FoodCASE v 1.4.5

User Manual for Administration

Administration Tool

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1 Introduction

1.1 What is FoodCASE

FoodCASE (Food Composition And System Environment) is a computerized food information management system that merges standardized rules and provide an environment for harmonized food composition data (FCD) compilation.

It consists of two software applications – Compiler Client Module and Administration Tool. The former is utilised by compilers for FCD documentation and the latter allows setting properties and parameters applied for documentation and is only available for users with administrator rights.

1.2 FoodCASE Administration Tool

It is an extra software application of FoodCASE for setting properties and parameters applied for FCD documentation. The application is accessible only for compilers with administrator rights. Even the administrator himself does not have full rights to modify all settings, standard thesauri and other parameters. The database system available in the application is based on the European recommendations on food composition databases (Schlotke, et al., 2000; Becker, et al., 2007; Becker, et al., 2008; EuroFIR, 2013).

2 About the Manual

This manual gives instructions for managing systems, thesauri and quality parameters of FCD management system, FoodCASE. The manual is divided in several chapters based on the software layout. Particular steps of system management can be conducted arbitrary. Users can start work with each chapter independently on each other.

3 Login and Exit

3.1 Login

For starting FoodCASE Administration Tool (hereinafter also application) user needs a personal user name and a password (Figure 3.1-1). The login data are case sensitive. As soon as the user is logged in, all operations (inputs or modifications) are recorded under the registered name.

FoodCASE is a multi-user application, which means that multiple user can login at the same time. FoodCASE is also a client server system, which means that a user is working with a client application that is connected to the FoodCASE server, which is responsible for the data storage.

FC Login to	FoodCASE
Please ente	er your username and password
Username	admin
Password	•••••
	OK Cancel

Figure 3.1-1

If user name and/or password is not correct error message displays (Figure 3.1-2). Number of login attempts is not limited.

C Login to FoodCASE
Please enter your username and password
Username or password incorrect
Username
Password
OK Cancel
Eimura 0.4.0

Figure 3.1-2

3.2 Exit

To exit the application use one of the following:

- Click the Menu File \rightarrow Exit Ctrl+Q,
- Use the Ctrl+Q keys,
- Click the "x" sign in the upper right corner of the main screen.

4 Getting Started

4.1 Graphic Controls

The controls are listed from a major part in a chronological order based on usage of the application.



Drop-down list – displays a list of available descriptors, columns, categories, properties or records and enables choosing one item from the list.

Check/tick box – represents one of two values - "*True*" or "*False*". Tick in the check box field indicates "*True*", which in most cases means that the operation is applicable for indicated record.

Ascending/Descending Order – click on a header of any column sorts data in table in either ascending or descending order corresponding to the selected column.

Note: Numbers are ordered first, then letters are ordered based on English alphabet and special letters (e.g. ä, š) are ordered in the end of the list.

Confirm - confirms the process or action.

Cancel – cancels selected option without any change.

New – activates or displays empty rows for adding new record (i.e. descriptor, code, marker, condition, etc.).

Edit – makes accessible details of selected record (row) for modification.

Remove - removes record from the tab.

Save – stores changes on data.

Reload - reload of data

Select from thesaurus/index, search in folder – opens standardized thesaurus, data table or folder and enables searching in it and select descriptor, record or file.

Radio button – only one option is allowed, it is applied for And Or searching feature as an operator. Searched text - field for entering information that is Search iron searched. Create New Version - it creates a new version of the Create New Version aggregated database, i.e. all data will be copied from the aggregated level into the new version. Mark Version for Publication – marks particular database Mark Version for Publication version that is ready for publishing. Close – ends up work in detail window of a record and Close abandons it. If a particular record has been modified, a control question asking on saving changes or not precedes closing the window. Save - saves changes made on a record and leaves the Save detail window of the record open. Save and close - saves a change made on a record, ends Save & close up work in detail window of the record and abandons it. Run Quality Assessment... - launches the quality Run Quality Assessment ... assessment based on defined parameters. Register Timer - opens a window for setting a period for Register Timer automatic data quality assessment run. Cancel Timer – cancels timer set for a periodic data quality Cancel Timer assessment run. **Reschedule Timer** – opens a window for resetting timer. Reschedule Timer Refresh - clears all search criteria and reloads actual data Refresh (e.g. just added or changed) from database.

4.2 General Functionalities of Main Registers

4.2.1 Column Customisation

The columns of each tab in the working area are customisable. One can move the displayed column to a desired place in the table by clicking on the head of the column and drag it to the desired position (Figure 4.2.1-1 and 4.2.1-2). Further, in the Versioning and Data Quality Analysis registers columns can be hidden (and displayed again) by right click on column head and using given options (Figure 4.2.1-3).

For arranging columns to the default settings, close the application.

tandard Euro	FIR Vocabula	aries		_			_							
Components	Acquisition	Types	Units	Matrix Units	Reference	Types	Value	e Types	Met	hod Types I	Method Indic	ators	Compon	ent Group
Id	Additiona	Descri	ptor	Code	cope Note	Syno	nyms	Creatio	on	Creation by	Mutation	Mu	tation	
1		Article	in	AB	ed eithe			Sep 3,	2007	kpresser	Sep 3, 200	7 kpr	esser	
3	More nor	Article	in J	AJ				Sep 3,	2007	kpresser	Sep 3, 200	7 kpr	esser	
4		Article	in	AR				Sep 3,	2007	kpresser	Sep 3, 200	7 kpr	esser	
5		Book		В				Sep 3,	2007	kpresser	Sep 3, 200	7 kpr	esser	
7		File or	Dat	F	e for el			Sep 3,	2007	kpresser	Sep 3, 200	7 kpr	esser	
8		Journa	l iss	JI	e with e			Sep 3,	2007	kpresser	Sep 3, 200	7 kpr	esser	
6	E = else	Other I	refe	E	her refe			Sep 3,	2007	kpresser	Sep 3, 200	7 kpr	esser	
11		Pamph	let,	PA	e for a			Sep 3,	2007	kpresser	Sep 3, 200	7 kpr	esser	
10		Person	al c	P	rsonal c			Sep 3,	2007	kpresser	Sep 3, 200	7 kpr	esser	
9		Produc	t la	L	e for a			Sep 3,	2007	kpresser	Sep 3, 200	7 kpr	esser	
15		Refere	nce	Х	e when			Sep 3,	2007	kpresser	Sep 3, 200	7 kpr	esser	

Figure 4.2.1-1

Standard EuroFIR Vocabularies

Components	Acquisition	Types Units	Matrix Units	Reference	Types	Value Types	Met	nod Types I	Method Indicat	ors Compon	ent Groups
Id	Additiona	Descriptor	Scope Note	Synonyms	Code	Creat	ion	Creation by	Mutation	Mutation	
1		Article in	Used eithe		AB	Sep 3,	, 2007	kpresser	Sep 3, 2007	kpresser	ĺ
3	More nor	Article in J			AJ	Sep 3,	, 2007	kpresser	Sep 3, 2007	kpresser	1
4		Article in			AR	Sep 3,	, 2007	kpresser	Sep 3, 2007	kpresser	1
5		Book			В	Sep 3,	, 2007	kpresser	Sep 3, 2007	kpresser]
7		File or Dat	Use for el		F	Sep 3,	, 2007	kpresser	Sep 3, 2007	kpresser]
8		Journal iss	Use with e		JI	Sep 3,	, 2007	kpresser	Sep 3, 2007	kpresser]
6	E = else	Other refe	Other refe		E	Sep 3,	, 2007	kpresser	Sep 3, 2007	kpresser]
11		Pamphlet,	Use for a		PA	Sep 3,	, 2007	kpresser	Sep 3, 2007	kpresser]
10		Personal c	Personal c		P	Sep 3,	, 2007	kpresser	Sep 3, 2007	kpresser]
9		Product la	Use for a		L	Sep 3,	, 2007	kpresser	Sep 3, 2007	kpresser]
15		Reference	Use when		Х	Sep 3,	, 2007	kpresser	Sep 3, 2007	kpresser]

Figure 4.2.1-2

FC FoodCASE Admin					
File Help					
User administration EuroFIR Thesau	uri User Thesauri Versio	ning Food Indexe	r (LanguaL) Data Quality Analysis	
Create a new version					
Version name					
Creating a new version will copy al	I data from the aggregated	d level into the new	version.		
I am sure I want to do this					Create New Version
Existing versions					
Id Text		Creation		Creation By	Public
4 Test		Id	:53 PM	Raphael	
1 head	V	Text)8 PM	kpresser	
	\checkmark	Creation			
	\checkmark	Creationby			
	\checkmark	Version Public			
		More			

Figure 4.2.1-3

4.2.2 Simple Copy and Paste Exporting

Individual row can be copied to another application (e.g. Excel, Word) with **Ctrl+C** and **Ctrl+V** keys (Figures 4.2.2-1 and 4.2.2-2).

Components	Acquisition	Types Units	Matrix Units	Reference	Types	Value	Types Me	thod Types	Method Indicat	ors Compor	nent Groups		
Id	Code	Descriptor	Scope Note	Additiona	Is For	Va	Is For Co	. Synonyms	Mutation	Mutation	Creation	Creation by	Editable
92	Karltest					1	1	1	Sep 6, 2011	kpresser	Sep 6, 2011	kpresser	1
93	Tasse Cap			Cafetier V	1	2	1		Sep 7, 2011	esther	Sep 7, 2011	esther	1
1	ATE	alpha-toco		1 ATE = 1	1	2			Oct 21, 20	kpresser	Sep 3, 2007	kpresser	
2	BCE	beta-carot		1 BCE = 1	1	2			Oct 21, 20	kpresser	Sep 3, 2007	kpresser	
24	egg(s)	chicken eg			1	2	1		Mar 17, 2	kpresser	Mar 17, 2	kpresser	
22	d	decilitre			1	2	1		Mar 17, 2	kpresser	Mar 17, 2	kpresser	
3	g	gram		ISO 1000:	1	2	1		Oct 21, 20	kpresser	Sep 3, 2007	kpresser	
4	kcal	kilocalorie			1	2			Oct 21, 20	kpresser	Sep 3, 2007	kpresser	
5	kg	kilogram		ISO 1000:	1	2	1		Oct 21, 20	kpresser	Sep 3, 2007	kpresser	
6	ki	kilojoule		ISO 1000:	1	2			Oct 21, 20	kpresser	Sep 3, 2007	kpresser	
		litre		Volume u	V		1		Oct 21, 20	kpresser	Sep 3, 2007	kpresser	
16	ug	microgram		ISO 1000:	1				Oct 21, 20	kpresser	Sep 3, 2007	kpresser	
17	ul	microlitre		ISO 1000:	1	2			Oct 21, 20	kpresser	Sep 3, 2007	kpresser	
		-10-		100 4000	172	2			0.101.00		0 0007	1	

Figure 4.2.2-1

	А	В	С	D	E	F	G	Н	I	J	К	L	М
1	7	I	litre		Volume unit outside ISO 1000:1992, but recognized by CIPM as having to be retained because of its practical importance. ISO prefixes (e.g. deci, centi, milli, micro, etc.) may be attached to the unit to form multiples.	TRUE	TRUE		2009-10-21 15:15:28.543	kpresser	2007-09-03 16:00:00.0	kpresser	FALSE
2													



4.2.3 Ascending/Descending Order

Left click on the head of the column orders rows in ascending or descending way.

Ordering is following: first are words beginning with special characters (e.g. "+", "%", "_", "/", ""), numbers, second are words starting in English alphabet and special letters (e.g. ä, š) close the order.

4.2.4 Filtering Options in Data Quality Analysis Register

Some columns contains drop-down arrow, which allows filter information in a table. Activation of drop-down list on column header shows filtering criteria specific to the column (Figure 4.2.4-1). Advanced filter can be set to an individual column by selecting "(Custom)" functionality and using Custom AutoFilter (Figure 4.2.4-2).

FC	FoodCAS	E Admin													X
Fi	le Help														
Г						1		Dete Quelity A							
μ	User adminis	stration EuroFIR	Thesauri User The	sauri Versioning F	-0	od Indexer (Lang	Jar) Data Quality A	naiy	515					
1	Data Quality	Analysis Toolkit /	Administration												
ſ	Quality Entit	ies Quality Entity	y Filter Quality Requ	irements Quality A	s	sessments Run C)ua	lity Assessment	Qua	lity Assessm	ient Ti	imer	Maintena	nce	
(Quality Requ	irements													
	Requir 💌	Entity	Name	Description	-	Creation		Creation by		Mutation		T	lutationBy	-	
ľ	147		Acquisition type k	(All)	Ī	Jun 13, 2011 7:27	·	rmock		Jun 24, 2011	3:23	rı	nock		
	169	Aggregated C	At least one const	(Blanks)		Jun 13, 2011 9:57	·	rmock	-	lun 24, 2011	3:59	rı	nock		
ľ	170	Aggregated C	At least one refer	(Non Blanks)		Jun 13, 2011 10:1		rmock	-	lun 24, 2011	3:24	rr	nock		
ľ	105	Aggregated C	Contributing value	r /		Jun 6, 2011 3:23:		rmock		lun 24, 2011	3:24	rı	nock		
ſ	148	Aggregated C	Method indicator	(Custom)		Jun 13, 2011 7:35	j	rmock		lun 24, 2011	3:24	rr	nock		
ſ	149	Aggregated C	Method type know	Food name must		Jun 13, 2011 7:40)	rmock	-	lun 24, 2011	3:24	rı	nock		
ſ	150	Aggregated C	Mustfield selected	How representat		Jun 13, 2011 8:02	2	rmock	-	Jul 22, 2011	5:07:	r	nock		
[152	Aggregated C	Selected value =	How well does fc		Jun 13, 2011 8:25	j	rmock	-	lun 24, 2011	3:25	rı	nock		
	153	Aggregated C	Selected value ha	If a standard ref	;	Jun 13, 2011 8:27	·	rmock	-	lun 24, 2011	3:25	rı	nock		=
ſ	154	Aggregated C	SP: Mean <= Max	Mean must be <=		Jun 13, 2011 8:28	3	rmock	-	lun 24, 2011	3:25	rı	nock		
ľ	155	Aggregated C	SP: Mean >= Min	Mean must be >=		Jun 13, 2011 8:29)	rmock		lun 24, 2011	3:25	rı	nock		
ſ	156	Aggregated C	SP: Median <= M	Median must be <		Jun 13, 2011 8:31		rmock	-	lun 24, 2011	3:25	rı	nock		
ľ	157	Aggregated C	SP: Median >= Mi	Median must be >		Jun 13, 2011 8:33		rmock	-	lun 24, 2011	3:25	rı	nock		
I	158	Aggregated C	SP: Std. dev. < M	Standard deviatio		Jun 13, 2011 8:34	ł	rmock	-	lun 24, 2011	3:26	rı	nock		
	159	Aggregated C	SP: Std. error <=	Standard error m		Jun 13, 2011 8:35	j	rmock	-	lun 24, 2011	3:26	rı	nock		
	160	Aggregated C	SP: SV <= Max	Selected value m		Jun 13, 2011 8:36	j	rmock	-	lun 24, 2011	3:26	rr	nock		
	161	Aggregated C	SP: SV >= Min	Selected value m		Jun 13, 2011 8:37	·	rmock	-	lun 24, 2011	3:26	rı	nock		
	162	Aggregated C	Unit Degree Brix d			Jun 13, 2011 9:39)	rmock	-	Jul 22, 2011	5:21:	r	nock		

Figure 4.2.4-1



Figure 4.2.4-2: Filtered data based on given criteria in Custom AutoFilter

4.2.5 Colour Conventions and Indicators

White fields – active text fields accessible for modification,

Grey fields and texts- read-only, fields and buttons not accessible for modification or use.

4.2.6 Working with Registers – Opening, Adding, Editing and Deleting Record

Modifications of descriptors are partially limited since Administration Tool contains standardized thesauri and coding systems that are generally recognized by European compiler organisations and their proper use is essential for data compatibility. Thus, arbitrary modification is undesirable and hence the modification of the EuroFIR thesauri are not allowed. All these thesauri are located in the "EuroFIR Thesauri" tab.

Users with administrator rights are allowed to modify the General Settings, User Administration, User Thesauri, Versioning and Data Quality Analysis registers.

Opening Record

There are two possible ways for opening a record:

- Single click on a record displays detail at the bottom of the tag (Figure 4.2.6-1). This is applicable in all registers except for Quality Assessment register.
- *Double click* on a record or click on the **Open** button opens a detail window of a record. This is valid in the Quality Assessment register only. User can modify particular record in detail window (Figure 4.2.6-2).

