

## NHANES III INDIVIDUAL FOODS FILES

### Introduction

NCHS released the NHANES III individual food data files for Phase I (1988-91) and Phase II (1991-94) in 1997 and 1998 (DHHS 1997, DHHS 1998). This data release, NHANES III Series 11 No. 5A, includes individual food information from a special study called the NHANES III Supplemental Nutrition Survey of Older Americans (SNS).

### The Supplemental Nutrition Survey of Older Americans

Data collection for a dietary follow-up study of NHANES III, Phase 1 (1988-91) examinees 50 years of age and older was conducted between December 1989 and March 1993. The study, known as the NHANES III Supplemental Nutrition Survey of Older Americans (SNS), was funded through an interagency agreement between NCHS and the National Institute on Aging. The objective of the SNS is to estimate usual dietary intake in a sample of older persons, to test the feasibility of collecting dietary recall data by telephone, and to identify characteristics of older populations that influence dietary survey data collection.

NHANES III, Phase 1 examinees 50 years of age and older who completed an in-person 24-hr dietary recall interview in the Mobile Examination Center (MEC) during their health examination were eligible for the SNS (n=3,489); 2860 Phase 1 examinees participated in the SNS. SNS participants were contacted by telephone dietary interviewers and asked to provide two additional 24-hr dietary recalls by telephone. The data in this file include individual foods data for the SNS study participants. The baseline dietary recall data for SNS participants are included in the previous NHANES III release (DHHS 1997, DHHS 1998).

### The NHANES III SNS Protocol

SNS participants were contacted by trained telephone dietary interviewers approximately eight and sixteen months after the baseline dietary interview was completed in the MEC. The SNS interviewers used the NHANES III Dietary Data Collection (DDC) system, an automated dietary interview and coding system developed specifically for use in NHANES III. A supplement to the dietary interviewer's training manual was prepared for the SNS (U.S. DHHS 1996b).

Two advance letters were mailed to eligible subjects prior to each SNS interview.

The letter informed subjects that a telephone interviewer would contact them within the next few weeks to ask for their participation in a voluntary study. The letter stated that the telephone interviewer would provide all instructions for the study. A toll-free telephone number was established midway during the study; people who resided in non-telephone households were contacted by mail and informed of the toll-free telephone number.

Dietary interviews were conducted during daytime and evening hours, including weekends. A majority of the SNS interviews were unscheduled. A small number of interviews were scheduled because it was the only way the respondents would agree

to participate. Scheduled interviews were documented in the call records that were kept for the study. Unlike the main survey, SNS subjects were not compensated for their participation. Subjects received a food model booklet prior to each SNS interview. The booklet contained two-dimensional drawings of the same food models, charts, and measurement aids which the Sample Person (SP) used during the baseline MEC interview. Subjects who refused the first SNS interview were not contacted for the second SNS interview. A few SNS subjects were not available when the first telephone interview contacts were completed, but did agree to be interviewed when the second telephone interviews were conducted; these individuals completed one SNS telephone recall.

#### SNS Pretest

The SNS was NCHS's first experience collecting 24-hour dietary recall data by telephone. An SNS pretest was conducted with approximately ninety NHANES III pilot test examinees 50+ years. The experiences of the pilot test subjects were identical to what the SNS participants would encounter in that they had completed the NHANES III household interview and health examination. During the pilot test, the SNS protocol and contact procedures were tested, and the food model booklet was tested in a telephone interview setting.

#### Staff Communication and Quality Control Monitoring

The SNS interviewers met with supervisory staff throughout the study to discuss the SNS protocol, respondent issues, and DDC system foods database updates. Refusal conversions were attempted by supervisory level interviewers to improve response rates. Dietary interview issues including guidelines for recording information about new foods and food amounts that were reported during the study, updated brand name food lists, and issues related to the use of the food model booklet were discussed.

#### Data Editing and Processing Activities

NCHS staff completed SNS data processing and editing activities. As in the main survey, new foods, new food amounts, and modified recipes for noncommercial mixture foods that were reported in the study were carefully evaluated. NCHS worked with nutritionists at the U.S. Department of Agriculture (USDA) and University of Minnesota's Nutrition Coordinating Center (NCC) to add new foods to the databases that were used to report the SNS data.

#### SNS File Nomenclature

The foods that were reported during NHANES III and the SNS were coded to the USDA Survey Nutrient Database (SNDB) System and the NCC foods database. The SNS variable prefixes SU1 and SU2 denote USDA nutrient database variables for the first and second SNS interviews respectively; SN1 and SN2 denote SNS nutrient variables that are based on NCC nutrient database tables.

#### Overview of the SNS Individual Foods Files

The SNS Individual Foods Files (SNSIFF) are comprised of food records. Each SNSIFF record has a meal number, a food number, and a component number; records are sorted by sequence number (respondent identification variable), meal number,

food number (within meals), and component number (within foods) as shown in the Appendix section of the documentation. In this hierarchical scheme, meals are comprised of foods. Foods are comprised of one or more parts or components. Most of the components in the food files are foods; a few recipe ingredients are included as component records (e.g. salt, water, corn meal, etc.) in the file. Components can be single foods that are eaten by themselves such as an apple or a soft drink, or they can be foods that are eaten together with other foods as part of food combination. An example of a combination food is a sandwich that was reported by its constituent part (termed "components"): bread, meat, and mustard. The term "component foods" is used for components in the IFF documentation.

The SNSIFF file is accompanied by four look-up tables. The look-up tables provide text descriptions for several variables in the foods file. For example, food description text and brand name information that is reported by numeric code in the file can be linked to the appropriate look-up table.

#### SNSIFF Information for Individuals with Complete or Partial Dietary Recall Data

The NHANES III Series 11, No. 5A data release includes IFF data on foods and beverages reported by SNS participants who completed dietary recall interviews. SNS recalls that have final dietary recall status codes (SU1STAT or SU2STAT) values equal to 1 (complete and reliable) or 2 (reliable, but incomplete) are reported in the SNS file. The final recall status codes are explained in the file documentation. If complete dietary intake information is required for data analysis, only recalls having SU1STAT or SU2STAT values of 1 should be included in data analyses.

#### Coding Foods Reported During NHANES III

An underlying principle of the NHANES III Dietary Data Collection (DDC) System database is the use of the U.S. Department of Agriculture (USDA) Survey Nutrient Database (SNDB) files as the primary data sources for food codes (SNDB Codebook File), recipes (SNDB Recipe File), and nutrient data (SNDB Nutrient File). Hispanic HANES was the first HANES to use SNDB databases exclusively to code and report dietary findings. The use of the SNDB databases during NHANES III served to maintain consistency with Hispanic HANES (HHANES) and USDA food consumption surveys for nutrition monitoring purposes. Many of the foods and beverages reported in NHANES III are coded using USDA SNDB food codes (hereafter referred to as "USDA food codes"). A small number of non-USDA food codes are included in the NHANES III data release files because no USDA food codes for spices and certain recipe ingredients exist. All component food codes (SU1FCODE or SU2FCODE) reported in the IFF have associated text descriptions in the look-up table called "Codebook". The user documentation includes input code that can be used to link the recall files to the look-up tables.

Many of the component foods reported during NHANES III were coded using the food code that USDA would use in its food consumption surveys. For some foods reported during NHANES III, however, the coding method used is not based on the USDA code for the following reasons:

1. The DDC system foods database was more specific than the USDA database with respect to recipe ingredient specification. Ingredient information was used to compute the nutrient content of recipe foods reported in NHANES III.
2. A brand name product is not in the USDA database. The DDC system contains more than 6,000 brand names grouped into approximately 30 food categories; the USDA database contains fewer brand name products. The NCC assigned USDA food codes to all brand-name foods in the DDC system. The coding decisions for brand-name foods were based on USDA, NCC, and manufacturer information.
3. The brand name is in the USDA database, but the University of Minnesota Nutrition Coordinating Center (NCC) coded it differently than USDA. For example, NCC and USDA used different criteria to code brand-name cookies, salad dressings, and crackers; NCC nutrient criteria were used to assign USDA food codes to commercial products in these food groups.
4. An NCC recipe is used instead of the USDA recipe.
5. The food is not in the USDA database.

#### SNSIFF Food Type Categories

All component foods in the SNSIFF are divided into one of two food type categories denoted by the variable SU1REC or SU2REC. The food category determines the method used to code foods and assign nutrient values to foods.

The first food category type is "elemental" foods. Elemental foods include milk, fresh fruits and vegetables, ready-to-eat breakfast cereal, sweeteners, and fats and oils. Some mixture foods also are classified as elemental foods in the DDC system foods database. USDA food codes were assigned to elemental foods. The USDA food codes for elemental foods (SU1FCODE or SU2FCODE) have a direct link to the USDA SNDB Nutrient File that was used to assign nutrient values to all elemental foods.

The second category of foods is "recipe" foods. Recipe foods are denoted by SU1REC or SU2REC=1. The survey files for recipe foods contain ingredient records; the ingredient records for each recipe food are linked together by a USDA food code. The USDA food codes for recipe foods are reported in the SNSIFF.

The nutrient values for recipe foods were calculated using recipe ingredient nutrient values found in the USDA SNDB Nutrient Files provided for use in NHANES III. The USDA Nutrient Files for NHANES III are slightly different from the standard public release USDA SNDB Nutrient Files because special food codes for recipe ingredients, usually denoted by food codes that begin with numbers "00", were added to the USDA file at NCHS's request. The nutrient values for recipe ingredients were summed to produce the nutrient values for all recipe foods in the IFF.

A USDA food code was assigned to recipe foods as a means of linking the recipe ingredient records. The USDA food code that is used to report the recipe food should be used only to provide a basic food description for the food and was not used to assign nutrient values to recipe foods. A single USDA food code may be used to code more than one type of recipe food; this was because the DDC system included more food description options.

To summarize, the distinctions between elemental foods and recipe foods are: 1) recipe foods have ingredient records associated with them and elemental foods do not; 2) recipe ingredient information was used to compute the nutrient values of recipe foods reported during the survey.

#### Using Ingredient Information to Calculate Nutrient Values of Foods

Recipe foods have ingredient records associated with them in the comprehensive DDC System output files. Many of the ingredients used to prepare recipe foods were "variable" ingredients meaning that respondents could specify the types of ingredients that were used to prepare the foods they ate. The variable ingredient flag (variable name: SU1VIF or SU2VIF) denotes the recipe foods that had variable ingredients. The ability to vary the types of ingredients that were used to prepare recipe foods is important because the nutrient values for recipe foods that have a particular food code (SU1/SU2FCODE) can have a range of values rather than a single nutrient profile. To illustrate, take the example of a homemade macaroni and cheese casserole. There were two variable ingredient interview questions (termed "probes") in the DDC system for this entry. One probe pertained to the type of cheese used, and the second probe was for the type of milk used in the recipe. Assume that the same basic recipe was used for this dish. If one respondent used low-fat cheddar cheese and skim milk, and a second respondent used regular-fat cheddar cheese and whole milk, the nutrient content of the two dishes would differ because two major recipe ingredients had different nutrient values.

A second example would be for a commercial food prepared at home. Many commercial foods were defined as recipe foods in the DDC system so that specific information about the ingredients used to prepare commercial foods could be ascertained. To illustrate this point, consider a commercial food product with variable ingredient probes such as commercial breaded chicken that is purchased in frozen form and fried at home. The DDC system probes included the type of fat used to fry the chicken and a probe for the addition of salt during food preparation. Another commercial product with variable ingredients is a brand-name meal replacement beverage that is reconstituted with fluid milk; the type of milk used to prepare the beverage is a variable ingredient.

## Notes to Analysts

Ordinarily, respondents were not asked to report plain drinking water during the dietary interview because a separate set of questions addressed plain drinking water consumption. However, plain drinking water was included as component record for some foods. One example would be juice concentrate that was reconstituted with more water than the usual dilution calls for. Another example would be a food for which water was used in place of a more common liquid in a recipe. In both instances, plain drinking water is included in the file as a component record.

Respondents were not asked to quantify the amount of salt added during food preparation or at the table. A separate set of questions asked about the frequency of salt use at the table. Table salt use information is included in the Dietary Recall Total Nutrient Intakes File. Salt was included SNSIFF as a recipe component of foods that had unique recipes; if a food was entered by ingredient-type food components that included salt, a component record for salt is included in the SNSIFF.

## Food Descriptions

### 1. Brand-name foods

The DDC system foods database contains more than 6,000 brand-name foods. DDC system brand-name products are grouped into more than 30 food categories and include commercial frozen entrees, "fast food" restaurant menu items, ready-to-eat breakfast cereals, candy, fats and margarine, and juice drink beverages. The brand name foods in the IFF have a USDA food code and a numeric brand product code (SU1COMM or SU2COMM); the codes are inked to a look-up table called "Brands".

### 2. Generic (Non-Brand Name) Foods

Generic foods in the IFF have USDA food codes assigned to them; the USDA food codes are linked to a food code description in the look-up table called "Codebook". Many generic foods have expanded food descriptions in the IFF. The food identification code (SU1FID or SU2FID) variable is linked to an expanded food description; the look-up table "IDCODE" contains the text descriptions for both variables.

