



Business Message Standard (BMS)

Align Trade Item Extension for Food and Beverage

BMS Release: 2.2, BRG Name: GDSN

Issue 1.0.0, 13-Aug-2007

Document Summary

| Document Item | Current Value |
|----------------------|--|
| Document Title | Business Message Standard (BMS) |
| BMS Name | Align Trade Item Extension for Food and Beverage |
| BMS Release | 2.2 |
| BRG Name | GDSN |
| Document Number | Issue 1.0.0 |
| Date Last Modified | 13-Aug-2007 |
| Status | Approved |
| Owner | |
| BMS Template Version | 1.8 |

Change Request Reference

| Date of CR Submission to GSMP: | CR Submitter(s): | Refer to Change Request (CR) Number(s): |
|--------------------------------|------------------|--|
| 06-Aug-2005 | Loek Boortman | 05-000195 (Bundle CR's: 02-123 02-176 03-129 04-232 05-034 (replaces 02-167) 05-079) |
| 03-May-2007 | GS1 | 07-000187 |

Business Requirements Document (BRAD) Reference

| BRAD Title: | BRAD Date: | BRAD Version |
|--|-------------|--------------|
| Business Requirements Analysis Document (BRAD) for IRT Foodservice/Food Retail (Master Data) | 15-Jun-2006 | 0.1.0 |
| BRAD For GDSN Item Maintenance Release 2 | 22-Jul-2007 | 0.0.5 |

Document Change History

| Date of Change | Version | Changed By | Reason for Change | Summary of Change | Model Build # |
|----------------|---------|------------|--|---|---------------|
| 01-Aug-2007 | 1.0.0 | Eric Kauz | Document updated to fulfil requirements of MR2. See appendix for detailed information. | Changes corresponding to the GDSN Maintenance Release 2 | |

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1. Business Domain View

1.1. Problem Statement / Business Need

- The inclusion of data requirements from food service manufacturers, distributors and operators will facilitate communication across the entire food service and food retail Supply Chain.
- Due to government requirements manufacturers, distributors and retailers must identify nutritional requirements.
- The current differences in the identification of ingredients, nutrients, allergens, additives etc. are mostly caused by simple languages translation issues. This forms a blockade for this information to be passed on through the GDSN network and amongst international active trading partners.
- The EU is in the process of allowing for pilots that facilitate an e-label as an addition to the physical label
- Product labels have reached their limitation in readability due to the vast amount of information that is to be printed on the label.
- The intolerance of people to allergic substances is rising fast and thus the importance of standardized information gathering to ensure availability to the public is evermore increasing.
- The relation between food and health (obesity, health claim) is attracting more and more attention and requires uniform and standardized information exchange between trading partners and public bodies.

1.2. Objective

This BMS contains the detailed design of the specific information that needs to be communicated for food & beverage products, in order to meet the requirements in the referenced BRAD.

1.3. Audience

- Food service and food retail manufacturers
- Food retailers
- Food service operators
- Datapools
- Trade bodies

1.4. References

| Reference Name | Description |
|----------------|--|
| [Ref1] | Business Requirements Analysis Document (BRAD) for IRT Foodservice/Food Retail (Master Data) |
| [Ref2] | BRAD For GDSN Item Maintenance Release 1: Version: 0.0.2 |

1.5. Acknowledgements

The following is a list of individuals (and their companies) who participated in the creation, review and approval of this BMS.

1.5.1. BRG Work Group

| Function | Name | Company / organisation |
|-----------------------|-----------------------|---------------------------------------|
| BRG Work Group Member | Jim Funk | S.C. JOHNSON & SON, INC. |
| BRG Work Group Member | Eduardo Tovar | PROCTER & GAMBLE COMPANY |
| BRG Work Group Member | Javier Arias | GS1 SPAIN |
| BRG Work Group Member | Neale Austen | EAN AUSTRALIA |
| BRG Work Group Member | Michael Bammer | CVS PHARMACY, INC. |
| BRG Work Group Member | Giovanni Biffi | IAC – EAN COLOMBIA |
| BRG Work Group Member | Loek Boortman | GS1 NEDERLAND |
| BRG Work Group Member | Benjamin Couty | GS1 FRANCE |
| BRG Work Group Member | MaryAnn Goodrich | UNILEVER HOME & PERSONAL CARE NA |
| BRG Work Group Member | Hideki Ichihara | EAN JAPAN |
| BRG Work Group Member | Nancy Laskero | SEARS, ROEBUCK AND CO |
| BRG Work Group Member | Hanjoerg Lerch | METRO GROUP BUYING GMBH |
| BRG Work Group Member | Markus Mathar | SINFOS GMBH |
| BRG Work Group Member | Roberto Matsubayashi | EAN BRASIL |
| BRG Work Group Member | Michael Moise | NESTLE AG |
| BRG Work Group Member | Olivier Mouton | CARREFOUR |
| BRG Work Group Member | Barbara Munro | KRAFT FOODS, INC |
| BRG Work Group Member | Anakaryna Palacios | EAN VENEZUELA |
| BRG Work Group Member | Hector German Piñeros | IBC SOLUTIONS COLOMBIA |
| BRG Work Group Member | Paul Povey | PROCTER & GAMBLE COMPANY |
| BRG Work Group Member | Rebecca Quigley | COCA-COLA BOTTLERS SALES AND SERVICES |

| Function | Name | Company / organisation |
|-----------------------|-----------------|-----------------------------|
| BRG Work Group Member | Julie Rodriguez | LEVI STRAUSS & CO |
| BRG Work Group Member | Joy Schneck | GENERAL MILLS, INC. |
| BRG Work Group Member | Peggy Spofford | 3M COMPANY |
| BRG Work Group Member | Steve Vazzano | TRANSORA |
| BRG Work Group Member | Lionel Tussau | GEORGIA-PACIFIC CORPORATION |
| BRG Work Group Member | Patricia Vessey | BEST BUY COMPANY, INC. |
| BRG Work Group Member | Marcel Yska | AHOLD NV |
| BRG Work Group Member | Greg Zwanziger | SUPERVALU, INC. |

1.5.2. Design Team Members

| Function | Name | Organisation |
|---------------------------|--|-------------------------|
| Modeller | Coen Janssen, Esther Peelen, Eric Kauz | GS1 Netherlands, GS1 GO |
| XML Technical Designer | Dipan Anarkat | GS1 GO |
| EANCOM Technical Designer | | |
| Peer Reviewer | Eric Kauz, Giovanni Biffi | GS1 GO |

2. Business Context

| Context Category | Value(s) |
|----------------------|----------------------------|
| Industry | All |
| Geopolitical | All |
| Product | Food, Beverage and Tobacco |
| Process | Align_Trade Item |
| System Capabilities | EAN.UCC |
| Official Constraints | None |

3. Additional Technical Requirements Analysis

This section documents the analysis of additional technical requirements.

3.1. Technical Requirements (optional)

| Number | Statement | Rationale |
|--------|----------------|-----------|
| | Not Applicable | |

4. Business Transaction View

4.1. Business Transaction Use Case Diagram

4.2. Use Case Description

Covered in Align Trade Item Use Cases.

4.3. Business Transaction Activity Diagram(s)

Not Applicable

4.4. Business Transaction Sequence Diagram(s) (optional)

Not Applicable

5. Information Model (Including GDD Report)

5.1. GDD Report

Food and Beverage Trade Item Extension

| Class (ABIE) | Attribute (BBIE) | Association (ASBIE) | Secondary Class | Official Dictionary Entry Name | Definition | Multiplicity | Related Requirements |
|------------------------------------|---|---------------------|------------------------|--|--|--------------|----------------------|
| FoodAndBeverageAdditiveInformation | | | | Food And Beverage Additive. Details | Information on presence or absence of additives or genetic modifications contained in the trade item. | | |
| | additiveName | | | Food And Beverage Additive. Additive Name. Text | The name of any additive or genetic modification contained or not contained in the trade item. | 1..1 | |
| | levelOfContainment | | | Food And Beverage Additive. Level Of Containment. Level Of Containment_Code | Code indicating the level of presence of the additive. | 1..1 | |
| FishMeatPoultryContentInformation | | | | Fish Meat Poultry Content. Detail | Stated fish, meat and poultry content of a food and beverage trade item. | | |
| | fishMeatPoultryTypeCodeListAgency | | | Fish Meat Poultry Content. Fish Meat Poultry Type Code List Agency. Text | The code list agency responsible for maintaining a fish, meat, poultry type code list for example USDA. | 0..1 | |
| | fishMeatPoultryTypeCodeListIdentification | | | Fish Meat Poultry Content. Fish Meat Poultry Type Code List Identification. Identifier | The identification of a fish, meat, and poultry type code list for example the USDA Individual Intake Food Group List. | 0..1 | |
| | | | FishMeatPoultryContent | Fish Meat Poultry Content. Association. Fish Meat Poultry Content | Fish, meat and poultry content of a food and beverage trade item. | 1..* | |
| FishMeatPoultryContent | | | | Fish Meat Poultry. | Fish, meat and poultry content | | |

| Class (ABIE) | Attribute (BBIE) | Association (ASBIE) | Secondary Class | Official Dictionary Entry Name | Definition | Multiplicity | Related Requirements |
|--|-----------------------------|-------------------------------|-----------------------|---|--|--------------|----------------------|
| | | | | Detail | of a food and beverage trade item. | | |
| | fishMeatPoultryTypeCode | | | Fish Meat Poultry. Fish Meat Poultry Type. Text | The fish, meat, or poultry type for this food and beverage item. | 1..1 | |
| | | minimumFishMeatPoultryContent | MultiMeasurementValue | Fish Meat Poultry. Minimum Fish Meat Poultry Content. Multi Measurement Value | The minimum amount of fish, meat or poultry contained in a food and beverage trade item expressed as a measurement. | 1..1 | |
| FoodAndBeverageAllergen | | | | Food And Beverage Allergen. Details | Description of the presence or absence of allergens as governed by local rules and regulations, specified per allergen. | | |
| | allergenSpecificationAgency | | | Food And Beverage Allergen. Allergen Specification Agency. Text | Agency that controls the allergen definition. | 1..1 | |
| | allergenSpecificationName | | | Food And Beverage Allergen. Allergen Specification Name. Text | Free text field containing the name and version of the regulation or standard that contains the definition of the allergen. | 1..1 | |
| | allergenTypeCode | | | Food And Beverage Allergen. Allergen Type Code. Code | Code indicating the type of allergen. | 1..1 | |
| | levelOfContainment | | | Food And Beverage Allergen. Level Of Containment. Code | Code indicating the level of presence of the allergen. | 1..1 | |
| FoodAndBeverageAllergyRelatedInformation | | | | Food And Beverage Allergy Related Information. Details | Information about: - substances that might cause allergic reactions; and - substances subject to intolerance when consumed. The allergy information refers to specified regulations that apply to the target market to which the item information is published | | |
| | | | FoodAndBeverageAI | Food And Beverage | Definition not required for | 0..* | |

| Class (ABIE) | Attribute (BBIE) | Association (ASBIE) | Secondary Class | Official Dictionary Entry Name | Definition | Multiplicity | Related Requirements |
|---------------------------------------|-------------------------|---------------------|------------------------------------|--|---|--------------|----------------------|
| | | | lergen | Allergy Related Information. Association. Food And Beverage Allergen | unnamed associations. | | |
| | | allergenStatement | MultiLongDescription | Food And Beverage Allergy Related Information. Allergen Statement. Multi Long Description | Textual description of the presence or absence of allergens as governed by local rules and regulations, specified as one string. | 0..1 | |
| FoodAndBeverageDietRelatedInformation | | | | Food And Beverage Diet Related Information. Details | Information on whether the product meets the criteria to be classified as suitable for a specific targeted group. Certain groups of consumers are limited in consuming products, depending on the ingredients or preparation style. This can be i.e. due to religious reasons or restriction of diet reasons. | | |
| | dietCertificationAgency | | | Food And Beverage Diet Related Information. Diet Certification Agency. Text | Name of organization defining the requirements for diet claims. | 0..1 | |
| | dietCertificationNumber | | | Food And Beverage Diet Related Information. Diet Certification Number. Text | Identification given to the trade item by the certification organization defining the requirements for diet claims. | 0..1 | |
| | | | FoodAndBeverageDietTypeInformation | Food And Beverage Diet Related Information. Association. Food And Beverage Diet Type Information | Definition not required for unnamed associations. | 1..1 | |
| | | dietTypeDescription | MultiDescription | Food And Beverage Diet Related Information. Diet Type Description. Multi Description | Free text for indication of diet not stated in the list of diets. | 1..1 | |

