2	1	2	1		
06_016	Shea nut, seed kernel, dried, raw	1	1	1	1	1	1					
n	SD or min-max	3.3	10	3.8								
06_017	Palm nuts, raw	0.9	39	5.0								
n	SD or min-max	0	0	0								
<b>07 Meat and poultry and their products</b>												
07_001	Beef liver, raw	1.4	8	9.7	131	360	313	69	3.0	0.50	40	
n	SD or min-max	1.3-1.4	0.5	0.55								
07_002	Beef, meat, approx. 20%fat, raw	2	4	4	1	0	1	1	1	0		
n	SD or min-max	1.0	10	2.4	28	194	300	70	2.2	0.16	8	1
07_003	Chicken, flesh only, raw	0	2	2.1	0							
n	SD or min-max	2	3	3	1	2	1	1	1	1	1	1
07_004	Lamb, meat not specified, raw	1.0	9	2.3	20	124	250	90	3.1	0.07	4	6
n	SD or min-max	0.0	8-10	2.0-2.5	100-148							
07_005	Pork, meat, approx. 40%fat, raw	2	2	1	2	1	1	1	1	1	1	
n	SD or min-max	1.0	11	1.9	12	163	306	61	3.2	0.09	6	1
02_020	Yam tuber, boiled	0.0	0.5	0.1	0.1	22						
n	SD or min-max	3	4	4	1	4	1	1	1	1	1	1

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Code	Foodname in English	Ash (g)	Ca (mg)	Fe (mg)	Mg (mg)	P (mg)	K (mg)	Na (mg)	Zn (mg)	Cu (mg)	Se (mcg)	I (mcg)
<b>02 Starchy roots and tubers</b>												
02_017	Water yam, raw	1.7	20	1.1	55	70	735	8	3.0	0.22	1	
n	SD or min-max		12-27	0.5-1.7								
02_018	Water yam, tuber, boiled	1	2	2	1	1	1	1	1	1	1	1
02_019	Yam tuber, raw	1.8	20	0.9	35	66	348	5	2.4	0.22	1	
n	SD or min-max	1.3	23	1.3	17	48	758	8	0.2	0.07	1	
02_020	Yam tuber, boiled	1	5	5	1	6						
<b>03 Legumes and their products</b>												
03_001	Bambara groundnut, dried, raw	3.4	90	4.4	182	219	1329		2.2	0.73		
n	SD or min-max	3.0-3.8	0	4.0-4.7								
03_002	Bambara groundnut, seeds, red, dried, raw	2	2	1	1	1			1	1		
n	SD or min-max	3.2	35	1.3	178	272	1291		2.0	0.64		
03_003	Bambara groundnut, seeds, white, dried, raw	3.1	50	1.9	185	309	1367		1	1		
n	SD or min-max	1	1	1	1	1						
03_004	Cowpea, dried, raw	3.3	84	7.8	41	384	1724	18	8.0	0.08	8	
n	SD or min-max	0.5	15	2.7	12	12						
03_005	Cowpea seeds, whole, dried, black	3.3	76	6.8	202	390	1378		4.0	0.60		
n	SD or min-max	3.2	92	6.2	198	375	1308		4.4	0.90		
03_006	Cowpea seeds, whole, dried, white	1.3	29	2.7	14	141	528	6	2.9	0.02	3	
n	SD or min-max	4.9	247	8.3	245	444	1789	5	4.7	1.48	14	6
03_007	Cowpea, boiled	0.1	72	3.2	195							
n	SD or min-max	3	3	3	1	3						
<b>04 Vegetables and their products</b>												
04_001	Baobab, leaves, raw	2.3	313	2.6	26	83			0.8	0.18		
n	SD or min-max	0.9	137	0.5	65-100				0.6-1.0			
04_002	Baobab, leaves, dried, raw	3	5	3	1	2			2	1		
n	SD or min-max	9.3	2464	15.0	107	118	149		3.3	0.75		
04_003	Bean, raw	0.6	412									
n	SD or min-max	3	1	1								
03_008	Soya bean, dried, raw	0.6	54	1.0	25	43	235	3	1	0.3	0.08	3
n	SD or min-max	0.1	12	0.2	22-28	10	226-243	24	2	0.2-0.3	1	1
04_004	Baobab, leaves, raw	1	4	4	2	3	2	2	2	1	1	1

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Code	Foodname in English	Vit A (mcg)	Retinol (mcg)	$\beta$ -carotene equi.(mcg)	Vit D (mcg)	Vit E (mg)	Thiamin (mg)	Riboflavin (mg)	Niacin (mg)	Vit B6 (mg)	Folate (mcg)	Vit B12 (mcg)	Vit C (mg)
<b>02 Starchy roots and tubers</b>													
02_017	Water yam, raw	6		0	0.30	0.05	0.03	0.5	0.26	21	0	0	15
n	SD or min-max		1	1	1	0.31	0.04	1	1	1	1	1	1
02_018	Water yam, tuber, boiled	6	2	17	0	0.51	0.40	0.08	0.4	0.19	11	0	6
02_019	Yam tuber, raw	2	2	8-25	1	0.61	0.10	0.2	0.6	0.32	21	0	13
n	SD or min-max		4	2	16	0	0.54	0.29	0.06	0.4	0.23	11	9
02_020	Yam tuber, boiled	2										0	5
<b>03 Legumes and their products</b>													
03_001	Bambara groundnut, dried, raw	5	30			0.30	0.10	2.1					1
n	SD or min-max		1	1			1	1	1	1	1	1	1
03_002	Bambara groundnut, seeds, red, dried, raw					0.30	0.10	2.1					1
n	03_003	Bambara groundnut, seeds, white, dried, raw				1	1	1	1	1	1	1	1
n	03_004	Cowpea, dried, raw	7	0	41	0	0.39	0.58	0.15	2.9	0.51	359	0
n	SD or min-max		4	1	12-70		0.37	0.05	0.9				1
n	03_005	Cowpea,seeds,whole,dried,black		4	2	1	0	0.39	0.72	0.18	3.6	0.64	446
n	03_006	Cowpea,seeds,whole,dried,white				0.39	0.51	0.13	2.6	0.45	318	0	0
n	04_002	Baobab, leaves, dried, raw	1	9170		37.33	0.32	1.01	1	7.6			187
n	03_007	Cowpea, boiled	3	0	17	0.14	0.15	0.04	0.8	0.15	73	0	0
n	03_008	Soya bean, dried, raw	9	0	55	0	0.70	0.30	2.0	0.38	370	0	Tr
n	04 Vegetables and their products												
04_001	Baobab, leaves, raw	450	2700		3.50	0.03	0.04	1.9					52
n	SD or min-max		1	9170		1	1	1	1				1
04_002	Baobab, leaves, dried, raw	1528			37.33	0.32	1.01	1	7.6				187
n	04_003	Bean, raw	1	0	321	0	0.28	0.08	0.10	0.7	0.20	75	0
n	SD or min-max		54	20		0.24-0.32				0.14-0.26	70-79	0	18-19
n			3	3	1	2	1	1	1	2	2	2	2

