# PREMIER Food Group and Subgroup Definitions 

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Final Version as of 01/22/02
Per Approval by D\&A on $1 / 17$

| Main Group | Subgroup | Examples | Serving Size Definitions |
| :---: | :---: | :---: | :---: |
| 1. Breads, Cereals, Rice and Pasta | 10. Breads <br> 11.Cereals <br> 12. Pasta, Noodles, and Rice <br> 13. Pancakes, Waffles, French Toast | Bread, rolls, bagels, English muffins, tortillas, biscuits, croissant, scone <br> Ready to eat cereal, oatmeal, granola <br> Macaroni, spaghetti, rice <br> All types pancakes, waffles, and French toast | All bread/bun/roll, 1 serving $=1$ slice (25-30 g). <br> Pancakes/waffles, 35-39 g. <br> All dry breakfast cereals, 1 oz . <br> All cooked cereals/pasta/rice, $1 / 2$ C <br> All bread/bun/roll, 1 serving $=1$ slice $(25-30 \mathrm{~g})$. |
| 2. Vegetables | 20. Dark Green, Leafy and Deep Yellow <br> 21. Other Vegetables <br> 22. Starchy Vegetables <br> 23: Tomato products <br> 24. Vegetables not counted in serving calculations | Spinach, broccoli, winter squash, carrots <br> Peppers, onions <br> Potatoes, corn, green peas, green beans <br> Tomatoes, tomato soup, tomato sauce, salsa <br> Artichoke hearts, pickled beets, pickles, olives, Gardenburger, French fries, potato chips, hash browns. (See also list from PREMIER definitions for what does not count as a vegetable) | Use 85 g as a serving for all cooked veg. <br> For raw veg. use 85 g for nonleafy type of veg. <br> Use 56 g for leafy veg. Same as above <br> For potatoes, use 70 g as a serving. This is average of $1 / 2 \mathrm{C}$ of baked and $1 / 2 \mathrm{C}$ of boiled potatoes. <br> For vegetable sauces, use $1 / 4 \mathrm{C}$ ( 66 g ) for tomato paste, $1 / 2 \mathrm{C}$ $(125 \mathrm{~g})$ for spaghetti or tomato sauce. |


| 3. Fruit | 30. Citrus, Melon, Berries <br> 31. Juices <br> 32. Other Fruits <br> 33. Dried Fruits <br> 34. Fruits not counted in serving calucations | Oranges, cantaloupe <br> All fruit juices (100\%) <br> Apples, pears, bananas <br> All dried fruits <br> Avocado, fruit fillings <br> (See also list from PREMIER <br> definitions for what does not count as a fruit) | Canned, frozen or cutup fruits, use $1 / 2 \mathrm{C}$. <br> Whole fruits, one medium is a serving. <br> For all juices, use $3 / 4 \mathrm{C}(\sim 180 \mathrm{~g})$. <br> Whole fruits, one medium is a serving. <br> Dried fruits, $1 / 4 \mathrm{C}$ is a serving. |
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| 4. Milk, Yogurt, and Cheese | 40. Milk <br> 41. Cheese <br> 42. Yogurt <br> 43. Dairy desserts | All types of fluid dairy milk, evaporated, CIB, Slim-Fast drinks All types of dairy cheese <br> All dairy yogurts <br> Ice cream, frozen dairy yogurt, pudding, treats | All fluid milk, 8 oz. <br> Soft cheese like cottage, $1 / 2 \mathrm{C}$. <br> Parmesan cheese, 21 g <br> All other cheeses, 1.5 oz . <br> Yogurt 8 oz. <br> Ice cream, frozen yogurt, $1 / 2 \mathrm{C}$. <br> Pudding, $1 / 2$ C. |
| 5. Meat, Poultry, Fish, and eggs | 50. Meat <br> 51. Poultry <br> 52. Fish and Seafood <br> 53. Processed Meats <br> 56. Eggs | Beef, pork, and lamb <br> Chicken, turkey, duck <br> Flounder, salmon, shrimp, <br> Hotdogs, lunchmeats, sausage <br> Egg and egg substitutes (egg white) | All non-processed meats 1 serving $=3 \mathrm{oz}$ cooked. <br> All non-processed poultry 1 serving $=3 \mathrm{oz}$ cooked. <br> All non-processed seafood, 1 serving $=3 \mathrm{oz}$ cooked. <br> All processed meats, 1 serving = 1 oz . (original DASH def). 1 serving = 1 egg |
| 6. Nuts, beans and soy | 61. Nuts and Seeds <br> 62. Beans <br> 63. Soy and soy products and meat substitutes. | Walnuts, almonds, sunflower seeds <br> Kidney beans, chickpeas, lentils <br> Tofu, tempeh, soy hotdogs, soy milk, soy nuts, soy beans | All nuts, 1 serving $=1 / 3 \mathrm{C}$. <br> All seeds, 1 serving $=1 / 3 \mathrm{C}$ <br> (DASH defines as $1 / 4 \mathrm{C}$ but didn't use much in DASH, so decides to go with PSU which has the same def as the pyramid). <br> All dried beans, 1 serving $=1 / 2 \mathrm{C}$ cooked. <br> Soy milk, 8 oz. <br> Tofu and other meat substitutes, 3 oz . |


| 7. Fats and Oils | 70. Fats, Oils \& dressings <br> 71. Condiments (fatfree) | Butter, margarine, olive oil, bacon, gravy, mayo <br> BBQ sauce, catsup, FF dressings, mustard, pepper, soy sauce, teriyaki sauce. | All margarine, butter, oil, 1 serving $=1 \mathrm{tsp}$ <br> Dressing 1 serving $=1$ Tbsp Bacon, 1 serving $=2$ slices Coconut Dressing 1 serving $=1 \mathrm{Tbsp}$, otherwise, use PSU definitions. |
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| 8. Snacks and Sweets | 81. Sweet Breads, Pastries, Desserts <br> 82. Sweets <br> 83. Snack Foods | Doughnuts, muffins, quick breads, Danish, sweet rolls, cookies, cake, graham/animal crackers Jelly, candy, syrup (corn, maple), chocolate bars, BBQ sauce, catsup, sorbet, sweetened drinks, cocoa <br> Pretzels, popcorn, corn/tortilla chips, snack crackers, hi-fat snacks (Fritos, Cheetos), granola bars and Hi-pro bars. | All bread/bun/roll, 1 serving $=1$ slice $(25-30 \mathrm{~g})$. <br> Syrup, 20 g; sugar, 1 tbsp; Jelly, 1 Tbsp; candy, $1 / 2 \mathrm{oz}$; candy bar, each; sugared beverage (include soft drinks), 12 oz . <br> Per DASH definitions |
| 9. Other | 91. Alcoholic drinks <br> 92. Other diet soft drinks, coffee, tea <br> 93. Others | Alcohol <br> Diet drinks, coffee, tea <br> Spices, ingredients, H2O | 1 Serving=12 oz. Beer, 5 oz wine, 1 jigger 80-proof liquor |