Two examples are provided to illustrate the use of food identification codes. The first example is trout. The DDC system interview probes for trout included types of trout: rainbow, brown, speckled, and so forth. The USDA Codebook does not distinguish among different types; the same food code is used for all varieties of trout. The food identification codes (SU1/SU2FID) in the SNSIFF is useful to distinguish between different types of trout. If a respondent reported eating rainbow trout, the SU1FID or SU2FID would be a specific code for rainbow trout.

A second example relates to cuts of meat such as beefsteak. For example, if beefsteak was reported, the respondent could specify the cut of steak that was actually eaten: sirloin, round, tenderloin, and so forth. In summary, the food identification codes provide descriptive information for foods that have the same USDA food code.

## Food Amount Information

The DDC system permitted the interviewer to enter food amounts using several options. In general, the options corresponded to the food amount options listed in the USDA SNDB Codebook. The options included weight, volume, and food unit options. For foods such as whole chicken parts, pork chops, commercial sliced bread, sliced luncheon meats, and so forth, the food unit is often preferred because it is easier for respondents to specify (e.g., a small apple or a large egg). All food amount entries, including the food models, volume amounts, and food units units, were converted into gram weights automatically during final data processing and preparation. Food amounts in the SNSIFF are reported as grams of food eaten.

Unusually large amounts of food were verified during the dietary interview. The DDC system automated data quality control features included a "maximum amount check verification screen" for each food item. This screen appeared whenever large food-specific amounts of food and beverages were entered during the interview. Interviewers were required to verify that the amount of food or beverage reported was correct.

## Default Selections for Foods and Food Amounts

### 1. Default Selections for Foods

The DDC system was designed to collect specific information about foods, yet respondents' knowledge about the foods they ate varied. When respondents were unable to provide specific information about the foods they ate, the dietary interviewers used the default selection options to complete data entry for reported foods. The DDC system had default selection options for the type of food, ingredients used to prepare foods, and food preparation methods. DDC system default options were available for many home-prepared and commercially prepared foods. When the origin of the food (i.e., commercially prepared or homemade) was unknown, a system default option "unknown as to whether commercially prepared or homemade" was selected by the interviewer.

Default selections also were available for food preparation methods and the ingredients used to prepare foods. The DDC system default food selections have USDA food codes associated with them; these food codes are linked to the USDA SNDB files described earlier.

### 2. Default Food Amounts

Some foods were not quantified at the time of the dietary interview for a number of reasons.

Example #1: Sometimes the respondents specified a food amount that was not in the DDC system. The interviewer noted the amount description provided by the respondent. NCHS and USDA staff completed the research required to add new food quantify options for foods to the USDA database. This information was used to update the DDC system food amount screens.

Example #2: The respondent was unable to quantify the amount of food consumed. The dietary interviewers were permitted to calculate default amounts for a small number of foods. The dietary interviewer initially "flagged" the food amount as

having an unknown amount. All information provided by the respondent that was used to calculate a default amount was recorded by the interviewer. During the interviewer's edit, amounts of certain foods including sandwich condiments, catsup and barbecue sauce on meat, coffee creamer, butter and margarine added to bread, and milk added to beverages and cereal, were calculated. NCHS reviewed the interviewers' calculations to verify that the calculation was performed correctly.

Example #3: The amount of food consumed was unknown, and no default amount standard existed for the food. This problem was most common when the recall involved infants and young children who attended day care or school on the day of the recall. The interviewers were instructed to flag the food as having an unknown amount. In the meantime, the dietary interviewers attempted to obtain information from day care providers, schools, and so forth. If the amount could not be entered, NCHS assigned a default food amount. The default food amounts usually were based on a "not further specified amount" for a similar food in the USDA SNDB Codebook. NCHS developed editing guidelines that were used to assign food amounts to many types of foods.

Examples #2 and #3 describe situations in which food was consumed but for which the respondents could not quantify the food. In both instances, the amount consumed was entered initially into the DDC system as an "unknown amount." A food amount was assigned later. The default amount flag (SU1CAUF or SU2CAUF) in the IFF denotes the foods described in examples #2 and #3 that had default amounts assigned; if SU1CAUF or SU2CAUF=1, for example, a default amount is assigned to the component food.

#### Food Preparation Information

The IFF includes information on food preparation methods and ingredients that were used to prepare foods. The interview probes for food preparation methods varied according to the type of foods reported. For example, the probes for vegetables usually began with the name of the vegetable and whether it was eaten raw or if it was cooked from fresh, frozen, canned, etc. If the vegetable was cooked, the cooking method and use of preparation ingredients, such as marinades, fat, and salt, were ascertained. The interview probes for mixed dishes began with a brand name probe or a question to ascertain whether the dish was commercially prepared or homemade; the questions that followed dealt with cooking methods, preparation ingredients, and so forth (U.S. DHHS, 1996).

NCC used special formulas for certain types of recipe foods called "preparation algorithms." The NCC preparation algorithms were part of the DDC system foods database. NCC preparation algorithms were used to add preparation ingredients such as fat, salt, soy sauce, and breading to meat, fish and poultry, rice, pasta, popcorn, and vegetables that were reported during the survey. Preparation ingredients were added automatically to a base food; the base food was usually a plain version of the food reported. Examples of a base food might be a boiled vegetable or roast chicken. The IFF variable (SU1PPPDC or SU2PPPDC for the SNSrecalls) lists more than 100 food preparation methods. The text descriptions for each of the description codes are found in a look-up table called "Prepd"; the linking variable is SU1PPPDC or SU2PPPDC.

One example is boiled rice prepared with fat and salt. The base ingredient in the recipe was plain boiled rice. Using the NCC preparation algorithm, 0.5 teaspoon of fat is added per 0.5 cup of rice. The type of fat used to prepare the food is a variable ingredient since the respondent could specify any type of



fat such as butter, margarine, a specific type of animal fat, etc. Salt use was ascertained by asking the respondent if the rice is cooked in salted or unsalted water; one-half teaspoon of salt per half-cup of rice was assumed if salted water was used. Ingredients used to prepare foods were variable ingredients and have been included in the Variable Ingredients File.

A second example is boiled carrots. Made from fresh carrots, fat and salt were added during preparation. The NCC preparation algorithm adds 0.5 teaspoon of fat and 0.08 teaspoon of salt per half cup of boiled carrots.

A third example is breaded fried chicken. The NCC database contains information required to convert the portion of chicken into ounces of white or dark meat, with or without the poultry skin. The NCC preparation algorithm added the preparation ingredients specified by the respondent, such as marinade, breading, basting, or frying fat, to a base dish of plain, roasted chicken. Commercially prepared meats, vegetables, and so forth usually were coded using either the USDA food code or ingredient information obtained from manufacturers. Most respondents did not report preparation ingredient information for commercial restaurant foods.

To summarize, the NCC preparation algorithms automatically added the amounts of preparation ingredients to many of the recipe foods reported during NHANES III. The nutrient values for these foods are computed in a manner similar to other recipe foods using the preparation ingredient information. As with other recipe foods, the component food code provides the closest food code description match to the USDA database. Preparation description codes and the food identification codes (SU1FID or SU2FID) described earlier, provide additional descriptive information about prepared foods.

#### The NHANES III Nutrient Database

Each HANES used nutrient databases that were appropriate for the time period during which the data were collected. NCHS compiled the nutrient databases used for NHANES I and NHANES II; a variety of data sources were used in the databases including USDA, selected manufacturer data, and Tulane University food composition data. Beginning with Hispanic HANES (HHANES), 1982-84, all foods reported were coded using USDA food codes and their corresponding USDA nutrient values. Several new food items commonly eaten by the Hispanic subgroups surveyed during HHANES were added to the USDA database for HHANES.

Following HHANES, NCHS staff continued to work closely with the USDA's Agricultural Research Service (ARS) staff to update the USDA database with new foods, food weights, and recipes in preparation for NHANES III (1988-94). Hundreds of new food codes for ethnic foods, including Mexican-American and Asian foods, new commercial products, homemade soups, and bakery products, were added to the USDA database for NHANES III. NCHS and NCC incorporated new recipes into the DDC system for certain Mexican-American foods; some of the recipe changes were required to meet the database maintenance requirements of the DDC system but do not appear in the USDA database.

The nutrient databases for NHANES III were provided to NCHS by ARS and can be purchased from the Department of Commerce, National Technical Information Service(NTIS), Springfield, Virginia.

The NHANES III, Phase 1 (1988-91) database consists of a slightly modified version of the USDA file that was used with the 1989 USDA Continuing Survey of Food Intake by Individuals (CSFII). ARS assigned Release Number 5.1 to the

nutrient database for Phase 1 (USDA, 1993). In addition to Release 5.1, ARS revised data for a small number of food items to reflect changes in foods that occurred in 1990 and 1991. ARS provided an updated version of the SNDB for NHANES III, Phase 2, 1991-94 (USDA 1995).

The USDA Survey Nutrient Database includes total energy and 29 nutrient data fields. All nutrient and dietary fiber intakes for individuals were calculated using the gram amounts of food consumed and the USDA Survey Nutrient Database (SNDB) nutrient values for the food expressed per 100 grams of food.

The Series 11, No. 2A datasets of the NHANES III total nutrients and detailed foods files also included NCC nutrient database values for foods and beverages that were reported during the survey. The files were produced using the NCC version of the NHANES III code generator processing program. The output from the program produces a file with NCC food codes. Once coded with NCC food codes, the food records were merged with the NCC nutrient database (NCC, 1996). The NCC version of the foods files includes information for more than eighty nutrients and food components, including individual fatty acids, caffeine, selenium, and vitamin D. In the Series 11, No. 2A dataset the NCC nutrient variables are denoted by the prefix 'NCP'; the prefixes for the first and second SNS recalls are SN1 and SN2 respectively.

NCHS computed percentages of total food energy intake from all energy sources. The energy conversion factors used were 4 kcal per gram for protein and carbohydrate, 7 kcal per gram for alcohol, and 9 kcal per gram for total fat and fatty acids. The total number of kilocalories from each energy source was divided by the individual energy source's total energy intake and multiplied by 100 to produce the percentage contributions. Information pertaining to specific nutrient variables is found in the Technical Notes.

## REFERENCES

Briefel, RB, Sempos CT, eds. Dietary methodology workshop for the Third National Health and Nutrition Examination Survey. National Center for Health Statistics. Vital Health Stat 4(27). 1992. 108pp

McDowell, MA, Briefel RR, Warren RA, et al. The Dietary Data Collection (DDC) system: an automated interview and coding system for NHANES III. Proceedings of the Fourteenth National Nutrient Databank Conference. pp 125- 131. CBORD Group, Inc. 1990.

University of Minnesota, Nutrition Coordinating Center.  
Nutrient database versions 15-25. Minneapolis, MN. 1996.

U.S. Department of Agriculture, Agricultural Research Service. Survey nutrient databases for NHANES III, Phase 1 (1993) and Phase 2 (1995). Riverdale, MD.

U.S. Department of Health and Human Services (U.S. DHHS).  
National Center for Health Statistics. Third National Health and Nutrition Examination Survey, 1988-94, Reference manuals and reports (CD-ROM). Hyattsville, MD: Centers for Disease Control and Prevention, 1996b. Available from the National Technical Information Service (NTIS), Springfield, VA. Acrobat.PDF format; includes access software: Adobe Systems Inc. Acrobat Reader 2.1.

U.S. Department of Health and Human Services (U.S. DHHS).  
National Center for Health Statistics. Third National Health and Nutrition Examination Survey, 1988-94, Adult and youth household questionnaire, dietary recall, examination, and laboratory data files and documentation (CD-ROM Series 11, No. 1A). Hyattsville, MD: Centers for Disease Control and Prevention, 1997. Available from the National Technical Information Service (NTIS), Springfield, VA.

U.S. Department of Health and Human Services (U.S. DHHS).  
National Center for Health Statistics. Third National Health and Nutrition Examination Survey, 1988-94, Second dietary recall data file (CD-ROM Series 11, No. 2A). Hyattsville, MD: Centers for Disease Control and Prevention, 1998. Available from the National Technical Information Service (NTIS), Springfield, VA.

