

Estimated Per Capita Fish Consumption in the United States

August 2002



ACKNOWLEDGMENTS AND DISCLAIMER

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PREFACE

This report presents per capita estimates of daily average fish consumption. The primary population of interest is the United States population in the 50 states and the District of Columbia. However, estimates of capita fish consumption for various population subsets are also provided. These population subsets include (1) children 14 years of age and younger, (2) women in their childbearing years, and (3) low–income individuals. Quantities of consumed food reported by participants in the combined USDA 1994-1996 and 1998 Continuing Survey of Food Intakes by Individuals (CSFII) serve as the basis for the estimates. Estimates are empirical daily averages across two survey days as opposed to usual intake estimates.

Empirical daily averages in this report are estimated by two methods: "as prepared" fish and "uncooked" fish. Estimates in this report that reflect only the amount of fish consumed from fish—containing prepared foods are labeled "as prepared." In the process of generating "as prepared" estimates, each reported consumption of a fish—containing food in the CSFII was adjusted to yield only the amount of prepared fish. "Uncooked" fish estimates project the portion of prepared fish to the amount of uncooked fish tissue which entered the fish—containing consumed food. This projection to an "uncooked" tissue basis is made using preprocessing and yield information.

These current estimates of daily average per capita consumption of freshwater and estuarine finfish and shellfish assist EPA in evaluating risk to human health from the consumption of contaminated species. The report, whose organization and content are summarized below, contains an executive summary, five sections, and three appendices. The fourth and fifth sections contain tabulated estimates and selected graphical presentations of daily average per capita consumption for "as prepared" and "uncooked" fish, respectively.

- Executive Summary summarizes the most pertinent information contained in this
 report, including the main features of the CSFII data collection and results from the
 analysis.
- Section 1, Survey Description and Methodology, describes the surveys; summarizes the sample designs, data collection, and survey weights for the general CSFII survey structure; and discusses the advantages and disadvantages of the CSFII for estimating per capita fish consumption in the United States.
- Section 2, Data Conventions, presents the CSFII fish-related food codes and their
 corresponding descriptions for each of the fish-by-habitat type combinations, describes
 the conventions used to generate daily average fish consumption estimates per
 individual, defines "consumers only," and identifies how the data were subset to estimate
 fish consumption for "consumers only."

- Section 3, Summary of Statistical Methods, summarizes the statistical methods used
 to generate the mean estimate, the estimate of the confidence interval about the mean,
 the percentile estimates, and the 90-percent bootstrap intervals about the percentile
 estimates. Appendix B records statistical estimation formulae.
- Section 4, "As Prepared" Daily Average Per Capita Fish Consumption Estimates, presents estimates for the U.S. population and "consumers only" in six subsections.
 - Finfish and Shellfish (grams/person/day and milligrams/kilogram of body weight/day), includes tabulated presentations of daily average per capita consumption by age category for each gender, across gender, across age groups, and across age and gender. Age by gender estimates separately report consumption of freshwater and estuarine, marine, and all fish. In addition, age by gender consumption estimates across the fish habitat types and consumption estimates for individuals 18 years of age and older and for children ages 3 to 17 in fine age categories by fish habitat type are included. Cumulative distributions and histograms of selected subpopulation consumption distributions are also provided.
 - < Finfish (grams/person/day), includes tabulated and graphical presentations of daily average per capita consumption by the fish habitat types of freshwater and estuarine, marine, and across fish habitat types. This subsection also presents estimates of daily average per capita consumption of finfish by individuals of age 18 and older.
 - < Shellfish (grams/person/day), includes tabulated and graphical presentations of daily average per capita consumption by the fish habitat types of freshwater and estuarine, marine, and across fish habitat types.
 - < Low-income Population (grams/person/day), includes tabulated and graphical presentations of daily average per capita consumption by the fish habitat types of freshwater and estuarine, marine, and across fish habitat types. Low-income is defined by the CSFII as individuals from households with gross incomes at or below 130 percent of the federal poverty threshold.
 - < Alternate Habitat (grams/person/day), presents daily average per capita consumption estimates of finfish and shellfish, finfish only, and shellfish only, by habitats of freshwater, estuarine and marine, and all fish.
 - < **Mean Consumption by Species within Habitat (grams/person/day)**, presents mean daily average per capita estimates by species for the following subpopulations:

- (1) age by gender and (2) 18 years of age and older. Tables list species estimates by fish habitat type.
- Section 5, "Uncooked" Daily Average Per Capita Fish Consumption Estimates, presents estimates for the U.S. population and "consumers only" in six subsections.
 - Finfish and Shellfish (grams/person/day and milligrams/kilogram of body weight/day), includes tabulated presentations of daily average per capita consumption by age category for each gender, across gender, across age groups, and across age and gender. Age by gender estimates separately report consumption of freshwater and estuarine, marine, and all fish. In addition, age by gender consumption estimates across the fish habitat types and consumption estimates for individuals 18 years of age and older and for children ages 3 to 17 in fine age categories by fish habitat type are included. Cumulative distributions and histograms of selected subpopulation consumption distributions are also provided.
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 - < Mean Consumption by Species within Habitat (grams/person/day), presents mean daily average per capita estimates by species for the following subpopulations: (1) age by gender and (2) 18 years of age and older. Tables list species estimates by fish habitat type.

- fish—containing food codes. These codes are listed according to fish species. Along with the food and fish component name, the table lists information extracted from the USDA's CSFII companion recipe database. Appendix A presents the total weight of the recipe components for the food code, the weight of the fish component in the recipe, the percentage of fish in the recipe, and the habitat assignment of fish. The percentage of fish in the recipe was used to adjust reported consumptions of the food code to reflect the amount of "as prepared" and "uncooked" fish.
- Appendix B, Statistical Methods, provides the statistical formulae for generating point
 and interval estimates about the mean and upper percentiles of the distribution of twoday average per capita fish consumption. This appendix also demonstrates that the
 variance of the mean, calculated from ultimate—cluster estimates using a synthetic
 variable, is equivalent to the estimator of the variance of the combined ratio estimator for
 a stratified, multistage ultimate—cluster sample with replacement.
- Appendix C, Data Conventions, provides the methodologies for calculating the amount
 of each ingredient required to prepare 100 grams of 1994-96 and 1998 CSFII recipes
 and the amount of each ingredient as a proportion of the prepared food within each
 individual recipe. It also contains a listing of the percentage of fish for 22 ingredient
 codes provided by the U.S. EPA Office of Pesticides.

EXECUTIVE SUMMARY

This report displays daily average per capita fish consumption estimates. The objective of the report is to provide estimates of fish consumption that may be used in estimating risk to human health from the consumption of contaminated freshwater and estuarine finfish and shellfish species. The reported estimates were calculated using data from the combined 1994-1996 and 1998 Continuing Survey of Food Intakes by Individuals (CSFII), conducted annually by the United States Department of Agriculture (USDA). Estimates in this report are of "as prepared" and "uncooked" fish. The "as prepared" designation indicates that consumptions of prepared foods containing fish which were reported by the CSFII participants were adjusted to reflect the amount of consumed prepared fish. "Uncooked" fish estimates project the portion of prepared fish to the amount of uncooked fish tissue which entered the fish—containing consumed food. Thus, the estimates in this report are not biased high due to other ingredients in fish—containing prepared foods.

Estimated consumptions are calculated by first matching the recipes participants reported as consumed with the percentage of fish in those recipes. To reflect the composition of the recipes at the time participants were surveyed, the USDA's 1994-96 CSFII Recipe Database was used for individuals sampled in 1994, 1995, and 1996, and the 1994-96, 1998 CSFII Recipe Database was used for individuals sampled in 1998.

The estimated mean daily average per capita consumption of "as prepared" freshwater and estuarine finfish and shellfish is 4.58 ± 0.42 grams/person/day. When consumption is estimated per kilogram of the consumer's body weight, the mean daily average of "as prepared" freshwater and estuarine finfish and shellfish consumption is 70.79 ± 6.23 milligrams/kilogram of body weight/day. These estimates project "as prepared" fish consumption data from a combined sample of 20,607 individuals to the population of 261,897,236 individuals in the 50 states and District of Columbia. A 90–percent confidence interval about the estimated national mean consumption of "as prepared" freshwater and estuarine finfish and shellfish is 4.16 to 5.00 grams/person/day, which indicates that there is a 90–percent statistical confidence that the true mean consumption is contained in this interval. Section 4 lists additional "as prepared" fish consumption estimates from the combined 1994-1996 and 1998 CSFII surveys. Included in these sections are point and interval estimates for upper percentiles from the empirical distribution of daily average per capita consumption of freshwater and estuarine species; mean and upper percentile estimates of marine species and all species; and estimates of finfish and shellfish consumption, both separately and together.

Section 4 also presents per capita fish consumption estimates for selected subpopulations in the United States. Some estimates extracted from this section include consumption estimates for women and low–income individuals. Women aged 15 to 44 years, the childbearing years, consume a mean daily average of 4.28 grams of "as prepared" freshwater

and estuarine finfish and shellfish. This same group consumed, on average, 7.03 ± 0.91 grams/person/day of "as prepared" marine finfish and shellfish. Individuals in the low–income group, defined in the CSFII as individuals from households with gross incomes at or below 130 percent of the federal poverty threshold, consume a mean daily average of 11.32 ± 1.67 grams/person/day of "as prepared" finfish and shellfish. The estimated mean daily average consumption of "as prepared" freshwater and estuarine finfish and shellfish by low–income individuals is 4.35 ± 0.92 grams/person/day.

The estimated mean daily average per capita consumption of "uncooked" freshwater and estuarine finfish and shellfish is 6.30 ± 0.58 grams/person/day. When consumption is estimated per kilogram of the consumer's body weight, the mean daily average of "uncooked" freshwater and estuarine finfish and shellfish consumption is 98.38 ± 8.62 milligrams/kilogram of body weight/day. A 90–percent confidence interval about the estimated national mean consumption of "uncooked" freshwater and estuarine finfish and shellfish is 5.72 to 6.88 grams/person/day, which indicates that there is a 90–percent statistical confidence that the true population mean is contained in this interval. Similar to Section 4, Section 5 lists additional fish consumption estimates from the combined 1994-1996 and 1998 CSFII surveys.

Section 5 also presents per capita fish consumption estimates for selected subpopulations, such as women and low-income individuals, in the United States. Women aged 15 to 44 years, the childbearing years, consume a mean daily average of 5.78 grams of "uncooked" freshwater and estuarine finfish and shellfish. This same group consumed, on average, 8.95 ± 1.12 grams/person/day of "uncooked" marine finfish and shellfish. Individuals in the low–income group, defined in the CSFII as individuals from households with gross incomes at or below 130 percent of the federal poverty threshold, consume a mean daily average of 15.47 ± 2.30 grams/person/day of "uncooked" total (freshwater/estuarine and marine) finfish and shellfish. The estimated mean daily average consumption of "uncooked" freshwater and estuarine finfish and shellfish by low–income individuals is 6.05 ± 1.27 grams/person/day.

The USDA's CSFII, from which the estimates were generated, collected two non–consecutive days of dietary recall data from participants. Data include meals consumed at and away from home. Dietary recall information was supplied by the survey participants to an in–home interviewer. The Day 2 interview occurred three to ten days after the Day 1 interview but not on the same day of the week. Approximately 25 percent of the interviews were conducted in a calendar quarter.

Each year of the survey consisted of one sample with oversampling for low–income households. Eligibility for the low–income sample was limited to households with gross income at or below 130 percent of the federal poverty guidelines (DHHS 1998).

The primary sampling stage of the 1994-96 CSFII divided the 50 states and Washington, D.C. into 1,404 primary sampling units (PSUs). Sixty—two PSUs were selected for the CSFII sample. The 24 largest of the 1,404 PSUs were included in the CSFII with certainty. The remaining 1,380 PSUs were assigned to one of 38 strata based on their 1990 population, percentage of black and Hispanic populations, and per capita income. One PSU was then selected from each of the 38 strata with selection probability proportional to the 1990 population. The 1998 CSFII used the same primary stage sampling units as the 1994-96 CSFII. The same 24 area segments used in 1995 and 1996 were selected from each of the 62 PSUs, for a total of 1,488 selected area segments in 1998.

The CSFII surveys have advantages and limitations for estimating per capita fish consumption. The primary advantage of the CSFII surveys is that they were designed and conducted by the USDA to support unbiased estimation of food consumption across the population in the United States and the District of Columbia. One limitation of the CSFII surveys is that individual food consumption data were collected for only two days—a brief period which does not necessarily depict "usual intake." Usual dietary intake is defined as "the long-run average of daily intakes by an individual." Upper percentile estimates may differ for short-term and long-term data because short term food consumption data tend to be inherently more variable. It is important to note, however, that variability due to duration of the survey does not result in bias of estimates of overall mean consumption levels. Also, the multistage survey design does not support interval estimates for many of the subpopulations because of sparse representation in the sample. Subpopulations with sparse representation include Native Americans on reservations and certain ethnic groups. While these individuals are participants in the survey, they are not present in sufficient numbers to support fish consumption estimates. The survey does support interval estimates for the U.S. population and some large subpopulations. Sections 4 and 5 present interval estimates about the mean, 90th, 95th, and 99th percentile estimates.



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1. USDA's CSFII SURVEY DESCRIPTION AND METHODOLOGY

A summary of the USDA's 1994-1996 and 1998 Continuing Survey of Food Intakes by Individuals (CSFII) is presented in this section. Section 1.1 provides a description of the surveys. Section 1.2 summarizes the sample designs, data collection, and survey weights for the general CSFII survey structure. Section 1.3 lists the strengths and limitations of the CSFII surveys with respect to estimating per capita consumption in the United States.

1.1 SURVEY DESCRIPTION

The CSFII, conducted by the United States Department of Agriculture (USDA), collects dietary intake information from nationally representative samples of non–institutionalized persons residing in United States households. Households in these national surveys are sampled from the 50 states and Washington, D.C. Each survey collects daily consumption records for over 11,000 food codes across nine food groups. These food groups are (1) milk and milk products; (2) meat, poultry, and fish; (3) eggs; (4) dry beans, peas, legumes, nuts, and seeds; (5) grain products; (6) fruit; (7) vegetables; (8) fats, oils, and salad dressings; and (9) sweets, sugars, and beverages. Data provide "up–to–date information on food intakes by Americans for use in policy formation, regulation, program planning and evaluation, education, and research." The survey is "the cornerstone of the National Nutritional Monitoring and Related Research Program, a set of related federal activities intended to provide regular information on the nutritional status of the United States population" (1994-96 CSFII survey documentation, p. 2–3).

1.2 SURVEY METHODOLOGY

The samples for the 1994, 1995, and 1996 CSFII surveys were collected according to a specified statistical sampling plan. The 1998 CSFII survey was designed to supplement the 1994-96 CSFII using a similar plan. The plan is described in Section 1.2.1. Data collection procedures, summarized in Section 1.2.2, define the method and length of data collection activities. Section 1.2.2 also contains survey—specific response rates and the number of individuals in each survey reporting food consumption data. Survey weights—used to project estimates from the sample to the population—were adjusted for nonresponse. These adjustments are discussed in Section 1.2.3.

1.2.1 Sample Design

The 1994–1996 CSFII was conducted according to a stratified, multi–area probability sample organized using estimates of the 1990 United States population. Stratification accounted for geographic location, degree of urbanization, and socioeconomics. Each year of the survey consisted of one sample with oversampling for low–income households. Eligibility for the low–income sample was limited to households with gross incomes at or below 130 percent of the federal poverty guidelines (DHHS 1998). The sample design aimed at specified precision levels for estimates of mean one–day consumption of saturated fat and iron.

The primary sampling stage of this CSFII divided the 50 United States and the District of Columbia into 1,404 primary sampling units (PSUs). A Metropolitan Statistical Area (MSA), a fraction of an MSA, counties, or groups of counties comprised a PSU. The federal Office of Management and Budget defines an MSA as "a geographic area consisting of a large population nucleus together with adjacent communities that have a high degree of economic and social integration with the nucleus" (1994-96 CSFII survey documentation, p. 14–4).

In general, an MSA constituted a single PSU for the 1994–1996 CSFII. There were three exceptions: New York, Los Angeles, and Chicago. The New York MSA was divided into three PSUs while the other two exceptions each comprised two PSUs. From the 1,404 PSUs constituting the United States, the primary stage CSFII sample selected 62 PSUs. The 24 largest of the 1,404 PSUs were included in the CSFII with certainty. The remaining 1,380 PSUs were assigned to one of 38 strata based on their 1990 population, percentage of black and Hispanic populations, and per capita income. One PSU was then selected from each of the 38 strata with selection probability proportional to the 1990 population. Of the 62 PSUs resulting from the first stage, 50 were MSAs and 12 were non–MSAs.

Then, each of the 62 sample PSUs was divided into 36 area segments consisting of blocks or groups of blocks. Twelve area segments were sampled each year of the survey with three segments sampled during each quarter of the given year. From a sampled area segment, households were drawn from dwelling unit listings, and individuals were then selected from the sampled household. Individual selection occurred to ensure specified estimation criteria for given sex-age categories based on screening questionnaire results.

The 1998 CSFII stemmed from the Food Quality Protection Act of 1996, which required the Secretary of Agriculture to provide the Environmental Protection Agency (EPA) with information on food consumption patterns of a statistically valid sample of infants and children. The 1998 CSFII was intended to supplement the 1994-1996 CSFII, after a report entitled "Pesticides in the Diets of Infants and Children" (NAS/NRC 1993) concluded that current food consumption data for children were inadequate for estimation of dietary exposure to pesticide residues. The 1998 CSFII, combined with the 1994-96 CSFII, meets the requirements of the Food Quality Protection Act of 1996 when used with appropriate weights. The sample weights are discussed in section 1.2.3.

The same primary and secondary stage sampling units were used for the 1998 CSFII as for the 1994-96 CSFII. The same 24 area segments used in the last 2 years of the 1994-96 CSFII were selected from each of the 62 PSUs because they contained the most current listing information. Of the 1,488 selected area segments, a sample of 65,519 dwelling units was drawn. Quality control procedures referred to as the "missed structure" and "missed DU" procedures contributed an additional 2,905 dwelling units, for a total of 68,424 dwelling units selected for the 1998 CSFII.

A sample of eligible children was then selected from the subset of dwelling units found to contain eligible children using a probability sampling process designed to yield the target sample sizes. An additional sample of 3-year-old girls was added in the fourth quarter of the study to increase the number in the sample. The result of the above procedures used in the 1998 CSFII was a sample of 6,413 children under the age of 10, including 2,100 children from low-income households (1994-96, 1998 CSFII documentation, p. 3-3).

1.2.2 Data Collection

Survey participants provided two non–consecutive, 24–hour days of dietary data. Both days' dietary recall information was collected by an in–home interviewer. Interviewers provided participants with an instructional booklet and standard measuring cups and spoons to assist them in adequately describing the type and amount of food ingested. If the respondent referred to a cup or bowl in their own home, a 2–cup measuring cup was provided to aid in the calculation of the amount consumed. The sample person could fill their own bowl or cup with water to represent the amount eaten or drunk, and the interviewer could then measure the amount consumed by pouring it into the 2–cup measure. The Day 2 interview occurred three to 10 days after the Day 1 interview, but not on the same day of the week. The interviews allowed participants "three passes" through the daily intake record to maximize recall (CSFII survey documentation, p. 3–6). Proxy interviews were conducted for children aged six and younger and sampled individuals unable to report due to mental or physical limitations. The average questionnaire administration time for Day 1 intake was 30 minutes, while Day 2 averaged 27 minutes.

Two days of dietary recall data were provided by 20,607 individuals across the four survey years. This constitutes an overall two–day response rate of 77.5 percent. Response rates for each survey year are provided in Table 1–1. Survey weights were corrected by the USDA for nonresponse.

TABLE 1-1. CSFII RESPONSE RATES

YEAR	TOTAL ELIGIBLE INDIVIDUALS SAMPLED	NUMBER WITH TWO-DAY RESPONSE	(TWO-DAY) RESPONSE RATE
1994	6,973	5,311	76.2%
1995	6,664	5,072	76.1%
1996	6,484	4,920	75.9%
1998	6,491	5,304	81.7%

1.2.3 Sample Weights

All four CSFII surveys are multistage, stratified–cluster samples. Sample weights, which project the data from a sampled individual to the population, are based on the probability of an individual being sampled at each stage of the sampling design. The sample weights associated with each individual reporting two days of consumption data were adjusted to correct for nonresponse bias. These adjusted sample weights, recorded in the 1994-1996, 1998 CSFII data in the variable WT4_2DAY for use with all 4 years of combined data, record the number of individuals the sampled person represents in the population. For example, a sample weight valued as 22 projects the data from the individual with that sample weight to 22 individuals in the population of the 50 United States and the District of Columbia.

1.3 STRENGTHS AND LIMITATIONS OF THE CSFII FOR ESTIMATING PER CAPITA FOOD CONSUMPTION

The strengths of the USDA's combined 1994–1996, 1998 CSFII survey for supporting estimates of per capita food consumption are twofold. First, the survey design is structured to obtain a statistically representative sample of the United States population. Second, the survey is designed to record daily intakes of foods and nutrients and support estimation of food consumption. These features are in direct alignment with the objective of producing current, per capita fish consumption estimates for the United States population and for population subsets sensitive to potential contaminants.

The 1994–96, 1998 CSFII survey design allows the combination of four years of data through a weighting scheme. This combination of four years provides a sample of over 20,000 respondents. With increased sample sizes, the precision and accuracy of estimates are improved and the support for subpopulation estimates is enhanced. This design structure, in conjunction with the implementation of a sampling protocol, increases the sample's representation of the United States population and minimizes seasonal and/or regional bias from respondents. Low–income individuals are oversampled to ensure their representation in the survey. Finally, the survey weight associated with each respondent's information to project the response to the population has been adjusted for nonresponse bias. These adjustments were based on sociodemographic factors. Nonresponse adjustments were also significantly reduced for the current CSFII. The response rate for participants with multiple days of food intake information is 77.5 percent for the combined 1994–96, 1998 CSFII, as opposed to approximately 75.9 percent for the 1994-96 CSFII and 45 percent for the 1989–91 CSFII.

The method employed to collect dietary intake data also strengthened the CSFII design for supporting per capita consumption estimates. For example, the USDA's 1994–96 and 1998 CSFII surveys were administered by an interviewer on both days of data collection. This administration provided multiple passes through the day's intake to facilitate more complete responses. Previous surveys have relied on interviewer administration for the first day and self–administration on subsequent days. This change in administration method insures consistency with respect to the way responses are recorded across interview days.

Previous CSFII surveys have collected dietary intake information on consecutive days. This collection method raises issues about the contribution of within–individual variance to overall estimates. Because the 1994–96 and 1998 CSFII surveys collect data on two non–consecutive days, the within–individual variance component is diminished.

The third change in data collection methods that facilitates completion of the objective of this report is that previous surveys included all members of a household in the survey. The 1994–96 and 1998 surveys include a subsample of household members with sampling rates varying to achieve more responses from children and the elderly.

The limitations of the CSFII survey for supporting per capita consumption estimates involve the length of time data were collected, the influence of extreme values on estimates, and the availability of information to support variance estimation. The CSFII survey collects only two non–consecutive days of data. Because daily averages are estimated from each respondent from only two days, the precision of an individual's daily average consumption is diminished. Therefore, the limited time period of dietary intake collection does not produce usual intake estimates. Usual intakes are defined as "the long run average of daily intakes of a dietary component by an individual." Rather, the estimates presented in this report characterize the empirical distribution of daily average per capita consumption.

Also, a majority of sampled individuals may not consume a given food or food group. Nonconsumption of a given food or food group by a majority of individuals, combined with consumption data from high—end consumers, can result in a wide range of observations. This can lead to a highly skewed distribution of consumption values.

Another limitation of the 1994–96, 1998 CSFII is a function of the way that survey data are reported. Data from two variance estimation units are required to generate an estimate of the variance within a variance estimation stratum. These variances are then summed across strata to generate a variance estimate for the subpopulation. For many of the subpopulations evaluated in this report, numerous strata did not have information for two variance estimation units. By looking at frequencies of strata and variance estimation units within region, data were combined with other data from the same geographical region in order to perform variance estimation.

Despite these limitations, the CSFII is considered one of the best sources of current information on consumption of fish—containing foods. The objective of estimating per capita fish consumption by the United States population is compatible with the statistical design and scope of the CSFII survey.



2. DATA CONVENTIONS

The 1994-1996 and 1998 CSFII surveys each record data in several files. These data are publicly available on CD-ROM (See References). Individual consumption records for the 2–day reporting period were extracted from record type 30 (RT30). These data were matched with information in the USDA's companion recipe database to adjust reported consumptions to reflect the amount of uncooked fish tissue in the recipe or to reflect only the quantity of fish consumed. To reflect the composition of the recipes at the time participants were surveyed, the 1994-96 CSFII Recipe Database was used for individuals sampled in 1994, 1995, and 1996, and the 1994-1996, 1998 CSFII Recipe Database was used for individuals sampled in 1998. Section 2 defines the conventions applied to the 1994-1996 and 1998 CSFII surveys. These conventions were applied to prepare the data for estimating per capita fish consumption for the United States population.

This report presents per capita consumption estimates for three fish types. These types are finfish and shellfish, finfish only, and shellfish only. The finfish and shellfish type is tantamount to total fish consumption. Each of these fish types is further divided by habitat type. Habitat types are freshwater/estuarine, marine, and all fish. The "all fish" habitat type estimates consumption across the freshwater/estuarine and marine habitats. Section 2.1 presents the CSFII fish–related food codes and their corresponding habitat assignments. Adjustments of reported amounts of consumed fish–related food codes to reflect the amount of "as prepared" and "uncooked" fish are also explained in Section 2.1.

Section 2.2 describes the conventions used to generate daily average fish consumption estimates per individual. Adjusted individual daily average fish consumption is the actual data point that entered the estimation algorithms. The adjustment reports the component of fish consumed from fish—containing foods. Section 2.2 also defines "consumers only" and identifies how the data were subset to estimate fish consumption for "consumers only."

2.1 FOOD CODES AND CONVENTIONS

The 1994-1996 and 1998 CSFII surveys categorized food consumption into 11,345 food codes. A companion recipe database provided amounts of individual ingredients for each of the CSFII food codes. A total of 831 of these food codes relate to fish or shellfish. Survey respondents with two days of dietary intake data reported consumption across 665 of these fish–related food codes.

Food codes preceded by the number 26 designate fish or shellfish, except for 5 food codes that contain frog or turtle ingredients. Fifty-four percent of the 665 fish–related food codes that were reported as consumed are preceded by the number 26. Any food codes not preceded by a 26 are combination foods containing fish or shellfish. Extensive review of the food code index and the recipe database identified these combination foods. The recipe database was further extracted to determine the percentage of fish in each of the 665 fish–related food codes. For recipes containing ingredients that are also recipes, the

percentage of fish only includes the fish ingredients of the nested recipe. Application of this percentage of fish, unique to each fish–related food code, facilitated the adjustment of reported consumptions to yield the amount of "as prepared" or "uncooked" fish.

Section 2.1.1 defines fish—by—habitat types. The 665 fish—related food codes in the CSFII surveys were assigned to these fish—by—habitat types. Sections 2.1.2 and 2.1.3 describe the conventions used to adjust reported amounts of consumed fish—related food codes to reflect "as prepared" and "uncooked" fish, respectively.

2.1.1 Fish-by-Habitat Type Assignments for Food Codes

Sections 4 and 5 present per capita consumption estimates for each of the following nine fish–by–habitat types:

- Finfish and Shellfish Freshwater/Estuarine
- Finfish and Shellfish Marine
- Finfish and Shellfish All Fish
- Finfish Freshwater/Estuarine
- Finfish Marine
- Finfish All Fish
- Shellfish Freshwater/Estuarine
- Shellfish Marine
- Shellfish All Fish.

The "All Fish" habitat designation indicates that per capita consumption for a given fish type was estimated across the freshwater/estuarine and marine habitat types. Estimates designated "finfish and shellfish" report per capita consumption statistics across fish types for a given habitat. The fish—by—habitat type "Finfish and Shellfish—All Fish" incorporated fish consumption data from all of the 665 fish—related food codes—that is, estimates for this category represent fish consumption across fish and habitat type.

To determine which individual consumption amounts entered estimation algorithms for each fish—by—habitat type, the 665 fish—related food codes in the CSFII surveys were first assigned to one of two fish types—finfish or shellfish. Assignments were based on the food code description. The food code "Seafood" was assumed to be all shellfish. Otherwise, if a food code description did not clearly indicate shellfish, the food code was assigned to the finfish category. For example, the food code described as "Fish, NS of type" was categorized as finfish, with NS indicating "not specific."

Each fish component in the 665 food codes was then assigned a fish habitat classification. These classifications are freshwater, estuarine, or marine. Habitat assignments resulted from a two–step process. First, the species of fish contained in the food code was assigned based on the food component from the recipe. If the food component was also a recipe, the sub-ingredients of the nested recipe were also examined to determine species. Then, the species

was assigned a habitat type. Mr. Jeffery Bigler, an EPA Fisheries Biologist, created the habitat assignments. In most cases, the habitat assignments were straightforward. However, there are a few instances where the fish component either represented a broad classification of fish, or the species listed as the fish component inhabit several habitats. For these special cases, the consumed fish component was apportioned across multiple habitats using commercial landings reported to the United States Department of Commerce. The 1994, 1995, and 1996 landings data were retrieved February 1998 from www.remora.ssp.nmfs.gov, and the 1998 landings were retrieved May 2001 from www.st.nmfs.gov. The following paragraphs define apportionment across multiple habitats for these special cases.

In the case of flatfish, if the food code specified flatfish, but the recipe component indicated that the flatfish was flounder or smelt, the fish habitat was defined as estuarine. If, however, the recipe food component indicated halibut, plaice, or sole, then the habitat designation of marine was assigned. If the food component only indicated flatfish, then the percent of the amount of consumed fish from the recipe was divided between the estuarine and marine habitats based on the percentage of 1994-1996 commercial flatfish landings reported by the National Marine Fisheries Service for individuals surveyed in 1994-96, and based on the percentage of 1998 commercial flatfish landings for individuals surveyed in 1998. See Table 2-1 for the percentages of estuarine and marine flatfish in 1994-96 and 1998.

Additional species groups which contain both freshwater/estuarine and marine species are as follows: (1) clams, (2) crabs, (3) salmon, and (4) scallops. Most recipe food components containing clams did not list the specific type of clam, such as softshell, quahog, or surf. Table 2-1 contains the percentages of estuarine and marine clams for 1994-96 and 1998 that were used to apportion the unspecified clams between habitats. Softshell clams are estuarine. Marine clam species include ocean quahog, quahog, Atlantic surf, and remaining hardshell species.

Estuarine crab species were blue, hard, soft, or dungeness. All other crab species were considered to be marine. Similarly, bay scallops were considered to be estuarine, and all other scallop species, including calico and sea scallops, were classified as marine. These percentages were again determined from United States Department of Commerce commercial landings and are given in Table 2-1.

A unique situation occurred for salmon. In several instances, the food code name indicates "salmon, canned," but several food component numbers were assigned to the reported food code. Because it was not possible to determine which specific type of canned salmon was reported by the participant, and because salmon inhabit both marine and freshwaters during their life cycle, salmon was apportioned across the marine and freshwater habitats. This apportionment was again based upon the 1994-1996, and 1998 commercial landings. All landings of Pacific salmon, including chum, coho, king, pink, or sockeye, were assigned to the marine habitat. All landlocked Great Lakes salmon received the classification of freshwater, and aquaculture salmon were assigned to the estuarine habitat. The resulting apportionments for salmon are shown in Table 2-1.

There were ten more instances of multiple fish habitat–type assignments. These occurred for food codes containing fish of an unknown food type. The recipe database described the fish component for ten fish–related food codes as fish cake, fish sticks, or fish sauce. In these cases, the amount of fish was apportioned across habitat types according to the observed percentages of consumption from known habitat types for the population. Appendix A lists these percentages.

TABLE 2-1. HABITAT APPORTIONMENTS

Species	Habitat	1994-96 %	1998 %
Flatfish	Flatfish Estuarine (Flounder)		84.23
	Marine (Halibut)	10.38	15.77
Clams	Estuarine (Softshell)	1.93	2.61
	Marine (Ocean Quahog, Quahog, Atlantic Surf, and remaining hardshell species)	98.07	97.39
Crab	Estuarine (Blue, Soft, Hard, Peeler and Dungeness)	65.57	46.83
	Marine (King, Snow, Jonah, and Other)	34.43	53.17
Scallop	Estuarine (Bay)	0.58	0.67
	Marine (Calico and Sea)	99.42	99.33
Salmon	Freshwater (Great Lakes)	0.06	0.05
	Estuarine (Aquaculture)	3.02	4.73
	Marine (Pacific)	96.92	95.22

2.1.2 Conventions for Determining "As Prepared" Fish

Once habitat classifications were made, the "as prepared" amount of fish was determined using the recipe databases, which list the amount of each ingredient in the food code. The 1994-96 CSFII Recipe Database was used for participants surveyed in 1994, 1995, and 1996, and the 1994-96, 1998 CSFII Recipe Database was used for individuals sampled in 1998. Not all ingredient codes that contain fish could be considered to be made entirely of fish. For 22 ingredient codes, the proportion of "as prepared" fish in the ingredient was supplied by the U.S. EPA Office of Pesticides. Some examples of these ingredients include clam chowder and cream of shrimp soup. The proportion of fish in those ingredients are shown in Appendix C-1. For these ingredients, the fraction of the total recipe weight represented by the ingredient was found by dividing the weight of the ingredient by the sum of the weights of all of the individual components in the recipe. Then the result was multiplied by the proportion of fish in the ingredient from the list in Appendix C-1. For ingredients other than the 22 listed in Appendix C-

1, the amount of each ingredient as a proportion of the prepared food within each recipe (C_PRATIO) was calculated using methodologies provided by Annetta Cook of USDA. See Appendix C-2 for the calculations and examples.

If a recipe contained several fish components, a ratio was determined for each component using one of the above methods, and the sum of these ratios gives the total percentage of "as prepared" fish in the recipe. For example, "as prepared" fish makes up 92.81% of food code 26301110, "Abalone, cooked." Then, every time a respondent recorded consumption of food code 26301110, the recorded consumption was multiplied by 0.9281 to adjust the reported amount of consumed food code to reflect the "as prepared" amount of abalone.

Tables A-2 and A-3 in Appendix A contain a tabulated presentation of the 665 participant—reported CSFII fish—containing food codes, which are listed according to fish species. Along with the food and fish component name, the tables list information extracted from the USDA's CSFII companion recipe database. The appendices present the habitat assignment of the fish, the total weight of the recipe components for the food code, the weight of the fish component in the recipe, the percentage of fish in the ingredient for the 22 ingredients listed in Appendix C-1, the amount of the ingredient in 100 grams of the prepared recipe, and the percentage of "as prepared" fish in the recipe.

2.1.3 Conventions for Determining "Uncooked" Fish

Once habitat classifications were made, the "uncooked" amount of fish was determined using the recipe databases, which list the amount of each ingredient in the food code. The 1994-96 CSFII Recipe Database was used for participants surveyed in 1994, 1995, and 1996, and the 1994-96, 1998 CSFII Recipe Database was used for individuals sampled in 1998. First, the amount of each ingredient required to prepare 100 grams of the recipe (C_GUI) was calculated for each recipe using methodologies provided by Annetta Cook of USDA. This methodology takes into account the recipe yield. See Appendix C-2 for the calculations and examples.

Some adjustments are made to this amount of uncooked fish. If a food component was listed as a fish–containing soup, but the amount of fish in the soup was not specified, then 7.5 percent of the soup was assumed to be fish. These ingredients are identified in Tables A-4 and A-5 of Appendix A by the suffix "P" after the ingredient code.

In some instances, preprocessed fish components entered the recipe. Examples of preprocessing are canning and pickling. In these instances, C_GUI was corrected for preprocessing to calculate the final percentage of uncooked fish in the recipe. If a canned fish entered into the recipe, it was assumed that the canning process induced a 25 percent moisture loss or resulted in a yield of 75 percent. Therefore, 100 grams of canned fish in a recipe was adjusted to 133.33 grams (100÷0.75). For example, Tuna casserole, food code 27350080, contains canned tuna, ingredient code 15119. Using the procedures described in Appendix C-2, we find that it takes 17.97 grams of canned tuna to make 100 grams of tuna casserole, but

this doesn't account for moisture loss due to canning. To correct the canned tuna for the 25 percent moisture loss, the 17.97 grams is divided by 0.75 (0.75 = 1-fraction of moisture loss) to yield 23.95 grams of tuna as the value to be entered into the estimation algorithm.

Preprocessing adjustments were made for smoking, pickling, drying, and kippering. These percentages were supplied by Dr. Jacob Exler of the USDA. Moisture loss is assumed to be 25% if the ingredient code description indicates that the ingredient is baked, cooked, broiled, or canned; 21% if the ingredient is poached or steamed; and 12% if the ingredient is fried.

Tables A-4 and A-5 in Appendix A contain a tabulated presentation of the 665 participant—reported CSFII fish—containing food codes, which are listed according to fish species. Along with the food and fish component name, the tables list the habitat assignment of the fish, the total weight of the recipe components for the food code, the weight of the fish component in the recipe, the recipe yield, the amount of the fish ingredient required to prepare 100 grams of the food code, the assumed percentage of moisture loss due to preprocessing, and the percentage of "uncooked" fish in the recipe.

2.2 INDIVIDUAL CONSUMPTION DATA FOR THE POPULATION AND CONSUMERS ONLY

Estimates of daily per capita consumption by the United States population for each of the fish–by–habitat types and by species are presented in this document. Individual daily average "as prepared" (or "uncooked") amounts of fish for the given fish–by–habitat types are the data points that entered the algorithms for estimating fish consumption. Section 2.2.1 describes the conventions for estimating these individual daily average consumption values by species and across species within fish–by–habitat type. Section 2.2.2 defines "consumers only" and the data conventions associated with producing estimates for these consumers.

2.2.1 Average Daily Consumption Data

All four CSFII surveys recorded food consumption for two non–consecutive days. Therefore, for each respondent with two days of records in the CSFII databases, a daily average consumption value was determined for each of the fish–by–habitat types. For estimating consumption by species, the "as prepared" (or "uncooked") amount reported by an individual for the food code associated with a given species was summed across the two days. This sum was then divided by two to produce a daily average consumption of the particular species for each individual. If an individual did not report consumption of the given species then the individual's consumption of the species was recorded as zero. It is this average across two days which makes these empirical estimates as opposed to usual intake estimates.

For estimating fish–by–habitat consumption, a daily consumption was calculated for each individual for each of the fish–by–habitat types. This is accomplished by summing, within day, the "as prepared" (or "uncooked") amount. The amount was summed across the fish–related food codes comprising the given fish–by–habitat type. The amounts entering the summation for combination foods, or for foods with unknown habitat, were adjusted according to the previously discussed conventions. Daily total consumption data for a given fish–by–habitat type were then summed for the two days and divided by two to produce individual daily average consumption. If an individual did not report consumption of a given fish–by–habitat type across any of the food codes, the value zero entered the estimation algorithm for that individual. Again, it is this average across two days that renders these estimates empirical rather than usual intake, which implies long–run averages.

The convention described in the preceding paragraph produces individual daily averages in grams/day. If estimates are required on the milligrams/kilogram of body weight/day basis, then "as prepared" (or "uncooked") grams for the individual are converted to milligrams with the multiplication factor of 1,000. This daily average for the individual is then divided by the individual's body weight in kilograms. The milligrams/kilogram daily average for each individual then enters the estimating algorithm described in Section 3, in the same manner as the grams daily averages.

2.2.2 Average Daily Consumption Data—Consumers Only

For the purpose of this report, "consumers only" were defined as individuals who ate fish at least once during the 2–day period. "Consumers only" were identified according to fish–by–habitat type. That is, for a given fish–by–habitat type, daily consumption totals (explained in Section 2.2.1) were screened. If one of the daily totals for the given fish–by–habitat type was greater than zero, that individual was included in the set of "consumers only;" otherwise, the individual was excluded.

If an individual was included in the set of "consumers only," the average daily consumption for that individual was determined using only data from those days when total consumption was greater than zero. For example, if fish was consumed on only one of the two days, the total

consumption for the given fish—by—habitat type on that one day was considered the average daily consumption for that individual.

3. SUMMARY OF STATISTICAL METHODS

This section summarizes the statistical methods used to generate point and interval estimates of daily average per capita fish consumption. Point estimates include the mean, 90th, 95th, and 99th percentiles. Mean estimates were generated using ratio estimation techniques. The variance of the mean was estimated using a Taylor series approximation of the deviation of estimates from their expected values. The Taylor series approximations were applied to ultimate clusters, which resulted in an overall estimate of the variance instead of estimating variance components due to sample—design stages. Appendix B reports the statistical formulae for generating both the mean estimate and the estimate of the confidence interval about the mean. Methods for generating percentile estimates and 90—percent bootstrap intervals about the percentile estimates are also shown in Appendix B.

3.1 STATISTICAL METHODS FOR ESTIMATING THE MEAN AND CONFIDENCE INTERVALS ABOUT THE MEAN

Mean estimates presented in this report resulted from ratio estimation methods. The mean, daily average per capita fish consumption for a given habitat type was estimated as the ratio of total fish for given habitat type consumed by the population or subpopulation, divided by the estimate of the total number of individuals in the population or subpopulation. Variances of the mean were estimated using Taylor series approximations of the deviations of estimates from their expected values. Taylor series approximations were applied to ultimate—cluster estimates. With this ultimate—cluster method, cited by Hansen, Hurwitz, and Madow, an overall estimate of the variance was generated (Hansen 1953). Use of the ultimate—cluster method is necessary for the CSFII data for two reasons: (1) the nature of the survey design, and (2) the form of the survey weights available as part of the CSFII data. Appendix B provides formulae for these estimates. Finally, ratio estimates of the mean are unbiased if the higher—order terms in the Taylor series expansion are considered negligible. Methods and results of tests to assess potential bias in the estimation of the mean are discussed in Appendix B.

All four CSFII surveys are multistage, stratified–cluster samples with primary sampling units (PSUs) sampled with replacement. Sample weights, which project the data from a sampled individual to the population, are based on the probability of an individual being sampled at each stage of the sampling design. As mentioned in Section 1 of this report, the sample weights associated with each individual reporting two days of consumption data were adjusted to correct for non response bias. These adjusted sample weights, which are recorded in the CSFII data in the variable WT4_2DAY, record the number of individuals the sampled person represents in the population. For example, a sample weight valued as 22 projects the data from the individual with that sample weight to 22 individuals in the U.S. population.

The ultimate cluster is considered the aggregate of the sampled individuals within a PSU. The ultimate cluster method is supported by the survey design. It is also necessary for estimating the variance—of—the—mean estimate. Because the sample design contains multiple levels, such as stratum and PSU, specific information is necessary to partition the

variance—of—the—mean estimate into components. That is, specification of the sample size and population size within each level of sampling is required. However, this information is not inherent in the CSFII data. Rather, CSFII surveys report an adjusted sample weight for each individual who reported two days of consumption data during the survey. As discussed in Section 1 of this report, these survey weights were adjusted to correct for nonresponse bias. Given that only the adjusted weight is available, and not the specific sample and population size in each phase, it was necessary to estimate the mean using ratio estimation techniques and the variance of the mean using the ultimate cluster methodology, which does not partition the variance into sample design components.

3.2 STATISTICAL METHODS FOR PERCENTILE ESTIMATES AND CONFIDENCE INTERVALS ABOUT THE ESTIMATES

This report presents point estimates of the median, 90th, 95th, and 99th percentiles of the average daily per capita consumption of fish. Ninety–percent interval estimates for the percentiles were generated using bootstrapping techniques described by Efron (Efron 1982). Interval estimates for percentiles are bootstrap intervals. The reported bootstrap intervals do not result from direct estimates of the standard deviation of the point estimate. Rather, the bootstrap estimates result from the percentile method, which estimates the lower and upper bounds for the interval estimate by the 100" percentile and 100(1–") percentile estimates from the nonparametric distribution of the given point estimate. This distribution of the observed values of the given point estimate is determined from repeated resampling of the empirical data. Appendix B defines the point estimators and describes how these estimates were generated from the CSFII data. Appendix B also presents the statistical methods used for generating the nonparametric interval estimates.

4. "AS PREPARED" FISH CONSUMPTION ESTIMATES

This section presents tabulated daily average "as prepared" fish consumption estimates and augments these estimates with selected graphical presentations of the data. Estimates and graphics are organized in subsections. This preface to the subsections delineates the organization of the section.

Tables and figures are first organized by estimates for the U.S. population (Section 4.1) or "consumers only" (Section 4.2). For the U.S. population, daily average "as prepared" fish consumption was estimated for:

- C finfish and shellfish (grams/person/day),
- C finfish and shellfish (milligrams/kilogram of body weight/day),
- C finfish (grams/person/day),
- C shellfish (grams/person/day),
- C low-income individuals (grams/person/day),
- C alternate habitat (grams/person/day), and
- C mean consumption by species within habitat (grams/person/day).

For "consumers only," estimates were calculated for:

- C finfish and shellfish (grams/person/day),
- C finfish and shellfish (milligrams/kilogram of body weight/day), and
- C alternate habitat (grams/person/day).

The tables list estimates of the mean, median, 90th percentile, 95th percentile, and 99th percentile empirical daily average per capita consumption and 90–percent intervals about each estimate. These estimates used survey weights to project data from the USDA's combined 1994-1996 and 1998 CSFII to daily average per capita consumption by the U.S. population. Estimates project consumption from a combined sample of 20,607 individuals to a population of 261,897,236. Subpopulation sample sizes and the projected subpopulation sizes are included on tables, where appropriate.

When estimates are presented according to age and gender, the age categories are (1) 14 years of age and younger, (2) 15 to 44, and (3) 45 years of age and older. For women, 15 to 44 years approximates the childbearing years. Estimates for the subpopulation of individuals 18 and older describe fish consumption by adults. These estimates project consumption from a combined sample of 9,596 individuals 18 years of age and older to a population of 190,930,779. Estimates are also provided by fine age categories for children ages 3 to 17. The age categories for these tables are (1) ages 3 to 5, (2) ages 6 to 10, (3) ages 11 to 15, and (4) ages 16 to 17. The combined 1994-96, 1998 CSFII contains 7,429 children ages 3 to 17, with a total projected sample weight of 58,923,560.

Estimates for "consumers only" are based on CSFII respondents who reported consumption of fish on at least one of the two days. Daily average estimates for "consumers

only," as described in Section 3, are determined across the number of days for which fish consumption was reported.

Low–income is defined in the CSFII as those individuals with gross household incomes at or below 130 percent of the federal poverty threshold. A combined sample of 5,866 individuals in the 1994-1996, 1998 CSFII projects to a low–income population of 50,296,483.

Subsections 4.1.5 and 4.2.2 provide estimates according to the alternate habitat assignments of freshwater, estuarine/marine, and all fish. The habitat aggregation in this subsection differs from the habitat categories of freshwater/estuarine and marine. The freshwater/estuarine combination applies to all subsections except Subsections 4.1.5 and 4.2.2. Notice that the "All Fish" estimates in Subsection 4.1.5 match the corresponding "All Fish" estimates in other subsections. For example, the "All Fish" Finfish consumption estimates listed in Table 4.1.5.1 are the same as those listed as "All Fish" in the Finfish subsection. In other words, "All Fish" estimates are calculated across fish habitat type.

Finally, Subsection 4.1.6 lists mean consumption by species for various subpopulations. Interval estimates are not provided. Estimates are listed by habitat in descending order. The five decimal places recorded do not imply significant digits, but rather are included to illustrate those species consumed by various subpopulations.

SECTION 4.1.1.1 TABLE 1. AS PREPARED FISH CONSUMPTION ESTIMATES

U.S. Population - Finfish and Shellfish (grams/person/day)

Freshwater/Estuarine: Age by Gender and All Individuals

	Females						
Age	Sample Size	Mean (90% C.I.)	90th % (90% B.I.)**	95th % (90% B.l.)**	99th % (90% B.I.)**		
14 and Younger	5,182	1.56 (1.19-1.92)	0.00 (0.00-0.48)	5.83 (4.42-10.21)	40.03 (33.72-51.96)		
15-44	2,332	4.28 (3.44-5.12)	5.05 (2.82-7.94)	23.93 (21.81-28.60)	82.86 (75.20-111.17)		
45 and Older	2,654	4.76 (3.96-5.57)	11.84 (5.74-16.82)	32.74 (26.65-40.10)	79.35 (74.17-87.01)		
All Ages	10,168	3.85 (3.33-4.37)	4.91 (2.56-6.29)	23.83 (22.14-27.47)	77.09 (74.28-85.21)		
			Males				
Age	Sample Size	Mean (90% C.I.)	90th % (90% B.I.)**	95th % (90% B.I.)**	99th % (90% B.I.)**		
14 and Younger	5,277	2.09 (1.62-2.55)	0.00 (0.00-0.56)	6.55 (4.42-10.36)	60.75 (42.67-74.18)		
15-44	2,382	5.67 (4.79-6.55)	10.38 (9.19-12.38)	38.56 (33.74-49.01)	112.70 (91.49-125.08)		
45 and Older	2,780	7.38 (6.26-8.50)	23.60 (19.67-28.12)	56.58 (52.33-57.24)	112.26 (107.51-130.08)		
All Ages	10,439	5.34 (4.73-5.95)	9.28 (7.05-10.85)	37.09 (32.17-40.32)	107.14 (97.09-125.08)		
			Both Sexes				
Age	Sample Size	Mean (90% C.I.)	90th % (90% B.I.)**	95th % (90% B.I.)**	99th % (90% B.I.)**		
14 and Younger	10,459	1.83 (1.51-2.14)	0.00 (0.00-0.00)	6.04 (5.53-9.46)	51.67 (39.41-61.17)		
15-44	4,714	4.97 (4.39-5.56)	8.58 (5.27-10.39)	31.67 (28.62-36.76)	98.87 (85.51-125.08)		
45 and Older	5,434	5.96 (5.19-6.72)	17.44 (13.85-22.10)	42.67 (37.09-52.80)	104.15 (91.00-112.00)		
All Ages	20,607	4.58 (4.16-5.00)	6.63 (5.34-8.54)	29.65 (28.12-31.61)	91.01 (82.61-100.08)		

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽²⁾ Estimates are based on 2-day averages.

⁽³⁾ Estimates are projected from a sample of 20,607 individuals to the U.S. population of 261,897,236 using 4-year combined survey weights.

⁽⁴⁾ The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

 ⁽⁵⁾ Interval estimates may involve aggregation of variance estimation units when data are too sparse to support estimation of the variance.
 **: Percentile intervals were estimated using the percentile bootstrap method with 1,000 bootstrap replications.

SECTION 4.1.1.1 TABLE 2. AS PREPARED FISH CONSUMPTION ESTIMATES

U.S. Population - Finfish and Shellfish (grams/person/day)

Marine: Age by Gender and All Individuals

			Females		
Age	Sample Size	Mean (90% C.I.)	90th % (90% B.I.)**	95th % (90% B.I.)**	99th % (90% B.I.)**
14 and Younger	5,182	3.60 (3.02-4.17)	10.75 (8.12-13.53)	28.12 (24.26-31.03)	61.31 (51.19-70.52)
15-44	2,332	7.03 (6.12-7.94)	27.90 (24.32-28.16)	48.06 (42.57-53.68)	96.97 (86.64-137.57)
45 and Older	2,654	10.87 (9.59-12.14)	41.98 (38.39-42.53)	63.28 (57.76-66.32)	128.48 (120.51-138.27)
All Ages	10,168	7.59 (6.91-8.26)	28.12 (27.90-29.24)	49.57 (46.64-52.39)	106.59 (95.23-119.20)
			Males		
Age	Sample Size	Mean (90% C.I.)	90th % (90% B.I.)**	95th % (90% B.l.)**	99th % (90% B.I.)**
14 and Younger	5,277	4.34 (3.61-5.08)	11.81 (8.36-13.95)	29.08 (26.67-31.40)	84.35 (77.02-113.29)
15-44	2,382	9.41 (8.22-10.60)	36.62 (27.97-43.12)	72.81 (58.82-82.82)	127.44 (116.33-153.55)
45 and Older	2,780	11.85 (10.54-13.15)	47.05 (42.18-54.47)	71.44 (64.42-81.34)	140.14 (114.89-149.59)
All Ages	10,439	8.94 (8.11-9.77)	34.23 (28.16-38.51)	63.34 (59.04-73.18)	122.80 (109.35-139.56)
			Both Sexes		
Age	Sample Size	Mean (90% C.I.)	90th % (90% B.I.)**	95th % (90% B.I.)**	99th % (90% B.I.)**
14 and Younger	10,459	3.98 (3.46-4.49)	10.78 (10.07-13.53)	28.16 (27.90-29.80)	78.95 (63.00-98.82)
15-44	4,714	8.22 (7.35-9.10)	28.15 (27.90-34.28)	56.58 (54.47-68.87)	115.67 (98.46-143.75)
45 and Older	5,434	11.31 (10.29-12.34)	42.73 (41.98-45.65)	65.14 (63.89-68.01)	136.94 (125.58-140.29)
All Ages	20,607	8.25 (7.61-8.89)	29.20 (28.16-32.12)	55.80 (54.74-56.85)	114.56 (108.94-120.75)

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽²⁾ Estimates are based on 2-day averages.

 ⁽³⁾ Estimates are projected from a sample of 20,607 individuals to the U.S. population of 261,897,236 using 4-year combined survey weights.
 (4) The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

 ⁽⁵⁾ Interval estimates may involve aggregation of variance estimation units when data are too sparse to support estimation of the variance.
 **: Percentile intervals were estimated using the percentile bootstrap method with 1,000 bootstrap replications.

SECTION 4.1.1.1 TABLE 3. AS PREPARED FISH CONSUMPTION ESTIMATES

U.S. Population - Finfish and Shellfish (grams/person/day)

All Fish: Age by Gender and All Individuals

Females Female						
Age	Sample Size	Mean (90% C.I.)	90th % (90% B.I.)**	95th % (90% B.I.)**	99th % (90% B.I.)**	
14 and Younger	5,182	5.15 (4.38-5.93)	18.90 (15.25-21.11)	37.46 (30.03-41.67)	80.21 (72.56-82.99)	
15-44	2,332	11.31 (9.96-12.66)	41.23 (36.62-46.18)	66.33 (60.95-73.04)	143.38 (128.01-148.39)	
45 and Older	2,654	15.63 (14.00-17.26)	56.15 (52.68-60.57)	82.90 (75.63-87.99)	158.92 (141.56-170.55)	
All Ages	10,168	11.44 (10.46-12.42)	42.17 (38.98-45.65)	66.83 (63.19-71.44)	140.80 (128.45-148.39)	
			Males			
Age	Sample Size	Mean (90% C.I.)	90th % (90% B.I.)**	95th % (90% B.I.)**	99th % (90% B.I.)**	
14 and Younger	5,277	6.43 (5.54-7.32)	21.05 (15.71-24.88)	42.19 (34.02-52.53)	114.26 (98.93-130.64)	
15-44	2,382	15.08 (13.60-16.55)	58.44 (51.04-70.29)	89.07 (85.62-97.47)	177.18 (163.00-185.31)	
45 and Older	2,780	19.23 (17.59-20.86)	67.73 (65.02-72.21)	98.58 (92.65-105.09)	167.49 (157.03-193.29)	
All Ages	10,439	14.28 (13.35-15.21)	55.89 (51.04-59.38)	86.12 (84.30-89.73)	162.57 (155.77-178.70)	
			Both Sexes			
Age	Sample Size	Mean (90% C.I.)	90th % (90% B.I.)**	95th % (90% B.I.)**	99th % (90% B.I.)**	
14 and Younger	10,459	5.80 (5.15-6.46)	19.41 (17.23-21.18)	38.21 (36.60-42.13)	96.52 (82.99-114.34)	
15-44	4,714	13.20 (12.16-14.24)	49.98 (45.30-56.20)	82.87 (76.24-86.13)	162.57 (147.17-176.21)	
45 and Older	5,434	17.27 (15.98-18.56)	61.14 (56.60-64.24)	90.47 (86.54-93.15)	162.69 (158.37-170.55)	
All Ages	20,607	12.83 (12.05-13.61)	48.19 (46.18-49.89)	78.98 (74.62-83.25)	153.17 (145.88-160.92)	

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽²⁾ Estimates are based on 2-day averages.

 ⁽³⁾ Estimates are projected from a sample of 20,607 individuals to the U.S. population of 261,897,236 using 4-year combined survey weights.
 (4) The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

 ⁽⁵⁾ Interval estimates may involve aggregation of variance estimation units when data are too sparse to support estimation of the variance.
 **: Percentile intervals were estimated using the percentile bootstrap method with 1,000 bootstrap replications.

SECTION 4.1.1.1 TABLE 4. AS PREPARED FISH CONSUMPTION ESTIMATES
U.S. Population - Finfish and Shellfish
Individuals of Age 18 and Older

		Grams/person/day		
			90%l	nterval**
Habitat	Statistic	Estimate	Lower Bound	Upper Bound
Freshwater/Estuarine	Mean	5.48	4.93	6.03
	50th %	0.00	0.00	0.00
	90th %	11.74	9.87	14.70
	95th %	38.01	34.66	43.01
	99th %	105.12	91.49	113.45
Marine	Mean	9.79	9.01	10.57
	50th %	0.00	0.00	0.00
	90th %	38.57	36.63	41.48
	95th %	63.76	58.79	68.80
	99th %	126.32	117.32	140.06
All Fish	Mean	15.27	14.30	16.24
	50th %	0.00	0.00	0.00
	90th %	56.23	55.39	58.28
	95th %	86.11	84.28	87.49
	99th %	162.57	155.77	170.95

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽²⁾ Estimates are based on 2-day averages.

⁽³⁾ Estimates are projected from a sample of 9,596 individuals of age 18 and older to the population of 190,930,779 individuals of age 18 and older using 4-year combined survey weights.

⁽⁴⁾ The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

⁽⁵⁾ Interval estimates may involve aggregation of variance estimation units when data are too sparse to support estimation of the variance.

^{**:} Percentile intervals were estimated using the percentile bootstrap method with 1,000 bootstrap replications.

SECTION 4.1.1.1 TABLE 5. AS PREPARED FISH CONSUMPTION ESTIMATES

U.S. Population - Finfish and Shellfish (grams/person/day)

Children Ages 3-17 by Fine Age Categories

			Freshwater/Estuarine		
Age	Sample Size	Mean (90% C.I.)	90th % (90% B.I.)**	95th % (90% B.I.)**	99th % (90% B.I.)**
Ages 3 to 5	4,391	1.47 (1.19-1.76)	0.14 (0.00-0.96)	5.13 (4.12-6.21)	38.72 (32.91-43.61)
Ages 6 to 10	1,670	2.11 (1.36-2.87)	0.00 (0.00-0.55)	5.91 (3.19-12.69)	60.85*(51.03-86.03)
Ages 11 to 15	1,005	3.01 (2.24-3.78)	1.41 (0.51-5.49)	18.20 (14.84-21.07)	69.51*(55.98-75.05)
Ages 16 to 17	363	3.44 (1.62-5.27)	0.00 (0.00-1.52)	13.14*(5.18-29.24)	81.18*(42.02-117.03)
			Marine		
Age	Sample Size	Mean (90% C.I.)	90th % (90% B.I.)**	95th % (90% B.I.)**	99th % (90% B.I.)**
Ages 3 to 5	4,391	3.74 (3.23-4.25)	11.10 (10.37-12.55)	27.92 (24.37-29.07)	59.81 (52.40-71.30)
Ages 6 to 10	1,670	4.18 (3.48-4.89)	13.12 (9.71-17.02)	28.72 (27.55-33.77)	78.60*(49.17-84.38)
Ages 11 to 15	1,005	5.45 (4.19-6.72)	13.94 (9.76-20.64)	38.50 (30.76-50.26)	102.30*(84.35-113.60)
Ages 16 to 17	363	4.67 (2.93-6.41)	0.00 (0.00-6.89)	24.23*(7.77-71.45)	107.78*(68.43-118.89)
			All Fish		
Age	Sample Size	Mean (90% C.I.)	90th % (90% B.I.)**	95th % (90% B.I.)**	99th % (90% B.I.)**
Ages 3 to 5	4,391	5.22 (4.63-5.81)	18.94 (15.25-21.34)	35.31 (31.07-39.50)	72.22 (66.68-81.41)
Ages 6 to 10	1,670	6.30 (5.26-7.34)	23.91 (21.06-27.02)	39.55 (34.34-51.47)	107.75*(91.61-130.64)
Ages 11 to 15	1,005	8.46 (6.92-10.00)	28.14 (24.88-31.39)	60.33 (53.40-74.18)	122.23*(106.78-131.92)
Ages 16 to 17	363	8.11 (5.41-10.82)	18.62 (6.98-40.88)	73.81*(29.24-89.78)	142.34*(107.86-200.43)

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽²⁾ Estimates are based on 2-day averages.

⁽³⁾ Estimates are projected from a sample of 7,429 individuals to the U.S. population of 58,923,560 using 4-year combined survey weights.

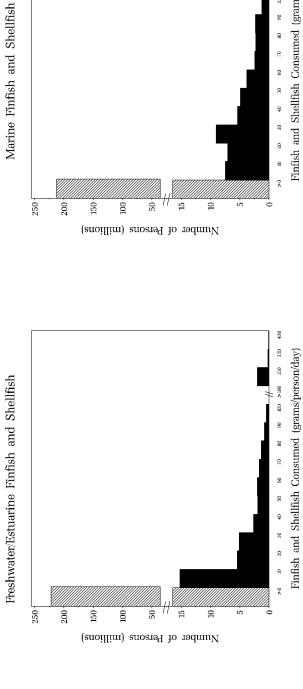
⁽⁴⁾ The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

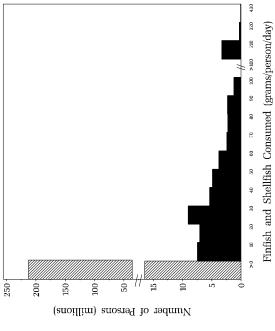
⁽⁵⁾ Interval estimates may involve aggregation of variance estimation units when data are too sparse to support estimation of the variance.

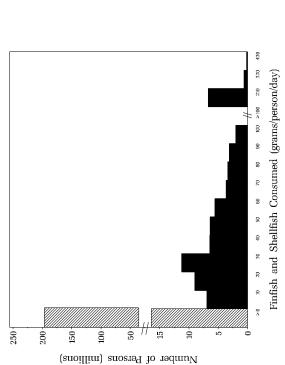
^{*:} The sample size does not meet minimum reporting requirements as described in the "Third Report on Nutrition Monitoring in the United States."

^{**:} Percentile intervals were estimated using the percentile bootstrap method with 1,000 bootstrap replications.

Section 4.1.1.1 Figure 1. Histograms of As Prepared Fish Consumption for U.S. Population: Freshwater/Estuarine, Marine, and Total Fish



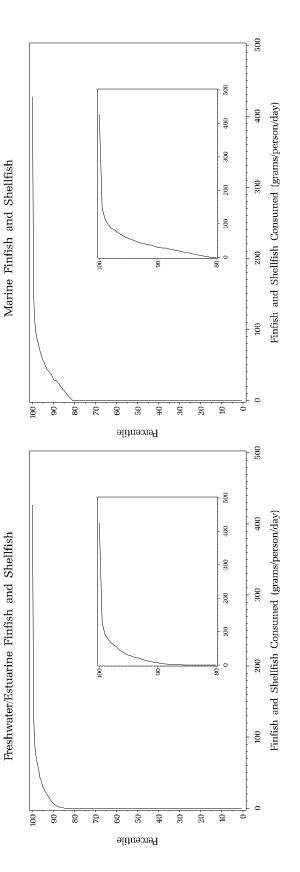


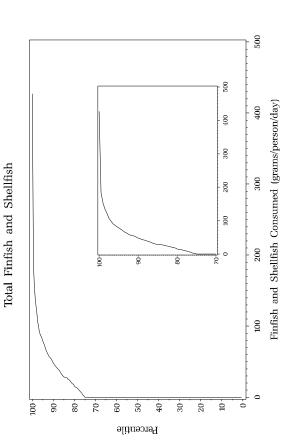


Persons reporting > zero consumption Persons reporting zero consumption

Total Finfish and Shellfish

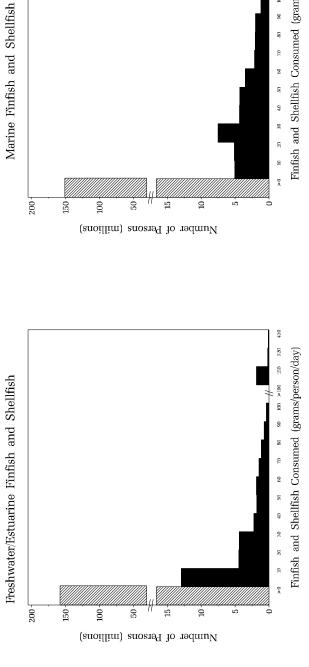
Section 4.1.1.1 Figure 2. Cumulative Distributions of As Prepared Fish Consumption for U.S. Population: Freshwater/Estuarine, Marine, and Total Fish

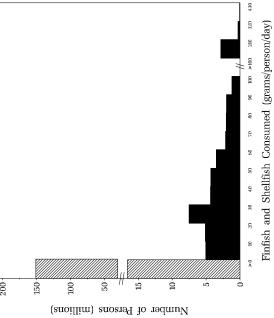


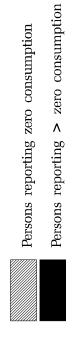


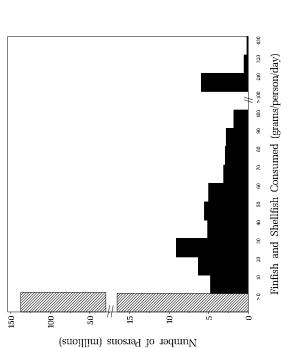
Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

for Individuals of Age 18 and Older: Freshwater/Estuarine, Marine, and Total Fish Section 4.1.1.1 Figure 3. Histograms of As Prepared Fish Consumption





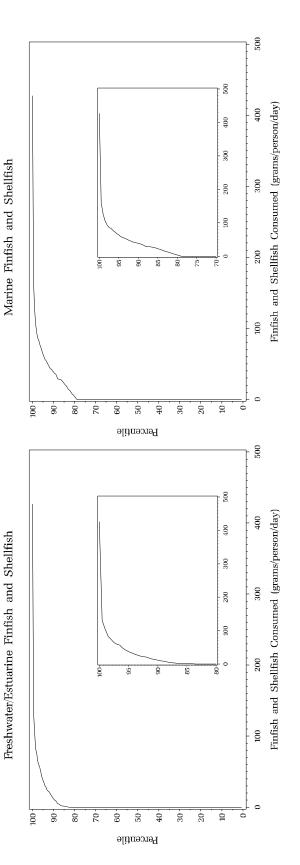


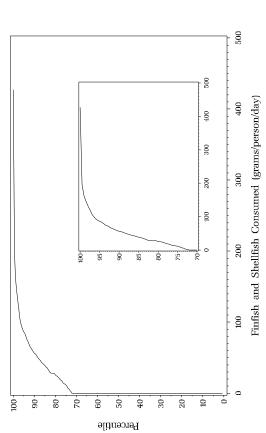


Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

Total Finfish and Shellfish

Section 4.1.1.1 Figure 4. Cumulative Distributions of As Prepared Fish Consumption for Individuals of Age 18 and Older: Freshwater/Estuarine, Marine, and Total Fish





Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

Total Finfish and Shellfish

SECTION 4.1.1.2 TABLE 1. AS PREPARED FISH CONSUMPTION ESTIMATES

U.S. Population - Finfish and Shellfish (milligrams/kilogram of body weight/day)

Freshwater/Estuarine: Age by Gender and All Individuals

			Females		
Age	Sample Size	Mean (90% C.I.)	90th % (90% B.I.)**	95th % (90% B.I.)**	99th % (90% B.I.)**
14 and Younger	4,879	55.95 (46.22-65.69)	0.00 (0.00-3.43)	207.69 (162.31-267.73)	1,515.50 (1,305.44-1,800.66)
15-44	2,275	66.86 (52.64-81.07)	74.47 (40.18-106.65)	380.13 (306.35-434.91)	1,329.44 (1,237.79-2,020.99)
45 and Older	2,569	71.68 (58.28-85.08)	183.50 (75.26-246.60)	491.35 (369.29-606.21)	1,339.24 (1,133.26-1,461.87)
All Ages	9,723	66.28 (57.59-74.98)	80.28 (43.97-104.43)	397.53 (363.73-434.51)	1,351.62 (1,221.54-1,527.73)
			Males		
Age	Sample Size	Mean (90% C.I.)	90th % (90% B.I.)**	95th % (90% B.l.)**	99th % (90% B.I.)**
14 and Younger	4,994	65.04 (52.33-77.76)	0.00 (0.00-16.87)	279.17 (178.99-384.25)	1,767.05 (1,470.28-1,887.98)
15-44	2,369	71.82 (60.35-83.30)	130.79 (101.25-169.80)	480.81 (424.67-574.22)	1,350.22 (1,227.91-1,728.58)
45 and Older	2,764	88.04 (74.54-101.54)	271.89 (212.02-320.60)	666.28 (539.81-711.59)	1,377.75 (1,259.61-1,508.03)
All Ages	10,127	75.43 (67.06-83.79)	130.64 (106.47-180.61)	503.88 (455.12-560.15)	1,470.46 (1,377.53-1,568.19)
			Both Sexes		
Age	Sample Size	Mean (90% C.I.)	90th % (90% B.I.)**	95th % (90% B.l.)**	99th % (90% B.I.)**
14 and Younger	9,873	60.59 (51.67-69.51)	0.00 (0.00-0.00)	230.11 (187.28-283.09)	1,689.38 (1,470.28-1,805.49)
15-44	4,644	69.35 (60.78-77.92)	104.26 (72.41-139.38)	431.37 (390.39-475.83)	1,335.45 (1,237.79-1,683.92)
45 and Older	5,333	79.29 (68.87-89.72)	235.81 (187.77-284.01)	557.02 (493.69-666.38)	1,351.13 (1,259.61-1,461.87)
All Ages	19,850	70.79 (64.56-77.02)	105.93 (87.30-127.95)	450.45 (423.86-484.36)	1,432.31 (1,325.45-1,520.97)

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽²⁾ Estimates are based on 2-day averages.

⁽³⁾ Estimates are projected from a sample of 19,850 individuals to the U.S. population of 255,582,609 using 4-year combined survey weights.

⁽⁴⁾ The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

⁽⁵⁾ Interval estimates may involve aggregation of variance estimation units when data are too sparse to support estimation of the variance.

^{(6) 757} individuals did not report body weight. They represent 6,343,627 individuals in the population.

^{**:} Percentile intervals were estimated using the percentile bootstrap method with 1,000 bootstrap replications.

SECTION 4.1.1.2 TABLE 2. AS PREPARED FISH CONSUMPTION ESTIMATES U.S. Population - Finfish and Shellfish (milligrams/kilogram of body weight/day)

Marine: Age by Gender and All Individuals

			Females		
Age	Sample Size	Mean (90% C.I.)	90th % (90% B.I.)**	95th % (90% B.I.)**	99th % (90% B.I.)**
14 and Younger	4,879	146.57 (125.26-167.88)	380.98 (323.92-505.61)	1,027.57 (907.69-1,149.29)	2,818.50 (2,481.21-2,908.22)
15-44	2,275	113.78 (98.32-129.23)	423.46 (365.30-484.54)	768.09 (649.87-881.18)	1,648.49 (1,428.08-2,176.92)
45 and Older	2,569	166.16 (146.91-185.42)	619.83 (566.91-657.52)	950.42 (899.63-1,041.87)	2,021.52 (1,898.81-2,682.59)
All Ages	9,723	138.54 (126.80-150.27)	501.04 (465.44-534.43)	891.56 (846.51-923.25)	2,150.73 (1,857.89-2,483.56)
			Males		
Age	Sample Size	Mean (90% C.I.)	90th % (90% B.I.)**	95th % (90% B.I.)**	99th % (90% B.I.)**
14 and Younger	4,994	154.18 (132.44-175.91)	425.66 (357.32-493.75)	1,081.22 (975.05-1,293.05)	2,678.35 (2,383.15-3,072.97)
15-44	2,369	118.18 (103.89-132.47)	443.64 (368.30-546.56)	879.88 (759.85-954.12)	1,642.99 (1,454.33-1,818.57)
45 and Older	2,764	149.26 (132.84-165.68)	568.10 (504.12-673.19)	888.72 (830.89-989.87)	1,859.28 (1,724.55-2,011.40)
All Ages	10,127	135.63 (124.58-146.68)	494.03 (445.36-543.18)	907.08 (868.38-954.12)	1,965.47 (1,816.57-2,246.91)
			Both Sexes		
Age	Sample Size	Mean (90% C.I.)	90th % (90% B.I.)**	95th % (90% B.I.)**	99th % (90% B.I.)**
14 and Younger	9,873	150.45 (133.91-166.98)	413.20 (366.49-475.90)	1,037.35 (1,002.30-1,162.76)	2,691.79 (2,481.21-2,823.18)
15-44	4,644	116.02 (103.69-128.35)	440.37 (388.93-487.66)	829.65 (750.11-919.72)	1,651.83 (1,486.91-1,792.57)
45 and Older	5,333	158.30 (144.04-172.56)	600.92 (562.17-642.27)	920.70 (882.46-977.46)	1,975.67 (1,784.53-2,117.92)
All Ages	19,850	137.11 (127.60-146.61)	497.43 (479.82-517.48)	902.75 (869.42-938.30)	2,014.52 (1,947.15-2,158.09)

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽²⁾ Estimates are based on 2-day averages.

 ⁽³⁾ Estimates are projected from a sample of 19,850 individuals to the U.S. population of 255,582,609 using 4-year combined survey weights.
 (4) The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

⁽⁵⁾ Interval estimates may involve aggregation of variance estimation units when data are too sparse to support estimation of the variance.

^{(6) 757} individuals did not report body weight. They represent 6,343,627 individuals in the population.

^{**} Percentile intervals were estimated using the percentile bootstrap method with 1,000 bootstrap replications.

SECTION 4.1.1.2 TABLE 3. AS PREPARED FISH CONSUMPTION ESTIMATES U.S. Population - Finfish and Shellfish (milligrams/kilogram of body weight/day)

All Fish: Age by Gender and All Individuals

			Females		
Age	Sample Size	Mean (90% C.I.)	90th % (90% B.I.)**	95th % (90% B.I.)**	99th % (90% B.I.)**
14 and Younger	4,879	202.52 (177.83-227.21)	692.68 (619.31-794.52)	1,344.33 (1,224.10-1,489.40)	3,297.06 (2,823.18-3,680.33)
15-44	2,275	180.63 (157.77-203.50)	640.94 (593.05-750.11)	1,040.45 (909.84-1,225.70)	2,291.55 (2,095.66-2,493.52)
45 and Older	2,569	237.84 (212.27-263.42)	812.24 (732.05-918.35)	1,264.94 (1,165.11-1,352.82)	2,695.97 (2,247.02-2,974.01)
All Ages	9,723	204.82 (188.14-221.49)	730.67 (670.50-768.19)	1,211.28 (1,128.36-1,256.15)	2,650.83 (2,358.33-2,823.18)
			Males		
Age	Sample Size	Mean (90% C.I.)	90th % (90% B.I.)**	95th % (90% B.I.)**	99th % (90% B.I.)**
14 and Younger	4,994	219.22 (194.76-243.68)	744.58 (582.70-881.06)	1,469.91 (1,281.74-1,775.17)	3,391.54 (2,893.31-3,953.68)
15-44	2,369	190.00 (171.40-208.60)	756.08 (688.99-851.35)	1,164.80 (1,060.16-1,239.45)	2,237.99 (2,045.28-2,491.65)
45 and Older	2,764	237.30 (217.05-257.54)	848.97 (811.74-919.86)	1,253.04 (1,182.85-1,282.37)	2,309.81 (2,078.60-2,438.28)
All Ages	10,127	211.05 (198.61-223.50)	791.69 (727.02-884.24)	1,239.38 (1,201.26-1,282.37)	2,536.85 (2,323.68-2,679.31)
			Both Sexes		
Age	Sample Size	Mean (90% C.I.)	90th % (90% B.I.)**	95th % (90% B.I.)**	99th % (90% B.I.)**
14 and Younger	9,873	211.04 (191.31-230.77)	713.36 (651.97-779.69)	1,428.56 (1,344.46-1,499.23)	3,354.29 (3,223.83-3,457.94)
15-44	4,644	185.37 (170.26-200.48)	714.19 (644.69-802.83)	1,138.91 (1,014.11-1,228.10)	2,289.93 (2,082.31-2,476.11)
45 and Older	5,333	237.59 (219.24-255.94)	835.63 (766.60-882.72)	1,260.96 (1,184.81-1,313.50)	2,385.97 (2,158.09-2,672.09)
All Ages	19,850	207.90 (195.73-220.06)	762.33 (736.99-790.30)	1,227.24 (1,197.67-1,250.56)	2,539.05 (2,475.59-2,679.31)

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽²⁾ Estimates are based on 2-day averages.

 ⁽³⁾ Estimates are projected from a sample of 19,850 individuals to the U.S. population of 255,582,609 using 4-year combined survey weights.
 (4) The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

⁽⁵⁾ Interval estimates may involve aggregation of variance estimation units when data are too sparse to support estimation of the variance.

^{(6) 757} individuals did not report body weight. They represent 6,343,627 individuals in the population.

^{**} Percentile intervals were estimated using the percentile bootstrap method with 1,000 bootstrap replications.

SECTION 4.1.1.2 TABLE 4. AS PREPARED FISH CONSUMPTION ESTIMATES U.S. Population - Finfish and Shellfish Individuals of Age 18 and Older

Milligrams/kilogram of body weight/day					
			90%l	nterval**	
Habitat	Statistic	Estimate	Lower Bound	Upper Bound	
Freshwater/Estuarine	Mean	74.58	67.23	81.94	
	50th %	0.00	0.00	0.00	
	90th %	158.16	124.67	198.19	
	95th %	502.20	452.15	566.68	
	99th %	1,352.52	1,237.79	1,511.48	
Marine	Mean	136.87	125.95	147.79	
	50th %	0.00	0.00	0.00	
	90th %	527.16	501.24	574.84	
	95th %	881.16	839.50	945.14	
	99th %	1,798.46	1,707.53	1,971.21	
All Fish	Mean	211.45	197.59	225.32	
	50th %	0.00	0.00	0.00	
	90th %	778.79	743.19	816.43	
	95th %	1,198.02	1,164.67	1,237.79	
	99th %	2,327.24	2,198.06	2,438.28	

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽²⁾ Estimates are based on 2-day averages.

⁽³⁾ Estimates are projected from a sample of 9,432 individuals of age 18 and older to the population of 187,533,204 individuals of age 18 and older using 4-year combined survey weights.

⁽⁴⁾ The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

⁽⁵⁾ Interval estimates may involve aggregation of variance estimation units when data are too sparse to support estimation of the variance.

^{(6) 757} individuals did not report body weight. They represent 6,343,627 individuals in the population.
**: Percentile intervals were estimated using the percentile bootstrap method with 1,000 bootstrap replications.

SECTION 4.1.1.2 TABLE 5. AS PREPARED FISH CONSUMPTION ESTIMATES U.S. Population - Finfish and Shellfish (milligrams/kilogram of body weight/day)

Children Ages 3-17 by Fine Age Categories

			Freshwater/Estuarine		
Age	Sample Size	Mean (90% C.I.)	90th % (90% B.I.)**	95th % (90% B.I.)**	99th % (90% B.I.)**
Ages 3 to 5	4,112	82.93 (67.17-98.69)	0.00 (0.00-55.46)	283.55 (240.41-352.60)	2,317.17 (1,736.16-2,463.09)
Ages 6 to 10	1,553	59.25 (39.31-79.19)	0.00 (0.00-5.34)	177.77 (87.76-401.82)	1,662.09*(1,433.33-2,335.41)
Ages 11 to 15	975	53.29 (42.15-64.43)	27.44 (0.00-78.01)	311.51 (253.05-389.71)	1,237.08*(950.34-1,520.97)
Ages 16 to 17	360	49.45 (22.66-76.24)	0.00 (0.00-33.44)	213.15*(105.71-390.39)	1,186.15*(600.22-2,095.66)
			Marine		
Age	Sample Size	Mean (90% C.I.)	90th % (90% B.I.)**	95th % (90% B.I.)**	99th % (90% B.I.)**
Ages 3 to 5	4,112	209.27 (181.47-237.06)	613.74 (525.30-695.61)	1,537.30 (1,339.89-1,669.77)	3,447.36 (3,274.15-3,715.97)
Ages 6 to 10	1,553	149.82 (122.54-177.10)	416.19 (326.38-545.59)	1,055.21 (968.84-1,275.18)	2,799.51*(2,021.40-3,298.10)
Ages 11 to 15	975	108.69 (84.14-133.25)	337.95 (179.10-413.20)	821.05 (628.62-1,033.67)	1,901.71*(1,537.42-2,366.14)
Ages 16 to 17	360	74.57 (46.40-102.75)	0.00 (0.00-124.08)	380.78*(131.93-950.92)	1,785.18*(1,225.50-2,342.31)
			All Fish		
Age	Sample Size	Mean (90% C.I.)	90th % (90% B.I.)**	95th % (90% B.I.)**	99th % (90% B.I.)**
Ages 3 to 5	4,112	292.19 (258.61-325.78)	1,056.71 (931.20-1,232.43)	1,988.44 (1,812.70-2,147.10)	4,088.71 (3,732.61-4,507.92)
Ages 6 to 10	1,553	209.07 (175.70-242.44)	779.53 (643.78-841.91)	1,356.56 (1,173.11-1,451.46)	3,350.34*(2,724.77-4,408.10)
Ages 11 to 15	975	161.99 (133.12-190.85)	569.80 (475.90-664.30)	1,050.97 (991.15-1,313.37)	2,304.52*(1,907.98-2,767.40)
Ages 16 to 17	360	124.02 (83.03-165.01)	260.84 (110.31-600.22)	1,029.23*(390.39-1,238.66)	2,359.38*(2,095.66-2,675.66)

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽²⁾ Estimates are based on 2-day averages.

⁽³⁾ Estimates are projected from a sample of 7,429 individuals to the U.S. population of 58,923,560 using 4-year combined survey weights.

⁽⁴⁾ The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

⁽⁵⁾ Interval estimates may involve aggregation of variance estimation units when data are too sparse to support estimation of the variance.

^{(6) 757} individuals did not report body weight. They represent 6,343,627 individuals in the population.

^{*:} The sample size does not meet minimum reporting requirements as described in the "Third Report on Nutrition Monitoring in the United States."

^{**:} Percentile intervals were estimated using the percentile bootstrap method with 1,000 bootstrap replications.

SECTION 4.1.2 TABLE 1. AS PREPARED FISH CONSUMPTION ESTIMATES
U.S. Population - Finfish
All Individuals

		Grams/person/d	ay	
			90%I	nterval**
Habitat	Statistic	Estimate	Lower Bound	Upper Bound
Freshwater/Estuarine	Mean	2.55	2.26	2.84
	50th %	0.00	0.00	0.00
	90th %	0.00	0.00	0.00
	95th %	6.67	5.34	9.34
	99th %	67.22	63.45	75.54
Marine	Mean	6.57	6.13	7.01
	50th %	0.00	0.00	0.00
	90th %	26.30	24.27	27.37
	95th %	46.07	43.12	47.50
	99th %	94.71	89.78	100.44
All Fish	Mean	9.12	8.58	9.67
	50th %	0.00	0.00	0.00
	90th %	34.83	31.41	36.62
	95th %	59.84	57.54	61.63
	99th %	126.30	120.58	130.08

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽²⁾ Estimates are based on 2-day averages.

⁽³⁾ Estimates are projected from a sample of 20,607 individuals to the U.S. population of 261,897,236 using 4-year combined survey weights.

⁽⁴⁾ The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

⁽⁵⁾ Interval estimates may involve aggregation of variance estimation units when data are too sparse to support estimation of the variance.

^{**:} Percentile intervals were estimated using the percentile bootstrap method with 1,000 bootstrap replications.

SECTION 4.1.2 TABLE 2. AS PREPARED FISH CONSUMPTION ESTIMATES U.S. Population - Finfish Individuals of Age 18 and Older

		Grams/person/d	ay	
			90%l	nterval**
Habitat	Statistic	Estimate	Lower Bound	Upper Bound
Freshwater/Estuarine	Mean	3.06	2.67	3.44
	50th %	0.00	0.00	0.00
	90th %	0.00	0.00	0.57
	95th %	11.90	9.46	17.63
	99th %	75.38	67.28	84.80
Marine	Mean	7.66	7.16	8.17
	50th %	0.00	0.00	0.00
	90th %	28.15	28.12	29.80
	95th %	53.40	50.34	54.47
	99th %	103.22	92.38	108.94
All Fish	Mean	10.72	10.07	11.37
	50th %	0.00	0.00	0.00
	90th %	41.64	39.80	42.53
	95th %	65.04	64.00	68.55
	99th %	135.60	130.08	146.49

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽²⁾ Estimates are based on 2-day averages.

⁽³⁾ Estimates are projected from a sample of 9,596 individuals of age 18 and older to the population of 190,930,779 individuals of age 18 and older using 4-year combined survey weights.

⁽⁴⁾ The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

⁽⁵⁾ Interval estimates may involve aggregation of variance estimation units when data are too sparse to support estimation of the variance.

^{**:} Percentile intervals were estimated using the percentile bootstrap method with 1,000 bootstrap replications.

SECTION 4.1.3 TABLE 1. AS PREPARED FISH CONSUMPTION ESTIMATES U.S. Population - Shellfish All Individuals

		Grams/person/day		
			90%Inte	erval**
Habitat	Statistic	Estimate	Lower Bound	Upper Bound
Freshwater/Estuarine	Mean	2.03	1.75	2.30
	50th %	0.00	0.00	0.00
	90th %	0.00	0.00	0.00
	95th %	9.56	7.88	10.63
	99th %	59.34	51.47	64.01
Marine	Mean	1.68	1.33	2.03
	50th %	0.00	0.00	0.00
	90th %	0.00	0.00	0.00
	95th %	0.00	0.00	0.00
	99th %	67.86	51.57	84.47
All Fish	Mean	3.70	3.23	4.18
	50th %	0.00	0.00	0.00
	90th %	0.00	0.00	0.00
	95th %	22.63	17.19	26.33
	99th %	90.55	82.88	95.70

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽²⁾ Estimates are based on 2-day averages.

⁽³⁾ Estimates are projected from a sample of 20,607 individuals to the U.S. population of 261,897,236 using 4-year combined survey weights.

⁽⁴⁾ The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

⁽⁵⁾ Interval estimates may involve aggregation of variance estimation units when data are too sparse to support estimation of the variance.

^{**:} Percentile intervals were estimated using the percentile bootstrap method with 1,000 bootstrap replications.

SECTION 4.1.3 TABLE 2. AS PREPARED FISH CONSUMPTION ESTIMATES U.S. Population - Shellfish Individuals of Age 18 and Older

		Grams/person/day		
			90%Int	erval**
Habitat	Statistic	Estimate	Lower Bound	Upper Bound
Freshwater/Estuarine	Mean	2.42	2.08	2.77
	50th %	0.00	0.00	0.00
	90th %	0.00	0.00	0.33
	95th %	12.90	10.88	16.08
	99th %	61.82	54.58	71.67
Marine	Mean	2.13	1.66	2.60
	50th %	0.00	0.00	0.00
	90th %	0.00	0.00	0.00
	95th %	0.00	0.00	2.12
	99th %	83.70	51.71	84.52
All Fish	Mean	4.55	3.93	5.17
	50th %	0.00	0.00	0.00
	90th %	0.00	0.00	5.20
	95th %	32.11	25.64	40.13
	99th %	94.91	86.18	112.47

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽²⁾ Estimates are based on 2-day averages.

⁽³⁾ Estimates are projected from a sample of 9,596 individuals of age 18 and older to the population of 190,930,779 individuals of age 18 and older using 4-year combined survey weights.

⁽⁴⁾ The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

⁽⁵⁾ Interval estimates may involve aggregation of variance estimation units when data are too sparse to support estimation of the variance.

^{**:} Percentile intervals were estimated using the percentile bootstrap method with 1,000 bootstrap replications.

SECTION 4.1.4 TABLE 1. AS PREPARED FISH CONSUMPTION ESTIMATES U.S. Population - Finfish **Low-income Population**

		Grams/person/da	ау	
			90%I	nterval**
Habitat	Statistic	Estimate	Lower Bound	Upper Bound
Freshwater/Estuarine	Mean	2.84	2.04	3.65
	50th %	0.00	0.00	0.00
	90th %	0.00	0.00	0.00
	95th %	5.70	3.36	10.41
	99th %	81.80	68.04	114.48
Marine	Mean	5.39	4.64	6.14
	50th %	0.00	0.00	0.00
	90th %	13.95	9.43	18.84
	95th %	38.52	33.77	43.05
	99th %	88.24	84.35	111.61
All Fish	Mean	8.24	7.04	9.43
	50th %	0.00	0.00	0.00
	90th %	27.90	24.88	29.82
	95th %	55.20	50.33	60.95
	99th %	129.37	108.06	159.54

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽²⁾ Estimates are based on 2-day averages.

⁽³⁾ Estimates are projected from a sample of 5,866 low-income individuals to the low-income U.S. population of 50,196,483 using 4year combined survey weights.

⁽⁴⁾ The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

⁽⁵⁾ Interval estimates may involve aggregation of variance estimation units when data are too sparse to support estimation of the variance.

⁽⁶⁾ Low-income is defined as individuals from households with gross income at or below 130% of the federal poverty threshold.
**: Percentile intervals were estimated using the percentile bootstrap method with 1,000 bootstrap replications.

SECTION 4.1.4 TABLE 2. AS PREPARED FISH CONSUMPTION ESTIMATES U.S. Population - Shellfish **Low-income Population**

		Grams/person/day	,	
			90%Inte	erval**
Habitat	Statistic	Estimate	Lower Bound	Upper Bound
Freshwater/Estuarine	Mean	1.50	1.11	1.90
	50th %	0.00	0.00	0.00
	90th %	0.00	0.00	0.00
	95th %	1.55	0.00	1.66
	99th %	49.78	39.01	74.18
Marine	Mean	1.58	0.34	2.82
	50th %	0.00	0.00	0.00
	90th %	0.00	0.00	0.00
	95th %	0.00	0.00	0.00
	99th %	78.49	17.91	84.47
All Fish	Mean	3.09	1.79	4.39
	50th %	0.00	0.00	0.00
	90th %	0.00	0.00	0.00
	95th %	11.12	3.08	32.11
	99th %	86.00	75.85	91.60

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽²⁾ Estimates are based on 2-day averages.

⁽³⁾ Estimates are projected from a sample of 5,866 low-income individuals to the low-income U.S. population of 50,196,483 using 4year combined survey weights.

⁽⁴⁾ The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

⁽⁵⁾ Interval estimates may involve aggregation of variance estimation units when data are too sparse to support estimation of the variance.

⁽⁶⁾ Low-income is defined as individuals from households with gross income at or below 130% of the federal poverty threshold.
**: Percentile intervals were estimated using the percentile bootstrap method with 1,000 bootstrap replications.

SECTION 4.1.4 TABLE 3. AS PREPARED FISH CONSUMPTION ESTIMATES U.S. Population - Finfish and Shellfish **Low-income Population**

		Grams/person/day		
			90%	Interval**
Habitat	Statistic	Estimate	Lower Bound	Upper Bound
Freshwater/Estuarine	Mean	4.35	3.43	5.27
	50th %	0.00	0.00	0.00
	90th %	1.66	1.64	2.97
	95th %	22.25	20.36	29.45
	99th %	107.60	84.08	130.08
Marine	Mean	6.97	5.57	8.38
	50th %	0.00	0.00	0.00
	90th %	24.06	16.38	28.12
	95th %	51.00	39.11	76.45
	99th %	106.96	89.16	114.92
All Fish	Mean	11.32	9.66	12.99
	50th %	0.00	0.00	0.00
	90th %	39.89	33.16	48.83
	95th %	79.38	69.27	86.13
	99th %	149.76	130.08	170.95

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽²⁾ Estimates are based on 2-day averages.

⁽³⁾ Estimates are projected from a sample of 5,866 low-income individuals to the low-income U.S. population of 50,196,483 using 4year combined survey weights.

⁽⁴⁾ The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

⁽⁵⁾ Interval estimates may involve aggregation of variance estimation units when data are too sparse to support estimation of the variance.

⁽⁶⁾ Low-income is defined as individuals from households with gross income at or below 130% of the federal poverty threshold.
**: Percentile intervals were estimated using the percentile bootstrap method with 1,000 bootstrap replications.

SECTION 4.1.5 TABLE 1. AS PREPARED FISH CONSUMPTION ESTIMATES
U.S. Population - Finfish
Alternate Habitat

	Grams/person/day								
			90%1	nterval**					
Habitat	Statistic	Estimate	Lower Bound	Upper Bound					
Freshwater	Mean	0.87	0.72	1.02					
	50th %	0.00	0.00	0.00					
	90th %	0.00	0.00	0.00					
	95th %	0.02	0.00	0.02					
	99th %	32.07	27.47	37.52					
Estuarine/Marine	Mean	8.26	7.74	8.77					
	50th %	0.00	0.00	0.00					
	90th %	29.68	28.27	32.12					
	95th %	56.15	55.81	56.32					
	99th %	110.84	106.35	115.73					
All Fish	Mean	9.12	8.58	9.67					
	50th %	0.00	0.00	0.00					
	90th %	34.83	31.41	36.62					
	95th %	59.84	57.54	61.63					
	99th %	126.30	120.58	130.08					

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽²⁾ Estimates are based on 2-day averages.

⁽³⁾ Estimates are projected from a sample of 20,607 individuals to the U.S. population of 261,897,236 using 4-year combined survey weights.

⁽⁴⁾ The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

⁽⁵⁾ Interval estimates may involve aggregation of variance estimation units when data are too sparse to support estimation of the variance.

^{**:} Percentile intervals were estimated using the percentile bootstrap method with 1,000 bootstrap replications.

SECTION 4.1.5 TABLE 2. AS PREPARED FISH CONSUMPTION ESTIMATES U.S. Population - Shellfish Alternate Habitat

	Grams/person/day								
			90%	Interval**					
Habitat	Statistic	Estimate	Lower Bound	Upper Bound					
Freshwater	Mean	0.01	0.00	0.02					
	50th %	0.00	0.00	0.00					
	90th %	0.00	0.00	0.00					
	95th %	0.00	0.00	0.00					
	99th %	0.00	0.00	0.00					
Estuarine/Marine	Mean	3.70	3.22	4.17					
	50th %	0.00	0.00	0.00					
	90th %	0.00	0.00	0.00					
	95th %	22.63	17.19	26.33					
	99th %	87.36	79.39	94.24					
All Fish	Mean	3.70	3.23	4.18					
	50th %	0.00	0.00	0.00					
	90th %	0.00	0.00	0.00					
	95th %	22.63	17.19	26.33					
	99th %	90.55	82.88	95.70					

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽²⁾ Estimates are based on 2-day averages.

⁽³⁾ Estimates are projected from a sample of 20,607 individuals to the U.S. population of 261,897,236 using 4-year combined survey weights.

⁽⁴⁾ The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

⁽⁵⁾ Interval estimates may involve aggregation of variance estimation units when data are too sparse to support estimation of the variance.

^{**:} Percentile intervals were estimated using the percentile bootstrap method with 1,000 bootstrap replications.

SECTION 4.1.5 TABLE 3. AS PREPARED FISH CONSUMPTION ESTIMATES U.S. Population - Finfish and Shellfish Alternate Habitat

	Grams/person/day								
			90%Inte	erval**					
Habitat	Statistic	Estimate	Lower Bound	Upper Bound					
Freshwater	Mean	0.88	0.73	1.02					
	50th %	0.00	0.00	0.00					
	90th %	0.00	0.00	0.00					
	95th %	0.02	0.00	0.03					
	99th %	32.09	27.47	37.52					
Estuarine/Marine	Mean	11.95	11.19	12.72					
	50th %	0.00	0.00	0.00					
	90th %	44.99	42.75	46.19					
	95th %	74.19	71.44	76.45					
	99th %	146.14	139.00	152.03					
All Fish	Mean	12.83	12.05	13.61					
	50th %	0.00	0.00	0.00					
	90th %	48.19	46.18	49.89					
	95th %	78.98	74.62	83.25					
	99th %	153.17	145.88	160.92					

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽²⁾ Estimates are based on 2-day averages.

⁽³⁾ Estimates are projected from a sample of 20,607 individuals to the U.S. population of 261,897,236 using 4-year combined survey weights.

⁽⁴⁾ The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

⁽⁵⁾ Interval estimates may involve aggregation of variance estimation units when data are too sparse to support estimation of the variance.

^{**:} Percentile intervals were estimated using the percentile bootstrap method with 1,000 bootstrap replications.

SECTION 4.1.6 TABLE 1. AS PREPARED FISH CONSUMPTION ESTIMATES

U.S. Population - Mean Consumption by Species within Habitat

Females of Age 14 and Younger

	Habitat Species	stimated Mean	Habitat	Species	Estimated Mean Grams/person/day	Habitat		Estimated Mean rams/person/day
Estuarine	Shrimp	0.43624	Marine	Ocean Perch	0.07833*	All Species	Trout, mixed sp. (Estuarine)	
	Crab (Estuarine)	0.12652*	(con't.)	Sea Bass	0.04055*	(con't.)	Trout, mixed sp. (Freshwate	
	Catfish (Estuarine)	0.12642*		Scallop (Marine)	0.03934*		Perch (Estuarine)	0.05097*
	Flounder	0.12074*		Mackerel	0.03136*		Perch (Freshwater)	0.05097*
	Flatfish (Estuarine)	0.07679*		Pompano	0.02383*		Trout	0.04770*
	Trout, mixed sp. (Estuarine)	0.05232*		Flatfish (Marine)	0.01438*		Sea Bass	0.04055*
	Perch (Estuarine)	0.05097*		Porgy	0.01382*		Scallop (Marine)	0.03934*
	Croaker	0.03920*		Lobster	0.01115*		Croaker	0.03920*
	Mullet	0.02218*		Halibut	0.00521*		Mackerel	0.03136*
	Oyster	0.02027*		Sardine	0.00519*		Pompano	0.02383*
	Salmon (Estuarine)	0.01581*		Swordfish	0.00386*		Mullet	0.02218*
	Herring	0.01378*		Squid	0.00361*		Oyster	0.02027*
	Rockfish	0.00691*		Whitefish (Marine)	0.00339*		Salmon (Estuarine)	0.01581*
	Anchovy	0.00522*		Mussels	0.00154*		Flatfish (Marine)	0.01438*
	Clam (Estuarine)	0.00389*		Snapper	0.00009*		Porgy	0.01382*
	Scallop (Estuarine)	0.00027*					Herring	0.01378*
			Unknown	Fish	0.38095		Lobster	0.01115*
Freshwater	Catfish (Freshwater)	0.12642*		Seafood	0.00047*		Rockfish	0.00691*
	Trout, mixed sp. (Freshwater)	0.05232*					Carp	0.00608*
	Perch (Freshwater)	0.05097*	All Species	Tuna	1.40988		Anchovy	0.00522*
	Trout	0.04770*		Cod	0.57052		Halibut	0.00521*
	Carp	0.00608*		Shrimp	0.43624		Sardine	0.00519*
	Cisco	0.00366*		Fish	0.38095		Clam (Estuarine)	0.00389*
	Whitefish (Freshwater)	0.00339*		Salmon (Marine)	0.31835*		Swordfish	0.00386*
	Pike	0.00255*		Pollock	0.31789*		Cisco	0.00366*
	Salmon (Freshwater)	0.00017*		Clam (Marine)	0.14529*		Squid	0.00361*
				Crab (Marine)	0.14365*		Whitefish (Freshwater)	0.00339*
Marine	Tuna	1.40988		Crab (Estuarine)	0.12652*		Whitefish (Marine)	0.00339*
	Cod	0.57052		Catfish (Estuarine)	0.12642*		Pike	0.00255*
	Salmon (Marine)	0.31835*		Catfish (Freshwater)	0.12642*		Mussels	0.00154*
	Pollock	0.31789*		Flounder	0.12074*		Seafood	0.00047*
	Clam (Marine)	0.14529*		Haddock	0.10034*		Scallop (Estuarine)	0.00027*
	Crab (Marine)	0.14365*		Whiting	0.08056*		Salmon (Freshwater)	0.00017*
	Haddock	0.10034*		Ocean Perch	0.07833*		Snapper	0.00009*
1	Whiting	0.08056*		Flatfish (Estuarine)	0.07679*		r r -	

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽²⁾ Estimates are based on 2-day averages.
(3) Estimates are projected from a sample of 5,182 individuals to the U.S. population of 29,264,187 using 4-year combined survey weights.
(4) The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.
*: The sample size does not meet minimum reporting requirements as described in the "Third Report on Nutrition Monitoring in the United States".

SECTION 4.1.6 TABLE 2. AS PREPARED FISH CONSUMPTION ESTIMATES

U.S. Population - Mean Consumption by Species within Habitat

Females of Age 15 to 44

	Habitat Species Gra	Estimated Mean	Habitat	Species	Estimated Mean Grams/person/day	Habitat	· 	Estimated Mean Grams/person/day
Estuarine	Shrimp	1.79975	Marine	Crab (Marine)	0.18799*	All Species	Pompano	0.14685*
	Catfish (Estuarine)	0.36552*	(con't.)	Scallop (Marine)	0.15755*	(con't.)	Ocean Perch	0.12941*
	Flatfish (Estuarine)	0.32317*		Squid	0.15166*		Porgy	0.12244*
	Flounder	0.17232*		Pompano	0.14685*		Perch (Estuarine)	0.09530*
	Crab (Estuarine)	0.16558*		Ocean Perch	0.12941*		Perch (Freshwater)	0.09530*
	Perch (Estuarine)	0.09530*		Porgy	0.12244*		Fish	0.09390*
	Trout, mixed sp. (Estuarine)	0.07916*		Whiting	0.08350*		Whiting	0.08350*
	Oyster	0.06087*		Sardine	0.08130*		Sardine	0.08130*
	Croaker	0.04853*		Flatfish (Marine)	0.06051*		Trout, mixed sp. (Estuarine	
	Mullet	0.04625*		Sea Bass	0.05865*		Trout, mixed sp. (Freshwat	
	Salmon (Estuarine)	0.04172*		Mackerel	0.03120*		Oyster	0.06087*
	Anchovy	0.03812*		Mussels	0.01907*		Flatfish (Marine)	0.06051*
	Rockfish	0.03504*		Halibut	0.01366*		Carp	0.06010*
	Herring	0.02833*		Conch	0.00689*		Sea Bass	0.05865*
	Clam (Estuarine)	0.01726*		Snapper	0.00679*		Croaker	0.04853*
	Eel	0.00202*		Whitefish (Marine)	0.00061*		Mullet	0.04625*
	Scallop (Estuarine)	0.00106*					Salmon (Estuarine)	0.04172*
	Sturgeon (Estuarine)	0.00056*	Unknown	Fish	0.09390*		Anchovy	0.03812*
				Seafood	0.00322*		Rockfish	0.03504*
Freshwater	Catfish (Freshwater)	0.36552*					Mackerel	0.03120*
	Trout	0.24246*	All Species	Tuna	2.62369		Herring	0.02833*
	Perch (Freshwater)	0.09530*	-	Shrimp	1.79975		Mussels	0.01907*
	Trout, mixed sp. (Freshwater)	0.07916*		Cod	0.90879*		Clam (Estuarine)	0.01726*
	Carp	0.06010*		Salmon (Marine)	0.83997*		Halibut	0.01366*
	Pike	0.00787*		Clam (Marine)	0.64409*		Pike	0.00787*
	Cisco	0.00106*		Catfish (Estuarine)	0.36552*		Conch	0.00689*
	Whitefish (Freshwater)	0.00061*		Catfish (Freshwater)	0.36552*		Snapper	0.00679*
	Sturgeon (Freshwater)	0.00056*		Flatfish (Estuarine)	0.32317*		Seafood	0.00322*
	Salmon (Freshwater)	0.00044*		Lobster	0.27145*		Eel	0.00202*
	•			Pollock	0.25225*		Scallop (Estuarine)	0.00106*
Marine	Tuna	2.62369		Trout	0.24246*		Cisco	0.00106*
	Cod	0.90879*		Haddock	0.24170*		Whitefish (Freshwater)	0.00061*
	Salmon (Marine)	0.83997*		Crab (Marine)	0.18799*		Whitefish (Marine)	0.00061*
	Clam (Marine)	0.64409*		Flounder	0.17232*		Sturgeon (Estuarine)	0.00056*
	Lobster	0.27145*		Crab (Estuarine)	0.16558*		Sturgeon (Freshwater)	0.00056*
	Pollock	0.25225*		Scallop (Marine)	0.15755*		Salmon (Freshwater)	0.00044*
	Haddock	0.24170*		Squid	0.15166*		- ()	

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽²⁾ Estimates are based on 2-day averages.

⁽³⁾ Estimates are projected from a sample of 2,332 individuals to the U.S. population of 58,970,270 using 4-year combined survey weights.

⁽⁴⁾ The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

*: The sample size does not meet minimum reporting requirements as described in the "Third Report on Nutrition Monitoring in the United States".

SECTION 4.1.6 TABLE 3. AS PREPARED FISH CONSUMPTION ESTIMATES

U.S. Population - Mean Consumption by Species within Habitat

Females of Age 45 and Older

	Habitat Species	stimated Mean	Habitat	Species	Estimated Mean Grams/person/day	Habitat	·	Estimated Mean Grams/person/day
Estuarine	Shrimp	1.36390	Marine	Pollock	0.27192*	All Species	Carp	0.18062*
	Flounder	0.87864*	(con't.)	Swordfish	0.20097*	(con't.)	Fish	0.17803*
	Catfish (Estuarine)	0.32047*		Mackerel	0.19221*		Crab (Estuarine)	0.16509*
	Herring	0.23283*		Crab (Marine)	0.18744*		Trout	0.16278*
	Flatfish (Estuarine)	0.23150*		Ocean Perch	0.15961*		Ocean Perch	0.15961*
	Crab (Estuarine)	0.16509*		Scallop (Marine)	0.15056*		Scallop (Marine)	0.15056*
	Perch (Estuarine)	0.10831*		Lobster	0.14065*		Lobster	0.14065*
	Croaker	0.09846*		Squid	0.11659*		Squid	0.11659*
	Salmon (Estuarine)	0.07612		Snapper	0.11452*		Snapper	0.11452*
	Oyster	0.07289*		Sea Bass	0.08798*		Perch (Estuarine)	0.10831*
	Rockfish	0.05097*		Halibut	0.08743*		Perch (Freshwater)	0.10831*
	Trout, mixed sp. (Estuarine)	0.04023*		Mussels	0.06865*		Croaker	0.09846*
	Clam (Estuarine)	0.03115*		Sardine	0.05269*		Sea Bass	0.08798*
	Anchovy	0.01891*		Flatfish (Marine)	0.04334*		Halibut	0.08743*
	Mullet	0.01404*		Whitefish (Marine)	0.04176*		Pike	0.07948*
	Smelts (Estuarine)	0.01394*		Pompano	0.03550*		Salmon (Estuarine)	0.07612
	Smelts, Rainbow (Estuarine)	0.00212*		Smelts (Marine)	0.01394*		Oyster	0.07289*
	Scallop (Estuarine)	0.00102*					Mussels	0.06865*
			Unknown	Fish	0.17803*		Sardine	0.05269*
Freshwater	Catfish (Freshwater)	0.32047*		_			Rockfish	0.05097*
	Carp	0.18062*	All Species	Tuna	3.35218		Flatfish (Marine)	0.04334*
	Trout	0.16278*		Salmon (Marine)	1.53248		Whitefish (Freshwater)	0.04176*
	Perch (Freshwater)	0.10831*		Shrimp	1.36390		Whitefish (Marine)	0.04176*
	Pike	0.07948*		Cod	1.35627*		Trout, mixed sp. (Estuarine	
	Whitefish (Freshwater)	0.04176*		Clam (Marine)	1.16221*		Trout, mixed sp. (Freshwat	
	Trout, mixed sp. (Freshwater)	0.04023*		Flounder	0.87864*		Pompano	0.03550*
	Cisco	0.00350*		Porgy	0.61332*		Clam (Estuarine)	0.03115*
	Smelts, Rainbow (Freshwater)	0.00212*		Haddock	0.52178*		Anchovy	0.01891*
	Salmon (Freshwater)	0.00080		Catfish (Estuarine)	0.32047*		Mullet	0.01404*
l	_	0.05040		Catfish (Freshwater)	0.32047*		Smelts (Estuarine)	0.01394*
Marine	Tuna	3.35218		Whiting	0.28532*		Smelts (Marine)	0.01394*
	Salmon (Marine)	1.53248		Pollock	0.27192*		Cisco	0.00350*
	Cod	1.35627*		Herring	0.23283*		Smelts, Rainbow (Estuarin	
	Clam (Marine)	1.16221*		Flatfish (Estuarine)	0.23150*		Smelts, Rainbow	0.00212*
	Porgy	0.61332*		Swordfish	0.20097*		Scallop (Estuarine)	0.00102*
	Haddock	0.52178*		Mackerel	0.19221*		Salmon (Freshwater)	0.00080
	Whiting	0.28532*		Crab (Marine)	0.18744*			

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽²⁾ Estimates are based on 2-day averages.

⁽³⁾ Estimates are projected from a sample of 2,654 individuals to the U.S. population of 45,695,152 using 4-year combined survey weights.

⁽⁴⁾ The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

*: The sample size does not meet minimum reporting requirements as described in the "Third Report on Nutrition Monitoring in the United States".

SECTION 4.1.6 TABLE 4. AS PREPARED FISH CONSUMPTION ESTIMATES U.S. Population - Mean Consumption by Species within Habitat All Females

Flatfi Crab Herri Perc Croa Trou Oyst Salm Rock Mulle Anch Clarn Sme Eel Scall Sme Sturg		1.35311			Grams/person/day	Habitat	•	rams/person/day
Catfi Flatfi Crab Herri Perc Croa Trou Oyst Salm Rock Mulle Anch Clam Sme Eel Scall Sme Sturg			Marine	Crab (Marine)	0.17811	All Species	Scallop (Marine)	0.12934*
Flatfi Crab Herri Perc Croa Trou Oyst Salm Rock Mulle Anch Clarn Sme Eel Scall Sme Sturg	ish (Estuarine)	0.40204*	(con't.)	Lobster	0.16995*	(con't.)	Ocean Perch	0.12855*
Crab Herri Perc Croa Trou Oyst Salm Rock Mulle Anch Clam Sme Eel Scall Sme Sturg		0.29790		Whiting	0.15172		Squid	0.10735*
Herri Perc Croa Trou Oyst Salm Rock Mulle Anch Clarm Sme Eel Scall Sme Sturg	fish (Estuarine)	0.23806		Scallop (Marine)	0.12934*		Herring	0.09492*
Perc Croa Trou Oyst Salm Rock Mulle Anch Clam Sme Eel Scall Sme Sturg	o (Estuarine)	0.15688		Ocean Perch	0.12855*		Perch (Estuarine)	0.09005*
Croa Trou Oyst Salm Rock Mulle Anch Clam Sme Eel Scall Sme Sturg		0.09492*		Squid	0.10735*		Perch (Freshwater)	0.09005*
Trou Oyst Salm Rock Mulle Anch Clam Sme Eel Scall Sme Sturg	ch (Estuarine)	0.09005*		Mackerel	0.08617*		Carp	0.08941*
Oyst Salir Rock Mulle Anct Clar Sme Eel Scall Sme Sturg		0.06353*		Pompano	0.08198*		Mackerel	0.08617*
Salm Rock Mulle Anch Clam Sme Eel Scall Sme Sturg	ıt, mixed sp. (Estuarine)	0.06001*		Swordfish	0.06941*		Pompano	0.08198*
Rock Mulle Anct Clam Sme Eel Scall Sme Sturg		0.05610*		Sea Bass	0.06470*		Swordfish	0.06941*
Mulle Anch Clarr Sme Eel Scall Sme Sturg	non (Estuarine)	0.04780		Sardine	0.05491*		Sea Bass	0.06470*
Anch Clam Sme Eel Scall Sme Sturg	kfish	0.03433*		Flatfish (Marine)	0.04457		Croaker	0.06353*
Clam Sme Eel Scall Sme Sturg Freshwater Catfi	et	0.03000*		Snapper	0.04208*		Trout, mixed sp. (Estuarine	0.06001*
Sme Eel Scall Sme Sturg	hovy	0.02438*		Halibut	0.03698*		Trout, mixed sp. (Freshwate	er) 0.06001*
Eel Scall Sme Sturg Freshwater Catfi	n (Éstuarine)	0.01908		Mussels	0.03215*		Oyster	0.05610*
Scall Sme Sturg	elts (Estuarine)	0.00476*		Whitefish (Marine)	0.01526*		Sardine	0.05491*
Sme Sturg Freshwater Catfi	,	0.00089*		Smelts (Marine)	0.00476*		Salmon (Estuarine)	0.04780
Sme Sturg Freshwater Catfi	llop (Estuarine)	0.00087*		Conch `	0.00303*		Flatfish (Marine)	0.04457
Freshwater Catfi	elts, Rainbow (Estuarine)	0.00072*					Snapper	0.04208*
Freshwater Catfi	geon (Estuarine)	0.00025*	Unknown	Fish	0.18532		Halibut	0.03698*
	,			Seafood	0.00152*		Rockfish	0.03433*
	ish (Freshwater)	0.29790					Mussels	0.03215*
Trou		0.17272*	All Species	Tuna	2.60702		Pike	0.03114*
	ch (Freshwater)	0.09005*	р	Shrimp	1.35311		Mullet	0.03000*
Carp		0.08941*		Cod	0.98755		Anchovy	0.02438*
	ut, mixed sp. (Freshwater)	0.06001*		Salmon (Marine)	0.96227		Clam (Estuarine)	0.01908
Pike		0.03114*		Clam (Marine)	0.71187		Whitefish (Freshwater)	0.01526*
White	tefish (Freshwater)	0.01526*		Flounder	0.40204*		Whitefish (Marine)	0.01526*
Cisco		0.00246*		Haddock	0.30637*		Smelts (Estuarine)	0.00476*
	elts. Rainbow (Freshwater)	0.00072*		Catfish (Estuarine)	0.29790		Smelts (Marine)	0.00476*
	non (Freshwater)	0.00072		Catfish (Freshwater)	0.29790		Conch	0.00303*
	geon (Freshwater)	0.00025*		Pollock	0.27330		Cisco	0.00246*
Otars	goon (i roomwater)	0.00020		Porgy	0.26619*		Seafood	0.00152*
Marine Tuna	а	2.60702		Flatfish (Estuarine)	0.23806		Eel	0.00089*
Cod		0.98755		Fish	0.18532		Scallop (Estuarine)	0.00087*
	non (Marine)	0.96227		Crab (Marine)	0.17811		Smelts, Rainbow (Estuarine	
	n (Marine)	0.71187		Trout	0.17272*		Smelts, Rainbow (Estadinic	0.00072*
Hado		0.30637*		Lobster	0.16995*		Salmon (Freshwater)	0.00072
Pollo		0.27330		Crab (Estuarine)	0.15688		Sturgeon (Estuarine)	0.00031
Porg		0.26619*		Whiting	0.15172		Sturgeon (Freshwater)	0.00025*

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII). (2) Estimates are based on 2-day averages.

⁽²⁾ Estimates are projected from a sample of 10,168 individuals to the U.S. population of 133,929,609 using 4-year combined survey weights.

(4) The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

*: The sample size does not meet minimum reporting requirements as described in the "Third Report on Nutrition Monitoring in the United States".

SECTION 4.1.6 TABLE 5. AS PREPARED FISH CONSUMPTION ESTIMATES

U.S. Population - Mean Consumption by Species within Habitat

Males of Age 14 and Younger

	Habitat Species Gra	Estimated Mean	Habitat	Species	Estimated Mean Grams/person/day	Habitat		Estimated Mean Grams/person/day
Estuarine	Shrimp	0.75514	Marine	Porgy	0.11758*	All Species	Perch (Estuarine)	0.07402*
	Flounder	0.22088*	(con't.)	Sea Bass	0.11696*	(con't.)	Perch (Freshwater)	0.07402*
	Catfish (Estuarine)	0.19129*		Pompano	0.07986*		Ocean Perch	0.06935*
	Flatfish (Estuarine)	0.11359*		Crab (Marine)	0.07435*		Scallop (Marine)	0.06929*
	Perch (Estuarine)	0.07402*		Ocean Perch	0.06935*		Crab (Estuarine)	0.06548*
	Crab (Estuarine)	0.06548*		Scallop (Marine)	0.06929*		Swordfish	0.06303*
	Croaker	0.03882*		Swordfish	0.06303*		Trout	0.05568*
	Oyster	0.02511*		Mackerel	0.02538*		Croaker	0.03882*
	Rockfish	0.02440*		Lobster	0.02444*		Pike	0.03128*
	Trout, mixed sp. (Estuarine)	0.01531*		Flatfish (Marine)	0.02127*		Mackerel	0.02538*
	Salmon (Estuarine)	0.01245*		Squid	0.00794*		Oyster	0.02511*
	Clam (Estuarine)	0.00861*		Mussels	0.00750*		Lobster	0.02444*
	Mullet	0.00836*		Snails (Marine)	0.00675*		Rockfish	0.02440*
	Anchovy	0.00375*		Whitefish (Marine)	0.00393*		Flatfish (Marine)	0.02127*
	Herring	0.00173*		Snapper	0.00370*		Trout, mixed sp. (Estuarine	e) 0.01531*
	Scallop (Estuarine)	0.00047*		Halibut	0.00232*		Trout, mixed sp. (Freshwat	
	Sturgeon (Estuarine)	0.00001*					Salmon (Estuarine)	0.01245*
ĺ	g (=		Unknown	Fish	0.38849		Clam (Estuarine)	0.00861*
Freshwater	Catfish (Freshwater)	0.19129*		Seafood	0.00165*		Mullet	0.00836*
	Perch (Freshwater)	0.07402*					Squid	0.00794*
	Trout	0.05568*	All Species	Tuna	1.62876		Mussels	0.00750*
	Pike	0.03128*		Cod	0.75619		Snails (Freshwater)	0.00675*
	Trout, mixed sp. (Freshwater)	0.01531*		Shrimp	0.75514		Snails (Marine)	0.00675*
	Snails (Freshwater)	0.00675*		Fish	0.38849		Carp	0.00518*
	Carp	0.00518*		Clam (Marine)	0.32120*		Whitefish (Freshwater)	0.00393*
	Whitefish (Freshwater)	0.00393*		Salmon (Marine)	0.25062*		Whitefish (Marine)	0.00393*
	Cisco	0.00298*		Flounder	0.22088*		Anchovy	0.00375*
	Salmon (Freshwater)	0.00230		Catfish (Estuarine)	0.19129*		Snapper	0.00370*
	Sturgeon (Freshwater)	0.00013		Catfish (Freshwater)	0.19129*		Cisco	0.00298*
	Stargeon (Freshwater)	0.00001		Pollock	0.17829*		Halibut	0.00230*
Marine	Tuna	1.62876	1	Whiting	0.17829		Herring	0.00232
waine	Cod	0.75619	1	Haddock	0.13593		Seafood	0.00173
	Clam (Marine)	0.73019		Porgy	0.12560		Scallop (Estuarine)	0.00165
	Salmon (Marine)	0.32120		Sea Bass	0.11756 0.11696*		Salmon (Freshwater)	0.00047
	Pollock	0.25062	1	Flatfish (Estuarine)	0.11359*		Sturgeon (Estuarine)	0.00013
		0.17829**	1		0.11359" 0.07986*			
	Whiting			Pompano			Sturgeon (Freshwater)	0.00001*
	Haddock	0.12580*		Crab (Marine)	0.07435*			

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽²⁾ Estimates are based on 2-day averages.
(3) Estimates are projected from a sample of 5,277 individuals to the U.S. population of 30,232,628 using 4-year combined survey weights.

⁽⁴⁾ The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

*: The sample size does not meet minimum reporting requirements as described in the "Third Report on Nutrition Monitoring in the United States".

SECTION 4.1.6 TABLE 6. AS PREPARED FISH CONSUMPTION ESTIMATES

U.S. Population - Mean Consumption by Species within Habitat

Males of Age 15 to 44

	Habitat Species Gran	stimated Mean ms/person/day	Habitat	Species	Estimated Mean Grams/person/day	Habitat	·	Estimated Mean Grams/person/day
Estuarine	Shrimp	2.38408	Marine	Squid	0.18073*	All Species	Fish	0.19355*
	Flounder	0.51422*	(con't.)	Lobster	0.15675*	(con't.)	Perch (Estuarine)	0.19238*
	Flatfish (Estuarine)	0.41069*		Scallop (Marine)	0.15444*		Perch (Freshwater)	0.19238*
	Crab (Estuarine)	0.27575*		Sea Bass	0.14390*		Squid	0.18073*
	Catfish (Estuarine)	0.26515*		Pompano	0.07971*		Lobster	0.15675*
	Oyster	0.25306*		Flatfish (Marine)	0.07689*		Scallop (Marine)	0.15444*
	Perch (Estuarine)	0.19238*		Swordfish	0.04820*		Sea Bass	0.14390*
	Trout, mixed sp. (Estuarine)	0.10411*		Haddock	0.03383*		Trout, mixed sp. (Estuarine	
	Croaker	0.06601*		Mussels	0.02949*		Trout, mixed sp. (Freshwa	
	Herring	0.06400*		Ocean Perch	0.01858*		Trout	0.08968*
	Anchovy	0.05052*		Mackerel	0.01638*		Pompano	0.07971*
	Salmon (Estuarine)	0.04776*		Sardine	0.01070*		Flatfish (Marine)	0.07689*
	Clam (Estuarine)	0.04396*		Halibut	0.00693*		Carp	0.07156*
	Rockfish	0.02944*		Snapper	0.00253*		Croaker	0.06601*
	Mullet	0.02179*		Snails (Marine)	0.00200*		Herring	0.06400*
	Eel	0.00928*					Anchovy	0.05052*
	Scallop (Estuarine)	0.00104*	Unknown	Fish	0.19355*		Swordfish	0.04820*
				Seafood	0.00471*		Salmon (Estuarine)	0.04776*
Freshwater	Catfish (Freshwater)	0.26515*					Clam (Estuarine)	0.04396*
	Perch (Freshwater)	0.19238*	All Species	Tuna	2.88503		Haddock	0.03383*
	Trout, mixed sp. (Freshwater)	0.10411*		Shrimp	2.38408		Mussels	0.02949*
	Trout	0.08968*		Clam (Marine)	1.64047*		Rockfish	0.02944*
	Carp	0.07156*		Cod	1.33319*		Crayfish	0.02543*
	Crayfish	0.02543*		Salmon (Marine)	0.96155*		Mullet	0.02179*
	Snails (Freshwater)	0.00200*		Flounder	0.51422*		Ocean Perch	0.01858*
	Salmon (Freshwater)	0.00050*		Porgy	0.41085*		Mackerel	0.01638*
				Flatfish (Estuarine)	0.41069*		Sardine	0.01070*
Marine	Tuna	2.88503		Pollock `	0.36916*		Eel	0.00928*
	Clam (Marine)	1.64047*		Whiting	0.32395*		Halibut	0.00693*
	Cod	1.33319*		Crab (Marine)	0.31308*		Seafood	0.00471*
	Salmon (Marine)	0.96155*		Crab (Estuarine)	0.27575*		Snapper	0.00253*
	Porgy `	0.41085*		Catfish (Estuarine)	0.26515*		Snails (Freshwater)	0.00200*
	Pollock	0.36916*		Catfish (Freshwater)	0.26515*		Snails (Marine)	0.00200*
	Whiting	0.32395*		Oyster	0.25306*		Scallop (Estuarine)	0.00104*
	Crab (Marine)	0.31308*		Octopus	0.19645*		Salmon (Freshwater)	0.00050*
	Octopus	0.19645*					, , , , , , , , , , , , , , , , , , , ,	

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽²⁾ Estimates are based on 2-day averages.

⁽³⁾ Estimates are projected from a sample of 2,382 individuals to the U.S. population of 59,219,812 using 4-year combined survey weights.

⁽⁴⁾ The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

*: The sample size does not meet minimum reporting requirements as described in the "Third Report on Nutrition Monitoring in the United States".

SECTION 4.1.6 TABLE 7. AS PREPARED FISH CONSUMPTION ESTIMATES

U.S. Population - Mean Consumption by Species within Habitat

Males of Age 45 and Older

	Habitat Species	Estimated Mean	Habitat	Species	Estimated Mean Grams/person/day	Habitat	Species (Estimated Mean Grams/person/day
Estuarine	Shrimp	2.12091	Marine	Ocean Perch	0.22713*	All Species	Crab (Marine)	0.22835*
	Flounder	0.75017*	(con't.)	Pollock	0.22464*	(con't.)	Ocean Perch	0.22713*
	Catfish (Estuarine)	0.72265*		Lobster	0.21815*		Carp	0.22671*
	Flatfish (Estuarine)	0.34603*		Porgy	0.20986*		Pollock	0.22464*
	Croaker	0.24536*		Mussels	0.18901*		Lobster	0.21815*
	Herring	0.20993*		Squid	0.16684*		Herring	0.20993*
	Perch (Estuarine)	0.20890*		Swordfish	0.16471*		Porgy	0.20986*
	Trout, mixed sp. (Estuarine)	0.20278*		Sea Bass	0.12599*		Perch (Estuarine)	0.20890*
	Crab (Estuarine)	0.20112*		Flatfish (Marine)	0.06479*		Perch (Freshwater)	0.20890*
	Oyster	0.18590*		Halibut	0.03909*		Trout, mixed sp. (Estuarine	e) 0.20278*
	Salmon (Estuarine)	0.09457		Octopus	0.03641*		Trout, mixed sp. (Freshwat	er) 0.20278*
	Rockfish	0.04992*		Shark	0.02277*		Crab (Estuarine)	0.20112*
	Clam (Estuarine)	0.04237*		Pompano	0.01477*		Mussels	0.18901*
	Anchovy	0.03701*		Smelts (Marine)	0.01170*		Oyster	0.18590*
	Mullet	0.02447*		Whitefish (Marine)	0.01103*		Squid	0.16684*
	Smelts (Estuarine)	0.01170*		Snapper	0.01039*		Swordfish	0.16471*
	Scallop (Estuarine)	0.00179*		Roe	0.00552*		Sea Bass	0.12599*
				Snails (Marine)	0.00507*		Salmon (Estuarine)	0.09457
Freshwater	Catfish (Freshwater)	0.72265*		()			Pike	0.06831*
	Trout	0.29439*	Unknown	Fish	0.32016*		Flatfish (Marine)	0.06479*
	Carp	0.22671*					Rockfish	0.04992*
	Perch (Freshwater)	0.20890*	All Species	Tuna	3.10292		Clam (Estuarine)	0.04237*
	Trout, mixed sp. (Freshwater)	0.20278*	7 til Opcoloc	Shrimp	2.12091		Halibut	0.03909*
	Pike	0.06831*		Salmon (Marine)	1.90378		Anchovy	0.03701*
	Whitefish (Freshwater)	0.01103*		Clam (Marine)	1.58113*		Octopus	0.03641*
	Snails (Freshwater)	0.00507*		Cod	1.57265		Mullet	0.02447*
	Salmon (Freshwater)	0.00100		Flounder	0.75017*		Shark	0.02277*
	Camion (Freehwater)	0.00100		Catfish (Estuarine)	0.72265*		Pompano	0.01477*
Marine	Tuna	3.10292		Catfish (Freshwater)	0.72265*		Smelts (Estuarine)	0.01477
Marine	Salmon (Marine)	1.90378		Haddock	0.50818*		Smelts (Marine)	0.01170*
	Clam (Marine)	1.58113*		Flatfish (Estuarine)	0.34603*		Whitefish (Freshwater)	0.01170
	Cod	1.57265		Fish	0.32016*		Whitefish (Marine)	0.01103*
	Haddock	0.50818*		Sardine	0.31225*		Snapper	0.01103
	Sardine	0.31225*		Trout	0.29439*		Roe	0.01039
	Scallop (Marine)	0.31225		Scallop (Marine)	0.29439		Snails (Freshwater)	0.00507*
	Mackerel	0.25230*		Mackerel	0.25230*		Snails (Freshwater) Snails (Marine)	0.00507*
	Whiting	0.23343*		Croaker	0.24536*		Scallop (Estuarine)	0.00179*
	Crab (Marine)	0.22835*		Whiting	0.23343*		Salmon (Freshwater)	0.00100

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽²⁾ Estimates are based on 2-day averages.

⁽²⁾ Estimates are projected from a sample of 2,780 individuals to the U.S. population of 38,515,187 using 4-year combined survey weights.

(4) The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

*: The sample size does not meet minimum reporting requirements as described in the "Third Report on Nutrition Monitoring in the United States".

SECTION 4.1.6 TABLE 8. AS PREPARED FISH CONSUMPTION ESTIMATES U.S. Population - Mean Consumption by Species within Habitat All Males

	Habitat Species	estimated Mean	Habitat	Species	Estimated Mean Grams/person/day	Habitat	Species (Estimated Mean Grams/person/day
Estuarine	Shrimp	1.92003	Marine	Scallop (Marine)	0.16779*	All Species	Scallop (Marine)	0.16779*
	Flounder	0.51594*	(con't.)	Lobster	0.14397*	(con't.)	Lobster	0.14397*
	Catfish (Estuarine)	0.38540		Squid	0.13573*		Trout	0.14326*
	Flatfish (Estuarine)	0.32104		Sea Bass	0.13215*		Squid	0.13573*
	Crab (Estuarine)	0.20361		Octopus	0.10187*		Sea Bass	0.13215*
	Oyster	0.17899*		Sardine	0.09893*		Croaker	0.11357*
	Perch (Estuarine)	0.16939*		Ocean Perch	0.09334*		Trout, mixed sp. (Estuarine	
	Croaker	0.11357*		Mackerel	0.08951*		Trout, mixed sp. (Freshwat	er) 0.11283*
	Trout, mixed sp. (Estuarine)	0.11283*		Swordfish	0.08677*		Carp	0.10258*
	Herring	0.09321*		Mussels	0.07231*		Octopus	0.10187*
	Salmon (Estuarine)	0.05351		Pompano	0.06020*		Sardine	0.09893*
	Anchovy	0.03540*		Flatfish (Marine)	0.06011		Ocean Perch	0.09334*
	Clam (Estuarine)	0.03513		Halibut	0.01552*		Herring	0.09321*
	Rockfish	0.03441		Shark	0.00685*		Mackerel	0.08951*
	Mullet	0.01943*		Snapper	0.00517*		Swordfish	0.08677*
	Eel	0.00429*		Whitefish (Marine)	0.00425*		Mussels	0.07231*
	Smelts (Estuarine)	0.00352*		Snails (Marine)	0.00404*		Pompano	0.06020*
	Scallop (Estuarine)	0.00113*		Smelts (Marine)	0.00352*		Flatfish (Marine)	0.06011
	Sturgeon (Estuarine)	0.00000*		Roe	0.00166*		Salmon (Estuarine)	0.05351
	3 (,						Anchovy	0.03540*
Freshwater	Catfish (Freshwater)	0.38540	Unknown	Fish	0.27772		Clam (Estuarine)	0.03513
	Perch (Freshwater)	0.16939*		Seafood	0.00257*		Rockfish	0.03441
	Trout	0.14326*					Pike	0.02795*
	Trout, mixed sp. (Freshwater)	0.11283*	All Species	Tuna	2.65381		Mullet	0.01943*
	Carp	0.10258*		Shrimp	1.92003		Halibut	0.01552*
	Pike	0.02795*		Clam (Marine)	1.31093		Crayfish	0.01177*
	Cravfish	0.01177*		Cod	1.26894		Shark	0.00685*
	Whitefish (Freshwater)	0.00425*		Salmon (Marine)	1.07718		Snapper	0.00517*
	Snails (Freshwater)	0.00404*		Flounder	0.51594*		Eel	0.00429*
	Cisco	0.00071*		Catfish (Estuarine)	0.38540		Whitefish (Freshwater)	0.00425*
	Salmon (Freshwater)	0.00077		Catfish (Freshwater)	0.38540		Whitefish (Marine)	0.00425*
	Sturgeon (Freshwater)	0.00007		Flatfish (Estuarine)	0.32104		Snails (Freshwater)	0.00423
	Oldigeon (Freshwater)	0.00000		Porgy	0.28107*		Snails (Marine)	0.00404*
Marine	Tuna	2.65381		Pollock	0.28057*		Smelts (Estuarine)	0.00352*
Warne	Clam (Marine)	1.31093		Fish	0.27772		Smelts (Marine)	0.00352*
	Cod	1.26894		Whiting	0.25299		Seafood	0.00352*
	Salmon (Marine)	1.07718		Crab (Marine)	0.23233		Roe	0.00257
	Porgy	0.28107*		Crab (Marine)	0.20361		Scallop (Estuarine)	0.00100
	Pollock	0.28057*		Haddock	0.19833*		Cisco	0.00071*
	Whiting	0.25299		Oyster	0.17899*		Salmon (Freshwater)	0.00071
İ	Crab (Marine)	0.23299		Perch (Estuarine)	0.16939*		Sturgeon (Estuarine)	0.00057
	Haddock	0.23118		Perch (Estuarine) Perch (Freshwater)	0.16939* 0.16939*		Sturgeon (Estuarine) Sturgeon (Freshwater)	0.00000*
	Hauduck	0.19033		reitii (riesiiwater)	0.16939		Sturgeon (Freshwater)	0.00000

 ⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).
 (2) Estimates are based on 2-day averages.
 (3) Estimates are projected from a sample of 10,439 individuals to the U.S. population of 127,967,627 using 4-year combined survey weights.
 (4) The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.
 *: The sample size does not meet minimum reporting requirements as described in the "Third Report on Nutrition Monitoring in the United States".

SECTION 4.1.6 TABLE 9. AS PREPARED FISH CONSUMPTION ESTIMATES

U.S. Population - Mean Consumption by Species within Habitat

Individuals of Age 14 and Younger

	Habitat Species Gra	stimated Mean ms/person/day	Habitat	Species	Estimated Mean Grams/person/day	Habitat	•	Estimated Mean Grams/person/day
Estuarine	Shrimp	0.59828	Marine	Sea Bass	0.07938*	All Species	Porgy	0.06654*
	Flounder	0.17163*	(con't.)	Ocean Perch	0.07377*	(con't.)	Perch (Estuarine)	0.06268*
	Catfish (Estuarine)	0.15938*		Porgy	0.06654*		Perch (Freshwater)	0.06268*
	Crab (Estuarine)	0.09550*		Scallop (Marine)	0.05456*		Scallop (Marine)	0.05456*
	Flatfish (Estuarine)	0.09549*		Pompano	0.05230*		Pompano	0.05230*
	Perch (Estuarine)	0.06268*		Swordfish	0.03393*		Trout	0.05176*
	Croaker	0.03901*		Mackerel	0.02832*		Croaker	0.03901*
	Trout, mixed sp. (Estuarine)	0.03351*		Lobster	0.01790*		Swordfish	0.03393*
	Oyster	0.02273*		Flatfish (Marine)	0.01788*		Trout, mixed sp. (Estuarine	
	Rockfish	0.01580*		Squid	0.00581*		Trout, mixed sp. (Freshwat	
	Mullet	0.01516*		Mussels	0.00457*		Mackerel	0.02832*
	Salmon (Estuarine)	0.01410		Halibut	0.00374*		Oyster	0.02273*
	Herring	0.00766*		Whitefish (Marine)	0.00367*		Lobster	0.01790*
	Clam (Estuarine)	0.00629*		Snails (Marine)	0.00343*		Flatfish (Marine)	0.01788*
	Anchovy	0.00447*		Sardine	0.00255*		Pike	0.01715*
	Scallop (Estuarine)	0.00037*		Snapper	0.00193*		Rockfish	0.01580*
	Sturgeon (Estuarine)	0.00001*					Mullet	0.01516*
	,		Unknown	Fish	0.38478		Salmon (Estuarine)	0.01410
Freshwater	Catfish (Freshwater)	0.15938*		Seafood	0.00107*		Herring `	0.00766*
	Perch (Freshwater)	0.06268*					Clam (Estuarine)	0.00629*
	Trout	0.05176*	All Species	Tuna	1.52110		Squid `	0.00581*
	Trout, mixed sp. (Freshwater)	0.03351*	•	Cod	0.66487		Carp	0.00562*
	Pike	0.01715*		Shrimp	0.59828		Mussels	0.00457*
	Carp	0.00562*		Fish	0.38478		Anchovy	0.00447*
	Whitefish (Freshwater)	0.00367*		Salmon (Marine)	0.28393		Halibut	0.00374*
	Snails (Freshwater)	0.00343*		Pollock `	0.24695*		Whitefish (Freshwater)	0.00367*
	Cisco `	0.00332*		Clam (Marine)	0.23468*		Whitefish (Marine)	0.00367*
	Salmon (Freshwater)	0.00015		Flounder	0.17163*		Snails (Freshwater)	0.00343*
	Sturgeon (Freshwater)	0.00001*		Catfish (Estuarine)	0.15938*		Snails (Marine)	0.00343*
	311 (111)			Catfish (Freshwater)	0.15938*		Cisco	0.00332*
Marine	Tuna	1.52110		Haddock	0.11328*		Sardine	0.00255*
	Cod	0.66487		Whiting	0.11022		Snapper	0.00193*
	Salmon (Marine)	0.28393		Crab (Marine)	0.10843*		Seafood	0.00107*
	Pollock	0.24695*		Crab (Estuarine)	0.09550*		Scallop (Estuarine)	0.00037*
	Clam (Marine)	0.23468*		Flatfish (Estuarine)	0.09549*		Salmon (Freshwater)	0.00017
	Haddock	0.11328*		Sea Bass	0.07938*		Sturgeon (Estuarine)	0.00013
	Whiting	0.11020		Ocean Perch	0.07377*		Sturgeon (Freshwater)	0.00001*
	Crab (Marine)	0.11022		Coddin Cion	0.07 07 7		otargeon (i restiwater)	0.00001

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽²⁾ Estimates are based on 2-day averages.

⁽³⁾ Estimates are projected from a sample of 10,459 individuals to the U.S. population of 59,496,815 using 4-year combined survey weights.

⁽⁴⁾ The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

*: The sample size does not meet minimum reporting requirements as described in the "Third Report on Nutrition Monitoring in the United States".

SECTION 4.1.6 TABLE 10. AS PREPARED FISH CONSUMPTION ESTIMATES

U.S. Population - Mean Consumption by Species within Habitat

Individuals of Age 15 to 44

	Habitat Species	stimated Mean ms/person/day	Habitat	Species	Estimated Mean Grams/person/day	Habitat	Species (Estimated Mean Grams/person/day
Estuarine	Shrimp	2.09253	Marine	Whiting	0.20398*	All Species	Scallop (Marine)	0.15599*
	Flatfish (Estuarine)	0.36702	(con't.)	Squid	0.16623*	(con't.)	Perch (Estuarine)	0.14394*
	Flounder	0.34363*		Scallop (Marine)	0.15599*		Perch (Freshwater)	0.14394*
	Catfish (Estuarine)	0.31523*		Haddock	0.13754*		Fish	0.14383*
	Crab (Estuarine)	0.22078*		Pompano	0.11321*		Haddock	0.13754*
	Oyster	0.15717*		Sea Bass	0.10137*		Pompano	0.11321*
	Perch (Estuarine)	0.14394*		Octopus	0.09843*		Sea Bass	0.10137*
	Trout, mixed sp. (Estuarine)	0.09166*		Ocean Perch	0.07387*		Octopus	0.09843*
	Croaker	0.05729*		Flatfish (Marine)	0.06872		Trout, mixed sp. (Estuarine	
	Herring	0.04621*		Sardine	0.04593*		Trout, mixed sp. (Freshwat	er) 0.09166*
	Salmon (Estuarine)	0.04475		Mussels	0.02429*		Ocean Perch	0.07387*
	Anchovy	0.04433*		Swordfish	0.02415*		Flatfish (Marine)	0.06872
	Mullet	0.03400*		Mackerel	0.02377*		Carp	0.06584*
	Rockfish	0.03224*		Halibut	0.01029*		Croaker	0.05729*
	Clam (Estuarine)	0.03064*		Snapper	0.00465*		Herring	0.04621*
	Eel	0.00566*		Conch	0.00344*		Sardine	0.04593*
	Scallop (Estuarine)	0.00105*		Snails (Marine)	0.00100*		Salmon (Estuarine)	0.04475
	Sturgeon (Estuarine)	0.00028*		Whitefish (Marine)	0.00031*		Anchovy	0.04433*
	,			, ,			Mullet	0.03400*
Freshwater	Catfish (Freshwater)	0.31523*	Unknown	Fish	0.14383*		Rockfish	0.03224*
	Trout	0.16591*		Seafood	0.00397*		Clam (Estuarine)	0.03064*
	Perch (Freshwater)	0.14394*					Mussels	0.02429*
	Trout, mixed sp. (Freshwater)	0.09166*	All Species	Tuna	2.75464		Swordfish	0.02415*
	Carp	0.06584*	•	Shrimp	2.09253		Mackerel	0.02377*
	Crayfish	0.01274*		Clam (Marine)	1.14333*		Crayfish	0.01274*
	Pike	0.00393*		Cod `	1.12144		Halibut	0.01029*
	Snails (Freshwater)	0.00100*		Salmon (Marine)	0.90089		Eel	0.00566*
	Cisco	0.00053*		Flatfish (Estuarine)	0.36702		Snapper	0.00465*
	Salmon (Freshwater)	0.00047		Flounder	0.34363*		Seafood	0.00397*
	Whitefish (Freshwater)	0.00031*		Catfish (Estuarine)	0.31523*		Pike	0.00393*
	Sturgeon (Freshwater)	0.00028*		Catfish (Freshwater)	0.31523*		Conch	0.00344*
	,			Pollock `	0.31083*		Scallop (Estuarine)	0.00105*
Marine	Tuna	2.75464		Porgy	0.26695*		Snails (Freshwater)	0.00100*
	Clam (Marine)	1.14333*		Crab (Marine)	0.25067*		Snails (Marine)	0.00100*
	Cod	1.12144		Crab (Estuarine)	0.22078*		Cisco `	0.00053*
	Salmon (Marine)	0.90089		Lobster	0.21398*		Salmon (Freshwater)	0.00047
	Pollock `	0.31083*		Whiting	0.20398*		Whitefish (Freshwater)	0.00031*
	Porgy	0.26695*		Squid	0.16623*		Whitefish (Marine)	0.00031*
	Crab (Marine)	0.25067*		Trout	0.16591*		Sturgeon (Estuarine)	0.00028*
	Lobster	0.21398*		Oyster	0.15717*		Sturgeon (Freshwater)	0.00028*

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽²⁾ Estimates are based on 2-day averages.

