# VOLUME II - FOOD INGESTION FACTORS 

## EXPOSURE FACTORS HANDBOOK

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## PREFACE

The National Center for Environmental Assessment (NCEA) of EPA's Office of Research and Development (ORD) has prepared this handbook to address factors commonly used in exposure assessments. This handbook was first published in 1989 in response to requests from many EPA Program and Regional offices for additional guidance on how to select values for exposure factors.

Several events sparked the efforts to revise the Exposure Factors Handbook. First, since its publication in 1989, new data have become available. Second, the Risk Assessment Council issued a memorandum titled, "Guidance on Risk Characterization for Risk Managers and Risk Assessors," dated February 26, 1992, which emphasized the use of multiple descriptors of risk (i.e., measures of central tendency such as average or mean, or high end), and characterization of individual risk, population risk, important subpopulations. A new document was issued titled "Guidance for Risk Characterization," dated February 1995. This document is an update of the guidance issucd with the 1992 policy. Third, EPA published the revised Guidelines for Exposure Assessment in 1992.

As part of the efforts to revise the handbook, the EPA Risk Assessment Forum sponsored a two-day peer involvement workshop which was conducted during the summer of 1993. The workshop was attended by 57 scientists from academia, consulting firms, private industry, the States, and other Federal agencies. The purpose of the workshop was to identify new data sources, to discuss adequacy of the data and the feasibility of developing statistical distributions and to establish priorities.

As a result of the peer involvement workshop, three new chapters were added to the handbook. These chapters are: Consumer Product Use, Residential Building Characteristics, and Intake of Grains. This document also provides a summary of the available data on consumption of drinking water; consumption of fruits, vegetables, beef, dairy products, grain products, and fish; breast milk intake; soil ingestion; inhalation rates; skin surface area; soil adherence; lifetime; activity patterns; and body weight.

A new draft handbook that incorporated comments from the 1993 workshop was published for peer review in June 1995. A peer review workshop was held in July 1995 to discuss comments on the draft handbook. A new draft of the handbook that addressed comments from the 1995 peer review workshop was submitted to the Science Advisory Board (SAB) for review in August 1996. An SAB workshop meeting was held December 19-20, 1996, to discuss the comments of the $S A B$ reviewers. Comments from the $S A B$ review have been incorporated into the current handbook.

## EFH

## FOREWORD

The National Center for Environmental Assessment (NCEA) of EPA's Office of Research and Development (ORD) has five main functions: (1) providing risk assessment research, methods, and guidelines; (2) performing health and ecological assessments; (3) developing, maintaining, and transferring risk assessment information and training; (4) helping ORD set research priorities; and (5) developing and maintaining resource support systems for NCEA. The activities under each of these functions are supported by and respond to the needs of the various program offices. In relation to the first function, NCEA sponsors projects aimed at developing or refining techniques used in exposure assessments.

This handbook was first published in 1989 to provide statistical data on the various factors used in assessing exposure. This revised version of the handbook provides the up-to-date data on these exposure factors. The recommended values are based solely on our interpretations of the available data. In many situations different values may be appropriate to use in consideration of policy, precedent or other factors.

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The EPA Office of Water made an important contribution by conducting an analysis of the USDA Continuing Survey of Food Intakes by Individual (CSFII) data. They provided fish intake rates for the general population. The analysis was conducted under the direction of Helen Jacobs from the Office of Water.

## Volume II - Food Ingestion Factors

## Chapter 9-Intake of Fruits and Vegetables

## 9. INTAKE OF FRUITS AND VEGETABLES 9.1. BACKGROUND

Ingestion of contaminated fruits and vegetables is a potential pathway of human exposure to toxic chemicals. Fruits and vegetables may become contaminated with toxic chemicals by several different pathways. Ambient pollutants from the air may be deposited on or absorbed by the plants, or dissolved in rainfall or irrigation waters that contact the plants. Pollutants may also be absorbed through plant roots from contaminated soil and ground water. The addition of pesticides, soil additives, and fertilizers may also result in food contamination.

The primary source of information on consumption rates of fruits and vegetables among the United States population is the U.S. Department of Agriculture's (USDA) Nationwide Food Consumption Survey (NFCS) and the USDA Continuing Survey of Food Intakes by Individuals (CSFII). Data from the NFCS have been used in various studies to generate consumer-only and per capita intake rates for both individual fruits and vegetables and total fruits and total vegetables. CSFII data from the 1989-1991 survey have been analyzed by EPA to generate per capita intake rates for various food items and food groups.

Consumer-only intake is defined as the quantity of fruits and vegetables consumed by individuals who ate these food items during the survey period. Per capita intake rates are generated by averaging consumer-only intakes over the entire population of users and non-users. In general, per capita intake rates are appropriate for use in exposure assessment for which average dose estimates for the general population are of interest because they represent both individuals who ate the foods during the survey period and individuals who may eat the food items at some time, but did not consume them during the survey period. Total fruit intake refers to the sum of all fruits consumed in a day including canned, dried, frozen, and fresh fruits. Likewise, total vegetable intake refers to the sum of all vegetables consumed in a day including canned, dried, frozen, and fresh vegetables. For the purposes of this handbook, the distinctions between fruits and vegetables are those commonly used, not the botanical definitions. For example, in this report, tomatoes are considered vegetables, although technically they are fruits.

Intake rates may be presented on either an as consumed or dry weight basis. As consumed intake rates ( $g /$ day) are based on the weight of the food in the form that it is consumed. In contrast, dry weight intake rates
are based on the weight of the food consumed after the moisture content has been removed. In calculating exposures based on ingestion, the unit of weight used to measure intake should be consistent with those used in measuring the contaminant concentration in the produce. Intake data from the individual component of the NFCS and CSFII are based on "as eaten" (i.e., cooked or prepared) forms of the food items/groups. Thus, corrections to account for changes in portion sizes from cooking losses are not required.

Estimating source-specific exposures to toxic chemicals in fruits and vegetables may also require information on the amount of fruits and vegetables that are exposed to or protected from contamination as a result of cultivation practices or the physical nature of the food product itself (i.e., those having protective coverings that are removed before eating would be considered protected), or the amount grown beneath the soil (i.e., most root crops such as potatoes). The percentages of foods grown above and below ground will be useful when the concentrations of contaminants in foods are estimated from concentrations in soil, water, and air. For example, vegetables grown below ground may be more likely to be contaminated by soil pollutants, but leafy above ground vegetables may be more likely to be contaminated by deposition of air pollutants on plant surfaces.

The purpose of this section is to provide: (1) intake data for individual fruits and vegetables, and total fruits and total vegetables; (2) guidance for converting between as consumed and dry weight intake rates; and (3) intake data for exposed and protected fruits and vegetables and those grown below ground. Recommendations are based on average and upperpercentile intake among the general population of the U.S. Available data have been classified as being either a kcy or a relevant study based on the considerations discussed in Volume I , Section 1.3 .1 of the Introduction. Recommendations are based on data from the CSFII 1989-1991 survey, which was considered the only key intake study for fruits and vegetables. Other relevant studies are also presented to provide the reader with added perspective on this topic. It should be noted that many of the relevant studies are based on data from USDA's NFCS and CSFII. The USDA NFCS and CSFII are described below.

### 9.2. INTAKE STUDIES

### 9.2.1. U.S. Department of Agriculture Nationwide Food Consumption Survey and Continuing Survey of Food Intake by Individuals USDA conducts the NFCS approximately every 10

 years. The three most recent NFCSs were conducted in 1965-66, 1977-78, and 1987-88. The purpose of these surveys was to "analyze the food consumption behavior and dietary status of Americans" (USDA, 1992a). The survey uses a statistical sampling technique designed to ensure that all seasons, geographic regions of the U.S., and demographic and socioeconomic groups are represented. There are two components of the NFCS. The household component collects information on the socioeconomic and demographic characteristics of households, and the types, value, and sources of foods consumed over a 7-day period. The individual component collects information on food intakes of individuals within each household over a 3-day period (USDA, 1992b).The same basic survey design was used for the three most recent NFCSs, but the sample sizes and statistical classifications used were somewhat different (USDA, 1992a). In 1965-66, 10,000 households were surveyed (USDA, 1972). The sample size increased to 15,000 households (over 36,000 individuals) in 1977-78, but decreased to 4,500 households in 1987-88 because of budgetary constraints and a low response rate (37 percent). Data from the 1977-78 NFCS are presented in this handbook because the data have been published by USDA in various publications and reanalyzed by various EPA offices according to the food items/groups commonly used to assess exposure. Published 1-day data from the 1987-88 NFCS data are also presented.

USDA also conducts the Continuing Survey of Food Intake by Individuals. The purpose of the survey is to "assess food consumption behavior and nutritional content of diets for policy implications relating to food production and marketing, food safety, food assistance, and nutrition education" (USDA, 1995). An EPA analysis of the 1989-91 CSFII data set is presented in this handbook. During 1989 through 1991, over 15,000 individuals participated in the CSFII (USDA, 1995). Using a stratified sampling technique, individuals of all ages living in selected households in the 48 conterminous states and Washington, D.C. were surveyed. Individuals provided 3 consecutive days of data, including a personal interview on the first day followed by 2 -day dietary records. The 3-day response rate for the 1989-91 CSFII was approximately 45 percent. Published 1-day data from
the 1994 and 1995 CSFII are also presented. The 1994 and 1995 CSFII included data for 2 non-consecutive survey days (although 2 days of data have been collected, only data for the first survey day have been analyzed and published by USDA). Over 5,500 individuals participated in these surveys (USDA, 1996a; 1996b).

Individual average daily intake rates calculated from NFCS and CSFII data are based on averages of reported individual intakes over one day or three consecutive days. Such short term data are suitable for estimating mean average daily intake rates representative of both short-term and long-term consumption. However, the distribution of average daily intake rates generated using short term data (e.g., 3 day) do not necessarily reflect the long-term distribution of average daily intake rates. The distributions generated from short term and long term data will differ to the extent that each individual's intake varies from day to day; the distributions will be similar to the extent that individuals' intakes are constant from day to day.

Day to day variation in intake among individuals will be great for food item/groups that are highly scasonal and for items/groups that are eaten year around but that are not typically eaten every day. For these foods, the intake distribution generated from short term data will not be a good reflection of the long term distribution. On the other hand, for broad categories of foods (e.g., vegetables) which are eaten on a daily basis throughout the year with minimal seasonality, the short term distribution may be a reasonable approximation of the true long term distribution, although it will show somewhat more variability. In this and the following section, distributions are shown only for the following broad categories of foods: fruits, vegetables, meats and dairy. Because of the increased variability of the short-term distribution, the short-term upper percentiles shown here will overestimate somewhat the corresponding percentiles of the long-term distribution.

### 9.2.2. Key Fruits and Vegetables Intake Study Based on the USDA CSFII <br> U.S. EPA Analysis of USDA 1989-91 CSFII Data -

 EPA analyzed three years of data from USDA's CSFII to generate distributions of intake rates for various fruit and vegetable items/groups. Data from the 1989, 1990, and 1991 CFSII were combined into a single data set to increase the number of observations available for analysis. Approximately 15,000 individuals provided intake data over the three survey years. The fruit and vegetable
## Volume II - Food Ingestion Factors

## Chapter 9 -Intake of Fruits and Vegetables

items/groups selected for this analysis included total fruits and total vegetables; individual fruits such as: apples, peaches, pears, strawberries, and other berries; individual vegetables such as: asparagus, beets, broccoli, cabbage, carrots, corn, cucumbers, lettuce, lima beans, okra, onions, peas, peppers, pumpkin, snap beans, tomatoes, and white potatoes; fruits and vegetables categorized as exposed, protected and roots; and various USDA categories (i.e., citrus and other fruits, and dark green, deep yellow, and other vegetables). These fruit and vegetable categories were selected to be consistent with those evaluated in the homegrown food analysis presented in Chapter 13. Intake rates of total vegetables, tomatoes, and white potatoes were adjusted to account for the amount of these food items eaten as meat and grain mixtures as described in Appendix 9A. Food items/groups were identified in the CSFII data base according to USDA-defined food codes. Appendix 9B presents the codes used to determine the various food groups. Intake rates for these food items/groups represent intake of all forms of the product (i.e., home produced and commercially produced).

Individual identifiers in the database were used throughout the analysis to categorize populations according to demographics. These identifiers included identification number, region, urbanization, age, sex, race, body weight, weighting factor, season, and number of days that data were reported. Distributions of intake were determined for individuals who provided data for all three days of the survey. Individuals who did not provide information on body weight, or for which identifying information was unavailable, were excluded from the analysis. Three-day average intake rates were calculated for all individuals in the database for each of the food items/groups. These average daily intake rates were divided by each individual's reported body weight to generate intake rates in units of $\mathrm{g} / \mathrm{kg}$-day. The data were also weighted according to the three-day weights provided in the 1991 CSFII. USDA sample weights are calculated to account for inherent biases in the sample selection process, and to adjust the sample population to reflect the national population. Summary statistics for individual intake rates were generated on a per capita basis. That is, both users and non-users of the food item were included in the analysis. Mean consumer only intake rates may be calculated by dividing the mean per capita intake rate by the percent of the population consuming the food item of interest. Summary statistics included are: number of weighted and unweighted observations, percentage of the
population using the food item/group being analyzed, mean intake rate, standard error, and percentiles of the intake rate distribution (i.e., $0,1,5,10,25,50,75,90,95$, 99 , and 100 th percentile). Data were provided for the total population using the food item being evaluated and for several demographic groups including: various age groups (i.e., <1, 1-2, 3-5, 6-11, 12-19, 20-39, 40-69, and $70+$ years); regions (i.e., Midwest, Northeast, South, and West); urbanizations (i.e., Central City, Nonmetropolitan, and Suburban; seasons (i.e., winter, spring, summer, and fall); and races (i.e., White, Black, Asian, Native American, and other). Table 9-1 provides the codes, definitions, and a description of the data in these categories. The total numbers of individuals in the data set, by demographic group are presented in Table 9-2. The food analysis was accomplished using the SAS statistical programming system (SAS, 1990).

The results of this analysis are presented in Tables 9-3 and 9-4 for total fruits and total vegetables, Table 9-5 for individual fruits and vegetables, and Table 9-6 for the various USDA categories. The data for exposed/protected and root food items are presented in Tables 9-7 through 911. These tables are presented at the end of this Chapter. The results are presented in units of $\mathrm{g} / \mathrm{kg}$-day. Thus, use of these data in calculating potential dose does not require the body weight factor to be included in the denominator of the average daily dose (ADD) equation. It should be noted that converting these intake rates into units of g/day by multiplying by a single average body weight is inappropriate, because individual intake rates were indexed to the reported body weights of the survey respondents. However, if there is a nęed to compare the intake data presented here to intake data in units of g/day, a body weight less than 70 kg (i.e., approximately 60 kg ; calculated based on the number of respondents in each age category and the average body weights for these age groups, as presented in Chapter 7 of Volume I) should be used because the total survey population included children as well as adults.

The advantages of using the 1989-91 CSFII data set are that the data are expected to be generally representative of the U.S. population and that it includes data on a wide variety of food types. However, it should be noted that the survey covers only the 48 coterminous U.S. States; Hawaii, Alaska, and U.S. Territories are not included. The data set was the most recent of a series of publicly available USDA data sets (i.e., NFCS 1977-78; NFCS 1987-88; CSFII 1989-91) at the time that EPA conducted the analysis for this handbook, and should
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reflect recent eating patterns in the United States. The data set includes three years of intake data combined. However, the 1989-91 CSFII data are based on a three day survey period. Short-term dietary data may not accurately reflect long-term eating patterns. This is particularly true for the tails (extremes) of the distribution of food intake. In addition, the adjustment for including mixtures adds uncertainty to the intake rate distributions. The calculation for including mixtures assumes that intake of any mixture includes all of the foods identified in Appendix Table 9A-1 in the proportions specified in that table. This may under- or over-estimate intake of certain foods among some individuals.

The data presented in this handbook for the USDA 1989-91 CSFI is not the most up-to-date information on food intake. USDA has recently made available the data from its 1994 and 1995 CSFII. Over 5,500 people nationwide participated in both of these surveys, providing recalled food intake information for 2 separate days. Although the 2 -day data analysis has not been conducted, USDA published the results for the respondents' intakes on the first day surveyed (USDA, 1996a; 1996b). USDA 1996 survey data will be made available later in 1997. As soon as 1996 data are available, EPA will take steps to get the 3-year data (1994, 1995, and 1996) analyzed and the food ingestion factors updated. Meanwhile, Table 9-12 presents a comparison of the mean daily intakes per individual in a day for fruits and vegetables from the USDA survey data from years 1977-78, 19887-88, 1989-91, 1994, and 1995. This table shows that food consumption patterns have changed for fruits when comparing 1977 and 1995 data. Consumption of fruits increased by 72 percent, but vegetable intake remained relatively constant, when comparing data from 1977 and 1995. However, only an 11 percent increase was observed when comparing fruit intake values from 1989-91 with the most recent data from 1994 and 1995. This indicates that the 1989-91 CSFII data are probably adequate for assessing ingestion exposure for current populations.

### 9.2.3. Relevant Fruits and Vegetables Intake Studies <br> The U.S. EPA's Dietary Risk Evaluation System

 (DRES) - USEPA, Office of Pesticide Programs - The U.S. EPA, Office of Pesticide Programs (OPP) uses the Dietary Risk Evaluation System (formerly the Tolerance Assessment System) to assess the dietary risk of pesticide use as part of the pesticide registration process. OPP sets tolerances for specific pesticides on raw agriculturalcommodities based on estimates of dietary risk. These estimates are calculated using pesticide residue data for the food item of concern and relevant consumption data. Intake rates are based primarily on the USDA 1977-78 NFCS although intake rates for some food items are based on estimations from production volumes or other data (i.e., some items were assigned an arbitrary value of $0.000001 \mathrm{~g} / \mathrm{kg}$-day) (Kariya, 1992). OPP has calculated per capita intake rates of individual fruits and vegetables for 22 subgroups (age, regional, and seasonal) of the population by determining the composition of NFCS food items and disaggregating complex food dishes into their component raw agricultural commodities (RACs) (White et al., 1983).

The DRES per capita, as consumed intake rates for all age/sex/demographic groups combined are presented in Table 9-13. These data are based on both consumers and non consumers of these food items. Data for specific subgroups of the population are not presented here, but are available through OPP via direct request. The data in Table 9-13 may be useful for estimating the risks of exposure associated with the consumption of individual fruits and vegetables. It should be noted that these data are indexed to the reported body weights of the survey respondents and are expressed in units of grams of food consumed per kg bodyweight per day. Consequently, use of these data in calculating potential dose does not require the body weight factor in the denominator of the ADD equation. It should also be noted that conversion of these intake rates into units of g/day by multiplying by a single average body weight is not appropriate because the DRES data base did not rely on a single body weight for all individuals. Instead, DRES used the body weights reported by each individual surveyed to estimate consumption in units of $\mathrm{g} / \mathrm{kg}$-day.

The advantages of using these data are that complex food dishes have been disaggregated to provide intake rates for a very large number of fruits and vegetables. These data are also based on the individual body weights of the respondents. Therefore, the use of these data in calculating exposure to toxic chemicals may provide more representative estimates of potential dose per unit body weight. However, because the data are based on NFCS short-term dietary recall the same limitations discussed previously for other NFCS data sets also apply here. In addition, consumption patterns may have changed since the data were collected in 1977-78. OPP is in the process of translating consumption

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information from the USDA CSFII 1989-91 survey to be used in DRES.

Food and Nutrient Intakes of Individuals in One Day in the U.S., USDA (1980, 1992b, 1996a, 1996b) USDA calculated mean intake rates for total fruits and total vegetables using NFCS data from 1977-78 and 198788 (USDA, 1980; USDA, 1992b) and CSFII data from 1994 and 1995 (USDA, 1996a; 1996b). The mean per capita total intake rates are presented in Tables 9-14 and 9-15 for fruits and Tables 9-16 and 9-17 for vegetables. These values are based on intake data for one day from the 1977-78 and 1987-88 USDA NFCSs, respectively. Data from both surveys are presented here to demonstrate that although the 1987-88 survey had fewer respondents, the mean per capita intake rates for all individuals are in good agreement with the earlier survey. Also, slightly different age classifications were used in the two surveys providing a wider range of age categories from which exposure assessors may select appropriate intake rates. Tables 9-18 and 9-19 present similar data from the 1994 and 1995 CSFII. The age groups used in this data set are the same as those used in the 1987-88 NFCS. Tables 9-14 through $9-19$ include both per capita intake rates and intake rates for consumers-only for various ages of individuals. Intake rates for consumers-only were calculated by dividing the per capita consumption rate by the fraction of the population using vegetables or fruits in a day. The average per capita vegetable intake rate is 201 g/day based on the 1977-78 data (USDA, 1980), 182 g/day based on the 1987-88 data (USDA, 1992b), 186 g/day based on the 1994 data, and 188 g /day based on the 1995 data. For fruits the average per capita intake rate is 142 g/day based on the two most recent USDA NFCSs (USDA, 1980; USDA, 1992b), and $171 \mathrm{~g} /$ day and 173 g /day based on the 1994 and 1995 CSFII, respectively (USDA, 1996a, 1996b). One-day per capita intake data for fats or oils from the 1994 and 1995 CSFII surveys are presented in Table 9-20. This total fats and oils food category includes table and cooking fats, vegetable oils, salad dressings, nondairy cream substitutes, and sauces such as tartar sauce that are mainly fat or oil (USDA, 1996a). It does not include oils or fats that were ingredients in food mixtures.

The advantages of using these data are that they provide intake estimates for all fruits, all vegetables, or all fats combined. Again, these estimates are based on oneday dietary data which may not reflect usual consumption patterns.
U.S. EPA - Office of Radiation Programs - The U.S. EPA Office of Radiation Programs (ORP) has also used the USDA 1977-78 NFCS to estimate daily food intake (U.S. EPA, 1984a; 1984b). ORP uses food consumption data to assess human intake of radionuclides in foods. The 1977-78 NFCS data have been reorganized by ORP, and food items have been classified according to the characteristics of radionuclide transport. Data for selected agricultural products are presented in Table 9-21 and Table 9-22. These data represent per capita, as consumed intake rates for total, leafy, exposed, and protected produce. Exposed produce refers to products (e.g., apples, pears, berries, etc.) that can intercept atmospherically deposited materials. The term protected refers to products (c.g., citrus fruit, carrots, corn, etc.) that are protected from deposition from the atmosphere. Although the fruit and vegetable classifications used in the study are somewhat limited in number, they provide alternative food categories that may be useful to exposure assessors. Because this study was based on the USDA NFCS, the limitations discussed previously regarding short-term dietary recall data also apply to the intake rates reported here. Also, consumption patterns may have changed since the data were collected in 1977-78.
U.S. EPA - Office of Science and Technology - The U.S. EPA Office of Science and Technology (OST) within the Office of Water (formerly the Office of Water Regulations and Standards) used data from the FDA revision of the Total Diet Study Food Lists and Diets (Pennington, 1983) to calculate food intake rates (U.S. EPA, 1989). OST uses these consumption data in its risk assessment model for land application of municipal sludge. The FDA data used are based on the combined results of the USDA 1977-78, NFCS and the second National Health and Nutrition Examination Survey (NHANES II), 1976-80 (U.S. EPA, 1989). Because food items are listed as prepared complex foods in the FDA Total Diet Study, each item was broken down into its component parts so that the amount of raw commodities consumed could be determined. Table $9-23$ presents intake rates of various fruit and vegetable categories for various age groups and estimated lifetime ingestion rates that have been derived by U.S. EPA. Note that these are per capita intake rates tabulated as grams dry weight/day. Therefore, these rates differ from those in the previous tables because U.S. EPA (1984a, 1984b) report intake rates on an as consumed basis.

The EPA-OST analysis provides intake rates for additional food categories and estimates of lifetime
average daily intake on a per capita basis. In contrast to the other analyses of USDA NFCS data, this study reports the data in terms of dry weight intake rates. Thus, conversion is not required when contaminants are to be estimated on a dry weight basis. These data, however, may not reflect current consumption patterns because they are based on data from 1977-78.

Canadian Department of National Health and Welfare Nutrition Canada Survey - The Nutrition Canada Survey was conducted between 1970 and 1972 to "(a) examine the mean consumption of selected food groups and their contribution to nutrient intakes of Canadians, (b) examine patterns of food consumption and nutrient intake at various times of the day, and provide information on the changes in eating habits during pregnancy." (Canadian Department of National Health and Welfare, n.d.). The method used for collecting dietary intake data was 24 -hour recall. The recall method relied on interview techniques in which the interviewee was asked to recall all foods and beverages consumed during the day preceding the interview. Intake rates were reported for various age/sex groups of the population and for pregnant women (Table 9-24). The report does not specify whether the values represent per capita or consumer-only intake rates. However, they appear to be consistent with the as consumed intake rates for consumers-only reported by USDA (1980, 1992b). It should be noted that these data are also based on short-term dietary recall and are based on the Canadian population.

USDA (1993) - Food Consumption, Prices, and Expenditures, 1970-92 - The USDA's Economic Research Service (ERS) calculates the amount of food available for human consumption in the United States on an annual basis (USDA, 1993). Supply and utilization balance sheets are generated, based on the flow of food items from production to end uses for the years 1970 to 1992. Total available supply is estimated as the sum of production and imports (USDA, 1993). The availability of food for human use commonly termed as "food disappearance" is determined by subtracting exported foods from the total available supply (USDA, 1993). USDA (1993) calculates the per capita food consumption by dividing the total food disappearance by the total U.S. population. USDA (1993) estimated per capita consumption data for various fruit and vegetable products from 1970-1992 (1992 data are published). In this section, the 1991 values, which are the most recent published final data, are presented. Retail weight per capita data are presented in Table 9-25. These data have been derived from the annual per capita values
in units of pounds per year, presented by USDA (1993), by converting to units of g/day.

One of the limitations of this study is that disappearance data do not account for losses from the food supply from waste or spoilage. As a result, intake rates based on these data may overestimate daily consumption because they are based on the total quantity of marketable commodity utilized. Thus, these data represent bounding estimates of intake rates only. It should also be noted that per capita estimates based on food disappearance are not a direct measure of actual consumption or quantity ingested, instead the data are used as indicators of changes in usage over time (USDA, 1993). An advantage of this study is that it provides per capita consumption rates for fruits and vegetables that are representative of long-term intake because disappearance data are generated annually.

AIHC, 1994 - Exposure Factors Sourcebook - The AIHC Sourcebook (AIHC, 1994) uses the data presented in the 1989 version of the Exposure Factors Handbook which reported data from the USDA 1977-78 NFCS. Distributions arc provided in the @Risk format and the @Risk formula is also provided. In this handbook, new analyses of more recent data from the USDA 1989-91 CSFII are presented. Numbers, however, cannot be directly compared with previous values since the results from the new analysis are presented on a body weight basis.

The Sourcebook was classified as a relevant study because it was not the primary source for the data to make recommendations in this document. However, it can be used as an alternative source of information.

The advantage of using the CSFII and USDA NFCS data sets are that they are the largest publicly available data source on food intake patterns in the United States. Data are available for a wide variety of fruit and vegetable products and are intended to be representative of the U.S. population.

### 9.2.4. Relevant Fruits and Vegetables Serving Size Study Based on the USDA NFCS

Pao et al. (1982) - Foods Commonly Eaten by Individuals - Using data gathered in the 1977-78 USDA NFCS, Pao et al. (1982) calculated distributions for the quantities of individual fruit and vegetables consumed per eating occasion by members of the U.S. population (i.e., serving sizes), over a 3 -day period. The data were collected during NFCS home interviews of 37,874 respondents, who were asked to recall food intake for the

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day preceding the interview, and record food intake the day of the interview and the day after the interview.

Serving size data are presented on an as consumed (g/day) basis. The data presented in Table 9-26 are for all ages of the population, combined. If age-specific intake data are needed, refer to Pao et al. (1982). Although serving size data only are presented in this handbook, percentiles for the average quantities of individual fruits and vegetables consumed by members of the U.S. population who had consumed these fruits and vegetables over a 3-day period can be found in Pao et al. (1982).

The advantages of using these data are that they were derived from the USDA NFCS and are representative of the U.S. population. This data set provides serving size distributions for a number of commonly eaten fruits and vegetables, but the list of foods is limited and does not account for fruits and vegetables included in complex food dishes. Also, these data represent the quantity of fruits and vegetables consumed per eating occasion. Although these estimates are based on USDA NFCS 1977-78 data, serving size data have been collected but not published for the more recent USDA surveys. These estimates may be useful for assessing acute exposures to contaminants in specific foods, or other assessments where the amount consumed per eating occasion is necessary. However, it should be noted that serving sizes may have changed since the data were collected in 1977-78.

### 9.2.5. Conversion Between As Consumed and Dry Weight Intake Rates

As noted previously, intake rates may be reported in terms of units as consumed or units of dry weight. It is essential that exposure assessors be aware of this difference so that they may ensure consistency between the units used for intake rates and those used for concentration data (i.e., if the unit of food consumption is grams dry weight/day, then the unit for the amount of pollutant in the food should be grams dry weight).

If necessary, as consumed intake rates may be converted to dry weight intake rates using the moisture content percentages presented in Table 9-27 and the following equation:

$$
\mathrm{IR}_{\mathrm{dw}}=\mathrm{IR}_{\mathrm{ac}} *[(100-\mathrm{W}) / 100]
$$

(Eqn. 9-1)
"Dry weight" intake rates may be converted to "as consumed" rates by using:

$$
\mathrm{IR}_{\mathrm{ac}}=\mathrm{IR}_{\mathrm{dw}} /[(100-\mathrm{W}) / 100]
$$

(Eqn. 9-2)
where:

$$
\begin{aligned}
I R_{\mathrm{dw}} & =\text { dry weight intake rate; } \\
\mathrm{IR}_{\mathrm{ac}} & =\text { as consumed intake rate; and } \\
\mathrm{W} & =\text { percent water content } .
\end{aligned}
$$

### 9.3. RECOMMENDATIONS

The 1989-91 CSFII data described in this section were used in selecting recommended fruit and vegetable intake rates for the general population and various subgroups of the United States population. The general design of both key and relevant studies are summarized in Table 9-28. Table $9-29$ presents a summary of the recommended values for fruit and vegetable intake and Table 9-30 presents the confidence ratings for the fruit and vegetable intake recommendations. Based on the CSFII 1989-91, the recommended per capita fruit intake rate for the general population is $3.4 \mathrm{~g} / \mathrm{kg}$-day and the recommended per capita vegetable intake rate for the general population is $4.3 \mathrm{~g} / \mathrm{kg}$-day. Per capita intake rates for specific food items, on a g/kg-day basis, may be obtained from Table 9-5. Percentiles of the per capita intake rate distribution in the general population for total fruits and total vegetables are presented in Tables 9-3 and 9-4. From these tables, the 95th percentile intake rates for fruits and vegetables are $12 \mathrm{~g} / \mathrm{kg}$-day and $10 \mathrm{~g} / \mathrm{kg}$-day, respectively. It is important to note that the distributions presented in Tables 9-3 through 9-4 are based on data collected over a 3-day period and may not necessarily reflect the long-term distribution of average daily intake rates. However, for these broad categories of food (i.e., total fruits and total vegetables), because they are eaten on a daily basis throughout the year with minimal seasonality, the short term distribution may be a reasonable approximation of the long-term distribution, although it will display somewhat increased variability. This implies that the upper percentiles shown here will tend to overestimate the corresponding percentiles of the true long-term distribution. Intake rates for the homeproduced form of these fruit and vegetable products are presented in Volume II, Chapter 13. It should be noted

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| :--- | ---: |
| August 1997 | $9-7$ |

that because these recommendations are based on 1989-91 CSFII data, they may not reflect the most recent changes that may have occurred in consumption patterns. However, as indicated in Table 9-12, intake has remained fairly constant between 1989-91 and 1995. Thus, the 1989-91 CSFII data are believed to be appropriate for assessing ingestion exposure for current populations.

### 9.4. REFERENCES FOR CHAPTER 9

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Table 9-1. Sub-category Codes and Definitions Used in the CSFII 1989-91 Analysis

| Code | Definition | Description |
| :---: | :---: | :---: |
| Region ${ }^{\text {a }}$ |  |  |
| 1 | Northeast | Includes Connecticut, Maine, Massachusetts, New Hampshire, New Jersey, New York, Pennsylvania, Rhode Island, and Vermont |
| 2 | Midwest | Includes Illinois, Indiana, Iowa, Kansas, Michigan, Minnesota, Missouri, Nebraska, North Dakota, Ohio, South Dakota, and Wisconsin |
| 3 | South | Includes Alabama, Arkansas, Delaware, District of Columbia, Florida, Georgia, Kentucky, Louisiana, Maryland, Mississippi, North Carolina, Oklahoma, South Carolina, Tennessee, Texas, Virginia, and West Virginia |
| 4 | West | Includes Arizona, Califormia, Colorado, Idaho, Montana, Nevada, New Mexico, Oregon, Utah, Washington, and Wyoming |
| Urbanization |  |  |
| 1 | Central City | Cities with populations of 50,000 or more that is the main city within the metropolitan statistical area (MSA). |
| 2 | Suburban | An area, that is generally within the boundaries of an MSA, but is not within the legal limit of the central city. |
| 3 | Nonmetropolitan | An area that is not within an MSA. |
| Season |  |  |
| Spring | - | April, May, June |
| Summer | - | July, August, September |
| Fall | - | October, November, December |
| Winter | - | January, February, March |
| Race |  |  |
| I | -- | White (Caucasian) |
| 2 | -- | Black |
| 3 | -- | Asian and Pacific Islander |
| 4 | -- | Native American, Aleuts, and Eskimos |
| 5,8,9 | Other/NA | Don't know, no answer, some other race |
| ${ }^{2}$ Alaska and Hawaii were not included. Source: CSFII 1989-91. |  |  |


| Table 9-2. Weighted and Unweighted Number of Observations for 1989-91 CSFll Data Used in Analysis of Food Intake |  |  |
| :---: | :---: | :---: |
| Demographic Factor | Weighted | Unweighted |
| Total | 242,707,000 | 11,912 |
| Age |  |  |
| $<01$ | 7,394,000 | 424 |
| 01-02 | 7,827,000 | 450 |
| 03-05 | 11,795,000 | 603 |
| 06-11 | 21,830,000 | 1,147 |
| 12-19 | 26,046,000 | 1,250 |
| 20-39 | 78,680,000 | 3,555 |
| 40.69 | 71,899,000 | 3,380 |
| $70+$ | 17,236,000 | 1,103 |
| Scason |  |  |
| Fall | 60,633,000 | 3,117 |
| Spring | 60,689,000 | 3.077 |
| Summer | 60,683,000 | 2,856 |
| Winter | 60,702,000 | 2,862 |
| Urbanization |  |  |
| Central City | 73,410,000 | 3,607 |
| Nonmetropolitan | 53,993,000 | 3,119 |
| Suburban | 115,304,000 | 5.186 |
| -Race |  |  |
| Asian | 2,871,000 | 149 |
| Black | 29,721,000 | 1,632 |
| Native American | 2,102,000 | 171 |
| Other/NA | 7,556,000 | 350 |
| White | 200,457,000 | 9,610 |
| Region |  |  |
| Northeast | 59,285,000 | 3,007 |
| Midwest | 50,099,000 | 2,180 |
| South | 83,741,000 | 4,203 |
| West | 49,582,000 | 2,522 |


| * 0 | Table 9-3. Per Capita Intake of Total Fruits (g/kg-day as consumed) |  |  |  |  |  |  |  |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| ${ }_{2}^{\infty} \frac{5}{6}$ | Population <br> Group | Percent <br> Consuming | Mean | SE | P1 | P5 | P10 | P25 | P50 | P75 | P90 | P95 | P99 | P100 |
|  | Total | 69.0\% | 3.381 | 0.068 | 0 | 0 | 0 | 0 | 1.68 | 4.16 | 7.98 | 12.44 | 26.54 | 210.72 |
| $\frac{3}{3}$ | Age (years) |  |  |  |  |  |  |  |  |  |  |  |  |  |
| जे | $<01$ | 67.9\% | 14.898 | 1.285 | 0 | 0 | 0 | 0 | 8.80 | 21.90 | 35.98 | 42.77 | 88.42 | 210.72 |
| N | 01-02 | 76.7\% | 11.836 | 0.582 | 0 | 0 | 0 | 2.80 | 9.76 | 17.99 | 25.70 | 30.69 | 52.27 | 80.19 |
| I | 03-05 | 80.8\% | 8.422 | 0.364 | 0 | - | 0 | 2.22 | 6.37 | 12.53 | 19.29 | 22.78 | 32.83 | 52.87 |
| 8 | 06-11 | $79.2 \%$ | 5.047 | 0.160 | 0 | 0 | 0 | 1.30 | 3.86 | 7.17 | 11.79 | 14.49 | 21.53 | 30.37 |
| 0 | 12-19 | 62.6\% | 2.183 | 0.095 | 0 | 0 | 0 | 0 | 1.36 | 3.38 | 5.66 | 7.24 | 11.80 | 16.86 |
| स | 20-39 | 58.8\% | 1.875 | 0.056 | 0 | 0 | 0 | 0 | 1.06 | 2.82 | 5.08 | 6.43 | 10.26 | 41.58 |
|  | 40.69 | 71.0\% | 2.119 | 0.051 | 0 | 0 | 0 | 0 | 1.36 | 3.24 | 5.20 | 6.73 | 10.52 | 23.07 |
|  | $70+$ | 83.3\% | 2.982 | 0.087 | 0 | 0 | 0 | 0.89 | 2.42 | 4.28 | 6.77 | 8.31 | 11.89 | 15.00 |
|  | Season |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  | Fall | 68.9\% | 3.579 | 0.169 | 0 | 0 | 0 | 0 | 1.66 | 3.94 | 8.20 | 13.41 | 32.62 | 204.28 |
|  | Spring | 68.3\% | 3.249 | 0.116 | 0 | 0 | 0 | 0 | 1.73 | 4.14 | 7.43 | 12.22 | 23.71 | 88.42 |
|  | Summer | 70.4\% | 3.381 | 0.131 | 0 | 0 | 0 | 0 | 1.80 | 4.29 | 7.87 | 12.26 | 23.11 | 210.72 |
|  | Winter | 68.4\% | 3.314 | 0.119 | 0 | 0 | 0 | 0 | 1.52 | 4.27 | 8.33 | 12.17 | 26.54 | 75.52 |
|  | Urbanization |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  | Central City | 68.8\% | 3.288 | 0.114 | 0 | 0 | 0 | 0 | 1.66 | 4.00 | 7.82 | 11.94 | 23.73 | 210.72 |
|  | Nonmetropolitan | 67.4\%. | 3.107 | 0.113 | 0 | 0 | 0 | 0 | 1.51 | 3.94 | 7.52 | 12.25 | 26.04 | 84.34 |
|  | Suburban | 70.1\% | 3.567 | 0.113 | 0 | 0 | 0 | 0 | 1.80 | 4.40 | 8.43 | 13.19 | 28.13 | 204.28 |
|  | Race |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  | Asian | 77.2\% | 5.839 | 0.632 | 0 | 0 | 0 | 1.24 | 4.20 | 6.76 | 17.30 | 20.65 | 29.61 | 38.95 |
|  | Black | 63.7\% | 3.279 | 0.188 | 0 | 0 | 0 | 0 | 1.51 | 4.25 | 7.70 | 12.34 | 26.54 | 210.72 |
|  | Native American | 61.4\% | 3.319 | 0.490 | 0 | 0 | 0 | 0 | 1.58 | 4.31 | 7.57 | 16.02 | 22.66 | 29.24 |
|  | Other/Na | 64.9\% | 4.027 | 0.465 | 0 | 0 | 0 | 0 | 1.77 | 5.10 | 10.92 | 14.96 | 47.78 | 53.89 |
|  | White | 70.1\% | 3.337 | 0.075 | 0 | 0 | 0 | 0 | 1.66 | 4.06 | 7.87 | 12.21 | 26.48 | 204.28 |
|  | Region |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  | Midwest | 69.9\% | 3.236 | 0.120 | 0 | 0 | 0 | 0 | 1.58 | 4.07 | 7.87 | 11.30 | 28.64 | 84.34 |
|  | Northeast | 73.9\% | 3.665 | 0.143 | 0 | 0 | 0 | 0.07 | 1.84 | 4.70 | 8.37 | 12.75 | 31.67 | 88.42 |
|  | South | 62.0\% | 3.017 | 0.105 | 0 | 0 | 0 | 0 | 1.42 | 3.80 | 7.39 | 11.67 | 24.67 | 210.72 |
|  | West | 75.4\% | 3.880 | 0.187 | 0 | 0 | 0 | 0.17 | 2.08 | 4.45 | 9.18 | 14.61 | 25.49 | 204.28 |
|  | NOTE: $\quad \mathrm{SE}=$ $P=P$ <br> Source: Based on | ndard error entile of the d A's analyses | ution 1989-91 |  |  |  |  |  |  |  |  |  |  |  |



[^0]| Table 9-5. Per Capita Intake of Individual Fruits and Vegetables (g/kg-day as consumed) |  |  |  |  |  |  |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  | Apples |  |  | Asparagus |  |  | Bananas |  |  | Beets |  |  |
| Population Group | Percent Consuming | Mean | SE | Percent Consuming | Mean | SE | Percent Consuming | Mean | SE | Percent Consuming | Mean | SE |
| Total | 28.4\% | 0.854 | 0.052 | 1.5\% | 0.012 | 0.008 | 20.9\% | 0.27 | 0.02 | 1.8\% | 0.009 | 0.010 |
| Age (years) |  |  |  |  |  |  |  |  |  |  |  |  |
| <01 | 41.7\% | 5.042 | 0.823 | 0.0\% | 0 | 0 | 24.3\% | 1.33 | 0.27 | 1.2\% | 0.045 | 0.296 |
| 01-02 | 42.9\% | 4.085 | 0.508 | 0.2\% | 0.003 | 0.041 | 23.3\% | 0.86 | 0.17 | 0.7\% | 0.006 | 0.055 |
| 03-05 | 44.1\% | 3.004 | 0.312 | 0.2\% | 0.001 | 0.038 | 20.1\% | 0.46 | 0.09 | 0.5\% | 0.006 | 0.056 |
| 06-11 | 41.6\% | 1.501 | 0.123 | 0.3\% | 0.001 | 0.019 | 16.2\% | 0.29 | 0.05 | 0.9\% | 0.008 | 0.040 |
| 12-19 | 23.0\% | 0.394 | 0.062 | 0.3\% | 0.003 | 0.033 | 13.3\% | 0.16 | 0.03 | 0.6\% | 0.001 | 0.010 |
| 20.39 | 21.3\% | 0.337 | 0.033 | 1.1\% | 0.008 | 0.012 | 14.4\% | 0.13 | 0.02 | 1.3\% | 0.004 | 0.007 |
| 40-69 | 26.0\% | 0.356 | 0.027 | 2.5\% | 0.025 | 0.016 | 26.0\% | 0.22 | 0.02 | 2.4\% | 0.009 | 0.009 |
| $70+$ | 30.8\% | 0.435 | 0.052 | 3.5\% | 0.026 | 0.028 | 37.4\% | 0.36 | 0.03 | 5.2\% | 0.029 | 0.022 |
| Season |  |  |  |  |  |  |  |  |  |  |  |  |
| Fall | 33.7\% | 1.094 | 0.116 | 0.8\% | 0.005 | 0.013 | 19.3\% | 0.25 | 0.03 | 1.2\% | 0.009 | 0.040 |
| Spring | 25.9\% | 0.667 | 0.078 | 2.7\% | 0.023 | 0.017 | 21.3\% | 0.27 | 0.03 | 2.0\% | 0.009 | 0.012 |
| Summer | 23.2\% | 0.751 | 0.122 | 1.1\% | 0.006 | 0.014 | 20.5\% | 0.23 | 0.03 | 1.7\% | 0.005 | 0.008 |
| Winter | 30.4\% | 0.905 | 0.095 | 1.3\% | 0.015 | 0.018 | 22.6\% | 0.31 | 0.03 | 2.3\% | 0.011 | 0.013 |
| Urbanization |  |  |  |  |  |  |  |  |  |  |  |  |
| Central City | 27.4\% | 0.749 | 0.081 | 1.1\% | 0.013 | 0.018 | 19.6\% | 0.25 | 0.03 | 1.3\% | 0.008 | 0.031 |
| Nonmetropolitan | 26.8\% | 0.759 | 0.104 | 1.3\% | 0.011 | 0.015 | 20.5\% | 0.24 | 0.03 | 1.8\% | 0.010 | 0.013 |
| Suburban | 29.9\% | 0.965 | 0.083 | 1.8\% | 0.013 | 0.012 | 21.9\% | 0.29 | 0.03 | 2.0\% | 0.008 | 0.009 |
| Race |  |  |  |  |  |  |  |  |  |  |  |  |
| Asian | 38.3\% | 0.871 | 0.327 | 2.7\% | 0.067 | 0.123 | 33.6\% | 0.54 | 0.20 | 0.7\% | 0.040 | 0.320 |
| Black | 22.7\% | 0.688 | 0.159 | 0.3\% | 0.003 | 0.019 | 14.4\% | 0.19 | 0.04 | 1.1\% | 0.007 | 0.024 |
| Native American | 20.5\% | 0.407 | 0.273 | 0.0\% | 0 | 0 | 17.5\% | 0.36 | 0.16 | 1.2\% | 0.003 | 0.028 |
| Other NA | 24.9\% | 0.964 | 0.256 | 0.6\% | 0.001 | 0.009 | 20.6\% | 0.33 | 0.15 | 0.9\% | 0.015 | 0.101 |
| White | 29.4\% | 0.879 | 0.057 | 1.7\% | 0.013 | 0.009 | 21.8\% | 0.27 | 0.02 | 1.9\% | 0.008 | 0.010 |
| Region |  |  |  |  |  |  |  |  |  |  |  |  |
| Midwest | 29.1\% | 0.782 | 0.082 | 1.8\% | 0.015 | 0.016 | 18.8\% | 0.25 | 0.03 | 0.8\% | 0.010 | 0.049 |
| Northeast | 31.5\% | 0.953 | 0.116 | 1.6\% | 0.015 | 0.022 | 23.0\% | 0.26 | 0.04 | 2.3\% | 0.008 | 0.012 |
| South | 23.6\% | 0.828 | 0.099 | 1.0\% | 0.010 | 0.014 | 19.3\% | 0.28 | 0.03 | 1.8\% | 0.009 | 0.011 |
| West | 32.7\% | 0.885 | 0.121 | 1.8\% | 0.012 | 0.015 | 24.0\% | 0.27 | 0.03 | 2.4\% | 0.008 | 0.009 |




Table 9-5. Per Capita Intake of Individual Fruits and Vegetables (g/kg-day as consumed) (continued)

| Cucumbers |  |  |  | Lettuce |  |  | Lima Beans |  |  | Okra |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Population Group | Percent Consuming | Mean | SE | Percent Consuming | Mean | SE | Percent Consuming | Mean | SE | Percent Consuming | Mean | SE |
| Total | 15.8\% | 0.063 | 0.006 | 41.3\% | 0.224 | 0.006 | 0.9\% | 0.006 | 0.007 | 1.3\% | 0.009 | 0.007 |
| Age (years) |  |  |  |  |  |  |  |  |  |  |  |  |
| <01 | 2.4\% | 0.021 | 0.107 | 6.8\% | 0.025 | 0.026 | 0.5\% | 0.005 | 0.055 | 0.5\% | 0.003 | 0.040 |
| 01-02 | 7.3\% | 0.062 | 0.069 | 18.2\% | 0.116 | 0.039 | 0.4\% | 0.006 | 0.069 | 0.2\% | 0.004 | 0.068 |
| 03-05 | 12.1\% | 0.083 | 0.046 | 29.4\% | 0.191 | 0.031 | 0.0\% | 0 | 0 | 0.7\% | 0.013 | 0.046 |
| 06-11 | 14.9\% | 0.086 | 0.032 | 36.3\% | 0.247 | 0.027 | 0.3\% | 0.002 | 0.017 | 0.3\% | 0.005 | 0.028 |
| 12-19 | 12.6\% | 0.050 | 0.017 | 40.4\% | 0.187 | 0.014 | 0.5\% | 0.003 | 0.019 | 1.4\% | 0.011 | 0.027 |
| 20-39 | 17.0\% | 0.057 | 0.009 | 44.4\% | 0.231 | 0.010 | 0.7\% | 0.005 | 0.012 | 1.0\% | 0.008 | 0.016 |
| 40-69 | 19.8\% | 0.070 | 0.008 | 51.0\% | 0.264 | 0.010 | 1.5\% | 0.010 | 0.013 | 1.8\% | 0.008 | 0.010 |
| $70+$ | 14.8\% | 0.055 | 0.016 | 37.4\% | 0.203 | 0.017 | 1.9\% | 0.008 | 0.019 | 2.7\% | 0.015 | 0.021 |
| Season |  |  |  |  |  |  |  |  |  |  |  |  |
| Fall | 14.3\% | 0.056 | 0.014 | 38.1\% | 0.175 | 0.010 | 0.8\% | 0.004 | 0.010 | 0.9\% | 0.004 | 0.009 |
| Spring | 15.8\% | 0.060 | 0.009 | 43.5\% | 0.259 | 0.011 | 1.0\% | 0.008 | 0.015 | 0.8\% | 0.009 | 0.020 |
| Summer | 19.0\% | 0.092 | 0.014 | 42.3\% | 0.218 | 0.012 | 0.9\% | 0.006 | 0.014 | 2.2\% | 0.016 | 0.015 |
| Winter | 14.3\% | 0.044 | 0.010 | 41.5\% | 0.243 | 0.013 | 1.0\% | 0.007 | 0.013 | 1.3\% | 0.006 | 0.012 |
| Urbanization |  |  |  |  |  |  |  |  |  |  |  |  |
| Central City | 15.1\% | 0.061 | 0.011 | 37.9\% | 0.196 | 0.009 | 0.5\% | 0.004 | 0.011 | 1.0\% | 0.004 | 0.008 |
| Nonmetropolitan | 15.1\% | 0.071 | 0.013 | 39.9\% | 0.221 | 0.012 | 1.5\% | 0.015 | 0.018 | 1.8\% | 0.013 | 0.015 |
| Suburban | 16.7\% | 0.060 | 0.008 | 44.6\% | 0.242 | 0.009 | 0.9\% | 0.004 | 0.007 | 1.2\% | 0.010 | 0.012 |
| Race |  |  |  |  |  |  |  |  |  |  |  |  |
| Asian | 16.1\% | 0.065 | 0.036 | 40.3\% | 0.231 | 0.050 | 0.0\% | 0 | 0 | 4.7\% | 0.084 | 0.074 |
| Black | 7.8\% | 0.040 | 0.021 | 27.1\% | 0.134 | 0.014 | 0.9\% | 0.006 | 0.021 | 2.1\% | 0.024 | 0.029 |
| Native American | 6.4\% | 0.037 | 0.042 | 42.7\% | 0.146 | 0.034 | 0.0\% | 0 | 0 | 0.0\% | 0 | 0 |
| Other/NA | 10.9\% | 0.038 | 0.029 | 41.1\% | 0.186 | 0.027 | 0.0\% | 0 | 0 | 1.7\% | 0.004 | 0.023 |
| White | 17.5\% | 0.067 | 0.007 | 43.7\% | 0.239 | 0.007 | 1.0\% | 0.006 | 0.007 | 1.1\% | 0.006 | 0.007 |
| Region |  |  |  |  |  |  |  |  |  |  |  |  |
| Midwest | 15.1\% | 0.074 | 0.014 | 36.1\% | 0.191 | 0.012 | 0.4\% | 0.005 | 0.019 | 0.2\% | 0 | 0.004 |
| Northeast | 18.9\% | 0.097 | 0.018 | 43.9\% | 0.246 | 0.014 | 0.5\% | 0.003 | 0.013 | 0.6\% | 0.009 | 0.031 |
| South | 13.8\% | 0.042 | 0.007 | 39.3\% | 0.210 | 0.009 | 1.8\% | 0.011 | 0.011 | 3.2\% | 0.016 | 0.010 |
| West | 17.2\% | 0.050 | 0.011 | 48.7\% | 0.263 | 0.013 | 0.5\% | 0.002 | 0.009 | 0.2\% | 0.005 | 0.022 |


|  | Onions |  |  | Other Berries |  |  | Peaches |  |  | Pears |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Population Group | Percent Consuming | Mean | SE | Percent Consuming | Mean | SE | Percent Consuming | Mean | SE | Percent Consuming | Mean | SE |
| Total | 17.4\% | 0.040 | 0.003 | 2.5\% | 0.029 | 0.017 | 8.6\% | 0.131 | 0.019 | 4.8\% | 0.098 | 0.036 |
| Age (years) |  |  |  |  |  |  |  |  |  |  |  |  |
| <01 | 1.9\% | 0.004 | 0.022 | 0.9\% | 0.092 | 0.369 | 14.2\% | 0.855 | 0.268 | 12.3\% | 1.286 | 0.598 |
| 01-02 | 6.4\% | 0.012 | 0.017 | 1.3\% | 0.053 | 0.248 | 8.9\% | 0.286 | 0.158 | 2.7\% | 0.105 | 0.243 |
| 03-05 | 8.0\% | 0.023 | 0.016 | 2.2\% | 0.039 | 0.073 | 10.0\% | 0.283 | 0.121 | 4.5\% | 0.144 | 0.141 |
| 06-11 | 9.7\% | 0.033 | 0.015 | 1.4\% | 0.014 | 0.056 | 13.8\% | 0.250 | 0.063 | 7.8\% | 0.147 | 0.057 |
| 12-19 | 12.2\% | 0.030 | 0.010 | 0.8\% | 0.011 | 0.029 | 6.9\% | 0.084 | 0.037 | 3.4\% | 0.025 | 0.027 |
| 20-39 | 20.5\% | 0.040 | 0.005 | 2.3\% | 0.024 | 0.030 | 4.2\% | 0.037 | 0.019 | 2.4\% | 0.026 | 0.019 |
| 40-69 | 24.0\% | 0.054 | 0.005 | 3.2\% | 0.031 | 0.023 | 8.7\% | 0.090 | 0.021 | 5.2\% | 0.062 | 0.022 |
| 70 + | 16.5\% | 0.043 | 0.012 | 5.1\% | 0.049 | 0.040 | 16.1\% | 0.161 | 0.033 | 7.8\% | 0.087 | 0.037 |
| Season |  |  |  |  |  |  |  |  |  |  |  |  |
| Fall | 16.3\% | 0.045 | 0.007 | 2.6\% | 0.024 | 0.023 | 6.4\% | 0.113 | 0.043 | 5.5\% | 0.159 | 0.107 |
| Spring | 19.7\% | 0.040 | 0.005 | 1.9\% | 0.019 | 0.024 | 8.4\% | 0.107 | 0.037 | 4.3\% | 0.071 | 0.041 |
| Summer | 18.7\% | 0.040 | 0.005 | 3.4\% | 0.032 | 0.027 | 12.5\% | 0.166 | 0.033 | 4.2\% | 0.076 | 0.066 |
| Winter | 14.8\% | 0.033 | 0.006 | 2.0\% | 0.042 | 0.058 | 7.4\% | 0.136 | 0.041 | 5.1\% | 0.088 | 0.039 |
| Urbanization |  |  |  |  |  |  |  |  |  |  |  |  |
| Central City | 16.4\% | 0.043 | 0.006 | 2.9\% | 0.033 | 0.030 | 7.3\% | 0.121 | 0.035 | 4.5\% | 0.120 | 0.091 |
| Nonmetropolitan | 15.7\% | 0.033 | 0.005 | 1.6\% | 0.016 | 0.019 | 9.8\% | 0.156 | 0.034 | 5.4\% | 0.083 | 0.033 |
| Suburban | 19.1\% | 0.041 | 0.004 | 2.7\% | 0.033 | 0.028 | 8.8\% | 0.125 | 0.029 | 4.6\% | 0.092 | 0.050 |
| Race |  |  |  |  |  |  |  |  |  |  |  |  |
| Asian | 20.8\% | 0.090 | 0.042 | 2.7\% | 0.014 | 0.057 | 6.7\% | 0.202 | 0.235 | 2.7\% | 0.053 | 0.151 |
| Black | 9.6\% | 0.034 | 0.014 | 0.9\% | 0.008 | 0.034 | 5.6\% | 0.111 | 0.053 | 2.9\% | 0.066 | 0.056 |
| Native American | 5.3\% | 0.018 | 0.022 | 2.3\% | 0.072 | 0.165 | 9.9\% | 0.192 | 0.158 | 1.2\% | 0.003 | 0.053 |
| Other/NA | 15.1\% | 0.057 | 0.022 | 0.9\% | 0.015 | 0.069 | 4.3\% | 0.118 | 0.145 | 5.1\% | 0.063 | 0.089 |
| White | 19.0\% | 0.039 | 0.003 | 2.8\% | 0.033 | 0.019 | 9.3\% | 0.132 | 0.021 | 5.2\% | 0.106 | 0.042 |
| Region |  |  |  |  |  |  |  |  |  |  |  |  |
| Midwest | 13.8\% | 0.033 | 0.006 | 2.3\% | 0.022 | 0.020 | 9.6\% | 0.155 | 0.040 | 6.0\% | 0.121 | 0.054 |
| Norheast | 20.6\% | 0.057 | 0.009 | 3.2\% | 0.023 | 0.024 | 9.0\% | 0.132 | 0.048 | 5.7\% | 0.108 | 0.064 |
| South | 17.2\% | 0.034 | 0.004 | 1.7\% | 0.030 | 0.037 | 7.9\% | 0.113 | 0.027 | 3.6\% | 0.051 | 0.023 |
| West | 19.2\% | 0.039 | 0.006 | 3.3\% | 0.043 | 0.045 | 8.3\% | 0.131 | 0.042 | 4.5\% | 0.142 | 0.142 |

[^1]

| $\left\|\begin{array}{ll} 10 & 9 \\ \frac{0}{2} & 0 \\ 0 & 0 \\ 0 \end{array}\right\|$ |  | Table | Per Capi | ake of In | dual Fruits and | geables | ay as con | d) (continued) |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  | Population Group | Stravberries |  |  | Tomatoes |  |  | White Potatoes |  |  |
|  |  | Percent Consuming | Mean | SE | Percent Consuming | Mcan | SE | Percent Consuming | Mean | SE |
|  | Total | 3.4\% | 0.039 | 0.019 | 91.8\% | 0.876 | 0.010 | 87.6\% | 1.093 | 0.013 |
|  | Age (years) |  |  |  |  |  |  |  |  |  |
|  | $<01$ | 0.7\% | 0.018 | 0.154 | 64.2\% | 1.116 | 0.094 | 59.9\% | 1.102 | 0.128 |
|  | 01-02 | 1.6\% | 0.155 | 0.598 | 93.8\% | 1.838 | 0.103 | 84.2\% | 2.228 | 0.113 |
|  | 03-05 | 3.2\% | 0.045 | 0.080 | 94.9\% | 1.700 | 0.072 | 88.1\% | 1.817 | 0.086 |
|  | 06-11 | 3.3\% | 0.052 | 0.058 | 95.2\% | 1.160 | 0.032 | 90.5\% | 1.702 | 0.058 |
|  | 12-19 | 2.3\% | 0.016 | 0.028 | 95.5\% | 0.852 | 0.022 | 90.1\% | 1.238 | 0.042 |
|  | 20-39 | 2.7\% | 0.028 | 0.020 | 94.7\% | 0.791 | 0.013 | 88.6\% | 0.897 | 0.018 |
|  | 40-69 | 4.5\% | 0.042 | 0.020 | 90.6\% | 0.673 | 0.013 | 88.1\% | 0.882 | 0.018 |
|  | $70+$ | 5.8\% | 0.050 | 0.040 | 87.2\% | 0.689 | 0.027 | 88.9\% | 0.865 | 0.031 |
|  | Season |  |  |  |  |  |  |  |  |  |
|  | Fall | 1.3\% | 0.008 | 0.017 | 92.5\% | 0.907 | 0.021 | 88.9\% | 1.169 | 0.027 |
|  | Spring | 7.7\% | 0.105 | 0.045 | 90.6\% | 0.808 | 0.018 | 86.3\% | 1.036 | 0.024 |
|  | Summer | 2.2\% | 0.030 | 0.032 | 92.4\% | 0.946 | 0.019 | 86.5\% | 1.001 | 0.029 |
|  | Winter | 2.5\% | 0.013 | 0.015 | 91.9\% | 0.844 | 0.018 | 88.7\% | 1.167 | 0.024 |
|  | Urbanization |  |  |  |  |  |  |  |  |  |
|  | Central City | 2.8\% | 0.028 | 0.020 | 91.5\% | 0.827 | 0.017 | 84.7\% | 1.017 | 0.025 |
|  | Nonmetropolitan | 3.8\% | 0.052 | 0.029 | 90.7\% | 0.827 | 0.018 | 89.4\% | 1.211 | 0.027 |
|  | Suburban | $3.6 \%$ | 0.040 | 0.035 | 92.8\% | 0.931 | 0.015 | 88.5\% | 1.087 | 0.019 |
|  | Race |  |  |  |  |  |  |  |  |  |
|  | Asian | 3.4\% | 0.395 | 1.152 | 90.6\% | 1.147 | 0.110 | 77.2\% | 0.446 | 0.062 |
|  | Black | 1.5\% | 0.031 | 0.056 | 87.4\% | 0.713 | 0.027 | 83.3\% | 1.202 | 0.047 |
| $\begin{aligned} & \mathrm{N} \\ & 0 \\ & 0 \\ & \text { N } \\ & 0 \end{aligned}$ | Native American | 1.8\% | 0.023 | 0.120 | 84.2\% | 0.890 | 0.073 | 85.4\% | 1.735 | 0.134 |
|  | Other/NA | 1.4\% | 0.007 | 0.042 | 91.4\% | 1.004 | 0.049 | 77.1\% | 1.036 | 0.080 |
|  | White | 3.9\% | 0.037 | 0.013 | 92.8\% | 0.892 | 0.011 | 88.9\% | 1.082 | 0.014 |
|  | Region |  |  |  |  |  |  |  |  |  |
|  | Midwest | 4.8\% | 0.051 | 0.025 | 92.2\% | 0.814 | 0.019 | 89.2\% | 1.246 | 0.029 |
|  | Northeast | 3.3\% | 0.059 | 0.079 | 93.0\% | 0.988 | 0.024 | 86.6\% | 1.090 | 0.030 |
|  | South | 2.6\% | 0.025 | 0.019 | 90.7\% | 0.831 | 0.016 | 88.5\% | 1.074 | 0.021 |
|  | West | 3.3\% | 0.028 | 0.025 | 92.3\% | 0.914 | 0.021 | 85.1\% | 0.946 | 0.026 |
|  | NOTE: $\quad \mathrm{SE}=$ Standard error <br> $\mathrm{P}=$ Percentile of the distribution <br> Source: Based on EPA's analyses of the 1989-91 CSFII |  |  |  |  |  |  |  |  |  |


| Population Group | Dark Green Vegetables |  |  | Deep Yellow Vegetables |  |  | Citrus Fruits |  |  | Other Fruits |  |  | Other Vegetables |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  | Percent Consuming | Mean | SE | Percent Consuming | Mean | SE | Percent Consuming | Mean | SE | Percent Consuming | Mean | SE | Percent Consuming | Mean | SE |
| Total | 19.1\% | 0.180 | 0.012 | 20.0\% | 0.147 | 0.010 | 38.0\% | 1.236 | 0.039 | 57.7\% | 2.141 | 0.063 | 83.1\% | 1.316 | 0.016 |
| Age (years) |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| <01 | 7.5\% | 0.180 | 0.177 | 10.1\% | 0.178 | 0.157 | 24.8\% | 1.929 | 0.586 | 61.6\% | 12.855 | 1.284 | 41.7\% | 1.346 | 0.200 |
| 01-02 | 12.4\% | 0.364 | 0.137 | 14.4\% | 0.281 | 0.109 | 43.6\% | 4.237 | 0.459 | 66.4\% | 7.599 | 0.498 | 73.6\% | 2.077 | 0.136 |
| 03-05 | 14.8\% | 0.390 | 0.119 | 16.3\% | 0.177 | 0.063 | 41.0\% | 2.596 | 0.267 | 70.0\% | 5.826 | 0.348 | 78.9\% | 1.979 | 0.102 |
| 06-11 | 13.3\% | 0.150 | 0.044 | 19.1\% | 0.185 | 0.043 | 40.5\% | 1.805 | 0.138 | 70.1\% | 3.242 | 0.126 | 83.2\% | 1.534 | 0.062 |
| 12-19 | 14.3\% | 0.112 | 0.030 | 14.0\% | 0.080 | 0.020 | 37.0\% | 1.130 | 0.085 | 47.3\% | 1.053 | 0.070 | 81.0\% | 0.950 | 0.035 |
| 20-39 | 18.8\% | 0.137 | 0.016 | 17.5\% | 0.100 | 0.015 | 33.4\% | 0.903 | 0.049 | 44.9\% | 0.972 | 0.042 | 84.1\% | 1.081 | 0.022 |
| 40.69 | 24.4\% | 0.187 | 0.016 | 24.8\% | 0.164 | 0.017 | 39.9\% | 0.864 | 0.045 | 60.9\% | 1.255 | 0.038 | 88.3\% | 1.374 | 0.026 |
| $70+$ | 24.6\% | 0.255 | 0.034 | 29.4\% | 0.245 | 0.028 | 46.8\% | 1.155 | 0.069 | 76.1\% | 1.827 | 0.067 | 87.7\% | 1.615 | 0.046 |
| Season |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Fall | 19.6\% | 0.169 | 0.023 | 22.7\% | 0.156 | 0.020 | 38.3\% | 1.211 | 0.074 | 57.6\% | 2.354 | 0.171 | 82.5\% | 1.276 | 0.032 |
| Spring | 21.0\% | 0.187 | 0.020 | 19.7\% | 0.144 | 0.023 | 38.4\% | 1.225 | 0.072 | 56.4\% | 2.024 | 0.102 | 83.3\% | 1.297 | 0.030 |
| Summer | 15.4\% | 0.182 | 0.029 | 15.6\% | 0.094 | 0.017 | 33.8\% | 1.136 | 0.093 | 60.8\% | 2.245 | 0.112 | 83.1\% | 1.332 | 0.032 |
| Winter | 20.0\% | 0.180 | 0.024 | 21.9\% | 0.192 | 0.023 | 41.3\% | 1.371 | 0.073 | 56.0\% | 1.943 | 0.106 | 83.4\% | 1.361 | 0.031 |
| Urbanization |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Central Cily | 20.5\% | 0.197 | 0.021 | 18.6\% | 0.133 | 0.019 | 39.8\% | 1.187 | 0.072 | 55.3\% | 2.090 | 0.100 | 81.4\% | 1.245 | 0.027 |
| Nonmetropolitan | 16.0\% | 0.133 | 0.020 | 18.4\% | 0.138 | 0.021 | 34.2\% | 1.153 | 0.074 | 57.8\% | 1.954 | 0.100 | 83.2\% | 1.407 | 0.033 |
| Suburban | 19.9\% | 0.190 | 0.019 | 22.0\% | 0.160 | 0.016 | 39.1\% | 1.306 | 0.058 | 59.2\% | 2.262 | 0.110 | 84.1\% | 1.319 | 0.023 |
| Race |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Asian | 30.9\% | 0.327 | 0.127 | 29.5\% | 0.221 | 0.118 | 51.0\% | 2.479 | 0.453 | 69.8\% | 3.360 | 0.547 | 85.2\% | 2.228 | 0.205 |
| Black | 25.9\% | 0.318 | 0.039 | 12.5\% | 0.104 | 0.029 | 40.1\% | 1.474 | 0.135 | 46.2\% | 1.806 | 0.156 | 78.1\% | 1.232 | 0.044 |
| Native American | 9.4\% | 0.126 | 0.092 | 10.5\% | 0.081 | 0.060 | 33.3\% | 0.945 | 0.219 | 50.9\% | 2.375 | 0.431 | 75.4\% | 1.077 | 0.107 |
| Other/NA | 15.1\% | 0.224 | 0.087 | 13.4\% | 0.106 | 0.071 | 40.3\% | 1.439 | 0.229 | 52.0\% | 2.589 | 0.452 | $76.3 \%$ | 1.116 | 0.104 |
| White | 18.1\% | 0.156 | 0.012 | 21.6\% | 0.154 | 0.011 | 37.4\% | 1.178 | 0.041 | 59.8\% | 2.154 | 0.071 | 84.2\% | 1.326 | 0.017 |
| Region |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Midwest | 12.6\% | 0.125 | 0.026 | 18.7\% | 0.128 | 0.020 | 35.5\% | 1.099 | 0.077 | 59.8\% | 2.137 | 0.108 | 81.2\% | 1.186 | 0.029 |
| Northeast | 21.1\% | 0.185 | 0.026 | 22.1\% | 0.175 | 0.026 | 45.6\% | 1.430 | 0.079 | 60.5\% | 2.235 | 0.132 | 84.5\% | 1.445 | 0.040 |
| South | 20.5\% | 0.206 | 0.02 ! | 16.8\% | 0.119 | 0.018 | 33.5\% | 1.090 | 0.067 | 50.3\% | 1.927 | 0.095 | 83.2\% | 1.346 | 0.026 |
| West | 22.6\% | 0.195 | 0.022 | 25.2\% | 0.187 | 0.02 | 41.8\% | 1.449 | 0.092 | 65.0\% | 2.414 | 0,182 | 83.8\% | 1.293 | 0.033 |
| NOTE: $\quad \mathrm{SE}=$ Standard error <br> $P=$ Percentile of the distribution <br> Source: Based on EPA's analyses of the 1989-9I CSFII |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |






| $\left\lvert\, \begin{array}{ll} 0 & y \\ N & 0 \\ n & 0 \\ 0 \end{array}\right.$ | Table 9-11. Per Capita Iniake of Roor Vegetahies (g/kg-day as consumed) |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  | Population <br> Groun | Percent Consuming | Mean | SE | PI | PS | P10 | P25 | P50 | P75 | P90 | P95 | P99 | P100 |  |
|  | Total | 80.7\% | 1.245 | 0.015 | 0 | 0 | 0 | 0.226 | 0.832 | 1.675 | 2.974 | 4.029 | 7.074 | 30.609 |  |
|  | Agc (ycars) |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  | $<01$ | 52.4\% | 1.857 | 0.204 | 0 | 0 | 0 | 0 | 0.184 | 2.66 | 5.337 | 8.233 | 12.5 | 30.609 |  |
|  | 01.02 | 76.2\% | 2.398 | 0.129 | 0 | 0 | 0 | 0.52 | 1.879 | 3.542 | 5.695 | 7.084 | 10.449 | 16.27 |  |
|  | 03-05 | 77.9\% | 1.914 | 0.096 | 0 | 0 | 0 | 0.203 | 1.344 | 2.998 | 4.596 | 6.14 | 7.505 | 17.416 |  |
|  | 06-11 | 84.4\% | 1.85 | 0.065 | 0 | 0 | 0 | 0.381 | 1.23 | 2.638 | 4.449 | 6.018 | 8.165 | 17.107 |  |
|  | 12-19 | 81.4\% | 1.29 | 0.045 | 0 | 0 | 0 | 0.279 | 0.909 | 1.739 | 3.051 | 4.177 | 5.74 | 24.949 |  |
|  | 20-39 | 81.6\% | 0.988 | 0.02 | 0 | 0 | 0 | 0.182 | 0.717 | 1.37 | 2.385 | 3.096 | 5.025 | 8.002 |  |
|  | 40-69 | 82.8\% | 1.059 | 0.021 | 0 | 0 | 0 | 0.244 | 0.807 | 1.488 | 2.454 | 3.087 | 4.983 | 9.043 |  |
|  | $70+$ | 80.6\% | 1.109 | 0.04 | 0 | 0 | 0 | 0.312 | 0.821 | 1.549 | 2.535 | 3.203 | 5.636 | 10.723 |  |
|  | Season |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  | Fall | 80.6\% | 1.324 | 0.032 | 0 | 0 | 0 | 0.213 | 0.893 | 1.756 | 3.238 | 4.402 | 7.484 | 15.625 |  |
|  | Spring | 80.5\% | 1.204 | 0.029 | 0 | 0 | 0 | 0.228 | 0.858 | 1.557 | 2.752 | 3.889 | 6.644 | 30.609 |  |
|  | Summer | 80.3\% | 1.102 | 0.031 | 0 | 0 | 0 | 0.152 | 0.655 | 1.452 | 2.669 | 3.858 | 7.751 | 24.949 |  |
|  | Winter | 81.5\% | 1.348 | 0.029 | 0 | 0 | 0 | 0.339 | 0.97 | 1.953 | 3.1 | 4.137 | 5.989 | 17.416 |  |
|  | Urbanization |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  | Central City | 77.6\% | 1.167 | 0.029 | 0 | 0 | 0 | 0.176 | 0.755 | 1.545 | 2.826 | 3.903 | 7.505 | 30.609 |  |
|  | Nonmetropolitan | 82.3\% | 1.33 | 0.03 | 0 | 0 | 0 | 0.311 | 0.893 | 1.795 | 3.256 | 4.422 | 6.946 | 19.449 |  |
|  | Suburban | 81.9\% | 1.254 | 0.023 | 0 | 0 | 0 | 0.21 | 0.861 | 1.708 | 2.972 | 4.017 | 7.079 | 17.416 | 8 |
|  | Race |  |  |  |  |  |  |  |  |  |  |  |  |  | 9 |
|  | Asian | 55.0\% | 0.743 | 0.146 | 0 | 0 | 0 | 0 | 0.274 | 0.814 | 1.764 | 3.546 | 7.269 | 10.702 | $\cdots 3$ |
|  | Black | 73.8\% | 1.309 | 0.052 | 0 | 0 | 0 | 0.134 | 0.761 | 1.627 | 3.337 | 5.358 | 7.968 | 17.534 | $\left\|\begin{array}{ll} 1 & E \\ \mathbf{E} \end{array}\right\|$ |
| $$ | Native American | 78.9\% | 1.791 | 0.137 | 0 | 0 | 0 | 0.655 | 1.47 | 2.762 | 3.858 | 4.705 | 7.067 | 13.578 | E |
|  | Other/NA | 65.4\% | 1.239 | 0.11 | 0 | 0 | 0 | 0 | 0.635 | 1.75 | 3.38 | 4.861 | 8.253 | 10.415 | 충 |
|  | White | 82.9\% | 1.237 | 0.016 | 0 | 0 | 0 | 0.25 | 0.858 | 1.673 | 2.887 | 3.942 | 6.651 | 30.609 | Q 1 |
|  | Region |  |  |  |  |  |  |  |  |  |  |  |  |  | $20^{2}$ |
|  | Midwest | 82.2\% | 1.361 | 0.033 | 0 | 0 | 0 | 0.29 | 0.889 | 1.844 | 3.238 | 4.386 | 7.968 | 19.449 | E. A |
|  | Northeast | 80.2\% | 1.304 | 0.037 | 0 | 0 | 0 | 0.21 | 0.912 | 1.781 | 3.212 | 4.246 | 7.022 | 24.949 | $\cdots$ |
|  | South | 81.2\% | 1.183 | 0.024 | 0 | 0 | 0 | 0.25 | 0.796 | 1.591 | 2.82 | 3.906 | 6.926 | 30.609 | O 0 |
|  | West | 78.5\% | 1.15 | 0.032 | 0 | 0 | 0 | 0.146 | 0.786 | 1.56 | 2.673 | 3.683 |  | 13.578 | $\cdots$ |
|  | $\begin{array}{ll} \text { NOTE: } & \text { SE }=\text { Standard error } \\ & \text { P }=\text { Percentile of the distribution } \\ \text { Source: } & \text { Based on EPA's analyses of the } 1989-91 \text { CSFII } \end{array}$ |  |  |  |  |  |  |  |  |  |  |  |  |  | (1) ${ }^{10} 9$ |

## Volume II - Food Ingestion Factors

## Chapter 9-Intake of Fruits and Vegetables

| Food Product | 77-78 Data (g/day) | $\begin{aligned} & \text { 87-88 Data } \\ & \text { (g/day) } \end{aligned}$ | 89-91 Data (g/day) | 94 Data (g/day) | 95 Data (g/day) |
| :---: | :---: | :---: | :---: | :---: | :---: |
| Fruits | 142 | 142 | 156 | 171 | 173 |
| Vegetables | 201 | 182 | 179 | 186 | 188 |
| Source: USDA, 1980; 1992; 1996a; 1996b. |  |  |  |  |  |


| Exposure Factors Handbook | Page |
| :--- | ---: |
| August 1997 | $9-25$ |


| Rav Agricultural Commodity ${ }^{2}$ | Average Consumption (Grams/kg Body Weight-Day) | Standard Error |
| :---: | :---: | :---: |
| Alfalfa Sprouts | 0.0001393 | 0.0000319 |
| Apples-Dried | 0.0002064 | 0.0000566 |
| Apples-Fresh | 0.4567290 | 0.0142203 |
| Apples.Juice | 0.2216490 | 0.0142069 |
| Apricots-Dricd | 0.0004040 | 0.0001457 |
| Apricots-Fresh | 0.0336893 | 0.0022029 |
| Arichokes-Globe | 0.0032120 | 0.0007696 |
| Artichokes-jerusalem | 0.0000010 | * |
| Asparagus | 0.0131098 | 0.0010290 |
| Avocados | 0.0125370 | 0.0020182 |
| Bamboo Shoots | 0.0001464 | 0.0000505 |
| Bananas-Dried | 0.0004489 | 0.0001232 |
| Bananas-Fresh | 0.2240382 | 0.0088206 |
| Bananas-Unspecified | 0.0032970 | 0.0004938 |
| Beans-Dry-Blackeye Peas (cowpeas) | 0.0024735 | 0.0005469 |
| Beans-Dry-Broad Beans (Mature Seed) | 0.0000000 | * |
| Beans-Dry-Garbanzo (Chick Pea) | 0.0005258 | 0.0001590 |
| Beans-Dry-Great Northern | 0.0000010 | * |
| Beans-Dry-Hyacinth (Mature Seeds) | 0.0000000 | * |
| Beans-Dry-Kidncy | 0.0136313 | 0.0045628 |
| Beans-Dry-Lima | 0.0079892 | 0.0016493 |
| Beans-Dry-Navy (Pea) | 0.0374073 | 0.0023595 |
| Beans-Dry-Other | 0.0398251 | 0.0023773 |
| Beans-Dry-Pigcon Beans | 0.0000357 | 0.0000357 |
| Beans-Dry-Pinto | 0.0363498 | 0.0048479 |
| Beans-Succulent-Broad Beans (Immature Seed) | 0.0000000 | * |
| Beans-Succulent-Green | 0.2000500 | 0.0062554 |
| Beans-Succulent-Hyacinth (Young Pods) | 0.0000000 | * |
| Beans-Succulent-Lima | 0.0256648 | 0.0021327 |
| Beans-Succulent-Other | 0.0263838 | 0.0042782 |
| Beans-Succulent-Yellow, Wax | 0.0054634 | 0.0009518 |
| Beans-Unspecified | 0.0052345 | 0.0012082 |

## Volume II - Food Ingestion Factors

Chapter 9 - Intake of Fruits and Vegetables

| Raw Agricultural Commodity ${ }^{\text {a }}$ | Average Consumption (Grams/kg Body Weight-Day) | Standard Error |
| :---: | :---: | :---: |
| Beets-Roots | 0.0216142 | 0.0014187 |
| Beets-Tops (Greens) | 0.0008287 | 0.0003755 |
| Biner Melon | 0.0000232 | 0.0000233 |
| Blackberries | 0.0064268 | 0.0007316 |
| Blueberries | 0.0090474 | 0.0008951 |
| Boysenberries | 0.0007313 | 0.0006284 |
| Bread Nuts | 0.0000010 | * |
| Bread Fruit | 0.0000737 | 0.0000590 |
| Broccoli | 0.0491295 | 0.0032966 |
| Brussel Sprouts | 0.0068480 | 0.0009061 |
| Cabbage-Chinese/Celery, Inc. Bok Choy | 0.0045632 | 0.0020966 |
| Cabbage-Green and Red | 0.0936402 | 0.0039046 |
| Cactus Pads | 0.0000010 | * |
| Cantaloupes | 0.0444220 | 0.0029515 |
| Carambola | 0.0000010 | * |
| Carob | 0.0000913 | 0.0000474 |
| Carrots | 0.1734794 | 0.0041640 |
| Casabas | 0.0007703 | 0.0003057 |
| Cassava (Yuca Blanca) | 0.0002095 | 0.00001574 |
| Cauliflower | 0.0158368 | 0.0011522 |
| Celery | 0.0609611 | 0.0014495 |
| Cherimoya | 0.0000010 | * |
| Cherries-Dried | 0.0000010 | * |
| Cherries-Fresh | 0.0321754 | 0.0024966 |
| Cherries-Juice | 0.0034080 | 0.0009078 |
| Chicory (French or Belgian Endive) | 0.0006707 | 0.0001465 |
| Chili Peppers | 0.0000000 | * |
| Chives | 0.0000193 | 0.0000070 |
| Citrus Citron | 0.0001573 | 0.0000324 |
| Coconut-Copra | 0.0012860 | 0.0000927 |
| Coconut-Fresh | 0.0001927 | 0.0000684 |
| Coconut-Water | 0.0000005 | 0.0000005 |


| Raw Agricultural Commodity ${ }^{2}$ | Average Consumption (Grams/kg Body Weight-Day) | Standard Error |
| :---: | :---: | :---: |
| Collards | 0.0188966 | 0.0032628 |
| Corn, Pop | 0.0067714 | 0.0003348 |
| Corn, Sweet | 0.2367071 | 0.0062226 |
| Crabapples | 0.0003740 | * |
| Cranberries | 0.0150137 | 0.0006153 |
| Cranberries-Juice | 0.0170794 | 0.0022223 |
| Crenshaws | 0.0000010 | * |
| Cress, Upland | 0.0000010 | $*$ |
| Cress, Garden, Field | 0.0000000 | * |
| Cucumbers | 0.0720821 | 0.0034389 |
| Currants | 0.0005462 | 0.0000892 |
| Dandelion | 0.0005039 | 0.0002225 |
| Dates | 0.0006662 | 0.0001498 |
| Dewberries | 0.0023430 | * |
| Eggplant | 0.0061858 | 0.0007645 |
| Elderberries | 0.0001364 | 0.0001365 |
| Endive, Curlcy and Escarole | 0.0011851 | 0.0001929 |
| Fennel | 0.0000000 | * |
| Figs | 0.0027847 | 0.0005254 |
| Garlic | 0.0007621 | 0.0000230 |
| Genip (Spanish Lime) | 0.0000010 | * |
| Ginkgo Nuts | 0.0000010 | * |
| Gooseberries | 0.0003953 | 0.0001341 |
| Gropefruit-Juice | 0.0773585 | 0.0053846 |
| Grapefruit-Puip | 0.0684644 | 0.0032321 |
| Grapes-Fresh | 0.0437931 | 0.0023071 |
| Grapes-Juice | 0.0900960 | 0.0058627 |
| Grapes-Leaves | 0.0000119 | 0.0000887 |
| Grapes-Raisins | 0.0169730 | 0.0009221 |
| Groundcherries (Poha or CapeGooseberries) | 0.0000000 | * |
| Guava | 0.0000945 | 0.0000558 |
| Honeydew Melons | 0.0183628 | 0.0042879 |

## Volume II - Food Ingestion Factors

Chapter 9-Intake of Fruits and Vegetables

| Raw Agricultural Commodity ${ }^{\text {a }}$ | Average Consumption (Grams/kg Body Weight-Day) | Standard Error |
| :---: | :---: | :---: |
| Huckleberries (Gaylussacia) | 0.0000010 | * |
| Juneberry | 0.0000010 | * |
| Kale | 0.0015036 | 0.0006070 |
| Kiwi | 0.0000191 | 0.0000191 |
| Kohlrabi | 0.0002357 | 0.0001028 |
| Kumquats | 0.0000798 | 0.0000574 |
| Lambsquarter | 0.0000481 | 0.0000481 |
| Leafy Oriental Vegetables | 0.0000010 | * |
| Leeks | 0.0000388 | 0.0000221 |
| Lemons-Juice | 0.0189564 | 0.0009004 |
| Lemons-Peel | 0.0002570 | 0.0001082 |
| Lemons-Pulp | 0.0002149 | 0.0000378 |
| Lemons-Unspecified | 0.0020695 | 0.0003048 |
| Lentiles-Split | 0.0000079 | 0.0000064 |
| Lentiles-Whole | 0.0012022 | 0.0002351 |
| Lettuce-Head Varieties | 0.2122803 | 0.0059226 |
| Lettuce-Leafy Varieties | 0.0044328 | 0.0003840 |
| Lettuce-Unspecified | 0.0092008 | 0.0004328 |
| Limes-Juice | 0.0032895 | 0.0005473 |
| Limes-Pulp | 0.0000941 | 0.0000344 |
| Limes-Unspecified | 0.0000010 | * |
| Loganberries | 0.0002040 | * |
| Logan Fruit | 0.0000010 | * |
| Loquats | 0.0000000 | * |
| Lychee-Dried | 0.0000010 | *. |
| Lychees (Litchi) | 0.0000010 | * |
| Maney (Mammee Apple) | 0.0000010 | * |
| Mangoes | 0.0005539 | 0.0002121 |
| Mulberries | 0.0000010 | * |
| Mung Beans (Sprouts) | 0.0066521 | 0.0006462 |
| Mushrooms | 0.0213881 | 0.0009651 |
| Mustard Greens | 0.0145284 | 0.0024053 |

