

Food group	Absent	Insufficient (2)	Almost insufficient	Acceptable	Satisfactory	Almost good	Good	Almost very good	Very good	Almost excellent	Excellent
	(percentage=0)	(0 <percentage<10) (8.51%)<="" potassium="" td="" •=""><td>(10≤percentage&lt;20)  • Calcium (10.77%)  • Vitamin D (11.76%)  • Vitamin E (11.94%)</td><td>(20≤percentage&lt;30)  • Vitamin A (23.08%)  • Thiamin (27.34%)</td><td><ul> <li>(30≤percentage&lt;40)</li> <li>Manganese (30.23%)</li> <li>Zinc (36.36%)</li> <li>Dietary fiber (37.66%)</li> </ul></td><td>(40≤percentage&lt;50)  • Iron (41.79%)  • Copper (44.83%)  • Pantothenic acid (46.38%)</td><td>(50≤percentage&lt;60)  • Phosphorus (51.54%)</td><td>(60≤percentage&lt;70)  • Protein (60.4%)</td><td>(70≤percentage&lt;80)  • Vitamin B<sub>12</sub> (70%)  • Selenium (71.21%)</td><td>(80≤percentage&lt;90)</td><td>(90≤percentage≤100)</td></percentage<10)>	(10≤percentage<20)  • Calcium (10.77%)  • Vitamin D (11.76%)  • Vitamin E (11.94%)	(20≤percentage<30)  • Vitamin A (23.08%)  • Thiamin (27.34%)	<ul> <li>(30≤percentage&lt;40)</li> <li>Manganese (30.23%)</li> <li>Zinc (36.36%)</li> <li>Dietary fiber (37.66%)</li> </ul>	(40≤percentage<50)  • Iron (41.79%)  • Copper (44.83%)  • Pantothenic acid (46.38%)	(50≤percentage<60)  • Phosphorus (51.54%)	(60≤percentage<70)  • Protein (60.4%)	(70≤percentage<80)  • Vitamin B <sub>12</sub> (70%)  • Selenium (71.21%)	(80≤percentage<90)	(90≤percentage≤100)
American Indian/Alaska Native foods		• Potassium (1.92%)	<ul> <li>Folate (12.2%)</li> <li>Vitamin K (15%)</li> <li>Magnesium (18.18%)</li> <li>Vitamin C (18.6%)</li> <li>Choline (17.59%)</li> </ul>	<ul> <li>Vitamin D (20.18%)</li> <li>Dietary fiber (22.9%)</li> <li>Manganese (24.22%)</li> </ul>	• Choline (37.93%)	<ul> <li>Vitamin B<sub>6</sub> (46.75%)</li> <li>Riboflavin (47.97%)</li> <li>Calcium (40.27%)</li> <li>Phosphorus (46.85%)</li> <li>Vitamin E (47.76%)</li> </ul>	<ul> <li>Iron (50.41%)</li> <li>Thiamin (51.51%)</li> <li>Selenium (52.97%)</li> </ul>	<ul><li>Zinc (61.64%)</li><li>Protein (64.11%)</li><li>Riboflavin (65.48%)</li></ul>	<ul> <li>Vitamin B<sub>6</sub> (70.14%)</li> <li>Vitamin C (72.85%)</li> </ul>	• Copper (87.64%)	
Baby foods						• Folate (47.93%)	<ul> <li>Vitamin B<sub>12</sub> (53.42%)</li> <li>Magnesium (53.7%)</li> <li>Vitamin A (53.89%)</li> <li>Vitamin K (55.05%)</li> <li>Pantothenic acid (58.54%)</li> </ul>				
