

# **USDA Nutrient Data Set for Retail Veal Cuts, from the USDA National Nutrient Database for Standard Reference (SR)<sup>1</sup>**

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**Funded by the Beef Checkoff.**



## **Purpose**

The USDA Nutrient Data Set for Retail Veal Cuts provides retailers with a tool to obtain the most accurate veal nutrient data for the purpose of nutrition labeling. This data set focuses on the veal cuts identified by the USDA Food Safety and Inspection Service (FSIS) for nutrition labeling.

## **Introduction**

Current nutrient composition data for veal products in the USDA National Nutrient Database for Standard Reference (SR) are used by researchers and consumers who need access to these data for scientific and health purposes. Nutrient updates are important and necessary, in order to reflect the composition of currently available cuts. The USDA Nutrient Data Laboratory (NDL) has recently collaborated with Colorado State University in a veal research study designed to update or expand data in SR for specific veal retail cuts. In addition to providing current and accurate estimates for SR, these new data are also useful for enabling the industry to meet the USDA Food Safety and Inspection Service (FSIS) labeling regulations for fresh, single-ingredient meats implemented in 2011.

NDL research studies ensure that the most accurate veal nutrient data available are included in the National Nutrient Database for Standard Reference (SR) and will enable all other nutrient databases that link to the SR to use the most up-to-date nutrient data in nutrition research and surveillances. The objective of the research is to develop, update and maintain the food composition values for retail veal cuts in the USDA National Nutrient Database for Standard Reference (SR) and to assure that estimates of nutrient data are current and accurate. The objective of the dataset in this report, which is a subset of SR data, is to provide accurate nutrient data enabling vendors to comply with FSIS labeling for single ingredient meats for preparation of on-pack nutrient labels for various veal cuts (USDA-FSIS, 2012).

## **Retail Veal Cuts Study**

A study was conducted with Colorado State University (CSU) to obtain nutrient and composition data for representative retail veal cuts. The objective of this study was to determine the physical characteristics and nutrient composition of cuts that are among the most popular veal cuts in the current retail market. This study generated analytical data for some cuts that had not previously been available in SR. Data for all of the veal cuts from the CSU study were released in SR 27 and are available at <http://ndb.nal.usda.gov/ndb/>.

The retail cuts were obtained, using a statistically based sampling plan to ensure representative sampling, from the six major US establishments which conduct their own slaughter of special fed (non-bob veal) US calves. The locations were Wyalusing PA, Collingswood NJ, Detroit MI, Harleysville PA, Franklin WI, and Vineland NJ.

## ***Cooking***

Prior to cooking, the retail cuts were tempered in at 0 to 4°C for 24 or 48 hours. Upon thawing, each individual retail cut was weighed to the nearest 0.1 g, and raw temperature was recorded. Prior to grilling, a Salton two-sided electric grill (Model GRP99, Salton Inc., Lake Forest, IL) was preheated to ensure a surface temperature of 195°C. Individual cuts were placed on the grill

surface and the cooking start time of each was recorded individually. Different cut types were cooked on separate grills. Due to the thinness of the leg cutlets, they were flipped after 1 minute on the grill and cooked for approximately 2.5 minutes or until the internal temperature reached 70°C.

Each loin and blade chop was cooked individually and was flipped after 4 minutes or when the internal temperature reached 35°C, to ensure even cooking. Temperatures were monitored using digital thermocouple thermometers (Digi-Sense; Cole Parmer, Vernon Hills, IL). Once a final internal temperature of 70°C was obtained, chops were removed from the grill surface and final internal temperature and cooked weight (to the nearest 0.1 g) were recorded.

Immediately after cooking, all cuts were placed on wire racks and allowed to chill uncovered, at refrigeration temperatures (0 to 4°C) for at least 12 hours before cooked dissection.

### ***Sample dissection and laboratory analysis***

Raw and cooked samples (n=6 per cut) were dissected using standard protocols. Weights of component factors for each cut, such as separable lean, separable fat, and bone and connective tissue, were determined. “Separable lean” includes muscle, intramuscular fat, and connective tissue that are considered edible. “Separable fat” includes any fat on the outside of the cut and seam fat (intermuscular fat deposits within the cut).

The separable lean, external trim fat, and seam fat were homogenized, composited, and analyzed at CSU for proximates (protein, moisture, fat, ash), fatty acids, cholesterol, and inductively coupled plasma (ICP) minerals. Selenium, the B-vitamins, vitamins D3 and 25(OH)D were analyzed at a validated commercial laboratory. Choline and vitamin E were analyzed at specialized laboratories. Details of analytical methods used in this study are presented in Appendix A.

Nutrient data quality control protocols used:

- Quality control samples were included with each batch of 10 to 20 samples;
- Laboratories were expected to run their own in-house control materials and to report those results;
- Quality control samples included materials developed by NDL cooperating laboratories and characterized with concurrent analysis of certified reference materials, as well as certified reference materials themselves. Blind duplicates were randomly included along with the unknown samples; and
- Only laboratories that NDL validated as having the ability to accurately analyze samples for nutrient content were used.

### ***Data dissemination in SR***

Nutrient values were released in SR27 (2014) for the blade chops and the loin chops in raw and cooked form (grilled) for “separable lean only” and “separable lean and fat”. For the veal cutlet, nutrient values are provided for raw and cooked but not as “separable lean only” and “separable lean and fat” since no separable fat is present. Cooking yields were also calculated based on initial (raw) and final cooked weights.

## **Table Format**

The table heading provides a general descriptive name for the food item and the unique Nutrient Databank number identifying the edible content of the cut, its preparation type, and cooking method: e.g., “lean and fat, raw”, “lean and fat, cooked, grilled” and “lean only, cooked, grilled”. Column 1 identifies the nutrient. The nutrient value unit is presented in column 2. Column 3 identifies the number of observations for each nutrient (N). An N of zero represents an estimated or calculated value. For raw preparations, nutrient values are expressed on a 100 g basis and 114 g basis (columns 4-5). The 114 g (4 oz) value represents the amount of raw product needed to yield 85 g (3 oz) of cooked product. For cooked preparations, data are presented on a 100 g and 85 g basis, which equals a serving of cooked meat. NDL source codes are provided in the final column. A source code of 1 indicates analytical data, source codes 4 and 6 represent imputed or calculated data, and source code 7 is used when the nutrient content is assumed to be zero. Appendix B provides analytical values for the proximates content (protein, water, fat, and ash) of the raw, separable lean for each cut.

The veal cuts in this dataset release are as follows:

- Veal, leg, top round, cap off, cutlet, boneless
- Veal, loin, chop
- Veal, shoulder, blade chop

## **Nutrient Data Set files**

The USDA Nutrient Data Set for Veal is presented as a PDF file. Adobe Acrobat Reader® is needed to view the report of the database. A Microsoft® Excel spreadsheet has also been prepared and is available for downloading from this web site (<http://www.ars.usda.gov/nutrientdata>). The user can download the data set, free of charge, for use with other programs. The tables in the Excel spreadsheet are in the same format and layout as those in the PDF file.

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## Veal, leg, top round, cap off, cutlet, boneless

NDB No: 17426 raw; 17425 cooked, grilled

Nutrient Name	Unit	N <sup>[1]</sup>	Raw		Cooked		Source Code <sup>[2]</sup>
					(Grilled)		
			100g	114g	100g	85g	
Water	g	6	75	86	65	56	1
Energy	Kcal	0	107	122	151	128	4
Calories from fat	Kcal	0	19	21	24	20	4
Protein	g	6	22	25	32	27	1
Total lipid (fat)	g	6	2	2	3	2	1
Ash	g	6	1.09	1.24	1.45	1.23	1
Carbohydrate, by difference	g	0	0	0	0	0	4
Fiber, total dietary	g	0	0	0	0	0	7
Sugars, total	g	0	0	0	0	0	7
Calcium, Ca	mg	6	4.0	4.6	6.0	5.1	1
Iron, Fe	mg	6	0.8	0.9	1.4	1.2	1
Sodium, Na	mg	6	86	98	88	75	1
Vitamin C, total ascorbic acid	mg	0	0	0	0	0	7
Vitamin A	IU	0	0	0	0	0	1
Fatty acids, total saturated	g	0	0.8	0.9	1.0	0.9	4
Cholesterol	mg	6	56	64	72	61	1
Magnesium, Mg	mg	6	30	34	38	32	1
Phosphorus, P	mg	6	212	242	277	235	1
Potassium, K	mg	6	273	311	323	275	1
Zinc, Zn	mg	6	2.0	2.2	3.3	2.8	1
Selenium, Se	mcg	1	16	18	22	18	1
Thiamin	mg	1	0.10	0.11	0.09	0.08	1
Riboflavin	mg	1	0.34	0.39	0.47	0.40	1
Niacin	mg	1	9.3	10.6	10.1	8.6	1
Pantothenic acid	mg	1	0.58	0.66	0.65	0.55	1
Vitamin B <sub>6</sub>	mg	1	0.60	0.68	0.76	0.65	1
Vitamin B <sub>12</sub>	mcg	1	2.1	2.4	2.7	2.3	1

[1] For some items, the number of observations may differ for lean and fat raw, lean and fat cooked, and lean only cooked. In these cases, the N values for each of the preparations are shown respectively. An N of zero represents an estimated or calculated value.

[2] Source codes: SC =1 – Analytical data, SC= 4 – Imputed data and # of observations set at 0, SC=6 – Recipe or known formulation, no adjustments applied, SC=7 - Assumed zero

## Veal, loin, chop

**NDB No:** 17104 Lean and Fat, raw; 17437 Lean and Fat, cooked, grilled; 17427 Lean only, cooked, grilled

Nutrient Name	Unit	N <sup>[1]</sup>	Lean and Fat				Lean Only		Source Code <sup>[2]</sup>
			Raw		Cooked		Cooked		
			100g	114g	(Grilled)		(Grilled)		
			100g	85g	100g	85g			
Water	g	0/0/6	69	79	61	52	65	55	1
Energy	Kcal	0	177	202	198	168	159	135	4/6/4
Calories from fat	Kcal	0	91	103	85	73	40	34	4
Protein	g	0/0/6	20	23	28	24	30	25	1
Total lipid (fat)	g	0/0/6	10	11	9	8	4	4	1
Ash	g	0/0/6	0.96	1.09	1.03	0.88	1.09	0.93	1
Carbohydrate, by difference	g	0	0	0	0	0	0	0	6/6/4
Fiber, total dietary	g	0	0	0	0	0	0	0	6/6/7
Sugars, total	g	0	0	0	0	0	0	0	6/6/7
Calcium, Ca	mg	0/0/6	14.0	16.0	17.0	14.5	13.0	11.1	1
Iron, Fe	mg	0/0/6	0.8	1.0	0.8	0.7	0.8	0.7	1
Sodium, Na	mg	0/0/6	98	112	86	73	85	72	1
Vitamin C, total ascorbic acid	mg	0	0	0	0	0	0	0	6/6/7
Vitamin A	IU	0	0	0	0	0	0	0	1
Fatty acids, total saturated	g	0	3.6	4.1	3.4	2.9	1.7	1.5	6/6/4
Cholesterol	mg	0/0/6	59	67	79	67	78	66	1
Magnesium, Mg	mg	0/0/6	43	49	32	27	33	28	1
Phosphorus, P	mg	0/0/6	222	253	208	177	214	182	1
Potassium, K	mg	0/0/6	241	275	229	195	239	203	1
Zinc, Zn	mg	0/0/6	2.0	2.3	1.8	1.5	1.8	1.6	1
Selenium, Se	mcg	0/0/1	16	18	24	21	26	22	1
Thiamin	mg	0/0/1	0.08	0.09	0.07	0.06	0.07	0.06	1
Riboflavin	mg	0/0/1	0.28	0.32	0.31	0.27	0.33	0.28	1
Niacin	mg	0/0/1	6.6	7.5	7.5	6.4	7.9	6.7	1
Pantothenic acid	mg	0/0/1	0.63	0.72	0.54	0.45	0.55	0.47	1
Vitamin B <sub>6</sub>	mg	0/0/1	0.60	0.69	0.64	0.54	0.69	0.59	1
Vitamin B <sub>12</sub>	mcg	0/0/1	2.5	2.8	2.8	2.3	2.9	2.5	1

[1] For some items, the number of observations may differ for lean and fat raw, lean and fat cooked, and lean only cooked. In these cases, the N values for each of the preparations are shown respectively. An N of zero represents an estimated or calculated value.

[2] Source codes: SC =1 – Analytical data, SC= 4 – Imputed data and # of observations set at 0, SC=6 – Recipe or known formulation, no adjustments applied, SC=7 - Assumed zero

## Veal, shoulder, blade chop

**NDB No:** 17128 Lean and Fat, raw; 17438 Lean and Fat, cooked, grilled; 17430 Lean only, cooked, grilled

Nutrient Name	Unit	N <sup>[1]</sup>	Lean and Fat				Lean Only		Source Code <sup>[2]</sup>
			Raw		Cooked (Grilled)		Cooked (Grilled)		
			100g	114g	100g	85g	100g	85g	
Water	g	0/0/6	73	83	63	54	66	56	1
Energy	Kcal	0	148	169	199	169	159	135	6/6/4
Calories from fat	Kcal	0	68	78	95	81	50	42	4
Protein	g	0/0/6	19	21	26	22	27	23	1
Total lipid (fat)	g	0/0/6	8	9	11	9	6	5	1
Ash	g	0/0/6	0.97	1.11	0.91	0.77	0.95	0.81	1
Carbohydrate, by difference	g	0	0	0	0	0	0	0	6/6/4
Fiber, total dietary	g	0	0	0	0	0	0	0	6/6/7
Sugars, total	g	0	0	0	0	0	0	0	6/6/7
Calcium, Ca	mg	0/0/6	23.0	26.2	24.0	20.4	21.0	17.9	1
Iron, Fe	mg	0/0/6	1.2	1.4	1.6	1.4	1.7	1.4	1
Sodium, Na	mg	0/0/6	91	104	111	94	113	96	1
Vitamin C, total ascorbic acid	mg	0	0	0	0	0	0	0	6/6/7
Vitamin A	IU	0	0	0	0	0	0	0	1
Fatty acids, total saturated	g	0	2.7	3.1	3.7	3.2	2.1	1.8	6/6/4
Cholesterol	mg	0/0/6	62	71	78	66	77	65	1
Magnesium, Mg	mg	0/0/6	32	36	33	28	34	29	1
Phosphorus, P	mg	0/0/6	202	230	242	206	253	215	1
Potassium, K	mg	0/0/6	198	226	235	200	245	208	1
Zinc, Zn	mg	0/0/6	3.2	3.6	4.7	4.0	5.1	4.3	1
Selenium, Se	mcg	0/0/6	15	17	17	15	18	16	1
Thiamin	mg	0/0/1	0.10	0.12	0.10	0.09	0.11	0.09	1
Riboflavin	mg	0/0/1	0.40	0.45	0.45	0.38	0.48	0.41	1
Niacin	mg	0/0/1	4.5	5.1	4.9	4.2	5.1	4.4	1
Pantothenic acid	mg	0/0/1	0.97	1.11	1.10	0.93	1.18	1.00	1
Vitamin B <sub>6</sub>	mg	0/0/1	0.44	0.50	0.41	0.35	0.44	0.37	1
Vitamin B <sub>12</sub>	mcg	0/0/1	2.7	3.1	3.4	2.9	3.7	3.1	1

[1] For some items, the number of observations may differ for lean and fat raw, lean and fat cooked, and lean only cooked. In these cases, the N values for each of the preparations are shown respectively. An N of zero represents an estimated or calculated value.