Table 9-13. Mean Per Capita Intake Rates (as consumed) for Fruits and Vegetables Based on All Sex/Age/Demographic Subgroups (continued)

| Raw Agricuitural Commodity ${ }^{\text {a }}$ | Average Consumption (Grams/kg Body Weight-Day) | Standard Error |
| :---: | :---: | :---: |
| Nectarines | 0.0129663 | 0.0013460 |
| Okra | 0.0146352 | 0.0017782 |
| Olives | 0.0031757 | 0.0002457 |
| Onions-Dehydrated or Dried | 0.0001192 | 0.0000456 |
| Onions-Dry-Bulb (Cipollini) | 0.1060612 | 0.0021564 |
| Onions-Green | 0.0019556 | 0.0001848 |
| Oranges-Juice | 1.0947265 | 0.0283937 |
| Oranges-Peel | 0.0001358 | 0.0000085 |
| Oranges-Pulp | 0.1503524 | 0.0092049 |
| Papayas-Dried | 0.0009598 | 0.0000520 |
| Papayas-Fresh | 0.0013389 | 0.0005055 |
| Papayas-Juice | 0.0030536 | 0.0012795 |
| Parsley Roots | 0.0000010 | * |
| Parslcy | 0.0036679 | 0.0001459 |
| Parsnips | 0.0006974 | 0.0001746 |
| Passion Fruit (Granadilla) | 0.0000010 | * |
| Pawpaws | 0.0000010 | * |
| Peaches-Dried | 0.0000496 | 0.0000152 |
| Pcaches-Fresh | 0.2153916 | 0.0078691 |
| Pears-Dried | 0.0000475 | 0.0000279 |
| Pears-Fresh | 0.1224735 | 0.0050442 |
| Pcas (Garden)-Green Immature | 0.1719997 | 0.0067868 |
| Pcas (Garden)-Mature Seeds, Dry | 0.0017502 | 0.0002004 |
| Peppers, Sweet, Garden | 0.0215525 | 0.0010091 |
| Peppers-Other | 0.0043594 | 0.0004748 |
| Persimmons | 0.0004008 | 0.0002236 |
| Persian Melons | 0.0000010 | * |
| Pimentos | 0.0019485 | 0.0001482 |
| Pincapple-Dried | 0.0000248 | 0.0000195 |
| Pincapple-Fresh, Pulp | 0.0308283 | 0.0017136 |
| Pincapple-Fresh, Juice | 0.0371824 | 0.0026438 |
| Pitanga (Surinam Cherry) | 0.0000010 | * |

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## Chapter 9-Intake of Fruits and Vegetables



Table 9-13. Mean Per Capita Intake Rates (as consumed) for Fruits and Vegetables Based on All Scx/Age/Demographic Subgroups (continued)

| Raw Agricultural Commodity ${ }^{\text {a }}$ | Average Consumption (Grams/kg Body Weight-Day) | Standard Error |
| :---: | :---: | :---: |
| Plantains | 0.0016370 | 0.0007074 |
| Plums, Prune-Juice | 0.0137548 | 0.0017904 |
| Plums (Damsons)-Fresh | 0.0248626 | 0.0020953 |
| Plums-Prunes (Dried) | 0.005807 I | 0.0005890 |
| Poke Greens | 0.0002957 | 0.0001475 |
| Pomegranates | 0.0000820 | 0.0000478 |
| Potatoes (White)-Whole | 0.3400582 | 0.0102200 |
| Potatoes (White)-Unspecified | 0.0000822 | 0.0000093 |
| Potatoes (White)-Peeled | 0.7842573 | 0.0184579 |
| Potatoes (White)-Dry | 0.0012994 | 0.0001896 |
| Potatoes (White)-Peel Only | 0.0000217 | 0.0000133 |
| Pumpkin | 0.0044182 | 0.0004354 |
| Quinces | 0.0001870 | * |
| Radishes-Roots | 0.0015558 | 0.0001505 |
| Radishes-Tops | 0.0000000 | * |
| Raspberries | 0.0028661 | 0.0005845 |
| Rhubarb | 0.0037685 | 0.0006588 |
| Rutabagas-Roots | 0.0027949 | 0.0009720 |
| Rutabagas-Tops | 0.0000000 | * |
| Salsify (Oyster Plant) | 0.0000028 | 0.0000028 |
| Shallots | 0.0000000 | * |
| Soursop (Annona Muricata) | 0.0000010 | * |
| Soybeans-Sprouted Seeds | 0.0000000 | .. * |
| Spinach | 0.0435310 | 0.0030656 |
| Squash-Summer | 0.0316479 | 0.0022956 |
| Squash-Winter | 0.0324417 | 0.0026580 |
| Surawberries | 0.0347089 | 0.0020514 |
| Sugar Apples (Sweetsop) | 0.0000010 | * |
| Sweetpotatoes (including Yams) | 0.0388326 | 0.0035926 |
| Swiss Chard | 0.0016915 | 0.0004642 |
| Tangelos | 0.0025555 | 0.0006668 |
| Tangerine-Juice | 0.0000839 | 0.0000567 |


| Raw Agricultural Commodity ${ }^{2}$ | Average Consumption (Grams/kg Body Weight-Day) | Standard Error |
| :---: | :---: | :---: |
| Tangerines | 0.0088441 | 0.0010948 |
| Tapioca | 0.0012199 | 0.0000951 |
| Taro-Greens | 0.0000010 | * |
| Taro-Root | 0.0000010 | * |
| Tomatoes-Catsup | 0.0420320 | 0.0015878 |
| Tomatocs-Juice | 0.0551351 | 0.0029515 |
| Tomatoes-Paste | 0.0394767 | 0.0012512 |
| Tomatoes-Puree | 0.17012311 | 0.0054679 |
| Tomatoes-Whole | 0.4920164 | 0.0080927 |
| Towelgourd | 0.0000010 | * |
| Tumips-Roots | 0.0082392 | 0.0014045 |
| Tumips-Tops | 0.0147111 | 0.0025845 |
| Water Chestnuts | 0.0004060 | 0.0000682 |
| Watercress | 0.0003553 | 0.0001564 |
| Watermelon | 0.0765054 | 0.0068930 |
| Yambean, Tuber | 0.0000422 | 0.0000402 |
| Yautia, Tannier | 0.0000856 | 0.0000571 |
| Youngberries | 0.0003570 | * |
| * Not reported <br> * Consumed in any raw or prepared <br> Source: DRES data base (based | FCS data). |  |

## Volume II - Food Ingestion Factors

Chapter 9-Intake of Fruits and Vegetables

| Age (yr) | Per Capita Intake (g/day) | Percent of Population Using Fruit in a Day | Intake (g/day) for Users Only ${ }^{\text {b }}$ |
| :---: | :---: | :---: | :---: |
| Males and Females | - 169 |  |  |
| I and under | 169 | 86.8 | 196 |
| 1-2 | 146 | 62.9 | 231 |
| 3-5 | 134 | 56.1 | 239 |
| 6-8 | 152 | 60.1 | 253 |
| Males |  |  |  |
| 9-11 | 133 | 50.5 | 263 |
| 12-14 | 120 | 51.2 | 236 |
| 15-18 | 147 | 47.0 | 313 |
| 19-22 | 107 | 39.4 | 271 |
| 23-34 | 141 | 46.4 | 305 |
| 35-50 | 115 | 44.0 | 262 |
| 51-64 | 171 | 62.4 | 275 |
| 65-74 | 174 | 62.2 | 281 |
| 75 and over | 186 | 62.6 | 197 |
| Females |  |  |  |
| 9-11 | 148 | 59.7 | 247 |
| 12-14 | 120 | 48.7 | 247 |
| 15-18 | 126 | 49.9 | 251 |
| 19-22 | 133 | 48.0 | 278 |
| 23-34 | 122 | 47.7 | 255 |
| 35-50 | 133 | 52.8 | 252 |
| 51-64 | 171 | 66.7 | 256 |
| 65-74 | 179 | 69.3 | 259 |
| 75 and over | 189 | 64.7 | 292 |
| Males and Females |  |  |  |
| All ages | 142 | 54.2 | 263 |

${ }^{\text {a }}$ Based on USDA Nationwide Food Consumption Survey (1977-1978) data for one day.
${ }^{b}$ Intake for users only was calculated by dividing the per capita intake rate by the fraction of the population using fruit in a day.
Source: USDA 1980.

| Age (yr) | Per Capita Intake (g/day) | Percent of Population Using Fruit in 1 Day | Intake (g/day) for Users Only ${ }^{\text {b }}$ |
| :---: | :---: | :---: | :---: |
| Males and Females |  |  |  |
| 5 and under | 157 | 59.2 | 265 |
| Males |  |  |  |
| 6-11 | 182 | 63.8 | 285 |
| 12-19 | 158 | 49.4 | 320 |
| 20 and over | 133 | 46.5 | 286 |
| Females |  |  |  |
| 6-11 | 154 | 58.3 | 264 |
| 12-19 | 131 | 47.1 | 278 |
| 20 and over | 140 | 52.7 | 266 |
| Males and Females |  |  |  |
| All Ages | 142 | 51.4 | 276 |
| a Based on USDA Nationwide Food Consumption Survey (1987-1988) data for one day. <br> b Intake for users only was calculated by dividing the per capita intake rate by the fraction of the population using fruits in a day. <br> Source: USDA, 1992b. |  |  |  |


| Age (yr) | Per Capita Intake (g/day) | Percent of Population Using Vegetables in a Day | Intake (g/day) for Users Only ${ }^{\text {b }}$ |
| :---: | :---: | :---: | :---: |
| Malcs and Females |  |  |  |
| 1 and under | 76 | 62.7 | 121 |
| 1-2 | 91 | 78.0 | 116 |
| 3-5 | 100 | 79.3 | 126 |
| 6.8 | 136 | 84.3 | 161 |
| Males |  |  |  |
| 9.11 | 138 | 83.5 | 165 |
| 12-14 | 184 | 84.5 | 217 |
| 15-18 | 216 | 85.9 | 251 |
| 19-22 | 226 | 84.7 | 267 |
| 23-34 | 248 | 88.5 | 280 |
| 35-50 | 261 | 86.8 | 300 |
| 51-64 | 285 | 90.3 | 316 |
| 65-74 | 265 | 88.5 | 300 |
| 75 and over | 264 | 93.6 | 281 |
| Eemales |  |  |  |
| 9-11 | 139 | 83.7 | 166 |
| 12-14 | 154 | 84.6 | 183 |
| 15-18 | 178 | 83.8 | 212 |
| 19-22 | 184 | 81.1 | 227 |
| 23-34 | 187 | 84.7 | 221 |
| 35-50 | 187 | 84.6 | 221 |
| 51-64 | 229 | 89.8 | 255 |
| 65-74 | 221 | 87.2 | 253 |
| 75 \& over | 198 | 88.1 | 226 |
| Malcs and Females |  |  |  |
| All Ages | 201 | 85.6 | 235 |
| Based on USDA Nationwide Food Consumption Survey (1977-1978) data for one day. <br> Intake for users only was calculated by dividing the per capita intake rate by the fraction of the population using vegetables in a day. <br> Source: USDA, 1980. |  |  |  |


| Age (yr) | Per Capita Intake (g/day) | Percent of Population Using Vegetables in a Day | Intake (g/day) for Users Only ${ }^{\text {b }}$ |
| :---: | :---: | :---: | :---: |
| Males and Eemales |  |  |  |
| 5 and under | 81 | 74.0 | 109 |
| Malcs |  |  |  |
| 6-11 | 129 | 86.8 | 149 |
| 12-19 | 173 | 85.2 | 203 |
| 20 and over | 232 | 85.0 | 273 |
| Emales |  |  |  |
| 6-11 | 129 | 80.6 | 160 |
| 12-19 | 129 | 75.8 | 170 |
| 20 and over | 183 | 82.9 | 221 |
| Males and Females |  |  |  |
| All Ages | 182 | 82.6 | 220 |
| a Based on USDA Nationwide Food Consumption Survey (1987-1988) data for one day. <br> b Intake for users only was calculated by dividing the per capita intake rate by the fraction of the population using vegetables in a day. <br> Source: USDA, 1992b. |  |  |  |

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Chapter 9-Intake of Fruits and Vegetables



|  | Total Fats and Oils ${ }^{\text {b }}$ |  | Table Fats ${ }^{\text {c }}$ |  | Salad Dressings ${ }^{\text {d }}$ |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  | 1994 | 1995 | 1994 | 1995 | 1994 | 1995 |
| Males and Females |  |  |  |  |  |  |
| 5 and under | 4 | 3 | 2 | 2 | 2 | 1 |
| Males |  |  |  |  |  |  |
| 6-11 | 8 | 7 | 3 | 3 | 5 | 4 |
| 12-19 | 11 | 14 | 2 | 5 | 8 | 10 |
| 20 and over | 19 | 18 | 5 | 5 | 11 | 10 |
| Females |  |  |  |  |  |  |
| 6-11 | 7 | 8 | 3 | 3 | 4 | 4 |
| 12-19 | 9 | 9 | 2 | 3 | 6 | 6 |
| 20 and over | 16 | 14 | 4 | 5 | 10 | 7 |
| Males and Females |  |  |  |  |  |  |
| All Ages | 14 | 14 | 4 | 4 | 9 | 8 |
| a Based on USDA CSFII 1994 and 1995 data for one day. <br> b Table fats, cooking fats, vegetable oils, salad dressings, nondairy cream substitutes, sauces that are mainly fat and oil. <br> c Butter, margarines, blends of butter with margarines or vegetable oils, and butter replacements. <br> d Regular and reduced- and low-calorie dressings and mayonnaise. <br> Source: USDA. 1996a: 1996b. |  |  |  |  |  |  |


|  | US population | Northeast | North Central | South | West |
| :---: | :---: | :---: | :---: | :---: | :---: |
| Total Produce | $282.6 \pm 3.5$ | $270.6 \pm 6.9$ | $282.4 \pm 6.7$ | $280.7 \pm 5.6$ | $303.1 \pm 8.2$ |
| Leafy ${ }^{2}$ | $39.2 \pm 0.8$ | $38.1 \pm 1.5$ | $37.1 \pm 1.5$ | $38.4 \pm 1.2$ | $45.3 \pm 1.8$ |
| Exposed ${ }^{\text {b }}$ | $86.0 \pm 1.5$ | $88.5 \pm 3.0$ | $87.8 \pm 2.9$ | $76.9 \pm 2.4$ | $95.5 \pm 3.6$ |
| Prutected ${ }^{\text {c }}$ | $150.4 \pm 2.3$ | $137.2 \pm 4.5$ | $150.1 \pm 4.3$ | $160.1 \pm 3.6$ | $152.5 \pm 5.3$ |
| Other | $7.0 \pm 0.3$ | $6.9 \pm 0.6$ | $7.3 \pm 0.5$ | $5.4 \pm 0.4$ | $9.8 \pm 0.7$ |

* Produce belonging to this category include: cabbage, cauliflower, broccoli, celery, lettuce, and spinach.
b Produce belonging to this category include: apples, pears, berries, cucumber, squash, grapes, peaches, apricots, plums, prunes, string beans, pea pods, and tomatoes.
c Produce belonging to this category include: carrots, beets, turnips, parsnips, citrus fruits, sweet corm, legumes (peas, beans, etc.), melons, onion, and poratoes.

NOTE: Northeast = Maine, New Hampshire, Vermont, Massachusetts, Connecticut, Rhode Island, New York, New Jersey, and Pennsylvania.

North Central = Ohio, Illinois, Indiana, Wisconsin, Michigan, Minnesota, Iowa, Missouri, North Dakota, South Dakota, Nebraska, and Kansas.

South = Maryland, Delaware, District of Columbia, Virginia, West Virginia, North Carolina, South Carolina, Georgia, Florida, Kentucky, Tennessee, Alabama, Mississippi, Arkansas, Louisiana, Texas, and Oklahoma.
West = Montana, Idaho, Wyoming, Utah, Colorado, New Mexico, Arizona, Nevada, Washington, Oregon, and California.
Source: U.S. EPA, 1984b (based on 1977-78 NFCS data).

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| Age (years) | Leafy produce ${ }^{\text {a }}$ | Exposed produce ${ }^{\text {b }}$ | Protected produce ${ }^{\text {c }}$ | Other produce |
| :---: | :---: | :---: | :---: | :---: |
| All Ages | $39.2 \pm 0.8$ | $86.0 \pm 1.5$ | $150.4 \pm 2.3$ | $7.0 \pm 0.3$ |
| $<1$ | $3.2 \pm 4.9$ | $75.5 \pm 9.8$ | $50.8 \pm 14.7$ | $25.5 \pm 1.8$ |
| 1-4 | $9.1 \pm 2.4$ | $55.6 \pm 4.8$ | $94.5 \pm 7.2$ | $5.1 \pm 0.9$ |
| 5-9 | $20.1 \pm 2.0$ | $69.2 \pm 4.8$ | $128.9 \pm 6.1$ | $4.3 \pm 0.8$ |
| 10-14 | $26.1 \pm 1.9$ | $76.8 \pm 3.8$ | $151.7 \pm 5.7$ | $8.1 \pm 0.7$ |
| 15-19 | $31.4 \pm 2.0$ | $71.9 \pm 4.0$ | $156.6 \pm 6.0$ | $6.2 \pm 0.7$ |
| 20-24 | $35.3 \pm 2.6$ | $65.6 \pm 5.2$ | $144.5 \pm 7.8$ | $5.0 \pm 1.0$ |
| 25-29 | $41.4 \pm 2.7$ | $73.4 \pm 5.3$ | $149.8 \pm 8.0$ | $7.0 \pm 1.0$ |
| 30-39 | $44.4 \pm 2.1$ | $77.1 \pm 4.2$ | $150.5 \pm 6.3$ | $6.1 \pm 0.8$ |
| 40-59 | $51.3 \pm 1.6$ | $94.7 \pm 3.3$ | $162.9 \pm 4.9$ | $6.9 \pm 0.6$ |
| 260 | $45.4 \pm 1.8$ | $114.2 \pm 3.6$ | $163.9 \pm 5.5$ | $7.6 \pm 0.7$ |
| ${ }^{2}$ Produce belonging to this category include: cabbage, cauliflower, broccoli, celery, lettuce, and spinach. <br> ${ }^{\text {b }}$ Produce belonging to this category include: apples, pears, berries, cucumber, squash, grapes, peaches, apricots, plums, prunes, string beans, pea pods, and tomatoes. <br> c Produce belonging to this category include: carrots, beets, turnips, parsnips, citrus fruits, sweet com, legumes (peas, beans, etc.), melons, onion, and potatoes. <br> Source: U.S. EPA, 1984 (based on 1977-78 NFCS data). |  |  |  |  |


|  |  | 23. Co | of Food ne Aver oss sex | weight/day <br> Food In <br> ed from | Different <br> for a US <br> A Diet D | ups and |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  |  |  |  |  |  |  |  |
|  | (0-1) | (1-5) | (6-13) | (14-19) | (20-44) | (45-70) | Intake ${ }^{\text {a }}$ |
| Potatoes | 5.67 | 10.03 | 14.72 | 19.40 | 17.28 | 14.79 | 15.60 |
| Leafy Veg. | 0.84 | 0.49 | 0.85 | 1.22 | 2.16 | 2.65 | 1.97 |
| Legume Veg. | 3.81 | 4.56 | 6.51 | 8.45 | 9.81 | 9.50 | 8.75 |
| Root Veg. | 3.04 | 0.67 | 1.20 | 1.73 | 1.77 | 1.64 | 1.60 |
| Garden fruits | 0.66 | 1.67 | 2.57 | 3.47 | 4.75 | 4.86 | 4.15 |
| Peanuts | 0.34 | 2.21 | 2.56 | 2.91 | 2.43 | 1.91 | 2.25 |
| Mushrooms | 0.00 | 0.01 | 0.03 | 0.04 | 0.14 | 0.06 | 0.08 |
| Veg. Oils | 27.62 | 17.69 | 27.54 | 37.04 | 37.20 | 27.84 | 31.24 |
| ${ }^{2}$ The estimated lifetime dietary intakes were |  |  |  |  |  |  |  |
| Estimat <br> where $\mathrm{IR}=$ the <br> Source: U.S. | $\begin{aligned} & \text { time }=1 \\ & \text { rate fo } \\ & 989 \text { (ba } \end{aligned}$ | 5yrs* <br> ic age <br> 77-78 | yrs* 1 | $\begin{aligned} & +6 \mathrm{yrs} \text { * } \\ & \hline \text { arrs } \end{aligned}$ | -19) +25 | (20-44) | * IR (45-70) |


| Age (yrs) | Sample Size | Fruit and Fruit Products | Vegetables Not Including Potatoes | Potatoes | Nuts and Legumes |
| :---: | :---: | :---: | :---: | :---: | :---: |
| Maics and Females |  |  |  |  |  |
| 1-4 | 1031 | 258 | 56 | 75 | 6 |
| 5-11 | 1995 | 312 | 83 | 110 | 13 |
| Maves |  |  |  |  |  |
| 12-19 | 1070 | 237 | 94 | 185 | 20 |
| 20-39 | 999 | 244 | 155 | 189 | 15 |
| 40.64 | 1222 | 194 | 134 | 131 | 15 |
| 65+ | 881 | 165 | 118 | 124 | 8 |
| Females |  |  |  |  |  |
| 12-19 | 1162 | 237 | 97 | 115 | 15 |
| 20-39 | 1347 | 204 | 134 | 99 | 8 |
| 40-64 | 1500 | 239 | 136 | 79 | 10 |
| 65+ | 818 | 208 | 103 | 80 | 5 |
| Pregngnt Females |  |  |  |  |  |
| $\cdots$ | 769 | 301 | 156 | 114 | 15 |

a Report does not specify whether means were calculated per capita or for consumers only. The reported values are consistent with the as consumed intake rates for consumers only reported by USDA (1980).
Source: Canadian Department of National Health and Welfare, n.d.

| Fresh Fruits |  | Fresh Vegetables |  |
| :---: | :---: | :---: | :---: |
| Food Item | $\underset{(\mathrm{g} / \mathrm{day})^{\mathrm{b}}}{\text { Per Capita Contion }}$ | Food Item | Per Capita Consumption $(\mathrm{g} / \mathrm{day})^{\text {b }}$ |
| Citus |  | Artichokes | 0.62 |
| Oranges (includes Temple oranges) | 10.2 | Asparagus | 0.75 |
| Tangerines and Tangelos | 1.6 | Snap Beans | 1.4 |
| Lemons | 3.1 | Broccoli | 3.5 |
| Limes | 0.9 | Brussel Sprouts | 0.4 |
| Grapefruit | 7.1 | Cabbage | 9.5 |
| Toral Fresh Citrus | 22.9 | Carros | 9.0 |
|  |  | Cauliflower | 2.2 |
| Noncitus |  | Celery | 7.8 |
| Apples | 21.8 | Sweet Corn | 6.6 |
| Apricots | 0.1 | Cucumber | 5.2 |
| Avocados | 1.7 | Eggplant | 0.5 |
| Bananas | 31.2 | Escarole/Endive | 0.3 |
| Cherries | 0.5 | Garlic | 1.6 |
| Cranberries | 0.4 | Head Lettuce | 30.2 |
| Grapes | 8.2 | Onions | 18.4 |
| Kiwi Fruit | 0.5 | Bell Peppers | 5.8 |
| Mangocs | 1.0 | Radishes | 0.6 |
| Peaches \& Nectarines | 7.6 | Spinach | 0.9 |
| Pears | 3.7 | Tomatoes | 16.3 |
| Pineapple | 2.2 | Total Fresh Vegetables | 126.1 |
| Papayas | 0.3 |  |  |
| Plums and Prunes | 1.7 |  |  |
| Strawberries | 4.1 |  |  |
| Total Fresh Noncitrus | 85.0 |  |  |
| Total Fresh Fruits | 107.7 |  |  |
| ${ }^{2}$ Based on retail-weight equivalent. Includes impors; excludes exports and foods grown in home gardens. Data for 1991 used. <br> ${ }^{6}$ Original data were presented in lbs/yr; data were converted to $\mathrm{g} /$ day by multiplying by a factor of $454 \mathrm{~g} / \mathrm{b}$ and dividing by 365 days/yr. <br> Source: USDA, 1993. |  |  |  |


| Food category | \% Indiv. using food in 3 days | Quantity consumed per eating occasion (g) |  | Consumers-only <br> Quantity consumed per eating occasion at specified percentiles (g) ${ }^{a}$ |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  |  |  |  | 5 | 25 | 50 | 75 | 90 | 95 | 99 |
|  |  | Deviation |  |  |  |  |  |  |  |  |
| Raw vegetables |  |  |  |  |  |  |  |  |  |  |
| White potatoes | 74.4 | 125 | 90 | 29 | 63 | 105 | 170 | 235 | 280 | 426 |
| Cabbage and coleslaw | 9.7 | 68 | 45 | 15 | 40 | 60 | 90 | 120 | 120 | 240 |
| Carrots | 5 | 43 | 40 | 4 | 13 | 31 | 55 | 100 | 122 | 183 |
| Cucumbers | 5.6 | 80 | 76 | 8 | 24 | 70 | 110 | 158 | 220 | 316 |
| Lettuce and tossed salad | 50.7 | 65 | 59 | 10 | 20 | 55 | 93 | 140 | 186 | 270 |
| Mature onions | 8.5 | 31 | 33 | 3 | 17 | 18 | 36 | 57 | 72 | 180 |
| Tomatoes | 27.8 | 81 | 55 | 30 | 45 | 62 | 113 | 123 | 182 | 246 |
| Cooked vegetables |  |  |  |  |  |  |  |  |  |  |
| Broccoli | 6.2 | 112 | 68 | 30 | 78 | 90 | 155 | 185 | 190 | 350 |
| Cabbage | 4.7 | 128 | 83 | 28 | 75 | 145 | 150 | 225 | 300 | 450 |
| Carrots | 9.8 | 70 | 59 | 19 | 46 | 75 | 92 | 150 | 155 | 276 |
| Corn, whole kernel | 23.9 | 95 | 56 | 21 | 65 | 83 | 123 | 170 | 170 | 330 |
| Lima beans | 2.8 | 110 | 75 | 21 | 67 | 88 | 170 | 175 | 219 | 350 |
| Mixed vegetables | 3.4 | 117 | 69 | 28 | 91 | 94 | 182 | 187 | 187 | 374 |
| Cowpeas, field peas, blackeyed peas | 2.9 | 131 | 88 | 22 | 88 | 88 | 175 | 196 | 350 | 350 |
| Green peas | 18.3 | 90 | 57 | 20 | 43 | 85 | 85 | 170 | 170 | 330 |
| Spinach | 4.5 | 121 | 70 | 24 | 78 | 103 | 185 | 205 | 205 | 380 |
| String beans | 27.3 | 86 | 54 | 18 | 67 | 70 | 135 | 140 | 140 | 280 |
| Summer squash | 2.8 | 145 | 98 | 27 | 105 | 108 | 215 | 215 | 352 | 430 |
| Sweet potatoes | 4.1 | 136 | 87 | 38 | 86 | 114 | 185 | 225 | 238 | 450 |
| Tomato juice | 3.9 | 91 | 122 | 91 | 122 | 182 | 243 | 243 | 363 | 486 |
| Cucumber pickles | 9.2 | 45 | 45 | 7 | 16 | 30 | 65 | 90 | 130 | 222 |
| Fruits |  |  |  |  |  |  |  |  |  |  |
| Grapefruit | 4.7 | 159 | 58 | 106 | 134 | 134 | 165 | 268 | 268 | 330 |
| Grapefnit juice | 3.6 | 202 | 99 | 95 | 125 | 186 | 247 | 250 | 375 | 500 |
| Oranges | 9 | 146 | 57 | 73 | 145 | 145 | 145 | 180 | 228 | 360 |
| Orange juice | 35.5 | 190 | 84 | 95 | 125 | 187 | 249 | 249 | 311 | 498 |
| Apples | 18.2 | 141 | 49 | 69 | 138 | 138 | 138 | 212 | 212 | 276 |
| Applesauce, cooked apples | 9.8 | 134 | 86 | 28 | 64 | 128 | 130 | 255 | 155 | 488 |
| Apple juice | 3.8 | 191 | 101 | 63 | 124 | 186 | 248 | 248 | 372 | 496 |
| Cantaloupe | 3.3 | 171 | 91 | 61 | 136 | 136 | 272 | 272 | 272 | 529 |
| Raw peaches | 4.5 | 160 | 75 | 76 | 152 | 152 | 152 | 304 | 304 | 456 |
| Raw pears | 3.1 | 163 | 69 | 82 | 164 | 164 | 164 | 164 | 328 | 328 |
| Raw strawberries | 2.1 | 100 | 58 | 37 | 75 | 75 | 149 | 149 | 180 | 298 |

[^2]
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| Food | Moisture Content (Percent) |  | Comments |
| :---: | :---: | :---: | :---: |
|  | Raw | Cooked |  |
| Fruit |  |  |  |
| Apples - dried | 31.76 | 84.13* | sulfured; * without added sugar |
| Apples - | 83.93* | 84.46** | *with skin; **without skin |
| Apples - juice |  | 87.93 | canned or bottled |
| Applesauce |  | 88.35* | *unsweetened |
| Apricots | 86.35 | 86.62* | *canned juice pack with skin |
| Apricots - dried | 31.09 | 85.56* | sulfured; *without added sugar |
| Bananas | 74.26 |  |  |
| Blackberries | 85.64 |  |  |
| Blueberries | 84.61 | 86.59* | *frozen unsweetened |
| Boysenberries | 85.90 |  | frozen unsweetened |
| Cantaloupes - unspecified | 89.78 |  |  |
| Casabas | 91.00 |  |  |
| Cherries - sweet | 80.76 | 84.95* | *canned, juice pack |
| Crabapples | 78.94 |  |  |
| Cranberries | 86.54 |  |  |
| Cranberries - juice cocktail | 85.00 |  | bottled |
| Currants (red and white) | 83.95 |  |  |
| Elderberries | 79.80 |  |  |
| Grapefnit | 90.89 |  |  |
| Grapefruit - juice | 90.00 | 90.10* | *canned unsweetened |
| Grapefruit - unspecified | 90.89 |  | pink, red, white |
| Grapes - fresh | 81.30 |  | American type (slip skin) |
| Grapes - juice | 84.12 |  | canned or bottled |
| Grapes - raisins | 15.42 |  | seedless |
| Honeydew melons | 89.66 |  |  |
| Kiwi fruit | 83.05 |  |  |
| Kumquats | 81.70 |  |  |
| Lemons - juice | 90.73 | 92.46* | *canned or bottled |
| Lemons - peel | 81.60 |  |  |
| Lemons - pulp | 88.98 |  |  |
| Limes - juice | 90.21 | 92.52* | *canned or bottled |
| Limes - unspecified | 88.26 |  |  |
| Loganberries | 84.61 |  |  |
| Mulberries | 87.68 |  |  |
| Nectarines | 86.28 |  |  |
| Oranges - unspecified | 86.75 |  | all varieties |
| Peaches | 87.66 | 87.49* | *canned juice pack |
| Pears - dried | 26.69 | 64.44* | sulfured; *without added sugar |
| Pears - fresh | 83.81 | 86.47* | *canned juice pack |
| Pineapple | 86.50 | 83.51* | *canned juice pack |
| Pincapple - juice |  | 85.53 | canned |
| Plums |  | 85.20 |  |
| Quinces | 83.80 |  |  |
| Raspberries | 86.57 |  |  |
| Strawberries | 91.57 | 89.97* | * frozen unsweetened |
| Tangerine - juice | 88.90 | 87.00* | *canned sweetened |
| Tangerines | 87.60 | 89.51* | *canned juice pack |
| Watermelon | 91.51 |  |  |
| Vegetables |  |  |  |
| Alfalfa sprouts | 91.14 |  |  |
| Artichokes - globe \& French | 84.38 | 86.50 | boiled, drained |
| Artichokes - Jerusalem | 78.01 |  |  |

Chapter 9-Intake of Fruits and Vegetables

| Food | Moisture Content (Percent) |  | Comments |  |
| :---: | :---: | :---: | :---: | :---: |
|  | Raw | Cooked |  |  |
| Asparagus | 92.25 | 92.04 | boiled, drained |  |
| Bamboo shoots | 91.00 | 95.92 | boiled, drained |  |
| Beans - dry |  |  |  |  |
| Beans - dry - blackeye peas (cowpeas) | 66.80 | 71.80 | boiled, drained |  |
| Beans - dry - hyacinth (mature seeds) | 87.87 | 86.90 | boiled, drained |  |
| Beans - dry - navy (pea) | 79.15 | 76.02 | boiled, drained |  |
| Beans - dry - pinto | 81.30 | 93.39 | boiled, drained |  |
| Beans - lima | 70.24 | 67.17 | boiled, drained |  |
| Beans - snap - Italian - green - yellow | 90.27 | 89.22 | boiled, drained |  |
| Beets | 87.32 | 90.90 | boiled, drained |  |
| Beets - tops (greens) | 92.15 | 89.13 . | boiled, drained |  |
| Broccoli | 90.69 | 90.20 | boiled, drained |  |
| Brussel sprouts | 86.00 | 87.32 | boiled, drained |  |
| Cabbage - Chinese/celery, including bok choy | 95.32 | 95.55 | boiled, drained |  |
| Cabbage - red | 91.55 | 93.60 | boiled, drained |  |
| Cabbage - savoy | 91.00 | 92.00 | boiled, drained |  |
| Carrots | 87.79 | 87.38 | boiled, drained |  |
| Cassava (yucca blanca) | 68.51 |  |  |  |
| Cauliflower | 92.26 | 92.50 | boiled, drained |  |
| Celeriac | 88.00 | 92.30 | boiled, drained |  |
| Celery | 94.70 | 95.00 | boiled, drained |  |
| Chili peppers | 87.74 | 92.50* | *canned solids \& liquid |  |
| Chives | 92.00 |  |  |  |
| Cole slaw | 81.50 |  |  |  |
| Collards | 93.90 | 95.72 | boiled, drained |  |
| Corn - sweet | 75.96 | 69.57 | boiled, drained |  |
| Cress - garden - field | 89.40 | 92.50 | boiled, drained |  |
| Cress - garden | 89.40 | 92.50 | boiled, drained |  |
| Cucumbers | 96.05 |  |  |  |
| Dandelion - greens | 85.60 | 89.80 | boiled, drained |  |
| Eggplant | 91.93 | 91.77 | boiled, drained |  |
| Endive | 93.79 |  |  |  |
| Garlic | 58.58 |  |  |  |
| Kale | 84.46 | 91.20 | boiled, drained |  |
| Kohirabi | 91.00 | 90.30 | boiled, drained |  |
| Lambsquarter | 84.30 | 88.90 | boiled, drained |  |
| Leeks | 83.00 | 90.80 | boiled, drained |  |
| Lentils - whole | 67.34 | 68.70 | stir-fried |  |
| Lettuce - iceberg | 95.89 |  |  |  |
| Lettuce - romaine | 94.91 |  |  |  |
| Mung beans (sprouts) | 90.40 | 93.39 | boiled, drained |  |
| Mushrooms | 91.81 | 91.08 | boiled, drained |  |
| Mustard greens | 90.80 | 94.46 | boiled, drained |  |
| Okra | 89.58 | 89.91 | boiled, drained |  |
| Onions | 90.82 | 92.24 | boiled, drained |  |
| Onions - dehydrated or dried | 3.93 |  |  |  |
| Parsley | 88.31 |  |  |  |
| Parsley roots | 88.31 |  |  |  |
| Parsnips | 79.53 | 77.72 | boiled, drained |  |
| Peas (garden) - mature seeds - dry | 88.89 | 88.91 | boiled, drained |  |
| Peppers - sweet - garden | 92.77 | 94.70 | boiled, drained |  |
| Potatoes (white) - peeled | 78.96 | 75.42 | baked |  |

Chapter 9-Intake of Fruits and Vegetables

| Food | Moisture Content (Percent) |  | Comments |
| :---: | :---: | :---: | :---: |
|  | Raw | Cooked |  |
| Potatoes (white) - whole | 83.29 | 71.20 | baked |
| Pumpkin | 91.60 | 93.69 | boiled, drained |
| Radishes - roots | 94.84 |  |  |
| Rhubarb | 93.61 | 67.79 | frozen, cooked with added sugar |
| Rutabagas - unspecified | 89.66 | 90.10 | boiled, drained |
| Salsify (oyster plant) | 77.00 | 81.00 | boiled, drained |
| Shallots | 79.80 |  |  |
| Soybeans - sprouted seeds | 69.05 | 79.45 | steamed |
| Spinach | 91.58 | 91.21 | boiled, drained |
| Squash - summer | 93.68 | 93.70 | all varieties; boiled, drained |
| Squash - winter | 88.71 | 89.01 | all varieties; baked |
| Sweetpotatoes (including yams) | 72.84 | 71.85 | baked in skin |
| Swiss chard | 92.66 | 92.65 | boiled, drained |
| Tapioca - pearl | 10.99 |  | dry |
| Taro-greens | 85.66 | 92.15 | steamed |
| Taro-root | 70.64 | 63.80 |  |
| Tomatoes - juice |  | 93.90 | canned |
| Tomatoes - paste |  | 74.06 | canned |
| Tomatoes - puree |  | 87.26 | canned |
| Tomatoes - raw | 93.95 |  |  |
| Tomatoes - whole | 93.95 | 92.40 | boiled, drained |
| Towelgourd | 93.85 | 84.29 | boiled, drained |
| Turnips - roots | 91.87 | 93.60 | boiled, drained |
| Turnips - tops | 91.07 | 93.20 | boiled, drained |
| Water chestnuts | 73.46 |  |  |
| Yambean - tuber | 89.15 | 87.93 | boiled, drained |
| Source: USDA, 1979-1986. |  |  |  |

$\left.\begin{array}{llll} & \text { Survey Population Used in } \\ \text { Calculating Intake }\end{array}\right]$

Table 9-29. Summary of Recommended Values for Per Capita Intake of Fruits and Vegetables
Mean $\quad$ 95th Percentile $\quad$ Multiple Percentiles .and Study

Total Fruit Intake
$3.4 \mathrm{~g} / \mathrm{kg}$-day
$12 \mathrm{~g} / \mathrm{kg}$-day

Total Vegetable Intake
$4.3 \mathrm{~g} / \mathrm{kg}$-day
$10 \mathrm{~g} / \mathrm{kg}$-day

Individual Fruit and Vegetables Intake
see Table 9-5
EPA Analysis of CSFII 1989-91 Data

| Considerations | Rationale | Rating |
| :---: | :---: | :---: |
| Study Elements |  |  |
| - Level of peer review | USDA CSFII survey receives high level of peer review. EPA analysis of these data has been peer reviewed outside the Agency. | High |
| - Accessibility | CSFII data are publicly available. | High |
| - Reproducibility | Enough information is included to reproduce results. | High |
| - Focus on factor of interest | Analysis is specifically designed to address food intake. | High |
| - Data pertinent to U.S. | Data focuses on the U.S. population. | High |
| - Primary data | This is new analysis of primary data. | High |
| - Currency | Were the most current data publicly available at the time the analysis was conducted for the Handbook. | High |
| - Adequacy of data collection period | Survey is designed to collect short-term data. | Medium confidence for average values; Low confidence for long term percentile distribution |
| - Validity of approach | Survey methodology was adequate. | High |
| - Study size | Study size was very large and therefore adequate. | High |
| - Representativeness of the population | The population studied was the U.S. population. | High |
| - Characterization of variability | Survey was not designed to capture long term day-to-day variability. Short term distributions are provided. | Medium |
| - Lack of bias in study design (high rating is desirable) | Response rate was adequate. | Medium |
| - Measurement error | No measurements were taken. The study relied on survey data. | N/A |
| Other Elements |  |  |
| - Number of sudies | I; CSFII 1989-91 was the most recent data set publicly available at the time the analysis was conducted for the Handbook. Therefore, it was the only study classified as key study. | Low |
| - Agreement between researchers | Although the CSFII was the only study classified as key study, the results are in good agreement with earlier data. | High |
| Overall Rating | The survey is representative of U.S. population. Although there was only one study considered key, these data are the most recent and are in agreement with earlier data. The approach used to analyzed the data was adequate. However, due to the limitations of the survey design estimation of longterm percentile values (especially the upper percentiles) is uncertain. | High confidence in the average; Low confidence in the long-term upper percentiles |

## APPENDIX 9A

CALCULATIONS USED IN THE 1989-91 CSFII ANALYSIS TO CORRECT FOR MIXTURES
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## APPENDIX 9A

## Calculations Used in the 1989-91 CSFII Analysis to Correct for Mixtures

Distributions of intake for various food groups were generated for the food/items groups using the USDA 198991 CSFII data set as described in Sections 9.2.2. and 11.1.2. However, several of the food categories used did not include meats, dairy products, and vegetables that were eaten as mixtures with other foods. Thus, adjusted intake rates were calculated for food items that were identified by USDA (1995) as comprising a significant portion of grain and meat mixtures. To account for the amount of these foods consumed as mixtures, the mean fractions of total meat or grain mixtures represented by these food items were calculated (Table 9A-1) using Appendix C of USDA (1995). Mean values for all individuals were used to calculate these fractions. These fractions were multiplied by each individual's intake rate for total meat mixtures or grain mixtures to calculate the amount of the individual's food mixture intake that can be categorized into one of the selected food groups. These amounts were then added to the total intakes rates for meats, grains, total vegetables, tomatoes, and white potatoes to calculate an individual's total intake of these food groups, as shown in the example for meats below.

$$
I R_{\text {meat-adjusted }}=\left(I R_{g r \text { mixtures }} * F r_{\text {meal } / g r}\right)+\left(I R_{m t \text { maxtures }} * F r_{\text {meatimt }}\right)+\left(I R_{\text {mear }}\right)
$$

where:

| $\mathrm{IR}_{\text {meat-adjusted }}$ | $=$ | adjusted individual intake rate for total meat; |
| :--- | :--- | :--- |
| $\mathrm{IR}_{\mathrm{gr} \text { mixtures }}$ | $=$ | individual intake rate for grain mixtures; |
| IR |  |  |
| mt mixtures | $=$ | individual intake rate for meat mixtures; |
| $\mathrm{IR}_{\text {meat }}$ | $=$ | individual intake rate for meats; |
| $\mathrm{Fr}_{\text {mealgr }}$ | $=$ | fraction of grain mixture that is meat; and |
| $\mathrm{Fr}_{\text {meatmt }}$ | $=$ | fraction of meat mixture that is meat. |

Population distributions for mixture-adjusted intakes were based on adjusted intake rates for the population of interest.

|  | Table 9A-1. Fraction of Grain and Meat Mixrure Intake Represented by Various Food Items/Groups |
| :--- | :--- |
| Grain Mixtures |  |
| total vegetables | 0.2360 |
| tomatoes |  |
| white potatoes | 0.1685 |
| total meats | 0.0000 |
| beef | 0.0787 |
| pork | 0.0449 |
| poultry | 0.0112 |
| dairy | 0.0112 |
| total grains | 0.1348 |
| Meat Mixtures | 0.3146 |
| total vegetables |  |
| tomatoes | 0.2778 |
| white potatoes | 0.1111 |
| total meats | 0.0333 |
| beef | 0.3556 |
| pork | 0.2000 |
| poultry | 0.0222 |
| dairy | 0.0778 |
| total grains | 0.0556 |


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Appendix 9B

## APPENDIX 9B

FOOD CODES AND DEFINITIONS USED IN ANALYSIS OF THE 1989-91 USDA CSFII DATA

Appendix 9B. Food Codes and Definitions Used in Analysis of the 1989-91 USDA CSFII Data

| Food | Food Codes |  |
| :---: | :---: | :---: |
| MAJOR FOOD GROUPS |  |  |
| Total Fruits | 6- Fruits citrus fruits and juices dried fruits other fruits fruits/juices \& nectar fruit/juices baby food | (includes baby foods) |
| Total Vegetables | 7- Vegetables (all forms) white potatoes \& PR starchy dark green vegetables deep yellow vegetables tomatoes and tom. mixtures other vegetables veg. and mixtures/baby food veg. with meat mixtures | 411- Beans/legumes <br> 412-Beans/legumes <br> 413- Beans/legumes <br> (includes baby foods; mixtures, mostly vegetables; does not include nuts and seeds) |
| Total Meats | 20- Meat, type not specified <br> 21- Beef <br> 22- Pork <br> 23- Lamb, veal, game, carcass meat <br> 24- Poultry <br> 25- Organ meats, sausages, lunchmeats, meat spreads | (excludes meat, poultry, and fish with non-meat items; frozen plate meals; soups and gravies with meat, poultry and fish base; and gelatin-based drinks; includes baby foods) |
| Total Dairy | 1- Milk and Milk Products milk and milk drinks cream and cream substitutes milk desserts, sauces, and gravies cheeses | (includes regular fluid milk, human milk, imitation milk products, yogurt, milk-based meal replacements, and infant formulas) |
| INDIVIDUAL FOODS |  |  |
| White Potatoes | 71- White Potatoes and PR Starchy Vcg. <br> baked, boiled, chips, sticks, creamed, scalloped, au gratin, fried, mashed, stuffed, puffs, salad, recipes, soups, Puerto Rican starchy vegetables | (does not include vegetables soups; vegetable mixtures; or vegetable with meat mixtures) |
| Peppers | 7512100 Pepper, hot chili, raw <br> 7512200 Pepper, raw <br> 7512210 Pepper, sweet green, raw <br> 7512220 Pepper, sweet red, raw <br> 7522600 Pepper, green, cooked, NS as to fat added <br> 7522601 Pepper, green, cooked, fat not added <br> 7522602 Pepper, green, cooked, fat added <br> 7522604 Pepper, red, cooked, NS as to fat added <br> 7522605 Pepper, red, cooked, fat not added | 7522606 Pepper, red, cooked, fat added <br> 7522609 Pepper, hot, cooked, NS as to fat added <br> 7522610 Pepper, hot, cooked, fat not added <br> 7522611 Pepper, hot, cooked, fat added <br> 7551101 Peppers, hot, sauce <br> 7551102 Peppers, pickled <br> 7551105 Peppers, hot pickled <br> (does not include vegetable soups; vegetable mixtures; or <br> vegetable with meat mixtures)  |
| Onions | 7510950 Chives, raw <br> 7511150 Garlic, raw <br> 7511250 Leek, raw <br> 7511701 Onions, young green, raw <br> 7511702 Onions, mature <br> 7521550 Chives, dried <br> 7521740 Garlic, cooked <br> 7521840 Leek, cooked <br> 7522100 Onions, mature cooked, NS as to fat added <br> 7522101 Onions, mature cooked, fat not added | 7522102 Onions, mature cooked, fat added <br> 7522103 Onions, pearl cooked <br> 7522104 Onions, young green cooked, NS as to fat <br> 7522105 Onions, young green cooked, fat not added <br> 7522106 Onions, young green cooked, fat added <br> 7522110 Onion, dehydrated <br> 7541501 Onions, creamed <br> 7541502 Onion rings <br> (does not include vegetable soups; vegetable mixtures; or  <br> vegetable with meat mixtures)  |


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## Appendix 9B



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## Appendix 9B

| Appendix 9B. Food Codes and Definitions Used in Analysis of the 1989-91 USDA CSFII Data (continued) |  |  |
| :---: | :---: | :---: |
| Food <br> Product |  | Food Codes |
| Pork | 22- Pork <br> pork, nfs; ground dehydrated chops <br> steaks, cutlets <br> ham <br> roasts <br> Canadian bacon <br> bacon, salt pork <br> other pork items <br> pork baby food | (excludes meat, poultry, and fish with non-meat items; frozen plate meals; soups and gravies with meat, poultry and fish base; and gelatin-based drinks; includes baby food) |
| Game | 233-Game | (excludes meat, poultry, and fish with non-meat items; frozen plate meals; soups and gravies with meat, poultry and fish base; and gelatin:based drinks) |
| Poultry | 24- Poultry chicken turkey duck other poultry poultry baby food | (excludes meat, poultry, and fish with non-meat items; frozen plate meals; soups and gravies with meat, pouitry and fish base; and gelatin-based drinks; includes baby food) |
| Eggs | 3- Eggs <br>  eggs <br>  egg mixtures <br>  egg substitutes <br>  eggs baby food <br>  froz. meals with egg as main ingred. | (includes baby foods) |
| Broccoli | 722- Broccoli (all forms) | (does not include vegetable soups; vegetable mixtures; or vegerable with meat mixtures) |
| Carrots | $7310-$ Carrots (all forms) <br> 7311140 Carrots in Sauce <br> 7311200 Carrot Chips <br> $76201-$ Carrots, baby | (does not include vegetable soups; vegetable mixtures; or vegetable with meat mixtures; includes baby foods except mixtures) |
| Pumpkin | 732- Pumpkin (all forms) <br> 733- Winter squash (all forms) <br> $76205-$ Squash, baby | (does not include vegetable soups; vegetables mixtures; or vegetable with meat mixtures; includes baby foods) |
| Asparagus | 7510080 Asparagus, raw <br> $75202-$ Asparagus, cooked <br> 7540101 Asparagus, creamed or with cheese | (does not include vegetable soups; vegetables mixtures, or vegetable with meat mixtures) |
| Lima Beans | 7510200 Lima Beans, raw <br> 752040- Lima Beans, cooked <br> 752041- Lima Beans, canned <br> $75402-$ Lima Beans with sauce | (does not include vegetable soups; vegetable mixtures; or vegetable with meat mixtures; does not include succotash) |
| Cabbage | 7510300 Cabbage, raw <br> 7510400 Cabbage, Chinese, raw <br> 7510500 Cabbage, red, raw <br> 7514100 Cabbage salad or coleslaw <br> 7514130 Cabbage, Chinese, salad <br> $75210-$ Chinese Cabbage, cooked <br> $75211-$ Green Cabbage, cooked | 75212- Red Cabbage, cooked <br> 752130- Savoy Cabbage, cooked <br> 75230- Sauerkraut, cooked <br> 7540701 Cabbage, creamed <br> 755025- Cabbage, pickled or in relish <br> (does not include vegetable soups; vegetable mixtures; or vegetable with meat mixtures) |

## Appendix 9B

| Appendix 9B. Food Codes and Definitions Used in Analysis of the 1989-91 USDA CSFII Data (continued) |  |  |  |
| :---: | :---: | :---: | :---: |
| Food Product | Food Codes |  |  |
| Lenture | $\begin{aligned} & 75113- \\ & 75143- \\ & 7514410 \\ & 7522005 \end{aligned}$ | Lettuce, raw <br> Lettuce salad with other veg. <br> Lettuce, wilted, with bacon dressing <br> Lettuce, cooked | (does not include vegetable soups; vegetable mixtures; or vegetable with meat mixtures) |
| Okra | $\begin{aligned} & 7522000 \\ & 7522001 \\ & 7522002 \\ & 7522010 \\ & \hline \end{aligned}$ | Okra, cooked, NS as to fat Okra, cooked, fat not added Okra, cooked, fat acded Lufta, cooked (Chinese Okra) | 7541450 Okra, fried <br> 7550700 Okra, pickled <br> (does not include vegetable soups; vegetable mixtures; or vegetable with meat mixtures) |
| Peas | $\begin{aligned} & 7512000 \\ & 7512775 \\ & 75223- \\ & 75224- \\ & 75225- \\ & 75231- \\ & 7541650 \\ & \hline \end{aligned}$ | Peas, green, raw <br> Snowpeas, raw <br> Peas, cowpeas, field or blackeye, cooked <br> Peas, green, cooked <br> Peas, pigeon, cooked <br> Snowpeas, cooked <br> Pea salad | 7541660 Pea salad with cheese <br> $75417-$ Peas, with sauce or creamed <br> $76409-$ Peas, baby <br> $76411-\quad$ Peas, creamed, baby  <br> (does not include vegetable soups; vegetable mixtures; or  <br> vegetable with meat mixtures; includes baby foods except  <br> mixtures)  |
| Cucumbers | $\begin{aligned} & 7511100 \\ & 75142- \\ & 752167- \\ & 7550301 \\ & 7550302 \\ & 7550303 \\ & 7550304 \\ & \hline \end{aligned}$ | Cucumbers, raw <br> Cucumber salads Cucumbers, cooked Cucumber pickles, dill Cucumber pickles, relish Cucumber pickles, sour Cucumber pickles, sweet | 7550305 Cucumber pickles, fresh <br> 7550307 Cucumber, Kim Chee <br> 7550311 Cucumber pickles, dill, reduced salt <br> 7550314 Cucumber pickles, sweet, reduced salt <br> (does not include vegetable soups; vegetable mixtures; or vegetable with meat mixtures) |
| Bects | $\begin{aligned} & 7510250 \\ & 752080- \\ & 752081- \\ & 7540501 \end{aligned}$ | Bects, rav <br> Beets, cooked <br> Beets, canned <br> Beets, harvard | 7550021 Beets, pickled <br> 76403- Beets, baby <br> (does not include vegetable soups; vegetable mixtures; or vegetable with meat mixcures; includes baby foods except mixtures) |
| Strawberries | $\begin{aligned} & 6322- \\ & 6+13250 \\ & \hline \end{aligned}$ | Strawberries Strawoerry Juice | (includes baby food; except mixtures) |
| Other Berries | $\begin{aligned} & 6320- \\ & 6321- \\ & 6341101 \\ & \hline \end{aligned}$ | Other Berries Other Berries Cranberry salad | $6410460 \quad$ Blackberry Juice $64105-\quad$ Cranberry Juice (includes baby food; except mixtures) |
| Peaches | $\begin{aligned} & 62116 \\ & 63135- \\ & 6+12203 \\ & 6420501 \\ & \hline \end{aligned}$ | Dried Peaches <br> Peaches <br> Peach Juice <br> Peach Nectar | 67108- Peaches ,baby 6711450 Peaches, dry, baby (includes baby food; except mixtures) |
| Pcars | $\begin{aligned} & 62119- \\ & 63137- \\ & 6341201 \\ & 6421501 \end{aligned}$ | Dried Pears <br> Pears <br> Pear salad <br> Pear Nectar | $67109-$ Pears, baby <br> 6711455 Pears, dry, baby <br> 6721200 Pear juice, baby <br> (includes baby food; except mixtures)  |

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| Food Product | Food Codes |  |  |  |
| :---: | :---: | :---: | :---: | :---: |
| Exposed Veg. | 721- | Dark Green Leafy Veg. | 752167- | Cucumber, cooked |
|  | 722- | Dark Green Nonleafy Veg. | 752170 - | Eggplant, cooked |
|  | 74. | Tomatces and Tomato Mixtures | 752171- | Fern shoots |
|  | 7510050 | Alfalfa Sprouts | 752172 - | Fern shoots |
|  | 7510075 | Artichoke, Jerusalcm, raw | 752173. | Flowers of sesbania, squash or lily |
|  | 7510080 | Asparagus, raw | 7521801 | Kohlrabi, cooked |
|  | $75101-$ | Beans, sprouts and green, raw | 75219. | Mushrooms, cooked |
|  | 7510260 | Broccoflower, raw | $75220-$ | Okra/lettuce, cooked |
|  | 7510275 | Brussel Sprouts, raw | 7522116 | Palm Hearts, cooked |
|  | 7510280 | Buckwheat Sprouts, raw | 7522121 | Parsley, cooked |
|  | 7510300 | Cabbage, raw | 75226- | Peppers, pimento, cooked |
|  | 7510400 | Cabbage, Chinese, raw | $75230-$ | Sauerkraut, cooked/canned |
|  | 7510500 | Cabbage, Red, raw | $75231-$ | Snowpeas, cooked |
|  | 7510700 | Cauliflower, raw | $75232-$ | Scaweed |
|  | 7510900 | Celery, raw | $75233-$ | Summer Squash |
|  | 7510950 | Chives, raw | 7540050 | Artichokes, stuffed |
|  | 7511100 | Cucumber, raw | 7540101 | Asparagus, creamed or with cheese |
|  | 7511120 | Eggplant, raw | 75403. | Beans, green with sauce |
|  | 7511200 | Kohlrabi, raw | 75404. | Beans, yellow with sauce |
|  | 75113. | Lettuce, raw | 7540601 | Brussel Sprouts, creamed |
|  | 7511500 | Mushrooms, raw | 7540701 | Cabbage, creamed |
|  | 7511900 | Parsley | 75409 - | Cauliflower, creamed |
|  | 7512100 | Pepper, hot chili | $75410-$ | Celery/Chiles, creamed |
|  | 75122. | Peppers, raw | $75412-$ | Eggplant, fried, with sauce, etc. |
|  | 7512750 | Seaweed, raw | $75413-$ | Kohlrabi, creamed |
|  | 7512775 | Snowpeas, raw | $75414-$ | Mushrooms, Okra, fried, stuffed, creamed |
|  | 75128- | Summer Squash, raw | $754180-$ | Squash, baked, fried, creamed, etc. |
|  | 7513210 | Celery Juice | 7541822 | Christophine, creamed |
|  | 7514100 | Cabbage or cole slaw | 7550011 | Beans, pickled |
|  | 7514130 | Chinese Cabbage Salad | 7550051 | Celery, pickled |
|  | 7514150 | Celery with cheese | 7550201 | Cauliflower, pickled |
|  | 75142- | Cucumber salads | $755025-$ | Cabbage, pickled |
|  | $75143-$ | Lettuce salads | 7550301 | Cucumber pickles, dill |
|  | 7514410 | Lettuce, wilted with bacon dressing | 7550302 | Cucumber pickles, relish |
|  | 7514600 | Greek salad | 7550303 | Cucumber pickles, sour |
|  | 7514700 | Spinach salad | 7550304 | Cucumber pickles, sweet |
|  | 7520060 | Algae, dried | 7550305 | Cucumber pickles, fresh |
|  | $75201-$ | Artichoke, cooked | 7550307 | Cucumber, Kim Chee |
|  | $75202-$ | Asparagus, cooked | 7550308 | Eggplant, pickled |
|  | $75203-$ | Bamboo shoots, cooked | 7550311 | Cucumber pickles, dill, reduced salt |
|  | 7520-49. | Beans, string, cooked | 7550314 | Cucumber pickles, swect, reduced salt |
|  | $75205-$ | Beans, green, cooked/canned | 7550500 | Mushrooms, pickled |
|  | 75206- | Beans, yellow, cooked/canned | 7550700 | Okra, pickled |
|  | 75207. | Bean Sprouts, cooked | $75510-$ | Olives |
|  | 752085. | Breadfruit | 7551101 | Pcppers, hot |
|  | 752087 - | Broccoflower, cooked | 7551102 | Peppers,pickled |
|  | 752090 - | Brussel Sprouts, cooked | 7551104 | Peppers, hot pickled |
|  | 75210 | Cabbage, Chinese, cooked | 7551301 | Seaweed, pickled |
|  | $75211-$ | Cabbage, green, cooked | 7553500 | Zucchini, pickled |
|  | $75212-$ | Cabbage, red, cooked | $76102-$ | Dark Green Veg., baby |
|  | $752130-$ | Cabbage, savoy, cooked | 76401- | Beans, baby (excl. most soups \& mixtures) |
|  | 75214 75215 | Cauliflower | $411-$ | Beans/legumes |
|  | 7525. | Celery, Chives, Christophine (chayote) |  | Beans/legumes |

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| Appendix 9B. Food Codes and Definitions Used in Analysis of the 1989-91 USDA CSFII Data (continued) |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: |
| Food <br> Product | Food Codes |  |  |  |
| Protected Veg. | 732- <br> 733- <br> 7510200 <br> 7510550 <br> 7510960 <br> 7512000 <br> 7520070 <br> 752040 - <br> 752041- <br> 7520829 <br> 752083. <br> 7520950 <br> 752131- <br> 752160- <br> 752161- <br> 752162- <br> 752163- <br> 7521749 | Pumpkin <br> Winter Squash <br> Lima Beans, raw <br> Cactus, raw <br> Corn, raw <br> Peas, raw <br> Aloe vera juice <br> Lima Beans, cooked <br> Lima Beans, canned <br> Bitter Melon <br> Bitter Melon, cooked <br> Burdock <br> Cactus <br> Corn, cooked <br> Corm, yellow, cooked <br> Corn, white, cooked <br> Corn, canned <br> Hominy | $\begin{aligned} & 752175- \\ & 75223- \\ & 75224- \\ & 75225- \\ & 75301- \\ & 75402- \\ & 75411- \\ & 7541650 \\ & 7541660 \\ & 75417- \\ & 7550101 \\ & 76205- \\ & 76405- \\ & 76409- \\ & 76411- \\ & \text { (does not } \\ & \text { vegetable } \end{aligned}$ | Hominy <br> Peas, cowpeas, field or blackeye, cooked <br> Peas, green, cooked <br> Peas, pigeon, cooked <br> Succotash <br> Lima Beans with sauce <br> Corn, scalloped, fritter, with cream <br> Pea salad <br> Pea salad with cheese <br> Peas, with sauce or creamed <br> Corn relish <br> Squash, yellow, baby <br> Corn, baby <br> Peas, baby <br> Peas, creamed, baby <br> nclude vegetable soups; vegetable mixtures; or <br> with meat mixtures) |
| Root <br> Vegetables | 7310- <br> 7311140 <br> 7311200 <br> 734- <br> 7510250 <br> 7511150 <br> 7511180 <br> 7511250 <br> 75117- <br> 7512500 <br> 7512700 <br> 7512900 <br> 752080- <br> 752081- <br> 7521362 <br> 7521740 <br> 7521771 <br> 7521840 <br> 7521850 <br> 752210- | White Potatoes and Puento Rican St. Veg. Carrots <br> Carrots in sauce <br> Carrot chips <br> Sweetpotatoes <br> Beets, raw <br> Garlic, raw <br> Jicama (yambean), raw <br> Leeks, raw <br> Onions, raw <br> Radish, raw <br> Rutabaga, raw <br> Tumip, raw <br> Beets, cooked <br> Beets, canned <br> Cassava <br> Garlic, cooked <br> Horseradish <br> Leek, cooked <br> Lotus root <br> Onions, cooked | 7522110 $752220-$ $75227-$ $75228-$ $75229-$ $75234-$ $75235-$ 7540501 $75415-$ 7541601 7541810 7550021 7550309 7551201 7553403 $76201-$ $76209-$ $76403-$ (does not vegetable | Onions, dehydrated <br> Parsnips, cooked <br> Radishes, cooked <br> Rutabaga, cooked <br> Salsify, cooked <br> Turnip, cooked <br> Water Chestnut <br> Beets, harvard <br> Onions, creamed, fried <br> Parsnips, creamed <br> Turnips, creamed <br> Bects, pickled <br> Horseradish <br> Radishes, pickled <br> Turnip, pickled <br> Carrots, baby <br> Sweetpotatoes, baby <br> Beets, baby <br> include vegetable soups; vegetable mixtures; or with meat mixtures) |
| USDA SUBCATEGORIES |  |  |  |  |
| Dark Green Vegetables | 72- Dark Green Vegetables all forms leafy, nonleafy, dk. gr. veg. soups |  |  |  |
| Deep Yellow Vegetables | 73- Deep Yellow Vegetables <br> all forms carrots, pumpkia, squash, sweetpotatoes, dp. yell. veg. soups |  |  |  |
| Other <br> Vegetables | 75- Other Vegetables all forms |  |  |  |
| Citrus Fruits | 61. 6720500 <br> 6720600 | Citrus Fruits and Juices Orange Juice, baby food Orange-Apricot Juice baby food | $\begin{aligned} & 6720700 \\ & 6721100 \\ & \text { (excludes } \end{aligned}$ | Orange-Pineapple Juice, baby food Orange-Apple-Banana Juice, baby food dried fruits) $\qquad$ |


| Appendix 9B. Food Codes and Definitions Used in Analysis of the 1989-91 USDA CSFII Data (continued) |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: |
| Food <br> Product | Food Codes |  |  |  |
| Other Fruits | 62- <br> 63. <br> 64 <br> 671. <br> 67202- <br> 67203 - | Dried Fruits <br> Oher Fruits <br> Fruit Juices and Nectars Excluding Citrus <br> Fruits, baby <br> Apple Juice, baby <br> Baby Juices | $\begin{aligned} & 67204- \\ & 67212- \\ & 67213- \\ & 6725- \\ & 673- \\ & 674- \\ & \hline \end{aligned}$ | Baby Juices <br> Baby Juices <br> Baby Juices <br> Baby Juice <br> Baby Fruits <br> Baby Fruits |
| MIXTURES |  |  |  |  |
| Mcas <br> Mixtures | 27- Meat Mixtures$28$ |  | (includes frozen plate meals and soups) |  |
| Grain Mixtures | 58- Grain Mixtures |  | (includes frozen plate meals and soups) |  |

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## Chapter 10-Intake of Fish and Shellfish

## 10. INTAKE OF FISH AND SHELLFISH 10.1. BACKGROUND

Contaminated finfish and shellfish are potential sources of human exposure to toxic chemicals. Pollutants are carried in the surface waters, but also may be stored and accumulated in the sediments as a result of complex physical and chemical processes. Consequently, finfish and shellfish are exposed to these pollutants and may become sources of contaminated food.

Accurately estimating exposure to a toxic chemical among a population that consumes fish from a polluted water body requires an estimation of intake rates of the caught fish by both fishermen and their families. Commercially caught fish are marketed widely, making the prediction of an individual's consumption from a particular commercial source difficult. Since the catch of ${ }^{\text {e }}$ recreational and subsistence fishermen is not "diluted" in this way, these individuals and their families represent the population that is most vulnerable to exposure by intake of contaminated fish from a specific location.

This section focuses on intake rates of fish. Note that in this section the term fish refers to both finfish and shellfish. The following subsections address intake rates for the general population, and recreational and subsistence fishermen. Data are presented for intake rates for both marine and freshwater fish, when available. The available studies have been classified as either key or relevant based on the guidelines given in Volume I, Section 1.3. Recommended intake rates are bascd on the results of key studies, but other relevant studies are also presented to provide the reader with added perspective on the current state-of-knowledge pertaining to fish intake.

Survey data on fish consumption have been collected using a number of different approaches which need to be considered in interpreting the survey results. Generally, surveys are either "creel" studies in which fishermen are interviewed while fishing, or broader population surveys using either mailed questionnaires or phone interviews. Both types of data can be useful for exposure assessment purposes, but somewhat different applications and interpretations are needed. In fact, results from creel studies have often been misinterpreted, due to inadequate knowledge of survey principles. Below, some basic facts about survey design are presented, followed by an analysis of the differences between creel and population based studies.

The typical survey seeks to draw inferences about a larger population from a smaller sample of that population. This larger population, from which the survey
sample is to be taken and to which the results of the survey are to be generalized, is denoted the target population of the survey. In order to generalize from the sample to the target population, the probability of being sampled must be known for each member of the target population. This probability is reflected in weights assigned to each survey respondent, with weights being inversely proportional to sampling probability. When all members of the target population have the same probability of being sampled, all weights can be set to one and essentially ignored.

In a mail or phone study of licensed anglers, the target population is generally all licensed anglers in a particular area, and in the studies presented, the sampling probability is essentially equal for all target population members. In a creel study, the target population is anyone who fishes at the locations being studied; generally, in a creel study, the probability of being sampled is not the same for all members of the target population. For instance, if the survey is conducted for one day at a site, then it will include all persons who fish there daily but only about $1 / 7$ of the pcople who fish there weekly, $1 / 30$ th of the people who fish there monthly, etc. In this example, the probability of being sampled (or inverse weight) is seen to be proportional to the frequency of fishing. However, if the survey involves interviewers revisiting the same site on multiple days, and persons are only interviewed once for the survey, then the probability of being in the survey is not proportional to frequency; in fact, it increases less than proportionally with frequency. At the extreme of surveying the same site every day over the survey period with no re-interviewing, all members of the target population would have the same probability of being sampled regardless of fishing frequency, implying that the survey weights should all equal one.

On the other hand, if the survey protocol calls for individuals to be interviewed each time an interviewer encounters them (i.e., without regard to whether they were previously interviewed), then the inverse weights will again be proportional to fishing frequency, no matter how many times interviewers revisit the same site. Note that when individuals can be interviewed multiple times, the results of each interview are included as separate records in the data base and the survey weights should be inversely proportional to the expected number of times that an individual's interviews are included in the data base.

In the published analyses of most creel studies, there is no mention of sampling weights; by default all

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weights are set to 1 , implying equal probability of sampling. However, since the sampling probabilities in a creel study, even with repeated interviewing at a site, are highly dependent on fishing frequency, the fish intake distributions reported for these surveys are not reflective of the corresponding target populations. Instead, those individuals with high fishing frequencies are given too big a weight and the distribution is skewed to the right, i.e., it overestimates the target population distribution.

Price et al. (1994) explained this problem and set out to rectify it by adding weights to creel survey data; he used data from two creel studies (Puffer et al., 1981 and Pierce et al., 1981) as examples. Price et al. (1994) used inverse fishing frequency as survey weights and produced revised estimates of median and 95th percentile intake for the above two studies. These revised estimates were dramatically lower than the original estimates. The approach of Price et al. (1994) is discussed in more detail in Section 10.5 where the Puffer et al. (1981) and Pierce ct al. (1981) studies are summarized.

When the correct weights are applied to survey data, the resulting percentiles reflect, on average, the distribution in the target population; thus, for example, an estimated 90 percent of the target population will have intake levels below the 90 th percentile of the survey fish intake distribution. There is another way, however, of characterizing distributions in addition to the standard percentile approach; this approach is reflected in statements of the form " 50 percent of the income is received by, for example, the top 10 percent of the population, which consists of individuals making more than $\$ 100,000^{\prime \prime}$, for example. Note that the 50 th percentile (median) of the income distribution is well below $\$ 100,000$. Here the $\$ 100,000$ level can be thought of as, not the 50th percentile of the population income distribution, but as the 50th percentile of the "resource utilization distribution" (see Appendix 10A for technical discussion of this distribution). Other percentiles of the resource utilization distribution have similar interpretations; e.g., the 90th percentile of the resource utilization distribution (for income) would be that level of income such that 90 percent of total income is received by individuals with incomes below this level and 10 percent by individuals with income above this level. This alternative approach to characterizing distributions is of particular interest when a relatively small fraction of individuals consumes a relatively large fraction of a resource, which is the case with regards to recreational fish consumption. In the studies of recreational anglers,
this alternative approach, based on resource utilization, will be presented, where possible, in addition to the primary approach of presenting the standard percentiles of the fish intake distribution.

It has been determined that the resource utilization approach to characterizing distributions has relevance to the interpretation of creel survey data. As mentioned above, most published analyses of creel surveys do not employ weights reflective of sampling probability, but instead give each respondent equal weight. For mathematical reasons that are explained in Appendix 10A, when creel analyses are performed in this (equal weighting) manner, the calculated percentiles of the fish intake distribution do not reflect the percentiles of the target population fish intake distribution but instead reflect (approximately) the percentiles of the "resource utilization distribution". Thus, one would not expect 50 percent of the target population to be consuming above the median intake level as reported from such a creel survey, but instead would expect that 50 percent of the total recreational fish consumption would be individuals consuming above this level. As with the example above, and in accordance with the statement above that creel surveys analyzed in this manner overestimate intake distributions, the actual median level of intake in the target population will be less (probably considerably so) than this level and, accordingly, (considerably) less than 50 percent of the target population will be consuming at or above this level. These considerations are discussed when the results of individual creel surveys are presented in later sections and should be kept in mind whenever estimates based on creel survey data are utilized.

The U.S. EPA has prepared a review of and an evaluation of five different survey methods used for obtaining fish consumption data. They are:

- Recall-Telephone Survey;
- Recall-Mail Survey;
- Recall-Personal Interview;
- Diary; and
- Creel Census.

The reader is referred to U.S. EPA 1992-Consumption Surveys for Fish and Shellfish for more detail on these survey methods and their advantages and limitations.

### 10.2. KEY GENERAL POPULATION STUDIES

Tuna Research Institute Survey - The Tuna Research Institute (TRI) funded a study of fish

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consumption which was performed by the National Purchase Diary (NPD) during the period of September, 1973 to August, 1974. The data tapes from this survey were obtained by the National Marine Fisheries Service (NMFS), which later, along with the FDA, USDA and TRI, conducted an intensive effort to identify and correct errors in the data base. Javitz (1980) summarized the TRI survey methodology and used the corrected tape to generate fish intake distributions for various subpopulations.

The TRI survey sample included 6,980 families who were currently participating in a syndicated national purchase diary panel, 2,400 additional families where the head of household was female and under 35 years old; and 210 additional black families (Javitz, 1980). Of the 9,590 families in the total sample, 7,662 families $(25,162$ individuals) completed the questionnaire, a response rate of 80 percent. The survey was weighted to represent the U.S. population based on a number of census-defined controls (i.e., census region, household size, income, presence of children, race and age). The calculations of means, percentiles, etc. were performed on a weighted basis with each person contributing in proportion to his/her assigned survey weight.

The survey population was divided into 12 different sample segments and, for each of the 12 survey months, data were collected from a different segment. Each survey household was given a diary in which they recorded, over a one month period, the date of any fish meals consumed and the following accompanying information: the species of fish consumed, whether the fish was commercially or recreationally caught, the way the fish was packaged (canned, frozen fresh, dried, smoked), the amount of fish prepared and consumed, and the number of servings consumed by household members and guests. Both meals eaten at home and away from home were recorded. The amount of fish prepared was determined as follows (Javitz, 1980): "For fresh fish, the weight was recorded in ounces and may have included the weight of the head and tail. For frozen fish, the weight was recorded in packaged ounces, and it was noted whether the fish was breaded or combined with other ingredients (e.g., TV dinners). For canned fish, the weight was recorded in packaged ounces and it was noted whether the fish was canned in water, oil, or with other ingredients (e.g., soups)".

Javitz (1980) reported that the corrected survey tapes contained data on 24,652 individuals who consumed fish in the survey month and that tabulations performed by

NPD indicated that these fish consumers represented 94 percent of the U.S. population. For this population of "fish consumers", Javitz (1980) calculated means and percentiles of fish consumption by demographic variables (age, sex, race, census region and community type) and overall (Tables 10-1 through 10-4). The overall mean fish intake rate among fish consumers was calculated at 14.3 g/day and the 95 th percentile at $41.7 \mathrm{~g} /$ day .

As seen in Table 10-1, the mean and 95th percentile of fish consumption were higher for AsianAmericans as compared to the other racial groups. Other differences in intake rates are those between gender and age groups. While males ( $15.6 \mathrm{~g} / \mathrm{d}$ ) eat slightly more fish than females ( $13.2 \mathrm{~g} / \mathrm{d}$ ), and adults eat more fish than children, the corresponding differences in body weight would probably compensate for the different intake rates in exposure calculations (Javitz, 1980). There appeared to be no large differences in regional intake rates, although higher rates are shown in the New England and Middle Atlantic census regions.

The mean and 95 th percentile intake rates by agegender groups are presented in Table 10-2. Tables 10-3 and $10-4$ present the distribution of fish consumption for females and males, respectively, by age; these tables give the percentages of females/males in a given age bracket with intake rates within various ranges. Table 10-5 presents mean total fish consumption by fish species.

The TRI survey data were also utilized by Rupp et al. (1980) to generate fish intake distributions for three age groups ( $<11,12-18$, and $19+$ years) within each of the 9 census regions and for the entire United States. Separate distributions were derived for freshwater finfish, saltwater finfish and shellfish; thus, a total of $90(3 * 3 * 10)$ different distributions were derived, each corresponding to intake of a specific category of fish for a given age group within a given region. The analysis of Rupp et al. (1980) included only those respondents with known age. This amounted to 23,213 respondents.

Ruffle et al. (1994) used the percentiles data of Rupp et al. (1980) to estimate the best fitting lognormal parameters for each distribution. Three methods (nonlinear optimization, first probability plot and second probability plot) were used to estimate optimal parameters. Ruffle et al. (1994) determined that, of the three methods, the non-linear optimization method (NLO) generally gave the best results. For some of the distributions fitted by the NLO method, however, it was determined that the lognormal model did not adequately fit the empirical fish intake distribution. Ruffle et al.
(1994) used a criterion of minimum sum of squares (min SS) less than 30 to identify which distributions provided adequate fits. Of the 90 distributions studied, 77 were seen to have min SS < 30; for these, Ruffle et al. (1994) concluded that the NLO modeled lognormal distributions are "well suited for risk assessment". Of the remaining 13 distributions, 12 had $\mathrm{min} \mathrm{SS}>30$; for these Ruffle et al. (1994) concluded that modeled lognormal distributions "may also be appropriate for use when exercised with due care and with sensitivity analyses". One distribution, that of freshwater finfish intake for children $<11$ years of age in Now England, could not be modeled due to the absence of any reported consumption.

Table $10-6$ presents the optimal lognormal parameters, the mean ( $\mu$ ), standard deviation (s), and min SS, for all 89 modeled distributions. These parameters can be used to determine percentiles of the corresponding distribution of average daily fish consumption rates through the relation $\operatorname{DFC}(\mathrm{p})=\exp [\mu+\mathrm{z}(\mathrm{p}) \mathrm{s}]$ where $\mathrm{DFC}(\mathrm{p})$ is the $p$ th percentile of the distribution of average daily fish consumption rates and $z(p)$ is the $z$-score associated with the pth percentile (e.g., $z(50)=0$ ). The mean average daily fish consumption rate is given by $\exp \left[\mu+0.5 \mathrm{~s}^{2}\right]$.

The analyses of Javitz (1980) and Ruffle et al. (1994) were based on consumers only, who are estimated to represent 94.0 percent of the U.S. population. U.S. EPA estimated the mean intake in the general population by multiplying the fraction consuming, 0.94 , by the mean among consumers reported by Javitz (1980) of $14.3 \mathrm{~g} /$ day; the resulting estimate is $13.4 \mathrm{~g} / \mathrm{day}$. The 95th percentile estimate of Javitz (1980) of $41.7 \mathrm{~g} /$ day among consumers would be essentially unchanged when applied to the general population; $41.7 \mathrm{~g} /$ day would represent the 95.3 percentile (i.e., $100 *[0.95 * 0.94+0.06]$ ) among the general population.

Advantages of the TRI data survey are that it was a large, nationally representative survey with a high response rate ( 80 percent) and was conducted over an entire year. In addition, consumption was recorded in a daily diary over a one month period; this format should be more reliable than one based on one-month recall. The upper percentiles presented are derived from one month of data, and are likely to overestimate the corresponding upper percentiles of the long-term (i.e., one year or more) average daily fish intake distribution. Similarly, the standard deviation of the fitted lognormal distribution probably overestimates the standard deviation of the longterm distribution. However, the period of this survey (one month) is considerably longer than those of many
other consumption studies, including the USDA National Food Consumption Surveys, which report consumption over a 3 day to one week period.

Another obvious limitation of this data base is that it is now over twenty years out of date. Ruffle et al. (1994) considered this shortcoming and suggested that one may wish to shift the distribution upward to account for the recent increase in fish consumption. Adding $\ln (1+x / 100)$ to the log mean $\mu$ will shift the distribution upward by $x$ percent (e.g., adding $0.22=\ln (1.25)$ increases the distribution by 25 percent). Although the TRI survey distinguished between recreationally and commercially caught fish, Javitz (1980), Rupp et al. (1980), and Ruffle et al. (1994) (which was based on Rupp et al., 1980) did not present analyses by this variable.
U.S. EPA (1996a) - Daily Average Per Capita Fish Consumption Estimates Based on the Combined USDA 1989, 1990, and 1991 Continuing Survey of Food Intakes by Individuals (CSFII) - The USDA conducts the CSFII on an ongoing basis. U.S. EPA used the 1989, 1990, and 1991 CSFII data to generate fish intake estimates. Participants in the CSFII provided 3 consecutive days of dietary data. For the first day's data, participants supplied dietary recall information to an in-home interviewer. Second and third day dietary intakes were recorded by participants. Data collection for the CSFII started in April of the given year and was completed in March of the following year.

The CSFII contains 469 fish-related food codes; survey respondents reported consumption across 284 of these codes. Respondents estimated the weight of each food that they consumed. The fish component (by weight) of these foods was calculated using data from the recipe file for release 7 of the USDA's Nutrient Data Base for Individual Food Intake Surveys. The amount of fish consumed by each individual was then calculated by summing, over all fish containing foods, the product of the weight of food consumed and the fish component (i.e., the percentage fish by weight) of the food.

The recipe file also contains cooking loss factors associated with each food. These were utilized to convert, for each fish containing food, the as-eaten fish weight consumed into an uncooked equivalent weight of fish. Analyses of fish intake were performed on both an aseaten and uncooked basis.

Each (fish-related) food code was assigned by EPA a habitat type of either freshwater/estuarine or marine. Food codes were also designated as finfish or shellfish. Average daily individual consumption (g/day) for a given

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fish type-by-habitat category (e.g., marine finfish) was calculated by summing the amount of fish consumed by the individual across the three reporting days for all fishrelated food codes in the given fish-by-habitat category and then dividing by 3 . Individual consumption per day consuming fish (g/day) was calculated similarly except that total fish consumption was divided by the specific number of survey days the individual reported consuming fish; this was calculated for fish consumers only (i.e., those consuming fish on at least one of the three survey days). The reported body-weight of the individual was used to convert consumption in g/day to consumption in g/kg-day.

There were a total of 11,912 respondents in the combined data set who had three-day dietary intake data. Survey weights were assigned to this data set to make it representative of the U.S. population with respect to various demographic characteristics related to food intake.
U.S. EPA (1996a) reported means, medians, upper percentiles, and 90 -percent interval estimates for the 90 th, 95 th, and 99 th percentiles. The 90 -percent interval estimates are nonparametric estimates from bootstrap techniques. The bootstrap estimates result from the percentile method which estimates the lower and upper bounds for the interval estimate by the $100 \alpha$ percentile and $100(1-\alpha)$ percentile estimates from the nonparametric distribution of the given point estimate (U.S. EPA, 1996a).

Analyses of fish intake were performed on an aseaten as well as on an uncooked equivalent basis and on a g/day and g/kg-day basis. Table $10-7$ gives the mean and various percentiles of the distribution of per-capita fish intake rates (g/day) based on uncooked equivalent weight by habitat and fish type, for the general population. The mean per capita intake rate of finfish and shellfish from all habitats was 20.1 g/day. Per-capita consumption estimates by species are shown in Appendix 10C. Table $10-8$ displays the mean and various percentiles of the distribution of total fish intake per day consuming fish, by habitat for consumers only. Also displayed is the percentage of the population consuming fish of the specified habitat during the three day survey period. Tables $10-9$ and $10-10$ present similar results as above but on a $\mathrm{mg} / \mathrm{kg}$-day basis; Tables $10-11$ and $10-12$ present results in the same format for fish intake (g/day) on an aseaten (cooked) basis.

Tables 10-13 through 10-44 present data for daily average per capita fish consumption by age and gender. Thesc data are presented by selected age grouping (4 and
under, 15-44, 45 and older, all ages) and gender. Tables 10-13 through 10-20 present fish intake data (g/day and $\mathrm{mg} / \mathrm{kg}$-day) on an as consumed basis for the general population and Tables 10-21 through 10-28 for consumers only. Tables 10-29 through 10-44 provide intake data (g/day and $\mathrm{mg} / \mathrm{kg}$-day) on an uncooked equivalent basis for the same population groups described above.

The advantages of this study are its large sizc, its relative currency and its representativeness. In addition, through use of the USDA recipe files, the analysis identified all fish-related food codes and estimated the percent fish content of each of these codes. By contrast, some analyses of the USDA National Food Consumption Surveys (NFCSs) which reported per capita fish intake rates ( e.g., Pao et al., 1982; USDA, 1992a), excluded certain fish containing foods (e.g., fish mixtures, frozen plate meals) in their calculations.

Results from the 1977-1978 NFCS survey (Pao et al., 1982) showed that only a small percentage of consumers ate fish on more than one occasion per day. This implies that the distribution presented for fish intake per day consuming fish can be used as a surrogate for the distribution of fish intake per (fish) eating occasion (Table 10-8).

Also, it should be noted that the 1989-91 CSFII data are not the most recent intake survey data. USDA has recently made available data from its 1994 and 1995 CSFII. Over 5,500 people nationwide participated in both of these surveys, providing recalled food intake information for two separate days. Although the 2-day data analysis has not been conducted, USDA published results for the respondents' intakes on the first day surveyed (USDA, 1996a; USDA, 1996b). USDA 1996 survey data will be made available later in 1997. As soon as 1996 data are available, EPA will take steps to get the 3 -year data (1994, 1995, 1996) analyzed and the food ingestion factors updated. Meanwhile, comparisons between the mean daily fish intake per individual in a day from the USDA survey data from years 1977-78, 1987-88, 1989-91, 1994, and 1995 indicate that fish intake has been relatively constant over time. The l-day fish intake rates were $11 \mathrm{~g} /$ day, $11 \mathrm{~g} /$ day, $13 \mathrm{~g} /$ day, $9 \mathrm{~g} /$ day, and $11 \mathrm{~g} /$ day for survey years 1977-78, 1987-88, 1989-91, 1994, and 1995, respectively. This indicates that the 1989-91 CSFII data presented in this handbook are probably adequate for assessing fish ingestion exposure for current populations.

### 10.3. RELEVANT GENERAL POPULATION STUDIES

Pao et al. (1982) - Foods Commonly Eaten by Individuals: Amount Per Day and Per Eating Occasion The USDA 1977-78 Nationwide Food Consumption Survey (NFCS) was described in Chapter 9. The survey consisted of a household and individual component. For the individual component, all members of surveyed households were asked to provide 3 consecutive days of dictary data. For the first day's data, participants supplied dietary recall information to an in-home interviewer. Second and third day dietary intakes were recorded by participants. A total of 15,000 households were included in the 1977-78 NFCS and about 38,000 individuals completed the 3-day diet records. Fish intake was estimated based on consumption of fish products identified in the NFCS data base according to NFCSdefined food codes. These products included fresh, breaded, floured, canned, raw and dried fish, but not fish mixtures or frozen plate meals.

Pao et al. (1982) used the 1977-78 NFCS to examine the quantity of fish consumed per eating occasion. For each individual consuming fish in the 3 day survey period, the quantity of fish consumed per eating occasion was derived by dividing the total reported fish intake over the 3 day period by the number of occasions the individual reported eating fish. The distributions, by age and sex, for the quantity of fish consumed per eating occasion are displayed in Table 10-13 (Pao et al., 1982). For the general population, the average quantity of fish consumed per fish meal was 117 g , with a 95 th percentile of 284 g . Males in the age groups 19-34, 35-64 and 65-74 years had the highest average and 95 th percentile quantities among the age-sex groups presented.