Baked products	<ul><li>Potassium (0%)</li><li>Vitamin D (0%)</li></ul>	<ul> <li>Vitamin C (0.21%)</li> <li>Choline (0.34%)</li> <li>Zinc (0.84%)</li> <li>Pantothenic acid (0.96%)</li> <li>Vitamin E (1.92%)</li> <li>Magnesium (2.36%)</li> <li>Vitamin K (3.9%)</li> <li>Calcium (7.21%)</li> <li>Protein (8.71%)</li> </ul>	<ul> <li>Dietary fiber (10.06%)</li> <li>Vitamin B<sub>12</sub> (10.06%)</li> <li>Phosphorus (12.1%)</li> <li>Vitamin B<sub>6</sub> (13.7%)</li> <li>Iron (16.46%)</li> <li>Vitamin A (17.25%)</li> </ul>	• Copper (22.08%)	<ul> <li>Riboflavin (30.58%)</li> <li>Manganese (38.57%)</li> </ul>	<ul> <li>Folate (44.08%)</li> <li>Thiamin (45.21%)</li> </ul>	• Selenium (52.94%)				
Beef products	<ul> <li>Dietary fiber (0%)</li> <li>Magnesium (0%)</li> <li>Vitamin D (0%)</li> </ul>	<ul> <li>Potassium (0.11%)</li> <li>Vitamin K (0.14%)</li> <li>Calcium (0.21%)</li> <li>Vitamin E (0.39%)</li> <li>Folate (0.59%)</li> <li>Vitamin A (0.74%)</li> <li>Manganese (0.95%)</li> <li>Vitamin C (1.14%)</li> <li>Thiamin (2.91%)</li> </ul>			• Copper (30.43%)	• Pantothenic acid (48.19%)		• Iron (68.78%)	• Riboflavin (75.05%)	• Choline (83.45%) • Phosphorus (85.7%)	<ul> <li>Vitamin B<sub>6</sub> (90.97%)</li> <li>Selenium (92.58%)</li> <li>Protein (98.44%)</li> <li>Zinc (98.71%)</li> <li>Vitamin B<sub>12</sub> (99.35%)</li> </ul>
Beverages		<ul> <li>Choline (1.69%)</li> <li>Dietary fiber (2.19%)</li> <li>Vitamin K (3.8%)</li> <li>Potassium (4.37%)</li> <li>Iron (6.69%)</li> <li>Folate (6.85%)</li> <li>Selenium (8.67%)</li> <li>Magnesium (8.72%)</li> <li>Vitamin D (9.09%)</li> <li>Zinc (9.21%)</li> <li>Protein (9.73%)</li> </ul>	<ul> <li>Vitamin A (12.71%)</li> <li>Phosphorus (13.97%)</li> <li>Calcium (14.46%)</li> <li>Thiamin (14.52%)</li> <li>Copper (14.92%)</li> <li>Vitamin E (15.36%)</li> <li>Vitamin B<sub>6</sub> (18.77%)</li> </ul>	<ul> <li>Manganese (20%)</li> <li>Pantothenic acid (21.05%)</li> <li>Vitamin B<sub>12</sub> (21.85%)</li> <li>Riboflavin (24.75%)</li> </ul>	• Vitamin C (35.67%)						
Breakfast cereals	• Vitamin K (0%)	<ul><li>Choline (0.99%)</li><li>Potassium (2%)</li><li>Vitamin D (8.89%)</li></ul>	<ul><li>Vitamin E (11.22%)</li><li>Pantothenic acid (18.25%)</li></ul>	<ul><li>Vitamin C (20.29%)</li><li>Protein (26.42%)</li><li>Calcium (28.29%)</li></ul>	<ul><li>Magnesium (35.34%)</li><li>Phosphorus (39.66%)</li></ul>		<ul> <li>Vitamin A (56.72%)</li> <li>Vitamin B<sub>12</sub> (56.88%)</li> <li>Selenium (57.27%)</li> <li>Dietary fiber (57.67%)</li> </ul>	• Zinc (61.67%)	<ul> <li>Vitamin B<sub>6</sub> (72.83%)</li> <li>Manganese (74.05%)</li> <li>Riboflavin (75.29%)</li> <li>Folate (78.54%)</li> </ul>		• Thiamin (91.09%)