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Code	Foodname in English	Source/Bibliod	Edible conversion factor	Energy (kcal) kJ	Water (g)	Protein (g)	Fat (g)	Carbohydrate available (g)	Fibre (g)
<b>06 Nuts, seeds and their products</b>									
06_010	Groundnut, dried, raw	12B, 3B, 11E, FAO, UK6	1.00	(578)2437	7.2	24.1	45.0	18.5	6.2
n	SD or min-max			6.5-7.8	1.3	4.9			
06_011	Groundnut, seeds, dried, rose, raw	2E, UK6, calc. from groundnut, dried, raw	1.00	(567)2354	6.2	23.4	43.2	17.4	1
n	SD or min-max			6.2	3	3			7.7
06_012	Groundnut, seeds, dried, red, raw	2E, UK6, calc. from groundnut dried, raw	1.00	(577)2392	5.1	24.8	45.1	13.3	9.4
n	SD or min-max			5.1	1	1			1
06_013	Melon seeds, raw	3P,1P, 2P, 3P, UK6	1.00	(609)2523	6.4	27.5	49.7	11.3	[3.2]
n	SD or min-max			6.4	0.7	1.9	2.3		2.4-4.0
06_014	Nitella tree, fermented seeds	3B, 4R, 1E, FAO	1.00	(484)2015	10.5	36.8	30.1	12.8	[7.4]
n	SD or min-max			6.9-14.0	3	3	3		2
06_015	Sesame seeds, raw	2P, FAO	1.00	(600)2488	4.4	18.5	49.4	18.6	[3.7]
n	SD or min-max			6.0	1	1	1		1
06_016	Shea nut, seed kernel, dried, raw	2P, FAO	1.00	(572)2372	5.7	6.0	43.8	35.5	[5.7]
n	SD or min-max			5.7	1	1	1		1
06_017	Palm nuts, raw	1P, 2P	1.00	(502)2072	30.0	1.8	46.8	16.2	[4.3]
n	SD or min-max			6.9-14.0	0	0	0		1
<b>07 Meat and poultry and their products</b>									
07_001	Beef liver, raw	2P, 12B, 2B, 4E, US22	1.00	(133)560	71.1	19.1	4.5	3.8	0.0
n	SD or min-max			6.5-7.8	1.9	0.3	0.3		
07_002	Beef, meat, approx. 20%fat, raw	111E, 1E, 3B, DK7	1.00	(244)1013	63.1	17.9	19.2	0.0	0.0
n	SD or min-max			63.0-63.1	0.6	1.3	1.4		
07_003	Chicken, flesh only, raw	1P, 2B, 1E, 16V, DK7	1.00	(136)571	72.5	20.6	6.0	0.0	0.0
n	SD or min-max			63.0-63.1	2	3	3		1
07_004	Lamb, meat not specified, raw	12B, 11E, UK6	1.00	(217)901	65.4	17.2	16.5	0.0	0.0
n	SD or min-max			60.7-70.0	16.9-17.5	11.5-21.4			
07_005	Pork, meat, approx. 40%fat, raw	12P, 4E, 16V, DK7	1.00	(405)1671	47.1	12.6	39.4	0.0	0.0
n	SD or min-max			47.1	1.9	0.3	2.3		1

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Code	Foodname in English	Vit A (mcg)	Retinol (mcg)	$\beta$ -carotene equi.(mcg)	Vit D (mcg)	Vit E (mcg)	Thiamin (mg)	Riboflavin (mg)	Niacin (mg)	Vit B6 (mg)	Folate (mcg)	Vit B12 (mcg)	Vit C (mg)
<b>05 Fruits and their products</b>													
05_020	Tamarind, fruit pulp, raw	2	10		0.24	0.07	0.5						10
n		1	1		0.18-0.30	0.05-0.09	0.4-0.6						9-10
05_021	Tamarind, fruit, dried, raw	10	60		0.95	0.28	0.9						2
n		22	130		0.01	0.02	0.05	0.30-1.80					38
05_022	Watermelon, fruit, raw	62	0	369	0	0.03	0.04	0.2	0.09	4	0		1
n		3	1	3	1	1	4	0.25-0.26	0.07-0.10	4.5	0		3
<b>06 Nuts, seeds and their products</b>													
06_001	Cashew nut, raw	10	0	60	0	0.78	0.64	0.26	1.8	0.45	46		5
n		1	1	1	1	1	2	0.25-0.26	0.12-0.49	25-67			1
06_002	Coconut, raw	0	0	0	0	0.73	0.06	0.01	0.5	0.06	30	0	2
n		1	1	1	1	1	2	0.05-0.06	0.01-0.02	0.4-0.6			1
06_003	Coconut, mature kernel, fresh, raw	0	0	0	0	0.73	0.04	0.02	0.5	0.05	26	0	2
n		1	1	1	1	1	2	0.01	0.00	0.1	0.01	0	0.4
06_004	Coconut, immature kernel, fresh, raw	0	0	0	0	0.09	0.08	0.6	0.02	2	2	2	6
n		1	1	1	1	1	2	0.07-0.10	0.05-0.10	0.5-0.6	0.00		7
06_005	Coconut, kernel, dried, raw	0	0	0	0	1.20	0.08	0.08	0.9	2	1		2
n		1	1	2	1	1	2	0	0	0	0	1	1
06_006	Coconut milk	0	0	0	0	0.70	0.03	0.03	0.6	0.03	14		2
n		1	1	1	1	1	1	0.01	0.03	1	1	1	1
06_007	Coconut water	0	0	0	0	0.00	0.03	0.07	0.1	0.03	3	0	2
n		1	1	2	1	1	2	0.00	0.00	0.0	0.00	0	0
06_008	Dikanut, kernel, raw					0.18	0.09	0.09	0.7	2	1	1	2
n						0.16-0.20	0.08-0.10	0.08-0.10	0	2	2	2	6
06_009	False sesame seeds, raw					0.60	0.24	1.1	1	1	1	1	1
n						1							