| Class (ABIE) | Attribute (BBIE) | Association (ASBIE) | Secondary Class | Official Dictionary Entry Name | Definition | Multiplicity | Related Requirements |
|-----------------------------|--------------------------------|---------------------|--|---|---|--------------|----------------------|
| FoodAndBeverageDietTypeInfo | | | | Food And Beverage Diet Type Information. Details | Information on the type of diet. | | |
| | dietTypeCode | | | Food And Beverage Diet Type Information. Diet Type Code. Code | Code indicating the diet the product is suitable for. | 1..1 | |
| | dietTypeSubcode | | | Food And Beverage Diet Type Information. diet Type Subcode. Code | Indicates a set of agreements or a certificate name that guarantees the product is permitted in a particular diet. | 0..1 | |
| FoodAndBeverageInformation | | | | Food And Beverage Information. Details | Information on ingredients, nutrients, preparation, etc. of food and beverage products. This information can vary depending on the production circumstances under which the product was produced. | | |
| | productionVariantdescription | | | Food And Beverage Information. Production Variant Description. Text | Free text assigned by the manufacturer to describe the production variant. Examples are: package serie X, package serie Y. | 0..1 | |
| | productionVariantEffectiveDate | | | Food And Beverage Information. Production Variant Effective Date. Date Time | The start date of a production variant. The variant applies to products having a date mark (a best before date or expiration date) on the package that comes on or after the effective date. | 0..1 | |
| | | | FoodAndBeverageAdditiveInformation | Food And Beverage Information. Association. Food And Beverage Additive Information | Additive information for this food and beverage trade item. | 0..* | |
| | | | FoodAndBeverageAllergyRelatedInformation | Food And Beverage Information. Association. Food And Beverage Allergy Related Information | Allergen information for this food and beverage trade item. | 0..1 | |

| Class (ABIE) | Attribute (BBIE) | Association (ASBIE) | Secondary Class | Official Dictionary Entry Name | Definition | Multiplicity | Related Requirements |
|---------------------------|------------------|---------------------|---|---|--|--------------|----------------------|
| | | | FoodAndBeverageDietRelatedInformation | Food And Beverage Information. Association. Food And Beverage Diet Related Information | Diet related information for this food and beverage trade item. | 0..* | |
| | | | FoodAndBeverageIngredientInformation | Food And Beverage Information. Association. Food And Beverage Ingredient Information | Ingredient information for this food and beverage trade item. | 0..1 | |
| | | | FoodAndBeverageMicrobiologicalInformation | Food And Beverage Information. Association. Food And Beverage Microbiological Information | Microbiological information for this food and beverage trade item. | 0..* | |
| | | | FoodAndBeverageNutrientInformation | Food And Beverage Information. Association. Food And Beverage Nutrient Information | Nutrient information for this food and beverage trade item. | 0..* | |
| | | | FoodAndBeveragePhysiochemicalCharacteristic | Food And Beverage Information. Association. Food And Beverage Physiochemical Characteristic | Physiochemical characteristic information for this food and beverage trade item. | 0..* | |
| | | | FoodAndBeveragePreparationInformation | Food And Beverage Information. Association. Food And Beverage Preparation Information | Preparation information for this food and beverage trade item. | 0..* | |
| | | | FoodAndBeverageServingInformation | Food And Beverage Information. Association. Food And Beverage Serving Information | Serving information for this food and beverage trade item. | 0..1 | |
| FoodAndBeverageIngredient | | | | Food And Beverage Ingredient. Details | Information on the constituent ingredient make up of the | | |

| Class (ABIE) | Attribute (BBIE) | Association (ASBIE) | Secondary Class | Official Dictionary Entry Name | Definition | Multiplicity | Related Requirements |
|--------------------------------------|------------------------------------|---------------------|---------------------------|--|---|--------------|----------------------|
| | | | | | product split out per ingredient. | | |
| | contentPercentage | | | Food And Beverage Ingredient. Content Percentage. Numeric | Indication of the percentage of the ingredient contained in the product. | 0..1 | |
| | countryOfOrigin | | | Food And Beverage Ingredient. Country Of Origin. Code | Code indicating the country of origin of the ingredient (ISO-3166). | 0..* | |
| | ingredientSequence | | | Food And Beverage Ingredient. Ingredient Sequence. Integer_Numeric | Integer (1, 2, 3...) indicating the ingredient order by content percentage of the product. (major ingredient = 1, second ingredient = 2) etc. | 1..1 | |
| | | ingredientName | MultiDescription | Food And Beverage Ingredient. Ingredient Name. Multi Description | Text field indicating one ingredient or ingredient group (according to regulations of the target market). Ingredients include any additives (colourings, preservatives, e-numbers, etc) that are encompassed. | 1..1 | |
| FoodAndBeverageIngredientInformation | | | | Food And Beverage Ingredient Information. Details | Information on the constituent ingredient make up of the product. | | |
| | geneticallyModifiedDeclarationCode | | | Food And Beverage Ingredient Information. Genetically Modified Declaration Code. Level Of Containment_Code | A statement of the presence or absence of genetically modified protein or DNA in the trade item. | 0..1 | |
| | | | FoodAndBeverageIngredient | Food And Beverage Ingredient Information. Association. Food And Beverage Ingredient | Ingredient Information for this food and beverage trade item. | 0..* | |
| | | ingredientStatement | MultiDescription5000 | Food And Beverage Ingredient Information. Ingredient Statement. Multi | Information on the constituent ingredient make up of the product specified as one string. | 0..1 | |

| Class (ABIE) | Attribute (BBIE) | Association (ASBIE) | Secondary Class | Official Dictionary Entry Name | Definition | Multiplicity | Related Requirements |
|--|----------------------|----------------------|-----------------------------------|---|--|--------------|----------------------|
| | | | | Description 5000 | | | |
| FoodAndBeverageMarketingInformationExtension | | | | Food And Beverage Marketing Extension. Details | This extension contains marketing related data elements that are specific to food and beverage products. | | |
| | nutritionalClaimCode | | | Food And Beverage Marketing Extension. Nutritional Claim Code. Code | Code list reflecting the values of permitted nutritional claims of the EC and US (and any other known) regulations. | 0..* | |
| | | | FishMeatPoultryContentInformation | Food And Beverage Marketing Extension. Association. Fish Meat Poultry Content | Fish meat and poultry Content of this food and beverage trade item. | 0..1 | |
| | | healthClaim | MultiDescription | Food And Beverage Marketing Extension. Health Claim. Multi Description | Free text field for any health claims according to regulations of the target market. | 0..* | |
| | | nutritionalClaim | MultiLongDescription | Food And Beverage Marketing Extension. Nutritional Claim. Multi Description | Free text field for any additional nutritional claims. | 0..* | |
| | | servingSuggestion | MultiLongDescription | Food And Beverage Marketing Extension. Serving Suggestion. Multi Long Description | Free text field for serving suggestion. | 0..1 | |
| FoodAndBeverageMicrobiologicalInformation | | | | Food And Beverage Microbiological Information. Details | Information on the maximum allowable presence of certain micro-organisms as guaranteed by the manufactures upon receipt of the goods | | |
| | organismCode | | | Food And Beverage Microbiological Information. Organism Code. Code | Code indicating the type of microbiological organism. | 1..1 | |
| | | organismMaximumValue | MultiMeasurementValue | Food And Beverage Microbiological Information. Organism Maximum | Maximum allowable value of the microbiological organism. | 1..1 | |

| Class (ABIE) | Attribute (BBIE) | Association (ASBIE) | Secondary Class | Official Dictionary Entry Name | Definition | Multipl icity | Related Require ments |
|------------------------------------|-------------------------------|---------------------|-----------------------|---|---|------------------|--------------------------|
| | | | | Value. Multi Measurement Value | | | |
| FoodAndBeverageNutrient | | | | Food And Beverage Nutrient. Details | Information on the nutrients contained in the product. Examples are vitamins, minerals, different types of carbohydrates, different types of saturated fat, types of unsaturated fat, types of Polyunsaturated fat. | | |
| | measurementPrecision | | | Food And Beverage Nutrient. Measurement Precision. Code | Code indicating whether the specified nutrient content is exact or approximate. | 1..1 | |
| | nutrientTypeCode | | | Food And Beverage Nutrient. Nutrient Type Code. Code | Code from the list of the INFOODS food component tag names (http://www.fao.org/infoods/tagnames_en.stm) identifying nutrients contained in the product. | 1..1 | |
| | percentageOfDailyValue Intake | | | Food And Beverage Nutrient. Percentage Of Daily Value Intake. Percent_Numeric | The percentage of the recommended daily intake of a nutrient as recommended by authorities of the target market. Is expressed relative to the serving size and base daily value intake. | 0..1 | |
| | | quantityContained | MultiMeasurementValue | Food And Beverage Nutrient. Quantity Contained. Multi Measurement Value | Measurement value indicating the amount of nutrient contained in the product. Is expressed relative to the serving size. | 0..1 | |
| FoodAndBeverageNutrientInformation | | | | Food And Beverage Nutrient Information. Details | Information about content of nutrients. Multiple sets of nutrient information can be specified with varying state, serving size and daily value intake base. | | |
| | preparationState | | | Food And Beverage Nutrient | Code specifying whether the nutrient information applies to | 1..1 | |

| Class (ABIE) | Attribute (BBIE) | Association (ASBIE) | Secondary Class | Official Dictionary Entry Name | Definition | Multiplicity | Related Requirements |
|---|--------------------|---------------------------|-------------------------|--|--|--------------|----------------------|
| | | | | Information. Preparation State. Code | the prepared or unprepared state of the product. | | |
| | | | FoodAndBeverageNutrient | Food And Beverage Nutrient Information. Association. Food And Beverage Nutrient | Definition not required for unnamed associations. | 1..* | |
| | | dailyValueIntakeReference | MultiDescription | Food And Beverage Nutrient Information. Daily Value Intake Reference. Multi Description | Free text field specifying the daily value intake base for on which the daily value intake per nutrient has been based. Example: "Based on a 2000 calorie diet." | 0..1 | |
| | | householdServingSize | MultiDescription | Food And Beverage Nutrient Information. Household Serving Size. Multi Description | Free text field specifying the household serving size in which the information per nutrient has been stated. Example: Per 1/3 cup (42 g). | 0..1 | |
| | | servingSize | MultiMeasurementValue | Food And Beverage Nutrient Information. Serving Size. Multi Measurement Value | Measurement value specifying the serving size in which the information per nutrient has been stated. Example: Per 100 grams. | 0..1 | |
| FoodAndBeveragePhysiochemicalCharacteristic | | | | Food And Beverage Physiochemical Characteristic. Details | Information on the product's physicochemical characteristics. | | |
| | characteristicCode | | | Food And Beverage Physiochemical Characteristic. Characteristic Code. Code | Code indicating the type of physicochemical characteristic. | 1..1 | |
| | | characteristicValue | MultiMeasurementValue | Food And Beverage Physiochemical Characteristic. Characteristic Value. Multi Measurement Value | Measurement value of the physicochemical characteristic. | 1..1 | |

| Class (ABIE) | Attribute (BBIE) | Association (ASBIE) | Secondary Class | Official Dictionary Entry Name | Definition | Multipl icity | Related Require ments |
|--|-----------------------|-------------------------|--|---|--|------------------|--------------------------|
| FoodAndBeveragePreparationInformation | | | | Food And Beverage Preparation Information. Details | Information on way the product can be prepared. Used to show alternate ways to prepare, such as microwaving, boiling etc. | | |
| | preparationType | | | Food And Beverage Preparation Information. Preparation Type. Code | A code specifying the technique used to make the product ready for consumption. For example: baking, boiling. | 1..1 | |
| | | | FoodAndBeverageProductYieldInformation | Food And Beverage Preparation Information. Association. Food And Beverage Product Yield Information | Definition not required for unnamed associations, please refer to associated class. | 0..1 | |
| | | preparationInstructions | MultiDescription2500 | Food And Beverage Preparation Information. Preparation Instructions. Multi Description 2500 | Textual instruction on how to prepare the product before serving. | 1..1 | |
| | | precautions | MultiLongDescription | Food And Beverage Preparation Information. Precautions. Multi Long Description | Specifies additional precautions to be taken before preparation or consumption of the product. | 0..1 | |
| FoodAndBeverageProductYieldInformation | | | | Food And Beverage Product Yield Information. Details | Information on the amount of product that is available for consumption after preparing / serving the product. | | |
| | productYieldTypeCode | | | Food And Beverage Product Yield Information. Product Yield Type Code. Code | Code indicating the type of yield measurement. Examples: • After dilution • Drained weight • After cooking • Etc | 1..1 | |
| | productYieldVariation | | | Food And Beverage Product Yield Information. Product Yield Variation. Numeric | Indication of range in percent of the given cooking / roasting loss. Percentage that the actual weight of the trade item differs upward or downward from the | 0..1 | |