[2] Source codes: SC=1 – Analytical data, SC=4 – Imputed data and # of observations set at 0, SC=6 – Recipe or known formulation, no adjustments applied, SC=7 - Assumed zero

## Appendix A – Analytical methods

NUTRIENT	TECHNIQUE	METHOD
Nitrogen	Combustion	AOAC 992.15 Protein (Crude)
Fat	Extraction	Folch et al. (1957) J. Biol. Chem., 226; 497-509 or AOAC 983.23
Ash	Gravimetric	AOAC 923.03 Ash of Flour
Moisture	Forced air	AOAC 950.46 Moisture in Meat
Minerals	Inductively coupled plasma (ICP)	AOAC 985.35 for Ca, Cu, Fe, Mg, Mn, K, Na and Zn
	Colorimetric	AOAC 13th Ed. 2.019, 2.095, 7.098 Phosphorus in food
Selenium	Hydride generation	AOAC 986.15 Arsenic, Cadmium, Lead, Selenium and Zinc in Human and Pet Foods
Thiamin	Fluorometric	AOAC 942.23 + 953.17 + 957.17
Riboflavin	Microbiological	AOAC 940.3 + 960.46
Niacin	Microbiological	AOAC 944.13 + 960.46
Pantothenic Acid	Microbiological	AOAC 945.74 + 960.46
Vitamin B6	Microbiological	AOAC 961.15
Vitamin B12	Microbiological	AOAC 952.20 + 960.46
Choline	Mass spectrometry	Koc et al. (2002)
Fatty acids	Gas chromatography (GC)	AOAC 996.06 Fat (Total, Saturated and Monosaturated) in foods
Vitamin E	Liquid chromatography (HPLC)	UV detection with external calibration and internal standard recovery post analysis.
Vitamin D3 and 25-hydroxy D3	Liquid chromatography/mass	Huang et al. (2009)
Cholesterol	GC/Direct saponification	Dinh et al. (2008)

**Appendix B: Proximates content per 100 grams of “separable lean” meat, raw**

<b>Description</b>	<b>Nutrient</b>	<b>Unit</b>	<b>100g</b>	<b>N</b>	<b>Source Code</b>
Veal, loin, separable lean only, raw	Water	g	74.79	6	1
	Protein	g	21.85	6	1
	Total lipid (fat)	g	2.90	6	1
	Ash	g	1.04	6	1

<b>Description</b>	<b>Nutrient</b>	<b>Unit</b>	<b>100g</b>	<b>N</b>	<b>Source Code</b>
Veal, shoulder, blade chop, separable lean only, raw	Water	g	76.29	6	1
	Protein	g	19.60	6	1
	Total lipid (fat)	g	2.88	6	1
	Ash	g	1.01	6	1

# SR Item Report - Amount in 100 gram Edible Portion

JUN-19-14 11:21 AM

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**Food Item ID** 385403

**NDB No** 17425

**Approved** Y

**Edited Name**

Veal, leg, top round, cap off, cutlet, boneless, cooked, grilled

**Scientific Name**

**Common Name**

IMPS#1336

Nutr No.	Name	Value	Units	Number Datapts	Std Error	Source Code	Deriv Code	AddMod Date	df	Lower EB	Upper EB	Num Studies	Min	Max	Stat Comm
255	Water	65.32	g	6		1	A	04/14/14				1	64.33	66.63	2
208	Energy	151	kcal	0		4	NC	04/14/14							
268	Energy	633	kJ	0		4	NC	04/14/14							
203	Protein	31.89	g	6		1	A	04/14/14				1	30.01	33.45	2
204	Total lipid (fat)	2.63	g	6		1	A	04/14/14				1	2.10	3.10	2
207	Ash	1.45	g	6		1	A	04/14/14				1	1.13	1.66	2
205	Carbohydrate, by difference	0.00	g	0		4	NC	04/14/14							
291	Fiber, total dietary	0.0	g	0		7	Z	04/14/14							
269	Sugars, total	0.00	g	0		7	Z	04/14/14							
301	Calcium, Ca	6	mg	6		1	A	04/14/14				1	5	8	2
303	Iron, Fe	1.39	mg	6		1	A	04/14/14				1	1.00	1.62	2
304	Magnesium, Mg	38	mg	6		1	A	04/14/14				1	35	41	2
305	Phosphorus, P	277	mg	6		1	A	04/14/14				1	230	324	2
306	Potassium, K	323	mg	6		1	A	04/14/14				1	304	349	2
307	Sodium, Na	88	mg	6		1	A	04/14/14				1	79	100	2
309	Zinc, Zn	3.29	mg	6		1	A	04/14/14				1	3.01	3.99	2
312	Copper, Cu	0.112	mg	6		1	A	04/14/14				1	0.103	0.125	2
315	Manganese, Mn	0.017	mg	6		1	A	04/14/14				1	0.013	0.019	2
317	Selenium, Se	21.6	µg	1		1	A	04/28/14							
401	Vitamin C, total ascorbic acid	0.0	mg	0		7	Z	04/14/14							
404	Thiamin	0.093	mg	1		1	A	04/14/14							
405	Riboflavin	0.470	mg	1		1	A	04/14/14							
406	Niacin	10.100	mg	1		1	A	04/14/14							
410	Pantothenic acid	0.650	mg	1		1	A	04/14/14							
415	Vitamin B-6	0.761	mg	1		1	A	04/14/14							

SR Item Report - Amount in 100 gram Edible Portion

Food Item ID 385403

NDB No 17425

Approved Y

Nutr No.	Name	Value	Units	Number Datapts	Std Error	Source Code	Deriv Code	AddMod Date	df	Lower EB	Upper EB	Num Studies	Min	Max	Stat Comm
417	Folate, total	8	µg	0		4	BFPN	04/23/14							
431	Folic acid	0	µg	0		4	BFPN	04/14/14							
432	Folate, food	8	µg	0		4	BFPN	04/23/14							
435	Folate, DFE	8	µg	0		4	NC	04/23/14							
421	Choline, total	159.9	mg	0		1	AS	04/14/14							
454	Betaine	29.2	mg	1		1	A	04/14/14							
418	Vitamin B-12	2.72	µg	1		1	A	04/14/14							
578	Vitamin B-12, added	0.00	µg	0		7	Z	04/14/14							
320	Vitamin A, RAE	0	µg	0		1	AS	04/23/14							
319	Retinol	0	µg	0		4	BFSN	04/14/14							
321	Carotene, beta	0	µg	0		7	Z	04/14/14							
322	Carotene, alpha	0	µg	0		7	Z	04/14/14							
334	Cryptoxanthin, beta	0	µg	0		7	Z	04/14/14							
318	Vitamin A, IU	0	IU	0		1	AS	04/14/14							
337	Lycopene	0	µg	0		7	Z	04/14/14							
338	Lutein + zeaxanthin	0	µg	0		7	Z	04/14/14							
323	Vitamin E (alpha-tocopherol)	0.43	mg	1		1	A	04/14/14							
573	Vitamin E, added	0.00	mg	0		7	Z	04/14/14							
341	Tocopherol, beta	0.00	mg	1		1	A	04/14/14							1
342	Tocopherol, gamma	0.04	mg	1		1	A	04/14/14							
343	Tocopherol, delta	0.00	mg	1		1	A	04/14/14							1
328	Vitamin D (D2 + D3)	0.6	µg	0		1	AS	04/14/14							
326	Vitamin D3 (cholecalciferol)	0.6	µg	1		1	A	04/14/14							
324	Vitamin D	23	IU	1		1	A	04/14/14							
430	Vitamin K (phylloquinone)	1.3	µg	0		4	BFSN	04/23/14							
606	Fatty acids, total saturated	1.012	g	0		4	NC	04/14/14							
607	4:0	0.000	g	0		7	Z	04/14/14							
608	6:0	0.000	g	0		7	Z	04/14/14							
609	8:0	0.000	g	0		4	BFFN	04/14/14							
610	10:0	0.001	g	6		1	A	04/14/14				1	0.001	0.001	1 2
611	12:0	0.002	g	6		1	A	04/14/14				1	0.001	0.003	1 2
612	14:0	0.067	g	6		1	A	04/14/14				1	0.044	0.082	2
613	16:0	0.572	g	6		1	A	04/14/14				1	0.445	0.692	2

# SR Item Report - Amount in 100 gram Edible Portion

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Food Item ID 385403

NDB No 17425

Approved Y

Nutr No.	Name	Value	Units	Number Datapts	Std Error	Source Code	Deriv Code	AddMod Date	df	Lower EB	Upper EB	Num Studies	Min	Max	Stat Comm
653	17:0	0.029	g	6		1	A	04/14/14				1	0.023	0.036	2
614	18:0	0.337	g	6		1	A	04/14/14				1	0.275	0.402	2
615	20:0	0.001	g	6		1	A	04/14/14				1	0.000	0.002	1 2
654	24:0	0.003	g	6		1	A	04/14/14				1	0.002	0.004	1 2
645	Fatty acids, total monounsaturated	1.274	g	0		4	NC	04/14/14							
625	14:1	0.017	g	6		1	A	04/14/14				1	0.010	0.019	2
626	16:1 undifferentiated	0.093	g	6		1	AS	04/14/14				1	0.065	0.110	2
673	16:1 c	0.093	g	6		1	A	04/14/14				1	0.065	0.110	2
687	17:1	0.024	g	6		1	A	04/14/14				1	0.018	0.028	2
617	18:1 undifferentiated	1.135	g	6		1	AS	04/14/14				1	0.929	1.316	2
674	18:1 c	1.022	g	6		1	A	04/14/14				1	0.832	1.176	2
663	18:1 t	0.114	g	6		1	A	04/14/14				1	0.073	0.141	2
628	20:1	0.005	g	6		1	A	04/14/14				1	0.004	0.006	2
630	22:1 undifferentiated	0.000	g	0		4	BFFN	04/14/14							
646	Fatty acids, total polyunsaturated	0.127	g	0		4	NC	04/14/14							
618	18:2 undifferentiated	0.107	g	6		1	AS	04/14/14				1	0.073	0.126	2
675	18:2 n-6 c,c	0.098	g	6		1	A	04/14/14				1	0.067	0.115	2
670	18:2 CLAs	0.009	g	6		1	A	04/14/14				1	0.007	0.011	2
619	18:3 undifferentiated	0.004	g	6		1	A	04/14/14				1	0.003	0.004	1 2
627	18:4	0.000	g	0		7	Z	04/14/14							
672	20:2 n-6 c,c	0.000	g	6		1	A	04/14/14				1	0.000	0.001	1 2
620	20:4 undifferentiated	0.015	g	6		1	A	04/14/14				1	0.011	0.021	2
629	20:5 n-3 (EPA)	0.001	g	6		1	A	04/14/14				1	0.000	0.001	1 2
631	22:5 n-3 (DPA)	0.000	g	0		4	BFFN	04/14/14							
621	22:6 n-3 (DHA)	0.000	g	0		4	BFFN	04/14/14							
605	Fatty acids, total trans	0.114	g	0		4	NC	04/14/14							
693	Fatty acids, total trans-monoenoic	0.114	g	0		4	NC	04/14/14							
601	Cholesterol	72	mg	6		1	A	04/14/14				1	69	76	2
501	Tryptophan	0.323	g	0		1	A	04/14/14							
502	Threonine	1.393	g	0		1	A	04/14/14							
503	Isoleucine	1.571	g	0		1	A	04/14/14							
504	Leucine	2.538	g	0		1	A	04/14/14							



**SR Item Report - Amount in 100 gram Edible Portion**

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**Food Item ID** 385403

**NDB No** 17425

**Approved** Y

<b>Nutr No.</b>	<b>Name</b>	<b>Value</b>	<b>Units</b>	<b>Number Datapts</b>	<b>Std Error</b>	<b>Source Code</b>	<b>Deriv Code</b>	<b>AddMod Date</b>	<b>df</b>	<b>Lower EB</b>	<b>Upper EB</b>	<b>Num Studies</b>	<b>Min</b>	<b>Max</b>	<b>Stat Comm</b>
505	Lysine	2.628	g	0		1	A	04/14/14							
506	Methionine	0.744	g	0		1	A	04/14/14							
507	Cystine	0.360	g	0		1	A	04/14/14							
508	Phenylalanine	1.287	g	0		1	A	04/14/14							
509	Tyrosine	1.017	g	0		1	A	04/14/14							
510	Valine	1.763	g	0		1	A	04/14/14							
511	Arginine	1.876	g	0		1	A	04/14/14							
512	Histidine	1.158	g	0		1	A	04/14/14							
513	Alanine	1.897	g	0		1	A	04/14/14							
514	Aspartic acid	2.752	g	0		1	A	04/14/14							
515	Glutamic acid	5.044	g	0		1	A	04/14/14							
516	Glycine	1.639	g	0		1	A	04/14/14							
517	Proline	1.332	g	0		1	A	04/14/14							
518	Serine	1.195	g	0		1	A	04/14/14							
521	Hydroxyproline	0.161	g	0		1	A	04/14/14							
221	Alcohol, ethyl	0.0	g	0		7	Z	04/14/14							
262	Caffeine	0	mg	0		7	Z	04/14/14							
263	Theobromine	0	mg	0		7	Z	04/14/14							

**Refuse Percent**    **Refuse Dissemination Text**

0.00

**Weights**

<b>Rank</b>	<b>Amount</b>	<b>Description</b>	<b>Gram Weight</b>	<b>n</b>	<b>STD</b>	
1	3.00	oz		85	6	.000
2	1.00	cutlet		44	6	11.026

# SR Item Report - Amount in 100 gram Edible Portion

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**Food Item ID** 385403

**NDB No** 17425

**Approved** Y

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## Factors

Carbohydrate Calorie	Fat Calorie	Protein Calorie	Food Degree Brix	Lipid Conversion	Alternate Nitrogen	Nitrogen to Protein Conversion	Retinol Equivalent
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<b>SR</b>	<b>Survey</b>	<b>Food Supply</b>					
Y							

Number	Footnotes
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# SR Item Report - Amount in 100 gram Edible Portion