Pao et al. (1982) also used the data from this survey set to calculate per capita fish intake rates. However, because these data are now almost 20 years out of date, this analysis is not considered key with respect to assessing per capita intake (the average quantity of fish consumed per fish meal should be less subject to change over time than is per capita intake). In addition, fish mixtures and frozen plate meals were not included in the calculation of fish intake. The per capita fish intake rate reported by Pao et al. (1982) was $11.8 \mathrm{~g} /$ day. The 19771978 NFCS was a large and well designed survey and the data are representative of the U.S. population.

USDA Nationwide Food Consumption Survey 1987-88 - The USDA 1987-88 Nationwide Food Consumption Survey (NFCS) was described in Chapter 9.

Briefly, the survey consisted of a household and individual component. The household component asked about household food consumption over the past one week period. For the individual component, each member of a surveyed household was interviewed (in person) and asked to recall all foods eaten the previous day; the information from this interview made up the "one day data" for the survey. In addition, members were instructed to fill out a detailed dietary record for the day of the interview and the following day. The data for this entire 3-day period made up the "3-day diet records". A statistical sampling design was used to ensure that all seasons, geographic regions of the U.S., demographic, and socioeconomic groups were represented. Sampling weights were used to match the population distribution of 13 demographic characteristics related to food intake (USDA, 1992a).

Total fish intake was estimated based on consumption of fish products identified in the NFCS data base according to NFCS-defined food codes. These products included fresh, breaded, floured, canned, raw and dried fish, but not fish mixtures or frozen plate meals.

A total of 4,500 households participated in the 1987-88 survey; the household response rate was 38 percent. One day data were obtained for 10,172 (81 percent) of the 12,522 individuals in participating households; 8,468 ( 68 percent) individuals completed 3 day diet records.

USDA (1992b) used the one day data to derive per capita fish intake rate and intake rates for consumers of total fish. These rates, calculated by sex and age group, are shown in Table 10-14. Intake rates for consumersonly were calculated by dividing the per capita intake rates by the fractions of the population consuming fish in one day.

The 1987-1988 NFCS was also utilized to estimate consumption of home produced fish (as well as home produced fruits, vegetables, meats and dairy products) in the general U.S. population. The methodology for estimating home-produced intake rates was rather complex and involved combining the household and individual components of the NFCS; the methodology, as well as the estimated intake rates, are described in detail in Chapter 12. However, since much of the rest of this chapter is concerned with estimating consumption of recreationally caught, i.e., home produced fish, the methods and results of Chapter 12, as they pertain to fish consumption, are summarized briefly here.

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A total of 2.1 percent of the survey population reported home produced fish consumption during the survey week. Among consumers, the mean intake rate was $2.07 \mathrm{~g} / \mathrm{kg}$-day and the 95th percentile was $7.83 \mathrm{~g} / \mathrm{kg}$-day; the per-capita intake rate was $0.04 \mathrm{~g} / \mathrm{kg}$-day. Note that intake rates for home-produced foods were indexed to the weight of the survey respondent and reported in g/kg-day.

It is possible to compare the estimates of homeproduced fish consumption derived in this analyses with estimates derived from studies of recreational anglers (described in Sections 10.4-10.8); however, the intake rates must be put into a similar context. The homeproduced intake rates described refer to average daily intake rates among individuals consuming home-produced fish in a week; results from recreational angler studies, however, usually report average daily rates for those eating home-produced fish (or for those who recreationally fish) at least some time during the year. Since many of these latter individuals eat home-produced fish at a frequency of less than once per week, the average daily intake in this group would be expected to be less than that reported.

The NFCS household component contains the question "Does anyone in your household fish?". For the population answering yes to this question ( 21 percent of households), the NFCS data show that 9 percent consumed home-produced fish in the week of the survey; the mean intake rate for these consumers from fishing households was $2.2 \mathrm{~g} / \mathrm{kg}$-day. (Note that 91 percent of individuals reporting home grown fish consumption for the week of the survey indicated that a household member fishes; the overall mean intake rate among home-produced fish consumers, regardless of fishing status, was the above reported $2.07 \mathrm{~g} / \mathrm{kg}$-day). The per capita intake rate among those living in a fishing household is then calculated as $0.2 \mathrm{~g} / \mathrm{kg}$-day ( $2.2 * 0.09$ ). Using the estimated average weight of survey participants of 59 kg , this translates into $11.8 \mathrm{~g} / \mathrm{day}$. Among members of fishing households, home-produced fish consumption accounted for 32.5 percent of total fish consumption.

As discussed in Chapter 12 of this volume, intake rates for home-produced foods, including fish, are based on the results of the household survey, and as such, reflect the weight of fish taken into the household. In most of the recreational fish surveys discussed later in this section, the weight of the fish catch (which generally corresponds to the weight taken into the household) is multiplied by an edibie fraction to convert to an uncooked equivalent of the amount consumed. This fraction may be species specific,
but some studies used an average value; these average values ranged from 0.3 to 0.5 . Using a factor of 0.5 would convert the above $11.8 \mathrm{~g} /$ day rate to $5.9 \mathrm{~g} / \mathrm{day}$. This estimate, $5.9 \mathrm{~g} /$ day, of the per-capita fish intake rate among members of fishing households is within the range of the per-capita intake rates among recreational anglers addressed in sections to follow.

An advantage of analyses based on the 1987-1988 USDA NFCS is that the data set is a large, geographically and seasonally balanced survey of a representative sample of the U.S. population. The survey response rate, however, was low and an expert panel concluded that it was not possible to establish the presence or absence of non-response bias (USDA, 1992b). Limitations of the home-produced analysis are given in Chapter 12 of this volume.

Tsang and Klepeis (1996) - National Human Activity Pattern Survey (NHAPS) - The U.S. EPA collected information for the general population on the duration and frequency of time spent in selected activities and time spent in selected microenvironments via 24 -hour diaries. Over 9,000 individuals from 48 contiguous states participated in NHAPS. Approximately 4,700 participants also provided information on seafood consumption. The survey was conducted between October 1992 and September 1994. Data were collected on the (1) number of people that ate seafood in the last month, (2) the number of servings of seafood consumed, and (3) whether the seafood consumed was caught or purchased (Tsang and Klepeis, 1996). The participant responses were weighted according to selected demographics such as age, gender, and race to ensure that results were representative of the U.S. population. Of those 4,700 respondents, 2,980 ( 59.6 percent) ate seafood (including shellfish, eels, or squid) in the last month (Table 10-15). The number of servings per month were categorized in ranges of 1-2, 3-5, 6-10, 11-19, and $20+$ servings per month (Table 10-16). The highest percentage ( 35 percent) of respondent population had an intake of $3-5$ servings per month. Most ( 92 percent) of the respondents purchased the seafood they ate (Table 1017).

Intake data were not provided in the survey. However, intake of fish can be estimated using the information on the number of servings of fish eaten from this study and serving size data from other studies. The recommended mean value in this handbook for fish serving size is $129 \mathrm{~g} /$ serving (Table 10-8). Using this mean value for serving size and assuming that the average
individual eats 3-5 servings per month, the amount of seafood eaten per month would range from 387 to 645 grams/month or 12.9 to $21.5 \mathrm{~g} /$ day for the highest percentage of the population. These values are within the range of mean intake values for total fish ( $20.1 \mathrm{~g} /$ day ) calculated in the U.S. EPA analysis of the USDA CSFII data. It should be noted that an all inclusive description for seafood was not presented in Tsang and Klepeis (1996). It is not known if processed or canned seafood and seafood mixtures are included in the seafood category.

The advantages of NHAPS is that the data were collected for a large number of individuals and are representative of the U.S. general population. However, cvaluation of seafood intake was not the primary purpose of the study and the data do not reflect the actual amount of seafood that was eaten. However, using the assumption described above, the estimated seafood intake from this study are comparable to those observed in the EPA CSFII analysis.

### 10.4. KEY RECREATIONAL (MARINE FISH STUDIES) <br> National Marine Fisheries Service (1986a, b, c;

 1993) - The National Marine Fisheries Service (NMFS) conducts systematic surveys, on a continuing basis, of marine recreational fishing. These surveys are designed to estimate the size of the recreational marine finfish catch by location, species and fishing mode. In addition, the surveys provide estimates for the total number of participants in marine recreational finfishing and the total number of fishing trips. The surveys are not designed to estimate individual consumption of fish from marine recreational sources, primarily because they do not attempt to cstimate the number of individuals consuming the recreational catch. Intake rates for marine recreational anglers can be estimated, however, by employing assumptions derived from other data sources about the number of consumers.The NMFS surveys involve two components, telephone surveys and direct interviewing of fishermen in the field. The telephone survey randomly samples residents of coastal regions, defined generally as counties within 25 miles of the nearest seacoast, and inquires about participation in marine recreational fishing in the resident's home state in the past year, and more specifically, in the past two months. This component of the survey is used to estimate, for each coastal state, the total number of coastal region residents who participate
in marine recreational fishing (for finfish) within the state, as well as the total number of (within state) fishing trips these residents take. To estimate the total number of participants and fishing trips in the state, by coastal residents and others, a ratio approach, based on the field interview data, was used. Thus, if the field survey data found that there was a $4: 1$ ratio of fishing trips taken by coastal residents as compared to trips taken by non-coastal and out of state residents, then an additional 25 percent would be added to the number of trips taken by coastal residents to generate an estimate of the total number of within state trips.

The field intercept survey is essentially a creel type survey. The survey utilizes a national site register which details marine fishing locations in each state. Sites for field interviews are chosen in proportion to fishing frequency at the site. Anglers fishing on shore, private boat, and charter/party boat modes who had completed their fishing were interviewed. The field survey included questions about frequency of fishing, area of fishing, age, and place of residence. The fish catch was classified by the interviewer as either type A, type B1 or type B2 catch. The type A catch denoted fish that were taken whole from the fishing site and were available for inspection. The type B1 and B2 catch were not available for inspection; the former consisted of fish used as bait, filleted, or discarded dead while the latter was fish released alive. The type A catch was identified by species and weighed, with the weight reflecting total fish weight, including inedible parts. The type B1 catch was not weighed, but weights were estimated using the average weight derived from the type A catch for the given species, state, fishing mode and season of the year. For both the A and Bl catch, the intended disposition of the catch (e.g., plan to eat, plan to throw away, etc.) was ascertained.

EPA obtained the raw data tapes from NMFS in order to generate intake distributions and other specialized analyses. Fish intake distributions were generated using the field survey tapes. Weights proportional to the inverse of the angler's reported fishing frequency were employed to correct for the unequal probabilities of sampling; this was the same approach used by NMFS in deriving their estimates. Note that in the field survey, anglers were interviewed regardless of past interviewing experience; thus, the use of inverse fishing frequency as weights was justified (see Section 10.1).

For each angler interviewed in the field survey, the yearly amount of fish caught that was intended to be eaten

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by the angler and his/her family or friends was estimated by EPA as follows:
number of coastal residents who participated in marine finfishing in their home state was 8 million; an additional 750,000 non-coastal residents

$$
Y=\left[(w t \text { of } A \text { catch }) * I_{A}+(\text { wt of } B 1 \text { catch }) * I_{B}\right] *[\text { Fishing frequency }]
$$ finfishing in their home state.

Table 10-19 presents the
where $I_{A}\left(I_{B}\right)$ are indicator variables equal to 1 if the type A (B1) catch was intended to be eaten and equal to 0 otherwise. To convert $Y$ to a daily fish intake rate by the angler, it was necessary to convert amount of fish caught to edible amount of fish, divide by the number of intended consumers, and convert from yearly to daily rate. Although theoretically possible, EPA chose not to use species specific edible fractions to convert overall weight to edible fish weight since edible fraction estimates were not readily available for many marine species. Instead, an average value of 0.5 was employed. For the number of intended consumers, EPA used an average value of 2.5 which was an average derived from the results of several studies of recreational fish consumption (Chemrisk, 1991; Puffer et al., 1981; West et al., 1989). Thus, the average daily intake rate (ADI) for each angler was calculated as

$$
\mathrm{ADI}=\mathrm{Y} *(0.5) /[2.5 * 365]
$$

(Eqn. 10-2)

Note that ADI will be 0 for those anglers who either did not intend to eat their catch or who did not catch any fish. The distribution of ADI among anglers was calculated by region and coastal status (i.e., coastal versus non-coastal counties). A mean ADI for the overall population of a given area was calculated as follows: first the estimated number of anglers in the area was multiplied by the average number of intended fish consumers (2.5) to get a total number of recreational marine finfish consumers. This number was then multiplied by the mean ADI among anglers to get the total recreational marine finfish consumption in the area. Finally, the mean ADI in the population was calculated by dividing total fish consumption by the total population in the area.

The results presented below are based on the results of the 1993 survey. Samples sizes were 200,000 for the telephone survey and 120,000 for the field surveys. All coastal states in the continental U.S. were included in the survey except Texas and Washington.

Table 10-18 presents the estimated number of coastal, non-coastal, and out-of-state fishing participants by state and region of fishing. Florida had the greatest number of both Atlantic and Gulf participants. The total
estimated total weight of the A and B1 catch by region and time of year. For each region, the greatest catches were during the six-month period from May through October. This period accounted for about 90 percent of the North and Mid-Atlantic catch, about 80 percent of the Northern California and Oregon catch, about 70 percent of the Southern Atlantic and Southern California catch and 62 percent of the Gulf catch. Note that in the North and Mid-Atlantic regions, field surveys were not done in January and February due to very low fishing activity. For all regions, over half the catch occurred within 3 miles of the shore or in inland waterways.

Table 10-20 presents the mean and 95 th percentile of average daily intake of recreationally caught marine finfish among ànglers by region. The mean ADI among all anglers was $5.6,7.2$, and $2.0 \mathrm{~g} /$ day for the Atlantic, Gulf, and Pacific regions, respectively. Also given is the per-capita ADI in the overall population (anglers and nonanglers) of the region and in the overall coastal population of the region. Table 10-21 gives the distribution of the catch by species for the Atlantic and Gulf regions and Table 10-22 for Pacific regions.

The NMFS surveys provide a large, up-to-date, and geographically representative sample of marine angler activity in the U.S. The major limitation of this data base in terms of estimating fish intake is the lack of information regarding the intended number of consumers of each angler's catch. In this analysis, it was assumed that every angler's catch was consumed by the same number (2.5) of people; this number was derived from averaging the results of other studies. This assumption introduces a relatively low level of uncertainty in the estimated mean intake rates among anglers, but a somewhat higher level of uncertainty in the estimated intake distributions. It should be noted that under the above assumption, the distributions shown here pertain not only to the population of anglers, but also to the entire population of recreational fish consumers, which is 2.5 times the number of anglers. If the number of consumers was changed, to, for instance, 2.0, then the distribution would be increased by a factor of $1.25(2.5 / 2.0)$, but the estimated population of recreational fish consumers to which the distribution would apply would decrease by a factor of $0.8(2.0 / 2.5)$. Note that the

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mean intake rate of marine finfish in the overall population is independent of the assumption of number of intended fish consumers.

Another uncertainty involves the use of 0.5 as an (average) edible fraction. This figure is somewhat conservative (i.e., the true average edible fraction is probably lower); thus, the intake rates calculated here may be biased upward somewhat.

It should be noted again that the recreational fish intake distributions given refer only to marine finfish. In addition, the intake rates calculated are based only on the catch of anglers in their home state. Marine fishing performed out-of-state would not be included in these distributions. Therefore, these distributions give an estimate of consumption of locally caught fish.

### 10.5. RELEVANT RECREATIONAL MARINE STUDIES

Puffer et al. (1981) - Intake Rates of Potentially Hazardous Marine Fish Caught in the Metropolitan Los Angeles Area - Puffer et al. (1981) conducted a creel survey with sport fishermen in the Los Angeles area in 1980. The survey was conducted at 12 sites in the harbor and coastal areas to evaluate intake rates of potentially hazardous marine fish and shellfish by local, nonprofessional fishermen. It was conducted for the full 1980 calendar year, although inclement weather in January, February, and March limited the interview days. Each site was surveyed an average of three times per month, on different days, and at a different time of the day. The survey questionnaire was designed to collect information on demographic characteristics, fishing patterns, species, number of fish caught, and fish consumption patterns. Scales were used to obtain fish weights. Interviews were conducted only with anglers who had caught fish, and the anglers were interviewed only once during the entire survey period.

Puffer et al. (1981) estimated daily consumption rates (grams/day) for each angler using the following equation:

$$
(K \times N \times W \times F) /[E \times 365]
$$

(Eqn. 10-3)
where:
$K=$ edible fraction of fish ( 0.25 to 0.5 depending on species);
$\mathrm{N}=$ number of fish in catch;
$\mathrm{W}=$ average weight of (grams) fish in catch;
$F=$ frequency of fishing/year; and
$E=$ number of fish eaters in family/living group.

No explicit survey weights were used in analyzing this survey; thus, each respondent's data was given equal weight.

A total of 1,059 anglers were interviewed for the survey. The ethnic and age distribution of respondents is shown in Table 10-23; 88 percent of respondents were male. The median intake rate was higher for Oriental/Samoan anglers (median $70.6 \mathrm{~g} /$ day) than for other ethnic groups and higher for those ages over 65 years (median $113.0 \mathrm{~g} / \mathrm{day}$ ) than for other age groups. Puffer et al. (1981) found similar median intake rates for seasons; $36.3 \mathrm{~g} /$ day for November through March and $37.7 \mathrm{~g} /$ day for April through October. Puffer et al. (1981) also evaluated fish preparation methods; these data are presented in Appendix 10B. The cumulative distribution of recreational fish (finfish and shellfish) consumption by survey respondents is presented in Table 10-24; this distribution was calculated only for those fishermen who indicated they eat the fish they catch. The median fish consumption rate was $37 \mathrm{~g} /$ day and the 90 th percentile rate was $225 \mathrm{~g} /$ day (Puffer et al., 1981). A description of catch patterns for primary fish species kept is presented in Table 10-25.

As mentioned in the Background to this Chapter, intake distributions derived from analyses of creel surveys which did not employ weights reflective of sampling probabilities will overestimate the target population intake distribution and will, in fact, be more reflective of the "resource utilization distribution". Therefore, the reported median level of $37.3 \mathrm{~g} /$ day does not reflect the fact that 50 percent of the target population has intake above this level; instead 50 percent of recreational fish consumption is by individuals consuming at or above 37.3 g/day. In order to generate an intake distribution reflective of that in the target population, weights inversely proportional to sampling probability need to be employed. Price et al. (1994) made this attempt with the Puffer et al. (1981) survey data, using inverse fishing frequencies as the sampling weights. Price et al. (1994) was unable to get the raw data for this survey, but using frequency tables and the average level of fish consumption per fishing trip provided in Puffer et al. (1981), generated an approximate revised intake distribution. This distribution was dramatically lower than that obtained by Puffer et al. (1981); the median was estimated at $2.9 \mathrm{~g} / \mathrm{day}$ (compared with 37.3 from Puffer et al., 1981) and the 90 th percentile at $35 \mathrm{~g} /$ day (compared to $225 \mathrm{~g} /$ day from Puffer et al., 1981).

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There are several limitations to the interpretation of the percentiles presented by both Puffer et al. (1981) and Price et al. (1994). As described in Appendix 10A, the interpretation of percentiles reported from creel surveys in terms of percentiles of the "resource utilization distribution" is approximate and depends on several assumptions. One of these assumptions is that sampling probability is proportional to inverse fishing frequency. In this survey, where interviewers revisited sitcs numerous times and anglers were not interviewed more than once, this assumption is not valid, though it is likely that the sampling probability is still highly dependant on fishing frequency so that the assumption does hold in an approximate sense. The validity of this assumption also impacts the interpretation of percentiles reported by Price et al. (1994) since inverse frequency was used as sampling weights. It is likely that the value ( $2.9 \mathrm{~g} /$ day) of Price et al. (1994) underestimates somewhat the median intake in the target population, but is much closer to the actual value than the Puffer et al. (1981) estimate of $37.3 \mathrm{~g} / \mathrm{day}$. Similar statements would apply about the 90 th percentile. Similarly, the $37.3 \mathrm{~g} /$ day median value, if interpreted as the 50 th percentile of the "resource utilization distribution", is also somewhat of an underestimate.

It should be noted again that the fish intake distribution generated by Puffer et al. (1981) (and by Price et al., 1994) was based only on fishermen who caught fish and ate the fish they caught. If all anglers were included, intake estimates would be somewhat lower. In contrast, the survey assumed that the number of fish caught at the time of the interview was all that would be caught that day. If it were possible to interview fishermen at the conclusion of their fishing day, intake estimates could be potentially higher. An additional factor potentially affecting intake rates is that fishing quarantines were imposed in early spring due to heavy sewage overflow (Puffer et al., 1981).

Pierce et al. (1981) - Commencement Bay Seafood Consumption Study - Pierce et al. (1981) performed a local creel survey to examine seafood consumption patterns and demographics of sport fishermen in Commencement Bay, Washington. The objectives of this survey included determining (1) seafood consumption habits and demographics of non-commercial anglers catching seafood; (2) the extent to which resident fish were used as food; and (3) the method of preparation of the fish to be consumed. Salmon were excluded from the survey since it was believed that they had little potential for contamination. The first half of this survey was
conducted from early July to mid-September, 1980 and the second half from mid-September through most of November. During the summer months, interviewers visited each of 4 sub-areas of Commencement Bay on five mornings and five evenings; in the fall the areas were sampled 4 complete survey days. Interviews were conducted only with persons who had caught fish. The anglers were interviewed only once during the survey period. Data were recorded for species, wet weight, size of the living group (family, place of residence, fishing frequency, planned uses of the fish, age, sex, and race (Pierce et al., 1981). The analysis of Pierce et al. (1981) did not employ explicit sampling weights (i.e., all weights were set to 1).

There were 304 interviews in the summer and 204 in the fall. About 60 percent of anglers were white, 20 percent black, 19 percent Oriental and the rest Hispanic or Native American. Table 10-26 gives the distribution of fishing frequency calculated by Pierce et al. (1981); for both the summer and fall, more than half of the fishermen caught and consumed fish weekly. The dominant (by weight) species caught were Pacific Hake and Walleye Pollock. Pierce et al. (1981) did not present a distribution of fish intake or a mean fish intake rate.

The U.S. EPA (1989a) used the Pierce et al. (1981) fishing frequency distribution and an estimate of the average amount of fish consumed per angling trip to create an approximate intake distribution for the Pierce et al. (1981) survey. The estimate of the amount of fish consumed per angling trip ( $380 \mathrm{~g} / \mathrm{person}$-trip) was based on data on mean fish catch weight and mean number of consumers reported in Pierce et. al. (1981) and on an edible fraction of 0.5. U.S. EPA (1989a) reported a median intake rate of $23 \mathrm{~g} /$ day .

Price et al. (1994) obtained the raw data from this survey and performed a re-analysis using sampling weights proportional to inverse fishing frequency. The rationale for these weights is explained in Section 10.1 and in the discussion above of the Puffer et al. (1981) study. In the re-analysis, Price et al. (1994) found a median intake rate of $1.0 \mathrm{~g} /$ day and a 90 th percentile rate of $13 \mathrm{~g} / \mathrm{day}$. The distribution of fishing frcquency generated by Price et al. (1994) is shown in Table 10-27. Note that when equal weights were used, Price et al. (1994) found a median rate of $19 \mathrm{~g} /$ day, which was close to the approximate U.S. EPA (1989a) value reported above of $23 \mathrm{~g} /$ day.

The same limitations apply to interpreting the results presented here to those presented above in the
discussion of Puffer et al. (1981). The median intake rate found by Price et al. (1994) (using inverse frequency weights) is more reflective of median intake in the target population than is the value of $19 \mathrm{~g} /$ day (or $23 \mathrm{~g} /$ day); the latter value reflects more the 50 th percentile of the resource utilization distribution, (i.e., that anglers with intakes above $19 \mathrm{~g} / \mathrm{day}$ consume 50 percent of the recreational fish catch). Similarly, the fishing frequency distribution generated by Price et al. (1994) is more reflective of the fishing frequency distribution in the target population than is the distribution presented in Pierce et al. (1981). Note the target population is those anglers who fished at Commencement Bay during the time period of the survey.

As with the Puffer et al. (1981) data, these values ( $1.0 \mathrm{~g} /$ day and $19 \mathrm{~g} / \mathrm{day}$ ) are both probably underestimates since the sampling probabilities are less than proportional to fishing frequency; thus, the true target population median is probably somewhat above 1.0 g /day and the true 50th percentile of the resource utilization distribution is probably somewhat higher than 19 g/day. The data from this survey provide an indication of consumption patterns for the time period around 1980 in the Commencement Bay area. However, the data may not reflect current consumption patterns because fishing advisories were instituted due to local contamination.
U.S. DHHS (1995) - Health Study to Assess the Human Health Effects of Mercury Exposure to Fish Consumed from the Everglades - A health study was conducted in two phases in the Everglades, Florida for the U.S. Department of Health and Human Services (U.S. DHHS, 1995). The objectives of the first phase were to: (a) describe the human populations at risk for mercury exposure through their consumption of fish and other contaminated animals from the Everglades and (b) evaluate the extent of mercury exposure in those persons consuming contaminated food and their compliance with the voluntary health advisory. The second phase of the study involved neurologic testing of all study participants who had total mercury levels in hair greater than $7.5 \mu \mathrm{~g} / \mathrm{g}$. Study participants were identified by using special targeted screenings, mailings to residents, postings and multi-media advertisements of the study throughout the Everglades region, and direct discussions with people fishing along the canals and waterways in the contaminated areas. The contaminated areas were identified by the interviewers and long-term Everglade residents. Of a total of 1,794 individuals sampled, 405 individuals were eligible to participate in the study
because they had consumed fish or wildlife from the Everglades at least once per month in the last 3 months of the study period. The majority of the eligible participants ( $>93$ percent) were either subsistence fishermen, Everglade residents, or both. Of the total eligible participants, 55 individuals refused to participate in the survey. Useable data were obtained from 330 respondents ranging in age from 10-81 years of age (mean age 39 years $\pm 18.8$ ) (U.S. DHHS, 1995). Respondents were administered a three page questionnaire from which demographic information, fishing and eating habits, and other variables were obtained (U.S. DHHS, 1995).

Table 10-28 shows the ranges, means, and standard deviations of selected characteristics by subgroups of the survey population. Sixty-two percent of the respondents were male with a slight preponderance of black individuals ( 43 percent white, 46 percent black nonHispanic, and 11 percent Hispanic) (Table 10-28). Most of the respondents reported earning an annual income of $\$ 15,000$ or less per family before taxes (U.S. DHHS, 1995). The mean number of years fished along the canais by the respondents was 15.8 years with a standard deviation of 15.8 . The mean number of times per week fish consumers reported eating fish over the last 6 months and last month of the survey period was 1.8 and 1.5 per week with a standard deviation of 2.5 and 1.4 , respectively (Table 10-28). Table $10-28$ also indicates that 71 percent of the respondents reported knowing about the mercury health advisories. Of those who were aware, 26 percent reported that they had lowered their consumption of fish caught in the Everglades while the rest ( 74 percent) reported no change in consumption patterns (U.S. DHHS, 1995).

A limitation of this study is that fish intake rates (g/day) were not reported. Another limitation is that the survey was site limited, and, therefore, not representative of the U.S. population. An advantage of this study is that it is one of the few studies targeting subsistence fishermen.

### 10.6. KEY FRESHWATER RECREATIONAL STUDIES

West et al. (1989) - Michigan Sport Anglers Fish Consumption Survey, 1989 - surveyed a stratified random sample of Michigan residents with fishing licences. The sample was divided into 18 cohorts, with one cohort receiving a mail questionnaire each week between January and May 1989. The survey included both a short term recall component recording respondents' fish intake over

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a seven day period and a usual frequency component. For the short-term component, respondents were asked to identify all household members and list all fish meals consumed by each household member during the past seven days. The source of the fish for each meal was requested (self-caught, gift, market, or restaurant). Respondents were asked to categorize serving size by comparison with pictures of 8 oz . fish portions; serving sizes could be designated as either "about the same size", "less", or "more" than the 8 oz . picture. Data on fish species, locations of self-caught fish and methods of preparation and cooking were also obtained.

The usual frequency component of the survey asked about the frequency of fish meals during each of the four seasons and requested respondents to give the overall percentage of household fish meals that come from recreational sources. A sample of 2,600 individuals were selected from state records to receive survey questionnaires. A total of 2,334 survey questionnaires were deliverable and 1,104 were completed and returned, giving a response rate of 47.3 percent among individuals receiving questionnaires.

In the analysis of the survey data by West et. al. (1989), the authors did not attempt to generate the distribution of recreationally caught fish intake in the survey population. EPA obtained the raw data of this survey for the purpose of generating fish intake distributions and other specialized analyses.

As described elsewhere in this handbook, percentiles of the distribution of average daily intake reflective of long-term consumption patterns can not in general be estimated using short-term (e.g., one week) data. Such data can be used to estimate mean average daily intake rates (reflective of short or long term consumption); in addition, short term data can serve to validate estimates of usual intake based on longer recall.

EPA first analyzed the short term data with the intent of estimating mean fish intake rates. In order to compare these results with those based on usual intake, only respondents with information on both short term and usual intake were included in this analysis. For the analysis of the short term data, EPA modified the serving size weights used by West et al. (1989), which were 5, 8 and 10 oz ., respectively, for portions that were less, about the same, and more than the 8 oz . picture. EPA examined the percentiles of the distribution of fish meal sizes reported in Pao et al. (1982) derived from the 1977-1978 USDA National Food Consumption Survey and observed that a lognormal distribution provided a good visual fit to
the percentile data. Using this lognormal distribution, the mean values for serving sizes greater than 8 oz . and for serving sizes at least 10 percent greater than 8 oz . were determined. In both cases a serving size of 12 oz. was consistent with the Pao et al. (1982) distribution. The weights used in the EPA analysis then were 5,8 , and 12 oz. for fish meals described as less, about the same, and more than the 8 oz . picture, respectivcly. It should be noted that the mean serving size from Pao et al. (1982) was about 5 oz ., well below the value of 8 oz . most commonly reported by respondents in the West et al. (1989) survey.

Table 10-29 displays the mean number of total and recreational fish meals for each household member based on the seven day recall data. Also shown are mean fish intake rates derived by applying the weights described above to each fish meal. Intake was calculated on both a grams/day and grams/kg body weight/day basis. This analysis was restricted to individuals who eat fish and who reside in households reporting some recreational fish consumption during the previous year. About 75 percent of survey respondents (i.e., licensed anglers) and about 84 percent of respondents who fished in the prior year reported some household recreational fish consumption.

The EPA analysis next attempted to use the short term data to validate the usual intake data. West et al. (1989) asked the main respondent in each household to provide estimates of their usual frequency of fishing and eating fish, by season, during the previous year. The survey provides a series of frequency categories for each season and the respondent was asked to check the appropriate range. The ranges used for all questions were: almost daily, 2-4 times a week, once a week, 2-3 times a month, once a month, less often, none, and don't know. For quantitative analysis of the data it is necessary to convert this categorical information into numerical frequency values. As some of the ranges are relatively broad, the choice of conversion values can have some effect on intake estimates. In order to obtain optimal values, the usual fish eating frequency reported by respondents for the season during which the questionnaire was completed was compared to the number of fish meals reportedly consumed by respondents over the seven day short-term recall period. The results of these comparisons are displayed in Table 10-30; it shows that, on average, there is general agreement between estimates made using one year recall and estimates based on seven day recall.

The average number of meals (1.96/week) was at the bottom of the range for the most frequent consumption

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group with data (2-4 meals/week). In contrast, for the lower usual frequency categories, the average number of meals was at the top, or exceeded the top of category range. This suggests some tendency for relatively infrequent fish eaters to underestimate their usual frequency of fish consumption. The last column of the table shows the estimated fish eating frequency per week that was selected for use in making quantitative estimates of usual fish intake. These values were guided by the values in the second column, except that frequency values that were inconsistent with the ranges provided to respondents in the survey were avoided.

Using the four seasonal fish eating frequencies provided by respondents and the above conversions for reported intake frequency, EPA estimated the average number of fish meals per week for each respondent. This estimate, as well as the analysis above, pertain to the total number of fish meals eaten (in Michigan) regardless of the source of the fish. Respondents were not asked to provide a scasonal breakdown for eating frequency of recreationally caught fish; rather, they provided an overall estimate for the past year of the percent of fish they ate that was obtained from different sources. EPA estimated the annual frequency of recreationally caught fish meals by multiplying the estimated total number of fish meals by the reported percent of fish meals obtained from recreational sources; recreational sources were defined as either self caught or a gift from family or friends.

The usual intake component of the survey did not include questions about the usual portion size for fish meals. In order to estimate usual fish intake, a portion size of 8 oz . was applied (the majority of respondents reported this meal size in the 7 day recall data). Individual body weight data were used to estimate intake on a g/kg-day basis. The fish intake distribution estimated by EPA is displayed in Table 10-31.

The distribution shown in Table $10-31$ is based on respondents who consumed recreational caught fish. As mentioned above, these represent 75 percent of all respondents and 84 percent of respondents who reported having fished in the prior year. Among this latter population, the mean recreational fish intake rate is $14.4^{*} 0.84=12.1 \mathrm{~g} / \mathrm{day}$; the value of $38.7 \mathrm{~g} / \mathrm{day}$ ( 95 th percentile among consumers) corresponds to the 95.8 th percentile of the fish intake distribution in this (fishing) population.

The advantages of this data set and analysis are that the survey was relatively large and contained both short-
term and usual intake data. The presence of short term data allowed validation of the usual intake data which was based on long term recall; thus, some of the problems associated with surveys relying on long term recall are mitigated here.

The response rate of this survey, 47 percent, was relatively low. In addition, the usual fish intake distribution generated here employed a constant fish meal size, 8 oz .. Although use of this value as an average meal size was validated by the short-term recall results, the use of a constant meal size, even if correct on average, may seriously reduce the variation in the estimated fish intake distribution.

This study was conducted in the winter and spring months of 1988. This period does not include the summer months when peak fishing activity can be anticipated, leading to the possibility that intake results based on the 7 day recall data may understate individuals' usual (annual average) fish consumption. A second survey by West et al. (1993) gathered diary data on fish intake for respondents spaced over a full year. However, this later survey did not include questions about usual fish intake and has not been reanalyzed here. The mean recreational fish intake rates derived from the short term and usual components were quite similar, however, 14.0 versus 14.4 g/day.

Chemrisk (1991) - Consumption of Freshwater Fish by Maine Anglers - Chemrisk conducted a study to characterize the rates of freshwater fish consumption among Maine residents (Chemrisk, 1991; Ebert et al., 1993). Since the only dietary source of local freshwater fish is recreational fish, the anglers in Maine were chosen as the survey population. The survey was designed to gather information on the consumption of fish caught by anglers from flowing (rivers and streams) and standing (lakes and ponds) water bodies. Respondents were asked to recall the frequency of fishing trips during the 19891990 ice-fishing season and the 1990 open water season, the number of fish species caught during both seasons, and estimate the number of fish consumed from 15 fish species. The respondents were also asked to describe the number, species, and average length of each sport-caught fish consumed that had been gifts from other members of their households or other household. The weight of fish consumed by anglers was calculated by first multiplying the estimated weight of the fish by the edible fraction, and then dividing this product by the number of intended consumers. Species specific regression equations were utilized to estimate weight from the reported fish length.

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The edible fractions used were 0.4 for salmon, 0.78 for Atlantic smelt, and 0.3 for all other species (Ebert et al., 1993).

A total of 2,500 prospective survey participants were randomly selected from a list of anglers licensed in Maine. The surveys were mailed in during October, 1990. Since this was before the end of the open fishing season, respondents were also asked to predict how many more open water fishing trips they would undertake in 1990.

Chemrisk (1991) and Ebert et al. (1993) calculated distributions of freshwater fish intake for two populations, "all anglers" and "consuming anglers". All anglers were defined as licensed anglers who fished during either the 1989-1990 ice-fishing season or the 1990 open-water season (consumers and non-consumers) and licensed anglers who did not fish but consumed freshwater fish caught in Maine during these seasons. "Consuming anglers" were defined as those anglers who consumed freshwater fish obtained from Maine sources during the 1989-1990 ice fishing or 1990 open water fishing season. In addition, the distribution of fish intake from rivers and streams was also calculated for two populations, those fishing on rivers and streams ("river anglers") and those consuming fish from rivers and streams ("consuming river anglers").

A total of 1,612 surveys were returned, giving a response rate of 64 percent; 1,369 ( 85 percent) of the 1,612 respondents were included in the "all angler" population and 1,053 ( 65 percent) were included in the "consuming angler" population. Freshwater fish intake distributions for these populations are presented in Table 10-32. The mean and 95th percentile was 5.0 g/day and $21.0 \mathrm{~g} /$ day, respectively, for " all anglers," and $6.4 \mathrm{~g} /$ day and $26.0 \mathrm{~g} / \mathrm{day}$, respectively, for "consuming anglers." Table 10-32 also presents intake distributions for fish caught from rivers and streams. Among "river anglers" the mean and 95 th percentiles were $1.9 \mathrm{~g} /$ day and $6.2 \mathrm{~g} /$ day, respectively, while among "consuming river anglers" the mean was $3.7 \mathrm{~g} / \mathrm{day}$ and the 95th percentile was 12.0 $\mathrm{g} / \mathrm{day}$. Table 10-33 presents fish intake distributions by ethnic group for consuming anglers. The highest mean intake rates reported are for Native Americans ( $10 \mathrm{~g} / \mathrm{day}$ ) and French Canadians ( $7.4 \mathrm{~g} / \mathrm{day}$ ). Because there was a low number of respondents for Hispanics, Asian/Pacific Islanders, and African Americans, intake rates within these subgroups were not calculated (Chemrisk, 1991).

The consumption, by species, of freshwater fish caught is presented in Table 10-34. The largest specie consumption was salmon from ice fishing ( $\sim 292,000$
grams); white perch ( 380,000 grams) for lakes and ponds; and Brooktrout ( 420,000 grams) for rivers and streams (Chemrisk, 1991).

EPA obtained the raw data tapes from the marine anglers survey and performed some specialized analyses. One analysis involved examining the percentiles of the "resource utilization distribution" (this distribution was defined in Section 10.1). The 50th, or more generally the pth percentile of the resource utilization distribution, is defined as the consumption level such that $p$ percent of the resource is consumed by individuals with consumptions below this level and 100-p percent by individuals with consumptions above this level. EPA found that 90 percent of recreational fish consumption was by individuals with intake rates above 3.1 g/day and 50 percent was by individuals with intakes above 20 g/day. Those above $3.1 \mathrm{~g} /$ day make up about 30 percent of the "all angler" population and those above $20 \mathrm{~g} /$ day make up about 5 percent of this population; thus, the top 5 percent of the angler population consumed 50 percent of the recreational fish catch.

EPA also performed an analysis of fish consumption among anglers and their families. This analysis was possible because the survey included questions on the number, sex, and age of each individual in the household and whether the individual consumed recreationally caught fish. The total population of licensed anglers in this survey and their household members was 4,872; the average household size for the 1,612 anglers in the survey was thus 3.0 persons. Fifty-six percent of the population was male and 30 percent was 18 or under.

A total of 55 percent of this population was reported to consume freshwater recreationally caught fish in the year of the survey. The sex and ethnic distribution of the consumers was similar to that of the overall population. The distribution of fish intake among the overail household population, or among consumers in the household, can be calculated under the assumption that recreationally caught fish was shared equally among all members of the household reporting consumption of such fish (note this assumption was used above to calculate intake rates for anglers). With this assumption, the mean intake rate among consumers was 5.9 g/day with a median of $1.8 \mathrm{~g} /$ day and a 95 th percentile of $23.1 \mathrm{~g} /$ day; for the overall population the mean was 3.2 g/day and the 95 th percentile was $14.1 \mathrm{~g} / \mathrm{day}$.

The results of this survey can be put into the context of the overall Maine population. The 1,612
anglers surveyed represent about 0.7 percent of the estimated 225,000 licensed anglers in Maine. It is reasonable to assume that licensed anglers and their families will have the highest exposure to recreationally caught freshwater fish. Thus, to estimate the number of persons in Maine with recreationally caught freshwater fish intake above, for instance, 6.5 g/day (the 80 th percentile among household consumers in this survey), one can assume that virtually all persons came from the population of licensed anglers and their families. The number of persons above $6.5 \mathrm{~g} /$ day in the household survey population is calculated by taking 20 percent (i.e., 100 percent -80 percent) of the consuming population in the survey; this number then is $0.2 *(0.55 * 4872)=536$. Dividing this number by the sampling fraction of 0.007 ( 0.7 percent) gives about 77,000 persons above 6.5 g/day of recreational freshwater fish consumption statewide. The 1990 census showed the population of Maine to be 1.2 million people; thus the 77,000 persons above 6.5 $g /$ day represent about 6 percent of the state's population.

Chemrisk (1991) reported that the fish consumption estimates obtained from the survey were conservative because of assumptions made in the analysis. The assumptions included: a 40 percent estimate as the cdible portion of landlocked and Atlantic salmon; inclusion of the intended number of future fishing trips and an assumption that the average success and consumption rates for the individual angler during the trips already taken would continue through future trips. The data collected for this study were based on recall and self-reporting which may have resulted in a biased estimate. The social desirability of the sport and frequency of fishing are also bias contributing factors; successful anglers are among the highest consumers of freshwater fish (Chemrisk, 1991). Over reporting appears to be correlated with skill level and the importance of the activity to the individual; it is likely that the higher consumption rates may be substantially overstated (Chemrisk, 1991). Additionally, fish advisories are in place in these areas and may affect the rate of fish consumption among anglers. The survey results showed that in 1990, 23 percent of all anglers consumed no freshwater fish, and 55 percent of the river anglers ate no freshwater fish. An advantage of this study is that it presents area-specific consumption patterns and the sample size is rather large.

West et al. (1993) - Michigan Sport Anglers Fish Consumption Study, 1991-1992-This survey, financed by the Michigan Great Lakes Protection Fund, was a follow-
up to the earlier 1989 Michigan survey described previously. The major purpose of 1991-1992 survey was to provide short-term recall data of recreational fish consumption over a full year period; the 1989 survey, in contrast, was conducted over only a half year period (West et al., 1993).

This survey was similar in design to the 1989 Michigan survey. A sample of 7,000 persons with Michigan fishing licenses was drawn and surveys were mailed in 2-week cohorts over the period January, 1991 to January, 1992. Respondents were asked to report detailed fish consumption patterns during the preceding seven days, as well as demographic information; they were also asked if they currently eat fish. Enclosed with the survey were pictures of about a half pound of fish. Respondents were asked to indicate whether reported consumption at each meal was more, less or about the same as the picture. Based on responses to this question, respondents were assumed to have consumed 10,5 or 8 ounces of fish, respectively.

A total of 2,681 surveys were returned. West et al. (1993) calculated a response rate for the survey of 46.8 percent; this was derived by removing from the sample those respondents who could not be located or who did not reside in Michigan for at least six months.

Of these 2,681 respondents, 2,475 ( 93 percent) reported that they currently eat fish; all subsequent analyses were restricted to the current fish eaters. The mean fish consumption rates were found to be $16.7 \mathrm{~g} /$ day for sport fish and $26.5 \mathrm{~g} /$ day for total fish (West et al., 1993). Table $10-35$ shows mean sport-fish consumption rates by demographic categories. Rates were higher among minorities, people with low income, and people residing in smaller communities. Consumption rates in g/day were also higher in males than in females; however, this difference would likely disappear if rates were computed on a $\mathrm{g} / \mathrm{kg}$-day basis.

West et al. (1993) estimated the 80th percentile of the survey fish consumption distribution. More extensive percentile calculations were performed by U.S. EPA (1995) using the raw data from the West et al. (1993) survey and calculated 50 th, 90 th, and 95 th percentiles. However, since this survey only measured fish consumption over a short (one week) interval, the resulting distribution will not be indicative of the longterm fish consumption distribution and the upper percentiles reported from the EPA analysis will likely considerably overestimate the corresponding long term percentiles. The overall 95 th percentile calculated by

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U.S. EPA (1995) was 77.9; this is about double the 95 th percentile estimated using year long consumption data from the 1989 Michigan survey.

The limitations of this survey are the relatively low response rate and the fact that only three categories were used to assign fish portion size. The main study strengths were its relatively large size and its reliance on short-term recall.

Connelly et al. (1996) - Sportfish Consumption Patterns of Lake Ontario Anglers and the Relationship to Health Advisories, 1992 - The objectives of this study were to provide accurate estimates of fish consumption (overall and sport caught) among Lake Ontario anglers and to evaluate the effect of Lake Ontario health advisory recommendations (Connelly et al., 1996). To target Lake Ontario anglers, a sample of 2,500 names was randomly drawn from 1990-1991 New York fishing license records for licenses purchased in six counties bordering Lake Ontario. Participation in the study was solicited by mail with potential participants encouraged to enroll in the study even if they fished infrequently or consumed little or no sport caught fish. The survey design involved three survey techniques including a mail questionnaire asking for 12 month recall of 1991 fishing trips and fish consumption, self-recording information in a diary for 1992 fishing trips and fish consumption, periodic telephone interviews to gather information recorded in the diary and a final telephone interview to determine awareness of health advisories (Connelly et al., 1996).

Participants were instructed to record in the diary the species of fish eaten, meal size, method by which fish was acquired (sport-caught or other), fish preparation and cooking techniques used and the number of household members eating the meal. Fish meals were defined as finfish only. Meal size was estimated by participants by comparing their meal size to pictures of 8 oz . fish steaks and fillets on dinner plates. An 8 oz . size was assumed unless participants noted their meal size was smaller than 8 oz ., in which case a 4 oz . size was assumed, or they noted it was larger than 8 oz ., in which case a 12 oz . size was assumed. Participants were also asked to record information on fishing trips to Lake Ontario and species and length of any fish caught.

From the initial sample of 2,500 license buyers, 1,993 ( 80 percent) were reachable by phone or mail and 1,410 of these were eligible for the study, in that they intended to fish Lake Ontario in 1992. A total of 1,202 of these 1,410 , or 85 percent, agreed to participate in the study. Of the 1,202 participants, 853 either returned the
diary or provided diary information by telephone. Due to changes in health advisories for Lake Ontario which resulted in less Lake Ontario fishing in 1992, only 43 percent, or 366 of these 853 persons indicated that they fished Lake Ontario during 1992. The study analyses summarized below concerning fish consumption and Lake Ontario fishing participation are based on these 366 persons.

Anglers who fished Lake Ontario reported an average of $30.3(\mathrm{~S} . \mathrm{E} .=2.3)$ fish meals per person from all sources in 1992; of these meals 28 percent were sport caught (Connelly et al., 1996). Less than 1 percent ate no fish for the year and 16 percent ate no sport caught fish. The mean fish intake rate from all sources was $17.9 \mathrm{~g} / \mathrm{day}$ and from sport caught sources was $4.9 \mathrm{~g} /$ day. Table 10-36 gives the distribution of fish intake rates from all sources and from sport caught fish. The median rates were 14.1 $\mathrm{g} /$ day for all sources and $2.2 \mathrm{~g} /$ day for sport caught; the 95 th percentiles were $42.3 \mathrm{~g} / \mathrm{day}$ and $17.9 \mathrm{~g} /$ day for all sources and sport caught, respectively. As seen in Table 10-37, statistically significant differences in intake rates were seen across age and residence groups, with residents of large cities and younger people having lower intake rates on average.

The main advantage of this study is the diary format. This format provides more accurate information on fishing participation and fish consumption, than studies based on 1 year recall (Ebert et al., 1993). However, a considerable portion of diary respondents participated in the study for only a portion of the year and some errors may have been generated in extrapolating these respondents' results to the entire year (Connelly et al., 1996). In addition, the response rate for this study was relatively low, 853 of 1,410 eligible respondents, or 60 percent, which may have engendered some non-response bias.

The presence of health advisories should be taken into account when evaluating the intake rates observed in this study. Nearly all respondents ( $>95$ percent) were aware of the Lake Ontario health advisory. This advisory counseled to eat none of 9 fish species from Lake Ontario and to eat no more than one meal per month of another 4 species. In addition, New York State issues a general advisory to eat no more than 52 sport caught fish meals per year. Among participants who fished Lake Ontario in 1992, 32 percent said they would eat more fish if health advisories did not exist. A significant fraction of respondents did not totally adhere to the fish advisory; however, 36 percent of respondents, and 72 percent of
respondents reporting Lake Ontario fish consumption, ate at least one species of fish over the advisory limit. Interestingly, 90 percent of those violating the advisory reported that they believed they were eating within advisory limits.

### 10.7. RELEVANT FRESHWATER RECREATIONAL STUDIES

Fiore et al. (1989) - Sport Fish Consumption and Body Burden Levels of Chlorinated Hydrocarbons: A Sutudy of Wisconsin Anglers. This survey, reported by Fiore et al. (1989), was conducted to assess sociodemographic factors and sport fishing habits of anglers, to evaluate anglers' comprehension of and compliance with the Wisconsin Fish Consumption Advisory, to measure body burden levels of PCBs and DDE through analysis of blood serum samples and to examine the relationship between body burden levels and consumption of sport-caught fish. The survey targeted all Wisconsin residents who had purchased fishing or sporting licenses in 1984 in any of 10 pre-selected study countics. These counties were chosen in part based on their proximity to water bodies identified in Wisconsin fish advisories. A total of 1,600 anglers were sent survey questionnaires during the summer of 1985.

The survey questionnaire included questions about fishing history, locations fished, species targeted, kilograms caught for consumption, overall fish consumption (including commercially caught) and knowledge of fish advisories. The recall period was one year.

A total of 801 surveys were returned ( 50 percent response rate). Of these, 601 ( 75 percent) were from males and 200 from females; the mean age was 37 years. Fiore et al. (1989) reported that the mean number of fish meals for 1984 for all respondents was 18 for sport-caught meals and 24 for non-sport caught meals. Fiore et al. (1989) assumed that each fish meal consisted of 8 ounces ( 227 grams ) of fish to generate means and percentiles of fish intake. The reported per-capita intake rate of sportcaught fish was $11.2 \mathrm{~g} / \mathrm{day}$; among consumers, who comprised 91 percent of all respondents, the mean sportcaught fish intake rate was $12.3 \mathrm{~g} / \mathrm{day}$ and the 95th percentile was $37.3 \mathrm{~g} / \mathrm{day}$. The mean daily fish intake from all sources (both sport caught and commercial) was $26.1 \mathrm{~g} /$ day with a 95 th percentile of $63.4 \mathrm{~g} / \mathrm{day}$. The 95 th percentile of $37.3 \mathrm{~g} /$ day of sport caught fish represents 60 fish meals per year; $63.4 \mathrm{~g} /$ day (the 95 th percentile of total fish intake) represents 102 fish meals per year.

Fiore et al. (1989) assumed a (constant) meal size of 8 ounces ( 227 grams) of fish which may over-estimate average meal size. Pao et al. (1982), using data from the 1977-78 USDA NFCS, reported an average fish meal size of slightly less than 150 grams for adult males. EPA obtained the raw data from this study and calculated the distribution of the number of sport-caught fish meals and the distribution of fish intake rates (using 150 grams/meal); these distributions are presented in Table 10-38. With this average meal size, the per-capita estimate is $7.4 \mathrm{~g} /$ day .

This study is limited in its ability to accurately estimate intake rates because of the absence of data on weight of fish consumed. Another limitation of this study is that the results are based on one year recall, which may tend to over-estimate the number of fishing trips (Ebert et al., 1993). In addition, the response rate was rather low (50 percent).

Connelly et al. (1992) - Effects of Health Advisory and Advisory Changes on Fishing Habits and Fish Consumption in New York Sport Fisheries - Connelly et al. (1992) conducted a study to assess the awareness and knowledge of New York anglers about fishing advisories and contaminants found in fish and their fishing and fish consuming behaviors. The survey sample consisted of 2,000 anglers with New York State fishing licenses for the year beginning October 1, 1990 through September 30, 1991. A questionnaire was mailed to the survey sample in January, 1992. The questionnaire was designed to measure catch and consumption of fish, as well as methods of fish preparation and knowledge of and attitudes towards health advisories (Connelly et al., 1992). The survey adjusted response rate was 52.8 percent ( 1,030 questionnaires were completed and 51 were not deliverable).

The average and median number of fishing days per year were 27 and 15 days respectively (Connelly et al. 1992). The mean number of sport-caught fish meals was 11. About 25 percent of anglers reported that they did not consume sport-caught fish.

Connelly et al. (1992) found that 80 percent of anglers statewide did not eat listed species or ate them within advisory limits and followed the 1 sport-caught fish meal per week recommended maximum. The other 20 percent of anglers exceeded the advisory recommendations in some way; 15 percent ate listed species above the limit and 5 percent ate more than one sport caught meal per week.

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Connelly et al. (1992) found that respondents eating more than one sport-caught meal per week were just as likely as those eating less than one meal per week to know the recommended level of sport-caught fish consumption, although less than $1 / 3$ in each group knew the level. An estimated 85 percent of anglers were aware of the health advisory. Over 50 percent of respondents said that they made changes in their fishing or fish consumption behaviors in response to health advisories.

The advisory included a section on methods that can be used to reduce contaminant exposure. Respondents were asked what methods they used for fish cleaning and cooking. Summary results on preparation and cooking methods are presented in Section 10.9 and in Appendix 10B.

A limitation of this study with respect to estimating fish intake rates is that only the number of sport-caught meals was ascertained, not the weight of fish consumed. The fish meal data can be converted to an intake rate (g/day) by assuming a value for a fish meal such as that from Pao et al. (1982) (about 150 grams as the average amount of fish consumed per eating occasion for adult males - males comprised 88 percent of respondents in the current study). Using 150 grams/meal the mean intake rate among the angler population would be $4.5 \mathrm{~g} /$ day; note that about 25 percent of this population reported no sportcaught fish consumption.

The major focus of this study was not on consumption, per se, but on the knowledge of and impact of fish health advisories; Connelly et al. (1992) provides important information on these issues.

Hudson River Sloop Clearwater, Inc. (1993) Hudson River Angler Survey - Hudson River Sloop Clearwater, Inc. (1993) conducted a survey of adherence to fish consumption health advisories among Hudson River anglers. All fishing has been banned on the upper Hudson River where high levels of PCB contamination are well documented; while voluntary recreational fish consumption advisories have been issued for areas south of the Troy Dam (Hudson River Sloop Clearwater, Inc., 1993).

The survey consisted of direct interviews with 336 shore-based anglers between the months of June and November 1991, and April and July 1992. Sociodemographic characteristics of the respondents are presented in Table 10-39. The survey sites were selected based on observations of use by anglers, and legal accessibility. The selected sites included upper, mid-, and lower Hudson River sites located in both rural and urban
settings. The interviews were conducted on weekends and weekdays during morning, midday, and evening periods. The anglers were asked specific questions concerning: fishing and fish consumption habits; perceptions of presence of contaminants in fish; perceptions of risks associated with consumption of recreationally caught fish; and awareness of, attitude toward, and response to fish consumption advisories or fishing bans.

Approximately 92 percent of the survey respondents were male. The following statistics were provided by Hudson River Sloop Clearwater, Inc. (1993). The most common reason given for fishing was for recreation or enjoyment. Over 58 percent of those surveyed indicated that they eat their catch. Of those anglers who eat their catch, 48 percent reported being aware of advisories. Approximately 24 percent of those who said they currently do not eat their catch, have done so in the past. Anglers were more likely to eat their catch from the lower Hudson areas where health advisories, rather than fishing bans, have been issued. Approximately 94 percent of Hispanic Americans were likely to eat their catch, while 77 percent of African Americans and 47 percent of Caucasian Americans intended to eat their catch. Of those who eat their catch, 87 percent were likely to share their meal with others (including women of childbearing age, and children under the age of fifteen).

For subsistence anglers, more low-income than upper income anglers cat their catch (Hudson River Sloop Clearwater, Inc., 1993). Approximately 10 percent of the respondents stated that food was their primary reason for fishing; this group is more likely to be in the lowest per capita income group (Hudson River Sloop Clearwater, Inc., 1993).

The average frequency of fish consumption reported was just under one ( 0.9 ) meal over the previous week, and three meals over the previous month. Approximately 35 percent of all anglers who eat their catch exceeded the amounts recommended by the New York State health advisories. Less than half ( 48 percent) of all the anglers interviewed were aware of the State health advisories or fishing bans. Only 42 percent of those anglers aware of the advisories have changed their fishing habits as a result.

The advantages of this study include: in-person interviews with 95 percent of all anglers approached; field-tested questions designed to minimize interviewer bias; and candid responses concerning consumption of fish from contaminated waters. The limitations of this
study are that specific intake amounts are not indicated, and that only shore-based anglers were interviewed.

### 10.8. NATIVE AMERICAN FRESHWATER STUDIES

Wolfe and Walker (1987) - Subsistence Economies in Alaska: Productivity, Geography, and Development Impacts - Wolfe and Walker (1987) analyzed a dataset from 98 communities for harvests of fish, land mammals, marine mammals, and other wild resources. The analysis was performed to evaluate the distribution and productivity of subsistence harvests in Alaska during the 1980s. Harvest levels were used as a measure of productivity. Wolfe and Walker (1987) defined harvest to represent a single year's production from a complete sensonal round. The harvest levels were derived primarily from a compilation of data from subsistence studies conducted between 1980 to 1985 by various researchers in the Alaska Department of Fish and Game, Division of Subsistence.

Of the 98 communities studied, four were large urban population centers and 94 were small communities. The harvests for these latter 94 communities were documented through detailed retrospective interviews with harvesters from a sample of households (Wolfe and Walker, 1987). Harvesters were asked to estimate the quantities of a particular species that were harvested and used by members of that household during the previous 12-month period. Wolfe and Walker (1987) converted harvests to a common unit for comparison, pounds dressed weight per capita per year, by multiplying the harvests of households within each community by standard factors converting total pounds to dressed weight, summing across households, and then dividing by the total number of household members in the househoid sample. Dressed weight varied by species and community but in general was 70 to 75 percent of total fish weight; dressed weight for fish represents that portion brought into the kitchen for use (Wolfe and Walker, 1987).

Harvests for the four urban populations were developed from a statewide data set gathered by the Alaska Department of Fish and Game Divisions of Game and Sports Fish. Urban sport fish harvest estimates were derived from a survey that was mailed to a randomly selected statewide sample of anglers (Wolfe and Walker, 1987). Sport fish harvests were disaggregated by urban residency and the dataset was analyzed by converting the harvests into pounds and dividing by the 1983 urban population.

For the overall analysis, each of the 98 communities was treated as a single unit of analysis and the entire group of communities was assumed to be a sample of all communities in Alaska (Wolfe and Walker, 1987). Each community was given equal weight, regardless of population size. Annual per capita harvests were calculated for each community. For the four urban centers, fish harvests ranged from 5 to 21 pounds per capita per year ( $6.2 \mathrm{~g} /$ day to $26.2 \mathrm{~g} /$ day $)$.

The range for the 94 small communities was 25 to $\mathrm{I}, 239$ pounds per capita per year ( $31 \mathrm{~g} / \mathrm{day}$ to $\mathrm{I}, 541$ $\mathrm{g} /$ day). For these 94 communities, the median per capita fish harvest was 130 pounds per year ( $162 \mathrm{~g} / \mathrm{day}$ ). In most ( 68 percent) of the 98 communities analyzed, resource harvests for fish were greater than the harvests of the other wildlife categories (land mammal, marine mammal, and other) combined.

The communities in this study were not made up entirely of Alaska Natives. For roughly half the communities, Alaska Natives comprised 80 percent or more of the population, but for about 40 percent of the communities they comprised less than 50 percent of the population. Woife and Walker (1987) performed a regression analysis which showed that the per capita harvest of a community tended to increase as a function of the percentage of Alaska Natives in the community. Although this analysis was done for total harvest (i.e., fish, land mammal, marine mammal and others) the same result should hold for fish harvest since fish harvest is highly correlated with total harvest.

A limitation of this report is that it presents (percapita) harvest rates as opposed to individual intake rates. Wolfe and Walker (1987) compared the per capita harvest rates reported to the results for the household component of the 1977-1978 USDA National Food Consumption Survey (NFCS). The NFCS showed that about 222 pounds of meat, fish, and poultry were purchased and brought into the household kitchen for each person each year in the western region of the United States. This contrasts with a median total resource harvest of 260 $\mathrm{lbs} / \mathrm{yr}$ in the 94 communities studied. This comparison, and the fact that Wolfc and Walker (1987) state that "harvests represent that portion brought into the kitchen for use," suggest that the same factors used to convert household consumption rates in the NFCS to individual intake rates can be used to convert per capita harvest rates to individual intake rates. In Section 10.3, a factor of 0.5 was used to convert fish consumption from household to individual intake rates. Applying this factor, the median

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per capita individual fish intake in the 94 communities would be $81 \mathrm{~g} /$ day and the range 15.5 to $770 \mathrm{~g} / \mathrm{day}$.

A limitation of this study is that the data were based on 1 -year recall from a mailed survey. An advantage of the study is that it is one of the few studies that present fish harvest patterns for subsistence populations.

AIHC (1994) - Exposure Factors Sourcebook - The Exposure Factors Sourccbook (AIHC, 1994) provides data for non-marine fish intake consistent with this document. However, the total fish intake rate recommended in AIHC (1994) is approximately 40 percent lower than that in this document. The fish intake rates presented in this handbook are based on more recent data from USDA CSFII (1989-1991). AIHC (1994) presents probability distributions in grams fish per kilogram of body weight for fish consumption based on data from U.S. EPA Guidance Manual, Assessing Human Health Risks from Chemically Contaminated Fish and Shellfish (U.S. EPA, 1989b). The @Risk formula is provided for direct use in the @Risk simulation software. The @Risk formula was provided for the distributions that were provided for the ingestion of freshwater finfish, saltwater finfish, and fish (unspecified) in the U.S. general population, children ages 1 to 6 years, and males ages 13 years and above. Distributions were also provided for saltwater finfish ingestion in the general population and for females and for males 13 years of age and older. Distributions for shellfish ingestion were provided for the general population, children ages 1 to 6 years, and for males and females 13 years of age and above. Additionally, distributions for "unspecified" fish ingestion were presented for the above mentioned populations.

The Sourcebook has been classified as a relevant rather than key study because it was not the primary source for the data used to make recommendations in this document. The Sourcebook is very similar to this document in the sense that it summarizes exposure factor data and recommends values. Therefore, it can be used as an alternative information source on fish intake.

Columbia River Inter-Tribal Fish Commission (CRITFC) (1994) - A Fish Consumption Survey of the Umatilla, Nez Perce, Yakama, and Warm Springs Tribes of the Columbia River Basin-CRITFC (1994) conducted a fish consumption survey among four Columbia River Basin Indian tribes during the fall and winter of 19911992. The target population included all adult tribal members who lived on or near the Yakama, Warm Springs, Umatilla or Nez Perce reservations. The survey
was based on a stratified random sampling design where respondents were selected from patient registration files at the Indian Health Service. Interviews were performed in person at a central location on the member's reservation.

Information requested included annual and seasonal numbers of fish meals, average serving size per fish meal, species and part(s) of fish consumed, preparation methods, changes in patterns of consumption over the last 20 years and during ceremonies and festivals, breast feeding practices and 24 hour dietary recall (CRITFC, 1994). Foam sponge food models approximating four, eight, and twelve ounce fish fillets were provided to help respondents estimate average fish meal size. Fish intake rates were calculated by multiplying the annual frequency of fish meals by the average serving size per fish meal.

The study was designed to give essentially equal sample sizes for each tribe. However, since the population sizes of the tribes were highly unequal, it was necessary to weight the data (in proportion to tribal population size) in order that the survey results represent the overall population of the four tribes. Such weights were applied to the analysis of adults; however, because the sample size for children was considered small, only an unweighted analysis was performed for this population (CRITFC, 1994).

The survey respondents consisted of 513 tribal members, 18 years old and above. Of these, 58 percent were female and 59 percent were under 40 years old. In addition, information for 204 children 5 years old and less was provided by the participating adult respondent. The overall response rate was 69 percent.

The results of the survey showed that adults consumed an average of 1.71 fish meals/week and had an average intake of 58.7 grams/day (CRITFC, 1994). Table 10-40 shows the adult fish intake distribution; the median was between 29 and $32 \mathrm{~g} /$ day and the 95th percentile about $170 \mathrm{~g} / \mathrm{day}$. A small percentage ( 7 percent) of respondents indicated that they were not fish consumers. Table 10-41 shows that mean intake was slightly higher in males than females ( $63 \mathrm{~g} / \mathrm{d}$ versus $56 \mathrm{~g} / \mathrm{d}$ ) and was higher in the over 60 years age group ( $74.4 \mathrm{~g} / \mathrm{d}$ ) than in the $18-39$ years ( $57.6 \mathrm{~g} / \mathrm{d}$ ) or $40-59$ years ( $55.8 \mathrm{~g} / \mathrm{d}$ ) age groups. Intake also tended to be higher among those living on the reservation. The mean intake for nursing mothers, 59.1 $\mathrm{g} / \mathrm{d}$, was similar to the overall mean intake.

A total of 49 percent of respondents reported that they caught fish from the Columbia River basin and its
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tributaries for personal use or for tribal ceremonies and distributions to other tribe members and 88 percent reported that they obtained fish from either selfharvesting, family or friends, at tribal ceremonies or from uribal distributions. Of all fish consumed, 41 percent came from self or family harvesting, 11 percent from the harvest of friends, 35 percent from tribal ceremonies or distribution, 9 percent from stores and 4 percent from other sources (CRITFC, 1994).

The analysis of seasonal intake showed that May and June tended to be high consumption months and December and January low consumption months. The mean adult intake rate for May and June was $108 \mathrm{~g} / \mathrm{d}$ while the mean intake rate for December and January was $30.7 \mathrm{~g} / \mathrm{d}$. Salmon was the species eaten by the highest number of respondents ( 92 percent) followed by trout ( 70 percent), lamprey ( 54 percent), and smelt ( 52 percent). Table 10-42 gives the fish intake distribution for children under 5 years of age. The mean intake rate was $19.6 \mathrm{~g} / \mathrm{d}$ and the 95th percentile was approximately $70 \mathrm{~g} / \mathrm{d}$.

The authors noted that some non-response bias may have occurred in the survey since respondents were more likely to live near the reservation and were more likely to be female than non-respondents. In addition, they hypothesized that non fish consumers may have been more likely to be non-respondents than fish consumers since non consumers may have thought their contribution to the survey would be meaningless; if such were the case, this study would overestimate the mean intake rate. It was also noted that the timing of the survey, which was conducted during low fish consumption months, may have led to underestimation of actual fish consumption; the authors conjectured that an individual may report higher annual consumption if interviewed during a relatively high consumption month and lower annual consumption if interviewed during a relatively low consumption month. Finally, with respect to children's intake, it was observed that some of the respondents provided the same information for their children as for themselves, thereby the reliability of some of these data is questioned.

Although the authors have noted these limitations, this study does present information on fish consumption patterns and habits for a Native American subpopulation. It should be noted that the number of surveys that address subsistence subpopulations is very limited.

Peterson et al. (1994)- Fish Consumption Patterns and Blood Mercury Levels in Wisconsin Chippewa Indians - Peterson et al. (1994) investigated the extent of exposure of methylmercury to Chippewa Indians living on
a Northern Wisconsin reservation who consume fish caught in northern Wisconsin lakes. The lakes in northern Wisconsin are known to be contaminated with mercury and the Chippewa have a reputation for high fish consumption (Peterson et al., 1994). The Chippewa Indians fish by the traditional method of spearfishing. Spearfishing (for walleye) occurs for about two weeks each spring after the ice breaks, and although only a small number of tribal members participate in it, the spearfishing harvest is distributed widely within the tribe by an informal distribution network of family and friends and through traditional tribal feasts (Peterson et al., 1994).

Potential survey participants, 465 adults, 18 years of age and older, were randomly selected from the tribal registries (Peterson et al., 1994). Participants were asked to complete a questionnaire describing their routine fish consumption and, more extensively, their fish consumption during the two previous months. They were also asked to give a blood sample that would be tested for mercury content. The survey was carried out in May 1990. A follow-up survey was conducted for a random sample of 75 non-respondents ( 80 percent were reachable), and their demographic and fish consumption patterns were obtained. Peterson et al. (1994) reported that the non-respondents' socioeconomic and fish consumption were similar to the respondents.

A total of 175 of the original random sample ( 38 percent) participated in the study. In addition, 152 nonrandomly selected participants were surveyed and included in the data analysis; these participants were reported by Peterson et al. (1994) to have fish consumption rates similar to those of the randomly selected participants. Results from the survey showed that fish consumption varied seasonally, with 50 percent of the respondents reporting April and May (spearfishing season) as the highest fish consumption months (Peterson et al., 1994). Table 10-43 shows the number of fish meals consumed per week during the last 2 months (recent consumption) before the survey was conducted and during the respondents' peak consumption months grouped by gender, age, education, and employment level. During peak consumption months, males consumed more fish (1.9 meals per week) than females ( 1.5 meals per week), respondents under 35 years of age consumed more fish ( 1.8 meals per week) than respondents 35 years of age and over ( 1.6 meals per week), and the unemployed consumed more fish ( 1.9 meals per week) than the employed ( 1.6 meals per week). During the highest fish consumption season (April and May), 50 percent of respondents

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reported eating one or less fish meals per week and only 2 percent reported daily fish consumption (Figures $10-$ 1 and $10-2$ ). A total of 72 percent of respondents reported Walleye consumption in the previous two months. Peterson et al. (1994) also reported that the mean number of fish meals usually consumed per week by the respondents was 1.2.

The mean fish consumption rate reported (1.2 fish meals per week, or 62.4 meals per year) in this survey was compared with the rate reported in a previous survey of Wisconsin anglers (Fiore et al., 1989) of 42 fish meals per year. These results indicate that the Chippewa Indians do not consume much more fish than the general Wisconsin angler population (Peterson et al., 1994). The differences in the two values may be attributed to differences in study methodology (Peterson et al., 1994). Note that this number ( 1.2 fish meals per week) includes fish from all sources. Peterson et al. (1994) noted that subsistence fishing, defined as fishing as a major food source, appears rare among the Chippewa. Using the recommended rate in this handbook of $129 \mathrm{~g} /$ meal as the average weight of fish consumed per fish meal in the general population, the rate reported here of 1.2 fish meals per week translates into a mean fish intake rate of $22 \mathrm{~g} /$ day in this population.

Fitzgerald et al. (1995) - Fish PCB Concentrations and Consumption Patterns Among Mohawk Women at Akwesasne - Akwesasne is a native American community of ten thousand plus persons located along the St . Lawrence River (Fitzgerald et al., 1995). The local food chain has been contaminated with PCBs and some species have levels that exceed the U.S. FDA tolerance limits for human consumption (Fitzgerald et al., 1995). Fitzgerald et al. (1995) conducted a recall study from 1986 to 1992 to determine the fish consumption patterns among nursing Mohawk women residing near three industrial sites. The study sample consisted of 97 Mohawk women and 154 nursing Caucasian controls. The Mohawk mothers were significantly younger (mean age 24.9 ) than the controls (mean age 26.4) and had significantly more years of education (mean 13.1 for Mohawks versus 12.4 for controls). A total of 97 out of 119 Mohawk nursing women responded, a response rate of 78 percent; 154 out of 287 control nursing Caucasian women responded, a response rate of 54 percent.

Potential participants were identified prior to, or shortly after, delivery. The interviews were conducted at home within one month postpartum and were structured to collect information for sociodemographics, vital statistics, use of mcdications, occupational and residential histories,
behavioral patterns (cigarette smoking and alcohol consumption), drinking water source, diet, and fish preparation methods (Fitzgerald et al., 1995). The dietary data collected were based on recall for food intake during the index pregnancy, the year before the pregnancy, and more than one year before the pregnancy.

The dietary assessment involved the report by each participant on the consumption of various foods with emphasis on local species of fish and game (Fitzgerald et al., 1995). This method combined food frequency and dietary histories to estimate usual intake. Food frequency was evaluated with a checklist of foods for indicating the amount of consumption of a participant per week, month or year. Information gathered for the dietary history included duration of consumption, changes in the diet, and food preparation method.

Table 10-44 presents the number of local fish meals per year for both the Mohawk and control participants. The highest percentage of participants reported consuming between 1 and 9 local fish meals per year. Table 10-44 indicates that Mohawk respondents consumed statistically significantly more local fish than did control respondents during the two time periods prior to pregnancy; for the time period during pregnancy there was no significant difference in fish consumption between the two groups. Table 10-45 presents the mean number of local fish meals consumed per year by time period for all respondents and for those ever consuming (consumers only). A total of 82 ( 85 percent) Mohawk mothers and 72 (47 percent) control mothers reported ever consuming local fish. The mean number of local fish meals consumed per year by Mohawk respondents declined over time, from 23.4 (over one year before pregnancy) to 9.2 (less than one year before pregnancy) to 3.9 (during pregnancy); a similar decline was seen among consuming Mohawks only. There was also a decreasing trend over time in consumption among controls, though it was much less pronounced.

Table 10-46 presents the mean number of fish meals consumed per year for all participants by time period and selected characteristics (age, education, cigarette smoking, and alcohol consumption). Pairwise contrasts indicated that control participants over 34 years of age had the highest fish consumption of local fish meals (22.1) (Table 10-46). However, neither the overall nor pairwise differences by age among the Mohawk women over 34 years old were statistically significant, and may be due to the small sample size ( $\mathrm{N}=6$ ) (Fitzgerald et al., 1995). The most common fish consumed by Mohawk
mothers was yellow perch; for controls the most common fish consumed was trout.

An advantage of this study is that it presents data for fish consumption patterns for Native Americans as compared to a demographically similar group of Caucasians. Although the data are based on nursing mothers as participants, the study also captures consumption patterns prior to pregnancy (up to 1 year before and more than 1 year before). Fitzgerald et al. (1995) noted that dietary recall for a period more than one year before pregnancy may be inaccurate, but these data were the best available measure of the more distant past. They also noted that the observed decrease in fish consumption among Mohawks from the period one year before pregnancy to the period of pregnancy is due to a secular trend of declining fish consumption over time in Mohawks. This decrease, which was more pronounced than that seen in controls, may be due to health advisories promulgated by tribal, as well as state, officials. The authors note that this decreasing secular trend in Mohawks is consistent with a survey from 1979-1980 that found an overall mean of 40 fish meals per year among male and female Mohawk adults.

The data are presented as number of fish meals per year; the authors did not assign an average weight to fish meals. If assessors wanted to estimate the weight of fish consumed, some average value of weight per fish meal would have to be assumed. Pao et al. (1982) reported 104 grams as the average weight of fish consumed per eating occasion for females 19-34 years old.
contaminants in cooked fish when compared with raw fish (San Diego County, 1990). Several studies cited in this section have addressed fish preparation methods and parts of fish consumed. Table 10-47 provides summary results from these studies on fish preparation methods; further details on preparation methods, as well as results from some studies on parts of fish consumed, are presented in Appendix 10B.

The moisture content (percent) and total fat content (percent) measured and/or calculated in various fish forms (i.e., raw, cooked, smoked, etc.) for selected fish species are presented in Table 10-48, based on data from USDA (1979-1984). The total percent fat content is based on the sum of saturated, monounsaturated, and polyunsaturated fat. The moisture content is based on the percent of water present.

In some cases, the residue levels of contaminants in fish are reported as the concentration of contaminant per gram of fat. These contaminants are lipophilic compounds. When using residue levels, the assessor should ensure consistency in the exposure assessment calculations by using consumption rates that are based on the amount of fat consumed for the fish species of interest. Alternately, residue levels for the "as consumed" portions of fish may be estimated by multiplying the levels based on fat by the fraction of fat (Table 10-48) per product as follows:

### 10.9. OTHER FACTORS

Other factors to consider when using the available survey data include location, climate, season, and ethnicity of the angler or consumer population, as well as the parts of fish consumed and the methods of preparation. Some contaminants (for example, some dioxin compounds) have the affinity to accumulate more in certain tissues, such as the fatty tissue, as well as in certain internal organs. The effects of cooking methods for various food products on the levels of dioxin-like compounds have been addressed by evaluating a number of studies in U.S. EPA (1996b). These studies showed various results for contamination losses based on the methodology of the study and the method of food preparation. The reader is referred to U.S. EPA (1996b) for a detailed review of these studies. In addition, some studies suggest that there is a significant decrease of

The resulting residue levels may then be used in conjunction with "as consumed" consumption rates.

Additionally, intake rates may be reported in terms of units as consumed or units of dry weight. It is essential that exposure assessors be aware of this difference so that they may ensure consistency between the units used for intake rates and those used for concentration data (i.e., if the unit of food consumption is grams dry weight/day, then the unit for the amount of pollutant in the food should be grams dry weight). If necessary, as consumed intake rates may be converted to dry weight intake rates using the moisture content percentages of fish presented in Table 10-48 and the following equation:

$$
\mathrm{IR}_{\mathrm{dw}}=\mathrm{IR}_{\mathrm{ac}}{ }^{*}[(100-\mathrm{W}) / 100]
$$

(Eqn. 10-5)
"Dry weight" intake rates may be converted to "as consumed" rates by using:

$$
\begin{aligned}
& \mathrm{IR}_{\mathrm{ac}}=\mathrm{IR}_{\mathrm{dw}} /[(100-\mathrm{W}) / 100] \\
& \text { where: } \\
& \quad \mathrm{IR}_{\mathrm{dw}} \quad=\text { dry weight intake rate; } \\
& \mathrm{IR}_{\mathrm{ac}} \quad \\
& \mathrm{~W} \\
& \mathrm{~W}
\end{aligned}
$$

### 10.10. RECOMMENDATIONS

Fish consumption rates are recommended based on the survey results presented in the key studies described in the preceding sections. Considerable variation exists in the mean and upper percentile fish consumption rates obtained from these studies. This can be attributed largely to the characteristics of the survey population (i.e., general population, recreational anglers) and the type of water body (i.e., marine, estuarine, freshwater), but other factors such as study design, method of data collection and geographic location also play a role. Based on these study variations, recommendations for consumption rates were classified into the following categories:

- General Population;
- Recreational Marine Anglers;
- Recreational Freshwater Anglers; and
- Native American Subsistence Fishing Populations

The recommendations for each of these categories were rated according to the level of confidence the Agency has in the recommended values. These ratings were derived according to the principles outlined in Volume I, Section 1.3; the ratings and a summary of the rationale behind them are presented in tables which follow the discussion of each category.

For exposure assessment purposes, the selection of the appropriate category (or categories) from above will depend on the exposure scenario being evaluated. Assessors should use the recommended values (or range of values) unless specific studies are felt to be particularly relevant to their needs, in which case results from a specific study or studies may be used. This is particularly true for the last two categories where no nationwide key studies exist. Even where national data exist, it may be advantageous to use regional estimates if the assessment targets a particular region. In addition, seasonal, age, and gender variations should be considered when appropriate.

It should be noted that the recommended rates are based on mean (or median) values which represent a typical intake or central tendency for the population studied, and on upper estimates (i.e., 90th-99th percentiles) which represent the high-end fish consumption of the population studied. For the recreational angler populations, the recommended means and percentiles are based on all persons engaged in recreational fishing, not just those consuming recreationally caught fish.

### 10.10.1. Recommendations - General Population

The key study for estimating mean fish intake (reflective of both short-term and long-term consumption) is U.S. EPA (1996a) analysis of USDA CSFII 1989-1991. The recommended values for mean intake by habitat and fish type are shown in Table 10-49.

For all fish (finfish and shellfish), the recommended values are $6.6 \mathrm{~g} /$ day for freshwater/ estuarine fish, $13.5 \mathrm{~g} /$ day for marine fish, and $20.1 \mathrm{~g} /$ day for all fish. Note that these values are reported as uncooked fish weight. This is important because the concentration of the contaminants in fish are generally measured in the uncooked samples. Assuming that cooking results in some reductions in weight (e.g., loss of moisture), and the mass of the contaminant in the fish tissue remains constant, then the contaminant concentration in the cooked fish tissue will increase. Although actual consumption may be overestimated when intake is expressed in an uncooked basis, the net effect on the dose may be canceled out since the actual concentration may be underestimated when it is based on the uncooked sample. On the other hand, if the "as consumed" intake rate and the uncooked concentration are used in the dose equation, dose may be underestimated since the concentration in the cooked fish is likely to be higher, if the mass of the contaminant remains constant after cooking. Therefore, it is more conservative and appropriate to use uncooked fish intake rates. If concentration data can be adjusted to account for changes after cooking, then the "as consumed" intake rates are appropriate. For example, concentration may be expressed on a dry weight basis and, if data are available, loss of contaminant mass after cooking may be accounted for in the concentration. However, data on the effects of cooking in contaminant concentrations are limited and assessors generally make the conservative assumption that cooking has no effect on the contaminant mass. Both "as consumed" and uncooked fish intake values have been
presented in this handbook so that the assessor can choose the intake data that best matches the concentration data that is being used.

CSFII data were based on a short-term survey and could not be used to estimate the distribution over the long term of the average daily fish intake. The long-term average daily fish intake distribution can be estimated using the TRI study which provided dietary data for a one month period. However, because the data from the TRI study are now over 20 years old, the value presented in Table 10-49 ( $56 \mathrm{~g} /$ day) has been adjusted by upward 25 percent based on Ruffle et al. (1994) to reflect the increase in fish consumption since the TRI survey was conducted. In addition to the arguments provided by Ruffle et al. (1994) for adjusting the data upward, recent data from CSFII 1989-91 indicate an increase of fish intake of 33 percent when compared to USDA NFCS data from 1977-78. Therefore, the adjustment recommended by Ruffle et al. (1994) of 25 percent seems appropriate. Then, as suggested by Ruffle et al. (1994) the distributions generated from TRI should be shifted upward by 25 percent to estimate the current fish intake distribution. Thus, the recommended percentiles of longterm average daily fish intake are those of Javitz (1980) adjusted 25 percent upward (see Tables 10-3, 10-4). Alternatively, the log-normal distribution of Ruffle et al. (1994) (Table 10-6) may be used to approximate the long term fish intake distribution; adjusting the log mean $\mu$ by adding $\log (1.5)=0.4$, will shift the distribution upward by 25 percent.

It is important to note that a limitation with these data is that the total amount of fish reported by respondents included fish from all sources (e.g., fresh, frozen, canned, domestic, international origin). Neither the TRI nor the CSFII surveys identified the source of the fish consumed. This type of information may be relevant for some assessments. It should be noted that because these recommendations are based on 1989-91 CSFII data, they may not reflect the most recent changes that may have occurred in consumption patterns. However, as indicated in Section 10.2, the 1989-91 CSFII data are believed to be appropriate for assessing ingestion exposure for current populations because the rate of fish ingestion did not change dramatically between 1977-78 and 1995.

The distribution of serving sizes may be useful for acute exposure assessments. The recommended values are 129 grams for mean serving size and 326 grams for
the 95th percentile serving size based on the CSFII analyses (Table 10-50).

### 10.10.2. Recommendations - Recreational Marine Anglers

The recommended values presented in Table 10-51 are based on the surveys of the National Marine Fisheries Service (NMFS, 1993). The intake values are based on finfish consumption only.

### 10.10.3. Recommendations - Recreational Freshwater Anglers

The data presented in Table 10-52 are based on mailed questionnaire surveys (Ebert et al., 1993 and West et al., 1989; 1993) and a diary study (Connelly et al., 1992; 1996). The mean intakes ranged from 5-17 g/day. The recommended mean and 95th percentile values for recreational freshwater anglers are $8 \mathrm{~g} /$ day and $25 \mathrm{~g} /$ day, respectively; these were derived by averaging the values from the three populations surveyed in the key studies. Since the two West et al. surveys studied the same population, the average of the means from the two studies was used to represent the mean for this population. The estimate from the West et al. (1989) survey was used to represent the 95th percentile for this population since the long term consumption percentiles could not be estimated from the West et al. (1993) study.

### 10.10.4. Recommendations - Native American Subsistence Populations

Fish consumption data for Native American subsistence populations are very limited. The CRITFC (1994) study gives a per-capita fish intake rate of $59 \mathrm{~g} /$ day and a 95th percentile of $170 \mathrm{~g} /$ day. The report by Wolfe and Walker (1987) presents harvest rates for 94 small communities engaged in subsistence harvests of natural resources. A factor of 0.5 was employed to convert the per-capita harvest rates presented in Wolfe and Walker (1987) to per capita individual consumption rates; this is the same factor used to convert from per capita household consumption rates to per capita individual consumption rates in the analysis of homegrown fish consumption from the 1987-1988 NFCS. Based on this factor, the median per-capita harvest in the 94 communities of 162 g/day (and the range of $31-1,540 \mathrm{~g} /$ day) is converted to the median per capita intake rate of $81 \mathrm{~g} /$ day (range $16-770$ $\mathrm{g} / \mathrm{day}$ ) shown in Table 10-53. The recommended value for mean intake is $70 \mathrm{~g} /$ day and the recommended 95 th percentile is $170 \mathrm{~g} / \mathrm{day}$.

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It should be emphasized that the above recommendations refer only to Native American subsistence fishing populations, not the Native American general population. Several studies show that intake rates of recreationally caught fish among Native Americans with state fishing licenses (West et al., 1989; Ebert et al., 1993) are somewhat higher (50-100 percent) than intake rates among other anglers, but far lower than the rates shown above for Native American subsistence populations.

In addition, the studies of Peterson et al. (1994) and Fiore et al. (1989) show that total fish intake among a Native American population on a reservation (Chippewa in Wisconsin) is roughly comparable ( 50 percent higher) to total fish intake among licensed anglers in the same state. Also, the study of Fitzgerald et al. (1995) showed that pregnant women on a reservation (Mohawk in New York) have sport-caught fish intake rates comparable to those of a local white control population.

The survey designs, data generated, and limitations/advantages of the studies described in this report are summarized and presented in Table 10-54. The confidence in recommendations is presented in Table $10-55$. The confidence rating for recreational marine anglers is presented in Table 10-56. Confidence in fish intake recommendations for recreational freshwater fish consumption is presented in Table 10-57. The confidence in intake recommendations for Native American subsistence populations is presented in Table 10-58.