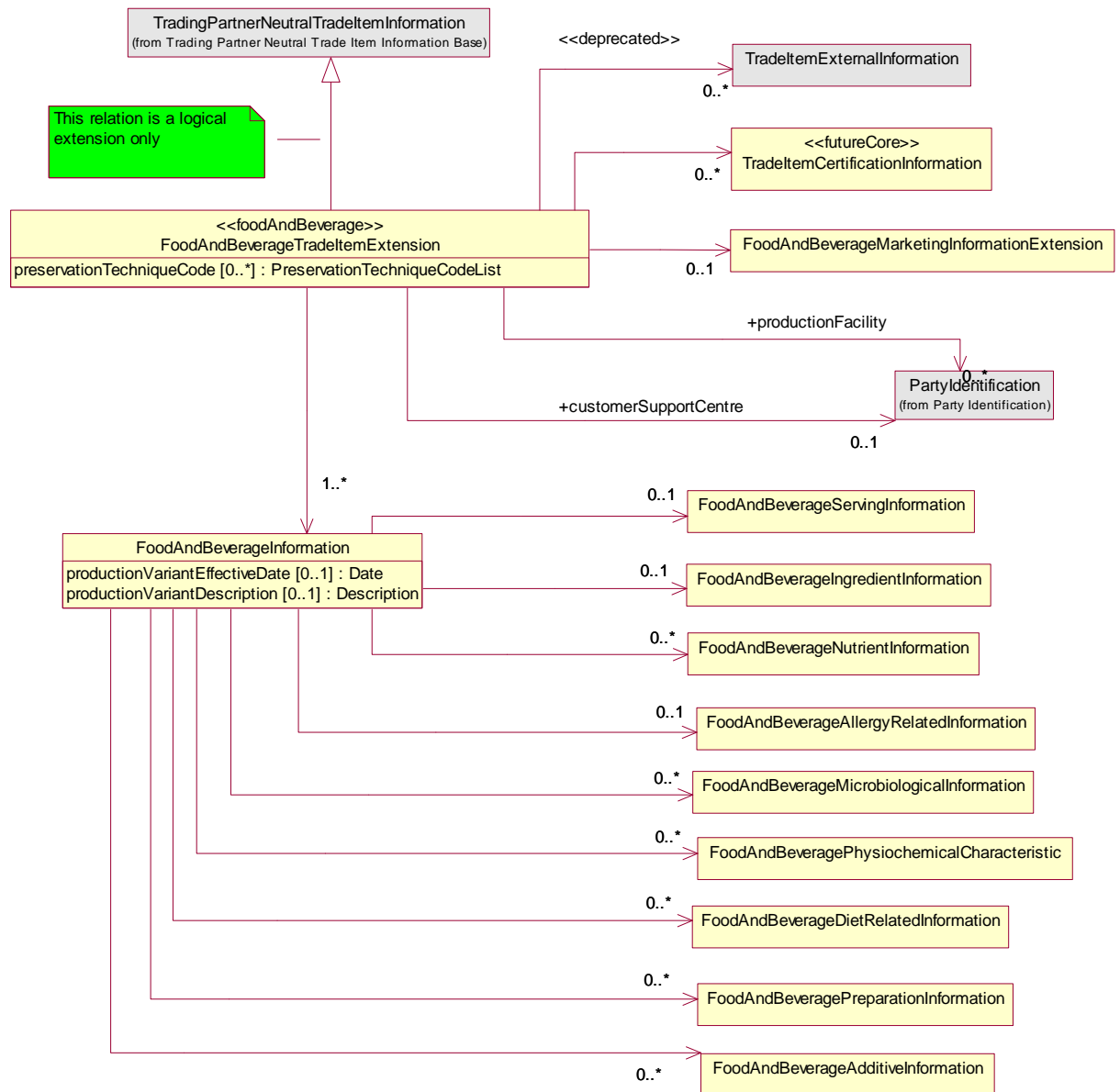
| Class (ABIE) | Attribute (BBIE) | Association (ASBIE) | Secondary Class | Official Dictionary Entry Name | Definition | Multipl icity | Related Require ments |
|---------------------------------------|-------------------------------------|---------------------|--|--|--|------------------|--------------------------|
| | | | | | average or estimated product yield. | | |
| | | productYield | MultiMeasurementV alue | Food And Beverage Product Yield Information. Product Yield. Multi Measurement Value | Product quantity after preparation. | 1..1 | |
| FoodAndBeverageServingInform ation | | | | Food And Beverage Serving Information. Details | Information on the number of servings and units contained in the package. | | |
| | numberOfServingsPerP ackage | | | Food And Beverage Serving Information. Number Of Servings Per Package. Numeric | The total number of servings contained in the package. | 0..1 | |
| | numberOfSmallestUnits PerPackage | | | Food And Beverage Serving Information. Number Of Smallest Units Per Package. Numeric | The total number of smallest units contained in the package. The smallest unit can not be further divided without breaking or slicing the product. Example: 10 pancakes. | 0..1 | |
| FoodAndBeverageTradeItemExt ension | | | | Food And Beverage Trade Item Extension. Details | This extension contains trading partner neutral data elements that are specific to food and beverage products. | | |
| | preservationTechniqueC ode | | | Food And Beverage Trade Item Extension. Preservation Technique Code. Code | Code value indicating the preservation technique used to preserve the product from deterioration. | 0..* | |
| | | | FoodAndBeverageIn formation | Food And Beverage Trade Item Extension. Association. Food And Beverage Information | Definition not required for unnamed associations. | 1..* | |
| | | | FoodAndBeverageM arketingInformation Extension | Food And Beverage Trade Item Extension. Association. Food | Definition not required for unnamed associations, please refer to associated class. | 0..1 | |

| Class (ABIE) | Attribute (BBIE) | Association (ASBIE) | Secondary Class | Official Dictionary Entry Name | Definition | Multiplicity | Related Requirements |
|-----------------------------------|-----------------------|-----------------------|--|---|---|--------------|----------------------|
| | | | | And Beverage Marketing Extension | | | |
| | | customerSupportCentre | PartyIdentification | Food And Beverage Trade Item Extension. Customer Support Centre. Party Identification | Identifies the customer support centre for the trade item. The information recipient may use this GLN to look up the telephone number of the identified Support Centre. | 0..1 | |
| | | productionFacility | PartyIdentification | Food And Beverage Trade Item Extension. Production Facility. Party Identification | Identifies the facility where the product is being produced. Enables users to identify and look up the name of the facility where the product has been produced. E.g. Bowmanville or West Side etc. | 0..* | |
| | | | TradeItemCertificationInformation | Food And Beverage Trade Item Extension. Association. Trade Item Certification Information | Definition not required for unnamed associations, please refer to associated class. | 0..* | |
| | | | <<deprecated>>TradeItemExternalInformation | Food And Beverage Trade Item Extension. Association. Trade Item External Information | Definition not required for unnamed associations, please refer to associated class. | 0..* | |
| TradeItemCertificationInformation | | | | Trade Item Certification Information. Details | Information on certification standards to which the trade item complies. | | |
| | certificationAgency | | | Trade Item Certification Information. Certification Agency. Text | Name of the organization issuing the certification standard or other requirement being met. Free text field. Example: European Union | 1..1 | |
| | certificationStandard | | | Trade Item Certification Information. Certification Standard. Text | Name of the certification standard. Free text. Example: Egg classification. | 1..1 | |
| | | certificationValue | MultiDescription | Trade Item | The product's certification | 1..1 | |



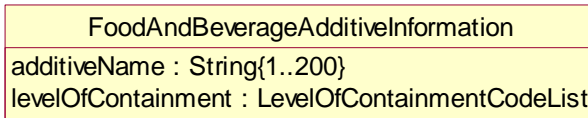
| Class (ABIE) | Attribute (BBIE) | Association (ASBIE) | Secondary Class | Official Dictionary Entry Name | Definition | Multipl icity | Related Require ments |
|--------------|------------------|---------------------|-----------------|--|----------------------------|------------------|--------------------------|
| | | | | Certification Information. Certification Value. Multi Description | standard value. Example: 4 | | |

5.2. Class Diagrams

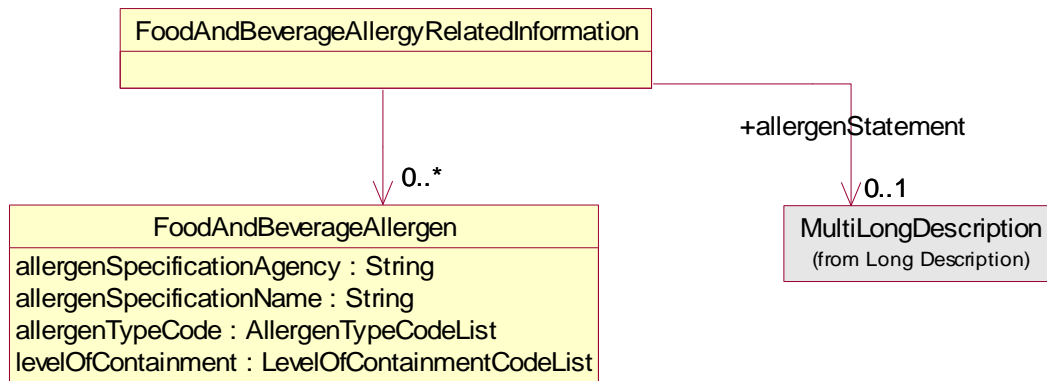


Note: The relationship between the extension and the Trading Partner Neutral Trade Item Information class is logical only and does not designate the physical location of the extension tag in the Schema. This relationship states that, logically, the information contained in the extension belongs with other Trading Partner Neutral Trade Item Information such as packaging marking and item dimensions. The physical placement of the extension tag is a technical decision as long as it allows the implementers to relate the extensions to a specific trade item.

