List of references

0 Estimated as 100 % edible (net weight).
10 Missing value, content not known.
20 Estimated value.
30 Calculated value from a similar food item.
40 Old data, unknown origin.
50 Estimated as a naturally occurring zero value, not analysed.
60a Estimated as zero value when the analysed value is below the limit of quantification.
60b Analysed value is below the limit of quantification of the method. The result is outside the measurement range of the accreditation of the method.
60c Estimated value. Due to value falling in between the limit of detection and the limit of quantification, the value is estimated to be half of the limit of quantification.
61a Calculated value from the following factors for protein 17, fat 37, carbohydrate 17, dietary fibre 8 and alcohol 29 kJ/g, respectively.
61b Calculated value from the following factors for protein 4, fat 9, carbohydrate 4, dietary fibre 2 and alcohol 7 kcal/g, respectively.
70 Calculated from a specific factor for fatty acids in total fat.
71 Calculated from the percentual content of fat in a similar food item.
72 Fatty acids from dairy products calculated from specific factors (the internal standard fatty acids distribution) multiplied by the total amount of fatty acids (fat content X fatty acid factor 0.945).
73a Calculated as the sum of omega-3 fatty acids from reference 108b: Data from the industry to the Food Composition Table 2015, analysed value.
73b Calculated as the sum of omega-3 fatty acids from reference 216: Norwegian Food Safety Authority and Directorate of Health and Social Affairs. Nutrient analysis 2006-2009. Raw fish. Published report (2012); “Nutritional composition of selected wild and farmed raw fish”.
http://www.matportalen.no/verktøy/matvaretabellen/article9924.ece/BINARY/Nutrition+composition+of+selected+wild+and+farmed+raw+fish+%28PDF%29
73e Calculated as the sum of omega-3 fatty acids from reference 321d: NIFES, National Institute of Nutrition and Seafood Research. Seafood Database, November 5th 2013, www.nifes.no/sjomatdata
73g Calculated as the sum of omega-3 fatty acids from reference 400e: Swedish National Food Agency. The food database, version 2015.03.09. Online version, http://www7.slv.se/SokNaringsinnehall


Calculated as the sum of omega-3 fatty acids from reference 211: Norwegian Food Safety Authority and Directorate of Health and Social Affairs. Nutrient analysis 2003-2005. White wheat flour. Published report (2008); "The nutritional composition of Norwegian white wheat flour, 78 % extraction". http://www.matportalen.no/verktøy/matlvetabeller/article9184.ece/BINARY/The+nutritional+composition+of+Norwegian+white+wheat+flour+-+report+%282008%29+%28PDF%29


Calculated as the sum of omega-6 fatty acids from reference 108b: Data from the industry to the Food Composition Table 2015, analysed value.

Calculated as the sum of omega-6 fatty acids from reference 216: Norwegian Food Safety Authority and Directorate of Health and Social Affairs. Nutrient analysis 2006-2009. Raw fish. Published report (2012); "Nutritional composition of selected wild and farmed raw fish".


Calculated as the sum of omega-6 fatty acids from reference 321d: NIFES, National Institute of Nutrition and Seafood Research. Seafood Database, November 5th 2013, www.nifes.no/sjomatdata


Calculated as the sum of omega-6 fatty acids from reference 400e: Swedish National Food Agency. The food database, version 2015.03.09. Online version, http://www7.slv.se/SokNaringsinnehall


Calculated as the sum of omega-6 fatty acids from reference 215: Norwegian Food Safety Authority and Directorate of Health and Social Affairs. Nutrient analysis 2007-2008. Trans fat. Published report (2013); «Transfettsyrer i importerte oljer, vegetabilsk fett, kavring, kjeks og tillagede produkter».


Calculated as the sum of omega-6 fatty acids from reference 211: Norwegian Food Safety Authority and Directorate of Health and Social Affairs. Nutrient analysis 2003-2005. White wheat flour. Published report (2008); "The nutritional composition of Norwegian white wheat flour, 78 % extraction".
http://www.matportalen.no/verktøy/matvaretabellen/article9184.ece/BINARY/The+nutritional+composition+of+Norwegian+white+wheat+flour+%282008%29+report+%28PDF%29


Calculated from the sum of mono-/disaccharides and starch.
Calculated from the sum of glucose, fructose, lactose, maltose and sucrose.
Calculated from a specific protein factor
http://www.matportalen.no/verktøy/the_norwegian_food_composition_table/about_the_table_values

Calculated as the content of sodium x 2,5 /1000.
Calculated from a specific conversion factor for alcohol
http://www.matportalen.no/verktøy/the_norwegian_food_composition_table/about_the_table_values

Calculated as the sum of retinol + 1/12 beta-carotene.
Calculated from the factor 0.005 µg vitamin D/g fat in cream.
Calculated from estimated loss of vitamins (beta-carotene, retinol, vitamin D, tocochromerol, thiamin, riboflavin, niacin, vitamin B6, folate, vitamin B12, vitamin C) during heat treatment
http://www.matportalen.no/verktøy/the_norwegian_food_composition_table/about_the_food_groups

Calculated from estimated loss of vitamins (thiamin, riboflavin, niacin, vitamin B6, folate, vitamin B12) during heat treatment
http://www.matportalen.no/verktøy/the_norwegian_food_composition_table/about_the_food_groups

