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Impact of the NYC Sugar Sweetened Beverage Policy on Calories Purchased and Consumed: Data on Fast Food Purchases, Dietary Patterns, and Retail Beverage Environments in New York City, Newark, and Jersey City, 2013-2014

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P.I. Codebook for Dietary Recall Data

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Impact of the NYC Sugar Sweetened Beverage Policy on Calories Purchased and Consumed: Dietary Recall Data

April 12, 2018

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1 Data Description

Background: As part of a planned evaluation of New York Citys proposed soda portion cap policy, we collected 24-hour dietary recall data from fast food restaurant customers in New York City and two cities in New Jersey. Baseline data collection was conducted in three waves: Wave 1 began in early January 2013 and ended in April 2013; Wave 2 was conducted from August to November 2013; and Wave 3 was conducted between January and June 2014.

Data Collection: The dietary recall data represent the first 1,000 individuals (plus a small additional number to ensure a usable sample of 1,000) who participated in the point-of-purchase survey at fast food restaurants in NYC and NJ and also volunteered to and subsequently completed a dietary recall. Data were collected using a free, online multi-pass dietary recall program developed by the National Cancer Institute, called ASA24: Automated Self-administered 24-hour Recall (asa24.nci.nih.gov/researchersite/). Although this program was developed so that the dietary recalls could be self-administered, we instead used the program as a computer-assisted telephone interview (CATI) device. Trained researchers conducted the dietary recalls with participants over the telephone from January through June 2014.

Data Structure: The data are made available here in the long format in which each observation includes a single food item. These food items can be collapsed into meal- and/or day- level observations for each recall participant. Dietary recall participants are identified in by a unique identifier (receiptID). Researchers can also use this unique identifier in order to combine the dietary recall with the point-of-purchase or receipt databases. These data need to be merged first with the receipt or the point-of-purchase databases before merging them to store environmental scans as this dataset does not have the NEMS location variable (nemslocationindicator) needed to merge to store-level data sets.

2 Variable Description

2.1 List of Variables in the Dietary Recall Database

Table 1: List of Variables in the Dietary Recall Database

Varlist	Variable Label	Variable Type
receiptID	Observation Number	String - Categorical
intakedate	Date of recall.	Numeric - Categorical
intakeday	intakeday Day of week of recall.	String - Categorical
occ_time	Time of eating occasion.	String - Categorical
occ_name	Name of eating occasion.	String - Categorical
location	Where did you eat this food?	String - Categorical
foodnum	FoodListTerm (FLT) or Supplement Sequence number within the recall	Numeric - Categorical
foodtype	Type of food reported	Numeric - Categorical
codenum	Food code sequence number within a meal	Numeric - Categorical
foodcode	Food code	Numeric - Categorical
modcode	Recipe Modification Code from FNDDS	Numeric - Categorical
howmany	The 'final' QUANTITYFINAL value calculated from Analysis Business rules	Numeric - Categorical
subcode	Subcode for portion	Numeric - Categorical
portioncode	Measure description number	Numeric - Categorical
foodamt	Amount of food in grams; the calculated individual 'PortionWeight'	Numeric - Categorical
kcal	Energy (kcal)	Continous
prot	Protein (g)	Continous
tfat	Total Fat (g)	Continous
carb	Carbohydrate (g)	Continous
mois	Water (g)	Continous
alc	Alcohol (g)	Continous
caff	Caffeine (mg)	Continous
theo	Theobromine (mg)	Continous
sugr	Sugars, total (g)	Continous
fibe	Fiber, total dietary (g)	Continous
calc	Calcium (mg)	Continous
iron	Iron (mg)	Continous
magn	Magnesium (mg)	Continous
phos	Phosphorus (mg)	Continous
pota	Potassium (mg)	Continous
sodi	Sodium (mg)	Continous
zinc	Zinc (mg)	Continous
copp	Copper (mg)	Continous
sele	Selenium (mcg)	Continous