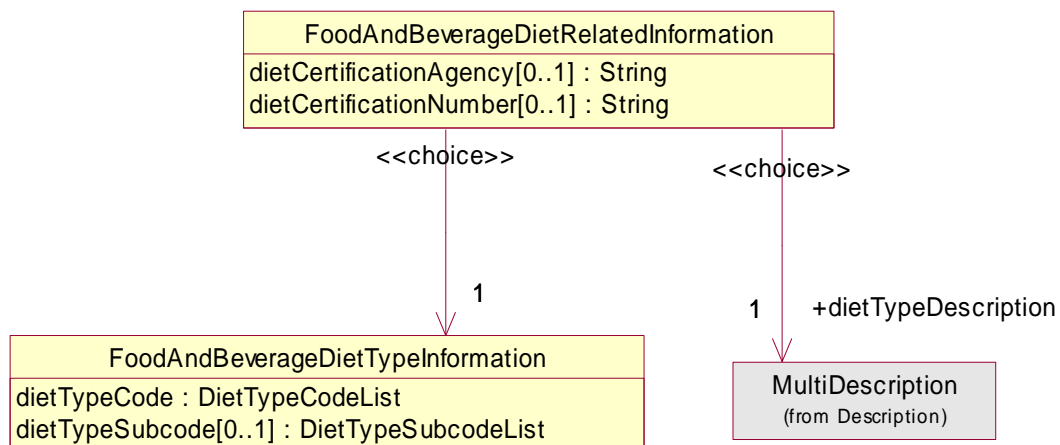
5.2.1. Food And Beverage Additive Information



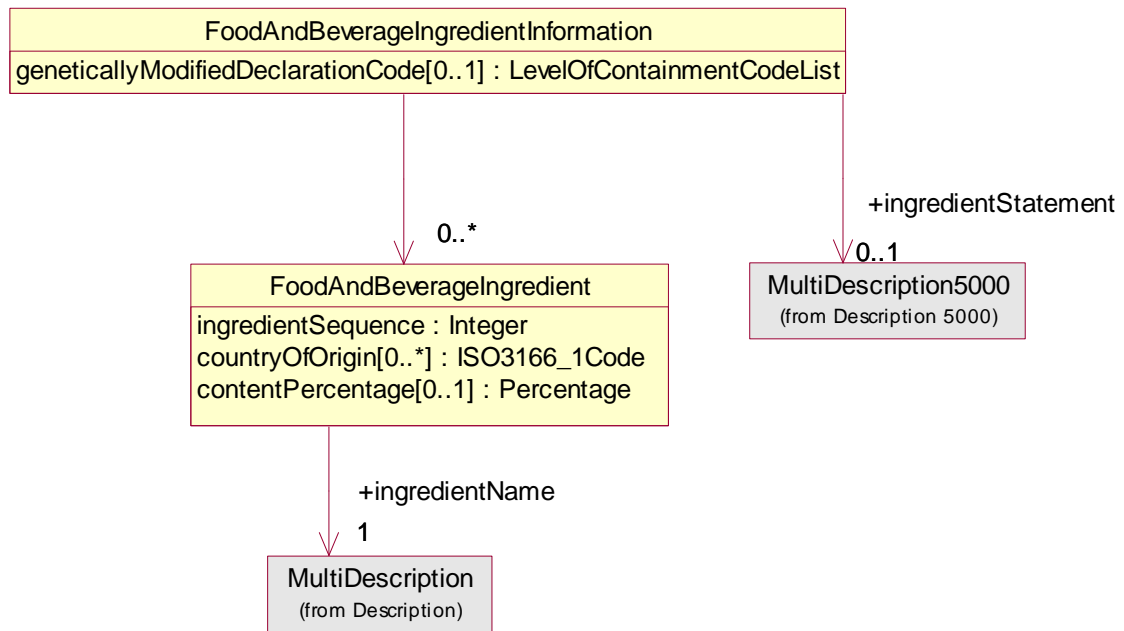
5.2.2. Food And Beverage Allergy Related Information



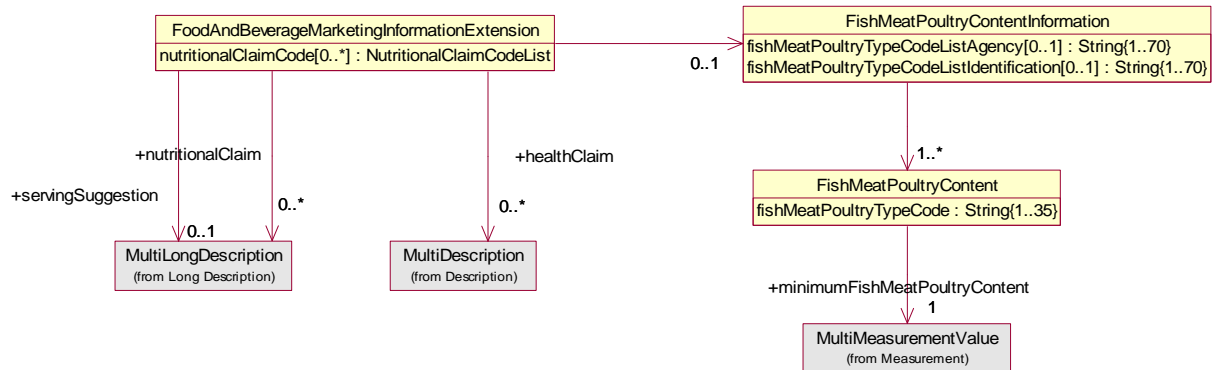
5.2.3. Food And Beverage Diet Related Information



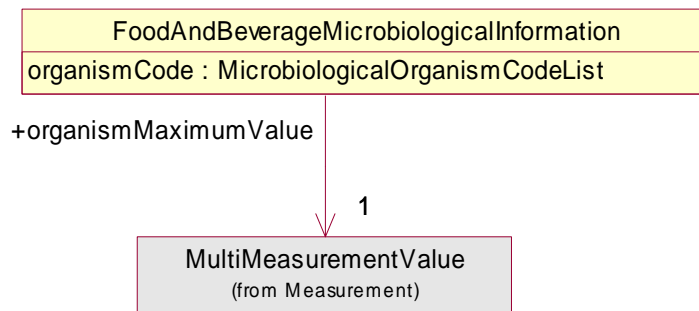
5.2.4. Food And Beverage Ingredient Information



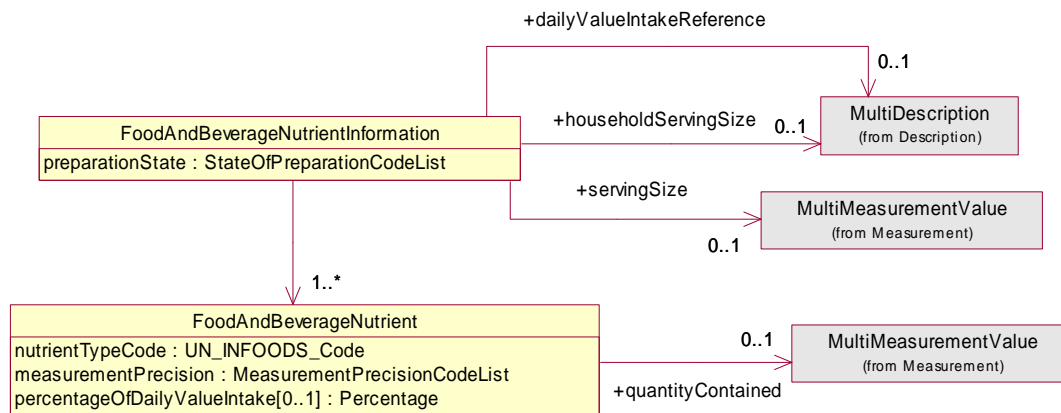
5.2.5. Food And Beverage Marketing Information Extension



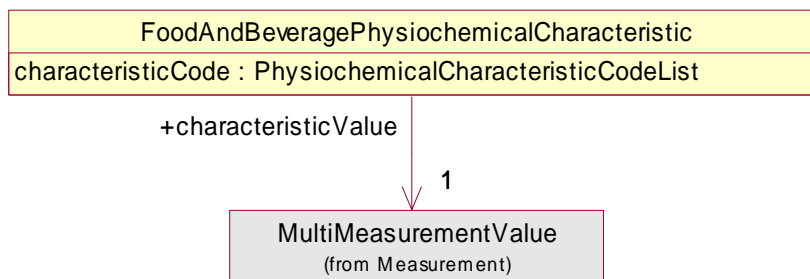
5.2.6. Food And Beverage Microbiological Information



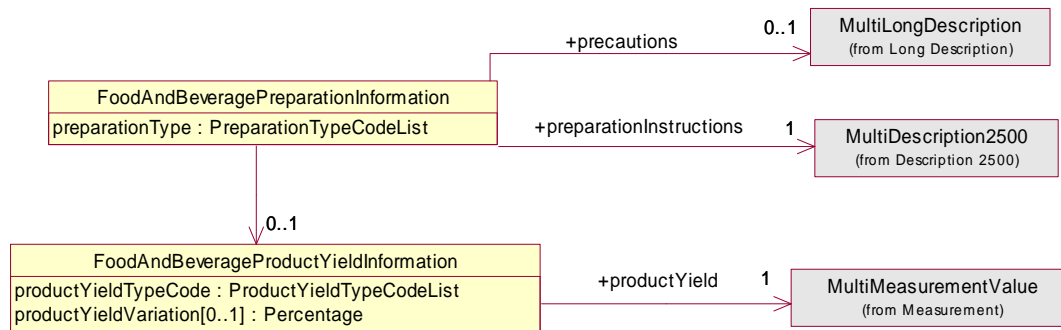
5.2.7. Food And Beverage Nutrient Information



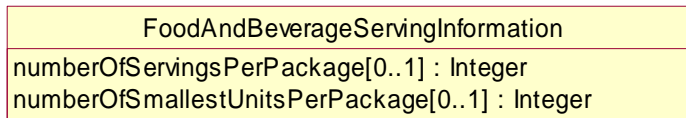
5.2.8. Food And Beverage Physiochemical Characteristic



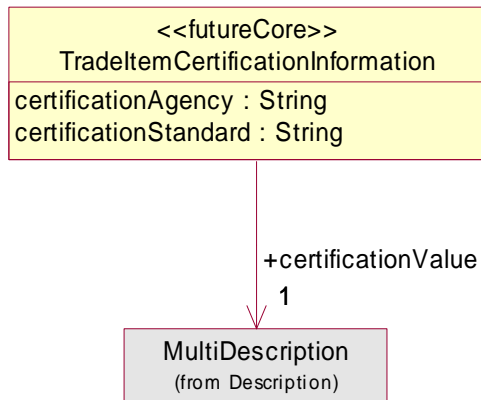
5.2.9. Food And Beverage Preparation Information



5.2.10. Food And Beverage Serving Information



5.2.11. Trade Item Certification Information



5.3. Code Lists

| Code List Name | Code List Description |
|----------------------|---|
| AllergenTypeCodeList | Code indicating the allergen. |
| Code Name | Code Description |
| AC | Refers to the presence of Crustaceans and their derivatives in the product, as listed as listed in the regulations specified in AllergenSpecificationAgency and AllergenSpecificationName |
| AE | Refers to the presence of eggs and their derivatives in the product, as listed as listed in the regulations specified in AllergenSpecificationAgency and AllergenSpecificationName |
| AF | Refers to the presence of Fish and their derivatives in the product, as listed in as listed in the regulations specified in AllergenSpecificationAgency and AllergenSpecificationName |
| AM | Refers to the presence of milk and their derivatives in the product, as listed in as listed in the regulations specified in AllergenSpecificationAgency and AllergenSpecificationName |
| AN | Refers to the presence of nuts and their derivatives in the product, as listed in as listed in the regulations specified in AllergenSpecificationAgency and AllergenSpecificationName |
| AP | Refers to the presence of peanuts and their derivatives in the product, as listed in as listed in the regulations specified in AllergenSpecificationAgency and AllergenSpecificationName |
| AS | Refers to the presence of sesame seeds or their derivatives in the product, as listed in as listed in the regulations specified in AllergenSpecificationAgency and AllergenSpecificationName |
| AU | Refers to the presence of Refers to the presence Sulphur Dioxide and Sulphites in the product, as listed in as listed in the regulations specified in AllergenSpecificationAgency and AllergenSpecificationName |
| AW | Refers to the presence of Cereals containing gluten and their derivatives in the product, as listed in the regulations specified in AllergenSpecificationAgency and AllergenSpecificationName |
| AY | Refers to the presence of soybeans and their derivatives in the product, as listed in as listed in the regulations specified in AllergenSpecificationAgency and AllergenSpecificationName |
| BC | Refers to the presence of celery or their derivatives in the product, as listed in as listed in the regulations specified in AllergenSpecificationAgency and AllergenSpecificationName |
| BM | Refers to the presence of mustard or their derivatives in the product, as listed in as listed in the regulations specified in AllergenSpecificationAgency and AllergenSpecificationName |
| NC | Refers to the presence of cocoa and their derivatives in the product, as listed in as listed in the regulations specified in AllergenSpecificationAgency and AllergenSpecificationName |
| NK | Refers to the presence of coriander and their derivatives in the product, as listed in as listed in the regulations specified in AllergenSpecificationAgency and AllergenSpecificationName |

