

Food Technology: Depth Classification Version of CC.
(Classification problems. 41). (Design series. 17).

A Neelameghan, *Documentation Research and Training Centre, Bangalore 3*, and
S V Sangameswaran, *Scientist (Library), Central Food Technological Research Institute, Mysore 2*.

[A depth classification version of Colon Classification for Compound Subjects going with the Host Subject Food (Production) Technology is given. The methodology for the design of freely-faceted scheme for classification has been used. The problem and its solution relating to the classification of the following kinds of subjects are highlighted: 1) A subject dealing with the processing of a variety of raw materials, each of which may be in various processed condition, to produce a single final food commodity; 2) A subject dealing with the study of the properties of a food commodity prepared in the manner mentioned in category (1), under a variety of environmental conditions; and 3) Different subjects presenting variations in the sequence of use of the different processing operations in producing one and the same ultimate food commodity. It has been found convenient to deem an isolate idea denoting a method of processing as a manifestation of the Fundamental Category Matter. A differentiated schedule of such Method Isolates associated with each of the special Energy Isolates, is given. This has facilitated the co-extensive representation of the differences in the sequence of processing operations as given in the subject of each document, thus fully conforming to the idea of freely-faceted classification in designing the scheme. The principles used in the arrangement of the isolates and quasi isolates in the different schedules are mentioned. The use of devices—such as, Alphabetical Device, Chronological Device, Numerical Device, Geographical

Device, Environment Device, and "Divide like" device — has helped in achieving economy in schedule building as well as in conforming to the Canons of Helpful Sequence, Consistent Sequence, and Scheduled Mnemonics. An Alphabetical Index to the schedules and a list of sixteen examples classified according to the scheme for classification are given].

ABBREVIATIONS USED:

(A1) = Array of Order 1	(HS) = Host Subject
(A2) = Array of Order 2	(IN) = Isolate Number
.. .. .	(M) = Matter Isolate
(A5) = Array of Order 5	(ND) = Numerical Device
(AD) = Alphabetical Device	(IP1) = Personality Isolate,
(BS) = Basic Subject	Round 1, Level I
CC = Colon Classification	T = Telescoping
(GD) = Geographical Device	

0 Scope of the Paper

This paper demonstrates a method of constructing a depth classification version of CC for subjects going with the (HS) Food Technology. The guiding principles and methodology for the design and development of a freely-faceted scheme for classification (2, 8, 9) has been used.

A provisional depth version of CC for subjects going with the (HS) Food Technology was prepared early in 1966. During the last three years it has been used for classifying the articles included in the Documentation List for Food Technology, issued by the Central Food Technological Research Institute, Mysore (=CFTRI) (11). The scheme for classification presented in this paper incorporates the findings of the use of the provisional scheme in classifying micro-documents on Food Technology. A few reports about the scheme have already been published (3, 4, 12).

1 Source of Isolates

The micro-documents included in the CFTRI documentation list were the main source of the isolates for the schedules. Among the books, and review and abstracting periodicals used in selecting isolates and in studying the structure of the compound subjects going with the (HS) Food Technology, the following have been particularly helpful:

ooks

1 BENDER (A E). Dictionary of nutrition and food technology. 1960.

- 2 BORGSTROM (G). Principles of food science. 1968.
- 2V. 3 CLARKE (R J). Process engineering in the food industries. 1957.
- 4 ENCYCLOPAEDIA BRITANNICA. 1965.
- 5 GUNDERSON (F) and others. Food standards and definitions in the United States: A guide book. 1963.
- 6 JACOBS (M B), *Ed.* Chemistry and technology of food and food products. 1944. 2V. Ed 2, 1965. 3V.
- 7 KENT (J A), *Ed.* Riegel's industrial chemistry. 1962.
- 8 KIRK (R A) and OTHMER (D F). Encyclopaedia of chemical technology. 1952. 15 V. Ed 2, 1964-. VI—.
- 9 MCGRAW-HILL ENCYCLOPAEDIA of science and technology. 1960. 15V.
- 10 MONTAGNE (P). Larousse gastronomique. Eng ed. Ed by Nina Froud and Charlotte Turgeon. 1961.
- 11 VANSTONE (E) and DOUGALL (B M). Principles of dairy science. 1960.

Review periodicals and abstracting periodicals

- 1 ADVANCES in food research.
- 2 RECENT ADVANCES in food science. 1962. 3V.
- 3 RESEARCH PROJECTS, Central Food Technological Research Institute, Mysore.
- 4 ABSTRACTS OF CFTRI papers. Parts I to XV.
- 5 BRITISH FOOD Manufacturing Industries Research Association, Abstracts.
- 6 JOURNAL OF the science of food and agriculture, abstracts.
- 7 BAKING ABSTRACTS.

2/3 Design of Scheme

2 Host Subject and Isolates

21 HOST SUBJECT

"Food Technology" is deemed as a subject going with the (BS) Commodity Production Technology. "Food" is an isolate in (IPI). Thus, Food Technology may be represented by the following (HS):

Commodity Production Technology (BS), Food [IPI].

21Z ISOLATES IN (IPI)

22 SCHEDULE OF FOOD COMMODITY

In relation to the design of the scheme for classification, manufactured food commodities may be taken to be of two kinds:

1 Food ready to be cooked and converted into table food and/or served directly;

Example of subjects:

11 Prevention of mold spoilage of *parboiled rice* in storage in silo.

12 Softening of *milk chocolate* wrapped in aluminium foil under tropical conditions.

13 *Smoked mackerel*, its keeping quality.

2 Partially processed commodity for use as raw material or ingredient in the production of food commodity of kind 1.

Example of subjects:

21 *Ready mix* flour for Idli.

22 Effect of kneading on *bread dough*.

23 *Fish flour* for enrichment of chappathi.

Food commodities of kind 1 have been enumerated in the schedule of Food Commodity Isolates in (IP1). Food commodities of kind 2 have not been enumerated as such in the schedule, because of their large number and variety. It has been found convenient and more economical to treat an idea denoting such an intermediate commodity as a combination of an idea denoting a raw material(s) and an idea denoting the "process" to which the raw material has been subjected. For example, the idea denoting "Rice flour" in the subject "Rice Flour for *Idli*" is taken to be a combination of the ideas "Rice" and "Powdered". Similarly, the idea "Vitamin enriched wheat flour" in the subject "Vitamin enriched wheat flour for *chappathi*" is taken to be a combination of the ideas "Wheat", "Powdered" and "Enrichment with vitamin".

23 GROUPING OF FOOD COMMODITIES

231 *By Method of Consumption*

The universe of food commodities is, in the first instance, divided using the characteristic "By Method of Consumption". Thus, we get

1 Food usually eaten; and

2 Food usually drunk (Beverage).

232 *By Source*

The foods in group 1 are next divided on the basis of the characteristic "By Dominant source". Thus, we get

1 Food of plant origin;

2 Food of animal origin;

3 Food of microbiological origin;

4 Food of mixed source; and

5 Spice, condiment, and flavour.

The group "Spice, Condiment, and Flavour" contains material of plant, animal, and mixed origin, and also synthetic compounds. They are not used as food directly, but are usually added to foods of different kinds for flavour, taste, etc. Hence it has been

found helpful to place them in the last category in the above-mentioned groups of food.

24 FOOD OF PLANT ORIGIN

241 *Specialist Preference*

The Foods of Plant Origin have been subdivided into groups generally preferred by the specialists in food technology. Thus, we get

- | | |
|------------------|-------------------------------|
| 1 Cereal | 5 Fruit |
| 2 Pulse (Legume) | 6 Confectionery |
| 3 Nut | 7 Bakery product |
| 4 Vegetable | 8 Vegetarian food preparation |

It may be noted that foods in categories 6, 7, and 8 are of a composite kind, utilising the commodities enumerated in the categories 1 to 5.

242 *Cereal: By Literary Warrant*

The sequence of isolates in the schedule for Cereals generally conforms to the Principle of Literary Warrant.

243 *Nut: By Taxonomy*

A fairly exhaustive alphabetical list of edible nuts is given in the *Encyclopaedia Britannica*. For the purpose of the present schedule, the nuts have been grouped according to botanical taxonomy after consulting specialists in the subject.

244 *Vegetables: By Part*

"Vegetables" have been divided using the characteristic "By Part" of plant. This generally follows the pattern of "Part Array of (P)" in "J Agriculture" in CC, Ed 6. Thus, we get:

- | | |
|-------------------|------------------------|
| 1 Bulb vegetable; | 5 Flower vegetable; |
| 2 Root vegetable; | 6 Fruit vegetable; and |
| 3 Stem vegetable; | 7 Cucurbit. |
| 4 Leaf vegetable; | |

245 *Fruits: By Internal Structure*

The fleshy "Fruits" have been further subdivided into groups based on their internal structure. This is generally favoured by Fruit specialists. Thus, we get:

- | | |
|-----------|--------------|
| 1 Berry; | 3 Drupe; and |
| 2 Citrus; | 4 Pome. |

246 *Confectionery and Bakery Products: By Specialist Preference*

The sequence of isolates in each of the schedules for "Confectionery" and for "Bakery Product" is based on their respective sequence generally given in specialised treatises, etc, on the

subject. The specialists in the respective subjects have also been consulted.

25 ANIMAL PRODUCT

251 *Three Main Groups*

The Foods of Animal Origin have been divided, in the first instance, into the following three main groups:

- 1 Milk and milk product;
- 2 Meat; and
- 3 Meat preparations.

252 *Milk ; By Animal*

The division of "Milk" is "By Animal", the isolates being arranged generally according to the Principle of Literary Warrant.

253 *Meat : By Source*

Meat is divided into three main groups using the characteristic "By Source". Thus, we get:

- 1 Animal meat ;
- 2 Bird meat ; and
- 3 Sea animal meat.

254 *Animal and Bird Meat ; By Literary Warrant*

The sequence of the isolates in the schedules "Animal meat" and "Bird meat" generally conforms to the Principle of Literary Warrant.

255 *Fish : By Taxonomy*

Fishes are divided into three main groups :

- 1 Cartilaginous fish (Elasmobranchii) ;
- 2 Bony fish (Teleostii) ; and
- 3 Shell fish.

Then follow "Mollusca" and various other sea animals.

Further subdivision of the different family of fishes generally follows the taxonomic classification of fish. The *Wealth of India*, Raw Materials, V4, Supplement: Fish and fisheries (CSIR. 1962), has been helpful in classifying Indian fish.

26 BEVERAGE : BY ALCOHOLIC NATURE

"Beverage" is first divided using the characteristic "By Alcoholic nature". Thus, we get

- 1 Non-alcoholic beverage ; and
- 2 Alcoholic beverage.

The Non-alcoholic beverages are grouped into

- 1 Carbonated beverage;

- 2 Stimulant infusion; and
 - 3 Fruit juice.
- The Alcoholic beverages are grouped into
- 1 Fermented;
 - 2 Fermented and distilled; and
 - 3 Compound liquor.

The specialised treatises and subject specialists have been consulted in the classification.

27 SPICE, CONDIMENT, FLAVOUR

271 *Spice and Condiment : By Taste/Flavour*

Spices and condiments have been first grouped according to taste/flavour. Thus, we get

- 1 Salt condiment; 4 Bitter aromatic condiment; and
- 2 Acid condiment; 5 Other (composite) preparations.
- 3 Bitter condiment;

272 *Flavouring agents : By Specialist Preference*

The Flavouring Agents are enumerated in the schedule of (M) for (E)—that is, in the schedule of "Material added to food". Therefore, in the schedule of (1P1) provision has been made to derive the Flavour Isolate by using Scheduled Mnemonics. In the classification of spices, condiments, and flavours in relation to Food Technology, the appropriate section of Kirk and Othmer's *Encyclopaedia of chemical technology* and *McGraw-Hill Encyclopaedia of science and technology* have been extensively used. Accordingly, Flavours have been grouped as follows:

- 1 Essential oils and extracts; 5 Plant extract; and
- 2 Terpeneless oil; 6 Synthetic flavouring agent.
- 3 Fruit and fruit juice;
- 4 Dried fruit extract;

Synthetic Flavouring Agents are further subgrouped according to chemical nature, as follows:

- 1 Alcohol 7 Phenol ether
- 2 Aldehyde 8 Amine
- 3 Ketone 9 Lactone
- 4 Acid 10 Sulphur derivative
- 5 Ester 11 Terpene
- 6 Phenol

28 QUASI ISOLATES IN (1P1)

The following are some of the First Characteristics — that is, Quasi Isolates — in (1P1) helpful in the classification of subjects going with the (HS) Food Technology.

SN	Sector	Quasi Isolate
(a)	(b)	(c)
1	(S-(A))	By Brand
2	(S-(1))	By Make
3	(S-1) to (S-9 ())	By Purpose
4-5	(S-0 ())	By Raw material
4		By Commodity
5		By Processed form
6	(S-0 (c)) to (S-0 (t))	By Physical form of final commodity
7	(S-0 (a))	By Processed form of final commodity
8	(S-0za) to (S-0A)	By Composition (after processing)
9	(S-0D)	By Cooking quality
10		By Nutritive quality
11	(S-zA)	By Keeping quality
		By Environment
12	(S-zl)	By Flavour
13	(S-za)	By Texture
14	(S-c) to (S-x)	By Colour
15	(S-c)	By Odour
16	(S-b)	By Taste
17	(S-a)	By Time of use

281 Sequence of (QI)

The sequence in which the (QI) are enumerated in the above table generally satisfies the Wall-Picture Principle as applied to the arrangement of (QI). The sequence among the (QI) was determined by using Group Strategy (1).

3 Other Facets

31 SCHEDULE OF (1M) ISOLATES

311 *Kinds of Ideas*

The schedule of (1M) consists mainly of the following kinds of ideas:

1 Ideas denoting the particular material content of food, including those deliberately added;

2 Ideas denoting particular extraneous material occurring as an accidental contaminant; and

3 Ideas denoting particular raw material used in the production of food commodity.

A schedule of selected Common Property Isolates (CPI) is also given.

312 *Favoured Isolates*

A large number of the isolates enumerated in the schedule of (1M) also occur in the schedule of (M) for (E) as material used in processing food. However, it is found that in documents embodying subjects in the field of Food Technology, some materials occur more frequently than others in (1M). Therefore, these have been enumerated as favoured ones in (1M). The isolates for the other materials are to be derived by using Scheduled Mnemonics.

321 ISOLATES IN (M) FOR (E)

321 *Kinds of Ideas*

The ideas in the schedule of (M) for (E) are those associated with the method of processing food.

322 *Differentiated Schedule*

In relation to each of the seven Special Isolates of (E), it has been found helpful to formulate a differentiated schedule of special isolates of "Process".

323 *Quasi Isolates in the Differentiated Schedule for (M)*

The following are some of the First Characteristics — that is, Quasi Isolates — helpful in the sharpening of the Process Isolates.

SN	Sector	Quasi Isolate
(a)	(b)	(c)
1	(S-z1) to (S-(A))	By Material used
2-6	(S-zzA)	By Operating condition
3		By Humidity
4		By Pressure
5		By Temperature
6		By Time
7-9		By Technique
7		By Method
8		By Power
9	(S-a) to (S--za)	By Equipment

The sequence of the (QI) has been determined using Group Strategy. The sequence in which the (QI) are enumerated in the above table, generally satisfies the Wall-Picture Principle applied to the arrangement of (QI).

33 SCHEDULE OF CHEMICALS USED**331 Two Groups**

The chemicals used in processing have been divided into two main groups:

- 1 Chemicals (General); and
- 2 Special Purpose Chemicals.

In the first group the characterisation of a particular chemical can be on the basis of the combination of

- 1 Functional group; and
- 2 Chemical structural group.

The enumeration of ideas in both these schedules is similar to such a schedule published earlier (10), with some additions in the list of Functional Groups.

332 Special Purpose Chemicals : By Function

The Special Purpose Chemicals are grouped according to the function or purpose for which the chemical is used in the process. Thus, we get

- | | |
|---|--|
| 1 Cleaning agent | 12 Flavouring agent |
| 2 Food additive as | 13 Colour stabilizer |
| 1 Preservative | 14 Colouring agent |
| 2 Antioxidant synergist | 15 Bleaching agent |
| 3 Antioxidant | 16 Maturing agent |
| 3 Sequestering agent | 17 Dough conditioner |
| 4 pH Adjusting agent | 18 Starch modifier |
| 5 Release agent | 19 Clarifying agent |
| 6 Anticaking agent | 20 Clouding agent |
| 7 Water correcting agent | 21 Foam regulator |
| 8 Humectant | 22 Aerating agent |
| 9 Texturising/Firming agent | 23 Emulsifying, Gelling,
Thickening agent |
| 10 Coating, Glazing,
Polishing agent | 24 Nutrient |
| 11 Sweetening agent | 25 Other substances |

34 EQUIPMENT

The equipments are grouped according to the process in which each of them is mainly used.

35 MANIFESTATION OF (M)

It may be noted that an isolate deemed to be a manifestation of (M) may denote one of the following kinds of idea :

- 1 Matter Material (that is, Matter *qua* Matter);
- 2 Matter Property (that is, Attribute or Property *qua* Property of an entity); and
- 3 Matter Method (that is, a Method of doing or accomplishing anything).

4 Some Problems**41 SEQUENCE OF IDEAS**

The production of a food commodity may involve the processing of several raw materials or ingredients. Each of these may be used in some processed form or other as in the subject of the following example:

Weaning food made up of (1) Skimmed Milk Powder; (2) Peanut Flour; and (3) Refined Wheat Flour.

If we first pick up the (IN) for each of the raw materials and then combine with them the processed form of each of them, we get the following sequence of ideas:

Milk — Groundnut — Wheat — Skimmed — Powdered — Refined Flour.

The sequence of the ideas in this representation of the subject is not coextensive with the subject under consideration. There is also violation of the Principles for Helpful Sequence. It is necessary to combine (tie up) each of the isolates denoting a raw material with the idea denoting the corresponding processed form in which it is used. The sequence of the two ideas is determined by the Wall-Picture Principle as Raw Material — Processed Form. The resulting compound ideas are then combined with each other by superimposition device, the appropriate principle for helpful sequence being used, to determine the sequence between the compound ideas.

In the Notational Plane, this can be conveniently achieved by bracketing each compound idea. Thus,

(Milk-Skimmed)—(Groundnut-Powder)—(Wheat-Refined flour). (See Example 1 in Sec 82).

A similar problem arises in subjects involving processed form of the final commodity. The solution is similar to the one discussed above. (See Examples 5 and 11 in Sec 82).

42 MULTIPLE STAGES IN PROCESSING

Consider the following subject:

Production of infant food from cereal flour by

- (1) Fortification with vitamin, (2) Powdering,
- (3) Homogenisation, and (4) Roller drying.

The processes are done in the sequence mentioned above. It has been found convenient to represent each of the processes as a combination of an (E) isolate and an (M) isolate. The latter may be a Compound Isolate. Thus, the four processes mentioned above may be represented as follows:

- 1 Conversion (E) ; Fortification-Vitamin (M).
- 2 Conversion (E) ; Powdering (M).
- 3 Conversion (E) ; Homogenisation (M).
- 4 Preservation (E) ; Drying-Roller equipment (M).

The subject can then be represented as follows:

Commodity Production Technology (BS), Food — (for) Infant (IP1); Cereal flour raw material; Conversion (1E); Fortification — Vitamin (2M); Conversion (2E); Powdering (3M); Conversion (3E); Homogenisation (4M); Preservation (4E); Drying — Roller (5M).

In this way, the processes can be arranged in the sequence in which they may be used in producing the food. This sequence may vary from one method of manufacture to another. It may also be noted that the number of the Round for the (E) and (M) isolates automatically changes according to the sequence in which the processes are done in a given production technique. Such a representation of the component ideas of the subject is, thus, in conformity with the idea of Freely-faceted Classification.

43 SPECIAL COMPONENT FOR COMPOUND ISOLATE

Consider the following subjects :

- 1 Processed wheat germ.
- 2 Vitamin-enriched rice bran food.
- 3 Processing of fish fillet.
- 4 Contamination of beef muscle meat preparation.

The idea denoted by each of the terms "germ", "bran", "fillet" and "muscle" is a non-whole — an organ — of a commodity — that is, it appears to form a Level in (IP). In the subject structure, to deem such an idea as a level in (IP) is, however, inexpedient. To meet such cases, the idea of Special Component for Compound Isolate was developed recently (7). In the notational plane, the digit representing the special component can be attached to the digit representing the primary component with a hyphen. Thus,

32-G	Wheat germ	3Zn-E51	Fish fillet
31-N	Rice bran	3Zb1-3	Beef muscle

There will obviously be problems in attaching to an (IN) of the above kind other compound ideas occurring as qualifiers in (IP1) in the subject. Problems arise irrespective of the sector allocated to the special components. Therefore, in the present scheme for classification, the indicator digit "=" (Equal to) is used, instead of a hyphen, to connect the components of the compound isolates involving a special component. A "0" (zero) was prescribed for the purpose in the provisional scheme for classification for Food Technology prepared in 1966. Thus we get 32=G Wheat germ, 31=N Rice bran, etc.

5 Notation

The notational system of the latest version of CC has been used (5).

51 Host Subject

The (HS) Food Technology is represented as F8,3 — that is, Commodity Production Technology, Food (See Sec 21).

52 ALLOCATION OF SECTORS TO (QI)

The provisional allocation of sectors to the (QI) in (IP1) and in (M) for (E) is indicated in Col (b) of the tables in Sec 28 and 323 respectively.

53 GUIDING FACTORS

In assigning notation the following factors have, in general, been taken into consideration:

1 The sequence of Quasi Isolates and of Isolates arrived at in the Idea Plane should be maintained in the Notational Plane.

2 In general, a majority of the components of compound isolates occurring in the subject should preferably have not more than three digits in their respective numbers.

3 In general, components of compound isolates occurring more frequently should preferably have fewer digits in their respective numbers as compared to those occurring less frequently in the compound subjects going with the (HS) Food Technology.

4 Wherever appropriate and helpful, the (IN) may be derived using such devices as Geographical Device, Environment Device, Alphabetical Device, Numerical Device, Subject Device, and "Divide Like" Device. This is helpful in achieving economy, and in securing conformity with the Canons of Relevant Sequence, Consistent Sequence, and Mnemonics, in building up the schedules.

5 Economy in notation may also be achieved by Telescoping.

6 To facilitate the use of the devices mentioned in category 4 above and to avoid homonymous Class Number, the sectors should be carefully chosen.

6 Index to Schedule

Note.— 1 The terms enumerated in the schedules in Sec 7 are listed in this index. However, terms denoting ideas the numbers for which are indicated to be derived by using such devices as (AD), (CD), (GD), (ND), and "Divide like" are not included.

2 The number from the schedule given against each index entry is preceded by an abbreviation or symbol for the name of the appropriate fundamental category or of the schedule — for example (IP1), (1M), (E), (CPI) and (SpC).

Abnormality (CPI), a24
Abrading machine (2M), c1
Abrasion peeling (E), 2 (M), 536
Abrasive (2M), zM

Absorbent (2M), zV
Absorption (CPI), c32; cM7
Acacatechin (1M), Zri
Acaricide (1M), F34

V 7, N 3; 1970 SEPTEMBER

V 7, N 3; 1970 SEPTEMBER

- Acceleration (CPI), b85
 Acceptability (CPI), x3
 Accoustical property (CPI), cM.
 Accuracy (CPI), a11
 Acetal (2M), z5dG
 of diphenol (2M), z5e51
 Acetic acid as
 acidulant (2M), 0B1
 buffer (2M), 0C3
 component (1M), NR
 flavouring agent (2M), 9d1
 anhydride (2M), DM
 Acetone peroxide as
 bleaching agent (2M), A2
 maturing agent (2M), B1
 Acetophenone (2M), 9cB
 Acetylated monoglyceride as
 coating agent (2M), 0RX
 emulsifier (2M), S4
 release agent (2M), 0E1
 tartaric acid ester of
 diglyceride (2M), S6
 monoglyceride (2M), S5
 Acetylenic linkage (2M), z5eD
 Two or more (2M), z5eE
 Acevola (1P1), 39R53
 Acid
 cleaning agent (2M), zF
 condiment (1P1), 3ZD
 flavouring agent (2M), 9d
 fuchsin (2M), 9P1
 processing (2M), z3
 producer (2M), CF
 salt (2M), zH3
 Acidity (CPI), cB1
 Acidulant (2M), 0B
 Acorn coffee (1M), JD
 Acridine (2M), 9Zn
 Acrolein (2M), DF
 Acylation (E), 2 (M), 9V
 Adhesion (CPI), cB2
 Adhesiveness (CPI), c336
 Adipic acid (2M), 0B7
 anhydride (2M), D5
 Adsorptive (CPI), c33
 Adulterant (1M), J
 Adulteration (E), 3 (M), 94
 Acreated beverage (1P1), 3Z3
 confectionery (1P1), 39Zm
 Aerating agent (2M), K
 Aerobic oxidase (1M), U53
 African walnut (1P1), 390c
 Agar agar (2M), M2
 Age *irt* Raw material (1P1), Zm
 Agitation (E), 2 (M), 23
 Air blast vibratory screen (2M), b33
 Alanine
 Alpha (1M), R12
 Beta (1M), R13
 Alanonin (2M), 9D2
 Albumin as
 clarifying agent (2M), Fp
 component (1M), T12
 Albuminoid (1M), T16
 Alcohol as
 flavouring agent (2M), 9a
 functional group (2M), z5c1
 Alcoholic beverage (1P1), 3Z9a
 Aldehyde (2M), z5d5
 and ketone (2M), z5d
 as flavouring agent (2M), 9s
 Synthetic (2M), 9b
 Alepiestic acid (1M), V33
 Alepic acid (1M), V35
 Aleprolic acid (1M), V32
 Aleprylic acid (1M), V34
 Algae (1P1), 3Z02
 Algal poison (1M), F32
 Algin (2M), M3
 derivative (2M), M4
 Alibone (1P1), 3Zv5
 Alkali as
 cleaning material (2M), zE
 processing material (2M), z2
 Alkaline salt (2M), zH4
 Alkalinity (CPI), eB3
 Alkanet (2M), 9D1
 Alkyl
 pyridinium halide (2M), zC46
 sulphate (2M), zC41
 Alkylation (E), 2 (M), 9K
 Alloy filter (2M), p8
 Allspice (1P1), 3ZM2
 Allylisocyanate (2M), 9p1
 Almond (1P1), 390k
 Almondette (1P1), 390B
 Alum (2M), C6
 Aluminium foil (E), 7 (M), Zd
 Amalgamating (CPI), c34
 Amaranth (2M), C6
 Amidine (2M), z5gB
 Amine as
 cleaning agent (2M), zeB
 flavouring agent (2M), 9m
 Amino acid (1M), R
 p-Aminobenzoic acid (1M), zk8
 Amino-hydroxy triarylmethane (2M), 9Zk4
 Aminoketone (2M), 9Zx

- Ammonium
 carbonate (2M), CP
 hydroxide (2M), zE8
 Ammonium
 peroxysulphate (2M), D2
 persulphate (2M), A6
 phosphate (2M), 0k1
 salt (2M), 0T16
 sulphate (2M), 0ND
 Ammonolysis (E), 2 (M), 9D
 Amorphousness (CPI), c81
 Amylase (2M), Fd2
 Amyrin
 Alpha (1M), ZJa
 Beta (1M), ZJb
 Anchovy (1P1), 3Zr3
 Angelica root (2M), 35
 Angiosperm nut (1P1), 39zn
 Animal meat (1P1), 3Zb
 Anise (1P1), 3ZP95
 Annatto (2M), 9H1
 Anthocyanin as
 colouring agent for
 blue (2M), 9K1
 red (2M), 9D3
 violet (2M), 9K3
 component (1M), ZB
 Anthoxanthin (1M), ZA
 Anthraquinone (2M), 9Z1
 Antibiotic as
 antimicrobial agent (2M), 0d
 component (1M), Z()
 Anticaking agent (2M), 0G1
 Antimicrobial
 agent (2M), 0bZ
 wax (2M), 0RT
 Antioxidant (2M), 0p1
 (CPI), cH115
 synergist (2M), 0m
 Antitailing device (2M), zp1
 Apple (1P1), 39S1
 syrup (2M), 0L6
 Apricot (1P1), 39R3
 Aquavit (1P1), 3Z9h
 Arabin (1M), 0751
 Arabinogalactin (2M), N6
 Arabinose (1M), P151
 Arachidic acid (1M), Vg8
 Araucarian pine nut (1P1), 39ze
 Area (CPI), b62
 Arginine (1M), R75
 Armidol (1M1), ZKp
 Arnut (1P1), 390M
 Aroma (CPI), eF35
 Aromatisation (E), 2 (M), 9T
 Artichoke (1P1), 39F3
 Arrack (1P1), 3Z9v
 Asafoetida (1P1), 3XT1
 Ascorbic acid as
 antioxidant (2M), 0p6
 colour stabiliser (2M), 9B6
 component (1M), Zk1
 Ascorbyl palmitate (2M), 0r2
 Ash (1M), B2
 gourd (1P1), 39K58
 Asparagine (1M), R23
 Asparagus (1P1), 39E9a
 Aspartic acid (1M), R21
Aspergillus flavus-oryzae
 enzyme (2M), C1
 Assimilability (CPI), aJ
 Attraction (CPI), a43
 Audibility (CPI), cMB
 Authority (CPI), xM
 Automatic plate freezer (2M), za4
 Autonomy (CPI), aR
 Auto-oxidising (CPI), e411
 Average (CPI), bT4
 Avocado (1P1), 39R8
 Axerophthol (1M), Zm1
 Azine dye (2M), 9Z1
 Azo dye (2M), 9Zf3
 Azorubine (2M), 9P3
 Azodicarbonamide (2M), B2
 Azoic dye (2M), 9Zg
 Babassu nut (1P1), 39zx
 Baby food (1P1), 12
 Bacon (SpC) (1P1), GD
 Bactericide contaminant (1M), F24
 Bag (E), 7 (M), Z5
 Bagnacauda (1P1), 3ZZhb
 Bakery product (1P1), 39ZA
 Baking (E), 2 (M), 4H
 Balance (CPI), a27
 Baltic herring (1P1), 3Zr15
 Bambarra groundnut (1P1), 390t
 Bamboo shoot (1P1), 39E9c
 Banana (1P1), 39PR
 Banyard millet (1P1), 37b
 Barley (1P1), 36
 coffee adulterant (1M), JG
 Barnacle (1P1), 3Zv4
 Baroba (1P1), 390P
 Base exchange (E), 2 (M), 5J
 Basil (1P1), 3ZJ3
 Basic acid (1M), ZKc
 Batch process (2M), zZE
 Bay (1P1), 3ZJ1
 Bean (1P1), 39f
 stripper (2M), h1
 Beater (2M), zg3
 Beating (E), 2 (M), 21
 Beauty (CPI), n1