NHANES III Supplemental Nutrition Survey of Older Americans Index  
Individual Foods File from First Telephone Dietary Recall

Description	Variable Name	Positions
GENERAL INFORMATION		
Respondent identification number .....	SEQN	1-5
SNS1 Recall Status Code .....	SU1STAT	6
SNS1 Interviewer ID .....	SU1IID	7-8
SNS1 Meal number .....	SU1MN	9-10
SNS1 Food number .....	SU1FN	11-12
SNS1 Component number .....	SU1CN	13-14
SNS1 meal name code .....	SU1MNC	15-16
SNS1 meal place code .....	SU1MPC	17-18
SNS1 Meal time of eating .....	SU1MTOE	19-23
SNS1 Recipe or prep. food flag (1/0) .....	SU1REC	24
SNS1 Variable ingredient flag (1/0) .....	SU1VIF	25
SNS1 Combination Food Flag(1,0) .....	SU1CFF	26
SNS1 Combination Food Code .....	SU1TCC	27-28
SNS1 USDA food code. Food ID1 .....	SU1FCODE	29-35
SNS1 Food ID 2. Look-up NCC Description .....	SU1FID	36-39
SNS1 Brand/Food Code (1st char 0,1) .....	SU1COMM	40-44
SNS1 Preparation Description Code .....	SU1PPDC	45-47
SNS1 component amount unknown flag .....	SU1CAUF	48
USDA SURVEY NUTRIENT Database		
SNS1 USDA Total grams of food/beverage .....	SU1IGW	49-52
SNS1 USDA Alcohol (gm) .....	SU1IALCO	53-55
SNS1 USDA Calcium (mg) .....	SU1ICALC	56-59
SNS1 USDA Carbohydrate (gm) .....	SU1ICARB	60-64
SNS1 USDA Carotenes (RE) .....	SU1ICARO	65-69
SNS1 USDA Cholesterol (mg) .....	SU1ICHOL	70-73
SNS1 USDA Copper (mg) .....	SU1ICOPP	74-77
SNS1 USDA Total dietary fiber (gm) .....	SU1IFIBE	78-81
SNS1 USDA Folacin (micrograms) .....	SU1IFOLA	82-85
SNS1 USDA Iron (mg) .....	SU1IIRON	86-89
SNS1 USDA Food energy (Kcal) .....	SU1IKCAL	90-93
SNS1 USDA Magnesium (mg) .....	SU1IMAGN	94-96
SNS1 USDA TOT Monounsatur. fatty acids(gm) ....	SU1IMFAT	97-100

NHANES III Supplemental Nutrition Survey of Older Americans Index  
Individual Foods File from First Telephone Dietary Recall

Description	Variable Name	Positions
SNS1 USDA Niacin (mg) .....	SU1INIAC	101-104
SNS1 USDA TOT Polyunsat. fatty acids(gm) ....	SU1IPFAT	105-108
SNS1 USDA Phosphorus (mg) .....	SU1IPHOS	109-112
SNS1 USDA Potassium (mg) .....	SU1IPOTA	113-116
SNS1 USDA Protein (gm) .....	SU1IPROT	117-121
SNS1 USDA Total sat. fatty acids (gm) .....	SU1ISFAT	122-125
SNS1 USDA Sodium (mg) .....	SU1ISODI	126-130
SNS1 USDA Total fat (gm) .....	SU1ITFAT	131-135
SNS1 USDA Vitamin A (IU) .....	SU1IVAIU	136-141
SNS1 USDA Vitamin A (RE) .....	SU1IVARE	142-146
SNS1 USDA Thiamin (mg) .....	SU1IVB1	147-150
SNS1 USDA Riboflavin (mg) .....	SU1IVB2	151-154
SNS1 USDA Vitamin B6 (mg) .....	SU1IVB6	155-158
SNS1 USDA Vitamin B12 (micrograms) .....	SU1IVB12	159-164
SNS1 USDA Ascorbic acid (mg) .....	SU1IVC	165-167
SNS1 USDA Vit. E (alpha tocopherol eq.) ....	SU1IVE	168-171
SNS1 USDA Water (gm) .....	SU1IWATE	172-175
SNS1 USDA Zinc (mg) .....	SU1IZINC	176-180
SNS1 NCC Total grams of foods and bev. ....	SN1IGW	181-184
SNS1 NCC Water (gm) .....	SN1IWATE	185-188
SNS1 NCC Calories (kcal) .....	SN1IKCAL	189-192
SNS1 NCC Protein (gm) .....	SN1IPROT	193-197
SNS1 NCC Total fats (gm) .....	SN1ITFAT	198-202
SNS1 NCC Total sat. fatty acids (gm) .....	SN1ISFAT	203-207
SNS1 NCC Tot monounsat. fatty acids (gm) ....	SN1IMFAT	208-211
SNS1 NCC Tot polyunsat. fatty acids (gm) ....	SN1IPFAT	212-215
SNS1 NCC Cholesterol (mg) .....	SN1ICHOL	216-219
SNS1 NCC Total carbohydrates (gm) .....	SN1ICARB	220-224
SNS1 NCC Dietary fiber (gm) .....	SN1IFIBE	225-228
SNS1 NCC Alcohol (gm) .....	SN1IALCO	229-231
SNS1 NCC Total vitamin A (IU) .....	SN1IVAIU	232-237
SNS1 NCC Retinol (mcg) .....	SN1IRETI	238-242
SNS1 NCC Beta-carotene (mcg) .....	SN1IBCAR	243-247
SNS1 NCC Total alpha-tocopherol eq. (mg) ....	SN1IVE	248-251
SNS1 NCC Vitamin C (mg) .....	SN1IVC	252-255
SNS1 NCC Thiamin (mg) .....	SN1IVB1	256-259
SNS1 NCC Riboflavin (mg) .....	SN1IVB2	260-264
SNS1 NCC Niacin (mg) .....	SN1INIAC	265-268
SNS1 NCC Vitamin B6 (mg) .....	SN1IVB6	269-272

NHANES III Supplemental Nutrition Survey of Older Americans Index  
Individual Foods File from First Telephone Dietary Recall

Description	Variable Name	Positions
SNS1 NCC Folic acid (mcg) .....	SN1IFOLA	273-276
SNS1 NCC Vitamin B12 (mcg) .....	SN1IVB12	277-282
SNS1 NCC Calcium (mg) .....	SN1ICALC	283-286
SNS1 NCC Phosphorous (mg) .....	SN1IPHOS	287-290
SNS1 NCC Magnesium (mg) .....	SN1IMAGN	291-293
SNS1 NCC Iron (mg) .....	SN1IIRON	294-297
SNS1 NCC Zinc (mg) .....	SN1IZINC	298-302
SNS1 NCC Copper (mg) .....	SN1ICOPP	303-306
SNS1 NCC Sodium (mg) .....	SN1ISODI	307-311
SNS1 NCC Potassium (mg) .....	SN1IPOTA	312-315
SNS1 NCC Crude Fiber (gm) .....	SN1ICFIB	316-319
SNS1 NCC Ash (gm) .....	SN1IASH	320-323
SNS1 NCC Caffeine (mg) .....	SN1ICAFE	324-327
SNS1 NCC Selenium (mcg) .....	SN1ISELE	328-333
SNS1 NCC Pantothenic acid (mg) .....	SN1IPACI	334-337
SNS1 NCC Alpha-tocopherol (mg) .....	SN1IATOC	338-341
SNS1 NCC Beta-tocopherol (mg) .....	SN1IBTOC	342-344
SNS1 NCC Gamma-tocopherol (mg) .....	SN1IGTOC	345-348
SNS1 NCC Delta-tocopherol (mg) .....	SN1IDTOC	349-352
SNS1 NCC Vitamin D (mcg) .....	SN1IVD	353-356
SNS1 NCC SFA 4:0 (gm) .....	SN1IS040	357-359
SNS1 NCC SFA 6:0 (gm) .....	SN1IS060	360-362
SNS1 NCC SFA 8:0 (gm) .....	SN1IS080	363-365
SNS1 NCC SFA 10:0 (gm) .....	SN1IS100	366-368
SNS1 NCC SFA 12:0 (gm) .....	SN1IS120	369-372
SNS1 NCC SFA 14:0 (gm) .....	SN1IS140	373-376
SNS1 NCC SFA 16:0 (gm) .....	SN1IS160	377-380
SNS1 NCC SFA 17:0 (gm) .....	SN1IS170	381-383
SNS1 NCC SFA 18:0 (gm) .....	SN1IS180	384-387
SNS1 NCC SFA 20:0 (gm) .....	SN1IS200	388-390
SNS1 NCC SFA 22:0 (gm) .....	SN1IS220	391-393
SNS1 NCC MFA 14:1 (gm) .....	SN1IM141	394-396
SNS1 NCC MFA 16:1 (gm) .....	SN1IM161	397-400
SNS1 NCC Oleic acid (MFA 18:1) (gm) .....	SN1IM181	401-404
SNS1 NCC MFA 20:1 (gm) .....	SN1IM201	405-407
SNS1 NCC MFA 22:1 (gm) .....	SN1IM221	408-410
SNS1 NCC Linoleic acid (PFA 18:2) (gm) .....	SN1IP182	411-414
SNS1 NCC Linolenic acid (PFA 18:3) (gm) .....	SN1IP183	415-417
SNS1 NCC PFA 18:4 (gm) .....	SN1IP184	418-420

NHANES III Supplemental Nutrition Survey of Older Americans Index  
Individual Foods File from First Telephone Dietary Recall

Description	Variable Name	Positions
SNS1 NCC PFA 20:4 (gm) .....	SN1IP204	421-423
SNS1 NCC PFA 20:5 (gm) .....	SN1IP205	424-426
SNS1 NCC PFA 22:5 (gm) .....	SN1IP225	427-429
SNS1 NCC PFA 22:6 (gm) .....	SN1IP226	430-432
SNS1 NCC Glucose (gm) .....	SN1IGLUC	433-436
SNS1 NCC Fructose (gm) .....	SN1IFRUC	437-441
SNS1 NCC Galactose (gm) .....	SN1IGALA	442-445
SNS1 NCC Sucrose (gm) .....	SN1ISUCR	446-450
SNS1 NCC Lactose (gm) .....	SN1ILACT	451-454
SNS1 NCC Maltose (gm) .....	SN1IMALT	455-458
SNS1 NCC Water insol. dietary fiber (gm) ....	SN1IIFIB	459-462
SNS1 NCC Water sol. dietary fiber (gm) .....	SN1ISFIB	463-466
SNS1 NCC Pectin (gm) .....	SN1IPECT	467-470
SNS1 NCC Starch (gm) .....	SN1ISTAR	471-475
SNS1 NCC Aspartame (mg) .....	SN1IASPR	476-480
SNS1 NCC Tryptophan (gm) .....	SN1ITRYP	481-483
SNS1 NCC Threonine (gm) .....	SN1ITHRE	484-486
SNS1 NCC Isoleucine (gm) .....	SN1IISOL	487-489
SNS1 NCC Leucine (gm) .....	SN1ILEUC	490-493
SNS1 NCC Lysine(gm) .....	SN1ILYSI	494-497
SNS1 NCC Methionine (gm) .....	SN1IMETH	498-500
SNS1 NCC Cystine (gm) .....	SN1ICYST	501-503
SNS1 NCC Phenylalanine (gm) .....	SN1IPHAL	504-506
SNS1 NCC Tyrosine (gm) .....	SN1ITYRO	507-509
SNS1 NCC Valine (gm) .....	SN1IVALI	510-513
SNS1 NCC Arginine (gm) .....	SN1IARGI	514-517
SNS1 NCC Histidine (gm) .....	SN1IHIST	518-520
SNS1 NCC Alanine (gm) .....	SN1IALAN	521-524
SNS1 NCC Aspartic Acid (gm) .....	SN1IASPA	525-528
SNS1 NCC Glutamic Acid (gm) .....	SN1IGLUT	529-532
SNS1 NCC Glycine (gm) .....	SN1IGLYC	533-536
SNS1 NCC Proline (gm) .....	SN1IPROL	537-540
SNS1 NCC Serine (gm) .....	SN1ISERI	541-543
SNS1 NCC Saccharin (mg) .....	SN1ISACC	544-548
SNS1 NCC Animal Protein (gm) .....	SN1IAPRO	549-553
SNS1 NCC Vegetable Protein (gm) .....	SN1IVPRO	554-557
SNS1 NCC Oxalic Acid (mg) .....	SN1IOXAA	558-563
SNS1 NCC Phytic Acid (mg) .....	SN1IPHYA	564-569

NHANES III Supplemental Nutrition Survey of Older Americans  
Individual Foods File from First Telephone Dietary Recall

-----  
FILENAME=SNSIFF1

N=44833  
-----

Positions			Item description	
SAS name	Counts	and code		Notes
1-5		Sample person identification number		
SEQN	44833	00048-22224		

NHANES III Supplemental Nutrition Survey of Older Americans  
Individual Foods File from First Telephone Dietary Recall

Positions			Item description	
SAS name	Counts	and code		Notes
6		SNS1 recall status code		See note
SU1STAT	42845	1	Reliable and complete	
	1988	2	Reliable, but incomplete	
7-8		SNS1 interviewer ID code		
SU1IID	44833	01-22		
9-10		SNS1 meal number		See note
SU1MN	44833	01-14		
11-12		SNS1 food number		See note
SU1FN	44833	01-13		
13-14		SNS1 component number		See note
SU1CN	44833	01-16		
15-16		SNS1 meal name code		See note
SU1MNC	12317	01	Breakfast	
	410	02	Brunch	
	10122	03	Lunch	
	7531	04	Snack/beverage	
	13956	05	Dinner/supper	
	98	07	Extended consumption	
	39	08	Other	
	25	09	Desayuno (Spanish)	
	225	10	Almuerzo (Spanish)	
	48	11	Comida (Spanish)	
	15	12	Merienda (Spanish)	
	18	13	Cena (Spanish)	
	29	14	Entre comidas/bebida (Spanish)	



NHANES III Supplemental Nutrition Survey of Older Americans  
Individual Foods File from First Telephone Dietary Recall