| Code List Name | Code List Description |
|----------------|---|
| NL | Refers to the presence of Lupine and their derivatives in the product, as listed in as listed in the regulations specified in AllergenSpecificationAgency and AllergenSpecificationName |
| NM | Refers to the presence of corn and their derivatives in the product, as listed in as listed in the regulations specified in AllergenSpecificationAgency and AllergenSpecificationName |
| NP | Refers to the presence of pod fruits and their derivatives in the product, as listed in as listed in the regulations specified in AllergenSpecificationAgency and AllergenSpecificationName |
| NR | Refers to the presence of rye and their derivatives in the product, as listed in as listed in the regulations specified in AllergenSpecificationAgency and AllergenSpecificationName |
| NW | Refers to the presence of carrot and their derivatives in the product, as listed in as listed in the regulations specified in AllergenSpecificationAgency and AllergenSpecificationName |
| UM | Refers to the presence of molluscs and their derivatives in the product, as listed in as listed in the regulations specified in AllergenSpecificationAgency and AllergenSpecificationName |
| UW | Refers to the presence of wheat and their derivatives in the product, as listed in the regulations specified in AllergenSpecificationAgency and AllergenSpecificationName |

| Code List Name | Code List Description |
|------------------|---|
| DietTypeCodeList | Code list or enumerated list of values indicating the target group the product is suitable for. |
| Code Name | Code Description |
| DIETETIC | Denotes a product that is specially prepared or processed for people on restrictive diets. |
| HALAL | Denotes selling or serving food ritually fit according to Islamic dietary laws. |
| KOSHER | Denotes selling or serving food ritually fit according to Jewish dietary laws. |
| ORGANIC | Denotes a food product that was produced with the use of feed or fertilizer of plant or animal origin, without employment of chemically formulated fertilizers, growth stimulants, antibiotics or pesticides. |
| VEGAN | Denotes a product that contains no dairy or animal ingredients. |
| VEGETARIAN | Denotes a product that contains no meat, fish or other animal products. |
| WITHOUT_BEEF | Denotes a product that contains no beef or beef-products. Beef is considered to be a taboo food product by some religions most notable Hinduism, Buddhism and Jainism |
| WITHOUT_PORK | Denotes a product that contains no pork meat |

| Code List Name | Code List Description |
|---------------------|---|
| DietTypeSubCodeList | Code list or enumerated list of values indicating type of diet product is suitable for. |
| Code Name | Code Description |
| CIRCLE_U | Kosher food product that is certified by the Union of Orthodox Jewish Congregations (www.ou.org) |
| CRC | Kosher food product certified by the Chicago rabbinical council (www.crcweb.org) |
| K | Kosher food product that is certified by the OK Kosher Certification (www.ok.org) |
| K_DAIRY | Kosher food product certified by the Chicago rabbinical council (www.crcweb.org) |
| K_PAREVE | Kosher food product certified by the Chicago rabbinical council (www.crcweb.org) |
| KOF_K | Kosher food product that is certified by the KOF-K Kosher Supervision (www.kof-k.org) |
| KOF_K,DAIRY | Kosher food product that is certified by the KOF-K Kosher Supervision (www.kof-k.org) |
| KSR_OVRSR | Kosher food product that is certified by the Grand rabbinat du Quebec (www.rabbinat.qc.ca) |
| KVHD | Kosher food product certified by the Massachusetts Vaad |
| OK_PAREVE | Kosher food product that is certified by the OK Kosher Certification (www.ok.org) |
| OU | Kosher food product certified by the orthodox union (www.ou.org) |
| OU_DAIRY | Kosher food product certified by the orthodox union (www.ou.org) |
| OU_KOF_K | Kosher food product certified by the orthodox union (www.ou.org) |
| OU_KOF_K_DAIRY | Kosher food product certified by the orthodox union (www.ou.org) |
| OU_PAREVE | Kosher food product certified by the orthodox union (www.ou.org) |
| STAR_K | Kosher food product that is certified by STAR-K Kosher Certification (www.star-k.com) |

| Code List Name | Code List Description |
|----------------------------|--|
| LevelOfContainmentCodeList | Code indicating the level of presence. |
| Code List Name | Code List Description |
| CONTAINS | Intentionally included in the product |
| FREE_FROM | The product is free from the indicated substance |
| MAY_CONTAIN | The substance is not intentionally included, but due to shared production facilities or other reasons, the product may contain the substance |

| Code List Name | Code List Description |
|--------------------------|---|
| ProductYieldTypeCodeList | Codes identifying the type of product yield measurement. |
| Code Name | Code Description |
| AFTER_COOKING | Weight or volume of food product after it has been prepared |
| AFTER_DILUTION | Volume of food product after a fluid has been added |
| DRAINED_WEIGHT | Weight of food product after the fluid in which the food product was preserved has been removed |

| Code List Name | Code List Description |
|--|---|
| UN INFOODSCode | Codes identifying food components (=nutrients). |
| Code Name | Code Description |
| This is an external code list. For allowed code values see: http://www.fao.org/infoods/tagnames_en.stm | |

| Code List Name | Code List Description |
|--------------------------------------|---|
| PhysiochemicalCharacteristicCodeList | Codes identifying physiochemical characteristics. |
| Code Name | Code Description |
| AFLATOXIN_B1_LESS_THAN | To indicate the value of aflatoxin B1 (stated in less than X microgram per kilogram) |
| AFLATOXIN_B2_LESS_THAN | To indicate the value of aflatoxin B2 (stated in less than X microgram per kilogram) |
| AFLATOXIN_G1_LESS_THAN | To indicate the value of aflatoxin G1 (stated in less than X microgram per kilogram) |
| AFLATOXIN_G2_LESS_THAN | To indicate the value of aflatoxin G2 (stated in less than X microgram per kilogram) |
| AFLATOXIN_M1_LESS_THAN | To indicate the value of aflatoxin M1 (stated in less than X microgram per kilogram) |
| CADMIUM_LESS_THAN | To indicate the value of mercury (stated in less than X microgram per kilogram) |
| LEAD_LESS_THAN | To indicate the value of mercury (stated in less than X microgram per kilogram) |
| MERCURY_LESS_THAN | To indicate the value of mercury (stated in less than X microgram per kilogram) |
| MYCOTOXINS | To indicate the value of mycotoxins |
| OCHRATOXIN_A | To indicate the value of ochratoxin A (stated in less than X microgram per kilogram) |
| PENETROMY | To indicate the firmness (density) of the pulp in fruits and vegetables |
| TARGET_ACIDITY | To indicate the target acidity of the product |
| TARGET_DEGREE_BRIX | Brix degree is the weight (in grams) of dry material contained in 100 grams of a distilled water solution |

| Code List Name | Code List Description |
|---------------------------|--|
| TARGET_DENSITY | To indicate the target density of the product |
| TARGET_DRY_MATERIAL | Target material quantity after total dehydration of the product (constant weight) |
| TARGET_FAT | To indicate the target value of fat |
| TARGET_FAT_ON_DRY_BASIS | Target fat material proportion on dry material of the product |
| TARGET_HUMIDITY | Target quantity of the water vapour contained in the product |
| TARGET_INHIBITOR | Substance target quantity which jams or delays a chemical reaction |
| TARGET_NEUTRALISING_AGENT | Substance target quantity which avoids the realisation of a chemical reaction |
| TARGET_NON-FAT_DRY_SOLIDS | Target dry material quantity of the product minus fat material |
| TARGET_PH | Measure of the target acidity or alkalinity of a solution |
| TARGET_PH_OLEIC_ACIDITY | To indicate the target value of PH oleic acidity of the product |
| TARGET_PROTEIN_RATE | To indicate the target value of protein rate |
| TARGET_SPECIFIC_GRAVITY | To indicate the target specific gravity of the product |
| TARGET_VISCOSITY | Target resistance property to the flow |
| TARGET_WATER_ACTIVITY | Target chemical's potential of the water in the substance: it defines the foods shelf life |

| Code List Name | Code List Description |
|---------------------------------|--|
| MicrobiologicalOrganismCodeList | Codes identifying microbiological organisms. |
| Code Name | Code Description |
| BACILLUS_CEREUS | To indicate the value of bacillus cereus |
| CAMPYLOBACTER | To indicate the value of campylobacter |
| CLOSTRIDIUM_PERFRINGENS | To indicate the value of clostridium perfringens |
| COLIFORMS_AT_30_DEGREES_C | To indicate the value of coliforms at 30°C |
| COLIFORMS_AT_44_DEGREES_C | To indicate the value of coliforms at 44°C or faecal coliforms |
| ENTEROBACTERIA | To indicate the value of enterobacteria |
| ESCHERICHIA_COLI | To indicate the value of escherichia coli |
| ESCHERICHIA_COLI_O157_H7 | To indicate the value of escherichia coli o157:h7 |
| FAECAL_STREPTOCOCCI | To indicate the value of faecal_streptococci |
| FUNGI | To indicate the value of FUNGI |
| HAEMOLYTIC_STREPTOCOCCI | To indicate the value of haemolyticstreptococci |
| HAFNIA_ALVEI | To indicate the value of hafnia alvei |
| LISTERIA_MONOCYTOGENES | To indicate the value of listeria monocytogenes |

| Code List Name | Code List Description |
|--|--|
| MESOPHILIC_AEROBES | To indicate the value of mesophilic aerobes |
| MESOPHILIC_ANAEROBES | To indicate the value of mesophilic anaerobes |
| MILK-ACID | To indicate the value of milk-acid |
| MOULDS | To indicate the value of moulds |
| PATHOGENEN | To indicate the value of Pathogenen |
| POSITIVE_COAGULASE_STAPHYLOCOCCI | To indicate the value of positive coagulase staphylococci |
| PSEUDOMONAS | To indicate the value of pseudomonas |
| SALMONELLA | To indicate the value of Salmonella mesophilic aerobes |
| STAPHYLOCOCCUS_AUREUS | To indicate the value of staphylococcus aureus |
| STAPHYLOCOCCUS_ENTEROTOXIN | To indicate the value of staphylococcus enterotoxin |
| SULPHITE_REDUCER_ANAEROBES_AT_46_DEGREES_C | To indicate the value of sulphite-reducer anaerobes 46°C |
| SULPHITE_REDUCER_CLOSTRIDIUM_AT_46_DEGREES_C | To indicate the value of sulphite-reducer clostridium 46°C |
| THERMOPHILIC_AEROBES | To indicate the value of thermophilic aerobes |
| THERMOPHILIC_ANAEROBES | To indicate the value of thermophilic anaerobes |
| VIBRIO_CHOLERAEE | To indicate the value of vibriocholerae |
| VIBRIO_PARAHAEMOLYTICUS | To indicate the value of vibrio parahaemolyticus |
| YEASTS | To indicate the value of yeasts |

| Code List Name | Code List Description |
|------------------------------|---|
| MeasurementPrecisionCodeList | Codes indicating the exactness of the method used to analyze the nutritional value. |
| Code Name | Code Description |
| APPROXIMATELY | The method used to analyse the products resulted in approximate value of the nutritional content |
| EXACT | The method used to analyse the products resulted in exact value of the nutritional content |
| LESS_THAN | To indicate presence when the measurement value is too small to be measured precisely (rule states less than 0.5) |