Cereal grains	<ul> <li>Calcium (0%)</li> <li>Choline (0%)</li> <li>Potassium (0%)</li> <li>Vitamin A (0%)</li> </ul>	• Vitamin K (1.69%)	<ul> <li>Pantothenic acid (16.18%)</li> <li>Vitamin B<sub>6</sub> (16.67%)</li> </ul>	<ul> <li>Zinc (20.44%)</li> <li>Iron (22.1%)</li> <li>Riboflavin (22.22%)</li> <li>Phosphorus (29.28%)</li> </ul>	<ul> <li>Magnesium (32.04%)</li> <li>Dietary fiber (32.92%)</li> <li>Protein (33.7%)</li> <li>Folate (35.26%)</li> </ul>		<ul> <li>Copper (58.47%)</li> <li>Copper (55.8%)</li> <li>Thiamin (57.78%)</li> </ul>	• Selenium (63.12%)	<ul><li>Iron (78.63%)</li><li>Manganese (72.73%)</li></ul>		
and pasta	<ul> <li>Vitamin B<sub>12</sub> (0%)</li> <li>Vitamin C (0%)</li> <li>Vitamin D (0%)</li> <li>Vitamin E (0%)</li> </ul>				,						
Dairy and egg products		<ul> <li>Manganese (0.93%)</li> <li>Dietary fiber (1.47%)</li> <li>Vitamin K (1.67%)</li> <li>Vitamin E (2.08%)</li> <li>Vitamin C (2.23%)</li> <li>Iron (3.64%)</li> <li>Potassium (4%)</li> <li>Magnesium (4.48%)</li> <li>Thiamin (4.48%)</li> <li>Vitamin B<sub>6</sub> (4.48%)</li> <li>Folate (5.36%)</li> </ul>	<ul> <li>Copper (12.69%)</li> <li>Vitamin D (16.46%)</li> </ul>	<ul> <li>Zinc (20.88%)</li> <li>Vitamin A (23.75%)</li> </ul>		<ul> <li>Selenium (40.07%)</li> <li>Pantothenic acid (47.2%)</li> </ul>	<ul> <li>Riboflavin (53.48%)</li> <li>Calcium (58.91%)</li> </ul>	<ul> <li>Phosphorus (60.36%)</li> <li>Vitamin B<sub>12</sub> (67.16%)</li> <li>Protein (69.09%)</li> </ul>			
Fast foods	• Vitamin D (0%)	<ul> <li>Choline (9.7%)</li> <li>Magnesium (0.3%)</li> <li>Potassium (0.59%)</li> <li>Vitamin C (3.39%)</li> <li>Vitamin A (3.77%)</li> </ul>	<ul><li>Vitamin K (10.31%)</li><li>Choline (18.38%)</li></ul>	<ul> <li>Calcium (21.16%)</li> <li>Iron (24.64%)</li> <li>Vitamin B<sub>6</sub> (24.68%)</li> <li>Copper (26.22%)</li> </ul>	<ul><li>Pantothenic acid (37.55%)</li><li>Zinc (39.29%)</li></ul>			<ul><li>Phosphorus (61.42%)</li><li>Thiamin (66.37%)</li></ul>	<ul> <li>Folate (70.44%)</li> <li>Vitamin B<sub>12</sub> (72.49%)</li> <li>Riboflavin (73.39%)</li> </ul>	• Protein (87.25%)	• Selenium (90.78%)
	<ul><li>Calcium (0%)</li><li>Choline (0%)</li></ul>	<ul> <li>Vitamin A (3.77%)</li> <li>Vitamin E (6.44%)</li> <li>Dietary fiber (7.97%)</li> <li>Vitamin D (0.74%)</li> <li>Thiamin (0.96%)</li> </ul>	• Vitamin A (16.67%)	<ul> <li>Copper (26.22%)</li> <li>Manganese (29.5%)</li> <li>Vitamin E (26.83%)</li> <li>Vitamin K (27.62%)</li> </ul>							