Positions			Item description	
SAS name	Counts	and code		Notes
17-18		SNS1 meal place code		See note
SU1MPC	36745	01	Home	
	2230	02	Work	
	16	03	School	
	10	04	Day care/day camp	
	423	05	Fast food/take out	
	44	06	Delicatessen	
	2718	07	Restaurant	
	373	08	Cafeteria/self-serve buffet	
	55	09	Store	
	1011	10	Friend's/someone's home	
	186	11	Community feeding program	
	306	12	Transit (walking, car, plane, etc.)	
	716	13	Other	
19-23		SNS1 meal time of eating		See note
SU1MTOE	44833	00:00-23:55		
24		SNS1 recipe flag		See note
SU1REC	34214	0	Non-recipe food	
	10619	1	Recipe food	
25		SNS1 variable ingredient flag		See note
SU1VIF	37011	0	No variable ingredients	
	7822	1	Variable ingredients	
26		SNS1 combination food flag		See note
SU1CFF	18967	0	Non-combination food	
	25866	1	Combination food component	

NHANES III Supplemental Nutrition Survey of Older Americans  
Individual Foods File from First Telephone Dietary Recall

Positions			Item description	
SAS name	Counts	and code		Notes
27-28		SNS1 type of combination code		
SU1TCC	4469	01	Sandwich	
	14	02	Frozen meal	
	2450	03	Salad	
	584	04	Mixed dish	
	251	05	Mixed dish with additions	
	140	06	Soup or stew	
	6668	07	Beverage	
	1453	08	Other foods eaten together	
	3238	09	Bread with additions	
	3264	10	Cereal with additions	
	911	11	Meat, fish, or poultry with additions	
	1058	12	Vegetable with additions	
	349	13	Vegetable combination	
	655	14	Dessert	
	362	15	Tortilla with additions	
	18967		Blank	
29-35		SNS1 component food code		See note
SU1FCODE	44833	0001143-9350500		
36-39		SNS1 USDA food ID code		See note
SU1FID	39306	0003-7678		
	5527	Blank		
40-44		SNS1 brand ID or fast food code		See note
SU1COMM	5527	00038-10488		
	39306	Blank		
45-47		SNS1 preparation description code		See note
SU1PPDC	5004	001-108		
	39829	Blank		

NHANES III Supplemental Nutrition Survey of Older Americans  
Individual Foods File from First Telephone Dietary Recall

Positions		Item description		Notes
SAS name	Counts	and code		
	48	SNS1 component amount unknown flag		See note
SU1CAUF	44458	0	No	
	375	1	Yes	

NHANES III Supplemental Nutrition Survey of Older Americans  
Individual Foods File from First Telephone Dietary Recall

Positions		Item description		Notes
SAS name	Counts	and code		
49-52		SNS1 USDA IFF total grams of food		See note
SU1IGW	44833	0000-6000		
53-55		SNS1 USDA IFF alcohol (gm)		
SU1IALCO	44833	000-202		
56-59		SNS1 USDA IFF calcium (mg)		
SU1ICALC	44833	0000-4612		
60-64		SNS1 USDA IFF carbohydrate (gm)		
SU1ICARB	44833	00000-545.3		
65-69		SNS1 USDA IFF carotenes (RE)		
SU1ICARO	44833	00000-11425		
70-73		SNS1 USDA IFF cholesterol (mg)		
SU1ICHOL	44833	0000-5929		
74-77		SNS1 USDA IFF copper (mg)		
SU1ICOPP	44833	0000-13.5		
78-81		SNS1 USDA IFF total dietary fiber (gm)		
SU1IFIBE	44833	0000-0060		
82-85		SNS1 USDA IFF folacin (mcg)		
SU1IFOLA	44833	0000-1290		
86-89		SNS1 USDA IFF iron (mg)		
SU1IIRON	44833	0000-52.6		
90-93		SNS1 USDA IFF food energy (kcal)		
SU1IKCAL	44833	0000-3246		
94-96		SNS1 USDA IFF magnesium (mg)		
SU1IMAGN	44833	000-937		

NHANES III Supplemental Nutrition Survey of Older Americans  
Individual Foods File from First Telephone Dietary Recall

Positions SAS name	Counts	Item description and code	Notes
97-100 SULIMFAT	44832 1	SNS1 USDA IFF total monounsaturated fatty acids (gm) 0000-98.1 Blank	
101-104 SULINIAC	44833	SNS1 USDA IFF niacin (mg) 0000-62.8	
105-108 SULIPFAT	44832 1	SNS1 USDA IFF total polyunsaturated fatty acids (gm) 0000-0047 Blank	
109-112 SULIPHOS	44833	SNS1 USDA IFF phosphorus (mg) 0000-2902	
113-116 SULIPOTA	44833	SNS1 USDA IFF potassium (mg) 0000-3240	
117-121 SULIPROT	44833	SNS1 USDA IFF protein (gm) 00000-200.3	
122-125 SULISFAT	44832 1	SNS1 USDA IFF total saturated fatty acids (gm) 0000-85.3 Blank	
126-130 SULISODI	44833	SNS1 USDA IFF sodium (mg) 00000-10880	
131-135 SULITFAT	44833	SNS1 USDA IFF total fat (gm) 00000-144.2	
136-141 SULIVAIU	44833	SNS1 USDA IFF vitamin A (IU) 000000-117860	

NHANES III Supplemental Nutrition Survey of Older Americans  
Individual Foods File from First Telephone Dietary Recall

Positions SAS name	Counts	Item description and code	Notes
142-146 SULIVARE	44833	SNS1 USDA IFF vitamin A (RE) 00000-35022	
147-150 SULIVB1	44833	SNS1 USDA IFF thiamin (mg) 0000-4.75	
151-154 SULIVB2	44833	SNS1 USDA IFF riboflavin (mg) 0000-06.8	
155-158 SULIVB6	44826 7	SNS1 USDA IFF vitamin B6 (mg) 0000-6.49 Blank	
159-164 SULIVB12	44833	SNS1 USDA IFF vitamin B12 (mcg) 000000-184.57	
165-167 SULIVC	44833	SNS1 USDA IFF ascorbic acid (mg) 000-935	
168-171 SULIVE	44830 3	SNS1 USDA IFF vitamin E (alpha tocopherol equivalents) 0000-69.8 Blank	
172-175 SULIWATE	44833	SNS1 USDA IFF water (gm) 0000-5958	
176-180 SULIZINC	44833	SNS1 USDA IFF zinc (mg) 00000-119.6	
181-184 SN1IGW	44833	SNS1 NCC IFF total grams of food 0000-6000	
185-188 SN1IWATE	44830 3	SNS1 NCC IFF water (gm) 0000-5958 Blank	

NHANES III Supplemental Nutrition Survey of Older Americans  
Individual Foods File from First Telephone Dietary Recall

Positions SAS name	Counts	Item description and code	Notes
189-192 SN1IKCAL	44833	SNS1 NCC IFF food energy (kcal) 0000-4218	
193-197 SN1IPROT	44833	SNS1 NCC IFF protein (gm) 00000-207.9	
198-202 SN1ITFAT	44833	SNS1 NCC IFF total fat (gm) 00000-231.4	
203-207 SN1ISFAT	44833	SNS1 NCC IFF total saturated fatty acids (gm) 00000-118.9	
208-211 SN1IMFAT	44833	SNS1 NCC IFF total monounsaturated fatty 0000-98.7	
212-215 SN1IPFAT	44833	SNS1 NCC IFF total polyunsaturated fatty 0000-0047	
216-219 SN1ICHOL	44833	SNS1 NCC IFF cholesterol (mg) 0000-5672	
220-224 SN1ICARB	44833	SNS1 NCC IFF carbohydrate (gm) 00000-487.8	
225-228 SN1IFIBE	44833	SNS1 NCC IFF total dietary fiber (gm) 0000-67.9	
229-231 SN1IALCO	44833	SNS1 NCC IFF alcohol (gm) 000-187	
232-237 SN1IVAIU	44833	SNS1 NCC IFF vitamin A (IU) 000000-114260	
238-242 SN1IRETI	44833	SNS1 NCC IFF retinol (mcg) 00000-28640	

NHANES III Supplemental Nutrition Survey of Older Americans  
Individual Foods File from First Telephone Dietary Recall

Positions SAS name	Counts	Item description and code	Notes
243-247 SN1IBCAR	44833	SNS1 NCC IFF beta-carotene (mcg) 00000-68419	
248-251 SN1IVE	44832 1	SNS1 NCC IFF vitamin E (alpha tocopherol) 0000-48.8 Blank	
252-255 SN1IVC	44833	SNS1 NCC IFF ascorbic acid (mg) 0000-1143	
256-259 SN1IVB1	44833	SNS1 NCC IFF thiamin (mg) 0000-4.71	
260-264 SN1IVB2	44833	SNS1 NCC IFF riboflavin (mg) 00000-12.18	
265-268 SN1INIAC	44833	SNS1 NCC IFF niacin (mg) 0000-68.1	
269-272 SN1IVB6	44831 2	SNS1 NCC IFF vitamin B6 (mg) 0000-06.3 Blank	
273-276 SN1IFOLA	44833	SNS1 NCC IFF folacin (mcg) 0000-1290	
277-282 SN1IVB12	44833	SNS1 NCC IFF vitamin B12 (mcg) 000000-237.34	
283-286 SN1ICALC	44833	SNS1 NCC IFF calcium (mg) 0000-4612	
287-290 SN1IPHOS	44833	SNS1 NCC IFF phosphorus (mg) 0000-2902	

NHANES III Supplemental Nutrition Survey of Older Americans  
Individual Foods File from First Telephone Dietary Recall

Positions SAS name	Counts	Item description and code	Notes
291-293 SN1IMAGN	44833	SNS1 NCC IFF magnesium (mg) 000-970	
294-297 SN1IIRON	44833	SNS1 NCC IFF iron (mg) 0000-99.7	
298-302 SN1IZINC	44833	SNS1 NCC IFF zinc (mg) 00000-175.7	
303-306 SN1ICOPP	44833	SNS1 NCC IFF copper (mg) 0000-13.5	
307-311 SN1ISODI	44833	SNS1 NCC IFF sodium (mg) 00000-10879	
312-315 SN1IPOTA	44833	SNS1 NCC IFF potassium (mg) 0000-3240	
316-319 SN1ICFIB	44826 7	SNS1 NCC IFF crude Fiber (gm) 0000-11.8 Blank	
320-323 SN1IASH	44827 6	SNS1 NCC IFF ash (gm) 0000-40.9 Blank	
324-327 SN1ICAFE	44833	SNS1 NCC IFF caffeine (mg) 0000-3480	
328-333 SN1ISELE	44666 167	SNS1 NCC IFF selenium (mcg) 000000-1078.9 Blank	
334-337 SN1IPACI	44825 8	SNS1 NCC IFF pantothenic acid (mg) 0000-23.3 Blank	



NHANES III Supplemental Nutrition Survey of Older Americans  
Individual Foods File from First Telephone Dietary Recall

Positions SAS name	Counts	Item description and code	Notes
338-341 SN1IATOC	44832 1	SNS1 NCC IFF alpha-tocopherol (mg) 0000-48.8 Blank	
342-344 SN1IBTOC	44832 1	SNS1 NCC IFF beta-tocopherol (mg) 000-2.4 Blank	
345-348 SN1IGTOC	44832 1	SNS1 NCC IFF gamma-tocopherol (mg) 0000-53.8 Blank	
349-352 SN1IDTOC	44832 1	SNS1 NCC IFF delta-tocopherol (mg) 0000-21.9 Blank	
353-356 SN1IVD	44778 55	SNS1 NCC IFF vitamin D (mcg) 0000-0032 Blank	
357-359 SN1IS040	44832 1	SNS1 NCC IFF SFA 4:0 (gm) 000-5.3 Blank	See note
360-362 SN1IS060	44832 1	SNS1 NCC IFF SFA 6:0 (gm) 000-2.4 Blank	See note
363-365 SN1IS080	44832 1	SNS1 NCC IFF SFA 8:0 (gm) 000-2.7 Blank	See note
366-368 SN1IS100	44832 1	SNS1 NCC IFF SFA 10:0 (gm) 000-003 Blank	See note

NHANES III Supplemental Nutrition Survey of Older Americans  
Individual Foods File from First Telephone Dietary Recall

Positions		Item description		Notes
SAS name	Counts	and code		
369-372 SN1IS120	44832 1	SNS1 NCC IFF SFA 12:0 (gm) 0000-21.3 Blank		See note
373-376 SN1IS140	44832 1	SNS1 NCC IFF SFA 14:0 (gm) 0000-14.7 Blank		See note
377-380 SN1IS160	44833	SNS1 NCC IFF SFA 16:0 (gm) 0000-41.2		See note
381-383 SN1IS170	44832 1	SNS1 NCC IFF SFA 17:0 (gm) 000-0.1 Blank		See note
384-387 SN1IS180	44833	SNS1 NCC IFF SFA 18:0 (gm) 0000-36.6		See note
388-390 SN1IS200	44832 1	SNS1 NCC IFF SFA 20:0 (gm) 000-0.6 Blank		See note
391-393 SN1IS220	44832 1	SNS1 NCC IFF SFA 22:0 (gm) 000-1.1 Blank		See note
394-396 SN1IM141	44832 1	SNS1 NCC IFF MFA 14:1 (gm) 000-3.3 Blank		See note
397-400 SN1IM161	44833	SNS1 NCC IFF MFA 16:1 (gm) 0000-11.1		See note
401-404 SN1IM181	44833	SNS1 NCC IFF oleic acid (MFA 18:1) (gm) 0000-96.6		See note

