

Coding Instructions - Diary

The home record book (D1), the pocket book (D2) and transfers from the pocket book (D3).

General Instructions

PAB will carry out a number of coding operations as well as generally preparing the dietary record for keying.

Before studying the detailed coding instructions you should take note of the following:

1. Interviewer coding of raw data

Interviewers were instructed to convert each food and drink entry to a food code and where appropriate to code the brand.

It was felt that only by doing their own coding would interviewers become aware of any inadequacies in the information collected and hence have a realistic chance of gathering any further information required by speedy recall on the informant.

It should however be stressed that under no circumstances should interviewers have made any coding decisions in doubtful cases. They should have flagged all their queries and sought advice from our nutritionist consultants who are the final arbiters of what food codes cover.

UNDER NO CIRCUMSTANCES SHOULD YOU ATTEMPT TO RESOLVE ANY CODING QUERY INVOLVING NUTRITIONAL EXPERTISE.

2. Use of flags

Interviewers were issued with pink flags. Their queries are likely to be of three types:

- i. Queries discussed with the nutritionists and resolved over the phone. The interviewer coding will be checked by the nutritionists who will tick the flag to show that the query has been resolved.

- ii. Queries not resolved over the phone with the nutritionists, eg missing data or non-standard weights, recipes, doubtful food codes, etc. As at i. the nutritionists will tick the flag after they have dealt with the query.
- iii. Queries to be resolved by PAB, eg missing brands, missing weights for medicines. After dealing with the query tick the flag.

NOTE: DO NOT REMOVE INTERVIEWER FLAGS AFTER THE QUERIES HAVE BEEN RESOLVED.

The nutritionists will use green flags for their queries to MAFF.

UNDER NO CIRCUMSTANCES SHOULD YOU ATTEMPT TO RESOLVE THEIR QUERIES OR REMOVE THE FLAGS.

PAB will use yellow flags for queries to the nutritionists and PAB S/Vs.

As with the interviewer flagged queries the nutritionists will tick your flags to show that they have dealt with your queries and you should not remove the flags.

If your query is raised with and resolved by a PAB S/V you may remove the flag.

If the query is such that it has to be referred to the ROs or nutritionists the above rules apply.

3. Use of coloured pens/pencils

Since the dietary record may well be written in any combination of pencil/pen type/colour an important task for PAB is to ensure that data to be keyed is as clear as possible for Data Prep.

You will probably have to code in pen (colour to be decided) and may even have to vary the colour depending on the colour used to record the diary.

Remember that the diaries may be colourful, full and untidy and it is more difficult to amend mistakes you make in ink, so think before you commit pen to paper!

The nutritionists will work in purple ink.

4. The code lists

There are three code lists being used by the interviewers and nutritionists:

- i. Brand code list
- ii. A list arranged in "food groups" with full descriptions of the codes
- iii. An alphabetical food index, based on the above, but sometimes lacking detailed descriptions.

PAB's use of these lists will be restricted (see detailed coding instructions) but you need some knowledge of parts of them.

5. After you have completed the specified operations on the diary initial it on the front page bottom right hand corner, using the same pen as you have used for coding.

Coding and Checking Operations

There is no conventional coding on the dietary records, ie where you would be working on one question or a small batch of questions at a time. You are likely to find that often you will not be able to make sense of parts of the diary until you have an overall picture. Until you become familiar with the tasks and pitfalls you will find it easier to work from guidelines on the order in which you should do things. As you become more experienced you may well vary this order to suit yourself but you must always remember that if you get involved in checking details before, eg checking that all transcriptions have been done or that all the pages are in the correct order you will give yourself a lot of extra work. Also there are certain tasks, eg entering timebands which should logically be done after you are satisfied that all the entries for a day have been recorded.

Initially you should carry out the operations in the order listed in the instructions.

Each informant was asked to keep a dietary record for 7 days.

Check that there are entries for each of the 7 days. If not refer to S/V.

A. Day order

Delete the practice day order (O) and entries. Check that the day order runs sequentially

Example: If the informant began recording on a Monday then Monday is day one and all the pages relating to Monday should be at the front of the diary, followed by all the pages for Tuesday (day 2) and so on with all the pages relating to Sunday (day 7) at the end.

The blue "transfers from pocket book" (D3) should be slotted in after the home record pages on the appropriate days so that the day order remains sequential.

Ring the day order code on each page.

B. Day of the week

For each page code from the following frame entering and ringing the code in the OFF USE box to the right of the day order box:

	<u>SC</u>
Sunday	1
Monday	2
Tuesday	3
Wednesday	4
Thursday	5
Friday	6
Saturday	7
'extra' week day - - - - -	9
'extra' week-end day - - - - -	8

Note: Unless record keeping started on a Sunday (which is extremely unlikely) the day order and day of the week codes cannot be the same.

Example: Record keeping started on a Monday

Day order = 1
Day of the week = 2

Sometimes 7 days have been completed but a day has been missed out, and the 7th day completed later.

If the missing day was a week day the 7th completed day should also be a week day - the day of the week code is 9.

If the missing day was at the weekend, the 7th complete day should be either a Sat. or a Sun - the day of the week code is 8.

Day order runs from 1-7.

Example

Record Keeping started on a Wednesday.
Sunday was missed out

	<u>day order</u>	<u>day of the week</u>
Wednesday	1	4
Thursday	2	5
Friday	3	6
Saturday	4	7
Monday	5	2
Tuesday	6	3
Saturday	7	8

C. New pages

Check that a new page has been started for each day. If you have to make out any new pages do not forget to code the day order and day of the week. Errors are possibly more likely with transfers from the pocket books to the blue transfer sheets. Again we want to allocate the items to the correct day and a new page should have been written out for any day on which items were bought and eaten away from home or prepared at home and eaten away.

D. Interviewer queries for the nutritionists

The interviewers should have flagged the following types of queries for the nutritionists to deal with:

- i. Instances where they could not find a food code to match the food item or where they were not completely satisfied that they had used the correct code.
- ii. Composite and recipe foods.
- iii. Missing and dubious weights.

i. Food and drink codes (OFF USE right hand box)

The nutrient values of foods depend on a number of things, from how the food was processed before it was purchased to how it was cooked and whether fat was added or removed.

The interviewer should have obtained a full description of each food/drink entry and coded it from the code lists.

Do not try to check the accuracy of the interviewer coding (except for the most frequently used codes - see J). Check that "missing" codes have been flagged for the nutritionist.

ii. Composite and recipe foods, which do not have their own code.

Informants have been asked to make separate entries for each food item but there are some foods served in combinations which sometimes cannot be weighed separately. In such cases interviewers have been instructed to find out the component parts of such composite and recipe foods and to flag them for the nutritionists. (The nutritionists will either apportion the weights among different food codes or allocate a new code where the recipe does not match the ingredients used in the recipe codes in the food lists.)

Example:

If the original entry was as follows:

See example on separate page 10(a)

the interviewer should have amended it as follows:

See example on separate page 10(a).

Whether amended or unamended such entries should have been flagged for the nutritionists. Likewise all recipe dishes should have been flagged (and all the ingredients recorded on the blank sheet facing the original entry) whether or not the interviewer has been able to assign a recipe code to the entry. Check that this has been done.

[See page 22 of the interviewers' instructions for more detailed explanation and examples.]

Day Friday Date

Day	Month	Year
2,4	1,0	8,6

 Day order

5

 OFF USE

6

 Serial number

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Please use a separate line for each item eaten; write in weight of plate; leave a line between different 'plate' entries

A Time eaten am/pm	B Food eaten at home / away		C Brand name of each item, in full, (except for fresh produce)	D Full description of each item including: - whether fresh, frozen, dried, canned - how cooked; what type of fat food fried in	E Weight served gms.	F Weight of leftovers TICK ITEMS	OFFICE USE ONLY	
	Brand	Food						
	1	2	<u>ORIGINAL ENTRY</u>					
	1	2		Plate	170			
	1	2		Toasted ham and cheese sandwich	125			
	1	2						
	1	2	<u>THE INTERVIEWER SHOULD HAVE AMENDED IT AS FOLLOWS:</u>					
	1	2						
	1	2		Plate	170			9999
	1	2	Mothers Pride	2 slices white bread	}		2,2,2	1,2,0
	1	2	Flora	margarine 125			1,3,2,9	8,6,5
	1	2		English Cheddar not prepacked			9,9,9,9	6,5,4
	1	2	Mattesons	1 slice honey roast ham			1,4,9,1	1,0,4,0
	1	2						
	1	2						

iii. Missing and dubious weights

Check that all missing non-standard weights have been flagged, eg where a total weight has been recorded; a portion size has been given; volumes have been entered; items have not been of sufficient weight to record anything on the scales. (Either "0" will have been entered or column E left blank.)

The interviewers should also have flagged weights which they consider odd for some reason, eg very light or very heavy.

PAB will enter standard missing weights (see G), correct obvious accumulations (see K), and code the weight column for medicines and dietary supplements (see I). All other weight queries should be dealt with by the nutritionists.

Maximum weight in columns E and F is 999.
Weights greater than this should be split.
See example 1 over.

If the weight is greater than 999 in leftovers column, it is likely to be because of a heavy plate.
Take the weight of the plate (minus 1) away from the weight of leftovers and enter this as amount in column F, the weight of the plate is 1.

See example 2 over.

If the informant ate or drank something through 2 or more time bands but has entered it as one item this needs to be split so that weights can be proportionally entered in different time bands.

See example 3 over.

Any difficulties flag for nutritionists.

Day ...Tues. day Date

Day	Month	Year
27	1	87

 OFF USE EXAMPLE 1 Serial number

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Please use a separate line for each item eaten; write in weight of plate; leave a line between different 'plate' entries

A Time eaten am/pm	B Food eaten at home away		C Brand name of each item, in full, (except for fresh produce)	D Full description of each item including: - whether fresh, frozen, dried, canned - how cooked; what type of fat food fried in	E Weight served gms.	F Weight of leftovers TICK ITEMS	OFFICE USE ONLY	
	Brand	Food						
8pm	1	2		glass	100		9,9,9,9	9,9,9
	1	2	Tennants	2 x pints of lager	1140		2,8,9,5	2,3,6
	1	2						
	1	2	SPLIT TO					
	1	2						
7	1	2	Tennants	1 pint	570		2,8,9,5	2,3,6
	1	2		1 pint	570		2,8,9,5	2,3,6
	1	2						
	1	2						
	1	2						
	1	2						
	1	2						
	1	2						

Day Tuesday Date

Day	Month	Year
27	1	87

 Day order OFF USE EXAMPLE 2 Serial number

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Please use a separate line for each item eaten; write in weight of plate; leave a line between different 'plate' entries

A Time eaten am/pm	B Food eaten at home away		C Brand name of each item, in full, (except for fresh produce)	D Full description of each item including: - whether fresh, frozen, dried, canned - how cooked; what type of fat food fried in	E Weight served gms.	F Weight of leftovers TICK ITEMS	OFFICE USE ONLY	
	Brand	Food						
7:15 pm	1	2		plate	870	1032		
	1	2	Sainsbury's	lamb	160			
	1	2	fresh	potatoes roast ^{boiled}	150			
	1	2	~	cauliflower, boiled	70	✓		
	1	2	~	peas	50	✓		
	1	2	•	onion sauce (recipe over)	63	✓		
	1	2		gravy	67	✓		
	1	2						
	1	2						
	1	2						
	1	2		$1032 - (870 - 1) = 163$				

Day Tues. day Date

Day	Month	Year
27	1	87

 Day order OFF USE EXAMPLE 3 Serial number

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Please use a separate line for each item eaten; write in weight of plate; leave a line between different 'plate' entries

A Time eaten am/pm	B Food eaten at home away		C Brand name of each item, in full, (except for fresh produce)	D Full description of each item including: - whether fresh, frozen, dried, canned - how cooked; what type of fat food fried in	E Weight served gms.	F Weight of leftovers TICK ITEMS	OFFICE USE ONLY	
	Brand	Food						
7:30-10:30	1	2		glass	60		9999	999
	1	2		3 x wine (red)	750		2835	238
	1	2						
	1	2	Re written to	—				
	1	2						
6	1	2		wine	250		2835	238
	1	2						
7	1	2		2 x wine	500		2835	238
	1	2						
	1	2						
	1	2						
	1	2						
	1	2						

E. Transcriptions and deletions and tidying of numbers

Check and correct the following as necessary:

- i. If the informant has recorded more than one item on a line the interviewer should have deleted the entry:

rate line for each item eaten; write in weight of plate; leave a line between different 'plate

C Brand name of each item, in full, (except for fresh produce)	D Full description of each item including: - whether fresh, frozen, dried, canned - how cooked; what type of fat food fried in	E Weight served gms.	F Weight of leftovers TICK ITEM.
	Plate	170	
	Bread and butter, one slice	40	
AMENDED ENTRY (BELOW) SHOULD HAVE BEEN FLAGGED FOR THE NUTRITIONIST.			
	Plate	170	
Mother's Pride	1 slice, sliced bread	40	
Lurpak	unsalted butter		

NB The composite weight should not be entered in the weight column.

- ii. If the informant has recorded an item under the last line the interviewer should have deleted the original entry and recorded it on another page.
- iii. All the items in the small pocket book (ie of food and drink obtained and eaten away from home which could not be weighed) should have been transcribed by the interviewer on to the blue transfer sheets.

iv. Code numbers

These range from one digit to four digit numbers. Where the code has fewer than four digits the interviewer should have right adjusted the figures.

Example Code 98 =

	9	8
--	---	---

 and not

9	8		
---	---	--	--

It is not necessary to add leading zeros in front of codes under four digits, but do not waste time deleting them if they have been entered. The letter R should not appear in any coding boxes. Watch out for weights/codes which have not been clearly recorded.

Note: Plates. (See interviewers' instructions page 8.)

You will note from the diaries that food was weighed on a plate or in some kind of container whether what was eaten was a "normal" main course of a meal or an item where a plate might not seem necessary such as an apple. If the informant omitted the plate interviewers were told to enter a "notional" plate weighing 1 gram, food code 9999.

Strictly speaking plates are only necessary in the following circumstances:

- i. The first entry on each day must be a plate.
- ii. Wherever there are leftovers a plate is necessary so that the computer can distinguish which foods were on which plates and allocate leftover weights.

Examples: of ii

Note: The following examples do not include either full food descriptions or weights. They are illustrations only of the need for plates.

EXAMPLE A

LEFT-OVERS		
D.	E	F
plate		
cornflakes		✓
milk		✓
toast		
bacon		

EXAMPLE B

LEFT-OVERS		
D	E	F
plate		
cornflakes		
milk		✓
plate		
toast		✓
bacon		

A No place necessary for the toast and bacon because there are no leftovers.

B Since there is leftover toast a plate is necessary. If it is missing the computer will miscalculate the weight of the leftover toast as it will associate it with a plate of toast and milk.

Note:

- i. Do not waste time deleting unnecessary plates.
- ii. A plate/container must always be associated with a food/drink item. An "empty" plate/container must be deleted.

F. Missing brand codes

The brand or product name should have been recorded for every food item except fresh meat, fresh fish, fresh fruit and vegetables, unwrapped bread and cakes, doorstep delivered milk and other unwrapped fresh items such as fresh cheese and fresh pasta.

In many cases the brand name will be an "own brand", eg Sainsbury's, Tesco's, St Michael, etc. Local shops may also market "own brand" products. This information has been collected to identify additives in food. Interviewers, using the blue coding lists B1-B115 in the food code list should have coded the brand information in the left hand OFFICE USE column.

If there is no brand code it must be for one of the following reasons:

- i. The food/drink item was fresh, unwrapped, etc (see above).

Note: Fresh foods bought as fresh and then frozen at home are regarded as fresh produce and will not have a brand name.

In all these cases enter 9999 in the brand column.

Watch out for interviewers overuse of 9999 especially when item is a recipe and should have been flagged

- ii. Brand information should have been coded but this has not been done:

a. If the brand information has been recorded enter the appropriate brand code.

b. If the brand information is missing because the interviewer/informant omitted to record it and the item is not described as "fresh", etc, enter code 9998.

NOTE: Use round coders - 9996 should no longer be used. If there is a name in column C it will have own brand code or be too

c. If the brand information has been recorded but there is no brand code for this item in the brand code list, enter code 6000

d. ~~When food was eaten away~~ *Take away food* recorded on white sheets; 9990 will be used in the same way as on blue sheets. See 3 over.

NOTES: 1. Do not attempt to brand code recipe dishes.

The nutritionists will code these.

SEE PAGE
16A
FOR
SUMMARY.

(If they agree that the recipe description matches the recipe food code they will amend the interviewers' coding of brand to 9997; if they allocate a new food code to the whole recipe they will amend the brand code to 9997; if they decide to split up the recipe items they will use the appropriate brand codes where possible, code 9998 for omitted brand codes, and code 9999 for items which do not require a brand code.)

2. ~~Do not~~ brand code wine, bottled water and biscuits, where possible. Check they are not in updated brand list: if not flag. These items will be brand coded by type, by the nutritionists.

3. Missing brand codes on blue sheets.

when stated as fresh — 9999

brand name given and
on list _____ brand code

brand name given and
not on list _____ 6000

everything else _____ 9990

9998 should not be used.

9997 may have been used by nutritionists

Day .. Tue 8 ... day Date

Day	Month	Year
2, 7	1	8, 7

 Day order OFF USE Serial number

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Please use a separate line for each item eaten; write in weight of plate; leave a line between different 'plate' entries

A Time eaten am/pm	B Food eaten at home away		C Brand name of each item, in full, (except for fresh produce)	D Full description of each item including: - whether fresh, frozen, dried, canned - how cooked; what type of fat food fried in	E Weight served gms.	F Weight of leftovers TICK ITEMS	OFFICE USE ONLY	
	Brand	Food						
	1	2		9999, 9998, 6000				
	1	2						
	1	2	Name or no name	fresh, not prepacked			9,999	
	1	2						
	1	2	Walls	bacon			WALLS	
	1	2	Walls	prepacked bacon			WALLS	
	1	2						
	1	2	Urwins	bacon			60,00	
	1	2	Urwins	prepacked bacon			60,00	
	1	2						
	1	2	DK brand	bacon (or prepacked bacon)			9,998	
	1	2						
	1	2		bacon			9,998	

G. Missing standard weights

Missing weights of biscuits, sweets and savoury snacks on the home record as well as on the blue transfer sheets should be entered after referring to the relevant lists of weights. Unless the recorded description matches exactly the description on the list do not enter a weight. All queries refer to S/V.

Accept estimated weights for teas and coffees. All other estimated weights should be flagged for nutritionists.

For wine, water, and fizzy drinks (except carbonated fruit juices eg. Appletize)

ml = g.

H. Artificial Sweeteners

Interviewers should have recorded food and brand codes for artificial sweeteners used, but left the weight column blank and flagged each entry. In column D a full description should have been recorded including sufficient indication of the amount used, ie number of tablets, drops, teaspoonfuls, etc, to enable you to code the weight in grams from the following list. Note that the list from MAFF has examples referring to daily amounts consumed; we are coding each entry separately.

Remember to tick the interviewer flags when you have converted the amount into grams.

Refer all queries to S/V.

ARTIFICIAL SWEETENERS

1. Code 2208 is for sweeteners with calorie value.

These are listed below. The amount in the column marked 'quantity' is the weight that should be put by code 2208 for every 1 teaspoon of each particular sweetener consumed.

<u>SWEETENER</u>	<u>QUANTITY g</u>
CANDEREL SPOONFUL	2
SUCRON	5
SWEET 'N' SLIM	10
SUGA-TWIN	20
SWEET 'N' LOW	2
SUGAR LITE	5
SPRINKLE SWEET	20
SORBITOL	20
FRUCTOSE	20
SIONON	20

EXAMPLE 1: If a subject has 10 teaspoons of canderel spoonful in one day, this would be 20g of code 2208.

EXAMPLE 2: If a subject has 10 teaspoons of suga-twin a day, this would be 200g of code 2208.

2. Code 2209 is for non-calorie sweeteners.

These are usually in tablet form or as liquids. For every 1 tablet or 1 drop of liquid, code the quantity as 1g. If the liquid is measured as teaspoons of liquid 1 teaspoon = 80 drops.

Some brands of non-calorie sweetener are given below

Sweetex, Sweetex plus

Hermesetes, Hermesetes gold

Boots 'weight watchers'

Slender

Natrena

Saxin

Sucron

Canderel

EXAMPLE 1: If a subject has 1 tablet in each of 10 cups of coffee or tea, then the quantity of code 2209 is 10g.

EXAMPLE 2: If a subject has 4 drops of liquid in each of 10 cups of coffee or tea, then the quantity of code 2209 is 40g.

Nutrition Branch NAFF
September 1980

I. Medicines and Dietary Supplements

No weights should have been recorded for medicines (code 2527) and mineral and vitamin supplements (code 2526).

For each entry at these codes enter 1 in the weight column (column E).

J. Checking basic codes

You should not try to carry out detailed checks on the interviewers' use of food and drink codes.

However from our experience on the School Children's Dietary Survey we know that once interviewers think they know the codes most commonly used, they do not always refer to their code lists and sometimes transpose the codes.

On every diary there will be codes which are used over and over again, eg for tea, coffee, milk, bread, butter, margarine, etc. These should be identified and checked.

Look out for the over use of 9999, especially where item is a recipe and should have been flagged for nutritionist.

Fruit pies made at home, or bought fresh from a bakery must be flagged for nutritionist.

Takeaways recorded on white sheets must also be flagged for nutritionists.

K. Cumulative weights

As detailed previously PAB will code standard missing weights (see G) and the nutritionists will deal with all the weight queries which require their expertise.

The interviewers should have flagged all "suspicious" weights.

Check all weights for accumulations, ie where the informant has forgotten to set the scales back to zero after weighing each food item.

In this case the weight of two (or more) food items will be recorded:

C Brand name of each item, in full, (except for fresh produce)	D Full description of each item including: - whether fresh, frozen, dried, canned - how cooked; what type of fat food fried in	E Weight served gms.	F Weight of leftovers TICK ITEMS
	Bowl	234	
Kelloggs	cornflakes	24 258	
	silver top milk	40 398	
Tate & Lyle	2 tsp. granulated suger	12 410	

Amend as indicated and do not forget to tick the flag (if there is one).

Note: A list of guide weights is given at the end of these coding instructions for your use but it is by no means comprehensive and should only be taken as "average" weights. If you are in any doubt about whether or not the weight recorded is an accumulation refer to the nutritionists.

L. Leftovers

i. Check that leftover weights have been recorded properly.

D Full description of each item including: - whether fresh, frozen, dried, canned - how cooked; what type of fat food fried in	E Weight served gms.	F Weight of leftovers TICK ITEMS
Plate	140	220
Cheese + tomato pizza, deep pan, home made	168	✓
Frozen crinkle cut chips, fried at home in corn oil.	140	✓
Baked beans in tomato sauce, canned	74	

If the informant has given the actual weight of the individual leftover items amend the weight in column E and delete the entries in column F:

Plate	140	220
Cheese and tomato pizza, deep pan, Home made	123 168	✓ 45
Frozen crinkle cut chips, fried at home in corn oil	105 140	✓ 35
Baked beans in tomato sauce, canned	74	

Note: Unweighed leftovers where an indication is given of the amount left over, eg ½ slice bread should be referred to the nutritionists.

ii. Foods where you would expect a leftover

There are a number of foods where you would expect to find leftovers, eg bone from a chop, stones from cherries, the core of an apple, the skin of a banana.

The informants were instructed by the interviewers always to weigh such leftovers so that the net eaten weight could be calculated. However allowance has been made for the fact that informants may have forgotten to do this: from the food code lists you will see that certain items have two or more codes, their use determined by whether the leftover bones, skin, fat, stones, etc, were weighed or not.

See pages 23-25 of the interviewers' instructions for examples.

Unless instructed to check the accuracy of these codes do not do so. The nutritionists will do a thorough check on the first three interviews by each interviewer. If it is obvious from their check that any interviewer is confused about how to use these codes PAB will check their accuracy on subsequent interviews.

However be aware of why in some of these cases there is a leftover weight recorded while in others there is not.

iii. Special cases with leftovers

Check that the following have been recorded correctly.

- a. Cups of tea and coffee where tea/coffee bags have been put in a cup and water poured on top to make the drink. Example over.

NOTE

1. The whole line containing tea/coffee bag should be deleted.

2. The water should be coded as an infusion of tea 2315 (2314 if stated to be strong) or infusion of coffee 2306 (2307 if stated to be strong)

ALSO

1. If in leftovers column there is a total weight and a ✓ at milk sugar, tea bag and water, after changing tea bag/water to infusion there should be a tick in milk, sugar, and infusion and a leftover weight by cup.
2. If the only leftover is written beside infusion of tea as ✓ tea bag then delete this as a leftover.

Day Monday Date

Day	Month	Year
2	7	1086

 Day order

1

 OFF USE

2

 Serial number

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Please use a separate line for each item eaten; write in weight of plate; leave a line between different 'plate' entries

A Time eaten am/pm	B Food eaten		C Brand name of each item, in full, (except for fresh produce)	D Full description of each item including: - whether fresh, frozen, dried, canned - how cooked; what type of fat food fried in	E Weight served gms.	F Weight of leftovers TICK ITEMS	OFFICE USE ONLY		
	at home	away					Brand	Food	
	1	2		cup	230			9999	
	1	2	Tetley's	tea bag	2	✓	2554	2315	
	1	2		water	176		9999	5000	
	1	2		silver top doorstep milk	30		9999	603	
	1	2	Tate & Lyle	1 tsp granulated sugar	6		2138	2205	
	1	2	DELETE THE WHOLE LINE CONTAINING THE TEA/COFFEE BAG						
	1	2	CHECK THAT THE WATER IS CODED AS AN INFUSION OF TEA -						
	1	2	2315 (2314 IF STATED TO BE STRONG) - OR INFUSION OF COFFEE - 2306 (2307 IF STATED TO BE STRONG)						
	1	2		cup	230			9999	
	1	2	Tetley's	tea bag	2	✓			
	1	2		water	176		2554	2315	
	1	2		silver top doorstep milk	30		9999	603	
	1	2	Tate & Lyle	1 tsp. granulated sugar	6		2138	2205	

If a 'wet' leftover tea bag has been weighed refer to S/V.

Instant Coffee:

Cups of instant coffee should have separate weights for dried instant coffee powder and water. If instant coffee was served made up from a pot without the separate weights *flag for the nutrient work.*

c. Yoghourts

Yoghourts are most commonly bought in small plastic containers, and informants may often eat the yoghurt straight from the container without transferring it to a bowl.

Where the yoghurt has been poured into a bowl and eaten, no action is necessary.

Where the weight of the yoghurt and container is given, then the weight of the empty container, delete the latter. Amend the weight of the first entry to exclude the weight of the container. If there is a leftover weight refer to S/V.

NB These same instructions apply to all other "container" foods such as mousses, tubs of ice-cream, Chinese take-away, etc.

Example:

	D	E	F
ORIGINAL ENTRY -	Strawberry yoghurt in container	148	
	Empty container.	11	
AMENDED ENTRY -	Plate	11	
	Strawberry yoghurt in container	137 148	
	Empty container	11	

Note: If the interviewer has forgotten to transfer the empty container above the yoghurt it may only be necessary to delete the empty container. (See E for rules about plates.)

M. Food eaten at home/away from home

On the home diary food could either be eaten at home (code 1) or weighed at home and eaten away from home (code 2).

On the blue transfer sheets only code 2 can apply. *Ring in orange the code ringed in column B at the first entry made each day in the home record book and also at the first entry of the day on any blue transfer sheets, and when sheets change to white again.*

Informants may have coded column B for each line entry or just at the beginning of each plateful.

It is not necessary to fill in missing codes or draw an arrow down to the next code, but do highlight in ink, especially where the code switches from 1 to 2 or vice versa if this will be clearer for Data Prep.

Do not ring 1 or 2 on an otherwise empty line.

N. Time eaten

Examine the times recorded and code from the following frame entering and ringing the codes in column A:

<u>Time</u>	<u>SC</u>
00-00 → 04-29	1
04-30 → 08-59	2
09-00 → 11-44	3
11-45 → 14-15	4
14-16 → 16-59	5
17-00 → 19-59	6
20-00 → 23-59	7

Note the following:

- i. The rules given at M, ie about where codes are needed also apply here.
- ii. Whenever the time band changes you must record a code.
- iii. Time bands do not need to be in order within the day.
- iv. Refer to S/V if you cannot decide whether an entry refers to am or to pm.

Time bands must be entered on the first line of the meal to which it applies (usually the plate).

Do not enter time band next to first item of food (although this may be where time is written) if doing this leaves an 'empty plate' in previous time band.

Time bands must not be entered on empty lines (where there are no food and brand codes)

S1241

Adult Dietary Survey

Coding Instructions

(Schedule)

The documents:

Interview (S1) will be keyed

Clothing form (S2) will not be keyed

Home record book (D1) will be keyed

Pocket book (D2) will not be keyed

Transfer sheets from pocket book (D3) will be keyed

Meals check sheet (D5) will not be keyed

The interview (S1)

General Instructions

A. Coding Master

1.
 - i. Areas in blue must be coded, continuity checked, have answers listed prior to being keyed.
 - ii. Areas in black are keyed directly and corrected at the edit stage.
2. No Answers are indicated as follows:
 - i. "No NAs", ie blanks not allowed.
 - ii. NA code indicated, eg NA = 99.
 - iii. NA entered in the coding column, ie blanks allowed.
 - iv. NA written alongside the wording of a precode, eg Yes/NA
Blanks will automatically be included in the precode.
3. Continuity and applicability are indicated or can be deducted by following the signposts. New codes and NAs are included in the signposting. Any tricky areas will be highlighted in the instructions.
4. Single and multi-coding.

If the maximum number of allowable codes is exceeded by the interviewer the first allowable number of codes will be keyed unless there are specific instructions such as priority coding.

5. Number of digits

While it is normal practice for zeros to be added in boxes with digit dividers interviewers on this survey were told not to bother doing this, and neither should you!

B. Coding Instructions

1. Coding instructions will be provided for "blue areas" only or for how to deal with comments or specified answers in the "black areas".
2. Ring all codes except the serial number.
3. List all other answers not covered by the precodes and new codes unless you are instructed not to do so.
4. Refer to S/V any cases where the interviewer's comments or notes casts doubt on the coding.
5. All coding to be done in blue pencil.
6. After coding the schedule initial the front page bottom right hand corner.

Q1 Household composition

For standard definitions see the Handbook for Interviewers. Check that these definitions have been properly applied.

NAs are allowed only at "Employment". All other NAs should be referred to S/V.

Person Number

Check that a person number has been ringed for each person aged 16 and over.

Relationship to Informant

Examine the answers and code from the following frame entering and ringing the codes in the OFF USE boxes.

	<u>SC</u>
Informant	1
Wife/husband	2
Parent/parent-in-law	3
Son/daughter	4
incl: step excl: foster (code 6)	
Other relatives	5
Other non-relatives	6

Note: On many surveys interviewers are asked to collect relationship to HOH, not to informant as on this survey. Check the age and sex coding on the top line with that on the front page of the home record book. Refer any discrepancies to S/V.

HOH

Check that HOH code is ringed once and that there are no obvious misapplications of the HOH rules.

Age

Check that the informant's age in the range 16-64 and ring.

Babies under 1 year = 00. (Applies only at Q2.)

Maximum age = 99.

Sex

Check that either code 1 or 2 is ringed for each person in the household and that this is consistent with the description in the relationship column.

Marital Status

Check that one of codes 1-3 is ringed.

Code 1 = married/cohabiting.

Accept marital status coding 2 or 3 if relationship is girl friend, fiance, etc, but if the relationship is described as partner, common law spouse recode to 1.

Employment

NAs are acceptable here.

Full time work = more than 30 hours a week.

Part time work = any number of hours totalling 30 or less.

None = all other situations including being unemployed.

Family Unit

Refer to interviewers' instructions page 34 for explanation and examples and check that the definitions have been properly applied, and the codes ringed.

ACWN

Should have been coded from observation

Note: If X is ringed for informant recode to (4).

[Interviewers were told to gather basic information about the household in all circumstances so it is possible that for the abbreviated interviews the "informant" was not seen.]

Q2 Code from the instructions at Q1.

Note that ages must be in the range 00-15.

Q7 Examine the answers at code 5 recoding where possible into one of codes 1-4. ^{do not} List answers remaining at code 5.

Note: If informant has been paid off / made redundancy is not seeking work, and is aged 50 or over recode to 3 (retired)

ii Maternity leave should be recoded to 3 (keeping house)

iii Waiting to take up a college place or studying part-time should be left at code 5.