User administration	EuroFIR Thesauri Use	r Thesauri Versioning Food	Indexer (LanguaL) Data Quality Analysis
Standard User Vocabu		51	
Markers Unit Conve	rsions Recipe Prepar	ation Methods Units Method	Indicator Defaults
Id Source	A Unit	Taraat Unit	Factor
		Target Unit	
9 (cl) cent		(ml) millilitre	10
1 (dl) dec) chicken egg(s)	(l) litre (g) gram	10
5 (g) grar	n	(g) grann (Karltest)	12
8 (Karltes	t)	(Karltest)	22
🕨 2 (ml) mil	lilitre	(dl) decilitre	100
7 (R) ratio)	(Karltest)	35
	Cappuccino)	(ml) millilitre	180
4 (tsp) tea	a spoon	(g) gram	10
LId	2		
Id Source Unit	2 (ml) millilitre		
	r		

Figure 4.2.6-1

FC FoodCASE Admin				
File Help				
User administration EuroFIR Thesauri User Thesauri	Versioning Food Indexer (La	nguaL) Data Quality Analysis	5	
Data Quality Analysis Toolkit Administration				
Quality Entities Quality Entity Filter Quality Requirement	ents Quality Assessments Ru	n Quality Assessment Quality	v Assessment Timer Mainter	nance
Quality Entities			/	
- ,	Entity Name	Alias	Key Column	Condition
16 Aggregated Component	tblaggrfoodcomponent	ac	ac.idaggrfoodcomp	ac.aggrfoodcompidversion = 1
13 Aggregated Food	tblaggrfood		af.idaggrfood	af.aggrfoodidversion = 1
17 Recipe	tblrecipe		rp.idrecipe	rp.recipeidversion = 1
15 Reference	tblreference		rf.idreference	rf.referencehidden = 'f'
12 Single Component 7 Single Food	tblsinglefoodcomponent tblsinglefood		c.idsinglefoodcomp f.idsinglefood	join tblsinglefood f on c.singlefoo f.singlefoodhidden = 'f'
1001 test entity	tbltest	•	t.idtest	t.idetest = 1
Enti Disp Enti Alia Key	Quality Entity Detail Save Save Value Intervention ty Id 17 olay Name Recipe ty Name tblrecipe s rp Column rp.idrecipe dition			
Refresh	To recipelateration -	- 1	7 rows	Open New Delete

Figure 4.2.6-2

Adding New Record

Adding a new record can be conducted in all registers except for EuroFIR Thesauri register by using the **Add** or **New** button.

Editing Record

There exist two possible ways for record modification:

- Click on the **Edit** button makes record details accessible for modification (colour of the field turns to white colour) and click the **Save** (or **Save and Close**) button saves the modified information.
- Modification of information in detail window of a record and click the **Save** (or **Save and Close**) button saves the modified information.

Deleting Record

Deletion is irreversible and can be done by clicking on the **Delete** button. Deletion is possible only for following registers:

- User Administration
- Quality Assessment Analysis

Deletion must be confirmed by clicking on the **Yes** button (or the **No** button if deletion is not desired) (Figure 4.2.6-3).

FC FoodCASE Admin				
File Help				
			Dete Quelity Applying	
User administration EuroFIR Thesauri	User Thesauri Versioning Foo	d Indexer (LanguaL) Data Quality Analysis	
Data Quality Analysis Toolkit Administrati	on			
Quality Entities Quality Entity Filter Qu	ality Requirements Quality Ass	essments Run Qua	lity Assessment Quality Assessment Tin	ner Maintenance
Quality Entities				
	Entity Name	Alias		
Entity Id Display Name			Key Column	
16 Aggregated Component	tblaggrfoodcomponent	ac	ac.idaggrfoodcomp	ac.aggrfoodcompidversion = 1
13 Aggregated Food	tblaggrfood	af	af.idaggrfood	af.aggrfoodidversion = 1
17 Recipe	tblrecipe	rp rf	rp.idrecipe	rp.recipeidversion = 1
15 Reference	tblreference		rf.idreference	rf.referencehidden = 'f'
12 Single Component	tblsinglefoodcomponent	с	c.idsinglefoodcomp	join tblsinglefood f on c.singlefoodco
7 Single Food	tblsinglefood	f	f.idsinglefood	f.singlefoodhidden = 'f'
1000 test entity	tbitest	tt	t.idtest	t.idtest = 1
		lete		×
	De	iete		
		Are you sur	re you want to delete the entity 'tes	t entity'?
		,	- ,	
		Yes	No Cancel	
		Tes	ino Cancer	
	_			
L				
Refresh				7 rows Open New Delete

Figure 4.2.6-3

5 Main Application

5.1 Main Screen

The main screen of the application (Figure 5.1) has a very simple layout consisting of six main registers:

- General Settings
- User Administration (Figure 5.1)
- EuroFIR Thesauri
- User Thesauri
- Versioning
- Data Quality Analysis

Some registers contain further sub-registers (tabs).

When application is launched, user always sees the register which was open, when it was last closed.

eneral Setting User Administration	EuroFIR Thesauri User Thesauri	Versioning Food	Indexer (LanguaL) Data Quality Analysis
Full Name	Login Name	Group	Id
	· · · · · · · · · · · · · · · · · · ·	aannin [±]	44
	t	admin [1]	23
-*	i _ · ·	admin [1]	24
E such C can.		admin [1]	25
	6 11 - 1	admin [1]	26
		admin [1]	27
·	<u> </u>	admin [1]	30
· · · · · ·	č *	admin [1]	31
· · · · · · · · · · · · · · · · · · ·		admin [1]	33
	- 	admin [1]	34
	I_	admin [1]	35
	<u> </u>	admin [1]	36
	1	admin [1]	37
- '		admin [1]	39
		admin [1]	40
· · · · · · · · · · · · · · · · · · ·		admin [1]	43
	No. Learning	admin [1]	44
N	1 1 ¹	admin [1]	51
·		admin [1]	29
Г. [.]		admin [1]	53
r		admin [1]	45
	· ·	admin [1]	54
		admin [1]	55
• • • •		admin [1]	56
	1	admin [1]	57
i -or		admin [1]	1
· · · · · · · · · · · · · · · · · · ·	1	admin [1]	41
	. 1	admin [1]	58
•		admin [1]	59
	c **	admin [1]	60
		admin [1]	61

Figure 5.1

5.2 Menu Bar

5.2.1 Menu File

Exit Ctrl+Q

Click the *Menu File* \rightarrow *Exit Ctrl*+Q or use of the **Ctrl**+Q keys closes the application.

5.2.2 Menu Help

File	Help
	About

File Help

Exit Ctrl+Q

About...

Menu Help \rightarrow *About* is an information window about version of the application, copyright and owner (Figure 5.2.2).

FoodCASE About		X
10 Normal Constant States		FoodCASE
10 Balance of the Balance	Product version:	1.4.5
nature Search	DB version:	1.4.5
Food CASE	Homepage:	http://www.foodcase.ethz.ch
met vale		
© ETH Zurich 2009		
Karl Presser, Kajetan Abt, Theresa Hodapp, Serkan Bozyigit, Sandra Kästner, Florian Schlotke and Hans Hinterberger		close

Figure 5.2.2

6 Working with Registers

6.1 General Settings

6.1.1 Bug Tracking

It displays the URL to the current BugTracker system (Figure 6.1.1-1). When compilers working in the Compiler Client application and want to report bugs, they will be directed to this URL when they click on *Menu Tools* \rightarrow *BugTracker*. The BugTracker system is accessible for registered users only.

Figure 6.1.1-1

6.1.2 Look & Feel

The tab enables selection of different colours and defining a title of the Compiler Client application (Figures 6.1.2-1 and 6.1.2-2). This helps users distinguish a productive environment from a test environment. If users have installed FoodCASE twice, once to test some data and functionality (test environment) and once for their productive data, these two settings help faster recognition if one is working in the test or productive environment.

FC FoodCASE Admin	_ D X
File Help	
General Setting User Administration EuroFIR Thesauri User Thesauri Versioning Food Indexer (LanguaL) Data Qua	ality Analysis
Bug Tracking Look & Feel Background Color: #CC00CC Windows Title: Playground	
Color Chooser	
Swatches HSV HSL RGB CMYK	
Preview Preview Sample Text Sample Tex	Reload
OK Cance	

Figure 6.1.2-1

Single Values	Aggregated Values	Recipes	R	eferences	s Vei	rsions					Clipboard		
Food Search			(Sin	gle foods							Batch	Aggregatio	n
Food criteria											IC)	Name
			Sin	igle F 🔻	Public	F ▼	Scienti.			Cr			
Column <all column<="" td=""><td>umns></td><td>-</td><td></td><td>501</td><td>1264</td><td></td><td></td><td></td><td>Kaffee, sch</td><td></td><td></td><td></td><td></td></all>	umns>	-		501	1264				Kaffee, sch				
Function contain	s	-		502	69					Jui			
				503 504	575 626				Kaffeerah Kakaobutte	Jui			
Term				504	624					Jui			
	/e 🗌 Ignore time			506	1133					Jui			
case sensitiv				507	397					Jui			
Component criter	ia			508	1				Kalb, Brust				
Component				509	1270				Kalb, Brust				
				510	-				Kalb, Eckst				
				511 512	713					Jui			
< 💌				512			-		Kalb, Geha	Jul ▼ ▶	Refresh		Batch process
And Or		=		Refresh	1	1373	rows	Or	oen Nev	v			Clear
					_			-					Name
			Sin	gle compo	nents '	1							Hume
< 💌			il					_					
			F		0.0			 W	▼ ▼ MIR X				
	Search Cle	ar		b, alco b, all-tr				W	MIR X				
Component S	earch			b, all-tr			ug-R		MIR X				
Column <all colu<="" td=""><td>mns></td><td>-</td><td>Kal</td><td></td><td></td><td></td><td></td><td>W</td><td>MIR X</td><td></td><td></td><td></td><td></td></all>	mns>	-	Kal					W	MIR X				
			Kal	b, beta	5.0	7.0	BCE	W	MIR X				
Function contains	•	-		b, calci	_		-	W	MIR X				
			Kal			7.0		W	MIR X				
Term				b, carb			-	W	MIR X				
Case sensitive	e 🗌 Ignore time		Kal Kal					W	MIR X				
				b, ener				W	MIR X	-			
	Search Clea	аг 📗		sim lenet.					Inner IV		Refresh		Batch process
Food Markers				Ope	n	Nev	V		Duplicate	Age			Clear

Figure 6.1.2-2: Name of the environment and the coloured strip over the menu displays in Compiler Client module

6.2 User Administration

The register is used for management of users of the application. There are two user roles created at present:

- Admin [1] has right to work with FoodCASE Administration Tool and may define and modify existing compilers for using FoodCASE Compiler Client module,
- Compiler [2] has an access to work with FoodCASE Compiler Client module.

6.2.1 Adding New, Modifying and Deleting Existing User

Admin can add new users and modify or delete existing users.

Adding new user

- 1. Go to the User Administration register (Figure 5.1)
- 2. Click the New... button
- 3. Complete login name, name of a user and a password (default password is displayed)
- 4. Click the **OK** button to save the user (Figure 6.2.1-1)

Note: When creating a new user, the administrator defines the password, but the password will not be displayed in the table. The administrator is not able to see any passwords of any user after creating the account.

File Help
General Setting User Administration EuroFIR Thesauri User Thesauri Versioning Food Indexer (LanguaL) Data Quality Analysis
Full Name Login Name Group Id
it is i
Image compiler [2] 13 F admin [1] 12
Image: Second Control of Second
C i admin [1] 24 I

Figure 6.2.1-1

Modifying existing user

- 1. Go to the User administration register (Figure 5.1)
- 2. Set cursor on a user
- 3. Click the Edit... button
- 4. Edit login name, name of a user and add a password
- 5. Click the **OK** button to save changes (Figure 6.2.1-2)

Note: When a user forgets his/her password, the administrator cannot give it to him again but the administrator can overwrite the password, give this new password to the user.

Image: Constraint of the second se	FoodCASE A	dmin										
Full Name Login Name Group Id I	File Help											
Image: Section of the section of t	General Setting	User Administration	EuroFIR Thes	auri Us	er Thesauri	Versionir	g Foo	d Indexer (La	nguaL)	Data Qu	ality Analy	sis
Image: Comparison of the second of the se								Id				
												60 🔺
i admin [1] 62 i i admin [1] 63 i i i 52 i i 64 Change this user 65 Username trial 42 Name test Group admin [1] Password getin i i i	L											
i i admin [1] 63 i i 52 i i 64 Change this user 65 username i	• -											
Image: Second	-											
Image:			-					Y				
Change this user 65 Username trial Name test Series 66 Series 66 Series 66 Series 66 Series 66 Series 67 Series 68 Group admin [1] Password getin Ok Cancel Compiler [2] 75 Series 77 Series 77 </td <td>1</td> <td>1</td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td>64</td>	1	1										64
I I <td></td> <td></td> <td>Change thi</td> <td>is user</td> <td></td> <td></td> <td></td> <td></td> <td>1</td> <td></td> <td></td> <td>65</td>			Change thi	is user					1			65
Image: Section of the section of th												50
	J. J.,	1	Username	trial								42
L. - 38 L. - 670up admin [1] 67 Source - 68 69 Password getin 72 Ok Cancel 74 Compiler [2] 75 Source - 75 Source - 67 Source - 75 Source - - Source - 77 Source - - Source	1.1.1.5	í.		to at								66
	t and	_`	Name	test								38
68 68 69 72 72 73 75 75 76 77 76 77 77 78 79 79 79 71 71 72 75 76 77 76 77 76 77 77 78 79 79 71 70 71 72 73 74 74 75 76 77 77 78 79 71 71 72 73 74 74 75 76 77 77 78 79 70 71 72 73 74 75 76 77 78 79 <td>L. "</td> <td>1</td> <td>Group</td> <td>admin [</td> <td>11</td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td>	L. "	1	Group	admin [11							
72 72 0k Cancel 74 74 75 75 76 76 77 77 77 </td <td>· - ·</td> <td></td>	· - ·											
Ok Cancel 74 C Compiler [2] 75 C Compiler [2] 76 C Compiler [2] 77 L Compiler [2] 79 Compiler [2] 71 L Compiler [2] 71 I Compiler [2] 70			Password	getin								69
compiler [2] 76 admin [1] 73 compiler [2] 79 compiler [2] 71 compiler [2] 71 compiler [2] 70 admin [1] 18 admin [1] 84 admin [1] 85	l	7 T		-								72
compiler [2] 76 admin [1] 73 compiler [2] 79 compiler [2] 71 compiler [2] 71 compiler [2] 70 admin [1] 18 admin [1] 84 admin [1] 85	narana zen						Ok	Cancel				74
admin [1] 73 admin [1] 73 compiler [2] 79 compiler [2] 71 compiler [2] 71 i i i admin [1] i admin [1] i admin [1] admin [1] 84 admin [1] 85		-		_								75
image: second												76
Image: Complex (2) 71 Image: Complex (2) 70 Image: Complex (2) 70 <t< td=""><td></td><td></td><td>·</td><td></td><td></td><td></td><td>1</td><td></td><td></td><td></td><td></td><td>73</td></t<>			·				1					73
Image: Image and the second	 · ·											79 ⊟
1 i admin [1] 18 admin [1] admin [1] 84 admin [1] 85			1.01									71
admin [1] 84 admin [1] 85	l						1					
admin [1]	1	I .										
New Edit Remov					0	annin [1]						
									New	•	Edit	Remove

Figure 6.2.1-2

Deleting existing user

For removing a user, set the cursor on desired user and click the **Remove** button. The user is immediately deleted from the list and losses all access rights for FoodCASE.

6.3 EuroFIR Thesauri

The register is used for viewing EuroFIR thesauri. There are following thesauri included: Components, Acquisition Types, Units, Matrix Units, Reference Types, Value Types, Method Types, Method Indicators and Component Groups (Figure 6.3).

EuroFIR thesauri have common concept with following fields: code, descriptor, scope note, additional information, synonyms and related terms. Code and descriptor are mandatory, while other fields are optional and are useful for complementary and unambiguous description of a concept.

Each thesaurus contains column "Id", which contains database identifiers for listed descriptors and columns indicating who and when created and modified a record.

Since EuroFIR thesauri are standardized vocabularies that are recognized by compiler organisations, they are not modifiable in FoodCASE.