- Beef (1P1), 3Zb1
 Beer (1P1), 3z9b2
 Beeswax (2M), 0R3
 Beet (1P1), 39D1
 red (2M), 9D5
 Behemic acid (1M), VgB
 Belly (SpC) (1P1), GD
 Belt-trough dryer (2M), zb4
 Bentonite (2M), zV3
 Benzoic acid as
 antimicrobial agent (2M), 0c3
 component (1M), NM
 flavouring agent (2M), 9dB
 Benzoyl peroxide (2M), A5
 Benzyl
 alcohol (2M), 9aB
 aldehyde (2M), 9bB
 violet 4B (2M), 9Y2
 Bergamot (2M), 36
 Berry (1P1), 39P
 Betanin (2M), 9D7
 Betulin (1M), ZJe
 Beverage (1P1), 3Z1
 Billet (SpC) (1P1), L
 Bin (E), 8 (M), B
 dryer (2M), zbH
 Biotin (1M), Zk2
 Bird (1P1), 3Zd
 Biscuit (1P1), 39ZE
 Bitter (SpC) (1P1), b4
 aromatic condiment (1P1), 3ZG
 condiment (1P1), 3ZE
 gourd (1P1), 39K5D
 Bitterness (CPI), eF43
 Bitters (1P1), 3Z9s
 Bixin (2M), 9H2
 Black (1P1), q
 berry (1P1), 39P11
 currant (1P1), 39P71
 gram (1P1), 39f3
 Blanching (E), 6 (M), 2
 Bleaching (CPI), eF25
 agent (2M), A
 Blending (E), 2 (M), 22
 Blood (SpC) (1P1), 95
 Blower (2M), a3
 Blue (1P1), m
 berry (1P1), 39P2
 fin (1P1), 3Zr9U
 VRS (2M), 9X1
 Boiling (E), 2 (M), 5M3
 point (CPI), eP552
 Bois de rose (2M), 38
 Bombay duck (1P1), 3Zr93
 Bone (SpC) (1P1), 62
 Bony fish (1P1), 3Zr
 Bounded (CPI), a6
 Borate (2M), zH41
 Bordeaux (B) (2M), 9R1
 Bottle (E), 7 (M), Z2
 gourd (1P1), 39K56
 Box press (2M), s2
 Boysenberry (1P1), 39P12
 Bramble (1P1), 39P1
 Bran (SpC) (1P1), P
 Branched chain fatty acid (1M), Vh
 Brand (1P1), (A)
 Brandy (1P1), 3Z9e
 Brassicasterol (1M), Zc3
 Brazil
 nut (1P1), 390V
 wood (2M), 9F1
 Bread (1P1), 39ZC
 and roll (1P1), 39ZB
 fruit (1P1), 39H8
 nut (1P1), 39ZR
 Breakfast food (1P1), 8B
 Breaking (E), 2 (M), 31
 stage (1P1), ZS
 Bream (1P1), 3Zr9p
 Breast (SpC) (1P1), G6
 Brew (E), 2 (M), 5R7
 Bright colour (SpC) (1P1), 5
 Brill (1P1), 3ZrV
 Brilliant blue FCF (2M), 9X2
 Brinjal (1P1), 39H2
 Brisket (SpC) (1P1), GF
 Brittle (1P1), zs
 Broad bean (1P1), 39f1
 Broccoli (1P1), 39G5
 Bromate: Iodate (2M), B5
 Bromelin (2M), Fb3
 Bromide (2M), z5b3
 Brominated vegetable oil (2M), H1
 Broom corn (1P1), 37B5
 millet (1P1), 37m
 Brown (1P1), r
 Brussels sprout (1P1), 39F15
 Bubble gum (1P1), 39ZkC
 Buckwheat (1P1), 37N
 Budding stage (1P1), ZM
 Buffalo
 meat (1P1), 3Zb15
 milk (1P1), 3C15
 Buffer (2M), 0C
 Bulb (SpC) (1P1), 2
 vegetable (1P1), 39C
 Bullocks heart (1P1), 39RH
 Bulrush millet (1P1), 37c
 Burning (E), 6 (M), K2
 Burnt odour (1P1), e4
 Butrin (1M), ZAr
 Butter (1P1), 3J
 nut (1P1), 39zD

- Buttermilk (1P1), 3G
 Butyl benzoate (2M), 0c41
 Butylated
 hydroxyanisole (2M), 0s2
 hydroxytoluene (2M), 0s1
 Butyric acid (2M), 9d5

 $C_{12}H_{20}O_8$ (1M), ZFh
 $C_{12}H_{14}N$ (1M), ZFzd
 $C_{12}H_{16}O_2$ (1M), ZFd
 $C_{12}H_{14}$ (1M), ZFn
 $C_{12}H_{18}O$ (1M), ZFj
 $C_{12}H_{16}$ (1M), ZFzb
 $C_{12}H_{16}O_2$ (1M), ZKj
 Cabbage (1P1), 39F13
 Cable grader (2M), bP
 Cafetannin (1M), Z15
 Cage press (2M), s3
 Cake (1P1), 39ZJ
 form (1P1), 0(j)
 Calamus (2M), 3B
 Calciferol (1M), Zm3
 Calcination (E), 2 (M), 97
 Calcium (2M), 0D3
 aluminium silicate (2M), 0G1
 benzoate (2M), 0c33
 carbonate as
 firming agent (2M), 0N5
 leavening agent (2M), CM
 chloride as
 firming agent (2M), 0N1
 water-correcting agent (2M), 0K3
 citrate as
 emulsifier (2M), R1
 firming agent (2M), 0N3
 dihydrogen phosphate (2M), 0K8
 disodium salt (2M), 036
 gluconate (2M), R2
 glycerophosphate (2M), R3
 hydroxide (2M), 0K5
 hypophosphite (2M), R4
 iodide (2M), BB
 oxide as
 neutraliser (2M), 0D6
 water-correct agent (2M), 0K6
 phosphate (2M), 0543
 propionate (2M), 0c73
 salt (2M), 0T13
 sorbate (2M), 0c63
 stearate as
 anticaking agent (2M), 0G5
 release agent (2M), 0E2
 stearyl-2-lactylate (2M), C2
 sulphate as
 emulsifier (2M), C2
 firming agent (2M), 0NB
 water correct agent (2M), 0KB
 tribasic phosphate (2M), 0G3
 Callistephin (1M), ZBr
 Camel (1P1), 3Zb96
 milk (1P1), 3C96
 Can (E), 7 (M), Z1
 Candy coated (1P1), 39ZkE
 Cantaloupe (1P1), 39K27
 Capacitance (CPI), cT7
 Capillarity (CPI), c37
 Capping (E), 7 (M), N
 machine (2M), zt8
 Capric acid (1M), Vg3
 Caproic acid (1M), Vg1
 Caprolyic acid (1M), Vg2
 Capsanthin (1M), ZNb
 Caramel (1P1), 39Zk6
 Caraway (1P1), 3ZP2
 Carbamate (2M), z5gD
 Carbohydrase as
 component (1M), U33
 enzyme (2M), Fd
 Carbohydrate (1M), P
 Carbon
 black (2M), 9M1
 dioxide (2M), K1
 Carbonate as
 cleaning agent (2M), zH42
 neutraliser (2M), 0D5
 Carbonated beverage (1P1), 3Z3
 Carbonic acid (1M), NG
 Carbonyl halide (2M), z5gF
 Carboxylic acid (1M), N
 Carboxymethyl cellulose (2M), P2
 Carcass (SpC) (1P1), B
 Cardamom (1P1), 3ZP96
 Carnic acid (2M), 9DE
 Caruba wax (2M), ORD
 Carob bean gum (2M), NC
 Carotene (2M), 9H5
 Alpha (1M1), ZMa
 Beta (1M), ZMb
 Gamma (1M), ZMq
 type material (1M), ZM
 Carotenoid (1M), ZLZ
 Carp (1P1), 3Zr9m
 Carrageenin (2M), M5
 Carrot (1P1), 39D3
 Cartilage (SpC) (1P1), 61
 Carton (E), 7 (M), Z4
 Cartoning machine (2M), zs2
 Cartilaginous fish (1P1), 3Zp
 Carveol (1M), ZFg
 Carvone as
 component (1M), ZFr
 flavouring agent (2M), 9t3
 Caryophyllene
 Alpha (1M), ZFp

- Beta (1M), ZFb
- oxide (1M), 1ZFc
- Cashew (1P1), 390A
- Casing (E), 4 (M), 1
- CED, 7 (M), Q
- machine (2M), z53
- Cassia (2M), 3c
- Castanopsis nut (1P1), 39zM
- Catalase (2M), Fh
- Catalytic (CPI), eH8
- Catechin tannin (1M), Zr
- Catechu (2M), 7G
- Catfish (1P1), 3Zr9t
- Cattle
 - meat (1P1), 3Zb1
 - milk (1P1), 3C01
- Cauliflower (1P1), 39G1
- Caustic (CPI), eF51
- Causticisation (E), 2 (M), 45
- Cayenne (1P1), 3ZM3
- Celery (1P1), 39F17
- seed (1P1), 3ZP3
- Celite (2M), zV2
- Cell (SpC) (1P1), 1
- remover (2M), J4
- Cellulobiose (1M), P23
- Cellulase (2M), Fd3
- Cellulose (1M), P761
- derivative (2M), P
- gum (2M), J6
- Centre of gravity (CPI), c16
- Centrifugal filter (2M), q3
- Centrifugation (E), 2 (M), 5E
- Centrifuge (2M), bJ
- Cereal (1P1), 3x
- Cerotic acid (1M), VgF
- CHS group (2M), z5kF
- Chamber filter press (2M), q6
- Chamomile (2M), 3C
- Change of colour
 - stage (1P1), ZS
 - state (CPI), cP5
- Chaulmoogric acid (1M), V37
- series (1M), V3
- Cheddaring (E), 4 (M), 92
- Cheese (1P1), 3M
- Chemical
 - contaminant (1M), E1
 - element (2M), z1A
 - as contaminant (1M), E1
 - property (CPI), e
 - structural group (2M), z9A
 - structure (CPI), eE
 - treatment (E), 6 (M), R
- Chemisorptive (CPI), c333
- Cherry (1P1), 39R5
- husk (1M), JF
- plant (2M), 7R
- Chestnut (1P1), 39zK
- Chevril (1P1), 3ZP4
- Chevron (1P1), 3Zb33
- Chewey
 - candy (1P1), 39ZK3
 - confection (1P1), 39ZL
- Chick pea (1P1), 39b8
- Chickling vetch (1P1), 39b3
- Chicory (1M), JB
- Child food (1P1), 15
- Chile hazel (1P1), 399zS
- Chill roll (2M), zml
- Chilli (1P1), 39H6
- Chillies (1P1), 3ZM4
- Chilling (E), 6 (M), G
- tunnel (2M), zp4
- Chinese cabbage (1P1), 39F18
- Chinquapin (1P1), 39zL
- Chinook (1P1), 3Zr9F
- Chipping (E), 2 (M), 3C
- Chiton (1P1), 3Zv2
- Chloride (2M), z5b2
- Chlorinated hydrocarbon (2M), zB53
- Chlorine as
 - antimicrobial agent (2M), 0c1
 - maturing agent (2M), B7
- Chlorine dioxide as
 - bleaching agent (2M), A3
 - maturing agent (2M), B6
- Chloroacetic acid (1M), N6
- Chloroformate (2M), z5c52
- Chlorophyll (2M), 9J1
- Chocolate (1P1), 39ZkH
- colour (1P1), t
- Cholesterol (1M), Zc1
- Cholic acid (2M), U1
- Choline (1M), Zb3
- Chopping (E), 2 (M), 3E
- Chops (SpC) (1P1), J7
- Chow chow (1P1), 39H4
- Chrysanthemine (1M), ZBb
- Chrysoine (2M), 9T1
- Chuck (SpC) (1P1), G5
- Chufa (1P1), 39zr
- Chum (1P1), 3Zr9g
- Churinam cherry (1P1), 39R51
- Churn (2M), zi
- (E), 2 (M), 53
- Chutney (1P1), 3ZV1
- Cider (1P1), 3Z9b3
- Cinnamic acid (2M), 9dD
- Cinnamic alcohol (2M), 9bF
- Cinnamon (1P1), 3ZR1

- oil (2M), 2R1
 Citral as
 component (2M), ZFq
 flavouring agent (2M), 9rq
 Citrate (2M), 0C41
 Citric acid as
 acidulant (2M), 0B4
 antioxidant synergist (2M), 0m2
 buffer (2M), 0C4
 colour stabiliser (2M), 9B7
 component (1M), NC
 sequestering agent (2M), 9B7
 Citron (1P1), 39Q1
 Citronetin (1M), ZAV
 Citrus (1P1), 39Q
 oil (2M), 4
 Clan (1P1), 3Zt4
 Clarification (E), 2 (M), 5F
 Clarifying agent (2M), F
 Cleaning (E), 2 (M), 51
 machine (2M), zv8
 Close
 perforated vibratory
 screen (2M), b34
 texture (1P1), zd
 Closed vessel (2M), u8
 Cloth filter (2M), p3
 Clouding agent (2M), H
 Clove (1P1), 3ZK1
 Coagulating (CPI), e354
 Coarse texture (1P1), ze
 Coated filter (2M), pl
 Coating (E), 5 (M), 1
 (E), 6 (M), Q
 glazing etc (2M), OR
 Cobaltous
 acetate (2M), UD
 chloride (2M), UF
 sulphate (2M), UH
 Cochineal (2M), 9DB
 Cocoa (1P1), 3Z481
 spice (1P1), 3ZP6
 beverage (1P1), 3Z4D
 Cod (1P1), 3Z9A
 Coffee (1P1), 3Z481
 flavour (2M), 7C
 spice (1P1), 3ZP5
 beverage (1P1), 3Z4B
 Cohesion (CPI), cB
 Coincidence (CPI), a3
 Cola (1P1), 3Z32
 nut (2M), 7F
 Cold storage equipment (2M), w1
 Collagen tissue (SpC) (1P1), 128
 Colloid mill (2M), zn3
 Colloidal
 silicon dioxide (2M), 0GK
 state (CPI), e35
 Colocasia (1P1), 39E9h
 Colour (Q1) (1P1), dZ
 stabiliser (E), 2 (M), 71
 Grading by (E), 2 (M), 9B
 Colouring (E), 2 (M), 71
 agent (2M), 9BZ
 property (CPI), eE2
 Colourless (1P1), x
 Combustibility (CPI), e41
 Combustion (E), 2 (M), 91
 Comminution (E), 2 (M), 3L
 Common millet (1P1), 37h
 Compatibility (CPI), a18
 Complex lipid (1M), ZdZ
 Composite additive (2M), (a)
 Composition (Q1) (1P1), 0
 Compound carbohydrate (1M), P8
 Compounded liquor (1P1), 3Z91
 Computability (CPI), b1
 Conc vanilla extract (2M), 3n
 Concentration (E), 2 (M), 5M
 Concentric tube (2M), zm2
 Conch (1P1), 3Zzg
 Conche machine (2M), zg1
 Concoction (E), 2 (M), 2E
 Concrete bin (E), 8 (M), B3
 Condensation (E), 2 (M), 9M
 Condensed tannin (1M), Zq
 Condenser (2M), ze1
 Conduction (CPI), cT2
 Conductivity (CPI), cP1
 Confectionery (1P1), 39Zb
 Conjugated protein (1M), J3
 Connective tissue (SpC) (1P1), 126
 Consistency (CPI), a13
 Contact sheller (2M), g1
 Contaminant (1M), A
 Continuous
 air blast unit (2M), za5
 extraction tower (2M), t5
 extractor (2M), t2
 freezer (2M), za7
 processing (2M), zzF
 Contour blade knife (2M), j6
 Convalescence food (1P1), 47
 Conversion (E), 2
 Converted form (1P1), 0(a2)
 Converter (2M), zm3
 Conveying (E), 8 (M), 8
 Cooker (2M), v2
 Cookie (1P1), 39ZF
 Cooking (E), 2 (M), 47
 quality (Q1) (1P1), 0d
 Cooling (E), 6 (M), A
 Coquita nut (1P1), 39zw
 Cordial (1P1), 3Z913

- Coring (E), 2 (M), 54
 Corn (1P1), 37M
 hull gum (2M), ND
 oil (1M), Za5
 Correlation (CPI), bT8
 Corriander (1P1), 3ZM6
 Corroding agent (1M), F()
 COSH derivative (2M), z5k3
 Cosmetin (1M), ZAf
 Cottonseed oil (1M), Za7
 Coupling agent (2M), 9Zg6
 Course food (1P1), 7Z
 Covering (E), 6 (M), Q
 Cowpea (1P1), 39FG
 Cow's
 meat (1P1), 3Zb11
 milk (1P1), 3C11
 Cox burner (2M), 3Zb11
 Crab (1P1), 3Zt3
 Cracker (1P1), 39ZG
 Cranberry (1P1), 39P3
 Cray fish (1P1), 3Zt5
 Cream (1P1), 3D
 as flavour (1P1), 3ZZh7
 centre (1P1), 39Zj1
 colour (1P1), j1
 Cress (1P1), 39k11
 Critical
 point (CPI), cP582
 state (CPI), cP58
 Crocetin (2M), 9HG
 Crocin (2M), 9HE
 Crotonic acid (1M), Vml
 Crushing (E), 2 (M), 33
 Crustacea (1P1), 3Zt
 Cryptoxanthin (1M), ZNc
 Crystallinity (CPI), 086
 Crystallisation (E), 2 (M), 5N
 (CPI), e126
 Crystallised cream (1P1), 39Zj2
 Crystalliser (2M), zm8
 CS group (2M), z5kD
 CSOH derivative (2M), z5k4
 CSSR derivative (2M), z5k5
 Cube (1P1), 0(k)
 Cucumber (1P1), 39K11
 Cucurbit (1P1), 39K
 Culture (E), 2 (M), 11
 Cumin (1P1), 3ZP91
 Cup down draining (E), 2 (M), 5H1
 Curcumin (2M), 9HM
 Curd (1P1), 3F
 Curing (E), 6 (M), J
 Currant (1P1), 39P7
 Curry powder (1P1), 3ZZf
 Curved knife (2M), e3
 Custard apple (1P1), 39RF

 Cut
 Kind of (SpC) (1P1), C
 of animal (SpC) (1P1), 0Z
 Cutlet (SpC) (1P1), JD
 Cutting (E), 2 (M), 35
 Cyanohydrin (2M), z5dH
 Cyanamide (2M), z5gJ
 Cyanate (2M), z5g5
 Cyanide (2M), z5g55
 Cyanin (1M), ZBC
 Cyanocobalamin (1M), Zk4
 Cyclic one double bond
 chaulmoogric acid
 (1M), V31
 Cyclohexyl sulfamic acid
 (2M), 0T2
 Cyclone separator (2M), bM
 Cylindrical tank (2M), zd5
 1-Cysteine (2M), C2
 component (1M), R17
 Cystine (1M), R77

 Dab (1P1), 3ZrP
 Damson (1P1), 39RB2
 Dandelion root (1M), JH
 Dark colour (SpC) (1P1), 7
 Date (1P1), 39P18
 seed (1P1), J1
 Days *irt*
 Age of raw material (1P1), ZmE
 Operating time (2M), zZL
 Time of use (SpC) (1P1), aE
 Debris (1M), B12
 Decolourise (E), 3 (M), 6
 Decolouring (CPI), eE215
 Decomposition (CPI), eH4
 Decorated form (1P1), 0(a5)
 Decorating (E), 5
 Decoration (E), 5 (M), a
 Decyl
 alcohol (2M), 9a6
 aldehyde (2M), 9b6
 Dedecyl gallate (2M), 0r44
 Deep colour (SpC) (1P1), 7
 Deer (1P1), 3Zb91
 Deficiency disease, Food
 for (1P1), 46
 Degassing (E), 2 (M), 5S8
 Dehydrating (CPI), eH25
 Dehydration (E), 2 (M), 98
 (E), 6 (M), 4
 Dehydrogenase (1M), U51
 Dehydrogenation (E), 2 (M), 9H1
 Deionized water (2M), z15G
 Deliquescent (CPI), e221
 Delphinin (1M), ZBh
 Denatured protein (1M), T52

FOOD TECHNOLOGY: DEPTH CLASSIFICATION

- Density (CPI), c13
 Deodorant (CPI), eF36
 Deodorising (E), 3 (M), 3 unit (2M), zk
 Deoxycholic acid (2M), U2
 Depth of colour (SpC) (1P1), z
 Derived
 lipid (1M), Vd
 protein (1M), T5
 Desiccant (CPI), e225
 Desiccation (E), 6 (M), 5
 Desilker (2M), d1
 Dessert (1P1), 88
 Destructive distillation (E), 6 (M), K4
 Detergency (CPI), e36
 Detergent (1M), F56
 Detonating (CPI), e45
 Deviation (CPI), bT6
 Dextrin as
 component (1M), P762
 foam regulator (2M), J4
 Diacetyl ketone (2M), 9c2
 Dialkyl ester of sodium sulpho-succinic acid (2M), z64
 Diallyl sulphide (2M), 9p3
 Diamino triarylmeth (2M), 9ZK2
 Diammon phosphate (2M), DK12
 Dioscorea (1P1), 39EK
 Diazo
 amino dye (2M), 9Zg5
 dye (2M), 9ZF32
 Diazotisation (E), 2 (M), 9Q
 Dibasic ketoacid (1M), V13
 Dicalcium phosphate (2M), R6
 Dicarboxylic monoamino acid (1M), R2
 Dichloroacetic acid (1M), N3
 Dicotyledonea nut (1P1), 39zA
 Dielectric (CPI), cT4
 Dietary food (1P1), 48
 Diethenoid acid (1M), Vn
 Diethylpyrocarbonate (2M), OcD
 Diffusion (E), 2 (M), 5P
 Digestibility (CPI), k23
 Diglyceride as
 emulsifier (2M), S2
 foam regulator (2M), J2
 humectant (2M), 0L22
 Dihydric phenol (2M), 9g2
 Dihydro
 coumarin (2M), 9n3
 sitosterol (1M), Zc7
 latty acid (1M), Vx2
 stearic acid (1M), Vx3
 Dika nut (1P1), 390w
 Dilauryl thiodopropion (2M), 0x4
 Dimension (CPI), b6
 Dill (1P1), 3ZP92
 Dimethyl
 anthranilate (2M), 2m2
 polysiloxane (2M), J3
 sulphide (2M), 9p2
 Dinner, Food for (1P1), 8F
 Diose (1M), (12)
 Dipeptide (1M), S2
 Diphenyl (2M), 0cF
 methane (2M), 9Zj
 naphthyl methane (2M), 9Zk7
 Dipotassium hydrogen phosphate (2M), RF
 Dipping (E), 5 (M), 2
 Direct immersion freezer (2M), za6
 Disaccharide (1M), P2
 Disease, Food for (1P1), 4()
 Disinfectant (1M), F67
 Disintegration (E), 2 (M), 3
 Disodium phosphate as
 emulsifier (2M), 0KR2
 water correcting agent (2M), RP
 Disodium salt (2M), 031
 Disperse (2M), 9Z5
 Dispersion (E), 2 (M), 24 (CPI), cR4
 Distillation (E), 2 (M), 5M1
 Dithiocarbazate (2M), z5kM
 Double
 and treble bond (2M), z5eJ
 contact pressure plant (2M), za8
 decomposition (E), 2 (M), 96
 Dough conditioner (2M), C
 Doughnut (1P1), 39ZM
 Dove sole (1P1), 3ZrM3
 Dragee pan (2M), zn5
 Draining (E), 2 (M), 5H
 Dressing (1P1), 3ZZh (E), 2 (M), 6
 Dried fruit extract (2M), 6
 Dropping stage (1P1), ZX
 Drug (1M), F64
 Drum
 dryer (2M), zb7
 fish (1P1), 3ZrLk
 heat exchanger (2M), v16
 vacuum cleaner (2M), r63
 Drumstick (1P1), 39H5
 Drupe (1P1), 39R
 Dry (1P1), zt
 rendering (E), 2 (M), 5T1
 Dryer (2M), zb
 Drying (E), 6 (M), 4
 Duck (1P1), 3Zd12
 Dull colour (SpC) (1P1), 4
 Durra (1P1), 37B2

- Dust (1M), B13
 Dye (2M), 9Zb
 Dyeing property (CPI), eE21
 Dyeing stage (1P1), ZX
 Early growth stage (1P1), ZG
 Eatability (CPI), eF7
 Edge filter (2M), a5
 Edibility (CPI), eF7
 EDTA (2M), 03
 Eel (1P1), 3Zr9v
 Efficiency (CPI), a17
 Egg (1P1), 3Zz1
 plant (1P1), 39H2
 white (SpC) (1P1), 85
 yolk (SpC) (1P1), 86
 Elasmobranchii (1P1), 3Zp
 Elasticity (CPI), c5E
 Electrical process (2M), zzD6
 property (CPI), cT
 Electrochemical property (CPI), e6
 Electrolytic (CPI), e61
 Electronic process (2M), zzD5
 Electro-osmotic (CPI), eb37
 Electronic process (2M), zzD5
 Eleostearic acid (1M), Vp2
 Elephant foot yam (1P1), 39E9q
 Ellagitannin (1M), Zi3
 Elm bark (2M), 7J
 Embossing (E), 5 (M), b
 Embryo (1P1), ZD
 Emory (2M), zM3
 Emulsification (E), 2 (M), 25
 Emulsifying, gelling etc
 agent (2M), LZ
 property (CPI), e38
 Endive (1P1), 39F23
 Endothermic (CPI), e43
 Energy giving (CPI), k5
 English sole (1P1), 3ZrM5
 Enriching (E), 2 (M), 41
 Enrober (2M), zn8
 Enrobing (E), 5 (M), 3
 Envelope (E), 7 (M), Z6
 Environmental economy (CPI), g5
 Enzymatic property (CPI), eH71
 Enzyme (2M), Fa
 as component (1M), U
 Eosine (2M), 9U1
 Epichlorohydrin (2M), D8
 Epoxide (2M), z5c3
 Equality (CPI), a08
 Equilibrium (CPI), b72
 Ergosterol (1M), Zc2
 Erucic acid (1M), Vm7
 Erythriodiol (1M), Zkr
 Erythrosine (2M), 9P4
 Essential oil (2M), 2
 as component (1M), ZF
 Other (2M), 4Za
 Ester (2M), 9f
 of leuco dye (2M), 9Z8
 phenol (2M), z5c5
 terpene alcohol (2M), 9v
 Esterase (1M), U31
 Esterification (E), 2 (M), 9C
 Estragon (2M), 3E
 Ether (2M), z4c2
 Ethyl benzoate (2M), 0c42
 Ethylene
 diamine tetracetic acid (2M), 03
 imine (2M), z5gH
 Eugenol (2M), 9g12
 Evacuation (E), 2 (M), 5S
 Evaporation (2M), zn1
 (CPI), cP55
 Evisceration (E), 2 (M), 6G
 Existence (CPI), a02
 Exothermic (CPI), e435
 Explosive (CPI), e46
 Expression (E), 2 (M), 5F3
 Extractability (CPI), eM
 Extraction (E), 2 (M), 5R
 Extrusion (E), 4 (M), 2
 Fading stage (1P1), ZV
 Famine food (1P1), 6
 Fanning mill (2M), b61
 Fast
 colour (SpC) (1P1), 6
 base (2M), 9Zg1
 salt (2M), 9Zg2
 green FCR (2M), 9V1
 red (2M), 9P5
 yellow AB (2M), 9T2
 Fat
 component (1M), Va
 soluble vitamin (1M), Zm
 Fatigue (CPI), cJ
 Fatty acid (1M), Ve
 Feather back (1P1), 3Zr91
 Feet removal (E), 2 (M), 6E
 Fennel (1P1), 3ZP1
 Fermentability (CPI), eH7
 Fermentation (E), 2 (M), 1
 as unit process (E), 2 (M), 9R
 Fermented
 and distilled beverage (1P1), 3Z9d
 beverage (1P1), 3Z9b
 Fibre (SpC) (1P1), C
 Animal (SpC) (1P1), 2
 Ficin (2M), Fb1
 Field pea (1P1), 39b2