### 10.11. REFERENCES FOR CHAPTER 10

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| Table 10-1. Total Fish Consumption by Demographic Variables ${ }^{\text {a }}$ |  |  |
| :---: | :---: | :---: |
| Dcmographic Category | Intake (g/person/day) |  |
|  | Mean | 95th Percentile |
| Race |  |  |
| Caucasian | 14.2 | 41.2 |
| Black | 16.0 | 45.2 |
| Oriental | 21.0 | 67.3 |
| Other | 13.2 | 29.4 |
| Scx |  |  |
| Female | 13.2 | 38.4 |
| Malc | 15.6 | 44.8 |
| Agc (years) |  |  |
| 0-9 | 6.2 | 16.5 |
| 10-19 | 10.1 | 26.8 |
| 20-29 | 14.5 | 38.3 |
| 30-39 | 15.8 | 42.9 |
| 40-49 | 17.4 | 48.1 |
| 50-59 | 20.9 | 53.4 |
| 60.69 | 21.7 | 55.4 |
| 70+ | 13.3 | 39.8 |
| Census Region |  |  |
| New England | 16.3 | 46.5 |
| Middle Atlantic | 16.2 | 47.8 |
| East North Central | 12.9 | 36.9 |
| West North Central | 12.0 | 35.2 |
| South Atlantic | 15.2 | 44.1 |
| East South Central | 13.0 | 38.4 |
| West South Central | 14.4 | 43.6 |
| Mountain | 12.1 | 32.1 |
| Pacific | 14.2 | 39.6 |
| Community Type |  |  |
| Rural, non-SMSA | 13.0 | 38.3 |
| Central city, 2M or more | 19.0 | 55.6 |
| Outside central city, 2 M or more | 15.9 | 47.3 |
| Central city, 1M-2M | 15.4 | 41.7 |
| Outside central city, 1M-2M | 14.5 | 41.5 |
| Central city, $500 \mathrm{~K}-1 \mathrm{M}$ | 14.2 | 41.0 |
| Outside central city, $500 \mathrm{~K}-1 \mathrm{M}$ | 14.0 | 39.7 |
| Outside central city, $250 \mathrm{~K}-500 \mathrm{~K}$ | 12.2 | 32.1 |
| Central city, $250 \mathrm{~K}-500 \mathrm{~K}$ | 14.1 | 40.5 |
| Central city, $50 \mathrm{~K}-250 \mathrm{~K}$ | 13.8 | 43.4 |
| Outside central city, 50K-250K | 11.3 | 31.7 |
| Other urban | 13.5 | 39.2 |
| a The calculations in this table are based on respondents who consumed fish during the survey month. These responden are estimated to represent 94 percent of the U.S. population. <br> Source: Javitz. 1980. |  |  |

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| Table 10-2. Mean and 95th Percentile of Fish Consumption (g/day) by Sex and Age ${ }^{\text {a }}$ |  |  |  |
| :---: | :---: | :---: | :---: |
|  | Total Fish |  |  |
|  | Age (years) | Mean | 95th Percentile |
| Female | 0-9 | 6.1 | 17.3 |
|  | 10-19 | 9.0 | 25.0 |
|  | 20-19 | 13.4 | 34.5 |
|  | 30-39 | 14.9 | 41.8 |
|  | -40-49 | 16.7 | 49.6 |
|  | 50-59 | 19.5 | 50.1 |
|  | 60-69 | 19.0 | 46.3 |
|  | 70+ | 10.7 | 31.7 |
| Male | 0-9 | 6.3 | 15.8 |
|  | 10-19 | 11.2 | 29.1 |
|  | 20-19 | 16.1 | 43.7 |
|  | 30-39 | 17.0 | 45.6 |
|  | 40-49 | 18.2 | 47.7 |
|  | 50-59 | 22.8 | 57.5 |
|  | 60-69 | 24.4 | 61.1 |
|  | $70+$ | 15.8 | 45.7 |
| Overall |  | 14.3 | 41.7 |
| a The calculations in this table are based upon respondents who consumed fish in the month of the survey. These respondents are estimated to represent $94.0 \%$ of the U.S. population. <br> Source: Javitz, 1980. |  |  |  |


|  | Table 10-3. Percent Distribution of Total Fish Consumption for Females by Agea |  |  |  |  |  |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  |  | 0.0-5.0 | 5.1-10.0 | 10.1-15.0 | 15.1-20.0 | Consumpti 20.1-25.0 | $\begin{aligned} & \text { Zalegory (g/d } \\ & 25.1-30.0 \end{aligned}$ | $30.1-37.5$ | 37.6-47.5 | 47.6-60.0 | 60.1-122.5 | over 122.5 |
|  | Age (yrs) | Percentage |  |  |  |  |  |  |  |  |  |  |
|  | 0-9 | 55.5 | 26.8 | 11.0 | 3.7 | 1.0 | 1.1 | 0.7 | 0.3 | 0.0 | 0.0 | 0.0 |
|  | 10-19 | 17.8 | 31.4 | 15.4 | 6.9 | 3.5 | 2.4 | 1.2 | 0.7 | 0.2 | 0.4 | 0.0 |
|  | 20-29 | 28.1 | 26.1 | 20.4 | 11.8 | 6.7 | 3.5 | 4.4 | 2.2 | 0.9 | 0.9 | 0.0 |
|  | 30-39 | 22.4 | 23.6 | 18.0 | 12.7 | 8.3 | 4.8 | 3.8 | 2.8 | 1.9 | 1.7 | 0.1 |
|  | 40-49 | 17.5 | 21.9 | 20.7 | 13.2 | 9.3 | 4.5 | 4.6 | 2.8 | 3.4 | 2.1 | 0.2 |
|  | 50-59 | 17.0 | 17.4 | 16.8 | 15.5 | 10.5 | 8.5 | 6.8 | 5.2 | 4.2 | 2.0 | 0.2 |
|  | 60-69 | 11.5 | 16.9 | 20.6 | 15.9 | $9.1$ | 9.2 | 6.0 | 6.1 | 2.4 | 2.1 | 0.2 |
|  | 70+ | 41.9 | 22.1 | 12.3 | 9.7 | $5.2$ | 2.9 | 2.6 | 1.2 | 0.8 | 1.2 | 0.1 |
|  | Overall | 28.9 | 24.0 | 16.8 | 10.7 | 6.4 | 4.3 | 3.5 | 2.4 | 1.6 | 1.2 | 0.1 |
|  | The percentage of females in an age bracket whose average daily fish consumption is within the specified range. The calculations in this table are based upon the respondents who consumed fish during the month of the survey. These respondents are estimated to represent $94 \%$ of the U.S. population. Source: Javitz, 1980. |  |  |  |  |  |  |  |  |  |  |  |
|  | Table 10-4. Percent Distribution of Total Fish Consumption for Males by Age ${ }^{\text {a }}$ |  |  |  |  |  |  |  |  |  |  |  |
|  | Consumption Category (g/day) |  |  |  |  |  |  |  |  |  |  |  |
|  | 0.0-5.0 |  | 5.1-10.0 | 10.1-15.0 | 5.1-20.0 | 20.1-25.0 | 25.1-30.0 | 30.1-37.5 | 37.6-47.5 | 47.6-60.0 | 60.1-122.5 | over 122.5 |
|  | Age (yrs) | Percentage |  |  |  |  |  |  |  |  |  |  |
| $\begin{gathered} \mathrm{Z} \\ 0 \\ 0 \\ 0 \\ \mathbf{E} \\ 0 \end{gathered}$ | 0-9 | 52.1 | 30.1 | 11.9 | 3.1 | 1.2 | 0.6 | 0.7 | 0.1 | 0.2 | 0.1 | 0.0 |
|  | 10-19 | 27.8 | 29.3 | 19.0 | 10.4 | 6.0 | 3.2 | 1.7 | 1.7 | 0.4 | 0.5 | 0.0 |
|  | 20-29 | 16.7 | 22.9 | 19.6 | 14.5 | 8.8 | 6.2 | 4.4 | 3.1 | 1.9 | 1.9 | 0.1 |
|  | 30-39 | 16.6 | 21.2 | 19.2 | 13.2 | 9.5 | 7.3 | 5.2 | 3.2 | 1.3 | 2.2 | 0.0 |
|  | 40-49 | 11.9 | 22.3 | 18.6 | 14.7 | 8.4 | 8.5 | 5.3 | 5.2 | 3.3 | 1.7 | 0.1 |
|  | 50-59 | $9.9$ | $15.2$ | $15.4$ | $14.4$ | $10.4$ | $9.7$ | 8.7 | 7.6 | 4.3 | 4.1 | 0.2 |
|  | 60-69 | $7.4$ | 15.0 | 15.6 | 12.8 | $11.4$ | 8.5 | 9.9 | 8.3 | 5.5 | 5.5 | 0.1 |
|  | 70+ | 24.5 | 21.7 | 15.7 | 9.9 | 9.8 | 5.3 | 5.4 | 3.1 | 1.7 | 2.8 | 0.1 |
|  | Overall | 22.6 | 23.1 | 17.0 | 11.3 | 7.7 | 5.7 | 4.6 | 3.6 | 2.2 | 2.1 | 0.1 |
|  | a The percentage of males in an age bracket whose average daily fish consumption is within the specified range. <br> The calculations in this table are based upon respondents who consumed fish during the month of the survey. These respondents are estimated to represent $94 \%$ of the U.S. population. Source: Javitz. 1980. |  |  |  |  |  |  |  |  |  |  |  |


| Table 10-5. Mean Total Fish Consumption by Species ${ }^{\text {a }}$ |  |  |  |
| :---: | :---: | :---: | :---: |
| Species | Mean consumption (g/day) | Species | Mean consumption (g/day) |
| Not reported | 1.173 | Mullet ${ }^{\text {b }}$ | 0.029 |
| Abalone | 0.014 | Oysters ${ }^{\text {b }}$ | 0.291 |
| Anchovies | 0.010 | Perch (Freshwater) ${ }^{\text {b }}$ | 0.062 |
| Bass ${ }^{\text {b }}$ | 0.258 | Perch (Marine) | 0.773 |
| Bluefish | 0.070 | Pike (Marine) ${ }^{\text {b }}$ | 0.154 |
| Bluegills ${ }^{\text {b }}$ | 0.089 | Pollock | 0.266 |
| Bonito ${ }^{\text {b }}$ | 0.035 | Pompano | 0.004 |
| Buffalofish | 0.022 | Rockfish | 0.027 |
| Butterfish | 0.010 | Sablefish | 0.002 |
| $\mathrm{Carp}^{\text {b }}$ | 0.016 | Salmon ${ }^{\text {b }}$ | 0.533 |
| Catfish (Freshwater) ${ }^{\text {b }}$ | 0.292 | Scallops ${ }^{\text {b }}$ | 0.127 |
| Catfish (Marine) ${ }^{\text {b }}$ | 0.014 | Scup ${ }^{\text {b }}$ | 0.014 |
| Clams ${ }^{\text {b }}$ | 0.442 | Sharks | 0.001 |
| Cod | 0.407 | Shrimp ${ }^{\text {b }}$ | 1.464 |
| Crab, King | 0.030 | Smelt ${ }^{\text {b }}$ | 0.057 |
| Crab, other than King ${ }^{\text {b }}$ | 0.254 | Snapper | 0.146 |
| Crappie ${ }^{\text {b }}$ | 0.076 | Snook ${ }^{\text {b }}$ | 0.005 |
| Croaker ${ }^{\text {b }}$ | 0.028 | Spot ${ }^{\text {b }}$ | 0.046 |
| Dolphin ${ }^{\text {b }}$ | 0.012 | Squid and Octopi | 0.016 |
| Drums | 0.019 | Sunfish | 0.020 |
| Flounders ${ }^{\text {b }}$ | 1.179 | Swordfish | 0.012 |
| Groupers | 0.026 | Tilefish | 0.003 |
| Haddock | 0.399 | Trout (Freshwater) ${ }^{\text {b }}$ | 0.294 |
| Hake | 0.117 | Trout (Marine) ${ }^{\text {b }}$ | 0.070 |
| Hadibut ${ }^{\text {b }}$ | 0.170 | Tuna, light | 3.491 |
| Herring | 0.224 | Tuna, White Albacore | 0.008 |
|  | 0.009 | Whitefish ${ }^{\text {b }}$ | 0.141 |
| Lobster (Northern) | 0.162 | Other finfish ${ }^{\text {b }}$ | $0.403$ |
| Lobster (Spiny) Mackerel, Jack | 0.074 0.002 | Other shellish ${ }^{\text {b }}$ | 0.013 |
| Mackerel, other than Jack | 0.172 |  |  |
| a The calculations in this table are based upon respondents who consumed fish during the month of the survey. These respondents are estimated to represent $94 \%$ percent of the U.S. population. <br> b Designated as freshwater or estuarine species by Stephan (1980). <br> Source: Javitz, 1980. |  |  |  |
|  |  |  |  |


|  | Adults | Teenagers | Children |
| :---: | :---: | :---: | :---: |
| Shellfish |  |  |  |
| $\mu$ | 1.370 | -0.183 | 0.854 |
| 0 | 0.858 | 1.092 | 0.730 |
| $(\min \mathrm{SS}$ ) | 27.57 | 1.19 | 16.06 |
| Finfish (freshwater) |  |  |  |
| $\mu$ | 0.334 | 0.578 | -0.559 |
| $\sigma$ | 1.183 | 0.822 | 1.141 |
| $(\min S S)$ | 6.45 | 23.51 | 2.19 |
| Finfish (saltwater) |  |  |  |
| $\mu$ | 2.311 | 1.691 | 0.881 |
| $\sigma$ | 0.72 | 0.830 | 0.970 |
| $(\min S S)$ | 30.13 | 0.33 | 4.31 |
| The following equations may be used with the appropriate $\mu$ and $\sigma$ values to obtain an average Daily Consumption Rate (DCR), in grams, and percentiles of the $D C R$ distribution. |  |  |  |
| $\text { DCR50 }=\exp (\mu)$ |  |  |  |
| DCR90 $=\exp [\mu+z(0.90) \cdot \sigma]$ |  |  |  |
| DCR99 $=\exp [\mu+z(0.99) \cdot \sigma]$ |  |  |  |
| Source: Ruffle et al., 1994 |  |  |  |


| Table 10-7. Per Capita Distribution of Fish Intake (g/day) by Habitat and Fish Type for the U.S. Population (Uncooked Fish Weight) |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: |
|  |  | Estimate ( $90 \%$ Interval) |  |  |
| Habitat | Statistic | Finfish | Shellfish | Total |
| Fresh/Estuarine | Mean | 3.6 (3.0-4.1) | 2.4 (2.0-2.8) | 6.0 (5.3-6.7) |
|  | 50th\% | 0.0 (0.0-0.0) | 0.0 (0.0-0.0) | 0.0 (0.0-0.0) |
|  | 90th\% | 0.4 (0.00-0.7) | 0.0 (0.0-0.3) | 15.9 (14.4-17.8) |
|  | 95th\% | 21.7 (14.8-25.8) | 13.3(11.7-17.8) | 40.0 (37.9-44.8) |
|  | 99th\% | 87.3 (80.1-98.0) | 63.6 (60.4-68.5) | 107.6(98.3-109.1) |
| Marine | Mean | 12.5 (11.5-13.5) | 1.6 (1.3-1.9) | 14.1 (13.1-15.1) |
|  | 50th\% | 0.0 (0.0-0.0) | 0.0 (0.0-0.0) | 0.0 (0.0-0.0) |
|  | 90th\% | 47.5 (43.6-49.8) | 0.0 (0.0-0.0) | 52.1 (47.8-55.9) |
|  | 95th\% | 74.6 (70.3-76.3) | 0.0 (0.0-6.8) | 76.5 (74.6-80.9) |
|  | 994\% | 133.0(127.8-143.2) | 50.3 (44.5-59.0) | 138.2(133.0-155.1) |
| All Fish | Mean | 16.1 (15.0-17.2) | 4.0 (3.4-4.6) | 20.1 (18.8-21.4) |
|  | 50th\% | 0.0 (0.0-0.0) | 0.0 (0.0-0.0) | 0.0 (0.0-0.0) |
|  | 90th\% | 59.1 (54.6-62.3) | 0.0 (0.0-3.5) | 70.1 (65.4-74.2) |
|  | 95th\% | 84.4 (81.3-89.6) | 22.7 (21.8-26.6) | 102.0 (99.3-106.7) |
|  | 99th\% | 156.7(148.7-168.1) | 99.0 (87.8-109.6) | 173.2 (162.8-176.5) |
| Notc: Percentile confidence intervals estimated using the bootstrap method with 1,000 replications; percent consuming gives the percentage of individuals consuming the specified category of fish during the 3-day survey period. Estimates are projected from a sample of 11,912 individuals to the U.S. population. |  |  |  |  |
| Source: U.S. EPA, 1996a. |  |  |  |  |

$\left.\begin{array}{|lll|}\hline \text { Table 10-8. Per Capita Distribution of Fish (Finfish and Shellfish) Intake (g/day) by Habitat for Consumers Only } \\ \text { (Uncooked Fish Weight) }\end{array}\right]$

|  | Table 10-9. Per Capita Distribution of Fish Intake (mg/kg-day) by Habitat and Fish Type for U.S. Population |
| :--- | :---: | :---: | :---: |
| (Uncooked Fish Weight) |  |

Note: Percentile intervals were estimated using the percentile bootstrap method with 1,000 bootstrap replications. Estimates are projected from a sample of 11,912 individuals to the U.S. population.

Source: U.S. EPA, 19963.

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|  | Table 10-11. Per Capita Distribution of Fish Intake (g/day) by Habitat and Fish Type for the U.S. Population |
| :---: | :---: | :---: | :---: |
| (Cooked Fish Weight - As Consumed) |  |

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| Table 10-12. Per Capita Distribution of Fish Intake (g/day) by Habitat for Consumers Only (Cooked Fish Weight - As Consumed) |  |  |  |
| :---: | :---: | :---: | :---: |
| Habitat Statistic |  | Estimate | 90\% Interval |
| Fresh/Estuarine ${ }^{\text {a }}$ | Mean | 68.0 | 61.9-74.1 |
|  | 50th\% | 39.5 | 36.2-44.7 |
|  | 90th\% | 170.8 | 158.7-181.8 |
|  | 95th\% | 224.8 | 212.9-246.0 |
|  | 99th\% | 374.7 | 336.5-341.3 |
|  | Percent Consuming | 18.5 | . |
| Marine ${ }^{\text {b }}$ | Mean | 87.8 | 83.7-91.8 |
|  | 50th\% | 71.8 | 69.7-74.2 |
|  | 90th\% | 169.4 | 167.0-173.7 |
|  | 95th\% | 208.5 | 198.1-221.7 |
|  | 99th\% | 320.4 | 292.8-341.9 |
|  | Percent Consuming | 30.1 |  |
| All Fish ${ }^{\text {c }}$ | Mean | 100.6 | 96.7-104.6 |
|  | 50th\% | 80.8 | 79.3-83.9 |
|  | 90th\% | 197.4 | 188.7-205.1 |
|  | 95th\% | 253.4 | 231.5-264.5 |
|  | 99th\% | 371.6 | 359.3-401.6 |
|  | Percent Consuming | 36.9 |  |
| Note: Percentile confidence intervals estimated using the bootstrap method with 1,000 replications; percent consuming gives the percentage of individuals consuming the specified category of fish during the 3-day survey period. |  |  |  |
| a Sample size $=1,892$; population size $=44,946,000$ <br> b Sample size $=3,184$; population size $=73,100,000$ <br> c Sample size $=3,927$; population size $=89,800,000$ |  |  |  |
| Source: U.S. EPA, 1996a. |  |  |  |


| Table 10-13. Per Capita Distribution of Fish (Finfish and Shellfish) Intake (g/day) for the U.S. Population by Age and Gender - As Consumed (Freshwater and Estuarine) |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: |
| Age | Sample Size | Mean (90\% C.I.) | 90th \% (90\% B.I.) | 95th \% (90\% B.l.) | 99th \% (90\% B.1.) |
| Females |  |  |  |  |  |
| 14 or under | 1431 | 1.58 (1.06-2.10) | 1.44 (0.00-4.07) | 12.51 (6.00-14.20) | 36.09 (28.53-43.20) |
| 15-44 | 2891 | 4.28 (3.55-5.02) | 10.90 (8.79-13.84) | 28.80 (26.26-33.53) | 70.87 (64.74-90.56) |
| 45 or older | 2340 | 5.27 (4.21-6.32) | 18.72 (15.19-22.12) | 34.67 (29.17-39.38) | 85.35 (71.71-100.50) |
| All ages | 6662 | 4.02 (3.43-4.61) | 10.66 (8.11-13.19) | 28.11 (23.14-31.27) | 71.98 (60.38-86.40) |
| Males |  |  |  |  |  |
| 14 or under | 1546 | 2.17 (1.32-3.02) | 0.99 (0.21-6.67) | 14.94 (11.88-22.33) | 48.72 (37.48-52.29) |
| 15-44 | 2151 | 6.14 (5.08-7.19) | 18.19 (10.21-24.20) | 48.61 (35.42-54.65) | 96.32 (85.60-115.75) |
| 45 or older | 1553 | 7.12 (5.87-8.38) | 22.67 (19.28-27.83) | 46.62 (41.27-58.01) | 103.07 (86.41-125.11) |
| All ages | 5250 | 5.46 (4.81-6.11) | 16.05 (12.41-19.30) | 40.29 (35.92-43.73) | 86.40 (78.37-103.07) |
| Both Sexes |  |  |  |  |  |
| 14 or under | 2977 | 1.88 (1.36-2.40) | 1.31 (0.00-4.33) | 13.90 (9.32-15.05) | 40.77 (35.15-44.82) |
| 15-44 | 5042 | 5.17 (4.46-5.87) | 13.88 (12.05-17.21) | 36.21 (28.64-47.31) | 86.14 (74.67-96.67) |
| 45 or older | 3893 | 6.11 (5.20-7.02) | 21.48 (16.69-23.33) | 40.55 (35.80-47.31) | 88.18 (85.33-103.07) |
| All ages | 11912 | 4.71 (4.17-5.25) | 12.62 (10.91-13.98) | 32.16 (29.81-35.15) | 82.45 (77.17-86.40) |

Percentile intervals (B.I.) were estimated using the percentile bootstrap method with 1,000 bootstrap replications.
Source: U.S. EPA, 1996a.

| Table 10-14. Per Capita Distribution of Fish (Finfish and Shellfish) Intake (g/day) for the U.S. Population by Age and Gender - As Consumed (Marine) |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: |
| Age | Sample Size | Mean (90\% C.I.) | 90th \% (90\% B.I.) | 95th \% (90\% B.I.) | 99th \% (90\% B.I.) |
| Females |  |  |  |  |  |
| 14 or under | 1431 | 6.60 (5.16-8.05) | 24.84 (18.67-31.20) | 37.32 (32.27-42.05) | 87.05 (63.26-112.06) |
| 15-44 | 2891 | 9.97 (8.94-11.01) | 36.83 (31.42-41.99) | 55.53 (47.67-59.59) | 105.32 (96.98-112.00) |
| 45 or older | 2340 | 12.59 (11.36-13.82) | 42.92 (38.92-47.66) | . 63.85 (57.27-72.36) | 103.08 (91.61-121.52) |
| All ages | 6662 | 10.10 (9.27-10.93) | 36.97 (34.86-37.33) | 55.54 (51.67-56.98) | 102.01 (97.67-110.69) |
| Males |  |  |  |  |  |
| 14 or under | 1546 | 7.25 (5.72-8.79) | 24.85 (19.92-33.85) | 49.89 (42.09-56.45) | 92.64 (65.87-132.39) |
| 15-44 | 2151 | 13.33 (11.89-14.77) | 52.73 (48.34-55.80) | 71.49 (63.99-80.00) | 116.51 (106.06-143.31) |
| 45 or older | 1553 | 13.32 (11.73-14.92) | 50:39 (47.13-53.33) | 64.51 (61.64-74.58) | 116.86 (106.93-144.94) |
| All ages | 5250 | 11.85 (10.75-12.95) | 47.13 (44.52-49.80) | 64.50 (62.46-67.53) | 113.94 (103.47-130.00) |
| Both Sexes |  |  |  |  |  |
| 14 or under | 2977 | 6.93 (5.63-8.23) | 24.88 (22.64-28.08) | 42.07 (38.15-48.96) | 91.64 (68.59-112.06) |
| 15-44 | 5042 | 11.58 (10.55-12.60) | 44.24 (39.84-46.70) | 62.18 (57.88-69.72) | 110.07 (103.50-120.49) |
| 45 or older | 3893 | 12.92 (11.86-13.98) | 46.51 (38.98-50.97) | 64.19 (60.67-72.00) | 113.33 (104.59-119.53) |
| All ages | 11912 | 10.94 (10.14-11.73) | 39.51 (37.29-42.91) | 59.62 (57.03-61.84) | 106.84 (104.59-114.55) |
| Percentile intervals (B.I.) were estimated using the percentile bootstrap method with 1,000 bootstrap replications. Source: U.S. EPA, 1996 a. |  |  |  |  |  |


| Table 10-15. Per Capita Distribution of Fish (Finfish and Shellfish) Intake (g/day) for the U.S. Population by Age and Gender - As Consumed (All Fish) |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: |
| Age | Sample Size | Mean (90\% C.I.) | 90th \% (90\% B.I.) | 95th \% (90\% B.I.) | 99th \% (90\% B.I.) |
| Females |  |  |  |  |  |
| 14 or under | 1431 | 8.19 (6.53-9.84) | 32.28 (26.78-37.33) | 43.09 (37.99-51.55) | 95.19 (63.26-113.96) |
| 15-44 | 2891 | 14.25 (12.96-15.55) | 47.13 (41.95-55.83) | 71.58 (64.74-82.11) | 120.84 (110.69-132.79) |
| 45 or older | 2340 | 17.86 (16.19-19.52) | 56.70 (54.13-62.99) | 81.94 (74.63-88.23) | 130.51 (122.02-140.21) |
| All ages | 6662 | 14.13 (13.07-15.18) | 46.44 (43.63-49.67) | 70.23 (67.27-73.91) | 120.22 (112.06-126.07) |
| Males |  |  |  |  |  |
| 14 or under | 1546 | 9.42 (7.60-11.25) | 34.85 (27.77-42.09) | 52.85 (49.93-62.50) | 98.36 (71.74-132.39) |
| 15-44 | 2151 | 19.46 (17.75-21.18) | 68.60 (65.74-74.70) | 93.65 (85.60-96.96) | 149.07 (142.73-154.41) |
| 45 or older | 1553 | 20.45 (18.41-22.49) | 64.44 (61.33-69.27) | 87.21 (85.33-100.19) | 168.49 (143.78-174.55) |
| All ages | 5250 | 17.31 (16.04-18.59) | 60.23 (56.91-62.99) | 85.69 (80.61-93.32) | 143.91 (135.35-154.15) |
| Both Sexes |  |  |  |  |  |
| 14 or under | 2977 | 8.82 (7.39-10.24) | 32.88 (27.97-37.11) | 50.95 (44.64-53.86) | 98.33 (86.40-113.96) |
| 15-44 | 5042 | 16.74 (15.54-17.94) | 57.88 (56.00-60.85) | 84.59 (79.91-90.83) | 138.21 (122.84-149.15) |
| 45 or older | 3893 | 19.03 (17.54-20.52) | 61.32 (56.00-65.74) | 86.21 (77.42-94.70) | 143.91 (131.12-171.37) |
| All ages | 11912 | 15.65 (14.67-16.63) | 55.02 (51.38-56.00) | 78.34 (75.21-80.56) | 133.46 (125.27-140.21) |

Percentile intervals (B.I.) were estimated using the percentile bootstrap method with 1,000 bootstrap replications.
Source: U.S. EPA, 1996a.

| Table 10-16. Per Capita Distribution of Fish (Finfish and Shellfish) Intake (g/day) for the U.S. Population Aged 18 Years and Older by Habitat - As Consumed |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: |
| Grams/day |  |  |  |  |
| Habitat | Statistic | Estimate | 90\% Interval |  |
|  |  |  | Lower Bound | Upper Bound |
| Fresh/Estuarine | Mean | 5.59 | 4.91 | 6.28 |
|  | 50th \% | 0.00 | 0.00 | 0.00 |
|  | 90th \% | 17.80 | 14.89 | 20.63 |
|  | 95th \% | 39.04 | 36.13 | 42.16 |
|  | 99th \% | 86.30 | 81.99 | 96.67 |
| Marine | Mean | 12.42 | 11.55 | 13.29 |
|  | 50th \% | 0.00 | 0.00 | 0.00 |
|  | 90th \% | 45.98 | 44.48 | 48.34 |
|  | 95th \% | 64.08 | 61.61 | 68.05 |
|  | 99th \% | 111.38 | 101.94 | 120.49 |
| All Fish | Mean | 18.01 | 16.85 | 19.17 |
|  | 50th \% | 0.00 | 0.00 | 0.00 |
|  | 90th \% | 60.64 | 57.06 | 64.63 |
|  | 95th \% | 86.25 | 80.29 | 91.00 |
|  | 99th \% | 142.96 | 134.23 | 154.15 |
| Percentile intervals were estimated using the percentile bootstrap method with 1,000 bootstrap replications. <br> Note: Estimates are projected from a sample of 8,478 individuals of age 18 and older to the U.S. population of $177,807,000$ individuals of age 18 and older using 3-year combined survey weights. <br> Source: U.S. EPA, 1996a. |  |  |  |  |
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Table 10-17. Per Capita Distribution of Fish (Finfish and Shellfish) Intake ( $\mathrm{mg} / \mathrm{kg}$-day) for the U.S. Population by Age and Gender - As Consumed (Freshwater and Estuarine)

| Age | Sample Size | Mean (90\% C.I.) | 90th \% (90\% B.l.) | 95th \% (90\% B.I.) | 99th \% (90\% B.I.) |
| :---: | :---: | :---: | :---: | :---: | :---: |
| Females |  |  |  |  |  |
| 14 or under | 1431 | 67.12 (46.16-88.09) | 57.30 (0.00-128.52) | 460.16 (218.56-559.86) | 1356.54 (1295.24-2118.93) |
| 15-44 | 2891 | 66.22 (55.35-77.08) | 174.96 (115.11-205.05) | 451.04 (421.65-505.49) | 1188.16 (977.85-1278.63) |
| 45 or older | 2340 | 78.29 (63.27-93.30) | 273.63 (209.63-300.11) | 548.66 (466.18-633.87) | 1251.00 (1038.97-1324.90) |
| All ages | 6662 | 70.32 (60.09-80.55) | 177.91 (132.69-212.30) | 497.30 (442.20-558.85) | 1269.76(1093.19-1328.24) |
| Males |  |  |  |  |  |
| 14 or under | 1546 | 73.93 (44.89-102.96) | 28.10 (8.86-231.33) | 723.93 (423.52-785.58) | 1290.10 (1279.82-1355.11) |
| 15-44 | 2151 | 75.35 (62.00-88.70) | 230.13 (132.30-309.85) | 577.84 (410.09-706.31) | 1132.23 (1028.61-1416.47) |
| 45 or older | 1553 | 86.75 (70.91-102.58) | 291.50 (230.15-364.24) | 584.96 (512.66-630.77) | 1231.60 (1115.58-1566.68) |
| All ages | 5250 | 78.36 (69.10-87.61) | 231.57 (186.27-276.04) | 589.22 (549.64-630.09) | 1265.10 (1133.18-1355.11) |
| Both Sexes |  |  |  |  |  |
| 14 or under | 2977 | 70.59 (53.29-87.89) | 53.24 (0.00-118.48) | 556.34 (417.11-683.80) | 1347.67 (1279.82-1390.82) |
| 15-44 | 5042 | 70.58 (61.27-79.89) | 197.11 (154.78-229.29) | 502.26 (410.09-604.29) | 1167.57 (1021.96-1279.82) |
| 45 or older | 3893 | 82.12 (70.19-94.05) | 286.93 (228.49-332.88) | 566.30 (505.10-625.21) | 1251.55 (1115.58-1324.90) |
| All ages | 11912 | 74.16 (65.74-82.57) | 204.00 (177.97-225.16) | 547.64 (505.10-565.37) | 1274.55 (1197.29-1324.90) |

Percentile intervals (B.I.) were estimated using the percentile bootstrap method with 1,000 bootstrap replications.
Source: U.S.EPA, 1996a.

| Table 10-18. Per Capita Distribution of Fish (Finfish and Shellfish) Intake ( $\mathrm{mg} / \mathrm{kg}$-day) for the U.S. Population by Age and Gender - As Consumed (Marine) |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: |
| Age | Sample Size | Mean (90\% C.I.) | 90th \% (90\% B.L.) | 95th \% (90\% B.1.) | 99th \% (90\% B.I.) |
| Females |  |  |  |  |  |
| 14 or under | 1431 | 256.90 (207.04-306.76) | 936.94 (723.73-1055.43) | 1545.15 (1260.24-1760.26) | 3060.22 (2403.50-4354.46) |
| 15-44 | 2891 | 159.79 (142.76-176.82) | 573.49 (493.39-663.16) | 873.73 (780.56-929.55) | 1700.21 (1578.65-1815.48) |
| 45 or older | 2340 | 191.08 (171.33-210.83) | 644.33 (608.39-725.83) | 978.84 (881.06-1103.01) | 1694.58 (1488.32-1791.84) |
| All ages | 6662 | 190.61 (172.89-208.33) | 658.64 (627.61-700.33) | 1024.76 (958.94-1096.14) | 1979.45 (1793.40-2137.78) |
| Majes |  |  |  |  |  |
| 14 or under | 1546 | 230.25 (188.33-272.17) | 846.57 (734.83-987.18) | 1504.37 (1320.60-1749.26) | 2885.08 (2631.87-3430.60) |
| 15-44 | 2151 | 165.92 (147.73-184.12) | 626.85 (593.90-680.90) | 933.05 (833.43-982.30) | 1472.98 (1411.97-1525.47) |
| 45 or older | 1553 | 164.37 (144.87-183.87) | 621.00 (562.90-691.03) | 839.06 (800.23-946.97) | 1422.94 (1293.89-1791.31) |
| All ages | 5250 | 181.08 (163.00-199.15) | 670.19 (622.62-714.53) | 981.87 (934.45-1071.54) | 1923.63 (1802.17-1972.86) |
| Both Sexes |  |  |  |  |  |
| 14 or under | 2977 | 243.31 (202.43-284.18) | 873.87 (741.53-1093.69) | 1522.52 (1371.10-1587.20) | 3059.93 (2732.63-3430.60) |
| 15-44 | 5042 | 162.72 (148.13-177.31) | 602.58 (564.88-648.54) | 893.82 (856.58-940.85) | 1576.09(1503.11-1697.71) |
| 45 or older | 3893 | 178.99 (164.13-193.84) | 628.06 (555.84-700.65) | 914.67 (825.21-1040.75) | 1568.85 (1483.71-1760.74) |
| All ages | 11912 | 186.06 (170.81-201.31) | 663.00 (627.39-717.18) | 991.96 (960.40-1044.69) | 1942.17 (1815.48-2042.99) |

Percentile intervals were estimated using the percentile bootstrap method with 1,000 bootstrap replications.
Source: U.S. EPA. 1996 a.

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| Table 10-19. Per Capita Distribution of Fish (Finfish and Shellfish) Intake ( $\mathrm{mg} / \mathrm{kg}$-day) for the U.S. Population by Age and Gender - As Consumed <br> (All Fish) |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: |
| Age | Sample Size | Mean (90\% C.I.) | 90th \% (90\% B.I.) | 95th \% (90\% B.I.) | 99th \% (90\% B.I.) |
| Females |  |  |  |  |  |
| 14 or under | 1431 | 324.02 (264.25-383.80) | 1091.52 (929.29-1407.54) | 1690.99 (1513.97-2072.35) | 3982.60 (3219.32-4568.45) |
| 15-44 | 2891 | 226.01 (205.01-247.01) | 755.51 (641.02-879.29) | 1126.02 (975.49-1269.56) | 2195.86 (1762.90-2310.54) |
| 45 or older | 2340 | 269.37 (243.36-295.38) | 862.18 (796.63-955.82) | 1296.64 (1186.00-1344.85) | 2147.32 (1791.84-2354.25) |
| All ages | 6662 | 260.93 (239.15-282.72) | 873.61 (796.63-911.89) | 1323.29 (1269.56-1418.85) | 2361.12 (2272.41-2598.14) |
| Males |  |  |  |  |  |
| 14 or under | 1546 | 304.17 (251.91-356.43) | 1172.17 (1085.62-1320.60) | 1575.43 (1496.19-1943.82) | 3393.84 (2731.95-3733.22) |
| 15-44 | 2151 | 241.27 (219.25-263.29) | 867.70 (814.06-919.25) | 1208.43 (1101.68-1266.32) | 1760.48 (1611.45-1851.26) |
| 45 or older | 1553 | 251.12 (225.48-276.76) | 797.83 (762.30-858.52) | 1122.80 (1041.28-1266.18) | 1922.33 (1786.53-2275.93) |
| All ages | 5250 | 259.43 (239.81-279.06) | 894.96 (842.29-938.16) | 1298.95 (1224.82-1366.86) | 2346.64 (1972.86-2631.87) |
| Both Sexes |  |  |  |  |  |
| 14 or under | 2977 | 313.90 (268.42-359.38) | 1128.26 (1005.58-1320.60) | 1679.91 (1546.20-1848.43) | 3419.49 (3184.04-3733.22) |
| 15-44 | 5042 | 233.30 (216.16-250.44) | 828.12 (771.73-868.89) | 1155.30 (1102.57-1212.19) | 2003.46 (1787.65-2182.19) |
| 45 or older | 3893 | 261.10 (240.34-281.87) | 818.10 (771.23-882.53) | 1249.97 (1101.32-1323.53) | 1967.01 (1796.52-2257.50) |
| All ages | 11912 | 260.22 (242.60-277.83) | 880.47 (844.35-918.79) | 1308.54 (1267.15-1346.71) | 2356.54 (2224.54-2556.68) |
| Percentile intervals (B.I.) were estimated using the percentile bootstrap method with 1,000 bootstrap replications. Source: U.S. EPA, 1996a. |  |  |  |  |  |


| Table 10-20. Per Capita Distribution of Fish (Finfish and Shellfish) Intake (mg/kg-day) for the U.S. Population Aged 18 Years and Older by Habitat - As Consumed |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: |
| Habitat | Statistic | Estimate | 90\% Interval |  |
|  |  |  | Lower Bound | Upper Bound |
| Fresh/Estuarine | Mean | 75.56 | 66.37 | 84.75 |
|  | 50th \% | 0.00 | 0.00 | 0.00 |
|  | 90th \% | 242.49 | 205.05 | 277.26 |
|  | 95th \% | 547.61 | 493.47 | 587.37 |
|  | 99th \% | 1,171.84 | 1,123.52 | 1,252.78 |
| Marine | Mean | 172.86 | 160.73 | 184.99 |
|  | 50th \% | 0.00 | 0.00 | 0.00 |
|  | 90th \% | 624.83 | 598.84 | 670.34 |
|  | 95th \% | 911.05 | 877.29 | 952.66 |
|  | 99th \% | 1,573.20 | 1,468.43 | 1,713.17 |
| All Fish | Mean | 248.42 | 232.19 | 264.64 |
|  | 50th \% | 0.00 | 0.00 | 0.00 |
|  | 90th \% | 829.02 | 791.06 | 872.61 |
|  | 95th \% | 1,197.36 | 1,133.18 | 1,264.74 |
|  | 99th \% | 2,014.67 | 1,839.55 | 2,180.87 |
| Percentile intervals were estimated using the percentile bootstrap method with 1,000 bootstrap replications. <br> Note: Estimates are projected from a sample of 8,478 individuals of age 18 and older to the population of $177,807,000$ individuals of age 18 and older using 3-year combined survey weights. <br> Source: U.S. EPA, 1996 a. |  |  |  |  |
|  |  |  |  |  |  |  |

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| Table 10-21. Per Capita Distribution of Fish (Finfish and Shellfish) Intake (g/day) for Consumers Only by Age and Gender - As Consumed (Freshwater and Estuarine) |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: |
| Age | Sample Size | Mean (90\% C.I.) | 90th \% (90\% B.I.) | 95th \% (90\% B.I.) | 99th \% (90\% B.I.) |
| Females |  |  |  |  |  |
| 14 or under | 138 | 38.44 | 91.30 | 128.97 | 182.66 |
| 15-44 | 445 | 61.40 | 148.83 | 185.44 | 363.56 |
| 45 or older | 453 | 62.49 | 150.67 | 214.91 | 296.69 |
| All ages | 1036 | 58.82 (51.57-66.06) | 145.65 (130.73-152.24) | 190.28 (173.88-219.03) | 330.41 (259.20-526.69) |
| Males |  |  |  |  |  |
| 14 or under | 157 | 52.44 | 112.05 | 154.44 | 230.74 |
| 15-44 | 356 | 81.56 | 224.01 | 275.02 | 371.53 |
| 45 or older | 343 | 82.23 | 192.31 | 255.68 | 449.09 |
| All ages | 856 | 77.50 (70.21-84.80) | 197.93 (169.51-224.85) | 253.48 (216.54-290.00) | 404.65 (371.63-421.60) |
| Both Sexes |  |  |  |  |  |
| 14 or under | 295 | 45.73 | 108.36 | 136.24 | 214.62 |
| 15-44 | 801 | 71.44 | 180.67 | 230.95 | 371.52 |
| 45 or older | 796 | 71.81 | 174.54 | 231.38 | 427.73 |
| All ages | 1892 | 68.00 (61.92-74.07) | 170.84 (158.74-181.79) | 224.78 (212.91-245.98) | 374.74 (336.50-431.34) |

Percentile intervals (B.I.) were estimated using the percentile bootstrap method with 1,000 bootstrap replications.
Acutc Consumers only are individuals with repored fish consumption at least once during the three day reporting period.
Source: U.S. EPA, 1996a.

| Table 10-22. Per Capita Distribution of Fish (Finfish and Shellfish) Intake (g/day) for Consumers Only by Age and Gender - As Consumed (Marine) |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: |
| Age | Sample Size | Mean (90\% C.I.) | 90th \% (90\% B.1.) | 95th \% (90\% B.1.) | 99th \% (90\% B.I.) |
| Females |  |  |  |  |  |
| 14 or under | 315 | 69.04 | 114.23 | 162.37 | 336.59 |
| 15-44 | 774 | 76.53 | 149.78 | 178.74 | 271.06 |
| 45 or older | 715 | 85.24 | 167.11 | 218.35 | 264.8 |
| All ages | 1804 | 78.47 (74.43-82.51) | 155.38 (147.00-166.64) | 195.15 (179.12-212.07) | 279.79 (263.48-336.17) |
| Males |  |  |  |  |  |
| 14 or under | 348 | 78.44 | 160.97 | 190.68 | 336.98 |
| 15-44 | 565 | 104.57 | 191.29 | 227.56 | 316.69 |
| 45 or older | 467 | 101.46 | 188.77 | 259.85 | 333.18 |
| All ages | 1380 | 98.59 (93.16-104.03) | 184.53 (173.46-194.13) | 224.89 (210.00-250.28) | 328.18 (310.42-348.49) |
| Both Sexes |  |  |  |  |  |
| 14 or under | 663 | 73.62 | 153.2 | 176.9 | 337.24 |
| 15-44 | 1339 | 89.93 | 171.88 | 209.17 | 308.06 |
| 45 or older | 1182 | 92.19 | 178.33 | 223.82 | 314.44 |
| All ages | 3184 | 87.77 (83.74-91.80) | 169.39 (167.00-173.65) | 209.50 (198.11-221.73) | 320.41 (292.80-341.88) |
| Percentile intervals (B.I.) were estimated using the percentile bootstrap method with 1,000 bootstrap replications. Acute Consumers only are individuals with reported fish consumption at least once during the three day reporting period. Source: U.S. EPA, 1996 a. |  |  |  |  |  |

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| Table 10-23. Per Capita Distribution of Fish (Finfish and Shellfish) Intake (g/day) for Consumers Only by Age and Gender - As Consumed (All Fish) |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: |
| Age | Sample Size | Mean (90\% C.I.) | 90th \% (90\% B.l.) | 95th \% (90\% B.I.) | 99th \% (90\% B.I.) |
| Females |  |  |  |  |  |
| 14 or under | 378 | 69.54 | 126.22 | 165.27 | 338.04 |
| 15-44 | 952 | 88.8 | 170.01 | 212.56 | 361.04 |
| 45 or older | 879 | 96.47 | 184.42 | 226.25 | 310.12 |
| All ages | 2209 | 88.47 (83.98-92.97) | 170.10(166.63-173.88) | 220.56 (201.97-236.00) | 340.71 (289.17-368.51) |
| Males |  |  |  |  |  |
| 14 or under | 429 | 79.72 | 161.62 | 190 | 308.59 |
| 15-44 | 702 | 124.78 | 230.77 | 296.66 | 397.7 |
| 45 or older | 587 | 119.44 | 224.82 | 262.43 | 434.28 |
| All ages | 1718 | 114.18(108.79-119.56) | 219.96 (209.17-229.91) | 272.49 (254.99-301.51) | 411.68 (371.43-447.85) |
| Both Sexes |  |  |  |  |  |
| 14 or under | 807 | 74.8 | 153.7 | 178.08 | 337.46 |
| 15-44 | 1654 | 106.06 | 203.33 | 271.66 | 372.77 |
| 45 or older | 1466 | 106.62 | 209.34 | 254.69 | 407.14 |
| All ages | 3927 | 100.63 (96.66-104.60) | 197.44 (188.74-205.12) | 253.38 (231.51-264.45) | 371.59 (359.29-401.61) |

Percentile intervals (B.I.) were estimated using the percentile bootstrap method with 1,000 bootstrap replications.
Acute Consumers only are individuals with reported fish consumption at least once during the three day reporting period.
Source: U.S. EPA, 1996a.

| Table 10-24. Per Capita Distribution of Fish (Finfish and Shellfish) Intake (g/day) for Consumers Only Aged 18 Years and Older by Habitat - As Consumed |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: |
| Habitat | Statistic | Estimate | 90\% Interval |  |
|  |  |  | Lower Bound | Upper Bound |
| $\begin{aligned} & \text { Fresh/Estuarine } \\ & n=1,541 \\ & N=37,166,000 \end{aligned}$ | Mean | 70.91 | 64.16 | 77.65 |
|  | 50th \% | 42.45 | 37.24 | 46.91 |
|  | 90th \% | 176.58 | 165.08 | 193.26 |
|  | 95th \% | 230.41 | 224.00 | 255.55 |
|  | 99th \% | 402.56 | 358.58 | 518.41 |
| Marine$\begin{aligned} & n=2,432 \\ & \mathrm{~N}=57,830,000 \end{aligned}$ | Mean | 91.49 | 87.35 | 95.64 |
|  | 50th \% | 77.56 | 74.89 | 78.52 |
|  | 90th \% | 172.29 | 168.00 | 182.00 |
|  | 95th \% | 215.62 | 201.99 | 225.63 |
|  | 99th\% | 313.05 | 292.80 | 324.81 |
| $\begin{aligned} & \text { All Fish } \\ & n=3,007 \\ & N=70,949,000 \end{aligned}$ | Mean | 106.39 | 102.37 | 110.41 |
|  | 50th \% | 85.36 | 84.00 | 87.36 |
|  | 90th \% | 206.76 | 197.84 | 213.00 |
|  | 95th \% | 258.22 | 241.00 | 266.86 |
|  | 99th \% | 399.26 | 336.50 | 423.56 |
| Percentile intervals were estimated using the percentile bootstrap method with 1,000 bootstrap replications. <br> Note: Consumers only are individuals who consumed fish at least once during the 3 -day reporting period; $n=$ sample size; $N=$ population size. Estimates are projected from a sample of consumers only 18 years of age and older to the population of consumers only 18 years of age and older using 3-year combined survey weights. The population for this survey consisted of individuals in the 48 conterminous states. <br> Source: U.S. EPA, 1996a. |  |  |  |  |


| Table 10-25. Per Capita Distribution of Fish (Finfish and Shellfish) Intake ( $\mathrm{mg} / \mathrm{kg}$-day) for Consumers Only by Age and Gender - As Consumed (Freshwater and Estuarine) |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: |
| Age | Sample Size | Mean (90\% C.1.) | 90th \% (90\% B.I.) | 95th \% (90\% B.I.) | 99th \% (90\% B.I.) |
| Females | 0 | 0 | 0 | 0 | 0 |
| 14 or under | 138 | 1639.20 | 3915.56 | 6271.09 | 10113.24 |
| 15-44 | 445 | 961.58 | 2578.81 | 3403.75 | 6167.24 |
| 45 or older | 453 | 927.85 | 2229.97 | 2894.18 | 4338.36 |
| All ages | 1036 | 1037.29 (905.50-1169.09) | 2582.5 (2248.8-2734.5) | 3434.16 (2927.72-3979.82) | 6923.5 (4757.8-9134.9) |
| Males | 0 | 0 | 0 | 0 | 0 |
| 14 or under | 157 | 1798.24 | 3759.29 | 3952.99 | 7907.38 |
| 15-44 | 356 | 1004.96 | 2744.61 | 3348.86 | 4569.62 |
| 45 or older | 343 | 992.11 | 2448.54 | 3281.38 | 5716.41 |
| All ages | 856 | 1117.74 (1011.55-1223.94) | 2789.95 (2526.87-3132.65) | 3399.26 (3256.87-3907.77) | 5259.97 (4834.34-6593.97) |
| Both Sexes | 0 | 0 | 0 | 0 | 0 |
| 14 or under | 295 | 1721.99 | 3760.67 | 4208.18 | 9789.49 |
| 15-44 | 801 | 983.19 | 2616.63 | 3360.85 | 5089.78 |
| 45 or older | 796 | 958.20 | 2394.21 | 3121.09 | 5157.95 |
| All ages | 1892 | 1076.80 (980.00-1173.61) | 2695.81 (2546.77-2819.33) | 3399.46 (3132.65-3839.47) | 6526.10 (5270.61-6931.61) |

Percentile intervals (B.I.) were estimated using the percentile bootstrap method with 1,000 bootstrap replications.
Consumers only are individuals with reported fish consumption at least once during the three day reporting period.
Source: U.S. EPA, 1996a.

| Table 10-26. Per Capita Distribution of Fish (Finfish and Shellfish) Intake (mg/kg-day) for Consumers Only by Age and Gender - As Consumed (Marine) |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: |
| Age | Sample Size | Mean (90\% C.I.) | 90th \% (90\% B.I.) | 95th \% (90\% B.l.). | 99th \% (90\% B.I.) |
| Females |  |  |  |  |  |
| 14 or under | 315 | 2591.57 | 5074.80 | 6504.67 | 9970.44 |
| 15-44 | 774 | 1227.41 | 2469.67 | 3007.98 | 4800.68 |
| 45 or older | 715 | $1293.99$ | 2642.60 | 3565.34 | 4237.73 |
| All ages | 1804 | 1486.90 (1400.58-1573.23) | 2992.38 (2841.13-3303.96) | 3961.24 (3768.48-4192.13) | 6521.73 (5792.54-7794.41) |
| Males |  |  |  |  |  |
| 14 or under | 348 | 2471.15 | 4852.33 | 5860.72 | 8495.57 |
| 15-44 | 565 | 1302.62 | 2390.20 | 2882.91 | 3887.23 |
| 45 or older | 467 | $1242.49$ | $2251.43$ | $2877.73$ | 4016.80 |
| All ages | 1380 | 1505.12 (1411.84-1598.55) | 2899.23 (2797.30-3199.05) | 3836.02 (3563.32-4581.61) | 5859.85 (5247.79-7895.62) |
| Both Sexes |  |  |  |  |  |
| 14 or under | 663 | 2532.95 | 5068.69 | 6376.47 | 8749.02 |
| 15-44 | 1339 | 1263.35 | 2464.80 | 2961.92 | 4251.47 |
| 45 or older | 1182 | 1271.92 | 2461.37 | 3383.46 | 4220.78 |
| All ages | 3184 | 1495.37 (1422.63-1568.12) | 2956.38 (2838.46-3083.70) | 3887.52 (3770.65-4113.22) | 6510.73 (5772.57-6852.01) |
| Percentile intervals (B.I.) were estimated using the percentile bootstrap method with 1,000 bootstrap replications. Consumers only are individuals with reported fish consumption at least once during the three day reporting period. Source: U.S. EPA, $1996 a$. |  |  |  |  |  |

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| Table 10-27. Per Capita Distribution of Fish (Finfish and Shellfish) Intake ( $\mathrm{mg} / \mathrm{kg}$-day) for Consumer Only by Age and Gender - As Consumed <br> (All Fish) |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: |
| Age | Sample Size | Mean (90\% C.I.) | 90th \% (90\% B.L.) | 95th \% (90\% B.1.) | 99th \% (90\% B.I.) |
| Females |  |  |  |  |  |
| 14 or under | 378 | 2683.51 | 5299.68 | 7160.73 | 12473.65 |
| 15-44 | 952 | 1414.54 | 2726.46 | 3740.83 | 6703.25 |
| 45 or older | 879 | 1449.43 | 2838.76 | 3736.61 | 4693.94 |
| All ages | 2209 | 1637.08 (1546.08-1728.08) | 3122.82 (2992.63-3308.93) | 4312.16 (3969.22-4710.75) | 7163.38 (6852.67-7794.41) |
| Males |  |  |  |  |  |
| 14 or under | 429 | 2568.93 | 4714.97 | 5818.08 | 9350.89 |
| 15-44 | 702 | 1545.93 | 2854.49 | 3773.51 | 5254.04 |
| 45 or older | 587 | 1451.06 | 2841.35 | 3366.84 | 5091.31 |
| All ages | 1718 | 1715.79 (1636.68-1794.90) | 3399.26 (3290.97-3766.18) | 4244.32 (4015.03-4581.61) | 6818.35 (5792.54-7588.15) |
| Both Sexes |  |  |  |  |  |
| 14 or under | 807 | 2624.35 | 5020.14 | 6904.83 | 10384.82 |
| 15-44 | 1654 | 1477.57 | 2798.37 | 3747.88 | 5386.43 |
| 45 or older | 1466 | 1450.15 | 2839.04 | 3515.81 | 4922.99 |
| All ages | 3927 | 1674.31 (1606.79-1741.83) | 3299.54 (3133.69-3462.35) | 4258.69 (4065.32-4483.83) | 7126.90 (6644.11-7794.41) |
| Percentile intervals (B.I.) were estimated using the percentile bootstrap method with 1,000 bootstrap replications. Consumers only are individuals with reported fish consumption at least once during the three day reporting period. <br> Source: U.S. EPA, 1996a. |  |  |  |  |  |


| Table 10-28. Per Capita Distribution of Fish (Finfish and Shellfish) Intake ( $\mathrm{mg} / \mathrm{kg}$-day)$\qquad$ |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: |
| Milligrams/kilogram/person/day |  |  |  |  |
| Habitat | Statistic | Estimate | 90\% Interval |  |
|  |  |  | Lower Bound | Upper Bound |
| $\begin{aligned} & \text { Fresh/Estuarine } \\ & n=1,541 \\ & \mathrm{~N}=37,166,000 \end{aligned}$ | Mean | 959.15 | 867.58 | 1,050.72 |
|  | 50th \% | 601.88 | 532.31 | 656.86 |
|  | 90th \% | 2,442.97 | 2,233.16 | 2,606.66 |
|  | 95th\% | 3,116.28 | 2,839.90 | 3,303.96 |
|  | 99th \% | 5,151.98 | 4,432.30 | 6,931.61 |
| Marine$\begin{aligned} & n=2,432 \\ & \mathrm{~N}=57,830,000 \end{aligned}$ | Mean | 1,270.78 | : 1,214.65 | 1,326.90 |
|  | 50th \% | 1,062.93 | 1,019.60 | 1,087.06 |
|  | 90th \% | 2,467.68 | 2,331.88 | 2,585.09 |
|  | 95th \% | 3,116.74 | 2,906.16 | 3,264.98 |
|  | 99h\% | 4,250.22 | 4,037.74 | 4,387.96 |
| $\begin{aligned} & \text { All Fish } \\ & n=3,007 \\ & N=70,949,000 \end{aligned}$ | Mean | 1,461.71 | 1,406.34 | 1,517.09 |
|  | 50th \% | 1,189.29 | 1,156.77 | 1,225.43 |
|  | 90th \% | 2,802.28 | 2,685.81 | 2,868.73 |
|  | 95th \% | 3,588.11 | 3,308.93 | 3,798.54 |
|  | 99th \% | 5,355.90 | 5,095.58 | 5,766.99 |
| Percentile intervals ware cstimated using the percentile bootstrap method with 1,000 bootstrap replications. <br> Note: Consumers only are individuals who consumed fish at least once during the 3-day reporting period; $\mathrm{n}=$ sample size; $\mathrm{N}=$ population size Estimates are projected from a sample of consumers only 18 years of age and older to the population of consumers only 18 years of age and older using 3 -year combined survey weights. The population for this survey consisted of individuals in the 48 conterminous states. <br> Source: U.S. EPA, 1996a. |  |  |  |  |
|  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |


| Table 10-29. Per Capita Distribution of Fish (Finfish and Shellfish) Intake (g/day) for the U.S. Population by Age and Gender - Uncooked Fish Weight (Freshwater and Estuarine) |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: |
| Age | Sample Size | Mean (90\% C.I.) | 90th \% (90\% B.I.) | 95th \% (90\% B.I.) | 99th \% (90\% B.I.) |
| Females |  |  |  |  |  |
| 14 or under | 1431 | 1.99 (1.34-2.64) | 1.81 (0.00-4.63) | 15.88 (7.89-18.38) | 46.82 (36.72-54.55) |
| 15-44 | 2891 | 5.50 (4.53-6.48) | 13.62 (9.99-18.11) | 36.68 (32.53-40.31) | 94.93 (75.74-114.34) |
| 45 or older | 2340 | 6.65 (5.30-8.00) | 24.18 (18.11-27.41) | 46.91 (37.94-52.92) | 108.90 (92.06-123.72) |
| All ages | 6662 | 5.13 (4.37-5.88) | 13.31 (10.48-16.67) | 35.63 (28.92-40.07) | 94.61 (77.70-109.09) |
| Males |  |  |  |  |  |
| 14 or under | 1546 | 2.69 (1.62-3.76) | 1.07 (0.33-8.67) | 18.47 (14.39-25.91) | 57.07 (47.32-65.37) |
| 15-44 | 2151 | 7.87 (6.46-9.29) | 22.10 (13.43-31.80) | 63.26 (50.62-70.12) | 126.61 (108.54-162.80) |
| 45 or older | 1553 | 8.87 (7.32-10.43) | 28.74 (24.23-33.07) | 61.15 (52.57-71.59) | 125.90 (112.28-147.62) |
| All ages | 5250 | 6.91 (6.07-7.75) | 19.00 (14.99-23.69) | 51.43 (47.32-54.82) | 112.11 (108.54-127.19) |
| Both Sexes |  |  |  |  |  |
| 14 or under | 2977 | 2.35 (1.70-3.00) | 1.72 (0.00-5.00) | 17.46 (12.78-18.68) | 50.14 (43.58-55.00) |
| 15-44 | 5042 | 6.64 (5.71-7.56) | 18.30 (14.99-21.14) | 47.31 (36.22-59.65) | 109.66 (94.43-127.19) |
| 45 or older | 3893 | 7.66 (6.50-8.81) | 26.11 (21.95-28.85) | 52.92 (45.73-61.51) | 113.10 (107.18-133.74) |
| All ages | 11912 | 5.98(5.29-6.67) | 15.89(14.39-17.76) | 40.03(37.94-44.75) | 107.63(98.25-109.09) |

Percentile intervals (B.I.) were estimated using the percentile bootstrap method with 1,000 bootstrap replications.
Source: U.S. EPA. 1996a.

| Table 10-30. Per Capita Distribution of Fish (Finfish and Shellfish) Intake (g/day) for the U.S. Population by Age and Gender - Uncooked Fish Weight (Marine) |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: |
| Age | Sample Size | Mean (90\% C.I.) | 90th \% (90\% B.I.) | 95th \% (90\% B.I.) | 99th \% (90\% B.I.) |
| Females |  |  |  |  |  |
| 14 or under | 1431 | 8.61 (6.67-10.56) | 31.23 (26.85-37.29) | 49.75 (41.46-57.49) | 104.26 (83.35-140.07) |
| 15-44 | 2891 | 12.84 (11.51-14.18) | 46.66 (38.35-54.30) | 72.16 (63.12-77.18) | 133.69 (121.33-142.82) |
| 45 or older | 2340 | 16.26 (14.68-17.84) | 56.01 (50.00-61.97) | 84.71 (75.05-93.29) | 131.43 (112.07-156.01) |
| All ages | 6662 | 13.05 (11.97-14.12) | 46.70 (44.49-49.72) | 72.22 (65.55-75.47) | 130.73 (121.33-137.18) |
| Males |  |  |  |  |  |
| 14 or under | 1546 | 9.40 (7.36-11.45) | 31.32 (25.20-44.12) | 65.37 (54.60-73.39) | 118.42 (82.34-176.52) |
| 15-44 | 2151 | 17.11 (15.31-18.90) | 66.06 (62.21-73.20) | 93.32 (81.26-106.67) | 155.16 (136.77-181.18) |
| 45 or older | 1553 | 17.22 (15.19-19.25) | 62.64 (59.39-68.44) | 84.96 (79.93-99.44) | 146.78 (142.58-185.44) |
| All ages | 5250 | 15.27 (13.86-16.68) | 61.12 (56.59-63.09) | 81.89 (77.91-87.16) | 147.09 (134.55-174.31) |
| Both Sexes |  |  |  |  |  |
| 14 or under | 2977 | 9.02 (7.28-10.75) | 31.52 (30.19-35.75) | 56.35 (50.22-62.25) | 117.75 (91.82-140.07) |
| 15-44 | 5042 | 14.88 (13.57-16.19) | 55.99 (53.04-61.33) | 80.70 (75.19-87.16) | 138.23 (128.40-157.23) |
| 45 or older | 3893 | 16.69 (15.34-18.04) | 59.12 (52.84-64.53) | 84.92 (76.67-93.32) | 142.92 (134.55-155.13) |
| All ages | 11912 | 14.11(13.07-15.14) | 52.10(47.83-55.93) | 76.51(74.58-80.89) | 138.22(132.98-155.13) |
| Percentile intervals (B.I.) were estimated using the percentile bootstrap method with 1,000 bootstrap replications. Source: U.S. EPA. 1996 a. |  |  |  |  |  |

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| Table 10-31. Per Capita Distribution of Fish (Finfish and Shellfish) Intake (g/day) for the U.S. Population by Age and Gender - Uncooked Fish Weight (All Fish) |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: |
| Age | Sample Size | Mean (90\% C.I.) | 90th \% (90\% B.I.) | 95th \% (90\% B.I.) | 99th \% (90\% B.I.) |
| Females |  |  |  |  |  |
| 14 or under | 1431 | 10.60 (8.40-12.81) | 41.10 (35.80-47.57) | 56.16 (49.78-65.55) | 130.78 (83.35-160.66) |
| 15-44 | 2891 | 18.35 (16.67-20.02) | 62.21 (54.47-73.56) | 93.13 (82.29-108.03) | 155.75 (137.18-174.31) |
| 45 or older | 2340 | 22.91 (20.78-25.04) | 74.56 (65.37-79.67) | 107.66 (97.64-111.71) | 159.97 (157.17-173.74) |
| All ages | 6662 | 18.17 (16.82-19.53) | 61.08 (56.94-63.12) | 92.03 (86.94-96.11) | 157.08 (147.34-168.83) |
| Males |  |  |  |  |  |
| 14 or under | 1546 | 12.09 (9.70-14.49) | 45.59 (34.69-53.11) | 68.18 (64.28-79.90) | 127.20 (87.29-176.52) |
| 15-44 | 2151 | 24.98 (22.79-27.17) | 87.15 (80.89-94.63) | 122.29 (111.05-124.83) | 197.15 (179.86-198.87) |
| 45 or older | 1553 | 26.09 (23.52-28.67) | 81.76 (76.67-88.03) | 112.33 (109.65-130.36) | 211.20 (190.74-223.72) |
| All ages | 5250 | 22.18 (20.52-23.83) | 76.13 (74.22-79.92) | 110.88 (108.54-118.56) | 180.90 (174.39-198.87) |
| Both Sexes |  |  |  |  |  |
| 14 or under | 2977 | 11.36 (9.49-13.24) | 43.00 (34.69-47.32) | 65.34 (56.28-68.51) | 130.41 (107.12-160.66) |
| 15-44 | 5042 | 21.51 (19.97-23.06) | 75.15 (73.56-79.71) | 109.57 (106.72-117.47) | 175.73 (162.80-198.63) |
| 45 or older | 3893 | 24.35 (22.46-26.24) | 77.57 (72.07-84.02) | 110.13 (100.42-119.87) | 180.74 (164.76-210.75) |
| All ages | 11912 | 20.08(18.82-21.35) | 70.11 (65.37-74.20) | 102.01 (99.26-106.67) | 173.18(162.80-176.52) |

Percentile intervals (B.I.) were estimated using the percentile bootstrap method with 1,000 bootstrap replications.
Source: U.S. EPA, 1996a.

| Table 10-32. Per Capita Distribution of Fish (Finfish and Shellfish) Intake (g/day) for the U.S. Population Aged 18 Years and Older by Habitat - Uncooked Fish Weight |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: |
| Habitat | Statistic | Estimate | 90\% Interval |  |
|  |  |  | Lower Bound | Upper Bound |
| Fresh/Estuarine | Mean | 7.09 | 6.22 | 7.96 |
|  | 50th \% | 0.00 | 0.00 | 0.00 |
|  | 90th \% | 21.72 | 18.52 | 25.82 |
|  | 95th \% | 49.89 | 47.32 | 54.67 |
|  | 99th \% | 111.13 | 107.18 | 116.38 |
| Marine | Mean | 16.01 | 14.89 | 17.12 |
|  | 50th \% | 0.00 | 0.00 | 0.00 |
|  | 90th \% | 59.35 | 56.59 | 61.49 |
|  | 95th \% | 82.95 | 80.37 | 88.36 |
|  | 99th \% | 142.78 | 131.02 | 156.89 |
| All Fish | Mean | 23.10 | 21.62 | 24.58 |
|  | 50th \% | 0.00 | 0.00 | 0.00 |
|  | 90th \% | 76.84 | 74.37 | 80.13 |
|  | 95th \% | 110.28 | 106.67 | 115.32 . |
|  | 99h\% \% | 177.44 | 171.73 | 198.63 |
| Percentile intervals were estimated using the percentile bootstrap method with 1,000 bootstrap replications. NOTE: Estimates are projected from a sample of 8,478 individuals of age 18 and older to the U.S. population of $177,807,000$ individuals of age 18 and older using 3 -year combined survey weights. <br> Source: U.S. EPA, 1996a. |  |  |  |  |

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| Table 10-34. Per Capita Distribution of Fish (Finfish and Shellfish) Intake (mg/kg-day) for the U.S. Population by Age and Gender - Uncooked Fish Weight (Marine) |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: |
| Age | Sample Size | Mean (90\% C.L.) | 90th \% (90\% B.l.) | 95th \% (90\% B.I.) | 99th \% (90\% B.I.) |
| Females |  |  |  |  |  |
| 14 or under | 1431 | 333.99 (267.25-400.72) | 1132.99 (864.83-1407.24) | 1959.91 (1780.61-2347.02) | 3776.60 (3173.86-5736.90) |
| 15-44 | 2891 | 206.03 (183.95-228.11) | 762.54 (617.86-857.55) | 1137.58 (1036.38-1211.86) | 2174.21 (2014.41-2393.16) |
| 45 or older | 2340 | 246.73 (221.45-272.00) | 829.52 (777.87-944.26) | 1236.00 (1174.14-1413.34) | 2161.65 (1952.51-2303.80) |
| All ages | 6662 | 246.47 (223.28-269.66) | 847.60 (811.19-893.29) | 1305.49 (1215.53-1385.66) | 2615.85 (2365.65-2857.62) |
| Males |  |  |  |  |  |
| 14 or under | 1546 | 296.99 (241.85-352.13) | 1089.46 (1003.46-1256.97) | 1907.65 (1685.30-2186.58) | 3723.81 (3274.93-4574.13) |
| 15-44 | 2151 | 212.88 (190.31-235.44) | 800.79 (741.29-859.61) | 1191.75 (1096.61-1245.94) | 1890.42 (1685.30-1969.63) |
| 45 or older | 1553 | 212.15 (187.25-237.04) | 792.86 (747.56-890.31) | 1100.20 (1039.02-1210.66) | 1842.38(1749.67-2219.32) |
| All ages | 5250 | 233.07 (209.65-256.49) | 859.01 (798.27-907.76) | 1255.35 (1204.46-1382.05) | 2520.94 (2263.58-2733.15) |
| Both Sexes |  |  |  |  |  |
| 14 or under | 2977 | 315.12 (260.95-369.29) | 1123.28 (993.12-1371.24) | 1909.37 (1785.09-2062.64) | 3820.21 (3370.59-4574.13) |
| 15-44 | 5042 | 209.30 (190.68-227.92) | 780.16 (722.86-843.41) | 1174.69 (1104.42-1215.53) | 2019.59 (1918.45-2237.22) |
| 45 or older | 3893 | 231.06 (212.18-249.95) | 813.12 (747.56-907.76) | 1193.22 (1076.85-1333.72) | 2029.16 (1863.17-2219.32) |
| All ages | 11912 | 240.07 (220.14-260.01) | 855.63 (809.67-909.76) | 1271.54 (1227.16-1371.24) | 2575.29 (2393.16-2708.59) |

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| Table 10-35. Per Capita Distribution of Fish (Finfish and Shellfish) Intake (mg/kg-day) for the U.S. Population by Age and Gender - Uncooked Fish Weight (All Fish) |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: |
| Age | Sample Size | Mean (90\% C.L.) | 90th \% (90\% B.L.) | 95th \% (90\% B.I.) | 99th \% (90\% B.I.) |
| Females |  |  |  |  |  |
| 14 or under | 1431 | 418.76 (339.58-497.95) | 1389.10 (1150.77-1785.09) | 2341.90 (2062.64-2860.52) | 4985.96 (3971.54-5736.90) |
| 15-44 | 2891 | 291.18 (263.86-318.50) | 993.92 (854.63-1 127.32) | 1436.00 (1234.66-1631.25) | 2726.50 (2406.11-3044.81) |
| 45 or older | 2340 | 345.69 (312.49-378.90) | 1122.26 (1050.15-1230.68) | 1669.72 (1556.83-1784.37) | 2684.71 (2303.80-3064.38) |
| All ages | 6662 | 336.01 (307.83-364.20) | 1120.91(1054.05-1172.38) | 1720.84 (1642.63-1855.69) | 3093.76 (2973.66-3265.54) |
| Males |  |  |  |  |  |
| 14 or under | 1546 | 388.61 (320.66-456.56) | 1476.31 (1371.24-1632.55) | 2038.58 (1909.00-2631.42) | 4294.12 (3556.31-4574.13) |
| 15-44 | 2151 | 309.78 (281.55-338.02) | 1096.57 (1044.57-1194.06) | 1566.39 (1410.20-1609.35) | 2275.15 (2047.18-2465.77) |
| 45 or older | 1553 | 320.02 (287.79-352.25) | 1013.05 (955.37-1096.43) | 1459.73 (1340.97-1601.79) | 2392.05 (2233.16-2806.51) |
| All ages | 5250 | 331.93 (306.46-357.40) | 1126.66 (1081.06-1225.66) | 1621.80 (1599.78-1696.20) | 3031.31 (2806.51-3274.93) |
| Both Sexes |  |  |  |  |  |
| 14 or under | 2977 | 403.38 (343.65-463.12) | 1442.72 (1279.82-1672.75) | 2191.90 (2021.16-2536.75) | 4425.27 (4000.27-4669.59) |
| 15-44 | 5042 | 300.06 (277.94-322.19) | 1040.98 (1003.55-1097.08) | 1514.82 (1421.34-1572.40) | 2481.23 (2383.54-2773.15) |
| 45 or older | 3893 | 334.07 (307.87-360.26) | 1069.14 (978.95-1140.98) | 1579.43 (1373.97-1696.20) | 2653.45 (2292.45-2806.51) |
| All ages | 11912 | 334.06 (311.25-356.88) | 1123.14 (1090.76-1178.95) | 1684.23 (1620.48-1718.51) | 3092.77 (2973.66-3250.20) |

Percentile intervals (B.1.) were estimated using the percentile bootstrap method with 1,000 bootstrap replications.
Source: U.S. EPA, 1996a

| Table 10-36. Per Capita Distribution of Fish (Finfish and Shellfish) Intake ( $\mathrm{mg} / \mathrm{kg}$-day) for the U.S. Population Aged 18 Years and Older by Habitat - Uncooked Fish Weight |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: |
| Habitat | Statistic | Estimate | 90\% Interval |  |
|  |  |  | Lower Bound | Upper Bound |
| Fresh/Estuarine | Mean | 95.99 | 84.30 | 107.69 |
|  | 50th \% | 0.00 | 0.00 | 0.00 |
|  | 90th \% | 306.74 | 259.97 | 334.58 |
|  | 95th \% | 677.39 | 626.01 | 734.34 |
|  | 99th \% | 1,547.81 | 1,411.56 | 1,599.78 |
| Marine | Mean | 222.86 | 207.34 | 238.37 |
|  | 50th \% | 0.00 | 0.00 | 0.00 |
|  | 90th \% | 810.43 | 778.50 | 859.61 |
|  | 95th \% | 1,190.45 | 1,145.61 | 1,219.60 |
|  | 99 th \% | 2,033.92 | 1,870.09 | 2,263.58 |
| All Fish | Mean | 318.85 | 298.20 | 339.49 |
|  | 50th \% | 0.00 | 0.00 | 0.00 |
|  | 90th \% | 1,061.14 | 1,016.87 | 1,105.01 |
|  | 95th \% | 1,548.77 | 1,464.72 | 1,609.14 |
|  | 99th \% | 2,559.07 | 2,444.24 | 2,764.50 |
| Percentile intervals were estimated using the percentile bootstrap method with 1,000 bootstrap replications. NOTE: Estimates are projected from a sample of 8,478 individuals of age 18 and older to the population of $177,807,000$ individuals of age 18 and older using 3 -year combined survey weights. <br> Source: U.S. EPA, 1996a. |  |  |  |  |

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| Table 10-37. Per Capita Distribution of Fish (Finfish and Shellfish) Intake (g/day) for Consumers Only by Age and Gender - Uncooked Fish Weight (Freshwater and Estuarine) |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: |
| Age | Sample Size | Mean ( $90 \%$ C.I.) | 90th \% (90\% B.l.) | 95th \% (90\% B.J.) | 99th \% (90\% B.I.) |
| Females |  |  |  |  |  |
| 14 or under | 138 | 48.3 | 117.27 | 161.44 | 230.63 |
| 15-44 | 445 | 78.56 | 191.95 | 242.76 | 472.21 |
| 45 or older | 453 | 78.77 | 192.32 | 258.56 | 368.84 |
| All ages | 1036 | 74.67 (65.46-83.88) | 181.08(171.19-197.59) | 239.59 (220.69-284.70) | 409.00 (345.96-671.54) |
| Males |  |  |  |  |  |
| 14 or under | 157 | 64.91 | 141.35 | 193.79 | 287.28 |
| 15-44 | 356 | 104.86 | 269.96 | 343.66 | 494.38 |
| 45 or older | 343 | 102.56 | 234.28 | 326.96 | 539.77 |
| All ages | 856 | 98.12 (88.60-107.64) | 246.93 (212.93-283.90) | 324.53 (283.28-381.58) | 499.19 (488.41-532.32) |
| Both Sexes |  |  |  |  |  |
| 14 or under | 295 | 56.95 | 134.89 | 166.32 | 262.87 |
| 15-44 | 801 | 91.66 | 237.27 | 322.06 | 494.64 |
| 45 or older | 796 | 90 | 220.76 | 295.41 | 523.94 |
| All ages | 1892 | 86.19 (78.41-93.97) | 217.92 (205.28-237.27) | 290.04 (267.10-325.61) | 489.29 (424.87-534.20) |

Percentile intervals (B.I.) were estimated using the percentile bootstrap method with 1,000 bootstrap replications.
Consumers only are individuals reported fish consumption at least once during the three day reporting period.
Source: U.S. EPA, 1996a.

| Table 10-38. Per Capita Distribution of Fish (Finfish and Shellfish) Intake (g/day) for Consumers Only by Age and Gender - Uncooked Fish Weight (Marine) |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: |
| Agc | Sample Size | Mean (90\% C.I.) | 90th \% (90\% B.I.) | 95th \% (90\% B.I.) | 99th \% (90\% B.I.) |
| Females |  |  |  |  |  |
| 14 or under | 315 | 89.92 | 169.23 | 198.62 | 432.51 |
| 15-44 | 774 | 98.53 | 194.59 | 231.22 | 317.42 |
| 45 or older | 715 | 110 | 214.73 | 279.67 | 345.37 |
| All ages | 1804 | 101.30 (95.90-106.69) | 195.37 (186.67-213.33) | 252.43 (231.53-278.16) | 372.17 (314.67-428.00) |
| Males |  |  |  |  |  |
| 14 or under | 348 | 101.5 | 205.49 | 242.28 | 408.68 |
| 15-44 | 565 | 133.86 | 244.46 | 297.67 | 393.14 |
| 45 or older | 467 | 131.2 | 243.33 | 327.14 | 428.72 |
| All ages | 1380 | 126.85 (119.75-133.94) | 238.64 (225.57-247.01) | 296.68 (279.95-316.81) | 425.98 (403.66-481.95) |
| Both Sexes |  |  |  |  |  |
| 14 or under | 663 | 95.56 | 189.32 | 231.72 | 442.87 |
| 15-44 | 1339 | 115.41 | 223.99 | 263.76 | 383.16 |
| 45 or older | 1182 | 119.08 | 226.55 | 288.16 | 418.23 |
| All ages | 3184 | 113.11 (107.79-118.43) | 222.67 (216.50-225.56) | 271.70 (260.62-279.95) | 415.88 (367.26-440.45) |

Percentile intervals (B.I.) were estimated using the percentile bootstrap method with 1,000 bootstrap replications.
Consumers only are individuals with reported fish consumption at least once during the three day reporting period.
Source: U.S. EPA, 1996a.