														_ 🗆 🗙
FC	oodCASE Adn	าเท											L.	
File	Help													
Use	r administration	EuroFIR Thesauri	User Thesauri	Versioning	Food Indexe	r (Langual.) Data Qu	ality Analysis							
	ndard EuroFIR \	-				(((,,							
C	mponents Acc	uisition Types Units	Matrix Units	Reference T	ypes Value T	ypes Method Types	Method Indi	cators Compone	ent Groups					
Ic	Nam	e	Code	Public	Chebi	Component Group	Eurofoods	Import Source	Standard	Remarks	Infoods	Creation	Creation by	Mutation
	125 tatty	acid 16:1 remainder	F16:1K		1				milligram	1	1	May 25, 2	kpresser	May 25, 2
		acid 16:1 trans	F16:1TRS						milligram			May 25, 2		May 25, 2
		acid 16:2	F16:2						milligram			May 25, 2		May 25, 2
	2053 fatty 129 fatty	acid 16:2 n-4 cis,cis	F16:2CN4									May 25, 2		May 25, 2
		acid 16:3 acid 16:3 n-3 all-cis	F16:3 F16:3CN3						milligram			May 25, 2 May 25, 2		May 25, 2 May 25, 2
	130 fatty	acid 16:4	F16:3CN3						milligram			May 25, 2		May 25, 2
		acid 16:4 n-3 all-cis	F16:4CN3						mingram			May 25, 2	TUnwin	May 25, 2
	131 fatty	acid 16 unidentified	F16·UN						millioram			May 25-2	knresser	May 25 2
•														4
Id		129												
	me													
Co	de	F16:3												
Co	mponent group													
Eu	ro foods													
Inf	oods													
	ehi													
Pu	blic													
St	indard unit	milligram												
Re	marks													
		L												
Sig	nificant digits	3												

Figure 6.3

6.3.1 Components

It is a list of EuroFIR component identifiers with codes and recommended measure units. The tab includes space for recording complementary Chebi, Eurofoods and INFOODS component codes.

Only values for components ticked for "Public" will be automatically exported for publishing, e.g. on a website (Figure 6.3.1). The thesaurus is in read-only mode.

FC FoodCASE A	dmin														x
File Help															
General Setting	Liser Adm	inistration F	uroFIR The	sauri User Th	esauri Versi	oning Food	Indexer (Land	ual) Data (uality Analys	ic					
Standard EuroFI				0001111	coddin Veroi	oning 1000	indexer (cong	Jude) Duta Q	uancy raiarya						
Components /			Matrix Uni	to Boforonco	Turner Malur	Tupos Mot	had Types N	lothod Indicat	ore Compo	nont Cround					
	ame	Code ATTENTIO	Public	Chebi	Compon	Eurofoods	Import S	Standard	Remarks	Infoods	Creation Jul 19, 2010	Creation by	Mutation Jul 19, 2010	Mutation	
		ATTENTIO									Jul 19, 2010 Jul 19, 2010		Jul 19, 2010 Jul 19, 2010		. ^
		ATTENTIO									Jul 19, 2010		Jul 19, 2010		
41 ca	psaicin	CAPSA						milligram			Jun 9, 2010	kpresser	Jun 9, 2010	kpresser	
	psanthin										May 25, 2		Jun 11, 20		
	rbohydr rbohydr		✓ ✓					gram			May 25, 2		Jun 17, 20		
	rbohydr		v					gram milligram			May 25, 2 May 25, 2		Jun 18, 20 Jun 18, 20		
	rbon dio							milligram			May 25, 2		May 25, 2		
		ATTENTIO									Jul 19, 2010	IÚnwin	Jul 19, 2010		
		ATTENTIO									Jul 19, 2010		Jul 19, 2010		
	rotene,	ATTENTIO									Jul 19, 2010	IUnwin	Jul 19, 2010	land a	
•							111							•	
Id	55														
Name															
Code	CHO														
Component gro	up														
Euro foods															
Infoods															
Chebi															
Public	v														
Standard unit	gram														
Remarks															
Significant digit:	s 3														=

Figure 6.3.1

6.3.2 Acquisition Types

It is a EuroFIR thesaurus of acquisition types for indication from where information was acquired (Figure 6.3.2). The thesaurus is in read-only mode.

	al Setting	User Administration EuroFIR Thesauri Use	r Thesauri Versi	oning Food Indexer (LanguaL)	Data Quality /	Analysis			
	ard EuroE	IR Vocabularies							
nuc									
omp	ponents	Acquisition Types Units Matrix Units Refere	nce Types Value	Types Method Types Method	Indicators C	omponent Group	os		
Ê	Code	Descriptor	Additional Info	Scope Note	Synonyms	Creation	Creation by	Mutation	Mutationby
	1 C	Scientific communication		Published articles, reports,		Sep 3, 2007	kpresser	Sep 3, 2007	kpresser
	2 D	Independent laboratory		Laboratory report/protocol		Sep 3, 2007	kpresser	Sep 3, 2007	kpresser
	3 E	Other acquisition type		(E = else); other acquisitio		Sep 3, 2007	kpresser	Sep 3, 2007	kpresser
	4 F	Food composition table/database		Compiled food composition		Sep 3, 2007	kpresser	Sep 3, 2007	kpresser
	5 I	Industry laboratory		Laboratory report/protocol		Sep 3, 2007	kpresser	Sep 3, 2007	kpresser
	6 L	Food label, product information		Food label or product infor		Sep 3, 2007	kpresser	Sep 3, 2007	kpresser
	70	In-house or affiliated laboratory		(O = own); in-house or affil		Sep 3, 2007	kpresser	Sep 3, 2007	kpresser
		Published and peer reviewed scientific pa		Peer reviewed scientific stu		Sep 3, 2007	kpresser	Sep 3, 2007	kpresser
	8 P								
	9 S	Value created within host-system		To be used for values creat		Sep 3, 2007	kpresser	Sep 3, 2007	kpresser
1	9 S 10 X	Value created within host-system Acquisition type not known				Sep 3, 2007	kpresser kpresser	Sep 3, 2007	kpresser
1	9 S	Value created within host-system		To be used for values creat Use for documents publishe					
1	9 S 10 X	Value created within host-system Acquisition type not known				Sep 3, 2007	kpresser	Sep 3, 2007	kpresser
1	9 S 10 X	Value created within host-system Acquisition type not known		Use for documents publishe		Sep 3, 2007	kpresser	Sep 3, 2007	kpresser
1	9 S 10 X 11 A	Value created within host-system Acquisition type not known Authoritative Document		Use for documents publishe		Sep 3, 2007	kpresser	Sep 3, 2007	kpresser
1 1 ode	9 S 10 X 11 A	Value created within host-system Acquisition type not known Authoritative Document		Use for documents publishe		Sep 3, 2007	kpresser	Sep 3, 2007	kpresser
1 1	9 S 10 X 11 A	Value created within host-system Acquisition type not known Authoritative Document	. Documentation of	Use for documents publishe		Sep 3, 2007 Dec 1, 2009	kpresser kpresser	Sep 3, 2007 Dec 1, 2009	kpresser kpresser

Figure 6.3.2

6.3.3 Units

It is a EuroFIR thesaurus of measure units with additional information and scope notes that enable users apply the descriptors properly for data documentation (aggregation and recipe calculation).

In addition, the thesaurus includes overview of additional units added by compilers in the User Thesauri register (in the Units tab) (Figure 6.3.3).

The columns "*Is For Value*" and "*Is For Cooking*" indicates level at which unit can be applied. Application for value means that unit can be used for expression of component content. Application for cooking means that unit can be used for defining amounts of ingredients in recipe calculation.

The last column entitled "*Editable*" indicates which units are default (defined by EuroFIR) and which are added by compilers themselves. User can not remove or add tick to an EuroFIR unit. Units added by compilers can be set either accessible for modification or blocked. Tick in the field means that the unit is modifiable. Editable units can be modified in User Thesauri register. Changes can be seen after closing and reopening the application.

However, this tab is in read-only mode.

			1								
neral Setting User Ad	ministration EuroFIR Thesauri	User Thesauri	Versioning Food Indexer (Lang	uaL) Data Quali	ty Analysis						
andard EuroFIR Vocabu	laries										
Components Acquisition	n Types Units Matrix Units Re	eference Types	Value Types Method Types M	ethod Indicators	Component Gro	ups					
d Code	Descriptor	Scope Note	Additional Info	Is For Value	Is For Cooking	Synonyms	Mutation	Mutation	Creation	Creation by	Editable
1 ATE	alpha-tocopherol equivalent		1 ATE = 1 mg RRR-alpha-toco	✓		Í	Oct 21, 20	kpresser	Sep 3, 2007	kpresser	
2 BCE	beta-carotene equivalent		1 BCE = 1 ug all-trans beta-ca	1			Oct 21, 20		Sep 3, 2007		
3 g	gram		ISO 1000:1992	Image: A start and a start	v		Oct 21, 20		Sep 3, 2007	kpresser	
4 kcal	kilocalorie			Image: A start of the start			Oct 21, 20		Sep 3, 2007		
5 kg	kilogram		ISO 1000:1992	✓	1		Oct 21, 20		Sep 3, 2007		
6 kJ	kilojoule		ISO 1000:1992	✓			Oct 21, 20		Sep 3, 2007		
7	litre		Volume unit outside ISO 1000:	1	1		Oct 21, 20		Sep 3, 2007		
8 mg	milligram		ISO 1000:1992	1			Oct 21, 20		Sep 3, 2007		
9 ml	millilitre		Multiple of volume unit, I (litre)	✓	1	ļ	Oct 21, 20		Sep 3, 2007		
10 mmol	millimole		ISO 1000:1992	V			Oct 21, 20		Sep 3, 2007		
11 MSE	monosaccharide equivalent		1 MSE = 1 g glucose	V			Oct 21, 20		Sep 3, 2007		
12 NE	niacin equivalent		700 4000 4000	✓			Oct 21, 20		Sep 3, 2007		
13 ng	nanogram		ISO 1000:1992	V	-		Oct 21, 20		Sep 3, 2007		
14 R	ratio	Used for pro	1 DE 1 ve all terms estimal	✓ ✓	✓		Oct 21, 20		Sep 3, 2007		
15 ug-RE	retinol equivalent		1 RE = 1 ug all-trans retinol. ISO 1000:1992 The descriptor	✓ ✓			Oct 21, 20 Oct 21, 20		Sep 3, 2007 Sep 3, 2007		
16 ug 17 ul	microgram microlitre		ISO 1000:1992 The descriptor ISO 1000:1992 The descriptor	× ×			Oct 21, 20		Sep 3, 2007 Sep 3, 2007		
18 PCT	per cent		Although most dimensionless p	V V	1		Oct 21, 20		Nov 6, 2007		
22 dl	decilitre	Never use to	Although most dimensionless p	1	1		Mar 17, 2		Mar 17, 2		
23 tsp	tea spoon			· · · · · · · · · · · · · · · · · · ·	v		Mar 17, 2		Mar 17, 2		
24 egg(s)	chicken egg(s)			v	v		Mar 17, 2		Mar 17, 2		
91 TESTCODE	this is a testcode	use if no co		1	1	TESTTEST	Jul 15, 2010		Jul 15, 2010		v
92 Karltest					1	12011201	Sep 6, 2011		Sep 6, 2011		v
93 Tasse Cappuccino			Cafetier Verband	1	1		Sep 7, 2011		Sep 7, 2011		v
102 cl	centilitres			1	V				Mar 20, 2		V
I	102										
ode	cl										
escriptor	centilitres										
cope Note											
dditional Info											
an be used for measure											
an be used for recipies	\checkmark										
ynonyms											



6.3.4 Matrix Units

It is a EuroFIR thesaurus of matrix units, which is used to express mass quantity for which composition is given.

Tick in the field of the column "*For aggregation*" indicates in which matrix, foods, which are going to be aggregated, may be expressed (Figure 6.3.4). This tab is in read-only mode.

FC FoodCASE A	dmin									_ 🗆 🗙
File Help										
Conoral Sotting	User Administration EuroFIR Thesauri User Thesauri	Versioning Food Index	(Langual) Data Quality A	nalveie						
		versioning Food index	ker (Langual) Data Quality A	naiysis						
Standard EuroFI	R Vocabularies									
Common and a	Acquisition Types Units Matrix Units Reference Types	Malua Turan Mathad 7								
Components /	Acquisition Types Units Matrix Units Reference Types	value Types Method	ypes Method Indicators Co	mponent Gro	oups					
Id Code	Descriptor	Additional Info	Scope Note	Synonyms	For ag	gregation	Creation	Creation by	Mutation	Mutationby
1 D	per 100g dry weight		1				Sep 3, 2007		Sep 3, 2007	
2 DKG	per kg dry weight						Sep 3, 2007		Sep 3, 2007	
3 F	per 100g total fatty acids [not usable for aggregation]						Sep 3, 2007		Sep 3, 2007	
4 TF	per 100g total fat [not usable for aggregation]						Sep 3, 2007		Sep 3, 2007	
5 N	per g nitrogen [not usable for aggregation]						Sep 3, 2007		Sep 3, 2007	
6 T	per 100g total food		Used for data from foods I				Sep 3, 2007		Sep 3, 2007	
7 TKG	per kg total food						Sep 3, 2007		Sep 3, 2007	kpresser
8 V	per 100ml food volume					1	Sep 3, 2007		Sep 3, 2007	kpresser
9 W	per 100g edible portion					V	Sep 3, 2007		Sep 3, 2007	
10 WKG	per kg edible portion per I food volume	When used for densit				-	Sep 3, 2007		Sep 3, 2007	
11 VL 13 FT	per g total fat [not usable for aggregation]	when used for densit			-		Sep 3, 2007 Mar 5, 2010		Sep 3, 2007 Mar 5, 2010	
13 FT		When used for densit					Mar 5, 2010 Mar 5, 2010	kpresser	Mar 5, 2010 Mar 5, 2010	kpresser
14 11	per fill food volume	when used for densit	I				Mai 3, 2010	kpresser	Mai 3, 2010	kpresser
Id	8									
Code	V									
Descriptor	per 100ml food volume									
Scope Note										
bullet interest										
Additional Info										
Synonyms										
for Aggregation	\checkmark									

Figure 6.3.4

6.3.5 Reference Types

It is a EuroFIR thesaurus providing kinds of sources for food composition information (Figure 6.3.5). This tab is in read-only mode.

neral Settin	g User Adr	ministration EuroFIR The	sauri User Thesau	ri Versioning Foo	d Indexer (La	anguaL) Data Q	Quality Analysis		
ndard Euro	FIR Vocabul	laries							
mponents	Acquisition	n Types Units Matrix Un	its Reference Type	value Types Me	ethod Types	Method Indica	tors Component G	roups	
~	Code	Descriptor	Additional Info	Scope Note	Synonyms	Creation	Creation by	Mutation	Mutation by
1	AB	Article in book		Used either for a	1	Sep 3, 2007	kpresser	Sep 3, 2007	kpresser
	AJ	Article in Journal	More normally c			Sep 3, 2007	kpresser	Sep 3, 2007	kpresser
4	AR	Article in Report				Sep 3, 2007	kpresser	Sep 3, 2007	kpresser
5		Book				Sep 3, 2007	kpresser	Sep 3, 2007	kpresser
6	E	Other reference type	E = else. Except	Other reference		Sep 3, 2007	kpresser	Sep 3, 2007	kpresser
7		File or Database		Use for electroni		Sep 3, 2007	kpresser	Sep 3, 2007	kpresser
8	JI	Journal issue		Use with extrem		Sep 3, 2007	kpresser	Sep 3, 2007	kpresser
9		Product label		Use for a refere		Sep 3, 2007	kpresser	Sep 3, 2007	kpresser
10		Personal communicat		Personal commu		Sep 3, 2007	kpresser	Sep 3, 2007	kpresser
11	PA	Pamphlet, folder	1	Use for a refere		Sep 3, 2007	kpresser	Sep 3, 2007	kpresser
12	R	Report				Sep 3, 2007	kpresser	Sep 3, 2007	kpresser
13	SW	Software				Sep 3, 2007	kpresser	Sep 3, 2007	kpresser
14	WW	Website		Use for a refere		Sep 3, 2007	kpresser	Sep 3, 2007	kpresser
		Reference type not k							
15	x	Reference type not k		Use when the re		Sep 3, 2007	kpresser	Sep 3, 2007	kpresser
13	10	Reference type not k		Use when the re		Sep 3, 2007	kpresser	Sep 3, 2007	kpresser
				Use when the re		Sep 3, 2007	kpresser	Sep 3, 2007	kpresser
	10 P	communication		Use when the re		Sep 3, 2007	kpresser	Sep 3, 2007	kpresser
le	10 P Personal		urther bibliographic		reporter's na			Sep 3, 2007	kpresser

Figure 6.3.5

6.3.6 Value Types

It is a EuroFIR thesaurus of value types, which represent character of component value (Figure 6.3.6). This tab is in read-only mode.

e Help									
eneral Setting	User Administrat	ion EuroFIR Thesauri I	Jser Thesauri Versioning	Food Indexer (LanguaL) Data	Quality Analysis				
andard EuroF	IR Vocabularies			_					
Components	Acquisition Types	Units Matrix Units Ref	erence Types Value Type	5 Method Types Method Indica	tors Compone	nt Groups			
Idvaluetype	Valuetypecode	Valuetypeadditionalin	fo Valuetypedescriptor	Valuetypescopenote	Valuetypesy	Creation	Creationby	Mutation	Mutationby
1	MN	The Selected Value co	orr mean	Used when the Selecte		Sep 3, 2007	kpresser	Sep 3, 2007	kpresser
2	MD		median	Used when the Selecte		Sep 3, 2007		Sep 3, 2007	
3	MI	The Selected Value co	prr minimum	Use when the Selected		Sep 3, 2007		Sep 3, 2007	
4	MX	The Selected Value co	prr maximum	Used when he Selected		Sep 3, 2007		Sep 3, 2007	
	W		weighted	Used when the Selecte		Sep 3, 2007		Sep 3, 2007	
	LT		less than	Use only if the Selected		Sep 3, 2007		Sep 3, 2007	
	MT		more than	Use only if the Selected		Sep 3, 2007		Sep 3, 2007	
	BE		best estimate	Used when the Selecte		Sep 3, 2007		Sep 3, 2007	
9	TR	The trace decsriptor i	s o trace	Use Trace only when th		Sep 3, 2007		Sep 3, 2007	
	BL	BL will often be used		Used when it is known t		Sep 3, 2007		Sep 3, 2007	
	LZ		logical zero	Used when the Selecte		Sep 3, 2007		Sep 3, 2007	
13	UD		undecidable	Use this Value Type wit		Sep 3, 2007		Sep 3, 2007	
	N	Value Type "N" is only		Use this value type toge		Sep 3, 2007		Sep 3, 2007	
15	E	E = else. Except for it		Use for other Value Typ		Sep 3, 2007	kpresser	Sep 3, 2007	kpresser
16			X] value type not known	Use when the Value Ty		Sep 3, 2007		Sep 3, 2007	
17	'AR		as reported	Use when the Selected		Dec 1, 2009		Dec 1, 2009	
	AV	For Value Type AV, th		Used when the Selecte		Dec 1, 2009		Dec 1, 2009	
i ode	14 N								
escriptor	unknown								
				thod Type X , if compilation wor le is present, but nothing is know					
cope Note				CDR is speed where there is no	Selected Value	, no statistics,	etc. In cases	where the co	ompiler is
dditional Info	completely cluele	s only useful in the table os ss as to what value to as		a for future analyses and enable:		rinted correctly	y.		