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**Food Item ID** 385413

**NDB No** 17426

**Approved** Y

**Edited Name**

Veal, leg, top round, cap off, cutlet, boneless, raw

**Scientific Name**

**Common Name**

IMPS# 1336

Nutr No.	Name	Value	Units	Number Datapts	Std Error	Source Code	Deriv Code	AddMod Date	df	Lower EB	Upper EB	Num Studies	Min	Max	Stat Comm
255	Water	75.20	g	6		1	A	04/14/14				1	74.64	75.86	2
208	Energy	107	kcal	0		4	NC	04/14/14							
268	Energy	447	kJ	0		4	NC	04/14/14							
203	Protein	22.07	g	6		1	A	04/14/14				1	21.25	22.61	2
204	Total lipid (fat)	2.07	g	6		1	A	04/14/14				1	1.52	2.46	2
207	Ash	1.09	g	6		1	A	04/14/14				1	1.02	1.13	2
205	Carbohydrate, by difference	0.00	g	0		4	NC	04/14/14							
291	Fiber, total dietary	0.0	g	0		7	Z	04/14/14							
269	Sugars, total	0.00	g	0		7	Z	04/14/14							
301	Calcium, Ca	4	mg	6		1	A	04/14/14				1	3	5	2
303	Iron, Fe	0.81	mg	6		1	A	04/14/14				1	0.49	0.94	2
304	Magnesium, Mg	30	mg	6		1	A	04/14/14				1	23	35	2
305	Phosphorus, P	212	mg	6		1	A	04/14/14				1	152	242	2
306	Potassium, K	273	mg	6		1	A	04/14/14				1	198	298	2
307	Sodium, Na	86	mg	6		1	A	04/14/14				1	72	99	2
309	Zinc, Zn	1.97	mg	6		1	A	04/14/14				1	1.27	2.48	2
312	Copper, Cu	0.089	mg	6		1	A	04/14/14				1	0.081	0.101	2
315	Manganese, Mn	0.017	mg	6		1	A	04/14/14				1	0.015	0.020	2
317	Selenium, Se	16.0	µg	1		1	A	04/28/14							
401	Vitamin C, total ascorbic acid	0.0	mg	0		7	Z	04/14/14							
404	Thiamin	0.100	mg	1		1	A	04/14/14							
405	Riboflavin	0.340	mg	1		1	A	04/14/14							
406	Niacin	9.280	mg	1		1	A	04/14/14							
410	Pantothenic acid	0.580	mg	1		1	A	04/14/14							
415	Vitamin B-6	0.599	mg	1		1	A	04/14/14							

SR Item Report - Amount in 100 gram Edible Portion

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Food Item ID 385413

NDB No 17426

Approved Y

Nutr No.	Name	Value	Units	Number Datapts	Std Error	Source Code	Deriv Code	AddMod Date	df	Lower EB	Upper EB	Num Studies	Min	Max	Stat Comm
417	Folate, total	4	µg	0		4	BFPN	04/23/14							
431	Folic acid	0	µg	0		4	BFPN	04/14/14							
432	Folate, food	4	µg	0		4	BFPN	04/23/14							
435	Folate, DFE	4	µg	0		4	NC	04/23/14							
421	Choline, total	120.0	mg	0		1	AS	04/14/14							
454	Betaine	28.4	mg	1		1	A	04/14/14							
418	Vitamin B-12	2.08	µg	1		1	A	04/14/14							
578	Vitamin B-12, added	0.00	µg	0		7	Z	04/14/14							
320	Vitamin A, RAE	0	µg	0		1	AS	04/23/14							
319	Retinol	0	µg	0		4	BFSN	04/14/14							
321	Carotene, beta	0	µg	0		7	Z	04/14/14							
322	Carotene, alpha	0	µg	0		7	Z	04/14/14							
334	Cryptoxanthin, beta	0	µg	0		7	Z	04/14/14							
318	Vitamin A, IU	0	IU	0		1	AS	04/14/14							
337	Lycopene	0	µg	0		7	Z	04/14/14							
338	Lutein + zeaxanthin	0	µg	0		7	Z	04/14/14							
323	Vitamin E (alpha-tocopherol)	0.31	mg	1		1	A	04/14/14							
573	Vitamin E, added	0.00	mg	0		7	Z	04/14/14							
341	Tocopherol, beta	0.00	mg	1		1	A	04/14/14							1
342	Tocopherol, gamma	0.00	mg	1		1	A	04/14/14							1
343	Tocopherol, delta	0.02	mg	1		1	A	04/14/14							
328	Vitamin D (D2 + D3)	0.6	µg	0		1	AS	04/14/14							
326	Vitamin D3 (cholecalciferol)	0.6	µg	1		1	A	04/14/14							
324	Vitamin D	23	IU	1		1	A	04/14/14							
430	Vitamin K (phylloquinone)	1.1	µg	0		4	BFSN	04/23/14							
606	Fatty acids, total saturated	0.805	g	0		4	NC	04/14/14							
607	4:0	0.000	g	0		7	Z	04/14/14							
608	6:0	0.000	g	0		7	Z	04/14/14							
609	8:0	0.000	g	0		4	BFFN	04/14/14							
610	10:0	0.001	g	6		1	A	04/14/14				1	0.000	0.001	1 2
611	12:0	0.001	g	6		1	A	04/14/14				1	0.001	0.002	1 2
612	14:0	0.051	g	6		1	A	04/14/14				1	0.042	0.061	2
613	16:0	0.454	g	6		1	A	04/14/14				1	0.347	0.546	2

# SR Item Report - Amount in 100 gram Edible Portion

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Food Item ID 385413

NDB No 17426

Approved Y

Nutr No.	Name	Value	Units	Number Datapts	Std Error	Source Code	Deriv Code	AddMod Date	df	Lower EB	Upper EB	Num Studies	Min	Max	Stat Comm
653	17:0	0.024	g	6		1	A	04/14/14				1	0.018	0.030	2
614	18:0	0.271	g	6		1	A	04/14/14				1	0.192	0.322	2
615	20:0	0.001	g	6		1	A	04/14/14				1	0.001	0.002	1 2
654	24:0	0.002	g	6		1	A	04/14/14				1	0.002	0.003	1 2
645	Fatty acids, total monounsaturated	0.986	g	0		4	NC	04/14/14							
625	14:1	0.011	g	6		1	A	04/14/14				1	0.010	0.012	2
626	16:1 undifferentiated	0.069	g	6		1	AS	04/14/14				1	0.057	0.082	2
673	16:1 c	0.069	g	6		1	A	04/14/14				1	0.057	0.082	2
687	17:1	0.019	g	6		1	A	04/14/14				1	0.014	0.024	2
617	18:1 undifferentiated	0.885	g	6		1	AS	04/14/14				1	0.645	1.034	2
674	18:1 c	0.795	g	6		1	A	04/14/14				1	0.575	0.918	2
663	18:1 t	0.090	g	6		1	A	04/14/14				1	0.067	0.115	2
628	20:1	0.003	g	6		1	A	04/14/14				1	0.000	0.006	1 2
630	22:1 undifferentiated	0.000	g	0		4	BFFN	04/14/14							
646	Fatty acids, total polyunsaturated	0.107	g	0		4	NC	04/14/14							
618	18:2 undifferentiated	0.090	g	6		1	AS	04/14/14				1	0.060	0.119	2
675	18:2 n-6 c,c	0.083	g	6		1	A	04/14/14				1	0.056	0.110	2
670	18:2 CLAs	0.007	g	6		1	A	04/14/14				1	0.005	0.009	2
619	18:3 undifferentiated	0.003	g	6		1	A	04/14/14				1	0.002	0.005	1 2
627	18:4	0.000	g	0		7	Z	04/14/14							
672	20:2 n-6 c,c	0.000	g	6		1	A	04/14/14				1	0.000	0.001	1 2
620	20:4 undifferentiated	0.013	g	6		1	A	04/14/14				1	0.008	0.017	2
629	20:5 n-3 (EPA)	0.000	g	6		1	A	04/14/14				1	0.000	0.001	1 2
631	22:5 n-3 (DPA)	0.000	g	0		4	BFFN	04/14/14							
621	22:6 n-3 (DHA)	0.000	g	0		4	BFFN	04/14/14							
605	Fatty acids, total trans	0.090	g	0		4	NC	04/14/14							
693	Fatty acids, total trans-monoenoic	0.090	g	0		4	NC	04/14/14							
601	Cholesterol	56	mg	6		1	A	04/14/14				1	44	63	2
501	Tryptophan	0.223	g	0		1	A	04/14/14							
502	Threonine	0.964	g	0		1	A	04/14/14							
503	Isoleucine	1.087	g	0		1	A	04/14/14							
504	Leucine	1.757	g	0		1	A	04/14/14							

**SR Item Report - Amount in 100 gram Edible Portion**

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**Food Item ID** 385413

**NDB No** 17426

**Approved** Y

<b>Nutr No.</b>	<b>Name</b>	<b>Value</b>	<b>Units</b>	<b>Number Datapts</b>	<b>Std Error</b>	<b>Source Code</b>	<b>Deriv Code</b>	<b>AddMod Date</b>	<b>df</b>	<b>Lower EB</b>	<b>Upper EB</b>	<b>Num Studies</b>	<b>Min</b>	<b>Max</b>	<b>Stat Comm</b>
505	Lysine	1.819	g	0		1	A	04/14/14							
506	Methionine	0.515	g	0		1	A	04/14/14							
507	Cystine	0.249	g	0		1	A	04/14/14							
508	Phenylalanine	0.890	g	0		1	A	04/14/14							
509	Tyrosine	0.704	g	0		1	A	04/14/14							
510	Valine	1.220	g	0		1	A	04/14/14							
511	Arginine	1.298	g	0		1	A	04/14/14							
512	Histidine	0.801	g	0		1	A	04/14/14							
513	Alanine	1.313	g	0		1	A	04/14/14							
514	Aspartic acid	1.904	g	0		1	A	04/14/14							
515	Glutamic acid	3.491	g	0		1	A	04/14/14							
516	Glycine	1.134	g	0		1	A	04/14/14							
517	Proline	0.922	g	0		1	A	04/14/14							
518	Serine	0.827	g	0		1	A	04/14/14							
521	Hydroxyproline	0.111	g	0		1	A	04/28/14							
221	Alcohol, ethyl	0.0	g	0		7	Z	04/14/14							
262	Caffeine	0	mg	0		7	Z	04/14/14							
263	Theobromine	0	mg	0		7	Z	04/14/14							

**Refuse Percent**    **Refuse Dissemination Text**

0.00

**Weights**

<b>Rank</b>	<b>Amount</b>	<b>Description</b>	<b>Gram Weight</b>	<b>n</b>	<b>STD</b>	
1	3.00	oz		85	6	.000
2	1.00	cutlet		55	6	13.450
3	1.00	serving		113	6	.000

# SR Item Report - Amount in 100 gram Edible Portion

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**Food Item ID** 385413

**NDB No** 17426

**Approved** Y

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## Factors

Carbohydrate Calorie	Fat Calorie	Protein Calorie	Food Degree Brix	Lipid Conversion	Alternate Nitrogen	Nitrogen to Protein Conversion	Retinol Equivalent
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<b>SR</b>	<b>Survey</b>	<b>Food Supply</b>					
Y							

Number	Footnotes
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SR Item Report - Amount in 100 gram Edible Portion

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Food Item ID 388487

NDB No 17437

Approved Y

Edited Name

Veal, loin, chop, separable lean and fat, cooked, grilled

Scientific Name

Common Name

IMPS # 1332

Nutr No.	Name	Value	Units	Number Datapts	Std Error	Source Code	Deriv Code	AddMod Date	df	Lower EB	Upper EB	Num Studies	Min	Max	Stat Comm
255	Water	61.41	g	0		1	RKA	05/05/14							
208	Energy	198	kcal	0		6	RKI	05/05/14							
268	Energy	829	kJ	0		6	RKI	05/05/14							
203	Protein	28.04	g	0		1	RKA	05/05/14							
204	Total lipid (fat)	9.48	g	0		1	RKA	05/05/14							
207	Ash	1.03	g	0		1	RKA	04/28/14							
205	Carbohydrate, by difference	0.16	g	0		6	RKI	05/05/14							
291	Fiber, total dietary	0.0	g	0		6	RKI	04/28/14							
269	Sugars, total	0.00	g	0		6	RKI	04/28/14							
301	Calcium, Ca	17	mg	0		1	RKA	04/28/14							
303	Iron, Fe	0.82	mg	0		1	RKA	04/28/14							
304	Magnesium, Mg	32	mg	0		1	RKA	04/28/14							
305	Phosphorus, P	208	mg	0		1	RKA	04/28/14							
306	Potassium, K	229	mg	0		1	RKA	04/28/14							
307	Sodium, Na	86	mg	0		1	RKA	04/28/14							
309	Zinc, Zn	1.81	mg	0		1	RKA	04/28/14							
312	Copper, Cu	0.119	mg	0		1	RKA	04/28/14							
315	Manganese, Mn	0.015	mg	0		1	RKA	04/28/14							
317	Selenium, Se	24.4	µg	0		1	RKA	04/28/14							
401	Vitamin C, total ascorbic acid	0.0	mg	0		6	RKI	04/28/14							
404	Thiamin	0.068	mg	0		1	RKA	04/28/14							
405	Riboflavin	0.312	mg	0		1	RKA	04/28/14							
406	Niacin	7.483	mg	0		1	RKA	04/28/14							
410	Pantothenic acid	0.535	mg	0		1	RKA	04/28/14							
415	Vitamin B-6	0.640	mg	0		1	RKA	04/28/14							



# SR Item Report - Amount in 100 gram Edible Portion

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NDB No 17437

Approved Y

Nutr No.	Name	Value	Units	Number Datapts	Std Error	Source Code	Deriv Code	AddMod Date	df	Lower EB	Upper EB	Num Studies	Min	Max	Stat Comm
417	Folate, total	6	µg	0		6	RKI	04/28/14							
431	Folic acid	0	µg	0		6	RKI	04/28/14							
432	Folate, food	6	µg	0		6	RKI	04/28/14							
435	Folate, DFE	6	µg	0		4	NC	04/28/14							
421	Choline, total	139.0	mg	0		1	RKA	04/28/14							
454	Betaine	26.2	mg	0		1	RKA	04/28/14							
418	Vitamin B-12	2.75	µg	0		1	RKA	04/28/14							
578	Vitamin B-12, added	0.00	µg	0		6	RKI	04/28/14							
320	Vitamin A, RAE	0	µg	0		1	RKA	04/28/14							
319	Retinol	0	µg	0		6	RKI	04/28/14							
321	Carotene, beta	0	µg	0		6	RKI	04/28/14							
322	Carotene, alpha	0	µg	0		6	RKI	04/28/14							
334	Cryptoxanthin, beta	0	µg	0		6	RKI	04/28/14							
318	Vitamin A, IU	0	IU	0		1	RKA	04/28/14							
337	Lycopene	0	µg	0		6	RKI	04/28/14							
338	Lutein + zeaxanthin	0	µg	0		6	RKI	04/28/14							
323	Vitamin E (alpha-tocopherol)	0.39	mg	0		1	RKA	04/28/14							
573	Vitamin E, added	0.00	mg	0		6	RKI	04/28/14							
341	Tocopherol, beta	0.00	mg	0		1	RKA	04/28/14							
342	Tocopherol, gamma	0.01	mg	0		1	RKA	04/28/14							
343	Tocopherol, delta	0.00	mg	0		1	RKA	04/28/14							
328	Vitamin D (D2 + D3)	1.1	µg	0		1	RKA	04/28/14							
326	Vitamin D3 (cholecalciferol)	1.1	µg	0		1	RKA	04/28/14							
324	Vitamin D	45	IU	0		1	RKA	04/28/14							
430	Vitamin K (phylloquinone)	1.5	µg	0		6	RKI	04/28/14							
606	Fatty acids, total saturated	3.378	g	0		6	RKI	04/28/14							
607	4:0	0.000	g	0		6	RKI	04/28/14							
608	6:0	0.000	g	0		6	RKI	04/28/14							
609	8:0	0.000	g	0		6	RKI	04/28/14							
610	10:0	0.004	g	0		1	RKA	04/28/14							
611	12:0	0.006	g	0		1	RKA	04/28/14							
612	14:0	0.214	g	0		1	RKA	04/28/14							
613	16:0	1.979	g	0		1	RKA	04/28/14							