Fats and oils	<ul> <li>Copper (0%)</li> <li>Dietary fiber (0%)</li> <li>Folate (0%)</li> <li>Iron (0%)</li> <li>Magnesium (0%)</li> <li>Manganese (0%)</li> <li>Pantothenic acid (0%)</li> <li>Phosphorus (0%)</li> <li>Potassium (0%)</li> <li>Protein (0%)</li> <li>Riboflavin (0%)</li> <li>Selenium (0%)</li> <li>Vitamin C (0%)</li> </ul>	<ul> <li>Vitamin B<sub>6</sub> (1.94%)</li> <li>Vitamin B<sub>12</sub> (1.99%)</li> </ul>									
Finfish and shellfish products	<ul><li>Zinc (0%)</li><li>Dietary fiber (0%)</li></ul>	<ul> <li>Vitamin K (1.57%)</li> <li>Vitamin C (1.94%)</li> <li>Calcium (4.53%)</li> <li>Folate (6.2%)</li> </ul>	<ul> <li>Vitamin A (10.67%)</li> <li>Iron (11.7%)</li> <li>Manganese (14.67%)</li> <li>Magnesium (16.23%)</li> </ul>	<ul><li>Thiamin (23.55%)</li><li>Zinc (24.53%)</li></ul>	<ul><li>Riboflavin (36.29%)</li><li>Copper (36.98%)</li></ul>	• Vitamin D (47.93%)	<ul> <li>Pantothenic acid (55.02%)</li> <li>Vitamin B<sub>6</sub> (59.85%)</li> </ul>			• Choline (86.67%)	<ul> <li>Phosphorus (91.7%)</li> <li>Vitamin B<sub>12</sub> (97.68%)</li> <li>Protein (98.11%)</li> <li>Selenium (99.22%)</li> </ul>
Fruits and fruit juices	<ul><li>Choline (0%)</li><li>Selenium (0%)</li><li>Zinc (0%)</li></ul>	<ul> <li>Potassium (8.68%)</li> <li>Protein (0.28%)</li> <li>Phosphorus (0.56%)</li> <li>Vitamin D (0.7%)</li> <li>Vitamin B<sub>12</sub> (1.25%)</li> <li>Calcium (3.06%)</li> <li>Magnesium (3.14%)</li> <li>Pantothenic acid (4.76%)</li> <li>Vitamin A (6.76%)</li> <li>Riboflavin (7.2%)</li> </ul>	<ul> <li>Vitamin E (17.19%)</li> <li>Thiamin (10.69%)</li> <li>Folate (10.75%)</li> <li>Vitamin K (11.2%)</li> <li>Vitamin B<sub>6</sub> (11.38%)</li> </ul>	• Manganese (22.15%)	• Dietary fiber (33.13%)	• Copper (49.71%)	• Vitamin C (50.42%)				Scientini (33.22%)
Lamb, veal, and game products	<ul> <li>Calcium (0%)</li> <li>Dietary fiber (0%)</li> <li>Vitamin E (0%)</li> <li>Vitamin K (0%)</li> </ul>	<ul> <li>Iron (7.24%)</li> <li>Potassium (7.28%)</li> <li>Vitamin E (7.48%)</li> <li>Magnesium (0.44%)</li> <li>Potassium (0.44%)</li> <li>Vitamin D (0.51%)</li> <li>Manganese (1.37%)</li> <li>Folate (2.49%)</li> <li>Vitamin A (2.99%)</li> <li>Vitamin C (5.43%)</li> </ul>		• Thiamin (25%)	• Iron (34.63%)		• Vitamin B₅ (53.08%)	<ul><li>Pantothenic acid (68.12%)</li><li>Copper (69.2%)</li></ul>	• Selenium (77.85%)	Phosphorus (83.77%) Riboflavin (84.99%)	<ul> <li>Choline (90.8%)</li> <li>Zinc (94.89%)</li> <li>Protein (96.34%)</li> <li>Vitamin B<sub>12</sub> (98.4%)</li> </ul>