⁽³⁾ Estimates are projected from a sample of 4,714 individuals to the U.S. population of 118,190,082 using 4-year combined survey weights.

(4) The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

^{*:} The sample size does not meet minimum reporting requirements as described in the "Third Report on Nutrition Monitoring in the United States".

SECTION 4.1.6 TABLE 11. AS PREPARED FISH CONSUMPTION ESTIMATES

U.S. Population - Mean Consumption by Species within Habitat

Individuals of Age 45 and Older

	Habitat Species	stimated Mean	Habitat	Species	Estimated Mean Grams/person/day	Habitat	Species (Estimated Mean Grams/person/day
Estuarine	Shrimp	1.71013	Marine	Crab (Marine)	0.20615*	All Species	Scallop (Marine)	0.20319*
	Flounder	0.81988*	(con't.)	Scallop (Marine)	0.20319*	(con't.)	Carp	0.20170*
	Catfish (Estuarine)	0.50441		Ocean Perch	0.19049*		Ocean Perch	0.19049*
	Flatfish (Estuarine)	0.28388		Swordfish	0.18439*		Swordfish	0.18439*
	Herring	0.22235*		Lobster	0.17610*		Crab (Estuarine)	0.18157*
	Crab (Estuarine)	0.18157*		Sardine	0.17140*		Lobster	0.17610*
	Croaker	0.16564*		Squid	0.13957*		Sardine	0.17140*
	Perch (Estuarine)	0.15432*		Mussels	0.12370*		Croaker	0.16564*
	Oyster	0.12458*		Sea Bass	0.10536*		Perch (Estuarine)	0.15432*
	Trout, mixed sp. (Estuarine)	0.11458*		Snapper	0.06689*		Perch (Freshwater)	0.15432*
	Salmon (Estuarine)	0.08456		Halibut	0.06532*		Squid	0.13957*
	Rockfish	0.05049*		Flatfish (Marine)	0.05315		Oyster	0.12458*
	Clam (Estuarine)	0.03628		Whitefish (Marine)	0.02771*		Mussels	0.12370*
	Anchovy	0.02718*		Pompano	0.02602*		Trout, mixed sp. (Estuarine	e) 0.11458*
	Mullet	0.01881*		Octopus	0.01665*		Trout, mixed sp. (Freshwat	ter) 0.11458*
	Smelts (Estuarine)	0.01292*		Smelts (Marine)	0.01292*		Sea Bass	0.10536*
	Scallop (Estuarine)	0.00137*		Shark `	0.01041*		Salmon (Estuarine)	0.08456
	Smelts, Rainbow (Estuarine)	0.00115*		Roe	0.00253*		Pike `	0.07437*
	,			Snails (Marine)	0.00232*		Snapper	0.06689*
Freshwater	Catfish (Freshwater)	0.50441		,			Halibut	0.06532*
	Trout	0.22297*	Unknown	Fish	0.24304*		Flatfish (Marine)	0.05315
	Carp	0.20170*					Rockfish	0.05049*
	Perch (Freshwater)	0.15432*	All Species	Tuna	3.23817		Clam (Estuarine)	0.03628
	Trout, mixed sp. (Freshwater)	0.11458*		Shrimp	1.71013		Whitefish (Freshwater)	0.02771*
	Pike	0.07437*		Salmon (Marine)	1.70230		Whitefish (Marine)	0.02771*
	Whitefish (Freshwater)	0.02771*		Cod	1.45523		Anchovy	0.02718*
	Snails (Freshwater)	0.00232*		Clam (Marine)	1.35381		Pompano	0.02602*
	Cisco	0.00190*		Flounder	0.81988*		Mullet	0.01881*
	Smelts, Rainbow (Freshwater)	0.00115*		Haddock	0.51556*		Octopus	0.01665*
	Salmon (Freshwater)	0.00089		Catfish (Estuarine)	0.50441		Smelts (Estuarine)	0.01292*
				Catfish (Freshwater)	0.50441		Smelts (Marine)	0.01292*
Marine	Tuna	3.23817		Porgy	0.42879*		Shark	0.01041*
	Salmon (Marine)	1.70230		Flatfish (Estuarine)	0.28388		Roe	0.00253*
	Cod	1.45523		Whiting	0.26159		Snails (Freshwater)	0.00232*
	Clam (Marine)	1.35381		Pollock	0.25030*		Snails (Marine)	0.00232*
	Haddock	0.51556*		Fish	0.24304*		Cisco	0.00190*
	Porgy	0.42879*		Trout	0.22297*		Scallop (Estuarine)	0.00137*
	Whiting	0.26159		Herring	0.22235*		Smelts, Rainbow (Estuarin	
	Pollock	0.25030*		Mackerel	0.21969*		Smelts. Rainbow	0.00115*
	Mackerel	0.21969*		Crab (Marine)	0.20615*		Salmon (Freshwater)	0.00089

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽²⁾ Estimates are based on 2-day averages.

⁽³⁾ Estimates are projected from a sample of 5,434 individuals to the U.S. population of 84,210,339 using 4-year combined survey weights.

(4) The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

^{*:} The sample size does not meet minimum reporting requirements as described in the "Third Report on Nutrition Monitoring in the United States".

SECTION 4.1.6 TABLE 12. AS PREPARED FISH CONSUMPTION ESTIMATES

U.S. Population - Mean Consumption by Species within Habitat

Individuals of Age 18 and Older

	Habitat Species	stimated Mean ms/person/day	Habitat	Species	Estimated Mean Grams/person/day	Habitat	Species G	Estimated Mean rams/person/day
Estuarine	Shrimp	1.94912	Marine	Lobster	0.19173*	All Species	Perch (Estuarine)	0.15145*
	Flounder	0.55016	(con't.)	Scallop (Marine)	0.18556*	(con't.)	Perch (Freshwater)	0.15145*
	Catfish (Estuarine)	0.39918		Squid	0.16446*		Oyster	0.14306*
	Flatfish (Estuarine)	0.33801		Ocean Perch	0.12428*		Carp	0.12972*
	Crab (Estuarine)	0.21066		Mackerel	0.11161*		Herring	0.12667*
	Perch (Estuariné)	0.15145*		Sardine	0.10403*		Ocean Perch	0.12428*
	Oyster`	0.14306*		Swordfish	0.09628*		Mackerel	0.11161*
	Herring	0.12667*		Sea Bass	0.09486*		Croaker	0.10852*
	Croaker	0.10852*		Pompano	0.08106*		Trout, mixed sp. (Estuarine	0.10416*
	Trout, mixed sp. (Estuarine)	0.10416*		Mussels	0.06935*		Trout, mixed sp. (Freshwate	
	Salmon (Estuarine)	0.06455		Octopus	0.06828*		Sardine	0.10403*
	Rockfish	0.03988		Flatfish (Marine)	0.06328		Swordfish	0.09628*
	Anchovy	0.03807		Halibut	0.03469*		Sea Bass	0.09486*
	Clam (Estuarine)	0.03426		Snapper	0.03409		Pompano	0.08106*
	Mullet	0.03420		Whitefish (Marine)	0.03130		Mussels	0.06935*
	Smelts (Estuarine)	0.02534		Smelts (Marine)	0.00570*		Octopus	0.06828*
	Eel	0.00370		Shark	0.00370		Salmon (Estuarine)	0.06455
	Scallop (Estuarine)	0.00330		Conch	0.00439		Flatfish (Marine)	0.06328
	Smelts, Rainbow (Estuarine)	0.00125		Snails (Marine)	0.00213		Rockfish	0.03988
				,				
	Sturgeon (Estuarine)	0.00017*		Roe	0.00111*		Anchovy	0.03807
	Outsite (Free books)	0.00040		Etal	0.40000		Pike	0.03523*
Freshwater	Catfish (Freshwater)	0.39918	Unknown	Fish	0.19302		Halibut	0.03469*
	Trout	0.19195*		Seafood	0.00245*		Clam (Estuarine)	0.03426
	Perch (Freshwater)	0.15145*		_			Snapper	0.03190*
	Carp	0.12972*	All Species	Tuna	3.04987		Mullet	0.02934*
	Trout, mixed sp. (Freshwater)	0.10416*		Shrimp	1.94912		Whitefish (Freshwater)	0.01241*
	Pike	0.03523*		Salmon (Marine)	1.29952		Whitefish (Marine)	0.01241*
	Whitefish (Freshwater)	0.01241*		Clam (Marine)	1.27835		Crayfish	0.00789*
	Crayfish	0.00789*		Cod	1.27243		Smelts (Estuarine)	0.00570*
	Snails (Freshwater)	0.00164*		Flounder	0.55016		Smelts (Marine)	0.00570*
	Cisco	0.00117*		Catfish (Estuarine)	0.39918		Shark	0.00459*
	Salmon (Freshwater)	0.00068		Catfish (Freshwater)	0.39918		Eel	0.00350*
	Smelts, Rainbow (Freshwater)	0.00051*		Flatfish (Estuarine)	0.33801		Seafood	0.00245*
	Sturgeon (Freshwater)	0.00017*		Porgy	0.33666*		Conch	0.00213*
	,			Haddock	0.29249*		Snails (Freshwater)	0.00164*
Marine	Tuna	3.04987		Pollock	0.28503		Snails (Marine)	0.00164*
	Salmon (Marine)	1.29952		Whiting	0.23937		Scallop (Estuarine)	0.00125*
	Clam (Marine)	1.27835	ĺ	Crab (Marine)	0.23918]	Cisco	0.00117*
	Cod	1.27243		Crab (Estuarine)	0.21066		Roe	0.00111*
	Porgy	0.33666*		Fish	0.19302		Salmon (Freshwater)	0.00068
	Haddock	0.29249*		Trout	0.19195*		Smelts, Rainbow (Estuarine	
	Pollock	0.28503		Lobster	0.19173*		Smelts, Rainbow	0.00051*
	Whiting	0.23937		Scallop (Marine)	0.18556*		Sturgeon (Estuarine)	0.00017*
	Crab (Marine)	0.23918		Squid	0.16446*		Sturgeon (Freshwater)	0.00017

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽¹⁾ Source of oata. 1994-1996, 1996 USDA Continuing Survey of Food Intakes by Individuals (CSFII).
(2) Estimates are based on 2-day averages.
(3) Estimates are projected from a sample of 9,596 individuals to the U.S. population of 190,930,779 using 4-year combined survey weights.
(4) The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.
*: The sample size does not meet minimum reporting requirements as described in the "Third Report on Nutrition Monitoring in the United States".

SECTION 4.1.6 TABLE 13. AS PREPARED FISH CONSUMPTION ESTIMATES U.S. Population - Mean Consumption by Species within Habitat

All Individuals

	Habitat Species	Estimated Mean rams/person/day	Habitat	Species	Estimated Mean Grams/person/day	Habitat	Species G	Estimated Mean rams/person/day
Estuarine	Shrimp	1.63012	Marine	Lobster	0.15725*	All Species	Perch (Freshwater)	0.12882
	Flounder	0.45769	(con't.)	Scallop (Marine)	0.14813*	(con't.)	Squid	0.12121*
	Catfish (Estuarine)	0.34065		Squid	0.12121*		Oyster	0.11615*
	Flatfish (Estuarine)	0.27860		Ocean Perch	0.11135*		Ocean Perch	0.11135*
	Crab (Estuarine)	0.17971		Sea Bass	0.09766*		Sea Bass	0.09766*
	Perch (Estuarine)	0.12882		Mackerel	0.08780*		Carp	0.09584*
	Oyster	0.11615*		Swordfish	0.07790*		Herring	0.09409*
	Herring	0.09409*		Sardine	0.07642*		Croaker	0.08798*
	Croaker	0.08798*		Pompano	0.07134*		Mackerel	0.08780*
	Trout, mixed sp. (Estuarine)	0.08582*		Flatfish (Marine)	0.05216		Trout, mixed sp. (Estuarine)	0.08582*
	Salmon (Estuarine)	0.05059		Mussels	0.05177*		Trout, mixed sp. (Freshwate	r) 0.08582*
	Rockfish	0.03437		Octopus	0.04978*		Swordfish	0.07790*
	Anchovy	0.02976		Halibut	0.02649*		Sardine	0.07642*
	Clam (Estuarine)	0.02692		Snapper	0.02405*		Pompano	0.07134*
	Mullet	0.02483*		Whitefish (Marine)	0.00988*		Flatfish (Marine)	0.05216
	Smelts (Estuarine)	0.00415*		Smelts (Marine)	0.00415*		Mussels	0.05177*
	Eel	0.00255*		Shark `	0.00335*		Salmon (Estuarine)	0.05059
	Scallop (Estuarine)	0.00100*		Snails (Marine)	0.00198*		Octopus	0.04978*
	Smelts, Rainbow (Estuarine)	0.00037*		Conch (0.00155*		Rockfish	0.03437
	Sturgeon (Estuarine)	0.00013*		Roe	0.00081*		Anchovy	0.02976
	,						Pike	0.02958*
Freshwater	Catfish (Freshwater)	0.34065	Unknown	Fish	0.23047		Clam (Estuarine)	0.02692
	Trout `	0.15832*		Seafood	0.00203*		Halibut	0.02649*
	Perch (Freshwater)	0.12882					Mullet	0.02483*
	Carp `	0.09584*	All Species	Tuna	2.62988		Snapper	0.02405*
	Trout, mixed sp. (Freshwater)	0.08582*	· ·	Shrimp	1.63012		Whitefish (Freshwater)	0.00988*
	Pike	0.02958*		Cod	1.12504		Whitefish (Marine)	0.00988*
	Whitefish (Freshwater)	0.00988*		Salmon (Marine)	1.01842		Crayfish	0.00575*
	Crayfish	0.00575*		Clam (Marine)	1.00458		Smelts (Estuarine)	0.00415*
	Snails (Freshwater)	0.00198*		Flounder	0.45769		Smelts (Marine)	0.00415*
	Cisco	0.00160*		Catfish (Estuarine)	0.34065		Shark	0.00335*
	Salmon (Freshwater)	0.00053		Catfish (Freshwater)	0.34065		Eel	0.00255*
	Smelts, Rainbow (Freshwater			Flatfish (Estuarine)	0.27860		Seafood	0.00203*
	Sturgeon (Freshwater)	0.00013*		Pollock	0.27685		Snails (Freshwater)	0.00198*
	ctargeon (r. roennator)	0.00010		Porgy	0.27346*		Snails (Marine)	0.00198*
Marine	Tuna	2.62988		Haddock	0.25358		Cisco	0.00160*
	Cod	1.12504		Fish	0.23047		Conch	0.00155*
	Salmon (Marine)	1.01842		Crab (Marine)	0.20404		Scallop (Estuarine)	0.00100*
	Clam (Marine)	1.00458		Whiting	0.20120		Roe	0.00081*
	Pollock	0.27685		Crab (Estuarine)	0.17971		Salmon (Freshwater)	0.00053
	Porgy	0.27346*		Trout	0.15832*		Smelts, Rainbow (Estuarine	
	Haddock	0.25358		Lobster	0.15725*		Smelts, Rainbow (Estuarine	0.00037*
	Crab (Marine)	0.20404	ĺ	Scallop (Marine)	0.14813*		Sturgeon (Estuarine)	0.00037
	Whiting	0.20404		Perch (Estuarine)	0.12882		Sturgeon (Freshwater)	0.00013*

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽¹⁾ Source of oata. 1994-1996, 1996 USDA Continuing Survey of Food Intakes by Individuals (CSFII).
(2) Estimates are based on 2-day averages.
(3) Estimates are projected from a sample of 20,607 individuals to the U.S. population of 261,897,236 using 4-year combined survey weights.
(4) The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.
*: The sample size does not meet minimum reporting requirements as described in the "Third Report on Nutrition Monitoring in the United States".

SECTION 4.2.1.1 TABLE 1. AS PREPARED FISH CONSUMPTION ESTIMATES

Consumers Only - Finfish and Shellfish (grams/person/day)

Freshwater/Estuarine: Age by Gender and All Individuals

			F	emales					
Age	Sample Size	Mean (90% C.I.)	Median (90% B.I.)**	90th % (90% B.I.)**	95th % (90% B.I.)**	99th % (90% B.I.)**			
14 and Younger	445	31.68 (26.76-36.59)	13.24 (11.05-19.78)	79.88 (77.05-103.91)	110.96 (102.99-163.50)	185.36*(163.50-384.30)			
15-44	325	55.37 (45.94-64.81)	26.14 (24.36-34.34)	125.85 (116.98-157.77)	189.40*(154.17-259.93)	341.36*(260.17-853.42)			
45 and Older	449	48.95 (44.34-53.55)	29.13 (26.31-34.62)	122.80 (118.69-128.00)	158.27 (151.26-165.77)	284.68*(241.15-308.47)			
All Ages	1,219	49.40 (44.47-54.32)	25.55 (23.61-28.45)	122.65 (116.98-126.60)	163.23 (151.54-193.84)	320.63*(260.17-345.23)			
	Males								
Age	Sample Size	Mean (90% C.I.)	Median (90% B.I.)**	90th % (90% B.I.)**	95th % (90% B.I.)**	99th % (90% B.I.)**			
14 and Younger	442	41.67 (34.91-48.42)	15.24 (11.05-22.38)	121.53 (85.34-148.36)	161.92 (138.62-229.24)	260.79*(260.17-292.51)			
15-44	361	66.63 (59.69-73.58)	36.75 (27.68-44.82)	165.04 (158.78-171.03)	226.29*(194.18-250.16)	336.88*(327.00-402.94)			
45 and Older	553	65.81 (58.97-72.64)	43.97 (39.66-46.53)	154.32 (148.11-174.05)	214.40 (200.16-222.33)	400.24*(300.80-570.96)			
All Ages	1,356	62.85 (57.80-67.89)	35.86 (29.11-38.36)	158.18 (148.36-165.77)	215.36 (202.44-226.45)	335.94*(316.49-437.11)			
			Во	th Sexes					
Age	Sample Size	Mean (90% C.I.)	Median (90% B.I.)**	90th % (90% B.I.)**	95th % (90% B.I.)**	99th % (90% B.I.)**			
14 and Younger	887	36.80 (32.53-41.06)	14.79 (11.06-18.91)	103.07 (75.54-120.68)	146.79 (114.76-167.36)	260.02*(250.16-292.51)			
15-44	686	61.28 (56.39-66.17)	29.81 (24.74-37.85)	157.82 (150.25-163.50)	217.05 (181.83-253.20)	342.58*(321.14-484.35)			
45 and Older	1,002	57.30 (51.90-62.70)	35.43 (31.11-38.41)	141.05 (127.55-150.95)	182.46 (170.54-200.13)	306.92*(261.82-345.48)			
All Ages	2,575	56.27 (52.54-60.00)	28.93 (25.81-32.07)	145.26 (138.59-151.33)	188.76 (178.49-211.89)	332.92 (308.47-361.25)			

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽²⁾ Estimates are based on 2-day averages.

⁽³⁾ Consumers only = Individuals who consumed fish at least once during the 2-day period.

Estimates are projected from the sample to the population of consumers only in the United States, using 4-year combined survey weights.

⁽⁴⁾ The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

⁽⁵⁾ Interval estimates may involve aggregation of variance estimation units when data are too sparse to support estimation of the variance.

^{*:} The sample size does not meet minimum reporting requirements as described in the "Third Report on Nutrition Monitoring in the United States."

^{**:} Percentile intervals were estimated using the percentile bootstrap method with 1,000 bootstrap replications.

SECTION 4.2.1.1 TABLE 2. AS PREPARED FISH CONSUMPTION ESTIMATES

Consumers Only - Finfish and Shellfish (grams/person/day)
Marine: Age by Gender and All Individuals

			Fema	les					
Age	Sample Size	Mean (90% C.I.)	Median (90% B.I.)**	90th % (90% B.I.)**	95th % (90% B.I.)**	99th % (90% B.I.)**			
14 and Younger	670	48.72 (43.72-53.71)	36.29 (29.92-45.06)	98.09 (93.29-112.63)	135.87 (112.63-162.20)	196.22*(162.20-238.40)			
15-44	412	70.97 (66.21-75.72)	55.93 (51.86-57.18)	158.48 (128.00-170.79)	181.47 (167.42-202.79)	286.72*(234.64-293.16)			
45 and Older	588	82.26 (75.92-88.59)	63.82 (58.46-70.73)	153.34 (140.06-166.08)	203.45 (181.17-252.47)	362.33*(275.42-485.38)			
All Ages	1,670	72.22 (68.59-75.84)	56.09 (55.81-56.32)	146.33 (140.30-158.69)	181.64 (168.96-201.62)	286.81*(269.49-293.16)			
	Males								
Age	Sample Size	Mean (90% C.I.)	Median (90% B.I.)**	90th % (90% B.I.)**	95th % (90% B.I.)**	99th % (90% B.I.)**			
14 and Younger	677	59.48 (51.26-67.69)	40.37 (35.36-48.55)	144.55 (113.29-168.71)	168.78 (167.02-227.21)	265.11*(170.00-291.59)			
15-44	412	99.08 (91.26-106.91)	79.57 (76.45-90.00)	186.07 (174.69-199.50)	232.50 (214.04-254.42)	403.84*(321.46-407.15)			
45 and Older	623	89.98 (84.92-95.05)	75.01 (72.67-78.60)	179.83 (167.32-199.97)	224.37 (207.17-280.13)	306.30*(292.54-380.91)			
All Ages	1,712	88.69 (83.67-93.71)	71.39 (62.92-73.15)	178.20 (170.00-181.17)	226.11 (214.35-232.65)	354.15*(315.31-403.58)			
			Both S	exes					
Age	Sample Size	Mean (90% C.I.)	Median (90% B.I.)**	90th % (90% B.I.)**	95th % (90% B.I.)**	99th % (90% B.I.)**			
14 and Younger	1,347	54.14 (48.36-59.92)	38.47 (34.76-42.24)	119.13 (112.28-144.79)	162.27 (141.90-168.71)	238.23*(218.95-269.35)			
15-44	824	84.95 (79.50-90.40)	63.27 (56.71-72.90)	172.00 (168.76-179.57)	213.65 (194.27-229.70)	343.65*(304.86-404.24)			
45 and Older	1,211	85.82 (81.47-90.18)	71.38 (66.52-72.90)	168.44 (158.69-181.17)	218.69 (207.30-229.77)	320.12*(299.19-485.38)			
All Ages	3,382	80.19 (76.59-83.79)	58.59 (56.32-62.80)	168.88 (165.63-168.95)	207.57 (197.01-214.35)	310.19 (299.19-383.53)			

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽²⁾ Estimates are based on 2-day averages.

⁽³⁾ Consumers only = Individuals who consumed fish at least once during the 2-day period.

Estimates are projected from the sample to the population of consumers only in the United States, using 4-year combined survey weights.

⁽⁴⁾ The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

⁽⁵⁾ Interval estimates may involve aggregation of variance estimation units when data are too sparse to support estimation of the variance.

^{*:} The sample size does not meet minimum reporting requirements as described in the "Third Report on Nutrition Monitoring in the United States."

^{**:} Percentile intervals were estimated using the percentile bootstrap method with 1,000 bootstrap replications.

SECTION 4.2.1.1 TABLE 3. AS PREPARED FISH CONSUMPTION ESTIMATES Consumers Only - Finfish and Shellfish (grams/person/day) All Fish: Age by Gender and All Individuals

			Fema	iles					
Age	Sample Size	Mean (90% C.I.)	Median (90% B.I.)**	90th % (90% B.I.)**	95th % (90% B.I.)**	99th % (90% B.I.)**			
14 and Younger	836	54.15 (49.26-59.04)	42.09 (36.29-46.93)	112.47 (97.15-136.87)	155.41 (128.45-162.20)	237.49*(197.85-285.60)			
15-44	554	82.50 (74.78-90.23)	57.45 (56.32-62.97)	170.78 (150.99-184.73)	221.67 (197.85-260.17)	336.48*(294.34-345.23)			
45 and Older	751	90.52 (85.32-95.72)	72.78 (67.53-76.44)	170.51 (158.69-181.69)	219.81 (197.01-242.53)	325.95*(308.47-612.93)			
All Ages	2,141	81.48 (77.30-85.66)	59.34 (56.32-62.93)	163.55 (151.26-170.95)	208.19 (193.84-238.40)	327.02 (285.60-359.57)			
	Males								
Age	Sample Size	Mean (90% C.I.)	Median (90% B.I.)**	90th % (90% B.I.)**	95th % (90% B.I.)**	99th % (90% B.I.)**			
14 and Younger	836	69.09 (61.89-76.29)	48.44 (43.66-52.87)	156.98 (136.09-168.79)	227.46 (168.71-260.17)	275.95*(269.35-292.51)			
15-44	565	111.90 (105.96-117.85)	90.69 (84.35-97.38)	210.56 (194.95-242.46)	296.12 (249.68-316.49)	427.92*(403.58-465.59)			
45 and Older	849	106.50 (101.50-111.49)	85.45 (84.35-94.47)	210.31 (193.29-229.80)	271.07 (241.44-292.54)	392.54*(330.59-535.45)			
All Ages	2,250	102.92 (99.01-106.83)	82.12 (77.19-86.23)	206.03 (192.68-218.95)	261.97 (251.30-285.77)	404.08 (380.91-428.04)			
			Both S	exes					
Age	Sample Size	Mean (90% C.I.)	Median (90% B.I.)**	90th % (90% B.I.)**	95th % (90% B.I.)**	99th % (90% B.I.)**			
14 and Younger	1,672	61.70 (56.57-66.84)	44.48 (42.18-46.93)	138.41 (125.08-150.10)	168.65 (162.40-232.77)	271.43*(260.17-291.59)			
15-44	1,119	97.24 (92.11-102.38)	73.82 (66.40-79.59)	195.07 (183.20-205.95)	255.98 (240.15-283.89)	404.02*(352.42-450.40)			
45 and Older	1,600	98.12 (93.61-102.63)	79.39 (76.44-83.74)	186.95 (184.06-197.85)	248.49 (238.00-260.17)	381.40 (330.59-412.99)			
All Ages	4,391	92.02 (88.54-95.51)	70.98 (66.40-74.64)	184.46 (179.57-194.85)	249.25 (234.29-259.77)	379.04 (340.20-412.99)			

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽²⁾ Estimates are based on 2-day averages.

⁽³⁾ Consumers only = Individuals who consumed fish at least once during the 2-day period. Estimates are projected from the sample to the population of consumers only in the United States, using 4-year combined survey weights.

⁽⁴⁾ The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

⁽⁵⁾ Interval estimates may involve aggregation of variance estimation units when data are too sparse to support estimation of the variance.

^{*:} The sample size does not meet minimum reporting requirements as described in the "Third Report on Nutrition Monitoring in the United States."

^{**:} Percentile intervals were estimated using the percentile bootstrap method with 1,000 bootstrap replications.

SECTION 4.2.1.1 TABLE 4. AS PREPARED FISH CONSUMPTION ESTIMATES
Consumers Only - Finfish and Shellfish
Individuals of Age 18 and Older

		Grams/person/day		
			90%	Interval**
Habitat	Statistic	Estimate	Lower Bound	Upper Bound
Freshwater/Estuarine	Mean	59.15	54.88	63.41
n = 1,633	50th %	32.12	28.37	37.38
N = 33,019,160	90th %	150.15	141.84	154.17
	95th %	201.00	181.93	216.63
	99th %	338.21*	308.47*	345.23*
Marine	Mean	85.09	81.32	88.87
n = 1,978	50th %	67.98	58.46	72.90
N = 40,065,285	90th %	168.94	168.94	174.57
	95th %	214.08	195.88	227.17
	99th %	337.15*	306.41*	380.91*
All Fish	Mean	97.56	93.70	101.43
n = 2,634	50th %	77.60	74.18	81.91
N = 53,194,164	90th %	191.75	184.73	197.92
	95th %	253.16	243.60	261.78
	99th %	399.45	359.13	407.15

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽²⁾ Estimates are based on 2-day averages.

⁽³⁾ Consumers only = Individuals who consumed fish at least once during the 2-day period.

n = sample size, N = population size

Estimates are projected from the sample to the population of consumers only of age 18 and older, using 4-year combined survey weights.

⁽⁴⁾ The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

⁽⁵⁾ Interval estimates may involve aggregation of variance estimation units when data are too sparse to support estimation of the variance.

^{**:} Percentile intervals were estimated using the percentile bootstrap method with 1,000 bootstrap replications.

SECTION 4.2.1.1 TABLE 5. AS PREPARED FISH CONSUMPTION ESTIMATES Consumers Only - Finfish and Shellfish (grams/person/day) Children Ages 3-17 by Fine Age Categories

			Freshw	ater/Estuarine					
Age	Sample Size	Mean (90% C.I.)	Median (90% B.I.)**	90th % (90% B.I.)**	95th % (90% B.I.)**	99th % (90% B.I.)**			
Ages 3 to 5	442	27.13 (23.16-31.10)	10.14 (8.23-11.91)	72.57 (65.00-79.00)	95.63 (87.22-109.56)	158.99*(136.09-260.17)			
Ages 6 to 10	147	43.49 (31.78-55.20)	14.75 (10.44-28.00)	121.60*(82.48-187.27)	186.72*(114.76-260.17)	260.41*(172.07-261.29)			
Ages 11 to 15	107	48.97 (39.40-58.54)	28.84 (20.59-38.36)	126.57*(103.91-148.36)	149.90*(134.56-192.68)	307.10*(192.68-384.30)			
Ages 16 to 17	28	75.80*(58.87-92.72)	38.57*(26.41-81.75)	158.53*(151.07-171.03)	167.82*(158.78-484.35)	371.61*(171.03-484.35)			
	Marine								
Age	Sample Size	Mean (90% C.I.)	Median (90% B.I.)**	90th % (90% B.I.)**	95th % (90% B.I.)**	99th % (90% B.I.)**			
Ages 3 to 5	682	44.51 (40.57-48.45)	29.64 (28.33-33.39)	90.64 (84.27-104.80)	119.10 (101.99-142.83)	227.60*(168.71-292.54)			
Ages 6 to 10	217	59.37 (52.62-66.13)	47.97 (42.09-52.40)	128.69 (111.61-158.44)	159.24*(134.93-218.95)	242.54*(218.95-291.59)			
Ages 11 to 15	122	72.42 (59.92-84.92)	55.28 (46.93-62.79)	165.26*(157.56-202.79)	203.55*(168.79-227.21)	245.55*(213.57-268.56)			
Ages 16 to 17	37	96.86*(65.27-128.45)	53.97*(35.82-99.24)	218.89*(179.57-237.78)	237.47*(179.57-292.54)	365.29*(229.84-428.04)			
				All Fish					
Age	Sample Size	Mean (90% C.I.)	Median (90% B.I.)**	90th % (90% B.I.)**	95th % (90% B.I.)**	99th % (90% B.I.)**			
Ages 3 to 5	834	50.15 (46.29-54.02)	37.75 (33.53-40.00)	103.14 (94.54-124.92)	133.87 (120.68-151.83)	259.99*(195.32-293.29)			
Ages 6 to 10	270	70.62 (63.80-77.44)	53.34 (47.54-56.32)	154.67 (130.01-183.22)	218.16*(197.85-261.29)	280.92*(260.17-291.59)			
Ages 11 to 15	172	79.55 (70.44-88.66)	55.39 (50.24-62.33)	167.13*(154.04-192.68)	208.78*(205.89-256.95)	285.18*(263.84-327.00)			
Ages 16 to 17	52	104.06*(74.99-133.13)	66.79 (57.00-117.03)	200.48*(167.42-242.46)	241.88*(215.72-484.35)	450.96*(292.54-484.35)			

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽²⁾ Estimates are based on 2-day averages.

⁽³⁾ Consumers only = Individuals who consumed fish at least once during the 2-day period. Estimates are projected from the sample to the population of consumers only in the United States, using 4-year combined survey weights.

⁽⁴⁾ The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

⁽⁵⁾ Interval estimates may involve aggregation of variance estimation units when data are too sparse to support estimation of the variance.

^{*:} The sample size does not meet minimum reporting requirements as described in the "Third Report on Nutrition Monitoring in the United States."

^{**:} Percentile intervals were estimated using the percentile bootstrap method with 1,000 bootstrap replications.

SECTION 4.2.1.2 TABLE 1. AS PREPARED FISH CONSUMPTION ESTIMATES

Consumers Only - Finfish and Shellfish (milligrams/kilogram of body weight/day)

Freshwater/Estuarine: Age by Gender and All Individuals

	Females								
Age	Sample Size	Mean (90% C.I.)	Median (90% B.I.)**	90th % (90% B.I.)**	95th % (90% B.I.)**	99th % (90% B.I.)**			
14 and Younger	410	1,198.44 (1,029.46-1,367.41)	513.44 (407.69-685.74)	3,166.98 (2,626.07-3,601.32)	4,928.91 (3,601.32-6,562.71)	9,105.83*(6,874.76-10,966.71)			
15-44	315	872.32 (712.96-1,031.69)	416.93 (387.87-490.52)	2,107.98 (1,776.96-2,483.67)	3,152.59*(2,483.67-4,066.39)	5,738.45*(4,584.42-15,930.28)			
45 and Older	432	735.62 (658.13-813.10)	415.79 (374.73-485.66)	1,942.58 (1,802.71-2,128.01)	2,486.69 (2,249.20-2,705.64)	3,169.33*(3,027.39-7,077.61)			
All Ages	1,157	859.18 (775.50-942.86)	429.00 (396.74-490.47)	2,151.45 (1,940.93-2,475.59)	3,003.95 (2,601.67-3,367.84)	6,101.69*(5,475.07-7,077.61)			
	Males								
Age	Sample Size	Mean (90% C.I.)	Median (90% B.I.)**	90th % (90% B.I.)**	95th % (90% B.l.)**	99th % (90% B.I.)**			
14 and Younger	419	1,299.30 (1,106.19-1,492.41)	608.65 (422.96-740.16)	3,556.09 (3,068.02-3,829.70)	4,494.57 (3,829.70-4,981.50)	8,713.70*(6,265.91-11,276.48)			
15-44	358	840.99 (750.81-931.18)	441.06 (364.85-562.06)	2,182.03 (2,057.21-2,370.90)	2,819.26*(2,539.40-3,241.25)	4,379.23*(4,056.85-4,930.76)			
45 and Older	548	781.71 (701.39-862.04)	509.13 (475.67-541.73)	1,804.23 (1,695.92-1,902.54)	2,511.48 (2,174.82-2,652.33)	4,811.79*(4,035.58-6,986.79)			
All Ages	1,325	881.86 (813.96-949.76)	491.65 (433.51-535.87)	2,148.19 (2,044.50-2,317.70)	3,020.89 (2,866.67-3,241.25)	5,332.50*(4,548.33-6,775.26)			
			Both	Sexes					
Age	Sample Size	Mean (90% C.I.)	Median (90% B.I.)**	90th % (90% B.I.)**	95th % (90% B.I.)**	99th % (90% B.I.)**			
14 and Younger	829	1,251.41 (1,135.42-1,367.40)	555.49 (459.36-657.68)	3,456.18 (3,136.39-3,596.68)	4,680.61 (4,083.61-5,246.70)	8,792.31*(7,360.66-10,966.71)			
15-44	673	855.40 (778.21-932.60)	425.35 (364.26-490.58)	2,136.28 (2,057.21-2,370.90)	3,071.35 (2,675.46-3,477.96)	5,794.98*(4,066.39-6,095.56)			
45 and Older	980	758.87 (694.04-823.70)	473.38 (406.66-500.91)	1,895.84 (1,739.07-1,982.67)	2,511.95 (2,261.55-2,705.64)	4,261.24*(3,117.31-6,418.71)			
All Ages	2,482	870.89 (816.01-925.77)	463.50 (416.35-498.58)	2,152.09 (2,063.06-2,294.85)	3,019.08 (2,923.74-3,100.95)	5,839.47 (4,926.18-7,077.61)			

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽²⁾ Estimates are based on 2-day averages.

⁽³⁾ Consumers only = Individuals who consumed fish at least once during the 2-day period.

Estimates are projected from the sample to the population of consumers only in the United States, using 4-year combined survey weights.

⁽⁴⁾ The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

⁽⁵⁾ Interval estimates may involve aggregation of variance estimation units when data are too sparse to support estimation of the variance.

^{(6) 757} individuals did not report body weight. They represent 6,343,627 individuals in the population.

^{*:} The sample size does not meet minimum reporting requirements as described in the "Third Report on Nutrition Monitoring in the United States."

^{**:} Percentile intervals were estimated using the percentile bootstrap method with 1,000 bootstrap replications.

SECTION 4.2.1.2 TABLE 2. AS PREPARED FISH CONSUMPTION ESTIMATES Consumers Only - Finfish and Shellfish (milligrams/kilogram of body weight/day) Marine: Age by Gender and All Individuals

	Females								
Age	Sample Size	Mean (90% C.I.)	Median (90% B.I.)**	90th % (90% B.I.)**	95th % (90% B.I.)**	99th % (90% B.I.)**			
14 and Younger	629	1,987.63 (1,827.27-2,147.99)	1,431.05 (1,300.95-1,555.93)	4,377.73 (3,926.65-4,962.43)	5,766.68 (5,041.30-6,519.25)	8,184.79*(6,907.39-8,842.35)			
15-44	403	1,147.44 (1,061.13-1,233.75)	888.29 (768.24-975.32)	2,403.82 (2,013.87-2,660.31)	3,150.91 (2,620.61-3,325.39)	4,773.68*(4,523.14-5,509.60)			
45 and Older	568	1,259.40 (1,159.06-1,359.75)	954.79 (873.25-1,016.78)	2,430.20 (2,258.11-2,627.00)	3,273.58 (2,699.23-4,029.12)	5,798.13*(5,365.37-9,296.60)			
All Ages	1,600	1,322.59 (1,260.31-1,384.88)	977.70 (940.93-1,038.55)	2,680.05 (2,477.32-2,977.24)	3,644.19 (3,381.35-4,304.62)	5,895.13*(5,750.10-6,956.17)			
	Males								
Age	Sample Size	Mean (90% C.I.)	Median (90% B.I.)**	90th % (90% B.I.)**	95th % (90% B.I.)**	99th % (90% B.I.)**			
14 and Younger	643	2,084.20 (1,842.29-2,326.11)	1,449.68 (1,257.25-1,683.82)	4,734.23 (3,910.58-5,307.31)	5,490.19 (4,943.76-6,627.50)	9,003.82*(7,431.95-10,962.13)			
15-44	409	1,241.82 (1,151.05-1,332.59)	992.06 (917.52-1,152.36)	2,448.26 (2,349.12-2,773.24)	2,985.42 (2,869.67-3,265.47)	4,674.21*(3,637.14-5,926.27)			
45 and Older	621	1,128.80 (1,062.87-1,194.73)	938.80 (890.02-978.65)	2,294.27 (2,106.03-2,452.29)	2,941.85 (2,808.98-3,525.62)	4,622.17*(4,093.76-4,936.14)			
All Ages	1,673	1,337.29 (1,266.51-1,408.08)	994.75 (947.76-1,050.95)	2,744.91 (2,513.27-2,858.44)	3,636.22 (3,449.51-3,921.67)	5,907.67*(5,358.62-6,365.78)			
			Both S	exes					
Age	Sample Size	Mean (90% C.I.)	Median (90% B.I.)**	90th % (90% B.I.)**	95th % (90% B.I.)**	99th % (90% B.I.)**			
14 and Younger	1,272	2,037.18 (1,879.79-2,194.56)	1,448.87 (1,341.00-1,654.14)	4,646.42 (4,212.98-4,892.45)	5,664.47 (5,383.65-6,092.84)	8,610.50*(7,754.74-9,183.86)			
15-44	812	1,194.89 (1,127.18-1,262.61)	940.26 (883.54-1,004.32)	2,441.99 (2,349.12-2,660.31)	3,045.63 (2,856.16-3,308.73)	4,816.60*(3,932.38-5,237.86)			
45 and Older	1,189	1,198.12 (1,135.01-1,261.23)	947.66 (921.51-982.48)	2,394.25 (2,205.30-2,534.21)	3,100.21 (2,933.12-3,500.41)	5,436.20*(4,654.51-7,504.30)			
All Ages	3,273	1,329.86 (1,277.84-1,381.88)	991.89 (952.52-1,024.87)	2,709.56 (2,617.80-2,869.67)	3,637.08 (3,544.31-3,926.65)	5,909.76 (5,646.36-6,710.71)			

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽²⁾ Estimates are based on 2-day averages.

⁽³⁾ Consumers only = Individuals who consumed fish at least once during the 2-day period. Estimates are projected from the sample to the population of consumers only in the United States, using 4-year combined survey weights.

⁽⁴⁾ The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

⁽⁵⁾ Interval estimates may involve aggregation of variance estimation units when data are too sparse to support estimation of the variance.

^{(6) 757} individuals did not report body weight. They represent 6,343,627 individuals in the population.

^{*:} The sample size does not meet minimum reporting requirements as described in the "Third Report on Nutrition Monitoring in the United States."

^{**:} Percentile intervals were estimated using the percentile bootstrap method with 1,000 bootstrap replications.

SECTION 4.2.1.2 TABLE 3. AS PREPARED FISH CONSUMPTION ESTIMATES Consumers Only - Finfish and Shellfish (milligrams/kilogram of body weight/day) All Fish: Age by Gender and All Individuals

			Fei	nales				
Age	Sample Size	Mean (90% C.I.)	Median (90% B.I.)**	90th % (90% B.I.)**	95th % (90% B.I.)**	99th % (90% B.I.)**		
14 and Younge	r 779	2,182.90 (2,021.34-2,344.46)	1,576.50 (1,445.19-1,720.18)	4,786.46 (4,421.65-5,137.94)	6,217.80 (5,766.06-6,737.72)	10,394.59*(8,679.92-10,966.71)		
15-44	541	1,317.33 (1,184.07-1,450.59)	932.29 (847.72-979.18)	2,635.97 (2,385.06-3,051.31)	3,610.69 (3,225.49-4,584.42)	5,712.40*(4,952.21-5,849.33)		
45 and Older	725	1,379.70 (1,298.99-1,460.40)	1,059.86 (982.31-1,143.05)	2,639.12 (2,405.80-2,950.04)	3,560.24 (3,007.99-3,967.10)	5,929.17*(5,451.90-9,904.96)		
All Ages	2,045	1,469.33 (1,399.84-1,538.81)	1,057.04 (1,000.34-1,112.10)	3,007.80 (2,752.35-3,168.57)	4,087.82 (3,649.24-4,544.15)	7,073.55 (6,519.25-8,761.14)		
	Males							
Age	Sample Size	Mean (90% C.I.)	Median (90% B.I.)**	90th % (90% B.I.)**	95th % (90% B.I.)**	99th % (90% B.I.)**		
14 and Younge	r 788	2,354.71 (2,164.18-2,545.25)	1,707.98 (1,513.87-1,993.25)	5,096.68 (4,680.48-5,534.80)	6,711.74 (6,145.94-7,431.95)	9,181.61*(8,816.19-11,276.48)		
15-44	561	1,408.52 (1,338.83-1,478.22)	1,135.77 (1,102.02-1,228.10)	2,769.98 (2,570.03-3,241.25)	3,489.58 (3,091.84-3,725.48)	5,611.79*(5,163.35-5,926.27)		
45 and Older	842	1,311.44 (1,249.74-1,373.14)	1,058.58 (1,008.25-1,122.01)	2,563.75 (2,501.12-2,800.60)	3,133.29 (3,050.32-3,584.00)	4,934.94*(4,548.33-6,986.79)		
All Ages	2,191	1,518.10 (1,460.86-1,575.34)	1,170.99 (1,078.58-1,250.44)	3,042.73 (2,866.85-3,159.49)	4,029.49 (3,779.02-4,476.97)	6,735.90 (6,095.56-7,117.32)		
			Both	Sexes				
Age	Sample Size	Mean (90% C.I.)	Median (90% B.I.)**	90th % (90% B.I.)**	95th % (90% B.I.)**	99th % (90% B.I.)**		
14 and Younge	r 1,567	2,271.12 (2,130.25-2,411.99)	1,640.67 (1,550.53-1,739.13)	4,958.73 (4,647.37-5,449.55)	6,530.88 (5,886.75-6,928.65)	10,389.18*(8,981.50-10,966.71)		
15-44	1,102	1,363.41 (1,291.85-1,434.97)	1,043.59 (953.62-1,127.66)	2,727.87 (2,570.03-2,973.82)	3,583.16 (3,274.92-3,998.85)	5,693.65*(4,987.05-5,849.33)		
45 and Older	1,567	1,346.73 (1,287.60-1,405.86)	1,060.64 (1,009.41-1,091.61)	2,618.62 (2,545.79-2,752.35)	3,265.20 (3,115.31-3,569.29)	5,806.67 (5,073.18-6,986.79)		
All Ages	4,236	1,493.60 (1,439.55-1,547.65)	1,113.20 (1,067.18-1,184.81)	3,020.64 (2,940.55-3,082.23)	4,054.61 (3,815.79-4,218.15)	6,920.37 (6,465.82-7,526.61)		

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽²⁾ Estimates are based on 2-day averages.

⁽³⁾ Consumers only = Individuals who consumed fish at least once during the 2-day period. Estimates are projected from the sample to the population of consumers only in the United States, using 4-year combined survey weights.

⁽⁴⁾ The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

⁽⁵⁾ Interval estimates may involve aggregation of variance estimation units when data are too sparse to support estimation of the variance.

^{(6) 757} individuals did not report body weight. They represent 6,343,627 individuals in the population.

^{*:} The sample size does not meet minimum reporting requirements as described in the "Third Report on Nutrition Monitoring in the United States."

^{**:} Percentile intervals were estimated using the percentile bootstrap method with 1,000 bootstrap replications.

SECTION 4.2.1.2 TABLE 4. AS PREPARED FISH CONSUMPTION ESTIMATES Consumers Only - Finfish and Shellfish Individuals of Age 18 and Older

	Mil	ligrams/kilogram of body	y weight/day	
			90%l	nterval**
Habitat	Statistic	Estimate	Lower Bound	Upper Bound
Freshwater/Estuarine	Mean	804.50	748.41	860.59
n = 1,599	50th %	434.51	397.31	490.58
N = 32,354,879	90th %	2,025.26	1,887.67	2,071.95
	95th %	2,679.23	2,539.40	2,947.03
	99th %	4,930.12*	4,284.76*	5,849.33*
Marine	Mean	1,187.38	1,136.88	1,237.89
n = 1,944	50th %	944.70	889.41	981.24
N = 39,352,645	90th %	2,385.90	2,264.99	2,450.37
	95th %	2,997.94	2,907.24	3,190.81
	99th %	4,961.42*	4,523.14*	5,509.60*
All Fish	Mean	1,349.38	1,297.33	1,401.44
n = 2,585	50th %	1,052.01	994.07	1,118.64
N = 52,216,332	90th %	2,641.38	2,539.40	2,773.24
	95th %	3,492.78	3,257.89	3,627.56
	99th %	5,707.99	5,084.85	5,926.27

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽²⁾ Estimates are based on 2-day averages.

⁽³⁾ Consumers only = Individuals who consumed fish at least once during the 2-day period.

n = sample size, N = population size

Estimates are projected from the sample to the population of consumers only of age 18 and older, using 4-year combined

⁽⁴⁾ The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

⁽⁵⁾ Interval estimates may involve aggregation of variance estimation units when data are too sparse to support estimation of the variance.

 ^{(6) 757} individuals did not report body weight. They represent 6,314,627 individuals in the population.
 **: Percentile intervals were estimated using the percentile bootstrap method with 1,000 bootstrap replications.

SECTION 4.2.1.2 TABLE 5. AS PREPARED FISH CONSUMPTION ESTIMATES Consumers Only - Finfish and Shellfish (milligrams/kilogram of body weight/day) Children Ages 3-17 by Fine Age Categories

	Freshwater/Estuarine								
Age	Sample Size	Mean (90% C.I.)	Median (90% B.I.)**	90th% (90% B.I.)**	95th% (90% B.I.)**	99th% (90% B.I.)**			
Ages 3 to 5	416	1,531.79 (1,320.41-1,743.17)	564.43 (480.81-632.57)	4,306.98 (3,472.32-4,623.77)	5,257.18 (4,926.18-5,745.90)	10,643.97*(9,083.35-12,734.50)			
Ages 6 to 10	132	1,296.06 (1,003.82-1,588.31)	546.20 (299.06-803.64)	3,452.82*(2,626.07-4,670.83)	4,674.91*(3,458.66-8,816.19)	8,314.22*(4,683.60-9,171.80)			
Ages 11 to 1	15 101	868.80 (724.60-1,013.01)	490.55 (405.34-703.33)	2,029.63*(1,628.49-2,104.22)	3,162.00*(2,104.22-3,601.32)	4,664.75*(3,596.68-7,360.66)			
Ages 16 to 1	17 28	1,063.48*(781.00-1,345.96)	454.29*(433.07-759.50)	2,293.14*(2,095.66-2,577.14)	2,505.30*(2,095.66-6,465.82)	5,066.52*(2,294.85-6,465.82)			
				Marine					
Age	Sample Size	Mean (90% C.I.)	Median (90% B.I.)**	90th% (90% B.I.)**	95th% (90% B.I.)**	99th% (90% B.I.)**			
Ages 3 to 5	640	2,492.07 (2,274.68-2,709.45)	1,721.85 (1,604.38-1,885.68)	5,302.52 (4,873.35-5,929.75)	6,761.76 (6,097.30-7,167.88)	11,456.59*(7,431.95-14,391.19)			
Ages 6 to 10	203	2,120.36 (1,879.96-2,360.76)	1,647.78 (1,478.99-1,947.20)	4,950.01 (4,042.80-5,383.65)	5,817.48*(5,332.97-6,596.20)	8,091.58*(6,145.94-9,183.86)			
Ages 11 to 1	15 120	1,426.94 (1,202.89-1,650.99)	954.61 (809.81-1,280.80)	2,971.34*(2,858.44-3,741.06)	4,278.11*(3,026.04-4,766.31)	5,214.45*(4,647.37-5,646.36)			
Ages 16 to 1	17 37	1,533.58*(1,063.26-2,003.89)	959.91*(526.03-1,701.36)	3,601.82*(2,973.82-4,684.63)	4,475.06*(3,068.24-4,684.63)	4,981.66*(3,467.05-5,237.86)			
				All Fish					
Age	Sample Size	Mean (90% C.I.)	Median (90% B.I.)**	90th% (90% B.I.)**	95th% (90% B.I.)**	99th% (90% B.I.)**			
Ages 3 to 5	779	2,828.41 (2,607.78-3,049.04)	2,106.04 (2,044.93-2,415.76)	5,734.22 (5,267.95-6,706.30)	7,422.36 (6,907.39-8,392.77)	13,829.32*(11,349.28-14,391.19)			
Ages 6 to 10	250	2,375.18 (2,198.95-2,551.41)	1,716.93 (1,555.93-1,974.85)	5,135.00 (4,683.60-5,816.44)	6,561.08*(5,404.09-8,816.19)	9,179.11*(8,129.96-10,484.62)			
Ages 11 to 1	15 164	1,532.86 (1,384.02-1,681.70)	1,103.82 (956.22-1,257.25)	3,206.59*(2,944.56-3,484.55)	3,924.64*(3,484.55-4,763.69)	5,624.03*(4,763.69-6,928.65)			
Ages 16 to 1	17 52	1,578.43*(1,187.43-1,969.43)	1,053.60 (750.31-1,821.59)	3,468.11*(2,675.66-4,751.51)	4,504.25*(3,708.72-6,465.82)	5,737.64*(4,751.51-6,465.82)			

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽²⁾ Estimates are based on 2-day averages.

⁽³⁾ Consumers only = Individuals who consumed fish at least once during the 2-day period.

Estimates are projected from the sample to the population of consumers only in the United States, using 4-year combined survey weights.

⁽⁴⁾ The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

⁽⁵⁾ Interval estimates may involve aggregation of variance estimation units when data are too sparse to support estimation of the variance.

^{(6) 757} individuals did not report body weight. They represent 6,343,627 individuals in the population.

^{*:} The sample size does not meet minimum reporting requirements as described in the "Third Report on Nutrition Monitoring in the United States."

^{**:} Percentile intervals were estimated using the percentile bootstrap method with 1,000 bootstrap replications.

SECTION 4.2.2 TABLE 1. AS PREPARED FISH CONSUMPTION ESTIMATES Consumers Only - Finfish and Shellfish Alternate Habitat

		Grams/person/d	ay	
			90%I	nterval**
Habitat	Statistic	Estimate	Lower Bound	Upper Bound
Freshwater	Mean	29.46	25.18	33.74
n = 1,093	50th %	2.39	1.87	2.67
N = 14,862,705	90th %	85.47	75.05	116.98
	95th %	128.92	119.00	151.26
	99th %	277.10*	201.41*	308.47*
Estuarine/Marine	Mean	86.98	83.63	90.33
n = 4,352	50th %	65.01	60.92	68.43
N = 64,403,857	90th %	173.93	170.50	181.69
	95th %	228.13	210.02	249.53
	99th %	351.61	306.41	403.91
All Fish	Mean	92.02	88.54	95.51
n = 4,391	50th %	70.98	66.40	74.64
N = 65,139,471	90th %	184.46	179.57	194.85
	95th %	249.25	234.29	259.77
	99th %	379.04	340.20	412.99

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽²⁾ Estimates are based on 2-day averages.

⁽³⁾ Consumers only = Individuals who consumed fish at least once during the 2-day period. n = sample size, N = population size

Estimates are projected from the sample to the population of consumers only in the United States, using 4-year combined survey weights.

⁽⁴⁾ The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

⁽⁵⁾ Interval estimates may involve aggregation of variance estimation units when data are too sparse to support estimation of the variance.

^{*:} The sample size does not meet minimum reporting requirements as described in the "Third Report on Nutrition Monitoring in the United States."

^{**:} Percentile intervals were estimated using the percentile bootstrap method with 1,000 bootstrap replications.

5. "UNCOOKED" FISH CONSUMPTION ESTIMATES

This section presents tabulated daily average "uncooked" fish consumption estimates and augments these estimates with selected graphical presentations of the data. Estimates and graphics are organized in subsections. This preface to the subsections delineates the organization of the section.

Tables and figures are first organized by estimates for the U.S. population (Section 5.1) or "consumers only" (Section 5.2). For the U.S. population, daily average "uncooked" fish consumption was estimated for:

- C finfish and shellfish (grams/person/day),
- C finfish and shellfish (milligrams/kilogram of body weight/day),
- C finfish (grams/person/day),
- C shellfish (grams/person/day),
- C low-income individuals (grams/person/day),
- C alternate habitat (grams/person/day), and
- C mean consumption by species within habitat (grams/person/day).

For "consumers only," estimates were calculated for:

- C finfish and shellfish (grams/person/day),
- C finfish and shellfish (milligrams/kilogram of body weight/day), and
- C alternate habitat (grams/person/day).

The tables list estimates of the mean, median, 90th percentile, 95th percentile, and 99th percentile empirical daily average per capita consumption and 90–percent intervals about each estimate. These estimates used survey weights to project data from the USDA's combined 1994-1996 and 1998 CSFII to daily average per capita consumption by the U.S. population. Estimates project consumption from a combined sample of 20,607 individuals to a population of 261,897,236. Subpopulation sample sizes and the projected subpopulation sizes are included on tables, where appropriate.

When estimates are presented according to age and gender, the age categories are (1) 14 years of age and younger, (2) 15 to 44, and (3) 45 years of age and older. For women, 15 to 44 years approximates the childbearing years. Estimates for the subpopulation of individuals 18 and older describe fish consumption by adults. These estimates project consumption from a combined sample of 9,596 individuals 18 years of age and older to a population of 190,930,779. Estimates are also provided by fine age categories for children ages 3 to 17. The age categories for these tables are (1) ages 3 to 5, (2) ages 6 to 10, (3) ages 11 to 15, and (4) ages 16 to 17. The combined 1994-96, 1998 CSFII contains 7,429 children ages 3 to 17, with a total projected sample weight of 58,923,560.

Estimates for "consumers only" are based on CSFII respondents who reported consumption of fish on at least one of the two days. Daily average estimates for "consumers

only," as described in Section 3, are determined across the number of days for which fish consumption was reported.

Low–income is defined in the CSFII as those individuals with gross household incomes at or below 130 percent of the federal poverty threshold. A combined sample of 5,866 individuals in the 1994-1996, 1989 CSFII projects to a low–income population of 50,196,483.

Subsections 5.1.5 and 5.2.2 provide estimates according to the alternate habitat assignments of freshwater, estuarine/marine, and all fish. The habitat aggregation in this subsection differs from the habitat categories of freshwater/estuarine and marine. The freshwater/estuarine combination applies to all subsections except Subsections 5.1.5 and 5.2.2. Notice that the "All Fish" estimates in Subsection 5.1.5 match the corresponding "All Fish" estimates in other subsections. For example, the "All Fish" Finfish consumption estimates listed in Table 5.1.5.1 are the same as those listed as "All Fish" in the Finfish subsection. In other words, "All Fish" estimates are calculated across fish habitat type.

Finally, Subsection 5.1.6 lists mean consumption by species for various subpopulations. Interval estimates are not provided. Estimates are listed by habitat in descending order. The five decimal places recorded do not imply significant digits, but rather are included to illustrate those species consumed by various subpopulations.

SECTION 5.1.1.1 TABLE 1. UNCOOKED FISH CONSUMPTION ESTIMATES***

U.S. Population - Finfish and Shellfish (grams/person/day)

Freshwater/Estuarine: Age by Gender and All Individuals

			Females		
Age	Sample Size	Mean (90% C.I.)	90th % (90% B.I.)**	95th % (90% B.I.)**	99th % (90% B.I.)**
14 and Younger	5,182	2.29 (1.78-2.80)	0.00 (0.00-0.22)	13.08 (9.86-16.43)	58.83 (45.78-86.37)
15-44	2,332	5.78 (4.62-6.93)	6.31 (4.66-11.41)	32.37 (27.73-38.04)	109.79 (100.38-154.49)
45 and Older	2,654	6.37 (5.32-7.42)	17.65 (8.94-23.63)	44.88 (37.41-55.41)	108.80 (95.36-123.85)
All Ages	10,168	5.23 (4.52-5.94)	7.29 (3.80-11.91)	31.86 (28.30-37.41)	102.11 (95.52-114.02)
			Males		
Age	Sample Size	Mean (90% C.I.)	90th % (90% B.I.)**	95th % (90% B.l.)**	99th % (90% B.I.)**
14 and Younger	5,277	2.99 (2.32-3.66)	0.00 (0.00-0.18)	13.48 (10.20-17.00)	79.03 (55.23-97.86)
15-44	2,382	7.86 (6.67-9.05)	15.63 (13.16-19.78)	49.65 (45.72-66.36)	151.19 (126.38-183.38)
45 and Older	2,780	10.17 (8.61-11.73)	32.47 (27.30-37.22)	73.52 (66.22-77.07)	165.92 (147.73-190.72)
All Ages	10,439	7.42 (6.57-8.27)	14.63 (12.58-17.68)	49.27 (45.63-53.23)	147.82 (132.31-183.38)
			Both Sexes		
Age	Sample Size	Mean (90% C.I.)	90th % (90% B.I.)**	95th % (90% B.I.)**	99th % (90% B.I.)**
14 and Younger	10,459	2.64 (2.20-3.08)	0.00 (0.00-0.00)	13.10 (11.91-14.81)	73.70 (51.47-86.37)
15-44	4,714	6.82 (6.02-7.61)	13.04 (8.62-15.56)	43.58 (37.82-47.42)	135.88 (120.95-167.02)
45 and Older	5,434	8.11 (7.07-9.15)	24.84 (18.84-28.63)	56.53 (48.93-69.65)	144.31 (121.73-156.84)
All Ages	20,607	6.30 (5.72-6.88)	11.65 (8.39-13.69)	41.08 (37.85-43.67)	123.94 (114.02-138.83)

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽²⁾ Estimates are based on 2-day averages.

⁽³⁾ Estimates are projected from a sample of 20,607 individuals to the U.S. population of 261,897,236 using 4-year combined survey weights.

⁽⁴⁾ The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

⁽⁵⁾ Interval estimates may involve aggregation of variance estimation units when data are too sparse to support estimation of the variance.

^{**:} Percentile intervals were estimated using the percentile bootstrap method with 1,000 bootstrap replications.

^{***:} Amount of consumed fish recorded by survey respondents was converted to uncooked fish quantities using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

SECTION 5.1.1.1 TABLE 2. UNCOOKED FISH CONSUMPTION ESTIMATES***

U.S. Population - Finfish and Shellfish (grams/person/day)

Marine: Age by Gender and All Individuals

			Females		
Age	Sample Size	Mean (90% C.I.)	90th % (90% B.I.)**	95th % (90% B.I.)**	99th % (90% B.I.)**
14 and Younger	5,182	5.21 (4.45-5.96)	18.84 (13.49-21.91)	40.12 (37.85-47.68)	81.31 (67.01-98.39)
15-44	2,332	8.95 (7.83-10.08)	37.51 (30.97-37.85)	61.69 (55.77-71.16)	120.58 (116.48-132.54)
45 and Older	2,654	13.71 (12.03-15.38)	51.43 (49.00-55.44)	80.35 (76.85-82.55)	155.57 (148.67-179.23)
All Ages	10,168	9.75 (8.91-10.59)	37.79 (37.34-40.21)	64.66 (59.15-67.73)	128.54 (119.43-142.93)
			Males		
Age	Sample Size	Mean (90% C.I.)	90th % (90% B.I.)**	95th % (90% B.I.)**	99th % (90% B.I.)**
14 and Younger	5,277	5.95 (4.91-7.00)	16.98 (13.03-21.44)	39.66 (35.85-41.07)	113.31 (106.25-140.30)
15-44	2,382	12.00 (10.47-13.52)	41.71 (37.84-56.25)	90.15 (75.71-106.67)	151.51 (134.91-192.53)
45 and Older	2,780	14.98 (13.32-16.65)	57.98 (53.49-68.27)	90.73 (85.37-97.30)	168.76 (157.10-186.87)
All Ages	10,439	11.46 (10.40-12.51)	41.28 (37.84-49.65)	82.94 (75.71-96.79)	152.33 (136.64-166.90)
			Both Sexes		
Age	Sample Size	Mean (90% C.I.)	90th % (90% B.I.)**	95th % (90% B.I.)**	99th % (90% B.I.)**
14 and Younger	10,459	5.59 (4.86-6.33)	18.66 (16.09-19.72)	40.20 (39.57-40.42)	103.42 (82.61-123.54)
15-44	4,714	10.48 (9.36-11.61)	37.85 (37.51-41.28)	75.25 (67.25-83.45)	137.12 (121.99-151.03)
45 and Older	5,434	14.29 (12.96-15.62)	55.70 (53.13-57.88)	83.43 (80.68-85.77)	165.98 (155.52-178.04)
All Ages	20,607	10.58 (9.80-11.36)	38.42 (37.80-40.56)	74.89 (69.88-75.60)	139.23 (131.25-148.28)

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽²⁾ Estimates are based on 2-day averages.

 ⁽³⁾ Estimates are projected from a sample of 20,607 individuals to the U.S. population of 261,897,236 using 4-year combined survey weights.
 (4) The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

⁽⁵⁾ Interval estimates may involve aggregation of variance estimation units when data are too sparse to support estimation of the variance.

**: Percentile intervals were estimated using the percentile bootstrap method with 1,000 bootstrap replications.

^{***:} Amount of consumed fish recorded by survey respondents was converted to uncooked fish quantities using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

SECTION 5.1.1.1 TABLE 3. UNCOOKED FISH CONSUMPTION ESTIMATES***

U.S. Population - Finfish and Shellfish (grams/person/day)

All Fish: Age by Gender and All Individuals

			Females					
Age	Sample Size	Mean (90% C.I.)	90th % (90% B.I.)**	95th % (90% B.I.)**	99th % (90% B.I.)**			
14 and Younger	5,182	7.50 (6.45-8.54)	28.50 (25.39-34.00)	55.23 (49.00-59.15)	103.90 (95.07-126.23)			
15-44	2,332	14.73 (12.95-16.52)	53.62 (46.56-58.78)	85.18 (78.30-94.63)	189.90 (165.08-197.09)			
45 and Older	2,654	20.08 (17.92-22.24)	73.43 (67.67-77.31)	104.04 (96.73-112.07)	213.65 (190.12-221.61)			
All Ages	10,168	14.98 (13.71-16.24)	56.17 (50.98-59.21)	86.33 (81.16-93.24)	185.73 (162.57-197.20)			
Males								
Age	Sample Size	Mean (90% C.I.)	90th % (90% B.I.)**	95th % (90% B.l.)**	99th % (90% B.I.)**			
14 and Younger	5,277	8.95 (7.64-10.25)	31.46 (24.55-37.51)	56.45 (49.00-69.88)	165.24 (141.61-177.44)			
15-44	2,382	19.86 (17.99-21.72)	76.98 (65.79-88.79)	118.58 (110.69-127.12)	242.66 (224.34-254.85)			
45 and Older	2,780	25.15 (23.01-27.29)	89.74 (86.46-94.23)	130.67 (125.81-135.54)	226.52 (207.29-278.29)			
All Ages	10,439	18.87 (17.67-20.08)	73.51 (66.56-80.51)	113.39 (110.69-118.58)	219.30 (204.75-236.47)			
			Both Sexes					
Age	Sample Size	Mean (90% C.I.)	90th % (90% B.I.)**	95th % (90% B.I.)**	99th % (90% B.I.)**			
14 and Younger	10,459	8.23 (7.29-9.18)	29.04 (27.62-32.63)	56.29 (52.19-56.73)	127.15 (118.19-149.52)			
15-44	4,714	17.30 (15.94-18.66)	64.57 (57.00-73.51)	107.74 (99.24-113.56)	211.26 (197.09-242.30)			
45 and Older	5,434	22.40 (20.68-24.12)	80.59 (75.02-85.26)	115.26 (111.65-122.21)	215.74 (208.28-227.62)			
All Ages	20,607	16.88 (15.89-17.87)	63.46 (59.46-66.15)	102.29 (97.85-107.63)	198.16 (190.72-208.77)			

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽²⁾ Estimates are based on 2-day averages.

 ⁽³⁾ Estimates are projected from a sample of 20,607 individuals to the U.S. population of 261,897,236 using 4-year combined survey weights.
 (4) The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

⁽⁵⁾ Interval estimates may involve aggregation of variance estimation units when data are too sparse to support estimation of the variance.

**: Percentile intervals were estimated using the percentile bootstrap method with 1,000 bootstrap replications.

^{***:} Amount of consumed fish recorded by survey respondents was converted to uncooked fish quantities using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

SECTION 5.1.1.1 TABLE 4. UNCOOKED FISH CONSUMPTION ESTIMATES***
U.S. Population - Finfish and Shellfish
Individuals of Age 18 and Older

		Grams/person/day		
			90%	Interval**
Habitat	Statistic	Estimate	Lower Bound	Upper Bound
Freshwater/Estuarine	Mean	7.50	6.75	8.25
	50th %	0.00	0.00	0.00
	90th %	17.37	14.32	21.58
	95th %	49.59	46.87	55.41
	99th %	143.35	125.27	156.84
Marine	Mean	12.41	11.46	13.37
	50th %	0.00	0.00	0.00
	90th %	48.92	47.10	51.17
	95th %	80.68	77.77	83.45
	99th %	150.77	139.66	164.34
All Fish	Mean	19.91	18.69	21.13
	50th %	0.00	0.00	0.00
	90th %	74.79	71.72	75.71
	95th %	111.35	110.03	114.02
	99th %	215.70	197.09	228.53

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽²⁾ Estimates are based on 2-day averages.

⁽³⁾ Estimates are projected from a sample of 9,596 individuals of age 18 and older to the population of 190,930,779 individuals of age 18 and older using 4-year combined survey weights.

⁽⁴⁾ The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

⁽⁵⁾ Interval estimates may involve aggregation of variance estimation units when data are too sparse to support estimation of the variance.

^{**:} Percentile intervals were estimated using the percentile bootstrap method with 1,000 bootstrap replications.

^{***:} Amount of consumed fish recorded by survey respondents was converted to uncooked fish quantities using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

SECTION 5.1.1.1 TABLE 5. UNCOOKED FISH CONSUMPTION ESTIMATES***

U.S. Population - Finfish and Shellfish (grams/person/day)

Children Ages 3-17 by Fine Age Categories

			Freshwater/Estuarine		
Age	Sample Size	Mean (90% C.I.)	90th % (90% B.I.)**	95th % (90% B.I.)**	99th % (90% B.I.)**
Ages 3 to 5	4,391	2.19 (1.80-2.58)	0.05 (0.00-1.53)	12.17 (10.26-14.05)	52.46 (45.57-61.53)
Ages 6 to 10	1,670	2.99 (1.90-4.08)	0.00 (0.00-0.52)	13.06 (4.77-20.11)	78.49*(63.77-110.53)
Ages 11 to 15	1,005	4.31 (3.21-5.41)	2.33 (0.08-7.66)	25.77 (20.97-28.92)	94.82*(83.12-109.45)
Ages 16 to 17	363	4.55 (2.18-6.92)	0.00 (0.00-1.85)	19.32*(13.30-36.75)	109.18*(57.73-154.49)
			Marine		
Age	Sample Size	Mean (90% C.I.)	90th % (90% B.I.)**	95th % (90% B.I.)**	99th % (90% B.l.)**
Ages 3 to 5	4,391	5.51 (4.80-6.23)	19.75 (16.55-23.13)	39.43 (37.68-41.37)	82.27 (73.00-95.44)
Ages 6 to 10	1,670	5.55 (4.57-6.53)	18.90 (14.20-24.33)	38.42 (37.85-41.64)	99.78*(62.82-111.35)
Ages 11 to 15	1,005	7.64 (5.86-9.43)	25.26 (16.38-34.54)	56.48 (45.33-67.07)	131.76*(110.34-148.67)
Ages 16 to 17	363	6.06 (3.70-8.41)	0.00 (0.00-9.26)	29.46*(11.63-90.66)	135.63*(92.00-177.12)
			All Fish		
Age	Sample Size	Mean (90% C.I.)	90th % (90% B.I.)**	95th % (90% B.I.)**	99th % (90% B.I.)**
Ages 3 to 5	4,391	7.70 (6.85-8.56)	32.56 (27.62-34.00)	51.00 (46.26-56.67)	100.54 (89.06-111.35)
Ages 6 to 10	1,670	8.54 (7.06-10.01)	32.62 (27.04-37.85)	56.40 (49.59-69.83)	144.37*(117.42-183.38)
Ages 11 to 15	1,005	11.95 (9.67-14.23)	43.42 (36.73-50.77)	87.36 (69.56-102.56)	170.67*(147.90-176.75)
Ages 16 to 17	363	10.61 (7.00-14.21)	29.33 (9.38-48.66)	83.53*(42.30-114.49)	192.54*(120.51-265.98)

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽²⁾ Estimates are based on 2-day averages.

⁽³⁾ Estimates are projected from a sample of 7,429 individuals to the U.S. population of 58,923,560 using 4-year combined survey weights.

⁽⁴⁾ The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

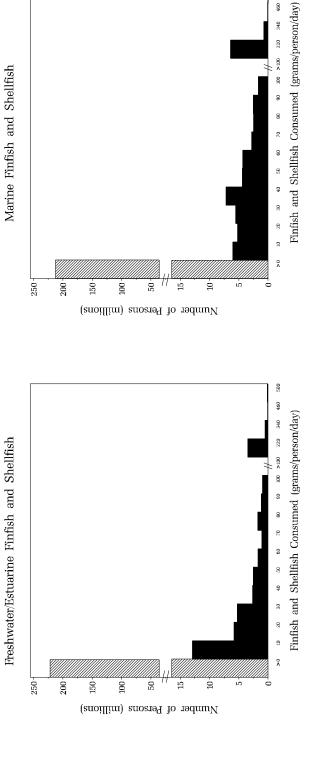
⁽⁵⁾ Interval estimates may involve aggregation of variance estimation units when data are too sparse to support estimation of the variance.

^{*:} The sample size does not meet minimum reporting requirements as described in the "Third Report on Nutrition Monitoring in the United States."

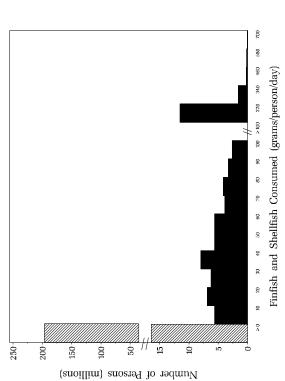
^{**:} Percentile intervals were estimated using the percentile bootstrap method with 1,000 bootstrap replications.

^{***:} Amount of consumed fish recorded by survey respondents was converted to uncooked fish quantities using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

Section 5.1.1.1 Figure 1. Histograms of Uncooked Fish Consumption for U.S. Population: Freshwater/Estuarine, Marine, and Total Fish







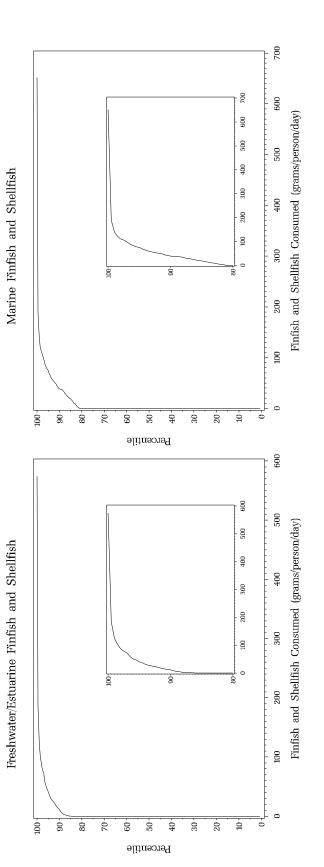
Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

Total Finfish and Shellfish

280

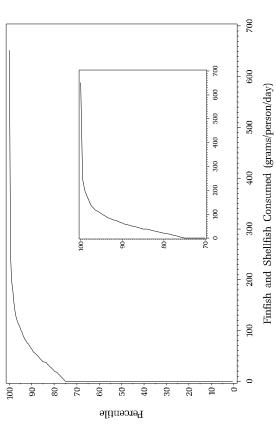
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Section 5.1.1.1 Figure 2. Cumulative Distributions of Uncooked Fish Consumption for U.S. Population: Freshwater/Estuarine, Marine, and Total Fish



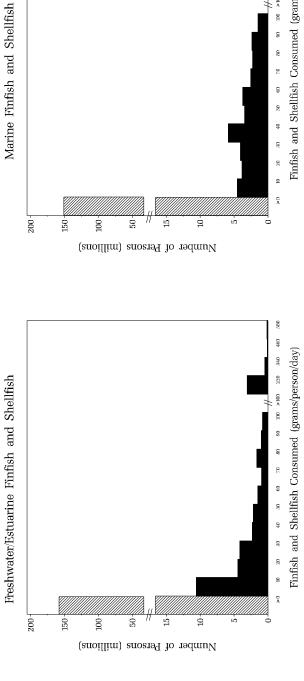


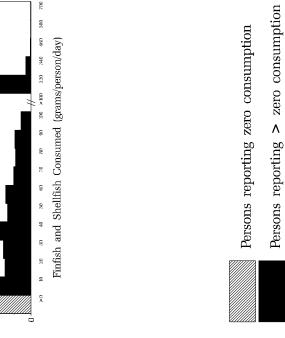
Total Finfish and Shellfish

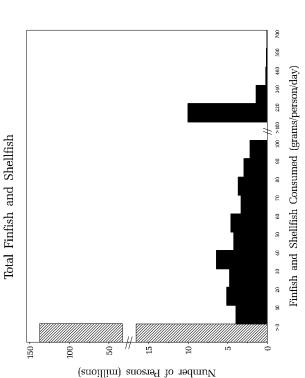


Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

for Individuals of Age 18 and Older: Freshwater/Estuarine, Marine, and Total Fish Section 5.1.1.1 Figure 3. Histograms of Uncooked Fish Consumption

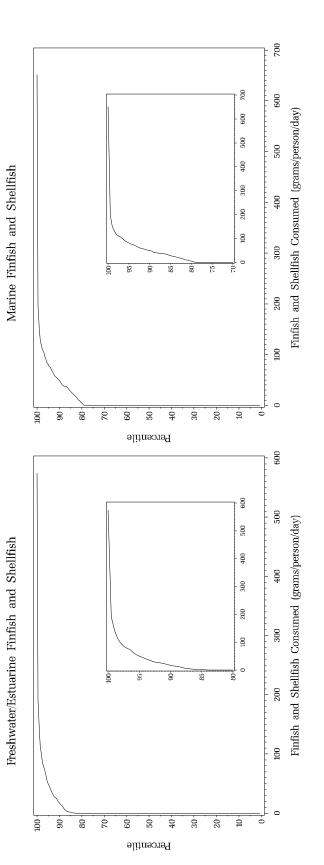


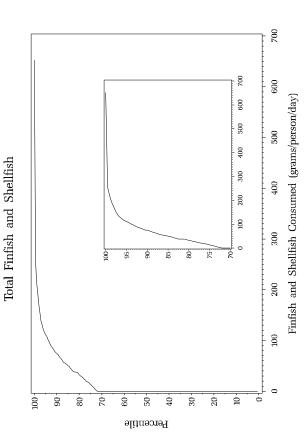




Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

Section 5.1.1.1 Figure 4. Cumulative Distributions of Uncooked Fish Consumption for Individuals of Age 18 and Older: Freshwater/Estuarine, Marine, and Total Fish





Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

SECTION 5.1.1.2 TABLE 1. UNCOOKED FISH CONSUMPTION ESTIMATES*** U.S. Population - Finfish and Shellfish (milligrams/kilogram of body weight/day)

Freshwater/Estuarine: Age by Gender and All Individuals

			Females				
Age	Sample Size	Mean (90% C.I.)	90th % (90% B.I.)**	95th % (90% B.I.)**	99th % (90% B.I.)**		
14 and Younger	4,879	82.71 (69.09-96.33)	0.00 (0.00-1.63)	443.06 (268.78-571.53)	2,179.30 (1,866.36-2,344.90)		
15-44	2,275	90.60 (71.02-110.18)	107.16 (57.48-145.25)	481.55 (402.87-537.93)	1,818.06 (1,633.00-2,766.54)		
45 and Older	2,569	95.95 (78.42-113.49)	249.76 (123.36-322.47)	654.62 (484.83-776.48)	1,822.44 (1,514.71-1,908.67)		
All Ages	9,723	91.19 (79.35-103.03)	116.99 (62.82-165.37)	535.16 (484.51-613.16)	1,871.39 (1,628.72-2,024.73)		
Males							
Age	Sample Size	Mean (90% C.I.)	90th % (90% B.I.)**	95th % (90% B.I.)**	99th % (90% B.I.)**		
14 and Younger	4,994	94.66 (76.40-112.91)	0.00 (0.00-1.69)	534.35 (370.74-605.13)	2,350.62 (1,919.78-2,500.69)		
15-44	2,369	99.29 (83.83-114.74)	201.26 (150.77-253.69)	622.93 (558.03-809.89)	1,910.17 (1,759.99-2,220.71)		
45 and Older	2,764	121.08 (102.31-139.85)	377.73 (317.13-429.28)	891.09 (754.19-974.63)	1,963.23 (1,730.85-2,131.71)		
All Ages	10,127	105.65 (93.85-117.45)	207.92 (165.04-272.38)	696.52 (629.49-782.29)	2,034.17 (1,855.86-2,220.71)		
			Both Sexes				
Age	Sample Size	Mean (90% C.I.)	90th % (90% B.I.)**	95th % (90% B.I.)**	99th % (90% B.I.)**		
14 and Younger	9,873	88.57 (76.00-101.13)	0.00 (0.00-0.00)	485.27 (410.58-556.87)	2,246.02 (1,986.93-2,494.96)		
15-44	4,644	94.97 (83.38-106.56)	149.92 (114.79-194.84)	558.30 (506.18-623.41)	1,893.18 (1,683.03-2,220.71)		
45 and Older	5,333	107.66 (93.63-121.69)	321.75 (249.92-379.40)	751.30 (653.97-870.31)	1,868.09 (1,708.50-1,940.99)		
All Ages	19,850	98.38 (89.76-107.01)	159.46 (130.64-198.14)	631.26 (589.62-675.25)	1,942.52 (1,816.07-2,085.94)		

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽²⁾ Estimates are based on 2-day averages.

⁽³⁾ Estimates are projected from a sample of 19,850 individuals to the U.S. population of 255,582,609 using 4-year combined survey weights.

⁽⁴⁾ The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

⁽⁵⁾ Interval estimates may involve aggregation of variance estimation units when data are too sparse to support estimation of the variance.

^{(6) 757} individuals did not report body weight. They represent 6,343,627 individuals in the population.

^{**:} Percentile intervals were estimated using the percentile bootstrap method with 1,000 bootstrap replications.

^{***:} Amount of consumed fish recorded by survey respondents was converted to uncooked fish quantities using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

SECTION 5.1.1.2 TABLE 2. UNCOOKED FISH CONSUMPTION ESTIMATES*** U.S. Population - Finfish and Shellfish (milligrams/kilogram of body weight/day)

Marine: Age by Gender and All Individuals

			Females		
Age	Sample Size	Mean (90% C.I.)	90th % (90% B.I.)**	95th % (90% B.I.)**	99th % (90% B.I.)**
14 and Younger	4,879	212.38 (183.08-241.68)	591.82 (508.31-785.47)	1,531.85 (1,417.91-1,702.69)	3,707.87 (3,275.52-4,294.55)
15-44	2,275	145.95 (126.34-165.57)	556.98 (462.56-631.95)	994.57 (873.65-1,078.13)	2,055.92 (1,848.19-2,330.47)
45 and Older	2,569	208.81 (184.58-233.03)	801.62 (756.75-844.43)	1,184.19 (1,131.77-1,280.92)	2,463.54 (2,281.66-2,819.84)
All Ages	9,723	181.16 (166.57-195.75)	657.07 (601.37-718.46)	1,158.33 (1,094.11-1,216.39)	2,715.74 (2,382.23-3,051.07)
			Males		
Age	Sample Size	Mean (90% C.I.)	90th % (90% B.I.)**	95th % (90% B.I.)**	99th % (90% B.I.)**
14 and Younger	4,994	213.80 (183.32-244.28)	608.64 (480.37-807.52)	1,541.64 (1,379.55-1,887.13)	3,602.96 (3,212.00-4,131.17)
15-44	2,369	149.62 (131.53-167.70)	576.30 (461.01-675.08)	1,113.00 (963.14-1,226.13)	1,990.35 (1,781.96-2,316.99)
45 and Older	2,764	187.49 (166.91-208.07)	712.84 (658.21-851.02)	1,138.09 (1,102.78-1,213.14)	2,275.26 (1,993.39-2,494.58)
All Ages	10,127	175.01 (160.70-189.33)	649.31 (575.11-711.23)	1,205.00 (1,126.68-1,233.48)	2,544.84 (2,314.36-2,704.55)
			Both Sexes		
Age	Sample Size	Mean (90% C.I.)	90th % (90% B.I.)**	95th % (90% B.I.)**	99th % (90% B.I.)**
14 and Younger	9,873	213.34 (190.06-236.63)	605.96 (517.49-688.23)	1,543.24 (1,491.15-1,669.61)	3,693.50 (3,317.93-4,064.86)
15-44	4,644	147.83 (132.25-163.42)	568.19 (501.96-629.86)	1,051.60 (972.67-1,183.56)	2,023.01 (1,924.78-2,196.69)
45 and Older	5,333	198.87 (180.90-216.84)	766.84 (717.90-827.74)	1,156.27 (1,114.53-1,214.19)	2,389.14 (2,272.81-2,546.07)
All Ages	19,850	178.07 (166.62-189.53)	651.15 (619.88-674.56)	1,178.29 (1,134.11-1,226.13)	2,586.74 (2,453.58-2,704.55)

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽²⁾ Estimates are based on 2-day averages.

⁽³⁾ Estimates are projected from a sample of 19,850 individuals to the U.S. population of 255,582,609 using 4-year combined survey weights.

⁽⁴⁾ The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

⁽⁵⁾ Interval estimates may involve aggregation of variance estimation units when data are too sparse to support estimation of the variance.

^{(6) 757} individuals did not report body weight. They represent 6,343,627 individuals in the population.

^{**} Percentile intervals were estimated using the percentile bootstrap method with 1,000 bootstrap replications.

^{***:} Amount of consumed fish recorded by survey respondents was converted to uncooked fish quantities using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

SECTION 5.1.1.2 TABLE 3. UNCOOKED FISH CONSUMPTION ESTIMATES*** U.S. Population - Finfish and Shellfish (milligrams/kilogram of body weight/day)

All Fish: Age by Gender and All Individuals

			Females				
Age	Sample Size	Mean (90% C.I.)	90th % (90% B.I.)**	95th % (90% B.I.)**	99th % (90% B.I.)**		
14 and Younger	4,879	295.09 (260.55-329.64)	1,045.62 (885.25-1,261.51)	2,037.62 (1,852.86-2,250.83)	4,548.26 (4,116.64-4,976.82)		
15-44	2,275	236.56 (205.98-267.13)	834.58 (770.50-980.93)	1,361.81 (1,180.99-1,556.06)	3,112.74 (2,766.54-3,360.63)		
45 and Older	2,569	304.76 (271.84-337.69)	1,065.15 (977.59-1,200.47)	1,568.44 (1,471.83-1,670.87)	3,070.76 (2,716.17-3,940.89)		
All Ages	9,723	272.35 (250.80-293.90)	970.64 (906.10-1,040.00)	1,565.55 (1,510.55-1,633.00)	3,566.18 (3,269.91-3,782.32)		
Males							
Age	Sample Size	Mean (90% C.I.)	90th % (90% B.I.)**	95th % (90% B.I.)**	99th % (90% B.I.)**		
14 and Younger	4,994	308.46 (272.78-344.14)	1,121.95 (773.95-1,309.93)	2,135.68 (1,855.54-2,370.65)	4,518.43 (4,055.31-5,464.79)		
15-44	2,369	248.90 (225.75-272.06)	982.03 (907.76-1,154.12)	1,532.92 (1,407.00-1,618.52)	3,010.93 (2,819.57-3,349.32)		
45 and Older	2,764	308.57 (282.30-334.84)	1,128.10 (1,077.75-1,206.33)	1,604.54 (1,534.16-1,730.85)	2,820.79 (2,587.47-3,203.84)		
All Ages	10,127	280.67 (264.16-297.17)	1,057.68 (962.06-1,201.11)	1,643.74 (1,558.85-1,730.85)	3,368.83 (3,203.84-3,680.49)		
			Both Sexes				
Age	Sample Size	Mean (90% C.I.)	90th % (90% B.I.)**	95th % (90% B.I.)**	99th % (90% B.I.)**		
14 and Younger	9,873	301.91 (273.63-330.19)	1,072.09 (960.74-1,161.55)	2,089.18 (1,986.93-2,207.07)	4,538.78 (4,391.38-5,108.45)		
15-44	4,644	242.80 (223.18-262.43)	938.01 (877.56-1,018.83)	1,451.26 (1,341.59-1,601.94)	3,094.21 (2,787.73-3,349.32)		
45 and Older	5,333	306.53 (282.54-330.52)	1,112.24 (1,001.93-1,167.75)	1,590.82 (1,517.18-1,685.12)	3,014.24 (2,714.46-3,226.17)		
All Ages	19,850	276.46 (260.99-291.92)	1,013.28 (975.70-1,051.80)	1,613.06 (1,560.84-1,651.40)	3,456.57 (3,349.32-3,680.49)		

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽²⁾ Estimates are based on 2-day averages.

⁽³⁾ Estimates are projected from a sample of 19,850 individuals to the U.S. population of 255,582,609 using 4-year combined survey weights.

⁽⁴⁾ The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

⁽⁵⁾ Interval estimates may involve aggregation of variance estimation units when data are too sparse to support estimation of the variance.

^{(6) 757} individuals did not report body weight. They represent 6,343,627 individuals in the population.

^{**} Percentile intervals were estimated using the percentile bootstrap method with 1,000 bootstrap replications.

^{***:} Amount of consumed fish recorded by survey respondents was converted to uncooked fish quantities using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

SECTION 5.1.1.2 TABLE 4. UNCOOKED FISH CONSUMPTION ESTIMATES*** U.S. Population - Finfish and Shellfish Individuals of Age 18 and Older

	Milligrams/kilogram of body weight/day						
			90%	nterval**			
Habitat	Statistic	Estimate	Lower Bound	Upper Bound			
Freshwater/Estuarine	Mean	101.92	92.04	111.80			
	50th %	0.00	0.00	0.00			
	90th %	236.26	183.80	277.23			
	95th %	669.12	596.79	748.72			
	99th %	1,886.07	1,700.40	2,049.16			
Marine	Mean	172.92	159.95	185.88			
	50th %	0.00	0.00	0.00			
	90th %	671.81	651.15	732.18			
	95th %	1,115.25	1,078.13	1,182.47			
	99th %	2,157.16	2,024.24	2,412.39			
All Fish	Mean	274.84	257.92	291.76			
	50th %	0.00	0.00	0.00			
	90th %	1,016.76	974.63	1,065.28			
	95th %	1,549.30	1,480.69	1,591.47			
	99th %	3,060.35	2,771.47	3,203.84			

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽²⁾ Estimates are based on 2-day averages.

⁽³⁾ Estimates are projected from a sample of 9,432 individuals of age 18 and older to the population of 187,533,204 individuals of age 18 and older using 4-year combined survey weights.

⁽⁴⁾ The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

⁽⁵⁾ Interval estimates may involve aggregation of variance estimation units when data are too sparse to support estimation of the variance.

^{(6) 757} individuals did not report body weight. They represent 6,343,627 individuals in the population.

^{**:} Percentile intervals were estimated using the percentile bootstrap method with 1,000 bootstrap replications.

^{***:} Amount of consumed fish recorded by survey respondents was converted to uncooked fish quantities using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

SECTION 5.1.1.2 TABLE 5. UNCOOKED FISH CONSUMPTION ESTIMATES*** U.S. Population - Finfish and Shellfish (milligrams/kilogram of body weight/day)

Children Ages 3-17 by Fine Age Categories

			Freshwater/Estuarine		
Age	Sample Size	Mean (90% C.I.)	90th % (90% B.I.)**	95th % (90% B.l.)**	99th % (90% B.I.)**
Ages 3 to 5	4,112	124.06 (102.27-145.85)	0.00 (0.00-83.30)	711.99 (599.12-783.73)	3,091.42 (2,494.58-3,475.13)
Ages 6 to 10	1,553	83.90 (55.40-112.39)	0.00 (0.00-1.44)	354.07 (116.04-685.27)	2,321.97*(1,855.54-2,993.55)
Ages 11 to 15	975	77.21 (60.36-94.05)	20.25 (0.00-116.02)	477.49 (410.58-617.94)	1,609.71*(1,358.21-2,203.21)
Ages 16 to 17	360	65.15 (30.27-100.03)	0.00 (0.00-23.30)	284.54*(166.87-490.64)	1,541.51*(759.77-2,766.54)
			Marine		
Age	Sample Size	Mean (90% C.I.)	90th % (90% B.I.)**	95th % (90% B.I.)**	99th % (90% B.I.)**
Ages 3 to 5	4,112	309.29 (270.17-348.40)	1,108.19 (983.61-1,332.40)	2,314.42 (2,096.29-2,481.26)	4,607.79 (4,300.65-5,354.28)
Ages 6 to 10	1,553	197.90 (160.52-235.27)	600.28 (474.43-733.47)	1,480.98 (1,309.82-1,548.73)	3,683.68*(2,458.00-4,353.42)
Ages 11 to 15	975	153.32 (117.42-189.22)	481.42 (360.82-608.71)	1,251.20 (807.52-1,389.62)	2,380.67*(2,161.60-3,206.62)
Ages 16 to 17	360	97.67 (58.05-137.29)	0.00 (0.00-177.37)	460.09*(197.13-1,079.45)	2,147.76*(1,647.51-3,901.22)
			All Fish		
Age	Sample Size	Mean (90% C.I.)	90th % (90% B.I.)**	95th % (90% B.I.)**	99th % (90% B.I.)**
Ages 3 to 5	4,112	433.35 (384.55-482.14)	1,841.45 (1,555.24-1,956.89)	2,963.54 (2,790.01-3,194.27)	5,604.49 (5,231.28-6,134.81)
Ages 6 to 10	1,553	281.79 (235.15-328.43)	1,044.81 (744.58-1,218.98)	1,854.14 (1,638.02-2,174.62)	4,371.42*(3,433.34-5,814.38)
Ages 11 to 15	975	230.53 (185.89-275.16)	823.79 (656.60-951.84)	1,530.55 (1,361.86-1,850.22)	3,651.47*(2,744.55-3,794.65)
Ages 16 to 17	360	162.83 (107.07-218.58)	406.03 (145.25-756.35)	1,271.79*(558.00-1,499.75)	3,544.33*(2,766.54-3,945.81)

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽²⁾ Estimates are based on 2-day averages.

⁽³⁾ Estimates are projected from a sample of 7,429 individuals to the U.S. population of 58,923,560 using 4-year combined survey weights.

⁽⁴⁾ The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

⁽⁵⁾ Interval estimates may involve aggregation of variance estimation units when data are too sparse to support estimation of the variance.

^{(6) 757} individuals did not report body weight. They represent 6,343,627 individuals in the population.

^{*.} The sample size does not meet minimum reporting requirements as described in the "Third Report on Nutrition Monitoring in the United States."

^{**:} Percentile intervals were estimated using the percentile bootstrap method with 1,000 bootstrap replications.

^{***:} Amount of consumed fish recorded by survey respondents was converted to uncooked fish quantities using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

SECTION 5.1.2 TABLE 1. UNCOOKED FISH CONSUMPTION ESTIMATES*** U.S. Population - Finfish All Individuals

		Grams/person/day		
			90%Interval**	
Habitat	Statistic	Estimate	Lower Bound	Upper Bound
Freshwater/Estuarine	Mean	3.57	3.17	3.97
	50th %	0.00	0.00	0.00
	90th %	0.00	0.00	0.00
	95th %	14.05	9.95	16.77
	99th %	95.28	80.65	100.84
Marine	Mean	9.02	8.44	9.60
	50th %	0.00	0.00	0.00
	90th %	37.51	35.70	37.60
	95th %	62.93	61.33	65.52
	99th %	128.38	119.29	135.80
All Fish	Mean	12.59	11.86	13.31
	50th %	0.00	0.00	0.00
	90th %	48.67	45.33	50.42
	95th %	81.75	79.47	85.00
	99th %	173.56	168.02	183.38

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽²⁾ Estimates are based on 2-day averages.

⁽³⁾ Estimates are projected from a sample of 20,607 individuals to the U.S. population of 261,897,236 using 4-year combined survey weights.

⁽⁴⁾ The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

⁽⁵⁾ Interval estimates may involve aggregation of variance estimation units when data are too sparse to support estimation of the variance.

^{**:} Percentile intervals were estimated using the percentile bootstrap method with 1,000 bootstrap replications.

^{***:} Amount of consumed fish recorded by survey respondents was converted to uncooked fish quantities using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

SECTION 5.1.2 TABLE 2. UNCOOKED FISH CONSUMPTION ESTIMATES*** U.S. Population - Finfish Individuals of Age 18 and Older

		Grams/person/da	ıy	
			90%Interval**	
Habitat	Statistic	Estimate	Lower Bound	Upper Bound
Freshwater/Estuarine	Mean	4.23	3.70	4.75
	50th %	0.00	0.00	0.00
	90th %	0.00	0.00	0.68
	95th %	23.33	16.36	25.73
	99th %	107.25	95.19	119.64
Marine	Mean	10.41	9.74	11.08
	50th %	0.00	0.00	0.00
	90th %	39.63	37.85	41.72
	95th %	74.32	69.51	75.09
	99th %	136.52	128.95	141.57
All Fish	Mean	14.64	13.78	15.50
	50th %	0.00	0.00	0.00
	90th %	56.58	53.67	57.69
	95th %	90.23	86.10	94.70
	99th %	186.82	173.45	194.00

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽²⁾ Estimates are based on 2-day averages.

⁽³⁾ Estimates are projected from a sample of 9,596 individuals of age 18 and older to the population of 190,930,779 individuals of age 18 and older using 4-year combined survey weights.

⁽⁴⁾ The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

⁽⁵⁾ Interval estimates may involve aggregation of variance estimation units when data are too sparse to support estimation of the variance.

^{**:} Percentile intervals were estimated using the percentile bootstrap method with 1,000 bootstrap replications.

^{***:} Amount of consumed fish recorded by survey respondents was converted to uncooked fish quantities using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

SECTION 5.1.3 TABLE 1. UNCOOKED FISH CONSUMPTION ESTIMATES*** U.S. Population - Shellfish All Individuals

		Grams/person/day		
			90%Interval**	
Habitat	Statistic	Estimate	Lower Bound	Upper Bound
Freshwater/Estuarine	Mean	2.73	2.35	3.10
	50th %	0.00	0.00	0.00
	90th %	0.00	0.00	0.00
	95th %	12.77	10.50	13.81
	99th %	77.01	69.71	84.05
Marine	Mean	1.57	1.17	1.97
	50th %	0.00	0.00	0.00
	90th %	0.00	0.00	0.00
	95th %	0.00	0.00	0.00
	99th %	54.84	33.06	80.57
All Fish	Mean	4.29	3.70	4.89
	50th %	0.00	0.00	0.00
	90th %	0.00	0.00	0.00
	95th %	23.21	18.27	28.26
	99th %	110.54	93.11	112.88

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽²⁾ Estimates are based on 2-day averages.

⁽³⁾ Estimates are projected from a sample of 20,607 individuals to the U.S. population of 261,897,236 using 4-year combined survey weights.

⁽⁴⁾ The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

⁽⁵⁾ Interval estimates may involve aggregation of variance estimation units when data are too sparse to support estimation of the variance.

^{**:} Percentile intervals were estimated using the percentile bootstrap method with 1,000 bootstrap replications.

^{***:} Amount of consumed fish recorded by survey respondents was converted to uncooked fish quantities using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

SECTION 5.1.3 TABLE 2. UNCOOKED FISH CONSUMPTION ESTIMATES*** U.S. Population - Shellfish Individuals of Age 18 and Older

		Grams/person/day		
			90%Interval**	
Habitat	Statistic	Estimate	Lower Bound	Upper Bound
Freshwater/Estuarine	Mean	3.27	2.80	3.75
	50th %	0.00	0.00	0.00
	90th %	0.00	0.00	0.12
	95th %	17.93	14.46	21.86
	99th %	82.24	73.07	92.55
Marine	Mean	2.00	1.46	2.54
	50th %	0.00	0.00	0.00
	90th %	0.00	0.00	0.00
	95th %	0.00	0.00	2.77
	99th %	74.19	50.73	108.55
All Fish	Mean	5.27	4.51	6.03
	50th %	0.00	0.00	0.00
	90th %	0.00	0.00	5.85
	95th %	33.67	27.22	39.23
	99th %	113.32	103.53	137.53

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽²⁾ Estimates are based on 2-day averages.

⁽³⁾ Estimates are projected from a sample of 9,596 individuals of age 18 and older to the population of 190,930,779 individuals of age 18 and older using 4-year combined survey weights.

⁽⁴⁾ The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

⁽⁵⁾ Interval estimates may involve aggregation of variance estimation units when data are too sparse to support estimation of the variance.

^{**:} Percentile intervals were estimated using the percentile bootstrap method with 1,000 bootstrap replications.

^{***:} Amount of consumed fish recorded by survey respondents was converted to uncooked fish quantities using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

SECTION 5.1.4 TABLE 1. UNCOOKED FISH CONSUMPTION ESTIMATES*** U.S. Population - Finfish **Low-income Population**

		Grams/person/da	у	
			90%Interval**	
Habitat	Statistic	Estimate	Lower Bound	Upper Bound
Freshwater/Estuarine	Mean	4.03	2.91	5.16
	50th %	0.00	0.00	0.00
	90th %	0.00	0.00	0.00
	95th %	13.25	4.69	17.68
	99th %	109.36	95.52	147.08
Marine	Mean	7.55	6.46	8.64
	50th %	0.00	0.00	0.00
	90th %	23.87	18.25	27.65
	95th %	53.56	48.70	60.60
	99th %	125.17	113.40	147.36
All Fish	Mean	11.59	9.88	13.30
	50th %	0.00	0.00	0.00
	90th %	38.64	37.51	43.85
	95th %	75.25	68.37	82.55
	99th %	190.55	174.00	204.38

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽²⁾ Estimates are based on 2-day averages.

⁽³⁾ Estimates are projected from a sample of 5,866 low-income individuals to the low-income U.S. population of 50,196,483 using 4year combined survey weights.

⁽⁴⁾ The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

⁽⁵⁾ Interval estimates may involve aggregation of variance estimation units when data are too sparse to support estimation of the variance.

⁽⁶⁾ Low-income is defined as individuals from households with gross income at or below 130% of the federal poverty threshold.

**: Percentile intervals were estimated using the percentile bootstrap method with 1,000 bootstrap replications.

^{***:} Amount of consumed fish recorded by survey respondents was converted to uncooked fish quantities using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

SECTION 5.1.4 TABLE 2. UNCOOKED FISH CONSUMPTION ESTIMATES*** U.S. Population - Shellfish **Low-income Population**

		Grams/person/day	,	
			90%Interval**	
Habitat	Statistic	Estimate	Lower Bound	Upper Bound
Freshwater/Estuarine	Mean	2.02	1.48	2.56
	50th %	0.00	0.00	0.00
	90th %	0.00	0.00	0.00
	95th %	2.04	0.00	2.14
	99th %	72.50	50.59	98.49
Marine	Mean	1.87	0.27	3.46
	50th %	0.00	0.00	0.00
	90th %	0.00	0.00	0.00
	95th %	0.00	0.00	0.00
	99th %	102.53	19.18	108.55
All Fish	Mean	3.88	2.19	5.57
	50th %	0.00	0.00	0.00
	90th %	0.00	0.00	0.00
	95th %	12.72	4.91	36.51
	99th %	110.52	97.86	115.54

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽²⁾ Estimates are based on 2-day averages.

⁽³⁾ Estimates are projected from a sample of 5,866 low-income individuals to the low-income U.S. population of 50,196,483 using 4year combined survey weights.

⁽⁴⁾ The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

⁽⁵⁾ Interval estimates may involve aggregation of variance estimation units when data are too sparse to support estimation of the variance.

⁽⁶⁾ Low-income is defined as individuals from households with gross income at or below 130% of the federal poverty threshold.
**: Percentile intervals were estimated using the percentile bootstrap method with 1,000 bootstrap replications.

^{***:} Amount of consumed fish recorded by survey respondents was converted to uncooked fish quantities using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

SECTION 5.1.4 TABLE 3. UNCOOKED FISH CONSUMPTION ESTIMATES*** U.S. Population - Finfish and Shellfish **Low-income Population**

		Grams/person/da	y	
			90%I	nterval**
Habitat	Statistic	Estimate	Lower Bound	Upper Bound
Freshwater/Estuarine	Mean	6.05	4.78	7.32
	50th %	0.00	0.00	0.00
	90th %	2.13	2.02	4.26
	95th %	31.27	25.74	43.89
	99th %	146.91	110.03	190.72
Marine	Mean	9.42	7.56	11.27
	50th %	0.00	0.00	0.00
	90th %	32.42	24.20	37.80
	95th %	67.09	52.72	100.69
	99th %	137.72	123.83	150.04
All Fish	Mean	15.47	13.17	17.77
	50th %	0.00	0.00	0.00
	90th %	53.87	45.40	64.22
	95th %	105.63	94.89	110.69
	99th %	202.57	183.38	228.33

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽²⁾ Estimates are based on 2-day averages.

⁽³⁾ Estimates are projected from a sample of 5,866 low-income individuals to the low-income U.S. population of 50,196,483 using 4year combined survey weights.

⁽⁴⁾ The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

⁽⁵⁾ Interval estimates may involve aggregation of variance estimation units when data are too sparse to support estimation of the variance.

⁽⁶⁾ Low-income is defined as individuals from households with gross income at or below 130% of the federal poverty threshold.
**: Percentile intervals were estimated using the percentile bootstrap method with 1,000 bootstrap replications.

^{***:} Amount of consumed fish recorded by survey respondents was converted to uncooked fish quantities using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

SECTION 5.1.5 TABLE 1. UNCOOKED FISH CONSUMPTION ESTIMATES*** U.S. Population - Finfish Alternate Habitat

		Grams/person/d	ay	
			90%Inte	erval**
Habitat	Statistic	Estimate	Lower Bound	Upper Bound
Freshwater	Mean	1.22	1.02	1.42
	50th %	0.00	0.00	0.00
	90th %	0.00	0.00	0.00
	95th %	0.02	0.00	0.03
	99th %	43.34	39.74	49.62
Estuarine/Marine	Mean	11.37	10.68	12.05
	50th %	0.00	0.00	0.00
	90th %	42.96	41.28	45.12
	95th %	75.64	75.02	77.96
	99th %	149.70	142.60	158.83
All Fish	Mean	12.59	11.86	13.31
	50th %	0.00	0.00	0.00
	90th %	48.67	45.33	50.42
	95th %	81.75	79.47	85.00
	99th %	173.56	168.02	183.38

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽²⁾ Estimates are based on 2-day averages.

⁽³⁾ Estimates are projected from a sample of 20,607 individuals to the U.S. population of 261,897,236 using 4-year combined survey weights.

⁽⁴⁾ The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

⁽⁵⁾ Interval estimates may involve aggregation of variance estimation units when data are too sparse to support estimation of the variance.

^{**:} Percentile intervals were estimated using the percentile bootstrap method with 1,000 bootstrap replications.

^{***:} Amount of consumed fish recorded by survey respondents was converted to uncooked fish quantities using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

SECTION 5.1.5 TABLE 2. UNCOOKED FISH CONSUMPTION ESTIMATES*** U.S. Population - Shellfish Alternate Habitat

		Grams/person/d	ay	
			90%I	nterval**
Habitat	Statistic	Estimate	Lower Bound	Upper Bound
Freshwater	Mean	0.01	0.00	0.02
	50th %	0.00	0.00	0.00
	90th %	0.00	0.00	0.00
	95th %	0.00	0.00	0.00
	99th %	0.00	0.00	0.00
Estuarine/Marine	Mean	4.28	3.69	4.88
	50th %	0.00	0.00	0.00
	90th %	0.00	0.00	0.00
	95th %	23.21	18.27	28.26
	99th %	110.53	93.11	111.44
All Fish	Mean	4.29	3.70	4.89
	50th %	0.00	0.00	0.00
	90th %	0.00	0.00	0.00
	95th %	23.21	18.27	28.26
	99th %	110.54	93.11	112.88

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽²⁾ Estimates are based on 2-day averages.

⁽³⁾ Estimates are projected from a sample of 20,607 individuals to the U.S. population of 261,897,236 using 4-year combined survey weights.

⁽⁴⁾ The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

⁽⁵⁾ Interval estimates may involve aggregation of variance estimation units when data are too sparse to support estimation of the variance.

^{**:} Percentile intervals were estimated using the percentile bootstrap method with 1,000 bootstrap replications.

^{***:} Amount of consumed fish recorded by survey respondents was converted to uncooked fish quantities using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

SECTION 5.1.5 TABLE 3. UNCOOKED FISH CONSUMPTION ESTIMATES*** U.S. Population - Finfish and Shellfish Alternate Habitat

		Grams/person/d	ay	
			90%	nterval**
Habitat	Statistic	Estimate	Lower Bound	Upper Bound
Freshwater	Mean	1.23	1.03	1.43
	50th %	0.00	0.00	0.00
	90th %	0.00	0.00	0.00
	95th %	0.02	0.00	0.03
	99th %	44.43	39.74	49.62
Estuarine/Marine	Mean	15.65	14.68	16.62
	50th %	0.00	0.00	0.00
	90th %	57.42	55.23	61.16
	95th %	95.77	92.00	98.49
	99th %	189.63	177.88	196.00
All Fish	Mean	16.88	15.89	17.87
	50th %	0.00	0.00	0.00
	90th %	63.46	59.46	66.15
	95th %	102.29	97.85	107.63
	99th %	198.16	190.72	208.77

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽²⁾ Estimates are based on 2-day averages.

⁽³⁾ Estimates are projected from a sample of 20,607 individuals to the U.S. population of 261,897,236 using 4-year combined survey weights.

⁽⁴⁾ The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

⁽⁵⁾ Interval estimates may involve aggregation of variance estimation units when data are too sparse to support estimation of the variance.

^{**:} Percentile intervals were estimated using the percentile bootstrap method with 1,000 bootstrap replications.

^{***:} Amount of consumed fish recorded by survey respondents was converted to uncooked fish quantities using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

SECTION 5.1.6 TABLE 1. UNCOOKED FISH CONSUMPTION ESTIMATES

U.S. Population - Mean Consumption by Species within Habitat

Females of Age 14 and Younger

	Habitat Species	stimated Mean	Habitat	Species	Estimated Mean Grams/person/day	Habitat		Estimated Mean ams/person/day
Estuarine	Shrimp	0.61023	Marine	Ocean Perch	0.10056*	All Species	Trout, mixed sp. (Estuarine)	0.06928*
	Catfish (Estuarine)	0.17855*	(con't.)	Sea Bass	0.05342*	(con't.)	Trout, mixed sp. (Freshwate	
	Crab (Estuarine)	0.17369*		Scallop (Marine)	0.05053*		Perch (Estuarine)	0.06829*
	Flounder	0.15581*		Mackerel	0.04169*		Perch (Freshwater)	0.06829*
	Flatfish (Estuarine)	0.09183*		Pompano	0.03421*		Croaker	0.06074*
	Trout, mixed sp. (Estuarine)	0.06928*		Porgy	0.02083*		Trout	0.06000*
	Perch (Estuarine)	0.06829*		Flatfish (Marine)	0.01719*		Sea Bass	0.05342*
	Croaker	0.06074*		Lobster	0.01717*		Scallop (Marine)	0.05053*
	Mullet	0.03181*		Sardine	0.00761*		Mackerel	0.04169*
	Oyster	0.02131*		Halibut	0.00635*		Pompano	0.03421*
	Salmon (Estuarine)	0.02122*		Swordfish	0.00507*		Mullet	0.03181*
	Herring	0.01715*		Squid	0.00463*		Oyster	0.02131*
	Rockfish	0.00906*		Whitefish (Marine)	0.00355*		Salmon (Estuarine)	0.02122*
	Anchovy	0.00761*		Mussels	0.00306*		Porgy	0.02083*
	Clam (Estuarine)	0.00272*		Snapper	0.00012*		Flatfish (Marine)	0.01719*
	Scallop (Estuarine)	0.00034*					Lobster	0.01717*
			Unknown	Fish	1.10509		Herring	0.01715*
Freshwater	Catfish (Freshwater)	0.17855*		Seafood	0.00075*		Rockfish	0.00906*
	Trout, mixed sp. (Freshwater)	0.06928*					Carp	0.00840*
	Perch (Freshwater)	0.06829*	All Species	Tuna	1.97276		Sardine	0.00761*
	Trout	0.06000*		Fish	1.10509		Anchovy	0.00761*
	Carp	0.00840*		Cod	0.77726		Halibut	0.00635*
	Cisco	0.00534*		Shrimp	0.61023		Cisco	0.00534*
	Whitefish (Freshwater)	0.00355*		Salmon (Marine)	0.42725*		Swordfish	0.00507*
	Pike	0.00255*		Pollock	0.40081*		Squid	0.00463*
	Salmon (Freshwater)	0.00022*		Crab (Marine)	0.19721*		Whitefish (Freshwater)	0.00355*
				Catfish (Estuarine)	0.17855*		Whitefish (Marine)	0.00355*
Marine	Tuna	1.97276		Catfish (Freshwater)	0.17855*		Mussels	0.00306*
	Cod	0.77726		Crab (Estuarine)	0.17369*		Clam (Estuarine)	0.00272*
	Salmon (Marine)	0.42725*		Flounder	0.15581*		Pike	0.00255*
	Pollock	0.40081*		Haddock	0.12755*		Seafood	0.00075*
	Crab (Marine)	0.19721*		Whiting	0.10310*		Scallop (Estuarine)	0.00034*
	Haddock	0.12755*		Clam (Marine)	0.10149*		Salmon (Freshwater)	0.00022*
	Whiting	0.10310*		Ocean Perch	0.10056*		Snapper	0.00012*
	Clam (Marine)	0.10149*		Flatfish (Estuarine)	0.09183*			

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽²⁾ Estimates are based on 2-day averages.
(3) Estimates are projected from a sample of 5,182 individuals to the U.S. population of 29,264,187 using 4-year combined survey weights.

⁽⁴⁾ The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

*: The sample size does not meet minimum reporting requirements as described in the "Third Report on Nutrition Monitoring in the United States".

^{***:} Amount of consumed fish recorded by survey respondents was converted to uncooked fish quantities using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

SECTION 5.1.6 TABLE 2. UNCOOKED FISH CONSUMPTION ESTIMATES*** U.S. Population - Mean Consumption by Species within Habitat

Females of Age 15 to 44

	Habitat Species	estimated Mean	Habitat	Species	Estimated Mean Grams/person/day	Habitat	·	Estimated Mean Grams/person/day
Estuarine	Shrimp	2.40405	Marine	Crab (Marine)	0.25721*	All Species	Scallop (Marine)	0.20694*
	Catfish (Estuarine)	0.52472*	(con't.)	Pompano	0.20849*	(con't.)	Squid	0.19352*
	Flatfish (Estuarine)	0.38328*		Scallop (Marine)	0.20694*		Porgy	0.17625*
	Crab (Estuarine)	0.22654*		Squid	0.19352*		Ocean Perch	0.16403*
	Flounder	0.21871*		Porgy	0.17625*		Perch (Estuarine)	0.13071*
	Perch (Estuarine)	0.13071*		Ocean Perch	0.16403*		Perch (Freshwater)	0.13071*
	Trout, mixed sp. (Estuarine)	0.10448*		Sardine	0.10923*		Sardine	0.10923*
	Oyster	0.07685*		Whiting	0.10686*		Whiting	0.10686*
	Croaker	0.07633*		Sea Bass	0.07757*		Trout, mixed sp. (Estuarine	
	Mullet	0.06793*		Flatfish (Marine)	0.07176*		Trout, mixed sp. (Freshwat	er) 0.10448*
	Salmon (Estuarine)	0.05659*		Mackerel	0.04092*		Carp	0.08614*
	Anchovy	0.05551*		Mussels	0.02386*		Sea Bass	0.07757*
	Rockfish	0.04514*		Halibut	0.01524*		Oyster	0.07685*
	Herring	0.04029*		Conch	0.00918*		Croaker	0.07633*
	Clam (Estuarine)	0.00917*		Snapper	0.00835*		Flatfish (Marine)	0.07176*
	Eel	0.00257*		Whitefish (Marine)	0.00066*		Mullet	0.06793*
	Scallop (Estuarine)	0.00140*					Salmon (Estuarine)	0.05659*
	Sturgeon (Estuarine)	0.00056*	Unknown	Fish	0.24955*		Anchovy	0.05551*
				Seafood	0.00513*		Rockfish	0.04514*
Freshwater	Catfish (Freshwater)	0.52472*					Mackerel	0.04092*
	Trout	0.30507*	All Species	Tuna	3.57218		Herring	0.04029*
	Perch (Freshwater)	0.13071*		Shrimp	2.40405		Mussels	0.02386*
	Trout, mixed sp. (Freshwater)	0.10448*		Cod	1.20969*		Halibut	0.01524*
	Carp	0.08614*		Salmon (Marine)	1.13914*		Pike	0.00992*
	Pike	0.00992*		Catfish (Estuarine)	0.52472*		Conch	0.00918*
	Cisco	0.00155*		Catfish (Freshwater)	0.52472*		Clam (Estuarine)	0.00917*
	Whitefish (Freshwater)	0.00066*		Flatfish (Estuarine)	0.38328*		Snapper	0.00835*
	Salmon (Freshwater)	0.00060*		Lobster	0.36249*		Seafood	0.00513*
	Sturgeon (Freshwater)	0.00056*		Clam (Marine)	0.34219*		Eel	0.00257*
	,			Haddock	0.31495*		Cisco	0.00155*
Marine	Tuna	3.57218		Trout	0.30507*		Scallop (Estuarine)	0.00140*
	Cod	1.20969*		Pollock	0.27859*		Whitefish (Freshwater)	0.00066*
	Salmon (Marine)	1.13914*		Crab (Marine)	0.25721*		Whitefish (Marine)	0.00066*
	Lobster	0.36249*		Fish `	0.24955*		Salmon (Freshwater)	0.00060*
	Clam (Marine)	0.34219*		Crab (Estuarine)	0.22654*		Sturgeon (Estuarine)	0.00056*
	Haddock	0.31495*		Flounder	0.21871*		Sturgeon (Freshwater)	0.00056*
	Pollock	0.27859*		Pompano	0.20849*		3 ()	

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽²⁾ Estimates are based on 2-day averages.
(3) Estimates are projected from a sample of 2,332 individuals to the U.S. population of 58,970,270 using 4-year combined survey weights.

⁽⁴⁾ The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

*: The sample size does not meet minimum reporting requirements as described in the "Third Report on Nutrition Monitoring in the United States".

^{****} Amount of consumed fish recorded by survey respondents was converted to uncooked fish quantities using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

SECTION 5.1.6 TABLE 3. UNCOOKED FISH CONSUMPTION ESTIMATES*** U.S. Population - Mean Consumption by Species within Habitat

Females of Age 45 and Older

Estuarine	Gran	ns/person/day	Habitat	Species	Estimated Mean Grams/person/day	Habitat	Species G	Estimated Mean Grams/person/day
	Shrimp	1.80291	Marine	Pollock	0.31580*	All Species	Crab (Estuarine)	0.24310*
	Flounder	1.11872*	(con't.)	Crab (Marine)	0.27601*	(con't.)	Mackerel	0.24272*
	Catfish (Estuarine)	0.46136*		Swordfish	0.26351*		Carp	0.24207*
	Herring	0.33205*		Mackerel	0.24272*		Trout	0.20482*
	Flatfish (Estuarine)	0.28202*		Lobster	0.19792*		Lobster	0.19792*
	Crab (Estuarine)	0.24310*		Ocean Perch	0.19707*		Ocean Perch	0.19707*
	Croaker	0.15189*		Scallop (Marine)	0.19065*		Scallop (Marine)	0.19065*
	Perch (Estuarine)	0.14442*		Squid	0.14784*		Croaker	0.15189*
	Salmon (Estuarine)	0.10442 0.09092*		Snapper	0.12836*		Squid	0.14784*
	Oyster	0.09092"		Sea Bass	0.11587*		Perch (Estuarine)	0.14442*
	Rockfish			Halibut	0.11019* 0.09922*		Perch (Freshwater)	0.14442*
	Trout, mixed sp. (Estuarine) Anchovy	0.05430* 0.02753*		Mussels Sardine	0.09922**		Snapper Sea Bass	0.12836* 0.11587*
		0.02753		Flatfish (Marine)	0.07079		Halibut	0.11019*
	Smelts (Estuarine) Mullet	0.02003*			0.05260		Salmon (Estuarine)	0.11019
		0.02003		Pompano Whitefish (Marine)	0.04761		Mussels	0.10442
	Clam (Estuarine) Smelts, Rainbow (Estuarine)	0.01708			0.02050*		Oyster	0.09922
		0.00300		Smelts (Marine)	0.02050		Pike	0.09092
	Scallop (Estuarine)	0.00129	Unknown	Fish	0.36620*		Sardine	0.07948
Freshwater	Catfish (Freshwater)	0.46136*	Ulikilowii	FISH	0.30020		Rockfish	0.07679
riesiiwatei	Carp	0.24207*	All Species	Tuna	4.57200		Trout, mixed sp. (Estuarine	
	Trout	0.24207	All Species	Salmon (Marine)	2.10218		Trout, mixed sp. (Estuarine	
	Perch (Freshwater)	0.14442*		Shrimp	1.80291		Flatfish (Marine)	0.05280*
	Pike	0.07948*		Cod	1.75818*		Pompano	0.03260
	Trout, mixed sp. (Freshwater)	0.07948		Flounder	1.11872*		Whitefish (Freshwater)	0.04191*
	Whitefish (Freshwater)	0.03430		Porgy	0.91498*		Whitefish (Marine)	0.04191*
	Cisco	0.00511*		Haddock	0.66393*		Anchovy	0.02753*
	Smelts, Rainbow (Freshwater)	0.00311		Clam (Marine)	0.63728*		Smelts (Estuarine)	0.02050*
	Salmon (Freshwater)	0.00300		Catfish (Estuarine)	0.46136*		Smelts (Marine)	0.02050*
	Saimon (Freshwater)	0.00110		Catfish (Freshwater)	0.46136*		Mullet	0.02003*
Marine	Tuna	4.57200		Whiting	0.36624*		Clam (Estuarine)	0.02003
mai IIIC	Salmon (Marine)	2.10218		Fish	0.36620*		Cisco	0.00511*
	Cod	1.75818*		Herring	0.33205*		Smelts, Rainbow (Estuarine	
	Porgy	0.91498*		Pollock	0.31580*		Smelts, Rainbow (Estdanno	
	Haddock	0.66393*		Flatfish (Estuarine)	0.28202*		Scallop (Estuarine)	0.00129*
	Clam (Marine)	0.63728*		Crab (Marine)	0.27601*		Salmon (Freshwater)	0.00129
	Whiting	0.36624*		Swordfish	0.26351*		Samon (i resilwater)	0.00110

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽²⁾ Estimates are based on 2-day averages.

⁽³⁾ Estimates are projected from a sample of 2,654 individuals to the U.S. population of 45,695,152 using 4-year combined survey weights.

⁽⁴⁾ The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

^{*} The sample size does not meet minimum reporting requirements as described in the "Third Report on Nutrition Monitoring in the United States".

^{***:} Amount of consumed fish recorded by survey respondents was converted to uncooked fish quantities using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

SECTION 5.1.6 TABLE 4. UNCOOKED FISH CONSUMPTION ESTIMATES*** U.S. Population - Mean Consumption by Species within Habitat All Females

Habitat	Species G	Estimated Mean Grams/person/day	Habitat	Species	Estimated Mean Grams/person/day	Habitat	Species	Estimated Mean Grams/person/day
Estuarine	Shrimp	1.80699	Marine	Crab (Marine)	0.25051	All Species	Scallop (Marine)	0.16720*
	Flounder	0.51204*	(con't.)	Lobster	0.23089*	(con't.)	Ocean Perch	0.16143*
	Catfish (Estuarine)	0.42746		Whiting	0.19453		Squid	0.13666*
	Flatfish (Estuarine)	0.28505		Scallop (Marine)	0.16720*		Herring	0.13478*
	Crab (Estuarine)	0.22064		Ocean Perch	0.16143*		Carp	0.12235*
	Herring	0.13478*		Squid	0.13666*		Perch (Estuarine)	0.12175*
	Perch (Estuarine)	0.12175*		Pompano	0.11552*		Perch (Freshwater)	0.12175*
	Croaker	0.09870*		Mackerel	0.10994*		Pompano	0.11552*
	Trout, mixed sp. (Estuarine)	0.07967*		Swordfish	0.09101*		Mackerel	0.10994*
	Oyster	0.06952*		Sea Bass	0.08536*		Croaker	0.09870*
	Salmon (Estuarine)	0.06518		Sardine	0.07391*		Swordfish	0.09101*
	Rockfish	0.04463*		Flatfish (Marine)	0.05337		Sea Bass	0.08536*
	Mullet	0.04370*		Snapper	0.04750*		Trout, mixed sp. (Estuarine)	
	Anchovy	0.03549*		Halibut	0.04569*		Trout, mixed sp. (Freshwate	
	Clam (Estuarine)	0.01046		Mussels	0.04503*		Sardine	0.07391*
	Smelts (Estuarine)	0.00700*		Whitefish (Marine)	0.01536*		Oyster	0.06952*
	Eel	0.00113*		Smelts (Marine)	0.00700*		Salmon (Estuarine)	0.06518
	Scallop (Estuarine)	0.00113*		Conch	0.00404*		Flatfish (Marine)	0.05337
	Smelts, Rainbow (Estuarine)						Snapper	0.04750*
	Sturgeon (Estuarine)	0.00025*	Unknown	Fish	0.47629		Halibut	0.04569*
				Seafood	0.00242*		Mussels	0.04503*
Freshwater	Catfish (Freshwater)	0.42746					Rockfish	0.04463*
	Trout	0.21732*	All Species	Tuna	3.56383		Mullet	0.04370*
	Carp	0.12235*		Shrimp	1.80699		Anchovy	0.03549*
	Perch (Freshwater)	0.12175*		Salmon (Marine)	1.31216		Pike	0.03204*
	Trout, mixed sp. (Freshwater			Cod	1.30234		Whitefish (Freshwater)	0.01536*
	Pike	0.03204*		Flounder	0.51204*		Whitefish (Marine)	0.01536*
	Whitefish (Freshwater)	0.01536*		Fish	0.47629		Clam (Estuarine)	0.01046
	Cisco	0.00359*		Catfish (Estuarine)	0.42746		Smelts (Estuarine)	0.00700*
	Smelts, Rainbow (Freshwate			Catfish (Freshwater)	0.42746		Smelts (Marine)	0.00700*
	Salmon (Freshwater)	0.00069		Porgy	0.39433*		Conch	0.00404*
	Sturgeon (Freshwater)	0.00025*		Haddock	0.39307*		Cisco	0.00359*
				Clam (Marine)	0.39027		Seafood	0.00242*
Marine	Tuna	3.56383		Pollock	0.31799		Eel	0.00113*
	Salmon (Marine)	1.31216		Flatfish (Estuarine)	0.28505		Scallop (Estuarine)	0.00113*
	Cod	1.30234		Crab (Marine)	0.25051		Smelts, Rainbow (Estuarine	
	Porgy	0.39433*		Lobster	0.23089*		Smelts, Rainbow (Freshwat	
	Haddock	0.39307*		Crab (Estuarine)	0.22064		Salmon (Freshwater)	0.00069
	Clam (Marine)	0.39027		Trout	0.21732*		Sturgeon (Estuarine)	0.00025*
	Pollock	0.31799	1	Whiting	0.19453		Sturgeon (Freshwater)	0.00025*

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽²⁾ Estimates are based on 2-day averages.

⁽²⁾ Estimates are projected from a sample of 10,168 individuals to the U.S. population of 133,929,609 using 4-year combined survey weights.
(4) The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

*: The sample size does not meet minimum reporting requirements as described in the "Third Report on Nutrition Monitoring in the United States".

***: Amount of consumed fish recorded by survey respondents was converted to uncooked fish quantities using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

SECTION 5.1.6 TABLE 5. UNCOOKED FISH CONSUMPTION ESTIMATES*** U.S. Population - Mean Consumption by Species within Habitat

Males of Age 14 and Younger

	Habitat Species Gra	Estimated Mean	Habitat	Species	Estimated Mean Grams/person/day	Habitat	·	Estimated Mean Grams/person/day
Estuarine	Shrimp	0.99661	Marine	Sea Bass	0.15249*	All Species	Clam (Marine)	0.10710*
	Flounder	0.28039*	(con't.)	Pompano	0.11395*	(con't.)	Crab (Marine)	0.09963*
	Catfish (Estuarine)	0.27944*		Clam (Marine)	0.10710*		Ocean Perch	0.08923*
	Flatfish (Estuarine)	0.13791*		Crab (Marine)	0.09963*		Scallop (Marine)	0.08803*
	Perch (Estuarine)	0.11153*		Ocean Perch	0.08923*		Crab (Estuarine)	0.08775*
	Crab (Estuarine)	0.08775*		Scallop (Marine)	0.08803*		Swordfish	0.08263*
	Croaker	0.06106*		Swordfish	0.08263*		Trout	0.07031*
	Rockfish	0.03177*		Lobster	0.03427*		Croaker	0.06106*
	Oyster	0.02870*		Mackerel	0.03359*		Pike	0.03826*
	Trout, mixed sp. (Estuarine)	0.01971*		Flatfish (Marine)	0.02582*		Lobster	0.03427*
	Salmon (Estuarine)	0.01603*		Squid	0.00989*		Mackerel	0.03359*
	Mullet	0.01131*		Mussels	0.00941*		Rockfish	0.03177*
	Anchovy	0.00546*		Snails (Marine)	0.00849*		Oyster	0.02870*
	Clam (Estuarine)	0.00287*		Snapper	0.00445*		Flatfish (Marine)	0.02582*
	Herring	0.00253*		Whitefish (Marine)	0.00405*		Trout, mixed sp. (Estuarine	e) 0.01971*
	Scallop (Estuarine)	0.00059*		Halibut	0.00280*		Trout, mixed sp. (Freshwat	er) 0.01971*
	Sturgeon (Estuarine)	0.00001*					Salmon (Estuarine)	0.01603*
	,		Unknown	Fish	1.13020		Mullet	0.01131*
Freshwater	Catfish (Freshwater)	0.27944*		Seafood	0.00263*		Squid	0.00989*
	Perch (Freshwater)	0.11153*					Mussels	0.00941*
	Trout	0.07031*	All Species	Tuna	2.27398		Snails (Freshwater)	0.00849*
	Pike	0.03826*		Fish	1.13020		Snails (Marine)	0.00849*
	Trout, mixed sp. (Freshwater)	0.01971*		Cod	1.00890		Carp	0.00675*
	Snails (Freshwater)	0.00849*		Shrimp	0.99661		Anchovy	0.00546*
	Carp	0.00675*		Salmon (Marine)	0.32264*		Snapper	0.00445*
	Cisco	0.00435*		Flounder	0.28039*		Cisco	0.00435*
	Whitefish (Freshwater)	0.00405*		Catfish (Estuarine)	0.27944*		Whitefish (Freshwater)	0.00405*
	Salmon (Freshwater)	0.00017*		Catfish (Freshwater)	0.27944*		Whitefish (Marine)	0.00405*
	Sturgeon (Freshwater)	0.00001*		Pollock	0.22009*		Clam (Estuarine)	0.00287*
	,			Whiting	0.17899*		Halibut	0.00280*
Marine	Tuna	2.27398		Porgy	0.16384*		Seafood	0.00263*
-	Cod	1.0089		Haddock	0.16273*		Herrina	0.00253*
	Salmon (Marine)	0.32264*		Sea Bass	0.15249*		Scallop (Estuarine)	0.00059*
	Pollock	0.22009*		Flatfish (Estuarine)	0.13791*		Salmon (Freshwater)	0.00017*
	Whiting	0.17899*		Pompano	0.11395*		Sturgeon (Estuarine)	0.00001*
	Porgy	0.16384*		Perch (Estuarine)	0.11153*		Sturgeon (Freshwater)	0.00001*
	Haddock	0.16273*		Perch (Freshwater)	0.11153*		cta.gcc (. roomwator)	3.33001

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽²⁾ Estimates are based on 2-day averages.

⁽³⁾ Estimates are projected from a sample of 5,277 individuals to the U.S. population of 30,232,628 using 4-year combined survey weights.

(4) The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

^{*:} The sample size does not meet minimum reporting requirements as described in the "Third Report on Nutrition Monitoring in the United States".

^{***:} Amount of consumed fish recorded by survey respondents was converted to uncooked fish quantities using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

SECTION 5.1.6 TABLE 6. UNCOOKED FISH CONSUMPTION ESTIMATES*** U.S. Population - Mean Consumption by Species within Habitat

Males of Age 15 to 44

	Habitat Species	stimated Mean	Habitat	Species	Estimated Mean Grams/person/day	Habitat	Species	Estimated Mean Grams/person/day
Estuarine	Shrimp	3.30640	Marine	Squid	0.22965*	All Species	Perch (Estuarine)	0.27173*
	Flounder	0.65596*	(con't.)	Lobster	0.21009*	(con't.)	Perch (Freshwater)	0.27173*
	Flatfish (Estuarine)	0.49001*		Scallop (Marine)	0.19532*		Octopus	0.25391*
	Crab (Estuarine)	0.39673*		Sea Bass	0.19144*		Squid	0.22965*
	Catfish (Estuarine)	0.37497*		Pompano	0.10629*		Lobster	0.21009*
	Oyster	0.31098*		Flatfish (Marine)	0.09174*		Scallop (Marine)	0.19532*
	Perch (Estuarine)	0.27173*		Swordfish	0.06326*		Sea Bass	0.19144*
	Trout, mixed sp. (Estuarine)	0.15976*		Haddock	0.04371*		Trout, mixed sp. (Estuarine	
	Croaker	0.10382*		Mussels	0.04113*		Trout, mixed sp. (Freshwa	
	Herring	0.09237*		Ocean Perch	0.02373*		Trout	0.11287*
	Anchovy	0.07356*		Mackerel	0.02161*		Pompano	0.10629*
	Salmon (Estuarine)	0.06516*		Sardine	0.01438*		Croaker	0.10382*
	Rockfish	0.03775*		Halibut	0.00752*		Carp	0.10030*
	Clam (Estuarine)	0.03586*		Snapper	0.00311*		Herring	0.09237*
	Mullet	0.03201*		Snails (Marine)	0.00251*		Flatfish (Marine)	0.09174*
	Eel	0.01177*					Anchovy	0.07356*
	Scallop (Estuarine)	0.00132*	Unknown	Fish	0.52949*		Salmon (Estuarine)	0.06516*
				Seafood	0.00760*		Swordfish	0.06326*
Freshwater	Catfish (Freshwater)	0.37497*					Haddock	0.04371*
	Perch (Freshwater)	0.27173*	All Species	Tuna	4.01583		Mussels	0.04113*
	Trout, mixed sp. (Freshwater)	0.15976*		Shrimp	3.30640		Rockfish	0.03775*
	Trout	0.11287*		Cod	1.75420*		Clam (Estuarine)	0.03586*
	Carp	0.10030*		Clam (Marine)	1.33803*		Crayfish	0.03301*
	Crayfish	0.03301*		Salmon (Marine)	1.31169*		Mullet	0.03201*
	Snails (Freshwater)	0.00251*		Flounder	0.65596*		Ocean Perch	0.02373*
	Salmon (Freshwater)	0.00069*		Porgy	0.61168*		Mackerel	0.02161*
				Fish	0.52949*		Sardine	0.01438*
Marine	Tuna	4.01583		Flatfish (Estuarine)	0.49001*		Eel	0.01177*
	Cod	1.75420*		Crab (Marine)	0.45044*		Seafood	0.00760*
	Clam (Marine)	1.33803*		Pollock	0.44856*		Halibut	0.00752*
	Salmon (Marine)	1.31169*		Whiting	0.41284*		Snapper	0.00311*
	Porgy	0.61168*		Crab (Estuarine)	0.39673*		Snails (Freshwater)	0.00251*
	Crab (Marine)	0.45044*		Catfish (Estuarine)	0.37497*		Snails (Marine)	0.00251*
	Pollock	0.44856*		Catfish (Freshwater)	0.37497*		Scallop (Estuarine)	0.00132*
	Whiting	0.41284*		Oyster	0.31098*		Salmon (Freshwater)	0.00069*
	Octopus	0.25391*						

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽²⁾ Estimates are based on 2-day averages.

⁽³⁾ Estimates are projected from a sample of 2,382 individuals to the U.S. population of 59,219,812 using 4-year combined survey weights.

⁽⁴⁾ The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

*: The sample size does not meet minimum reporting requirements as described in the "Third Report on Nutrition Monitoring in the United States".

^{****} Amount of consumed fish recorded by survey respondents was converted to uncooked fish quantities using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

SECTION 5.1.6 TABLE 7. UNCOOKED FISH CONSUMPTION ESTIMATES*** U.S. Population - Mean Consumption by Species within Habitat

Males of Age 45 and Older

	Habitat Species Grai	stimated Mean	Habitat	Species	Estimated Mean Grams/person/day	Habitat	·	Estimated Mean Grams/person/day
Estuarine	Shrimp	2.87302	Marine	Lobster	0.29487*	All Species	Crab (Marine)	0.31772*
	Catfish (Estuarine)	1.04474*	(con't.)	Porgy	0.28964*	(con't.)	Perch (Estuarine)	0.30530*
	Flounder	0.95329*		Ocean Perch	0.28911*		Perch (Freshwater)	0.30530*
	Flatfish (Estuarine)	0.41588*		Mussels	0.27819*		Whiting	0.29754*
	Croaker	0.38286*		Pollock	0.26748*		Lobster	0.29487*
	Perch (Estuarine)	0.30530*		Swordfish	0.21447*		Herring	0.29154*
	Herring	0.29154*		Squid	0.21366*		Porgy	0.28964*
	Crab (Estuarine)	0.27984*		Sea Bass	0.16677*		Ocean Perch	0.28911*
	Trout, mixed sp. (Estuarine)	0.27156*		Flatfish (Marine)	0.07786*		Crab (Estuarine)	0.27984*
	Oyster	0.20701*		Octopus	0.04680*		Mussels	0.27819*
	Salmon (Estuarine)	0.12966		Halibut	0.04672*		Trout, mixed sp. (Estuarine	
	Rockfish	0.06427*		Shark	0.02882*		Trout, mixed sp. (Freshwat	er) 0.27156*
	Anchovy	0.05388*		Pompano	0.01893*		Pollock	0.26748*
	Mullet	0.03594*		Smelts (Marine)	0.01720*		Swordfish	0.21447*
	Clam (Estuarine)	0.02858*		Snapper	0.01278*		Squid	0.21366*
	Smelts (Estuarine)	0.01720*		Whitefish (Marine)	0.01103*		Oyster	0.20701*
	Scallop (Estuarine)	0.00228*		Roe	0.00695*		Sea Bass	0.16677*
				Snails (Marine)	0.00637*		Salmon (Estuarine)	0.12966
Freshwater	Catfish (Freshwater)	1.04474*					Pike	0.08024*
	Trout	0.36993*	Unknown	Fish	0.76375*		Flatfish (Marine)	0.07786*
	Carp	0.32659*					Rockfish	0.06427*
	Perch (Freshwater)	0.30530*	All Species	Tuna	4.24818		Anchovy	0.05388*
	Trout, mixed sp. (Freshwater)	0.27156*		Shrimp	2.87302		Octopus	0.04680*
	Pike	0.08024*		Salmon (Marine)	2.61029		Halibut	0.04672*
	Whitefish (Freshwater)	0.01103*		Cod	2.02788		Mullet	0.03594*
	Snails (Freshwater)	0.00637*		Clam (Marine)	1.06659*		Shark	0.02882*
	Salmon (Freshwater)	0.00137		Catfish (Estuarine)	1.04474*		Clam (Estuarine)	0.02858*
				Catfish (Freshwater)	1.04474*		Pompano	0.01893*
Marine	Tuna	4.24818		Flounder	0.95329*		Smelts (Estuarine)	0.01720*
	Salmon (Marine)	2.61029		Fish	0.76375*		Smelts (Marine)	0.01720*
	Cod	2.02788		Haddock	0.64553*		Snapper	0.01278*
	Clam (Marine)	1.06659*		Sardine	0.43926*		Whitefish (Freshwater)	0.01103*
	Haddock	0.64553*		Flatfish (Estuarine)	0.41588*		Whitefish (Marine)	0.01103*
	Sardine	0.43926*		Croaker`	0.38286*		Roe	0.00695*
	Mackerel	0.33793*		Trout	0.36993*		Snails (Freshwater)	0.00637*
	Scallop (Marine)	0.33777*		Mackerel	0.33793*		Snails (Marine)	0.00637*
	Crab (Marine)	0.31772*		Scallop (Marine)	0.33777*		Scallop (Estuarine)	0.00228*
	Whiting	0.29754*		Carp	0.32659*		Salmon (Freshwater)	0.00137

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽²⁾ Estimates are based on 2-day averages.

⁽³⁾ Estimates are projected from a sample of 2,780 individuals to the U.S. population of 38,515,187 using 4-year combined survey weights.

⁽⁴⁾ The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

^{*:} The sample size does not meet minimum reporting requirements as described in the "Third Report on Nutrition Monitoring in the United States".

***: Amount of consumed fish recorded by survey respondents was converted to uncooked fish quantities using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

SECTION 5.1.6 TABLE 8. UNCOOKED FISH CONSUMPTION ESTIMATES*** **U.S. Population - Mean Consumption by Species within Habitat** All Males

	Habitat Species	stimated Mean ms/person/day	Habitat	Species	Estimated Mean Grams/person/day	Habitat	Species G	Estimated Mean rams/person/day
Estuarine	Shrimp	2.63027	Marine	Scallop (Marine)	0.21285*	All Species	Scallop (Marine)	0.21285*
	Flounder	0.65672*	(con't.)	Lobster	0.19407*	(con't.)	Lobster	0.19407*
	Catfish (Estuarine)	0.55399		Sea Bass	0.17481*		Trout	0.18018*
	Flatfish (Estuarine)	0.38451		Squid	0.17292*		Croaker	0.17770*
	Crab (Estuarine)	0.28855		Sardine	0.13886*		Sea Bass	0.17481*
	Perch (Estuarine)	0.24399*		Octopus	0.13159*		Squid	0.17292*
	Oyster	0.21300*		Mackerel	0.11965*		Trout, mixed sp. (Estuarine	
	Croaker	0.17770*		Ocean Perch	0.11908*		Trout, mixed sp. (Freshwate	er) 0.16032*
	Trout, mixed sp. (Estuarine)	0.16032*		Swordfish	0.11335*		Carp	0.14630*
	Herring	0.13109*		Mussels	0.10499*		Sardine	0.13886*
	Salmon (Estuarine)	0.07297		Pompano	0.08181*		Octopus	0.13159*
	Anchovy	0.05155*		Flatfish (Marine)	0.07199		Herring	0.13109*
	Rockfish	0.04432		Halibut `	0.01820*		Mackerel	0.11965*
	Mullet	0.02830*		Shark	0.00867*		Ocean Perch	0.11908*
	Clam (Estuarine)	0.02588		Snapper	0.00634*		Swordfish	0.11335*
	Eel ´	0.00545*		Smelts (Marine)	0.00518*		Mussels	0.10499*
	Smelts (Estuarine)	0.00518*		Snails (Marine)	0.00509*		Pompano	0.08181*
	Scallop (Estuarine)	0.00144*		Whitefish (Marine)	0.00428*		Salmon (Estuarine)	0.07297
	Sturgeon (Estuarine)	0.00000*		Roe	0.00209*		Flatfish (Marine)	0.07199
	3 (,						Anchovy	0.05155*
Freshwater	Catfish (Freshwater)	0.55399	Unknown	Fish	0.74192		Rockfish	0.04432
	Perch (Freshwater)	0.24399*		Seafood	0.00414*		Pike	0.03319*
	Trout	0.18018*					Mullet	0.02830*
	Trout, mixed sp. (Freshwater)	0.16032*	All Species	Tuna	3.67425		Clam (Estuarine)	0.02588
	Carp	0.14630*		Shrimp	2.63027		Halibut	0.01820*
	Pike	0.03319*		Cod	1.66049		Crayfish	0.01528*
	Crayfish	0.01528*		Salmon (Marine)	1.46887		Shark	0.00867*
	Snails (Freshwater)	0.00509*		Clam (Marine)	0.96552		Snapper	0.00634*
	Whitefish (Freshwater)	0.00428*		Fish	0.74192		Eel	0.00545*
	Cisco	0.00103*		Flounder	0.65672*		Smelts (Estuarine)	0.00518*
	Salmon (Freshwater)	0.00077		Catfish (Estuarine)	0.55399		Smelts (Marine)	0.00518*
	Sturgeon (Freshwater)	0.00000*		Catfish (Freshwater)	0.55399		Snails (Freshwater)	0.00509*
	otalgoon (i roomator)	0.0000		Porgy	0.40895*		Snails (Marine)	0.00509*
Marine	Tuna	3.67425		Flatfish (Estuarine)	0.38451		Whitefish (Freshwater)	0.00428*
	Cod	1.66049		Pollock	0.34008*		Whitefish (Marine)	0.00428*
	Salmon (Marine)	1.46887		Crab (Marine)	0.32761		Seafood	0.00414*
	Clam (Marine)	0.96552		Whiting	0.32289		Roe	0.00209*
	Porgy	0.40895*		Crab (Estuarine)	0.28855		Scallop (Estuarine)	0.00144*
	Pollock	0.34008*		Haddock	0.25296*		Cisco	0.00144
	Crab (Marine)	0.32761		Perch (Estuarine)	0.24399*		Salmon (Freshwater)	0.00103
	Whiting	0.32289		Perch (Estuarine)	0.24399*		Sturgeon (Estuarine)	0.00007
	Haddock	0.32269		Oyster	0.21300*		Sturgeon (Estuarine) Sturgeon (Freshwater)	0.00000*

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽²⁾ Estimates are based on 2-day averages.

