

The databank currently provides only information on retinol equivalents of foods, not on individual carotenoids. However, within the framework of the so-called total diet studies, analytical data of the content of carotenoids and β -carotene of about 200 food items (determined by calorimetry and HPLC, respectively) have recently become available. To assess the intake of β -carotene in the Netherlands, efforts have been made to collect information on the content of β -carotene in about 1100 products. For this purpose, data from the Dutch total diet study, as well as data from food composition tables, were used. Comparing several sources, substantial differences were found for the same products. In conclusion, for a number of crucial food items in the Netherlands there is a need for more analytical data regarding carotenoids and β -carotene.

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Sources of variability in the intercomparison of food carotenoid content data. F. Granado, B. Olmedilla,* I. Blanco & E. Rojas-Hidalgo.

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As part of a European Union Project (AAIR), we have compiled data on carotenoid in vegetables and fruits (more than 80 items) reported/analyzed in four European countries (United Kingdom, Netherlands, Finland and Spain), in order to develop a Database to compute carotenoid intakes as well as a food frequency questionnaire to be applied on dietary assessment surveys and epidemiological studies.

From this evaluation, we have observed the lack of important information, in some cases very easy to provide, that can alter both the data quality in the Food Composition Tables and outcomes of studies using these data.

We will show examples of some major sources of variability regarding:

- those variables provided together with analytical data,
- those variables that, although known by the authors, have not been reported (i.e. ripeness degree, moisture).

Variability factors associated with sampling, sampling handling, analytical procedures, data reports, etc., have already been pointed out by other authors. In addition, there are still few carotenoid data on prepared vegetables as consumed, and cooking methods seem to be poorly described. Major sources of variability should always be reported which include scientific name, variety, moisture, ripeness degree, seasonality, edible part of the plant, edible portion, sample size for cooking and type, time and temperature of cooking.

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Study on the nutrient composition of hydroponic water dropwort (*Oenanthe stolonifera* DC). Y. J. Park & Y. O. Kim.

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Water dropwort (*Oenanthe stolonifera* DC) is used for various cooked vegetable dishes and Kimchi, a fermented vegetable preservation, in Korea and is therefore an important vegetable of the Korean diet. Interest in water dropwort grown in hydroponic condition has arisen because of the possible use as fresh material for salad and green leaves juices. This study was conducted to investigate the nutrient composition of hydroponic water dropwort and the effect of blanching condition on ascorbic acid content. Nutrient composition of hydroponic water dropwort was measured in three portions of stems, petioles and leaves. Hydroponic water dropwort were obtained from the department of Horticultural Science, Seoul National University on the day of the experiments. The results were as follows. The nutrient contents of leaves were significantly higher in ash and ascorbic acid and lower in moisture, crude fat and crude fiber than those of stems and petioles. Especially, ascorbic acid content of leaves was 57 ± 0.05 mg/100 g. There was no significant difference in total vitamin A and thiamin contents among three portions. The results of nutrient composition analysis suggest that the leaves of hydroponic water dropwort are important in ascorbic acid and ash. It is recommended that shorter blanching time and addition of 0.5% NaCl to the blanching water are better for the higher ascorbic acid retention of hydroponic water dropwort. In conclusion, as hydroponic water dropwort has high content in vitamin, mineral and free sugar with its alkalinity, leaves as well as stems and petioles of fresh hydroponic water dropwort can be recommended for salad and fresh vegetable juices.

Nutrient composition and nutritional importance of wild gathered foods in an agricultural district in southern Mali. M. B. Nordeide,^{a*} M. Følling,^b E. Lied,^c A. Hatløy^a & A. Oshaug.^a

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This project focuses on gathered foods in an area with surplus food production. Methods included nutrition survey with identification of wild foods plant and their nutrient analysis. Malian diets are based on staple foods (millet, sorghum, yellow mais, rice, wheat) and sauces with different ingredients according to seasons. Gathered foods such as leaves, seeds and fruits are used in sauces, fruits are also used in between meals and roots