Figure 6.3.6

6.3.7 Method Types

It is a EuroFIR thesaurus of method types, which indicates procedure, used for obtaining component value (Figure 6.3.7). This tab is in read-only mode.

e Help								
eneral S	etting User	Administration EuroFIR Thesa	uri User Thesauri Version	ing Food Indexer (Lar	nguaL) Data Qualit	y Analysis		
andard	EuroFIR Voca	abularies						
Compon	ents Acquisi	tion Types Units Matrix Units	Reference Types Value T	ypes Method Types	Method Indicators	Component G	iroups	
Id	Code	Descriptor	Scope Note		Creation	Creation by	Mutation	Mutation by
	1 AG	analytical, generic	Use this Method Type if r	no further information o	o Sep 3, 2007	kpresser	Sep 3, 2007	kpresser
	2 A	analytical result(s)	Analytical result or statis	tic of multiple measure	Sep 3, 2007	kpresser	Sep 3, 2007	kpresser
	3 D	aggregation of contributing a	Value derived as an aggr	egation of accepted an	Sep 3, 2007	kpresser	Sep 3, 2007	kpresser
	4 CG	calculated, generic	Use this Method Type if r			kpresser	Sep 3, 2007	kpresser
	5 G	calculated as aggregate food.				kpresser	Sep 3, 2007	kpresser
	6 R	calculated as recipe	Used in case of complete			kpresser	Sep 3, 2007	kpresser
	7 P	calculated on component pro-				kpresser	Sep 3, 2007	kpresser
	8 S	summation from constituent .				kpresser	Sep 3, 2007	kpresser
	9 T	calculations including conver.				kpresser	Sep 3, 2007	kpresser
	10 K	calculated from related food	Useful as separate case			kpresser	Sep 3, 2007	kpresser
	11 IG	imputed/estimated, generic	Use this Method Type if r			kpresser	Sep 3, 2007	kpresser
	12 I	imputed/estimated from rela.		uld link to the related f		kpresser	Sep 3, 2007	kpresser
	13 0	imputed/estimated from othe			Sep 3, 2007	kpresser	Sep 3, 2007	kpresser
	14 L	estimated according to regul.			Sep 3, 2007	kpresser	Sep 3, 2007	kpresser
	15 E	Other method type	(E = else); other method			kpresser	Sep 3, 2007	kpresser
	16 X	Method type not known	no method information a		Sep 3, 2007	kpresser	Sep 3, 2007	kpresser
	17 U	Estimated according to logica	Use for e.g. Edible propo	rtion for milk of 100%	a Dec 1, 2009	kpresser	Dec 1, 2009	kpresser
•			1	11				•
ł	6							
ode	R							
	r calculate	d as recipe						
escripto								

Figure 6.3.7

6.3.8 Method Indicators

It is a EuroFIR thesaurus of method indicators extended with user method indicators which help assign component value with particular analytical or calculation procedure.

The column *"Formula"* contains a formula in a given syntax, so that FoodCASE is able to interpret this formula and calculate the value in the given unit. The column *"Group"* gives information to which component category (group) belongs component for which indicator is stated (Figure 6.3.8-1). The *"Usage Notes"* presents extra condition (information) for contributing components used in a formula (e.g. Figure 6.3.8-2).

FoodCASE A	dmin											
Help												
eneral Setting	User	Administration EuroFIR These	auri User Thesauri Ve	ersioning Foo	d Indexe	r (LanguaL) Data Quality	Analysis					
andard EuroFI	R Voc	abularies										
						Advantage of the disease of the						
components	Acquis	ition Types Units Matrix Units	S Reference Types Va	lue Types M	lethod I y	pes Method Indicators C	omponent Gr	oups				
D Code		Descriptor	Additional Info	Scope Note	Syno	Formula	Group	Creation	Creation by	Mutation	Mutation	Usage Notes
127 MI114	2	Atomic emission spectrosco	<eurofoods me-code<="" td=""><td></td><td></td><td></td><td></td><td>Dec 1, 2009</td><td>kpresser</td><td>Dec 1, 2009</td><td>kpresser</td><td>_</td></eurofoods>					Dec 1, 2009	kpresser	Dec 1, 2009	kpresser	_
59 MI030	3	Beta-carotene calculated fr	<formula>Carotene</formula>	Use for be		CARTBEQ[BCE] = 6*(V				Jun 15, 20	kabt	
57 MI030		Beta-carotene equivalent c		Use for ca		CARTBEQ[BCE] = CART	BETA_CA			Jun 15, 20		
144 MI121		Binding assay	<eurofoods me-code<="" td=""><td></td><td></td><td></td><td></td><td>Dec 1, 2009</td><td></td><td>Dec 1, 2009</td><td></td><td></td></eurofoods>					Dec 1, 2009		Dec 1, 2009		
17 MI101 130 MI116		Bioassay Bomb calorimetry	<component>ENERA</component>					Dec 1, 2009		Dec 1, 2009 Dec 1, 2009		
130 MI116 70 MIR00		Calculation methods	<component>ENERA</component>	This term				Dec 1, 2009 Dec 1, 2009		Dec 1, 2009 Dec 1, 2009		
43 MI018		Carbohydrate, available cal	<formula>Carbobyd</formula>			CHO[g] = SUGAR[g] +	CARBOHY			Jun 15, 2009		
44 MI018		Carbohydrate, available cal				CHO[q] = SUGAR[q] +				Jun 15, 20		
45 MI018		Carbohydrate, available, ca				CHO[q] = 100 - 6.25*N				Jun 15, 20		Use only if dietary fibre is
433 MICH3		Carbohydrate, available, ca	<formula>Carbohyd</formula>	Use for av		CHO[g] = 100 - (PROT[Jun 1, 2012	kpresser	Use only if dietary fibre is
153 MI000		Carbohydrate, EC Nutrition		Use for ca		CHO[g] = SUGAR[g] +	CARBOHY	Jun 15, 20	kabt	Jun 15, 20		Corresponds to MI0182 +
14 MI000		Carbohydrate, EC Nutrition		Use for ca		CHO[g] = SUGAR[g] +				Jun 15, 20		Corresponds to MI0182 +
86 MI013		Carbohydrate, total, calcula				CHOT[g] = 100 - (PRO				Jun 15, 20		
434 MICH4 58 MI030		Carbohydrate, total, calcula Carotenes, total, calculated		This total		CHOT[g] = 100 - (PRO	CARBOHY	Dec 1, 2009 Dec 1, 2009		Jun 1, 2012 Dec 1, 2009		
20 MI1030		Chemical assay	<pre><pre>>Pormula > Fotal car</pre></pre>	This total				Dec 1, 2009		Dec 1, 2009 Dec 1, 2009		
128 MI114		Chromatography	<eurofoods me-code<="" td=""><td></td><td></td><td></td><td></td><td>Dec 1, 2009</td><td></td><td>Dec 1, 2009</td><td></td><td></td></eurofoods>					Dec 1, 2009		Dec 1, 2009		
129 MI115		Colorimetric method	<component>K;MG;</component>					Dec 1, 2009		Dec 1, 2009		
18 MI101		Colorimetry						Dec 1, 2009		Dec 1, 2009		
109 MI101		Column chromatography	<eurofoods me-code<="" td=""><td></td><td></td><td></td><td></td><td>Dec 1, 2009</td><td></td><td>Dec 1, 2009</td><td></td><td></td></eurofoods>					Dec 1, 2009		Dec 1, 2009		
88 MI017			<formula>Dietary fi</formula>			FIBT[g] = FIBINS[g] + F		Dec 1, 2009		Jun 15, 20		
41 MI017			<formula>Dietary fi</formula>			FIBT[g] = CHOT[g] - CH.	. DIETARY			Jun 15, 20		Use only if CHO is NOT cal
71 MIR00		Difference		This term			DICACCUA	Dec 1, 2009		Dec 1, 2009		
156 MIF90 21 MI108		Disaccharides, calculated a Distillation	Disaccharides = sum			DISAC[g] = LACS[g] +	DISACCHA	Dec 1, 2009		Jun 15, 20 Dec 1, 2009		
69 MT102			<component>NT</component>	Lico for nir				Dec 1, 2009		Dec 1, 2009		
	41											
de	MI017											
ide	MI017	1										
escriptor	Dietar	y fibre calculated from total ca	rbohydrates and availal	ble carbohydr	ate							
			· ·									
nonyms												
rmula	FIBT	g] = CHOT[g] - CHO[g]										
oup	DIETA	RY_FIBRE										
ope note	Use fo	or dietary fibre calculated from	total carbohydrates mir	nus available	carbohvd	rate.						
iditional info		nula>Dietary fibre = total carb	,				117 < Compo	nent>FIRT				
age notes	Use o	nly if CHO is NOT calculated wi	th MI0183 (100 – 6.25*	'NT[g] – (FAT	"[g] + W/	ATER [g] + FIBT[g] + ALC[-	3] + NA[mg] ·	+ K[mg] + CA	[mg] + MG[m	ig] + FE[mg]	+ P[mg] + Cl	.D[mg]))

Figure 6.3.8-1

FC FoodCASE A	Admin				_ 🗆 🗙
File Help					
General Setting	User Administration EuroFIR Thesauri User Thesauri Versioning Food Indexer (LanguaL)	Data Quality Analysis			
Standard EuroF					
Components	Acquisition Types Units Matrix Units Reference Types Value Types Method Types Method	Indicators Component Groups			
ID Code	Descriptor	Additional Info	Scope Note	Synonyms	Formula
154 MIF90	0 Amino acids, total essential, calculated as sum of individual amino acids	Amino acids = sum of individual es			AAE8[mg] =
51 MI021		<pre><formula>FAMSCIS = sum of indi</formula></pre>	Use for m		FAMSCIS[g]
81 MI010		<formula>Energy (kcal) = (4 x g</formula>			ENERCcal[kc
25 MI010		<formula>Energy (kJ) = 17 kJ/g x</formula>			ENERCJ[k]
24 MI010		<formula>Energy (kcal) = 4 kcal/</formula>			ENERCCal[kt
1 101010	7 Energy calculated according to EC Nutrition Labelling Directive (k1)	Cormulas Energy (kl) = 17 kl/av	Illes for on		ENERCIUMI
Id	25				
Code	MI0109				
Descriptor	Energy calculated according to EC Nutrition Labelling Directive (kJ, polydextrose exception)				
Synonyms					
Formula	ENERCJ[k]] = 17*PROT[g] + 17*CHO[g] + 37*FAT[g] + 29*ALC[g] + 13*OA[g] + 10*POLYL[g]] + 5*POLYDEXS[g]			
Group	ENERGYJ				
Scope note	Use only if polydextrose content is significant. Exception case where polydextrose significant (kc	al factor = 4). POLYDEXS is not yet de	fined as a Eu	roID or an INF	OODS tagname
Additional info	<formula>Energy (kJ) = 17 kJ/g x g PROT + 17 kJ/g <mark>(g CHO - g POLY) + 37 kJ/g x g FAT + 29 <component>ENERC</component></mark></formula>) kJ/g x g ALC + 13 kJ/g x g OA + 10 kJ]/g x g POLY +	· 5 kJ/g x g PC	DLYDEXS
Usage notes	Use only if CHO is calculated with MI0181 (SUGAR[g] + STARCH[g]) or MI0182 (SUGAR[g] + ST	ARCH[g] + OLSAC[g] + DEXTN[g])			
				Nev	w Edit

Figure 6.3.8-2

6.3.9 Component Groups

It is a list of EuroFIR component groups. Column "*Parent*" indicates superior group (Figure 6.3.9).

eneral Set	tting User Adm	inistration EuroFIR Thesauri Use	er Thesauri Versioning Food Indexer (LanguaL) Data	Quality Analy	sis					
andard Eu	uroFIR Vocabula	ries									
Componen	nts Acquisition	Types Units Matrix Units Refere	ence Types Value Types Method Type	Method Indic	ators Compo	onent Groups					
ld Cod		Descriptor	Scope Note	Synonyms	Parent	Additional Info	Creation	Creation by		Mutation	•
310 GRP	_STERL	Sterols	This term is for CLASSIFICATI		291		May 25, 2		May 25, 2010	IUnwin	
312 GRP		Sugars	This term is for CLASSIFICATI		273		May 25, 2		May 25, 2010	IUnwin	
313 GRP		Sugars in fibre	This term is for CLASSIFICATI		312		May 25, 2	IUnwin	May 25, 2010	IUnwin	
311 GRP		Sugar alcohols	This term is for CLASSIFICATI		273	Sugar alcohols (May 25, 2010	IUnwin	-1
321 GRP 315 GRP		Vitamins	This term is for CLASSIFICATI		276		May 25, 2	IONWIN	May 25, 2010	IUnwin	
315 GRP 316 GRP		Vitamin A and related compone	This term is for CLASSIFICATI This term is for CLASSIFICATI		276 322		May 25, 2 May 25, 2		May 25, 2010 May 25, 2010	IUnwin IUnwin	
316 GRP		Vitamin B components Vitamin C components	This term is for CLASSIFICATI This term is for CLASSIFICATI		322		May 25, 2 May 25, 2		May 25, 2010 May 25, 2010	IUnwin	-1
317 GRP		Vitamin C components	This term is for CLASSIFICATI		276		May 25, 2 May 25, 2		May 25, 2010 May 25, 2010	IUnwin	-1
319 GRP		Vitamin E components	This term is for CLASSIFICATI		276		May 25, 2		May 25, 2010 May 25, 2010	IUnwin	۰.
276 GRP		Fat soluble vitamins	This term is for CLASSIFICATI		321		May 25, 2		May 25, 2010	IUnwin	-1:
322 GRP		Water soluble vitamins	This term is for CLASSIFICATI		321		May 25, 2	IUnwin	May 25, 2010	IUnwin	Ľ
320 GRP		Vitamin K components	This term is for CLASSIFICATI		276		May 25, 2		May 25, 2010	IUnwin	1
	315										
	GRP_VITA										
arent	GRP_VITA 276	and related components									
Code Parent Descriptor Scope Note	GRP_VITA 276 Vitamin A	and related components	NOT USE term to identify a specific com	ponent. Use a m	nore precise n	arrower term.					
Parent Descriptor	GRP_VITA 276 Vitamin A This term	and related components	NOT USE term to identify a specific com	ponent. Use a m	nore precise n	arrower term.					

Figure 6.3.9

6.4 User Thesauri

It is a register for additional thesauri. The title itself evokes that user can modify them by own. Those are Markers, Unit Conversions, Recipe Preparation Methods, Units and Method Indicator Defaults.