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Approved Y

Nutr No.	Name	Value	Units	Number Datapts	Std Error	Source Code	Deriv Code	AddMod Date	df	Lower EB	Upper EB	Num Studies	Min	Max	Stat Comm
653	17:0	0.098	g	0		1	RKA	04/28/14							
614	18:0	1.063	g	0		1	RKA	04/28/14							
615	20:0	0.003	g	0		1	RKA	04/28/14							
654	24:0	0.010	g	0		1	RKA	04/28/14							
645	Fatty acids, total monounsaturated	4.246	g	0		6	RKI	04/28/14							
625	14:1	0.058	g	0		1	RKA	04/28/14							
626	16:1 undifferentiated	0.311	g	0		1	RKA	04/28/14							
687	17:1	0.084	g	0		1	RKA	04/28/14							
617	18:1 undifferentiated	3.786	g	0		1	RKA	04/28/14							
628	20:1	0.008	g	0		1	RKA	04/28/14							
630	22:1 undifferentiated	0.000	g	0		6	RKI	04/28/14							
646	Fatty acids, total polyunsaturated	0.465	g	0		6	RKI	04/28/14							
618	18:2 undifferentiated	0.393	g	0		1	RKA	04/28/14							
619	18:3 undifferentiated	0.012	g	0		1	RKA	04/28/14							
627	18:4	0.000	g	0		6	RKI	04/28/14							
672	20:2 n-6 c,c	0.000	g	0		1	RKA	04/28/14							
620	20:4 undifferentiated	0.059	g	0		1	RKA	04/28/14							
629	20:5 n-3 (EPA)	0.000	g	0		1	RKA	04/28/14							
631	22:5 n-3 (DPA)	0.001	g	0		6	RKI	04/28/14							
621	22:6 n-3 (DHA)	0.000	g	0		6	RKI	04/28/14							
605	Fatty acids, total trans	0.369	g	0		6	RKI	04/28/14							
601	Cholesterol	79	mg	0		1	RKA	04/28/14							
501	Tryptophan	0.284	g	0		1	RKA	05/05/14							
502	Threonine	1.225	g	0		1	RKA	05/05/14							
503	Isoleucine	1.381	g	0		1	RKA	05/05/14							
504	Leucine	2.231	g	0		1	RKA	05/05/14							
505	Lysine	2.311	g	0		1	RKA	05/05/14							
506	Methionine	0.654	g	0		1	RKA	05/05/14							
507	Cystine	0.316	g	0		1	RKA	05/05/14							
508	Phenylalanine	1.131	g	0		1	RKA	05/05/14							
509	Tyrosine	0.894	g	0		1	RKA	05/05/14							
510	Valine	1.550	g	0		1	RKA	05/05/14							

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**Approved** Y

Nutr No.	Name	Value	Units	Number Datapts	Std Error	Source Code	Deriv Code	AddMod Date	df	Lower EB	Upper EB	Num Studies	Min	Max	Stat Comm
511	Arginine	1.649	g	0		1	RKA	05/05/14							
512	Histidine	1.018	g	0		1	RKA	05/05/14							
513	Alanine	1.668	g	0		1	RKA	05/05/14							
514	Aspartic acid	2.419	g	0		1	RKA	05/05/14							
515	Glutamic acid	4.435	g	0		1	RKA	05/05/14							
516	Glycine	1.441	g	0		1	RKA	05/05/14							
517	Proline	1.171	g	0		1	RKA	05/05/14							
518	Serine	1.051	g	0		1	RKA	05/05/14							
521	Hydroxyproline	0.142	g	0		1	RKA	04/28/14							
221	Alcohol, ethyl	0.0	g	0		6	RKI	04/28/14							
262	Caffeine	0	mg	0		6	RKI	04/28/14							
263	Theobromine	0	mg	0		6	RKI	04/28/14							

**Refuse Percent Refuse Dissemination Text**

30.00 Bone and connective tissue 30%

**Weights**

Rank	Amount	Description	Gram Weight	n	STD
1	3.00	oz	85	6	.000
2	1.00	chop	153	6	22.971

**Factors**

Carbohydrate Calorie	Fat Calorie	Protein Calorie	Food Degree Brix	Lipid Conversion	Alternate Nitrogen	Nitrogen to Protein Conversion	Retinol Equivalent
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SR Survey Food Supply

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# SR Item Report - Amount in 100 gram Edible Portion

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**SR**      **Survey**      **Food Supply**

Y

**Number**    **Footnotes**

# SR Item Report - Amount in 100 gram Edible Portion

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**Food Item ID** 385423

**NDB No** 17427

**Approved** Y

**Edited Name**

Veal, loin, chop, separable lean only, cooked, grilled

**Scientific Name**

**Common Name**

IMPS #1332

Nutr No.	Name	Value	Units	Number Datapts	Std Error	Source Code	Deriv Code	AddMod Date	df	Lower EB	Upper EB	Num Studies	Min	Max	Stat Comm
255	Water	64.65	g	6		1	A	04/14/14				1	63.47	65.53	2
208	Energy	159	kcal	0		4	NC	04/14/14							
268	Energy	666	kJ	0		4	NC	04/14/14							
203	Protein	29.75	g	6		1	A	04/14/14				1	28.35	31.10	2
204	Total lipid (fat)	4.44	g	6		1	A	04/14/14				1	3.79	4.77	2
207	Ash	1.09	g	6		1	A	04/14/14				1	0.96	1.13	2
205	Carbohydrate, by difference	0.07	g	0		4	NC	04/14/14							
291	Fiber, total dietary	0.0	g	0		7	Z	04/14/14							
269	Sugars, total	0.00	g	0		7	Z	04/14/14							
301	Calcium, Ca	13	mg	6		1	A	04/14/14				1	12	16	2
303	Iron, Fe	0.79	mg	6		1	A	04/14/14				1	0.69	0.86	2
304	Magnesium, Mg	33	mg	6		1	A	04/14/14				1	30	35	2
305	Phosphorus, P	214	mg	6		1	A	04/14/14				1	185	231	2
306	Potassium, K	239	mg	6		1	A	04/14/14				1	209	259	2
307	Sodium, Na	85	mg	6		1	A	04/14/14				1	73	92	2
309	Zinc, Zn	1.83	mg	6		1	A	04/14/14				1	1.69	1.96	2
312	Copper, Cu	0.124	mg	6		1	A	04/14/14				1	0.111	0.135	2
315	Manganese, Mn	0.012	mg	6		1	A	04/14/14				1	0.006	0.014	2
317	Selenium, Se	26.1	µg	1		1	A	04/28/14							
401	Vitamin C, total ascorbic acid	0.0	mg	0		7	Z	04/14/14							
404	Thiamin	0.070	mg	1		1	A	04/14/14							
405	Riboflavin	0.330	mg	1		1	A	04/14/14							
406	Niacin	7.940	mg	1		1	A	04/14/14							
410	Pantothenic acid	0.550	mg	1		1	A	04/14/14							
415	Vitamin B-6	0.691	mg	1		1	A	04/14/14							

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Approved Y

Nutr No.	Name	Value	Units	Number Datapts	Std Error	Source Code	Deriv Code	AddMod Date	df	Lower EB	Upper EB	Num Studies	Min	Max	Stat Comm
417	Folate, total	7	µg	0		4	BFPN	04/23/14							
431	Folic acid	0	µg	0		4	BFPN	04/14/14							
432	Folate, food	7	µg	0		4	BFPN	04/23/14							
435	Folate, DFE	7	µg	0		4	NC	04/23/14							
421	Choline, total	150.0	mg	0		1	AS	04/14/14							
454	Betaine	27.4	mg	1		1	A	04/14/14							
418	Vitamin B-12	2.89	µg	1		1	A	04/14/14							
578	Vitamin B-12, added	0.00	µg	0		7	Z	04/14/14							
320	Vitamin A, RAE	0	µg	0		1	AS	04/23/14							
319	Retinol	0	µg	0		4	BFSN	04/14/14							
321	Carotene, beta	0	µg	0		7	Z	04/14/14							
322	Carotene, alpha	0	µg	0		7	Z	04/14/14							
334	Cryptoxanthin, beta	0	µg	0		7	Z	04/14/14							
318	Vitamin A, IU	0	IU	0		1	AS	04/14/14							
337	Lycopene	0	µg	0		7	Z	04/14/14							
338	Lutein + zeaxanthin	0	µg	0		7	Z	04/14/14							
323	Vitamin E (alpha-tocopherol)	0.38	mg	1		1	A	04/14/14							
573	Vitamin E, added	0.00	mg	0		7	Z	04/14/14							
341	Tocopherol, beta	0.00	mg	1		1	A	04/14/14							1
342	Tocopherol, gamma	0.00	mg	1		1	A	04/14/14							1
343	Tocopherol, delta	0.00	mg	1		1	A	04/14/14							1
328	Vitamin D (D2 + D3)	0.8	µg	0		1	AS	04/14/14							
326	Vitamin D3 (cholecalciferol)	0.8	µg	1		1	A	04/14/14							
324	Vitamin D	32	IU	1		1	A	04/14/14							
430	Vitamin K (phylloquinone)	1.3	µg	0		4	BFSN	04/23/14							
606	Fatty acids, total saturated	1.742	g	0		4	NC	04/14/14							
607	4:0	0.000	g	0		7	Z	04/14/14							
608	6:0	0.000	g	0		7	Z	04/14/14							
609	8:0	0.000	g	0		4	BFFN	04/14/14							
610	10:0	0.002	g	6		1	A	04/14/14				1	0.001	0.003	1 2
611	12:0	0.004	g	6		1	A	04/14/14				1	0.003	0.005	1 2
612	14:0	0.107	g	6		1	A	04/14/14				1	0.086	0.120	2
613	16:0	0.975	g	6		1	A	04/14/14				1	0.820	1.059	2

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NDB No 17427

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Nutr No.	Name	Value	Units	Number Datapts	Std Error	Source Code	Deriv Code	AddMod Date	df	Lower EB	Upper EB	Num Studies	Min	Max	Stat Comm
653	17:0	0.053	g	6		1	A	04/14/14				1	0.044	0.059	2
614	18:0	0.594	g	6		1	A	04/14/14				1	0.508	0.649	2
615	20:0	0.001	g	6		1	A	04/14/14				1	0.001	0.002	1 2
654	24:0	0.007	g	6		1	A	04/14/14				1	0.005	0.010	2
645	Fatty acids, total monounsaturated	2.077	g	0		4	NC	04/14/14							
625	14:1	0.021	g	6		1	A	04/14/14				1	0.015	0.031	2
626	16:1 undifferentiated	0.140	g	6		1	AS	04/14/14				1	0.113	0.163	2
673	16:1 c	0.140	g	6		1	A	04/14/14				1	0.113	0.163	2
687	17:1	0.041	g	6		1	A	04/14/14				1	0.034	0.047	2
617	18:1 undifferentiated	1.874	g	6		1	AS	04/14/14				1	1.651	2.026	2
674	18:1 c	1.686	g	6		1	A	04/14/14				1	1.504	1.802	2
663	18:1 t	0.188	g	6		1	A	04/14/14				1	0.132	0.224	2
628	20:1	0.002	g	6		1	A	04/14/14				1	0.000	0.008	1 2
630	22:1 undifferentiated	0.000	g	0		4	BFFN	04/14/14							
646	Fatty acids, total polyunsaturated	0.257	g	0		4	NC	04/14/14							
618	18:2 undifferentiated	0.213	g	6		1	AS	04/14/14				1	0.156	0.286	2
675	18:2 n-6 c,c	0.199	g	6		1	A	04/14/14				1	0.147	0.271	2
670	18:2 CLAs	0.014	g	6		1	A	04/14/14				1	0.009	0.016	2
619	18:3 undifferentiated	0.007	g	6		1	A	04/14/14				1	0.004	0.011	2
627	18:4	0.000	g	0		7	Z	04/14/14							
672	20:2 n-6 c,c	0.000	g	6		1	A	04/14/14				1	0.000	0.000	1 2
620	20:4 undifferentiated	0.037	g	6		1	A	04/14/14				1	0.030	0.060	2
629	20:5 n-3 (EPA)	0.000	g	6		1	A	04/14/14				1	0.000	0.003	1 2
631	22:5 n-3 (DPA)	0.000	g	0		4	BFFN	04/14/14							
621	22:6 n-3 (DHA)	0.000	g	0		4	BFFN	04/14/14							
605	Fatty acids, total trans	0.188	g	0		4	NC	04/14/14							
693	Fatty acids, total trans-monoenoic	0.188	g	0		4	NC	04/14/14							
601	Cholesterol	78	mg	6		1	A	04/14/14				1	73	81	2
501	Tryptophan	0.301	g	0		1	A	04/14/14							
502	Threonine	1.300	g	0		1	A	04/14/14							
503	Isoleucine	1.465	g	0		1	A	04/14/14							
504	Leucine	2.368	g	0		1	A	04/14/14							

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**Food Item ID** 385423

**NDB No** 17427

**Approved** Y

<b>Nutr No.</b>	<b>Name</b>	<b>Value</b>	<b>Units</b>	<b>Number Datapts</b>	<b>Std Error</b>	<b>Source Code</b>	<b>Deriv Code</b>	<b>AddMod Date</b>	<b>df</b>	<b>Lower EB</b>	<b>Upper EB</b>	<b>Num Studies</b>	<b>Min</b>	<b>Max</b>	<b>Stat Comm</b>
505	Lysine	2.452	g	0		1	A	04/14/14							
506	Methionine	0.694	g	0		1	A	04/14/14							
507	Cystine	0.336	g	0		1	A	04/14/14							
508	Phenylalanine	1.200	g	0		1	A	04/14/14							
509	Tyrosine	0.949	g	0		1	A	04/14/14							
510	Valine	1.645	g	0		1	A	04/14/14							
511	Arginine	1.750	g	0		1	A	04/14/14							
512	Histidine	1.080	g	0		1	A	04/14/14							
513	Alanine	1.770	g	0		1	A	04/14/14							
514	Aspartic acid	2.567	g	0		1	A	04/14/14							
515	Glutamic acid	4.706	g	0		1	A	04/14/14							
516	Glycine	1.529	g	0		1	A	04/14/14							
517	Proline	1.242	g	0		1	A	04/14/14							
518	Serine	1.115	g	0		1	A	04/14/14							
521	Hydroxyproline	0.150	g	0		1	A	04/14/14							
221	Alcohol, ethyl	0.0	g	0		7	Z	04/14/14							
262	Caffeine	0	mg	0		7	Z	04/14/14							
263	Theobromine	0	mg	0		7	Z	04/14/14							

**Refuse Percent Refuse Dissemination Text**

38.00 Bone and connective tissue 30%, separable fat 8%

**Weights**

<b>Rank</b>	<b>Amount</b>	<b>Description</b>	<b>Gram Weight</b>	<b>n</b>	<b>STD</b>	
1	3.00	oz		85	6	.000
2	1.00	chop		153	6	22.971



# SR Item Report - Amount in 100 gram Edible Portion

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**NDB No** 17427

**Approved** Y

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## Factors

Carbohydrate Calorie	Fat Calorie	Protein Calorie	Food Degree Brix	Lipid Conversion	Alternate Nitrogen	Nitrogen to Protein Conversion	Retinol Equivalent
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SR	Survey	Food Supply
Y		