Q9 Code from the following standard frame based on the Social Classes listed on page XI of the 1980 OPCS "Classification of Occupations". Enter and ring the code in the coding column.

		<u>SC</u>
I	Professional occupations	1
II	Intermediate occupations	2
III N	Skilled occupations (non-manual Nm)	3
III M	Skilled occupations (manual M)	4
IV	Partly skilled occupations	5
V	Unskilled occupations	6
	Occupations inadequately described	7
	N/A	9

Q13 Examine the answers at code 11 recoding where possible into one of codes 01-10. List all ^W answers remaining at code 11 with box and serial number.

[For detailed description of different types of shifts see interviewers' instructions pages 35-36.]

Note: If informant usually works shifts but during the record keeping period worked "normal" days recode Q12 to 2 (No) and delete the answer at Q13.

Q15 Code from the instructions at Q9.

Q17(a) Convert (if necessary) the period specified to ~~weeks~~ and enter and ring a two digit code in the coding column.

Code the mid point of ranges.

If informant has been dieting on and off code the time since the last lapse!

Q19: examine the reasons given for not eating particular foods and code from the following frame placing the codes in the coding column.

Specific health problem suffered by informant either currently or in the past.....1
eg heart disease, kidney failure, diabetes, migraine, upset stomach, allergic reactions etc

MC

Vague health.....	2
include: references to certain foods being bad for you, mention of fat, additives, contaminants, lack of fibre etc.	
Note: include vegetarians when stated as being on health grounds	
Health problem suffered by relative/someone else in the household.....	3
Religious grounds.....	4
Moral grounds.....	5
eg no S African foods, game because anti blood sports; veal because conditions animals kept in.	
Include: vegetarian where not stated for health (code 2)	
Slimming diet/foods are fattening.....	6
Cost.....	7
Others (do not list).....	8
DK/NA.....	9
include: doesn't like taste	

Q24 Check that the use of codes 1 and 2 is consistent with the brand name recorded; refer any discrepancies to s/v.

Examine the answers at code 3 recoding where possible into code(s) 1 and/or 2.

List all answers remaining at code 3 with box and serial number.

Note: 'Boots' sweetener should be included in code 2
 'Vantage' sweetener should be included in code 2

Q25 Examine the answers at code 4 recoding where possible into one of the codes 1-3.

List all answers remaining at code 4 with box and serial number.

Adults Survey Food codes mentioned in diaries

Food Code	Sub Group	Food Name
		nb A few names are garbled Ask Nutrition Branch
3 1R		BARLEY PEARL WHITE BOILED IN WATER
6 1R		BEMAX WHEATGERM
7 1R		BRAN WHEAT
8 1R		CORNFLOUR
11 1R		CUSTARD POWDER
12 1R		FLOUR-BROWN (85%)
13 1R		FLOUR-CHAPATTI BROWN
15 1R		FLOUR WHITE HOUSEHOLD PLAIN
20 1R		SOYA FLOUR LOW FAT
21 1R		FLOUR-WHITE(72%) BREADMAKING
22 1R		FLOUR-WHOLEMEAL (100%)
23 1R		OATMEAL-RAW
24 1R		OATS ROLLED QUICK COOK
27 1A		PASTA-MACARONI BOILED
29 1A		PASTA-NOODLES RAW
30 1A		PASTA-NOODLES BOILED
32 1A		PASTA-NOODLES EGG BOILED
34 1A		PASTA-SPAGHETTI BOILED
35 1A		PASTA SPAGHETTI WHOLEMEAL DRIED
36 1A		PASTA-SPAGHETTI WHOLEMEAL BOILED
38 1A		PASTA-MACARONI CANNED IN CHEESE SAUCE
39 1A		PASTA RAVIOLI CANNED
40 1A		PASTA-SPAGHETTI CANNED IN BOLOGNESE SAUCE
41 1A		PASTA SPAGHETTI CANNED IN TOMATO SAUCE
42 1B		RICE BASMATI BOILED
43 1B		RICE BASMATI DRIED
44 1B		BASMATI FRIED IN BLEND OIL
47 1B		RICE BASMATI FRIED IN PUFA OIL
49 1B		RICE BROWN BOILED
50 1B		<i>rice brown fried blend oil</i>
52 1B		RICE BROWN FRIED IN LARD
55 1B		RICE EASY COOK BOILED
58 1B		RICE WHITE LONG GRAIN POLISHED BOILED
59 1B		RICE WHITE FRIED BLENDED OIL
60 1B		RICE WHITE WITH PUFA OIL
61 1B		WHITE RICE FRIED IN DRIPPING
62 1B		RICE WHITE FRIED IN LARD
63 9A		RICE WHITE BOILED IN MILK
64 9A		RICE WHITE MILK AND SUGAR
65 9A		RICE WHITE IN SEMI SKIM
66 9A		WHITE RICE SEMI SKIM MILK SUGA
68 9A		RICE WHITE SKIM MILK AND SUGAR
69 1B		SAVOURY RICE DRIED
70 1B		RICE SAVOURY RECONSTITUTED
74 1R		DUMPLINGS
75 9A		RICE, MILK,SUGAR AND BUTTER
76 1B		EGG FRIED RICE
101 8R		ALL BRAN LOAF
102 4R		BREAD BROWN
103 4R		BR BREAD FRIED BLEND OIL
104 4R		BROWN BREAD FRIED IN PUFA OIL

Food code list

105 4R	BROWN BREAD FRIED IN DRIPPING
106 4R	BROWN BREAD FRIED IN LARD
107 4R	BREAD BROWN TOASTED
108 8R	BREAD CURRANT
109 8R	BREAD CURRANT TOASTED
110 4R	BREAD HOVIS
111 4R	BREAD HOVIS TOASTED
112 4R	BREAD GRANARY
113 4R	BREAD GRANARY TOASTED
114 4R	BREAD RYE
115 4R	BREAD RYE TOASTED
116 2R	BREAD PITTA WHITE
117 3R	BREAD PITTA WHOLEMEAL
118 4R	BREAD VITBE
119 4R	BREAD VITBE TOASTED
120 2R	BREAD WHITE SLICED
121 2R	BREAD WHITE CRUSTY
122 2R	BREAD WHITE ANY FRIED IN BLENDED VEGETABLE OIL
123 2R	BREAD WHITE FRIED IN PUFA OIL
124 2R	BREAD WHITE FRIED IN DRIPPING
125 2R	BREAD WHITE FRIED IN LARD
126 2R	BREAD WHITE TOASTED
127 2R	BREAD WHITE FRENCH STICK
128 2R	BREAD WHITE, MILK LOAF
129 2R	BREAD WHITE SLIMMERS
130 2R	BREAD WHITE SCOTTISH BATCH LOAF
131 2R	BREAD WHITE, SODA
132 2R	BREAD WHITE VIENNA
133 3R	BREAD WHOLEMEAL
134 3R	WHO BREAD FRIED BLENDED OIL
135 3R	WHO BREAD FRIED PUFA OIL
136 3R	WHO BREAD FRIED IN DRIPPING
137 3R	BREAD WHOLEMEAL FRIED IN LARD
138 3R	BREAD WHOLEMEAL TOASTED
139 2R	BREADCRUMBS WHITE HOME MADE DRIED
140 2R	BREADCRUMBS SHOP BOUGHT DRIED
141 3R	CHAPATIS BRO IN BUTTER GHEE
142 3R	CHAPATIS BRO IN VEG GHEE
143 3R	CHAPATI BROWN NO FAT
144 2R	CHAPATIS WHI IN BUTTER GHEE
145 2R	CHAPATIS WHI IN VEG GHEE
146 2R	CHAPATI WHITE MADE WITHOUT FAT
147 2R	CRUMPETS PIKELETS
148 4R	CRUMPETS/PIKELETS TOASTED
149 8R	MALT LOAF
150 8R	MALT LOAF TOASTED
151 2R	MUFFINS
152 4R	MUFFINS TOASTED
153 1R	PAPADUMS GRILLED OR BAKED
155 1R	PAPADUMS FRIED IN VEG GHEE
156 4R	ROLLS BROWN OR GRANARY
157 4R	ROLLS, HAMBURGER BUNS
158 2R	ROLLS-WHITE-CRUSTY
159 2R	ROLLS-WHITE-SOFT
161 3R	ROLLS-WHOLEMEAL

162 4R	BREAD VITBE FRIED BLENDED OIL
166 8R	CROISSANT
167 8R	WHOLEMEAL MALT LOAF
168 8R	WHOLEMEAL MALT LOAF TOASTED
169 4R	ROLL GRANARY TOASTED
170 4R	HAMBURGER ROLLS TOASTED
171 2R	ROLLS WHITE TOASTED
172 3R	ROLLS WHOLEMEAL TOASTED
173 3R	WHOLEMEAL MUFFINS
174 4R	WHOLEMEAL MUFFINS TOASTED
175 4R	GLUTEN FREE/LOW PROTEIN BREAD
201 5R	ALL BRAN
202 5R	BRANFLAKES
203 5R	SULTANA BRAN (BRAN FLAKES WITH SULTANAS)
204 6R	COCOA POPS COCOA KRISPIES
205 6R	CORNFLAKES FORTIFIED
207 5R	FARMHOUSE BRAN
208 5R	FARMHOUSE BRAN WITH BANANA AND APPLE
209 5R	FARMHOUSE BRAN WITH HONEY AND NUT
210 6R	GRAPENUTS
211 6R	HONEY SMACKS
212 5R	MUESLI EG ALPEN
213 5R	MUESLI CRUNCHY
214 5R	MUESLI WITHOUT SUGAR
215 5R	PORRIDGE MADE WITH WATER
216 5R	PORRIDGE MADE WITH ALL MILK
217 5R	PORRIDGE MADE WITH MILK AND WATER
218 5R	PUFFED WHEAT
219 5R	READY BREK AS SERVED
220 6R	RICE KRISPIES
221 5R	SHREDDED WHEAT
222 5R	SHREDDIES
223 6R	SPECIAL K
224 6R	SUGAR PUFFS
225 5R	WEETABIX
226 5R	WHEATFLAKES WITH RAISINS
227 6R	FROSTIES
228 6R	START
229 5R	FRUIT AND FIBRE
230 5R	NUTRIGRAIN
231 5R	OAT KRUNCHIES
232 6R	CRUNCHY NUT CORNFLAKES
251 7R	CHEESE BISCUITS
252 7R	CHEESE SANDWICH BISCUITS
253 7R	BISCUITS CHOCOLATE FULL COATED
254 7R	CHOCOLATE HALF COATED BISCUITS
255 7R	CREAM CRACKERS
256 4R	CRISPBREAD RYE
257 4R	CRISPBREAD WHEAT STARCH REDUCED
258 4R	CRISPBREAD EXTRA LIGHT
259 7R	DIGESTIVE - PLAIN
260 7R	DIGESTIVE - HALF CHOCOLATE COATED
261 7R	WHOLEMEAL CRUNCH BARS
262 7R	FRUIT BISCUITS
263 7R	GINGER NUTS

Food code list

264 7R	HOMEMADE BISCUITS
265 7R	JAM FILLED BUSCUITS
266 7R	MATZOS
267 7R	OATCAKES
268 7R	CREAM SANDWICH BISCUIT
269 7R	SEMI - SWEET BISCUIT
270 7R	SHORT SWEET BISCUIT
271 7R	SHORTBREAD
272 7R	CREAM FILLED WAFER SANDWICH BISCUITS
273 7R	WAFERS PLAIN NOT FILLED
274 7R	WATER BISCUITS
275 42R	TWIGLETS
276 7R	WHO BISC PLAIN OR FLAVOURED
277 7R	WHO BISC FRUIT OR NUT
278 7R	WHO CREAM FILLED BISCUITS
279 7R	TUC, RITZ, SALTINES
280 7R	SNOWBALLS
281 7R	FRUIT AND NUT BISCUITS
301 8R	BAKEWELL TART
302 8R	BANANA CAKE
303 8R	CHELSEA BUNS/ BATH BUNS
304 8R	BATTENBURG
305 8R	CARAMEL SHORTCAKE
306 8R	CHINESE CAKES AND PASTRIES
307 8R	CHINESE GLUTINOUS RICE FLOUR CAKES
308 8R	CHOCOLATE CAKE WITH BUTTER ICING
309 8R	CHOCOLATE CUP CAKES
310 8R	CHOCOLATE CRISPIE CAKES
311 8R	COCONUT TART
312 8R	COCONUT CORNFLAKE TRAYBAKE
313 8R	CREAM HORN WITH FRESH CREAM
314 8R	CREAM HORNS, WITH ARTIFICIAL CREAM
315 8R	CURRANT BUNS PURCHASED
316 8R	CUSTARD TARTS INDIVIDUAL
317 8R	CUSTARD TART LAYER
318 8R	DANISH PASTRY
319 8R	DATE AND KRISPIE CRUNCH
320 8R	DATE AND WALNUT LOAF
321 8R	DIGESTIVE NUT CRUNCH
322 8R	DOUGH, YEAST FRUIT CAKE
323 8R	DOUGHNUTS RING
324 8R	DOUGHNUTS JAM FILLED
325 8R	DOUGHNUTS FRESH CREAM FILLED
326 8R	ECCLES CAKE
327 8R	ECLAIRS- •[D•[D - FROZEN WITH CREAM
329 8R	FANCY ICED CAKES
330 8R	FLORENTINES
331 8R	FRUIT CAKE RICH HOME MADE
332 8R	FRUIT CAKE RICH PURCHASED
333 8R	FRUIT CAKE, RICH ICED
334 8R	PLAIN FRUIT CAKE
335 8R	FRUIT SQUARES
336 8R	GATEAUX WITH FRESH CREAM
337 8R	GINGER BREAD
338 8R	GULAB JAMEN, HOMEMADE

Food code list

339 8R GULAB JAMEN, RETAIL
 340 8R JAM TARTS PURCHASED
 341 8R JAM TARTS
 343 8R JAM TREACLE TART TWO CRUST
 344 8R JELLABI
 345 8R LARDY CAKE
 346 8R LEMON CURD TART
 347 8R LEMON MERIGUE PIE
 348 8R MACAROONS ALMOND
 349 8R MADEIRA CAKE
 350 8R MERINGUES
 351 8R MERINGUE +ARTIFICIAL CREAM
 352 8R MERINGUE FILLED WITH FRESH CREAM
 353 8R MINCE PIES, INDIVIDUAL
 354 8R MINCEMEAT TART, ONE CRUST
 355 8R MINCEMEAT TART TWO CRUST
 356 8R CHEESE PASTRY, COOKED
 357 8R FLAPJACK
 365 8R RAISIN RHAPSODY
 366 8R SATA PASTRIES ASSORTED INDIAN CAKES
 367 8R CHEESE SCONES
 368 8R SCONES FRUIT
 369 8R SCONES PLAIN
 370 8R ROCK CAKES
 371 8R POTATO SCONES
 372 8R SCONES WHOLEMEAL
 373 8R SCOTCH PANCAKES
 374 8R SPONGE CAKE WITH FAT+JAM FILL
 375 8R SPONGE CAKE MADE WITHOUT FAT, NO FILLING
 376 8R SPONGE CAKE MADE WITHOUT FAT, JAM FILLED
 377 8R SPONGE NO FAT,BUTTER CREAM
 378 8R VICTORIA SPONGE CAKE MADE WITH FAT, BUTTERCREAM FILLING
 379 8R SPONGE CAKE CREAM FILLED FROZEN
 380 8R SPONGE JAM FILLED PURCHASED
 381 8R SPONGE CAKE PACKET MIX AS SERVED
 382 8R SULTANA LOAF
 383 8R SWISS ROLLS CHOCOLATE COATED PURCHASED
 384 8R TEACAKES
 385 8R TEACAKES TOASTED
 386 8R CUSTARD SLICE/ VANN
 387 8R WALNUT GATEAUX
 388 8R WALNUT LOAF
 389 8R WELSH CHEESECAKE
 391 8R PASTRY CHOUX, COOKED
 393 8R PASTRY PUFF/ FLAKY, COOKED
 396 8R PASTRY SHORT COOKED MARGARINE
 398 8R PASTRY SHORT LARD COOKED
 399 8R PASTRY SHORTCRUST ,MADE WITH MARG AND LARD, RAW
 400 8R PASTRY SHORTCRUST WITH MARG AND LARD, COOKED
 401 8R PASTRY SHORT MARG/FAT RAW
 402 8R PASTRY SHORT MARG/FAT COOKED
 404 8R PASTRY WHOLEMEAL SHORTCRUST, HALF LARD HALF MARG
 405 8R PASTRY WHOLEMEAL, HALF LARD HALF MARG, COOKED
 406 8R BOUGHT COOKED SHORT PASTRY
 407 8R WHOLEMEAL FRUIT BUN

Food code list

408 8R ICED BUN
 409 8R COCONUT PYRAMIDS
 410 8R DOUGHNUT WHOLEMEAL
 412 7R SLENDER BARS LIMMITS BISKS
 413 8R VICTORIA S WICH+ JAM+ ICING
 416 8R SHORT PASTRY ALL PUFA
 417 8R PASTRY, SHORTCRUST, HALF LARD, HALF PUFA
 418 8R PASTRY, SHORTCRUST, MADE CCF, COOKED
 419 8R WHOLEMEAL PASTRY ALL PUFA
 420 8R WHO PASTRY HARD MARG
 421 8R WHOLEMEAL PASTRY ALL LARD
 422 8R PUFF PASTRY BOUGHT COOKED
 423 8R TEACAKES WHOLEMEAL TOASTED
 502 9C APPLE CRUMBLE
 503 9C FRUIT CRUMBLE, PLUM RHUBARB, NOT APPLE
 505 9C BREAD PUDDING
 506 9C BLANCMANGE
 507 9C BREAD AND BUTTER PUDDING
 508 9C APPLE CHARLOTTE
 509 9C CHEESECAKE
 510 9C CHEESECAKE FROZEN
 511 9C CHRISTMAS PUDDING
 512 9C CHRISTMAS PUDDING PURCHASED
 517 9C CREME CARAMEL, CARAMEL CUSTARD
 519 9C FRESH CREAM DESSERT
 520 8A FRUIT PIE INDIVIDUAL PASTRY TOP & BOTTOM
 521 8A FRUIT PIE 1 CRUST, PASTRY MARG
 522 8A FRUIT PIE 1 CRUST PASTRY LARD
 523 8A FRUIT PIE, ONE CRUST, MADE WITH HALF MARG, HALF LARD
 524 8A FRUIT PIE 1 CRUST (MARG & CCF)
 525 8A FRUIT PIE, WHOLEMEAL PASTRY, ONE CRUST, HALF LARD
 526 8A FRUIT PIE 2 CRUST PASTRY MARG
 527 8A FRUIT PIE 2 CRUST PASTRY LARD
 528 8A FRUIT PIE, TWO CRUSTS, MADE WITH HALF MARG,
 529 8A FRUIT PIE 2 CRUST (MARG & CCF)
 530 8A FRUIT PIE, WHOLEMEAL PASTRY, TWO CRUSTS HALF LARD,
 531 8A BLACKCURRANT PIE 1 CRUST(MARG)
 532 8A BLACKCURRANT PIE 1 CRUST(LARD)
 534 8A BL'CURR PIE 1 CRUST(CCF&LARD)
 536 8A BL'CURR PIE 2 CRUST (MARG)
 537 8A BL'CURR PIE 2 CRUST (LARD)
 538 8A BLACKCURRANT PIE, TWO CRUSTS, HALF MARG, HALF LARD
 542 9D EVES PUDDING
 544 9C GOOSEBERRY OR RHUBARB FOOL
 545 9C EGG CUSTARD, BAKED
 546 9C CANNED CUSTARD
 547 9C CUSTARD MADE WITH POWDER AND WHOLE MILK
 548 9C CUSTARD WITH SEMISKIMMED MILK
 549 9C CUSTARD MADE WITH SKIMMED MILK
 550 9C INSTANT DESSERT POWDER
 551 9C INSTANT DESERT, AS SERVED
 552 9C JELLY PACKET CUBES
 553 9C JELLY MADE WITH WATER
 554 9A JELLY MADE WITH WHOLE MILK
 555 9A JUNKET

Food code list

556 9A	MILK PUDDINGS MADE WITH WHOLE MILK
557 9A	MILK PUDDINGS MADE WITH SEMI SKIMMED MILK
558 9A	MILK PUDDINGS MADE WITH SKIMMED MILK
559 9A	CANNED RICE PUDDING
562 9C	MOUSSE PURCHASED
563 9C	PANCAKES WITH SUGAR
564 9C	QUEEN OF PUDDINGS
565 9C	SOUFFLE, SWEET
566 9D	SPONGE PUDDING CANNED
567 9D	SPONGE PUDDING, STEAMED PLAIN
568 9D	SPONGE PUDDING, STEAMED WITH DRIED FRUIT
569 9D	SPONGE PUDDING, STEAMED WITH JAM OR TREACLE
570 9B	ARCTIC ROLL
571 9D	SUET PUDDING STEAMED
572 8R	TREACLE TART
573 9C	HOMEMADE TRIFLE
574 9C	TRIFLE PURCHASED FRESH CREAM
575 9C	TRIFLE FROZEN
576 1R	YORKSHIRE PUDDINGS
577 9C	FRUIT FRITTER, FRIED BLEN OIL
578 9C	FRUIT FRITTER FRIED IN LARD
579 9C	FRUIT FRITTER FRIED IN PUFA
580 9C	FRUIT FRITTER FRIED COMM BLEND
581 9C	TRIFLE MADE WITH ARTIFICIAL CREAM
583 9D	FRUIT FLAN , SPONGE BASE
584 9C	RUMBABA, SAVARIN
585 9C	SORBET, ORANGE OR LEMON
586 8A	FRUIT PIE FRIED ,EG MCDONALDS
587 9C	ANGELDELIGHT SUG FREE WHOLEMIL
588 9C	CHEESECAKE MADE PACKET MIX
601 13R	BUTTERMILK
602 10R	MILK WHOLE PASTEURISED SUMMER
603 10R	MILK WHOLE PASTEURISED WINTER
604 10R	MILK WHOLE STERILISED
605 10R	MILK WHOLE UHT
606 10R	MILK WHOLE CHANNEL ISLAND PASTEURISED SUMMER
607 10R	MILK WHOLE CHANNEL ISLAND PASTEURISED WINTER
608 11R	MILK SEMI-SKIMMED PASTEURISED
609 11R	MILK SEMI-SKIMMED PASTEURISED WITH SMP AND VITS A
610 11R	MILK SEMI-SKIMMED UHT
611 11R	MILK SEMI-SKIMMED CHANNEL ISLAND UHT
612 11R	MILK STERILISED SEMI-SKIMMED FLAVOURED
613 12R	MILK SKIMMED PASTEURISED
614 12R	MILK SKIMMED WITH ADDED VITAMINS AND MILK SOLIDS
615 12R	MILK SKIMMED STERILISED
616 12R	MILK SKIMMED UHT
617 12R	MILK SKIMMED WITH ADDED VITAMINS UHT
618 13R	MILK CONDENSED SKIMMED SWEETENED
619 13R	MILK CONDENSED WHOLE SWEETENED
620 13R	MILK DRIED SKIMMED WITH ADDED VITAMINS
621 13R	DRIED MILK SKIMMED WITH ADDED NON-MILK FAT
622 13R	MILK EVAPORATED
623 13R	MILK GOATS SUMMER
624 13R	MILK GOATS WINTER
627 13R	MILKSHAKE

Food code list

629 13R MILK SHAKE, SHOP BOUGHT, THICK WITH ICE CREAM
 630 13R DREAM TOPPING MADE UP
 631 13R DREAM TOPPING POWDER
 632 13R CREAM CLOTTED
 633 13R CREAM SOURED
 634 13R CREAM DOUBLE PASTEURISED
 635 13R CREAM DOUBLE UHT
 636 13R CREAM-HALF PASTEURISED
 637 13R CREAM HALF UHT
 638 13R CREAM SINGLE PASTEURIZED
 639 13R CREAM SINGLE FROZEN
 640 13R CREAM SINGLE UHT
 641 13R CREAM STERILIZED
 642 13R CREAM HALF STERILIZED
 643 13R CREAM WHIPPING AEROSOL CANNED
 644 13R CREAM WHIPPING FRESH
 645 13R CREAM WHIPPING FROZEN
 646 13R CREAM WHIPPING UHT
 648 50R WHITENERS EG COFFEE MATE
 649 13R SLENDER SLIMMING DRINK POWDER
 650 13R SOYA MILK
 651 14R CHEESE-CAERPHILLY
 652 14R CHEESE CAMEMBERT
 653 14R CHEESE CHEDDAR AUSTRALIAN
 654 14R CHEESE CHEDDAR ENGLISH
 657 14R CHEESE CHEDDAR IRISH
 658 14R CHEESE CHEDDAR NEW ZEALAND
 659 14R CHEESE CHEDDAR LOW FAT
 660 14R CHEESE CHEDDAR VEGETARIAN
 661 14R CHEESE CHEDDAR ANY OTHER OR FOR RECIPES
 662 14R CHEESE-CHESHIRE
 663 14R CHEESE CHESHIRE LOW FAT
 664 14R CHEESE-DANISH BLUE
 665 14R CHEESE DERBY
 666 14R CHEESE DERBY SAGE
 667 14R CHEESE DOUBLE GLOUCESTER
 668 14R CHEESE EDAM
 669 14R CHEESE FETA
 670 14R CHEESE-GOUDA
 671 14R CHEESE-GRUYERE
 672 14R CHEESE-LEICESTERSHIRE
 673 14R CHEESE-LANCASHIRE
 674 14R CHEESE-LYMSEWOLD
 675 14R CHEESE-MOZZARELLA
 676 14R CHEESE PARMESAN
 677 14R CHEESE PROCESSED SLICES OR BLOCKS
 678 14R CHEESE RED WINDSOR
 679 14R CHEESE STILTON BLUE
 680 14R CHEESE STILTON WHITE
 681 14R CHEESE ROQUEFORT
 682 14R CHEESE SMOKED
 683 14R CHEESE WENSLEYDALE
 684 14R CHEESE-SPREADS AND TRIANGLES FLAVOURED
 685 14R CHEESE SPREADS AND TRIANGLES PLAIN
 686 14A CHEESE COTTAGE FLAVOURED

Food code list

687 14A CHEESE COTTAGE PLAIN
 688 14R CHEESE CREAM FULL FAT
 690 14R CHEESE SOFT LOW FAT
 691 14R CHEESE BRIE
 692 14R CREAM CHEESE WITH WALNUTS
 693 14R CHEESE BLUE LOW FAT
 694 11R MILK, CANNED
 695 13R DRIED SKIMMED MILK WITH ADDED VITAMINS MADE UP
 696 13R DRIED SKIMMED MILK WITH ADDED NON-MILK FAT MADE
 697 13R TIP TOP
 698 10R MILK AFTER BOILING
 699 11R MILK SEMISKIMMED AFTER BOILING
 700 12R MILK SKIMMED AFTER BOILING
 701 15R YOGHURT FULL FAT MILK FLAVOURED FRUIT & NUT
 702 15R YOGHURT FULL FAT MILK NATURAL
 703 15R YOGHURT LOW FAT FLAVOURED
 704 15R YOGHURT LOW FAT FRUIT
 705 15R YOGHURT LOW FAT NATURAL
 706 15R YOGHURT LOW FAT NUT
 707 15R YOGHURT, LOW FAT UNSWEE & FRU
 708 15R YOGHURT UHT LOW FAT PLAIN FRUIT FLAVOURED
 709 15R YOGHURT ORGANIC COWS MILK
 710 15R YOGHURT GOATS MILK ORGANIC
 711 15R YOGHURT DRINK
 712 15R YOGHURT, NATURAL SLIGHTLY SWEE
 713 15R YOGHURT DIET LOW FAT EG SHAPE, DIET SKI,
 720 9B ICE CREAM BLOCK DAIRY VANILLA
 721 9B ICE CREAM SOFT SCOOP DAIRY VANILLA
 722 9B ICE CREAM BLOCK NON DAIRY VANILLA
 723 9B ICE CREAM SOFT SCOOP NON DAIRY VANILLA
 724 9B ICE CREAM BLOCK DAIRY FLAVOURED
 725 9B ICE CREAM SOFT SCOOP DAIRY FLAVOURED
 726 9B ICE CREAM BLOCK NON DAIRY FLAoured
 727 9B ICE CREAM SOFT SCOOP NON DAIRY FLAVOURED
 728 9B ICE-CREAM MR WHIPPY TYPE SOFT
 729 9B MIVVI ICE CREAM & SORBET
 730 9B CHOC-ICE
 731 9B CORNETTO/KING CONE
 732 9B FEAST
 733 12R VITAL
 734 11R CALCIA
 751 16R EGG-WHOLE-RAW
 754 16R EGG-WHITE-RAW
 755 16R EGG-BOILED
 756 16R EGG FRIED IN BLENDED OIL
 757 16R EGG FRIED IN BUTTER
 758 16R EGG FRIED IN DRIPPING
 759 16R EGG FRIED IN LARD
 760 16R EGG FRIED IN MARGARINE
 761 16R EGG FRIED IN PUFA
 762 16R EGG-POACHED
 763 16R OMELETTE COOKED IN BLENDED OIL
 764 16R OMELETTE COOKED IN BUTTER
 765 16R OMELETTE COOKED IN MARGARINE
 766 16R OMELETTE COOKED IN PUFA

Food code list

767 16R OMELETTE SWEET FRIED BLENDED
 771 16R OMELETTE CHEESE FRIED BLENDED
 772 16R CHEESE OMELETTE COOKED IN BUTTER
 773 16R OMELETTE CHEESE FRIED MARG
 774 16R OMELETTE CHEESE FRIED PUFA
 775 16R OMELETTE HAM FRIED IN BLENDED
 778 16R OMELETTE HAM FRIED IN PUFA
 779 16R EGG, SCRAMBLED, MADE WITH MILK AND BUTTER
 780 16R SCRAMBLED EGG, MARG & MILK
 781 16R SCRAMBLED EGG PUFA & MILK
 782 16R SCRAMBLED EGG MILK, NO FAT
 783 16R EGG BOILED WEIGHED WITH SHELL
 784 16R DUCK EGG, BOILED
 801 16R CHEESE AND EGG FLAN
 802 39R CHEESE AND POTATO PIE
 803 16R CURRIED EGG & POTATO
 804 1R PIZZA CHEESE AND TOMATO PURCHASED
 805 1R PIZZA CHEESE & TOM THIN BASE
 806 1R PIZZA CHEESE & TOM THICK BASE
 807 1R PIZZA CHICKEN & MUSH THIN BASE
 809 1R PIZZA HAM THIN BASE
 810 1R PIZZA HAM THICK BASE
 811 1R PIZZA HAM, MUSH, CHIX, PEPP DP
 812 1R PIZZA HAM, MUSH, CHIX PEP THIN
 813 16R QUICHE LORRAINE/ ANY QUICHE WITH CHEESE, EGG, MILK
 814 16R SCOTCH EGG
 815 16R CHEESE SOUFFLE
 816 16R SOUFFLE, PLAIN
 817 1R WELSH RAREBIT
 818 14R WELSH RAREBIT (NO TOAST)
 819 1A MACARONI CHEESE
 820 50R TOAST TOPPERS, CANNED
 821 1R CHEESE & ONION PASTY PURCHASED
 851 17R BUTTER SALTED
 852 17R BUTTER UNSALTED
 854 21R COMPOUND COOKING FAT
 855 21R DRIPPING BEEF FAT
 856 17R GHEE MADE FROM BUTTER
 857 18A GHEE MADE FROM VEGETABLE OIL
 858 21R LARD PORK FAT
 859 19R LOW FAT SPREAD
 860 20R HARD MARGARINE ECHO OR STORK
 861 20R HARD MARGARINE KRONA
 863 21A SOFT MARGARINE BLUE BAND
 864 21A SOFT MARGARINE
 865 18A SOFT MARGARINE SUNFLOWER OR OTHER POLYUNSATURATED
 866 21B OTHER YELLOW SPREADS
 869 21R SUET SHREDDED
 871 21R BLENDED VEGETABLE OIL OWN BRAND UNSPECIFIED FOR RECIPE
 873 18A VEGETABLE OIL SUNFLOWER OIL SOYBEAN SESAME SAFFLOWER
 874 21R OLIVE OIL
 875 21R COMMERCIAL BLENDED OIL
 876 21R CHICKEN FAT
 901 22R BACON COLLAR JOINT BOILED LEAN AND FAT
 902 22R BACON COLLAR JOINT RAW LEAN AND FAT