Table 1: List of Variables in the Dietary Recall Database

Varlist	Variable Label	Variable Type
vc	Vitamin C (mg)	Continous
vb1	Thiamin (mg)	Continous
vb2	Riboflavin (mg)	Continous
niac	Niacin (mg)	Continous
vb6	Vitamin B-6 (mg)	Continous
fola	Folate, total (mcg)	Continous
fa	Folic acid (mcg)	Continous
ff	Folate, food (mcg)	Continous
fdfe	Folate, DFE (mcg_DFE)	Continous
vb12	Vitamin B-12 (mcg)	Continous
vara	Vitamin A, RAE (mcg_RAE)	Continous
ret	Retinol (mcg)	Continous
bcar	Carotene, beta (mcg)	Continous
acar	Carotene, alpha (mcg)	Continous
cryp	Cryptoxanthin, beta (mcg)	Continous
lyco	Lycopene (mcg)	Continous
lz	Lutein + zeaxanthin (mcg)	Continous
atoc	Vitamin E, alpha-tocopherol (mg)	Continous
vk	Vitamin K, phylloquinone (mcg)	Continous
chole	Cholesterol (mg)	Continous
sfat	Fatty acids, total saturated (g)	Continous
s040	4:0 (g)	Continous
s060	6:0 (g)	Continous
s080	8:0 (g)	Continous
s100	10:0 (g)	Continous
s120	12:0 (g)	Continous
s140	14:0 (g)	Continous
s160	16:0 (g)	Continous
s180	18:0 (g)	Continous
mfat	Fatty acids, total monounsaturated (g)	Continous
m161	16:1 (g)	Continous
m181	18:1 (g)	Continous
m201	20:1 (g)	Continous
m221	22:1 (g)	Continous

Table 1: List of Variables in the Dietary Recall Database

Varlist	Variable Label	Variable Type
pfat	Fatty acids, total polyunsaturated (g)	Continous
p182	18:2 (g)	Continous
p183	18:3 (g)	Continous
p184	18:4 (g)	Continous
p204	20:4 (g)	Continous
p205	20:5 n-3 (g)	Continous
p225	22:5 n-3 (g)	Continous
p226	22:6 n-3 (g)	Continous
vitd	Vitamin D (D2 + D3)	Continous
choln	Choline, total	Continous
vite_add	Vitamin E, added	Continous
b12_add	Vitamin B-12, added	Continous
equivflag	Equivalents Flag ; kept as is; simply sent on to researcher	Continous
g_total	Total number of grain ounce equivalents	Continous
g_whl	Number of whole grain ounce equivalents	Continous
g_nwhl	Number of non-whole grain ounce equivalents	Continous
v_total	Total number of vegetable cup equivalents excl legumes	Continous
v_drkgr	Number of dark-green vegetable cup equivalents	Continous
v_orange	Number of orange vegetable cup equivalents	Continous
v_potato	Number of white potato cup equivalents	Continous
v_starcy	Number of other starchy vegetable cup equivalents	Continous
v_tomato	Number of tomato cup equivalents	Continous
v_other	Number of other vegetable cup equivalents	Continous
f_total	Total number of fruit cup equivalents	Continous
f_citmlb	Number of citrus melon berry cup equivalents	Continous
f_other	Number of other fruit cup equivalents	Continous
d_total	Total number of milk group (milk yogurt & cheese) cup equivalents	Continous
d_milk	Number of milk cup equivalents	Continous
d_yogurt	Number of yogurt cup equivalents	Continous
d_cheese	Number of cheese cup equivalents	Continous
m_mpf	Oz cooked lean meat from meat poultry fish	Continous
m_meat	Oz cooked lean meat from beef pork veal lamband game	Continous
m_organ	Oz cooked lean meat from organ meats	Continous
m_frank	Oz cooked lean meat from franks sausages luncheon meats	Continous