- Fig (IP1), 39bG
 Filbert (IP1), 39zH
 Fillet (SpC) (IP1), E51
 Filling (E), 7
 (E), 7 (M), A
 machine (2M), zr4
 Filter
 Kind of (QI) (2M), r
 material (QI) (2M), p
 press (2M), q
 Filtration (E), 2 (M), 5F1
 Fine texture (IP1), zd
 Finger millet (IP1), 37r
 Fire retarding (CPI), e415
 Firm texture (IP1), zp
 (CPI), d2
 First course food (IP1), 81
 Fish (IP1), 3Zn
 Flake (IP1), 0(e)
 Flaking (E), 4(M), 3
 Flame proof (CPI), e4155
 Flank (SpC) (IP1), E8
 Flat (SpC) (IP1), b8
 fish (IP1), 3ZrF
 Flavour (QI) (IP1), z0Z
 (IP1), 3z()
 enhancer (2M), 0V
 Flavoured (IP1), z1
 Flavouring (E), 3 (M), 2
 agent (2M), 0Z
 property (CPI), eF31
 Flavoxanthin (1M), ZNe
 Flexible (IP1), zr
 Flootation (E), 2 (M), 5D
 separator (2M), d5
 Flounder (IP1), 3Zrk
 Flow (CPI), d5
 Flower (SpC) (IP1), 6
 vegetable (IP1), ZN
 Flowery odour (IP1), c
 Fluidity (CPI), c65
 Fluorescence
 Dispersion (CPI), cR74
 Luminiscence (CPI), e521
 Fluoride (2M), z5b1
 Foam regulator (2M), J
 Folic acid (1M), ZkB
 Fondant (IP1), 39Zj
 Food (IP1), 3
 additive (2M), 0a
 for child (IP1), 1
 technology F8, 3
 Forequarter (SpC) (IP1), G
 Foreshank (SpC) (IP1), GH
 Formed (IP1), 0(e4)
 Formic acid (1M), NF
 Forming (E), 4
 (CPI), e361
 Fortifying (E), 2 (M), 42
 Fowl (IP1), 3Zd11
 Foxtail millet (IP1), 37E
 Frappe (IP1), 39Zm1
 Freeze drying (E), 6 (M), E6
 Freezing (E), 6 (M), C
 point (CPI), cP6
 Fresh (E), 8 (M), zc
 flavour (IP1), zZ
 // Raw material (IP1), Zc
 Freshly harvested (IP1), Zc
 Friction
 (CPI), cG
 plate generation (E), 6 (M), Kb
 Friedel-Crafts reaction
 (E), 2 (M), 9X
 Frog (IP1), 3Zzz7
 Froster (2M), w2
 Fructosan (1M), P763
 Fructose (1M), P162
 Fruit (IP1), 39N
 (SpC) (IP1), 7
 and fruit juice (2M), 5
 butter (IP1), 39Zr7
 juice (IP1), 3Z7
 liquor (IP1), 3Z9b6
 vegetable (IP1), 39H
 Fruiting stage (IP1), ZP
 Frying (E), 2 (M), 4F
 Fuccidin (2M), M7
 Fudge (IP1), 39Zj3
 Fumigant (1M), F8
 Function (CPI), a03
 Functional group (2M), z5a
 Fungal protease (2M), Fb4
 Fungi (IP1), 3Z03
 Fungicide (1M), F33
 Furchelleran (2M), M6
 Fusion (CPI), cP51
 Gage plum (IP1), 39RB3
 Galactan (1M), P764
 Galactose (1M), P163
 Gallate (2M), 0r4
 Gallotannin (1M), Zt1
 Galonut (IP1), 390d
 Galuteolin (1M), ZAg
 Galvanized iron tank (2M), zd2
 Gambir catechin (1M), Zr5
 Game animal (IP1), 3Zz0A
 Gametocide (1M), F396
 Gamma ray (2M), 0f4
 Garcinia (IP1), 39RK
 Garden pea (IP1), 39b1
 Garlic (IP1), 39C2
 as spice (IP1), 3ZE6

- Gas (E), 8 (M), Z8
 contaminant (1M), B8
 flame peeling (E), 2 (M), 538
 packaging machine (2M), zr18
 Gaseous flotation (E), 2 (M), 5D8
 Gasso nut (1P1), 3902
 Gel former (2M), R
 Gelatin (2M), Fr
 emulsifier (2M), 'Y
 Gelatinising (CPI), e352
 Gelling agent.
 Other (2M), U
 Gentian root (2M), 7M
 Gentianose (1M), P32
 Geraniol (1M), ZFs
 Geranium oil (2M), 4Zc
 Geranyl
 acetate (2M), 9v1
 butyrate (2M), 9v2
 Germ (SpC) (1P1), G7
 Germicide (2M), zR8
 Germination (1P1), ZB
 Gesnerin (1M), ZBm
 Ghatti (2M), N2
 Gin (1P1), 3Z911
 Ginger (1P1), 3ZG1
 Ginko nut (1P1), 39zq
 Glass (1M), B15
 Glazing (E), 5 (M), 4
 Globulin (1M), T13
 Glucono-8-lactone (2M), CH
 Glucose (1M), P161
 oxidase (2M), Fg
 Glucoside (1M), P85
 Gluing (E), 7 (M), S
 machine (2M), z1
 Glutamic acid (1M), R22
 Glutamine (1M), R25
 Glutelin (1M), T14
 Glyceride of fatty acid as
 emulsifier (2M), S
 humectant (2M), OL2
 Glycerol (2M), OL1
 Glycine (1M), R11
 Glycocholic acid (2M), U3
 Glycocol (1M), R11
 Glycol (2M), z5c12
 Glycyrrhetic acid (1M), ZKf
 Gnetum seed (1P1), 39zj
 Goat
 meat (1P1), 3Zb33
 milk (1P1), 3C33
 Golden plum (1P1), 39RB5
 Gooseberry (1P1), 39P8
 Gourd (1P1), 39K51
 Grading (E), 2 (M), 7
 Gram (1P1), 39b8
 Granulation (E), 2 (M), 3H
 Grape (1P1), 39PM
 Grapefruit (1P1), 39Q2
 essence (2M), 32
 Gravity
 filling (E), 7 (M), B
 flow vibratory screen
 (2M), b31
 type separator (2M), b1
 vacuum filling (E), 7 (M), D
 Gravy (1P1), 3Zz9b
 Great millet (1P1), 37f
 Greater yam (1P1), 39F9n
 Green (1P1), k
 gage (1P1), 39RB31
 gram (1P1), 39fB
 vegetable (1P1), 39F
 Grey (1P1), s
 millet (1P1), 3Zr95
 Grinding (E), 2 (M), 3G
 mill (2M), k1
 Grouse (1P1), 3Zd1H
 Growth promoting (1P1), 0b7
 (CPI), k27
 Guanidine (2M), z5z91
 Guar gum (2M), NF
 Guava (1P1), 39S8
 Guinea
 fowl (1P1), 3Zd4
 green B (2M), 9V2
 Gulf coast oyster (1P1), 3Zv61
 Gum (1P1), 39ZkB
 arabic
 coating (2M), ORB
 emulsifier (2M), N1
 as component (1M), P811
 benzoin (2M), OR7
 guaiaac (2M), 0t1
 Gur (1P1), 39Zc
 Gymnosperm nut (1P1), 39zb
 Gyrotory sifter (2M), bF
 Haddock (1P1), 3Zr9G
 Hake (1P1), 3Zr9E
 Halibut (1P1), 3ZrE
 Halogen derivative (2M), z5b
 Halogenation (E), 2 (M), 9E
 Ham (SpC) (1P1), E6
 Hand process (2M), zZb
 Hard
 candy (1P1), 39Zg
 texture (1P1), zm
 Hardening (E), 3 (M), 83
 Hardness (CPI), cF1
 Harmony (CPI), n7
 Harvested (E), 8 (M), Zc

- Head (SpC) (IP1), N
 dropping (E), 2 (M), 67
 Heart (SpC) (IP1), R
 Heat
 distillation (E), 2 (M), SM14
 exchanger (2M), v1
 sealing machine (2M), zr54
 Heating (E), 6 (M), 44
 Heavy water (2M), z15C
 Hederagenin (1M), ZKm
 Helica nut (IP1), 39zT
 Hemiacetal (2M), z5dF
 Hemicellulose (2M), Fd5
 Hemicellulose (1M), P812
 Hemoglobin (1M), T31
 Herbicide (1M), F31
 Herring (IP1), 3Zr1
 Hesperidin (1M), ZAs
 Hesperitin (1M), ZAt
 Heterocyclic amino-acid (1M), R8
 Heterogeneity (CPI), a76
 Hexamethylenetetramine (2M), OcH
 3-Hexene-1-ol (1M), ZFm
 Hexosan (1M), P76
 Hexose (1M), P16
 Hickory nut (IP1), 39zC
 Hide removal (E), 2 (M), 65
 High quality
 irt Grading (E), 2 (M), 773
 Hind
 quarter (SpC) (IP1), E
 saddle (SpC) (IP1), E
 shank (SpC) (IP1), E2
 Hirsutin (1M), ZBn
 Histidin (1M), R85
 Histone (1M), T17
 Hock (SpC) (IP1), J3
 Hodgsonia seed (IP1), 39zy
 Hog (IP1), 3Zb41
 millet (IP1), 37p
 peanut (IP1), 39zr
 plum (IP1), 39RB1
 Homogenisation (E), 2 (M), 27
 Homogeniser (2M), zn2
 Horse
 gram (IP1), 39fJ
 meat (IP1), 3Zb92
 milk (IP1), 3C92
 radish (IP1), 3ZE41
 Hot
 taste (IP1), b2
 water (2M), z154
 immersion peeling (E), 2 (M), 532
 Hotel rack (SpC) (IP1) G3
 Hours *irt*
 Material (IP1), ZmD
 Operating time (2M), zzK
 Time of use (SpC) (IP1), 9D
 Huckleberry (IP1), 39DB
 Human poison (1M), F4
 Humectant (2M), 0L
 (CPI), e222
 Humidity (Q1) (2M), zzX
 Husk (SpC) (IP1), M
 Husking (E), 2 (M), 521
 Hyacin (1M), ZBj
 Hyacinth bean (IP1), 39fJ
 Hybrid confection (IP1), 39Zn
 Hydrating (CPI), eH2
 Hydration (E), 2 (M), 9G
 Hydrazine (2M), z5dR
 Hydrozone (2M), ztDP
 Hydroacetic acid (2M), 0BE
 Hydrocarbon (2M), zB5
 Low boiling (1M), ZFzg
 Hydrocarpic acid (1M), V36
 Hydrochloric acid (2M), zF1
 Hydrocooler (2M), za1
 Hydrocooling (E), 6 (M), B
 Hydroformylation (E), 2 (M), 9W
 Hydrogen ion conc (Q1) (2M), zzP
 Hydrogenation (E), 2 (M), 9H
 Hydrogenolysis (E), 2 (M), 9H3
 Hydrolysable tannin (1M), U3
 Hydrolysing enzyme (1M), U3
 Hydrolysis (E), 2 (M), 9G
 Hydrolytic protein (1M), T55
 Hydromel (IP1), 3Z9b5
 Hydrophobic (CPI), e2115
 Hydrophylic (CPI), e211
 Hydroscopicity (CPI), e221
 Hydroxamate (2M), z5dN
 Hydroxy fatty acid (1M), Vs
 p-Hydroxybenzoic acid
 ester (2M), Oc4
 Hydroxylamine (2M), z5dM
 Hydroxyproline (1M), R83
 Hydroxypropyl methyl
 cellulose (2M), P3
 Hydroxytriarylmethane (2M), 9Zk5
 Hydroxyxanthane (2M), 9Zm5
 Hyperin (1M), ZAK
 Hypochlorite as
 antimicrobial agent (2M), Oc2
 cleaning agent (2M), xR1
 Hyssop (2M), 3H
 Ice
 cream (IP1), 3R
 packing (E), 6 (M), D
 Icing (E), 5 (M), 5
 Idaein (1M), ZBd
 Identity (CPI), a07
 Immediate use (IP1), aA

- Imprinting (E), 5 (M), c
 Inclined plane (2M), b12
 Indamine (2M), 9Zs
 Indanthrene blue (2M), 9X3
 Indian
 almond (1P1), 391
 salmon (1P1), 3Zr9b
 Indigo (1P1), n
 Indigoid (2M), 9Z92
 Indigoids (2M), 9Z91
 Indigotine (2M), 9X4
 Indophenol (2M), 9Zs
 Infant food (1P1), 13
 Infiniteness (CPI), a66
 Inflammability (CPI), e411
 Infra-red
 as antimicrobial agent
 (2M), 0f6
 equipment (2M), zeb
 irradiation peeling
 (E), 2 (M), 53F6
 spectrum (CPI), CRV
 Inoi nut (1P1), 3904
 Inorganic
 colouring agent (2M), 9M
 material (2M), z1
 nutrient (2M), X1
 Inositol (1M), Zk5
 Insecticide (1M), F38
 Instability (CPI), b74
 Instant
 cooking (1P1), 0d1
 food (1P1), 8X
 Inulin (1M), P765
 Intensity (CPI), a51
 Invariant (CPI), a8
 Invert sugar (2M), 0L7
 Invertase (2M), Fd1
 Iodide (2M), z5b5
 Ion exchange (E), 2 (M), 9Y
 Ionisability (CPI), e26
 Ionone (2M), 9cD
 Iron kettle cooker (2M), x1
 Iron (2M), 9cF
 Irradiation (E), 6 (M), P
 peeling (E), 2 (M), 53F
 Isoacacatechin (1M), Zr3
 Isoascorbic acid as
 antioxidant (2M), 0p8
 colour stabiliser (2M), 9B61
 Isolated double bond (2M), z5e1
 Isoleucine (1M), R1B
 Isomerisation (E), 2 (M), 9U
 Isomerising enzyme (1M), U7
 Isomerism (CPI), e82
 Isomirile (2M), z5g6
 Isothiouronium salt (2M), z5kR1
 Italian millet (1P1), 37D
 Jack
 fruit (1P1), 39RR
 nut (1P1), 39zQ
 Jacketed heat exchanger
 (2M), v13
 Jam (1P1), 39Zr1
 pan (2M), x8
 Jamaican cobnut (1P1), 3905
 Japanese walnut (1P1), 39zE
 Japanic acid (1M), V133
 Jar (E), 7 (M), Z3
 Jawa almond (1P1), 390y
 Jelly (1P1), 39Zr2
 confection (1P1), 39Zk8
 Jerusalem artichoke (1P1), 39E5
 Job's team millet (1P1), 37G
 Joint removal (E), 2 (M), 6B
 Jojoba nut (1P1), 2908
 Jowar (1P1), 37B
 Juice (1P1), 0(s)
 Jujubea (1P1), 39RP
 Juniper (1P1), 3ZM7
 Juniperic acid (1M), Vu2
 Kaempferitrin (1M), ZAj
 Kaffir corn (1P1), 37B6
 Kale (1P1), 39F25
 Kaoliang (1P1), 37B7
 Karaka nut (1P1), 39DF
 Karaya (2M), N3
 Keeping quality (QI) (1P1), z
 (CPI), g7
 Keracyanin (1M), ZBe
 Kernel (SpC) (1P1), B
 Ketchup (1P1), 3ZZd
 Ketone (2M), z5dJ
 Keto acid (1M), V1
 Ketone (2M), z5d6
 as flavouring agent (2M), 9c;
 (2M), 9t
 Kidney (SpC) (1P1), v
 bean (1P1), 39fD
 King crab (1P1), 3Zi32
 Kirschwasser (1P1), 3Z9r
 Kneading (E), 2 (M), 2B
 Kodo millet (1P1), 37H
 Kohlrabi (1P1), 39F27
 Kubili nut (1P1), 390J
 Kumquat (1P1), 39Q5
 Labelling (E), 7 (M), X
 machine (2M), zv3
 Lactic acid as
 buffer (2M), OC7
 component (1M), NJ

- Lactone (2M), 9n
 Lady's finger (1P1), 39H3
 Laminarin (2M), M8
 Lannin (1M), T15
 Lard (1M), Za3
 Latent heat of
 fusion (CPI), cP514
 vapourisation (CPI), cP554
 Lauric acid (1M), Vg4
 Lavender (2M), 3L
 Leaf (SpC) (1P1), 5
 filter (2M), q1
 Simulant infusion from
 (1P1), 3Z45
 vegetable (1P1), 39F
 Leavening (E), 2 (M), 15
 agent (2M), C
 Lecithin as
 antioxidant (2M), 0v2
 component (1M), Zcl
 gelling agent (2M), U6
 Leeks (1P1), 3ZE91
 Leg (SpC) (1P1), E7
 Legality (CPI), z1
 Legume (1P1), 39a
 Lemon (1P1), 39Q7
 oil (2M), 47
 juice (1P1), 3ZD7
 peel (2M), 77
 Lentil (1P1), 39j
 Lettuce (1P1), 39F21
 Leucine (1M), R18
 Lichenic acid (1M), V11
 Lichenin (1M), P766
 Lichi (1P1), 390K
 Licorice root (2M), 73
 Lidding machine (2M), zvl
 Light
 colour (SpC) (1P1), 3
 green SF (2M), 9V3
 Lignin (1M), Zx
 Lignoceric acid (1M), VgD
 Lima bean (1P1), 39f2
 Lime (1P1), 39Q8
 oil of (2M), 48
 Limitedness (CPI), a6
 Limonene (1M), ZFa
 Linalool as
 component (2M), ZFk
 flavouring agent (2M), 9rk
 Linaloolmonoxide (1M), ZFE
 Linalyl
 acetate (2M), 9v3
 butyrate (2M), 9v4
 Linear dimension (CPI), b61
 Ling (1P1), 3Z9C
 Linoleic acid (1M), Vn1
 Linolenic acid (1M), Vp1
 Lipase (2M), Fj
 Lipid (1M), Za
 and fat (1M), V
 Liquid (E), 8 (M), Z5
 notation (E), 2 (M), 5D5
 liquid extraction (E),
 2 (M), 5R5
 silicate (2M), zH44B
 Liquification (CPI), cP551
 Liquor (1P1), 3Z913
 Little millet (1P1), 37J
 Liver (SpC) (1P1), T
 Lixiviation (E), 2 (M), 5P
 Leaf (1P1), 0(n)
 Lobster (1P1), 3Zt2
 Loganberry (1P1), 39P13
 Loim (SpC) (1P1), E5
 Longevity (CPI), g7
 Longitudinal conche
 machine (2M), zg11
 Lotus seed (1P1), 390h
 Low calory food (1P1), 42
 Luminiscence (CPI), e52
 Lunch, Food for (1P1), 8D
 Lutein (1M), ZNg
 Lycopene (1M), ZMm
 Lye-peeling machine (1M), c3
 Lyophillic (CPI), e351
 Lysine (1M), R73
 Macaroni (1P1), 39ZR
 Macadamia nut (1P1), 39zv
 Mace (1P1), 3ZP8
 Maceration (E), 2 (M), 3M
 Machurin tannin (1M), Zs
 Mackerel (1P1), 3Zr9L
 Magnesium
 carbonate as
 anticaking agent (2M), 0GB
 release agent (2M), 0E3
 chloride (2M), 0NM
 hydroxide (2M), 0D4
 oxide (2M), 0D8
 salt (2M), 0T28
 silicate as
 anticaking agent (2M), 0GD
 coating agent (2M), 0RF
 stearate as
 anticaking agent (2M), 0GF
 release agent (2M), 0E5
 Magnet (2M), a7
 Magnetism (CPI), cv
 Magnetochemical property (CPI), e7
 Maize (1P1), 37M
 Make (1P1), (1)

V 7, N 3; 1970 SEPTEMBER

- Maleic acid as
 acidulant (2M), 0B3
 component (1M), ND
 Malting (E), 2 (M), 13
 Maltose (1M), P22
 Malonic acid (1M), N5
 Malvin (1M), ZBq
 Mandarin (1P1), 39QF
 Mango (1P1), 39R1
 Mangosteen (1P1), 39RM
 Manakete nut (1P1), 3906
 Mannan (1M), P767
 Mannitol (2M), 0E6
 Mannose (1M), P164
 Manual processing (2M), zzB
 Marjoram (1P1), 3ZJ4
 Marking (E), 7 (M), r
 machine (2M), zv5
 nut (1P1), 390D
 Marmalade (1P1), z9Zr5
 Maroon (1P1), g3
 Marshmallow (1P1), 39Zk1
 aerated confection (1P1),
 39Zm5
 Mashing (E), 2 (M), 3P
 Mass (CPI), cl
 Material (1M)
 handling (E), 8
 Other (1M), ()
 Mathematical property (CPI), b
 Maturing agent (2M), B
 Mayonnaise (1P1), 3ZZh5
 Mealy texture (1P1), 3j
 Mean (CPI), bT5
 Meaning (CPI), p4
 Meat (1P1), 3Za
 preparation (1P1), 3Z9a
 Mechanical processing (2M),
 zzD
 Mecocyanin (1M), ZBF
 Medlar (1P1), 39S6
 Medium-fast cooking (1P1), 0d3
 Melangeur (2M), zq2
 Melezzlose (1M), P33
 Melibiose (1M), P24
 Mellitic acid (1M), VgK
 Melon (1P1), 39K21
 Melting point (CPI), cP512
 Menthone (2M), 9t1
 Mescal (1P1), 3Z9n
 Metabolic (CPI), k33
 Meta-silicate (2M), zH447
 Metallic compound (2M), zSt
 Metamerism (CPI), e822
 Methine (2M), 9Za
 Methionine (1M), RIC
 Methyl
 anthranilate (2M), 9m1
 benzoate (2M), 0c43
 cellulose as
 clarifying agent (2M), Fg
 emulsifier (2M), P1
 heptanone (2M), P1
 heptyl ketone (2M), 9c4
 hexyl ketone (2M), 9c3
 methyl anthranilate (1M), ZFzc
 nonyl ketone (2M), 9c5
 violet (2M), 9Y1
 Microbial poison (1M), F2
 Microbiological food (1P1), 3Z0
 Midday meal (1P1), 8D
 Mild flavour (1P1), z3
 Milk (1P1), 3D
 and milk product (1P1), 3B
 form (1P1), 0(t)
 Millet (1P1), 37
 Milling (E), 2 (M), 3J
 Milo (1P1), 37B3
 Mineral (2M), z11
 deficiency, Food for
 (1P1), 461
 emulsifier (2M), R
 oil as
 coating agent (2M), 0RM
 release agent (2M), 0ED
 Minnow (1P1), 3Zr9r
 Mint (1P1), 3ZJ2
 Minutes *irr*
 Age of raw material (1P1), ZmC
 Operating time (2M), zzJ
 Time of use (1P1), aC
 Miscibility (CPI), e27
 Mix, Ready (1P1), 39ZV
 Mixed food (1P1), 3ZD9a
 Mixing (E), 2 (M), 2
 Molasses (1P1), 39Zb6
 kiss (1P1), 39Zk7
 Molding (E), 4 (M), 4
 Mollusc (1P1), 3Zv
 Molluscicide (1M), F37
 Monazo dye (2M), 9ZF31
 Mongul machine (2M), zn6
 Mono
 ammonium phosphate
 (2M), 0K11
 calcium dihydrogen
 phosphate (2M), 0N7
 calcium phosphate (2M), C8
 carboxylic monoamino
 acid (1M), R1
 cotyledoneae nut (1P1), 39zP
 ethenoid acid (1P1), Vm
 glyceride as
 emulsifier (2M), S1

FOOD TECHNOLOGY: DEPTH CLASSIFICATION

- foam regulator (2M), J1
glyceride
citrate (2M), 0mB
of fatty acid (2M), 0L21
hydric phenol (2M), 9g1
hydroxy fatty acid,
Saturated (1M), Vw
Unsaturated (1M), Vv
isopropyl citrate as
antioxidant synergist (2M),
0mF
sequestering agent (2M), 043
saccharide (1M), P1
sodium
glutamate (2M), 0V1
phosphate as
emulsifier (2M), RN
water correcting agent (2M),
0KR1
Montanic acid (1M), VgH
Months *in*
Age of raw material (1P1), ZmG
Time of use (1P1), aG
Morbidity (CPI), k96
Mordant (2M), 9Z4
Moreton Bay chestnut (1P1), 390p
Moison (CPI), b8
Mucilage (1P1), p8 J3
Mud bin (E), 8 (M), B1
Mulberry (1P1), 39pC
Multipurpose food (1P1), 78
Mung bean (1P1), 39f3
Muscle (SpC) (1P1), 3
Mushroom (1P1), 3Z0375
Musk melon (1P1), 39K23
Muskrat (1P1), 3Zz01
Mussel (1P1), 3Zv1
Mustard (1P1), 3ZE8
cream (1P1), 3ZZh1
Mystiric acid (1M), Vg5
N-containing group (2M), z5f
Minor (2M), z5g
nitroso amine (2M), z5gM
oxide (2M), z5gR
N=H group (2M), z5f91
N-H-R group (2M), z5f92
Nailing (E), 7 (M), V
machine (2M), z14
Name (CPI), p1
Naphthol yellow S (2M), 9W1
Naras nut (1P1), 399c
Naringin (1M), ZAaw
Naringin (1M), ZAq
Natural colouring agent (2M), 9C
Neck (SpC) (1P1), C
Nectarine (1P1), 39R4
Neohesperidine (1M), ZAu
Neroli (2M), 3N
Neutral (CPI), eB2
Neutralisation (E), 2(M), 94
Neutraliser (2M), 0D
Neutrality (CPI), b76
New born (1P1), ZF
NH₂ group (2M), z5f1
NH-CO linkage (2M), z5gG
NH-CO-NH linkage (2M), z5g8
NH-CO-R group (2M), z5f7
NH-CO-OR group (2M), z5f8
NHR group (2M), z5f2
Niacin (1M), Zk6
Nicuri palm nut (1P1), 39zt
Nitrate as
antimicrobial agent (2M) 0c8
colour stabiliser (2M), 9M5p
Nitration (E), 2 (M), 9B
Nitric acid (2M), zF3
Nitride (2M), z5gp
Nitrite as
antimicrobial agent (2M), 0cB
colour stabiliser (2M), 9B3
Nitration (E), 2 (M), 98
Nitric acid (2M), yF3
Nitride (2M), y5gp
Nitrite as
antimicrobial agent (2M), 0cB
colour stabiliser (2M), 9B3
Nitro dye (2M), 9Zf2
Nitrogen (2M), K2
Nitroso dye (2M), 9Zf1
Nitrosamine (2M), 9Zg3
Nitrosyl chloride (2M), A4
Nitrous oxide (2M), K5
Nitta nut (1P1), 390s
NO group (2M), z5f5
NO_x group (2M), z5f5
Nobiletin (1M), ZAc
Nomenclature (CPI), p1
Non-alcoholic beverage (1P1), 3Z2
Non-flavoured (1P1), z8
Non-perishability (CPI), g71
Nonyl
alcohol (2M), 9a5
aldehyde (2M), 9b5
Noodle (1P1), 39Z5
Norbixin (2M), H3
Nordihydroguaiaretic acid (2M), 0r5
Normalcy (CPI), b11
Northern blue fin (1P1), 3Zr9W
Nougat (1P1), 39Zk5
NR₂ group (2M), z5f3
Nucleoprotein (1M), T35
Number (CPI), b11
Nut (1P1), 39za