Food code list

903 22R BACON GAMMON JOINT BOILED LEAN AND FAT
 904 22R BACON GAMMON JOINT BOILED LEAN ONLY
 906 22R BACON GAMMON RASHERS GRILLED LEAN AND FAT
 907 22R BACON GAMMON RASHERS GRILLED LEAN ONLY
 908 22R BACON RASHERS FRIED LEAN ONLY
 909 22R BACON RASHERS FRIED LEAN AND FAT
 910 22R BACON RASHERS BACK FRIED LEAN AND FAT
 911 22R BACON RASHERS MIDDLE FRIED LEAN AND FAT
 912 22R BACON RASHERS STREAKY FRIED LEAN AND FAT
 913 22R BACON RASHERS GRILLED LEAN ONLY
 914 22R BACON RASHERS BACK GRILLED LEAN AND FAT
 915 22R BACON RASHERS MIDDLE GRILLED LEAN AND FAT
 916 22R BACON RASHERS STREAKY GRILLED LEAN AND FAT
 917 22R BACON RASHERS BACK RAW
 921 22R BACON LEAN AVERAGE RAW
 923 25R BACON FAT AVERAGE COOKED
 931 23R BEEF LEAN AVERAGE RAW
 935 23R BEEF BRISKET BOILED LEAN AND FAT
 936 23R BEEF BRISKET ROAST LEAN AND FAT
 938 23R BEEF FORERIB ROAST LEAN AND FAT
 939 23R BEEF FORERIB ROAST LEAN ONLY
 941 23R BEEF MINCED STEWED LEAN AND FAT
 942 23R BEEF MINCED STEWED FAT SKIMMED
 943 23R BEEF MINCED & THICK GRAVY
 944 23R BEEF MINCE SKIMMED THICK GRAVY
 945 23R BEEF MINCED THICK GRAVY & VEG
 946 23R BEEF MINCE SKIM GRAVY & VEG
 947 23R BEEF MINCE GRAVY VEG & POTATO
 948 23R BEEF MINCE SKIM GRAVY VEG POTO
 949 23R BEEF RUMP STEAK RAW LEAN AND FAT
 950 23R BEEF RUMP STEAK FRIED LEAN AND FAT
 951 23R BEEF RUMP STEAK FRIED LEAN ONLY
 952 23R BEEF RUMP STEAK GRILLED LEAN AND FAT
 953 23R BEEF RUMP STEAK GRILLED LEAN ONLY
 954 23R BEEF SILVERSIDE SALTED BOILED LEAN AND FAT
 955 23R BEEF SILVERSIDE SALTED BOILED LEAN ONLY
 956 23R BEEF SIRLOIN RAW LEAN AND FAT
 957 23R BEEF SIRLOIN ROAST LEAN AND FAT
 958 23R BEEF SIRLOIN ROAST LEAN ONLY
 960 23R BEEF STEWING STEAK STEWED LEAN AND FAT
 961 23R STEW STEAK L&F GRAVY & VEG
 962 23R STEW STEAK LEAN GRAVY & VEG
 963 23R STEW STEAK L&F GRAVY VEG POTA
 964 23R STEW STEAK LEAN GRAVY VEG POTA
 965 23R STEWING STEAK & KIDNEY RAW
 966 23R STEWING STEAK & KIDNEY STEWED
 967 23R STEAK & KIDNEY STEWED SKIMMED
 969 23R BEEF TOPSIDE ROAST (LEAN + FAT)
 970 23R BEEF TOPSIDE ROAST LEAN ONLY
 971 23R BEEF STEWING STEAK LEAN ONLY STEWED
 977 24R LAMB BREAST OF ROAST LEAN ONLY
 978 24R LAMB BREAST ROAST STUFFED
 979 24R LAMB CURRY WITH VEGETABLES
 980 24R LAMB CHOP BAKED LEAN ONLY
 981 24R LAMB CHOP BAKED LEAN ONLY WEIGHED WITH BONE

Food code list

982 24R LAMB CHOP BAKED LEAN AND FAT
 983 24R LAMB CHOP BAKED LEAN AND FAT WEIGHED WITH
 984 24R LAMB CHOP FRIED LEAN ONLY
 985 24R LAMB CHOP FRIED LEAN ONLY WEIGHED WITH BONE
 986 24R LAMB CHOP FRIED LEAN AND FAT
 987 24R LAMB CHOP FRIED LEAN AND FAT WEIGHED WITH
 988 24R LAMB CHOP LOIN GRILLED LEAN AND FAT
 989 24R LAMB CHOP LOIN GRILLED LEAN AND FAT WEIGHED
 990 24R LAMB CHOP LOIN GRILLED LEAN ONLY
 991 24R LAMB CHOP LOIN GRILLED LEAN ONLY WEIGHED WITH
 994 24R LAMB CUTLETS GRILLED LEAN AND FAT
 995 24R LAMB CUTLETS GRILLED LEAN AND FAT WEIGHED WITH
 996 24R LAMB CUTLETS GRILLED LEAN ONLY
 997 24R LAMB CUTLETS GRILLED LEAN ONLY WEIGHED WITH BONE
 998 24R LAMB CUTLETS RAW, LEAN AND FAT
 999 24R LAMB LEG ROAST LEAN AND FAT
 1000 24R LAMB LEG ROAST LEAN ONLY
 1002 24R LAMB SCRAG AND NECK STEWED LEAN AND FAT
 1003 24R LAMB SCRAG AND NECK STEWED LEAN ONLY
 1004 24R LAMB SCRAG AND NECK LEAN ONLY WEIGHED WITH
 1005 24R IRISH STEW L&F NO BONES
 1006 24R IRISH STEW LEAN ONLY NO BONES
 1008 24R LAMB SHOULDER ROAST LEAN AND FAT
 1009 24R LAMB SHOULDER ROAST LEAN ONLY
 1014 21R LAMB FAT AVERAGE COOKED
 1016 24R IRISH STEW WITH BONES(L&FAT)
 1017 24R IRISH STEW LEAN WITH O•[DBONES
 1018 24R LAMB BREAST ROAST LEAN ONLY WEIGHED WITH BONE
 1019 24R LAMB BREAST ROAST LEAN AND FAT WITH BONE
 1020 25R PORK BELLY RASHERS GRILLED LEAN AND FAT
 1022 25R PORK BELLY RASHERS STEWED L&F
 1024 25R PORK CHOPS LOIN GRILLED LEAN ONLY
 1025 25R PORK CHOPS LOIN GRILLED WEIGHED WITH BONE LEAN
 1026 25R PORK CHOPS LOIN GRILLED LEAN AND FAT
 1027 25R PORK CHOPS LOIN GRILLED LEAN AND FAT WEIGHED
 1028 25R PORK CHOP,KIDNEY L&F FRY/GRILL
 1029 25R PORK CHOP,KIDNEY L&F WITH BONE
 1030 25R PORK CHOP,KIDNEY LEAN FRY/GRIL
 1031 25R PORK CHOP •[D,KIDNEY LEAN BONE
 1032 25R PORK LEG ROAST LEAN AND FAT
 1033 25R PORK LEG ROAST LEAN ONLY
 1036 25R PORK LEAN AVERAGE RAW
 1039 22R HAM DELICATESSAN
 1040 22R HAM VACUUM PACKED
 1041 25R PORK L&F GRAVY CARROT ONION
 1042 25R PORK LEAN GRAVY CARROT ONION
 1043 25R PORK BELLY RASHERS GRILLED LEAN AND FAT WEIGHED
 1045 23R VEAL CUTLET E&C BLENDED OIL
 1047 23R VEAL CUTLET E&C FRIED IN LARD
 1048 23R VEAL CUTLET E&C FRIED DRIPPING
 1049 23R VEAL CUTLET E&C FRIED PUFA OIL
 1050 23R VEAL CUTLET E&C FRIED HARDMARG
 1051 23R VEAL FILLET ROAST LEAN ONLY
 1053 23R VEAL STEWED IN THICK GRAVY
 1054 23R VEAL IN WHITE SAUCE, FRICASSEE

Food code list

1055 24R LAMB BREAST ROAST LEAN AND FAT
 1065 27R CHICKEN BARBECUED MEAT AND SKIN NO BONE
 1066 27R CHICKEN BARBECUED MEAT AND SKIN WITH BONE
 1067 27R CHICKEN BOILED LIGHT AND DARK MEAT
 1068 27R CHICKEN BOILED LIGHT MEAT ONLY
 1069 27R CHICKEN BOILED DARK MEAT ONLY
 1070 27R CHICKEN FRIED BLENDED NO SKIN
 1071 27R CHICKEN FRIED IN BLENDED OIL NO SKIN WITH
 1072 27R CHICKEN FRIED DRIPPING NO SKIN
 1073 27R CHICKEN NO SKIN FRIED IN DRIPPING WITH BONE
 1074 27R CHICKEN FRIED IN LARD NO SKIN
 1075 27R CHICKEN NO SKIN FRIED IN LARD WITH BONE
 1076 27R CHICKEN FRIED IN PUFA NO SKIN
 1077 27R CHICKEN NO SKIN FRIED IN PUFA OIL WITH
 1078 26R CHICKEN COATED E&C FRY BLENDED
 1079 26R CHICKEN COATED FRIED IN BLENDED OIL WITH BONE
 1080 26R CHICKEN COAT E&C FRY DRIPPING
 1082 26R CHICKEN COATED E&C FRIED LARD
 1083 26R CHICKEN COATED IN EGG AND CRUMB FRIED IN
 1084 26R CHICKEN IN E&C FRIED PUFA OIL
 1085 26R CHICKEN COATED FRIED IN PUFA OIL WITH BONE
 1086 26R KENTUCKY FRIED CHICKEN NO BONE
 1087 26R KENTUCKY FRIED CHICKEN WEIGHED WITH BONE
 1088 27R CHICKEN ROAST MEAT ONLY
 1089 27R CHICKEN ROAST MEAT AND SKIN
 1090 27R CHICKEN ROAST LIGHT MEAT ONLY
 1091 27R CHICKEN ROAST DARK MEAT ONLY
 1092 27R CHICKEN ROAST WING QUARTER MEAT AND SKIN WEIGHED
 1093 27R CHICKEN ROAST LEG QUARTER MEAT AND SKIN WEIGHED
 1095 27R CHICKEN LEG QUARTER STEWED MEAT ONLY WEIGHED WITH
 1096 27R CHICKEN GIBLETS COOKED
 1098 27R CHICKEN BIRYANI
 1099 27R CHICKEN CASS MEAT NOBONES VEG
 1100 27R CHICK CASSEROLE WITH VEG BONES
 1101 27R CHICKEN CASSEROLE CANNED
 1102 27R CHICKEN CHOW MEIN VESTA AS SERVED
 1103 27R CHICKEN CURRY (CANNED)
 1104 27R CHICKEN CURRY VEG NO BONES
 1105 27R CHICKEN CURRY WITH BONES & VEG
 1106 27R CHICKEN CURRY VESTA (NO RICE)
 1107 27R CHICKEN IN WHITE C-[DSAUCE
 1108 27R CHICKEN IN WHITE SAUCE CANNED
 1109 26R CHICKEN FINGERS FRY BLENDED
 1111 26R CHICKEN FINGERS FRIED IN LARD
 1112 26R CHICKEN FINGERS FRIED PUFA OIL
 1113 27R CHICKEN WITH MUSHROOMS
 1114 26R CHICKEN IN A BUN
 1115 26R CHICKEN MCNUGGETS, MCDONALDS
 1116 27R CHICKEN ROAST DINNER FROZEN
 1117 27R CHICKEN ROAST IN GRAVY FROZEN
 1118 31R CHICKEN PIE PASTRY TOP
 1119 31R CHICKEN PIE 2 CRUSTD[DS
 1120 31R CHICKEN PIE FROZEN PURCHASED
 1121 31R CHICKEN VOL-AU-VENT
 1122 27R CHICKEN TIKKA

Food code list

1123 27R TANDOORI CHICKEN MEAT ONLY NO BONE
 1124 27R TANDOORI CHICKEN MEAT ONLY WEIGHED WITH BONE
 1125 27R CHICKEN SPREAD
 1126 27R CHICKEN OR TURKEY ROLL CANNED
 1127 27R CHICKEN OR TURKEY ROLL
 1129 32R DUCK ROAST MEAT ONLY
 1130 32R DUCK ROAST MEAT ONLY WEIGHED WITH BONE
 1131 32R DUCK ROAST MEAT AND SKIN
 1132 32R DUCK ROAST MEAT AND SKIN WEIGHED WITH BONE
 1133 32R GOOSE ROAST MEAT AND SKIN
 1137 32R PARTRIDGE ROAST MEAT ONLY
 1139 32R PHEASANT ROAST MEAT ONLY
 1140 32R PHEASANT ROAST WEIGHED WITH BONE
 1141 32R PIGEON ROAST MEAT
 1146 27R TURKEY ROAST LIGHT AND DARK MEAT AND SKIN
 1147 27R TURKEY ROAST LIGHT AND DARK MEAT AND SKIN
 1148 27R TURKEY ROAST LIGHT MEAT
 1149 27R TURKEY ROAST DARK MEAT
 1150 27R TURKEY ROAST DARK MEAT WEIGHED WITH BONE
 1153 26R TURKEY BURGER FRIED BLENDED
 1155 26R TURKEY BURGER FRIED IN LARD
 1156 26R TURKEY BURGER FRIED PUFA OIL
 1157 30R TURKEY SAUSAGES GRILLED/FRIED
 1160 32R HARE STEWED MEAT ONLY
 1161 32R HARE STEWED WEIGHED WITH BONE
 1162 32R RABBIT MEAT ROAST
 1163 32R RABBIT STEWED MEAT ONLY
 1164 32R RABBIT STEWED WEIGHED WITH BONE
 1167 32R VENISON ROAST MEAT ONLY
 1168 27R CHICKEN SPREAD CANNED
 1171 32R BRAIN CALF BOILED
 1173 32R HEART SHEEP LAMB ROAST
 1175 32R HEART OX STEWED
 1176 32R KIDNEY LAMB FRIED
 1177 32R KIDNEY STEWED IN THICK GRAVY
 1178 32R KIDNEY PIGS FRIED OR GRILLED
 1179 28R LIVER CALF FRIED NO COATING
 1181 28R LIVER CALF COATED FRY BLENDED
 1184 28R LIVER CALF COATED FRY IN LARD
 1187 28R LIVER CALF STEWED THICK GRAVY
 1189 28R LIVER CHICKEN FRIED NO COATING
 1191 28R LIVER LAMB NO COATING FRIED
 1192 28R LIVER LAMB COATED FRY BLENDED
 1193 28R LIVER LAMB COATED FRY DRIPPING
 1194 28R LIVER LAMB COATED FRY IN LARD
 1195 28R LIVER LAMB COATED FRY IN PUFA
 1196 28R LIVER LAMB STEWED THICK GRAVY
 1198 28R LIVER OX STEWED IN THICK GRAVY
 1199 28R LIVER PIG FRIED NO COATING
 1200 28R LIVER PIG COATED FRY BLENDED
 1201 28R LIVER PIG COATED FRY DRIPPING
 1202 28R LIVER PIG COATED FRY IN LARD
 1203 28R LIVER PIG COATED FRY PUFA OIL
 1204 28R LIVER PIG STEWED THICK GRAVY
 1207 32R OXTAIL STEWED WEIGHED WITH BONE

Food code list

1208 32R SWEETBREAD E&C FRY IN BUTTER
 1214 32R TONGUE SHEEP STEWED NO FAT OR SKIN
 1215 32R TONGUE COLD SLICED
 1217 32R TRIPE DRESSED
 1218 32R TRIPE STEWED IN MILK
 1227 28R BIRDS EYE LIVER & ONION GRAVY
 1231 23R BEEF MINCED IN GRAVY CANNED
 1232 23R BEEF MINCED PIE FILLING CANNED
 1233 23R BEEF MINCED PIE FILLING WITH ONION REFORMED MEAT
 1234 23R BEEF STEWED STEAK PIE FILLING REFORMED MEAT CANNED
 1235 32R CORNED BEEF CANNED
 1236 22R HAM IN NATURAL JUICE CANNED
 1237 32R HAM AND PORK CHOPPED CANNED
 1238 24R IRISH STEW CANNED
 1239 32R LUNCHEON MEAT PORK CANNED
 1240 32R SAUSAGE & BEANS CANNED
 1241 31R STEAK AND KIDNEY PIE CANNED
 1242 31R STEAK AND KIDNEY PUDDING CANNED
 1243 23R STEWED STEAK IN GRAVY PIE FILLING CANNED
 1244 23R STEWED STEAK IN GRAVY CANNED
 1245 32R TONGUE CANNED
 1247 32R BLACK PUDDING BOILED
 1248 32R BLACK PUDDING FRIED
 1249 32R BRAWN
 1250 32R FAGGOTS
 1251 32R HAGGIS BOILED
 1255 32R HASLET
 1256 28R LIVER PATE CANNED
 1257 28R LIVER PATE DELICATESSAN
 1258 28R LIVER PATE PLASTIC WRAPPED
 1259 28R LIVER SAUSAGE
 1261 32R MEAT PASTE CANNED
 1262 32R MEAT PASTE
 1263 32R WHITE PUDDING
 1264 29R BEEFBURGERS CANNED IN GRAVY
 1266 29R BEEFBURGER 100% BEEF FROZEN FRIED/GRILLED
 1268 29R BEEFBURGER WITH ONION FROZEN FRIED/GRILLED
 1270 29R BEEFBURGER ECONOMY FROZEN FRIED GRILLED
 1271 30R FRANKFURTER
 1272 30R FRANKFURTER CANNED
 1273 30R POLONY
 1274 32R SALAMI
 1276 30R SAUSAGES BEEF FRIED
 1277 30R SAUSAGES BEEF GRILLED
 1279 30R SAUSAGES PORK FRIED
 1280 30R SAUSAGES PORK GRILLED
 1282 30R SAUSAGES PORK AND BEEF GRILLED/FRIED
 1283 30R SAUSAGES LOW FAT GRILLED
 1284 30R SAUSAGE IN BATTER FRY BLENDED
 1285 30R SAUSAGE IN BATTER FRY DRIPPING
 1286 30R SAUSAGE IN BATTER FRIED LARD
 1287 30R SAUSAGE IN BATTER FRY PUFA OIL
 1288 30R SAUSAGE IN BATTER FRY COMM OIL
 1289 29R STEAKLETS FROZEN
 1290 30R SAVELOY

Food code list

1291 31R BRIDIES SCOTCH PIES
 1292 31R BEEF PIE FROZEN
 1293 31R BEEF AND POTATO PIE
 1294 31R BEEF & POTATO PIE 2 CRUSTS
 1295 31R CORNISH PASTY SHORTCRUST
 1296 31R BACON AND EGG PIE
 1299 31R MEAT AND VEGETABLE PASTIES PURCHASED
 1300 31R MINCED BEEF PIE PURCHASED
 1301 31R MINCED BEEF PIE PASTRY TOP&BOT
 1302 31R MINCED BEEF PIE TOP PASTRY
 1303 31R PORK AND EGG PIE
 1304 31R PORK PIE INDIVIDUAL
 1305 31R PORK PIE SLICED
 1306 31R SAUSAGE ROLL FLAKY PASTRY
 1307 31R SAUSAGE ROLL SHORTCRUST PASTRY
 1308 31R SAUSAGE ROLL SHORTCRUST PASTRY PURCHASED
 1309 31R STEAK PIE PASTRY TOP ONLY
 1310 31R STEAK PIE PASTRY TOP & BOTTOM
 1312 31R STEAK & KIDNEY PIE PASTRY TOP
 1313 31R STEAK & KIDNEY PIE INDIVIDUAL
 1314 31R STEAK AND KIDNEY PIE FROZEN
 1315 32R BACON AND EGG IN A BUN
 1316 29R BEEFBURGER BATTER FRY COMM OIL
 1317 32R BEEF CHOW MEIN
 1318 23R BEEF CURRY VESTA (NO RICE)
 1319 23R BEEF CURRY WITH VEGETABLES
 1320 23R BEEF ROAST DINNER FROZEN
 1321 23R BEEF ROAST IN GRAVY FROZEN
 1322 23R BEEFSTEAK PUDDING SUET PASTRY
 1323 23R BOLOGNESE SAUCE
 1324 23R CANNELLONI
 1325 23R CHILI CON CARNE
 1327 23R CORNED BEEF HASH
 1328 23R BEEF/LAMB CURRY CREAM/COCO SAU
 1329 24R LAMB OR BEEF BIRYANI
 1330 29R HAMBURGER IN BUN TAKEAWAY
 1331 25R SPARE RIBS IN BARBECUE SAUCE
 1332 32R MEAT CHOP SUEY, PORK,BEEF,LAMB
 1333 29R HAMBURGER IN BUN WITH CHEESE TAKEAWAY
 1334 1R SPECIAL FRIED RICE
 1335 32R CHINESE LUNCHEON MEAT STEAMED
 1336 29R HAMBURGER QUARTER POUNDER TAKEAWAY
 1337 22R HAM & PORK CHOPPED, NOT CANNED
 1338 32R LUNCHEON MEAT, NOT CANNED
 1339 29R HAMBURGER QUARTER POUNDER WITH CHEESE TAKEAWAY
 1340 29R HAMBURGER BIGMAC KINGSIZE WHOPPER
 1341 23R CORNED BEEF, NOT CANNED
 1342 29R DONER KEBAB
 1343 29R KOFTE KEBAB
 1344 29R SHISH KEBAB
 1347 23R LASAGNE FROZEN
 1348 23R LASAGNE
 1349 32R MEAT LOAF
 1350 32R MOUSSAKA WITH POTATOES
 1351 31R PANCAKE ROLL

Food code list

1354 31R MEAT SAMOSA
 1355 25R SPARE RIBS IN BARBECUE SAUCE WITH BONES
 1356 32R SHEPHERDS PIE FROZEN
 1357 32R SHEPHERDS PIE
 1358 25R PORK BALLS SWEET/SOUR NO SAUCE
 1362 27R CHICKEN CURRY CREAM SAUCE BONE
 1363 27R CHICK CURRY CREAM SAUCE NOBONE
 1364 32R MOUSSAKA WITH AUBERGINES
 1365 32R SHEPHERDS PIE MARG IN POTATO
 1366 27R CHICKEN CHOP SUEY
 1367 27R CHICKEN CHOW MEIN
 1370 50R SOYA MINCE CANNED
 1372 37R CHICKEN ROAST, LIGHT MEAT AND SKIN NO BONES
 1373 27R CHICKEN WING QUARTER STEWED MEAT & SKIN NO
 1374 27R CHICKEN LEG QUARTER ROAST MEAT & SKIN NO
 1375 27R CHICKEN LEG QUARTER STEWED MEAT & SKIN NO
 1376 37R SOYA MINCE AS MADE UP
 1377 31R STEAK & KIDNEY PIE 2 CRUST S/C
 1378 31R INDIVIDUAL STEAK PIE FLAKY PUR
 1379 31R INDIV STEAK & KIDNEY PIE FLAKY
 1380 29R TURKEY BURGER GRILLED
 1381 31R STEAK & KIDNEY PUDD NOT CANNED
 1382 29R LOW FAT BEEFBURGERS GRILLED
 1402 34A COD HADDOCK STEAK FROZEN RAW
 1403 34A COD HADDOCK BAKED WITH BUTTER
 1405 34A COD,HADDOCK FRY BLENDED NOCOAT
 1407 34A COD,HADDOCK FRY DRIPPING NCOAT
 1408 34A COD,HADDOCK FRY LARD NOCOATING
 1409 34A COD,HADDOCK FRY MARG NOCOATING
 1410 34A COD,HADDOCK FRY PUFA NOCOATING
 1411 33R COD IN BATTER FRY BLENDED OIL
 1412 33R COD IN BATTER FRY IN DRIPPING
 1413 33R COD IN BATTER FRIED IN LARD
 1414 33R COD IN BATTER FRIED PUFA OIL
 1415 33R COD IN BATTER FRY COMM OIL
 1416 33R COD IN BREADCRUMBS FRY BLENDED
 1417 33R COD BREADCRUMBS FRY DRIPPING
 1418 33R COD IN BREADCRUMBS FRIED LARD
 1419 33R COD IN BREADCRUMBS FRIED PUFA
 1420 34A COD HADDOCK STEAMED
 1422 34A COD,HADDOCK POACHED IN MILK
 1424 34A COD HADDOCK SMOKED STEAMED
 1445 34A COD HADDOCK SMOKED POACHED IN MILK
 1446 34A COD DRIED SALT BOILED
 1448 34A HALIBUT STEAMED
 1451 34A LEMON SOLE STEAMED
 1452 34A LEMON SOLE STEAMED WEIGHED WITH BONES
 1453 34A LEMON SOLE FLOUR FRY BLENDED
 1454 34A LEMON SOLE FLOUR FRY BUTTER
 1455 34A LEMON SOLE FLOUR FRY HARDMARG
 1456 34A LEMON SOLE FLOUR FRY PUFA MARG
 1457 33R SOLE IN CRUMBS FRIED BLENDED
 1460 33R SOLE IN CRUMBS FRIED PUFA OIL
 1462 34A PLAICE STEAMED
 1463 34A PLAICE STEAMED WEIGHED WITH BONES

Food code list

1464 33R PLAICE IN BATTER FRIED BLENDED
 1468 33R PLAICE IN BATTER FRY COMM OIL
 1469 33R PLAICE IN CRUMBS FRIED BLENDED
 1470 33R PLAICE IN CRUMBS FRY DRIPPING
 1471 33R PLAICE IN CRUMBS FRIED LARD
 1472 33R PLAICE IN CRUMBS FRIED PUFA
 1473 34A WHITING STEAMED
 1474 34A WHITING STEAMED WEIGHED WITH BONES
 1475 34A PLAICE NO BONES FLOUR BLENDED
 1477 34A PLAICE NOBONES FLOUR FRY LARD
 1478 34A PLAICE NOBONES FLOUR FRY PUFA
 1479 34A WHITING FRIED WITH BONES, IN FLOUR, IN BLENDED
 1481 34A WHITING WITH BONES, IN FLOUR, FRIED IN LARD
 1482 34A WHITING WITH BONE, IN FLOUR FRIED IN PUFA
 1484 35R EEL STEWED FLESH ONLY
 1485 35R JELLIED EEL
 1487 35R HERRING NOBONES COATED BLENDED
 1494 35R HERRING WITH BONES, COATED FRIED IN PUFA
 1495 35R HERRING GRILLED
 1496 35R HERRING GRILLED WEIGHED WITH BONE
 1498 35R HERRING CANNED IN OIL FISH ONLY
 1499 35R HERRING PICKLED
 1500 35R BLOATER GRILLED
 1502 35R KIPPER BAKED
 1503 35R KIPPER BAKED WEIGHED WITH BONES
 1504 35R KIPPER NOBONES BAKED BUTTER
 1505 35R KIPPER WITH BONES BAKED BUTTER
 1509 35R MACKEREL NOBONES COATED LARD
 1515 35R MACKEREL CANNED IN OIL FISH ONLY
 1516 35R MACKEREL CANNED IN OIL FISH AND OIL
 1517 35R MACKEREL CANNED IN BRINE FISH ONLY
 1518 35R PILCHARDS / MACKEREL IN TOMATO SAUCE
 1520 35R SALMON STEAMED
 1521 35R SALMON STEAMED WEIGHED WITH BONE
 1522 35R SALMON SMOKED
 1523 35R SARDINES BRISLING SILD CANNED IN OIL FISH ONLY
 1524 35R SARDINES BRISUNG SILD CANNED IN OIL FISH AND
 1525 35R SARDINES, BRISLING, SILD CANNED IN TOMATO SAUCE
 1526 35R SPRATS FRIED IN BLENDED OIL
 1529 35R SPRATS FRIED IN PUFA OIL
 1530 35R TROUT STEAMED FISH ONLY
 1531 35R TROUT STEAMED WEIGHED WITH BONES
 1532 35R TUNA CANNED IN OIL, FISH & OIL
 1533 35R TUNA CANNED IN OIL FISH ONLY
 1534 35R TUNA CANNED IN BRINE
 1537 35R WHITEBAIT COATED FRIED IN LARD
 1539 33R DOGFISH BATTERED FRIED IN BLENDED OIL (NO BONES)
 1542 33R DOGFISH BATTERED FRIED IN PUFA OIL (NO BONES)
 1543 33R DOGFISH BATTERED FRIED IN COMM BLENDED OIL, NO
 1545 33R DOGFISH BATTERED FRIED IN LARD WITH BONES
 1549 34A SKATE NOBONES FRIED BUTTER
 1554 33R SKATE WITH BONES IN BATTER, FRIED IN POLYUNSATURATED
 1558 33R SKATE BATTER NOBONE DRIPPING
 1559 33R SKATE BATTER NOBONES FRY PUFA
 1560 33R SKATE BATTER NOBONES FRY COMM

Food code list

1561 34B CRAB BOILED
 1563 34B CRAB CANNED
 1564 34B COCKLES BOILED WITHOUT SHELLS
 1565 34B LOBSTER BOILED FLESH ONLY
 1568 34B MUSSELS BOILED
 1571 34B OYSTERS RAW
 1572 34B OYSTERS RAW WEIGHED WITH SHELL
 1573 34B PRAWNS BOILED FLESH ONLY
 1574 34B PRAWNS BOILED WEIGHED WITH SHELLS
 1575 34B PRAWNS CANNED DRAINED CONTENT
 1576 34B SCALLOPS STEAMED
 1577 34B SHRIMPS POTTED IN BUTTER
 1578 34B SHRIMPS BOILED FLESH ONLY
 1580 34B SHRIMPS CANNED IN BRINE FISH ONLY
 1581 33R SCAMPI COATED FRIED BLENDED
 1582 33R SCAMPI COATED FRIED DRIPPING
 1583 33R SCAMPI COATED FRIED IN LARD
 1584 33R SCAMPI COATED FRIED PUFA OIL
 1588 34B WHELKS BOILED
 1589 34B WHELKS BOILED WEIGHED WITH SHELLS
 1590 34B WINKLES BOILED
 1593 35R ANCHOVIES CANNED FISH ONLY
 1594 34A CAVIAR
 1595 34A CHINESE FISH BALLS STEAMED
 1598 35R CURRIED OILY FISH
 1600 33R FILET O FISH MC DONALDS
 1601 34A WHITE FISH IN CHEESE SAUCE
 1602 33R FISH IN A BUN TAKEAWAY
 1603 34A FISH PASTE
 1604 34A FISH PIE
 1606 33R FISHCAKES GRILLED
 1607 33R FISHCAKES FRIED BLENDED OIL
 1608 33R FISHCAKES FRIED IN DRIPPING
 1609 33R FISHCAKES FRIED IN LARD
 1610 33R FISHCAKES FRIED IN PUFA OIL
 1611 33R FISHCAKES BATTER FRY BLENDED
 1612 33R FISHCAKES BATTER FRY DRIPPING
 1613 33R FISHCAKES BATTER FRIED IN LARD
 1614 33R FISHCAKES BATTER FRIED PUFA
 1615 33R FISH FINGERS GRILLED
 1616 33R FISH FINGERS FRY BLENDED OIL
 1617 33R FISH FINGERS FRY IN DRIPPING
 1618 33R FISH FINGERS FRIED IN LARD
 1619 33R FISH FINGERS FRIED IN PUFA OIL
 1620 34A KEDGEREE
 1621 34B PRAWN CHOP SUEY
 1622 33R ROE COD HARD RAW
 1628 35R ROE HERRING SOFT FRY BLENDED
 1629 35R ROE HERRING SOFT FRY IN BUTTER
 1632 35R ROE HERRING SOFT FRY HARDMARG
 1633 35R ROE HERRING SOFT FRIED PUFA
 1634 35R TARAMASALATA
 1635 35R SALMON CANNED, FISH ONLY
 1636 33R FISHCAKE BATTER FRY COMM OIL
 1637 33R OVEN CRISPY BATTERED FISH BAKE