Number	Footnotes
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**SR Item Report - Amount in 100 gram Edible Portion**

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**Food Item ID** 67113

**NDB No** 17104

**Approved** Y

**Edited Name**

Veal, loin, separable lean and fat, raw

**Scientific Name**

**Common Name**

IMPS# 332

Nutr No.	Name	Value	Units	Number Datapts	Std Error	Source Code	Deriv Code	AddMod Date	df	Lower EB	Upper EB	Num Studies	Min	Max	Stat Comm
255	Water	69.44	g	0		1	RKA	05/05/14							
208	Energy	177	kcal	0		4	NC	05/08/14							
268	Energy	740	kJ	0		4	NC	05/08/14							
203	Protein	20.07	g	0		1	RKA	05/05/14							
204	Total lipid (fat)	10.07	g	0		1	RKA	05/05/14							
207	Ash	0.96	g	0		1	RKA	05/05/14							
205	Carbohydrate, by difference	0.07	g	0		6	RKI	05/05/14							
291	Fiber, total dietary	0.0	g	0		6	RKI	05/05/14							
269	Sugars, total	0.00	g	0		6	RKI	05/05/14							
301	Calcium, Ca	14	mg	0		1	RKA	05/05/14							
303	Iron, Fe	0.84	mg	0		1	RKA	05/05/14							
304	Magnesium, Mg	43	mg	0		1	RKA	05/05/14							
305	Phosphorus, P	222	mg	0		1	RKA	05/05/14							
306	Potassium, K	241	mg	0		1	RKA	05/05/14							
307	Sodium, Na	98	mg	0		1	RKA	05/05/14							
309	Zinc, Zn	2.01	mg	0		1	RKA	05/05/14							
312	Copper, Cu	0.082	mg	0		1	RKA	05/05/14							
315	Manganese, Mn	0.013	mg	0		1	RKA	05/05/14							
317	Selenium, Se	16.2	µg	0		1	RKA	05/05/14							
401	Vitamin C, total ascorbic acid	0.0	mg	0		6	RKI	05/05/14							
404	Thiamin	0.078	mg	0		1	RKA	05/05/14							
405	Riboflavin	0.280	mg	0		1	RKA	05/05/14							
406	Niacin	6.617	mg	0		1	RKA	05/05/14							
410	Pantothenic acid	0.629	mg	0		1	RKA	05/05/14							
415	Vitamin B-6	0.604	mg	0		1	RKA	05/05/14							

SR Item Report - Amount in 100 gram Edible Portion

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NDB No 17104

Approved Y

Nutr No.	Name	Value	Units	Number Datapts	Std Error	Source Code	Deriv Code	AddMod Date	df	Lower EB	Upper EB	Num Studies	Min	Max	Stat Comm
417	Folate, total	3	µg	0		6	RKI	05/05/14							
431	Folic acid	0	µg	0		6	RKI	05/05/14							
432	Folate, food	3	µg	0		6	RKI	05/05/14							
435	Folate, DFE	3	µg	0		4	NC	05/05/14							
421	Choline, total	98.9	mg	0		1	RKA	05/05/14							
454	Betaine	21.4	mg	0		1	RKA	05/05/14							
418	Vitamin B-12	2.46	µg	0		1	RKA	05/05/14							
578	Vitamin B-12, added	0.00	µg	0		6	RKI	05/05/14							
320	Vitamin A, RAE	0	µg	0		1	RKA	05/05/14							
319	Retinol	0	µg	0		6	RKI	05/05/14							
321	Carotene, beta	0	µg	0		6	RKI	05/05/14							
322	Carotene, alpha	0	µg	0		6	RKI	05/05/14							
334	Cryptoxanthin, beta	0	µg	0		6	RKI	05/05/14							
318	Vitamin A, IU	0	IU	0		1	RKA	05/05/14							
337	Lycopene	0	µg	0		6	RKI	05/05/14							
338	Lutein + zeaxanthin	0	µg	0		6	RKI	05/05/14							
323	Vitamin E (alpha-tocopherol)	0.30	mg	0		1	RKA	05/05/14							
573	Vitamin E, added	0.00	mg	0		6	RKI	05/05/14							
341	Tocopherol, beta	0.00	mg	0		1	RKA	05/05/14							
342	Tocopherol, gamma	0.05	mg	0		1	RKA	05/05/14							
343	Tocopherol, delta	0.00	mg	0		1	RKA	05/05/14							
328	Vitamin D (D2 + D3)	1.7	µg	0		1	RKA	05/05/14							
326	Vitamin D3 (cholecalciferol)	1.7	µg	0		1	RKA	05/05/14							
324	Vitamin D	69	IU	0		1	RKA	05/05/14							
430	Vitamin K (phyloquinone)	1.3	µg	0		6	RKI	05/05/14							
429	Dihydrophyloquinone	0.0	µg	0		7	Z	12/24/02							
606	Fatty acids, total saturated	3.607	g	0		6	RKI	05/05/14							
607	4:0	0.000	g	0		6	RKI	05/05/14							
608	6:0	0.000	g	0		6	RKI	05/05/14							
609	8:0	0.000	g	0		6	RKI	05/05/14							
610	10:0	0.005	g	0		1	RKA	05/05/14							
611	12:0	0.007	g	0		1	RKA	05/05/14							
612	14:0	0.253	g	0		1	RKA	05/05/14							

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Nutr No.	Name	Value	Units	Number Datapts	Std Error	Source Code	Deriv Code	AddMod Date	df	Lower EB	Upper EB	Num Studies	Min	Max	Stat Comm
613	16:0	2.083	g	0		1	RKA	05/05/14							
653	17:0	0.106	g	0		1	RKA	05/05/14							
614	18:0	1.141	g	0		1	RKA	05/05/14							
615	20:0	0.004	g	0		1	RKA	05/05/14							
654	24:0	0.007	g	0		1	RKA	05/05/14							
645	Fatty acids, total monounsaturated	4.808	g	0		6	RKI	05/05/14							
625	14:1	0.074	g	0		1	RKA	05/05/14							
626	16:1 undifferentiated	0.348	g	0		1	RKA	05/05/14							
687	17:1	0.086	g	0		1	RKA	05/05/14							
617	18:1 undifferentiated	4.285	g	0		1	RKA	05/05/14							
628	20:1	0.015	g	0		1	RKA	05/05/14							
630	22:1 undifferentiated	0.000	g	0		6	RKI	05/05/14							
646	Fatty acids, total polyunsaturated	0.404	g	0		6	RKI	05/05/14							
618	18:2 undifferentiated	0.358	g	0		1	RKA	05/05/14							
619	18:3 undifferentiated	0.012	g	0		1	RKA	05/05/14							
627	18:4	0.000	g	0		6	RKI	05/05/14							
672	20:2 n-6 c,c	0.001	g	0		1	RKA	05/05/14							
620	20:4 undifferentiated	0.032	g	0		1	RKA	05/05/14							
629	20:5 n-3 (EPA)	0.001	g	0		1	RKA	05/05/14							
631	22:5 n-3 (DPA)	0.000	g	0		6	RKI	05/05/14							
621	22:6 n-3 (DHA)	0.000	g	0		6	RKI	05/05/14							
605	Fatty acids, total trans	0.413	g	0		6	RKI	05/05/14							
601	Cholesterol	59	mg	0		1	RKA	05/05/14							
501	Tryptophan	0.203	g	0		1	RKA	05/05/14							
502	Threonine	0.877	g	0		1	RKA	05/05/14							
503	Isoleucine	0.988	g	0		1	RKA	05/05/14							
504	Leucine	1.597	g	0		1	RKA	05/05/14							
505	Lysine	1.654	g	0		1	RKA	05/05/14							
506	Methionine	0.468	g	0		1	RKA	05/05/14							
507	Cystine	0.226	g	0		1	RKA	05/05/14							
508	Phenylalanine	0.810	g	0		1	RKA	05/05/14							
509	Tyrosine	0.640	g	0		1	RKA	05/05/14							

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**Food Item ID** 67113

**NDB No** 17104

**Approved** Y

Nutr No.	Name	Value	Units	Number Datapts	Std Error	Source Code	Deriv Code	AddMod Date	df	Lower EB	Upper EB	Num Studies	Min	Max	Stat Comm
510	Valine	1.109	g	0		1	RKA	05/05/14							
511	Arginine	1.180	g	0		1	RKA	05/05/14							
512	Histidine	0.729	g	0		1	RKA	05/05/14							
513	Alanine	1.194	g	0		1	RKA	05/05/14							
514	Aspartic acid	1.731	g	0		1	RKA	05/05/14							
515	Glutamic acid	3.174	g	0		1	RKA	05/05/14							
516	Glycine	1.031	g	0		1	RKA	05/05/14							
517	Proline	0.838	g	0		1	RKA	05/05/14							
518	Serine	0.752	g	0		1	RKA	05/05/14							
521	Hydroxyproline	0.102	g	0		1	RKA	05/05/14							
221	Alcohol, ethyl	0.0	g	0		6	RKI	05/05/14							
262	Caffeine	0	mg	0		6	RKI	05/05/14							
263	Theobromine	0	mg	0		6	RKI	05/05/14							

**Refuse Percent** 29.00  
**Refuse Dissemination Text** Bone and connective tissue 29%

**Weights**

Rank	Amount	Description	Gram Weight	n	STD
1	3.00	oz	85	6	.000
2	1.00	roast	1495	6	327.402

**Factors**

Carbohydrate Calorie	Fat Calorie	Protein Calorie	Food Degree Brix	Lipid Conversion	Alternate Nitrogen	Nitrogen to Protein Conversion	Retinol Equivalent
3.8700	9.0200	4.2700		.8800		6.2500	

# SR Item Report - Amount in 100 gram Edible Portion

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**NDB No** 17104

**Approved** Y

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**SR**      **Survey**      **Food Supply**

Y            Y

**Number**    **Footnotes**

# SR Item Report - Amount in 100 gram Edible Portion

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**Food Item ID** 67116

**NDB No** 17107

**Approved** Y

**Edited Name**

Veal, loin, separable lean only, raw

**Scientific Name**

**Common Name**

IMPS # 332

Nutr No.	Name	Value	Units	Number Datapts	Std Error	Source Code	Deriv Code	AddMod Date	df	Lower EB	Upper EB	Num Studies	Min	Max	Stat Comm
255	Water	74.79	g	6		1	A	04/14/14				1	73.72	75.43	2
208	Energy	114	kcal	0		4	NC	04/28/14							
268	Energy	475	kJ	0		4	NC	04/28/14							
203	Protein	21.85	g	6		1	A	04/14/14				1	21.23	23.09	2
204	Total lipid (fat)	2.90	g	6		1	A	04/14/14				1	2.58	3.18	2
207	Ash	1.04	g	6		1	A	04/14/14				1	1.00	1.07	2
205	Carbohydrate, by difference	0.00	g	0		7	Z	04/01/89							
291	Fiber, total dietary	0.0	g	0		7	Z	04/01/89							
269	Sugars, total	0.00	g	0		7	Z	04/14/14							
301	Calcium, Ca	11	mg	6		1	A	04/14/14				1	8	13	2
303	Iron, Fe	0.85	mg	6		1	A	04/14/14				1	0.70	1.09	2
304	Magnesium, Mg	47	mg	6		1	A	04/14/14				1	33	98	2
305	Phosphorus, P	237	mg	6		1	A	04/14/14				1	200	306	2
306	Potassium, K	260	mg	6		1	A	04/14/14				1	234	302	2
307	Sodium, Na	99	mg	6		1	A	04/14/14				1	89	114	2
309	Zinc, Zn	2.15	mg	6		1	A	04/14/14				1	1.74	2.95	2
312	Copper, Cu	0.088	mg	6		1	A	04/14/14				1	0.080	0.099	2
315	Manganese, Mn	0.014	mg	6		1	A	04/14/14				1	0.010	0.016	2
317	Selenium, Se	18.0	µg	1		1	A	04/28/14							
401	Vitamin C, total ascorbic acid	0.0	mg	0		7	Z	04/01/89							
404	Thiamin	0.086	mg	1		1	A	04/14/14							
405	Riboflavin	0.310	mg	1		1	A	04/14/14							
406	Niacin	7.250	mg	1		1	A	04/14/14							
410	Pantothenic acid	0.690	mg	1		1	A	04/14/14							
415	Vitamin B-6	0.683	mg	1		1	A	04/14/14							

SR Item Report - Amount in 100 gram Edible Portion

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NDB No 17107

Approved Y

Nutr No.	Name	Value	Units	Number Datapts	Std Error	Source Code	Deriv Code	AddMod Date	df	Lower EB	Upper EB	Num Studies	Min	Max	Stat Comm
417	Folate, total	3	µg	0		4	BFPN	04/23/14							
431	Folic acid	0	µg	0		4	BFPN	04/14/14							
432	Folate, food	3	µg	0		4	BFPN	04/23/14							
435	Folate, DFE	3	µg	0		4	NC	04/23/14							
421	Choline, total	110.5	mg	0		1	AS	04/14/14							
454	Betaine	23.4	mg	1		1	A	04/14/14							
418	Vitamin B-12	2.65	µg	1		1	A	04/14/14							
578	Vitamin B-12, added	0.00	µg	0		7	Z	04/14/14							
320	Vitamin A, RAE	0	µg	0		1	AS	04/14/14							
319	Retinol	0	µg	0		4	BFSN	06/12/02							
321	Carotene, beta	0	µg	0		7	Z	04/14/14							
322	Carotene, alpha	0	µg	0		7	Z	04/14/14							
334	Cryptoxanthin, beta	0	µg	0		7	Z	04/14/14							
318	Vitamin A, IU	0	IU	0		1	AS	04/14/14							
337	Lycopene	0	µg	0		7	Z	04/14/14							
338	Lutein + zeaxanthin	0	µg	0		7	Z	04/14/14							
323	Vitamin E (alpha-tocopherol)	0.27	mg	1		1	A	04/14/14							
573	Vitamin E, added	0.00	mg	0		7	Z	04/14/14							
341	Tocopherol, beta	0.00	mg	1		1	A	04/14/14							1
342	Tocopherol, gamma	0.04	mg	1		1	A	04/14/14							
343	Tocopherol, delta	0.00	mg	1		1	A	04/14/14							1
328	Vitamin D (D2 + D3)	1.2	µg	0		1	AS	04/14/14							
326	Vitamin D3 (cholecalciferol)	1.2	µg	1		1	A	04/14/14							
324	Vitamin D	48	IU	1		1	A	04/14/14							
430	Vitamin K (phylloquinone)	1.1	µg	0		4	BFSN	04/23/14							
606	Fatty acids, total saturated	1.121	g	0		4	NC	04/14/14							
607	4:0	0.000	g	0		7	Z	04/14/14							
608	6:0	0.000	g	0		7	Z	04/14/14							
609	8:0	0.000	g	0		4	BFFN	04/14/14							
610	10:0	0.002	g	6		1	A	04/14/14				1	0.001	0.003	1 2
611	12:0	0.002	g	6		1	A	04/14/14				1	0.002	0.003	1 2
612	14:0	0.064	g	6		1	A	04/14/14				1	0.055	0.083	2
613	16:0	0.621	g	6		1	A	04/14/14				1	0.545	0.707	2