NHANES III Supplemental Nutrition Survey of Older Americans  
Individual Foods File from First Telephone Dietary Recall

Positions SAS name	Counts	Item description and code	Notes
405-407 SN1IM201	44832 1	SNS1 NCC IFF MFA 20:1 (gm) 000-3.8 Blank	See note
408-410 SN1IM221	44832 1	SNS1 NCC IFF MFA 22:1 (gm) 000-5.4 Blank	See note
411-414 SN1IP182	44833	SNS1 NCC IFF linoleic acid (PFA 18:2) (gm) 0000-41.6	See note
415-417 SN1IP183	44833	SNS1 NCC IFF linolenic acid (PFA 18:3) (gm) 000-8.2	See note
418-420 SN1IP184	44832 1	SNS1 NCC IFF PFA 18:4 (gm) 000-0.3 Blank	See note
421-423 SN1IP204	44832 1	SNS1 NCC IFF PFA 20:4 (gm) 000-002 Blank	See note
424-426 SN1IP205	44832 1	SNS1 NCC IFF PFA 20:5 (gm) 000-2.1 Blank	See note
427-429 SN1IP225	44832 1	SNS1 NCC IFF PFA 22:5 (gm) 000-0.8 Blank	See note
430-432 SN1IP226	44832 1	SNS1 NCC IFF PFA 22:6 (gm) 000-3.4 Blank	See note

NHANES III Supplemental Nutrition Survey of Older Americans  
Individual Foods File from First Telephone Dietary Recall

Positions SAS name	Counts	Item description and code	Notes
433-436 SN1IGLUC	44669 164	SNS1 NCC IFF glucose (gm) 0000-0119 Blank	
437-441 SN1IFRUC	44603 230	SNS1 NCC IFF fructose (gm) 00000-130.9 Blank	
442-445 SN1IGALA	44825 8	SNS1 NCC IFF galactose (gm) 0000-13.7 Blank	
446-450 SN1ISUCR	44828 5	SNS1 NCC IFF sucrose (gm) 00000-417.4 Blank	
451-454 SN1ILACT	44831 2	SNS1 NCC IFF lactose (gm) 0000-47.8 Blank	
455-458 SN1IMALT	44824 9	SNS1 NCC IFF maltose (gm) 0000-46.7 Blank	
459-462 SN1IIFIB	44577 256	SNS1 NCC IFF water insolu. dietary fiber (gm) 0000-62.5 Blank	
463-466 SN1ISFIB	44579 254	SNS1 NCC IFF water soluble dietary fiber (gm) 0000-14.1 Blank	

NHANES III Supplemental Nutrition Survey of Older Americans  
Individual Foods File from First Telephone Dietary Recall

Positions SAS name	Counts	Item description and code	Notes
467-470 SN1IPECT	38106 6727	SNS1 NCC IFF pectin (gm) 0000-12.5 Blank	
471-475 SN1ISTAR	44828 5	SNS1 NCC IFF starch (gm) 00000-00229 Blank	
476-480 SN1IASPR	44833	SNS1 NCC IFF aspartame (mg) 00000-865.9	
481-483 SN1ITRYP	44811 22	SNS1 NCC IFF tryptophan (gm) 000-2.3 Blank	
484-486 SN1ITHRE	44821 12	SNS1 NCC IFF threonine (gm) 000-9.1 Blank	
487-489 SN1IISOL	44821 12	SNS1 NCC IFF isoleucine (gm) 000-9.6 Blank	
490-493 SN1ILEUC	44821 12	SNS1 NCC IFF leucine (gm) 0000-16.9 Blank	
494-497 SN1ILYSI	44821 12	SNS1 NCC IFF lysine(gm) 0000-19.1 Blank	
498-500 SN1IMETH	44811 22	SNS1 NCC IFF methionine (gm) 000-6.2 Blank	

NHANES III Supplemental Nutrition Survey of Older Americans  
Individual Foods File from First Telephone Dietary Recall

Positions SAS name	Counts	Item description and code	Notes
501-503 SN1ICYST	44807 26	SNS1 NCC IFF cystine (gm) 000-2.2 Blank	
504-506 SN1IPHAL	44811 22	SNS1 NCC IFF phenylalanine (gm) 000-8.1 Blank	
507-509 SN1ITYRO	44810 23	SNS1 NCC IFF tyrosine (gm) 000-8.1 Blank	
510-513 SN1IVALI	44821 12	SNS1 NCC IFF valine (gm) 0000-10.7 Blank	
514-517 SN1IARGI	44811 22	SNS1 NCC IFF arginine (gm) 0000-12.5 Blank	
518-520 SN1IHIST	44811 22	SNS1 NCC IFF histidine (gm) 000-6.1 Blank	
521-524 SN1IALAN	44810 23	SNS1 NCC IFF alanine (gm) 0000-12.6 Blank	
525-528 SN1IASPA	44810 23	SNS1 NCC IFF aspartic Acid (gm) 0000-21.3 Blank	
529-532 SN1IGLUT	44810 23	SNS1 NCC IFF glutamic Acid (gm) 0000-31.1 Blank	

NHANES III Supplemental Nutrition Survey of Older Americans  
Individual Foods File from First Telephone Dietary Recall

Positions SAS name	Counts	Item description and code	Notes
533-536 SN1IGLYC	44810 23	SNS1 NCC IFF glycine (gm) 0000-13.6 Blank	
537-540 SN1IPROL	44810 23	SNS1 NCC IFF proline (gm) 0000-17.7 Blank	
541-543 SN1ISERI	44810 23	SNS1 NCC IFF serine (gm) 000-8.5 Blank	
544-548 SN1ISACC	44833	SNS1 NCC IFF saccharin (mg) 00000-586.5	
549-553 SN1IAPRO	44833	SNS1 NCC IFF animal protein (gm) 00000-207.9	
554-557 SN1IVPRO	44833	SNS1 NCC IFF vegetable protein (gm) 0000-53.8	
558-563 SN1IOXAA	44784 49	SNS1 NCC IFF oxalic acid (mg) 000000-2306.3 Blank	
564-569 SN1IPHYA	44831 2	SNS1 NCC IFF phytic acid (mg) 000000-5806.3 Blank	

NHANES III Supplemental Nutrition Survey of Older Americans Index  
Individual Foods File from Second Telephone Dietary Recall

Description	Variable Name	Positions
GENERAL INFORMATION		
Respondent identification number .....	SEQN	1-5
SNS2 Recall Status Code .....	SU2STAT	6
SNS2 Interviewer ID .....	SU2IID	7-8
SNS2 Meal number .....	SU2MN	9-10
SNS2 Food number .....	SU2FN	11-12
SNS2 Component number .....	SU2CN	13-14
SNS2 meal name code .....	SU2MNC	15-16
SNS2 meal place code .....	SU2MPC	17-18
SNS2 Meal time of eating .....	SU2MTOE	19-23
SNS2 Recipe or prep. food flag (1/0) .....	SU2REC	24
SNS2 Variable ingredient flag (1/0) .....	SU2VIF	25
SNS2 Combination Food Flag(1,0) .....	SU2CFF	26
SNS2 Combination Food Code .....	SU2TCC	27-28
SNS2 USDA food code. Food ID1 .....	SU2FCODE	29-35
SNS2 Food ID 2. Look-up NCC Description .....	SU2FID	36-39
SNS2 Brand/Food Code (1st char 0,1) .....	SU2COMM	40-44
SNS2 Preparation Description Code .....	SU2PPDC	45-47
SNS2 component amount unknown flag .....	SU2CAUF	48
USDA SURVEY NUTRIENT DATABASE		
SNS2 USDA Total grams of food/beverage .....	SU2IGW	49-52
SNS2 USDA Alcohol (gm) .....	SU2IALCO	53-55
SNS2 USDA Calcium (mg) .....	SU2ICALC	56-59
SNS2 USDA Carbohydrate (gm) .....	SU2ICARB	60-64
SNS2 USDA Carotenes (RE) .....	SU2ICARO	65-68
SNS2 USDA Cholesterol (mg) .....	SU2ICHOL	69-72
SNS2 USDA Copper (mg) .....	SU2ICOPP	73-76
SNS2 USDA Total dietary fiber (gm) .....	SU2IFIBE	77-80
SNS2 USDA Folacin (micrograms) .....	SU2IFOLA	81-84
SNS2 USDA Iron (mg) .....	SU2IIRON	85-88
SNS2 USDA Food energy (Kcal) .....	SU2IKCAL	89-92
SNS2 USDA Magnesium (mg) .....	SU2IMAGN	93-96
SNS2 USDA TOT Monounsatur. fatty acids(gm) .....	SU2IMFAT	97-101



NHANES III Supplemental Nutrition Survey of Older Americans Index  
Individual Foods File from Second Telephone Dietary Recall

Description	Variable Name	Positions
SNS2 USDA Niacin (mg) .....	SU2INIAC	102-105
SNS2 USDA TOT Polyunsat. fatty acids(gm) ....	SU2IPFAT	106-110
SNS2 USDA Phosphorus (mg) .....	SU2IPHOS	111-114
SNS2 USDA Potassium (mg) .....	SU2IPOTA	115-118
SNS2 USDA Protein (gm) .....	SU2IPROT	119-123
SNS2 USDA Total sat. fatty acids (gm) .....	SU2ISFAT	124-128
SNS2 USDA Sodium (mg) .....	SU2ISODI	129-132
SNS2 USDA Total fat (gm) .....	SU2ITFAT	133-137
SNS2 USDA Vitamin A (IU) .....	SU2IVAIU	138-142
SNS2 USDA Vitamin A (RE) .....	SU2IVARE	143-147
SNS2 USDA Thiamin (mg) .....	SU2IVB1	148-151
SNS2 USDA Riboflavin (mg) .....	SU2IVB2	152-155
SNS2 USDA Vitamin B6 (mg) .....	SU2IVB6	156-159
SNS2 USDA Vitamin B12 (micrograms) .....	SU2IVB12	160-165
SNS2 USDA Ascorbic acid (mg) .....	SU2IVC	166-169
SNS2 USDA Vit. E (alpha tocopherol eq.) ....	SU2IVE	170-173
SNS2 USDA Water (gm) .....	SU2IWATE	174-177
SNS2 USDA Zinc (mg) .....	SU2IZINC	178-182
SNS2 NCC Total grams of foods and bev. ....	SN2IGW	183-186
SNS2 NCC Water (gm) .....	SN2IWATE	187-190
SNS2 NCC Calories (kcal) .....	SN2IKCAL	191-194
SNS2 NCC Protein (gm) .....	SN2IPROT	195-199
SNS2 NCC Total fats (gm) .....	SN2ITFAT	200-204
SNS2 NCC Total sat. fatty acids (gm) .....	SN2ISFAT	205-209
SNS2 NCC Tot monounsat. fatty acids (gm) ....	SN2IMFAT	210-214
SNS2 NCC Tot polyunsat. fatty acids (gm) ....	SN2IPFAT	215-218
SNS2 NCC Cholesterol (mg) .....	SN2ICHOL	219-222
SNS2 NCC Total carbohydrates (gm) .....	SN2ICARB	223-227
SNS2 NCC Dietary fiber (gm) .....	SN2IFIBE	228-231
SNS2 NCC Alcohol (gm) .....	SN2IALCO	232-234
SNS2 NCC Total vitamin A (IU) .....	SN2IVAIU	235-239
SNS2 NCC Retinol (mcg) .....	SN2IRETI	240-244
SNS2 NCC Beta-carotene (mcg) .....	SN2IBCAR	245-249
SNS2 NCC Total alpha-tocopherol eq. (mg) ....	SN2IVE	250-253
SNS2 NCC Vitamin C (mg) .....	SN2IVC	254-257
SNS2 NCC Thiamin (mg) .....	SN2IVB1	258-261
SNS2 NCC Riboflavin (mg) .....	SN2IVB2	262-266
SNS2 NCC Niacin (mg) .....	SN2INIAC	267-270
SNS2 NCC Vitamin B6 (mg) .....	SN2IVB6	271-274

NHANES III Supplemental Nutrition Survey of Older Americans Index  
Individual Foods File from Second Telephone Dietary Recall

