

Japanese Food Ontology

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Motivation

Nutrition is a very important for health. Scientific research is trying to answer many questions such as:

- Is the nutrition adequate (quantity and quality) ?
- What is the impact of population nutritional trend and habits on their health?
- What are the individual differences related to food that can affect a person's health, such as allergy.
- Well designed Nutritional research requires unified terminology and adequate food description to make reliable and comparable results.
 - Food is affected by culture, geographic area and available resources. Hence, it is difficult to unify the terminology.
 - No appropriate ontology for food common in Japanese culture.
 - There are multiple resources produced for specific purposes (not complete and not unified).
 - This data is not easily accessible as they are not well organized and not machine readable
- In this work we are aiming to produce a unified food ontology the solve these issues and cover Japanese food culture and habits.

Food groups Used for the National Health and Nutrition Survey (FGNHNS)

- National Health and Nutrition Survey (NHNS)
 - Purpose: to assess nutritional intake and style to facilitate health promotion
 - Participants: 3412 households in 300 districts.
 - Data collected: physical measurements as well as blood tests.
 - Food was categorized, the amount of intake was assessed.
- FGNHNS
 - Hierarchical classification of foods into three levels of large, medium, and small for 1630 of Japanese foods
 - Large group
 - 17 categories: Cereals, Pulses, Vegetables, Fruits, Algae, Meats, Milks etc.
 - Medium group
 - 33 categories: Rice and Rice products, Wheat flour and Wheat products etc.
 - Small group
 - 98 categories: Rice, Rice products, Wheat flour, Breads (except Japanese buns) etc.

Why we choose FGNHNS?

- It has a hierarchical structure of large group, medium group, and small group.
- Food names conform to the Japanese Standard Commodity Classification by the Ministry of Internal Affairs and Communications.
- But there are some Issue.
 - We have to consider the vocabulary variation in Japanese language.
 - Ex) Donut is ドーナッツ but ドーナツ are more widespread than it.
 - If the average person does a normal search, there are no hits.
 - Synonym is required.

What have we done

- We converted the FGNHNS classification to a proper ontology.
- Included the three hierarchy levels to facilitate using it in research.
- Add labels in Japanese as well as English languages.
- Use the required labels and URI schema to produce RDF structure.

FGNHNS alpha version was published on BioPortal

Large classification

rdfs:label
“Cerials”@en ,
“穀類”@ja .

Medium classification

rdfs:label
“Rice and rice products”@en ,
“米・加工品”@ja .

Small classification

rdfs:label
“Rice”@en ,
“米”@ja .

rdfs:label
“<Cooked paddy rice> Well-milled rice”@en ,
“精白米めし”@ja .
fgnhns:synonym “ごはん”@ja . *should be asserted*



A screenshot of the TEMP ontology editor interface. The browser address bar shows the URL: http://purl.obolibrary.org/obo/TEMP. The interface includes a menu bar (File, Edit, View, Reasoner, Tools, Refactor, Window, Ontop, Help) and a search bar. The main area displays the class hierarchy for 'はいが精米めし' (NIBIOHN_NHNSFG:1100010). The hierarchy shows 'food_groups' as the parent class, with sub-classes like 'いも類', 'きのこ類', '乳類', '卵類', '嗜好飲料類', '果実類', '油類', '砂糖・甘味料類', '種実類', '穀類', 'その他の穀類・加工品', '小麦・加工品', and '米・加工品'. The '米・加工品' class is expanded, showing sub-classes like 'はいが精米', '七分つき米', '七分つき米おもゆ', '七分つき米めし', and '七分つき米五分かゆ'. The right panel shows the 'Annotations' for 'はいが精米めし', including an rdfs:label in Japanese ('はいが精米めし') and English ('<Cooked paddy rice> Well-milled rice with embryo'), an id ('NIBIOHN_NHNSFG:1100010'), and a description ('はいが精米めし'). The bottom status bar indicates 'No Reasoner set. Select a reasoner from the Reasoner menu' and 'Show Inferences'.

Future plan

- Continue improving of FGNHNS ontology
 - OWL description improvement
 - Elimination of term notation fluctuation
 - Treatment of suitable term not in food groups
 - Ask nutritionist for feed back and satisfy their needs.
- Collaborate and Integrate our work with Foodon
 - Enrich the content of Japanese food in Foodon
- Extend the produced ontology by including other Japanese food information

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