Table 1: List of Variables in the Dietary Recall Database

Varlist	Variable Label	Variable Type
m_poult	Oz cooked lean meat from chicken poultry andother poultry	Continous
m_fish_hi	Oz cooked lean meat from fish other seafoodhigh in Omega-3	Continous
m_fish_lo	Oz cooked lean meat from fish other seafoodlow in Omega-3	Continous
m_egg	Oz equivalents of lean meat from eggs	Continous
m_soy	Oz equivalents of lean meat from soy product	Continous
m_nutsd	Oz equivalents of lean meat from nuts and seeds	Continous
legumes	Number of cooked dry beans and peas cup equivalents	Continous
discfat_oil	Grams of discretionary Oil	Continous
discfat_sol	Grams of discretionary Solid fat	Continous
add_sug	Teaspoon equivalents of added sugars	Continous
a_bev	Total drinks of alcohol ;	Continous
wholefrt	Whole fruit - this is a derived variable to calculation of the HEbe used in the	Continous
foodcomp	This is an indicator which shows, per food, nutrient dataif the portion and/or nutrient data	Numeric - Categorical
food_description	Description of Food, based on FNDDS FoodCode where applicable	String - Categorical

3 Statistics from sample

3.1 Summary Statistics - Dietary Recall Data

Table 2: Summary Statistics for Dietary Recall Data

Variable	Mean	Std. Dev.	N
Energy (kcal)	144.88	213.13	38877
Protein (g)	6.07	11.81	38877
Total Fat (g)	5.52	10.01	38877
Carbohydrate (g)	17.61	34.15	38877
Water (g)	166.37	284.7	38877
Alcohol (g)	0.26	7.07	38877
Caffeine (mg)	7.41	31.14	38877
Theobromine (mg)	1.88	17.91	38877
Sugars, total (g)	7.73	25.31	38877
Fiber, total dietary (g)	1.03	2.22	38877
Calcium (mg)	57.96	118.91	38877
Iron (mg)	1.09	2.34	38877
Magnesium (mg)	18.86	28.35	38877
Phosphorus (mg)	87.66	139.35	38877
Potassium (mg)	169.17	255.12	38877
Sodium (mg)	253.28	416.47	38877
Zinc (mg)	0.8	1.82	38877
Copper (mg)	0.09	0.25	38877
Selenium (mcg)	8.4	17.36	38877
Vitamin C (mg)	6.32	25.12	38877
Thiamin (mg)	0.11	0.24	38877
Riboflavin (mg)	0.14	0.26	38877
Niacin (mg)	1.79	3.77	38877
Vitamin B-6 (mg)	0.14	0.33	38877
Folate, total (mcg)	28.91	67.07	38877
Folic acid (mcg)	14.2	55.3	38877
Folate, food (mcg)	14.7	31.22	38877
Folate, DFE (mcg_DFE)	38.87	102.99	38877
Vitamin B-12 (mcg)	0.35	1.63	38877
Vitamin A, RAE (mcg_RAE)	43.81	167.87	38877
Retinol (mcg)	29.12	133.9	38877
Carotene, beta (mcg)	158.84	1082.1	38877
Carotene, alpha (mcg)	29.12	358.09	38877
Cryptoxanthin, beta (mcg)	4.76	39.22	38877
Lycopene (mcg)	346.78	2251.04	38877
Lutein + zeaxanthin (mcg)	122.96	1012.16	38877
Vitamin E, alpha-tocopherol (mg)	0.49	1.25	38877
Vitamin K, phylloquinone (mcg)	8.71	52.3	38877
Cholesterol (mg)	23.36	69.79	38877
Fatty acids, total saturated (g)	1.8	3.57	38877
4:0 (g)	0.04	0.13	38877
6:0 (g)	0.02	0.07	38877
8:0 (g)	0.02	0.07	38877
10:0 (g)	0.03	0.1	38877

Continued on next page...