⁽³⁾ Estimates are projected from a sample of 10,439 individuals to the U.S. population of 127,967,627 using 4-year combined survey weights.

⁽⁴⁾ The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

*: The sample size does not meet minimum reporting requirements as described in the "Third Report on Nutrition Monitoring in the United States".

***: Amount of consumed fish recorded by survey respondents was converted to uncooked fish quantities using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

SECTION 5.1.6 TABLE 9. UNCOOKED FISH CONSUMPTION ESTIMATES*** U.S. Population - Mean Consumption by Species within Habitat

Individuals of Age 14 and Younger

	Habitat Species Gra	Estimated Mean	Habitat	Species	Estimated Mean Grams/person/day	Habitat	·	Estimated Mean Grams/person/day
Estuarine	Shrimp	0.80656	Marine	Sea Bass	0.10377*	All Species	Porgy	0.09350*
	Catfish (Estuarine)	0.22981*	(con't.)	Ocean Perch	0.09480*	(con't.)	Perch (Estuarine)	0.09026*
	Flounder	0.21911*		Porgy	0.09350*		Perch (Freshwater)	0.09026*
	Crab (Estuarine)	0.13002*		Pompano	0.07473*		Pompano	0.07473*
	Flatfish (Estuarine)	0.11525*		Scallop (Marine)	0.06959*		Scallop (Marine)	0.06959*
	Perch (Estuarine)	0.09026*		Swordfish	0.04448*		Trout	0.06524*
	Croaker	0.06090*		Mackerel	0.03758*		Croaker	0.06090*
	Trout, mixed sp. (Estuarine)	0.04409*		Lobster	0.02586*		Swordfish	0.04448*
	Oyster	0.02507*		Flatfish (Marine)	0.02158*		Trout, mixed sp. (Estuarine	
	Mullet	0.02139*		Squid	0.00730*		Trout, mixed sp. (Freshwat	
	Rockfish	0.02060*		Mussels	0.00629*		Mackerel	0.03758*
	Salmon (Estuarine)	0.01858		Halibut	0.00455*		Lobster	0.02586*
	Herring	0.00972*		Snails (Marine)	0.00432*		Oyster	0.02507*
	Anchovy	0.00651*		Whitefish (Marine)	0.00380*		Flatfish (Marine)	0.02158*
	Clam (Estuarine)	0.00280*		Sardine	0.00374*		Mullet	0.02139*
	Scallop (Estuarine)	0.00047*		Snapper	0.00232*		Pike	0.02070*
	Sturgeon (Estuarine)	0.00001*					Rockfish	0.02060*
			Unknown	Fish	1.11785		Salmon (Estuarine)	0.01858
Freshwater	Catfish (Freshwater)	0.22981*		Seafood	0.00170*		Herring `	0.00972*
	Perch (Freshwater)	0.09026*					Carp	0.00756*
	Trout	0.06524*	All Species	Tuna	2.12582		Squid	0.00730*
	Trout, mixed sp. (Freshwater)	0.04409*	•	Fish	1.11785		Anchovy	0.00651*
	Pike	0.02070*		Cod	0.89497		Mussels	0.00629*
	Carp	0.00756*		Shrimp	0.80656		Cisco	0.00484*
	Cisco	0.00484*		Salmon (Marine)	0.37409		Halibut	0.00455*
	Snails (Freshwater)	0.00432*		Pollock	0.30898*		Snails (Freshwater)	0.00432*
	Whitefish (Freshwater)	0.00380*		Catfish (Estuarine)	0.22981*		Snails (Marine)	0.00432*
	Salmon (Freshwater)	0.00020		Catfish (Freshwater)	0.22981*		Whitefish (Freshwater)	0.00380*
	Sturgeon (Freshwater)	0.00001*		Flounder	0.21911*		Whitefish (Marine)	0.00380*
İ	311 (11 111)			Crab (Marine)	0.14762*		Sardine	0.00374*
Marine	Tuna	2.12582		Haddock	0.14543*		Clam (Estuarine)	0.00280*
-	Cod	0.89497		Whiting	0.14166		Snapper	0.00232*
İ	Salmon (Marine)	0.37409		Crab (Estuarine)	0.13002*		Seafood	0.00170*
İ	Pollock	0.30898*		Flatfish (Estuarine)	0.11525*		Scallop (Estuarine)	0.00047*
	Crab (Marine)	0.14762*		Clam (Marine)	0.10434*		Salmon (Freshwater)	0.00047
	Haddock	0.14543*		Sea Bass	0.10377*		Sturgeon (Estuarine)	0.00020
	Whiting	0.14166		Ocean Perch	0.09480*		Sturgeon (Estuarine) Sturgeon (Freshwater)	0.00001*
	Clam (Marine)	0.14100		Ocean reion	0.09400		Glargeon (Freshwaler)	0.00001
	Ciairi (Marine)	0.10434						

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽²⁾ Estimates are based on 2-day averages.

⁽³⁾ Estimates are projected from a sample of 10,459 individuals to the U.S. population of 59,496,815 using 4-year combined survey weights.

⁽⁴⁾ The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

^{*.} The sample size does not meet minimum reporting requirements as described in the "Third Report on Nutrition Monitoring in the United States".

^{***} Amount of consumed fish recorded by survey respondents was converted to uncooked fish quantities using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

SECTION 5.1.6 TABLE 10. UNCOOKED FISH CONSUMPTION ESTIMATES***

U.S. Population - Mean Consumption by Species within Habitat

Individuals of Age 15 to 44

	Habitat Species	Estimated Mean	Habitat	Species	Estimated Mean Grams/person/day	Habitat	Species (Estimated Mean Grams/person/day
Estuarine	Shrimp	2.85617	Marine	Whiting	0.26017*	All Species	Perch (Estuarine)	0.20137*
	Catfish (Estuarine)	0.44969*	(con't.)	Squid	0.21162*	(con't.)	Perch (Freshwater)	0.20137*
	Flounder	0.43780*		Scallop (Marine)	0.20112*		Scallop (Marine)	0.20112*
	Flatfish (Estuarine)	0.43676		Haddock	0.17905*		Oyster	0.19416*
	Crab (Estuarine)	0.31181*		Pompano	0.15728*		Haddock	0.17905*
	Perch (Estuarine)	0.20137*		Sea Bass	0.13462*		Pompano	0.15728*
	Oyster	0.19416*		Octopus	0.12722*		Sea Bass	0.13462*
	Trout, mixed sp. (Estuarine)	0.13218*		Ocean Perch	0.09373*		Trout, mixed sp. (Estuarine	
	Croaker	0.09010*		Flatfish (Marine)	0.08177		Trout, mixed sp. (Freshwat	er) 0.13218*
	Herring	0.06639*		Sardine	0.06170*		Octopus	0.12722*
	Anchovy	0.06455*		Mussels	0.03251*		Ocean Perch	0.09373*
	Salmon (Estuarine)	0.06088		Swordfish	0.03170*		Carp	0.09323*
	Mullet	0.04993*		Mackerel	0.03125*		Croaker	0.09010*
	Rockfish	0.04144*		Halibut	0.01137*		Flatfish (Marine)	0.08177
	Clam (Estuarine)	0.02254*		Snapper	0.00573*		Herring	0.06639*
	Eel	0.00718*		Conch	0.00458*		Anchovy	0.06455*
	Scallop (Estuarine)	0.00136*		Snails (Marine)	0.00126*		Sardine	0.06170*
	Sturgeon (Estuarine)	0.00028*		Whitefish (Marine)	0.00033*		Salmon (Estuarine)	0.06088
	,			,			Mullet	0.04993*
Freshwater	Catfish (Freshwater)	0.44969*	Unknown	Fish	0.38982*		Rockfish	0.04144*
I	Trout	0.20877*		Seafood	0.00637*		Mussels	0.03251*
	Perch (Freshwater)	0.20137*					Swordfish	0.03170*
	Trout, mixed sp. (Freshwater)	0.13218*	All Species	Tuna	3.79447		Mackerel	0.03125*
	Carp	0.09323*		Shrimp	2.85617		Clam (Estuarine)	0.02254*
	Crayfish	0.01654*		Cod	1.48252		Crayfish	0.01654*
	Pike	0.00495*		Salmon (Marine)	1.22559		Halibut	0.01137*
	Snails (Freshwater)	0.00126*		Clam (Marine)	0.84116*		Eel	0.00718*
	Cisco	0.00077*		Catfish (Estuarine)	0.44969*		Seafood	0.00637*
	Salmon (Freshwater)	0.00064		Catfish (Freshwater)	0.44969*		Snapper	0.00573*
	Whitefish (Freshwater)	0.00033*		Flounder	0.43780*		Pike	0.00495*
	Sturgeon (Freshwater)	0.00028*		Flatfish (Estuarine)	0.43676		Conch	0.00458*
	- '			Porgy	0.39442*		Scallop (Estuarine)	0.00136*
Marine	Tuna	3.79447		Fish	0.38982*		Snails (Freshwater)	0.00126*
	Cod	1.48252		Pollock	0.36375*		Snails (Marine)	0.00126*
ĺ	Salmon (Marine)	1.22559		Crab (Marine)	0.35402*		Cisco `	0.00077*
	Clam (Marine)	0.84116*		Crab (Estuarine)	0.31181*		Salmon (Freshwater)	0.00064
l	Porgy	0.39442*		Lobster	0.28613*		Whitefish (Freshwater)	0.00033*
	Pollock	0.36375*		Whiting	0.26017*		Whitefish (Marine)	0.00033*
İ	Crab (Marine)	0.35402*		Squid	0.21162*		Sturgeon (Estuarine)	0.00028*
l	Lobster	0.28613*	1	Trout	0.20877*		Sturgeon (Freshwater)	0.00028*

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽²⁾ Estimates are based on 2-day averages.

⁽³⁾ Estimates are projected from a sample of 4,714 individuals to the U.S. population of 118,190,082 using 4-year combined survey weights.

⁽⁴⁾ The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

^{*:} The sample size does not meet minimum reporting requirements as described in the "Third Report on Nutrition Monitoring in the United States".

****: Amount of consumed fish recorded by survey respondents was converted to uncooked fish quantities using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

SECTION 5.1.6 TABLE 11. UNCOOKED FISH CONSUMPTION ESTIMATES***

U.S. Population - Mean Consumption by Species within Habitat

Individuals of Age 45 and Older

	Habitat Species	stimated Mean	Habitat	Species	Estimated Mean Grams/person/day	Habitat	Species (Estimated Mean Grams/person/day
Estuarine	Shrimp	2.29235	Marine	Mackerel	0.28627*	All Species	Trout	0.28033*
	Flounder	1.04306*	(con't.)	Scallop (Marine)	0.25794*	(con't.)	Crab (Estuarine)	0.25990*
	Catfish (Estuarine)	0.72818		Lobster	0.24227*		Scallop (Marine)	0.25794*
	Flatfish (Estuarine)	0.34324		Swordfish	0.24108*		Croaker	0.25753*
	Herring	0.31352*		Sardine	0.23932*		Lobster	0.24227*
	Crab (Estuarine)	0.25990*		Ocean Perch	0.23917*		Swordfish	0.24108*
	Croaker	0.25753*		Mussels	0.18108*		Sardine	0.23932*
	Perch (Estuarine)	0.21800*		Squid	0.17794*		Ocean Perch	0.23917*
	Trout, mixed sp. (Estuarine)	0.15366*		Sea Bass	0.13915*		Perch (Estuarine)	0.21800*
	Oyster	0.14402*		Halibut	0.08116*		Perch (Freshwater)	0.21800*
	Salmon (Estuarine)	0.11597		Snapper	0.07550*		Mussels	0.18108*
	Rockfish	0.06563*		Flatfish (Marine)	0.06426		Squid	0.17794*
	Anchovy	0.03958*		Pompano	0.03449*		Trout, mixed sp. (Estuarine	
	Mullet	0.02731*		Whitefish (Marine)	0.02779*		Trout, mixed sp. (Freshwat	
	Clam (Estuarine)	0.02234		Octopus	0.02140*		Oyster	0.14402*
	Smelts (Estuarine)	0.01899*		Smelts (Marine)	0.01899*		Sea Bass	0.13915*
	Scallop (Estuarine)	0.00174*		Shark	0.01318*		Salmon (Estuarine)	0.11597
	Smelts, Rainbow (Estuarine)	0.00163*		Roe	0.00318*		Halibut	0.08116*
				Snails (Marine)	0.00292*		Pike	0.07983*
Freshwater	Catfish (Freshwater)	0.72818					Snapper	0.07550*
	Carp	0.28073*	Unknown	Fish	0.54803*		Rockfish	0.06563*
	Trout	0.28033*					Flatfish (Marine)	0.06426
	Perch (Freshwater)	0.21800*	All Species	Tuna	4.42390		Anchovy	0.03958*
	Trout, mixed sp. (Freshwater)	0.15366*		Salmon (Marine)	2.33457		Pompano	0.03449*
	Pike	0.07983*		Shrimp	2.29235		Whitefish (Freshwater)	0.02779*
	Whitefish (Freshwater)	0.02779*		Cod	1.88153		Whitefish (Marine)	0.02779*
	Snails (Freshwater)	0.00292*		Flounder	1.04306*		Mullet	0.02731*
	Cisco	0.00277*		Clam (Marine)	0.83363		Clam (Estuarine)	0.02234
	Smelts, Rainbow (Freshwater)	0.00163*		Catfish (Estuarine)	0.72818		Octopus	0.02140*
	Salmon (Freshwater)	0.00123		Catfish (Freshwater)	0.72818		Smelts (Estuarine)	0.01899*
				Haddock	0.65552*		Smelts (Marine)	0.01899*
Marine	Tuna	4.42390		Porgy	0.62897*		Shark	0.01318*
	Salmon (Marine)	2.33457		Fish	0.54803*		Roe	0.00318*
	Cod	1.88153		Flatfish (Estuarine)	0.34324		Snails (Freshwater)	0.00292*
	Clam (Marine)	0.83363		Whiting `	0.33482		Snails (Marine)	0.00292*
	Haddock	0.65552*		Herring	0.31352*		Cisco `	0.00277*
	Porgy	0.62897*		Crab (Marine)	0.29509*		Scallop (Estuarine)	0.00174*
	Whiting	0.33482		Pollock	0.29370*		Smelts, Rainbow (Estuarin	e) 0.00163*
	Crab (Marine)	0.29509*		Mackerel	0.28627*		Smelts,	0.00163*
	/						Rainbow(Freshwater)	
	Pollock	0.29370*		Carp	0.28073*		Salmon (Freshwater)	0.00123

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽¹⁾ Solitive of value. 1939-1939 Continuing Survey of Food Intakes by Individuals (CSFIT).
(2) Estimates are based on 2-day averages.
(3) Estimates are projected from a sample of 5,434 individuals to the U.S. population of 84,210,339 using 4-year combined survey weights.
(4) The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

*: The sample size does not meet minimum reporting requirements as described in the "Third Report on Nutrition Monitoring in the United States".

^{***:} Amount of consumed fish recorded by survey respondents was converted to uncooked fish quantities using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

SECTION 5.1.6 TABLE 12. UNCOOKED FISH CONSUMPTION ESTIMATES*** U.S. Population - Mean Consumption by Species within Habitat

Individuals of Age 18 and Older

Estuarine	Gram	ns/person/day	Habitat	Species	Grams/person/day	Habitat	Species G	Estimated Mean Grams/person/day
Latuarine	Shrimp	2.64686 N	Marine	Lobster	0.25919*	All Species	Perch (Freshwater)	0.21256*
	Flounder	0.69946 ((con't.)	Scallop (Marine)	0.23749*	(con't.)	Squid	0.20948*
	Catfish (Estuarine)	0.57463	. ,	Squid	0.20948*	, ,	Carp	0.18153*
	Flatfish (Estuarine)	0.40395		Ocean Perch	0.15663*		Herring	0.17937*
	Crab (Estuarine)	0.29953		Mackerel	0.14560*		Oyster	0.17395*
	Perch (Estuarine)	0.21256*		Sardine	0.14375*		Croaker	0.16936*
	Herring	0.17937*		Swordfish	0.12595*		Ocean Perch	0.15663*
	Oyster	0.17395*		Sea Bass	0.12543*		Trout, mixed sp. (Estuarine	
	Croaker	0.16936*		Pompano	0.11198*		Trout, mixed sp. (Freshwat	
	Trout, mixed sp. (Estuarine)	0.14568*		Mussels	0.09969*		Mackerel	0.14560*
	Salmon (Estuarine)	0.08819		Octopus	0.08819*		Sardine	0.14375*
	Anchovy	0.05544		Flatfish (Marine)	0.07563		Swordfish	0.12595*
	Rockfish	0.05162		Halibut	0.04224*		Sea Bass	0.12543*
	Mullet	0.03102		Snapper	0.03624*		Pompano	0.12343
	Clam (Estuarine)	0.04293		Whitefish (Marine)	0.03024		Mussels	0.09969*
	Smelts (Estuarine)	0.02332		Smelts (Marine)	0.00838*		Octopus	0.08819*
	Eel	0.00636		Shark	0.00581*		Salmon (Estuarine)	0.08819
	Scallop (Estuarine)	0.00160*		Conch	0.00284*		Flatfish (Marine)	0.07563
	Smelts, Rainbow (Estuarine)	0.00072*		Snails (Marine)	0.00206*		Anchovy	0.05544
	Sturgeon (Estuarine)	0.00017*		Roe	0.00140*		Rockfish	0.05162
	0 (5) (5)				0.4====		Mullet	0.04295*
Freshwater	Catfish (Freshwater)		Unknown	Fish	0.47575		Halibut	0.04224*
	Trout	0.24140*		Seafood	0.00394*		Pike	0.03827*
	Perch (Freshwater)	0.21256*		_			Snapper	0.03624*
	Carp		All Species	Tuna	4.18375		Clam (Estuarine)	0.02332
	Trout, mixed sp. (Freshwater)	0.14568*		Shrimp	2.64686		Whitefish (Freshwater)	0.01246*
	Pike	0.03827*		Salmon (Marine)	1.77537		Whitefish (Marine)	0.01246*
	Whitefish (Freshwater)	0.01246*		Cod	1.65977		Crayfish	0.01024*
	Crayfish	0.01024*		Clam (Marine)	0.87021		Smelts (Estuarine)	0.00838*
	Snails (Freshwater)	0.00206*		Flounder	0.69946		Smelts (Marine)	0.00838*
	Cisco	0.00170*		Catfish (Estuarine)	0.57463		Shark	0.00581*
	Salmon (Freshwater)	0.00093		Catfish (Freshwater)	0.57463		Eel	0.00444*
	Smelts, Rainbow (Freshwater)	0.00072*		Porgy	0.49466*		Seafood	0.00394*
	Sturgeon (Freshwater)	0.00017*		Fish	0.47575		Conch	0.00284*
	,			Flatfish (Estuarine)	0.40395		Snails (Freshwater)	0.00206*
Marine	Tuna	4.18375		Haddock	0.37374*		Snails (Marine)	0.00206*
	Salmon (Marine)	1.77537		Crab (Marine)	0.34008		Cisco `	0.00170*
	Cod	1.65977		Pollock	0.33210		Scallop (Estuarine)	0.00160*
	Clam (Marine)	0.87021		Whiting	0.30583		Roe	0.00140*
	Porgy	0.49466*		Crab (Estuarine)	0.29953		Salmon (Freshwater)	0.00093
	Haddock	0.37374*		Lobster	0.25919*		Smelts, Rainbow (Estuarine	
	Crab (Marine)	0.34008		Trout	0.24140*		Smelts, Rainbow	0.00072*
	Pollock	0.33210		Scallop (Marine)	0.23749*		Sturgeon (Estuarine)	0.00012*
	Whiting	0.30583		Perch (Estuarine)	0.21256*		Sturgeon (Freshwater)	0.00017*

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽²⁾ Estimates are based on 2-day averages.

⁽³⁾ Estimates are projected from a sample of 9,596 individuals to the U.S. population of 190,930,779 using 4-year combined survey weights.

⁽⁴⁾ The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

^{*:} The sample size does not meet minimum reporting requirements as described in the "Third Report on Nutrition Monitoring in the United States".

^{***:} Amount of consumed fish recorded by survey respondents was converted to uncooked fish quantities using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

SECTION 5.1.6 TABLE 13. UNCOOKED FISH CONSUMPTION ESTIMATES*** U.S. Population - Mean Consumption by Species within Habitat

All Individuals

		Estimated Mean pecies Grams/person/day	Habitat	Species	Estimated Mean Grams/person/day	Habitat	Species G	Estimated Mean rams/person/day
Estuarine	Shrimp	2.20926	Marine	Lobster	0.21290*	All Species	Perch (Freshwater)	0.18148
	Flounder	0.58273	(con't.)	Scallop (Marine)	0.18951*	(con't.)	Squid	0.15438*
	Catfish (Estuarine)	0.48928		Squid	0.15438*		Ocean Perch	0.14074*
	Flatfish (Estuarine)	0.33365		Ocean Perch	0.14074*		Oyster	0.13963*
	Crab (Estuarine)	0.25382		Sea Bass	0.12907*		Croaker	0.13730*
	Perch (Estuarine)	0.18148		Mackerel	0.11468*		Carp	0.13406*
	Oyster	0.13963*		Sardine	0.10565*		Herring	0.13298*
	Croaker	0.13730*		Swordfish	0.10193*		Sea Bass	0.12907*
	Herring	0.13298*		Pompano	0.09905*		Trout, mixed sp. (Estuarine	
	Trout, mixed sp. (Estuarine			Mussels	0.07432*		Trout, mixed sp. (Freshwate	er) 0.11908*
	Salmon (Estuarine)	0.06898		Octopus	0.06430*		Mackerel	0.11468*
	Rockfish	0.04448		Flatfish (Marine)	0.06247		Sardine	0.10565*
	Anchovy	0.04334		Halibut	0.03226*		Swordfish	0.10193*
	Mullet	0.03617*		Snapper	0.02739*		Pompano	0.09905*
	Clam (Estuarine)	0.01799		Whitefish (Marine)	0.00995*		Mussels	0.07432*
	Smelts (Estuarine)	0.00611*		Smelts (Marine)	0.00611*		Salmon (Estuarine)	0.06898
	Eel	0.00324*		Shark	0.00424*		Octopus	0.06430*
	Scallop (Estuarine)	0.00128*		Snails (Marine)	0.00249*		Flatfish (Marine)	0.06247
	Smelts, Rainbow (Estuarine	e) 0.00052*		Conch	0.00207*		Rockfish	0.04448
	Sturgeon (Estuarine)	0.00013*		Roe	0.00102*		Anchovy	0.04334
							Mullet	0.03617*
Freshwater	Catfish (Freshwater)	0.48928	Unknown	Fish	0.60608		Pike	0.03260*
	Trout	0.19917*		Seafood	0.00326*		Halibut	0.03226*
	Perch (Freshwater)	0.18148					Snapper	0.02739*
	Carp	0.13406*	All Species	Tuna	3.61778		Clam (Estuarine)	0.01799
	Trout, mixed sp. (Freshwate			Shrimp	2.20926		Whitefish (Freshwater)	0.00995*
	Pike	0.03260*		Cod	1.47734		Whitefish (Marine)	0.00995*
	Whitefish (Freshwater)	0.00995*		Salmon (Marine)	1.38873		Crayfish	0.00746*
	Crayfish	0.00746*		Clam (Marine)	0.67135		Smelts (Estuarine)	0.00611*
	Snails (Freshwater)	0.00249*		Fish	0.60608		Smelts (Marine)	0.00611*
	Cisco	0.00234*		Flounder	0.58273		Shark	0.00424*
	Salmon (Freshwater)	0.00073		Catfish (Estuarine)	0.48928		Seafood	0.00326*
	Smelts, Rainbow (Freshwa			Catfish (Freshwater)	0.48928		Eel	0.00324*
	Sturgeon (Freshwater)	0.00013*		Porgy	0.40148*		Snails (Freshwater)	0.00249*
				Flatfish (Estuarine)	0.33365		Snails (Marine)	0.00249*
Marine	Tuna	3.61778		Pollock	0.32878		Cisco	0.00234*
	Cod	1.47734		Haddock	0.32461		Conch	0.00207*
	Salmon (Marine)	1.38873		Crab (Marine)	0.28818		Scallop (Estuarine)	0.00128*
	Clam (Marine)	0.67135		Whiting	0.25725		Roe	0.00102*
	Porgy	0.40148*		Crab (Estuarine)	0.25382		Salmon (Freshwater)	0.00073
	Pollock	0.32878		Lobster	0.21290*		Smelts, Rainbow (Estuarine	
	Haddock	0.32461		Trout	0.19917*		Smelts, Rainbow	0.00052*
	Crab (Marine)	0.28818		Scallop (Marine)	0.18951*		Sturgeon (Estuarine)	0.00013*
	Whiting	0.25725		Perch (Estuarine)	0.18148		Sturgeon (Freshwater)	0.00013*

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽¹⁾ Solimates are based on 2-day averages.
(2) Estimates are based on 2-day averages.
(3) Estimates are projected from a sample of 20,607 individuals to the U.S. population of 261,897,236 using 4-year combined survey weights.
(4) The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

*: The sample size does not meet minimum reporting requirements as described in the "Third Report on Nutrition Monitoring in the United States".

^{***:} Amount of consumed fish recorded by survey respondents was converted to uncooked fish quantities using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

SECTION 5.2.1.1 TABLE 1. UNCOOKED FISH CONSUMPTION ESTIMATES***

Consumers Only - Finfish and Shellfish (grams/person/day)

Freshwater/Estuarine: Age by Gender and All Individuals

			ı	Females		
Age	Sample Size	Mean (90% C.I.)	Median (90% B.I.)**	90th % (90% B.I.)**	95th % (90% B.I.)**	99th % (90% B.I.)**
14 and Younger	445	46.59 (39.60-53.58)	26.19 (25.21-30.83)	117.47 (104.39-141.91)	172.05 (149.64-204.38)	242.69*(220.06-514.36)
15-44	325	75.01 (61.78-88.24)	36.68 (33.16-43.67)	172.90 (154.81-204.38)	273.59*(204.38-331.40)	502.92*(381.43-1,144.29)
45 and Older	449	65.51 (59.23-71.79)	39.54 (36.82-47.66)	162.67 (153.19-168.05)	203.56 (192.28-225.98)	393.96*(303.36-431.48)
All Ages	1,219	67.17 (60.47-73.87)	36.52 (33.16-38.81)	162.86 (154.49-170.07)	219.13 (198.95-266.64)	461.25*(381.43-507.80)
				Males		
Age	Sample Size	Mean (90% C.I.)	Median (90% B.I.)**	90th % (90% B.I.)**	95th % (90% B.I.)**	99th % (90% B.I.)**
14 and Younger	442	60.04 (50.23-69.86)	28.17 (25.30-34.25)	158.10 (110.47-195.72)	199.26 (189.39-295.81)	381.31*(380.57-401.00)
15-44	361	92.59 (82.33-102.86)	51.23 (43.89-64.91)	235.64 (225.89-245.66)	305.44*(272.21-366.76)	495.00*(443.83-642.53)
45 and Older	553	90.75 (81.11-100.39)	57.28 (52.24-64.60)	220.58 (203.50-235.86)	295.45 (264.07-332.47)	562.02*(401.54-764.19)
All Ages	1,356	87.45 (80.33-94.58)	51.23 (44.46-52.96)	220.39 (199.52-231.55)	295.80 (288.67-332.55)	489.88*(443.65-595.41)
			Во	oth Sexes		
Age	Sample Size	Mean (90% C.I.)	Median (90% B.I.)**	90th % (90% B.I.)**	95th % (90% B.I.)**	99th % (90% B.I.)**
14 and Younger	887	53.37 (47.40-59.34)	26.27 (26.29-32.87)	144.29 (100.92-172.74)	195.72 (172.66-220.06)	380.99*(366.76-401.00)
15-44	686	84.22 (77.27-91.18)	45.23 (36.82-51.46)	205.48 (197.46-225.89)	295.34 (252.77-345.11)	504.38*(437.86-817.50)
45 and Older	1,002	78.02 (70.41-85.63)	51.19 (46.78-51.83)	190.65 (170.07-202.31)	245.13 (230.39-263.65)	413.06*(381.85-505.38)
All Ages	2,575	77.55 (72.32-82.79)	42.23 (38.81-47.74)	195.71 (188.63-202.31)	258.13 (242.52-288.67)	467.92 (431.48-531.01)

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

Estimates are projected from the sample to the population of consumers only in the United States, using 4-year combined survey weights.

⁽²⁾ Estimates are based on 2-day averages.

⁽³⁾ Consumers only = Individuals who consumed fish at least once during the 2-day period.

⁽⁴⁾ The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

⁽⁵⁾ Interval estimates may involve aggregation of variance estimation units when data are too sparse to support estimation of the variance.

^{*:} The sample size does not meet minimum reporting requirements as described in the "Third Report on Nutrition Monitoring in the United States."

^{**:} Percentile intervals were estimated using the percentile bootstrap method with 1,000 bootstrap replications.

^{***:} Amount of consumed fish recorded by survey respondents was converted to uncooked fish quantities using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

SECTION 5.2.1.1 TABLE 2. UNCOOKED FISH CONSUMPTION ESTIMATES*** Consumers Only - Finfish and Shellfish (grams/person/day) Marine: Age by Gender and All Individuals

			Fema	iles					
Age	Sample Size	Mean (90% C.I.)	Median (90% B.I.)**	90th % (90% B.I.)**	95th % (90% B.I.)**	99th % (90% B.I.)**			
14 and Younger	670	70.80 (64.62-76.98)	62.03 (53.96-64.88)	134.27 (123.68-154.96)	183.24 (151.42-205.13)	239.96*(208.75-378.75)			
15-44	412	90.76 (85.04-96.49)	75.21 (64.44-76.87)	188.19 (162.59-209.95)	240.72 (227.12-265.07)	376.46*(346.84-391.48)			
45 and Older	588	103.51 (94.05-112.97)	80.42 (75.93-83.45)	188.89 (170.14-213.33)	239.45 (221.61-283.14)	441.43*(358.71-647.17)			
All Ages	1,670	92.93 (88.17-97.68)	75.54 (75.02-75.71)	183.32 (173.64-192.25)	232.17 (226.80-250.35)	384.73*(354.23-396.26)			
Males									
Age	Sample Size	Mean (90% C.I.)	Median (90% B.I.)**	90th % (90% B.I.)**	95th % (90% B.I.)**	99th % (90% B.I.)**			
14 and Younger	677	81.36 (69.38-93.34)	63.44 (53.20-71.71)	197.63 (162.26-226.80)	230.55 (225.02-307.36)	353.11*(243.60-392.00)			
15-44	412	126.79 (116.28-137.31)	101.62 (84.24-112.19)	240.29 (226.76-258.10)	279.08 (270.68-369.62)	568.12*(488.38-646.84)			
45 and Older	623	113.33 (106.72-119.94)	97.07 (90.77-100.95)	222.89 (205.49-251.72)	284.70 (250.35-323.77)	384.03*(358.71-480.00)			
All Ages	1,712	113.61 (107.03-120.18)	83.44 (79.30-95.83)	226.77 (222.67-236.19)	276.85 (269.82-296.56)	482.96*(390.06-501.28)			
			Both S	exes					
Age	Sample Size	Mean (90% C.I.)	Median (90% B.I.)**	90th % (90% B.I.)**	95th % (90% B.I.)**	99th % (90% B.I.)**			
14 and Younger	1,347	76.20 (67.82-84.59)	62.29 (56.78-64.37)	160.62 (149.39-200.62)	219.95 (183.35-226.80)	334.78*(307.36-378.75)			
15-44	824	108.69 (101.46-115.91)	79.28 (75.71-88.18)	224.79 (213.33-232.76)	269.82 (246.56-279.31)	483.48*(390.06-634.22)			
45 and Older	1,211	108.05 (101.67-114.42)	84.39 (81.12-95.34)	205.85 (194.60-223.64)	271.52 (250.35-292.69)	407.21*(373.74-647.17)			
All Ages	3,382	102.93 (98.35-107.50)	76.87 (75.71-80.41)	215.32 (207.36-217.10)	258.28 (246.56-269.82)	395.27 (390.06-487.07)			

- (1) Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).
- (2) Estimates are based on 2-day averages.
- (3) Consumers only = Individuals who consumed fish at least once during the 2-day period. Estimates are projected from the sample to the population of consumers only in the United States, using 4-year combined survey weights.
- (4) The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.
- (5) Interval estimates may involve aggregation of variance estimation units when data are too sparse to support estimation of the variance.
- The sample size does not meet minimum reporting requirements as described in the "Third Report on Nutrition Monitoring in the United States."
- ** Percentile intervals were estimated using the percentile bootstrap method with 1,000 bootstrap replications.
- ***: Amount of consumed fish recorded by survey respondents was converted to uncooked fish quantities using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

SECTION 5.2.1.1 TABLE 3. UNCOOKED FISH CONSUMPTION ESTIMATES*** Consumers Only - Finfish and Shellfish (grams/person/day) All Fish: Age by Gender and All Individuals

			Fema	les				
Age	Sample Size	Mean (90% C.I.)	Median (90% B.I.)**	90th % (90% B.I.)**	95th % (90% B.I.)**	99th % (90% B.I.)**		
14 and Younger	836	79.05 (72.64-85.46)	64.88 (58.10-75.02)	158.21 (142.29-198.35)	204.64 (179.67-218.25)	371.82*(254.30-380.80)		
15-44	554	107.86 (97.46-118.26)	77.16 (75.71-86.07)	220.54 (196.78-236.15)	315.06 (245.98-378.00)	494.94*(394.18-507.80)		
45 and Older	751	116.57 (108.76-124.38)	91.66 (86.10-98.00)	214.90 (200.35-228.04)	270.16 (236.25-285.86)	443.88*(428.16-817.24)		
All Ages	2,141	107.06 (101.32-112.79)	80.46 (77.80-84.26)	207.07 (196.00-226.80)	275.02 (245.71-299.80)	452.94 (394.18-507.80)		
Males								
Age	Sample Size	Mean (90% C.I.)	Median (90% B.I.)**	90th % (90% B.I.)**	95th % (90% B.I.)**	99th % (90% B.I.)**		
14 and Younger	836	96.24 (85.20-107.27)	71.08 (65.25-76.87)	224.70 (194.81-254.30)	335.51 (286.25-353.49)	390.29*(380.57-401.00)		
15-44	565	147.65 (139.46-155.85)	113.34 (108.65-123.59)	271.88 (252.77-334.04)	381.38 (323.48-430.80)	635.79*(595.41-646.84)		
45 and Older	849	139.15 (131.87-146.43)	113.24 (108.62-121.91)	274.36 (258.20-304.33)	347.94 (319.60-373.74)	504.94*(439.35-693.23)		
All Ages	2,250	136.09 (130.47-141.71)	106.93 (98.11-112.74)	266.18 (247.92-288.95)	354.15 (314.85-378.78)	594.77 (505.38-642.53)		
			Both S	exes				
Age	Sample Size	Mean (90% C.I.)	Median (90% B.I.)**	90th % (90% B.I.)**	95th % (90% B.I.)**	99th % (90% B.I.)**		
14 and Younger	1,672	87.74 (80.11-95.37)	67.85 (63.87-73.36)	191.38 (172.66-201.31)	248.87 (213.56-330.21)	380.95*(366.76-392.00)		
15-44	1,119	127.81 (120.94-134.68)	96.84 (88.19-105.59)	254.73 (241.24-271.11)	357.58 (329.51-381.43)	608.62*(507.80-646.84)		
45 and Older	1,600	127.31 (120.36-134.25)	102.74 (98.45-107.31)	243.73 (230.00-258.09)	317.33 (304.33-330.15)	476.38 (439.35-592.99)		
All Ages	4,391	121.33 (116.43-126.23)	91.98 (88.94-98.00)	241.04 (232.76-254.85)	329.47 (313.69-343.47)	506.85 (485.63-592.99)		

- (1) Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).
- (2) Estimates are based on 2-day averages.
- (3) Consumers only = Individuals who consumed fish at least once during the 2-day period. Estimates are projected from the sample to the population of consumers only in the United States, using 4-year combined survey weights.
- (4) The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.
- (5) Interval estimates may involve aggregation of variance estimation units when data are too sparse to support estimation of the variance.
- *: The sample size does not meet minimum reporting requirements as described in the "Third Report on Nutrition Monitoring in the United States."
- **: Percentile intervals were estimated using the percentile bootstrap method with 1,000 bootstrap replications.
- ***: Amount of consumed fish recorded by survey respondents was converted to uncooked fish quantities using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

SECTION 5.2.1.1 TABLE 4. UNCOOKED FISH CONSUMPTION ESTIMATES*** Consumers Only - Finfish and Shellfish Individuals of Age 18 and Older

		Grams/person/day		
			90%	Interval**
Habitat	Statistic	Estimate	Lower Bound	Upper Bound
Freshwater/Estuarine	Mean	81.08	75.05	87.12
n = 1,633	50th %	47.39	41.77	51.46
N = 33,019,160	90th %	199.62	190.37	205.52
	95th %	278.91	252.77	301.15
	99th %	505.65*	443.65*	507.80*
Marine	Mean	107.9	103	112.81
n = 1,978	50th %	82.77	77.31	87.21
N = 40,065,285	90th %	216.59	213.33	222.67
	95th %	269.7	250.76	283.14
	99th %	464.24*	391.48*	487.07*
All Fish	Mean	127.44	121.99	132.89
n = 2,634	50th %	99.21	96.93	106.52
N = 53,194,164	90th %	248.37	236.25	264.07
	95th %	333.76	320.87	348.74
	99th %	518.69	507.8	634.22

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽²⁾ Estimates are based on 2-day averages.

⁽³⁾ Consumers only = Individuals who consumed fish at least once during the 2-day period.

n = sample size, N = population size

Estimates are projected from the sample to the population of consumers only of age 18 and older, using 4-year combined survey weights.

⁽⁴⁾ The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

⁽⁵⁾ Interval estimates may involve aggregation of variance estimation units when data are too sparse to support estimation of the variance.

^{**:} Percentile intervals were estimated using the percentile bootstrap method with 1,000 bootstrap replications.

^{***:} Amount of consumed fish recorded by survey respondents was converted to uncooked fish quantities using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

SECTION 5.2.1.1 TABLE 5. UNCOOKED FISH CONSUMPTION ESTIMATES*** Consumers Only - Finfish and Shellfish (grams/person/day) Children Ages 3-17 by Fine Age Categories

			Freshw	rater/Estuarine					
Age	Sample Size	Mean (90% C.I.)	Median (90% B.I.)**	90th % (90% B.I.)**	95th % (90% B.I.)**	99th % (90% B.I.)**			
Ages 3 to 5	442	40.31 (35.00-45.63)	23.04 (20.52-24.48)	95.16 (85.56-101.68)	129.31 (120.46-141.91)	204.84*(199.52-381.43)			
Ages 6 to 10	147	61.49 (44.37-78.61)	28.46 (19.29-37.40)	156.86*(117.17-249.69)	247.69*(149.64-381.43)	385.64*(221.05-401.00)			
Ages 11 to 15	107	70.66 (58.10-83.21)	41.21 (36.73-52.77)	172.70*(165.70-195.72)	198.76*(172.74-295.81)	392.49*(295.81-514.36)			
Ages 16 to 17	28	100.11*(79.50-120.71)	48.10*(38.81-103.48)	203.14*(197.46-248.07)	242.13*(205.52-642.53)	500.59*(241.30-642.53)			
Marine									
Age	Sample Size	Mean (90% C.I.)	Median (90% B.I.)**	90th % (90% B.I.)**	95th % (90% B.I.)**	99th % (90% B.I.)**			
Ages 3 to 5	682	65.61 (60.29-70.93)	53.39 (49.64-55.48)	125.19 (114.05-150.02)	164.84 (138.61-190.45)	315.72*(226.80-390.06)			
Ages 6 to 10	217	78.45 (67.42-89.48)	65.21 (58.58-75.60)	150.01 (128.91-201.38)	201.88*(165.23-317.43)	349.99*(222.70-392.00)			
Ages 11 to 15	122	101.93 (85.49-118.37)	78.24 (64.25-94.69)	220.07*(205.13-265.07)	262.34*(226.80-307.36)	320.07*(276.78-378.75)			
Ages 16 to 17	37	125.51*(80.42-170.60)	65.18*(52.00-116.48)	280.88*(241.01-354.23)	352.54*(241.01-390.06)	529.78*(290.67-650.29)			
				All Fish					
Age	Sample Size	Mean (90% C.I.)	Median (90% B.I.)**	90th % (90% B.I.)**	95th % (90% B.I.)**	99th % (90% B.I.)**			
Ages 3 to 5	834	74.08 (68.80-79.36)	63.82 (57.65-68.00)	148.66 (135.57-165.10)	183.81 (172.20-222.67)	363.06*(310.40-391.06)			
Ages 6 to 10	270	95.46 (85.23-105.70)	75.52 (66.35-76.87)	199.61 (177.00-234.85)	312.94*(254.30-380.80)	387.41*(381.43-401.00)			
Ages 11 to 15	172	113.04 (99.37-126.71)	83.71 (80.12-98.73)	227.03*(205.13-295.81)	307.65*(270.68-348.00)	379.97*(353.49-408.75)			
Ages 16 to 17	52	135.54*(96.86-174.21)	90.74 (76.00-120.18)	242.38*(205.52-358.28)	356.90*(265.98-642.53)	644.93*(390.06-650.29)			

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽²⁾ Estimates are based on 2-day averages.

⁽³⁾ Consumers only = Individuals who consumed fish at least once during the 2-day period. Estimates are projected from the sample to the population of consumers only in the United States, using 4-year combined survey weights.

⁽⁴⁾ The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

⁽⁵⁾ Interval estimates may involve aggregation of variance estimation units when data are too sparse to support estimation of the variance.

^{(6) 757} individuals did not report body weight. They represent 6,343,627 individuals in the population.

The sample size does not meet minimum reporting requirements as described in the "Third Report on Nutrition Monitoring in the United States."

^{**:} Percentile intervals were estimated using the percentile bootstrap method with 1,000 bootstrap replications.

^{***:} Amount of consumed fish recorded by survey respondents was converted to uncooked fish quantities using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

SECTION 5.2.1.2 TABLE 1. UNCOOKED FISH CONSUMPTION ESTIMATES*** Consumers Only - Finfish and Shellfish (milligrams/kilogram of body weight/day)

Freshwater/Estuarine: Age by Gender and All Individuals

			Fem	nales				
Age	Sample Size	Mean (90% C.I.)	Median (90% B.I.)**	90th % (90% B.I.)**	95th % (90% B.I.)**	99th % (90% B.I.)**		
14 and Younger	410	1,775.84 (1,543.12-2,008.57)	1,050.48 (904.92-1,293.92)	4,396.58 (3,635.30-4,535.18)	6,855.37 (4,880.55-9,166.35)	11,544.27*(9,166.35-16,107.89)		
15-44	315	1,184.72 (961.91-1,407.54)	569.39 (528.72-614.28)	2,921.90 (2,293.90-3,314.44)	4,260.21*(3,265.99-5,972.70)	8,154.42*(6,721.26-20,620.25)		
45 and Older	432	986.25 (879.95-1,092.56)	567.75 (508.69-700.34)	2,655.15 (2,312.96-2,874.91)	3,263.27 (2,943.67-3,715.88)	4,630.21*(4,036.52-9,900.08)		
All Ages	1,157	1,184.87 (1,070.66-1,299.07)	608.47 (553.86-703.96)	2,874.59 (2,653.94-3,265.99)	4,032.55 (3,515.79-4,406.42)	8,607.63*(7,086.96-9,900.08)		
Males								
Age	Sample Size	Mean (90% C.I.)	Median (90% B.I.)**	90th % (90% B.I.)**	95th % (90% B.I.)**	99th % (90% B.I.)**		
14 and Younger	419	1,894.98 (1,617.67-2,172.29)	1,070.99 (906.09-1,284.75)	4,706.50 (3,991.69-4,989.91)	5,905.22 (5,521.64-6,102.54)	12,628.17*(8,110.63-15,495.24)		
15-44	358	1,166.53 (1,034.22-1,298.84)	618.28 (545.62-808.67)	2,998.34 (2,723.72-3,349.32)	4,014.59*(3,711.72-4,635.11)	6,534.31*(5,511.10-8,577.35)		
45 and Older	548	1,076.34 (962.97-1,189.70)	708.85 (640.15-745.61)	2,467.22 (2,378.07-2,596.80)	3,446.79 (3,093.01-3,848.85)	6,573.81*(5,556.54-9,351.29)		
All Ages	1,325	1,238.12 (1,140.19-1,336.05)	706.66 (630.95-773.28)	3,051.80 (2,735.21-3,221.15)	4,257.39 (4,039.22-4,472.72)	7,998.35*(6,538.75-9,351.29)		
			Both	Sexes				
Age	Sample Size	Mean (90% C.I.)	Median (90% B.I.)**	90th % (90% B.I.)**	95th % (90% B.I.)**	99th % (90% B.I.)**		
14 and Younger	829	1,833.54 (1,680.28-1,986.80)	1,065.77 (965.25-1,146.43)	4,512.39 (4,045.01-4,779.70)	5,985.99 (5,530.84-6,866.67)	12,389.21*(9,851.70-15,495.24)		
15-44	673	1,174.70 (1,067.04-1,282.36)	589.87 (531.38-684.35)	2,977.52 (2,739.35-3,221.15)	4,125.11 (3,814.99-4,840.54)	8,580.49*(5,972.70-9,477.16)		
45 and Older	980	1,031.89 (940.89-1,122.89)	644.26 (574.50-702.82)	2,507.77 (2,382.97-2,797.32)	3,318.62 (3,034.37-3,715.88)	6,122.45*(4,421.88-8,254.35)		
All Ages	2,482	1,213.25 (1,135.87-1,290.64)	671.15 (614.31-702.41)	2,947.02 (2,808.04-3,117.70)	4,135.35 (4,036.52-4,286.52)	8,587.27 (6,950.26-9,900.08)		

- (1) Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).
- (2) Estimates are based on 2-day averages.
- (3) Consumers only = Individuals who consumed fish at least once during the 2-day period.

 Estimates are projected from the sample to the population of consumers only in the United States, using 4-year combined survey weights.
- (4) The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.
- (5) Interval estimates may involve aggregation of variance estimation units when data are too sparse to support estimation of the variance.
- (6) 757 individuals did not report body weight. They represent 6,343,627 individuals in the population.
- *: The sample size does not meet minimum reporting requirements as described in the "Third Report on Nutrition Monitoring in the United States."
- **: Percentile intervals were estimated using the percentile bootstrap method with 1,000 bootstrap replications.
- ***: Amount of consumed fish recorded by survey respondents was converted to uncooked fish quantities using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

SECTION 5.2.1.2 TABLE 2. UNCOOKED FISH CONSUMPTION ESTIMATES*** Consumers Only - Finfish and Shellfish (milligrams/kilogram of body weight/day)

Marine: Age by Gender and All Individuals

			Femal	es			
Age	Sample Size	Mean (90% C.I.)	Median (90% B.I.)**	90th % (90% B.I.)**	95th % (90% B.I.)**	99th % (90% B.I.)**	
14 and Younger	629	2,893.06 (2,679.48-3,106.65)	2,316.19 (2,138.68-2,523.03)	6,279.04 (5,285.99-6,553.75)	7,898.74 (7,032.80-8,478.02)	10,514.45*(9,321.52-11,980.46)	
15-44	403	1,474.84 (1,365.90-1,583.78)	1,156.26 (934.41-1,293.09)	3,101.95 (2,579.94-3,377.58)	3,926.90 (3,440.40-4,928.77)	6,491.00*(5,931.06-7,802.45)	
45 and Older	568	1,579.38 (1,439.28-1,719.49)	1,222.89 (1,143.31-1,292.80)	3,027.62 (2,676.03-3,238.80)	3,916.83 (3,584.23-4,560.04)	7,415.79*(6,020.90-12,395.47)	
All Ages	1,600	1,732.14 (1,649.10-1,815.18)	1,288.25 (1,223.48-1,355.47)	3,558.43 (3,335.15-3,879.79)	4,878.31 (4,560.04-5,639.68)	8,617.55*(7,802.45-9,321.52)	
Males							
Age	Sample Size	Mean (90% C.I.)	Median (90% B.I.)**	90th % (90% B.I.)**	95th % (90% B.l.)**	99th % (90% B.I.)**	
14 and Younger 14,193.47)	643	2,885.20 (2,540.19-3,230.21)	2,264.11 (1,945.98-2,496.33)	6,243.86 (5,390.40-6,930.70)	8,067.74 (6,576.65-8,706.84)	11,870.51*(10,365.38-	
15-44	409	1,579.39 (1,458.08-1,700.70)	1,259.93 (1,170.38-1,403.70)	3,063.48 (2,854.63-3,481.12)	3,736.28 (3,554.02-4,048.48)	7,102.85*(4,633.98-7,701.39)	
45 and Older	621	1,412.30 (1,328.35-1,496.24)	1,143.28 (1,070.99-1,240.28)	2,811.94 (2,588.88-3,072.28)	3,723.68 (3,386.40-3,986.78)	5,503.98*(5,134.25-6,320.80)	
			Both Se	exes			
Age	Sample Size	Mean (90% C.I.)	Median (90% B.I.)**	90th % (90% B.I.)**	95th % (90% B.I.)**	99th % (90% B.I.)**	
14 and Younger 12,054.98)	1,272	2,892.24 (2,673.50-3,110.98)	2,312.28 (2,085.17-2,523.03)	6,290.16 (5,747.61-6,447.73)	8,046.90 (7,364.88-8,564.35)	11,507.42*(10,124.19-	
15-44	812	1,527.49 (1,440.83-1,614.15)	1,214.08 (1,133.41-1,310.12)	3,092.59 (2,854.63-3,317.91)	3,871.96 (3,563.92-4,131.49)	6,897.59*(5,287.11-7,701.39)	
45 and Older	1,189	1,500.90 (1,416.26-1,585.54)	1,182.99 (1,151.30-1,251.82)	2,948.00 (2,663.71-3,231.73)	3,888.51 (3,493.94-4,030.41)	6,228.75*(5,409.10-9,759.38)	

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽²⁾ Estimates are based on 2-day averages.

⁽³⁾ Consumers only = Individuals who consumed fish at least once during the 2-day period. Estimates are projected from the sample to the population of consumers only in the United States, using 4-year combined survey weights.

⁽⁴⁾ The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

⁽⁵⁾ Interval estimates may involve aggregation of variance estimation units when data are too sparse to support estimation of the variance.

^{(6) 757} individuals did not report body weight. They represent 6,343,627 individuals in the population.

^{*:} The sample size does not meet minimum reporting requirements as described in the "Third Report on Nutrition Monitoring in the United States."

^{**:} Percentile intervals were estimated using the percentile bootstrap method with 1,000 bootstrap replications.

^{***:} Amount of consumed fish recorded by survey respondents was converted to uncooked fish quantities using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

SECTION 5.2.1.2 TABLE 3. UNCOOKED FISH CONSUMPTION ESTIMATES*** Consumers Only - Finfish and Shellfish (milligrams/kilogram of body weight/day)

All Fish: Age by Gender and All Individuals

	Females										
Age	Sample Size	Mean (90% C.I.)	Median (90% B.I.)**	90th % (90% B.I.)**	95th % (90% B.I.)**	99th % (90% B.I.)**					
14 and Younger 16,107.89)	779	3,201.90 (2,982.67-3,421.12)	2,398.86 (2,170.72-2,643.17)	6,835.88 (6,595.73-7,364.88)	8,808.04 (8,450.61-9,407.93)	13,906.69*(11,460.65-					
15-44	541	1,728.30 (1,547.28-1,909.32)	1,218.26 (1,117.24-1,339.84)	3,436.71 (3,152.98-3,925.41)	5,044.65 (4,221.43-6,122.05)	8,011.49*(6,721.26-8,603.84)					
45 and Older	725	1,773.76 (1,657.27-1,890.25)	1,382.84 (1,253.40-1,505.96)	3,422.45 (3,097.51-3,767.38) 4,097.55 (3,870.45-4,852.93)		7,995.99*(6,121.23-15,117.25)					
All Ages	2,045	2,045 1,962.13 (1,863.57-2,060.69) 1,416.65 (1,346.49-1,47		4,005.49 (3,830.58-4,277.78)	5,791.85 (5,097.48-6,058.66)	9,878.48 (8,970.49-12,234.97)					
Males											
Age	Sample Size	Mean (90% C.I.)	Median (90% B.I.)**	90th % (90% B.I.)**	95th % (90% B.I.)**	99th % (90% B.I.)**					
14 and Younger 16,803.15)	788	3,314.34 (3,021.67-3,607.01)	2,502.31 (2,331.61-2,982.29)	7,401.75 (6,240.82-7,626.42)	8,720.25 (8,323.22-10,590.49)	13,024.79*(12,277.87-					
15-44	561	1,850.62 (1,753.81-1,947.44)	1,548.07 (1,421.68-1,685.79)	3,599.47 (3,231.56-4,197.45)	4,461.34 (3,991.47-5,063.10)	7,621.43*(7,360.98-8,473.04)					
45 and Older	842	1,703.34 (1,615.64-1,791.03)	1,381.95 (1,319.14-1,514.17)	3,395.46 (3,117.70-3,638.01)	4,253.00 (3,912.25-4,685.39)	6,376.22*(5,513.91-9,351.29)					
			Both	Sexes							
Age	Sample Size	Mean (90% C.I.)	Median (90% B.I.)**	90th % (90% B.I.)**	95th % (90% B.I.)**	99th % (90% B.I.)**					
14 and Younger 15,495.24)	1,567	3,259.63 (3,061.95-3,457.31)	2,471.51 (2,383.35-2,639.21)	7,119.82 (6,533.48-7,589.31)	8,758.28 (8,486.83-9,362.01)	13,954.57*(12,925.50-					
15-44	1,102	1,790.11 (1,696.17-1,884.05)	1,349.95 (1,245.33-1,468.79)	3,548.94 (3,317.91-3,833.45)	4,805.84 (4,214.48-5,422.31)	7,838.99*(7,360.98-8,603.84)					
45 and Older	1,567	1,739.75 (1,649.88-1,829.61)	1,383.33 (1,337.82-1,434.67)	3,415.94 (3,227.02-3,571.85)	4,260.74 (4,017.22-4,497.06)	6,704.46 (6,195.18-9,351.29)					

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽²⁾ Estimates are based on 2-day averages.

⁽³⁾ Consumers only = Individuals who consumed fish at least once during the 2-day period.

Estimates are projected from the sample to the population of consumers only in the United States, using 4-year combined survey weights.

⁽⁴⁾ The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

⁽⁵⁾ Interval estimates may involve aggregation of variance estimation units when data are too sparse to support estimation of the variance.

^{(6) 757} individuals did not report body weight. They represent 6,343,627 individuals in the population.

^{*:} The sample size does not meet minimum reporting requirements as described in the "Third Report on Nutrition Monitoring in the United States."

^{**:} Percentile intervals were estimated using the percentile bootstrap method with 1,000 bootstrap replications.

^{***:} Amount of consumed fish recorded by survey respondents was converted to uncooked fish quantities using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

SECTION 5.2.1.2 TABLE 4. UNCOOKED FISH CONSUMPTION ESTIMATES*** Consumers Only - Finfish and Shellfish Individuals of Age 18 and Older

Milligrams/kilogram of body weight/day								
			90%l	nterval**				
Habitat	Statistic	Estimate	Lower Bound	Upper Bound				
Freshwater/Estuarine	Mean	1,101.98	1,023.19	1,180.77				
n = 1,599	50th %	611.54	552.96	684.48				
N = 32,354,879	90th %	2,693.29	2,507.05	2,820.38				
	95th %	3,744.30	3,519.98	4,036.76				
	99th %	7,140.34*	6,387.78*	8,603.84*				
Marine	Mean	1,500.63	1,439.66	1,561.60				
n = 1,944	50th %	1,198.84	1,139.63	1,264.66				
N = 39,352,645	90th %	2,971.29	2,740.02	3,097.51				
	95th %	3,749.25	3,578.57	3,961.99				
	99th %	6,345.52*	5,653.20*	7,224.38*				
All Fish	Mean	1,757.73	1,686.82	1,828.64				
n = 2,585	50th %	1,371.55	1,311.16	1,436.93				
N = 52,216,332	90th %	3,438.27	3,302.80	3,584.23				
	95th %	4,491.62	4,271.23	4,809.86				
	99th %	7,510.01	6,678.75	8,603.84				

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽²⁾ Estimates are based on 2-day averages.

⁽³⁾ Consumers only = Individuals who consumed fish at least once during the 2-day period.

n = sample size, N = population size

Estimates are projected from the sample to the population of consumers only of age 18 and older, using 4-year combined survey weights.

⁽⁴⁾ The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

⁽⁵⁾ Interval estimates may involve aggregation of variance estimation units when data are too sparse to support estimation of the variance.

^{(6) 757} individuals did not report body weight. They represent 6,314,627 individuals in the population.

^{***} Percentile intervals were estimated using the percentile bootstrap method with 1,000 bootstrap replications.

^{***:} Amount of consumed fish recorded by survey respondents was converted to uncooked fish quantities using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

SECTION 5.2.1.2 TABLE 5. UNCOOKED FISH CONSUMPTION ESTIMATES*** Consumers Only - Finfish and Shellfish (milligrams/kilogram of body weight/day)

Children Ages 3-17 by Fine Age Categories

	Freshwater/Estuarine										
Age	Sample Size	Mean (90% C.I.)	Median (90% B.I.)**	90th% (90% B.I.)**	95th% (90% B.I.)**	99th% (90% B.I.)**					
Ages 3 to 5	416	2,292.48 (2,012.49-2,572.46)	1,348.02 (1,212.55-1,445.88)	5,851.54 (4,702.74-6,067.60)	7,159.77 (6,950.26-7,442.48)	15,599.75*(11,877.48-18,670.16)					
Ages 6 to 1	0 132	1,830.33 (1,415.90-2,244.76)	1,079.54 (476.23-1,326.18)	4,688.16*(3,672.53-5,987.10)	6,207.31*(4,766.57-12,925.50)	12,365.21*(6,762.56-12,925.50)					
Ages 11 to	ges 11 to 15 101 1,273.34 (1,082.32-1,464.35) 812.22 (701.30-951.84) 2,		2,776.77*(2,090.63-3,026.05)	2,776.77*(2,090.63-3,026.05) 4,419.34*(3,026.05-5,521.64) 5,717.33*(5,456.55-9							
Ages 16 to	ges 16 to 17 28 1,401.06*(1,057.67-1,744.44) 602.40*(569.88-978.21)		602.40*(569.88-978.21)	2,970.99*(2,742.84-3,691.94)	2,970.99*(2,742.84-3,691.94) 3,279.38*(2,766.54-8,577.35) 6,819.3						
Marine											
Age	Sample Size	Mean (90% C.I.)	Median (90% B.I.)**	90th% (90% B.I.)**	95th% (90% B.I.)**	99th% (90% B.I.)**					
Ages 3 to 5	640	3,688.56 (3,394.91-3,982.22)	3,037.20 (2,809.94-3,215.86)	7,253.03 (6,777.31-8,504.16)	9,269.56 (8,414.50-9,991.19)	16,100.30*(11,980.46-17,988.99)					
Ages 6 to 1	0 203	2,786.67 (2,416.59-3,156.75)	2,270.94 (2,014.46-2,643.17)	5,910.28 (4,813.14-7,364.88)	8,001.27*(6,374.62-8,706.84)	10,754.04*(8,706.84-12,054.98)					
Ages 11 to	15 120	2,020.41 (1,714.11-2,326.72)	1,391.58 (1,206.31-2,109.25)	8 (1,206.31-2,109.25) 4,223.53*(3,743.70-4,781.26) 5,195.12*(3,858.58-6,447.73)		6,838.93*(6,076.20-8,970.49)					
Ages 16 to	17 37	2,007.11*(1,302.21-2,712.01)	1,021.20*(805.78-2,101.68)	4,467.70*(3,880.25-7,802.45)	4,467.70*(3,880.25-7,802.45) 6,537.10*(3,991.47-7,802.45)						
				All Fish							
Age	Sample Size	Mean (90% C.I.)	Median (90% B.I.)**	90th% (90% B.I.)**	95th% (90% B.I.)**	99th% (90% B.I.)**					
Ages 3 to 5	779	4,198.31 (3,894.48-4,502.13)	3,638.04 (3,396.23-3,799.48)	8,061.34 (7,366.46-9,222.61)	10,443.58 (9,475.47-12,261.38)	17,873.72*(15,290.07-18,670.16)					
Ages 6 to 1	0 250	3,187.77 (2,923.07-3,452.47)	2,504.85 (2,174.62-2,671.45)	6,543.59 (6,012.89-8,706.84)	8,654.23*(7,085.92-11,756.48)	12,784.91*(10,929.57-13,979.49)					
Ages 11 to	15 164	2,199.42 (1,950.32-2,448.52)	1,571.20 (1,457.71-1,770.50)	4,387.23*(3,784.67-5,521.64)	6,233.67*(4,419.83-7,589.31)	8,344.58*(6,076.20-8,970.49)					
Ages 16 to	17 52	2,066.16*(1,529.26-2,603.06)	1,347.67 (1,008.69-2,101.68)	3,902.14*(3,536.08-7,891.61)	6,594.32*(4,660.95-8,577.35)	8,209.84*(7,891.61-8,577.35)					

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽²⁾ Estimates are based on 2-day averages.

⁽³⁾ Consumers only = Individuals who consumed fish at least once during the 2-day period.

Estimates are projected from the sample to the population of consumers only in the United States, using 4-year combined survey weights.

⁽⁴⁾ The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

⁽⁵⁾ Interval estimates may involve aggregation of variance estimation units when data are too sparse to support estimation of the variance.

^{(6) 757} individuals did not report body weight. They represent 6,343,627 individuals in the population.

^{*.} The sample size does not meet minimum reporting requirements as described in the "Third Report on Nutrition Monitoring in the United States."

^{**:} Percentile intervals were estimated using the percentile bootstrap method with 1,000 bootstrap replications.

^{***:} Amount of consumed fish recorded by survey respondents was converted to uncooked fish quantities using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

SECTION 5.2.2 TABLE 1. UNCOOKED FISH CONSUMPTION ESTIMATES*** Consumers Only - Finfish and Shellfish Alternate Habitat

Grams/person/day								
			90%l	nterval**				
Habitat	Statistic	Estimate	Lower Bound	Upper Bound				
Freshwater	Mean	41.43	35.60	47.27				
n = 1,093	50th %	7.13	6.08	9.07				
N = 14,862,705	90th %	120.89	107.59	147.02				
	95th %	190.38	158.61	190.72				
	99th %	381.98*	258.48*	431.48*				
Estuarine/Marine	Mean	114.10	109.43	118.77				
n = 4,352	50th %	86.35	82.01	91.27				
N = 64,403,857	90th %	226.97	221.61	234.99				
	95th %	294.50	269.43	323.68				
	99th %	491.05	390.06	597.33				
All Fish	Mean	121.33	116.43	126.23				
n = 4,391	50th %	91.98	88.94	98.00				
N = 65,139,471	90th %	241.04	232.76	254.85				
	95th %	329.47	313.69	343.47				
	99th %	506.85	485.63	592.99				

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽²⁾ Estimates are based on 2-day averages.

⁽³⁾ Consumers only = Individuals who consumed fish at least once during the 2-day period. n = sample size, N = population size

Estimates are projected from the sample to the population of consumers only in the United States, using 4-year combined survey weights.

⁽⁴⁾ The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

⁽⁵⁾ Interval estimates may involve aggregation of variance estimation units when data are too sparse to support estimation of the variance.

^{*:} The sample size does not meet minimum reporting requirements as described in the "Third Report on Nutrition Monitoring in the United States."

^{**:} Percentile intervals were estimated using the percentile bootstrap method with 1,000 bootstrap replications.

^{***:} Amount of consumed fish recorded by survey respondents was converted to uncooked fish quantities using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

APPENDIX A

- TABLE A-1. FRESHWATER/ESTUARINE RATIO FOR UNKNOWN FISH COMPONENTS
- TABLE A-2. "AS PREPARED" PERCENTAGE BY FISH SPECIES AND THEIR CURRENT HABITAT ASSIGNMENTS BASED ON THE 1994-1996 CSFII FOOD CODES
- TABLE A-3 "AS PREPARED" PERCENTAGE BY FISH SPECIES AND THEIR CURRENT HABITAT ASSIGNMENTS BASED ON THE 1998 CSFII FOOD CODES
- TABLE A-4 "UNCOOKED" PERCENTAGE BY FISH SPECIES AND THEIR CURRENT HABITAT ASSIGNMENTS BASED ON THE 1994-1996 CSFII FOOD CODES
- TABLE A-5 "UNCOOKED" PERCENTAGE BY FISH SPECIES AND THEIR CURRENT HABITAT ASSIGNMENTS BASED ON THE 1998 CSFII FOOD CODES



TABLE A-1. Freshwater/Estuarine Ratios for Unknown Fish Components

Sections 4. and 5.	Table	Sex	Age	As Prepared Ratio	Uncooked Ratio
1.1.1, 1.1.2, 2.1.1, 2.1.2	1, 2, 3	Females	14 and younger	0.29	0.29
1.1.1, 1.1.2, 2.1.1, 2.1.2	1, 2, 3	Females	15 to 44	0.37	0.38
1.1.1, 1.1.2, 2.1.1, 2.1.2	1, 2, 3	Females	45 and older	0.32	0.33
1.1.1, 1.1.2, 2.1.1, 2.1.2	1, 2, 3	Females	All ages	0.33	0.34
, , ,	, ,		<u> </u>		
1.1.1, 1.1.2, 2.1.1, 2.1.2	1, 2, 3	Males	14 and younger	0.29	0.30
1.1.1, 1.1.2, 2.1.1, 2.1.2	1, 2, 3	Males	15 to 44	0.40	0.42
1.1.1, 1.1.2, 2.1.1, 2.1.2	1, 2, 3	Males	45 and older	0.39	0.41
1.1.1, 1.1.2, 2.1.1, 2.1.2	1, 2, 3	Males	All ages	0.37	0.39
1.1.1, 1.1.2, 2.1.1, 2.1.2	1, 2, 3	Both Sexes	14 and younger	0.29	0.29
1.1.1, 1.1.2, 2.1.1, 2.1.2	1, 2, 3	Both Sexes	15 to 44	0.38	0.40
1.1.1, 1.1.2, 2.1.1, 2.1.2	1, 2, 3	Both Sexes	45 and older	0.36	0.38
1.1.1, 1.1.2, 2.1.1, 2.1.2	1, 2, 3	Both Sexes	All ages	0.35	0.37
1.1.1, 1.1.2, 2.1.1, 2.1.2	4		18 and older	0.37	0.39
1.1.1, 1.1.2, 2.1.1, 2.1.2	5		3 to 5	0.27	0.27
1.1.1, 1.1.2, 2.1.1, 2.1.2	5		6 to 10	0.31	0.33
1.1.1, 1.1.2, 2.1.1, 2.1.2	5		11 to 15	0.36	0.37
1.1.1, 1.1.2, 2.1.1, 2.1.2	5		16 to 17	0.34	0.35
Sections 4. and 5.	Table	Sex	Sample	As Prepared Ratio	Uncooked Ratio
1.4	1, 2, 3		Low-Income	0.39	0.39
1.5, 2.2	1, 2, 3		Estuarine/Marine	0.93	0.92

TABLE A-2."AS PREPARED" PERCENTAGE BY FISH SPECIES AND THEIR CURRENT HABITAT ASSIGNMENTS
BASED ON THE 1994-1996 CSFII FOOD CODES

Food Mod Code code		Ingredient Code	Ingredient Name	Recipe Weight (grams)	Fish Weight (grams)	OPP/ USDA % Fish	C_PRATIO x 100	% of Prepared Fish in Recipe
		Abalone (1)						
26301110 0	· · · · · · · · · · · · · · · · · · ·	15155	ABALONE, MXD SP, RAW	971.90	907.20		92.81	92.81
26301140 0		15155	ABALONE, MXD SP, RAW	480.04	453.60	•	87.83	87.83
26301160 0	Abalone, steamed or poached		ABALONE, MXD SP, RAW	100.84	100.00	•	98.34	98.34
28351110 100423	Fish and vegetable soup, no potatoes (Sopa de pescado) W/ ABALONE	15155	ABALONE, MXD SP, RAW	1,995.64	453.60	•	23.43	23.43
	SPECIES=#	Anchovy (4)	HABITAT=Estuarine					
26101110 0	Anchovy, cooked, NS as to cooking method	15002P	ANCHOVY, EUROPEAN, CND, OIL, DRND	100.00	100.00	91 57	100.00	91.57
26101110 0	Anchovy, canned	15002F	ANCHOVY, EUROPEAN, CND, OIL, DRND	100.00	100.00	91.57	100.00	91.57
27116400 0		15002F	ANCHOVY, EUROPEAN, CND, OIL, DRND	100.00	1.60	91.57	1.60	1.47
27460510 0	Antipasto with ham, fish, cheese, vegetables			1,741.00	113.40		6.51	5.96
72116140 0	Caesar salad (with romaine)	15002P	ANCHOVY, EUROPEAN, CND, OIL, DRND	694.43		91.57	3.46	3.16
75146000 0	Greek Salad	15002P	ANCHOVY, EUROPEAN, CND, OIL, DRND	220.00			3.18	2.91
		Barracuda (6) HABITAT=Marine					
26103110 0	Barracuda, cooked, NS as to cooking method	15050	BARRACUDA, RAW	971.90	907.20		92.88	92.88
26103110 0	Barracuda, baked or broiled	15050	BARRACUDA, RAW	971.90	907.20		92.88	92.88
26103120 0		15050	BARRACUDA, RAW	480.04	453.60		87.84	87.84
26103140 0	Barracuda, steamed or poached	15050	BARRACUDA, RAW	100.00				100.00
	SPECIES=C	Carp (18) -	HABITAT=Freshwater					
		-						
26105110 0	Carp, cooked, NS as to cooking method	15008	1 lb raw, dressed carp ylds 313g after ckg w/added	805.25	626.00	•	67.13	67.13
26105140 0	Carp, floured or breaded, fried	15008	1 lb raw, dressed carp ylds 313g after ckg w/added	805.25	626.00	•	67.13	67.13
	Carp, floured or breaded, fried W/ CANOLA OII		1 lb raw, dressed carp ylds 313g after ckg w/added	805.25	626.00	•	67.13	67.13
26105140 100867	<pre>Carp, floured or breaded, fried W/ VEGETABLE IL, NFS (INCLUDE OIL, NFS)</pre>	0 15008	1 lb raw, dressed carp ylds 313g after ckg w/added	805.25	626.00	•	67.13	67.13
26105140 101165	Carp, floured or breaded, fried W/ CORN OIL	15008	1 lb raw, dressed carp ylds 313g after ckg w/added	805.25	626.00		67.13	67.13
	Carp, floured or breaded, fried W/ OLIVE OIL		1 lb raw, dressed carp ylds 313g after ckg w/added	805.25	626.00	·	67.13	67.13
26105110 203000	Carp, baked or broiled	15008	1 lb raw, dressed carp ylds 313g after ckg w/added	690.70	626.00	•	89.41	89.41
	Carp, baked or broiled W/ CORN OIL (INCLUDE N		1 lb raw, dressed carp ylds 313g after ckg w/added	689.75	626.00		89.26	89.26
	ZOLA CORN OIL; MAZOLA OIL, NFS; WESSON CORN (L)							
26105120 203146	•	15008	1 lb raw, dressed carp ylds 313g after ckg w/added	662.50	626.00		94.48	94.48
26105160 0	Carp, steamed or poached	15008	CARP, RAW	100.00	100.00	:	100.00	100.00
26105190 0	Carp, smoked	15008	CARP, RAW	101.00	100.00	-	98.44	98.44
27250060 0	Gefilte fish	15008	CARP, RAW	6,161.70	907.20		14.72	14.72
	SPECIES=(Catfish (19) HABITAT=50% Freshwater, 50% Est	uarine				
26107110 0	Cattish gooked NC as to speking	15004	1 lb war dwagged gatfigh uldo 200g after the uldo	705 05	616 00		66 71	66.71
26107110 0 26107120 0	Catfish, cooked, NS as to cooking method	15234	1 lb raw, dressed catfish ylds 308g after ckg w/add		616.00	•	66.71	
	·	15234 15234	1 lb raw, dressed catfish ylds 308g after ckg w/add 1 lb raw, dressed catfish ylds 308g after ckg w/add		616.00 616.00	•	89.26 89.23	89.26 89.23
2010/120 202363	Catfish, baked or broiled W/ BUTTER, NFS	13234	i in raw, dressed catrish yids bood after CKG W/add	000.08	010.00	•	89.23	89.23

TABLE A-2."AS PREPARED" PERCENTAGE BY FISH SPECIES AND THEIR CURRENT HABITAT ASSIGNMENTS
BASED ON THE 1994-1996 CSFII FOOD CODES

Food M		Food Name	Ingredient Code	Ingredient Name		Recipe Weight (grams)	Fish Weight (grams)	OPP/ USDA % Fish	C_PRATIO x 100	% of Prepared Fish in Recipe
			Catfish (19)		- HABITAT=50% Freshwater, 50% Estu	arine			- (continued	i)
26107120 2	202879	Catfish, baked or broiled W/ VEGETABLE OIL, S (INCLUDE OIL, NFS)	NF 15234	1 lb raw, dressed	catfish ylds 308g after ckg w/add	679.75	616.00	•	89.10	89.10
26107120 2	203089	Catfish, baked or broiled W/O FAT	15234	1 lb raw, dressed	catfish ylds 308g after ckg w/add	652.50	616.00	-	94.42	94.42
		Catfish, baked or broiled W/ CORN OIL	15234		catfish ylds 308g after ckg w/add		616.00		89.10	89.10
26107130 (0	Catfish, breaded or battered, baked	15234	1 lb raw, dressed	catfish ylds 308g after ckg w/add	879.85	616.00	•	63.87	63.87
26107130 1	100572	Catfish, breaded or battered, baked W/O FAT	15234	1 lb raw, dressed	catfish ylds 308g after ckg w/add	795.25	616.00		73.25	73.25
26107130 2	201360	Catfish, breaded or battered, baked W/ ${\tt BUTTE}$ ${\tt NFS}$	R, 15234	1 lb raw, dressed	catfish ylds 308g after ckg w/add	880.38	616.00	•	63.83	63.83
26107140 (0	Catfish, floured or breaded, fried	15234	1 lb raw, dressed	catfish ylds 308g after ckg w/add	795.25	616.00		66.71	66.71
		Catfish, floured or breaded, fried W/ VEGETA E OIL, NFS (INCLUDE OIL, NFS)			catfish ylds 308g after ckg w/add		616.00	-	66.71	66.71
		Catfish, floured or breaded, fried W/ LARD			catfish ylds 308g after ckg w/add		616.00	•	66.71	66.71
26107140 1	100436	Catfish, floured or breaded, fried W/ CORN O (INCLUDE MAZOLA CORN OIL; MAZOLA OIL, NFS; W. SSON CORN OIL)		1 lb raw, dressed	catfish ylds 308g after ckg w/add	795.25	616.00		66.71	66.71
		Catfish, floured or breaded, fried W/ OLIVE $\ensuremath{\mathtt{L}}$		•	catfish ylds 308g after ckg w/add		616.00	•	66.71	66.71
		Catfish, floured or breaded, fried $\mbox{W}/\mbox{ BACON}$ EASE			catfish ylds 308g after ckg w/add		616.00	•	66.71	66.71
		Catfish, floured or breaded, fried $\mbox{W}/\mbox{ SOYBEA}$ OIL			catfish ylds 308g after ckg w/add		616.00	•	66.71	66.71
26107150 (Catfish, battered, fried	15234	CATFISH, CHANNEL,		100.00	67.00	•	57.01	57.01
		Catfish, battered, fried W/ VEGETABLE OIL, N (INCLUDE OIL, NFS)		CATFISH, CHANNEL,		100.00	67.00		57.01	57.01
		Catfish, battered, fried W/ CANOLA OIL	15234	CATFISH, CHANNEL,		100.00	67.00	•	57.01	57.01
		Catfish, battered, fried W/ PEANUT OIL	15234	CATFISH, CHANNEL,	•	100.00	67.00	•	57.01	57.01
26107160 (Catfish, steamed or poached	15234	CATFISH, CHANNEL,	·	100.00	100.00	•	100.00	100.00
2/350310 1	100142	Seafood stew with potatoes and vegetables (i luding carrots, broccoli, and/or dark-green afy), tomato-base sauce W/ ALL CATFISH		CATFISH, CHANNEL,	FARMED, KAW	1,381.60	226.80		16.87	16.87
27350310 1	100142	Seafood stew with potatoes and vegetables (i luding carrots, broccoli, and/or dark-green afy), tomato-base sauce W/ ALL CATFISH		CATFISH, CHANNEL,	FARMED,RAW	1,381.60	113.40	•	8.44	8.44
27350310 1	100142	Seafood stew with potatoes and vegetables (i luding carrots, broccoli, and/or dark-green afy), tomato-base sauce W/ ALL CATFISH		(26107160) CATFI	SH, CHANNEL, FARMED, RAW	1,381.60	147.40		11.16	11.16
		SPECIES=	Cisco (21) -		HABITAT=Freshwater					
26100190 (0	Fish, NS as to type, smoked	15014P	CISCO, SMOKED		99.90	11.60	98.24	11.61	11.41
		SPECIES=	Clam (22)		HABITAT=1.93% Estuarine, 98.07%	Marine				
26303100 (26303110 (Clams, raw Clams, cooked, NS as to cooking method	15157 15157	CLAM, MXD SP, RAW CLAM, MXD SP, RAW		100.00 1,087.25	100.00 908.00	:	100.00 76.42	100.00 76.42
Food N	Mod		Ingredient	Ingredient		Recipe Weight	Fish Weight	OPP/ USDA %	C PRATIO	% of Prepared Fish

TABLE A-2."AS PREPARED" PERCENTAGE BY FISH SPECIES AND THEIR CURRENT HABITAT ASSIGNMENTS
BASED ON THE 1994-1996 CSFII FOOD CODES

ams, baked or broiled ams, floured or breaded, fried ams, floured or breaded, fried ams, floured or breaded, fried W/ VEGETABLE ams, battered, fried ams, battered, fried ams, steamed or boiled ams, canned ams, smoked, in oil ams, stuffed ams Casino ellfish mixture and noodles, tomato-based sate (mixture) ella with seafood affood stew with potatoes and vegetables (excaping carrots, broccoli, and dark-green leafy tomato-base sauce affood stew with potatoes and vegetables (including carrots, broccoli, and/or dark-green leafy), tomato-base sauce ella, NFS all silfish mixture and vegetables (including cartots, broccoli, and/or dark-green leafy), tomato-base sauce ella, NFS all silfish mixture and vegetables (including captes)), soy-base sauce	15157 15157 15157 15157 15157 15157 15157 15157 15157 15157 15157 15157 15157 15157 15157 15157 15157 15157	CLAM, MXD SP, RAW CLAM, MXD SP, RAW CLAM, MXD SP, RAW CLAM, MXD SP, RAW CLAM, MXD SP, RAW CLAM, MXD SP, RAW CLAM, MXD SP, RAW CLAM, MXD SP, RAW CLAM, MXD SP, RAW CLAM, MXD SP, RAW CLAM, MXD SP, RAW CLAM, MXD SP, RAW CLAM, MXD SP, RAW CLAM, MXD SP, RAW CLAM, MXD SP, RAW CLAM, MXD SP, RAW CLAM, MXD SP, RAW CLAM, MXD SP, RAW	- HABITAT=1.93% Estuarine,	242.40 1,085.75 1,085.75 1,085.75 1,085.75 902.90 411.42 100.00 100.84 855.04 450.83 742.00 2,281.18 1,389.75 4,392.60 1,370.35	226.80 908.00 908.00 680.40 408.00 100.00 453.60 174.00 56.70 232.00 226.80 226.80		92.25 76.56 76.56 65.95 98.96 100.00 88.55 50.91 38.37 7.64 10.01 16.53	92.25 76.56 76.56 65.95 98.96 100.00 88.55 50.91 38.37 7.64 10.01 16.53
ams, floured or breaded, fried ams, floured or breaded, fried W/ VEGETABLE ams, floured or breaded, fried W/ VEGETABLE ams, battered, fried ams, battered, fried ams, steamed or boiled ams, smoked, in oil ams, stuffed ams Casino ellfish mixture and noodles, tomato-based sa e (mixture) ella with seafood affood stew with potatoes and vegetables (exc ding carrots, broccoli, and dark-green leafy tomato-base sauce millabaisse affood stew with potatoes and vegetables (inc ding carrots, broccoli, and/or dark-green leafy tomato-base sauce ella, NFS ellfish mixture and vegetables (including ca puts, broccoli, and/or dark-green leafy atoes), soy-base sauce	15157 15157 15157 15157 15157 15157 15157 15157 15157 15157 15157 15157 15157 15157 15157 15157	CLAM, MXD SP, RAW CLAM, MXD SP, RAW CLAM, MXD SP, RAW CLAM, MXD SP, RAW CLAM, MXD SP, RAW CLAM, MXD SP, RAW CLAM, MXD SP, RAW CLAM, MXD SP, RAW CLAM, MXD SP, RAW CLAM, MXD SP, RAW CLAM, MXD SP, RAW CLAM, MXD SP, RAW CLAM, MXD SP, RAW CLAM, MXD SP, RAW CLAM, MXD SP, RAW CLAM, MXD SP, RAW		1,085.75 1,085.75 902.90 411.42 100.00 100.84 855.04 450.83 742.00 2,281.18 1,389.75	908.00 908.00 680.40 408.00 100.00 100.00 453.60 174.00 56.70 232.00 226.80		76.56 76.56 65.95 98.96 100.00 88.55 50.91 38.37 7.64 10.01 16.53	76.56 76.56 65.95 98.96 100.00 88.55 50.91 38.37 7.64 10.01 16.53
ams, floured or breaded, fried W/ VEGETABLE L, NFS (INCLUDE OIL, NFS) ams, battered, fried ams, steamed or boiled ams, canned ams, smoked, in oil ams, stuffed ams (Casino ellfish mixture and noodles, tomato-based sa e (mixture) ella with seafood afood stew with potatoes and vegetables (exc ding carrots, broccoli, and dark-green leafy tomato-base sauce millabaisse afood stew with potatoes and vegetables (including carrots, broccoli, and/or dark-green leafy), tomato-base sauce ella, NFS ellfish mixture and vegetables (including capts, broccoli, and/or dark-green leafy), soy-base sauce	15157 15157 15157 15157 15157 15157 15157 15157 15157 15157 15157 15157 15157 15157 15157 15157	CLAM, MXD SP, RAW CLAM, MXD SP, RAW CLAM, MXD SP, RAW CLAM, MXD SP, RAW CLAM, MXD SP, RAW CLAM, MXD SP, RAW CLAM, MXD SP, RAW CLAM, MXD SP, RAW CLAM, MXD SP, RAW CLAM, MXD SP, RAW CLAM, MXD SP, RAW CLAM, MXD SP, RAW CLAM, MXD SP, RAW CLAM, MXD SP, RAW CLAM, MXD SP, RAW		1,085.75 902.90 411.42 100.00 100.84 855.04 450.83 742.00 2,281.18 1,389.75 4,392.60 1,370.35	908.00 680.40 408.00 100.00 100.00 453.60 174.00 56.70 232.00 226.80 226.80		76.56 65.95 98.96 100.00 88.55 50.91 38.37 7.64 10.01 16.53	76.56 65.95 98.96 100.00 88.55 50.91 38.37 7.64 10.01 16.53
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ams, steamed or boiled ams, canned ams, smoked, in oil ams, stuffed ams Casino ellfish mixture and noodles, tomato-based sa e (mixture) ella with seafood affood stew with potatoes and vegetables (exc ding carrots, broccoli, and dark-green leafy tomato-base sauce millabaisse affood stew with potatoes and vegetables (inc ding carrots, broccoli, and/or dark-green leafy tomato-base sauce ella, NFS ellfish mixture and vegetables (including ca puts, broccoli, and/or dark-green leafy (no pa atos)), soy-base sauce	15157 15157 15157 15157 15157 15157 15157 15157 15157 15157 15157 15157 15157 15157 15157 15157	CLAM, MXD SP, RAW CLAM, MXD SP, RAW CLAM, MXD SP, RAW CLAM, MXD SP, RAW CLAM, MXD SP, RAW CLAM, MXD SP, RAW CLAM, MXD SP, RAW CLAM, MXD SP, RAW CLAM, MXD SP, RAW CLAM, MXD SP, RAW CLAM, MXD SP, RAW CLAM, MXD SP, RAW		411.42 100.00 100.84 855.04 450.83 742.00 2,281.18 1,389.75 4,392.60 1,370.35	408.00 100.00 100.00 453.60 174.00 56.70 232.00 226.80		98.96 100.00 88.55 50.91 38.37 7.64 10.01 16.53	98.96 100.00 88.55 50.91 38.37 7.64 10.01 16.53
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ams, smoked, in oil ams, stuffed ams Casino ellfish mixture and noodles, tomato-based sa e (mixture) ella with seafood afood stew with potatoes and vegetables (exc ding carrots, broccoli, and dark-green leafy tomato-base sauce millabaisse afood stew with potatoes and vegetables (inc ding carrots, broccoli, and/or dark-green le ella, NFS ellfish mixture and vegetables (including ca pts, broccoli, and/or dark-green leafy (no p ttoes)), soy-base sauce	15157 15157 15157 15157 15157 15157 15157 15157 15157 15157 15157 15157 15157	CLAM, MXD SP, RAW CLAM, MXD SP, RAW CLAM, MXD SP, RAW CLAM, MXD SP, RAW CLAM, MXD SP, RAW CLAM, MXD SP, RAW CLAM, MXD SP, RAW CLAM, MXD SP, RAW CLAM, MXD SP, RAW CLAM, MXD SP, RAW		100.84 855.04 450.83 742.00 2,281.18 1,389.75 4,392.60 1,370.35	100.00 453.60 174.00 56.70 232.00 226.80 226.80		88.55 50.91 38.37 7.64 10.01 16.53 5.17 16.75	88.55 50.91 38.37 7.64 10.01 16.53 5.17 16.75
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ams Casino ellfish mixture and noodles, tomato-based sa e (mixture) ella with seafood afood stew with potatoes and vegetables (exc ding carrots, broccoli, and dark-green leafy tomato-base sauce millabaisse afood stew with potatoes and vegetables (inc ding carrots, broccoli, and/or dark-green le ella, NFS ellfish mixture and vegetables (including ca puts, broccoli, and/or dark-green leafy (no p atoes)), soy-base sauce	15157 a 15157 15157 c 15157 7 15157 c 15157 c 15157 a 15157 a 15157	CLAM, MXD SP, RAW CLAM, MXD SP, RAW CLAM, MXD SP, RAW CLAM, MXD SP, RAW CLAM, MXD SP, RAW CLAM, MXD SP, RAW CLAM, MXD SP, RAW		450.83 742.00 2,281.18 1,389.75 4,392.60 1,370.35	174.00 56.70 232.00 226.80 226.80 226.80		38.37 7.64 10.01 16.53 5.17 16.75	38.37 7.64 10.01 16.53 5.17 16.75
ellfish mixture and noodles, tomato-based sa e (mixture) ella with seafood afood stew with potatoes and vegetables (exc ding carrots, broccoli, and dark-green leafy tomato-base sauce millabaisse afood stew with potatoes and vegetables (inc ding carrots, broccoli, and/or dark-green leafy), tomato-base sauce ella, NFS ellfish mixture and vegetables (including capts, broccoli, and/or dark-green leafy (no patoes)), soy-base sauce	15157 15157 15157 15157 15157 15157 15157 15157	CLAM, MXD SP, RAW CLAM, MXD SP, RAW CLAM, MXD SP, RAW CLAM, MXD SP, RAW CLAM, MXD SP, RAW CLAM, MXD SP, RAW		742.00 2,281.18 1,389.75 4,392.60 1,370.35	56.70 232.00 226.80 226.80 226.80		7.64 10.01 16.53 5.17 16.75	7.64 10.01 16.53 5.17 16.75
e (mixture) alla with seafood afood stew with potatoes and vegetables (exc ding carrots, broccoli, and dark-green leafy tomato-base sauce millabaisse afood stew with potatoes and vegetables (inc ding carrots, broccoli, and/or dark-green le p), tomato-base sauce ella, NFS ellfish mixture and vegetables (including ca pts, broccoli, and/or dark-green leafy (no p pttoes)), soy-base sauce	15157 7 15157 7 15157 2 15157 2 15157 4 15157	CLAM, MXD SP, RAW CLAM, MXD SP, RAW CLAM, MXD SP, RAW CLAM, MXD SP, RAW CLAM, MXD SP, RAW CLAM, MXD SP, RAW		2,281.18 1,389.75 4,392.60 1,370.35	232.00 226.80 226.80 226.80		10.01 16.53 5.17 16.75	10.01 16.53 5.17 16.75
afood stew with potatoes and vegetables (exc ding carrots, broccoli, and dark-green leafy tomato-base sauce millabaisse afood stew with potatoes and vegetables (inc ding carrots, broccoli, and/or dark-green le p), tomato-base sauce alla, NFS ellfish mixture and vegetables (including ca bts, broccoli, and/or dark-green leafy (no patoes)), soy-base sauce	15157 7 15157 15157 2 15157 4 15157	CLAM, MXD SP, RAW CLAM, MXD SP, RAW CLAM, MXD SP, RAW CLAM, MXD SP, RAW		1,389.75 4,392.60 1,370.35	226.80 226.80 226.80		16.53 5.17 16.75	16.53 5.17 16.75
Ring carrots, broccoli, and dark-green leafy tomato-base sauce millabaisse affood stew with potatoes and vegetables (incling carrots, broccoli, and/or dark-green leg), tomato-base sauce alla, NFS ellfish mixture and vegetables (including capts, broccoli, and/or dark-green leafy (no patoes)), soy-base sauce	7 15157 2 15157 2 15157 2 15157 4 15157	CLAM, MXD SP, RAW CLAM, MXD SP, RAW		4,392.60 1,370.35	226.80 226.80		5.17 16.75	5.17 16.75
afood stew with potatoes and vegetables (inc ding carrots, broccoli, and/or dark-green le r), tomato-base sauce ella, NFS ellfish mixture and vegetables (including ca bts, broccoli, and/or dark-green leafy (no patoes)), soy-base sauce	15157 15157 15157	CLAM, MXD SP, RAW CLAM, MXD SP, RAW		1,370.35	226.80	•	16.75	16.75
ding carrots, broccoli, and/or dark-green le p), tomato-base sauce sella, NFS ellfish mixture and vegetables (including ca sts, broccoli, and/or dark-green leafy (no pa atoes)), soy-base sauce	15157 a 15157	CLAM, MXD SP, RAW		·		•		
ellfish mixture and vegetables (including ca ots, broccoli, and/or dark-green leafy (no patoes)), soy-base sauce	a 15157			2.219 78				
ots, broccoli, and/or dark-green leafy (no patoes)), soy-base sauce				2,210.10	232.00		10.25	10.25
		CLAM, MXD SP, RAW		910.10	113.40	·	12.47	12.47
ellfish mixture and vegetables (excluding ca ots, broccoli, and dark-green leafy (no pota es)), soy-base sauce		CLAM, MXD SP, RAW		940.10	113.40	•	12.08	12.08
ellfish mixture and vegetables (including ca ots, broccoli, and/or dark-green leafy (no patoes)), (mushroom) soup (mixture)		CLAM, MXD SP, RAW		853.13	113.40	·	13.31	13.31
ella, Valenciana style, with meat (Paella Va nciana)	15157	CLAM, MXD SP, RAW		2,708.13	360.00	•	11.50	11.50
narinera)		CLAM, MXD SP, RAW		1,771.00	120.00	•	6.64	6.64
am sauce, white	15160	CLAM, MXD SP, CND, I	ORND	347.10	226.80		65.08	65.08
am sauce, white W/ BUTTER, NFS	15160	CLAM, MXD SP, CND, D	ORND	349.85	226.80		64.70	64.70
am cake or patty	15160	CLAM, MXD SP, CND, I	ORND	779.30	396.90		40.80	40.80
ellfish mixture and vegetables (excluding ca ots, broccoli, and dark-green leafy (no pota es)), (mushroom) soup (mixture)		CLAM, MXD SP, CND, I)RND	891.68	160.00		17.94	17.94
	15160	CLAM, MXD SP, CND, I	DRND	320.91	40.44	-	12.86	12.86
	15160	CLAM, MXD SP, CND, I	ORND	100.20	7.60	·	7.58	7.58
aghetti with clam sauce, NS as to red or whi	15160	CLAM, MXD SP, CND, I	DRND	767.10	226.80	•	29.57	29.57
		Ingredient		Recipe Weight	Fish Weight	OPP/ USDA %	C_PRATIO	% of Prepare Fish in Reci
ellottation of the control of the co	Elfish mixture and vegetables (including case, broccoli, and/or dark-green leafy (no proces)), (mushroom) soup (mixture) Ela, Valenciana style, with meat (Paella Valenciana) Estana) Estana) Estana de vegetables (Paella a larinera) Estana de vegetables (excluding case, broccoli, and dark-green leafy (no potase)), (mushroom) soup (mixture) Estana de vegetables (excluding case, broccoli, and dark-green leafy (no potase)), (mushroom) soup (mixture) Estana de vegetables (excluding case, broccoli, and dark-green leafy (no potase)), (mushroom) soup (mixture) Estana de vegetables (excluding case, broccoli, and dark-green leafy (no potase)), (mushroom) soup (mixture) Estana de vegetables (excluding case, broccoli, and save, with reference de vegetables) Estana de vegetables (excluding case, broccoli, and save, with reference de vegetables) Estana de vegetables (excluding case, broccoli, and save, with reference de vegetables) Estana de vegetables (excluding case, broccoli, and save, with reference de vegetables) Estana de vegetables (excluding case, broccoli, and save, broccoli, and dark-green leafy (no potase) Estana de vegetables (excluding case, broccoli, and dark-green leafy (no potase) Estana de vegetables (excluding case, broccoli, and dark-green leafy (no potase) Estana de vegetables (excluding case, broccoli, and dark-green leafy (no potase) Estana de vegetables (excluding case, broccoli, and dark-green leafy (no potase) Estana de vegetables (excluding case, broccoli, and dark-green leafy (no potase) Estana de vegetables (excluding case, broccoli, and dark-green leafy (no potase) Estana de vegetables (excluding case, broccoli, and and excluding case, broccoli, and excluding case, broccoli, and excluding case, br	Alfish mixture and vegetables (including ca 15157 cs, broccoli, and/or dark-green leafy (no poess)), (mushroom) soup (mixture) Alla, Valenciana style, with meat (Paella Va 15157 ciana) Arinera) Arinera) Arinera) Arinera) Arinera) Arinera) Arinera) Arinera, Misauce, white Misauce, NFS 15160 Arinera, Misauce, white Misauce, NFS 15160 Arinera, Misauce, White Misauce, NFS 15160 Arinera, Misauce, White Misauce, NFS 15160 Arinera, Misauce, White Misauce, NFS 15160 Arinera, Misauce, Misauce, NFS 15160 Arinera, Misauce, Misauce, Misauce, With National Si), (mushroom) soup (mixture) Arinera, Misauce, Misauce, With National Si), (mushroom) soup (mixture) Arinera, Misauce, NFS and Arinera, New England, canned, reduced sod 15160 Arinera, New England, canned, reduced sod 15160 Arinera, New England, canned, reduced sod 15160 Arinera, New England, canned, reduced sod 15160 Arinera, New England, Canned, Reduced sod 15160 Arinera, New Arinera, New Arinera, New Arinera, New Arinera, New Ariner	Llfish mixture and vegetables (including ca 15157 Ls, broccoli, and/or dark-green leafy (no proces)), (mushroom) soup (mixture) Lla, Valenciana style, with meat (Paella Va 15157 CLAM,MXD SP,RAW CLAM,MXD SP,RAW CLAM,MXD SP,RAW CLAM,MXD SP,RAW CLAM,MXD SP,RAW CLAM,MXD SP,RAW CLAM,MXD SP,RAW CLAM,MXD SP,RAW CLAM,MXD SP,CND,F	Llfish mixture and vegetables (including ca 15157 Ls, broccoli, and/or dark-green leafy (no posses)), (mushroom) soup (mixture) Lla, Valenciana style, with meat (Paella Va 15157 CLAM, MXD SP, RAW Clam, MXD SP, RAW CLAM, MXD SP, RAW CLAM, MXD SP, RAW CLAM, MXD SP, RAW CLAM, MXD SP, RAW CLAM, MXD SP, CND, DRND C	Llfish mixture and vegetables (including ca 15157 CLAM,MXD SP,RAW 853.13 cs, broccoli, and/or dark-green leafy (no poess)), (mushroom) soup (mixture) Lla, Valenciana style, with meat (Paella Va 15157 CLAM,MXD SP,RAW 2,708.13 ciana) Carinera) a sauce, white Poetro Rican style (Paella a 1 15157 CLAM,MXD SP,RAW 1,771.00 carinera) a sauce, white W/BUTTER, NFS 15160 CLAM,MXD SP,CND,DRND 347.10 a sauce, white W/BUTTER, NFS 15160 CLAM,MXD SP,CND,DRND 779.30 Llfish mixture and vegetables (excluding ca 15160 CLAM,MXD SP,CND,DRND 779.30 Llfish mixture and vegetables (excluding ca 15160 CLAM,MXD SP,CND,DRND 891.68 cs), broccoli, and dark-green leafy (no pota so), (mushroom) soup (mixture) Imp and clams in tomato-based sauce, with n 15160 CLAM,MXD SP,CND,DRND 320.91 Les (frozen meal) a chowder, New England, canned, reduced sod 15160 CLAM,MXD SP,CND,DRND 100.20 a ready-to-serve ghetti with clam sauce, NS as to red or whi 15160 CLAM,MXD SP,CND,DRND 767.10 Recipe Weight is Name Ingredient Name (grams)	Llfish mixture and vegetables (including ca 15157 CLAM,MXD SP,RAW 853.13 113.40 cs, broccoli, and/or dark-green leafy (no poses)), (mushroom) soup (mixture) Lla, Valenciana style, with meat (Paella a 1 15157 CLAM,MXD SP,RAW 2,708.13 360.00 siana) Carinera) assuce, white (Paella a 1 15157 CLAM,MXD SP,RAW 1,771.00 120.00 arinera) assuce, white (Paella a 1 15160 CLAM,MXD SP,CND,DRND 347.10 226.80 assuce, white (Paella a 1 15160 CLAM,MXD SP,CND,DRND 349.85 226.80 assuce, white W/BUTTER, NFS 15160 CLAM,MXD SP,CND,DRND 779.30 396.90 assuce, white will be a compatible of the compatible of	Lifish mixture and vegetables (including ca 15157 CLAM, MXD SP, RAW 853.13 113.40 Lis, broccoli, and/or dark-green leafy (no process), (mushroom) soup (mixture) Lla, Valenciana style, with meat (Paella Va 15157 CLAM, MXD SP, RAW 2,708.13 360.00 Liana) Codo paella, Puerto Rican style (Paella a l 15157 CLAM, MXD SP, RAW 1,771.00 120.00 Arrinera) In sauce, white M BUTTER, NFS 15160 CLAM, MXD SP, CND, DRND 347.10 226.80 In cake or patty 15160 CLAM, MXD SP, CND, DRND 349.85 226.80 In cake or patty 15160 CLAM, MXD SP, CND, DRND 779.30 396.90 Lifish mixture and vegetables (excluding ca 15160 CLAM, MXD SP, CND, DRND 891.68 160.00 In cake or patty 15160 CLAM, MXD SP, CND, DRND 891.68 160.00 Lifish mixture and vegetables (excluding ca 15160 CLAM, MXD SP, CND, DRND 891.68 160.00 Lifish mixture and vegetables (excluding ca 15160 CLAM, MXD SP, CND, DRND 891.68 160.00 Lifish mixture and vegetables (excluding ca 15160 CLAM, MXD SP, CND, DRND 320.91 40.44 Les (frozen meal) In chowder, New England, canned, reduced sod 15160 CLAM, MXD SP, CND, DRND 100.20 7.60 Les (frozen meal) In chowder, New England, canned, reduced sod 15160 CLAM, MXD SP, CND, DRND 767.10 226.80 Les (frozen meal) Ingredient Name Recipe Fish Weight Weight Weight Weight Weight Weight Weight Weight Weight Weight Fish Name (grams) Fish	CLAM,MXD SP,RAW S53.13 113.40 13.31 13.40 13.51

TABLE A-2."AS PREPARED" PERCENTAGE BY FISH SPECIES AND THEIR CURRENT HABITAT ASSIGNMENTS BASED ON THE 1994-1996 CSFII FOOD CODES

	te								
58132810 0		15160	CLAM, MXD SP, CND, D	DRND	2,307.10	226.80		9.90	9.90
58132820 0		15160	CLAM, MXD SP, CND, D	DRND	767.10	226.80	-	29.57	29.57
58132820 101043	Spaghetti with white clam sauce W/ MARGARINE-L IKE SPREAD, STICK, SALTED	15160	CLAM, MXD SP, CND, D	DRND	770.35	226.80	•	29.44	29.44
58304350 0	Linguini with clam sauce (diet frozen meal)	15160	CLAM, MXD SP, CND, D	DRND	100.00	18.00	-	18.00	18.00
58304400 0	Linguini with vegetables and seafood in white wine sauce (diet frozen meal)	15160	CLAM, MXD SP, CND, D	DRND	269.27	32.28	•	11.99	11.99
28355140 0	Clam chowder, New England, canned, reduced sod ium, ready-to-serve	1 15162	CLAM, MXD SP, CND, I	IQ	100.20	0.50	•	0.50	0.50
28350210 0	Clam chowder, NS as to Manhattan or New England style	6027P	SOUP, MANHATTAN CI	AM CHOWDER, CHUNKY, RTS	100.00	12.50	31.09	12.55	3.89
28350220 0	Clam chowder, Manhattan	6027P	SOUP, MANHATTAN CI	AM CHOWDER, CHUNKY, RTS	200.00	100.00	31.09	50.00	15.55
28355120 0	Clam chowder, New England, prepared with milk	6030	Need 1 can = 305		602.00	305.00		50.66	50.66
28355120 100130	Clam chowder, New England, prepared with milk W/ 1% MILK	6030	SOUP, CLAM CHOWDER	R, NEW ENG, CND, COND	602.00	305.00	-	50.66	50.66
28355120 101014	Clam chowder, New England, prepared with milk MADE FROM CONDENSED W/ 1/3 CAN OF SKIM MILK	6030	SOUP, CLAM CHOWDER	R, NEW ENG, CND, COND	404.00	305.00	•	75.50	75.50
28355120 200270	Clam chowder, New England, prepared with milk W/ 2% MILK	6030	SOUP, CLAM CHOWDER	R, NEW ENG, CND, COND	602.00	305.00	•	50.66	50.66
28355120 200965	Clam chowder, New England, prepared with milk W/ SKIM MILK	6030	SOUP, CLAM CHOWDER	R, NEW ENG, CND, COND	602.00	305.00	•	50.66	50.66
28355120 201749	Clam chowder, New England, prepared with milk W/ WHOLE MILK	6030	SOUP, CLAM CHOWDER	R, NEW ENG, CND, COND	602.00	305.00	•	50.66	50.66
28355120 202311	Clam chowder, New England, prepared with milk W/ HALF AND HALF CREAM	6030	SOUP, CLAM CHOWDER	R, NEW ENG, CND, COND	602.00	305.00	•	50.66	50.66
28350210 0	Clam chowder, NS as to Manhattan or New England style	6230P	SOUP, CLAM CHOWDER	R, NEW ENG, PREP W/MILK	100.00	50.00	39.91	50.32	19.96
28355110 0	Clam chowder, New England, NS as to prepared with water or milk	6230P	SOUP, CLAM CHOWDER	R, NEW ENG, PREP W/MILK	100.00	100.00	39.91	100.00	39.91
28350210 0	Clam chowder, NS as to Manhattan or New England style	6428P	SOUP, CLAM CHOWDER	R, MANHATTAN, PREP W/H2O	100.00	12.50	31.09	12.34	3.89
28350220 0	Clam chowder, Manhattan	6428P	SOUP.CLAM CHOWDER	R,MANHATTAN,PREP W/H2O	200.00	100.00	31.09	50.00	15.55
28350210 0	Clam chowder, NS as to Manhattan or New England style			R, NEW ENG, PREP W/H2O, COMM	100.00	25.00	40.51	24.78	10.13
28355130 0	Clam chowder, New England, prepared with water	6430P	SOUP, CLAM CHOWDER	R, NEW ENG, PREP W/H2O, COMM	100.00	100.00	40.51	100.00	40.51
	SPECIES=Co	od (23)		HABITAT=Marine					
26100100 0	Fish, NS as to type, raw	15015	COD, ATLANTIC, RAW		100.00	22.50		22.50	22.50
26100130 0	Fish, NS as to type, breaded or battered, bake		COD, ATLANTIC, RAW		1,171.58	204.10	•	16.63	16.63
26100140 0	Fish, NS as to type, floured or breaded, fried	15015	COD, ATLANTIC, RAW		1,086.45	204.10	_	16.59	16.59
	Fish, NS as to type, floured or breaded, fried W/ VEGETABLE OIL, NFS (INCLUDE OIL, NFS)		COD, ATLANTIC, RAW		1,086.45	204.10	•	16.59	16.59
					Recipe	Fish	OPP/ USDA		% of Prepared
Food Mod Code code		gredient Code	Ingredient Name		Weight (grams)	Weight (grams)	% Fish	C_PRATIO x 100	Fish in Recipe
	SPECIES=Co			HAD I III A III - Marrian II				/	
		ou (23)		- HADITAT=MAIINE				- (continue	۵,
26100140 100854	Fish, NS as to type, floured or breaded, fried W/ SOYBEAN OIL	1 15015	COD, ATLANTIC, RAW		1,086.45	204.10		16.59	16.59
26100150 0	Fish, NS as to type, battered, fried	15015	COD, ATLANTIC, RAW		133.00	22.50	-	15.15	15.15

TABLE A-2."AS PREPARED" PERCENTAGE BY FISH SPECIES AND THEIR CURRENT HABITAT ASSIGNMENTS BASED ON THE 1994-1996 CSFII FOOD CODES

26109190 0 27450740 0	Cod, smoked Fish and vegetables (including carrots, brocco	15015	COD, ATLANTIC, RAW COD, ATLANTIC, RAW	101.00 1,306.75	100.00 907.20	•	99.01 69.37	99.01 69.37
2/450/40 0	li, and/or dark-green leafy (no potatoes)), so		COD, ATLANTIC, RAW	1,306.75	907.20	•	69.37	69.37
	y-based sauce (mixture)	5						
27450750 0	Fish and vegetables (excluding carrots, brocco	15015	COD, ATLANTIC, RAW	1,431.75	907.20		63.44	63.44
	li, and dark-green leafy (no potatoes)), soy-	0						
	ased sauce (mixture)							
28150000 0	Fish dinner, NFS (frozen meal)	15015	COD, ATLANTIC, RAW	159.80	55.00		34.42	34.42
28150110 0	Fish and chips (frozen meal)	15015	COD, ATLANTIC, RAW	159.80	55.00	•	34.42	34.42
28150120 0	Fish and chips (frozen meal, large portion)	15015	COD, ATLANTIC, RAW	272.40	93.20	•	34.21	34.21
28150350 0 28150510 0	Cod with vegetable (diet frozen meal)	15015	COD, ATLANTIC, RAW	251.33 333.80	100.53 80.00	-	40.19 23.97	40.19 23.97
28130310 0	Fish in lemon-butter sauce with starch item, egetable (frozen meal)	V 15015	COD, ATLANTIC, RAW	333.80	80.00	•	23.97	23.97
28150620 0	Fish, batter-dipped, or fish cake, with vegeta	15015	COD, ATLANTIC, RAW	297.72	96.85		32.53	32.53
20130020 0	ble, potatoes, dessert (frozen meal)	1 10010	COD/III EINVII C/IUM	237.72	30.03	•	32.33	32.33
28350050 0	Fish chowder	15015	COD, ATLANTIC, RAW	1,395.85	453.60		32.93	32.93
28350050 20344	1 Fish chowder W/ HALF AND HALF CREAM	15015	COD, ATLANTIC, RAW	1,391.85	453.60		32.74	32.74
28351110 0	Fish and vegetable soup, no potatoes (Sopa de	15015	COD, ATLANTIC, RAW	1,995.64	453.60		23.19	23.19
	pescado)							
28351120 0	Fish soup, with potatoes (Sopa de Pescado)	15015	COD, ATLANTIC, RAW	1,883.14	453.60		24.53	24.53
28355450 0	Seafood soup with potatoes and vegetables (inc		COD, ATLANTIC, RAW	2,953.00	907.20	•	31.11	31.11
	luding carrots, broccoli, and/or dark-green le	9						
20255460 0	afy)	15015	COD ARTANETO DAV	0.000.00	007.00		21 00	21 00
28355460 0	Seafood soup with potatoes and vegetables (excluding carrots, broccoli, and dark-green leaf		COD, ATLANTIC, RAW	2,960.20	907.20	•	31.00	31.00
	luding carrots, procedil, and dark-green lear	Y						
28355470 0	Seafood soup with vegetables (including carro	+ 15015	COD, ATLANTIC, RAW	2,953.00	907.20		31.15	31.15
20333470 0	s, broccoli, and/or dark-green leafy (no pota-		COD, AIDANIIC, NAW	2,333.00	307.20	•	31.13	31.13
	oes))	_						
28355480 0	Seafood soup with vegetables (excluding carro	t 15015	COD, ATLANTIC, RAW	2,925.40	907.20		31.39	31.39
	s, broccoli, and dark-green leafy (no potatoe:		,	,				
))							
58117410 0	Codfish fritter, Puerto Rican style (Bacalaite	5 15015	COD, ATLANTIC, RAW	1,230.30	645.00		29.54	29.54
)							
28150610 0	Fish, batter-dipped or fish cake, with vegetal	o 15015N	(26100150) COD, ATLANTIC, RAW	224.80	20.54	•	8.18	8.18
06100110 0	le, potatoes (frozen meal)	15016	COD ARIANTIC CUD DDV UDAR	100.04	00 50		00 21	00 01
26100110 0	Fish, NS as to type, cooked, NS as to cooking method	15016	COD, ATLANTIC, CKD, DRY HEAT	100.84	22.50	•	22.31	22.31
26100120 0	Fish, NS as to type, baked or broiled	15016	COD, ATLANTIC, CKD, DRY HEAT	972.08	204.10		21.00	21.00
	4 Fish, NS as to type, baked or broiled W/ BUTT		COD, ATLANTIC, CKD, DRY HEAT	972.08	204.10	•	21.00	21.00
20100120 20020	R, NFS	13010	COD, ATBANTIC, CND, DNT HEAT	372.00	204.10	•	21.00	21.00
26100120 20096	8 Fish, NS as to type, baked or broiled W/ VEGE	г 15016	COD, ATLANTIC, CKD, DRY HEAT	970.95	204.10		21.02	21.02
						OPP/		% of
				Recipe	Fish	USDA		Prepared
Food Mod		ngredient	Ingredient	Weight	Weight	%	C_PRATIO	Fish
Code code	Food Name	Code	Name	(grams)	(grams)	Fish	x 100	in Recipe
								
	SPECIES=C	od (23)	HABITAT=Marine				- (continue	d)
	ABLE OIL, NFS (INCLUDE OIL, NFS)							
26100120 20098	6 Fish, NS as to type, baked or broiled W/ CORN		COD, ATLANTIC, CKD, DRY HEAT	970.95	204.10	•	21.02	21.02
	OIL (INCLUDE MAZOLA CORN OIL; MAZOLA OIL, NFS	•						
20150260 0)	- 15016	COD AMIANMIC OVD PRV VIEW	0.60 10	100 00		20 15	20 15
28150360 0	Cod in cheese sauce with vegetable (diet frozen meal)	9 13016	COD, ATLANTIC, CKD, DRY HEAT	262.10	100.00	•	38.15	38.15
28152010 0	Seafood platter with fish cake, fish fillet,	3 15016	COD, ATLANTIC, CKD, DRY HEAT	240.00	20.30		8.46	8.46
20102010 0	boarooa praceer with rion cane, rion riffee,	_ 10010	COD, III DINI I C, CILD, DINI II DIII	240.00	20.50	•	0.10	0.10

	callops, shrimp, potatoes (frozen meal)							
27150010 0	Fish with cream or white sauce, not tuna or 1	0 15017	COD, ATLANTIC, CND	924.00	324.00		35.06	35.06
	bster (mixture)							
27250030 0		15017	COD, ATLANTIC, CND	898.15	396.90		40.05	40.05
27250050 0		15017	COD, ATLANTIC, CND	898.15	396.90		40.05	40.05
27250310 0	Haddock cake or patty	15017	COD, ATLANTIC, CND	898.15	396.90		40.05	40.05
27351010 0	Codfish with starchy vegetables, Puerto Rican		COD, ATLANTIC, CND	2,298.80	226.80		9.84	9.84
	style (Serenata de bacalao) (mixture)		**-,	_,				
27351020 0	Codfish salad, Puerto Rican style (Gazpacho d	e 15017	COD, ATLANTIC, CND	1,446.75	340.20		23.51	23.51
	bacalao)		.,	,				
27351030 0	Stewed codfish, Puerto Rican style (Bacalao g	u 15017	COD, ATLANTIC, CND	993.30	250.00		25.93	25.93
	isado)		.,					
27351040 0	Biscayne codfish, Puerto Rican style (Bacalao	15017	COD, ATLANTIC, CND	1,397.85	350.00		24.74	24.74
	a la Vizcaina)							
27351050 0	Codfish salad, Puerto Rican style (Ensalada d	e 15017	COD, ATLANTIC, CND	2,535.60	635.00		25.04	25.04
	bacalao)		,	,				
27451070 0	Codfish salad, Puerto Rican style (Serenata)	15017	COD, ATLANTIC, CND	729.60	198.00		27.14	27.14
28351160 0	Codfish, rice, and vegetable soup, Puerto Ric		COD, ATLANTIC, CND	2,886.75	453.60		16.25	16.25
	n style							
28351170 0	Codfish soup with noodles, Puerto Rican style	15017	COD, ATLANTIC, CND	2,957.35	453.60		15.84	15.84
58100900 10109) Enchilada with seafood, tomato-based sauce W/	15017	COD, ATLANTIC, CND	1,367.14	384.00		27.90	27.90
	COD							
58409000 0	Noodle soup, with fish ball, shrimp, and dark	15017N	(27250030) COD, ATLANTIC, CND	847.77	55.68		5.95	5.95
	green leafy vegetable							
28152010 0	Seafood platter with fish cake, fish fillet,	s 15017N	(27250050) COD, ATLANTIC, CND	240.00	33.67		12.72	12.72
	callops, shrimp, potatoes (frozen meal)							
26100170 0	Fish, NS as to type, dried Cod, dried, salted	15018P	COD, ATLANTIC, DRIED&SALTED	100.00	100.00	88.91	100.00	88.91
26109170 0	Cod, dried, salted	15018P	COD, ATLANTIC, DRIED&SALTED	100.00	100.00	88.91	100.00	88.91
26109180 0	Cod, dried, salted, salt removed in water	15018P	COD, ATLANTIC, DRIED&SALTED	100.00	28.50	88.91	28.50	25.34
27151070 0	Stewed codfish, Puerto Rican style		COD, ATLANTIC, DRIED&SALTED	1,189.85	250.00	88.91	27.73	18.68
27150250 0	Fish moochim (Korean style), dried fish with	s 15018P	Need gwd for 1 C; recipe calls for 1 C.	74.11	42.00	88.91	56.67	50.39
	oy sauce							
26109110 0	Cod, cooked, NS as to cooking method	15019	COD, PACIFIC, RAW	1,086.45	907.20		73.82	73.82
26109120 0	Cod, baked or broiled	15019	COD, PACIFIC, RAW	971.90	907.20		92.72	92.72
26109120 20267	Cod, baked or broiled W/ BUTTER, NFS	15019	COD, PACIFIC, RAW	972.08	907.20		92.70	92.70
26109120 20351	O Cod, baked or broiled W/ OLIVE OIL Cod, breaded or battered, baked	15019	COD, PACIFIC, RAW	970.70	907.20		92.73	92.73
26109130 0	Cod, breaded or battered, baked	15019	COD, PACIFIC, RAW	1,171.05	907.20		74.04	74.04
26109130 20368	2 Cod, breaded or battered, baked W/ SHORTENING	, 15019	COD, PACIFIC, RAW	1,163.33	907.20		74.30	74.30
						OPP/		% of
				Recipe	Fish	USDA		Prepared
Food Mod		ngredient		Weight	Weight	%	C_PRATIO	Fish
Code code	Food Name	Code	Name	(grams)	(grams)	Fish	x 100	in Recipe
	CDECTEC_C	(00)	HABITAT=Marine				/	3.
		Ju (23)	HABITAT-MATTHE				- (CONCINGE	1)
	VEGETABLE							
26109140 0	Cod, floured or breaded, fried	15019	COD, PACIFIC, RAW	1,086.45	907.20		73.82	73.82
	2 Cod, floured or breaded, fried W/ CANOLA OIL		COD, PACIFIC, RAW	1,086.45	907.20		73.82	73.82
26109150 0	Cod, battered, fried	15019	COD, PACIFIC, RAW	133.00	100.00		69.79	69.79
	Cod, battered, fried W/ VEGETABLE OIL (INCLUD		COD, PACIFIC, RAW	133.00	100.00		69.79	69.79
	OIL, NFS)		,,	100.00	200.00	•	03.73	03.73
26109150 20365	2 Cod, battered, fried W/ PEANUT OIL	15019	COD, PACIFIC, RAW	133.00	100.00		69.79	69.79
26109160 0	Cod, steamed or poached	15019	COD, PACIFIC, RAW	100.00	100.00	·	100.00	100.00
	1 Cod, baked or broiled W/ CORN OIL (INCLUDE MA		Cod, Pacific, raw	970.95	907.20	·	92.70	92.70
	OLA CORN OIL; MAZOLA OIL, NFS)		,,	3.0.30	3020	•	32.70	32.70
26109120 20103	9 Cod, baked or broiled W/O FAT OR W/ NONSTICK	S 15019	Cod, Pacific, raw	943.70	907.20		96.07	96.07
	, , , , , , , , , , , , , , , , , , , ,		,			-		

	PRAY (INCLUDE PAM)							
26109120 201359	Cod, baked or broiled W/ VEGETABLE OIL, NFS (I	15019	Cod, Pacific, raw	970.95	907.20		92.70	92.70
	NCLUDE OIL, NFS)							
26109120 201495	Cod, baked or broiled W/ PEANUT OIL	15019	Cod, Pacific, raw	970.70	907.20		92.73	92.73
26109130 201456	Cod, breaded or battered, baked W/ FAT FREE MA	15019	Cod, Pacific, raw	1,173.83	907.20		75.60	75.60
	RGARINE-LIKE SPREAD, TUB, SALTED (INCLUDE PROM							
	ISE ULTRA FAT FREE NONFAT MARGARINE)							
26109130 201574	Cod, breaded or battered, baked W/O FAT OR W/	15019	Cod, Pacific, raw	1,086.45	907.20		81.20	81.20
	NONSTICK SPRAY (INCLUDE PAM)							
26100100 0	Fish, NS as to type, raw	15066	POLLOCK, WALLEYE, RAW	100.00	48.20		48.20	48.20
26100130 0	Fish, NS as to type, breaded or battered, bake	15066	POLLOCK, WALLEYE, RAW	1,171.58	437.30		35.58	35.58
	d							
26100140 0	Fish, NS as to type, floured or breaded, fried	15066	POLLOCK, WALLEYE, RAW	1,086.45	437.30		35.50	35.50
26100140 100258	Fish, NS as to type, floured or breaded, fried	15066	POLLOCK, WALLEYE, RAW	1,086.45	437.30		35.50	35.50
	W/ VEGETABLE OIL, NFS (INCLUDE OIL, NFS)							
26100140 100854	Fish, NS as to type, floured or breaded, fried	15066	POLLOCK, WALLEYE, RAW	1,086.45	437.30	•	35.50	35.50
	W/ SOYBEAN OIL							
26100150 0		15066	POLLOCK, WALLEYE, RAW	133.00	48.20	•	32.43	32.43
28150610 0	Fish, batter-dipped or fish cake, with vegetab	15066N	(26100150) POLLOCK, WALLEYE, RAW	224.80	44.00	•	17.51	17.51
	le, potatoes (frozen meal)							
26100110 0	Fish, NS as to type, cooked, NS as to cooking	15067	POLLOCK, WALLEYE, CKD, DRY HEAT	100.84	48.20	-	47.80	47.80
	method							
26100120 0		15067	POLLOCK, WALLEYE, CKD, DRY HEAT	972.08	437.30	•		44.99
26100120 200264	Fish, NS as to type, baked or broiled W/ BUTTE	15067	POLLOCK, WALLEYE, CKD, DRY HEAT	972.08	437.30	•	44.99	44.99
	R, NFS							
26100120 200968	Fish, NS as to type, baked or broiled W/ VEGET	15067	Pollock, walleye, cooked, dry heat	970.95	437.30	•	45.04	45.04
	ABLE OIL, NFS (INCLUDE OIL, NFS)							
26100120 200986	Fish, NS as to type, baked or broiled W/ CORN	15067	Pollock, walleye, cooked, dry heat	970.95	437.30	•	45.04	45.04
	OIL (INCLUDE MAZOLA CORN OIL; MAZOLA OIL, NFS.							
)							

Food Mod Code code	Food Name	Ingredient Code	Ingredient Name	Recipe Weight (grams)	Fish Weight (grams)	OPP/ USDA % Fish	C_PRATIO x 100	% of Prepared Fish in Recipe
		Conch (113)	HABITAT=Marine					
26304150 0	Conch, battered, fried	15250	CONCH, BKD/BRLD	133.00	100.00		69.13	69.13
26304200 0	Conch, baked or broiled	15250	CONCH, BKD/BRLD	100.00	100.00	•	100.00	100.00
	SPECIES=	Crab (24) -	HABITAT=65.57% Estuar	ine, 34.43% Marine -				
26305110 0	Crab, cooked, NS as to cooking method	15140	CRAB, BLUE, CKD, MOIST HEAT	100.84	100.00		99.17	99.17
26305120 0	Crab, baked or broiled	15140	CRAB, BLUE, CKD, MOIST HEAT	242.40	226.80		93.56	93.56
	36 Crab, baked or broiled W/O FAT	15140	CRAB, BLUE, CKD, MOIST HEAT	228.30	226.80		99.34	99.34
26305120 20223	33 Crab, baked or broiled W/ OLIVE OIL	15140	CRAB, BLUE, CKD, MOIST HEAT	241.80	226.80		93.80	93.80
26305160 0	Crab, hard shell, steamed	15140	CRAB, BLUE, CKD, MOIST HEAT	100.84	100.00		99.17	99.17
27150020 0	Crab, deviled	15140	CRAB, BLUE, CKD, MOIST HEAT	963.38	453.60		46.53	46.53
27150020 10080	2 Crab, deviled W/ BUTTER, NFS	15140	CRAB, BLUE, CKD, MOIST HEAT	963.91	453.60		46.50	46.50
27150030 0	Crab imperial	15140	CRAB, BLUE, CKD, MOIST HEAT	790.38	453.60	·	57.17	57.17
27150130 0	Seafood newburg	15140	CRAB, BLUE, CKD, MOIST HEAT	929.58	113.40		11.84	11.84
27151040 0	Crabs in tomato-based sauce, Puerto Rican st	yl 15140	CRAB, BLUE, CKD, MOIST HEAT	329.63	227.00		68.35	68.35

	e (mixture) (Salmorejo de jueyes)							
27250040 0		15140	CRAB, BLUE, CKD, MOIST HEAT	551.80	453.60		81.40	81.40
27250250 0	Flounder with crab stuffing	15140	CRAB, BLUE, CKD, MOIST HEAT	1,445.40	226.80		15.46	15.46
27250410 0		15140	CRAB, BLUE, CKD, MOIST HEAT	1,808.90	741.20		38.45	38.45
27363000 0	Gumbo with rice (New Orleans type with shellfi		CRAB, BLUE, CKD, MOIST HEAT	3,864.33	67.50		1.80	1.80
27303000 0	sh, pork, and/or poultry, tomatoes, okra, rice		Oldin / DEOD / Old / Hold in Hill	3,001.33	07.50	•	1.00	1.00
)							
27450010 0	Crab salad	15140	CRAB, BLUE, CKD, MOIST HEAT	357.05	226.80	_	63.52	63.52
27450010 10041	2 Crab salad W/ TOFU MAYONNAISE (INCLUDE NAYONAI	15140	CRAB, BLUE, CKD, MOIST HEAT	358.30	226.80		63.30	63.30
	SE)		,,			•		
27450010 20340	2 Crab salad W/ REAL MAYONNAISE	15140	CRAB, BLUE, CKD, MOIST HEAT	353.30	226.80	-	64.19	64.19
27464000 0	Gumbo, no rice (New Orleans type with shellfis	15140	CRAB, BLUE, CKD, MOIST HEAT	3,548.33	67.50		1.98	1.98
	h, pork, and/or poultry, tomatoes, okra)		,,	-,				
27464000 10041	4 Gumbo, no rice (New Orleans type with shellfis	15140	CRAB, BLUE, CKD, MOIST HEAT	3,550.01	67.50	-	1.98	1.98
	h, pork, and/or poultry, tomatoes, okra) W/ BU			•				
	TTER, NFS							
27550110 0	Crab cake sandwich, on bun	15140	CRAB, BLUE, CKD, MOIST HEAT	1,044.90	453.60	-	41.99	41.99
28350110 0	Crab soup, NS as to tomato-base or cream style	15140	CRAB, BLUE, CKD, MOIST HEAT	1,217.10	270.00	-	22.34	22.34
28350120 0		15140	CRAB, BLUE, CKD, MOIST HEAT	2,050.85	453.60		22.39	22.39
28355210 0		15140		1,698.05	453.60		26.92	26.92
	4 Crab soup, prepared with milk W/ 1% MILK	15140	CRAB, BLUE, CKD, MOIST HEAT	1,698.05	453.60		26.94	26.94
58115210 0	Taco with crab meat, Puerto Rican style (Taco			1,656.61	453.60		26.33	26.33
38113210 0	de jueye)	15140	CRAB, BLUE, CKD, MOIST HEAT	1,030.01	453.60	•	20.33	20.33
58148140 0	Macaroni salad with crab meat	15140	CRAB, BLUE, CKD, MOIST HEAT	751.63	101.25		13.47	13.47
	9 Macaroni salad with crab meat W/ SOUR CREAM		CRAB, BLUE, CKD, MOIST HEAT	749.75	101.25		13.50	13.50
	9 Macaroni salad with crab meat W/ SOUR CREAM O Macaroni salad with crab meat W/ FAT FREE MAYO			759.50	101.25	•	13.33	13.33
38148140 20037			CRAB, BLUE, CKD, MOIST HEAT	759.50	101.25	•	13.33	13.33
	NNAISE-TYPE SALAD DRESSING (INCLUDE KRAFT FREE							
	NONFAT MAYONNAISE DRESSING; KRAFT MIRACLE WHI							
	P FREE NONFAT DRESSING)							
F0140140 00101		1 5 1 4 0		746 00	101 05		10 55	10 55
58148140 20131	7 Macaroni salad with crab meat W/ REAL MAYONNAI	15140	CRAB, BLUE, CKD, MOIST HEAT	746.00	101.25	•	13.57	13.57
58148140 20131	7 Macaroni salad with crab meat W/ REAL MAYONNAI	15140	CRAB, BLUE, CKD, MOIST HEAT	746.00	101.25		13.57	
58148140 20131	7 Macaroni salad with crab meat W/ REAL MAYONNAI	15140	CRAB, BLUE, CKD, MOIST HEAT			OPP/	13.57	% of
	·			Recipe	Fish	OPP/ USDA		% of Prepared
Food Mod	In	gredient	Ingredient	Recipe Weight	Fish Weight	OPP/ USDA %	C_PRATIO	% of Prepared Fish
	In			Recipe	Fish	OPP/ USDA		% of Prepared
Food Mod Code code	Food Name	gredient Code	Ingredient Name	Recipe Weight (grams)	Fish Weight (grams)	OPP/ USDA % Fish	C_PRATIO x 100	% of Prepared Fish in Recipe
Food Mod Code code	Food Name	gredient Code	Ingredient	Recipe Weight (grams)	Fish Weight (grams)	OPP/ USDA % Fish	C_PRATIO x 100	% of Prepared Fish in Recipe
Food Mod Code code	Food Name	gredient Code	Ingredient Name	Recipe Weight (grams)	Fish Weight (grams)	OPP/ USDA % Fish	C_PRATIO x 100	% of Prepared Fish in Recipe
Food Mod Code code	Food Name	gredient Code —————————ab (24) -	Ingredient Name	Recipe Weight (grams)	Fish Weight (grams)	OPP/ USDA % Fish	C_PRATIO x 100	% of Prepared Fish in Recipe
Food Mod Code code	Food Name	gredient Code —————————ab (24) -	Ingredient Name	Recipe Weight (grams)	Fish Weight (grams)	OPP/ USDA % Fish	C_PRATIO x 100	% of Prepared Fish in Recipe
Food Mod Code code	Food Name SPECIES=Cr SE Cassava pie stuffed with crab meat, Puerto Ric an style (Empanada de jueyes)	gredient Code ab (24) -	Ingredient Name	Recipe Weight (grams)	Fish Weight (grams)	OPP/ USDA % Fish	C_PRATIO x 100 - (continued	% of Prepared Fish in Recipe ——— di)
Food Mod Code code	Food Name SPECIES=Cr SE Cassava pie stuffed with crab meat, Puerto Ric an style (Empanada de jueyes) Crab, soft shell, floured or breaded, fried	gredient Code ab (24) -	Ingredient Name HABITAT=65.57% Estuarine, 34.43% CRAB,BLUE,CKD,MOIST HEAT Need yield for 1 crab after cooking; need 12 crabs	Recipe Weight (grams) Marine 1,796.13 1,245.20	Fish Weight (grams)	OPP/ USDA % Fish	C_PRATIO	% of Prepared Fish in Recipe di) 11.80 51.62
Food Mod Code code	Food Name SPECIES=Cr SE Cassava pie stuffed with crab meat, Puerto Ric an style (Empanada de jueyes)	gredient Code ab (24) -	Ingredient Name	Recipe Weight (grams) Marine 1,796.13 1,245.20	Fish Weight (grams)	OPP/ USDA % Fish	C_PRATIO x 100 - (continued	% of Prepared Fish in Recipe ——— di)
Food Mod Code Code 77230510 0 26307140 0 75414020 20192	Food Name SE Cassava pie stuffed with crab meat, Puerto Ric an style (Empanada de jueyes) Crab, soft shell, floured or breaded, fried Mushrooms, stuffed W/ CRABMEAT AND W/ BUTTER, NFS	gredient Code ab (24) -	Ingredient Name	Recipe Weight (grams) 	Fish Weight (grams) 226.80 845.20 34.71	OPP/ USDA % Fish	C_PRATIO 	% of Prepared Fish in Recipe 11.80 51.62 3.74
Food Mod Code Code 77230510 0 26307140 0 75414020 20192	Food Name SPECIES=Cr SE Cassava pie stuffed with crab meat, Puerto Rican style (Empanada de jueyes) Crab, soft shell, floured or breaded, fried Mushrooms, stuffed W/ CRABMEAT AND W/ BUTTER,	gredient Code ab (24) -	Ingredient Name HABITAT=65.57% Estuarine, 34.43% CRAB,BLUE,CKD,MOIST HEAT Need yield for 1 crab after cooking; need 12 crabs	Recipe Weight (grams) Marine 1,796.13 1,245.20	Fish Weight (grams)	OPP/ USDA % Fish	C_PRATIO	% of Prepared Fish in Recipe di) 11.80 51.62
Food Mod Code code 77230510 0 26307140 0 75414020 20192	Food Name SE Cassava pie stuffed with crab meat, Puerto Ric an style (Empanada de jueyes) Crab, soft shell, floured or breaded, fried Mushrooms, stuffed W/ CRABMEAT AND W/ BUTTER, NFS	gredient Code ab (24) -	Ingredient Name	Recipe Weight (grams) 	Fish Weight (grams) 226.80 845.20 34.71	OPP/ USDA % Fish	C_PRATIO 	% of Prepared Fish in Recipe 11.80 51.62 3.74
Food Mod Code code 77230510 0 26307140 0 75414020 20192	Food Name SE Cassava pie stuffed with crab meat, Puerto Ric an style (Empanada de jueyes) Crab, soft shell, floured or breaded, fried Mushrooms, stuffed W/ CRABMEAT AND W/ BUTTER, NFS Mushrooms, stuffed W/ CRABMEAT	gredient Code ab (24) - 15140 15140N 15140N	Ingredient Name	Recipe Weight (grams) Marine 1,796.13 1,245.20 828.85 828.50	Fish Weight (grams) 226.80 845.20 34.71 34.71	OPP/ USDA % Fish	C_PRATIO 	% of Prepared Fish in Recipe ————————————————————————————————————
Food Mod Code code 77230510 0 26307140 0 75414020 20192 75414020 20276 58408010 10017	Food Name SPECIES=Cr SE Cassava pie stuffed with crab meat, Puerto Ric an style (Empanada de jueyes) Crab, soft shell, floured or breaded, fried Mushrooms, stuffed W/ CRAEMEAT AND W/ BUTTER, NFS Mushrooms, stuffed W/ CRAEMEAT Won ton soup W/ SHRIMP AND CRAB MEAT	gredient Code ab (24) - 15140 15140N 15140N 15140N	Ingredient Name	Recipe Weight (grams) Marine 1,796.13 1,245.20 828.85 828.50 3,697.15	Fish Weight (grams) 226.80 845.20 34.71 34.71 233.04	OPP/ USDA % Fish	C_PRATIO x 100 - (continued 11.80 51.62 3.74 3.74 6.30	% of Prepared Fish in Recipe di) 11.80 51.62 3.74 3.74 6.30
Food Mod Code code 77230510 0 26307140 0 75414020 20192 75414020 10017 26305180 0	Food Name SPECIES=Cr SE Cassava pie stuffed with crab meat, Puerto Ric an style (Empanada de jueyes) Crab, soft shell, floured or breaded, fried Mushrooms, stuffed W/ CRABMEAT AND W/ BUTTER, NFS Mushrooms, stuffed W/ CRABMEAT Won ton soup W/ SHRIMP AND CRAB MEAT Crab, canned Seafood souffle	gredient Code ab (24) - 15140 15140N 15140N 15140N 15141	Ingredient Name	Recipe Weight (grams) 	Fish Weight (grams) 226.80 845.20 34.71 34.71 233.04 100.00 44.96	OPP/ USDA % Fish	C_PRATIO x 100 - (continued 11.80 51.62 3.74 3.74 6.30 100.00	% of Prepared Fish in Recipe 11.80 51.62 3.74 3.74 6.30 100.00
Food Mod Code Code 77230510 0 26307140 0 75414020 20192 75414020 20276 58408010 10017 26305180 0 27250550 0 27450080 0	Food Name SE Cassava pie stuffed with crab meat, Puerto Rican style (Empanada de jueyes) Crab, soft shell, floured or breaded, fried Mushrooms, stuffed W/ CRAEMEAT AND W/ BUTTER, NFS Mushrooms, stuffed W/ CRAEMEAT Won ton soup W/ SHRIMP AND CRAB MEAT Crab, canned Seafood souffle Seafood salad	gredient Code ab (24) - 15140 15140N 15140N 15141 15141 15141	Ingredient Name	Recipe Weight (grams) Marine 1,796.13 1,245.20 828.85 828.50 3,697.15 100.00 599.32 529.77	Fish Weight (grams) 226.80 845.20 34.71 34.71 233.04 100.00 44.96 100.00	OPP/ USDA % Fish	C_PRATIO _x 100 - (continued 11.80 51.62 3.74 3.74 6.30 100.00 7.48 18.88	% of Prepared Fish in Recipe ————————————————————————————————————
Food Mod Code Code 77230510 0 26307140 0 75414020 20192 75414020 20276 58408010 10017 26305180 0 27250550 0 27450080 0 27450080 10109	Food Name SPECIES=Cr SE Cassava pie stuffed with crab meat, Puerto Ric an style (Empanada de jueyes) Crab, soft shell, floured or breaded, fried Mushrooms, stuffed W/ CRAEMEAT AND W/ BUTTER, NFS Mushrooms, stuffed W/ CRAEMEAT Won ton soup W/ SHRIMP AND CRAB MEAT Crab, canned Seafood souffle Seafood salad Seafood salad Seafood salad W/ REAL MAYONNAISE	gredient Code ab (24) - 15140 15140N 15140N 15141N 15141 15141	Ingredient Name HABITAT=65.57% Estuarine, 34.43% CRAB, BLUE, CKD, MOIST HEAT Need yield for 1 crab after cooking; need 12 crabs (26305110) CRAB, BLUE, CKD, MOIST HEAT (26305110) CRAB, BLUE, CKD, MOIST HEAT (26305160) CRAB, BLUE, CKD, MOIST HEAT CRAB, BLUE, CND CRAB, BLUE, CND CRAB, BLUE, CND CRAB, BLUE, CND CRAB, BLUE, CND CRAB, BLUE, CND CRAB, BLUE, CND CRAB, BLUE, CND CRAB, BLUE, CND	Recipe Weight (grams) Marine 1,796.13 1,245.20 828.85 828.50 3,697.15 100.00 599.32 529.77 530.77	Fish Weight (grams) 226.80 845.20 34.71 34.71 233.04 100.00 44.96 100.00 100.00	OPP/ USDA % Fish	C_PRATIO x 100 - (continued 11.80 51.62 3.74 3.74 6.30 100.00 7.48 18.88 18.84	% of Prepared Fish in Recipe di) 11.80 51.62 3.74 3.74 6.30 100.00 7.48 18.88 18.88
Food Mod Code Code 77230510 0 26307140 0 75414020 20192 75414020 20276 58408010 10017 26305180 0 27250550 0 27450080 0	Food Name SE Cassava pie stuffed with crab meat, Puerto Rican style (Empanada de jueyes) Crab, soft shell, floured or breaded, fried Mushrooms, stuffed W/ CRABMEAT AND W/ BUTTER, NFS Mushrooms, stuffed W/ CRABMEAT Won ton soup W/ SHRIMP AND CRAB MEAT Crab, canned Seafood souffle Seafood salad Seafood salad Seafood salad W/ REAL MAYONNAISE Seafood garden salad with seafood, vegetables	gredient Code ab (24) - 15140 15140N 15140N 15141N 15141 15141	Ingredient Name	Recipe Weight (grams) Marine 1,796.13 1,245.20 828.85 828.50 3,697.15 100.00 599.32 529.77	Fish Weight (grams) 226.80 845.20 34.71 34.71 233.04 100.00 44.96 100.00	OPP/ USDA % Fish	C_PRATIO _x 100 - (continued 11.80 51.62 3.74 3.74 6.30 100.00 7.48 18.88	% of Prepared Fish in Recipe ————————————————————————————————————
Food Mod Code code 77230510 0 26307140 0 75414020 20192 75414020 20276 58408010 10017 26305180 0 27250550 0 27450080 0 27450080 10109 27450180 0	Food Name SE Cassava pie stuffed with crab meat, Puerto Rican style (Empanada de jueyes) Crab, soft shell, floured or breaded, fried Mushrooms, stuffed W/ CRABMEAT AND W/ BUTTER, NFS Mushrooms, stuffed W/ CRABMEAT Won ton soup W/ SHRIMP AND CRAB MEAT Crab, canned Seafood souffle Seafood salad Seafood salad W/ REAL MAYONNAISE Seafood garden salad with seafood, vegetables excluding tomato and carrots, no dressing	gredient Code ab (24) - 15140 15140N 15140N 15140N 15141 15141 15141 15141	Ingredient Name	Recipe Weight (grams) 1,796.13 1,245.20 828.85 828.50 3,697.15 100.00 599.32 529.77 530.77 100.00	Fish Weight (grams) 226.80 845.20 34.71 34.71 233.04 100.00 44.96 100.00 100.00 15.00	OPP/ USDA % Fish	C_PRATIO x 100 - (continued 11.80 - 51.62 3.74 - 3.74 - 6.30 - 100.00 - 7.48 - 18.88 - 18.84 - 15.00	% of Prepared Fish in Recipe 11.80 51.62 3.74 6.30 100.00 7.48 18.88 18.84 15.00
Food Mod Code Code 77230510 0 26307140 0 75414020 20192 75414020 20276 58408010 10017 26305180 0 27250550 0 27450080 0 27450080 10109	Food Name SE Cassava pie stuffed with crab meat, Puerto Rican style (Empanada de jueyes) Crab, soft shell, floured or breaded, fried Mushrooms, stuffed W/ CRABMEAT AND W/ BUTTER, NFS Mushrooms, stuffed W/ CRABMEAT Won ton soup W/ SHRIMP AND CRAB MEAT Crab, canned Seafood souffle Seafood salad Seafood salad W/ REAL MAYONNAISE Seafood garden salad with seafood, vegetables excluding tomato and carrots, no dressing Seafood garden salad with seafood, tomato and/	gredient Code ab (24) - 15140 15140N 15140N 15140N 15141 15141 15141 15141	Ingredient Name HABITAT=65.57% Estuarine, 34.43% CRAB, BLUE, CKD, MOIST HEAT Need yield for 1 crab after cooking; need 12 crabs (26305110) CRAB, BLUE, CKD, MOIST HEAT (26305110) CRAB, BLUE, CKD, MOIST HEAT (26305160) CRAB, BLUE, CKD, MOIST HEAT CRAB, BLUE, CND CRAB, BLUE, CND CRAB, BLUE, CND CRAB, BLUE, CND CRAB, BLUE, CND CRAB, BLUE, CND CRAB, BLUE, CND CRAB, BLUE, CND CRAB, BLUE, CND	Recipe Weight (grams) Marine 1,796.13 1,245.20 828.85 828.50 3,697.15 100.00 599.32 529.77 530.77	Fish Weight (grams) 226.80 845.20 34.71 34.71 233.04 100.00 44.96 100.00 100.00	OPP/ USDA % Fish	C_PRATIO x 100 - (continued 11.80 51.62 3.74 3.74 6.30 100.00 7.48 18.88 18.84	% of Prepared Fish in Recipe di) 11.80 51.62 3.74 3.74 6.30 100.00 7.48 18.88 18.88
Food Mod code 77230510 0 26307140 0 75414020 20192 75414020 20276 58408010 10017 26305180 0 27250550 0 27450080 0 27450080 10109 27450180 0 27450180 0	Food Name SPECIES=Cr SE Cassava pie stuffed with crab meat, Puerto Ric an style (Empanada de jueyes) Crab, soft shell, floured or breaded, fried Mushrooms, stuffed W/ CRABMEAT AND W/ BUTTER, NFS Mushrooms, stuffed W/ CRABMEAT Won ton soup W/ SHRIMP AND CRAB MEAT Crab, canned Seafood souffle Seafood salad Seafood salad Seafood salad W/ REAL MAYONNAISE Seafood garden salad with seafood, vegetables excluding tomato and carrots, no dressing Seafood garden salad with seafood, tomato and/ or carrots, other vegetables, no dressing	gredient Code ab (24) - 15140 15140N 15140N 15141N 15141 15141 15141	Ingredient Name HABITAT=65.57% Estuarine, 34.43% CRAB, BLUE, CKD, MOIST HEAT Need yield for 1 crab after cooking; need 12 crabs (26305110) CRAB, BLUE, CKD, MOIST HEAT (26305110) CRAB, BLUE, CKD, MOIST HEAT (26305160) CRAB, BLUE, CKD, MOIST HEAT CRAB, BLUE, CND CRAB, BLUE, CND CRAB, BLUE, CND CRAB, BLUE, CND CRAB, BLUE, CND CRAB, BLUE, CND CRAB, BLUE, CND CRAB, BLUE, CND CRAB, BLUE, CND CRAB, BLUE, CND CRAB, BLUE, CND	Recipe Weight (grams) Marine 1,796.13 1,245.20 828.85 828.50 3,697.15 100.00 599.32 529.77 530.77 100.00 100.00	Fish Weight (grams) 226.80 845.20 34.71 34.71 233.04 100.00 44.96 100.00 15.00	OPP/ USDA % Fish	C_PRATIO _x 100 - (continued 11.80 51.62 3.74 3.74 6.30 100.00 7.48 18.88 18.84 15.00	% of Prepared Fish in Recipe ————————————————————————————————————
Food Mod code 77230510 0 26307140 0 75414020 20192 75414020 20276 58408010 10017 26305180 0 27250550 0 27450080 0 27450080 10109 27450180 0 27450180 0	Food Name SE Cassava pie stuffed with crab meat, Puerto Rican style (Empanada de jueyes) Crab, soft shell, floured or breaded, fried Mushrooms, stuffed W/ CRABMEAT AND W/ BUTTER, NFS Mushrooms, stuffed W/ CRABMEAT Won ton soup W/ SHRIMP AND CRAB MEAT Crab, canned Seafood souffle Seafood salad Seafood salad W/ REAL MAYONNAISE Seafood garden salad with seafood, vegetables excluding tomato and carrots, no dressing Seafood garden salad with seafood, tomato and/or carrots, other vegetables, no dressing Seafood garden salad with seafood, tomato and/	gredient Code ab (24) - 15140 15140 15140N 15141 15141 15141 15141 15141 15141	Ingredient Name	Recipe Weight (grams) 1,796.13 1,245.20 828.85 828.50 3,697.15 100.00 599.32 529.77 530.77 100.00	Fish Weight (grams) 226.80 845.20 34.71 34.71 233.04 100.00 44.96 100.00 100.00 15.00	OPP/ USDA % Fish	C_PRATIO x 100 - (continued 11.80 - 51.62 3.74 - 3.74 - 6.30 - 100.00 - 7.48 - 18.88 - 18.84 - 15.00	% of Prepared Fish in Recipe 11.80 51.62 3.74 6.30 100.00 7.48 18.88 18.84 15.00
Food Mod code 77230510 0 26307140 0 75414020 20192 75414020 20276 58408010 10017 26305180 0 27250550 0 27450080 0 27450080 10109 27450180 0 27450180 0	Food Name SPECIES=Cr SE Cassava pie stuffed with crab meat, Puerto Ric an style (Empanada de jueyes) Crab, soft shell, floured or breaded, fried Mushrooms, stuffed W/ CRABMEAT AND W/ BUTTER, NFS Mushrooms, stuffed W/ CRABMEAT Won ton soup W/ SHRIMP AND CRAB MEAT Crab, canned Seafood souffle Seafood salad Seafood salad Seafood salad W/ REAL MAYONNAISE Seafood garden salad with seafood, vegetables excluding tomato and carrots, no dressing Seafood garden salad with seafood, tomato and/ or carrots, other vegetables, no dressing	gredient Code ab (24) - 15140 15140 15140N 15141 15141 15141 15141 15141 15141	Ingredient Name HABITAT=65.57% Estuarine, 34.43% CRAB, BLUE, CKD, MOIST HEAT Need yield for 1 crab after cooking; need 12 crabs (26305110) CRAB, BLUE, CKD, MOIST HEAT (26305110) CRAB, BLUE, CKD, MOIST HEAT (26305160) CRAB, BLUE, CKD, MOIST HEAT CRAB, BLUE, CND CRAB, BLUE, CND CRAB, BLUE, CND CRAB, BLUE, CND CRAB, BLUE, CND CRAB, BLUE, CND CRAB, BLUE, CND CRAB, BLUE, CND CRAB, BLUE, CND CRAB, BLUE, CND CRAB, BLUE, CND	Recipe Weight (grams) Marine 1,796.13 1,245.20 828.85 828.50 3,697.15 100.00 599.32 529.77 530.77 100.00 100.00	Fish Weight (grams) 226.80 845.20 34.71 34.71 233.04 100.00 44.96 100.00 15.00	OPP/ USDA % Fish	C_PRATIO _x 100 - (continued 11.80 51.62 3.74 3.74 6.30 100.00 7.48 18.88 18.84 15.00	% of Prepared Fish in Recipe ————————————————————————————————————

