



US Foods

GDSN Implementation Guide

Version 2.9

August, 2018

OVERVIEW

This document is intended for Suppliers who will be sending product data to US Foods through the GDSN and have subscribed to a GDSN Certified Data Pool other than FSEnet⁺.

Suppliers currently publishing item information through the Global Data Synchronization Network (GDSN) for their Retail Trading Partners will need to populate additional data attributes to meet the US Foods requirements.

The following options are available to these Suppliers:

Option 1: GDSN – Provide all data attributes via GDSN

Option 2: GDSN Plus – Provide additional attributes to FSEnet⁺ directly

All communication related to US Foods implementation options should be directed to FSEnet⁺. Your FSEnet⁺ contact will review the options available to you and recommend the option which best suits your company's needs.

FSE/US Foods – Contacts

1. For Suppliers who have an existing relationship with FSEnet⁺, please contact your assigned FSE Account Manager. If unsure of whom your contact is, please contact John Ketcham, john.ketcham@fsenet.com or 781-795-7041.
2. For Suppliers who do not have an existing relationship with FSEnet⁺, please contact, sales@fsenet.com or 1-844-437-3638.
3. Questions about Data Requirements and/or US Foods PIM Systems should be directed to PIM Department, GDSN@usfoods.com, 1-800-392-8866.

US Foods GLN Information

US Foods Production GLN: 0758108000001

US Foods Data Synchronization Environment

Data Pool: FSEnet⁺

System: FSEnet⁺ Portal

Option 1: Publishing to US Foods via the GDSN

Implementation Overview

The following outlines the key steps to implementation:

Implementation Steps

1. Initiate the GDSN trading partner relationship
 - a. Contact FSEnet⁺ to confirm your implementation option
 - b. Review the list of required attributes in this document
 - c. US Foods will create a subscription based upon your GLN
2. FSEnet⁺ will provide a username and password to the FSEnet⁺ Portal to assist with Rationalization¹ and New Item Setup procedures³.
3. Prepare product data for Publication
4. Publish all products as “Initial Load”
 - a. Confirm timing of initial publication.
5. Login to FSEnet⁺ portal for product status to complete the Rationalization process and investigate “Review” CIC responses².
6. Ongoing publications to be sent with “New” or “Update” status. To inactivate a product, send as “discontinued date” if available, followed by a “Delete” publication.

Publications

1. US Foods requests that Suppliers publish all products that the Supplier would like to make available for sale to US Foods. Items to include:
 - a. Items US Foods currently purchases
 - b. Items that Supplier would like US Foods to purchase in the future.

Rationalization¹

To facilitate data synchronization, US Foods sends weekly “seed files” to FSEnet⁺ that includes all active Supplier case records. The product records within the seed files include attributes that

¹ See Rationalization on Page 3

² See CIC Messages on Page 4

² See New Item on Page 5

are critical for use in matching US Foods products to the Supplier published products. These attributes include GTIN, Supplier product number, product description, brand, pack size, etc.

If a published record passes the US Foods audit and matches on GTIN or Supplier product number, the matched records are presented to US Foods for review. If the match is accepted, the Supplier will get a “synchronized” CIC message and the US Foods record is updated with the published data from that point forward. Records that are rejected by US Foods for any reason result in a Review CIC being sent to the Supplier. The “Review” CIC will identify specific issues preventing synchronization of the product. It is critical to review the CIC messages after each publication.

US Foods records that are not automatically matched to any of the Supplier published records also require the Supplier to go into Rationalization in the FSEnet⁺ portal. There are four basic scenarios that result in unmatched distributor records:

1. The US Foods record is obsolete. The item has been discontinued by the Supplier.
2. US Foods has more than one record for a single Supplier product.
3. US Foods has records that FSEnet⁺ was unable to match to a corresponding Supplier record.
4. The data in the US Foods record is inaccurate and therefore can't be matched.

Product rationalization is a one-time process that ensures perfect product alignment between US Foods and the Supplier. Once all existing items are rationalized, there is no further need for rationalization as all new Items will be handled through the New Item Setup process.

Catalog Item Confirmations (CIC's)²

US Foods will automatically return a CIC to the Supplier. The CIC sent will be based upon the following:

GDSN Response Messages:

Accepted: Transmission received and can be processed.

Exception: Transmission received but contains XML or GDSN validation error - will not be processed.

CIC Messages:

Received: product has been received and has passed US Foods GDSN validations. This response will typically be sent within a few hours after receiving the publication. An “Accepted” message means only that the record has passed US Foods validations. If either the GTIN or the MPN matches a US Foods seed file record, the matching records will be compared by US Foods and you will receive either a “synchronized” or a “Review” CIC message. If neither of these values matches a value in a seed file record, the item will stay in “Accepted” status. The Supplier should review the items in Rationalization to determine whether they should associate the “Accepted” item to an existing US Foods seed file record (with inaccurate GTIN and MPN values) or leave the item in the catalog as is, so it can be viewed as an eligible item in the FSEnet⁺ Buyers Portal.

Note: If the Supplier sends multiple phases, an “Accepted” message will not be returned until all phases are passing the US Foods Audit requirements.

Example - Supplier sends Core, Marketing and Nutrition (Core and Marketing are passing the US Foods Audit, but Nutrition is failing, Supplier will only receive a “Review” CIC for what is missing in the nutritional fields. Once all three phases are passing the US Foods audit, the Supplier will receive an “Accepted” CIC Message. Note: as soon as Core is passing, that Core data will be updated in the USF PIM system.

Review: Product does not pass US Foods GDSN validations or product has been matched (Rationalized) with a US Foods catalog item, but was not “Accepted” by US Foods staff during review and therefore has data discrepancies to be reviewed and addressed. Reason for “Review” status will be transmitted in CIC999. If the reason for review is US Foods required data that is not in the published record, please add the required data to your publication and republish. If US Foods rejected the match, please go to Rationalization to reconcile the records. This response may follow an “Accepted” message and may take several days to resolve.

Synchronized: Product has been published to US Foods internal system and will be updated as revisions occur. This response will be sent after all validations and audits have been successfully completed.

Rejected: Product has been de-listed by US Foods. The item will revert back to Eligible with an “Accepted” CIC status (if passing audit) or “Review” CIC status (if failing audit) the following week. If required, item can be published to FSEnet⁺ as a delete following the “Accepted” or “Review” CIC status.

Listing New Items with US Foods³

US Foods utilizes FSEnet⁺ in their New Item Setup process. We require Suppliers to publish and pass US Foods Core, Nutritional, and Image audits on all, items including eligible items, to help facilitate the New Item Setup process and increase speed to market on new items.

In the event that a Supplier has not provided information on an Item that a US Foods buyer requests, a request via email will be sent using the Direct Request function of the FSEnet⁺ system. The expectation of US Foods is that all required attributes for eligible items will be published through the GDSN within 24-48 hours.

US Foods Image Requirements

Image Size

For standard resolution images:

- Minimum image size per side: 75 mm (3.0 in.) (900 pixels)
- Maximum image size per side: 200 mm (8.0 in.) (2400 pixels)
- File resolution: 300 dpi
- Square aspect ratio is maintained (1:1) for automatic processing

For high-resolution images:

- Minimum image size per side: 200 mm (8.0 in.) (2400 pixels)
- Maximum image size per side: 400 mm (16.0 in.) (4800 pixels)
- File resolution: 300 dpi
- Square aspect ratio is maintained (1:1) for automatic processing

File Format and Color Mode

- File format: LZW TIFF format
- Delivery of the image will be at the minimum image quality and trading partner agreements can dictate the storage of the image in an alternate format, i.e., JPEG format (quality level maximum or level “number 12”)
- Color Mode: RGB

File Naming

File Name

A significant portion of the Marketing image standard covers the naming conventions to identify the views represented by each image. There could be multiple languages on a product leading to exceptionally long file names. There could also be more than one marketing view available for a product. For example, a product in Country A with bilingual packaging will not have the same GTIN as the same product sold in Country B which has another set of languages. The languages on the packaging will be unique to the specific product GTIN.