... table 2 continued

Variable	Mean	Std. Dev.	N
12:0 (g)	0.05	0.31	38877
14:0 (g)	0.15	0.42	38877
16:0 (g)	0.99	1.89	38877
18:0 (g)	0.46	0.94	38877
Fatty acids, total monounsaturated (g)	2.02	3.99	38877
16:1 (g)	0.09	0.25	38877
18:1 (g)	1.88	3.75	38877
20:1 (g)	0.02	0.05	38877
22:1 (g)	0	0.02	38877
Fatty acids, total polyunsaturated (g)	1.21	2.69	38877
18:2 (g)	1.05	2.42	38877
18:3 (g)	0.11	0.26	38877
18:4 (g)	0	0.01	38877
20:4 (g)	0.01	0.04	38877
20:5 n-3 (g)	0	0.04	38877
22:5 n-3 (g)	0	0.01	38877
22:6 n-3 (g)	0.01	0.06	38877
Vitamin D (D2 + D3)	0.29	1.19	38877
Choline, total	22.96	46.34	38877
Vitamin E, added	0.02	0.52	38877
Vitamin B-12, added	0.06	0.66	38877
Equivalents Flag ; kept as is; simply sent on to researcher	0.83	0.38	38878
Total number of grain ounce equivalents	0.46	1.12	38877
Number of whole grain ounce equivalents	0.05	0.33	38877
Number of non-whole grain ounce equivalents	0.41	1.06	38877
Total number of vegetable cup equivalents excl legumes	0.1	0.3	38877
Number of dark-green vegetable cup equivalents	0.01	0.11	38877
Number of orange vegetable cup equivalents	0.01	0.06	38877
Number of white potato cup equivalents	0.02	0.17	38877
Number of other starchy vegetable cup equivalents	0.01	0.07	38877
Number of tomato cup equivalents	0.02	0.13	38877
Number of other vegetable cup equivalents	0.03	0.14	38877
Total number of fruit cup equivalents	0.07	0.33	38877
Number of citrus melon berry cup equivalents	0.03	0.24	38877
Number of other fruit cup equivalents	0.04	0.22	38877
Total number of milk group (milk yogurt & cheese) cup equivalents	0.09	0.33	38877
Number of milk cup equivalents	0.04	0.22	38877
Number of yogurt cup equivalents	0	0.05	38877
Number of cheese cup equivalents	0.05	0.24	38877
Oz cooked lean meat from meat poultry fish	0.39	1.3	38877
Oz cooked lean meat from beef pork veal lamb and game	0.12	0.77	38877
Oz cooked lean meat from organ meats	0	0.05	38877
Oz cooked lean meat from franks sausages luncheon meats	0.05	0.39	38877
Oz cooked lean meat from chicken poultry and other poultry	0.17	0.88	38877
Oz cooked lean meat from fish other seafood high in Omega-3	0.01	0.26	38877
Oz cooked lean meat from fish other seafood low in Omega-3	0.04	0.44	38877
Oz equivalents of lean meat from eggs	0.04	0.27	38877
Oz equivalents of lean meat from soy product	0.01	0.21	38877
Oz equivalents of lean meat from nuts and seeds	0.02	0.33	38877

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... table 2 continued

Variable	Mean	Std. Dev.	N
Number of cooked dry beans and peas cup equivalents	0.01	0.1	38877
Grams of discretionary Oil	1.22	4.56	38877
Grams of discretionary Solid fat	3.04	7.18	38877
Teaspoon equivalents of added sugars	1.19	5.68	38877
Total drinks of alcohol ;	0.02	0.5	38877
Whole fruit - this is a derived variable to be used in the calculation of the HE	0.03	0.2	38877

3.2 Frequencies - Dietary Recall Data

Name of eating occasion.	No.	Col %
Breakfast	10262	26.3
Brunch	362	0.9
Lunch	10060	25.8
Dinner	11309	29.0
Supper	902	2.3
Snack	4598	11.8
Just a Drink	1509	3.9
Total	39002	100.0

Where did you eat this food?	No.	Col %
Home	25243	64.7
Fast food restaurant	3238	8.3
Other restaurant	2674	6.9
Cafeteria	392	1.0
Bar or tavern	48	0.1
Work (not in cafeteria)	3220	8.3
Car	389	1.0
Sports or entertainment venue	198	0.5
Some place else	3255	8.3
Dont know	345	0.9
Total	39002	100.0

Type of food reported	No.	Col %
Primary	33430	85.7
Addition	5572	14.3
Total	39002	100.0

round	No.	Col %
1	13898	35.6
2	12608	32.3
3	12496	32.0
Total	39002	100.0

4 ASA 24 Documentation

Appendix B: Nutrients and Food Groups Included in ASA24™ Analysis Reports

The nutrients listed below are included in FNDDS version 4.1 (http://www.ars.usda.gov/services/docs.htm?docid=12089) and apply to Version 1 of the **ASA24**™ Respondent site (released 2011). The Beta version of **ASA24**™ used FNDDS version 1.0 – see http://www.ars.usda.gov/Services/docs.htm?docid=17030 for details on nutrients.

