Averages (%) of foods containing suitable levels of two food components (to reach sufficient intake of any positive food component or to restrict intake of any negative food component) according to the suggested procedure in nut and seed products

	Calcium	Cholesterol	Choline	Copper	Dietary fiber	Energy	Fat	Folate	Iron	Magnesium	Manganese	Pantothenic acid	Phosphorus	Potassium	Protein	Riboflavin	Saturated fat	Selenium	Sodium	Sugars	Thiamin	Vitamin A	Vitamin B.	Vitamin B12	Vitamin C	Vitamin D	Vitamin E	Vitamin K	Zinc
Calcium		1.46%	0.00%	2.92%	2.21%	0.73%	0.73%	0.00%	2.92%	3.65%	3.65%	0.00%	2.92%	0.73%	2.19%	0.00%	1.46%	2.94%	3.65%	0.75%	2.19%	0.00%	2.94%	0.00%	0.73%	0.00%	0.00%	0.00%	2.92%
Cholesterol	1.46%		0.00%	22.22%	2.63%	16.79%	24.09%	0.00%	4.38%	8.89%	17.78%	2.22%	4.41%	2.19%	5.93%	0.75%	27.01%	1.82%	26.67%	1.98%	10.29%	0.00%	6.67%	0.00%	5.93%	0.00%	0.98%	0.00%	4.41%
Choline	0.00%	0.00%		0.00%	0.00%	0.00%	0.00%	0.00%	0.00%	0.00%	0.00%	0.00%	0.00%	0.00%	0.00%	0.00%	0.00%	0.00%	0.00%	0.00%	0.00%	0.00%	0.00%	0.00%	0.00%	0.00%	0.00%	0.00%	0.00%
Copper	2.92%	22.22%	0.00%		31.78%	13.14%	18.98%	9.23%	19.71%	52.59%	81.82%	9.38%	47.41%	1.46%	45.59%	13.53%	21.90%	33.33%	81.75%	81.25%	37.31%	0.00%	24.06%	0.00%	5.19%	0.00%	40.51%	1.54%	43.70%
Dietary fiber	2.21%	2.63%	0.00%	31.78%		0.00%	1.74%	3.76%	6.20%	19.35%	28.83%	4.51%	18.46%	0.74%	20.61%	8.89%	2.63%	12.50%	28.43%	27.17%	10.57%	0.00%	11.20%	0.00%	0.76%	0.00%	17.20%	0.00%	11.72%
Energy	0.73%	16.79%	0.00%	13.14%	0.00%		16.79%	0.00%	1.46%	4.38%	10.22%	0.73%	1.46%	1.46%	2.19%	0.74%	16.79%	0.85%	16.79%	1.74%	5.11%	0.00%	1.46%	0.00%	3.65%	0.00%	0.00%	0.00%	1.46%
Fat	0.73%	24.09%	0.00%	18.98%	1.74%	16.79%		0.00%	3.65%	7.30%	14.60%	2.19%	2.92%	2.19%	5.11%	0.74%	24.09%	0.90%	23.36%	1.89%	9.49%	0.00%	6.57%	0.00%	5.84%	0.00%	0.00%	0.00%	3.65%
Folate	0.00%	0.00%	0.00%	9.23%	3.76%	0.00%	0.00%		1.47%	3.85%	10.00%	6.02%	9.16%	0.00%	8.33%	0.00%	0.00%	6.98%	6.06%	6.35%	2.26%	0.00%	9.02%	0.00%	0.00%	0.00%	6.35%	0.00%	9.09%
Iron	2.92%	4.38%	0.00%	19.71%	6.20%	1.46%	3.65%	1.47%		18.25%	17.52%	1.48%	16.79%	0.00%	16.06%	2.19%	4.38%	9.45%	18.25%	11.38%	11.68%	0.00%	4.41%	0.00%	0.00%	0.00%	0.00%	0.00%	19.71%
Magnesium	3.65%	8.89%	0.00%	52.59%	19.35%	4.38%	7.30%	3.85%	18.25%		48.87%	3.10%	38.52%	1.46%	37.23%	11.94%	8.76%	18.42%	48.91%	42.20%	23.88%	0.00%	11.28%	0.00%	0.74%	0.00%	25.00%	1.01%	33.33%
Manganese	3.65%	17.78%	0.00%	81.82%	28.83%	10.22%	14.60%	10.00%	17.52%	48.87%		8.59%	47.76%	1.46%	42.96%	13.53%	17.52%	30.21%	77.04%	73.26%	32.58%	0.00%	23.31%	0.00%	4.44%	0.00%	36.05%	1.37%	39.10%
Pantothenic acid	0.00%	2.22%	0.00%	9.38%	4.51%	0.73%	2.19%	6.02%	1.48%	3.10%	8.59%		6.15%	0.73%	6.82%	0.00%	2.21%	5.43%	6.11%	4.10%	3.05%	0.00%	7.52%	0.00%	0.74%	0.00%	4.03%	0.00%	6.92%
Phosphorus	2.92%	4.41%	0.00%	47.41%	18.46%	1.46%	2.92%	9.16%	16.79%	38.52%	47.76%	6.15%		0.00%	40.44%	11.85%	4.38%	22.76%	41.61%	39.32%	20.00%	0.00%	15.67%	0.00%	0.00%	0.00%	23.08%	0.91%	33.33%