Calculated as a standard value of sodium in prepared dishes
http://www.matportalen.no/verktøy/the_norwegian_food_composition_table/about_the_food_groups

Calculated from the percentual content of dry matter in a similar food item.
Ash calculated by difference
Water calculated by difference

Data from the industry to the Food Composition Table 1992-2000, unspecified.
Data from the industry to the Food Composition Table 2001, unspecified.
Data from the industry to the Food Composition Table 2006, unspecified.
Data from the industry to the Food Composition Table 2006 or earlier, calculated from industrial recipe.
Data from the industry to the Food Composition Table 2011, unspecified.
Data from the industry to the Food Composition Table 2011, analysed value.
Data from the industry to the Food Composition Table 2011, calculated from industrial recipe.
Data from the industry to the Food Composition Table 2011, calculated mean value of several products.
Data from the industry to the Food Composition Table 2011, weighted values from several products.

Data from the industry to the Food Composition Table 2012, unspecified.

Data from the industry to the Food Composition Table 2012, analysed value.

Data from the industry to the Food Composition Table 2012, calculated value from industrial recipe.

Data from the industry to the Food Composition Table 2013, unspecified.

Data from the industry to the Food Composition Table 2013, analysed value.

Data from the industry to the Food Composition Table 2013, calculated value from industrial recipe.

Data from the industry to the Food Composition Table 2014, unspecified.

Data from the industry to the Food Composition Table 2014, analysed value.

Data from the industry to the Food Composition Table 2014, calculated value from industrial recipe.

Data from the industry to the Food Composition Table 2015, unspecified/verified value.

Data from the industry to the Food Composition Table 2015, analysed value.

Data from the industry to the Food Composition Table 2015, calculated value from industrial recipe.

Data from the industry to the Food Composition Table 2016, unspecified/verified value.

Data from the industry to the Food Composition Table 2016, analysed value.

Data from the industry to the Food Composition Table 2016, calculated value.

Data from the industry to the Food Composition Table 2017, unspecified/verified value.

Data from the industry to the Food Composition Table 2017, analysed value.

Data from the industry to the Food Composition Table 2018, unspecified/verified value.

Data from the industry to the Food Composition Table 2018, analysed value.

Data from the industry to the Food Composition Table 2019, unspecified/verified value.

Data from the industry to the Food Composition Table 2020, unspecified/verified value.

Data from the industry to the Food Composition Table 2020, analysed value.


Product information, information from nutrition labelling/internet sites, 2011/2012.

Product information, information from nutrition labelling/internet sites, 2015.

Product information, information from nutrition labelling/internet sites, 2017.

Product information, information from nutrition labelling/internet sites, 2018.

Product information, information from nutrition labelling/internet sites, 2019.

Product information, information from nutrition labelling/internet sites, 2020.

Calculated value weighted by sales figures/market data/consumption data, for example for unspecified food items.

Calculated value from in-house recipe (to the Food Composition Table 2006 or earlier versions).

Calculated value from in-house recipe (to the Food Composition Table 2012).

Calculated value from in-house recipe (to the Food Composition Table 2013).

Calculated value from in-house recipe (to the Food Composition Table 2014).
135. Calculated value from in-house recipe (to the Food Composition Table 2015).
136. Calculated value from in-house recipe (to the Food Composition Table 2016).
137. Calculated value from in-house recipe (to the Food Composition Table 2017).
138. Calculated value from in-house recipe (to the Food Composition Table 2018).
139. Calculated value from in-house recipe (to the Food Composition Table 2019).
140. Calculated value from in-house recipe (to the Food Composition Table 2020).
http://www.matportalen.no/verktøy/matvaretabellen/article9924.ece/BINARY/Nutritional+composition+of+selected+wild+and+farmed+raw+fish+%28PDF%29


http://www.matportalen.no/verktøy/matvaretabellen/article35576.ece/BINARY/Næringsstoffanalyser+av+utvalgte+barnegrøter+2013

Norwegian Food Safety Authority, Directorate of Health and University of Oslo. Project 2013. Edible part of chicken. Published report (2013); “Spiselig del av kylling”.
http://www.matportalen.no/verktøy/matvaretabellen/article31139.ece/BINARY/Rapport++spiselig+del+av+kylling

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http://www.mattilsynet.no/mat_og_vann/produksjon_av_mat/bakevarer_sjokolade_snacks/rapport_næringsstoff_og_tungmetallanalyser_i_chips_og_salte_nøtter_2015.20791/binary/Rapport:%20N%C3%A6ringsstoff-%20och+tungmetallanalyser+i+chips+och+salte+n%C3%B8tter+2015

Norwegian Food Safety Authority. Nutrient analysis 2015-2016. Pizza. Published report (2016); "Næringsstoff- og tungmetallanalyser av pizza".
http://www.matportalen.no/verktøy/tilsynsresultater/article44704.ece/BINARY/Rapport%202015:%20N%C3%A6ringsstoff%20och+tungmetallanalyserer%20av%20pizza
http://www.matportalen.no/verktoy/tilsynsresultater/article44704.ece/BINARY/Rapport%202015%20N%C3%A6ringstoff%20og%20tungmetallanalyser%20av%20frosen%20pizza

http://www.matportalen.no/verktoy/tilsynsresultater/article45159.ece/BINARY/Mattilsynet%20rapport%20N%C3%A6ringstoff%20og%20tungmetallanalyser%20av%20fiskeprodukter%202016

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