The food groups included in both Version 1 and the Beta version of **ASA24**™ are from the MyPyramid Equivalents Database (http://www.ars.usda.gov/Services/docs.htm?docid=17558). The Center for Nutrition Policy and Promotion's fruit database (http://www.cnpp.usda.gov/HealthyEatingIndexSupportFiles0102.htm) is used to derive the whole fruit variable.

Energy (kcal)

Macronutrients

- Protein (g)
- Total fat (g)
  - Fatty acids, total saturated (g)
  - Fatty acids, total monounsaturated (g)
  - Fatty acids, total polyunsaturated (g)
- Carbohydrate (g)
- Sugars, total (g)
- Fiber, total dietary (g)

- Individual fatty acids
  - 4:0 (g)
  - 6:0 (g)
  - 8:0 (g)
  - 10:0 (g)
  - 12:0 (g)
  - 14:0 (g)
  - 16:0 (g)
  - 18:0 (g)
  - 16:1 (g)
  - 18:1 (g)
  - 20:1 (g)
  - 22:1 (g)
  - 18:2 (g)
  - 18:3 (g)
  - 18:4 (g)
  - 20:4 (g)
  - 20:5 n-3 (g)

  - 22:5 n-3 (g)
  - 22:6 n-3 (g)
- Cholesterol (mg)

Water (g)

Alcohol (g)

Vitamins

- Vitamin A, RAE (mcg_RAE)
- Retinol (mcg)
- Carotenoids
  - Carotene, alpha (mcg)
  - Carotene, beta (mcg)
  - Cryptoxanthin, beta (mcg)
  - Lutein + zeaxanthin (mcg)
  - Lycopene (mcg)
- Thiamin (mg)
- Riboflavin (mg)
- Niacin (mg)
- Vitamin B-6 (mg)
- Vitamin B-12 (mcg)
  - Added vitamin B-12 (mcg)
- Folate, total (mcg)
- Folate, DFE (mcg_DFE)
  - Folic acid (mcg)
  - Folate, food (mcg)
- Vitamin C (mg)
- Vitamin E, alpha-tocopherol (mg)
  - Added vitamin E (mg)
- Vitamin K, phylloquinone (mcg)
- Choline, total (mg)

Minerals

- Calcium (mg)
- Iron (mg)
- Magnesium (mg)
- Phosphorus (mg)
- Potassium (mg)
- Sodium (mg)
- Zinc (mg)
- Copper (mg)
- Selenium (mcg)

Other food components

- Caffeine (mg)
- Theobromine (mg)

Grains

- Total grain (ounce equivalents)
- Whole grain (ounce equivalents)
- Non-whole/refined grain (ounce equivalents)

Vegetables

- Total vegetables (cup equivalents)
- Dark-green vegetables (cup equivalents)
- Orange vegetables (cup equivalents)
- White potatoes (cup equivalents)
- Other starchy vegetables (cup equivalents)
- Tomatoes (cup equivalents)
- Other vegetables (cup equivalents)

Fruits

- Total fruits (cup equivalents)
- Citrus fruits, melons, berries (cup equivalents)
- Other fruits (cup equivalents)
- Whole fruits (cup equivalents)

Milk

- Total milk (milk, yogurt and cheese) (cup equivalents)
- Milk (cup equivalents)
- Yogurt (cup equivalents)
- Cheese (cup equivalents)

Meat and Beans

- Meat, poultry and fish (ounce equivalents)
- Meat (ounce equivalents)
- Organ meats (ounce equivalents)
- Frankfurters, sausage, and luncheon meats (ounce equivalents)
- Poultry (ounce equivalents)
- Fish and shellfish high in n-3 fatty acids (ounce equivalents)
- Fish and shellfish low in n-3 fatty acids (ounce equivalents)
- Eggs (ounce equivalents)
- Cooked dry beans and peas (ounce equivalents)
- Soybean products (tofu and meat analogs) (ounce equivalents)
- Nuts and seeds (ounce equivalents)