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Code	Foodname in English	Source/Bibliod	Edible conversion factor	Energy (kcal)	Water (g)	Protein (g)	Fat (g)	Carbohydrate available (g)	Fibre (g)
<b>04 Vegetables and their products</b>									
04_004	Bush okro leaves, raw	4E, 10E, 2P, 3B	0.80	(56)244	84.4	4.6	0.5	8.4	[0.5]
n				3.7	0.1	0.3-0.7			1
04_005	Cabbage, raw	2P, 11E, UK6, US22	0.77	(26)108	91.7	4	2		2.5
n				91.4-92.0	1.5-1.7	0.0	0.1	3.4	
04_006	Carrot, raw	5B, 3B, 2B, 2P, 11E, 10E, 4E, 1E	0.70	(35)147	88.8	2	2	5.6	3.1
n				0.7	0.2	0.3	0.3	2.6-3.6	
04_007	Carrot, boiled	calc. from raw carrot, raw	1.00	(33)140	88.2	0.9	0.3	5.3	3.0
n		9B, 2P, 6B, 12B, 11E, 3B, FAO	0.80	(98)413	73.8	7.4	0.9	13.5	[3.2]
04_008	Cassava, fresh leaves, raw			3.8	0.6	0.3	0.3	3.0-3.4	
n				4	6	6	6	2	
04_009	Cocoyam leaves, raw	3P, 2P, 4E	0.80	(34)143	90.8	3.3	0.6	3.0	[1.8]
n				2.9	1.1	0.4	0.4	1.7-1.8	
04_010	Cowpea, leaves, raw	3B, 10E, 11E, 9B	0.80	(44)187	86.6	4.7	0.3	4.7	2
n				3	3	3	3	[2.0]	
04_011	Drumstick tree, fresh leaves, raw	10E, 6B, 8B, 3B	0.80	(94)397	74.8	8.3	0.6	[13.8]	1
n				0.2	0.2	0.0	0.0		
04_012	Eggplant, raw	11E, 3B, 5B, 2B, 2P, UK6, US22	0.81	(28)116	91.7	1.1	0.2	4.0	2.6
n				0.0	0.1	0.1	0.1	2.4-2.8	
04_013	Eggplant, leaves, raw	11E, 2P	0.80	(44)183	86.9	4	5	5	2
n				4.3	0.7	3.9	3.9	[2.3]	
04_014	False sesame leaves, dried, raw	2E, 2P, FAO	1.00	(286)1211	13.6	17.7	2.6	45.3	[5.6]
n				11.8-15.4	14.2-21.1	1.6-3.6	1.6-3.6		
04_015	Garlic, raw	11E, 5B, 2B	0.79	(136)575	63.7	2	2	25.8	3.0
n				0.4	0.9	0.2	0.2		
04_016	Leaves of roselle, raw	9B, 6B, 12B, 10E, 11E, 11B, FAO	0.80	(42)176	87.9	2.7	0.2	6.4	[1.6]
n				3.3	0.7	0.1	0.1		