Crayfish, floured or breaded, fried	15141 15141 15141 15141	CRAB, BLUE, CND CRAB, BLUE, CND CRAB, BLUE, CND CRAB, BLUE, CND CRAB, BLUE, CND	100.00 100.00 110.00 76.99 1,547.61	15.00 15.00 15.00 15.00		15.00 15.00 13.64 19.48	15.00 15.00 13.64 19.48
Seafood garden salad with seafood, eggs, veget ables excluding tomato and carrots, no dressing Seafood garden salad with seafood, eggs, tomat of and/or carrots, other vegetables, no dressing Paco or tostada with fish, lettuce, tomato, salas stuffed shells, with fish and/or shellfish, with tomato sauce SPECIES=Craft Crayfish, floured or breaded, fried	15141 15141 15141	CRAB, BLUE, CND	110.00	15.00		13.64	13.64
o and/or carrots, other vegetables, no dressing Taco or tostada with fish, lettuce, tomato, sa Isa Stuffed shells, with fish and/or shellfish, wi th tomato sauce Crayfish, floured or breaded, fried	15141 15141	CRAB, BLUE, CND	76.99	15.00			
Taco or tostada with fish, lettuce, tomato, sa Lsa Stuffed shells, with fish and/or shellfish, with tomato sauce SPECIES=Craft Crayfish, floured or breaded, fried	15141				-	19.48	19.48
Stuffed shells, with fish and/or shellfish, with tomato sauce		CRAB, BLUE, CND	1,547.61	135 00			
Crayfish, floured or breaded, fried	ayfish (26			100.00	•	8.72	8.72
		5) HABITAT=Freshwater					
	15145 15146	CRAYFISH,MXD SP,WILD,RAW CRAYFISH,MXD SP,WILD,CKD,MOIST HEAT	901.40 100.84			66.08 99.17	66.08 99.17
SPECIES=Cro	oaker (27)	HABITAT=Estuarine					
Croaker, breaded or battered, baked Croaker, floured or breaded, fried	15020 15020		1,171.58 705.45	526.20	: : :	62.12 74.08 61.75 61.75	62.12 74.08 61.75 61.75
Inc	gredient Code	Ingredient Name	Recipe Weight (grams)	Fish Weight (grams)	OPP/ USDA % Fish	C_PRATIO x 100	% of Prepared Fish in Recipe
	oaker (27)	HABITAT=Estuarine				- (continue	d)
•	15020	CROAKER, ATLANTIC, RAW	705.45	526.20		61.75	61.75
	15020	CROAKER, ATLANTIC, RAW	705.45	526.20		61.75	61.75
Fish a la creole, Puerto Rican style (Pescado		CROAKER, ATLANTIC, RAW CROAKER, ATLANTIC, RAW	100.00 3,798.90	100.00 1,814.40		100.00 47.94	100.00 47.94
Croaker, baked or broiled Croaker, baked or broiled W/ CORN OIL (INCLUDE MAZOLA CORN OIL; MAZOLA OIL, NFS; WESSON CORN				526.20 526.20	•	87.24 86.99	87.24 86.99
Croaker, baked or broiled W/ VEGETABLE OIL, NF	15020	Need 2 lbs raw croaker in recipe;42%refuse factor.	589.95	526.20		86.99	86.99
	15020	Need 2 lbs raw croaker in recipe;42%refuse factor.	589.70	526.20	•	87.05	87.05
SPECIES=Ee	1 (33)	HABITAT=Estuarine					
Eel, steamed or poached	15025	EEL,MXD SP,RAW EEL,MXD SP,RAW EEL,MXD SP,RAW		100.00		86.48 100.00 100.00	86.48 100.00 100.00
Crack Formation of the Control of the Crack Formation of the Crack F	coaker, breaded or battered, baked coaker, floured or breaded, fried coaker, floured or breaded, fried W/ VEGETABL OIL, NFS (INCLUDE OIL, NFS) Tool Name Tooker, floured or breaded, fried W/ SOYBEAN IL (INCLUDE WESSON OIL, NFS) Coaker, floured or breaded, fried W/ PEANUT Outly foother, steamed or poached is a la creole, Puerto Rican style (Pescado coaker, baked or broiled coaker, baked or broiled W/ CORN OIL (INCLUDE MESSON OIL, NFS; WESSON CORN IL) Coaker, baked or broiled W/ VEGETABLE OIL, NF (INCLUDE OIL, NFS) Coaker, baked or broiled W/ VEGETABLE OIL, NF (INCLUDE OIL, NFS) Coaker, baked or broiled W/ OLIVE OIL Coaker, baked or broiled W/ OLIVE OIL Coaker, baked or broiled W/ OLIVE OIL Coaker, baked or broiled W/ OLIVE OIL Coaker, baked or broiled W/ OLIVE OIL	Ingredient Coaker, floured or breaded, fried W/ VEGETABL 15020 OIL, NFS (INCLUDE OIL, NFS) Ingredient Code Coaker, floured or breaded, fried W/ VEGETABL 15020 OIL, NFS (INCLUDE OIL, NFS) Ingredient Code Cod	coaker, breaded or battered, baked 15020 CROAKER, ATLANTIC, RAW CROA	Toaker, breaded or battered, baked 15020 CROAKER, ATLANTIC, RAW 705.45 CROAKER, ATLANTIC, RAW 705.45 OIL, NFS (INCLUDE OIL, NFS) Ingredient Code Ingredient Name Ingredient Name (grams) Toaker, floured or breaded, fried W/ VEGETABL 15020 CROAKER, ATLANTIC, RAW 705.45 OIL, NFS (INCLUDE OIL, NFS) Toaker, floured or breaded, fried W/ SOYBEAN 15020 CROAKER, ATLANTIC, RAW (grams) Toaker, floured or breaded, fried W/ SOYBEAN 15020 CROAKER, ATLANTIC, RAW 705.45 OIL (INCLUDE WESSON OIL, NFS) Toaker, steamed or breaded, fried W/ PEANUT 0 15020 CROAKER, ATLANTIC, RAW 705.45 OIL (INCLUDE PUETCA RICAL STANDARD ST	1,171.58 907.20 207.20	Coaker, breaded or battered, baked 15020 CROAKER, ATLANTIC, RAW 705.45 526.20 CROAKER, ATLANTIC, RAW 705.45 Fish CROAKER, ATLANTIC, RAW Recipe Fish Weight Name Recipe Fish Weight Name Recipe Fish Weight Name Recipe Fish Weight Name Recipe Fish Weight Name Recipe Fish Recipe Recipe Recipe Fish Recipe Recipe Recipe Fish Recipe Recipe Recipe Fish Recipe Recipe Recipe Recipe Recipe Recipe Fish Recipe Reci	1,171.58 907.20

26100210	0	Fish stick, patty, or fillet, NS as to type, c 19 ooked, NS as to cooking method	5027P	FISH PORTIONS & STK, FRZ, REHTD	100.00	100.00	44.84	100.00	44.84
26100220	0	Fish stick, patty, or fillet, NS as to type, b 19 aked or broiled	5027P	FISH PORTIONS & STK, FRZ, REHTD	100.00	100.00	44.84	100.00	44.84
26100230	0	Fish stick, patty, or fillet, NS as to type, b 19 readed or battered, baked	5027P	FISH PORTIONS & STK, FRZ, REHTD	100.00	100.00	44.84	100.00	44.84
28150650	0	Fish, breaded, or fish sticks, with pasta, veg 19 etable and dessert (frozen meal)	5027N	(26100230) FISH PORTIONS & STK, FRZ, REHTD	100.00	18.20	44.84	18.20	18.20
27150210	0		179	SAUCE, FISH, RTS	100.00	100.00		100.00	100.00
28310330		Beef and rice noodle soup, Oriental style (Vie 6: tnamese Pho Bo)		SAUCE, FISH, RTS	5,455.88	89.58		1.77	1.77
72308000	0	Dark-green leafy vegetable soup with meat, Ori 6: ental style	179	SAUCE, FISH, RTS	1,319.63	33.63		2.55	2.55
		SPECIES=Flat:	fish (3	7) HABITAT=89.62% Estuarine,	, 10.38% Marine -				
26100100	0	Fish, NS as to type, raw	5028	FLATFISH, RAW	100.00	15.30		15.30	15.30
26100130		Fish, NS as to type, breaded or battered, bake 19		FLATFISH, RAW	1,171.58	138.80	•	11.40	11.40
26100140	0	Fish, NS as to type, floured or breaded, fried 15	5028	FLATFISH, RAW	1,086.45	138.80		11.37	11.37
		Fish, NS as to type, floured or breaded, fried 19 W/ VEGETABLE OIL, NFS (INCLUDE OIL, NFS)		FLATFISH, RAW	1,086.45	138.80	•	11.37	11.37
							OPP/		% of
Food	Mod	Ingre	edient	Ingredient	Recipe Weight	Fish Weight	USDA %	C PRATIO	Prepared Fish
			ode	Name	(grams)	(grams)	Fish	x 100	in Recipe
				7) HABITAT=89.62% Estuarine,					
	100854	Fish, NS as to type, floured or breaded, fried 15 W/ SOYBEAN OIL	5028	FLATFISH, RAW	1,086.45	138.80		11.37	11.37
26100150	100854	Fish, NS as to type, floured or breaded, fried 19 W/ SOYBEAN OIL Fish, NS as to type, battered, fried 19	5028 5028	FLATFISH, RAW	1,086.45 133.00	138.80 15.30		11.37	11.37
26100150 27150050	100854 0 0	Fish, NS as to type, floured or breaded, fried 15 W/ SOYBEAN OIL Fish, NS as to type, battered, fried 15 Fish timbale or mousse 15	5028 5028 5028	FLATFISH, RAW FLATFISH, RAW FLATFISH, RAW	1,086.45 133.00 884.69	138.80 15.30 453.60	· ·	11.37 10.38 51.03	11.37 10.38 51.03
26100150 27150050 27150310	100854 0 0	Fish, NS as to type, floured or breaded, fried 15 W/ SOYBEAN OIL Fish, NS as to type, battered, fried 15 Fish timbale or mousse 15 Fish with tomato-based sauce (mixture) 15	5028 5028 5028 5028	FLATFISH, RAW FLATFISH, RAW FLATFISH, RAW FLATFISH, RAW	1,086.45 133.00 884.69 694.50	138.80 15.30 453.60 453.60		11.37 10.38 51.03 66.00	11.37 10.38 51.03 66.00
26100150 27150050 27150310 27150310	100854 0 0 0 100997	Fish, NS as to type, floured or breaded, fried 15 W/ SOYBEAN OIL Fish, NS as to type, battered, fried 15 Fish timbale or mousse 15 Fish with tomato-based sauce (mixture) 15 Fish with tomato-based sauce (mixture) W/ BUTT 15 ER, NFS	5028 5028 5028 5028 5028	FLATFISH, RAW FLATFISH, RAW FLATFISH, RAW FLATFISH, RAW FLATFISH, RAW	1,086.45 133.00 884.69 694.50 694.59	138.80 15.30 453.60 453.60 453.60	· ·	11.37 10.38 51.03 66.00 65.99	11.37 10.38 51.03 66.00 65.99
26100150 27150050 27150310 27150310 27150310	100854 0 0 0 100997	Fish, NS as to type, floured or breaded, fried 19 W/ SOYBEAN OIL Fish, NS as to type, battered, fried 19 Fish timbale or mousse 19 Fish with tomato-based sauce (mixture) 19 Fish with tomato-based sauce (mixture) W/ BUTT 19 ER, NFS Fish with tomato-based sauce (mixture) W/ CANO 19 LA OIL	5028 5028 5028 5028 5028 5028	FLATFISH, RAW FLATFISH, RAW FLATFISH, RAW FLATFISH, RAW FLATFISH, RAW	1,086.45 133.00 884.69 694.50 694.03	138.80 15.30 453.60 453.60 453.60	· ·	11.37 10.38 51.03 66.00 65.99 66.00	11.37 10.38 51.03 66.00 65.99 66.00
26100150 27150050 27150310 27150310 27150310 27150310	100854 0 0 0 100997 101137 203262	Fish, NS as to type, floured or breaded, fried 15 W/SOYBEAN OIL Fish, NS as to type, battered, fried 15 Fish timbale or mousse 15 Fish with tomato-based sauce (mixture) 17 Fish with tomato-based sauce (mixture) W/BUTT 18 ER, NFS Fish with tomato-based sauce (mixture) W/CANO 15 LA OIL Fish with tomato-based sauce (mixture) W/O FAT 15	5028 5028 5028 5028 5028 5028	FLATFISH, RAW FLATFISH, RAW FLATFISH, RAW FLATFISH, RAW FLATFISH, RAW FLATFISH, RAW	1,086.45 133.00 884.69 694.50 694.59 694.03	138.80 15.30 453.60 453.60 453.60 453.60	· ·	11.37 10.38 51.03 66.00 65.99 66.00	11.37 10.38 51.03 66.00 65.99 66.00 67.63
26100150 27150050 27150310 27150310 27150310 27150310 27150310 27150310	100854 0 0 0 100997 101137 203262 203761	Fish, NS as to type, floured or breaded, fried 15 W/ SOYBEAN OIL Fish, NS as to type, battered, fried 15 Fish timbale or mousse 15 Fish with tomato-based sauce (mixture) 16 Fish with tomato-based sauce (mixture) W/ BUTT 17 ER, NFS Fish with tomato-based sauce (mixture) W/ CANO 17 LA OIL Fish with tomato-based sauce (mixture) W/O FAT 17 Fish with tomato-based sauce (mixture) W/O FAT 17 Fish with tomato-based sauce (mixture) W/O FAT 17 Fish with tomato-based sauce (mixture) W/O FAT 17 FISH WITH TABLE OIL, NFS (INCLUDE OIL, NFS)	5028 5028 5028 5028 5028 5028 5028 5028	FLATFISH, RAW FLATFISH, RAW FLATFISH, RAW FLATFISH, RAW FLATFISH, RAW FLATFISH, RAW FLATFISH, RAW FLATFISH, RAW	1,086.45 133.00 884.69 694.50 694.59 694.03 680.40 694.03	138.80 15.30 453.60 453.60 453.60 453.60 453.60		11.37 10.38 51.03 66.00 65.99 66.00 67.63 66.00	11.37 10.38 51.03 66.00 65.99 66.00 67.63 66.00
26100150 27150050 27150310 27150310 27150310 27150310 27150310 27150310	100854 0 0 0 100997 101137 203262 203761	Fish, NS as to type, floured or breaded, fried 15 W/ SOYBEAN OIL Fish, NS as to type, battered, fried 15 Fish timbale or mousse 15 Fish with tomato-based sauce (mixture) W/ BUTT 15 ER, NFS Fish with tomato-based sauce (mixture) W/ CANO 15 LA OIL Fish with tomato-based sauce (mixture) W/ O FAT 15 Fish with tomato-based sauce (mixture) W/ VEGE 15 TABLE OIL, NFS (INCLUDE OIL, NFS) Fish and vegetables (including carrots, brocco 15 li, and/or dark-green leafy (no potatoes)), to	5028 5028 5028 5028 5028 5028 5028 5028	FLATFISH, RAW FLATFISH, RAW FLATFISH, RAW FLATFISH, RAW FLATFISH, RAW FLATFISH, RAW	1,086.45 133.00 884.69 694.50 694.59 694.03	138.80 15.30 453.60 453.60 453.60 453.60	· ·	11.37 10.38 51.03 66.00 65.99 66.00	11.37 10.38 51.03 66.00 65.99 66.00 67.63
26100150 27150050 27150310 27150310 27150310 27150310 27150310 27150310 27450700	100854 0 0 0 100997 101137 203262 203761	Fish, NS as to type, floured or breaded, fried 15 W/ SOYBEAN OIL Fish, NS as to type, battered, fried 19 Fish timbale or mousse 19 Fish with tomato-based sauce (mixture) 19 Fish with tomato-based sauce (mixture) W/ BUTT 19 ER, NFS Fish with tomato-based sauce (mixture) W/ CANO 19 LA OIL Fish with tomato-based sauce (mixture) W/ OFAT 19 Fish with tomato-based sauce (mixture) W/ VEGE 19 TABLE OIL, NFS (INCLUDE OIL, NFS) Fish and vegetables (including carrots, brocco 19 Li, and/or dark-green leafy (no potatoes)), to mato-based sauce (mixture) Fish and vegetables (excluding carrots, brocco 19 Fish and vegetables (excluding carrots, brocco 19 Li, and dark-green leafy (no potatoes)), tomato-based sauce (mixture)	5028 5028 5028 5028 5028 5028 5028 5028	FLATFISH, RAW FLATFISH, RAW FLATFISH, RAW FLATFISH, RAW FLATFISH, RAW FLATFISH, RAW FLATFISH, RAW FLATFISH, RAW	1,086.45 133.00 884.69 694.50 694.59 694.03 680.40 694.03	138.80 15.30 453.60 453.60 453.60 453.60 453.60		11.37 10.38 51.03 66.00 65.99 66.00 67.63 66.00	11.37 10.38 51.03 66.00 65.99 66.00 67.63 66.00
26100150 27150050 27150310 27150310 27150310 27150310 27150310 27150310 27450700	100854 0 0 0 100997 101137 203262 203761 0	Fish, NS as to type, floured or breaded, fried 15 W/ SOYBEAN OIL Fish, NS as to type, battered, fried 15 Fish timbale or mousse 19 Fish with tomato-based sauce (mixture) W/ BUTT 15 ER, NFS Fish with tomato-based sauce (mixture) W/ CANO 15 LA OIL Fish with tomato-based sauce (mixture) W/ CANO 15 LA OIL Fish with tomato-based sauce (mixture) W/ VEGE 15 TABLE OIL, NFS (INCLUDE OIL, NFS) Fish and vegetables (including carrots, brocco 16 li, and/or dark-green leafy (no potatoes)), to mato-based sauce (mixture) Fish and vegetables (excluding carrots, brocco 16 li, and dark- green leafy (no potatoes)), toma to-based sauce (mixture) Lau lau (pork and fish wrapped in taro or spin 15	5028 5028 5028 5028 5028 5028 5028 5028	FLATFISH, RAW FLATFISH, RAW FLATFISH, RAW FLATFISH, RAW FLATFISH, RAW FLATFISH, RAW FLATFISH, RAW FLATFISH, RAW FLATFISH, RAW	1,086.45 133.00 884.69 694.50 694.59 694.03 680.40 694.03 1,604.65	138.80 15.30 453.60 453.60 453.60 453.60 453.60 907.20		11.37 10.38 51.03 66.00 65.99 66.00 67.63 66.00 56.74	11.37 10.38 51.03 66.00 65.99 66.00 67.63 66.00 56.74
26100150 27150050 27150310 27150310 27150310 27150310 27150310 27150310 27450700 27450710 27460100 27550000	100854 0 0 0 100997 101137 203262 203761 0	Fish, NS as to type, floured or breaded, fried 15 W/ SOYBEAN OIL Fish, NS as to type, battered, fried 19 Fish timbale or mousse 19 Fish with tomato-based sauce (mixture) 19 Fish with tomato-based sauce (mixture) W/ BUTT 19 ER, NFS Fish with tomato-based sauce (mixture) W/ CANO 19 LA OIL Fish with tomato-based sauce (mixture) W/ OFAT 19 Fish with tomato-based sauce (mixture) W/ VEGE 19 TABLE OIL, NFS (INCLUDE OIL, NFS) Fish and vegetables (including carrots, brocco 19 Li, and/or dark-green leafy (no potatoes)), to mato-based sauce (mixture) Fish and vegetables (excluding carrots, brocco 19 Li, and dark-green leafy (no potatoes)), tomato-based sauce (mixture) Lau lau (pork and fish wrapped in taro or spin 19 ach leaves) Fish sandwich, on bun, with spread	5028 5028 5028 5028 5028 5028 5028 5028 5028 5028 5028 5028 5028	FLATFISH, RAW FLATFISH, RAW FLATFISH, RAW FLATFISH, RAW FLATFISH, RAW FLATFISH, RAW FLATFISH, RAW FLATFISH, RAW FLATFISH, RAW FLATFISH, RAW FLATFISH, RAW	1,086.45 133.00 884.69 694.50 694.59 694.03 680.40 694.03 1,604.65 1,619.65 1,925.53 148.60	138.80 15.30 453.60 453.60 453.60 453.60 453.60 907.20 907.20 680.40 57.60		11.37 10.38 51.03 66.00 65.99 66.00 67.63 66.00 56.74 56.28 35.34 35.28	11.37 10.38 51.03 66.00 65.99 66.00 67.63 66.00 56.74 56.28 35.34 35.28
26100150 27150050 27150310 27150310 27150310 27150310 27150310 27150310 27450700 27450710 27460100 27550000	100854 0 0 0 100997 101137 203262 203761 0	Fish, NS as to type, floured or breaded, fried 15 W/ SOYBEAN OIL Fish, NS as to type, battered, fried 15 Fish timbale or mousse 15 Fish with tomato-based sauce (mixture) 16 Fish with tomato-based sauce (mixture) W/ BUTT 17 ER, NFS Fish with tomato-based sauce (mixture) W/ CANO 17 LA OIL Fish with tomato-based sauce (mixture) W/ OFAT 17 Fish with tomato-based sauce (mixture) W/ VEGE 17 TABLE OIL, NFS (INCLUDE OIL, NFS) Fish and vegetables (including carrots, brocco 17 Li, and/or dark-green leafy (no potatoes)), to mato-based sauce (mixture) Fish and vegetables (excluding carrots, brocco 17 Li, and dark- green leafy (no potatoes)), tomato-based sauce (mixture) Lau lau (pork and fish wrapped in taro or spin 15 ach leaves)	5028 5028 5028 5028 5028 5028 5028 5028 5028 5028 5028 5028 5028	FLATFISH, RAW FLATFISH, RAW FLATFISH, RAW FLATFISH, RAW FLATFISH, RAW FLATFISH, RAW FLATFISH, RAW FLATFISH, RAW FLATFISH, RAW FLATFISH, RAW	1,086.45 133.00 884.69 694.50 694.59 694.03 680.40 694.03 1,604.65 1,619.65	138.80 15.30 453.60 453.60 453.60 453.60 453.60 907.20 907.20 680.40 57.60 57.60		11.37 10.38 51.03 66.00 65.99 66.00 67.63 66.00 56.74 56.28	11.37 10.38 51.03 66.00 65.99 66.00 67.63 66.00 56.74 56.28 35.34 35.28 35.18
26100150 27150050 27150310 27150310 27150310 27150310 27150310 27450700 27450710 27460100 27550000 27550000	100854 0 0 0 100997 101137 203262 203761 0 0 0	Fish, NS as to type, floured or breaded, fried 19 W/ SOYBEAN OIL Fish, NS as to type, battered, fried 19 Fish timbale or mousse 19 Fish with tomato-based sauce (mixture) 19 Fish with tomato-based sauce (mixture) W/ BUTT 19 ER, NFS Fish with tomato-based sauce (mixture) W/ CANO 19 LA OIL Fish with tomato-based sauce (mixture) W/O FAT 19 Fish with tomato-based sauce (mixture) W/ VEGE 19 TABLE OIL, NFS (INCLUDE OIL, NFS) Fish and vegetables (including carrots, brocco 19 li, and/or dark-green leafy (no potatoes)), to mato-based sauce (mixture) Fish and vegetables (excluding carrots, brocco 19 li, and dark- green leafy (no potatoes)), tomato-based sauce (mixture) Lau lau (pork and fish wrapped in taro or spin 19 ach leaves) Fish sandwich, on bun, with spread W/ TARTAR S 19	5028 5028 5028 5028 5028 5028 5028 5028 5028 5028 5028 5028	FLATFISH, RAW FLATFISH, RAW FLATFISH, RAW FLATFISH, RAW FLATFISH, RAW FLATFISH, RAW FLATFISH, RAW FLATFISH, RAW FLATFISH, RAW FLATFISH, RAW FLATFISH, RAW	1,086.45 133.00 884.69 694.50 694.59 694.03 680.40 694.03 1,604.65 1,619.65 1,925.53 148.60	138.80 15.30 453.60 453.60 453.60 453.60 453.60 907.20 907.20 680.40 57.60		11.37 10.38 51.03 66.00 65.99 66.00 67.63 66.00 56.74 56.28 35.34 35.28	11.37 10.38 51.03 66.00 65.99 66.00 67.63 66.00 56.74 56.28 35.34 35.28
26100150 27150050 27150310 27150310 27150310 27150310 27150310 27450700 27450710 27460100 27550000	100854 0 0 0 100997 101137 203262 203761 0 0 0 0 100254 100769	Fish, NS as to type, floured or breaded, fried 15 W/ SOYBEAN OIL Fish, NS as to type, battered, fried 15 Fish timbale or mousse 15 Fish with tomato-based sauce (mixture) 17 Fish with tomato-based sauce (mixture) W/ BUTT 18 ER, NFS Fish with tomato-based sauce (mixture) W/ CANO 18 LA OIL Fish with tomato-based sauce (mixture) W/ OFAT 18 Fish with tomato-based sauce (mixture) W/ VEGE 18 TABLE OIL, NFS (INCLUDE OIL, NFS) Fish and vegetables (including carrots, brocco 11 in, and/or dark-green leafy (no potatoes)), to mato-based sauce (mixture) Fish and vegetables (excluding carrots, brocco 11 in, and dark- green leafy (no potatoes)), tomato-based sauce (mixture) Lau lau (pork and fish wrapped in taro or spin 18 ach leaves) Fish sandwich, on bun, with spread W/ TARTAR S 18 AUCE Fish sandwich, on bun, with spread REMOVED SPR 18 EAD	5028 5028 5028 5028 5028 5028 5028 5028 5028 5028 5028 5028 5028 5028 5028	FLATFISH, RAW FLATFISH, RAW FLATFISH, RAW FLATFISH, RAW FLATFISH, RAW FLATFISH, RAW FLATFISH, RAW FLATFISH, RAW FLATFISH, RAW FLATFISH, RAW FLATFISH, RAW FLATFISH, RAW	1,086.45 133.00 884.69 694.50 694.59 694.03 680.40 694.03 1,604.65 1,619.65 1,925.53 148.60 148.60	138.80 15.30 453.60 453.60 453.60 453.60 453.60 907.20 907.20 680.40 57.60 57.60		11.37 10.38 51.03 66.00 65.99 66.00 67.63 66.00 56.74 56.28 35.34 35.28 35.18	11.37 10.38 51.03 66.00 65.99 66.00 67.63 66.00 56.74 56.28 35.34 35.28 35.18

06100110 0	le, potatoes (frozen meal)	F000	TIATTON (TIANDED & COLT OD) OVD DDV VIDAT	100.04	15 20		15 17	15 17
26100110 0	Fish, NS as to type, cooked, NS as to cooking $\mbox{\em 1}$ method		FLATFISH (FLOUNDER & SOLE SP), CKD, DRY HEAT	100.84	15.30	-	15.17	15.17
26100120 0	Fish, NS as to type, baked or broiled 1 Fish, NS as to type, baked or broiled W/ BUTTE 1	5029	FLATFISH (FLOUNDER & SOLE SP), CKD, DRY HEAT FLATFISH (FLOUNDER & SOLE SP), CKD, DRY HEAT	972.08 972.08	138.80 138.80		14.28 14.28	14.28 14.28
20100120 200204	R, NFS	.3029	FLATFISH (FLOUNDER & SOLE SP), CRD, DRI HEAT	972.00	130.00	•	14.20	14.20
26100120 200968	Fish, NS as to type, baked or broiled W/ VEGET 1 ABLE OIL, NFS (INCLUDE OIL, NFS)	5029	Flatfish, cooked, dry heat	970.95	138.80	•	14.30	14.30
26100120 200986	Fish, NS as to type, baked or broiled W/ CORN 1 OIL (INCLUDE MAZOLA CORN OIL; MAZOLA OIL, NFS)	5029	Flatfish,cooked,dry heat	970.95	138.80	٠	14.30	14.30
	SPECIES=Flou	nder (38)) HABITAT=Estuarine					
26115000 0	Flounder, raw 1	5028	FLATFISH, RAW	100.00	100.00		100.00	100.00
26115110 0		5028	FLATFISH, RAW	971.90	907.20		92.75	92.75
26115120 0		5028	FLATFISH, RAW	971.90	907.20		92.75	92.75
	Flounder, baked or broiled W/O FAT OR W/ NONST 1		FLATFISH, RAW	943.70	907.20		96.09	96.09
						OPP/		% of
				Recipe	Fish	USDA		Prepared
Food Mod	Ingr	edient	Ingredient	Weight	Weight	8	C PRATIO	Fish
Code code		ode	Name	(grams)	(grams)	Fish	x 100	in Recipe
	·							
	SPECIES=Flou	nder (38)) HABITAT=Estuarine				- (continued	l)
	ICK SPRAY (INCLUDE PAM)							
	Flounder, baked or broiled W/ CORN OIL 1		FLATFISH, RAW	970.95	907.20		92.72	92.72
26115120 200995	Flounder, baked or broiled W/ VEGETABLE OIL, N 1 FS (INCLUDE OIL, NFS)	5028	FLATFISH, RAW	970.95	907.20	-	92.72	92.72
26115120 201280	Flounder, baked or broiled W/ OLIVE OIL 1	5028	FLATFISH, RAW	970.70	907.20		92.75	92.75
26115120 201381	Flounder, baked or broiled W/ BUTTER, NFS 1	5028	FLATFISH, RAW	972.08	907.20		92.73	92.73
26115130 0	Flounder, breaded or battered, baked 1	5028	FLATFISH, RAW	1,171.58	907.20		74.05	74.05
26115130 100680	Flounder, breaded or battered, baked W/ OLIVE 1 $_{\rm OIL}$	5028	FLATFISH, RAW	1,167.45	907.20	·	74.00	74.00
26115130 101015	Flounder, breaded or battered, baked W/ VEGETA 1 BLE OIL, NFS (INCLUDE OIL, NFS)	5028	FLATFISH, RAW	1,168.20	907.20	-	73.94	73.94
26115130 202708	Flounder, breaded or battered, baked W/O FAT O 1 R W/ NONSTICK SPRAY (INCLUDE PAM)	5028	FLATFISH, RAW	1,086.45	907.20		81.25	81.25
26115140 0	Flounder, floured or breaded, fried 1	5029	FLATFISH, RAW	1,086.45	907.20		73.86	73.86
	Flounder, floured or breaded, fried W/ CORN OI 1		FLATFISH, RAW	1,086.45	907.20		73.86	73.86
	L (INCLUDE MAZOLA CORN OIL; MAZOLA OIL, NFS)		·	,				
26115140 100459	Flounder, floured or breaded, fried W/ OLIVE O 1	E 0 2 0						73.86
	II.	3028	FLATFISH, RAW	1,086.45	907.20	•	73.86	73.00
26115140 100824	IL Flounder, floured or breaded, fried W/ VEGETAB 1		FLATFISH, RAW FLATFISH, RAW	1,086.45 1,086.45	907.20		73.86	73.86
	IL Flounder, floured or breaded, fried W/ VEGETAB 1 LE OIL, NFS (INCLUDE OIL, NFS) Flounder, floured or breaded, fried W/ SOYBEAN 1	5028	·	·				
26115140 100907	IL Flounder, floured or breaded, fried W/ VEGETAB 1 LE OIL, NFS (INCLUDE OIL, NFS) Flounder, floured or breaded, fried W/ SOYBEAN 1 OIL Flounder, floured or breaded, fried W/ BACON G 1	5028 5028	FLATFISH, RAW	1,086.45	907.20		73.86	73.86
26115140 100907 26115140 101072	IL Flounder, floured or breaded, fried W/ VEGETAB 1 LE OIL, NFS (INCLUDE OIL, NFS) Flounder, floured or breaded, fried W/ SOYBEAN 1 OIL Flounder, floured or breaded, fried W/ BACON G 1 REASE	5028 5028 5028	FLATFISH, RAW FLATFISH, RAW	1,086.45 1,086.45 1,086.45	907.20 907.20 907.20		73.86 73.86 73.86	73.86 73.86 73.86
26115140 100907 26115140 101072 26115150 0	IL Flounder, floured or breaded, fried W/ VEGETAB 1 LE OIL, NFS (INCLUDE OIL, NFS) Flounder, floured or breaded, fried W/ SOYBEAN 1 OIL Flounder, floured or breaded, fried W/ BACON G 1 REASE Flounder, battered, fried Flounder, battered, fried W/ VEGETABLE OIL, NF 1	5028 5028 5028 5028	FLATFISH, RAW FLATFISH, RAW	1,086.45	907.20 907.20		73.86 73.86	73.86 73.86
26115140 100907 26115140 101072 26115150 0 26115150 201594	IL Flounder, floured or breaded, fried W/ VEGETAB 1 LE OIL, NFS (INCLUDE OIL, NFS) Flounder, floured or breaded, fried W/ SOYBEAN 1 OIL Flounder, floured or breaded, fried W/ BACON G 1 REASE Flounder, battered, fried Flounder, battered, fried W/ VEGETABLE OIL, NF 1 S (INCLUDE OIL, NFS)	5028 5028 5028 5028 5028	FLATFISH, RAW FLATFISH, RAW FLATFISH, RAW FLATFISH, RAW FLATFISH, RAW	1,086.45 1,086.45 1,086.45 133.00	907.20 907.20 907.20 100.00 100.00	· · · · ·	73.86 73.86 73.86 67.52 67.52	73.86 73.86 73.86 67.52 67.52
26115140 100907 26115140 101072 26115150 0 26115150 201594 26115160 0	IL Flounder, floured or breaded, fried W/ VEGETAB 1 LE OIL, NFS (INCLUDE OIL, NFS) Flounder, floured or breaded, fried W/ SOYBEAN 1 OIL Flounder, floured or breaded, fried W/ BACON G 1 REASE Flounder, battered, fried Flounder, battered, fried W/ VEGETABLE OIL, NF 1 S (INCLUDE OIL, NFS) Flounder, steamed or poached	5028 5028 5028 5028 5028 5028	FLATFISH, RAW FLATFISH, RAW FLATFISH, RAW FLATFISH, RAW FLATFISH, RAW FLATFISH, RAW	1,086.45 1,086.45 1,086.45 133.00 133.00	907.20 907.20 907.20 100.00 100.00		73.86 73.86 73.86 67.52 67.52	73.86 73.86 73.86 67.52 67.52
26115140 100907 26115140 101072 26115150 0	IL Flounder, floured or breaded, fried W/ VEGETAB 1 LE OIL, NFS (INCLUDE OIL, NFS) Flounder, floured or breaded, fried W/ SOYBEAN 1 OIL Flounder, floured or breaded, fried W/ BACON G 1 REASE Flounder, battered, fried Flounder, battered, fried W/ VEGETABLE OIL, NF 1 S (INCLUDE OIL, NFS) Flounder, steamed or poached Flounder, smoked	5028 5028 5028 5028 5028	FLATFISH, RAW FLATFISH, RAW FLATFISH, RAW FLATFISH, RAW FLATFISH, RAW	1,086.45 1,086.45 1,086.45 133.00	907.20 907.20 907.20 100.00 100.00	· · · · ·	73.86 73.86 73.86 67.52 67.52	73.86 73.86 73.86 67.52 67.52

SPECISE SPEC	28150370 0	al) Flounder in cream sauce with potatoes, carrots (diet frozen meal)	15028N	(26115160) FLATFISH, RAW	279.48	85.20	-	30.49	30.49
### MADDOCK, RAW 972, 25 907, 20 92, 26 92, 26 22, 26 22, 27		SPECIES=Ha	ddock (41)	HABITAT=Marine					
### ABDOCK, SAM	26117110 0	Haddock, cooked, NS as to cooking method	15033	HADDOCK, RAW	972.95	907.20		92.62	92.62
### READ, TOOL NOTING HAND NOT TO ANY MONOST 1033 HANDOCK, RAW 944.75 907.20 97.20 95.95 9									
MADDOCK, RAW 941.75 907.20 95.75 95.95 95.	26117120 100291	Haddock, baked or broiled W/ MARGARINE-LIKE SP READ, TUB, SALTED (INCLUDE I CAN'T BELIEVE IT'		HADDOCK, RAW	973.38	907.20	٠	92.76	92.76
Food Mod Code Food Name Ingredient Ingredient Ingredient Ingredient Ingredient Ingredient Ingredient Name RabitAT-Marine Redight	26117120 100596	Haddock, baked or broiled W/O FAT OR W/ NONSTI	15033	HADDOCK, RAW	944.75	907.20	•	95.95	95.95
Propagate Prop	26117120 201554		15033	HADDOCK, RAW	972.00	907.20	•	92.59	92.59
Code Code Food Name Code Name Code Name (grams) (grams) (grams) Fish x 100 in Recision In Recision					Recipe	Fish	- ,		% of Prepared
SINCLUDE OIL, NFS SINCLUDE OIL, NFS SINCLUDE OIL, NFS SINCLUDE OIL, NFS SINCLUDE OIL, NFS SINCLUDE OIL, NFS SINCLUDE OIL, NFS SINCLUDE OIL, NFS SINCLUDE OIL, NFS SINCLUDE OIL, NFS SINCLUDE SINCLUDE SINCLUDE SINCLUDE SINCLUDE SINCLUDE SINCLUDE SINCLUDE SINCLUDE SINCLUDE SINCLUDE SINCLUDE SINCLUDE SINCLUDE SINCLUDE SINCLUDE SINCLUDE SINCLUDE SINCLUDE PARKEN SUBEZE S PREAD	Food Mod	In	gredient	Ingredient	Weight	Weight	%	C PRATIO	Fish
S (INCLUDE OIL, NFS) 15017120 201747 Haddock, baked or broiled M/ BUTTER, NFS	Code code	Food Name	Code	Name	(grams)	(grams)	Fish	_x 100	in Recipe
S (INCLUDE OIL, NFS) 15017120 201747 Haddock, baked or broiled M/ BUTTER, NFS			 ddock (41)	HARITAT=Marine				- (continue	
26117120 201747 Haddock, baked or broiled W (FORT NFS) 15033 HADDOCK,RAW 973.13 907.20 92.60 92.60 26117120 201548 Haddock, baked or broiled W (FORT NES) HADDOCK,RAW 973.13 907.20 92.70 92.70 P2.70								(**************************************	
26117120 202548 Haddock, baked or broiled W (CORN OIL (INCLUDE 15033	26117120 201747		15033	HADDOCK RAW	973 13	907 20		92 60	92 60
26117120 20338) Anddock, baked or broiled M/ MARGARINE-LIKE SP 15033		Haddock, baked or broiled W/ CORN OIL (INCLUDE							
26117130 202751 Haddock, breaded or battered, baked W/O FAT 15033 HADDOCK,RAW 1,086.45 907.20 81.23 81.23 81.23 81.21 81.23 81.21	26117120 203383	Haddock, baked or broiled W/ MARGARINE-LIKE SP READ, LIQUID, SALTED (INCLUDE PARKAY SQUEEZE S		HADDOCK, RAW	973.13	907.20		92.70	92.70
26117130 203691 Haddock, breaded or battered, baked W/ BUTTER, 15033 HADDOCK, RAW 1,171.58 907.20 . 74.04 74.04 NFS 26117140 0 Haddock, floured or breaded, fried 15033 HADDOCK, RAW 1,086.45 907.20 . 73.84 73.84 26117140 100866 Haddock, floured or breaded, fried W/ VEGETABL 15033 HADDOCK, RAW 1,086.45 907.20 . 73.84 73.84 E OIL, NFS (INCLUDE OIL, NFS) 26117150 0 Haddock, battered, fried W/ VEGETABLE OIL, NFS 15033 HADDOCK, RAW 133.00 100.00 . 69.86 69.86 26117150 201691 Haddock, battered, fried W/ VEGETABLE OIL, NFS 15033 HADDOCK, RAW 133.00 100.00 . 69.86 69.86 26117160 0 Haddock, battered, fried W/ VEGETABLE OIL, NFS 15033 HADDOCK, RAW 133.00 100.00 . 69.86 69.86 26117160 0 Haddock, battered, fried W/ VEGETABLE OIL, NFS 15033 HADDOCK, RAW 130.00 100.00 . 100.00 100.00 28150210 0 Haddock, steamed or poached 15033 HADDOCK, RAW 100.00 100.00 100.00 . 100.00 100.00 28150210 0 Haddock, steamed or poached 15033 HADDOCK, RAW 100.00 100.00 33.40 . 29.54 29.54 26117190 0 Haddock, smoked 15035 HADDOCK, RAW 100.00 100.00 100.00 100.00 100.00	26117130 0	Haddock, breaded or battered, baked	15033	HADDOCK, RAW	1,171.58	907.20		74.03	74.03
NFS 26117140 0 Haddock, floured or breaded, fried 15033 HADDOCK,RAW 1,086.45 907.20 . 73.84 73.84 26117140 100866 Haddock, floured or breaded, fried W/VEGETABL 15033 HADDOCK,RAW 1,086.45 907.20 . 73.84 73.84 26117150 0 Haddock, battered, fried 15033 HADDOCK,RAW 133.00 100.00 . 69.86 69.86 (INCLUDE OIL, NFS) 26117150 0 Haddock, battered, fried W/VEGETABLE OIL, NFS 15033 HADDOCK,RAW 133.00 100.00 . 69.86 69.86 (INCLUDE OIL, NFS) 26117160 0 Haddock, battered, fried W/VEGETABLE OIL, NFS 15033 HADDOCK,RAW 133.00 100.00 . 69.86 69.86 (INCLUDE OIL, NFS) 26117160 0 Haddock, steamed or poached 15033 HADDOCK,RAW 100.00 100.00 100.00 . 100.00 100.00 28150210 0 Haddock with chopped spinach (diet frozen meal 15033 HADDOCK,RAW 273.88 113.40 . 41.41 41.41 1.41 1.41 1.41 1.41 1.	26117130 202751	Haddock, breaded or battered, baked W/O FAT	15033	HADDOCK, RAW	1,086.45		-	81.23	81.23
26117140 100866 Haddock, floured or breaded, fried W/ VEGETABL 15033 HADDOCK,RAW 1,086.45 907.20 73.84 73.84 E OLI, NFS (INCLUDE OIL, NFS) 26117150 0 Haddock, battered, fried M/ VEGETABLE OIL, NFS 15033 HADDOCK,RAW 133.00 100.00 . 69.86 69.86 (98.86 (17) 150.00 Haddock, battered, fried W/ VEGETABLE OIL, NFS 15033 HADDOCK,RAW 133.00 100.00 . 69.86 69.86 (17) 150.00 Haddock, steamed or poached 15033 HADDOCK,RAW 100.00 100.00 . 100.00 100.00 100.00 100.00 100.00 Haddock, steamed or poached 15033 HADDOCK,RAW 100.00 100.00 100.00 100.00 100.00 100.00 100.00 100.00 Haddock, smoked 15033 HADDOCK,RAW 100.00 100	26117130 203691	NFS		HADDOCK, RAW			•		
E OIL, NFS (INCLUDE OIL, NFS) Haddock, battered, fried									
26117150 201691 Haddock, battered, fried W/ VEGETABLE OIL, NFS 15033 HADDOCK,RAW 133.00 100.00 . 69.86 69.86 (INCLUUE OIL, NFS) 26117160 0 Haddock, steamed or poached 15033 HADDOCK,RAW 100.00 100.00 . 100.00 100.00 28150210 0 Haddock with chopped spinach (diet frozen meal 15033 HADDOCK,RAW 273.88 113.40 . 41.41 41.41		E OIL, NFS (INCLUDE OIL, NFS)					•		
(INCLUDE OIL, NFS) Haddock, steamed or poached 15033 HADDOCK,RAW 100.00 100.00 . 100.00 100.00 28150210 0 Haddock with chopped spinach (diet frozen meal 15033 HADDOCK,RAW 273.88 113.40 . 41.41 41.41) 27550100 0 Fish sandwich, on bun, with cheese and spread 15033N (26117140) HADDOCK,RAW 100.00 33.40 . 29.54 29.54 26117190 0 Haddock, smoked 15035 HADDOCK,SMOKED 100.00 1		·					•		
28150210 0 Haddock with chopped spinach (diet frozen meal 15033 HADDOCK,RAW 273.88 113.40 . 41.41 41.41 27550100 0 Fish sandwich, on bun, with cheese and spread 15033N (26117140) HADDOCK,RAW 100.00 33.40 . 29.54 29.54 26117190 0 Haddock, smoked 15035 HADDOCK,SMOKED 100.00 100.00 . 100.00 100.00 . 10		(INCLUDE OIL, NFS)		,			•		
27550100 0 Fish sandwich, on bun, with cheese and spread 15033N (26117140) HADDOCK, RAW 100.00 33.40 . 29.54 29.54 26117190 0 Haddock, smoked 15035 HADDOCK, SMOKED 100.00 100.00 . 100.00 100.00 . 100.0				·			-		
2610160 0 Fish, NS as to type, steamed 15036 HALIBUT, ATLANTIC&PACIFIC, RAW 100.00 100)					•		
26100160 0 Fish, NS as to type, steamed 15036 HALIBUT, ATLANTIC&PACIFIC, RAW 100.00 100.00 . 100.00 100.00 27350110 0 Bouillabaisse 15036 HALIBUT, ATLANTIC&PACIFIC, RAW 4,392.60 453.60 . 10.46 10.46 58151100 0 Sushi, NFS 15036 HALIBUT, ATLANTIC&PACIFIC, RAW 1,345.35 113.40 . 8.43 8.43 28150230 0 Turbot with vegetable (diet frozen meal) 15038 HALIBUT, GREENLAND, RAW 199.00 95.00 . 47.74 4									
27350110 0 Bouillabaisse 15036 HALIBUT, ATLANTIC&PACIFIC, RAW 4,392.60 453.60 . 10.46 10.46 58151100 0 Sushi, NFS 15036 HALIBUT, ATLANTIC&PACIFIC, RAW 1,345.35 113.40 . 8.43 8.43 28150230 0 Turbot with vegetable (diet frozen meal) 15038 HALIBUT, GREENLAND, RAW 199.00 95.00 . 47.74		SPECIES=Ha	libut (43)	HABITAT=Marine					
27350110 0 Bouillabaisse 15036 HALIBUT, ATLANTIC&PACIFIC, RAW 4,392.60 453.60 . 10.46 10.46 58151100 0 Sushi, NFS 15036 HALIBUT, ATLANTIC&PACIFIC, RAW 1,345.35 113.40 . 8.43 8.43 28150230 0 Turbot with vegetable (diet frozen meal) 15038 HALIBUT, GREENLAND, RAW 199.00 95.00 . 47.74									
28150230 0 Turbot with vegetable (diet frozen meal) 15038 HALIBUT, GREENLAND, RAW 199.00 95.00 . 47.74 47.74				HALIBUT, ATLANTIC&PACIFIC, RAW	4,392.60	453.60			
28150230 0 Turbot with vegetable (diet frozen meal) 15038 HALIBUT, GREENLAND, RAW 199.00 95.00 . 47.74 47.74				HALIBUT, ATLANTIC&PACIFIC, RAW	1,345.35	113.40		8 43	
26119120 0 Herring, baked or broiled 15039 1 lb raw, dressed herring ylds 231g after ckg w/add 757.70 693.00 . 90.45 26119120 200993 Herring, baked or broiled W/ OLIVE OIL 15039 1 lb raw, dressed herring ylds 231g after ckg w/add 756.50 693.00 . 90.33 90.33	28150230 0			HALIBUT, GREENLAND, RAW	199.00	95.00	•	47.74	
26119120 200993 Herring, baked or broiled W/ OLIVE OIL 15039 1 lb raw, dressed herring ylds 231g after ckg w/add 756.50 693.00 . 90.33 90.33		SPECIES=He	rring (44)	HABITAT=Estuarine					
26119120 200993 Herring, baked or broiled W/ OLIVE OIL 15039 1 lb raw, dressed herring ylds 231g after ckg w/add 756.50 693.00 . 90.33 90.33	26119120 0	Herring, baked or broiled	15039	1 lb raw, dressed herring vlds 231g after ckg w/ad	d 757.70	693.00		90.45	90.45
26119120 201099 Herring, baked or broiled W/ VEGETABLE OIL, NF 15039 1 lb raw, dressed herring ylds 231g after ckg w/add 756.75 693.00 . 90.29 90.29	26119120 200993	Herring, baked or broiled W/ OLIVE OIL	15039						
	26119120 201099	Herring, baked or broiled W/ VEGETABLE OIL, NF	15039						

	S (INCLUDE OIL, NFS)							
26119120 20297.	2 Herring, baked or broiled W/O FAT 5 Herring, baked or broiled W/ CORN OIL	15039	1 lb raw, dressed herring ylds 231g after ckg w/add		693.00	•	95.10	95.10
26119120 20321	5 Herring, baked or broiled W/ CORN OIL	15039	1 lb raw,dressed herring ylds 231g after ckg w/add		693.00	•	90.29	90.29
26119100 0		15039	HERRING, ATLANTIC, RAW	100.00	100.00	•	100.00	100.00
26119140 0	Herring, floured or breaded, fried	15039	HERRING, ATLANTIC, RAW	787.05	607.80		66.62	66.62
26139170 0			sardine	100.00	100.00	•	100.00	100.00
26119110 0	Herring, cooked, NS as to cooking method	15041P	HERRING, ATLANTIC, PICKLED	100.00	100.00	78.20	100.00	78.20
26119160 0	Herring, pickled, in cream sauce	15041P	HERRING, ATLANTIC, PICKLED	1,137.20	907.20	78.20	79.77	62.38
26119180 0	Herring, pickled	15041P	HERRING, ATLANTIC, PICKLED	100.00	100.00	78.20	100.00	78.20
26119170 0	Herring, cooked, NS as to cooking method Herring, pickled, in cream sauce Herring, pickled Herring, dried, salted	15042P	HERRING, ATLANTIC, PICKLED HERRING, ATLANTIC, PICKLED HERRING, ATLANTIC, PICKLED HERRING, ATLANTIC, KIPPERED	100.00	100.00	98.07	100.00	98.07
						OPP/		% of
				Recipe	Fish	USDA		Prepared
Food Mod	I:	ngredient	Ingredient	Weight	Weight	8	C PRATIO	Fish
Code code	Food Name	Code	Ingredient Name	(grams)	(grams)	Fish	_x 100	in Recipe
	SPECIES=H	erring (44)) HABITAT=Estuarine				- (continue	d)
26119190 0	Herring, smoked, kippered	15042P	HERRING, ATLANTIC, KIPPERED Sardines, cnd (26139190) Sardines, cnd	100.00	100.00	98.07	100.00	98.07
26139190 0			Sardines, cnd	100.00	100.00	98.07	100.00	98.07
	6 Fish and rice with (mushroom) soup W/ SARDINE		(26139190) Sardines.cnd	854.55	167.00	98.07	19.93	19.93
	· · · · · · · · · · · · · · · · · · ·							
	SPECIES=L	obster (47) HABITAT=Marine					
26311140 0	Lobster, floured or breaded, fried	15147	LOBSTER, NORTHERN, RAW	1,086.45	907.20	÷	73.91	73.91
27350110 0	Bouillabaisse	15147		4,392.60			5.25	5.25
27451030 0	Lobster creole, Puerto Rican style (Langosta da criolla)	a 15147	LOBSTER, NORTHERN, RAW	806.23	340.20	•	42.54	42.54
58155320 0	Seafood paella, Puerto Rican style (Paella a a marinera)	1 15147	LOBSTER, NORTHERN, RAW	1,771.00	226.80	•	12.94	12.94
26311110 0	Lobster, cooked, NS as to cooking method	15148	LOBSTER, NORTHERN, CKD, MOIST HEAT	100.84	100.00		99.17	99.17
26311120 0	Lobster, baked or broiled	15148	LOBSTER, NORTHERN, CKD, MOIST HEAT	235.59	227.00		96.35	96.35
26311130 0	Lobster, without shell, steamed or boiled	15148	LOBSTER, NORTHERN, CKD, MOIST HEAT	100.84	100.00		99.17	99.17
26311150 0	Lobster, battered, fried	15148	LOBSTER, NORTHERN, CKD, MOIST HEAT	133.00	100.00		67.67	67.67
26311160 0	Lobster, steamed or boiled	15148	LOBSTER, NORTHERN, CKD, MOIST HEAT	100.84	100.00		99.17	99.17
26311180 0	Lobster, canned Lobster newburg	15148 15148 15148	LOBSTER, NORTHERN, CKD, MOIST HEAT	100.84	100.00		99.17	99.17
27150060 0	Lobster newburg Lobster with butter sauce (mixture) Seafood newburg	15148	LOBSTER, NORTHERN, CKD, MOIST HEAT	929.58	340.20	·	35.64	35.64
27150070 0	Lobster with butter sauce (mixture)	15148	LOBSTER, NORTHERN, CKD, MOIST HEAT	187.56	145.00		77.31	77.31
27150130 0	Seafood newburg	15148	LOBSTER, NORTHERN, CKD, MOIST HEAT	929.58	113.40		11.90	11.90
27250260 0	Lobster with bread stuffing, baked	15148	LOBSTER, NORTHERN, CKD, MOIST HEAT	330.76	226.80		68.57	68.57
27450020 0	Lobster salad	15148	LOBSTER, NORTHERN, CKD, MOIST HEAT	1,431.50	290.00		20.26	20.26
27450080 0	Seafood salad	15148	LOBSTER, NORTHERN, CKD, MOIST HEAT	529.77	100.00		18.88	18.88
27450080 10109	5 Seafood salad W/ REAL MAYONNAISE	15148	LOBSTER, NORTHERN, CKD, MOIST HEAT	530.77	100.00		18.84	18.84
28152030 0	Seafood newburg with rice, vegetable (frozen meal)	n 15148	LOBSTER, NORTHERN, CKD, MOIST HEAT	296.68	2.97	•	1.00	1.00
28355250 0		15148		1,429.23				23.99
28355250 20268	3 Lobster bisque W/ SKIM MILK	15148	LOBSTER, NORTHERN, CKD, MOIST HEAT	1,433.23	340.20		23.96	23.96
28355260 0	Lobster bisque 3 Lobster bisque W/ SKIM MILK Lobster gumbo	15148	LOBSTER, NORTHERN, CKD, MOIST HEAT LOBSTER, NORTHERN, CKD, MOIST HEAT	2,106.80	226.80		11.04	11.04
			9) HABITAT=Marine					
		·						
26121100 0	Mackerel, raw	15046	MACKEREL, ATLANTIC, RAW	99.00	33.00			33.33
26121110 0	Mackerel, cooked, NS as to cooking method		MACKEREL, ATLANTIC, RAW	972.53			31.53	
26121120 0	Mackerel, baked or broiled	15046	MACKEREL, ATLANTIC, RAW	972.53	302.55	•	31.53	31.53
26121120 10014	5 Mackerel, baked or broiled W/ CORN OIL	15046	MACKEREL, ATLANTIC, RAW	971.40	302.55	•	31.53	31.53
	9 Mackerel, baked or broiled W/ BUTTER, NFS		MACKEREL, ATLANTIC, RAW	972.53	302.55	•	31.53 31.53 31.54	31.53
26121120 20374	4 Mackerel, baked or broiled W/ OLIVE OIL	15046	MACKEREL, ATLANTIC, RAW	971.15	302.55	•	31.54	31.54

Mackerel case or party	26121140 0 26121160 0	Mackerel, floured or breaded, fried Mackerel, pickled	15046 15046	MACKEREL, ATLANTIC, RAW MACKEREL, ATLANTIC, RAW	1,086.90 467.20	302.55 453.60		25.20 96.36	25.20 96.36
Mackers cooked, NS as to cooking method 15050 MACKEREL, PACIFICALACK, NEWD SP, ARM 972.53 322.55	26121180 0	Mackerel, canned		MACKEREL, JACK, CND, DRND					100.00
Mackers cooked, NS as to cooking method 15050 MACKEREL, PACIFICALACK, NEWD SP, ARM 972.53 322.55	27250300 0	Mackerel cake or patty	15048				•		43.35
Food Mod Food Name Figgrediant Toggrediant Toggr	26121100 0		15050	MACKEREL, PACIFIC&JACK, MXD SP, RAW	99.00	33.00			33.33
From Med Code	26121110 0	Mackerel, cooked, NS as to cooking method	15050	MACKEREL, PACIFIC&JACK, MXD SP, RAW	972.53	302.55	•	30.77	30.77
Ingredient Name									% of
SPECIES Code Name Code Name (grams) (grams) (grams) Fish x 100 in Reconstruction Continued)									Prepared
### SPECIES-Markers (49) ### MACKEREL, PACIFICALCK, NAD SP, RAN 972.53 302.55 30.76 30.86121120 30145 Mackerel, baked or broiled M CORN OIL 10500 MACKEREL, PACIFICALCK, NAD SP, RAN 971.40 302.55 30.76 30.86121120 203748 Mackerel, baked or broiled M SUTTER, NS 10500 MACKEREL, PACIFICALCK, NAD SP, RAN 971.40 302.55 30.76 30.86121120 203748 Mackerel, baked or broiled M SUTTER, NS 10500 MACKEREL, PACIFICALCK, NAD SP, RAN 971.50 302.55 30.76 30.86121120 203748 Mackerel, baked or broiled M SUTTER, NS 10500 MACKEREL, PACIFICALCK, NAD SP, RAN 971.55 302.55 30.77 30.86121120 203748 Mackerel, baked or broiled M SUTTER, NS 10500 MACKEREL, PACIFICALCK, NAD SP, RAN 971.55 302.55 30.77 30.86121120 203748 Mackerel, baked or broiled M SUTTER, NS 10500 MACKEREL, PACIFICALCK, NAD SP, RAN 971.55 302.55 30.77 30.86121120 203748 Mackerel, baked or broiled NS 10501 MACKEREL, PARAMISH, RAN 972.53 302.55 30.59 30.89 30.86121120 203748 Mackerel, baked or broiled M SUTTER, NS 10501 MACKEREL, SPANISH, RAN 971.40 302.55 30.59 30.89 30.86121120 203748 Mackerel, baked or broiled W SUTTER, NS 10501 MACKEREL, SPANISH, RAN 971.40 302.55 30.59 30.59 30.86121120 203744 Mackerel, baked or broiled W SUTTER, NS 10501 MACKEREL, SPANISH, RAN 971.50 302.55 30.59 30.89 30.86121120 203744 Mackerel, baked or broiled W SUTTER, NS 10501 MACKEREL, SPANISH, RAN 971.50 302.55 30.59 30.89 30.86121120 203744 Mackerel, baked or broiled W SUTTER, NS 10501 MACKEREL, SPANISH, RAN 971.50 302.55 302.55 30.59 30.86121120 203744 Mackerel, salted S1010 FIGH, MACKEREL, SALTED MACKEREL, S									
### Mackerel, baked or broiled ### DISSON MACKESHE, PACIFICAJACK, MAD SP, RAW 972, 53 302.55 30.77 30.6621120 20045 Mackerel, baked or broiled ## DUTTER, NFS 15050 MACKESHE, PACIFICAJACK, MAD SP, RAW 972, 53 302.55 30.76 30.77 30.6621120 20045 Mackerel, baked or broiled ## DUTTER, NFS 15050 MACKESHE, PACIFICAJACK, MAD SP, RAW 972, 53 302.55 30.77 30.6621120 20045 Mackerel, baked or broiled ## DUTTER, NFS 15050 MACKESHE, PACIFICAJACK, MAD SP, RAW 972, 53 302.55 30.77 30.6621120 20045 Mackerel, baked or broiled ## DUTTER, NFS 15050 MACKESHE, PACIFICAJACK, MAD SP, RAW 972, 53 302.55 30.79 30.6621120 20045 Mackerel, cowked, NS as to cooking method 15051 MACKESHE, PACIFICAJACK, MAD SP, RAW 972, 53 302.55 30.59 30.6621120 20045 Mackerel, baked or broiled ## DUTTER, NFS 15050 MACKESHE, SPANISH, RAW 972, 53 302.55 30.59 30.6621120 20045 Mackerel, baked or broiled ## DUTTER, NFS 15051 MACKESHE, SPANISH, RAW 972, 53 302.55 30.59 30.66211210 20045 Mackerel, baked or broiled ## DUTTER, NFS 15051 MACKESHE, SPANISH, RAW 971.63 302.55 30.59 30.66211210 20045 Mackerel, baked or broiled ## DUTTER, NFS 15051 MACKESHE, SPANISH, RAW 971.63 302.55 30.59 30.66211210 20045 Mackerel, baked or broiled ## DUTTER, NFS 15051 MACKESHE, SPANISH, RAW 971.63 302.55 30.59 30.66211210 20045 Mackerel, baked or broiled ## DUTTER, NFS 15051 MACKESHE, SPANISH, RAW 971.63 302.55 30.59 30.66211210 20045 Mackerel, sacked fried ## DUTTER, NFS 15051 MACKESHE, SPANISH, RAW 971.65 302.55 30.59 30.66211210 20045 Mackerel, sacked fried ## DUTTER, NFS 15052 MACKESHE, SPANISH, RAW 971.65 302.55 30.59 30.66211210 20045 Mackerel, sacked fried ## DUTTER, NFS 15052 MACKESHE, SPANISH, RAW 971.65 302.55 20.38 24.38 24.48 24.28 24	Code code	Food Name	Code	Name	(grams)	(grams)	Fish	x 100	in Recipe
### Mackerel, baked or broiled ### DISSON MACKESHE, PACIFICAJACK, MAD SP, RAW 972, 53 302.55 30.77 30.6621120 20045 Mackerel, baked or broiled ## DUTTER, NFS 15050 MACKESHE, PACIFICAJACK, MAD SP, RAW 972, 53 302.55 30.76 30.77 30.6621120 20045 Mackerel, baked or broiled ## DUTTER, NFS 15050 MACKESHE, PACIFICAJACK, MAD SP, RAW 972, 53 302.55 30.77 30.6621120 20045 Mackerel, baked or broiled ## DUTTER, NFS 15050 MACKESHE, PACIFICAJACK, MAD SP, RAW 972, 53 302.55 30.77 30.6621120 20045 Mackerel, baked or broiled ## DUTTER, NFS 15050 MACKESHE, PACIFICAJACK, MAD SP, RAW 972, 53 302.55 30.79 30.6621120 20045 Mackerel, cowked, NS as to cooking method 15051 MACKESHE, PACIFICAJACK, MAD SP, RAW 972, 53 302.55 30.59 30.6621120 20045 Mackerel, baked or broiled ## DUTTER, NFS 15050 MACKESHE, SPANISH, RAW 972, 53 302.55 30.59 30.6621120 20045 Mackerel, baked or broiled ## DUTTER, NFS 15051 MACKESHE, SPANISH, RAW 972, 53 302.55 30.59 30.66211210 20045 Mackerel, baked or broiled ## DUTTER, NFS 15051 MACKESHE, SPANISH, RAW 971.63 302.55 30.59 30.66211210 20045 Mackerel, baked or broiled ## DUTTER, NFS 15051 MACKESHE, SPANISH, RAW 971.63 302.55 30.59 30.66211210 20045 Mackerel, baked or broiled ## DUTTER, NFS 15051 MACKESHE, SPANISH, RAW 971.63 302.55 30.59 30.66211210 20045 Mackerel, baked or broiled ## DUTTER, NFS 15051 MACKESHE, SPANISH, RAW 971.63 302.55 30.59 30.66211210 20045 Mackerel, sacked fried ## DUTTER, NFS 15051 MACKESHE, SPANISH, RAW 971.65 302.55 30.59 30.66211210 20045 Mackerel, sacked fried ## DUTTER, NFS 15052 MACKESHE, SPANISH, RAW 971.65 302.55 30.59 30.66211210 20045 Mackerel, sacked fried ## DUTTER, NFS 15052 MACKESHE, SPANISH, RAW 971.65 302.55 20.38 24.38 24.48 24.28 24				^.					
### ### ### ### ### ### ### ### ### ##		SPECIES=N	Mackerel (4	9) HABITAT=Marine				(continue	a)
	26121120 0			MACKEREL, PACIFIC & JACK, MXD SP, RAW					30.77
				MACKEREL, PACIFIC&JACK, MXD SP, RAW					30.76
				MACKEREL, PACIFIC&JACK, MXD SP, RAW			•		30.77
Mackerel, raw				MACKEREL, PACIFIC&JACK, MXD SP, RAW			•		30.77
Mackerel, baked or broiled 15051 MACKREEL, SPANISH, RAM 972.53 302.55 30.59 30.6121120 00145 Mackerel, baked or broiled 15051 MACKREEL, SPANISH, RAM 971.40 302.55 30.59 30.6121120 100145 Mackerel, baked or broiled MUTRE, NTS 15051 MACKREEL, SPANISH, RAM 971.40 302.55 30.58 30.6121120 203744 Mackerel, baked or broiled MUTRE, NTS 15051 MACKREEL, SPANISH, RAM 972.53 302.55 30.59 30.6121120 203744 Mackerel, baked or broiled MUTRE, NTS 15051 MACKREEL, SPANISH, RAM 972.53 302.55 30.59 30.6121140 Mackerel, baked or broiled MUTRE, NTS 15051 MACKREEL, SPANISH, RAM 971.15 302.55 30.59 30.6121140 Mackerel, sanized 15051 MACKREEL, SPANISH, RAM 971.15 302.55 30.59 30.6121140 Mackerel, sanized 15051 MACKREEL, SPANISH, RAM 971.15 302.55 30.59 30.6121140 Mackerel, sanized 15051 MACKREEL, SPANISH, RAM 971.15 302.55 30.59 30.6121140 Mackerel, sanized 15051 MACKREEL, SPANISH, RAM 971.15 302.55 30.59 30.6121140 Mackerel, sanized 15051 MACKREEL, SPANISH, RAM 971.15 302.55 30.59 30.6121140 Mackerel, sanized 15051 MACKREEL, SPANISH, RAM 971.15 302.55 30.59 30.6121140 Mackerel, sanized 15051 MACKREEL, SPANISH, RAM 100.00				MACKEREL, PACIFIC&JACK, MXD SP, RAW	1,086.90		•		24.53
Mackerel, baked or broiled W CORN OIL 15051 MACKEREL, SPANISH, RAW 972.53 30.55 30.59 30							•		33.33
### MACKEREL, PANEM 91.40 302.55 30.58 30.58 30.68 30.68 20.20 20.	26121110 0								30.59
MACKEREL, STANISH, RAM	26121120 0								30.59
MACKEREL, PARCHES baked or broiled W OLIVE OIL 15051 MACKEREL, STAINSH, RAW 971.15 302.55 30.59 30.		Mackerel, baked or broiled W/ CORN OIL	15051						30.58
Mackerel, floured or breaded, fried 15051 MacKERL, STANISH, RAW 1,086,90 302,55 24,38 24, 26,121190 Mackerel, smoked 1501 MacKERL, STANIED 100.00 100.00 99,26 99,27 92,	26121120 203649	Mackerel, baked or broiled W/ BUTTER, NFS	15051					30.59	30.59
Mackerel, floured or breaded, fried 15051 MacKERL, STANISH, RAW 1,086,90 302,55 24,38 24, 26,121190 Mackerel, smoked 1501 MacKERL, STANIED 100.00 100.00 99,26 99,27 92,	26121120 203744	Mackerel, baked or broiled W/ OLIVE OIL	15051	MACKEREL, SPANISH, RAW				30.59	30.59
Mackerel, smoked 15201 Mackerel, smoked 83110 FISH, MACKEREL, SALTED 100.07 100.00 100	26121140 0	Mackerel, floured or breaded, fried	15051	MACKEREL, SPANISH, RAW	1,086.90	302.55		24.38	24.38
SPECIES=Mullet (52) — HABITAT=Estuarine — 100.00 100.00 . 100.00 100.00 100.00 26123100 0 Mullet, floured or breaded, fried W/ VEGETABLE 15055 MULLET, STRIPED, RAW 787.05 607.80 66.39 66. 39 66. 30	26121190 0	Mackerel, smoked	15201	MACKEREL, PACIFIC & JACK, MXD SP, CKD, DRY HEAT	100.75	100.00		99.26	99.26
SPECIES=Mullet (52) — HABITAT=Estuarine — 100.00 100.00 . 100.00 100.00 100.00 26123100 0 Mullet, floured or breaded, fried W/ VEGETABLE 15055 MULLET, STRIPED, RAW 787.05 607.80 66.39 66. 39 66. 30	26121130 0	Mackerel, salted	83110	FISH.MACKEREL.SALTED	100.00	100.00		100.00	100.00
### 15055 MULLET, STRIPED, RAW 100.00	26121170 0	Mackerel, dried	83110	FISH, MACKEREL, SALTED	100.00	100.00	•	100.00	100.00
26123140 100501 Mullet, floured or breaded, fried W/ VEGETABLE 15055 MULLET, STRIPED, RAW 787.05 607.80 . 66.39 66. 26123160 0 Mullet, steamed or poached 15055 MULLET, STRIPED, RAW 100.00 100.00 100.00 100.00 100.00 100.00 100.00 100.00 100.00 100.00 100.00 100.00 100.00 100.00 100.00 100.00 100.00 100.00 100.00 Mullet, floured or breaded, fried 15055 Need gwd for 1 lb raw ylds x; recipe calls for 2 1 787.05 607.80 . 66.39 66. 26123140 100806 Mullet, floured or breaded, fried W/ CANOLA, S 15055 Need gwd for 1 lb raw ylds x; recipe calls for 2 1 787.05 607.80 . 66.39 66. 26123120 0 Mullet, beaked or broiled 15055 Need gwd for 1 lb raw ylds x; recipe calls for 2 lb 787.05 607.80 . 66.39 66. 26123110 0 Mullet, cooked, NS as to cooking method 15055 Need gwd for 1 lb raw ylds x; recipe calls for 2 lb 787.05 607.80 . 89.08 89. 26123110 0 Mussels, raw		SPECIES=N	Mullet (52)	HABITAT=Estuarine					
26123140 100501 Mullet, floured or breaded, fried W/ VEGETABLE 15055 MULLET, STRIPED, RAW 787.05 607.80 . 66.39 66. 26123160 0 Mullet, steamed or poached 15055 MULLET, STRIPED, RAW 100.00 100.00 100.00 100.00 100.00 100.00 100.00 100.00 100.00 100.00 100.00 100.00 100.00 100.00 100.00 100.00 100.00 100.00 100.00 Mullet, floured or breaded, fried 15055 Need gwd for 1 lb raw ylds x; recipe calls for 2 1 787.05 607.80 . 66.39 66. 26123140 100806 Mullet, floured or breaded, fried W/ CANOLA, S 15055 Need gwd for 1 lb raw ylds x; recipe calls for 2 1 787.05 607.80 . 66.39 66. 26123120 0 Mullet, beaked or broiled 15055 Need gwd for 1 lb raw ylds x; recipe calls for 2 lb 787.05 607.80 . 66.39 66. 26123110 0 Mullet, cooked, NS as to cooking method 15055 Need gwd for 1 lb raw ylds x; recipe calls for 2 lb 787.05 607.80 . 89.08 89. 26123110 0 Mussels, raw	26123100 0	Mullet, raw	15055	MULLET, STRIPED, RAW	100.00	100.00		100.00	100.00
Need gwd for 1 lb raw ylds x; recipe calls for 2 l 787.05 607.80 . 66.39 66.	26123140 100501	Mullet, floured or breaded, fried W/ VEGETABI OIL, NFS (INCLUDE OIL, NFS)		·			•	66.39	66.39
Need gwd for 1 lb raw ylds x; recipe calls for 2 l 787.05 607.80 . 66.39 66.	26123160 0	Mullet, steamed or poached	15055	MULLET, STRIPED, RAW	100.00	100.00		100.00	100.00
Need gwd for 1 lb raw ylds x; recipe calls for 2 l 787.05 607.80 . 66.39 66.	26123140 0	Mullet, floured or breaded, fried	15055	Need gwd for 1 lb raw ylds x; recipe calls for 2 l	787.05	607.80		66.39	66.39
26123120 0 Mullet, baked or broiled 15055 Need gwd for 1 lb raw ylds;recipe calls for 21bs 672.50 607.80 . 89.08 89. 826123110 0 Mullet, cooked, NS as to cooking method 15055 Need gwd for 1 lb.raw ylds x;recipe calls for 2 lb 787.05 607.80 . 66.39 66. 89.08 89. 89. 89.08 89. 89. 89. 89. 89. 89. 89. 89. 89. 89	26123140 100806	Mullet, floured or breaded, fried W/ CANOLA,	S 15055	Need gwd for 1 lb raw ylds x; recipe calls for 2 l	787.05	607.80	•	66.39	66.39
26313100 0 Mussels, raw 15164 MUSSEL, BLUE, RAW 100.00 100.00 . 100.00 100.00 26313110 0 Mussels, cooked, NS as to cooking method 15164 MUSSEL, BLUE, RAW 484.80 453.60 . 92.33 92. 26313110 100863 Mussels, cooked, NS as to cooking method W/ CA 15164 MUSSEL, BLUE, RAW 483.85 453.60 . 92.27 92. NOLA OIL	26123120 0	Mullet, baked or broiled	15055	Need gwd for 1 lb raw vlds :recipe calls for 2lbs	672 50	607 80		89 08	89.08
26313110 0 Mussels, raw 100.00	26123110 0	Mullet, cooked, NS as to cooking method	15055			607.80		66.39	66.39
26313110 0 Mussels, cooked, NS as to cooking method 15164 MUSSEL, BLUE, RAW 484.80 453.60 . 92.33 92. 26313110 100863 Mussels, cooked, NS as to cooking method W/ CA 15164 MUSSEL, BLUE, RAW 483.85 453.60 . 92.27 92. 26313110 203495 Mussels, cooked, NS as to cooking method W/ BU 15164 MUSSEL, BLUE, RAW 484.98 453.60 . 92.29 92. 26313110 0 Mussels, steamed or poached 15164 MUSSEL, BLUE, RAW 100.84 100.00 . 98.34 98. 27150330 0 Mussels with tomato-based sauce (mixture) 15164 MUSSEL, BLUE, RAW 125.00 100.00 . 79.36 79. 27350110 0 Bouillabaisse 15164 MUSSEL, BLUE, RAW 4,392.60 226.80 . 5.19 5.		SPECIES=N	Mussels (53) HABITAT=Marine					
26313110 0 Mussels, cooked, NS as to cooking method 15164 MUSSEL, BLUE, RAW 484.80 453.60 . 92.33 92. 26313110 100863 Mussels, cooked, NS as to cooking method W/ CA 15164 MUSSEL, BLUE, RAW 483.85 453.60 . 92.27 92. 26313110 203495 Mussels, cooked, NS as to cooking method W/ BU 15164 MUSSEL, BLUE, RAW 484.98 453.60 . 92.29 92. 26313110 0 Mussels, steamed or poached 15164 MUSSEL, BLUE, RAW 100.84 100.00 . 98.34 98. 27150330 0 Mussels with tomato-based sauce (mixture) 15164 MUSSEL, BLUE, RAW 125.00 100.00 . 79.36 79. 27350110 0 Bouillabaisse 15164 MUSSEL, BLUE, RAW 4,392.60 226.80 . 5.19 5.	26313100 0	Museale raw	15164	MISSET BITTE DAM	100 00	100 00		100 00	100.00
26313110 100863 Mussels, cooked, NS as to cooking method W/ CA 15164 MUSSEL, BLUE, RAW 483.85 453.60 . 92.27 92. 26313110 203495 Mussels, cooked, NS as to cooking method W/ BU 15164 MUSSEL, BLUE, RAW 484.98 453.60 . 92.29 92. TTER, NFS 26313160 0 Mussels, steamed or poached 15164 MUSSEL, BLUE, RAW 100.00 . 98.34 98. 27150330 0 Mussels with tomato-based sauce (mixture) 15164 MUSSEL, BLUE, RAW 125.00 100.00 . 79.36 79. 27350110 0 Bouillabaisse 15164 MUSSEL, BLUE, RAW 4,392.60 226.80 . 5.19 5.									92.33
NOLA OIL 26313110 203495 Mussels, cooked, NS as to cooking method W/ BU 15164 MUSSEL, BLUE, RAW TTER, NFS 26313160 0 Mussels, steamed or poached 15164 MUSSEL, BLUE, RAW 100.00 . 98.34 98. 27150330 0 Mussels with tomato-based sauce (mixture) 15164 MUSSEL, BLUE, RAW 125.00 100.00 . 79.36 79. 27350110 0 Bouillabaisse 15164 MUSSEL, BLUE, RAW 4,392.60 226.80 . 5.19 5.									
TTER, NFS 26313160 0 Mussels, steamed or poached 15164 MUSSEL, BLUE, RAW 100.00 . 98.34 98. 27150330 0 Mussels with tomato-based sauce (mixture) 15164 MUSSEL, BLUE, RAW 125.00 100.00 . 79.36 79. 27350110 0 Bouillabaisse 15164 MUSSEL, BLUE, RAW 4,392.60 226.80 . 5.19 5.	20313110 100863		-N 10104	MUSSEL, BLUE, RAW	403.83	433.00	•	34.41	34.41
27150330 0 Mussels with tomato-based sauce (mixture) 15164 MUSSEL, BLUE, RAW 125.00 100.00 . 79.36 79. 27350110 0 Bouillabaisse 15164 MUSSEL, BLUE, RAW 4,392.60 226.80 . 5.19 5. SPECIES=Ocean Perch (54) HABITAT=Marine	26313110 203495		BU 15164	MUSSEL, BLUE, RAW	484.98	453.60		92.29	92.29
27350110 0 Bouillabaisse 15164 MUSSEL,BLUE,RAW 4,392.60 226.80 . 5.19 5.	26313160 0			MUSSEL, BLUE, RAW	100.84	100.00		98.34	98.34
27350110 0 Bouillabaisse 15164 MUSSEL,BLUE,RAW 4,392.60 226.80 . 5.19 5.	27150330 0	Mussels with tomato-based sauce (mixture)	15164				•	79.36	79.36
	27350110 0				4,392.60	226.80			5.19
26125100 0 Ocean perch, raw 15057 OCEAN PERCH,ATLANTIC,RAW 100.00 100.00 . 100.00 100.		SPECIES=C	Ocean Perch	(54) HABITAT=Marine					
	26125100 0	Ocean perch, raw	15057	OCEAN PERCH, ATLANTIC, RAW	100.00	100.00		100.00	100.00

28355310 0 28355310 10015 28355310 20164 28355310 20297	Oyster stew W/ SKIM MILK Oyster stew W/ SKIM MILK Oyster stew W/ WHOLE MILK Oyster stew W/ WHOLE MILK AND W/ MARGARINE, I	15167 NF 15167	OYSTER, EASTERN, WILD, RAW OYSTER, EASTERN, WILD, RAW	1,538.01 1,538.51		•	32.22 32.23	32.22 32.23
28355310 0 28355310 10015 28355310 20164 28355310 20297	7 Oyster stew W/ WHOLE MILK 9 Oyster stew W/ WHOLE MILK AND W/ MARGARINE 1	15167 NF 15167						
28355310 0 28355310 10015 28355310 20164	7 Oyster stew W/ WHOLE MILK	15167	OYSTER EASTERN WILD PAW	1 538 01	496 00		32 22	32 22
28355310 U 28355310 10015		T O T O /	OIDIEN, ERGIERN, WIED, RAW	1,042.01	420.00		JZ.10	J4.10
	2 Ovster stew W/ SKIM MILK	15167	OYSTER, EASTERN, WILD, RAW	1,542.01	496.00		32.18	32.24
00055010	TTER, NFS	15167	OYSTER, EASTERN, WILD, RAW	1,538.01	496.00		32.24	32.24
	h, pork, and/or poultry, tomatoes, okra) W/ 1							
27464000 10041	4 Gumbo, no rice (New Orleans type with shellf		OYSTER, EASTERN, WILD, RAW	3,550.01	186.00		5.31	5.31
	h, pork, and/or poultry, tomatoes, okra)							
27464000 0	Gumbo, no rice (New Orleans type with shellf:	is 15167	OYSTER, EASTERN, WILD, RAW	3,548.33	186.00		5.31	5.31
27450250 0	Oysters Rockefeller		OYSTER, EASTERN, WILD, RAW	786.68			42.14	42.14
)							
	sh, pork, and/or poultry, tomatoes, okra, ric			•				
27363000 0	Gumbo with rice (New Orleans type with shell:	fi 15167	OYSTER, EASTERN, WILD, RAW	3,864.33	186.00		4.84	4.84
27350200 0	Oyster pie	15167	OYSTER, EASTERN, WILD, RAW	830.84	200.00		22.33	22.33
27250220 0	Oyster fritter	15167	OYSTER, EASTERN, WILD, RAW	783.90	400.00		39.83	39.83
26315190 0	Oysters, battered, fried Oysters, smoked Oyster fritter Oyster pie	15167 15167 15167	OYSTER, EASTERN, WILD, RAW	100.84	100.00		98.65	98.65
26315150 0	Oysters, battered, fried	15167	OYSTER, EASTERN, WILD, RAW	902.90	680.40		65.85	65.85
6315140 0	Oysters, baked or broiled Oysters, steamed Oysters, floured or breaded, fried Oysters, battered, fried	15167	OYSTER, EASTERN, WILD, RAW	1,086.45	907.20		73.75	73.75
26315130 0	Oysters, steamed	15167	OYSTER, EASTERN, WILD, RAW	100.84	100.00		98.96	98.96
6315120 0	Oysters, baked or broiled	15167	OYSTER, EASTERN, WILD, RAW	242.40	226.80		93.56	93.56
26315110 0	Oysters, cooked, NS as to cooking method	15167	OYSTER, EASTERN, WILD, RAW	589.20	504.00		82.37	82.37
26315100 0		15167	OYSTER, EASTERN, WILD, RAW	100.00	100.00		100.00	100.00
			m.biimi bocatine					
	SPECIES=	Ovster (59)	HABITAT=Estuarine					
26205180 0	Octopus, dried, boiled	15230	OCTOPUS, COMMON, CKD, MOIST HEAT	100.30	100.00	·	99.70	99.70
. 101000 0	pulpo)	20 10100				•	10.70	13.70
7451060 0	Octopus salad, Puerto Rican style (Ensalada		OCTOPUS, COMMON, RAW	516.30	226.80			43.76
6205190 0		15166	OCTOPUS, COMMON, RAW	100.00	100.00			100.00
26205170 0		15166	OCTOPUS, COMMON, RAW	100.30	100.00		98.86	98.86
26205160 0		15166	OCTOPUS, COMMON, RAW	100.84	100.00		98.34	98.34
6205110 0	Octopus, cooked, NS as to cooking method	15166	OCTOPUS, COMMON, RAW	1,086.45	907.20		76.44	76.44
	SPECIES=0	Octopus (55) HABITAT=Marine					
26125150 0 26125160 0	Ocean perch, battered, fried Ocean perch, steamed or poached	15057	OCEAN PERCH, ATLANTIC, RAW OCEAN PERCH, ATLANTIC, RAW	133.00 100.00	100.00		67.54 100.00	67.54 100.00
6125150 0	TABLE OIL, NFS (INCLUDE OIL, NFS)	15057	OCEAN DEDOU AMIANMIC PAG	122 00	100 00		67 54	67 54
26125140 10097	5 Ocean perch, floured or breaded, fried W/ VE	GE 15057	OCEAN PERCH, ATLANTIC, RAW	1,086.45	907.20	•	73.87	73.87
6125140 0			OCEAN PERCH, ATLANTIC, RAW	1,086.45	907.20	•	73.87	73.87
6125130 0	Ocean perch, breaded or battered, baked Ocean perch, floured or breaded, fried	15057	OCEAN PERCH, ATLANTIC, RAW	1,128.75		•	77.54	77.54
	1 Ocean perch, baked or broiled W/ OLIVE OIL		OCEAN PERCH ATLANTIC, RAW		907.20	•		
6125120 20200	NSTICK SPRAY (INCLUDE PAM)	15057	OCEAN DEDCU AMIANMIC DAM	970.70	907 20		92.76	92.76
26125120 20233	4 Ocean perch, baked or broiled W/O FAT OR W/ I	NO 15057	OCEAN PERCH, ATLANTIC, RAW	943.70	907.20	•	96.10	96.10
	O Ocean perch, baked or broiled W/ BUTTER, NFS		OCEAN PERCH, ATLANTIC, RAW	972.08		•	92.74	92.74
							,	,
			(54) HADTMAM-Mouring	·			/	
Code code	Food Name	Code	Name	(grams)	(grams)	Fish	x 100	in Recip
Food Mod		Ingredient		Weight	Weight	용	C_PRATIO	Fish
				Recipe	Fish	USDA		Prepared
						OPP/		% of
.0123120 0	ocean perch, baked of broffed	13037	OCEAN PERCH, ATLANTIC, RAW	9/1.90	907.20	•	92.73	92.75
6125110 0 6125120 0	Ocean perch, baked or broiled			971.90	907.20	•	92.75	92.75
	Ocean perch, cooked, NS as to cooking method	15057	OCEAN PERCH, ATLANTIC, RAW	971.90	907.20		92.75	92.75

Food Code	Mod code	Food Name	gredient Code	Ingredient Name		Recipe Weight (grams)	Fish Weight (grams)	USDA % Fish	C_PRATIO x 100	Prepared Fish in Recipe
		SPECIES=Oy	ster (59)		HABITAT=Estuarine				- (continue	i)
		S								
58128210	0		15167	OYSTER, EASTERN, WII	LD,RAW	969.73	248.00		25.57	25.57
		Egg omelet or scrambled egg, with fish W/ OYST		(26315120) OYSTER,		84.58	11.23		13.21	13.21
		ERS								
26315180		-2	15170	OYSTER, EASTERN, CNI		100.00	100.00	•	100.00	100.00
27150200	0	Oyster sauce (white sauce-based)	15170	OYSTER, EASTERN, CNI)	501.80	248.00	•	49.42	49.42
		SPECIES=Pe	rch (60)		- HABITAT=50% Freshwater, 50% Estu	arine				
26127140	0 0	Perch, floured or breaded, fried	15060	Need gram wt.descr	for 1 lb raw ylds; recipe cal	732.65	553.40	_	63.34	63.34
		Perch, floured or breaded, fried W/ VEGETABLE			for 1 lb raw ylds; recipe cal	732.65	553.40		63.34	63.34
		OIL, NFS (INCLUDE OIL, NFS)								
26127140	100829	Perch, floured or breaded, fried W/ CORN OIL (INCLUDE MAZOLA OIL, NFS; MAZOLA CORN OIL)	15060	Need gram wt.descr	for 1 lb raw ylds; recipe cal	732.65	553.40	•	63.34	63.34
		Perch, floured or breaded, fried W/ OLIVE OIL			for 1 lb raw ylds; recipe cal	732.65	553.40		63.34	63.34
		Perch, floured or breaded, fried W/ CANOLA OIL			for 1 lb raw ylds; recipe cal	732.65	553.40		63.34	63.34
26127110		Perch, cooked, NS as to cooking method	15060		for 1 lb raw ylds; recipe call	732.65	553.40		63.34	63.34
26127120		Perch, baked or broiled	15060	PERCH, MXD SP, RAW		971.90	907.20	•	92.75	92.75
26127120	200860	Perch, baked or broiled W/ VEGETABLE OIL, NFS (INCLUDE OIL, NFS)	15060	PERCH, MXD SP, RAW		970.95	907.20	•	92.72	92.72
26127120	201707	Perch, baked or broiled W/ CORN OIL (INCLUDE M AZOLA CORN OIL; MAZOLA OIL, NFS)	15060	PERCH, MXD SP, RAW		970.95	907.20	•	92.72	92.72
26127120	203094	Perch, baked or broiled W/ OLIVE OIL	15060	PERCH, MXD SP, RAW		970.70	907.20		92.75	92.75
26127120	203332	Perch, baked or broiled W/O FAT	15060	PERCH, MXD SP, RAW		943.70	907.20		96.09	96.09
26127120	203610	Perch, baked or broiled W/ BUTTER, NFS	15060	PERCH, MXD SP, RAW		972.08	907.20		92.73	92.73
26127130		Perch, breaded or battered, baked	15060	PERCH, MXD SP, RAW		1,128.75	907.20		77.53	77.53
26127130	100568	Perch, breaded or battered, baked W/ VEGETABLE OIL, NFS (INCLUDE OIL, NFS)	15060	PERCH, MXD SP, RAW		1,127.33	907.20	•	77.46	77.46
26127130	203003	Perch, breaded or battered, baked W/O FAT	15060	PERCH, MXD SP, RAW		1,086.45	907.20	_	81.24	81.24
26127150		Perch, battered, fried	15060	PERCH, MXD SP, RAW		133.00	100.00	-	69.90	69.90
		Perch, battered, fried W/ CANOLA OIL	15060	PERCH, MXD SP, RAW		133.00	100.00		69.90	69.90
		Perch, battered, fried W/ SOYBEAN OIL (INCLUDE WESSON SOYBEAN OIL)	15060	PERCH, MXD SP, RAW		133.00	100.00	•	69.90	69.90
26127160	0	Perch, steamed or poached	15060	PERCH, MXD SP, RAW		100.00	100.00	_	100.00	100.00
27350030		Seafood stew with potatoes and vegetables (excluding carrots, broccoli, and dark-green leafy	15060	PERCH, MXD SP, RAW		1,389.75	113.40		8.33	8.33
27350310	0), tomato-base sauce Seafood stew with potatoes and vegetables (inc luding carrots, broccoli, and/or dark-green le afy), tomato-base sauce		PERCH, MXD SP, RAW		1,370.35	113.40	-	8.44	8.44
		SPECIES=Pi	ke (63) -		- HABITAT=Freshwater					
26129110	0	Pike, cooked, NS as to cooking method	15062	PIKE, NORTHERN, RAW		1,086.45	907.20		73.86	73.86
26129120	0	Pike, baked or broiled	15062	PIKE, NORTHERN, RAW		971.90	907.20	•	92.75	92.75
Food Code		In Food Name	gredient Code	Ingredient Name		Recipe Weight (grams)	Fish Weight (grams)	OPP/ USDA % Fish	C_PRATIO x 100	% of Prepared Fish in Recipe
					-					

	SPECIE	S=Pike (63) -	HABITAT=Freshwater				- (continue	d)
26129120 20117	<pre>2 Pike, baked or broiled W/ VEGETABLE OIL, N INCLUDE OIL, NFS)</pre>	FS (15062	PIKE, NORTHERN, RAW	970.95	907.20	•	92.72	92.72
26129140 0	Pike, floured or breaded, fried	15062	PIKE, NORTHERN, RAW	1,086.45	907.20		73.86	73.86
26129150 0	Pike, battered, fried	15062	PIKE, NORTHERN, RAW	133.00	100.00		67.52	67.52
26129160 0	Pike, steamed or poached	15062	PIKE, NORTHERN, RAW	100.00	100.00		100.00	100.00
27250060 0	Gefilte fish	15062	PIKE, NORTHERN, RAW		2,268.00		36.81	36.81
	SPECIE	S=Pollock (64)) HABITAT=Marine					
26100240 0	Fish stick, patty, or fillet, NS as to typ	e, f 15065	POLLOCK, ATLANTIC, RAW	1,086.45	907.20		73.88	73.88
06100040 10110	loured or breaded, fried			1 000 45	000.00		TO 00	TO 00
26100240 10113	<pre>0 Fish stick, patty, or fillet, NS as to typ loured or breaded, fried W/ VEGETABLE OIL, (INCLUDE OIL, NFS)</pre>		POLLOCK, ATLANTIC, RAW	1,086.45	907.20	•	73.88	73.88
26100250 0	Fish stick, patty, or fillet, NS as to typ attered, fried	e, b 15065	POLLOCK, ATLANTIC, RAW	133.00	100.00	-	67.56	67.56
27250500 0	Kamaboko (Japanese fish cake)	15065	POLLOCK, ATLANTIC, RAW	148.00	100.00		67.57	67.57
27250510 0	Fish cake (Kamaboko) tempura	15065	POLLOCK, ATLANTIC, RAW	752.34	453.60		56.50	56.50
27250520 0	Seafood restructured	15065	POLLOCK, ATLANTIC, RAW	148.00	100.00	•	67.57	67.57
28150050 0	Fish parmesan (frozen meal)	15065	POLLOCK, ATLANTIC, RAW	1,687.93	680.40		39.18	39.18
28150410 0	Fish and chips with vegetable, potatoes, t		POLLOCK, ATLANTIC, RAW	255.80	100.00	•	37.09	37.09
20130410 0	oes (frozen meal)	Omac 13063	POLLOCK, ATLANTIC, RAW	233.00	100.00	•	37.09	37.09
28152030 0	Seafood newburg with rice, vegetable (froz eal)	en m 15065N	(27250500) POLLOCK, ATLANTIC, RAW	296.68	24.08	•	8.12	8.12
58149210 0	Somen salad	15065N	(27250500) POLLOCK, ATLANTIC, RAW	422.05	47.30		11.21	11.21
27450130 0	Crab salad made with imitation crab	15065N	(27250520) POLLOCK, ATLANTIC, RAW	357.05	153.24		42.92	42.92
27450130 10055	1 Crab salad made with imitation crab W/ REA YONNAISE	L MA 15065N	(27250520) POLLOCK, ATLANTIC, RAW	353.30	153.24	-	43.37	43.37
27450130 20245	3 Crab salad made with imitation crab W/ FAT E MAYONNAISE-TYPE SALAD DRESSING (INCLUDE T FREE NONFAT MAYONNAISE DRESSING; KRAFT M LE WHIP FREE NONFAT DRESSING)	KRAF	(27250520) POLLOCK, ATLANTIC, RAW	362.30	153.24	٠	42.30	42.30
27450130 20319	1 Crab salad made with imitation crab W/ LOW ORIE OR DIET MAYONNAISE	CAL 15065N	(27250520) POLLOCK, ATLANTIC, RAW	360.80	153.24	٠	42.47	42.47
27550000 10034	4 Fish sandwich, on bun, with spread W/ REST URED SEAFOOD	RUCT 15065N	(27250520) POLLOCK, ATLANTIC, RAW	148.60	38.92	ē	23.98	23.98
58111200 0	Puffs, fried, crab meat and cream cheese f	ille 15065N	(27250520) POLLOCK, ATLANTIC, RAW	892.90	110.68	•	10.44	10.44
58148140 20303	Macaroni salad with crab meat W/ IMITATION B	CRA 15065N	(27250520) POLLOCK, ATLANTIC, RAW	744.88	63.85		8.57	8.57
58148550 20316	5 Pasta salad with meat (macaroni or noodles getables, meat, dressing) W/ RESTRUCTURED OOD (INCLUDE IMITATION CRAB MEAT) AND W/ L ALORIE OR DIET MAYONNAISE (INCLUDE LOWFAT NNAISE)	SEAF OW C	(27250520) POLLOCK, ATLANTIC, RAW	959.03	99.04	٠	10.33	10.33
Food Mod Code code	Food Name	Ingredient Code	Ingredient Name	Recipe Weight (grams)	Fish Weight (grams)	OPP/ USDA % Fish	C_PRATIO x 100	% of Prepared Fish in Recipe
	SPECIE.	======================================						
		-						
26131110 0	Pompano, cooked, NS as to cooking method	15068	Need grm wt.descr for 1 lb raw ylds; recipe cal	1 672.50	607.80	•	89.26	89.26

26133160 0 27450750 100467	Porgy, steamed or poached Fish and vegetables (excluding carrots, broccoli, and dark-green leafy (no potatoes)), soy-lased sauce (mixture) W/ PORGY (INCLUDE SNAPPER))	SCUP,RAW (26133100) SCUP,RAW	100.00 1,431.75	100.00 907.20		100.00 63.64	100.00 63.64
	SPECIES=Po	orgy (66)	HABITAT=Marine				- (continue	d)
Food Mod Code code	Food Name	ngredient Code	Ingredient Name	Recipe Weight (grams)	Fish Weight (grams)	OPP/ USDA % Fish	C_PRATIO x 100	% of Prepared Fish in Recipe
26133150 101117	Porgy, battered, fried W/ CANOLA OIL	15090	SCUP, RAW	91.00	58.00	-	52.59	52.59
26133150 0	Porgy, battered, fried	15090	SCUP, RAW	91.00	58.00		52.59	52.59
26133110 0	Porgy, cooked, NS as to cooking method	15090	SCUP, RAW	705.45	526.20		61.91	61.91
26133100 0	Porgy, raw	15090	SCUP, RAW	100.00	100.00	•	100.00	100.00
20100100 200001	L	1000	weed gim we descritor i in raw gras. , recipe carrs	101.20	J20.20	•	01.74	01.74
	Porgy, breaded or battered, baked W/ CORN OIL		Need grm wt.descr.for 1 lb.raw ylds;recipe calls	787.20	526.20	•	61.74	61.74
	Porgy, breaded or battered, baked W/ CORN OIL		Need grm wt.descr.for 1 lb.raw ylds; recipe calls	790.05	526.20	•	62.06	62.06
26133130 0	L Porgy, breaded or battered, baked	15090	Need grm wt.descr.for 1 lb.raw ylds;recipe calls	790.05	526.20	-	62.06	62.06
	YBEAN AND SUNFLOWER OIL Porgy, floured or breaded, fried W/ SOYBEAN O:		Need grm wt.descr.for 1 lb raw ylds;recipe calls	705.45	526.20		61.91	61.91
	OIL, NFS (INCLUDE OIL, NFS) Porgy, floured or breaded, fried W/ CANOLA, SO		Need grm wt.descr.for 1 lb raw ylds; recipe calls	705.45	526.20	_	61.91	61.91
	Porgy, floured or breaded, fried W/ VEGETABLE		Need grm wt.descr.for 1 lb raw ylds; recipe calls	705.45	526.20		61.91	61.91
26133140 0	Porgy, floured or breaded, fried	15090	Need grm wt.descr.for 1 lb raw ylds; recipe calls	705.45	526.20		61.91	61.91
	Forgy, baked or broiled W/O FAT OR W/ NONSTICE SPRAY (INCLUDE PAM) Porgy, baked or broiled W/ BUTTER, NFS	15090	Need grm wt.descr.for 1 lb raw ylds;recipe calls Need grm wt.descr.for 1 lb raw ylds;recipe calls	591.08	526.20	•	93.53 87.32	93.53 87.32
	IL) Porgy, baked or broiled W/ OLIVE OIL Porgy, baked or broiled W/O FAT OR W/ NONSTICE	15090	Need grm wt.descr.for 1 lb raw ylds;recipe calls Need grm wt.descr.for 1 lb raw ylds;recipe calls	589.70 562.70	526.20 526.20		87.15 93.53	87.15 93.53
26133120 200192	(INCLUDE OIL, NFS) 2 Porgy, baked or broiled W/ CORN OIL (INCLUDE NAZOLA CORN OIL; MAZOLA OIL, NFS; WESSON CORN O		Need grm wt.descr.for 1 lb raw ylds;recipe calls	589.95	526.20		87.10	87.10
26133120 0 26133120 100976	Porgy, baked or broiled 5 Porgy, baked or broiled W/ VEGETABLE OIL, NFS (INCLUDE OIL, NFS)	15090 15090	Need grm wt.descr.for 1 lb raw ylds;recipe calls Need grm wt.descr.for 1 lb raw ylds;recipe calls	590.90 589.95	526.20 526.20		87.35 87.10	87.35 87.10
	SPECIES=Po	orgy (66)	HABITAT=Marine					
27350110 0	Bouillabaisse	15068	, ,	4,392.60	453.60	-	10.68	10.68
26131190 0	Pompano, smoked	15068	POMPANO, FLORIDA, RAW	100.67	100.00		99.22	99.22
26131160 0	Pompano, steamed or poached	15068	POMPANO, FLORIDA, RAW	100.00	100.00		100.00	100.00
26131150 0	Pompano, battered, fried	15068	POMPANO, FLORIDA, RAW	133.00	100.00		67.93	67.93
26131100 0	SSON CORN OIL) Pompano, raw	15068	POMPANO, FLORIDA, RAW	100.00	100.00	_	100.00	100.00
26131140 100951	Pompano, floured or breaded, fried W/ CORN OIL (INCLUDE MAZOLA CORN OIL; MAZOLA OIL, NFS; WE	15068	Need grm wt.descr.for 1 lb raw ylds; recipe calls	787.05	607.80	•	66.67	66.67
26131140 0	S (INCLUDE OIL, NFS) Pompano, floured or breaded, fried	15068	Need grm wt.descr.for 1 lb raw ylds; recipe calls	787.05	607.80	-	66.67	66.67
26131120 203073	OIL) Pompano, baked or broiled W/ VEGETABLE OIL, NI	7 15068	Need grm wt.descr.for 1 lb raw ylds;recipe calls	671.55	607.80	-	89.07	89.07
26131120 202612	Pompano, baked or broiled W/ CORN OIL (INCLUDE MAZOLA CORN OIL; MAZOLA OIL, NFS; WESSON CORN	15068	Need grm wt.descr.for 1 lb raw ylds; recipe calls	671.55	607.80	•	89.07	89.07
	Pompano, baked or broiled W/ BUTTER, NFS	15068	Need grm wt.descr.for 1 lb raw ylds; recipe calls	672.68	607.80	•	89.23	89.23 89.07
								00 00

	SPECIES=R	ay (69)	HABITAT=Marine					
26135140 0	4.	15095	Need gwd for 1 lb raw yields x; recipe calls for 2			•	66.54	66.54
26135110 0		15095	Ray, raw	976.60	911.90 911.90	•	92.52	92.52 92.52
26135120 0 26135160 0		15095 15095	Ray, raw	976.60 100.00				100.00
26135160 0	Ray, steamed or poached	15095	Ray, raw	100.00	100.00	•	100.00	100.00
	SPECIES=R	ockfish (7	2) HABITAT=Estuarine					
26100100 0	Fish, NS as to type, raw	15070	ROCKFISH, PACIFIC, MXD SP, RAW	100.00	7.10		7.10	7.10
26100130 0	Fish, NS as to type, breaded or battered, bak		ROCKFISH, PACIFIC, MXD SP, RAW	1,171.58	64.40		5.29	5.29
20100100 0	d	0 10070	noon for first to find of firm	1,1,1,00	01.10		0.23	0.23
26100140 0	Fish, NS as to type, floured or breaded, frie	d 15070	ROCKFISH, PACIFIC, MXD SP, RAW	1,086.45	64.40		5.27	5.27
26100140 100854	Fish, NS as to type, floured or breaded, frie	d 15070	ROCKFISH, PACIFIC, MXD SP, RAW	1,086.45	64.40		5.27	5.27
	W/ SOYBEAN OIL							
26100150 0	Fish, NS as to type, battered, fried	15070	ROCKFISH, PACIFIC, MXD SP, RAW	133.00	7.10		4.81	4.81
26100140 100258	Fish, NS as to type, floured or breaded, frie	d 15070	rockfish, pacific, mixed species, raw	1,086.45	64.40		5.27	5.27
	W/ VEGETABLE OIL, NFS (INCLUDE OIL, NFS)							
28150610 0	Fish, batter-dipped or fish cake, with vegeta	b 15070N	(26100150) ROCKFISH, PACIFIC, MXD SP, RAW	224.80	6.48		2.60	2.60
	le, potatoes (frozen meal)							
26100110 0	Fish, NS as to type, cooked, NS as to cooking	15071	ROCKFISH, PACIFIC, MXD SP, CKD, DRY HEAT	100.84	7.10	•	7.04	7.04
0.01.001.00	method	1 5 0 7 1	DOCKETCH DACTETC MAD OD OND DDA HEAR	072 00	64.40	_	6.63	6.63
26100120 0	Fish, NS as to type, baked or broiled Fish, NS as to type, baked or broiled W/ BUTT		ROCKFISH, PACIFIC, MXD SP, CKD, DRY HEAT ROCKFISH, PACIFIC, MXD SP, CKD, DRY HEAT	972.08 972.08	64.40	•	6.63	6.63
20100120 200204	R, NFS	E 130/1	ROCKFISH, PACIFIC, MAD SP, CRD, DRI HEAT	972.00	04.40	•	0.03	0.03
26100120 200968	Fish, NS as to type, baked or broiled W/ VEGE	т 15071	Rockfish, Pacific, mixed species, cooked, dry heat	970.95	64.40		6.63	6.63
20100120 200300	ABLE OIL, NFS (INCLUDE OIL, NFS)	1 100/1	nooniion, raciiio, minca opecioo, coonca, ai, noac	3,0.30	01.10	-	0.00	0.00
26100120 200986	Fish, NS as to type, baked or broiled W/ CORN OIL (INCLUDE MAZOLA CORN OIL; MAZOLA OIL, NFS)		Rockfish, Pacific, mixed species, cooked, dry heat	970.95	64.40		6.63	6.63
		oe (73)	HABITAT=Marine					
26207110 0	Roe, shad, cooked	15072	ROE, MXD SP, RAW	745.10	680.40	•	90.77	90.77
	Roe, herring	15072	ROE, MXD SP, RAW	100.00		•		100.00
26212100 0	Roe, sea urchin	42026	SEA URCHIN, ROE	100.00	100.00	•	100.00	100.00
						OPP/		% of
				Recipe	Fish			Prepared
Food Mod			Ingredient	Weight	Weight	8		
Code code	Food Name	Code	Name	(grams)	(grams)	Fish	x 100	in Recipe
	· 							
	SPECIES=S	almon (75)	HABITAT=0.06% Freshwater, 3.029	Estuarine	, 96.92% M	ari		
26100190 0		15077P	SALMON, CHINOOK, SMOKED	99.90	74.90		74.97	73.55
26137190 0		15077P	SALMON, CHINOOK, SMOKED	100.00	100.00		100.00	98.10
26137180 0		15080P	SALMON, CHUM, CND, DRND W/BONE	100.00	5.00		5.00	4.95
27250070 100501	Salmon cake or patty Salmon cake or patty W/ CANOLA OIL	120805	SALMON, CHUM, CND, DRND, W/BONE	957.85	453.60		43.27	46.84
2/2500/0 100581	Salmon cake or patty W/ CANOLA OIL	120805	SALMON, CHUM, CND, DRND W/BONE	957.85	453.60		43.27	46.84
27250070 100601	2 2	15080P	SALMON, CHUM, CND, DRND, W/BONE	957.85	453.60		43.27	46.84
21230010 100813	Salmon cake or patty W/ VEGETABLE OIL, NFS (I CLUDE OIL, NFS)	N TOURUP	SALMON, CHUM, CND, DRND W/BONE	957.85	453.60	98.90	43.27	46.84
27250070 100890	Salmon cake or patty W/ CANOLA, SOYBEAN, AND	S 15080P	SALMON, CHUM, CND, DRND W/BONE	957.85	453.60	98.90	43.27	46.84

	UNFLOWER OIL							
27250070 10105	8 Salmon cake or patty W/ SOYBEAN OIL (INCLUDE W ESSON SOYBEAN OIL)	15080P	SALMON, CHUM, CND, DRND W/BONE	957.85	453.60	98.90	43.27	46.84
27450030 0		15080P	SALMON, CHUM, CND, DRND W/BONE	927.60	33.60	98.90	3.62	3.58
27450030 10033	5 Salmon salad W/O EGGS AND W/ FAT FREE MAYONNAI	15080P	SALMON, CHUM, CND, DRND W/BONE	795.60	33.60	98.90	4.22	4.18
	SE-TYPE SALAD DRESSING (INCLUDE KRAFT FREE NON FAT MAYONNAISE DRESSING: KRAFT MIRACLE WHIP FR EE NONFAT DRESSING)							
27450030 10085	9 Salmon salad W/ REDUCED CALORIE CREAMY DRESSIN G, MADE WITH SOUR CREAM AND/OR BUTTERMILK AND OIL	15080P	SALMON, CHUM, CND, DRND W/BONE	940.10	33.60	98.90	3.57	3.53
27450030 20139	5 Salmon salad W/ ITALIAN DRESSING (INCLUDE OIL AND VINEGAR)	15080P	SALMON, CHUM, CND, DRND W/BONE	935.10	33.60	98.90	3.59	3.55
27450030 20226	7 Salmon salad W/ REDUCED CALORIE OR DIET, CHOLE STEROL-FREE MAYONNAISE (INCLUDE KRAFT LIGHT)	15080P	SALMON, CHUM, CND, DRND W/BONE	933.10	33.60	98.90	3.60	3.56
27450030 20296	2 Salmon salad W/ MAYONNAISE-TYPE SALAD DRESSING (INCLUDE MIRACLE WHIP)	15080P	SALMON, CHUM, CND, DRND W/BONE	935.10	33.60	98.90	3.59	3.55
26137100 0	Salmon, raw	15081	SALMON, COHO, WILD, RAW	100.00	100.00		100.00	100.00
26137120 0		15083	Need grm wt.descr.for 1 lb raw yld; recipe calls	844.90	780.20		91.58	91.58
	2 Salmon, baked or broiled W/ VEGETABLE OIL, NFS (INCLUDE OIL, NFS)		Need grm wt.descr.for 1 lb raw yld;recipe calls	843.95	780.20	•	91.51	91.51
		15083	Need grm wt.descr.for 1 lb raw yld; recipe calls	845.08	780.20	-	91.56	91.56
		15083	Need grm wt.descr.for 1 lb raw yld; recipe calls	843.70	780.20	•	91.55	91.55
	7 Salmon, baked or broiled W/O FAT OR W/ NONSTIC K SPRAY (INCLUDE PAM)		Need grm wt.descr.for 1 lb raw yld; recipe calls	816.70	780.20	•	95.52	95.52
		15083	Need grm wt.descr.for 1 lb raw yld; recipe calls	842.50	780.20	•	91.72	91.72
26137120 20355	O Salmon, baked or broiled W/ CORN OIL (INCLUDE MAZOLA CORN OIL; MAZOLA OIL, NFS; WESSON CORN OIL)	15083	Need grm wt.descr.for 1 lb raw yld;recipe calls	843.95	780.20	•	91.51	91.51
26137120 20373	8 Salmon, baked or broiled W/ MARGARINE-LIKE SPR EAD, TUB, SALTED (INCLUDE SHEDD'S SPREAD COUNT RY CROCK, PARKAY)	15083	Need grm wt.descr.for 1 lb raw yld;recipe calls	845.33	780.20	٠	91.80	91.80
26137140 0	Salmon, floured or breaded, fried	15083	Need grm wt.descr.for 1 lb raw ylds; recipe calls	959.45	780.20		73.05	73.05
26137140 10083	3 Salmon, floured or breaded, fried W/ VEGETABLE OIL, NFS (INCLUDE OIL, NFS)	15083	Need grm wt.descr.for 1 lb raw ylds;recipe calls	959.45	780.20	-	73.05	73.05
						OPP/		% of
				Recipe	Fish	USDA		Prepared
Food Mod Code code		redient Code	Ingredient Name	Weight (grams)	Weight (grams)	% Fish	C_PRATIO x 100	Fish in Recipe
		mon (75)	HABITAT=0.06% Freshwater, 3.02% F	Estuarine,	96.92% Mai	 rin	- (continued	
06107140 10000	1 0-1 61 61	1 5 0 0 2	Mand man at dance for 1 22 and 2 2 and 2 2	050 45	700 00		72 05	72.05
	1 Salmon, floured or breaded, fried W/ SOYBEAN O IL (INCLUDE WESSON SOYBEAN OIL)		Need grm wt.descr.for 1 lb raw ylds; recipe calls		780.20	•	73.05	73.05
	2 Salmon, floured or breaded, fried W/ CANOLA, S OYBEAN, AND SUNFLOWER OIL		Need grm wt.descr.for 1 lb raw ylds; recipe calls		780.20	•	73.05	73.05
26137150 0		15083	SALMON, PINK, RAW	133.00	100.00	•	67.65	67.65
26137160 0		15083	SALMON, PINK, RAW	100.00	100.00	•	100.00	100.00
26137170 0 32105020 0	•	15083 15084P	SALMON, PINK, RAW	100.00 84.58	100.00 12.00	98.90	100.00 14.31	100.00 14.03
26100180 0		15084P 15084P	Need gwd for 1 Tbsp; recipe calls for 1 Tbsp. SALMON, PINK, CND, W/BONE &LIQ	100.00	12.00	98.90	14.31	14.03
26137180 0		15084P 15084P		100.00	75.00	98.90	75.00	74.18
		15084P 15084P	SALMON, PINK, CND, W/BONE &LIQ			98.90	75.00 46.18	74.18 45.76
27250080 0		15084P 15084P	SALMON, PINK, CND, W/BONE &LIQ	981.25	454.00	98.90	46.18 48.67	
27250080 20299: 27251010 0	2 Salmon loaf W/O FAT Stewed salmon, Puerto Rican style (Salmon quis		SALMON, PINK, CND, W/BONE &LIQ	938.95 1,050.50	454.00 453.60	98.90	48.67	47.82 42.70
Z1ZJ1U1U U	Scewed Saimon, ruerto Rican Style (Saimon guis	10041	SALMON, PINK, CND, W/BONE &LIQ	1,000.00	433.00	20.30	44.23	42.70

27450030 0	ado) Salmon salad	15001D	SALMON, PINK, CND, W/BONE &LIQ	927.60	454.00	98 90	48.94	48.41
	5 Salmon salad W/O EGGS AND W/ FAT FREE MAYONNAI		SALMON, PINK, CND, W/BONE &LIQ	795.60		98.90	57.06	56.44
	SE-TYPE SALAD DRESSING (INCLUDE KRAFT FREE NON							****
	FAT MAYONNAISE DRESSING: KRAFT MIRACLE WHIP FR							
	EE NONFAT DRESSING)							
27450030 10085	9 Salmon salad W/ REDUCED CALORIE CREAMY DRESSIN	15084P	SALMON, PINK, CND, W/BONE &LIQ	940.10	454.00	98.90	48.29	47.76
	G, MADE WITH SOUR CREAM AND/OR BUTTERMILK AND OIL							
27450030 20139	5 Salmon salad W/ ITALIAN DRESSING (INCLUDE OIL	15084P	SALMON, PINK, CND, W/BONE &LIQ	935.10	454.00	98.90	48.55	48.02
	AND VINEGAR)							
27450030 20226	7 Salmon salad W/ REDUCED CALORIE OR DIET, CHOLE		SALMON, PINK, CND, W/BONE &LIQ	933.10	454.00	98.90	48.66	48.12
	STEROL-FREE MAYONNAISE (INCLUDE KRAFT LIGHT							
27450030 20206) 2 Salmon salad W/ MAYONNAISE-TYPE SALAD DRESSING	15001D	SALMON, PINK, CND, W/BONE &LIQ	935.10	454.00	98 90	48.55	48.02
27430030 20290	(INCLUDE MIRACLE WHIP)	150041	SALMON, FINK, CND, W/ BONE & LIQ	933.10	454.00	90.90	40.55	40.02
27450310 0	Iomi salmon	15084P	SALMON, PINK, CND, W/BONE &LIQ	1,298.60	453.60	98.90	34.93	34.55
28355350 0		15084P		1,004.28	453.60	98.90	45.84	44.67
32105020 10056	3 Egg omelet or scrambled egg, with fish W/ BUTT	15084P	on-line says 1 Tb, sheet says 1 Tb=12 gm	84.59	12.00	98.90	14.31	14.03
26100180 0	ER, NFS	1 F O O 7 D	CALMON COCKEVE CND DDND M/DONE	100.00	5.50	00 00	5.50	5.44
26137180 0	Fish, NS as to type, canned Salmon, canned	15087P 15087P	SALMON, SOCKEYE, CND, DRND, W/BONE					
26137110 0	Salmon, cooked, NS as to cooking method	15247	SALMON, SOCKEYE, CND, DRND W/BONE SALMON, COHO, WILD, CKD, DRY HEAT	100.00	100.00	30.30	100.00	100.00
	SPECIES=Sa	rdine (77)	HABITAT=Marine					
0.61.2011.0	01	150005	CARRELIE AMERICA OND OTT DRIVE II /DONE	100.00	100 00	00 04	100 00	00 04
26139110 0 26139180 0	Sardines, cooked Sardines, canned in oil	15088P 15088P	SARDINE, ATLANTIC, CND, OIL, DRND, W/BONE	100.00	100.00	99.24	100.00	99.24 99.24
27550510 0	Sardine sandwich, with lettuce and spread		SARDINE, ATLANTIC, CND, OIL, DRND W/BONE SARDINE, ATLANTIC, CND, OIL, DRND W/BONE	1.225.25	425.25		34.71	34.44
27250610 10038	9 Tuna noodle casserole with cream or white sauc	15088N	(26139180) SARDINE, ATLANTIC, CND, OIL, DRND W/BONE	1,140.59	160.00	99.24	14.18	14.18
	e W/ TUNA AND SARDINES		(26139180) SARDINE, ATLANTIC, CND, OIL, DRND W/BONE	1,140.59	160.00	99.24		
27250610 10038 27150350 0			SARDINE, PACIFIC, CND, TOMATO SAU, DRND W/BONE	•				
	e W/ TUNA AND SARDINES			•		77.33		77.33
	e W/ TUNA AND SARDINES			•				77.33 % of
27150350 0 	e W/ TUNA AND SARDINES Sardines with tomato-based sauce (mixture) In	15089P gredient	SARDINE, PACIFIC, CND, TOMATO SAU, DRND W/BONE Ingredient	100.00 Recipe Weight	100.00 Fish Weight	77.33 OPP/ USDA	100.00 C_PRATIO	77.33 % of Prepared Fish
27150350 0	e W/ TUNA AND SARDINES Sardines with tomato-based sauce (mixture) In	15089P	SARDINE, PACIFIC, CND, TOMATO SAU, DRND W/BONE	100.00 Recipe	100.00 Fish Weight	77.33 OPP/ USDA	100.00	77.33 % of Prepared Fish
27150350 0 	e W/ TUNA AND SARDINES Sardines with tomato-based sauce (mixture) In	15089P gredient	SARDINE, PACIFIC, CND, TOMATO SAU, DRND W/BONE Ingredient	100.00 Recipe Weight	100.00 Fish Weight	77.33 OPP/ USDA	100.00 C_PRATIO	77.33 % of Prepared Fish
Food Mod Code code	e W/ TUNA AND SARDINES Sardines with tomato-based sauce (mixture) In Food Name	15089P gredient Code	SARDINE, PACIFIC, CND, TOMATO SAU, DRND W/BONE Ingredient	Recipe Weight (grams)	Fish Weight (grams)	77.33 OPP/ USDA % Fish	C_PRATIO x 100	77.33 % of Prepared Fish in Recipe
Food Mod Code code	e W/ TUNA AND SARDINES Sardines with tomato-based sauce (mixture) In Food Name SPECIES=Sa	15089P gredient Code rdine (77)	SARDINE, PACIFIC, CND, TOMATO SAU, DRND W/BONE Ingredient Name HABITAT=Marine	Recipe Weight (grams)	Fish Weight (grams)	77.33 OPP/ USDA % Fish	C_PRATIO x 100	77.33 * of Prepared Fish in Recipe —— d)
Food Mod Code code	e W/ TUNA AND SARDINES Sardines with tomato-based sauce (mixture) In Food Name SPECIES=Sa	15089P gredient Code rdine (77)	SARDINE, PACIFIC, CND, TOMATO SAU, DRND W/BONE Ingredient Name	Recipe Weight (grams)	Fish Weight (grams)	77.33 OPP/ USDA % Fish	C_PRATIO x 100	77.33 * of Prepared Fish in Recipe —— d)
27150350 0 Food Mod Code code 27150370 0	e W/ TUNA AND SARDINES Sardines with tomato-based sauce (mixture) In Food Name SPECIES=Sa Sardines with mustard sauce (mixture)	gredient Code 	Ingredient Name HABITAT=Marine SARDINE, PACIFIC, CND, TOMATO SAU, DRND W/BONE	Recipe Weight (grams)	Fish Weight (grams)	77.33 OPP/ USDA % Fish 77.33	C_PRATIO x 100 - (continue 100.00	% of Prepared Fish in Recipe
27150350 0 Food Mod Code code 27150370 0	e W/ TUNA AND SARDINES Sardines with tomato-based sauce (mixture) In Food Name SPECIES=Sa Sardines with mustard sauce (mixture)	gredient Code 	SARDINE, PACIFIC, CND, TOMATO SAU, DRND W/BONE Ingredient Name HABITAT=Marine	Recipe Weight (grams)	Fish Weight (grams)	77.33 OPP/ USDA % Fish 77.33	C_PRATIO x 100 - (continue 100.00	% of Prepared Fish in Recipe
27150350 0 Food Mod Code code 27150370 0 26317110 0	e W/ TUNA AND SARDINES Sardines with tomato-based sauce (mixture) In Food Name SPECIES=Sa Sardines with mustard sauce (mixture) Scallops, cooked, NS as to cooking method	gredient Code 	Ingredient Name HABITAT=Marine SARDINE, PACIFIC, CND, TOMATO SAU, DRND W/BONE	100.00 Recipe Weight (grams) 100.00 % Marine 1,086.45	100.00 Fish Weight (grams) 100.00	77.33 OPP/ USDA % Fish 77.33	C_PRATIO x 100 (continued 100.00 73.87	77.33 * of Prepared Fish in Recipe 77.33
27150350 0 Food Mod Code code 27150370 0 26317110 0 26317120 0	e W/ TUNA AND SARDINES Sardines with tomato-based sauce (mixture) In Food Name SPECIES=Sa Sardines with mustard sauce (mixture) Scallops, cooked, NS as to cooking method Scallops, baked or broiled	15089P gredient Code rdine (77) 15089P allop (79) 15172 15172	Ingredient Name	100.00 Recipe Weight (grams) 100.00 % Marine 1,086.45 706.05	100.00 Fish Weight (grams) 100.00 907.20 680.40	77.33 OPP/ USDA % Fish 77.33	100.00 C_PRATIO	77.33 % of Prepared Fish in Recipe 77.33 77.33
27150350 0 Food Mod Code code 27150370 0 26317110 0 26317120 0	e W/ TUNA AND SARDINES Sardines with tomato-based sauce (mixture) In Food Name SPECIES=Sa Sardines with mustard sauce (mixture) Scallops, cooked, NS as to cooking method Scallops, baked or broiled Scallops, baked or broiled W/ VEGETABLE OIL, N	15089P gredient Code rdine (77) 15089P allop (79) 15172 15172	Ingredient Name	100.00 Recipe Weight (grams) 100.00 % Marine 1,086.45	100.00 Fish Weight (grams) 100.00	77.33 OPP/ USDA % Fish 77.33	C_PRATIO x 100 (continued 100.00 73.87	77.33 * of Prepared Fish in Recipe 77.33
27150350 0 Food Mod Code code 27150370 0 26317110 0 26317120 0 26317120 20049	e W/ TUNA AND SARDINES Sardines with tomato-based sauce (mixture) In Food Name SPECIES=Sa Sardines with mustard sauce (mixture) Scallops, cooked, NS as to cooking method Scallops, baked or broiled Scallops, baked or broiled Scallops, baked or broiled W/ VEGETABLE OIL, N FS (INCLUDE OIL, NFS)	15089P gredient Code rdine (77) 15089P allop (79) 15172 15172 15172	Ingredient Name	100.00 Recipe Weight (grams) 100.00 Marine 1,086.45 706.05 705.34	100.00 Fish Weight (grams) 100.00 907.20 680.40 680.40	77.33 OPP/ USDA % Fish 77.33	C_PRATIO x 100	77.33 * of Prepared Fish in Recipe 77.33 73.87 95.61 95.58
27150350 0 Food Mod Code code 27150370 0 26317110 0 26317120 0 26317120 20049 26317120 20087	e W/ TUNA AND SARDINES Sardines with tomato-based sauce (mixture) In Food Name SPECIES=Sa Sardines with mustard sauce (mixture) SPECIES=Sc Scallops, cooked, NS as to cooking method Scallops, baked or broiled Scallops, baked or broiled W/ VEGETABLE OIL, N FS (INCLUDE OIL, NFS) Scallops, baked or broiled W/ BUTTER, NFS	15089P gredient Code rdine (77) 15089P allop (79) 15172 15172 15172	Ingredient Name	100.00 Recipe Weight (grams) 100.00 % Marine 1,086.45 706.05 705.34 706.18	100.00 Fish Weight (grams) 100.00 907.20 680.40 680.40 680.40	77.33 OPP/ USDA % Fish 77.33	100.00 C_PRATIO	77.33 % of Prepared Fish in Recipe 77.33 77.33
27150350 0 Food Mod Code code 27150370 0 26317110 0 26317120 0 26317120 20049 26317120 20087	e W/ TUNA AND SARDINES Sardines with tomato-based sauce (mixture) In Food Name SPECIES=Sa Sardines with mustard sauce (mixture) Scallops, cooked, NS as to cooking method Scallops, baked or broiled Scallops, baked or broiled W/ VEGETABLE OIL, NFS (INCLUDE OIL, NFS) Scallops, baked or broiled W/ BUTTER, NFS Scallops, baked or broiled W/ BUTTER, NFS Scallops, baked or broiled W/ FAT OR W/ NONST ICK SPRAY (INCLUDE PAM)	15089P gredient Code rdine (77) 15089P allop (79) 15172 15172 15172	Ingredient Name	100.00 Recipe Weight (grams) 100.00 Marine 1,086.45 706.05 705.34	100.00 Fish Weight (grams) 100.00 907.20 680.40 680.40	77.33 OPP/ USDA % Fish 77.33	C_PRATIO x 100	77.33 * of Prepared Fish in Recipe 77.33 73.87 95.61 95.58 95.59
27150350 0 Food Mod Code code 27150370 0 26317110 0 26317120 0 26317120 20049 26317120 20087	e W/ TUNA AND SARDINES Sardines with tomato-based sauce (mixture) In Food Name SPECIES=Sa Sardines with mustard sauce (mixture) Scallops, cooked, NS as to cooking method Scallops, baked or broiled Scallops, baked or broiled W/ VEGETABLE OIL, N FS (INCLUDE OIL, NFS) Scallops, baked or broiled W/ BUTTER, NFS Scallops, baked or broiled W/ BUTTER, NFS Scallops, baked or broiled W/ BUTTER, NFS Scallops, baked or broiled W/ BUTTER, NFS Scallops, baked or broiled W/ BUTTER, NFS Scallops, baked or broiled W/ BUTTER, NFS Scallops, baked or broiled W/ BUTTER, NFS Scallops, baked or broiled W/ BUTTER, NFS Scallops, baked or broiled W/ BUTTER, NFS Scallops, baked or broiled W/ BUTTER, NFS Scallops, baked or broiled W/ BUTTER, NFS Scallops, baked or broiled W/ ButTER, NFS Scallops, baked or broiled W/ ButTER, NFS Scallops, baked or broiled W/ ButTER, NFS	15089P gredient Code rdine (77) 15089P allop (79) 15172 15172 15172 15172	Ingredient Name	100.00 Recipe Weight (grams) 100.00 Marine 1,086.45 706.05 705.34 706.18 684.90 941.40	100.00 Fish Weight (grams) 100.00 907.20 680.40 680.40 680.40 680.40 907.20	77.33 OPP/ USDA % Fish 77.33	C_PRATIO x 100	77.33 % of Prepared Fish in Recipe d) 77.33 73.87 95.61 95.58 95.59 99.18
27150350 0 Food Mod Code code 27150370 0 26317110 0 26317120 0 26317120 20049 26317120 20035 26317120 20235 26317130 0 26317140 0	e W/ TUNA AND SARDINES Sardines with tomato-based sauce (mixture) In Food Name SPECIES=Sa Sardines with mustard sauce (mixture) SPECIES=Sc Scallops, cooked, NS as to cooking method Scallops, baked or broiled Scallops, baked or broiled W/ VEGETABLE OIL, N FS (INCLUDE OIL, NFS) Scallops, baked or broiled W/ BUTTER, NFS Scallops, baked or broiled W/O FAT OR W/ NONST ICK SPRAY (INCLUDE PAM) Scallops, steamed or boiled Scallops, floured or breaded, fried	15089P gredient Code rdine (77) 15089P allop (79) 15172 15172 15172 15172 15172 15172	Ingredient Name	100.00 Recipe Weight (grams) 100.00 * Marine 1,086.45 706.05 705.34 706.18 684.90 941.40 1,086.45	100.00 Fish Weight (grams) 100.00 907.20 680.40 680.40 680.40 680.40 907.20 907.20	77.33 OPP/ USDA % Fish 77.33	C_PRATIO x 100	77.33 * of Prepared Fish in Recipe 77.33 73.87 95.61 95.58 95.59 99.18 96.37 73.87
27150350 0 Food Mod Code code 27150370 0 26317110 0 26317120 0 26317120 20049 26317120 20035 26317120 20235 26317130 0 26317140 0	e W/ TUNA AND SARDINES Sardines with tomato-based sauce (mixture) In Food Name SPECIES=Sa Sardines with mustard sauce (mixture) Scallops, cooked, NS as to cooking method Scallops, baked or broiled Scallops, baked or broiled W/ VEGETABLE OIL, N FS (INCLUDE OIL, NFS) Scallops, baked or broiled W/ BUTTER, NFS Scallops, baked or broiled W/ BUTTER, NFS Scallops, baked or broiled W/ BUTTER, NFS Scallops, baked or broiled W/ BUTTER, NFS Scallops, baked or broiled W/ BUTTER, NFS Scallops, baked or broiled W/ BUTTER, NFS Scallops, baked or broiled W/ BUTTER, NFS Scallops, baked or broiled W/ BUTTER, NFS Scallops, baked or broiled W/ BUTTER, NFS Scallops, baked or broiled W/ BUTTER, NFS Scallops, baked or broiled W/ BUTTER, NFS Scallops, baked or broiled W/ ButTER, NFS Scallops, baked or broiled W/ ButTER, NFS Scallops, baked or broiled W/ ButTER, NFS	15089P gredient Code rdine (77) 15089P allop (79) 15172 15172 15172 15172 15172 15172	Ingredient Name	100.00 Recipe Weight (grams) 100.00 Marine 1,086.45 706.05 705.34 706.18 684.90 941.40	100.00 Fish Weight (grams) 100.00 907.20 680.40 680.40 680.40 680.40 907.20	77.33 OPP/ USDA % Fish 77.33	C_PRATIO x 100	77.33 % of Prepared Fish in Recipe d) 77.33 73.87 95.61 95.58 95.59 99.18
27150350 0 Food Mod Code Code 27150370 0 26317110 0 26317120 0 26317120 20049 26317120 20235 26317120 20235 26317140 0 26317140 0 26317140 10102	e W/ TUNA AND SARDINES Sardines with tomato-based sauce (mixture) Food Name Food Name SPECIES=Sa Sardines with mustard sauce (mixture) SPECIES=Sc Scallops, cooked, NS as to cooking method Scallops, baked or broiled Scallops, baked or broiled W/ VEGETABLE OIL, NFS (INCLUDE OIL, NFS) Scallops, baked or broiled W/ BUTTER, NFS Scallops, baked or broiled W/O FAT OR W/ NONST ICK SPRAY (INCLUDE PAM) Scallops, steamed or boiled Scallops, floured or breaded, fried Scallops, floured or breaded, fried Scallops, floured or breaded, fried W/ CORN OIL	15089P gredient Code rdine (77) 15089P allop (79) 15172 15172 15172 15172 15172 15172 15172	Ingredient Name	100.00 Recipe Weight (grams) 100.00 Marine 1,086.45 706.05 705.34 706.18 684.90 941.40 1,086.45 1,086.45	100.00 Fish Weight (grams) 100.00 907.20 680.40 680.40 680.40 907.20 907.20 907.20	77.33 OPP/ USDA % Fish 77.33	100.00 C_PRATIO x 100 - (continue 100.00 73.87 95.61 95.58 95.59 99.18 96.37 73.87 73.87	77.33 % of Prepared Fish in Recipe 77.33 73.87 95.61 95.58 95.59 99.18 96.37 73.87 73.87 73.87
27150350 0 Food Mod Code code 27150370 0 26317110 0 26317120 0 26317120 20049 26317120 20035 26317120 20235 26317130 0 26317140 0	e W/ TUNA AND SARDINES Sardines with tomato-based sauce (mixture) In Food Name SPECIES=Sa Sardines with mustard sauce (mixture) SPECIES=Sc Scallops, cooked, NS as to cooking method Scallops, baked or broiled Scallops, baked or broiled W/ VEGETABLE OIL, N FS (INCLUDE OIL, NFS) Scallops, baked or broiled W/ BUTTER, NFS Scallops, baked or broiled W/O FAT OR W/ NONST ICK SPRAY (INCLUDE PAM) Scallops, steamed or boiled Scallops, floured or breaded, fried	15089P gredient Code rdine (77) 15089P allop (79) 15172 15172 15172 15172 15172 15172 15172 15172	Ingredient Name	100.00 Recipe Weight (grams) 100.00 * Marine 1,086.45 706.05 705.34 706.18 684.90 941.40 1,086.45	100.00 Fish Weight (grams) 100.00 907.20 680.40 680.40 680.40 680.40 907.20 907.20	77.33 OPP/ USDA % Fish 77.33	100.00 C_PRATIO x 100 - (continue 100.00 73.87 95.61 95.58 95.59 99.18 96.37 73.87 73.87	77.33 * of Prepared Fish in Recipe 77.33 73.87 95.61 95.58 95.59 99.18 96.37 73.87

