Institute of Nutrition, Mahidol University, Thailand

Food Code: **G1**

Thai name: **กระเพาะปลา, แห้ง**

English name: **Fish, maw, dried**

Scientific name: -

Nutrients (สารอาหาร)	Tag Name	Detail (รายละเอียด)	Unit (หน่วย)	Content per 100 g of food (ปริมาณต่อ 100 กรัมอาหาร)	Deriv. by	n	Min	Max	SD	Footnote	Last updated
Density	DEN	use this column only for liquid food item	g/mL	-		-	-	-	-		
Edible portion	EDIBLE	Not all food items have this information. In the future we will have to add them all	%	-		-	-	-	-		
Energy, by calculation	ENERC	Calculated by (4 x g protein) + (9 x g fat) + (4 x g CHOAVLDF) + (2 x g dietary fibre) (not include alcohol)	kcal	278		-	-	-	-		
Total energy - by calculation	ENERCT	If CHOAVLDF was not available, CHOCDF was used. Energy value was calculated as follows and put in parenthesis. Calculated by (4 x g protein)+(9 x g fat)+ (4 x g CHOCDF)	kcal	-		-	-	-	-		
Moisture	WATER	All methods	g	23.5		-	-	-	-		
Protein, total	PROTCNT	Kjeldahl method	g	64.10		-	-	-	-		
True protein	PROTCNP		g	-		-	-	-	-		
Fat, total	FAT	All methods, choose higher values based on values obtained from method with acid digestion	g	0.50		-	-	-	-		
Carbohydrate, available	CHOAVLDF	Calculated by difference: CHOAVLDF = 100 − (weight in grams [water + protein + fat + dietary fibre + ash] in 100 g food)	g	4.40		-	-	-	-		

Please cite as: Kunchit Judprasong, Prapasri Puwastien, Nipa Rojroongwasinkul, Anadi Nitithamyong, Piyanut Sridonpai, Amnat Somjai.
Institute of Nutrition, Mahidol University (2015). Thai Food Composition Database, Online version 2, September 2018, Thailand. Web site: http://www.inmu.mahidol.ac.th/thaifcd

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Carbohydrate, total	CHOCDF	CHOCDF = 100 g □ (weight in grams [water + protein + fat + ash] in 100 g food) (use this calculation when FIBTG data was not available)	g	-		-	-	-	-		
Dietary fibre	FIBTG	Enzymatic gravimetric method	g	0.0		-	-	-	-		
Ash	ASH	All methods	g	7.50		-	-	-	-		
Calcium	CA	AOAC method	mg	31		-	-	-	-		
Phosphorus	P	AOAC method	mg	-		-	-	-	-		
Magnesium	MG	AOAC method	mg	-		-	-	-	-		
Sodium	NA	AOAC method	mg	-		-	-	-	-		
Potassium	K	AOAC method	mg	-		-	-	-	-		
Iron	FE	AOAC method	mg	-		-	-	-	-		
Copper	CU	AOAC method	mg	-		-	-	-	-		
Zinc	ZN	AOAC method	mg	-		-	-	-	-		
Retinol	RETOL	AOAC - HPLC method	mcg	-		-	-	-	-		
b-carotene	CARTB	AOAC - HPLC method	mcg	-		-	-	-	-		
Vitamin A; retinol activity equivalent	VITA_RAE	Calculated by mcg retinol + 1/12 mcg b-carotene	mcg	-		-	-	-	-		
Thiamin	THIA	AOAC method	mg	-		-	-	-	-		
Riboflavin	RIBF	AOAC method	mg	-		-	-	-	-		
Niacin	NIA	AOAC method	mg	-		-	-	-	-		
Vitamin C	VITC	AOAC - HPLC method	mg	-		-	-	-	-		
Sugars, total	SUGAR	AOAC - HPLC method	g	-		-	-	-	-		

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Fatty acids, total saturated	FASAT	AOAC - GLC method	g	-		-	-	-	-		
Fatty acids, total monounsaturated	FAMU		g	-		-	-	-	-		
Fatty acids, total polyunsaturated	FAPU	AOAC - GLC method	g	-		-	-	-	-		
Fatty acids, total omega-3 polyunsaturated	FAPUN3	AOAC - GLC method	g	-		-	-	-	-		
Fatty acids, total omega-6 polyunsaturated	FAPUN6	AOAC - GLC method	g	-		-	-	-	-		
Cholesterol	CHOLE		mg	-		-	-	-	-		