ABSTRACT: The objective was to develop a database for conducting home food supply inventories and assessing nutrient availability. Universal Product Codes (UPCs) and handheld barcode scanners were identified as an efficient data collection method; however, few databases link UPNs with nutrient data and none permitted the calculation of nutrient content using commercial software. An exhaustive search located two large databases (>10,000 foods) linking UPCs and nutrient data (Gladson Interactive, Lisle, IL; FoodFacts.com, Edison, NJ). These databases were insufficient because many foods lack standard UPNs (e.g., those with retailer assigned UPNs like raw meats) or have no UPC (e.g., raw produce, homemade foods, premium foods). Thus, USDA Standard Reference data were married with UPC databases and formatted to permit data to be accessed and recorded on a household basis using commercial software (FoodWorks, Long Valley, NJ) for this study. Modifications allowed researchers to create home food inventories by scanning UPCs, performing “keyword” searches to locate foods lacking standard UPNs, and expanding the database to include additional UPNs and foods by manually adding Nutrition Facts data or importing data from other sources. Pilot testing (n=100 households) revealed that of the 17,844 foods recorded, 15,834 (89%) had standard UPNs; the remainder were selected by keyword or added to the database. Households averaged 178.4±62.5 SD foods (range = 72 to 389). The average inventory took ~2 hours. UPC databases are an efficient, viable method for gathering household food supply data; however, limited availability and high costs often put these databases out of reach to researchers.}

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