

DATA BASE DEVELOPMENT  
Lillian White, Dietary Analysis and Prescription Services, Inc.  
Jean Pennington, Food and Drug Administration

QUESTIONS DISCUSSED:

1. Recipe calculation programs:

Use of USDA Hnd 102 to determine moisture/fat loss or gain (dry macaroni, etc.).

Data from Hnd 102 is computerized and adjusted into food codes in the data base.

2. Use of program to evaluate nutrient density and % RDA.
3. Composition of water; use of water softeners; effect of mineral content of water on mineral intake.
4. Availability of data on allergens, caffeine and other non-nutrients.
5. Documentation for nutrient values; public domain of values; copyright of data.
6. Clearing house for nutrient data.
7. Problem of freezing data at one point in time.
8. How to input values.
9. How to incorporate data from different sources.