Food code list

1638 34A FISH IN SAUCE
 1639 35R SMOKED MACKEREL/PATE
 1640 33R ROE COD HARD BATTER FRY COMM
 1641 34B PRAWN BIRYANI
 1643 34B PRAWN CURRY WITH VEGETABLES
 1644 35R MACKEREL GRILLED BAKED WITH BONES
 1645 35R MACKEREL GRILLED BAKED WITHOUT BONES
 1646 34B PRAWN CURRY CREAM/COCONUT SAUC
 1647 35R SMOKED MACKEREL
 1649 33R FISHFINGERS FROZEN
 1651 37R ACKEE CANNED DRAINED CONTENTS
 1652 37R ARTICHOKE GLOBE BOILED
 1654 37R ARTICHOKE JERUSALEM BOILED
 1655 37R ASPARAGUS BOILED SOFT TIPS
 1656 37R ASPARAGUS BOILED WEIGHED AS SERVED
 1657 37R ASPARAGUS CANNED DRAINED CONTENTS
 1659 37R AUBERGINE FRIED IN BLENDED OIL
 1660 37R AUBERGINE FRIED IN PUFA OIL
 1661 37R BAMBOO SHOOTS CANNED DRAINED
 1662 37C BAKED BEANS IN TOMATO SAUCE
 1663 37R BALOR VALOR BEANS FRESH RAW
 1665 37R BROAD BEANS DRIED RAW
 1666 37R BROAD BEANS FRESH BOILED
 1667 37R BROAD BEANS CANNED DRAINED
 1668 37R BROAD BEANS FROZEN BOILED
 1669 37R BUTTER BEANS CANNED DRAINED
 1670 37R BUTTER BEANS BOILED
 1671 37R FRENCH BEANS BOILED PODS AND BEANS
 1673 37R HARRICOT BLACK EYE BEANS BOILED
 1674 37R HARICOT BLACK EYE BEANS CANNED DRAINED
 1676 37R KIDNEY BEANS CANNED DRAINED
 1677 37R KIDNEY BEANS BOILED
 1680 37R PAPRI BEANS BOILED
 1681 37B RUNNER BEANS FRESH BOILED
 1682 37B RUNNER BEANS CANNED, DRAINED
 1683 37B RUNNER BEANS FROZEN BOILED
 1685 37R SOYA BEANS BOILED
 1686 37R SOYA CURD,TOFU
 1688 36B BEANSPROUTS FRESH
 1689 37R BEANSPROUTS CANNED DRAINED
 1690 36B BEETROOT RAW
 1691 37R BEETROOT BOILED
 1692 36B BROCCOLI SPEARS CALABRESE FRESH RAW
 1693 37D BROCCOLI SPEARS CALABRESE FRESH BOILED
 1694 37D BROCCOLI SPEARS CALABRESE FROZEN BOILED
 1696 37D BRUSSELS SPROUTS FRESH BOILED
 1698 37D BRUSSELS SPROUTS FROZEN BOILED
 1699 37R BUBBLE & SQUEAK
 1700 36B CABBAGE RED FRESH RAW
 1701 37R CABBAGE RED FRESH BOILED
 1703 36B CABBAGE SAVOY FRESH RAW
 1704 37D CABBAGE SAVOY FRESH BOILED
 1705 37D CABBAGE SPRING SPRING GREENS BOILED
 1706 36B CABBAGE WHITE FRESH RAW
 1707 36B CABBAGE WINTER FRESH RAW

Food code list

1708 37D CABBAGE WINTER FRESH BOILED
 1709 37D CABBAGE FROZEN BOILED
 1710 36A CARROTS OLD FRESH RAW
 1711 37E CARROTS OLD FRESH BOILED
 1712 36A CARROTS NEW FRESH RAW
 1713 37E CARROTS NEW FRESH BOILED
 1714 37E CARROTS FROZEN BOILED
 1715 37E CARROTS CANNED DRAINED CONTENT
 1717 37R HUMMOUS CANNED
 1718 36B CAULIFLOWER FRESH RAW
 1719 37R CAULIFLOWER FRESH BOILED
 1720 37R CAULIFLOWER FROZEN BOILED
 1721 37R CAULIFLOWER IN WHITE SAUCE
 1722 37R CAULIFLOWER IN CHEESE SAUCE
 1723 37R CAULIFLOWER BHAJI
 1724 37R CELERIAC FRESH BOILED
 1725 36B CELERY FRESH RAW
 1726 37D CELERY FRESH BOILED
 1727 37R CELERY CANNED DRAINED CONTENT
 1728 36B CHICORY FRESH RAW
 1729 36B CHINESE LEAVES RAW
 1730 36B CHO CHO VEGETABLE PEAR FRESH RAW
 1731 36B COLESLAW
 1732 36B COLELAW LOW CALORIE
 1733 36B COURGETTES FRESH RAW
 1734 37R COURGETTES BOILED
 1735 37R COURGETTES SAUTEED IN BUTTER
 1736 37R COURGETTES SAUTEED MARGARINE
 1737 37R COURGETTES SAUTEED IN PUFA
 1738 37R COURGETTES SAUTEED BLENDED OIL
 1740 36B CUCUMBER RAW
 1741 37R CUCUMBER & YOGHURT RAITA
 1742 36B ENDIVE FRESH RAW
 1743 37R GARLIC RAW
 1746 36B GOURD BOTTLE RAW
 1748 37R GREEN BANANA PLANTAIN BOILED
 1749 37R PLANTAIN FRIED IN BLENDED OIL
 1750 37R PLANTAIN FRIED IN PUFA OIL
 1752 37R HORSERADISH RAW
 1753 36B KOHL RABI RAW
 1755 36B LEEKS FRESH RAW
 1756 37R LEEKS FRESH BOILED
 1758 37R LENTILS BOILED
 1759 37R LENTILS DAHL
 1761 37R LENTILS RED TOOR DAHL
 1762 36B LETTUCE RAW
 1763 36B LETTUCE (OIL & VINEGAR DRESS)
 1765 37R MARROW BOILED
 1767 37R MARROW PARWAL BOILED
 1770 37R MIXED VEGETABLES CANNED DRAINED
 1771 37R MIXED VEG FROZEN BOILED
 1772 36B MUSHROOM RAW
 1773 37R MUSHROOMS FRIED IN BUTTER
 1774 37R MUSHROOMS FRIED IN MARG
 1775 37R MUSHROOMS FRIED IN BLENDED OIL

Food code list

1776 37R MUSHROOMS FRIED IN PUFA OIL
 1777 37R MUSHROOMS FRIED IN DRIPPING
 1778 37R MUSHROOMS FRIED IN LARD
 1779 37R MUSHROOMS STEWED GRILLED
 1781 37R MUSHROOM CANNED
 1782 36B MUSTARD AND CRESS RAW
 1783 36B OKRA RAW
 1785 36B ONIONS RAW
 1786 37R ONIONS BOILED
 1787 37R ONION FRIED IN BUTTER
 1788 37R ONION FRIED IN MARG(NOT PUFA)
 1789 37R ONION FRIED IN BLENDED OIL
 1790 37R ONION FRIED IN DRIPPING
 1791 37R ONION FRIED IN LARD
 1792 37R ONION FRIED IN PUFA OIL
 1793 37R ONION RINGS(FROZ) FRIED BLEND
 1794 37R ONION RINGS(FROZ) FRIED DRIPP
 1795 37R ONION RING(FROZ) FRIED LARD
 1796 37R ONION RING(FROZ) FRIED IN PUFA
 1797 37R ONION BHAI
 1798 36B ONIONS SPRING RAW
 1799 36B PARSLEY RAW
 1800 36B PARSNIPS RAW
 1801 37R PARSNIPS BOILED
 1802 37R PARSNIP ROAST IN DRIPPING
 1803 37R PARSNIP ROAST IN LARD
 1804 37R PARSNIP ROAST IN BLENDED OIL
 1805 37R PARSNIP ROAST IN PUFA OIL
 1806 36B PEAS FRESH RAW
 1807 37A PEAS FRESH BOILED
 1808 37A PEAS FROZEN BOILED
 1809 37A PEAS GARDEN CANNED
 1810 37A PEAS MARROWFAT CANNED
 1811 37A PEAS MUSHY CANNED
 1812 37A PEAS PROCESSED CANNED
 1813 37A PEAS SPLIT, DRIED BOILED
 1815 37R PEAS CHICK BOILED
 1816 37R PEAS CHICK CANNED
 1817 37R HUMMOUS
 1818 37A PEAS, FREEZE DRIED, BOILED
 1819 37R PEASE PUDDING CANNED
 1821 37A PEA CURRY
 1822 37A PEA & POTATO CURRY
 1823 37R PEPPERS RAW
 1824 37R PEPPERS BOILED
 1825 37R PEPPERS CHILLI RAW
 1826 37R PEPPERS FROZEN BOILED
 1827 37R POTATOES OLD RAW
 1828 37R POTATOES NEW RAW
 1829 39R POTATOES OLD BOILED
 1830 39R POTATOES NEW BOILED
 1831 39R POTATOES OLD MASHED & BUTTER
 1832 39R POTATO, OLD MASHED HARD MARG
 1833 39R POTATO, OLD MASHED PUFA MARG
 1834 39R POTATO OLD BAKED FLESH AND SKIN

Food code list

1835 39R POTATO OLD BAKED FLESH ONLY
 1836 39R POTATO OLD BAKED WEIGHED WITH SKIN
 1837 39R POTATO NEW BAKED FLESH AND SKIN
 1838 39R POTATO NEW BAKED FLESH ONLY
 1839 39R POTATO NEW BAKED FLESH ONLY WEIGHED WITH SKIN
 1840 39R POTATO CURRY
 1841 38B POTATO OLD ROAST (BLENDED OIL)
 1842 38B POTATO, ROAST (IN DRIPPING)
 1843 38B POTATO, ROAST (IN LARD)
 1844 38B POTATO, OLD ROAST (IN PUFA)
 1845 38B POTATO, NEW ROAST (IN BLENDED)
 1846 38B POTATO, NEW ROAST (IN DRIPPING)
 1847 38B POTAO, NEW ROAST (IN LARD)
 1848 38B POTAO, NEW ROAST (IN PUFA)
 1849 38A CHIPS OLD POTS, FRIED BLENDED
 1850 38A CHIPS, OLD POTS FRIED DRIPPING
 1851 38A CHIPS, OLD POTS FRIED IN LARD
 1852 38A CHIPS, OLD POTS FRIED IN PUFA
 1853 38A CHIPS OLD POTS IN COMM BLEND
 1854 38A CHIPS NEW POTS FRIED BLENDED
 1855 38A CHIPS, NEW POTS FRIED DRIPPING
 1856 38A CHIPS NEW POT FRIED IN LARD
 1857 38A CHIPS, NEW POTS FRIED PUFA
 1858 38A CHIPS NEW POTS IN COMM BLENDED
 1859 38A CHIPS FROZ CRINKLE IN BLENDED
 1860 38A CHIPS FROZ CRINK IN DRIPPING
 1861 38A CHIPS FROZ CRINK IN LARD
 1862 38A CHIPS FROZ CRINK IN PUFA
 1863 38A CHIP FROZ CRINK IN COMM BLEND
 1864 38A CHIP FROZ FINE-CUT IN BLENDED
 1865 38A CHIP FROZ FINE-CUT IN DRIPPING
 1866 38A CHIP FROZ FINE-CUT IN LARD
 1867 38A CHIP FROZ FINE-CUT FRIED PUFA
 1868 38A CHIP FROZ THICK FRIED BLENDED
 1869 38A CHIP FROZ THICK FRIED DRIPPING
 1870 38A CHIP FROZ THICK FRIED LARD
 1871 38A CHIP FROZ THICK FRIED PUFA
 1872 38A CHIPS FROZ STRAIGHT CUT BLEND
 1873 38A CHIP FROZ STRA CUT DRIPPING
 1874 38A CHIP FROZ STRA CUT IN LARD
 1875 38A CHIP FROZ STRA CUT IN PUFA
 1876 38A CHIP FROZ STRA CUT COMM BLEND
 1877 38A POTATO CHIPS OVEN READY THICK CUT
 1878 38A POTATO CHIPS OVEN READY
 1879 38B POTATO WAFFLES FRIED BLENDED
 1880 38B POTATO WAFFLE FRIED DRIPPING
 1881 38B POTATO WAFFLE FRIED LARD
 1882 38B POTATO WAFFLE FRIED PUFA
 1883 38R POTATO WAFFLE, GRILLED
 1884 38B POTATO SLICES BATTERED FR BLEN
 1885 38B POT SLICES BATTERED IN DRIPPI
 1886 38B POT SLICES BATTERED (LARD)
 1887 38B POT SLICES BATTERED (IN PUFA)
 1888 38B POTS OLD SAUTEED IN BLENDED
 1889 38B POTS OLD SAUTEED IN DRIPPING

Food code list

1890 38B POTS OLD SAUTEED IN LARD
 1891 38B POTS OLD SAUTEED IN PUFA OIL
 1892 38B POTS NEW SAUTEED IN BLENDED
 1893 38B POTS NEW SAUTEED IN DRIPPING
 1894 38B POTS NEW SAUTEED IN LARD
 1895 38B POTS NEW SAUTEED IN PUFA OIL
 1896 39R POTATOES CANNED DRAINED CONTENT
 1897 39R INSTANT POTATO RECONSTITUTED
 1898 39R POTS INSTANT RECON MILK&WATER
 1899 39R POT INSTANT RECONST WITH MILK
 1900 42R POTATO CRISPS
 1901 38B POT CROQUETTES FRIED BLENDED
 1903 38B POT CROQUETTES FRIED LARD
 1904 38B POT CROQUETTES FRIED IN PUFA
 1905 42R POTATO PUFFS
 1906 39R POTATO SALAD CANNED
 1907 39R POTATO SALAD
 1908 37R PUMPKIN BOILED
 1909 36B RADISH RED RAW
 1910 36B RADISH WHITE MOOLI RAW
 1911 37R SALSIFY BOILED
 1912 37R SAUERKRAUT
 1913 37R SEAKALE BOILED
 1914 36B SPINACH FRESH RAW
 1915 37D SPINACH FRESH BOILED
 1916 37D SPINACH FROZEN BOILED
 1917 37D SAG BHAI
 1918 37D SPINACH CANNED DRAINED
 1919 37R SPRING ROLL
 1920 36B SWEDE RAW
 1921 37R SWEDE BOILED
 1922 37R CORN ON THE COB, BOILED, COB NOT WEIGHED
 1923 37R CORN ON THE COB KERNELS ONLY BOILED
 1924 37R SWEETCORN CANNED DRAINED
 1925 37R SWEETCORN CANNED IMMATURE COBS DRAINED
 1926 37R SWEETCORN FRITTERS FRIED PUFA
 1929 37R SWEETCORN FRITTERS FRIED LARD
 1930 37R SWEET POTATOES BOILED
 1931 36C TOMATOES RAW
 1932 37F TOMATOES FRIED BLENDED OIL
 1933 37F TOMATO FRIED IN BUTTER
 1934 37F TOMATO FRIED IN DRIPPING
 1935 37F TOMATOES GRILLED
 1936 37F TOMATO FRIED IN MARG(NOT PUFA)
 1937 37F TOMATO FRIED IN PUFA OIL
 1938 37F TOMATO FRIED IN LARD
 1939 37R TOMATOES CANNED
 1940 36B TURNIPS RAW
 1941 37R TURNIPS BOILED
 1942 37R TURNIP TOPS BOILED
 1943 37R VEGETABLE CURRY
 1944 37R VEGETABLE JUICE
 1945 36B VEGETABLE SALAD CANNED
 1947 36B WATERCRESS RAW
 1948 37R YAM BOILED

Food code list

1949 38A CHIP FROZ FINE-CUT COMM BLEND
 1950 37R VEGETABLE PIE ONE CRUST
 1951 40A APPLESEATING RAW FLESH ONLY
 1952 40A APPLE EATING RAW WITHOUT CORE WITH SKIN
 1954 40A APPLES COOKING, BAKED WITH SKIN (NO SUGAR)
 1955 40A APPLES COOKING BAKED FLESH ONLY, WITHOUT SUGAR
 1956 40A APPLES COOKING, BAKED WITH SKIN + SUGAR
 1957 40A APPLES COOKING, BAKED FLESH ONLY (+ SUGAR)
 1958 40A APPLES COOKING STEWED WITHOUT SUGAR
 1959 40A APPLES COOKING STEWED WITH SUGAR
 1960 40A APPLES DRIED
 1961 40A APPLES DRIED, STEWED WITH SUGAR
 1962 40A APPLES DRIED, STEWED WITHOUT SUGAR
 1963 40R APRICOTS FRESH RAW NO STONES
 1964 40R APRICOTS RAW WEIGHED WITH STONES
 1967 40R APRICOTS STEWED WITH SUGAR NO STONES
 1969 40R APRICOT DRIED RAW
 1971 40R APRICOTS DRIED STEWED WITHOUT SUGAR
 1972 40E APRICOTS CANNED, FRUIT AND SYRUP
 1973 40E APRICOTS CANNED IN SYRUP, FRUIT ONLY
 1974 40D APRICOTS CANNED IN FRUIT JUICE FRUIT AND JUICE
 1975 40D APRICOT CANNED IN FRUIT JUICE FRUIT ONLY
 1976 40R AVOCADO PEAR
 1977 40C BANANAS RAW FLESH ONLY
 1978 40C BANANAS RAW WEIGHED WITH SKIN
 1979 40R BANANA CHIPS DRIED
 1985 40R BLACKBERRIES RAW
 1986 40R BLACKBERRIES STEWED WITHOUT SUGAR
 1987 40R BLACKBERRIES STEWED WITH SUGAR
 1991 40R CHERRIES EATING RAW WITHOUT STONES
 1992 40R CHERRIES EATING RAW WEIGHED WITH STONES
 1997 40R CHERRIES STEWED WITH SUGAR NO STONES
 1999 40E CHERRIES CANNED IN SYRUP
 2001 40R CURRANTS BLACK RAW
 2002 40R CURRANTS BLACK STEWED WITHOUT SUGAR
 2003 40R CURRANTS BLACK STEWED WITH SUGAR
 2004 40E CURRANTS, BLACK CANNED FRUIT & JUICE
 2005 40R CURRANTS RED RAW
 2006 40R CURRANTS RED STEWED WITHOUT SUGAR
 2007 40R CURRANTS RED STEWED WITH SUGAR
 2009 40R CURRANTS WHITE STEWED WITHOUT SUGAR
 2010 40R CURRANTS WHITE STEWED WITH SUGAR
 2011 40R CURRANTS DRIED
 2013 40R DAMSONS RAW NO STONES
 2017 40R DAMSONS STEWED WITH SUGAR
 2020 40R DATES FRESH RAW NO STONES
 2021 40R DATES DRIED NO STONES
 2022 40R DATES DRIED WEIGHED WITH STONES
 2023 40R FIGS GREEN RAW
 2024 40R FIGS DRIED RAW
 2025 40R FIGS DRIED STEWED WITHOUT SUGAR
 2026 40R FIGS DRIED STEWED WITH SUGAR
 2027 40R PIE FILLING CANNED
 2028 40E FRUIT COCKTAIL CANNED FRUIT AND SYRUP
 2029 40E FRUIT SALAD CANNED IN SYRUP FRUIT ONLY

Food code list

2030 40D FRUIT SALAD CANNED IN FRUIT JUICE FRUIT &
 2033 40R DRIED FRUIT SALAD STEWED SUGAR
 2034 40R DR FRUIT SALAD STEW NO SUGAR
 2035 40R FRESH FRUIT SALAD & SUGAR
 2036 40R FRESH FRUIT SALAD, NO SUGAR
 2037 40R GOOSEBERRIES RIPE DESSERT RAW
 2038 40R GOOSEBERRIES COOKING RAW
 2039 40R GOOSEBERRIES STEWED WITHOUT SUGAR
 2040 40R GOOSEBERRIES STEWED WITH SUGAR
 2041 40R GRAPES BLACK RAW FLESH ONLY
 2042 40R GRAPES BLACK RAW WHOLE
 2043 40R GRAPES WHITE RAW NO SKINS OR PIPS
 2044 40R GRAPES WHITE WHOLE
 2045 40R GRAPEFRUIT RAW FLESH ONLY
 2046 40R GRAPEFRUIT RAW WHOLE FRUIT WEIGHED
 2047 40E GRAPEFRUIT CANNED FRUIT AND SYRUP
 2048 40E GRAPEFRUIT CANNED IN SYRUP FRUIT ONLY
 2049 40D GRAPEFRUIT CANNED IN F JUICE FRUIT & JUICE
 2050 40D GRAPEFRUIT CANNED FRUIT JUICE FRUIT ONLY
 2051 40R GREENGAGES RAW NO STONES
 2052 40R GREENGAGES RAW WEIGHED WITH STONES
 2054 40R GREENGAGES STEWED WITHOUT SUGAR WEIGHED WITH STONES
 2057 40R GUAVA FRESH RAW
 2060 40E JACKFRUIT CANNED IN SYRUP F & SYRUP
 2061 40R KIWI FRUIT FRESH WITHOUT SKIN
 2063 40R LEMONS WHOLE RAW INCLUDING SKIN
 2064 45R LEMONS FRESH JUICE ONLY
 2065 45R LIME FRESH JUICE ONLY
 2066 40R LOGANBERRIES RAW
 2067 40R LOGANBERRIES STEWED WITHOUT SUGAR
 2068 40R LOGANBERRIES STEWED WITH SUGAR
 2069 40E LOGANBERRIES CANNED FRUIT AND SYRUP
 2072 40R LYCHEES RAW FLESH ONLY
 2073 40E LYCHEES CANNED FRUIT SYRUP
 2074 40E MANDARIN ORANGES CANNED FRUIT AND SYRUP
 2075 40E MANDARIN ORANGES CANNED IN SYRUP FRUIT ONLY
 2076 40D MANDARIN CANNED IN FRUITJUICE FRUIT & JUICE
 2077 40D MANDARIN CANNED IN FRUIT JUICE FRUIT ONLY
 2078 40R MANGOES FRESH FLESH ONLY
 2079 40E MANGOES CANNED FRUIT & SYRUP
 2081 40R MELONS CANTELOUPE RAW FLESH ONLY
 2082 40R MELON CANTELOUPE RAW WEIGHED WITH SKIN
 2083 40R MELONS YELLOW HONEYDEW RAW FRESH ONLY
 2084 40R MELONS YELLOW HONEYDEW RAW WEIGHED WITH SKIN
 2085 40R WATERMELON RAW FRESH ONLY
 2086 40R WATERMELON RAW WEIGHED WITH SKIN
 2088 40R NECTARINES RAW NO STONES
 2089 40R NECTARINES RAW WEIGHED WITH STONES
 2090 40R OLIVES IN BRINE FLESH & SKIN ONLY
 2091 40R OLIVES IN BRINE WEIGHED WITH STONES
 2092 40B ORANGES RAW FLESH ONLY
 2093 40B ORANGES RAW WEIGHED WITH PEEL & PIPS
 2095 40R ORTANIKUES FRESH FLESH ONLY
 2096 40R PASSION FRUIT JUICE
 2097 40R PASSION FRUIT RAW FLESH, SEED, NO PEEL, SKIN

Food code list

2099 40R PAW PAW/ PAPAYA FRESH, FLESH
 2100 40E PAW PAW, CANNED FRUIT & JUICE
 2101 40R PEACHES FRESH FLESH & SKIN
 2102 40R PEACHES RAW WEIGHED WITH STONE
 2103 40R PEACHES DRIED RAW
 2104 40R PEACHES DRIED STEWED WITHOUT SUGAR FRUIT & JUICE
 2106 40E PEACHES CANNED IN SYRUP FRUIT & SYRUP
 2107 40E PEACHES CANNED IN SYRUP FRUIT ONLY
 2108 40D PEACHES CANNED IN FRUIT JUICE FRUIT & JUICE
 2109 40D PEACHES CANNED IN FRUIT JUICE FRUIT ONLY
 2110 40A PEARS EATING RAW FLESH ONLY
 2111 40A PEARS EATING RAW WEIGHED WITH SKIN AND CORE
 2113 40A PEARS COOKING STEWED WITHOUT SUGAR
 2114 40A PEARS COOKING STEWED WITH SUGAR
 2115 40E PEARS CANNED & SYRUP FRUIT & SYRUP
 2116 40E PEARS CANNED IN SYRUP FRUIT ONLY
 2117 40R PINEAPPLE FRESH FLESH ONLY
 2118 40R PINEAPPLE WEIGHED WITH SKIN
 2119 40E PINEAPPLE CANNED FRUIT & SYRUP
 2120 40E PINEAPPLE CANNED IN SYRUP FRUIT ONLY
 2121 40D PINEAPPLE CANNED IN FRUIT JUICE, FRUIT & J
 2122 40D PINEAPPLE CANNED IN FRUIT JUICE FRUIT ONLY
 2123 40R PLUMS VICTORIA DESSERT RAW FLESH & SKIN ONLY
 2124 40R PLUMS VICTORIA DESSERT RAW WEIGHED WITH STONES
 2125 40R PLUMS COOKING RAW FLESH & SKIN ONLY
 2127 40R PLUMS COOKING STEWED WITHOUT SUGAR
 2128 40R PLUMS COOKING STEWED WITHOUT SUGAR WEIGHED WITH STONES
 2129 40R PLUMS COOKING STEWED WITH SUGAR
 2130 40R PLUMS COOKING STEWED WITH SUGAR WEIGHED WITH STONES
 2131 40E PLUMS CANNED IN SYRUP F & SYRUP
 2132 40R POMEGRANATE RAW JUICE ONLY
 2133 40R PRUNE DRIED RAW NO STONES
 2134 40R PRUNES DRIED RAW WEIGHED WITH STONE
 2135 40R PRUNES DRIED STEWED WITHOUT SUGAR F & J
 2136 40R PRUNES DRIED STEWED WITHOUT SUGAR WEIGHED WITH STONES
 2137 40R PRUNES DRIED STEWED WITH SUGAR F & J
 2138 40R PRUNES DRIED STEWED WITH SUGAR WEIGHED WITH STONES
 2139 40E PRUNES CANNED FRUIT AND SYRUP WEIGHED WITH STONES
 2140 40D PRUNES CANNED IN FRUIT JUICE, FRUIT & JUICE
 2142 40R RAISINS DRIED
 2143 40R RASPBERRIES RAW
 2144 40R RASPBERRIES STEWED WITHOUT SUGAR F & J
 2145 40R RASPBERRIES STEWED IN SUGAR F & J
 2146 40E RASPBERRIES CANNED IN SYRUP F & J
 2147 40R RASPBERRIES FROZEN AS SERVED (NO SUGAR)
 2149 40R RHUBARB STEWED WITHOUT SUGAR F & J
 2150 40R RHUBARB STEWED WITH SUGAR
 2151 40D RHUBARB CANNED
 2153 40R STRAWBERRIES RAW
 2154 40E STRAWBERRIES CANNED FRUIT AND SYRUP
 2155 40R STRAWBERRIES FROZEN
 2156 40R SULTANAS DRIED
 2157 40B TANGERINES (MANDERINS,CLEMENTINES,SATSUMAS)RAW FLESH/JUIC
 2158 40B TANGERINES WEIGHED WITH PEEL
 2159 40A APPLE SAUCE

Food code list

2160 40A APPLE SAUCE CANNED
 2161 40D PEARS, CANNED IN FRUIT JUICE, FRUIT ONLY
 2162 40D PEARS CANNED IN FRUIT JUICE, FRUIT & JUICE
 2165 40R TAHINI
 2166 40R PUMPKIN SEEDS DRIED
 2167 40R SUNFLOWER SEEDS DRIED
 2168 40R SESAME SEEDS
 2169 40F ALMONDS KERNEL ONLY
 2174 40F PECAN NUT KERNEL ONLY
 2175 40F BRAZIL NUTS KERNEL ONLY
 2177 40F CASHEW NUT KERNEL ONLY
 2179 40F CHESTNUTS KERNEL ONLY
 2183 40F COCONUT DESSICATED
 2184 40F DESSICATED COCONUT SWEETENED
 2185 40F COCONUT CREAM
 2186 40F HAZELNUT KERNEL ONLY
 2188 40F MIXED NUTS NOT ROASTED/SALTED
 2189 42R MIXED NUTS KERNELS ONLY SALTED
 2191 40F PEANUTS FRESH KERNEL ONLY
 2192 40F PEANUTS FRESH WEIGHED WEIGHED WITH SHELLS
 2193 42R PEANUTS ROASTED AND SALTED
 2194 40F PEANUTS, ROASTED UNSALTED
 2195 40F PEANUT BUTTER SMOOTH
 2196 40F PEANUT BUTTER CRUNCHY
 2197 40F PISTACHIO NUTS KERNEL ONLY
 2199 40F WALNUTS KERNEL ONLY
 2200 40F WALNUTS WEIGHED WITH SHELL
 2201 41A GLUCOSE POWDER WITH ADDED VITAMIN C
 2202 41A GLUCOSE LIQUID
 2203 41A SUGAR DEMERARA SOFT BROWN
 2204 41A SUGAR JAGGERY MUSCAVADO DARK BROWN
 2205 41A SUGAR WHITE
 2206 41B SYRUP GOLDEN
 2207 41B TREACLE BLACK
 2208 50R ARTIFICIAL SWEETENERS WITH CALORIE VALUE
 2209 50R ARTIFICIAL SWEETENERS WITHOUT CALORIE VALUE
 2210 41R CHERRIES GLACE
 2211 41R CHOCOLATE SPREAD
 2212 41R CHOCOLATE AND NUT SPREAD
 2214 41B HONEY IN JARS
 2215 41B JAM WITH EDIBLE SEEDS
 2216 41B JAM WITH EDIBLE SEEDS REDUCED SUGAR,PURE FRUIT SPREAD
 2217 41B JAM STONE FRUIT
 2218 41B JAM STONE FRUIT REDUCED SUGAR,PURE FRUIT SPREAD
 2219 41B LEMON CURD STARCH BASED
 2220 41B LEMON CURD HOME MADE
 2221 41B MARMALADE
 2222 41B MARMALADE WITHOUT PEEL
 2223 41B REDUCED SUGAR MARMALADE
 2224 41R MARZIPAN
 2225 41R MINCEMEAT SWEET
 2226 41R MIXED PEEL
 2227 41R ICE CREAM TOPPING SAUCE
 2240 40A PEARS EATING RAW FLESH AND SKIN
 2241 40A PEARS EATING RAW FLESH AND SKIN WEIGHED WITH

Food code list

2251 43R BOILED SWEETS
 2252 44R BOUNTY BAR
 2253 43R CHEWING GUM
 2254 44R CHOCOLATE MILK
 2255 44R CHOCOLATE PLAIN
 2256 44R CHOCOLATE WITH TOFFEE/CARAMEL
 2257 44R CHOCOLATE WITH SOFT FILLING (FONDANT)
 2258 44R CHOCOLATE BAR WITH NUTS/FRUIT/BISCUIT/CEREAL (MIXED)
 2259 43R FRUIT GUMS
 2260 43R HALVA
 2261 44R NOVO
 2262 50R ICE-LOLLIES
 2263 43R LIQUORICE SWEETS
 2264 43R MARSHMALLOWS
 2265 44R MARS BAR
 2266 43R NUT AND SUGAR SWEETS
 2267 43R PASTILLES AND JELLIES
 2268 42R POPCORN SALTED
 2269 43R POPCORN-SUGAR COATED
 2270 43R SHERBERT
 2271 43R PEPPERMINT CREAMS, DOLLY MIXTU
 2272 43R MIXED TOFFEES
 2273 44R TURKISH DELIGHT
 2274 43R CHEWS OPAL FRUITS
 2275 44R CRUNCHIE SMARTIES MALTESERS ETC
 2276 44R TWIX
 2277 44R KITKAT
 2278 44R WISPA
 2279 43R DEXTROSOL TABLETS
 2301 50R BOURNVITA
 2302 50R CASILAN
 2303 50R COCOA POWDER
 2304 51A COFFEE AND CHICORY ESSENCE
 2305 50R COMPLAN
 2306 51A COFFEE FRESH WEAK INFUSION
 2307 51A COFFEE FRESH STRONG INFUSION
 2308 51A COFFEE INSTANT POWDER OR GRANULES
 2309 50R DRINKING CHOCOLATE
 2310 50R HORLICKS
 2311 50R MILK SHAKE POWDER
 2312 50R MILKSHAKE SYRUP
 2313 50R OVALTINE
 2314 51B TEA STRONG INFUSION
 2315 51B TEA WEAK INFUSION
 2316 51B TEA INSTANT LEMON
 2317 45R APPLE JUICE UNSWEETENED CANNED
 2318 45R APPLE JUICE UNSWEETENED CARTONED PASTEURIZED
 2319 45R APPLE JUICE UNSWEETENED UHT
 2320 45R APPLE JUICE DRINK CARBONATED
 2321 46A CARBONATED BEVERAGES CANNED
 2322 46A CARBONATED BEVERAGES BOTTLED
 2323 46B CARBONATED BEVERAGES LOW CALORIE CANNED
 2324 46B CARBONATED BEVERAGES LOW CALORIE BOTTLED
 2325 45R GRAPE JUICE
 2326 45R GRAPEFRUIT JUICE SWEETENED CANNED