- Nutmeg (1P1), 3ZP7
 Nutrient (2M), X
 Nutritive (1P1), 0b1
 quality (Q1) (1P1), 0b
 value (CPI), k2
- Oat (1P1), 33
 gum (2M), NH
 Occlusion (CPI), e321
 Octyl
 alcohol (2M), 9a4
 aldehyde (2M), 9b4
 gallate (2M), 0r42
 Octenyl succinic anhydr (2M), Df
 Odour (Q1) (1P1), c
 Oenin (1M), ZBp
 Off-flavour (1P1), z6
 Offal (SpC) (1P1), W1
 Oil
 immersion peeling (E), 2
 (M), 535
 of almond (2M), 3a
 clove (2M), 2K1
 nutmeg (2M), 2P7
 Okelenan (1P1), 3Z9k
 Okra (1P1), 39H3
 Oleonic acid
 Sapogenin form (1M), ZJg
 Saponin form (2M), Zke
 Oleic acid (1M), Vm3
 Oleoresin vanilla (2M), 3m
 Oligosaccharide (1M), P1Z
 Onion (1P1), 39C1
 as spiec (1P1), 3ZE1
 Opalescence (CPI), cR78
 Open
 agitated kettle (2M), u6
 mixing extractor (2M), t3
 Optical activity (CPI), eE1
 Orange
 colour (2M), 4B
 food (1P1), k
 fruit (1P1), 39QB
 I (2M), 9S1
 peel (2M), 7B
 zeste (1P1) 3ZM8
 Orchil (2M), 9K1
 Orcin (2M), 9K2
 Oregano (1P1), 3ZJ5
 Organ
 meat (SpC) (1P1), K
 of animal (SpC) (1P1), 0Z
 as contaminant (1M), D
 of plant (SpC) (1P1), 0Z
 as contaminant (1M), C
 Organic
 acid (1M), MZ
- base (2M), zEF
 cleaning agent (2M), zF5
 compound (2M), z5
 dye (2M), 9N
 Organo-sulphur trihalide
 (2M), z5kT
 Oris root (2M), 3P
 Ornithine (1M), R71
 Osmotic (CPI), e37
 Oversaturatedness (CPI), e122
 Owusa nut (1P1), 3903
 Oxalic acid as
 cleaning agent (2M), zR5
 component (1M), N4
 Oxazine (2M), 9Zu
 Oxidation (E), 2 (M), 92
 Oxide of
 nitrogen (2M), A1
 terpene (1M), ZFw
 oxidising
 agent (2M), xR
 Oenzyme (1M), U5
 property (CPI), eH1
 Oxime (2M), z5dK
 Oxycoccicyanin (1M), ZBt
 Oxygen containing group (2M), z5c
 Oyster (1P1), 3Zv6
 nut (1P1), 399d
- Pacific
 cod (1P1), 3Zr9B
 ocean perch (1P1), 3ZrZd
 Packaging machinery (2M), zrl
 Packed form (1P1), 0(a)7
 Packing (E), 7 (M), M
 Paddy (1P1), 3y
 Palatability (CPI), eF6
 Palmitic acid (1M), Vg6
 Pan centre (1P1), 39Zj6
 Pancreatin (2M), Fb6
 Panic grass (1P1), 37P
 Panning (E), 5 (M), 7
 Pantothenic acid (1M), Zk7
 Papain (2M), Fb2
 Papaya (1P1), 39S7
 Paper
 board (E), 7 (M), Zf
 filter (2M), p2
 packing (E), 7 (M), Ze
 Paprika (1P1), 3ZM4
 Paradise nut (1P1), 390W
 Paraffin (2M), 0k5
 Parasitic poison (1M), F3
 Parasitism (CPI), g4
 Parboiling (E), 2 (M), 5M4
 Parchment seed (1M), JK
 Parinaric acid (1M), Vrl

- Parsley (1P1), 39F33,
 (2M), 33
 Parsnip (1P1), 39D5
 Partridge (1P1), 3Zd1E
 Passion fruit (1P1), 39p5
 Paste (1P1), 0(q)
 Pasteurisation (E), 6 (M), 8
 equipment (2M), w3
 Pastry (1P1), 39Zk
 Patent blue V (2M), 9X5
 Pattern (CPI), bU
 Patties (1P1), 3Zz9k
 Pea, (1P1), 39b
 Peach (1P1), 39R6
 Peanut (1P1), 390n
 Pear (1P1), 39S3
 Pearl millet (1P1), 37f
 Pecan (1P1), 39zB
 Pectin as
 component (1M), P815
 emulsifier (2M), N5
 humectant (2M), 0L5
 Pectinase (2M), Fd7
 Peeler-corer (2M), j2
 seed cell remover (2M), j1
 Peeling (E), 2 (M), 53
 Pelargonium (1M), ZBs
 Pellet (1P1), 0(m)
 Pelleting (E), 4 (M), 5
 Pentosan (1M), P75
 Pentose (1M), P15
 Peonin (1M), ZBu
 Pepper (1P1), 3ZM1
 Peppermint (2M), 3f
 Pepsin (2M), Fb8
 Peptide (1M), S
 Peptone (2M), J5
 Perborate (2M), zR3
 Perch (1P1), 3ZrZc
 Perchloryl etc group (2M), z5b7
 Percolation (E), 2 (M), 5F2
 extraction batter (2M), t1
 Periodicity (CPI), b96
 Perishable (CPI), g74
 Permeability (CPI), c38
 Peroxygen (2M), z5c4
 Persian berry (2M), 9H7
 Personality (CPI), s7
 Petrale sole (1P1), 3ZrM1
 Petrolatum (2M), ORS
 Petroselinic acid (1M), Vm5
 Petunin (1M), ZBv
 pH (Q1) (2M), zzP
 adjusting agent (2M), 0A
 value (CPI), eB
 Pheasant (1P1), 3Zd1B
 Phenol (2M), 9g
 ether (2M), 9h
 Phenylacetic acid (2M), 9dF
 Phenylalanine (1M), R1E
 Phenylethyl alcohol (2M), 9aD
 o-Phenylphenol (2M), 0cK
 Phloroglucinol tannin (1M), Zg
 Phosphate
 buffer (2M), 0C54
 cleaning agent (2M), zH43
 Ortho, Cleaning agent (2M), zH43J
 sequestering agent (2M), 054
 Phosphokinase (1M), U63
 Phospholipid (1M), Ze
 Phosphorescence (CPI), e522;
 cR75
 Phosphoric acid as
 acidulant (2M), 0B5
 antioxidant synergist (2M), 0m3
 buffer (2M), 0C5
 sequestering agent (2M), 05
 Phosphortidyl inositol (1M), Ze3
 Phosphorus
 compound (2M), z5m
 oxychloride (2M), D3
 Phosphorylating enzyme (1M), U4
 Photochemical property (CPI), e5
 Photoconduction (CPI), e512
 Photodecomposition (CPI), e535
 Photoelasticity (CPI), e95
 Photoelectrical (CPI), e51
 Photogenic (CPI), e541
 Photoionisation (CPI), e511
 Photosensitivity (CPI), e54
 Photosynthesis (CPI), e531
 Phthalic acid (1M), N7
 Phthalocyanine (2M), 9Z95
 Phylloquinone (1M), Zm7
 Physical
 contaminant (1P1), B
 form (Q1) (1P1), 0(a)
 property (CPI), cz
 Physiological property (CPI), k3
 Phytoglycolipid (1M), Zg
 Pickles (1P1), 3ZzB
 Pickling (E), 6 (M), N
 Pic (1P1), 39Zp
 Meat (1P1), 3Zz9p
 Piercing (E), 2 (M), 542
 Pig (1P1), 3Zb4
 Pigeon
 meat (1P1), 3Zd2
 pea (1P1), 39bF
 Pike (1P1), 3Zr9x
 Pilchard (1P1), 3Zr5
 Pimento (1P1), 3ZM5
 Pineapple (1P1), 39PL
 a-Pinene (1M), Zfx

- Pinenut (1P1), 39ze
 Pink (1P1), g2
 salmon (1P1), 3Zr9d
 Pistachio (1P1), 390C
 Pitting (E), 2 (M), 541
 Plaice (1P1), 3ZrH
 Plant
 extract (2M), N
 exudate (2M), N
 product (1P1), 3v
 seed gum (2M), NB
 Plantain
 flower (1P1), 39G7
 Raw (1P1), 39H7
 stem (1P1), 39E7
 Plasticity (CPI), c55
 Plastics
 filter (2M), p5
 packing material (E), 7
 (M), Zg
 Plasticizing (E), 3 (M), 82
 Plate (SpC) (1P1), GB
 and frame press (2M), q8
 dryer (2M), zbM
 heat exchanger (2M), v12
 mill (2M), k11
 press (2M), sl
 Plucking (E), 2 (M), 61
 Plum (1P1), 39RB
 Pneumatic dryer (2M), zb3
 Pointed gourd (1P1), 39K52
 Pokanetin (1M), ZAd
 Polar bear (1P1), 3Zz08
 Polarisation (CPI), cR66
 Poly
 amino-acid (1M), R7
 azo dye (2M), 9Zf38
 ethenoid acid (1M), Vr
 ether (2M), zC48
 flavone (1M), Zx
 oxy-echeleneated sorbitan
 monooleate (2M), T1
 monostearate (2M), T2
 oxy ethelene stearate (2M), T3
 oxygenated terpene (1M), ZFv
 peptide (1M), S8
 phosphate (2M), zH438
 saccharide (1M), p7
 emulsifier (2M), M
 Polymerisation (E), 2 (M), 9P
 property (CPI), eJ
 Polymerism (CPI), e823
 Polymorphism (CPI), e812
 Pome (1P1), 39S
 Pomegranate (1P1), 39PJ
 Pomfret (1P1), 3ZrZn
 Pompanno herring (1P1), 3Zr11
 Ponceau
 2R (2M), 9Q1
 3R (2M), 9Q2
 4R (2M), 9P6
 SX (2M), 9P7
 Poncirin (1M), ZAx
 Poor quality *irr* Grading (E),
 2 (M), 771
 Porosity (CPI), c36
 Pot roast (SpC) (1P1), J6
 Potassium
 acid tartrate (2M), CD
 aluminium sulphate as
 firming agent (2M), ONF
 water correcting agent
 (2M), OkG
 benzoate (2M), Oc36
 bromate (2M), B3
 chloride (2M), OkJ
 chromate (2M), B4
 citrate (2M), RD
 hydroxide (2M), zE6
 iodide (2M), BD
 nitrate (2M), Oc86
 permanganate (2M), D7
 peroxysulphate (2M), C5
 phosphate (2M), 0546
 salt (2M), OT26
 sorbate (2M), Oc66
 sulphate (2M), OkM
 Potato (1P1), 39E1
 yam (1P1), 39E9p
 Pouch (E), 7 (M), Z7
 forming machine (2M), z3
 Poultry (1P1), 3Zd1
 Powder (E), 2 (M), 3L
 Powdered
 silica (2M), zM2
 silicate (2M), zH44B
 Prawn (1P1), 3Zi1
 Precision (CPI), a15
 Precooking (E), 2 (M), 4M
 Predigesting (E), 2 (M), 4P
 Preservative (2M), Ob
 Preserve (1P1), 39Zr3
 Preserved form (1P1), 0(a6)
 Preserving (E), 6
 Pressure (Q1) (2M), z25
 filter (2M), r5
 gravity filling (E), 7 (M), E
 spray (E), 2 (M), 517
 vacuum filling (E), 7 (M), H
 Pretzle (1P1), 39ZE5
 Printroller (2M), zP6
 Probability (CPI), bT1
 Processed form (Q1) (11), 0()
 Proline (1M), R81

- Property (CPI), a01
 Protozoacide (1M), F27
 Propionate (2M), 0c7
 Propionic acid (2M), 9d3
 Propyl
 benzoate (2M), 0c45
 gallate (2M), 0r41
 Propylene (2M), 0L3
 Proso millet (1P1), 37k
 Protamine (1M), T18
 Protease as
 clarifying agent (2M), Fb
 component (1M), U35
 Protective food (1P1), 5
 Protein (1M), T
 deficiency, Food for
 (1P1), 462
 Psyllum seed gum (2M), NM
 Pudding (1P1), 39ZN
 Puffing (E), 2 (M), 16
 Pulegone (2M), 9i2
 Pulled-grain mint (1P1), 39Zj4
 Pulping (E), 2 (M), 32
 machine (2M), m1
 Pulse (1P1), 39a
 Pumice stone (2M), zM1
 Pumpkin (1P1), 39K12
 Pungent (1P1), c6
 (CPI), eF44
 Puree (1P1), 0(r)
 Pureeing (E), 2 (M), 3R
 Purity (CPI), a73
 Purple (1P1), g4
 Purpose (Q1) (1P1), 0Z
 Putrid odour (1P1), c8
 Pyridoxine (1M), ZkD
 Pyrolysis (E), 2 (M), 9S
 Pyrophoric (CPI), e42
 Pyrophosphate as
 buffer (2M), 0C56
 cleaning agent (2M), zH432
- Quality
 (CPI), a06
 Grading by (E), 2 (M), 77
 gravity separator (2M), bD
 improved form (1P1), 0(a3)
 improvement (E), 3
 Quandong nut (1P1), 390a
 Quantity (CPI), b12
 Quick cooking (1P1), 0d1
 Quillaic acid (1M), ZKh
 Quinidine (2M), 9Zp
 Quinco seed gum (2M), NJ
- Rabbit (1P1), 3Zb6
- Radiation source (2M), Of
 Radish (1P1), 39D4
 as spice (1P1), 3ZE4
 Raffinose (1M), P31
 Ragi (1P1), 37r
 Raisin (7M), 6PM
 Raman spectrum (CPI), cRW
 Rancid (1P1), c8
 Rancidity (CPI), eF48
 Rank (CPI), b21
 Rasperry (1P1), 39P15
 Raw
 material (Q1), (1P1), 0(i)
 state (E), 8 (M), Zb
irr Raw material (1P1), Zb
 Ray fish (1P1), 3Zp3
 Readability (CPI), p6
 Ready for use (1P1), 8X
 Recent *irr* Raw material
 (1P1), Zg
 Reciprocity (CPI), b36
 Reconstitution (E), 2 (M), 43
 Red (1P1),
 currant (1P1), 39P76
 plum (1P1), 39RB6
 pumpkin (1P1), 39K13
 salmon (1P1), 3Zr9c
 Reducing (CPI), eH15
 agent (2M), zP
 Reduction (E), 2 (M), 93
 Refining (E), 2 (M), 3K
 Refrigerated oven (2M), zbK
 Refrigeration (E), 6 (M), C
 plant (2M), za3
 Relation (CPI), a05
 Release agent (2M), 0E
 Reliability (CPI), a12
 Remonlade (1P1), 3ZZh2
 Render (E), 2 (M), ST
 Rennin (2M), Fb7
 Repellant (1M), F68
 Reproductive property (CPI), g6
 Repulsion (CPI), cB6
 Resinous (1P1), c3
 (CPI), e811
 Resistance (CPI), a46
 Electrical (CPI), cT6
 Resonance (CPI), cM8
 Respiration (CPI), k36
 Retail cut (SpC) (1P1), J
 Reversibility (CPI), b35
 Revolving
 brush (2M), c5
 cylinder (2M), c7
 Rhamnose (1M), P154
 Rhizome (1P1), 39E9g
 Rhoifolin (1M), ZAc

- Rhubarb (IP1), 39F11
 Rib (SpC) (IP1), G2
 Riboflavin (1M), ZkF
 5-Ribonucleotide (2M), OV5
 Ribose (1M), P153
 Rice (IP1), 31
 Ricinoleic acid (1M), Vw1
 Rickettsicide (1M), F22
 Ridge gourd (IP1), 39K5F
 Rigid (CPI), d2
 Rigid-grained marshmallow (IP1), 39Z5
 Ripe stage (IP1), ZU
 Ripening (E), 3 (M), 97
 stage (IP1), ZT
 Roast (SpC) (IP1), J5
 Roasting (E), 2 (M), 4E
 Rocamble (IP1), 3ZE61
 Rock fish (IP1), 3ZrA
 Rodenticide (1M), F393
 Roll form (IP1), 0(g)
 Rolling (E), 4 (M), 6
 Roller
 conveyor (2M), bB5
 crusher (2M), g3
 dryer (2M), zb5
 mill
 grinder (2M), k15
 press (2M), s5
 sorter (2M), bB
 Root (SpC) (IP1), 3
 vegetable (IP1), 39D
 Rootabaga (IP1), 39D6
 Rose
 colour (IP1), g7
 flavour (2M), 3g
 Rosemary (IP1), 3ZJ6
 Rosennut (IP1), 39zU
 Rotary
 conche machine (2M), zg15
 continuous filter (2M), g2
 dryer (2M), zBf
 lounge dryer (2M), zb1
 Rotation (CPI), b91
 Rough texture (IP1), zf
 Round (SpC) (IP1), E3
 Rubber filter (2M), p4
 Rum (IP1), 3Z9g
 Rump (SpC) (IP1), E4
 Rusk (IP1), 39ZH
 Rutin (1M), ZAm
 Rye (IP1), 34

 Sabinic acid (1M), Vu1
 Sable fish (IP1), 3ZrC
 Saccharic acid (2M), OBC
 Saccharin (2M), OT1

 Saffron (IP1), 3ZE97
 as colouring agent (2M), 9HB
 Sage (IP1), 3ZJ7
 Salicylic acid (1M), NB
 Salinity (CPI), eB4
 Salmon (IP1), 3Zr9a
 Salt (2M), z4
 cleaning agent (2M), zH
 condiment (IP1), 3ZC
 nutrient (2M), X4
 resistance (CPI), eN5
 tolerance (CPI), eN1
 Saltiness (CPI), eF45
 Salting (E), 6 (M), M
 Salty (SpC) (IP1), b5
 preparation (IP1), 39()
 Sandal wood (2M), 9DG
 Sanding (E), 5 (M), C
 Santra (IP1), 39QD
 Sap (SpC) (IP1), 1
 Sapodilla (IP1), 39PE
 Sapogenin triterpene (1M), ZJ
 Saponin triterpene (1M), ZK
 Sardine (IP1), 3Zr5
 Saturated
 fatty acid (1M), Vf
 hydroxy fatty acid (1M), Vt
 keto acid (1M), V12
 Saturation (CPI), e123
 Sauce (IP1), 3ZZh8
 Sausage (IP1), 3Zz9x
 Savory (IP1), 3ZJ8
 Saw dust (2M), zV1
 Scalding (E), 2 (M), 6P
 Scallop meat (IP1), 3Zv3
 Scarlet (IP1), j3
 runner bean (IP1), 39F7
 Scatter (CPI), cM6
 Scraper (2M), e6
 Screening (E), 2 (M), 5B
 Screw press (2M), s4
 Sea
 bass (IP1), 3ZrX
 food (IP1), 3Zm
 Sealing (E), 7 (M), P
 machine (2M), zr5
 Seam (SpC) (IP1), D
 Seasoning (E), 3 (M), 1
 Second course food (IP1), 82
 Seconds *irr*
 Age of raw material (IP1), ZmB
 Operating time (2M), zzH
 Time of use (IP1), zB
 Sedimentation (E), 2 (M), 5E1
 (CPI), e291
 Seed (SpC) (IP1), 8
 remover (2M), j3

- Stimulant infusion
 from (1P1), 3Z48
 Seaweed (2M), M1
 Selling value (CPI), x5
 Semi
 carbazone (2M), z5dQ
 conduction (CPI), cT3
 continuous process (2M), zzG
 permeability (CPI), g72
 solid (E), 8 (M), Z12
 Sensory property (CPI), eF3D
 Separability (CPI), a45
 Separation (E), 2 (M), 5
 Separator in series (2M), b2
 Sequestering agent (2M), 01
 Serine (1M), R14
 Sesame (1P1), 3ZE95
 Sesquioxide (2M), zH446
 Shad (1P1), 3Zr13
 Shaddock (1P1), 39Q3
 Shaker washing (E), 2 (M), 513
 Shallot (1P1), 3ZE93
 Shallow tank (2M), zd1
 Shallu (1P1), 37B8
 Shape (CPI), bB
 Grading by (E), 2 (M), 75
 Shaping (E), 4 (M), 7
 Shark (1P1), 3Zp1
 Shea butter nut (1P1), 399a
 Sheep (1P1), 3Zb31
 and goat (1P1), 3Zb3
 Sheet form (1P1), 0(e)
 Shelf life (CPI), g7
 Shell (SpC) (1P1), H
 fish (1P1), 3Zt
 form (1P1), 0(h)
 Shellac (2M), 0k1
 Shelling (E), 2 (M), 52
 Sherry (1P1), 3Z9b4
 Ship jack (1P1), 3Zr9S
 Shortening (E), 2 (M), 4J
 Shredding (E), 2 (M), 3F
 machine (2M), m5
 Shrimp (1P1), 3Zt8
 Shrouding (E), 1 (M), 6M
 Side-splitting (E), 2 (M), 6J
 Silicate (2M), z44
 Ortho (2M), z441
 Silicon (2M), 0RH
 Compound with (2M), z5r
 Silking (E), 2 (M), 522
 Silo (E), 8 (M), B
 Sitosterol (1M), Zc6
 Alpha (1M), Zc61
 Beta (1M), Zc62
 Gamma (1M), Zc63
 Simple protein (1M), T1
 Singhara nut (1P1), 396
 Singing (E), 2 (M), 6R
 Size, Grading by (E), 2 (M), 76
 Skate (1P1), 3Zp5
 Skin (SpC) (1P1), 7
 (E), 2 (M), 5V
 Slat grader (2M), bR
 Slaughter (E), 2 (M), 6
 Slice (1P1), 0(d)
 Slicer (2M), e8
 Slicing (E), 2 (M), 36
 Sliwonitz (1P1), 3Z9q
 Slow cooking (1P1), 0d4
 Slurry (1P1), 0(p)
 Small gourd (1P1), 39K53
 Smoke condensate (1M), B84
 Smoking (E), 6 (M), K
 Smooth gourd (1P1), 39K5G
 Snake (1P1), 3Zza
 Snake
 gourd (1P1), 39K55
 root (2M), 3S
 Snapper (1P1), 3ZrZa
 SO₂ OH group (2M), z5k1
 Soap as
 cleaning agent (2M), zC1
 contaminant (1M), F561
 Soapless soap (2M), zC2
 Sobol (1P1), 3Z9p
 Soda (1P1), 3Z31
 Sodium
 acetate (2M), 0C31
 acid
 pyrophosphate (2M), CB
 salt (2M), zH31
 aluminium
 stearate (2M), 0GH
 sulphate (2M), 0NH
 Sodium
 benzoate (2M), 0c31
 bicarbonate (2M), CJ
 bisulphate (2M), 0KP
 bisulphite (2M), zP1
 carboxymethyl cellulose
 (2M), P5
 chloride (2M), DD
 citrate (2M), RJ
 colour stabiliser (2M), 9B51
 diacetate (2M), 0cE
 ferrocyanate hydrate (2M),
 0GM
 gluconate (2M), RL
 hexameta phosphate as
 emulsifier (2M), RM
 sequestering agent (2M), 0548
 hydrogen pyrophosphate (2M), RG
 hydroxide (2M), ZzE1

- lauryl sulphate (2M), U4
 neutraliser (2M), 0D1
 nitrate (2M), 0c81
 nitrite as
 antimicrobial agent (2M), 0cB1
 colour stabiliser (2M), 9B31
o-phenyl phenol (2M), 0cM
 phosphate as
 sequestering agent (2M), 0541
 water correcting agent (2M), 0KR
 potassium tartrate (2M), RS
 propionate (2M), 0c71
- Salt**
- Cyclohexyl sulfamic acid (2M), 0T21
 mixture (2M), 0r1
 Saccharin (2M), 0T11
 sorbate (2M), 0c61
 sulphite (2M), zP2
 tartrate (2M), RV
- Soft**
- beverage (1P1), 3Z2
 shell clam (1P1), 3Z142
- Softening** (E), 3 (M), 81
- Sole** (1P1), 3Zrm
- Solid** (E), 8 (M), Z1
 contaminant (1P1), B1
 solid extraction (E), 2 (M), 5R1
- Solidification** (CPI), cP511
- Solubilising** (CPI), e28
- Solubility** (CPI), e21
- Solvability** (CPI), a93
- Solvent** as
 cleaning agent (2M), zB
 contaminant (1M), F66
- SOOH** (2M), z5k2
- Sorbate** (2M), 0c6
- Sorbic acid** (2M), 0c5
- Sorbitan monostearate** (2M), T5
- Sorbitol** as
 humectant (2M), 0L4
 release agent (2M), 0E7
- Sorbose** (1M), P165
- Sorghum** (1P1), 37B
 pan (2M), x6
- Soup** (1P1), 3Zz9w
 bone (SpC) (1P1), J2
- Sour** (1P1), b6
- Souring** (E), 2 (M), 12
- Sourness** (CPI), eF41
- Southern blue fin** (1P1), 3Zr9V
- Soyabean** (1P1), 39h
- Soyasapogenol** (1M), ZKa
 A (1M), ZKaA
- B (1M), ZKaB
 C (1M), ZKaC
 D (1M), ZKaD
 Spaghetti (1P1), 39ZQ
 Sparrow (1P1), 3Zd7
 Special purpose agent (Q1) (2M), z9Z
 food (1P1), 5Z
 preparation (1P1), 8()
 Specific heat (CPI), cP3
 Spectrum (CPI), cRT
 Spermaceti wax (2M), 0RS
 Spice and condiment (1P1), 3ZB;
 (2M), 1
 Spicy (1P1), z4
 Spiked millet (1P1), 37d
 Spinach (1P1), 39F12
 Spinasterol (1M), Zc4
 Splitting enzyme (1M), U8
 Spore (SpC) (1P1), G1
 Spray dryer (2M), zB6
 Spraying (E), 2 (M), 3N
 Spreadability (CPI), c58
 Spring onion (1P1), 3ZE12
 Squab (1P1), 3Zd3
 Squash (1P1), 39K31
 Squid (1P1), 3Z17
 Squirrel cage washer (2M), b2
 St John's bread (2M), 75
 Stabilisation (E), 2 (M), 2F
 Stable (CPI), g71
 Stachyose (1M), P41
 Stage (1P1), Z9Z
 Stamping (E), 4 (M), 8
 Standard deviation (CPI), bT7
 Stapling machine (2M), z13
 Starch as
 anticaking agent (2M), 0GP
 component (1M), P768
 food (1P1), 39Zd
 modifier (2M), D
 State (CPI), a2z
 Statistical property (CPI), bT
 Steak (SpC) (1P1), J4;
 (E), 2 (M), 6H
 Steam
 distillation (E), 2 (M), 5M11
 pan (2M), x7
 peeling (E), 2 (M), 531
 processing (2M), z158
 Stearic acid as
 component (1M), Vg7
 release agent (2M), 0EB
 Stearyl
 citrate as
 antioxidant synergist

- (2M), 0mD
sequestering agent
(2M), 041
monoglyceridyl citrate (2M), UB
- Steel**
bin (E), 8 (M), 85
packing (E), 7 (M), Zc
wool (2M), zM5
- Stem** (SpC) (1P1), 4
Stemming (E), 2 (M), 38
Sterculia nut (1P1), 390R
Stericooler (2M), za1
Sterilisation (E), 6 (M), 6
Sterol (1M), Zc
glycolipid (1M), Zf1
Stew (SpC) (1P1), JB
Stick (E), 2 (M), 6K
Stigmasterol (1M), Zc5
Stilbene (2M), 9Zn
Still (2M), v8
Stimulant
as contaminant (1M), F65
infusion (1P1), 3Z4
Stirring (E), 2 (M), 2D
Stitching (E), 7 (M), T
machine (2M), zT2
Stomach (SpC) (1P1), U
Stone
as contaminant (1M), B16
bin (E), 8 (M), B2
mill (2M), k12
Stopping machine (2M), zv2
Storage (E), 8 (M), A
Stored (1P1), 0(a8)
Straight chain fatty acid (1M), Vg
Strainer (2M), r8
Strapping (E), 7 (M), U
machine (2M), z15
Strength (CPI), a55
Stress (CPI), cL
Strip packing machine (2M), zst
Stripping (E), 2 (M), 3B
Strong (1P1), z5
texture (1P1), zn
Structural property (CPI), e8
Style (CPI), n6
Styrax (2M), 3T
Sublimation (CPI), cP52
Subsidiary food (1P1), 73
Substitute food (1P1), 71
Substituted
guanine (2M), z5g92
hydrazine (2M), z5dR1
hydroxylamine (2M), z5dM1
urea (2M), z5g71
Succinic acid (1M), NP
anhydride (2M), DK
Sucrose (1M), P21
Sugar (1P1), 39Zb
cooker (2M), x2
Sugaring (E), 5 (M), g
Sulphite as
antioxidant (2M)* Op4
colour stabiliser (2M), 9B2
Sulphonamide (2M), z5k12
Sulphonyl halide (2M), z5k12
Sulphonation (E), 2 (M), 9F
Sulphur
containing group (2M), z5k
derivative (2M), 9p
dioxide as
antioxidant (2M), Op3
bleaching agent (2M), A8
colour stabiliser (2M), 9B1
starch modifier (2M), D1
dye (2M), 9Zw
Sulphuric acid (2M), zF2
Summer squash (1P1), 39K35
Sun
drying (E), 6 (M), 43
Set yellow FCF (2M), 9S2
Supplementary
food (1P1), 72
value (CPI), k6
Surface
active agent (2M) zC
tension (CPI), c35
Surmai (1P1), 3Zr9N
Susceptibility (CPI), a44
Swarri nut (1P1), 390T
Sweet
birch (2M), 34
lime (1P1), 39QK
odour (1P1), c1
orange (1P1), 39QH
pea (1P1), 39b5
potato (1P1), 39E2
sorghum (1P1), 37B1
taste (1P1), b3
vegetarian dish (1P1), 39(O)
Sweetening agent (2M), 0T
Sweetness (CPI), eF42
Swelling (CPI), e338
Swine (1P1), 37b42
Swiss chard (1P1), 39F35
Sword fish (1P1) 3ZeZn
Synthetic
cleaning agent (2M), zC4
colouring agent (2M), 9LZ
emulsifier (2M), T
flavouring agent (2M), 8Z
Syrup (1P1), 3Z72