27350110 0	uce (mixture) Bouillabaisse	15172	SCALLOP, MXD SP, RAW	4,392.60	453.60	_	10.44	10.44
28150810 0	Scallops with potatoes, vegetable (frozen mea		SCALLOP, MXD SP, RAW	242.80	108.90		42.22	42.22
28152010 0	Seafood platter with fish cake, fish fillet, s	s 15172N	(26317140) SCALLOP, MXD SP, RAW	240.00	12.69	•	4.68	4.68
27150510 0	callops, shrimp, potatoes (frozen meal) Scallops with cheese sauce (mixture)	90240	Mond and for 1 Cornains calls for 1 C	241.50	120.00		49.69	49.69
27250110 0	Scallops and noodles with cheese sauce (mixture)		Need gwd for 1 C; recipe calls for 1 C. SCALLOPS, STEAMED	1,215.40	453.60		37.15	37.15
27230110 0	e)	30210	ocimbol of otherside	1,210.10	100.00	•	37.13	37.13
58304400 0	Linguini with vegetables and seafood in white wine sauce (diet frozen meal) $$	90240	SCALLOPS, STEAMED	269.27	32.28	•	11.99	11.99
	SPECIES=Se	ea Bass (82) HABITAT=Marine					
26141180 0	Sea bass, pickled (Mero en escabeche)	15091	Need gram wt.descr.for 1 slice=; recipe calls for	2 007 72	1 362 00		63.52	63.52
26141120 0	Sea bass, baked or broiled	15091	Need grm wt.descr.for 1 b raw ylds; recipe calls	844.90	780.20		91.54	91.54
	Sea bass, baked or broiled W/ BUTTER, NFS	15091	Need grm wt.desc.for 1 lb raw ylds; recipe calls	845.08	780.20	-	91.52	91.52
	Sea bass, baked or broiled W/ CORN OIL	15091	Need grm wt.desc.for 1 lb raw ylds; recipe calls	843.95	780.20		91.48	91.48
	Sea bass, baked or broiled W/ VEGETABLE OIL, NFS (INCLUDE OIL, NFS)	N 15091	Need grm wt.desc.for 1 lb raw ylds; recipe calls	843.95	780.20	-	91.48	91.48
26141120 203065	Sea bass, baked or broiled W/ BUTTER, STICK, U	J 15091	Need grm wt.desc.for 1 lb raw ylds;recipe calls	845.08	780.20	-	91.55	91.55
26141120 203326	NSALTED Sea bass, baked or broiled W/O FAT OR W/ NON-S	3 15091	Need grm wt.desc.for 1 lb raw ylds; recipe calls	816.70	780.20		95.49	95.49
	TICK SPRAY (INCLUDE PAM)							
26141110 0	Sea bass, cooked, NS as to cooking method	15091	Need grm wt.descr.for 1 lb.raw ylds; recipe call	844.90	780.20		91.54	91.54
26141140 0	Sea bass, floured or breaded, fried	15091	Need gwd for 1 lb raw ylds; recipe calls for 2 lb	959.45	780.20		72.99	72.99
26141140 100856	Sea bass, floured or breaded, fried W/ VEGETAL LE OIL, NFS (INCLUDE OIL, NFS)	3 15091	Need gwd for 1 lb raw ylds; recipe calls for 2 lb	959.45	780.20	•	72.99	72.99
						OPP/		% of
						OLL,		-0 OI
				Recipe	Fish	USDA		Prepared
Food Mod		ngredient	Ingredient	Weight	Weight	USDA %	C_PRATIO	Prepared Fish
Food Mod Code code		ngredient Code	Ingredient Name	-		USDA	C_PRATIO x 100	Prepared
Code code	Food Name	Code		Weight (grams)	Weight (grams)	USDA % Fish	_x 100	Prepared Fish in Recipe
Code code	Food Name	Code 	Name	Weight (grams)	Weight (grams)	USDA % Fish	x 100 	Prepared Fish in Recipe d)
Code code	Food Name	Code 	Name	Weight (grams)	Weight (grams)	USDA % Fish	- (continued	Prepared Fish in Recipe d)
Code code	Food Name	Code 	Name	Weight (grams)	Weight (grams)	USDA % Fish	x 100 	Prepared Fish in Recipe d)
Code code 26141130 0 26141140 100355	Food Name SPECIES=Seconds Sea bass, breaded or battered, baked Sea bass, floured or breaded, fried W/ PEANUT OIL Sea bass, floured or breaded, fried W/ CANOLA	Code	Name	Weight (grams)	Weight (grams)	USDA % Fish	- (continued	Prepared Fish in Recipe d)
Code code 26141130 0 26141140 100355	Food Name	Code	Name	Weight (grams) 1,128.75 959.45	Weight (grams)	USDA % Fish —	- (continued	Prepared Fish in Recipe
Code code 26141130 0 26141140 100355 26141140 00741 26141160 0	Food Name SPECIES=Section Sea bass, breaded or battered, baked Sea bass, floured or breaded, fried W/ PEANUT OIL Sea bass, floured or breaded, fried W/ CANOLA OIL Sea bass, steamed or poached	Code 15091 15091 15091	Name	Weight (grams) 1,128.75 959.45 959.45 100.00	Weight (grams)	USDA % Fish	- (continued 77.55 72.99 72.99 100.00	Prepared Fish in Recipe di Prepared Fish in Recipe di Prepared di
Code code 26141130 0 26141140 100355 26141140 100741 26141160 0	Food Name SPECIES=Section Sea bass, breaded or battered, baked Sea bass, floured or breaded, fried W/ PEANUT OIL Sea bass, floured or breaded, fried W/ CANOLA OIL Sea bass, steamed or poached SPECIES=Section	Code	Name	Weight (grams) 1,128.75 959.45 959.45 100.00	Weight (grams) 907.20 780.20 780.20 100.00	USDA % Fish .	- (continued 77.55 72.99 72.99 100.00	Prepared Fish in Recipe d)
Code code 26141130 0 26141140 100355 26141140 100741 26141160 0 58106900 0	Food Name SPECIES=Section Sea bass, breaded or battered, baked Sea bass, floured or breaded, fried W/ PEANUT OIL Sea bass, floured or breaded, fried W/ CANOLA OIL Sea bass, steamed or poached SPECIES=Section Pizza with seafood, NS as to type of crust	Code	Name	Weight (grams) 1,128.75 959.45 959.45 100.00	Weight (grams) 907.20 780.20 780.20 100.00	USDA % Fish	- x 100 - (continued 77.55 72.99 72.99 100.00	Prepared Fish in Recipe ————————————————————————————————————
Code code 26141130 0 26141140 100355 26141140 100741 26141160 0 58106900 0 58106910 0	Food Name SPECIES=Section Sea bass, breaded or battered, baked Sea bass, floured or breaded, fried W/ PEANUT OIL Sea bass, floured or breaded, fried W/ CANOLA OIL Sea bass, steamed or poached Pizza with seafood, NS as to type of crust Pizza with seafood, thin crust	Code	Name	Weight (grams) 1,128.75 959.45 959.45 100.00 581.88 581.88	Weight (grams)	USDA % Fish	- x 100 - (continued 77.55 72.99 72.99 100.00 	Prepared Fish in Recipe ————————————————————————————————————
Code code 26141130 0 26141140 100355 26141140 100741 26141160 0 58106900 0 58106910 0 58106920 0	Food Name SPECIES=Section Sea bass, breaded or battered, baked Sea bass, floured or breaded, fried W/ PEANUT OIL Sea bass, floured or breaded, fried W/ CANOLA OIL Sea bass, steamed or poached Pizza with seafood, NS as to type of crust Pizza with seafood, thin crust Pizza with seafood, thick crust	Code	Name	Weight (grams) 1,128.75 959.45 959.45 100.00 581.88 581.88 915.63	Weight (grams) 907.20 780.20 100.00 49.61 49.61 49.61	USDA % Fish	- x 100 - (continued 77.55 72.99 72.99 100.00 	Prepared Fish in Recipe d) 77.55 72.99 72.99 100.00 7.13 7.13 4.39
Code code 26141130 0 26141140 100355 26141140 100741 26141160 0 58106900 0 58106910 0 58106920 0	Food Name SPECIES=Section Sea bass, breaded or battered, baked Sea bass, floured or breaded, fried W/ PEANUT OIL Sea bass, floured or breaded, fried W/ CANOLA OIL Sea bass, steamed or poached Pizza with seafood, NS as to type of crust Pizza with seafood, thin crust Pizza with seafood, thick crust	Code	Name	Weight (grams) 1,128.75 959.45 959.45 100.00 581.88 581.88 915.63	Weight (grams) 907.20 780.20 100.00 49.61 49.61 49.61	USDA % Fish	- x 100 - (continued 77.55 72.99 72.99 100.00 	Prepared Fish in Recipe d) 77.55 72.99 72.99 100.00 7.13 7.13 4.39
Code code 26141130 0 26141140 100355 26141140 100741 26141160 0 58106900 0 58106910 0 58106920 0	Food Name SPECIES=Section Sea bass, breaded or battered, baked Sea bass, floured or breaded, fried W/ PEANUT OIL Sea bass, floured or breaded, fried W/ CANOLA OIL Sea bass, steamed or poached Pizza with seafood, NS as to type of crust Pizza with seafood, thin crust Pizza with seafood, thick crust	Code	Name	Weight (grams) 1,128.75 959.45 959.45 100.00 581.88 581.88 915.63	Weight (grams) 907.20 780.20 100.00 49.61 49.61 49.61	USDA % Fish	- x 100 - (continued 77.55 72.99 72.99 100.00 	Prepared Fish in Recipe d) 77.55 72.99 72.99 100.00 7.13 7.13 4.39
Code code 26141130 0 26141140 100355 26141140 100741 26141160 0 58106900 0 58106910 0 58106920 0	Food Name SPECIES=Seconds or battered, baked Sea bass, breaded or breaded, fried W/ PEANUT OIL Sea bass, floured or breaded, fried W/ CANOLA OIL Sea bass, steamed or poached SPECIES=Seconds or breaded, breaded, fried W/ CANOLA OIL Sea bass, steamed or poached SPECIES=Seconds or breaded,	Code	Name	Weight (grams) 1,128.75 959.45 959.45 100.00 581.88 581.88 915.63	Weight (grams) 907.20 780.20 780.20 100.00 49.61 49.61 49.61	USDA % Fish .	x 100 - (continued 77.55 72.99 72.99 100.00 7.13 7.13 4.39 46.39	Prepared Fish in Recipe di) 77.55 72.99 72.99 100.00 7.13 7.13 4.39 46.39
Code code 26141130 0 26141140 100355 26141140 100741 26141160 0 58106900 0 58106910 0 58106920 0 27350040 0	Food Name SPECIES=Section Sea bass, breaded or battered, baked Sea bass, floured or breaded, fried W/ PEANUT OIL Sea bass, floured or breaded, fried W/ CANOLA OIL Sea bass, steamed or poached SPECIES=Section Pizza with seafood, NS as to type of crust Pizza with seafood, thin crust Pizza with seafood, thick crust SPECIES=Section Shad creole, with rice SPECIES=Section SPECIES=	Code	Name	Weight (grams) 1,128.75 959.45 959.45 100.00 581.88 581.88 915.63	Weight (grams) 907.20 780.20 780.20 100.00 49.61 49.61 49.61	USDA % Fish	- x 100 - (continued 77.55 72.99 72.99 100.00 7.13 7.13 4.39 46.39	Prepared Fish in Recipe ————————————————————————————————————
Code code 26141130 0 26141140 100355 26141140 100741 26141160 0 58106900 0 58106910 0 58106920 0	Food Name SPECIES=Seconds or battered, baked Sea bass, breaded or breaded, fried W/ PEANUT OIL Sea bass, floured or breaded, fried W/ CANOLA OIL Sea bass, steamed or poached SPECIES=Seconds or breaded, breaded, fried W/ CANOLA OIL Sea bass, steamed or poached SPECIES=Seconds or breaded,	Code	Name	Weight (grams) 1,128.75 959.45 959.45 100.00 581.88 581.88 915.63	Weight (grams) 907.20 780.20 780.20 100.00 49.61 49.61 49.61	USDA % Fish .	x 100 - (continued 77.55 72.99 72.99 100.00 7.13 7.13 4.39 46.39	Prepared Fish in Recipe di) 77.55 72.99 72.99 100.00 7.13 7.13 4.39 46.39

TABLE A-2."AS PREPARED" PERCENTAGE BY FISH SPECIES AND THEIR CURRENT HABITAT ASSIGNMENTS
BASED ON THE 1994-1996 CSFII FOOD CODES

26143160 0	Shark, steamed or poached	15095	SHARK, MXD SP, RAW	100.00	100.00		100.00	100.00
	SPECIES=S	hrimp (88)	HABITAT=Estuarine					
27250450 0 27363000 0	Shrimp toast, fried Gumbo with rice (New Orleans type with shellf sh, pork, and/or poultry, tomatoes, okra, ric		.247 lb EP from .5 lb AP (AH8-15 yield=.494) Need gwd for 1 C;recipe calls for .5 C.	334.01 3,864.33	112.04 64.00		27.59 1.72	27.59 1.72
27464000 0) Gumbo, no rice (New Orleans type with shellfi		Need gwd for 1 C; recipe calls for .5 C.	3,548.33	64.00		1.89	1.89
27464000 1004	h, pork, and/or poultry, tomatoes, okra) 14 Gumbo, no rice (New Orleans type with shellfi h, pork, and/or poultry, tomatoes, okra) W/ B TTER, NFS		RECIPE SHEET	3,550.01	64.00		1.89	1.89
26319110 0 26319120 0 26319120 1001	Shrimp, cooked, NS as to cooking method Shrimp, baked or broiled	15149 15149 15149	SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW	100.84 941.40 940.45	100.00 907.20 907.20	•	98.86 95.62 95.58	98.86 95.62 95.58
26319120 1001	55 Shrimp, baked or broiled W/ PEANUT OIL	15149	SHRIMP, MXD SP, RAW	940.20	907.20		95.61	95.61
26319120 2004	98 Shrimp, baked or broiled W/ VEGETABLE OIL, NF (INCLUDE OIL, NFS)	S 15149	SHRIMP, MXD SP, RAW	940.45	907.20	•	95.58	95.58
26319120 2026	78 Shrimp, baked or broiled W/ SESAME OIL	15149 15149	SHRIMP,MXD SP,RAW SHRIMP,MXD SP,RAW	941.58 940.45	907.20 907.20		95.60 95.58	95.60 95.58
26319120 2028	63 Shrimp, baked or broiled W/O FAT OR W/ NONSTI K SPRAY (INCLUDE PAM)	C 15149	SHRIMP, MXD SP, RAW	913.20	907.20	•	99.18	99.18
26319120 2032	72 Shrimp, baked or broiled W/ OLIVE OIL	15149	SHRIMP, MXD SP, RAW	940.20	907.20	-	95.61	95.61
Food Mod			Ingredient	Recipe	Fish	OPP/ USDA %	C PRATIO	% of Prepared Fish
	Food Name	ngredient Code	Name	Weight (grams)	Weight (grams)	Fish	x 100	in Recipe
		hrimp (88)	HABITAT=Estuarine				- (continue	d)
26319130 0	Shrimp, steamed or boiled	15149	SHRIMP, MXD SP, RAW	100.84	100.00		98.90	98.90
26319130 0 26319140 0	Shrimp, steamed or boiled Shrimp, floured, breaded, or battered, fried	15149 15149	SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW	100.84 902.90	100.00	· · ·	98.90 66.16	98.90 66.16
26319130 0 26319140 0 26319140 1001	Shrimp, steamed or boiled Shrimp, floured, breaded, or battered, fried 80 Shrimp, floured, breaded, or battered, fried / CANOLA OIL	15149 15149 W 15149	SHRIMP,MXD SP,RAW SHRIMP,MXD SP,RAW SHRIMP,MXD SP,RAW	100.84 902.90 902.90	100.00 680.40 680.40		98.90 66.16 66.16	98.90 66.16 66.16
26319130 0 26319140 0 26319140 10019 26319140 10079	Shrimp, steamed or boiled Shrimp, floured, breaded, or battered, fried 80 Shrimp, floured, breaded, or battered, fried / CANOLA OIL 08 Shrimp, floured, breaded, or battered, fried / CORN OIL	15149 15149 W 15149	SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW	100.84 902.90 902.90	100.00 680.40 680.40		98.90 66.16 66.16	98.90 66.16 66.16
26319130 0 26319140 0 26319140 10012 26319140 10070 26319140 2013	Shrimp, steamed or boiled Shrimp, floured, breaded, or battered, fried 80 Shrimp, floured, breaded, or battered, fried / CANOLA OIL 08 Shrimp, floured, breaded, or battered, fried / CORN OIL 30 Shrimp, floured, breaded, or battered, fried / VECETABLE OIL, NFS (INCLUDE OIL, NFS)	15149 15149 W 15149 W 15149	SHRIMP,MXD SP,RAW SHRIMP,MXD SP,RAW SHRIMP,MXD SP,RAW	100.84 902.90 902.90	100.00 680.40 680.40		98.90 66.16 66.16	98.90 66.16 66.16
26319130 0 26319140 0 26319140 10012 26319140 10070 26319140 2013	Shrimp, steamed or boiled Shrimp, floured, breaded, or battered, fried 80 Shrimp, floured, breaded, or battered, fried / CANOLA OIL 08 Shrimp, floured, breaded, or battered, fried / CORN OIL 30 Shrimp, floured, breaded, or battered, fried	15149 15149 W 15149 W 15149	SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW	100.84 902.90 902.90	100.00 680.40 680.40		98.90 66.16 66.16	98.90 66.16 66.16
26319130 0 26319140 0 26319140 10012 26319140 10070 26319140 2013	Shrimp, steamed or boiled Shrimp, floured, breaded, or battered, fried 80 Shrimp, floured, breaded, or battered, fried / CANOLA OIL 80 Shrimp, floured, breaded, or battered, fried / CORN OIL 810 Shrimp, floured, breaded, or battered, fried / VEGETABLE OIL, NFS (INCLUDE OIL, NFS) 83 Shrimp, floured, breaded, or battered, fried	15149 15149 W 15149 W 15149 W 15149	SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW	100.84 902.90 902.90 902.90	100.00 680.40 680.40 680.40		98.90 66.16 66.16 66.16	98.90 66.16 66.16 66.16
26319130 0 26319140 0 26319140 1001: 26319140 1007: 26319140 2013:	Shrimp, steamed or boiled Shrimp, floured, breaded, or battered, fried 80 Shrimp, floured, breaded, or battered, fried / CANOLA OIL 08 Shrimp, floured, breaded, or battered, fried / CORN OIL 30 Shrimp, floured, breaded, or battered, fried / VECETABLE OIL, NFS (INCLUDE OIL, NFS) 83 Shrimp, floured, breaded, or battered, fried / SOYBEAN OIL Shrimp teriyaki (shrimp with soy-based sauce) (mixture) Shrimp in garlic sauce, Puerto Rican style (m	15149 15149 W 15149 W 15149 W 15149 W 15149	SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW	100.84 902.90 902.90 902.90 902.90	100.00 680.40 680.40 680.40 680.40		98.90 66.16 66.16 66.16 66.16	98.90 66.16 66.16 66.16 66.16
26319130 0 26319140 0 26319140 1001: 26319140 2013: 26319140 2031: 26319140 0 27151050 0 27250410 0	Shrimp, steamed or boiled Shrimp, floured, breaded, or battered, fried 80 Shrimp, floured, breaded, or battered, fried / CANOLA OIL 08 Shrimp, floured, breaded, or battered, fried / CORN OIL 30 Shrimp, floured, breaded, or battered, fried / VEGETABLE OIL, NFS (INCLUDE OIL, NFS) 83 Shrimp, floured, breaded, or battered, fried / SOYBEAN OIL Shrimp teriyaki (shrimp with soy-based sauce) (mixture) Shrimp in garlic sauce, Puerto Rican style (m xture) (Camarones al ajillo) Shrimp with crab stuffing	15149 15149 W 15149 W 15149 W 15149 W 15149 i 15149 i 15149	SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW	100.84 902.90 902.90 902.90 902.90 902.90 677.76 531.90 1,808.90	100.00 680.40 680.40 680.40 680.40 680.40 453.60 348.00 680.40		98.90 66.16 66.16 66.16 66.16 66.16 66.82 61.75 35.44	98.90 66.16 66.16 66.16 66.16 66.16 66.15 35.44
26319130 0 26319140 0 26319140 10013 26319140 2013 26319140 2013 26319140 20313 27150410 0 27151050 0 27250410 0 27350020 0	Shrimp, steamed or boiled Shrimp, floured, breaded, or battered, fried 80 Shrimp, floured, breaded, or battered, fried / CANOLA OIL 08 Shrimp, floured, breaded, or battered, fried / CORN OIL 30 Shrimp, floured, breaded, or battered, fried / VEGETABLE OIL, NFS (INCLUDE OIL, NFS) 83 Shrimp, floured, breaded, or battered, fried / SOYBEAN OIL Shrimp teriyaki (shrimp with soy-based sauce) (mixture) Shrimp in garlic sauce, Puerto Rican style (m xture) (Camarones al ajillo) Shrimp with crab stuffing Paella with seafood	15149 15149 W 15149 W 15149 W 15149 W 15149 15149 i 15149 15149	SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW	100.84 902.90 902.90 902.90 902.90 902.90 677.76 531.90 1,808.90 2,281.18	100.00 680.40 680.40 680.40 680.40 453.60 348.00		98.90 66.16 66.16 66.16 66.16 66.16 66.82 61.75 35.44 2.09	98.90 66.16 66.16 66.16 66.16 66.16 66.82 61.75 35.44 2.09
26319130 0 26319140 0 26319140 10013 26319140 2013 26319140 2013 26319140 20313 27150410 0 27151050 0 27250410 0 27350020 0 27350110 0	Shrimp, steamed or boiled Shrimp, floured, breaded, or battered, fried 80 Shrimp, floured, breaded, or battered, fried / CANOLA OIL 08 Shrimp, floured, breaded, or battered, fried / CORN OIL 30 Shrimp, floured, breaded, or battered, fried / VEGETABLE OIL, NFS (INCLUDE OIL, NFS) 83 Shrimp, floured, breaded, or battered, fried / SOYBEAN OIL Shrimp teriyaki (shrimp with soy-based sauce) (mixture) Shrimp in garlic sauce, Fuerto Rican style (m xture) (Camarones al ajillo) Shrimp with crab stuffing Paella with seafood Bouillabaisse	15149 15149 W 15149 W 15149 W 15149 W 15149 15149 i 15149 15149 15149	SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW	100.84 902.90 902.90 902.90 902.90 902.90 677.76 531.90 1,808.90 2,281.18 4,392.60	100.00 680.40 680.40 680.40 680.40 680.40 453.60 348.00 48.00 226.80		98.90 66.16 66.16 66.16 66.16 66.16 66.82 61.75 35.44 2.09 5.26	98.90 66.16 66.16 66.16 66.16 66.16 66.82 61.75 35.44 2.09 5.26
26319130 0 26319140 10012 26319140 10013 26319140 2013 26319140 20312 27150410 0 27151050 0 27250410 0 27350020 0 27350110 0 27360090 0	Shrimp, steamed or boiled Shrimp, floured, breaded, or battered, fried 80 Shrimp, floured, breaded, or battered, fried / CANOLA OIL 80 Shrimp, floured, breaded, or battered, fried / CORN OIL 81 Shrimp, floured, breaded, or battered, fried / VEGETABLE OIL, NFS (INCLUDE OIL, NFS) 81 Shrimp, floured, breaded, or battered, fried / SOYBEAN OIL Shrimp teriyaki (shrimp with soy-based sauce) (mixture) Shrimp in garlic sauce, Puerto Rican style (m xture) (Camarones al ajillo) Shrimp with crab stuffing Paella with seafood Bouillabaisse Paella, NFS	15149 15149 W 15149 W 15149 W 15149 W 15149 15149 i 15149 15149 15149 15149	SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW	100.84 902.90 902.90 902.90 902.90 902.90 677.76 531.90 1,808.90 2,281.18 4,392.60 2,219.78	100.00 680.40 680.40 680.40 680.40 453.60 348.00 680.40 48.00 226.80 56.00		98.90 66.16 66.16 66.16 66.16 66.16 66.82 61.75 35.44 2.09 5.26 2.50	98.90 66.16 66.16 66.16 66.16 66.16 66.82 61.75 35.44 2.09 5.26 2.50
26319130 0 26319140 0 26319140 10013 26319140 2013 26319140 2013 26319140 20313 27150410 0 27151050 0 27250410 0 27350020 0 27350110 0	Shrimp, steamed or boiled Shrimp, floured, breaded, or battered, fried 80 Shrimp, floured, breaded, or battered, fried / CANOLA OIL 08 Shrimp, floured, breaded, or battered, fried / CORN OIL 30 Shrimp, floured, breaded, or battered, fried / VEGETABLE OIL, NFS (INCLUDE OIL, NFS) 83 Shrimp, floured, breaded, or battered, fried / SOYBEAN OIL Shrimp teriyaki (shrimp with soy-based sauce) (mixture) Shrimp in garlic sauce, Puerto Rican style (m xture) (Camarones al ajillo) Shrimp with crab stuffing Paella with seafood Bouillabaisse Paella, NFS Pork hash, Hawaiian style-ground pork, vegeta les (excluding carrots, broccoli, and dark-gr	15149 15149 W 15149 W 15149 W 15149 W 15149 15149 15149 15149 15149 15149 15149	SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW	100.84 902.90 902.90 902.90 902.90 902.90 677.76 531.90 1,808.90 2,281.18 4,392.60	100.00 680.40 680.40 680.40 680.40 680.40 453.60 348.00 48.00 226.80		98.90 66.16 66.16 66.16 66.16 66.16 66.82 61.75 35.44 2.09 5.26	98.90 66.16 66.16 66.16 66.16 66.16 66.82 61.75 35.44 2.09 5.26
26319130 0 26319140 10012 26319140 10013 26319140 2013 26319140 20312 27150410 0 27151050 0 27250410 0 27350020 0 27350110 0 27360090 0	Shrimp, steamed or boiled Shrimp, floured, breaded, or battered, fried 80 Shrimp, floured, breaded, or battered, fried / CANOLA OIL 80 Shrimp, floured, breaded, or battered, fried / CORN OIL 810 Shrimp, floured, breaded, or battered, fried / VEGETABLE OIL, NFS (INCLUDE OIL, NFS) 81 Shrimp, floured, breaded, or battered, fried / SOYBEAN OIL Shrimp teriyaki (shrimp with soy-based sauce) (mixture) Shrimp in garlic sauce, Puerto Rican style (m xture) (Camarones al ajillo) Shrimp with crab stuffing Paella with seafood Bouillabaisse Paella, NFS Pork hash, Hawaiian style-ground pork, vegeta	15149 15149 W 15149 W 15149 W 15149 W 15149 i 15149 i 15149 15149 15149 15149 15149 c 15149	SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW	100.84 902.90 902.90 902.90 902.90 902.90 677.76 531.90 1,808.90 2,281.18 4,392.60 2,219.78	100.00 680.40 680.40 680.40 680.40 453.60 348.00 680.40 48.00 226.80 56.00		98.90 66.16 66.16 66.16 66.16 66.16 66.82 61.75 35.44 2.09 5.26 2.50	98.90 66.16 66.16 66.16 66.16 66.16 66.82 61.75 35.44 2.09 5.26 2.50

		coli, and/or dark-green leafy (no potatoes)),							
27450410	100865	soy-based sauce (mixture) W/ CANOLA OIL Shrimp and vegetables (including carrots, broad	c 15149	SHRIMP, MXD SP, RAW	771.30	98.00		12.83	12.83
27130110	100000	coli, and/or dark-green leafy (no potatoes)),	0 10117	ometri find of film	771.30	30.00	•	12.00	12.00
		soy-based sauce (mixture) W/ OLIVE OIL							
27450410	203621	Shrimp and vegetables (including carrots, brod		SHRIMP, MXD SP, RAW	730.80	98.00	•	13.63	13.63
		<pre>coli, and/or dark-green leafy (no potatoes)), soy-based sauce (mixture) W/O FAT</pre>							
27450420	0	Shrimp and vegetables (excluding carrots, brod	c 15149	SHRIMP, MXD SP, RAW	741.30	98.00		13.36	13.36
		coli, and dark-green leafy (no potatoes)), soy	У						
27450600) ()	-based sauce (mixture) Shellfish mixture and vegetables (including ca	a 151/10	SHRIMP, MXD SP, RAW	910.10	113.40		12.60	12.60
27430000	, 0	rrots, broccoli, and/or dark-green leafy (no p		SHRIFI FRAD SI FRAW	510.10	113.40	•	12.00	12.00
		otatoes)), soy-base sauce							
27450610	0	Shellfish mixture and vegetables (excluding ca		SHRIMP, MXD SP, RAW	940.10	113.40	•	12.19	12.19
		rrots, broccoli, and dark-green leafy (no potatoes)), soy-base sauce	a						
27450650	0	Shellfish mixture and vegetables (including ca	a 15149	SHRIMP, MXD SP, RAW	853.13	113.40		13.44	13.44
		rrots, broccoli, and/or dark-green leafy (no p	p						
		otatoes)), (mushroom) soup (mixture)							
							OPP/		% of
					Recipe	Fish	USDA		Prepared
Food Code		Food Name	ngredient Code	Ingredient Name	Weight (grams)	Weight (grams)	% Fish	C_PRATIO x 100	Fish in Recipe
code	code	rood Name	code	Name	(grams)	(grams)	FISH	X 100	In Recipe
		SPECIES=Sì	hrimp (88)	HABITAT=Estuarine				- (continue	d)
27450660	0	Shellfish mixture and vegetables (excluding ca	a 15149	SHRIMP, MXD SP, RAW	891.68	113.40		12.72	12.72
		rrots, broccoli, and dark-green leafy (no pota	a						
28150910		toes)), (mushroom) soup (mixture) Shrimp with potatoes, vegetable (frozen meal)	15140	SHRIMP, MXD SP, RAW	242.30	97.00		37.74	37.74
		Seafood soup with potatoes and vegetables (inc		SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW	2,953.00	907.20		31.35	31.35
		luding carrots, broccoli, and/or dark-green le			_,				
		afy) W/ SHRIMP							
58112510	0	Dumpling, steamed, filled with meat, poultry, or seafood	15149	SHRIMP, MXD SP, RAW	818.84	151.05	•	18.71	18.71
8136130	0	Lo mein with shrimp	15149	SHRIMP, MXD SP, RAW	1,101.43	226.80	_	20.62	20.62
8155310	0	Paella, Valenciana style, with meat (Paella Va	a 15149	SHRIMP, MXD SP, RAW	2,708.13	72.00		2.45	2.45
		lenciana)							
58155320) ()	Seafood paella, Puerto Rican style (Paella a la marinera)	1 15149	SHRIMP, MXD SP, RAW	1,771.00	340.20	ē	19.52	19.52
8156110	0	Fried rice, Puerto Rican style (arroz frito)	15149	SHRIMP, MXD SP, RAW	1,221.80	226.80		18.51	18.51
8148550	100301	. Pasta salad with meat (macaroni or noodles, ve	e 15149N	(26319120) SHRIMP, MXD SP, RAW	954.45	80.95		8.42	8.42
		getables, meat, dressing) W/ TURKEY AND SHRIMI							
		, AND W/ REDUCED CALORIE OR DIET, CHOLESTEROL FREE MAYONNAISE (INCLUDE KRAFT LIGHT)							
8148550	101031	Pasta salad with meat (macaroni or noodles, ve	e 15149N	(26319120) SHRIMP, MXD SP, RAW	967.53	150.41		15.43	15.43
		getables, meat, dressing) W/ ALL SHRIMP AND W	/						
0140550	101000	LIGHT SOUR CREAM	- 151403	(2C210120) CHRIMD MAD OD DAM	050 50	150 41		15 55	15 55
.0148350	101088	Pasta salad with meat (macaroni or noodles, ve getables, meat, dressing) W/ ALL SHRIMP AND W		(26319120) SHRIMP, MXD SP, RAW	959.53	150.41	•	15.55	15.55
		LOW CALORIE OR DIET MAYONNAISE-TYPE SALAD DRE							
		SSING (INCLUDE MIRACLE WHIP LIGHT)							
		Won ton soup W/ SHRIMP AND CRAB MEAT	15149N	(26319130) SHRIMP, MXD SP, RAW	3,697.15	233.04	•	6.29	6.29
58408010 28152010		Won ton soup W/ BEEF AND SHRIMP Seafood platter with fish cake, fish fillet,	15149N s 15149N	(26319130) SHRIMP,MXD SP,RAW (26319140) SHRIMP,MXD SP,RAW	3,697.15 240.00	233.04 11.45	•	6.29 4.19	6.29 4.19
~ U L U L U L U	, ,	Dearood practer with itsh take, itsh lilitet, i	シ エリエサブN	(CUULULTU) DIRLITE, MAD DE, RAW	240.00	11.4J		4.17	せ・エン

20110150		callops, shrimp, potatoes (frozen meal)	15151	DDTDD (UDTMD -1 Cl -2	000 04	222 00		04.00	04.00
32110150		Shrimp-egg patty (Torta de Cameron seco)	15151	DRIED SHRIMP-also flg3-recipe says 2-1/2 c=320 gm		320.00	•	24.88	24.88
27150130		Seafood newburg	15151	SHRIMP, MXD SP, CKD, MOIST HEAT	929.58	113.40	•	11.84	11.84
27250130		Shrimp and noodles with cheese sauce (mixture)		SHRIMP, MXD SP, CKD, MOIST HEAT	1,215.40	453.60	•	37.00	37.00
27250130	203697	Shrimp and noodles with cheese sauce (mixture) W/ OLIVE OIL	15151	SHRIMP, MXD SP, CKD, MOIST HEAT	1,213.60	453.60	•	37.03	37.03
27350030	0	Seafood stew with potatoes and vegetables (excluding carrots, broccoli, and dark-green leaf		SHRIMP, MXD SP, CKD, MOIST HEAT	1,389.75	113.40		8.37	8.37
27350310	0), tomato-base sauce Seafood stew with potatoes and vegetables (including carrots, broccoli, and/or dark-green le		SHRIMP, MXD SP, CKD, MOIST HEAT	1,370.35	113.40		8.49	8.49
28153050	0	afy), tomato-base sauce Shrimp and noodles in tomato-based sauce, with vegetable and fruit dessert (diet frozen meal		SHRIMP, MXD SP, CKD, MOIST HEAT	100.00	12.70		12.70	12.70
58106900	0) Pizza with seafood, NS as to type of crust		SHRIMP, MXD SP, CKD, MOIST HEAT	581.88	49.61		6.92	6.92
					Recipe	Fish	OPP/ USDA		% of Prepared
Food	Mod	Tr	ngredient	Ingredient	Weight	Weight	8	C PRATIO	Fish
		Food Name	Code	Name	(grams)	(grams)	Fish	x 100	in Recipe
		SPECIES=Sh	nrimp (88)	HABITAT=Estuarine				(continue	d)
58106910		Pizza with seafood, thin crust	15151	SHRIMP, MXD SP, CKD, MOIST HEAT	581.88	49.61		6.92	6.92
58106920		Pizza with seafood, thick crust	15151	SHRIMP, MXD SP, CKD, MOIST HEAT	915.63	49.61		4.26	4.26
58409000	0	Noodle soup, with fish ball, shrimp, and dark green leafy vegetable	15151	SHRIMP, MXD SP, CKD, MOIST HEAT	847.77	22.00	٠	2.60	2.60
14620120	0	Shrimp dip, cream cheese base	15152	SHRIMP, MXD SP, CND	434.58	113.40		26.09	26.09
26319170	0	Shrimp, dried	15152	SHRIMP, MXD SP, CND	100.00	100.00		100.00	100.00
26319180	0	Shrimp, canned	15152	SHRIMP, MXD SP, CND	100.00	100.00		100.00	100.00
27150100	0	Shrimp, curried	15152	SHRIMP, MXD SP, CND	936.94	340.20		36.57	36.57
27150110	0	Shrimp cocktail (shrimp with cocktail sauce)	15152	SHRIMP, MXD SP, CND	690.95	340.20		49.24	49.24
27150160	0		15152	SHRIMP, MXD SP, CND	960.93	453.60		47.51	47.51
27150170	0	Sweet and sour shrimp	15152	SHRIMP, MXD SP, CND	174.23	38.40		21.49	21.49
27150230	0		15152	SHRIMP, MXD SP, CND	156.38	128.00		81.85	81.85
			15152	SHRIMP, MXD SP, CND	155.00	128.00		82.58	82.58
27250400	0	Shrimp cake or patty	15152	SHRIMP, MXD SP, CND	954.85	453.60		43.30	43.30
27250400	100693		15152	SHRIMP, MXD SP, CND	954.85	453.60		43.30	43.30
27250550	0	Seafood souffle	15152	SHRIMP, MXD SP, CND	599.32	42.62		7.12	7.12
27250950		Shellfish mixture and noodles, tomato-based sa		SHRIMP, MXD SP, CND	742.00	56.70	·	7.64	7.64
27350050	0	uce (mixture) Shrimp chow mein or chop suey with noodles	15152	SHRIMP, MXD SP, CND	502.97	96.00	_	19.22	19.22
			15152			680.40	•	37.23	37.23
27350060		Shrimp creole, with rice		SHRIMP, MXD SP, CND	1,842.44		•		
27351060	0	Shrimp and pasta garden salad (shrimp, pasta salad, tomato and/or carrots, other vegetables)		SHRIMP, MXD SP, CND	261.00	42.00	•	16.09	16.09
27360080	0	, no dressing Chow mein or chop suey, NS as to type of meat,	. 15152	SHRIMP, MXD SP, CND	968.88	55.00	_	5.63	5.63
		with noodles					-		
27450040		Shrimp chow mein or chop suey, no noodles	15152	SHRIMP, MXD SP, CND	449.37	96.00		21.82	21.82
27450070		Shrimp salad	15152	SHRIMP, MXD SP, CND	548.53	340.20		62.02	62.02
27450070	100623	Shrimp salad W/ FAT FREE MAYONNAISE-TYPE SALAI DRESSING (INCLUDE KRAFT FREE NONFAT MAYONNAIS E DRESSING; KRAFT MIRACLE WHIP FREE NONFAT DRI SSING)		SHRIMP, MXD SP, CND	557.53	340.20	٠	61.02	61.02
27450080	0	Seafood salad	15152	SHRIMP, MXD SP, CND	529.77	100.00		18.88	18.88
		Seafood salad W/ REAL MAYONNAISE	15152	SHRIMP, MXD SP, CND	530.77	100.00		18.84	18.84
2,150000	-01000	Coalooa Salaa W/ Nana Informition	10102		550.77	100.00	•	10.01	10.01

27450110	0	Shrimp garden salad (shrimp, eggs, tomato and/ or carrots, other vegetables), no dressing	15152	SHRIMP, MXD SP, CND		185.80	63.30		34.07	34.07
27450120	0	Shrimp garden salad (shrimp, eggs, vegetables	15152	SHRIMP, MXD SP, CND		147.90	63.30		42.80	42.80
27450150	0	excluding tomato and carrots), no dressing Fish, tofu, and vegetables, tempura, Hawaiian	15152	SHRIMP, MXD SP, CND		542.92	32.00	•	5.82	5.82
27450180	0	style (mixture) Seafood garden salad with seafood, vegetables	15152	SHRIMP, MXD SP, CND		100.00	15.00	•	15.00	15.00
27450190	0	excluding tomato and carrots, no dressing Seafood garden salad with seafood, tomato and/	15152	SHRIMP, MXD SP, CND		100.00	15.00	•	15.00	15.00
27450200	0	or carrots, other vegetables, no dressing Seafood garden salad with seafood, eggs, veget ables excluding tomato and carrots, no dressin		SHRIMP, MXD SP, CND		100.00	15.00		15.00	15.00
								OPP/		% of
						Recipe	Fish	USDA		Prepared
Food			gredient	Ingredient		Weight	Weight	용	C_PRATIO	Fish
Code	code	Food Name	Code	Name		(grams)	(grams)	Fish	x 100	in Recipe
			rimp (88)	на	RITAT=Fetuaring				- (continue	d)
		STECTED SIL	11mp (00)	11711	Jimi Bocaarine				(concinde	4 /
27450210	0	g Seafood garden salad with seafood, eggs, tomat		SHRIMP, MXD SP, CND		110.00	15.00		13.64	13.64
		o and/or carrots, other vegetables, no dressin								
27450450	0 (Shrimp creole, no rice	15152	SHRIMP, MXD SP, CND		1,317.44	680.40		52.22	52.22
28151010	0	Shrimp chow mein with egg rolls, pepper orient al (frozen meal)	15152	SHRIMP, MXD SP, CND		367.40	20.10	•	5.47	5.47
28151030	0 0	Shrimp creole with rice, peppers (diet frozen meal)	15152	SHRIMP, MXD SP, CND		283.01	22.64	-	8.00	8.00
28152030	0	Seafood newburg with rice, vegetable (frozen m eal)	15152	SHRIMP, MXD SP, CND		296.68	23.76	-	8.01	8.01
28152050) ()	Shrimp with rice, vegetable (frozen meal)	15152	SHRIMP, MXD SP, CND		311.48	29.64		9.52	9.52
28153010		Shrimp and clams in tomato-based sauce, with n		SHRIMP, MXD SP, CND		320.91	28.82	· ·	9.05	9.05
28154010	0	oodles (frozen meal) Shrimp and vegetables in sauce with noodles (d iet frozen meal)	15152	SHRIMP, MXD SP, CND		314.16	43.68	-	13.90	13.90
28355420			15152	SHRIMP, MXD SP, CND		1,423.23	340.20	_	24.19	24.19
28355440		Shrimp gumbo	15152	SHRIMP, MXD SP, CND		2,106.20	226.80		10.96	10.96
32105230			15152	SHRIMP, MXD SP, CND		507.20	64.00		12.65	12.65
			15152			466.70	64.00	·	13.89	13.89
54406200			15152	SHRIMP, MXD SP, CND		100.00	25.00	•	11.21	11.21
				SHRIMP, MXD SP, CND				٠		
58100900		·	15152	SHRIMP, MXD SP, CND		1,367.14	384.00	٠	27.99	27.99
58101540	0	Taco or tostada with fish, lettuce, tomato, sa lsa	15152	SHRIMP, MXD SP, CND		76.99	15.00	-	19.48	19.48
58110120	0 0	Egg roll, with shrimp	15152	SHRIMP, MXD SP, CND		1,142.04	64.00	•	5.59	5.59
58112110	0 0	Dim sum, meat filled (egg roll-type)	15152	SHRIMP, MXD SP, CND		1,489.47	226.80		16.29	16.29
58134310	0	Stuffed shells, with fish and/or shellfish, wi th tomato sauce	15152	SHRIMP, MXD SP, CND		1,547.61	128.00	-	8.27	8.27
58148150	0 0		15152	SHRIMP, MXD SP, CND		746.38	96.00		12.86	12.86
		1 Macaroni salad with shrimp W/ REAL MAYONNAISE	15152	SHRIMP, MXD SP, CND		740.75	96.00		12.96	12.96
58150510		Rice, fried, with shrimp	15152	SHRIMP, MXD SP, CND		1,028.48	64.00		6.19	6.19
58407050		Instant soup, noodle with egg, shrimp or chick en		SHRIMP, MXD SP, CND		99.00	1.00		1.04	1.04
72306000) ()		15152	SHRIMP, MXD SP, CND		1,536.05	128.00		8.33	8.33
28355410		Shrimp soup, cream of, NS as to prepared with		SOUP, CRM OF SHRIMP, PE	REP W/MILK, COMM	597.50	301.00	3.06	50.38	1.54
00055410		milk or water	64565			505 -°	006 50	2 26	40.66	1 50
28355410	0	Shrimp soup, cream of, NS as to prepared with	6456P	SOUP, CRM OF SHRIMP, PR	REP W/H2O,COMM	597.50	296.50	3.06	49.62	1.52

28355430 0	milk or water	CAECD	COUR ORW OF GURTUR	DDED W/WOO GOIN	100.00	100.00	2.06	100.00	2.06
	Shrimp soup, cream of, prepared with water			,PREP W/H2O,COMM					3.06
	SPECIES=S	melts (91)		HABITAT=50% Estuarine, 50% Marin	ne				
26145120 0	Smelt, baked or broiled	15099	Need grm wt.desc.f	or 1 lb.raw ylds; recipe calls	672.50	607.80		89.00	89.00
26145140 0	Smelt, floured or breaded, fried			or 1 lb.raw ylds; recipe calls	787.05	607.80	•	66.31	66.31
26145140 100738	3 Smelt, floured or breaded, fried W/ CANOLA OI	L 15099	Need grm wt.desc.f	or 1 lb.raw ylds;recipe calls	787.05	607.80	•	66.31	66.31
									% of
Food Mod	-	ngredient	Ingredient		Recipe	Fish Weight	USDA %	C PRATIO	Prepared Fish
Code code			Name		Weight (grams)	(grams)		x 100	in Recipe
				-					
	SPECIES=S	melts (91)		HABITAT=50% Estuarine, 50% Marine	e			- (continue	d)
26145110 0	Smelt, cooked, NS as to cooking method	15099	Need grm wt.descr.	for 1 lb raw ylds; recipe calls	787.05	607.80	-	66.31	66.31
	SPECIES=S	melts, Rain	nbow (115)	HABITAT=50% Freshwater, 50% Est	uarine				
26145150 0	Smelt, battered, fried	15099	SMELT, RAINBOW, RAW		100.00	67.00	_	56.71	56.71
26145160 0	Smelt, steamed or poached	15099	SMELT, RAINBOW, RAW		100.00	100.00	-	100.00	100.00
	SPECIES=S	nails (92)		HABITAT=50% Freshwater, 50% Mar	ine				
26321160 0	Snails, steamed or poached	15177	WHELK, UNSPEC, RAW		100.84	100.00	•	98.34	98.34
26321110 0	Snails, steamed or poached Snails, cooked, NS as to cooking method	90560	SNAIL, RAW		467.79	453.60	•	96.36	96.36
	SPECIES=S	napper (93)		HABITAT=Marine					
27151030 0	Marinated fish (Ceviche)	15101	SNAPPER, MXD SP, RAW		636.50	339.00	•	53.35	53.35
27350110 0	Bouillabaisse	15101	SNAPPER, MXD SP, RAW		4,392.60			10.49	10.49
27450710 101049	Fish and vegetables (excluding carrots, brocc li, and dark- green leafy (no potatoes)), tom		SNAPPER, MXD SP, RAW		1,619.65	907.20	•	56.35	56.35
	to-based sauce (mixture) W/ SNAPPER	ia							
58155320 0	Seafood paella, Puerto Rican style (Paella a a marinera)	1 15101	SNAPPER, MXD SP, RAW		1,771.00	226.80	•	12.94	12.94
		ole (94)		HABITAT=Marine					
28150240 0	Sole with vegetable (diet frozen meal)	15028	FIATFISH.RAW		215 20	113 40		53.05	53.05
	SPECIES=S			IIAD I MAM—Maxixo					
		iquia (97) -		nabitat-marine					
26213100 0	Squid, raw	15175	SQUID, MXD SP, RAW		100.00	100.00	•	100.00	100.00
26213120 0		15175	SQUID, MXD SP, RAW		706.05	680.40	•	95.61	95.61
	Squid, baked, broiled W/ OLIVE OIL		SQUID, MXD SP, RAW		705.15	680.40	•	95.61	95.61
20213120 202157	7 Squid, baked, broiled W/ VEGETABLE OIL, NFS (NCLUDE OIL, NFS)	1 15175	SQUID, MXD SP, RAW		705.34	680.40	•	95.58	95.58
26213140 0	Squid, breaded, fried	15175	SQUID, MXD SP, RAW		1,086.45	907.20		76.48	76.48
	Squid, breaded, fried W/ OLIVE OIL	15175	SQUID, MXD SP, RAW		1,086.45	907.20		76.48	76.48
26213160 0		15175	SQUID, MXD SP, RAW		100.84	100.00		99.04	99.04
26213170 0		15175	SQUID, MXD SP, RAW		100.30	100.00		98.86	98.86
26213180 0	Squid, pickled	15175	SQUID, MXD SP, RAW		1,183.20	907.20		76.90	76.90
26213190 0	Squid, canned	15175	SQUID, MXD SP, RAW		100.60	100.00		99.31	99.31
58155910 0	Rice with squid, Puerto Rican style (arroz co calamares)	n 15175	SQUID, MXD SP, RAW		814.58	226.80	•	25.14	25.14

Food Code		Food Name	Ingredient Code	Ingredient Name	Recipe Weight (grams)	Fish Weight (grams)	OPP/ USDA % Fish	C_PRATIO x 100	% of Prepared Fish in Recipe
			Sturgeon (9	8) HABITAT=50% Freshwater, 50% Est	uarine				
26211100	0 0	Roe, sturgeon	15012	CAVIAR, BLACK/RED, GRANULAR	100.00	100.00		100.00	100.00
26147110		Sturgeon, cooked, NS as to cooking method	15104	STURGEON, MXD SP, RAW	100.84	100.00		98.96	98.96
26147130		Sturgeon, steamed	15104	STURGEON, MXD SP, RAW	100.84	100.00		98.96	98.96
26147140			15104		1,086.45	907.20		73.91	73.91
26147120		Sturgeon, baked or broiled	15105	STURGEON, MXD SP, CKD, DRY HEAT	100.00	100.00	·	100.00	100.00
26147190		Sturgeon, smoked	15106	STURGEON, MXD SP, SMOKED	100.00	100.00	•	100.00	100.00
		SPECIES=	Swordfish (100) HABITAT=Marine					
26149110	0 0	Swordfish, cooked, NS as to cooking method	15110	Need grm wt.desc.for 1 lb raw ylds; recipe calls	844.90	780.20	_	91.59	91.59
26149120		Swordfish, baked or broiled	15110	Need grm wt.desc.for 1 lb.raw ylds;recipe calls	844.90	780.20		91.59	91.59
		8 Swordfish, baked or broiled W/ OLIVE OIL	15110	Need grm wt.desc.for 1 lb.raw ylds;recipe calls	843.70	780.20		91.56	91.56
		8 Swordfish, baked or broiled W/ BUTTER, NFS	15110	Need grm wt.desc.for 1 lb.raw ylds; recipe calls	845.08	780.20		91.57	91.57
		9 Swordfish, baked or broiled W/ CANOLA OIL	15110	Need grm wt.desc.for 1 lb.raw ylds;recipe calls	843.95	780.20	•	91.52	91.52
		7 Swordfish, baked or broiled W/ VEGETABLE OIL		Need grm wt.desc.for 1 lb.raw ylds;recipe calls	843.95	780.20		91.52	91.52
26149140	0 0	INCLUDE OIL, NFS) Swordfish, floured or breaded, fried	15110	SWORDFISH, RAW	1,086.45	907.20		73.93	73.93
26149140		Swordfish, steamed or poached	15110	SWORDFISH, RAW	100.00	100.00		100.00	100.00
		SPECIES=	Trout (103)	HABITAT=Freshwater					
26151110	0 0	Trout, cooked, NS as to cooking method	15240	Need grm wt.desc.for 1 lb.raw ylds; recipe calls	844 90	780.20		91.65	91.65
26151120		Trout, baked or broiled	15240	TROUT, RAINBOW, FARMED, RAW	971.90	907.20		92.84	92.84
			15240	TROUT, RAINBOW, FARMED, RAW	972.08	907.20		92.82	92.82
		8 Trout, baked or broiled W/ OLIVE OIL	15240	TROUT, RAINBOW, FARMED, RAW	970.70	907.20		92.83	92.83
		6 Trout, baked or broiled W/ CANOLA, SOYBEAN A		TROUT, RAINBOW, FARMED, RAW	970.95	907.20		92.80	92.80
26151120	0 20233	SUNFLOWER OIL Trout, baked or broiled W/ CORN OIL (INCLUDE AZOLA CORN OIL; MAZOLA OIL, NFS; WESSON CORN		TROUT, RAINBOW, FARMED, RAW	970.95	907.20	-	92.80	92.80
		IL)	0						
		6 Trout, baked or broiled W/O FAT		TROUT, RAINBOW, FARMED, RAW	943.70	907.20		96.17	96.17
26151160	0 0	Trout, steamed or poached	15240	TROUT, RAINBOW, FARMED, RAW	100.00	100.00	•	100.00	100.00
		SPECIES=	Trout, mixe	d sp. (114) HABITAT=50% Freshwater, 50% Est	uarine				
26151140	0 0	Trout, floured or breaded, fried	15114	Need grm wt.descr.for 1 lb raw ylds; recipe calls	959.45	780.20		73.20	73.20
		7 Trout, floured or breaded, fried W/ CORN OIL		Need grm wt.descr.for 1 lb raw ylds; recipe calls		780.20		73.20	73.20
		3 Trout, floured or breaded, fried W/ VEGETABL OIL, NFS (INCLUDE OIL, NFS)		Need grm wt.descr.for 1 lb raw ylds; recipe calls		780.20	•	73.20	73.20
26151130	0 0		15114	TROUT, MXD SP, RAW	1,086.45	907.20		81.43	81.43
26151150		Trout, battered, fried	15114	TROUT, MXD SP, RAW	133.00	100.00		70.31	70.31
		O Trout, battered, fried W/ VEGETABLE OIL, NFS	(15114	TROUT, MXD SP, RAW	133.00	100.00	•	70.31	70.31
26151190	0 0	INCLUDE OIL, NFS) Trout, smoked	15114	TROUT, MXD SP, RAW	100.50	100.00		99.11	99.11

TABLE A-2."AS PREPARED" PERCENTAGE BY FISH SPECIES AND THEIR CURRENT HABITAT ASSIGNMENTS
BASED ON THE 1994-1996 CSFII FOOD CODES

Food Mo		Ingredient Code	Ingredient Name	Recipe Weight (grams)	Fish Weight (grams)	OPP/ USDA % Fish	C_PRATIO x 100	% of Prepared Fish in Recipe
		SPECIES=Tuna (104)	HABITAT=Marine					
26153170 0	Tuna, fresh, dried	15117	TUNA, FRESH, BLUEFIN, RAW	100.00	100.00		100.00	100.00
26155180 0	Tuna, canned, oil pack	15119P	TUNA, LT, CND, OIL, DRND	100.00	100.00	93.25	100.00	93.25
27150120 0	Tuna with cream or white sauce (mix	ture) 15119P	TUNA, LT, CND, OIL, DRND	911.85	311.85	93.25	34.20	31.89
27250150 0	Tuna loaf	15119P	TUNA, LT, CND, OIL, DRND	974.25	438.00	93.25	45.72	41.92
7250160 0	Tuna cake or patty	15119P	TUNA, LT, CND, OIL, DRND	981.25	480.00	93.25	45.67	45.62
	00608 Tuna cake or patty W/ MARGARINE-LIK UB, SALTED (INCLUDE PARKAY SPREAD; EAD COUNTRY CROCK)		TUNA, LT, CND, OIL, DRND	981.25	480.00	93.25	46.09	45.62
27250160 10	00905 Tuna cake or patty W/ OLIVE OIL	15119P	TUNA, LT, CND, OIL, DRND	981.25	480.00	93.25	45.67	45.62
27250610 0	Tuna noodle casserole with cream or e	white sauc 15119P	TUNA, LT, CND, OIL, DRND	1,140.59	320.00	93.25	28.35	26.16
27250610 10	00389 Tuna noodle casserole with cream or e W/ TUNA AND SARDINES	white sauc 15119P	TUNA, LT, CND, OIL, DRND	1,140.59	160.00	93.25	14.17	13.08
27250610 20	00943 Tuna noodle casserole with cream or e W/ 2% MILK AND W/ BUTTER, NFS	white sauc 15119P	TUNA, LT, CND, OIL, DRND	1,140.94	320.00	93.25	28.34	26.15
27250610 20	02688 Tuna noodle casserole with cream or e W/ WHOLE MILK AND W/ BUTTER, NFS	white sauc 15119P	TUNA, LT, CND, OIL, DRND	1,140.94	320.00	93.25	28.32	26.15
27250610 20	03555 Tuna noodle casserole with cream or e W/O FAT	white sauc 15119P	TUNA, LT, CND, OIL, DRND	1,084.19	320.00	93.25	29.93	27.52
27250630 0	Tuna noodle casserole with (mushroo	m) soup 15119P	TUNA, LT, CND, OIL, DRND	1,149.20	320.00	93.25	28.20	25.97
27250630 20	01273 Tuna noodle casserole with (mushroo 2% MILK AND W/ BUTTER, NFS	m) soup W/ 15119P	TUNA, LT, CND, OIL, DRND	1,149.38	320.00	93.25	28.19	25.96
27250630 20	02216 Tuna noodle casserole with (mushroo WATER AND W/O FAT	m) soup W/ 15119P	TUNA, LT, CND, OIL, DRND	1,117.50	320.00	93.25	29.09	26.70
27250630 20	02584 Tuna noodle casserole with (mushroo 2% MILK	m) soup W/ 15119P	TUNA, LT, CND, OIL, DRND	1,149.20	320.00	93.25	28.20	25.97
	02593 Tuna noodle casserole with (mushroo SKIM MILK AND W/O FAT	-	TUNA, LT, CND, OIL, DRND	1,121.50	320.00	93.25	28.95	26.61
	02723 Tuna noodle casserole with (mushroo WHOLE MILK	•	TUNA, LT, CND, OIL, DRND	1,149.20	320.00	93.25	28.19	25.97
	03749 Tuna noodle casserole with (mushroo WHOLE MILK AND W/O FAT	-	TUNA, LT, CND, OIL, DRND	1,121.00	320.00	93.25	28.95	26.62
27250710 0	Tuna and rice with (mushroom) soup	(mixture) 15119P	TUNA, LT, CND, OIL, DRND	871.55	160.00	93.25	18.73	17.12
27350070 0	Tuna pot pie	15119P	TUNA, LT, CND, OIL, DRND	842.85	155.93	93.25	18.60	17.25
27350080 0	Tuna noodle casserole with vegetabl r white sauce	es, cream o 15119P	TUNA, LT, CND, OIL, DRND	1,139.68	184.28	93.25	16.44	15.08
	00388 Tuna noodle casserole with vegetabl r white sauce W/ CARROTS		TUNA, LT, CND, OIL, DRND	1,139.68	184.28	93.25	16.45	15.08
27350410 0	Tuna noodle casserole with vegetabl hroom) soup	es and (mus 15119P	TUNA, LT, CND, OIL, DRND	1,229.20	292.00	93.25	24.10	22.15
	00066 Tuna noodle casserole with vegetabl hroom) soup W/ 1% MILK		TUNA, LT, CND, OIL, DRND	1,229.20	292.00	93.25	24.10	22.15
)3442 Tuna noodle casserole with vegetabl hroom) soup W/ 2% MILK		TUNA, LT, CND, OIL, DRND	1,229.20	292.00	93.25	24.10	22.15
27450510 0	Tuna casserole with vegetables and	(mushroom) 15119P	TUNA, LT, CND, OIL, DRND	909.20	292.00	93.25	32.58	29.95
				Recipe	Fish	OPP/ USDA		% of Prepared
Food Mo	od	Ingredient	Ingredient	Weight	Weight	용	C_PRATIO	Fish

27450060 27450060 27450060 Food	200099 T R D I I I I I I I I I I I I I I I I I I	una salad W/ FAT FREE MAYONNAISE-TYPE SALA ESSING (INCLUDE KRAFT FREE NONFAT MAYONNAI RESSING; KRAFT MIRACLE WHIP FREE NONFAT DE NG) una salad W/ REDUCED CALORIE OR DIET, CHOI ROL-FREE MAYONNAISE (INCLUDE KRAFT LIGHT; MANN'S CHOLESTEROL-FREE REDUCED CALORIE., una salad W/ LOW CALORIE OR DIET MAYONNAIS una salad W/ CREAMY DRESSING WITH SOUR CRE ND/OR BUTTERMILK AND OIL (INCLUDE RANCH DE NG) una salad W/O SALAD DRESSING	ESE RESS LEST 15121P HEL .) SE 15121P EAM 15121P RESS	TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND Ingredient Name	419.22 412.97 417.72 413.97 355.22 Recipe Weight (grams)	223.97 223.97 223.97 223.97 223.97 Fish Weight (grams)	99.18 99.18 99.18 99.18 99.18 99.18 Fish	53.42 54.23 53.62 54.10 63.05 C_PRATIO	52.99 53.79 53.18 53.66 62.53 % of Prepared Fish in Recip
27450060 27450060	200099 T R D T T E L L 200449 T 201412 T A L L L L L L L L L L L L L L L L L L	ESSING (INCLUDE KRAFT FREE NONFAT MAYONNAI RESSING; KRAFT MIRACLE WHIP FREE NONFAT DE NG) una salad W/ REDUCED CALORIE OR DIET, CHOI ROL-FREE MAYONNAISE (INCLUDE KRAFT LIGHT; MANN'S CHOLESTEROL-FREE REDUCED CALORIE una salad W/ LOW CALORIE OR DIET MAYONNAIS una salad W/ CREAMY DRESSING WITH SOUR CREND/OR BUTTERMILK AND OIL (INCLUDE RANCH DE NG)	ESE RESS LEST 15121P HEL .) SE 15121P EAM 15121P RESS	TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND	412.97 417.72 413.97	223.97 223.97 223.97	99.18 99.18 99.18	54.23 53.62 54.10	53.79 53.18 53.66 62.53
27450060	200099 T R D I I I I I I I I I I I I I I I I I I	ESSING (INCLUDE KRAFT FREE NONFAT MAYONNAL RESSING; KRAFT MIRACLE WHIP FREE NONFAT DE NG) 'una salad W/ REDUCED CALORIE OR DIET, CHOI ROL-FREE MAYONNAISE (INCLUDE KRAFT LIGHT; MANN'S CHOLESTEROL-FREE REDUCED CALORIE 'una salad W/ LOW CALORIE OR DIET MAYONNAIS 'una salad W/ CREAMY DRESSING WITH SOUR CREND/OR BUTTERMILK AND OIL (INCLUDE RANCH DE ND/OR BUTTERMILK AND OIL (INCLUDE RANCH DE	ESE RESS LEST 15121P HEL .) SE 15121P EAM 15121P	TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND	412.97	223.97	99.18	54.23	53.79
27450060	200099 T R D I 200449 T E L 200685 T	ESSING (INCLUDE KRAFT FREE NONFAT MAYONNAI RESSING; KRAFT MIRACLE WHIP FREE NONFAT DE NG) una salad W/ REDUCED CALORIE OR DIET, CHOI ROL-FREE MAYONNAISE (INCLUDE KRAFT LIGHT; MANN'S CHOLESTEROL-FREE REDUCED CALORIE una salad W/ LOW CALORIE OR DIET MAYONNAIS	REST 15121P HEL .) BE 15121P	TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND	412.97	223.97	99.18	54.23	53.79
27450060	200099 T R D I 200449 T E	ESSING (INCLUDE KRAFT FREE NONFAT MAYONNA) RESSING; KRAFT MIRACLE WHIP FREE NONFAT DF NONE OF THE NONFAT DE UNA SALAD W/ REDUCED CALORIE OR DIET, CHOI ROL-FREE MAYONNAISE (INCLUDE KRAFT LIGHT;	ESE RESS LEST 15121P HEL						
	200099 T R D	ESSING (INCLUDE KRAFT FREE NONFAT MAYONNA) RESSING; KRAFT MIRACLE WHIP FREE NONFAT DF	ISE	TUNA, LT, CND, H2O, DRND	419.22	223.97	99.18	53.42	52.99
27450060									
27450060	200020 T Y	una salad W/ LOW CALORIE OR DIET MAYONNAIS PE SALAD DRESSSING (INCLUDE MIRACLE WHIP I)		TUNA, LT, CND, H2O, DRND	413.22	223.97	99.18	54.20	53.76
	100321 T	una salad W/ ITALIAN DRESSING (INCLUDE VIN . AND OIL)		TUNA, LT, CND, H2O, DRND	413.97	223.97	99.18	54.10	53.66
7450060	0 T	<pre>s, broccoli, and dark-green leafy), cheese ce (mixture) 'una salad 'una salad W/ REAL MAYONNAISE</pre>	15121P 15121P	TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND	413.97 410.22	223.97 223.97	99.18 99.18	54.10 54.60	53.66 54.15
7350100	0 F	auce (mixture) ish, noodles, and vegetables (excluding ca	arro 15121P	TUNA, LT, CND, H2O, DRND	1,685.50	438.00	99.18	25.99	25.77
27350090		ish, noodles, and vegetables (including cas, broccoli, and/or dark green leafy), che		TUNA, LT, CND, H2O, DRND	1,745.50	462.00	99.18	26.51	26.25
7250900		ish and noodles with (mushroom) soup	15121P	TUNA, LT, CND, H2O, DRND	877.05	186.50	99.18	21.26	21.09
7250820		ish and rice with (mushroom) soup	15121F 15121P	TUNA, LT, CND, H2O, DRND	854.55	167.00	99.18	19.57	19.38
7250810		ish and rice with comato-based sauce	15121P 15121P	TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND	852.24	167.00	99.18	19.57	19.3
7250550 7250810		eafood souffle ish and rice with tomato-based sauce	15121P 15121P	TUNA, LT, CND, H2O, DRND	599.32 854.55	49.00 167.00	99.18 99.18	8.17 19.57	8.1 19.3
6155190		una, canned, water pack	15121P	TUNA, LT, CND, H2O, DRND	100.00	100.00	99.18	100.00	99.1
6155110		una, canned, NS as to oil or water pack	15121P	TUNA, LT, CND, H2O, DRND	100.00	100.00	99.18	100.00	99.1
6100180	0 F	LE MILK ish, NS as to type, canned	15121P	TUNA, LT, CND, H2O, DRND	100.00	61.40	99.18	61.40	60.9
	М	IILK Macaroni or noodles with cheese and tuna W/		TUNA, LT, CND, OIL, DRND	1,102.09	188.81	93.25	17.40	15.98
	I	M MILK lacaroni or noodles with cheese and tuna W/		TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND	1,102.09	188.81	93.25	17.40	15.9
	M	lacaroni or noodles with cheese and tuna w/ IIILK lacaroni or noodles with cheese and tuna W/		TUNA, LT, CND, OIL, DRND	1,102.09	188.81	93.25	17.40	15.9
145120		Macaroni or noodles with cheese and tuna Macaroni or noodles with cheese and tuna W		TUNA, LT, CND, OIL, DRND	1,102.09 1,102.09	188.81 188.81	93.25 93.25	17.40 17.40	15.9 15.9
3140310	0 M	oup, no noodles acaroni with tuna, Puerto Rican style (Mac nes con atun)		TUNA, LT, CND, OIL, DRND	743.76	127.58	93.25	17.37	15.9
		SPECIES	S=Tuna (104) -	HABITAT=Marine				- (continued	i)

27550720 0	Tuna salad sandwich 15121P Tuna salad sandwich W/ 100% WHOLE WHEAT BREAD 15121P	TUNA, LT, CND, H2O, DRND	157.26 161.26	57.75	99.18 99.18	- (continue 36.72 35.81	36.42 35.52
Food Mod Code code	Ingredient Food Name Code	Name	Recipe Weight (grams)	Fish Weight (grams)	OPP/ USDA % Fish	C_PRATIO x 100	% of Prepared Fish in Recipe
27550710 200508	Tuna salad sandwich, with lettuce W/ PITA BREA 15121P D	TUNA, LT, CND, H2O, DRND	160.26	57.75	99.18	36.03	35.74
	ALORIE AND/OR HIGH FIBER WHEAT OR CRACKED WHEA T BREAD AND W/ LOW CALORIE OR DIET MAYONNAISE- TYPE SALAD DRESSING (INCLUDE MIRACLE WHIP LIGH T)						
27550710 0 27550710 100003	Tuna salad sandwich, with lettuce 15121P Tuna salad sandwich, with lettuce W/ REDUCED C 15121P	TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND	167.26 171.06	57.75 57.75	99.18 99.18	34.53 33.76	34.24 33.48
27450100 202694	IL (INCLUDE LIGHT RANCH DRESSING) Tuna salad with egg W/ LOW CALORIE OR DIET MAY 15121P ONNAISE	TUNA, LT, CND, H2O, DRND	483.34	223.97	99.18	46.34	45.96
27450100 201509	YONNAISE DRESSING; KRAFT MIRACLE WHIP FREE NON FAT DRESSING) Tuna salad with egg W/ REDUCED CALORIE CREAMY 15121P DRESSING W/ SOUR CREAM AND/OR BUTTERMILK AND O	TUNA, LT, CND, H2O, DRND	481.78	223.97	99.18	46.49	46.11
27450100 201154	CHOLESTEROL FREE) Tuna salad with egg W/ FAT FREE MAYONNAISE-TYP 15121P E SALAD DRESSING (INCLUDE KRAFT FREE NONFAT MA	TUNA, LT, CND, H2O, DRND	485.22	223.97	99.18	46.16	45.78
27450100 200455	LIGHT) Tuna salad with egg W/ CHOLESTEROL-FREE MAYONN 15121P AISE-TYPE SALAD DRESSING (INCLUDE MIRACLE WHIP	TUNA, LT, CND, H2O, DRND	479.90	223.97	99.18	46.67	46.29
27450100 100970	EGG WHITES Tuna salad with egg W/ REDUCED-CALORIE OR DIET 15121P , CHOLESTEROL FREE, MAYONNAISE (INCLUDE KRAFT	TUNA, LT, CND, H2O, DRND	477.40	223.97	99.18	46.91	46.53
27450100 100959	NCH DRESSING) Tuna salad with egg W/ REAL MAYONNAISE AND W/ 15121P	TUNA, LT, CND, H2O, DRND	473.97	223.97	99.18	47.25	46.87
27450100 100614	NG ! Tuna salad with egg W/ CREAMY DRESSING WITH SO 15121P UR CREAM AND/OR BUTTERMILK AND OIL (INCLUDE RA	TUNA, LT, CND, H2O, DRND	478.65	223.97	99.18	46.79	46.41
	ONNAISE-TYPE SALAD DRESSING (INCLUDE MIRACLE W HIP LIGHT) Tuna salad with egg W/ REAL MAYONNAISE 15121P Tuna salad with egg W/ TOMATOES AND W/O DRESSI 15121P	TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND	473.97 405.22	223.97 223.97	99.18 99.18	47.25 55.27	46.87 54.82
27450100 0 27450100 100026	E WHIP LIGHT) Tuna salad with egg 15121P Tuna salad with egg W/ LOW CALORIE OR DIET MAY 15121P	TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND	478.65 477.72	223.97 223.97	99.18 99.18	46.79 46.88	46.41 46.50
27450090 100275	SALSA Tuna salad with cheese W/ LOW CALORIE OR DIET 15121P MAYONNAISE-TYPE SALAD DRESSING (INCLUDE MIRACL	TUNA, LT, CND, H2O, DRND	484.42	223.97	99.18	46.23	45.85
27450090 0 27450090 100140	Tuna salad with cheese W/ REAL MAYONNAISE, W/ 15121P Tuna salad with cheese W/ REAL MAYONNAISE, W/ 15121P NATURAL CHEDDAR OR AMERICAN TYPE CHEESE AND W/	TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND	485.35 481.67	223.97 223.97	99.18 99.18	46.14 46.50	45.77 46.12
	STEROL FREE, CREAMY DRESSING MADE WITH SOUR CR EAM AND BUTTERMILK AND/OR OIL						

		AND W/ FAT FREE MAYONNAISE-TYPE SALAD DRESSIN (INCLUDE KRAFT FREE NONFAT MAYONNAISE DRESSIN							
		G; KRAFT MIRACLE WHIP FREE NONFAT DRESSING							
27550720	100241	. Tuna salad sandwich W/ WHOLE WHEAT ROLL, NS A TO 100%	S 15121P	TUNA, LT, CND, H2O, DRND	148.26	57.75	99.18	38.95	38.63
27550720	100466	Tuna salad sandwich W/ WHEAT OR CRACKED WHEAT BREAD	15121P	TUNA, LT, CND, H2O, DRND	155.26	57.75	99.18	37.19	36.89
		Tuna salad sandwich W/ REAL MAYONNAISE	15121P	TUNA, LT, CND, H2O, DRND	156.36	57.75	99.18	36.93	36.63
27550720	200109	O Tuna salad sandwich W/ WHOLE WHEAT BREAD, OTH R THAN 100%, OR NS AS TO 100% AND W/ LOW CALO IE OR DIET MAYONNAISE-TYPE SALAD DRESSING (IN LUDE MIRACLE WHIP LIGHT)	R	TUNA, LT, CND, H2O, DRND	157.06	57.75	99.18	36.77	36.47
27550720	200949	Tuna salad sandwich W/ REDUCED CALORIE OR DIE CHOLESTEROL-FREE MAYONNAISE	T 15121P	TUNA, LT, CND, H2O, DRND	157.16	57.75	99.18	36.75	36.44
27550720	201529	Tuna salad sandwich W/ WHOLE WHEAT BREAD, OTH R THAN 100% OR NS AS TO 100%	E 15121P	TUNA, LT, CND, H2O, DRND	157.26	57.75	99.18	36.72	36.42
		Tuna salad sandwich W/ RYE BREAD	15121P	TUNA, LT, CND, H2O, DRND	157.26	57.75	99.18	36.72	36.42
		Tuna salad sandwich W/ RYE BREAD AND W/ REAL! AYONNAISE	M 15121P	TUNA, LT, CND, H2O, DRND	156.36	57.75	99.18	36.93	36.63
27570310		Hors d'oeuvres, with spread	15121P	TUNA, LT, CND, H2O, DRND	631.03	184.28	99.18	29.20	28.96
58120110	0	Crepes, filled with meat, fish, or poultry, w th sauce	1 15121P	TUNA, LT, CND, H2O, DRND	1,559.07	167.00	99.18	10.61	10.62
58120110	101081	Crepes, filled with meat, fish, or poultry, w th sauce W/ ALL TUNA	i 15121P	TUNA, LT, CND, H2O, DRND	1,559.07	140.00	99.18	8.95	8.91
58120110	101081	. Crepes, filled with meat, fish, or poultry, w th sauce W/ ALL TUNA $$	i 15121P	TUNA, LT, CND, H2O, DRND	1,559.07	140.00	99.18	8.95	8.91
58120110	101081	. Crepes, filled with meat, fish, or poultry, w th sauce W/ ALL TUNA $$	i 15121P	TUNA, LT, CND, H2O, DRND	1,559.07	167.00	99.18	10.67	10.62
58134310	0	Stuffed shells, with fish and/or shellfish, w th tomato sauce	i 15121P	TUNA, LT, CND, H2O, DRND	1,547.61	154.00	99.18	9.95	9.87
58148130		Macaroni salad with tuna	15121P	TUNA, LT, CND, H2O, DRND	765.88	115.50	99.18	15.08	14.96
		Macaroni salad with tuna W/ REAL MAYONAISE	15121P	TUNA, LT, CND, H2O, DRND	760.25	115.50	99.18	15.19	15.07
		Macaroni salad with tuna W/ LOW CALORIE OR DI T MAYONNAISE-TYPE SALAD DRESSING (INCLUDE MIR CLE WHIP LIGHT)	A	TUNA, LT, CND, H2O, DRND	764.75	115.50	99.18	15.10	14.98
58148160		Macaroni salad with tuna and egg	15121P	TUNA, LT, CND, H2O, DRND	996.75	167.00	99.18	16.75	16.62
		. Macaroni salad with tuna and egg W/ REAL MAYO NAISE		TUNA, LT, CND, H2O, DRND	989.25	167.00	99.18	16.88	16.74
27450190	100411	. Seafood garden salad with seafood, tomato and or carrots, other vegetables, no dressing $\mbox{W}/\ .$ LL TUNA		(26155110) TUNA, LT, CND, H2O, DRND	100.00	30.00	99.18	30.00	30.00
58301130	0	Tuna lasagna (diet frozen meal)	15121N	(26155190) TUNA, LT, CND, H2O, DRND	340.18	34.02	99.18	10.00	10.00
							OPP/		% of
D 1	341	_		T 11	Recipe	Fish	USDA	0 001550	Prepared
Food Code		Food Name	ngredient Code	Ingredient Name	Weight (grams)	Weight (grams)	% Fish	C_PRATIO x 100	Fish in Recipe
					(grams)	(grams)			
		SPECIES=T	una (104)	HABITAT=Marine				(continue	d)
27550750	0	Tuna salad submarine sandwich, on roll, with	1 15121N	(27450060) TUNA, LT, CND, H2O, DRND	213.00	56.27	99.18	26.42	26.42
27550750	203516	ettuce Tuna salad submarine sandwich, on roll, with ettuce W/ WHOLE WHEAT ROLL, NS AS TO 100%	l 15121N	(27450060) TUNA, LT, CND, H2O, DRND	213.00	56.27	99.18	26.42	26.42
26100180	0	Fish, NS as to type, canned	15126P	TUNA, CND, H2ODRND, WHITE MEAT	100.00	13.70	99.18	13.70	13.59
26153100		Tuna, fresh, raw	15127	TUNA, YELLOWFIN, RAW	100.00	100.00	•	100.00	100.00
26153110	0	Tuna, fresh, cooked, NS as to cooking method	15127	TUNA, YELLOWFIN, RAW	971.90	907.20		92.87	92.87

26153120 0	Tuna, fresh, baked or broiled	15127	TUNA, YELLOWFIN, RAW	971.90	907.20		92.87	92.87
26153120 100869	Tuna, fresh, baked or broiled W/ SOYBEAN OIL	15127	TUNA, YELLOWFIN, RAW	970.95	907.20		92.82	92.82
		15127	TUNA, YELLOWFIN, RAW	970.95	907.20		92.82	92.82
	Tuna, fresh, baked or broiled W/ OLIVE OIL	15127	TUNA, YELLOWFIN, RAW	970.70	907.20		92.85	92.85
	Tuna, fresh, baked or broiled W/O FAT OR W/ NO		TUNA, YELLOWFIN, RAW	943.70	907.20	·	96.20	96.20
20133120 202423	NSTICK SPRAY (INCLUDE PAM)	, 13127	TONA, TEBBOWE IN, KAW	243.70	307.20	•	30.20	30.20
	Tuna, fresh, baked or broiled W/ VEGETABLE OIL		TUNA, YELLOWFIN, RAW	970.95	907.20		92.82	92.82
26153140 0	Tuna, fresh, floured or breaded, fried Tuna, fresh, steamed or poached Sushi, with vegetables and fish W/ TUNA Tuna, fresh, smoked	15127	TUNA, YELLOWFIN, RAW	1,086.45	907.20		74.04	74.04
26153160 0	Tuna fresh steamed or poached	15127	TUNA, YELLOWFIN, RAW	100.00	100.00		100.00	100.00
50151130 100733	Cushi with woostables and fish W/ TUNA	15127	(26153100) TUNA, YELLOWFIN, RAW	2,394.40			12.57	12.57
26152100 0	Tuna fresh ameliad	1512/N	Tuna, fresh, smoked	100.00				100.00
20133190 0	Tuna, Tresh, Smoked	13201	Tuna, Tresh, Smoked	100.00	100.00	•	100.00	100.00
	SPECIES=Wh	itefish (109) HABITAT=50% Freshwater, 50	0% Marine				
27250060 0	Gefilte fish	15130	WHITEFISH, MXD SP, RAW	6,161.70	2.268.00		36.81	36.81
26100190 0	Fish, NS as to type, smoked	15131P	WHITEFISH,MXD SP,RAW WHITEFISH,MXD SP,SMOKED				13.41	
20100130 0	rion, no as co espe, smenea	101011	WILLIAM OLYGIGIAL	33.30	10.10	30.10	20.11	10.20
	SPECIES=Wh	iting (11	0) HABITAT=Marine					
26100100 0	Fish, NS as to type, raw	15132	WHITING, MXD SP, RAW	100.00	6.90		6.90	6.90
26100130 0	Fish, NS as to type, breaded or battered, bake		WHITING, MXD SP, RAW	1,171.58				5.12
20100100 0	d	. 10101		1,1,1,00	02.00	•	0.12	0.12
26100140 0	Fish, NS as to type, floured or breaded, fried	15132	WHITING, MXD SP, RAW	1,086.45	62.60		5.10	5.10
	Fish, NS as to type, floured or breaded, fried		WHITING, MXD SP, RAW	1,086.45	62.60	·		5.10
20100110 100230	W/ VEGETABLE OIL, NFS (INCLUDE OIL, NFS)	10102	WILLING/IMD DI/IUW	1,000.10	02.00	•	3.10	3.10
26100140 100854	Fish, NS as to type, floured or breaded, fried $\mbox{W}/\mbox{ SOYBEAN OIL}$	15132	WHITING, MXD SP, RAW	1,086.45	62.60	•	5.10	5.10
26100150 0	Fish, NS as to type, battered, fried	15132	WHITING, MXD SP, RAW	133.00	6.90		4.66	4.66
26157110 0	Whiting, cooked, NS as to cooking method	15132	WHITING, MXD SP, RAW	971.90	907.20		92.73	92.73
26157120 0	Whiting, baked or broiled		WHITING, MXD SP, RAW	971.90	907.20		92.73	92.73
	Whiting, baked or broiled W/ CORN OIL		WHITING, MXD SP, RAW	970.95	907.20		92.71	92.71
	Whiting, baked or broiled W/O FAT OR W/ NONSTI		WHITING, MXD SP, RAW	943.70	907.20		96.08	96.08
2013/120 201093	CK SPRAY (INCLUDE PAM)	13132	WITTING, PAD ST, NAW	545.70	307.20	•	50.00	50.00
26157120 202454	Whiting, baked or broiled W/ BUTTER, NFS	15132	WHITING, MXD SP, RAW	972.08	907.20		92.72	92.72
	Whiting, baked or broiled W/ VEGETABLE OIL, NF		WHITING, MXD SP, RAW	970.95	907.20		92.71	92.71
	S (INCLUDE OIL, NFS)							
26157130 0	Whiting, breaded or battered, baked	15132	WHITING, MXD SP, RAW	1,171.05	907.20		74.06	74.06
						OPP/		% of
				Recipe	Fish	USDA		Prepared
Food Mod		gredient		Weight	Weight	8		Fish
Code code	Food Name	Code	Name	(grams)	(grams)	Fish	x 100	in Recipe
	· 			·				
	SPECIES=Wh	iting (11	0) HABITAT=Marine				- (continue	i)
26157140 0	Whiting, floured or breaded, fried	15132	WHITING, MXD SP, RAW	1,086.45	907.20		73.84	73.84
	Whiting, floured or breaded, fried W/ VEGETABL		WHITING, MXD SP, RAW	1,086.45	907.20		73.84	73.84
	E OIL, NFS (INCLUDE OIL, NFS)			-,				
26157140 100603	Whiting, floured or breaded, fried W/ CANOLA,	15132	WHITING, MXD SP, RAW	1,086.45	907.20		73.84	73.84
26157140 202630	SOYBEAN, AND SUNFLOWER OIL Whiting, floured or breaded, fried W/ CORN OIL	15132	WHITING, MXD SP, RAW	1,086.45	907.20		73.84	73.84
	(INCLUDE MAZOLA CORN OIL; MAZOLA OIL, NFS)							
26157150 0		15132	WHITING, MXD SP, RAW	133.00	100.00		69.84	69.84
26157150 100778	Whiting, battered, fried $\mbox{W}/\mbox{ CORN OIL (INCLUDE}$	15132	WHITING, MXD SP, RAW	133.00	100.00		69.84	69.84
	MAZOLA CORN OIL; MAZOLA OIL, NFS;)							
26157150 203463	Whiting, battered, fried W/ VEGETABLE OIL, NFS	15132	WHITING, MXD SP, RAW	133.00	100.00		69.84	69.84

TABLE A-3."AS PREPARED" PERCENTAGE BY FISH SPECIES AND THEIR CURRENT HABITAT ASSIGNMENTS
BASED ON THE 1998 CSFII FOOD CODES

Food M Code c		Food Name	Ingredient Code	Ingredient Name	Recipe Weight (grams)	Fish Weight (grams)		C_PRATIO x 100	
			Anchovy (4)	HABITAT=Estuarine					
72116140 0	0	Caesar salad (with romaine)	15002P	ANCHOVY, EUROPEAN, CND, OIL, DRND	694.43	24.00	91.57	3.46	3.16
		SPECIES=	Carp (18)	HABITAT=Freshwater					
26105140 1 26105140 0		Carp, floured or breaded, fried W/ SOYBEAN Carp, floured or breaded, fried		1 lb raw,dressed carp ylds 313g after ckg w/added CARP,RAW $$	805.25 805.25		•		67.13 67.13
		SPECIES=	Catfish (19)	HABITAT=50% Freshwater, 50% Est	uarine				
		Catfish, floured or breaded, fried W/ LARD Catfish, floured or breaded, fried W/ CORN C (INCLUDE MAZOLA CORN OIL; MAZOLA OIL, NFS; W SSON CORN OIL)	DIL 15234	1 lb raw, dressed catfish ylds 308g after ckg w/add 1 lb raw, dressed catfish ylds 308g after ckg w/add			-	66.71 66.71	66.71 66.71
26107140 1	101201	Catfish, floured or breaded, fried W/ CANOLF IL	0 15234	1 lb raw,dressed catfish ylds 308g after ckg w/add	795.25	616.00	•	66.71	66.71
26107140 2	202918	Catfish, floured or breaded, fried W/ SOYBEA	AN 15234	1 lb raw, dressed catfish ylds 308g after ckg w/add	795.25	616.00		66.71	66.71
	202363	Catfish, baked or broiled Catfish, baked or broiled W/ BUTTER, NFS Catfish, baked or broiled W/ VEGETABLE OIL,		CATFISH, CHANNEL, FARMED, RAW CATFISH, CHANNEL, FARMED, RAW CATFISH, CHANNEL, FARMED, RAW	680.70 680.88 679.75	616.00 616.00 616.00		89.26 89.23 89.10	89.26 89.23 89.10
26107130 C 26107140 C 26107140 1	0	S (INCLUDE OIL, NFS) Catfish, breaded or battered, baked Catfish, floured or breaded, fried Catfish, floured or breaded, fried W/ VEGETA	15234	CATFISH, CHANNEL, FARMED, RAW CATFISH, CHANNEL, FARMED, RAW CATFISH, CHANNEL, FARMED, RAW	879.85 795.25 795.25	616.00 616.00 616.00		63.87 66.71 66.71	63.87 66.71 66.71
26107150 0 26107150 2		E OIL, NFS (INCLUDE OIL, NFS) Catfish, battered, fried Catfish, battered, fried W/ VEGETABLE OIL, N (INCLUDE OIL, NFS)	15234 IFS 15234	CATFISH, CHANNEL, FARMED, RAW CATFISH, CHANNEL, FARMED, RAW	100.00	67.00 67.00			57.01 57.01
		SPECIES=	=Cisco (21) -	HABITAT=Freshwater					
26100190 C	0	Fish, NS as to type, smoked	15014P	CISCO, SMOKED	99.90	11.60	98.24	11.61	11.41
		SPECIES=	=Clam (22)	HABITAT=2.61% Estuarine, 97.39%	Marine				
26303140 C 26303140 1		Clams, floured or breaded, fried Clams, floured or breaded, fried W/ VEGETABI OIL, NFS (INCLUDE OIL, NFS)			1,085.75 1,085.75				76.56 76.56
26303150 0 27350110 0 27250210 0	0 0	Clams, battered, fried Bouillabaisse	15157 15157 15160	CLAM, MXD SP, CND, DRND	902.90 4,392.60 779.30	680.40 226.80 396.90		65.95 5.17 40.80	65.95 5.17 40.80
58132820 C 28350210 C	0	Spaghetti with white clam sauce Clam chowder, NS as to Manhattan or New Engl d style	an 6027P	CLAM, MXD SP, CND, DRND SOUP, MANHATTAN CLAM CHOWDER, CHUNKY, RTS	767.10 100.00	226.80 12.50		29.57 12.55	29.57
28350220 0	0	Clam chowder, Manhattan	6027P	SOUP, MANHATTAN CLAM CHOWDER, CHUNKY, RTS	200.00	100.00	31.09	50.00	15.55
					Recipe	Fish	OPP/ USDA		% of Prepared

Food Code		Food Name	I1	ngredient Code	Ingredient Name	_	Weight (grams)	Weight (grams)	% Fish	C_PRATIO x 100	Fish in Recipe
			SPECIES=C	lam (22)		- HABITAT=2.61% Estuarine,	97.39% Marine			- (continued	d)
28355120 28350210			, New England, prepared with milk , NS as to Manhattan or New Engla		,	R,NEW ENG,CND,COND R,NEW ENG,PREP W/MILK	602.00 100.00	305.00 50.00	39.91	50.66 50.32	50.66 19.96
28355110	0	4	, New England, NS as to prepared w	w 6230P	SOUP, CLAM CHOWDER	R, NEW ENG, PREP W/MILK	100.00	100.00	39.91	100.00	39.91
28350210	0		, NS as to Manhattan or New Engla	n 6428P	SOUP, CLAM CHOWDER	R, MANHATTAN, PREP W/H2O	100.00	12.50	31.09	12.34	3.89
28350220 28350210		Clam chowder	, Manhattan , NS as to Manhattan or New Englan	6428P n 6430P		R,MANHATTAN,PREP W/H2O R,NEW ENG,PREP W/H2O,COMM	200.00	100.00 25.00	31.09 40.51	50.00 24.78	15.55 10.13
			SPECIES=Co	od (23)		HABITAT=Marine					
26100130	0	Fish, NS as	to type, breaded or battered, bake	e 15015	COD, ATLANTIC, RAW		1,171.58	204.10		16.63	16.63
26100140	0	Fish, NS as	to type, floured or breaded, fried	d 15015	COD, ATLANTIC, RAW		1,086.45	204.10	ė	16.59	16.59
26100140	100258		to type, floured or breaded, fried OIL, NFS (INCLUDE OIL, NFS)	d 15015	COD, ATLANTIC, RAW		1,086.45	204.10	•	16.59	16.59
26100140	204195		to type, floured or breaded, fried	d 15015	COD, ATLANTIC, RAW		1,086.45	204.10		16.59	16.59
26100150		Fish, NS as	to type, battered, fried	15015	COD, ATLANTIC, RAW		133.00	22.50		15.15	15.15
28350050 28351110		Fish chowder	etable soup, no potatoes (Sopa de	15015	COD, ATLANTIC, RAW COD, ATLANTIC, RAW		1,395.85 1,995.64	453.60 453.60	•	32.93 23.19	32.93 23.19
20331110	0	pescado)	etable soup, no potatoes (sopa de	13013	COD, AILANIIC, RAW		1,993.04	433.00	•	23.19	23.19
28355450	0		with potatoes and vegetables (inc ts, broccoli, and/or dark-green le		COD, ATLANTIC, RAW		2,953.00	907.20	•	31.11	31.11
28355460	0	Seafood soup	with potatoes and vegetables (exts, broccoli, and dark-green leaf		COD, ATLANTIC, RAW		2,960.20	907.20		31.00	31.00
28355470	0		with vegetables (including carro and/or dark-green leafy (no pota		COD, ATLANTIC, RAW		2,953.00	907.20		31.15	31.15
28355480	0	Seafood soup	with vegetables (excluding carrot and dark-green leafy (no potatoes		COD, ATLANTIC, RAW		2,925.40	907.20		31.39	31.39
28150610	0	Fish, batter	<pre>-dipped or fish cake, with vegetal (frozen meal)</pre>	b 15015N	(26100150) COD,AT	CLANTIC, RAW	224.80	20.54		8.18	8.18
26100110	0		to type, cooked, NS as to cooking	15016	COD, ATLANTIC, CKD,	DRY HEAT	100.84	22.50	•	22.31	22.31
26100120			to type, baked or broiled	15016	COD, ATLANTIC, CKD,		972.08	204.10	•	21.00	21.00
26100120	200264	Fish, NS as R, NFS	to type, baked or broiled W/ BUTT	E 15016	COD, ATLANTIC, CKD,	DRY HEAT	972.08	204.10	•	21.00	21.00
26100120	200968	Fish, NS as	to type, baked or broiled W/ VEGE S (INCLUDE OIL, NFS)	Т 15016	COD, ATLANTIC, CKD,	DRY HEAT	970.95	204.10		21.02	21.02
							Recipe	Fish	OPP/ USDA		% of Prepared
Food	Mod		I	ngredient	Ingredient		Weight	Weight	%	C_PRATIO	Fish
Code	code	Food Name	_	Code	Name		(grams)	(grams)	Fish	x 100	in Recipe

SPECIES=Co	d (23)	HABITAT=Marine				- (continue	d)
27250030 204844 Codfish ball or cake W/ VEGETABLE OIL, NFS (IN CLUDE OIL, NFS	15017	COD, ATLANTIC, CND	898.15	396.90	•	40.05	40.05
27250050 0 Fish cake or patty, NS as to fish	15017	COD, ATLANTIC, CND	898.15	396.90		40.05	40.05
	15018P	COD, ATLANTIC, DRIED&SALTED	100.00	100.00		100.00	88.91
	15019	COD, PACIFIC, RAW	971.90	907.20		92.72	92.72
26109120 201359 Cod, baked or broiled W/ VEGETABLE OIL, NFS (I NCLUDE OIL, NFS)		COD, PACIFIC, RAW	970.95	907.20		92.70	92.70
26109120 202670 Cod, baked or broiled W/ BUTTER, NFS 26109120 203510 Cod, baked or broiled W/ OLIVE OIL 26109130 0 Cod, breaded or battered, baked	15019	COD, PACIFIC, RAW	972.08	907.20		92.70	92.70
26109120 203510 Cod, baked or broiled W/ OLIVE OIL	15019	COD, PACIFIC, RAW	970.70	907.20		92.73	92.73
26109130 0 Cod, breaded or battered, baked	15019	COD, PACIFIC, RAW	1,171.05	907.20		74.04	74.04
26109130 201574 Cod, breaded or battered, baked W/O FAT OR W/ NONSTICK SPRAY (INCLUDE PAM)	15019	COD, PACIFIC, RAW	1,086.45	907.20	-	81.20	81.20
26109140 0 Cod, floured or breaded, fried	15019	COD, PACIFIC, RAW	1,086.45	907.20		73.82	73.82
26109140 204165 Cod, floured or breaded, fried W/ VEGETABLE OI L, NFS (INCLUDE OIL, NFS)	15019	COD, PACIFIC, RAW	1,086.45	907.20	-	73.82	73.82
26109150 0 Cod, battered, fried	15019	COD, PACIFIC, RAW	133.00	100.00		69.79	69.79
26109150 101070 Cod, battered, fried W/ VEGETABLE OIL (INCLUDE OIL, NFS)		COD, PACIFIC, RAW	133.00	100.00	•	69.79	69.79
26109160 0 Cod, steamed or poached 26109120 201495 Cod, baked or broiled W/ PEANUT OIL	15019	COD, PACIFIC, RAW	100.00	100.00		100.00	100.00
26109120 201495 Cod, baked or broiled W/ PEANUT OIL	15019	Cod, Pacific, raw	970.70	907.20		92.73	92.73
26100130 0 Fish, NS as to type, breaded or battered, bake d	15066	POLLOCK, WALLEYE, RAW	1,171.58	437.30	-	35.58	35.58
26100140 0 Fish, NS as to type, floured or breaded, fried	15066	POLLOCK, WALLEYE, RAW	1,086.45	437.30		35.50	35.50
26100140 100258 Fish, NS as to type, floured or breaded, fried W/ VEGETABLE OIL, NFS (INCLUDE OIL, NFS)	15066	POLLOCK, WALLEYE, RAW	1,086.45	437.30	-	35.50	35.50
26100140 204195 Fish, NS as to type, floured or breaded, fried W/ CORN OIL	15066	POLLOCK, WALLEYE, RAW	1,086.45	437.30	ē	35.50	35.50
26100150 0 Fish, NS as to type, battered, fried	15066	POLLOCK, WALLEYE, RAW	133.00	48.20		32.43	32.43
28150610 0 Fish, batter-dipped or fish cake, with vegetab le, potatoes (frozen meal)	15066N	(26100150) POLLOCK, WALLEYE, RAW	224.80	44.00	ē	17.51	17.51
26100110 0 Fish, NS as to type, cooked, NS as to cooking method	15067	POLLOCK, WALLEYE, CKD, DRY HEAT	100.84	48.20	-	47.80	47.80
26100120 0 Fish, NS as to type, baked or broiled	15067	POLLOCK, WALLEYE, CKD, DRY HEAT	972.08	437.30		44.99	44.99
26100120 200264 Fish, NS as to type, baked or broiled W/ BUTTE R, NFS	15067	POLLOCK, WALLEYE, CKD, DRY HEAT	972.08	437.30	•	44.99	44.99
26100120 200968 Fish, NS as to type, baked or broiled W/ VEGET ABLE OIL, NFS (INCLUDE OIL, NFS)	15067	POLLOCK, WALLEYE, CKD, DRY HEAT	970.95	437.30	•	45.04	45.04
SPECIES=Cr	ab (24) -	HABITAT=46.83% Estuarine,	53.17% Marine -				
26305110 0 Crab, cooked, NS as to cooking method	15140	CRAB, BLUE, CKD, MOIST HEAT	100.84	100.00		99.17	99.17
	15140	CRAB, BLUE, CKD, MOIST HEAT	100.84	100.00		99.17	99.17
	15140	CRAB, BLUE, CKD, MOIST HEAT	929.58	113.40		11.84	11.84
	15140	CRAB, BLUE, CKD, MOIST HEAT	551.80	453.60		81.40	81.40
27250040 204665 Crab cake W/O FAT	15140	CRAB, BLUE, CKD, MOIST HEAT	523.60	453.60	-	86.71	86.71
					OPP/		% of
			Recipe	Fish	USDA		Prepared
	gredient		Weight	Weight	8	C_PRATIO	Fish
Code code Food Name	Code	Name	(grams)	(grams)	Fish	_x 100	in Recipe
	ab (24) -	HABITAT=46.83% Estuarine, 5	3.17% Marine			- (continue	d)
27464000 0 Gumbo, no rice (New Orleans type with shellfis	15140	CRAB, BLUE, CKD, MOIST HEAT	3,548.33	67.50		1.98	1.98

58148140 0 58101540 0	h, pork, and/or poultry, tomatoes, okra) Macaroni salad with crab meat 15: Taco or tostada with fish, lettuce, tomato, sa 15: lsa	140 141	CRAB, BLUE, CKD, MOIST HEAT CRAB, BLUE, CND	751.63 76.99	101.25 15.00	÷	13.47 19.48	13.47 19.48
	SPECIES=Croake	er (27)	HABITAT=Estuarine					
26111140 0	Croaker, floured or breaded, fried 150	020	CROAKER, ATLANTIC, RAW	705.45	526.20		61.75	61.75
	SPECIES=Fish	(35)	HABITAT=Unknown					
26100210 0	Fish stick, patty, or fillet, NS as to type, c 150 ooked, NS as to cooking method	027P	FISH PORTIONS & STK, FRZ, REHTD	100.00	100.00	44.84	100.00	44.84
26100220 0	Fish stick, patty, or fillet, NS as to type, b 150 aked or broiled	027P	FISH PORTIONS & STK, FRZ, REHTD	100.00	100.00	44.84	100.00	44.84
26100230 0	Fish stick, patty, or fillet, NS as to type, b 150 readed or battered, baked	027P	FISH PORTIONS & STK, FRZ, REHTD	100.00	100.00	44.84	100.00	44.84
72308000 0	Dark-green leafy vegetable soup with meat, Ori 61 ental style	79	SAUCE, FISH, RTS	1,319.63	33.63	•	2.55	2.55
		ish (37)) HABITAT=84.23% Estuarine, 1	5.77% Marine -				
26100130 0	Fish, NS as to type, breaded or battered, bake 150	028	FLATFISH, RAW	1,171.58	138.80		11.40	11.40
26100140 0	Fish, NS as to type, floured or breaded, fried 150	028	FLATFISH, RAW	1,086.45	138.80		11.37	11.37
26100140 100258	Fish, NS as to type, floured or breaded, fried 150 W/ VEGETABLE OIL, NFS (INCLUDE OIL, NFS)	028	FLATFISH, RAW	1,086.45	138.80	-	11.37	11.37
26100140 204195	Fish, NS as to type, floured or breaded, fried 150 W/ CORN OIL	028	FLATFISH, RAW	1,086.45	138.80	•	11.37	11.37
26100150 0		028	FLATFISH, RAW	133.00	15.30	•	10.38	10.38
27150310 0	Fish with tomato-based sauce (mixture) 150	028	FLATFISH, RAW	694.50	453.60	-	66.00	66.00
27150310 101137	7 Fish with tomato-based sauce (mixture) W/ CANO 150 LA OIL	028	FLATFISH, RAW	694.03	453.60	•	66.00	66.00
	? Fish with tomato-based sauce (mixture) W/O FAT 150		FLATFISH, RAW	680.40	453.60		67.63	67.63
27150310 204185	Fish with tomato-based sauce (mixture) W/ CORN 150 OIL	028	FLATFISH, RAW	694.03	453.60		66.00	66.00
27450700 204770	Fish and vegetables (including carrots, brocco 150 li, and/or dark-green leafy (no potatoes)), to mato-based sauce (mixture) W/ PALM OIL	028	FLATFISH, RAW	1,603.45	907.20	٠	56.77	56.77
27450710 0	Fish and vegetables (excluding carrots, brocco 150 li, and dark- green leafy (no potatoes)), toma to-based sauce (mixture)	028	FLATFISH, RAW	1,619.65	907.20		56.28	56.28
27450710 203868	8 Fish and vegetables (excluding carrots, brocco 150 li, and dark- green leafy (no potatoes)), toma	028	FLATFISH, RAW	1,618.70	907.20	•	56.29	56.29
						OPP/		% of
				Recipe	Fish	USDA		Prepared
Food Mod	Ingred		Ingredient	Weight	Weight	8	C_PRATIO	Fish
Code code	Food Name Cod	de 	Name	(grams) 	(grams)	Fish	x 100	in Recipe
	SPECIES=Flatf:	ish (37) HABITAT=84.23% Estuarine, 15	.77% Marine			- (continue	d)
	to-based sauce (mixture) W/ CORN OIL							
27550000 0	Fish sandwich, on bun, with spread 150	028	FLATFISH, RAW	148.60	57.60		35.28	35.28
27550000 100769	Fish sandwich, on bun, with spread REMOVED SPR 150 EAD	028	FLATFISH, RAW	133.60	57.60	•	39.41	39.41

28150610 0	Fish, batter-dipped or fish cake, with vegetale, potatoes (frozen meal)	ab 15028N	(26100150) FLATFISH, RAW	224.80	13.97	•	5.60	5.60
26100110 0	Fish, NS as to type, cooked, NS as to cooking method	g 15029	FLATFISH (FLOUNDER & SOLE SP),CKD,DRY HEAT	100.84	15.30	•	15.17	15.17
26100120 0	Fish, NS as to type, baked or broiled	15029	FLATFISH (FLOUNDER & SOLE SP), CKD, DRY HEAT	972.08	138.80		14.28	14.28
26100120 20026	4 Fish, NS as to type, baked or broiled W/ BUTT R, NFS	TE 15029	FLATFISH (FLOUNDER & SOLE SP), CKD, DRY HEAT FLATFISH (FLOUNDER & SOLE SP), CKD, DRY HEAT	972.08	138.80	•	14.28	14.28
26100120 20096	A Fish, NS as to type, baked or broiled W/ VEGI ABLE OIL, NFS (INCLUDE OIL, NFS)	ET 15029	FLATFISH (FLOUNDER & SOLE SP),CKD,DRY HEAT		138.80		14.30	14.30
		Flounder (38	3) HABITAT=Estuarine					
26115120 0	Flounder, baked or broiled	15028	FLATFISH, RAW	971.90	907.20	•	92.75	92.75
26115120 20099	5 Flounder, baked or broiled W/ VEGETABLE OIL, FS (INCLUDE OIL, NFS)	N 15028	FLATFISH, RAW	970.95	907.20	•	92.72	92.72
	O Flounder, baked or broiled W/ OLIVE OIL		FLATFISH, RAW	970.70	907.20			92.75
	1 Flounder, baked or broiled W/ BUTTER, NFS		FLATFISH, RAW	972.08	907.20		92.73	92.73
	4 Flounder, baked or broiled W/ REAL MAYONNAISH		FLATFISH, RAW	971.20	907.20		92.83	92.83
26115130 20406	3 Flounder, breaded or battered, baked W/ MARGA INE-LIKE SPREAD, REDUCED CALORIE, ABOUT 40% 1 T, TUB, SALTED (INCLUDE COUNTRY CROCK LIGHT.	FA	FLATFISH, RAW	1,173.45	907.20	•	74.92	74.92
26115140 0	Flounder, floured or breaded, fried		FLATFISH, RAW	1,086.45		•	73.86	73.86
26115150 20159	4 Flounder, battered, fried W/ VEGETABLE OIL, N S (INCLUDE OIL, NFS)	NF 15028	FLATFISH, RAW	133.00	100.00	٠	67.52	67.52
26115150 20429	8 Flounder, battered, fried W/ CANOLA OIL	15028	FLATFISH, RAW	133.00	100.00		67.52	67.52
26115160 0	Flounder, steamed or poached	15028	FLATFISH, RAW	100.00	100.00	-	100.00	100.00
	SPECIES=F	Haddock (41)	HABITAT=Marine					
26117110 0	Haddock, cooked, NS as to cooking method	15033	HADDOCK, RAW	972.95	907.20		92.62	92.62
26117110 0		15033	HADDOCK, RAW	972.95	907.20	•	92.62	92.62
	4 Haddock, baked or broiled W/ VEGETABLE OIL, 1 S (INCLUDE OIL, NFS)		HADDOCK, RAW	972.00	907.20	:		92.59
26117120 20174	7 Haddock, baked or broiled W/ BUTTER, NFS	15033	HADDOCK, RAW	973.13	907.20		92.60	92.60
26117130 0		15033	HADDOCK, RAW	1,171.58	907.20	· ·		74.03
	1 Haddock, breaded or battered, baked W/O FAT		HADDOCK, RAW	1,086.45	907.20			81.23
26117140 0	Haddock, floured or breaded, fried		HADDOCK, RAW	1,086.45				73.84
26117150 0	Haddock, battered, fried	15033	HADDOCK, RAW	133.00			69.86	69.86
						OPP/		% of
				Recipe	Fish	USDA		Prepared
Food Mod			Ingredient	Weight			C_PRATIO	
Code code	Food Name	Code	Name	(grams)	(grams)	Fish	x 100	in Recipe
	-							
	SPECIES=F	Halibut (43)	HABITAT=Marine					
27350110 0	Bouillabaisse	15036	HALIBUT, ATLANTIC&PACIFIC, RAW	4,392.60	453.60	-	10.46	10.46
		Herring (44)	HABITAT=Estuarine					
26119140 0	Herring, floured or breaded, fried	15039	HERRING, ATLANTIC, RAW	787.05	607.80		66.62	66.62
		Lobster (47)	HABITAT=Marine					
	STECTED 1							

27350110 0	Bouillabaisse	15147	LOBSTER, NORTHERN, RAW	4,392.60	226.80		5.25	5.25
26311110 0	Lobster, cooked, NS as to cooking method	15148	LOBSTER, NORTHERN, CKD, MOIST HEAT	100.84	100.00			99.17
26311160 0	Lobster, steamed or boiled	15148	LOBSTER, NORTHERN, CKD, MOIST HEAT	100.84	100.00		99.17	99.17
27150060 0		15148	LOBSTER, NORTHERN, CKD, MOIST HEAT	929.58	340.20		35.64	35.64
27150130 0	Seafood newburg	15148	LOBSTER, NORTHERN, CKD, MOIST HEAT	929.58	113.40		35.64 11.90	11.90
		Mackerel (4	9) HABITAT=Marine					
26121140 204690	0 Mackerel, floured or breaded, fried W/ VEGETA LE OIL, NFS (INCLUDE OIL, NFS)	AB 15046	MACKEREL, ATLANTIC, RAW	1,086.90	302.55	•	25.20	25.20
26121140 204690	0 Mackerel, floured or breaded, fried W/ VEGETA LE OIL, NFS (INCLUDE OIL, NFS)	AB 15050	MACKEREL, PACIFIC&JACK, MXD SP, RAW	1,086.90	302.55	•	24.53	24.53
26121140 204690	O Mackerel, floured or breaded, fried W/ VEGETA LE OIL, NFS (INCLUDE OIL, NFS)	AB 15051	MACKEREL, SPANISH, RAW	1,086.90	302.55	٠	24.38	24.38
	SPECIES=M	Mullet (52)	HABITAT=Estuarine					
26123160 0	Mullet, steamed or poached	15055	MULLET, STRIPED, RAW	100.00	100.00		100.00	100.00
		Mussels (53) HABITAT=Marine					
26212160 0	Museels steemed or reached	15164	MUCCEI DIUE DAM	100.84	100 00		98.34	98.34
26313160 0 27350110 0		15164 15164	MUSSEL, BLUE, RAW MUSSEL, BLUE, RAW				5.19	
27330110 0	Boallabalooc	10101	11000HH, BH0H, 14111	1,332.00	220.00	•	3.13	3.13
	SPECIES=C	Ocean Perch	(54) HABITAT=Marine					
26125120 0	Ocean perch, baked or broiled	15057	OCEAN PERCH, ATLANTIC, RAW	971.90			92.75	92.75
26125120 201950	O Ocean perch, baked or broiled W/ BUTTER, NFS	15057	OCEAN PERCH, ATLANTIC, RAW	972.08	907.20	-	92.74 77.54	92.74
26125130 0	Ocean perch, breaded or battered, baked		OCEAN PERCH, ATLANTIC, RAW	1,128.75	907.20	•	77.54	77.54
26125140 0	Ocean perch, floured or breaded, fried	15057	OCEAN PERCH, ATLANTIC, RAW	1,086.45	907.20	•	73.87	73.87
	SPECIES=C	Dyster (59)	HABITAT=Estuarine					
26315140 0	Oysters, floured or breaded, fried	15167	OYSTER, EASTERN, WILD, RAW	1,086.45	907.20		73.75	73.75
27464000 0	Gumbo, no rice (New Orleans type with shellfi			3,548.33				
	h, pork, and/or poultry, tomatoes, okra)							
28355310 101214	4 Oyster stew W/ MARGARINE, NFS	15167	OYSTER, EASTERN, WILD, RAW	1,538.51	496.00	•	32.24	32.24
						OPP/		% of
				Recipe	Fish	USDA		Prepared
Food Mod	I	Ingredient	Ingredient	Weight	Weight	용	C PRATIO	
Code code			Name	(grams)	(grams)	Fish	_x 100	in Recipe
	SPECIES=F	Perch (60)	HABITAT=50% Freshwater, 50% Est	uarine				
	1 Perch, floured or breaded, fried W/ CANOLA OI		Need gram wt.descr for 1 lb raw ylds; recipe cal					63.34
26127140 101178	<pre>8 Perch, floured or breaded, fried W/ SOYBEAN C L</pre>	DI 15060	Need gram wt.descr for 1 lb raw ylds; recipe cal	732.65	553.40	•	63.34	63.34
26127140 101192	2 Perch, floured or breaded, fried W/ PEANUT OI	IL 15060	Need gram wt.descr for 1 lb raw ylds; recipe cal	732.65	553.40		63.34	63.34
26127120 0	Perch, baked or broiled		PERCH, MXD SP, RAW	971.90	907.20		92.75	92.75
26127120 200860	<pre>0 Perch, baked or broiled W/ VEGETABLE OIL, NFS (INCLUDE OIL, NFS)</pre>	3 15060	PERCH, MXD SP, RAW	970.95	907.20			92.72
26127120 203332	2 Perch, baked or broiled W/O FAT	15060	PERCH, MXD SP, RAW	943.70	907.20		96.09	96.09
26127130 0	Perch, breaded or battered, baked	15060	PERCH, MXD SP, RAW	1,128.75				77.53
26127150 0	Perch, breaded or battered, baked Perch, battered, fried	15060	PERCH, MXD SP, RAW	133.00	100.00		69.90	69.90
26127150 204693	3 Perch, battered, fried W/ VEGETABLE OIL, NFS		PERCH, MXD SP, RAW	133.00	100.00	•	69.90	69.90

INCLUDE OIL, NFS)

	SPECIES=Pc	llock (64) HABITAT=Marine					
26100240 0	Fish stick, patty, or fillet, NS as to type, floured or breaded, fried	15065	POLLOCK, ATLANTIC, RAW	1,086.45	907.20		73.88	73.88
26100240 101130	Fish stick, patty, or fillet, NS as to type, f loured or breaded, fried W/ VEGETABLE OIL, NFS		POLLOCK, ATLANTIC, RAW	1,086.45	907.20		73.88	73.88
26100240 204083	(INCLUDE OIL, NFS) Fish stick, patty, or fillet, NS as to type, f loured or breaded, fried W/ CORN OIL	15065	POLLOCK, ATLANTIC, RAW	1,086.45	907.20		73.88	73.88
26100250 0	Fish stick, patty, or fillet, NS as to type, k attered, fried	15065	POLLOCK, ATLANTIC, RAW	133.00	100.00		67.56	67.56
27250520 0 58111200 0	Seafood restructured Puffs, fried, crab meat and cream cheese filled d	15065 : 15065N	POLLOCK, ATLANTIC, RAW (27250520) POLLOCK, ATLANTIC, RAW	148.00 892.90	100.00 110.68		67.57 10.44	67.57 10.44
	SPECIES=Po	mpano (65) HABITAT=Marine					
26131120 204584	Pompano, baked or broiled W/ OLIVE OIL	15068	Need grm wt.descr.for 1 lb raw ylds; recipe calls	671.30	607.80		89.12	89.12
26131140 100951	Pompano, floured or breaded, fried W/ CORN OII (INCLUDE MAZOLA CORN OIL; MAZOLA OIL, NFS; WE SSON CORN OIL)	15068	Need grm wt.descr.for 1 lb raw ylds; recipe calls	787.05	607.80		66.67	66.67
26131110 0	Pompano, cooked, NS as to cooking method	15068	POMPANO, FLORIDA, RAW	672.50	607.80		89.26	89.26
26131140 204139	Pompano, floured or breaded, fried W/ VEGETABI E OIL, NFS (INCLUDE OIL, NFS)	15068	POMPANO, FLORIDA, RAW	787.05	607.80	•	66.67	66.67
27350110 0	Bouillabaisse	15068	POMPANO, FLORIDA, RAW	4,392.60	453.60	•	10.68	10.68
	SPECIES=Po	rgy (66)	HABITAT=Marine					
26133120 0	Porgy, baked or broiled	15090	SCUP, RAW	590.90	526.20		87.35	87.35
	Porgy, baked or broiled W/ VEGETABLE OIL, NFS (INCLUDE OIL, NFS)		SCUP, RAW	589.95	526.20	•	87.10	87.10
26133120 203252	Porgy, baked or broiled W/ BUTTER, NFS	15090	SCUP, RAW	591.08	526.20	•	87.32	87.32
				Recipe	Fish	OPP/ USDA		% of Prepared
Food Mod		gredient	Ingredient	Weight	Weight	용	C_PRATIO	Fish
Code code	Food Name	Code	Name	(grams)	(grams)	Fish	x 100	in Recipe
	SPECIES=Po	rgy (66)	HABITAT=Marine				- (continue	d)
26133140 100567	Porgy, floured or breaded, fried W/ VEGETABLE OIL, NFS (INCLUDE OIL, NFS)	15090	SCUP, RAW	705.45	526.20		61.91	61.91
26133160 0	Porgy, steamed or poached	15090	SCUP, RAW	100.00	100.00		100.00	100.00
	SPECIES=Ro	ckfish (7	2) HABITAT=Estuarine					
26100130 0	Fish, NS as to type, breaded or battered, bake	15070	ROCKFISH, PACIFIC, MXD SP, RAW	1,171.58	64.40		5.29	5.29
26100140 0	fish, NS as to type, floured or breaded, fried	15070	ROCKFISH, PACIFIC, MXD SP, RAW	1,086.45	64.40	_	5.27	5.27
	Fish, NS as to type, floured or breaded, fried W/ VEGETABLE OIL, NFS (INCLUDE OIL, NFS)			1,086.45	64.40		5.27	5.27
26100140 204195	Fish, NS as to type, floured or breaded, fried W/ CORN OIL	15070	ROCKFISH, PACIFIC, MXD SP, RAW	1,086.45	64.40	•	5.27	5.27
26100150 0	Fish, NS as to type, battered, fried	15070	ROCKFISH, PACIFIC, MXD SP, RAW	133.00	7.10		4.81	4.81

28150610 0	Fish, batter-dipped or fish cake, with vegetab le, potatoes (frozen meal)	15070N	(26100150) ROCKFISH, PACIFIC, MXD SP, RAW	224.80	6.48	-	2.60	2.60
26100110 0	Fish, NS as to type, cooked, NS as to cooking method	15071	ROCKFISH, PACIFIC, MXD SP, CKD, DRY HEAT	100.84	7.10		7.04	7.04
26100120 0	Fish, NS as to type, baked or broiled	15071	ROCKFISH, PACIFIC, MXD SP, CKD, DRY HEAT	972.08	64.40		6.63	6.63
26100120 200264	Fish, NS as to type, baked or broiled W/ BUTTE R, NFS		ROCKFISH, PACIFIC, MXD SP, CKD, DRY HEAT	972.08	64.40		6.63	6.63
26100120 200968	B Fish, NS as to type, baked or broiled W/ VEGET ABLE OIL, NFS (INCLUDE OIL, NFS)	15071	ROCKFISH, PACIFIC, MXD SP, CKD, DRY HEAT	970.95	64.40		6.63	6.63
	SPECIES=Sa	lmon (75)	HABITAT=0.05% Freshwater, 4.73%	Estuarine	, 95.22% Ma	ari		
26100190 0	Fish, NS as to type, smoked	15077P	SALMON, CHINOOK, SMOKED	99.90	74.90	98.10	74.97	73.55
26137190 0		15077P	SALMON, CHINOOK, SMOKED	100.00	100.00	98.10	100.00	98.10
27250070 0		15080P	SALMON, CHUM, CND, DRND W/BONE	957.85	453.60	98.90	43.27	46.84
	3 Salmon cake or patty W/ VEGETABLE OIL, NFS (IN CLUDE OIL, NFS)		SALMON, CHUM, CND, DRND W/BONE	957.85	453.60		43.27	46.84
27250070 101058	3 Salmon cake or patty W/ SOYBEAN OIL (INCLUDE W ESSON SOYBEAN OIL)	15080P	SALMON, CHUM, CND, DRND W/BONE	957.85	453.60	98.90	43.27	46.84
27250070 204660) Salmon cake or patty W/ BUTTER, NFS	15080P	SALMON, CHUM, CND, DRND W/BONE	957.85	453.60	98.90	43.45	46.84
26137100 0		15081	SALMON, COHO, WILD, RAW	100.00	100.00		100.00	100.00
	5 Fish and vegetables (excluding carrots, brocco li, and dark- green leafy (no potatoes)), toma to-based sauce (mixture) W/ SALMON AND OLIVE O IL	15081N		1,618.45	907.20		56.54	56.54
26137120 201140		15083	Need grm wt.descr.for 1 lb raw yld; recipe calls	843.70	780.20		91.55	91.55
) Salmon, baked of Broffled W/ Chive Off D Salmon, floured or breaded, fried W/ CANOLA OI L		Need grm wt.descr.for 1 lb raw ylds; recipe calls		780.20	•	73.05	73.05
26137120 0		15083	SALMON, PINK, RAW	844.90	780.20		91.58	91.58
26137120 200265	Salmon, baked or broiled W/ BUTTER, NFS	15083	SALMON, PINK, RAW	845.08	780.20	-	91.56	91.56
	7 Salmon, baked or broiled W/O FAT OR W/ NONSTIC		SALMON, PINK, RAW	816.70	780.20	•	95.52	95.52
						OPP/		% of
Daniel Mad	T.		T	Recipe	Fish	USDA	C DDAMIO	Prepared
Food Mod		gredient	Ingredient	Weight	Weight	8	C_PRATIO	Fish
		G - 1 -	N	/	/	T 1 . 1	100	
	Food Name	Code	Name	(grams)	(grams)	Fish	x 100	in Reci
	Food Name		Name					
	Food Name	lmon (75)	HABITAT=0.05% Freshwater, 4.73%	Estuarine,	95.22% Ma:		- (continued	d)
26137140 0	Food Name	lmon (75)	HABITAT=0.05% Freshwater, 4.73%	Estuarine, 959.45	95.22% Ma:		73.05	d)
26137140 0	Food Name	lmon (75)	HABITAT=0.05% Freshwater, 4.73%	Estuarine,	95.22% Ma:		- (continued	d)
6137140 0 6137140 100833	Food Name	lmon (75)	HABITAT=0.05% Freshwater, 4.73%	Estuarine, 959.45	95.22% Ma:	rin	73.05	d)
26137140 0 6137140 100833 26137160 0	Food Name	lmon (75) 15083 15083	HABITAT=0.05% Freshwater, 4.73% SALMON, PINK, RAW SALMON, PINK, RAW	959.45 959.45	95.22% Mas 780.20 780.20 100.00	 rin	73.05 73.05	73.05 73.05
26137140 0 26137140 100833 26137160 0 22105020 100563	Food Name	15083 15083 15083 15084P	SALMON, PINK, RAW SALMON, PINK, RAW SALMON, PINK, RAW SALMON, PINK, RAW SALMON, PINK, RAW SALMON, PINK, CND, W/BONE &LIQ	959.45 959.45	95.22% Ma: 780.20 780.20 100.00 12.00	 rin	73.05 73.05 100.00 14.31	73.05 73.05 100.00
26137140 0 66137140 100833 26137160 0 32105020 100563	Food Name SPECIES=Sa K SPRAY (INCLUDE PAM) Salmon, floured or breaded, fried Salmon, floured or breaded, fried W/ VEGETABLE OIL, NFS (INCLUDE OIL, NFS) Salmon, steamed or poached Egg omelet or scrambled egg, with fish W/ BUTT ER, NFS Salmon, cooked, NS as to cooking method	15083 15083 15083 15083 15084P	SALMON, PINK, RAW SALMON, PINK, RAW SALMON, PINK, RAW SALMON, PINK, RAW SALMON, PINK, RAW SALMON, PINK, CND, W/BONE &LIQ	959.45 959.45 100.00 84.59	780.20 780.20 780.20 100.00 12.00	rin	73.05 73.05 73.05 100.00 14.31	73.05 73.05 73.05 100.00 14.03
26137140 0 26137140 100833 26137160 0 32105020 100563 26137110 0	Food Name SPECIES=Sa K SPRAY (INCLUDE PAM) Salmon, floured or breaded, fried Salmon, floured or breaded, fried W/ VEGETABLE OIL, NFS (INCLUDE OIL, NFS) Salmon, steamed or poached Egg omelet or scrambled egg, with fish W/ BUTT ER, NFS Salmon, cooked, NS as to cooking method	15083 15083 15083 15083 15084P	SALMON, PINK, RAW SALMON, PINK, RAW SALMON, PINK, RAW SALMON, PINK, RAW SALMON, PINK, CND, W/BONE &LIQ SALMON, COHO, WILD, CKD, DRY HEAT HABITAT=0.67% Estuarine, 99.33%	959.45 959.45 100.00 84.59	95.22% Ma: 780.20 780.20 100.00 12.00	rin	73.05 73.05 73.05 100.00 14.31	73.05 73.05 73.05 100.00 14.03
26137140 0 26137140 100833 26137160 0 32105020 100563 26137110 0	Food Name SPECIES=Sa K SPRAY (INCLUDE PAM) Salmon, floured or breaded, fried Salmon, floured or breaded, fried W/ VEGETABLE OIL, NFS (INCLUDE OIL, NFS) Salmon, steamed or poached Egg omelet or scrambled egg, with fish W/ BUTT ER, NFS Salmon, cooked, NS as to cooking method SPECIES=Sc	lmon (75) 15083 15083 15083 15084P 15247 allop (79)	SALMON, PINK, RAW SALMON, PINK, RAW SALMON, PINK, RAW SALMON, PINK, RAW SALMON, PINK, CND, W/BONE &LIQ SALMON, COHO, WILD, CKD, DRY HEAT	959.45 959.45 100.00 84.59 100.00	95.22% Ma: 780.20 780.20 100.00 12.00 100.00	98.90	73.05 73.05 100.00 14.31 100.00	73.05 73.05 100.00 14.03

261 411 40 1011	3 Sea bass, baked or broiled W/ CORN OIL	15091	Need grm wt.desc.for 1 lb raw ylds; recipe calls	843.95	780.20		91.48	91.48
26141140 1011	32 Sea bass, floured or breaded, fried W/ CORN OI $_{ m L}$	15091	Need gwd for 1 lb raw ylds; recipe calls for 2 lb	959.45	780.20	•	72.99	72.99
26141120 0	Sea bass, baked or broiled	15091	SEA BASS, MXD SP, RAW	844.90	780.20		91.54	91.54
26141120 2033	<pre>26 Sea bass, baked or broiled W/O FAT OR W/ NON-S TICK SPRAY (INCLUDE PAM)</pre>	15091	SEA BASS,MXD SP,RAW	816.70	780.20	-	95.49	95.49
26141140 1008	56 Sea bass, floured or breaded, fried W/ VEGETAB LE OIL, NFS (INCLUDE OIL, NFS)	15091	SEA BASS,MXD SP,RAW	959.45	780.20	•	72.99	72.99
26141160 0		15091	SEA BASS, MXD SP, RAW	100.00	100.00	-	100.00	100.00
	SPECIES=Sh	rimp (88)	HABITAT=Estuarine					
26319110 0	Shrimp, cooked, NS as to cooking method	15149	SHRIMP, MXD SP, RAW	100.84	100.00		98.86	98.86
6319120 0	Shrimp, baked or broiled	15149	SHRIMP, MXD SP, RAW	941.40	907.20		95.62	95.62
6319120 2004	88 Shrimp, baked or broiled W/ VEGETABLE OIL, NFS (INCLUDE OIL, NFS)	15149	SHRIMP, MXD SP, RAW	940.45	907.20	•	95.58	95.58
		15149	SHRIMP, MXD SP, RAW	941.58	907.20		95.60	95.60
6319120 2028	63 Shrimp, baked or broiled W/O FAT OR W/ NONSTIC K SPRAY (INCLUDE PAM)	15149	SHRIMP, MXD SP, RAW	913.20	907.20	•	99.18	99.18
6319120 2045	34 Shrimp, baked or broiled W/ CANOLA OIL	15149	SHRIMP, MXD SP, RAW	940.45	907.20		95.58	95.58
6319130 0	Shrimp, steamed or boiled	15149	SHRIMP, MXD SP, RAW	100.84	100.00		98.90	98.90
6319140 0	Shrimp, floured, breaded, or battered, fried		SHRIMP, MXD SP, RAW	902.90	680.40		66.16	66.16
6319140 1001	80 Shrimp, floured, breaded, or battered, fried W / CANOLA OIL	15149	SHRIMP, MXD SP, RAW	902.90	680.40	•	66.16	66.16
6319140 1007	<pre>08 Shrimp, floured, breaded, or battered, fried W / CORN OIL</pre>	15149	SHRIMP, MXD SP, RAW	902.90	680.40	•	66.16	66.16
:6319140 2013	30 Shrimp, floured, breaded, or battered, fried W	15149	SHRIMP, MXD SP, RAW	902.90	680.40	·	66.16	66.16
						OPP/		% of
				Recipe	Fish	USDA		Prepared
Food Mod Code code	Food Name	gredient Code	Ingredient Name	Weight (grams)	Weight (grams)	% Fish	C_PRATIO x 100	Fish in Recipe
	CDECTEG-Ch	rimp (88)	HABITAT=Estuarine				(continuo	-1 \
							- (Continue	u)
	/ VEGETABLE OIL, NFS (INCLUDE OIL, NFS)						,	
	/ VEGETABLE OIL, NFS (INCLUDE OIL, NFS) Bouillabaisse	15149	SHRIMP, MXD SP, RAW	4,392.60	226.80		5.26	5.26
	/ VEGETABLE OIL, NFS (INCLUDE OIL, NFS) Bouillabaisse Shrimp and vegetables (including carrots, broccoli, and/or dark-green leafy (no potatoes)),		SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW				,	
7450410 0	/ VEGETABLE OIL, NFS (INCLUDE OIL, NFS) Bouillabaisse Shrimp and vegetables (including carrots, broccoli, and/or dark-green leafy (no potatoes)), soy-based sauce (mixture) 55 Shrimp and vegetables (including carrots, broc	: 15149		4,392.60	226.80		5.26	5.26
7450410 0	/ VEGETABLE OIL, NFS (INCLUDE OIL, NFS) Bouillabaisse Shrimp and vegetables (including carrots, broccoli, and/or dark-green leafy (no potatoes)), soy-based sauce (mixture) Shrimp and vegetables (including carrots, broccoli, and/or dark-green leafy (no potatoes)),	: 15149	SHRIMP, MXD SP, RAW	4,392.60 771.30	226.80 98.00	: :	5.26 12.83	5.26 12.83
7450410 0 7450410 1008	/ VEGETABLE OIL, NFS (INCLUDE OIL, NFS) Bouillabaisse Shrimp and vegetables (including carrots, broccoli, and/or dark-green leafy (no potatoes)), soy-based sauce (mixture) Shrimp and vegetables (including carrots, broccoli, and/or dark-green leafy (no potatoes)), soy-based sauce (mixture) W/ OLIVE OIL Shrimp and vegetables (including carrots, broc	: 15149	SHRIMP, MXD SP, RAW	4,392.60 771.30	226.80 98.00	: :	5.26 12.83	5.26 12.83
7450410 0 27450410 1008	/ VEGETABLE OIL, NFS (INCLUDE OIL, NFS) Bouillabaisse Shrimp and vegetables (including carrots, broccoli, and/or dark-green leafy (no potatoes)), soy-based sauce (mixture) Shrimp and vegetables (including carrots, broccoli, and/or dark-green leafy (no potatoes)), soy-based sauce (mixture) W/ OLIVE OIL	: 15149	SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW	4,392.60 771.30 771.30	226.80 98.00 98.00	: :	5.26 12.83	5.26 12.83
7450410 0 7450410 1008 7450410 2039	/ VEGETABLE OIL, NFS (INCLUDE OIL, NFS) Bouillabaisse Shrimp and vegetables (including carrots, broccoli, and/or dark-green leafy (no potatoes)), soy-based sauce (mixture) 55 Shrimp and vegetables (including carrots, broccoli, and/or dark-green leafy (no potatoes)), soy-based sauce (mixture) W/ OLIVE OIL Shrimp and vegetables (including carrots, broccoli, and/or dark-green leafy (no potatoes)),	: 15149 : 15149 : 15149	SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW	4,392.60 771.30 771.30	226.80 98.00 98.00	: :	5.26 12.83	5.26 12.83
7450410 0 7450410 1008 7450410 2039 7450410 2040	/ VEGETABLE OIL, NFS (INCLUDE OIL, NFS) Bouillabaisse Shrimp and vegetables (including carrots, broccoli, and/or dark-green leafy (no potatoes)), soy-based sauce (mixture) 55 Shrimp and vegetables (including carrots, broccoli, and/or dark-green leafy (no potatoes)), soy-based sauce (mixture) W/ OLIVE OIL 88 Shrimp and vegetables (including carrots, broccoli, and/or dark-green leafy (no potatoes)), soy-based sauce (mixture) W/ BUTTER, NFS 20 Shrimp and vegetables (including carrots, broccoli)	: 15149 : 15149 : 15149 : 15149	SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW	4,392.60 771.30 771.30	226.80 98.00 98.00 98.00	: :	5.26 12.83 12.83	5.26 12.83 12.83
27450410 0 27450410 1008 27450410 2039 27450410 2040 27464000 0	/ VEGETABLE OIL, NFS (INCLUDE OIL, NFS) Bouillabaisse Shrimp and vegetables (including carrots, broccoli, and/or dark-green leafy (no potatoes)), soy-based sauce (mixture) 55 Shrimp and vegetables (including carrots, broccoli, and/or dark-green leafy (no potatoes)), soy-based sauce (mixture) W/ OLIVE OIL 88 Shrimp and vegetables (including carrots, broccoli, and/or dark-green leafy (no potatoes)), soy-based sauce (mixture) W/ BUTTER, NFS 20 Shrimp and vegetables (including carrots, broccoli, and/or dark-green leafy (no potatoes)), soy-based sauce (mixture) W/ MARGARINE, NFS Gumbo, no rice (New Orleans type with shellfish, pork, and/or poultry, tomatoes, okra)	: 15149 :: 15149 :: 15149 :: 15149	SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW	4,392.60 771.30 771.30 773.37 773.74 3,548.33	226.80 98.00 98.00 98.00 98.00 64.00	: :	5.26 12.83 12.83 12.81 12.83	5.26 12.83 12.83 12.81 12.81
27450410 2039 27450410 2040 27464000 0	/ VEGETABLE OIL, NFS (INCLUDE OIL, NFS) Bouillabaisse Shrimp and vegetables (including carrots, broccoli, and/or dark-green leafy (no potatoes)), soy-based sauce (mixture) 55 Shrimp and vegetables (including carrots, broccoli, and/or dark-green leafy (no potatoes)), soy-based sauce (mixture) W/ OLIVE OIL 58 Shrimp and vegetables (including carrots, broccoli, and/or dark-green leafy (no potatoes)), soy-based sauce (mixture) W/ BUTTER, NFS 50 Shrimp and vegetables (including carrots, broccoli, and/or dark-green leafy (no potatoes)), soy-based sauce (mixture) W/ MARGARINE, NFS Gumbo, no rice (New Orleans type with shellfish, pork, and/or poultry, tomatoes, okra) 8 Seafood soup with potatoes and vegetables (including carrots, broccoli, and/or dark-green le	: 15149 :: 15149 :: 15149 :: 15149 :: 15149 :: 15149	SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW	4,392.60 771.30 771.30 773.37	226.80 98.00 98.00 98.00 98.00	: :	5.26 12.83 12.83 12.81	5.26 12.83 12.83 12.81 12.83
27450410 0 27450410 1008 27450410 2039 27450410 2040 27464000 0	/ VEGETABLE OIL, NFS (INCLUDE OIL, NFS) Bouillabaisse Shrimp and vegetables (including carrots, broccoli, and/or dark-green leafy (no potatoes)), soy-based sauce (mixture) 55 Shrimp and vegetables (including carrots, broccoli, and/or dark-green leafy (no potatoes)), soy-based sauce (mixture) W/ OLIVE OIL 88 Shrimp and vegetables (including carrots, broccoli, and/or dark-green leafy (no potatoes)), soy-based sauce (mixture) W/ BUTTER, NFS 20 Shrimp and vegetables (including carrots, broccoli, and/or dark-green leafy (no potatoes)), soy-based sauce (mixture) W/ MARGARINE, NFS Gumbo, no rice (New Orleans type with shellfish, pork, and/or poultry, tomatoes, okra) 18 Seafood soup with potatoes and vegetables (including carrots)	: 15149 : 15149 : 15149 : 15149 : 15149 : 15149	SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW	4,392.60 771.30 771.30 773.37 773.74 3,548.33	226.80 98.00 98.00 98.00 98.00 64.00	: :	5.26 12.83 12.83 12.81 12.83	5.26 12.83 12.83 12.81 12.81

58136130 0		15149	SHRIMP, MXD SP, RAW	1,101.43	226.80		20.62	20.62
58112110 0	Dim sum, meat filled (egg roll-type)	15149N	(58112510) SHRIMP, MXD SP, RAW	100.00	18.45		18.71	18.71
27150130 0		15151	SHRIMP, MXD SP, CKD, MOIST HEAT	929.58	113.40		11.84	11.84
14620120 0	Shrimp dip, cream cheese base	15152	SHRIMP, MXD SP, CND	434.58	113.40		26.09	26.09
27150230 0		15152	SHRIMP, MXD SP, CND	156.38	128.00		81.85	81.85
						•		
	* * · · · · · · · · · · · · · · · · · ·	15152	SHRIMP, MXD SP, CND	155.00	128.00	•	82.58	82.58
27350060 0	*	15152	SHRIMP, MXD SP, CND	1,842.44	680.40		37.23	37.23
27360080 0	Chow mein or chop suey, NS as to type of meat,	15152	SHRIMP, MXD SP, CND	968.88	55.00		5.63	5.63
	with noodles							
54406200 0	Shrimp chips (tapioca base)	15152	SHRIMP, MXD SP, CND	100.00	25.00		11.21	11.21
58101540 0	Taco or tostada with fish, lettuce, tomato, sa		SHRIMP, MXD SP, CND	76.99	15.00		19.48	19.48
30101310 0	lsa	10102	OHREHE TIME OF TONE	70.55	10.00	•	13.10	13.10
E0110100 0		15150	AUDTIND MUD OD OND	1 140 04	64.00		0	F F0
58110120 0	Egg roll, with shrimp	15152		1,142.04	64.00	•	5.59	5.59
58148150 10083	l Macaroni salad with shrimp W/ REAL MAYONNAISE		SHRIMP, MXD SP, CND	740.75	96.00		12.96	12.96
58150510 0	Rice, fried, with shrimp	15152	SHRIMP, MXD SP, CND	1,028.48	64.00		6.19	6.19
58407050 0	Instant soup, noodle with egg, shrimp or chick	15152	SHRIMP, MXD SP, CND	99.00	1.00		1.04	1.04
	en .							
28355430 0	Shrimp soup, cream of, prepared with water	6456P	SOUP, CRM OF SHRIMP, PREP W/H2O, COMM	100.00	100.00	3.06	100.00	3.06
			.,,,					
		apper (93) HABITAT=Marine					
			,					
27350110 0	Bouillabaisse	15101	SNAPPER, MXD SP, RAW	4,392.60	453 60		10.49	10.49
27000110 0	2041114041000	10101	omiz z zavytmi oz y tam	1,032.00	100.00	•	10.13	20.13
						0.D.D. /		% of
						OPP/		% OI
				Recipe	Fish			
Food Mod	In	gredient	Ingredient	Weight	Weight	용	C_PRATIO	Fish
Code code	Food Name	Code	Name	(grams)	(grams)	Fish	x 100	in Recipe
								