Legumes and legume products		<ul> <li>Vitamin K (3.45%)</li> <li>Vitamin A (3.53%)</li> <li>Vitamin C (4.05%)</li> </ul>	<ul> <li>Vitamin D (10.98%)</li> <li>Choline (12.98%)</li> <li>Vitamin E (15.44%)</li> <li>Calcium (16.39%)</li> </ul>	<ul> <li>Pantothenic acid (22.22%)</li> <li>Selenium (25.63%)</li> <li>Vitamin B<sub>6</sub> (27.12%)</li> <li>Vitamin B<sub>12</sub> (27.61%)</li> </ul>	<ul><li>Riboflavin (30.61%)</li><li>Zinc (33.13%)</li></ul>	• Iron (46.17%)	<ul><li>Phosphorus (53.02%)</li><li>Dietary fiber (54.44%)</li><li>Thiamin (59.94%)</li></ul>	<ul><li>Folate (60.34%)</li><li>Magnesium (64.84%)</li></ul>		• Protein (88.28%)	<ul><li>Manganese (92.27%)</li><li>Copper (95.3%)</li></ul>
Meals, entrees, and side dishes		<ul> <li>Vitamin D (1.67%)</li> <li>Vitamin E (5.88%)</li> <li>Vitamin A (6.78%)</li> <li>Magnesium (6.94%)</li> </ul>	<ul><li>Potassium (19.46%)</li><li>Calcium (19.54%)</li></ul>	<ul> <li>Zinc (22.5%)</li> <li>Vitamin K (23.64%)</li> <li>Vitamin B<sub>6</sub> (25%)</li> </ul>	<ul><li>Iron (31.82%)</li><li>Pantothenic acid (36.36%)</li><li>Dietary fiber (38.64%)</li></ul>	<ul> <li>Phosphorus (41.46%)</li> <li>Vitamin B<sub>12</sub> (47.3%)</li> </ul>	• Copper (52.38%)	• Riboflavin (63.1%)	<ul><li>Thiamin (71.43%)</li><li>Folate (73.08%)</li><li>Manganese (78.43%)</li></ul>		<ul><li>Protein (92.05%)</li><li>Selenium (95.16%)</li></ul>
Nut and seed	<ul> <li>Choline (0%)</li> <li>Vitamin A (0%)</li> <li>Vitamin B<sub>12</sub> (0%)</li> </ul>	<ul> <li>Potassium (8.43%)</li> <li>Choline (9.43%)</li> <li>Vitamin C (9.46%)</li> <li>Vitamin K (1.79%)</li> <li>Potassium (2.19%)</li> <li>Calcium (3.65%)</li> </ul>	• Folate (10%) • Riboflavin (13.53%)	<ul> <li>Iron (20.44%)</li> <li>Vitamin B<sub>6</sub> (24.81%)</li> </ul>	<ul><li>Dietary fiber (35.29%)</li><li>Selenium (36.59%)</li><li>Thiamin (38.81%)</li></ul>	<ul> <li>Zinc (44.44%)</li> <li>Vitamin E (46.48%)</li> <li>Protein (46.72%)</li> </ul>	• Magnesium (54.41%)			• Manganese (87.12%)	• Copper (91.85%)
products  Pork products	<ul> <li>Vitamin D (0<sup>o</sup>%)</li> <li>Dietary fiber (0%)</li> <li>Magnesium (0%)</li> <li>Vitamin E (0%)</li> <li>Vitamin K (0%)</li> </ul>	<ul> <li>Vitamin C (5.93%)</li> <li>Pantothenic acid (9.38%)</li> <li>Calcium (0.29%)</li> <li>Vitamin D (0.45%)</li> <li>Vitamin A (0.6%)</li> <li>Manganese (0.61%)</li> <li>Folate (0.91%)</li> <li>Vitamin C (4.4%)</li> <li>Iron (4.69%)</li> </ul>			• Copper (39.88%)	• Phosphorus (48.15%)			Pantothenic acid (76.22%)	<ul> <li>Vitamin B<sub>6</sub> (86.79%)</li> <li>Phosphorus (87.43%)</li> <li>Choline (88.15%)</li> <li>Riboflavin (88.29%)</li> <li>Thiamin (88.59%)</li> </ul>	<ul> <li>Zinc (90.32%)</li> <li>Vitamin B<sub>12</sub> (93.11%)</li> <li>Selenium (94.59%)</li> <li>Protein (94.72%)</li> </ul>