- Tablet (IP1), 0(m)
 Tacky nut (IP1), 3901
 Taffy (IP1), 39Zk2
 Tahiti chestnut (IP1), 390r
 Tail (SpC) (IP1), M
 Tallow nut (IP1), 390e
 Tamarind
 juice (IP1), 3ZD8
 seed (1M), J3
 shell (1M), J2
 Tangeretin (1M), ZAP
 Tangerine (2M), 3U
 Tangier pea (IP1), 39b7
 Tank soaking (F), 2 (M), 39b7
 Tannin as
 clarifying agent (2M), Fm
 component (2M), Zp
 Taping (E), 7 (M), R
 Tapioca (IP1), 39E3
 flour (1M), J5
 skin (1M), J7
 Taraxanthin (1M), ZNH
 Tarragon (IP1), 3ZS1
 Tart (IP1), 39ZL
 Tartaric acid as
 acidulant (2M), 0B6
 antioxidant synergist
 (2M), 0m5
 component (1M), N8
 Tartrazine (2M), 9T3
 Taste (Q1) (IP1), b
 (CPI), eF4
 Tautomerism (CPI), e821
 Tavola nut (IP1), 393
 Tea (IP1), 3Z451
 as flavouring agent (2M), 7D
 beverage (IP1), 3Z4C
 Teleostii (IP1), 3Zr
 Temper (CPI), cF7
 Temperature (Q1) (2M), zzR
 Tender (IP1), zg
 (CPI), cF3
 Tequila (IP1), 3Z9m
 Terminology (CPI), p3
 Terpene as
 component (1M), ZEZ
 flavouring agent (2M), 9r
 Terpeneless oil (2M), 3Z
 Terpenol (1M), ZFt
 Terpinyl
 acetate (2M), 9v6
 butyrate (2M), 9v7
 Tetrasaccharide (1M), P4
 Tetrasodium pyrophosphate (2M), RT
 Tetraterpenoid (1M), ZLZ
 Tetrose (1M), P14
 Texture (IP1), za
 (CPI), cF
 Grading by (E), 2 (M), 7Z
 Texturising (E), 3 (M), 8
 agent (2M), 0N
 Thapsic acid (1M), V131
 Thermal
 capacity (CPI), cP37
 diffusivity (CPI), cP14
 property (CPI), cP
 Thermochemical property
 (CPI), e4
 Thermodynamics
 (CPI), cP7
 Thiamine (1M), ZkH
 Thiazine (2M), 9Zv
 Thiazole (2M), 9Zr
 Thickening (E), 3 (M), 85
 (CPI), c353
 Thinning (E), 3 (M), 87
 Thiocarbonate (2M), z5kK
 Thiodipropionic acid (2M), 0x
 Thiondigoid (2M), 9Z93
 Thiosemicarbazide (2M), z5kN
 Thiourea (2M), z5kH
 Thiouronium salt (2M), z5kR
 Third course, Food for (IP1), 83
 Three-pronged plunger (2M), h3
 Threonine (1M), R16
 Thresher (2M), g2
 rhyme (IP1), 3ZJ91
 Thymol (2M), 9g11
 Ti (2M), N8
 Time of use (Q1) (IP1), a
 Tiglic acid (1M), Vm2
 Tissue (SpC) (IP1), I2
 Titanium oxide (2M), 9M2
 Tocopherol as
 antioxidant (2M), 0w1
 component (1M), Zm5
 Toddy (IP1), 3Z9t
 Tollyl aldehyde (2M), 9bD
 Tomato (IP1), 39Hf
 Tongue (SpC) (IP1), P
 Toning (E), 2 (M), 45
 Topping (E), 5 (M), j
 Toringin (1M), ZAb
 Torpedo grass (IP1), 37R
 Tortoise (IP1), 3Zzz5
 Totality (CPI), bI7
 Tough (IP1), zn
 (CPI), cF4
 Toxicity (CPI), k94
 Tragacanth (2M), N4
 Transaminase (1M), U61
 Transferring enzyme (1M), U6
 Translocation (CPI), c44
 Translucency (CPI), cR3

- Transmissibility (CPI), b34
 Transport (E), 8 (M), D
 property (CPI), c4
 Tree exudate (2M), N
 Trehalose (1M), P25
 Trend (CPI), a28
 Tri-
 alkyl benzyl ammonium
 halide (2M), zC45
 amino triarylmethane
 (2M), 9Zk3
 arylmethane (2M), 9Zk
 azo dye (2M), 9ZF33
 calcium phosphate (2M), R7
 chloroacetic acid (1M), N2
 ethenoid acid (1M), Vp
 ethyl citrate (2M), U5
 fluoroacetic acid (1M), N1
 glyceride (1M), Za1
 hydric phenol (2M), 9g3
 peptide (1M), S3
 saccharide (1M), P3
 sodium phosphate as
 emulsifier (2M), RQ
 water correcting agent
 (2M), 0KR3
 terpene (1M), ZEZ
 Trimming (E), 2 (M), 55
 Triose (1M), P13
 Triton (1P1), 3Zzc
 Tropical almond (1P1), 392
 Trout (1P1), 3Zr9k
 Tryptophan (1M), R1J
 Tube form (1P1), 0(f)
 Tuber (1P1), 39E
 Tubular
 heat exchanger (2M), v11
 scrapped surface heat
 exchanger (2M), v15
 Tuna (1P1), 3Zr9R
 Tunnel dryer (2M), zb2
 Turbidity (CPI), cR78
 Turbot (1P1), 3Zd17
 Turmeric (1P1), 3ZG2
 as colouring agent (2M), 9HK
 Turnip (1P1), 39D2
 Turtle (1P1), 3Zzz3
 Two
 conjugated double bonds
 (2M), zSe2
 or more double bonds (2M), zSe4
 Tying (E), T (M), W
 machine (2M), z16
 Tyrosine (1M), R1G

 Ultrasonic sealing machine
 (2M), zr55

 Ultraviolet (2M), 0f2
 equipment (2M), zc2
 spectrum (CPI), cRU
 γ -Undecalactone (2M), 9n1
 Undernourished, Food for
 (1P1), 41
 Uniqueness (CPI), a97
 Unit process (E), 2 (M), 8Z
 Unsaturated
 branched chain fatty acid
 (1M), Vk
 hydroxy fatty acid (1M), Vv
 linkage (2M), z5e
 Unsaturatedness (CPI), e121
 Unsolvability (CPI), a96
 Untreated (E) 8 (M), Za
 iri Raw material (1P1) Zb
 Urea (2M), z5g7
 Urethane (2M), z5gC
 Uronide (1M), P81
 Ursolic acid (1M), ZJK
 Utility (CPI), x2

 Vacuum
 cooler (2M), za2
 dryer (2M), zbB
 filling (E), 7 (M), G
 filter (2M), r6
 packaging machine (2M), zr16
 pan (2M), zm6
 puffing unit (2M), zm4
 suction equipment (2M), a6
 Valency (CPI), e11
 Valerian (2M), 3V
 Valeric acid (2M), 9d7
 Valine (1M), R15
 Value (CPI), x1
 Vanilla (2M), 3j
 bean (2M), 7i
 powder (2M), 3s
 vanillin
 extract (2M), 3p
 flavouring (2M), 3r
 powder (2M) 3t
 Vanilin (2M), 9bH
 Vapourisation (E), 6 (M), k8
 Variability (CPI), a86
 Variety meat (SpC) (1P1), K
 Vat dye (2M), 926
 Vegetable (1P1), 39A
 Vegetarian food (1P1), 39ZW
 Velocity (CPI), b83
 Verjuico (1P1), 3ZD5
 Vermicelli (1P1), 39ZT
 Vermicide (1M), F36
 Vermillion (1P1), g1
 Vertical mixer (2M), zg5

- Very slow cooking (1P1), 0d6
 Vibration (CPI), b95
 Vibratory screen (2M), b3
 Victoria plum (1P1), 39RB7
 Vinaigrette (1P1), 3ZZh3
 Vinegar (1P1), 3ZD3
 Viner (2M), g2
 Vinyl acetate (2M), DP
 Violaxanthin (1M), ZNk
 Violet (1P1), p
 Viricide (1M), F23
 Viscosity (CPI), c63
 Vitamin (1M), Zj
 A (1M), Zm1
 B₁ (1M), ZkH
 B₂ (1M), ZkF
 B₃ (1M), Zk7
 B₆ (1M), ZkD
 B₁₂ (1M), Zk4
 C (1M), Zk1
 D₂ (1M), Zm3
 deficiency, Food for
 (1P1), 463
 E (1M), Zm5
 H (1M), Zk2
 K (1M), Zm7
 M (1M), ZkB
 Vodka (1P1), 3Z9h
 Volatility (CPI), e23
 Volume (CPI), b63
 Volumetric filling (E), 7 (M), M

 Wafer (1P1), 0(d)
 Walnut (1P1), 39zF
 Washing (E), 2 (M), 5F5
 Waste (SpC) (1P1), W
 Water
 as cleaning agent (2M), zB2
 chestnut
 Dicotyledonæa (1P1), 39zs
 Monocotyledonæa (1P1), 39t
 correcting agent (2M), 0K
 glass (2M), zH44F
 soluble vitamin (1M), Zk
 Wax (1M), Vb
 Weaning food (1P1), 11
 Week *irt*
 Age of raw material (1P1), ZmF
 Operating time (2M), ZmM
 Time of use (1P1), aF
 Weighing machine (2M), zs5
 Weight
 (CPI), c11
 Grading by (E), 2 (M) 73
 sorter (2M), bH
 Welsh onion (1P1), 3ZE11

 West Indian gherkin (1P1), 39K15
 Wet (1P1), zv
 rendering (E), 2 (M) 5T5
 Wetting agent (1M), F566
 Whale (1P1), 3Zz1
 Wheat (1P1), 32
 Wheelks (1P1), 3Zze
 Whey (1P1), 3K
 Whipping (E), 2 (M), 2H
 unit (2M) zg7
 Whisky (1P1), 3Z9f
 White (1P1), e
 fish (1P1), 3Zr7
 gourd (1P1), 39K5B
 runner bean (1P1), 39F5
 Whitting (1P1), 3Zr95
 Wholesale cut (SpC) (1P1), D
 Wild
 duck (1P1), 3Zd5
 goose (1P1), 3Zd6
 pigeon (1P1), 3Zd3
 Windsor bean (1P1), 39f1
 Wine (1P1), 3Z961
 Wing removal (E), 2 (M), 63
 Winter
 green (2M), 3x
 squash (1P1), 39K33
 Witch (1P1), 3ZrR
 Wood packing (E), 7 (M), Zb
 Wrapper (E), 7 (M), Z8
 Wrapping machine (2M), zr2

 Xanthate (2M), z5k5
 Xanthene (2M), 9Zm
 Xanthophyll-type (1M), ZN
 Xylan (1M), P751
 Xylose (1M), P152

 Years *irt*
 Age of aw material (1P1), ZmH
 Operating time (2M), ZgN
 Time of use (1P1), aH
 Yeast (1P1), 3Z01
 Yeheb nut (1P1), 390q
 Yellow (1P1), j
 fin (1P1), 3Zr97
 perch (1P1), 3ZrZe
 Ylang ylang (2M), 4Z6
 Yogurt (1P1), 3H
 Youngberry (1P1), 39P16

 Zeaxanthin (1M) ZNp
 Zein (2M), 0RV,

7 Schedule

F8 Commodity Production Technology	39b2	Field pea
Schedule of (IP1)	39b3	Chikling vetch
	39b5	Sweet pea
Food Commodity Isolates	39b7	Tangier pea
3 Food	39b8	Chick pea (Gram)
3v Plant product	39bF	Pigeon pea
	39f	Bean
3x Cereal	39f1	Broad bean (Windsor bean)
	39f2	Lima bean
	39f3	Mung bean (Black gram)
	39f5	White runner bean
	39f7	Scarlet runner bean
3y Paddy	39fB	Green gram
31 Rice	39fD	Kidney bean
32 Wheat	39fG	Cowpea
33 Oat	39fJ	Hyacinth bean (Horse gram)
34 Rye	39h	Soyabean
36 Barley	39j	Lentil
		<i>T1 (A3) into (A2) begins</i>
		<i>T2 (A3) into (A2) ends</i>
37 Millet		
37b Banyard millet	39za	Nut
37c Bulrush millet		
37d Spiked millet		<i>T3 (A3) into (A2) begins</i>
37f Pearl millet	39zb	Gymnosperm
37h Common millet		
37k Proso millet		<i>T2 (A4) into (A2) begins</i>
37m Broom corn millet	39zc	Araucarian pine nut
37p Hog millet	39ze	Pine nut
37r Finger millet (Ragi)	39zg	Ginkgo nut
37i Great millet	39zj	Gnetum seed
37B Sorghum (Jowar)		<i>T2 (A4) into (A2) ends</i>
37B1 Sweet sorghum		
37B2 Durra	39zn	Angiosperm
37B3 Milo		
37B5 Broom corn		<i>T3 (A4) into (A2) begins</i>
37B6 Kaffir corn	39zp	Monocotyledoneae
37B7 Kaoliang		
37B8 Shallu		<i>T1 (A5) into (A2) begins</i>
37D Italian millet	39zq	Hog peanut
37E Foxtail millet	39zr	Chufa
37G Job's team millet	39zs	Water chestnut
37H Kodo millet	39zt	Nicuri palmnut
37J Little millet	39zu	Cocoanut
37M Maize (Corn)	39zv	Palm chestnut
37N Buckwheat	39zw	Coquita nut
37P Panic grass	39zx	Babassu nut
37R Torpedo grass	39zy	Hodgsonia seed
		<i>T1 (A3) into (A2) ends</i>
39a Pulse (Legume)	39za	Dicotyledoneae
		<i>T2 (A5) into (A2) begins</i>
39b Pea	39zB	Pecan
39b1 Garden pea	39zC	Hickory nut

39zD	Butter nut	T2 (A5) into (A2) ends
39zE	Japanese walnut	T3 (A4) into (A2) ends
39zF	Walnut	T3 (A3) into (A2) ends
39zH	Filbert	
39zK	Chestnut	39A Vegetable
39zL	Chinquapin	
39zM	Castanopsis nut	
39zQ	Jack nut	
39zR	Bread nut	39C Bulb vegetable
39zS	Chile hazel	39C1 Onion
39zT	Helicia nut	39C2 Garlic
39zU	Rose nut	39D Root Vegetable
39zV	Mecadamia nut	39D1 Beet
		39D2 Turnip
		39D3 Carrot
390a	Quandong nut	39D4 Radish
390c	African walnut	39D5 Parsnip
390d	Galonut	39D6 Rootabaga
390e	Tallow nut	39E Tuber
390h	Lotus seed	39E1 Potato
390k	Almond	39E2 Sweet potato
390n	Peanut	39E3 Tapioca
390p	Moreton Bay chestnut	39E5 Jerusalem artichoke
390q	Yeheb nut	39E7 Plantain stem
390r	Tahiti chestnut	39E9a Asparagus
390s	Nitta nut	39E9c Bamboo shoot
390t	Bambarra groundnut	39E9g Rhizome
390w	Dika nut	39E9h Colocasia
390y	Jawa almond	39E9k Dioscorea
3901	Taccy nut	39E9n Greater yam
3902	Gasso nut	39E9p Potato yam
3903	Owusa nut	39E9q Elephant foot yam
3904	Inoi nut	39F Leaf vegetable (green)
3905	Jamaican cobnut	39F11 Rhubarb
3906	Mankelte nut	39F12 Spinach
3908	Jobba nut	39F13 Cabbage
390A	Cashew	39F15 Brussels sprout
390B	Almondette	39F17 Celery
390C	Pistachio	39F18 Chinese cabbage
390D	Marking nut	39F21 Lettuce
390F	Karaka nut	39F23 Endive
390J	Kublii nut	39F25 Kale
390K	Lichi	39F27 Kohlrabi
390M	Arnut	39F33 Parsley
390P	Baroba	39F35 Swiss chard
390R	Sterculia nut	39G Flower vegetable
390T	Swarrinut	39G1 Cauliflower
390V	Brazil nut	39F3 Artichoke
390W	Paradise nut	39G5 Broccoli
391	Indian almond	39G7 Plantain flower
392	Tropical almond	39H Fruit vegetable
393	Tavola nut	39H1 Tomato
395	Ling	39H2 Egg plant (Brinjal)
396	Singhara nut	39H3 Lady's finger (Okra)
397	Water chestnut	39H4 Chow chow
399a	Shea butter nut	39H5 Drumstick
399c	Naras nut	39H6 Chili
399d	Oyster nut	39H7 Plantain (raw)

39H8	Bread fruit	39QB	Orange
39K	Cucurbit	39QD	Santra
39K11	Cucumber (Cress)	39QF	Mandarin
39K12	Pumpkin	39QH	Sweet orange
39K13	Red pumpkin	39QK	Sweet lime
39K15	West Indian gherkin	39R	Drupe
39K21	Melon	39R1	Mango
39K23	Musk melon	39R3	Apricot
39K27	Cantaloupe	39R4	Nectarine
39K31	Squash	39R5	Cherry
39K33	Winter squash	39R51	Churinam cherry
39K35	Summer squash	39R53	Acevola
39K51	Gourd	39R6	Peach
39K52	Pointed gourd	39R8	Avocado
39K53	Small gourd	39RB	Plum
39K55	Snake gourd	39RB1	Hog plum
39K56	Bottle gourd	39RB2	Damson
39K58	Ash gourd	39RB3	Gage plum
39K5B	White gourd	39RB31	Green gage
39K5D	Bitter gourd	39RB5	Golden plum
39K5F	Ridge gourd	39RB6	Red plum
39K5G	Smooth gourd	39RB7	Victoria plum
	<i>74 (A3) into (A2) ends</i>	39RF	Custard apple
39N	Fruit	39RH	Bullocks heart
	<i>75 (A3) into (A2) begins</i>	39RK	Garcinia
39P	Berry	39RM	Mangosteen
39P1	Bramble	39RP	Jujubea
39P11	Black berry	39RR	Jack fruit
39P12	Boysenberry	39S	Pome
39P13	Loganberry	39S1	Apple
39P15	Raspberry	39S3	Pear
39P16	Youngberry	39S6	Medlar
39P18	Date	39S7	Papaya
39P2	Blue berry	39S8	Guava
39P3	Cranberry		<i>75 (A3) into (A2) ends</i>
39P5	Passion fruit		<i>T1 (A3) into (A2) ends</i>
39P7	Currant	39Za	Sugar, Sugar confectionery, Starch
39P71	Black currant		<i>T6 (A3) into (A2) begins</i>
39P76	Red currant	39Zb	Sugar
39P8	Gooseberry	39Zb6	Molasses
39PB	Huckleberry	39Zc	Gur
39PC	Mulberry	39Zd	Starch
39PE	Sapodilla	39Zf	Confectionery
39PG	Fig	39Zg	Hard candy
39PJ	Pomegranate	39Zh	Chewy confection
39PL	Pineapple	39Zj	Fondant
39PM	Grape	39Zj1	Cream centre
39PR	Banana	39Zj2	Crystallised cream
39Q	Citrus	39Zj3	Fudge
39Q1	Citron	39Zj4	Pulled-grain mint
39Q2	Grapefruit	39Zj5	Rigid-grained marsh- mallow
39Q3	Shaddock	39Zj6	Fan centre
39Q5	Kumquat	39Zk1	Marshmallow
39Q7	Lemon		
39Q8	Lime		

39Zk2	Taffy		(<i>Illustrative</i>)
39Zk3	Chewy candy	39(OJ)	Jamun
		39(OM)	Mysore pauk
	<i>T1 (A4) into (A3) begins</i>	39()	Salty preparation
39Zk5	Nougat		<i>Note.— Division by (AD)</i>
39Zk6	Caramel		(<i>Illustrative</i>)
39Zk7	Molasses kiss	39(B)	Bonda
39Zk8	Jelly	39(I)	Idli
39ZkB	Gum		
39ZkC	Bubble gum	3B	Milk and milk products
39ZkE	Candy coated		
39ZkH	Chocolate		<i>T8 (A3) into (A2) begins</i>
	<i>T1 (A4) into (A3) ends</i>	3C	Milk
		3C01	Cattle
39Zm	Aerated confectionery	3C11	Cow
39Zm1	Frappe	3C15	Buffalo
39Zm5	Marshmallow	3C33	Goat
39Zn	Hybrid	3C92	Horse
		3C96	Camel
39Zr	Jam, Jelly, Preserve	3D	Cream
39Zr1	Jam	3F	Curd
39Zr2	Jelly	3G	Buttermilk
39Zr3	Preserve	3H	Yogurt
39Zr5	Marmalade	3J	Butter
39Zr7	Fruit butter	3K	Whey
	<i>T6 (A3) into (A2) ends</i>	3M	Cheese
		3R	Ice cream
39ZA	Bakery Products		<i>T8 (A3) into (A2) ends</i>
	<i>T7 (A3) into (A2) begins</i>	3Za	Meat and meat products
39ZB	Bread and roll		<i>T9 (A3) into (A2) begins</i>
	<i>T6 (A4) into (A2) begins</i>	3Zb	Animal
39ZC	Bread	3Zb1	Cattle (Beef)
	<i>T6 (A4) into (A2) ends</i>	3Zb11	Cow
		3Zb15	Buffalo
39ZE	Biscuit	3Zb3	Sheep and Goat
39ZE5	Pretzle	3Zb31	Sheep
39ZF	Cookie	3Zb33	Goat (Chevron)
39ZG	Cracker	3Zb4	Pig (Pork)
39ZH	Rusk	3Zb41	Hog
39ZJ	Cake	3Zb42	Swine
39ZK	Pastry	3Zb6	Rabbit
39ZL	Tart	3Zb91	Deer
39ZM	Doughnut	3Zb92	Horse
39ZN	Pudding	3Zb96	Camel
39ZP	Pie	3Zc	Other animals
39ZQ	Spagetti	3Zd	Bird
39ZR	Macaroni	3Zd1	Poultry
39ZS	Noodle	3Zd11	Fowl
39ZT	Vermicelli	3Zd12	Duck
39ZU	Mix (Ready)	3Zd17	Turkey
	<i>T7 (A3) into (A2) ends</i>	3Zd1B	Pheasant
39ZW	Vegetarian food preparation	3Zd1E	Partridge
39(0)	Sweet preparation	3Zd1H	Grouse
	<i>Note.— Division by (AD)</i>	3Zd2	Pigeon

3Zd3	Squab (Wild pigeon)	3Zr9R	Tuna
3Zd4	Guinea fowl		
3Zd5	Wild duck		<i>T3 (A5) into (A3) begins</i>
3Zd6	Wild goose	3Zr9S	Skipjack
3Zd7	Sparrow	3Zr9T	Yellow fin
3Ze	Other birds	3Zr9U	Blue fin
		3Zr9V	Southern blue fin
3Zm	Sea food and fresh water food	3Zr9W	Northern blue fin
			<i>T3 (A5) into (A3) ends</i>
	<i>T4 (A4) into (A2) begins</i>	3ZrA	Rock fish
3Zn	Fish	3ZrC	Sable fish
3Zp	Cartilaginous fish	3ZrE	Halibut
3Zp1	Shark	3ZrF	Flat fish
3Zp3	Ray	3ZrH	Plaice
3Zp5	Skate	3ZrK	Flounder
3Zr	Bony fish	3ZrM	Sole
3Zr1	Herring	3ZrM1	Petraie sole
3Zr11	Pompanno	3ZrM3	Dove sole
3Zr13	Shad	3ZrM5	English sole
3Zr15	Baltic herring	3ZrP	Dab
3Zr3	Anchovy	3ZrR	Witch
3Zr5	Sardine (Pilchard)	3ZrT	Turbot
3Zr51	Indian sardine	3ZrV	Brill
3Zr7	White fish	3ZrX	Sea bass
3Zr9a	Salmon	3ZrZa	Snapper
		3ZrZc	Perch
	<i>T1 (A5) into (A3) begins</i>		
3Zr9b	Indian salmon		<i>T4 (A5) into (A3) begins</i>
3Zr9c	Red salmon	3ZrZd	Pacific ocean perch
3Zr9d	Pink salmon	3ZrZe	Yellow perch
3Zr9f	Chinook		<i>T4 (A5) into (A3) ends</i>
3Zr9g	Chum		
	<i>T1 (A5) into (A3) ends</i>	3ZrZh	Sword fish
3Zr9k	Trout	3ZrZk	Drum
3Zr9m	Carp	3ZrZn	Pomfret
3Zr9p	Bream	3Zr	Crustacea (Shell fish)
3Zr9r	Minnow	3Zi1	Prawn
3Zr9t	Cat-fish	3Zi2	Lobster
3Zr9v	Eel	3Zi3	Crab
3Zr9x	Pike	3Zi32	King crab
3Zr91	Feather back	3Zi42	Clam
3Zr93	Bombay-duck	3Zi5	Soft shell clam
3Zr95	Grey Mullet	3Zi7	Cray fish
3Zr9A	Cod	3Zi8	Squid
		3Zv	Shrimp
	<i>T2 (A5) into (A3) begins</i>	3Zv1	Mollusc
3Zr9B	Pacific Cod	3Zv2	Mussel
3Zr9C	Link Cod	3Zv3	Chiton
	<i>T2 (A5) into (A3) ends</i>	3Zv4	Scallop
		3Zv5	Barnacle
3Zr9E	Hake	3Zv6	Alibone
3Zr9G	Haddock	3Zv61	Oyster
3Zr9J	Whitting	3Zza	Gulf coast oyster
3Zr9L	Mackerel	3Zzc	Snail
3Zr9N	Surmai	3Zze	Triton
			Whelks

3Zzg	Conch		T6 (A4) into (A2) begins
3Zzz1	Whale	3Z9b	Fermented
3Zzz3	Turtle	3Z9b1	Wine
3Zzz5	Tortoise	3Z9b2	Beer
3Zzz7	Frog	3Z9b3	Cider
	T4 (A4) into (A2) ends	3Z9b4	Sherry
3Zz01	Muskrat	3Z9b5	Hydromel
3Zz08	Polar bear	3Z9b6	Fruit liquor
3Zz0A	Game animal	3Z9d	Fermented and distilled
3Zz1	Egg		T4 (A5) into (A2) begins
3Zz9a	Meat preparation	3Z9e	Brandy
	T10 (A3) into (A2) begins	3Z9f	Whisky
3Zz9b	Gravy	3Z9g	Rum
3Zz9k	Patties	3Z9h	Aquavit. Vodka
3Zz9p	Pie	3Z9k	Okelenan
3Zz9w	Soup	3Z9m	Tequila
3Zz9x	Sausage	3Z9n	Mescal
3Zz9A	Other meat preparations	3Z9p	Sobol
	Note.—Division by (A.D).	3Z9q	Sliwonitz
	(Illustrative)	3Z9r	Kirschwasser
3Zz9F	Frankfurter	3Z9s	Bitters
3Zz9H	Hamburger	3Z9t	Toddy
	T10 (A3) into (A2) ends	3Z9v	Arrack
	T9 (A3) into (A2) ends		T4 (A5) into (A2) ends
3Z0	Microbiological product	3Z91	Compounded liquor
3Z01	Yeast	3Z911	Gin
3Z02	Algae	3Z913	Cordial. Liquor
3Z03	Fungi		T6 (A4) into (A2) ends
3Z0375	Mushroom		T11 (A3) into (A2) ends
3Z09a	Mixed food	3ZA	Spices, Condiments, Flavours
3Z1	Beverage		T12 (A3) into (A2) begins
	T11 (A3) into (A2) begins	3ZB	Spices and condiments
3Z2	Non-alcoholic (Soft)		T7 (A4) into (A2) begins
	T5 (A4) into (A2) begins	3ZC	Salt condiment
3Z3	Carbonated (Acrated)	3ZD	Acid condiment
3Z31	Soda	3ZD3	Vinegar
3Z32	Cola	3ZD5	Verjuico
3Z4	Stimulant infusion	3ZD7	Lemon juice
3Z45	Leaf	3ZD8	Tamarind juice
3Z451	Tea	3ZE	Bitter condiment
3Z48	Seed	3ZE1	Onion
3Z481	Coffee	3ZE11	Welsh onion
3Z482	Cocoa	3ZE12	Spring onion
3Z4B	Coffee beverage	3ZE4	Radish
3Z4C	Tea beverage	3ZE41	Horse radish
3Z4D	Cocoa beverage	3ZE6	Garlic
	T5 (A4) into (A2) ends	3ZE61	Rocamble
		3ZE8	Mustard
3Z7	Juice (fruit)	3ZE91	Leeks
3Z72	Syrup	3ZE93	Shallot
3Z9a	Alcoholic beverage	3ZE95	Sesame