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Code	Foodname in English	Ash (g)	Ca (mg)	Fe (mg)	Mg (mg)	P (mg)	K (mg)	Na (mg)	Zn (mg)	Cu (mg)	Se (mcg)	I (mcg)
<b>04 Vegetables and their products</b>												
04_004	Bush okro leaves, raw	1.6	292	5.0	22	311	122-500		4.7	0.16		
n	SD or min-max	1	83	2.0	2	122-500		0.4-9.0	2	1		
04_005	Cabbage, raw	0.8	35	0.6	10	34	1	13	0.2	0.02	1	0-1
n	SD or min-max	0.7-0.8	24-46	0.5-0.7	8-12	28-40		0.2-0.3	0.00			
04_006	Carrot, raw	1.3	35	0.9	12	42	271	39	0.8	0.06	1	19
n	SD or min-max	1.0-1.5	7	0.6	2	18	65	21	1.0	0.05-0.07		
04_007	Carrot, boiled	0.9	8	8	3	6	3	3	2	1	1	1
n	SD or min-max	0.7	35	0.7	8	40	129	23	0.6	0.06	1	20
04_008	Cassava, fresh leaves, raw	1.3	223	5.6	17	79			5.0	0.16		
n	SD or min-max	0.8	135	3.1		43						
04_009	Cocoyam leaves, raw	1.1	4	1	4	1			1	1		
n	SD or min-max	1.0	188	4.3		220						
04_010	Cowpea, leaves, raw	0.0	193	4.0		52-388						
n	SD or min-max	2	3	3		2						
04_011	Drumstick tree, fresh leaves, raw	1.7	272	4.5	26	61			0.6	0.07		
n	SD or min-max	1	3	3	1	2						
04_012	Eggplant, raw	2.5	554	11.5	30				2.0	0.21		
n	SD or min-max	0.0	27	0.5								
04_013	Eggplant, leaves, raw	0.6	12	0.9	12	24	235	3	2	1		
n	SD or min-max	0.0	2	0.5	3	4	30	1	0.1-0.3	0.00-0.09	4	1
04_014	False sesame leaves, dried, raw	15.3	1311	128.8	501	284	1798		4.2	2.19		
n	SD or min-max	11.5-19.0	1021-1600	124-134	250-319							
04_015	Garlic, raw	1.2	36	1.5	21	154	446	17	1	0.15	0	0
n	SD or min-max	1	3	0.2		35						
04_016	Leaves of roselle, raw	1.2	174	3.0	8	54	208	0	1	1	1	1
n	SD or min-max	0.4	36	2.0		36						
04_017	Leaves of roselle, raw	2.0	272	11.3		332						
n	SD or min-max	1.9-2.0	254-290	7.1-15.5		38-625						
04_018	Okra, raw	2	2	2		2						
n	SD or min-max	1.5-3.0	102-160	124-134		250-319						
04_019	Onion, raw	1.2	36	1.5	21	154	446	17	1	0.15	0	0
n	SD or min-max	1	3	0.2		35						
04_020	Tamarind, fruit pulp, raw	0.0	27	0.5		2	1	1	1	1	3.9	0.37
n	SD or min-max	0.0	27	0.5		66-70		725				
05_021	Tamarind, fruit, dried, raw	2.4	151	2.5	68	119						
n	SD or min-max	1.0	2	2		1						
05_022	Watermelon, fruit, raw	0.3	7	0.2	10	9	113		2	1	1	Tr
n	SD or min-max	0.3	7	0.2	10	9	113		2	1	1	Tr
<b>06 Nuts, seeds and their products</b>												
06_001	Cashew nut, raw	2.4	54	10.4	267	480	552	14	2.1	2.15	24	10
n	SD or min-max	2.0	31-76	2.8-18.0		373-587				2.11-2.20	20-29	
06_002	Coconut, raw	1	2	2	1	2	1	1	1	2	2	1
n	SD or min-max	1.2	14	2.3	39	124	379	35	0.8	0.32	810	1
06_003	Coconut, mature kernel, fresh, raw	1	6	0.4			94-154					
n	SD or min-max	1	3	3	1	0	6	1	1	1	1	1
06_004	Coconut, immature kernel, fresh, raw	0.8	19	2.2	36	101	409	20	0.9	0.42	6	1
n	SD or min-max	0.7-0.9	13	0.9	2	3	3	3	3	2	2	1
06_005	Coconut, kernel, dried, raw	1.9	32	3.4	74	177	617		33	1.5	0.80	
n	SD or min-max	1	3	2	3	3	3	3	3	1	1	
06_006	Coconut milk	0.7	18	3.3	46	96	220					6
n	SD or min-max	0.6-0.8	10-20	0.0	0	0	0					
06_007	Coconut water	0.4	24	0.1	23	25	280	77	0.1	0.04	1	
n	SD or min-max	0.1	7	0.7	2	4	4	1	1	1	1	
06_008	Dikanut, kernel, raw	1.3	164	1.9	126-202	0.3-0.4	202	16	2	0.3	0.14	
n	SD or min-max	0.6-1.9	2	2	2	2	2	2	1	1	1	
06_009	False sesame seeds, raw	4.6	805	32.0	443	1	1	1	1	1	1	

Code	Foodname in English	Ash (g)	Ca (mg)	Fe (mg)	Mg (mg)	P (mg)	K (mg)	Na (mg)	Zn (mg)	Cu (mg)	Se (mcg)	I (mcg)
<b>05 Fruits and their products</b>												
05_020	Tamarind, fruit pulp, raw	1.0	60	0.7	19	61	308	3				
n	SD or min-max	59-60	2.0-2.5	1.1-1.5	1-2	1-2	1-1	1-1				
05_021	Tamarind, fruit, dried, raw	2.4	151	2.5	68	119	725					
n	SD or min-max	1.2-1.6	2.2-3.1	1.6-2.0	0.6-0.7	0.6-0.7	0.6-0.7					
05_022	Watermelon, fruit, raw	1	2	2	1	1	1	1	1	1	1	3.9
n	SD or min-max	0.3	7	0.2	10	9	113		2	1	1	0.37
<b>06 Nuts, seeds and their products</b>												
06_001	Cashew nut, raw	2.4	54	10.4	267	480	552	14	2.1	2.15	24	10
n	SD or min-max	2.0	31-76	2.8-18.0		373-587				2.11-2.20	20-29	
06_002	Coconut, raw	1	2	2	1	2	1	1	1	2	2	1
n	SD or min-max	1.2	14	2.3	39	124	379	35	0.8	0.32	810	1
06_003	Coconut, mature kernel, fresh, raw	1	6	0.4			94-154					
n	SD or min-max	1	3	3	1	2	1	1	1	1	1	
06_004	Coconut, immature kernel, fresh, raw	0.8	19	2.2	36	101	409	20				

Code	Foodname in English	Source/Bibliod	Edible conversion factor	Energy (kcal) kJ	Water (g)	Protein (g)	Fat (g)	Carbohydrate available (g)	Fibre (g)
<b>05 Fruits and their products</b>									
05_020	Tamarind, fruit pulp, raw	11E, 1B	1.00	(60)250 80.0-80.2	80.1 2	2.2 2	0.2 0.0	8.2	[8.4]
n	SD or min-max								
05_021	Tamarind, fruit, dried, raw	3B, 11E, 1B, calc. from tamarind fruit pulp, raw	0.47	(271)1143 21.3-21.4	21.4 4.4-5.0	4.8 0.5	0.6 0.1	52.6 0.1	1 18.3
n	SD or min-max								
05_022	Watermelon, fruit, raw	10E, 1P, 5B, 1B, 11E, UK6	1.00	(30)128 21.3-21.4	92.3 4.4-5.0	1.5 0.1	0.2 0.1	6.4 5.3	1 0.1
n	SD or min-max								
<b>06 Nuts, seeds and their products</b>									
06_001	Cashew nut, raw	11E, 5B, UK6, US22	1.00	(575)2391 40.7-6	19.0 17.4-20.6	42.8 2	1 1	27.1	2.9
n	SD or min-max								
06_002	Coconut, raw	1P, 5B, 12B, UK6	0.70	(377)1544 45.3	4.6 2.2	36.3 1.2	3.6 0.3	3.6	9.0
n	SD or min-max								
06_003	Coconut, mature kernel, fresh, raw	1E, 11E, 16V, 2P, 2B, 1B, 4E, FA8	0.70	(387)1596 43.1	3.2 1.3	36.6 0.6	6.7 1.7	6.7	9.5
n	SD or min-max								
06_004	Coconut, immature kernel, fresh, raw	16V, 2P, 1B, 4E	0.30	(162)668 74.0	1.9 7	13.5 7	6.5 7	6.5	[3.3]
n	SD or min-max								
06_005	Coconut, kernel, dried, raw	11E, 4E, 2B, 1B, F08	1.00	(606)2497 8.6	6.4 4.2	56.4 0.2	9.7 1.8	9.7	17.0
n	SD or min-max								
06_006	Coconut milk	1B, 2B, US22, F08	1.00	(208)855 72.9	2.0 0	21.3 0	0 0	0	0
n	SD or min-max								
06_007	Coconut water	1B, 2B, US22, F08	1.00	(22)91 94.0	0.3 0	3.9 0	3.9 0	1.1	2.2
n	SD or min-max								
06_008	Dikanut, kernel, raw	4V, 16V, 4E, FA8	1.00	(704)2905 5.3	8.4 0.5	66.9 1.6	15.9 3.5	15.9	[2.2]
n	SD or min-max								
06_009	False sesame seeds, raw	2P, FA8	1.00	(497)2059 5.6	15.0 1	34.4 1	23.1 1	23.1	[17.3]
n	SD or min-max								