Description	Variable Name	Positions
SNS2 NCC Folic acid (mcg) .....	SN2IFOLA	275-278
SNS2 NCC Vitamin B12 (mcg) .....	SN2IVB12	279-284
SNS2 NCC Calcium (mg) .....	SN2ICALC	285-288
SNS2 NCC Phosphorous (mg) .....	SN2IPHOS	289-292
SNS2 NCC Magnesium (mg) .....	SN2IMAGN	293-296
SNS2 NCC Iron (mg) .....	SN2IIRON	297-300
SNS2 NCC Zinc (mg) .....	SN2IZINC	301-305
SNS2 NCC Copper (mg) .....	SN2ICOPP	306-309
SNS2 NCC Sodium (mg) .....	SN2ISODI	310-313
SNS2 NCC Potassium (mg) .....	SN2IPOTA	314-317
SNS2 NCC Crude Fiber (gm) .....	SN2ICFIB	318-321
SNS2 NCC Ash (gm) .....	SN2IASH	322-325
SNS2 NCC Caffeine (mg) .....	SN2ICAFE	326-329
SNS2 NCC Selenium (mcg) .....	SN2ISELE	330-334
SNS2 NCC Pantothenic acid (mg) .....	SN2IPACI	335-338
SNS2 NCC Alpha-tocopherol (mg) .....	SN2IATOC	339-342
SNS2 NCC Beta-tocopherol (mg) .....	SN2IBTOC	343-345
SNS2 NCC Gamma-tocopherol (mg) .....	SN2IGTOC	346-349
SNS2 NCC Delta-tocopherol (mg) .....	SN2IDTOC	350-353
SNS2 NCC Vitamin D (mcg) .....	SN2IVD	354-357
SNS2 NCC SFA 4:0 (gm) .....	SN2IS040	358-360
SNS2 NCC SFA 6:0 (gm) .....	SN2IS060	361-363
SNS2 NCC SFA 8:0 (gm) .....	SN2IS080	364-366
SNS2 NCC SFA 10:0 (gm) .....	SN2IS100	367-369
SNS2 NCC SFA 12:0 (gm) .....	SN2IS120	370-373
SNS2 NCC SFA 14:0 (gm) .....	SN2IS140	374-376
SNS2 NCC SFA 16:0 (gm) .....	SN2IS160	377-380
SNS2 NCC SFA 17:0 (gm) .....	SN2IS170	381-383
SNS2 NCC SFA 18:0 (gm) .....	SN2IS180	384-387
SNS2 NCC SFA 20:0 (gm) .....	SN2IS200	388-390
SNS2 NCC SFA 22:0 (gm) .....	SN2IS220	391-393
SNS2 NCC MFA 14:1 (gm) .....	SN2IM141	394-396
SNS2 NCC MFA 16:1 (gm) .....	SN2IM161	397-399
SNS2 NCC Oleic acid (MFA 18:1) (gm) .....	SN2IM181	400-404
SNS2 NCC MFA 20:1 (gm) .....	SN2IM201	405-407
SNS2 NCC MFA 22:1 (gm) .....	SN2IM221	408-410
SNS2 NCC Linoleic acid (PFA 18:2) (gm) .....	SN2IP182	411-414
SNS2 NCC Linolenic acid (PFA 18:3) (gm) .....	SN2IP183	415-418
SNS2 NCC PFA 18:4 (gm) .....	SN2IP184	419-421

NHANES III Supplemental Nutrition Survey of Older Americans Index  
Individual Foods File from Second Telephone Dietary Recall

Description	Variable Name	Positions
SNS2 NCC PFA 20:4 (gm) .....	SN2IP204	422-424
SNS2 NCC PFA 20:5 (gm) .....	SN2IP205	425-427
SNS2 NCC PFA 22:5 (gm) .....	SN2IP225	428-430
SNS2 NCC PFA 22:6 (gm) .....	SN2IP226	431-433
SNS2 NCC Glucose (gm) .....	SN2IGLUC	434-437
SNS2 NCC Fructose (gm) .....	SN2IFRUC	438-441
SNS2 NCC Galactose (gm) .....	SN2IGALA	442-444
SNS2 NCC Sucrose (gm) .....	SN2ISUCR	445-449
SNS2 NCC Lactose (gm) .....	SN2ILACT	450-453
SNS2 NCC Maltose (gm) .....	SN2IMALT	454-457
SNS2 NCC Water insol. dietary fiber (gm) ....	SN2IIFIB	458-461
SNS2 NCC Water sol. dietary fiber (gm) .....	SN2ISFIB	462-465
SNS2 NCC Pectin (gm) .....	SN2IPECT	466-468
SNS2 NCC Starch (gm) .....	SN2ISTAR	469-473
SNS2 NCC Aspartame (mg) .....	SN2IASPR	474-479
SNS2 NCC Tryptophan (gm) .....	SN2ITRYP	480-482
SNS2 NCC Threonine (gm) .....	SN2ITHRE	483-485
SNS2 NCC Isoleucine (gm) .....	SN2IISOL	486-488
SNS2 NCC Leucine (gm) .....	SN2ILEUC	489-492
SNS2 NCC Lysine (gm) .....	SN2ILYSI	493-496
SNS2 NCC Methionine (gm) .....	SN2IMETH	497-499
SNS2 NCC Cystine (gm) .....	SN2ICYST	500-502
SNS2 NCC Phenylalanine (gm) .....	SN2IPHAL	503-505
SNS2 NCC Tyrosine (gm) .....	SN2ITYRO	506-508
SNS2 NCC Valine (gm) .....	SN2IVALI	509-512
SNS2 NCC Arginine (gm) .....	SN2IARGI	513-516
SNS2 NCC Histidine (gm) .....	SN2IHIST	517-519
SNS2 NCC Alanine (gm) .....	SN2IALAN	520-523
SNS2 NCC Aspartic Acid (gm) .....	SN2IASPA	524-527
SNS2 NCC Glutamic Acid (gm) .....	SN2IGLUT	528-531
SNS2 NCC Glycine (gm) .....	SN2IGLYC	532-535
SNS2 NCC Proline (gm) .....	SN2IPROL	536-538
SNS2 NCC Serine (gm) .....	SN2ISERI	539-541
SNS2 NCC Saccharin (mg) .....	SN2ISACC	542-546
SNS2 NCC Animal Protein (gm) .....	SN2IAPRO	547-551
SNS2 NCC Vegetable Protein (gm) .....	SN2IVPRO	552-555
SNS2 NCC Oxalic Acid (mg) .....	SN2IOXAA	556-561
SNS2 NCC Phytic Acid (mg) .....	SN2IPHYA	562-567

NHANES III Supplemental Nutrition Survey of Older Americans  
 Individual Foods File from Second Telephone Dietary Recall

-----  
 FILENAME=SNSIFF2

N=43377  
 -----

GENERAL INFORMATION  
 -----

Positions		Item description	
SAS name	Counts	and code	Notes
1-5		Sample person identification number	
SEQN	43377	00048-22224	

NHANES III Supplemental Nutrition Survey of Older Americans  
 Individual Foods File from Second Telephone Dietary Recall

-----  
 GENERAL INFORMATION  
 -----

Positions		Item description	
SAS name	Counts	and code	Notes
6		SNS2 recall status code	See note
SU2STAT	42971	1 Reliable and complete	
	406	2 Reliable, but incomplete	
7-8		SNS2 interviewer ID code	
SU2IID	43377	01-26	
9-10		SNS2 meal number	See note
SU2MN	43377	01-11	
11-12		SNS2 food number	See note
SU2FN	43377	01-14	
13-14		SNS2 component number	See note
SU2CN	43377	01-14	
15-16		SNS2 meal name code	See note
SU2MNC	11615	01 Breakfast	
	242	02 Brunch	
	9365	03 Lunch	
	7530	04 Snack/beverage	
	13841	05 Dinner/supper	
	62	07 Extended consumption	
	95	08 Other	
	115	09 Desayuno (Spanish)	
	139	10 Almuerzo (Spanish)	
	145	11 Comida (Spanish)	
	28	12 Merienda (Spanish)	
	174	13 Cena (Spanish)	
	26	14 Entre comidas/bebida (Spanish)	

NHANES III Supplemental Nutrition Survey of Older Americans  
Individual Foods File from Second Telephone Dietary Recall

-----  
GENERAL INFORMATION  
-----

Positions SAS name	Counts	Item description and code	Notes
-----			
17-18		SNS2 meal place code	See note
SU2MPC	35639	01 Home	
	2258	02 Work	
	26	03 School	
	11	04 Day care/day camp	
	278	05 Fast food/take out	
	17	06 Delicatessen	
	2679	07 Restaurant	
	448	08 Cafeteria/self-serve buffet	
	49	09 Store	
	833	10 Friend's/someone's home	
	163	11 Community feeding program	
	307	12 Transit (walking, car, plane, etc.)	
	669	13 Other	
19-23		SNS2 meal time of eating	See note
SU2MTOE	43377	00:01-23:55	
24		SNS2 recipe flag	See note
SU2REC	32805	0 Non-recipe food	
	10572	1 Recipe food	
25		SNS2 variable ingredient flag	See note
SU2VIF	35810	0 No variable ingredients	
	7567	1 Variable ingredients	
26		SNS2 combination food flag	See note
SU2CFF	17639	0 Non-combination food	
	25738	1 Combination food component	

NHANES III Supplemental Nutrition Survey of Older Americans  
Individual Foods File from Second Telephone Dietary Recall

-----  
GENERAL INFORMATION  
-----

Positions SAS name	Counts	Item description and code	Notes
27-28		SNS2 type of combination code	
SU2TCC	4164	01 Sandwich	
	11	02 Frozen meal	
	2740	03 Salad	
	662	04 Mixed dish	
	275	05 Mixed dish with additions	
	164	06 Soup or stew	
	6538	07 Beverage	
	1600	08 Other foods eaten together	
	3248	09 Bread with additions	
	3043	10 Cereal with additions	
	878	11 Meat, fish, or poultry with additions	
	1117	12 Vegetable with additions	
	397	13 Vegetable combination	
	526	14 Dessert	
	375	15 Tortilla with additions	
	17639	Blank	
29-35		SNS2 component food code	See note
SU2FCODE	43377	NOCODE-9350500	
36-39		SNS2 USDA food ID code	See note
SU2FID	38081	0007-7680	
	5296	Blank	
40-44		SNS2 brand ID or fast food code	See note
SU2COMM	5296	00005-10490	
	38081	Blank	
45-47		SNS2 preparation description code	See note
SU2PPDC	5052	001-108	
	38325	Blank	

NHANES III Supplemental Nutrition Survey of Older Americans  
Individual Foods File from Second Telephone Dietary Recall

-----  
GENERAL INFORMATION  
-----

Positions SAS name	Counts	Item description and code	Notes
	48	SNS2 component amount unknown flag	See note
SU2CAUF	42801	0 No	
	576	1 Yes	

NHANES III Supplemental Nutrition Survey of Older Americans  
Individual Foods File from Second Telephone Dietary Recall

-----  
USDA SURVEY NUTRIENT DATABASE  
-----

Positions SAS name	Counts	Item description and code	Notes
49-52 SU2IGW	43377	SNS2 USDA IFF total grams of food 0000-4320	See note
53-55 SU2IALCO	43377	SNS2 USDA IFF alcohol (gm) 000-198	
56-59 SU2ICALC	43377	SNS2 USDA IFF calcium (mg) 0000-3392	
60-64 SU2ICARB	43377	SNS2 USDA IFF carbohydrate (gm) 00000-794.5	
65-68 SU2ICARO	43377	SNS2 USDA IFF carotenes (RE) 0000-9116	
69-72 SU2ICHOL	43377	SNS2 USDA IFF cholesterol (mg) 0000-1298	
73-76 SU2ICOPP	43375 2	SNS2 USDA IFF copper (mg) 0000-12.1 Blank	
77-80 SU2IFIBE	43377	SNS2 USDA IFF total dietary fiber (gm) 0000-80.4	
81-84 SU2IFOLA	43375 2	SNS2 USDA IFF folacin (mcg) 0000-1405 Blank	
85-88 SU2IIRON	43377	SNS2 USDA IFF iron (mg) 0000-76.2	
89-92 SU2IKCAL	43377	SNS2 USDA IFF food energy (kcal) 0000-7420	

NHANES III Supplemental Nutrition Survey of Older Americans  
Individual Foods File from Second Telephone Dietary Recall

-----  
USDA SURVEY NUTRIENT DATABASE  
-----

Positions SAS name	Counts	Item description and code	Notes
-----			
93-96 SU2IMAGN	43375 2	SNS2 USDA IFF magnesium (mg) 0000-1064 Blank	
97-101 SU2IMFAT	43377	SNS2 USDA IFF total monounsaturated fatty acids (gm) 00000-171.6	
102-105 SU2INIAC	43377	SNS2 USDA IFF niacin (mg) 0000-0049	
106-110 SU2IPFAT	43377	SNS2 USDA IFF total polyunsaturated fatty acids (gm) 00000-136.6	
111-114 SU2IPHOS	43377	SNS2 USDA IFF phosphorus (mg) 0000-2128	
115-118 SU2IPOTA	43377	SNS2 USDA IFF potassium (mg) 0000-3486	
119-123 SU2IPROT	43377	SNS2 USDA IFF protein (gm) 00000-222.2	
124-128 SU2ISFAT	43377	SNS2 USDA IFF total saturated fatty acids (gm) 00000-143.5	
129-132 SU2ISODI	43377	SNS2 USDA IFF sodium (mg) 0000-8605	
133-137 SU2ITFAT	43377	SNS2 USDA IFF total fat (gm) 00000-00477	



NHANES III Supplemental Nutrition Survey of Older Americans  
Individual Foods File from Second Telephone Dietary Recall