3ZE97	Saffron		<i>from the schedule for</i>
3ZG	Bitter aromatic condiments		Flavouring agent" in (M)
3ZG1	Ginger		for (E).
3ZG2	Turmeric		(Illustrative)
3ZJ1	Bay	3Z(2k1)	Oil of clove
3ZJ2	Mint	3Z(3L)	Lavender
3ZJ3	Basil	3Z(9rk)	Linalool
3ZJ4	Marjoram		Special Component (Spec)
3ZJ5	Oregano		for Compound Isolate
3ZJ6	Rosemary		Note.— The method of
3ZJ7	Sage		using a special component
3ZJ8	Savory		to form a compound isolate
3ZJ91	Thyme		is indicated at the end of
3ZK1	Clove		this schedule — that is, after
3ZM1	Pepper		the (IN) "W1 Offal." See
3ZM2	Allspice		also Sec 43 for explanation.
3ZM3	Cayenne		
3ZM4	Paprika. Chillies		
3ZM5	Pimento	0Z	Organ of Plant
3ZM6	Corriander	1	Sap
3ZM7	Juniper	2	Bulb
3ZM8	Orange zeste	3	Root
3ZM91	Lemon zeste	4	Stem
3ZP1	Fennel	5	Leaf
3ZP2	Caraway	6	Flower
3ZP3	Celery seed	7	Fruit
3ZP4	Chevril	8	Seed
3ZP5	Coffee	B	Kernel
3ZP6	Cocoa	C	Fibre
3ZP7	Nutmeg	D	Seam
3ZP8	Mace	F	Ear
3ZP91	Cumin	G1	Spore
3ZP92	Dill	G7	Germ
3ZP95	Anise	H	Shell
3ZP96	Cardamom	M	Husk
3ZR1	Cinnamon	P	Bran
3ZS1	Tarragon		
3ZT1	Aasfoetida	0Z	Organ Cut of Animal
		1	Cell
3ZV1	Chutney	12	Tissue
3ZZb	Pickles	126	Connective tissue
3ZZd	Ketchup	128	Collagenous tissue
3ZZf	Curry powder	2	Fibre
3ZZh	Dressing	3	Muscle
3ZZh1	Mustard cream		Note.— The (IN) for a
3ZZh2	Remonlade		specific muscle is to be got
3ZZh3	Vinaigrette		by (AD).
3ZZh5	Mayonnaise		(Illustrative)
3ZZh6	Bagnacaude	3L	Longissimer dorci
3ZZh7	Cream	3P	Pectoralis major
3ZZh8	Sauce	61	Cartilage
	T7 (A4) into (A2) ends	62	Bone
		7	Skin
3Z()	Flavour	85	Egg White
	Note.— Place within the	86	Egg yolk
	brackets the appropriate	95	Blood
	number from 3a to 9v7	B	Carcass

	T1 (A2) into (A1) begins		to an (IN) for a commodity,
C	Cut		an " " (equal to sign) should be prefixed to the former.
	T1 (A3) into (A1) begins		(Illustrative)
D	Wholesale	31 = M	Rice husk
	T1 (A4) into (A1) begins	36 = G	Barley germ
E	Hindquarter. Hind saddle	3Zb1 = 3	Beef muscle
E2	Hind shank	3Zn = E51	Fish fillet
E3	Round		
E4	Rump		
E5	Loin		
E51	Fillet		
E6	Ham	a	By Time of Use
E7	Leg	aA	Immediate
E8	Flank	aB	In seconds
G	Forequarter	aC	In minutes
G2	Rib	aD	In hours
G3	Hotel rack	aE	In days
G5	Chuck	aF	In weeks
G6	Breast	aG	In months
GB	Plate	aH	In years
GD	Belly. Bacon		Note.— Division of each of the above (IN)
GF	Brisket		by (ND)
GH	Fore shank		(Illustrative)
	T1 (A4) into (A1) ends	aD7	7 hours
		aF6	6 weeks
J	Retail cut		
J2	Soup bone		
J3	Hock	b	By Taste
J4	Steak	b2	Hot
J5	Roast	b3	Sweet
J6	Pot roast	b4	Bitter
J7	Chops	b5	Salty
JB	Stew	b6	Sour
JD	Cutlet	b8	Flat
	T1 (A3) into (A1) ends	c	By Odour
	T1 (A2) into (A1) ends	c1	Sweet
K	Organ meat (variety meat)	c2	Flowery
	T2 (A2) into (A1) begins	c3	Resinous
L	Billet	c4	Burnt
M	Tail	c6	Pungent
N	Head	c8	Putrid Rancid
P	Tongue	dZ	By Colour
Q	Neck	e	White
R	Heart	f	Red
T	Liver	g1	Vermillion
U	Stomach	g2	Pink
V	Kidney	g3	Maroon
	T2 (A2) into (A1) ends	g4	Purple
		g7	Rose
W	Waste material	h	Orange
W1	Offal	j	Yellow
	Note.— When an (IN) for an organ cut is added	j1	Cream
		j3	Scarlet

k	Green		<i>Isolates</i> " (Lib sc. 5;1968;
m	Blue		Paper C, Sec 03).
n	Indigo	zUA3	(<i>Illustrated</i>) Tropical
p	Violet		
q	Black	0b	<i>By Nutritive quality</i>
r	Brown	0b1	Nutritive
s	Grey	0b7	Growth promoting
t	Chocolate		
x	Colourless	0d	<i>By Cooking quality</i>
		0d1	Quick cooking (Instant)
	Special Component (SpC)	0d3	Medium-fast cooking
z	for Depth of Colour	0d4	Slow cooking
1	Light	0d6	Very slow cooking
3	Medium		
4	Dull	0	<i>By Composition</i>
5	Bright		<i>Note— Division as</i>
6	Fast		<i>for Material isolates in</i>
7	Deep (Dark)		(1M)
	<i>Note.— The Number</i>		<i>(Illustrative)</i>
	<i>for the Colour and the</i>	0z1	Inorganic
	<i>Number for the Special</i>	0P	Carbohydrate
	<i>Component are to be</i>	0R15	Valine
	<i>connected by an "="</i>	0T	Protein
	<i>(equal to sign).</i>		<i>Note.— To construct</i>
	<i>(Illustrative)</i>		<i>the (1N) for a given per-</i>
f=4	Dull red		<i>centage composition, use</i>
h=7	Deep orange		<i>(ND) prefixing "z" to</i>
			<i>the digits.</i>
	<i>By Texture</i>		<i>(Illustrative)</i>
za	Fine. Close	0Pz35	Carbohydrate 35%
zd	Coarse	0Pz35=8	Carbohydrate 35.8%
ze	Rough		
zf	Tender	0()	<i>By Processed form of</i>
zg	Mealy		<i>commodity</i>
zh	Hard	0(a2)	Converted
zi	Tough	0(a3)	Quality improved
zj	Strong. Firm	0(a4)	Formed
zk	Flexible	0(a5)	Decorated
zl	Brittle	0(a6)	Preserved
zm	Dry	0(a7)	Packed
zn	Wet	0(a8)	Stored
			<i>Note.— Each of the</i>
zoZ	<i>By Flavour</i>		<i>numbers a2 to a7 in</i>
z1	Flavoured		<i>0(a2) to 0(a7) may be</i>
z2	Fresh		<i>subdivided using the dif-</i>
z3	Mild		<i>ferentiated schedules of (M)</i>
z4	Spicy		<i>for (E).</i>
z5	Strong		<i>(Illustrative)</i>
z6	Off-flavour	0(a6;43)	Sundried
z8	Non-flavoured	0(a6;J-0r1-0p6)	Cured with sodium salt mixture and ascorbic acid.
z	<i>By Keeping Quality</i>		
	<i>By Environment</i>	0(a7;5-Zg-L15+10)	Packed in plastic bag for 10 to 15 days
	<i>Note.— Add the (1N)</i>		
	<i>from the schedule of</i>	0(a)	<i>By Physical form</i>
	<i>"Common Environment</i>		

0(c)	Sheet				
0(d)	Wafer.	Slice			<i>from the schedule of Food</i>
0(e)	Flake				<i>Commodity in (1P1) omit-</i>
0(f)	Tube				<i>ting the initial digit "3".</i>
0(g)	Roll				<i>Add the necessary (IN)</i>
0(h)	Shell				<i>to represent the processed</i>
0(i)	Cake				<i>form of the commodity</i>
0(k)	Cube				<i>using the schedules of</i>
0(m)	Tablet.	Pellet			<i>(E) and the differentiated</i>
0(n)	Loaf				<i>schedule of (M).</i>
0(p)	Slurry				<i>(Illustrative)</i>
0(q)	Paste			0(90n;2;3L)	Peanut flour
0(r)	Puree			0(C:2;5V-3L)	Milk, skimmed and
0(s)	Juice				powdered
0(t)	Milk				<i>Schedule of Speciators for</i>

*Schedule of Special Speciators
for Raw Material begins*

	<i>By Condition of use</i>	
Zb	Raw.	Untreated
Zc	Fresh	
Ze	Freshly	harvested
Zg	Recent	

Zm	Age (Specific)	
ZmB	In seconds	
ZmC	In minutes	
ZmD	In hours	
ZmE	In days	
ZmF	In weeks	
ZmG	In months	
ZmH	In years	

*Note.—Division of
ZmB to ZmH by (ND).
(Illustrative)*

ZmE2	Two days old
ZmF3	Three weeks old
Z9Z	<i>By Stage of development</i>
ZB	Germination
ZD	Embryo
ZF	New born
ZG	Early growth
ZM	Budding
ZN	Flowering
ZP	Fruiting
ZS	Change of colour (Breaking)
ZT	Ripening
ZU	Ripe Mature
ZV	Fading
ZX	Dropping. Dying

0(1)	<i>By Raw material/ Input Ingredient</i>
	<i>Note.— Use the (IN)</i>

0Z *By Purpose*

1	Food for children
11	Weaning food
12	Baby
13	Infant
15	Child
4	Food for invalid
41	Under nourished
42	Low calory food
46	Deficiency disease
461	Mineral deficiency
462	Protein deficiency
463	Vitamin deficiency
47	Convalescence
48	Dietary
4()	Other specific disease

*Note.— Use the sche-
dule for 'L Medicine'.
(Illustrative)*

4(L,293;46)	Diabetes
5	Protective food
5Z	Special purpose food
6	Famine food
71	Substitute food
72	Supplementary food
73	Subsidiary food
78	Multipurpose food
7Z	Course
81	First course
82	Second course
83	Third course
88	Dessert
8B	Breakfast
8D	Lunch/Midday meal
8F	Dinner
8X	Ready for use
8()	Other special purpose food

*Note.— To be derived
by (SD)
(Illustrative)*

8(MD8)	For Aviators	B12	Debris
8(MV41)	For Defence forces (Military)	B13	Dust
		B15	Glass
	Food product (Purpose)	B16	Stone
	<i>Note.— When a Food</i>	B2	Ash
	<i>Commodity is meant for</i>	B8	Gas
	<i>making another Food</i>	B84	Smoke condensate
	<i>Commodity, the (IN) for</i>	C	Organ of plant
	<i>the latter is to consist of</i>		<i>Note.— Division as for</i>
	<i>corresponding (IN) given</i>		<i>schedule of Organ of</i>
	<i>in the schedule for Food</i>		<i>plant' in (IP1).</i>
	<i>Commodity in (IP1)</i>		<i>(Illustrative)</i>
	<i>omitting the initial digit</i>	C3	Root
	<i>'3'.</i>	C5	Leaf
	<i>(Illustrative)</i>	CC	Fibre
9Zf	Confectionery	D	Organ of animal
9ZW	Vegetable soup		<i>Note.— Division as for</i>
9(B)	Bondo		<i>schedule of Organ of</i>
			<i>Animal in (IP1)</i>
			<i>(Illustrative)</i>
(1)	By Country of Make		
	<i>Note.— Division by</i>	D62	Bone
	(GD).	D7	Skin
	<i>(Illustrative)</i>	D95	Blood
(42)	Japan	E1	Chemical element
(44)	India		<i>Note.— Division by</i>
			<i>(AD) using international</i>
			<i>nomenclature.</i>
(A)	By Brand		<i>(Illustrative)</i>
	<i>Note.— Division by</i>		
	(AD).	E1CU	Copper
	<i>(Illustrative)</i>	E1SR90	Strontium 90
(AM)	Amul	F	Contaminant/chemical
(BR)	Britannia	F2	Microbial poison
(NU)	Nutro	F22	Rickettsicide
		F23	Viral poison
		F24	Bactericide
		F27	Protozoacide
Schedule of (IM)		F3	Parasitic poison
Material isolates		F31	Herbicide
	<i>Note.— Use the (IN)</i>	F32	Algal poison
	<i>for Material in the diffe-</i>	F33	Fungicide
	<i>rentiated (M) for (E). A</i>	F34	Acaricide
	<i>semicolon ';' should be</i>	F36	Vermicide
	<i>prefixed to the (IN)</i>	F37	Molluscicide
	<i>(Illustrative)</i>	F38	Insecticide
z15	Water	F393	Rodenticide
0c73	Calcium propionate	F396	Gametocide
		F4	Human poison
	<i>In addition, the</i>	F56	Detergent
	<i>following:</i>	F561	Soap
		F566	Wetting agent
	Extraneous substance	F64	Drug
A	Contaminant	F65	Stimulant
		F66	Solvent
	<i>T (A2) into (A1) begins</i>	F67	Disinfectant
B	Physical	F68	Repellent
B1	Solid	F8	Fumigant
B11	Soil		<i>Note.— The (IN) for a</i>

	<i>specific poison by (AD)</i>	P164	Mannose
	<i>(Illustrative)</i>	P165	Sorbose
F4A	Aflatoxin	P1Z	Oligosaccharide
F()	Corroding agent		
	<i>Note.— Division b</i>	P2	Disaccharide
	(SD).	P21	Sucrose
	<i>Illustrative</i>	P22	Maltose
F(E,191)	Metal	P23	Cellulose
F(F8,52)	Plastics	P24	Melibiose
		P25	Trehalose
J	Adulterant		
J1	Date seed		
J2	Tamarind shell	P3	Trisaccharide
J3	Tamarind seed	P31	Raffinose
J5	Tapioca flour	P32	Gentianose
J7	Tapioca skin	P33	Melezilose
JB	Chicory		
JD	Acorn coffee	P4	Tetrasaccharide
JF	Cherry husk	P41	Stachyose
JG	Barley coffee		
JH	Dandelion root	P7	Polysaccharide
JK	Parchment seed	P75	Pentosan
		P751	Araban
		P752	Xylan
MZ	Organic acid		
N	Carboxylic		
N1	Trifluoroacetic	P76	Hexosan
N2	Trichloroacetic	P761	Cellulose
N3	Dichloroacetic	P762	Dextrin
N4	Oxalic	P763	Fructosan
N5	Malonic	P764	Galactan
N6	Chloroacetic	P765	Inulin
N7	Phthalic	P766	Lichenin
N8	Tartaric	P767	Mannan
NB	Salicylic	P768	Starch
NC	Citric		
ND	Maleic	P8	Compound carbohydrate
NF	Formic	P81	Uronide
NG	Carbonic	P811	Gum
NJ	Lactic		
NM	Benzoic	P812	Hemicellulose
NP	Succinic	P813	Mucilage
NR	Acetic	P815	Pectin
		P85	Glucoside (Glycoside)
P	Carbohydrate		
P1	Monosaccharide	R	Amino acid
P12	Diose	R1	Monocarboxylic monoamino acid
P13	Thriose		
P14	Tetrose	R11	Glycine (glycocol)
P15	Pentose	R12	Alpha-alanine
P151	Arabinose	R13	Beta-alanine
P152	Xylose	R14	Serine
P153	Ribose	R15	Valine
P154	Rhamnose	R16	Threonine
P16	Hexose	R17	Cysteine
P161	Glucose	R18	Leucine
P162	Fructose	R1B	Isoleucine
P163	Galactose	R1C	Methionine
		R1E	Phenylalanine

R1G	Tyrosine	U7	Isomerising
R1J	Tryptophan	U8	Splitting
R2	Dicarboxylic monoamino acid	V	Lipid and fat
R21	Aspartic acid	Va	Fat
R22	Glutamic acid	Vb	Wax
R23	Asparagine	Vd	Derived lipid
R25	Glutamine		<i>T (A3) into (A2) begins</i>
R7	Polyamino acid	Vc	Fatty acid
R71	Ornithine		<i>T (A4) into (A2) begins</i>
R73	Lysine	Vf	Saturated
R75	Arginine		<i>T (A5) into (A2) begins</i>
R77	Cystine		
R8	Heterocyclic amino acid	Vg	Straight chain
R81	Proline	Vg1	Caproic
R83	Hydroxyproline	Vg2	Caproic
R85	Histidine	Vg3	Capric
		Vg4	Lauric
S	Peptide	Vg5	Mystiric
S2	Dipeptide	Vg6	Palmitic
S3	Tripeptide	Vg7	Stearic
S8	Polypeptide	Vg8	Arachidic
		VgB	Behenic
		VgD	Lignoceric
T	Protein	VgF	Cerotic
T1	Simple	VgH	Montanic
T12	Albumin	VgK	Molissic
T13	Globulin		<i>T (A5) into (A2) ends</i>
T14	Glutelin		
T15	Lannin		
T16	Albuminoid	Vh	Branched chain
T17	Histone		<i>T (A4) into (A2) ends</i>
T18	Protamine		
T3	Conjugated	Vk	Unsaturated
T31	Hemoglobin		<i>T2 (A5) into (A2) begins</i>
T33	Erythrochromin	Vm	Monoethanoid
T35	Nucleoprotein	Vm1	Crotonic
		Vm2	Tiglic
T5	Derived	Vm3	Oleic
T52	Denatured	Vm5	Petroselinic
T55	Hydrolytic	Vm7	Erucic
		Vn	Diethonoid
U	Enzyme	Vn1	Linoleic
U3	Hydrolysing	Vn2	Arachidonic
U31	Esterase	Vp	Triethenoid
U33	Carbohydrase	Vp1	Linolenic
U35	Protease	Vp2	Eleostearic
		Vr	Polyethenoid
U4	Phosphorylising	Vr1	Parinaric
U5	Oxidising		<i>T2 (A5) into (A2) ends</i>
U51	Dehydrogenase		
U53	Aerobic oxidase	Vs	Hydroxy fatty acid
U6	Transferring		<i>T2 (A4) into (A2) begins</i>
U61	Transaminase	Vt	Saturated
U63	Phosphokinase		

	<i>T3 (A5) into (A2) begins</i>	Zf3	Phytoglycolipid
Vu	Monohydroxy	Zg	Sphingolipid
Vu1	Sabincic		
Vu2	Juniperic	Zj	Vitamin
	<i>T3 (A5) into (A2) ends</i>		
			<i>T (A2) into (A1) begins</i>
Vv	Unsaturated	Zk	Water soluble
		Zk1	Ascorbic acid (C)
	<i>T4 (A5) into (A2) begins</i>	Zk2	Biotin (H)
Vw	Monohydroxy	Zk3	Choline
Vw1	Ricinoleic	Zk4	Cyanocobalamin (B12)
	<i>T4 (A5) into (A2) ends</i>	Zk5	Inositol
		Zk6	Niacin
Vx2	Dihydroxy	Zk7	Pantothenic acid (B3)
Vx3	Dihydroxystearic	Zk8	<i>p</i> -Aminobenzoic acid
V1	Keto acid	ZkB	Folic acid (M)
V11	Licanic	ZkD	Pyridoxine (B6)
V12	Saturated	ZkF	Riboflavin (B2)
V13	Dibasic	ZkH	Thiamin (B1)
V131	Thapsic	Zm	Fat soluble
V133	Japanic	Zm1	Axerophthol (A)
		Zm3	Calciferol (D2)
V3	Chaulmorigic series	Zm5	Tocopherol (E)
V31	Cyclic one double bond	Zm7	Phylloquinone (K)
			<i>T (A2) into (A1) ends</i>
	<i>T (A4) into (A3) begins</i>		
V32	Aleprolic	ZnZ	Tannin and lignin
V33	Alepiestic	Zp	Tannin
V34	Alepylic	Zq	Condensed (Phloroglucinol nucleus)
V35	Alepic		Catechin tannin
V36	Hydrocarpic	Zr	Acacatechin
V37	Chaulmoogric	Zr1	Isoacacatechin
	<i>T (A4) into (A2) ends</i>	Zr3	Gambir catechin
	<i>T (A3) into (A2) ends</i>	Zr5	
Za	Lipid	Zs	Machurin tannin (Machurin nucleus)
Za1	Triglyceride		
Za3	Lard		
Za5	Corn oil	Zt	Hydrolysable tannin
Za7	Cottonseed oil	Zt1	Gallotannin
		Zt3	Ellagitannin
Zc	Sterol	Zt5	Cafetannin
Zc1	Cholesterol	Zx	Lignin (Polyflavone)
Zc2	Ergosterol	Zzy	Flavonoid
Zc3	Brassicasterol	ZA	Anthoxanthin
Zc4	Spinasterol		Flavone nucleus
Zc5	Stigmasterol	ZAb	Toringin
Zc6	Sitosterol	ZAc	Nobiletin
Zc61	Alpha-	ZAd	Pokanetin
Zc62	Beta-	ZAe	Rhoifolin
Zc63	Gamma-	ZAf	Cosmetin
Zc7	Dihydrositosterol	ZAg	Galuteolin
ZdZ	Complex lipid		
Ze	Phospholipid		Flavanol nucleus
Ze1	Lecithin	ZAj	Kaempferitrin
Ze3	Phosphurtidyl inositol	ZAk	Hyperin
Zf1	Sterol glycolipid	ZAm	Rutin

	Flavanone nucleus	ZF1	Alpha-Terpeneol
ZAp	Tangeretin	ZFv	Polyoxygenated compound
ZAq	Naringin	ZFw	Oxide
ZAr	Butrin	ZFx	Alpha-Pinene
ZAs	Hesperidin	ZFzb	$C_{15}H_{22}$
ZAt	Hesperitin	ZFzc	N-methyl methyl anthra- nilate
ZAu	Neohesperidi		
ZAv	Citronetin	ZFzd	$C_{13}H_{14}N$
ZAw	Naringein	ZFzg	Hydrocarbon, Low boiling
ZAx	Poncirin		
		ZHZ	Triterpene (Sapogenin and Saponin)
ZB	Anthocyanin	ZJ	Sapogenin form
	Cyanidin nucleus	ZJa	Alpha-amyrin
ZBb	Chrysanthermin	ZJb	Beta-amyrin
ZBc	Cyanin	ZJe	Betulin
ZBd	Idaein	ZJg	Oleanolic acid
ZBe	Keracyanin	ZJk	Ursolic acid
ZBf	Mecocyanin		
	Delphinidin nucleus	ZK	Saponin form
ZBh	Delphinin	ZKa	Soysapogenol
ZBj	Hyacin	ZKaA	A
	Gesneridin nucleus	ZKaB	B
ZBm	Gesnerin	ZKaC	C
		ZKaD	D
	Hirsutidin nucleus	ZKc	Basic acid
ZBn	Hirsutin	ZKe	Oleanolic acid
	Malvidin nucleus	ZKf	Glycyrrhetic acid
ZBp	Oenin	ZKh	Quilliac acid
ZBq	Malvin	ZKj	$C_{30}H_{50}O_2$
	Pelargonidin nucleus	ZKm	Hederagenin
ZBr	Callistephin	ZKp	Arnidiol
ZBs	Pelargonin	ZKr	Erythriodiol
	Peonidin nucleus	ZLZ	Tetraterpenoid (Carotenoid)
ZBt	Oxycoccyanin		
ZBu	Peonin	ZM	Carotene type
	Petunidin nucleus	ZMa	Alpha-carotene
ZBv	Petunin	ZMb	Beta-carotene
		ZMg	Gamma-carotene
		ZMm	Lycopene
ZEZ	Terpene	ZN	Xanthophyll-type
ZF	Essential oil	ZNb	Capsanthin
ZFa	Limonene	ZNc	Cryptoxanthin
ZFb	Beta-Caryophyllene	ZNe	Flavoxanthin
ZFc	Caryophyllene oxide	ZNg	Lutein
ZFd	$C_{14}H_{20}O_2$	ZNh	Taraxanthin
ZFe	Linaloolmonoxide	ZNk	Violaxanthin
ZFg	Carveol	ZNp	Zeaxanthin
ZFh	$C_{12}H_{16}O_2$		
ZFj	$C_{14}H_{18}O$	Z()	Antibiotic
ZFk	Linalool		<i>Note.— Division by</i>
ZFm	3-Hexene-1-1		(AD)
ZFn	$C_{14}H_{14}$	()	Other material
ZFp	Alpha-Caryophyllene		<i>Note.— Division as for</i>
ZFq	Citral		"() Composite Mate-
ZFr	Carvone		rial" in (M) for (E)
ZFs	Geraniol		