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Code	Foodname in English	Vit A (mcg)	Retinol (mcg)	β-carotene equi. (mcg)	Vit D (mcg)	Vit E (mcg)	Thiamin (mg)	Riboflavin (mg)	Niacin (mg)	Vit B6 (mg)	Folate (mcg)	Vit B12 (mcg)	Vit C (mg)
<b>04 Vegetables and their products</b>													
04_004	Bush okro leaves, raw	973 164	5555 4700-6410	3.60 1	0.15 0.00	0.53 0.00	1.2 2	0.0 2	0.0 0.3	0.12-0.17 0.04	43-76 0.3	59 2	80 0
n	SD or min-max												
04_005	Cabbage, raw	10 1	59 1	0.04 0.26	0.04 0.06	0.3 0.05	0.15 1	0.15 1	0.15 0.7	0.12-0.17 0.02	43-76 0.22	54 1	54 1
n	SD or min-max												
04_006	Carrot, raw	1201 359	7712 2125	0 0.05-0.47	0.26 0.02	0.06 0.01	0.7 0.2	0.22 0.16-0.27	0.7 0.2	0.22 0.16-0.27	28 26-30	0 1	7 1
n	SD or min-max												
04_007	Carrot, boiled	1137 1733	7306 20803	0 1733-3467	0.27 0.25	0.04 0.04	0.5 0.5	0.16 0.16	0.5 0.5	0.16 0.16	2 2	0 0	6 3
n	SD or min-max												
04_008	Cassava, fresh leaves, raw	751 550-953	4508 3300-5716	1 1	1 0.50	1 0.42	1 1.2	1 1	1 1	1 1	311-370 37	1 2	370 37
n	SD or min-max												
04_009	Cocoyam leaves, raw	483 2	2900 2	3.00 1	0.20 1	0.37 1	2.1 1	1 1	1 1	1 1	1 1	1 1	56-60 58
n	SD or min-max												
04_010	Cowpea, leaves, raw	1 1	1 19700	1 13.40	1 0.23	1 0.77	1 2.7	1 0.00	1 0.00	1 0.00	1 0.00	1 220	2 0
n	SD or min-max												
04_011	Drumstick tree, fresh leaves, raw	4628 1202	1 1	1 1	1 2	1 2	1 2	1 3	1 3	1 2	1 2	1 7	1 7
n	SD or min-max												
04_012	Eggplant, raw	12 7-17	43 1	0 0.03	0 0.05	0 0.04	0.6 0.6	0.08 0.08	0.6 0.1	0.08 0.1	25 19-31	0 1	6 3
n	SD or min-max												
04_013	Eggplant, leaves, raw	2 1	1 1	1 3	0.01 0.01	0.01 0.01	1 3	1 1	1 1	1 2	1 2	1 1	4 79
n	SD or min-max												
04_014	False sesame leaves, dried, raw	1 1	1 1	1 1	1 1	1 1	1 1	1 1	1 1	1 1	1 1	1 1	2 220
n	SD or min-max												
04_015	Garlic, raw	Tr 0	Tr 1	0 1	0.19 0.18-0.20	0.10 0.17	0.7 1.2	1.20 1.2	3 1	3 1	3 1	0 1	18 11
n	SD or min-max												
04_016	Leaves of roselle, raw	417 1	0 2500	1 1	1 1	1 1	1 1	1 1	1 1	1 1	1 1	0 0	34 14-54

