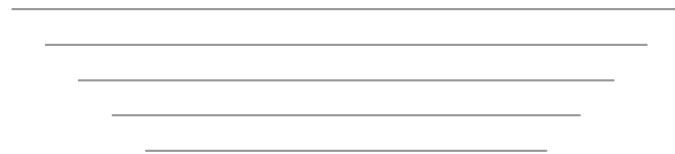


Statistically optimal sample size allocation in food composition tables

National Food Research Institute,
Yoshiki Tsukakoshi, Akemi Yasui



Codex issues on sampling

- **Codex Committee on Method of Analysis and Sampling (30th session @Balatonalmádi, Hungary)**
 - For some specific foods and chemicals, sampling methods has been adopted.
 - ISO 17025 (adopted by reference) requires estimating uncertainty
- **General Guidelines on Sampling (CAC/GL 50-2004)**
 - Mainly for inspection (accepting/rejecting a lot)
- **Eurachem Guide(also submitted to CCMAS by UK etc.)**
 - “Measurement uncertainty arising from sampling”
 - Detailed document on sampling uncertainty
 - No remark on sample size allocation

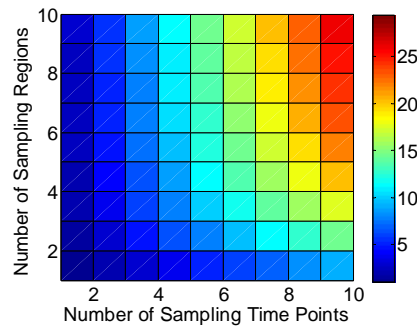


Guideline on measurement uncertainty arising from sampling



102 pages

- Concept of error
- Estimation of error



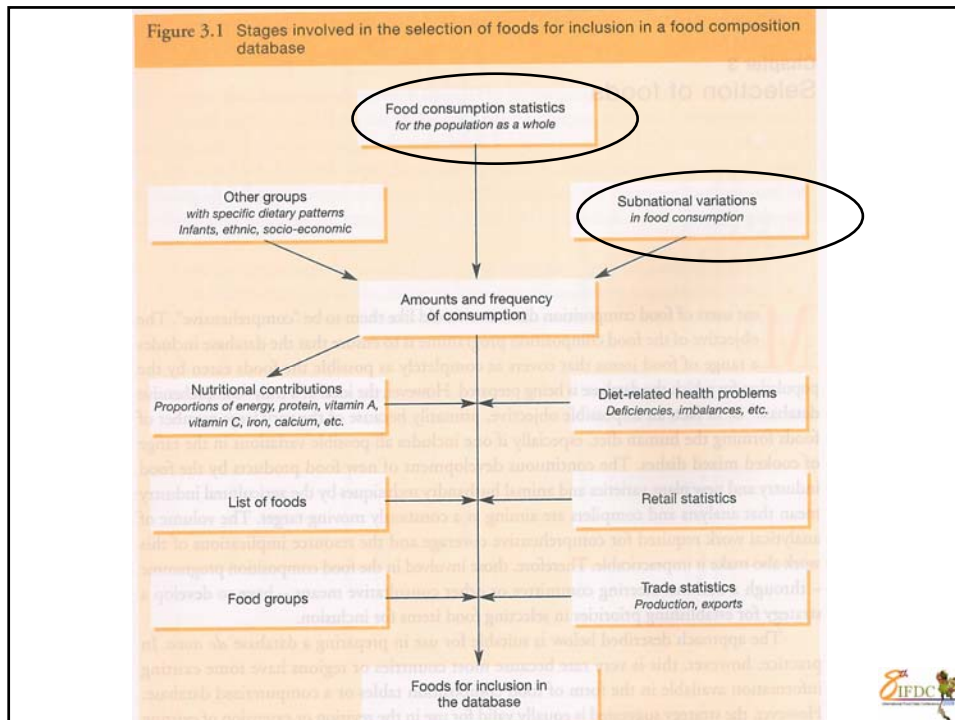
Sample size allocation

Three sweet potatoes and One Irish Potatoes?

- Important part in designing sampling plan for food composition database
- Usually, more than one sample can be collected.
- The total number of samples is limited due to resources.

One sweet potatoes and Three Irish Potatoes?





What is sample allocation problem

- $Y = \sum n_i c_i$

- N_i : Consumption of food item i .

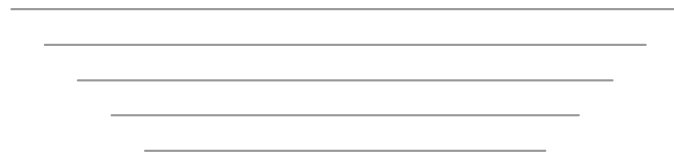
- C_i : Composition/Concentration in food item i .

- c_i : has sampling error e_i

- How to minimize error of Y ?

Proportional Allocation

- Sample size N proportional to “quantity”
- Sample size N is as proportional to $c_i n_i$
(concentration times production)
- If you intake great quantity of nutrients from the food, sample size is big
- If you consume many, the concentration is small, then sample size is small



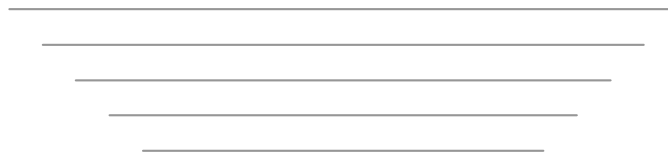
Neyman Allocation

- Sample size proportional to sample quantity times sample variance
 - Variable foods are allocated with more sample
- $N \propto c_i n_i \sigma_i$
- Optimal to reduce total error
- σ_i is not always known
 - Could be found from previous study or food composition database of other country.



Statistics for quantity and their availability in Japan

- *Food consumption statistics – weight record*
 - Best statistics for intake estimate
 - × Not published for each item
 - × Seasonality not considered.
- *Food production statistics*
 - Indirect but approximates intake
 - Rich information as is needed to develop economic policies
 - × Not for foods (for other industrial)
- *Household survey*
 - Indirect but approximates intake
 - × Many food items are shown as “other” category.
- *Market statistics*



Example: Potato group

	Contribution in carbohydrate intake (n)	Coefficient of variation (v)	Proportional Allocation (n × c)	Neyman Allocation (n × v × c)
Sweet potato (carbhydr:31%)	2%	8%	0.07	0.16
Irish potato (c:18%)	3%	18%	0.09	0.6
Taro potato (c:13%)	0.2%	14%	0.01	0.03
Yam (c:27%)	0.4%	5.5%	0.01	0.03
Corn starch (c:81%)	15%	0.8%	0.43	0.13
Potato starch (c:86%)	1.3%	0.04%	0.02	0.00



Example: Potato group: Other composition(minerals etc.)

	Neyman Allocation for carbohydrate	Neyman Allocation for Protein
Sweet potato	57	11
Irish potato	17	30
Taro potato	3	3
Yam	2	2
Corn starch	12	3
Casava starch	1	0.2



- Take maximum sample size
- or
- Use different sample size for different substance



Conclusion

- To consider sample allocation, Production statistics will be suitable for Japan
- Neyman allocation seems reasonable than proportional allocation.
 - For Neyman allocation, variability data is required
 - Some can be obtained if you can access the raw analytical data.
 - Some can be obtained from US database
- Good starting point will be major food
 - No statistics available for minor food and usually they are too small

Problems

- Not enough data for cooked items (baked, boiled,...)
- Statistics for food mostly used for industrial purpose (Starch)
- Optimization by allowing different sample size for different substance will be very complicating