| Code List Name | Code List Description |
|-------------------------|--|
| PreparationTypeCodeList | Codes indicating the type of preparation of a product. |
| Code Name | Code Description |
| BAKING | Cooking food in an oven by dry heat applied evenly throughout the oven |
| BARBECUING | Method of cooking meat with the heat and hot gasses of a fire |
| BLANCHING | Food preparation wherein the food substance is rapidly plunged into boiling water and then removed after a brief, timed interval and then plunged into iced water or placed under cold running water |
| BLIND_BAKING | Baking a pie crust or other pastry without the filling |
| BOILING | Cooking food in boiling water, or other water-based liquid such as stock or milk |
| BRAISING | Cooking with "moist heat", typically in a covered pot with a small amount of liquid |
| BROILING | Cooking food with high heat with the heat applied directly to the food, most commonly from above. Heat transfer to the food is primarily via radiant heat |
| DEEP_FRYING | Cooking method whereby food is submerged in hot oil or fat. |
| DOUBLE_STEAMING | Cooking technique to prepare delicate food such as bird nests, shark fins etc. The food is covered with water and put in a covered ceramic jar |
| FRYING | Cooking of food in fat. |
| GRIDDLE_FRYING | Form of cooking where the food is fried with its own fat. |
| GRILLING | Form of cooking that involves direct heat. The definition varies widely by region and culture |
| MICROWAVING | Cooking food by employing microwave radiation |
| PAN_FRYING | Form of frying characterized by the use of less cooking oil than deep frying |
| POACHING | Cooking food by gently simmering food in liquid, generally water, stock or wine |
| PRESSURE_COOKING | Method of cooking in a sealed vessel that does not permit air or liquids to escape below a preset pressure |
| PRESSURE_FRYING | Meat and cooking oil are brought to high temperatures while pressure is held high enough that the water within is prevented from boiling off |
| READY_TO_EAT | Besides unpacking no additional preparation required. |
| RECONSTITUTING | Restore a dry or concentrated food to its original strength or consistency by adding water. |
| ROASTING | Cooking method that utilizes dry heat, whether an open flame, oven, or other heat source. |
| ROTISSERIE | Style of roasting where meat is skewered on a spit and revolves over a flame |

| Code List Name | Code List Description |
|----------------|---|
| SAUTÉING | Cooking food using a small amount of fat in a shallow pan over relatively high heat |
| SEARING | Technique used in grilling, roasting, braising, sautéing, etc. That cooks the surface of the food (usually meat, poultry or fish) at high temperature so that a caramelized crust forms |
| SIMMERING | Cook food by heating it in water kept just below the boiling point (same as coddling) |
| SMOKING | Process of curing, cooking, or seasoning food by exposing it for long periods of time to the smoke from a wood fire |
| STEAMING | Cooking by first boiling the water so it will evaporate into steam, then the steam will carry heat to the food, thus achieving heating the food |
| STEWING | Preparing meat cut into smaller pieces or cubes by simmering it in liquid, usually together with vegetables |
| STIR_FRYING | Chinese cooking technique used because of its fast cooking speed |

| Code List Name | Code List Description |
|----------------------------|--|
| StateOfPreparationCodeList | Codes indicating the state of preparation of a product. |
| Code Name | Code Description |
| PREPARED | The state of the product after preparation (e.g. after adding milk or water) |
| UNPREPARED | The initial state of a product |

| Code List Name | Code List Description |
|-------------------------------|--|
| PreservationTechniqueCodeList | Codes indicating types of preservation techniques. |
| Code Name | Code Description |
| ACIDIFICATION | Dropping pH of food |
| ALCOHOL_CURING | Treatment of food by adding alcohol in order to preserve the product |
| BRINING | Water saturating or strongly impregnating with salt |
| CANNING | Preserved in a sealed airtight container, usually made of tin-coated iron |
| COLD_SMOKE_CURING | To smoke the food at between 70 degrees to 90 degrees F. |
| CONSERVE | Keep from harm or damage |
| DEHYDRATION | To remove water from food |
| DRYING | Making with moisture having evaporated, drained away |
| FERMENTATION | Any of a group of chemical reactions induced by living or nonliving ferments that split complex organic compounds into relatively simple substance |
| FREEZE_DRYING | Preserving food by freezing and then drying in a vacuum |
| FREEZING | Turning into ice or another solid by cold |

| | |
|---------------------------|--|
| HOT_SMOKE_CURING | Hot-smoking partially or totally cooks the food by treating it at temperatures ranging from 100 degrees to 190 degrees F |
| IONISATION | To convert into an ion or ions |
| IRRADIATION | Food irradiation is the process of exposing food to ionizing radiation in order to disinfest, sterilize, or preserve food. |
| PASTEURISATION | Partially sterilisation by heating |
| QUICK_FREEZING | Freezing (food) rapidly so as to preserve its qualities |
| SALT_CURING | Preserving by using a salt brine |
| SOUS_VIDE | Low temperature long time cooking under vacuum |
| STERILISATION | Deprivation of reproductive powers |
| SUGAR_CURING | Treatment of food by adding sugar in order to preserve the product |
| ULTRA_HIGH_TEMPERATURE | Ultra heat treated (especially for milk) |
| UNDER_MODIFIED_ATMOSPHERE | Packed with a gas with protective proprieties |
| VACUUM_PACKED | Sealed after the partial removal of air |

| Code List Name | Code List Description |
|---|---|
| NutritionalClaimCodeList | Codes indicating types of Nutritional Claims. Code definitions are based on EC regulation 2003/0165 |
| Code Name | Code Description |
| ENERGY_FREE | A claim that a food is energy-free, and any claim likely to have the same meaning for the consumer, may only be made where the product contains less than 4kcal (17kj)/100ml. In the case of energy-free foods, the term "naturally" may be used as a prefix to this claim. |
| ENERGY_REDUCED | A claim that a food is energy-reduced, and any claim likely to have the same meaning for the consumer, may only be made where the energy value is reduced by at least 30%, with an indication of the characteristic(s), which make(s) the food reduced in its total energy value. |
| ENRICHED_OR_FORTIFIED_IN_VITAMINS_AND_OR_MINERALS | A claim that a food is enriched or fortified in vitamins and/or minerals, and any claim likely to have the same meaning for the consumer, may only be made where the product contains the vitamins and/or minerals in at least a significant amount as defined in the Annex of Directive 90/496/EEC. |
| FAT_FREE | A claim that a food is fat-free, and any claim likely to have the same meaning for the consumer, may only be made where the product contains no more than 0.5g of fat per 100g or 100ml. However, claims expressed as "X% fat-free" shall be prohibited. In the case of foods naturally fat-free, the term "naturally" may be used as a prefix to this claim. |
| HIGH_FIBRE | A claim that a food is high in fibre, and any claim likely to have the same meaning for the consumer, may only be made where the product contains at least 6g of fibre per 100g or at least 3g of fibre per 100kcal. In the case of foods naturally high in fibre, the term "naturally" may be used as a prefix to this claim. |

| Code List Name | Code List Description |
|--|--|
| HIGH_PROTEIN | A claim that a food is high in protein, and any claim likely to have the same meaning for the consumer, may only be made where at least 20% of the energy value of the food is provided by protein. In the case of foods naturally high in protein, the term "naturally" may be used as a prefix to this claim. |
| HIGH_VITAMINS_AND_OR_MINERALS | A claim that a food is high in vitamins and/or minerals, and any claim likely to have the same meaning for the consumer, may only be made where the product contains at least twice the value of "source of vitamins and minerals". In case of foods naturally high in vitamins and/or minerals, the term "naturally" may be used as a prefix to this claim. |
| LIGHT_LITE | A claim stating that a product is "light" or "lite", and any claim likely to have the same meaning for the consumer, shall follow the same conditions as those set for the term "reduced"; the claim shall also be accompanied by an indication of the characteristic(s) which make the food "light" or "lite". |
| LOW_ENERGY | A claim that a food is low in energy, and any claim likely to have the same meaning for the consumer, may only be made where the product contains less than 40 kcal (170 kj)/100g and less than 20kcal (80kj)/100ml. In the case of foods naturally low in energy, the term "naturally" may be used as a prefix to this claim. |
| LOW_FAT | A claim that a food is low in fat, and any claim likely to have the same meaning for the consumer, may only be made where the product contains no more than 3g of fat per 100g or 1.5g of fat per 100ml. In the case of foods naturally low in fat, the term "naturally" may be used as a prefix to this claim. |
| LOW_SATURATED_FAT | A claim that a food is low in saturated fat, and any claim likely to have the same meaning for the consumer, may only be made where the product contains no more than 1.5g of saturates per 100g for solids or, 0.75g of saturates per 100ml for liquids and in either case saturated fat must not provide more than 10% of energy. In the case of foods naturally low in saturated fat, the term "naturally" may be used as a prefix to this claim. |
| LOW_SODIUM_SALT | A claim that a food is low in sodium, and any claim likely to have the same meaning for the consumer, may only be made where the product contains no more than 0.12g of sodium, or the equivalent value for salt, per 100g or per 100ml. In the case of foods naturally low in sodium, the term "naturally" may be used as a prefix to this claim. |
| LOW_SUGARS | A claim that a food is low in sugars, and any claim likely to have the same meaning for the consumer, may only be made where the product contains no more than 5g of sugars per 100g or 100ml. In the case of foods naturally low in sugars, the term "naturally" may be used as a prefix to this claim. |
| NATURAL_SOURCE_OF_VITAMINS_AND_OR_MINERALS | A claim that a food is a natural source of vitamins and/or minerals, and any claim likely to have the same meaning for the consumer, may only be made where the product contains at least 15% of the recommended daily allowance specified in the Annex of Council Directive 90/496/EEC per 100 g or 100 ml. |

| Code List Name | Code List Description |
|--------------------------|---|
| SATURATED_FAT_FREE | A claim that a food does not contain saturated fat, and any claim likely to have the same meaning for the consumer, may only be made where the product contains no more than 0.1g of saturated fat per 100g or 100ml. In the case of foods naturally saturated fat-free, the term "naturally" may be used as a prefix to this claim. |
| SODIUM_FREE_OR_SALT_FREE | A claim that a food is sodium-free, and any claim likely to have the same meaning for the consumer, may only be made where the product contains no more than 0.005g of sodium, or the equivalent value for salt, per 100g. In the case of foods naturally sodium-free, the term "naturally" may be used as a prefix to this claim. |
| SOURCE_OF_FIBRE | A claim that a food is a source of fibre, and any claim likely to have the same meaning for the consumer, may only be made where the product contains at least 3g of fibre per 100g or at least 1.5g of fibre per 100kcal. In the case of foods that are naturally sources of fibre, the term "naturally" may be used as a prefix to this claim. |
| SOURCE_OF_PROTEIN | A claim that a food is a source of protein, and any claim likely to have the same meaning for the consumer, may only be made where at least 12% of the energy value of the food is provided by protein. In the case of foods that are naturally sources of protein, the term "naturally" may be used as a prefix to this claim. |
| SUGARS_FREE | A claim that a food is sugars-free, and any claim likely to have the same meaning for the consumer, may only be made where the product contains no more than 0.5g of sugars per 100g or 100ml. In the case of foods naturally sugars-free, the term "naturally" may be used as a prefix to this claim. |
| VERY_LOW_SODIUM_SALT | A claim that a food is very low in sodium, and any claim likely to have the same meaning for the consumer, may only be made where the product contains no more than 0.04g of sodium, or the equivalent value for salt, per 100g or per 100 ml. In the case of foods naturally very low in sodium, the term "naturally" may be used as a prefix to this claim. |
| WITH_NO_ADDED_SUGARS | A claim stating that sugar has not been added to a food, and any claim likely to have the same meaning for the consumer, may only be made where the product does not contain any added mono- or disaccharides or any other food used for its sweetening properties. |

6. Business Document Example

| |
|-------------------------------|
| Class in core item model |
| Class in common library |
| Root class in core item model |
| Class in extension |
| Attribute |