| Table 10-39. Per Capita Distribution of Fish (Finfish and Shellfish) Intake (g/day) for Consumers Only by Age and Gender - Uncooked Fish Weight (All Fish) |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: |
| Age | Sample Size | Mean (90\% C.l.) | 90th \% (90\% B.I.) | 95th \% (90\% B.I.) | 99th \% (90\% B.1.) |
| Females |  |  |  |  |  |
| 14 or under | 378 | 89.73 | 163.47 | 204.14 | 476.56 |
| 15-44 | 952 | 114.04 | 220.63 | - 277.69 | 461.54 |
| 45 or older | 879 | 123.61 | 236.3 | 298.66 | 397.43 |
| All ages | 2209 | 113.58 (107.69-119.47) | 220.44 (206.27-226.80) | 287.08 (257.09-312.42) | 448.57 (393.68-531.63) |
| Males |  |  |  |  |  |
| 14 or under | 429 | 102.01 | 205.25 | 244.46 | 386.47 |
| 15-44 | 702 | 160.06 | 305.61 | 379.38 | 495.51 |
| 45 or older | 587 | 152.52 | 292.95 | 350.26 | 555.11 |
| All ages | 1718 | 146.18 (138.99-153.38) | 283.46 (261.72-297.95) | 350.99 (328.70-382.33) | 520.51 (488.41-591.47) |
| Both Sexes |  |  |  |  |  |
| 14 or under | 807 | 96.07 | 195.35 | - 232.85 | 466.09 |
| 15-44 | 1654 | 136.12 | 262.15 | 343.86 | 488.9 |
| 45 or oider | 1466 | 136.38 | 263.95 | 326.94 | 510.25 |
| All ages | 3927 | 129.00 (123.74-134.27) | 249.09 (240.99-264.10) | 326.00 (306.02-335.58) | 497.54 (469.23-519.67) |
| Percentile intervals (B.l.) were estimated using the percentile bootstrap method with 1,000 bootstrap replications. Consumers only are individuals reported fish consumption at least once during the three day reporting period. Source: U.S. EPA, 1996a. |  |  |  |  |  |


| Table 10-40. Per Capita Distribution of Fish (Finfish and Shellfish) Intake (g/day) for Consumers Only Aged 18 Years and Older by Habitat - Uncooked Fish Weight |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: |
|  |  |  | 90\% Interval |  |
| Habitat | Statistic | Estimate | Lower Bound | Upper Bound |
| $\begin{aligned} & \text { Fresh/Estuarine } \\ & n=1,54! \\ & N=37,166,000 \end{aligned}$ | Mean | 89.88 | 81.41 | 98.35 |
|  | 50th \% | 53.64 | 46.44 | 57.81 |
|  | 90th \% | 223.11 | 206.58 | 237.27 |
|  | 95th \% | 296.89 | 283.90 | 325.61 |
|  | 99th \% | 502.93 | 448.23 | 654.55 |
| Marine$\begin{aligned} & n=2,432 \\ & N=57,830,000 \end{aligned}$ | Mean | 117.83 | 112.47 | 123.20 |
|  | 50th \% | 98.79 | 95.69 | 100.76 |
|  | 90th \% | 225.51 | 222.67 | 234.00 |
|  | 95th \% | 279.50 | 261.47 | 289.44 |
|  | 99th \% | 403.48 | 369.10 | 427.73 |
| $\begin{aligned} & \text { All Fish } \\ & n=3,007 \\ & \mathrm{~N}=70,949,000 \end{aligned}$ | Mean | 136.33 | 131.11 | 141.55 |
|  | 50th \% | 111.50 | 108.53 | 112.00 |
|  | 90 th \% | 262.03 | 253.24 | 272.71 |
|  | 95th \% | 328.66 | 323.61 | 340.52 |
|  | 99th \% | 506.02 | 435.44 | 531.63 |
| Percentile intervals (B.I.) were estimated using the percentile bootstrap method with 1,000 bootstrap replications. <br> Note: Consumers only are individuals who consumed fish at least once during the 3 -day reporting period; $\mathbf{n}=$ sample size; and $\mathrm{N}=$ population size. Estimates are projected from a sample of consumers only 18 years of age and older to the population of consumers only 18 years of age and older using 3-year combined survey weights. The population for this survey consisted of individuals in the 48 conterminous states. <br> Source: U.S. EPA, 1996a. |  |  |  |  |
|  |  |  |  |  |


| Table 10-41. Per Capita Distribution of Fish (Finfish and Shellfish) Intake ( $\mathrm{mg} / \mathrm{kg}$-day) for Consumers Only by Age and Gender - Uncooked Fish Weight (Freshwater and Estuarine) |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: |
| Age | Sample Size | Mean (90\% C.I.) | 90th \% (90\% B.I.) | 95th \% (90\% B.I.) | 99th \% (90\% B.I.) |
| Females |  |  |  |  |  |
| 14 or under | 138 | 2070.41 | 4450.54 | 6915.31 | 13269.61 |
| 15-44 | 445 | 1229.97 | 3045.41 | 4191.25 | 7711.43 |
| 45 or older | 453 | 1171.17 | 2886.48 | 3519.87 | 5577.34 |
| All ages | 1036 | 1317.18(1150.10-1484.26) | 3250.31 (2988.81-3491.38) | 4240.89 (3710.16-5025.02) | 8912.52 (6385.55-11533.98) |
| Males |  |  |  |  |  |
| 14 or under | 157 | 2229.31 | 4638.34 | 5071.41 | 9622.15 |
| 15-44 | 356 | 1294.27 | 3318.89 | 4275.83 | 5974.96 |
| 45 or older | 343 | 1235.55 | 2898.00 | 4097.24 | 7217.68 |
| All ages | 856 | 1411.35 (1278.61-1544.08) | 3579.06 (3225.84-4060.30) | 4615.66 (4121.91-5081.65) | 6594.61 (5980.19-7944.55) |
| Both Sexes |  |  |  |  |  |
| 14 or under | 295 | 2153.11 | 4634.82 | 5756.93 | 12388.27 |
| 15-44 | 801 | 1261.99 | 3276.06 | 4246.63 | 6625.15 |
| 45 or older | 796 | 1201.57 | 2892.52 | 3981.84 | 6378.11 |
| All ages | 1892 | 1363.44 (1242.24-1484.65) | 3325.14 (3232.58-3676.99) | 4408.18 (4085.55-4781.34) | 7957.50 (6979.20-8920.99) |
| Percentile intervals (B.I.) were estimated using the percentile bootstrap method with 1,000 bootstrap replications. Consumers only are individuals with reported fish consumption at least once during the three day reporting period. Source: U.S. EPA, 1996a. |  |  |  |  |  |


| Table 10-42. Per Capita Distribution of Fish (Finfish and Shellfish) Intake (mg/kg-day) for Consumers Only by Age and Gender - Uncooked Fish Weight (Marine) |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: |
| Age | Sample Size | Mean (90\% C.I.) | 90th \% (90\% B.I.) | 95th \% (90\% B.I.) | 99th \% (90\% B.I.) |
| Femalos | 0 | 0 | 0 | 0 | 0 |
| 14 or under | 315 | 3359.10 | 6058.97 | 8573.62 | 13050.09 |
| 15-44 | 774 | 1582.77 | 3129.41 | 3854.14 | 5961.80 |
| 45 or older | 715 | 1669.73 | 3429.24 | 4397.07 | 5476.02 |
| All ages | 1804 | 1920.77 (1804.28-2037.26) | 3793.20 (3618.55-4328.00) | 5083.63 (4953.40-5552.65) | 8576.60 (7527.83-9743.01) |
| Males | 0 | 0 | 0 | 0 | 0 |
| 14 or under | 348 | 3180.45 | 6434.20 | 8089.26 | 10764.01 |
| 15-44 | 565 | 1666.42 | 3102.24 | 3651.10 | 4998.14 |
| 45 or older | 467 | 1604.71 | 2931.17 | 3725.63 | 5373.82 |
| All ages | 1380 | 1934.12 (1812.97-2055.28) | 3736.16 (3548.08-4072.42) | 4884.60 (4454.15-5710.83) | 8066.96 (6852.67-9869.52) |
| Both Sexes | 0 | 0 | 0 | 0 | 0 |
| 14 or under | 663 | 3272.13 | 6278.74 | 8424.77 | 11838.54 |
| 15-44 | 1339 | 1622.75 | 3120.60 | 3682.17 | 5517.95 |
| 45 or older | 1182 | 1641.87 | 3320.87 | 4328.34 | 5406.76 |
| All ages | 3184 | 1926.95 (1829.50-2024.39) | 3752.89 (3631.98-4001.16) | 5018.74 (4852.08-5267.31) | 8448.28 (7215.72-9136.89) |
| Percentile intervals (B.I.) were estimated using the percentile bootstrap method with 1,000 bootstrap replications. Consumers only are individuals with reported fish consumption at least once during the three day reporting period. <br> Source: U.S. EPA, 1996a. |  |  |  |  |  |


| Table 10-43. Per Capita Distribution of Fish (Finfish and Shelifish) Intake (mg/kg-day) for Consumer Only by Age and Gender - Uncooked Fish Weight (All Fish) |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: |
| Age | Sample Size | Mean (90\% C.I.) | 90th \% (90\% B.1.) | 95th \% (90\% B.L.) | 99th \% (90\% B.I.) |
| Females |  |  |  |  |  |
| 14 or under | 378 | 3448.73 | 7100.43 | 9012.18 | 15381.13 |
| 15-44 | 952 | 1818.32 | 3506.20 | 4661.96 | 8789.33 |
| 45 or older | 879 | 1857.64 | 3520.90 | 4740.11 | 6561.13 |
| All ages | 2209 | 2102.20 (1982.89-2221.51) | 4092.51 (3842.15-4282.08) | 5545.07 (5080.72-6007.28) | 9630.23 (8166.44-9796.61) |
| Males |  |  |  |  |  |
| 14 or under | 429 | 3273.63 | 5734.46 | 7570.83 | 11891.85 |
| 15-44 | 702 | 1983.16 | 3720.05 | 4769.44 | 6121.56 |
| 45 or older | 587 | 1850.69 | 3534.61 | 4311.83 | 6374.34 |
| All ages | 1718 | 2193.24 (2089.20-2297.28) | 4385.06 (4121.91-4776.34) | 5351.38 (5055.10-5727.01) | 8596.82 (7816.70-10199.24) |
| Both Sexes |  |  |  |  |  |
| 14 or under | 807 | 3358.33 | 6333.46 | 8611.73 | 12406.35 |
| 15-44 | 1654 | 1897.40 | 3674.88 | 4709.78 | 7276.18 |
| 45 or older | 1466 | 1854.57 | 3522.43 | 4615.22 | 6440.17 |
| All ages | 3927 | 2145.26 (2055.92-2234.61) | 4223.91 (4085.76-4454.15) | 5477.86 (5163.33-5686.04) | 9171.52 (8605.35-9796.61) |
| Percentile intervals (B.I.) were estimated using the percentile bootstrap method with 1,000 bootstrap replications. Consumers only are individuals with reported fish consumption at least once during the three day reporting period. Source: U.S. EPA, 1996a. |  |  |  |  |  |


| Table 10-44. Per Capita Distribution of Fish (Finfish and Shellfish) Intake (mg/kg-day) for Consumers Only Aged 18 Years and Older by Habitat - Uncooked Fish Weight |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: |
|  |  |  | 90\% Interval |  |
| Habitat | Statistic | Estimate | Lower Bound | Upper Bound |
| Fresh/Estuarine$\left\{\begin{array}{l} \mathrm{n}=1,541 \\ \mathrm{~N}=37,166,000 \end{array}\right.$ | Mean | 1,216.82 | 1,101.74 | 1,331.90 |
|  | 50th \% | 740.93 | 639.11 | 822.65 |
|  | 90th \% | 3,050.95 | 2,931. 26 | 3,270.80 |
|  | 95th \% | 4,025.44 | - 3,639.76 | 4,121.91 |
|  | 99th \% | 6,638.62 | 6,007.28 | 8,920.99 |
| Marine$\begin{aligned} & \mathrm{n}=2,432 \\ & \mathrm{~N}=57,830,000 \end{aligned}$ | Mean | 1,637.10 | 1,564.27 | 1,709.92 |
|  | 50th \% | 1,370.42 | 1,302.29 | 1,422.69 |
|  | 90th \% | 3,169.02 | 3,006.55 | 3,328.98 |
|  | 95th \% | 3,926.74 | 3,632.70 | 4,156.98 |
|  | 99th \% | 5.452 .75 | 5,353.12 | 5,596.31 |
| All Fish$\left\{\begin{array}{l} n=3,007 \\ N=70,949,000 \end{array}\right.$ |  | 1,873.84 |  |  |
|  | $50 \mathrm{th} \%$ | $1,515.91$ | $1,477.99$ | $1,570.40$ |
|  | 90th \% | 3,599.04 | 3,443.64 | 3,676.99 |
|  | 95th \% | 4,665.15 | 4,264.03 | 4,812.97 |
|  | 99th \% | 7,022.47 | 6.459.64 | 7,294.80 |
| Percentile intervals (B.I.) were estimated using the percentile bootstrap method with 1,000 bootstrap replications. <br> Note: Consumers only are individuals who consumed fish at least once during the 3-day reporting period; $\mathrm{n}=$ sample size; and $\mathrm{N}=$ population size. Estimates are projected from a sample of consumers only 18 years of age and older to the population of consumers only 18 years of age and older using 3 -year combined survey weights. The population for this survey consisted of individuals in the 48 conterminous states. <br> Source: U.S. EPA, 1996a. |  |  |  |  |


| Age (years)-Sex Group | Mean | SD | Percentiles |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  |  |  | Sth | 25th | 50th | 75th | 90th | 95th | 99th |
| 1-2 Malc-Female | 52 | 38 | 8 | 28 | 43 | 58 | 112 | 125 | 168 |
| 3.5 Malc-Female | 70 | 51 | 12 | 36 | 57 | 85 | 113 | 170 | 240 |
| 6.8 Male-Female | 81 | 58 | 19 | 40 | 72 | 112 | 160 | 170 | 288 |
| 9-14 Male | 101 | 78 | 28 | 56 | 84 | 113 | 170 | 255 | 425 . |
| 9-14 Female | 86 | 62 | 19 | 45 | 79 | 112 | 168 | 206 | 288 |
| 15-18 Male | 117 | 115 | 20 | 57 | 85 | 142 | 200 | 252 | 454 |
| 15-18 Female | 111 | 102 | 24 | 56 | 85 | 130 | 225 | 270 | 568 |
| 19-34 Male | 149 | 125 | 28 | 64 | 113 | 196 | 284 | 362 | 643 |
| 19.34 Female | 104 | 74 | 20 | 57 | 85 | 135 | 184 | 227 | 394 |
| 35-64 Male | 147 | 116 | 28 | 80 | 113 | 180 | 258 | 360 | 577 |
| 35-64 Female | 119 | 98 | 20 | 57 | 85 | 152 | 227 | 280 | 480 |
| 65-74 Maje | 145 | 109 | 35 | 75 | 113 | 180 | 270 | 392 | 480 |
| 65-74 Female | 123 | 87 | 24 | 61 | 103 | 168 | 227 | 304 | 448 |
| 75+ Male | 124. | 68 | 36 | 80 | 106 | 170 | 227 | 227 | 336 |
| 75+ Fernale | 112 | 69 | 20 | 61 | 112 | 151 | 196 | 225 | 360 |
| Overall | 117 | 98 | 20 | 57 | 85 | 152 | 227 | 284 | 456 |
| Source: Pao et al. 1982. |  |  |  |  |  |  |  |  |  |


| Scx <br> Age (year) | Per capita intake (g/day) | Percent of population consuming fish in 1 day | Mean intake (g/day) for consumers only ${ }^{\text {b }}$ |
| :---: | :---: | :---: | :---: |
| Males or Females 5 and under | 4 | 6.0 | 67 |
| Maics | 3 | 3.7 | 79 |
| 6-11 | 3 | 2.2 | 136 |
| 12-19 | 15 | 10.9 | 138 |
| 20 and over |  |  |  |
| Females | 7 | 7.1 | 99 |
| 6-11 | 9 | 9.0 | 100 |
| 12-19 | 12 | 10.9 | 110 |
| 20 and over |  |  |  |
| All individuals | 11 | 9.4 | 117 |
| * Based on USDA Nationwide Food Consumption Survey 1987-88 data for one day. <br> b Intake for users only was calculated by dividing the per capita consumption rate by the fraction of the population consuming fish in one day. <br> Source: USDA, 1992b. |  |  |  |
|  |  |  |  |


| Population Group | Total N | No |  | Response Yes |  | DK |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  |  | N | \% | N | \% | N | \% |
| Overall | 4663 | 1811 | 38.8 | 2780 | 59.6 | 72 | 1.5 |
| Gender |  |  |  |  |  |  |  |
| * | 2 | 1 | 50.0 | 1 | 50.0 | * | * |
| Male | 2163 | 821 | 38.0 | 1311 | 60.6 | 31 | 1.4 |
| Female | 2498 | 989 | 39.6 | 1468 | 58.8 | 41 | 1.6 |
| Age (years) 20.250 .8 |  |  |  |  |  |  |  |
| ** | 84 | 25 | 29.8 | 42 | 50.0 | 17 | 20.2 |
| 1-4 | 263 | 160 | 60.8 | 102 | 38.8 | 1 | 0.4 |
| 5-11 | 348 | 177 | 50.9 | 166 | 47.7 | 5 | 1.4 |
| 12-17 | 326 | 179 | 54.9 | 137 | 42.0 | 10 | 3.1 |
| 18-64 | 2972 | 997 | 33.5 | 1946 | 65.5 | 29 | 1.0 |
| >64 | 670 | 273 | 40.7 | 387 | 57.8 | 10 | 1.5 |
| Race |  |  |  |  |  |  |  |
| * | 60 | 20 | 33.3 | 22 | 36.7 | 18 | 30.0 |
| White | 3774 | 1475 | 39.1 | 2249 | 59.6 | 50 | 1.3 |
| Black | 463 | 156 | 33.7 | 304 | 65.7 | 3 | 0.6 |
| Asian | 77 | 21 | 27.3 | 56 | 72.7 | * | * |
| Some Others | 96 | 39 | 40.6 | 56 | 58.3 | 1 | 1.0 |
| Hispanic | 193 | 100 | 51.8 | 93 | 48.2 | * | * |
| Hispanic |  |  |  |  |  |  |  |
| * | 46 | 10 | 21.7 | 412 | 43.0 | 28 | 41.3 |
| No | 4243 | 1625 | 31.2 | 1366 | 67.7 | 21 | 1.2 |
| Yes | 348 | 165 | 35.4 | 236 | 62.3 | 9 | * |
| DK | 26 | 11 | 40.4 | 766 | 58.5 | 14 | - |
| $\begin{array}{ccccccc}\text { Employment } & 958 & 518 & 54.1 & 412 & 43.0 & \\ *\end{array}$ |  |  |  |  |  |  |  |
| Full Time | 958 2017 | 518 630 | 54.1 31.2 | 412 1366 | 43.0 67.7 | 28 21 | 2.9 1.0 |
| Par Time | 379 | 134 | 35.4 | 236 | 62.3 | 9 | 2.4 |
| Not Employed | 1309 | 529 | 40.4 | 766 | 58.5 | 14 | 1.1 |
| Education |  |  |  |  |  |  |  |
| * | 1021 | 550 | 53.9 | 434 | 42.5 | 37 | 3.6 |
| < High School | 399 | 196 | 49.1 | 198 | 49.6 | 45 | 1.3 |
| High School Graduate | 1253 895 | 501 | 40.0 | 739 | 59.0 | 13 | 1.0 |
| < College | 895 650 | 304 | 34.0 | 584 | 65.3 | 7 | 0.8 |
| College Graduate Post Graduate | 650 445 | 159 101 | 24.5 22.7 | 484 341 | 74.5 76.6 | 7 3 | 1.1 0.7 |
| Census Region |  |  |  |  |  |  |  |
| Northeast | 1048 | 370 | 35.3 | 655 | 62.5 | 23 | 2.2 |
| Midwest | 1036 | 449 | 43.3 | 575 | 55.5 | 12 | 1.2 |
| South | 1601 | 590 | 36.9 | 989 | 61.8 | 22 | 1.4 |
| West | 978 | 402 | 41.1 | 561 | 57.4 | 15 | 1.5 |
| Day of Week |  |  |  |  |  |  |  |
| Weckday | 3156 | 1254 | 39.7 | 1848 | 58.6 | 54 | 1.7 |
| Weekend | 1507 | 557 | 37.0 | 932 | 61.8 | 18 | 1.2 |
| Season |  |  |  |  |  |  |  |
| Winter | 1264 | 462 | 36.6 | 780 | 61.7 | 22 | 1.7 |
| Spring | 1181 | 469 | 39.7 | 691 | 58.5 | 21 | 1.8 |
| Summer | 1275 | 506 | 39.7 | 745 | 58.4 | 24 | 1.9 |
| Fall | 943 | 374 | 39.7 | 564 | 59.8 | 5 | 0.5 |
| Asthma |  |  |  |  |  |  |  |
| No | 4287 | 1674 | 39.0 | 2563 | 59.8 | 50 | 1.2 |
| Yes | 341 | 131 | 38.4 | 207 | 60.7 | 3 | 0.9 |
| DK | 35 | 6 | 17.7 | 10 | 28.6 | 19 | 54.3 |
| Angina |  |  |  |  |  |  |  |
| No | 4500 | 1750 | 38.9 | 2698 | 60.0 | 52 | 1.2 |
| Yes | 125 | 56 | 44.8 | 68 | 54.4 | 1 | 0.8 |
| DK | 38 | 50 | 13.2 | 14 | 36.8 | 19 | 50.0 |
| Bronchitis/Emphysema |  |  |  |  |  |  |  |
| No | 4424 | 1726 | 9.0 | 2648 | 59.6 | 50 | 1.1 |
| Yes | 203 | 80 | 39.4 | 121 | 59.6 | 2 | 1.0 |
| DK | 36 | 5 | 13.9 | 11 | 30.6 | 20 | 55.6 |
| Note: * $=$ Missing data; $\mathrm{DK}=$ Don't know; \% = Row percentage; $\mathrm{N}=$ Sample size <br> Source: Tsang and Klepeis, 1996. |  |  |  |  |  |  |  |


| Population Group | Total N | Number of Servings in a Month |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  |  | 1-2 | 3-5 | 6-10 | 11-19 | $20+$ | DK |
| Overall | 2780 | 918 | 990 | 519 | 191 | 98 | 64 |
| Gender |  |  |  |  |  |  |  |
| - | 1311 | 405 | 458 | 261 | 101 | 57 | 29 |
| Mate | 1468 | 512 | 532 | 258 | 90 | 41 | 35 |
| Fermale | 1 | 1 | * | * | * | * | * |
| Age (years) |  |  |  |  |  |  |  |
|  | 42 | 13 | 16 | 5 | 4 | 1 | 3 |
| 1-4 | 102 | 55 | 29 | 12 | 2 | * | 4 |
| 5.11 | 166 | 72 | 57 | 21 | 6 | 4 | 6 |
| 12-17 | 137 | 68 | 54 | 9 | 2 | 1 | 3 |
| 18.64 | 19.6 | 603 | 679 | 408 | 145 | 79 | 32 |
| 264 | 387 | 107 | 155 | 64 | 32 | 13 | 16 |
| Race |  |  |  |  |  |  |  |
| * | 2249 | 731 | 818 | 428 | 155 | 76 | 41 |
| White | 304 | 105 | 103 | 56 | 16 | 10 | 14 |
| Black | 56 | 15 | 17 | 11 | 5 | 5 | 3 |
| Asian | 56 | 22 | 18 | 6 | 5 | 3 | 2 |
| Some Others | 93 | 41 | 25 | 14 | 9 | 2 | 2 |
| Hispanic | 22 | 4 | 9 | 4 | 1 | 2 | 2 |
| Hispanic |  |  |  |  |  |  |  |
|  | 2566 | 844 | 922 | 480 | 175 | 88 | 57 |
| No | 182 | 68 | 52 | 34 | 15 | 8 | 5 |
| Yes | 15 | 5 | 8 | 2 | * | * | * |
| DK | 17 | 1 | 8 | 3 | 1 | 2 | 2 |
| Employment |  |  |  |  |  |  |  |
|  | 399 | 190 | 140 | 40 | 11 | 5 | 13 |
| Full Time | 1366 | 407 | 466 | 307 | 107 | 57 | 22 |
| Part Time | 236 | 70 | 95 | 46 | 14 | 8 | 3 |
| Not Employed | 766 | 249 | 285 | 124 | 57 | 26 | 25 |
| Refused | 13 | 2 | 4 | 2 | 2 | 2 | 1 |
| Education |  |  |  |  |  |  |  |
| - | 434 | 205 | 149 | 47 | 12 | 7 | 14 |
| < High School | 198 | 88 | 62 | 20 | 6 | 10 | 12 |
| High School Graduate | 739 | 267 | 266 | 119 | 46 | 21 | 20 |
| < College | 584 | 161 | 219 | 122 | 48 | 26 | 8 |
| College Graduate | 484 | 115 | 183 | 121 | 43 | 17 | 5 |
| Post Graduate | 341 | 82 | 111 | 90 | 36 | 17 | 5 |
| Census Region |  |  |  |  |  |  |  |
| Northeast | 655 | 191 | 241 | 137 | 62 | 12 | 12 |
| Midwest | 575 | 199 | 221 | 102 | 17 | 22 | 14 |
| South | 989 | 336 | 339 | 175 | 70 | 41 | 28 |
| West | 561 | 192 | 189 | 105 | 42 | 23 | 10 |
| Day or Week |  |  |  |  |  |  |  |
| Weckday | 1848 | 602 | 661 | 346 | 129 | 70 | 40 |
| Weekend | 932 | 316 | 329 | 173 | 62 | 28 | 24 |
| Scason |  |  |  |  |  |  |  |
| Winter | 780 | 262 | 284 | 131 | 60 | 28 | 15 |
| Spring | 691 | 240 | 244 | 123 | 45 | 25 | 14 |
| Summer | 745 | 220 | 249 | 160 | 59 | 31 | 26 |
| Fall | 564 | 196 | 213 | 105 | 27 | 14 | 9 |
| Astling |  |  |  |  |  |  |  |
| No | 2563 | 846 | 917 | 475 | 180 | 88 | 57 |
| Yes | 207 | 69 | 71 | 42 | 11 | 9 | 5 |
| DK | 10 | 3 | 2 | 2. | * | 1 | 2 |
| Angina |  |  |  |  |  |  |  |
| No | 2698 | 896 | 960 | 509 | 183 | 95 | 55 |
| Yes | 68 | 19 | 27 | 8 | 7 | 1 | 6 |
| DK | 14 | 3 | 3 | 2 | I | 2 | 3 |
|  |  |  |  |  |  |  |  |
| No | 2648 | 877 | 940 | 495 | 185 | 91 | 60 |
| Ycs | 121 | 37 | 47 | 23 | 6 | 6 | 2 |
| DK | 11 | 4 | 3 | 1 | * | 1 | 2 |



| Subregion | State | Coastal Participants | Non Coastal Participants | Out of State ${ }^{\text {a }}$ | Total Participants ${ }^{\text {a }}$ |
| :---: | :---: | :---: | :---: | :---: | :---: |
| Pacific | So. California | 902 | 8 | 159 | 910 |
|  | N. Califormia | 534 | 99 | 63 | 633 |
|  | Oregon | 265 | 19 | 78 | 284 |
|  | TOTAL | 1,701 | 126 |  |  |
| North Allantic | Connecticut | 186 | * ${ }^{\text {b }}$ | 47 | 186 |
|  | Maine | 93 | 9 | 100 | 102 |
|  | Massachusetts | 377 | 69 | 273 | 446 |
|  | New Hampshire | 34 | 10 | 32 | 44 |
|  | Rhode Island | 97 | * | 157 | 97 |
|  | TOTAL | 787 | 88 |  |  |
| Mid-Atlantic | Delaware | 90 | * | 159 | 90 |
|  | Maryland | 540 | 32 | 268 | 572 |
|  | New Jersey | 583 | 9 | 433 | 592 |
|  | New York | 539 | 13 | 70 | 552 |
|  | Virginia | 294 | 29 | 131 | 323 |
|  | TOTAL | 1,046 | 83 |  |  |
| South Atlantic | Florida | 1,201 | * | 741 | 1,201 |
|  | Georgia | 89 | 61 | 29 | 150 |
|  | N. Carolina | 398 | 224 | 745 | 622 |
|  | S. Carolina | 131 | 77 | 304 | 208 |
|  | TOTAL | 1,819 | 362 |  |  |
| Gulf of Mexico | Alabama | 95 | 9 | 101 | 104 |
|  | Florida | 1,053 | * | 1,349 | 1,053 |
|  | Louisiana | 394 | 48 | 63 | 442 |
|  | Mississippi | 157 | 42 | 51 | 200 |
|  | TOTAL | 1,699 | $\underline{99}$ |  |  |
|  | GRAND TOTAL | 8,053 | 760 |  |  |
| ${ }^{2}$ Not additive across states. One person can be counted as "OUT OF STATE" for more than one state. <br> b An asterisk (*) denotes no non-coastal counties in state. <br> Source: NMFS, 1993. |  |  |  |  |  |


| Table 10-51. Estimated Weight of Fish Caught (Catch Type A and B1) by Marine Recreational Fishermen. by Wave and Subregion |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: |
|  | Atlantic and Gulf |  | Pacific |  |
|  | Region | Weight ( 1000 kg ) | Region | Weight ( 1000 kg ) |
| Jan/Feb | South Atlantic | 1,060 | So. Califomia | 418 |
|  | Gulf | 3.683 | N. California | 101 |
|  |  |  | Oregon | 165 |
|  | TOTAL | 4.743 | TOTAL | 684 |
| Mar/Apr | North Atlantic | 310 | So. Califormia | 590 |
|  | Mid Atlantic | 1.030 | N. Califomia | 346 |
|  | South Atlantic | 1,913 | Oregon | 144 |
|  | Gulf | 3.703 | TOTAL | 1,080 |
|  | TOTAL | 6,956 |  |  |
|  |  |  | So.California | 1,195 |
| May/Jun | North Atlantic | 3,272 | N. California | 563 |
|  | Mid Allantic | 4,815 | Oregon | 581 |
|  | South Atlantic | 4,234 | TOTAL | 2,339 |
|  | Guif | 5,936 |  |  |
|  | TOTAL | 18,257 | So. California | 1,566 |
|  |  |  | N. Cabifornia | 1,101 |
| Jul/Aug | North Atantic | 4,003 | Oregon | -39 |
|  | Mid Atlantic | 9,693 | TOTAL | 2,706 |
|  | South Allantic | 4,032 |  |  |
|  | Gulf | 5,964 | So. California | 859 |
|  | TOTAL | 23,692 | N. California | 1,032 |
|  |  |  | Oregon | 724 |
| Sep/Oct | North Atlantic | 2,980 | TOTAL | 2,615 |
|  | Mid Atlantic | 7,798 |  |  |
|  | South Adlantic | 3,296 | So. California | 447 |
|  | Gulf | 7.516 | N. California | 417 |
|  | TOTAL | 21,590 | Oregon | 65 |
|  |  |  | TOTAL | 929 |
| Nov/Dec | North Ailantic | 456 |  |  |
|  | Mid Atlantic | 1,649 | GRAND TOTAL | 10,353 |
|  | South Atlantic | 2,404 |  |  |
| - | Gulf | $4,278$ |  |  |
|  | TOTAL | 8,787 |  |  |
|  | GRAND TOTAL | 84,025 |  |  |
| Source: N |  |  |  |  |


| Region ${ }^{\text {a }}$ | Intake Among Anglers |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: |
|  | Mean | 95th Percentile | Per-Capita (Coastal) ${ }^{\text {b }}$ | Per-Capita <br> (Constal \& Non-Coastal) ${ }^{\text {c }}$ | Proportion of Population Coastal |
| N. Allanie | 6.2 | 20.1 | 1.2 | 1.1 | 0.82 |
| Mid-Alantic | 6.3 | 18.9 | 1.2 | 0.9 | 0.70 |
| S. Atlantic | 4.7 | 15.9 | 1.5 | 1.0 | 0.51 |
| All Allantic | 5.6 | 18.0 | 1.3 | 0.9 | 0.66 |
| Gulf | 7.2 | 26.1 | 3.0 | 1.9 | 0.60 |
| S. California | 2.0 | 5.5 | 0.2 | 0.2 | 0.96 |
| N California | 2.0 | 5.7 | 0.3 | 0.3 | 0.70 |
| Oregon | 2.2 | 8.9 | 0.5 | 0.5 | 0.87 |
| All pacific | 2.0 | 6.8 | 0.3 | 0.3 | 0.86 |
| $=\mathrm{N}$, Allantic - ME, NH. MA, RI, and CT; Mid-Atlantic - NY, NJ, MD, DE, and VA; S. Atlantic - NC, SC, GA, and FL (Allantic Coast); Gulf - AL, MS, LA, and FL (Gulf Coast). <br> - Mean intake rate among entire coastal population of region. <br> - Mean intake rale among entire population of region. <br> Source: NMFS. 1993. |  |  |  |  |  |


|  | North Atlantic $(1,000 \mathrm{~kg})$ | Mid Atlantic $(1,000 \mathrm{~kg})$ | $\begin{gathered} \text { South Allantic } \\ (1,000 \mathrm{~kg}) \end{gathered}$ | $\begin{gathered} \text { Gulf } \\ (1,000 \mathrm{~kg}) \end{gathered}$ | $\begin{aligned} & \text { All Regions } \\ & (1,000 \mathrm{~kg}) \end{aligned}$ |
| :---: | :---: | :---: | :---: | :---: | :---: |
| Cartilaginous fishes | 66 | 1,673 | 162 | 318 | 2.219 |
| Ecls | 14 | 9 | * ${ }^{\text {b }}$ | $0^{\text {c }}$ | 23 |
| Herrings | 118 | 69 | 1 | 89 | 177 |
| Catfistes | 0 | 306 | 138 | 535 | 979 |
| Toadis hes | 0 | 7 | 0 | * | 7 |
| Cods and Hakes | 2,404 | 988 | 4 | 0 | 1,396 |
| Scarobins | 2 | 68 | * | * | 70 |
| Sculpins | 1 | * | 0 | 0 | 1 |
| Temperate Basses | 837 | 2,166 | 22 | 4 | 2,229 |
| Sca Basses | 22 | 2,166 | 644 | 2,477 | 5,309 |
| Bluefish | 4,177 | 3.962 | 1,065 | 158 | 5,362 |
| Jacks | 0 | 138 | 760 | 2,477 | 3,375 |
| Dolphins | 65 | 809 | 2,435 | 1,599 | 4,908 |
| Snappers | 0 | * | 508 | 3,219 | 3,727 |
| Grums | 0 | 9 | 239 | 816 | 1,064 |
| Porgies | 132 | 417 | 1,082 | 2.629 | 4,160 |
| Drums | 3 | 2,458 | 2,953 | 9,866 | 15,280 |
| Mullets | 1 | 43 | 382 | 658 | 1,084 |
| Bartacudas | 0 | * | 356 | 244 | 600 |
| Wrasses | 783 | 1,953 | 46 | 113 | 2,895 |
| Mackerels and Tunas | 878 | 3,348 | 4,738 | 4,036 | 13,000 |
| Founders | 512 | 4,259 | 532 | 377 | 5,680 |
| Triggerfishes/milefishes | 0 | 48 | 109 | 544 | 701 |
| Puffers | * | 16 | 56 | 4 | 76 |
| Oiter fistes | 105 | 72 | 709 | 915 | 1.801 |
| a For Catch Type A and B1, the fish were not thrown back. <br> ${ }^{-}$An asterisk ( ${ }^{( }$) denotes data not reported. <br> - Zero $(0)=<1000 \mathrm{~kg}$. <br> Source: NMFS, 1993. |  |  |  |  |  |

## Chapter 10-Intake of Fish and Shellfish

| Table 10-54. Estimated Weight of Fish Caught (Catch Type A and B1) ${ }^{2}$ by Marine Recreational Fishermen by Species Group and Subregion, Pacific |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: |
| Species Group | Southern California $(1,000 \mathrm{~kg})$ | Northem Califormia $(1,000 \mathrm{~kg})$ | $\begin{gathered} \text { Oregon } \\ -\quad(1,000 \mathrm{~kg}) \\ \hline \end{gathered}$ | Total |
| Cartilaginous fish | 35 | 162 | 1 | 198 |
| Sturgeons | $0^{\text {b }}$ | 89 | 13 | 102 |
| Herrings | 10 | 15 | 40 | 65 |
| Anchovies | * ${ }^{\text {c }}$ | 7 | 0 | 7 |
| Smelts | 0 | 71 | 0 | 71 |
| Cods and Hakes | 0 | 0 | 0 | 0 |
| Silversides | 58 | 148 | 0 | 206 |
| Striped Bass | 0 | 51 | 0 | 51 |
| Sea Basses | 1,319 | 17 | 0 | 1,336 |
| Jacks | 469 | 17 | 1 | 487 |
| Croakers | 141 | 136 | 0 | 277 |
| Sea Chubs | 53 | 1 | 0 | 54 |
| Surfperches | 74 | 221 | 47 | 342 |
| Pacific Barracuda | 866 | 10 | 0 | 876 |
| Wrasses | 73 | 5 | 0 | 78 |
| Tunas and Mackerels | 1,260 | 36 | 1 | 1,297 |
| Rockfishes | 409 | 1,713 | 890 | 3,012 |
| California Scorpionfish | 86 | 0 | 0 | 86 |
| Sablefishes | 0 | 0 | 5 | 5 |
| Greenlings | 22 | 492 | 363 | 877 |
| Sculpins | 6 | 81 | 44 | 131 |
| Flatfishes | 106 | 251 | 5 | 362 |
| Other fishes | 89 | 36 | 307 | 432 |
| ${ }^{2}$ For Catch Type A and B1, the fish were not thrown back. <br> b Zero (0) $=<1000 \mathrm{~kg}$. <br> c An asterisk (*) denotes data not reported. <br> Source: NMFS, 1993. |  |  |  |  |


|  | Table 10-55. Median Intake Rates Based on Demographic Data of Sport Fishermen and Their Family/Living Group |  |
| :--- | :---: | :---: |
|  | Percent of total interviewed | Median intake rates <br> (g/person-day) |
| Ethnic Group |  |  |
| Caucasian | 42 | 46.0 |
| Black | 24 | 24.2 |
| Mexican-American | 16 | 33.0 |
| Oriental/Samoan | 13 | 70.6 |
| Other | 5 | .$- a^{2}$ |
| Age (years) | 11 | 27.2 |
| $<17$ | 52 | 32.5 |
| $18-40$ | 28 | 39.0 |
| $41-65$ | 9 | 113.0 |
| 65 |  |  |
| Not reported. |  |  |
| Source: Puffer et al. 1981. |  |  |


| Exposure Factors Handbook | Page |
| :--- | ---: |
| August 1997 | $\mathbf{1 0 - 6 3}$ |


| Table 10-56. Cumulative Distribution of Total Fish/Shellfish Consumption by Surveyed Sport Fishermen <br> in the Metropolitan Los Angeles Area |  |
| :---: | :---: |
| Percentile | Intake rate (g/person-day) |
| 5 | 2.3 |
| 10 | 4.0 |
| 20 | 8.3 |
| 30 | 15.5 |
| 40 | 23.9 |
| 50 | 36.9 |
| 60 | 53.2 |
| 70 | 79.8 |
| 80 | 120.8 |
| 90 | 224.8 |
| 95 | 338.8 |


|  | Table 10-57. Catch Information for Primary Fish Species Kept by Sport Fishermen ( $\mathrm{n}=1059$ ) |  |
| :--- | :---: | :---: |
| Species | Average Weight (Grams) | Percent of Fishermen who Caught |
| White Croaker | 153 | 34 |
| Pacific Mackerel | 334 | 25 |
| Pacific Bonito | 717 | 18 |
| Qucenfish | 143 | 17 |
| Jacksmelt | 223 | 13 |
| Wallese Perch | 115 | 10 |
| Shiner Perch | 54 | 7 |
| Opaleye | 307 | 6 |
| Black Perch | 196 | 5 |
| Kclp Bass | 440 | 5 |
| Califormia Halibut | 1752 | 4 |
| Shellish | 421 | 3 |
| Crab, mussels, lobster, abalone. |  |  |
| Source: Modified from Puffer et al. 1981. |  |  |


| Fishing Frequency | Frequency Percent in the Summer ${ }^{\text {a }}$ | Frequency Percent in the Fall ${ }^{\text {b }}$ | Frequency Percent in the Fall ${ }^{\text {c }}$ |
| :---: | :---: | :---: | :---: |
| Daily | 10.4 | 8.3 | 5.8 |
| Weckly | 50.3 | 52.3 | 51.0 |
| Monthly | 20.1 | 15.9 | 21.1 |
| Bimonthly | 6.7 | 3.8 | 4.2 |
| Biyearly | 4.4 | 6.1 | 6.3 |
| Yearly | 8.1 | 13.6 | 11.6 |
| a Summer - July through Septernber, includes 5 survey days and 4 survey areas (i.e., area \#1, \#2, \#3 and \#4) <br> b Fall - September through November, includes 4 survey days and 4 survey areas (i.e., area \#1. \#2, \#3 and \#4) <br> c Fall - September through November, includes 4 survey days described in footnote ${ }^{b}$ plus an additional survey area ( 5 survey areas) (i.e. area \#1, \#2, \#3, \#4 and \#5) <br> Source: Pierce et al., 1981. |  |  |  |

## Volume II - Food Ingestion Factors

Chapter 10-Intake of Fish and Shellfish


| Table 10-60. Means and Standard Deviations of Selected Characteristics by Subpopulation Groups in Everglades, Florida |  |  |
| :---: | :---: | :---: |
| Variables $\left(\mathrm{N}^{\mathrm{a}}=330\right)$ | Mean $\pm$ Std. Dev. ${ }^{\text {b }}$ | Range |
| Age (years) | $38.6 \pm 18.8$ | 2-81 |
| Sex |  |  |
| Female | 38\% | -- |
| Male | 62\% | --- |
| Race/ethnicity |  |  |
| Black | 46\% | -- |
| White | 43\% | -- |
| Hispanic | 11\% | -- |
| Number of Years Fished | $15.8 \pm 15.8$ | 0-70 |
| Number Per Week Fished in Past 6 Months of Survey Period | $1.8 \pm 2.5$ | 0-20 |
| Number Per Week Fished in Last Month of Survey Period | $1.5 \pm 1.4$ | 0-12 |
| Aware of Health Advisories | 71\% | - |
| a Number of respondents who reported consuming fish Std. Dev. = standard deviation <br> Source: U.S. DHHS, 1995 |  |  |


|  |  |  |  | Volume II - Food Ingestion Factors 10- Intake of Fish and Shellfish |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Table 10-61. Mean Fish Intake Among Individuals Who Eat Fish and Reside in Households With Recreational Fish Consumption |  |  |  |  |  |  |  |
| Group | All Fish meals/week | Recreational Fish meals/week | n | Total Fish grams/day | Recreational Fish grams/day | Total Fish grams/ kg/day | Recreational Fish grams/ $\mathrm{kg} /$ day |
| All houschold members | 0.686 | 0.332 | 2196 | 21.9 | 11.0 | 0.356 | 0.178 |
| Respondents (i.e., licensed anglers) | 0.873 | 0.398 | 748 | 29.4 | 14.0 | 0.364 | 0.168 |
| Are Grouns (years) |  |  |  |  |  |  |  |
| $1-5$ | 0.463 | 0.223 | 121 | 11.4 | 5.63 | 0.737 | 0.369 |
| 61010 | 0.49 | 0.278 | 151 | 13.6 | 7.94 | 0.481 | 0.276 |
| 1 to 20 | 0.407 | 0.229 | 349 | 12.3 | 7.27 | 0.219 | 0.123 |
| 21 to 40 | 0.651 | 0.291 | 793 | 22 | 10.2 | 0.306 | 0.139 |
| 401060 | 0.923 | 0.42 | 547 | 29.3 | 14.2 | 0.387 | 0.186 |
| 601070 | 0.856 | 0.431 | 160 | 28.2 | 14.5 | 0.377 | 0.193 |
| 711080 | 1.0 | 0.622 | 45 | 32.3 | 20.1 | 0.441 | 0.271 |
| $80+$ | 0.8 | 0.6 | 10 | 26.5 | 20 | 0.437 | 0.345 |
| Source: U.S. EPA analysis using data from West et al., 1989. |  |  |  |  |  |  |  |


| Usual Fish Consumption Frequency Category | Mean Fish Meals/Week <br> 7-day Recall Data | Usual frequency Value Selected for Data Analysis (times/week) |
| :---: | :---: | :---: |
| Almost daily | no data | 4 [if needed] |
| 2-4 times a week | 1.96 | 2 |
| Once a week | 1.19 | 1.2 |
| 2-3 times a month | 0.840 (3.6 times/month) | 0.7 (3 times/month) |
| Once a month | 0.459 (1.9 times/month) | 0.4 (1.7 times/month) |
| Less often | 0.306 (1.3 times/month) | 0.2 (0.9 times/month) |


| Table 10-63. Distribution of Usual Fish Intake Among Survey Main Respondents Who Fished and Consumed Recreationally Caught Fish |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  | All Fish Meals/Week | Recreational Fish Meals/Week | All Fish Intake grams/day | Recreational Fish Intake grams/day | All Fish Intake grams/ kg/day | Recreational Fish Intake grams/kg/day |
| n | 738 | 738 | 738 | 738 | 726 | 726 |
| mean | 0.859 | 0.447 | $27.74$ | $14.42$ | $0.353$ | 0.1806 |
| 10\% | 0.300 | 0.040 | 9.69 | 1.29 | 0.119 | 0.0159 |
| 25\% | 0.475 | 0.125 | 15.34 | 4.04 | 0.187 | 0.0504 |
| 50\% | 0.750 | 0.338 | 24.21 | 10.90 | 0.315 | 0.1357 |
| 75\% | 1.200 | 0.672 | 38.74 | 21.71 | 0.478 | 0.2676 |
| 90\% | 1.400 | 1.050 | 45.20 | 33.90 | 0.634 | 0.4146 |
| 95\% | 1.800 | 1.200 | 58.11 | 38.74 | 0.747 | 0.4920 |


| Table 10-64. Estimatcs of Fish Intake Rates of Licensed Sport Anglers in Maine During the 1989-1990 Ice Fishing or 1990 Open-Water Seasons ${ }^{\text {a }}$ |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: |
| Intake Rates (grams/day) |  |  |  |  |
| Percentile Rankings | All Waters ${ }^{\text {b }}$ |  | Rivers and Streams |  |
|  | All Anglers ${ }^{\text {c }}$ $(\mathrm{N}=1,369)$ | $\begin{gathered} \text { Consuming Anglers }{ }^{\text {d }} \\ (\mathrm{N}=1,053) \\ \hline \end{gathered}$ | River Anglers ${ }^{\text {c }}$ $(N=741)$ | $\begin{gathered} \text { Consuming Anglers }{ }^{\mathrm{d}} \\ (\mathrm{~N}=464) \end{gathered}$ |
| 50th (median) | 1.1 | 2.0 | 0.19 | 0.99 |
| 66th | 2.6 | 4.0 . | 0.71 | 1.8 |
| 75th | 4.2 | 5.8 | 1.3 | 2.5 |
| 90th | 11.0 | 13.0 | 3.7 | 6.1 |
| 95th | 21.0 | 26.0 | 6.2 | 12.0 |
| Arithmetic Mean ${ }^{\text {i }}$ | 5.0 | 6.4 | 1.9 | 3.7 |
|  | [79] | [77] | [82] | 181] |
| a Estimates are based on rank except for those of arithmetic mean. |  |  |  |  |
| b All waters base houschold sour | from all lake | reams and rivers in | other househo | and from other non- |
| c Licensed angle but ate freshwa | ng the season Maine during | and did or did not consum ons. | water fish, and | glers who did not fish |
| d Licensed angler | freshwater fish | Maine during the seaso |  |  |
| c Those of the "al | hed on rivers | (consumers and noncon |  |  |
| Source: Chemrisk, 1991; Ebert et al., 1993. |  | ption rates. |  |  |


|  |  |  |  |  |  |
| :--- | :--- | :--- | :--- | :--- | :--- |



|  | N | Mean (g/day) | 95\% C.I. |
| :---: | :---: | :---: | :---: |
| Insem ${ }^{\text {a }}$ |  |  |  |
| < 15,000 | 290 | 21.0 | 16.3-25.8 |
| \$15,000-\$24,999 | 369 | 20.6 | 15.5-25.7 |
| \$25,000-\$39,999 | 662 | 17.5 | 15.0-20.1 |
| > 540,000 | 871 | 14.7 | 12.8-16.7 |
| Education |  |  |  |
| Some High School | 299 | 16.5 | 12.9-20.1 |
| High School Degree | 1,074 | 17.0 | 14.9-19.1 |
| Some Collcge-Coilcge Degree | 825 | 17.6 | 14.9-20.2 |
| Post Graduate | 231 | 14.5 | 10.5-18.6 |
| Residence Size ${ }^{\text {b }}$ |  |  |  |
| Large City/Suburb ( $>100,000$ ) | 487 | 14.6 | 11.8-17.3 |
| Small City ( $20,000-100,000$ ) | 464 | 12.9 | 10.7-15.0 |
| Town (2,000-20,000) | 475 | 19.4 | 15.5-23.3 |
| Small Town (100-2,000) | 272 | 22.8 | 16.8-28.8 |
| Rura, Non Farm | 598 | 17.7 | 15.1-20.3 |
| Farm | 140 | 15.1 | 10.3-20.0 |
| Ase (years) |  |  |  |
| 16-29 | 266 | 18.9 | 13.9-23.9 |
| 30-39 | 583 | 16.6 | 13.5-19.7 |
| 40-49 | 556 | 16.5 | 13.4-19.6 |
| 50.59 | 419 | 16.5 | 13.6-19.4 |
| 60+ | 596 | 16.2 | 13.8-18.6 |
| Scx ${ }^{\text {a }}$ |  |  |  |
| Male | 299 | 17.5 | 15.8-19.1 |
| Female | 1,074 | 13.7 | 11.2-16.3 |
| Brse/Eshnicity ${ }^{\text {b }}$ |  |  |  |
| Minority | 160 | 23.2 | 13.4-33.1 |
| White | 2,289 | 16.3 | 14.9-17.6 |
| ${ }^{\text {a }} \mathrm{P}<.01, \mathrm{~F}$ test <br> ${ }^{\text {b }} \mathrm{P}<.05, \mathrm{~F}$ test <br> Source: West et al., 1993 |  |  |  |


| Table 10-68. Distribution of Fish Intake Rates <br> (from all sources and from sport-caught sources) <br> For 1992 Lake Ontario Anglers |  |  |
| :---: | :---: | :---: |
| Percentile of Lake Ontario Anglers | Fish from All Sources (g/day) | Sport-Caught Fish (g/day) |
| $25 \%$ | 8.8 | 0.6 |
| $50 \%$ | 14.1 | 2.2 |
| $75 \%$ | 23.2 | 6.6 |
| $90 \%$ | 34.2 | 13.2 |
| $95 \%$ | 42.3 | 17.9 |
| $99 \%$ | 56.6 | 39.8 |
| Source. Connelly et al., 1996. |  |  |


| Table 10-69. Mean Annual Fish Consumption (g/day) for Lake Ontario Anglers, 1992, by Sociodemographic Characteristics |  |  |
| :---: | :---: | :---: |
|  | Mean Consumption |  |
| Demographic Group | Fish from all Sources | Sport-Caught Fish |
| Overall | 17.9 | 4.9 |
| Residence |  |  |
| Rural | 17.6 | 5.1 |
| Small City | 20.8 | 6.3 |
| City (25-100,000) | 19.8 | 5.8 |
| City ( $>100,000$ ) | 13.1 | 2.2 |
| Income |  |  |
| < \$20,000 | 20.5 | 4.9 |
| \$21,000-34,000 | 17.5 | 4.7 |
| \$34,000-50,000 | 16.5 | 4.8 |
| > \$50,000 | 20.7 | 6.1 |
| Age (years) |  |  |
| $<30$ | 13.0 | 4.1 |
| 30-39 | 16.6 | 4.3 |
| 40-49 | 18.6 | 5.1 |
| 50+ | 21.9 | 6.4 |
| Education |  |  |
| < High School | 17.3 | 7.1 |
| High School Graduate | 17.8 | 4.7 |
| Some College | 18.8 | 5.5 |
| College Graduate | 17.4 | 4.2 |
| Some Post Grad. | 20.5 | 5.9 |
| Note - Scheffe's test showed statistically significant differences between residence types (for all sources and sport caught) and age groups (all sources). <br> Source: Connelly et al., 1996. |  |  |


|  | Table 10-70. Percentile and Mean Intake Rates for Wisconsin Sport Anglers |  |
| :---: | :---: | :---: |
| Percentile | Annual |  |
| 25 Number of Sport | Caught Meals | Intake Rate of Sport-Caught Meals (g/day) |
| 50th | 4 | 1.7 |
| 75 th | 10 | 4.1 |
| 90 th | 25 | 10.2 |
| 95th | 50 | 20.6 |
| 98th | 60 | 24.6 |
| 100th | 100 | 41.1 |
| Mean | 365 | 150 |
| Source: | Raw data on sport-caught meals from Fiore et al., 1989. EPA calculated intake rates using a value of 150 grams per |  |
| fish meal; this value is dervied from Pao et al., 1982. |  |  |


| Table 10-71. Sociodemographic Characteristics of Respondents |  |  |
| :---: | :---: | :---: |
| Catcgory | Subcategory | Percent of Total ${ }^{\text {a }}$ |
| Gcographic Distribution | Upper Hudson | 18 \% |
|  | Mid Hudson | $35 \%$ |
|  | Lower Hudson | $48 \%$ |
| Age Distribution (years) | $<14$ | $3 \%$ |
|  | 15-29 | $26 \%$ |
|  | 30-44 | $35 \%$ |
|  | 45-59 | 23 \% |
|  | $>60$ | 12\% |
| Annual Household Income | < \$10,000 | 16\% |
|  | \$10-29,999 | $41 \%$ |
|  | \$30-49,999 | 29 \% |
|  | \$50-69,999 | $10 \%$ |
|  | \$70-89,999 | $2 \%$ |
|  | > \$90,000 | $3 \%$ |
| Ethnic Background | Caucasian American | $67 \%$ |
|  | African American | 21 \% |
|  | Hispanic American | $10 \%$ |
|  | Asian American | $1 \%$ |
|  | Native American | $1 \%$ |
| a A total of 336 shore-based Source: Hudson River Sloo |  |  |

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| Table 10-72. Number of Grams Per Day of Fish Consumed by All Adult Respondents (Consumers and Non-consumers Combined) - Throughout the Year |  |  |  |
| :---: | :---: | :---: | :---: |
| Number of Grams/Day | Cumulative Percent | Number of Grams/Day | Cumulative Percent |
| 0.00 | 8.9\% | 64.8 | 80.6\% |
| 1.6 | 9.0\% | 72.9 | 81.2\% |
| 3.2 | 10.4\% | 77.0 | 81.4\% |
| 4.0 | 10.8\% | 81.0 | 83.3\% |
| 4.9 | 10.9\% | 97.2 | 89.3\% |
| 6.5 | 12.8\% | 130 | 92.2\% |
| 7.3 | 12.9\% | 146 | 93.7\% |
| 8.1 | 13.7\% | 162 | 94.4\% |
| 9.7 | 14.4\% | 170 | 94.8\% |
| 12.2 | 14.9\% | 194 | 97.2\% |
| 13.0 | 16.3\% | 243 | 97.3\% |
| 16.2 | 22.8\% | 259 | 97.4\% |
| 19.4 | 24.0\% | 292 | 97.6\% |
| 20.2 | 24.1\% | 324 | 98.3\% |
| 24.3 | 27.9\% | 340 | 98.7\% |
| 29.2 | 28.1\% | 389 | 99.0\% |
| 32.4 | 52.5\% | 486 | 99.6\% |
| 38.9 | 52.9\% | 648 | 99.7\% |
| 40.5 | 56.5\% | 778 | 99.9\% |
| 48.6 | 67.6\% | 972 | 100\% |
|  |  |  |  |
| Weighted Mean = 58.7 grams $/$ day (g/d) Weighted SE $=3.64$ |  |  |  |
|  |  |  |  |
| 90th Percentile: $97.2 \mathrm{~g} / \mathrm{d}<(90 \mathrm{th})<130 \mathrm{~g} / \mathrm{d}$ |  |  |  |
| 95th Percentile $\approx 170 \mathrm{~g} / \mathrm{d}$ |  |  |  |
| 99th Percentile $=389 \mathrm{~g} / \mathrm{d}$Source: $\quad$ CRITFC, 1994 |  |  |  |
|  |  |  |  |


|  | N | Weighted Mean (grams/day) | Weighted SE |
| :---: | :---: | :---: | :---: |
| Sex |  |  |  |
| Female | 278 | 55.8 | 4.78 |
| Male | 222 | 62.6 | 5.60 |
| Total | 500 | 58.7 | 3.64 |
| Age (years) |  |  |  |
| 18-39 | 287 | 57.6 | 4.87 |
| 40-59 | 155 | 55.8 | 4.88 |
| 60 \& Older | 58 | 74.4 | 15.3 |
| Total | 500 | 58.7 | 3.64 |
| Location |  |  |  |
| On Reservation | 440 | 60.2 | 3.98 |
| Off Reservation | 60 | 47.9 | 8.25 |
| Total | 500 | 58.7 | 3.64 |
| Source: CRITFC, 1994. |  |  |  |


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| :--- | ---: |
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| Table 10-74. Children's Fish Consumption Rates - Throughout Year |  |
| :---: | :---: |
| Number of Grams/Day | Unweighted Cumulative Percent |
| 0.0 | 21.1\% |
| 0.4 | 21.6\% |
| 0.8 | 22.2\% |
| 1.6 | 24.7\% |
| 2.4 | 25.3\% |
| 3.2 | 28.4\% |
| 4.1 | 32.0\% |
| 4.9 | 33.5\% |
| 6.5 | 35.6\% |
| 8.1 | 47.4\% |
| 9.7 | 48.5\% |
| 12.2 | 51.0\% |
| 13.0 | 51.5\% |
| 16.2 | 72.7\% |
| 19.4 | 73.2\% |
| 20.3 | 74.2\% |
| 24.3 | 76.3\% |
| 32.4 | 87.1\% |
| 48.6 | 91.2\% |
| 64.8 | 94.3\% |
| 72.9 | 96.4\% |
| 81.0 | 97.4\% |
| 97.2 | 98.5\% |
| 162.0 | 100\% |
| $N=194$ <br> Unweighted Mean $=19.6$ grams $/$ day Unwcighted SE = 1.94 |  |
|  |  |
|  |  |
| Source: CRITFC, 1994. |  |


|  | Peak Consumption ${ }^{\text {a }}$ |  | Recent Consumption ${ }^{\text {b }}$ |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  | Average ${ }^{\text {c }}$ | ${ }_{23}{ }^{\text {d }}$ (\%) | Walleye | N. Pike | Muskellunge | Bass |
| All participants ( N -323) | 1.7 | 20 | 4.2 | 0.3 | 0.3 | 0.5 |
| Gender |  |  |  |  |  |  |
| Male ( n -148) | 1.9 | 26 | 5.1 | $0.5{ }^{\text {a }}$ | 0.5 | $0.7{ }^{\text {a }}$ |
| Female ( n -175) | 1.5 | 15 | 3.4 | 0.2 | 0.1 | 0.3 |
| Age (y) |  |  |  |  |  |  |
| <35 (n-150) | 1.8 | 23 | $5.3{ }^{\text {a }}$ | 0.3 | 0.2 | 0.7 |
| 235 ( $\mathrm{n}-173$ ) | 1.6 | 17 | 3.2 | 0.4 | 0.3 | 0.3 |
| High Schoot Graduate |  |  |  |  |  |  |
| No ( n -105) | 1.6 | 18 | 3.6 | 0.2 | 0.4 | 0.7 |
| Yes ( n -218) | 1.7 | 21 | 4.4 | 0.4 | 0.2 | 0.4 |
| Unemployed |  |  |  |  |  |  |
| Yes ( n -78) | 1.9 | 27 | 4.8 | 0.6 | 0.6 | 1.1 |
| No (n-245) | 1.6 | 18 | 4.0 | 0.3 | 0.2 | 0.3 |
| a Highest number of fish meals consumed/week. <br> b Number of meals of each species in the previous 2 months. <br> c Average peak fish consumption. <br> d Percentage of population reporting peak fish consumption of $\geq 3$ fish meals/week. <br> Source: Pererson et al., 1994. |  |  |  |  |  |  |

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- Participants could list more than one month.

Figure 10-1. Sesonal Fish Consumption: Wisconsin Chippewa, 1990


Figure 10-2. Peak Fish Consumption: Wisconsin Chippewa, 1990.
Source: Peterson et al., 1994

Table 10-76. Number of Local Fish Meals Consumed Per Year by Time Period for All Respondents .

| Number of Local Fish Meals Consumed Per Year | Time Period |  |  |  |  |  |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  | During Pregnancy |  |  |  | $s 1$ Yr. Before Pregnancy ${ }^{\text {a }}$ |  |  |  | > Yr. Before Pregnancy ${ }^{\text {b }}$ |  |  |  |
|  | Mohawk |  | Control |  | Mohawk |  | Control |  | Mohawk |  | Control |  |
|  | $\mathrm{N}^{\mathrm{c}}$ | \% | $\mathrm{N}^{\mathrm{c}}$ | \% | $\mathrm{N}^{\mathrm{c}}$ | \% | $\mathrm{N}^{\mathrm{c}}$ | \% | $\mathrm{N}^{\text {c }}$ | \% | $\mathrm{N}^{\text {c }}$ | \% |
| None | 63 | 64.9 | 109 | 70.8 | 42 | 43.3 | 99 | 64.3 | 20 | 20.6 | 93 | 60.4 |
| 1-9 | 24 | 24.7 | 24 | 15.6 | 40 | 41.2 | 31 | 20.1 | 42 | 43.3 | 35 | 22.7 |
| 10-19 | 5 | 5.2 | 7 | 4.5 | 4 | 4.1 | 6 | 3.9 | 6 | 6.2 | 8 | 5.2 |
| 20-29 | 1 | 1.0 | 5 | 3.3 | 3 | 3.1 | 3 | 1.9 | 9 | 9.3 | 5 | 3.3 |
| 30-39 | 0 | 0.0 | 2 | 1.3 | 0 | 0.0 | 3 | 1.9 | , | 1.0 | 1 | 0.6 |
| 40-49 | 0 | 0.0 | 1 | 0.6 | 1 | 1.0 | 1 | 0.6 | 1 | 1.0 | 1 | 0.6 |
| $50+$ | 4 | 4.1 | 6 | 3.9 | 7 | 7.2 | 11 | 7.1 | 18 | 18.6 | 11 | 7.1 |
| Total | 97 | $\begin{gathered} 100 . \\ 0 \end{gathered}$ | 154 | $\begin{gathered} 100 . \\ 0 \end{gathered}$ | 97 | $\begin{gathered} 100 . \\ 0 \end{gathered}$ | 154 | $\begin{gathered} 100 \\ 0 \end{gathered}$ | 97 | $\begin{gathered} 100 . \\ 0 \end{gathered}$ | 154 | $\begin{gathered} 100 . \\ 0 \end{gathered}$ |
| a p<0.05 for Mohawk vs. Control. <br> b p < 0.001 for Mohawk vs. Control. <br> c $\quad \mathrm{N}=$ number of respondents. <br> Source: Fitzgerald et al., 1995. |  |  |  |  |  |  |  |  |  |  |  |  |

Table 10-77. Mean Number of Local Fish Meals Consumed Per Year by Time Period for All Respondents and Consumers Only

|  | All Respondents ( $\mathrm{N}=97$ Mohawks and 154 Controls) |  |  | Consumers Only <br> ( $\mathrm{N}=82$ Mohawks and 72 Controls) |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  | During Pregnancy | $\leq 1$ Yr. Before Pregnancy | $>1 \mathrm{Yr}$. Before Pregnancy | During Pregnancy | sl Yr. Before Pregnancy | $>1$ Yr. Before Pregnancy |
| Mohawk | 3.9 (1.2) | 9.2 (2.3) | 23.4 (4.3) ${ }^{\text {a }}$ | 4.6 (1.3) | 10.9 (2.7) | 27.6 (4.9) |
| Control | 7.3 (2.1) | 10.7 (2.6) | 10.9 (2.7) | 15.5 (4.2) ${ }^{\text {a }}$ | 23.0 (5.1) ${ }^{\text {b }}$ | 23.0 (5.5) |
| : $\quad \mathrm{p}<0.001$ for Mohawk vs. Control. <br> b p<0.05 for Mohawk vs. Control |  |  |  |  |  |  |
|  |  |  |  |  |  |  |
| ( ) = standard error. |  |  |  |  |  |  |
| Test for linear trend: |  |  |  |  |  |  |
| p<0.001 for Mohawk (All participants and consumers only); |  |  |  |  |  |  |
|  | for Controls | participants and | sumers only). |  |  |  |
| Source: Fitzgerald et al., 1995. |  |  |  |  |  |  |

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| Table 10-78. Mean Number of Local Fish Meals Consumed Per Year by Time Period and Selected Characteristics for All Respondents (Mohawk, $\mathrm{N}=97$; Control, $\mathrm{N}=154$ ) |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Time Period |  |  |  |  |  |  |
| Background Variable | During Pregnancy |  | s1 Year Before Pregnancy |  | $\geq 1$ Year Before Pregnancy |  |
|  | Mohawk | Control | Mohawk | Control | Mohawk | Control |
| Age (Yrs) |  |  |  |  |  |  |
| <20 | 7.7 | 0.8 | 13.5 | 13.9 | 27.4 | 10.4 |
| 20-24 | 1.3 | 5.9 | 5.7 | 14.5 | 20.4 | 15.9 |
| 25-29 | 3.9 | 9.9 | 15.5 | 6.2 | 25.1 | 5.4 |
| 30-34 | 12.0 | 7.6 | 9.5 | 2.9 | 12.0 | 5.6 |
| $>34$ | 1.8 | 11.2 | 1.8 | 26.2 | 52.3 | $22.1{ }^{\text {a }}$ |
| Education (Yrs) |  |  |  |  |  |  |
| $<12$ | 6.3 | 7.9 | 14.8 | 12.4 | 24.7 | 8.6 |
| 12 | 7.3 | 5.4 | 8.1 | 8.4 | 15.3 | 11.4 |
| 13-15 | 1.7 | 10.1 | 8.0 | 15.4 | 29.2 | 13.3 |
| $>15$ | 0.9 | 6.8 | 10.7 | 0.8 | 18.7 | 2.1 |
| Cigarette Smoking |  |  |  |  |  |  |
| Yes | 3.8 | 8.8 | 10.4 | 13.0 | 31.6 | 10.9 |
| No | 3.9 | 6.4 | 8.4 | 8.3 | 18.1 | 10.8 |
| Alcohol Consumption |  |  |  |  |  |  |
| Yes | 4.2 | 9.9 | 6.8 | 13.8 | 18.0 | 14.8 |
| No | 3.8 | $6.3{ }^{\text {b }}$ | 12.1 | $4.7{ }^{\text {c }}$ | 29.8 | 2.9 d |
| $\begin{array}{ll} \text { a } & F(4,149)=2.66, p=0.035 \text { for Age Among Controls. } \\ \text { b } & F(1,152)=3.77, p=0.054 \text { for Alcohol Among Controls. } \\ \text { c } & F(1,152)=5.20, p=0.024 \text { for Alcohol Among Controls. } \\ \text { d } & F(1,152)=6.42, p=0.012 \text { for Alcohol Among Controls. } \\ \text { Source: Fitzgerald et al., } 1995 . \end{array}$ |  |  |  |  |  |  |



| Species | Moisture <br> Content <br> (\%) | Total Fat Content $(\%)^{b}$ $\qquad$ | Comments |
| :---: | :---: | :---: | :---: |
| FINFISH |  |  |  |
| Anchovy, European | 73.37 | 4.101 | Raw |
|  | 50.30 | 8.535 | Canned in oil, drained solids |
| Bass | 75.66 | 3.273 | Freshwater, mixed species, raw |
| Bass, Striped | 79.22 | 1.951 | Raw |
| Bluefish | 70.86 | 3.768 | Raw |
| Butterfish | 74.13 | NA | Raw |
| Carp | 76.31 | 4.842 | Raw |
|  | 69.63 | 6.208 | Cooked, dry heat |
| Catlish | 76.39 | 3.597 | Channel, raw |
|  | 58.81 | 12.224 | Channel, cooked, breaded and fried |
| Cod, Atlantic | 81.22 | 0.456 | Atlantic, raw |
|  | 75.61 | 0.582 | Canned, solids and liquids |
|  | 75.92 | 0.584 | Cooked, dry heat |
|  | 16.14 | 1.608 | Dried and salted |
| Cod, Pacific | 81.28 | 0.407 | Raw |
| Croaker, Atlantic | 78.03 | 2.701 | Raw |
|  | 59.76 | 11.713 | Cooked, breaded and fried |
| Dolphinfish, Mahimahi | 77.55 | 0.474 | Raw |
| Drum, Freshwater | 77.33 | 4.463 | Raw |
| Flatfish, Flounder and Sole | 79.06 | 0.845 | Raw |
|  | 73.16 | 1.084 | Cooked, dry heat |
| Grouper | 79.22 | 0.756 | Raw, mixed species |
|  | 73.36 | 0.970 | Cooked, dry heat |
| Haddock | 79.92 | 0.489 | Raw |
|  | 74.25 | 0.627 | Cooked, dry heat |
|  | 71.48 | 0.651 | Smoked |
| Halibut, Atlantic \& Pacific | 77.92 | 1.812 | Raw |
|  | 71.69 | 2.324 | Cooked, dry heat |
| Halibut, Greenland | 70.27 | 12.164 | Raw |
| Herring, Atlantic \& Turbot, domestic species | 72.05 | 7.909 | Raw |
|  | 64.16 | 10.140 | Cooked, dry heat |
|  | 59.70 | 10.822 | Kippered |
|  | 55.22 | 16.007 | Pickled |
| Herring, Pacific | 71.52 | 12.552 | Raw |
| Mackerel, Atlantic | 63.55 | 9.076 | Raw |
|  | 53.27 | 15.482 | Cooked, dry heat |
| Mackercl, Jack | 69.17 | 4.587 | Canned, drained solids |
| Mackerel, King | 75.85 | 1.587 | Raw |
| Mackerel, Pacific \& Jack | 70.15 | 6.816 | Canned, drained solids |
| Mackerel, Spanish | 71.67 | 5.097 | Raw |
|  | 68.46 | 5.745 | Cooked, dry heat |
| Monkfish | 83.24 | NA | Raw |
| Mullet, Striped | 77.01 | 2.909 | Raw |
|  | 70.52 | 3.730 | Cooked, dry heat |
| Ocean Perch, Atlantic | 78.70 | 1.296 | Raw |
|  | 72.69 | 1.661 | Cooked, dry heat |
| Perch, Mixed species | 79.13 | 0.705 | Raw |
|  | 73.25 | 0.904 | Cooked, dry heat |
| Pike, Northern | 78.92 | 0.477 | Raw |
|  | 72.97 | 0.611 | Cooked, dry heat |
| Pike, Walleye | 79.31 | 0.990 | Raw |


| Species | Moisture Content (\%) | Total Fat Content $(\%)^{b}$ | Comments |
| :---: | :---: | :---: | :---: |
| Pollock, Alaska \& Walleye | 81.56 | 0.701 | Raw |
|  | 74.06 | 0.929 | Cooked, dry heat |
| Pollock, Atlantic | 78.18 | 0.730 | Raw |
| Rockfish, Pacific, mixed species | 79.26 | 1.182 | Raw (Mixed species) |
|  | 73.41 | 1.515 | Cooked, dry heat (mixed species) |
| Roughy, Orange | 75.90 | 3.630 | Raw |
| Salmon, Atlantic | 68.50 | 5.625 | Raw |
| Salmon, Chinook | 73.17 | 9.061 | Raw |
|  | 72.00 | 3.947 | Smoked |
| Salmon, Chum | 75.38 | 3.279 | Raw |
|  | 70.77 | 4.922 | Canned, drained solids with bone |
| Salmon, Coho | 72.63 | 4.908 | Raw |
|  | 65.35 | 6.213 | Cooked, moist heat |
| Salmon, Pink | 76.35 | 2.845 | Raw |
|  | 68.81 | 5.391 | Canned, solids with bone and liquid |
| Salmon, Red \& Sockeye | 70.24 | 4.560 | Raw |
|  | 68.72 | 6.697 | Canned, drained solids with bone |
|  | 61.84 | 9.616 | Cooked, dry heat |
| Sardine, Atlantic | 59.61 | 10.545 | Canned in oil, drained solids with bone |
| Sardine, Pacific | 68.30 | 11.054 | Canned in tomato sauce, drained solids with bone |
| Sea Bass, mixed species | 78.27 | 1.678 | Cooked, dry heat |
|  | 72.14 | 2.152 | Raw |
| Seatrout, mixed species | 78.09 | 2.618 | Raw |
| Shad, American | 68.19 | NA | Raw |
| Shark, mixed species | 73.58 | 3.941 | Raw |
|  | 60.09 | 12.841 | Cooked, batter-dipped and fried |
| Snapper, mixed species | 76.87 | 0.995 | Raw |
|  | 70.35 | 1.275 | Cooked, dry heat |
| Sole, Spot | 75.95 | 3.870 | Raw |
| Surgeon, mixed species | 76.55 | 3.544 | Raw |
|  | 69.94 | 4.544 | Cooked, dry heat |
|  | 62.50 | 3.829 | Smoked |
| Sucker, white | 79.71 | 1.965 | Raw |
| Sunfish, Pumpkinseed | 79.50 | 0.502 | Raw |
| Swordfish | 75.62 | 3.564 | Raw |
|  | 68.75 | 4.569 | Cooked, dry heat |
| Trout, mixed species | 71.42 | 5.901 | Raw |
| Trout, Rainbow | 71.48 | 2.883 | Raw |
|  | 63.43 | 3.696 | Cooked, dry heat |
| Tuna, light meat | 59.83 | 7.368 | Canned in oil, drained solids |
|  | 74.51 | 0.730 | Canned in water, drained solids |
| Tuna, white meat | 64.02 | NA | Canned in oil |
|  | 69.48 | 2.220 | Canned in water, drained solids |
| Tuna, Bluefish, fresh | 68.09 | 4.296 | Raw |
|  | 59.09 | 5.509 | Cooked, dry heat |
| Turbot, European | 76.95 | NA | Raw |
| Whitefish, mixed species | 72.77 | 5.051 | Raw |
|  | 70.83 | 0.799 | Smoked |
| Whiting, mixed species | 80.27 | 0.948 | Raw |
|  | 74.71 | 1.216 | Cooked, dry heat |
| Yellowtail, mixed species | 74.52 | NA | Raw |



## Chapter 10-Intake of Fish and Shellfish



|  | Table 10-85. Recommendations - Native American Subšistence Populations |  |  |
| :---: | :---: | :---: | :---: |
| Per-Capita (or Mean) Intake <br> (g/day) | Upper Percentile <br> (g/day) | Study Population | Reference |

Table 10-86. Summary of Fish Intake Studies

| Source of Data (Reference) | Population Surveyed | Survey Time Period/Type | Analyses Performed (References) | Limitations/Advantages |
| :---: | :---: | :---: | :---: | :---: |
| General Population Key Studies |  |  |  |  |
| Javitz, 1980-TRI Survey | 25,162 individuals general population; the TRI Survey sample | Sept. 1972-Aug. 1974 (1 year survey). Completed diary over 1 month period on date of meal consumption, species of fish, packaging type, amount of fish prepared, number of servings consumed, etc. | Mean and distribution of fish consumption rates grouped by race, age, gender, census region, fish species, community type, and religion. Lognormal distribution fit to fish intake distribution by age and region by Ruffe et al. (1994). | High response rate ( $80 \%$ ); population was large and geographically and seasonally representative; consumption rates based on one month of diary data; survey data is over 20 years out of date |
| U.S. EPA, 1996a | 11,912 individuals general population | Participants provided 3 consecutive days of dietary data. Three survey years (1989-1991) combined into one data set. | Analysis of CSFII 1989-91. Fish grouped by habitat (freshwater vs. marine) and type (finfish vs. shellfish). Per capita fish intake rates calculated using cooked and uncooked equivalent weight and reported in g/day and $\mathrm{g} / \mathrm{kg}$-day; also intake distribution per day eating fish. | Large, geographically representative study: relatively recent. Based on shor-term (3) day) data so long-term percentiles of fish intake distribution could not be estimated. |
| Relevant Studies |  |  |  |  |
| AIHC, 1994 | -- | -- | Distributions using @Risk simulation software. | Limited reviews of supporting studies; good alternative source of information. |
| Paoet al., 1982 | 37,874 individuals general population | Participants provided 3 consecutive days of dietary data. Survey conducted belween April 1977 and March 1978. | Mean and distribution of average daily fish intake and average fish intake per eating occasion; by age-sex groups and overall. | Population was large and geographically representative; data were based on shonterm dietary recall; data are almost 20 years out of date. |
| Tsang and Klepeis, 1996 | 9,386 individuals general population | Participants provided 24 -hour diary data. Follow-up questionnaires, survey conducted between October 1992 and September 1994. | Frequency of eating fish and number of servings per month provided. | Population large and geographically and seasonally balanced; data based on recall; intake data not provided. |
| USDA, I992 | 10,000 individualsgeneral population | Participants provided 3 consecutive days of dietary data. Survey conducted between April 1987 and March 1988. | Per capita fish intake rates and percent of population consuming fish in one day; by age and sex. | Population was large and geographically and seasonally balanced; data based on shor-term dietary recall. |

Table 10-86. Summary of Fish Intake Studies (continued)

| Source of Data (Reference) | Ponulation Surveved | Survey Time Period/Type | Analyses Performed (References) | Limitations/Advantages |
| :---: | :---: | :---: | :---: | :---: |
| Recreational-Marine Fish Key Study |  |  |  |  |
| NMFS 1986a, b, c: 1993 | Atlantic and Gulf Coasts 41,000 field interviews and 58,000 relephone interviews; Pacific Coast - 38,000 field interviews and 73,000 telephone interviews. | Telephone interviews with residents of coastal counties; information on fishing frequency and mode of fishing trips. Field interviews with marine anglers; information on area and mode fished, fishing frequency, species caught. weight of fish, and whether fish were intended to be consumed. | Intake rites were not calculated; total catch size grouped by marine species, seasons, and number of fishermen for each coastal region were presented. | Population was large geographically and seasonally balanced; fish caught were weighed in the field. No information on number of potential consumers of catch. |
| Relevant Studies |  |  |  |  |
| Pierce et al., 1981 | -500 anglers in Commencement Bay, Washington | July-November 1980; creel survey interviews conducted consisting of 5 summer days and 4 fall days. | Distribution of fishing frequency; total weight of catch grouped by species. Re-analysis by Price et al. (1994) using inverse fishing frequency as sample weighs. | Local survey. Original analysis by Pierce et al. (1981) did not calculate intake rates; analysis over-estimated fishing frequency distribution by oversampling frequent anglers. Re-analysis by Price et. al. (1994) involved several assumptions; thus results are questionable. |
| Puffer et al., 1981 | 1,067 anglers in the Los Angeles, California area. | Creel survey conducted for the full 1980 calendar year. | Distribution of spors fish intake rates. Median rates by age, ethnicity and fish species. Re-analysis by Price et al. (1994) using inverse fishing frequency as sampie weights. | Local survey. Original (unweighted) analysis over-estimated fish intake by oversampling frequent anglers. Rea nalysis by Price et al. (1994) involves several assumptions; thus resuits are questionable. |
| U.S. DHHS, 1995 | 330 everglade residents/ subsistence fishermen or both | 1992-1993; questionnaire with demographic information and fishing and eating habits. | Provides data for fishing frequency by sex, age, and ethnicity. | Intake rates were not reported, sludy not representative of the U.S. population; one of few studies that target subsistence fishermen. |



Table 10-86. Summary of Fish Intake Studies (continued)

| Table 10-86. Summary of Fish Intake Studies (continued) |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: |
| Source of Data (Reference) | Population Surveved | Survey Time Period/Type | Analyses Performed (References) | Limitations/Advantages |
| Recreational Fresh Water Fish Key Studies |  |  |  |  |
|  |  |  |  |  |
| Chemrisk, 1991; Ebert et al., 1993 | 1,612 licensed Maine anglers | 1989-1990 ice fishing season and 1990 open water season; mailed survey; one year recall of frequency of fishing trips. number and length of fish species caught. | Mean and distribution of fish consumption rates by ethnic groups and overall. Mean and distribution of fish consumption rates for fish from rivers and streams. EPA analysis of fish intake for household members. | Data based on one year recall; high response rate; area-specific consumption patterns. |
| Connelly et al., 1996 | 825 anglers with NY State fishing licenses intending to fish Lake Ontario. | Survey consisted of self-recording information in a diary for 1992 fishing trips and fish consumption. | Distribution of intake rates of sport caught fish. | Meal size estimated by comparison with pictures of 8 oz . fish meals. |
| West et al., 1993 | 2,68! persons with Michigan fishing licenses | January 1991 inrough January 1992; mailed survey; 7-day recall; demographics information requested, and quantity of fish eaten, if any, at each meal based on a pholograph of $1 / 2$ lb of fish (more about same, or less). | Mean cousumption rate for sport and total fish by demographic category (West et al., 1993) and 50th, 90th, and 95 th percentile (U.S. EPA, 1995). | Relatively low response made and only three categories were used to assign fish portion size. Relatively large-scale study and reliance on short-term recall. |
| West el al., 1989 | 1.171 Michigan residents with fisting licenses | January-May 1988; anglers completed questionnaires based on 7-day and 1 year recall. | Mean intake rates of self-caught fish based on 7-day recall period and mean and percentiles of self-caught fish intake based on one year recall. | Weight of fish consumed was estinated using a picture of an 8 oz . fish meal; smaller meals were judged to be 5 oz ., larger ones 10 oz . |
| Relevant Studies |  |  |  |  |
| Connelly et al., 1992 | 1,030 anglers licensed in New York | Survey mailed out in Jan. 1992; one year recall of the period Oct. 1990-Sept. 1991 | Knowledge and effects of fish health advisories. Mean number of sportcaught fish meals. | Response rate of $52.8 \%$; only number of fish mealsreported. |
| Fiore et al., 1989 | 801 individuals with Wisconsin fish or sporing licenses | 1985 summer; mailed survey; one year recall of sport fish consumption. | Mean number of spor caught fish meals of Wisconsin anglers. | Constant meal size assumed. |
| Hudson River Sloop Clearwater, Inc. (1993) | 336 shore-based anglers | Survey conducted June-November 1991; Aprit-July 1992. Onsite interview with anglers | Knowledge and adherance to health advsisories | Data collected from personal interviews; intake data not provided; fish meal data provided. | fish meal dan provided

## Table 10-86. Summary of Fish Intake Studies (continued)

| Source of Data (Reference) | Pogulation Surveyed | Surycy Time Period/Type | Analuses Performed (References) | Limitations/Advantages |
| :---: | :---: | :---: | :---: | :---: |
| Native American |  |  |  |  |
| Key Studies |  |  |  |  |
| CRITFC, 1994 | Four tribes in Washington state; total of 513 adults and 204 children under five | Fall and Winter of 1991-1992; stratified random sampling approacb; in-person interviews; information requested included 24 -hour dietary recall, seasonal and annual number of fish meals, average weight of fish meals and species consumed. | Mean and distribution of fish intake rates for adults and for children. Mean intake rates by age and gender. Frequency of cooking and preparation methods. | Survey was done at only one time of the year and involved one year recall; fish intake rates were based on all fish sources but great majority was locally caught; study provides consumption and habits for subsistence subpopulation group. |
| Fitzgerald et al. 1995 | 97 Mohawk women in New York; 154 Caucasian women; nursing mothers | 1988-1992, up to 3-year recall | Mean number of sport-caught fish meals per year. | Survey for nursing mothers only, recall for up to 3 years; small sample size; may be representative of Mohawk women; measured in fish meals. |
| Petersen et al., 1994 | 327 residents of Chippewa reservation, Wisconsin | Self-administered questionaire completed in May, 1990. | Mean number of fish meals per year. | Did not distinguish between commercial and spor-caught meals. |
| Wolfe and Walker, 1987 | Ninety-eight communities in Alaska surveyed by various researchers | Surveys conducted between 1980 and 1985; data based on 1-year recall period. Annual per capita harvest of fish, land mammals, marine mammals and other resources estimated for each community. | Distribution among communities of annual per-capita harvests for each resource category. | Data based on i-year recall; data provided are harvest data that must be convered to individual intake rates; surveyed communities are only a sample of all Alaska communities. |
| 3 NFMS - National Marine Fisheries Services. |  |  |  |  |


| Table 10-87. Confidence in Fish Intake Recommendations for General Population |  |  |
| :---: | :---: | :---: |
| Considerations | Rationale | Rating |
| Study Elements |  |  |
| - Level of peer review | Peer reviewed by USDA and EPA. | High |
| - Accessibility | CSFll data are publicly available. Javitz is a contractor report to EPA. | High (CSFII) <br> Medium (Javitz) |
| - Reproducibility | Enough information is available to reproduce results. | High |
| - Focus on factor of interest | The studies focused on fish ingestion. | High |
| - Data pertinent to U.S. | The studies were conducted for U.S. population. | High |
| - Primary data | The studies are primary studies. | High |
| - Currency | Studies were conducted from 1973-1974 to 19891991. | Medium (mean) <br> Low (Long-Term Distribution) |
| - Adequacy of data collection period | Long-term distribution are based on one month data collection period. | High (Mean) <br> Medium (Long-term distribution) |
| - Validity of approach | Data are collected using diaries and one-day recall. However, data adjusted to account for changes in eating pattern. | Medium |
| - Study size | The Range of samples was $10,000-37,000$. | High |
| - Representativeness of the population | The data are representative of overall U.S. population. | High |
| - Characterization of variability | Long-term distribution (generated from 1973-1974 data) was shifted upward based on recent increase in mean consumption. | Medium |
| - Lack of bias in study design (high rating is desirable) | Response rates were fairly high; there was no obvious source of bias. | High |
| - Measurement error | Estimates of intake amounts were imprecise. | Medium |
| Other Elements |  |  |
| - Number of studies | There was 1 study for the mean, the results of 2 studies were utilized for long-term distribution. | Low |
| - Agreement between researchers |  | Medium |
| Overall Rating |  | Medium (Mean) <br> Low (Long-term distribution) |


| Considerations | Rationale | Rating |
| :---: | :---: | :---: |
| Study Elements |  |  |
| - Level of peer review | Data were reviewed by NMFS and EPA. | High |
| - Accessibility | The analysis of the NMFS data is presented in the Handbook and NMFS data can be found in NMFS publications. | High |
| - Reproducibility | Enough information is available to reproduce results. | High |
| - Focus on factor of interest | Studies focused on fish catch rather than fish consumption per se. | Medium |
| - Data pertinent to U.S. | The studies were conducted in the U.S. | High |
| - Primary data | Data are from primary studies. | High |
| - Currency | The data were based on 1993 studies. | High |
| - Adequacy of data collection period | Data were collected once for each angler. The yearly catch of anglers were estimated from catch on intercepted trip and reported fishing frequency. | Medium |
| - Validity of approach | The creel survey provided data on fishing frequency and fish weight; telephone survey data provided number of anglers. An average value was used for the number of intended fish consumers and edible fraction. | Medium |
| - Study size | Studies encompassed a population of over $100,000$. | High |
| - Representativeness of the population | Data were representative of overall U.S. coastal state population. | High |
| - Characterization of variability | Distributions were generated. | High |
| - Lack of bias in study design (high rating is desirable) | Response rates were fairly high; There was no obvious source of bias. | High |
| - Measurement error | Fish were weighed in the field. | High |
| Other Elements |  |  |
| - Number of studies | There was 1 study. | Low |
| - Agreument between researchers | N/A |  |
| Overall Rating |  | Medium |


| Considerations | Rationale | Rating |
| :---: | :---: | :---: |
| Study Elements |  |  |
| - Level of peer review | Studies can be found in peer reviewed journals and has been reviewed by the EPA. | High |
| - Accessibility | The original study analyses are reported in accessible journals. Subsequent EPA analyses are detailed in Handbook. | High |
| - Reproducibility | Enough information is available to reproduce results. | High |
| - Focus on factor of interest | Studies focused on ingestion of fish by the recreational freshwater angler. | High |
| - Data pertinent to U.S. | The studies were conducted in the U.S. | High |
| - Primary data | Data are from primary references. | High |
| - Currency | Studies were conducted between 1988-1992. | High |
| - Adequacy of data collection period | Data were collected for one year period for 3 studies; and a one week period for one study. | High |
| - Validity of approach | Data presented are as follows: one year recall of fishing trips (2 studies), one week recall of fish consumption (l study), and one year diary survey ( 1 study). Weight of fish consumed was estimated using approximate weight of fish catch and edible fraction or approximate weight of fish meal. | Medium |
| - Study size | Study popularion ranged from 800-2600. | High |
| - Representativeness of the population | Each study was localized to a single state or area. | Low |
| - Characterization of variability | Distributions were generated. | High |
| - Lack of bias in study design (high rating is desirable) | Response rates were fairly high. One year recall of fishing trips may result in overestimate. | Medium |
| - Measurement error | Weight of fish portions were estimated in one study, fish weight was estimated from reported fish length in another study. | Medium |
| Other Elements |  |  |
| - Number of studies | There are 4 key studies. | High |
| - Agreement between researchers | Intake rates in different parts of country may be expected to show some variation. | Medium |
| Overall Rating | The main drawback is that studies are not nationally representative and not representative of long-term consumption. | Medium |


| Considerations | Rationale | Rating |
| :---: | :---: | :---: |
| Study Elements |  |  |
| - Level of peer review | Studies are from peer reviewed journal ( 1 study), and technical reports (Istudy). | Medium |
| - Accessibility | Journal articles are publicly available. CRITFC is a technical report. | Medium |
| - Reproducibility | The studies were adequately detailed. | High |
| - Focus on factor of interest | Studies focused on fish ingestion and fish harvest. | High |
| - Data pertinent to U.S. | All studies were specific to area in the U.S. | High |
| - Primary data | One study used primary data, the other used secondary data. | Medium |
| - Currency | Data were from early 1980's to 1992. | Medium |
| - Adequacy of data collection period | Data collected for one year period. | High |
| - Validity of approach | One study used fish harvest data; EPA used a factor to convert to individual intake. Other study measured individual intake directly. | Medium |
| - Study size | The sample population was 500 for the study with primary data. | Medium |
| - Representativeness of the population | Only two states were represented. | Low |
| - Characterization of variability | Individual variation were not described in summary study. | Medium |
| - Lack of bias in study design (high rating is desirable) | The response rate was $69 \%$ in study with primary data. Bias was hard to evaluate in summary study. | Medium |
| - Measurement error | The weight of the fish was estimated. | Medium |
| Other Elements |  |  |
| - Number of studies | There were two studies; only one study described individual variation in intake. | Medium |
| - Agreement between researchers | Range of per-capita rates from summary study includes per-capita rate from study with primary data. | High |
| Overall Rating | Studies are not nationally representative. Upper percentiles are based on only one study. | Medium (per capita intake) Low (upper percentiles) |

## Volume II - Food Ingestion Factors

Appendix 10A

## APPENDIX 10A

## RESOURCE UTILIZATION DISTRIBUTION

## Exposure Factors Handbook

## Volume II - Food Ingestion Factors

## Appendix 10A. Resource Utilization Distribution

The percentiles of the resource utilization distribution of $Y$ are to be distinguished from the percentiles of the (standard) distribution of Y. The latter percentiles show what percentage of individuals in the population are consuming below a given level. Thus, the 50th percentile of the distribution of $Y$ is that level such that 50 percent of individuals consume below it; on the other hand, the 50th percentile of the resource utilization distribution is that level such that 50 percent of the overall consumption in the population is done by individuals consuming below it.

The percentiles of the resource utilization distribution of Y will always be greater than or equal to the corresponding percentiles of the (standard) distribution of Y , and, in the case of recreational fish consumption, usually considerably exceed the standard percentiles.

To generate the resource utilization distribution, one simply weights each observation in the data set by the Y level for that observation and performs a standard percentile analysis of weighted data. If the data already have weights, then one multiplies the original weights by the $Y$ level for that observation, and then performs the percentile analysis.

Under certain assumptions, the resource utilization percentiles of fish consumption may be related (approximately) to the (standard) percentiles of fish consumption derived from the analysis of creel studies. In this instance, it is assumed that the creel survey data analysis did not employ sampling weights (i.e., weights were implicitly set to one); this is the case for many of the published analyses of creel survey data. In creel studies the fish consumption rate for the ith individual is usually derived by multiplying the amount of fish consumption per fishing trip ( say $\mathrm{C}_{\mathrm{i}}$ ) by the frequency of fishing (say $f_{i}$ ). If it is assumed that the probability of sampling of an angler is proportional to fishing frequency, then sampling weights of inverse fishing frequency ( $1 / \mathrm{f}_{\mathrm{i}}$ ) should be employed in the analysis of the survey data. Above it was stated that for data that are already weighted the resource utilization distribution is generated by multiplying the original weights by the individual's fish consumption level to create new weights. Thus, to generate the resource utilization distribution from the data with weights of $\left(1 / f_{i}\right)$, one multiplies $\left(1 / f_{i}\right)$ by the fish consumption level of $f_{i} C_{i}$ to get new weights of $\mathrm{C}_{\mathrm{i}}$.