When all merchandisable views contain all languages present on packaging, there is no need for a language indicator (i.e., a default in-package, primary merchandisable view). A unique language indicator is only required when alternate views with unique language facings exist (i.e., alternate side of same product with alternate language view). For example, the English view would add the “_en” to the file name.

This leads to the other key aspect of identification: when a product has multiple merchandisable faces, which is the primary? To resolve this question, refer to the existing standards for determining the front face found in Section 6.8 of the GS1 General Specifications (see the following excerpt):

6.8.1.3.2 “For the purposes of this standard, the Default Front is the side with the largest surface area that is used by the manufacturer to ‘sell’ the product to the consumer, in other words, the side with markings such as the product name.”...

“Some product packages have more than one possible front with the same surface area. These products can be presented both vertically and horizontally on the shelves. If a product package has more than one possible front, the highest side is considered to be the Default Front”.

File Name Construction

Table 1 below provides a key for how to populate each character when constructing the file name for a still-shot, single GTIN or a still shot product single GTIN with supporting elements in image.

Table 1: Key to Populating the Characters in the File Name for a Still-Shot, Single GTIN

FILE NAME CHARACTER	DESCRIPTION	VALUES	
FIRST 14 CHARACTERS	<ul style="list-style-type: none"> Product-specific GTIN Numeric 		
15 TH CHARACTER	<ul style="list-style-type: none"> Underscore spacer 		
16 TH CHARACTER <i>Note: This section is subject to frequent updates.</i>	<ul style="list-style-type: none"> File nature/type indicator Alphanumeric designation Note: Panorama images are exempt from this convention.	A	Still shot product single GTIN
		B	Still shot product single GTIN with supporting elements in image
		C	Still shot product single GTIN (High Resolution)
		D	Still shot product single GTIN with supporting elements in image (High Resolution)
		Z	Undetermined

FILE NAME CHARACTER	DESCRIPTION	VALUES	
17 TH CHARACTER	<ul style="list-style-type: none"> Facing indicator Numeric designation As with planogram images, a front determination is required with all subsequent faces relative to the front face 	1	Front
		2	Left
		3	Top
		7	Back
		8	Right
		9	Bottom
18 TH CHARACTER	<ul style="list-style-type: none"> Angle identifier (i.e., angle reference relative to the face being represented) Alphanumeric designation 	C	Center
		L	Left
		R	Right
19 TH CHARACTER	<ul style="list-style-type: none"> In/Out of packaging indicator Alphanumeric designation 	<p>If the value of the 16th position of the file naming convention is <i>"A - Still shot product single GTIN"</i> OR <i>"C - Still shot product single GTIN (High Resolution)"</i> the following values are available for the 19th character position:</p>	
		1	<i>In packaging</i>
		0	<i>Out of packaging (i.e., the product as it first arrives "out of packaging" – not how it appears after it has been processed or prepared)</i>
		A	<i>Case – A shot of the product in its case as it would appear to the operator upon delivery.</i>
		B	<i>Innerpack – A shot of the product as it would appear inside its packaging inside the case.</i>
		C	<i>Raw/Uncooked – A shot of a product that has not been cooked or processed or that needs to be cooked or further prepared before it is considered edible.</i>
		D	<i>Prepared - A shot of a product that has been taken from a raw or uncooked state to a cooked state according to the appropriate method of preparation (e.g., baked, fried, grilled or boiled).</i>

FILE NAME CHARACTER	DESCRIPTION	VALUES																												
19 TH CHARACTER (CONTINUED)		<p>If the value of the 16th position of the file naming convention is "B - Still shot product single GTIN with Supporting Elements in Image" or "D - Still shot product single GTIN with Supporting Elements in Image (High Resolution)"- the following values are available for the 19th character position:</p> <table border="1"> <tbody> <tr> <td data-bbox="704 485 743 516">1</td> <td data-bbox="748 485 1416 516"><i>In packaging</i></td> </tr> <tr> <td data-bbox="704 522 743 554">0</td> <td data-bbox="748 522 1416 554"><i>Out of packaging (i.e., the product as it first arrives "out of packaging" -- not how it appears after it has been processed or prepared)</i></td> </tr> <tr> <td data-bbox="704 575 743 606">A</td> <td data-bbox="748 575 1416 606"><i>Case – A shot of the product in its case as it would appear to the operator upon delivery.</i></td> </tr> <tr> <td data-bbox="704 638 743 669">B</td> <td data-bbox="748 638 1416 669"><i>Innerpack – A shot of the product as it would appear inside its packaging inside the case.</i></td> </tr> <tr> <td data-bbox="704 695 743 726">C</td> <td data-bbox="748 695 1416 726"><i>Raw/Uncooked – A shot of a product that has not been cooked or processed or that needs to be cooked or further prepared before it is considered edible.</i></td> </tr> <tr> <td data-bbox="704 772 743 804">D</td> <td data-bbox="748 772 1416 804"><i>Prepared - A shot of a product that has been taken from a raw or uncooked state to a cooked state according to the appropriate method of preparation (e.g., baked, fried, grilled or boiled).</i></td> </tr> <tr> <td data-bbox="704 856 743 888">E</td> <td data-bbox="748 856 1416 888"><i>Plated - Prepared food arranged simply on a serving plate, dish or bowl for better visibility. May include an additional step, such as garnishing, icing, seasoning or other enhancement.</i></td> </tr> <tr> <td data-bbox="704 940 743 972">F</td> <td data-bbox="748 940 1416 972"><i>Styled - Carefully and artfully arranged for an attractive visual presentation, and designed to suggest the taste, aroma and appeal of the actual dish. May include complementary items (e.g., an entrée and sides) to present the impression of a complete meal. May also include an additional step, such as garnishing, icing, seasoning or other enhancement. May be presented with different backgrounds and at different angles.</i></td> </tr> <tr> <td data-bbox="704 1108 743 1140">G</td> <td data-bbox="748 1108 1416 1140"><i>Staged - A shot of a product that has been arranged for display in such a way as to provide clear visibility. The product may be propped up if necessary for optimum viewing, but it should not be held or used in any way by a person.</i></td> </tr> <tr> <td data-bbox="704 1213 743 1245">H</td> <td data-bbox="748 1213 1416 1245"><i>Held - A shot of a product that has been held out for display by one hand or a pair of hands. When relevant, proper grip should be demonstrated. Apart from the hands and forearms, no part of the person holding the item should be visible.</i></td> </tr> <tr> <td data-bbox="704 1318 743 1350">I</td> <td data-bbox="748 1318 1416 1350"><i>Worn - A shot of a product, such as a protective item or article of clothing, which is worn by a person. The complete product should be visible inside the frame, but the individual wearing it should be cropped out as much as possible.</i></td> </tr> <tr> <td data-bbox="704 1423 743 1455">J</td> <td data-bbox="748 1423 1416 1455"><i>Used - A shot of a product as it is meant to be used in its appropriate environment. Small utensils may be held in a hand or hands and used for their intended purpose.</i></td> </tr> <tr> <td data-bbox="704 1507 743 1539">K</td> <td data-bbox="748 1507 1416 1539"><i>Family - A shot of a number of related products (e.g., matched sets, place settings) arranged together in a single picture.</i></td> </tr> <tr> <td data-bbox="704 1560 743 1591">L</td> <td data-bbox="748 1560 1416 1591"><i>Open Case - A shot of a case, flaps open, that shows how the product(s) would look when an operator receives the product and opens the case.</i></td> </tr> </tbody> </table>	1	<i>In packaging</i>	0	<i>Out of packaging (i.e., the product as it first arrives "out of packaging" -- not how it appears after it has been processed or prepared)</i>	A	<i>Case – A shot of the product in its case as it would appear to the operator upon delivery.</i>	B	<i>Innerpack – A shot of the product as it would appear inside its packaging inside the case.</i>	C	<i>Raw/Uncooked – A shot of a product that has not been cooked or processed or that needs to be cooked or further prepared before it is considered edible.</i>	D	<i>Prepared - A shot of a product that has been taken from a raw or uncooked state to a cooked state according to the appropriate method of preparation (e.g., baked, fried, grilled or boiled).</i>	E	<i>Plated - Prepared food arranged simply on a serving plate, dish or bowl for better visibility. May include an additional step, such as garnishing, icing, seasoning or other enhancement.</i>	F	<i>Styled - Carefully and artfully arranged for an attractive visual presentation, and designed to suggest the taste, aroma and appeal of the actual dish. May include complementary items (e.g., an entrée and sides) to present the impression of a complete meal. May also include an additional step, such as garnishing, icing, seasoning or other enhancement. May be presented with different backgrounds and at different angles.</i>	G	<i>Staged - A shot of a product that has been arranged for display in such a way as to provide clear visibility. The product may be propped up if necessary for optimum viewing, but it should not be held or used in any way by a person.</i>	H	<i>Held - A shot of a product that has been held out for display by one hand or a pair of hands. When relevant, proper grip should be demonstrated. Apart from the hands and forearms, no part of the person holding the item should be visible.</i>	I	<i>Worn - A shot of a product, such as a protective item or article of clothing, which is worn by a person. The complete product should be visible inside the frame, but the individual wearing it should be cropped out as much as possible.</i>	J	<i>Used - A shot of a product as it is meant to be used in its appropriate environment. Small utensils may be held in a hand or hands and used for their intended purpose.</i>	K	<i>Family - A shot of a number of related products (e.g., matched sets, place settings) arranged together in a single picture.</i>	L	<i>Open Case - A shot of a case, flaps open, that shows how the product(s) would look when an operator receives the product and opens the case.</i>
1	<i>In packaging</i>																													
0	<i>Out of packaging (i.e., the product as it first arrives "out of packaging" -- not how it appears after it has been processed or prepared)</i>																													
A	<i>Case – A shot of the product in its case as it would appear to the operator upon delivery.</i>																													
B	<i>Innerpack – A shot of the product as it would appear inside its packaging inside the case.</i>																													
C	<i>Raw/Uncooked – A shot of a product that has not been cooked or processed or that needs to be cooked or further prepared before it is considered edible.</i>																													
D	<i>Prepared - A shot of a product that has been taken from a raw or uncooked state to a cooked state according to the appropriate method of preparation (e.g., baked, fried, grilled or boiled).</i>																													
E	<i>Plated - Prepared food arranged simply on a serving plate, dish or bowl for better visibility. May include an additional step, such as garnishing, icing, seasoning or other enhancement.</i>																													
F	<i>Styled - Carefully and artfully arranged for an attractive visual presentation, and designed to suggest the taste, aroma and appeal of the actual dish. May include complementary items (e.g., an entrée and sides) to present the impression of a complete meal. May also include an additional step, such as garnishing, icing, seasoning or other enhancement. May be presented with different backgrounds and at different angles.</i>																													
G	<i>Staged - A shot of a product that has been arranged for display in such a way as to provide clear visibility. The product may be propped up if necessary for optimum viewing, but it should not be held or used in any way by a person.</i>																													
H	<i>Held - A shot of a product that has been held out for display by one hand or a pair of hands. When relevant, proper grip should be demonstrated. Apart from the hands and forearms, no part of the person holding the item should be visible.</i>																													
I	<i>Worn - A shot of a product, such as a protective item or article of clothing, which is worn by a person. The complete product should be visible inside the frame, but the individual wearing it should be cropped out as much as possible.</i>																													
J	<i>Used - A shot of a product as it is meant to be used in its appropriate environment. Small utensils may be held in a hand or hands and used for their intended purpose.</i>																													
K	<i>Family - A shot of a number of related products (e.g., matched sets, place settings) arranged together in a single picture.</i>																													
L	<i>Open Case - A shot of a case, flaps open, that shows how the product(s) would look when an operator receives the product and opens the case.</i>																													