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Code	Foodname in English	Source/Bibliod	Edible conversion factor	Energy (kcal) kJ	Water (g)	Protein (g)	Fat (g)	Carbohydrate available (g)	Fibre (g)
<b>04 Vegetables and their products</b>									
04_017	Okra, fresh, raw	11E, 1P, 2P, 3B	0.74	(31)129	91.7 91.0-92.4	1.7 0.4	0.2 0.1	5.1	[0.8]
n	SD or min-max	1E, 14E, 1P, 2P, 12B, 2P, 5B, 2B	0.91	(32)133	90.9 0.0	1.1 5.5	0.1 1.6	5.6	1
04_018	Onion, raw	9B, 4E, 3B, 11E, UK6, FAO	1.00	(82)344	78.0 2	5.9 4	1.7 3	8.8	1.8
n	SD or min-max	11E, US22	0.70	(30)127	90.0 1	2.4 1	0.6 1	2.0	[4.1]
04_019	Tamarind, leaves, raw	1E, 3P, 2P, 1P, 5B, 12B, 3B, 2B, UK6	1.00	(21)189	93.9 0.6	1.0 0.2	0.2 0.1	3.3	1
n	SD or min-max	1E, 10E, 4E, FAO	0.90	(62)261	82.6 0.0	5.3 0.1	0.4 0.0	8.5	1.1
04_020	Taro, young leaves, raw	1E, 10E, 4E, FAO	0.90	(100)426	73.5 3.4	1.3 0.2	0.3 0.3	22.2	1.0-1.2
04_021	Tomato, raw	1E, 10E, 4E, FAO	0.90	(108)457	71.5 0.8	1.4 0.1	0.3 0.1	24.0	[1.5]
n	SD or min-max	African locust bean, fruit, pulp, raw	1.00	(337)1428	10.7 5.0	2.7 0.6	0.7 0.5	76.7	3.0-6.3
04_022	Vernonia, leaves, raw	3B, 2E, 11E, 1B	1.00	(56)235	85.8 0.3	1.0 0.1	0.7 0.1	10.7	1.8-2.0
n	SD or min-max	11E, 4E, 5B, 12B, 2B, 1E, 2P, US22, UK6	1.00	(149)615	77.1 5.0	1.6 0.3	14.3 4.3	1.2	4.7
05_001	Banana, fruit, raw	11E, 1P, 2P, 3B, 2B, 5B, 4E, UK6	1.00	(100)426	73.5 6	1.3 7	0.3 7	22.2	2
n	SD or min-max	4R, 11E, 16V, 3B, 1B, 9B	1.00	(337)1428	10.7 5.0	2.7 0.6	0.7 0.5	76.7	[12.6]
05_002	Avocado, pulp, raw	1E, 3E, 16V	0.80	(108)457	71.5 0.8	1.4 0.1	0.3 0.1	24.0	0.0
n	SD or min-max	1E, 11E, 5B, 1B, UK6	1.00	(56)235	85.8 0.3	1.0 0.1	0.7 0.1	10.7	2
05_003	Bread fruit, raw	1B, FAO	0.47	(125)530	66.9 0.04	1.9 0.03	0.4 0.8	27.3	[1.9]
n	SD or min-max	Cashew/ apple, pulp, raw	1B, FAO	(125)530	66.9 0.04	1.9 0.03	0.4 0.8	27.3	[2.3]
05_004	Baobab, fruit, pulp, raw								
05_005	Bread fruit, raw								
05_006	Cashew/ apple, pulp, raw								
05_007	Datlock, fresh pulp, raw								

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Code	Foodname in English	Vit A (mcg)	Retinol (mcg)	β-carotene equi.(mcg)	Vit D (mcg)	Vit E (mg)	Thiamin (mg)	Riboflavin (mg)	Niacin (mg)	Vit B6 (mg)	Folate (mcg)	Vit B12 (mcg)	Vit C (mg)
<b>05 Fruits and their products</b>													
05_008	Datlock, dried pulp, raw	71	429	1	0.30	0.10	3.8	1	0.11	7	0	0	3
05_009	Fig, raw	79	0	365	0	0.03	0.06	0.5	0.00	0.0	0	0	15
n	SD or min-max	2	1	1	0.00	0.00	0.0	2	2	1	1	1	1
05_010	Guava, fruit, raw	95	0	431	0	0.05	0.04	1.3	0.01	0.14	49	0	281
n	SD or min-max	58	1	244	0.01	0.00	0.1	5	5	1	1	1	75
05_011	Gumvine, fruit, raw	4	1	3	0.18	0.03	0.5	0.02	0.02	0.02	0.02	0.02	48
n	SD or min-max	4R, 11E, 16V, 3B, 1B, 9B	1.00	(0.15-0.20)	0.00	0.00	0	2	2	1	1	1	0
05_012	Jujube, fresh pulp, raw	2	0	10	0	0.02	0.03	1.1	0.08	1	1	1	2
n	SD or min-max	1E, 11E, 5B, 1B, UK6	1.00	(56)235	85.8 0.3	1.0 0.1	0.7 0.1	0.3 0.1	0.08	0.08	0.08	0.08	62
05_013	Landolphia, pulp, ripe, raw	1	1	1	0.01-0.03	0.01-0.04	0.8-1.3	2	2	1	1	1	58-66
n	SD or min-max	Tr	Tr	Tr	0.04	0.03	0.8	2	2	1	1	1	2
05_014	Lemon, fruit, raw	2	0	10	0	0.80	0.05	0.02	0.3	0.06	9	0	46
n	SD or min-max	8-11	2	2	0.01	0.00	0.1	4	4	2	1	1	1
05_015	Mango, ripe, fruit, raw	427	0	2193	0	1.40	0.03	0.05	0.4	0.11	31	0	35
n	SD or min-max	291	1122	1122	1.00-1.80	0.00	0.00	0.00	0.2	0.08-0.13	22	11	11
05_016	Orange, raw	17	0	86	0	0.28	0.04	0.03	0.3	0.08	30	1	7
n	SD or min-max	6	4	1	1	2	7	7	2	3	1	1	7
05_017	Papaya, fruit, ripe, raw	355	0	955	0	0.03	0.03	0.4	0.02	0.02	45	0	59
n	SD or min-max	310	13	1	1	1	7	7	2	2	1	1	11
05_018	Pineapple, pulp, raw	15	1	59	0	0.10	0.07	0.03	0.2	0.09	13	0	31
n	SD or min-max	9	31	31	0.01	0.00	0.1	6	6	0	11-14	8	8
05_019	Soapberry, fruit, raw	5	2	3	1	1	6	6	2	2	1	1	6
n	SD or min-max	110	360	360	0.03	0.04	Tr	Tr	Tr	Tr	Tr	Tr	52
60-160	2	1	1	0.02-0.03	0.00-0.07	0.02	2	2	1	1	1	1	34-69