Food code list

2327 45R GRAPEFRUIT JUICE SWEETENED BOTTLED
 2328 45R GRAPEFRUIT JUICE UNSWEETENED CANNED
 2329 45R GRAPEFRUIT JUICE UNSWEETENED PASTEURISED
 2330 45R GRAPEFRUIT JUICE UNSWEETENED UHT
 2331 46A LIME JUICE CORDIAL CONCENTRATED
 2332 46A LIME JUICE CORDIAL AS MADE UP
 2333 46A LUCOZADE
 2334 45R ORANGE JUICE SWEETENED CANNED
 2335 45R ORANGE JUICE SWEETENED BOTTLED
 2336 45R ORANGE JUICE UNSWEETENED CANNED
 2337 45R ORANGE JUICE UNSWEETENED PASTEURIZED
 2338 45R ORANGE JUICE UNSWEETENED UHT
 2339 45R ORANGE JUICE FRESHLY SQUEEZED JUICE
 2340 45R ORANGE JUICE DRINK CARBONATED
 2341 45R PINEAPPLE JUICE SWEETENED CANNED
 2342 45R PINEAPPLE JUICE SWEETENED BOTTLED
 2343 45R PINEAPPLE JUICE UNSWEETENED CANNED
 2344 45R PINEAPPLE JUICE UNSWEETENED PASTEURIZED
 2345 45R PINEAPPLE JUICE UNSWEETENED UHT
 2346 46A RIBENA, NOT LOW CALORIE, BLACKCURRANT, UNDILUTED
 2347 46A RIBENA AS MADE UP
 2349 46A SQUASH CONCENTRATED
 2350 46A SQUASH AS MADE - UP
 2351 46B SQUASH LOW CALORIE CONCENTRATED
 2352 46B SQUASH LOW CALORIE AS MADE - UP
 2353 46A SQUASH WITH ADDED VITAMIN C CONCENTRATED
 2354 46A SQUASH WITH ADDED VITAMIN C AS MADE UP
 2355 37R TOMATO JUICE CANNED
 2356 37R TOMATO JUICE
 2357 45R MIXED FRUIT JUICE PASTEURISED
 2358 45R MIXED FRUIT JUICE DRINKS
 2359 45R FROZEN ORANGE JUICE CONCENTRATE
 2360 45R FROZEN OJ CONCENTRATE MADE UP
 2362 49A BEER NON PREMIUM BITTER
 2363 49A BEER BEST BITTER
 2364 49A BEER STRONG BITTER
 2366 49A BEER EXTRA STRONG BITTER
 2367 49A BEER AVERAGE
 2368 49A LAGER NON PREMIUM
 2369 49A LAGER PREMIUM
 2370 49A LAGER CONTINENTAL TYPE
 2371 49A LAGER SPECIAL STRONG BREW
 2372 49A LAGER LOW CARBOHYDRATE TYPE
 2373 49A LAGER ALCOHOL FREE
 2374 49A LAGER AVERAGE
 2375 49A MACKESON
 2376 49A STOUT
 2377 49A GUINNESS
 2378 49R SHANDY NOT CANNED
 2379 49R CIDER DRY
 2380 49R CIDER SWEET
 2382 48A RED WINE
 2384 48A ROSE WINE
 2385 48A WINE MEDIUM WHITE
 2386 48A WINE WHITE DRY

Food code list

2387 48A WINE WHITE SWEET
 2388 48A WINE WHITE SPARKLING
 2389 48B CHAMPAGNE
 2390 48B PORT
 2391 48B SHERRY DRY
 2392 48B SHERRY MEDIUM
 2393 48B SHERRY SWEET
 2394 48B VERMOUTH DRY
 2395 48B VERMOUTH SWEET
 2396 47A ADVOCAAT
 2397 47A CREAM LIQUEURS
 2398 47A CHERRY BRANDY
 2399 47A MEDIUM STRENGTH LIQUEURS
 2400 47A HIGH STRENGTH LIQUEURS
 2401 47A CURACAO
 2402 47B SPIRITS
 2403 46A LUCOZADE CANNED
 2404 45R ORANGE JUICE DRINK CARBONATED
 2405 46A RIBENA MADE UP CANNED
 2406 47A PIMMS
 2407 47B SNOWBALL BOTTLED
 2409 50R BARBECUE SAUCE
 2410 50R BOVRIL
 2411 50R BREAD SAUCE
 2412 50R BROWN SAUCE
 2413 50R CHEESE SAUCE
 2414 50R PICKLE CHILLI OILY
 2415 50R PICKLE CHILLI SOUR
 2416 50R PICKLE CHILLI SWEET
 2417 50R CHUTNEY APPLE
 2418 50R CHUTNEY TOMATO
 2419 50R CHUTNEY MANGO
 2420 50R CURRY SAUCE
 2422 50R FRENCH DRESSING
 2423 37R PICKLED ONION PICKLED GHERKIN
 2424 50R GRAVY THICKENED WITH FAT
 2425 50R GRAVY THICKENED NO FAT
 2426 50R GRAVY UNTHICKENED, WITH FAT
 2427 50R GRAVY UNTHICKENED, NO FAT
 2428 50R HORSERADISH SAUCE
 2429 50R LIME PICKLE OILY
 2430 50R MANGO PICKLE OILY
 2431 50R MARMITE
 2432 50R MAYONNAISE
 2433 50R MAYONNAISE LOW CALORIE
 2434 50R MILD MUSTARD SAUCE
 2435 50R MINT SAUCE
 2436 50R MINT JELLY
 2437 50R ONION SAUCE
 2438 50R OYSTER SAUCE
 2439 50R PICCALILLI
 2440 50R PICKLE SWEET
 2441 50R SALAD CREAM
 2442 50R LOW CALORIE SALAD CREAM
 2443 50R SANDWICH SPREAD

Food code list

2444 50R SOY SAUCE DARK
 2445 50R SOY SAUCE LIGHT
 2446 50R SWEET CURRY SAUCE
 2447 50R SWEET & SOUR SAUCE
 2448 50R TOMATO KETCHUP
 2449 50R TOMATO PUREE
 2450 50R TOMATO SAUCE
 2451 50R WHITE SAUCE SAVOURY
 2452 9C WHITE SAUCE SWEET
 2453 50R WORCESTER SAUCE
 2454 50R MUSTARD AS MADE UP
 2456 37R PICKLED BEETROOT
 2457 50R CANNED COOK IN SAUCES
 2458 50R PACKET SAUCES MADE UP
 2459 50R STUFFING
 2460 50R TOMATO PUREE, CANNED
 2461 50R SOUP, BONE & VEGETABLE BROTH, HOMEMADE
 2462 50R SOUP CONSOMME
 2463 50R SOUP CREAM OF CHICKEN CANNED
 2464 50R SOUP CREAM OF CHICKEN CONDENSED CANNED
 2465 50R SOUP CREAM OF CHICKEN CONDENSED CANNED AS SERVED
 2466 50R SOUP CHICKEN NOODLE DRIED
 2467 50R SOUP CHICKEN NOODLE AS SERVED
 2468 50R SOUP INSTANT ANY AS SERVED
 2469 50R LENTIL SOUP
 2470 50R SOUP MINESTRONE DRIED
 2471 50R SOUP MINESTRONE AS SERVED
 2472 50R SOUP MUSHROOM CREAM OF CANNED
 2473 50R SOUP OXTAIL CANNED AS SERVED
 2475 50R SOUP OXTAIL DRIED AS SERVED
 2476 50R SOUP - PEA HOMEMADE
 2477 50R SCOTCH BROTH
 2478 50R SOUP TOMATO CREAM OF CANNED AS SERVED
 2479 50R SOUP TOMATO CONDENSED
 2480 50R SOUP TOMATO CONDENSED AS SERVED
 2481 50R SOUP TOMATO DRIED
 2482 50R SOUP TOMATO DRIED AS SERVED
 2483 50R SOUP VEGETABLE CANNED AS SERVED
 2484 50R SOUP VEGETABLE
 2485 50R SOUP OTHER CANNED AS SERVED
 2486 50R SOUP CONDENSED (MILK&WATER)
 2487 50R SOUP CONDENSED (MILK ONLY)
 2488 50R SOUP OTHER CONDENSED (WATER)
 2489 50R SWEETCORN CHOWDER
 2490 50R VEGETABLE SOUP WITH PULSES
 2491 50R LOW CALORIE CANNED SOUPS
 2492 50R LOW CALORIE PACKET SOUPS AS MADE UP
 2493 50R VENDING MACHINE SOUP
 2494 50R SCOTCH BROTH CANNED
 2501 50R THOUSAND ISLAND OR BLUE CHEESE DRESSING
 2505 50R CHILLI POWDER SALTED
 2508 50R CURRY POWDER
 2510 50R GINGER GROUND
 2515 50R OXO CUBES
 2522 50R SALT TABLE

Food code list

2525 50R VINEGAR
 2529 50R YEAST COMPRESSED
 2601 40A APPLES EATING RAW FLESH AND SKIN EATEN WEIGHED
 2602 40E GOOSEBERRIES CANNED IN SYRUP FRUIT ONLY
 2603 1R PLAIN FLOUR AFTER BAKING
 2604 1R SR FLOUR AFTER BAKING
 2605 42R CHEVDA/BOMBAY MIX
 2608 37R POTATO OLD WITH FRYING LOSSES
 2610 50R EGG & CRUMB AFTER FRYING LOSS
 2611 16R EGG AFTER BAKING/BOILING
 2612 9C CONFECTIONERS CUSTARD
 2613 41A SUGAR SYRUP
 2614 34A COD, HADDOCK WITH LOSSES
 2617 37D CABBAGE WHITE BOILED
 2618 37A PEAS MUSHY BOILED NOT CANNED
 2619 27R CHICKEN FLESH WITH LOSSES
 2620 40R BLACKCURRANT PIE FILLING
 2622 37R BIRYANI
 2623 37R VEGETABLE SAMOSA
 2624 37R OKRA FRIED IN BLENDED OIL
 2625 37R RATATOUILLE
 2626 37R RATATOUILLE CANNED
 2627 42R CORNSNACKS
 2628 40D CHERRIES CANNED IN FRUIT JUICE FRUIT ONLY
 2629 40F MIXED NUTS & RAISINS(NO PEANUT
 2630 40F PEANUTS & RAISINS (KP)
 2631 40F TRAIL MIX, HAWAIIAN MIX
 2632 50R INSTANT HOT CHOCOLATE POWDER
 2633 50R FAT REDUCED DRINKING CHOCOLATE
 2635 50R INSTANT LOW FAT HORLICKS/OVALTINE
 2636 51A VENDING MACH COFFEE &WHITENER
 2637 51A VENDING COFFEE WHITENER &SUGAR
 2638 51B VENDING MACHINE TEA & WHITENER
 2639 51B VENDING TEA, WHITENER & SUGAR
 2640 50R VENDING MACHINE HOT CHOCOLATE
 2641 45R APPLE JUICE DRINK CARBONATED CANNED
 2642 39R POTATO INSTANT POWDER
 2644 8R SPONGE CAKE MADE WITH FAT NO FILLING NO
 2645 41R CHOCOLATE SAUCE
 2646 37C LOW SUGAR BAKED BEANS
 2647 37R WATER CHESTNUTS CANNED
 2650 37A MANGE-TOUT BOILED
 2652 41R ICE MAGIC
 2654 38R POTATO CROQUETTES, GRILLED
 2655 37R BEAN BURGER
 2657 32R LEAN CUISINE
 2658 32R LEAN CUISINE
 2659 32R LEAN CUISINE
 2660 37R TZATZIKI
 2661 27R READY MEALS (1)
 2662 46A FRUIT SYRUP CANNED
 2663 23R BEEF CURRY VESTA, AS SERVED
 2665 40R MIXED DRIED FRUIT
 2666 37R CORN ON THE COB KERNELS ONLY RAW
 2669 50R READY MEALS 4

Food code list

2670 50R INSTANT SUGAR FREE OVALTINE
 2672 27R CHICKEN FINGER GRILLED/BAKED
 2673 51B TEA EXTRACTION WITH LOSSES ON BOILING
 2674 26R CHICKEN COAT E&C GRILLED/BAKED
 2675 6R READY BREK DRY
 2679 37R FRENCH BEANS CANNED
 2681 13R ELMLEA IMITATION CREAM
 2682 50R WINE OR SHERRY AFTER COOKING IN STEWS
 2683 50R TOMATO PUREE WITH COOKING LOSSES
 2690 51B LEMON TEA INFUSION
 2691 42R LOW FAT CRISPS
 3001 37F TOMATOES SLICED SHALLOW FRIED IN CCF
 3002 37R MUSHROOMS SHALLOW FRIED IN CCF
 3003 21B DAIRYCREST -WILLOW
 3005 16R EGG FRIED IN CCF +LARD
 3006 28R LAMBS LIVER CASSEROLE
 3007 23R W/M PASTA IN MEAT SAUCE
 3008 27R SPICY CHICKEN
 3009 24R LAMB CURRY WITH TURNIPS
 3010 9A SEMOLINA PUDDING WITH RAISINS
 3011 39R SPINACH +POTATO CURRY
 3012 27R CHICKEN NO SKIN FRIED IN BUTTER GHEE WITH CURRY +CHILLI
 3013 37R DAHL
 3014 24R LAMB +AUBERGINE CURRY
 3015 15R YOGHURT CURRY
 3016 28R LAMBS LIVER CURRY
 3017 27R MIXED VEG +CHICKEN MEAT
 3018 37D CABBAGE +POTATOES
 3019 23R SOYA /MEAT SHEPHERDS PIE
 3020 16R CHEESE EGG +VEG PIE
 3021 8R SPONGE CAKE MADE WITH PUFA MARG +PUFA BUTTERCREAM ICING
 3022 8R POTATO SCONE FRIED IN LARD
 3023 31R INDIVIDUAL STEAK PIE FRIED IN DRIPPING
 3024 31R M+S BEEF STEAK PIE PUFF PASTRY CRUST
 3025 33R HADDOCK COATED IN FLOUR DEEP FRIED IN PUFA OIL
 3026 50R HITE SAUCE, SEMI SKIMMED MILK
 3027 8R SPONGE CAKE WITH GROUND ALMONDS
 3028 16R SPANISH OMELETTE
 3029 37R ONION RINGS BATTERED FROZ GRIL
 3030 8R POTATO SCONE FRIED IN BLENDED VEG OIL
 3031 32R SAUSAGE STEW
 3032 23R CHILLI CON CARNE
 3033 50R CHEESE SAUCE
 3034 1B SAVOURY RICE
 3035 16R CHEESE +SPINACH QUICHE WITH W/M S/C PASTRY
 3036 16R COURGETTE QUICHE
 3037 16R SPANISH OMELETTE
 3038 50R CHEESE SAUCE MADE WITH PUFA
 3039 37R MUSHROOM SOUP
 3040 16R QUICHE WITH BACON +SAUSAGE
 3041 38B POTATOES ROAST IN CHICKEN FAT
 3042 23R HIGH TOMATO +BEAN CHILLI
 3043 37R BIRDS EYE CONTINENTAL STIR FRY IN PUFA
 3044 1R PIZZA WITH EGG HAM MUSHROOM TUNA ARTICHOKE TOPPING
 3045 50R CHEESE SAUCE MADE WITH SEMI-SKIMMED MILK+CORNFLOUR

Food code list

3046 8R SPONGE CAKE WITH PUFA +CHOCOLATE FUDGE ICING
 3047 5R ALLINSONS NATURAL BRAN PLUS
 3048 5R MUESLI
 3049 9C CUSTARD MADE WITH SKIMMED MILK(UHT)+CUSTARD POWDER NO SU
 3050 8R FRUIT LOAF
 3051 37R VEG CURRY
 3052 37R BEAN SALAD
 3053 8R CARROT CAKE
 3054 16R CHEESE +ONION FLAN WITH W/M PASTRY
 3055 32R BLACK PUDDING FRIED IN BATTER IN DRIPPING
 3056 1R CHEESE +ONION PASTIE WITH FLAKY PASTRY (COMM)
 3057 23R MINCE WITH MUSHROOMS AND TOMATOES
 3058 33R HADDOCK COATED IN FLOUR SHALLOW FRIED IN PUFA
 3059 27R CHICKEN CURRY
 3060 39R POTATO GOULASH
 3061 37R TOMATO BAKE
 3062 23R HIGH CARROT /BEAN CHILLI
 3063 31R MINCE TART
 3064 16R OMELETTE WITH MUSHROOMS COOKED IN LARD
 3065 9C FRUIT CRUMBLE MADE WITH YELLOW SPREAD
 3066 37R VEG CUTLET
 3067 39R MASHED POTATO FRIED IN LARD
 3068 9A WEIGHT WATCHERS RICE PUDDING CANNED
 3069 16R OMELETTE FRIED IN LARD
 3070 27R CHICKEN STEW WITH PULSES
 3071 9C CUSTARD MADE WITH EVAPORATED MILK AND WATER
 3072 31R STEAK +KIDNEY PUDDING STEAMED(BUSY BEE BRAND)
 3073 9C CHEESECAKE (GREENS)TOPPED WITH CHERRIES +CREAM
 3074 31R CORNED BEEF POTATO CARROT +ONION PIE
 3075 27R CHICKEN FRIED RICE
 3076 24R LAMB STEW NO POTATOES HIGH CARROTS
 3077 37D WHITE CABBAGE CURRY
 3078 9C APPLE CRUMBLE WITH WHOLEMEAL FLOUR +PUFA MARG
 3079 23R BEEF STEW WITH PULSES
 3080 28R LIVER +CHEESE HOT POT
 3081 8R FRUIT CAKE WITH W/M FLOUR +BUTTER
 3082 8R CHOCOLATE CAKE NO FILLING
 3083 50R BOLOGNAISE BEAN FEAST, MADE UP
 3084 22R PLUMROSE BACON GRILL CANNED SHALLOW FRIED IN OWN FAT
 3085 36B ST IVEL VEG SALAD IN MAYONNAISE
 3087 16R EGG FRIED IN CCF
 3088 38A OLD FRESH CHIPS FRIED IN CCF
 3089 33R HADDOCK IN BREADCRUMBS FRIED IN CCF
 3090 28R OX LIVER FRIED IN LARD
 3091 39R MASHED OLD POTATO WITH YELLOW SPREAD +MILK
 3092 38B ROAST POTATOES OLD IN YELLOW SPREAD
 3093 33R COD COATED IN FLOUR FRIED IN LARD
 3094 1A SPAGHETTI IN CHEESE AND HAM SAUCE
 3095 32R SAUSAGE CASSEROLE
 3096 1R W/M DUMPLINGS
 3097 50R WHITE SAUCE MADE WITH BUTTER +WHOLE MILK
 3098 8R GINGERBREAD
 3099 8R QUEEN CAKE
 3100 8R APPLE CAKE
 3101 8R POTATO SCONE FRIED IN PUFA

Food code list

3102 25R PORK STEAK IN B'CRUMBS DEEP FRIED IN LARD
 3103 27R CHICKEN PILAFF
 3104 33R COD COATED IN FLOUR SHALLOW FRIED IN BLENDED VEG OIL
 3105 23R MINCE L+F WITH CARROTS ONION +BAKED BEANS IN THICK GRAVY
 3106 39R MASHED POTATO +TURNIP FRIED IN LARD
 3107 9C EGG CUSTARD WITH SEMI-SKIMMED MILK
 3108 9D LEMON PUDDING
 3109 39R SCALLOPED POTATO COOKED IN MILK BUTTER +ONION
 3110 27R CHICKEN +CASHEW NUT PANCAKES
 3111 9D WALNUT ROULADE
 3112 9C LEMON SURPRISE
 3113 33R COD COATED IN FLOUR SHALLOW FRIED IN DRIPPING
 3114 23R STEWING BEEF ONION PEPPER SULTANA WITH PKT CURRY SAUCE M
 3115 1R COOKED PURCHASED FLAKY PASTRY
 3116 50R WHITE SAUCE MADE WITH PUFA +SKIMMED MILK
 3117 37R M+S VEGETABLE CUTLETS FRIED IN PUFA
 3118 37R ONIONS COOKED IN LAMB FAT
 3119 50R CHEESE SAUCE MADE WITH SKIMMED MILK +BUTTER
 3120 8R CHOCOLATE CORNFLAKE CAKES MADE WITH BUTTER
 3121 31R MINCED BEEF +ONION ROLL WITH SUET PASTRY
 3122 1B BROWN RICE VEGETABLES AND EGG
 3123 9C EGG CUSTARD FLAN WITH CHERRIES
 3124 16R EGG FRIED IN OLIVE OIL
 3125 50R WINE ONION +MUSHROOM SAUCE
 3126 37E GLAZED CARROTS
 3127 37R MUSHROOMS FRIED IN OLIVE OIL
 3128 37R TOMATO SOUP HOMEMADE
 3129 41R ALMOND BUTTER CREAM FILLING
 3130 30R SAUSAGEMEAT STUFFING
 3131 50R PAPRIKA SAUCE
 3132 9D STEAMED GINGER PUDDING WITH W/M FLOUR +PUFA MARG
 3133 34A FISH PIE
 3134 9C BUTTERSCOTCH MERINGUE PIE
 3135 1R PIZZA WITH SCONE BASE MADE WITH LARD
 3136 9C EGG CUSTARD SAUCE
 3137 23R BEEF CURRY
 3138 9A RICE PUDDING MADE WITH EVAPORATED MILK AND WATER
 3139 1R RICH SHORTCRUST PASTRY WITH EGG COOKED
 3140 38B ROAST NEW POTATOES IN BUTTER
 3142 9C CUSTARD MADE ALL EVAPORATED MILK CUSTARD POWDER NO SUGAR
 3143 37R VEGETABLE LASAGNE
 3144 37R VEGETARIAN PATE
 3145 10R UNPASTEURISED WHOLE MILK
 3146 23R CHILLI CON CARNE HIGH KIDNEY BEAN
 3147 1A SPAGHETTI CABONARA
 3148 37R CELERY SOUP
 3149 23R FRIED BEEF WITH BLACK BEAN +CHILLI SAUCE
 3150 34B FRIED PRAWNS IN BLACK BEAN SAUCE
 3151 37R RICE AND VEG
 3152 32R SAUTEED LAMB KIDNEYS
 3153 50R PACKET ONION SAUCE MIX MADE WITH SKIMMED MILK
 3154 5R PORRIDGE MADE WITH SKIMMED MILK +SUGAR
 3155 23R MEAT BALLS
 3156 34A CANNED HARD COD ROE FRIED IN LARD
 3157 8R FATLESS SPONGE WITH JAM MADE WITH WHOLEMEAL FLOUR

Food code list

3158 9D WHOLEMEAL STEAMED SPONGE PUDDING WITH TREACLE /SYRUP
 3159 40R HAZELNUT STUFFING
 3160 27R CHICKEN CURRY ONION APPLE +CHUTNEY
 3161 7R WHOLEMEAL ALMOND SHORTBREAD
 3162 1R PUFF PASTRY MADE WITH HALF CCF HALF MARG(BLUE BAND)
 3163 38B ROAST POTATOES COOKED IN CCF
 3164 37R ROAST PARSNIPS COOKED IN CCF
 3165 37R VEGETABLE +LENTIL STEW
 3166 9C APPLE CRUMBLE MADE WITH CONCENTRATED BUTTER
 3167 37R GREEN PEPPER FRIED IN PUFA
 3168 32R RABBIT RISOTTO
 3169 35R PILCHARDS /SARDINES CANNED IN BRINE
 3170 34A DOGFISH POACHED IN SEMI-SKIMMED MILK
 3171 37R BUBBLE+SQUEAK FRIED IN SOFT MARG
 3172 34B ROSS PRAWN CUTLETS
 3174 1A CANNED W/M PASTA SHELLS IN TOMATO SAUCE
 3175 9C LEMON MERINGUE PIE PASTRY W/M WITH PUFA
 3176 9C APPLE CRUMBLE MADE WITH WHOLEMEAL FLOUR & HARDMARG
 3177 37D CHINESE LEAVES STIR FRIED IN CORN OIL
 3178 37R VEG STEW WITH BUTTERBEANS PARSNIP CARROT ONION
 3179 9C ANGEL DELIGHT, SKIMMED MILK
 3180 25R LUNCHEON MEAT FRITTERS
 3181 9C LEMON MERINGUE PIE PASTRY 1/2 GOLD 1/2 LARD
 3182 32R STIR FRY BEEF +PORK WITH VEG +ALMONDS
 3183 37R BUBBLE+SQUEAK WITH CARROT FRIED IN PUFA
 3184 37D SAG BHAJJI [SPINACH FRITTER]FRIED IN BLENDED VEG OIL
 3185 8R BAKEWELL TART PASTRY MADE WITH ALL LARD
 3186 8R TRIFFIN CAKE
 3187 16R QUICHE CHEESE +HIGH ONION
 3188 37R TOMATO +BLACK BEAN SAUCE
 3189 8R W/M FRUIT SCONE (FROM BAKERS)
 3190 25R PORK CASSEROLE
 3191 1R CHEESE +ONION PASTIE PASTRY MADE WITH PUFA MARG
 3192 24R LAMB CURRY
 3193 27R CHICKEN CURRY
 3194 8R CHOCOLATE CAKE WITH GROUND ALMONDS +CHOC+RUM CREAM ICIN
 3195 8R LEMON CREAM SPONGE MADE WITH PUFA WITH LEMON +UHT CREAM
 3196 1R CHEESE ONION +POTATO FLAN
 3197 8A APPLE PIE S/C PASTRY MADE WITH PUFA
 3198 8R COCONUT CAKE WITH PUFA +CONDENSED MILK
 3199 37R GREEN PEPPER FRIED IN BUTTER GHEE
 3200 9C CUSTARD MADE WITH GOLD TOP MILK(WINTER)
 3201 16R M+S CHEESE +MUSHROOM QUICHE
 3202 8R JAM TARTS PASTRY MADE WITH HARD MARG
 3203 8R MINCE PIES, PASTRY HARD MARG
 3204 9C SWEET WAFFLES, GRILLED
 3205 1R FINDUS SAVOURY CHEESE PANCAKES
 3206 9C CREME BRULEE WITH RASPBERRIES +REDCURRANTS (YOUNGS)
 3207 32R TOAD IN THE HOLE PORK SAUSAGE +SEMI-SKIMMED MILK
 3208 8R FRUIT CAKE WITH YELLOW SPREAD
 3209 38B OLD POTATO SAUTEED IN BUTTER
 3210 28R OX LIVER FRIED IN PUFA
 3211 27R TURKEY BURGER GRILLED (MATTHEWS)
 3212 12R SKIMMED MILK UNPASTEURISED
 3213 16R SCRAMBLED EGG WITH MUSHROOM +PARSLEY COOKED IN OLIVE OIL

Food code list

3214 8R W/M SULTANA SPONGE CAKE
 3215 9C CUSTARD MADE WITH WHOLE MILK NO SUGAR
 3216 24R LAMB CASSEROLE CALORIE COUNTED M+S
 3217 36B MANGE-TOUT RAW
 3218 1R S/C PASTRY MADE WITH ALL PUFA
 3219 27R FINDUS CHICKEN +SWEETCORN CRISPY PANCAKES FRIED IN BLEND
 3220 31R MINCED PORK +ONION PIE S/C PASTRY HALF LARD HALF MARG
 3221 40R NUT CUTLETS
 3222 9C RASPBERRY DESSERT
 3223 31R TURKEY +HAM PLAIT(TIFFANYS)
 3224 37R STIR FRY VEG +RICE (BEJAM)
 3225 38B CANNED FRIED POTATO SWISS STYLE
 3226 34A FISH CREOLE
 3227 37R AVOCADO PIE
 3228 37D CABBAGE CAKE
 3229 27R CHICKEN +SPINACH W/M PANCAKES
 3230 1A PASTA IN BLUE CHEESE TOMATO +SALAMI SAUCE
 3231 32R BACON IN WHITE SAUCE WITH BUBBLE +SQUEAK TOPPING
 3232 34B BIRDS EYE FROZEN PAELLA
 3233 29R LOW FAT BEEF BURGERS GRILLED
 3234 8R BAKEWELL TART SAINSBURYS
 3235 27R CHINESE CHICKEN +NOODLES
 3236 37R W/M VEGETABLE LASAGNE
 3237 8R CHOCOLATE ZUCCHINI CAKE
 3238 1A SPAGHETTI CARBONARA
 3239 8R W/M COCONUT +FRUIT CAKE
 3240 32R BAKED POTATO STUFFED WITH SAUSAGEMEAT TOMATO +ONION
 3241 29R RISSOLES WITH POTATO EGG+CRUMB FRIED IN PUFA
 3242 9C BREAD +BUTTER PUDDING WITH SKIMMED MILK +PUFA MARG
 3243 8R FRUIT CAKE MADE WITH PUFA +EVAP MILK
 3244 37R CORN FRITTERS MADE WITH W/M FLOUR +SKIMMED MILK
 3245 34A WHITING WITH TOMATO +CHEESE
 3246 37R RATOUILLE WITH MARROW +CHICK PEAS +MUSHROOMS
 3247 37R DEVILLED MUSHROOMS
 3248 32R RABBIT CASSEROLE
 3249 37R MUSHROOM +POTATO CURRY
 3250 9C M+S LEMON CREAM PIE (FROZEN) WITH S/C PASTRY
 3251 16R CHEESE OMELETTE FRIED IN LARD
 3252 8R MINCEMEAT TART MADE WITH S/C PASTRY ALL CCF 2 CRUSTS
 3253 25R PORK STIR FRY
 3254 23R BEEF RISOTTO
 3255 37R ONIONS FRIED IN CCF
 3256 1R S/C PASTRY MADE WITH ALL CCF
 3257 37R LENTIL BAKE
 3258 37R BEJAM MEXICAN MIXED VEG
 3259 1R MILLET, BOILED
 3260 37R MILLET +CAULIFLOWER SALAD
 3261 37R BUTTER BEAN PIE WITH W/M PASTRY 20% SOYA FLOUR
 3262 32R PORK +BEEF CURRY
 3263 23R CHILLI CON BILL HIGH TOMATO NO BEANS WITH PINEAPPLE
 3264 50R LA LINEA
 3265 35R TUNA FISH IN TOMATO SAUCE CANNED
 3266 27R CHILLIED CHICKEN
 3267 1B RICE CAKES
 3269 9D JAM PUDDING

Food code list

3270 37R PEPPER FRIED IN LARD
 3271 16R QUICHE (BACON +EGG)MADE WITH PASTRY ALL LARD
 3272 30R SAUSAGEMEAT ONION +MUSHROOM STUFFING
 3273 8R MINCEMEAT TART ENRICHED PASTRY 2 CRUSTS
 3274 33R SQUID DEEP FRIED IN BATTER FRIED IN BLENDED
 3275 27R CHICKEN CURRY
 3276 23R BEEF STEW
 3277 9C PROVAMEL CAROB SOYA DESSERT
 3278 31R SCOTCH PIE DEEP FRIED IN DRIPPING
 3279 25R PORK STRIPS COATED IN EGG +STUFFING FRIED IN PUFA
 3280 8R W/M CHOCOLATE CAKE WITH FUDGE ICING
 3281 27R TURKEY IN MUSHROOM SAUCE
 3283 37R BRAISED CELERY
 3284 37R M+S JACKET POTATOES FILLED WITH LEEK +CARROT
 3285 9C W/M BREAD +BUTTER PUDDING
 3286 9A W/M MACARONI PUDDING WITH CI MILK +SUGAR
 3287 9D MANDARIN UPSIDE DOWN PUDDING WITH BUTTER
 3288 9D APPLE UPSIDE DOWN PUDDING WITH BUTTER
 3289 9D RHUBARB +GINGER UPSIDE DOWN PUDDING MADE WITH BUTTER
 3290 9C CAMBRIDGE DIET POWDER
 3291 8R W/M CHEESE SCONE
 3292 8R PUFF PASTRY PURCHASED DATE +CHERRY SLICE
 3293 37R BUBBLE +SQUEAK WITH CHEESE BAKED
 3294 8R CHOCOLATE CAKE MADE WITH PUFA OIL
 3295 9C CHOCOLATE ICING
 3296 22R CREAM SAUCE MADE WITH ONIONS BACON MUSHROOMS +PEAS
 3297 9D GERMAN CHOX +NUT CAKE
 3298 27R CHICKEN +CASHEW NUTS(TAKE AWAY)
 3299 5R PORRIDGE MADE WITH OATS +10% BRAN HALF WATER HALF SKIMME
 3300 9D W/M STEAMED SPONGE FRUIT PUDDING WITH HARD MARG
 3301 9C CUSTARD MADE WITH HALF MILK HALF WATER WITH SUGAR
 3302 31R STEAK +KIDNEY PIE 2CRUSTS FLAKY PASTRY
 3303 37R BUBBLE +SQUEAK FRIED IN LARD
 3304 8R FRUIT SCONE MADE WITH PUFA
 3305 3R HOMEMADE BREAD UNTOASTED MIXED GRAIN
 3306 3R HOMEMADE BREAD TOASTED
 3307 38B HASH BROWNS/ WAFFLES IN BUTTER
 3308 8R MINCE PIES, PUFF PASTRY
 3309 34B MOULES MARINERE
 3310 37R DOLMADES /STUFFED VINE LEAVES NO MEAT
 3311 50R COFFEEMATE +WATER
 3312 9C SUGAR FREE ANGEL DELIGHT MADE COFFEEMATE + WATER
 3313 9C CUSTARD MADE WITH COFFEEMATE +WATER +SUGAR
 3314 8R CHOCOLATE CAKE MADE WITH W/M FLOUR +CHOCOLATE BUTTER ICI
 3315 8R JAM TART PASTRY MADE WITH HARD MARG
 3316 8R BAKEWELL TART PASTRY MADE WITH HALF LARD HALF PUFA
 3317 16R BLUE CHEESE QUICHE MADE WITH W/M FLOUR
 3318 23R BEEF STROGANOFF
 3319 23R BEEF CASSEROLE WITH PULSES
 3320 8R MINCEMEAT TART 1 CRUST PASTRY ALL PUFA
 3321 32R MUSHROOM WHEEL
 3322 28R PIGS LIVER COATED IN SEASONED FLOUR FRY IN BUTTER
 3323 2R BREAD FRIED KRONA AND PUFA
 3324 16R EGG FRIED 1/2 KRONA 1/2 PUFA
 3325 37F TOMATO FRIED 1/2 KRONA 1/2 PUFA