Example 1

| TradelItemDocument | |
|---|-------------------------|
| - creationDateTime | 2005-06-27T11:00:00 |
| - documentStatus | ORIGINAL |
| EntityIdentification (+tradelItemDocumentIdentification) | |
| - uniqueCreatorIdentification | 2005B09 |
| PartyIdentification (+contentOwner) | |
| - gLN | 8712345678913 |
| TradelItem | |
| - tradelItemUnitDescriptor | BASE_UNIT_OR_EACH |
| TradelItemIdentification | |
| - gTIN | 10063211038689 |
| TradelItemInformation | |
| InformationProvider (+informationProviderOfTradelItem) | |
| - nameOfInformationProvider | Foodservice distributor |
| PartyIdentification (+informationProvider) | |
| - gLN | 8712345678944 |
| TargetMarketInformation *1 | |
| - targetMarketCountryCode | US |
| - targetMarketDescription (language, shortText) | EN,United States |
| TargetMarketInformation *2 | |
| - targetMarketCountryCode | CA |
| - targetMarketDescription (language, shortText) | EN,Canada |
| TradelItemDescriptionInformation | |
| - brandName | Camp's Frozen |
| MultiShortDescription (+functionalName) | |
| - description (language, shortText) | EN, Soup |
| MultiShortDescription (+variant) | |

| | |
|---|--|
| - description (language, shortText) | EN, Homestyle Minestrone |
| TradeItemDescription | |
| - language, text | EN, Camp's Frozen Soup Homestyle Minestrone |
| AdditionalTradeItemDescription | |
| - language, text | EN, An Italian tradition full of diced carrots, kidney beans, peas and penne pasta. |
| TradingPartnerNeutralTradeItemInformation | |
| ManufacturerOfTradeItem | |
| - nameOfManufacturer | Camp |
| PartyIdentification (+manufacturer) | |
| - gLN | 8712345678913 |
| MarketingInformation | |
| - tradeItemFeatureBenefit | Consistent fresh-frozen quality featuring traditional and on-trend varieties. Easy to prepare-simply add water. Less waste-use as little as half a tray. More than forty varieties to meet customer taste preferences. Industry leading merchandising support available. |
| PackagingMarking | |
| - isPackagingMarkedReturnable | FALSE |
| TradeItemUnitIndicator | |
| - isTradeItemABaseUnit | TRUE |
| - isTradeItemAConsumerUnit | TRUE |
| - isTradeItemADespatchUnit | FALSE |
| - isTradeItemAnInvoiceUnit | FALSE |
| - isTradeItemAnOrderableUnit | FALSE |
| - isTradeItemAVariableUnit | FALSE |
| FoodAndBeverageTradeItemExtension | |
| - preservationTechniqueCode | FREEZING |
| PartyIdentification (+customerSupportCentre) *1 | |
| - gLN | 8712345678913 |
| PartyIdentification (+productionFacility) | |
| - gLN | 8712345678913 |
| FoodAndBeverageMarketingInformationExtension | |
| MultiLongDescription (+servingSuggestion) | |
| - description (language, longText) | As a soup, or ingredient in many of your favourite recipes. Add simple garnishes to create signature soups. |
| FoodAndBeverageInformation | |

| | |
|---|---|
| - productionVariantEffectiveDate | 2005-12-01 |
| FoodAndBeverageIngredientInformation | |
| MultiDescription5000 (+ingredientStatement) | |
| - description (language, text) | EN, Water, tomato paste, tomatoes (citric acid, calcium chloride), carrots, red kidney beans, celery, ... |
| FoodAndBeverageIngredient * | |
| - ingredientSequence | 1 |
| MultiDescription (+ingredientName) | |
| - description (language, text) | EN, Water |
| FoodAndBeverageIngredient * | |
| - ingredientSequence | 2 |
| MultiDescription (+ingredientName) | |
| - description (language, text) | EN, Tomato paste |
| FoodAndBeverageIngredient * | |
| - ingredientSequence | 3 |
| MultiDescription (+ingredientName) | |
| - description (language, text) | EN, Tomatoes (citric acid, calcium chloride) |
| FoodAndBeverageIngredient * | |
| - ingredientSequence | 4 |
| MultiDescription (+ingredientName) | |
| - description (language, text) | EN, Carrots |
| FoodAndBeverageIngredient * | |
| - ingredientSequence | 5 |
| MultiDescription (+ingredientName) | |
| - description (language, text) | EN, Red kidney beans |
| FoodAndBeverageIngredient * | |
| - ingredientSequence | 6 |
| MultiDescription (+ingredientName) | |
| - description (language, text) | EN, Celery |
| FoodAndBeverageIngredient * | |
| - ingredientSequence | 7 |
| MultiDescription (+ingredientName) | |
| - description (language, text) | EN, Rehydrated potatoes (sodium phosphate) |
| FoodAndBeverageIngredient * | |
| - ingredientSequence | 8 |
| MultiDescription (+ingredientName) | |

| | |
|------------------------------------|---|
| - description (language, text) | EN, Italian green beans |
| FoodAndBeverageIngredient * | |
| - ingredientSequence | 9 |
| MultiDescription (+ingredientName) | |
| - description (language, text) | EN, Penne pasta (enriched wheat flour, egg white) |
| FoodAndBeverageIngredient * | |
| - ingredientSequence | 10 |
| MultiDescription (+ingredientName) | |
| - description (language, text) | EN, Zucchini |
| FoodAndBeverageIngredient * | |
| - ingredientSequence | 11 |
| MultiDescription (+ingredientName) | |
| - description (language, text) | EN, Peas |
| FoodAndBeverageIngredient * | |
| - ingredientSequence | 12 |
| MultiDescription (+ingredientName) | |
| - description (language, text) | EN, Spinach |
| FoodAndBeverageIngredient * | |
| - ingredientSequence | 13 |
| MultiDescription (+ingredientName) | |
| - description (language, text) | EN, Salt |
| FoodAndBeverageIngredient * | |
| - ingredientSequence | 14 |
| MultiDescription (+ingredientName) | |
| - description (language, text) | EN, Modified corn starch |
| FoodAndBeverageIngredient * | |
| - ingredientSequence | 15 |
| MultiDescription (+ingredientName) | |
| - description (language, text) | EN, Parmesan cheese |
| FoodAndBeverageIngredient * | |
| - ingredientSequence | 16 |
| MultiDescription (+ingredientName) | |
| - description (language, text) | EN, Spice |
| FoodAndBeverageIngredient * | |
| - ingredientSequence | 17 |
| MultiDescription (+ingredientName) | |
| - description (language, text) | EN, Canola oil |

| | |
|--|--------------------------|
| FoodAndBeverageIngredient * | |
| - ingredientSequence | 18 |
| MultiDescription (+ingredientName) | |
| - description (language, text) | EN, Enriched wheat flour |
| FoodAndBeverageIngredient * | |
| - ingredientSequence | 19 |
| MultiDescription (+ingredientName) | |
| - description (language, text) | EN, Garlic powder |
| FoodAndBeverageIngredient * | |
| - ingredientSequence | 20 |
| MultiDescription (+ingredientName) | |
| - description (language, text) | EN, Disodium guanylate |
| FoodAndBeverageIngredient * | |
| - ingredientSequence | 21 |
| MultiDescription (+ingredientName) | |
| - description (language, text) | EN, Disodium inosinate |
| FoodAndBeverageIngredient * | |
| - ingredientSequence | 22 |
| MultiDescription (+ingredientName) | |
| - description (language, text) | EN, Parsley |
| FoodAndBeverageNutrientInformation | |
| - preparationState | UNPREPARED |
| MultiMeasurementValue (+servingSize) | |
| -measurementValue (unitOfMeasure, value) | GRM, 125 |
| FoodAndBeverageNutrient *1 | |
| - NutrientTypeCode | ENERC |
| - measurementPrecision | APPROXIMATELY |
| MultiMeasurementValue (+quantityContained) | |
| -measurementValue (unitOfMeasure, value) | kcal, 96 |
| FoodAndBeverageNutrient *2 | |
| - NutrientTypeCode | CHOCDF |
| - measurementPrecision | APPROXIMATELY |
| MultiMeasurementValue (+quantityContained) | |
| -measurementValue (unitOfMeasure, value) | GRM, 19.3 |
| FoodAndBeverageNutrient *3 | |
| - NutrientTypeCode | PRO- |
| - measurementPrecision | APPROXIMATELY |

| | |
|---|---|
| MultiMeasurementValue (+quantityContained) | |
| -measurementValue (unitOfMeasure, value) | GRM, 4.1 |
| FoodAndBeverageNutrient *4 | |
| - NutrientTypeCode | FAT |
| - measurementPrecision | APPROXIMATELY |
| MultiMeasurementValue (+quantityContained) | |
| -measurementValue (unitOfMeasure, value) | GRM, 0.3 |
| FoodAndBeverageNutrient *5 | |
| - NutrientTypeCode | FASAT |
| - measurementPrecision | APPROXIMATELY |
| MultiMeasurementValue (+quantityContained) | |
| -measurementValue (unitOfMeasure, value) | GRM, 0.2 |
| FoodAndBeverageNutrient *6 | |
| - NutrientTypeCode | CHOLC |
| - measurementPrecision | APPROXIMATELY |
| MultiMeasurementValue (+quantityContained) | |
| -measurementValue (unitOfMeasure, value) | MGM, 1.1 |
| FoodAndBeverageNutrient *7 | |
| - NutrientTypeCode | NA |
| - measurementPrecision | APPROXIMATELY |
| MultiMeasurementValue (+quantityContained) | |
| -measurementValue (unitOfMeasure, value) | MGM, 1029.6 |
| FoodAndBeverageNutrient *8 | |
| - NutrientTypeCode | FIB- |
| - measurementPrecision | APPROXIMATELY |
| MultiMeasurementValue (+quantityContained) | |
| -measurementValue (unitOfMeasure, value) | GRM, 4.5 |
| FoodAndBeveragePreparationInformation | |
| - preparationType | COOKING |
| MultiLongDescription (+precautions) | |
| - description (language, longText) | Do not re-freeze. Do not use if film is torn or missing. |
| MultiDescription2500 (+preparationInstructions) | |
| - description (language, text) | Cooking Directions: Remove plastic film. 1)Place 1 tray (2 blocks) of soup in pot. 2)Add one full tray (1.9 L or 8 cups) water and cover. 3)Heat to boiling (min 80C\180F), stirring occasionally. Reduce heat (70C\160F) and cover. Stir periodically. |

Example 2

| TradeItemDocument | |
|---|--|
| - creationDateTime | 2006-01-12T12:00:00 |
| - documentStatus | ORIGINAL |
| EntityIdentification (+tradeItemDocumentIdentification) | |
| - uniqueCreatorIdentification | TRIGIINTERFACE23 |
| PartyIdentification (+contentOwner) | |
| - gLN | 05000118052255 |
| TradeItem | |
| - tradeItemUnitDescriptor | BASE_UNIT_OR_EACH |
| TradeItemIdentification | |
| - gTIN | 05000118017354 |
| TradeItemInformation | |
| InformationProvider (+informationProviderOfTradeItem) | |
| - nameOfInformationProvider | UNI UK FOODS |
| PartyIdentification (+informationProvider) | |
| - gLN | 05000118052255 |
| TargetMarketInformation | |
| - targetMarketCountryCode | UK |
| - targetMarketDescription (language, shortText) | EN, UNITED KINGDOM |
| TradeItemDescriptionInformation | |
| - brandName | NORR |
| - subBrand | TONIGHTS CHICKEN |
| MultiShortDescription (+functionalName) | |
| - description (language, shortText) | SAUCE |
| AdditionalTradeItemDescription | |
| - language, text | |
| MultiShortDescription (+variant) | |
| - description (language, shortText) | EN, FOR CHICKEN SWEET AND SOUR |
| TradeItemDescription | |
| - language, text | EN, NORR TONIGHTS CHICKEN SAUCE FOR CHICKEN SWEET AND SOUR |
| TradingPartnerNeutralTradeItemInformation | |
| ManufacturerOfTradeItem | |
| - nameOfManufacturer | UNI UK FOODS |
| PartyIdentification (+manufacturer) | |
| - gLN | 05000118052255 |
| PackagingMarking | |