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Code	Foodname in English	Ash (g)	Ca (mg)	Fe (mg)	Mg (mg)	P (mg)	K (mg)	Na (mg)	Zn (mg)	Cu (mg)	Se (mcg)	I (mcg)
<b>05 Fruits and their products</b>												
05_008	Datlock, dried pulp, raw	3.3	110	7.3	1	24	65	900	58	2.4	0.02	Tr
05_009	Fig, raw	1.6	250	6.0	0.0	2	1	1	1	1	1	1
n	SD or min-max	n	1	2	1	14	34	220	3	1.5	0.02	1
05_010	Guava, fruit, raw	0.7	24	1.4	0.4	13-15	7	148	1-4	0.6-2.4	0.6-2.4	1
n	SD or min-max	0.2	9	7	7	2	6	3	2	2	1	1
05_011	Gumvine, fruit, raw	2.9	70	1.4	116	29	1128	114	1.8	0.23	0.23	1
n	SD or min-max	0.4	21	0.7	35	5	33	4	0.4	0.4	0.23	1
05_012	Jujube, fresh pulp, raw	0.5	42	0.4	67	23	278	3	3	3	4	4
n	SD or min-max	0.5	33-51	0.0-0.8	0.0-0.8	1	1	1	0.5	0.5	0.05	0.05
05_013	Landolphia, pulp, ripe, raw	0	2	2	1	1	1	1	1	1	1	1
n	SD or min-max	3.0	62	4.9	74	34	1182	121	1.2	0.32	0.32	0
05_014	Lemon, fruit, raw	0.4	22	0.6	16	20	158	5	0.1	0.04	0	0
n	SD or min-max	0.2	4	0.1	6	11	11	1	1	1	1	1
05_015	Mango, ripe, fruit, raw	0.7	17	1.0	12	21	172	5	0.6	0.04	1	2
n	SD or min-max	0.5	7	0.5	5	9	17	3	0.1-1.0	0.02-0.06	0.02-0.06	0
05_016	Orange, raw	5	9	10	3	7	4	3	2	2	1	1
n	SD or min-max	0.5	32	0.1	11	19	177	3	0.1	0.05	1	1
05_017	Papaya, fruit, ripe, raw	0.4	20	0.7	19	15	206	3	1.4	0.02	1	1
n	SD or min-max	0.2	10	0.3	15	5	13	1	2.2	0.01	0.01	0
05_018	Pineapple, pulp, raw	0.3	22	0.5	9	12	215	2	2.2	0.33	0.33	0
n	SD or min-max	0.0	0	0.0	3-15	3	60	0	0.0	0.05	0.05	0
05_019	Scaspberry, fruit, raw	2	7	6	2	5	3	3	1	1	1	1
n	SD or min-max	1.0	23	3.0	2	90	90	0.0	0.0	0.05	0.05	0
n	SD or min-max	1	22-23	0.0	2	1	1	1	1	1	1	1

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Code	Foodname in English	Ash (g)	Ca (mg)	Fe (mg)	Mg (mg)	P (mg)	K (mg)	Na (mg)	Zn (mg)	Cu (mg)	Se (mcg)	I (mcg)
<b>04 Vegetables and their products</b>												
04_017	Okra, fresh, raw	0.5	103	0.9	13	30	25-36	22	30	3.0	0.09	0.09
n	SD or min-max	0.4-0.7	60	0.5	2	2	147	6	1	1	0.04	2
04_018	Onion, raw	0.6	27	4	7	34	101	4	0.2	0.04	2	2
n	SD or min-max	0.2	12	0.4	5	10	101	4	3	1	1	1
04_019	Tamarind, leaves, raw	3	7	8	3	6	4	4	1	1	0.07	0.07
n	SD or min-max	1.6	1104	5.2	71	211	22-400	Tr	1.0	1.0	0.07	0.07
04_020	Taro, young leaves, raw	1	3	1	1	2	1	1	1	1	1	1
n	SD or min-max	1.3	98	2.0	45	49	648	3	0.4	0.27	0	0
04_021	Tomato, raw	0.6	12	0.9	12	41	228	6	1.1	0.12	1	1
n	SD or min-max	0.2	7	0.6	2	18	7	3	0.2-2.0	0.06-0.19	0.06-0.19	1
04_022	Vernonia, leaves, raw	3	8	8	3	6	6	7	3	2	0.70	0.49-0.92
n	SD or min-max	1.7	145	5.0	67	0	0	0	0	1	1	1
n	SD or min-max	1	3	3	2	2	2	2	2	1	1	1
<b>05 Fruits and their products</b>												
05_001	African locust bean, fruit, pulp, raw	3.2	118	3.6	88	41-134	123	1674	1.4	0.23	0.23	0.23
n	SD or min-max	2.9-3.5	11	0.0	2	2	87-160	1	2	2	0.02-0.43	2
05_002	Avocado, pulp, raw	1.1	16	1.1	32	46	563	5	0.6	0.23	0.23	2
n	SD or min-max	0.3	5	0.4	30-33	6	103	2	3	3	1	1
05_003	Banana, fruit, raw	0.8	8	1.0	34	23	377	2	1.1	0.06	1	2
n	SD or min-max	0.0	1	0.5	6	3	9	1	0.2-2.0	0.02-0.11	0.02-0.11	1
05_004	Baobab, fruit, pulp, raw	2.5	251	8.4	61	80	2010	96	3	2	2	1
n	SD or min-max	58	2.7	45-78	45	2	2	2	1	1	0.70	0.70
05_005	Breadfruit, raw	0.9	28	2.3	34	2	34	3	1	1	1	1
n	SD or min-max	0.0	1	0.6	1	0.6	1	1	1	1	1	1
05_006	Cashew apple, pulp, raw	0.4	11	3	3	3	3	35	140	6	6	6
n	SD or min-max	1.2	4	2	0.4	2	2	9	130-150	0	0	0
05_007	Datlock, fresh pulp, raw	1.2	27	2.8	27	2	2	48	48	2	2	2