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**Food Item ID 67116                      NDB No 17107                      Approved Y**

Nutr No.	Name	Value	Units	Number Datapts	Std Error	Source Code	Deriv Code	AddMod Date	df	Lower EB	Upper EB	Num Studies	Min	Max	Stat Comm
653	17:0	0.033	g	6		1	A	04/14/14				1	0.029	0.039	2
614	18:0	0.391	g	6		1	A	04/14/14				1	0.358	0.426	2
615	20:0	0.001	g	6		1	A	04/14/14				1	0.000	0.003	1 2
654	24:0	0.006	g	6		1	A	04/14/14				1	0.004	0.007	2
645	Fatty acids, total monounsaturated	1.353	g	0		4	NC	04/14/14							
625	14:1	0.014	g	6		1	A	04/14/14				1	0.011	0.019	2
626	16:1 undifferentiated	0.086	g	6		1	AS	04/14/14				1	0.075	0.108	2
673	16:1 c	0.086	g	6		1	A	04/14/14				1	0.075	0.108	2
687	17:1	0.026	g	6		1	A	04/14/14				1	0.022	0.029	2
617	18:1 undifferentiated	1.227	g	6		1	AS	04/14/14				1	1.061	1.366	2
674	18:1 c	1.113	g	6		1	A	04/14/14				1	0.957	1.264	2
663	18:1 t	0.113	g	6		1	A	04/14/14				1	0.102	0.147	2
628	20:1	0.001	g	6		1	A	04/14/14				1	0.000	0.005	1 2
630	22:1 undifferentiated	0.000	g	0		4	BFFN	04/14/14							
646	Fatty acids, total polyunsaturated	0.193	g	0		4	NC	04/14/14							
618	18:2 undifferentiated	0.156	g	6		1	AS	04/14/14				1	0.120	0.206	2
675	18:2 n-6 c,c	0.147	g	6		1	A	04/14/14				1	0.111	0.195	2
670	18:2 CLAs	0.009	g	6		1	A	04/14/14				1	0.008	0.011	2
619	18:3 undifferentiated	0.004	g	6		1	A	04/14/14				1	0.003	0.007	1 2
627	18:4	0.000	g	0		7	Z	04/14/14							
672	20:2 n-6 c,c	0.000	g	6		1	A	04/14/14				1	0.000	0.001	1 2
620	20:4 undifferentiated	0.030	g	6		1	A	04/14/14				1	0.021	0.035	2
629	20:5 n-3 (EPA)	0.001	g	6		1	A	04/14/14				1	0.000	0.002	1 2
631	22:5 n-3 (DPA)	0.000	g	0		4	BFFN	04/14/14							
621	22:6 n-3 (DHA)	0.000	g	0		4	BFFN	04/14/14							
605	Fatty acids, total trans	0.113	g	0		4	NC	04/14/14							
693	Fatty acids, total trans-monoenoic	0.113	g	0		4	NC	04/14/14							
601	Cholesterol	55	mg	6		1	A	04/14/14				1	49	58	2
501	Tryptophan	0.221	g	0		1	A	04/14/14							
502	Threonine	0.955	g	0		1	A	04/14/14							
503	Isoleucine	1.076	g	0		1	A	04/14/14							
504	Leucine	1.739	g	0		1	A	04/14/14							

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**Food Item ID 67116**

**NDB No 17107**

**Approved Y**

Nutr No.	Name	Value	Units	Number Datapts	Std Error	Source Code	Deriv Code	AddMod Date	df	Lower EB	Upper EB	Num Studies	Min	Max	Stat Comm
505	Lysine	1.801	g	0		1	A	04/14/14							
506	Methionine	0.510	g	0		1	A	04/14/14							
507	Cystine	0.247	g	0		1	A	04/14/14							
508	Phenylalanine	0.882	g	0		1	A	04/14/14							
509	Tyrosine	0.697	g	0		1	A	04/14/14							
510	Valine	1.208	g	0		1	A	04/14/14							
511	Arginine	1.285	g	0		1	A	04/14/14							
512	Histidine	0.793	g	0		1	A	04/14/14							
513	Alanine	1.300	g	0		1	A	04/14/14							
514	Aspartic acid	1.885	g	0		1	A	04/14/14							
515	Glutamic acid	3.457	g	0		1	A	04/14/14							
516	Glycine	1.123	g	0		1	A	04/14/14							
517	Proline	0.913	g	0		1	A	04/14/14							
518	Serine	0.819	g	0		1	A	04/14/14							
521	Hydroxyproline	0.110	g	0		1	A	04/23/14							
221	Alcohol, ethyl	0.0	g	0		7	Z	04/14/14							
262	Caffeine	0	mg	0		7	Z	04/14/14							
263	Theobromine	0	mg	0		7	Z	04/14/14							

**Refuse Percent Refuse Dissemination Text**

40.00 Bone 30%, separable fat 10%

**Weights**

Rank	Amount	Description	Gram Weight	n	STD	
1	3.00	oz		85	6	.000
2	1.00	roast		1495	6	327.402
3	1.00	oz		28.35		

SR Item Report - Amount in 100 gram Edible Portion

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NDB No 17107

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**Factors**

Carbohydrate Calorie	Fat Calorie	Protein Calorie	Food Degree Brix	Lipid Conversion	Alternate Nitrogen	Nitrogen to Protein Conversion	Retinol Equivalent
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SR	Survey	Food Supply					
Y							

Number	Footnotes
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SR Item Report - Amount in 100 gram Edible Portion

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Food Item ID 388499

NDB No 17438

Approved Y

Edited Name

Veal, shoulder, blade chop, separable lean and fat, cooked, grilled

Scientific Name

Common Name

IMPS# 1309A

Nutr No.	Name	Value	Units	Number Datapts	Std Error	Source Code	Deriv Code	AddMod Date	df	Lower EB	Upper EB	Num Studies	Min	Max	Stat Comm
255	Water	62.96	g	0		1	RKA	05/05/14							
208	Energy	199	kcal	0		6	RKI	05/05/14							
268	Energy	831	kJ	0		6	RKI	05/05/14							
203	Protein	25.72	g	0		1	RKA	05/05/14							
204	Total lipid (fat)	10.57	g	0		1	RKA	05/05/14							
207	Ash	0.91	g	0		1	RKA	04/29/14							
205	Carbohydrate, by difference	0.15	g	0		6	RKI	05/05/14							
291	Fiber, total dietary	0.0	g	0		6	RKI	04/29/14							
269	Sugars, total	0.00	g	0		6	RKI	04/29/14							
301	Calcium, Ca	24	mg	0		1	RKA	04/29/14							
303	Iron, Fe	1.59	mg	0		1	RKA	04/29/14							
304	Magnesium, Mg	33	mg	0		1	RKA	04/29/14							
305	Phosphorus, P	242	mg	0		1	RKA	04/29/14							
306	Potassium, K	235	mg	0		1	RKA	04/29/14							
307	Sodium, Na	111	mg	0		1	RKA	04/29/14							
309	Zinc, Zn	4.71	mg	0		1	RKA	04/29/14							
312	Copper, Cu	0.142	mg	0		1	RKA	04/29/14							
315	Manganese, Mn	0.013	mg	0		1	RKA	04/29/14							
317	Selenium, Se	17.4	µg	0		1	RKA	04/29/14							
401	Vitamin C, total ascorbic acid	0.0	mg	0		6	RKI	04/29/14							
404	Thiamin	0.103	mg	0		1	RKA	04/29/14							
405	Riboflavin	0.445	mg	0		1	RKA	04/29/14							
406	Niacin	4.940	mg	0		1	RKA	04/29/14							
410	Pantothenic acid	1.097	mg	0		1	RKA	04/29/14							
415	Vitamin B-6	0.410	mg	0		1	RKA	04/29/14							

# SR Item Report - Amount in 100 gram Edible Portion

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Food Item ID 388499

NDB No 17438

Approved Y

Nutr No.	Name	Value	Units	Number Datapts	Std Error	Source Code	Deriv Code	AddMod Date	df	Lower EB	Upper EB	Num Studies	Min	Max	Stat Comm
417	Folate, total	6	µg	0		6	RKI	04/29/14							
431	Folic acid	0	µg	0		6	RKI	04/29/14							
432	Folate, food	6	µg	0		6	RKI	04/29/14							
435	Folate, DFE	6	µg	0		4	NC	04/29/14							
421	Choline, total	128.1	mg	0		6	RKI	04/29/14							
454	Betaine	24.1	mg	0		6	RKI	04/29/14							
418	Vitamin B-12	3.44	µg	0		1	RKA	04/29/14							
578	Vitamin B-12, added	0.00	µg	0		6	RKI	04/29/14							
320	Vitamin A, RAE	0	µg	0		1	RKA	04/29/14							
319	Retinol	0	µg	0		6	RKI	04/29/14							
321	Carotene, beta	0	µg	0		6	RKI	04/29/14							
322	Carotene, alpha	0	µg	0		6	RKI	04/29/14							
334	Cryptoxanthin, beta	0	µg	0		6	RKI	04/29/14							
318	Vitamin A, IU	0	IU	0		1	RKA	04/29/14							
337	Lycopene	0	µg	0		6	RKI	04/29/14							
338	Lutein + zeaxanthin	0	µg	0		6	RKI	04/29/14							
323	Vitamin E (alpha-tocopherol)	0.47	mg	0		6	RKI	04/29/14							
573	Vitamin E, added	0.00	mg	0		6	RKI	04/29/14							
341	Tocopherol, beta	0.00	mg	0		1	RKA	04/29/14							
342	Tocopherol, gamma	0.01	mg	0		1	RKA	04/29/14							
343	Tocopherol, delta	0.00	mg	0		1	RKA	04/29/14							
328	Vitamin D (D2 + D3)	1.3	µg	0		1	RKA	04/29/14							
326	Vitamin D3 (cholecalciferol)	1.3	µg	0		6	RKI	04/29/14							
324	Vitamin D	54	IU	0		6	RKI	04/29/14							
430	Vitamin K (phylloquinone)	1.4	µg	0		6	RKI	04/29/14							
606	Fatty acids, total saturated	3.715	g	0		6	RKI	04/29/14							
607	4:0	0.000	g	0		6	RKI	04/29/14							
608	6:0	0.000	g	0		6	RKI	04/29/14							
609	8:0	0.000	g	0		6	RKI	04/29/14							
610	10:0	0.004	g	0		1	RKA	04/29/14							
611	12:0	0.005	g	0		1	RKA	04/29/14							
612	14:0	0.232	g	0		1	RKA	04/29/14							
613	16:0	2.174	g	0		1	RKA	04/29/14							

# SR Item Report - Amount in 100 gram Edible Portion

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Approved Y

Nutr No.	Name	Value	Units	Number Datapts	Std Error	Source Code	Deriv Code	AddMod Date	df	Lower EB	Upper EB	Num Studies	Min	Max	Stat Comm
653	17:0	0.106	g	0		1	RKA	04/29/14							
614	18:0	1.176	g	0		1	RKA	04/29/14							
615	20:0	0.004	g	0		1	RKA	04/29/14							
654	24:0	0.013	g	0		1	RKA	04/29/14							
645	Fatty acids, total monounsaturated	4.778	g	0		6	RKI	04/29/14							
625	14:1	0.064	g	0		1	RKA	04/29/14							
626	16:1 undifferentiated	0.360	g	0		1	RKA	04/29/14							
687	17:1	0.095	g	0		1	RKA	04/29/14							
617	18:1 undifferentiated	4.253	g	0		1	RKA	04/29/14							
628	20:1	0.006	g	0		1	RKA	04/29/14							
630	22:1 undifferentiated	0.000	g	0		6	RKI	04/29/14							
646	Fatty acids, total polyunsaturated	0.556	g	0		6	RKI	04/29/14							
618	18:2 undifferentiated	0.459	g	0		1	RKA	04/29/14							
619	18:3 undifferentiated	0.015	g	0		1	RKA	04/29/14							
627	18:4	0.000	g	0		6	RKI	04/29/14							
672	20:2 n-6 c,c	0.000	g	0		1	RKA	04/29/14							
620	20:4 undifferentiated	0.081	g	0		1	RKA	04/29/14							
629	20:5 n-3 (EPA)	0.001	g	0		1	RKA	04/29/14							
631	22:5 n-3 (DPA)	0.001	g	0		6	RKI	04/29/14							
621	22:6 n-3 (DHA)	0.000	g	0		6	RKI	04/29/14							
605	Fatty acids, total trans	0.396	g	0		6	RKI	04/29/14							
601	Cholesterol	78	mg	0		1	RKA	04/29/14							
501	Tryptophan	0.260	g	0		1	RKA	05/05/14							
502	Threonine	1.124	g	0		1	RKA	05/05/14							
503	Isoleucine	1.267	g	0		1	RKA	05/05/14							
504	Leucine	2.047	g	0		1	RKA	05/05/14							
505	Lysine	2.119	g	0		1	RKA	05/05/14							
506	Methionine	0.600	g	0		1	RKA	05/05/14							
507	Cystine	0.290	g	0		1	RKA	05/05/14							
508	Phenylalanine	1.038	g	0		1	RKA	05/05/14							
509	Tyrosine	0.820	g	0		1	RKA	05/05/14							
510	Valine	1.422	g	0		1	RKA	05/05/14							

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**Food Item ID** 388499

**NDB No** 17438

**Approved** Y

Nutr No.	Name	Value	Units	Number Datapts	Std Error	Source Code	Deriv Code	AddMod Date	df	Lower EB	Upper EB	Num Studies	Min	Max	Stat Comm
511	Arginine	1.513	g	0		1	RKA	05/05/14							
512	Histidine	0.934	g	0		1	RKA	05/05/14							
513	Alanine	1.530	g	0		1	RKA	05/05/14							
514	Aspartic acid	2.219	g	0		1	RKA	05/05/14							
515	Glutamic acid	4.068	g	0		1	RKA	05/05/14							
516	Glycine	1.321	g	0		1	RKA	05/05/14							
517	Proline	1.074	g	0		1	RKA	05/05/14							
518	Serine	0.964	g	0		1	RKA	05/05/14							
521	Hydroxyproline	0.130	g	0		1	RKA	04/29/14							
221	Alcohol, ethyl	0.0	g	0		6	RKI	04/29/14							
262	Caffeine	0	mg	0		6	RKI	04/29/14							
263	Theobromine	0	mg	0		6	RKI	04/29/14							

**Refuse Percent Refuse Dissemination Text**

25.00 Bone and connective tissue 25%

**Weights**

Rank	Amount	Description	Gram Weight	n	STD
1	3.00	oz	85	6	.000
2	1.00	chop	352	6	90.451

**Factors**

Carbohydrate Calorie	Fat Calorie	Protein Calorie	Food Degree Brix	Lipid Conversion	Alternate Nitrogen	Nitrogen to Protein Conversion	Retinol Equivalent
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SR Survey Food Supply

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# SR Item Report - Amount in 100 gram Edible Portion

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**SR Item Report - Amount in 100 gram Edible Portion**