	SPECIES=S0	mid (97)						
	SPECIES=Sq	uid (97)	HABITAT=Marine					
	•	,						
26213120 0	Squid, baked, broiled	15175	SQUID, MXD SP, RAW	706.05	680.40		95.61	95.61
26213120 0 26213140 0	Squid, baked, broiled Squid, breaded, fried	15175 15175	SQUID, MXD SP, RAW SQUID, MXD SP, RAW	706.05 1,086.45	680.40 907.20		95.61 76.48	95.61 76.48
26213120 0	Squid, baked, broiled Squid, breaded, fried	15175	SQUID, MXD SP, RAW	706.05	680.40 907.20		95.61	95.61 76.48
26213120 0 26213140 0 26213160 0	Squid, baked, broiled Squid, breaded, fried Squid, steamed or boiled	15175 15175 15175	SQUID,MXD SP,RAW SQUID,MXD SP,RAW SQUID,MXD SP,RAW	706.05 1,086.45 100.84	680.40 907.20 100.00		95.61 76.48 99.04	95.61 76.48 99.04
26213120 0 26213140 0 26213160 0	Squid, baked, broiled Squid, breaded, fried Squid, steamed or boiled	15175 15175 15175	SQUID, MXD SP, RAW SQUID, MXD SP, RAW	706.05 1,086.45 100.84	680.40 907.20 100.00		95.61 76.48 99.04	95.61 76.48 99.04
26213120 0 26213140 0 26213160 0	Squid, baked, broiled Squid, breaded, fried Squid, steamed or boiled	15175 15175 15175	SQUID,MXD SP,RAW SQUID,MXD SP,RAW SQUID,MXD SP,RAW	706.05 1,086.45 100.84	680.40 907.20 100.00		95.61 76.48 99.04	95.61 76.48 99.04
26213120 0 26213140 0 26213160 0	Squid, baked, broiled Squid, breaded, fried Squid, steamed or boiled	15175 15175 15175 urgeon (9	SQUID, MXD SP, RAW SQUID, MXD SP, RAW SQUID, MXD SP, RAW 8) HABITAT=50% Freshwater, 50% Est	706.05 1,086.45 100.84 uarine	680.40 907.20 100.00	:	95.61 76.48 99.04	95.61 76.48 99.04
26213120 0 26213140 0 26213160 0	Squid, baked, broiled Squid, breaded, fried Squid, steamed or boiled	15175 15175 15175	SQUID,MXD SP,RAW SQUID,MXD SP,RAW SQUID,MXD SP,RAW	706.05 1,086.45 100.84 uarine	680.40 907.20 100.00	:	95.61 76.48 99.04	95.61 76.48 99.04
26213120 0 26213140 0 26213160 0	Squid, baked, broiled Squid, breaded, fried Squid, steamed or boiled	15175 15175 15175 15175 urgeon (9	SQUID,MXD SP,RAW SQUID,MXD SP,RAW SQUID,MXD SP,RAW 8) HABITAT=50% Freshwater, 50% Est CAVIAR,BLACK/RED,GRANULAR	706.05 1,086.45 100.84 uarine	680.40 907.20 100.00	: 	95.61 76.48 99.04	95.61 76.48 99.04
26213120 0 26213140 0 26213160 0	Squid, baked, broiled Squid, breaded, fried Squid, steamed or boiled	15175 15175 15175 15175 urgeon (9	SQUID, MXD SP, RAW SQUID, MXD SP, RAW SQUID, MXD SP, RAW 8) HABITAT=50% Freshwater, 50% Est	706.05 1,086.45 100.84 uarine	680.40 907.20 100.00	: 	95.61 76.48 99.04	95.61 76.48 99.04
26213120 0 26213140 0 26213160 0	Squid, baked, broiled Squid, breaded, fried Squid, steamed or boiled	15175 15175 15175 15175 urgeon (9 15012	SQUID,MXD SP,RAW SQUID,MXD SP,RAW SQUID,MXD SP,RAW 8) HABITAT=50% Freshwater, 50% Est CAVIAR,BLACK/RED,GRANULAR 100) HABITAT=Marine	706.05 1,086.45 100.84 uarine	680.40 907.20 100.00	: : :	95.61 76.48 99.04	95.61 76.48 99.04
26213120 0 26213140 0 26213160 0	Squid, baked, broiled Squid, breaded, fried Squid, steamed or boiled	15175 15175 15175 15175 urgeon (9 15012	SQUID,MXD SP,RAW SQUID,MXD SP,RAW SQUID,MXD SP,RAW 8) HABITAT=50% Freshwater, 50% Est CAVIAR,BLACK/RED,GRANULAR	706.05 1,086.45 100.84 uarine	680.40 907.20 100.00	: 	95.61 76.48 99.04	95.61 76.48 99.04
26213120 0 26213140 0 26213160 0 	Squid, baked, broiled Squid, breaded, fried Squid, steamed or boiled SPECIES=St Roe, sturgeon SPECIES=Sw Swordfish, baked or broiled	15175 15175 15175 15175 urgeon (9 15012 ordfish (SQUID, MXD SP, RAW SQUID, MXD SP, RAW SQUID, MXD SP, RAW 8) HABITAT=50% Freshwater, 50% Est CAVIAR, BLACK/RED, GRANULAR 100) HABITAT=Marine SWORDFISH, RAW	706.05 1,086.45 100.84 uarine 100.00	680.40 907.20 100.00 100.00		95.61 76.48 99.04 100.00	95.61 76.48 99.04 100.00
26213120 0 26213140 0 26213160 0 	Squid, baked, broiled Squid, breaded, fried Squid, steamed or boiled SPECIES=St Roe, sturgeon SPECIES=Sw Swordfish, baked or broiled	15175 15175 15175 15175 urgeon (9 15012 ordfish (SQUID,MXD SP,RAW SQUID,MXD SP,RAW SQUID,MXD SP,RAW 8) HABITAT=50% Freshwater, 50% Est CAVIAR,BLACK/RED,GRANULAR 100) HABITAT=Marine	706.05 1,086.45 100.84 uarine 100.00	680.40 907.20 100.00 100.00		95.61 76.48 99.04 100.00	95.61 76.48 99.04 100.00
26213120 0 26213140 0 26213160 0 	Squid, baked, broiled Squid, breaded, fried Squid, steamed or boiled SPECIES=St Roe, sturgeon SPECIES=Sw Swordfish, baked or broiled	15175 15175 15175 15175 urgeon (9 15012 ordfish (SQUID, MXD SP, RAW SQUID, MXD SP, RAW SQUID, MXD SP, RAW 8) HABITAT=50% Freshwater, 50% Est CAVIAR, BLACK/RED, GRANULAR 100) HABITAT=Marine SWORDFISH, RAW	706.05 1,086.45 100.84 uarine 100.00	680.40 907.20 100.00 100.00		95.61 76.48 99.04 100.00	95.61 76.48 99.04 100.00
26213120 0 26213140 0 26213160 0 	Squid, baked, broiled Squid, breaded, fried Squid, steamed or boiled SPECIES=St Roe, sturgeon SPECIES=Sw Swordfish, baked or broiled SPECIES=Tr	15175 15175 15175 15175 urgeon (9 15012 ordfish (15110 out (103)	SQUID, MXD SP, RAW SQUID, MXD SP, RAW SQUID, MXD SP, RAW 8) HABITAT=50% Freshwater, 50% Est CAVIAR, BLACK/RED, GRANULAR 100) HABITAT=Marine SWORDFISH, RAW HABITAT=Freshwater	706.05 1,086.45 100.84 uarine 100.00	680.40 907.20 100.00 100.00		95.61 76.48 99.04 100.00	95.61 76.48 99.04
26213120 0 26213140 0 26213160 0 	Squid, baked, broiled Squid, breaded, fried Squid, steamed or boiled	15175 15175 15175 15175 urgeon (9 15012 ordfish (15110 out (103)	SQUID, MXD SP, RAW SQUID, MXD SP, RAW SQUID, MXD SP, RAW 8) HABITAT=50% Freshwater, 50% Est CAVIAR, BLACK/RED, GRANULAR 100) HABITAT=Marine SWORDFISH, RAW	706.05 1,086.45 100.84 uarine 100.00	680.40 907.20 100.00 100.00		95.61 76.48 99.04 100.00	95.61 76.48 99.04
26213120 0 26213140 0 26213160 0 	Squid, baked, broiled Squid, breaded, fried Squid, steamed or boiled	15175 15175 15175 15175 urgeon (9 15012 ordfish (15110 out (103)	SQUID, MXD SP, RAW SQUID, MXD SP, RAW SQUID, MXD SP, RAW 8) HABITAT=50% Freshwater, 50% Est CAVIAR, BLACK/RED, GRANULAR 100) HABITAT=Marine SWORDFISH, RAW HABITAT=Freshwater	706.05 1,086.45 100.84 uarine 100.00	680.40 907.20 100.00 100.00		95.61 76.48 99.04 100.00	95.61 76.48 99.04
26213120 0 26213140 0 26213160 0 	Squid, baked, broiled Squid, breaded, fried Squid, steamed or boiled	15175 15175 15175 15175 urgeon (9 15012 ordfish (15110 out (103)	SQUID, MXD SP, RAW SQUID, MXD SP, RAW SQUID, MXD SP, RAW 8) HABITAT=50% Freshwater, 50% Est CAVIAR, BLACK/RED, GRANULAR 100) HABITAT=Marine SWORDFISH, RAW HABITAT=Freshwater TROUT, RAINBOW, FARMED, RAW	706.05 1,086.45 100.84 uarine 100.00 844.90 970.95	680.40 907.20 100.00 100.00 780.20		95.61 76.48 99.04 100.00 91.59	95.61 76.48 99.04 100.00 91.59
26213120 0 26213140 0 26213160 0 	Squid, baked, broiled Squid, breaded, fried Squid, steamed or boiled	15175 15175 15175 15175 urgeon (9 15012 ordfish (15110 out (103)	SQUID, MXD SP, RAW SQUID, MXD SP, RAW SQUID, MXD SP, RAW 8) HABITAT=50% Freshwater, 50% Est CAVIAR, BLACK/RED, GRANULAR 100) HABITAT=Marine SWORDFISH, RAW HABITAT=Freshwater TROUT, RAINBOW, FARMED, RAW	706.05 1,086.45 100.84 uarine 100.00 844.90 970.95	680.40 907.20 100.00 100.00		95.61 76.48 99.04 100.00	95.61 76.48 99.04 100.00 91.59
26213120 0 26213140 0 26213160 0 	Squid, baked, broiled Squid, breaded, fried Squid, steamed or boiled SPECIES=St Roe, sturgeon SPECIES=Sw Swordfish, baked or broiled Trout, baked or broiled W/ CORN OIL (INCLUDE MAZOLA CORN OIL; MAZOLA OIL, NFS; WESSON CORN OIL:) Trout, baked or broiled W/ SESAME OIL	15175 15175 15175 15175 urgeon (9 15012 ordfish (15110 out (103)	SQUID, MXD SP, RAW SQUID, MXD SP, RAW 8) HABITAT=50% Freshwater, 50% Est CAVIAR, BLACK/RED, GRANULAR 100) HABITAT=Marine SWORDFISH, RAW HABITAT=Freshwater TROUT, RAINBOW, FARMED, RAW TROUT, RAINBOW, FARMED, RAW	706.05 1,086.45 100.84 uarine 100.00 844.90 970.95	680.40 907.20 100.00 100.00 780.20 907.20		95.61 76.48 99.04 	95.61 76.48 99.04 100.00 91.59 92.80
26213120 0 26213140 0 26213160 0 	Squid, baked, broiled Squid, breaded, fried Squid, steamed or boiled SPECIES=St Roe, sturgeon SPECIES=Sw Swordfish, baked or broiled Trout, baked or broiled W/ CORN OIL (INCLUDE MAZOLA CORN OIL; MAZOLA OIL, NFS; WESSON CORN OIL:) Trout, baked or broiled W/ SESAME OIL	15175 15175 15175 15175 urgeon (9 15012 ordfish (15110 out (103)	SQUID, MXD SP, RAW SQUID, MXD SP, RAW SQUID, MXD SP, RAW 8) HABITAT=50% Freshwater, 50% Est CAVIAR, BLACK/RED, GRANULAR 100) HABITAT=Marine SWORDFISH, RAW HABITAT=Freshwater TROUT, RAINBOW, FARMED, RAW	706.05 1,086.45 100.84 uarine 100.00 844.90 970.95	680.40 907.20 100.00 100.00 780.20 907.20		95.61 76.48 99.04 	95.61 76.48 99.04 100.00 91.59 92.80
26213120 0 26213140 0 26213160 0 26213100 0 26211100 0 26149120 0 26151120 202330 26151120 203955	Squid, baked, broiled Squid, breaded, fried Squid, steamed or boiled SPECIES=St Roe, sturgeon SPECIES=Sw Swordfish, baked or broiled SPECIES=Tr Trout, baked or broiled W/ CORN OIL (INCLUDE M AZOLA CORN OIL; MAZOLA OIL, NFS; WESSON CORN OIL) Trout, baked or broiled W/ SESAME OIL SPECIES=Tr	15175 15175 15175 15175 urgeon (9 15012 ordfish (15110 out (103) 15240	SQUID, MXD SP, RAW SQUID, MXD SP, RAW SQUID, MXD SP, RAW 8)	706.05 1,086.45 100.84 uarine 100.00 844.90 970.95 970.95 uarine	680.40 907.20 100.00 100.00 780.20 907.20		95.61 76.48 99.04 100.00 91.59 92.80	95.61 76.48 99.04 100.00 91.59 92.80
26213120 0 26213140 0 26213160 0 26213100 0 26211100 0 26149120 0 26151120 202330 26151120 203955	Squid, baked, broiled Squid, breaded, fried Squid, steamed or boiled SPECIES=St Roe, sturgeon SPECIES=Sw Swordfish, baked or broiled Trout, baked or broiled W/ CORN OIL (INCLUDE MAZOLA CORN OIL; MAZOLA OIL, NFS; WESSON CORN OIL:) Trout, baked or broiled W/ SESAME OIL	15175 15175 15175 15175 urgeon (9 15012 ordfish (15110 out (103) 15240	SQUID, MXD SP, RAW SQUID, MXD SP, RAW SQUID, MXD SP, RAW 8)	706.05 1,086.45 100.84 uarine 100.00 844.90 970.95 970.95 uarine	680.40 907.20 100.00 100.00 780.20 907.20		95.61 76.48 99.04 	95.61 76.48 99.04 100.00 91.59 92.80
26213120 0 26213140 0 26213160 0 	Squid, baked, broiled Squid, breaded, fried Squid, steamed or boiled SPECIES=St Roe, sturgeon SPECIES=Sw Swordfish, baked or broiled SPECIES=Tr Trout, baked or broiled W/ CORN OIL (INCLUDE M AZOLA CORN OIL; MAZOLA OIL, NFS; WESSON CORN OIL) Trout, baked or broiled W/ SESAME OIL SPECIES=Tr	15175 15175 15175 15175 urgeon (9 15012 ordfish (15110 out (103) 15240	SQUID, MXD SP, RAW SQUID, MXD SP, RAW SQUID, MXD SP, RAW 8)	706.05 1,086.45 100.84 uarine 100.00 844.90 970.95 970.95 uarine	680.40 907.20 100.00 100.00 780.20 907.20		95.61 76.48 99.04 100.00 91.59 92.80	95.61 76.48 99.04 100.00 91.59 92.80
26213120 0 26213140 0 26213160 0 	Squid, baked, broiled Squid, breaded, fried Squid, steamed or boiled	15175 15175 15175 15175 urgeon (9 15012 ordfish (15110 out (103) 15240 15240 out, mixe	SQUID, MXD SP, RAW SQUID, MXD SP, RAW SQUID, MXD SP, RAW 8)	706.05 1,086.45 100.84 uarine 100.00 844.90 970.95 970.95 uarine	680.40 907.20 100.00 100.00 780.20 907.20		95.61 76.48 99.04 100.00 91.59 92.80	95.61 76.48 99.04 100.00 91.59 92.80

26151140 26151150		Trout, floured or breaded, fried 151 Trout, battered, fried W/ VEGETABLE OIL, NFS (151 INCLUDE OIL, NFS)		TROUT, MXD SP, RAW TROUT, MXD SP, RAW	959.45 133.00	780.20 100.00		73.20 70.31	73.20 70.31
		SPECIES=Tuna ((104)	HABITAT=Marine					
26155180 27150120 27250160 27250610	0	Tuna, canned, oil pack 151 Tuna with cream or white sauce (mixture) 151 Tuna cake or patty 151 Tuna noodle casserole with cream or white sauc 151	L19P	TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND	100.00 911.85 981.25 1,140.59	100.00 311.85 480.00 320.00	93.25 93.25 93.25 93.25	100.00 34.20 45.67 28.35	93.25 31.89 45.62 26.16
27250630 27250630		e Tuna noodle casserole with (mushroom) soup 151 Tuna noodle casserole with (mushroom) soup W/ 151 2% MILK AND W/ BUTTER, NFS	L19P L19P	TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND	1,149.20 1,149.38	320.00 320.00	93.25 93.25	28.20 28.19	25.97 25.96
27250630	202216	Tuna noodle casserole with (mushroom) soup W/ 151 WATER AND W/O FAT	L19P	TUNA, LT, CND, OIL, DRND	1,117.50	320.00	93.25	29.09	26.70
27250630	202723	Tuna noodle casserole with (mushroom) soup $\ensuremath{\mathrm{W}/}\ 151$ WHOLE MILK	L19P	TUNA, LT, CND, OIL, DRND	1,149.20	320.00	93.25	28.19	25.97
27250630	203942	Tuna noodle casserole with (mushroom) soup $$ W/ 151 1% MILK AND W/ BUTTER, NFS $$	L19P	TUNA, LT, CND, OIL, DRND	1,149.38	320.00	93.25	28.20	25.96
27350080	0	Tuna noodle casserole with vegetables, cream o 151	L19P	TUNA, LT, CND, OIL, DRND	1,139.68	184.28	93.25	16.44	15.08
Food Code		Ingred Food Name Cod		Ingredient Name	Recipe Weight (grams)	Fish Weight (grams)	OPP/ USDA % Fish	C_PRATIO x 100	% of Prepared Fish in Recipe
		SPECIES=Tuna ((104)					· · · · · · · · · · · · · · · · · · ·	
		SPECIES-IUNA ((104) ·					- (continue	1)
			(104) -	HABITAT=Marine				- (continued	1)
		r white sauce Tuna noodle casserole with vegetables, cream o 151		TUNA, LT, CND, OIL, DRND	1,139.68	184.28	93.25	16.45	15.08
	100388	r white sauce Tuna noodle casserole with vegetables, cream o 151 r white sauce W/ CARROTS Tuna noodle casserole with vegetables and (mus 151	L19P					·	•
27350080 27350410	100388	r white sauce Tuna noodle casserole with vegetables, cream o 151 r white sauce W/ CARROTS	L19P L19P	TUNA, LT, CND, OIL, DRND	1,139.68	184.28	93.25	16.45	15.08
27350080 27350410 27350410	100388 0 204105	r white sauce Tuna noodle casserole with vegetables, cream o 151 r white sauce W/ CARROTS Tuna noodle casserole with vegetables and (mus 151 hroom) soup Tuna noodle casserole with vegetables and (mus 151	119P 119P 119P	TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND	1,139.68 1,229.20	184.28 292.00	93.25 93.25	16.45 24.10	15.08 22.15
27350080 27350410 27350410	100388 0 204105 204591	r white sauce Tuna noodle casserole with vegetables, cream o 151 r white sauce W/ CARROTS Tuna noodle casserole with vegetables and (mus 151 hroom) soup Tuna noodle casserole with vegetables and (mus 151 hroom) soup W/O MILK Tuna noodle casserole with vegetables and (mus 151	119P 119P 119P	TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND	1,139.68 1,229.20 1,225.70	184.28 292.00 292.00	93.25 93.25 93.25	16.45 24.10 24.20	15.08 22.15 22.22
27350080 27350410 27350410 27350410 27450510 58145120	100388 0 204105 204591 0	r white sauce Tuna noodle casserole with vegetables, cream o 151 r white sauce W/ CARROTS Tuna noodle casserole with vegetables and (mus 151 hroom) soup Tuna noodle casserole with vegetables and (mus 151 hroom) soup W/O MILK Tuna noodle casserole with vegetables and (mus 151 hroom) soup W/ WHOLE MILK Tuna casserole with vegetables and (mushroom) 151 soup, no noodles	119P 119P 119P 119P 119P	TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND	1,139.68 1,229.20 1,225.70 1,229.20	184.28 292.00 292.00 292.00	93.25 93.25 93.25 93.25	16.45 24.10 24.20 24.09	15.08 22.15 22.22 22.15
27350080 27350410 27350410 27350410 27450510 58145120 58145120	100388 0 204105 204591 0 0 100521	r white sauce Tuna noodle casserole with vegetables, cream o 151 r white sauce W/ CARROTS Tuna noodle casserole with vegetables and (mus 151 hroom) soup Tuna noodle casserole with vegetables and (mus 151 hroom) soup W/O MILK Tuna noodle casserole with vegetables and (mus 151 hroom) soup W/ WHOLE MILK Tuna casserole with vegetables and (mushroom) 151 soup, no noodles Macaroni or noodles with cheese and tuna 151 Macaroni or noodles with cheese and tuna W/ 2% 151	119P 119P 119P 119P 119P	TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND	1,139.68 1,229.20 1,225.70 1,229.20 909.20 1,102.09	184.28 292.00 292.00 292.00 292.00 188.81	93.25 93.25 93.25 93.25 93.25 93.25	16.45 24.10 24.20 24.09 32.58 17.40	15.08 22.15 22.22 22.15 29.95 15.98
27350080 27350410 27350410 27350410 27450510 58145120 58145120	100388 0 204105 204591 0 0 100521 200545	r white sauce Tuna noodle casserole with vegetables, cream o 151 r white sauce W/ CARROTS Tuna noodle casserole with vegetables and (mus 151 hroom) soup Tuna noodle casserole with vegetables and (mus 151 hroom) soup W/O MILK Tuna noodle casserole with vegetables and (mus 151 hroom) soup W/ WHOLE MILK Tuna casserole with vegetables and (mus 151 hroom) soup W/ WHOLE MILK Tuna casserole with vegetables and (mushroom) 151 soup, no noodles Macaroni or noodles with cheese and tuna	119P 119P 119P 119P 119P 119P	TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND	1,139.68 1,229.20 1,225.70 1,229.20 909.20 1,102.09 1,102.09	184.28 292.00 292.00 292.00 292.00 188.81 188.81	93.25 93.25 93.25 93.25 93.25 93.25 93.25	16.45 24.10 24.20 24.09 32.58 17.40	15.08 22.15 22.22 22.15 29.95 15.98 15.98
27350080 27350410 27350410 27350410 27450510 58145120 58145120 58145120	100388 0 204105 204591 0 0 100521 200545 201431	r white sauce Tuna noodle casserole with vegetables, cream o 151 r white sauce W/ CARROTS Tuna noodle casserole with vegetables and (mus 151 hroom) soup Tuna noodle casserole with vegetables and (mus 151 hroom) soup W/O MILK Tuna noodle casserole with vegetables and (mus 151 hroom) soup W/ WHOLE MILK Tuna casserole with vegetables and (mushroom) 151 soup, no noodles Macaroni or noodles with cheese and tuna 151 Macaroni or noodles with cheese and tuna W/ 2% 151 MILK Macaroni or noodles with cheese and tuna W/ SK 151 IM MILK	119P 119P 119P 119P 119P 119P 119P	TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND	1,139.68 1,229.20 1,225.70 1,229.20 909.20 1,102.09 1,102.59	184.28 292.00 292.00 292.00 292.00 188.81 188.81	93.25 93.25 93.25 93.25 93.25 93.25 93.25 93.25	16.45 24.10 24.20 24.09 32.58 17.40 17.40	15.08 22.15 22.22 22.15 29.95 15.98 15.98
27350080 27350410 27350410 27350410 27450510 58145120 58145120 58145120 58145120 58145120	100388 0 204105 204591 0 0 100521 200545 201431 203026	r white sauce Tuna noodle casserole with vegetables, cream o 151 r white sauce W/ CARROTS Tuna noodle casserole with vegetables and (mus 151 hroom) soup Tuna noodle casserole with vegetables and (mus 151 hroom) soup W/O MILK Tuna noodle casserole with vegetables and (mus 151 hroom) soup W/ WHOLE MILK Tuna casserole with vegetables and (mushroom) 151 soup, no noodles Macaroni or noodles with cheese and tuna 151 MACARONI or noodles with cheese and tuna W/ 2% 151 MILK Macaroni or noodles with cheese and tuna W/ SK 151 IM MILK Macaroni or noodles with cheese and tuna W/ SK 151 IM MILK Macaroni or noodles with cheese and tuna W/ 1% 151 MILK Macaroni or noodles with cheese and tuna W/ 1% 151 MILK Macaroni or noodles with cheese and tuna W/ WH 151	119P 119P 119P 119P 119P 119P 119P	TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND	1,139.68 1,229.20 1,225.70 1,229.20 909.20 1,102.09 1,102.09 1,102.59 1,102.09	184.28 292.00 292.00 292.00 292.00 188.81 188.81 188.81	93.25 93.25 93.25 93.25 93.25 93.25 93.25 93.25	16.45 24.10 24.20 24.09 32.58 17.40 17.40	15.08 22.15 22.22 22.15 29.95 15.98 15.98 15.97
27350080 27350410 27350410 27350410 27450510 58145120 58145120 58145120 58145120 58145120 58145120	100388 0 204105 204591 0 0 100521 200545 201431 203026 204559	r white sauce Tuna noodle casserole with vegetables, cream o 151 r white sauce W/ CARROTS Tuna noodle casserole with vegetables and (mus 151 hroom) soup Tuna noodle casserole with vegetables and (mus 151 hroom) soup W/O MILK Tuna noodle casserole with vegetables and (mus 151 hroom) soup W/ WHOLE MILK Tuna casserole with vegetables and (mushroom) 151 soup, no noodles Macaroni or noodles with cheese and tuna 151 Macaroni or noodles with cheese and tuna W/ 2% 151 MILK Macaroni or noodles with cheese and tuna W/ SK 151 IM MILK Macaroni or noodles with cheese and tuna W/ 1% 151 MILK Macaroni or noodles with cheese and tuna W/ 1% 151 MILK Macaroni or noodles with cheese and tuna W/ WH 151 OLE MILK Macaroni or noodles with cheese and tuna W/ WH 151 OLE MILK Macaroni or noodles with cheese and tuna W/ AM 151 ERICAN OR CHEDDAR CHEESE BASED CHEESE SPREAD (119P 119P 119P 119P 119P 119P 119P 119P	TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND	1,139.68 1,229.20 1,225.70 1,229.20 909.20 1,102.09 1,102.09 1,102.59 1,102.09	184.28 292.00 292.00 292.00 292.00 188.81 188.81 188.81 188.81	93.25 93.25 93.25 93.25 93.25 93.25 93.25 93.25 93.25	16.45 24.10 24.20 24.09 32.58 17.40 17.40 17.40	15.08 22.15 22.22 22.15 29.95 15.98 15.97 15.98 15.98

26155110 0	DUCED FAT PROCESSED CHEESE PRODUCT, AMERICAN (R CHEDDAR TYPE (INCLUDE VELVEETA LIGHT) Tuna, canned, NS as to oil or water pack	15121P	TUNA, LT, CND, H2O, DRND	100.00	100.00		100.00	99.18
26155190 0	Tuna, canned, water pack	15121P	TUNA, LT, CND, H2O, DRND	100.00	100.00	99.18	100.00	99.18
27450060 0	Tuna, canned, water pack Tuna salad 008 Tuna salad W/ REAL MAYONNAISE	15121P	TUNA, LT, CND, H2O, DRND	413.97	223.97		54.10 54.60	53.66 54.15
27450060 1000	JUS Tuna salad W/ REAL MAYONNAISE	15121P	TUNA, LT, CND, H2O, DRND	410.22	223.97			
27450060 2000	<pre>20 Tuna salad W/ LOW CALORIE OR DIET MAYONNAISE-] YPE SALAD DRESSING (INCLUDE MIRACLE WHIP LIGHT)</pre>		TUNA, LT, CND, H2O, DRND	413.22	223.97	99.18	54.20	53.76
27450060 2000	099 Tuna salad W/ FAT FREE MAYONNAISE-TYPE SALAD I RESSING (INCLUDE KRAFT FREE NONFAT MAYONNAISE DRESSING; KRAFT MIRACLE WHIP FREE NONFAT DRESS ING)		TUNA, LT, CND, H2O, DRND	419.22	223.97	99.18	53.42	52.99
27450060 2004	149 Tuna salad W/ REDUCED CALORIE OR DIET, CHOLEST EROL-FREE MAYONNAISE (INCLUDE KRAFT LIGHT; HEI LMANN'S CHOLESTEROL-FREE REDUCED CALORIE)		TUNA, LT, CND, H2O, DRND	412.97	223.97	99.18	54.23	53.79
27450060 2006	585 Tuna salad W/ LOW CALORIE OR DIET MAYONNAISE INCLUDE LOWFAT MAYONNAISE, WEIGHT WATCHERS LIC		TUNA, LT, CND, H2O, DRND	417.72	223.97	99.18	53.62	53.18
				D	m1 . 1	OPP/		% of
Deed Med	T-		Tanadiant	Recipe	Fish	USDA %	C DDAMIO	Prepared Fish
Food Mod	Food Name	Code	Ingredient Name	Weight (grams)	Weight (grams)		C_PRATIO x 100	in Recipe
code code	e rood Name	Code	Name	(grams)	(grams)	FISH	X 100	In Recipe
		(104)						
	SPECIES=TU	ma (104)	HABITAT=Marine				- (continue	u)
	HT MAYONNAISE, HELLMAN'S LIGHT MAYONNAISE)							
		15121P	TUNA, LT, CND, H2O, DRND	355.22	223.97		63.05	62.53
27450100 0		15121P	TUNA, LT, CND, H2O, DRND	478.65	223.97		46.79	46.41
27450100 1000	<pre>026 Tuna salad with egg W/ LOW CALORIE OR DIET MAY ONNAISE-TYPE SALAD DRESSING (INCLUDE MIRACLE W HIP LIGHT)</pre>		TUNA, LT, CND, H2O, DRND	477.72	223.97	99.18	46.88	46.50
27450100 1000	039 Tuna salad with egg W/ REAL MAYONNAISE	15121P	TUNA, LT, CND, H2O, DRND	473.97	223.97	99.18	47.25	46.87
27450100 2011	<pre>L54 Tuna salad with egg W/ FAT FREE MAYONNAISE-TYP E SALAD DRESSING (INCLUDE KRAFT FREE NONFAT MAYONNAISE DRESSING; KRAFT MIRACLE WHIP FREE NONFAT DRESSING)</pre>	A	TUNA, LT, CND, H2O, DRND	485.22	223.97	99.18	46.16	45.78
27550720 0		15121P	TUNA, LT, CND, H2O, DRND	157.26		99.18	36.72	36.42
	053 Tuna salad sandwich W/ 100% WHOLE WHEAT BREAD		TUNA, LT, CND, H2O, DRND	161.26		99.18	35.81	35.52
58148130 0	Macaroni salad with tuna		TUNA, LT, CND, H2O, DRND	765.88	115.50		15.08	14.96
58148130 1012	<pre>228 Macaroni salad with tuna W/ LOW CALORIE OR DIE T MAYONNAISE (INCLUDE HELLMAN'S LIGHT MAYONNAI SE)</pre>		TUNA, LT, CND, H2O, DRND	771.50	115.50	99.18	14.97	14.85
58148130 2020		15121P	TUNA, LT, CND, H2O, DRND	760.25	115.50	99.18	15.19	15.07
58148160 0	Macaroni salad with tuna and egg	15121P	TUNA, LT, CND, H2O, DRND	996.75	167.00	99.18	16.75	16.62
58148160 2015	511 Macaroni salad with tuna and egg W/ REAL MAYON NAISE		TUNA, LT, CND, H2O, DRND	989.25	167.00	99.18	16.88	16.74
26153110 0	Tuna, fresh, cooked, NS as to cooking method	15127	TUNA, YELLOWFIN, RAW	971.90	907.20		92.87	92.87
26153120 0	Tuna, fresh, baked or broiled		TUNA, YELLOWFIN, RAW	971.90	907.20		92.87	92.87
26153120 2008	365 Tuna, fresh, baked or broiled W/ CORN OIL		TUNA, YELLOWFIN, RAW	970.95	907.20		92.82	92.82
26153120 2015	598 Tuna, fresh, baked or broiled W/ OLIVE OIL	15127	TUNA, YELLOWFIN, RAW	970.70	907.20			92.85
26153120 2024	129 Tuna, fresh, baked or broiled W/O FAT OR W/ NO NSTICK SPRAY (INCLUDE PAM)	15127	TUNA, YELLOWFIN, RAW	943.70	907.20	•	96.20	96.20
	SPECIES=Wh	nitefish (109) HABITAT=50% Freshwa	ater, 50% Marine				

26100190 0	Fish, NS	as to type, smoked	15131P	WHITEFISH, MXD SP, SMOKED	99.90	13.40	98.40	13.41	13.20
		SPECIES=W	hiting (11	0) HABITAT=Marine					
26100130 0	Fish, NS	as to type, breaded or battered, bak	e 15132	WHITING, MXD SP, RAW	1,171.58	62.60		5.12	5.12
26100140 0	Fish, NS	as to type, floured or breaded, frie	d 15132	WHITING, MXD SP, RAW	1,086.45	62.60		5.10	5.10
26100140 10	00258 Fish, NS	as to type, floured or breaded, frie		WHITING, MXD SP, RAW	1,086.45	62.60	•	5.10	5.10
26100140 20	04195 Fish, NS W/ CORN	as to type, floured or breaded, frie	d 15132	WHITING, MXD SP, RAW	1,086.45	62.60	-	5.10	5.10
26100150 0	Fish, NS	as to type, battered, fried	15132	WHITING, MXD SP, RAW	133.00	6.90		4.66	4.66
26157120 0	Whiting,	baked or broiled	15132	WHITING, MXD SP, RAW	971.90	907.20	-	92.73	92.73
26157120 20	02454 Whiting,	baked or broiled W/ BUTTER, NFS	15132	WHITING, MXD SP, RAW	972.08	907.20		92.72	92.72
26157120 20	03222 Whiting,	baked or broiled W/ VEGETABLE OIL, N	F 15132	WHITING, MXD SP, RAW	970.95	907.20	•	92.71	92.71
					Recipe	Fish	OPP/ USDA		% of Prepared
Food Mo	nd	т	ngredient	Ingredient	Weight	Weight	%	C PRATIO	Fish
Code co			Code	Name	(grams)	(grams)	Fish	x 100	in Recipe
		SPECIES=W	hiting (11	0) HABITAT=Marine				- (continue	i)
		DE OIL, NFS)							
26157120 20	04161 Whiting,	baked or broiled, W/ OLIVE OIL	15132	WHITING, MXD SP, RAW	970.70	907.20		92.74	92.74
26157130 0	Whiting,	breaded or battered, baked	15132	WHITING, MXD SP, RAW	1,171.05	907.20		74.06	74.06
26157140 0	Whiting,	floured or breaded, fried	15132	WHITING, MXD SP, RAW	1,086.45	907.20	-	73.84	73.84
26157140 20		floured or breaded, fried W/ CORN OI MAZOLA CORN OIL; MAZOLA OIL, NFS)	L 15132	WHITING, MXD SP, RAW	1,086.45	907.20	•	73.84	73.84
26157140 20	04896 Whiting, IL	floured or breaded, fried $\mbox{W}/\mbox{ CANOLA}$	0 15132	WHITING, MXD SP, RAW	1,086.45	907.20	-	73.84	73.84
28150610 0		tter-dipped or fish cake, with vegeta toes (frozen meal)	b 15132N	(26100150) WHITING, MXD SP, RAW	224.80	6.30	•	2.52	2.52
26100110 0		as to type, cooked, NS as to cooking	15133	WHITING, MXD SP, CKD, DRY HEAT	100.84	6.90	•	6.84	6.84
26100120 0		as to type, baked or broiled	15133	WHITING, MXD SP, CKD, DRY HEAT	972.08	62.60		6.44	6.44
	00264 Fish, NS	as to type, baked or broiled W/ BUTT		WHITING, MXD SP, CKD, DRY HEAT	972.08	62.60		6.44	6.44
26100120 20		as to type, baked or broiled W/ VEGE	Т 15133	WHITING, MXD SP, CKD, DRY HEAT	970.95	62.60		6.45	6.45

	(INCLUDE OIL, NFS)							
26157160 0	Whiting, steamed or poached	15132	WHITING, MXD SP, RAW	100.00	100.00		100.00 1	.00.00
28150610 0	Fish, batter-dipped or fish cake, with vegetab	15132N	(26100150) WHITING, MXD SP, RAW	224.80	6.30	•	2.52	2.52
	le, potatoes (frozen meal)							
26100110 0	Fish, NS as to type, cooked, NS as to cooking	15133	WHITING, MXD SP, CKD, DRY HEAT	100.84	6.90	•	6.84	6.84
	method							
26100120 0	Fish, NS as to type, baked or broiled	15133	WHITING, MXD SP, CKD, DRY HEAT	972.08	62.60		6.44	6.44
26100120 200264	Fish, NS as to type, baked or broiled $\mbox{W}/\mbox{ BUTTE}$	15133	WHITING, MXD SP, CKD, DRY HEAT	972.08	62.60		6.44	6.44
	R, NFS							
26100120 200968	Fish, NS as to type, baked or broiled W/ VEGET	15133	Whiting, mixed species, cooked, dry heat	970.95	62.60		6.45	6.45
	ABLE OIL, NFS (INCLUDE OIL, NFS)							
26100120 200986	Fish, NS as to type, baked or broiled W/ CORN	15133	Whiting, mixed species, cooked, dry heat	970.95	62.60		6.45	6.45
	OIL (INCLUDE MAZOLA CORN OIL; MAZOLA OIL, NFS.							

Food Mod Code code	Food Name	ngredient Code	Ingredient Name		Recipe Weight (grams)	Fish Weight (grams)	% Yield	C_GUI	% moist. Loss due to process.	% of Uncooked Fish in Recipe
		balone (1)		HABITAT=Marine						
26301110 0 26301140 0	Abalone, cooked, NS as to cooking method	15155	ABALONE, MXD SP, RAW		971.90			116.68		116.68 111.17
26301140 0	Abalone, floured or breaded, fried Abalone, steamed or poached	15155 15155	ABALONE, MXD SP, RAW ABALONE, MXD SP, RAW		480.04 100.84			111.17 198.33		198.33
	3 Fish and vegetable soup, no potatoes (Sopa de pescado) W/ ABALONE		ABALONE, MXD SP, RAW		1,995.64		85.00			26.74
	SPECIES=A	nchovy (4)		HABITAT=Estuarine -						
26101110 0	Anchovy, cooked, NS as to cooking method	15002	ANCHOVY, EUROPEAN, C	ND,OIL,DRND	100.00	100.00	100.00	100.00	25.00	133.33
26101180 0	Anchovy, canned	15002	ANCHOVY, EUROPEAN, C	ND,OIL,DRND	100.00	100.00	100.00	100.00	25.00	133.33
27116400 0	Steak tartare (raw ground beef and egg)	15002	ANCHOVY, EUROPEAN, C	ND,OIL,DRND	100.00	1.60	100.00	1.60	25.00	2.13
27460510 0	Antipasto with ham, fish, cheese, vegetables	15002	ANCHOVY, EUROPEAN, C	ND,OIL,DRND	1,741.00	113.40	100.00	6.51	25.00	8.68
72116140 0	Caesar salad (with romaine)	15002	ANCHOVY, EUROPEAN, C	ND,OIL,DRND	694.43	24.00	100.00	3.46		4.61
75146000 0	Greek Salad	15002	ANCHOVY, EUROPEAN, C	ND,OIL,DRND	220.00	7.00	100.00	3.18	25.00	4.24

			SPECIES=Ba	rracuda (6	S)	HABITAT=Marine							
26103110 0	Barr	racuda, cooked, NS as to c	ooking method	15050	BARRACUDA, RAW			971.90	907.20	80.00	116.68		116.68
26103120 0		acuda, baked or broiled		15050	BARRACUDA, RAW			971.90	907.20	80.00	116.68		116.68
26103140 0		acuda, floured or breaded		15050	BARRACUDA, RAW			480.04			111.17		111.17
26103160 0		racuda, steamed or poached		15050	BARRACUDA, RAW			100.00			126.58		
			SPECIES=Ca	rp (18)		HABITAT=Freshw	ater						
26105110 0	C	and MC and the section		15008	1 11	1 212	£	805.25	606.00	70 40	97.91		97.91
26105110 0		o, cooked, NS as to cooking, floured or breaded, fri		15008	<pre>1 lb raw, dressed 1 lb raw, dressed</pre>				626.00 626.00				97.91
		o, floured or breaded, fri			1 lb raw, dressed				626.00				97.91
		o, floured or breaded, fri			1 lb raw, dressed						97.91		97.91
	IL,	NFS (INCLUDE OIL, NFS)					_						
		o, floured or breaded, fri		15008	1 lb raw, dressed			805.25			97.91		97.91
		o, floured or breaded, fri			1 lb raw, dressed			805.25			97.91		97.91
26105120 0		o, baked or broiled		15008	1 lb raw, dressed						126.76		126.76
26105120 20		o, baked or broiled W/ COR A CORN OIL; MAZOLA OIL, NF			1 lb raw, dressed	carp ylds 313g a	fter ckg w/added	689.75	626.00	71.50	126.93	•	126.93
26105120 20	3146 Carp	, baked or broiled W/O FA	T	15008	1 lb raw, dressed	carp ylds 313g a	fter ckg w/added	662.50	626.00	71.50	132.15		132.15
26105160 0	Carp	, steamed or poached		15008	CARP, RAW		_	100.00	100.00	79.00	126.58		126.58
26105190 0	Carp	, smoked		15008	CARP, RAW			101.00					156.17
27250060 0	Gefi	o, smoked ilte fish		15008	CARP, RAW			6,161.70			14.72		14.72
			SPECIES=Ca	tfish (19)		HABITAT=50% Fr	eshwater, 50% Es	uarine					
26107110 0	Catf	fish, cooked, NS as to coo	king mothod	15234	1 lb raw droseod	catfish ylds 308	a after aka w/ada	1 795.25	616 00	79 20	97.80		97.80
26107110 0		fish, baked or broiled		15234	1 lb raw, dressed						127.28		127.28
		fish, baked or broiled W/		15234	1 lb raw, dressed 1 lb raw, dressed						127.28		127.28
2010/120 20	12303 Call	isii, baked of broffed w/	BUILER, NES	13234	i ib law, diessed	Cattish yius 300	g alter ckg w/au	1 000.00	010.00	/1.10	127.23	•	127.23
								Recipe	Fish			% moist.	
Food Mo	od		In	gredient	Ingredient			Recipe Weight	Fish Weight	96		% moist. Loss due to	
Food Mo Code co		1 Name	In	gredient Code	Ingredient Name			Recipe Weight (grams)	Weight			Loss due to	Uncooke Fish
Code co	ode Food			Code	Name	-	-	Weight (grams)	Weight (grams)	Yield	C_GUI	Loss due to process.	Uncooked Fish in Recipe
Code co	ode Food	i Name		Code	Name	- - HABITAT=50% Fre:	shwater, 50% Est	Weight (grams)	Weight (grams)	Yield	C_GUI	Loss due to process.	Uncooked Fish in Recipe
Code co	ode Food	fish, baked or broiled W/	SPECIES=Ca	Code tfish (19) 15234	Name	catfish ylds 308	g after ckg w/add	Weight (grams)	Weight (grams)	Yield 71.10	C_GUI :	Loss due to process. ——— ntinued)	Uncooke Fish in Recip 127.46
Code co 	ode Food	Fish, baked or broiled W/CNCLUDE OIL, NFS)	SPECIES=Ca VEGETABLE OIL, NF	Code tfish (19) 15234 15234	Name 1 lb raw, dressed 1 lb raw, dressed	catfish ylds 3086 catfish ylds 3086	g after ckg w/add	Weight (grams)	Weight (grams)	Yield 71.10 71.10	C_GUI :	Loss due to process. ntinued)	Uncooke Fish in Recip
Code co	ode Food 02879 Catf S (I 03089 Catf 03382 Catf	Fish, baked or broiled W/ INCLUDE OIL, NFS) Fish, baked or broiled W/C Fish, baked or broiled W/	SPECIES=Ca VEGETABLE OIL, NF FAT CORN OIL	Code tfish (19) 15234 15234 15234	Name 1 lb raw, dressed 1 lb raw, dressed 1 lb raw, dressed 1 lb raw, dressed	catfish ylds 3080 catfish ylds 3080 catfish ylds 3080	g after ckg w/add g after ckg w/add g after ckg w/add	Weight (grams)	Weight (grams)	Yield 71.10 71.10 71.10	C_GUI :	Loss due to process. ntinued)	Uncooke Fish in Recip 127.46 132.78 127.46
Code co 26107120 20 26107120 20 26107120 20 26107130 0	2879 Catf S (I 33089 Catf Catf	Fish, baked or broiled W/ NCLUDE OIL, NFS) Fish, baked or broiled W/C Fish, baked or broiled W/ Fish, breaded or battered,	SPECIES=Ca VEGETABLE OIL, NF FAT CORN OIL baked	Code tfish (19) 15234 15234 15234 15234	Name 1 lb raw, dressed 1 lb raw, dressed 1 lb raw, dressed 1 lb raw, dressed 1 lb raw, dressed	catfish ylds 3080 catfish ylds 3080 catfish ylds 3080 catfish ylds 3080 catfish ylds 3080	g after ckg w/add g after ckg w/add g after ckg w/add g after ckg w/add	Weight (grams)	Weight (grams) 616.00 616.00 616.00 616.00	Yield 71.10 71.10 71.10 73.10	C_GUI (co 127.46 132.78 127.46 95.78	Loss due to process. ntinued)	Uncooke Fish in Recip 127.46 132.78 127.46 95.78
Code co 26107120 20 26107120 20 26107120 20 26107130 0	2879 Catf S (I 33089 Catf Catf	Fish, baked or broiled W/ INCLUDE OIL, NFS) Fish, baked or broiled W/C Fish, baked or broiled W/	SPECIES=Ca VEGETABLE OIL, NF FAT CORN OIL baked	Code tfish (19) 15234 15234 15234 15234	Name 1 lb raw, dressed 1 lb raw, dressed 1 lb raw, dressed 1 lb raw, dressed 1 lb raw, dressed	catfish ylds 3080 catfish ylds 3080 catfish ylds 3080	g after ckg w/add g after ckg w/add g after ckg w/add g after ckg w/add	Weight (grams)	Weight (grams) 616.00 616.00 616.00 616.00	Yield 71.10 71.10 71.10 73.10	C_GUI :	Loss due to process. ntinued)	Uncooke Fish in Recip 127.46 132.78 127.46
Code co 26107120 20 26107120 20 26107120 20 26107130 0 26107130 10	2879 Catf S (I 3089 Catf 3382 Catf Catf 00572 Catf	Fish, baked or broiled W/ NCLUDE OIL, NFS) Fish, baked or broiled W/C Fish, baked or broiled W/ Fish, breaded or battered,	SPECIES=Ca VEGETABLE OIL, NF FAT CORN OIL baked baked W/0 FAT	Code tfish (19) 15234 15234 15234 15234 15234 15234	Name 1 lb raw, dressed 1 lb raw, dressed 1 lb raw, dressed 1 lb raw, dressed 1 lb raw, dressed	catfish ylds 308c catfish ylds 308c catfish ylds 308c catfish ylds 308c catfish ylds 308c	g after ckg w/add g after ckg w/add g after ckg w/add g after ckg w/add g after ckg w/add	Weight (grams)	Weight (grams) 616.00 616.00 616.00 616.00	Yield 71.10 71.10 71.10 73.10 73.10	C_GUI (co 127.46 132.78 127.46 95.78 105.96	Loss due to process. ntinued)	Uncooke Fish in Recip 127.46 132.78 127.46 95.78
Code co 26107120 20 26107120 20 26107120 20 26107130 0 26107130 10	2879 Catf S (I 3089 Catf 3382 Catf Catf 0572 Catf 11360 Catf NFS	Fish, baked or broiled W/ ENCLUDE OIL, NFS) Fish, baked or broiled W/C Fish, baked or broiled W/ Fish, breaded or battered, Fish, breaded or battered, Fish, breaded or battered,	SPECIES=Ca VEGETABLE OIL, NF FAT CORN OIL baked baked W/0 FAT baked W/ BUTTER,	Code tfish (19) 15234 15234 15234 15234 15234 15234	Name 1 lb raw, dressed 1 lb raw, dressed 1 lb raw, dressed 1 lb raw, dressed 1 lb raw, dressed 1 lb raw, dressed 1 lb raw, dressed	catfish ylds 308 catfis	g after ckg w/add g after ckg w/add g after ckg w/add g after ckg w/add g after ckg w/add g after ckg w/add	Weight (grams)	Weight (grams) 616.00 616.00 616.00 616.00 616.00 616.00	71.10 71.10 71.10 73.10 73.10 73.10	C_GUI :	Loss due to process. ntinued)	Uncooke Fish in Recip 127.46 132.78 127.46 95.78 105.96
Code co 26107120 20 26107120 20 26107120 20 26107130 0 26107130 10 26107130 20 26107140 0	2879 Catf 3382 Catf 13382 Catf 1360 Catf NFS Catf 0387 Catf	Fish, baked or broiled W/ INCLUDE OIL, NFS) Fish, baked or broiled W/ Fish, baked or broiled W/ Fish, breaded or battered, Fish, breaded or battered, Fish, breaded or battered, Fish, breaded or battered, Fish, floured or breaded, Fish, floured or breaded,	SPECIES=Ca VEGETABLE OIL, NF FAT CORN OIL baked baked W/O FAT baked W/ BUTTER, fried fried W/ VEGETABL	Code tfish (19) 15234 15234 15234 15234 15234 15234 15234	Name 1 lb raw, dressed 1 lb raw, dressed 1 lb raw, dressed 1 lb raw, dressed 1 lb raw, dressed 1 lb raw, dressed 1 lb raw, dressed 1 lb raw, dressed	catfish ylds 308c catfish ylds 308c catfish ylds 308c catfish ylds 308c catfish ylds 308c	g after ckg w/add g after ckg w/add g after ckg w/add g after ckg w/add g after ckg w/add g after ckg w/add g after ckg w/add	Weight (grams)	Weight (grams)	Yield 71.10 71.10 71.10 73.10 73.10 73.10 79.20	C_GUI (co 127.46 132.78 127.46 95.78 105.96 95.72 97.80	Loss due to process. ntinued)	Uncooke Fish in Recip
Code co 26107120 20 26107120 20 26107130 0 26107130 10 26107130 20 26107140 0 26107140 10	2879 Catf 3389 Catf (3389 Catf (21360 Catf (11360 Catf	Fish, baked or broiled W/ INCLUDE OIL, NFS) Fish, baked or broiled W/C Fish, breaded or battered, Fish, breaded or battered, Fish, breaded or battered, Fish, breaded or battered, Fish, floured or breaded, Fish, floured or breaded, Fish, floured or breaded, Fish, floured or breaded, Fish, floured or breaded, Fish, floured or breaded, Fish, floured or breaded, Fish, floured or breaded, Fish, floured or breaded, Fish, floured or breaded, Fish, floured or breaded, Fish, floured or breaded, Fish, floured or breaded, Fish, floured or breaded, Fish, floured or breaded, Fish, floured or breaded, Fish, floured or breaded, Fish, floured or breaded, Fish, floured or breaded,	SPECIES=Ca VEGETABLE OIL, NF FAT CORN OIL baked baked W/0 FAT baked W/ BUTTER, fried fried W/ VEGETABL	Code tfish (19) 15234 15234 15234 15234 15234 15234	Name 1 lb raw, dressed 1 lb raw, dressed 1 lb raw, dressed 1 lb raw, dressed 1 lb raw, dressed 1 lb raw, dressed 1 lb raw, dressed 1 lb raw, dressed 1 lb raw, dressed	catfish ylds 308c catfish ylds 308c	g after ckg w/add g after ckg w/add g after ckg w/add g after ckg w/add g after ckg w/add g after ckg w/add g after ckg w/add	Weight (grams)	Weight (grams) 616.00 616.00 616.00 616.00 616.00 616.00 616.00	71.10 71.10 71.10 73.10 73.10 73.20 79.20	C_GUI :	Loss due to process. ntinued)	Uncooke Fish in Recip
Code co 26107120 20 26107120 20 26107120 20 26107130 0 26107130 10 26107140 0 26107140 10 26107140 10	2879 Catf S (I 3089 Catf Catf (0572 Catf 11360 Catf (10387 Catf E OI 00431 Catf (10431 Catf (10436 Catf	Fish, baked or broiled W/ NCLUDE OIL, NFS) Fish, baked or broiled W/ Fish, baked or broiled W/ Fish, breaded or battered, Fish, breaded or battered, Fish, breaded or battered, Fish, breaded or breaded, Fish, floured or breaded, Fish, floured or breaded, Fish, floured or breaded, Fish, floured or breaded, Fish, floured or breaded, Fish, floured or breaded, Fish, floured or breaded, Fish, floured or breaded, Fish, floured or breaded, Fish, floured or breaded, Fish, floured or breaded,	SPECIES=Ca VEGETABLE OIL, NF FAT CORN OIL baked baked W/O FAT baked W/ BUTTER, fried fried W/ VEGETABL fried W/ LARD fried W/ CORN OIL	Code tfish (19) 15234 15234 15234 15234 15234 15234 15234 15234 15234	Name 1 lb raw, dressed 1 lb raw, dressed 1 lb raw, dressed 1 lb raw, dressed 1 lb raw, dressed 1 lb raw, dressed 1 lb raw, dressed 1 lb raw, dressed 1 lb raw, dressed 1 lb raw, dressed 1 lb raw, dressed 1 lb raw, dressed	catfish ylds 308catfish ylds 308c	g after ckg w/add g after ckg w/add g after ckg w/add g after ckg w/add g after ckg w/add g after ckg w/add g after ckg w/add g after ckg w/add g after ckg w/add	Weight (grams)	Weight (grams)	Yield 71.10 71.10 71.10 73.10 73.10 73.10 79.20 79.20	C_GUI :	Loss due to process. ntinued)	Uncooke Fish in Recip
Code co 26107120 20 26107120 20 26107120 20 26107130 0 26107130 10 26107140 0 26107140 10 26107140 10	2879 Catf S (I 33089 Catf (33382 Catf (1)360 Catf (1)1360 Catf (1)1360 Catf (1)1360 Catf (1)1360 Catf (1)1360 Catf (1)1360 Catf (1)1360 Catf (1)1360 Catf (1)1360 Catf (1)1360 Catf (1)1360 Catf (1)1360 Catf (1)1360 Catf (1)1360 Catf (1)1360 Catf (1)1360 Catf (1)1360 Catf	Fish, baked or broiled W/ NCLUDE OIL, NFS) Fish, baked or broiled W/ Fish, baked or broiled W/ Fish, breaded or battered, Fish, breaded or battered, Fish, breaded or battered, Fish, floured or breaded, Fish, floured or breaded, Fish, floured or breaded, Fish, floured or breaded, Fish, floured or breaded, Fish, floured or breaded, Fish, floured or breaded,	SPECIES=Ca VEGETABLE OIL, NF FAT CORN OIL baked baked W/O FAT baked W/ BUTTER, fried fried W/ VEGETABL fried W/ LARD fried W/ CORN OIL OLA OIL, NFS; WE	Code tfish (19) 15234 15234 15234 15234 15234 15234 15234 15234	Name 1 lb raw, dressed 1 lb raw, dressed 1 lb raw, dressed 1 lb raw, dressed 1 lb raw, dressed 1 lb raw, dressed 1 lb raw, dressed 1 lb raw, dressed 1 lb raw, dressed 1 lb raw, dressed 1 lb raw, dressed 1 lb raw, dressed	catfish ylds 308c catfish ylds 308c catfish ylds 308c catfish ylds 308c catfish ylds 308c catfish ylds 308c catfish ylds 308c catfish ylds 308c catfish ylds 308c catfish ylds 308c catfish ylds 308c catfish ylds 308c catfish ylds 308c	g after ckg w/add g after ckg w/add g after ckg w/add g after ckg w/add g after ckg w/add g after ckg w/add g after ckg w/add g after ckg w/add g after ckg w/add g after ckg w/add g after ckg w/add	Weight (grams)	Weight (grams)	Yield 71.10 71.10 71.10 73.10 73.10 73.20 79.20 79.20 79.20	C_GUI : (co 127.46 132.78 127.46 95.78 105.96 95.72 97.80 97.80 97.80	Loss due to process. ntinued)	Uncooke Fish in Recip
Code co 26107120 20 26107120 20 26107120 20 26107130 0 26107130 20 26107140 10 26107140 10 26107140 10 26107140 10	December December	Fish, baked or broiled W/ NCLUDE OIL, NFS) Fish, baked or broiled W/ Fish, baked or broiled W/ Fish, breaded or battered, Fish, breaded or battered, Fish, breaded or battered, Fish, breaded or breaded, Fish, floured or breaded, Fish, floured or breaded, Fish, floured or breaded, Fish, floured or breaded, Fish, floured or breaded, Fish, floured or breaded, Fish, floured or breaded, Fish, floured or breaded, Fish, floured or breaded,	SPECIES=Ca VEGETABLE OIL, NF FAT CORN OIL baked baked W/O FAT baked W/ BUTTER, fried fried W/ VEGETABL fried W/ LARD fried W/ CORN OIL OLA OIL, NFS; WE fried W/ OLIVE OI	Code tfish (19) 15234 15234 15234 15234 15234 15234 15234 15234 15234 15234	Name 1 lb raw, dressed 1 lb raw, dressed 1 lb raw, dressed 1 lb raw, dressed 1 lb raw, dressed 1 lb raw, dressed 1 lb raw, dressed 1 lb raw, dressed 1 lb raw, dressed 1 lb raw, dressed 1 lb raw, dressed 1 lb raw, dressed	catfish ylds 308catfish ylds 3	g after ckg w/add g after ckg w/add g after ckg w/add g after ckg w/add g after ckg w/add g after ckg w/add g after ckg w/add g after ckg w/add g after ckg w/add g after ckg w/add g after ckg w/add g after ckg w/add	Weight (grams)	Weight (grams) 616.00 616.00 616.00 616.00 616.00 616.00 616.00 616.00 616.00	71.10 71.10 71.10 73.10 73.10 73.10 79.20 79.20 79.20	C_GUI :	Loss due to process. ntinued)	Uncooke Fish in Recip
Code co 26107120 20 26107120 20 26107130 0 26107130 20 26107140 0 26107140 10 26107140 10 26107140 10 26107140 10	2879 Catf S (I 13382 Catf 13382 Catf 1360 Catf NFS Catf E OI 10431 Catf (INC SSON 10746 Catf L 10942 Catf EASE	Fish, baked or broiled W/ NCLUDE OIL, NFS) Fish, baked or broiled W/ Fish, baked or broiled W/ Fish, breaded or battered, Fish, breaded or battered, Fish, breaded or battered, Fish, breaded or breaded, Fish, floured or breaded, Fish, floured or breaded, Fish, floured or breaded, Fish, floured or breaded, Fish, floured or breaded, Fish, floured or breaded, Fish, floured or breaded, Fish, floured or breaded, Fish, floured or breaded,	SPECIES=Ca VEGETABLE OIL, NF FAT CORN OIL baked baked W/O FAT baked W/ BUTTER, fried fried W/ VEGETABL fried W/ CORN OIL OLA OIL, NFS; WE fried W/ OLIVE OI fried W/ BACON GR	Code tfish (19) 15234 15234 15234 15234 15234 15234 15234 15234 15234 15234	Name 1 lb raw, dressed 1 lb raw, dressed 1 lb raw, dressed 1 lb raw, dressed 1 lb raw, dressed 1 lb raw, dressed 1 lb raw, dressed 1 lb raw, dressed 1 lb raw, dressed 1 lb raw, dressed 1 lb raw, dressed 1 lb raw, dressed 1 lb raw, dressed 1 lb raw, dressed 1 lb raw, dressed 1 lb raw, dressed 1 lb raw, dressed	catfish ylds 308catfish ylds 3	g after ckg w/add g after ckg w/add g after ckg w/add g after ckg w/add g after ckg w/add g after ckg w/add g after ckg w/add g after ckg w/add g after ckg w/add g after ckg w/add g after ckg w/add g after ckg w/add g after ckg w/add	Weight (grams)	Weight (grams)	71.10 71.10 71.10 73.10 73.10 73.10 79.20 79.20 79.20 79.20	C_GUI	Loss due to process. mtinued)	Uncooke Fish in Recip

OIL								
26107150 0 Catfish, battered, fried	15234	CATFISH, CHANNEL, FARMED, RAW	100.00	67.00	83.30	80.43		80.43
26107150 201662 Catfish, battered, fried W/ VEGETABLE OIL, NFS	15234	CATFISH, CHANNEL, FARMED, RAW	100.00	67.00	83.30	80.43		80.43
(INCLUDE OIL, NFS)								
26107150 202685 Catfish, battered, fried W/ CANOLA OIL	15234	CATFISH, CHANNEL, FARMED, RAW	100.00	67.00	83.30	80.43	-	80.43
26107150 203695 Catfish, battered, fried W/ PEANUT OIL	15234	CATFISH, CHANNEL, FARMED, RAW	100.00		83.30	80.43		80.43
26107160 0 Catfish, steamed or poached	15234	CATFISH, CHANNEL, FARMED, RAW	100.00			125.00		125.00
27350310 100142 Seafood stew with potatoes and vegetables (inc	15234	CATFISH, CHANNEL, FARMED, RAW	1,381.60	226.80	80.00	20.52		20.52
luding carrots, broccoli, and/or dark-green le	9							
afy), tomato-base sauce W/ ALL CATFISH								
27350310 100142 Seafood stew with potatoes and vegetables (inc		CATFISH, CHANNEL, FARMED, RAW	1,381.60	113.40	80.00	10.26		10.26
luding carrots, broccoli, and/or dark-green le	9							
afy), tomato-base sauce W/ ALL CATFISH								
27350310 100142 Seafood stew with potatoes and vegetables (inc		(26107160) CATFISH, CHANNEL, FARMED, RAW	1,381.60	147.40	80.00	16.67	21.00	21.10
luding carrots, broccoli, and/or dark-green le	9							
afy), tomato-base sauce $ exttt{W}/ exttt{ ALL CATFISH}$								
SPECIES=Ci	sco (21)	HABITAT=Freshwater						
26100190 0 Fish, NS as to type, smoked	15014	CISCO, SMOKED	99.90	11.60	100.00	11.61	30.23	16.64
SPECIES=Cl	am (22) -	HABITAT=1.93% Estuarine, 98.0	07% Marine					
26202100 0 01	15157	OT AM MVD OD DAW	100.00	100 00	100 00	100 00		100 00
26303100 0 Clams, raw	15157	CLAM, MXD SP, RAW	100.00			100.00	•	100.00
26303110 0 Clams, cooked, NS as to cooking method	15157	CLAM, MXD SP, RAW	1,087.25	908.00	83.00	98.25	•	98.25

Food Code	Mod code	Food Name	ngredient Code	Ingredient Name		Recipe Weight (grams)	Fish Weight (grams)	% Yield	C_GUI	% moist. Loss due to process.	% of Uncooked Fish in Recipe
		SPECIES=C	lam (22) -		- HABITAT=1.93% Estuarine, 98.07%	Marine			(c	ontinued)	
26303120	0	Clams, baked or broiled	15157	CLAM, MXD SP, RAW		242.40	226.80	80.00	116.9	i .	116.96
26303140		Clams, floured or breaded, fried	15157	CLAM, MXD SP, RAW		1,085.75		85.00			98.39
		Clams, floured or breaded, fried W/ VEGETABLE OIL, NFS (INCLUDE OIL, NFS)		CLAM, MXD SP, RAW		1,085.75		85.00			98.39
26303150	0	Clams, battered, fried	15157	CLAM, MXD SP, RAW		902.90	680.40	88.00	85.63	3.	85.63
26303160	0	Clams, steamed or boiled	15157	CLAM, MXD SP, RAW		411.42	408.00	80.00	123.9	5 .	123.96
26303180	0	Clams, canned	15157	CLAM, MXD SP, RAW		100.00	100.00	80.00	125.00		125.00
26303190	0	Clams, smoked, in oil	15157	CLAM, MXD SP, RAW		100.84	100.00	89.40	110.93	3.	110.93
27250020	0	Clams, stuffed	15157	CLAM, MXD SP, RAW		855.04	453.60	80.00	66.3	1.	66.31
27250270	0	Clams Casino	15157	CLAM, MXD SP, RAW		450.83	174.00	90.00	42.88	3.	42.88
27250950	0	Shellfish mixture and noodles, tomato-based suce (mixture)	a 15157	CLAM, MXD SP, RAW		742.00	56.70	100.00	7.6	1 .	7.64
27350020	0	Paella with seafood	15157	CLAM, MXD SP, RAW		2,281.18	232.00	90.00	11.30		11.30
27350030	0	Seafood stew with potatoes and vegetables (ex luding carrots, broccoli, and dark-green leaf), tomato-base sauce		CLAM, MXD SP, RAW		1,389.75	226.80	80.00	20.4		20.40
27350110	0	Bouillabaisse	15157	CLAM, MXD SP, RAW		4,392.60	226.80	80.00	6.4	5.	6.45
27350310		Seafood stew with potatoes and vegetables (in luding carrots, broccoli, and/or dark-green l afy), tomato-base sauce		CLAM, MXD SP, RAW		1,370.35		80.00			20.69
27360090	0	Paella, NFS	15157	CLAM, MXD SP, RAW		2,219.78	232.00	90.00	11.6	1.	11.61
27450600	0	Shellfish mixture and vegetables (including c rrots, broccoli, and/or dark-green leafy (no otatoes)), soy-base sauce		CLAM, MXD SP, RAW		910.10	113.40	88.00	14.1	. ·	14.16
27450610		Shellfish mixture and vegetables (excluding c rrots, broccoli, and dark-green leafy (no pot toes)), soy-base sauce	a	CLAM, MXD SP, RAW		940.10	113.40	88.00	13.7	1.	13.71
27450650	0	Shellfish mixture and vegetables (including c rrots, broccoli, and/or dark-green leafy (no otatoes)), (mushroom) soup (mixture)		CLAM, MXD SP, RAW		853.13	113.40	88.00	15.10		15.10
58155310	0	Paella, Valenciana style, with meat (Paella V lenciana)	a 15157	CLAM, MXD SP, RAW		2,708.13	360.00	61.90	21.4	3 .	21.48
58155320	0	Seafood paella, Puerto Rican style (Paella a a marinera)	1 15157	CLAM, MXD SP, RAW		1,771.00	120.00	67.40	10.0		10.05
27150140	0	Clam sauce, white	15160	CLAM, MXD SP, CND,	DRND	347.10	226.80	95.00	68.7	3 25.00	91.71
		Clam sauce, white W/ BUTTER, NFS	15160	CLAM, MXD SP, CND,	DRND	349.85		95.00			
27250210	0	Clam cake or patty	15160	CLAM, MXD SP, CND,	DRND	779.30	396.90	88.60	57.48	3 25.00	76.64
27450660		Shellfish mixture and vegetables (excluding c rrots, broccoli, and dark-green leafy (no pot toes)), (mushroom) soup (mixture)	a	CLAM, MXD SP, CND,		891.68		100.00			
28153010		Shrimp and clams in tomato-based sauce, with oodles (frozen meal)		CLAM, MXD SP, CND,		320.91		90.00			
28355140		Clam chowder, New England, canned, reduced so ium, ready-to-serve		CLAM, MXD SP, CND,		100.20		100.00			
58132800	0	Spaghetti with clam sauce, NS as to red or wh	i 15160	CLAM, MXD SP, CND,	DRND	767.10	226.80	100.00	29.5	7 25.00	39.42

Food Code		Food Name	Ingredient Code	Ingredient Name		Recipe Weight (grams)	Fish Weight (grams)	% Yield		% moist. Loss due to process.	% of Uncooked Fish in Recipe
		SPECIES=C	Clam (22) -		- HABITAT=1.93% Estuarine, 98.07%	Marine			(cd	ontinued)	
50100010	^	te	15160			0 007 10	225	05.00	10.0		10.00
58132810 58132820		Spaghetti with red clam sauce Spaghetti with white clam sauce	15160 15160	CLAM, MXD SP, CND, CLAM, MXD SP, CND,		2,307.10 767.10		100.00	10.26		13.68 39.42
		Spaghetti with white clam sauce W/ MARGARINE- IKE SPREAD, STICK, SALTED		CLAM, MXD SP, CND,		770.35		100.00			39.25
58304350	0	Linguini with clam sauce (diet frozen meal)	15160	CLAM, MXD SP, CND,	DRND	100.00	18.00	100.00	18.00	25.00	24.00
58304400	0	Linguini with vegetables and seafood in white wine sauce (diet frozen meal)		CLAM, MXD SP, CND,		269.27	32.28	100.00	11.99	9 25.00	15.98
28355140		Clam chowder, New England, canned, reduced so ium, ready-to-serve		CLAM, MXD SP, CND,		100.20		100.00			
28350210		Clam chowder, NS as to Manhattan or New Englad style		SOUP, MANHATTAN C	LAM CHOWDER, CHUNKY, RTS	100.00		80.00			1.17
28350220		Clam chowder, Manhattan	6027P		LAM CHOWDER, CHUNKY, RTS	200.00		100.00			3.75
28355120		Clam chowder, New England, prepared with milk		Need 1 can = 305		602.00		100.00			
		Clam chowder, New England, prepared with milk W/ 1% MILK			R, NEW ENG, CND, COND	602.00		100.00			
		Clam chowder, New England, prepared with milk MADE FROM CONDENSED W/ 1/3 CAN OF SKIM MILK			R, NEW ENG, CND, COND	404.00		100.00			
		Clam chowder, New England, prepared with milk W/ 2% MILK			R, NEW ENG, CND, COND	602.00		100.00			
		Clam chowder, New England, prepared with milk W/ SKIM MILK			R,NEW ENG,CND,COND	602.00		100.00			
		Clam chowder, New England, prepared with milk W/ WHOLE MILK		·	R,NEW ENG,CND,COND	602.00		100.00			
		Clam chowder, New England, prepared with milk W/ HALF AND HALF CREAM			R,NEW ENG,CND,COND	602.00		100.00			
28350210		Clam chowder, NS as to Manhattan or New Engla d style			R,NEW ENG,PREP W/MILK	100.00		80.00			4.69
28355110		Clam chowder, New England, NS as to prepared ith water or $\mbox{mil}k$		SOUP, CLAM CHOWDE	R,NEW ENG,PREP W/MILK	100.00			100.00		7.50
28350210	0	Clam chowder, NS as to Manhattan or New Englad style	an 6428P	SOUP, CLAM CHOWDE	R,MANHATTAN,PREP W/H2O	100.00	12.50	80.00	15.63	3.	1.17
28350220		Clam chowder, Manhattan	6428P		R, MANHATTAN, PREP W/H2O	200.00			50.00		3.75
28350210		Clam chowder, NS as to Manhattan or New Engla d style			R,NEW ENG, PREP W/H2O, COMM	100.00			31.25		2.34
28355130		Clam chowder, New England, prepared with water			R,NEW ENG, PREP W/H2O, COMM	100.00			100.00		
		SPECIES=C	Cod (23)		HABITAT=Marine						
26100100		Fish, NS as to type, raw	15015	COD, ATLANTIC, RAW		100.00			22.50		22.50
26100130		Fish, NS as to type, breaded or battered, bald $\ensuremath{\mathtt{d}}$		COD, ATLANTIC, RAW		1,171.58			21.78		
26100140 26100140		Fish, NS as to type, floured or breaded, friefish, NS as to type, floured or breaded, friefw/ VEGETABLE OIL, NFS (INCLUDE OIL, NFS)		COD, ATLANTIC, RAW COD, ATLANTIC, RAW		1,086.45 1,086.45			21.35		21.35 21.35

Food Code	Mod code	Food Name	ngredient Code	Ingredient Name	_	Recipe Weight (grams)	Fish Weight (grams)	% Yield	C_GUI	% moist. Loss due to process.	% of Uncooked Fish in Recipe
		SPECIES=Co	od (23)		- HABITAT=Marine				(c	ontinued)	
26100140	100854	Fish, NS as to type, floured or breaded, fried W/ SOYBEAN OIL	d 15015	COD, ATLANTIC, RAW		1,086.45	204.10	88.00	21.3	5 .	21.35
26100150	0	Fish, NS as to type, battered, fried	15015	COD, ATLANTIC, RAW		133.00	22.50	88.00	19.2	2 .	19.22
26109190	0	Cod, smoked	15015	COD, ATLANTIC, RAW		101.00		100.00		1 .	99.01
27450740	0	Fish and vegetables (including carrots, broccd li, and/or dark-green leafy (no potatoes)), so y-based sauce (mixture)		COD, ATLANTIC, RAW		1,306.75	907.20	90.00	77.1	4 .	77.14
27450750	0	Fish and vegetables (excluding carrots, brocco li, and dark-green leafy (no potatoes)), soy-lased sauce (mixture)		COD, ATLANTIC, RAW		1,431.75	907.20	90.00	70.4	0 .	70.40
28150000	0	Fish dinner, NFS (frozen meal)	15015	COD, ATLANTIC, RAW		159.80	55.00	100.00	34.4	2.	34.42
28150110	0	Fish and chips (frozen meal)	15015	COD, ATLANTIC, RAW		159.80	55.00	100.00	34.4	2.	34.42
28150120	0	Fish and chips (frozen meal, large portion)	15015	COD, ATLANTIC, RAW		272.40	93.20	100.00	34.2	1.	34.21
28150350	0	Cod with vegetable (diet frozen meal)	15015	COD, ATLANTIC, RAW		251.33	100.53	76.00	52.6	3.	52.63
28150510		Fish in lemon-butter sauce with starch item, regetable (frozen meal)		COD, ATLANTIC, RAW		333.80		100.00			23.97
28150620	0	Fish, batter-dipped, or fish cake, with vegetable, potatoes, dessert (frozen meal)	a 15015	COD, ATLANTIC, RAW		297.72	96.85	100.00	32.5	3.	32.53
28350050	0	Fish chowder	15015	COD, ATLANTIC, RAW		1,395.85	453.60	80.00	40.6	2.	40.62
28350050	203441	Fish chowder W/ HALF AND HALF CREAM	15015	COD, ATLANTIC, RAW		1,391.85	453.60	80.00	40.7	4 .	40.74
28351110	0	Fish and vegetable soup, no potatoes (Sopa de pescado)	15015	COD, ATLANTIC, RAW		1,995.64	453.60	85.00	26.7	4 .	26.74
28351120	0	Fish soup, with potatoes (Sopa de Pescado)	15015	COD, ATLANTIC, RAW		1,883.14	453.60	85.00	28.3	4.	28.34
28355450	0	Seafood soup with potatoes and vegetables (including carrots, broccoli, and/or dark-green leafy)		COD, ATLANTIC, RAW		2,953.00	907.20	85.00	36.1	4 .	36.14
28355460	0	Seafood soup with potatoes and vegetables (excluding carrots, broccoli, and dark-green leafy)		COD, ATLANTIC, RAW		2,960.20	907.20	85.00	36.0	5 .	36.05
28355470	0	Seafood soup with vegetables (including carrot s, broccoli, and/or dark-green leafy (no potatoes))		COD, ATLANTIC, RAW		2,953.00	907.20	85.00	36.1	4 .	36.14
28355480	0	Seafood soup with vegetables (excluding carrot s, broccoli, and dark-green leafy (no potatoes))		COD, ATLANTIC, RAW		2,925.40	907.20	85.00	36.4	8 .	36.48
58117410	0	Codfish fritter, Puerto Rican style (Bacalaito	o 15015	COD, ATLANTIC, RAW		1,230.30	645.00	64.50	81.2	8 .	81.28
28150610	0	Fish, batter-dipped or fish cake, with vegetal le, potatoes (frozen meal)	b 15015N	(26100150) COD,AT	CLANTIC, RAW	224.80	20.54	100.00	10.3	8 12.00	11.80
26100110	0	Fish, NS as to type, cooked, NS as to cooking method $$	15016	COD, ATLANTIC, CKD,	DRY HEAT	100.84	22.50	100.00	22.3	1 25.00	
26100120		Fish, NS as to type, baked or broiled	15016	COD, ATLANTIC, CKD,	DRY HEAT	972.08		100.00			
		Fish, NS as to type, baked or broiled W/ BUTTP R, NFS $$		COD, ATLANTIC, CKD,	DRY HEAT	972.08		100.00			
26100120	200968	Fish, NS as to type, baked or broiled W/ VEGE:	Т 15016	COD, ATLANTIC, CKD,	DRY HEAT	970.95	204.10	100.00	21.0	2 25.00	28.03

Food Code		Food Name	Ingredient Code	Ingredient Name		Recipe Weight (grams)	Fish Weight (grams)	% Yield	C_GUI	% moist. Loss due to process.	% of Uncooked Fish in Recipe
		SPECIES:	=Cod (23)		HABITAT=Marine				(cd	ontinued)	
		ABLE OIL, NFS (INCLUDE OIL, NFS)									
26100120	20098	6 Fish, NS as to type, baked or broiled W/ COM OIL (INCLUDE MAZOLA CORN OIL; MAZOLA OIL, N:)		COD, ATLANTIC, CKD,	DRY HEAT	970.95	204.10	100.00	21.02	25.00	28.03
28150360	0	Cod in cheese sauce with vegetable (diet from meal)	oze 15016	COD, ATLANTIC, CKD,	DRY HEAT	262.10	100.00	100.00	38.15	25.00	50.87
28152010	0	Seafood platter with fish cake, fish fillet callops, shrimp, potatoes (frozen meal)	, s 15016	COD, ATLANTIC, CKD,	DRY HEAT	240.00	20.30	100.00	8.46	25.00	11.28
27150010	0	Fish with cream or white sauce, not tuna or bster (mixture)	1o 15017	COD, ATLANTIC, CND		924.00	324.00	100.00	35.0	25.00	46.75
27250030	0	Codfish ball or cake	15017	COD, ATLANTIC, CND		898.15	396.90	88.00	50.22	25.00	66.96
27250050	0	Fish cake or patty, NS as to fish	15017	COD, ATLANTIC, CND		898.15	396.90	88.00	50.22	25.00	
27250310	0	Haddock cake or patty	15017	COD, ATLANTIC, CND		898.15		88.00			
27351010		Codfish with starchy vegetables, Puerto Rick style (Serenata de bacalao) (mixture)		COD, ATLANTIC, CND		2,298.80		96.30			
27351020	0	Codfish salad, Puerto Rican style (Gazpacho bacalao)	de 15017	COD, ATLANTIC, CND		1,446.75	340.20	100.00	23.53	25.00	31.35
27351030	0	Stewed codfish, Puerto Rican style (Bacalao isado)	gu 15017	COD, ATLANTIC, CND		993.30	250.00	71.50	35.20	25.00	46.93
27351040	0	Biscayne codfish, Puerto Rican style (Bacala a la Vizcaina)	ao 15017	COD, ATLANTIC, CND		1,397.85	350.00	73.60	34.02	25.00	45.36
27351050	0	Codfish salad, Puerto Rican style (Ensalada bacalao)	de 15017	COD, ATLANTIC, CND		2,535.60	635.00	100.00	25.04	25.00	33.39
27451070	0	Codfish salad, Puerto Rican style (Serenata) 15017	COD, ATLANTIC, CND		729.60	198.00	100.00	27.14	25.00	36.18
28351160	0	Codfish, rice, and vegetable soup, Puerto R. n style	ica 15017	COD, ATLANTIC, CND		2,886.75	453.60	80.00	19.64	25.00	26.19
28351170	0	Codfish soup with noodles, Puerto Rican sty	le 15017	COD, ATLANTIC, CND		2,957.35	453.60	80.00	19.1	7 25.00	25.56
58100900	101090	D Enchilada with seafood, tomato-based sauce COD	W/ 15017	COD, ATLANTIC, CND		1,367.14	384.00	90.00	31.23	25.00	41.61
58409000	0	Noodle soup, with fish ball, shrimp, and dagreen leafy vegetable	rk 15017N	(27250030) COD,AT	LANTIC, CND	847.77	55.68	100.00	7.46	25.00	9.95
28152010	0	Seafood platter with fish cake, fish fillet callops, shrimp, potatoes (frozen meal)	, s 15017N	(27250050) COD,AT	LANTIC, CND	240.00	33.67	100.00	15.94	25.00	21.26
26100170	0	Fish, NS as to type, dried Cod. dried, salted	15018	COD, ATLANTIC, DRIE	D&SALTED	100.00	100.00	100.00	100.00	80.01	500.25
26109170	0	Cod, dried, salted	15018	COD, ATLANTIC, DRIE		100.00	100.00	100.00	100.00		500.25
26109180	0	Cod, dried, salted, salt removed in water	15018	COD, ATLANTIC, DRIE		100.00		100.00			142.57
27151070	0	Stewed codfish, Puerto Rican style	15018	COD, ATLANTIC, DRIE		1,189.85	250.00	71.00	29.59	80.01	148.04
27150250	0	Fish moochim (Korean style), dried fish with oy sauce	h s 15018	Need gwd for 1 C;	recipe calls for 1 C.	74.11	42.00	100.00	56.6	7 80.01	283.52
26109110	0	Cod, cooked, NS as to cooking method	15019	COD, PACIFIC, RAW		1,086.45	907.20	88.00	94.89		94.89
26109120	0	Cod, baked or broiled	15019	COD, PACIFIC, RAW		971.90	907.20	80.00	116.68	3.	116.68
		Cod, baked or broiled W/ BUTTER, NFS	15019	COD, PACIFIC, RAW		972.08	907.20	80.00	116.6	ŝ.	116.66
26109120	20351	Cod, baked or broiled W/ OLIVE OIL	15019	COD, PACIFIC, RAW		970.70			116.82		116.82
26109130		Cod, breaded or battered, baked	15019	COD, PACIFIC, RAW		1,171.05	907.20	80.00	96.84	1.	96.84
26109130	203682	2 Cod, breaded or battered, baked W/ SHORTENIA	NG, 15019	COD, PACIFIC, RAW		1,163.33	907.20	80.00	97.48	3 .	97.48

Food Code	Mod code	Food Name	gredient Code	Ingredient Name		Recipe Weight (grams)	Fish Weight (grams)	% Yield	C_GUI	% moist. Loss due to process.	% of Uncooked Fish in Recipe
			od (23)		- - HABITAT=Marine				(c	ontinued)	
		VEGETABLE									
26109140	0	Cod, floured or breaded, fried	15019	COD, PACIFIC, RAW		1,086.45	907.20	88.00	94.8	9.	94.89
26109140	101002	Cod, floured or breaded, fried W/ CANOLA OIL	15019	COD, PACIFIC, RAW		1,086.45	907.20	88.00	94.8	9.	94.89
26109150		Cod, battered, fried	15019	COD, PACIFIC, RAW		133.00		85.00		5 .	88.46
26109150	101070	Cod, battered, fried W/ VEGETABLE OIL (INCLUDE OIL, NFS)	15019	COD, PACIFIC, RAW		133.00		85.00		.	88.46
26109150	203652	Cod, battered, fried W/ PEANUT OIL	15019	COD, PACIFIC, RAW		133.00	100.00	85.00	88.4	5 .	88.46
26109160	0	Cod, steamed or poached	15019	COD, PACIFIC, RAW		100.00	100.00	80.00	125.00		125.00
26109120	200971	Cod, baked or broiled W/ CORN OIL (INCLUDE MAZ OLA CORN OIL; MAZOLA OIL, NFS)	15019	Cod, Pacific, raw		970.95	907.20	80.00	116.7		116.79
26109120	201039	<pre>Cod, baked or broiled W/O FAT OR W/ NONSTICK S PRAY (INCLUDE PAM)</pre>	15019	Cod, Pacific, raw		943.70	907.20	80.00	120.1	7.	120.17
26109120	201359	Cod, baked or broiled W/ VEGETABLE OIL, NFS (INCLUDE OIL, NFS)	15019	Cod, Pacific, raw		970.95	907.20	80.00	116.7		116.79
26109120	201495	Cod, baked or broiled W/ PEANUT OIL	15019	Cod, Pacific, raw		970.70	907.20	80.00	116.83	2 .	116.82
26109130	201456	Cod, breaded or battered, baked W/ FAT FREE MARGARINE-LIKE SPREAD, TUB, SALTED (INCLUDE PROMISE ULTRA FAT FREE NONFAT MARGARINE)		Cod, Pacific, raw		1,173.83		80.00			96.61
26109130	201574	Cod, breaded or battered, baked W/O FAT OR W/NONSTICK SPRAY (INCLUDE PAM)	15019	Cod, Pacific, raw		1,086.45	907.20	80.00	104.3		104.38
26100100	0	Fish, NS as to type, raw	15066	POLLOCK, WALLEYE,	RAW	100.00	48.20	100.00	48.20		48.20
26100130	0	Fish, NS as to type, breaded or battered, bake $\ensuremath{\mathtt{d}}$	15066	POLLOCK, WALLEYE, 1	RAW	1,171.58	437.30	80.00	46.6	5 .	46.66
26100140		Fish, NS as to type, floured or breaded, fried		POLLOCK, WALLEYE,	RAW	1,086.45	437.30	88.00	45.7	1 .	45.74
		Fish, NS as to type, floured or breaded, fried W/ VEGETABLE OIL, NFS (INCLUDE OIL, NFS)		POLLOCK, WALLEYE,	RAW	1,086.45	437.30	88.00	45.7	1 .	45.74
26100140	100854	Fish, NS as to type, floured or breaded, fried $\mbox{W}/\mbox{ SOYBEAN OIL}$	15066	POLLOCK, WALLEYE,	RAW	1,086.45		88.00			45.74
26100150	0		15066	POLLOCK, WALLEYE,	RAW	133.00	48.20	88.00	41.18	3.	41.18
28150610	0	Fish, batter-dipped or fish cake, with vegetable, potatoes (frozen meal)	15066N	(26100150) POLLO	CK, WALLEYE, RAW	224.80	44.00	100.00	22.2	12.00	25.27
26100110	0	Fish, NS as to type, cooked, NS as to cooking method $$	15067	POLLOCK, WALLEYE,	CKD, DRY HEAT	100.84	48.20	100.00	47.8	25.00	63.73
26100120	0	Fish, NS as to type, baked or broiled	15067	POLLOCK, WALLEYE,	CKD, DRY HEAT	972.08	437.30	100.00	44.9	25.00	59.98
26100120	200264	Fish, NS as to type, baked or broiled W/ BUTTE R, NFS $$	15067	POLLOCK, WALLEYE,	·	972.08	437.30	100.00	44.9	25.00	59.98
26100120	200968	Fish, NS as to type, baked or broiled W/ VEGET ABLE OIL, NFS (INCLUDE OIL, NFS)	15067	Pollock, walleye,	cooked, dry heat	970.95	437.30	100.00	45.0	25.00	60.05
26100120	200986	Fish, NS as to type, baked or broiled W/ CORN OIL (INCLUDE MAZOLA CORN OIL; MAZOLA OIL, NFS)		Pollock, walleye,	cooked,dry heat	970.95	437.30	100.00	45.0	1 25.00	60.05

Food Mod Code code		ngredient Code	Ingredient Name	HAD TO MAN I A	Recipe Weight (grams)	Fish Weight (grams)	% Yield	C_GUI	% moist. Loss due to process.	IInacolrad
	SPECIES=Co	onch (113)		HABITAT=Marine						
26304150 0	Conch hattered fried	15250	CONCH, BKD/BRLD		133 00	100 00	101 00	74 4	4 25.00	99 26
26304200 0	Conch, battered, fried Conch, baked or broiled	15250	CONCH, BKD/BRLD		100.00	100.00			25.00	
	SPECIES=C	ab (24) -		HABITAT=65.57% Estuari	ne, 34.43% Marine -					
26305110 0	Crab, cooked, NS as to cooking method	15140	CRAB, BLUE, CKD, MOIS	r heat	100.84	100.00	100.00	99.1	7 25.00	132.22
26305120 0		15140	CRAB, BLUE, CKD, MOIS		242.40		100.00			124.75
	6 Crab, baked or broiled W/O FAT	15140	CRAB, BLUE, CKD, MOIS'		228.30		100.00			132.46
26305120 20223	3 Crab, baked or broiled W/ OLIVE OIL	15140	CRAB, BLUE, CKD, MOIS		241.80			93.80		125.06
26305120 20223	Crab, hard shell, steamed	15140	CRAB, BLUE, CKD, MOIS'		100.84		100.00			132.22
07150000 0		1 = 1 4 0	CRAB, BLUE, CKD, MOIS'		963.38		95.00			66.08
27150020 10080	Crab, deviled 2 Crab, deviled W/ BUTTER, NFS	15140	CRAB, BLUE, CKD, MOIS		963.91			49.5		
27150030 0	Crah imperial	15140	CRAB, BLUE, CKD, MOIS		790.38		90.40			84.65
27150130 0	Crab imperial Seafood newburg	15140	CRAB, BLUE, CKD, MOIS		929.58		80.00			20.33
27151040 0	Crabs in tomato-based sauce, Puerto Rican style (mixture) (Salmorejo de jueyes)	15140	CRAB, BLUE, CKD, MOIS		329.63			77.0		102.71
27250040 0	Crab cake	15140	CRAB.BLUE.CKD.MOIS	r hear	551.80	453 60	80 00	102.7	5 25 00	137.01
27250250 0	Crab cake Flounder with crab stuffing Shrimp with crab stuffing	15140	CRAB.BLUE.CKD.MOIS	Г НЕАТ Г НЕАТ	1,445.40		80.00			
27250410 0	Shrimp with crab stuffing	15140	CRAB, BLUE, CKD, MOIS	r hear	1,808.90		89.00			
27363000 0	Sumbo with rice (New Orleans type with shellf: sh, pork, and/or poultry, tomatoes, okra, rice)	15140	CRAB, BLUE, CKD, MOIS		3,864.33		77.10			
27450010 0	Crab salad	15140	CRAB, BLUE, CKD, MOIS'	r heat	357.05	226.80	100.00	63.5	2 25.00	84.69
	<pre>2 Crab salad W/ TOFU MAYONNAISE (INCLUDE NAYONA: SE)</pre>		CRAB, BLUE, CKD, MOIS	r heat	358.30	226.80	100.00	63.30	25.00	84.40
27450010 20340	2 Crab salad W/ REAL MAYONNAISE	15140	CRAB, BLUE, CKD, MOIS'	r heat	353.30	226.80	100.00	64.1	9 25.00	85.59
27464000 0	Gumbo, no rice (New Orleans type with shellfish, pork, and/or poultry, tomatoes, okra)	15140	CRAB, BLUE, CKD, MOIS	r heat	3,548.33	67.50	75.00	2.5	4 25.00	3.38
27464000 10041	4 Gumbo, no rice (New Orleans type with shellfi: h, pork, and/or poultry, tomatoes, okra) W/ BU TTER, NFS	J	CRAB, BLUE, CKD, MOIS	F HEAT	3,550.01	67.50	75.00	2.5	4 25.00	3.38
27550110 0	Crab cake sandwich, on bun	15140	CRAB, BLUE, CKD, MOIS	r heat	1,044.90		92.50			
28350110 0	Crab soup, NS as to tomato-base or cream style	15140	CRAB, BLUE, CKD, MOIS	r heat	1,217.10		90.00			
28350120 0	Crab soup, tomato-base Crab soup, prepared with milk	15140	CRAB, BLUE, CKD, MOIS	r heat	2,050.85		90.00			
28355210 0	Crab soup, prepared with milk	15140	CRAB, BLUE, CKD, MOIS	r heat	1,698.05		90.00			
28355210 20215	4 Crab soup, prepared with milk W/ 1% MILK	15140	CRAB, BLUE, CKD, MOIS	r heat	1,698.05		90.00			
58115210 0	Taco with crab meat, Puerto Rican style (Taco de jueye)	15140	CRAB, BLUE, CKD, MOIS		1,656.61	453.60	85.00	32.2	1 25.00	42.95
58148140 0	Macaroni salad with crab meat		CRAB, BLUE, CKD, MOIS	r heat	751.63 749.75 759.50	101.25	100.00			
	9 Macaroni salad with crab meat W/ SOUR CREAM		CRAB, BLUE, CKD, MOIS	r heat	749.75		100.00			18.01
58148140 20057	0 Macaroni salad with crab meat W/ FAT FREE MAYONNAISE-TYPE SALAD DRESSING (INCLUDE KRAFT FREI NONFAT MAYONNAISE DRESSING; KRAFT MIRACLE WHI P FREE NONFAT DRESSING)		CRAB, BLUE, CKD, MOIS	r heat	759.50	101.25	100.00	13.3	3 25.00	17.77
58148140 20131	7 Macaroni salad with crab meat W/ REAL MAYONNA:	15140	CRAB, BLUE, CKD, MOIS	r heat	746.00	101.25	100.00	13.5	7 25.00	18.10

	Mod code	Food Name	Ingredient Code	Ingredient Name		Recipe Weight (grams)	Fish Weight (grams)	% Yield	C_GUI	% moist. Loss due to process.	% of Uncooked Fish in Recipe
			Crab (24) -		- HABITAT=65.57% Estuarine, 34.43%	Marine			(co	ontinued)	
		SE									
77230510	0	Cassava pie stuffed with crab meat, Puerto R: an style (Empanada de jueyes)	ic 15140	CRAB, BLUE, CKD, MOI	IST HEAT	1,796.13	226.80	49.40	25.5	25.00	34.08
26307140	0	Crab, soft shell, floured or breaded, fried	15140	Need yield for 1	<pre>crab after cooking;need 12 crabs</pre>	1,245.20	845.20	83.50	81.2	9 25.00	108.39
75414020	201920	Mushrooms, stuffed W/ CRABMEAT AND W/ BUTTER NFS	, 15140N	(26305110) CRAB, E	BLUE, CKD, MOIST HEAT	828.85	34.71	65.00	6.4	25.00	8.59
75414020	202767	Mushrooms, stuffed W/ CRABMEAT	15140N	(26305110) CRAB, E	BLUE, CKD, MOIST HEAT	828.50	34.71	65.00	6.4	25.00	8.59
58408010	100177	Won ton soup W/ SHRIMP AND CRAB MEAT	15140N	(26305160) CRAB, E	BLUE, CKD, MOIST HEAT	3,697.15		100.00			
26305180		Crab, canned	15141	CRAB, BLUE, CND		100.00			100.0		133.33
27250550		Seafood souffle	15141	CRAB, BLUE, CND		599.32		94.00			
27450080		Seafood salad	15141	CRAB, BLUE, CND		529.77		100.00			
		Seafood salad W/ REAL MAYONNAISE	15141	CRAB, BLUE, CND		530.77		100.00			
27450180		Seafood garden salad with seafood, vegetables excluding tomato and carrots, no dressing		CRAB, BLUE, CND		100.00		100.00			
27450190		Seafood garden salad with seafood, tomato and or carrots, other vegetables, no dressing		CRAB, BLUE, CND		100.00		100.00			
27450190	100116	Seafood garden salad with seafood, tomato and or carrots, other vegetables, no dressing $\mathbb{W}/$ LL CRAB		CRAB, BLUE, CND		100.00	15.00	100.00	15.0	25.00	20.00
27450190	100116	Seafood garden salad with seafood, tomato and or carrots, other vegetables, no dressing $\mbox{W}/\mbox{LL CRAB}$		CRAB, BLUE, CND		100.00	15.00	100.00	15.00	25.00	20.00
27450200	0	Seafood garden salad with seafood, eggs, vegables excluding tomato and carrots, no dress:		CRAB, BLUE, CND		100.00	15.00	100.00	15.0	25.00	20.00
27450210	0	g Seafood garden salad with seafood, eggs, tom o and/or carrots, other vegetables, no dress:		CRAB, BLUE, CND		110.00	15.00	100.00	13.6	25.00	18.18
58101540	0	g Taco or tostada with fish, lettuce, tomato, s lsa	sa 15141	CRAB, BLUE, CND		76.99	15.00	100.00	19.4	3 25.00	25.98
58134310	0	Stuffed shells, with fish and/or shellfish, th tomato sauce	wi 15141	CRAB, BLUE, CND		1,547.61	135.00	100.00	8.72	25.00	11.63
		SPECIES=0	Crayfish (2	6)	HABITAT=Freshwater						
26200140	0	Craufich floured or breaded fri-	15145	CDAVETCH MVD CD 5	IIID DAW	0.01 4.0	600 40	00 00	05 7		05 70
26309140 26309160		Crayfish, floured or breaded, fried Crayfish, boiled or steamed	15145 15146	CRAYFISH, MXD SP, W CRAYFISH, MXD SP, W	VILD, CKD, MOIST HEAT	901.40 100.84		88.00 100.00		7 25.00	85.78 132.22
		SPECIES=	Croaker (27)	HABITAT=Estuarine						
26111110 26111130 26111140 26111140	0	Croaker, cooked, NS as to cooking method Croaker, breaded or battered, baked Croaker, floured or breaded, fried Croaker, floured or breaded, fried W/ VEGETAL E OIL, NFS (INCLUDE OIL, NFS)	15020 15020 15020 15020 BL 15020	1 lb raw, dressed CROAKER, ATLANTIC, CROAKER, ATLANTIC, CROAKER, ATLANTIC,	RAW	715.25 1,171.58 705.45 705.45	907.20 526.20	80.00 76.80	97.58 96.79 97.12	9 . 2 .	97.58 96.79 97.12 97.12

Food Code		Food Name	ngredient Code	Ingredient Name		Recipe Weight (grams)	Fish Weight (grams)	% Yield	C_GUI	% moist. Loss due to process.	Uncooked
		SPECIES=Cr	oaker (27)		- HABITAT=Estuarine				(co	ontinued)	
26111140	101109	Croaker, floured or breaded, fried W/ SOYBEAN OIL (INCLUDE WESSON OIL, NFS)	15020	CROAKER, ATLANTIC	RAW	705.45	526.20	76.80	97.12	2 .	97.12
26111140	101127	Croaker, floured or breaded, fried W/ PEANUT C	15020	CROAKER, ATLANTIC	RAW	705.45	526.20	76.80	97.12	2 .	97.12
26111160	0	Croaker, steamed or poached	15020	CROAKER, ATLANTIC	RAW	100.00	100 00	79 00	126.58	3	126.58
27451010		Fish a la creole, Puerto Rican style (Pescado frito con mojo)		CROAKER, ATLANTIC			1,814.40				63.51
26111120	0	Croaker, baked or broiled	15020	Need 2 lbs raw c	roaker in recipe;42%refuse factor.	590.90	526.20	67.10	132.73	1.	132.71
		Croaker, baked or broiled W/ CORN OIL (INCLUDE MAZOLA CORN OIL; MAZOLA OIL, NFS; WESSON CORN OIL)			roaker in recipe;42%refuse factor.				132.93		
26111120	201441	Croaker, baked or broiled W/ VEGETABLE OIL, NFS (INCLUDE OIL, NFS)	15020	Need 2 lbs raw c	roaker in recipe;42%refuse factor.	589.95	526.20	67.10	132.93	3.	132.93
		Croaker, baked or broiled W/ OLIVE OIL	15020		roaker in recipe; 42% refuse factor.				132.98		132.98
		SPECIES=Ee	el (33)		HABITAT=Estuarine						
26113110	0	Eel, cooked, NS as to cooking method	15025	EEL, MXD SP, RAW		972.70	907.20	85.00	109.72	2 .	109.72
26113160		Eel, steamed or poached	15025	EEL, MXD SP, RAW		100.00			126.58		
26113190		Eel, smoked	15025	EEL, MXD SP, RAW		100.00			156.99		156.99
		SPECIES=Fi	sh (35)		HABITAT=Unknown						
26100210	0	Fish stick, patty, or fillet, NS as to type, cooked, NS as to cooking method	: 15027	FISH PORTIONS &	STK, FRZ, REHTD	100.00	100.00	100.00	100.00	25.00	133.33
26100220	0	Fish stick, patty, or fillet, NS as to type, baked or broiled	15027	FISH PORTIONS &	STK, FRZ, REHTD	100.00	100.00	100.00	100.00	25.00	133.33
26100230	0	Fish stick, patty, or fillet, NS as to type, be readed or battered, baked	15027	FISH PORTIONS &	STK, FRZ, REHTD	100.00	100.00	100.00	100.00	25.00	133.33
28150650	0	Fish, breaded, or fish sticks, with pasta, vegetable and dessert (frozen meal)	15027N	(26100230) FISH	PORTIONS & STK, FRZ, REHTD	100.00	18.20	100.00	18.20	25.00	24.27
27150210	0	Fish sauce (bagoong)	6179P	SAUCE, FISH, RTS		100.00	100.00	100.00	100.00		7.50
28310330	0	Beef and rice noodle soup, Oriental style (Vietnamese Pho Bo)	e 6179P	SAUCE, FISH, RTS		5,455.88	89.58	71.90	2.28	3.	0.17
72308000	0	Dark-green leafy vegetable soup with meat, Oriental style	6179P	SAUCE, FISH, RTS		1,319.63	33.63	100.00	2.55	5 .	0.19
		SPECIES=F1	atfish (37)	HABITAT=89.62% Estuarine, 10.38	% Marine ·					
26100100	0	Fish, NS as to type, raw	15028	FLATFISH, RAW		100.00	15 30	100 00	15.30)	15.30
26100130		Fish, NS as to type, breaded or battered, bake d		FLATFISH, RAW		1,171.58			14.83		
26100140	0	Fish, NS as to type, floured or breaded, fried	15028	FLATFISH, RAW		1,086.45	138.80	88.00	14.52	2 .	14.52
		Fish, NS as to type, floured or breaded, fried W/ VEGETABLE OIL, NFS (INCLUDE OIL, NFS)		FLATFISH, RAW		1,086.45			14.52		14.52

Food Mod Code code		ngredient Code	Ingredient Name		Recipe Weight (grams)	Fish Weight (grams)	% Yield	C_GUI	% moist. Loss due to process.	% of Uncooked Fish in Recipe
	SPECIES=F1	latfish (3	7)	- HABITAT=89.62% Estuarine,	10.38% Marine			(co	ontinued)	
26100140 100854	l Fish, NS as to type, floured or breaded, fried W/ SOYBEAN OIL	d 15028	FLATFISH, RAW		1,086.45	138.80	88.00	14.52	2 .	14.52
26100150 0	· · · · · · · · · · · · · · · · · · ·	15028	FLATFISH, RAW		133.00	15.30	88.00	13.0	7 .	13.07
27150050 0	Fish timbale or mousse	15028	FLATFISH, RAW		884.69		96.00			53.41
27150310 0		15028	FLATFISH, RAW		694.50		80.00		1 .	81.64
	7 Fish with tomato-based sauce (mixture) W/ BUTTER, NFS		FLATFISH, RAW		694.59		80.00			81.63
27150310 10113	7 Fish with tomato-based sauce (mixture) W/ CANC LA OIL	15028	FLATFISH, RAW		694.03	453.60	80.00	81.70		81.70
27150310 203262	Prish with tomato-based sauce (mixture) W/O FAT	15028	FLATFISH, RAW		680.40	453.60	80.00	83.33	3 .	83.33
27150310 203763	Fish with tomato-based sauce (mixture) W/ VEGF TABLE OIL, NFS (INCLUDE OIL, NFS)	E 15028	FLATFISH, RAW		694.03	453.60	80.00	81.70		81.70
27450700 0	Fish and vegetables (including carrots, brocco li, and/or dark-green leafy (no potatoes)), to mato-based sauce (mixture)		FLATFISH,RAW		1,604.65	907.20	90.00	62.82		62.82
27450710 0	Fish and vegetables (excluding carrots, brocco li, and dark- green leafy (no potatoes)), toma to-based sauce (mixture)		FLATFISH,RAW		1,619.65	907.20	90.00	62.24	1 .	62.24
27460100 0	Lau lau (pork and fish wrapped in taro or spir ach leaves)	15028	FLATFISH, RAW		1,925.53	680.40	100.00	35.34	1 .	35.34
27550000 0	Fish sandwich, on bun, with spread	15028	FLATFISH, RAW		148.60	57.60	94.50	41.02	2 .	41.02
27550000 100254	<pre>! Fish sandwich, on bun, with spread W/ TARTAR S AUCE</pre>	15028	FLATFISH, RAW		148.60	57.60	94.50	41.02		41.02
27550000 100769	Fish sandwich, on bun, with spread REMOVED SPREAD	R 15028	FLATFISH, RAW		133.60	57.60	94.50	45.62		45.62
58151130 0	Sushi, with vegetables and fish	15028	FLATFISH, RAW		2,394.40		90.00			14.04
28150610 0	Fish, batter-dipped or fish cake, with vegetak le, potatoes (frozen meal)		(26100150) FLATF		224.80		100.00			8.02
26100110 0	Fish, NS as to type, cooked, NS as to cooking method $$			ER & SOLE SP),CKD,DRY HEAT				15.1		20.23
26100120 0 26100120 200264	Fish, NS as to type, baked or broiled 1 Fish, NS as to type, baked or broiled W/ BUTTE	15029 E 15029		ER & SOLE SP), CKD, DRY HEAT ER & SOLE SP), CKD, DRY HEAT	972.08 972.08		100.00			19.04 19.04
26100120 200968	R, NFS B Fish, NS as to type, baked or broiled W/ VEGET ABLE OIL, NFS (INCLUDE OIL, NFS)	г 15029	Flatfish, cooked,	dry heat	970.95	138.80	100.00	14.30	25.00	19.06
26100120 200986	5 Fish, NS as to type, baked or broiled W/ CORN OIL (INCLUDE MAZOLA CORN OIL; MAZOLA OIL, NFS)		Flatfish, cooked,	dry heat	970.95	138.80	100.00	14.30	25.00	19.06
	SPECIES=F]	Lounder (3	8)	HABITAT=Estuarine						
26115000 0	Flounder, raw	15028	FLATFISH, RAW		100.00	100 00	100 00	100.00) .	100.00
26115110 0		15028	FLATFISH, RAW		971.90			116.68		116.68
26115110 0	Flounder, baked or broiled	15028	FLATFISH, RAW		971.90			116.68		116.68
	Flounder, baked or broiled W/O FAT OR W/ NONST		FLATFISH, RAW		943.70			120.1		120.17
20113120 10040	ricalider, baked of broffed w/o far OR W/ NONS	1 10020	I THAT I TOU I VAN		545.70	507.20	00.00	120.1	•	120.1

Food Code		Food Name	Ingredient Code	Ingredient Name		Recipe Weight (grams)	Fish Weight (grams)	% Yield		% moist. Loss due to process.	% of Uncooked Fish in Recipe
			Flounder (3	8)	- HABITAT=Estuarine				(co	ntinued)	
		ICK SPRAY (INCLUDE PAM)									
26115120	200314	Flounder, baked or broiled W/ CORN OIL	15028	FLATFISH, RAW		970.95	907.20	80.00	116.79		116.79
26115120	200995	Flounder, baked or broiled W/ VEGETABLE OIL, FS (INCLUDE OIL, NFS)	N 15028	FLATFISH, RAW		970.95	907.20	80.00	116.79	-	116.79
26115120	201280	Flounder, baked or broiled W/ OLIVE OIL	15028	FLATFISH, RAW		970.70	907.20	80.00	116.82		116.82
26115120	201381	Flounder, baked or broiled W/ BUTTER, NFS	15028	FLATFISH, RAW		972.08	907.20	80.00	116.66		116.66
26115130	0	Flounder, breaded or battered, baked	15028	FLATFISH, RAW		1,171.58	907.20	80.00	96.79		96.79
26115130	100680	Flounder, breaded or battered, baked $\mbox{W}/\mbox{ OLIV}$ OIL	E 15028	FLATFISH, RAW		1,167.45	907.20	80.00	97.13	-	97.13
26115130	101015	Flounder, breaded or battered, baked W/ VEGE: BLE OIL, NFS (INCLUDE OIL, NFS)	TA 15028	FLATFISH, RAW		1,168.20	907.20	80.00	97.07	•	97.07
26115130	202708	Flounder, breaded or battered, baked W/O FAT R W/ NONSTICK SPRAY (INCLUDE PAM)	0 15028	FLATFISH, RAW		1,086.45	907.20	80.00	104.38	-	104.38
26115140	Ω		15028	FLATFISH, RAW		1,086.45	907 20	88.00	94.89		94.89
		Flounder, floured or breaded, fried W/ CORN (L (INCLUDE MAZOLA CORN OIL; MAZOLA OIL, NFS)		FLATFISH, RAW		1,086.45		88.00			94.89
26115140	100459	Flounder, floured or breaded, fried W/ OLIVE IL	0 15028	FLATFISH, RAW		1,086.45	907.20	88.00	94.89		94.89
26115140	100824	Flounder, floured or breaded, fried W/ VEGETALE OIL, NFS (INCLUDE OIL, NFS)	AB 15028	FLATFISH, RAW		1,086.45	907.20	88.00	94.89		94.89
26115140	100907	Flounder, floured or breaded, fried W/ SOYBEA	AN 15028	FLATFISH, RAW		1,086.45	907.20	88.00	94.89		94.89
26115140	101072	Flounder, floured or breaded, fried W/ BACON REASE	G 15028	FLATFISH, RAW		1,086.45	907.20	88.00	94.89		94.89
26115150	Ω	Flounder, battered, fried	15028	FLATFISH, RAW		133.00	100 00	88.00	85.44		85.44
		Flounder, battered, fried W/ VEGETABLE OIL, 1 S (INCLUDE OIL, NFS)		FLATFISH, RAW		133.00		88.00			85.44
26115160	0	Flounder, steamed or poached	15028	FLATFISH, RAW		100.00	100 00	80 00	125.00		125.00
26115190			15028	FLATFISH, RAW		100.50			240.34		240.34
27250250			15028	FLATFISH, RAW		1,445.40		80.00			78.46
28150220		Flounder with chopped broccoli (diet frozen mal)	me 15028	FLATFISH, RAW		326.21			34.76		34.76
28150370	0	Flounder in cream sauce with potatoes, carrot (diet frozen meal)	s 15028N	(26115160) FLATF	ISH,RAW	279.48	85.20	100.00	38.11	21.00	48.24
		SPECIES=	Haddock (41)	HABITAT=Marine						
26117110	0	Haddock, cooked, NS as to cooking method	15033	HADDOCK, RAW		972.95	907.20	80.00	116.55	_	116.55
26117120		Haddock, baked or broiled	15033	HADDOCK, RAW		972.95			116.55		116.55
		Haddock, baked or broiled W/ MARGARINE-LIKE S READ, TUB, SALTED (INCLUDE I CAN'T BELIEVE IS S NOT BUTTER)	SP 15033	HADDOCK, RAW		973.38			116.50		116.50
26117120	100596	Haddock, baked or broiled W/O FAT OR W/ NONS CK SPRAY (INCLUDE PAM)	ri 15033	HADDOCK, RAW		944.75	907.20	80.00	120.03	•	120.03
26117120	201554	Haddock, baked or broiled W/ VEGETABLE OIL, 1	NF 15033	HADDOCK, RAW		972.00	907.20	80.00	116.67	•	116.67

Food Code		Food Name	Ingredient Code	Ingredient Name		Recipe Weight (grams)	Fish Weight (grams)	% Yield		% moist. Loss due to process.	Uncooked
		SPE	CCIES=Haddock (41)		- HABITAT=Marine				(cd	ontinued)	
		C (INCLUDE OIL NEC)									
26117120	201747	S (INCLUDE OIL, NFS) Haddock, baked or broiled W/ BUTTER, NF	'S 15033	HADDOCK, RAW		973.13	907 20	80 00	116 53	3 .	116 53
		Haddock, baked or broiled W/ CORN OIL (HADDOCK, RAW		972.00			116.67		
		MAZOLA CORN OIL; MAZOLA OIL, NFS)									
26117120	203383	Haddock, baked or broiled W/ MARGARINE- READ, LIQUID, SALTED (INCLUDE PARKAY SQ PREAD)		HADDOCK, RAW		973.13	907.20	80.00	116.53		116.53
26117130	0	Haddock, breaded or battered, baked	15033	HADDOCK, RAW		1,171.58	907.20	80.00	96.79		96.79
26117130	202751	Haddock, breaded or battered, baked W/O	FAT 15033	HADDOCK, RAW		1,086.45	907.20	80.00	104.38	3 .	104.38
26117130	203691	Haddock, breaded or battered, baked W/	BUTTER, 15033	HADDOCK, RAW		1,171.58	907.20	80.00	96.79		96.79
26117140	0	NFS Haddock, floured or breaded, fried	15022	HADDOCK, RAW		1,086.45	007 20	00 00	94.89		94.89
		Haddock, floured or breaded, fried W/ V		HADDOCK, RAW		1,086.45			94.89		94.89
2011/140	100000	E OIL, NFS (INCLUDE OIL, NFS)	EGETADE 13033	HADDOCK, KAW		1,000.43	307.20	00.00	24.0.	•	24.03
26117150	0	Haddock, battered, fried	15033	HADDOCK, RAW		133.00	100.00	85.00	88.46	5 .	88.46
26117150	201691	Haddock, battered, fried W/ VEGETABLE O	OIL, NFS 15033	HADDOCK, RAW		133.00	100.00	85.00	88.46	5 .	88.46
		(INCLUDE OIL, NFS)									
26117160		Haddock, steamed or poached		HADDOCK, RAW		100.00			126.58		126.58
28150210	0	Haddock with chopped spinach (diet froz	en meal 15033	HADDOCK, RAW		273.88	113.40	100.00	41.41	•	41.41
27550100	0	Fish sandwich, on bun, with cheese and	spread 15033N	(26117140) HADDO	CK, RAW	100.00	33 40	100 00	37 96	12.00	43 13
26117190			15035	HADDOCK, SMOKED	21,714	100.00				10.56	
		SPE	CCIES=Halibut (43)		HABITAT=Marine						
06100160	0		15026		CDACTETO DAW	100 00	100.00	70.00	106 56		106 50
26100160 27350110		Fish, NS as to type, steamed	15036	HALIBUT, ATLANTIC	SPACIFIC, RAW	100.00	100.00	79.00	126.58		126.58
58151100		Sushi NFS	15036	HALTBUT, ATLANTIC	SPACIFIC, RAW SPACIFIC, RAW	1 345 35	113 40	100.00	8 41		8 43
28150230		Fish, NS as to type, steamed Bouillabaisse Sushi, NFS Turbot with vegetable (diet frozen meal	.) 15038	HALIBUT, GREENLAN	D, RAW	199.00	95.00	100.00	47.74		47.74
		SPE			HABITAT=Estuarine						
			-								
26119120	0	Herring, baked or broiled W/ OLIVE OIL	15039		herring ylds 231g after ckg w/add				128.64		
26119120	200993	Herring, baked or broiled W/ OLIVE OIL Herring, baked or broiled W/ VEGETABLE	15039		herring ylds 231g after ckg w/add						
20119120	201099	S (INCLUDE OIL, NFS)	OIL, NF 13039	1 1D raw, dressed	herring ylds 231g after ckg w/add	/50./5	693.00	/1.10	120.00		128.80
26119120	202972	Herring, baked or broiled W/O FAT	15039	1 lb raw, dressed	herring ylds 231g after ckg w/add	729.50	693.00	71.10	133.61		133.61
26119120	203215	Herring, baked or broiled W/ CORN OIL	15039		herring ylds 231g after ckg w/add) .	
26119100		Herring, raw	15039		2 2 2	100.00					
26119140	0	Herring, floured or breaded, fried	15039	HERRING, ATLANTIC	, RAW , RAW	787.05			97.51		97.51
26139170	0	Sardines, dried	15040	sardine		100.00	100.00	100.00	100.00		100.00
26119110	0	Herring, cooked, NS as to cooking metho Herring, pickled, in cream sauce Herring, pickled	d 15041	HERRING, ATLANTIC	, PICKLED	100.00	100.00	100.00	100.00	14.80	117.37
20117110	0	Herring nickled in cream sauce	15041	HEDDING ATLANTIC	PICKLED	1,137.20	907.20	100.00	79.77	14.80	93.63
26119160	U	nerring, prekrea, in cream bauce	10041	HEIMITIO, ALLIANTIC	/						
		Herring, pickled Herring, dried, salted	15041 15041 15042	HERRING, ATLANTIC	PICKLED PICKLED PICKLED	100.00	100.00		100.00	14.80	117.37

Food M Code c		Food Name	Ingredient Code	Ingredient Name	_	Recipe Weight (grams)		Yield	C_GUI	process.	Uncooked Fish in Recipe
		SPECIES=	Herring (44)		- HABITAT=Estuarine				(c	ontinued)	
26119190 C 26139190 C	0	Herring, smoked, kippered Sardines, skinless, boneless, packed in wate Fish and rice with (mushroom) soup W/ SARDIN	15042 r 15042	HERRING, ATLANTIC Sardines, cnd	,KIPPERED	100.00 100.00 854.55	100.00		100.00	0 10.30 0 25.00	111.48 133.33
27250830 1	100966	Fish and rice with (mushroom) soup W/ SARDIN	ES 15042N	(26139190) Sardi	nes, cnd	854.55	167.00	90.00	21.7	1 25.00	28.95
		SPECIES=									
26311140 0	0	Lobster, floured or breaded, fried	15147	LOBSTER, NORTHERN	,RAW	1,086.45	907.20	88.00	94.8	9 .	94.89
27350110 0	0	Bouillabaisse	15147	LOBSTER, NORTHERN	,RAW	4,392.60	226.80	80.00	6.4	5.	6.45
27451030 0		Lobster creole, Puerto Rican style (Langosta la criolla)	a 15147	LOBSTER, NORTHERN	,RAW	806.23	340.20	69.50	60.7	1 .	60.71
58155320 0	0	Seafood paella, Puerto Rican style (Paella a a marinera)	1 15147	LOBSTER, NORTHERN	,RAW	1,771.00	226.80	67.40	19.00	0 .	19.00
26311110 0	Ο	Lobster, cooked, NS as to cooking method	15148	LOBSTER NORTHERN	,CKD,MOIST HEAT	100.84	100 00	100.00	99.1	7 25 00	132.22
26311120 0				LOBSTER, NORTHERN		235.59		100.00			128.47
26311120 0	0	Lobster, baked or broiled Lobster, without shell, steamed or boiled	15148	LOBSTER, NORTHERN		100.84		100.00			132.22
26311150 0	0	Lobster battered fried	15148	LOBSTER, NORTHERN		133.00		88.00			113.92
26311160 0	0	Lobster steemed or hoiled	15148	LOBSTER, NORTHERN		100.84		100.00			132.22
26311180 0	0	Lobster canned	15148	LOBSTER, NORTHERN		100.84		100.00			132.22
27150060 0	0	Lobster, battered, fried Lobster, steamed or boiled Lobster, canned Lobster newburg	15140	LOBSTER, NORTHERN		929.58		80.00			61.00
27150000 0	0	Lobster with butter sauce (mixture)	15140	LOBSTER, NORTHERN		187.56		100.00			103.08
27150130 0	0	Seafood newburg	15148	LOBSTER, NORTHERN	CVD MOIST HEAT	929 59	113.00	80.00			20.33
27250260 0	0	Lobster with bread stuffing, baked	15140	LOBSTER, NORTHERN	CKD MOIST HEAT	320.30	226 80	100.00			
274500200 0	0	Lobster salad	15148	LOBSTER, NORTHERN	CKD MOIST HEAT	929.58 330.76 1,431.50	220.00	100.00			
27450020 0			15148	LOBSTER, NORTHERN	CKD MOIST HEAT	529.77	100.00	100.00			
		Seafood salad W/ REAL MAYONNAISE	15148	LOBSTER, NORTHERN				100.00			
28152030 C		Seafood newburg with rice, vegetable (frozen		LOBSTER, NORTHERN		530.77 296.68	2 97	100.00			
20132030 0	· ·	eal)	111 10110	HODDIBK NOKTHBE				100.00	1.0	23.00	1.00
28355250 (0		15148	LOBSTER, NORTHERN	CKD, MOIST HEAT	1,429.23 1,433.23	340.20	90.00	26.4	5 25.00	35.26
28355250 2	202683	Lobster bisque W/ SKIM MILK Lobster gumbo	15148	LOBSTER, NORTHERN	CKD, MOIST HEAT	1,433.23	340.20		26.3	7 25.00	35.17
28355260 0	0	Lobster gumbo	15148	LOBSTER, NORTHERN		2,106.80	226.80	82.60	13.03	3 25.00	17.38
		SPECIES=	Mackerel (49	9)	HABITAT=Marine						
26121100 0	0	Mackerel, raw	15046	MACKEREL, ATLANTI	C, RAW	99.00	33.00	100.00	33.3	3 .	33.33
26121110 0		Mackerel, cooked, NS as to cooking method		MACKEREL, ATLANTI		972.53		80.00			
26121120 0	0	Mackerel, baked or broiled	15046	MACKEREL, ATLANTI		972.53		80.00			38.89
		Mackerel, baked or broiled W/ CORN OIL	15046	MACKEREL, ATLANTI		971.40		80.00			
			15046	MACKEREL, ATLANTI		972.53		80.00			
		Mackerel, baked or broiled W/ OLIVE OIL	15046	MACKEREL, ATLANTI		971.15		80.00			
26121140 0		Mackerel, floured or breaded, fried	15046	MACKEREL, ATLANTI		1,086.90		88.00			
26121160 0		Mackerel, pickled	15046	MACKEREL, ATLANTI		467.20			121.3		
26121180 0		Mackerel, canned	15048	MACKEREL, JACK, CN		100.00			100.00		133.33
27250300 0		Mackerel cake or patty	15048 15048						59.3		79.08
26121100 0	0	Mackerel cake or patty Mackerel, raw	15050	MACKEREL, PACTETC	D,DRND &JACK,MXD SP,RAW	99.00			33.3		
26121110 0	0	Mackerel, cooked, NS as to cooking method		MACKEREL, PACIFIC		972.53			38.8		

	Mod code	Food Name	Ingredient Code		Recipe Weight (grams)	(grams)	8		% moist. Loss due to process.	% of Uncooked Fish in Recipe
		SPECIES=	Mackerel (4)) HABITAT=Marine				(cc	ntinued)	
26121120	0	Mackerel, baked or broiled	15050	MACKEREL, PACIFIC&JACK, MXD SP, RAW	972.53	302.55	80.00	38.89		38.89
		Mackerel, baked or broiled W/ CORN OIL	15050		971.40		80.00			
		Mackerel, baked or broiled W/ BUTTER, NFS	15050	MACKEREL, PACIFIC&JACK, MXD SP, RAW MACKEREL, PACIFIC&JACK, MXD SP, RAW MACKEREL, PACIFIC&JACK, MXD SP, RAW MACKEREL DACIFIC&JACK MXD SP, PAW	972.53		80.00			38.89
		Mackerel, baked or broiled W/ OLIVE OIL	15050	MACKEREL, PACIFIC&JACK, MXD SP, RAW	971.15		80.00			38.94
26121140		Mackerel, floured or breaded, fried	15050	MACKEREL, PACIFIC & JACK, MXD SP, RAW	1,086.90		88.00			
26121100		Mackerel, raw	15051	MACKEREL, SPANISH, RAW	99.00		100.00			
26121110		Mackerel, cooked, NS as to cooking method	15051	MACKEREL, SPANISH, RAW	972.53		80.00			
26121110		Mackerel, baked or broiled	15051	MACKEREL, SPANISH, RAW	972.53		80.00			11111
		Mackerel, baked or broiled W/ CORN OIL	15051	MACKEREL, SPANISH, RAW	971.40			38.93		
		Mackerel, baked or broiled W/ BUTTER, NFS		MACKEREL, SPANISH, RAW	972.53			38.89		
		Mackerel, baked or broiled W/ OLIVE OIL	15051	MACKEREL, SPANISH, RAW	971.15			38.94		38.94
26121140		Mackerel, floured or breaded, fried			1,086.90			31.63		
26121190			15201		100.75		100.00			125.01
26121130			83110		100.73			100.00		142.86
26121170		Mackerel, dried	83110		100.00			100.00		142.86
20121170	U	macketel, diled	03110	FISH, MACKERED, SALIED	100.00	100.00	100.00	100.00	30.00	142.00
		SPECIES=	Mullet (52)	HABITAT=Estuarine						
26123100	0	Mullet, raw	15055	MULLET, STRIPED, RAW	100.00	100.00	100.00	100.00		100.00
26123140	100501	Mullet, floured or breaded, fried W/ VEGETAB OIL, NFS (INCLUDE OIL, NFS)	LE 15055	MULLET, STRIPED, RAW	787.05	607.80	79.20	97.51	•	97.51
26123160	0	Mullet, steamed or poached	15055	MULLET, STRIPED, RAW	100.00	100.00	79.00	126.58		126.58
26123140	0	Mullet, floured or breaded, fried	15055	Need gwd for 1 lb raw ylds x; recipe calls for 2 l	787.05	607.80	79.20	97.51		97.51
26123140		Mullet, floured or breaded, fried W/ CANOLA, OYBEAN, AND SUNFLOWER OIL		Need gwd for 1 lb raw ylds x; recipe calls for 2 l				97.51		97.51
26123120	0	Mullet, baked or broiled	15055	Need gwd for 1 lb raw ylds; recipe calls for 21bs						
26123110	0	Mullet, baked or broiled Mullet, cooked, NS as to cooking method	15055	Need gwd for 1 lb.raw ylds x; recipe calls for 2 lk	787.05	607.80	79.20	97.51		97.51
		SPECIES=	Mussels (53	HABITAT=Marine						
26313100	0	Mussels, raw	15164	MUSSEL, BLUE, RAW	100.00	100 00	100 00	100.00		100.00
26313110		Mussels, cooked, NS as to cooking method		MUSSEL, BLUE, RAW	484.80			115.65		
		Mussels, cooked, NS as to cooking method W/NOLA OIL		MUSSEL, BLUE, RAW	483.85			115.88		
26313110	203495	Mussels, cooked, NS as to cooking method W/	BU 15164	MUSSEL, BLUE, RAW	484.98	453.60	80.90	115.61		115.61
26313160	0	Mussels, steamed or poached	15164	MUSSEL, BLUE, RAW	100.84	100.00	50.00	198.33		198.33
27150330		Mussels with tomato-based sauce (mixture)		MUSSEL, BLUE, RAW	125.00			100.00		100.00
27350110		Bouillabaisse	15164		4,392.60			6.45		6.45
			Ocean Perch	(54) HABITAT=Marine						
26125100	0	Ocean perch, raw	15057	OCEAN PERCH, ATLANTIC, RAW	100.00	100.00	100.00	100.00		100.00
26125110		Ocean perch, cooked, NS as to cooking method		OCEAN PERCH, ATLANTIC, RAW	971.90			116.68		
26125110		Ocean perch, baked or broiled	15057	OCEAN PERCH, ATLANTIC, RAW	971.90			116.68		
20120120	•	occan perent banea or brorrea	10007	Colin Illianii Chim	3,1.30	507.20	00.00	110.00	•	110.00

	Mod code	Food Name	Ingredient Code	Ingredient Name	Recipe Weight (grams)	_	8		% moist. Loss due to process.	% of Uncooked Fish in Recipe
		SPEC	TIES=Ocean Perch	(54) HABITAT=Mari	ne			(co	ntinued)	
26125120	201950	Ocean perch, baked or broiled W/ BUTTER,	NES 15057	OCEAN PERCH, ATLANTIC, RAW	972.08	907 20	80 00	116.66	_	116.66
		Ocean perch, baked or broiled W/O FAT OR NSTICK SPRAY (INCLUDE PAM)		OCEAN PERCH, ATLANTIC, RAW	943.70			120.17		
26125120	203091	Ocean perch, baked or broiled W/ OLIVE O	IL 15057	OCEAN PERCH, ATLANTIC, RAW	970.70	907.20	80.00	116.82		116.82
26125130		Ocean perch, breaded or battered, baked		OCEAN PERCH, ATLANTIC, RAW	1,128.75			100.47		
26125140	0	Ocean perch, floured or breaded, fried		OCEAN PERCH, ATLANTIC, RAW	1,086.45		88.00			94.89
		Ocean perch, floured or breaded, fried W TABLE OIL, NFS (INCLUDE OIL, NFS)		OCEAN PERCH, ATLANTIC, RAW	1,086.45			94.89		94.89
26125150	0	Ocean perch, battered, fried	15057	OCEAN PERCH, ATLANTIC, RAW	133.00	100.00	88.00	85.44		85.44
26125160	0	Ocean perch, battered, fried Ocean perch, steamed or poached	15057	OCEAN PERCH, ATLANTIC, RAW	100.00	100.00	80.00	125.00		125.00
		SPEC	:IES=Octopus (55)	HABITAT=Mar	ine					
26205110	0	Octopus, cooked, NS as to cooking method	15166	OCTOPUS, COMMON, RAW	1,086.45	907.20	85.00	98.24		98.24
26205160		Octopus, steamed	15166	OCTOPUS, COMMON, RAW	100.84			198.33		198.33
26205170		Octopus, dried	15166	OCTOPUS, COMMON, RAW	100.30			379.09		379.09
26205190		Octopus, smoked	15166	OCTOPUS, COMMON, RAW	100.00			170.36		
27451060		Octopus salad, Puerto Rican style (Ensal pulpo)		OCTOPUS, COMMON, RAW	516.30			60.76		
26205180	0	Octopus, dried, boiled	15230	OCTOPUS, COMMON, CKD, MOIST HEAT	100.30	100.00	100.00	99.70	25.00	132.93
		SPEC	CIES=Oyster (59)	HABITAT=Est	uarine					
26315100	0	Oysters, raw	15167	OYSTER, EASTERN, WILD, RAW	100.00	100.00	100.00	100.00		100.00
26315110		Oysters, cooked, NS as to cooking method		OYSTER, EASTERN, WILD, RAW	589.20			106.92		106.92
26315120		Oysters, baked or broiled		OYSTER, EASTERN, WILD, RAW	242.40		100.00			
26315120		Oysters, steamed	15167	OYSTER, EASTERN, WILD, RAW	100.84			123.96		123.96
26315130		Oysters, floured or breaded, fried	15167	OYSTER, EASTERN, WILD, RAW	1,086.45			94.89		
26315110		Oysters, battered, fried	15167	OYSTER, EASTERN, WILD, RAW	902.90			85.63		85.63
26315190	0	0	15167	OYSTER, EASTERN, WILD, RAW	100.84			160.99		
27250220	0	Oyster fritter Oyster nie	15167	OYSTER, EASTERN, WILD, RAW	783.90			56.70		
27350220	0	Oyster pie	15167	OYSTER, EASTERN, WILD, RAW	830.84			29.36		29.36
27363000	0	Gumbo with rice (New Orleans type with s		OYSTER, EASTERN, WILD, RAW	3,864.33			6.24		
27363000	U	sh, pork, and/or poultry, tomatoes, okra		OISIER, EASIERN, WILD, RAW	3,004.33	100.00	//.10	0.24	•	0.24
27450250	0	Oysters Rockefeller	15167	OYSTER, EASTERN, WILD, RAW	786.68	336.00	90.00	47.46		47.46
27464000		Gumbo, no rice (New Orleans type with sh h, pork, and/or poultry, tomatoes, okra)	ellfis 15167	OYSTER, EASTERN, WILD, RAW	3,548.33	186.00		6.99		6.99
		Gumbo, no rice (New Orleans type with sh h, pork, and/or poultry, tomatoes, okra)	ellfis 15167 W/ BU	OYSTER, EASTERN, WILD, RAW	3,550.01	186.00	75.00	6.99		6.99
28355310	0	Oyster stew Oyster stew W/ SKIM MILK Oyster stew W/ WHOLE MILK	15167	OYSTER, EASTERN, WILD, RAW	1,538.01	496.00	94.00	34.31		34.31
28355310	100152	Ovster stew W/ SKIM MILK	15167	OYSTER, EASTERN, WILD, RAW	1,542.01		94.00			34.22
28355310	201647	Ovster stew W/ WHOLE MILK	15167	OYSTER, EASTERN, WILD, RAW	1,538.01		94.00			34.31
28355310	202979	Oyster stew W/ WHOLE MILK AND W/ MARGARI	NE. NF 15167	OYSTER, EASTERN, WILD, RAW	1,538.51	496.00				34.30
	_023/3	titue to an in model titue in the my limited in	, 1010	, had blan, mbb, tam	1,330.31	130.00	31.00	01.00	•	31.30

2615180 Oysters accounted Oysters accounted Oysters Oyst	Food Code		Food Name	ngredient Code	Ingredient Name		Recipe Weight (grams)	Fish Weight (grams)	용		% moist. Loss due to process.	% of Uncooked Fish in Recipe
Sal28210 0 Dressing with oysters 15167 OYSTER, EASTERN, NILD, PAM 969.73 248.00 100.00 25.57			SPECIES=O	yster (59)		- HABITAT=Estuarine				(co	ontinued)	
26127140 0 Oyster sauce (white sauce-based) 15170 OYSTER, EASTERN, CND 501.80 248.00 100.00 49.42 25.00 60			Dressing with oysters B Egg omelet or scrambled egg, with fish W/ OYS									25.57 19.45
26127140 0 Perch, floured or breaded, fried W/VEGETABLE 15060 Need gram wt.descr for 1 lb raw ylds;recipe cal 732.65 553.40 77.70 97.21 .9 97.21 .0 97.21 .9 97.21 .0 97.22 .0 97.20												
26127140 10 Perch, floured or breaded, fried 15060 Need gram wt.descr for 1 lb raw ylds; recipe cal 732.65 553.40 77.70 97.21 97.26					, ,							
26127140 100350 Perch, floured or breaded, fried W / CORN OIL (15060 OIL, NFS) FINCHUDE OIL, NFS) MADIA CORN OIL (15060 Need gram wt.descr for 1 lb raw ylds; recipe cal 732.65 53.40 77.70 97.21 . 9 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1			SPECIES=Pe	erch (60)		HABITAT=50% Freshwater, 50% Est	tuarine					
01L, NFS (INCLUDE OIL, NFS) 26127140 100892 Perch, floured or breaded, fried W CORN OIL (1506) 26127140 100892 Perch, floured or breaded, fried W CORN OIL) 26127140 100892 Perch, floured or breaded, fried W CORNOIL 15060 26127140 100891 Perch, floured or breaded, fried W CORNOIL 15060 26127140 100891 Perch, floured or breaded, fried W CORNOIL 15060 26127120 0 Perch, cooked, NS as to cooking method 15060 26127120 0 Perch, baked or broiled M CORNOIL (INFS) 26127120 200860 Perch, baked or broiled W CORNOIL (INCLUDE M 15060 26127120 200860 Perch, baked or broiled W CORNOIL (INCLUDE M 15060 26127120 200707 Perch, baked or broiled W CORNOIL (INCLUDE M 15060 26127120 200707 Perch, baked or broiled W CORNOIL (INCLUDE M 15060 26127120 200707 Perch, baked or broiled W CORNOIL (INCLUDE M 15060 26127120 200707 Perch, baked or broiled W CORNOIL (INCLUDE M 15060 26127120 200707 Perch, baked or broiled W CORNOIL (INCLUDE M 15060 26127120 200707 Perch, baked or broiled W CORNOIL (INCLUDE M 15060 26127120 200707 Perch, baked or broiled W CORNOIL (INCLUDE M 15060 26127120 200707 Perch, baked or broiled W CORNOIL (INCLUDE M 15060 26127120 200707 Perch, baked or broiled W CORNOIL (INCLUDE M 15060 26127120 200707 Perch, baked or broiled W CORNOIL (INCLUDE M 15060 26127120 200707 Perch, baked or broiled W CORNOIL (INCLUDE M 15060 26127120 200707 Perch, baked or broiled W CORNOIL (INCLUDE M 15060 26127120 200707 Perch, baked or broiled W CORNOIL (INCLUDE M 15060 26127120 200707 Perch, baked or broiled W CORNOIL (INCLUDE M 15060 26127130 O Perch, baked or broiled W CORNOIL (INCLUDE M 15060 26127130 O Perch, baked or broiled W CORNOIL (INCLUDE M 15060 26127130 O Perch, baked or broiled W CORNOIL (INCLUDE M 15060 26127130 O Perch, baked or broiled W CORNOIL (INCLUDE M 15060 26127130 O Perch, baked or broiled W CORNOIL (INCLUDE M 15060 26127130 O Perch, baked or broiled W CORNOIL (INCLUDE M 15060 26127130 O Perch, baked or broiled W CORNOIL (INCLUDE M 15060 26127130 O Perch, baked or broiled W CORNOIL (INCLUDE M 15060 26127130 O PERCH, M												97.21
26127140 100829 Perch, floured or breaded, fried W/ CORN OIL (15060 Need gram wt.descr for 1 lb raw ylds; recipe cal 732.65 553.40 77.70 97.21 97.21 26127140 100892 Perch, floured or breaded, fried W/ COLVE OIL 15060 Need gram wt.descr for 1 lb raw ylds; recipe cal 732.65 553.40 77.70 97.21 97.26127110 0 Perch, cooked, NS as to cooking method 15060 Need gram wt.descr for 1 lb raw ylds; recipe cal 732.65 553.40 77.70 97.21 97.26127110 0 Perch, baked or broiled W/ CERDALE OIL, NFS 15060 PERCH, MXD SP, RAW 971.90 907.20 80.00 116.68 11.26127120 200860 Perch, baked or broiled W/ CERDALE OIL, NFS 15060 PERCH, MXD SP, RAW 970.95 907.20 80.00 116.79 11.26127120 201907 Perch, baked or broiled W/ CERDALE OIL, NFS 15060 PERCH, MXD SP, RAW 970.95 907.20 80.00 116.79 11.26127120 201907 Perch, baked or broiled W/ CERDALE OIL, NFS 15060 PERCH, MXD SP, RAW 970.90 907.20 80.00 116.79 11.26127120 201907 Perch, baked or broiled W/ CERDALE OIL, NFS 15060 PERCH, MXD SP, RAW 970.70 907.20 80.00 116.79 11.26127120 201907 Perch, baked or broiled W/ CERDALE OIL, NFS 15060 PERCH, MXD SP, RAW 970.70 907.20 80.00 116.66 11.26127120 201907 Perch, baked or broiled W/ BUTTER, NFS 15060 PERCH, MXD SP, RAW 970.70 907.20 80.00 116.66 11.26127120 201907 Perch, baked or broiled W/ BUTTER, NFS 15060 PERCH, MXD SP, RAW 970.70 907.20 80.00 100.07	26127140	100350		15060	Need gram wt.des	cr for 1 lb raw ylds; recipe cal	L 732.65	553.40	77.70	97.23		97.21
26127110 100971 Perch, floured or breaded, fried W CANOLA OIL 15060 Need gram wt.descr.for 1 lb raw ylds; recipe cal 732.65 553.40 77.70 97.21 . 9 26127120 0 Perch, cocked, NS as to cocking method 15060 Need gram wt.descr.for 1 lb raw ylds; recipe cal 732.65 553.40 77.70 97.21 . 9 26127120 0 Perch, baked or broiled 15060 Need gram wt.descr.for 1 lb raw ylds; recipe cal 732.65 553.40 77.70 97.21 . 9 26127120 200860 Perch, baked or broiled W VEGETABLE OIL, NFS 15060 PERCH, MXD SP, RAW 970.95 907.20 80.00 116.68 11	26127140	100829	Perch, floured or breaded, fried W/ CORN OIL	(15060	Need gram wt.des	cr for 1 lb raw ylds;recipe cal	732.65	553.40	77.70	97.2	١.	97.21
26127110 0 Perch, based or broiled 15060 PERCH, MXD SP, RAW 970.95 907.20 80.00 116.68 111. 26127120 201707 Perch, based or broiled 15060 PERCH, MXD SP, RAW 970.95 907.20 80.00 116.79 111. 26127120 201707 Perch, based or broiled VINCUIDE OIL, NFS 15060 PERCH, MXD SP, RAW 970.95 907.20 80.00 116.79 111. 26127120 201707 Perch, based or broiled VINCUIDE OIL, NFS 15060 PERCH, MXD SP, RAW 970.95 907.20 80.00 116.79 111. 26127120 203994 Perch, baked or broiled VINCUIDE OIL 15060 PERCH, MXD SP, RAW 970.70 907.20 80.00 116.79 111. 26127120 203392 Perch, baked or broiled VINCUIDE OIL 15060 PERCH, MXD SP, RAW 943.70 907.20 80.00 120.17 120. 26127120 203610 Perch, baked or broiled VINCUIDE OIL 15060 PERCH, MXD SP, RAW 943.70 907.20 80.00 120.17 120. 26127130 00 See Perch, baked or broiled VINCUIDE OIL 15060 PERCH, MXD SP, RAW 943.70 907.20 80.00 120.17 120. 26127130 100568 Perch, breaded or battered, baked 15060 PERCH, MXD SP, RAW 1,128.75 907.20 80.00 100.47 100. 26127150 0 PERCH, breaded or battered, baked 15060 PERCH, MXD SP, RAW 1,128.75 907.20 80.00 104.38 100. 26127150 0 PERCH, breaded or battered, baked 15060 PERCH, MXD SP, RAW 1,288.75 133.00 100.00 85.00 88.46 81. 26127150 0 PERCH, breaded or battered, fried 15060 PERCH, MXD SP, RAW 133.00 100.00 85.00 88.46 81. 26127150 0 PERCH, battered, fried VINCUIDE 15060 PERCH, MXD SP, RAW 133.00 100.00 85.00 88.46 81. 26127150 0 PERCH, battered, fried VINCUIDE 15060 PERCH, MXD SP, RAW 133.00 100.00 85.00 88.46 81. 26127150 0 PERCH, battered, fried VINCUIDE 15060 PERCH, MXD SP, RAW 133.00 100.00 85.00 88.46 81. 26127150 0 PERCH, SERVING PERCH, MXD SP, RAW 1,389.75 113.40 80.00 10.20 11. 26127150 0 PERCH, SERVING PERCH, MXD SP, RAW 1,389.75 113.40 80.00 10.20 11. 26127150 0 PERCH, SERVING PERCH, MXD SP, RAW 1,389.75 1	26127140	100892	Perch, floured or breaded, fried W/ OLIVE OIL	15060	Need gram wt.des	cr for 1 lb raw ylds; recipe cal	L 732.65	553.40	77.70			97.21
26127120 0 Perch, baked or broiled 15060 PERCH,MXD SP,RAW 970.99 907.20 80.00 116.68 11. 26127120 200860 Perch, baked or broiled W/ VEGETABLE OIL, NFS 15060 PERCH,MXD SP,RAW 970.95 907.20 80.00 116.79 11. 26127120 201707 Perch, baked or broiled W/ CORN OIL (INCLUDE M 15060 PERCH,MXD SP,RAW 970.95 907.20 80.00 116.79 11. 26127120 20394 Perch, baked or broiled W/ CORN OIL (INCLUDE M 15060 PERCH,MXD SP,RAW 970.70 907.20 80.00 116.89 11. 26127120 203342 Perch, baked or broiled W/ DLIVE OIL 15060 PERCH,MXD SP,RAW 970.70 907.20 80.00 116.82 11. 26127120 203342 Perch, baked or broiled W/ DLIVE OIL 15060 PERCH,MXD SP,RAW 970.70 907.20 80.00 116.82 11. 26127120 203342 Perch, baked or broiled W/ DLIVE OIL 15060 PERCH,MXD SP,RAW 972.08 907.20 80.00 116.86 11. 26127130 100568 Perch, breaded or battered, baked 15060 PERCH,MXD SP,RAW 972.08 907.20 80.00 116.66 11. 26127130 100568 Perch, breaded or battered, baked W/ VEGETABLE 15060 PERCH,MXD SP,RAW 1,128.75 907.20 80.00 100.47 100. 26127130 100568 Perch, battered, fried W/ CANOLA OIL 15060 PERCH,MXD SP,RAW 1,128.75 907.20 80.00 100.59 100.47 100. 26127150 0 Perch, battered, fried W/ CANOLA OIL 15060 PERCH,MXD SP,RAW 1,128.75 907.20 80.00 100.49 100.47 100. 26127150 100862 Perch, battered, fried W/ CANOLA OIL 15060 PERCH,MXD SP,RAW 1,086.45 907.20 80.00 104.38 100. 26127150 100862 Perch, battered, fried W/ CANOLA OIL 15060 PERCH,MXD SP,RAW 133.00 100.00 85.00 88.46 88.26 80.20 100.00 85.20 88.26 80	26127140	100971		L 15060								97.21
26127120 200860 Perch, baked or broiled W/ VEGETABLE OIL, NFS 15060 PERCH, MXD SP, RAW 970.95 907.20 80.00 116.79 116.79 116.71 116.79 116.70 116.79 1												97.21
(INCLUDE OIL, NFS) 26127120 201707 Perch, baked or broiled W/ CORN OIL (INCLUDE M 15060 PERCH, MXD SP, RAW AZOLA CORN OIL; MAZOLA OIL, NFS) 26127120 203342 Perch, baked or broiled W/ OILTE OIL 15060 PERCH, MXD SP, RAW 970.70 907.20 80.00 116.79 116.79 26127120 203332 Perch, baked or broiled W/ OFAT 15060 PERCH, MXD SP, RAW 943.70 907.20 80.00 120.17 122 26127120 203610 Perch, baked or broiled W/ DITTER, NFS 15060 PERCH, MXD SP, RAW 972.08 907.20 80.00 120.17 122 26127130 0 Perch, breaded or battered, baked 15060 PERCH, MXD SP, RAW 972.08 907.20 80.00 160.66 117 26127130 100568 Perch, breaded or battered, baked W/ VEGETABLE 15060 PERCH, MXD SP, RAW 1,128.75 907.20 80.00 100.59 100 26127150 0 Perch, breaded or battered, baked W/ VEGETABLE 15060 PERCH, MXD SP, RAW 1,128.73 907.20 80.00 100.59 100 26127150 0 Perch, breaded or battered, baked W/ FAT 15060 PERCH, MXD SP, RAW 1,128.73 907.20 80.00 100.59 100 26127150 0 Perch, battered, fried W/ CANOLA OIL 15060 PERCH, MXD SP, RAW 1,086.45 907.20 80.00 100.59 81.06 26127150 0 Perch, battered, fried W/ CANOLA OIL 15060 PERCH, MXD SP, RAW 133.00 100.00 85.00 88.46 88 26127150 202977 Perch, battered, fried W/ SOYBEAN OIL (INCLUDE 15060 PERCH, MXD SP, RAW 133.00 100.00 85.00 88.46 88 26127150 0 Perch, steamed or poached 15060 PERCH, MXD SP, RAW 133.00 100.00 85.00 88.46 88 26127150 0 Perch, steamed or poached 15060 PERCH, MXD SP, RAW 133.00 100.00 85.00 80.00 10.20 85.00 88.46 88 27350310 0 Seafood stew with potatoes and vegetables (exc 15060 PERCH, MXD SP, RAW 1,389.75 113.40 80.00 10.34 100 273500310 0 Seafood stew with potatoes and vegetables (exc 15060 PERCH, MXD SP, RAW 1,389.75 113.40 80.00 10.34 100 273500310 0 Seafood stew with potatoes and vegetables (exc 15060 PERCH, MXD SP, RAW 1,389.75 113.40 80.00 10.34 100 273500310 0 Seafood stew with potatoes and vegetables (exc 15060 PERCH, MXD SP, RAW 1,389.75 113.40 80.00 10.34 100 273500310 0 Seafood stew with potatoes and vegetables (exc 15060 PERCH, MXD SP, RAW 1,389.75 113.40 80.00 10.34 100 273500310 0 Seafood stew												116.68
26127120 201707 Perch, baked or broiled W/ CORN OIL (INCLUDE M 15060 PERCH,MXD SP,RAW 970.95 907.20 80.00 116.79 116.79 116.20127120 203094 Perch, baked or broiled W/ OLIVE OIL 15060 PERCH,MXD SP,RAW 970.70 907.20 80.00 116.82 116.20127120 203332 Perch, baked or broiled W/O FAT 15060 PERCH,MXD SP,RAW 970.70 907.20 80.00 116.62 116.20127120 203303 Perch, baked or broiled W/O FAT 15060 PERCH,MXD SP,RAW 972.08 907.20 80.00 116.66 116.20127130 100569 Perch, baked or broiled W/O FAT 15060 PERCH,MXD SP,RAW 972.08 907.20 80.00 100.47 100.20127130 203003 Perch, breaded or battered, baked 15060 PERCH,MXD SP,RAW 1,128.75 907.20 80.00 100.47 100.20127130 203003 Perch, breaded or battered, baked W/O FAT 15060 PERCH,MXD SP,RAW 1,128.75 907.20 80.00 100.47 100.20127130 203003 Perch, breaded or battered, baked W/O FAT 15060 PERCH,MXD SP,RAW 1,287.50 907.20 80.00 100.49 100.59 100.20127130 203003 Perch, battered, fried W/O CANOLA OIL 15060 PERCH,MXD SP,RAW 133.00 100.00 85.00 88.46 88.26127150 100862 Perch, battered, fried W/O SOYBEAN OIL (INCLUDE 15060 PERCH,MXD SP,RAW 133.00 100.00 85.00 88.46 88.26127150 100862 Perch, battered, fried W/O SOYBEAN OIL (INCLUDE 15060 PERCH,MXD SP,RAW 133.00 100.00 85.00 88.46 88.26127150 100862 Perch, battered, fried W/O SOYBEAN OIL (INCLUDE 15060 PERCH,MXD SP,RAW 133.00 100.00 85.00 88.46 88.26127150 100862 Perch, battered, fried W/O SOYBEAN OIL (INCLUDE 15060 PERCH,MXD SP,RAW 133.00 100.00 85.00 88.46 88.26127150 100862 Perch, battered, fried W/O SOYBEAN OIL (INCLUDE 15060 PERCH,MXD SP,RAW 133.00 100.00 80.00 15.500 10.2	26127120	200860		15060	PERCH, MXD SP, RAW		970.95	907.20	80.00	116.79		116.79
26127120 203312 Perch, baked or broiled W/O FAT 15060 PERCH,MXD SP,RAW 943.70 907.20 80.00 120.17 .121 .121 .121 .121 .121 .121 .121 .	26127120	201707	Perch, baked or broiled W/ CORN OIL (INCLUDE N	1 15060	PERCH, MXD SP, RAW		970.95	907.20	80.00	116.79		116.79
26127130 203610 Perch, baked or broiled W/ BUTTER, NFS 15060 PERCH,MXD SP,RAW 972.08 907.20 80.00 116.66 . 11/26127130 100568 Perch, breaded or battered, baked W/ VEGETABLE 15060 PERCH,MXD SP,RAW 1,128.75 907.20 80.00 100.57 . 10/26127130 100568 Perch, breaded or battered, baked W/ VEGETABLE 15060 PERCH,MXD SP,RAW 1,128.75 907.20 80.00 100.59 . 10/26127130 100568 Perch, breaded or battered, baked W/ VEGETABLE 15060 PERCH,MXD SP,RAW 1,128.75 907.20 80.00 100.59 . 10/26127130 100568 Perch, breaded or battered, baked W/ FAT 15060 PERCH,MXD SP,RAW 1,086.45 907.20 80.00 104.38 . 10/26127150 Perch, battered, fried W/ CANOLA OIL 15060 PERCH,MXD SP,RAW 133.00 100.00 85.00 88.46 . 81/26127150 100862 Perch, battered, fried W/ CANOLA OIL 15060 PERCH,MXD SP,RAW 133.00 100.00 85.00 88.46 . 81/26127150 202977 Perch, battered, fried W/ SOYBEAN OIL (INCLUDE 15060 PERCH,MXD SP,RAW 133.00 100.00 85.00 88.46 . 81/26127160 PERCH,MXD SP,RAW 133.00 100.00 85.00 88.46 . 81/26127160 PERCH,MXD SP,RAW 133.00 100.00 85.00 88.46 . 81/26127160 PERCH,MXD SP,RAW 133.00 100.00 85.00 88.46 . 81/26127160 PERCH,MXD SP,RAW 133.00 100.00 85.00 88.46 . 81/26127160 PERCH,MXD SP,RAW 133.00 100.00 85.00 88.00 10.20 . 12/26127160 PERCH,MXD SP,RAW 100.00 100.00 80.00 125.00 . 12/26127160 PERCH,MXD SP,RAW 100.00 100.00 80.00 10.20 . 12/26127160 PERCH,MXD SP,RAW 100.00 100.00 80.00 10.20 . 12/26127160 PERCH,MXD SP,RAW 100.00 100.00 80.00 10.20 . 12/26127160 PERCH,MXD SP,RAW 100.00 100.00 80.00 10.20 . 12/26127160 PERCH,MXD SP,RAW 100.00 100.00 80.00 10.00 80.00 10.00 80.00 10.00 80.00 10.00 80.00 10.00 80.00 10.00 80.00 10.00 80.00 10.00 80.00 10.00 80.00					PERCH, MXD SP, RAW							116.82
26127130 0 Perch, breaded or battered, baked 15060 PERCH,MXD SP,RAW 1,128.75 907.20 80.00 100.47 . 101 26127130 100568 Perch, breaded or battered, baked W/ VEGETABLE 15060 PERCH,MXD SP,RAW 1,127.33 907.20 80.00 100.59 . 100 201 201 201 201 201 201 201 201 201												120.17
26127130 100568 Perch, breaded or battered, baked W/ VEGETABLE 15060 PERCH,MXD SP,RAW 1,127.33 907.20 80.00 100.59 . 100 OIL, NFS (INCLUDE OIL, NFS) Perch, breaded or battered, baked W/O FAT 15060 PERCH,MXD SP,RAW 1,086.45 907.20 80.00 104.38 . 100 26127150 0 Perch, battered, fried 15060 PERCH,MXD SP,RAW 133.00 100.00 85.00 88.46 . 86 26127150 100862 Perch, battered, fried W/ CANOLA OIL 15060 PERCH,MXD SP,RAW 133.00 100.00 85.00 88.46 . 86 26127150 202977 Perch, battered, fried W/ SOYBEAN OIL (INCLUDE 15060 PERCH,MXD SP,RAW 133.00 100.00 85.00 88.46 . 86 26127160 O Perch, steamed or poached Perch, was affected by the seafood stew with potatoes and vegetables (exc 15060 PERCH,MXD SP,RAW 1,389.75 113.40 80.00 10.20 . 125.00												116.66
OIL, NFS (INCLUDE OIL, NFS) 26127130 203003 Perch, breaded or battered, baked W/O FAT 15060 PERCH,MXD SP,RAW 1,086.45 907.20 80.00 104.38 1 1026127150 0 Perch, battered, fried M/ CANOLA OIL 15060 PERCH,MXD SP,RAW 133.00 100.00 85.00 88.46 8826127150 100862 Perch, battered, fried W/ CANOLA OIL 15060 PERCH,MXD SP,RAW 133.00 100.00 85.00 88.46 8826127150 202977 Perch, battered, fried W/ SOYBEAN OIL (INCLUDE 15060 PERCH,MXD SP,RAW 133.00 100.00 85.00 88.46 8826127160 Perch, steamed or poached 15060 PERCH,MXD SP,RAW 100.00 100.00 80.00 125.00 12527350030 Seafood stew with potatoes and vegetables (exc 15060 PERCH,MXD SP,RAW 1,389.75 113.40 80.00 10.20 100.00 80.00 100.00 8												100.47
26127130 203003 Perch, breaded or battered, baked W/O FAT 15060 PERCH, MXD SP, RAW 1,086.45 907.20 80.00 104.38 . 10.26127150 0 Perch, battered, fried 15060 PERCH, MXD SP, RAW 133.00 100.00 85.00 88.46 . 81.26127150 100862 Perch, battered, fried W/ CANOLA OIL 15060 PERCH, MXD SP, RAW 133.00 100.00 85.00 88.46 . 81.26127150 202977 Perch, battered, fried W/ SOYBEAN OIL (INCLUDE 15060 PERCH, MXD SP, RAW 133.00 100.00 85.00 88.46 . 81.26127150 PERCH, MXD SP, RAW 133.00 100.00 85.00 88.46 . 81.26127150 PERCH, MXD SP, RAW 133.00 100.00 85.00 88.46 . 81.26127150 PERCH, MXD SP, RAW 133.00 100.00 80.00 125.00 . 125.00 . 125.00 PERCH, MXD SP, RAW 100.00 100.00 80.00 125.00 . 125.00 . 125.00 PERCH, MXD SP, RAW 100.00 100.00 80.00 10.20 . 125.00 . 125.00 PERCH, MXD SP, RAW 100.00 100.00 80.00 10.20 . 125.00 . 125.00 . 125.00 PERCH, MXD SP, RAW 100.00 100.00 80.00 10.20 . 125.00 . 125.00 PERCH, MXD SP, RAW 100.00 100.00 80.00 10.20 . 125.00 . 125.00 . 125.00 PERCH, MXD SP, RAW 100.00 100.00 80.00 10.20 . 125.00 . 125.	26127130	100568		E 15060	PERCH, MXD SP, RAW		1,127.33	907.20	80.00	100.59		100.59
26127150 100862 Perch, battered, fried W/ CANOLA OIL 15060 PERCH, MXD SP, RAW 26127150 202977 Perch, battered, fried W/ SOYBEAN OIL (INCLUDE 15060 PERCH, MXD SP, RAW 133.00 100.00 85.00 88.46 . 86 PERCH, MXD SP, RAW 133.00 100.00 85.00 88.46 . 86 PERCH, MXD SP, RAW 133.00 100.00 85.00 88.46 . 86 PERCH, MXD SP, RAW 133.00 100.00 85.00 88.46 . 86 PERCH, MXD SP, RAW 133.00 100.00 85.00 88.46 . 86 PERCH, MXD SP, RAW 133.00 100.00 85.00 88.46 . 86 PERCH, MXD SP, RAW 100.00 100.00 80.00 125.00 . 125 PERCH, MXD SP, RAW 100.00 100.00 80.00 125.00 . 125 PERCH, MXD SP, RAW 1,389.75 113.40 80.00 10.20 . 125 PERCH, MXD SP, RAW 1,389.75 113.40 80.00 10.20 . 125 PERCH, MXD SP, RAW 1,370.35 113.40 80.00 10.34 . 10 PERCH, MXD SP, RAW 1,370.35 113.40 80.00 10.34 . 10 PERCH, MXD SP, RAW 1,370.35 113.40 80.00 10.34 . 10 PERCH, MXD SP, RAW 1,370.35 113.40 80.00 10.34 . 10 PERCH, MXD SP, RAW 1,370.35 113.40 80.00 10.34 . 10 PERCH, MXD SP, RAW 1,370.35 113.40 80.00 10.34 . 10 PERCH, MXD SP, RAW 1,370.35 113.40 80.00 10.34 . 10 PERCH, MXD SP, RAW 1,370.35 113.40 80.00 10.34 . 10 PERCH, MXD SP, RAW 1,370.35 113.40 80.00 10.34 . 10 PERCH, MXD SP, RAW 1,370.35 113.40 80.00 10.34 . 10 PERCH, MXD SP, RAW 1,370.35 113.40 80.00 10.34 . 10 PERCH, MXD SP, RAW 1,370.35 113.40 80.00 10.34 . 10 PERCH, MXD SP, RAW 1,370.35 113.40 80.00 10.34 . 10 PERCH, MXD SP, RAW 1,370.35 113.40 80.00 10.34 . 10 PERCH, MXD SP, RAW 1,370.35 113.40 80.00 10.34 . 10 PERCH, MXD SP, RAW 1,370.35 113.40 80.00 10.34 . 10 PERCH, MXD SP, RAW 1,370.35 113.40 80.00 10.00 80.00 10.20 . 12 PERCH, MXD SP, RAW 1,380.75 113.40 80.00 10.00 80.00 10.20 . 12 PERCH, MXD SP, RAW 1,380.75 113.40 80.00 10.00 80.00 10.20 . 12 PERCH, MXD SP, RAW 1,380.75 113.40 80.00 10.00 80.00 10.20 . 12 PERCH, MXD SP, RAW 1,380.75 113.40 80.00 10.00 80.00 10.20 . 12 PERCH, MXD SP, RAW 1,380.75 113.40 80.00 10.00 80.00 10.20 PERCH, MXD SP, RAW 1,380.75 113.40 80.00 10.20 PERCH, MXD SP, RAW 1,380.75 113.40 80.00 10.20 PERCH, MXD SP, RAW 1,380.75 113.40 80.00 10.20 PERCH, MXD SP, RAW 1,380.75 113.40 80	26127130	203003		15060	PERCH, MXD SP, RAW		1,086.45	907.20	80.00	104.38	3 .	104.38
26127150 202977 Perch, battered, fried W/ SOYBEAN OIL (INCLUDE 15060 PERCH, MXD SP, RAW 133.00 100.00 85.00 88.46 . 86 WESSON SOYBEAN OIL) 26127160 0 Perch, steamed or poached 15060 PERCH, MXD SP, RAW 100.00 100.00 80.00 125.00 . 125				15060	PERCH, MXD SP, RAW		133.00	100.00	85.00	88.46	. ·	88.46
WESSON SOYBEAN OIL) 26127160 0 Perch, steamed or poached 15060 PERCH, MXD SP, RAW 100.00 100.00 80.00 125.00 . 125.00 27350030 0 Seafood stew with potatoes and vegetables (exc 15060 PERCH, MXD SP, RAW 1,389.75 113.40 80.00 10.20 . 161 luding carrots, broccoli, and dark-green leafy), tomato-base sauce 27350310 0 Seafood stew with potatoes and vegetables (inc 15060 PERCH, MXD SP, RAW 1,370.35 113.40 80.00 10.34 . 161 luding carrots, broccoli, and/or dark-green leafy), tomato-base sauce SPECIES=Pike (63)	26127150	100862	Perch, battered, fried W/ CANOLA OIL	15060	PERCH, MXD SP, RAW		133.00	100.00	85.00	88.46	ĵ.	88.46
26127160 0 Perch, steamed or poached 15060 PERCH,MXD SP,RAW 100.00 100.00 80.00 125.00 . 125.00 . 125.00 Seafood stew with potatoes and vegetables (exc 15060 PERCH,MXD SP,RAW 1,389.75 113.40 80.00 10.20 . 10 luding carrots, broccoli, and dark-green leafy), tomato-base sauce	26127150	202977		E 15060	PERCH, MXD SP, RAW		133.00	100.00	85.00	88.46	5 .	88.46
luding carrots, broccoli, and dark-green leafy), tomato-base sauce 27350310 0 Seafood stew with potatoes and vegetables (inc 15060 PERCH,MXD SP,RAW 1,370.35 113.40 80.00 10.34 . 10 luding carrots, broccoli, and/or dark-green le afy), tomato-base sauce	26127160	0		15060	PERCH, MXD SP, RAW		100.00	100.00	80.00	125.00		125.00
luding carrots, broccoli, and dark-green leafy), tomato-base sauce 27350310 0 Seafood stew with potatoes and vegetables (inc 15060 PERCH, MXD SP, RAW 1,370.35 113.40 80.00 10.34 . 10 luding carrots, broccoli, and/or dark-green leafy), tomato-base sauce				15060								10.20
luding carrots, broccoli, and/or dark-green le afy), tomato-base sauce			<pre>luding carrots, broccoli, and dark-green leafy), tomato-base sauce</pre>	Y	,							
26129110 0 Pike, cooked, NS as to cooking method 15062 PIKE, NORTHERN, RAW 1,086.45 907.20 88.00 94.89 . 94.89	27350310	0	luding carrots, broccoli, and/or dark-green le		PERCH, MXD SP, RAW		1,370.35	113.40	80.00	10.34	1 .	10.34
				ike (63) -		HABITAT=Freshwater						
	26129110	0	Pike, cooked, NS as to cooking method	15062	PIKE, NORTHERN, RA	W	1,086.45	907.20	88.00	94.89		94.89
	26129120	0		15062								116.68