6.4.1 Markers

Markers are indexing terms used for food or component value identification. Here, in FoodCASE Administration Tool, they can be defined by user. The tab for markers is split into two sections. The left part is for single level database and the right is for the aggregated database (including recipes). Altogether, there are four entities for which markers can be defined: single food, single value, aggregated food (including recipes) and aggregated value (including values calculated as recipes) (Figure 6.4.1.1-1). These four entities are blocked for deletion. Each entity contains tree-structured groups of markers (e.g. main group – record status, subgroups – partial, checked, completed, deleted); however, it is up to users how they organise their markers.

6.4.1.1 Defining Markers

- 1. Go to the User Thesauri register and select the Markers tab (Figure 6.4.1.1-1)
- 2. By left click select a marker or marker group/sub-group to which you want add a new marker. Selected marker or group displays in the field *Name* (Figure 6.4.1.1-2)
- 3. Click the **Add** button at the bottom of the particular section to add a new marker. The new item integrates into the selected marker group (Figure 6.4.1.1-3)
- 4. Rename the *"New Marker"* as you desire in the text field *Name* and fill in description information if relevant (Figure 6.4.1.1-4)
- Click the Save button in the lower right corner to save new marker. As soon as the marker is saved, it can be immediately applied in FoodCASE Compiler Client module (Figure 6.4.1.1-5), however if both applications are open at the same time, Compiler Client must be restarted to consider changes carried out in Administration Tool
- Note: Individual marker turns to group as soon as another tree level is created within this marker (Figure 6.4.1.1-6)

FoodCASE Admin	
File Help	
General Setting	User Administration
EuroFIR Thesauri User Thesauri Versioning	Food Indexer (LanguaL) Data Quality Analysis
	Food Indexer (LanguaL) Data Quality Analysis
Name	Name
Description	Description
	Save Cancel

Figure 6.4.1.1-1



Figure 6.4.1.1-2: Highlighted group displays in the field Name



Figure 6.4.1.1-3: New marker integrated into the marker group Special Dietary Food



Figure 6.4.1.1-4

	5													
ile View Tools Help											4			
Single Values Aggregate	ed Values Recip	pes Refer	rences Versions	s							Clip	board		
											A	ggregation	Cooking	g Batcl
< 🔻		🔺 🚦 Single f	loods									ID		Name
Faara	Clear		Name	- Cre	ation - E	Inglish Name	- Cate	aory			3 —	ID.		Name
Search	h Clear		Brie, Rahm			rie, at least 50 '		9019						
Component Search			Brie, vollfett			rie, at least 45								
olumn <all columns=""></all>			Broccoli, roh			roccoli, raw								
			Brombeere, roh			llackberry, fresh								
unction contains	-		Brotaufstrich, Actilif	fe Bala Jur	29, 20 N	largarine-like s	prea							
liction contains			Brotaufstrich, Actilif			pread, Actilife E								
erm			Brotaufstrich, Bece			pread, Becel pr								
			Brotaufstrich, Mabo			pread, Mabona								
Case sensitive 🔲 Igno	ore time		Brotaufstrich, Valflo			pread, Valflora								
Search	Clear		Brunsli			Irunsli (chocola)								
	Clear		bryndza Buchweizen, Korn			heep cheese b luckwheat, grair		_						
Food Markers			Buchweizen, Korn			luckwheat, grair luckwheat flour	1 pee			-				
- 🗋 NANUSS privat			Bündner Gerstens			Graubünden bar	lov s		_	-				
- NANUSS public		•	Durranter 21111	uppo je	20, 20,		10) 0							
								_		_				
to be checked by P		Refr	resh								21			
	·~	Nen Nen	Coll				1373 rows	o Oper	n New					
	°C						1373 rows	s Oper	n New	••		Refresh	Bat	ch Proce
Record status	°C		components 1010				1373 rows	oper	n New	••		Refresh	Bat	ch Proce: Clear
- 📑 Record status - 🗋 partial	°C	Single o	components 1010	Value	Qualit	- Unit V							Bat	Clear
► Cord status ► Cord status ► Cord partial ► Cord checked	°C	Single o	components 1010 Ia 🔻 Comp 🔻				Natrix 💌 N	Metho	Metho			Refresh	Bat	
Record status D partial C C C C C C C C C C C C C C C C C	°C	Single of Food Na Brunsli	components 1010 Ia V Comp V alcohol	0.0	7.0	g V	Natrix▼N	Metho	Metho	···			Bate	Clear
Record status D partial Checked D Proximates Completed	2C	Single o	components 1010 la V Comp V alcohol i calcium		· ·	g V mg V	Aatrix ▼ N / M / M	Metho	Metho				Bate	Clear
Record status Derivative Derivative Derivative Derivative Derivative Derivative	°C	Single o Food Na Brunsli Brunsli	components 1010 Ia V Comp V alcohol calcium carbohydr	0.0	7.0	g V mg V g V	Matrix ▼ M / M / M / M	Metho	Metho				Bate	Clear
Record status D partial Checked D Proximates Completed	2C	Single of Food Na Brunsli Brunsli Brunsli	components 1010 la V Comp V alcohol calcium carbohydr carbohydr	0.0 72.93 55.55	7.0 7.0 7.0	g V mg V g V	Aatrix ▼ M / M / M / M / M	Metho MIR003 MIR003 MIR003	Metho				Bate	Clear
Record status Derived Partial Proximates Completed Deleted	2C =	Single of Food Na Brunsli Brunsli Brunsli Brunsli	components 1010 la V Comp V alcohol calcium carbohydr chloride	0.0 72.93 55.55 60.91 28.16 0.135	7.0 7.0 7.0 7.0 7.0 7.0 7.0	g V mg V g V g V mg V mg V	Aatrix ▼ N / M / M / M / M / M / M	Metho 1 MIR003 MIR003 MIR003 MIR003 MIR003 MIR003	Metho				Bat	Clear
Record status partial P C checked Proximates C completed deted asdf asdf	2C =	Food N Brunsli Brunsli Brunsli Brunsli Brunsli Brunsli Brunsli	components 1010 la ¥ Comp ¥ alcohol calcium carbohydr chloride cholester energy kJ	0.0 72.93 55.55 60.91 28.16 0.135 1909.945	7.0 7.0 7.0 7.0 7.0 7.0 7.0 7.0	g V mg V g V g V mg V mg V kJ V	Aatrix ▼ N / M / M / M / M / M / M / M / M / M	Metho 1 MIR003 MIR003 MIR003 MIR003 MIR003 MIR003 MIR003	Metho Metho				Bat	Clear
Record status partial checked Proximates deleted deleted add add for add	°C =	Food N Food N Brunsli Brunsli Brunsli Brunsli Brunsli Brunsli Brunsli	components 1010 Ia V Comp V alcohol calcium carbohydr chloride cholester energy kJ fat, total	0.0 72.93 55.55 60.91 28.16 0.135 1909.945 22.91	7.0 7.0 7.0 7.0 7.0 7.0 7.0 7.0 7.0 7.0	g V mg V g V mg V mg V kJ V g V	Aatrix ▼ M /	Metho MIR003 MIR003 MIR003 MIR003 MIR003 MIR003 MIR003 MIR003	Metho R R R R R R R R R R R R R R R R R R				Bat	Clear
Greecord status partial checked Completed deleted asd abd Test Marked	2C	Food N. Food N. Brunsli Brunsli Brunsli Brunsli Brunsli Brunsli Brunsli Brunsli Brunsli	components 1010 la V Comp V alcohol calcium carbohydr carbohydr chloride cholester energy kJ fat, total fatly acids	0.0 72.93 55.55 60.91 28.16 0.135 1909.945 22.91 . 14.61	7.0 7.0 7.0 7.0 7.0 7.0 7.0 7.0 7.0 7.0	g V mg V g V mg V mg V kJ V g V g V	Aatrix V N / M M / M M / M M / M M / M M / M M / M M / M M / M M / M M / M M	Metho \ MIR003 MIR003 MIR003 MIR003 MIR003 MIR003 MIR003 MIR003 MIR003	Metho R R R R R R R R R R R R R				Bat	Clear
Greecord status partial checked Completed deleted deleted abd fortified food	2C =	Food N Brunsli Brunsli Brunsli Brunsli Brunsli Brunsli Brunsli Brunsli Brunsli Brunsli	components 1010 la V Comp V alcohol calcium carbohydr chloride choiester energy kJ fatty acids fatty acids	0.0 72.93 55.55 60.91 28.16 0.135 1909.945 22.91 . 14.61 . 2.601	7.0 7.0 7.0 7.0 7.0 7.0 7.0 7.0 7.0 7.0	g V mg V g V mg V mg V kJ V g V g V g V g V	Aatrix T / M / M / M / M / M / M / M / M / M / M / M / M / M / M	Metho 1 IIR003 IIR003 IIR003 IIR003 IIR003 IIR003 IIR003 IIR003 IIR003	Metho R R R R R R R R R R R R R				Bat	Clear
Greecord status Greecked Greeckedked Greecked Greecked Greecked Greecked Gre	2C =	Food N Brunsli Brunsli Brunsli Brunsli Brunsli Brunsli Brunsli Brunsli Brunsli Brunsli Brunsli	components 1010 la Components 1010 alcohol calcohol carbohydr choloride cholester energy kJ fatty acids fatty acids fatty acids	0.0 72.93 55.55 60.91 28.16 0.135 1909.945 22.91 . 14.61 . 2.601 . 4.577	7.0 7.0 7.0 7.0 7.0 7.0 7.0 7.0 7.0 7.0	g V mg V g V g V mg V mg V kJ V g V g V g V g V g V g V	Aatrix V M / M M / M M / M M / M M / M M / M M / M M / M M / M M / M M / M M / M M / M M	Metho 1 MR003 MR003 MR003 MR003 MR003 MR003 MR003 MR003 MR003 MR003	Metho R R R R R R R R R R R R R R R				Bat	Clear
	2C	Food N. Brunsli Brunsli Brunsli Brunsli Brunsli Brunsli Brunsli Brunsli Brunsli Brunsli Brunsli Brunsli Brunsli	components 1010 la V Comp V alcohol calcium carbohydr carbohydr carbohydr chloride cholester energy kJ fatty acids fatty acids fatty acids fatty acids fatty acids	0.0 72.93 55.55 60.91 28.16 0.135 1909.945 22.91 14.61 . 14.61 . 2.601 . 4.577 5.359	7.0 7.0 7.0 7.0 7.0 7.0 7.0 7.0 7.0 7.0	g V mg V g V g V g V mg V kJ V g V g V g V g V g V g V g V g V	Aatrix V N / M / M / M / M / M / M / M / M	Metho • MIR003 MIR003 MIR003 MIR003 MIR003 MIR003 MIR003 MIR003 MIR003 MIR003 MIR003	Metho				Bate	Clear
	2C	Food N Brunsli Brunsli Brunsli Brunsli Brunsli Brunsli Brunsli Brunsli Brunsli Brunsli Brunsli Brunsli Brunsli Brunsli Brunsli Brunsli	components 1010 la V Comp V alcohol calcium carbohydr chloride cholester fatty acids fatty acids fatty acids fatty acids folate, total	0.0 72.93 55.55 60.91 28.16 0.135 1909.945 22.91 . 14.61 . 2.601 4.577 5.359 23.303	7.0 7.0 7.0 7.0 7.0 7.0 7.0 7.0 7.0 7.0	g V mg V g V mg V mg V mg V kJ V g	Aatrix × I // M M	Metho • MIR003 MIR003 MIR003 MIR003 MIR003 MIR003 MIR003 MIR003 MIR003 MIR003 MIR003 MIR003	Metho				Bate	Clear
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	2C	Food N Brunsli Brunsli Brunsli Brunsli Brunsli Brunsli Brunsli Brunsli Brunsli Brunsli Brunsli Brunsli Brunsli Brunsli Brunsli Brunsli	components 1010 la V Comp V alcohol carbohydr carbohydr carbohydr carbohydr chloride cholester energy kJ fatty acids fatty acids fatty acids fatty acids blore, total iodide iron, total	0.0 72.93 55.55 60.91 28.16 0.135 1909.945 22.91 . 14.61 . 2.601 4.577 5.359 23.303	7.0 7.0 7.0 7.0 7.0 7.0 7.0 7.0 7.0 7.0	g V mg V g V mg V mg V mg V mg V mg V g V	Aatrix V N / M M / M M / M M / M M / M M / M M / M M / M M / M M / M M / M M / M M / M M / M M // M M	Metho • MIR003 MIR003 MIR003 MIR003 MIR003 MIR003 MIR003 MIR003 MIR003 MIR003 MIR003 MIR003	Metho				Bate	Clear
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Greecord status partial checked Grecked Grecked deleted deleted deleted deleted Grest Marked fortified food Is terribly old Data Reportienty Special Dietary Food Dia	Refresh	Single construction of the second sec	components 1010	0.0 72.93 55.55 60.91 28.16 0.135 1909.945 22.91 .14.61 2.601 .4.577 5.359 2.303 1.219 1.919 .81.21 0.266	7.0 7.0 7.0 7.0 7.0 7.0 7.0 7.0 7.0 7.0	g V mg V g V g V mg V kJ V g V mg V mg V mg V	Aatrix I // M M	Metho 1 MIR003 MI	Metho R R R R R R R R R R R R R R R R R R				Bate	Clear
	Refresh	Single co Food N Brunsil	components 1010 la V Comp V alcohol calcium carbohydr chloride cholester energy kJ fatty acids fatty acids fatty acids fatty acids fatty acids fatty acids total total iodide iron, total magnesiu niacin, pre pantothen	0.0 72.93 55.55 60.91 28.16 0.135 1909.945 22.91 .14.61 2.601 .4.577 5.359 23.303 1.219 1.919 8.121 .0.817	7.0 7.0 7.0 7.0 7.0 7.0 7.0 7.0 7.0 7.0	g V mg V g V g V mg V g V g V g V g V g V g V g V g V g V g V g V g V g V g V g V g V g V mg V mg V	Aatrix I // M M	Metho 1 MIR003 MI	Metho R R R R R R R R R R R R R R R R R R					Clear
		Single C Food N Brunsli Brunsl	components 1010 la V Comp V alcohol calcium carbohydr chloride cholester energy kJ fatty acids fatty acids fatty acids fatty acids fatty acids i fatty acids i fatty acids pantothen pantothen phosphore	0.0 72.93 55.55 60.91 28.16 0.135 1909.945 22.91 .14.61 2.601 .4.577 5.359 2.303 1.219 1.919 .81.21 0.266	7.0 7.0 7.0 7.0 7.0 7.0 7.0 7.0 7.0 7.0	g V mg V g V g V g V mg V kJ V g	Aatrix Aatri	Metho 1 MIR003 MI	Metho R R R R R R R R R R R R R R R R R R			ID		Clear Name

Figure 6.4.1.1-5: New marker can be applied for indexing in Compiler Client module

FC FoodCASE Admin	FC FoodCASE Admin
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General Setting EuroFIR Thesauri User Thesauri Versioning Standard User Vocabularies	General Setting EuroFIR Thesauri User Thesauri Versioning Standard User Vocabularies Markers Unit Conversions Recipe Preparation Methods Units M
Markers Unit Conversions Recipe Preparation Methods Units Single Food SEE-BAG NANUSS privat NANUSS public NANUSS to be checked by PC Record status Partial Checked Completed deleted	Single Food SGE-BAG NANUSS privat NANUSS public NANUSS to be checked by PC Record status particl Proximates Completed deleted
asdf asdf	Add Remove Cancel Name checked Description

Figure 6.4.1.1-6: Individual marker (*"checked"*) turns to group as soon as another tree level (*"Proximates"*) is created within this marker
6.4.1.2 Updating Markers

Markers can be modified:

- By left click on a marker and simple rewriting of name in the field Name,
- By left click on a marker and moving it to a different position in the marker tree. Moving is possible between single and aggregated level as well.

Any changes must be confirmed by the **Save** button.

Be careful when modifying a marker, which is already used for data identification.

Note: Any incidental or undesired modifications on markers and changes can be abolished with **Cancel** buttons, however the **Cancel** button is not more active after the **Save** button was used. There are **Cancel** buttons that are specific for single and aggregated sections and the **Cancel** button applicable for the whole tab (in the right lower corner of the tab).

6.4.1.3 Deleting Markers

Markers can be deleted by left click on a marker and using the **Remove** button.

Any changes must be confirmed by the **Save** button.

As soon as a marker is used for data identification, it cannot be deleted and the application notifies user by a message window about how many times it is used (Figure 6.4.1.3).

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File Help								
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Standard User Vocabularies								
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Single Food SGE-BAG NANUSS privat to be checked by PC NANUSS public Record status completed asdf asdf asdf asdf completed fortified food is terribly old Data Repository Gluten Free Add Remove Cancel Name Completed	Aggregated Food Test Marked Dia food Test Dia food Test Marked SGE-BAG Add Remove Cancel Name							
Description	Description							
	Save Cancel							

Figure 6.4.1.3

Note: Any incidental or undesired deletion of markers can be abolished with **Cancel** buttons, however the **Cancel** button is not more active after the **Save** button was used.