Now if $\mathrm{C}_{\mathrm{i}}$ (amount of consumption per fishing trip) is constant over the population, then these new weights are constant and can be taken to be one. But weights of one is what (it is assumed) were used in the original creel survey data analysis. Hence, the resource utilization distribution is exactly the same as the original (standard) distribution derived from the creel survey using constant weights.

The accuracy of this approximation of the resource utilization distribution of fish by the (standard) distribution of fish consumption derived from an unweighted analysis of creel survey data depends then on two factors, how approximately constant the $\mathrm{C}_{\mathrm{i}}$ 's are in the population and how approximately proportional the relationship between sampling probability and fishing frequency is. Sampling probability will be roughly proportional to frequency if repeated sampling at the same site is limited or if re-interviewing is performed independent of past interviewing status.

Note: For any quantity $Y$ that is consumed by individuals in a population, the percentiles of the "resource utilization distribution" of Y can be formally defined as follows: $Y_{p}(R)$ is the pth percentile of the resource utilization distribution if $p$ percent of the overall consumption of $Y$ in the population is done by individuals with consumption below $Y_{p}(R)$ and $100-\mathrm{p}$ percent is done by individuals with consumption above $Y_{p}(R)$.
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## Volume II - Food Ingestion Factors

Appendix 10B

## APPENDIX 10B

## FISH PREPARATION AND COOKING METHODS

## Appendix 10B

| Residence Size | Large City/Suburb | Small City | Town | Small Town | Rural Non Farm | Farm |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Total Fish |  |  |  |  |  |  |
| Cooking Method |  |  |  |  |  |  |
| Pan Fried | 32.7 | 31.0 | 36.0 | 32.4 | 38.6 | 51.6 |
| Deep Fried | 19.6 | 24.0 | 23.3 | 24.7 | 26.2 | 15.7 |
| Boiled | 6.0 | 3.0 | 3.4 | 3.7 | 3.4 | 3.5 |
| Grilled/Broiled | 23.6 | 20.8 | 13.8 | 21.4 | 13.7 | 13.1 |
| Baked | 12.4 | 12.4 | 10.0 | 10.3 | 12.7 | 6.4 |
| Combination | 2.5 | 6.0 | 8.3 | 5.0 | 2.3 | 7.0 |
| Other (Smoked, etc.) | 3.2 | 2.8 | 5.2 | 1.9 | 2.9 | 1.8 |
| Don't Know | 0.0000 | 0.0000 | 0.0000 | 0.5 | 0.2 | -- |
| Total ( $\mathrm{N}^{\text {b }}$ | 393 | 317 | 388 | 256 | 483 | 94 |
| Sport Fish |  |  |  |  |  |  |
| Pan Fried | 45.8 | 45.7 | 47.6 | 41.4 | 51.2 | 63.3 |
| Deep Fried | 12.2 | 14.5 | 17.5 | 15.2 | 21.9 | 7.3 |
| Boiled | 2.8 | 2.3 | 2.9 | 0.5 | 3.6 | 0 |
| Grilled/Broiled | 20.2 | 17.6 | 10.6 | 25.3 | 8.2 | 10.4 |
| Baked | 11.8 | 8.8 | 6.3 | 8.7 | 9.7 | 6.9 |
| Combination | 2.7 | 8.5 | 10.4 | 6.7 | 1.9 | 9.3 |
| Other (smoked, etc.) | 4.5 | 2.7 | 4.9 | 1.5 | 3.5 | 2.8 |
| Don't Know | 0 | 0 | 0 | 0.7 | 0 | 0 |
| Total (N) | 205 | 171 | 257 | 176 | 314 | 62 |

$\therefore \quad$ Large City $=$ over 100,$000 ;$ Small City $=20,000-100,000 ;$ Town $=2,000-20,000 ;$ Small Town $=100-2,000$.
$\mathrm{N}=$ Total number of respondents
Source: West et al., 1993.


| Ethnicity | Black | Native American | Hispanic | White | Other |
| :---: | :---: | :---: | :---: | :---: | :---: |
| Total Fish |  |  |  |  |  |
| Cooking Mehod |  |  |  |  |  |
| Pan Fried | 40.5 | 37.5 | 16.1 | 35.8 | 18.5 |
| Deep Fried | 27.0 | 22.0 | 83.9 | 22.7 | 18.4 |
| Boiled | 0 | 1.1 | 0 | 4.3 | 0 |
| Grilled/Broiled | 19.4 | 9.8 | 0 | 17.7 | 57.6 |
| Baked | 1.9 | 16.3 | 0 | 11.7 | 5.4 |
| Combination | 9.5 | 6.2 | 0 | 4.5 | 0 |
| Other (Smoked, etc.) | 1.6 | 4.2 | 3.5 | 2.7 | 4.0 |
| Don't Know | 0 | 0 | 0.3 | 0.4 | 0 |
| Toial ( $N)^{2}$ | 52 | 84 | 12 | 1,744 | 33 |
| Sport Fish |  |  |  |  |  |
| Pan Fried | 44.9 | 47.9 | 52.1 | 48.8 | 22.0 |
| Deep Fried | 36.2 | 20.2 | 47.9 | 15.7 | 9.6 |
| Boiled | 0 | 0 | 0 | 2.7 | 0 |
| Grilled/Broiled | 0 | 1.5 | 0 | 14.7 | 61.9 |
| Baked | 5.3 | 18.2 | 0 | 8.6 | 6.4 |
| Combination | $13.6$ | 8.6 | 0 | 5.6 | 0 |
| Other (Smoked, etc.) | 0 | 3.6 | 0 | 3.7 | 0 |
| Total (N) | 19 | 60 | 4 | 39 | 0 |


| Education | Through Some H.S. | H.S. Degree | College Degree | Post Graduate Education |
| :---: | :---: | :---: | :---: | :---: |
|  |  | Total Fish |  |  |
| Cooking Method |  |  |  |  |
| Pan Fried | 44.7 | 41.8 | 28.8 | 22.9 |
| Deep Fried | 23.6 | 23.6 | 23.8 | 19.4 |
| Boiled | 2.2 | 2.8 | 5.1 | 5.8 |
| Grilled/Broiled | 8.9 | 10.9 | 23.8 | 34.1 |
| Baked | 8.1 | 12.1 | 11.6 | 12.8 |
| Combination | 10.0 | 5.1 | 3.0 | 3.8 |
| Other (Smoked, etc.) | 2.1 | 3.4 | 4.0 | 1.3 |
| Don't Know | 0.5 | 0.3 | 0 | 0 |
| Toral ( N$)^{\text {a }}$ | 236 | 775 | 704 | 211 |
| Sport Fish |  |  |  |  |
| Pan Fried | 56.1 | 52.4 | 41.8 | 36.3 |
| Deep Fried | 13.6 | 15.8 | 18.6 | 12.9 |
| Boiled | 2.8 | 2.4 | 3.0 | 0 |
| Grilled/Baked | 6.3 | 9.4 | 21.7 | 28.3 |
| Baked | 7.4 | 10.6 | 6.1 | 14.9 |
| Combination | 10.1 | 6.3 | 3.9 | 6.5 |
| Other (Smoked, etc.) | 2.8 | 3.3 | 4.6 | 1.0 |
| Don't Know | 0.8 | 0 | 0 | 0 |
| Total (N) | 146 | 524 | 421 | 91 |

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## Appendix 10B



| Ponulation | Total Fish |  | Sport Fish |  |
| :---: | :---: | :---: | :---: | :---: |
|  | Trimmed Fat (\%) | Skin Off (\%) | Trimmed Fat (\%) | Skin Off (\%) |
| Residence Size |  |  |  |  |
| Large City/Suburb | 51.7 | 31.6 | 56.7 | 28.9 |
| Small City | 56.9 | 34.1 | 59.3 | 36.2 |
| Town | 50.3 | 33.4 | 51.7 | 33.7 |
| Small Town | 52.6 | 45.2 | 55.8 | 51.3 |
| Rural Non-Farm | 42.4 | 32.4 | 46.2 | 34.6 |
| Farm | 37.3 | 38.1 | 39.4 | 42.1 |
| Age (years) |  |  |  |  |
| 17-30 | 50.6 | 36.5 | 53.9 | 39.3 |
| 31-40 | 49.7 | 29.7 | 51.6 | 29.9 |
| 41.50 | 53.0 | 32.2 | 58.8 | 37.0 |
| 51-65 | 48.1 | 35.6 | 48.8 | 37.2 |
| Over 65 | 41.6 | 43.1 | 43.0 | 42.9 |
| Elhnicity |  |  |  |  |
| Black | 25.8 | 37.1 | 16.0 | 40.1 |
| Native American | 50.0 | 41.4 | 56.3 | 36.7 |
| Hispanic | 59.5 | 7.1 | 50.0 | 23.0 |
| White | 49.3 | 34.0 | 51.8 | 35.6 |
| Other | 77.1 | 61.6 | 75.7 | 65.5 |
| Education |  |  |  |  |
| Some High School | 50.8 | 43.9 | 49.7 | 47.1 |
| High School Degree | 47.2 | 37.1 | 49.5 | 37.6 |
| College Degree | 51.9 | 31.9 | 55.9 | 33.8 |
| Post-Graduate | 47.6 | 26.6 | 53.4 | 38.7 |
| Income |  |  |  |  |
| - \$25,000 | 50.5 | 43.8 | 50.6 | 47.3 |
| \$25-39,999 | 47.8 | 34.0 | 54.9 | 34.6 |
| \$40,000 or more | 50.2 | 28.6 | 51.7 | 27.7 |
| Overall | 49.0 | 34.7 | 52.1 | 36.5 |

## Appendix 10B

$\left.\begin{array}{|lcllll|}\hline & \text { Table 10B-7. Method of Cooking of Most Common Species Kept by Sportfishermen }\end{array}\right]$

| Table 10B-8. Adult Consumption of Fish Parts |  |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  |  | Weighted Percent Consuming Specific Parts |  |  |  |  |  |
| Species | Consuming | Fillet | Skin | Head | Eggs | Bones | Organs |
| Salmon | 473 | 95.1\% | 55.8\% | 42.7\% | 42.8\% | 12.1\% | 3.7\% |
| Lamprey | 249 | 86.4\% | 89.3\% | 18.1\% | 4.6\% | 5.2\% | $3.2 \%$ |
| Trout | 365 | 89.4\% | 68.5\% | 13.7\% | 8.7\% | 7.1\% | 2.3\% |
| Smelt | 209 | 78.8\% | 88.9\% | 37.4\% | 46.4\% | 28.4\% | 27.9\% |
| Whitefish | 125 | 93.8\% | 53.8\% | 15.4\% | 20.6\% | 6.0\% | 0.0\% |
| Sturgeon | 121 | 94.6\% | 18.2\% | 6.2\% | 11.9\% | 2.6\% | 0.3\% |
| Walleye | 46 | 100\% | 20.7\% | 6.2\% | 9.8\% | 2.4\% | 0.9\% |
| Squawfish | 15 | 89.7\% | 34.1\% | 8.1\% | 11.1\% | 5.9\% | 0.0\% |
| Sucker | 42 | 89.3\% | 50.0\% | 19.4\% | 30.4\% | 9.8\% | 2.1\% |
| Shad | 16 | 93.5\% | 15.7\% | 0.0\% | 0.0\% | 3.3\% | 0.0\% |

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## APPENDIX 10C

## PER CAPITA ESTIMATES BY SPECIES BASED ON THE USDA CSFII DATA

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| Table 10C-I. Daily Average Per Capita Estimates of Fish Consumption U.S. Population - Mean Consumption by Species Within Habitat - As Consumed Fish |  |  |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Habitat | Species | Estimated Mean Grams/Person/Day | Habitat | Species | Estimated Mean Grams/Person/Day | Habitat | Species | Estimated Mean Grams/Person/Day |
| Estuarine | Shrimp | 1.3724! | Marine (Cont) | Swordfish | 0.13879 | All Species (Cont) | Flounder | 0.24590 |
|  | Perch | 0.52580 |  | Squid | 0.12196 |  | Scallop (Marine) | 0.21805 |
|  | Flatish (Estuarine) | 0.43485 |  | Sardine | 0.10013 |  | Sea Bass | 0.20794 |
|  | Crab (Estuarine) | 0.29086 |  | Pompano | 0.09131 |  | Lobster | 0.20001 |
|  | Flounder | 0.24590 |  | Sole | 0.07396 |  | Oyster | 0.17840 |
|  | Oyster | 0.17840 |  | Mackere! | 0.06379 |  | Clam (Estuarine) | 0.14605 |
|  | Clam (Estuarine) | 0.14605 |  | Whiting | 0.05498 |  | Swordfish | 0.13879 |
|  | Mullet | 0.07089 |  | Halibut | 0.02463 |  | Squid | 0.12196 |
|  | Croaker | 0.05021 |  | Mussels | 0.02217 |  | Sardine | 0.10313 |
|  | Herring | 0.02937 |  | Shark | 0.01901 |  | Pompano | 0.09131 |
|  | Smelts | 0.02768 |  | Whitefish | 0.00916 |  | Sole | 0.07396 |
|  | Scallop (Estuarine) | 0.00247 |  | Seafood | 0.00574 |  | Mullet | 0.07089 |
|  | Anchovy | 0.00228 |  | Snapper | 0.00539 |  | Mackarel | 0.06379 |
|  | Scup | 0.00050 |  | Octopus | 0.00375 |  | Whiting | 0.05498 |
|  | Sturgeon | 0.00040 |  | Baracuda | 0.00111 |  | Croaker | 0.05021 |
|  |  |  |  | Abalone | 0.00075 |  | Carp | 0.04846 |
| Freshwater | Catins | 1.06776 | Unknown <br> All Species | Fish | 0.00186 |  | Herring | 0.02937 |
|  | Trout | 0.43050 |  |  |  |  | Smelts | 0.02768 |
|  | Carp | 0.04846 |  |  |  |  | Halibut | 0.02463 |
|  | Pike | 0.01978 |  | Tuna | 4.19998 |  | Mussels | 0.02217 |
|  | Salmon (Freshwater) | 0.00881 |  | Clam (Marine) | 1.66153 |  |  | 0.01978 |
|  |  |  |  | Shrimp | 1.38883 |  | Shark | 0.01901 |
| Marine | Tuna | 4.19998 |  | Cod | 1.22827 |  | Whitefish | 0.00916 |
|  | Clam (Marine) | 1.66153 |  | Catish | 1.05776 |  | Salmon (Freshwater) | 0.00881 |
|  | Cod | 1.22627 |  | Faltfish (Marine) | 1.06307 |  | Seafood | 0.00574 |
|  | Fatfish (Marine) | 1.06307 |  | Salmon (Marine) | 0.73778 |  | Snapper | 0.00539 |
|  | Salmon (Marine) | 0.73778 |  | Perch | 0.52580 |  | Octopus | 0.00375 |
|  | Haddock | 0.51533 |  | Haddock | 0.51533 |  | Scallop (Estuarine) | 0.00247 |
|  | Pollock | 0.44970 |  | Pollock | 0.44970 |  | Anchovy | 0.00228 |
|  | Crab (Marine) | 0.33870 |  | Fhatiish (Estuarine) | 0.43485 |  | Fish | 0.00166 |
|  | Ocean Perch | 0.31878 |  | Trout | 0.43050 |  | Barracuda | 0.00111 |
|  | Porgy | 0.29844 |  | Crab (Marine) | 0.33870 |  | Abalone | 0.00075 |
|  | Scallop (Marine) | 0.21805 |  | Ocean Perch | 0.31878 |  | Scup | 0.00050 |
|  | Sea Bass | 0.20794 |  | Porgy | 0.29844 |  | Sturgeon | 0.00040 |
|  | Lobster | 0.20001 |  | Crab (Estuarine) | 0.29088 |  |  |  |
| Notes: Estimates are projected from a sample of 11,912 individuals to the U.S. population of $242,707,000$ using 3 -year combined survey weights. The population for this survey consisted of individuals in the 48 conteminous states. |  |  |  |  |  |  |  |  |
| Source of individual consumption data: USDA Combined 1989, 1990, and 1991 Continuing Survey of Food Intakes by Individuals (CSFII). |  |  |  |  |  |  |  |  |
| The fish component of foods containing fish was calculated using data from the recipe file for release 7 of the USDA's Nutrient Data Base for Individual Food Intake Surveys. |  |  |  |  |  |  |  |  |


| Table 10C-2. Daily Average Per Capita Estimmies of Fish Consumption U.S. Population - Mean Consumption by Species Within Habitat - Uncooked Fish |  |  |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Habilat | Species | Estimarted Mean Grams/Person/Day | Habitat | Species | Estimated Mean Grams/Person/Lay | Habitat | Species | Estimated Mcan Grams/Person/Day |
| Estuarine | Shrimp | 1.78619 | Marine | Swordinsh | 0.17903 | All Species | Flounder | 0.28559 |
|  | Perch | 0.66494 | (Cont) | Squid | 0.14420 | (Cont) | Lobster | 0.27563 |
|  | Fatish (Estuarine) | 0.508 .32 |  | Sardine | 0.13750 |  | Sea Bass | 0.26661 |
|  | Crab (Estuarinc) | 0.40848 |  | Pompano | 0.12160 |  | Scallop (Marine) | 0.26199 |
|  | Flounder | 0.28559 |  | Mackerel | 0.09866 |  | Oyster | 0.18827 |
|  | Oyster | 0.18827 |  | Sole | 0.08339 |  | Swordfish | 0.17903 |
|  | Mullet | 0.08959 |  | Whiting | 0.06514 |  | Squid | 0.14420 |
|  | Croaker | 0.06539 |  | Mussels | 0.03718 |  | Sardine | 0.13750 |
|  | Smelts | 0.03470 |  | Halibut | 0.03030 |  | Pompano | 0.12160 |
|  | Herring | 0.03408 |  | Shark | 0.02385 |  | Mackarel | 0.09866 |
|  | Clam (Estuarine) | 0.03339 |  | Whitefish | 0.00916 |  | Mullet | 0.08958 |
|  | Anchovy | 0.00304 |  | Snapper | 0.00551 |  | Sole | 0.08339 |
|  | Scallop (Estuarine) | 0.00297 |  | Octopus | 0.00457 |  | Croaker | 0.06539 |
|  | Scup | 0.00050 |  | Barracuda | 0.00130 |  | Whiting | 0.06514 |
|  | Sturgeon | 0.00040 |  | Abalone | 0.00094 |  | Carp | 0.06012 |
|  |  |  |  | Seafood | 0.00043 |  | Mussels | 0.03718 |
| Freshwater | Catfish | 1.38715 |  |  |  |  |  | 0.03470 |
|  | Trout | 0.53777 | Unknown | Fish | 0.00248 |  | Herring | 0.03406 |
|  | Carp | 0.06012 |  |  |  |  | Clam (Estuarine) | 0.03339 |
|  | Pike | 0.02244 | All Species | Tuna | 5.67438 |  | Halibut | 0.03030 |
|  | Salmon (Freshwater) | 0.01183 |  | Shrimp | 1.78619 |  | Shark | 0.02385 |
|  |  |  |  | Cod | 1.47609 |  | Pike | 0.02244 |
| Marine | Tuna | 5.67438 |  | Catfish | 1.38715 |  | Salmon (Freshwater) | 0.0118 .3 |
|  | Cod | 1.47609 |  | Flatish (Marine) | 1.24268 |  | Whitefish | 0.00916 |
|  | Flatfish (Marine) | 1.24268 |  | Salmon (Marine) | 0.99093 |  | Snapper | 0.00551 |
|  | Salmon (Marine) | 0.99093 |  | Perch | 0.66494 |  | Octopus | 0.00457 |
|  | Haddock | 0.62219 |  | Haddock | 0.62219 |  | Anchovy | 0.00304 |
|  | Pollock | 0.52906 |  | Trout | 0.53777 |  | Scallop (Estuarine) | 0.00297 |
|  | Crab (Marine) | 0.47567 |  | Pollock | 0.52906 |  |  | 0.00248 |
|  | Porgy | 0.42587 |  | Flatish (Estuarine) | 0.50832 |  | Barracuda | 0.00130 |
|  | Ocean Perch | 0.39327 |  | Crab (Marine) | 0.47567 |  | Abalone | 0.00094 |
|  | Clam (Marine) | 0.37982 |  | Porgy | 0.42587 |  | Scup | 0.00050 |
|  | Lobster | 0.27583 |  | Crab (Estuarine) | 0.40848 |  | Seafood | 0.00043 |
|  | Sea Bass | 0.26661 |  | Ocean Perch | 0.39327 |  | Sturgeon | 0.00040 |
|  | Scallop (Marine) | 0.26199 |  | Clam (Marine) | 0.37982 |  |  |  |

Notes: Estimates are projected from a sample of 11,912 individuals to the U.S. population of $242,707,000$ using 3 -year combined survey weights. The population for this survey consisted of individuals in the 48 conteminous states.

Source of individual consumption data: USDA Combined 1989, 1990, and 1991 Continuing Survey of Food Intakes by Individuals (CSFII).
Amount of consumed fish recorded by survey respondents was converted to uncooked fish quantities using data from the recipe file for release 7 of USDA's Nutrient Data Base for Individual Food Intake Surveys. The fish component of foods containing fish was calculated using data from the recipe file for release 7 of the USDA's Nutrient Data Base for Individual Food Intake Surveys.

| Table 10C-3. Daily Average Per Capita Estimates Of Fish Consumption As Consumed Fish - Mean Consumption by Species Within Habitat U.S. Population |  |  |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Habitat | Species | Estimated Mean Grams/person/day | Habitat | Species | Estimated Mean Grams/person/day | Habitat | Species | Estimated Mean Grams/person/day |
| Estuarine | Shrimp | 1.37241 | Marine (Con't.) | Swordfish | 0.13879 | All Species | Flounder | 0.24590 |
|  | Perch | 0.52580 |  | Squid | 0.12196 | (Con't.) | Scallop (Marine) | 0.21805 |
|  | Flatish | 0.43485 |  | Sardine | 0.10313 |  | Sea Bass | 0.20794 |
|  | Crab | 0.29086 |  | Pompano | 0.09131 |  | Lobster | 0.20001 |
|  | Flounder | 0.24590 |  | Sole | 0.07396 |  | Oyster | 0.17419 |
|  | Oyster | 0.17419 |  | Mackerel | 0.06379 |  | Swordfish | 0.13879 |
|  | Mullet | 0.07089 |  | Whiting | 0.05498 |  | Squid | 0.12196 |
|  | Croaker | 0.05021 |  | Halibut | 0.02463 |  | Sardine | 0.10313 |
|  | Herring | 0.02937 |  | Mussels | 0.02217 |  | Pompano | 0.09131 |
|  | Smelts | 0.02768 |  | Shark | 0.01901 |  | Sole | 0.07396 |
|  | Clam | 0.02691 |  | Whitefịsh | 0.00916 |  | Mullet | 0.07089 |
|  | Scallop | 0.00247 |  | Snapper | 0.00539 |  | Mackerel | 0.06379 |
|  | Anchovy | 0.00228 |  | Octopus | 0.00375 |  | Whiting | 0.05498 |
|  | Scup | 0.00050 |  | Barracuda | 0.00111 |  | Croaker | 0.05021 |
|  | Sturgeon | 0.00040 |  | Abalone | 0.00075 |  | Carp | 0.04846 |
|  |  |  |  | Seafood | 0.00043 |  | Herring | 0.02937 |
| Freshwater | Catfish | 1.06776 |  |  |  |  | Smelts | 0.02768 |
|  | Trout | 0.43050 | Unknown | Fish | 0.00186 |  | Clam (Estuarine) | 0.02691 |
|  | Carp | 0.04846 |  |  |  |  | Halibut | 0.02463 |
|  | Pike | 0.01978 | All Species | Tuna | 4.19998 |  | Mussels | 0.02217 |
|  | Salmon | 0.00881 |  | Shrimp | 1.37241 |  | Pike | 0.01978 |
|  |  |  |  | Cod | 1.22827 |  | Shark | 0.01901 |
| Marine | Tuna | 4.19998 |  | Catfish | 1.06776 |  | Whitefish | 0.00916 |
|  | Cod | 1.22827 |  | Flatfish (Marine) | 1.06307 |  | Salmon | 0.00881 |
|  | Flatfish | 1.06307 |  | Salmon (Marine) | 0.73778 |  | (Freshwater) | 0.00539 |
|  | Salmon | 0.73778 |  | Perch | 0.52580 |  | Snapper | 0.00375 |
|  | Haddock | 0.51533 |  | Haddock | 0.51533 |  | Octopus | 0.00247 |
|  | Pollock | 0.44970 |  | Pollock | 0.44970 |  | Scallop (Estuarine) | 0.00228 |
|  | Crab | 0.33870 |  | Flatish (Estuarine) | 0.43485 |  | Anchovy | 0.00186 |
|  | Ocean Perch | 0.31878 |  | Trout | 0.43050 |  | Fish | 0.00111 |
|  | Clam | 0.30617 |  | Crab (Marine) | 0.33870 |  | Barracuda | 0.00075 |
|  | Porgy | 0.29844 |  | Ocean Perch | 0.31878 |  | Abalone | 0.00050 |
|  | Scallop | 0.21805 |  | Clam (Marine) | 0.30617 |  | Scup | 0.00043 |
|  | Sea Bass. | 0.20794 |  | Porgy | 0.29844 |  | Seafood | 0.00040 |
|  | Lobster | 0.20001 |  | Crab (Estuarine) | 0.29086 |  | Sturgeon |  |


| Table IOC-4. Daily Average Per Capita Estimates Of Fish Consumption Uncooked Fish** - Mean Consumption by Species Within Habitat U.S. Population |  |  |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Habitat | Species | Estimated Mean Grams/person/day | Habitat | Species | Estimated Mean Grams/person/day | Habitat | Species | Estimated Mean Gramsiperson/day |
| Estuarine | Shrimp | 1.78619 | Marine (Con't.) | Swordfish | 0.17903 | All Species (Con't.) | Flounder | 0.28559 |
|  | Perch | 0.66494 |  | Squid | 0.14420 |  | Lobster | 0.27563 |
|  | Flatfish | 0.50832 |  | Sardine | 0.13750 |  | Sea Bass | 0.26661 |
|  | Crab | 0.40848 |  | Pompano | 0.12160 |  | Scallop (Marine) | 0.26199 |
|  | Flounder | 0.28559 |  | Mackerel | 0.09866 |  | Oyster | 0.18827 |
|  | Oyster | 0.18827 |  | Sole | 0.08339 |  | Swordfish | 0.17903 |
|  | Mullet | 0.08958 |  | Whiting | 0.06514 |  | Squid | 0.14420 |
|  | Croaker | 0.06539 |  | Mussels | 0.03718 |  | Sardine | 0.13750 |
|  | Smelts | 0.03470 |  | Halibut | 0.03030 |  | Pompano | 0.12160 |
|  | Herring | 0.03408 |  | Shark | 0.02385 |  | Mackerel | 0.09866 |
|  | Clam | 0.03339 |  | Whitefish | 0.00916 |  | Mullet | 0.08958 |
|  | Anchovy | 0.00304 |  | Snapper | 0.00551 |  | Sole | 0.08339 |
|  | Scallop | 0.00297 |  | Octopus | 0.00457 |  | Croaker | 0.06539 |
|  | Scup | 0.00050 |  | Barracuda | 0.00130 |  | Whiting | 0.06514 |
|  | Sturgeon | 0.00040 |  | Abalone | 0.00094 |  | Carp | 0.06012 |
|  |  |  |  | Seafood | 0.00043 |  | Mussels | 0.03718 |
| Freshwater | Catfish | 1.38715 |  |  |  |  | Smelts | 0.03470 |
|  | Trout | 0.53777 | Unknown | Fish | 0.00248 |  | Herring | 0.03408 |
|  | Carp | 0.06012 |  |  |  |  | Clam (Estuarine) | 0.03339 |
|  | Pike | 0.02244 | All Species | Tuna | 5.67438 |  | Halibut | 0.03030 |
|  | Salmon | 0.01183 |  | Shrimp | 1.78619 |  | Shark | 0.02385 |
|  |  |  |  | Cod | 1.47609 |  | Pike | 0.02244 |
| Marine | Tuna | 5.67438 |  | Catish | 1.38715 |  | Salmon (Freshwater) | 0.01183 |
|  | Cod | 1.47609 |  | Flatfish (Marine) | 1.24268 |  | Whitefish | 0.00916 |
|  | Flatfish | 1.24268 |  | Salmon (Marine) | 0.99093 |  | Snapper | 0.00551 |
|  | Salmon | 0.99093 |  | Perch | 0.66494 |  | Octopus | 0.00457 |
|  | Haddock | 0.62219 |  | Haddock | 0.62219 |  | Anchovy | 0.00304 |
|  | Pollock | 0.52906 |  | Trout | 0.53777 |  | Scallop (Estuarine) | 0.00297 |
|  | Crab | 0.47567 |  | Pollock | 0.52906 |  | Fish | 0.00248 |
|  | Porgy | 0.42587 |  | Flatifish (Estuarine) | 0.50832 |  | Barracuda | 0.00130 |
|  | Ocean Perch | 0.39327 |  | Crab (Marine) | 0.47567 |  | Abalone | 0.00094 |
|  | Clam | 0.37982 |  | Porgy | 0.42587 |  | Scup | 0.00050 |
|  | Lobster | 0.27563 |  | Crab (Estuarine) | 0.40848 |  | Seafood | 0.00043 |
|  | Sea Bass | 0.26661 |  | Ocean Perch | 0.39327 |  | Sturgeon | 0.00040 |
|  | Scallop | 0.26199 |  | Clam (Marine) | 0.37982 |  |  |  |

## Volume II - Food Ingestion Factors

## Chapter 11-Intake of Meat and Dairy Products



## 11. INTAKE OF MEAT AND DAIRY PRODUCTS

Consumption of meat, poultry, and dairy products is a potential pathway of exposure to toxic chemicals. These food sources can become contaminated if animals are exposed to contaminated media (i.e., soil, water, or feed crops).

The U.S. Department of Agriculture's (USDA) Nationwide Food Consumption Survey (NFCS) and Continuing Survey of Food Intakes by Individuals (CSFII) are the primary sources of information on intake rates of meat and dairy products in the United States. Data from the NFCS have been used in various studies to generate consumer-only and per capita intake rates for both individual meat and dairy products and total meat and dairy products. CSFII 1989-91 survey data have been analyzed by EPA to generate per capita intake rates for various food items and food groups. As described in Volume II, Chapter 9 - Intake of Fruits and Vegetables, consumer-only intake is defined as the quantity of meat and dairy products consumed by individuals who ate these food items during the survey period. Per capita intake rates are generated by averaging consumer-only intakes over the entire population of users and non-users. In general, per capita intake rates are appropriate for use in exposure assessments for which average dose estimates for the general population are of interest because they represent both individuals who ate the foods during the survey period and individuals who may eat the food items at some time, but did not consume them during the survey period.

Intake rates may be presented on either an as consumed or dry weight basis. As consumed intake rates (g/day) are based on the weight of the food in the form that it is consumed. In contrast, dry weight intake rates are based on the weight of the food consumed after the moisture content has been removed. In calculating exposures based on ingestion, the unit of weight used to measure intake should be consistent with those used in measuring the contaminant concentration in the produce. Fat content data are also presented for various meat and dairy products. These data are needed for converting between residue levels on a whole-weight or as consumed basis and lipid basis. Intake data from the individual component of the NFCS and CSFII are based on "as eaten" (i.e., cooked or prepared) forms of the food items/groups. Thus, corrections to account for changes in portion sizes from cooking losses are not required.

The purpose of this section is to provide: (1) intake data for individual meat and dairy products,
total meat, and total dairy; (2) guidance for converting between as consumed and dry weight intake rates; and (3) data on the fat content in meat and dairy products. Recommendations are based on average and upperpercentile intake among the general population of the U.S. Available data have been classified as being either a key or a relevant study based on the considerations discussed in Volume I, Section 1.3.1 of the Introduction. Recommendations are based on data from the 1989-91 CSFII survey, which was considered the only key intake study for meats and dairy products. Other relevant studies are also presented to provide the reader with added perspective on this topic. It should be noted that most of the studies presented in this section are based on data from USDA's NFCS and CSFII. The USDA NFCS and CSFII are described below.

### 11.1. INTAKE STUDIES

11.1.1. U.S. Department of Agriculture Nationwide Food Consumption Survey and Continuing Survey of Food Intake by Individuals
The NFCS and CSFII are the basis of much of the data on meat and dairy intake presented in this section. Data from the 1977-78 NFCS are presented because the data have been published by USDA in various reports and reanalyzed by various EPA offices according to the food items/groups commonly used to assess exposure. Published one-day data from the 1987-88 NFCS and 1994 and 1995 CSFII are also presented. Recently, EPA conducted an analysis of USDA's 1989-91 CSFII. These data were the most recent food survey data that were available to the public at the time that EPA analyzed the data for this Handbook. The results of EPA's analyses are presented here. Detailed descriptions of the NFCS and CSFII data are presented in Volume II, Chapter 9 - Intake of Fruits and Vegetables.

Individual average daily intake rates calculated from NFCS and CSFII data are based on averages of reported individual intakes over one day or three consecutive days. Such short term data are suitable for estimating average daily intake rates representative of both short-term and long-term consumption. However, the distribution of average daily intake rates generated using short term data (e.g., 3 day) do not necessarily reflect the long-term distribution of average daily intake rates. The distributions generated from short term and long term data will differ to the extent that each individual's intake varies from day to day; the distributions will be similar to the

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extent that individuals' intakes are constant from day to day.

Day-to-day variation in intake among individuals will be great for food item/groups that are highly seasonal and for items/groups that are eaten year around but that are not typically eaten every day. For these foods, the intake distribution generated from short term data will not be a good reflection of the long term distribution. On the other hand, for broad categories of foods (e.g., total meats) which are eaten on a daily basis throughout the ycar with minimal seasonality, the short term distribution may be a reasonable approximation of the true long term distribution, although it will show somewhat more variability. In this and the following section then, distributions are shown only for the following broad categories of foods: total meats and total dairy products. Because of the increased variability of the short-term distribution, the short-term upper percentiles shown will overestimate somewhat the corresponding percentiles of the long-term distribution.

### 11.1.2. Key Meat and Dairy Products Intake Study Based on the CSFII <br> U.S. EPA Analysis of 1989-91 USDA CSFII Data-

 EPA conducted an analysis of USDA's 1989-91 CSFII data set. The general methodology used in analyzing the data is presented in Volume II, Chapter 9 - Intake of Fruits and Vegetables of this Handbook. Intake rates were generated for the following meat and dairy products: total meats, total dairy, beef, pork, poultry, game, and cggs. Appendix 9B presents the food categories and codes used in generating intake rates for these food groups. These data have been corrected to account for mixtures as described in Volume II, Chapter 9 - Intake of Fruits and Vegetables and Appendix 9A. However, it should be noted that although total meats account for items such as luncheon meats, sausages, and organ meats, these items are not included in the individual meat groups (i.e., beef, poultry, etc.). Per capita intake rates for total meat and total dairy are presented in Tables 11-1 and 11-2 at the end of this Chapter. Tables 11-3 to 11-7 present per capita intake data for individual meats and eggs. The results are presented in units of $g / \mathrm{kg}$-day. Thus, use of these data in calculating potential dose does not require the body weight factor to be included in the denominator of the average daily dose ( ADD ) equation. It should be noted that converting these intake rates into units of g/day by multiplying by a single average body weight is inappropriate, because individual intake rates wereindexed to the reported body weights of the survey respondents. However, if there is a need to compare the intake data presented here to intake data in units of g/day, a body weight less than 70 kg (i.e., approximately 60 kg ; calculated based on the number of respondents in each age category and the average body weights for these age groups, as presented in Volume I, Chapter 7, Body Weight) should be used because the total survey population included children as well as adults.

The advantages of using the 1989-91 CSFII data set are that the data are expected to be representative of the U.S. population and that it includes data on a wide variety of food types. The data set was the most recent of a series of publicly available USDA data sets (i.e., NFCS 1977-78; NFCS 1987-88; CSFII 1989-91) at the time the analysis was conducted for this Handbook, and should reflect recent eating patterns in the United States. The data set includes three years of intake data combined. However, the 1989-91 CSFII data are based on a three day survey period. Short-term dietary data may not accurately reflect long-term eating patterns. This is particularly true for the tails of the distribution of food intake. In addition, the adjustment for including mixtures adds uncertainty to the intake rate distributions. The calculation for including mixtures assumes that intake of any mixture includes all of the foods identified and the proportions specified in Appendix Table 9A-1. This assumption yields valid estimates of per capita consumption, but results in overestimates of the proportion of the population consuming individual meats; thus, the quantities reported in Tables 11-3 to 11-7 should be interpreted as upper bounds on the proportion consuming beef, pork, poultry, game, and eggs.

The data presented in this handbook for the USDA 1989-91 CSFII is not the most up-to-date information on food intake. USDA has recently made available the data from its 1994 and 1995 CSFII. 'Over 5,500 people nationwide participated in both of these surveys, providing recalled food intake information for 2 separate days. Although the two-day data analysis has not been conducted, USDA published the results for the respondents' intakes on the first day surveyed (USDA, 1996a,b). USDA 1996 survey data will be made available later in 1997. As soon as 1996 data are available, EPA will take steps to get the 3-year data (1994, 1995, and 1996) analyzed and the food ingestion factors updated. Meanwhile, Table 11-8 presents a comparison of the mean daily intakes per individual in a day for the major meat and dairy groups from USDA survey data from years

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1977-78, 1987-88, 1989-91, 1994, and 1995. This table shows that food consumption patterns have changed for beef and meat mixtures when comparing 1977 and 1995 data. In particular, consumption of beef decreased by 50 percent when comparing data from 1977 and 1995, while consumption of meat mixtures increased by 44 percent. However, consumption of the food items presented in Table 11-8 has remained fairly constant when comparing values from 1989-91 with the most recent data from 1994 and 1995. Meat mixtures show the largest change with an increase of 16 percent from 1989 to 1995. This indicates that the 1989-91 CSFII data are probably adequate for assessing ingestion exposure for current populations; however, these data should be used with caution.

It is interesting to note that there was not much variation in beef and poultry consumption from 1989-91 to 1995. This seems to contradict the other USDA reports that show that in recent years the U.S. population has been substituting beef for other sources of protein such as poultry and fish. One of those reports is the report titled Meat and Poultry Inspection; 1994 Report of the Secretary of Agriculture to the U.S. Congress (USDA, 1994). This USDA report shows a $39 \%$ increase in the number of poultry inspected at federally inspected plants in 1994 compared to 1984. In contrast, the number of meat animals inspected at federally inspected plants increased only by $2 \%$ from 1984 to 1994. This trend in food consumption patterns was also reported in the USDA report titled Food Consumption, Prices, and Expenditures, 1970-92 (USDA, 1993). This report shows that in 1992, consumption among Americans averaged 18 pounds less red meat, 26 pounds more poultry, and 3 pounds more fish and shellfish than in 1970. This apparent contradiction may be explained by assuming that most of the increase in poultry consumption has occured in the meat mixtures and grain mixtures categories. There has been a considerable shift from consuming individual food items to food in mixtures (such as pizza, tacos, burritos, frozen entrees, and salads from grocery stores). This may explain why, in Table 11-8, domestic consumption has remained fairly constant in the past few years.

### 11.1.3. Relevant Meat and Dairy Products Intake Studies

The U.S. EPA's Dietary Risk Evaluation System (DRES) - U.S. EPA, Office of Pesticide Programs (OPP) EPA OPP's DRES contains per capita intake rate data for various items of meat, poultry, and dairy products for 22 subgroups (age, regional, and seasonal) of the population.

As described in Volume II, Chapter 9 - Intake of Fruits and Vegetables, intake data in DRES were generated by determining the composition of $1977 / 78$ NFCS food items and disaggregating complex food dishes into their component raw agricultural commodities (RACs) (White et al., 1983). The DRES per capita, as consumed intake rates for all age/sex/demographic groups combined are presented in Table 11-9. These data are based on both consumers and non-consumers of these food items. Data for specific subgroups of the population are not presented in this section, but are available through OPP via direct request. The data in Table 11-9 may be useful for estimating the risks of exposure associated with the consumption of the various meat, poultry, and dairy products presented. It should be noted that these data are indexed to the reported body weights of the survey respondents and are expressed in units of grams of food consumed per kg body weight per day. Consequently, use of these data in calculating potential dose does not require the body weight factor in the denominator of the average daily dose (ADD) equation. It should also be noted that conversion of these intake rates into units of g/day by multiplying by a single average body weight is not appropriate because the DRES data base did not rely on a single body weight for all individuals. Instead, DRES used the body weights reported by each individual surveyed to estimate consumption in units of $\mathrm{g} / \mathrm{kg}$-day.

The advantages of using these data are that complex food dishes have been disaggregated to provide intake rates for a variety of meat, poultry, and dairy products. These data are also based on the individual body weights of the respondents. Therefore, the use of these data in calculating exposure to toxic chemicals may provide more representative estimates of potential dose per unit body weight. However, because the data are based on NFCS short-term dietary recall, the same limitations discussed previously for other NFCS data sets also apply here. In addition, consumption patterns may have changed since the data were collected in 1977-78. OPP is in the process of translating consumption information from the USDA CSFII 1989-91 survey to be used in DRES.

Food and Nutrient Intakes of Individuals in One Day in the U.S., USDA (1980, 1992, 1996a, 1996b) USDA calculated mean per capita intake rates for meat and dairy products using NFCS data from 1977-78 and 1987-88 (USDA, 1980; 1992) and CSFII data from 1994 and 1995 (USDA, 1996a; 1996b). The mean per capita intake rates for meat and dairy products are presented in

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Tables 11-10 and 11-11 for meats and Tables 11-12 and 11-13 for dairy based on intake data for one day from the 1977-78 and 1987-88 USDA NFCSs. Tables 11-14 and 11-15 present similar data from the 1994 and 1995 CSFII for meats and dairy products, respectively.

The advantages of using these data are that they provide mean intake estimates for all meat, poultry, and dairy products. The consumption estimates are based on short-term (i.e., 1-day) dietary data which may not reflect long-term consumption.
U.S. EPA - Office of Radiation Programs - The U.S. EPA Office of Radiation Programs (ORP) has also used the USDA 1977-78 NFCS to estimate daily food intake. ORP uses food consumption data to assess human intake of radionuclides in foods (U.S. EPA, 1984a; 1984b). The 1977-78 NFCS data have been reorganized by ORP, and food items have been classified according to the characteristics of radionuclide transport. The mean per capita dietary intake of food sub classes (milk, other dairy products, eggs, beef, pork, poultry, and other meat) grouped by age for the U.S. population is presented in Table 11-16. The mean daily intake rates of meat, poultry, and dairy products for the U.S. population grouped by regions are presented in Table 11-17. Because this study was based on the USDA NFCS, the limitations and advantages associated with the USDA NFCS data also apply to these data. Also, consumption patterns may have changed since the data were collected in 1977-78.
U.S. EPA - Office of Science and Technology - The U.S. EPA Office of Science and Technology (OST) within the Office of Water (formerly the Office of Water Regulations and Standards) used data from the FDA revision of the Total Diet Study Food Lists and Diets (Pennington, 1983) to calculate food intake rates. OST uses these consumption data in its risk assessment model for land application of municipal sludge. The FDA data used are based on the combined results of the USDA 1977-78 NFCS and the second National Health and Nutrition Examination Survey (NHANES II), 1976-80 (U.S. EPA, 1989). Because food items are listed as prepared complex foods in the FDA Total Diet Study, each item was broken down into its component parts so that the amount of raw commodities consumed could be determined. Table 11-18 presents intake rates for meat, poultry, and dairy products for various age groups. Estimated lifetime ingestion rates derived by U.S. EPA (1989) are also presented in Table 11-18. Note that these are per capita intake rates tabulated as grams dry
weight/day. Therefore, these rates differ from those in the previous tables because Pao et al. (1982) and U.S. EPA (1984a, 1984b) report intake rates on an as consumed basis.

The EPA-OST analysis provides intake rates for additional food categories and estimates of lifetime average daily intake on a per capita basis. In contrast to the other analyses of USDA NFCS data, this study reports the data in terms of dry weight intake rates. Thus, conversion is not required when contaminants are provided on a dry weight basis. These data, however, may not reflect current consumption patterns because they are based on 1977-78 data.

USDA (1993) - Food Consumption, Prices, and Expenditures, 1970-92 -The USDA's Economic Research Service (ERS) calculates the amount of food available for human consumption in the United States annually. Supply and utilization balance sheets are generated. These are based on the flow of food items from production to end uses. Total available supply is estimated as the sum of production (i.e., some products are measured at the farm level or during processing), starting inventories, and imports (USDA, 1993). The availability of food for human use commonly termed as "food disappearance" is determined by subtracting exported foods, products used in industries, farm inputs (seed and feed) and end-of-the year inventories from the total available supply (USDA, 1993). USDA (1993) calculates the per capita food consumption by dividing the total food disappearance by the total U.S. population.

USDA (1993) estimated per capita consumption data for meat, poultry, and dairy products from 1970-1992 (1992 data are preliminary). In this section, the 1991 values, which are the most recent final data, are presented. The meat consumption data were reported as carcass weight, retail weight equivalent, and boneless weight equivalent. The poultry consumption data were reported as ready-to-cook (RTC) weight, retail weight, and boneless weight (USDA, 1993). USDA (1993) defined beef carcass weight as the chilled hanging carcass, which includes the kidney and attached internal fat (kidney, pelvic, and heart fat), excludes the skin, head, feet, and unattached internal organs. The pork carcass weight includes the skin and feet, but excludes the kidney and attached internal fat. Retail weight equivalents assume all food was sold through retail foodstores; therefore, conversion factors (Table 11-19) were used to correct carcass or RTC to retail weight to account for trimming, shrinkage, or loss of meat and chicken at these retail
outlets (USDA, 1993). Boneless equivalent values for meat (pork, veal, beef) and poultry excludes all bones, but includes separable fat sold on retail cuts of red meat. Pet food was considered as an apparent source of food disappearance for poultry in boneless weight estimates, while pet food was excluded for beef, veal, and pork (USDA, 1993). Table 11-19 presents per capita consumption in 1991 for red meat (carcass weight, retail equivalent, and boneless trimmed equivalent) and poultry (RTC, retail equivalent for chicken only, and boneless trimmed equivalent). Per capita consumption estimates based on boneless weights appear to be the most appropriate data for use in exposure assessments, because boneless meats are more representative of what people would actually consume. Table 11-20 presents per capita consumption in 1991 for dairy products including eggs, milk, cheese, cream, and sour cream.

One of the limitations of this study is that disappearance data do not account for losses from the food supply from waste, spoilage, or foods fed to pets. Thus, intake rates based on these data will overestimate daily consumption because they are based on the total quantity of marketable commodity utilized. Therefore, these data may be useful for estimating bounding exposure estimates. It should also be noted that per capita estimates based on food disappearance are not a direct measure of actual consumption or quantity ingested, instead the data are used as indicators of changes in usage over time (USDA, 1993). An advantage of this study is that it provides per capita consumption rates for meat, poultry, and dairy products which are representative of long-term intake because disappearance data are generated annually. Daily per capita intake rates are generated by dividing annual consumption by 365 days/year.

National Live Stock and Meat Board (1993) Eating in America Today: A Dietary Pattern and Intake Report - The National Live Stock and Meat Board (NLMB) (1993) assessed the nutritional value of the current American diet based on two factors: (1) the composition of the foods consumed, and (2) the amount of food consumed. Data used in this study were provided by MRCA Information Services, Inc. through MRCA's Nutritional Marketing Information Division. The survey conducted by MRCA consisted of a 2,000 household panels of over 4,700 individuals. The survey sample was selected to be representative of the U.S. population. Information obtained from the survey by MRCA's Menu Census included food and beverage consumption over a
period of 14 consecutive days. The head of the household recorded daily food and beverage consumption in-home and away-from-home in diaries for each household member. The survey period was from July 1, 1990 through June 30, 1991. This ensured that all days carried equal weights and provided a seasonally balanced data set. In addition, nutrient intake data calculated by the MRCA's Nutrient Intake Database (NID) (based on the 1987-88 USDA Food Intake Study) and information on food attitudes were also collected. It should be noted, however, that the 14 daily diaries provided only the incidence of eating each food product by an individual, but not the quantity eaten by each person. The intake rate for each individual was estimated by multiplying the eating frequency of a particular food item by the average amount eaten per eating occasion. The data on the average amount eaten per eating occasion were obtained from the USDA NFCS survey.

Table 11-21 presents the adult daily mean intake of meat and poultry grouped by region and gender. The adult population was defined as consumers ages 19 and above (NLMB, 1993). Beef consumption was high in all regions compared to other meats and poultry (Table 1121). The average daily consumption of meat in the U.S. was $114.2 \mathrm{~g} /$ day which included beef ( 57 percent), veal ( 0.5 percent), lamb ( 0.5 percent), game/variety meats ( 8 percent), processed meats ( 18 percent), and pork ( 16 percent) (NLMB, 1993). Table 11-22 shows the amount of meat consumed by the adult population grouped as non-meat eaters ( 1 percent), light meat eaters ( 30 percent), medium meat eaters ( 33 percent), and heavy meat eaters (36 percent).

The advantage of this study is that the survey period is longer (i.e., 14 days) than any other food consumption survey. The survey is also based on a nationally representative sample. The survey also accounts for foods eaten as mixtures. However, only mean values are provided. Therefore, distribution of long-term consumption patterns cannot be derived. In addition, the survey collects data on incidence of eating each food item and not actual consumption rates. This may introduce some bias in the results. The direction of this bias is unknown.

AIHC (1994) - Exposure Factors Sourcebook - The AIHC Sourcebook (AIHC, 1994) uses the data presented in the 1989 version of the Exposure Factors Handbook which reported data from the USDA 1977-78 NFCS. In this Handbook, new analyses of more recent data from the USDA 1989-91 CSFII are presented. Numbers, however,
cannot be directly compared with previous values since the results from the new analysis are presented on a body weight basis. The Sourcebook was selected as a relevant study because it was not the primary source for the data used to make recommendations in this document. However, it is an alternative information source.

Pao et al. (1982) - Foods Commonly Eaten by Individuals - Using data gathered in the 1977-78 USDA NFCS, Pao et al. (1982) calculated percentiles for the quantities of meat, poultry, and dairy products consumed per eating occasion by members of the U.S. population. The data were collected during NFCS home interviews of 37,874 respondents, who were asked to recall food intake for the day preceding the interview, and record food intake the day of the interview and the day after the interview. Quantities consumed per eating occasion, are presented in Table 11-23.

The advantages of using these data are that they were derived from the USDA NFCS and are representative of the U.S. population. This data set provides distributions of serving sizes for a number of commonly eaten meat, poultry, and dairy products, but the list of foods is limited and does not account for meat, poultry, and dairy products included in complex food dishes. Also, these data are based on short-term dietary recall and may not accurately reflect long-term consumption patterns. Although these data are based on the 1977-78 NFCS, serving size data have been collected but not published for the more recent USDA surveys.

### 11.2. FAT CONTENT OF MEAT AND DAIRY PRODUCTS

In some cases, the residue levels of contaminants in meat and dairy products are reported as the concentration of contaminant per gram of fat. This may be particularly true for lipophilic compounds. When using these residue levels, the assessor should ensure consistency in the exposure assessment calculations by using consumption rates that are based on the amount of fat consumed for the meat or dairy product of interest. Alternately, residue levels for the "as consumed" portions of these products may be estimated by multiplying the levels based on fat by the fraction of fat per product as follows:

$$
\frac{\text { residue level }}{g \text {-product }}=\frac{\text { residue level }}{g-\text { fat }} \times \frac{g-\text { fat }}{g-\text { product }} \text { (Eqn. 11-1) }
$$

The resulting residue levels may then be used in conjunction with "as consumed" consumption rates. The percentages of lipid fat in meat and dairy products have been reported in various publications. USDA's Agricultural Handbook Number 8 (USDA, 1979-1984) provides composition data for agricultural products. It includes a listing of the total saturated, monounsaturated, and polyunsaturated fats for various meat and dairy items. Table 11-24 presents the total fat content for selected meat and dairy products taken from Handbook Number 8. The total percent fat content is based on the sum of saturated, monounsaturated, and polyunsaturated fats.

The National Livestock and Meat Board (NLMB) (1993) used data from Agricultural Handbook Number 8 and consumption data to estimate the fat contribution to the U.S. diet. Total fat content in grams, based on a 3 ounce ( 85.05 g ) cooked serving size, was reported for several categories (retail composites) of meats. These data are presented in Table 11-25 along with the corresponding percent fat content values for each product. NLMB (1993) also reported that 0.17 grams of fat are consumed per gram of meat (i.e., beef, pork, lamb, veal, game, processed meats, and variety meats) ( 17 percent) and 0.08 grams of fat are consumed per gram of poultry (8 percent).

The average total fat content of the U.S. diet was reported to be $68.3 \mathrm{~g} / \mathrm{day}$. The meat group (meat, poultry, fish, dry beans, eggs, and nuts) was reported to contribute the most to the average total fat in the diet ( 41 percent) (NLMB, 1993). Meats (i.e., beef, pork, lamb, veal, game, processed meats, and variety meats) reportedly contribute less than 30 percent to the total fat of the average U.S. diet. The milk group contributes approximately 12 percent to the average total fat in the U.S. diet (NLMB, 1993). Fat intake rates and the contributions of the major food groups to fat intake for heavy, medium, and light meat eaters, and non meat eaters are presented in Table 11-26 (NLMB, 1993). NLMB (1993) also reported the average meat fat intake to be $19.4 \mathrm{~g} / \mathrm{day}$, with beef contributing about 50 percent of the fat to the diet from all meats. Processed meats contributed 31 percent; pork contributed 14 percent; game and variety meats contributed 4 percent; and lamb and veal contributed 1 percent to the average meat fat intake.

The Center for Disease Control (CDC) (1994) used data from NHANES III to calculate daily total food energy intake (TFEI), total dietary fat intake, and saturated fat intake for the U.S. population during 1988 to 1991. The sample population comprised 20,277

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individuals ages 2 months and above, of which 14,001 respondents ( 73 percent response rate) provided dietary information based on a.24-hour recall. TFEI was defined as "all nutrients (i.e., protein, fat, carbohydrate, and alcohol) derived from consumption of foods and beverages (excluding plain drinking water) measured in kilocalories (kcal)." Total dietary fat intake was defined as "all fat (i.e., saturated and unsaturated) derived from consumption of foods and beverages measured in grams."

CDC (1994) estimated and provided data on the mean daily TFEI and the mean percentages of TFEI from total dietary fat grouped by age and gender. The overall mean daily TFEI was $2,095 \mathrm{kcal}$ for the total population and 34 percent (or 82 g ) of their TFEI was from total dietary fat (CDC, 1994). Based on this information, the mean daily fat intake was calculated for the various age groups and genders (see Appendix 11A for detailed calculation). Table 11-27 presents the grams of fat per day obtained from the daily consumption of foods and beverages grouped by age and gender for the U.S. population, based on this calculation.

### 11.3. CONVERSION BETWEEN AS CONSUMED AND DRY WEIGHT INTAKE RATES

As noted previously, intake rates may be reported in terms of units as consumed or units of dry weight. It is essential that exposure assessors be aware of this difference so that they may ensure consistency between the units used for intake rates and those used for concentration data (i.e., if the unit of food consumption is grams dry weight/day, then the unit for the amount of pollutant in the food should be grams dry weight). If necessary, as consumed intake rates may be converted to dry weight intake rates using the moisture content percentages of meat, poultry and dairy products presented in Table 11-28 and the following equation:

$$
\begin{equation*}
\mathrm{IR}_{\mathrm{dw}}=\mathrm{IR}_{\mathrm{ac}} *[(100-\mathrm{W}) / 100] \tag{Eqn.11-2}
\end{equation*}
$$

Dry weight" intake rates may be converted to "as consumed" rates by using:

$$
\mathrm{IR}_{\mathrm{ac}}=\mathrm{IR}_{\mathrm{dw}} /[(100-\mathrm{W}) / \mathrm{I} 00]
$$

(Eqn. 11-3)
where:

$$
\begin{aligned}
& \mathrm{IR}_{\mathrm{dw}}=\mathrm{dry} \text { weight intake rate; } \\
& \mathrm{IR}_{\mathrm{ac}}=\text { as consumed intake rate; and } \\
& \mathrm{W}=\text { percent water content. }
\end{aligned}
$$

### 11.4. RECOMMENDATIONS

The 1989-91 CSFII data described in this section were used in selecting recommended meat, poultry, and dairy product intake rates for the general population and various subgroups of the United States population. The general design of both key and relevant studies are summarized in Table 11-29. The recommended values for intake of meat and dairy products are summarized in Table 11-30 and the confidence ratings for the recommended values for meat and dairy intake rates are presented in Table 11-31. Per capita intake rates for specific meat items, on a g/kg-day basis, may be obtained from Tables 11-3 to 11-7. Percentiles of the intake rate distribution in the general population for total meat and total dairy are presented in Tables 11-1 and 11-2. From these tables, the mean and 95 th percentile intake rates for meats are $2.1 \mathrm{~g} / \mathrm{kg}$-day and $5.1 \mathrm{~g} / \mathrm{kg}$-day, respectively. The mean and 95 th percentile intake rates for dairy products are $8.0 \mathrm{~g} / \mathrm{kg}$-day and $29.7 \mathrm{~g} / \mathrm{kg}$-day. It is important to note that the data presented in Tables 11-1 through 11-7 are based on data collected over a 3-day period and may not necessarily reflect the long-term distribution of average daily intake rates. However, for these broad categories of food (i.e., total meats and total dairy products), because they may be eaten on a daily basis throughout the year with minimal seasonality, the short-term distribution may be a reasonable approximation of the long-term distribution, although it will display somewhat increased variability. This implies that the upper percentiles shown here will tend to overestimate the corresponding percentiles of the true long-term distribution. Intake rates for the homeproduced form of these food items/groups are presented in Volume II, Chapter 13. It should be noted that because these recommendations are based on 1989-91 CSFII data, they may not reflect recent the most changes in consumption patterns. However, as indicated in Table 11-8, intake has remained fairly constant between 1989-91 and 1995. Thus, the 1989-91 CSFII data are believed to be appropriate for assessing ingestion exposure for current populations.

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| Table 11-1. Per Capita 1 ntake of Total Meats ( $\mathrm{g} / \mathrm{kg}$-day as consumed) |  |  |  |  |  |  |  |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Population <br> Group | Percent Consuming | Mean | SE | Pl | P5 | P10 | P25 | P50 | P75 | P90 | P95 | P99 | P100 |
| Total | 96.4\% | 2.146 | 0.014 | 0 | 0.33 | 0.63 | 1.13 | 1.84 | 2.78 | 4.06 | 5.06 | 7.67 | 25.67 |
| Age (years) |  |  |  |  |  |  |  |  |  |  |  |  |  |
| < 01 | 66.7\% | 2.867 | 0.187 | 0 | 0 | 0 | 0 | 2.34 | 4.72 | 6.52 | 8.56 | 11.52 | 25.67 |
| 01-02 | 95.6\% | 4.384 | 0.116 | 0 | 1.07 | 1.58 | 2.70 | 4.13 | 5.38 | 7.69 | 8.41 | 11.88 | 21.61 |
| 03-05 | 97.5\% | 3.873 | 0.092 | 0 | 1.12 | 1.38 | 2.21 | 3.50 | 5.04 | 6.64 | 8.23 | 11.25 | 15.00 |
| 06-11 | 97.6\% | 3.011 | 0.052 | 0 | 0.66 | 1.02 | 1.80 | 2.78 | 3.98 | 5.12 | 6.08 | 8.38 | 11.68 |
| 12-19 | 97.7\% | 2.078 | 0.034 | 0 | 0.42 | 0.67 | 1.19 | 1.99 | 2.79 | 3.49 | 4.40 | 5.95 | 8.28 |
| 20-39 | 97.9\% | 1.923 | 0.019 | 0 | 0.39 | 0.64 | 1.09 | 1.73 | 2.54 | 3.49 | 4.14 | 5.46 | 8.37 |
| 40-69 | 97.3\% | 1.700 | 0.017 | 0 | 0.36 | 0.59 | 1.03 | 1.58 | 2.20 | 2.95 | 3.47 | 4.73 | 7.64 |
| $70+$ | 97.1\% | 1.531 . | 0.028 | 0 | 0.32 | 0.49 | 0.89 | 1.42 | 2.03 | 2.73 | 3.20 | 4.28 | 6.63 |
| Season |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Fall | 97.1\% | 2.182 | 0.029 | 0 | 0.37 | 0.66 | 1.15 | 1.85 | 2.80 | 4.11 | 5.16 | 8.06 | 25.67 |
| Spring | 95.8\% | 2.053 | 0.027 | 0 | 0.26 | 0.61 | 1.09 | 1.75 | 2.63 | 3.93 | 4.91 | 7.31 | 15.00 |
| Summer | 96.3\% | 2.178 | 0.031 | 0 | 0.35 | 0.63 | 1.11 | 1.86 | 2.84 | 4.10 | 5.18 | 7.86 | 18.19 |
| Winter | 96.4\% | 2.173 | 0.029 | 0 | 0.30 | 0.63 | 1.18 | 1.88 | 2.87 | 4.06 | 5.05 | 7.35 | 14.61 |
| Urbanization |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Central City | 96.7\% | 2.163 | 0.028 | 0 | 0.25 | 0.59 | 1.09 | 1.79 | 2.82 | 4.14 | 5.22 | 7.97 | 25.67 |
| Nonmetropolitan | 95.7\% | 2.168 | 0.028 | 0 | 0.30 | 0.63 | 1.15 | 1.90 | 2.79 | 4.04 | 5.12 | 7.69 | 14.61 |
| Suburban | 96.6\% | 2.126 | 0.021 | 0 | 0.39 | 0.64 | 1.13 | 1.84 | 2.74 | 4.03 | 4.94 | 7.31 | 15.00 |
| Race |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Asian | 89.3\% | 2.233 | 0.131 | 0 | 0 | 0.60 | 1.10 | 1.86 | 3.23 | 4.49 | 4.66 | 6.86 | 8.13 |
| Black | 95.5\% | 2.434 | 0.053 | 0 | 0.33 | 0.62 | 1.15 | 1.94 | 3.02 | 5.03 | 6.14 | 9.87 | 25.67 |
| Native American | 86.5\% | 2.269 | 0.131 | 0 | 0 | 0.41 | 1.32 | 1.87 | 3.38 | 4.64 | 5.09 | 7.32 | 8.57 |
| Other/NA | 95.1\% | 2.628 | 0.109 | 0 | 0 | 0.65 | 1.40 | 2.29 | 3.34 | 4.90 | 6.03 | 11.25 | 11.25 |
| White | 96.9\% | 2.083 | 0.015 | 0 | 0.34 | 0.63 | 1.12 | 1.81 | 2.72 | 3.87 | 4.87 | 7.18 | 18.19 |
| Region |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Midwest | 96.5\% | 2.204 | 0.029 | 0 | 0.44 | 0.69 | 1.21 | 1.85 | 2.82 | 4.08 | 5.05 | 7.86 | 21.61 |
| Northeast | 96.5\% | 2.148 | 0.033 | 0 | 0.35 | 0.67 | 1.16 | 1.89 | 2.75 | 3.98 | -4.99 | 8.27 | 15.00 |
| South | 96.7\% | 2.249 | 0.025 | 0 | 0.37 | 0.68 | 1.18 | 1.90 | 2.88 | 4.35 | 5.34 | 7.73 | 13.42 |
| West | 95.8\% | 1.903 | 0.030 | 0 | 0.08 | 0.47 | 0.92 | 1.60 | 2.54 | 3.69 | 4.57 | 6.64 | 25.67 |
| NOTE: $\quad$ SE = Standard error <br> $\mathrm{P}=$ Percentile of the distribution <br> Source: Based on EPA's analyses of the 1989-91 CSFII |  |  |  |  |  |  |  |  |  |  |  |  |  |





| Table 11-4. Per Capila Intake of Pork (g/kg-day as consumed) |  |  |  |  |  |  |  |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Population Group | Percent Consuming | Mean | SE | Pl | P5 | P10 | P25 | P50 | P75 | P90 | P95 | P99 | P100 |
| Total | 90.2\% | 0.261 | 0.005 | 0 | 0 | 0.005 | 0.031 | 0.083 | 0.263 | 0.735 | 1.137 | 2.384 | 8.231 |
| Age (years) |  |  |  |  |  |  |  |  |  |  |  |  |  |
| $<01$ | 63.0\% | 0.291 | 0.04 | 0 | 0 | 0 | 0 | 0.078 | 0.228 | 0.69 | $1.67!$ | 3.269 | 5.431 |
| 01-02 | 92.4\% | 0.492 | 0.041 | 0 | 0 | 0.033 | 0.071 | 0.182 | 0.424 | 1.525 | 2.633 | 3.633 | 6.94 |
| 03-05 | 95.0\% | 0.473 | 0.035 | 0 | 0 | 0.021 | 0.057 | 0.147 | 0.362 | 1.372 | 2.35 | 3.309 | 8.231 |
| 06-11 | 94.5\% | 0.352 | 0.018 | 0 | 0 | 0.015 | 0.052 | 0.116 | 0.311 | 1.098 | 1.418 | 2.869 | 5.024 |
| 12-19 | 94.0\% | 0.27 | 0.013 | 0 | 0 | 0.012 | 0.039 | 0.09 | 0.289 | 0.742 | 1.118 | 2.699 | 5.157 |
| 20-39 | 92.5\% | 0.23 | 0.007 | 0 | 0 | 0.009 | 0.031 | 0.08 | 0.233 | 0.704 | 1.039 | 1.747 | 6.363 |
| 40-69 | 88.3\% | 0.212 | 0.007 | 0 | 0 | 0 | 0.025 | 0.068 | 0.242 | 0.613 | 0.915 | 1.865 | 4.342 |
| 70 + | 86.5\% | 0.207 | 0.011 | 0 | 0 | 0 | 0.016 | 0.061 | 0.223 | 0.667 | 0.924 | 1.74 | 3.035 |
| Season |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Fall | 91.9\% | 0.254 | 0.008 | 0 | 0 | 0.01 | 0.037 | 0.098 | 0.267 | 0.723 | 1.045 | 2.118 | 5.338 |
| Spring | 88.8\% | 0.264 | 0.009 | 0 | 0 | 0 | 0.027 | 0.076 | 0.265 | 0.728 | 1.19 | 2.762 | 6.94 |
| Summer | 89.4\% | 0.245 | 0.01 | 0 | 0 | 0 | 0.027 | 0.072 | 0.22 | 0.688 | 1.097 | 2.43 | 8.231 |
| Winter | 90.6\% | 0.279 | 0.009 | 0 | 0 | 0.006 | 0.032 | 0.084 | 0.3 | 0.819 | 1.195 | 2.608 | 5.946 |
| Urbanization |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Central City | 89.5\% | 0.258 | 0.009 | 0 | 0 | 0.001 | 0.027 | 0.076 | 0.235 | 0.736 | 1.085 | 2.699 | 6.94 |
| Nonmetropolitan | 90.3\% | 0.299 | 0.01 | 0 | 0 | 0.007 | 0.038 | 0.099 | 0.324 | 0.863 | 1.212 | 2.808 | 8.231 |
| Suburban | 90.6\% | 0.244 | 0.006 | 0 | 0 | 0.006 | 0.03 | 0.078 | 0.253 | 0.678 | 1.098 | 2.269 | 5.946 |
| Race |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Asian | 85.9\% | 0.256 | 0.049 | 0 | 0 | 0.003 | 0.027 | 0.057 | 0.192 | 0.72 | 1.157 | 2.487 | 3.966 |
| Black | 89.2\% | 0.418 | 0.019 | 0 | 0 | 0.002 | 0.035 | 0.123 | 0.48 | 1.19 | 2.108 | 3.178 | 8.231 |
| Narive American | 83.6\% | 0.188 | 0.024 | 0 | 0 | 0 | 0.027 | 0.08 | 0.179 | 0.473 | 0.889 | 1.317 | 1.662 |
| Other/NA | 88.3\% | 0.191 | 0.021 | 0 | 0 | 0 | 0.027 | 0.075 | 0.183 | 0.48 | 0.845 | 1.638 | 5.252 |
| White | 90.6\% | 0.241 | 0.005 | 0 | 0 | 0.006 | 0.031 | 0.081 | 0.249 | 0.685 | 1.061 | 2.035 | 5.946 |
| Region |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Midwest | 91.3\% | 0.284 | 0.009 | 0 | 0 | 0.006 | 0.034 | 0.095 | 0.318 | 0.776 | 1.113 | 2.487 | 6.362 |
| Northeast | 90.4\% | 0.236 | 0.01 | 0 | 0 | 0.005 | 0.027 | 0.071 | 0.227 | 0.699 | 1.064 | 2.11 | 5.338 |
| South | 89.5\% | 0.283 | 0.008 | 0 | 0 | 0.005 | 0.032 | 0.09 | 0.281 | 0.802 | 1.212 | 2.769 | 8.231 |
| West | 89.7\% | 0.22 | 0.009 | 0 | 0 | 0 | 0.028 | 0.072 | 0.198 | 0.59 | 1.009 | 1.944 | 5.946 |
| NOTE: $\quad \mathrm{SE}=$ Standard error <br> $\mathrm{P}=$ Percentile of the distribution <br> Source: Based on EPA's analyses of the 1989-91 CSFII |  |  |  |  |  |  |  |  |  |  |  |  |  |



| Population Group | Percent <br> Consuming | Mean | SE | P1 | P5 | P10 | P25 | P50 | P75 | P90 | P95 | P99 | P100 |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Total | 91.7\% | 0.598 | 0.007 | 0 | 0 | 0.015 | 0.097 | 0.344 | 0.83 | 1.506 | 2.035 | 3.273 | 12.239 |
| Age (years) |  |  |  |  |  |  |  |  |  |  |  |  |  |
| $<01$ | 64.9\% | 0.816 | 0.087 | 0 | 0 | 0 | 0 | 0.178 | 1.07 | 2.467 | 3.453 | 7.373 | 12.239 |
| 01-02 | 94.2\% | 1.156 | 0.064 | 0 | 0.017 | 0.08 | 0.211 | 0.636 | 1.695 | 2.931 | 4.144 | 5.429 | 11.747 |
| 03-05 | 95.0\% | 1.068 | 0.049 | 0 | 0 | 0.044 | 0.18 | 0.607 | 1.647 | 2.662 | 3.603 | 5.024 | 7.565 |
| 06-11 | 95.7\% | 0.871 | 0.028 | 0 | 0.022 | 0.047 | 0.166 | 0.556 | 1.364 | 2.182 | 2.851 | 3.861 | 6.936 |
| 12-19 | 94.3\% | 0.558 | 0.017 | 0 | 0 | 0.02 | 0.088 | 0.378 | 0.813 | 1.476 | 1.806 | 2.394 | 3.535 |
| 20-39 | 94.6\% | 0.53 | 0.01 | 0 | 0.005 | 0.021 | 0.098 | 0.332 | 0.768 | 1.35 | 1.744 | 2.666 | 3.801 |
| 40-69 | 90.5\% | 0.477 | 0.01 | 0 | 0 | 0.011 | 0.084 | 0.294 | 0.696 | 1.192 | 1.528 | 2.358 | 6.219 |
| $70+$ | 86.7\% | 0.463 | 0.017 | 0 | 0 | 0 | 0.072 | 0.286 | 0.692 | 1.189 | 1.539 | 2.284 | 4.092 |
| Season |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Fall | 92.9\% | 0.635 | 0.015 | 0 | 0 | 0.022 | 0.112 | 0.366 | 0.867 | 1.571 | 2.209 | 3.543 | 12.239 |
| Spring | 91.0\% | 0.538 | 0.013 | 0 | 0 | 0.009 | 0.071 | 0.305 | 0.74 | 1.368 | 1.829 | 3.052 | 11.543 |
| Summer | 90.4\% | 0.625 | 0.015 | 0 | 0 | 0.013 | 0.089 | 0.359 | 0.905 | 1.562 | 2.171 | 3.863 | 6.596 |
| Winter | 92.6\% | 0.595 | 0.014 | 0 | 0 | 0.025 | 0.113 | 0.372 | 0.82 | 1.443 | 1.94 | 3.091 | 8.418 |
| Urbanization |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Central City | 91.7\% | 0.627 | 0.014 | 0 | 0 | 0.011 | 0.095 | 0.333 | 0.877 | 1.589 | 2.218 | 3.518 | 12.239 |
| Nonmetropolitan | 90.6\% | 0.54 | 0.013 | 0 | 0 | 0.014 | 0.093 | 0.314 | 0.781 | 1.321 | 1.71 | 3.077 | 11.543 |
| Suburban | 92.4\% | 0.608 | 0.011 | 0 | 0 | 0.02 | 0.1 | 0.37 | 0.842 | 1.542 | 2.06 | 3.111 | 8.306 |
| Race |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Asian | 88.6\% | 0.79 | 0.068 | 0 | 0 | 0.035 | 0.112 | 0.503 | 1.15 | 1.901 | 2.368 | 2.939 | 4.745 |
| Black | 91.9\% | 0.798 | 0.025 | 0 | 0 | 0.02 | 0.143 | 0.521 | 1.133 | 1.867 | 2.352 | 4.288 | 12.239 |
| Native American | 80.7\% | 0.54 | 0.051 | 0 | 0 | 0 | 0.071 | 0.324 | 0.985 | 1.343 | 1.545 | 2.348 | 4.158 |
| Other/NA | 91.7\% | 0.81 | 0.049 | 0 | 0 | 0.005 | 0.169 | 0.467 | 1.252 | 2.11 | 2.695 | 3.863 | 4.002 |
| White | 92.0\% | 0.559 | 0.007 | 0 | 0 | 0.016 | 0.092 | 0.318 | 0.771 | 1.419 | 1.906 | 3.091 | 11.543 |
| Region |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Midwest | 91.7\% | 0.551 | 0.014 | 0 | 0 | 0.013 | 0.095 | 0.318 | 0.735 | 1.328 | 1.938 | 3.244 | 11.747 |
| Northeast | 92.7\% | 0.651 | 0.017 | 0 | 0 | 0.016 | 0.093 | 0.391 | 0.934 | 1.687 | 2.134 | 3.38 | 8.306 |
| South | 91.7\% | 0.643 | 0.012 | 0 | 0 | 0.02 | 0.106 | 0.394 | 0.93 | 1.581 | 2.173 | 3.426 | 8.418 |
| West | 91.0\% | 0.526 | 0.014 | 0 | 0 | 0.011 | 0.086 | 0.28 | 0.754 | 1.33 | 1.766 | 2.942 | 12.239 |
| NOTE: $\quad \mathrm{SE}=$ Standard error <br> $P=$ Percentile of the distribution <br> Source: Based on EPA's analyses of the 1989-91 CSFll |  |  |  |  |  |  |  |  |  |  |  |  |  |



| SI-II | L66I 1 SnSnV |
| :--- | ---: |
| $28 v_{d}$ |  |


| Table 11-7. Per Capita Intake of Eggs (g/kg-day as consumed) |  |  |  |  |  |  |  |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Population <br> Group | Percent <br> Consuming | Mean | SE | P1 | P5 | P10 | P25 | P50 | P75 | P90 | P95 | P99 | P100 |
| Total | 41.4\% | 0.317 | 0.009 | 0 | 0 | 0 | 0 | 0 | 0.445 | 0.968 | 1.422 | 2.953 | 13.757 |
| Age (years) |  |  |  |  |  |  |  |  |  |  |  |  |  |
| $<01$ | 32.3\% | 0.791 | 0.126 | 0 | 0 | 0 | 0 | 0 | 1.537 | 2.744 | 3.645 | 5.487 | 13.757 |
| 01-02 | 43.3\% | 0.822 | 0.087 | 0 | 0 | 0 | 0 | 0 | 1.381 | 2.604 | 3.299 | 5.242 | 8.577 |
| 03-05 | 39.6\% | 0.677 | 0.088 | 0 | 0 | 0 | 0 | 0 | 0.89 | 2.224 | 3.106 | 7.475 | 10.799 |
| 06-11 | 36.6\% | 0.414 | 0.033 | 0 | 0 | 0 | 0 | 0 | 0.735 | 1.312 | 1.617 | 3.037 | 6.331 |
| 12-19 | 36.0\% | 0.244 | 0.023 | 0 | 0 | 0 | 0 | 0 | 0.345 | 0.828 | 1.26 | 2.137 | 4:12 |
| 20-39 | 43.3\% | 0.271 | 0.012 | 0 | 0 | 0 | 0 | 0 | 0.439 | 0.897 | 1.193 | 1.764 | 5.392 |
| 40-69 | 44.0\% | 0.225 | 0.009 | 0 | 0 | 0 | 0 | 0 | 0.375 | 0.725 | 1.029 | 1.496 | 3.216 |
| $70+$ | 42.0\% | 0.218 | 0.017 | 0 | 0 | 0 | 0 | 0 | 0.328 | 0.653 | 0.969 | 1.582 | 2.791 |
| Scason |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Fall | 40.1\% | 0.291 | 0.017 | 0 | 0 | 0 | 0 | 0 | 0.422 | 0.871 | 1.237 | 2.744 | 6.331 |
| Spring | 42.7\% | 0.307 | 0.017 | 0 | 0 | 0 | 0 | 0 | 0.402 | 1.015 | 1.42 | 2.604 | 13.548 |
| Summer | 40.5\% | 0.344 | 0.02 | 0 | 0 | 0 | 0 | 0 | 0.476 | 1.035 | 1.496 | 3.533 | 13.757 |
| Winter | 42.2\% | 0.325 | 0.019 | 0 | 0 | 0 | 0 | 0 | 0.47 | 0.98 | 1.409 | 2.841 | 11.39 |
| Urbanization |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Central City | 41.6\% | 0.315 | 0.018 | 0 | 0 | 0 | 0 | 0 | 0.423 | 0.924 | 1.422 | 3.106 | 13.757 |
| Nonmetropolitan | 43.8\% | 0.338 | 0.018 | 0 | 0 | 0 | 0 | 0 | 0.493 | 1.043 | 1.438 | 2.826 | 13.548 |
| Suburban | 39.7\% | 0.309 | 0.013 | 0 | 0 | 0 | 0 | 0 | 0.434 | 0.95 | 1.399 | 2.73 | 11.39 |
| Race |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Asian | 38.9\% | 0.452 | 0.094 | 0 | 0 | 0 | 0 | 0 | 0.615 | 1.47 | 2.604 | 2.672 | 2.672 |
| Black | 48.9\% | 0.385 | 0.023 | 0 | 0 | 0 | 0 | 0 | 0.595 | 1.134 | 1.486 | 2.881 | 6.213 |
| Native American | 49.7\% | 0.491 | 0.17 | 0 | 0 | 0 | 0 | 0 | 0.457 | 1.395 | 1.61 | 10.799 | 13.548 |
| Other/NA | $55.1 \%$ | 0.472 | 0.056 | 0 | 0 | 0 | 0 | 0 | 0.712 | 1.26 | 2.247 | 3.292 | 5.997 |
| White | 39.5\% | 0.297 | 0.01 | 0 | 0 | 0 | 0 | 0 | 0.408 | 0.922 | 1.368 | 2.906 | 13.757 |
| Region |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Midwest | 36.9\% | 0.288 | 0.019 | 0 | 0 | 0 | 0 | 0 | 0.35 | 0.893 | 1.44 | 3.106 | 13.548 |
| Northeast | 35.9\% | 0.264 | 0.02 | 0 | 0 | 0 | 0 | 0 | 0.376 | 0.791 | 1.229 | 2.815 | 11.39 |
| South | 44.3\% | 0.325 | 0.014 | 0 | 0 | 0 | 0 | 0 | 0.469 | 0.999 | 1.422 | 2.531 | 8.737 |
| West | 46.6\% | 0.392 | 0.022 | 0 | 0 | 0 | 0 | 0 | 0.563 | 1.135 | 1.603 | 3.08 | 13.757 |
| $\begin{array}{ll}\text { NOTE: } & \begin{array}{l}\text { SE }=\text { Standard error } \\ \\ \mathbf{P}=\text { Percentile of the distribution }\end{array} \\ \text { Source: Based on EPA's analyses of the 1989-91 CSFII }\end{array}$ |  |  |  |  |  |  |  |  |  |  |  |  |  |


| Food Product | $\begin{aligned} & \text { 77-78 Data } \\ & \text { (g-day) } \end{aligned}$ | 87-88 Data (g/day) | 89-91 Data (g/day) | 94 Data (g/day) | 95 Data (g/day) |
| :---: | :---: | :---: | :---: | :---: | :---: |
| Beef | 52 | 32 | 26 | 24 | 27 |
| Poultry | 25 | 26 | 27 | 29 | 24 |
| Meat Mixtures ${ }^{1}$ | 69 | 86 | 90 | 95 | 104 |
| Dairy Products ${ }^{2}$ | 314 | 290 | 286 | 277 | 284 |
| I Includes mixtures having meat, poultry, or fish as a main ingredient; frozen meals in which the main course is a meat, poultry, or fish item; meat, poultry, or fish sandwiches coded as a single item; and baby-food meat and poultry mixtures. <br> 2 Includes total milk, cream, milk desserts, and cheese. Total milk includes fluid milk, yogurt, flavored milk, milk drinks, meal replacements with milk, milk-based infant formulas, and unreconstituted dry milk and powdered mixtures. <br> Sources: USDA, 1980; 1992; 1996a; 1996b. |  |  |  |  |  |


| Table 11-9. Mean Per Capita Intake Rates for Meat, Poultry, and Dairy Products ( $\mathrm{g} / \mathrm{kg}-\mathrm{d}$ as consumed) Based on All Sex/Age/Demographic Subgroups |  |  |
| :---: | :---: | :---: |
| Raw Agricultural Commodity ${ }^{\text {a }}$ | Average Consumption (Grams/kg Body Weight/Day) | Standard Error |
| Milk-Non-Fat Solids | 0.9033354 | 0.0134468 |
| Milk-Non-Fat Solids (Food additive) | 0.9033354 | 0.0134468 |
| Milk-Fat Solids | 0.4297199 | 0.0060264 |
| Milk-Fat Solids (Food additive) | 0.4297199 | 0.0060264 |
| Milk Sugar (Lactose) | 0.0374270 | 0.0033996 |
| Beef-Meat Byproducts | 0.0176621 | 0.0005652 |
| Beef (Organ Meats) - Other | 0.0060345 | 0.0007012 |
| Beef - Dried | 0.0025325 | 0.0004123 |
| Beef (Boneless) - Fat (Beef Tallow) | 0.3720755 | 0.0048605 |
| Beef (Organ Meats) - Kidney | 0.0004798 | 0.0003059 |
| Beef (Organ Meats) - Liver | 0.0206980 | 0.0014002 |
| Beef (Boneless) - Lean (w/o Removeable Fat) | 1.1619987 | 0.0159453 |
| Goat-Meat Byproducts | 0.0000000 | NA |
| Goat (Organ Meats) - Other | 0.0000000 | NA |
| Goat (Boneless) - Fat | 0.0000397 | 0.0000238 |
| Goat (Organ Meats) - Kidney | 0.0000000 | NA |
| Goat (Organ Meats) - Liver | 0.0000000 | NA |
| Goat (Boneless) - Lean (w/o Removeable Fat) | 0.0001891 | 0.0001139 |
| Horse | 0.0000000 | NA |
| Rabbit | 0.0014207 | 0.00003544 |
| Sheep - Meat Byproducts | 0.0000501 | 0.0000381 |
| Sheep (Organ Meats) - Other | 0.0000109 | 0.0000197 |
| Sheep (Boneless) - Fat | 0.0042966 | 0.0005956 |
| Sheep (Organ Meats) - Kidney | 0.0000090 | 0.0000079 |
| Sheep (Organ Meats) - Liver | 0.0000000 | NA |
| Sheep (Boneless) - Lean (w/o Removeable Fat) | 0.0124842 | 0.0015077 |
| Pork - Meat Byproducts | 0.0250792 | 0.0022720 |
| Pork (Organ Meats) - Other | 0.0038496 | 0.0003233 |
| Pork (Boneless) - Fat (lncluding Lard) | 0.2082022 | 0.0032032 |
| Pork (Organ Meats) - Kidney | 0.0000168 | 0.0000106 |
| Pork (Organ Meats) - Liver | 0.0048194 | 0.0004288 |
| Pork (Boneless) - Lean (w/o Removeable Fat) | 0.3912467 | 0.0060683 |
| Meat, Game | 0.0063507 | 0.0010935 |
| Turkey - Byproducts | 0.0002358 | 0.0000339 |
| Turkey - Giblets (Liver) | 0.0000537 | 0.0000370 |
| Turkey - Flesh (w/o Skin, w/o Bones) | 0.0078728 | 0.0007933 |
| Turkey - Flesh ( + Skin, w/o Bones) | 0.0481655 | 0.0026028 |
| Turkey - Unspecified | 0.0000954 | 0.0000552 |
| Poultry, Other - Byproducts | 0.0000000 | NA |
| Poultry, Other - Giblets (Liver) | 0.0002321 | 0.0001440 |
| Poultry, Other - Flesh (+ Skin, w/o Bones) | 0.0053882 | 0.0007590 |
| Eggs - Whole | 0.5645020 | 0.0076651 |
| Eggs - White Only | 0.0092044 | 0.0004441 |
| Eggs - Yolk Only | 0.0066323 | 0.0004295 |
| Chicken - Byproducts | 0.0000000 | NA |
| Chicken - Giblets (Liver) | 0.0050626 | 0.0005727 |
| Chicken - Flesh (w/o Skin, w/o Bones) | 0.0601361 | 0.0021616 |
| Chicken - Flesh ( + Skin, w/o Bones) | 0.3793205 | 0.0104779 |
| NA = Not applicable <br> ${ }^{2}$ Consumed in any raw or prepared form. <br> Source: DRES database (based on 1977-78 NFCS |  |  |

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| Table 11-10. Mean Meat intakes Per Individual in a Day, by Sex and Age (g/day as consumed) ${ }^{\text {a }}$ for 1977-1978 |  |  |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Group Age (yrs.) | Total Meat, Poultry and Fish | Beef | Pork | Lamb, Veal, Game | Frankfurters, Sausages, Luncheon Meats, Spreads | Total Poultry | Chicken Only | Meat Mixtures ${ }^{\text {c }}$ |
| Molcs and Females |  |  |  |  |  |  |  |  |
| 1 and Under | 72 | 9 | 4 | 3 | 2 | 4 | 1 | 51 |
| 1-2 | 91 | 18 | 6 | (b) | 15 | 16 | 13 | 32 |
| 3-5 | 121 | 23 | 8 | (b) | 15 | 19 | 19 | 49 |
| 6-8 | 149 | 33 | 15 | 1 | 17 | 20 | 19 | 55 |
| Malcs |  |  |  |  |  |  |  |  |
| 9.11 | 188 | 41 | 22 | 3 | 19 | 24 | 21 | 71 |
| 12-14 | 218 | 53 | 18 | (b) | 25 | 27 | 24 | 87 |
| 15-18 | 272 | 82 | 24 | 1 | 25 | 37 | 32 | 93 |
| 19-22 | 310 | 90 | 21 | 2 | 33 | 45 | 43 | 112 |
| 23-34 | 285 | 86 | 27 | 1 | 30 | 31 | 29 | 94 |
| 35-50 | 295 | 75 | 28 | 1 | 26 | 31 | 28 | 113 |
| 51.64 | 274 | 70 | 32 | 1 | 29 | 31 | 29 | 86 |
| 65-74 | 231 | 54 | 25 | 2 | 22 | 29 | 26 | 72 |
| 75 and Over | 196 | 41 | 39 | 7 | 19 | 28 | 25 | 54 |
| Eemalcs |  |  |  |  |  |  |  |  |
| 9-11 | 162 | 38 | 17 | 1 | 20 | 27 | 23 | 55 |
| 12-14 | 176 | 47 | 19 | 1 | 18 | 23 | 22 | 61 |
| 15.18 | 180 | 46 | 14 | 2 | 16 | 28 | 27 | 61 |
| 19-22 | 184 | 52 | 19 | 1 | 18 | 26 | 24 | 61 |
| 23.34 | 183 | 48 | 17 | 1 | 16 | 24 | 22 | 66 |
| 35-50 | 187 | 49 | 19 | 2 | 14 | 24 | 21 | 63 |
| 51.64 | 187 | 52 | 19 | 2 | 12 | 26 | 24 | 60 |
| 65.74 | 159 | 34 | 21 | 4 | 12 | 30 | 25 | 47 |
| 75 and Over | 134 | 31 | 17 | 2 | 9 | 19 | 16 | 49 |
| Males and Females |  |  |  |  |  |  |  |  |
| All Ages | 207 | 54 | 20 | 2 | 20 | 27 | 24 | 72 |


| Group <br> Age (yis.) | Total Meat, Poultry, and Fish | Beef | Pork | Lamb, Veal, Game | Frankfurters, Sausages, Luncheon Meats | Total Poultry | Chicken Only | Meat Mixturess ${ }^{\text {b }}$ |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Males and Females5 and Under |  |  |  |  |  |  |  |  |
| Males |  |  |  |  |  |  |  |  |
| 6-11 | 156 | 22 | 14 | $<0.5$ | 13 | 27 | 24 | 74 |
| 12-19 | 252 | 38 | 17 | 1 | 20 | 27 | 20 | 142 |
| 20 and over | 250 | 44 | 19 | 23 | 2 | 31 | 25 | 108 |
| Females |  |  |  |  |  |  |  |  |
| $6-11$ | 151 | 26 | 9 | 1 | 11 | 20 | 17 | 74 |
| 12-19 | 169 | 31 | 10 | $<0.5$ | 18 | 17 | 13 | 80 |
| 20 and over | 170 | 29 | 12 | 1 | 13 | 24 | 18 | 73 |
| All individuals | 193 | 32 | 14 | 1 | 17 | 26 | 20 | 86 |
| : Based on USDA Nationwide Food Consumption Survey 1987-88 data for one day. <br> ${ }^{\text {b }}$ Includes mixtures containing meat, poultry, or fish as a main ingredient. <br> Source: USDA, 1992. |  |  |  |  |  |  |  |  |


| Group Age (yrs.) | Total Milk | Fluid Milk | Cheese | Eggs |
| :---: | :---: | :---: | :---: | :---: |
| 1 and Under | 618 | 361 | 1 | 5 |
| 1-2 | 404 | 397 | 8 | 20 |
| 3-5 | 353 | 330 | 9 | 22 |
| 6-8 | 433 | 401 | 10 | 18 |
| 9-11 | 432 | 402 | 8 | 26 |
| 12-14 | 504 | 461 | 9 | 28 |
| 15-18 | 519 | 467 | 13 | 31 |
| 19-22 | 388 | 353 | 15 | 32 |
| 23-34 | 243 | 213 | 21 | 38 |
| 35-50 | 203 | 192 | 18 | 41 |
| 51-64 | 180 | 173 | 17 | 36 |
| 65-74 | 217 | 204 | 14 | 36 |
| 75 and Over | 193 | 184 | 18 | 41 |
| 9-11 | 402 | 371 | 7 | 14 |
| 12-14 | 387 | 343 | 11 | 19 |
| 15-18 | 316 | 279 | 11 | 21 |
| 19-22 | 224 | 205 | 18 | 26 |
| 23-34 | 182 | 158 | 19 | 26 |
| 35-50 | 130 | 117 | 18 | 23 |
| 51-64 | 139 | 128 | 19 | 24 |
| 65-74 | 166 | 156 | 14 | 22 |
| 75 and Over | 214 | 205 | 20 | 19 |
| All Ages | 266 | 242 | 15 | 27 |
| ${ }^{\text {a }}$ Based on USDA Nationwide Food Consumption Survey 1977-78 data for one day. Source: USDA, 1980. |  |  |  |  |


| Group Age (yrs.) | Total Fluid Milk | Whole Milk | Lowfat/Skim Milk | Cheese | Eggs |
| :---: | :---: | :---: | :---: | :---: | :---: |
| Males and Females |  |  |  |  |  |
| 5 and under | 347 | 177 | 129 | 7 | 11 |
| Males |  |  |  |  |  |
| 6-11 | 439 | 224 | 159 | 10 | 17 |
| 12-19 | 392 | 183 | 168 | 12 | 17 |
| 20 and over | 202 | 88 | 94 | 17 | 27 |
| Females |  |  |  |  |  |
| 6-11 | 310 | 135 | 135 | 9 | 14 |
| 12-19 | 260 | 124 | 114 | 12 | 18 |
| 20 and over | 148 | 55 | 81 | 15 | 17 |
| All individuals | 224 | 99 | 102 | 14 | 20 |
| ${ }^{2}$ Based on USDA Nationwide Food Consumption Survey 1987-88 data for one day. Source: USDA, 1992. |  |  |  |  |  |



| Group Age (yrs.) | Total Meat, Poultry, and Fish |  | Beef |  | Pork |  | Lamb, Veal, Game |  | Frankfurters, Sausages, Luncheon Meats |  | Total Poultry |  | Chicken Only |  | Meat Mixtures ${ }^{\text {c }}$ |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  | 1994 | 1995 | 1994 | 1995 | 1994 | 1995 | 1994 | 1995 | 1994 | 1995 | 1994 | 1995 | 1994 | 1995 | 1994 | 1995 |
| Males and Females 5 and Under | 94 | 87 | 10 | 8 | 6 | 4 | (b) | (b) | 17 | 18 | 16 | 15 | 14 | 14 | 41 | 39 |
| Males |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| 6-11 | 131 | 161 | 19 | 18 | 9 | 7 | 0 | (b) | 22 | 27 | 19 | 25 | 16 | 22 | 51 | 68 |
| 12-19 | 238 | 256 | 31 | 29 | 11 | 11 | 1 | 1 | 21 | 27 | 40 | 26 | 29 | 23 | 119 | 150 |
| 20 and over | 266 | 283 | 35 | 41 | 17 | 14 | 2 | 1 | 29 | 27 | 39 | 31 | 30 | 27 | 124 | 149 |
| Females |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| 6-11 | 117 | 136 | 18 | 16 | 5 | 5 | (b) | (b) | 18 | 20 | 19 | 17 | 15 | 14 | 51 | 69 |
| 12-19 | 164 | 158 | 23 | 22 | 5 | 7 | (b) | 0 | 16 | 10 | 20 | 19 | 15 | 18 | 94 | 82 |
| 20 and over | 168 | 167 | 18 | 21 | 9 | 11 | 1 | 1 | 16 | 15 | 25 | 22 | 20 | 19. | 87 | 83 |
| All individuals | 195 | 202 | 24 | 27 | 11 | 10 | 1 | 1 | 21 | 21 | 29 | 24 | 23 | 21 | 98 | 104 |

${ }^{\text {a }}$ Based on USDA CSFII 1994 and 1995 data for one day.
${ }^{\mathrm{b}}$ Less than $0.5 \mathrm{~g} /$ day but more than 0 .
${ }^{\text {c }}$ Includes mixtures containing meat, poultry, or fish as a main ingredient.
Source: USDA, 1996a; 1996b.