| | |
|---|---|
| - isPackagingMarkedReturnable | FALSE |
| TradeItemMeasurements | |
| MultiMeasurementValue (+depth) | |
| -measurementValue | |
| MultiMeasurementValue (+height) | |
| -measurementValue | |
| TradeItemUnitIndicator | |
| - isTradeItemABaseUnit | TRUE |
| - isTradeItemAConsumerUnit | TRUE |
| - isTradeItemADespatchUnit | FALSE |
| - isTradeItemAnInvoiceUnit | FALSE |
| - isTradeItemAnOrderableUnit | FALSE |
| - isTradeItemAVariableUnit | FALSE |
| FoodAndBeverageTradeItemExtension | |
| - preservationTechniqueCode | PASTEURISATION |
| - preservationTechniqueCode | ACIDIFICATION |
| PartyIdentification (+productionFacility) | |
| - gLN | 05000118052255 |
| PartyIdentification (+customerSupportCentre) *1 | |
| - gLN | 05000118052255 |
| FoodAndBeverageMarketingInformationExtension | |
| MultiLongDescription (+servingSuggestion) | |
| - description (language, longText) | EN, SWEET AND SOUR SAUCE FOR CHICKEN CONTAINING PEPPERS AND PINEAPPLE. SERVES 4 HUNGRY PEOPLE |
| FoodAndBeverageInformation | |
| - productionVariantEffectiveDate | 2006-01-12 |
| - productionVariantDescription | |
| FoodAndBeverageServingInformation | |
| - numberOfServingsPerPackage | 4 |
| - numberOfSmallestUnitsPerPackage | |
| FoodAndBeverageIngredientInformation | |
| FoodAndBeverageIngredient * | |
| - ingredientSequence | 1 |
| MultiDescription (+ingredientName) | |
| - description (language, text) | EN, WATER |
| FoodAndBeverageIngredient * | |
| - ingredientSequence | 2 |
| MultiDescription (+ingredientName) | |

| | |
|--|--|
| - description (language, text) | EN, SUGAR |
| FoodAndBeverageIngredient * | |
| - ingredientSequence | 3 |
| MultiDescription (+ingredientName) | |
| - description (language, text) | EN, ONION |
| FoodAndBeverageIngredient * | |
| - ingredientSequence | 4 |
| MultiDescription (+ingredientName) | |
| - description (language, text) | EN, TOMATO PUREE |
| FoodAndBeverageIngredient * | |
| - ingredientSequence | 5 |
| MultiDescription (+ingredientName) | |
| - description (language, text) | EN, SPIRIT VINEGAR |
| FoodAndBeverageIngredient * | |
| - ingredientSequence | 6 |
| MultiDescription (+ingredientName) | |
| - description (language, text) | EN, TOMATO |
| FoodAndBeverageIngredient * | |
| - ingredientSequence | 7 |
| - contentPercentage | 4% |
| MultiDescription (+ingredientName) | |
| - description (language, text) | EN, PINEAPPLE IN JUICE |
| FoodAndBeverageIngredient * | |
| - ingredientSequence | 8 |
| - contentPercentage | 3% |
| MultiDescription (+ingredientName) | |
| - description (language, text) | EN, GREEN PEPPERS |
| FoodAndBeverageIngredient * | |
| - ingredientSequence | 9 |
| MultiDescription (+ingredientName) | |
| - description (language, text) | EN, CELERY |
| FishMeatPoultryContentInformation* | |
| -fishMeatPoultryTypeCodeListAgency | USDA |
| -fishMeatPoultryTypeCodeListIdentification | Manual Of Food Codes For Individual Intake |
| FishMeatPoultryContent | |
| -fishMeatPoultryTypeCode | 263 |
| -minimumFishMeatPoultryContent | GRM, 131.25 |

| | |
|--|----------------------------|
| FoodAndBeverageAdditiveInformation* | |
| -additiveName | ALUMINUM POTASSIUM SULFATE |
| - levelOfContainment | MAY_CONTAIN |
| FoodAndBeverageNutrientInformation | |
| - preparationState | UNPREPARED |
| MultiMeasurementValue (+servingSize) | |
| -measurementValue (unitOfMeasure, value) | GRM, 131.25 |
| FoodAndBeverageNutrient * | |
| - NutrientTypeCode | ENER- |
| - measurementPrecision | APPROXIMATELY |
| MultiMeasurementValue (+quantityContained) | |
| -measurementValue (unitOfMeasure, value) | KCAL, 96 |
| FoodAndBeverageNutrient * | |
| - NutrientTypeCode | PRO |
| - measurementPrecision | APPROXIMATELY |
| MultiMeasurementValue (+quantityContained) | |
| -measurementValue (unitOfMeasure, value) | GRM, 0.4 |
| FoodAndBeverageNutrient * | |
| - NutrientTypeCode | CHOAVL |
| - measurementPrecision | APPROXIMATELY |
| MultiMeasurementValue (+quantityContained) | |
| -measurementValue (unitOfMeasure, value) | GRM, 20.8 |
| FoodAndBeverageNutrient * | |
| - NutrientTypeCode | SUGAR |
| - measurementPrecision | APPROXIMATELY |
| MultiMeasurementValue (+quantityContained) | |
| -measurementValue (unitOfMeasure, value) | GRM, 18.7 |
| FoodAndBeverageNutrient * | |
| - NutrientTypeCode | FAT |
| - measurementPrecision | APPROXIMATELY |
| MultiMeasurementValue (+quantityContained) | |
| -measurementValue (unitOfMeasure, value) | GRM, 0.1 |
| FoodAndBeverageNutrient * | |
| - NutrientTypeCode | FASAT |
| - measurementPrecision | APPROXIMATELY |
| MultiMeasurementValue (+quantityContained) | |
| -measurementValue (unitOfMeasure, value) | MGM, 0.001 |
| FoodAndBeverageNutrient * | |

| | |
|---|---|
| - NutrientTypeCode | FIB |
| - measurementPrecision | APPROXIMATELY |
| MultiMeasurementValue (+quantityContained) | |
| -measurementValue (unitOfMeasure, value) | GRM,0.5 |
| FoodAndBeverageNutrient * | |
| - NutrientTypeCode | NA |
| - measurementPrecision | APPROXIMATELY |
| MultiMeasurementValue (+quantityContained) | |
| -measurementValue (unitOfMeasure, value) | GRM,0.19 |
| FoodAndBeverageAllergyRelatedInformation | |
| - allergenSpecificationAgency | European Union |
| - allergenSpecificationName | 2005/26/EC |
| - levelOfContainment | CONTAINS |
| MultiDescription (+allergenTypeName) | |
| - description (language, text) | CELERY |
| FoodAndBeverageAllergyRelatedInformation | |
| - allergenSpecificationAgency | European Union |
| - allergenSpecificationName | 2003/89/EC |
| - allergenTypeCode | AP |
| - levelOfContainment | MAY_CONTAIN |
| FoodAndBeverageDietRelatedInformation | |
| - dietCertificationAgency | UNI UK FOODS |
| Food AndBeverageDietTypeInfoInformation | |
| - dietTypeCode | VEGETARIAN |
| FoodAndBeveragePreparationInformation * | |
| - preparationType | BAKING |
| MultiLongDescription (+precautions) | |
| - description (language, longText) | EN,Once cooked, the finished dish can be frozen in a suitable container. |
| MultiDescription2500 (+preparationInstructions) | |
| - description (language, text) | EN, To Oven cook 1. Preheat oven to 180'c (Gas Mark 4). 2. Pan-Fry 450g boneless chicken* until golden. 3. Place chicken in a casserole dish, stir in the sauce and cover. 4. Cook in the oven for 1 hour (or until chicken is fully cooked) |

| | |
|---|---|
| | * If you prefer chicken pieces, use 900g and allow 10 minutes extra cooking time. |
| FoodAndBeveragePreparationInformation * | |
| - preparationType | FRYING |
| MultiLongDescription (+precautions) | |
| - description (language, longText) | EN, Once cooked, the finished dish can be frozen in a suitable container. |
| MultiDescription2500 (+preparationInstructions) | |
| - description (language, text) | EN, 1. Pan-fry the chicken until golden. 2. Stir in the sauce, cover and simmer for 20 minutes until the chicken is fully cooked. |

7. Implementation Considerations

Breaking down ingredient information and allergy statements

Not all suppliers are currently able to break down the ingredient declaration or the allergy statement. That is why ingredients can also be specified in the 'ingredientStatement' attribute and allergen statement in the 'allergenStatement' attribute.

The ingredient (and allergen) split however is needed:

1. to enable structured searches
2. to enable specification of related information per ingredient, such as the content percentage and country of origin.

Production variant, GTIN allocation rules and minor ingredient changes

The GTIN Allocation rules state (<http://www.gs1.org/gtinrules/>) that:

The following changes warrant the allocation of a new GTIN:

1. Formulation change where the consumer is expected to distinguish the new from the old product and order accordingly.
2. Where regulations or other requirements dictate the ability to distinguish the old formulation from the new, e.g. healthcare
3. Where the changes alter the fundamental consumer benefit, e.g. new flavour, aroma, etc
4. Changes that result in a different description (declaration to the consumer)

The following changes do not warrant the allocation of a new GTIN:

1. Minor formulation or characteristic changes that will replace the existing trade item and does not involve any change in the declaration to the consumer (e.g. is not covered by legislation). Examples include: changes for cost reduction reasons without changing the trade item characteristics (e.g. taste, viscosity, minor ingredients change, etc.); changes to the button colour used on fashion items, etc
2. Changes to ingredients as a result of seasonal variations, e.g. yoghurt with seasonal fruit, where the actual fruits within are dependent on the season

The theory of changing a GTIN for every change in product formulation is sound and logical. However it must be remembered that changing a GTIN also requires a change to packaging with subsequent design/packaging and write off consequences. Many formulation changes might not actually require a change to packaging design other than to change the barcode. For instance one might change the technical specification of an ingredient such that the product might now exceed or fail a current allergen claim. This would require a change to a products declaration through GDS but not to packaging. A manufacturer will need to decide whether such a change warrants a change to GTIN with its subsequent costs.

The buyer of a particular product will also need to be able to manage changes of GTINs through their systems carefully. Buyers (in a GDS sense) rightly or wrongly do not like changes to GTINS and tend to treat them all as new listings with subsequent costs and the hassles of introducing the product and changing many systems to accommodate.

The best practice is to use the best before date of a product to distinguish between different variants of the same product. If manufacturers get calls from consumers about allergens etc and manufacturers know that they have multiple variants then they have to ask the consumer to tell the best before date on the consumer unit as well as the GTIN.

8. Testing

This section describes the testing criteria for business solutions.

8.1. Pass / Fail Criteria

| No. | Test Criteria | Related Requirement | Design Element | Pass Criteria | Fail Criteria |
|-----|----------------|---------------------|----------------|---------------|---------------|
| 1 | Not Applicable | | | | |

8.2. Test Data

| Attribute | Value |
|-------------------------------|-------|
| See business document example | |

9. Appendices

Not Applicable

10. Summary of Changes

| Change | BSD Version | Associated CR Number |
|--|-------------|----------------------|
| Class FoodAndBeverageInformation: - changed cardinality of attribute productionVariantEffectiveDate from 1..1 into 0..1 | 0.1.6 | |
| Allergen Type Code List: - added code UW for Wheat | 0.1.6 | |
| Added code value to the Physiochemical Characteristic Code List : PENETROMY | 0.1.8 | 06-000198 |
| <ul style="list-style-type: none"> ■ Added code value to Preparation Type Code List: GRIDDLE_FRYING ■ Added code value to Preparation Type Code List: RECONSTITUTING ■ Added FishMeatPoultryContent and sub-classes to FoodAndBeverageMarketingExtension ■ Created class FoodAndBeverageAdditiveInformation added to FoodAndBeverageInformation ■ Changed Code List Name from AllergenLevelOfContainmentCodeList to LevelOfContainmentCodeList in order to enable re-use. ■ Added Genetically Modified Declaration Code to Food And Beverage Ingredients Information ■ Deprecated association to TradeItemExternalInformation as this has been moved to core trade item. ■ | 1.0.0 | 07-000187 |