



Food Standards Code	More information and licensing
Industry	NUTTAB 2010 is suitable to use as:
Consumer	a guide to the nutrient content of Australian foods for nutrition research and to an education tool for schools and universities.
Our science	Limitations of food composition data
Science strategy	Before relying on information in NUTTAB 2010, you should carefully evaluate the information for your purposes, and consider the need to obtain appropriate exper
Risk analysis	There are limitations associated with food composition databases. Nutrient data average of the nutrient content of a particular sample of foods and ingredients, d composition of foods and ingredients can vary substantially between batches and including changes in season, changes in formulation, processing practices and ir
Scientific expertise	While most of the data contained in NUTTAB 2010 are generated from analysed overseas food composition tables; supplied by the food industry; taken from food using a recipe approach.
Monitoring the safety of the food supply	While FSANZ has made considerable effort to ensure the quality of data in NUTTAB information contained in NUTTAB 2010 will be free from error, or if used will ensu the Australia New Zealand Food Standards Code.
Monitoring nutrients in our food supply	Creative Commons Licence
International engagement	© Commonwealth of Australia and Food Standards Australia New Zealand, 2011
About us	ISBN number: 978-0-642-34572-1



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“There are limitations associated with food composition databases. Nutrient data average of the nutrient content of a particular sample of foods and ingredients, d composition of foods and ingredients can vary substantially between batches and including changes in season, changes in formulation, processing practices and it contained in NUTTAB 2010 are generated from analysed values, some of the data tables; supplied by the food industry; taken from food labels; imputed from similar

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