Schedule of Common Property Isolates (CPI) (Selected)	b74 b76	Instability Neutrality
a01	Property	b8 Motion
a02	Existence	b83 Velocity
a03	Function	b85 Acceleration
a05	Relation	b91 Rotation
a06	Quality	b95 Vibration
a07	Identity	b96 Periodicity
a08	Equality	b8 Shape
a11	Accuracy	b7 Statistical property
a12	Reliability	b71 Probability
a13	Consistency	b74 Average
a15	Precision	b75 Mean
a17	Efficiency	b76 Deviation
a18	Compatibility	b77 Standard deviation
		b78 Correlation
a2z	State	bU Pattern
a21	Normalcy	
a24	Abnormality	cz Physical property
a27	Balance	c1 Mass
a28	Trend	c11 Weight
a3	Coincidence	c13 Density
a43	Attraction	c16 Centre of gravity
a44	Susceptibility	c35 Surface tension
a45	Separability	c36 Porosity
a46	Resistance	c37 Capillarity
a51	Intensity	c38 Permeability
a55	Strength	c4 Transport property
		c44 Translocation
a6	Bounded. Limitedness	c5 Elasticity
a66	Infiniteness	c55 Plasticity
a7	Homogeneity	c58 Spreadability
a73	Purity	c63 Viscosity
a76	Heterogeneity	c65 Fluidity
a8	Invariant	c81 Amorphousness
a86	Variability	c86 Crystallinity
a93	Solvability	c95 Photoelasticity
a96	Unsolvability	cB Cohesion
a97	Uniqueness	cB2 Adhesion
		cB6 Repulsion
aJ	Assimilability	cF Texture
		cF1 Hardness
b	Mathematical property	cF3 Tender
b1	Computability	cF4 Tough
b11	Number	cF7 Temper
b12	Quantity	cG Friction
b17	Totality	cJ Fatigue
b21	Rank	cL Stress
b34	Transmissibility	cM3 Accoustical property
b35	Reversibility	cM6 Scatter
b36	Reciprocity	cM7 Absorption
b6	Dimension	cM8 Resonance
b61	Linear	cMB Audibility
b62	Area	
b63	Volume	cP Thermal property
b72	Equilibrium	cP1 Conductivity

cP14	Thermal diffusivity	e26	Ionizability
cP3	Specific heat	e27	Miscibility
cP37	Thermal capacity	e28	Solubilising
cP5	Change of state	e291	Sedimentation
cP51	Fusion	e32	Absorption
cP511	Solidification	e321	Occlusion
cP512	Melting point	e33	Adsorptive
cP514	Latent heat of fusion	e333	Chemisorptive
cP52	Sublimation	e336	Adhesiveness
cP55	Evaporation	e338	Swelling
cP551	Liquefaction	e34	Amalgamating
cP552	Boiling point	e35	Colloidal
cP554	Latent heat of vapourisation	e351	Lyophilic
		e352	Gelatinising
eP58	Critical state	e353	Thickening
e8582	Critical point	e354	Coagulating
eP6	Freezing point	e36	Detergency
eP7	Thermodynamics	e361	Forming
		e37	Osmotic
eR	Optical property	e38	Emulsifying
eR3	Translucency	e4	Thermochemical property
eR4	Dispersion	e41	Combustibility
eR66	Polarisation	e411	Inflammability
eR74	Fluorescence	e415	Fire-retarding
eR75	Phosphorescence	e4155	Flameproof
eR78	Opalescence. Turbidity	e42	Pyrophoric
eR8	Colour	e43	Endothermic
eRT	Spectrum	e435	Exothermic
eRU	Ultraviolet spectrum	e45	Detonating
eRV	Infrared spectrum		
eRW	Raman spectrum	e46	Explosive
		e5	Photochemical property
eT	Electrical property	e51	Photoelectrical
eT2	Conduction	e511	Photoionization
eT3	Semiconduction	e512	Photoconduction
eT4	Dielectric	e52	Luminescence
eT6	Resistance	e521	Fluorescence
eT7	Capacitance	e522	Phosphorescence
eV	Magnetic property	e531	Photosynthesising
		e535	Photodecomposition
d2	Rigid. Firm	e54	Photosensitivity
d5	Flow	e541	Photogenic
		e6	Electrochemical property
e	Chemical properties	e61	Electrolytic
e11	Valency	e637	Electro-osmotic
e121	Unsaturatedness	e7	Magnetochemical
e122	Oversaturatedness		
e123	Saturation	e8	Structural property
e126	Crystallisation	e81	Amorphous
e21	Solubility	e811	Resinous
e211	Hydrophilic	e812	Polymorphism
e2115	Hydrophobic	e82	Isomerism
e221	Hygroscopicity	e821	Tautomerism
e222	Humectant	e822	Metamerism
e2221	Deliquescent	e823	Polymerism
e225	Desiccant	eB	pH value
e23	Volatility	eB1	Acidity

bB5	Roller conveyor	.r	<i>By Kind of filter</i>
bF	Gyratory sifter	.r5	Pressure filter
bH	Weight sorter	.r6	Vacuum filter
bJ	Centrifuge	r63	Drum type
bM	Cyclone separator	r8	Strainer
bP	Cable grader		
bR	Slat grader	s1	Plate press
		s2	Box press
c1	Abrading machine	s3	Cage press
c3	Lye-peeling machine	s4	Screw press
e5	Revolving brush	s5	Roller mill
c7	Revolving cylinder		
		t1	Percolation-extraction batter
d1	Desilker		
d5	Flotation separator	t2	Continuous extractor
		t3	Open mixing extractor
e3	Curved knife	t5	Continuous extraction tower
e6	Scraper		
e8	Slicer		
		u6	Open agitated kettle
g1	Contact sheller	u8	Closed vessel
g2	Thresher, Viner		
g3	Roller crusher	v1	Heat exchanger
		v11	Tubular
h1	Bean-stripper	v12	Plate
h3	Three-pronged plunger	v13	Jacketed
j1	Peeler-corer-seed-cell remover	v15	Tubular scrapped surface
		v16	Drum
j2	Peeler-corer	v2	Cooker
j3	Seed remover	v8	Still
j4	Cell remover		
j6	Contour-blade knife	w1	Cold storage equipment
		w2	Froster
k1	Grinding mill	w3	Pasteurisation equipment
k11	Plate mill		
k12	Stone mill	x1	Iron kettle cooker
k15	Roller mill	x2	Sugar cooker
		x5	Cox burner
m1	Pulping machine	x6	Sorghum pan
m5	Shredding machine	x7	Steam pan
		x8	Jam pan
p	<i>By Filter material</i>		
p1	Coated	za1	Hydrocooler. Stericooler
p2	Paper	za2	Vacuum cooler
p3	Cloth	za3	Refrigeration plant
p4	Rubber	za4	Automatic plate freezer
p5	Plastic	za5	Continuous air-blast unit
p8	Alloy	za6	Direct-immersion freezer
		za7	Continuous freezer
q	<i>By Filter press</i>	za8	Double-contact pressure plant
q1	Leaf filter		
q2	Rotary continuous filter		
q3	Centrifugal filter	zb	Dryer
q5	Edge filter	zb1	Rotary-lounge dryer
q6	Chamber filter press	zb2	Tunnel dryer
q8	Plate and frame press	zb3	Pneumatic dryer
		zb4	Belt-trough-dryer

zb5	Roller dryer	zz7	Taping machine
zb6	Spray dryer	zz1	Grinding machine
zb7	Drum dryer	zz2	Stitching machine
zbB	Vacuum dryer	zz3	Stapling machine
zbF	Rotary dryer	zz4	Nailing machine
zbH	Bin dryer		
zbK	Refrigerated oven	zz5	Strapping machine
zbM	Plate dryer	zz6	Tying machine
zc2	Ultraviolet equipment	zz8	Capping machine
zc6	Infrared equipment	zz1	Lidding machine
		zz2	Stoppering machine
zd1	Shallow tank	zz3	Labelling machine
zd2	Galvanised iron tank	zz5	Marking machine
zd5	Cylindrical tank	zz6	Printing machine
ze1	Condenser	zz8	Cleaning machine
zg1	Conche machine		
zgl1	Longitudinal		<i>By Technique of processing</i>
zgl5	Rotary		<i>By Power</i>
zg2	Melangeur	zzB	Manual. Hand
zg3	Beater	zzD	Mechanical
zg5	Vertical mixer	zzD5	Electronic
zg7	Whipping unit	zzD6	Electrical
zj	Churn		
zk	Deodorizing unit		<i>By Method</i>
		zzE	Batch
zm1	Chill roll	zzF	Continuous
zm2	Concentric tube	zzG	Semi-continuous
zm3	Convertor		
zm4	Vacuum puffing unit		<i>By Operating condition</i>
zm6	Vacuum pan		<i>By Time</i>
zm8	Crystallizer	zzH	In seconds
zn1	Evaporator	zzJ	In minutes
zn2	Homogenizer	zzK	In hours
zn3	Colloid mill	zzL	In days
zn5	Dragee pan	zzM	In weeks
zn6	Mongul machine	zzN	In years
zn8	Enrober		<i>Note — Use (ND) for division of zzH to zzN. (Illustrative)</i>
zp1	Antitailing device		
zp3	Fryer	zzH12	12 seconds
zp4	Chilling tunnel	zzK3 = 5	3.5 hours
zp6	Print roller	zzM6	6 weeks
zr1	Packaging machinery		
zr16	Vacuum packaging machine	zzP	<i>By pH</i>
zr18	Gas packaging machine		<i>Note.— Division by (ND).</i>
zr2	Wrapping machine		<i>(Illustrative)</i>
zr3	Pouch forming machine	zzP5	pH 5
zr4	Filling machine	zzP6 = 5	pH 6.5
zr5	Sealing machine		
zr54	Heat-sealing machine	zzR	<i>By Temperature (°C)</i>
zr55	Ultrasonic sealing machine		<i>Note.— Division by (ND).</i>
zs1	Strip pack machine		<i>(Illustrative)</i>
zs2	Cartoning machine	zzR45	45°C
zs3	Casing machine		
zs5	Weighing machine		<i>By Pressure (Psi)</i>

zzS	Less than 100 Psi <i>Note.— Division by (ND). (Illustrative)</i>	z2(NAOH) Sodium hydroxide z3(H2SO4) Sulphuric acid z4(NACL) Sodium chloride
zzS35	35 Psi	z5 Organic
zzT	100 to 999 Psi <i>Note.— Division by (ND). (Illustrative)</i>	z5a Functional group z5b Halogen derivative z5b1 Fluoride z5b2 Chloride z5b3 Bromide z5b5 Iodide z5b7 Perchloryl and related groups
zzT35	350 Psi	z5c Oxygen containing groups (Hydroxyl, other than Ketone and Aldehyde)
zzT95	950 Psi	
zzU	1000 to 9999 Psi <i>Note.— Division by (ND) (Illustrative)</i>	z5c1 Alcohol z5c12 Glycol z5c2 Ether z5c3 Epoxide z5c4 Peroxygen z5c5 -O-CO-R (Ester of phenol) z5c51 Acetal of diphenol z5c52 Chloroformate etc z5d Aldehyde and ketone z5d5 Aldehyde z5d6 Ketene z5dF Hemiacetal z5dG Acetal z5dH Cyanohydrin z5dJ Ketene z5dK Oxime z5dM Hydroxylamine z5dM1 Substituted z5dN Hydroxamate z5dP Hydrazone z5dQ Semi-carbazone z5dR Hydrazine z5dR1 Substituted z5e Unsaturated linkage z5e1 Isolated double bond z5e2 Two conjugated double bonds z5e4 Two or more double bonds but not conjugated (Cumelene type, double bonds separated by three or more carbons)
zzU45	4500 Psi	
zzV	Over 10,000 Psi <i>Note.— Division by (ND) (Illustrative)</i>	
zzV15	15,000 Psi	
zzV41	41,000 Psi	
zzX	By Humidity <i>Note.— Division by (ND) (Illustrative)</i>	
zzX25=5	25-5 per cent humidity	
zzX35	35 per cent humidity	
	By Material used (General)	
z1	Inorganic	
z11	Mineral	
z15	Water	
z154	Hot water	
z158	Steam	
z15C	Heavy water	
z15G	De-ionized	
	Specific chemical element <i>Note.— Division of 'z1' by (AD) using international nomenclature. (Illustrative)</i>	
z1K	Potassium	
z1NA	Sodium	
z1P	Phosphorus	
z2	Alkali	
z3	Acid	
z4	Salt <i>Note.— Each of the (IN), z2, z3, and z4 may be subdivided using the appropriate empirical formula. The formula is to be put in circular brackets. (Illustrative)</i>	z5E z5E z5EJ z5F z5F1
		1 acetylenic (triple bond) linkage 2 or more acetylenic linkages Both double and treble bonds present Major N-containing group -NH2

z5f2	-NHR		<i>in Lib sc. 1, N3;1964</i>
z5f3	-NR2		Sep; P 246.
z5f4	-NR3		2 Omit the starter and
z5f5	-NO2		arrester and prefix "z"
z5f6	-NO		to the digits inside the
z5f7	-NH-CO-R		brackets, except in the
z5f8	-NH-CO2-OR		case of Heterocyclic com-
z5f91	-N=H-		pounds
z5f92	-N=H-R		3 In the case of Hetero-
z5g	Minor N-containing		cyclic compound prefix
	group		"z9" to the (IN) given.
z5g5	Cyanate		(Illustrative)
z5g55	Cyanide	z9F1	Acetylene
z5g6	Isonitrile	z9(G71)	Thiazole
z5g7	Urea	z9(X21)	Quinoline
z5g71	Substituted urea		
z5g8	Compound with -NH-	z9Z	<i>By Special purpose agent</i>
	CO-NH linkage	zA	Cleaning agent
z5g91	Guanidine		T1 (A2) into (A1) begins
z5g92	Substituted guanidine		
z5gB	Amidine	zB	Solvent
z5gC	Urethane	zB2	Water
z5gD	Carbamate	zB5	Hydrocarbon
z5gF	Carbonyl halide	zB53	Chlorinated hydrocarbon
z5gG	Compound with -NH-	zC	Surface active agent
	CO linkage	zC1	Soap
z5gH	Ethylene imine	zC2	Soapless soap
z5gJ	Cyanamide	zC4	Synthetic agent
z5gM	N-nitroso amine	zC41	Alkyl sulphate
z5gP	Nitride	zC43	Dialkyl ester of sodium
z5gR	N-oxide		sulpho-succinic acid
z5k	Sulphur containing group	zC45	Trialkyl benzyl ammo-
z5k1	SO ₃ H		onium halide
z5k12	Sulphonamide	zC46	Alkyl pyridinium halide
z5k13	Sulphonyl halide	zC48	Polyether
z5k2	-SOOH and derivatives		
z5k3	-COSH derivatives	zE	Alkali
z5k4	-CSOH derivatives	zE1	Sodium hydroxide
z5k5	-CSSH derivatives	zE6	Potassium hydroxide
	(xanthate)	zE8	Ammonium hydroxide
z5kD	-CS	zEB	Amine
z5kF	-CHS	zEF	Organic base
z5kH	Thiourea		
z5kK	Thiocarbonate	zF	Acid
z5kM	Dithiocarbazate	zF1	Hydrochloric
z5kN	Thiosemicarbazide	zF2	Sulphuric
z5kR	Thiouronium salt	zF3	Nitric
z5kR1	Iso-thiuronium salt	zF5	Organic
z5kT	Organo-sulphur trihalide	zH	Salt
z5m	Phosphorus compound	zH3	Acid salt
z5r	Silicon compound	zH31	Sodium acid salt
z5t	Metallic compound	zH4	Alkaline salt
		zH41	Borate
z9A	<i>By Chemical structural group</i>	zH42	Carbonate
	Note.— 1 Use the	zH43	Phosphate
	schedule "By chemical	zH431	Ortho-
	structural group" given	zH432	Pyro-

zH438	Poly-	0c73	Calcium propionate
		0c8	Nitrate
zH44	Silicate	0c81	Sodium nitrate
zH441	Ortho-	0c86	Potassium nitrate
zH446	Sesqui-	0cB	Nitrite
zH447	Meta-	0cB1	Sodium nitrite
zH44B	Liquid silicate	0cD	Diethylpyrocarbonate
zH44D	Powdered silicate	0cE	Sodium diacetate
zH44F	Water glass	0cF	Diphenyl
		0cH	Hexamethylenetetramine
zM	Abrasive	0cK	O-Phenylphenol
zM1	Pumice stone	0cM	Sodium-o-phenylphenol
zM2	Powdered silica	0d	Antibiotic
zM3	Emory		<i>Note.— Division by</i>
zM5	Steel wool		(AD)
zP	Reducing agent		(Illustrative)
zP1	Sodium bisulphite	0dC	Chlortetracycline
zP2	Sodium sulphite	0dS	Subtilin
		0f	Radiation source
zR	Oxidising agent	0f2	Ultraviolet
zR1	Hypochlorite	0f4	Gamma ray
zR3	Perborate		<i>Note.— Division by</i>
zR5	Oxalic acid		(AD) using international
zR8	Germicide		nomenclature for the
			source.
zV	Absorbent		(Illustrative)
zV1	Saw dust	0f4CO60	Cobalt 60
zV2	Celite	0f6	Infrared
zV3	Bentonite		
	T1 (A2) into (A1) ends	0m	Antioxidant synergist
0a	Food additive	0m2	Citric acid
		0m3	Phosphoric acid
	T2 (A2) into (A1) begins	0m5	Tartaric acid
0b	Preservative	0mB	Monoglyceride citrate
		0mD	Stearyl citrate
	T1 (A3) into (A1) begins	0mF	Monoisopropyl citrate
0bZ	Antimicrobial agent		
0c1	Chlorine	0p1	Antioxidant
0c2	Hypochlorite	0p3	Sulphur dioxide
0c3	Benzoic acid	0p4	Sulphite
0c31	Sodium benzoate	0p6	Ascorbic acid
0c33	Calcium benzoate	0p8	Isoascorbic acid
0c36	Potassium benzoate		
0c4	p-Hydroxybenzoic acid ester	0r1	Sodium salt mixture
		0r2	Ascorbyl palmitate
0c41	Butyl benzoate	0r3	Nor-dihydroguaiaretic acid
0c42	Ethyl benzoate	0r4	Gallate
0c43	Methyl benzoate	0r41	Propyl gallate
0c45	Propyl benzoate	0r42	Octyl gallate
0c5	Sorbic acid	0r44	Dodecyl gallate
0c6	Sorbate	0s1	Butylated hydroxytoluene
0c61	Sodium sorbate	0s2	Butylated hydroxyanisole
0c63	Calcium sorbate	0t1	Gum guaiac
0c66	Potassium sorbate	0v2	Lecithin
0c7	Propionate	0w1	Tocopherol
0c71	Sodium propionate		

0x	Thiodipropionic acid	0E5	Magnesium stearate
0x4	Dilauryl thiodipropionate	0E6	Mannitol
	<i>T1 (A3) into (A1) ends</i>	0E7	Sorbitol
		0E8	Stearic acid
01	Sequestering agent	0ED	Mineral oil
03	Ethylenediamine tetra- acetic acid (EDTA)	0G	Anticaking agent
031	Disodium salt	0G1	Calcium aluminium silicate
036	Calcium disodium salt	0G3	Calcium tribasic phosphate
04	Citric acid	0G5	Calcium stearate
041	Stearyl citrate	0GB	Magnesium carbonate
043	Monoisopropyl citrate	0GD	Magnesium silicate
05	Phosphoric acid	0GF	Magnesium stearate
054	Phosphate	0GH	Sodium aluminium stea- rate
0541	Sodium phosphate		Colloidal silicon dioxide
0543	Calcium phosphate	0GK	Sodium ferrocyanide
0546	Potassium phosphate	0GM	dehydrate
0548	Sodium hexameta phos- phate	0GP	Starch
0A	pH Adjusting agent	0K	Water correcting agent
	<i>T3 (A2) into (A1) begins</i>	0K1	Ammonium phosphate
0B	Acidulant	0K11	Mono-
0B1	Acetic acid	0K12	Di-
0B3	Malic acid	0K3	Calcium chloride
0B4	Citric acid	0K5	Calcium hydroxide
0B5	Phosphoric acid	0K6	Calcium oxide
0B6	Tartaric acid	0K8	Calcium dihydrogen phosphate
0B7	Adipic acid	0KB	Calcium sulphate
0BC	Saccharic acid	0KG	Potassium aluminium sul- phate
0BE	Hydroacetic acid	0KJ	Potassium chloride
0C	Buffer	0KM	Potassium sulphate
0C3	Acetic acid	0KP	Sodium bisulphate
0C31	Sodium acetate	0KR	Sodium phosphate
0C4	Citric acid	0KR1	Mono-
0C41	Citrate	0KR2	Di-
0C5	Phosphoric acid	0KR3	Tri-
0C54	Phosphate		
0C56	Pyrophosphate	0L	Humectant
0C7	Lactic acid	0L1	Glycerol
		0L2	Glyceride of fatty acid
0D	Neutraliser	0L21	Mono-
0D1	Sodium	0L22	Di-
0D3	Calcium	0L3	Propylene
0D4	Magnesium hydroxide	0L4	Sorbitol
0D5	Carbonate		
0D6	Calcium oxide	0L5	Pectin
0D8	Magnesium oxide	0L6	Apple syrup
	<i>T3 (A2) into (A1) ends</i>	0L7	Invert sugar
0E	Release agent	0N	Texturising/Firming agent
0E1	Acetylated monoglyceride	0N1	Calcium chloride
0E2	Calcium stearate	0N3	Calcium citrate
0E3	Magnesium carbonate	0N5	Calcium carbonate
0E4	Magnesium silicate	0N7	Mono-calcium dihydrogen

	phosphate		<i>(Illustrative)</i>
0NB	Calcium sulphate	2K1	Oil of clove
0ND	Ammonium sulphate	2P7	Oil of nutmeg
0NF	Potassium aluminium sulphate	2R1	Cinnamon oil
0NH	Sodium aluminium sulphate	3a	<i>The following in addition</i>
0NM	Magnesium chloride	3c	Oil of almond
		3f	Cassia
		3g	Peppermint
0R	Coating, Glazing, Polishing agent	3j	Rose
		3m	Vanilla
0R1	Shellac	3m	Oleoresin vanilla
0R3	Beeswax	3n	Concentrated vanilla extract
0R5	Paraffin		Vanilla-vanillin extract
0R7	Gum benzoin	3p	Vanilla-vanillin flavouring
0RB	Gum arabic	3r	Vanilla powder
0RD	Carnauba wax	3s	Vanilla-vanillin powder
0RF	Magnesium silicate	3t	Winter green
0RH	Silicone	3x	Grapefruit
0RM	Mineral oil	32	Parsley
0RP	Petrolatum	33	Sweet birch
0RS	Spermaceti wax	34	
0RT	Antimicrobial wax		
0RV	Zein	35	Angelica root
0RX	Acetylated monoglyceride	36	Bergamot
		38	Bois de rose
0T	Sweetening agent (Non-nutritive)	3B	Calamus
		3C	Chamomile
0T1	Saccharin	3E	Estragon
0T11	Sodium salt	3H	Hyssop
0T13	Calcium salt	3L	Lavender
0T16	Ammonium salt	3N	Neroli
0T2	Cyclohexyl sulfamic acid	3P	Oris root
0T21	Sodium salt	3S	Snake root
0T26	Potassium salt	3T	Styrax
0T28	Magnesium salt	3U	Tangerine
		3V	Valerian
0V	Flavour enhancer		
0V1	Monosodium glutamate	3Z	Terpeneless oil
0V5	5'-Ribonucleotide	4	Citrus oil
0Z	Flavouring agent		<i>Note.— Division as for</i>
1	Spices and condiments		39Q Citrus" in (1P1).
	<i>Note.— Division as</i>		<i>(Illustrative)</i>
	"3ZA Species, Condiments, and Flavours" in (1P1).	47	Lemon
		48	Lime
		4B	Orange
	<i>(Illustrative)</i>		
1J7	Basil	4Za	Other essential oils
1M2	Allspice	4Zc	Geranium oil
1P95	Anise	4Zf	Ylang ylang
2	Essential oil and extract	5	Fruit and fruit juice
	<i>Note.— Division as for</i>		<i>"39N to 39S Fruit"</i>
	"3ZA Species, Condiments, and Flavours" in (1P1).		<i>in (1P1).</i>
			<i>(Illustrative)</i>

5P	Berry	9dB	Benzoic
5R3	Apricot	9dD	Cinnamic
5R5	Cherry	9dF	Phenylacetic
6	Dried fruit extract	9f	Ester
	<i>Note.— Division for</i>		<i>Note.— Division as for</i>
	"39N to 39S Fruit" in		"9a Alcohol".
	(1P1)	9g	Phenol
	(<i>Illustrative</i>)	9g1	Monohydric
6PM	Raisin	9g11	Thymol
6R3	Apricot	9g12	Eugenol
		9g2	Dihydric
7	Plant extract	9g3	Trihydric
71	Vanilla bean	9h	Phenol ether
73	Licorice root		<i>Note.— Division as for</i>
75	St John's bread		"9g Phenol".
77	Lemon peel		
7B	Orange peel	9m	Amine
7C	Coffee	9m1	Methyl anthranilate
7D	Tea	9m2	Dimethyl anthranilate
7F	Cola nut		
7G	Catechu	9n	Lactone
7J	Elm bark	9n1	Gamma-undecalactone
7M	Gentian root	9n3	Dihydrocoumarin
7R	Cherry plant	9p	Sulphur derivative
8Z	Synthetic flavouring agent	9p1	Allylisocyanate
9a	Alcohol	9p2	Dimethyl sulphide
9a4	Octyl	9p3	Diallyl sulphide
9a5	Nonyl		
9a6	Decyl	9r	Terpene
9aB	Benzyl		<i>Note.— Division as for</i>
9aD	Phenylethyl		"ZF Essential oil" in
9b	Aldehyde		(1M).
9b4	Octyl		(<i>Illustrative</i>)
9b5	Nonyl	9rk	Linalool
9b6	Decyl	9rq	Citral
9bB	Benzyl		
9bD	Tolyl	9s	Aldchydre
9bF	Cinnamic	9t	Ketone
9bH	Vanillin	9t1	Menthone
		9t2	Pulegone
		9t7	Carvone
9c	Ketone	9v	Ester of terpene alcohol
9c2	Diacetyl	9v1	Geranyl acetate
9c3	Methylhexyl	9v2	Geranyl butyrate
9c4	Methylheptyl	9v3	Linalyl acetate
9c5	Methylnonyl	9v4	Linalyl butyrate
9c6	Methyl heptanone	9v6	Terpinyl acetate
9cB	Acetophenone	9v7	Terpinyl butyrate
9cD	Ionone		
9cF	Irone	9B	Colour stabilizer
9d	Acid	9B1	Sulphur dioxide
9d1	Acetic	9B2	Sulphite
9d3	Propionic	9B3	Nitrite
9d5	Butyric	9B31	Sodium nitrite
9d7	Valeric	9B5	Nitrate

9B51	Sodium nitrate	9P5	Fast red
9B6	Ascorbic acid	9P6	Ponceau 4R
9B61	Isoascorbic acid	9P7	Ponceau SX
9B7	Citric acid		
9BZ	Colouring agent	9Q1	<i>Yellowish-red</i> Ponceau 2R
		9Q2	Ponceau 3R
9C	Natural		
	<i>Red Colour</i>	9R1	<i>Bluish-red</i> Bordeaux B
9D1	Alkanet		<i>Orange</i>
9D2	Alanonin	9S1	Orange I
9D3	Anthocyanin	9S2	Sunset yellow FCF
9D5	Beet red		
9D7	Betainin		<i>Yellow</i>
9DB	Cochineal	9T1	Chrysoine
9DE	Carminic acid	9T2	Fast yellow AB
9DG	Sandal Wood	9T3	Tartrazine
	<i>Orange red</i>		<i>Yellowish pink</i>
9F1	Brazil wood	9U1	Eosine
	<i>Yellow</i>		<i>Green</i>
9H1	Annatto	9V1	Fast green FCF
9H2	Bixin	9V2	Guinea green B
9H3	Norbixin	9V3	Light green SF
9H5	Carotene		
9H7	Persian berry		<i>Greenish-yellow</i>
9HB	Saffron	9W1	Naphthol yellow S
9HE	Crocin		
9HG	Crocetin		<i>Blue</i>
9HK	Turmeric	9X1	Blue VRS
9HM	Curcumin	9X2	Brilliant blue FCF
		9X3	Indanthrene blue
		9X4	Indigotine
		9X5	Patent blue V
9J1	<i>Green</i> Chlorophyll		
	<i>Blue</i>		<i>Violet</i>
9K1	Anthocyanin	9Y1	Methyl violet
		9Y2	Benzyl violet 4B
	<i>Violet</i>		
9K1	Orchil	9zb	Dye
9K2	Orcin		<i>By Chemical group</i>
9K3	Anthocyanin	9Zf1	Nitroso
		9Zf2	Nitro
9LZ	Synthetic	9Zf3	Azo
9M	Inorganic	9Zf31	Monoazo
9M1	Carbon black	9Zf32	Diazo
9M2	Titanium oxide	9Zf33	Triazo
		9Zf38	Polyazo
9N	Organic	9Zg	Azoic
	<i>Red Colour</i>	9Zg1	Fast-colour base
9P1	Acid fuchsine	9Zg2	Fast-colour salt
9P2	Amaranth	9Zg3	Nitrozamine
9P3	Azo rubine	9Zg5	Diazo amino
9P4	Erythrosine	9Zg6	Coupling component ¹

9Zh	Stilbene	BB	Calcium iodide
9Zj	Diphenylmethane	BD	Potassium iodide
9Zk	Triaryl methane		
9Zk2	Diamino	C	Dough conditioner
9Zk3	Triamino		Leavening agent
9Zk4	Amino hydroxy	C1	<i>Aspergillus-flavus oryzae</i>
9Zk5	Hydroxy		enzyme
9Zk7	Diphenyl naphthyl methane	C2	Calcium stearyl-2-lacty- late
9Zm	Xanthene	C3	<i>l</i> -cysteine
9Zm1	Amino xanthene	C5	Potassium peroxy- sulphate
9Zm5	Hydroxy xanthene	C6	Alum
9Zn	Acridine	C8	Monocalcium phosphate
9Zp	Quinidine	CB	Sodium acid pyrophos- phate
9Zq	Methine and poly- methine	CD	Potassium acid tartrate
9Zr	Thiazole	CF	Acid-producer
9Zs	Indamine and indophenol	CH	Glucono-8-lactone
		CJ	Sodium bicarbonate
9Zt	Azine	CM	Calcium carbonate
9Zu	Oxazine	CP	Ammonium carbonate
9Zv	Thiazine		
9Zw	Sulphur	D	Starch modifier
9Zx	Aminoketone and hydroxy ketone	D1	Sulphur dioxide
		D2	Ammonium peroxy- sulphate
9Z1	Anthraquinone	D3	Phosphorus oxychloride
9Z4	Mordant	D5	Adipic anhydride
9Z5	Disperse	D7	Potassium permanganate
9Z6	Vat dye	D8	Epichlorohydrin
9Z8	Ester of leuco vat dye	DD	Sodium chloride
9Z91	Indigoids	DF	Acrolein
	<i>T4 (A2) into (A1) begins</i>	DH	Octenyl succinic anhydride
9Z92	Indigoid	DK	Succinic anhydride
9Z93	Thioindigoid	DM	Acetic anhydride
	<i>T4 (A2) into (A1) ends</i>	DP	Vinyl acetate
9Z95	Phthalocyanine	F	Clarifying agent
A	Bleaching agent	Fa	Enzyme
A1	Oxide of nitrogen	Fb	Protease
A2	Acetone peroxide	Fb1	Ficin
A3	Chlorine dioxide	Fb2	Papain
A4	Nitrosyl chloride	Fb3	Bromelin
A5	Benzoyl peroxide	Fb4	Fungal protease
A6	Ammonium persulphate	Fb6	Pancreatin
A8	Sulphur dioxide	Fb7	Rennin
		Fb8	Pepsin
B	Maturing agent	Fd	Carbohydrazase
B1	Acetone peroxide	Fd1	Invertase
B2	Azodicarbonamide	Fd2	Amylase
B3	Potassium bromate	Fd3	Cellulase
B4	Potassium chromate	Fd5	Hemicellulase
B5	Bromate: Iodate (4:1)	Fd7	Pectinase
B6	Chlorine dioxide		
B7	Chlorine	Fg	Glucose oxidase