Potassium	0.73%	2.19%	0.00%	1.46%	0.74%	1.46%	2.19%	0.00%	0.00%	1.46%	1.46%	0.73%	0.00%		0.00%	0.73%	2.19%	0.00%	1.46%	0.74%	0.00%	0.00%	1.46%	0.00%	1.46%	0.00%	0.00%	0.00%	0.00%
Protein	2.19%	5.93%	0.00%	45.59%	20.61%	2.19%	5.11%	8.33%	16.06%	37.23%	42.96%	6.82%	40.44%	0.00%		11.11%	5.84%	21.31%	40.15%	37.07%	17.78%	0.00%	14.81%	0.00%	0.00%	0.00%	21.74%	0.00%	30.88%
Riboflavin	0.00%	0.75%	0.00%	13.53%	8.89%	0.74%	0.74%	0.00%	2.19%	11.94%	13.53%	0.00%	11.85%	0.73%	11.11%		0.74%	3.05%	11.11%	11.45%	4.51%	0.00%	0.00%	0.00%	0.00%	0.00%	8.46%	0.00%	4.48%
Saturated fat	1.46%	27.01%	0.00%	21.90%	2.63%	16.79%	24.09%	0.00%	4.38%	8.76%	17.52%	2.21%	4.38%	2.19%	5.84%	0.74%		1.82%	26.28%	1.94%	10.22%	0.00%	6.62%	0.00%	5.84%	0.00%	0.96%	0.00%	4.38%
Selenium	2.94%	1.82%	0.00%	33.33%	12.50%	0.85%	0.90%	6.98%	9.45%	18.42%	30.21%	5.43%	22.76%	0.00%	21.31%	3.05%	1.82%		29.07%	31.17%	12.39%	0.00%	9.92%	0.00%	0.00%	0.00%	17.95%	0.00%	21.19%
Sodium	3.65%	26.67%	0.00%	81.75%	28.43%	16.79%	23.36%	6.06%	18.25%	48.91%	77.04%	6.11%	41.61%	1.46%	40.15%	11.11%	26.28%	29.07%		73.33%	35.29%	0.00%	20.74%	0.00%	5.93%	0.00%	37.33%	1.61%	37.96%
Sugars	0.75%	1.98%	0.00%	81.25%	27.17%	1.74%	1.89%	6.35%	11.38%	42.20%	73.26%	4.10%	39.32%	0.74%	37.07%	11.45%	1.94%	31.17%	73.33%		23.15%	0.00%	13.68%	0.00%	0.00%	0.00%	44.44%	1.75%	32.14%
Thiamin	2.19%	10.29%	0.00%	37.31%	10.57%	5.11%	9.49%	2.26%	11.68%	23.88%	32.58%	3.05%	20.00%	0.00%	17.78%	4.51%	10.22%	12.39%	35.29%	23.15%		0.00%	10.53%	0.00%	0.74%	0.00%	4.63%	0.00%	24.63%
Vitamin A	0.00%	0.00%	0.00%	0.00%	0.00%	0.00%	0.00%	0.00%	0.00%	0.00%	0.00%	0.00%	0.00%	0.00%	0.00%	0.00%	0.00%	0.00%	0.00%	0.00%	0.00%		0.00%	0.00%	0.00%	0.00%	0.00%	0.00%	0.00%
Vitamin B ₆	2.94%	6.67%	0.00%	24.06%	11.20%	1.46%	6.57%	9.02%	4.41%	11.28%	23.31%	7.52%	15.67%	1.46%	14.81%	0.00%	6.62%	9.92%	20.74%	13.68%	10.53%	0.00%		0.00%	2.94%	0.00%	8.55%	0.00%	12.03%
Vitamin B ₁₂	0.00%	0.00%	0.00%	0.00%	0.00%	0.00%	0.00%	0.00%	0.00%	0.00%	0.00%	0.00%	0.00%	0.00%	0.00%	0.00%	0.00%	0.00%	0.00%	0.00%	0.00%	0.00%	0.00%		0.00%	0.00%	0.00%	0.00%	0.00%
Vitamin C	0.73%	5.93%	0.00%	5.19%	0.76%	3.65%	5.84%	0.00%	0.00%	0.74%	4.44%	0.74%	0.00%	1.46%	0.00%	0.00%	5.84%	0.00%	5.93%	0.00%	0.74%	0.00%	2.94%	0.00%		0.00%	0.00%	0.00%	0.00%
Vitamin D	0.00%	0.00%	0.00%	0.00%	0.00%	0.00%	0.00%	0.00%	0.00%	0.00%	0.00%	0.00%	0.00%	0.00%	0.00%	0.00%	0.00%	0.00%	0.00%	0.00%	0.00%	0.00%	0.00%	0.00%	0.00%		0.00%	0.00%	0.00%
Vitamin E	0.00%	0.98%	0.00%	40.51%	17.20%	0.00%	0.00%	6.35%	0.00%	25.00%	36.05%	4.03%	23.08%	0.00%	21.74%	8.46%	0.96%	17.95%	37.33%	44.44%	4.63%	0.00%	8.55%	0.00%	0.00%	0.00%		1.56%	13.51%
Vitamin K	0.00%	0.00%	0.00%	1.54%	0.00%	0.00%	0.00%	0.00%	0.00%	1.01%	1.37%	0.00%	0.91%	0.00%	0.00%	0.00%	0.00%	0.00%	1.61%	1.75%	0.00%	0.00%	0.00%	0.00%	0.00%	0.00%	1.56%		0.98%
Zinc	2.92%	4.41%	0.00%	43.70%	11.72%	1.46%	3.65%	9.09%	19.71%	33.33%	39.10%	6.92%	33.33%	0.00%	30.88%	4.48%	4.38%	21.19%	37.96%	32.14%	24.63%	0.00%	12.03%	0.00%	0.00%	0.00%	13.51%	0.98%	

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