-----  
USDA SURVEY NUTRIENT DATABASE  
-----

Positions SAS name	Counts	Item description and code	Notes
138-142 SU2IVAIU	43377	SNS2 USDA IFF vitamin A (IU) 00000-97225	
143-147 SU2IVARE	43377	SNS2 USDA IFF vitamin A (RE) 00000-28890	
148-151 SU2IVB1	43377	SNS2 USDA IFF thiamin (mg) 0000-3.82	
152-155 SU2IVB2	43377	SNS2 USDA IFF riboflavin (mg) 0000-5.61	
156-159 SU2IVB6	43363 14	SNS2 USDA IFF vitamin B6 (mg) 0000-6.49 Blank	
160-165 SU2IVB12	43375 2	SNS2 USDA IFF vitamin B12 (mcg) 000000-152.26 Blank	
166-169 SU2IVC	43377	SNS2 USDA IFF ascorbic acid (mg) 0000-1753	
170-173 SU2IVE	43373 4	SNS2 USDA IFF vitamin E (alpha tocopherol equivalent) 0000-87.5 Blank	
174-177 SU2IWATE	43377	SNS2 USDA IFF water (gm) 0000-3987	
178-182 SU2IZINC	43375 2	SNS2 USDA IFF zinc (mg) 00000-247.5 Blank	

NHANES III Supplemental Nutrition Survey of Older Americans  
Individual Foods File from Second Telephone Dietary Recall

-----  
NUTRITION COORDINATING CENTER DATABASE  
-----

Positions SAS name	Counts	Item description and code	Notes
183-186 SN2IGW	43377	SNS2 NCC IFF total grams of food 0000-4320	
187-190 SN2IWATE	43377	SNS2 NCC IFF water (gm) 0000-3987	
191-194 SN2IKCAL	43377	SNS2 NCC IFF food energy (kcal) 0000-7463	
195-199 SN2IPROT	43377	SNS2 NCC IFF protein (gm) 00000-216.9	
200-204 SN2ITFAT	43377	SNS2 NCC IFF total fat (gm) 00000-475.7	
205-209 SN2ISFAT	43376 1	SNS2 NCC IFF total saturated fatty acids (gm) 00000-175.7 Blank	
210-214 SN2IMFAT	43376 1	SNS2 NCC IFF total monounsaturated fatty 00000-170.8 Blank	
215-218 SN2IPFAT	43376 1	SNS2 NCC IFF total polyunsaturated fatty 0000-0104 Blank	
219-222 SN2ICHOL	43377	SNS2 NCC IFF cholesterol (mg) 0000-1110	
223-227 SN2ICARB	43377	SNS2 NCC IFF carbohydrate (gm) 00000-792.3	

NHANES III Supplemental Nutrition Survey of Older Americans  
Individual Foods File from Second Telephone Dietary Recall

-----  
NUTRITION COORDINATING CENTER DATABASE  
-----

Positions SAS name	Counts	Item description and code	Notes
228-231 SN2IFIBE	43376 1	SNS2 NCC IFF total dietary fiber (gm) 0000-58.1 Blank	
232-234 SN2IALCO	43377	SNS2 NCC IFF alcohol (gm) 000-184	
235-239 SN2IVAIU	43377	SNS2 NCC IFF vitamin A (IU) 00000-91159	
240-244 SN2IRETI	43377	SNS2 NCC IFF retinol (mcg) 00000-23625	
245-249 SN2IBCAR	43377	SNS2 NCC IFF beta-carotene (mcg) 00000-54587	
250-253 SN2IVE	43376 1	SNS2 NCC IFF vitamin E (alpha tocopherol) 0000-52.9 Blank	
254-257 SN2IVC	43377	SNS2 NCC IFF ascorbic acid (mg) 0000-2143	
258-261 SN2IVB1	43377	SNS2 NCC IFF thiamin (mg) 0000-3.67	
262-266 SN2IVB2	43377	SNS2 NCC IFF riboflavin (mg) 00000-10.05	
267-270 SN2INIAC	43377	SNS2 NCC IFF niacin (mg) 0000-0057	

NHANES III Supplemental Nutrition Survey of Older Americans  
Individual Foods File from Second Telephone Dietary Recall

-----  
NUTRITION COORDINATING CENTER DATABASE  
-----

Positions SAS name	Counts	Item description and code	Notes
271-274 SN2IVB6	43376 1	SNS2 NCC IFF vitamin B6 (mg) 0000-4.89 Blank	
275-278 SN2IFOLA	43376 1	SNS2 NCC IFF folacin (mcg) 0000-1405 Blank	
279-284 SN2IVB12	43376 1	SNS2 NCC IFF vitamin B12 (mcg) 000000-173.95 Blank	
285-288 SN2ICALC	43377	SNS2 NCC IFF calcium (mg) 0000-2331	
289-292 SN2IPHOS	43377	SNS2 NCC IFF phosphorus (mg) 0000-2467	
293-296 SN2IMAGN	43377	SNS2 NCC IFF magnesium (mg) 0000-1065	
297-300 SN2IIRON	43377	SNS2 NCC IFF iron (mg) 0000-99.7	
301-305 SN2IZINC	43377	SNS2 NCC IFF zinc (mg) 00000-247.1	
306-309 SN2ICOPP	43377	SNS2 NCC IFF copper (mg) 0000-12.1	
310-313 SN2ISODI	43376 1	SNS2 NCC IFF sodium (mg) 0000-9419 Blank	

NHANES III Supplemental Nutrition Survey of Older Americans  
Individual Foods File from Second Telephone Dietary Recall

-----  
NUTRITION COORDINATING CENTER DATABASE  
-----

Positions SAS name	Counts	Item description and code	Notes
314-317 SN2IPOTA	43377	SNS2 NCC IFF potassium (mg) 0000-4776	
318-321 SN2ICFIB	43369 8	SNS2 NCC IFF crude Fiber (gm) 0000-20.2 Blank	
322-325 SN2IASH	43368 9	SNS2 NCC IFF ash (gm) 0000-34.3 Blank	
326-329 SN2ICAFE	43377	SNS2 NCC IFF caffeine (mg) 0000-2088	
330-334 SN2ISELE	43160 217	SNS2 NCC IFF selenium (mcg) 00000-506.7 Blank	
335-338 SN2IPACI	43361 16	SNS2 NCC IFF pantothenic acid (mg) 0000-24.5 Blank	
339-342 SN2IATOC	43376 1	SNS2 NCC IFF alpha-tocopherol (mg) 0000-48.9 Blank	
343-345 SN2IBTOC	43376 1	SNS2 NCC IFF beta-tocopherol (mg) 000-1.8 Blank	
346-349 SN2IGTOC	43376 1	SNS2 NCC IFF gamma-tocopherol (mg) 0000-75.5 Blank	

NHANES III Supplemental Nutrition Survey of Older Americans  
Individual Foods File from Second Telephone Dietary Recall

-----  
NUTRITION COORDINATING CENTER DATABASE  
-----

Positions SAS name	Counts	Item description and code	Notes
350-353 SN2IDTOC	43376 1	SNS2 NCC IFF delta-tocopherol (mg) 0000-29.5 Blank	
354-357 SN2IVD	43336 41	SNS2 NCC IFF vitamin D (mcg) 0000-73.6 Blank	
358-360 SN2IS040	43376 1	SNS2 NCC IFF SFA 4:0 (gm) 000-2.2 Blank	See note
361-363 SN2IS060	43376 1	SNS2 NCC IFF SFA 6:0 (gm) 000-1.2 Blank	See note
364-366 SN2IS080	43376 1	SNS2 NCC IFF SFA 8:0 (gm) 000-2.6 Blank	See note
367-369 SN2IS100	43376 1	SNS2 NCC IFF SFA 10:0 (gm) 000-3.4 Blank	See note
370-373 SN2IS120	43376 1	SNS2 NCC IFF SFA 12:0 (gm) 0000-15.7 Blank	See note
374-376 SN2IS140	43376 1	SNS2 NCC IFF SFA 14:0 (gm) 000-6.9 Blank	See note

NHANES III Supplemental Nutrition Survey of Older Americans  
Individual Foods File from Second Telephone Dietary Recall

-----  
NUTRITION COORDINATING CENTER DATABASE  
-----

Positions SAS name	Counts	Item description and code	Notes
377-380 SN2IS160	43376 1	SNS2 NCC IFF SFA 16:0 (gm) 0000-95.3 Blank	See note
381-383 SN2IS170	43376 1	SNS2 NCC IFF SFA 17:0 (gm) 000-0.1 Blank	See note
384-387 SN2IS180	43376 1	SNS2 NCC IFF SFA 18:0 (gm) 0000-0074 Blank	See note
388-390 SN2IS200	43376 1	SNS2 NCC IFF SFA 20:0 (gm) 000-0.9 Blank	See note
391-393 SN2IS220	43376 1	SNS2 NCC IFF SFA 22:0 (gm) 000-1.8 Blank	See note
394-396 SN2IM141	43376 1	SNS2 NCC IFF MFA 14:1 (gm) 000-2.9 Blank	See note
397-399 SN2IM161	43376 1	SNS2 NCC IFF MFA 16:1 (gm) 000-8.7 Blank	See note
400-404 SN2IM181	43376 1	SNS2 NCC IFF oleic acid (MFA 18:1) (gm) 00000-160.9 Blank	See note

NHANES III Supplemental Nutrition Survey of Older Americans  
Individual Foods File from Second Telephone Dietary Recall

-----  
NUTRITION COORDINATING CENTER DATABASE  
-----

Positions SAS name	Counts	Item description and code	Notes
405-407 SN2IM201	43376 1	SNS2 NCC IFF MFA 20:1 (gm) 000-3.3 Blank	See note
408-410 SN2IM221	43376 1	SNS2 NCC IFF MFA 22:1 (gm) 000-4.7 Blank	See note
411-414 SN2IP182	43376 1	SNS2 NCC IFF linoleic acid (PFA 18:2) (gm) 0000-87.2 Blank	See note
415-418 SN2IP183	43376 1	SNS2 NCC IFF linolenic acid (PFA 18:3) (gm) 0000-15.1 Blank	See note
419-421 SN2IP184	43376 1	SNS2 NCC IFF PFA 18:4 (gm) 000-0.5 Blank	See note
422-424 SN2IP204	43376 1	SNS2 NCC IFF PFA 20:4 (gm) 000-2.6 Blank	See note
425-427 SN2IP205	43376 1	SNS2 NCC IFF PFA 20:5 (gm) 000-2.4 Blank	See note
428-430 SN2IP225	43376 1	SNS2 NCC IFF PFA 22:5 (gm) 000-0.8 Blank	See note



NHANES III Supplemental Nutrition Survey of Older Americans  
Individual Foods File from Second Telephone Dietary Recall

-----  
NUTRITION COORDINATING CENTER DATABASE  
-----

Positions SAS name	Counts	Item description and code	Notes
431-433 SN2IP226	43376 1	SNS2 NCC IFF PFA 22:6 (gm) 000-7.8 Blank	See note
434-437 SN2IGLUC	43199 178	SNS2 NCC IFF glucose (gm) 0000-97.3 Blank	
438-441 SN2IFRUC	43157 220	SNS2 NCC IFF fructose (gm) 0000-0075 Blank	
442-444 SN2IGALA	43370 7	SNS2 NCC IFF galactose (gm) 000-6.6 Blank	
445-449 SN2ISUCR	43368 9	SNS2 NCC IFF sucrose (gm) 00000-549.1 Blank	
450-453 SN2ILACT	43375 2	SNS2 NCC IFF lactose (gm) 0000-95.6 Blank	
454-457 SN2IMALT	43369 8	SNS2 NCC IFF maltose (gm) 0000-70.9 Blank	
458-461 SN2IIFIB	43095 282	SNS2 NCC IFF water insolu. dietary fiber (gm) 0000-0043 Blank	

NHANES III Supplemental Nutrition Survey of Older Americans  
Individual Foods File from Second Telephone Dietary Recall

-----  
NUTRITION COORDINATING CENTER DATABASE  
-----

Positions		Item description	
SAS name	Counts	and code	Notes
462-465 SN2ISFIB	43097 280	SNS2 NCC IFF water soluble dietary fiber (gm) 0000-14.9 Blank	
466-468 SN2IPECT	36871 6506	SNS2 NCC IFF pectin (gm) 000-8.6 Blank	
469-473 SN2ISTAR	43373 4	SNS2 NCC IFF starch (gm) 00000-292.1 Blank	
474-479 SN2IASPR	43377	SNS2 NCC IFF aspartame (mg) 000000-1680.1	
480-482 SN2ITRYP	43370 7	SNS2 NCC IFF tryptophan (gm) 000-2.4 Blank	
483-485 SN2ITHRE	43375 2	SNS2 NCC IFF threonine (gm) 000-9.1 Blank	
486-488 SN2IISOL	43375 2	SNS2 NCC IFF isoleucine (gm) 000-9.7 Blank	
489-492 SN2ILEUC	43375 2	SNS2 NCC IFF leucine (gm) 0000-17.3 Blank	

NHANES III Supplemental Nutrition Survey of Older Americans  
Individual Foods File from Second Telephone Dietary Recall