Code	Foodname in English	Vit A (mcg)	Retinol (mcg)	β-carotene equi.(mcg)	Vit D (mcg)	Vit E (mg)	Thiamin (mg)	Riboflavin (mg)	Niacin (mg)	Vit B6 (mg)	Folate (mcg)	Vit B12 (mcg)	Vit C (mg)	
<b>04 Vegetables and their products</b>														
04_017	Okra, fresh, raw	72	385			0.04	0.08	0.7	0.00	0.6-0.8	0.00	0.00	29	
n SD or min-max		21	1	8	0	0.08	0.03	2	0.02	0.2	0.10	16	17	
n 04_018	Onion, raw	3	0	79	0	0.06	0.03	0.04	0.02	0.1	0.06	0	3	
n SD or min-max		1-2	2	1	2	0.02	0.02	0.1	0.02	0.1	0.06	0	4	
n 04_019	Tamarind, leaves, raw	42	250	0	1	3	4	3	0.10	0.11	2.8	2	5	
n SD or min-max		2	1	2	1	0.02	0.02	0.1	0.02	0.1	0.06	2	6	
n 04_020	Taro, young leaves, raw	1	0	2318	0	1	1.64	0.17	1	1	0.8	0.15	1	
n SD or min-max		1	1	1	1	0.29-0.45	0.01	0.02	0.02	0.1	0.36-0.47	14-23	52	
n 04_021	Tomato, raw	127	0	671	0	1.43	0.06	0.04	0.04	0.6	0.09	19	1	
n SD or min-max		43	256	0	1	0.01	0.00	0.01	0.01	0.1	0.01	4	13	
n 04_022	Vernonia, leaves, raw	6	1	4	1	1	5	5	5	4	3	1	5	
n SD or min-max		6	1	4	1	0.02	0.01	0.01	0.01	0.1	0.01	36	20-51	
n	<b>05 Fruits and their products</b>													
05_001	African locust bean, fruit, pulp, raw	405	2430			1.08	0.71	1.3	0.08	1.0-1.5	0.70-0.71	1.0-1.5	0.00	234
n SD or min-max		21	0	119	0	1.60	0.06	2	0.01	0.15	0.01	1.7	0.41	25-242
n 05_002	Avocado, pulp, raw	9-31	54-186	0	1	1.30-1.90	0.01	0.15	0.01	0.5	0.5	0.28-0.53	0	2
n SD or min-max		2	1	2	1	0.2	0.37	0.04	0.04	5	3	2	0	16
n 05_003	Banana, fruit, raw	19	0	80	0	0.37	0.04	0.04	0.04	0.6	0.42	19	0	3
n SD or min-max		11	0	36	1	0.29-0.45	0.01	0.02	0.02	0.1	0.36-0.47	14-23	10	5
n 05_004	Baobab, fruit, pulp, raw	5	1	3	1	0.29-0.45	0.01	0.02	0.02	6	6	2	0.02	1
n SD or min-max		16	70	70	0	0.31	0.07	0.07	0.07	6	6	2	0.02	222
n 05_005	Bread fruit, raw	12-20	2	1	6	0.11	0.03	0.11	0.03	4	4	0.1	50	50
n SD or min-max		2	1	6	1	0.02	0.08	0.08	0.05	0.05	0.05	3	1	31
n 05_006	Cashew apple, pulp, raw	112	0	671	0	0.00	0.03	0.18	0.03	3	1	0.3	0	241
n SD or min-max		26	154	154	1	0.12-0.24	0.00	0.12-0.24	0.00	2	2	0.2-0.4	20	20
n 05_007	Datlock, fresh pulp, raw	3	1	165	28	0.13	0.05	0.05	0.05	0.05	0.05	0.6	1	3

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Code	Foodname in English	Source/Biblioid	Edible conversion factor	Energy (kcal) ↴	Water (g)	Protein (g)	Fat (g)	Carbohydrate available (g)	Fibre (g)
<b>05 Fruits and their products</b>									
05_008	Datlock, dried pulp, raw	1B, calc. from datlock, fresh, raw	1.00	(322)1362	14.0	3.4	1.0	71.2	[7.1]
n 05_009	Fig, raw	3B, 10B, UK6, FAO	0.98	(78)330	78.5	1.4	1.2	13.6	3.7
n SD or min-max		1E, 2P, 12B, 3B, 11E, 5B, 4E, UK6	1.00	(58)245	82.7	1.0	0.0	10.1	23.5-1
n 05_010	Guava, fruit, raw	4R, 3B, 1B	1.00	(70)295	79.4	0.7	0.2	5.2	2
n SD or min-max		1E, 2P, 12B, 3B, 11E, 5B, 4E, UK6	1.00	(105)448	73.5	0.5	0.2	15.6	1
n 05_011	Gumvine, fruit, raw	5B, 3B, UK6, US22	0.93	(105)448	4	4	5	[24.0]	[1.3]
n SD or min-max		5B, 3B, UK6, US22	0.93	(105)448	73.5	1.7	0.3		
n 05_012	Jujube, fresh pulp, raw	5B, 3B, UK6, US22	0.36	(55)232	1	1	2	1	12.5
n SD or min-max		5B, 3B, UK6, US22	0.36	(55)232	83.3	0.7	0.1	1	[0.3]
n 05_013	Landolphia, pulp, ripe, raw	4R, 1B	0.36	81-85.3	0.6-0.8	0.1-0.2	2	2	
n SD or min-max		11E, 12B, 2B, 2P, 16V, 4E, US22	0.64	(36)153	90.1	0.7	0.5	6.3	
n 05_014	Lemon, fruit, raw	16V, 5B, 1E, 11E, 1P, 2P, 12B, 3B, 2B, 4E, UK6	1.00	(62)261	83.2	0.6	0.2	1	
n SD or min-max		16V, 5B, 1E, 11E, 1P, 4E, UK6	1.00	(45)189	87.8	0.8	0.3	8.9	16-18
n 05_015	Mango, ripe, fruit, raw	2P, 5B, 12B, 2B, 11E, 1P, 4E, UK6	0.74	(38)159	89.4	0.5	0.1	7.7	2
n SD or min-max		2P, 5B, 12B, 2B, 11E, 1P, 4E, UK6	0.74	(38)159	89.4	0.5	0.1	7.7	1.9
n 05_016	Orange, raw	2P, 1P, 4P, 3B, 2B, 1B, 11E, 4E	0.74	(38)159	89.4	0.5	0.1	7.7	0.0
n SD or min-max		2P, 1P, 4P, 3B, 2B, 1B, 11E, 4E	0.74	(38)159	89.4	0.5	0.1	7.7	0.0
n 05_017	Papaya, fruit, ripe, raw	11E, 12B, 3B, 2B, 1P, 4E, 16V	1.00	(56)235	85.5	0.4	0.3	12.1	3
n SD or min-max		11E, 12B, 3B, 2B, 1P, 4E, 16V	1.00	(114)482	71.4	1.6	0.0	26.5	1.4
n 05_018	Pineapple, pulp, raw	3B, 1B, FAO	0.57	(114)482	1.6	7	7	1	1
n SD or min-max		3B, 1B, FAO	0.57	(114)482	1.6	0.0	0.0	0.0	0.0

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