Food Code	Mod code	Food Name	Ingredient Code	Ingredient Name	Recipe Weight (grams)	Fish Weight (grams)	% Yield	C_GUI	% moist. Loss due to process.	% of Uncooked Fish in Recipe
			Pike (63) -	HABITAT=Freshwater				(c	ontinued)	
26129120	201172	Pike, baked or broiled W/ VEGETABLE OIL, NFS INCLUDE OIL, NFS)	(15062	PIKE, NORTHERN, RAW	970.95	907.20	80.00	116.7	9.	116.79
26129140	١	Pike, floured or breaded, fried	15062	PIKE, NORTHERN, RAW	1,086.45	007 20	88.00	94.8	0	94.89
26129140		Pike, battered, fried	15062	PIKE, NORTHERN, RAW	133.00		88.00			85.44
26129160		Pike, steamed or poached	15062	PIKE, NORTHERN, RAW	100.00			126.5		126.58
27250060		Gefilte fish	15062	PIKE, NORTHERN, RAW PIKE, NORTHERN, RAW		2,268.00				36.81
		SPECIES=I								
				,						
26100240	0	Fish stick, patty, or fillet, NS as to type, loured or breaded, fried	f 15065	POLLOCK, ATLANTIC, RAW	1,086.45	907.20	88.00	94.8	9.	94.89
26100240	101130	Fish stick, patty, or fillet, NS as to type, loured or breaded, fried W/ VEGETABLE OIL, NF (INCLUDE OIL, NFS)		POLLOCK, ATLANTIC, RAW	1,086.45	907.20	88.00	94.8	9 .	94.89
26100250	0	Fish stick, patty, or fillet, NS as to type, attered, fried	b 15065	POLLOCK, ATLANTIC, RAW	133.00	100.00	88.00	85.4	4 .	85.44
27250500	0 (·	15065	POLLOCK, ATLANTIC, RAW	148.00	100.00	100.00	67.5	7.	67.57
27250510	0 (Fish cake (Kamaboko) tempura	15065	POLLOCK, ATLANTIC, RAW	752.34	453.60	95.00	63.4	7.	63.47
27250520		Seafood restructured	15065	POLLOCK, ATLANTIC, RAW	148.00		100.00			67.57
28150050		Fish parmesan (frozen meal)	15065	POLLOCK, ATLANTIC, RAW	1,687.93		80.00			50.39
28150410		Fish and chips with vegetable, potatoes, tomatoes (frozen meal)	at 15065	POLLOCK, ATLANTIC, RAW	255.80		93.80			41.68
28152030	0	Seafood newburg with rice, vegetable (frozen eal)	m 15065N	(27250500) POLLOCK, ATLANTIC, RAW	296.68	24.08	100.00	8.1	2 .	8.12
58149210	0 (Somen salad	15065N	(27250500) POLLOCK, ATLANTIC, RAW	422.05	47.30	100.00	11.2	1.	11.21
27450130		Crab salad made with imitation crab	15065N	(27250520) POLLOCK, ATLANTIC, RAW	357.05		100.00			42.92
27450130	100551	. Crab salad made with imitation crab W/ REAL N YONNAISE	MA 15065N	(27250520) POLLOCK, ATLANTIC, RAW	353.30	153.24	100.00	43.3	7.	43.37
27450130	202453	Crab salad made with imitation crab W/ FAT FF E MAYONNAISE-TYPE SALAD DRESSING (INCLUDE KRA T FREE NONFAT MAYONNAISE DRESSING; KRAFT MIRA LE WHIP FREE NONFAT DRESSING)	AF	(27250520) POLLOCK, ATLANTIC, RAW	362.30	153.24	100.00	42.3		42.30
27450130	203191	Crab salad made with imitation crab W/ LOW CA	AL 15065N	(27250520) POLLOCK, ATLANTIC, RAW	360.80	153.24	100.00	42.4	7 .	42.47
27550000	100344	Fish sandwich, on bun, with spread W/ RESTRUC URED SEAFOOD	CT 15065N	(27250520) POLLOCK, ATLANTIC, RAW	148.60	38.92	94.50	27.7	1.	27.71
58111200	0	Puffs, fried, crab meat and cream cheese fill	e 15065N	(27250520) POLLOCK, ATLANTIC, RAW	892.90	110.68	76.00	16.3	1.	16.31
58148140	203037	Macaroni salad with crab meat W/ IMITATION CF	RA 15065N	(27250520) POLLOCK, ATLANTIC, RAW	744.88	63.85	100.00	8.5	7 .	8.57
58148550	203165	Pasta salad with meat (macaroni or noodles, vegetables, meat, dressing) W/ RESTRUCTURED SEAOOD (INCLUDE IMITATION CRAB MEAT) AND W/ LOW ALORIE OR DIET MAYONNAISE (INCLUDE LOWFAT MAYONNAISE)	AF C	(27250520) POLLOCK, ATLANTIC, RAW	959.03	99.04	100.00	10.3	3 .	10.33

	code	Food Name	ngredient Code	Ingredient Name		Recipe Weight (grams)	Fish Weight (grams)	% Yield	C_GUI	Loss due to process.	Uncooked Fish in Recipe
		SPECIES=F	ompano (65)		- HABITAT=Marine						
26131110 0	0	Pompano, cooked, NS as to cooking method	15068	Need arm wt desar	for 1 lb raw ylds; recipe call	L 672.50	607 80	70 70	127.83	3	127.83
26131110 0		Pompano, baked or broiled	15068		for 1 lb raw ylds; recipe calls				127.83		127.83
		Pompano, baked or broiled W/ BUTTER, NFS	15068		.for 1 lb raw ylds; recipe calls				127.80		127.80
		Pompano, baked or broiled W/ CORN OIL (INCLUE MAZOLA CORN OIL; MAZOLA OIL, NFS; WESSON CORN OIL)	E 15068		.for 1 lb raw ylds;recipe call:				128.02		128.02
26131120 2	203073	Pompano, baked or broiled W/ VEGETABLE OIL, N S (INCLUDE OIL, NFS)	IF 15068	Need grm wt.descr	.for 1 lb raw ylds; recipe calls	671.55	607.80	70.70	128.02		128.02
26131140 0	0	Pompano, floured or breaded, fried	15068	Need grm wt.descr	.for 1 lb raw ylds; recipe calls	787.05	607.80	79.20	97.51		97.51
26131140 1	100951	Pompano, floured or breaded, fried W/ CORN OI (INCLUDE MAZOLA CORN OIL; MAZOLA OIL, NFS; WE SSON CORN OIL)		Need grm wt.descr	.for 1 lb raw ylds;recipe calls	787.05	607.80	79.20	97.51		97.51
26131100 C	0	Pompano, raw	15068	POMPANO, FLORIDA, R	AW	100.00	100.00	100.00	100.00		100.00
26131150 0	0	Pompano, battered, fried	15068	POMPANO, FLORIDA, R		133.00		88.00			85.44
26131160 0		Pompano, steamed or poached	15068	POMPANO, FLORIDA, R	AW	100.00			125.00		125.00
26131190 C		Pompano, smoked	15068	POMPANO, FLORIDA, R		100.67			116.86		116.86
27350110 0	0	Bouillabaisse	15068	POMPANO, FLORIDA, R	AW	4,392.60	453.60	80.00	12.91		12.91
		SPECIES=F	orgy (66) -		- HABITAT=Marine						
26133120 0		Porgy, baked or broiled	15090		.for 1 lb raw ylds; recipe calls				132.71		132.71
		Porgy, baked or broiled W/ VEGETABLE OIL, NFS (INCLUDE OIL, NFS)		-	.for 1 lb raw ylds; recipe calls				132.93		132.93
26133120 2		Porgy, baked or broiled W/ CORN OIL (INCLUDE AZOLA CORN OIL; MAZOLA OIL, NFS; WESSON CORN IL)		Need grm wt.descr	.for 1 lb raw ylds;recipe calls	589.95	526.20	67.10	132.93		132.93
26133120 2	202615	Porgy, baked or broiled W/ OLIVE OIL	15090	Need grm wt.descr	.for 1 lb raw ylds; recipe calls	589.70	526.20	67.10	132.98	3 .	132.98
26133120 2	202974	Porgy, baked or broiled W/O FAT OR W/ NONSTIC SPRAY (INCLUDE PAM)	K 15090	Need grm wt.descr	.for 1 lb raw ylds; recipe calls	562.70	526.20	67.10	139.36	· .	139.36
26133120 2	203252	Porgy, baked or broiled W/ BUTTER, NFS	15090		.for 1 lb raw ylds; recipe calls		526.20	67.10	132.67	7.	132.67
26133140 0		Porgy, floured or breaded, fried	15090		.for 1 lb raw ylds; recipe calls			76.80			97.12
26133140 1	100567	Porgy, floured or breaded, fried $\mbox{W}/\mbox{ VEGETABLE}$ OIL, NFS (INCLUDE OIL, NFS)	15090	Need grm wt.descr	.for 1 lb raw ylds; recipe calls	705.45	526.20	76.80	97.12		97.12
26133140 1	100810	Porgy, floured or breaded, fried W/ CANOLA, SYBEAN AND SUNFLOWER OIL	15090	Need grm wt.descr	.for 1 lb raw ylds; recipe calls	705.45	526.20	76.80	97.12		97.12
26133140 1	101048	Porgy, floured or breaded, fried W/ SOYBEAN C ${\tt L}$	I 15090	Need grm wt.descr	.for 1 lb raw ylds; recipe calls	705.45	526.20	76.80	97.12		97.12
26133130 0	0	Porgy, breaded or battered, baked	15090	Need grm wt.descr	.for 1 lb.raw ylds; recipe calls	790.05	526.20	80.00	83.25	5 .	83.25
26133130 1	100163	Porgy, breaded or battered, baked W/ CORN OII	15090	Need grm wt.descr	.for 1 lb.raw ylds; recipe calls	787.20	526.20	80.00	83.56	ŝ.	83.56
26133130 2	200501	Porgy, breaded or battered, baked $W/$ CANOLA C	I 15090	Need grm wt.descr	.for 1 lb.raw ylds; recipe calls	787.20	526.20	80.00	83.56	· .	83.56
26133100 0	0	Porgy, raw	15090	SCUP, RAW		100.00	100.00	100.00	100.00) .	100.00
26133110 0		Porgy, cooked, NS as to cooking method	15090	SCUP, RAW		705.45		76.80			97.12
26133110 0		Porgy, battered, fried	15090	SCUP, RAW		91.00		81.50			78.20
		Porgy, battered, fried W/ CANOLA OIL	15090	SCUP, RAW		91.00		81.50			78.20

Food Code		Food Name	gredient Code	Ingredient Name	Recipe Weight (grams)	Fish Weight (grams)	% Yield	C_GUI	% moist. Loss due to process.	Uncooked
		SPECIES=Po	rgy (66)	HABITAT=Marine				(cd	ontinued)	
26133160 27450750		Porgy, steamed or poached Fish and vegetables (excluding carrots, brocco li, and dark-green leafy (no potatoes)), soy-b ased sauce (mixture) W/ PORGY (INCLUDE SNAPPER)		SCUP,RAW (26133100) SCUP,RAW	100.00 1,431.75		80.00 90.00			125.00 70.40
		SPECIES=Ra	у (69)	HABITAT=Marine						
26135140 26135110 26135120 26135160	0	Ray, cooked, NS as to cooking method Ray, baked or broiled	15095 15095 15095 15095	Need gwd for 1 lb raw yields x;recipe calls for 2 Ray,raw Ray,raw Ray,raw	787.05 976.60 976.60 100.00	911.90 911.90	79.20 70.70 70.70 79.00	132.0° 132.0°	7 . 7 .	
		SPECIES=Ro	ckfish (7	2) HABITAT=Estuarine						
26100100 26100130		Fish, NS as to type, raw Fish, NS as to type, breaded or battered, bake	15070 15070	ROCKFISH, PACIFIC, MXD SP, RAW ROCKFISH, PACIFIC, MXD SP, RAW	100.00 1,171.58		100.00			7.10 6.87
26100140 26100140		Fish, NS as to type, floured or breaded, fried Fish, NS as to type, floured or breaded, fried W/ SOYBEAN OIL		ROCKFISH, PACIFIC, MXD SP, RAW ROCKFISH, PACIFIC, MXD SP, RAW	1,086.45 1,086.45		88.00 88.00			6.74 6.74
26100150 26100140		Fish, NS as to type, battered, fried Fish, NS as to type, floured or breaded, fried W/ VEGETABLE OIL, NFS (INCLUDE OIL, NFS)	15070 15070	ROCKFISH, PACIFIC, MXD SP, RAW rockfish, pacific, mixed species, raw	133.00 1,086.45		88.00 88.00			6.07 6.74
28150610		Fish, batter-dipped or fish cake, with vegetable, potatoes (frozen meal)		(26100150) ROCKFISH, PACIFIC, MXD SP, RAW	224.80		100.00			
26100110	0	Fish, NS as to type, cooked, NS as to cooking method $$	15071	ROCKFISH, PACIFIC, MXD SP, CKD, DRY HEAT	100.84	7.10	100.00	7.04	4 25.00	9.39
26100120 26100120		Fish, NS as to type, baked or broiled Fish, NS as to type, baked or broiled W/ BUTTE R, NFS $$	15071 15071	ROCKFISH, PACIFIC, MXD SP, CKD, DRY HEAT ROCKFISH, PACIFIC, MXD SP, CKD, DRY HEAT	972.08 972.08		100.00			
26100120	200968	Fish, NS as to type, baked or broiled W/ VEGET ABLE OIL, NFS (INCLUDE OIL, NFS)	15071	Rockfish, Pacific, mixed species, cooked, dry heat	970.95	64.40	100.00	6.63	3 25.00	8.84
26100120	200986	Fish, NS as to type, baked or broiled W/ CORN OIL (INCLUDE MAZOLA CORN OIL; MAZOLA OIL, NFS)		Rockfish, Pacific, mixed species, cooked, dry heat	970.95	64.40	100.00	6.63	3 25.00	8.84
		SPECIES=Ro	e (73)	HABITAT=Marine						
26207110 26209100 26212100	0	Roe, shad, cooked Roe, herring Roe, sea urchin	15072 15072 42026	ROE, MXD SP, RAW ROE, MXD SP, RAW SEA URCHIN, ROE	745.10 100.00 100.00	100.00	80.00 100.00 100.00	100.00	o .	114.15 100.00 100.00

Food Code		Food Name	Ingredient Code	Ingredient Name		Recipe Weight (grams)	Fish Weight (grams)	% Yield	C_GUI	% moist. Loss due to process.	% of Uncooked Fish in Recipe
		SPECIE	ES=Salmon (75)		HABITAT=0.06% Freshwater, 3.02%	Estuarine	, 96.92%	Mari			
26100190	0	Fish, NS as to type, smoked	15077	SALMON, CHINOOK, S	SMOKED	99.90	74.90	100.00	74.97	7 5.00	78.92
26137190		Salmon, smoked	15077	SALMON, CHINOOK, S		100.00		100.00			105.26
26137180		Salmon, canned	15080	SALMON, CHUM, CND,		100.00		100.00			
27250070		Salmon cake or patty	15080	SALMON, CHUM, CND,		957.85		88.00			
		Salmon cake or patty W/ CANOLA OIL	15080	SALMON, CHUM, CND,		957.85		88.00			
		Salmon cake or patty W/ SUNFLOWER OIL	15080	SALMON, CHUM, CND,		957.85		88.00			
		Salmon cake or patty W/ VEGETABLE OIL, NFS CLUDE OIL, NFS)		SALMON, CHUM, CND,		957.85		88.00			
27250070	100890	Salmon cake or patty W/ CANOLA, SOYBEAN, FUNFLOWER OIL	AND S 15080	SALMON, CHUM, CND,	DRND W/BONE	957.85	453.60	88.00	53.81	25.00	71.75
27250070	101058	Salmon cake or patty W/ SOYBEAN OIL (INCLUESSON SOYBEAN OIL)	JDE W 15080	SALMON, CHUM, CND,	DRND W/BONE	957.85	453.60	88.00	53.81	25.00	71.75
27450030	0 (Salmon salad	15080	SALMON, CHUM, CND,	DRND W/BONE	927.60	33.60	100.00	3.62	25.00	4.83
27450030	100335	Salmon salad W/O EGGS AND W/ FAT FREE MAYO SE-TYPE SALAD DRESSING (INCLUDE KRAFT FREE FAT MAYONNAISE DRESSING: KRAFT MIRACLE WHI EE NONFAT DRESSING)	E NON	SALMON, CHUM, CND,	DRND W/BONE	795.60	33.60	100.00	4.22	2 25.00	5.63
27450030	100859	Salmon salad W/ REDUCED CALORIE CREAMY DRE G, MADE WITH SOUR CREAM AND/OR BUTTERMILK OIL		SALMON, CHUM, CND,	DRND W/BONE	940.10	33.60	100.00	3.57	7 25.00	4.77
27450030	201395	Salmon salad W/ ITALIAN DRESSING (INCLUDE AND VINEGAR)	OIL 15080	SALMON, CHUM, CND,	DRND W/BONE	935.10	33.60	100.00	3.59	25.00	4.79
27450030	202267	Salmon salad W/ REDUCED CALORIE OR DIET, C STEROL-FREE MAYONNAISE (INCLUDE KRAFT LIGH)		SALMON, CHUM, CND,	DRND W/BONE	933.10	33.60	100.00	3.60	25.00	4.80
27450030	202962	Salmon salad W/ MAYONNAISE-TYPE SALAD DRES (INCLUDE MIRACLE WHIP)	SSING 15080	SALMON, CHUM, CND,	DRND W/BONE	935.10	33.60	100.00	3.59	25.00	4.79
26137100	0 (Salmon, raw	15081	SALMON, COHO, WILI	,RAW	100.00	100.00	100.00	100.00		100.00
26137120	0 (Salmon, baked or broiled	15083	Need grm wt.desc	cr.for 1 lb raw yld; recipe calls	844.90	780.20	76.90	120.08	3 .	120.08
26137120	200202	Salmon, baked or broiled W/ VEGETABLE OIL, (INCLUDE OIL, NFS)	NFS 15083	Need grm wt.desc	er.for 1 lb raw yld;recipe calls	843.95	780.20	76.90	120.22	2 .	120.22
26137120	200265	Salmon, baked or broiled W/ BUTTER, NFS	15083	Need grm wt.desc	cr.for 1 lb raw yld; recipe calls	845.08	780.20	76.90	120.00	ĵ.	120.06
26137120	201145	Salmon, baked or broiled W/ OLIVE OIL	15083	Need grm wt.desc	cr.for 1 lb raw yld; recipe calls	843.70	780.20	76.90	120.25	5.	120.25
26137120	201437	Salmon, baked or broiled W/O FAT OR W/ NOW K SPRAY (INCLUDE PAM)	NSTIC 15083	Need grm wt.desc	er.for 1 lb raw yld; recipe calls	816.70	780.20	76.90	124.23		124.23
26137120	202595	Salmon, baked or broiled W/ BACON GREASE	15083	Need grm wt.desc	cr.for 1 lb raw yld; recipe calls	842.50	780.20	76.90	120.42	2 .	120.42
26137120	203550	Salmon, baked or broiled W/ CORN OIL (INCI MAZOLA CORN OIL; MAZOLA OIL, NFS; WESSON COLL)		Need grm wt.deso	er.for 1 lb raw yld;recipe calls	843.95	780.20	76.90	120.22		120.22
26137120	203738	Salmon, baked or broiled W/ MARGARINE-LIKE EAD, TUB, SALTED (INCLUDE SHEDD'S SPREAD OR RY CROCK, PARKAY)		Need grm wt.desc	er.for 1 lb raw yld; recipe calls	845.33	780.20	76.90	120.02		120.02
26137140	0	Salmon, floured or breaded, fried	15083	Need grm wt.desc	er.for 1 lb raw vlds; recipe calls	959.45	780.20	83.00	97.97	7 .	97.97
		Salmon, floured or breaded, fried W/ VEGET OIL, NFS (INCLUDE OIL, NFS)			cr.for 1 lb raw ylds;recipe calls			83.00			97.97

Food Code		Food Name	Ingredient Code	Ingredient Name		Recipe Weight (grams)	Fish Weight (grams)	% Yield	C_GUI	% moist. Loss due to process.	% of Uncooked Fish in Recipe
		SPECIES=	Salmon (75)		- HABITAT=0.06% Freshwater, 3.02%	Estuarine,	96.92% M	Marin	(cc	ontinued)	
26137140	10089	l Salmon, floured or breaded, fried W/ SOYBEAN IL (INCLUDE WESSON SOYBEAN OIL)	0 15083	Need grm wt.desc	c.for 1 lb raw ylds;recipe calls	959.45	780.20	83.00	97.97	7.	97.97
26137140	10093	2 Salmon, floured or breaded, fried W/ CANOLA, OYBEAN, AND SUNFLOWER OIL	S 15083	Need grm wt.desc	f.for 1 lb raw ylds; recipe calls	959.45	780.20	83.00	97.97	7 .	97.97
26137150	0	Salmon, battered, fried	15083	SALMON, PINK, RAW		133.00	100 00	88.00	85.44	1	85.44
26137160		Salmon, steamed or poached	15083	SALMON, PINK, RAW		100.00		80.00			125.00
26137170		Salmon, dried	15083	SALMON, PINK, RAW		100.00		80.00			125.00
32105020		Egg omelet or scrambled egg, with fish	15084		osp;recipe calls for 1 Tbsp.	84.58		91.00			
26100180		Fish, NS as to type, canned	15084	SALMON, PINK, CND,		100.00		100.00			
26137180		Salmon, canned	15084	SALMON, PINK, CND,		100.00		100.00			100.00
27250080		Salmon loaf	15084	SALMON, PINK, CND,		981.25		80.00			
		2 Salmon loaf W/O FAT	15084	SALMON, PINK, CND,		938.95		80.00			
27251010		Stewed salmon, Puerto Rican style (Salmon gu ado)		SALMON, PINK, CND,		1,050.50		77.50			
27450030	0	Salmon salad	15084	SALMON, PINK, CND,	N/BONE <O	927.60	454.00	100.00	48.94	25.00	65.26
		Salmon salad W/O EGGS AND W/ FAT FREE MAYONN. SE-TYPE SALAD DRESSING (INCLUDE KRAFT FREE N FAT MAYONNAISE DRESSING: KRAFT MIRACLE WHIP EE NONFAT DRESSING)	AI 15084 ON	SALMON, PINK, CND,		795.60		100.00			
27450030	10085	9 Salmon salad W/ REDUCED CALORIE CREAMY DRESS G, MADE WITH SOUR CREAM AND/OR BUTTERMILK AN OIL		SALMON, PINK, CND,	W/BONE &LIQ	940.10	454.00	100.00	48.29	25.00	64.39
27450030	20139	5 Salmon salad W/ ITALIAN DRESSING (INCLUDE OI AND VINEGAR)	L 15084	SALMON, PINK, CND,	N/BONE &LIQ	935.10	454.00	100.00	48.55	25.00	64.73
27450030	20226	7 Salmon salad W/ REDUCED CALORIE OR DIET, CHO STEROL-FREE MAYONNAISE (INCLUDE KRAFT LIGHT.		SALMON, PINK, CND,	W/BONE &LIQ	933.10	454.00	100.00	48.66	25.00	64.87
27450030	202962	2 Salmon salad W/ MAYONNAISE-TYPE SALAD DRESSI (INCLUDE MIRACLE WHIP)	NG 15084	SALMON, PINK, CND,	N/BONE &LIQ	935.10	454.00	100.00	48.55	25.00	64.73
27450310	0	Lomi salmon	15084	SALMON, PINK, CND,	N/BONE &LIQ	1,298.60	453.60	100.00	34.93	25.00	46.57
28355350	0	Salmon soup, cream style	15084	SALMON, PINK, CND,	W/BONE &LIQ	1,004.28		90.00		25.00	66.91
32105020	10056	3 Egg omelet or scrambled egg, with fish W/ BU ER, NFS $$	TT 15084	on-line says 1 Th	o,sheet says 1 Tb=12 gm	84.59	12.00	91.00	15.59	25.00	20.79
26100180	0	Fish, NS as to type, canned	15087	SALMON, SOCKEYE, CI	ND, DRND W/BONE	100.00	5.50	100.00	5.50	25.00	7.33
26137180	0	Salmon, canned	15087	SALMON, SOCKEYE, CI	ND, DRND W/BONE	100.00	20.00	100.00	20.00	25.00	26.67
26137110	0	Salmon, cooked, NS as to cooking method	15247	SALMON, COHO, WILD	CKD, DRY HEAT	100.00	100.00	100.00	100.00	25.00	133.33
		SPECIES=	Sardine (77)	HABITAT=Marine						
26139110	0	Sardines, cooked	15088	SARDINE, ATLANTIC	CND,OIL,DRND W/BONE	100.00	100.00	100.00	100.00	25.00	133.33
26139180		Sardines, canned in oil	15088		CND,OIL,DRND W/BONE	100.00		100.00			133.33
27550510		Sardine sandwich, with lettuce and spread	15088		CND,OIL,DRND W/BONE	1,225.25		100.00			
		Tuna noodle casserole with cream or white sa e W/ TUNA AND SARDINES			NE, ATLANTIC, CND, OIL, DRND W/BONE	1,140.59		90.00			
27150350	0	Sardines with tomato-based sauce (mixture)	15089	SARDINE, PACIFIC,	CND, TOMATO SAU, DRND W/BONE	100.00	100.00	100.00	100.00	25.00	133.33

Food Mod Code code		Ingredient Code	Ingredient Name		Recipe Weight (grams)	Fish Weight (grams)	% Yield	C_GUI	% moist. Loss due to process.	% of Uncooked Fish in Recipe
	SPECIES=:	Sardine (77)		- HABITAT=Marine				(co	ontinued)	
27150370 0	Sardines with mustard sauce (mixture)	15089	SARDINE, PACIFIC, C	CND, TOMATO SAU, DRND W/BONE	100.00	100.00	100.00	100.00	25.00	133.33
	SPECIES=	Scallop (79)		HABITAT=0.58% Estuarine, 99.42%	Marine					
26317110 0	Scallops, cooked, NS as to cooking method	15172	SCALLOP, MXD SP, RA	AM.	1,086.45	907.20	88.00	94.89	9 .	94.89
26317120 0	Scallops, baked or broiled	15172	SCALLOP, MXD SP, RA	W	706.05	680.40	80.00	120.4	6 .	120.46
26317120 20049	<pre>7 Scallops, baked or broiled W/ VEGETABLE OIL, FS (INCLUDE OIL, NFS)</pre>	N 15172	SCALLOP, MXD SP, RA	W.	705.34	680.40	80.00	120.58	3 .	120.58
26317120 200876	Scallops, baked or broiled W/ BUTTER, NFS	15172	SCALLOP, MXD SP, RA	WA	706.18	680.40	80.00	120.4	1.	120.44
26317120 202359	Scallops, baked or broiled W/O FAT OR W/ NON: ICK SPRAY (INCLUDE PAM)	ST 15172	SCALLOP, MXD SP, RA	WAW	684.90	680.40	80.00	124.18	3 .	124.18
26317130 0	Scallops, steamed or boiled	15172	SCALLOP, MXD SP, RA	W	941.40	907.20	100.00	96.3	7.	96.37
26317140 0	Scallops, floured or breaded, fried	15172	SCALLOP, MXD SP, RA	AM.	1,086.45	907.20	88.00	94.89	9.	94.89
26317140 101020) Scallops, floured or breaded, fried W/ CORN (OI 15172	SCALLOP, MXD SP, RA	7M	1,086.45	907.20	88.00	94.89	• .	94.89
26317150 0	Scallops, battered, fried	15172	SCALLOP, MXD SP, RA	AM	902.90	680.40	88.00	85.63	3 .	85.63
27250950 0	Shellfish mixture and noodles, tomato-based uce (mixture)		SCALLOP, MXD SP, RA		742.00		100.00			7.64
27350110 0	Bouillabaisse	15172	SCALLOP, MXD SP, RA	W	4,392.60	453.60	80.00	12.93	1.	12.91
28150810 0	Scallops with potatoes, vegetable (frozen me.)	al 15172	SCALLOP, MXD SP, RA	AW	242.80	108.90	93.60	47.92	2 .	47.92
28152010 0	Seafood platter with fish cake, fish fillet, callops, shrimp, potatoes (frozen meal)	s 15172N	(26317140) SCALLO	DP,MXD SP,RAW	240.00	12.69	100.00	6.03	12.00	6.83
27150510 0	Scallops with cheese sauce (mixture)	90240	Need awd for 1 Ca	recipe calls for 1 C.	241.50	120.00	100.00	49.69	9 21.00	62.90
27250110 0	Scallops and noodles with cheese sauce (mixtee)		SCALLOPS, STEAMED		1,215.40		90.00			
58304400 0	Linguini with vegetables and seafood in white wine sauce (diet frozen meal)	e 90240	SCALLOPS, STEAMED		269.27	32.28	100.00	11.99	21.00	15.17
	SPECIES=:	Sea Bass (82	2)	HABITAT=Marine						
26141180 0	Sea bass, pickled (Mero en escabeche)	15091	Need gram wt.deso	er.for 1 slice=; recipe calls for	2,097.73	1,362.00	91.50	70.96	ó .	70.96
26141120 0	Sea bass, baked or broiled	15091		for 1 lb raw ylds; recipe calls	844.90			120.08		120.08
	4 Sea bass, baked or broiled W/ BUTTER, NFS	15091		for 1 lb raw ylds; recipe calls	845.08			120.00		120.06
	3 Sea bass, baked or broiled W/ CORN OIL	15091		for 1 lb raw ylds; recipe calls	843.95			120.22		120.22
26141120 201674	4 Sea bass, baked or broiled W/ VEGETABLE OIL, FS (INCLUDE OIL, NFS)	N 15091	Need grm wt.desc	for 1 lb raw ylds; recipe calls	843.95	780.20	76.90	120.22		120.22
26141120 203065	5 Sea bass, baked or broiled W/ BUTTER, STICK, NSALTED	U 15091	Need grm wt.desc	for 1 lb raw ylds; recipe calls	845.08	780.20	76.90	120.00	6.	120.06
26141120 203326	Sea bass, baked or broiled W/O FAT OR W/ NON- TICK SPRAY (INCLUDE PAM)	-S 15091	Need grm wt.desc	for 1 lb raw ylds; recipe calls	816.70	780.20	76.90	124.23	3.	124.23
26141110 0	Sea bass, cooked, NS as to cooking method	15091	Need grm wt.desci	f.for 1 lb.raw ylds; recipe call	844.90	780.20	76.90	120.08	3 .	120.08
26141140 0	Sea bass, floured or breaded, fried	15091		raw ylds;recipe calls for 2 lb			83.00			97.97
26141140 100856	Sea bass, floured or breaded, fried W/ VEGET. LE OIL, NFS (INCLUDE OIL, NFS)	AB 15091	Need gwd for 1 lk	raw ylds;recipe calls for 2 lb	959.45	780.20	83.00	97.9	7.	97.97

Food Mod Code code		ngredient Code	Ingredient Name		Weight	Fish Weight (grams)	8		due to	Uncooked
	SPECIES=S	ea Bass (8	2)	HABITAT=Marine				(c	ontinued)	
26141130 0	Sea bass, breaded or battered, baked	15091	SEA BASS, MXD SP, R	ΔW	1,128.75	907 20	80 00	100.4	7	100.47
	5 Sea bass, floured or breaded, fried W/ PEANUT OIL		SEA BASS, MXD SP, R		959.45				7 .	
26141140 10074	<pre>1 Sea bass, floured or breaded, fried W/ CANOLA OIL</pre>	15091	SEA BASS, MXD SP, R	AW	959.45	780.20	83.00	97.9	7 .	97.97
26141160 0	Sea bass, steamed or poached	15091	SEA BASS, MXD SP, R	AW	100.00	100.00	80.00	125.0		125.00
	SPECIES=S	eafood (83)	- HABITAT=Unknown						
58106900 0	Pizza with seafood, NS as to type of crust	15138	CRAB, ALASKA KING,	IMITN, FROM SURIMI	581.88		75.00	11.3	7.	11.37
58106910 0		15138	CRAB, ALASKA KING,	IMITN, FROM SURIMI IMITN, FROM SURIMI	581.88	49.61	75.00	11.3	7.	11.37
58106920 0	Pizza with seafood, thick crust	15138	CRAB, ALASKA KING,	IMITN, FROM SURIMI	915.63	49.61	75.00	7.2	2 .	7.22
	SPECIES=S	had (84) -		- HABITAT=Estuarine						
27350040 0	Shad creole, with rice	15094	SHAD, AMERICAN, RAW		1,971.54	907.20	88.90	51.7	6.	51.76
	SPECIES=S	hark (85)		- HABITAT=Marine						
26143110 0	Shark, cooked, NS as to cooking method	15095	SHARK, MXD SP, RAW		971.90	907.20	80.00	116.6	в .	116.68
26143120 0	Shark, baked or broiled	15095	SHARK, MXD SP, RAW		971.90	907.20	80.00	116.6	в .	116.68
26143160 0	Shark, baked or broiled Shark, steamed or poached	15095	SHARK, MXD SP, RAW		100.00	100.00	79.00	126.5	3 .	126.58
	SPECIES=S	Shrimp (88)		- HABITAT=Estuarine						
27250450 0	Shrimp toast, fried	15149	.247 lb EP from .	5 lb AP (AH8-15 yield=.494)	334.01	112.04	105.00	31.9	5.	31.95
27363000 0	Gumbo with rice (New Orleans type with shellf sh, pork, and/or poultry, tomatoes, okra, ric)		Need gwd for 1 C;	recipe calls for .5 C.	3,864.33	64.00	77.10	2.1	5.	2.15
27464000 0	Gumbo, no rice (New Orleans type with shellfi h, pork, and/or poultry, tomatoes, okra)	s 15149	Need gwd for 1 C;	recipe calls for .5 C.	3,548.33	64.00	75.00	2.4		2.40
27464000 10041	4 Gumbo, no rice (New Orleans type with shellfi h, pork, and/or poultry, tomatoes, okra) W/ B TTER, NFS		RECIPE SHEET		3,550.01	64.00	75.00	2.4		2.40
26319110 0	Shrimp, cooked, NS as to cooking method	15149	SHRIMP, MXD SP, RAW		100.84	100.00	73.00	135.8	5.	135.85
26319120 0	Shrimp, baked or broiled	15149 15149	SHRIMP, MXD SP, RAW		941.40				6.	
26319120 10011	3 Shrimp, baked or broiled W/ CORN OIL	15149	SHRIMP, MXD SP, RAW		940.45				в .	120.58
	5 Shrimp, baked or broiled W/ PEANUT OIL		SHRIMP, MXD SP, RAW		940.20			120.6		120.61
	<pre>8 Shrimp, baked or broiled W/ VEGETABLE OIL, NF (INCLUDE OIL, NFS)</pre>		SHRIMP, MXD SP, RAW		940.45	907.20	80.00	120.5	3 .	120.58
26319120 20087	5 Shrimp, baked or broiled W/ BUTTER, NFS 8 Shrimp, baked or broiled W/ SESAME OIL	15149	SHRIMP, MXD SP, RAW		941.58	907.20	80.00	120.4		120.44
			SHRIMP, MXD SP, RAW		940.45	907.20	80.00	120.5	в .	120.58
26319120 20286	<pre>3 Shrimp, baked or broiled W/O FAT OR W/ NONSTI K SPRAY (INCLUDE PAM)</pre>	C 15149	SHRIMP, MXD SP, RAW		913.20	907.20	80.00	124.1		124.18
26319120 20327	2 Shrimp, baked or broiled W/ OLIVE OIL	15149	SHRIMP, MXD SP, RAW		940.20	907.20	80.00	120.6	1 .	120.61

	Mod code		dient de	Ingredient Name		Recipe Weight (grams)	Fish Weight (grams)	% Yield	C_GUI	% moist. Loss due to process.	% of Uncooked Fish in Recipe
		SPECIES=Shrim	(88) q		HABITAT=Estuarine				(cd	ontinued)	
26319130	0	Shrimp, steamed or boiled 15	149	SHRIMP, MXD SP, RAW		100.84	100 00	76 00	130.48	2	130.48
26319140		Shrimp, floured, breaded, or battered, fried 15		SHRIMP, MXD SP, RAW		902.90		88.00			85.63
		Shrimp, floured, breaded, or battered, fried W 15 / CANOLA OIL	149	SHRIMP, MXD SP, RAW		902.90		88.00			85.63
26319140	100708	Shrimp, floured, breaded, or battered, fried W 15 / CORN OIL	149	SHRIMP, MXD SP, RAW		902.90	680.40	88.00	85.63		85.63
26319140	201330	Shrimp, floured, breaded, or battered, fried W 15 / VEGETABLE OIL, NFS (INCLUDE OIL, NFS)	149	SHRIMP, MXD SP, RAW		902.90	680.40	88.00	85.63		85.63
26319140	203183	Shrimp, floured, breaded, or battered, fried W 15 / SOYBEAN OIL	149	SHRIMP, MXD SP, RAW		902.90	680.40	88.00	85.63		85.63
27150410	0	Shrimp teriyaki (shrimp with soy-based sauce) 15 (mixture)	149	SHRIMP, MXD SP, RAW		677.76	453.60	76.00	88.06		88.06
27151050	0	Shrimp in garlic sauce, Puerto Rican style (mi 15 xture) (Camarones al ajillo)	149	SHRIMP, MXD SP, RAW		531.90	348.00	78.70	83.13		83.13
27250410	0	Shrimp with crab stuffing 15	149	SHRIMP, MXD SP, RAW		1,808.90	680.40	89.00	42.26	5 .	42.26
27350020	0	Paella with seafood 15	149	SHRIMP, MXD SP, RAW		2,281.18	48.00	90.00	2.34		2.34
27350110	0	Bouillabaisse 15	149	SHRIMP, MXD SP, RAW		4,392.60	226.80	80.00	6.45	5 .	6.45
27360090	0	Paella, NFS 15	149	SHRIMP, MXD SP, RAW		2,219.78	56.00	90.00	2.80		2.80
27420200	0	Pork hash, Hawaiian style-ground pork, vegetab 15 les (excluding carrots, broccoli, and dark-gre en leafy (no potatoes)), soy-based sauce	149	SHRIMP, MXD SP, RAW		331.10	21.00	100.00	6.34		6.34
27450410	0	Shrimp and vegetables (including carrots, broc 15 coli, and/or dark-green leafy (no potatoes)), soy-based sauce (mixture)	149	SHRIMP, MXD SP, RAW		771.30	98.00	88.00	14.44	1 .	14.44
27450410	100694	Shrimp and vegetables (including carrots, broc 15 coli, and/or dark-green leafy (no potatoes)), soy-based sauce (mixture) W/ CANOLA OIL	149	SHRIMP, MXD SP, RAW		771.68	98.00	88.00	14.43		14.43
27450410	100865	Shrimp and vegetables (including carrots, broc 15 coli, and/or dark-green leafy (no potatoes)), soy-based sauce (mixture) W/ OLIVE OIL	149	SHRIMP, MXD SP, RAW		771.30	98.00	88.00	14.44		14.44
27450410	203621	Shrimp and vegetables (including carrots, broc 15 coli, and/or dark-green leafy (no potatoes)), soy-based sauce (mixture) W/O FAT	149	SHRIMP, MXD SP, RAW		730.80	98.00	88.00	15.24		15.24
27450420	0	Shrimp and vegetables (excluding carrots, broc 15 coli, and dark-green leafy (no potatoes)), soy -based sauce (mixture)	149	SHRIMP, MXD SP, RAW		741.30	98.00	88.00	15.02		15.02
27450600	0	Shellfish mixture and vegetables (including ca 15 rrots, broccoli, and/or dark-green leafy (no p otatoes)), soy-base sauce	149	SHRIMP, MXD SP, RAW		910.10	113.40	88.00	14.16		14.16
27450610	0	Shellfish mixture and vegetables (excluding ca 15 rrots, broccoli, and dark-green leafy (no pota toes)), soy-base sauce	149	SHRIMP, MXD SP, RAW		940.10	113.40	88.00	13.71		13.71
27450650	0	Shellfish mixture and vegetables (including ca 15 rrots, broccoli, and/or dark-green leafy (no p otatoes)), (mushroom) soup (mixture)	149	SHRIMP, MXD SP, RAW		853.13	113.40	88.00	15.10		15.10

	Mod code		edient ode	Ingredient Name		Recipe Weight (grams)	Fish Weight (grams)	% Yield		% moist. Loss due to process.	% of Uncooked Fish in Recipe
		SPECIES=Shrim	np (88)		HABITAT=Estuarine				(cc	ntinued)	
27450660	0	Shellfish mixture and vegetables (excluding ca 15 rrots, broccoli, and dark-green leafy (no pota toes)), (mushroom) soup (mixture)	5149	SHRIMP, MXD SP, RAW		891.68	113.40	100.00	12.72		12.72
28150910 28355450		Shrimp with potatoes, vegetable (frozen meal) 15 Seafood soup with potatoes and vegetables (inc 15 luding carrots, broccoli, and/or dark-green le afy) W/ SHRIMP		SHRIMP, MXD SP, RAW SHRIMP, MXD SP, RAW		242.30 2,953.00		93.70 85.00			42.72 36.14
58112510	0	Dumpling, steamed, filled with meat, poultry, 15 or seafood	5149	SHRIMP, MXD SP, RAW		818.84	151.05	120.00	15.37	•	15.37
58136130	0		149	SHRIMP, MXD SP, RAW		1,101.43	226.80	95.00	21.68		21.68
58155310	0	Paella, Valenciana style, with meat (Paella Va 15 lenciana)	5149	SHRIMP, MXD SP, RAW		2,708.13	72.00	61.90	4.30	•	4.30
58155320	0	Seafood paella, Puerto Rican style (Paella a 1 15 a marinera)	5149	SHRIMP, MXD SP, RAW		1,771.00	340.20	67.40	28.50	-	28.50
58156110 58148550		Fried rice, Puerto Rican style (arroz frito) 15 Pasta salad with meat (macaroni or noodles, ve 15 getables, meat, dressing) W/ TURKEY AND SHRIMP , AND W/ REDUCED CALORIE OR DIET, CHOLESTEROL FREE MAYONNAISE (INCLUDE KRAFT LIGHT)		SHRIMP,MXD SP,RAW (26319120) SHRIMP		1,221.80 954.45		86.70 100.00			21.41 14.14
58148550	101031	Pasta salad with meat (macaroni or noodles, ve 15 getables, meat, dressing) W/ ALL SHRIMP AND W/ LIGHT SOUR CREAM	5149N	(26319120) SHRIMP	,MXD SP,RAW	967.53	150.41	100.00	19.43	25.00	25.91
58148550	101089	Pasta salad with meat (macaroni or noodles, ve 15 getables, meat, dressing) W/ ALL SHRIMP AND W/ LOW CALORIE OR DIET MAYONNAISE-TYPE SALAD DRE SSING (INCLUDE MIRACLE WHIP LIGHT)	5149N	(26319120) SHRIMP	,MXD SP,RAW	959.53	150.41	100.00	19.59	25.00	26.13
			149N	(26319130) SHRIMP		3,697.15		100.00			
			5149N	(26319130) SHRIMP		3,697.15		100.00			
28152010		Seafood platter with fish cake, fish fillet, s 15 callops, shrimp, potatoes (frozen meal)		(26319140) SHRIMP		240.00		100.00			
32110150			151		flg3-recipe says 2-1/2 c=320 gm			64.00			
27150130			151	SHRIMP, MXD SP, CKD		929.58		80.00			
27250130 27250130		Shrimp and noodles with cheese sauce (mixture) 15 Shrimp and noodles with cheese sauce (mixture) 15 W/OLIVE OIL		SHRIMP, MXD SP, CKD SHRIMP, MXD SP, CKD		1,215.40 1,213.60		90.00			
27350030	0	Seafood stew with potatoes and vegetables (exc 15 luding carrots, broccoli, and dark-green leafy), tomato-base sauce	5151	SHRIMP, MXD SP, CKD	MOIST HEAT	1,389.75	113.40	80.00	10.20	25.00	13.60
27350310	0	Seafood stew with potatoes and vegetables (inc 15 luding carrots, broccoli, and/or dark-green le afy), tomato-base sauce		SHRIMP, MXD SP, CKD	,MOIST HEAT	1,370.35	113.40	80.00	10.34	25.00	13.79
28153050	0	Shrimp and noodles in tomato-based sauce, with 15 vegetable and fruit dessert (diet frozen meal)	5151	SHRIMP, MXD SP, CKD	,MOIST HEAT	100.00	12.70	100.00	12.70	25.00	16.93
58106900	0	Pizza with seafood, NS as to type of crust 15	5151	SHRIMP, MXD SP, CKD	,MOIST HEAT	581.88	49.61	75.00	11.37	25.00	15.16

Food Code	Mod code	Food Name	Ingredient Code	Ingredient Name	_	Recipe Weight (grams)	Fish Weight (grams)	% Yield	C_GUI	% moist. Loss due to process.	% of Uncooked Fish in Recipe
		SPECIES=S	Shrimp (88)		- HABITAT=Estuarine				(cd	ontinued)	
58106910	0	Pizza with seafood, thin crust	15151	SHRIMP, MXD SP, CK	D.MOIST HEAT	581.88	49.61	75.00	11.3	25.00	15.16
58106920		Pizza with seafood, thick crust	15151	SHRIMP, MXD SP, CK		915.63		75.00			
58409000		Noodle soup, with fish ball, shrimp, and dark green leafy vegetable		SHRIMP, MXD SP, CK		847.77		100.00			
14620120	0	Shrimp dip, cream cheese base	15152	SHRIMP, MXD SP, CN	D	434.58	113.40	100.00	26.09	25.00	34.79
26319170	0	Shrimp, dried	15152	SHRIMP, MXD SP, CN	D	100.00	100.00	39.50	253.16	25.00	337.55
26319180	0	Shrimp, canned	15152	SHRIMP, MXD SP, CN	D	100.00	100.00	100.00	100.00	25.00	133.33
27150100	0	Shrimp, curried	15152	SHRIMP, MXD SP, CN	D	936.94	340.20	90.00	40.34	25.00	53.79
27150110	0	Shrimp cocktail (shrimp with cocktail sauce)	15152	SHRIMP, MXD SP, CN	D	690.95	340.20	100.00	49.24	25.00	65.65
27150160	0	Shrimp with lobster sauce (mixture)	15152	SHRIMP, MXD SP, CN	D	960.93	453.60	80.00	59.03	25.00	78.67
27150170	0	Sweet and sour shrimp	15152	SHRIMP, MXD SP, CN	D	174.23	38.40	95.00	23.20	25.00	30.93
27150230	0	Shrimp scampi	15152	SHRIMP, MXD SP, CN	D	156.38	128.00	100.00	81.85	25.00	109.14
27150230	101055	Shrimp scampi W/ OLIVE OIL	15152	SHRIMP, MXD SP, CN	D	155.00	128.00	100.00	82.58	25.00	110.11
27250400	0	Shrimp cake or patty	15152	SHRIMP, MXD SP, CN	D	954.85	453.60	88.00	53.98	25.00	71.98
27250400	100693	Shrimp cake or patty W/ CANOLA OIL	15152	SHRIMP, MXD SP, CN	D	954.85	453.60	88.00	53.98	25.00	71.98
27250550	0	Seafood souffle	15152	SHRIMP, MXD SP, CN	D	599.32		94.00		25.00	10.09
27250950	0	Shellfish mixture and noodles, tomato-based suce (mixture)	sa 15152	SHRIMP, MXD SP, CN	D	742.00	56.70	100.00	7.64	25.00	10.19
27350050	0	Shrimp chow mein or chop suey with noodles	15152	SHRIMP, MXD SP, CN	D	502.97	96.00	89.00	21.45	25.00	28.59
27350060	0	Shrimp creole, with rice	15152	SHRIMP, MXD SP, CN	D	1,842.44	680.40	85.90	42.99	25.00	57.32
27351060	0	Shrimp and pasta garden salad (shrimp, pasta alad, tomato and/or carrots, other vegetables, no dressing		SHRIMP, MXD SP, CN	D	261.00	42.00	100.00	16.09	25.00	21.46
27360080	0	Chow mein or chop suey, NS as to type of meat with noodles	, 15152	SHRIMP, MXD SP, CN	D	968.88	55.00	90.00	6.33	25.00	8.41
27450040	0	Shrimp chow mein or chop suey, no noodles	15152	SHRIMP, MXD SP, CN	D	449.37	96.00	87.90	24.30	25.00	32.41
27450070	0	Shrimp salad	15152	SHRIMP, MXD SP, CN	D	548.53	340.20	100.00	62.02	25.00	82.69
27450070	100623	Shrimp salad W/ FAT FREE MAYONNAISE-TYPE SALF DRESSING (INCLUDE KRAFT FREE NONFAT MAYONNAIS E DRESSING; KRAFT MIRACLE WHIP FREE NONFAT DR SSING)	S	SHRIMP, MXD SP, CN	D	557.53	340.20	100.00	61.02	25.00	81.36
27450080	0	Seafood salad	15152	SHRIMP, MXD SP, CN	D	529.77	100.00	100.00	18.88	25.00	25.17
27450080	101095	Seafood salad W/ REAL MAYONNAISE	15152	SHRIMP, MXD SP, CN	D	530.77	100.00	100.00	18.84	25.00	25.12
27450110		Shrimp garden salad (shrimp, eggs, tomato and or carrots, other vegetables), no dressing	1/ 15152	SHRIMP, MXD SP, CN		185.80	63.30	100.00	34.0	25.00	45.43
27450120	0	Shrimp garden salad (shrimp, eggs, vegetables excluding tomato and carrots), no dressing	15152	SHRIMP, MXD SP, CN	D	147.90	63.30	100.00	42.80	25.00	57.07
27450150	0	Fish, tofu, and vegetables, tempura, Hawaiiar style (mixture)	n 15152	SHRIMP, MXD SP, CN	D	542.92	32.00	80.00	7.3	25.00	9.82
27450180	0	Seafood garden salad with seafood, vegetables excluding tomato and carrots, no dressing	15152	SHRIMP, MXD SP, CN	D	100.00	15.00	100.00	15.00	25.00	20.00
27450190	0	Seafood garden salad with seafood, tomato and or carrots, other vegetables, no dressing	1/ 15152	SHRIMP, MXD SP, CN	D	100.00	15.00	100.00	15.00	25.00	20.00
27450200	0	Seafood garden salad with seafood, eggs, vege ables excluding tomato and carrots, no dressi		SHRIMP, MXD SP, CN	D	100.00	15.00	100.00	15.00	25.00	20.00

o and/or carrots, other vegetables, no dressin grands of the state of	ht %	Recipe Fish Weight Weight (grams) (grams	% Yield C_GUI	% moist. Loss due to process.	Uncooked Fish
Seafood garden salad with seafood, eggs, tomat 15152 SHRIMP, MXD SP, CND Shrimp creole, no rice 15152 SHRIMP, MXD SP, CND 1,317.44 680.4				(continued)	
27450450 0 Shrimp croele, no rice	5.00 100.0	110.00 15.	100.00 13.	.64 25.00	18.18
Shrimp chow mein with egg rolls, pepper orient 15152 SHRIMP,MXD SP,CND 367.40 20.1	0.40 85.9	1 217 44 600	85.90 60.	.12 25.00	80.16
Shrimp creole with rice, peppers (diet frozen 15152 SHRIMP, MXD SP, CND 283.01 22.6	0.10 100.0			.47 25.00	
Seafood newburg with rice, vegetable (frozen m 15152 SHRIMP, MXD SP, CND 296.68 23.7	2.64 100.0	283.01 22.	100.00 8.	.00 25.00	10.67
28152050 0 Shrimp with rice, vegetable (frozen meal) 15152 SHRIMP, MXD SP, CND 311.48 29.6 28153010 0 Shrimp and clams in tomato-based sauce, with n 15152 SHRIMP, MXD SP, CND 320.91 28.6 28.6 28.6 28.6 28.6 28.6 28.6 28.6	3.76 100.0	296.68 23.	100.00 8.	.01 25.00	10.68
28153010 0 Shrimp and clams in tomato-based sauce, with n 15152 SHRIMP, MXD SP, CND 320.91 28.6 codles (frozen meal) 28154010 0 Shrimp and vegetables in sauce with noodles (d 15152 SHRIMP, MXD SP, CND 314.16 43.6 iet frozen meal) 28355420 0 Shrimp soup, cream of, prepared with milk 15152 SHRIMP, MXD SP, CND 1,423.23 340.2 28355440 Shrimp gumbo 15152 SHRIMP, MXD SP, CND 2,106.20 226.6 32105230 Shrimp egg foo yung 15152 SHRIMP, MXD SP, CND 507.20 64.0 32105230 Shrimp egg foo yung W/O FAT 15152 SHRIMP, MXD SP, CND 466.70 64.0 32105230 Shrimp egg foo yung W/O FAT 15152 SHRIMP, MXD SP, CND 466.70 64.0 3406200 Shrimp chips (tapicca base) 15152 SHRIMP, MXD SP, CND 100.00 25.0 5810090	9.64 100.0	311 //9 20	100 00 0	.52 25.00	12.69
28154010 0 Shrimp and vegetables in sauce with noodles (d 15152 SHRIMP,MXD SP,CND 314.16 43.66 iet frozen meal) 28355420 0 Shrimp soup, cream of, prepared with milk 15152 SHRIMP,MXD SP,CND 1,423.23 340.2 28355440 0 Shrimp gumbo 15152 SHRIMP,MXD SP,CND 2,106.20 226.8 32105230 0 Shrimp egg foo yung 15152 SHRIMP,MXD SP,CND 507.20 64.0 32105230 201815 Shrimp egg foo yung W/O FAT 15152 SHRIMP,MXD SP,CND 507.20 64.0 32105230 201815 Shrimp egg foo yung W/O FAT 15152 SHRIMP,MXD SP,CND 466.70 64.0 32105230 201815 Shrimp egg foo yung W/O FAT 15152 SHRIMP,MXD SP,CND 100.00 25.0 32105230 201815 Shrimp egg foo yung W/O FAT 15152 SHRIMP,MXD SP,CND 100.00 25.0 32105230 201815 Shrimp egg foo yung W/O FAT 15152 SHRIMP,MXD SP,CND 100.00 25.0 32105230 201815 Shrimp egg foo yung W/O FAT 15152 SHRIMP,MXD SP,CND 100.00 25.0 32105230 201815 Shrimp egg foo yung W/O FAT 15152 SHRIMP,MXD SP,CND 100.00 25.0 32105230 201815 Shrimp egg foo yung W/O FAT 15152 SHRIMP,MXD SP,CND 1,367.14 384.0 3810100 0 Enchilada with seafood, tomato-based sauce 15152 SHRIMP,MXD SP,CND 1,367.14 384.0 38110100 0 Egg roll, with shrimp 15152 SHRIMP,MXD SP,CND 1,42.04 64.0 38110110 0 Dim sum, meat filled (egg roll-type) 15152 SHRIMP,MXD SP,CND 1,489.47 226.8 38134310 0 Stuffed shells, with fish and/or shellfish, wi 15152 SHRIMP,MXD SP,CND 1,547.61 128.0 38148150 100831 Macaroni salad with shrimp 15152 SHRIMP,MXD SP,CND 746.38 96.0 38148150 100831 Macaroni salad with shrimp 15152 SHRIMP,MXD SP,CND 740.75 96.0 38148150 100831 Macaroni salad with shrimp 15152 SHRIMP,MXD SP,CND 1,028.48 64.0 38148150 100831 Macaroni salad with shrimp 15152 SHRIMP,MXD SP,CND 1,028.48 64.0 38148150 100831 Macaroni salad with shrimp 15152 SHRIMP,MXD SP,CND 1,028.48 64.0 38148150 100831 Macaroni salad with shrimp 15152 SHRIMP,MXD SP,CND 1,028.48 64.0 38148150 100831 Macaroni salad with shrimp 15152 SHRIMP,MXD SP,CND 1,028.48 64.0 38148150 100831 Macaroni salad with shrimp 15152 SHRIMP,MXD SP,CND 1,028.48 64.0 38148150 100831 Macaroni salad with shrimp 15152 SHRIMP,MXD SP,CND 1,028.48 64.	8.82 90.0			.98 25.00	
2835540 0 Shrimp soup, cream of, prepared with milk 15152 SHRIMP, MXD SP, CND 1,423.23 340.2 28355440 0 Shrimp gumbo 15152 SHRIMP, MXD SP, CND 2,106.20 226.8 32105230 0 Shrimp egg foo yung 15152 SHRIMP, MXD SP, CND 507.20 64.0 32105230 201815 Shrimp egg foo yung W/O FAT 15152 SHRIMP, MXD SP, CND 466.70 64.0 32105230 201815 Shrimp egg foo yung W/O FAT 15152 SHRIMP, MXD SP, CND 100.00 25.0 58100900 0 Enchilada with seafood, tomato-based sauce 15152 SHRIMP, MXD SP, CND 1,367.14 384.0 5810120 0 Egg roll, with shrimp 15152 SHRIMP, MXD SP, CND 1,420.04 64.0 5811210 0 Egg roll, with shrimp 15152 SHRIMP, MXD SP, CND 1,420.04 64.0 5811210 0 Dim sum, meat filled (egg roll-type) 15152 SHRIMP, MXD SP, CND 1,480.47 226.8 58134310 0 Stuffed shells, with fish and/or shellfish, wi 15152 SHRIMP, MXD SP, CND 1,547.61 128.0 58148150 100831 Macaroni salad with shrimp 15152 SHRIMP, MXD SP, CND 760.0 1,547.61 128.0 58148150 100831 Macaroni salad with shrimp 15152 SHRIMP, MXD SP, CND 740.75 96.0 58148150 0 Macaroni salad with shrimp 15152 SHRIMP, MXD SP, CND 740.75 96.0 58148150 0 Macaroni salad with shrimp 15152 SHRIMP, MXD SP, CND 740.75 96.0 58148150 0 Macaroni salad with shrimp 15152 SHRIMP, MXD SP, CND 740.75 96.0 58148150 0 Macaroni salad with shrimp 15152 SHRIMP, MXD SP, CND 740.75 96.0 58148150 0 Macaroni salad with shrimp 15152 SHRIMP, MXD SP, CND 740.75 96.0 58148150 0 Macaroni salad with shrimp 15152 SHRIMP, MXD SP, CND 740.75 96.0 58148150 0 Macaroni salad with shrimp 15152 SHRIMP, MXD SP, CND 740.75 96.0 58148150 0 Macaroni salad with shrimp 15152 SHRIMP, MXD SP, CND 740.75 96.0 58148160 0 Macaroni salad with shrimp 15152 SHRIMP, MXD SP, CND 740.75 96.0 58148160 0 Macaroni salad with shrimp 15152 SHRIMP, MXD SP, CND 740.75 96.0 58148160 0 Shrimp soup, cream of, NS as to prepared with 6256 SHRIMP, MXD SP, CND 740.75 96.0 58148160 0 Shrimp soup, cream of, NS as to prepared with 6256 SHRIMP, MXD SP, CND 740.75 96.0 591.50 301.0 591.0 591.0 591.0 591.0 591.0 591.0 591.0 591.0 591.0 591.0 591.0 591.0 591.0 591.0 591.0 591.0 5	3.68 100.0	314.16 43.	100.00 13.	.90 25.00	18.54
28355440 0 Shrimp gumbo 15152 SHRIMP,MXD SP,CND 2,106.20 226.6 32105230 0 Shrimp egg foo yung	0.20 90.0	1 423 23 340	90.00 26.	.56 25.00	35.41
32105230 0 Shrimp egg foo yung 15152 SHRIMP,MXD SP,CND 507.20 64.0 32105230 201815 Shrimp egg foo yung W/O FAT 15152 SHRIMP,MXD SP,CND 466.70 64.0 32105230 201815 Shrimp egg foo yung W/O FAT 15152 SHRIMP,MXD SP,CND 466.70 64.0 54406200 0 Shrimp chips (tapioca base) 15152 SHRIMP,MXD SP,CND 100.00 25.0 58100900 0 Enchilada with seafood, tomato-based sauce 15152 SHRIMP,MXD SP,CND 1,367.14 384.0 58101540 0 Taco or tostada with fish, lettuce, tomato, sa 15152 SHRIMP,MXD SP,CND 76.99 15.0 1sa 58110120 0 Egg roll, with shrimp 15152 SHRIMP,MXD SP,CND 1,442.04 64.0 58112110 0 Dim sum, meat filled (egg roll-type) 15152 SHRIMP,MXD SP,CND 1,489.47 226.8 58134310 0 Stuffed shells, with fish and/or shellfish, wi 15152 SHRIMP,MXD SP,CND 1,547.61 128.0 58148150 0 Macaroni salad with shrimp 15152 SHRIMP,MXD SP,CND 746.38 96.0 58148150 100831 Macaroni salad with shrimp 15152 SHRIMP,MXD SP,CND 740.75 96.0 58148150 0 Rice, fried, with shrimp 15152 SHRIMP,MXD SP,CND 1,028.48 64.0 58407050 0 Instant soup, noodle with egg, shrimp or chick 15152 SHRIMP,MXD SP,CND 99.00 1.0 58407050 0 Watercress broth with shrimp 15152 SHRIMP,MXD SP,CND 99.00 1.0 58355410 0 Shrimp soup, cream of, NS as to prepared with 6256P SOUP,CRM OF SHRIMP,PREP W/MILK,COMM 597.50 301.0	6.80 90.0				
32105230 201815 Shrimp egg foo yung W/O FAT 15152 SHRIMP,MXD SP,CND 466.70 64.05406200 Shrimp chips (tapioca base) 15152 SHRIMP,MXD SP,CND 100.00 25.058100900 Enchilada with seafood, tomato-based sauce 15152 SHRIMP,MXD SP,CND 1,367.14 384.05 SHRIMP,MXD SP,CND 76.99 15.058101540 Taco or tostada with fish, lettuce, tomato, sa 15152 SHRIMP,MXD SP,CND 76.99 15.05 SHRIMP,MXD SP,CND 76.99 15.05 SHRIMP,MXD SP,CND 1,442.04 64.05 SHRIMP,MXD SP,CND 1,449.47 226.68 SHRIMP,MXD SP,CND 1,489.47 226.68 SHRIMP,MXD SP,CND 1,489.47 226.68 SHRIMP,MXD SP,CND 1,547.61 128.05 SHRIMP,MXD SP,CND 1,547.61 128.05 SHRIMP,MXD SP,CND 1,547.61 128.05 SHRIMP,MXD SP,CND 1,547.61 128.05 SHRIMP,MXD SP,CND 1,547.61 128.05 SHRIMP,MXD SP,CND 1,547.61 128.05 SHRIMP,MXD SP,CND 1,547.61 128.05 SHRIMP,MXD SP,CND 1,547.61 128.05 SHRIMP,MXD SP,CND 1,547.61 128.05 SHRIMP,MXD SP,CND 1,547.61 128.05 SHRIMP,MXD SP,CND 1,547.61 128.05 SHRIMP,MXD SP,CND 1,547.61 128.05 SHRIMP,MXD SP,CND 1,547.61 128.05 SHRIMP,MXD SP,CND 1,547.61 128.05 SHRIMP,MXD SP,CND 1,547.61 128.05 SHRIMP,MXD SP,CND 1,547.61 1,547.61 128.05 SHRIMP,MXD SP,CND 1,547.61 1,547.61 128.05 SHRIMP,MXD SP,CND 1,547.61 1,547.61 128.05 SHRIMP,MXD SP,CND 1,547.61 1,547.61 128.05 SHRIMP,MXD SP,CND 1,547.61 1,547.61 128.05 SHRIMP,MXD SP,CND 1,547.61 1,	4.00 88.0				
54406200 0 Shrimp chips (tapioca base) 15152 SHRIMP,MXD SP,CND 100.00 25.00 58100900 0 Enchilada with seafood, tomato-based sauce 15152 SHRIMP,MXD SP,CND 1,367.14 384.00 58101540 0 Taco or tostada with fish, lettuce, tomato, sa 15152 SHRIMP,MXD SP,CND 76.99 15.00 58110120 0 Egg roll, with shrimp 15152 SHRIMP,MXD SP,CND 1,442.04 64.00 58134310 0 Dim sum, meat filled (egg roll-type) 15152 SHRIMP,MXD SP,CND 1,489.47 226.80 58148150 0 Stuffed shells, with fish and/or shellfish, wi 15152 SHRIMP,MXD SP,CND 746.38 96.00 58148150 100831 Macaroni salad with shrimp 15152 SHRIMP,MXD SP,CND 746.38 96.00 58150510 0 Rice, fried, with shrimp 15152 SHRIMP,MXD SP,CND 740.75 96.00 58407050 0 Instant soup, noodle with egg, shrimp or chick 15152 SHRIMP,MXD SP,CND 1,028.48 64.00 72306000 0 Watercress broth with shrimp 15152 SHRIMP,MXD SP,CND 1,536.05 128.00 28355410 0	4.00 88.0				
58100900 0 Enchilada with seafood, tomato-based sauce 15152 SHRIMP, MXD SP, CND 1,367.14 384.0 58101540 0 Taco or tostada with fish, lettuce, tomato, sa 15152 SHRIMP, MXD SP, CND 76.99 15.0 5810120 0 Egg roll, with shrimp 15152 SHRIMP, MXD SP, CND 1,442.04 64.0 5812110 0 Dim sum, meat filled (egg roll-type) 15152 SHRIMP, MXD SP, CND 1,489.47 226.6 58134310 0 Stuffed shells, with fish and/or shellfish, wi 15152 SHRIMP, MXD SP, CND 1,547.61 128.0 58148150 100831 Macaroni salad with shrimp 15152 SHRIMP, MXD SP, CND 746.38 96.0 581407050 0 Rice, fried, with shrimp 15152 SHRIMP, MXD SP, CND 740.75 96.0 58407050 0 Instant soup, noodle with egg, shrimp or chick 15152 SHRIMP, MXD SP, CND 99.00 1.0 72306000 0 Watercress broth with shrimp 15152 SHRIMP, MXD SP, CND 1,536.05 128.0 28355410 0 Shrimp soup, cream of, NS as to prepared with 6256P SOUP, CRM OF SHRIMP, PREP W/MILK, COMM 597.50 301.0	5.00 78.0				
58101540 0 Taco or tostada with fish, lettuce, tomato, sa 15152 SHRIMP, MXD SP, CND 76.99 15.00 lsa 76.99 15.00 lsa 76.99 15.00 lsa 76.99 15.00 lsa 76.99 15.00 lsa 76.99 15.00 lsa 76.99 15.00 lsa 76.99 15.00 lsa 76.99 15.00 lsa 76.99 15.00 lsa 76.99 15.00 lsa 76.99 15.00 lsa 76.99 15.00 lsa 76.99 15.00 lsa 76.99 15.00 lsa 76.99 15.00 lsa 76.90	4.00 90.0				
58112110 0 Dim sum, meat filled (egg roll-type) 15152 SHRIMP, MXD SP, CND 1,489.47 226.65 S134310 0 Stuffed shells, with fish and/or shellfish, wi 15152 SHRIMP, MXD SP, CND 1,547.61 128.05 th tomato sauce 58148150 0 Macaroni salad with shrimp 15152 SHRIMP, MXD SP, CND 746.38 96.05 S148150 100831 Macaroni salad with shrimp W/ REAL MAYONNAISE 15152 SHRIMP, MXD SP, CND 740.75 96.05 S150510 0 Rice, fried, with shrimp 15152 SHRIMP, MXD SP, CND 1,028.48 64.05 S407050 0 Instant soup, noodle with egg, shrimp or chick 15152 SHRIMP, MXD SP, CND 99.00 1.05 en 72306000 0 Watercress broth with shrimp 15152 SHRIMP, MXD SP, CND 99.00 1.05 SHRIMP, MXD SP, CND 1,536.05 128.05 SMRIMP, MXD SP, CND 1,546.05 SMRIMP, MXD SP, CND 1,546.05 SMRIMP, MXD SP, CND 1,546.05 SMRIMP, MXD SP, CND 1,546.05 SMRIMP, MXD SP, CND 1,546.05 SMRIMP, MXD SP, CND 1,546.05 SMRIMP, MXD SP, CND 1,546.05 SMRIMP, MXD SP, CND 1,546.05 SMRIMP, MXD SP, CND 1,546.05 SMRIMP, MXD SP, CND 1,546.05 SMRIMP	5.00 100.0			.48 25.00	25.98
58134310 0 Stuffed shells, with fish and/or shellfish, wi 15152 SHRIMP, MXD SP, CND 1,547.61 128.00 58148150 0 Macaroni salad with shrimp 15152 SHRIMP, MXD SP, CND 746.38 96.00 58148150 100831 Macaroni salad with shrimp W/ REAL MAYONNAISE 15152 SHRIMP, MXD SP, CND 740.75 96.00 581407050 0 Rice, fried, with shrimp 15152 SHRIMP, MXD SP, CND 1,028.48 64.00 58407050 0 Instant soup, noodle with egg, shrimp or chick 15152 SHRIMP, MXD SP, CND 99.00 1.00 72306000 0 Watercress broth with shrimp 15152 SHRIMP, MXD SP, CND 1,536.05 128.00 28355410 0 Shrimp soup, cream of, NS as to prepared with 6256P SOUP, CRM OF SHRIMP, PREP W/MILK, COMM 597.50 301.00	4.00 76.0	1,142.04 64.	76.00 7	.37 25.00	9.83
th tomato sauce 58148150 0 Macaroni salad with shrimp 15152 SHRIMP,MXD SP,CND 746.38 96.0 58148150 100831 Macaroni salad with shrimp W/ REAL MAYONNAISE 15152 SHRIMP,MXD SP,CND 740.75 96.0 58150510 0 Rice, fried, with shrimp 15152 SHRIMP,MXD SP,CND 1,028.48 64.0 58407050 0 Instant soup, noodle with egg, shrimp or chick 15152 SHRIMP,MXD SP,CND 99.00 1.0 en 72306000 0 Watercress broth with shrimp 15152 SHRIMP,MXD SP,CND 1,536.05 128.0 28355410 0 Shrimp soup, cream of, NS as to prepared with 6256P SOUP,CRM OF SHRIMP,PREP W/MILK,COMM 597.50 301.0 milk or water	6.80 130.0	1,489.47 226.	130.00 11.	.71 25.00	15.62
58148150 100831 Macaroni salad with shrimp W/ REAL MAYONNAISE 15152 SHRIMP, MXD SP, CND 740.75 96.0 58150510 0 Rice, fried, with shrimp 15152 SHRIMP, MXD SP, CND 1,028.48 64.0 58407050 0 Instant soup, noodle with egg, shrimp or chick 15152 SHRIMP, MXD SP, CND 99.00 1.0 en 72306000 0 Watercress broth with shrimp 15152 SHRIMP, MXD SP, CND 1,536.05 128.0 58355410 0 Shrimp soup, cream of, NS as to prepared with 6256P SOUP, CRM OF SHRIMP, PREP W/MILK, COMM 597.50 301.0 milk or water	8.00 100.0	1,547.61 128.	100.00 8.	.27 25.00	11.03
58150510 0 Rice, fried, with shrimp 15152 SHRIMP, MXD SP, CND 1,028.48 64.0 58407050 0 Instant soup, noodle with egg, shrimp or chick 15152 SHRIMP, MXD SP, CND 99.00 1.0 en 72306000 0 Watercress broth with shrimp 15152 SHRIMP, MXD SP, CND 1,536.05 128.0 Shrimp soup, cream of, NS as to prepared with 6256P SOUP, CRM OF SHRIMP, PREP W/MILK, COMM 597.50 301.0 milk or water	6.00 100.0	746.38 96.	100.00 12.	.86 25.00	17.15
58407050 0 Instant soup, noodle with egg, shrimp or chick 15152 SHRIMP, MXD SP, CND 99.00 1.00 en 72306000 0 Watercress broth with shrimp 15152 SHRIMP, MXD SP, CND 1,536.05 128.00 Shrimp soup, cream of, NS as to prepared with 6256P SOUP, CRM OF SHRIMP, PREP W/MILK, COMM 597.50 301.00 milk or water	6.00 100.0	740.75 96.	100.00 12.	.96 25.00	17.28
en 72306000 0 Watercress broth with shrimp 15152 SHRIMP, MXD SP, CND 1,536.05 128.0 28355410 0 Shrimp soup, cream of, NS as to prepared with 6256P SOUP, CRM OF SHRIMP, PREP W/MILK, COMM 597.50 301.0 milk or water	4.00 90.0	1,028.48 64.	90.00 6.	.91 25.00	9.22
28355410 0 Shrimp soup, cream of, NS as to prepared with 6256P SOUP, CRM OF SHRIMP, PREP W/MILK, COMM 597.50 301.0 milk or water	1.00 85.0	99.00 1.	85.00 1.	.19 25.00	1.58
milk or water	8.00 100.C	1,536.05 128.	100.00 8	.33 25.00	11.11
	1.00 100.0	597.50 301.	100.00 50.	.38	3.78
milk or water	6.50 100.0	597.50 296.	100.00 49.	62 .	3.72
	0.00 100.0	100.00 100.	100.00 100.	00 .	7.50
		ne			
26145120 0 Smelt, baked or broiled 15099 Need grm wt.desc.for 1 lb.raw vlds; recipe calls 672.50 607.8	7.80 70 -	672.50 607	70.70 127.	. 83	127.83
	7.80 79.2				97.51
			79.20 97.		97.51

Food Code			Ingredient Code	Ingredient Name		Recipe Weight (grams)		% Yield		% moist. Loss due to process.	% of Uncooked Fish in Recipe
			Smelts (91)	1	HABITAT=50% Estuarine, 50% Marin	e			(c	ontinued)	
26145110	0	Smelt, cooked, NS as to cooking method	15099	Need grm wt.descr.	for 1 lb raw ylds;recipe calls	787.05	607.80	79.20	97.5	1 .	97.51
		SPECIES=S	Smelts, Rai	nbow (115)	HABITAT=50% Freshwater, 50% Est	uarine					
26145150 26145160		Smelt, battered, fried Smelt, steamed or poached	15099 15099	SMELT, RAINBOW, RAW SMELT, RAINBOW, RAW		100.00 100.00		83.30 79.00			80.43 126.58
		SPECIES=S	Snails (92)		HABITAT=50% Freshwater, 50% Mar	ine					
26321160 26321110		Snails, steamed or poached Snails, cooked, NS as to cooking method	15177 90560	WHELK, UNSPEC, RAW SNAIL, RAW		100.84 467.79					198.33 121.21
		SPECIES=5	Snapper (93)	HABITAT=Marine						
27151030 27350110 27450710	0	Marinated fish (Ceviche) Bouillabaisse Fish and vegetables (excluding carrots, brock		SNAPPER, MXD SP, RAW SNAPPER, MXD SP, RAW SNAPPER, MXD SP, RAW		636.50 4,392.60 1,619.65	453.60	97.80 80.00 90.00	12.9	1.	54.46 12.91 62.24
58155320	0	li, and dark- green leafy (no potatoes)), tor to-based sauce (mixture) W/ SNAPPER Seafood paella, Puerto Rican style (Paella a a marinera)		SNAPPER, MXD SP, RAW		1,771.00	226.80	67.40	19.0	0 .	19.00
		SPECIES=	Sole (94) -		HABITAT=Marine						
28150240	0	Sole with vegetable (diet frozen meal)	15028	FLATFISH, RAW		215.20	113.40	80.00	65.8	7.	65.87
		SPECIES=	Squid (97)		HABITAT=Marine						
	0 201481 202157	Squid, raw Squid, baked, broiled Squid, baked, broiled W/ OLIVE OIL Squid, baked, broiled W/ VEGETABLE OIL, NFS NCLUDE OIL, NFS) Squid, breaded, fried		SQUID, MXD SP, RAW SQUID, MXD SP, RAW SQUID, MXD SP, RAW SQUID, MXD SP, RAW SQUID, MXD SP, RAW		100.00 706.05 705.15 705.34	680.40 680.40 680.40	100.00 80.00 80.00 80.00	120.4 120.6 120.5	6 . 1 . 8 .	
	101162 0 0 0 0		15175 15175 15175 15175 15175	SQUID, MXD SP, RAW SQUID, MXD SP, RAW		1,086.45 100.84 100.30 1,183.20 100.60 814.58	907.20 100.00 100.00 907.20 100.00	85.00 86.50 26.30 80.00 86.50 69.10	98.2 114.6 379.0 95.8 114.9	4 . 4 . 9 . 4 .	98.24 114.64 379.09 95.84 114.92 40.29

	Mod code	I Food Name	ngredient Code	Ingredient Name	Recipe Weight (grams)	Fish Weight (grams)	% Yield	C_GUI	% moist. Loss due to process.	% of Uncooked Fish in Recipe
		SPECIES=S	turgeon (9	3) HABITAT=50% Freshwater, 50% Est	uarine					
26211100 0	0	Roe, sturgeon	15012	CAVIAR, BLACK/RED, GRANULAR	100.00	100.00	100.00	100.0		100.00
26147110 0		Sturgeon, cooked, NS as to cooking method	15104	STURGEON, MXD SP, RAW	100.84			123.9		123.96
26147130 0		Sturgeon, steamed	15104	STURGEON, MXD SP, RAW	100.84			123.9		
26147140 0		Sturgeon, floured or breaded, fried	15104		1,086.45		88.00			94.89
26147120 0		Sturgeon, baked or broiled	15105	STURGEON, MXD SP, CKD, DRY HEAT	100.00			100.00		133.33
26147190 0	0	Sturgeon, smoked	15106	STURGEON, MXD SP, SMOKED	100.00	100.00	100.00	100.0	15.50	118.34
		SPECIES=S	wordfish (00) HABITAT=Marine						
26149110 0	0	Swordfish, cooked, NS as to cooking method	15110	Need grm wt.desc.for 1 lb raw ylds; recipe calls	844.90	780.20	76.90	120.0	3 .	120.08
26149120 0		Swordfish, baked or broiled	15110	Need grm wt.desc.for 1 lb.raw ylds; recipe calls	844.90			120.0		120.08
26149120 2	200638	Swordfish, baked or broiled W/ OLIVE OIL	15110	Need grm wt.desc.for 1 lb.raw ylds; recipe calls	843.70			120.2		120.25
26149120 2	201748	Swordfish, baked or broiled W/ BUTTER, NFS	15110	Need grm wt.desc.for 1 lb.raw ylds; recipe calls	845.08	780.20	76.90	120.0	ŝ .	120.06
		Swordfish, baked or broiled W/ CANOLA OIL	15110	Need grm wt.desc.for 1 lb.raw ylds; recipe calls	843.95	780.20	76.90	120.2	2 .	120.22
		Swordfish, baked or broiled W/ VEGETABLE OIL INCLUDE OIL, NFS)	(15110	Need grm wt.desc.for 1 lb.raw ylds; recipe calls	843.95			120.2		120.22
26149140 0	0	Swordfish, floured or breaded, fried	15110	SWORDFISH, RAW	1,086.45	907.20	88.00	94.8		94.89
26149160 0	0	Swordfish, steamed or poached	15110	SWORDFISH, RAW	100.00	100.00	79.00	126.5	3 .	126.58
		SPECIES=T	rout (103)	HABITAT=Freshwater						
26151110 0	0	Trout, cooked, NS as to cooking method	15240	Need grm wt.desc.for 1 lb.raw ylds; recipe calls	844.90	780.20	76.90	120.0	3 .	120.08
26151120 0	0	Trout, baked or broiled	15240	TROUT, RAINBOW, FARMED, RAW	971.90	907.20	80.00	116.6	3 .	116.68
26151120 1	100792	Trout, baked or broiled W/ BUTTER, NFS	15240	TROUT, RAINBOW, FARMED, RAW	972.08	907.20	80.00	116.6	ĵ.	116.66
26151120 2	200348	Trout, baked or broiled W/ OLIVE OIL	15240	TROUT, RAINBOW, FARMED, RAW	970.70	907.20	80.00	116.82	2 .	116.82
26151120 2	201266	Trout, baked or broiled W/ CANOLA, SOYBEAN AN SUNFLOWER OIL	D 15240	TROUT, RAINBOW, FARMED, RAW	970.95	907.20	80.00	116.7		116.79
26151120 2	202336	Trout, baked or broiled W/ CORN OIL (INCLUDE AZOLA CORN OIL; MAZOLA OIL, NFS; WESSON CORN		TROUT, RAINBOW, FARMED, RAW	970.95	907.20	80.00	116.7		116.79
26151120 2	202036	IL) Trout, baked or broiled W/O FAT	15240	TROUT, RAINBOW, FARMED, RAW	943.70	907 20	90 00	120.1	7	120.17
26151120 2		Trout, steamed or poached	15240	TROUT, RAINBOW, FARMED, RAW TROUT, RAINBOW, FARMED, RAW	100.00			126.5		
20131100 0	O	front, steamed of poached	13240	IROUI, RAINDOW, PARMED, RAW	100.00	100.00	79.00	120.5	•	120.30
		SPECIES=T	rout, mixe	d sp. (114) HABITAT=50% Freshwater, 50% Est	uarine					
26151140 0		Trout, floured or breaded, fried	15114	Need grm wt.descr.for 1 lb raw ylds; recipe calls	959.45	780.20	83.00			97.97
26151140 1	100337	Trout, floured or breaded, fried W/ CORN OIL	15114	Need grm wt.descr.for 1 lb raw ylds; recipe calls	959.45	780.20	83.00	97.9	7.	97.97
26151140 1	101083	Trout, floured or breaded, fried W/ VEGETABLE OIL, NFS (INCLUDE OIL, NFS)	15114	Need grm wt.descr.for 1 lb raw ylds;recipe calls	959.45	780.20	83.00	97.9	7 .	97.97
26151130 0	0	Trout, breaded or battered, baked	15114	TROUT, MXD SP, RAW	1,086.45	907.20	80.00	104.3	3 .	104.38
26151150 0		Trout, battered, fried	15114	TROUT, MXD SP, RAW	133.00		85.00			88.46
26151150 2	202740	Trout, battered, fried W/ VEGETABLE OIL, NFS INCLUDE OIL, NFS)	(15114	TROUT, MXD SP, RAW	133.00	100.00	85.00	88.4	·	88.46
26151190 0	0	Trout, smoked	15114	TROUT, MXD SP, RAW	100.50	100.00	55.80	178.3	2 .	178.32

Food Code	Mod code	Food Name	Ingredient Code	Ingredient Name	_	Recipe Weight (grams)	Fish Weight (grams)	% Yield	C_GUI	% moist. Loss due to process.	% of Uncooked Fish in Recipe
		SPECIES=	Tuna (104)		HABITAT=Marine						
26153170	0	Tuna, fresh, dried	15117	TUNA, FRESH, BLUEF	IN, RAW	100.00	100.00	80.00	125.0	0.	125.00
26155180	0	Tuna, canned, oil pack	15119	TUNA, LT, CND, OIL,	DRND	100.00	100.00	100.00	100.0	0 25.00	133.33
27150120	0	Tuna with cream or white sauce (mixture)	15119	TUNA, LT, CND, OIL,		911.85	311.85	100.00	34.2	0 25.00	45.60
27250150	0	Tuna loaf	15119	TUNA, LT, CND, OIL,		974.25	438.00	80.00	56.2	0 25.00	74.93
27250160		Tuna cake or patty	15119	TUNA, LT, CND, OIL,		981.25		88.00			74.12
		Tuna cake or patty W/ MARGARINE-LIKE SPREAD, UB, SALTED (INCLUDE PARKAY SPREAD; SHEDD'S S EAD COUNTRY CROCK)	T 15119	TUNA, LT, CND, OIL,		981.25		88.00			
27250160	100905	Tuna cake or patty W/ OLIVE OIL	15119	TUNA, LT, CND, OIL,	DRND	981.25	480.00	88.00	55.5	9 25.00	74.12
27250610		Tuna noodle casserole with cream or white sa e	uc 15119	TUNA, LT, CND, OIL,		1,140.59	320.00	90.00	31.1	7 25.00	41.56
27250610	100389	Tuna noodle casserole with cream or white sa e W/ TUNA AND SARDINES	uc 15119	TUNA, LT, CND, OIL,	DRND	1,140.59	160.00	90.00	15.5	9 25.00	20.78
27250610	200943	Tuna noodle casserole with cream or white sa e W/ 2% MILK AND W/ BUTTER, NFS	uc 15119	TUNA, LT, CND, OIL,	DRND	1,140.94	320.00	90.00	31.1	6 25.00	41.55
27250610	202688	Tuna noodle casserole with cream or white sa e W/ WHOLE MILK AND W/ BUTTER, NFS	uc 15119	TUNA, LT, CND, OIL,	DRND	1,140.94	320.00	90.00	31.1	6 25.00	41.55
27250610	203555	Tuna noodle casserole with cream or white sa e W/O FAT	uc 15119	TUNA, LT, CND, OIL,	DRND	1,084.19	320.00	90.00	32.7	9 25.00	43.73
27250630	0	Tuna noodle casserole with (mushroom) soup	15119	TUNA, LT, CND, OIL,	DRND	1,149.20	320.00	90.00	30.9	4 25.00	41.25
		Tuna noodle casserole with (mushroom) soup W 2% MILK AND W/ BUTTER, NFS		TUNA, LT, CND, OIL,		1,149.38		90.00			
27250630	202216	Tuna noodle casserole with (mushroom) soup W WATER AND W/O FAT	/ 15119	TUNA, LT, CND, OIL,	DRND	1,117.50	320.00	90.00	31.8	2 25.00	42.42
27250630	202584	Tuna noodle casserole with (mushroom) soup W 2% MILK	/ 15119	TUNA, LT, CND, OIL,	DRND	1,149.20	320.00	90.00	30.9	4 25.00	41.25
27250630	202593	Tuna noodle casserole with (mushroom) soup W SKIM MILK AND W/O FAT	/ 15119	TUNA, LT, CND, OIL,	DRND	1,121.50	320.00	90.00	31.7	0 25.00	42.27
27250630	202723	Tuna noodle casserole with (mushroom) soup W WHOLE MILK	/ 15119	TUNA, LT, CND, OIL,	DRND	1,149.20	320.00	90.00	30.9	4 25.00	41.25
27250630	203749	Tuna noodle casserole with (mushroom) soup W WHOLE MILK AND W/O FAT	/ 15119	TUNA, LT, CND, OIL,	DRND	1,121.00	320.00	90.00	31.7	2 25.00	42.29
27250710	0	Tuna and rice with (mushroom) soup (mixture)	15119	TUNA, LT, CND, OIL,	DRND	871.55	160.00	90.00	20.4	0 25.00	27.20
27350070	0	Tuna pot pie	15119	TUNA, LT, CND, OIL,		842.85		91.00		3 25.00	27.11
27350080	0	Tuna noodle casserole with vegetables, cream r white sauce	o 15119	TUNA, LT, CND, OIL,		1,139.68		90.00		7 25.00	23.95
27350080	100388	Tuna noodle casserole with vegetables, cream r white sauce W/ CARROTS	o 15119	TUNA, LT, CND, OIL,	DRND	1,139.68	184.28	90.00	17.9	7 25.00	23.95
27350410	0	Tuna noodle casserole with vegetables and (m hroom) soup	us 15119	TUNA, LT, CND, OIL,	DRND	1,229.20	292.00	90.00	26.3	9 25.00	35.19
27350410	200066	Tuna noodle casserole with vegetables and (m hroom) soup W/ 1% MILK	us 15119	TUNA, LT, CND, OIL,	DRND	1,229.20	292.00	90.00	26.3	9 25.00	35.19
27350410	203442	Tuna noodle casserole with vegetables and (m hroom) soup W/ 2% MILK	us 15119	TUNA, LT, CND, OIL,	DRND	1,229.20	292.00	90.00	26.3	9 25.00	35.19
27450510	0	Tuna casserole with vegetables and (mushroom) 15119	TUNA, LT, CND, OIL,	DRND	909.20	292.00	90.00	35.6	8 25.00	47.58

Food Code	Mod code	Food Name	ngredient Code	Ingredient Name		Recipe Weight (grams)	Fish Weight (grams)	% Yield	C_GUI	% moist. Loss due to process.	% of Uncooked Fish in Recipe
		SPECIES=T	ına (104)		HABITAT=Marine				(c	ontinued)	
		soup, no noodles									
58140310	0	Macaroni with tuna, Puerto Rican style (Macarones con atun)	r 15119	TUNA, LT, CND, OIL, D	PRND	743.76	127.58	91.40	18.7	7 25.00	25.02
58145120	0	Macaroni or noodles with cheese and tuna	15119	TUNA, LT, CND, OIL, D	RND	1,102.09	188.81	90.00	19.0	25.00	25.38
58145120	100521	Macaroni or noodles with cheese and tuna W/ $2^{\frac{1}{2}}$ MILK	15119	TUNA, LT, CND, OIL, D	PRND	1,102.09	188.81	90.00	19.0	25.00	25.38
58145120	200545	Macaroni or noodles with cheese and tuna \mbox{W}/\mbox{SI} IM MILK	K 15119	TUNA, LT, CND, OIL, D	PRND	1,102.59	188.81	90.00	19.03	25.00	25.37
58145120	201431	Macaroni or noodles with cheese and tuna W/ 1° MILK	15119	TUNA, LT, CND, OIL, D	PRND	1,102.09	188.81	90.00	19.0	25.00	25.38
58145120	203026	Macaroni or noodles with cheese and tuna W/ WI OLE MILK	15119	TUNA, LT, CND, OIL, D	PRND	1,102.09	188.81	90.00	19.0	25.00	25.38
26100180	0	Fish, NS as to type, canned	15121	TUNA, LT, CND, H2O, D	RND	100.00	61.40	100.00	61.40	25.00	81.87
26155110	0	Tuna, canned, NS as to oil or water pack	15121	TUNA, LT, CND, H2O, D	RND	100.00	100.00	100.00	100.00	25.00	133.33
26155190	0	Tuna, canned, water pack	15121	TUNA, LT, CND, H2O, D		100.00	100.00	100.00	100.00	25.00	133.33
27250550	0	Seafood souffle	15121	TUNA, LT, CND, H2O, D		599.32		94.00			11.60
27250810		Fish and rice with tomato-based sauce	15121	TUNA, LT, CND, H2O, D		854.55		90.00			
27250820		Fish and rice with cream sauce	15121	TUNA, LT, CND, H2O, D		852.24		90.00			
27250830		Fish and rice with (mushroom) soup	15121	TUNA, LT, CND, H2O, D		854.55		90.00			
27250900		Fish and noodles with (mushroom) soup	15121	TUNA, LT, CND, H2O, D		877.05		100.00			
27350090	0	Fish, noodles, and vegetables (including carrots, broccoli, and/or dark green leafy), cheese sauce (mixture)		TUNA, LT, CND, H2O, E		1,745.50		95.00		25.00	37.15
27350100	0	Fish, noodles, and vegetables (excluding carrots, broccoli, and dark-green leafy), cheese so uce (mixture)		TUNA, LT, CND, H2O, E	PRND	1,685.50	438.00	95.00	27.3	25.00	36.47
27450060	0	Tuna salad	15121	TUNA, LT, CND, H2O, D	RND	413.97	223.97	100.00	54.10	25.00	72.14
27450060	100008	Tuna salad W/ REAL MAYONNAISE	15121	TUNA, LT, CND, H2O, D	RND	410.22	223.97	100.00	54.60	25.00	72.80
27450060	100321	Tuna salad W/ ITALIAN DRESSING (INCLUDE VINEGAR AND OIL)	A 15121	TUNA, LT, CND, H2O, D	PRND	413.97	223.97	100.00	54.10	25.00	72.14
27450060	200020	Tuna salad W/ LOW CALORIE OR DIET MAYONNAISE-' YPE SALAD DRESSSING (INCLUDE MIRACLE WHIP LIGHT)		TUNA, LT, CND, H2O, E	PRND	413.22	223.97	100.00	54.20	25.00	72.27
27450060	200099	Tuna salad W/ FAT FREE MAYONNAISE-TYPE SALAD RESSING (INCLUDE KRAFT FREE NONFAT MAYONNAISE DRESSING; KRAFT MIRACLE WHIP FREE NONFAT DRESSING)		TUNA, LT, CND, H2O, E	PRND	419.22	223.97	100.00	53.42	2 25.00	71.23
27450060	200449	Tuna salad W/ REDUCED CALORIE OR DIET, CHOLES' EROL-FREE MAYONNAISE (INCLUDE KRAFT LIGHT; HE: LMANN'S CHOLESTEROL-FREE REDUCED CALORIE)		TUNA, LT, CND, H2O, E	RND	412.97	223.97	100.00	54.23	3 25.00	72.31
27450060	200685	Tuna salad W/ LOW CALORIE OR DIET MAYONNAISE	15121	TUNA, LT, CND, H2O, D	RND	417.72	223.97	100.00	53.62	2 25.00	71.49
		Tuna salad W/ CREAMY DRESSING WITH SOUR CREAM AND/OR BUTTERMILK AND OIL (INCLUDE RANCH DRESSING)	15121	TUNA, LT, CND, H2O, E		413.97		100.00			72.14
27450060	202153	Tuna salad W/O SALAD DRESSING	15121	TUNA, LT, CND, H2O, D	PRND	355.22	223.97	100.00	63.0	25.00	84.07

Food Code		Food Name	ngredient Code	Ingredient Name	Recipe Weight (grams)	Fish Weight (grams)	% Yield	C_GUI	% moist. Loss due to process.	% of Uncooked Fish in Recipe
		SPECIES=Tu	una (104)	HABITAT=Marine				(cd	ontinued)	
27450060	203270	Tuna salad W/ REDUCED CALORIE, FAT FREE, CHOLD STEROL FREE, CREAMY DRESSING MADE WITH SOUR CO EAM AND BUTTERMILK AND/OR OIL		TUNA, LT, CND, H2O, DRND	421.22	223.97	100.00	53.1	25.00	70.89
27450090	0	Tuna salad with cheese	15121	TUNA, LT, CND, H2O, DRND	485.35	223.97	100.00	46.14	25.00	61.53
		Tuna salad with cheese W/ REAL MAYONNAISE, W/ NATURAL CHEDDAR OR AMERICAN TYPE CHEESE AND W, SALSA	15121	TUNA, LT, CND, H2O, DRND	481.67		100.00			
27450090	100275	Tuna salad with cheese W/ LOW CALORIE OR DIET MAYONNAISE-TYPE SALAD DRESSING (INCLUDE MIRACIE WHIP LIGHT)		TUNA, LT, CND, H2O, DRND	484.42	223.97	100.00	46.23	3 25.00	61.65
27450100		Tuna salad with egg	15121	TUNA, LT, CND, H2O, DRND	478.65	223.97	100.00	46.79	25.00	62.39
		Tuna salad with egg W/ LOW CALORIE OR DIET MA: ONNAISE-TYPE SALAD DRESSING (INCLUDE MIRACLE W HIP LIGHT)		TUNA, LT, CND, H2O, DRND	477.72		100.00			
			15121	TUNA, LT, CND, H2O, DRND	473.97		100.00			
		Tuna salad with egg W/ TOMATOES AND W/O DRESS: $\ensuremath{\text{NG}}$		TUNA, LT, CND, H2O, DRND	405.22		100.00			
27450100	100614	Tuna salad with egg W/ CREAMY DRESSING WITH SO UR CREAM AND/OR BUTTERMILK AND OIL (INCLUDE RANCH DRESSING)		TUNA, LT, CND, H2O, DRND	478.65	223.97	100.00	46.79	25.00	62.39
27450100	100959	Tuna salad with egg W/ REAL MAYONNAISE AND W/ EGG WHITES	15121	TUNA, LT, CND, H2O, DRND	473.97	223.97	100.00	47.25	25.00	63.00
27450100	100970	Tuna salad with egg W/ REDUCED-CALORIE OR DIE: , CHOLESTEROL FREE, MAYONNAISE (INCLUDE KRAFT LIGHT)		TUNA, LT, CND, H2O, DRND	477.40	223.97	100.00	46.93	25.00	62.55
27450100	200455	Tuna salad with egg W/ CHOLESTEROL-FREE MAYON AISE-TYPE SALAD DRESSING (INCLUDE MIRACLE WHILE CHOLESTEROL FREE)		TUNA, LT, CND, H2O, DRND	479.90		100.00			
27450100	201154	Tuna salad with egg W/ FAT FREE MAYONNAISE-TYLE SALAD DRESSING (INCLUDE KRAFT FREE NONFAT MY YONNAISE DRESSING; KRAFT MIRACLE WHIP FREE NONFAT DRESSING)	A	TUNA, LT, CND, H2O, DRND	485.22	223.97	100.00	46.1	25.00	61.54
27450100	201509	Tuna salad with egg W/ REDUCED CALORIE CREAMY DRESSING W/ SOUR CREAM AND/OR BUTTERMILK AND (IL (INCLUDE LIGHT RANCH DRESSING)		TUNA, LT, CND, H2O, DRND	481.78	223.97	100.00	46.49	25.00	61.98
27450100	202694	Tuna salad with egg W/ LOW CALORIE OR DIET MAYONNAISE	Y 15121	TUNA, LT, CND, H2O, DRND	483.34	223.97	100.00	46.34	25.00	61.78
27550710 27550710		Tuna salad sandwich, with lettuce Tuna salad sandwich, with lettuce W/ REDUCED (ALORIE AND/OR HIGH FIBER WHEAT OR CRACKED WHEA T BREAD AND W/ LOW CALORIE OR DIET MAYONNAISE- TYPE SALAD DRESSING (INCLUDE MIRACLE WHIP LIGHT	A -	TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND	167.26 171.06		100.00		3 25.00 25.00	
27550710	200508	Tuna salad sandwich, with lettuce W/ PITA BREZ D	A 15121	TUNA, LT, CND, H2O, DRND	160.26	57.75	100.00	36.03	25.00	48.05

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		SPECIES=To	una (104)		- HABITAT=Marine				(cd	ontinued)	
27550720	0	Tuna salad sandwich	15121	TUNA, LT, CND, H2O,	DRND	157.26	57.75	100.00	36.72	25.00	48.96
27550720	100053	Tuna salad sandwich W/ 100% WHOLE WHEAT BREAD	15121	TUNA, LT, CND, H2O,		161.26	57.75	100.00	35.83		
27550720	100054	Tuna salad sandwich W/ 100% WHOLE WHEAT BREAD AND W/ FAT FREE MAYONNAISE-TYPE SALAD DRESSING (INCLUDE KRAFT FREE NONFAT MAYONNAISE DRESSING; KRAFT MIRACLE WHIP FREE NONFAT DRESSING	G	TUNA, LT, CND, H2O,	DRND	162.56	57.75	100.00	35.52		
27550720	100241	Tuna salad sandwich W/ WHOLE WHEAT ROLL, NS A: TO 100%	S 15121	TUNA, LT, CND, H2O,	DRND	148.26	57.75	100.00	38.95	25.00	51.93
27550720	100466	Tuna salad sandwich W/ WHEAT OR CRACKED WHEAT $\tt BREAD$	15121	TUNA, LT, CND, H2O,	DRND	155.26	57.75	100.00	37.19	25.00	49.59
		Tuna salad sandwich W/ REAL MAYONNAISE	15121	TUNA, LT, CND, H2O,		156.36		100.00			
27550720	200109	Tuna salad sandwich W/ WHOLE WHEAT BREAD, OTHI R THAN 100%, OR NS AS TO 100% AND W/ LOW CALOI IE OR DIET MAYONNAISE-TYPE SALAD DRESSING (INC LUDE MIRACLE WHIP LIGHT)	R	TUNA, LT, CND, H2O,	DRND	157.06	57.75	100.00	36.7	7 25.00	49.02
27550720	200949	Tuna salad sandwich W/ REDUCED CALORIE OR DIE CHOLESTEROL-FREE MAYONNAISE	Г 15121	TUNA, LT, CND, H2O,	DRND	157.16	57.75	100.00	36.75	25.00	48.99
27550720	201529	Tuna salad sandwich W/ WHOLE WHEAT BREAD, OTHER THAN 100% OR NS AS TO 100%	E 15121	TUNA, LT, CND, H2O,	DRND	157.26	57.75	100.00	36.72	25.00	48.96
27550720	202074	Tuna salad sandwich W/ RYE BREAD	15121	TUNA, LT, CND, H2O,	DRND	157.26	57.75	100.00	36.72	25.00	48.96
27550720	202823	Tuna salad sandwich W/ RYE BREAD AND W/ REAL I AYONNAISE	М 15121	TUNA, LT, CND, H2O,	DRND	156.36	57.75	100.00	36.93	25.00	49.24
27570310	0	Hors d'oeuvres, with spread	15121	TUNA, LT, CND, H2O,	DRND	631.03	184.28	100.00	29.20	25.00	38.94
58120110		Crepes, filled with meat, fish, or poultry, we the sauce		TUNA, LT, CND, H2O,	DRND	1,559.07	167.00	90.00	11.90	25.00	15.87
58120110	101081	Crepes, filled with meat, fish, or poultry, we th sauce $\ensuremath{\mathtt{W}}/$ ALL TUNA	i 15121	TUNA, LT, CND, H2O,	DRND	1,559.07	140.00	90.00	9.98	25.00	13.30
58120110	101081	Crepes, filled with meat, fish, or poultry, we the sauce $\mbox{W}/\mbox{ ALL TUNA}$	i 15121	TUNA, LT, CND, H2O,	DRND	1,559.07	140.00	90.00	9.98	25.00	13.30
58120110	101081	Crepes, filled with meat, fish, or poultry, we th sauce $\ensuremath{\mathtt{W}}/$ ALL TUNA	i 15121	TUNA, LT, CND, H2O,	DRND	1,559.07	167.00	90.00	11.90	25.00	15.87
58134310	0	Stuffed shells, with fish and/or shellfish, we that tomato sauce	i 15121	TUNA, LT, CND, H2O,	DRND	1,547.61	154.00	100.00	9.95	25.00	13.27
58148130	0	Macaroni salad with tuna	15121	TUNA, LT, CND, H2O,	DRND	765.88	115.50	100.00	15.08	3 25.00	20.11
58148130	202070	Macaroni salad with tuna W/ REAL MAYONAISE	15121	TUNA, LT, CND, H2O,	DRND	760.25	115.50	100.00			
58148130	202491	Macaroni salad with tuna W/ LOW CALORIE OR DID T MAYONNAISE-TYPE SALAD DRESSING (INCLUDE MIRK CLE WHIP LIGHT)		TUNA, LT, CND, H2O,	DRND	764.75	115.50	100.00	15.10	25.00	20.14
58148160		Macaroni salad with tuna and egg	15121	TUNA, LT, CND, H2O,	DRND	996.75		100.00			22.34
58148160	201511	Macaroni salad with tuna and egg W/ REAL MAYON NAISE	N 15121	TUNA, LT, CND, H2O,	DRND	989.25		100.00			
27450190	100411	Seafood garden salad with seafood, tomato and or carrots, other vegetables, no dressing $\ensuremath{\mathbb{W}}/$ LL TUNA		(26155110) TUNA,	LT, CND, H2O, DRND	100.00	30.00	100.00	30.00	25.00	40.00
58301130	0	Tuna lasagna (diet frozen meal)	15121N	(26155190) TUNA,	LT, CND, H2O, DRND	340.18	34.02	100.00	10.00	25.00	13.33

Food Mod Code code		Ingredient Code	Ingredient Name	_	Recipe Weight (grams)	Fish Weight (grams)	%		% moist. Loss due to process.	% of Uncooked Fish in Recipe
	SPECIES=!	Tuna (104)		- HABITAT=Marine				(cc	ntinued)	
27550750 0	Tuna salad submarine sandwich, on roll, with ettuce	1 15121N	(27450060) TUNA,	LT, CND, H2O, DRND	213.00	56.27	100.00	26.42		26.42
27550750 20351	6 Tuna salad submarine sandwich, on roll, with ettuce W/ WHOLE WHEAT ROLL. NS AS TO 100%		(27450060) TUNA,	LT, CND, H2O, DRND	213.00	56.27	100.00	26.42		26.42
26100180 0	Fish NS as to type canned	15126	TUNA, CND, H2ODRND	WHITE MEAT	100.00	13 70	100 00	13.70	25.00	18.27
26153100 0	Fish, NS as to type, canned Tuna, fresh, raw	15127	TUNA, YELLOWFIN, R	•	100.00			100.00		100.00
26153110 0	Tuna, fresh, cooked, NS as to cooking method	15127	TUNA, YELLOWFIN, R		971.90			116.68		116.68
26153120 0	Tuna, fresh, baked or broiled		TUNA, YELLOWFIN, R		971.90			116.68		
	9 Tuna, fresh, baked or broiled W/ SOYBEAN OIL		TUNA, YELLOWFIN, R		970.95					
	5 Tuna, fresh, baked or broiled W/ CORN OIL		TUNA, YELLOWFIN, R		970.95					
	8 Tuna, fresh, baked or broiled W/ OLIVE OIL	15127	TUNA, YELLOWFIN, R		970.70			116.82		
	9 Tuna, fresh, baked or broiled W/O FAT OR W/ 1		TUNA, YELLOWFIN, R		943.70					
20100120 20212	NSTICK SPRAY (INCLUDE PAM)	1011,	101111, 1222011 111, 11		310.70	307.20	00.00	120.1	•	120.17
26153120 20321	3 Tuna, fresh, baked or broiled W/ VEGETABLE O., NFS (INCLUDE OIL, NFS)	IL 15127	TUNA, YELLOWFIN, R	AW	970.95	907.20	80.00	116.79		116.79
26153140 0	Tuna, fresh, floured or breaded, fried	15127	TUNA, YELLOWFIN, R	AW	1,086.45	907.20	88.00	94.89		94.89
26153160 0	Tuna, fresh, steamed or poached	15127	TIINA YELLOWEIN R	Δ W.	100 00	100 00		126.58		126.58
58151130 10073	Tuna, fresh, steamed or poached 3 Sushi, with vegetables and fish W/ TUNA	15127N	(26153100) TUNA,	YELLOWFIN, RAW	2,394.40	302.55		14.04		14.04
26153190 0	Tuna, fresh, smoked	15201	Tuna, fresh, smoke		100.00				20.60	125.94
27250060 0 26100190 0	Gefilte fish Fish, NS as to type, smoked	,	•	,RAW	6,161.70 99.90	2,268.00	100.00	36.81		36.81
	SPECIES=	Whiting (11	0)	HABITAT=Marine						
26100100 0	Fish, NS as to type, raw		WHITING, MXD SP, R	AW	100.00		100.00			6.90
26100130 0	Fish, NS as to type, breaded or battered, bald	ke 15132	WHITING, MXD SP, R	AW	1,171.58	62.60	80.00	6.68		6.68
26100140 0	Fish, NS as to type, floured or breaded, frie		WHITING, MXD SP, R	AW	1,086.45		88.00			6.55
26100140 10025	8 Fish, NS as to type, floured or breaded, frie	ed 15132	WHITING, MXD SP, R	AW	1,086.45	62.60	88.00	6.55		6.55
26100140 10085	W/ VEGETABLE OIL, NFS (INCLUDE OIL, NFS) 4 Fish, NS as to type, floured or breaded, fric	ed 15132	WHITING, MXD SP, R	AW	1,086.45	62.60	88.00	6.55		6.55
	W/ SOYBEAN OIL									
26100150 0	Fish, NS as to type, battered, fried Whiting, cooked, NS as to cooking method	15132	WHITING, MXD SP, R		133.00		88.00			5.90
26157110 0	wniting, cooked, NS as to cooking method	15132	WHITING, MXD SP, R		971.90			116.68		
26157120 0	Whiting, baked or broiled 9 Whiting, baked or broiled W/ CORN OIL	15132	WHITING, MXD SP, R		971.90			116.68		116.68
26157120 20050 26157120 20189	9 Whiting, baked or broiled W/ CORN OIL 5 Whiting, baked or broiled W/O FAT OR W/ NONS' CK SPRAY (INCLUDE PAM)	15132 TI 15132	WHITING, MXD SP, R WHITING, MXD SP, R		970.95 943.70			116.79 120.17		116.79 120.17
26157120 20245	4 Whiting, baked or broiled W/ BUTTER, NFS	15132	WHITING, MXD SP, R	ΔW	972.08	907 20	80 00	116.66		116.66
	4 Whiting, baked or broiled W/ VEGETABLE OIL, I S (INCLUDE OIL, NFS)		WHITING, MXD SP, R		970.95			116.79		
26157130 0		15132	WHITING, MXD SP, R	AW	1,171.05	907.20	80.00	96.84		96.84

Food Code	Mod code	-	gredient Code	Ingredient Name		Recipe Weight (grams)	Fish Weight (grams)	% Yield	C_GUI	% moist. Loss due to process.	% of Uncooked Fish in Recipe
		SPECIES=Whi	 iting (110	0)	HABITAT=Marine				(cc	ontinued)	
26157140	0	Whiting, floured or breaded, fried	15132	WHITING, MXD SP, RAV	ī	1,086.45	907.20	88.00	94.89		94.89
26157140	100494	Whiting, floured or breaded, fried W/ VEGETABL E OIL, NFS (INCLUDE OIL, NFS)	15132	WHITING, MXD SP, RAV	ī	1,086.45	907.20	88.00	94.89		94.89
26157140	100603	Whiting, floured or breaded, fried W/ CANOLA, SOYBEAN, AND SUNFLOWER OIL	15132	WHITING, MXD SP, RAV	ī	1,086.45	907.20	88.00	94.89		94.89
26157140	202630	Whiting, floured or breaded, fried W/ CORN OIL (INCLUDE MAZOLA CORN OIL; MAZOLA OIL, NFS)	15132	WHITING, MXD SP, RAV	ı	1,086.45	907.20	88.00	94.89		94.89
26157150	0		15132	WHITING, MXD SP, RAV	ī	133.00	100.00	85.00	88.46	·	88.46
26157150	100778	Whiting, battered, fried W/ CORN OIL (INCLUDE MAZOLA CORN OIL; MAZOLA OIL, NFS;)	15132	WHITING, MXD SP, RAV		133.00	100.00	85.00	88.46	5 .	88.46
26157150	203463	Whiting, battered, fried W/ VEGETABLE OIL, NFS (INCLUDE OIL, NFS)	15132	WHITING, MXD SP, RAV	ī	133.00	100.00	85.00	88.46	5 .	88.46
26157160	0	Whiting, steamed or poached	15132	WHITING, MXD SP, RAV	ī	100.00	100.00	79.00	126.58	3 .	126.58
28150610	0	Fish, batter-dipped or fish cake, with vegetab le, potatoes (frozen meal)	15132N	(26100150) WHITING	G,MXD SP,RAW	224.80	6.30	100.00	3.18	12.00	3.62
26100110	0	Fish, NS as to type, cooked, NS as to cooking method	15133	WHITING, MXD SP, CKI	D,DRY HEAT	100.84	6.90	100.00	6.84	25.00	9.12
26100120	0	Fish, NS as to type, baked or broiled	15133	WHITING, MXD SP, CKI	D, DRY HEAT	972.08	62.60	100.00	6.44	25.00	8.59
26100120	200264	Fish, NS as to type, baked or broiled W/ BUTTE R, NFS $$	15133	WHITING, MXD SP, CKI	D,DRY HEAT	972.08	62.60	100.00	6.44	25.00	8.59
26100120	200968	Fish, NS as to type, baked or broiled W/ VEGET ABLE OIL, NFS (INCLUDE OIL, NFS)	15133	Whiting, mixed spec	cies,cooked,dry heat	970.95	62.60	100.00	6.45	25.00	8.60
26100120	200986	Fish, NS as to type, baked or broiled W/ CORN OIL (INCLUDE MAZOLA CORN OIL; MAZOLA OIL, NFS. \ldots)	15133	Whiting, mixed spec	cies,cooked,dry heat	970.95	62.60	100.00	6.45	25.00	8.60

Food Mod Code cod	d de Food N	lame	Ingredient Code	Ingredient Name	Recipe Weight (grams)	Fish Weight (grams)	% Yield		% moist. Loss due to process.	% of Uncooked Fish in Recipe
		:	SPECIES=Anchovy (4)	HABITAT=Estuarine						
72116140 0	Caesar	salad (with romaine)	15002	ANCHOVY, EUROPEAN, CND, OIL, DRND	694.43	24.00	100.00	3.40	25.00	4.61
		;	SPECIES=Carp (18)	HABITAT=Freshwater						
26105140 101 26105140 0		floured or breaded, fried W/ Softoured or breaded, fried		1 lb raw,dressed carp ylds 313g after ckg w/addec CARP,RAW	805.25 805.25		79.40 79.40			97.91 97.91
		:	SPECIES=Catfish (19)	HABITAT=50% Freshwater, 50% Es	tuarine					
	0436 Catfis (INCLU	th, floured or breaded, fried W. th, floured or breaded, fried W. IDE MAZOLA CORN OIL; MAZOLA OIL ORN OIL)	/ CORN OIL 15234	1 lb raw,dressed catfish ylds 308g after ckg w/ac 1 lb raw,dressed catfish ylds 308g after ckg w/ac			79.20 79.20			97.80 97.80
26107140 101		ch, floured or breaded, fried W	/ CANOLA O 15234	1 lb raw,dressed catfish ylds 308g after ckg w/ac	ld 795.25	616.00	79.20	97.80		97.80
26107140 202	2918 Catfis	h, floured or breaded, fried W	/ SOYBEAN 15234	1 lb raw,dressed catfish ylds 308g after ckg w/ac	ld 795.25	616.00	79.20	97.80		97.80
	Catfis 2363 Catfis 2879 Catfis	ch, baked or broiled W/ BUTTER, ch, baked or broiled W/ BUTTER, ch, baked or broiled W/ VEGETAB		CATFISH, CHANNEL, FARMED, RAW CATFISH, CHANNEL, FARMED, RAW CATFISH, CHANNEL, FARMED, RAW	680.70 680.88 679.75	616.00	71.10 71.10 71.10	127.25	5.	127.28 127.25 127.46
26107130 0 26107140 0	Catfis	CLUDE OIL, NFS) th, breaded or battered, baked th, floured or breaded, fried		CATFISH, CHANNEL, FARMED, RAW CATFISH, CHANNEL, FARMED, RAW	879.85 795.25		73.10			95.78 97.80
	0387 Catfis	ch, floured or breaded, fried W. NFS (INCLUDE OIL, NFS)		CATFISH, CHANNEL, FARMED, RAW	795.25		79.20			97.80
26107150 0 26107150 201	Catfis 1662 Catfis	ch, battered, fried w/ VEGETABLE (DE OIL, NFS)	15234 E OIL, NFS 15234	CATFISH, CHANNEL, FARMED, RAW CATFISH, CHANNEL, FARMED, RAW	100.00		83.30 83.30			80.43 80.43
		:	SPECIES=Cisco (21) -	HABITAT=Freshwater						
26100190 0	Fish,	NS as to type, smoked	15014	CISCO, SMOKED	99.90	11.60	100.00	11.6	30.23	16.64
		:	SPECIES=Clam (22)	HABITAT=2.61% Estuarine, 97.39	% Marine					
26303140 0	Clams,	floured or breaded, fried	15157	CLAM, MXD SP, RAW	1,085.75	908.00	85.00	98.39		98.39
26303140 100		floured or breaded, fried W/ 'MFS (INCLUDE OIL, NFS)	VEGETABLE 15157	CLAM, MXD SP, RAW	1,085.75	908.00	85.00	98.39		98.39
26303150 0		battered, fried	15157	CLAM, MXD SP, RAW	902.90		88.00			85.63
27350110 0		abaisse	15157	CLAM, MXD SP, RAW	4,392.60		80.00			6.45
27250210 0	Clam c	ake or patty	15160	CLAM, MXD SP, CND, DRND	779.30		88.60			
58132820 0 28350210 0	Clam c	tti with white clam sauce chowder, NS as to Manhattan or l		CLAM, MXD SP, CND, DRND SOUP, MANHATTAN CLAM CHOWDER, CHUNKY, RTS	767.10 100.00		80.00			39.42 1.17
28350220 0	d styl Clam c	e Howder, Manhattan	6027P	SOUP, MANHATTAN CLAM CHOWDER, CHUNKY, RTS	200.00	100.00	100.00	50.00		3.75
					Recipe	Fish			% moist.	% of Uncooked

Food Code	Mod code	Food Name	Ingredient Code	Ingredient Name		Weight (grams)	Weight (grams)	% Yield	C_GUI	due to process.	Fish in Recipe
		SPE	CIES=Clam (22)		HABITAT=2.61% Estuarine, 97.	39% Marine			(cd	ontinued)	
28355120 28350210		Clam chowder, New England, prepared wit Clam chowder, NS as to Manhattan or New		SOUP, CLAM CHOWDER, I	NEW ENG, CND, COND NEW ENG, PREP W/MILK	602.00 100.00		100.00			3.80 4.69
28355110	0	d style Clam chowder, New England, NS as to pre ith water or milk	pared w 6230P	SOUP, CLAM CHOWDER,	NEW ENG, PREP W/MILK	100.00	100.00	100.00	100.00		7.50
28350210	0	Clam chowder, NS as to Manhattan or New d style	Englan 6428P	SOUP, CLAM CHOWDER,	MANHATTAN, PREP W/H2O	100.00	12.50	80.00	15.63		1.17
28350220	0	Clam chowder, Manhattan	6428P	SOUP, CLAM CHOWDER, I	MANHATTAN, PREP W/H2O	200.00	100.00	100.00	50.00		3.75
28350210	0	Clam chowder, NS as to Manhattan or New d style	Englan 6430P		NEW ENG, PREP W/H2O, COMM	100.00		80.00			2.34
		SPE	CIES=Cod (23)		HABITAT=Marine						
26100130	0	Fish, NS as to type, breaded or battere d	d, bake 15015	COD, ATLANTIC, RAW		1,171.58	204.10	80.00	21.78		21.78
26100140	0	Fish, NS as to type, floured or breaded	, fried 15015	COD, ATLANTIC, RAW		1,086.45	204.10	88.00	21.35		21.35
		Fish, NS as to type, floured or breaded W/ VEGETABLE OIL, NFS (INCLUDE OIL, NFS	, fried 15015	COD, ATLANTIC, RAW		1,086.45		88.00			21.35
26100140	204195	Fish, NS as to type, floured or breaded $\ensuremath{\mathtt{W}/}$ CORN OIL	, fried 15015	COD, ATLANTIC, RAW		1,086.45	204.10	88.00	21.35		21.35
26100150		Fish, NS as to type, battered, fried	15015	COD, ATLANTIC, RAW		133.00		88.00			19.22
28350050		Fish chowder	15015	COD, ATLANTIC, RAW		1,395.85		80.00			40.62
28351110		Fish and vegetable soup, no potatoes (S pescado)	•	COD, ATLANTIC, RAW		1,995.64		85.00			26.74
28355450	0	Seafood soup with potatoes and vegetabl luding carrots, broccoli, and/or dark-g afy)		COD, ATLANTIC, RAW		2,953.00	907.20	85.00	36.14		36.14
28355460	0	Seafood soup with potatoes and vegetabl luding carrots, broccoli, and dark-gree		COD, ATLANTIC, RAW		2,960.20	907.20	85.00	36.05		36.05
28355470	0	Seafood soup with vegetables (including s, broccoli, and/or dark-green leafy (n oes))		COD, ATLANTIC, RAW		2,953.00	907.20	85.00	36.14		36.14
28355480	0	Seafood soup with vegetables (excluding s, broccoli, and dark-green leafy (no p))		COD, ATLANTIC, RAW		2,925.40	907.20	85.00	36.48		36.48
28150610	0	Fish, batter-dipped or fish cake, with le, potatoes (frozen meal)	vegetab 15015N	(26100150) COD, ATL	ANTIC, RAW	224.80	20.54	100.00	10.38	12.00	11.80
26100110	0	Fish, NS as to type, cooked, NS as to c method	ooking 15016	COD, ATLANTIC, CKD, D	RY HEAT	100.84	22.50	100.00	22.31	25.00	29.75
26100120		Fish, NS as to type, baked or broiled	15016	COD, ATLANTIC, CKD, DI	RY HEAT	972.08		100.00			28.00
26100120	200264	Fish, NS as to type, baked or broiled W	/ BUTTE 15016	COD, ATLANTIC, CKD, DI	RY HEAT	972.08	204.10	100.00	21.00	25.00	28.00
26100120	200968	R, NFS Fish, NS as to type, baked or broiled W ABLE OIL, NFS (INCLUDE OIL, NFS)	/ VEGET 15016	COD, ATLANTIC, CKD, D	RY HEAT	970.95	204.10	100.00	21.02	25.00	28.03
						Recipe	Fish			% moist.	% of Uncooked
Food Code	Mod code	Food Name	Ingredient Code	Ingredient Name		Weight (grams)	Weight	% Yield	C_GUI	due to	Fish in Recipe