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**Food Item ID** 67137

**NDB No** 17128

**Approved** Y

**Edited Name**

Veal, shoulder, blade chop, separable lean and fat, raw

**Scientific Name**

**Common Name**

IMPS# 1309

Nutr No.	Name	Value	Units	Number Datapts	Std Error	Source Code	Deriv Code	AddMod Date	df	Lower EB	Upper EB	Num Studies	Min	Max	Stat Comm
255	Water	72.60	g	0		1	RKA	05/05/14							
208	Energy	148	kcal	0		6	RKI	05/05/14							
268	Energy	620	kJ	0		6	RKI	05/05/14							
203	Protein	18.72	g	0		1	RKA	05/05/14							
204	Total lipid (fat)	7.61	g	0		1	RKA	05/05/14							
207	Ash	0.97	g	0		1	RKA	05/05/14							
205	Carbohydrate, by difference	0.03	g	0		6	RKI	05/05/14							
291	Fiber, total dietary	0.0	g	0		6	RKI	05/05/14							
269	Sugars, total	0.00	g	0		6	RKI	05/05/14							
301	Calcium, Ca	23	mg	0		1	RKA	04/01/89							
303	Iron, Fe	1.22	mg	0		1	RKA	05/05/14							
304	Magnesium, Mg	32	mg	0		1	RKA	05/05/14							
305	Phosphorus, P	202	mg	0		1	RKA	05/05/14							
306	Potassium, K	198	mg	0		1	RKA	05/05/14							
307	Sodium, Na	91	mg	0		1	RKA	05/05/14							
309	Zinc, Zn	3.18	mg	0		1	RKA	05/05/14							
312	Copper, Cu	0.080	mg	0		1	RKA	05/05/14							
315	Manganese, Mn	0.012	mg	0		1	RKA	05/05/14							
317	Selenium, Se	14.9	µg	0		1	RKA	05/05/14							
401	Vitamin C, total ascorbic acid	0.0	mg	0		6	RKI	05/05/14							
404	Thiamin	0.101	mg	0		1	RKA	05/05/14							
405	Riboflavin	0.397	mg	0		1	RKA	05/05/14							
406	Niacin	4.491	mg	0		1	RKA	05/05/14							
410	Pantothenic acid	0.971	mg	0		1	RKA	05/05/14							
415	Vitamin B-6	0.437	mg	0		1	RKA	05/05/14							

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Food Item ID 67137

NDB No 17128

Approved Y

Nutr No.	Name	Value	Units	Number Datapts	Std Error	Source Code	Deriv Code	AddMod Date	df	Lower EB	Upper EB	Num Studies	Min	Max	Stat Comm
417	Folate, total	3	µg	0		6	RKI	05/05/14							
431	Folic acid	0	µg	0		6	RKI	05/05/14							
432	Folate, food	3	µg	0		6	RKI	05/05/14							
435	Folate, DFE	3	µg	0		4	NC	05/05/14							
421	Choline, total	92.7	mg	0		6	RKI	05/05/14							
454	Betaine	19.9	mg	0		6	RKI	05/05/14							
418	Vitamin B-12	2.73	µg	0		1	RKA	05/05/14							
578	Vitamin B-12, added	0.00	µg	0		6	RKI	05/05/14							
320	Vitamin A, RAE	0	µg	0		1	RKA	05/05/14							
319	Retinol	0	µg	0		6	RKI	05/05/14							
321	Carotene, beta	0	µg	0		6	RKI	05/05/14							
322	Carotene, alpha	0	µg	0		6	RKI	05/05/14							
334	Cryptoxanthin, beta	0	µg	0		6	RKI	05/05/14							
318	Vitamin A, IU	0	IU	0		1	RKA	05/05/14							
337	Lycopene	0	µg	0		6	RKI	05/05/14							
338	Lutein + zeaxanthin	0	µg	0		6	RKI	05/05/14							
323	Vitamin E (alpha-tocopherol)	0.30	mg	0		6	RKI	05/05/14							
573	Vitamin E, added	0.00	mg	0		6	RKI	05/05/14							
341	Tocopherol, beta	0.00	mg	0		1	RKA	05/05/14							
342	Tocopherol, gamma	0.02	mg	0		1	RKA	05/05/14							
343	Tocopherol, delta	0.00	mg	0		1	RKA	05/05/14							
328	Vitamin D (D2 + D3)	1.5	µg	0		1	RKA	05/05/14							
326	Vitamin D3 (cholecalciferol)	1.5	µg	0		6	RKI	05/05/14							
324	Vitamin D	60	IU	0		6	RKI	05/05/14							
430	Vitamin K (phylloquinone)	1.2	µg	0		6	RKI	05/05/14							
606	Fatty acids, total saturated	2.701	g	0		6	RKI	05/05/14							
607	4:0	0.000	g	0		6	RKI	05/05/14							
608	6:0	0.000	g	0		6	RKI	05/05/14							
609	8:0	0.000	g	0		6	RKI	05/05/14							
610	10:0	0.004	g	0		1	RKA	05/05/14							
611	12:0	0.005	g	0		1	RKA	05/05/14							
612	14:0	0.185	g	0		1	RKA	05/05/14							
613	16:0	1.567	g	0		1	RKA	05/05/14							

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Food Item ID 67137

NDB No 17128

Approved Y

Nutr No.	Name	Value	Units	Number Datapts	Std Error	Source Code	Deriv Code	AddMod Date	df	Lower EB	Upper EB	Num Studies	Min	Max	Stat Comm
653	17:0	0.079	g	0		1	RKA	05/05/14							
614	18:0	0.852	g	0		1	RKA	05/05/14							
615	20:0	0.003	g	0		1	RKA	05/05/14							
654	24:0	0.006	g	0		1	RKA	05/05/14							
645	Fatty acids, total monounsaturated	3.642	g	0		6	RKI	05/05/14							
625	14:1	0.056	g	0		1	RKA	05/05/14							
626	16:1 undifferentiated	0.266	g	0		1	RKA	05/05/14							
687	17:1	0.067	g	0		1	RKA	05/05/14							
617	18:1 undifferentiated	3.243	g	0		1	RKA	05/05/14							
628	20:1	0.011	g	0		1	RKA	05/05/14							
630	22:1 undifferentiated	0.000	g	0		6	RKI	05/05/14							
646	Fatty acids, total polyunsaturated	0.313	g	0		6	RKI	05/05/14							
618	18:2 undifferentiated	0.274	g	0		1	RKA	05/05/14							
619	18:3 undifferentiated	0.009	g	0		1	RKA	05/05/14							
627	18:4	0.000	g	0		6	RKI	05/05/14							
672	20:2 n-6 c,c	0.001	g	0		1	RKA	05/05/14							
620	20:4 undifferentiated	0.029	g	0		1	RKA	05/05/14							
629	20:5 n-3 (EPA)	0.001	g	0		1	RKA	05/05/14							
631	22:5 n-3 (DPA)	0.000	g	0		6	RKI	05/05/14							
621	22:6 n-3 (DHA)	0.000	g	0		6	RKI	05/05/14							
605	Fatty acids, total trans	0.301	g	0		6	RKI	05/05/14							
601	Cholesterol	62	mg	0		1	RKA	05/05/14							
501	Tryptophan	0.189	g	0		1	RKA	05/05/14							
502	Threonine	0.818	g	0		1	RKA	05/05/14							
503	Isoleucine	0.922	g	0		1	RKA	05/05/14							
504	Leucine	1.490	g	0		1	RKA	05/05/14							
505	Lysine	1.542	g	0		1	RKA	05/05/14							
506	Methionine	0.437	g	0		1	RKA	05/05/14							
507	Cystine	0.211	g	0		1	RKA	05/05/14							
508	Phenylalanine	0.755	g	0		1	RKA	05/05/14							
509	Tyrosine	0.597	g	0		1	RKA	05/05/14							
510	Valine	1.035	g	0		1	RKA	05/05/14							

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**Food Item ID** 67137

**NDB No** 17128

**Approved** Y

Nutr No.	Name	Value	Units	Number Datapts	Std Error	Source Code	Deriv Code	AddMod Date	df	Lower EB	Upper EB	Num Studies	Min	Max	Stat Comm
511	Arginine	1.101	g	0		1	RKA	05/05/14							
512	Histidine	0.680	g	0		1	RKA	05/05/14							
513	Alanine	1.113	g	0		1	RKA	05/05/14							
514	Aspartic acid	1.615	g	0		1	RKA	05/05/14							
515	Glutamic acid	2.960	g	0		1	RKA	05/05/14							
516	Glycine	0.962	g	0		1	RKA	05/05/14							
517	Proline	0.782	g	0		1	RKA	05/05/14							
518	Serine	0.701	g	0		1	RKA	05/05/14							
521	Hydroxyproline	0.095	g	0		1	RKA	05/05/14							
221	Alcohol, ethyl	0.0	g	0		6	RKI	05/05/14							
262	Caffeine	0	mg	0		6	RKI	05/05/14							
263	Theobromine	0	mg	0		6	RKI	05/05/14							

**Refuse Percent Refuse Dissemination Text**

22.00 Bone and connective tissue 22%

**Weights**

Rank	Amount	Description	Gram Weight	n	STD
1	3.00	oz	85	6	.000
2	1.00	chop	450	6	95.376

**Factors**

Carbohydrate Calorie	Fat Calorie	Protein Calorie	Food Degree Brix	Lipid Conversion	Alternate Nitrogen	Nitrogen to Protein Conversion	Retinol Equivalent
3.8700	9.0200	4.2700		.8400		6.2500	

**SR Survey Food Supply**

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**Approved** Y

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**SR**      **Survey**      **Food Supply**

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# SR Item Report - Amount in 100 gram Edible Portion

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**Food Item ID** 388369

**NDB No** 17430

**Approved** Y

**Edited Name**

Veal, shoulder, blade chop, separable lean only, cooked, grilled

**Scientific Name**

**Common Name**

IMPS #1309A

Nutr No.	Name	Value	Units	Number Datapts	Std Error	Source Code	Deriv Code	AddMod Date	df	Lower EB	Upper EB	Num Studies	Min	Max	Stat Comm
255	Water	66.44	g	6		1	A	04/24/14				1	65.33	67.32	2
208	Energy	159	kcal	0		4	NC	04/24/14							
268	Energy	666	kJ	0		4	NC	04/24/14							
203	Protein	27.33	g	6		1	A	04/24/14				1	25.64	28.63	2
204	Total lipid (fat)	5.53	g	6		1	A	04/24/14				1	4.91	6.78	2
207	Ash	0.95	g	6		1	A	04/24/14				1	0.39	1.16	2
205	Carbohydrate, by difference	0.00	g	0		4	NC	04/24/14							
291	Fiber, total dietary	0.0	g	0		7	Z	04/24/14							
269	Sugars, total	0.00	g	0		7	Z	04/24/14							
301	Calcium, Ca	21	mg	6		1	A	04/24/14				1	19	24	2
303	Iron, Fe	1.65	mg	6		1	A	04/24/14				1	0.72	2.61	2
304	Magnesium, Mg	34	mg	6		1	A	04/24/14				1	15	46	2
305	Phosphorus, P	253	mg	6		1	A	04/24/14				1	212	289	2
306	Potassium, K	245	mg	6		1	A	04/24/14				1	214	272	2
307	Sodium, Na	113	mg	6		1	A	04/24/14				1	88	149	2
309	Zinc, Zn	5.07	mg	6		1	A	04/24/14				1	4.39	6.24	2
312	Copper, Cu	0.150	mg	6		1	A	04/24/14				1	0.120	0.212	2
315	Manganese, Mn	0.009	mg	6		1	A	04/24/14				1	0.002	0.016	2
317	Selenium, Se	18.4	µg	1		1	A	04/28/14							
401	Vitamin C, total ascorbic acid	0.0	mg	0		7	Z	04/24/14							
404	Thiamin	0.110	mg	1		1	A	04/24/14							
405	Riboflavin	0.480	mg	1		1	A	04/24/14							
406	Niacin	5.140	mg	1		1	A	04/24/14							
410	Pantothenic acid	1.180	mg	1		1	A	04/24/14							
415	Vitamin B-6	0.435	mg	1		1	A	04/24/14							

SR Item Report - Amount in 100 gram Edible Portion

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Food Item ID 388369

NDB No 17430

Approved Y

Nutr No.	Name	Value	Units	Number Datapts	Std Error	Source Code	Deriv Code	AddMod Date	df	Lower EB	Upper EB	Num Studies	Min	Max	Stat Comm
417	Folate, total	7	µg	0		4	BFPN	04/24/14							
431	Folic acid	0	µg	0		4	BFPN	04/24/14							
432	Folate, food	7	µg	0		4	BFPN	04/24/14							
435	Folate, DFE	7	µg	0		4	NC	04/24/14							
421	Choline, total	137.8	mg	0		4	BFPN	04/24/14							
454	Betaine	25.2	mg	0		4	BFPN	04/24/14							
418	Vitamin B-12	3.66	µg	1		1	A	04/24/14							
578	Vitamin B-12, added	0.00	µg	0		7	Z	04/24/14							
320	Vitamin A, RAE	0	µg	0		1	AS	04/24/14							
319	Retinol	0	µg	0		4	BFSN	04/24/14							
321	Carotene, beta	0	µg	0		7	Z	04/24/14							
322	Carotene, alpha	0	µg	0		7	Z	04/24/14							
334	Cryptoxanthin, beta	0	µg	0		7	Z	04/24/14							
318	Vitamin A, IU	0	IU	0		1	AS	04/24/14							
337	Lycopene	0	µg	0		7	Z	04/24/14							
338	Lutein + zeaxanthin	0	µg	0		7	Z	04/24/14							
323	Vitamin E (alpha-tocopherol)	0.47	mg	0		4	BFFN	04/24/14							
573	Vitamin E, added	0.00	mg	0		7	Z	04/24/14							
328	Vitamin D (D2 + D3)	1.0	µg	0		1	AS	04/24/14							
326	Vitamin D3 (cholecalciferol)	1.0	µg	0		4	BFFN	04/24/14							
324	Vitamin D	40	IU	0		4	BFFN	04/24/14							
430	Vitamin K (phylloquinone)	1.3	µg	0		4	BFSN	04/24/14							
606	Fatty acids, total saturated	2.092	g	0		4	NC	04/24/14							
607	4:0	0.000	g	0		7	Z	04/24/14							
608	6:0	0.000	g	0		7	Z	04/24/14							
609	8:0	0.000	g	0		4	BFFN	04/24/14							
610	10:0	0.002	g	6		1	A	04/24/14				1	0.001	0.003	1 2
611	12:0	0.004	g	6		1	A	04/24/14				1	0.001	0.007	1 2
612	14:0	0.131	g	6		1	A	04/24/14				1	0.111	0.145	2
613	16:0	1.203	g	6		1	A	04/24/14				1	1.063	1.436	2
653	17:0	0.061	g	6		1	A	04/24/14				1	0.049	0.082	2
614	18:0	0.682	g	6		1	A	04/24/14				1	0.531	0.924	2
615	20:0	0.002	g	6		1	A	04/24/14				1	0.001	0.002	1 2