There are **Cancel** buttons that are specific solely for single and aggregated sections and the **Cancel** button applicable for the whole tab (in the right lower corner of the tab).

6.4.2 Unit Conversions

The Unit Conversions are useful for converting commonly applied household measures, like spoon, cup or egg into standard measure units. When defining a recipe compiler does not need to convert eggs into e.g. grams, just enters number of eggs and the application coverts it into standard measure unit, by using specific conversion factor defined by compiler.

6.4.2.1 Defining New Unit Conversion

Before a unit conversion is defined, user must add a source unit into the Units tab in the User Thesauri register (for more details and procedure see chapter *6.4.4 Units*).

Procedure

- 1. Go to the User Thesauri register and select the Unit Conversions tab (Figure 6.4.2.1-1)
- 2. Click the **New** button to add a new row in the tab (Figure 6.4.2.1-2)
- 3. Select source and target units from the drop down lists and define conversion multiplier between these units at the bottom of the window
- 4. Click the **Save** button to store the new conversion (Compiler Client module must be restarted to update units conversion) (Figure 6.4.2.1-3)
- Note: Conversions must be defined carefully, in order they work properly (e.g. spoon converted into grams is not a precise conversion, because foods have different density and spoon different size, more detailed specification is e.g. teaspoon of honey, tablespoon of flour).

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EuroFIR Thesauri	User The	sauri	Versioning	Food In	dexer (LanguaL)	Data Quality Analysis			
Standard User Vocabu	laries								
Markers Unit Conver	rsions Recipe Pr	eparation Me	thods Un	its Method India	ator Defaults				
Id Source	Unit	Target Unit		Factor					
1 (dl) deci		(I) litre		10					
2 (ml) mil		(dl) decilitre		100					
3 (egg(s)) chicken egg(s)		(g) gram		55 10					
4 (tsp) tea 5 (g) gran	4 (tsp) tea spoon		(g) gram (Karltest)						
	Cappuccino)	(ml) millilitre		12 180					
7 (R) ratio		(Karltest)		35					
8 (Karltest		(Karltest)		22					
9 (cl) cent	tilitres	(ml) millilitre		10					
Id	9								
Source Unit	(cl) centilitres					▼			
Target Unit	(ml) millilitre					-			
Conversion Multiplier	10								
						New Edit			
-									

Figure 6.4.2.1-1

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Markers	Unit Conversions	Recipe Pr	eparatio	on Methods	Units	Method Indic	ator De	efaults		
Id	Source Unit		Targe	t Unit	Fi	actor				
	1 (dl) decilitre		(I) litre			10				
	2 (ml) millilitre		(dl) de			100				
	3 (egg(s)) chicke	en egg(s)	(g) gra			55 10				
	4 (tsp) tea spoor 5 (g) gram	1	(g) gram (Karltest)			10				
	6 (Tasse Cappud	cino)	(ml) millilitre			180				
	7 (R) ratio		(Karltest)			35				
	8 (Karltest)		(Karltest)			22				
	9 (cl) centilitres		(ml) m	illilitre		10				
Id										
Source Ur	nit									•
Target Un	nit									•
Conversio	n Multiplier									
										Save C

Figure 6.4.2.1-2

FC FoodCASE Admin									
File Help									
Conoral Sotting Lisor	Administration EuroFIR Thesau	ri User Thesa	Uri Versioning	Food Indexer (LanguaL)	Data Quality Analysis				
			versioning	1000 Indexer (Languar)	Data Quality Analysis				
Standard User Vocabu	llaries								
Markers Unit Conve	Markers Unit Conversions Recipe Preparation Methods Units Method Indicator Defaults								
Id Source	Unit	Target Unit	Factor						
1 (dl) dec	ilitre	(I) litre	10						
2 (mĺ) mil		(dl) decilitre	100						
) chicken egg(s)	(g) gram	55						
4 (tsp) tea 5 (g) grar		(g) gram (Karltest)	10						
	Cappuccino)	(ml) millili	180						
7 (R) ratio		(Karltest)	35						
8 (Karltes		(Karltest)	22						
9 (cl) cent 10 (dl) dec		(ml) millili	10 100						
10(0) 000	intre	(ml) millili	100						
Id	10								
Source Unit	(dl) decilitre				▼				
Target Unit	(ml) millilitre				•				
Conversion Multiplier	100								
					Save C				

Figure 6.4.2.1-3

6.4.2.2 Updating Unit Conversion

- 1. Go to the User Thesauri register and select the Unit Conversions tab (Figure 6.4.2.2-1)
- 2. Left click on an item and click the Edit button to activate the item for modification
- 3. Change source and/or target units available in the drop down lists and/or define conversion multiplier between these units (Figure 6.4.2.2-2)
- 4. Click the **Save** button to store updated information (Compiler Client module must be restarted to update units conversion) (Figure 6.4.2.2-3)

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File Help									
General Setting User	General Setting User Administration EuroFIR Thesauri User Thesauri Versioning Food Indexer (LanguaL) Data Quality Analysis								
Standard User Vocabularies									
Markers Unit Conversions Recipe Preparation Methods Units Method Indicator Defaults									
Markers Unit Conver	Recipe Preparation Metho	as Units M	ethod Indicato	Deraults					
Id Source		Target Unit	Factor						
1 (dl) deci		(I) litre	10						
2 (ml) mil 3 (egg(s))	chicken egg(s)	(dl) decilitre (g) gram	100 55						
4 (tsp) tea	a spoon	(g) gram	10						
5 (g) gran	n Cappuccino)	(Karltest)	12 180						
7 (R) ratio		(ml) millili (Karltest)	35						
8 (Karltest	t)	(Karltest)	22						
9 (cl) cent		(ml) millili	10						
10 (dl) deci	intre	(ml) millili	100						
Id	10								
1 (d) decilitre (1) litre 10 2 (ml) millilitre (d) decilitre 100 3 (egg(s)) chicken egg(s) (g) gram 55 4 (tsp) tea spoon (g) gram 10 5 (g) gram (Karltest) 12 6 (Tasse Cappuccino) (ml) millili 180 7 (R) ratio (Karltest) 35 8 (Karltest) (Karltest) 22 9 (cl) centilitres (ml) millili 10 10 (dl) decilitre 10 10 Source Unit (dl) decilitre 10 Target Unit (ml) millilitre Conversion Multiplier 100							•		
Target Unit	(ml) millilitre						-		
Conversion Multiplier	100								
						New	Edit		

Figure 6.4.2.2-1

FC FoodCASE Admin									
File Help									
U	General Setting User Administration EuroFIR Thesauri User Thesauri Versioning Food Indexer (LanguaL) Data Quality Analysis Standard User Vocabularies								
Markers Unit Convers	Markers Unit Conversions Recipe Preparation Methods Units Method Indicator Defaults								
Id Source	Unit	Target Unit	Factor						
1 (dl) decil		(I) litre	10						
2 (ml) milli	chicken egg(s)	(dl) decilitre (g) gram	55						
4 (tsp) tea	spoon	(g) gram	10						
5 (g) gram	l i i i i i i i i i i i i i i i i i i i	(Karltest)	12						
	appuccino)	(ml) millili	180						
7 (R) ratio 8 (Karltest)		(Karltest) (Karltest)	35						
9 (cl) centi		(ml) millili	10						
10 (l) litre	11165	(ml) millili	1000						
Id	10								
Source Unit	(I) litre					•			
Target Unit	(ml) millilitre					▼			
Conversion Multiplier	1000								
						Save C			

Figure 6.4.2.2-2

FC	FoodCASE Admin	l i								
Fil	e Help									
	General Setting User Administration EuroFIR Thesauri User Thesauri Versioning Food Indexer (LanguaL) Data Quality Analysis Standard User Vocabularies									
	Markers Unit Conversions Recipe Preparation Methods Units Method Indicator Defaults									
	Id Source		Target Unit (I) litre	Factor 10						
	2 (ml) mil		(dl) decilitre	100						
) chicken egg(s)	(g) gram	55						
	4 (tsp) tea 5 (g) gran		(g) gram (Karltest)	10						
		Cappuccino)	(ml) millili	12						
	7 (R) ratio)	(Karltest)	35						
	8 (Karltest		(Karltest)	22						
	9 (cl) cent 10 (l) litre	tilitres	(ml) millili (ml) millili	10 1000						
	Id	10								
:	Source Unit	(I) litre				~				
	Target Unit	(ml) millilitre				-				
	Conversion Multiplier	1000								
						New Edit				



6.4.3 Recipe Preparation Methods

Recipe Preparation Methods tab (Figure 6.4.3) includes list of cooking methods that can be applied for recipe calculation in Compiler Client.

Here, in Administration Tool user can modify cooking methods. In addition to standardized EuroFIR methods, which are based on facet G in LanguaL, user, can add own cooking methods and its description.

Cooking methods are connected with retention factors and thus when a method is selected; particular retention factors are applied for component values of ingredients during recipe calculation.

Note: Each food must be correctly classified in the Aggregated food detail window before it is selected for recipe calculation because retention factors are dependent on the cooking method and on the EuroFIR food classification.

er administ	ration EuroFIR Thesauri User Thesauri Ve	ersioning Food Indexer (LanguaL) Data Quality Analysis
ndard Use	r Vocabularies	
arkers Un	it Conversions Recipe Preparation Methods	Units Method Indicator Defaults
	Name	Description
2	Baked or roasted	Cooked without moisture, covered or uncovered, in an oven. *ROASTING* usually applies to meats or nuts.
-	Blind baked	Use when a pie crust or other pastry is baked without the filling.
	Boiled	Cooked in boiling water at 100 degrees C (212 degrees F).
	Boiled and drained	Cooked in boiling water at 212 degrees F.; water that is not absorbed into the food product is discarded after cooking.
	Boiled and undrained	Cooked in boiling water at 212 degrees F. The water incorporates itself into the product being cooked or is not discarded
	Boiled in large amount of liquid	Cooked in boiling water at 212 degrees F. Liquid to solid ratio is greater than 2:1.
	Boiled in small amount of liquid	
	Braised	Browned initially in fat and then tightly covered and cooked over low heat in a small amount of water.
	Broiled or grilled	Cooked without moisture under or over intense direct heat.
	Charcoal Broiled	Cooked without moisture over direct heat from a charcoal fire.
	Cooked by dry heat	Cooked at moderate to high levels of heat in which no liquid is added and only small amounts of fat may be added to pre
	Cooked by microwave	Cooked in a microwave oven.
	Cooked by moist heat	If the food absorbs a significant amount of water, also used *REHYDRATED* or *WATER ADDED*. Cooked in varying am
	Cooked in small amount of fat or oil	Cooked with sufficient fat or oil to coat and moisten the food being prepared, but not cooked in enough fat or oil to imme
	Cooked in steam	
	Cooked in water or water-based liquid	
	Cooked with added fat or oil	Cooked by adding fat or oil to those foods that do not contain fat or oil that would render during the cooking process.
	Cooked with fat or oil	
34	Cooked with inherent fat or oil	Cooked in fat or oil rendered from the food being prepared.
	Deep-fried	Cooked in hot fat or oil deep enough to immerse the food entirely.
22	Double Steamed	Double steaming, also called double boiling, is a Chinese cooking technique to prepare delicate food such as bird nests, s
8	Griddled	Cooked on a flat surface at medium heat with only a sufficient amount of fat used to prevent sticking.
9	Popped	Cooked by agitating the food over a dry, high heat source, resulting in exploding.
	Pressure-fried	Use when e.g. meat and cooking oil are brought to high temperatures while pressure is held high enough that the water
	Rotisserie	Rotisserie is a style of roasting where meat is skewered on a spit and revolves over a flame or other heat source. The ro
	Sauteed	Cooked in a very small amount of very hot fat, turning and browning the food on all sides.
	Seared	Searing (or pan searing) is a technique used in grilling, roasting, braising, sautéing, etc. that cooks the surface of the for
		III
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Figure 6.4.3

6.4.3.1 Defining New Cooking Method

- 1. Go to the User Thesauri register and select the Recipe Preparation Methods tab (Figure 6.4.3)
- 2. Click the **New** button to add a new row in the tab (Figure 6.4.3)
- 3. Fill in name and description of a cooking method
- 4. Click the **Save** button to save the new cooking method (Compiler Client module must be restarted to update list of cooking methods)

6.4.3.2 Updating Cooking Method

- Go to the User Thesauri register and select the Recipe Preparation Methods tab (Figure 6.4.3)
- 2. Left click on an item and click the Edit button to activate the item for modification
- 3. Change the cooking method (Figure 6.4.3.2)
- 4. Click the **Save** button to save the change on the cooking method (Compiler Client module must be restarted to update list of cooking methods)

itandard L	etting User Administration EuroFIR Thes Jser Vocabularies						
Markers	Unit Conversions Recipe Preparation Me						
Id	Name	Description					
	25 Steeped	Extracting flavor and other components from food sources by immersion in water, usually at near-boiling temperature.					
	26 Cooked with fat or oil						
	27 Cooked with added fat or oil	Cooked by adding fat or oil to those foods that do not contain fat or oil that would render during the cooking process.					
	28 Cooked in small amount of fat or o	cooked with sufficient fat or oil to coat and moisten the food being prepared, but not cooked in enough fat or oil to imr					
	29 Sauteed	Cooked in a very small amount of very hot fat, turning and browning the food on all sides.					
	30 Stir-fried	Cooked by frying foods quickly over high heat, stirring constantly. Only enough cooking oil is used to coat the bottom of					
	31 Deep-fried	Cooked in hot fat or oil deep enough to immerse the food entirely.					
	32 Pressure-fried	Use when e.g. meat and cooking oil are brought to high temperatures while pressure is held high enough that the wate					
	33 Shallow fried	A chinese cooking technique similar to sauteing in which thick slices or chunks of floured or battered ingredients are sk					
	34 Cooked with inherent fat or oil	Cooked in fat or oil rendered from the food being prepared.					
	137 / dd	-					
	138 new cooking method	testing cooking method					
	175 cooking testing	testing cooking					
	176 'f	čřěč					
•		4					
id	138						
Name	new cooking method						
	-						
escriptor	r testing cooking method						

Figure 6.4.3.2

6.4.4 Units

This tab is used for defining own measure units. It can be either rare measure unit (e.g. centilitres) or household measure (e.g. spoon, cup of tea) (Figure 6.4.4). Subsequently one can use Unit Conversions tab to define conversion factor between specific unit and EuroFIR standardized measure units (see chapter *6.4.2 Unit Conversions*).