-----  
NUTRITION COORDINATING CENTER DATABASE  
-----

Positions SAS name	Counts	Item description and code	Notes
493-496 SN2ILYSI	43375 2	SNS2 NCC IFF lysine(gm) 0000-18.3 Blank	
497-499 SN2IMETH	43370 7	SNS2 NCC IFF methionine (gm) 000-6.1 Blank	
500-502 SN2ICYST	43363 14	SNS2 NCC IFF cystine (gm) 000-2.6 Blank	
503-505 SN2IPHAL	43370 7	SNS2 NCC IFF phenylalanine (gm) 000-8.7 Blank	
506-508 SN2ITYRO	43363 14	SNS2 NCC IFF tyrosine (gm) 000-7.3 Blank	
509-512 SN2IVALI	43375 2	SNS2 NCC IFF valine (gm) 0000-10.9 Blank	
513-516 SN2IARGI	43370 7	SNS2 NCC IFF arginine (gm) 0000-12.6 Blank	
517-519 SN2IHIST	43370 7	SNS2 NCC IFF histidine (gm) 000-6.7 Blank	

NHANES III Supplemental Nutrition Survey of Older Americans  
Individual Foods File from Second Telephone Dietary Recall

-----  
NUTRITION COORDINATING CENTER DATABASE  
-----

Positions SAS name	Counts	Item description and code	Notes
520-523 SN2IALAN	43362 15	SNS2 NCC IFF alanine (gm) 0000-12.4 Blank	
524-527 SN2IASPA	43362 15	SNS2 NCC IFF aspartic Acid (gm) 0000-20.8 Blank	
528-531 SN2IGLUT	43363 14	SNS2 NCC IFF glutamic Acid (gm) 0000-0037 Blank	
532-535 SN2IGLYC	43362 15	SNS2 NCC IFF glycine (gm) 0000-10.6 Blank	
536-538 SN2IPROL	43362 15	SNS2 NCC IFF proline (gm) 000-9.8 Blank	
539-541 SN2ISERI	43362 15	SNS2 NCC IFF serine (gm) 000-9.1 Blank	
542-546 SN2ISACC	43376 1	SNS2 NCC IFF saccharin (mg) 00000-351.9 Blank	
547-551 SN2IAPRO	43377	SNS2 NCC IFF animal protein (gm) 00000-193.4	
552-555 SN2IVPRO	43377	SNS2 NCC IFF vegetable protein (gm) 0000-73.3	

NHANES III Supplemental Nutrition Survey of Older Americans  
Individual Foods File from Second Telephone Dietary Recall

-----  
NUTRITION COORDINATING CENTER DATABASE  
-----

Positions		Item description	
SAS name	Counts	and code	Notes
556-561		SNS2 NCC IFF oxalic acid (mg)	
SN2IOXAA	43332	000000-002247	
	45	Blank	
562-567		SNS2 NCC IFF phytic acid (mg)	
SN2IPHYA	43366	000000-6616.9	
	11	Blank	

NOTES

SU1STAT: Status of interview  
SU2STAT

- 1 Reliable and complete: The information provided by the respondent was deemed to be reliable and complete.
- 2 Reliable but incomplete: The information provided by the respondent was reliable but incomplete. The Individual Foods File includes information for the partial dietary recall interview.
- 8 Blank but applicable: The examinee should have a dietary recall interview but either was not interviewed or refused the dietary interview component. Some examinees do not have 24-hour dietary recall data because the proxy did not know what the examinee ate the day before. In some instances, the proxy was able to answer the post-recall questions pertaining to drinking water consumption, salt use, and food sufficiency.

SU1MN: Meal number  
SU2MN

Meal numbers in recalls that were complete and reliable (SU1/SU2STAT=1) always begin with meal number=1; meal numbers increase by one for each consecutive meal or snack reported during the dietary interview. If a recall was coded reliable, but incomplete, (SU1/SU2STAT=2) the meal numbers may not be consecutive; information is reported for meals that were reported during the dietary interview. Meal numbers are not sorted by the time of day.

SU1FN: Food number  
SU2FN

Every food has a food number. Foods are numbered within meals. If the recall was coded complete and reliable (SU1/SU2STAT=1), the first food in each meal has a food number of one, and the other foods reported in the same meal are numbered consecutively. If the recall was coded reliable, but incomplete, (SU1/SU2STAT=2) the food numbers may not be consecutive; information is reported for all foods that were reported by the respondent.

SU1CN: Component number  
SU2CN

Foods are comprised of one or more components. An example of a single component food is a slice of bread. A sandwich is an example of a multiple component food or combination food; in this example, the component foods consist of bread and sandwich filling components.

If a recall was coded reliable and complete (SU1/SU2STAT=1), all components are numbered consecutively within a given food; the component numbering sequence for the first food begins with component number=1 and increases by one for each additional component in the food. The numbering sequence is repeated for each additional

food reported. If the recall was coded reliable, but incomplete, (SU1/SU2STAT=2) the component numbers may not be consecutive; information is reported for the components that were reported by the respondent.

SU1IGW: Total grams of food  
SU2IGW

Grams of food were computed for foods that could be quantified. Blank values were assigned to food records of nursing infants and children when human milk intake was reported as "minutes nursed" because there was no way to actually quantify the amount of milk consumed.

SU1VIF: Variable ingredient flag  
SU2VIF

Recipe foods that have variable ingredients have SU1/SU2VIF=1; otherwise, SU1/SU2VIF=0.

SU1MNC: Meal name code  
SU2MNC

This is a numeric code that denotes the meal name that was specified by the respondent. Each numeric code has an English or Spanish language description.

SU1MPC: Meal place code  
SU2MPC

A numeric code was used to designate the place where the meal was consumed. Each numeric code has an English or Spanish language description. The meal place code designates the location where foods were eaten rather than the source of the foods. For example, foods that were purchased at a carry-out restaurant and eaten at home, have a meal place code of "01" (eaten at home).

SU1CFF: Combination food flag  
SU2CFF

Combination foods are foods that are comprised of more than one component food. Single component foods have SU1/SU2CFF=0.

SU1REC: Recipe flag  
SU2REC

Recipe foods have ingredient records associated with them. Some recipe foods reported during the survey had variable ingredients that were specified by the respondent during the dietary interview. Variable ingredient information is reported in the Variable Ingredients File.

SU1FCODE: Component food code  
SU2FCODE

A food code was assigned to all component foods reported in the survey. Most of the food codes that were assigned to the component foods were USDA Survey Nutrient Database food codes. A small number of NCC food codes were used when USDA food codes were not available; NCC nutrient values were used for components that were coded using NCC food codes. SU1/SU2FCODE text descriptions are found look-up table called "Codebook".

SU1FID: Food ID code  
SU2FID

A unique 4-digit code that provides additional descriptive information about the component foods reported in the survey. All food ID codes have a corresponding text description found in a look-up table called "IDCODE".

SU1COMM: Brand ID or fast food code  
SU2COMM

All brand name and fast food restaurant items reported during NHANES III were assigned a 5-digit SU1/SU2COMM. SU1/SU2COMM codes are linked to a look-up table called "BRANDS".

SU1CAUF: Unknown amount flag  
SU2CAUF

Foods that were not quantified during the dietary interview have SU1/SU2CAUF=1; default food amounts were assigned to these foods.

NCHS developed editing guidelines for the survey. Default amounts were either calculated using the survey editing guidelines or were assigned based upon reference values. A number of references were used including USDA Survey Nutrient Database Survey Codebook default amount gram weight data and food manufacturer information.

SU1MTOE: Meal time of eating  
SU2MTOE

The time when a meal or snack was eaten is reported in 24-hour clock or military time units.

SU1PPDC: Preparation description code  
SU2PPDC

A food preparation description code was assigned to foods that had NCC preparations. A look-up table called "PREPD" provides text descriptions for each SU1/SU2PPDC.

SU1PTYPE: Preparation parent type code  
SU2PTYPE

NCC preparations were applied to component foods and some ingredients that were used to prepare some recipe foods. This code denotes the type of record (component or ingredient) to which the NCC preparation pertains.

SU1SAPF: DDC System-assigned preparation flag  
SU2SAPF

Denotes foods that had a preparation assigned to them automatically. In most instances, the respondent would not be able to provide this information.



Appendix

Table 1. Summary table for the NHANES III Individual Foods File (IFF)

Type of food	Recipe food?	Brand name?	Preparation description	Variable ingredient
Elemental food	no	possible	no	no
Single component recipe food	yes	possible	possible	possible
Combination food	components may include recipe foods	possible	possible	possible

Table 2. Example of a partial NHANES III Individual Foods File (IFF) record

Meal number (SU1/ SU2MN)	Food number (SU1/ SU2FN)	Component number (SU1/ SU2CN)	Component foods	Comb. food? (SU1/ SU2CFF)	Recipe food? (SU1/ SU2REC)	Variable ingredient (SU1/SU2VIF)
1	1	1	juice	no	no	no
1	2	1	muffin	yes	possible	possible
1	2	2	butter	yes	no	no
1	2	3	jam	yes	no	no
1	3	1	fried egg	no	yes	yes
1	4	1	coffee	yes	no	no
1	4	2	sugar	yes	no	no
2	1	1	bun	yes	no	no
2	1	2	fried beef	yes	yes	yes
2	1	3	catsup	yes	no	no
2	2	1	soda	no	no	no
2	3	1	homemade cookies	no	yes	yes

```

*SAS Code to Merge Look-up Tables with SNS1 and SNS2 Data Files;

*****-----*****;
*   1.0 Set library names.                               *;
*****-----*****;

libname in1a 'sns1';
libname in1b 'sns2';
libname in2 'codebook';
libname in3 'brands';
libname in4 'prepd';
libname in5 'idcode';

*****-----*****;
*   2.1 Add USDA Food Descriptions                       *;
*****-----*****;

PROC SORT  DATA=IN1a.SNS1 OUT=SNS1DATA;
          BY SU1FCODE;

PROC SORT  DATA=IN1b.SNS2 OUT=SNS2DATA;
          BY SU2FCODE;

PROC SORT  DATA=IN2.CODEBOOK OUT=CODEBOOK;
          BY DRPFCODE;

DATA SNS1DATA;
    MERGE  SNS1DATA(in=a)
          CODEBOOK(in=b)
          Rename=(DRPFCODE=SU1FCODE DRPTYPCD=SU1TYPED DRPFD=SU1FD));
    BY SU1FCODE;
    IF A;

DATA SNS2DATA;
    MERGE  SNS2DATA(in=a)
          CODEBOOK(in=b)
          Rename=(DRPFCODE=SU2FCODE DRPTYPCD=SU2TYPED DRPFD=SU2FD));
    BY SU2FCODE;
    IF A;

*****-----*****;
*   2.2 Add Brands and Fast Food names                   *;
*****-----*****;

PROC SORT  DATA=SNS1DATA;
          BY SU1COMM;

PROC SORT  DATA=SNS2DATA;
          by SU2COMM;

PROC SORT  DATA=IN3.BRANDS OUT=BRANDS;
          BY DRPCOMM;

```

```
DATA SNS1DATA;
    MERGE    SNS1DATA(in=a)
            BRANDS(in=b
                RENAME=(DRPCOMM=SU1COMM DRPBRAND=SU1BRAND));
    BY SU1COMM;
    IF A;
```

```
DATA SNS2DATA;
    MERGE    SNS2DATA(in=a)
            BRANDS(in=b
                RENAME=(DRPCOMM=SU2COMM DRPBRAND=SU2BRAND));
    BY SU2COMM;
    IF A;
```

```
*****-----*****;
*    2.3 Add Preparation Descriptions    *;
*****-----*****;
```

```
PROC SORT DATA=SNS1DATA;
    BY SU1PPDC;
```

```
PROC SORT DATA=SNS2DATA;
    BY SU2PPDC;
```

```
PROC SORT DATA=IN4.PREPD OUT=PREPD;
    BY DRPPDC;
```

```
DATA SNS1DATA;
    MERGE    SNS1DATA(in=a)
            PREPD(in=b
                RENAME=(DRPPDC=SU1PPDC DRPPD=SU1PPD));
    BY SU1PPDC;
    IF A;
```

```
DATA SNS2DATA;
    MERGE    SNS2DATA(in=a)
            PREPD(in=b
                RENAME=(DRPPDC=SU2PPDC DRPPD=SU2PPD));
    BY SU2PPDC;
    IF A;
```

```
*****-----*****;
*    2.4 Add NCC Food Descriptions    *;
*****-----*****;
```

```
PROC SORT DATA=SNS1DATA;
    BY SU1FID;
```

```
PROC SORT DATA=SNS2DATA;
    BY SU2FID;
```

```
PROC SORT DATA=IN5.IDCODE OUT=IDCODE;
    BY DRPFID;
```

```
DATA SNS1DATA;  
    MERGE    SNS1DATA(in=a)  
            IDCODE(in=b  
            RENAME=(DRPFID=SU1FID DRPNCCDD=SU1NCCDD));  
BY SU1FID ;  
IF A;  
RUN;  
  
DATA SNS2DATA;  
    MERGE    SNS2DATA(in=a)  
            IDCODE(in=b  
            RENAME=(DRPFID=SU2FID DRPNCCDD=SU2NCCDD));  
BY SU2FID ;  
IF A;  
RUN;
```