Poultry products	<ul> <li>Dietary fiber (0%)</li> <li>Vitamin D (0%)</li> <li>Vitamin E (0%)</li> <li>Vitamin K (0%)</li> </ul>	<ul> <li>Potassium (8.5%)</li> <li>Calcium (0.51%)</li> <li>Magnesium (0.52%)</li> <li>Potassium (0.52%)</li> <li>Manganese (1.62%)</li> <li>Vitamin C (2.31%)</li> </ul>	• Thiamin (16.36%)	• Iron (22.37%)	• Copper (32.81%)			• Choline (69.7%)	<ul> <li>Riboflavin (75.06%)</li> <li>Vitamin B<sub>12</sub> (79.22%)</li> </ul>	<ul> <li>Zinc (80%)</li> <li>Phosphorus (82.08%)</li> <li>Vitamin B<sub>6</sub> (82.08%)</li> <li>Pantothenic acid (88.58%)</li> </ul>	<ul><li>Selenium (98.45%)</li><li>Protein (99.23%)</li></ul>
Restaurant foods	• Vitamin D (0%)	<ul> <li>Folate (5.95%)</li> <li>Vitamin A (8.2%)</li> <li>Potassium (3.26%)</li> <li>Magnesium (4.35%)</li> <li>Vitamin E (4.49%)</li> </ul>	<ul> <li>Choline (12.9%)</li> <li>Iron (13.04%)</li> <li>Calcium (15.22%)</li> </ul>	<ul><li>Copper (27.17%)</li><li>Manganese (27.17%)</li></ul>	<ul> <li>Zinc (30.43%)</li> <li>Folate (33.33%)</li> <li>Vitamin B<sub>6</sub> (33.33%)</li> </ul>		<ul> <li>Vitamin B<sub>12</sub> (52.05%)</li> <li>Phosphorus (58.7%)</li> </ul>	• Vitamin K (66.13%)	<ul><li>Protein (72.83%)</li><li>Selenium (76.74%)</li></ul>		
Sausages and luncheon meats	<ul> <li>Dietary fiber (0%)</li> <li>Magnesium (0%)</li> <li>Vitamin D (0%)</li> <li>Vitamin E (0%)</li> </ul>	<ul> <li>Vitamin A (5.19%)</li> <li>Dietary fiber (9.41%)</li> <li>Calcium (0.6%)</li> <li>Potassium (1.2%)</li> <li>Folate (1.21%)</li> <li>Vitamin K (1.82%)</li> <li>Choline (3.13%)</li> <li>Manganese (3.65%)</li> <li>Vitamin A (6.51%)</li> </ul>	<ul> <li>Vitamin C (18.42%)</li> <li>Thiamin (19.57%)</li> <li>Phosphorus (10.84%)</li> <li>Copper (13.17%)</li> <li>Pantothenic acid (17.86%)</li> </ul>	Riboflavin (22.7%)     Vitamin B₅ (25.77%)	<ul> <li>Pantothenic acid (34.83%)</li> <li>Riboflavin (38.04%)</li> </ul>	• Thiamin (41.72%)	• Zinc (55.69%)			<ul> <li>Vitamin B<sub>12</sub> (82.21%)</li> <li>Selenium (86.16%)</li> </ul>	• Protein (95.29%)