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Standard	Standard User Vocabularies								
Markers Unit Conversions Recipe Preparation Methods Units Method Indicator Defaults									
Id	Code	Descriptor	Scope Note		Additional Info	Is For Va	Is For Co		
	92 Karltest						v		
	93 Tasse Cap				Cafetier Verband	Image: A start of the start	V		
	102 cl	centilitres this is a testcode	use if no comp in comp	thee		✓ ✓	✓ ✓		
	51/12510002	una la ditestedue	use in no comp in comp	/ thes	1				
Id									
Code									
Descripto	r							*	
Scope No									
Scope No	he							÷	
Additiona	il Info							•	
								T	
Synonym	s								
Unit is us	ed for Measuring								
Unit is us	ed for Recipies								
						[New	Edit	
<u> </u>									

Figure 6.4.4

6.4.4.1 Defining New Unit

- 1. Go to the User Thesauri register and select the Unit tab (Figure 6.4.4)
- 2. Click the **New** button to add a new row in the tab (Figure 6.4.4.1-1)
- 3. Define new unit and specify for what purpose it will be applied (for value and/or for cooking) (Figure 6.4.4.1-2)
- 4. Click the **Save** button to save the new unit (Compiler Client must be restarted to update list of units) (Figure 6.4.4.1-3)

F	C Food	CASE Admin						X			
F	ile Help)									
	General S	General Setting User Administration EuroFIR Thesauri User Thesauri Versioning Food Indexer (LanguaL) Data Quality Analysis									
	Standard User Vocabularies										
	Markers Unit Conversions Recipe Preparation Methods Units Method Indicator Defaults										
	Id	Code	Descriptor	Scope Note	Additional Info	Is For Va	Is For Co				
		92 Karltest 93 Tasse Cap			Cafetier Verband	V	✓ ✓				
		102 cl	centilitres			1	✓ ✓				
		91 TESTCODE	this is a testcode	use if no comp in comp thes		✓	v				
							Lance And				
	Id										
	Code										
	Descript	or						<u>^</u>			
	Scope N	lote									
								-			
	Addition	al Info						÷.			
	Synonyn	ns									
	Unit is u	sed for Measuring									
	Unit is u	sed for Recipies									
	Shield						Save				
							Save	C			
Ľ											

Figure 6.4.4.1-1

F	FoodCA	SE Admin						
F	ile Help							
	General Se	tting User Adm	inistration EuroFIR	Thesauri User Thesauri Versi	ioning Food Indexe	r (LanguaL) Da	ta Quality Analysis	
	Standard U	ser Vocabularies	5					
	Markers	ers Unit Conversions Recipe Preparation Methods Units Method Indicator Defaults						
	Id	Code	Descriptor	Scope Note	Additional Info	Is For Value	Is For Cooking	
		92 Karltest 93 Tasse Cap			Cafetier Verband	✓	✓ ✓	_
			centilitres		Caletier Verbanu	✓	✓ ✓	-
			this is a testcode	use if no comp in comp thes		✓	✓ ✓	
		lus	tablespoon					
	Id							
	Code		tbs					
	Descriptor		tablespoon					^
	Scope Not	e						
		-						T
	Additional	Info						*
	Synonyms							
		d for Measuring						
	Unit is use	d for Recipies						
								Save C

Figure 6.4.4.1-2

FC FoodCA	ASE Admin								
File Help									
User admi	User administration EuroFIR Thesauri User Thesauri Versioning Food Indexer (LanguaL) Data Quality Analysis								
	Jser Vocabularies								
Markora	Unit Conversions	Recipe Preparation Me	thods Units Method Ind	ianton Dofnulto					
Markers	Unit Conversions	Кестре Ртерагацоті ме	Indus offics Method Ind	icator Defaults					
Id	Code	Descriptor	Scope Note		Additional Info				
	92 Karltest 93 Tasse Cappud	ccino			Cafetier Verband				
	102 cl	centilitres				,			
	91 TESTCODE	this is a testco	de use if no com	p in comp thes					
۲ الم		102				4			
Code		cl							
Descriptor	r	centilitres				^ •			
Scope Not	te					*			
Additional	Info					*			
Synonyms	5								
Unit is use	ed for Measuring	$\overline{\checkmark}$							
Unit is use	ed for Recipies	\checkmark							
						New Edit			

Figure 6.4.4.1-3

6.4.4.2 Updating Unit

- 1. Go to the User Thesauri register and select the Units tab (Figure 6.4.4)
- 2. Left click on an item and click the Edit button to activate the item for modification
- 3. Change the unit (Figure 6.4.4.2-1)
- 4. Click the **Save** button to store the change (Compiler Client must be restarted to update list of units) (Figure 6.4.4.2-2)

F	C FoodCASE Admin								
F	File Help								
	General Setting User Administration EuroFIR Thesauri User Thesauri Versioning Food Indexer (LanguaL) Data Quality Analysis								
	Standard User Vocabularies								
	Markers Unit Conversions Recipe Preparation Methods Units Method Indicator Defaults								
	Id Code	Descriptor	Scope Note	Additional Info	Is For Value	Is For Cooking			
	92 Karltest					V			
	93 Tasse Cap 102 cl	 centilitres		Cafetier Verband	✓ ✓	✓ ✓			
	134 tbs	tablespoon			<u> </u>	✓ ✓			
	91 TESTCODE		use if no comp in comp thes		1	V	-		
	Id	102							
	Code	cl							
	Descriptor	centilitres					*		
	Scope Note						* *		
	Additional Info						*		
	Synonyms								
	Unit is used for Measurin	ng 🔽							
	Unit is used for Recipies	\checkmark							
						Save	C		

Figure 6.4.4.2-1

F	FoodCASE Ad	lmin							
F	ile Help								
	General Setting User Administration EuroFIR Thesauri User Thesauri Versioning Food Indexer (LanguaL) Data Quality Analysis								
ľ	Standard User Vo	cabularies	;						
	Maulaura Unit C		De sine Dreuwerti	on Methods Units Method India	anter Deferrite				
	Markers Unit C	onversions	Recipe Preparation	on Methods Offics Method Indi	cator Deraults	1	1		
	Id Co	de	Descriptor	Scope Note	Additional Info	Is For Value	Is For Cooking		
	92 Kar						V		
	93 Tas 102 dl	sse Cap	deciliters		Cafetier Verband	v	✓ ✓		
	134 tbs		tablespoon				v		
	91 TES	STCODE	this is a testcode	use if no comp in comp thes		V			
	Id		102						
	Code		dl						
	Descriptor		deciliters						
								T	
	Scope Note							~	
	Additional Info							T	
	Additional Info							÷	
	Synonyms								
	· ·								
	Unit is used for M	Measuring							
	Unit is used for F	Recipies	V						
							Save	C	
ľ									

Figure 6.4.4.2-2

6.4.5 Method Indicator Defaults

For some calculated components, there exist two or more calculating methods in EuroFIR Method Indicator Thesaurus. In this tab, user can set default calculating method for calculated components (Figure 6.4.5) and then preferred method is applied for calculation in Compiler Client and user does not have to select it individually. Even though user set a default method, still there will be possibility to change to another method indicator in the Compiler Client if needed.

FC FoodCASE Admin			x				
File Help							
User administration EuroFIR Thesauri User Thesauri Versioning Food Indexer (LanguaL) Data Quality Analysis							
Standard User Vocabularies							
Markers Unit Conversions Recipe Preparation Methods Units Method Indicator Defaults							
AMINO_ACIDS_ESSENTJAL	<nothing selected=""></nothing>						
Parameters							
PROTEIN							
Parameters			=				
MONOSACCHARIDES	<nothing selected=""></nothing>						
Parameters							
DISACCHARIDES	<nothing selected=""></nothing>						
Parameters							
SUGAR	Sugar calculated as the sum of total mono- and di-saccharides						
Parameters							
STARCH							
Parameters							
DIETARY_FIBRE	Dietary fibre calculated from total carbohydrates and available carbohydrate						
Parameters							
FATTY_ACIDS_TOTAL	<nothing selected=""></nothing>						
Parameters							
FATTY_ACIDS_POLYUNSATU							
Parameters			-				
	s	ave Cance	el				

Figure 6.4.5: Comment: The available buttons are not active.

6.4.6 Own Coding System

In the Compiler Client application, there is actually incorporated the Swiss food group categorisation. However, this categorisation, claimed as a user categorisation, is without any possible way for modification. Here, in Admin Tool could be added another tab for "Own food group coding system", e.g. for national standard, that could be created through Administration Tool and applied in Compiler Client as a local-specific standard.

6.5 Versioning

The register Versioning gives an overview of archived database versions of aggregated FoodCASE database. The <u>head database</u> version is the one on which compilers always work. All others are snapshots of the head version created at a specific time (Figure 6.5). If the head version is marked for public (e.g. for a website), then all changes will be published immediately whenever something in the database has changed.

FC FoodCASE Admin				
File Help				
User administration EuroFIR The	sauri User Thesauri Versioning	Food Indexer (LanguaL) Data (Quality Analysis	
Create a new version				
Version name				
Creating a new version will copy	all data from the aggregated leve	el into the new version.		
I am sure I want to do this				Create New Version
E della e una de un				
Existing versions				
Id	Text	Creation	Creation By	Public
	Test head	May 10, 2010 1:54:53 PM Dec 1, 2009 2:34:08 PM	Raphael kpresser	✓
				Mark Version for Publication

Figure 6.5: Here two versions of the database are available - the "head" version is marked for publishing

6.5.1 Creating New Database Version

New database version is a snapshot of the head version at a specific time. The new version is stored in the archive and is available only for reading. Compilers continue working on the head version.

Procedure

- 1. Go to the Versioning register
- 2. Tick the check box *I am sure I want to do this* to confirm that and thus confirm that a new version wants to be created (Figure 6.5.1-1)
- 3. Enter name of a new version into the text field Version name
- 4. Click the Create New Version button and new version is created after a while (Figure 6.5.1-2). The newly created version can be seen in drop down window of the Version register in FoodCASE Compiler Client

Note: Name of the version in the field "Text" can include own numbering, naming and dates.

FC FoodCASE Admin									
File Help									
General Setting User Admi	inistration EuroFIR Thesaur	i User Thesauri Versioning Food Indexer (L	anguaL) Data Quality Analys	is					
Create a new version									
Version name	Version name working version								
Creating a new version w	ill copy all data from the agg	regated level into the new version.							
✓ I am sure I want to do				Create New Version					
Existing versions									
Id	Text	Creation	Creation By	Public					
	4 Test	May 10, 2010 1:54:53 PM	Raphael						
	1 head	Dec 1, 2009 2:34:08 PM	kpresser	✓					
				Mark Version for Publication					

Figure 6.5.1-1

FC FoodCASE Admin									
File Help									
General Setting User Admin	istration EuroFIR The	esauri User Thesauri Versioning	Food Indexer (LanguaL) Data Qua	lity Analysis					
Create a new version	I								
Version name									
Creating a new version will	conv all data from the	e aggregated level into the new v	ersion						
✓ I am sure I want to do				Create New Version					
Existing versions									
Id	Text	Creation	Creation By	Public					
5	working version	Mar 22, 2013 11:47:15 AM	janka.porubska						
4		May 10, 2010 1:54:53 PM	Raphael						
1	head	Dec 1, 2009 2:34:08 PM	kpresser						
				Mark Version for Publication					

Figure 6.5.1-2

6.5.2 Numbering the Database Versions

Database numbers of versions are assigned automatically by software.

Following principle is applied for numbering different database versions:

- 1 Current version,
- 2 First archived version, which is oldest version,
- 3 Second archived version, which is the second oldest version
- ...
- n The latest archived version available

Anytime a new version of the database is created in the Versioning register, it is identified with number following chronologically (n+1).

6.5.3 Marking Version for Publishing

Any version on the list can be marked for publication by setting cursor on a version and click the **Mark Version for Publication** button (or by putting a tick in the check box). This version is marked as the public version. This mark can for instance, be used to show only this data on a website.

6.6 Data Quality Analysis

This register is used for setting qualitative parameters and frequency of data quality assessment. Assessment can be run only in FoodCASE Administration Tool over the current version. There are six tabs within this register.

6.6.1 General Principles

For quality assessment purposes there are applied various principles in FoodCASE that are on the cutting research edge in the area of data quality. As data quality is quite complex topic, FoodCASE offers maximum flexibility for the definition of quality measurement. In order, it is necessary that to use SQL-like syntax to define some of the measurement parameters. These functionalities are described in the following.

6.6.2 Quality Entities

This is a list of standard entities in FoodCASE (Figure 6.6.2-1). Quality entities are used to define on what business object is quality assessed. The list of quality entities is complete so that no entities must be added. Anyway, to modify a quality entity, it is helpful to understand the database structure of FoodCASE.

FoodCASE A	Admin				
e Help					
Jser administra	ation EuroFIR Thesauri User 1	Thesauri Versioning Food Inde	xer (LanguaL)	Data Quality Analysis	
ata Quality Ana	alysis Toolkit Administration				
uality Entities	Quality Entity Eilter Quality R	equirements Quality Assessme	te Run Quali	ity Assessment Quality Assess	ment Timer Maintenance
uality Entities		equirements Quality Assessine	its Kull Quul	ity Assessment Quality Assess	ment rimer maintenance
<u> </u>		Entity Name	Alias	Key Column	
			Allas		
		tblsinglefood	T	f.idsinglefood	f.singlefoodhidden = 'f'
		tblsinglefoodcomponent tblaggrfood	c af	c.idsinglefoodcomp af.idaggrfood	join tblsinglefood f on c.singlefoodcompidsinglefood=f.i. af.aggrfoodidversion = 1
		tblreference	rf	rf.idreference	rf.referencehidden = 'f'
		tblaggrfoodcomponent	ac	ac.idaggrfoodcomp	ac.aggrfoodcompidversion = 1
10 A		tblrecipe	rp	rp.idrecipe	rp.recipeidversion = 1
		tbltest	tt	t.idtest	t.idetest = 1
Refresh					7 rows Open New Delete

Figure 6.6.2-1: Based on defined condition quality assessment is conducted on the latest (actual) database at aggregated food, aggregated component, recipe level and at the "test entity". Quality assessment is not conducted on the references and on the single database level

FC FoodCASE Admin								
File Help								
User administration EuroFIR Thesauri User Thesauri Versioning Food Indexer (LanguaL) Data Quality Analysis								
Data Quality Analysis Toolkit Administration								
		lity Assessments Run	In Quality Assessment Quality Assessment Timer Maintenance					
Quality Entities	ity Requirements Qua	ity Assessments Kun	In Quality Assessment Quality Assessment Timer Maintenance					
Entity Id Display Name Entity Nar	ame 🔽 Alias 🔻	Koy Column	Condition					
16 Aggregated Comp tblaggrfoo			ac.aggrfoodcompidversion = 1					
13 Aggregated Food tblaggrfoo 17 Recipe tblrecipe		af.idaggrfood rp.idrecipe	af.aggrfoodidversion = 1 rp.recipeidversion = 1					
17 Recipe tblrecipe 15 Reference tblreferer			rf.referencehidden = 'f'					
		c.idsinglefoodcomp	join tblsinglefood f on c.singlefoodcompidsinglefood=f.idsinglefood an					
7 Single Food tblsinglefo			f.singlefoodhidden = 'f'					
1001 test entity tbltest		t.idtest	t.idetest = 1					
Entity Id 13 Display Name Aggr Entity Name tblag Alias af	/ Detail ave & close 📰 Close gregated Food aggrfood daggrfood							
Refresh Condition af.ac	aaarfoodidversion = 1		7 rows Open New Delete					

Figure 6.6.2-2: Entities can be modified by use of the **Open**, **New** and **Delete** buttons

6.6.3 Quality Entity Filter

It is a table for defining terms for filtering data according to various descriptors when setting criteria for quality assessment analysis. For example, aggregated components can be filtered based on the Method Indicator thesaurus (Figure 6.6.3-1). These filter parameters can be subsequently seen in Data Quality Analysis Toolkit which is accessible via Compiler Client (Figure 6.6.3-2). Standard buttons **Open**, **New**, **Delete** and **Refresh** are used for setting filter parameters to an entity.

e Help												
ser administration EuroFIR Thes	auri User Thesauri Ve	rsioning Food Indexer (La	nguaL) Data Qu	ality Analysis								
ata Quality Analysis Toolkit Admin		51	5 7									_
uality Entities Quality Entity Filter	Quality Requirements	Quality Assessments Ru	in Quality Assess	ment Quality A	ssessme	ent Timer	Maintena	nce				
uality Entity Filter												
Entity Name	Filter Name	Filter Column	Join Table	Join Coulu		Caluman						5
	Acquisition Type	{4}.aggrfoodcompid.										1
4 Aggregated Component 8 Aggregated Component	Creation User	{4}.creationby	widequisition	a.iuacquisitio	. a.acqu	пысюптур	. <u> </u>	Jul 23,	. rmock	Jul 23, Jul 23,		1
Aggregated Component	Td	{2}					v V		. rmock	Jul 23,		1
Aggregated Component	Method Indicator	{4}.aggrfoodcompid.	tblmethodind	m.idmethodin.	m.met	hodindica			. rmock	Jul 23,		
2 Aggregated Component	Method Type	{4}.aggrfoodcompid.							. rmock	Jul 23,		1
Aggregated Component	1				X	/F = =	V		. rmock			1
Aggregated Component	C Quality Entity	y Filter Detail			~	ode	v	Jul 23,	. rmock	Jul 23,	rmock	1
Aggregated Component						etypedesc	. 🗸	Jul 23,	. rmock	Jul 23,		1
Aggregated Component	🔄 🔚 Save 💎 S	ave & close 🚽 Close				ondatana			. rmock	Jul 23,		
) Aggregated Component		••					V		. rmock	Jul 23,		4
5 Aggregated Component	Filter Id 43	3					v		. rmock	Jul 23,		
7 Aggregated Food	Catilus .					_	v		. rmock	Jul 23,		4
Aggregated Food	Entity A	ggregated Component			•	_	1		. rmock	Jul 23,		ł
7 Aggregated Food 1 Aggregated Food	Filter Name	ethod Indicator					J		. rmock . rmock	Jul 23, Jul 23,		4
Aggregated Food						ondatana	1000000		. rmock	Jul 23,		
Aggregated Food	Filter Column {4	I}.aggrfoodcompidmethodi	ndicator			onuatana			. rmock	Jul 23,		1
5 Aggregated Food	Join Table th	Imethodindicator m					v .		. rmock	Jul 23,		1
Recipe		internoundicator m					1		. rmock	Jul 23,		1
Recipe	j Join Column m	.idmethodindicator					v		. rmock	Jul 23,		1
Recipe	Name Column								. rmock	Jul 23,		
5 Recipe	Name Column m	Name Column m.methodindicatordescriptor							. rmock	Jul 23,		
I Recipe	Apply Condtion	Apply Condtion							. rmock	Jul 23,		
7 Recipe							v		. rmock	Jul 23,		4
5 Reference	4					isitiontyp		Jul 23,	. rmock	Jul 23,	rmock	1
Refresh								rows	Open		Delet	_

Figure 6.6.3-1



Figure 6.6.3-2

Quality Entity Filter Details

When setting quality entity filter (Figure 6.6.3-1), all information that can be defined in an SQL statement can be defined.