Oils

- Discretionary oil (g)

Extras

- Discretionary solid fat (g)
- Added sugars (teaspoon equivalents)
- Alcoholic beverages (total drinks)

Appendix E: Individual Foods and Pyramid Equivalents (INFMYPHEI) Data Dictionary

Field Name	Description	Data Type	Length	Codes
USERNAME	Study abbreviation plus researcher provided ID	Character	30	Assigned per project
USERID	Unique system ID	Character	38	System assigned GUID such as {40C29DAB-4C7B-423F-956C-8A86B5E77B39}
RECALLNO	Recall number	Numeric	2	1–99
RECALLATTEMPT	Sequence number for attempt within recall	Numeric	2	1–99
RECALLSTATUS	The status of this recall across attempts	Numeric	1	1=FoodCompleteSupplementComplete (FComp_Scomp) 2=FoodCompleteSupplementNotApplicable (FComp_SNotApp) 3=FoodCompleteSupplementQuit (FComp_SQuit) 4=FoodCompleteSupplementNotStarted (FComp_SNotStart) 5=FoodQuit (FQuit_SNA)
INTAKEDATE	Date of recall	Date	8	mmddyyyy
INTAKEDAY	Day of week of recall	Numeric	1	1 = Sunday 2 = Monday 3 = Tuesday 4 = Wednesday 5 = Thursday 6 = Friday 7 = Saturday
COMPLETIONDATE	Date recall was completed (finished); referred to also as Reporting Date	Date	8	mmddyyyy
LANG	Language used for recall	Numeric	1	1=English 2=Spanish 3=English and Spanish
OCC_NO	This is the Meal Number; Occasion number; system assigned sequence number for this meal; based on order reported by respondent	Numeric	2	1–99
OCC_TIME	Time of eating occasion.	Character	8	hh:mm AM/PM
OCC_NAME	Name of eating occasion	Numeric	1	1 = Breakfast 2 = Brunch 3 = Lunch 4 = Dinner 5 = Supper 6 = Snack 7 = Just a Drink

Field Name	Description	Data Type	Length	Codes
EATWITH	Who was with you for this meal?	Numeric	1	1 = No one (Ate alone) 2 = Family members 3 = Others 9 = Don't know Blank = Not applicable
WATCHTVUSECOMPUTER	Were you watching TV and/or using the computer while eating this meal?	Numeric	1	1 = Watching TV 2 = Using a computer 3 = Watching TV and using a computer 4 = Neither of these Blank = Not applicable
LOCATION	Where did you eat this food?	Numeric	2	1 = Home 2 = Fast food restaurant 3 = Other restaurant 4 = Cafeteria 5 = Bar or tavern 6 = Work (not in cafeteria) 7 = Car 8 = Sports or entertainment venue 9 = Some place else 98 = Don't know Blank = Not applicable
FOODNUM	FoodListTerm (FLT) or Supplement Sequence number within the recall	Numeric	3	1–999
FOODTYPE	Type of food reported	Numeric	1	1 = Primary 2 = Addition Blank=Not Applicable
FOODSRCE	Where was the food item obtained?	Numeric	2	1 = Store 2 = Restaurant 3 = Fast food or pizza place 4 = Work cafeteria 5 = School cafeteria 6 = Cafeteria restaurant 7 = Bar, tavern, lounge 8 = Sport, recreation, or entertainment vendor 9 = Street vendor or vending truck 10 = Vending machine
CODENUM	Food code sequence number within a meal	Numeric	2	1–99 = Food code number
FOODCODE	Food code	Numeric	8	11000000 = Human milk (Skip FOODAMT) 11100000–99999999 = Food code
MODCODE	Recipe Modification Code from FNDDS	Numeric	6	0 = No modification 100000–999999 = Modification code
HOWMANY	The "final" QUANTITYFINAL value calculated from Analysis Business rules	Numeric	8.3	0.001–9999.999
SUBCODE	Subcode for portion	Numeric	7	0 = Not applicable 1–9999999 = Code
PORTIONCODE	Measure description number	Numeric	5	0 = Not applicable MEASURE was GM, LB, or WO 1–99999 = Code