The following characters are optional additions to be used if the product being imaged requires them in the order in which they should appear.

Table 2: Optional Characters in the File Name for a Still-Shot, Single GTIN

FILE NAME	DESCRIPTION & VALUES
20 TH CHARACTER	<ul style="list-style-type: none"> • Underscore to separate optional identifiers
21 ST – 22 ND CHARACTERS	<ul style="list-style-type: none"> • Language indicator • 2 character alpha designation
23 RD – 26 TH CHARACTERS	<ul style="list-style-type: none"> • Image end date/promotional indicator • 4 character numeric or file effective end date time designation • MMY that image is valid until (i.e., "1206" if image is good until December 2006 and then to be removed after 01 January 2007)

Option 2: GDSN Plus – Providing Additional Attributes to FSEnet⁺

Your FSEnet⁺ contact will walk you through the various implementation options available to your company with this method.

Required US Foods Product Attributes

Legend		
M = Subset of attributes required by US Foods to process your publication.	R = Additional attributes requested by US Foods.	C = Conditional

Core:

Attributes #	GDSN Common Name	Unique Field Name	Global Data Dictionary Tag	Minimum Required For Publication	Notes
1	Company Name(Manufacturer)	Manufacturer GLN	manufacturerOfTradeltem/gln	M	
2		Manufacturer	manufacturerOfTradeltem/partyName	M	
3	Company Name (Information Provider)	Information Provider GLN	informationProviderOfTradeltem/gln	M	
4		Information Provider	informationProviderOfTradeltem/partyName	M	
5	Company Name (Brand Owner)	Brand Owner GLN	brandOwner/gln	M	
6		Brand Owner	brandOwner/partyName	M	
7	Manufacturer Product Number	Product Code	additionalTradeltemIdentificationTypeCode(SUPPLIER_ASSIGNED) & additionalTradeltemIdentification	M	
8	GTIN	GTIN	GTIN	M	
9	Barcode	Barcode Value Type	gs1TradeltemIdentificationKeyCode	R	
10		Barcode	gs1TradeltemIdentificationKey/Value	R	
11	Brand Name	Brand Name	brandName	M	
12	Brand Name	Sub Brand	subBrand	R	
13	Private Label/Restricted Distribution	Brand Distribution Type	brandDistributionTypeCode	R	If provided value is RESTRICTED_DISTRIBUTION product passes Nutritents audit
14	Product Name	English Product Name Long	tradeltemDescription	M	
15	Manufacturer Short Product Description	English Product Name Short	descriptionShort	R	
16	GTIN of Next Lower Package Level	Name of Next Lower Package Level	childGTIN	R	
17	Quantity of Next Lower Package Level	Unit Quantity	totalQuantityOfNextLowerLevelTradeltem	C**	Use this for Unit Quantity if Lower Level Packaging exists and has GTIN
18	Quantity of Inner Packs	Unit Quantity	quantityOfInnerPack	C**	Use this for Unit Quantity if Lower Level Packaging exists with no GTIN
19	Inner Pack Quantity (No GTIN Assigned)	# of Units / Inner	quantityOfNextLevelTradeltemWithinInnerPack	C**	
20	Number of Next Lower Level GTINs	Number of Next Lower Level GTINs	quantityOfChildren	C**	
21	Net Content with UoM	Net Content	netContent & UOM	C**	M if Packsize text and Individual Unit Minimum and Maximum are not provided

Core Continued:

Attributes #	GDSN Common Name	Unique Field Name	Global Data Dictionary Tag	Minimum Required For Publication	Notes
22	Pack Size Text	Purchasing Pack Size Description	shippingContainerQuantityDescription	C**	M if Net Content and Individual Unit Minimum and Maximum are not provided
23	Individual Unit Measures	Individual Unit Minimum	individualUnitMinimumSize & UOM	C**	M if Packsize text and Individual Unit Maximum and Net Content are not provided
24		Individual Unit Maximum	individualUnitMaximumSize & UOM	C**	M if Packsize text and Individual Unit Minimum and Net Content are not provided
25	Unit Descriptor	Product Type	tradeltemUnitDescriptorCode	M	
26	Net Weight with UoM	Net Weight	netWeight & measurementUnitCode	M	
27	Gross Weight with UoM	Gross Weight	grossWeight & measurementUnitCode	M	
28	Drained Weight	Drained Weight	drainedWeight & measurementUnitCode	R	
29	Height with UoM	Height	height & measurementUnitCode	M	
30	Depth with UoM	Length	depth & measurementUnitCode	M	
31	Width with UoM	Width	width & measurementUnitCode	M	
32	Cube with UoM	Volume	inBoxCubeDimension & measurementUnitCode	M	FSEnet+ to calculate if blank or test if populated
33		Diameter	diameter & measurementUnitCode	R	
34	Out-of-Box Dimensions	Out Of Box Depth	dimensionTypeCode (OUT_OF_PACKAGE) & depth & measurementUnitCode	R	
35		Out Of Box Height	dimensionTypeCode (OUT_OF_PACKAGE) & height & measurementUnitCode	R	
36		Out Of Box Width	dimensionTypeCode (OUT_OF_PACKAGE) & width & measurementUnitCode	R	
37	Pallet Ti and Pallet Hi	Pallet High	quantityOfLayersPerPallet	M	
38	Pallet Ti and Pallet Hi	Pallet Tie	quantityOfTradeltemsPerPalletLayer	M	
39	Pallet Ti and Pallet Hi	Pallet GTIN High	quantityOfCompleteLayersContainedInATradeltem	R	
40	Pallet Ti and Pallet Hi	Pallet GTIN Tie	quantityOfTradeltemsContainedInACompleteLayer	R	
41	Pallet Ti and Pallet Hi	Total Pallet Quantity	quantityOfTradeltemsPerPallet	R	
42	Shelf Life	Shelf Life from Production	minimumTradeltemLifespanFromTimeOfProduction	M	In Days

** - If a Pack Size Text (attribute #22) value is included in the publication, then attributes #17 through #21 and #23,24 are not required. If Pack Size Text is not included in the publication, then Net Content, Net Content UOM and Unit Quantity (attribute #17) are required or Unit Quantity (attribute #17a) , Individual Unit Minimum or Maximum values with UOM should be provided as appropriate.

Core Continued:

Attributes #	GDSN Common Name	Unique Field Name	Global Data Dictionary Tag	Minimum Required For Publication	Notes
43	Storage Temperature Max and Min with UoM	Storage Temp From	temperatureQualifierCode(STORAGE_HANDLING) & minimumTemperature & temperatureMeasurementUnitCode	C	Range is preferred, but at minimum, "From" or "To" is required.
44		Storage Temp To	temperatureQualifierCode(STORAGE_HANDLING) & maximumTemperature & temperatureMeasurementUnitCode	C	Range is preferred, but at minimum, "From" or "To" is required.
45	Packaging Dates	Type of Date on Packaging	tradeItemDateOnPackagingTypeCode	R	
46	Target Market	Target Market	targetMarketCountryCode	M	
47	Country of Origin	Country Origin of Product	tradeItemCountryOfOrigin	M	
48	Catch Weight	Catch/Random Weight	isTradeItemAVariableUnit	M	
49	Functional Name	Functional Name	functionalName	M	
50	Global Product Classification (GPC)	GPC Code	gpcCategoryCode	M	
51	Is the Item marked with a Batch/Lot Number?	Marked with Batch Number	hasBatchNumber	R	
52	Is Trade Item Consumer Unit?	Is it a Consumer Unit	isTradeItemAConsumerUnit	M	
53	Is Trade Item Invoice Unit?	Is it a Invoice Unit	isTradeItemAnInvoiceUnit	M	
54	Is Trade Item Orderable?	Is trade Item Orderable	isTradeItemAnOrderableUnit	M	
55	Is Packaging marked as Returnable?	Is packaging marked as Returnable	isPackagingMarkedReturnable	M	
56	Is Item the Base Unit (Lowest Packaging Level)	Is it a Base Unit	isTradeItemABaseUnit	M	
57	Is Trade Item Shipping Unit?	Is trade item shipping unit	isTradeItemADespatchUnit	M	
58	Is the Item marked as recyclable?	Is it marked as recyclable	isTradeItemMarkedAsRecyclable	R	
59	Are non-sold items returnable?	Are non-sold items returnable	isNonSoldTradeItemReturnable	R	
60	Item Availability Date	Item Availability Date	startAvailabilityDateTime	M	
61	Growing Method	Free Range	growingMethodCode(FREE_RANGE)	R	
62		Grass Fed	growingMethodCode(GRASS_FED)	R	

Core Continued:

Attributes #	GDSN Common Name	Unique Field Name	Global Data Dictionary Tag	Minimum Required For Publication	Notes
63	Packaging Marked Label Accreditation	Certified Angus Beef (CAB)	packagingMarkedLabelAccreditationCode(CERTIFIED_ANGUS_BEEF)	R	
64		Packaging is marked with Green Dot	packagingMarkedLabelAccreditationCode(GREEN_DOT)	R	
65		Green Restaurant Association Endorsed	packagingMarkedLabelAccreditationCode(GREEN_RESTAURANT_ASSOCIATION_ENDORSED)	R	
66		Real California Milk	packagingMarkedLabelAccreditationCode(REAL_CALIFORNIA_MILK)	R	
67		Real Seal (Dairy)	certificationAgency(RealSeal) + certificationStandard + certificationValue	R	
68	Packaging Information	Packaging Type	packagingTypeCode	R	
69		Is Trade Item packaging made from renewable resources	packagingSustainabilityFeatureCode(MADE_FROM_RENEWABLE_MATERIAL)	R	
70		Is Trade Item packaging Recyclable	packagingRecyclingProcessTypeCode(RECYCLABLE)	R	
71		Is Trade Item packaging Biodegradable	packagingRecyclingProcessTypeCode(BIODEGRADABLE)	R	
72		Material Code	packagingMaterialTypeCode	R	
73		Composition Quantity & UOM	packagingMaterialCompositionQuantity & UOM	R	
74	Dangerous Goods	Is Hazmat	isDangerousSubstance		
75		UN Dangerous Goods Number	unitedNationsDangerousGoodsNumber	R	
76		Material Safety Data Sheet	sDSSheetNumber	R	
77		MSDS URL	uniformResourceIdentifier & typeOfInformation(MSDS_SHEET) & fileName & fileEffectiveStartDateTime	R	
78	Discontinue / Cancel Date	Discontinue Date	discontinuedDateTime	R	
79	Health Related Information	Health	healthClaimDescription	R	
80		Biodegradable	tradeItemSustainabilityFeatureCode(BIODEGRADABLE)	R	
81		Is Product made from renewable resources	tradeItemSustainabilityFeatureCode(MADE_FROM_RENEWABLE_MATERIAL)	R	
82		Com Free	allergenTypeCode (NM) & levelOfContainmentCode	R	
83		Casein Free	additiveName & levelOfContainmentCode	R	
84		No Added Synthetic Hormones	additiveName & levelOfContainmentCode	R	
85		Sulfite Free	additiveName & levelOfContainmentCode	R	
86		Irradiated	irradiatedCode	R	

Core Continued:

Attributes #	GDSN Common Name	Unique Field Name	Global Data Dictionary Tag	Minimum Required For Publication	Notes
87	Nutritional Claim	Antibiotic Free	nutritionalClaimTypeCode(FREE_FROM) & nutritionalClaimNutrientElementCode(ANTIBIOTICS)	R	
88		Low Calorie	nutritionalClaimTypeCode(LOW) & nutritionalClaimNutrientElementCode(CALORIE)	R	
89		Reduced Calorie	nutritionalClaimTypeCode(REduced_LESS) & nutritionalClaimNutrientElementCode(CALORIE)	R	
90		Zero Calorie	nutritionalClaimTypeCode(FREE_FROM) & nutritionalClaimNutrientElementCode(CALORIE)	R	
91		Cholesterol Free	nutritionalClaimTypeCode(FREE_FROM) & nutritionalClaimNutrientElementCode(CHOLESTEROL)	R	
92		Low Cholesterol	nutritionalClaimTypeCode(LOW) & nutritionalClaimNutrientElementCode(CHOLESTEROL)	R	
93		Dairy Free	nutritionalClaimTypeCode(FREE_FROM) & nutritionalClaimNutrientElementCode(DAIRY)	R	
94		Fat Free	nutritionalClaimTypeCode(FREE_FROM) & nutritionalClaimNutrientElementCode(FAT)	R	
95		Reduced Fat	nutritionalClaimTypeCode(REduced_LESS) & nutritionalClaimNutrientElementCode(FAT)	R	
96		Low Fat	nutritionalClaimTypeCode(LOW) & nutritionalClaimNutrientElementCode(FAT)	R	
97		Trans Fat Status	nutritionalClaimTypeCode(FREE_FROM) & nutritionalClaimNutrientElementCode(TRANS_FAT)	R	
98		Lactose Free	nutritionalClaimTypeCode(FREE_FROM) & nutritionalClaimNutrientElementCode(LACTOSE)	R	
99		Can your product termed Natural or All Natural	nutritionalClaimTypeCode(NATURAL)	R	
100		Sodium Free	nutritionalClaimTypeCode(FREE_FROM) & nutritionalClaimNutrientElementCode(SODIUM_SALT)	R	
101		Reduced Sodium	nutritionalClaimTypeCode(REduced_LESS) & nutritionalClaimNutrientElementCode(SODIUM_SALT)	R	
102		Low Sodium	nutritionalClaimTypeCode(LOW) & nutritionalClaimNutrientElementCode(SODIUM_SALT)	R	
103		No Sugar Added	nutritionalClaimTypeCode(NO_ADDED) & nutritionalClaimNutrientElementCode(SUGARS)	R	
104		Made with Whole Grains	nutritionalClaimTypeCode(MADE_WITH) & nutritionalClaimNutrientElementCode(WHOLE_GRAIN)	R	
105		No Artificial Colors	nutritionalClaimTypeCode(FREE_FROM) & nutritionalClaimNutrientElementCode(ARTIFICIAL_COLOR)	R	
106		No Artificial Flavors	nutritionalClaimTypeCode(FREE_FROM) & nutritionalClaimNutrientElementCode(ARTIFICIAL_FLAVOR)	R	
107		No Preservatives Added	nutritionalClaimTypeCode(NO_ADDED) & nutritionalClaimNutrientElementCode(PRESERVATIVES)	R	
108		Free from MSG	nutritionalClaimTypeCode(NO_ADDED) & nutritionalClaimNutrientElementCode(MSG)	R	
109		No MSG Added	nutritionalClaimTypeCode(NO_ADDED) & nutritionalClaimNutrientElementCode(MSG)	R	
110		No Nitrate Added	nutritionalClaimTypeCode(NO_ADDED) & nutritionalClaimNutrientElementCode(NITRATE)	R	Both claims must be present in order to make No Nitrate/Nitrites Added claim
111		No Nitrites Added	nutritionalClaimTypeCode(NO_ADDED) & nutritionalClaimNutrientElementCode(SODIUM_NITRITE)	R	
112		Contains Gelatin	nutritionalClaimTypeCode(CONTAINS) & nutritionalClaimNutrientElementCode(GELATINE)	R	
113		Free from Gelatin	nutritionalClaimTypeCode(FREE_FROM) & nutritionalClaimNutrientElementCode(GELATINE)	R	
114		Free From High Fructose Corn Syrup	nutritionalClaimTypeCode(FREE_FROM) & nutritionalClaimNutrientElementCode(HIGH_FRUCTOSE_CORN_SYRUP)	R	

Core Continued:

Attributes #	GDSN Common Name	Unique Field Name	Global Data Dictionary Tag	Minimum Required For Publication	Notes
115		Made with Post-Consumer Recycled Content	packagingRecycledContentTypeCode(POST_CONSUMER_RECYCLED_CONTENT)	R	
116		Contains Prop 65 Regulated Chemicals	regulationTypeCode(PROP_65) & regulatoryActComplianceLevelCode	R	
117		Contact Information	contactTypeCode & contactAddress & contactDescription & contactName & contactGLN & availableTime communicationChannel/communicationChannelCode & communicationValue & communicationChannelName	R	
118		BPA Non Intent	TBD	R	
119		Raised without Added Hormones	TBD	R	
120		Raised without Antibiotics	TBD	R	
121		RBST free	TBD	R	
122		Grain Fed/Vegetable Grain Fed	TBD	R	
123		Minimally Processed	TBD	R	
124		No Animal By-Products	TBD	R	
125		Uncured	TBD	R	

Marketing:

Attribute s #	GDSN Common Name	Unique Field Name	Global Data Dictionary Tag	Minimum Required For Publication	Notes
1	Consumer Storage and Usage Information	Consumer Storage Information	consumerStorageInstructions	R	
2		Consumer Usage Information	consumerUsageInstructions	R	
3	Preparation & Cooking Instructions	Preparation and Cooking Suggestions	preparationInstructions	R	
4	Preparation & Cooking Instructions	Preparation Type	preparationTypeCode	R	
5	Benefits	Benefits	tradeItemMarketingMessage	R	
6	Serving Suggestions	Serving Suggestions	servingsuggestion	R	
7	Manufacturer Expanded Product	Marketing Description	additionalTradeItemDescription	R	
8	Kosher, Vegan, Halal, Gluten-free etc.	Diet Type: COELIAC	dietTypeCode(COELIAC)	R	
9		Diet Type: DIETETIC	dietTypeCode(DIETETIC)	R	
10		Diet Type: FREE_FROM_GLUTEN	dietTypeCode(FREE_FROM_GLUTEN)	R	
11		Diet Type: HALAL	dietTypeCode(HALAL)	R	
12		Diet Type: KOSHER	dietTypeCode(KOSHER)	R	
13		Diet Type Subcode for KOSHER	dietTypeCode(KOSHER) & dietTypeSubcode	C	Mandatory If Diet Type Code Kosher is present
14		Kosher Certification Agency	certificationAgency for dietTypeCode(KOSHER)	R	
15		Kosher Certification id	certificationIdentification for dietTypeCode(KOSHER)	R	
16		Diet Type: VEGAN	dietTypeCode(VEGAN)	R	
17		Diet Type: VEGETARIAN	dietTypeCode(VEGETARIAN)	R	
18		Diet Type Subcode for VEGETARIAN	dietTypeCode(VEGETARIAN) & dietTypeSubcode	R	
19		Diet Type: WITHOUT_BEEF	dietTypeCode(WITHOUT_BEEF)	R	
20		Diet Type: WITHOUT_PORK	dietTypeCode(WITHOUT_PORK)	R	
21	Growing Method	Cage Free	growingMethodCode(CAGE_FREE)	R	
22		Humanely Raised	growingMethodCode(HUMANELY_RAISED)	R	
23		Organic	growingMethodCode(ORGANIC)	R	

Marketing Continued:

Attributes #	GDSN Common Name	Unique Field Name	Global Data Dictionary Tag	Minimum Required For Publication	Notes
24	Organic	Organic Claim Agency	organicClaimAgencyCode	R	
25		Organic Trade Item Code	organicTradeItemCode	R	
26	Packaging Marked Label Accreditation	Aquaculture Certification Council Certified	packagingMarkedLabelAccreditationCode(AQUACULTURE_STEWARDSHIP_COUNCIL)	R	
27		Best Aquaculture Practices	packagingMarkedLabelAccreditationCode(BEST_AQUACULTURE_PRACTICES) orpackagingMarkedLabelAccreditationCode(BEST_AQUACULTURE_PRACTICES_2_STARS) orpackagingMarkedLabelAccreditationCode(BEST_AQUACULTURE_PRACTICES_3_STARS) packagingMarkedLabelAccreditationCode(BEST_AQUACULTURE_PRACTICES_4_STARS)	R	
28		Dolphin Safe	packagingMarkedLabelAccreditationCode(DOLPHIN_SAFE)	R	
29		Fair Trade Certified	packagingMarkedLabelAccreditationCode(FAIR_TRADE_MARK)	R	
30		Food Alliance Certified	packagingMarkedLabelAccreditationCode(FOOD_ALLIANCE_CERTIFIED)	R	
31		Forest Stewardship Council Certified	packagingMarkedLabelAccreditationCode(FOREST_STEWARDSHIP_COUNCIL_LABEL)	R	
32		Gluten Free Certified	packagingMarkedLabelAccreditationCode(GFCO)	R	
33		Green Seal Certified	packagingMarkedLabelAccreditationCode(GREEN_SEAL_CERTIFIED)	R	
34		Marine Stewardship Council Certified	packagingMarkedLabelAccreditationCode(MARINE_STEWARDSHIP_COUNCIL_LABEL)	R	
35		Non-GMO Certified	packagingMarkedLabelAccreditationCode(NON_GMO_PROJECT)	R	
36		Protected Harvest Certified	packagingMarkedLabelAccreditationCode(PROTECTED_HARVEST_CERTIFIED)	R	
37		Program for the Endorsement of Forest Certification (PEFC)	packagingMarkedLabelAccreditationCode(Program for the Endorsement of Forest Certification (PEFC))	R	
38		Rainforest Alliance Certified	packagingMarkedLabelAccreditationCode(RAINFOREST_ALLIANCE)	R	
39		Sustainable Forestry Initiative (SFI) Certified	packagingMarkedLabelAccreditationCode(SUSTAINABLE_FORESTRY_INITIATIVE)	R	
40		Environmental Choice Eco-Logo Certified	packagingMarkedLabelAccreditationCode(ECO_LOGO)	R	
41			Genetically Modified	geneticallyModifiedDeclarationCode	R
42		Dependent Proprietary Trade Item	referencedTradeItemTypeCode(DEPENDENT_PROPRIETARY) & GTIN	R	
43		Does Trade Item Contain Latex?	doesTradeItemContainLatex	R	

Marketing Continued:

Attributes #	GDSN Common Name	Unique Field Name	Global Data Dictionary Tag	Minimum Required For Publication	Notes
44		Child Nutrition Label	childNutritionProductIdentification & childNutritionExpirationDateTime & childNutritionLabelStatement & childNutritionQualifierCode & childNutritionQualifiedValue & childNutritionValue & referencedFileTypeCode(CHILD_NUTRITION_LABEL) & uniformResourceIdentifier & fileFormatName & fileName & fileEffectiveStartDateTime	R	
45	Child nutrition label	Child Nutrition Flag	doesTradeItemCarryUSDAChildNutritionLabel(AVP) & nutritionLabelTypeCode (1)	R	
46		Child Nutrition Certification #	regulatoryPermitIdentification & regulatoryAct & regulatoryAgency	R	
47		Biodegradable Products Institute (BPI) Certified Compostable	TBD	R	
48		Cedar Grove Certified Compostable	TBD	R	
49		Certified Processed Chlorine Free	TBD	R	
50		Certified Totally Chlorine Free	TBD	R	
51		USDA Meal Pattern Requirements Contribution	TBD	R	
52		EPA Compliant Recycled Fiber Certified	TBD	R	
53		USDA certified Biobased product	TBD	R	

Nutrition:

Attributes #	Common Name	Unique Field Name	Global Data Dictionary Tag	Minimum Required For Publication	Notes
1	Serving Quantity Information	Number of Servings per Package	numberOfServingsPerPackage	M	
2	Nutrient Header	Preparation State	preparationStateCode	C	M if any Nutrients stated
3	Nutrient Header	Serving Size	servingSize & measurementUnitCode	M	
4	Nutrient Header	Serving Size Description	servingSizeDescription	R	
5	Nutrient Header	Basis Type Code	nutrientBasisQuantityTypeCode	R	
6	Nutrient Header	Basis Quantity	nutrientBasisQuantity & measurementUnitCode	R	
7	Nutrition Fact Serving Size Weight	Serving Size Weight in Grams	servingSizeWeight	R	
8	Food And Beverage Ingredient	Ingredients	ingredientStatement	M	
9	Nutrient Database Number	USDA Nutrient Database #	foodBeverageCompositionDatabaseCode(USDA) & foodBeverageCompositionCode	R	If valid value is provided product passes Nutrition audit
10	Nutritional Information	Nutrient Relevant Data Provided	isNutrientRelevantDataProvided	R	If provided value is Yes product passes Nutrients audit
11	Nutritional Information	Nutrient Format Type Code Reference	nutrientFormatTypeCodeReference	R	If nutrientFormatTypeCode Reference code contains US_FDA_NFP_2020 New FDA Label Rules will be used
12	Nutrient Detail	Ash (mg)	nutrientTypeCode(ASH) & measurementPrecisionCode & quantityContained & measurementUnitCode	R	
13	Nutrient Detail	Biotin % RDI USA	nutrientTypeCode(BIOT) & dailyValueIntakePercent	R	
14	Nutrient Detail	Calcium % RDI USA	nutrientTypeCode(CA) & dailyValueIntakePercent	M	
15	Nutrient Detail	Calcium (mg)	nutrientTypeCode(CA) & measurementPrecisionCode & quantityContained & measurementUnitCode	C	Mandatory if Published accordingly to the New FDA Label
16	Nutrient Detail	Calories (Cal)	nutrientTypeCode(ENER-) & measurementPrecisionCode & quantityContained & measurementUnitCode	M	
17	Nutrient Detail	Calories from Fat (Cal)	nutrientTypeCode(ENERPF) & measurementPrecisionCode & quantityContained & measurementUnitCode	C	Mandatory if Published accordingly to the Current FDA Label
18	Nutrient Detail	Carbohydrates	nutrientTypeCode(CHO-) & measurementPrecisionCode & quantityContained & measurementUnitCode	M	
19	Nutrient Detail	Carbohydrates % RDI USA	nutrientTypeCode(CHO-) & dailyValueIntakePercent	M	

Nutrition Continued:

Attributes #	Common Name	Unique Field Name	Global Data Dictionary Tag	Minimum Required For Publication	Notes
20	Nutrient Detail	Cholesterol % RDI USA	nutrientTypeCode(CHOL-) & dailyValueIntakePercent	M	
21	Nutrient Detail	Cholesterol (mg)	nutrientTypeCode(CHOL-) & measurementPrecisionCode & quantityContained & measurementUnitCode	M	
22	Nutrient Detail	Copper % RDI USA	nutrientTypeCode(CU) & dailyValueIntakePercent	R	
23	Nutrient Detail	Folate (mcg)	nutrientTypeCode(FOL-) & measurementPrecisionCode & quantityContained & measurementUnitCode	R	
24	Nutrient Detail	Insoluble Fibre	nutrientTypeCode(FIBINS) & measurementPrecisionCode & quantityContained & measurementUnitCode	R	
25	Nutrient Detail	Iodine % RDI USA	nutrientTypeCode(ID) & dailyValueIntakePercent	R	
26	Nutrient Detail	Iron % RDI USA	nutrientTypeCode(FE) & dailyValueIntakePercent	M	
27	Nutrient Detail	Iron (mg)	nutrientTypeCode(FE) & measurementPrecisionCode & quantityContained & measurementUnitCode	C	Mandatory if Published accordingly to the New FDA Label
28	Nutrient Detail	Magnesium % RDI USA	nutrientTypeCode(MG) & dailyValueIntakePercent	R	
29	Nutrient Detail	Monounsaturated Fat	nutrientTypeCode(FAMS) & measurementPrecisionCode & quantityContained & measurementUnitCode	R	
30	Nutrient Detail	Niacin % RDI USA	nutrientTypeCode(NIA) & dailyValueIntakePercent	R	
31	Nutrient Detail	Omega 3 Acids	nutrientTypeCode(FAPUN3) & measurementPrecisionCode & quantityContained & measurementUnitCode	R	
32	Nutrient Detail	Omega 6 Acids	nutrientTypeCode(FAPUN6) & measurementPrecisionCode & quantityContained & measurementUnitCode	R	
33	Nutrient Detail	Other Carbohydrates	nutrientTypeCode(CHOAVL) & measurementPrecisionCode & quantityContained & measurementUnitCode	R	
34	Nutrient Detail	Other Carbohydrates % RDI USA	nutrientTypeCode(CHOAVL) & dailyValueIntakePercent	R	
35	Nutrient Detail	Pantothenic Acid	nutrientTypeCode(PANTAC) & measurementPrecisionCode & quantityContained & measurementUnitCode	R	
36	Nutrient Detail	Phosphorous % RDI USA	nutrientTypeCode(P) & dailyValueIntakePercent	R	
37	Nutrient Detail	Phosphorous (mg)	nutrientTypeCode(P) & measurementPrecisionCode & quantityContained & measurementUnitCode	R	
38	Nutrient Detail	Polyunsaturated Fat	nutrientTypeCode(FAPU) & measurementPrecisionCode & quantityContained & measurementUnitCode	R	
39	Nutrient Detail	Potassium % RDI USA	nutrientTypeCode(K) & dailyValueIntakePercent	R	
40	Nutrient Detail	Potassium (mg)	nutrientTypeCode(K) & measurementPrecisionCode & quantityContained & measurementUnitCode	R	

Nutrition Continued:

Attributes #	Common Name	Unique Field Name	Global Data Dictionary Tag	Minimum Required For Publication	Notes
41	Nutrient Detail	Protein (mg)	nutrientTypeCode(PRO-) & measurementPrecisionCode & quantityContained & measurementUnitCode	M	
42	Nutrient Detail	Riboflavin % RDI USA	nutrientTypeCode(RIBF) & dailyValueIntakePercent	R	
43	Nutrient Detail	RiboflavinB2 (mg)	nutrientTypeCode(RIBF) & measurementPrecisionCode & quantityContained & measurementUnitCode	R	
44	Nutrient Detail	Saturated Fat	nutrientTypeCode(FASAT) & measurementPrecisionCode & quantityContained & measurementUnitCode	M	
45	Nutrient Detail	Saturated Fat % RDI USA	nutrientTypeCode(FASAT) & dailyValueIntakePercent	M	
46	Nutrient Detail	Sodium % RDI USA	nutrientTypeCode(NA) & dailyValueIntakePercent	M	
47	Nutrient Detail	Sodium (mg)	nutrientTypeCode(NA) & measurementPrecisionCode & quantityContained & measurementUnitCode	M	
48	Nutrient Detail	Thiamin % RDI USA	nutrientTypeCode(THIA) & dailyValueIntakePercent	R	
49	Nutrient Detail	Total Dietary Fiber	nutrientTypeCode(FIBTSW) & measurementPrecisionCode & quantityContained & measurementUnitCode	M	
50	Nutrient Detail	Total Dietary Fiber % RDI USA	nutrientTypeCode(FIBTSW) & dailyValueIntakePercent	M	
51	Nutrient Detail	Total Fat	nutrientTypeCode(FAT) & measurementPrecisionCode & quantityContained & measurementUnitCode	M	
52	Nutrient Detail	Total Fat % RDI USA	nutrientTypeCode(FAT) & dailyValueIntakePercent	M	
53	Nutrient Detail	Total Folate % RDI USA	nutrientTypeCode(FOL-) & dailyValueIntakePercent	R	
54	Nutrient Detail	Total Sugar	nutrientTypeCode(SUGAR-) & measurementPrecisionCode & quantityContained & measurementUnitCode	M	
55	Nutrient Detail	Added Sugar	nutrientTypeCode(SUGAD) & measurementPrecisionCode & quantityContained & measurementUnitCode	C	Mandatory if Published accordingly to the New FDA Label
56	Nutrient Detail	Added Sugar % RDI USA	nutrientTypeCode(SUGAD) & dailyValueIntakePercent	C	Mandatory if Published accordingly to the New FDA Label
57	Nutrient Detail	Transfatty Acids	nutrientTypeCode(FATR) & measurementPrecisionCode & quantityContained & measurementUnitCode	M	
58	Nutrient Detail	Vitamin A IU % RDI USA	nutrientTypeCode(VITA-) & dailyValueIntakePercent	C	Mandatory if Published accordingly to the Current FDA Label
59	Nutrient Detail	Vitamin B12 % RDI USA	nutrientTypeCode(VITB12) & dailyValueIntakePercent	R	
60	Nutrient Detail	Vitamin B6 % RDI USA	nutrientTypeCode(VITB6-) & dailyValueIntakePercent	R	

Nutrition Continued:

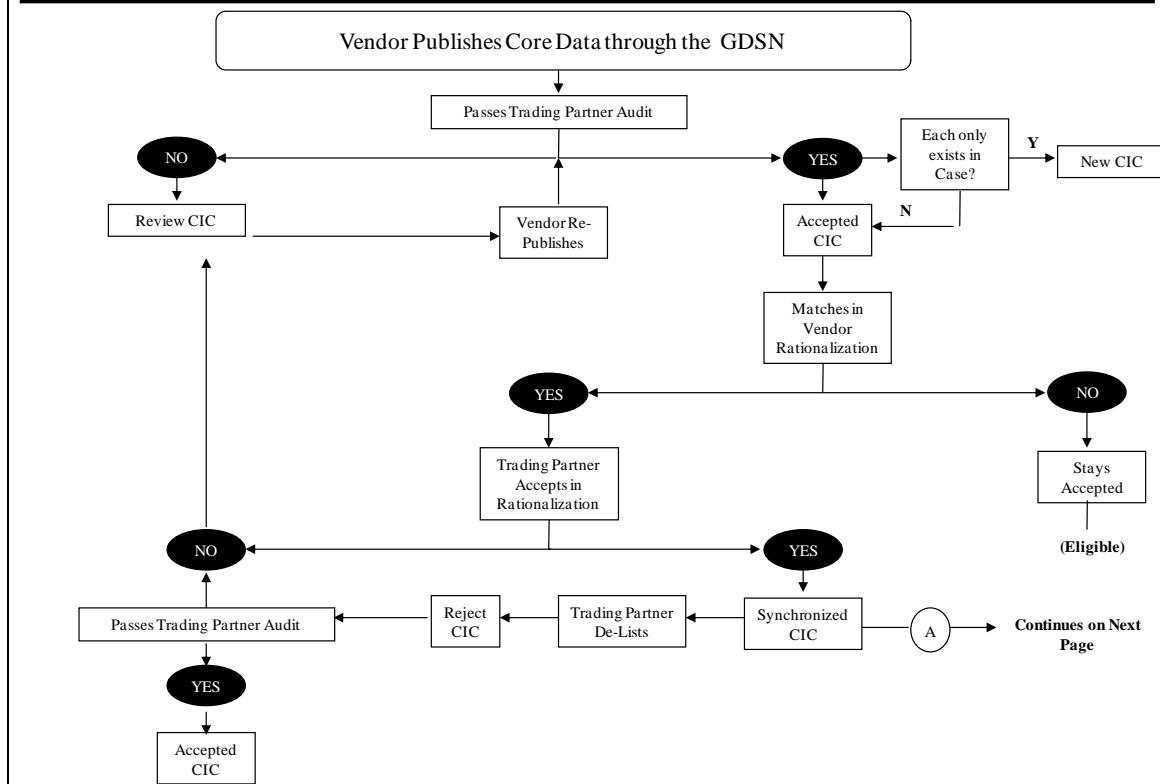
Attributes #	Common Name	Unique Field Name	Global Data Dictionary Tag	Minimum Required For Publication	Notes
61	Nutrient Detail	Vitamin C % RDI USA	nutrientTypeCode(VITC-) & dailyValueIntakePercent	C	Mandatory if Published accordingly to the Current FDA Label
62	Nutrient Detail	Vitamin C (mg)	nutrientTypeCode(VITC-) & measurementPrecisionCode & quantityContained & measurementUnitCode	R	
63	Nutrient Detail	Vitamin D % RDI USA	nutrientTypeCode(VITD-) & dailyValueIntakePercent	C	Mandatory if Published accordingly to the New FDA Label
64	Nutrient Detail	Vitamin D (mcg)	nutrientTypeCode(VITD-) & measurementPrecisionCode & quantityContained & measurementUnitCode	C	Mandatory if Published accordingly to the New FDA Label
65	Nutrient Detail	Vitamin E % RDI USA	nutrientTypeCode(VITE-) & measurementPrecisionCode & quantityContained & measurementUnitCode	R	
66	Nutrient Detail	Vitamin K % RDI USA	nutrientTypeCode(VITK) & measurementPrecisionCode & quantityContained & measurementUnitCode	C	Mandatory if Published accordingly to the New FDA Label
67	Nutrient Detail	Vitamin K (mg)	nutrientTypeCode(VITK) & measurementPrecisionCode & quantityContained & measurementUnitCode	C	Mandatory if Published accordingly to the New FDA Label
68	Nutrient Detail	Zinc % RDI USA	nutrientTypeCode(ZN) & dailyValueIntakePercent	R	
69	Nutrient Detail	Zinc (mg)	nutrientTypeCode(ZN) & measurementPrecisionCode & quantityContained & measurementUnitCode	R	