2009120 Cost, basked or broisled 10010 Cop, PACIFIC, PARM 971.08 907.20 80.00 16.68 116.68 116.68 1201020 100102		SPECIES=C	od (23)	HABITAT=Marine				(co	ntinued)	
### STRINGS OF Fish case or party, NS as to fish	27250030 204844		N 15017	COD, ATLANTIC, CND	898.15	396.90	88.00	50.22	25.00	66.96
EXCOUNTS OF File, NS as to type, dried 15018 COD, ATLANTIC, DETERMANTED 15010 100, 100, 100, 100, 100, 100, 100	27250050 0	•	15017	COD, ATLANTIC, CND	898.15	396.90	88.00	50.22	25.00	66.96
SEGURICA 201355 Cod. Daked or Drolled W VESTABLE OIL, NEW 15019 COD. PACIFIC, NEW 370.09 107.09 907.20 80.00 116.79 116.79 116.72	26100170 0	Fish, NS as to type, dried	15018							
SEGURICA 201355 Cod. Daked or Drolled W VESTABLE OIL, NEW 15019 COD. PACIFIC, NEW 370.09 107.09 907.20 80.00 116.79 116.79 116.72	26109120 0	Cod, baked or broiled	15019	· · · · · · · · · · · · · · · · · · ·						116.68
26109120 200510 Cod, baked or broiled W JUTTE, NES 5019 COD, PACTETIC,RAW 972.09 907.20 80.00 116.60 116.60 116.60 116.8		Cod, baked or broiled W/ VEGETABLE OIL, NFS (116.79
26109130 Cod, baked or broiled W OLIVE OIL 15019 COD, PROIFIC, RAW 1, 1711.0 907.20 80.00 16.82 116.82 26109130 Cod, breaded or battered, baked MO FAT OR W 19019 COD, PROIFIC, RAW 1, 1711.0 907.20 80.00 96.48 36.82 26109130 201574 Cod, breaded or battered, baked MO FAT OR W 19019 COD, PROIFIC, RAW 1, 1086.45 907.20 80.00 104.33 1	26109120 202670	Cod, baked or broiled W/ BUTTER, NES	15019	COD, PACIFIC, RAW	972.08	907.20	80.00	116.66		116.66
28109120 201574 Cod. Decaded or battered, baked W/O FAT OR W/ 15015 COD. FACIFIC, RAW 1,086.45 907.20 80.00 104.38 104.38 108.010 106.02	26109120 203510	Cod, baked or broiled W/ OLIVE OIL	15019		970.70					116.82
28109120 201574 Cod. Decaded or battered, baked W/O FAT OR W/ 15015 COD. FACIFIC, RAW 1,086.45 907.20 80.00 104.38 104.38 108.010 106.02	26109130 0	Cod, breaded or battered, baked	15019	COD, PACIFIC, RAW	1,171.05	907.20	80.00	96.84		96.84
2610910 20615 Cod, floured or breaded, fried W VEGETABLE OI 15019 CoD, PACIFIC, RAW 133.00 100.00 85.00 88.46 . 88.46	26109130 201574	Cod, breaded or battered, baked W/O FAT OR W/ $$		COD, PACIFIC, RAW	1,086.45	907.20	80.00	104.38	•	104.38
L. NPS (INCLUDE OIL, NPS) 26109150 Cod, battered, fried W VEGETABLE OIL (INCLUDE 15019 COD, FACIFIC, RAW 133.00 100.00 85.00 88.46 . 88.44 26109150 101070 Cod, battered, fried W VEGETABLE OIL (INCLUDE 15019 COD, FACIFIC, RAW 133.00 100.00 85.00 88.46 . 88.44 26109160 COD, Steamed or posched 15019 COD, FACIFIC, RAW 130.00 100.00 80.00 125.00 . 125.00 126.00 116.00 101.00 80.00 80.00 101.00 80.00 80.00 101.00 80.00 80.00 101.00 80.00 80.00 101.00 80.00 80.00 101.00 80.00 80.00 101.00 80.00 80.00 101.00 80.00 80.00 101.00 80.00 80.00 101.00 80.00 80.00 101.00 80.00 80.00 101.00 80.00 80.00 101.00 80.00 80.00 101.00 80.00 80.00 101.00 80.00 8	26109140 0	Cod, floured or breaded, fried	15019	COD, PACIFIC, RAW	1,086.45	907.20	88.00	94.89		94.89
26109150 101070 Cod, battered, fried W/ VEGETABLE CIL (INCLUDE 15019 COD, FACIFIC, RAW 133.00 100.00 85.00 88.46 88.46 88.46 11.0011 CIL, NFS) 100.00 100.00 100.00 80.00 125.00 1.25.00 125.00 100.00		Cod, floured or breaded, fried W/ VEGETABLE O L, NFS (INCLUDE OIL, NFS)		COD, PACIFIC, RAW	1,086.45	907.20	88.00	94.89	٠	94.89
OIL, NFS) 26109160 O Cod, steemed or poached 15019 COD, FACIFIC, RAW 100.00 100.00 80.00 125.00 . 125.00 26109120 201495 Cod, baked or broiled W/ PEANUT OIL 15019 COd, Facific, raw 970.70 907.20 80.00 116.82 . 116.83 26100130 O Fish, NS as to type, breaded or battered, bake 15066 POLLOCK, WALLEYE, RAW 1, 1711.50 4373.30 88.00 45.74 . 45.77 26100140 100258 Fish, NS as to type, floured or breaded, fried 15066 POLLOCK, WALLEYE, RAW 1, 086.45 437.30 88.00 45.74 . 45.77 26100140 100258 Fish, NS as to type, floured or breaded, fried 15066 POLLOCK, WALLEYE, RAW 1, 086.45 437.30 88.00 45.74 . 45.77 26100140 100258 Fish, NS as to type, floured or breaded, fried 15066 POLLOCK, WALLEYE, RAW 1, 086.45 437.30 88.00 45.74 . 45.77 26100140 100258 Fish, NS as to type, battered, fried 15066 POLLOCK, WALLEYE, RAW 1, 086.45 437.30 88.00 45.74 . 45.77 26100140 100258 Fish, NS as to type, battered, fried 15066 POLLOCK, WALLEYE, RAW 1, 086.45 437.30 88.00 45.74 . 45.77 26100140 100258 Fish, NS as to type, battered, fried 15066 POLLOCK, WALLEYE, RAW 1, 086.45 437.30 88.00 45.74 . 45.77 26100140 PRICE PRI	26109150 0	Cod, battered, fried	15019	COD, PACIFIC, RAW	133.00	100.00	85.00	88.46		88.46
26100120 201495 Cod, baked or broiled M/ PEANUT OIL 15019 Cod, Pacific, raw 1970.70 907.20 80.00 116.82 . 116.8		OIL, NFS)	E 15019	COD, PACIFIC, RAW	133.00	100.00	85.00	88.46		88.46
26100120 201495 Cod, baked or broiled M/ PEANUT OIL 15019 Cod, Pacific, raw 1970.70 907.20 80.00 116.82 . 116.8	26109160 0	Cod, steamed or poached	15019	COD, PACIFIC, RAW	100.00	100.00	80.00	125.00		125.00
26100140 0 fish, NS as to type, Dreaded, fried 15066 POLLOCK, WALLEYE, RAW 1,086.45 437.30 88.00 45.74 . 45.77 . 26100140 100258 Fish, NS as to type, floured or breaded, fried 15066 POLLOCK, WALLEYE, RAW 1,086.45 437.30 88.00 45.74 . 45.77 . 26100140 204195 Fish, NS as to type, floured or breaded, fried 15066 W 1,086.45 437.30 88.00 45.74 . 45.77 . 26100140 204195 Fish, NS as to type, floured or breaded, fried 15066 W 1,086.45 437.30 88.00 45.74 . 45.77 . 26100150 O Fish, NS as to type, battered, fried 15066 POLLOCK, WALLEYE, RAW 13.00 48.20 88.00 45.74 . 45.77 . 26100150 O Fish, NS as to type, battered, fried 15066 N 1.00 Fish, NS as to type, battered, fried 15066 N 1.00 Fish, NS as to type, battered, fried 15066 N 1.00 Fish, NS as to type, battered, fried 15066 N 1.00 Fish, NS as to type, battered, fried 15066 N 1.00 Fish, NS as to type, battered, fried 15066 N 1.00 Fish, NS as to type, battered, fried 15066 N 1.00 Fish, NS as to type, battered, fried 15066 N 1.00 Fish, NS as to type, battered, fried 15067 N 1.00 Fish, NS as to type, battered, fried 15067 N 1.00 Fish, NS as to type, battered, fried 15067 N 1.00 Fish, NS as to type, battered, fried 15067 N 1.00 Fish, NS as to type, battered, fried 15067 N 1.00 Fish, NS as to type, battered, fried 15067 N 1.00 Fish, NS as to type, battered, fried 15067 N 1.00 Fish, NS as to type, battered, fried 15067 N 1.00 Fish, NS as to type, battered, fried 15067 N 1.00 Fish, NS as to type, battered or broiled W 15067 N 1.00 Fish, NS as to type, battered or broiled W 15067 N 1.00 Fish, NS as to type, battered or broiled W 15067 N 1.00 Fish, NS as to type, battered or broiled W 15067 N 1.00 Fish, NS as to type, battered or broiled W 15067 N 1.00 Fish, NS as to type, battered or broiled W 15067 N 1.00 Fish, NS as to type, battered or broiled W 15067 N 1.00 Fish, NS as to type, battered or broiled W 15067 N 1.00 Fish, NS as to type, battered, fried 15067 N 1.00 Fish, NS as to type, battered, fried 15067 N 1.00 Fish, NS as to type, battered, fried 15067 N 1.00 Fish, NS as to ty	26109120 201495	Cod, baked or broiled W/ PEANUT OIL	15019	Cod, Pacific, raw	970.70	907.20	80.00	116.82		116.82
26100140 100258 Fish, NS as to type, floured or breaded, fried 15066 W/ VEGET 15067 POLLOCK, WALLEYE, RAW 1,086.45 437.30 88.00 45.74 45.7 W/ CORRADE OIL, NFS (INCLIDE OIL, NFS) 26100140 204195 Fish, NS as to type, floured or breaded, fried 15066 POLLOCK, WALLEYE, RAW 1,086.45 437.30 88.00 45.74 45.7 W/ CORN OIL 26100150 0 Fish, NS as to type, battered, fried 15066 POLLOCK, WALLEYE, RAW 133.00 48.20 88.00 41.18 . 41.18 . 11.9 potatoes (frozen meal) Fish, NS as to type, cooked, NS as to cooking 15067 method 15067 POLLOCK, WALLEYE, CRD, DRY HEAT 100.84 48.20 100.00 22.24 12.00 25.21 method 15067 POLLOCK, WALLEYE, CRD, DRY HEAT 972.08 437.30 100.00 44.99 25.00 63.7 method 15060 Fish, NS as to type, baked or broiled 4 15067 POLLOCK, WALLEYE, CRD, DRY HEAT 972.08 437.30 100.00 44.99 25.00 59.91 R. NPS 26100120 200968 Fish, NS as to type, baked or broiled W/ VEGET 15067 POLLOCK, WALLEYE, CRD, DRY HEAT 972.08 437.30 100.00 44.99 25.00 59.91 R. NPS 26100120 200968 Fish, NS as to type, baked or broiled W/ VEGET 15067 POLLOCK, WALLEYE, CRD, DRY HEAT 970.95 437.30 100.00 44.99 25.00 59.91 R. NPS 26100120 200968 Fish, NS as to type, baked or broiled W/ VEGET 15067 POLLOCK, WALLEYE, CRD, DRY HEAT 970.95 437.30 100.00 44.99 25.00 59.91 R. NPS 26100120 200968 Fish, NS as to type, baked or broiled W/ VEGET 15067 POLLOCK, WALLEYE, CRD, DRY HEAT 970.95 437.30 100.00 44.99 25.00 59.91 R. NPS 26100120 200968 Fish, NS as to type, baked or broiled W/ VEGET 15067 POLLOCK, WALLEYE, CRD, DRY HEAT 970.95 437.30 100.00 99.17 25.00 132.21 100.10 0.00 99.17 25.00 132.21 100.10 0.00 99.17 25.00 132.21 100.10 0.00 99.17 25.00 132.21 100.10 0.00 99.17 25.00 132.21 100.10 0.00 99.17 25.00 132.21 100.10 0.00 99.17 25.00 132.21 100.10 0.00 99.17 25.00 132.21 100.10 0.00 99.17 25.00 132.21 100.10 0.00 99.17 25.00 132.21 100.10 0.00 99.17 25.00 132.21 100.10 0.00 99.17 25.00 132.21 100.10 0.00 99.17 25.00 132.21 100.10 0.00 99.17 25.00 132.21 100.10 0.00 99.17 25.00 132.21 100.10 0.00 99.17 25.00 132.21 100.10 0.00 99.17 25.00 132.21 100.10 0.00 9	26100130 0	Fish, NS as to type, breaded or battered, bak $\ensuremath{\mathtt{d}}$	e 15066	POLLOCK, WALLEYE, RAW	1,171.58	437.30	80.00	46.66		46.66
W/VECETABLE OIL, NES (INCLUDE OIL, NES) 26100140 20195 Fish, NS as to type, floured or breaded, fried 15066 870100140 20195 Fish, NS as to type, battered, fried 15066 870100150 0 Fish, NS as to type, battered, fried 15066 870100150 0 Fish, NS as to type, battered, fried 15066 870100150 0 Fish, NS as to type, cocked, NS as to cooking 15067 8701010 0 Fish, NS as to type, cocked, NS as to cooking 15067 8701010 0 Fish, NS as to type, baked or broiled 15067 8701010 0 Fish, NS as to type, baked or broiled 15067 8701010 0 Fish, NS as to type, baked or broiled 15067 8701010 0 Fish, NS as to type, baked or broiled 15067 8701010 0 Fish, NS as to type, baked or broiled 15067 8701010 0 Fish, NS as to type, baked or broiled 15067 8701010 0 Fish, NS as to type, baked or broiled 15067 87010100 0 Fish, NS as to type, baked or broiled W BUTE 15067 87010100 1000010000000000000000000000000	26100140 0	Fish, NS as to type, floured or breaded, frie	d 15066	POLLOCK, WALLEYE, RAW	1,086.45	437.30	88.00	45.74		45.74
W/ CORN OIL 28150510 0 Fish, NS as to type, battered, fried 15066 POLLOCK,WALLEYE,RAW 133.00 48.20 88.00 41.18 . 41.11 28150510 0 Fish, batter-dipped or fish cake, with vegetab 15066N (26100150) POLLOCK,WALLEYE,RAW 224.80 44.00 100.00 22.24 12.00 25.21 1e, potatoes (frozen meal) 26100110 0 Fish, NS as to type, cooked, NS as to cooking 15067 POLLOCK,WALLEYE,CKD,DRY HEAT 100.84 48.20 100.00 47.80 25.00 63.73 26100120 1 Fish, NS as to type, baked or broiled 15067 POLLOCK,WALLEYE,CKD,DRY HEAT 972.08 437.30 100.00 44.99 25.00 59.91 26100120 200264 Fish, NS as to type, baked or broiled W/ BUTTE 15067 POLLOCK,WALLEYE,CKD,DRY HEAT 972.08 437.30 100.00 44.99 25.00 59.91 26100120 200264 Fish, NS as to type, baked or broiled W/ BUTTE 15067 POLLOCK,WALLEYE,CKD,DRY HEAT 972.08 437.30 100.00 44.99 25.00 59.91 26100120 200368 Fish, NS as to type, baked or broiled W/ VEGET 15067 POLLOCK,WALLEYE,CKD,DRY HEAT 970.95 437.30 100.00 44.99 25.00 59.91 26100120 200368 Fish, NS as to type, baked or broiled W/ VEGET 15067 POLLOCK,WALLEYE,CKD,DRY HEAT 970.95 437.30 100.00 45.04 25.00 60.01 26305110 0 Crab, Last type, baked or broiled W/ VEGET 15067 POLLOCK,WALLEYE,CKD,DRY HEAT 970.95 437.30 100.00 45.04 25.00 60.01 26305110 0 Crab, cooked, NS as to cooking method 15140 CRAB,BLUE,CKD,MOIST HEAT 100.84 100.00 100.00 99.17 25.00 132.21 26305110 0 Crab, hard shell, steamed 15140 CRAB,BLUE,CKD,MOIST HEAT 100.84 100.00 100.00 99.17 25.00 132.21 27150130 0 Seafood newburg 15140 CRAB,BLUE,CKD,MOIST HEAT 100.84 100.00 100.00 99.17 25.00 132.21 27250040 204665 Crab cake W/O FAT 15140 CRAB,BLUE,CKD,MOIST HEAT 551.80 453.60 80.00 102.75 25.00 137.00 27250040 204665 Crab cake W/O FAT 15140 CRAB,BLUE,CKD,MOIST HEAT 551.80 453.60 80.00 108.29 25.00 144.31 27250040 204665 Crab cake W/O FAT 15140 CRAB,BLUE,CKD,MOIST HEAT 551.80 453.60 80.00 108.29 25.00 144.31 27250040 204665 Crab cake W/O FAT 15140 CRAB,BLUE,CKD,MOIST HEAT 551.80 453.60 80.00 108.29 25.00 144.31 27250040 204665 Crab cake W/O FAT 15140 CRAB,BLUE,CKD,MOIST HEAT 551.80 453.60 80.00 108.29	26100140 100258		d 15066	POLLOCK, WALLEYE, RAW	1,086.45	437.30	88.00	45.74	•	45.74
28150610 0 Fish, batter-dipped or fish cake, with vegetab 15066N (26100150) POLLOCK,WALLEYE,RAW 224.80 44.00 100.00 22.24 12.00 25.2' le, potatoes (frozen meal) 26100110 0 Fish, NS as to type, cooked, NS as to cooking 15067 POLLOCK,WALLEYE,CKD,DRY HEAT 100.84 48.20 100.00 47.80 25.00 63.7' method 26100120 0 Fish, NS as to type, baked or broiled 15067 POLLOCK,WALLEYE,CKD,DRY HEAT 972.08 437.30 100.00 44.99 25.00 59.91 R. NS R. NS R. NS R. NS S. NS	26100140 204195		d 15066	POLLOCK, WALLEYE, RAW	1,086.45	437.30	88.00	45.74	•	45.74
le, potatoes (frozen meal) 26100110 0 Fish, NS as to type, cooked, NS as to cooking 15067 POLLOCK, WALLEYE, CKD, DRY HEAT 100.84 48.20 100.00 47.80 25.00 63.73 method 26100120 200264 Fish, NS as to type, baked or broiled 15067 POLLOCK, WALLEYE, CKD, DRY HEAT 972.08 437.30 100.00 44.99 25.00 59.98 Fish, NS as to type, baked or broiled W/ BUTTE 15067 POLLOCK, WALLEYE, CKD, DRY HEAT 972.08 437.30 100.00 44.99 25.00 59.98 POLLOCK, WALLEYE, CKD, DRY HEAT 970.95 437.30 100.00 44.99 25.00 59.98 POLLOCK, WALLEYE, CKD, DRY HEAT 970.95 437.30 100.00 45.04 25.00 60.01 ABLE OIL, NFS (INCLUDE OIL, NFS)	26100150 0	Fish, NS as to type, battered, fried	15066	POLLOCK, WALLEYE, RAW	133.00	48.20	88.00	41.18	•	41.18
method 26100120 0 Fish, NS as to type, baked or broiled 15067 FOLLOCK, WALLEYE, CKD, DRY HEAT 972.08 437.30 100.00 44.99 25.00 59.99 26100120 200264 Fish, NS as to type, baked or broiled W/ BUTTE 15067 FOLLOCK, WALLEYE, CKD, DRY HEAT 972.08 437.30 100.00 44.99 25.00 59.99 26100120 200968 Fish, NS as to type, baked or broiled W/ VEGET 15067 FOLLOCK, WALLEYE, CKD, DRY HEAT 970.95 437.30 100.00 45.04 25.00 60.09 26100120 200968 Fish, NS as to type, baked or broiled W/ VEGET 15067 FOLLOCK, WALLEYE, CKD, DRY HEAT 970.95 437.30 100.00 45.04 25.00 60.09 26100120 200968 Fish, NS as to type, baked or broiled W/ VEGET 15067 FOLLOCK, WALLEYE, CKD, DRY HEAT 970.95 437.30 100.00 45.04 25.00 60.09 26100120 200968 Fish, NS as to type, baked or broiled W/ VEGET 15067 FOLLOCK, WALLEYE, CKD, DRY HEAT 970.95 437.30 100.00 44.99 25.00 59.99 26100120 200968 Fish, NS as to type, baked or broiled W/ VEGET 15067 FOLLOCK, WALLEYE, CKD, DRY HEAT 970.95 437.30 100.00 44.99 25.00 59.99 26100120 200968 Fish, NS as to type, baked or broiled W/ VEGET 15067 FOLLOCK, WALLEYE, CKD, DRY HEAT 100.84 100.00 100.00 99.17 25.00 132.21 26305110 0 Crab, cooked, NS as to type, baked or broiled W/ VEGET 15067 FOLLOCK, WALLEYE, CKD, MOIST HEAT 100.84 100.00 100.00 99.17 25.00 132.21 26305110 0 Crab, cooked, NS as to cooking method 15140 CRAB, BLUE, CKD, MOIST HEAT 100.84 100.00 100.00 99.17 25.00 132.21 27150130 0 Seafood newburg 15140 CRAB, BLUE, CKD, MOIST HEAT 929.58 113.40 80.00 152.52 55.00 137.01 27250040 204665 Crab cake W/O FAT 15140 CRAB, BLUE, CKD, MOIST HEAT 551.80 453.60 80.00 102.75 25.00 137.01 27250040 204665 Crab cake W/O FAT 15140 CRAB, BLUE, CKD, MOIST HEAT 523.60 453.60 80.00 108.29 25.00 144.31 27250040 204665 Crab cake W/O FAT 15140 CRAB, BLUE, CKD, MOIST HEAT 523.60 453.60 80.00 108.29 25.00 137.01 27250040 204665 Crab cake W/O FAT 15140 CRAB, BLUE, CKD, MOIST HEAT 523.60 453.60 80.00 108.29 25.00 137.01 27250040 204665 Crab cake W/O FAT 15140 CRAB, BLUE, CKD, MOIST HEAT 523.80 453.60 80.00 102.75 25.00 137.01 27250040 204665 Crab c		le, potatoes (frozen meal)		(26100150) POLLOCK, WALLEYE, RAW						25.27
26100120 200264 Fish, NS as to type, baked or broiled W/ BUTTE 15067 POLLOCK, WALLEYE, CKD, DRY HEAT 972.08 437.30 100.00 44.99 25.00 59.96 Fish, NS as to type, baked or broiled W/ VEGET 15067 POLLOCK, WALLEYE, CKD, DRY HEAT 970.95 437.30 100.00 45.04 25.00 60.01 ABLE OIL, NFS (INCLUDE OIL, NFS)		method								
R, NFS 26100120 200968 Fish, NS as to type, baked or broiled W/ VEGET 15067 POLLOCK,WALLEYE,CKD,DRY HEAT 970.95 437.30 100.00 45.04 25.00 60.01 ABLE OIL, NFS (INCLUDE OIL, NFS)										
ABLE OIL, NFS (INCLUDE OIL, NFS)		R, NFS								
26305110 0 Crab, cooked, NS as to cooking method 15140 CRAB, BLUE, CKD, MOIST HEAT 100.84 100.00 100.00 99.17 25.00 132.22 26305160 0 Crab, hard shell, steamed 15140 CRAB, BLUE, CKD, MOIST HEAT 100.84 100.00 100.00 99.17 25.00 132.22 27150130 0 Seafood newburg 15140 CRAB, BLUE, CKD, MOIST HEAT 929.58 113.40 80.00 15.25 25.00 20.33 27250040 0 Crab cake 15140 CRAB, BLUE, CKD, MOIST HEAT 551.80 453.60 80.00 102.75 25.00 137.00 27250040 204665 Crab cake W/O FAT 15140 CRAB, BLUE, CKD, MOIST HEAT 523.60 453.60 80.00 108.29 25.00 144.33 Food Mod Code Code Food Name 1 Ingredient Name (grams) (grams) Yield C_GUI process. in Recommendatio			T 15067	POLLOCK, WALLEYE, CKD, DRY HEAT	970.95	437.30	100.00	45.04	25.00	60.05
26305160 0 Crab, hard shell, steamed 15140 CRAB, BLUE, CKD, MOIST HEAT 100.84 100.00 100.00 99.17 25.00 132.22 27150130 0 Seafood newburg 15140 CRAB, BLUE, CKD, MOIST HEAT 929.58 113.40 80.00 15.25 25.00 20.33 27250040 0 Crab cake 15140 CRAB, BLUE, CKD, MOIST HEAT 551.80 453.60 80.00 102.75 25.00 137.02 27250040 204665 Crab cake W/O FAT 15140 CRAB, BLUE, CKD, MOIST HEAT 551.80 453.60 80.00 102.75 25.00 144.33 27250040 204665 Crab cake W/O FAT 15140 CRAB, BLUE, CKD, MOIST HEAT 523.60 453.60 80.00 108.29 25.00 144.33 27250040 204665 Crab cake W/O FAT 15140 CRAB, BLUE, CKD, MOIST HEAT 523.60 453.60 80.00 108.29 25.00 144.33 27250040 204665 Crab cake W/O FAT 15140 CRAB, BLUE, CKD, MOIST HEAT 523.60 453.60 80.00 108.29 25.00 144.33 27250040 204665 Crab cake W/O FAT 15140 CRAB, BLUE, CKD, MOIST HEAT 523.60 453.60 80.00 108.29 25.00 144.33 27250040 204665 Crab cake W/O FAT 15140 CRAB, BLUE, CKD, MOIST HEAT 523.60 453.60 80.00 108.29 25.00 144.33 27250040 204665 Crab cake W/O FAT 15140 CRAB, BLUE, CKD, MOIST HEAT 15140		SPECIES=C	rab (24) -	HABITAT=46.83% Estuarine,	53.17% Marine -					
26305160 0 Crab, hard shell, steamed 15140 CRAB, BLUE, CKD, MOIST HEAT 100.84 100.00 100.00 99.17 25.00 132.22 27150130 0 Seafood newburg 15140 CRAB, BLUE, CKD, MOIST HEAT 929.58 113.40 80.00 15.25 25.00 20.33 27250040 0 Crab cake 15140 CRAB, BLUE, CKD, MOIST HEAT 551.80 453.60 80.00 102.75 25.00 137.02 27250040 204665 Crab cake W/O FAT 15140 CRAB, BLUE, CKD, MOIST HEAT 551.80 453.60 80.00 102.75 25.00 144.33 27250040 204665 Crab cake W/O FAT 15140 CRAB, BLUE, CKD, MOIST HEAT 523.60 453.60 80.00 108.29 25.00 144.33 27250040 204665 Crab cake W/O FAT 15140 CRAB, BLUE, CKD, MOIST HEAT 523.60 453.60 80.00 108.29 25.00 144.33 27250040 204665 Crab cake W/O FAT 15140 CRAB, BLUE, CKD, MOIST HEAT 523.60 453.60 80.00 108.29 25.00 144.33 27250040 204665 Crab cake W/O FAT 15140 CRAB, BLUE, CKD, MOIST HEAT 523.60 453.60 80.00 108.29 25.00 144.33 27250040 204665 Crab cake W/O FAT 15140 CRAB, BLUE, CKD, MOIST HEAT 523.60 453.60 80.00 108.29 25.00 144.33 27250040 204665 Crab cake W/O FAT 15140 CRAB, BLUE, CKD, MOIST HEAT 15140	26305110 0	Crab, cooked. NS as to cooking method	15140	CRAB.BLUE.CKD.MOIST HEAT	100 84	100 00	100.00	99 17	25 00	132 22
27250040 204665 Crab cake W/O FAT 15140 CRAB, BLUE, CKD, MOIST HEAT 523.60 453.60 80.00 108.29 25.00 144.30		Crab, hard shell, steamed								
27250040 204665 Crab cake W/O FAT 15140 CRAB, BLUE, CKD, MOIST HEAT 523.60 453.60 80.00 108.29 25.00 144.30	27150130 0	Seafood newburg								
27250040 204665 Crab cake W/O FAT 15140 CRAB, BLUE, CKD, MOIST HEAT 523.60 453.60 80.00 108.29 25.00 144.39 * moist. % of Recipe Fish Loss Uncool Weight Weight Weight % due to Fish Code code Food Name Code Name SPECIES=Crab (24)	27250040 0	Crab cake								
Food Mod Ingredient Ingredient Weight Weight Weight Weight Weight Code code Food Name (grams) Yield C_GUI process. in Recreation Rec										
Food Mod Ingredient Ingredient Ungredient Weight Weight % due to Fish due to Fish Code code Food Name (grams) Yield C_GUI process. in Rec:										
Food Mod Ingredient Ingredient Weight Weight % due to Fish Code code Food Name (grams) Yield C_GUI process in Rec:					Recipe	Fish				Uncooke
Code Name (grams) Yield C_GUI process. in Recommendation	Food Mod	I	ngredient	Ingredient			용			
	Code code			Name	(grams)	(grams)	Yield	C_GUI 1	process.	in Recipe
27464000 0 Gumbo, no rice (New Orleans type with shellfis 15140 CRAB, BLUE, CKD, MOIST HEAT 3,548.33 67.50 75.00 2.54 25.00 3.30		SPECIES=C	rab (24) -	HABITAT=46.83% Estuarine, 5	3.17% Marine			(co	ntinued)	
	27464000 0	Gumbo, no rice (New Orleans type with shellfi	s 15140	CRAB, BLUE, CKD, MOIST HEAT	3,548.33	67.50	75.00	2.54	25.00	3.38

58148140 0 58101540 0	h, pork, and/or poultry, tomatoes, okra) Macaroni salad with crab meat 15140 Taco or tostada with fish, lettuce, tomato, sa 15141 lsa	CRAB, BLUE, CKD, MOIST HEAT CRAB, BLUE, CND	751.63 76.99			13.47 19.48	25.00 25.00	17.96 25.98
	SPECIES=Croaker (2	7) HABITAT=Estuarine						
26111140 0	Croaker, floured or breaded, fried 15020	CROAKER, ATLANTIC, RAW	705.45	526.20	76.80	97.12		97.12
	SPECIES=Fish (35)	HABITAT=Unknown						
26100210 0	Fish stick, patty, or fillet, NS as to type, c 15027 ooked, NS as to cooking method	FISH PORTIONS & STK, FRZ, REHTD	100.00	100.00	100.00	100.00	25.00	133.33
26100220 0	Fish stick, patty, or fillet, NS as to type, b 15027 aked or broiled	FISH PORTIONS & STK, FRZ, REHTD	100.00	100.00	100.00	100.00	25.00	133.33
26100230 0	Fish stick, patty, or fillet, NS as to type, b 15027 readed or battered, baked	FISH PORTIONS & STK, FRZ, REHTD	100.00	100.00	100.00	100.00	25.00	133.33
72308000 0	Dark-green leafy vegetable soup with meat, Ori 6179P ental style	SAUCE, FISH, RTS	1,319.63	33.63	100.00	2.55		0.19
		37) HABITAT=84.23% Estuarin	ne, 15.77% Marine -					
26100130 0	Fish, NS as to type, breaded or battered, bake 15028	FLATFISH, RAW	1,171.58	138.80	80.00	14.81		14.81
26100140 0	Fish, NS as to type, floured or breaded, fried 15028	FLATFISH, RAW	1,086.45	138.80	88.00	14.52		14.52
26100140 100258	Fish, NS as to type, floured or breaded, fried 15028 W/ VEGETABLE OIL, NFS (INCLUDE OIL, NFS)	FLATFISH, RAW	1,086.45	138.80	88.00	14.52	•	14.52
26100140 204195	Fish, NS as to type, floured or breaded, fried 15028 W/ CORN OIL	FLATFISH, RAW	1,086.45	138.80	88.00	14.52	•	14.52
26100150 0	Fish, NS as to type, battered, fried 15028	FLATFISH, RAW	133.00	15.30	88.00	13.07		13.07
27150310 0	Fish with tomato-based sauce (mixture) 15028	FLATFISH, RAW	694.50	453.60	80.00	81.64		81.64
	Fish with tomato-based sauce (mixture) W/ CANO 15028 LA OIL	FLATFISH, RAW	694.03	453.60	80.00	81.70	•	81.70
	Fish with tomato-based sauce (mixture) W/O FAT 15028	FLATFISH, RAW	680.40	453.60				83.33
27150310 204185	Fish with tomato-based sauce (mixture) W/ CORN 15028 \odot OIL	FLATFISH, RAW	694.03	453.60	80.00	81.70	•	81.70
27450700 204770	Fish and vegetables (including carrots, brocco 15028 li, and/or dark-green leafy (no potatoes)), to mato-based sauce (mixture) W/ PALM OIL	FLATFISH, RAW	1,603.45	907.20	90.00	62.86	•	62.86
27450710 0	Fish and vegetables (excluding carrots, brocco 15028 li, and dark- green leafy (no potatoes)), toma to-based sauce (mixture)	FLATFISH, RAW	1,619.65	907.20	90.00	62.24		62.24
27450710 203868	Fish and vegetables (excluding carrots, brocco 15028 li, and dark- green leafy (no potatoes)), toma	FLATFISH, RAW	1,618.70	907.20	90.00	62.27	•	62.27
			Recipe	Fish			% moist.	% of Uncooked
Food Mod	Ingredient		Weight	Weight	8		due to	Fish
Code code	Food Name Code	Name	(grams)	(grams) 	Yield	C_GUI	process.	in Recipe
	SPECIES=Flatfish (37) HABITAT=84.23% Estuarine	e, 15.77% Marine			(co	ntinued)	
	to-based sauce (mixture) W/ CORN OIL							
27550000 0 27550000 100769	Fish sandwich, on bun, with spread REMOVED SPR 15028 Fish sandwich, on bun, with spread REMOVED SPR 15028 EAD	FLATFISH,RAW FLATFISH,RAW	148.60 133.60			41.02 45.62		41.02 45.62

28150610 0 Fish, batter-dipped or fish cake, with veget	ab 15028N	(26100150) FLATFI	SH,RAW	224.80	13.97	100.00	7.06	12.00	8.02
le, potatoes (frozen meal) 26100110 0 Fish, NS as to type, cooked, NS as to cookin method	g 15029	FLATFISH (FLOUNDE	R & SOLE SP),CKD,DRY HEAT	100.84	15.30	100.00	15.17	25.00	20.23
26100120 0 Fish, NS as to type, baked or broiled 26100120 200264 Fish, NS as to type, baked or broiled W/ BUT		FLATFISH (FLOUNDE)	R & SOLE SP),CKD,DRY HEAT R & SOLE SP),CKD,DRY HEAT	972.08 972.08		100.00	14.28 14.28		
R, NFS 26100120 200968 Fish, NS as to type, baked or broiled W/ VEG ABLE OIL, NFS (INCLUDE OIL, NFS)	ET 15029	FLATFISH (FLOUNDE	R & SOLE SP),CKD,DRY HEAT	970.95	138.80	100.00	14.30	25.00	19.06
SPECIES=	Flounder (38	.)	- HABITAT=Estuarine						
26115120 0 Flounder, baked or broiled 26115120 200995 Flounder, baked or broiled W/ VEGETABLE OIL,	15028 N 15028	FLATFISH, RAW FLATFISH, RAW		971.90 970.95			116.68 116.79		116.68 116.79
FS (INCLUDE OIL, NFS) 26115120 201280 Flounder, baked or broiled W/ OLIVE OIL		FLATFISH, RAW		970.70			116.82		116.82
26115120 201381 Flounder, baked or broiled W/ BUTTER, NFS		FLATFISH, RAW		972.08			116.66		116.66
26115120 203954 Flounder, baked or broiled W/ REAL MAYONNAIS		FLATFISH, RAW		971.20					116.76
26115130 204063 Flounder, breaded or battered, baked W/ MARG INE-LIKE SPREAD, REDUCED CALORIE, ABOUT 40% T, TUB, SALTED (INCLUDE COUNTRY CROCK LIGHT.)	FA	FLATFISH, RAW		1,173.45	907.20	80.00	96.64	•	96.64
26115140 0 Flounder, floured or breaded, fried	15028	FLATFISH, RAW		1,086.45	907 20	88 00	94.89		94.89
26115150 201594 Flounder, battered, fried W/ VEGETABLE OIL, S (INCLUDE OIL, NFS)		FLATFISH, RAW		133.00			85.44		
26115150 204298 Flounder, battered, fried W/ CANOLA OIL	15028	FLATFISH, RAW		133.00	100.00	88.00	85.44		85.44
26115160 0 Flounder, steamed or poached	15028	FLATFISH, RAW		100.00					125.00
SPECIES=	Haddock (41)		- HABITAT=Marine						
26117110 0 Haddock, cooked, NS as to cooking method	15033	HADDOCK, RAW		972.95	907 20	90 00	116.55		116.55
26117120 0 Haddock, baked or broiled	15033	HADDOCK, RAW		972.95					
26117120 201554 Haddock, baked or broiled W/ VEGETABLE OIL, S (INCLUDE OIL, NFS)		HADDOCK, RAW		972.00				•	
	15033	HADDOCK, RAW		973.13	907.20	80.00	116.53		116.53
26117120 201747 Haddock, baked or broiled W/ BUTTER, NFS 26117130 0 Haddock, breaded or battered, baked	15033	HADDOCK, RAW		1,171.58	907.20	80.00	96.79		96.79
26117130 202751 Haddock, breaded or battered, baked W/O FAT	15033	HADDOCK, RAW		1,086.45	907.20	80.00	104.38		104.38
26117140 0 Haddock, floured or breaded, fried	15033	HADDOCK, RAW		1,086.45	907.20	88.00	94.89	-	94.89
26117150 0 Haddock, battered, fried	15033	HADDOCK, RAW		133.00	100.00	85.00	88.46	•	88.46
								% moist.	% of
Food Mod Code code Food Name		Ingredient Name		Recipe Weight (grams)	Fish Weight (grams)	%		Loss due to	Uncooked Fish
									
SPECIES=	Halibut (43)		- HABITAT=Marine						
			PACIFIC, RAW						
SPECIES=	Herring (44)		- HABITAT=Estuarine						
26119140 0 Herring, floured or breaded, fried	15039	HERRING, ATLANTIC,	RAW	787.05	607.80	79.20	97.51	•	97.51
SPECIES=	Lobster (47)		- HABITAT=Marine						

27350110 26311110 26311160 27150060 27150130	0 0 0	Bouillabaisse Lobster, cooked, NS as to cooking method Lobster, steamed or boiled Lobster newburg Seafood newburg	15147 15148 15148 15148 15148	LOBSTER, NORTHERN LOBSTER, NORTHERN LOBSTER, NORTHERN LOBSTER, NORTHERN LOBSTER, NORTHERN	,CKD,MOIST HEAT ,CKD,MOIST HEAT ,CKD,MOIST HEAT	4,392.60 100.84 100.84 929.58 929.58	100.00 100.00 340.20	100.00	99.17 99.17 45.75	25.00 25.00	6.45 132.22 132.22 61.00 20.33
		SPECIES=N	Mackerel (49	9)	HABITAT=Marine						
26121140	204690) Mackerel, floured or breaded, fried W/ VEGETA LE OIL, NFS (INCLUDE OIL, NFS)	AB 15046	MACKEREL, ATLANTI	C,RAW	1,086.90	302.55	88.00	31.63		31.63
26121140	204690	Mackerel, floured or breaded, fried W/ VEGETA LE OIL, NFS (INCLUDE OIL, NFS)	AB 15050	MACKEREL, PACIFIC	&JACK,MXD SP,RAW	1,086.90	302.55	88.00	31.63		31.63
26121140	204690	Mackerel, floured or breaded, fried W/ VEGET! LE OIL, NFS (INCLUDE OIL, NFS)	AB 15051	MACKEREL, SPANISH	,RAW	1,086.90	302.55	88.00	31.63		31.63
		SPECIES=N	Mullet (52)		HABITAT=Estuarine						
26123160	0	Mullet, steamed or poached	15055	MULLET, STRIPED, R	AAW	100.00	100.00	79.00	126.58	•	126.58
		SPECIES=N	Mussels (53)		HABITAT=Marine						
26313160	0	Mussels, steamed or poached	15164	MUSSEL, BLUE, RAW		100.84	100.00	50.00	198.33		198.33
27350110	0	Bouillabaisse	15164	MUSSEL, BLUE, RAW		4,392.60	226.80	80.00	6.45		6.45
		SPECIES=C	Ocean Perch	(54)	HABITAT=Marine						
26125120	0	Ocean perch, baked or broiled	15057	OCEAN PERCH, ATLA	NITTO DAM	971.90	907 20	90 00	116.68		116.68
		Ocean perch, baked or broiled W/ BUTTER, NFS		OCEAN PERCH, ATLA					116.66		116.66
26125130		Ocean perch, breaded or battered, baked		OCEAN PERCH, ATLA	NTIC, RAW	1,128.75	907.20		100.47		100.47
26125140	0	Ocean perch, floured or breaded, fried	15057	OCEAN PERCH, ATLA	NTIC,RAW NTIC,RAW NTIC,RAW	1,086.45	907.20	88.00	94.89		94.89
		SPECIES=C	Dyster (59)								
0.601.51.40	0		15167	OVOMED EXAMEDY W		1 006 45	007.00	00 00	04.00		04.00
26315140 27464000		Oysters, floured or breaded, fried Gumbo, no rice (New Orleans type with shellfi	15167 is 15167	OYSTER, EASTERN, W OYSTER, EASTERN, W	•	1,086.45 3,548.33					94.89 6.99
20355310	101214	h, pork, and/or poultry, tomatoes, okra) ! Oyster stew W/ MARGARINE, NFS	15167	OYSTER, EASTERN, W	ITID DAW	1,538.51	196 00	94 00	34.30	_	34.30
20333310	101214	Oyster stew W/ MANGARINE, NFS	13107	OISIER, EASIERN, W	TED, RAW	1,330.31	490.00	94.00	34.30	•	34.30
						D	mi -h			% moist.	
Food	Mod	1	Ingredient	Ingredient		Recipe Weight	Fish Weight	&		Loss due to	Uncooked Fish
		Food Name	Code	Name		(grams)					in Recipe
		SPECIES=F	Perch (60) -		HABITAT=50% Freshwater, 50% Est	uarine					
06107140	10000		15060			500 65	550 40		0.01		07.01
		Perch, floured or breaded, fried W/ CANOLA Ol Perch, floured or breaded, fried W/ SOYBEAN (L			ccr for 1 lb raw ylds;recipe cal ccr for 1 lb raw ylds;recipe cal				97.21 97.21		97.21 97.21
		Perch, floured or breaded, fried W/ PEANUT O			cr for 1 lb raw ylds; recipe cal		553.40				97.21
26127120 26127120		Perch, baked or broiled W/ VEGETABLE OIL, NFS	15060 3 15060	PERCH, MXD SP, RAW PERCH, MXD SP, RAW		971.90 970.95			116.68 116.79		116.68 116.79
		(INCLUDE OIL, NFS)		I LICH, IMD OI, IAW							
		Perch, baked or broiled W/O FAT	15060	PERCH, MXD SP, RAW		943.70			120.17		120.17
26127130		Perch, breaded or battered, baked	15060	PERCH, MXD SP, RAW		1,128.75			100.47		100.47
26127150		Perch, battered, fried W/ VEGETABLE OIL, NFS	15060	PERCH, MXD SP, RAW PERCH, MXD SP, RAW		133.00 133.00			88.46 88.46		88.46 88.46
2012/130	201090	relea, bacterea, filea w/ vegetable Off, NFS	(10000	I LINCH, PIAD OF, NAW		100.00	100.00	55.00	00.40	•	00.70

INCLUDE OIL, NFS)

	SPECIES=PC	llock (64)	HABITAT=Marine						
26100240 0	Fish stick, patty, or fillet, NS as to type, floured or breaded, fried	15065	POLLOCK, ATLANTIC, RAW	1,086.45	907.20	88.00	94.89		94.89
	Fish stick, patty, or fillet, NS as to type, f loured or breaded, fried W/ VEGETABLE OIL, NFS (INCLUDE OIL, NFS)		POLLOCK, ATLANTIC, RAW	1,086.45	907.20	88.00	94.89	-	94.89
26100240 204083	Fish stick, patty, or fillet, NS as to type, f loured or breaded, fried W/ CORN OIL	15065	POLLOCK, ATLANTIC, RAW	1,086.45	907.20	88.00	94.89	•	94.89
26100250 0	Fish stick, patty, or fillet, NS as to type, battered, fried	15065	POLLOCK, ATLANTIC, RAW	133.00	100.00	88.00	85.44	•	85.44
27250520 0 58111200 0	Seafood restructured Puffs, fried, crab meat and cream cheese filled $\ensuremath{\mathtt{d}}$	15065 15065N	POLLOCK, ATLANTIC, RAW (27250520) POLLOCK, ATLANTIC, RAW	148.00 892.90		100.00	67.57 16.31		67.57 16.31
	SPECIES=Pc	ompano (65)	HABITAT=Marine						
	Pompano, baked or broiled W/ OLIVE OIL Pompano, floured or breaded, fried W/ CORN OII (INCLUDE MAZOLA CORN OIL; MAZOLA OIL, NFS; WE SSON CORN OIL)	15068 15068	Need grm wt.descr.for 1 lb raw ylds;recipe calls Need grm wt.descr.for 1 lb raw ylds;recipe calls				128.06 97.51		128.06 97.51
26131110 0 26131140 204139	Pompano, cooked, NS as to cooking method Pompano, floured or breaded, fried W/ VEGETABI E OIL, NFS (INCLUDE OIL, NFS)	15068 15068	POMPANO, FLORIDA, RAW POMPANO, FLORIDA, RAW	672.50 787.05		70.70 79.20	127.83 97.51		127.83 97.51
27350110 0	Bouillabaisse	15068	POMPANO, FLORIDA, RAW	4,392.60	453.60	80.00	12.91		12.91
	SPECIES=Pc	rgy (66) -	HABITAT=Marine						
26133120 0 26133120 100976	Porgy, baked or broiled Porgy, baked or broiled W/ VEGETABLE OIL, NFS (INCLUDE OIL, NFS)	15090 15090	SCUP, RAW SCUP, RAW	590.90 589.95			132.71 132.93		132.71 132.93
26133120 203252	Porgy, baked or broiled W/ BUTTER, NFS	15090	SCUP, RAW	591.08	526.20	67.10	132.67	•	132.67
Food Mod Code code		ngredient Code	Ingredient Name	Recipe Weight (grams)	Fish Weight (grams)	% Yield		% moist. Loss due to process.	% of Uncooked Fish in Recipe
	SPECIES=Pc	rgy (66) -	HABITAT=Marine				(co	ntinued)	
26133140 100567	Porgy, floured or breaded, fried W/ VEGETABLE OIL, NFS (INCLUDE OIL, NFS)	15090	SCUP, RAW	705.45	526.20	76.80	97.12		97.12
26133160 0	Porgy, steamed or poached	15090	SCUP, RAW	100.00	100.00	80.00	125.00	•	125.00
	SPECIES=Ro	ckfish (72) HABITAT=Estuarine						
26100130 0	Fish, NS as to type, breaded or battered, bake $\ensuremath{\mathtt{d}}$	15070	ROCKFISH, PACIFIC, MXD SP, RAW	1,171.58	64.40	80.00	6.87		6.87
26100140 0 26100140 100258	Fish, NS as to type, floured or breaded, fried Fish, NS as to type, floured or breaded, fried W/ VEGETABLE OIL, NFS (INCLUDE OIL, NFS)		ROCKFISH, PACIFIC, MXD SP, RAW ROCKFISH, PACIFIC, MXD SP, RAW	1,086.45 1,086.45		88.00 88.00			6.74 6.74
26100140 204195	Fish, NS as to type, floured or breaded, fried	1 15070	ROCKFISH, PACIFIC, MXD SP, RAW	1,086.45	64.40	88.00	6.74		6.74
26100150 0	W/ CORN OIL Fish, NS as to type, battered, fried	15070	ROCKFISH, PACIFIC, MXD SP, RAW	133.00	7.10	88.00	6.07		6.07

28150610 0	Fish, batter-dipped or fish cake, with vegetable, potatoes (frozen meal)	b 15070N	(26100150) ROCKFISH, PACIFIC, MXD SP, RAW	224.80	6.48	100.00	3.28	12.00	3.72
26100110 0	Fish, NS as to type, cooked, NS as to cooking method	15071	ROCKFISH, PACIFIC, MXD SP, CKD, DRY HEAT	100.84	7.10	100.00	7.04	25.00	9.39
26100120 0	Fish, NS as to type, baked or broiled	15071	ROCKFISH, PACIFIC, MXD SP, CKD, DRY HEAT	972.08	64 40	100.00	6.63	25.00	8.83
	Fish, NS as to type, baked or broiled W/ BUTTI R, NFS		ROCKFISH, PACIFIC, MXD SP, CKD, DRY HEAT	972.08		100.00			
26100120 200968	Fish, NS as to type, baked or broiled W/ VEGE ABLE OIL, NFS (INCLUDE OIL, NFS)	г 15071	ROCKFISH, PACIFIC, MXD SP, CKD, DRY HEAT	970.95	64.40	100.00	6.63	25.00	8.84
	SPECIES=S	almon (75)	HABITAT=0.05% Freshwater, 4.73	3% Estuarine	95.22%	Mari			
26100190 0		15077	SALMON, CHINOOK, SMOKED	99.90	74.90	100.00	74.97	5.00	78.92
26137190 0	Salmon, smoked	15077	SALMON, CHINOOK, SMOKED	100.00	100.00	100.00	100.00	5.00	105.26
27250070 0		15080	SALMON, CHUM, CND, DRND W/BONE	957.85	453.60	88.00	53.81	25.00	71.75
27250070 100813	Salmon cake or patty W/ VEGETABLE OIL, NFS (IN CLUDE OIL, NFS)	N 15080	SALMON, CHUM, CND, DRND W/BONE	957.85	453.60	88.00	53.81	25.00	71.75
27250070 101058	Salmon cake or patty W/ SOYBEAN OIL (INCLUDE WESSON SOYBEAN OIL)	W 15080	SALMON, CHUM, CND, DRND W/BONE	957.85	453.60	88.00	53.81	25.00	71.75
27250070 204660	Salmon cake or patty W/ BUTTER, NFS	15080	SALMON, CHUM, CND, DRND W/BONE	957.85	453.60	88.00	53.81	25.00	71.75
26137100 0	Salmon, raw	15081	SALMON, COHO, WILD, RAW	100.00	100.00	100.00	100.00		100.00
27450710 204706	Fish and vegetables (excluding carrots, brocco li, and dark- green leafy (no potatoes)), tomato-based sauce (mixture) W/ SALMON AND OLIVE (II.	a	(26137100) SALMON,COHO,WILD,RAW	1,618.45	907.20	90.00	62.28		62.28
26137120 201145		15083	Need grm wt.descr.for 1 lb raw yld; recipe calls	843.70	780 20	76 90	120.25		120.25
	Salmon, floured or breaded, fried W/ CANOLA O		Need grm wt.descr.for 1 lb raw ylds;recipe call				97.97		97.97
26137120 0	Salmon, baked or broiled	15083	SALMON, PINK, RAW	844.90	780.20	76.90	120.08		120.08
26137120 200265	Salmon, baked or broiled W/ BUTTER, NFS	15083	SALMON, PINK, RAW	845.08	780.20	76.90	120.06	· .	120.06
26137120 201437	Salmon, baked or broiled W/O FAT OR W/ NONSTIC	C 15083	SALMON, PINK, RAW	816.70	780.20	76.90	124.23		124.23
				Recipe	Fish			% moist.	
Food Mod	T	ngredient	Ingredient	Weight	Weight	8		due to	
Code code		Code	Name	(grams)					in Recipe
	SPECIES=Sa	almon (75)	HABITAT=0.05% Freshwater, 4.73%	Estuarine,	95.22% M	arin	(cc	ntinued)	
	K SPRAY (INCLUDE PAM)								
26137140 0	Salmon, floured or breaded, fried	15083	SALMON, PINK, RAW	959.45	780.20	83.00	97.97		97.97
26137140 100833	Salmon, floured or breaded, fried W/ VEGETABLE OIL, NFS (INCLUDE OIL, NFS)	E 15083	SALMON, PINK, RAW	959.45	780.20	83.00	97.97		97.97
26137160 0	Salmon, steamed or poached	15083	SALMON, PINK, RAW	100.00	100.00	80.00	125.00		125.00
32105020 100563	Egg omelet or scrambled egg, with fish \mbox{W}/\mbox{BUT} ER, NFS	Т 15084	SALMON, PINK, CND, W/BONE &LIQ	84.59	12.00	91.00	15.59	25.00	20.79
26137110 0	Salmon, cooked, NS as to cooking method	15247	SALMON, COHO, WILD, CKD, DRY HEAT	100.00	100.00	100.00	100.00	25.00	133.33
	SPECIES=Sc	callop (79)	HABITAT=0.67% Estuarine, 99.33	8% Marine					
26317110 0	Scallops, cooked, NS as to cooking method			1,086.45		88.00	94.89		94.89
26317140 101203	Scallops, floured or breaded, fried W/ CANOLA	15172	SCALLOP, MXD SP, RAW	1,086.45	907.20	88.00	94.89		94.89
27350110 0	OIL Bouillabaisse	15172	SCALLOP, MXD SP, RAW	4,392.60	453.60	80.00	12.91		12.91
		ea Bass (81) HABITAT=Marine						

	Sea bass, baked or broiled W/ CORN OIL Sea bass, floured or breaded, fried W/ CORN OI	15091	Need grm wt.desc.for 1 lb raw ylds; recipe calls Need gwd for 1 lb raw ylds; recipe calls for 2 lb	843.95 959.45		76.90 83.00	120.22 97.97		120.22 97.97
2011110 101102	L	13031	Need gwd for 1 ib faw yids, recipe carrs for 2 ib	232.43	700.20	03.00	31.31	•	51.51
26141120 0	Sea bass, baked or broiled	15091	SEA BASS, MXD SP, RAW	844.90	780.20	76.90	120.08		120.08
26141120 203326	Sea bass, baked or broiled W/O FAT OR W/ NON-S	15091	SEA BASS, MXD SP, RAW	816.70	780.20	76.90	124.23		124.23
00141140 100050	TICK SPRAY (INCLUDE PAM) Sea bass, floured or breaded, fried W/ VEGETAB	1 5 0 0 1	CEA DAGO MUD OD DAGI	959.45	700 20	02.00	07 07		97.97
26141140 100856	LE OIL, NFS (INCLUDE OIL, NFS)		SEA BASS, MXD SP, RAW	959.45	780.20	83.00	97.97	•	97.97
26141160 0	Sea bass, steamed or poached	15091	SEA BASS, MXD SP, RAW	100.00	100.00	80.00	125.00	•	125.00
	SPECIES=Shr	imp (88)	HABITAT=Estuarine						
26319110 0	Shrimp, cooked, NS as to cooking method	15149	SHRIMP, MXD SP, RAW	100.84	100 00	73 00	135.85		135.85
26319120 0		15149	SHRIMP, MXD SP, RAW	941.40			120.46		120.46
	Shrimp, baked or broiled W/ VEGETABLE OIL, NFS		SHRIMP, MXD SP, RAW	940.45			120.58		
20019120 200190	(INCLUDE OIL, NFS)	10110	Shirth find Stylem	310.10	307.20	00.00	120.00	•	120.30
26319120 200875	Shrimp, baked or broiled W/ BUTTER, NFS	15149	SHRIMP, MXD SP, RAW	941.58	907.20	80.00	120.44		120.44
26319120 202863	Shrimp, baked or broiled W/O FAT OR W/ NONSTIC	15149	SHRIMP, MXD SP, RAW	913.20	907.20	80.00	124.18		124.18
	K SPRAY (INCLUDE PAM)								
	Shrimp, baked or broiled W/ CANOLA OIL		SHRIMP, MXD SP, RAW	940.45			120.58		
26319130 0	and the second s	15149	SHRIMP, MXD SP, RAW	100.84			130.48		130.48
26319140 0	Shrimp, floured, breaded, or battered, fried		SHRIMP, MXD SP, RAW	902.90			85.63		85.63
26319140 100180	Shrimp, floured, breaded, or battered, fried W / CANOLA OIL	15149	SHRIMP, MXD SP, RAW	902.90	680.40	88.00	85.63	•	85.63
26319140 100708	Shrimp, floured, breaded, or battered, fried W	15149	SHRIMP, MXD SP, RAW	902.90	680.40	88.00	85.63		85.63
26319140 201330	/ CORN OIL Shrimp, floured, breaded, or battered, fried W	15149	SHRIMP, MXD SP, RAW	902.90	680 40	88 00	85.63		85.63
	Dirimp, Fiducia, Siducia, of Successa, Filea								
								% moist.	% of
- ,,	_			Recipe	Fish			Loss	Uncooked
Food Mod		redient	Ingredient	Weight	Weight	% V:-1-1		Loss due to	Uncooked Fish
Food Mod Code code		redient Code			Weight			Loss due to	Uncooked
Code code	Food Name	Code		Weight (grams)	Weight (grams)	Yield	C_GUI	Loss due to process.	Uncooked Fish in Recipe
Code code	Food Name SPECIES=Shr	Code	Name	Weight (grams)	Weight (grams)	Yield	C_GUI	Loss due to process.	Uncooked Fish in Recipe
Code code	Food Name	Code imp (88)	Name	Weight (grams)	Weight (grams)	Yield	C_GUI (co	Loss due to process. ntinued)	Uncooked Fish in Recipe
Code code	Food Name	Code imp (88) 15149	Name	Weight (grams)	Weight (grams)	Yield 80.00	C_GUI (co 6.45	Loss due to process. ntinued)	Uncooked Fish in Recipe
Code code	Food Name	Code imp (88) 15149	Name	Weight (grams)	Weight (grams)	Yield	C_GUI (co 6.45	Loss due to process. ntinued)	Uncooked Fish in Recipe
Code code	Food Name	Code imp (88) 15149 15149	Name	Weight (grams)	Weight (grams)	Yield 80.00 88.00	C_GUI (co 6.45 14.44	Loss due to process. ntinued)	Uncooked Fish in Recipe
Code code	Food Name	Code imp (88) 15149 15149	Name	Weight (grams)	Weight (grams)	Yield 80.00	C_GUI (co 6.45 14.44	Loss due to process. ntinued)	Uncooked Fish in Recipe
Code code	Food Name	Code imp (88) 15149 15149	Name	Weight (grams)	Weight (grams)	Yield 80.00 88.00	C_GUI (co 6.45 14.44	Loss due to process. ntinued)	Uncooked Fish in Recipe
Code code 27350110 0 27450410 0 27450410 100865	Food Name	imp (88) 15149 15149	Name	Weight (grams)	Weight (grams)	Yield 80.00 88.00	C_GUI (co 6.45 14.44	Loss due to process. ntinued)	Uncooked Fish in Recipe
Code code 27350110 0 27450410 0 27450410 100865	Food Name	imp (88) 15149 15149	Name	Weight (grams) 4,392.60 771.30	Weight (grams)	%100 %8.00 %8.00 %8.00	C_GUI (co 6.45 14.44	Loss due to process. ntinued)	Uncooked Fish in Recipe 6.45 14.44
Code code	Food Name	Code imp (88) 15149 15149 15149	Name	Weight (grams) 4,392.60 771.30 773.37	Weight (grams)	80.00 88.00 88.00	C_GUI (co 6.45 14.44 14.44	Loss due to process. ntinued)	Uncooked Fish in Recipe 6.45 14.44 14.44
Code code	Food Name	Code imp (88) 15149 15149 15149	Name	Weight (grams) 4,392.60 771.30	Weight (grams)	%100 %8.00 %8.00 %8.00	C_GUI (co 6.45 14.44 14.44	Loss due to process. ntinued)	Uncooked Fish in Recipe 6.45 14.44
Code code	Food Name	Code imp (88) 15149 15149 15149	Name	Weight (grams) 4,392.60 771.30 773.37	Weight (grams)	80.00 88.00 88.00	C_GUI (co 6.45 14.44 14.44	Loss due to process. ntinued)	Uncooked Fish in Recipe 6.45 14.44 14.44
Code code 27350110 0 27450410 0 27450410 100865 27450410 203988 27450410 204020	Food Name	Code imp (88) 15149 15149 15149 15149	Name	Weight (grams) 4,392.60 771.30 773.37	Weight (grams) 226.80 98.00 98.00 98.00	Yield 80.00 88.00 88.00 88.00	C_GUI (co 6.45 14.44 14.44 14.40 14.39	Loss due to process. ntinued)	Uncooked Fish in Recipe 6.45 14.44 14.44 14.49 14.39
Code code	Food Name	Code imp (88) 15149 15149 15149 15149	Name	Weight (grams) 4,392.60 771.30 773.37	Weight (grams) 226.80 98.00 98.00 98.00	80.00 88.00 88.00	C_GUI (co 6.45 14.44 14.44 14.40 14.39	Loss due to process. ntinued)	Uncooked Fish in Recipe 6.45 14.44 14.44
Code code 27350110 0 27450410 0 27450410 203988 27450410 204020 27464000 0	Food Name	Code imp (88) 15149 15149 15149 15149 15149	Name	Weight (grams) 4,392.60 771.30 771.30 773.37 773.74 3,548.33	Weight (grams) 226.80 98.00 98.00 98.00 64.00	80.00 88.00 88.00 88.00 88.00	C_GUI (co 6.45 14.44 14.44 14.40 14.39	Loss due to process. ntinued)	Uncooked Fish in Recipe 6.45 14.44 14.44 14.40 14.39 2.40
Code code 27350110 0 27450410 0 27450410 203988 27450410 204020 27464000 0	Food Name	Code imp (88) 15149 15149 15149 15149 15149	Name	Weight (grams) 4,392.60 771.30 773.37	Weight (grams) 226.80 98.00 98.00 98.00 64.00	Yield 80.00 88.00 88.00 88.00	C_GUI (co 6.45 14.44 14.44 14.40 14.39	Loss due to process. ntinued)	Uncooked Fish in Recipe 6.45 14.44 14.44 14.49 14.39
Code code 27350110 0 27450410 0 27450410 203988 27450410 204020 27464000 0	Food Name	Code imp (88) 15149 15149 15149 15149 15149	Name	Weight (grams) 4,392.60 771.30 771.30 773.37 773.74 3,548.33	Weight (grams) 226.80 98.00 98.00 98.00 64.00	80.00 88.00 88.00 88.00 88.00	C_GUI (co 6.45 14.44 14.44 14.40 14.39	Loss due to process. ntinued)	Uncooked Fish in Recipe 6.45 14.44 14.44 14.40 14.39 2.40
Code code 27350110 0 27450410 0 27450410 203988 27450410 204020 27464000 0	Food Name	Code imp (88) 15149 15149 15149 15149 15149 15149	Name	Weight (grams) 4,392.60 771.30 771.30 773.37 773.74 3,548.33	Weight (grams) 226.80 98.00 98.00 98.00 64.00	80.00 88.00 88.00 88.00 88.00 75.00	C_GUI (co 6.45 14.44 14.44 14.40 14.39 2.40 36.14	Loss due to process. ntinued)	Uncooked Fish in Recipe 6.45 14.44 14.44 14.40 14.39 2.40

58136130 0	Lo mein with shrimp	15149	SHRIMP, MXD SP, RAW		1,101.43	226.80	95.00	21.68		21.68
58112110 0		15149N	(58112510) SHRIMP.	MXD SP,RAW	100.00	18.45	100.00	15.37	21.00	19.46
27150130 0		15151	SHRIMP, MXD SP, CKD,	MOIST HEAT	929.58	113.40				20.33
14620120 0	Shrimp dip, cream cheese base	15152	SHRIMP, MXD SP, CND		434.58	113.40	100.00	26.09	25.00	34.79
27150230 0		15152	SHRIMP, MXD SP, CND		156.38	128.00	100.00	81.85	25.00	109.14
27150230 101055	Shrimp scampi W/ OLIVE OIL	15152	SHRIMP, MXD SP, CND		155.00	128.00	100.00	82.58	25.00	110.11
27350060 0	Shrimp scampi W/ OLIVE OIL Shrimp creole, with rice	15152	SHRIMP, MXD SP, CND		1,842.44		85.90		25.00	57.32
27360080 0	Chow mein or chop suey, NS as to type of meat,		SHRIMP, MXD SP, CND		968.88		90.00			
	with noodles									
54406200 0	Shrimp chips (tapioca base)		SHRIMP, MXD SP, CND		100.00		78.00			
58101540 0	Taco or tostada with fish, lettuce, tomato, salsa	a 15152	SHRIMP, MXD SP, CND		76.99	15.00	100.00	19.48	25.00	25.98
58110120 0		15152	SHRIMP, MXD SP, CND		1,142.04	64.00	76.00	7.37	25.00	9.83
	Macaroni salad with shrimp W/ REAL MAYONNAISE	15152	SHRIMP, MXD SP, CND		740.75			12.96		
58150510 0		15152	SHRIMP, MXD SP, CND		1,028.48		90.00			
58407050 0	Instant soup, noodle with egg, shrimp or chick		SHRIMP, MXD SP, CND		99.00			1.19		
	en									
28355430 0	Shrimp soup, cream of, prepared with water	6456P	SOUP, CRM OF SHRIMP	P,PREP W/H2O,COMM	100.00	100.00	100.00	100.00	•	7.50
	SPECIES=Sr	napper (93)		HABITAT=Marine						
27350110 0	Bouillabaisse	15101	SNAPPER, MXD SP, RAW		4,392.60	453.60	80.00	12.91	•	12.91
					B	m1 - 1			% moist.	
T 1	-		T		Recipe Weight	Fish	0		Loss	Uncooked
Food Mod			Ingredient							
Code code	Food Name	Code	Name		(grams)	(grams)	riela	C_G01	process.	in Recipe
	· 			_						
	SPECIES=Sc	quid (97) -		HABITAT=Marine						
26213120 0	Squid, baked, broiled	15175	SQUID, MXD SP, RAW		706.05	690 40	90 00	120 46		120 46
26213140 0		15175			1,086.45					
26213160 0	Squid, steamed or boiled	15175	SQUID, MXD SP, RAW		100.84					
20213100 0	Squid, Steamed of Dolled	13173	SQUID, MAD SE, KAW		100.04	100.00	00.50	114.04	•	114.04
	SPECIES=St	turgeon (98	3)	HABITAT=50% Freshwater, 50% Est	uarine					
0.0011100		15010			100.00	100 00	100 00	100 00		100 00
26211100 0	Roe, sturgeon	15012	CAVIAR, BLACK/RED, G	RANULAR	100.00	100.00	100.00	100.00	•	100.00
	SPECIES=Sw	wordfish (1	.00)	HABITAT=Marine						
0.61.401.00		15110	OMODDETON DAM		044.00	700 00	76.00	100 00		100 00
26149120 0	Swordfish, baked or broiled	15110	SWORDFISH, RAW		844.90	780.20	76.90	120.08	•	120.08
	SPECIES=Ti	rout (103)		HABITAT=Freshwater						
0.61.51.100 000000	mout balad as busiled M/ CODY OTT /TYPETTE	4 15040	MDOUM DATABON FIRE	IED DAN	070 05	007 00	00 00	116 70		116 70
Z01511ZU ZUZ336	Trout, baked or broiled W/ CORN OIL (INCLUDE N AZOLA CORN OIL; MAZOLA OIL, NFS; WESSON CORN O		TROUT, KAINBOW, FARM	ED, KAW	970.95	907.20	80.00	116./9	•	110./9
	IL)	J								
26151120 203955	Trout, baked or broiled W/ SESAME OIL	15240	TROUT BAINBOW FARM	IED, RAW	970 95	907 20	80 00	116 79		116 79
	SPECIES=T1	rout, mixed	d sp. (114)	HABITAT=50% Freshwater, 50% Est	uarine					
26151140 204291	Trout, floured or breaded, fried W/ SOYBEAN O	T 1511/	Need arm wt dosar	for 1 lb raw wide .reging calls	959 /5	780 20	83 00	97 97		97.97
20131140 204201	L	1 17114	weed gim wc.desci.	TOT I ID TAW YIUS, TECTPE CALLS	, ,,,,4,	700.20	03.00	21.21	•	21.21
26151130 0	Trout, breaded or battered, baked	15114	TROUT, MXD SP, RAW		1,086.45	907.20	80.00	104.38		104.38

26151140 26151150		Trout, floured or breaded, fried 1511 Trout, battered, fried W/ VEGETABLE OIL, NFS (1511 INCLUDE OIL, NFS)		TROUT, MXD SP, RAW TROUT, MXD SP, RAW	959.45 133.00		83.00 85.00			97.97 88.46
		SPECIES=Tuna (1	04) -	HABITAT=Marine						
26155180 27150120 27250160	0	Tuna, canned, oil pack Tuna with cream or white sauce (mixture) 1511 Tuna cake or patty 1511	.9	TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND	100.00 911.85 981.25	311.85 480.00	100.00	100.00 34.20 55.59	25.00 25.00	133.33 45.60 74.12
27250610	0	Tuna noodle casserole with cream or white sauc 1511 ${\rm e}$. 9	TUNA, LT, CND, OIL, DRND	1,140.59	320.00	90.00	31.17	25.00	41.56
27250630 27250630		Tuna noodle casserole with (mushroom) soup $$1511$$ Tuna noodle casserole with (mushroom) soup W/ $$1511$$ 2% MILK AND W/ BUTTER, NFS		TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND	1,149.20 1,149.38	320.00 320.00	90.00	30.94 30.93		41.25 41.25
27250630	202216	Tuna noodle casserole with (mushroom) soup W/ 1511 WATER AND W/O FAT	.9	TUNA, LT, CND, OIL, DRND	1,117.50	320.00	90.00	31.82	25.00	42.42
27250630	202723	Tuna noodle casserole with (mushroom) soup W/ $$ 1511 WHOLE MILK	. 9	TUNA, LT, CND, OIL, DRND	1,149.20	320.00	90.00	30.94	25.00	41.25
27250630		Tuna noodle casserole with (mushroom) soup W/ 1511 1% MILK AND W/ BUTTER, NFS	.9	TUNA, LT, CND, OIL, DRND	1,149.38	320.00	90.00	30.93	25.00	41.25
27350080		Tuna noodle casserole with vegetables, cream o 1511	. 9	TUNA, LT, CND, OIL, DRND	1,139.68	184.28	90.00	17.97	25.00	23.95
	Mod code	Food Name Ingredi		Ingredient Name	Recipe Weight (grams)	Fish Weight (grams)	% Yield		% moist. Loss due to process.	% of Uncooked Fish in Recipe
		r white sauce Tuna noodle casserole with vegetables, cream o 1511	,					·	,	
		Tana noodio odoocioio mich regodabico, cicam o ioii		TUNA, LT, CND, OIL, DRND	1,139.68	184.28	90.00	17.97	23.00	23.95
27350410	0	Tuna noodle casserole with vegetables and (mus 1511		TUNA, LT, CND, OIL, DRND	1,139.68	292.00		26.39		23.95
		r white sauce W/ CARROTS Tuna noodle casserole with vegetables and (mus 1511 hroom) soup Tuna noodle casserole with vegetables and (mus 1511	. 9		,	292.00			25.00	
27350410	204105	r white sauce W/ CARROTS Tuna noodle casserole with vegetables and (mus 1511 hroom) soup Tuna noodle casserole with vegetables and (mus 1511 hroom) soup W/O MILK Tuna noodle casserole with vegetables and (mus 1511	.9	TUNA, LT, CND, OIL, DRND	1,229.20	292.00 292.00	90.00	26.39	25.00 25.00	35.19
27350410	204105 204591	r white sauce W/ CARROTS Tuna noodle casserole with vegetables and (mus 1511 hroom) soup Tuna noodle casserole with vegetables and (mus 1511 hroom) soup W/O MILK Tuna noodle casserole with vegetables and (mus 1511 hroom) soup W/ WHOLE MILK Tuna casserole with vegetables and (mushroom) 1511	.9 .9	TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND	1,229.20 1,225.70	292.00 292.00 292.00	90.00	26.39 26.47	25.00 25.00 25.00	35.19 35.29
27350410 27350410 27450510 58145120	204105 204591 0	r white sauce W/ CARROTS Tuna noodle casserole with vegetables and (mus 1511 hroom) soup Tuna noodle casserole with vegetables and (mus 1511 hroom) soup W/O MILK Tuna noodle casserole with vegetables and (mus 1511 hroom) soup W/ WHOLE MILK Tuna casserole with vegetables and (mushroom) 1511 soup, no noodles Macaroni or noodles with cheese and tuna 1511 Macaroni or noodles with cheese and tuna W/ 2% 1511	.9 .9 .9	TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND	1,229.20 1,225.70 1,229.20	292.00 292.00 292.00 292.00 188.81	90.00 90.00 90.00	26.39 26.47 26.39	25.00 25.00 25.00 25.00 25.00	35.19 35.29 35.19
27350410 27350410 27450510 58145120 58145120	204105 204591 0 0 100521	r white sauce W/ CARROTS Tuna noodle casserole with vegetables and (mus 1511 hroom) soup Tuna noodle casserole with vegetables and (mus 1511 hroom) soup W/O MILK Tuna noodle casserole with vegetables and (mus 1511 hroom) soup W/ WHOLE MILK Tuna casserole with vegetables and (mushroom) 1511 soup, no noodles Macaroni or noodles with cheese and tuna 1511 Macaroni or noodles with cheese and tuna W/ 2% 1511 MILK Macaroni or noodles with cheese and tuna W/ SK 1511	9 9 9 9 9 9 9	TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND	1,229.20 1,225.70 1,229.20 909.20 1,102.09	292.00 292.00 292.00 292.00 188.81 188.81	90.00 90.00 90.00 90.00	26.39 26.47 26.39 35.68	25.00 25.00 25.00 25.00 25.00 25.00	35.19 35.29 35.19 47.58 25.38
27350410 27350410 27450510 58145120 58145120 58145120	204105 204591 0 0 100521 200545	r white sauce W/ CARROTS Tuna noodle casserole with vegetables and (mus 1511 hroom) soup Tuna noodle casserole with vegetables and (mus 1511 hroom) soup W/O MILK Tuna noodle casserole with vegetables and (mus 1511 hroom) soup W/ WHOLE MILK Tuna casserole with vegetables and (mushroom) 1511 soup, no noodles Macaroni or noodles with cheese and tuna 1511 Macaroni or noodles with cheese and tuna W/ 2% 1511 MILK Macaroni or noodles with cheese and tuna W/ SK 1511 IM MILK Macaroni or noodles with cheese and tuna W/ SK 1511 IM MILK Macaroni or noodles with cheese and tuna W/ 1% 1511	.9 .9 .9 .9 .9	TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND	1,229.20 1,225.70 1,229.20 909.20 1,102.09 1,102.09	292.00 292.00 292.00 292.00 188.81 188.81	90.00 90.00 90.00 90.00 90.00	26.39 26.47 26.39 35.68 19.04	25.00 25.00 25.00 25.00 25.00 25.00 25.00	35.19 35.29 35.19 47.58 25.38 25.38
27350410 27350410 27450510 58145120 58145120 58145120 58145120	204105 204591 0 0 100521 200545 201431	r white sauce W/ CARROTS Tuna noodle casserole with vegetables and (mus 1511 hroom) soup Tuna noodle casserole with vegetables and (mus 1511 hroom) soup W/O MILK Tuna noodle casserole with vegetables and (mus 1511 hroom) soup W/ WHOLE MILK Tuna casserole with vegetables and (mushroom) 1511 soup, no noodles Macaroni or noodles with cheese and tuna 1511 Macaroni or noodles with cheese and tuna W/ 2% 1511 MILK Macaroni or noodles with cheese and tuna W/ SK 1511 IM MILK Macaroni or noodles with cheese and tuna W/ 1% 1511 MILK Macaroni or noodles with cheese and tuna W/ 1% 1511 MILK Macaroni or noodles with cheese and tuna W/ WH 1511	9 9 9 9 9 9	TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND	1,229.20 1,225.70 1,229.20 909.20 1,102.09 1,102.09	292.00 292.00 292.00 292.00 188.81 188.81 188.81	90.00 90.00 90.00 90.00 90.00 90.00	26.39 26.47 26.39 35.68 19.04 19.03	25.00 25.00 25.00 25.00 25.00 25.00 25.00	35.19 35.29 35.19 47.58 25.38 25.38 25.37
27350410 27350410 27450510 58145120 58145120 58145120 58145120 58145120	204105 204591 0 0 100521 200545 201431 203026	r white sauce W/ CARROTS Tuna noodle casserole with vegetables and (mus 1511 hroom) soup Tuna noodle casserole with vegetables and (mus 1511 hroom) soup W/O MILK Tuna noodle casserole with vegetables and (mus 1511 hroom) soup W/ WHOLE MILK Tuna casserole with vegetables and (mushroom) 1511 soup, no noodles Macaroni or noodles with cheese and tuna 1511 Macaroni or noodles with cheese and tuna W/ 2% 1511 MILK Macaroni or noodles with cheese and tuna W/ SK 1511 IM MILK Macaroni or noodles with cheese and tuna W/ 1% 1511 MILK Macaroni or noodles with cheese and tuna W/ WH 1511 OLE MILK Macaroni or noodles with cheese and tuna W/ WH 1511 OLE MILK Macaroni or noodles with cheese and tuna W/ WH 1511 CRICAN OR CHEDDAR CHEESE BASED CHEESE SPREAD (.9 .9 .9 .9 .9 .9	TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND	1,229.20 1,225.70 1,229.20 909.20 1,102.09 1,102.59 1,102.09	292.00 292.00 292.00 292.00 188.81 188.81 188.81	90.00 90.00 90.00 90.00 90.00 90.00 90.00 90.00	26.39 26.47 26.39 35.68 19.04 19.03	25.00 25.00 25.00 25.00 25.00 25.00 25.00 25.00	35.19 35.29 35.19 47.58 25.38 25.38 25.37
27350410 27350410 27450510 58145120 58145120 58145120 58145120 58145120 58145120	204105 204591 0 0 100521 200545 201431 203026 204559	r white sauce W/ CARROTS Tuna noodle casserole with vegetables and (mus 1511 hroom) soup Tuna noodle casserole with vegetables and (mus 1511 hroom) soup W/O MILK Tuna noodle casserole with vegetables and (mus 1511 hroom) soup W/ WHOLE MILK Tuna casserole with vegetables and (mushroom) 1511 soup, no noodles Macaroni or noodles with cheese and tuna 1511 Macaroni or noodles with cheese and tuna W/ 2% 1511 MILK Macaroni or noodles with cheese and tuna W/ SK 1511 IM MILK Macaroni or noodles with cheese and tuna W/ 1% 1511 MILK Macaroni or noodles with cheese and tuna W/ WH 1511 OLE MILK Macaroni or noodles with cheese and tuna W/ WH 1511 OLE MILK Macaroni or noodles with cheese and tuna W/ WH 1511 OLE MILK	9 9 9 9 9 9	TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND TUNA, LT, CND, OIL, DRND	1,229.20 1,225.70 1,229.20 909.20 1,102.09 1,102.09 1,102.09 1,102.09	292.00 292.00 292.00 292.00 188.81 188.81 188.81 188.81 188.81	90.00 90.00 90.00 90.00 90.00 90.00 90.00 90.00	26.39 26.47 26.39 35.68 19.04 19.03 19.04	25.00 25.00 25.00 25.00 25.00 25.00 25.00 25.00 25.00	35.19 35.29 35.19 47.58 25.38 25.38 25.37 25.38

		DUCED FAT PROCESSED CHEESE PRODUCT, AMERICAN OR CHEDDAR TYPE (INCLUDE VELVEETA LIGHT)								
26155110	0	Tuna, canned, NS as to oil or water pack	15121	TUNA, LT, CND, H2O, DRND	100.00			100.00		133.33
26155190	0	Tuna, canned, water pack	15121	TUNA, LT, CND, H2O, DRND	100.00			100.00		133.33
27450060	0	Tuna, canned, water pack Tuna salad Tuna salad W/ REAL MAYONNAISE	15121	TUNA, LT, CND, H2O, DRND	413.97		100.00			
27450060	100008	Tuna salad W/ REAL MAYONNAISE	15121	TUNA, LT, CND, H2O, DRND	410.22			54.60		
2/450060		Tuna salad W/ LOW CALORIE OR DIET MAYONNAISE-T YPE SALAD DRESSING (INCLUDE MIRACLE WHIP LIGHT)		TUNA, LT, CND, H2O, DRND	413.22	223.91	100.00	54.20	25.00	72.27
27450060		Tuna salad W/ FAT FREE MAYONNAISE-TYPE SALAD D RESSING (INCLUDE KRAFT FREE NONFAT MAYONNAISE DRESSING; KRAFT MIRACLE WHIP FREE NONFAT DRESS ING)		TUNA, LT, CND, H2O, DRND	419.22	223.97	100.00	53.42	25.00	71.23
27450060	200449	Tuna salad W/ REDUCED CALORIE OR DIET, CHOLEST EROL-FREE MAYONNAISE (INCLUDE KRAFT LIGHT; HEL LMANN'S CHOLESTEROL-FREE REDUCED CALORIE)		TUNA, LT, CND, H2O, DRND	412.97	223.97	100.00	54.23	25.00	72.31
27450060	200685	Tuna salad W/ LOW CALORIE OR DIET MAYONNAISE (INCLUDE LOWFAT MAYONNAISE, WEIGHT WATCHERS LIG		TUNA, LT, CND, H2O, DRND	417.72	223.97	100.00	53.62	25.00	71.49
					Recipe	Fish			% moist.	% of Uncooke
Food	Mod	In	gredient	Ingredient	Weight	Weight	%		due to	Fish
Code	code	Food Name	Code	Name	Recipe Weight (grams)	(grams)				in Recip
		SPECIES=Tu	na (104)	HABITAT=Marine				(co	ntinued)	
27450060		HT MAYONNAISE, HELLMAN'S LIGHT MAYONNAISE)	15101	MINA IM CND HOO DDND	255 22	222 07	100 00	62 05	25 00	04 07
	202153	Tuna salad W/O SALAD DRESSING	15121	TUNA, LT, CND, H2O, DRND	355.22			63.05		
27450100	202153 0	Tuna salad W/O SALAD DRESSING Tuna salad with egg	15121	TUNA, LT, CND, H2O, DRND	478.65	223.97	100.00	46.79	25.00	62.39
27450100	202153 0 100026	Tuna salad W/O SALAD DRESSING	15121 15121			223.97		46.79	25.00	
27450100 27450100 27450100	202153 0 100026	Tuna salad W/O SALAD DRESSING Tuna salad with egg Tuna salad with egg W/ LOW CALORIE OR DIET MAY ONNAISE-TYPE SALAD DRESSING (INCLUDE MIRACLE W HIP LIGHT) Tuna salad with egg W/ REAL MAYONNAISE	15121 15121 15121	TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND	478.65 477.72 473.97	223.97 223.97 223.97	100.00	46.79 46.88 47.25	25.00 25.00 25.00	62.39 62.51 63.00
27450100 27450100 27450100	202153 0 100026 100039 201154	Tuna salad W/O SALAD DRESSING Tuna salad with egg Tuna salad with egg W/ LOW CALORIE OR DIET MAY ONNAISE-TYPE SALAD DRESSING (INCLUDE MIRACLE W HIP LIGHT)	15121 15121 15121 15121	TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND	478.65 477.72	223.97 223.97 223.97	100.00	46.79 46.88	25.00 25.00 25.00	62.39 62.51
27450100 27450100 27450100 27450100 27450100	202153 0 100026 100039 201154	Tuna salad W/O SALAD DRESSING Tuna salad with egg Tuna salad with egg W/ LOW CALORIE OR DIET MAY ONNAISE-TYPE SALAD DRESSING (INCLUDE MIRACLE W HIP LIGHT) Tuna salad with egg W/ REAL MAYONNAISE Tuna salad with egg W/ FAT FREE MAYONNAISE-TYP E SALAD DRESSING (INCLUDE KRAFT FREE NONFAT MA YONNAISE DRESSING; KRAFT MIRACLE WHIP FREE NON FAT DRESSING) Tuna salad sandwich	15121 15121 15121 15121 15121	TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND	478.65 477.72 473.97 485.22	223.97 223.97 223.97 223.97 57.75	100.00 100.00 100.00 100.00	46.79 46.88 47.25 46.16	25.00 25.00 25.00 25.00 25.00	62.39 62.51 63.00 61.54
27450100 27450100 27450100 27450100 27550720 27550720	202153 0 100026 100039 201154	Tuna salad W/O SALAD DRESSING Tuna salad with egg Tuna salad with egg W/ LOW CALORIE OR DIET MAY ONNAISE-TYPE SALAD DRESSING (INCLUDE MIRACLE W HIP LIGHT) Tuna salad with egg W/ REAL MAYONNAISE Tuna salad with egg W/ FAT FREE MAYONNAISE-TYP E SALAD DRESSING (INCLUDE KRAFT FREE NONFAT MA YONNAISE DRESSING; KRAFT MIRACLE WHIP FREE NON FAT DRESSING) Tuna salad sandwich Tuna salad sandwich W/ 100% WHOLE WHEAT BREAD	15121 15121 15121 15121 15121 15121 15121	TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND	478.65 477.72 473.97 485.22 157.26 161.26	223.97 223.97 223.97 223.97 27.75 57.75	100.00 100.00 100.00 100.00	46.79 46.88 47.25 46.16 36.72 35.81	25.00 25.00 25.00 25.00 25.00 25.00	62.39 62.51 63.00 61.54 48.96 47.75
27450100 27450100 27450100 27450100 27550720 27550720 58148130	202153 0 100026 100039 201154 0 100053 0	Tuna salad W/O SALAD DRESSING Tuna salad with egg Tuna salad with egg W/ LOW CALORIE OR DIET MAY ONNAISE-TYPE SALAD DRESSING (INCLUDE MIRACLE W HIP LIGHT) Tuna salad with egg W/ REAL MAYONNAISE Tuna salad with egg W/ FAT FREE MAYONNAISE-TYP E SALAD DRESSING (INCLUDE KRAFT FREE NONFAT MA YONNAISE DRESSING; KRAFT MIRACLE WHIP FREE NON FAT DRESSING) Tuna salad sandwich Tuna salad sandwich M/ 100% WHOLE WHEAT BREAD Macaroni salad with tuna	15121 15121 15121 15121 15121 15121 15121 15121	TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND	478.65 477.72 473.97 485.22 157.26 161.26 765.88	223.97 223.97 223.97 223.97 57.75 57.75 115.50	100.00 100.00 100.00 100.00 100.00 100.00	46.79 46.88 47.25 46.16 36.72 35.81 15.08	25.00 25.00 25.00 25.00 25.00 25.00 25.00	62.39 62.51 63.00 61.54 48.96 47.75 20.11
27450100 27450100 27450100 27450100 27550720 27550720 58148130	202153 0 100026 100039 201154 0 100053 0 101228	Tuna salad W/O SALAD DRESSING Tuna salad with egg Tuna salad with egg W/ LOW CALORIE OR DIET MAY ONNAISE-TYPE SALAD DRESSING (INCLUDE MIRACLE W HIP LIGHT) Tuna salad with egg W/ REAL MAYONNAISE Tuna salad with egg W/ FAT FREE MAYONNAISE-TYP E SALAD DRESSING (INCLUDE KRAFT FREE NONFAT MA YONNAISE DRESSING; KRAFT MIRACLE WHIP FREE NON FAT DRESSING) Tuna salad sandwich Tuna salad sandwich W/ 100% WHOLE WHEAT BREAD Macaroni salad with tuna Macaroni salad with tuna Macaroni salad with tuna W/ LOW CALORIE OR DIE T MAYONNAISE (INCLUDE HELLMAN'S LIGHT MAYONNAI	15121 15121 15121 15121 15121 15121 15121 15121 15121	TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND	478.65 477.72 473.97 485.22 157.26 161.26	223.97 223.97 223.97 223.97 57.75 57.75 115.50	100.00 100.00 100.00 100.00 100.00 100.00	46.79 46.88 47.25 46.16 36.72 35.81	25.00 25.00 25.00 25.00 25.00 25.00 25.00	62.39 62.51 63.00 61.54 48.96 47.75 20.11
27450100 27450100 27450100 27450100 27550720 27550720 88148130 58148130	202153 0 100026 100039 201154 0 100053 0 101228	Tuna salad W/O SALAD DRESSING Tuna salad with egg Tuna salad with egg W/ LOW CALORIE OR DIET MAY ONNAISE-TYPE SALAD DRESSING (INCLUDE MIRACLE W HIP LIGHT) Tuna salad with egg W/ REAL MAYONNAISE Tuna salad with egg W/ FAT FREE MAYONNAISE-TYP E SALAD DRESSING (INCLUDE KRAFT FREE NONFAT MA YONNAISE DRESSING; KRAFT MIRACLE WHIP FREE NON FAT DRESSING) Tuna salad sandwich Tuna salad sandwich Tuna salad sandwich W/ 100% WHOLE WHEAT BREAD Macaroni salad with tuna Macaroni salad with tuna W/ LOW CALORIE OR DIE T MAYONNAISE (INCLUDE HELLMAN'S LIGHT MAYONNAI SE)	15121 15121 15121 15121 15121 15121 15121 15121 15121	TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND	478.65 477.72 473.97 485.22 157.26 161.26 765.88	223.97 223.97 223.97 223.97 57.75 57.75 115.50	100.00 100.00 100.00 100.00 100.00 100.00	46.79 46.88 47.25 46.16 36.72 35.81 15.08 14.97	25.00 25.00 25.00 25.00 25.00 25.00 25.00 25.00	62.39 62.51 63.00 61.54 48.96 47.75 20.11 19.96
7450100 7450100 7450100 7450100 7450100 27550720 8148130 8148130 8148130 8148160	202153 0 100026 100039 201154 0 100053 0 101228	Tuna salad W/O SALAD DRESSING Tuna salad with egg Tuna salad with egg W/ LOW CALORIE OR DIET MAY ONNAISE-TYPE SALAD DRESSING (INCLUDE MIRACLE W HIP LIGHT) Tuna salad with egg W/ REAL MAYONNAISE Tuna salad with egg W/ FAT FREE MAYONNAISE-TYP E SALAD DRESSING (INCLUDE KRAFT FREE NONFAT MA YONNAISE DRESSING; KRAFT MIRACLE WHIP FREE NON FAT DRESSING) Tuna salad sandwich Tuna salad sandwich Tuna salad sandwich W/ 100% WHOLE WHEAT BREAD Macaroni salad with tuna Macaroni salad with tuna W/ LOW CALORIE OR DIE T MAYONNAISE (INCLUDE HELLMAN'S LIGHT MAYONNAI SE) Macaroni salad with tuna W/ REAL MAYONAISE Macaroni salad with tuna and egg	15121 15121 15121 15121 15121 15121 15121 15121 15121 15121 15121	TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND	478.65 477.72 473.97 485.22 157.26 161.26 765.88 771.50	223.97 223.97 223.97 223.97 57.75 57.75 115.50 115.50	100.00 100.00 100.00 100.00 100.00 100.00 100.00 100.00	46.79 46.88 47.25 46.16 36.72 35.81 15.08 14.97	25.00 25.00 25.00 25.00 25.00 25.00 25.00 25.00	62.39 62.51 63.00 61.54 48.96 47.75 20.11 19.96
7450100 7450100 7450100 7450100 7450100 7550720 7550720 8148130 8148130 88148160 88148160	202153 0 100026 100039 201154 0 100053 0 101228 202070 0 201511	Tuna salad W/O SALAD DRESSING Tuna salad with egg Tuna salad with egg W/ LOW CALORIE OR DIET MAY ONNAISE-TYPE SALAD DRESSING (INCLUDE MIRACLE W HIP LIGHT) Tuna salad with egg W/ REAL MAYONNAISE Tuna salad with egg W/ FAT FREE MAYONNAISE-TYP E SALAD DRESSING (INCLUDE KRAFT FREE NONFAT MA YONNAISE DRESSING; KRAFT MIRACLE WHIP FREE NON FAT DRESSING) Tuna salad sandwich Tuna salad sandwich W/ 100% WHOLE WHEAT BREAD Macaroni salad with tuna Macaroni salad with tuna Macaroni salad with tuna W/ LOW CALORIE OR DIE T MAYONNAISE (INCLUDE HELLMAN'S LIGHT MAYONNAI SE) Macaroni salad with tuna W/ REAL MAYONAISE Macaroni salad with tuna and egg Macaroni salad with tuna and egg Macaroni salad with tuna and egg W/ REAL MAYON NAISE	15121 15121 15121 15121 15121 15121 15121 15121 15121 15121 15121 15121	TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND	478.65 477.72 473.97 485.22 157.26 161.26 765.88 771.50 760.25 996.75 989.25	223.97 223.97 223.97 223.97 57.75 57.75 115.50 115.50 167.00	100.00 100.00 100.00 100.00 100.00 100.00 100.00 100.00 100.00	46.79 46.88 47.25 46.16 36.72 35.81 15.08 14.97 15.19 16.75 16.88	25.00 25.00 25.00 25.00 25.00 25.00 25.00 25.00 25.00 25.00	62.39 62.51 63.00 61.54 48.96 47.75 20.11 19.96 20.26 22.34 22.51
7450100 7450100 7450100 7450100 7550720 7550720 8148130 8148130 8148160 8148160 6153110	202153 0 100026 100039 201154 0 100053 0 101228 202070 0 201511	Tuna salad W/O SALAD DRESSING Tuna salad with egg Tuna salad with egg W/ LOW CALORIE OR DIET MAY ONNAISE-TYPE SALAD DRESSING (INCLUDE MIRACLE W HIP LIGHT) Tuna salad with egg W/ REAL MAYONNAISE Tuna salad with egg W/ FAT FREE MAYONNAISE-TYP E SALAD DRESSING (INCLUDE KRAFT FREE NONFAT MA YONNAISE DRESSING; KRAFT MIRACLE WHIP FREE NON FAT DRESSING) Tuna salad sandwich Tuna salad sandwich Tuna salad sandwich W/ 100% WHOLE WHEAT BREAD Macaroni salad with tuna Macaroni salad with tuna Macaroni salad with tuna W/ LOW CALORIE OR DIE T MAYONNAISE (INCLUDE HELLMAN'S LIGHT MAYONNAI SE) Macaroni salad with tuna W/ REAL MAYONAISE Macaroni salad with tuna and egg Macaroni salad with tuna	15121 15121 15121 15121 15121 15121 15121 15121 15121 15121 15121 15121 15121	TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, YELLOWFIN, RAW	478.65 477.72 473.97 485.22 157.26 161.26 765.88 771.50 760.25 996.75 989.25	223.97 223.97 223.97 223.97 57.75 57.75 115.50 115.50 167.00 907.20	100.00 100.00 100.00 100.00 100.00 100.00 100.00 100.00 100.00 80.00	46.79 46.88 47.25 46.16 36.72 35.81 15.08 14.97 15.19 16.75 16.88	25.00 25.00 25.00 25.00 25.00 25.00 25.00 25.00 25.00	62.39 62.51 63.00 61.54 48.96 47.75 20.11 19.96 20.26 22.34 22.51
7450100 7450100 7450100 7450100 7450100 27550720 7550720 8148130 88148130 88148130 8148160 8148160 8148160	202153 0 100026 100039 201154 0 100053 0 101228 202070 0 201511 0	Tuna salad W/O SALAD DRESSING Tuna salad with egg Tuna salad with egg W/ LOW CALORIE OR DIET MAY ONNAISE-TYPE SALAD DRESSING (INCLUDE MIRACLE W HIP LIGHT) Tuna salad with egg W/ REAL MAYONNAISE Tuna salad with egg W/ FAT FREE MAYONNAISE-TYP E SALAD DRESSING (INCLUDE KRAFT FREE NONFAT MA YONNAISE DRESSING; KRAFT MIRACLE WHIP FREE NON FAT DRESSING) Tuna salad sandwich Tuna salad sandwich Tuna salad sandwich W/ 100% WHOLE WHEAT BREAD Macaroni salad with tuna Macaroni salad with tuna W/ LOW CALORIE OR DIE T MAYONNAISE (INCLUDE HELLMAN'S LIGHT MAYONNAI SE) Macaroni salad with tuna W/ REAL MAYONAISE Macaroni salad with tuna and egg Macaroni salad with tuna and egg Macaroni salad with tuna and egg Macaroni salad with tuna and egg Macaroni salad with tuna and egg Macaroni salad with tuna and egg W/ REAL MAYON NAISE Tuna, fresh, cooked, NS as to cooking method Tuna, fresh, baked or broiled	15121 15121 15121 15121 15121 15121 15121 15121 15121 15121 15121 15121 15121 15121 15127	TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, YELLOWFIN, RAW TUNA, YELLOWFIN, RAW	478.65 477.72 473.97 485.22 157.26 161.26 765.88 771.50 760.25 996.75 989.25 971.90 971.90	223.97 223.97 223.97 223.97 57.75 57.75 115.50 115.50 167.00 907.20	100.00 100.00 100.00 100.00 100.00 100.00 100.00 100.00 100.00 80.00	46.79 46.88 47.25 46.16 36.72 35.81 15.08 14.97 15.19 16.75 16.88 116.68	25.00 25.00 25.00 25.00 25.00 25.00 25.00 25.00 25.00 25.00	62.39 62.51 63.00 61.54 48.96 47.75 20.11 19.96 20.26 22.34 22.51 116.68 116.68
27450100 27450100 27450100 27450100 27550720 27550720 58148130 88148130 58148160 58148160 26153110 26153120 26153120	202153 0 100026 100039 201154 0 100053 0 101228 202070 0 201511 0 0 200865	Tuna salad W/O SALAD DRESSING Tuna salad with egg Tuna salad with egg W/ LOW CALORIE OR DIET MAY ONNAISE-TYPE SALAD DRESSING (INCLUDE MIRACLE W HIP LIGHT) Tuna salad with egg W/ REAL MAYONNAISE Tuna salad with egg W/ FAT FREE MAYONNAISE-TYP E SALAD DRESSING (INCLUDE KRAFT FREE NONFAT MA YONNAISE DRESSING; KRAFT MIRACLE WHIP FREE NON FAT DRESSING) Tuna salad sandwich Tuna salad sandwich Tuna salad sandwich W/ 100% WHOLE WHEAT BREAD Macaroni salad with tuna Macaroni salad with tuna Macaroni salad with tuna W/ LOW CALORIE OR DIE T MAYONNAISE (INCLUDE HELLMAN'S LIGHT MAYONNAI SE) Macaroni salad with tuna W/ REAL MAYONAISE Macaroni salad with tuna and egg Macaroni salad with tuna	15121 15121 15121 15121 15121 15121 15121 15121 15121 15121 15121 15121 15121 15127 15127	TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, LT, CND, H2O, DRND TUNA, YELLOWFIN, RAW	478.65 477.72 473.97 485.22 157.26 161.26 765.88 771.50 760.25 996.75 989.25	223.97 223.97 223.97 223.97 57.75 57.75 115.50 115.50 167.00 167.00 907.20 907.20	100.00 100.00 100.00 100.00 100.00 100.00 100.00 100.00 100.00 80.00 80.00 80.00	46.79 46.88 47.25 46.16 36.72 35.81 15.08 14.97 15.19 16.75 16.88	25.00 25.00 25.00 25.00 25.00 25.00 25.00 25.00	62.39 62.51 63.00 61.54 48.96 47.75 20.11 19.96 20.26 22.34 22.51 116.68 116.68 116.79

26100190 0	Fish, NS as to type, smoked	15131	WHITEFISH, MXD SP, SMOKED	99.90	13.40	100.00	13.41	5.20	14.15
	SPECIES	S=Whiting (11	O) HABITAT=Marine						
26100130 0	Fish, NS as to type, breaded or battered, b $\ensuremath{\text{d}}$	ake 15132	WHITING, MXD SP, RAW	1,171.58	62.60	80.00	6.68		6.68
26100140 0	Fish, NS as to type, floured or breaded, fr	ied 15132	WHITING, MXD SP, RAW	1,086.45	62.60	88.00	6.55	_	6.55
26100140 100258	Fish, NS as to type, floured or breaded, fr W/ VEGETABLE OIL, NFS (INCLUDE OIL, NFS)		WHITING, MXD SP, RAW	1,086.45	62.60	88.00	6.55	•	6.55
26100140 204195	Fish, NS as to type, floured or breaded, fr $\mbox{W/}\mbox{ CORN}\mbox{ OIL}$	ried 15132	WHITING, MXD SP, RAW	1,086.45	62.60	88.00	6.55		6.55
26100150 0	Fish, NS as to type, battered, fried	15132	WHITING, MXD SP, RAW	133.00	6.90	88.00	5.90		5.90
26157120 0	Whiting, baked or broiled	15132	WHITING, MXD SP, RAW	971.90	907.20	80.00	116.68		116.68
26157120 202454	Whiting, baked or broiled W/ BUTTER, NFS	15132	WHITING, MXD SP, RAW	972.08	907.20	80.00	116.66		116.66
26157120 203222	Whiting, baked or broiled W/ VEGETABLE OIL,	NF 15132	WHITING, MXD SP, RAW	970.95	907.20	80.00	116.79	•	116.79
								% moist.	
				Recipe	Fish	^		Loss	Uncooked
Food Mod	Total Manager	Ingredient Code	Ingredient Name	Weight	Weight	8	0 0117	due to	Fish
Code code	rood Name	Code	Name	(grams)	(grams)	riela	C_GUI	process.	in Recipe
	SPECIES	s=Whiting (II)	O) HABITAT=Marine				(co	ntinued)	
	S (INCLUDE OIL, NFS)								
		15132	WHITING, MXD SP, RAW	970.70			116.82		116.82
26157130 0	Whiting, breaded or battered, baked	15132	WHITING, MXD SP, RAW	1,171.05		80.00			
26157140 0	Whiting, floured or breaded, fried	15132	WHITING, MXD SP, RAW	1,086.45		88.00			94.89
26157140 202630	Whiting, floured or breaded, fried W/ CORN (INCLUDE MAZOLA CORN OIL; MAZOLA OIL, NFS)	OIL 15132	WHITING, MXD SP, RAW	1,086.45	907.20	88.00	94.89		94.89
26157140 204896	Whiting, floured or breaded, fried W/ CANOL IL	A O 15132	WHITING, MXD SP, RAW	1,086.45	907.20	88.00	94.89	•	94.89
28150610 0	Fish, batter-dipped or fish cake, with vege le, potatoes (frozen meal)	etab 15132N	(26100150) WHITING, MXD SP, RAW	224.80	6.30	100.00	3.18	12.00	3.62
26100110 0	Fish, NS as to type, cooked, NS as to cooki method	.ng 15133	WHITING, MXD SP, CKD, DRY HEAT	100.84	6.90	100.00	6.84	25.00	9.12
26100120 0	Fish, NS as to type, baked or broiled	15133	WHITING, MXD SP, CKD, DRY HEAT	972.08	62.60	100.00	6.44	25.00	8.59
26100120 200264	Fish, NS as to type, baked or broiled W/ BU R , NFS	JTTE 15133	WHITING, MXD SP, CKD, DRY HEAT	972.08		100.00			
26100120 200968	Fish, NS as to type, baked or broiled W/ VE ABLE OIL, NFS (INCLUDE OIL, NFS)	GET 15133	WHITING, MXD SP, CKD, DRY HEAT	970.95	62.60	100.00	6.45	25.00	8.60



APPENDIX B STATISTICAL METHODS

Appendix B Statistical Methods

This appendix describes the statistical methods used to generate point and interval estimates of daily average per capita fish consumption. Point estimates include the mean, 90th, 95th, and 99th percentiles. Mean estimates were generated using ratio estimation techniques. The variance of the mean was estimated using a Taylor series approximation of the deviation of estimates from their expected values. The Taylor series approximations were applied to ultimate clusters, which resulted in an overall estimate of the variance instead of estimating variance components due to sample–design stages. This appendix reports the statistical formulae for generating both the mean estimate and the estimate of the confidence interval about the mean. The estimation of potential bias in the mean estimate is also shown. Methods for generating percentile estimates and 90–percent bootstrap intervals about the percentile estimates are also detailed in this appendix.

Estimation of the Mean and Variance of the Mean

All four CSFII surveys are multistage, stratified–cluster samples with primary sampling units (PSUs) sampled with replacement. Sample weights, which project the data from a sampled individual to the population, are based on the probability of an individual being sampled at each stage of the sampling design. As mentioned in Section 1 of this report, the sample weights associated with each individual reporting two days of consumption data were adjusted to correct for nonresponse bias. These adjusted sample weights, which are recorded in the CSFII data in the variable WT4_2DAY record the number of individuals the sampled person represents in the population. For example, a sample weight valued as 22 projects the data from the individual with that sample weight to 22 individuals in the U.S. population.

The ultimate cluster is considered the aggregate of the sampled individuals within a PSU. The ultimate cluster method is supported by the survey design. It is also necessary for estimating the variance of the mean. Because the sample design contains multiple levels, such as stratum and PSU, specific information is necessary to partition the variance—of—the—mean estimate into components. That is, specification of the sample size and population size within each level of sampling is required. However, this information is not inherent in the CSFII data. Rather, CSFII surveys report an adjusted sample weight for each individual who reported two days of consumption data during the survey. As discussed in Section 1 of this report, these survey weights were adjusted to correct for nonresponse bias. Given that only the adjusted weight is available, and not the specific sample and population size in each phase, it was necessary to estimate the mean using ratio estimation techniques and the variance of the mean using the ultimate cluster methodology, which does not partition the variance into sample design components.

The mean, daily average per capita fish consumption for a given habitat type was estimated as the ratio of total fish for given habitat type consumed by the population or subpopulation, divided by the estimate of the total number of individuals in the population or subpopulation.

Let R $_{\rm t}$ designate the mean, daily average per capita fish consumption for the t $^{\rm th}$ habitat type. The values of the index "t" are described in Section 2. Then R $_{\rm t}$ is estimated as

$$\hat{R}_t = \frac{\hat{Y}_t}{\hat{X}} .$$

To estimate the numerator,

 $\hat{\mathbf{Y}}_t$, or the total daily average fish consumption for the t th habitat type, let

h=stratum	h=1,2,3,, 43
I=PSU within stratum	I=1,2
j=individual	j=1,2,3,, n _{hi}

and y $_{thij}$ be the daily average "as prepared" (or "uncooked") fish consumption, in grams, from the t th habitat type by the j th individual sampled from the I th PSU in the h th stratum. The survey weight for the j th individual in the I th PSU from the h th stratum is designated w $_{hij}$.

To estimate

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the total number of individuals in the population or subpopulation, the variable x $_{hij}$ is valued as 1 if the j th person is in the I th PSU in the h th stratum. Otherwise, x $_{hij}$ is valued as zero.

Then

$$\hat{Y}_t = \sum_{h=1}^{43} \sum_{i=1}^{2} \sum_{j=1}^{n_{hi}} w_{hij} y_{thij}$$

and

$$\hat{X} = \sum_{h=1}^{43} \sum_{i=1}^{2} \sum_{j=1}^{n_{hi}} w_{hij} x_{hij}.$$

To estimate the variance of the mean (V(R₁)), first define the linearized variable,

$$\hat{Z}_{thij}$$
 ,

as

$$\hat{Z}_{thij} = \frac{w_{hij}(y_{thij} - \hat{R}_t)}{\hat{x}}.$$

Thus, the value

$$\hat{Z}_{thij}$$

is the weighted difference between the daily average fish consumption for the j th individual and the estimated mean, daily average per capita fish consumption for the population.

Then, as the first component of the cluster, the values of

$$\hat{z}_{thij}$$

are summed across the n $_{\rm thi}$ sampled individuals in the I $^{\rm th}$ PSU from the h $^{\rm th}$ stratum. That is,

$$\hat{Z}_{thi} = \sum_{i=1}^{n_{thi}} \hat{Z}_{thij} .$$

This calculation was performed for each of the two PSUs sampled from a given stratum. The mean of the PSU weighted deviations for each stratum was then determined as

$$\bar{Z}_{th} = \frac{\hat{Z}_{th1} + \hat{Z}_{th2}}{2} .$$

The ultimate cluster variance of the mean was calculated as

$$V(\hat{R}_t) \approx V(\hat{Z}_t) = \sum_{h=1}^{43} 2[(\hat{Z}_{th1} - \overline{Z}_{th})^2 + (\hat{Z}_{th2} - \overline{Z}_{th})^2].$$

A 90–percent confidence interval about the estimated mean, daily average per capita consumption of fish from the t $^{\rm th}$ habitat was estimated as

$$C.I._{90} = \hat{R}_t \pm 1.645*(V(\hat{R}_t))^{1/2}$$
.

Estimation of the Variance of the Mean Using a Taylor Series Approximation Applied to Ultimate Clusters

To demonstrate that the variance of the mean was estimated using a Taylor Series approximation applied to ultimate clusters, define the function g(X,Y) as Y/X, where Y is the estimated total of the daily average consumption of fish by the population or subpopulation, and X is the estimated population or subpopulation. Notice that the function g(X,Y) is the estimator for the mean, daily average per capita fish consumption, as defined earlier. Let: $_{y}$ and: $_{x}$, respectively, be the expected values of the variables Y and X. Then, the function F(X,Y) can be expanded in a Taylor series about these expected values such that

$$F(X,Y) = F(\mu_x,\mu_y) + \partial F_x(\mu_x,\mu_y)(X-\mu_x) + \partial F_y(\mu_x,\mu_y)(Y-\mu_y) + higher order terms.$$

 $Nf_x(:_x,:_y)$ is the first order partial derivative of F with respect to X evaluated at the expected value of X, and $Nf_y(:_x,:_y)$ is the first order partial derivative of F with respect to Y evaluated at the expected value of Y. If F(X,Y) is defined as E(g(X,Y)), then

$$E(\frac{\hat{Y}}{\hat{X}}) = \frac{\mu_y}{\mu_x}$$

since E(X=x)=0 and E(Y=x)=0. Therefore, if the higher order terms of the series are considered negligible, the national mean estimator is unbiased.

Define the variance of the estimated mean as V(F(X,Y)). If F(X,Y) is defined as E(g(X,Y)), then

$$V(F(X,Y)) = E[F(X,Y) - F(\mu_{Y},\mu_{V})]^{2}.$$

Thus, the variance of the mean can be calculated as

$$V(F(X,Y)) = (\partial F_x)^2 E(X - \mu_x)^2 + (\partial F_y)^2 E(Y - \mu_y)^2 + 2(\partial F_x)(\partial F_y) E(X - \mu_x)(Y - \mu_y) ,$$

which is equivalent to

$$V(F(X,Y)) = (\partial F_{y})^{2}V(X) + (\partial F_{y})^{2}V(Y) + 2(\partial F_{y})(\partial F_{y})Cov(X,Y) .$$

Based on a method suggested by Woodruff (Woodruff 1971), which creates a synthetic variable from the variable portion of the Taylor series variance estimate, the Taylor series variance estimate can be approximated as

$$V(F(X,Y)) = V(Z_i) ,$$

where the synthetic variable is

$$Z_i = \partial F_x(X,Y)x_i + \partial F_v(X,Y)y_i$$
.

If F(X,Y) is defined as E(g(X,Y)), which in this case is

$$E(\frac{\hat{Y}_t}{\hat{X}}) = \frac{\sum_{h=1}^{43} \sum_{i=1}^{2} \sum_{j=1}^{n_{hi}} w_{hij} Y_{thij}}{\sum_{h=1}^{43} \sum_{i=1}^{2} \sum_{j=1}^{n_{hi}} w_{hij} X_{hij}},$$

then Z_{i} becomes Z_{thij} in keeping with the sample design, and

$$Z_{thij} = \frac{-(\sum_{h=1}^{43} \sum_{i=1}^{2} \sum_{j=1}^{n_{hi}} w_{hij} Y_{thij}) * w_{hij} X_{hij}}{(\sum_{h=1}^{43} \sum_{i=1}^{2} \sum_{j=1}^{n_{hi}} w_{hij} X_{hij})^{2}} + \frac{w_{hij} Y_{thij}}{\sum_{h=1}^{43} \sum_{i=1}^{2} \sum_{j=1}^{n_{hi}} w_{hij} X_{hij}}.$$

After collecting like terms and substituting the estimators for the summations, the previous equation becomes

$$\hat{Z}_{thij} = \frac{w_{hij}(y_{thij} - \hat{R}_t X_{hij})}{\hat{X}}.$$

Since X $_{hij}$ is 1 if the j th individual is in the sample, and 0 otherwise, the estimator for Z $_{thij}$ can be expressed as

$$\hat{Z}_{thij} = \frac{w_{hij}(y_{thij} - \hat{R}_t)}{\hat{X}}.$$

Notice that this expression of

$$\hat{Z}_{thii}$$

is the weighted difference between the daily average fish consumption for the j th individual and the estimated mean, daily average per capita consumption for the population, as defined previously.

Estimates presented in this report were generated by coding the formulae in SAS, the statistical computing language. The linear approximation to the Taylor series estimate of the variance was used.

Using the synthetic variable Z when there is sampling with replacement at the first stage of the sample design, estimates the variance as defined as

$$Var(Z) = \sum_{h=1}^{H} n_h S_h^2$$

where

$$S_h^2 = \sum_{i=1}^{n_h} [z_{hi} - \overline{z}_h]^2 / [n_h - 1]$$

with

$$z_{hi} = \sum_{j=1}^{m_{hi}} z_{hij}$$

and

$$\overline{z}_h = \sum_{i=1}^{n_h} z_h / n_h .$$

Notice that if the value 2—for the two PSUs sampled from each stratum with replacement—is substituted for n_h in the previous four equations, then the estimator becomes the ultimate cluster estimator (Shah 1996).

Estimator for the Variance of Mean Consumption

The estimator for the variance of mean consumption presented above calculates the variance of the estimated mean from ultimate cluster estimates using a synthetic variable. This section shows that the variance of the mean, calculated from ultimate cluster estimates using a synthetic variable, is equivalent to the estimator for the variance of the combined ratio estimator for a stratified, multistage, ultimate cluster sample with replacement.

The multistage, ultimate cluster variance estimator for the mean, designated V(R), is

$$V(\hat{R}) \approx \sum_{h=1}^{H} \sum_{i=1}^{n_h} n_h \frac{(z_{hi} - \overline{z}_h)^2}{(n_h - 1)}$$
 (1)

where h indexes strata and I indexes the PSUs within strata. In the case of the CSFII surveys, there are two PSUs per stratum.

The variable Z $_{\rm hi}$ designates the ultimate cluster. Therefore, the variance is estimated as a linear combination of the squared deviation of ultimate cluster values from the mean of the ultimate clusters. Ultimate cluster values are estimated as the sum of the synthetic variable Z $_{\rm hij}$ across units within the cluster. In the case of the CSFII surveys, the units within ultimate clusters are the individuals within a PSU. These individuals are indexed by j. Incorporating the definition of the synthetic variable resulting from the Taylor series linearization, the ultimate cluster can be expressed as

$$Z_{hi} = \sum_{j=1}^{m_{hi}} \frac{w_{hij}(y_{hij} - \hat{R}x_{hij})}{\sum_{h=1}^{H} \sum_{i=1}^{n_h} \sum_{j=1}^{m_{hi}} w_{hij}x_{hij}}.$$

Substituting this definition of Z hi into the first equation yields

$$\hat{V}(\hat{R}) = \sum_{h=1}^{H} n_h \sum_{i=1}^{n_h} \frac{1}{n_h - 1} \left[\frac{\sum_{j=1}^{m_{hi}} w_{hij}(y_{hij} - \hat{R}x_{hij})}{\sum_{h=1}^{H} \sum_{i=1}^{n_h} \sum_{j=1}^{m_{hi}} w_{hij}x_{hij}} - \frac{1}{n_h} \sum_{i=1}^{n_h} \frac{\sum_{j=1}^{m_{hi}} w_{hij}(y_{hij} - \hat{R}x_{hij})}{\sum_{h=1}^{H} \sum_{i=1}^{n_h} \sum_{j=1}^{m_{hij}} w_{hij}x_{hij}} \right]^2.$$

Define

$$\hat{X} = \sum_{h=1}^{H} \sum_{i=1}^{n_h} \sum_{j=1}^{m_{hi}} w_{hij} x_{hij}$$

and

$$y_{hi} = \sum_{j=1}^{m_{hi}} w_{hij} y_{hij} \quad x_{hi} = \sum_{j=1}^{m_{hi}} w_{hij} x_{hij}$$

$$\overline{y}_h = \frac{\sum_{i=1}^{n_h} y_{hi}}{n_h} \quad \overline{x}_h = \frac{\sum_{i=1}^{n_h} x_{hi}}{n_h}.$$

Applying these definitions to the equation for V(R) and redistributing terms yields

$$\hat{V}(\hat{R}) = \sum_{h=1}^{H} \frac{n_h}{\hat{\chi}^2} \left[\sum_{i=1}^{n_h} \frac{(y_{hi} - \overline{y}_h)^2}{n_h - 1} - \frac{2\hat{R}\sum_{i=1}^{n_h} (y_{hi} - \overline{y}_h)(x_{hi} - \overline{x}_h)}{n_h - 1} + \frac{\hat{R}^2 \sum_{i=1}^{n_h} (x_{hi} - \overline{x}_h)^2}{n_h - 1} \right].$$

Hence,

$$\hat{V}(\hat{R}) = \sum_{h=1}^{H} \frac{n_h}{\hat{x}^2} \left[\hat{s}_{y_h}^2 - 2\hat{R}\hat{s}_{xy_h} + \hat{R}^2 \hat{s}_{x_h}^2 \right]$$
(2)

In order to show equation (1), it is sufficient to show (2).

Since

$$(\hat{R}-R) = \frac{\hat{Y}-R\hat{X}}{\hat{X}}$$
, where $\hat{R} = \frac{\sum_{h=1}^{H} \hat{Y}}{\sum_{h=1}^{H} \hat{X}}$

then
$$V(\hat{R}) = E(\hat{R}-R)^2 \approx \frac{1}{\hat{X}^2} E\left[\sum_{h=1}^{H} \sum_{i=1}^{n_h} (y_{hi}-R x_{hi})\right]^2$$

$$= \frac{1}{\hat{X}^2} E \left[\sum_{h=1}^{H} \sum_{i=1}^{n_h} \left[(y_{hi} - \overline{Y}_h) - R(x_{hi} - \overline{X}_h) \right]^2.$$

Because the strata are independent, the previous equation becomes

$$= \frac{1}{\hat{X}^2} \sum_{h=1}^{H} E \left[\sum_{i=1}^{n_h} (y_{hi} - \overline{Y}_h) - R \sum_{i=1}^{n_h} (x_{hi} - \overline{X}_h) \right]^2.$$

Expanding this equation yields

$$= \frac{1}{\hat{X}^2} \sum_{h=1}^{H} \left[E \left[\sum_{i=1}^{n_h} (y_{hi} - \overline{Y}_h)^2 - 2RE \left[\sum_{i=1}^{n_h} (y_{hi} - \overline{Y}_h)(x_{hi} - \overline{X}_h) \right] + R^2 E \left[\sum_{i=1}^{n_h} (x_{hi} - \overline{X}_h)^2 \right] \right]$$

where

$$E\left[\sum_{i=1}^{n_h} (y_{hi} - \overline{Y}_h)\right]^2$$

$$= \sum_{\text{sample } \varepsilon h} \left[\sum_{i=1}^{n_h} (y_{hi} - \overline{Y}_h) \right]^2 P(\text{sample } \varepsilon h)$$

which can be rewritten as

$$= \sum_{\text{sample } \epsilon h} \left[\sum_{i=1}^{n_h} (y_{hi} - \overline{Y}_h)^2 + \sum_{i \neq i'}^{n_h} (y_{hi} - \overline{Y}_h) (y_{hi'} - \overline{Y}_h) \right] P(\text{sample } \epsilon h).$$

Because the PSUs were sampled with replacement, the previous equation can be stated as

$$= \sum_{i=1}^{N_h} \frac{n_h}{N_h} \left[(y_{hi} - \overline{Y}_h)^2 \right] + \sum_{i \neq i'}^{N_h} \frac{n_h}{N_h} \left[(y_{hi} - \overline{Y}_h) (y_{hi'} - \overline{Y}_h) \right]$$

$$= n_h \left[\sum_{i=1}^{N_h} \frac{(y_{hi} - \overline{Y}_h)^2}{N_h} + \sum_{i \neq i'}^{N_h} \frac{(y_{hi} - \overline{Y}_h)(y_{hi'} - \overline{Y}_h)}{N_h} \right].$$

Further, the PSUs sampled with replacement are independent, yielding

$$n_h \left[\sum_{i=1}^{N_h} \frac{(y_{hi} - \overline{Y}_h)^2}{N_h} + 0 \right],$$

which can be expressed as

$$n_h s_{vh}^2$$
.

Likewise.

$$E\left[\sum_{i=1}^{n_h} (x_{hi} - \overline{X}_h)\right]^2 = n_h s_{x_h}^2, \qquad E\left[\sum_{i=1}^{n_h} (x_{hi} - \overline{X}_h)(y_{hi} - \overline{Y}_h)\right] = n_h s_{xy_h}.$$

Hence,

$$V(\hat{R}) = \frac{1}{\hat{X}^2} \sum_{h=1}^{H} n_h \left[s_{y_h}^2 - 2R s_{xy_h}^2 + R^2 s_{x_h}^2 \right].$$

Thus, as an estimate of

$$V(\hat{R})$$
,

substituting

$$s_{yh}^2 - \hat{s}_{yh}^2$$
, $s_{xh}^2 - \hat{s}_{xh}^2$, $s_{xyh}^2 - \hat{s}_{xyh}^2$,

yields

$$\hat{v}(\hat{R}) \rightarrow V(\hat{R})$$
.

Estimation of Potential Bias in the Mean Estimate

The ratio estimate of the mean was unbiased, provided that the higher order terms in the Taylor series expansion were considered negligible. To assess the validity of this assumption, a bias correction using a second order Taylor series expansion was performed and estimates were compared to the uncorrected estimates.

Again, if F(X,Y) is defined as E(g(X,Y)), then

$$E(g(x,y)) = \frac{\mu_y}{\mu_x} - \frac{COV(\hat{X},\hat{Y})}{E(\hat{X})^2} + \frac{V(\hat{X})E(\hat{Y})}{E(\hat{X})^3}$$
.

Thus, bias-corrected means were calculated as

$$\hat{R}_t + \frac{Cov(\hat{X}, \hat{Y})}{E(\hat{X})^2} - \frac{V(\hat{X})E(\hat{Y})}{E(\hat{X})^3} .$$

Both uncorrected and bias—corrected mean estimates from the combined USDA 1994, 1995, and 1996 CSFII are listed in Table B.1 and Table B.2. The bias correction was inconsequential for the estimates from the United States population. This was likely due to the large sample sizes. The bias—corrected mean estimates for "consumers only" differed slightly from the uncorrected mean estimates; however, the difference was in the second decimal place. Given that the consumption data were recalled, this difference in the second decimal place was

considered inconsequential. Therefore, uncorrected mean estimates were reported in the document.

Percentile Estimates

Denote the p th percentile of the distribution F as 2_p . Define 2_p as

$$2_p = \inf\{F(Y) p\}.$$

The cumulative distribution, F(Y), is estimated as

$$F(\hat{Y}) = \sum_{h=1}^{43} \sum_{i=1}^{2} \sum_{j=1}^{n_{hi}} w_{hij}^* a_{hij}$$

with

$$W_{hij}^* = \frac{W_{hij}}{\sum_{h=1}^{43} \sum_{i=1}^{2} \sum_{j=1}^{n_{hij}} W_{hij}} = \frac{W_{hij}}{\hat{X}}$$

and a $_{hij}$ = 1 if y $_{hij}$ #y; 0 otherwise.

Thus, the p th percentile is estimated as

$$\hat{F}^{-1}(p)$$
, $0 .$

TABLE B.1. BIAS-CORRECTED AND UNCORRECTED ESTIMATES OF MEAN AS PREPARED FISH CONSUMPTION

Population	Fish Type	Habitat	Uncorrected Estimate (grams/person/day)	Bias–Corrected Estimate (grams/person/day)	Difference (grams/person/day)
U.S.	Finfish	Freshwater/Estuarine	2.55	2.55	0.00
		Marine	6.57	6.57	0.00
		All	9.12	9.12	0.00
U.S.	Shellfish	Freshwater/Estuarine	2.03	2.03	0.00
		Marine	1.68	1.68	0.00
		All	3.70	3.70	0.00
U.S.	Finfish and Shellfish	Freshwater/Estuarine	4.58	4.58	0.00
		Marine	8.25	8.25	0.00
		All	12.83	12.83	0.00
Consumers Only	Finfish and Shellfish	Freshwater/Estuarine	56.27	56.27	0.00
		Marine	80.19	80.21	0.02
		All	92.02	92.02	0.00

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽²⁾ Estimates are based on 2-day averages.

⁽³⁾ Consumers only = Individuals who consumed fish at least once during the 2-day reporting period.

Estimates are projected from the sample to the U.S. population (or population of consumers only) using 4-year combined survey weights.

⁽⁴⁾ The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

TABLE B.2. BIAS-CORRECTED AND UNCORRECTED ESTIMATES OF MEAN UNCOOKED FISH CONSUMPTION

Population	Fish Type	Habitat	Uncorrected Estimate (grams/person/day)	Bias–Corrected Estimate (grams/person/day)	Difference (grams/person/day)
U.S.	Finfish	Freshwater/Estuarine	3.57	3.57	0.00
		Marine	9.02	9.01	0.01
		All	12.59	12.58	0.01
U.S.	Shellfish	Freshwater/Estuarine	2.73	2.73	0.00
		Marine	1.57	1.57	0.00
		All	4.29	4.30	0.01
U.S.	Finfish and Shellfish	Freshwater/Estuarine	6.30	6.30	0.00
		Marine	10.58	10.58	0.00
		All	16.88	16.88	0.00
Consumers Only	Finfish and Shellfish	Freshwater/Estuarine	77.55	77.55	0.00
		Marine	102.93	102.95	0.02
		All	121.33	121.33	0.00

⁽¹⁾ Source of data: 1994-1996, 1998 USDA Continuing Survey of Food Intakes by Individuals (CSFII).

⁽²⁾ Estimates are based on 2-day averages.

⁽³⁾ Consumers only = Individuals who consumed fish at least once during the 2-day reporting period.

Estimates are projected from the sample to the U.S. population (or population of consumers only) using 4-year combined survey weights.

⁽⁴⁾ The fish component of foods containing fish was calculated using data from the recipe file of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

Computationally, y_{hij} is arranged in ascending order across all values of the indices. The survey weights associated with the arranged y_{hij} are summed until the first instance when the value of p is exceeded.

Bootstrap Intervals for Percentile Estimates

In addition to point estimates of the median and upper percentiles of the empirical distributions of daily average fish consumption, Sections 4 and 5 report 90–percent interval estimates for the 90th, 95th, and 99th percentiles. Reported interval estimates are nonparametric estimates resulting from bootstrapping techniques reported by Efron (Efron 1982).

The reported bootstrap intervals do not result from direct estimates of the standard deviation of the point estimate. Rather, the bootstrap estimates result from the percentile method, which estimates the lower and upper bounds for the interval estimate by the 100" percentile and 100(1–") percentile estimates from the nonparametric distribution of the given point estimate. This distribution of the observed values of the given point estimate is determined from repeated resampling of the empirical data.

Resampling was conducted, with replacement, in accordance with the structure of the sampling data. In the case of all four CSFII surveys, resampling was conducted at the stratum*PSU level. For each bootstrap sampling iteration, the n hij daily average consumption values in a stratum*PSU were resampled with replacement until the resample contained n hii observations. The frequency of a given consumption value from the stratum*PSU in the resample is determined by either a Poisson or binomial random number generator. If the number of observations remaining to be drawn for the resample at the k th draw, where 0<k#n hii, is greater than 50, and the ratio of the number of observations remaining to be drawn to the number of draws remaining is less than five, then the random number for the frequency the given observation appears in the resample results from a Poisson distribution. The mean of the Poisson distribution is the ratio of the number of observations remaining to be drawn to the number of draws remaining. If the number of observations remaining to be included in the resample is less than or equal to 50, the frequency for the given observation results from a binomial random number generator. The binomial distribution for the random generator has an n equal to the number of remaining draws and a p of one divided by the number of remaining draws. This method is an adaptation of a method provided by Ahrens and Dieter (Kennedy 1980).

As an illustration of the resampling algorithm, suppose there are 129 observations in a given stratum*PSU. At the initiation of the bootstrap resampling, the ratio of the number of observations remaining to be drawn in the resample to the number of draws remaining is 1. Therefore, a number is generated from a Poisson random number generator with the mean of

1. The number from the random generator determines the number of times the value of the first observation from the original sample is included in the bootstrap resample. Further, suppose that after the 99th draw from the sample, 101 observations were included in the bootstrap resample. For the 100th draw, there are 28 (129–101) observations remaining to be included in the resample. After the 99th draw, there are 30 draws remaining to be conducted. Therefore, the frequency with which the 100th observation in the original sample will appear in the resample is determined from a binomial random generator with n=28 and p=1/30.

One thousand resamples were drawn from each stratum*PSU. For each complete set of strata*PSUs, the given point estimate was calculated as described above. Therefore, if (x^* ₁, x^* ₂, x^* ₃,, x^* ₁₀₀₀) represents the 1,000 bootstrap resamples, then let (p^* ₁, p^* ₂, p^* ₃,, p^* ₁₀₀₀) represent the resulting estimates of the p^{th} percentile from the 1,000 resamples. The value of the 5th percentile of the empirical distribution of the given percentile estimate from the bootstrap resamples (p^* _{5%}) is the lower bound for the 90–percent bootstrap interval estimate. Likewise, the value of the 95th percentile from the distribution of bootstrap estimates (p^* _{95%}) is the upper bound estimate for the 90–percent interval estimate. The central point of the estimated 90–percent interval is not necessarily the reported value of the p^{th} percentile estimate; this is due to the asymmetry of the distribution of the percentile estimates.

APPENDIX C

DATA CONVENTIONS

APPENDIX C-1.	PERCENTAGE OF FISH IN 22 INGREDIENT CODES	C-1
APPENDIX C-2.	USDA GUIDANCE AND EXAMPLES FOR THE CALCULATION OF PO	%
	AND GUI	C-2

APPENDIX C-1. PERCENTAGE OF FISH IN 22 INGREDIENT CODES

Ingredient		OPP/USDA
Code	Description	% Fish
6027	Soup, Manhattan clam chowder, chunky, rts	31.09
6230	Soup, clam chowder, New Eng, prep W/milk	39.91
6256	Soup, Crm of shrimp, prep w/milk, com	3.06
6428	Soup, clam chowder, Manhattan, prep w/ H2O	31.09
6430	Soup, clam chowder, New Eng., prep w/h2O	40.51
6456	Soup, Crm of Shrimp, prep w/H2O, com	3.06
15002	Anchovy, European, cnd, oil,drnd	91.57
15014	Cisco, smoked	98.24
15018	Cod, Atlantic, Dried & salted	88.91
15027	Fish portions & stk, frx, rehtd, (fish sticks)	44.84
15041	Herring, Atlantic, pickled	78.20
15042	Herring, Atlantic, kippered	98.07
15077	Salmon, chinook, smoked	98.10
15080	Salmon, chum, cnd, drnd, w/bone	98.90
15084	Salmon, pink, cnd, 2/bone & liq	98.90
15087	Salmon, sockeye, cnd, drnd w/bone	98.90
15088	Sardine, atlantic, cnd, oil, drnd w/bone	99.24
15089	Sardine, pacific, cnd,tomato sau, drnd	77.33
15119	Tuna, It, cnd, oil drnd	93.25
15121	Tuna, cnd, h20, drnd	99.18
15126	Tuna, cnd, h2o drnd, white meat	99.18
15131	Whitefish, mxd sp, smoked	98.40

APPENDIX C-2. USDA Guidance and Examples for the Calculation of P% and GUi

Example 1: No moisture or fat change

Follow the steps/calculations below to calculate the amount of each ingredient required to prepare 100 grams of the food (GUi), and the amount of each ingredient as a proportion of the prepared food within each individual recipe.

			Recipe Yield	Moist. Change	Fat Change	Fat Code							
			(Ryld)	(M_chg)	(F_chg)	(F_Code)							
11513100 Cocoa and sugar mixture, whole milk			100.00	0.0	0.0	0							
					(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)
Recipe Code	Ingredient Code	Ingredient description		Retn code	Recipe ingred amount	Ingred amount in 100 gms of recipe	Amount of moist. in 100 gms ingred	Amount of ingred moist. in 100 gms of recipe	Ingred moist. as percent of recipe total	Amount of moist. lost per ingred	Ingred amount in 100 gms of recipe adjusted for loss	Ingred amount as percent of prepared product	Ingred amount needed to prepare 100 gms of product
					(Gmi)	(Gmi_100)	(M_100)	(Mi)	(Mi%)	(Mi–)	(Pgmi)	(P%)	(GUi)
11513100	1077	Milk, whl, 3.3% fat		0	244.000	91.7293	87.990	80.7126	0.99908	0.0000	91.7293	0.91729	91.729
11513100	14175	Choc flav bev mix		0	22.000	8.2707	0.900	0.0744	0.00092	0.0000	8.2707	0.08271	8.271
			Reci	ipe totals:	266.00	100.000		80.7871	1.00000	0.0000	100.000	1.00000	

Steps/Calculations: (1) Gmi = Values are from the 1994–96 CSFII Recipe Database

(2) Gmi_100 = (Gmi/sum(Gmi)) * 100

(3) Mi_100 = Values are obtained from the 1994–96 CSFII Nutrient Database

(4) Mi = Gmi_100 * (M_100/100)

 $(5) \qquad \text{Mi\%} = \text{Mi/sum}(\text{Mi})$

(6) $Mi- = Mi\% * M_chg$

(7) Pgmi = $Gmi_100 + (Mi_-)$

(8) P% = Pgmi/sum(Pgmi)

(9) Gui = $(Gmi_100/Ryld)^* 100$

Example 2: A moisture loss and no fat change

Follow the steps/calculations below to calculate the amount of each ingredient required to prepare 100 grams of the food (GUi), and the amount of each ingredient as a proportion of the prepared food within each individual recipe.

			Recipe Yield	Moist. Change	Fat Change	Fat Code							
			(Ryld)	(M_chg)	(F_chg)	(F_Code)							
11512500 Spanish–style hot chocolate drink		87.00	-13.0	0.0	0								
					(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)
Recipe Code	Ingredient Code	Ingredient description		Retn code	Recipe ingred amount	Ingred amount in 100 gms of recipe	Amount of moist. in 100 gm ingred	Amount of ingred moist. in 100 gms of recipe	Ingred moist. as percent of recipe total	Amount of moist. lost per ingred	Ingred amount in 100 gms of recipe adjusted for loss	Ingred amount as percent of prepared product	Ingred amount needed to prepare 100 gms of product
					(Gmi)	(Gmi_100)	(M_100)	(Mi)	(Mi%)	(Mi–)	(Pgmi)	(P%)	(GUi)
11512500	1096	Milk, cnd, evap, whl		2151	756.000	47.8273	74.040	35.4113	0.44053	-5.7268	42.1005	0.48391	54.974
11512500	2010	Cinnamon, ground		0	0.287	0.0182	9.520	0.0017	0.00002	-0.0003	0.0179	0.00021	0.021
11512500	14429	Water, municipal		0	711.000	44.9804	99.900	44.9355	0.55901	-7.2671	37.7133	0.43349	51.702
11512500	19081	Candies, swt choc		0	113.400	7.1741	0.500	0.0359	0.00045	-0.0058	7.1683	0.08239	8.246
			Reci	ipe totals:	1580.69	100.0000		80.3844	1.00000	-13.000	87.0000	1.00000	

Steps/Calculations: (1) Gmi = Values are from the 1994–96 CSFII Recipe Database

(2) Gmi_100 = (Gmi/sum(Gmi)) * 100

(3) Mi_100 = Values are obtained from the 1994–96 CSFII Nutrient Database

(4) Mi = Gmi_100 * (M_100/100)

(5) Mi% = Mi/sum(Mi)

(6) $Mi- = Mi\% * M_chg$

(7) Pgmi = Gmi_100 + (Mi-)

8) P% = Pgmi/sum(Pgmi)

(9) Gui = $(Gmi_100/Ryld)^* 100$

Example 3: A moisture loss and a fat gain

Follow the steps/calculations below to calculate the amount of each ingredient required to prepare 100 grams of the food (GUi), and the amount of each ingredient as a proportion of the prepared food within each individual recipe.

			ecipe Moist. /ield Change	Fat Change	Fat Code							
		(R ₂	yld) (M_chg)	(F_chg)	(F_Code)							
56201520 C	56201520 Cornmeal mush, fried			1.1	4615							
				(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)
Recipe Code	Ingredient Code	Ingredient description	Retn code	Recipe ingred amount	Ingred amount in 100 gms of recipe	Amount of moist. in 100 gms ingred	Amount of ingred moist. in 100 gms of recipe	Ingred moist. as percent of recipe total	Amount of moist. lost per ingred	Ingred amount in 100 gms of recipe adjusted for loss	Ingred amount as percent of prepared product	Ingred amount needed to prepare 100 gms of product
				(Gmi)	(Gmi_100)	(M_100)	(Mi)	(Mi%)	(Mi–)	(Pgmi)	(P%)	(GUi)
56201520	2047	Salt, table	0	3.000	0.2755	0.200	0.0006	0.00001	-0.0004	0.2751	0.00764	0.765
56201520	4615	fat_added	0	_	1.1000	0.000	0.0000	0.00000	0.0000	1.1000	0.03056	3.056
56201520	14429	Water, municipal	0	948.000	87.0523	99.900	86.9653	0.98339	-64.0184	23.0339	0.63983	241.812
56201520	20022	Cornmeal, degermed, enr, yel	305	138.000	12.6722	11.590	1.4687	0.01661	-1.0812	11.5910	0.32197	35.200
			Recipe totals:	1089.00	101.1000		88.4345	1.00000	-65.1000	36.0000	1.00000	

Steps/Calculations: (1) Gmi = Values are from the 1994–96 CSFII Recipe Database

(2) Gmi_100 = (Gmi/sum(Gmi)) * 100

(3) Mi_100 = Values are obtained from the 1994–96 CSFII Nutrient Database

(4) $Mi = Gmi_100 * (M_100/100)$

(5) Mi% = Mi/sum(Mi)

(6) $Mi- = Mi\% * M_chg$

(7) Pgmi = $Gmi_100 + (Mi_-)$

(8) P% = Pgmi/sum(Pgmi)

(9) Gui = $(Gmi \ 100/Ryld)^* \ 100$

Example 4: No moisture or fat change but an ingredient with a moisture loss

This situation requires calculating P% and GUi amounts for ingredients of ingredients in a foodcode recipe using a two stage process:

Stage I. Calculate the amount of each ingredient required to prepare 100 grams of the food (GUi) and the amount of each ingredient as a proportion of the prepared food within each individual recipe. [Comparable to examples 1+2]

Stage II. Where an ingredient has a recipe (e.g., the ingredient 53114200 in the recipe 53114150), merge it's ingredient information with the foodcode recipe ingredient information and calculate compound ingredient P% and Gui amounts.

Stage I.				Recipe Yield	Moist. Change	Fat Change	Fat Code					
				(Ryld)	(M_chg)	(F_chg)	(F_Code)					
Foodcode Recipe: 53114150 Cake, lemon, lowfat, NS as to icing			o icing	100.0	0.0	0.0	0					
Ingredient Re	ecipe:	53114200 Cake, lemon, lowfat, without	icing	80.00	-20.0	0.0	0					
Ingredient Re	ecipe:	91305020 Icing, white		100.00	0.0	0.0	0					
				(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)
Recipe Code	Ingredient Code	Ingredient description	Retn code	Recipe ingred amount	Ingred amount in 100 gms of recipe	Amount of moist. in 100 gms ingred	Amount of ingred moist. in 100 gms of recipe	Ingred moist. as percent of recipe total	Amount of moist. lost per ingred	Ingred amount in 100 gms of recipe adjusted for loss	Ingred amount as percent of prepared product	Ingred amount needed to prepare 100 gms of product
				(Gmi)	(Gmi_100)	(M_100)	(Mi)	(Mi%)	(Mi–)	(Pgmi)	(P%)	(GUi)
53114150	53114200	Cake, lemon, lowfat, w/o icing	0	786.000	62.9808	29.617	18.6530	0.85379	0.0000	62.9808	0.62981	62.981
53114150	91305020	Icing, white	0	462.000	37.0192	8.629	3.1944	0.14621	0.0000	37.0192	0.37019	37.019
		•	Recipe Totals:	1248.00	100.0000		21.8474	1.00000	0.0000	100.0000	1.00000	
53114200	1123	Eggs, chick, whl, raw/frz	101	100.000	10.8217	75.330	8.1520	0.18657	-3.7314	7.0903	0.08863	13.527
53114200	14429	Water, municipal	0	308.100	33.3416	99.900	33.3083	0.76231	-15.2463	18.0954	0.22619	41.677
53114200	18142	Cake, yel, dry mix, pudd–type	301	515.970	55.8367	4.000	2.2335	0.05112	-1.0223	54.8144	0.68518	69.796
			Recipe Totals:	924.07	100.0000		43.6937	1.00000	-20.0000	80.0000	1.00000	
91305020	2047	Salt, table	0	1.500	0.2619	0.200	0.0005	0.00006	0.0000	0.2619	0.00262	0.262
91305020	2047	Vanilla extract	0	4.333	0.2619	52.580	0.0003	0.00000	0.0000	0.7566	0.00262	0.262
91305020 91305020	4610 19336	Margarine, reg, stick, comp, 80% fat	0	75.125 453.600	13.1181 79.2061	15.700 0.300	2.0595 0.2376	0.23869 0.02754	0.0000	13.1181 79.2061	0.13118 0.79206	13.118 79.206
91305020	11100000	Sugars, pdr Milk, nfs	0	38.125	6.6573	89.121	5.9330	0.02754	0.0000	6.6573	0.79206	6.657
91305020	11100000	IVIIIV, IIIO	Recipe Totals:	572.68	100.0000	09.121	8.6285	1.00000	0.0000	100.0000	1.00000	0.007
31303020			recipe rotals.	312.00	100.0000		0.0200	1.00000	0.0000	100.000	1.00000	

Steps/Calculations:

- (1) Gmi = Values are from the 1994–96 CSFII Recipe Database
- (2) Gmi_100 = (Gmi/sum(Gmi)) * 100
- (3) Mi 100 = Values are obtained from the 1994–96 CSFII Nutrient Database
- (4) Mi = Gmi_100 * (M_100 / 100)
- (5) Mi% = Mi/sum(Mi)
- (6) $Mi- = Mi\% * \dot{M}_{chg}$

- Pgmi = Gmi_100 + (Mi–) P% = Pgmi/sum(Pgmi) Gui = (Gmi_100/Ryld) * 100 (8) (9)

Stage II.

Foodcode recipe information

Ingredient recipe information in 100 grams of ingredient

(1) (2)

Recipe code	Rec yld	Ingred. Code	Ingred Gmi_100	Ingred. P%	Ingred. GUi	Rec yld	Ingred. Code	Ingred Gmi_100	Ingred. P%	Ingred. GUi	Compound P%	Compound GUi
	(Ryld)		(Gmi_100)	(P%)	(GUi)	(I_Ryld)		(I_Gmi_100)	(I_P%)	(I_GUi)	(C_P%)	(C_GUi)
53114150	100.0	53114200	62.9808	0.62981	62.981	80.0	1123	10.8217	0.08863	13.527	0.05582	8.519
							14429	33.3416	0.22619	41.677	0.14246	26.249
							18142	55.8367	0.68518	69.796	0.43153	43.958
								In	Ingredient recipe subtotals:		0.62981	78.726
		91305020	37.0192	0.37019	37.019	100.0	2047	0.2619	0.00262	0.262	0.00097	0.097
							2050	0.7566	0.00757	0.757	0.00280	0.280
							4610	13.1181	0.13118	13.118	0.04856	4.856
							19336	79.2061	0.79206	79.206	0.29321	29.322
							11100000	6.6573	0.06657	6.657	0.02465	2.464
								In	gredient recip	oe subtotals:	0.37019	37.019
								1.00000	115.745			

Steps/Calculations: (1) C_P% = $P\% * I_P\%$ (2) C_GUi = ((Gmi_100/Ryld) * (I_Gmi_100/I_Rydl) * 100

Example 5: A moisture loss and an ingredient with a moisture loss

This situation requires calculating nested ingredient amounts in a two stage process:

Stage I. Calculate the amount of each ingredient required to prepare 100 grams of the food (GUi) and the amount of each ingredient as a proportion of the prepared food within each individual recipe. [Comparable to example 2]

Stage II. Where an ingredient has a recipe (e.g., the ingredient 53116000 in the recipe 13210160), merge it's ingredient information with the foodcode recipe ingredient information and calculate compound ingredient P% and GUi amounts.

Stage I.	and G	alculate compound ingredient P% and G	ou amounts.	Recipe Yield	Moist. Change	Fat Change	Fat Code					
				(Ryld)	(M_chg)	(F_chg)	(F_Code)					
Foodcode Recipe: Ingredient Recipe:		13210160 Diplomat pudding, Puerto Rican 53116000 Cake, pound, without icing	65.40 88.00	−34.6 −12.0	0.0 0.0	0 0						
				(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)
Recipe Code	Ingredient Code	Ingredient description	Retn code	Recipe ingred amount	Ingred amount in 100 gms of recipe	Amount of moist. in 100 gms ingred	Amount of ingred moist. in 100 gms of recipe	Ingred moist. as percent of recipe total	Amount of moist. lost per ingred	Ingred amount in 100 gms of recipe adjusted for loss	Ingred amount as percent of prepared product	Ingred amount needed to prepare 100 gms of product
		•		(Gmi)	(Gmi_100)	(M_100)	(Mi)	(Mi%)	(Mi–)	(Pgmi)	(P%)	(GUi)
13210160	1077	Milk, whl, 3.3% fat	2152	488.000	30.8307	87.990	27.1279	0.45434	-15.7201	15.1107	0.23105	47.142
13210160	1123	Eggs, chick, whl, raw/frz	101	300.000	18.9533	75.330	14.2775	0.23912	-8.2735	10.6798	0.16330	28.981
13210160	2010	Cinnamon, ground	0	1.150	0.0727	9.520	0.0069	0.00012	-0.0040	0.0686	0.00105	0.111
13210160	2047	Salt, table	0	0.750	0.0474	0.200	0.0003	0.00000	-0.0040	0.0473	0.00072	0.072
13210160	9100	Fruit cocktail, cnd, hvy syrup	151	248.000	15.6681	80.400	12.5971	0.21098	-7.2998	8.3683	0.12796	23.957
13210160	9156	Lemon peel, raw	0	6.000	0.3791	81.600	0.3093	0.00518	-0.1792	0.1998	0.00306	0.580
13210160	14429	Water, municipal	0	4.937	0.3119	99.900	0.3116	0.00522	-0.1806	0.1313	0.00201	0.477
13210160	19335	Sugars, granulated	0	200.000	12.6355	0.000	0.0000	0.00000	0.0000	12.6355	0.19320	19.320
13210160	42222	Sweet liqueur, bkd 46-60 min	0	34.000	2.1480	46.200	0.9924	0.01662	-0.5751	1.5730	0.02405	3.284
13210160	53116000	Cake, pound, w/o icing	301	300.000	18.9533	21.558	4.0860	0.06843	-2.3677	16.5856	0.25360	28.981
			Recipe totals:	1582.84	100.000		59.7089	1.00000	-346000	65.4000	1.00000	
53116000	1123	Eggs, chick, whl, raw/frz	101	150.000	25.2838	75.330	19.0463	0.61497	-7.3796	17.9041	0.20346	28.732
53116000	2047	Salt, table	0	1.002	0.1689	0.200	0.0003	0.00001	-0.0001	0.1688	0.00192	0.192
53116000	4610	Margarine, reg, stick, comp, 80% fat	0	84.600	14.2600	15.700	2.2388	0.07229	-0.8675	13.3926	0.15219	16.205
53116000	14429	Water, municipal	0	0.617	0.1040	99.900	0.1039	0.00335	-0.0403	0.0637	0.00072	0.118
53116000	18369	Baking pdr, double-acting, NaAlSO4	0	2.875	0.4846	5.000	0.0242	0.00078	-0.0094	0.4752	0.00540	0.551
53116000	19335	Sugars, granulated	0	150.000	25.2838	0.000	0.0000	0.00000	0.0000	25.2838	0.28732	28.732
53116000	20084	Wheat flr, white, cake, enr	301	163.500	27.5593	12.510	3.4477	0.11132	-1.3358	26.2235	0.29799	31.317
53116000	11100000	Milk, nfs	2152	40.672	6.8556	89.121	6.1098	0.19727	-2.3673	4.4883	0.05100	7.790
			Recipe totals:	593.27	100.0000		30.9710	1.00000	-12.0000	88.0000	1.00000	_

Steps/Calculations:

- (1) Gmi = Values are from the 1994–96 CSFII Recipe Database
- (2) Gmi_100 = (Gmi/sum(Gmi)) * 100
- (3) Mi 100 = Values are obtained from the 1994–96 CSFII Nutrient Database
- (4) $Mi = Gmi \ 100 * (M \ 100/100)$
- (5) Mi% = Mi/sum(Mi)

- (6) Mi- = Mi% * M chg
- (7) Pgmi = $Gmi_100 + (Mi_-)$
- (8) P% = Pgmi/sum(Pgmi)
- (9) $Gui = (Gmi \ 100/Ryld) * 100$

Stage II.

Ingredient recipe information (2) Foodcode recipe information in 100 grams of ingredient (1) Recipe Ingred. Ingred Ingred. Ingred. Ingred. Ingred Ingred. Ingred. Compound Compound P% Р% Р% code Rec yld Code Gm1_100 GUi Rec yld Code Gm1_100 GUi GUi (I_P%) (Ryld) (P%) (GUi) (I_Gmi_100) (I_GUi) (C_P%) (C_GUi) (Gmi_100) (I_Ryld) 13210160 65.4 1077 30.8307 0.23105 47.142 0.23105 47.142 1123 18.9533 0.16330 28.981 0.16330 28.981 2010 0.00105 0.111 0.00105 0.0727 0.111 2047 0.0474 0.00072 0.072 0.00072 0.072 0.12796 23.957 0.12796 23.957 9100 15.6681 9156 0.3791 0.00306 0.580 0.00306 0.580 14429 0.3119 0.00201 0.477 0.00201 0.477 19335 12.6355 0.19320 19.320 0.19320 19.320 42222 2.1480 0.02405 3.284 0.02405 3.284 Subtotals: 0.74640 123.924 28.981 0.88 0.20346 28.732 53116000 18.9533 0.25360 1123 25.2838 0.05160 8.327 2047 0.1689 0.00192 0.192 0.00049 0.056 4610 14.2600 0.15219 16.205 0.03860 4.696 0.1040 0.00072 0.00018 0.034 14429 0.118 18369 0.4846 0.00540 0.551 0.00137 0.160 19335 25.2838 0.28732 28.732 0.07286 8.327 20084 27.5593 0.29799 31.317 0.07557 9.076 6.8556 0.05100 7.790 11100000 0.01293 2.258 Ingredient recipe subtotals: 0.25360 32.934

Steps/Calculations: (1) $C_P\% = P\% * I_P\%$

(2) C_GUi = ((Gmi_100/Ryld) * (I_Gmi_100/I_Rydl) _ * 100

Foodcode recipe totals:

1.00000

156.858

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