Field Name	Description	Data Type	Length	Codes
FOODAMT	Amount of food in grams; the calculated individual "PortionWeight"	Numeric	8.2	0.01–99999.99 = Amount in grams Blank = Not applicable
KCAL	Energy (kcal)	Numeric	5	
PROT	Protein (g)	Numeric	8.3	
TFAT	Total Fat (g)	Numeric	8.3	
CARB	Carbohydrate (g)	Numeric	8.3	
MOIS	Water (g)	Numeric	8.3	
ALC	Alcohol (g)	Numeric	8.3	
CAFF	Caffeine (mg)	Numeric	5	
THEO	Theobromine (mg)	Numeric	5	
SUGR	Sugars, total (g)	Numeric	8.3	
FIBE	Fiber, total dietary (g)	Numeric	8.3	
CALC	Calcium (mg)	Numeric	5	
IRON	Iron (mg)	Numeric	8.3	
MAGN	Magnesium (mg)	Numeric	5	
PHOS	Phosphorus (mg)	Numeric	5	
POTA	Potassium (mg)	Numeric	5	
SODI	Sodium (mg)	Numeric	5	
ZINC	Zinc (mg)	Numeric	8.3	
COPP	Copper (mg)	Numeric	8.3	
SELE	Selenium (mcg)	Numeric	8.3	
VC	Vitamin C (mg)	Numeric	8.3	
VB1	Thiamin (mg)	Numeric	8.3	
VB2	Riboflavin (mg)	Numeric	8.3	
NIAC	Niacin (mg)	Numeric	8.3	
VB6	Vitamin B-6 (mg)	Numeric	8.3	
FOLA	Folate, total (mcg)	Numeric	5	
FA	Folic acid (mcg)	Numeric	5	
FF	Folate, food (mcg)	Numeric	5	
FDFE	Folate, DFE (mcg_DFE)	Numeric	5	
VB12	Vitamin B-12 (mcg)	Numeric	8.3	
VARA	Vitamin A, RAE (mcg_RAE)	Numeric	5	
RET	Retinol (mcg)	Numeric	5	
BCAR	Carotene, beta (mcg)	Numeric	5	
ACAR	Carotene, alpha (mcg)	Numeric	5	
CRYP	Cryptoxanthin, beta (mcg)	Numeric	5	
LYCO	Lycopene (mcg)	Numeric	5	
LZ	Lutein + zeaxanthin (mcg)	Numeric	5	
ATOC	Vitamin E, alpha-tocopherol (mg)	Numeric	8.3	
VK	Vitamin K, phylloquinone (mcg)	Numeric	8.3	
CHOLE	Cholesterol (mg)	Numeric	5	
SFAT	Fatty acids, total saturated (g)	Numeric	8.3	