Nutrition Continued - Allergens:

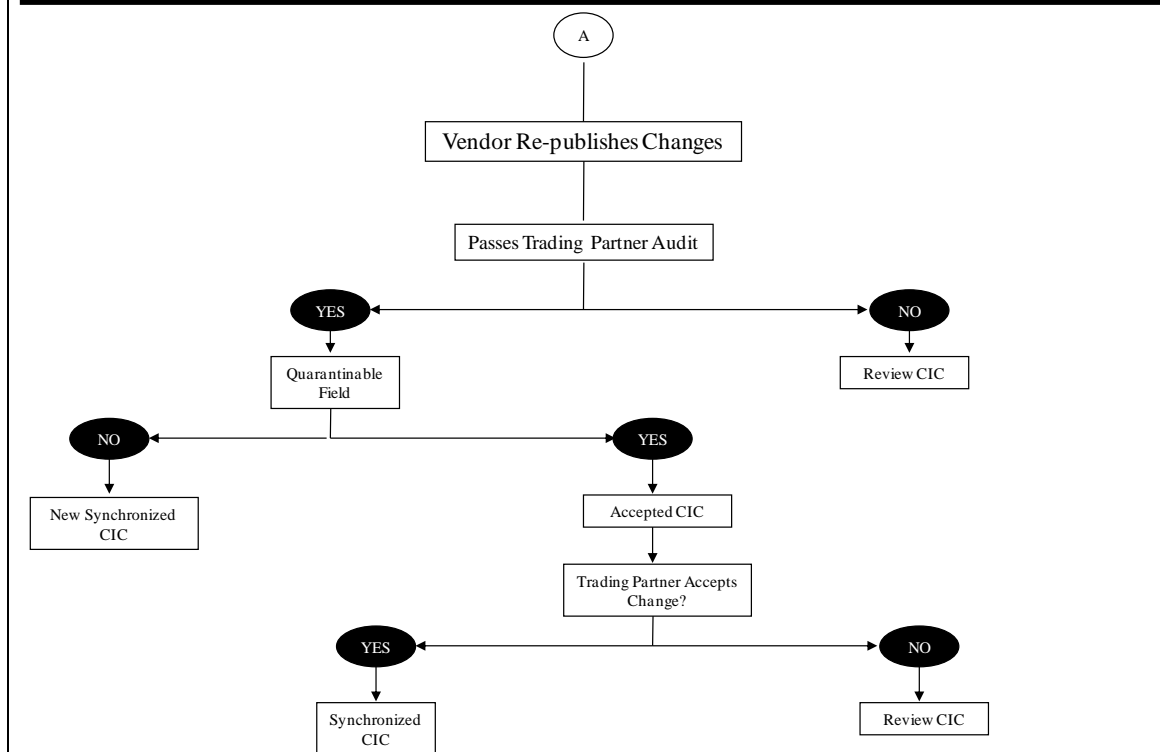
Attributes #	Common Name	Unique Field Name	Global Data Dictionary Tag	Minimum Required For Publication	Notes
70	Allergen Related Information	Allergen Relevant Data Provided	isAllergenRelevantDataProvided	R	If provided value is Yes product passes Allergens audit
71	Allergen	Allergen Agency	allergenSpecificationAgency	C	M if any Allergens stated
72		Allergen Regulation Name	allergenSpecificationName	C	M if any Allergens stated
73		Crustacean	allergenTypeCode (AC) & levelOfContainmentCode	C	If populating one allergen, please populate "Top 8". The "Top 8" allergens include: Peanuts, Tree Nuts, Eggs, Milk, Fish, Molluscs or Crustacean, Soy, and Wheat
74		Shellfish	allergenTypeCode (UN) & levelOfContainmentCode	C	
75		Eggs	allergenTypeCode(AE) & levelOfContainmentCode	C	
76		Fish	allergenTypeCode(AF) & levelOfContainmentCode	C	
77		Milk	allergenTypeCode(AM) & levelOfContainmentCode	C	
78		Tree Nuts	allergenTypeCode(AN) & levelOfContainmentCode	C	
79		Wheat	allergenTypeCode(UW) & levelOfContainmentCode	C	
80		Soy	allergenTypeCode(AY) & levelOfContainmentCode	C	
81		Peanuts	allergenTypeCode(AP) & levelOfContainmentCode	C	
82		Sesame	allergenTypeCode(AS) & levelOfContainmentCode	R	
83		Sulphur Dioxide	allergenTypeCode(AU) & levelOfContainmentCode	R	
84		Celery	allergenTypeCode(BC) & levelOfContainmentCode	R	
85		Lupin	allergenTypeCode(NL) & levelOfContainmentCode	R	
86		Mollusks	allergenTypeCode(UM) & levelOfContainmentCode	R	
87		Mustard	allergenTypeCode(BM) & levelOfContainmentCode	R	
88		Cereals and Their Derivatives	allergenTypeCode(AW) & levelOfContainmentCode	R	
89		Other gluten Containing Grain and Products	allergenTypeCode(AX) & levelOfContainmentCode	R	
90		Barley and Barley Products	allergenTypeCode(GB) & levelOfContainmentCode	R	
91		Kamut	allergenTypeCode(GK) & levelOfContainmentCode	R	
92		Oats	allergenTypeCode(GO) & levelOfContainmentCode	R	
93		Spelt and Spelt Products	allergenTypeCode(GS) & levelOfContainmentCode	R	

US Foods requests that if one allergen is populated, that all "top 8" Allergens be populated. If this request is not met, a warning will be incorporated in the 999 section of the CIC.

CIC Messaging Examples



Synchronized CIC Examples



CIC Messaging Examples