Snacks	<ul><li>Choline (0%)</li><li>Vitamin D (0%)</li></ul>	<ul> <li>Vitamin C (7.78%)</li> <li>Iron (9.47%)</li> <li>Potassium (1.81%)</li> <li>Vitamin K (6.96%)</li> <li>Phosphorus (7.1%)</li> <li>Pantothenic acid (9.59%)</li> <li>Vitamin A (9.94%)</li> </ul>	<ul> <li>Iron (12.14%)</li> <li>Protein (12.43%)</li> <li>Vitamin B<sub>12</sub> (12.5%)</li> <li>Calcium (12.72%)</li> <li>Zinc (13.02%)</li> <li>Dietary fiber (14.11%)</li> <li>Vitamin C (15.91%)</li> <li>Magnesium (17.06%)</li> </ul>	<ul> <li>Folate (21.69%)</li> <li>Vitamin B<sub>6</sub> (22.67%)</li> <li>Selenium (24.66%)</li> <li>Thiamin (25.44%)</li> </ul>	• Vitamin E (33.9%)	• Copper (47.27%)		• Manganese (61.97%)			
Source controls	• Vitamin D (0%)	<ul> <li>Choline (1.31%)</li> <li>Magnesium (3.49%)</li> <li>Calcium (3.76%)</li> <li>Vitamin C (4.09%)</li> </ul>	<ul> <li>Riboflavin (19.53%)</li> <li>Phosphorus (12.4%)</li> <li>Pantothenic acid (12.44%)</li> <li>Vitamin K (15.76%)</li> <li>Vitamin A (16.07%)</li> </ul>	<ul> <li>Dietary fiber (24.18%)</li> <li>Vitamin B<sub>12</sub> (25.23%)</li> <li>Protein (28.23%)</li> <li>Selenium (29%)</li> </ul>		<ul><li>Manganese (41.36%)</li><li>Copper (48.35%)</li></ul>					
Soups, sauces, and gravies	<ul> <li>Calcium (0%)</li> <li>Choline (0%)</li> <li>Copper (0%)</li> <li>Dietary fiber (0%)</li> <li>Folate (0%)</li> <li>Iron (0%)</li> <li>Magnesium (0%)</li> </ul>	• Folate (6.8%) • Thiamin (7.85%) • Iron (8.37%) • Vitamin E (8.47%) • Vitamin B <sub>6</sub> (9.4%) • Manganese (3.33%) • Vitamin K (5.56%)	• Potassium (16.27%) • Zinc (16.92%) • Riboflavin (17.77%)	Scientifi (25%)							
Spices and herbs	<ul> <li>Pantothenic acid (0%)</li> <li>Phosphorus (0%)</li> <li>Potassium (0%)</li> <li>Protein (0%)</li> <li>Riboflavin (0%)</li> <li>Selenium (0%)</li> <li>Thiamin (0%)</li> <li>Vitamin A (0%)</li> <li>Vitamin B<sub>6</sub> (0%)</li> <li>Vitamin B<sub>12</sub> (0%)</li> <li>Vitamin C (0%)</li> <li>Vitamin D (0%)</li> <li>Vitamin E (0%)</li> </ul>										
Sweets	<ul> <li>Choline (0%)</li> <li>Folate (0%)</li> <li>Potassium (0%)</li> <li>Vitamin D (0%)</li> <li>Vitamin K (0%)</li> </ul>	<ul> <li>Thiamin (1.09%)</li> <li>Zinc (1.43%)</li> <li>Selenium (2.56%)</li> <li>Iron (2.69%)</li> <li>Protein (2.69%)</li> <li>Dietary fiber (2.72%)</li> <li>Vitamin B<sub>6</sub> (3.23%)</li> <li>Vitamin E (3.32%)</li> <li>Magnesium (3.57%)</li> </ul>	<ul> <li>Manganese (12.69%)</li> <li>Calcium (14.16%)</li> <li>Vitamin B<sub>12</sub> (19.03%)</li> <li>Riboflavin (19.2%)</li> </ul>	• Copper (24.37%)							