${ }^{\text {a }}$ Based on USDA CSFII 1994 and 1995 data for one day.
Source: USDA, 1996a; 1996b.

| Table 11-16. Mean and Standard Error for the Dietary Intake of Food Sub Classes Per Capita by Age (g/day as consumed) |  |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Age (yrs.) | Fresh Cows' Milk | Other Dairy Products | Eggs | Beef | Pork | Poultry | Other Meat |
| All Ages | $253.5 \pm 4.9$ | $55.1 \pm 1.2$ | $26.9 \pm 0.5$ | $87.6 \pm 1.1$ | $28.2 \pm 0.6$ | $31.3 \pm 0.8$ | $25.1 \pm 0.4$ |
| <1 | $272.0 \pm 31.9$ | $296.7 \pm 7.6$ | $4.9 \pm 3.2$ | $18.4 \pm 7.4$ | $5.8 \pm 3.6$ | $18.4 \pm 4.9$ | $2.6 \pm 2.8$ |
| 1-4 | $337.3 \pm 15.6$ | $41.0 \pm 3.7$ | $19.8 \pm 1.6$ | $42.2 \pm 3.7$ | $13.6 \pm 1.8$ | $19.0 \pm 2.4$ | $17.6 \pm 1.4$ |
| 5-9 | $446.2 \pm 13.1$ | $47.3 \pm 3.1$ | $17.0 \pm 1.3$ | $63.4 \pm 3.1$ | $18.2 \pm 1.5$ | $24.7 \pm 2.0$ | $22.3 \pm 1.2$ |
| 10-14 | $456.0 \pm 12.3$ | $53.3 \pm 2.9$ | $19.3 \pm 1.2$ | $81.9 \pm 2.9$ | $22.2 \pm 1.4$ | $30.0 \pm 1.9$ | $26.1 \pm 1.1$ |
| 15-19 | $404.8 \pm 12.9$ | $52.9 \pm 3.1$ | $24.8 \pm 1.3$ | $99.5 \pm 3.0$ | $29.5 \pm 1.5$ | $33.0 \pm 2.0$ | $27.6 \pm 1.1$ |
| 20-24 | $264.3 \pm 16.4$ | $44.2 \pm 4.0$ | $28.3 \pm 1.7$ | $103.7 \pm 3.9$ | $29.6 \pm 1.9$ | $33.0 \pm 2.6$ | $28.8 \pm 1.5$ |
| 25-29 | $217.6 \pm 17.2$ | $51.5 \pm 4.1$ | $27.9 \pm 1.7$ | $103.8 \pm 4.0$ | $31.8 \pm 2.0$ | $33.8 \pm 2.7$ | $28.9 \pm 1.5$ |
| 30-39 | $182.9 \pm 13.5$ | $53.8 \pm 3.2$ | $30.1 \pm 1.4$ | $105.8 \pm 3.2$ | $33.0 \pm 1.5$ | $34.0 \pm 2.1$ | $28.4 \pm 1.2$ |
| 40-59 | $169.1 \pm 10.5$ | $52.0 \pm 2.5$ | $31.1 \pm 1.0$ | $99.0 \pm 2.5$ | $33.5 \pm 1.2$ | $33.8 \pm 1.6$ | $27.4 \pm 0.9$ |
| 260 | $192.4 \pm 11.8$ | $55.9 \pm 2.8$ | $28.7 \pm 1.2$ | $74.3 \pm 2.8$ | $27.5 \pm 1.3$ | $31.5 \pm 1.8$ | $21.1 \pm 1.0$ |
| Source: U.S. EPA, 1984a (based on 1977-78 NFCS). |  |  |  |  |  |  |  |


|  | US Population | Northeast | North Central | South | West |
| :---: | :---: | :---: | :---: | :---: | :---: |
| Dairy Products (Total) | $308.6 \pm 5.3$ | $318.6 \pm 10.4$ | $336.1 \pm 10.0$ | $253.6 \pm 8.4$ | $348.1 \pm 12.3$ |
| Fresh Cows Milk | $253.5 \pm 4.9$ | $256.1 \pm 9.7$ | $279.7 \pm 9.4$ | $211.0 \pm 7.8$ | $283.5 \pm 11.5$ |
| Other | $55.1 \pm 1.2$ | $62.5 \pm 2.3$ | $56.5 \pm 2.2$ | $42.6 \pm 1.9$ | $64.6 \pm 2.7$ |
| Eggs | $26.9 \pm 0.5$ | $23.8 \pm 1.0$ | $23.5 \pm 0.9$ | $31.0 \pm 0.8$ | $29.1 \pm 1.2$ |
| Meats (Total) | $172.2 \pm 1.6$ | $169.9 \pm 3.3$ | $176.9 \pm 3.1$ | $171.9 \pm 2.6$ | $168.6 \pm 3.9$ |
| Beef and Veal | $87.6 \pm 1.1$ | $82.3 \pm 2.3$ | $92.9 \pm 2.2$ | $84.0 \pm 1.8$ | $92.9 \pm 2.7$ |
| Pork | $28.2 \pm 0.6$ | $28.8 \pm 1.1$ | $29.6 \pm 1.1$ | $30.1 \pm 0.9$ | $22.1 \pm 1.3$ |
| Poultry | $31.3 \pm 0.8$ | $31.7 \pm 1.5$ | $26.6 \pm 1.4$ | $36.5 \pm 1.2$ | $28.9 \pm 1.8$ |
| Other | $25.1 \pm 0.4$ | $27.1 \pm 0.9$ | $27.8 \pm 0.8$ | $21.3 \pm 0.7$ | $24.7 \pm 1.0$ |
| $\begin{array}{ll}\text { NOTE: } & \text { Northeast } \\ & \text { Pennsylva }\end{array}$ | Northeast = Maine, New Hampshire, Vermont, Massachusetts, Connecticut, Rhode Island, New York, New Jersey, and Pennsylvania. |  |  |  |  |
|  | North Central = Ohio, Illinois, Indiana, Wisconsin, Michigan, Minnesota, Iowa, Missouri, North Dakota, South Dakota, Nebraska, and Kansas. |  |  |  |  |
|  | South = Maryland, Delaware, District of Columbia, Virginia, West Virginia, North Carolina, South Carolina, Georgia, Florida, Kentucky, Tennessee, Alabama, Mississippi, Arkansas, Louisiana, Texas, and Oklahoma. |  |  |  |  |
|  | West = Montana, Idaho, Wyoming, Utah, Colorado, New Mexico, Arizona, Nevada, Washington, Oregon, and California. |  |  |  |  |
| Source: U.S. EPA | d on 1977-78 N |  |  |  |  |

Chapter 11 - Intake of Meat and Dairy Products

| Table 11-18. Consumption of Meat, Poultry, and Dairy Products for Different Age Groups (averaged across sex), and Estimated Lifetime Average Intakes for 70 Kg Adult Citizens Calculated from the FDA Diet Data. |  |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Produce | $\begin{gathered} \text { Baby } \\ (0-1 \text { yts }) \end{gathered}$ | Toddler 1.6 yrs ) | $\begin{gathered} \text { Child } \\ (6.14 \mathrm{yrs}) \end{gathered}$ | $\begin{gathered} \text { Teen } \\ (14-20 \mathrm{yrs}) \end{gathered}$ | $\begin{gathered} \text { Adult } \\ (20-45 \mathrm{yrs}) \end{gathered}$ | $\begin{gathered} \text { Old } \\ (45-70 \mathrm{yrs}) \end{gathered}$ | Estimated Lifetime Intake ${ }^{3}$ |
| g - dry weigh/day |  |  |  |  |  |  |  |
| Beef | 3.99 | 9.66 | 15.64 | 21.62 | 23.28 | 18.34 | 19.25 |
| Beef Liver | 0.17 | 0.24 | 0.30 | 0.36 | 1.08 | 1.2 | 0.89 |
| Lamb | 0.14 | 0.08 | 0.06 | 0.05 | 0.30 | 0.21 | 0.20 |
| Pork | 1.34 | 4.29 | 6.57 | 8.86 | 10.27 | 9.94 | 9.05 |
| Poultry | 2.27 | 3.76 | 5.39 | 7.03 | 7.64 | 6.87 | 6.70 |
| Dairy | +0.70 | 32.94 | 38.23 | 43.52 | 27.52 | 22.41 | 28.87 |
| Eggs | 3.27 | 6.91 | 7.22 | 7.52 | 8.35 | 9.33 | 8.32 |
| Beef Fat | 2.45 | 6.48 | 11.34 | 16.22 | 20.40 | 14.07 | 15.50 |
| Beef Liver Fat | 0.05 | 0.07 | 0.08 | 0.10 | 0.29 | 0.33 | 0.25 |
| Lamb Fat | 0.14 | 0.08 | 0.07 | 0.06 | 0.31 | 0.22 | 0.21 |
| Dairy Fat | 38.99 | 16.48 | 20.46 | 24.43 | 18.97 | 14.51 | 18.13 |
| Pork Fat | 2.01 | 8.19 | 10.47 | 12.75 | 14.48 | 13.04 | 12.73 |
| Poultry Fat | 1.10 | 0.83 | 1.12 | 1.41 | 1.54 | 1.31 | 1.34 |
| ${ }^{2}$ The estimated lifetime dietary intakes were estimated by: |  |  |  |  |  |  |  |
| where $I R=$ the intake rate for a specific age group. <br> 70 years <br> Source: U.S. EPA. 1989 (bascd in 1977-78 NTCS and NHANES II data). |  |  |  |  |  |  |  |




Chapter 11-Intake of Meat and Dairy Products

| Table 11-21. Adult Mean Daily Intake (as consumed) of Meat and Poultry Grouped by Region and Gender ${ }^{\text {a }}$ |  |  |  |  |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Food Item | Mean Daily Intake (g/day) |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |
|  | Pacific |  | Mountain |  | North Central |  | Northeast |  | South |  |
|  | Male | Female | Male | Female | Male | Female | Male | Female | Male | Female |
| Becf | 84.8 | 52.8 | 89.8 | 59.6 | 86.8 | 55.9 | 71.8 | 46.6 | 87.3 | 54.9 |
| Pork | 18.6 | 12.6 | 23.7 | 16.8 | 26.5 | 18.8 | 22.4 | 15.9 | 24.4 | 17.2 |
| Lamb | 1.3 | 1.2 | 0.5 | 0.3 | 0.4 | 0.4 | 1.3 | 1.0 | 0.5 | 0.3 |
| Veal | 0.4 | 0.2 | 0.2 | 0.2 | 0.4 | 0.4 | 2.8 | 1.5 | 0.3 | 0.3 |
| Varicty |  |  |  |  |  |  |  |  |  |  |
| Mears/Game | 11.1 | 7.9 | 9.1 | 7.4 | 11.9 | 8.0 | 8.1 | 6.8 | 9.4 | 7.8 |
| Processed Mcats | 22.8 | 15.4 | 22.9 | 13.2 | 26.3 | 15.8 | 21.2 | 15.5 | 26.0 | 17.0 |
| Poultry | 67.3 | 56.1 | 51.0 | 45.2 | 51.7 | 44.7 | 56.2 | 49.2 | 57.7 | 50.2 |

2 Adult population represents consumers ages 19 and above.
NOTE: $\quad$ Pacific $=$ Washington, Oregon and California
Mountain = Montana, Idaho, Wyoming, Utah, Colorado, New Mexico, Arizona, and Nevada
North Central = Ohio, Illinois, Indiana, Wisconsin, Michigan, Minnesota, Iowa, Missouri, North Dakota, South Dakota, Nebraska, and Kansas.
Northeast = Maine, New Hampshire, Vermont, Massachusens, Connecticut, Rhode Island, New York, New Jersey, and Pennsylvania.

South = Maryland, Delaware, District of Columbia, Virginia, West Virginia, North Carolina, South Carolina, Georgia, Florida, Kentucky, Tennessee, Alabama, Mississippi, Arkansas, Louisiana, Texas, and Oklahoma.

Source: National Livestock and Meat Board, 1993.



| Table 11-24. Percentage Lipid Content (Expressed as Percentages of 100 Grams of Edible Portions) of Selected Meat and Dairy Products ${ }^{\text {a }}$ |  |  |  |
| :---: | :---: | :---: | :---: |
| Product | Fat Percentage | Comment |  |
| Meats |  |  |  |
| Beef |  |  |  |
| Lean only | 6.16 | Raw |  |
| Lean and fat, 1/4 in. fat trim | 9.91 | Cooked |  |
| Brisket (point half) | 19.24 | Raw |  |
| Lean and fat | 21.54 | Cooked |  |
| Brisket (flat half) |  |  |  |
| Lean and fat | 22.40 | Raw |  |
| Lean only | 4.03 | Raw |  |
| Pork |  |  |  |
| Lean only | 5.88 | Raw | , |
|  | 9.66 | Cooked |  |
| Lean and fat | 14.95 | Raw |  |
|  | 17.18 | Cooked |  |
| Cured shoulder, blade roll, lean and fat | 20.02 | Unheated |  |
| Cured ham, lean and fat | 12.07 | Center slice |  |
| Cured ham, lean only | 7.57 | Raw, center, country style |  |
| Sausage | 38.24 | Raw, fresh |  |
| Ham | 4.55 | Cooked, extra lean (5\% fat) |  |
| Ham | 9.55 | Cooked, (11\% fat) |  |
| Lamb |  |  |  |
| Lean | 5.25 | Raw |  |
|  | 9.52 | Cooked |  |
| Lean and fat | 21.59 | Raw |  |
|  | 20.94 | Cooked |  |
| Veal |  |  |  |
| Lean | 2.87 | Raw |  |
|  | 6.58 | Cooked |  |
| Lean and fat | 6.77 | Raw |  |
|  | 11.39 | Cooked |  |
| Rabbit |  |  |  |
| Composite of cuts | 5.55 | Raw |  |
|  | 8.05 | Cooked |  |
| Chicken |  |  |  |
| Meat only | 3.08 | Raw |  |
|  | 7.41 | Cooked |  |
| Meat and skin | 15.06 | Raw |  |
|  | 13.60 | Cooked |  |
| Turkey |  |  |  |
| Meat only | 2.86 | Raw |  |
|  | 4.97 | Cooked |  |
| Meat and skin | 8.02 | Raw | ; |
|  | 9.73 | Cooked |  |
| Ground | 6.66 | Raw |  |

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| Table 11-24. Percentage Lipid Content (Expressed as Percentages of 100 Grams of Edible Portions) of Selected Meat and Dairy Products ${ }^{2}$ (continued) |  |  |
| :---: | :---: | :---: |
|  | Fat Percentage | Comment |
|  | Dairy |  |
| Milk |  |  |
| Whole | 3.16 | 3.3\% fat, raw or pasteurized |
| Human | 4.17 | Whole, mature, fluid |
| Lowfat (1\%) | 0.83 | Fluid |
| Lowfat (2\%) | 1.83 | Fluid |
| Skim | 0.17 | Fluid |
| Cream |  |  |
| Half and half | 18.32 | Table or coffee, fluid |
| Medium | 23.71 | 25\% fat, fluid |
| Heavy-whipping | 35.09 | Fluid |
| Sour | 19.88 | Cultured |
| Butter | 76.93 | Regular |
| Cheese |  |  |
| American | 29.63 | Pasteurized |
| Cheddar | 31.42 |  |
| Swiss | 26.02 |  |
| Cream | 33.07 |  |
| Parmesan | 24.50; 28.46 | Hard; grated |
| Cottage | 1.83 | Lowfat, $2 \%$ fat |
| Colby | 30.45 |  |
| Blue | 27.26 |  |
| Provolone | 25.24 |  |
| Mozzarella | 20.48 |  |
| Yogut | 1.47 | Plain, lowfat |
| Eggs | 8.35 | Chicken, whole raw, fresh or frozen |
| ${ }^{\text {a }}$ Based on the lipid Source: USDA, 1979 |  |  |


|  | Table 11-25. Fat Content of Meat Products |  |
| :--- | :---: | :---: |
| Meat Product | Total Fat | Percent Fat |
| $3-$ oz cooked serving $(85.05 \mathrm{~g})$ | $(\mathrm{g})$ | Content $(\%)$ |
|  | 8.4 | 9.9 |
| Beef, retail composite, lean only | 8.0 | 9.4 |
| Pork, retail composite, lean only | 8.1 | 9.5 |
| Lamb, retail composite, lean only | 5.6 | 6.6 |
| Veal, retail composite, lean only | 6.3 | 7.4 |
| Broiler chicken, flesh only | 4.2 | 4.9 |
| Turkey, flesh only |  |  |
| Source: National Livestock and Meat Board, 1993 |  |  |


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| :--- | ---: |
| August 1997 | $11-27$ |


| Table 11-26. Fat Intake, Contribution of Various Food Groups to Fat Intake, and Percentage of the Population in Various Meat Eater Groups of the U.S. Population |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: |
|  | Total Population | Heavy Meat Eaters | Medium Meat Eaters | Light Meat Eaters | Non-Meat Eaters |
| Average Fat Intake (g) | 68.3 | 84.5 | 62.5 | 53.5 | 32.3 |
| Percent of Population | 100 | 36 | 33 | 30 | 1 |
| Meat Group (\%) ${ }^{\text {a }}$ | 41 | 44 | 40 | 37 | 33 |
| Bread Group (\%) | 24 | 23 | 24 | 26 | 25 |
| Milk Group (\%) | 12 | 11 | 13 | 14 | 14 |
| Fruits (\%) | 1 | 1 | 1 | 1 | 1 |
| Vegetables (\%) | 9 | 9 | 9 | 9 | 11 |
| Fats/oil siveets (\%) | 13 | 12 | 13 | 14 | 17 |
| - Meat Group includes ment, poultry, dry beans, eggs, and nuts. Source: National Livestock and MeatBoard, 1993. |  |  |  |  |  |


| Table 11-27. Mean Total Daily Dietary Fat Intake (g/day) Grouped by Age and Gender ${ }^{2}$ |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  |  | Total |  |  |  |  |
| $\begin{aligned} & \text { Age } \\ & \text { (yrs) } \\ & \hline \end{aligned}$ | N | Mean Fat Intake (g/day) | N | Mean Fat Intake (g/day) | N | Mean Fat Intake (g/day) |
| 2-11 (months) | 871 | 37.52 | 439 | 38.31 | 432 | 36.95 |
| 1-2 | 1,231 | 49.96 | 601 | 51.74 | 630 | 48.33 |
| 3-5 | 1,647 | 60.39 | 744 | 70.27 | 803 | 61.51 |
| 6-11 | 1,745 | 74.17 | 868 | 79.45 | 877 | 68.95 |
| 12-16 | 711 | 85.19 | 338 | 101.94 | 373 | 71.23 |
| 16-19 | 785 | 100.50 | 308 | 123.23 | 397 | 77.46 |
| 20-29 | 1,882 | 97.12 | 844 | 118.28 | 638 | 76.52 |
| 30-39 | 1,628 | 93.84 | 736 | 114.28 | 791 | 74.06 |
| 40-49 | 1,228 | 84.90 | 626 | 99.26 | 602 | 70.80 |
| 50.59 | 929 | 79.29 | 473 | 96.11 | 456 | 63.32 |
| 60.69 | 1,108 | 69.15 | 646 | 80.80 | 560 | 59.52 |
| 70.79 | 851 | 61.44 | 444 | 73.35 | 407 | 53.34 |
| $\geq 80$ | 809 | 54.61 | 290 | 68.09 | 313 | 47.84 |
| Total | 14,801 | 81.91 | 7,322 | 97.18 | 7,479 | 67.52 |
| $\geq 2$ | 13,314 | 82.77 | 6,594 | 98.74 | 8,720 | 68.06 |


| Food | Moisture Content Percent | Comments |
| :---: | :---: | :---: |
| Meat |  |  |
| Beef | 71.60 | Raw, composite, trimmed, retail cuts |
| Beef liver | 68.99 | Raw |
| Chicken (light meat) | 74.86 | Raw, without skin |
| Chicken (dark meat) | 75.99 | Raw, without skin |
| Duck - domestic | 73.77 | Raw |
| Duck - wild | 75.51 | Raw |
| Goose - domestic | 68.30 | Raw |
| Ham - cured | 66.92 | Raw |
| Horse | 72.63 | Raw, roasted |
|  | $63.98$ | Cooked, roasted |
| Lamb | 73.42 | Raw, composite, trimmed, retail cuts |
| Lard | 0.00 |  |
| Pork | 70.00 | Raw |
| Rabbit - domestic | 72.81 | Raw |
|  | 69.11 | Raw, roasted |
| Turkey | 74.16 | Cooked, roasted |
| Dairy Products |  |  |
| Eggs | 74.57 | Raw |
| Butter | 15.87 | Raw |
| Cheese American pasteurized | 39.16 | Regular |
| Cheddar | 36.75 |  |
| Swiss | 37.21 |  |
| Parmesan, hard | 29.16 |  |
| Parmesan, grated | 17.66 |  |
| Cream, whipping, heavy | 57.71 |  |
| Cottage, lowfat | 79.31 |  |
| Coiby | 38.20 |  |
| Blue | 42.41 |  |
| Cream | 53.75 |  |
| Yogurt |  |  |
| Plain, lowfat | 85.07 |  |
| Plain, with fat | 87.90 | Made from whole milk |
| Human milk - estimated from USDA Survey |  |  |
| Human | 87.50 | Whole, mature, fluid |
| Skim | 90.80 |  |
| Lowfat | 90.80 . | $1 \%$ |
| ${ }^{\text {a }}$ Based on the warer content in 100 grams, edible portion. Source: USDA, 1979-1984. |  |  |




| Considerations | Rationale | Rating |
| :---: | :---: | :---: |
| Study Elements |  |  |
| - Level of peer review | USDA CSFII survey receives high level of peer review. EPA analysis of these data has been peer reviewed outside the Agency. | High |
| - Acecssibility | CSFII data are publicly available. | High |
| - Reproducibility | Enough information is included to reproduce results. | High |
| - Focus on factor of interest | Analysis is specifically designed to address food intake. | High |
| - Data pertinent to U.S. | Data focuses on the U.S. population. | High |
| - Primary data | This is new analysis of primary data. | High |
| - Currency | Were the most current data publicly a vailable at the time the analysis was conducted for this Handbook. | High |
| - Adcquacy of data collection period | Survey is designed to collect short-term data. | Medium confidence for average values; Low confidence for long term percentile distribution |
| - Validity of approach | Survey methodology was adequate. | High |
| - Study size | Study size was very large and therefore adequate. | High |
| - Representativeness of the population | The population studied was the U.S. population. | High |
| - Characterization of variability | Survey was not designed to caprure long term day-today variability. Short term distributions are provided for various age groups, regions, elc. | Mcdium |
| - Lack of bias in study design (high rating is desirable) | Response rate was adequate. | Medium |
| - Measurement error | No measurements were taken. The study relied on survey data. | N/A |
| Other Elements |  |  |
| - Number of studies | 1 <br> CSFII was the most recent data set publicly available at the time the analysis was conducted for this Handbook. Therefore, it was the only study classified as key study. | Low |
| - Agreement between researchers | Although the CSFI was the only study classified as key study, the results are in good agreement with earlier data. | High |
| Overall Rating | The survey is representative of U.S. population. Although there was only one study considered key, these data are the most recent and are in agreement with earlier data. The approach used to analyze the data was adequate. However, due to the limitations of the survey design, estimation of long-term percentile values (especially the upper percentiles) is uncertain. | High confidence in the average; <br> Low confidence in the longterm upper percentiles |

APPENDIX 11A
SAMPLE CALCULATION OF MEAN DALLY FAT INTAKE BASED ON CDC (1994) DATA

## Sample Calculation of Mean Daily Fat Intake Based on CDC (1994) Data

CDC (1994) provided data on the mean daily total food energy intake (TFEI) and the mean percentages of TFEI from total dietary fat grouped by age and gender. The overall mean daily TFEI was $2,095 \mathrm{kcal}$ for the total population and 34 percent ( $o r 82 \mathrm{~g}$ ) of their TFEI was from total dietary fat (CDC, 1994). Based on this information, the amount of fat per kcal was calculated as shown in the following example.

$$
\begin{gathered}
0.34 \times 2,095 \frac{\mathrm{kcal}}{\mathrm{day}} \times \mathrm{X} \frac{\mathrm{~g}-\mathrm{fat}}{\mathrm{day}}=82 \frac{\mathrm{~g}-\mathrm{fat}}{\mathrm{day}} \\
\therefore \mathrm{X}=0.12 \frac{\mathrm{~g}-\mathrm{fat}}{\mathrm{kcal}}
\end{gathered}
$$

where 0.34 is the fraction of fat intake, 2,095 is the total food intake, and X is the conversion factor from $\mathrm{kcal} /$ day to g -fat/day.

Using the conversion factor shown above (i.e., 0.12 g -fat $/ \mathrm{kcal}$ ) and the information on the mean daily TFEI and percentage of TFEI for the various age/gender groups, the daily fat intake was calculated for these groups. An example of obtaining the grams of fat from the daily TFEI ( $1,591 \mathrm{kcal} /$ day ) for children ages $3-5$ and their percent TFEI from total dietary fat ( 33 percent) is as follows:

$$
1,591 \cdot \frac{\mathrm{kcal}}{\text { day }} \times 0.33 \times 0.12 \frac{\mathrm{~g}-\mathrm{fat}}{\mathrm{kcal}}=63 \frac{\mathrm{~g}-\mathrm{fat}}{\text { day }}
$$

## 12. INTAKE OF GRAIN PRODUCTS

Consumption of grain products is a potential pathway of exposure to toxic chemicals. These food sources can become contaminated by absorption or deposition of ambient air pollutants onto the plants, contact with chemicals dissolved in rainfall or irrigation waters, or absorption of chemicals through plant roots from soil and ground water. The addition of pesticides, soil additives, and fertilizers may also result in contamination of grain products.

The U.S. Department of Agriculture's (USDA) Nationwide Food Consumption Survey (NFCS) and Continuing Survey of Food Intakes by Individuals (CSFII) are the primary sources of information on intake rates of grain products in the United States. Data from the NFCS have been used in various studies to generate consumeronly and per capita intake rates for both individual grain products and total grains. CSFII 1989-91 survey data have been analyzed by EPA to generate per capita intake rates for various food items and food groups. As described in Volume II, Chapter 9 - Intake of Fruits and Vegetables, consumer-only intake is defined as the quantity of grain products consumed by individuals who ate these food items during the survey period. Per capita intake rates are generated by averaging consumer-only intakes over the entire population of users and non-users. In general, per capita intake rates are appropriate for use in exposure assessments for which average dose estimates for the general population are of interest because they represent both individuals who ate the foods during the survey period and individuals who may eat the food items at some time, but did not consume them during the survey period.

This Chapter provides intake data for individual grain products and total grains. Recommendations are based on average and upper-percentile intake among the general population of the U.S. Available data have been classified as being either a key or a relevant study based on the considerations discussed in Volume I, Section 1.3.1 of the Introduction. Recommendations are based on data from the 1989-91 CSFII survey, which was considered the only key intake study for grain products. Other relevant studies are also presented to provide the reader with added perspective on this topic. It should be noted that most of the key and relevant studies presented in this Chapter are based on data from USDA's NFCS and CSFII. The USDA NFCS and CSFII are described below.

### 12.1. INTAKE STUDIES

### 12.1.1. U.S. Department of Agriculture Nationwide Food Consumption Survey and Continuing Survey of Food Intake by Individuals

The NFCS and CSFII are the basis of much of the data on grain intake presented in this section. Data from the 1977-78 NFCS are presented because the data have been published by USDA in various reports and reanalyzed by various EPA offices according to the food items/groups commonly used to assess exposure. Published one-day data from the 1987-88 NFCS and 1994 and 1994 CSFII are also presented. Recently, EPA conducted an analysis of USDA's 1989-91 CSFII. These data were the most recent food survey data available to the public at the time that EPA analyzed the data for this Handbook. The results of EPA's analyses are presented here. Detailed descriptions of the NFCS and CSFII data are presented in Volume II, Chapter 9 - Intake of Fruits and Vegetables.

Individual average daily intake rates calculated from NFCS and CSFII data are based on averages of reported individual intakes over one day or three consecutive days. Such short term data are suitable for estimating average daily intake rates representative of both short-term and long-term consumption. However, the distribution of average daily intake rates generated using short term data (e.g., 3-day) do not necessarily reflect the long-term distribution of average daily intake rates. The distributions generated from short term and long term data will differ to the extent that each individual's intake varies from day to day; the distributions will be similar to the extent that individuals' intakes are constant from day to day.

Day-to-day variation in intake among individuals will be great for food item/groups that are highly seasonal and for items/groups that are eaten year around, but that are not typically eaten every day. For these foods, the intake distribution generated from short term data will not be a good reflection of the long term distribution. On the other hand, for broad categories of foods (e.g., total grains) which are eaten on a daily basis throughout the year with minimal seasonality, the short term distribution may be a reasonable approximation of the true long term distribution, although it will show somewhat more variability. In this Chapter, distributions are shown for the various grain categories. Because of the increased variability of the short-term distribution, the short-term upper percentiles shown will overestimate somewhat the corresponding percentiles of the long-term distribution.

### 12.1.2. Key Grain Products Intake Studies Based on the CSFII

U.S. EPA Analysis of 1989-91 USDA CSFII Data EPA conducted an analysis of USDA's 1989-91 CSFII data set. The general methodology used in analyzing the data is presented in Volume II, Chapter 9 - Intake of Fruits and Vegetables of this Handbook. Intake rates were generated for the following grain products: total grains, breads, sweets, snacks, breakfast foods, pasta, cooked cereals, rice, ready-to-eat cereals, and baby cereals. Appendix 12A provides the food codes and descriptions used in this grain analysis. The data for total grains have been corrected to account for mixtures as described in Volume II, Chapter 9 - Intake of Fruits and Vegetables and Appendix 9A using an assumed grain content of 31 percent for grain mixtures and 13 percent for meat mixtures. Per capita intake rates for total grains are presented in Tables 12-1. Table 12-2 through 12-10 present per capita intake data for individual grain products. The results are presented in units of $\mathrm{g} / \mathrm{kg}$-day. Thus, use of these data in calculating potential dose does not require the body weight factor to be included in the denominator of the average daily dose (ADD) equation. It should be noted that converting these intake rates into units of g/day by multiplying by a single average body weight is inappropriate, because individual intake rates were indexed to the reported body weights of the survey respondents. However, if there is a need to compare the intake data presented here to intake data in units of g/day, a body weight less than 70 kg (i.e., approximately 60 kg ; calculated based on the number of respondents in each age category and the average body weights for these age groups, as presented in Volume I, Chapter 7) should be used because the total survey population included children as well as adults.

The advantages of using the 1989-91 CSFII data set are that the data are expected to be representative of the U.S. population and that it includes data on a wide variety of food types. The data set was the most recent of a series of publicly available USDA data sets (i.e., NFCS 1977-78; NFCS 1987-88; CSFII 1989-91) at the time the analysis was conducted for this Handbook, and should reflect recent eating patterns in the United States. The data set includes three years of intake data combined. However, the 1989-91 CSFII data are based on a three day survey period. Short-term dietary data may not accurately reflect long-term eating patterns. This is particularly true for the tails of the distribution of food intake. In addition, the adjustment for including mixtures
adds uncertainty to the intake rate distributions. The calculation for including mixtures assumes that intake of any mixture includes grains in the proportions specified in Appendix Table 9A-1. This assumption yields valid estimates of per capita consumption, but results in overestimates of the proportion of the population consuming total grains; thus, the quantities reported in Table 12-1 should be interpreted as upper bounds on the proportion of the population consuming grain products.

The data presented in this handbook for the USDA 1989-91 CSFII is not the most up-to-date information on food intake. USDA has recently made available the data from its 1994 and 1995 CSFII. Over 5,500 people nationwide participated in both of these surveys providing recalled food intake informatin for 2 separate days. Although the 2-day data analysis has not been conducted, USDA published the results for the respondents' intakes on the first day surveyed (USDA, 1996a; 1996b). USDA 1996 survey data will be made available later in 1997. As soon as 1996 data are available, EPA will take steps to get the 3-year data (1994, 1995, and 1996) analyzed and the food ingestion factors updated. Meanwhile, Table 12-11 presents a comparison of the mean daily intakes per individual in a day for grains from the USDA survey data from years 1977-78, 1987-88, 1989-91, 1994, and 1995. This table shows that food consumption patterns have changed for grains and grain mixtures when comparing 1977 and 1995 data. When comparing data from 1977 and 1995, consumption of grains mixtures and grain increased by 106 percent and 41 percent, respectively. However, consumption of grains has remained fairly constant when comparing values from 1989-91 with the most recent data from 1994 and 1995. Grain mixtures and grains increase 20 percent and 11 percent, respectively from 1989 to 1995. The 1989-91 CSFII data are probably adequate for assessing ingestion exposure for current populations, but these data should be used with caution.

### 12.1.3. Relevant Grain Products Intake Studies

The U.S. EPA's Dietary Risk Evaluation System (DRES) - USEPA, Office of Pesticide Programs (OPP) EPA OPP's DRES contains per capita intake rate data for various grain products for 22 subgroups (age, regional, and seasonal) of the population. As described in Volume II, Chapter 9 - Intake of Fruits and Vegetables, intake data in DRES were generated by determining the composition of 1977/78 NFCS food items and disaggregating complex food dishes into their component raw agricultural commodities (RACs) (White et al., 1983). The DRES per

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capita, as consumed intake rates for all age/sex/demographic groups combined are presented in Table 12-12. These data are based on both consumers and non-consumers of these food items. Data for specific subgroups of the population are not presented in this section, but are available through OPP via direct request. The data in Table 12-12 may be useful for estimating the risks of exposure associated with the consumption of the various grain products presented. It should be noted that these data are indexed to the reported body weights of the survey respondents and are expressed in units of grams of food consumed per kg body weight per day. Consequently, use of these data in calculating potential dose does not require the body weight factor in the denominator of the average daily dose (ADD) equation. It should also be noted that conversion of these intake rates into units of $g$ /day by multiplying by a single average body weight is not appropriate because the DRES data base did not rely on a single body weight for all individuals. Instead, DRES used the body weights reported by each individual surveyed to estimate consumption in units of $\mathrm{g} / \mathrm{kg}$-day.

The advantages of using these data are that complex food dishes have been disaggregated to provide intake rates for a variety of grains. These data are also based on the individual body weights of the respondents. Therefore, the use of these data in calculating exposure to toxic chemicals may provide more representative estimates of potential dose per unit body weight. However, because the data are based on NFCS short-term dietary recall, the same limitations discussed previously for other NFCS data sets also apply here. In addition, consumption patterns may have changed since the data were collected in 1977-78. OPP is in the process of translating consumption information from the USDA CSFII 1989-91 survey to be used in DRES.

Food and Nutrient Intakes of Individuals in One Day in the U.S., USDA (1980, 1992; 1996a; 1996b) USDA calculated mean per capita intake rates for total and individual grain products using NFCS data from 1977-78 and 1987-88 (USDA 1980; 1992) and CSFII data from 1994 and 1995 (USDA, 1996a; 1996b). The mean per capita intake rates for grain products are presented in Tables 12-13 and 12-14 for the two NFCS survey years, respectively. Table $12-15$ presents similar data from the 1994 and 1995 CSFII for grain products.

The advantages of using these data are that they provide mean intake estimates for various grain products. The consumption estimates are based on short-term (i.e.,

1-day) dietary data which may not reflect long-term consumption.
U.S. EPA - Office of Radiation Programs - The U.S. EPA Office of Radiation Programs (ORP) has also used the USDA 1977-78 NFCS to estimate daily food intake. ORP uses food consumption data to assess human intake of radionuclides in foods (U.S. EPA, 1984a; 1984b). The 1977-78 NFCS data have been reorganized by ORP, and food items have been classified according to the characteristics of radionuclide transport. The mean dietary per capita intake of grain products, grouped by age, for the U.S. population are presented in Table 12-16. The mean daily intake rates of grain products for the U.S. population grouped by regions are presented in Table 1217. Because this study was based on the USDA NFCS, the limitations and advantages associated with the USDANFCS data also apply to this data set. Also, consumption patterns may have changed since the data were collected in 1977-78.
U.S. EPA - Office of Science and Technology - The U.S. EPA Office of Science and Technology (OST) within the Office of Water (formerly the Office of Water Regulations and Standards) used data from the FDA revision of the Total Diet Study Food Lists and Diets (Pennington, 1983) to calculate food intake rates. OST uses these consumption data in its risk assessment model for land application of municipal sludge. The FDA data used are based on the combined results of the USDA 1977-78 NFCS and the second National Health and Nutrition Examination Survey (NHANES II), 1976-80 (U.S. EPA, 1989). Because food items are listed as prepared complex foods in the FDA Total Diet Study, each item was broken down into its component parts so that the amount of raw commodities consumed could be determined. Table 12-18 presents intake rates for grain products for various age groups. Estimated lifetime ingestion rates derived by U.S. EPA (1989) are also presented in Table 12-18. Note that these are per capita intake rates tabulated as grams dry weight/day. Therefore, these rates differ from those in the previous tables because USDA (1980; 1992) and U.S. EPA (1984a, 1984b) report intake rates on an as consumed basis.

The EPA-OST analysis provides intake rates for additional food categories and estimates of lifetime average daily intake on a per capita basis. In contrast to the other analyses of USDA NFCS data, this study reports the data in terms of dry weight intake rates. Thus, conversion is not required when contaminants are provided on a dry weight basis. These data, however,

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| :--- | ---: |
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may not reflect current consumption patterns because they are based on 1977-78 data.

USDA (1993) - Food Consumption, Prices, and Expenditures, 1970-92 - The USDA's Economic Research Service (ERS) calculates the amount of food available for human consumption in the United States annually. Supply and utilization balance sheets are generated. These are based on the flow of food items from production to end uses. Total available supply is estimated as the sum of production (i.e., some products are measured at the farm level or during processing), starting inventories, and imports (USDA, 1993). The availability of food for human use commonly termed as "food disappearance" is determined by subtracting exported foods, products used in industries, farm inputs (seed and feed) and end-of-the year inventories from the total available supply (USDA, 1993). USDA (1993) calculates the per capita food consumption by dividing the total food disappearance by the total U.S. population.

USDA (1993) estimated per capita consumption data for grain products from 1970-1992 (1992 data are preliminary). In this section, the 1991 values, which are the most recent final data, are presented. Table 12-19 presents per capita consumption in 1991 for grains.

One of the limitations of this study is that disappearance data do not account for losses from the food supply from waste, spoilage, or foods fed to pets. Thus, intake rates based on these data may overestimate daily consumption because they are based on the total quantity of marketable commodity utilized. Therefore, these data may be useful for estimating bounding exposure estimates. It should also be noted that per capita estimates based on food disappearance are not a direct measure of actual consumption or quantity ingested, instead the data are used as indicators of changes in usage over time (USDA, 1993). An advantage of this study is that it provides per capita consumption rates for grains which are representative of long-term intake because disappearance data are generated annually. Daily per capita intake rates are generated by dividing annual consumption by 365 days/year.

### 12.1.4. Key Grain Products Serving Size Study Based on the USDA NFCS

Pao et al. (1982) - Foods Commonly Eaten by Individuals - Using data gathered in the 1977-78 USDA NFCS, Pao et al. (1982) calculated percentiles for the quantities of grain products consumed per eating occasion by members of the U.S. population. The data were
collected during NFCS home interviews of 37,874 respondents, who were asked to recall food intake for the day preceding the interview, and record food intake the day of the interview and the day after the interview. Quantities consumed per eating occasion, are presented in Table 12-20.

The advantages of using these data are that they were derived from the USDA NFCS and are representative of the U.S. population. This data set provides distributions of serving sizes for a number of commonly eaten grain products, but the list of foods is limited and does not account for grain products included in complex food dishes. Also, these data are based on short-term dietary recall and may not accurately reflect long-term consumption patterns. Although these data are based on the 1977-78 NFCS, serving size data have been collected, but not published, for the more recent USDA surveys.

### 12.2. CONVERSION BETWEEN AS CONSUMED AND DRY WEIGHT INTAKE RATES

As noted previously, intake rates may be reported in terms of units as consumed or units of dry weight. It is essential that exposure assessors be aware of this difference so that they may ensure consistency between the units used for intake rates and those used for concentration data (i.e., if the unit of food consumption is grams dry weight/day, then the unit for the amount of pollutant in the food should be grams dry weight). If necessary, as consumed intake rates may be converted to dry weight intake rates using the moisture content percentages of grain products presented in Table 12-21 and the following equation:

$$
\mathrm{IR}_{\mathrm{dw}}=\mathrm{I} \mathrm{R}_{\mathrm{ac}} *[(100-\mathrm{W}) / 100]
$$

(Eqn. 12-1)

Dry weight" intake rates may be converted to "as consumed" rates by using:
$\mathrm{IR}_{\mathrm{ac}}=\mathrm{IR}_{\mathrm{dW}} /[(100-\mathrm{W}) / 100]$
(Eqn. 12-2)
where:
$\mathrm{IR}_{\mathrm{dw}}=$ dry weight intake rate;
$\mathrm{IR}_{\mathrm{ac}}=$ as consumed intake rate; and
$\mathrm{W}=$ percent water content.

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## Chapter 12-Intake of Grain Products

### 12.3. RECOMMENDATIONS

The 1989-91 CSFII data described in this section were used in selecting recommended grain, product intake rates for the general population and various subgroups of the United States population. The general design of both key and relevant studies are summarized in Table 12-22 The recommended values for intake of grain products are summarized in Table 12-23 and the confidence ratings for the recommended values for grain intake rates are presented in Table 12-24. Per capita intake rates for specific grain items, on a g/kg-day basis, may be obtained from Tables 12-2 through 12-10. Percentiles of the intake rate distribution in the general population for total grains, are presented in Table 12-1. From these tables, the mean and 95th percentile intake rates for grains are $4.1 \mathrm{~g} / \mathrm{kg}$-day and $10.8 \mathrm{~g} / \mathrm{kg}$-day, respectively. It is important to note that the data presented in Tables 12-1 through 12-10 are based on data collected over a 3-day period and may not necessarily reflect the long-term distribution of average daily intake rates. However, for the broad categories of foods (i.e., total grains, breads), because they may be eaten on a daily basis throughout the year with minimal seasonality, the short-term distribution may be a reasonable approximation of the long-term distribution, although it will display somewhat increased variability. This implies that the upper percentiles shown will tend to overestimate the corresponding percentiles of the true long-term distribution. It should be noted that because these recommendations are based on 1989-91 CSFII data, they may not reflect the most recent changes in consumption patterns. However, as indicated in Table 1211, intake has remained fairly constant between 1989-19 and 1995. Thus, the 1989-91 CSFII data are believed to be appropriate for assessing ingestion exposure for current populations.

### 12.4. REFERENCES FOR CHAPTER 12

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| Table 12-1. Per Capita Intake of Total Grains Including Mixtures (g/kg-day as consumed) ${ }^{\text {a }}$ |  |  |  |  |  |  |  |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Population Group | Percent Consuming | MEAN | SE | P1 | PS | P10 | P25 | P50 | P75 | P90 | P95 | P99 | P100 |
| Total | 97.5\% | 4.061 | 0.033 | 0 | 0.74 | 1.16 | 1.90 | 3.06 | 4.96 | 8.04 | 10.77 | 18.53 | 42.98 |
| Age (years) |  |  |  |  |  |  |  |  |  |  |  |  |  |
| $<01$ | 80.4\% | 7.049 | 0.361 | 0 | 0 | 0 | 1.46 | 6.05 | 10.18 | 16.75 | 19.50 | 27.61 | 37.41 |
| 1-2 | 95.8\% | 10.567 | 0.285 | 0 | 2.86 | 4.34 | 6.55 | 9.59 | 14.06 | 18.92 | 21.57 | 28.22 | 42.98 |
| 3-5 | 97.5\% | 9.492 | 0.201 | 0 | 3.13 | 4.35 | 6.09 | 8.91 | 11.88 | 15.13 | 19.14 | 23.87 | 33.08 |
| 6-11 | 97.7\% | 6.422 | 0.117 | 0 | 2.14 | 2.88 | 4.07 | 5.70 | 7.82 | 10.26 | 12.85 | 21.40 | 31.93 |
| 12-19 | 98.2\% | 3.764 | 0.065 | 0 | 1.15 | 1.52 | 2.16 | 3.31 | 4.81 | 6.46 | 8.03 | 10.92 | 19.30 |
| 20-39 | 98.4\% | 3.095 | 0.035 | 0 | 0.70 | 1.08 | 1.75 | 2.73 | 4.00 | 5.47 | 6.55 | 9.57 | 25.71 |
| 40-69 | 98.3\% | 2.792 | 0.031 | 0 | 0.69 | 0.98 | 1.59 | 2.47 | 3.54 | 4.96 | 6.09 | 8.40 | 20.34 |
| $70+$ | 98.7\% | 3.263 | 0.066 | 0.38 | 0.89 | 1.24 | 1.86 | 2.72 | 4.04 | 5.81 | 7.63 | 10.47 | 21.45 |
| Season |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Fall | 97.9\% | 4.282 | 0.066 | 0 | 0.84 | 1.24 | 2.07 | 3.19 | 5.19 | 8.54 | 11.88 | 19.10 | 37.77 |
| Spring | 97.0\% | 3.983 | 0.071 | 0 | 0.70 | 1.10 | 1.79 | 2.95 | 4.73 | 7.78 | 10.52 | 23.87 | 31.93 |
| Summer | 97.5\% | 3.948 | 0.062 | 0 | 0.74 | 1.13 | 1.82 | 2.99 | 4.96 | 7.98 | 10.16 | 15.34 | 30.13 |
| Winter | 97.6\% | 4.031 | 0.063 | 0 | 0.70 | 1.17 | 1.95 | 3.17 | 4.99 | 8.00 | 10.48 | 16.86 | 42.98 |
| Urbanization |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Central City | 97.6\% | 4.159 | 0.061 | 0 | 0.75 | 1.13 | 1.91 | 3.06 | 5.07 | 8.71 | 11.61 | 17.69 | 37.77 |
| Nonmetropolitan | 96.9\% | 4.013 | 0.067 | 0 | 0.60 | 1.11 | 1.85 | 3.12 | 4.93 | 7.81 | 10.08 | 21.05 | 31.93 |
| Suburban | 97.8\% | 4.02 | 0.049 | 0 | 0.80 | 1.18 | 1.90 | 3.04 | 4.91 | 7.79 | 10.63 | 18.53 | 42.98 |
| Race |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Asian | 94.0\% | 6.479 | 0.402 | 0 | 0 | 1.46 | 3.02 | 5.44 | 9.07 | 14.13 | 14.63 | 20.65 | 23.78 |
| Black | 96.9\% | 4.372 | 0.103 | 0 | 0.55 | 0.94 | 1.81 | 3.05 | 5.69 | 9.47 | 12.47 | 18.96 | 40.07 |
| Native American | 87.7\% | 3.98 | 0.276 | 0 | 0 | 0.61 | 1.63 | 3.67 | 5.81 | 6.90 | 9.00 | 20.43 | 21.84 |
| Other/NA | 97.1\% | 4.561 | 0.208 | 0 | 0 | 1.21 | 2.26 | 3.56 | 5.36 | 8.87 | 11.72 | 22.07 | 30.51 |
| White | 97.9\% | 3.962 | 0.035 | 0 | 0.79 | 1.18 | 1.90 | 3.03 | 4.80 | 7.79 | 10.20 | 18.07 | 42.98 |
| Region |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Midwest | 97.3\% | 4.016 | 0.07 | 0 | 0.79 | 1.17 | 1.90 | 2.92 | 4.69 | 7.80 | 11.04 | 20.36 | 31.93 |
| Northeast | 97.6\% | 4.255 | 0.079 | 0 | 0.78 | 1.26 | 2.02 | 3.19 | 5.37 | 8.44 | 11.61 | 17.73 | 42.98 |
| South | 97.9\% | 3.943 | 0.052 | 0 | 0.71 | 1.10 | 1.83 | 3.06 | 4.89 | 8.13 | 10.20 | 16.42 | 40.07 |
| West | 97.2\% | 4.116 | 0.072 | 0 | 0.69 | 1.13 | 1.92 | 3.13 | 5.03 | 7.98 | 10.90 | 19.50 | 25.89 |
| $\overline{\mathrm{a}}$ Includes breads; sweets such as cakes, pie, and pastries; snack and breakfast foods made with grains; pasta; cooked ready-to-eat, and baby cereals, rice and grain mixtures. <br> Note: $\mathrm{SE}=$ Standard error <br> $\mathrm{P}=$ Percentile of the distribution <br> Source: Based on EPA's analysis of the 1989-91 CSFII. |  |  |  |  |  |  |  |  |  |  |  |  |  |


| Table 12-2. Per Capita Intake of Breads (g/kg-day as consumed) ${ }^{\text {a }}$ |  |  |  |  |  |  |  |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Population Group | Percent Consuming | MEAN | SE | P1 | P5 | P10 | P25 | P50 | P75 | P90 | P95 | P99 | P100 |
| Total | 91.6\% | 1.133 | 0.010 | 0 | 0 | 0.19 | 0.48 | 0.90 | 1.50 | 2.31 | 3.04 | 4.67 | 12.99 |
| Age (years) |  |  |  |  |  |  |  | , |  |  |  |  |  |
| < 01 | 50.9\% | 1.072 | 0.102 | 0 | 0 | 0 | 0 | 0.34 | 1.65 | 3.29 | 4.06 | 6.09 | 12.99 |
| 1-2 | 88.9\% | 2.611 | 0.089 | 0 | 0 | 0.44 | 1.17 | 2.39 | 3.86 | 4.68 | 5.42 | 8.23 | 10.29 |
| 3-5 | 91.9\% | 2.217 | 0.063 | 0 | 0 | 0.44 | 1.19 | 2.03 | 3.04 | 4.01 | 5.14 | 6.95 | 12.35 |
| 6-11 | 93.4\% | 1.668 | 0.037 | 0 | 0 | 0.40 | 0.88 | 1.44 | 2.18 | 3.16 | 3.98 | 5.95 | 9.17 |
| 12-19 | 91.8\% | 1.068 | 0.025 | 0 | 0 | 0.21 | 0.45 | 0.91 | 1.46 | 2.15 | 2.78 | 3.43 | 7.44 |
| 20-39 | 92.9\% | 0.936 | 0.012 | 0 | 0 | 0.18 | 0.43 | 0.81 | . 1.27 | 1.81 | 2.27 | 3.41 | - 7.04 |
| 40-69 | 93.7\% | 0.915 | 0.011 | 0 | 0 | 0.20 | 0.46 | 0.81 | 1.25 | 1.77 | 2.08 | 2.83 | 11.16 |
| $70+$ | 95.1\% | 0.976 | 0.021 | 0 | 0.15 | 0.29 | 0.56 | 0.87 | 1.31 | 1.76 | 2.15 | 2.76 | 11.81 |
| Season | : : |  | . |  |  |  |  | - |  |  |  |  |  |
| Fall | 91.3\% | 1.181 | 0.020 | 0 | 0 | 0.17 | 0.50 | 0.94 | 1.57 | 2.45 | 3.16 | 5.27 | 11.81 |
| Spring | 91.4\% | -1.095 | 0.018 | 0 | 0 | 0.18 | 0.48 | 0.89 | 1.45 | 2.18 | 2.91 | 4.54 | 12.35 |
| Summer | 92.4\% | 1.126 | 0.018 | 0 | 0 | 0.21 | 0.48 | 0.90 | 1.51 | 2.24 | 2.98 | 4.43 | 9.17 |
| Winter | 91.2\% | 1.129 | 0.019 | 0 | 0 | 0.19 | 0.47 | 0.89 | 1.50 | 2.37 | 3.07 | 4.66 | 12.99 |
| Urbanization |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Central City | 91.2\% | 1.127 | 0.017 | 0 | 0 | 0.18 | 0.49 | - $0.91{ }^{\text {i }}$ | 1:50 | 2.33 | 2.98 | 4.50 | 11.81 |
| Nonmetropolitan | 91.7\% | 1.184 | 0.020 | 0 | 0 | $0.18{ }^{\text { }}$ | 0.48 | $: 0.93$ | 1.54 | 2.51 | 3.24 | 4.97 | 12.99 |
| Suburban. | 91.8\% | 1.113 | 0.014 | 0 | 0 | 0.19 | 0.49 | $\bigcirc 0.89$ | 1.49 | 2.20 | 2.89 | 4.68 | 12.35 |
| Race |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Asian | 78.5\% | 0.981 | 0.078 | 0 | 0 : | 0 | 0.34 | : 0.86 | 1.51 | 2.57 | 2.61 | 3.34 | 3.34 |
| Black | 88.8\% | 1.159 | 0.030 | 0 | 0 | 0.11 | 0.37 | $\because 0.84$ | 1.55 | 2.59 | 3.29 | 5.58 | 8.94 |
| Native American | 81.3\% | 1.336 | 0.133 | 0 | $\therefore 0$ | 0.13 | 0.41 | $\therefore 0.72$ | 1:80 | 2.91 | 4.13 | 9.09 | 11.71 |
| Other/NA | 89.1\% | 1.333 | 0.067 | 0 | 0 | 0 | 0.62 | 1.11 | 1.70 | 2.66 | 3.79 | 6.16 | 9.98 |
| White | 92.5\% | 1.121 | 0.010 | 0 | 0 | 0.20 | 0.51 | 0.91 | 1.48 | 2.23 | 2.95 | 4.51 | 12.99 |
| Region |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Midwest | 91.2\% | 1.109 | 0.018 | 0 | 0 | 0.20 | 0.50 | 0.90 | 1.49 | 2.22 | 2.91 | 4.43 | 7.97 |
| Northeast | 91.1\% | 1.104 | 0.021 | 0 | 0 | 0.18 | 0.51 | 0.90 | 1.48 | 2.26 | 2.83 | 4.50 | 9.98 |
| South | 91.8\% | 1.155 | 0.017 | 0 | 0 | 0.18 | 0.46 | 0.92 | 1.54 | 2.41 | 3.13 | 4.89 | 12.99 |
| West | - $92.1 \%$ | 1.153 | 0.022 | 0 | 0 | 0.19 | 0.49 | 0.91 | 1.48 | 2.35 | 3.12 | 5.14 | 12.35 |

$\overline{\text { a }}$ Includes breads, rolls, muffins, bagels, biscuits, cornbread, and tortillas.
Note: SE = Standard error
$P=$ Percentile of the distribution
Source: Based on EPA's analysis of the 1989-91 CSFII.

| Table 12-3. Per Capita Intake of Sweets (g/kg-day as consumed) ${ }^{2}$ |  |  |  |  |  |  |  |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Population Group | Percent Consuming | MEAN | SE | PI | P5 | P10 | P25 | P50 | P75 | P90 | P95 | P99 | P100 |
| Total | 50.2\% | 0.508 | 0.011 | 0 | 0 | 0 | 0 | 0.13 | 0.71 | 1.50 | 2.12 | 3.96 | 13.39 |
| Age (ycars) |  |  |  |  |  |  |  |  |  |  |  |  |  |
| $<01$ | 28.1\% | 0.447 | 0.096 | 0 | 0 | 0 | 0 | 0 | 0.41 | 1.42 | 2.26 | 5.51 | 9.35 |
| 1-2 | 49.6\% | 1.144 | 0.111 | 0 | 0 | 0 | 0 | 0.43 | 1.75 | 3.32 | 4.87 | 6.51 | 13.39 |
| 3-5 | 59.2\% | 1.139 | 0.079 | 0 | 0 | 0 | 0 | 0.56 | 1.82 | 3.01 | 4.33 | 6.78 | 9.25 |
| 6-11 | 63.7\% | 0.881 | 0.046 | 0 | 0 | 0 | 0 | 0.43 | 1.29 | 2.33 | 3.28 | 5.39 | 12.97 |
| 12-19 | 54.0\% | 0.511 | 0.030 | 0 | 0 | 0 | 0 | 0.22 | 0.75 | 1.47 | 1.99 | 3.25 | 9.65 |
| 20-39 | 45.0\% | 0.383 | 0.015 | 0 | 0 | 0 | 0 | 0 | 0.59 | 1.24 | 1.66 | 2.48 | 7.45 |
| 40-69 | 49.1\% | 0.381 | 0.015 | 0 | 0 | 0 | 0 | 0.08 | 0.55 | 1.13 | 1.58 | 2.70 | 5.70 |
| $70+$ | 56.3\% | 0.444 | 0.029 | 0 | 0 | 0 | 0 | 0.16 | 0.63 | 1.29 | 1.64 | 2.73 | 6.94 |
| Season |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Fall | 52.9\% | 0.533 | 0.022 | 0 | 0 | 0 | 0 | 0.14 | 0.76 | 1.55 | 2.21 | 3.82 | 13.39 |
| Spring | 48.3\% | 0.466 | 0.021 | 0 | 0 | 0 | 0 | 0.10 | 0.65 | 1.36 | 1.82 | 3.58 | 9.35 |
| Summer | 48.5\% | 0.527 | 0.025 | 0 | 0 | 0 | 0 | 0.06 | 0.70 |  | 2.35 | 4.54 | 8.73 |
| Winter | 51.2\% | 0.508 | 0.022 | 0 | 0 | 0 | 0 | 0.19 | 0.71 | 1.50 | 2.00 | 4.00 | 10.84 |
| Urbanization |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Central City | 45.3\% | 0.495 | 0.021 | 0 | 0 | 0 | 0 | 0.11 | 0.65 | 1.55 | 2.12 | 4.24 | 9.94 |
| Nonmetropolitan | 52.3\% | 0.593 | 0.025 | 0 | 0 | 0 | 0 | 0.25 | 0.82 | 1.58 | 2.34 | 4.52 | 13.39 |
| Suburban | 52.4\% | 0.477 | 0.015 | 0 | 0 | 0 | 0 | 0.10 | 0.69 | 1.42 | 2.00 | 3.55 | 9.65 |
| Race |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Asian | 37.6\% | 0.515 | 0.101 | 0 | 0 | 0 | 0 | 0.05 | 0.78 | 1.82 | 2.22 | 2.52 | 4.06 |
| Black | 39.3\%. | 0.387 | 0.030 | 0 | 0 | 0 | 0 | 0 | 0.46 | 1.20 | 1.71 | 3.51 | 9.67 |
| Native American | 33.9\% | 0.325 | 0.075 | 0 | 0 | 0 | 0 | 0 | 0.33 | 1.47 | 1.48 | 2.44 | 3.78 |
| Other/NA | 32.3\% | 0.283 | 0.088 | 0 | 0 | 0 | 0 | 0 | 0.21 | 0.64 | 1.45 | 3.04 | 9.94 |
| White | 53.2\% | 0.537 | 0.012 | 0 | 0 | 0 | 0 | 0.17 | 0.77 | 1.55 | 2.17 | 4.09 | 13.39 |
| Region |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Midwest | 53.0\% | 0.573 | 0.024 | 0 | 0 | 0 | 0 | 0.17 | 0.79 | 1.65 | 2.41 | 4.00 | 12.97 |
| Northeast | 55.9\% | 0.587 | 0.027 | 0 | 0 | 0 | 0 | 0.22 | 0.83 | 1.63 | 2.21 | 4.60 | 13.39 |
| South | 47.5\% | 0.471 | 0.018 | 0 | 0 | 0 | 0 | 0.09 | 0.65 | 1.39 | 1.98 | 3.89 | 10.84 |
| West | 46.7\% | 0.416 | 0.022 | 0 | 0 | 0 | 0 | 0 | 0.55 | 1.25 | 1.91 | 3.33 | 9.65 |
| ${ }^{\text {a }}$ Includes cakes, cookies, pies, pastries, doughnuts, breakfast bars, and coffee cakes. <br> NOTE: SE = Standard error <br> $P=$ Percentile of the distribution <br> Source: Based on EPA's analysis of the 1989-91 CSFII. |  |  |  |  |  |  |  |  |  |  |  |  |  |

## 

Volume II - Food Ingestion Factors


| Table 12-4. Per Capita Intake of Snacks Containing Grain (g/kg-day as consumed) ${ }^{\text {a }}$ |  |  |  |  |  |  |  |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Population Group | , Percent Consuming | MEAN | SE | P1 | P5 | P10 | P25 | P50 | P75 | P90 | P95 | P99 | P100 |
| Total | 40.3\% | 0.160 | 0.005 | 0 | 0 | 0 | 0 | 0 | 0.18 | 0.47 | 0.78 | 1.74 | 6.73 |
| Age (years) |  |  |  |  |  |  |  |  |  |  |  |  |  |
| <01 | 31.4\% | 0.321 | 0.064 | 0 | 0 | 0 | 0 | 0 | 0.35 | 1.24 | 1.82 | 4.66 | 5.73 |
| 1-2 | 46.7\% | 0.398 | 0.040 | 0 | 0 | 0 | 0 | 0.10 | 0.65 | 1.30 | 1.61 | 2.03 | 6.73 |
| 3-5 | 48.9\% | 0.393 | 0.034 | 0 | 0 | 0 | 0 | 0.12 | 0.58 | 1.22 | 1.65 | 2.20 | 4.76 |
| 6-11 | 43.1\% | 0.269 | 0.023 | 0 | 0 | 0 | 0 | 0 | 0.32 | 0.86 | 1.24 | 2.43 | 4.00 |
| 12-19 | 40.2\% | 0.170 | 0.016 | 0 | 0 | 0 | 0 | 0 | 0.21 | 0.50 | 0.74 | 1.94 | 3.51 |
| 20-39 | 38.2\% | 0.123 | 0.007 | 0 | 0 | 0 | 0 | 0 | 0.15 | 0.41 | 0.60 | 1.21 | 4.60 |
| 40-69 | 40.3\% | 0.104 | 0.006 | 0 | 0 | 0 | 0 | 0 | 0.14 | 0.33 | 0.46 | 1.06 | 2.85 |
| $70+$ | 40.9\% | 0.074 | 0.007 | 0 | 0 | 0 | 0 | 0 | 0.10 | 0.20 | 0.36 | 0.70 | 1.47 |
| Season |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Fall | $41.6 \%$ | 0.180 | 0.012 | 0 | 0 | 0 | 0 | 0 | 0.18 | 0.50 | 0.87 | 1.99 | 6.73 |
| Spring | 38.3\% | 0.136 | 0.009 | 0 | 0 | 0 | 0 | 0 | 0.15 | 0.43 | 0.67 | 1.29 | 3.43 |
| Summer | 37.5\% | 0.165 | 0.010 | 0 | 0 | 0 | 0 | 0 | 0.18 | 0.52 | 0.86 | 1.72 | 5.73 |
| Winter | 43.9\% | 0.160 | 0.010 | 0 | 0 | 0 | 0 | 0 | 0.19 | 0.44 | 0.76 | 1.77 | 4.60 |
| Urbanization |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Central City | 36.5\% | 0.158 | 0.010 | 0 | 0 | 0 | 0 | 0 | 0.16 | 0.46 | 0.81 | 1.81 | 3.70 |
| Nonmetropolitan | 39.8\% | 0.144 | 0.009 | 0 | 0 | 0 | 0 | 0 | 0.17 | 0.44 | 0.66 | 1.32 | 4.76 |
| Suburban | 43.3\% | 0.169 . | 0.008 | 0 | 0 | 0 | 0 | 0 | 0.18 | 0.50 | 0.80 | 1.75 | 6.73 |
| Race |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Asian | 22.1\% | 0.077 | 0.035 | 0 | 0 | 0 | 0 | 0 | 0.04 | 0.27 | 0.37 | 1.09 | 1.34 |
| Black | 25.9\% | 0.107 | 0.014 | 0 | 0 | 0 | 0 | 0 | 0.07 | 0.33 | 0.59 | 1.19 | 4.76 |
| Native American | 30.4\% | 0.142 | 0.050 | 0 | 0 | 0 | 0 | 0 | 0.16 | 0.32 | 0.44 | 1.29 | 4.60 |
| Other/NA | 28.3\% | 0.139 | 0.026 | 0 | 0 | 0 | 0 | 0 | 0.17 | 0.43 | 0.69 | 1.27 | 1.91 |
| White | 43.7\% | 0.170 | 0.006 | 0 | 0 | 0 | 0 | 0 | 0.19 | 0.49 | 0.81 | 1.80 | 6.73 |
| Region |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Midwest | 45.2\% | 0.202 | 0.012 | 0 | 0 | 0 | 0 | 0 | 0.23 | 0.57 | 0.99 | 1.95 | 6.73 |
| Northeast | 35.8\% | 0.113 | 0.010 | 0 | 0 | 0 | 0 | 0 | 0.10 | 0.35 | 0.61 | 1.28 | 5.73 |
| South | 39.8\% | 0.162 | 0.008 | 0 | 0 | 0 | 0 | 0 | 0.19 | 0.46 | 0.80 | 1.63 | 4.76 |
| West | 39.4\% | 0.155 | 0.011 | 0 | 0 | 0 | 0 | 0 | 0.16 | 0.46 | 0.76 | 1.81 | 4.60 |

[^3]| Table 12-5. Per Capita Intake of Breakfast Foods (g/kg-day as consumed) ${ }^{\text {a }}$ |  |  |  |  |  |  |  |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Population Group | Percent Consuming | MEAN | SE | Pl | P5 | P10 | P25 | P50 | P75 | P 90 | P95 | P99 | P100 |
| Total | 15.0\% | 0.144 | 0.012 | 0 | 0 | 0 | 0 | 0 | 0 | 0.46 | 0.95 | 2.46 | 13.61 |
| Age (years) |  |  |  |  |  |  |  |  |  |  |  |  |  |
| $<01$ | 13.2\% | 0.255 | 0.108 | 0 | 0 | 0 | 0 | 0 | 0 | 0.57 | 2.08 | 3.82 | 5.72 |
| 1-2 | 20.9\% | 0.418 | 0.103 | 0 | 0 | 0 | 0 | 0 | 0.37 | 1.54 | 2.50 | 4.62 | 9.92 |
| 3-5 | 24.5\% | 0.446 | 0.078 | 0 | 0 | 0 | 0 | 0 | 0.56 | 1.63 | 2.33 | 3.92 | 11.90 |
| 6-11 | 25.0\% | 0.307 | 0.045 | 0 | 0 | 0 | 0 | 0 | 0.31 | 1.12 | 1.69 | 2.82 | 13.61 |
| 12-19 | 18.4\% | 0.193 | 0.038 | 0 | 0 | 0 | 0 | 0 | 0 | 0.65 | 1.16 | 3.06 | 5.38 |
| 20-39 | 13.2\% | 0.086 | 0.014 | 0 | 0 | 0 | 0 | 0 | 0 | 0.31 | 0.61 | 1.53 | 4.41 |
| 40-69 | 10.8\% | 0.063 | 0.011 | 0 | 0 | 0 | 0 | 0 | 0 | 0.23 | 0.51 | 0.95 | 2.98 |
| $70+$ | 12.5\% | 0.096 | 0.025 | 0 | 0 | 0 | 0 | 0 | 0 | 0.41 | 0.65 | 1.37 | 3.09 |
| Season |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Fall | 15.1\% | 0.146 | 0.021 | 0 | 0 | 0 | 0 | 0 | 0 | 0.49 | 0.93 | 2.61 | 6.83 |
| Spring | 13.2\% | 0.120 | 0.023 | 0 | 0 | 0 | 0 | 0 | 0 | 0.34 | 0.71 | 2.32 | 6.23 |
| Summer | 14.8\% | 0.145 | 0.022 | 0 | 0 | 0 | 0 | 0 | 0 | 0.53 | 0.98 | 2.02 | 7.41 |
| Winter | 17.0\% | 0.168 | 0.027 | 0 | 0 | 0 | 0 | 0 | 0 | 0.55 | 1.04 | 2.94 | 13.61 |
| Urbanization |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Central City | 15.1\% | 0.142 | 0.021 | 0 | 0 | 0 | 0 | 0 | 0 | 0.42 | 0.93 | 2.61 | 7.17 |
| Nonmetropolitan | 13.3\% | 0.120 | 0.020 | 0 | 0 | 0 | 0 | 0 | 0 | 0.39 | 0.85 | 1.97 | 7.41 |
| Suburban | 15.9\% | 0.157 | 0.019 | 0 | 0 | 0 | 0 | 0 | 0 | 0.52 | 1.06 | 2.45 | 13.61 |
| Race |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Asian | 10.1\% | 0.076 | 0.060 | 0 | 0 | 0 | 0 | 0 | 0 | 0.24 | 0.61 | 1.04 | 1.46 |
| Black | 11.9\% | 0.114 | 0.032 | 0 | 0 | 0 | 0 | 0 | 0 | 0.20 | 0.78 | 2.46 | 7.41 |
| Native American | 18.7\% | 0.156 | 0.073 | 0 | 0 | 0 | 0 | 0 | 0.21 | 0.53 | 0.61 | 1.23 | 6.83 |
| Other/NA | 13.7\% | 0.079 | 0.037 | 0 | 0 | 0 | 0 | 0 | 0 | 0.40 | 0.43 | 1.40 | 2.33 |
| White | 15.6\% | 0.152 | 0.013 | 0 | 0 | 0 | 0 | 0 | 0 | 0.51 | 0.97 | 2.56 | 13.61 |
| Region |  |  |  |  | - |  |  |  |  |  |  |  |  |
| Midwest | 14.7\% | 0.121 | 0.020 | 0 | 0 | 0 | 0 | 0 | 0 | 0.38 | 0.75 | 2.06 | 7.41 |
| Northeast | 15.2\% | 0.158 | 0.034 | 0 | 0 | 0 | 0 | 0 | 0 | 0.43 | 1.02 | 2.61 | 13.61 |
| South | 12.3\% | 0.130 | 0.019 | 0 | 0 | 0 | 0 | 0 | 0 | 0.42 | 0.92 | 2.33 | 4.59 |
| West | 19.7\% | 0.184 | 0.024 | 0 | 0 | 0 | 0 | 0 | 0 | 0.67 | 1.14 | 2.58 | 6.96 |
| a Includes breakfast foods made with grains such as pancakes, waffles, and french toast. <br> NOTE: $\quad$ SE $=$ Standard error <br> $P=$ Percentile of the distribution <br> Source: Based on EPA's analysis of the 1989-91. |  |  |  |  |  |  |  |  |  |  |  |  |  |


| Table 12-6. Per Capita Intake of Pasta (g/kg-day as consumed) |  |  |  |  |  |  |  |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Population Group | Percent Consuming | MEAN | SE | Pl | P5 | P10 | P25 | P50 | P75 | P90 | P95 | P99 | P100 |
| Total | 13.6\% | 0.233 | 0.018 | 0 | 0 | 0 | 0 | 0 | 0 | 0.90 | 1.60 | 3.67 | 24.01 |
| Age (years) |  |  |  |  |  |  |  |  |  |  |  |  |  |
| <01 | 7.3\% | 0.172 | 0.124 | 0 | 0 | 0 | 0 | 0 | 0 | 0.00 | 1.18 | 3.79 | 6.43 |
| 1-2 | 14.0\% | 0.569 | 0.212 | 0 | 0 | 0 | 0 | 0 | 0 | 1.72 | 5.14 | 6.68 | 24.01 |
| 3-5 | 15.3\% | 0.543 | 0.142 | 0 | 0 | 0 | 0 | 0 | 0 | 2.19 | 3.37 | 6.51 | 7.72 |
| 6-11 | 15.9\% | 0.338 | 0.063 | 0 | 0 | 0 | 0 | 0 | 0 | 1.47 | 2.35 | 3.43 | 7.72 |
| 12-19 | 14.3\% | 0.194 | 0.047 | 0 | 0 | 0 | 0 | 0 | 0 | 0.77 | 1.47 | 3.36 | 7.24 |
| 20-39 | 15.2\% | 0.232 | 0.027 | 0 | 0 | 0 | 0 | 0 | 0 | 0.96 | 1.57 | 2.83 | 7.17 |
| 40-69 | 12.5\% | 0.172 | 0.028 | 0 | 0 | 0 | 0 | 0 | 0 | 0.62 | 1.32 | 2.67 | 10.20 |
| $70+$ | 9.9\% | 0.083 | 0.029 | 0 | 0 | 0 | 0 | 0 | 0 | 0.03 | 0.76 | 1.57 | 2.62 |
| Season |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Fall | 14.0\% | 0.239 | 0.038 | 0 | 0 | 0 | 0 | 0 | 0 | 0.94 | 1.72 | 3.77 | 24.01 |
| Spring | 13.9\% | 0.250 | 0.036 | 0 | 0 | 0 | 0 | 0 | 0 | 0.96 | 1.65 | 3.28 | 9.47 |
| Summer ' | 13.6\% | 0.251 | 0.039 | 0 | 0 | 0 | 0 | 0 | 0 | 0.97 | 1.72 | 3.80 | 11.12 |
| Winter | 12.9\% | 0.193 | 0.034 | 0 | 0 | 0 | 0 | 0 | 0 | 0.68 | 1.33 | 3.22 | 8.73 |
| Urbanization |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Central City | 12.9\% | 0.197 | 0.034 | 0 | 0 | 0 | 0 | 0 | 0 | 0.65 | 1.34 | 3.43 | 24.01 |
| Nonmetropolitan | 11.4\% | 0.171 | 0.032 | 0 | 0 | 0 | 0 | 0 | 0 | 0.63 | 1.33 | 2.48 | 11.12 |
| Suburban | 15.4\% | 0.286 | 0.028 | 0 | 0 | 0 | 0 | 0 | 0 | 1.12 | 1.96 | 3.92 | 10.20 |
| Race |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Asian | 18.8\% | 0.918 | 0.355 | 0 | 0 | 0 | 0 | 0 | 0.70 | 3.80 | 5.78 | 6.51 | 10.20 |
| Black | 6.6\% | 0.138 | 0.054 | 0 | 0 | 0 | 0 | 0 | 0 | 0.00 | 1.08 | 3.27 | 5.14 |
| Other/NA | 8.6\% | 0.115 | 0.083 | 0 | 0 | 0 | 0 | 0 | 0 | 0.00 | 1.16 | 2.43 | 3.86 |
| White | 15.1\% | 0.243 | 0.019 | 0 | 0 | 0 | 0 | 0 | 0 | 0.94 | 1.65 | 3.46 | 24.01 |
| Region |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Midwest | 12.8\% | 0.182 | 0.030 | 0 | 0 | 0 | 0 | 0 | 0 | 0.74 | 1.24 | 2.76 | 9.46 |
| Northeast | 21.9\% | 0.367 | 0.043 | 0 | 0 | 0 | 0 | 0 | 0 | 1.47 | 2.14 | 4.62 | 24.01 |
| South | 9.2\% | 0.179 | 0.035 | 0 | 0 | 0 | 0 | 0 | 0 | 0.45 | 1.32 | 3.63 | 11.12 |
| West | 14.7\% | 0.252 | 0.038 | 0 | 0 | 0 | 0 | 0 | 0 | 1.07 | 1.63 | 3.25 | 10.20 |
| $\begin{array}{ll}\text { NOTE: } & \text { SE }=\text { Standard error } \\ & \mathrm{P}=\text { Percentile of the distribution } \\ \text { Source: } & \text { Based on EPA's analysis of the 1989-91 CSFII. }\end{array}$ |  |  |  |  |  |  |  |  |  |  |  |  |  |


| Table 12-7. Per Capita Intake of Cooked Cereals (g/kg-day as consumed) |  |  |  |  |  |  |  |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Population Group | Percent Consuming | MEAN | SE | PI | P5 | P10 | P25 | P50 | P75 | P90 | P95 | P99 | P100 |
| Total | 17.1\% | 0.441 | 0.035 | 0 | 0 | 0 | 0 | 0 | 0 | 1.37 | 2.79 | 8.18 | 28.63 |
| Age (ycars) |  |  |  |  |  |  |  |  |  |  |  |  |  |
| <01 | 17.9\% | 1.350 | 0.417 | 0 | 0 | 0 | 0 | 0 | 0 | 7.17 | 8.60 | 20.47 | 24.16 |
| 1-2 | 23.6\% | 1.783 | 0.365 | 0 | 0 | 0 | 0 | 0 | 1.39 | 7.00 | 9.41 | 14.84 | 28.63 |
| 3-5 | 21.2\% | 1.335 | 0.258 | 0 | 0 | 0 | 0 | 0 | 0 | 4.99 | 8.18 | 12.51 | 18.66 |
| 6-11 | 18.1\% | 0.669 | 0.142 | 0 | 0 | 0 | 0 | 0 | 0 | 2.32 | 4.49 | 10.76 | 16.42 |
| 12-19 | 11.0\% | 0.156 | 0.065 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 1.26 | 3.34 | 11.85 |
| 20-39 | 10.5\% | 0.166 | 0.040 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 1.33 | 3.33 | 13.18 |
| 40-69 | 18.3\% | 0.307 | 0.036 | 0 | 0 | 0 | 0 | 0 | 0 | 1.30 | 2.20 | 3.97 | 18.23 |
| 70 + | 35.3\% | 0.782 | 0.079 | 0 | 0 | 0 | 0 | 0 | 1.08 | 2.71 | 3.80 | 7.37 | 10.03 |
| Season |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Fall | 21.2\% | 0.573 | 0.066 | 0 | 0 | 0 | 0 | 0 | 0 | 1.90 | 3.71 | 9.15 | 28.63 |
| Spring | 15.8\% | 0.439 | 0.082 | 0 | 0 | 0 | 0 | 0 | 0 | 1.07 | 2.29 | 12.28 | 21.84 |
| Summer | 12.1\% | 0.288 | 0.069 | 0 | 0 | 0 | 0 | 0 | 0 | 0.55 | 1.98 | 5.37 | 24.16 |
| Winter | 19.1\% | 0.463 | 0.062 | 0 | 0 | 0 | 0 | 0 | 0 | 1.57 | 3.12 | 7.00 | 24.34 |
| Urbanization |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Central City | 19.3\% | 0.523 | 0.068 | 0 | 0 | 0 | 0 | 0 | 0 | 1.52 | 3.27 | 10.03 | 28.63 |
| Nonmetropolitan | 20.0\% | 0.483 | 0.066 | 0 | 0 | 0 | 0 | 0 | 0 | 1.52 | 2.72 | 7.41 | 20.94 |
| Suburban | 13.9\% | 0.369 | 0.052 | 0 | 0 | 0 | 0 | 0 | 0 | 1.09 | 2.35 | 7.37 | 24.34 |
| Race |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Black | 30.3\% | 0.838 | 0.092 | 0 | 0 | 0 | 0 | 0 | 0.65 | 2.95 | 4.45 | 10.03 | 28.63 |
| Native American | 17.5\% | 0.372 | 0.196 | 0 | 0 | 0 | 0 | 0 | 0 | 2.15 | 2.99 | 4.80 | 5.73 |
| Other NA | 12.6\% | 0.510 | 0.293 | 0 | 0 | 0 | 0 | 0 | 0 | 1.12 | 3.18 | 7.60 | 20.94 |
| White | 15.1\% | 0.382 | 0.039 | 0 | 0 | 0 | 0 | 0 | 0 | 1.11 | 2.32 | 7.38 | 24.34 |
| Region |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Midwest | 15.5\% | 0.507 | 0.083 | 0 | 0 | 0 | 0 | 0 | 0 | 1.39 | 3.01 | 10.32 | 21.85 |
| Northeast | 13.2\% | 0.395 | 0.093 | 0 | 0 | 0 | 0 | 0 | 0 | 1.00 | 2.73 | 7.02 | 24.34 |
| South | 21.4\% | 0.396 | 0.044 | 0 | 0 | 0 | 0 | 0 | 0 | 1.40 | 2.48 | 5.53 | 28.63 |
| West | 15.2\% | 0.483 | 0.086 | 0 | 0 | 0 | 0 | 0 | 0 | 1.45 | 3.12 | 9.41 | 16.47 |
| NOTE: $\quad$ SE $=$ Standard error <br> $\mathrm{P}=\mathrm{Percentile}$ of the distribution <br> Source: Based on EPA's analysis of the 1989-91 CSFII. |  |  |  |  |  |  |  |  |  |  |  |  |  |