# SR Item Report - Amount in 100 gram Edible Portion

Food Item ID 388369

NDB No 17430

Approved Y

Nutr No.	Name	Value	Units	Number Datapts	Std Error	Source Code	Deriv Code	AddMod Date	df	Lower EB	Upper EB	Num Studies	Min	Max	Stat Comm
654	24:0	0.008	g	6		1	A	04/24/14				1	0.004	0.015	2
645	Fatty acids, total monounsaturated	2.677	g	0		4	NC	04/24/14							
625	14:1	0.033	g	6		1	A	04/24/14				1	0.020	0.054	2
626	16:1 undifferentiated	0.205	g	6		1	AS	04/24/14				1	0.147	0.296	2
673	16:1 c	0.205	g	6		1	A	04/24/14				1	0.147	0.296	2
687	17:1	0.054	g	6		1	A	04/24/14				1	0.043	0.062	2
617	18:1 undifferentiated	2.382	g	6		1	AS	04/24/14				1	2.139	2.809	2
674	18:1 c	2.161	g	6		1	A	04/24/14				1	1.946	2.517	2
663	18:1 t	0.221	g	6		1	A	04/24/14				1	0.171	0.292	2
628	20:1	0.003	g	6		1	A	04/24/14				1	0.000	0.011	1 2
630	22:1 undifferentiated	0.000	g	0		4	BFFN	04/24/14							
646	Fatty acids, total polyunsaturated	0.315	g	0		4	NC	04/24/14							
618	18:2 undifferentiated	0.259	g	6		1	AS	04/24/14				1	0.197	0.408	2
675	18:2 n-6 c,c	0.242	g	6		1	A	04/24/14				1	0.181	0.385	2
670	18:2 CLAs	0.016	g	6		1	A	04/24/14				1	0.012	0.022	2
619	18:3 undifferentiated	0.009	g	6		1	A	04/24/14				1	0.006	0.015	2
627	18:4	0.000	g	0		7	Z	04/24/14							
672	20:2 n-6 c,c	0.000	g	6		1	A	04/24/14				1	0.000	0.000	1 2
620	20:4 undifferentiated	0.047	g	6		1	A	04/24/14				1	0.035	0.085	2
629	20:5 n-3 (EPA)	0.001	g	6		1	A	04/24/14				1	0.000	0.004	1 2
631	22:5 n-3 (DPA)	0.000	g	0		4	BFFN	04/24/14							
621	22:6 n-3 (DHA)	0.000	g	0		4	BFFN	04/24/14							
605	Fatty acids, total trans	0.221	g	0		4	NC	04/24/14							
693	Fatty acids, total trans-monoenoic	0.221	g	0		4	NC	04/24/14							
601	Cholesterol	77	mg	6		1	A	04/24/14				1	53	105	2
501	Tryptophan	0.277	g	0		1	A	04/24/14							
502	Threonine	1.194	g	0		1	A	04/24/14							
503	Isoleucine	1.346	g	0		1	A	04/24/14							
504	Leucine	2.175	g	0		1	A	04/24/14							
505	Lysine	2.252	g	0		1	A	04/24/14							
506	Methionine	0.638	g	0		1	A	04/24/14							
507	Cystine	0.308	g	0		1	A	04/24/14							



# SR Item Report - Amount in 100 gram Edible Portion

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**NDB No** 17430

**Approved** Y

Nutr No.	Name	Value	Units	Number Datapts	Std Error	Source Code	Deriv Code	AddMod Date	df	Lower EB	Upper EB	Num Studies	Min	Max	Stat Comm
508	Phenylalanine	1.103	g	0		1	A	04/24/14							
509	Tyrosine	0.871	g	0		1	A	04/24/14							
510	Valine	1.511	g	0		1	A	04/24/14							
511	Arginine	1.608	g	0		1	A	04/24/14							
512	Histidine	0.992	g	0		1	A	04/24/14							
513	Alanine	1.626	g	0		1	A	04/24/14							
514	Aspartic acid	2.358	g	0		1	A	04/24/14							
515	Glutamic acid	4.323	g	0		1	A	04/24/14							
516	Glycine	1.404	g	0		1	A	04/24/14							
517	Proline	1.141	g	0		1	A	04/24/14							
518	Serine	1.024	g	0		1	A	04/24/14							
521	Hydroxyproline	0.138	g	0		1	A	04/28/14							
221	Alcohol, ethyl	0.0	g	0		7	Z	04/24/14							
262	Caffeine	0	mg	0		7	Z	04/24/14							
263	Theobromine	0	mg	0		7	Z	04/24/14							

**Refuse Percent Refuse Dissemination Text**

33.00 Bone and connective tissue 25%, separable fat 8%

**Weights**

Rank	Amount	Description	Gram Weight	n	STD
1	3.00	oz	85	6	.000
2	1.00	chop	352	6	90.451

**Factors**

Carbohydrate Calorie	Fat Calorie	Protein Calorie	Food Degree Brix	Lipid Conversion	Alternate Nitrogen	Nitrogen to Protein Conversion	Retinol Equivalent
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# SR Item Report - Amount in 100 gram Edible Portion

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## Factors

Carbohydrate Calorie	Fat Calorie	Protein Calorie	Food Degree Brix	Lipid Conversion	Alternate Nitrogen	Nitrogen to Protein Conversion	Retinol Equivalent
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SR	Survey	Food Supply					
Y							

Number	Footnotes
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# SR Item Report - Amount in 100 gram Edible Portion

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**Food Item ID** 67140

**NDB No** 17131

**Approved** Y

**Edited Name**

Veal, shoulder, blade chop, separable lean only, raw

**Scientific Name**

**Common Name**

IMPS # 1309A

Nutr No.	Name	Value	Units	Number Datapts	Std Error	Source Code	Deriv Code	AddMod Date	df	Lower EB	Upper EB	Num Studies	Min	Max	Stat Comm
255	Water	76.29	g	6		1	A	04/23/14				1	75.70	77.12	2
208	Energy	110	kcal	0		4	NC	04/23/14							
268	Energy	459	kJ	0		4	NC	04/23/14							
203	Protein	19.60	g	6		1	A	04/23/14				1	19.02	20.49	2
204	Total lipid (fat)	2.88	g	6		1	A	04/23/14				1	1.84	3.88	2
207	Ash	1.01	g	6		1	A	04/23/14				1	0.95	1.06	2
205	Carbohydrate, by difference	0.00	g	0		7	Z	04/01/89							
291	Fiber, total dietary	0.0	g	0		7	Z	04/01/89							
269	Sugars, total	0.00	g	0		7	Z	04/23/14							
301	Calcium, Ca	23	mg	6		1	A	04/01/89				1	11	47	2
303	Iron, Fe	1.26	mg	6		1	A	04/23/14				1	0.86	1.85	2
304	Magnesium, Mg	33	mg	6		1	A	04/23/14				1	28	41	2
305	Phosphorus, P	209	mg	6		1	A	04/23/14				1	165	288	2
306	Potassium, K	203	mg	6		1	A	04/23/14				1	156	288	2
307	Sodium, Na	92	mg	6		1	A	04/23/14				1	86	102	2
309	Zinc, Zn	3.38	mg	6		1	A	04/23/14				1	2.53	4.98	2
312	Copper, Cu	0.083	mg	6		1	A	04/23/14				1	0.077	0.086	2
315	Manganese, Mn	0.012	mg	6		1	A	04/23/14				1	0.008	0.016	2
317	Selenium, Se	15.8	µg	1		1	A	04/28/14							
401	Vitamin C, total ascorbic acid	0.0	mg	0		7	Z	04/01/89							
404	Thiamin	0.109	mg	1		1	A	04/23/14							
405	Riboflavin	0.430	mg	1		1	A	04/23/14							
406	Niacin	4.610	mg	1		1	A	04/23/14							
410	Pantothenic acid	1.050	mg	1		1	A	04/23/14							
415	Vitamin B-6	0.466	mg	1		1	A	04/23/14							

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Food Item ID 67140

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Nutr No.	Name	Value	Units	Number Datapts	Std Error	Source Code	Deriv Code	AddMod Date	df	Lower EB	Upper EB	Num Studies	Min	Max	Stat Comm
417	Folate, total	3	µg	0		4	BFPN	04/23/14							
431	Folic acid	0	µg	0		4	BFPN	04/23/14							
432	Folate, food	3	µg	0		4	BFPN	04/23/14							
435	Folate, DFE	3	µg	0		4	NC	04/23/14							
421	Choline, total	99.1	mg	0		4	BFPN	04/23/14							
454	Betaine	21.0	mg	0		4	BFPN	04/23/14							
418	Vitamin B-12	2.88	µg	1		1	A	04/23/14							
578	Vitamin B-12, added	0.00	µg	0		7	Z	04/23/14							
320	Vitamin A, RAE	0	µg	0		1	AS	04/23/14							
319	Retinol	0	µg	0		4	BFSN	06/12/02							
321	Carotene, beta	0	µg	0		7	Z	04/23/14							
322	Carotene, alpha	0	µg	0		7	Z	04/23/14							
334	Cryptoxanthin, beta	0	µg	0		7	Z	04/23/14							
318	Vitamin A, IU	0	IU	0		1	AS	04/23/14							
337	Lycopene	0	µg	0		7	Z	04/23/14							
338	Lutein + zeaxanthin	0	µg	0		7	Z	04/23/14							
323	Vitamin E (alpha-tocopherol)	0.26	mg	0		4	BFFN	04/23/14							
573	Vitamin E, added	0.00	mg	0		7	Z	04/23/14							
328	Vitamin D (D2 + D3)	1.2	µg	0		1	AS	04/23/14							
326	Vitamin D3 (cholecalciferol)	1.2	µg	0		4	BFFN	04/23/14							
324	Vitamin D	47	IU	0		4	BFFN	04/23/14							
430	Vitamin K (phylloquinone)	1.0	µg	0		4	BFSN	04/23/14							
606	Fatty acids, total saturated	1.113	g	0		4	NC	04/23/14							
607	4:0	0.000	g	0		7	Z	04/23/14							
608	6:0	0.000	g	0		7	Z	04/23/14							
609	8:0	0.000	g	0		4	BFFN	04/23/14							
610	10:0	0.002	g	6		1	A	04/23/14				1	0.001	0.004	1 2
611	12:0	0.002	g	6		1	A	04/23/14				1	0.001	0.004	1 2
612	14:0	0.064	g	6		1	A	04/23/14				1	0.039	0.080	2
613	16:0	0.618	g	6		1	A	04/23/14				1	0.388	0.819	2
653	17:0	0.033	g	6		1	A	04/23/14				1	0.021	0.043	2
614	18:0	0.387	g	6		1	A	04/23/14				1	0.255	0.528	2
615	20:0	0.001	g	6		1	A	04/23/14				1	0.000	0.002	1 2

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Nutr No.	Name	Value	Units	Number Datapts	Std Error	Source Code	Deriv Code	AddMod Date	df	Lower EB	Upper EB	Num Studies	Min	Max	Stat Comm
654	24:0	0.005	g	6		1	A	04/23/14				1	0.002	0.009	1 2
645	Fatty acids, total monounsaturated	1.361	g	0		4	NC	04/23/14							
625	14:1	0.014	g	6		1	A	04/23/14				1	0.008	0.018	2
626	16:1 undifferentiated	0.087	g	6		1	AS	04/23/14				1	0.054	0.111	2
673	16:1 c	0.087	g	6		1	A	04/23/14				1	0.054	0.111	2
687	17:1	0.025	g	6		1	A	04/23/14				1	0.015	0.034	2
617	18:1 undifferentiated	1.233	g	6		1	AS	04/23/14				1	0.756	1.645	2
674	18:1 c	1.127	g	6		1	A	04/23/14				1	0.682	1.493	2
663	18:1 t	0.106	g	6		1	A	04/23/14				1	0.063	0.152	2
628	20:1	0.002	g	6		1	A	04/23/14				1	0.000	0.007	1 2
630	22:1 undifferentiated	0.000	g	0		4	BFFN	04/23/14							
646	Fatty acids, total polyunsaturated	0.171	g	0		4	NC	04/23/14							
618	18:2 undifferentiated	0.138	g	6		1	AS	04/23/14				1	0.073	0.218	2
675	18:2 n-6 c,c	0.131	g	6		1	A	04/23/14				1	0.069	0.207	2
670	18:2 CLAs	0.008	g	6		1	A	04/23/14				1	0.005	0.012	2
619	18:3 undifferentiated	0.004	g	6		1	A	04/23/14				1	0.002	0.006	1 2
627	18:4	0.000	g	0		7	Z	04/23/14							
672	20:2 n-6 c,c	0.000	g	6		1	A	04/23/14				1	0.000	0.001	1 2
620	20:4 undifferentiated	0.028	g	6		1	A	04/23/14				1	0.010	0.050	2
629	20:5 n-3 (EPA)	0.001	g	6		1	A	04/23/14				1	0.000	0.003	1 2
631	22:5 n-3 (DPA)	0.000	g	0		4	BFFN	04/23/14							
621	22:6 n-3 (DHA)	0.000	g	0		4	BFFN	04/23/14							
605	Fatty acids, total trans	0.106	g	0		4	NC	04/23/14							
693	Fatty acids, total trans-monoenoic	0.106	g	0		4	NC	04/23/14							
601	Cholesterol	60	mg	6		1	A	04/23/14				1	53	67	2
501	Tryptophan	0.198	g	0		1	A	04/23/14							
502	Threonine	0.857	g	0		1	A	04/23/14							
503	Isoleucine	0.966	g	0		1	A	04/23/14							
504	Leucine	1.560	g	0		1	A	04/23/14							
505	Lysine	1.616	g	0		1	A	04/23/14							
506	Methionine	0.458	g	0		1	A	04/01/89							
507	Cystine	0.221	g	0		1	A	04/23/14							

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Nutr No.	Name	Value	Units	Number Datapts	Std Error	Source Code	Deriv Code	AddMod Date	df	Lower EB	Upper EB	Num Studies	Min	Max	Stat Comm
508	Phenylalanine	0.791	g	0		1	A	04/23/14							
509	Tyrosine	0.625	g	0		1	A	04/23/14							
510	Valine	1.084	g	0		1	A	04/23/14							
511	Arginine	1.153	g	0		1	A	04/23/14							
512	Histidine	0.712	g	0		1	A	04/23/14							
513	Alanine	1.166	g	0		1	A	04/23/14							
514	Aspartic acid	1.691	g	0		1	A	04/23/14							
515	Glutamic acid	3.101	g	0		1	A	04/23/14							
516	Glycine	1.007	g	0		1	A	04/23/14							
517	Proline	0.819	g	0		1	A	04/23/14							
518	Serine	0.735	g	0		1	A	04/23/14							
521	Hydroxyproline	0.099	g	0		1	A	04/23/14							
221	Alcohol, ethyl	0.0	g	0		7	Z	04/23/14							
262	Caffeine	0	mg	0		7	Z	04/23/14							
263	Theobromine	0	mg	0		7	Z	04/23/14							

**Refuse Percent Refuse Dissemination Text**

30.00 Bone and connective tissue 22%, separable fat 8%

**Weights**

Rank	Amount	Description	Gram Weight	n	STD
1	3.00	oz	85	6	.000
2	1.00	chop	450	6	95.376
3	1.00	oz	28.35		

# SR Item Report - Amount in 100 gram Edible Portion

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## Factors

<b>Carbohydrate Calorie</b>	<b>Fat Calorie</b>	<b>Protein Calorie</b>	<b>Food Degree Brix</b>	<b>Lipid Conversion</b>	<b>Alternate Nitrogen</b>	<b>Nitrogen to Protein Conversion</b>	<b>Retinol Equivalent</b>
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3.8700	9.0200	4.2700		.8500		6.2500	
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<b>SR</b>	<b>Survey</b>	<b>Food Supply</b>
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**Number** **Footnotes**