Fh	Catalase	P5	Sodium carboxymethyl cellulose
Fj	Lipase		
Fm	Tannin		
Fn	Gelatin	R	Mineral emulsifier/
Fp	Albumin		gel former
Fg	Methylcellulose	R1	Calcium citrate
		R2	Calcium gluconate
H	Clouding agent	R3	Calcium glycerophosphate
H1	Brominated vegetable oil	R4	Calcium hypophosphite
J	Foam regulator	R6	Di-calcium phosphate
J1	Monoglyceride	R7	Tri-calcium phosphate
J2	Diglyceride	RB	Calcium sulphate
J3	Dimethyl polysiloxane	RD	Potassium citrate
J4	Dextrin	RF	Dipotassium hydrogen phosphate
J5	Peptone		
J6	Cellulose gum	RG	Sodium hydrogen pyrophosphate
K	Aerating agent	RJ	Sodium citrate
K1	Carbon dioxide	RL	Sodium gluconate
K2	Nitrogen	RM	Sodium hexameta-phosphate
K5	Nitrous oxide	RN	Mono-sodium phosphate
LZ	Emulsifying, Gelling, Thickening agent	RP	Di-sodium phosphate
		RQ	Tri-sodium phosphate
M	Polysaccharide	RS	Sodium potassium tartrate
M1	Seaweed	RT	Tetrasodium pyrophosphate
M2	Agar agar		
M3	Algin	RV	Sodium tartrate
M4	Algin derivative	RY	Gelatin
M5	Carrageenin		
M6	Furcelleran	S	Glyceride of fatty acid
M7	Fuccidin	S1	Monoglyceride
M8	Laminarin	S2	Diglyceride
N	Plant and tree exudate and extract	S4	Acetylated mono-glyceride
N1	Gum arabic	S5	Acetylated tartaric acid ester of monoglyceride
N2	Ghatti		
N3	Karaya	S6	Acetylated tartaric acid ester of diglyceride
N4	Tragacanth		
N5	Pectin	T	Synthetic emulsifying agent
N6	Arabinogalactin	T1	Polyoxy ethelenated sorbitan monooleate
N8	TI		
NB	Plant seed gum	T2	Polyoxy ethelenated sorbitan monostearate
NC	Carob bean gum		
ND	Corn-hull gum	T3	Polyoxy ethelene stearate
NF	Guar gum	T5	Sorbitan monostearate
NH	Oat gum		
NJ	Quince seed gum	U	Other gelling agents
NM	Psyllium seed gum	U1	Cholic acid
P	Cellulose derivative	U2	Deoxycholic acid
P1	Methyl cellulose	U3	Glycocholic acid
P2	Carboxymethyl cellulose	U4	Sodium lauryl sulphate
P3	Hydroxypropylmethyl-cellulose	U5	Triethyl citrate
		U6	Lecithin

V 7, N 3; 1970 SEPTEMBER

V 7, N 3; 1970 SEPTEMBER

UB	Stearyl monoglyceridyl citrate	Schedule of (M) Method Isolates	
UD	Cobaltous acetate	1	Fermentation
UF	Cobaltous chloride	11	Culture
UH	Cobaltous sulphate	12	Souring
		13	Malting
X	Nutrient added for enrichment	15	Leavening
		16	Puffing
X1	Inorganic	2	Mixing
	<i>Note.— Division as for '21 Inorganic' in the schedule of 'Material used (general)' (Illustrative)</i>	21	Beating
		22	Blending
		23	Agitation
		24	Dispersion
		25	Emulsification
X11	Mineral	27	Homogenisation
X1K	Potassium	2B	Kneading
X4	Salt	2D	Stirring
	<i>Note.— Division as for '24 Salt' in the (M) schedule of 'Material used (General)' (Illustrative)</i>	2E	Concoction
		2F	Stabilisation
		2H	Whipping
		3	Disintegration
X4(CACO₃)	Calcium carbonate	31	Breaking
		32	Pulping
	Other substances	33	Crushing
	<i>Note.— Division of 'X' as for 'N to Zk' in the schedule of (1M) (Illustrative)</i>	35	Cutting
		36	Slicing
		38	Stemming
		3B	Stripping
XR15	Valine	3C	Chipping
XZk1	Ascorbic acid	3E	Chopping
		3F	Shredding
(a)	Composite material	3G	Grinding
		3H	Granulation
	<i>Note.— 1 Use the Commodity Number from the schedule of (1P1), omitting the initial digit '3'</i>	3J	Milling
		3K	Refining
		3L	Comminution (Powder)
		3M	Maceration
	<i>2 If the substance is in a processed form, use the appropriate numbers from the schedule of (E) and the differentiated schedule of (M)</i>	3N	Spraying
		3P	Mashing
		3R	Pureeing
		41	Enriching
		42	Fortifying
		43	Reconstitution
	<i>3 The resulting number for the processed form of the commodity is to be placed within the brackets. (Illustrative)</i>	45	Toning
		47	Cooking
		4E	Roasting
		4F	Frying
(6:2; 13)	Malted barley	4H	Baking
(2:2; 3L)	Wheat flour	4J	Shortening
		4M	Precooking
		4P	Predigesting
Differentiated schedules for (E) Isolate "2 Conversion"		5	Separation

51	Cleaning	5U	Churn
512	Tank soaking	5V	Skim
513	Shaker washing		
517	Pressure spray	6	Slaughtering and dressing
		61	Plucking
52	Shelling	63	Wing removal
521	Husking	65	Hide removal
522	Silking	67	Head dropping
53	Peeling	6B	Joint removal
531	Steam	6E	Feet removal
532	Hot water immersion	6G	Evisceration
535	Oil immersion	6H	Steak
536	Abrasion	6J	Side splitting
538	Gas flame	6K	Stick
53F	Irradiation	6M	Shrouding
53F6	Infrared	6P	Scalding
54	Coring	6R	Singing
541	Pitting		
542	Piercing	7	Grading
55	Trimming	71	By colour
		72	By texture
5B	Screening	73	By weight
5D	Flotation	75	By shape
5D5	Liquid	76	By size
5D8	Gaseous	77	By quality
		771	Poor
		773	High
5E	Centrifugation		
5E1	Sedimentation	8Z	Unit process
5F	Clarification	91	Combustion
5F1	Filtration	92	Oxidation
5F2	Percolation	93	Reduction
5F3	Expression	94	Neutralisation
5F5	Washing	95	Causticisation
5H	Draining	96	Double decomposition
5H1	Cup down	97	Calcination
5I	Base exchange	98	Dehydration
5K	Evaporation		
5M	Concentration	9B	Nitration
5M1	Distillation	9C	Esterification
5M11	Steam	9D	Ammonolysis
5M14	Heat	9E	Halogenation
5M3	Boiling	9F	Sulphonation
5M4	Parboiling	9G	Hydrolysis Hydration
5N	Crystallisation	9H	Hydrogenation
5P	Lixiviation (Diffusion)	9H1	Dehydrogenation
		9H3	Hydrogenolysis
5R	Extraction	9K	Alkylation
5R1	Solid-solid	9M	Condensation
5R5	Liquid-liquid	9P	Polymerisation
5R7	Brew	9Q	Diazotisation and coupling
5S	Evacuation	9R	Fermentation
5S8	Degassing	9S	Pyrolysis
		9T	Aromatisation
5T	Render	9U	Isomerisation
5T1	Dry	9V	Acylation
5T5	Wet	9W	Hydroformylation

9X Friedel-Crafts reaction
9Y Ion exchange

For (E) isolate
" 3 Quality improvement "

Schedule of (M)
Method Isolates

J Seasoning
2 Flavouring
3 Deodorising
5 Colouring
6 Decolourising
8 Texturising
81 Softening
82 Plasticising
83 Hardening
85 Thickening
87 Thinning
94 Adulteration
(Additive)
97 Ripening

For (E) isolate
" 4 Forming "

Schedule of (M)
Method Isolates

1 Casing
2 Extrusion
3 Flaking
4 Molding
5 Pelleting
6 Rolling
7 Shaping
8 Stamping
92 Cheddaring

For (E) isolate
" 5 Decorating "

Schedule of (2M)
Method Isolates

a Decoration
b Embossing
c Imprinting
e Sanding
g Sugaring
j Topping

1 Coating
2 Dipping
3 Enrobing
4 Glazing
5 Icing

7 Panning

For (E) isolate
" 6 Preserving "

Schedule of (M)
Method Isolates

2 Blanching
4 Dehydration
(Drying)
43 Sun drying
44 Heating
5 Desiccation
6 Sterilisation
8 Pasteurisation
A Cooling
B Hydro-cooling
C Refrigeration
(Freezing)
D Ice packing
E Freeze-drying
E6 Accelerated
freeze-drying
G Chilling

J Curing
K Smoking
K2 Burning
K4 Destructive distillation
K6 Friction plate generation
K8 Vapourisation
M Salting
N Pickling
P Irradiation
Q Covering, Coating
R Chemical treatment

For (E) isolate
" 7 Filling and Packing "

Schedule of (M)

By Packing Material
Zh Wood
Zc Steel
Zd Aluminium foil
Ze Paper
Zf Paper board
Zg Plastics
Note.— Division by
(AD)
(Illustrative)
ZgPV PVC
Zm Laminated material

By Container
Zl Can

Z2	Bottle	" 8 Material handling "	
Z3	Jar		
Z4	Carton	Schedule of (M)	
Z5	Bag		
Z6	Envelope		<i>By Condition of material</i>
Z7	Pouch	Zb	Raw (Untreated)
Z8	Wrapper	Zc	Fresh
		Zc	Harvested
Method Isolates			
A	Filling		<i>By State of Material</i>
B	Gravity	Z1	Solid
D	Gravity-vacuum	Z12	Semi-solid
E	Pressure-gravity	Z5	Liquid
G	Vacuum	Z8	Gas
H	Pressure-vacuum		
J	Volumetric	Method Isolates	
M	Packing		
N	Capping	A	Storage
P	Sealing		
Q	Casing		<i>T (A2) into (A1) begins</i>
R	Taping	B	Bin, Silo
S	Gluing	B1	Mud
T	Stitching	B2	Stone
U	Strapping	B3	Concrete
V	Nailing	B5	Steel
W	Tying		<i>T (A2) into (A1) ends</i>
X	Labelling		
Y	Marking	D	Conveying (Transport)

For (E) isolate

8 Examples

81 NOTE

An idea denoting a raw material (in a processed or unprocessed form) may occur, in some subjects, as a speciator to the food commodity isolate in (IP1) and as raw material *qua* raw material—that is, a Matter (Material) isolate—in other subjects. Generally, if the subject of a document deals with a study of some property of a food commodity made from certain raw material(s), then the idea(s) denoting the raw material(s) is to be taken as a speciator to the food commodity isolate concerned; on the other hand, if the subject of a document deals with the preparation or production of a food commodity from certain raw material(s), then the idea(s) denoting the raw material(s) is to be deemed as manifestation of Matter (Material). (Compare subjects of Example 1 with that of Examples 5, 10, and 11 in Sec 82).

2 (IN) from the schedule of Common Property Isolates (6) have been used wherever necessary.

3 Numbers for a few special isolates not enumerated in the schedules given in this paper, have been derived mnemonically. For instance, in the subject in example 16 given in Sec 82,

the idea "Damage due to Gamma-ray" occurs. The number 49C54 has been assigned to this idea using the schedules for "Disease" in Medicine and the schedule for "Radiation" in Physics.

4 The necessary Alphabetical Index to Subjects (Class Index Entries) to the Classified Part is not given in this paper, to economise on printing space.

5 Some of the subjects in the examples given in Sec 82 are multifocal. As the examples are meant mainly to demonstrate the method of constructing Class Number with the depth schedule, each and every subject dealt with in a document is not included in the list of examples. Only one or two subjects have been selected.

82 CLASSIFIED PART

F8,3 Food Technology

- F8,3-11:(C:2;5V-3L)-(90nB:2;3L)-(2:2;3K):2;42-XZml;2;4M
FOOD TECHNOLOGY, WEANING FOOD, (MADE OF) SKIMMED MILK
POWDER, LOW FAT PEANUT FLOUR, REFINED WHEAT FLOUR,
FORTIFIED WITH VITAMIN, PRE-COOKED
- 1 N61 NARAYANA RAO (M) and others. Development of pre-cooked
balanced protein food suitable for weaned infants. (Symposium
on proteins (1961) (CFTRI). P 286).
- F8,3-13:(C15:6;8)-Vaz15-Tz23:2;42-XZj:2;3L:2;27:6;4-zb5
FOOD TECHNOLOGY, INFANT FOOD, (MADE OF) PASTEURISED
BUFFALO MILK, FAT 15 PER CENT, PROTEIN 23 PER CENT, FORTI-
FICATION WITH VITAMIN, POWDERING, HOMOGENISATION, ROLLER
DRYING
- 2 N60 CHANDRASEKHARA (M R) and others. Large-scale production of
roller dried infant food. (Infant food from buffalo milk. 6).
(Food sc. 9:1960; 1).
- F8,31:(1-Zb):2;3J:6;J-u8"y8
FOOD TECHNOLOGY, RICE FOOD, UNTREATED RICE, MILLING,
CURING IN CLOSED VESSEL, STANDARD
- 3 N64 STANDARDISATION OF conditions for quick artificial aging (curing)
of fresh rice on large-scale. (Research projects, (CFTRI)
(1964), P 61).
- F8,31:(1-Zb):6;44-z18-zzR150--140-zzJ30←10:6:6
FOOD TECHNOLOGY, RICE FOOD, UNTREATED RICE, HEATING
IN GAS, 140-150° C, 10 TO 30 MINUTES, STERILISATION
- 4 N69 HINDUSTAN LEVER LTD. Sterilised rice and rice dishes and pre-
paration of the same. (Indian patent. 115013 (1969 Jan 21),
(Indian sc abstr. 5; 1969; 4100).
- F8,39b8-0(a6:4):cRT:186 & gF8,3:7:A-ZI
FOOD TECHNOLOGY, BENGAL GRAM, DRIED, COLOUR, VARIABILITY,
influenced by CANNING
- 5 N59 SIDDAPPA (G S). Canning of dried Bengal gram (*Cicer arletinum*).
(Ind J. hom. 16;1970;170).

- F8,39h1-ZT-Zc;ZMn;b12 & gF8,39h1:3;97-z24-zzR50+45-zzJ5
 FOOD TECHNOLOGY, TOMATO, RIPENING STAGE, FRESHLY HARVESTED, LYCOPENE, QUANTITY INFLUENCED BY TOMATO, RIPENING, HOT WATER TREATMENT, 45 TO 50° C, 5 MINUTES
- 6 N67 SINGH (N S) and others. Effect of hot water treatment on colour development in tomatoes. (Ind food packer. 21,N6;1967;16). (Ind sc abstr. 5;1969;1935).
- F8,39A.6;P-of4C060
 FOOD TECHNOLOGY, VEGETABLE, PRESERVATION, IRRADIATION, GAMMA RAY, (FROM) COBALT 60
- 7 N68 MATHUR (P B). Application of atomic energy in the preservation of fresh fruits and vegetables. (Ind food packer. 22,N1;1968;4-5).
- F8,39R1D:g7&gF8,39R1:6;Q-ORT:7:4-Z5-ZgPE:8;8-zzR2-zzM3
 FOOD TECHNOLOGY, MANGO-DUSEHRI, STORAGE LIFE INFLUENCED BY MANGO, PRESERVATION, COATING, ANTI-MICROBIAL WAX, PACKING, POLYETHYLENE BAG, STORAGE, 2° C, 3 WEEKS
- 8 N67 SINGH (K K), NIJJAR (G S) and GURBAJ SINGH. Cold storage studies on Dusehri mango. (J res (Ludhiana). 5, N4;1967;516-22). (Ind sc abstr. 5; 1969; 4102).
- F8,39Zk3;(90n):5;1-0c71:g7
 FOOD TECHNOLOGY, CHEWEY CANDY, (MADE OF) PEANUT, COATING WITH SODIUM PROPIONATE, SHELF LIFE
- 9 N60 IYENGAR (J R), JAGTIANI (J K) and BHATIA (D S). Studies on the shelf life of peanut candies. (Food sc. 9;1960;43).
- F8,39ZU-9(1);(x:2;3L)
 FOOD TECHNOLOGY, READY MIX, (FOR) IDLI, (MADE OF) CEREAL FLOUR
- 10 N64 PILOT PLANT scale production of ready mix flours of certain food preparation. (Research projects, (CFTRI) (1964). P 67).
- F8,3Zb1-4(L,291:4)-0(a2;41-XT)-0(a7;1)
 FOOD TECHNOLOGY, MEAT, (FOR) LIVER DISEASE DIET, ENRICHED WITH PROTEIN, CANNED
- 11 N64 DANICEL (G). Dietary meat preparations for hepatic diseases. (Industr alim. 15;1964;303).
- F8,3Zn-0(a6;K);423:95;M-z4(NACL)
 FOOD TECHNOLOGY, FISH, SMOKED, DAMAGE, (DUE TO) FUNGI, PREVENTION, SALTING, SODIUM CHLORIDE
- 12 N66 APPURAJ (V E) and VALSAN (A P). Observations on the inhibitory effect of sodium chloride on molds met with in smoked fishery products. (Fishery technol. 3;1966;158-9). (Ind sc abstr. 5; 1966;931).
- F8,3Zr93:6;J-0r1-0p6:6;4-zzR50+40-zbM
 FOOD TECHNOLOGY, FISH, BOMBAY DUCK, CURING WITH ASCORBIC ACID AND SODIUM SALT, DEHYDRATION AT 40-50° C, PLATE DRYING
- 13 N64 SEN (D P). Improved method of salt curing, drying and dehydration of mackerel and Bombay duck. (Research projects, (CFTRI) (1964). P 218).
- F8,3Z7;(9QB):2;41-0p6:2;5F3-gJ:2;5F-Fa:6;8-0p3
 FOOD TECHNOLOGY, FRUIT JUICE, ORANGE, ENRICHING WITH

- ASCORBIC ACID, EXPRESSION WITH ROLLER CRUSHER, CLARIFICATION WITH ENZYME, PASTEURISATION WITH SULPHUR DIOXIDE
- 14 N64 PRASAD (P S). Investigations on the development of a suitable process for the preparation of vitamin C rich concentrated beverage of amla. (Research projects, (CFTRI) (1964). P 313).
F8,3Z72-Q(9S8);6;P-0f4
FOOD TECHNOLOGY, GUAVA SYRUP, PRESERVATION, IRRADIATION, GAMMA RAY
- 15 N67 SONI (S L) and JAIN (N L). Preservation of guava syrup by gamma radiations. (Rajasthan agri. 7; 1967; 15-22). (Ind sc abstr. 5; 1969; 1977).
F8,3Z72-Q(9S8);49CS4
FOOD TECHNOLOGY, GUAVA SYRUP, DAMAGE, (DUE TO) GAMMA RAY
- 16 N67 SONI (S L) AND JAIN (N L). Preservation of guava syrup by gamma radiations. (Rajasthan agri. 7;1967;15-22). (Ind sc abstr. 5; 1969;1977).

83 ALPHABETICAL INDEX TO SUBJECTS

Note.— 1 Given below is an alphabetical index to the subjects covered by the documents listed in the Classified Part in Sec 82. This index has been prepared according to Chain Indexing of the conventional kind (Ranganathan (S R). Classified Catalogue Code. Ed 5. 1964. Part K). The index number given at the end of each entry is the serial number of the corresponding entry(ies) in the Classified Part.

2 An alternative method of preparing and rendering the entries in an Alphabetical Index to Subjects has been discussed elsewhere (1 Bhattacharyya (G) and Neelameghan (A). Postulate-based subject heading for a dictionary catalogue system. (Annual seminar, (DRTC). 7;1969; Paper CA). 2 Neelameghan (A) and Bhattacharyya (G). Chain procedure and micro subjects. (Lib sc. 5;1968; Paper E, Sec 82)).

3 Normally, in a documentation list it is more helpful to give the Alphabetical Index to Subjects in a section immediately preceding the Classified Part.

Antimicrobial wax, Coating, Preservation, Mango *influencing* Storage life
Mango-Duschri 8

Ascorbic acid, Orange, Fruit juice, Food technology 14
— and sodium salt, Curing, Bombay duck 13

Bengal gram, Food technology 5
Bombay duck, Food technology 13
Buffalo-milk, Infant food, Food technology 2

Candy, Food technology 9
Canned, Enriched with protein, Liver disease-Diet, Meat 11
Canning *influencing* Variability, Colour, Dried, Bengal gram 5
Cereal flour, Idli, Ready mix, Food technology 10
Chewy candy, Food technology 9

- Child food, Food technology 1-2
 Clarification, Enzyme, Expression, Roller crusher, Enriching, Ascorbic acid, Orange, Fruit juice 14
 Coating, Preservation, Mango *influencing* Storage life, Mango-Dusehri 8
 —, Sodium propionate, Peanut, Chewey candy 9
 Cobalt 60, Gamma ray, Irradiation, Preservation, Vegetable 7
 Colour, Dried—Bengal gram, Food technology 5
 Confectionery, Food technology 9
 Curing, Ascorbic acid and sodium salt, Bombay duck 13
 —, Closed vessel, Milling, Untreated-rice, Rice food 3
- Damage, Guava syrup, Food technology 16
 —, Smoked—Fish, Food technology 12
 Dehydration, 40-50° C, Curing, Ascorbic acid and sodium salt, Bombay duck 13
 Diet, Meat, Food technology 11
 Disease, Diet, Meat, Food technology 11
 Dried—Bengal gram, Food technology 5
 Drying, Dehydration, 40-50° C, Curing, Ascorbic acid and sodium salt, Bombay duck 13
 —, Homogenisation, Powdering, Fortification, Vitamin, Protein 23 per cent Fat 15 per cent, Pasteurised—Buffalo milk, Infant food 2
- Enriching, Ascorbic acid, Orange, Fruit juice 14
 —, Protein, Liver disease—Diet, Meat, Food technology 11
 Enzyme, Expression, Roller crusher, Enriching, Ascorbic acid, Orange, Fruit juice 14
 Expression, Roller crusher, Enriching, Ascorbic acid, Orange, Fruit juice 14
- Fat 15 per cent, Pasteurised—Buffalo milk, Infant food 2
 Fish, Food technology 12-13
 Food technology 1-16
 Fortification, Vitamin, Protein 23 per cent, Fat 15 per cent, Pasteurised—Buffalo milk, Infant food 2
 Fortified, Refined-Wheat flour, Low fat-Peanut flour, Skimmed milk powder Weaning food, 1
 Freshly-harvested, Ripening stage, Tomato, Food technology 6
 Fruit juice, Food technology 14-16
 Fungi, Damage, Smoked-Fish, Food technology 12
- Gamma ray, Damage, Guava syrup, Food technology 16
 —, Irradiation, Preservation, Guava syrup 15
 —, —, —, Vegetable, Food technology 7
 Gram, Food technology 5
 Guava syrup, Food technology 15-16
- Harvested, Ripening stage, Tomato, Food technology 6
 Heating, Gas, Untreated rice, Rice food 4
 Homogenisation, Powdering, Fortification, Vitamin, Protein 23 per cent, Fat 15 per cent, Pasteurised—Buffalo milk, Infant food 2
 Hot water-treatment, Ripening, Tomato *influencing* Quantity, Lycopene, Freshly-harvested, Ripening stage, Tomato 6
- Idli, Ready mix, Food technology 10
 Infant food, Food technology 2
 Irradiation, Preservation, Guava syrup 15
 —, —, —, Vegetable 7

- Liver disease—Diet, Meat, Food technology 11
 Low fat—Peanut-flour, Skimmed milk powder, Weaning food 1
 Lycopene, Freshly-harvested, Ripening stage, Tomato, Food technology 6
 Mango—Dusehri, Food technology 8
 Meat, Food technology 11-13
 Milk, Infant food, Food technology 2
 — powder, Weaning food, Food technology 1
 Milling, Untreated rice, Rice food 3
 Orange, Fruit juice, Food technology 14
 Packing, Antimicrobial wax, Coating, Preservation, Mango *influencing* Storage life, Mango-Dusehri 8
 Pasteurisation, Sulphur dioxide, Clarification, Enzyme, Expression, Roller crusher, Enriching, Ascorbic acid, Orange, Fruit juice 14
 Pasteurised, Buffalo milk, Infant food 2
 Peanut, Chewy candy, Food technology 9
 — flour, Skimmed milk powder, Weaning food 1
 Plate-Drying, Dehydration, 40-50° C, Curing, Ascorbic acid and sodium salt, Bombay duck 13
 Polyethelene bag, Packing, Antimicrobial wax, Coating, Preservation, Mango 8
 Powdering, Fortification, Vitamin, Protein 23 per cent, Fat 15 per cent, Pasteurised buffalo milk, Infant food 2
 Precooked, Fortified, Vitamin, Refined—Wheat flour, Low fat—Peanut flour, Skimmed milk powder, Weaning food 1
 Preservation, Guava syrup, Food technology 15
 —, Mango *influencing*, Storage life, Mango-Dusehri 8
 —, Vegetable, Food technology 7
 Prevention, Fungi—Damage, Smoked, Fish, Food technology 12
 Protein, Liver disease—Diet, Meat, Food technology 11
 — 23 per cent, Fat 15 per cent, Pasteurised—Buffalo milk, Infant food 2
 Pulse, Food technology 5
 Radiation, Damage, Guava syrup, Food technology 16
 Ready mix, Food technology 10
 Refined-Wheat flour, Low fat—Peanut flour, Skimmed milk powder, Weaning food 1
 Rice food, Food technology 3-4
 Ripening, Tomato *influencing* Quantity, Lycopene, Freshly harvested, Ripening stage, Tomato, Food Technology 6
 — stage, Tomato, Food technology 6
 Roller-drying, Homogenisation, Powdering, Fortification, Vitamin, Protein 23 per cent, Fat 15 per cent, Pasteurised—Buffalo milk, Infant food 2
 Salt, Bombay duck, Food technology 13
 Saltin?, Prevention, Fungi—Damage, Smoked—Fish 12
 Shelf life, Coating, Sodium propionate, Peanut Chewy candy 9
 Skimmed milk powder, Weaning food, Food technology 1
 Smoked—Fish, Food technology 12
 Sodium
 chloride, Salting, Prevention, Fungi—Damage, Smoked—Fish 12
 propionate, Peanut, Chewy candy 9
 salt, Bombay duck, Food technology 13
 Standard, Curing, Closed vessel, Milling, Untreated rice, Rice food 3
 Sterilisation, 10 to 30 minutes, 140-50° C, Heating in gas, Untreated rice, Rice food 4

Storage, Polyethylene bag, Packing, Antimicrobial wax, Coating, Preservation, Mango <i>influencing</i> Storage life, Mango-Dusehri	8
— life, Mango-Dusehri, Food technology	8
Sulphur dioxide, Clarification, Enzyme, Expression, Roller crusher, Enriching, Ascorbic acid, Orange, Fruit juice	14
Syrup, Food technology	15-16
Tomato, Food technology	6
Untreated rice, Rice food, Food technology	3-4
Variability, Colour, Dried—Bengal gram, Food technology	5
Vegetable, Food technology	7
Vitamin, Protein 23 per cent, Fat 15 per cent, Pasteurised—Buffalo milk, Infant food	2
Wax—Coating, Preservation, Mango <i>influencing</i> Storage life, Mango-Dusehri	8
Weaning food, Food technology	1
Wheat flour, Low fat—Peanut flour, Skimmed milk powder, Weaning food	1

91 Acknowledgement

We are thankful to the Central Food Technological Research Institute, Mysore, for testing the helpfulness of the provisional Scheme for Classification for Food Technology prepared in 1966 by classifying over 5,000 articles included in the documentation list for Food Technology compiled by the Library of the Institute. S V Sangameswaran is also grateful to the Director, CFTRI, and to the CSIR for deputation to DRTC for two months in 1966 to prepare the provisional scheme for classification, and for the encouragement to publish the schedules.

92 Bibliographical References

- 1 Sec 281 NEELAMEGHAN (A) and GOPINATH (M A). Grouping of quasi-isolates. (Annual seminar, (DRTC). 4;1967; Paper K).
- 2 Sec 0 —, —, and DENTON (P H). Motor vehicle production: Depth classification: A demonstration. (Lib sc. 4;1967; Paper H).
- 3 Sec 0 — and SANGAMESWARAN (S V). Array division with packet notation: Case study. (Annual seminar, (DRTC). 4;1966; Paper L.)
- 4 Sec 0 — and —. Scheduled mnemonics in depth classification: Case study. (Annual seminar, (DRTC). 4; 1966; Paper M).
- 5 Sec 5 RANGANATHAN (S R). Colon classification, Edition 7 (1971): A preview. (Lib sc. 6; 1969; Paper M).

- 6 Sec 81 —. Common property isolate. (An lib sc. 7; 1960; 1-12).
- 7 Sec 43 —. Compound isolate and compound basic subject: Evolution of the concept through forty years. (Lib sc. 7;1970; Paper A).
- 8 Sec 0 —. Design of depth classification: Methodology. (Lib sc. 1;1964; Paper A).
- 9 Sec 0 —. Prolegomena to library classification. Ed 3. Assis by M A Gopinath. 1967.
- 10 Sec 331 — and NEELAMEGHAN (A). Drug: Depth classification. (Lib sc. 1;1964; Paper L).
- 11 Sec 0 SANGAMESWARAN (S V) and DASTUR (K M). Preparation of a documentation list: Job analysis and costing. (Annual seminar. (DRTC). 7; 1969; Paper GA. Sec 13).
- 12 Sec 0 — and GOPINATH (M V). Schedule of commodities in food technology. (Annual seminar, (DRTC). 5; 1967; Paper J).