Food code list

3326 34A FISH MEUNIERE
 3327 37R PARSLEY SOUP
 3328 25R PORK STEAK IN BREADCRUMBS FRIED IN PUFA
 3329 35R SARDINE SPREAD
 3330 37R POTATO SPROUTS PEAS CAULIFLOWER FRIED IN PUFA
 3331 1B MR CHANGS FRIED RICE
 3332 37R AUBERGINE IN FLOUR +EGG FRIED IN PUFA
 3333 1A MACARONI CHEESE MADE WITH SEMI-SKIMMED MILK
 3334 28R LOW FAT LIVER PATE
 3335 22R BACON GRILLS WITH CHEESE ,BREADED +GRILLED
 3336 32R STEAK +KIDNEY STEW
 3337 9C BREAD +BUTTER PUDDING MADE WITH KRONA
 3338 16R SPANISH OMELETTE COOKED IN LARD
 3339 37R CHEESE POTATO +ONION PIE
 3340 23R SAVOURY PANCAKES FILLED WITH MINCE ONION +TOMATO
 3341 32R STEAK +KIDNEY CASSEROLE
 3342 25R PORK STROGANOFF
 3343 24R LAMB FILLETS COATED IN EGG +BREADCRUMB BAKED WITH PUFA
 3344 9A MACARONI PUDDING MADE WITH SEMI-SKIMMED MILK
 3345 37R MUSHROOM STUFFING
 3346 31R STEAK +HIGH KIDNEY PIE W/M PASTRY WITH BUTTER 1 CRUST
 3348 38A CHIPS OLD FRESH FRIED IN CHICKEN FAT
 3349 37R BUBBLE +SQUEAK WITH B SPROUTS FRIED IN BUTTER
 3350 8R PARKIN MADE WITH BUTTER
 3351 8R JAM SPONGE MADE WITH GOLD
 3352 16R MUSHROOM OMELETTE FRIED IN DRIPPING
 3353 9C LEMON MERINGUE PIE PASTRY MADE WITH KRONA
 3354 1B FRIED RICE WITH BACON
 3355 24R IRISH STEW MADE WITH MILK
 3356 9D APPLE CHARLOTTE WITH W/M BREAD
 3357 27R CHICKEN RISSOTTO
 3358 9D CHERRY PUDDING
 3359 39R POTATO GOULASH
 3360 8A APPLE PIE WITH FLAKY PASTRY
 3361 37R STUFFED MARROW
 3362 37R WINTER VEG IN GRAVY
 3364 8R JAM TARTS PASTRY MADE WITH HALF MARG HALF PUFA
 3365 37E CARROTS ROAST IN PORK FAT
 3366 27R CHICKEN CASSEROLE NO CARROT
 3367 8R SPONGE CAKE WITH YELLOW SPREAD +JAM +DREAM TOPPING
 3368 34A FISH SOUP
 3369 37R PUMPKIN PIE
 3370 8R BANANA CAKE WITH WALNUTS +RAISINS
 3371 37D FENNEL A LA GREQUE
 3372 23R HIGH CHEESE LASAGNE
 3373 37R LENTIL +CHEESE FLAN W/M PASTRY HALF BUTTER HALF VEG FAT
 3374 25R PORK BELLY CASSEROLE WITH RED CABBAGE +APPLE
 3375 50R WHITE SAUCE MADE WITH CREAM(SINGLE)
 3376 1R BUCKWHEAT
 3377 23R RISSOLES WITH RICE FRIED IN PUFA
 3378 37R VEGETABLE ROLL W/M S/C PASTRY
 3379 9C SUGAR FREE ANGEL DELIGHT WITH WHOLE WINTER MILK
 3380 25R PORK MINCED CASSEROLE
 3381 9D APPLE +DATE SUET PUDDING
 3382 37R PARSNIPS ROAST IN LAMB FAT

Food code list

3383 25R PORK CASSEROLE WITH WINE +TOMATOES
 3384 27R CHICKEN W/M PANCAKES FRIED IN PUFA
 3385 9A RICE PUDDING WITH UHT SKIMMED MILK +TIPTOP
 3386 9C APPLE COBBLER WITH PUFA +SKIMMED UHT MILK
 3387 9D PINEAPPLE +COCONUT PUDDING
 3388 9D APPLE SCOTCH PUDDING WITH PUFA MARG
 3389 50R WHITE SAUCE MADE WITH PUFA +WHOLE MILK +CORNFLOUR
 3390 28R STIR FRY LIVER ,VEG +NOODLES IN LARD
 3391 8R FLAPJACKS WITH CORNFLAKES
 3392 34B FISH PIE WITH PRAWNS WHITE SAUCE WITH BUTTER +SKM MILK
 3393 50R GRAVY MADE WITH PUFA MARG FLOUR +OXO
 3394 8R ECCLES CAKES W/M 1/2 LARD 1/2 SOFT MARG
 3395 23R W/M LASAGNE
 3396 8R PLAIN FRUIT CAKE WITH PUFA MARG
 3397 37R CHEESE +ONION +POTATO CAKE IN BATTER DEEP FRIED IN COMM
 3398 37D SPINACH LASAGNE NO MEAT
 3399 36B WALDORF SALAD
 3400 8R CHEESE SCONE MADE WITH PUFA MARG
 3401 37R MIXED VEG WINTER
 3402 1A MACARONI CHEESE SAUCE WITH SKIMMED MILK
 3403 38B ROAST POTATOES IN MARG WITH BROWN SUGAR
 3404 37R VEGETABLE LASAGNE
 3406 34A FISH PIE
 3407 23R VEAL CROQUETTES SHALLOW FRIED IN HARD MARG
 3408 37R BUBBLE +SQUEAK FRIED IN PUFA
 3409 1B SAVOURY RICE
 3410 40R LEMON FLESH +JUICE
 3411 1B SAVOURY RISSOTTO WITH NUTS & SEEDS
 3412 27R TURKEY CURRY
 3413 37B RUNNER BEANS IN BATTER DEEP FRIED IN BLENDED VEG OIL
 3414 38B ROAST POTATOES LAMB FAT/PUFA
 3415 34B PRAWN RISSOTO
 3416 27R CHICKEN SOUP WITH VEG +PASTA
 3417 8R SULTANA +RHUBARB PIE COMM S/C PASTRY 2 CRUSTS
 3418 31R MINCE +POTATO PIE WITH S/C PASTRY
 3419 23R BOLOGNAISE SAUCE CANNED - TESCO,•[D'S
 3420 8R W/M FRUIT TEACAKE TOASTED
 3421 5R READY BREK WITH SKIMMED MILK
 3422 9D SPONGE PUDDING MADE UP FROM MIX
 3423 31R RABBIT PIE WITH 2 CRUSTS SUET PASTRY
 3424 24R SARASSONS FEAST
 3425 8R FRUIT CAKE MADE WITH HALF W/M HALF SR +PUFA OIL
 3426 8R MINCE PIE S/C PASTRY MADE WITH PUFA 2 CRUSTS
 3427 38R POTATO SLICES WITH EGG +ONION BAKED
 3428 5R PORRIDGE MADE WITH HALF WHOLE MILK HALF UHT SKIMMED MILK
 3429 33R HALIBUT NO COATING FRIED IN PUFA
 3430 50R UNIVITE MICRODIET POWDER
 3431 3R WHOLEMEAL SODA BREAD TOASTED
 3432 16R TUNA FISH QUICHE
 3433 50R BRAZILLIAN BEAN SOUP
 3434 3R WHOLEWHEAT +RYE BREAD TOASTED NO YEAST
 3435 50R STRACCIOTELLA SOUP
 3436 37R AUBERGINE IN CHEESE +TOMATO SAUCE WITH PARMESAN
 3437 28R LIVER PIGS +BACON CASSEROLE
 3438 9D PINEAPPLE UPSIDE DOWN CAKE WITH W/M FLOUR +SOYA MILK

Food code list

3439 5R PORRIDGE MADE WITH 2/3 SEMI-SKIMMED 1/3 SOYA ,CREAM
 3440 31R CORNED BEEF +POTATO PIE S/C 1/2 LARD 1/2 PUFA 2 CRUSTS
 3441 27R TURKEY FRITTER FRIED IN LARD
 3442 9C APPLE +RASPBERRY CRUMBLE W/M +PUFA MARG
 3443 23R COTTAGE PIE WITH LOW SUGAR BEANS +MUSHROOMS
 3444 9D W/M SPONGE PUDDING WITH PUFA +ALMONDS +PLUMS
 3445 8R W/M APPLE CAKE WITH PUFA MARG
 3446 8R W/M SCONE MADE WITH GOATS YOGHURT
 3447 9A BROWN RICE PUDDING WITH SKIMMED MILK
 3448 39R CHEESE +POTATO PIE MADE WITH DRIED SKM MILK
 3449 39R POTATO SKINS WITH CHEESE
 3450 9C UHT CARTON CUSTARD
 3451 16R SPANISH OMELETTE WITH SAUSAGE BEEF MUSHROOM +CHEESE
 3452 16R EGG WHITE FRIED IN LARD
 3453 13R LOW FAT SUPERWHIP
 3454 37E CARROT FRIED IN PUFA
 3455 38B POTATOES ROAST IN BUTTER
 3456 50R OIL FREE SALAD DRESSING
 3457 32R CORNED BEEF HASH
 3458 32R SAUSAGE CASSEROLE WITH TOMATOES
 3459 9D CHOCOLATE SPONGE PUDDING MADE WITH PUFA MARG
 3460 9C CHOCOLATE CUSTARD
 3461 40A APPLE SAUCE MADE WITH SORBITOL
 3462 32R OXTAIL CASSEROLE
 3463 25R PORK CASSEROLE WITH FRUIT
 3464 33R HAKE COATED IN FLOUR FRIED IN BUTTER GHEE
 3465 27R CHICKEN +COURGETTE CASSEROLE WITH CHEESE
 3466 25R PORK CASSEROLE
 3467 32R HAM +VEG STIR FRY (NO FAT)
 3468 28R LIVER CASSEROLE
 3469 8R JAM TARTS PASTRY MADE WITH PUFA
 3470 25R PORK SUPREME
 3471 9C FRUIT CRUMBLE MADE WITH PUFA
 3472 32R CORNED BEEF HASH FRIED IN BLENDED
 3473 8R DATE CAKE WITH OATS
 3474 8R CHOCOLATE CAKE NO FILLING
 3475 25R PORK ESCALLOPE IN EGG +CRUMB GRILLED
 3476 9C PEACH CARAMEL CRUMBLE
 3477 34A FISH RISOTTO
 3478 34A FISH WITH PASTA
 3479 27R CHICKEN CASSEROLE WITH CARROTS +TOMATO
 3480 31R MEAT PIE PASTRY ALL MARG
 3481 37R PLAIN CHOW MEIN
 3482 37E CARROTS ROAST IN CHICKEN FAT
 3483 37R ONIONS ROAST IN CHICKEN FAT
 3484 37R VEGETABLE RISOTTO
 3485 23R BEEF +VEG IN CHILLI SAUCE
 3486 30R BEAN ROUNDERS
 3487 2R JUVELA GLUTEN FREE BREAD TOASTED
 3488 27R TURKEY FRICASSE
 3489 27R CHICKEN +SAUSAGE PARCELS FRIED IN BUTTER
 3490 23R BEEF CASSEROLE
 3491 1R CHEESE +ONION PASTIE HOMEMADE
 3492 31R CORNISH PASTY COMM FLAKY PASTRY
 3493 24R MINCED LAMB WITH ONION +TOMATO

Food code list

3494 31R STEAK +KIDNEY PUDDING MADE WITH DRIPPING
 3495 37B RUNNER BEANS FRIED IN BLENDED OIL
 3496 38B POTATOES ROAST IN SOFT MARG
 3497 31R W/M MINCED BEEF PIE WITH ONIONS
 3498 8R POTATO SCONE GRILLED
 3499 42R LOW FAT CRISPS
 3500 24R MINCED LAMB +TINNED PEA CURRY
 3501 7R VERKADE GLUTEN FREE BISCUITS
 3502 1A GNOCCHI VERDI WITH TOMATO SAUCE
 3503 37R M+S BAKED BEAN JACKET POTATO
 3504 1R CHEESE+TOMATO PIZZA WITH W/M BASE
 3505 9C W/M BREAD +PUDDING
 3506 37R PARSNIPS ROAST IN CHICKEN FAT
 3507 37R CREAMED LEEKS
 3508 23R BEEF STEW WITH POTATO TURNIP CARROT
 3509 34B PRAWN & POTATO CROQUETTES
 3510 32R DUCK IN ORANGE SAUCE
 3511 37R DEEP FRIED MUSHROOMS COATED IN B'CRUMB FRIED IN BLENDED
 3512 25R PORK CASSEROLE
 3513 27R CHICKEN & PULSE CASSEROLE
 3514 8R DATE KRUNCHIES
 3515 8R ALBRAN LOAF WITH FRUIT +NUTS
 3516 34A LEMON SOLE BAKED WITH EGG +SEMI-SKIMMED MILK
 3517 8A APPLE +RASPBERRY PIE PASTRY 3/4 LARD 1/4 MARG
 3518 32R CORNED BEEF CAKE FRIED
 3519 31R CORNED BEEF PIE WITH TOMATOES +S/C PASTRY 2 CRUSTS
 3520 8R CARAMEL SHORTCAKE
 3521 8R FRUIT SCONE LARD/MARG
 3522 34B KING PRAWNS +CASHEW NUTS
 3523 31R CHICKEN +MUSHROOM PIE PURCHASED WITH FLAKY PASTRY
 3524 37R CHOP SUEY ROLLS
 3525 8R CHOCOLATE CAKE WITH FRESH CREAM FILLING
 3526 32R HAGGIS NO BATTER FRIED IN BLENDED VEG OIL
 3527 50R UNIVITE MICRODIET BISCUITS
 3528 37R LENTILS +BEANS WITH TOMATOES
 3529 36B MIXED SALAD
 3530 9C APPLE TART
 3531 50R SALAD DRESSING
 3532 40F FRUIT SALAD WITH NUTS
 3533 50R W/M STUFFING
 3534 9B HOMEMADE ICE-CREAM
 3535 16R W/M CHEESE TART
 3536 8R W/M CHOCOLATE CAKE WITH BUTTER
 3537 32R RISSOLES WITH POTATO IN CRUMB FRIED IN PUFA
 3538 1A MACARONI CHEESE WITH PUFA MARG +SKIMMED MILK
 3539 27R CHICKEN CURRY WITH COCONUT +EMLEA CREAM SAUCE
 3540 16R EGG +MUSHROOM QUICHE
 3541 8R LIGHT FRUIT CAKE MADE WITH BUTTER
 3542 34A SMOKED FISH SOUP
 3543 37R CAULIFLOWER CHEESE WITH BUTTER SAUCE
 3544 8R FRUIT CAKE
 3545 9C APPLE CRUMBLE NO SWEETENING
 3546 50R CAMBRIDGE DIET MEAL BAR
 3547 1R DUMPLING FRIED IN BLENDED VEG OIL
 3548 1B RICE +PEAS WEST INDIAN STYLE

Food code list

3549 27R TURKEY STIR FRY
 3550 27R TURKEY CON CARNE
 3551 16R EGG +CHEESE SURPRISE
 3552 34B PRAWN +TOMATO FRIED IN GARLIC
 3553 27R CHICKEN CURRY WITH TOMATOES
 3554 37R CHICK PEA DAHL
 3555 24R LAMB +TOMATO CURRY
 3556 37R BROWN PEA CURRY BALLS
 3557 37R YELLOW BEAN DAHL
 3558 37R TURNIP SHALLOW FRIED IN LARD
 3559 37R POTATO SWEDE CARROT FRIED IN BLENDED
 3560 8R WELSH CAKES
 3561 8R M&S SULTANA & SYRUP PANCAKES
 3562 33R WHITING IN CRUMB GRILLED NO FAT
 3563 8R MINCE PIES PASTRY ALL CCF
 3564 38B ROAST POTATOES COOKED IN LAMB FAT
 3565 8R ECCLES CAKES
 3566 8R MINCE PIES PASTRY WITH EGG
 3567 8R SPONGE CAKE WITH PUFA NO FILLING OR TOPPING
 3568 50R CHOCOLATE SAUCE NO FAT
 3569 8R BAKEWELL TART PASTRY ALL PUFA
 3570 50R LENTIL SOUP NO FAT
 3571 1R PAPADUM FRIED IN PUFA
 3572 27R TURKEY CURRY
 3573 2R CHEESE BREAD
 3574 32R CORNED BEEF STEW
 3575 31R MEAT PIE WITH TVP
 3576 23R BEEF STEW (LESS MEAT)
 3577 9D STEAMED SPONGE PUDDING MADE WITH LARD
 3578 50R VIRGIN COLADA
 3579 28R LIVER +BACON CASSEROLE
 3580 50R TURKEY POTATO +LEEK SOUP
 3581 28R PATRICKS LIVER
 3582 31R BACON +ONION SUET ROLL
 3583 31R PURCHASED CHEESE +BACON PASTIE
 3584 23R STEAK +KIDNEY STEW
 3585 8R W/M SPONGE WITH BUTTERCREAM FILLING MADE WITH YELLOW SPR
 3586 23R BEEF STEW
 3587 1R W/M YORKSHIRE PUD COOKED IN BLENDED VEG OIL
 3588 25R PORK STEW WITH POTATOES
 3589 8A APPLE PIE W/M +PUFA S/C PASTRY
 3590 26R W/M CRUMB COATED CHICKEN BREAST BAKED
 3591 9C PANCAKES FRIED IN BLENDED VEG OIL
 3592 40R NUT ROAST
 3593 38B POTATOES ROAST IN OLIVE OIL
 3594 8R CHOCOLATE SPONGE CAKE MADE WITH BUTTER
 3595 37R BAKED SPROUTS WITH BACON IN SAUCE
 3596 37E CARROTS AU GRATIN
 3597 8R COCONUT +NUT CAKE MADE WITH BUTTER +OATS NO FLOUR
 3598 8R SPONGE CAKE MADE WITH BUTTER NO FILLING NO ICING
 3599 37R BLACK EYE BEAN STEW
 3600 34A FISHERMANS PIE
 3601 35R CANNED SMOKED OYSTERS IN PUFA FISH ONLY
 3602 16R EGG +MUSHROOM CURRY
 3603 4R WHOLEMEAL SODA BREAD

Food code list

3604 35R TUNA BAKE
 3605 37R TOMATO CURRY
 3606 37R POTATO ONION +CHILLIS
 3607 27R CHICKEN RISSOTO WITH BROWN RICE
 3608 31R STEAK +KIDNEY PIE 2 CRUST FLAKY PURCHASED
 3609 16R W/M QUICHE LORRAINE
 3610 30R SAUSAGEMEAT STUFFING
 3611 9C RHUBARB CRUMBLE 1/2 LARD 1/2 MARG
 3612 9C BREAD +BUTTER PUDDING NO FAT
 3613 8R MINCE PIE 2 CRUST PUFA PASTRY
 3614 31R MEAT +POTATO PASTIE PUFA PASTRY
 3615 16R MACKEREL QUICHE
 3616 8R YEAST BUNS
 3617 23R STEAK +KIDNEY CASSEROLE
 3618 37R VEG CURRY WITH CREAM TOMATO SOUP
 3619 23R STIR FRY MEAT +VEG
 3620 9C CUSTARD WITH SEMI-SKIMMED 1/2 WATER
 3621 50R CHICKEN SOUP
 3622 32R BOLOGNAISE SAUCE WITH CORNED BEEF
 3624 25R PORK CASSEROLE
 3625 39R MASHED POTATO +SWEDE FRIED IN CORN OIL
 3626 5R PORRIDGE MADE WITH SKIMMED MILK +WATER
 3627 37R BUBBLE +SQUEAK FRIED IN PUFA
 3628 1R HERB PUDDING
 3629 50R TURKEY +VEG SOUP
 3630 50R CARROT SOUP
 3631 38B NEW POTATO SAUTEED IN BUTTER
 3632 37R VEG CURRY POTATO TOMATO SPINACH FRIED IN PUFA
 3633 1R W/M CHAPATIS NO FAT
 3634 1R STUFFED W/M CHAPATIS
 3635 32R MEAT CURRY MADE WITH VEG GHEE
 3636 39R CURRIED POTATO WITH YOGHURT
 3637 9C HALVA
 3638 24R LAMB CURRY
 3639 37R LENTIL CURRY
 3640 24R LAMB KEBABS
 3641 37R DAHL
 3642 23R BEEF STEW WITH CARROT +PEA
 3643 1R YORKSHIRE PUDDING 1/2 MILK 1/2 WATER
 3644 8R TOASTED FRUIT SCONE
 3645 23R BEEF STEW
 3646 27R FRUITY CHICKEN
 3647 9C JELLY MADE 1/2 EVAPORATED 1/2 WATER
 3648 37R VEG CHILLI
 3649 25R PORK VINDALOO
 3650 27R CHICKEN CURRY WITH YOGHURT & BUTTER
 3651 37R LEEKS SAUTEED IN BUTTER
 3652 38B POTATOES ROAST LAMB FAT
 3653 37D CABBAGE FRIED IN LARD
 3654 23R CHILLI CASSEROLE
 3655 34B MUSSEL SALAD
 3656 37R PICKLED CAULIFLOWER +ONION
 3657 23R BEEF STEW WITH CANNED TOMATOES
 3658 5R TOASTED BRAN CEREAL SAINSBURYS
 3659 31R MEAT & POTATO PIE WITH SUET PASTRY

Food code list

3660 46A HOMEMADE LEMONADE
 3661 9C CUSTARD MADE WHOLE MILK NO SUGAR
 3662 8R LEMON CAKE
 3663 23R BEEF STEW WITH TOMATO +MINCE
 3664 23R BEEF STEW
 3665 23R BEEF STEW WITH TOMATO PUREE
 3666 50R CHICKEN SOUP WITH CARROTS
 3667 23R BEEF STEW WITH LARD +PEPPERS
 3668 25R PORK GOULASH
 3669 1R DUMPLING MADE WITH PUFA +SR FLOUR
 3670 8R EGG CUSTARD TART NO SUGAR
 3671 1R DUMPLING MADE WITH FLOUR +WATER WITH CHILLI SAUCE
 3672 1B CANNED LONG GRAIN RICE (WITH PUFA OIL)
 3673 50R GRAVY +ONIONS
 3674 50R PARSLEY SAUCE MIX MADE UP SKIMMED MILK
 3675 6R CRUNCHY NUT CORNFLAKES
 3676 32R LAMB KIDNEY CASSEROLE
 3677 50R CHINESE BLACK BEAN SAUCE
 3678 27R CHICKEN CASSEROLE WITH CREAM +HAM SAUCE
 3679 9A TAPIOCA PUDDING MADE WITH STERILIZED MILK NO SUGAR
 3680 26R CHICKEN KIEV OVEN BAKED
 3681 24R LAMB STEW WITH PULSES
 3682 7R NUT COOKIES NOT W/M
 3683 16R CHEESE +EGG FLAN PASTRY ALL MARG
 3684 8R LEMON MERINGUE PIE BISCUIT BASE
 3685 8R COCONUT NIBS
 3686 8R GUINNESS CAKE WITH BUTTER
 3687 8R MINCE PIES MADE WITH BUTTER +W/M +W FLOUR
 3688 9B MARS BAR ICE CREAM +MARS BAR SAUCE
 3689 37R VEGETABLE PIE, PASTRY WHOLEMEAL/WHITE
 3690 36B COLESLAW WITH FRUIT +NUTS NO CARROT
 3691 9D SPONGE PUDDING MADE WITH BUTTER
 3692 16R CHICKEN OMELETTE
 3694 2R RICE FLOUR BREAD
 3695 9C CARROT HALVA
 3696 8R COCONUT CAKE
 3697 8R BREAD PUDDING NO FAT
 3698 37R VEGETABLE BAKE
 3699 1R OATCAKES FRIED IN DRIPPING
 3700 37R PARSNIPS ROAST IN BUTTER
 3701 50R FRENCH ONION SOUP
 3702 16R OMELETTE SPANISH
 3703 50R WANTON SOUP
 3704 9C HAZELNUT MERINGUE GATEAU
 3705 37R CAULIFLOWER BHAJI
 3706 24R MINCED LAMB IN BUTTER
 3707 8R SCOTTISH FLY CEMETARY
 3708 8R PACKET LEMON MERINGUE PIE
 3709 23R STEAK +KIDNEY STEW
 3710 9A FLAKED RICE PUDDING WITH EVAPORATED MILK
 3711 50R TURKEY SOUP
 3712 8A CHERRY PIE PASTRY ALL KRONA
 3713 50R BEEF SOUP WITH MEATBALLS
 3714 8R GINGER CAKE MADE WITH LARD
 3715 16R EGG FRIED IN YELLOW SPREAD

Food code list

3716 50R POTATO +TOMATO SOUP WITH ONIONS FRIED IN OLIVE OIL
 3717 8R W/M FLAPJACK
 3718 50R BREAD SAUCE W/M WITH SKIMMED MILK
 3719 1B BROWN RICE SALAD
 3720 50R MAYONNAISE WITH PUFA/OLIVE OIL
 3721 8R CRUNCHY BARS WITH OATS SEEDS NUTS +FRUIT
 3722 50R ONION SAUCE WITH SKIMMED MILK +CORNFLOUR
 3723 9D ROLY POLY WITH PUFA 1/2 W/M 1/2 W FLOUR
 3724 31R PASTY WITH BEEF POTATO SWEDE CARROT
 3725 27R CHICKEN CURRY NO FAT
 3726 27R CHICKEN CASSEROLE NO FAT
 3727 31R ROSS CHICKEN +VEG PIE FLAKY PASTRY
 3728 9D FRUIT PUDDING FRIED IN KRISP N DRY
 3729 8R SPONGE CAKE WITH BUTTER ,BUTTER ICING +JAM
 3730 9C TRIFLE
 3731 34A FISH CRUMBLE
 3732 34A KEDGEREE WITH BROWN RICE
 3733 9C CUSTARD 1/2 DRIED SKIMMED MILK 1/2 SEMI-SKIMMED
 3734 50R VEGETABLE SOUP
 3735 48B PUNCH
 3736 23R BEEF STROGANOFF WITH CARROTS
 3737 1R PAPADUM FRIED IN BLENDED
 3738 23R MINCE CURRY
 3739 50R SAUCE FOR FISH
 3740 16R SCRAMBLED EGG IN BUTTER /PUFA NO MILK
 3741 31R SCOTCH PIE WITH FLAKY PASTRY
 3742 34A PAELLA
 3743 16R QUICHE PASTRY 1/2 PUFA 1/2 HARD MARG
 3744 33R BIRDS EYE COD IN W/M CRUMB FRIED KRONA
 3745 37A CURRIED PEAS +POTATO
 3746 8R W/M ROCK BUNS
 3747 37A CURRIED PEAS WITH CARROTS
 3748 8R COCONUT ROCK CAKES NO SUGAR
 3749 40R WHITWORTHS B/F BOOSTER
 3750 27R CHICKEN CHASSEUR
 3751 23R SHARWOODS BEEF BOURGIGUON
 3752 35R KIPPER HASH BROWNS FRIED IN PUFA
 3753 25R SHARWOODS PORK DIJONNAISE
 3754 50R WHOLEMEAL STUFFING NO FAT
 3755 13R EVAPORATED MILK MADE UP
 3756 31R FINDUS SAVOURY (BEEF) PANCAKES
 3757 50R SALAD DRESSING
 3758 9C PANCAKES FRIED IN DRIPPING
 3759 26R CHICKEN IN CRUMB COOKED IN BUTTER
 3760 1A WEIGHT WATCHERS SPAGHETTI(CAN)
 3761 37R VEGETARIAN PUFF PASTRY ROLL
 3762 37R VEGETARIAN CASSEROLE
 3763 37E CARROTS FRIED IN DRIPPING
 3764 28R OX LIVER GRILLED
 3765 28R OX LIVER +SAUSAGE CASSEROLE
 3766 40R PINEAPPLE +BANANA IN CRUMB FRIED
 3767 14R DEEP FRIED CHEESE BALLS
 3768 37R CHINESE VEG TAKEAWAY
 3769 23R MINCED BEEF PANCAKES WITH CHEESE SAUCE
 3770 23R RESTAURANT BEEF BOURGIGNON

Food code list

3771 50R CREAM OF CHICKEN SOUP
 3772 50R CANNED LENTIL SOUP
 3773 50R CASSEROLE SAUCE WITH TOMATO ONION BACON
 3774 16R SOFT CHEESE +MUSHROOM QUICHE
 3776 8R PINEAPPLE & MINCEMEAT LATTICE
 3777 9C WHOLEMEAL BREAD & BUTTER PUDDING
 3778 16R BOOTS PURCHASED QUICHE
 3779 23R BOLOGNAISE WITH CHICKEN LIVER
 3780 37R STIR FRY VEG & BEANS
 3781 34A COD ROE BOILED IN SKIMMED MILK
 3782 28R CALVES LIVER, SAUSAGE & TOMATO
 3783 1R PIZZA, SCONE BASE
 3784 8R SULTANA BUNS
 3785 23R STIR FRY STEAK & BEANSPOUTS
 3786 1R CORNMEAL DOUGH FRIED IN BLENDED OIL
 3787 37R RISSOLES NO MEAT
 3788 31R CORNED BEEF PASTY PASTRY MADE WITH 1/2 PUFA 1/2 MARG
 3789 16R FRENCH TOAST
 3790 27R CHICKEN CURRY
 3791 28R LIVER +BACON CASSEROLE
 3792 21R BUTTER BUDS MADE UP
 3793 23R SHEPHERDS PIE WITH PUFA
 3794 27R CHICKEN CASSEROLE
 3795 32R VEAL FRIED IN BUTTER LEMON JUICE +WINE
 3796 8R W/M FRUIT CAKE NO SUGAR
 3797 5R PORRIDGE MADE SEMISKIMMED MILK
 3798 8A APPLE +BLACKCURRANT PIE PASTRY ALL PUFA
 3799 38B POTATO MASHED WITH EGG
 3800 9C PANCAKES WITH SKIMMED MILK FRIED IN PUFA
 3801 24R LAMB PILLAU
 3802 7R BRANDY SNAPS
 3803 28R OX LIVER FRIED IN DRIPPING
 3804 50R THIN VEG SOUP
 3805 50R LAMB CURRY
 3806 23R SHEPHERDS PIE WITH VEG +SAUCE
 3807 37R VEG CASSEROLE SAUCE
 3808 25R PORK CUBES LEAN ONLY STEWED
 3809 16R EGG YOLK FRIED IN BLENDED OIL
 3810 37R HOMEMADE SAUERKRAUT
 3811 50R WAISTLINE FRENCH DRESSING
 3812 50R MUSHROOM GRAVY
 3813 39R POTATOES IN BUTTER +CREAM
 3814 23R SHEPHERDS PIE WITH COOKIN SAUCE
 3815 37R STUFFED MUSHROOMS
 3816 9C RHUBARB CRUMBLE WITH OATS
 3817 37R LENTIL SAUSAGES
 3818 37R VEGETABLE BURGERS WITH EGG +VEG FRIED PUFA
 3819 37R CHILLED KIDNEY BEANS
 3820 5R MUESLI
 3821 50R POTATO LEEK +LETTUCE SOUP
 3822 37R VEGETABLE CHILLI
 3823 50R SPLIT PEA SOUP NO MILK
 3824 31R CHICKEN PIE PASTRY 1/2 CCF 1/2 MARG
 3825 8R MACARON MADE WITH PUFF PASTRY
 3826 37R MOUSSAKA WITH KIDNEY BEANS