Vegetables and vegetable products		<ul> <li>Vitamin A (3.69%)</li> <li>Pantothenic acid (4.31%)</li> <li>Vitamin C (6.73%)</li> <li>Phosphorus (9.47%)</li> <li>Vitamin B<sub>12</sub> (0.51%)</li> <li>Vitamin D (0.88%)</li> <li>Choline (2.7%)</li> <li>Zinc (3.39%)</li> <li>Selenium (3.47%)</li> <li>Phosphorus (4.38%)</li> </ul>	<ul> <li>Vitamin E (14.13%)</li> <li>Iron (14.98%)</li> <li>Magnesium (15.02%)</li> <li>Potassium (15.71%)</li> <li>Pantothenic acid (17.29%)</li> <li>Riboflavin (18.75%)</li> </ul>	<ul> <li>Vitamin A (26.32%)</li> <li>Vitamin B<sub>6</sub> (28.91%)</li> </ul>	<ul><li>Folate (31.41%)</li><li>Dietary fiber (34.01%)</li></ul>	<ul><li>Manganese (44.43%)</li><li>Vitamin K (44.84%)</li><li>Copper (49.43%)</li></ul>	• Vitamin C (53.97%)				
Forouzesh A, Forouzesh F, Samadi Foro		<ul> <li>Phosphorus (4.38%)</li> <li>Protein (7.29%)</li> <li>Calcium (8.76%)</li> <li>ethod for calculating calcium content and determining calculating choline content and determining</li> </ul>					roushani S, Forouzesh A. A new method for roushani S, Forouzesh A. A new method for				
<ol> <li>Forouzesh A, Forouzesh F, Samadi Foro</li> <li>Forouzesh A, Forouzesh F, Samadi Foro</li> <li>Forouzesh A, Forouzesh F, Samadi Foro</li> </ol>	oushani S, Forouzesh A, Zand E. A new mo oushani S, Forouzesh A. A new method fo oushani S, Forouzesh A. A new method fo oushani S, Forouzesh A. A new method fo	ethod for calculating copper content and determ or calculating dietary fiber content and determ or calculating folate content and determining ap or calculating iron content and determining ap	ermining appropriate copper levels in foods. nining appropriate dietary fiber levels in food appropriate folate levels in foods. SSRN 202 ppropriate iron levels in foods. SSRN 2022. I	Rev Chil Nutr 2021;48:862–873. DOI: 10.4 ds. Acta Med Iran 2023;61:26–35. DOI: 10.1 22. DOI: 10.2139/ssrn.4133391 DOI: 10.2139/ssrn.4133393	067/S0717-75182021000600862 18502/acta.v61i1.12123	15. Forouzesh A, Forouzesh F, Samadi Fo 16. Forouzesh A, Forouzesh F, Samadi Fo 17. Forouzesh A, Forouzesh F, Samadi Fo 18. Forouzesh A, Forouzesh F, Samadi Fo	roushani S, Forouzesh A. A new method for roushani S. Forouzesh A. A new method for	calculating thiamin content and determin calculating vitamin A content and determ calculating vitamin B <sub>6</sub> content and determ calculating vitamin B <sub>12</sub> content and determ	ing appropriate thiamin levels in foods. J Fo ining appropriate vitamin A levels in foods. nining appropriate vitamin Bo levels in foods nining appropriate vitamin B12 levels in food	ood Compos Anal 2021;104:104188. DOI: 1 SSRN 2022. DOI: 10.2139/ssrn.4133645 SSRN 2022. DOI: 10.2139/ssrn.4133646 Is. SSRN 2022. DOI: 10.2139/ssrn.413364	

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