Field Name	Description	Data Type	Length	Codes
S040	4:0 (g)	Numeric	8.3	
S060	6:0 (g)	Numeric	8.3	
S080	8:0 (g)	Numeric	8.3	
S100	10:0 (g)	Numeric	8.3	
S120	12:0 (g)	Numeric	8.3	
S140	14:0 (g)	Numeric	8.3	
S160	16:0 (g)	Numeric	8.3	
S180	18:0 (g)	Numeric	8.3	
MFAT	Fatty acids, total monounsaturated (g)	Numeric	8.3	
M161	16:1 (g)	Numeric	8.3	
M181	18:1 (g)	Numeric	8.3	
M201	20:1 (g)	Numeric	8.3	
M221	22:1 (g)	Numeric	8.3	
PFAT	Fatty acids, total polyunsaturated (g)	Numeric	8.3	
P182	18:2 (g)	Numeric	8.3	
P183	18:3 (g)	Numeric	8.3	
P184	18:4 (g)	Numeric	8.3	
P204	20:4 (g)	Numeric	8.3	
P205	20:5 n-3 (g)	Numeric	8.3	
P225	22:5 n-3 (g)	Numeric	8.3	
P226	22:6 n-3 (g)	Numeric	8.3	
VITD	Vitamin D (D2 + D3)	Numeric	8.3	
CHOLN	Choline, total	Numeric	8.3	
VITE_ADD	Vitamin E, added	Numeric	8.3	
B12_ADD	Vitamin B-12, added	Numeric	8.3	
EQUIVFLAG	Equivalents Flag ; kept as is; simply sent on to researcher	Numeric	1	0 = Food codes with few or no calories and zero (0) equivalents for all MyPyramid groups 1 = Food codes where the number of equivalents for at least one MyPyramid group is greater than zero (0) 2 = Food codes for infant formula for which equivalents val
G_TOTAL	Total number of grain ounce equivalents	Numeric	8.3	
G_WHL	Number of whole grain ounce equivalents	Numeric	8.3	
G_NWHL	Number of non-whole grain ounce equivalents	Numeric	8.3	
V_TOTAL	Total number of vegetable cup equivalents, excludes legumes	Numeric	8.3	
V_DRKGR	Number of dark-green vegetable cup equivalents	Numeric	8.3	
V_ORANGE	Number of orange vegetable cup equivalents	Numeric	8.3	

Field Name	Description	Data Type	Length	Codes
V_POTATO	Number of white potato cup equivalents	Numeric	8.3	
V_STARCY	Number of other starchy vegetable cup equivalents	Numeric	8.3	
V_TOMATO	Number of tomato cup equivalents	Numeric	8.3	
V_OTHER	Number of other vegetable cup equivalents	Numeric	8.3	
F_TOTAL	Total number of fruit cup equivalents	Numeric	8.3	
F_CITMLB	Number of citrus/melon/berry cup equivalents	Numeric	8.3	
F_OTHER	Number of other fruit cup equivalents	Numeric	8.3	
D_TOTAL	Total number of milk group (milk, yogurt & cheese) cup equivalents	Numeric	8.3	
D_MILK	Number of milk cup equivalents	Numeric	8.3	
D_YOGURT	Number of yogurt cup equivalents	Numeric	8.3	
D_CHEESE	Number of cheese cup equivalents	Numeric	8.3	
M_MPF	Oz cooked lean meat from meat, poultry, and fish	Numeric	8.3	
M_MEAT	Oz cooked lean meat from beef, pork, veal, lamb, and game	Numeric	8.3	
M_ORGAN	Oz cooked lean meat from organ meats	Numeric	8.3	
M_FRANK	Oz cooked lean meat from franks, sausages, and luncheon meats	Numeric	8.3	
M_POULT	Oz cooked lean meat from chicken and other poultry	Numeric	8.3	
M_FISH_HI	Oz cooked lean meat from fish and other seafood high in Omega-3	Numeric	8.3	
M_FISH_LO	Oz cooked lean meat from fish and other seafood low in Omega-3	Numeric	8.3	
M_EGG	Oz equivalents of lean meat from eggs	Numeric	8.3	
M_SOY	Oz equivalents of lean meat from soy product	Numeric	8.3	
M_NUTSD	Oz equivalents of lean meat from nuts and seeds	Numeric	8.3	

Field Name	Description	Data Type	Length	Codes
LEGUMES	Number of cooked dry beans and peas cup equivalents	Numeric	8.3	
DISCFAT_OIL	Grams of discretionary oil	Numeric	8.3	
DISCFAT_SOL	Grams of discretionary solid fat	Numeric	8.3	
ADD_SUG	Teaspoon equivalents of added sugars	Numeric	8.3	
A_BEV	Total drinks of alcohol	Numeric	8.3	
WHOLEFRT	Whole fruit - this is a derived variable to be used in the calculation of the HEI	Numeric	8.3	
FOODCOMP	This is an indicator which shows, per food, if the portion and/or nutrient data ID complete or missing	Numeric	1	1=Data Complete 2=Data Missing
FOOD_DESCRIPTION	Description of Food, based on FNDDS FoodCode Description or, where applicable, on ModCode description	Character	255	Text