6.6.4 Quality Requirements

Here user defines measures for quality assessment. For instance, measure that check data consistency for sum of all components in food to give 100 (Figure 6.6.4-1 and 6.6.4-2). For adding, deleting and editing requirements use standard buttons **Open**, **New**, **Delete** and **Refresh**. However, the requirement is described by SQL language and that is why an IT specialist must specify it.

le Help											
Jser administrat	ion EuroFIR Thesa	uri User Thesauri Ver	rsioning Fo	od Indexer	(LanguaL) Data Q	uality	Analysis				
ata Quality Ana	lysis Toolkit Adminis	stration									
Quality Entities	Quality Entity Filter	Quality Requirements	Quality As	sessments	Run Quality Asses	sment	Quality A	Assessment Tin	ner Mainte	nance	
)uality Requirem	nents										
Requireme	Entity	Name		Description			ation	Creation	Mutation	Mutat	
167		VN: Standard deviation			leviation is valid n.						
167		VN: Standard error	1		error is valid numb				Jun 24, 20 Jul 16, 201		
1005		ENERC (kJ) does not m	atch to th						Mar 9, 201		
135		Every food must have a			arculated as follow		13, 201		Jul 22, 201		
172	Aggregated Foo		action fini				15, 201		Jun 24, 20		
136		For every food carbohy	drate (CH.,				13, 201		Jun 24, 20		
137		For every food energy					13, 201		Jun 24, 20		
138		For every food fat mus					13, 201		Jan 17, 20		
139		For every food protein					13, 201		Jun 24, 20		
140		For homemade food re					13, 201		Jun 24, 20		
171		If FAT = 0 or logical ze					13, 201		Jun 24, 20		
141		Minimum length of sing			e must have at lea.	Jun	13, 201	. rmock	Jun 24, 20		
142	Aggregated Foo	Mustfield English food	name			Jun	13, 201	. rmock	Jun 24, 20		
143		Mustfield EuroFIR class				Jun	13, 201	. rmock	Jun 24, 20		
144	Aggregated Foo	Mustfield restaurant or	homema				13, 201		Jun 24, 20	rmoc	k
145		Mustfield retention fact					13, 201		Jun 24, 20	rmoc	k
146		Scientific name or bran							Jun 24, 20	rmoc	k
1000		Sum of all component							Jan 17, 20		
1001		Sum of all component							Jan 17, 20		
1002		Sum of all fatty acids s							Jan 17, 20		
1004		Sum of CHO and FIBT							Jan 17, 20		
1003		Sum of sugar[SUGAR]			of sugar and starc				Jan 17, 20		
131		SY: Combination of lan					13, 201		Jun 24, 20		
132		SY: Combination of syr					13, 201		Jun 24, 20		
133	Aggregated Foo	SY: Mustfield synonym	term			Jun	13, 201	. rmock	Jun 24, 20	rmoc	k 🛛

Figure 6.6.4-1

FC Quality Req	uirement Detail
🔚 Save 🛷 S	Save & close 🛒 Close
Requirement Id	1000
Entity	Aggregated Food
Name	Sum of all component amounts must be 100g
Description	matrix unit = per 100g edible portion should sum to 100 grams. If the sum is excactly 100g, the rating is 1.0. If the sum is 99 grams or 101 grams, the rating is 0.99 and so on
Туре	Soft constraint
Assessment SQL	<pre>select (0), idaggifodcompidmatrixumit <> 9 then 1.0 else case when hostal <= 100 then total/100 when total <= 200 then (200-total)/100 else 0.0 end else (.2), collects(sum(case when aggrfoodcompidumit = 8 then cast(aggrfoodcompselectedvalue as float)/1000 when sggrfoodcompidumit = 1 then cast(aggrfoodcompselectedvalue as float)/1000 when if then (1) lef join thilaggrfoodcomponent afc on (2) = afc.aggrfoodcompidaggrfood lef join thilaggrfoodcomponent = c.idcomponent and (idcomponent in (61,400,282,486,11,382,473, 478,479, 480, 475,476,477,455,422,372,31,296,386) or component where (3) group by (2), aggrfoodname, aggrfoodcompidmatrixumit) as thi </pre>
Variables	<pre>{0} = <requirementid>, <assessmentid>; {1} = <entity> <alias>; {2} = <keycolumn>; {3} = <condition>; {4} = <alias></alias></condition></keycolumn></alias></entity></assessmentid></requirementid></pre>

Figure 6.6.4-2

Quality Requirement Details

When defining new measure for quality assessment (Figure 6.6.4-2), following information needs to be defined:

Entity – select it from the drop down window of the existing entities (entities can be modified in Quality Entities tab),

Name - enter name of measure,

Description – describe in details conditions of measure

Type – define if the requirement is a hard constraint, soft constraint or an indicator,

Assessment SQL – measurement of data quality requirement written in SQL-like manner.

6.6.5 Quality Assessment

Executed runs of quality assessment are listed here. The tab indicates who and when carried out the quality assessment (Figure 6.6.5-1). The name of the run can be modified using the **Open** button (Figure 6.6.5-2) or run can be deleted completely from the database by using the **Delete** button. Click on the **New** button redirects user to the Run Quality Assessment tab.

File Help User administration EuroFIR Thesauri User Thesauri Versioning Food Indexer (LanguaL) Data Quality Analysis Data Quality Analysis Toolkit Administration Ouality Entities Quality Entity Filter Quality Requirements Quality Assessments Run Quality Assessment Quality Assessment Timer Maintenant	
Data Quality Analysis Toolkit Administration Ouality Entities Quality Entity Filter Quality Requirements Quality Assessments Run Quality Assessment Quality Assessment Timer Maintenar	
Ouality Entities Quality Entity Filter Quality Requirements Quality Assessments Run Quality Assessment Quality Assessment Timer Maintenar	
Quality Assessments Run Quality Assessment Quality Assessment Timer Maintenan	
	nce
Quality Assessments	
Assessment Id Remarks Start Date Creation by	
28 Îtest 15.2.13 Feb 15, 2013 3:40:33 P Feb 15, 2013 4:11:57 P janka	
27 Test 3 Feb 13, 2013 4:58:06 P Feb 13, 2013 5:26:58 P kpresser	
26 test 2 Jan 18, 2013 2:15:38 PM Jan 18, 2013 2:40:44 P kpresser	
25 test 1 Jan 17, 2013 9:31:06 PM Jan 17, 2013 9:58:33 P kpresser	
Refresh 4 rows Open New De	elete

Figure 6.6.5-1

FC FoodCASE Admin							
File Help							
User administration EuroFIR Thesauri User Thesauri Versioning Food Indexer (LanguaL) Data Quality Analysis							
Data Quality Analysis Toolkit Admini	stration						
Ouality Entities	Quality Entity Filter	Quality Requirements			ements		
Quality Assessments	Run Quality Assessment	Qu	ality Asse	ssment Timer	Maintenance		
Quality Assessments							
Assess Remarks		Start Date		End Date	Creation by		
30 test 18.2.13				Feb 18, 2013 12:30:			
28 test .2.13 27 Test 3				Feb 15, 2013 4:11:5. Feb 13, 2013 5:26:5.			
26 test 2				Jan 18, 2013 2:40:44			
25 test 1				Jan 17, 2013 9:58:33			
Image: Solution part of the second							
Refresh			۲	5 ows Open	New Delete		

Figure 6.6.5-2

6.6.6 Run Quality Assessment

Here user can launch the quality assessment based on defined parameters.

The run takes quite long time and length depends on size of database and number of quality requirements set for data.

The progress of the analysis is indicated by the green line and by per cent of achieved checks. At the same time, particular requirements with number of hits on how many records met the requirement are displaying continually (Figure 6.6.6-2).

There is no special button to stop running of the quality assessment, however, by closing the application the analysis stops (Figure 6.6.6-4).

Before quality assessment is launched, user should define conditions under which analysis will run (e.g. entities, database versions, quality conditions, etc.; see chap. *6.6.1 - 6.6.5*).

Procedure

- 1. Go to the Run Quality Assessment tab and click the Run Quality Assessment button
- 2. Enter a name of the run and click the **OK** button (Figure 6.6.6-1)
- 3. The application starts analysis (which might take several minutes or even half an hour) (Figure 6.6.6-2)

- As soon as the assessment is done (Figure 6.6.6-3), user can see the results in the Data Quality Analysis Toolkit in the Compiler Client of FoodCASE (*Menu File* → *View* → *Data Quality Analysis (new)* → *Select a quality assessment*) and analyse them
- Note: For a large database, it might be best to start a quality assessment at the end of the day and let it run over night.

FC FoodCASE Admin								
File Help								
User administration EuroFIR Thesauri User Thesauri Versioning Food Indexer (LanguaL) Data Quality Analysis								
Data Quality Analysis Toolkit Admir	istration							
Quality Entities Quality Assessments	Ouality Entity Filter Run Quality Assessment	Quality	Quality Require Assessment Timer	ements Maintenance				
Quality Assessments	Run Quality Assessment	Quality .	Assessment Timer	Maintenance				
	Run Quality Asses	sment						
Progress:								
Output:								
	· · · · · · · · · · · · · · · · · · ·							
	Run Quality Assessment		×					
Please enter a remark:								
	QA5							
OK Cancel								

Figure 6.6.6-1

FC FoodCASE A	Admin								
File Help									
User administra	ation Euro	FIR Thesau	ri User T	hesauri Ve	ersioning	Food Indexer	(LanguaL) Data Quali	y Analysis	
Data Quality An	alysis Tooll	kit Administ	ration						
Quality Entities	Quality E	ntity Filter	Quality R	equirements	Quality	Assessments	Run Quality Assessme	nt Quality Assessment Timer Maintenan	ice
						Due Orieli	According		
						Run Quali	ty Assessment		
Progress:						1	16.04%		462 seconds elapsed
Output:									
151 Run: Contribu					of generation	on): 42844			
150 Run: Data old 149 Run: EC: Bran	d name: 38238	в	on date): 3	1238					
148 Run: EC: Comm 147 Run: EC: Gene									
146 Run: EC: Lab 145 Run: EC: Num									
144 Run: EC: Port									
143 Run: EC: Refe 142 Run: ENERC (k				(9		1460			
141 Run: EC: Samp			carcurated	mergy (Swiss	ioimuia)	1105			
140 Run: EC: Samp. 139 Run: EuroFIR:									
138 Run: EuroFIR: 138 Run: EuroFIR:									
137 Run: EuroFIR:	137 Run: EuroFIR: Is food group known: 38238							=	
136 Run: EuroFIR:									-
135 Run: EuroFIR: Is the heat treatment known: 38238 134 Run: EuroFIR: Is unit unequivocal: 38238									
133 Run: EuroFIR: Number of analytical samples: 38238									
132 Run: EuroFIR: Was brand provided: 38238 131 Run: EuroFIR: Was commercial name provided: 38238									
14 kun: suroin: was commercial name province: datad 130 kun: EuroFIR: Was consumers/dietary/label claim info provided: 38238									
129 Run: EuroFIR: Was generic name provided: 38238									

Figure 6.6.6-2

FoodCASE Admin	_ 🗆 🗙				
File Help					
User administration EuroFIR Thesauri User Thesauri Versioning Food Indexer (LanguaL) Data Quality Analysis					
Data Quality Analysis Toolkit Administration					
Quality Entities Quality Entity Filter Quality Requirements Quality Assessments Run Quality Assessment Quality Assessment Timer Maintenance					
Run Quality Assessment					
Progress: done 195	1 seconds elapsed				
ridgiess. dolle 155.	1 seconds elapsed				
Output:					
107 Init Cache: Every food must have at least 4 component values					
106 Init Cache: Fill factor 105 Init Cache: EuroFIR: Were samples from more than one location taken					
104 Init Cache: Fill factor					
103 Init Cache: For every food carbohydrate (CHOT or CHO) must be provided					
102 Init Cache: For every food carbohydrate (GNOT or CRO) must be provided 101 Init Cache: EuroFIR: Were samples from more than one season taken					
100 Init Cache: For every food energy must be provided					
99 Init Cache: For every food energy must be provided					
98 Init Cache: For every food fat must be provided					
97 Init Cache: For every food fat must be provided					
96 Init Cache: For every food protein must be provided 95 Init Cache: For every food protein must be provided					
94 Init Cache: For every incredient amount must be > 0					
33 Init Cache: For every ingredient at least one preparation method should be specified					
92 Init Cache: For homemade food recipe description must be provided					
91 Init Cache: For homemade food recipe description must be provided					
[90 Init Cache: If FAT = 0 or logical seco them all other fatty acids can exists but not > 0 (39 Init Cache: If FAT = 0 or logical seco them all other fatty acids can exists but not > 0					
by into Cache: ir fai - 0 or logical zero taen all other fatty acids can exists out not > 0 88 Into Cache: Given year of generation causes generation by to be mandatory					
87 Init Cache: How well does food match					
86 Init Cache: Is food national representative					
55 Init Cache: Matrix unit cannot be used for aggregation					
94 Init Cache: Method indicator inown 93 Init Cache: Method indicator inown	=				
53 int Cache: Method indicator inown 52 Init Cache: Method parameter annohatory for protein calculated from nitrogen					
SI Init Cache: Method parameter manadotory for protein calculated from total fat					
80 Init Cache: Minimum length of single food name >= 2					
79 Init Cache: Method type known					
78 Init Cache: Minimum Length of single food name >= 2 77 Init Cache: Miniful English food name					
77 Init Cache: Mustrield English food name 76 Init Cache: Mustrield English food name					
75 Init Cache: Mustified Buroff Relassification					
74 Init Cache: Mustfield EuroFIR classification	T				

FC FoodCASE Admin							
File Help							
User administration EuroFIR Thesauri User Thesauri Versioning Food Indexer (LanguaL) Data Quality Analysis							
Data Quality Analysis Toolkit Administration							
Quality Entities Quality Entity Filter Quality Requirer	ments Quality Assessments Run Quality Assess	Syment Quality Assessment Timer Maintenance					
	Run Quality Assessment						
Progress:	2.46%	56 seconds elapsed					
Output: 161 Run: Acquisition type known: 225 160 Run: Acquisition type known: 3228 195 Run: At least one ingredient should exist: 324 185 Run: At least one constributing value should exist: 42844 186 Run: At least one reference should exist: 324							
Warning Are you sure you wa	ant to close the admin tool while the qualit	ity assessment is still running?					

Figure 6.6.6-4

6.6.7 Quality Assessment Timer

In FoodCASE Administration Tool periodicity of the assessment can be set by timer to be carried out regularly. When timer is set, analysis can run automatically without need to start up any of the applications. That means that while only administrator is authorized to set parameters and timer to run the analysis, the results of the assessment can be whenever analysed by compilers in Data Quality Analysis Toolkit.

Procedure for setting/cancelling/resetting timer

- 1. Go to the Quality Assessment Timer tab (Figure 6.6.7-1)
- 2. Click the Register Timer button
- 3. Define start time and interval for regular run of analysis (Figure 6.6.7-2) and click the **Save** (or **Save and Close**) button
- 4. Timer can be cancelled or rescheduled by using the **Cancel Timer** and the **Reschedule Timer** buttons, respectively (Figure 6.6.7-3)
- Note: The timer can launch the earliest run shortly after midnight of the actual date. The shortest frequency for running the analysis is 1 day.



Figure 6.6.7-1

FoodCASE Admin	_ D X
File Help	
User administration EuroFIR Thesauri User Thesauri Versioning Food Indexer (LanguaL) Data Quality Analysis	
Data Quality Analysis Toolkit Administration	
Quality Entities Quality Entity Filter Quality Requirements Quality Assessments Run Quality Assessment Quality Assessment Ti	mer Maintenance
Quality Assessment Timer Star Start Interval	

Figure 6.6.7-2

FC FoodCASE Admin								
File Help								
User administration EuroFIR Thesauri User Thesauri Versioning Food Indexer (LanguaL) Data Quality Analysis								
Data Quality Analysis Toolkit Adminis	stration							
Quality Entities		ntity Filter		auirements				
Quality Assessments	Run Quality Assessn	nent	Quality Assessment Timer	Maintenance				
	Quality Asse	essment Ti	mer					
	Start	16:00						
	Interval	1 days						
	Next Execution	Tue Feb 19 1	5:00:00 CET 2013					
	Cancel Timer	Resche	dule Timer					

Figure 6.6.7-3

7 FoodCASE Administration Tool vs. Compiler Client Application

There is no limitation for working on both applications at the same time; however, changes conducted in Administration Tool are not applied in FoodCASE Compiler Client unless Compiler Client is restarted.

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