Food code list

3827 50R BACON & PULSE SOUP
 3828 32R BEEF & RABBIT CASSEROLE
 3829 1R YORKSHIRE PUDDING
 3830 27R TURKEY & VEG CASSEROLE
 3831 27R CHICKEN STEW WITH POTATO CARROT & PEAS
 3832 33R GOUJONS OF SOLE
 3833 24R LAMB CURRY WITH TVP
 3834 9D ROSS JAM ROLY-POLY, FROZEN
 3835 31R BEEF & POTATO PIE PASTRY ALL LARD
 3836 37R CHESSEY LENTILS
 3837 37R MR CHEF VEGETABLE SHEPHERDS PIE
 3838 8A APPLE PIE W/M ALL MARG
 3839 37E CARROT JUICE OLD CARROTS
 3840 31R BEEF ONION +TOMATO PIE PUFF PASTRY
 3841 23R BEEF STEW +DUMPLINGS
 3842 23R MEAT BALLS FRIED IN OLIVE OIL
 3843 16R QUICHE PASTRY ALL MARG
 3844 23R HUNGARIAN GOULASH
 3845 9D LEMON LAYER PUDDING
 3846 50R STUFFING WITH EGG
 3847 12R VITAL/CALCIA
 3848 37D BUBBLE +SQUEAK FRIED DRIPPING
 3849 5R HOMEMADE GRANOLA
 3850 50R BACON SAUCE FOR SPAGHETTI
 3851 37R ONION /POTATO /PARSNIP /IN CCF /HARD MARG
 3852 9A RICE PUDDING WITH EVAP/SKIMMED MILK
 3853 8R ALMOND CAKE NO FLOUR
 3854 26R CHICKEN CORDON BLEU PURCHASED
 3855 24R ROAST KNUCKLE LAMB (LAMB KLEFTIKON)
 3856 16R SWEETCORN SOUFFLE QUICHE
 3857 9C PANCAKES MADE WITH BUTTER
 3858 32R BACON & PINEAPPLE RISSOTTO
 3859 32R KIDNEY & BACON CASSEROLE
 3860 37R PARSNIP +CABBAGE FRIED IN DRIPPING
 3861 8R MINCE PIES PASTRY ALL LARD
 3862 1B SAVOURY RICE
 3863 50R MULLIGATAWANY
 3864 28R LAMBS LIVER STEWED
 3866 9C HOMEMADE CHEESECAKE
 3867 9C PANCAKES FRIED IN BUTTER /OLIVE OIL
 3868 39R POTATO +ONION PASTY PURCHASED
 3869 50R HAM +LENTIL
 3870 8R CHOCOLATE CAKE MADE WITH GOLD
 3871 8A BLACKCURRANT PUFF
 3872 37R PEPPER FRIED IN BLENDED
 3873 8A APPLE PIE PASTRY ALL BUTTER
 3874 40D GUAVA CANNED IN NATURAL JUICE FRUIT +JUICE
 3875 24R LAMB CHOP CASSEROLE
 3876 1A BIRDS EYE ITALIENNE PASTA +MUSHROOM
 3877 37R M+S VEGETABLE CUTLET MICROWAVED
 3878 16R OMELETTE COOKED OLIVE OIL
 3879 38B POTATOES +ONIONS FRIED IN OLIVE OIL
 3880 37R ONIONS FRIED IN OLIVE OIL
 3881 31R SCOTCH BAKED BEAN PIE
 3882 50R FIRMALOSS POWDER

Food code list

3883 28R LIVER BACON +ONION CASSEROLE
 3884 8R MINCE PIE PASTRY ALL MARG
 3885 31R SAUSAGE PIE
 3886 35R SALMON MOUSSE
 3887 9C LEMON BAVARIA
 3888 8R APPLE SLICE
 3889 9A RICE PUDDING WITH DRIED FRUIT
 3890 31R FINDUS CRISPY PANCAKES STEAK +KIDNEY FRIED IN LARD
 3891 7R STAFFORDSHIRE OATCAKES
 3892 9C CUSTARD WITH CORNFLOUR EVAPORATED MILK
 3893 27R CHICKEN CHASSEUR WITH CARROTS
 3894 8R CHOCOLATE CAKE MADE WITH CHOCOLATE +BUTTER
 3895 37R BEJAM CHINESE VEGETABLES
 3896 37R SOYA CHUNK CURRY
 3897 8R SARA LEE FROZEN CHOC CAKE
 3898 23R BOLOGNAISE SAUCE
 3899 8R CARROT CAKE WITH CREAM CHEESE
 3900 27R MCCAIN CHICKEN ITALIENNE /CHINESE CHICKEN
 3901 50R HOLLANDAISE SAUCE
 3902 32R LOW FAT BEEF LOAF
 3903 9D APPLE PUDDING WITH BREAD +SUET
 3904 9A RICE PUDDING WITH EVAPORATED MILK
 3905 33R HADDOCK FRIED IN OLIVE OIL
 3906 37R MUSHROOMS FRIED IN OLIVE OIL
 3907 27R M+S CHICKEN IN WHITE WINE SAUCE
 3908 27R TURKEY A LA KING
 3909 16R QUICHE WITH SAUSAGE
 3910 31R SAUSAGE ROLL PASTRY MADE WITH LARD & PUFA
 3911 50R STUFFING WITH CHICKEN LIVER
 3912 5R CRANKS MUESLI
 3913 1R TABONELLEH
 3914 37R HOMITY PIE
 3915 1A BIRDS EYE MACARONI CHEESE +HAM PIE
 3916 36B M+S CELERY +NUT SALAD
 3917 36B M+S 3 BEAN SALAD
 3918 32R LOW FAT PORK SAUSAGE CASSEROLE
 3919 34B FISH PIE WITH PRAWN EGG +CREAM
 3920 9C BLACKCURRANT SHORTCAKE
 3921 37R M+S GARDEN VEGETABLE PIE
 3922 7R FARLEYS RUSKS
 3924 37R BOOTS VEGEBURGER MIX FRIED IN BLENDED
 3925 5R PORRIDGE, SKIMM MILK, NO SUGAR
 3926 27R CHICKEN CURRY WITH YOGHURT & BLENDED OIL
 3927 1R PIZZA SCONE BASE
 3928 9C LEMON CHEESECAKE
 3929 8R NUTTY FINGERS WITH CORNFLAKES
 3930 8R FRUIT CAKE WHOLEMEAL FLOUR & PUFA
 3931 35R FRESH SARDINE GRILLED NO BONES
 3932 32R BIRDS EYE CHEESE ROUNDAS FRIED PUFA
 3933 1B SAVOURY RICE
 3934 25R KING RIB DEEP FRIED IN BLENDED
 3935 25R PORK CHOP IN ONION +YOGHURT
 3936 40C CHINESE BANANA FRITTER
 3937 1R SUET PUDDING COOKED IN LARD
 3939 23R HIGH BEAN CHILLI

Food code list

3940 9C	RHUBARB CRUMBLE
3941 31R	BEEF STEAK +MUSHROOM PIE
3942 31R	CORNISH PASTIE, PASTRY ALL DRIPPING
3943 9A	RICE PUDDING MADE WITH CONDENSED MILK
3944 36B	TESCO PACKET MIXED SALAD
3945 23R	SHEPHERDS PIE WITH BEANS & SWEETCORN
3946 31R	SAINSBURYS TOP CRUST POACHERS PIE
3947 32R	POTATO HASH
3948 39R	POTATO PASTY PURCHASED
3950 27R	SLATERS ROUNDERS CHICKEN SUPREME FRIED IN BLENDED
3951 31R	SAUSAGE ROLLS PUFF PASTRY WITH LARD & MARG
3952 9C	CUSTARD, EVAP MILK & SYRUP
3953 8R	PUFF PASTRY
3954 8R	PASTRY MADE WITH SUET & EGG
3955 9C	APPLE CRUMBLE WITH CANNED APPLE
3956 5R	HOMEMADE MUESLI
3957 40R	DRIED APRICOTS RECONSTITUTED NO JUICE
3958 4R	MALT FLAKE BREAD
3959 0 O	HOMEMADE ORANGE JUICE CONCENTRATE
3960 32R	SAUSAGE +BACON SAVOURY
3961 0 C	GRAPEFRUIT CONCENTRATE
3962 40R	FRUIT COMPOTE
3963 8R	BUTTERSCOTCH SHORTIES
3964 32R	MEAT LOAF
3965 9D	CHOCOLATE SHERRY PUDDING
3966 34A	VESTA PAELLA
3967 22R	BACON BITES
3968 28R	LIVER CASSEROLE
3969 33R	WHITING FRIED IN LARD
3970 31R	BIRDS EYE FLAKY BAKE STEAK +MUSHROOM
3971 50R	HERBALIFE
3972 1A	MACARONI CHEESE WITH BUTTER +SEMI-SKIMMED MILK
3973 24R	LAMB CHOP WITH PEPPER +TOMATO
3974 8R	BUTTER ICING
3975 23R	MINCE WITH VEG
3976 50R	MUSHROOM SAUCE MIX (DRY WT)COLOMANS
3977 8A	W/M INDIVIDUAL FRUIT PIE COMMERCIAL
3978 7R	GATHIA
3979 3R	W/M BREAD FRIED IN BUTTER
3980 34A	HADDOCK CURRY
3981 24R	MEAT +VEGETABLE CURRY
3982 1R	YORKSHIRE PUDDING MADE WITH ALL WATER
3983 23R	LASAGNE
3984 24R	LAMB STEW WITH TOMATO PUREE
3985 33R	SKATE FRIED IN BLENDED NO COATING
3986 23R	STUFFED PEPPERS
3987 31R	BEEF +COUNTRY VEGETABLE PIE COMMERCIAL
3988 16R	M+S SAUSAGE +EGG FLAN
3989 34A	FISH PIE
3990 50R	CARROT SOUP WITH WHISKEY
3991 50R	APRICOT +CELERY STUFFING
3992 27R	CHICKEN +PEACHES IN WINE +CREAM
3993 12R	COOP DRIED SKIMMED MILK POWDER MADE UP
3994 37R	SAUCY BEAN RAREBIT
3995 23R	DALEPAK STEAK TIPS +COUNTRY VEG

Food code list

3996 27R DALEPAK CHICKEN +PRAWN RISSOTO
 3997 27R DALEPAK TURKEY A LA KING
 3998 23R DALEPAK MEATBALLS WITH FETTUCINI
 3999 8A DANISH APPLE PIE
 4000 23R BEEF STEW
 4001 28R OX LIVER FRIED IN BLENDED
 4002 23R SHEPHERDS PIE
 4003 9A RICE PUDDING WITH 2/3 EVAPORATED 1/3 UHT SKIMMED
 4004 5R PORRIDGE MADE WITH 5 PINTS +SUGAR
 4005 37R BREADFRUIT BAKED
 4006 1R CORNMEAL DUMPLING BOILED
 4007 27R CHICKEN WITH SATAY SAUCE
 4008 32R VEAL ESCALLOPE GRILLED NO FAT
 4009 27R CHICKEN CURRY WITH AUBERGINE
 4010 8R SUET PASTRY
 4011 37R DAHL WITH SPINACH
 4012 37R POTATO & ONION BHAJI
 4013 28R LIVER +ONION CASSEROLE
 4014 5R SAINSBURYS HOT OAT CEREAL WITH BRAN
 4015 50R CHEESE SAUCE LOW FAT
 4016 50R SAUSAGE STUFFING
 4017 50R MARIE-ROSE SAUCE
 4018 39R POTATO DAUPHINOIS
 4019 9C BLACK FOREST TRIFLE
 4020 34A M+S PLAICE STUFFED WITH PRAWN +MUSHROOM FRIED IN BLENDED
 4021 32R GAME PIE
 4022 27R CHICKEN WITH CRANBERRIES
 4023 8R CHERRY SULTANA +ALMOND CAKE
 4024 23R BEEF CARBONADE
 4025 9D APPLE +ORANGE PUDDING
 4026 31R 2 CRUST S/C PURCHASED STEAK +MUSHROOM PIE
 4027 39R ROSS JACKET SCALLOPS FRIED IN BLENDED
 4028 34A CANNED COD ROE GRILLED
 4029 37R WHOLE ONION ROAST IN BUTTER
 4030 27R STEWED TURKEY
 4031 31R CORNISH PASTIE
 4032 23R LASAGNE
 4033 9D CHOCOLATE PEAR PUDDING
 4034 9C SWEET WHITE SAUCE
 4035 28R STEWED PIGS LIVER
 4036 9C W/M PANCAKES MADE WITH SKIMMED MILK
 4037 4R HOMEMADE BREAD 1/2 W/M 1/2 WHITE
 4038 23R BEEF WITH RICE
 4039 37R STIR FRY VEGETABLES IN BLENDED OIL
 4040 9D SCANDINAVIAN APPLE PUDDING
 4041 37R PARSNIP CROQUETTES
 4042 36B COLESLAW
 4043 21B DANELITE
 4044 5R PORRIDGE WITH 10% BRAN
 4045 9D QUEEN OF PUDDINGS
 4046 8A APPLE PIE 2 CRUSTS
 4047 8R SPONGE CAKE HALF BROWN HALF WHITE
 4048 32R GOOSE FLAN
 4049 50R SALAD CREAM WITH CREAM
 4051 36B SAINSBURYS APPLE +RAISIN SALAD WITH WALNUTS

Food code list

4052 50R TOMATO SOUP WITH CARROTS
 4053 50R BEEF +VEGETABLE SOUP
 4054 50R CARROT +GINGER SOUP
 4055 32R DUCK PHEASANT OR GOOSE PATE
 4056 46A CANNED LEMON SQUASH
 4057 32R CORNED BEEF RISSOLE, FRIED
 4058 43R BARFI
 4059 43R CADOO
 4060 37R SABJI
 4061 37R TARIA
 4062 8R CAMEL TARTLET
 4063 50R BEEF +PULSE SOUP
 4064 8R POTATO SCONE FRIED IN DRIPPING
 4065 28R CALVES LIVER +BACON CASSEROLE
 4066 31R STEAK PASTY
 4067 37R W/M LASAGNE MADE WITH PROTOVEG
 4068 37R SHEPHERDS PIE WITH PROTOVEG
 4069 7R HOMEMADE BISCUIT NO EGG
 4070 9C TRIFLE
 4071 7R BISCUITS WITH PUFA +ALMONDS
 4072 16R CHICKEN OMELETTE
 4073 35R SARDINE PATE
 4074 32R TERINE
 4075 39R POTATO CAKE WITH CHEESE
 4076 9C W/M CRUMBLE WITH APRICOT
 4077 28R CHICKEN LIVER PATE
 4078 50R WATERCRESS SOUP
 4079 8R CHOCOLATE BROWNIES
 4080 27R TURKEY +CASHEW NUT STIR FRY
 4081 8R SHOO FLY PIE
 4082 14R SODERAUSENS CHEESE
 4083 25R PORK +PRUNE IN CREAM SAUCE
 4084 5R SAINSBURYS OATS+BRAN FLAKES
 4085 4R CORN BREAD
 4086 37R VEGETABLE GOULASH
 4087 27R CHICKEN CASSEROLE
 4088 28R PURCHASED CHICKEN LIVER PATE
 4089 15R HOMEMADE YOGHURT WITH SEMI-SKIMMED MILK
 4090 37R LENTIL CURRY
 4091 1B BROWN RICE RISSOTTO
 4092 50R WHOLEMEAL SAUCE WITH SEMISKIMMED MILK & PUFA
 4093 37R SPICY CHICK PEAS
 4094 9A BROWN RICE PUDDING WITH EVAP MILK
 4095 1A FRIED NOODLES WITH VEGETABLES
 4096 50R DEVILLED SAUCE
 4097 36B SAINSBURYS PASTA SALAD WITH HAM
 4098 1A NAPOLINI CANNED MUSHROOM +PASTA CRESTS
 4099 49R MARDI GRAS
 4100 1A SAINSBURYS TAGLIATELLE
 4101 9C PANCAKES COOKED IN HARD MARG
 4102 16R QUICHE
 4103 7R SAINSBURY W/M SHORTBREAD
 4104 1R SAFEWAYS TUNA +PRAWN PIZZA SLICE
 4105 37R BRAISED CELERY
 4106 9C BREAD PUDDING

Food code list

4107 8R JAM TART PASTRY MADE WITH EGG
 4108 32R CORNED BEEF HASH
 4109 49R SNOWBALL BOTTLED
 4110 34A ROSS SEAFOOD LASAGNE
 4111 50R SWEETCORN SOUP
 4112 1R YORKSHIRE PUDD SKIMMED MILK
 4113 34A TANDOORI HADDOCK
 4114 22R SAINSBURYS BACON +EGG CRUNCHIE GRILLED
 4115 23R SHEPHERDS PIE WITH CANNED CARROTS +PEAS
 4116 27R CHICKEN FOO-YUNG
 4117 50R MUSHROOM SOUP NO MILK
 4118 50R WHITE SAUCE
 4119 27R CASHEW +VEG STIR FRY
 4120 50R CARROT SOUP WITH SOYA
 4121 1R TUNA PIZZA
 4122 31R PUFF PASTRY 1 CRUST STEAK PIE
 4123 26R M+S DOUBLE DECKERS FRIED IN BLENDED
 4124 8R M+S BRAMLEY APPLE SWISS ROLL
 4125 27R SWEET +SOUR CHICKEN
 4126 32R STOVIES
 4127 8R CHOCOLATE CAKES
 4128 27R CHICKEN RISSOTO
 4129 16R QUICHE WITH TUNA +YOGHURT
 4130 8R LEMON MERINGUE PIE
 4131 1R PIZZA
 4132 34B STIR FRY PRAWNS +VEG
 4133 23R SPAGHETTI BOLOGNAISE
 4134 37D ROSS BROCCOLI MIX
 4135 50R BEETROOT SOUP
 4136 50R W INDIAN SAUCE
 4137 37R OKRA FRIED PUFA
 4138 8R BAKEWELL TART
 4139 35R HERRING ROE FRIED IN CCF
 4140 24R LAMB PILLAU
 4141 34B STIR FRY
 4142 25R PORK BELLY RASHERS FRIED
 4143 26R CHICKEN WITH SKIN FRIED IN LARD
 4144 33R COD/TURBOT FRIED IN LARD NO COATING
 4145 9A RICE PUDDING
 4146 25R CHINESE PORK
 4147 37R CANNED INDIAN MIXED VEG
 4148 37R POTATO CURRY CAULIFLOWER CURRY
 4149 34B PRAWN CURRY
 4150 8R LEMON MERINGUE PIE
 4151 9C APRICOT W/M CRUMBLE
 4152 23R BEEF CURRY
 4153 37R CHICK PEA CURRY
 4154 23R SHEPHERDS PIE WITH BEANS
 4155 16R EGG IN SPICY SAUCE
 4156 37R CAULIFLOWER +POTATO
 4157 9C W/M PANCAKES FRIED IN PUFA
 4158 24R LAMB BIRIANI
 4159 8R CHORLEY CAKE
 4161 8R W/M SPONGE WITH BUTTER +APRICOT JAM
 4162 33R PLAICE FRIED PUFA NO COATING

Food code list

4163 36B M+S RICE +WHOLEFOOD SALAD
 4164 31R STEAK AND KIDNEY PIE AND CARROTS
 4165 8R CORNFLAKE CRISP
 4166 50R CHEESE +ONION SAUCE WITH EGG
 4167 8R BRAN LOAF
 4168 8R BREAD PUDDING
 4169 1R YORKSHIRE PUDDING IN BLENDED
 4170 31R MINCE PIE
 4171 25R PORK IN CREAM +APPLE SAUCE
 4172 9C BLACKCURRANT MOUSSE
 4173 32R HOT POT
 4174 37R LENTIL CROQUETTES
 4175 9C BREAD +BUTTER PUDDING
 4176 1A PASTA PARMIGIANA
 4177 14R CHEESE PIE
 4178 9C TRIFLE
 4179 9C PANCAKES
 4180 2R BREAD
 4181 40A APPLE FRIED IN CHICKEN FAT +PUFA
 4182 2R 4180 BREAD TOASTED
 4183 39R POTS & MUSH PEAS FRIED DRIPPIN
 4184 5R COOP WHEATAFLAKES & 30% BRAN
 4185 36B M&S FLORIDA SALAD
 4186 32R OXTAIL SOUP
 4187 32R STIR FRY
 4188 27R CHICKEN RISSOTO
 4189 23R BOLOGNAISE SAUCE
 4190 28R CALVES LIVER CASSEROLE
 4191 27R CHICKEN CURRY
 4192 45R CONCENTRATED APPLE JUICE
 4193 37R TOMATO STEW
 4194 8R W/M CHEESE SCONE
 4195 37R LENTIL PIE
 4196 40F SHEPHERDBOY FRUIT & NUT BAR
 4197 16R OMELETTE
 4198 28R LIVER +VEG CASSEROLE
 4199 27R COUSCOUS
 4200 27R CHICKEN +VEG STIR FRY
 4201 8R W/M TEACAKE NO FAT
 4202 8R HOT CROSS BUN TOASTED
 4203 37R VEGETARIAN BURGER GRILLED
 4204 37R BEAN +AUBERGINE STEW
 4205 37D LEEKS ROAST LAMB FAT
 4206 27R TURKEY RISSOTO
 4207 50R CHEESE LEEK +MUSHROOM SAUCE
 4208 9C CUSTARD MADE WITH SEMI-SKIMMED MILK NO SUGAR
 4209 13R DREAM TOPPING, SKIMMED MILK
 4210 38B CANNED POTATO FRIED IN BLENDED
 4211 16R SCRAMBLED EGG WITH SEMI-SKIMMED
 4212 37R POTATO, ONION & SPINACH BHAJI IN PUFA
 4213 28R LAMBS LIVER +BACON CASSEROLE
 4214 36B M+S SIDE SALAD
 4215 23R M&S CUMBERLAND PIE
 4216 8R SIMNEL CAKE
 4217 27R CHICKEN CURRY

Food code list

4218 36B SALAD
 4219 37R VEGETABLE CURRY
 4220 1R MCCAIN FROZEN CHILLI CON CARNE PIZZA
 4221 36B EDEN VALE AMERICAN SALAD
 4222 1R YORKSHIRE PUDDING WITH SKIMMED MILK +W/M FLOUR
 4223 16R M+S BROCCOLI QUICHE
 4224 8R MARMALADE CAKE
 4225 9C M&S TROPICAL DESSERT
 4226 8R FLAPJACK WITH W/M FLOUR
 4227 9C BLACKCURRANT CRUMBLE
 4228 8R PLAIN SCONE TOASTED
 4229 9C EGG CUSTARD WITH SKIMMED MILK
 4230 32R SLATERS SAVOURY ROUNDERS FRIED LARD
 4231 50R CRAB SOUP
 4232 50R HAM SOUP WITH LENTILS
 4233 16R SPECIAL FOO YUNG
 4234 23R BEEF CURRY NO CARROTS
 4235 32R CHOP SUEY ROLLS FRIED PUFA
 4236 32R SHEPHERDS PIE WITH CARROTS +TOMATOES
 4237 16R QUICHE
 4238 27R TURKEY CURRY
 4239 8R CARROT CAKE WITH ALMONDS
 4240 50R WHITE SAUCE
 4241 23R LASAGNE
 4242 24R LAMB CURRY
 4243 9C SWISS TOFFEE APPLES
 4244 16R SCRAMBLED EGG WITH PUFA +GOATS MILK
 4245 32R CHICKEN +CORNERED BEEF CASSEROLE
 4246 5R MUESLI
 4247 23R LASAGNE
 4248 8R CUSTARD TART WITH SKIMMED MILK
 4249 35R TROUT FLOURED FRIED PUFA
 4250 50R VEG SOUP NO POTATO
 4251 36B M+S CARROT +NUT SALAD
 4252 27R M&S CHIX STIRFRY & PINEAPPLE
 4253 1B M&S CHINESE STYLE RICE
 4254 9C EGG CUSTARD MADE SEMI-SKIMMED
 4255 1A MACARONI CHEESE
 4256 50R CORN SOUP WITH SKIMMED MILK +CREAM
 4257 9C RHUBARB CRUMBLE W/M +BUTTER
 4258 1R PIZZA
 4259 7R SHORTBREAD WITH MARG
 4260 1R PASTRY 1/2 SOFT MARG 1/2 PUFA
 4261 23R BOLOGNAISE SAUCE
 4262 37R RATATOUILLE WITH OLIVE OIL
 4263 9C PANCAKES SEMI-SKIMMED IN BLENDED
 4264 50R LEEK +BACON SOUP
 4265 31R STEAK +KIDNEY PIE 1 CRUST
 4266 35R HERRING IN OATMEAL GRILLED
 4267 31R CHICKEN +HAM PIE
 4268 34A KEDGEREE
 4269 9C CANNED JELLY & PEARS
 4270 8R BAKEWELL TART
 4272 23R SPAGHETTI BOLOGNESE, CANNED
 4273 33R BIRDS EYE COD CRUMBLE

Food code list

4274 5R MUESLI
 4275 36B MIXED SALAD
 4276 27R CHICKEN RISSOTTO
 4277 23R LASAGNE WITH CARROT
 4278 34B PRAWN SAUCE
 4279 28R CHICKEN LIVER +MUSHROOM SAUCE
 4280 8R INDIVIDUAL JAM TART W/M
 4281 24R LAMB CURRY
 4282 7R SHORTBREAD PUFA W/M
 4283 50R MINISTRONE NO CARROT
 4284 9C BLACKCURRANT CRUMBLE
 4285 8A GOOSEBERRY PIE
 4286 37R CAULIFLOWER CHEESE SAUCE +BUTTER
 4287 9C CHEESECAKE
 4288 1A MIXED FRIED NOODLES IN VEG OIL
 4289 5R RYVITA HIGH FIBRE CORNFLAKES
 4290 31R STEAK PIE
 4291 8R FLAPJACK WITH BUTTER +PUFA
 4292 50R ONION SAUCE WITH SEMI-SKIMMED MILK +PUFA
 4293 34A FISH PIE
 4294 8R DATE SLICE
 4295 8R LIGHT FRUIT CAKE ALL BUTTER
 4296 32R SAUSAGE CASSEROLE NO CARROTS
 4297 37R STUFFED ONIONS
 4298 23R STEAK +KIDNEY STEW WITH PULSES
 4299 5R PORRIDGE
 4300 8R SIMNEL CAKE WITH W/M +PUFA
 4301 1B BROWN RICE STIR FRY
 4302 5R MUESLI
 4303 1B RICE SALAD
 4304 16R CHEESE PIE
 4305 31R WHOLEMEAL S/C PASTRY CHICKEN & VEG PIE PURCHASED
 4306 27R CHICKEN +PASTA
 4307 50R KIDNEY BEAN SOUP
 4308 24R LAMB CURRY WITH GROUND ALMONDS +APRICOT
 4309 39R MOGLAI POTATOES
 4310 8R W/M FRUIT SCONE WITH PUFA +SKIMMED MILK
 4311 9A RICE PUD NO SUGAR
 4312 8R CHEESE SAUCE BUTTER +WHOLE MILK
 4313 8R CHERRY +ALMOND CAKE NO FAT
 4314 40R STEWED STRAWBERRIES
 4315 31R BEEF +MUSHROOM PIE
 4316 50R LEMON SAUCE
 4317 37R M&S VEGETARIAN PASTY
 4318 1A MACARONI CHEESE
 4319 9A INSTANT WHIP, SKIMMED MILK
 4320 15R CHAMBOURCY NOUVELLE FRUIT & NUT YOGHURTS
 4321 16R OMELETTE
 4322 8A APPLE PIE 2 CRUST
 4323 8R MINCE PIE
 4324 37R VEG MIX IN CHEESE SAUCE
 4325 8R W/M DATE +WALNUT LOAF
 4326 25R SWEET & SOUR PORK - READY MEAL
 4327 37R TIN TOMATOES +PEA +POTATO CURRY
 4328 13R ELMLEA IMITATION SINGLE CREAM

Food code list

4329 1A SPAGHETTI MELANESE
 4330 1R PASTRY HALF WHITE FLORA HALF HARD MARG
 4331 6R RICICLES
 4332 33R HADDOCK COATED IN EGG FRIED BLENDED
 4333 27R CHICKEN VEG +RICE
 4334 9C EGG CUSTARD WITH EVAPORATED MILK
 4335 37D LEEKS ROAST IN LARD
 4336 50R CURRY SAUCE
 4337 40E CANNED ORIENTAL FRUIT COCKTAIL
 4338 50R COCK-A-LEEKIE SOUP, CANNED
 4339 50R MUSTARD SAUCE
 4340 50R ONION LEEK +PARSNIP SOUP
 4341 32R M&S CORNED BEEF CRISPBAKES, BAKED
 4342 9A AMBROSIA LIGHT RICE PUD (WITH ARTIFICIAL SWEETNER)
 4343 50R PRANAVITE
 4344 27R CHILLI CHICKEN
 4345 31R FINDUS CHICKEN PANCAKE IN PUFA
 4346 16R SCRAMBLED EGG WITH SKIMMED MILK +PUFA
 4347 32R CORNED BEEF IN BATTER FRIED IN BLENDED
 4348 8A RHUBARB PIE S/C PASTRY HALF LARD HALF BUTTER
 4349 8R WHOLEMEAL FRUIT LOAF
 4350 37R VEG CURRY WITH CARROTS/LENTILS
 4351 23R BEEF AND VEG CURRY WITH LARD
 4352 9C LEMON SYLLABUB
 4353 37R VEG CURRY
 4354 16R OMELETTE
 4355 9A RICE PUDDING WITH EVAPORATED MILK
 4356 1R WHOLEMEAL YORKSHIRE HALF MILK HALF WATER
 4357 33R HADDOCK IN EGG AND WHOLEMEAL CRUMB FRIED PUFA
 4358 23R CHILLI NO BEANS
 4359 45R ROBINSONS READY TO DRINK PURE BABY JUICE
 4360 1R FLAKY PASTRY 1/2 LARD 1/2 MARG
 4361 32R SLATERS ROUNDERS WITH BEANS FRIED BLENDED
 4362 50R CHEESE SAUCE
 4363 8R SCONES WITH LARD AND EGG
 4364 32R SLATERS SAVOURY CHEESE ROUNDERS DRY FRIED
 4365 23R CHILLI WITH PUFA +BAKED BEANS NO CARROT
 4366 9C LEMON MOUSSE
 4367 8R LEMON SPONGE WITH YELLOW SPREAD
 4368 25R PORK STEW WITH BARLEY
 4369 40C BANANA, COOKED
 4370 31R STEAK, KIDNEY, BACON & MUSHROOM PIE
 4371 33R COD IN EGG SAUCE
 4372 27R CHICKEN CURRY
 4373 1R HOT WATER CRUST PASTRY COMMERCIAL
 4374 8R COCONUT BUNS
 4375 31R CORNED BEEF & ONION PASTY
 4376 1B FRIED RICE WITH VEGETABLES
 4377 37R SPRING ROLL FRIED OLIVE OIL
 4378 25R PORK IN BATTER FRIED IN OLIVE OIL
 4379 37R COURGETTES FRIED IN OLIVE OIL
 4380 32R BACON SAUSAGE +BEAN CASSEROLE
 4381 50R CHOCOLATE SAUCE
 4382 50R WHITE SAUCE (LOW FAT)
 4383 8R LOW FAT SPONGE

Food code list

4384 34A LEMON SOLE IN FLOUR FRIED IN LARD
 4385 37R CAULIFLOWER CHEESE
 4386 37R BEAN RISSOLES
 4387 37R BEAN CASSEROLE
 4388 36B WHOLEMEAL PASTA SALAD
 4389 1B DEEP FRIED RICE CROQUETTE
 4390 37R DEEP FRIED MUSHROOMS
 4391 37R MUSHROOMS IN CREAM & WINE
 4392 8R WAITROSE W/M APRICOT CAKE
 4393 23R BEEF & WATER CHESTNUTS, CHINESE TAKE AWAY
 4394 49A HOMEMADE BEER - HALF STRENGTH
 4395 1A MACARONI CHEESE WITH HAM
 4396 31R STEAK & KIDNEY PIE
 4397 9C APPLE CRUMBLE
 4398 9C W/M +PUFA CRUMBLE
 4399 39R CHEESE +POTATO PIE
 4400 40D RASPBERRIES CANNED IN JUICE, FRUIT & JUICE
 4401 37R RATOUILLE
 4402 50R CHOCOLATE FUDGE SAUCE
 4403 27R CURRIED CHICKEN
 4404 9C LEMON MERINGUE PIE
 4405 37R AUBERGINE CARROT +MACARONI STEW
 4406 16R M&S W/M CAULI & CHEESE FLAN
 4407 37R RED DRAGON PIE
 4408 8R W/MEAL CHOC CHIP CAKE
 4409 9B ICE CREAM
 4410 9A RICE PUDDING HOMEMADE
 4411 16R QUICHE
 4412 36B M&S COLESLAW WITH CHEESE & CHIVES
 4413 28R LIVER +BACON CASSEROLE
 4414 14R KERRYGOLD LIGHT LOW FAT CHEESE SPREAD
 4415 31R BIRDS EYE CRISPY CHEESE & HAM PANCAKES FRIED IN SOFT MAR
 4416 8R CHOC CAKE MADE WITH PUFA +PUFA ICING
 4417 25R PORK BITES IN BATTER FRIED IN PUFA
 4418 14R FINDUS CRISPY PANCAKES WITH CHEESE FRIED IN BLENDED
 4419 23R BEEF CURRY
 4420 25R PORK IN CREAM SAUCE
 4421 28R LIVER STROGANOFF
 4422 34A FISH PIE 1CRUST FLAKY
 4423 25R PORK SATE WITH PEANUT SAUCE
 4424 37R CORN IN MILK
 4425 23R STEW WITH VEG +POTATOES
 4426 25R DALOON ROLL FRIED LARD
 4427 38B POTATO PATTIE FRIED IN DRIPPING
 4428 8R RICE CAKE
 4429 23R BEEF CURRY
 4430 8R BRAN SCONE (90% BRAN)
 4431 23R MEAT BALLS IN TOMATO SAUCE, CANNED
 4432 9C CHERRY FLAN
 4433 8R TOFFEE BARS
 4434 23R STEWED STEAK CRUMBLE
 4435 50R HOMEMADE PEA & HAM SOUP
 4436 37R SAINSBURYS STIR FRY
 4437 1R YORKSHIRE PUD MADE WITH 5 PINTS & CCF
 4438 1R CHEESE AND ONION PIE

Food code list

4439 8R	CHOX CAKE & ICING
4440 8R	MARMALADE CAKE
4441 9C	RHUBARB AND ORANGE MERINGUE
4442 8R	APPLE & ALMOND CUSTARD CAKE
4443 27R	CHICKEN FRICASSE
4444 23R	BEEF STEW WITH VEG
4445 33R	FRESH SKATE NO COATING COOKED IN MICROWAVE
4446 32R	BOWYERS MITEY BITES WITH MUSHROOMS & PATE
4447 23R	BOLOGNESE SAUCE
4448 23R	CHILLI
4449 50R	CHEESE SAUCE NO FAT
4450 32R	SHEPHERD'S PIE
4451 32R	HOMEMADE FAGGOTS
4452 8R	HOMEMADE SWISS ROLL MADE WITH GOLDEN CHURN
4453 8R	TARTS
4454 7R	GINGER BISCUIT
4455 1R	SH/CRUST PASTRY MADE WITH HALF LARD AND HALF GOLDEN CHUR
4456 8R	CURRANT BUN MADE WITH YELLOW SPREAD
4457 50R	MUSHROOM SOUP MADE WITH SKIM MILK AND FLORA
4458 1A	MACARONI CHEESE, NO MILK
4459 29R	HOMEMADE HAMBURGER FRIED IN PUFA
4460 8R	MAID OF HONOUR
4461 8R	ROCK BUN W/M
4462 23R	LASAGNE
4463 9C	CRUMBLE
4464 50R	OATMEAL STUFFING
4465 27R	CHICKEN FRIED RICE
4466 31R	SAUSAGE ROLLS
4467 1R	CHEESE, POTATO & ONION PASTIE PURCHASED
4468 33R	SAINSBURY BREADED PLAICE STUFFED WITH BROCCOLI & CHEESE
4469 25R	PORK CURRY
4470 9C	W/M BREAD PUDDING WITH SUET
4471 7R	HOMEMADE CRUNCH
4472 27R	CHICKEN IN SAUCE
4473 50R	CHICKEN SOUP NO VEG
4474 28R	LAMBS LIVER CASSEROLE
4475 23R	BREADED BEEF CUTLET IN BLENDED
4476 5R	PORRIDGE MADE WITH HALF SEMISKIMMED MILK & HALF WATER
4477 8A	DUTCH APPLE PIE
4478 8R	W/M FLAKY MINCEMEAT TART
4479 37D	LEEKS SAUTEED IN PUFA OIL AND MARG
4480 27R	STIR FRY VEG AND CHICKEN
4481 37R	STIR FRIED VEG
4482 28R	PATE
4483 23R	BEEF STEW
4484 8A	MINCEMEAT PIE CANNED
4485 23R	LASAGNE WITH MINCE AND CHICKEN LIVERS
4486 26R	CHICKEN KIEV IN WHOLEMEAL CRUMB
4487 50R	STUFFING WITH MUSHROOM AND POTATO
4488 50R	CREAM OF CELERY SOUP
4489 8R	BOILED FRUIT CAKE
4490 9A	MACARONI PUDDING WITH SKIM MILK & SUGAR
4491 40F	NUT BALLS
4492 37R	POTATO, LEEK AND TOMATO
4493 8A	BLACKCURRANT AND APPLE PIE

Food code list

4494 37R	VEGETABLE BAKE
4495 9C	CHOCOLATE CHEESECAKE
4496 31R	CORNERED BEEF PIE
4497 8R	FRUIT SCONES MADE WITH EGG AND YELLOW SPREAD
4498 8R	CHOCOLATE CAKE WITH YELLOW SPREAD
4499 37R	VEGETABLE CURRY
4500 36B	M&S ORANGE & FENNEL SALAD IN WALNUT OIL DRESSING
4501 9C	FILLING & MERINGUE ONLY FOR L M PIE
4503 8R	MACARON TART
4504 23R	COTTAGE PIE
4505 8R	BAKEWELL TART
4506 38A	CHIPS OLD FRIED IN STORK MARG
4507 50R	GRAVY
4508 31R	FINDUS CHICKEN PANCAKES IN BLENDED
4509 25R	PORK BURGER
4510 34A	FISH PIE
4511 7R	MILLIONAIRES SHORTBREAD
4512 23R	BEEF WITH TOMATOES AND FLORA
4513 8R	WHOLEMEAL JAM SPONGE WITH FLORA
4514 50R	MUSHROOM AND TOMATO SAUCE
4515 37R	COURGETTES FRIED IN LARD
4516 37R	VEGETABLE CURRY
4517 5R	MUESLI
4518 9C	FRENCH APPLE CHARLOTTE
4519 27R	TURKEY CASSEROLE
4520 37R	BEANSPROUTS FRIED
4522 1A	MACARONI CASSEROLE
4523 50R	CHEESE SAUCE
4524 23R	MEATBALLS FRIED IN MARG
4525 9B	HOMEMADE RASPBERRY ICE CREAM
4526 27R	MR CHANGS CHICKEN CURRY
4527 36B	COLESLAW NO CARROT
4528 9C	GRAND MARNIER SOUFFLE
4529 35R	SARDINE & MUSHROOM PATE
4530 25R	SWEET N SOUR PORK
4531 40A	PEARS IN CHOCOLATE SAUCE
4532 16R	QUICHE
4533 16R	SPANISH OMELETTE FRIED IN BLENDED
4534 8R	SCONES MADE HALF LARD & HALF PUFA & EGG
4535 8R	CHOCOLATE, COCONUT & FRUIT SQUARES
4536 9A	RICE PUDDING WITH EGG
4537 8R	POTATO SCONE FRIED IN BLENDED
4538 35R	M&S SMOKED SALMON PATE
4539 1R	CHEESE & ONION PASTRY
4540 50R	WHITE SAUCE WITH BUTTER & HALF MILK HALF WATER
4541 50R	SCOTCH BROTH
4542 8R	BARA BRITH
4543 25R	PORK & PINEAPPLE CASSEROLE
4545 36B	'SHAPE' MIX VEG SALAD
4546 25R	SWEET N SOUR PORK
4547 7R	CROOKES CRUNCH SLIM BISCUITS
4548 27R	CHICKEN CASSEROLE WITH MILK & BUTTER
4549 9C	TRIFLE
4550 9C	BANANA CUSTARD
4551 35R	TUNA CASSEROLE

Food code list

4552 50R WHITE SAUCE MADE WITH SEMI SKIM MILK & PUFA
 4553 50R SAUCE MADE WITH GRANULES & WATER
 4554 32R SAUSAGE CASSEROLE
 4555 9C APPLE CRUMBLE WITH OATS
 4556 8R BACLAVA/ GREEK PASTRIES
 4557 37R M&S VEGETABLE BAKE
 4558 37R BEANSPROUTS FRIED IN PUFA
 4559 16R EGG FOO YUNG
 4560 16R VEGETARIAN SCOTCH EGG
 4561 40F FRUIT & NUT BAR, SHEPHERDBOY
 4562 16R SCRAMBLED EGG WITH SKIM MILK & GOLD
 4563 23R VEAL STEWED IN WHITE WINE, CREAM & MUSHROOM SAUCE
 4564 14R GOUGERE
 4565 9C APRICOT SOUFFLE NO CREAM
 4566 9C ORANGE & LEMON CHIFFON PIE
 4567 9C REDCURRANT MOUSSE
 4568 34A COD ROE BOILED +FRIED IN PUFA
 4569 1R PAPADAM FRIED IN LARD
 4570 50R CHEESE SAUCE MADE WITH KRONA & SEMI SKIM MILK
 4571 9C MANGO KULFI
 4572 50R ROSS SWEETCORN SAUCE
 4573 8R COCONUT CAKES MADE WITH PUFA
 4574 32R SHEPHERDS PIE
 4575 1R ONION SUET PUDDING
 4576 32R HOT POT
 4577 9A RICE PUDDING WITH RAISINS
 4578 16R EGG FRIED IN GOLD
 4579 39R POTATOES & SPRING GREENS FRIED IN BLENDED
 4580 50R CHOCOLATE SAUCE
 4581 8R WHOLEMEAL FATLESS SPONGE
 4582 50R ORANGE SAUCE
 4583 8R FATLESS FRUIT LOAF
 4584 29R KEBABS
 4585 50R PARSLEY STUFFING
 4586 1B SAVOURY RICE
 4587 8R DATE & WALNUT CAKE WITH BUTTER
 4588 39R M&S POTATO, CHEESE, EGG & TOMATO PIE
 4589 23R LASAGNE
 4590 33R FRESH SKATE FRIED IN PUFA
 4591 16R EGG & CHEESE FLAN
 4592 8R BAKEWELL TART
 4593 27R TURKEY CURRY
 4594 34B PRAWN FRIED RICE
 4595 50R ONION SAUCE
 4596 34A TIFFANYS PASTY SHELL
 4597 23R LASAGNE SAUCE WITH BUTTER & W/M
 4598 39R POTATO SALAD
 4599 32R DEVILLED KIDNEY
 4600 34A FISH PIE
 4601 25R STIR FRY PORK & PEPPER
 4602 36B SAFEWAY CANNED MIXED BEAN SALAD
 4603 36B SAFEWAY SPANISH SALAD IN MILD MAYONNAISE
 4604 32R MEAT LOAF
 4605 29R BEEFBURGER WITH SAUSAGE
 4606 23R LEAN BOLOGNESE

Food code list

4607 9C	GOOSEBERRY MOUSSE
4608 1B	SAVOURY RICE
4609 9C	BLANCMANGE MADE WITH SEMI SKIMMED
4610 50R	LENTIL SOUP
4611 8R	CHEESE SCONE WITH BUTTER SEMI-SKIM & EDAM
4612 8R	FLAPJACK WITH W/M FLOUR & PUFA
4613 37R	CAULIFLOWER CHEESE HALF SKIM MILK HALF WATER
4614 9C	KISSEL
4615 9A	SEMOLINA CHANTILLY
4616 9C	RHUBARB DANISH PUDDING
4617 37R	BEAN & CABBAGE HOTPOT
4618 9B	BLACKCURRANT ICE CREAM
4619 8R	FLAPJACK WITH NUTS & FRUIT
4620 9C	CHEESECAKE
4621 8R	CHERRY & ORANGE LOAF
4622 24R	CURRIED LAMB
4623 9D	WHOLEMEAL STRAWBERRY SPONGE
4624 37D	LEEK ROAST IN LARD
4625 1B	RICE DISH
4626 23R	BEEF CURRY
4627 9C	HOMEMADE BLACKCURRANT CHEESECAKE
4628 16R	BOILED EGG YOLK
4629 32R	SHEPHERDS PIE
4630 1R	CHEESE & VEG PIE
4631 31R	STEAK & KIDNEY PUDDING
4632 8R	CHOUX PASTRY MADE WITH BUTTER
4633 34A	FISH PIE
4634 50R	WHITE SAUCE WITH YELLOW SPREAD
4635 8R	COCONUT CAKE WITH YELLOW SPREAD
4636 32R	SHEPHERDS PIE
4637 7R	COCONUT BISCUIT
4638 23R	BEEF STEW WITH ONION GRAVY
4639 37R	RATATOUILLE
4640 31R	STEAK & KIDNEY PIE
4641 8A	2 CRUST S/C APPLE PIE
4642 4R	STUFFED CHAPATI
4643 8R	CHOCOLATE CAKE WITH BUTTER AND MARG
4644 8A	FRENCH APPLE TART
4645 27R	CHICKEN DANSAK
4646 8R	MR KIPLINGS COCONUT SLICE
4647 23R	LASAGNE WITH COTTAGE CHEESE
4648 1R	YORKSHIRE PUD
4649 50R	SALAD DRESSING
4650 16R	DUCK EGG FRIED IN BLENDED
4651 50R	SAUCE
4652 32R	MOUSSAKA
4653 34B	STIR FRY
4654 34A	FISH PIE
4655 34B	PRAWN & CAULIFLOWER CURRY
4656 9C	CHEESECAKE
4657 27R	CHICKEN & CAULIFLOWER BAKE
4658 25R	PORK STEAK IN B'CRUMBS FRIED IN BLENDED
4659 29R	H/MADE BURGER IN OLIVE OIL
4660 23R	SAUCE
4661 9C	APPLE MERINGUE PIE

Food code list

4662 9C	RHUBARB CRUMBLE
4663 32R	WHITE PUDDING WITH BATTER FRIED IN BLENDED
4664 50R	STUFFING
4665 35R	M&S SALMON FISHCAKES
4666 9C	WHOLEMEAL CHERRY CRUMBLE
4667 9C	WHITWORTHS CHEESECAKE MIX MADE WITH SKIM MILK
4668 38B	CANNED POTATOES SAUTED IN BLENDED
4669 50R	SWEET WHITE SAUCE
4670 32R	SHEPHERDS PIE
4671 5R	MUESLI
4672 23R	BEEF CURRY NO VEG
4673 9A	RICE PUDDING WITH MILK & WATER
4674 7R	OATCAKES MADE WITH BUTTER
4675 32R	RISsoles
4676 37R	BLACK EYED BEAN & POTATO CURRY
4677 34A	INDIAN FISH CAKES
4678 37R	CANNED SWEETCORN & MUSHROOM CURRY
4679 9A	SEMOLINA PUDDING WITH WATER & SUGAR
4680 50R	CHEESE SAUCE WITH GOLD
4681 8R	DOUGHNUT MADE WITH FLORA
4682 1B	M&S RICE SALAD
4683 31R	SAVOURY PIE
4684 1R	FLAKY PASTRY WITH FLORA
4685 8R	SWISS ROLL MADE WITH FLORA
4686 8R	ECCLES CAKE MADE WITH FLORA
4687 8R	CHOC CAKE PUFA & XR EGG
4688 50R	MARY OF SWEDEN HEALTH DRINK POWDER
4689 34A	FISH IN SPICY SAUCE
4690 1B	BROWN RICE SALAD
4691 37R	PIPERADE
4692 27R	CHIX CASSEROLE
4693 36B	COLESLAW
4694 8R	DATE & WALNUT CAKE WITH PUFA
4695 37R	VEG CURRY
4696 50R	CARBONARA SAUCE
4697 25R	CHINESE PORK
4698 37R	CHOP SUEY ROLL FRIED IN PUFA
4699 31R	MEAT & POTATO PIE
4700 16R	QUICHE
4701 34A	FISH BALLS
4702 1A	MACARONI SAVOURY
4703 13R	LOW FAT WHIPPING CREAM
4704 8R	ROCK CAKES WITH PUFA
4705 16R	QUICHE
4706 8R	ORANGE TEA LOAF
4707 50R	CHEESE SAUCE NO FAT
4708 16R	QUICHE
4710 37R	CANNED TURNIPS
4712 1R	POTATO CHEESE AND LEEK FLAN
4713 13R	LOW FAT EVAPORATED MILK
4714 37R	AUBERGINE BOILED
4715 39R	CHEESE PIE
4716 5R	MUESLI
4717 39R	POTATO PIE
4718 36B	CUCUMBER SALAD

Food code list

4719 28R OX LIVER PATE
 4720 9B STRAWBERRY I/C
 4721 8R HONEY CAKE
 4722 8R APPLE SLICE
 4723 9B ICE CREAM
 4724 50R TOMATO SAUCE
 4725 36B SALAD
 4726 40E CANNED FIGS IN SYRUP
 4727 50R SPINACH SOUP
 4728 25R SWEET AND SOUR PORK
 4729 45R LOW CALORIE RIBENA CANNED
 4730 37R VEGETARIAN PIE
 4731 37R BEANSPROUTS COOKED
 4732 32R CHINESE RICE AND PORK
 4733 50R SPINACH AND GIBLET SOUP
 4734 9C B CURRANT AND APPLE CRUMBLE
 4735 8R CHOC CAKE
 4736 23R SAVOURY MINCE
 4737 34A FISH PIE
 4738 50R SOUP
 4739 16R QUICHE
 4741 6R TEAM
 4742 34A FISH AND CHEESE PIE
 4743 9C BIRDS MOUSSE MADE WITH WATER
 4744 1A MACARONI CHEESE
 4745 50R GAZPACHO
 4746 23R BOLOGNESE
 4747 50R WINE SAUCE
 4748 9C RAISIN PIE
 4749 22R BACON GRILLS
 4750 37R BEANS IN MUSHROOM SAUCE
 4751 7R CRUNCH BISCUITS
 4752 16R TUNA & PEPPER QUICHE
 4753 36B CHINESE LEAF SALAD
 4754 9C W/M & PUFA CRUMBLE
 4755 9A SEMOLINA HALF WATER WITH BUTTER
 4756 24R SAMOSA WITH LAMB
 4757 37R VEG CURRY
 4758 9C APPLE CRUMBLE
 4759 9C BLANCMANGE
 4760 1A MACARONI CHEESE
 4762 27R CHIX RISSOLE FRIED IN PUFA
 4763 28R LIVER RISSOTTO
 4764 37R BEANFEAST PAELLA
 4765 8R CHOX CREAM GATEAUX
 4766 23R CHILLI, NO TOMATOES
 4767 1A MACARONI CHEESE & POTATO
 4768 1A CAULI, MACARONI & POTATO CHEESE
 4769 32R CORNED BEEF HOT POT
 4770 16R QUICHE
 4771 22R LOW FAT HAM PATE
 4772 9C CRUMBLE
 4773 37R STUFFED CABBAGE
 4774 50R OXTAIL SOUP
 4775 37R SEMOLINA WITH VEG

Food code list

4776 34A FISH PIE
 4777 8R SCONES WITH FLORA & SEMISKIM
 4778 1A MACARONI CHEESE
 4779 9D STRAWBERRY SPONGE
 4780 37R BUTTER BEAN PIE
 4781 37R FALAFEL FRIED PUFA
 4782 32R SHEPHERDS PIE
 4783 37R DAHL
 4784 50R CREAM SAUCE
 4785 37R VEGETURGER FRIED IN LARD
 4786 27R CHIX NOODLE SUPREME
 4787 16R OMELETTE
 4788 37R VEGETABLE GOULASH
 4789 37R STIR FRY
 4790 8R BRAN MUFFINS
 4791 40D STRAWBERRIES CANNED IN FRUIT JUICE
 4792 8R CHOC AND ORANGE CAKE
 4793 27R CHICKEN & PINEAPPLE TAKEAWAY
 4794 9C APPLE AND STRAWB CRUMBLE
 4795 37R BUBBLE AND SQUEAK
 4796 27R CHIX CASSEROLE
 4797 8R W/M DROP SCONE
 4798 50R DIANE SAUCE
 4799 9D B'CURRANT SUET PUDDING
 4800 9C FRUIT FOOL
 4801 8R CHOC CAKE NO EGG
 4802 37R W/M VEG PASTIE
 4803 37R FRENCH VEG FRIED GOLD
 4804 1R W/M PASTRY WITH CCF
 4805 34A TUNA SAUCE
 4806 34A TUNA PIE
 4807 16R EGG AND CHEESE FLAN
 4808 29R MEATBALLS
 4809 37R CABBAGE & CARROT FRIED CLOVER
 4810 31R SAUSAGE ROLLS
 4811 8R APRICOT CAKE
 4812 37R VEG CASSEROLE
 4813 37A TOMATO AND CHEESE SAVOURY
 4814 50R ORANGE SAUCE
 4815 27R CHIX MARENGO
 4816 24R LAMB CURRY
 4818 33R COD IN W/M IN DRIPPING
 4819 7R GINGERBREAD
 4820 1A STIR FRY VEG & NOODLES
 4821 8R CHERRY CAKE
 4822 1B RICE SALAD
 4823 34A SALMON AND POTATO PIE
 4824 9C ORANGE JELLY
 4825 27R BIRDS EYE CHICKEN & MUSH CASSEROLE
 4826 23R MEATBALLS IN SWEET AND SOUR SAUCE
 4827 25R BELLY PORK IN EGG & OATS FRIED IN PUFA
 4828 23R CHILLI
 4829 8R YEAST FRUIT CAKE
 4830 16R CHICK AND WATERCRESS FLAN
 4831 37R CAULI CHEESE

Food code list

4832 1R DUMPLING 1/2 W/M
 4833 23R ROMANA(TOMATO)SAUCE
 4834 23R STEW
 4835 23R BOLOGNESE
 4836 37R STIR FRY
 4837 37R LENTIL AND CHEESE RISSOLES
 4838 37R SOYA AND WALNUT RISSOLES
 4839 37R PIPERADE IN OLIVE OIL
 4840 31R CHICKEN & HAM PIE
 4841 9C LEMON MERINGUE NO SUGAR
 4842 23R STEW
 4843 16R EGGY BREAD FRIED IN BLENDED
 4844 1A CANNED NOODLES FRIED IN BUTTER
 4845 16R QUICHE FILLING
 4846 8R SCONE WITH PUFA
 4847 28R LIVER PAPRIKA
 4848 32R COTTAGE PIE
 4849 50R WEST INDIAN SOUP
 4850 34A LING IN SAUCE
 4851 36B GREEK SALAD
 4852 37R TOFU SAUCE
 4853 24R LAMB AND AUBERGINES
 4854 9C CHEESECAKE
 4855 37R SPINACH TART
 4856 8A APPLE PIE
 4857 32R STEAK & KIDNEY PIE FILLING CAN
 4858 5R MUESLI
 4859 32R BACON CASSEROLE
 4860 9A SEMOLINA
 4861 1B CURRIED RICE
 4862 50R BLACKBERRY SAUCE
 4863 9C GOOSEBERRY CRUMBLE
 4864 31R BACON PIE
 4865 37R MARROW ROAST IN LARD
 4866 9C B BERRY AND APPLE CRUMBLE
 4867 27R CHIX FRIED RICE AND SAUCE
 4868 8R FUDGE BISCUIT CAKE
 4869 33R HADDOCK IN OATS FRIED BLENDED
 4870 9C BREAD AND BUTTER PUDDING
 4871 28R OX LIVER CASSEROLE
 4872 8R APPLE CAKE
 4873 35R STUFFED MACKEREL
 4874 9A RICE PUDDING
 4875 23R RISSOTTO
 4876 8R SPICE CAKE
 4877 22R BACON AND EGG BURGER
 4878 23R VEAL CASSEROLE
 4879 34A SQUID IN OLIVE OIL AND WINE
 4880 32R MOUSSAKA
 4881 36B STUFFED TOMATO
 4882 28R LIVER IN TOMATOES
 4883 37R STUFFED MARROW
 4884 1A LEEK AND PASTA IN SAUCE
 4885 9C TRIFLE
 4886 50R CHEESE SAUCE

Food code list

4887 37R GUACAMOLE
 4888 31R CHICKEN & HAM PIE
 4890 37R SPINACH ROULADE
 4891 37R CHICK PEA CURRY
 4892 23R BEEF CURRY
 4893 31R MEAT AND POTATO PIE
 4894 1B RICE AND CHICK SALAD
 4895 1R ITALIAN PIZZA
 4896 1B SWEET BASMATI RICE
 4897 27R BIRDS EYE CHICKEN RISSOTTO
 4898 37R CAULIFLOWER CHEESE CRUNCHIES
 4899 8R BRAN AND RAISIN MUFFINS
 4900 27R CHIX AND CHEESE TRIANGLES BAKED
 4901 37R VEGETARIAN SCHNITZEL
 4902 37R RATATOUILLE
 4903 9D RHUBARB SPONGE
 4904 1R YORKSHIRE PUD IN PUFA
 4905 7R GINGER BIX
 4906 23R JELLIED VEAL
 4907 9C BUNS
 4908 33R COD IN W/M CRUMB GRILLED
 4909 37R VEG FLAN
 4910 32R SHEPHERDS PIE
 4911 8R ROCK BUN
 4912 8R FRUIT SQUARE
 4913 8R MINCEMEAT CAKE
 4914 8R W/M ALMOND SLICE
 4915 23R STEW
 4916 9C B`CURRANT AND APPLE CRUMBLE
 4917 7R HONEY AND OAT BIX
 4918 16R QUICHE
 4919 28R LIVER RISSOTTO
 4920 32R MOUSSAKA
 4921 36B BEETROOT SALAD
 4922 37R BEETROOT SWEET AND SOUR
 4923 9C PEACH FLAN
 4924 8R TEA LOAF
 4925 16R CHEESE PIE
 4926 27R COQ AU VIN
 4927 5R PORRIDGE WITH EVAPO MILK
 4928 1R DUMPLINGS WITH SOFT MARG
 4929 1R SEMOLINA DUMPLINGS WITH SUET
 4930 48B PUNCH
 4931 22R HAMWICH FRIED IN BLENDED
 4932 5R WEETABIX TOP BRAN
 4933 15R YOGHURT DRESSING
 4934 37R OKRA CURRY
 4935 31R JAMAICAN PATTIE
 4936 23R SIRLOIN CASSEROLE
 4937 27R BAKED CHIX
 4938 16R CHEESE & ONION QUICHE
 4939 37R STUFFED MARROW
 4940 8R W/M ALMOND SLICE
 4941 1A PIZZA
 4942 50R BATTER FRIED IN DRIPPING

Food code list

4943 50R CHIX SOUP
 4944 37R RATATOUILLE
 4945 31R HUNTINGDON FIDGET PIE
 4946 8R W/M SCONE MADE WITH PUFA
 4947 25R PORK CURRY
 4948 7R M&M COOKIES
 4949 1B RICE SALAD
 4950 8R YEAST BUN MADE WITH BUTTER
 4951 23R BEEF STEW
 4952 8R W/M GINGER CAKE
 4953 32R CORNED BEEF STEW
 4954 9A RICE PUDDING
 4955 16R SPANISH OMELETTE
 4956 7R GINGER BIX
 4957 34A HADDOCK IN W/M CRUMB FRIED IN BUTTER
 4958 50R TOMATO SAUCE
 4959 9C CHOC CHEESECAKE
 4960 38A NEW POTATO CHIPS FRIED IN OLIVE OIL
 4961 31R CHICKEN PIE SINGLE CRUST
 4962 32R OX KIDNEY STEWED
 4963 8R RICH FRUIT CAKE WITH PUFA
 4964 23R LASAGNE
 4965 34A CRISPY COD BAKE
 4966 9C CHOC RUM POTS
 4967 37R VEG CURRY
 4968 25R PORK CASSEROLE
 4969 9C FRENCH FRUIT FLAN WITH REDCURRANTS
 4970 16R QUICHE
 4971 23R STUFFED PEPPER
 4972 9C LEMON MERINGUE PIE
 4973 50R WHITE SAUCE
 4974 7R OATCAKES
 4975 8R MINCEMEAT PIE
 4976 50R PASTA SAUCE
 4977 24R MUTTON & BANANA CURRY
 4978 34A COD CURRY
 4979 27R CHICKEN CURRY
 4980 50R SAUCE WITH CALCIA
 4981 9C CUSTARD WITH CALCIA
 4982 27R CHICKEN CURRY
 4983 7R BISCUIT SLICE
 4984 23R BEEF STEW
 4985 7R BISCUITS WITH BUTTER
 4986 23R POTATO TOPPED STEAK PIE
 4987 45R CAPRI SONNE
 4988 13R SHAPE SINGLE CREAM
 4989 31R PORK & VEG PASTIE
 4990 30R SAUSAGE IN FLOUR FRIED LARD
 4991 9C APPLE & RHUBARB CRUMBLE
 4992 50R TOFFEE SAUCE
 4993 27R STIR FRY
 4994 28R LIVER CASSEROLE
 4995 8R FRUIT CAKE
 4996 1R W/M YORKSHIRE SKIM & CCF
 4998 23R BEEF CURRY

Food code list

4999 8R FRUIT BAR
 5000 51R WATER
 5001 9C BREAD PUDDING
 5002 9D RASPBERRY LEMON SAUCE PUDDING
 5003 50R MUTTON BROTH
 5004 23R VEAL IN PUFA
 5005 14R FINDUS CHEESE PANCAKES FRIED IN LARD
 5006 37F TOMATO FRIED IN BUTTER GHEE
 5007 37R ONION FRIED IN BUTTER GHEE
 5008 28R LAMBS LIVER FRIED IN BUTTER GHEE
 5009 9C B CURRANT JELLY
 5010 28R CHICKEN LIVER RISSOTTO
 5011 23R CHILLI
 5012 9C LEMON TART
 5013 1B STIR FRY
 5014 31R CORNISH PASTIE FILLING
 5015 39R POTATO SAUCERY WITH CHEESE
 5016 34A BIRDS EYE SEAFOOD FLAKY BAKE
 5017 1R YORKSHIRE PUDDING IN LARD
 5018 50R MUSHROOM GRAVY
 5019 23R BEEF CURRY
 5020 37R CHINESE VEG IN PUFA
 5021 16R MUSHROOM QUICHE
 5022 39R POTATO SALAD
 5023 34B SEAFOOD IN WINE SAUCE
 5024 29R BEEFBURGERS
 5025 8R LOW FAT SCONE
 5026 8R LOW FAT CAKE
 5027 27R CHICK CHAUSSEUR
 5028 31R SAUSAGE FLAN
 5029 8R PLAIN FRUIT CAKE WITH CLOVER
 5030 8R SPONGE CAKE WITH YELLOW SPREAD
 5031 8R ROCK CAKES MADE WITH YELLOW SPREAD
 5032 23R MEATBALLS
 5033 40D CANNED APPLE IN FRUIT JUICE
 5034 50R WHITE SAUCE WITH KRONA AND SKIM
 5035 9C SUGAR FREE ANGELDELIGHT (SKIM)
 5036 16R OMELETTE
 5037 50R BREAD SAUCE MADE SKIM
 5038 50R MAYONNAISE
 5039 37R ONION FRIED IN YELLOW SPREAD
 5040 16R SCRAMBLED EGG SKIM AND BUTTER
 5041 50R CRAB BISQUE SOUP
 5042 9D STEAMED JAM SPONGE
 5043 32R CANNED KIDNEYS IN GRAVY