## 

| Table 12-8. Per Capita Intake of Rice (g/kg-day as consumed) |  |  |  |  |  |  |  |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Population Group | Percent Consuming | MEAN | SE | PI | P5 | P10 | P25 | P50 | P75 | P90 | P95 | P99 | P100 |
| Total | 20.0\% | 0.357 | 0.022 | 0 | 0 | 0 | 0 | 0 | 0 | 1.26 | 2.15 | 4.85 | 17.59 |
| Age (years) |  |  |  |  |  |  |  |  |  |  |  |  |  |
| $<01$ | 11.8\% | 0.405 | 0.209 | 0 | 0 | 0 | 0 | 0 | 0 | 1.40 | 2.89 | 7.87 | 15.54 |
| 1-2 | 24.4\% | 0.811 | 0.192 | 0 | 0 | 0 | 0 | 0 | 0.36 | 3.36 | 4.52 | 9.81 | 17.59 |
| 3-5 | 25.0\% | 0.736 | 0.127 | 0 | 0 | 0 | 0 | 0 | 0.76 | 2.83 | 3.77 | 6.70 | 14.35 |
| 6-11 | 20.8\% | 0.504 | 0.090 | 0 | 0 | 0 | 0 | 0 | 0 | 1.71 | 3.33 | 7.86 | 13.39 |
| 12-19 | 20.1\% | 0.316 | 0.052 | 0 | 0 | 0 | 0 | 0 | 0 | 1.26 | 1.91 | 3.74 | 9.60 |
| 20-39 | 21.3\% | 0.341 | 0.037 | 0 | 0 | 0 | 0 | 0 | 0 | 1.20 | 1.90 | 5.02 | 12.69 |
| 40-69 | 19.6\% | 0.259 | 0.028 | 0 | 0 | 0 | 0 | 0 | 0 | 0.94 | 1.64 | 3.35 | 12.00 |
| $70+$ | 14.9\% | 0.229 | 0.050 | 0 | 0 | 0 | 0 | 0 | 0 | 0.81 | 1.73 | 3.12 | 7.97 |
| Season |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Fall | 18.8\% | 0.307 | 0.041 | 0 | 0 | 0 | 0 | 0 | 0 | 0.94 | 2.13 | 4.92 | 16.74 |
| Spring | 21.5\% | 0.395 | 0.046 | 0 | 0 | 0 | 0 | 0 | 0 | 1.34 | 2.47 | 5.05 | 15.54 |
| Summer : | 19.3\% | 0.376 | 0.045 | 0 | 0 | 0 | 0 | 0 | 0 | 1.31 | 2.05 | 5.02 | 12.55 |
| Winter | 20.5\% | 0.350 | 0.041 | 0 | 0 | 0 | 0 | 0 | 0 | 1.37 | 2.09 | 4.17 | 17.59 |
| Urbanization |  |  |  |  |  |  |  |  |  |  | . |  |  |
| Central City | 26.1\% | 0.449 | 0.039 | 0 | 0 | 0 | 0 | 0 | 0.18 | 1.51 | 2.51 | 5.54 | 16.74 |
| Nonmetropolitan | 15.9\% | 0.311 | . 0.046 | 0 | 0 | 0 | 0 | 0 | 0 | 1.04 | 1.90 | 5.02 | 12.91 |
| Suburban | 18.3\% | 0.320 | 0.031 | 0 | 0 | 0 | 0 | 0 | 0 | 1.16 | 2.01 | 4.30 | 17.59 |
| Race |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Asian | 72.5\% | 2.353 | 0.316 | 0 | 0 | 0 | 0 | 1.32 | 2.83 | 6.20 | 10.39 | 15.06 | 17.59 |
| Black | 37.2\% | 0.603 | 0.048 | 0 | 0 | 0 | 0 | 0 | 0.87 | 2.08 | 2.93 | 5.16 | 12.91 |
| Other/NA | 37.7\% | 0.655 | 0.116 | 0 | 0 | 0 | 0 | 0 | 0.80 | 2.15 | 3.78 | 6.06 | 10.71 |
| White | 15.9\% | 0.281 | 0.023 | 0 | 0 | 0 | 0 | 0 | 0 | 0.94 | 1.79 | 4.30 | 15.54 |
| Region |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Midwest | 12.3\% | 0.207 | 0.046 | 0 | 0 | 0 | 0 | 0 | 0 | 0.62 | 1.25 | 3.59 | 13.39 |
| Northeast | 20.3\% | 0.378 | 0.050 | 0 | 0 | 0 | 0 | 0 | 0 | 1.45 | 2.15 | 4.65 | 16.74 |
| South | 25.2\% | 0.455 | 0.036 | 0 | 0 | 0 | 0 | 0 | 0 | 1.62 | 2.71 | 5.21 | 15.54 |
| West | 20.4\% | 0.349 | 0.045 | 0 | 0 | 0 | 0 | 0 | 0 | 1.25 | 1.84 | 4.52 | 17.59 |
| NOTE: SE = Standard error <br>  $\mathrm{P}=$ Percentile of the distribution <br> Source: Based on EPA's analysis of the 1989-91 CSFII. |  |  |  |  |  |  |  |  |  |  |  |  |  |


| 4 | Table 12-9. Per Capita Intake of Ready-t0-Eat Cereals (g/kg-day as consumed) ${ }^{\text {a }}$ |  |  |  |  |  |  |  |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  | Population Group | Percent Consuming | MEAN | SE | PI | P5 | P10 | P25 | P50 | P75 | P90 | P95 | P99 | P100 |
|  | Total | 45.6\% | 0.306 | 0.007 | 0 | 0 | 0 | 0 | 0 | 0.42 | 0.92 | 1.37 | 2.61 | 7.12 |
|  | Age (years) |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  | $<01$ | 38.9\% | 0.431 | 0.059 | 0 | 0 | 0 | 0 | 0 | 0.64 | 1.55 | 1.94 | 3.40 | 4.40 |
|  | 1-2 | 70.7\% | 0.954 | 0.057 | 0 | 0 | 0 | 0 | 0.74 | 1.46 | 2.28 | 2.89 | 4.77 | 6.47 |
|  | 3-5 | 77.3\% | 1.026 | 0.044 | 0 | 0 | 0 | 0.31 | 0.83 | 1.48 | 2.35 | 2.99 | 3.67 | 5.65 |
|  | 6-11 | 69.0\% | 0.631 | 0.025 | 0 | 0 | 0 | 0 | 0.45 | 0.92 | 1.55 | 1.97 | 3.12 | 7.12 |
|  | 12-19 | 50.8\% | 0.317 | 0.019 | 0 | 0 | 0 | 0 | 0.16 | 0.48 | 0.90 | 1.14 | 2.61 | 4.06 |
|  | 20-39 | 34.3\% | 0.174 | 0.010 | 0 | 0 | 0 | 0 | 0 | 0.23 | 0.61 | 0.88 | 1.51 | 5.11 |
|  | 40-69 | 37.1\% | 0.166 | 0.008 | 0 | 0 | 0 | 0 | 0 | 0.25 | 0.55 | 0.74 | 1.32 | 3.36 - |
|  | $70+$ | 52.4\% | 0.222 | 0.013 | 0 | 0 | 0 | 0 | 0.08 | 0.36 | 0.64 | 0.83 | 1.55 | 2.71 |
|  | Season |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  | Fall | 45.2\% | 0.293 | 0.014 | 0 | 0 | 0 | 0 | 0 | 0.40 | 0.94 | 1.42 | 2.38 | 7.12 |
|  | Spring | 45.6\% | 0.320 | 0.015 | 0 | 0 | 0 | 0 | 0 | 0.44 | 0.95 | 1.42 | 2.69 | 5.88 |
|  | Summer | 46.6\% | 0.330 | 0.016 | 0 | 0 | 0 | 0 | 0 | 0.45 | 0.99 | 1.42 | 2.82 | 5.65 |
|  | Winter | 44.8\% | 0.280 | 0.014 | 0 | 0 | 0 | 0 | 0 | 0.39 | 0.81 | 1.22 | 2.61 | 6.47 |
|  | Urbanization |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  | Central City | 46.6\% | 0.319 | 0.014 | 0 | 0 | 0 | 0 | 0 | 0.43 | 0.94 | 1.42 | 2.86 | 5.11 |
|  | Nonmetropolitan | 43.6\% | 0.283 | 0.014 | 0 | 0 | 0 | 0 | 0 | 0.38 | 0.85 | 1.33 | 2.52 | 7.12 |
|  | Suburban | 46.0\% | 0.307 | 0.011 | 0 | 0 | 0 | 0 | 0 | 0.44 | 0.93 | 1.36 | 2.46 | 0.47 |
|  | Race |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  | Asian | 33.6\% | 0.218 | 0.065 | 0 | 0 | 0 | 0 | 0 | 0.24 | 0.81 | 1.28 | 2.79 | 3.12 |
|  | Black | 41.1\% | 0.269 | 0.018 | 0 | 0 | 0 | 0 | 0 | 0.40 | 0.82 | 1.16 | 2.50 | 4.46 |
|  | Native American | 38.6\% | 0.298 | 0.078 | 0 | 0 | 0 | 0 | 0 | 0.32 | 0.76 | 1.23 | 3.26 | 4.40 |
| \% | Other/NA | 42.9\% | 0.340 | 0.050 | 0 | 0 | 0 | 0 | 0 | 0.43 | 1.12 | 1.59 | 2.69 | 4.18 |
| $8$ | White | 46.7\% | 0.311 | 0.008 | 0 | 0 | 0 | 0 | 0 | 0.42 | 0.94 | 1.39 | 2.61 | 7.12 |
| E | Region |  |  |  |  |  |  |  |  |  |  |  |  |  |
| oे | Midwest | 48.7\% | 0.328 | 0.015 | 0 | 0 | 0 | 0 | 0 | 0.47 | 0.98 | 1.37 | 2.55 | 7.12 |
| 2 | Northeast | 46.9\% | 0.286 | 0.017 | 0 | 0 | 0 | 0 | 0 | 0.38 | 0.89 | 1.33 | 2.70 | 6.47 |
|  | South | 41.4\% | 0.284 | 0.012 | 0 | 0 | 0 | 0 | 0 | 0.40 | 0.81 | 1.26 | , 2.34 | 5.88 |
| > ${ }^{5}$ | West | 47.7\% | 0.336 | 0.016 | 0 | 0 | 0 | 0 | 0 | 0.46 | 1.05 | 1.47 | 2.84 | 5.11 |
|  | ${ }^{\text {a }}$ Incluldes dry re NOTE: $\quad$ SE $=$ $\mathrm{P}=\mathrm{P}$ <br> Source: Based | dy-to-eat corn Standard error rcentile of the on EPA's ana | rice, whea <br> istribution is of the | and bran 9-91 CSI |  | orm | lakes, | $s$, etc. |  |  |  |  |  |  |

[^4]| Table 12-10. Per Capita Intake of Baby Cereals (g/kg-day as consumed) |  |  |  |  |  |  |  |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Population Group | Percent Consuming | MEAN | SE | PI | P5 | P10 | P25 | P50 | P75 | P90 | P95 | P99 | P100 |
| Total | 1.1\% | 0.037 | 0.051 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 22.57 |
| Age (years) ${ }^{\text {a }}$ |  |  |  |  |  |  |  |  |  |  |  |  |  |
| < 01 | 28.5\% | 1.205 | 0.280 | 0 | 0 | 0 | 0 | 0 | 0.64 | 4.59 | 6.94 | 16.99 | 22.57 |
| Season |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Fall | 1.1\% | 0.036 | 0.075 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.69 | 14.94 |
| Spring | 1.1\% | 0.059 | 0.138 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0.13 | 16.99 |
| Summer | 1.0\% | 0.017 | 0.068 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 12.03 |
| Winter | 1.0\% | 0.035 | 0.107 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 22.57 |
| Urbanization |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Central City | 1.3\% | 0.048 | 0.088 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 1.05 | 22.57 |
| Nonmetropolitan | 0.9\% | 0.011 | 0.040 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 9.41 |
| Suburban | 1.0\% | 0.042 | 0.093 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 16.99 |
| Race |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Asian | 0.7\% | 0.017 | 0.137 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 1.10 | 1.10 |
| Black | 2.1\% | 0.092 | 0.151 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 4.59 | 22.57 |
| Native American | 1.2\% | 0.010 | 0.088 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 1.63 |
| Other/NA | 3.1\% | 0.050 | 0.133 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 2.94 | 13.42 |
| White | 0.8\% | 0.029 | 0.059 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 16.99 |
| Region |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Midwest | 1.1\% | 0.020 | 0.050 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 12.50 |
| Northeast | 1.0\% | 0.084 | 0.208 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 1.25 | 16.99 |
| South | 1.0\% | 0.016 | 0.060 | 0 | $\cdot 0$ | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 22.57 |
| West | 1.1\% | 0.046 | 0.101 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 1.18 | 10.18 |

${ }^{\text {a }}$ Data presented only for children less than I year of age. Available data for other age groups was based on a very small number of observations
NOTE: $\quad \mathrm{SE}=$ Standard error
P = Percentile of the distribution
Source: Based on EPA's analysis of the 1989-91 CSFII.

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| Table 12-11. Mean Daily Intakes of Grains Per Individual in a Day for <br> USDA |  |  |  |  |  |
| :--- | :---: | :---: | :---: | :---: | :---: |
|  | 1977-78, 87-88, 89-91, 94, and 95 Surveys |  |  |  |  |
| Food Product | (g/day) | $87-88$ Data <br> (g/day) | $89-91$ Data <br> (g/day) | 94 Data <br> (g/day) | 95 Data <br> (g/day) |
| Grains | 215 | 237 | 273 | 300 | 303 |
| Grains Mixtures | 52 | 72 | 89 | 112 | 107 |

Source: USDA, 1980; 1992; 1996a; 1996b.

| Raw Agricultural Commodity ${ }^{2}$ | Average Consumption (Grams/kg Body Weight-Day) | Standard Error |
| :---: | :---: | :---: |
| Oats | 0.0825748 | 0.0026061 |
| Rice.rough | 0.0030600 | 0.0004343 |
| Rice-milled | 0.1552627 | 0.0083546 |
| Rye-rough | 0.0000010 | --- |
| Rye-germ | 0.0002735 | 0.0000483 |
| Rye-flour | 0.0040285 | 0.0002922 |
| Wheat-rough | 0.1406118 | 0.0050410 |
| Wheat-germ | 0.0008051 | 0.0000789 |
| Wheat-bran | 0.0121575 | 0.0004864 |
| Wheat-flour | 1.2572489 | 0.0127412 |
| Mille! | 0.0000216 | 0.0000104 |
| * Consumed in any raw or prepared form. <br> Source: DRES data base (based on 1977-78 NFCS). |  |  |

## Volume II - Food Ingestion Factors

Chapter 12 - Intake of Grain Products

Table 12-13. Mean Grain Intake Per Individual in a Day by Sex and Age (g/day as consumed) ${ }^{2}$ for 1977-1978

| Group Age (years) | Total Grains | Breads, Rolls, Biscuits | Other Baked Goods | Cereals, Pasta | Mixtures, Mainly Grain ${ }^{\text {b }}$ |
| :---: | :---: | :---: | :---: | :---: | :---: |


| Males and Females |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: |
| Under 1 | 42 | 4 | 5 | 30 | 3 |
| 1-2 | 158 | 27 | 24 | 44 | 63 |
| 3-5 | 181 | 46 | 37 | 54 | 45 |
| 6-8 | 206 | 53 | 56 | 60 | 38 |
| Males |  |  |  |  |  |
| 9-11 | 238 | 67 | 56 | 51 | 64 |
| 12-14 | 288 | 76 | 80 | 57 | 74 |
| 15-18 | 303 | 91 | 77 | 53 | 82 |
| 19-22 | 253 | 84 | 53 | 64 | 52 |
| 23-34 | 256 | 82 | 60 | 40 | 74 |
| 35-50 | 234 | 82 | 58 | 44 | 50 |
| 51-64 | 229 | 78 | 57 | 48 | 46 |
| 65-74 | 235 | 71 | 60 | 69 | 35 |
| 75 and Over | 196 | 70 | 50 | 58 | 19 |
| Females |  |  |  |  |  |
| 9-11 | 214 | 58 | 59 | 44 | 53 |
| '12-14 | 235 | 57 | 61 | 45 | 72 |
| 15-18 | 196 | 57 | 43 | 41 | 55 |
| 19-22 | 161 | 44 | 36 | 33 | 48 |
| 23-34 | 163 | 49 | 38 | 32 | 44 |
| 35-50 | 161 | 49 | 37 | 32 | 43 |
| 51-64 | 155 | 52 | 40 | 36 | 27 |
| 65-74 | 175 | 57 | 42 | 47 | 29 |
| 75 and Over | I78 | 54 | 44 | 58 | 22 |
| Males and Females |  |  |  |  |  |
| All Ages | 204 | 62 | 49 | 44 | 49 |

${ }^{2}$ Based on USDA Nationwide Food Consumption Survey 1977-78 data for one day.
${ }^{\mathrm{b}}$ Includes mixtures containing grain as the main ingredient.
Source: USDA, 1980.

| Group <br> Age (years) | Total <br> Grains | Yeast <br> Breads and Rolls | Quick <br> Breads, Pancakes, French Toast | Cakes, Cookies, Pastries, Pies | Crackers, <br> Popcorn, Pretzels, Com Chips | Cereals and Pastas | Mixtures, Mostly Grain ${ }^{\text {b }}$ |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Males and Females 5 and Under | 167 | 30 | 8 | 22 | 4 | 52 | 51 |
| Males |  |  |  |  |  | 74 | 83 |
| 6-11 | 268 | 51 | 16 | 37 | 8 | 72 | 82 |
| 12-19 | 304 | 65 | 28 | 45 | 10 | 58 | 83 |
| 20 and Over | 272 | 65 | 20 | 37 | 8 |  |  |
| Females |  |  |  |  |  |  |  |
| 6-11 | 231 | 43 | 19 | 30 | 6 | 66 | 68 |
| 12-19 | 239 | 45 | 13 | 29 | 7 | 52 | 91 |
| 20 and Over | 208 | 45 | 14 | 28 | 6 | 53 | 62 |
| All Individuals | 237 | 52 | 16 | 32 | 7 | 57 | 72 |
| ${ }^{2}$ Based on USDA Nationwide Food Consumption Survey 1987-88 data for one day. <br> b Includes mixtures containing grain as the main ingredient. <br> Source: USDA, 1992. |  |  |  |  |  |  |  |


| GroupAse (years) | Total Grains |  | Yeast Breads and Roils |  | Quick Breads, Pancakes, French Toast |  | Cakes, Cookies, Pastries, Pies |  | Crackers, Popcorn, Pretzels, Com Chips |  | $\begin{gathered} \text { Cereals and } \\ \text { Pastas } \\ \hline \end{gathered}$ |  | Mixtures Mostly Grain ${ }^{\text {b }}$ |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  | 1904 | 1995 | 1994 | 1995 | 1994 | 1995 | 1994 | 1995 | 1994 | 1995 | 1994 | 1995 | 1994 | 1995 |
| Makes and Females 5 and Under | 213 | 210 | 26 | 28 | 11 | 11 | 22 | 23 | 8 | 7 | 58 | 57 | 89 | 84 |
| Males |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| 6.11 | 285 | 341 | 51 | 45 | 15 | 21 | 42 | 46 | 12 | 18 | 66 | 97 | 101 | 115 |
| 12-19 | 417 | 364 | 53 | 54 | 30 | 21 | 54 | 43 | 17 | 22 | 82 | 84 | 180 | 138 |
| 20 and Over | 357 | 365 | 64 | 61 | 22 | 24 | 43 | 46 | 13 | 15 | 86 | 91 | 128 | 128 |
| Females |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| 6.11 | 260 | 286 | 43 | 46 | 16 | 21 | 37 | 51 | 11 | 14 | 57 | 54 | 94 | 100 |
| 12.19 | 317 | 296 | 40 | 37 | 16 | 14 | 39 | 35 | 17 | 16 | 63 | 52 | 142 | 143 |
| 30 and Over | 254 | 257 | 44 | 45 | 16 | 15 | 33 | 34 | 9 | 10 | 59 | 69 | 92 | 83 |
| All Individuals | 300 | 303 | 50 | 49 | 18 | 19 | 38 | 39 | 12 | 13 | 70 | 76 | 112 | 107 |
| - Based on USDA CSFII 1994 and 1995 data for one day. <br> - Includes mixtures containing grain as the main ingredient. <br> Source: USDA, 1996a; 1996b. |  |  |  |  |  |  |  |  |  |  |  |  |  |  |


|  | Table 12-16. Mean and Standard Error for the Daily Per Capita Intake of Grains, by Age (g/day as consumed) |  |  |
| :--- | :---: | :---: | :---: |
| Age (years) | Breads | Cereals | Other Grains |
| All ages | $147.3 \pm 1.4$ | $29.9 \pm 1.3$ | $22.9 \pm 1.7$ |
| Under 1 | $16.2 \pm 9.2$ | $37.9 \pm 8.2$ | $1.8 \pm 10.9$ |
| 1 to 4 | $104.6 \pm 4.5$ | $38.4 \pm 4.0$ | $14.8 \pm 5.4$ |
| 5 to 9 | $154.3 \pm 3.8$ | $39.5 \pm 3.4$ | $22.7 \pm 4.5$ |
| 10 to 14 | $186.2 \pm 3.6$ | $36.4 \pm 3.2$ | $25.6 \pm 4.2$ |
| 15 to 19 | $188.5 \pm 3.7$ | $28.8 \pm 3.3$ | $27.8 \pm 4.4$ |
| 20 to 24 | $166.5 \pm 4.9$ | $20.2 \pm 4.3$ | $25.0 \pm 5.8$ |
| 25 to 29 | $170.0 \pm 5.0$ | $18.2 \pm 4.4$ | $26.6 \pm 5.9$ |
| 30 to 39 | $156.8 \pm 3.9$ | $18.8 \pm 3.5$ | $26.4 \pm 4.6$ |
| 40 to 59 | $144.4 \pm 3.1$ | $24.7 \pm 2.7$ | $23.3 \pm 3.6$ |
| 60 and over | $122.1 \pm 3.4$ | $42.5 \pm 3.0$ | $19.3 \pm 4.0$ |
| Source: U.S. EPA, $1984 a$ (based on $1977-78$ NFCS). |  |  |  |


| Region | Total Grains | Breads | Cereals | Other Grains |
| :---: | :---: | :---: | :---: | :---: |
| All Regions | $200.0 \pm 3.0$ | $147.3 \pm 1.4$ | $29.9 \pm$ I. 3 | $22.9 \pm 1.7$ |
| Northeast | $203.5 \pm 5.8$ | $153.1 \pm 2.8$ | $24.6 \pm 2.5$ | $25.9 \pm 3.3$ |
| North Central | $192.8 \pm 5.6$ | $150.9 \pm 2.7$ | $28.7 \pm 2.4$ | $13.3 \pm 3.2$ |
| South | $202.2 \pm 4.7$ | $143.9 \pm 2.3$ | $34.6 \pm 2.0$ | $23.7 \pm 2.7$ |
| West | $202.6 \pm 6.9$ | $139.5 \pm 3.3$ | $30.9 \pm 3.0$ | $32.1 \pm 4.0$ |
| NOTE: Northeast = Maine, New Hampshire, Vermont, Massachusens, Connecticut, Rhode Island, New York, New Jersey, and Pennsylvania. <br> North Central = Ohio, Illinois, Indiana, Wisconsin, Michigan, Minnesota, lowa, Missouri, North Dakota, South Dakota, Nebraska, and Kansas. <br> South = Maryland, Delaware, District of Columbia, Virginia, West Virginia, North Carolina, South Carolina, Georgia, Florida, Kentucky, Tennessee, Alabama, Mississippi, Arkansas, Louisiana, Texas, and Oklahoma. <br> West = Montana, Idaho, Wyoming, Utah, Colorado, New Mexico, Arizona, Nevada, Washington, Oregon, and California. <br> Source: U.S. EPA, 1984b (based on 1977-78 NFCS). |  |  |  |  |




| Table 12-20. Quantity (as consumed) of Grain Products Consumed Per Eating Occasion and the Percentage of Individuals Using These Foods in Three Days |  |  |  |  |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Food category | \% Indiv. using food in 3 days | Quantity consumed per eating occasion (g) |  | Consumers-only <br> Quantity consumed per eating occasion at specified percentiles (g) |  |  |  |  |  |  |
|  |  | Average | Standard Deviation | 5 | 25 | 50 | 75 | 90 | 95 | 99 |
| Yeast Breads | 93.7 | 46 | 26 | 21 | 25 | 44 | 50 | 75 | 100 | 140 |
| Pancakes | 8.3 | 113 | 85 | 27 | 54 | 81 | 146 | 219 | 282 | 438 |
| Waffles | 2.9 | 87 | 74 | 20 | 40 | 78 | 100 | 158 | 200 | 400 |
| Torillas | 2.9 | 69 | 39 | 28 | 30 | 60 | 90 | 120 | 140 | 210 |
| Cakes and Cupcakes | 25.5 | 79 | 59 | 23 | 41 | 63 | 99 | 144 | 184 | 284 |
| Cookies | 30.8 | 32 | 30 | 7 | 14 | 26 | 40 | 60 | 84 | 144 |
| Pies | 11.9 | 129 | 60 | 57 | 97 | 120 | 150 | 195 | 236 | 360 |
| Doughnuts | 9.9 | 64 | 40 | 26 | 42 | 43 | 84 | 106 | 126 | 208 |
| Crackers | 26.2 | 22 | 21 | 6 | 12 | 15 | 24 | 42 | 57 | 113 |
| Popcorn | 5.6 | 19 | 22 | 5 | 9 | 15 | 18 | 36 | 45 | 108 |
| Pretzels | 2.2 | 29 | 28 | 3 | 12 | 21 | 36 | 57 | 85 | 160 |
| Com-based Salty Snacks | 5.9 | 33 | 30 | 9 | 18 | 21 | 40 | 60 | 80 | 156 |
| Pasta | 11.4 | 153 | 108 | 35 | 70 | 140 | 210 | 280 | 320 | 560 |
| Rice | 18.5 | 147 | 91 | 41 | 88 | 165 | 125 | 263 | 350 | 438 |
| Cooked Cereals | 12.4 | 203 | 110 | 31 | 123 | 240 | 245 | 360 | 480 | 490 |
| Ready-to-Eat Cereals | 43.4 | 36 | 25 | 8 | 22 | 29 | 45 | 60 | 84 | 120 |

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| Food | Moisture Content (Percent) |  | Comments |
| :---: | :---: | :---: | :---: |
|  | Raw | Cooked |  |
| Barley - pearled | 10.09 | 68.80 |  |
| Corn - grain - endosperm | 10.37 |  |  |
| Corn - grain - bran | 3.71 |  | crude |
| Millet | 8.67 | 71.41 |  |
| Oats | 8.22 |  |  |
| Rice - rough - white | 11.62 | 68.72 |  |
| Rye - rough | 10.95 |  |  |
| Rye - flour - medium | 9.85 |  |  |
| Sorghum (including milo) | 9.20 |  |  |
| Wheat - rough - hard white | 9.57 |  |  |
| Wheat - germ | 11.12 |  | crude |
| Wheat - bran | 9.89 |  | crude |
| Wheat - flour - whole grain | 10.27 |  |  |
| Source: USDA, 1979-1986. |  |  |  |


| Table 12-22. Summary of Grain Intake Studies |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: |
| Study | Survey Population Used in Calculating Intake | Types of Data Used | Units | Food Items |
| KEY STUDIES |  |  |  |  |
| EPA Analysis of 1989-9I CSFII Data | Per capita | 1989-91 CSFII data; <br> Based on 3-day average individual intake rates. | g/kg-day;.as consumed | Distributions of intake rates for total grain; individual grain items |
| RELEVANT STUDIES |  |  |  |  |
| EPA's DRES <br> (White et al., 1983) | Per capita (i.e., consumers and nonconsumers) | 1977-78 NFCS <br> 3-day individual intake data | g/kg-day; as consumed | Intake for a wide variety of grain products presented; complex food groups were disaggregated |
| Pao et al., 1982 | Consumers only serving size data provided | 1977-78 NFCS <br> 3-day individual intake data | g; as consumed | Distributions of serving sizes for grain products |
| $\begin{aligned} & \text { USDA, 1980; 1992; } \\ & \text { 1996a; 1996b } \end{aligned}$ | Per capita and consumer only grouped by age and sex | 1977-78 and 1987-88 NFCS, and 1994 and 1995 CSFII 1-day individual intake data | g/day; as consumed | Total grains and various grain products |
| USDA, 1993b | Per capita consumption based on "food disappearance" | Based on food supply and utilization data | g/day; as consumed | Intake rates of grain products |
| U.S. EPA/ORP, 1984a; 1984b | Per capita | 1977-78 NFCS <br> Individual intake data | g/day; as consumed | Mean intake rates for total grain products, and individual grain items. |
| U.S. EPA/OST, 1989 | Estimated lifetime dietary intake | Based on FDA Total Diet Study <br> Food List which used 1977-78 <br> NFCS data, and NHANES II data | g/day; dry weight | Various food groups; complex foods disaggregated |
| Table 12-23. Summary of Recommended Values for Per Capita Intake of Grain Products |  |  |  |  |
| Mean | 95th Percentile Mult |  | Percentiles | Study |
| Total Grain Intake |  |  |  |  |
| $4.1 \mathrm{~g} / \mathrm{kg}$-day | $10.8 \mathrm{~g} / \mathrm{kg}$-day $\quad$ see |  | see Table 12-1 | EPA Analysis of CSFII 1989-91 Data |
| Individual Grain Products |  |  |  |  |
| see Tables 12-2 to 12-10 | see Tables 12-2 to 12-10 see Tab |  | 12-2 to 12-10 | EPA Analysis of CSFII 1989-91 Data |


| Table 12-24. Confidence in Grain Products Intake Recommendation |  |  |
| :---: | :---: | :---: |
| Considerations | Rationale | Rating |
| Study Elements |  |  |
| - Level of peer review | USDA CSFIl survey receives high level of peer review. EPA analysis of these data has been peer reviewed outside the Agency. | High |
| - Accessibility | CSFII data are publicly available. | High |
| - Reproducibility | Enough information is included to reproduce results. | High |
| - Focus on factor of interest | Analysis is specifically designed to address food intake. | High |
| - Data pertinent to U.S. | Data focuses on the U.S. population. | High |
| - Primary data | This is new analysis of primary data. | High |
| - Currency | Were the most current data publicly available at the time the analysis was conducted for this Handbook. | High |
| - Adequacy of data collection period | Survey is designed to collect shor-term data. | Medium confidence for average values; Low confidence for long term percentile distribution |
| - Validity of approach | Survey methodology was adequate. | High |
| - Study size | Study size was very large and therefore adequate. | High |
| - Representativeness of the population | The population studied was the U.S. population. | High |
| - Characterization of variability | Survey was not designed to capture long term day-to-day variability. Short term distributions are provided for various age groups, regions, etc. | Medium |
| - Lack of bias in study design (high rating is desirable) | Response rate was adequate. | Medium |
| - Measurement error | No measurements were taken. The study relied on survey data. | N/A |
| Other Elements |  |  |
| - Number of studies | 1 <br> CSFII was the most recent data set publicly available at the time the analysis was conducted for this Handbook. Therefore, it was the only study classified as key study. | Low |
| - Agreement between researchers | Although the CSFII was the only study classified as key study, the results are in good agreement with earlier data. | High |
| Overall Rating | The survey is representative of U.S. population. Although there was only one study considered key, these data are the most recent and are in agreement with earlier data. The approach used to analyze the data was adequate. However, due to the limitations of the survey design estimation of long-term percentile values (especially the upper percentiles) is uncertain. | High confidence in the average; Low confidence in the longterm upper percentiles |Exposure Factors Handbook

## APPENDIX 12A

FOOD CODES AND DEFINITIONS USED IN THE ANALYSIS OF THE 1989-91 USDA CSFII GRAINS DATA

| Food Product | Food | es and Descriptions | Food Product | Food Cod | Descriptions |
| :---: | :---: | :---: | :---: | :---: | :---: |
| Total Grains | $51-$ <br> 52- <br> 53- <br> 54. <br> 55- <br> 561- <br> 562- <br> 57. <br> Also <br> mixtu <br> portio <br> made | breads <br> tortillas <br> sweets <br> snacks <br> breakfast foods <br> pasta <br> cooked cereals and rice <br> ready-to-eat and baby cereals des the average portion of grain (i.e., 31 percent) and the average meat mixtures (i.e., 13 percent) by grain. | Pasta | 561- | macaroni noodles spaghetti |
| Breads | 51- $52-$ | breads <br> rolls <br> muffins <br> bagel <br> biscuits <br> com bread tortillas | Cooked Cereals | $\begin{aligned} & 56200- \\ & 56201- \\ & 56202- \\ & 56203- \\ & 562069- \\ & 56207- \\ & 56208- \\ & 56209- \end{aligned}$ | includes grits,oatmeal, cornmeal mush, millet, etc. |
| Sweets | $53-$ | cakes <br> cookies <br> pies <br> pastries <br> doughnuts <br> breakfast bars <br> coffee cakes | Rice | $\begin{aligned} & 56204- \\ & 56205- \\ & 5620601 \end{aligned}$ | includes all varieties of rice |
| Snacks | $54$ | crackers <br> salty snacks <br> popcorn <br> pretzels | Ready-to-eat Cereals | $\begin{aligned} & 570- \\ & 571- \\ & 572- \\ & 573- \\ & 574- \\ & 575- \\ & 576- \end{aligned}$ | includes all varieties of ready-to-eat cereals |
| Breakfast Foods | $55-$ | pancakes waffles french toast | Baby Cereals | 578- | baby cereals |
| Grain Mixtures | 58. | grain mixtures | Meat Mixtures | $\begin{aligned} & 27 \\ & 28 \end{aligned}$ | meat mixtures |

- 


## Volume II - Food Ingestion Factors

Chapter 13 - Intake Rates for Various Home Produced Food Items

## 13. INTAKE RATES FOR VARIOUS HOME PRODUCED FOOD ITEMS

### 13.1. BACKGROUND

Ingestion of contaminated foods is a potential pathway of exposure to toxic chemicals. Consumers of home produced food products may be of particular concern because exposure resulting from local site contamination may be higher for this subpopulation. According to a survey by the National Gardening Association (1987), a total of 34 million (or 38 percent) U.S. households participated in vegetable gardening in 1986. Table 13-1 contains demographic data on vegetable gardening in 1986 by region/section, community size, and household size.

| Demographic Factor | Percentage of total households that have gardens (\%) | Number of households (million) |
| :---: | :---: | :---: |
| Total | 38 | 34 |
| Region/section |  |  |
| East | 33 | 7.3 |
| New England | 37 | 1.9 |
| Mid-Atlantic | $\cdot 32$ | 5.4 |
| Midwest | 50 | 11.0 |
| East Central | 50 | 6.6 |
| West Central | 50 | 4.5 |
| South | 33 | 9.0 |
| Deep South | 44 | 3.1 |
| Rest of South | 29 | 5.9 |
| West | 37 | 6.2 |
| Rocky Mountain | 53 | 2.3 |
| Pacific | 32 | 4.2 |
| Size of community |  |  |
| City | 26 | 6.2 |
| Suburb | 33 | 10.2 |
| Small town | 32 | 3.4 |
| Rural | 61 | 14.0 |
| Household size |  |  |
| Single, separated, divorced, widowed | 54 | 8.5 |
| Married, no children | 45 | 11.9 |
| Married, with children | 44 | 13.2 |
| Source: National Gardening Association, 1987. |  |  |

Table 13-2 contains information on the types of vegetables grown by home gardeners in 1986. Tomatoes, peppers, onions, cucumbers, lettuce, beans, carrots, and
corn are among the vegetables grown by the largest percentage of gardeners. Home produced foods can become contaminated in a variety of ways. Ambient pollutants in the air may be deposited on plants, adsorbed onto or absorbed by the plants, or dissolved in rainfall or

| Table 13-2. Percentage of Gardening Households Growing Different Vegetables in 1986 |  |
| :---: | :---: |
| Vegetable | Percent |
| Artichokes | 0.8 |
| Asparagus | 8.2 |
| Beans | 43.4 |
| Beets | 20.6 |
| Broccoli | 19.6 |
| Brussel sprouts | 5.7 |
| Cabbage | 29.6 |
| Carrots | 34.9 |
| Cauliflower | 14.0 |
| Celery | 5.4 |
| Chard | 3.5 |
| Corn | 34.4 |
| Cucumbers | 49.9 |
| Dried peas | 2.5 |
| Dry beans | 8.9 |
| Eggplant | 13.0 |
| Herbs | 9.8 |
| Kale | 3.1 |
| Kohlrabi | 3.0 |
| Leeks | 1.2 |
| Lettuce | 41.7 |
| Melons | 21.9 |
| Okra | 13.6 |
| Onions | 50.3 |
| Oriental vegetables | 2.1 |
| Parsnips | 2.2 |
| Peanuts | 1.9 |
| Peas | 29.0 |
| Peppers | 57.7 |
| Potatoes | 25.5 |
| Pumpkins | 10.2 |
| Radishes | 30.7 |
| Rhubarb | 12.2 |
| Spinach | 10.2 |
| Summer squash | 25.7 |
| Sunflowers | 8.2 |
| Sweet potatoes | 5.7 |
| Tomato | 85.4 |
| Turnips | 10.7 |
| Winter squash | 11.1 |
| Source: National Ga | 1987. |

irrigation waters that contact the plants. Pollutants may also be adsorbed onto plants roots from contaminated soil and water. Finally, the addition of pesticides, soil additives, and fertilizers to crops or gardens may result in contamination of food products. Meat and dairy products
can become contaminated if animals consume contaminated soil, water, or feed crops. Intake rates for home produced food products are needed to assess exposure to local contaminants present in homegrown or home caught foods. Recently, EPA analyzed data from the U.S. Department of Agriculture's (USDA) Nationwide Food Consumption Survey (NFCS) to generate distributions of intake rates for home produced foods. The methods used and the results of these analyses are presented below.

### 13.2. METHODS

Nationwide Food Consumption Survey (NFCS) data were used to generate intake rates for home produced foods. USDA conducts the NFCS every 10 years to analyze the food consumption behavior and dietary status of Americans (USDA, 1992). The most recent NFCS was conducted in 1987-88. The survey used a statistical sampling technique designed to ensure that all seasons, geographic regions of the 48 conterminous states in the U.S., and socioeconomic and demographic groups were represented (USDA, 1994). There were two components of the NFCS. The household component collected information over a seven-day period on the sociocconomic and demographic characteristics of houscholds, and the types, amount, value, and sources of foods consumed by the household (USDA, 1994). The individual intake component collected information on food intakes of individuals within each houschold over a thrce-day period (USDA, 1993). The sample size for the 1987-88 survey was approximately 4,300 households (over 10,000 individuals). This is a decrease over the previous survey conducted in 1977-78 which sampled approximately 15,000 households (over 36,000 individuals) (USDA, 1994). The sample size was lower in the 1987-88 survey as a result of budgetary constraints and low response rate (i.e., 38 percent for the household survey and 31 percent for the individual survey) (USDA, 1993). However, NFCS data from 1987-88 were used to generate homegrown intake rates because they were the most recent data available and were believed to be more reflective of current eating patterns among the U.S. population.

The USDA data were adjusted by applying the sample weights calculated by USDA to the data set prior to analysis. The USDA sample weights were designed to "adjust for survey non-response and other vagaries of the sample selection process" (USDA, 1987-88). Also, the USDA weights are calculated "so that the weighted
sample total equals the known population total, in thousands, for several characteristics thought to be correlated with eating behavior" (USDA, 1987-88).

For the purposes of this study, home produced foods were defined as homegrown fruits and vegetables, meat and dairy products derived from consumer-raised livestock or game meat, and home caught fish. The food items/groups selected for analysis included major food groups (i.e., total fruits, total vegetables, total meats, total dairy, total fish and shellfish), individual food items for which $>30$ households reported eating the home produced form of the item, fruits and vegetables categorized as exposed, protected, and roots, and various USDA fruit and vegetable subcategories (i.e., dark green vegetables, citrus fruits, etc.). Food items/groups were identified in the NFCS data base according to NFCS-defined food codes. Appendix 13A presents the codes used to determine the various food groups.

Although the individual intake component of the NFCS gives the best measure of the amount of each food item eaten by each individual in the household, it could not be used directly to measure consumption of home produced food because the individual component does not identify the source of the food item (i.e., as home produced or not). Therefore, an analytical method which incorporated data from both the household and individual survey components was developed to estimate individual home produced food intake. The USDA household data were used to determine (1) the amount of each home produced food item used during a week by household members and (2) the number of meals eaten in the household by each household member during a week. Note that the household survey reports the total amount of each food item used in the household (whether by guests or household members); the amount used by household members was derived by multiplying the total amount used in the household by the proportion of all meals served in the houschold (during the survey week) that were consumed by household members.

The individual survey data were used to generate average sex- and age-specific serving sizes for each food item. The age categories used in the analysis were as follows: 1 to 2 years; 3 to 5 years; 6 to 11 years; 12 to 19 years; 20 to 39 years; 40 to 69 years; and over 70 years (intake rates were not calculated for children under 1 ; the rationale for this is discussed below). These serving sizes were used during subsequent analyses to generate homegrown food intake rates for individual household members. Assuming that the proportion of the household

## Chapter 13 - Intake Rates for Various Home Produced Food Items

quantity of each homegrown food item/group was a function of the number of meals and the mean sex- and age-specific serving size for each family member, individual intakes of home produced food were calculated for all members of the survey population using SAS programming in which the following general equation was used:

$$
w_{i}=w_{f} \cdot\left[\frac{m_{i} q_{i}}{\sum_{i=1}^{n} m_{i} q_{i}}\right]
$$

(Eqn. 13-1)
where:
$w_{i}=$ Homegrown amount of food item/group attributed to member i during the week ( $g /$ week);
$\mathrm{W}_{\mathrm{i}}=$ Total quantity of homegrown food item/group used by the family members ( $\mathrm{g} / \mathrm{wee}$ );
$\mathrm{m}_{\mathrm{i}} \doteq$ Number of meals of household food consumed by member i during the week (meals/week); and
$q_{i}=$ Serving size for an individual within the age and sex category of the member (g/meal).

Daily intake of a homegrown food item/group was determined by dividing the weekly value ( $w_{i}$ ) by seven. Intake rates were indexed to the self-reported body weight of the survey respondent and reported in units of $\mathrm{g} / \mathrm{kg}$-day. Intake rates were not calculated for children under one year of age because their diet differs markedly from that of other household members, and thus the assumption that all household members share all foods would be invalid for this age group. In Section 13.5, a method for estimating per-capita homegrown intake in this age group is suggested.

For the major food groups (fruits, vegetables, meats, dairy, and fish) and individual foods consumed by at least 30 households, distributions of home produced intake among consumers were generated for the entire data set and according to the following subcategories: age groups, urbanization categories, seasons, racial classifications, regions, and responses to the questionnaire.

Consumers were defined as members of survey households who reported consumption of the food item/group of interest during the one week survey period. In addition, for the major food groups, distributions were generated for each region by season, urbanization, and responses to the questionnaire. Table 13-3 presents the codes, definitions, and a description of the data included in each of the subcategories. Intake rates were not
calculated for food items/groups for which less than 30 households reported home produced usage because the number of observations may be inadequate for generating distributions that would be representative of that segment of consumers. Fruits and vegetables were also classified as exposed, protected, or roots, as shown in Appendix 13A of this document. Exposed foods are those that are grown above ground and are likely to be contaminated by pollutants deposited on surfaces that are eaten. Protected products are those that have outer protective coatings that are typically removed before consumption. Distributions of intake were tabulated for these food classes for the same subcategories listed above. Distributions were also tabulated for the following USDA food classifications: dark green vegetables, deep yellow vegetables, other vegetables, citrus fruits, and other fruits. Finally, the percentages of total intake of the food items/groups consumed within survey households that can be attributed to home production were tabulated. The percentage of intake that was homegrown was calculated as the ratio of total intake of the homegrown food item/group by the survey population to the total intake of all forms of the food by the survey population.

As disccussed in Section 13.3, percentiles of average daily intake derived from short time intervals (e.g., 7 days) will not, in general, be reflective of long term patterns. This is especially true regarding consumption of many homegrown products (e.g., fruits, vegetables), where there is often a strong seasonal component associated with their use. To try to derive, for the major food categories, the long term distribition of average daily intake rates from the short-term data available here, an approach was developed which attempted to account for seasonal variability in consumption. This approach used regional "seasonally adjusted distributions" to approximate regional long term distributions and then combined these regional adjusted distributions (in proportion to the weights for each region) to obtain a U.S. adjusted distribution which approximated the U.S. long term distribution.

The percentiles of the : seasonally adjusted distribution for a given region were generated by averaging the corresponding percentiles of each of the four seasonal distributions of the region. More formally, the seasonally adjusted distribution for each region is such that its inverse cumulative distribution function is the average of the inverse cumulative distribution functions of each of the seasonal distributions of that region. The use of regional seasonally adjusted distributions to
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| Table 13-3. Sub-category Codes and Definitions |  |  |
| :---: | :---: | :---: |
| Code | Definition | Description |
| Region ${ }^{\text {a }}$ |  |  |
| I | Northeast | Includes Connecticut, Maine, Massachusetts, New Hampshire, New Jersey, New York, Pennsylvania, Rhode Island, and Vermont |
| 2 | Midwest | Includes Illinois, Indiana, Iowa, Kansas, Michigan, Minnesota, Missouri, Nebraska, North Dakota, Ohio, South Dakota, and Wisconsin |
| 3 | South | Includes Alabama, Arkansas, Delaware, District of Columbia, Florida, Georgia, Kentucky, Louisiana, Maryland, Mississippi, North Carolina, Oklahoma, South Carolina, Tennessee, Texas, Virginia, and West Virginia |
| 4 | West | Includes Arizona, California, Colorado, Idaho, Montana, Nevada, New Mexico, Oregon, Utah, Washington, and Wyoming |
| Urbanization |  |  |
| 1 | Central City | Cities with populations of 50,000 or more that is the main city within the metropolitan statistical area (MSA). |
| 2 | Suburban | An area that is generally within the boundaries of an MSA, but is not within the legal limit of the central city. |
| 3 | Nonmetropolitan | An area that is not within an MSA. |
| Race |  |  |
| 1 | -- | White (Caucasian) |
| 2 | -- | Black |
| 3 | -- | Asian and Pacific Islander |
| 4 | -- | Native American, Aleuts, and Eskimos |
| 5,8,9 | Other/NA | Don't know, no answer, some other race |
| Responses to Survey Questions |  |  |
| Grow | Question 75 | Did anyone in the household grow any vegetables or fruit for use in the household? |
| Raise Animals | Question 76 | Did anyone in the household produce any animal products such as milk, eggs, meat, or poultry for home use in your household? |
| Fish/Hunt | Question 77 | Did anyone in the household catch any fish or shoot game for home use? |
|  | Question 79 | Did anyone in the household operate a farm or ranch? |
| Season |  |  |
| Spring | - | April, May, June |
| Summer | - | July, August, September |
| Fall | - | October, November, December |
| Winter | - | January, February, March |
| ${ }^{2}$ Alaska and Hawaii were not included. Source: USDA 1987-88. |  |  |

approximate regional long term distributions is based on the assumption that each individual consumes at the same regional percentile levels for each season and consumes at a constant weekly rate throughout a given season. Thus, for instance, if the 60th percentile weekly intake level in the South is 14.0 g in the summer and 7.0 g in each of the three other seasons, then an individual in the South with an average weekly intake of 14.0 g over the
summer would be assumed to have an intake of 14.0 g for each week of the summer and an intake of 7.0 g for each week of the other seasons.

Note that the seasonally adjusted distributions derived above were generated using the overall distributions, i.e., both consumers and non-consumers. However, since all the other distributions presented in this section are based on consumers only, the percentiles for

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the adjusted distributions have been revised to reflect the percentiles among consumers only. Given the above assumption about how each individual consumes, the percentage consuming for the seasonally adjusted distributions give an estimate of the percentage of the population consuming the specified food category at any time during the year.

The intake data presented here for consumers of home produced foods and the total number of individuals surveyed may be used to calculate the mean and the percentiles of the distribution of home produced food consumption in the overall population (consumers and non-consumers) as follows:

Assuming that $I R_{p}$ is the homegrown intake rate of food item/group at the $p^{t i}$ percentile and $N_{c}$ is the weighted number of individuals consuming the homegrown food item, and $\mathrm{N}_{\mathrm{T}}$ is the weighted total number of individuals surveyed, then $\mathrm{N}_{\mathrm{T}}-\mathrm{N}_{\mathrm{c}}$ is the weighted number of individuals who reported zero consumption of the food item. In addition, there are ( $\mathrm{p} / 100 \times \mathrm{N}_{\mathrm{c}}$ ) individuals below the $\mathrm{p}^{\text {th }}$ percentile. Therefore, the percentile that corresponds to a particular intake rate $\left(\mathrm{IR}_{\mathrm{p}}\right)$ for the overall distribution of homegrown food consumption (including consumers and nonconsumers) can be obtained by:

From Table 13-8, the 50th percentile homegrown friit intake rate $\left(\mathrm{IR}_{50}\right)$ is $1.07 \mathrm{~g} / \mathrm{kg}$-day. The weighted number of individuals consuming fruits $\left(N_{c}\right)$ is $14,744,000$. From Table 13-4, the weighted total number of individuals surveyed $\left(\mathrm{N}_{\mathrm{T}}\right)$ is 188,019,000. The number of individuals consuming fruits below the 50th percentile is:
$\mathrm{p} / 100 \times \mathrm{N}_{\mathrm{c}} \quad, \quad=(0.5) \times(14,744,000)$

$$
=7,372,000
$$

The number of individuals that did not consume fruit during the survey period is:
$\mathrm{N}_{\mathrm{T}}-\mathrm{N}_{\mathrm{E}} \quad=188,019,000-14,744,000$

$$
=173,275,000
$$

The total number of individuals with homegrown intake rates at or below $1.07 \mathrm{~g} / \mathrm{kg}$-day is
$\left(\mathrm{p} / 100 \times \mathrm{N}_{\mathrm{c}}\right)+\left(\mathrm{N}_{\mathrm{T}}-\mathrm{N}_{\mathrm{c}}\right) \quad=7,372,000+173,275,000$

$$
=180,647,000
$$

The percentile of the overall population that is represented by this intake rate is:

$$
\begin{aligned}
p_{\text {overutl }}^{\text {in }} & =100 \times(180,647,000 / 188,109,000) \\
& =96 \text { th percentile }
\end{aligned}
$$

Therefore, an intake rate of $1.07 \mathrm{~g} / \mathrm{kg}$-day of homegrown fruit corresponds to the 96 th percentile of the overall population.

$$
\begin{equation*}
P_{\text {overull }}^{\text {th }}=100 \times \frac{\left(\frac{P}{100} \times N_{c}+\left(N_{T}-N_{c}\right)\right)}{N_{T}} \tag{Eqn.13-2}
\end{equation*}
$$

Following the same procedure described above, $5.97 \mathrm{~g} / \mathrm{kg}$-day, which is the 90 th percentile of the consumers only population, corresponds to the 99th percentile of the overall population. Likewise, $0.063 \mathrm{~g} / \mathrm{kg}$-day, which is

For example, the percentile of the overall population that is equivalent to the 50 th percentile consumer only intake rate for homegrown fruits would be calculated as follows:
the lst percentile of the consumers only population, corresponds to the 92 nd percentile of the overall population. Note that the consumers only distribution corresponds to the tail of the distribution for the overall population. Consumption rates below the 92nd percentile are very close to zero. The mean intake rate for the overall population can be calculated by multiplying the mean intake rate among consumers by the proportion of individuals consuming the homegrown food item, $\mathrm{N}_{\mathrm{c}} / \mathrm{N}_{\mathrm{T}}$.

Table 13-4 displays the weighted numbers $\mathrm{N}_{\mathrm{T}}$, as well as the unweighted total survey sample sizes, for each subcategory and overall. It should be noted that the total unweighted number of observations in Table 13-4 (9,852) is somewhat lower than the number of observations reported by USDA because this study only used observations for family members for which age and body weight were specified.


As mentioned above, the intake rates derived in this section are based on the amount of household food consumption. As measured by the NFCS, the amount of food "consumed" by the household is a measure of consumption in an economic sense, i.e., a measure of the weight of food brought into the household that has been consumed (used up) in some manner. In addition to food being consumed by persons, food may be used up by spoiling, by being discarded (e.g., inedible parts), through cooking processes, etc.

USDA estimated preparation losses for various foods (USDA, 1975). For meats, a net cooking loss, which includes dripping and volatile losses, and a net post cooking loss, which involves losses from cutting, bones, excess fat, scraps and juices, were derived for a variety of cuts and cooking methods. For each meat type (e.g., beef) EPA has averaged these losses across all cuts and cooking methods to obtain a mean net cooking loss and a mean net post cooking loss; these are displayed in Table 13-5. For individual fruits and vegetables, USDA (1975) also gave cooking and post-cooking losses. These data are presented in Tables 13-6 and 13-7.

The following formulas can be used to convert the intake rates tabulated here to rates reflecting actual consumption:

$$
1_{A}=I \times\left(1-L_{1}\right) \times\left(1-L_{2}\right)
$$

(Eqn. 13-3)
$\mathrm{I}_{\mathrm{A}}=\mathrm{I} \times\left(1-\mathrm{L}_{\mathrm{P}}\right)$
(Eqn. 13-4)
where $I_{A}$ is the adjusted intake rate, $I$ is the tabulated intake rate, $L_{1}$ is the cooking loss, $L_{2}$ is the post-cooking loss and $L_{P}$ is the paring or preparation loss. For fruits, corrections based on postcooking losses only apply to fruits that are eaten in cooked forms. For raw forms of the fruits, paring or preparation loss data should be used to correct for losses from removal of skin, peel, core, caps, pits, stems, and defects, or draining of liquids from canned or frozen forms. To obtain preparation losses for food categories, the preparation losses of the individual foods making up the category can be averaged.

In calculating ingestion exposure, assessors should use consistent forms in combining intake rates with contaminant concentrations. This issue has been previously discussed in the other food Chapters.

### 13.3. RESULTS

The intake rate distributions (among consumers) for total home produced fruits, vegetables, meats, fish and dairy products are shown, respectively, in Tables 13-8 through 13-32 (displayed at the end of Chapter 13). Also shown in these tables is the proportion of respondents consuming the item during the (one-week) survey period. Homegrown vegetables were the most commonly consumed of the major food groups ( $18.3 \%$ ), followed by fruit ( $7.8 \%$ ), meat ( $4.9 \%$ ), fish ( $2.1 \%$ ), and dairy products ( $0.7 \%$ ). The intake rates for the major food groups vary according to region, age, urbanization code, race, and response to survey questions. In general, intake rates of home produced foods are higher among populations in non-metropolitan and suburban areas and lowest in central city areas. Results of the regional analyses indicate that intake of homegrown fruits, vegetables, meat and dairy products is generally highest for individuals in the Midwest and South and lowest for those in the Northeast. Intake rates of home caught fish were generally highest among consumers in the South. Homegrown intake was generally higher among individuals who indicated that they operate a farm, grow their own vegetables, raise animals, and catch their own fish. The results of the seasonal analyses for all regions combined indicated that, in general, homegrown fruits and vegetables were eaten at a higher rate in summer, and home caught fish was consumed at a higher rate in spring; however, seasonal intake varied based on individual regions. Seasonally adjusted intake rate distributions for the major food groups are presented in Table 13-33.

Tables 13-34 through 13-60 present distributions of intake for individual home produced food items for households that reported consuming the homegrown form of the food during the survey period. Intake rate distributions among consumers for homegrown foods categorized as exposed fruits and vegetables, protected fruits and vegetables, and root vegetables are presented in Tables 13-61 through 13-65; the intake distributions for various USDA classifications (e.g., dark green vegetables) are presented in Tables 13-66 through 13-70. The results are presented in units of $\mathrm{g} / \mathrm{kg}$-day. Table 13-71 presents the fraction of household intake attributed to home produced forms of the food items/groups evaluated. Thus, use of these data in calculating potential dose does not require the body weight factor to be included in the denominator of the average daily dose (ADD) equation. It should be noted that converting these intake rates into units of g/day by multiplying by a single average body

| Table 13-5. Percent Weight Losses from Preparation of Various Meats |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Meat Type | Mean Net Cooking Loss (\%) ${ }^{\text {a }}$ |  |  | Mean Net Post Cooking Loss (\%) ${ }^{\text {b }}$ |  |  |
|  | Mean | Range of Means | Standard <br> Deviation | Mean | Range of Means | Standard <br> Deviation |
| Beef | 27 | 11 to 42 | 7 | 24 | 10 to 46 | 9 |
| Pork | 28 | 11067 | 10 | 36 | 14 to 52 | 11 |
| Chicken | 32 | 7 to 55 | 9 | 31 | 16 to 51 | 8 |
| Turkey | 32 | 11 to 57 | 7 | 28 | 8 to 48 | 10 |
| Lamb | 30 | 25 to 37 | 5 | 34 | 14 to 61 | 14 |
| Veal | 29 | $10 . t 045$ | 11 | 25 | 18 to 37 | 9 |
| Fish ${ }^{\text {c }}$ | 30 | -19 to 81 | 19 | 11 | 1 to 26 | 6 |
| Shellfish ${ }^{\text {d }}$ | 33 | 1 1094 | 30 | 10 | 10 to 10 | 0 |
| Includes dripping and volatile losses during cooking. Averaged over various cuts and preparation methods. Includes losses from cutting, shrinkage, excess fat, bones, scraps, and juices. Averaged over various cuts and preparation methods. Averaged over a variety of fish, to include: bass, bluefish, buterfish, cod, flounder, haddock, halibut, lake trout, makerel, perch, porgy, red snapper, rockfish, salmon, sea trout, shad, smelt, sole, spot, squid, swordfish steak, trout, and whitefish. Avernged over a variety of shellfish, to include: clams, crab, crayfish, lobster, oysters, and shrimp and shrimp dishes. |  |  |  |  |  |  |


| Table 13-6. Percent Weight Losses from Preparation of Various Fruits |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Type of Fruit | Mean Net Post Cooking Loss (\%) ${ }^{\text {a }}$ |  |  | Mean Paring or Preparation Loss (\%) ${ }^{\text {b,c }}$ |  |  |
|  | Mean | Range of Means | Standard Deviation | Mean | Range of Means | Standard |
| Apples <br> Pears | 25 | 3 to 42 | 13 | $22^{\text {b }}$ | 13 to $40^{\circ}$ | $N \mathrm{Na}^{\text {b }}$ |
|  | - | -- | -- | $22^{\text {b }}$ | 12 to $50{ }^{\circ}$ | $N A^{\text {b }}$ |
|  |  |  |  | $41^{\text {c }}$ | 25 to $47^{\text {c }}$ | $N A^{\text {c }}$ |
| Peaches <br> Strawberries | 36 | 19 to 50 | 12 | $24^{\text {b }}$ | $61068{ }^{\text {b }}$ | $N \mathrm{Na}^{\text {b }}$ |
|  | - | -- | -- | $10^{\text {b }}$ | 6 to $14^{\text {b }}$ | $N \mathrm{Na}^{\text {b }}$ |
|  |  |  |  | $30^{\text {c }}$ | 96 to $41^{\text {e }}$ | $15^{\text {c }}$ |
| Oranges | -- | -- | $\cdots$ | $29^{\text {b }}$ | 19 to $38^{\circ}$ | $N \mathrm{Na}^{\text {b }}$ |
| - Includes losses from draining cooked forms. <br> b Includes losses from removal of skin or peel, core or pit, stems or caps, seeds and defects. <br> - Includes losses from removal of drained liquids from canned or frozen forms. |  |  |  |  |  |  |
|  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |
| Source: USDA, 1975 |  |  |  |  |  |  |


| Type of Vegetable | Mean Net Cooking Loss (\%) ${ }^{\text {a }}$ |  |  | Mean Net Post Cooking Loss (\%) ${ }^{\text {b }}$ |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  | Mean | Range of Means | Standard <br> Deviation | Mean | Range of Means | Standard <br> Deviation |
| Asparagus | 23 | 5 to 47 | 16 | -- | -- | -- |
| Beets | 28 | 4 to 60 | 17 | -- | -- | -- |
| Broccoli | 14 | 0 to 39 | 13 | -- | -- | -- |
| Cabbage | 11 | 4 to 20 | 6 | -- | -- | -- |
| Carrots | 19 | 2 to 41 | 12 | -- | -- | -- |
| Corn | 26 | -1 to 64 | 22 | -- | -- | -- |
| Cucumbers | 18 | 5 to 40 | 14 | -- | -- | .- |
| Letuce | 22 | 6 to 36 | 12 | -- | - | -- |
| Lima Beans | -12 | -143 to 56 | 69 | -- | - | .- |
| Okra | 12 | -10 to 40 | 16 | -- | - | .- |
| Onions | 5 | -90 to 63 | 38 | -- | - | -- |
| Peas, green | 2 | -147 to 62 | 63 | -- | -- | -- |
| Peppers | 13 | 3 to 27 | 9 | -- | -- | -- |
| Pumpkins | 19 | 8 to 30 | 11 | -- | -- | -- |
| Snap Beans | 18 | 5 to 42 | 13 | -- | -. | - |
| Tomatoes | 15 | 2 to 34 | 10 | -- | - | -- |
| Potatoes | -22 | -527 to 46 | 121 | 22 | 1 to 33 | 11 |
| Includes losses due to paring, trimming, flowering the stalk, thawing, draining, scraping, shelling, slicing, husking, chopping, and dicing and gains from the addition of water, fat, or other ingredients. Averaged over various preparation methods. Includes losses from draining or removal of skin. |  |  |  |  |  |  |

weight is inappropriate, because individual intake rates were indexed to the reported body weights of the survey respondents. However, if there is a need to compare the total intake data presented here to other intake data in units of g/day, a body weight less than 70 kg (i.e., approximately 60 kg ; calculated based on the number of respondents in each age category and the average body weights for these age groups, as presented in Volume I, Chapter 7) should be used because the total survey population included children as well as adults.

### 13.4. ADVAŃTAGES AND LIMITATIONS

The USDA NFCS data set is the largest publicly available source of information on food consumption habits in the United States. The advantages of using this data set are that it is expected to be representative of the U.S. population and that it provides information on a wide variety of food groups. However, the data collected by the USDA NFCS are based on short-term dietary recall and the intake distributions generated from them may not accurately reflect long-term intake patterns, particularly with respect to the tails (extremes) of the distributions.

Also, the two survey components (i.e., household and individual) do not define food items/groups in a consistent manner; as a result, some errors may be introduced into these analyses because the two survey components are linked. The results presented here may also be biased by assumptions that are inherent in the analytical method utilized. The analytical method may not capture all highend consumers within households because average serving sizes are used in calculating the proportion of homegrown food consumed by each household member. Thus, for instance, in a two-person household where one member had high intake and one had low intake, the method used here would assume that both members had an equal and moderate level of intake. In addition, the analyses assume that all family members consume a portion of the home produced food used within the household. However, not all family members may consume each home produced food item and serving sizes allocated here may not be entirely representative of the portion of household foods consumed by each family member. As was mentioned in Section 13.2, no analyses were performed for the under 1 year age group due to the above concerns. Below, in

Section 13.5, a recommended approach for dealing with this age group is presented.

The preparation loss factors discussed in Section 13.2 are intended to convert intake rates based on "houschold consumption" to rates reflective of what individuals actually consume. However, these factors do not include losses to spoilage, feeding to pets, food thrown away, etc.

It should also be noted that because this analysis is based on the 1987-88 NFCS, it may not reflect recent changes in food consumption patterns. The low response rate associated with the 1987-88 NFCS also contributes to the uncertainty of the homegrown intake rates generated using these data.

### 13.5. RECOMMENDATIONS

The distribution data presented in this study may be used to assess exposure to contaminants in foods grown, raised, or caught at a specific site. Table 13-72 presents the confidence ratings for homegrown food intake. The recommended values for mean intake rates among consumers for the various home produced foods can be taken from the tables presented here; these can be converted to per capita rates by multiplying by the fraction consuming. The data presented here for consumers of home produced foods represent average daily intake rates of food items/groups over the seven-day survey period and do not account for variations in eating habits during the rest of the year; thus the percentiles presented here (except the seasonally adjusted) are only valid when considering exposures over time periods of about one week. Similarly, the figures for percentage consuming are also only valid over a one week time period. Since the tabulated percentiles reflect the distribution among consumers only, Eqn. 13-2 must be used to convert the percentiles shown here to ones valid for the general population.

In contrast, the seasonally adjusted percentiles are designed to give percentiles of the long term distribution of avcrage daily intake and the percentage consuming shown with this distribution is designed to estimate the percent of the population consuming at any time during a year. However, because the assumptions mentioned in Section 13.2 can not be verified to hold, these upper percentiles must be assigned a low confidence rating. Eqn. 13-2 may also be used with this distribution to convert percentiles among consumers to percentiles for the general population.

For all the rates tabulated here, preparation loss factors should be applied, where appropriate. The form of the food used to estimate intake should be consistent with the form used to measure contaminant concentration.

As described above, the tables do not display rates for children under 1 year of age. For this age group, it is recommended that per-capita homegrown consumption rates be estimated using the following approach. First, for each specific home produced food of interest, the ratio of per capita intake for children under 1 year compared to that of children 1 to 2 years is calculated using the USDA CSFII 1989-1991 results displayed in Volume II, Chapters 9 and 11. Note these results are based on individual food intakes; however, they consider all sources of food, not just home produced. Second, the percapita intake rate in the 1 to 2 year age group of the home produced food of interest is calculated as described above by multiplying the fraction consuming by the mean intake rate among consumers (both these numbers are displayed in the tables). Finally, the per capita homegrown intake rate in children under 1 year of the food of interest is estimated by multiplying the homegrown per-capita intake rate in the 1 to 2 year age group by the above ratio of intakes in the under 1 year age group as compared to the 1 to 2 year age group.

The AIHC Sourcebook (AIHC, 1994) used data presented in the 1989 version of the Exposure Factors Handbook which reported data from the USDA 1977-78 NFCS. In this Handbook, new analyses of more recent data from USDA were conducted. Numbers, however, cannot be directly compared with previous values since the results from the new analyses are presented on a body weight basis.

### 13.6. REFERENCES FOR CHAPTER 13

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| Population <br> Group | Ne <br> wedd | Nc unverd | 7 <br> Consuming | Mean | SE | Pl | PS | P10 | P25 | PSO | P75 | $P \times$ | P93 | P99 | $\mathrm{Pl} \times \mathrm{m}$ |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Total | 14744000 | 817 | 7.84 | 2.68E +00 | 1.89E-01 | $6.26 \mathrm{E}-02$ | 1.68 E .01 | $2.78 \mathrm{E}-01$ | 4.97E.01 | $1.07 \mathrm{E}+00$ | $2.37 \mathrm{E}+00$ | 5.97E +00 | $1.11 E+01$ | 2.40E+01 | 6.00E+01 |
| Age (jears) |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| 01-02 | 360000 | 23 | 6.32 | $8.74 \mathrm{E}+00$ | $3.10 \mathrm{E}+00$ | 9.59E-01 | $1.09 \mathrm{E}+00$ | $1.30 E+00$ | $1.64 \mathrm{E}+00$ | $3.48 \mathrm{E}+00$ | $7.98 \mathrm{E}+00$ | $1.93 \mathrm{E}+01$ | $6.06 \mathrm{E}+01$ | $6.06 \mathrm{E}+01$ | $0.06 E+01$ |
| 03-05 | 550000 | 34 | 6.79 | $4.07 \mathrm{E}+00$ | $1.48 \mathrm{E}+\infty$ | 1.00E-02 | 1.00 E .02 | $3.62 \mathrm{E}-01$ | $9.77 \mathrm{E}-01$ | $1.92 \mathrm{E}+00$ | $273 \mathrm{E}+00$ | $6.02 \mathrm{E}+00$ | 8.91E+00 | $4.83 \mathrm{E}+01$ | $4.83 \mathrm{E}+01$ |
| 06-11 | 1044000 | 75 | 6.25 | $3.59 \mathrm{E}+\infty$ | $6.76 \mathrm{E}-01$ | $1.00 \mathrm{E}-02$ | 1.91E-01 | $4.02 \mathrm{E}-01$ | 6.97 E .01 | 1.31E+00 | $3.08 \mathrm{E}+00$ | $1.18 \mathrm{E}+01$ | 1.58E+01 | $3.22 \mathrm{E}+01$ | $3.22 \mathrm{E}+01$ |
| 12-19 | 1189000 | 67 | 5.80 | $1.94 \mathrm{E}+00$ | $3.66 \mathrm{E}-01$ | 8.74E-02 | $1.27 \mathrm{E}-01$ | $2.67 \mathrm{E}-01$ | $4.41 \mathrm{E}-01$ | $6.61 \mathrm{E} \cdot 01$ | $235 \mathrm{E}+00$ | $6.76 \mathrm{E}+00$ | $8.34 \mathrm{E}+00$ | $1.85 \mathrm{E}+01$ | $1.85 \mathrm{E}+01$ |
| 20-39 | 3163000 | 164 | 5.13 | 1. $25 \mathrm{E}+00$ | $3.33 \mathrm{E}-01$ | $8.14 \mathrm{E}-02$ | $1.28 \mathrm{E}-01$ | $2.04 \mathrm{E} \cdot 01$ | $3.74 \mathrm{E}-01$ | $7.03 \mathrm{E}-01$ | $1.77 \mathrm{E}+00$ | $4.17 \mathrm{E}+00$ | $6.84 \mathrm{E}+00$ | $1.61 \mathrm{E}+01$ | $3.70 \mathrm{E}+01$ |
| 40-69 | 5633000 | 309 | 9.93 | $2.66 \mathrm{E}+00$ | $3.04 \mathrm{E}-01$ | 6.26E-02 | $1.91 \mathrm{E}-01$ | $2.86 \mathrm{E}-01$ | $4.69 \mathrm{E}-01$ | $1.03 \mathrm{E}+00$ | $2.33 \mathrm{E}+00$ | 9.81E +00 | $1.30 \mathrm{E}+01$ | $2.38 \mathrm{E}+01$ | 5.33E+01 |
| $70+$ | 2620000 | 134 | 16.50 | 2.25E +00 | $2.34 \mathrm{E}-01$ | 4.41E-02 | $2.24 \mathrm{E}-01$ | $3.80 \mathrm{E} \cdot 01$ | $6.11 \mathrm{E} \cdot 01$ | 1. $18 \mathrm{E}+00$ | $2.35 \mathrm{E}+\infty$ | $5.21 \mathrm{E}+00$ | $8.69 \mathrm{E}+00$ | $1.17 \mathrm{E}+01$ | 1.53E+01 |
| Season |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Fall | 3137000 | 108 | 6.58 | $1.57 \mathrm{E}+00$ | 1.59E-01 | 2.63E-0i | $3.04 \mathrm{E}-01$ | $3.90 \mathrm{E}-01$ | $5.70 \mathrm{E}-01$ | $1.04 \mathrm{E}+00$ | $1.92 \mathrm{E}+00$ | $3.48 \mathrm{E}+00$ | $4.97 \mathrm{E}+00$ | $1.06 E+01$ | $1.06 \mathrm{E}+01$ |
| Spring | 2963000 | 30 i | 6.42 | $1.58 \mathrm{E}+00$ | $1.37 \mathrm{E}-01$ | $8.89 \mathrm{E}-02$ | $1.98 \mathrm{E}-01$ | $2.54 \mathrm{E}-01$ | $4.23 \mathrm{E}-01$ | $8.57 \mathrm{E}-01$ | $1.70 \mathrm{E}+00$ | $4.07 \mathrm{E}+00$ | 5.10E+00 | $8.12 \mathrm{E}+00$ | 3.17E+01 |
| Summer | 4356000 | 145 | 9.58 | $3.86 \mathrm{E}+00$ | $6.40 \mathrm{E}-01$ | $1.00 \mathrm{E}-02$ | $9.18 \mathrm{E}-02$ | $1.56 \mathrm{E}-01$ | $4.45 \mathrm{E}-01$ | $1.26 E+00$ | $3.31 \mathrm{E}+00$ | $1.09 \mathrm{E}+01$ | $1.46 \mathrm{E}+01$ | $5.33 \mathrm{E}+01$ | 6.06E+01 |
| winter | 4288000 | 263 | 8.80 | $3.08 \mathrm{E}+00$ | $3.41 \mathrm{E}-01$ | 4.41E-02 | $1.72 \mathrm{E}-01$ | $2.69 \mathrm{E}-01$ | $5.56 \mathrm{E}-01$ | $1.15 E+00$ | $2.61 \mathrm{E}+00$ | $8.04 \mathrm{E}+00$ | $1.53 \mathrm{E}+01$ | $2.49 \mathrm{E}+01$ | $4.835+01$ |
| Urbanization |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Central City | 3668000 | 143 | 6.51 | $2.31 \mathrm{E}+00$ | $2.64 \mathrm{E}-01$ | 4.41E-02 | 1.82E.01 | 3.33E-01 | $5.57 \mathrm{E}-01$ | $1.08 \mathrm{E}+00$ | $2.46 \mathrm{E}+00$ | $5.34 \mathrm{E}+00$ | 1.05E+01 | $1.43 \mathrm{E}+01$ | $1.93 \mathrm{E}+01$ |
| Nonmetropolitan | 4118000 | 278 | 9.15 | $2.41 \mathrm{E}+00$ | $3.09 \mathrm{E}-01$ | 6.26E-02 | $1.27 \mathrm{E}-01$ | $2.32 \mathrm{E}-01$ | $4.50 \mathrm{E}-01$ | $1.15 \mathrm{EE}+00$ | $2.42 \mathrm{E}+00$ | $4.46 \mathrm{E}+00$ | $8.34 \mathrm{E}+00$ | $2.40 \mathrm{E}+01$ | 5.33E+01 |
| Suburban | 6898000 | 394 | 7.97 | $3.07 \mathrm{E}+00$ | $3.22 \mathrm{E}-01$ | $1.25 \mathrm{E}-01$ | $2.30 \mathrm{E}-01$ | $2.95 \mathrm{E}-01$ | $4.91 \mathrm{E}-01$ | $9.93 \mathrm{E}-01$ | $2.33 \mathrm{E}+00$ | $7.26 \mathrm{E}+00$ | $1.52 \mathrm{E}+01$ | $3.70 \mathrm{E}+01$ | $6.06 \mathrm{E}+01$ |
| Race |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Black | 450000 | 20 | 2.07 | $1.87 \mathrm{E}+00$ | 8.53E-01 | $1.32 \mathrm{E}-01$ | $2.84 \mathrm{E}-01$ | $4.55 \mathrm{E}-01$ | $6.08 \mathrm{E}-01$ | $1.13 \mathrm{E}+00$ | $1.53 \mathrm{E}+00$ | $2.29 \mathrm{E}+00$ | $229 \mathrm{E}+00$ | $1.93 \mathrm{E}+01$ | $1.93 \mathrm{E}+01$ |
| White | 14185000 | 793 | 9.00 | $2.73 \mathrm{E}+\infty$ | $1.94 \mathrm{E}-01$ | $7.22 \mathrm{E} \cdot 02$ | $1.82 \mathrm{E}-01$ | $2.82 \mathrm{E}-01$ | S. 10E-01 | $1.07 \mathrm{E}+03$ | $2.46 \mathrm{E}+\infty 0$ | 6. $10 \mathrm{E}+00$ | $1.17 E+01$ | $2.40 \mathrm{E}+01$ | $6.06 \mathrm{E}+01$ |
| Questonnaire Response |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Houscholds who garden | 12742000 | 709 | 18.70 | 2.79E+00 | 2.10E-01 | S.60E-02 | 1.84 E .01 | $2.87 \mathrm{E}-01$ | 5.30E-01 | $1.12 \mathrm{E}+\infty$ | $2.50 \mathrm{E}+00$ | $6.10 E+00$ | $1.18 \mathrm{E}+01$ | $2.49 \mathrm{E}+01$ | $6.06 E+01$ |
| Housetholds who farm | 1917000 | 112 | 26.16 | 2.58E +00 | $2.59 \mathrm{E}-01$ | $7.22 \mathrm{E}-02$ | $2.76 \mathrm{E}-01$ | 4.13E-01 | $7.53 \mathrm{E}-01$ | $1.61 \mathrm{E}+00$ | $3.62 \mathrm{E}+00$ | $5.97 \mathrm{E}+00$ | $7.82 \mathrm{E}+00$ | $1.58 \mathrm{E}+01$ | $1.58 \mathrm{E}+01$ |
| ```NOTE: SE = standard error P = percentile of the distribution Nc wgtd = weighted number of consunlers; Nc unwgid = unweighted number of consumers in survey. Source: Based on EPA's analyses of the 1987/88 NFCS``` |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |





| $\left\|\begin{array}{ll} \omega & 0 \\ \omega_{1} & 0 \\ \underset{\sim}{a} & 0 \\ o & 0 \end{array}\right\|$ |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  | Population Cimup | Ne wgud | Ne unwfld | Consumine | - Alsan | SE | Pl | PS | P10 | P2S | P50 | PTS | P $\times 1$ | P9S | P99 | P100 |
|  | Total | 4883000 | - 236 | 11.86 | $1.78 \mathrm{E}+00$ | $168 \mathrm{E}-01$ | 2.18E-03 | 827 E .02 | 1.43E-01 | $2.800^{-01}$ | 7.47E-01 | $1.89 E+\infty$ | $603 E+00$ | $7.82 \mathrm{E}+00$ | $1.27 \mathrm{E}+01$ | $149 E+01$ |
|  | Seasons |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  | Falt | 1396000 | 41 | 14.87 | $1.49 \mathrm{E}+\infty$ | 4.06E-01 | 8.27E-02 | 1.34E-01 | 1.74E-01 | 2.69E-01 | 5.81E-01 | $1.17 \mathrm{E}+\infty$ | $6.64 E+\infty$ | 9.97E $+\infty 0$ | $1.02 \mathrm{E}+01$ | 1.02E+01 |
|  | Spring | 1204000 | 102 | 11.43 | 8.18E-01 | 1.07E-01 | $0.00 \mathrm{E}+00$ | $2.89 \mathrm{E}-03$ | 4.47E.02 | $1.72 \mathrm{E}-01$ | 4.55E-01 | $9.52 \mathrm{E}-01$ | $2.26 \mathrm{E}+\infty 0$ | $3.11 E+\infty$ | $6.52 \mathrm{E}+00$ | $6.78 E+00$ |
|  | Summer | 1544000 | 48 | 16.32 | $2.83 \mathrm{E}+00$ | 4.67E-01 | 1-11E-01 | $1.45 \mathrm{E}-01$ | 1.59E-01 | 7.38E-01 | $1.29 \mathrm{E}+00$ | $3.636+\infty$ | $7.82 \mathrm{E}+\infty 0$ | 9.75E+00 | $1.49 \mathrm{E}+01$ | $1.49 \mathrm{E}+01$ |
|  | Winter | 739000 | 45 | 6.27 | $1.67 \mathrm{E}+\infty$ | 2.74E-01 | $3.23 \mathrm{E}-03$ | 4.23E-03 | 9.15E-02 | 2.56E-01 | 1.25E $+\infty$ | $2.77 \mathrm{E}+\infty$ | $3.63 \mathrm{E}+\infty$ | 6.10E $+\infty 0$ | $8.44 \mathrm{E}+\infty$ | $8.44 \mathrm{E}+00$ |
|  | Urbanizations |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  | Nonmetropolitan | 787000 | - 48 | 14.25 | $3.05 \mathrm{E}+00$ | 5.41E-01 | $0.00 \mathrm{E}+00$ | 4.68E-02 | 1.148-01 | 2.02E-01 | $2.18 \mathrm{E}+00$ | $4.61 E+00$ | $9.04 E+00$ | $1.27 \mathrm{E}+01$ | $1.49 \mathrm{E}+01$ | $1.49 \mathrm{E}+01$ |
|  | Suburban | 3716000 | -174 | 14.30 | $1.59 \mathrm{E}+\infty$ | 1.74E-01 | 2.44E-03 | 8.27E-02 | $1.42 \mathrm{E}-01$ | 2.75E-01 | $7.18 \mathrm{E}-01$ | $1.64 \mathrm{E}+00$ | $4.82 E+00$ | $6.80 \mathrm{E}+00$ | $1.02 \mathrm{E}+01$ | $1.02 \mathrm{E}+01$ |
|  | Response to Questionoaire |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  | Households who garden Households who farm | $\begin{array}{r} 4381000 \\ 352000 \end{array}$ | $\begin{array}{ll} 0 & 211 \\ 0 & 19 \end{array}$ | $\begin{aligned} & 35.05 \\ & 42.41 \end{aligned}$ | $1.92 \mathrm{E}+00$ | $1.84 \mathrm{E}-01$ | $2.18 \mathrm{E}-03$ | $8.27 \mathrm{E}-02$ | 1.42E-01 | 3. 10E-01 | $8.83 \mathrm{E}-01$ | $2.18 \mathrm{E}+00$ | $\begin{gathered} 6.16 E+\infty 0 \\ \hline \end{gathered}$ | $\begin{gathered} 7.82 \mathrm{E}+00 \\ \end{gathered}$ | $\begin{gathered} 1.27 \mathrm{E}+01 \\ \cdot \end{gathered}$ | $1.49 \mathrm{E}+01$ |
|  | - Intake data not provided for subpopulations for which there were tess than 20 observations NOTE: $\quad$ SE $=$ standard eror |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  | $P=$ percentile of the distribution <br> Ne wgtd a weighted number of consumers; Nc unwgid $=$ unweighted number of consumers in survey. <br> Source: Based on EPA's analyses of the 1987-88 NFCS |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  | Table 13-15. Consumer Only Intake of Homegrown Vegetables (g/kg-day) - Midwest |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  | Population Group | Ne wegd | Ne unwgid | q <br> Consuming | Mean | SE | P1 | PS | P10 | P25 | P50 | P75 | P90 | P95 | P99 | P100 |
|  | Total | 12160000 | 699 | 26.21 | 2.26E+00 | 1.20E-01 | 1.59E-02 | 7.77E-02 | 1.80E-01 | $4.88 \mathrm{E}-01$ | $1.15 \mathrm{E}+00$ | $2.58 \mathrm{E}+00$ | $5.64 \mathrm{E}+00$ | $774 \mathrm{E}+00$ | $1.75 \mathrm{E}+01$ | 2.36E+01 |
|  | Seasons |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  | Fall | 4914000 | 180 | 34.13 | $1.84 \mathrm{E}+00$ | $1.76 \mathrm{E}-01$ | $1.01 \mathrm{E}-02$ | 6.51E-02 | 1.60E-01 | 4.16E-01 | $1.03 \mathrm{E}+00$ | 2.10E+00 | $5.27 \mathrm{E}+00$ | $6.88 \mathrm{E}+00$ | $1.31 E+01$ | $1.31 E+01$ |
|  | Spring | 2048000 | 246 | 19.22 | 1.65E +00 | $1.49 \mathrm{E}-01$ | $6.04 \mathrm{E}-02$ | 1.53E-01 | 2.21E-01 | $4.59 \mathrm{E}-01$ | $9.13 \mathrm{E}-01$ | $1.72 \mathrm{E}+00$ | $4.49 \mathrm{E}+00$ | $5.83 \mathrm{E}+00$ | $1.28 \mathrm{E}+01$ | $2.36 \mathrm{E}+01$ |
|  | Summer | 3319000 | 115 | 32.45 | 3.38E +00 | 3.87E-01 | $1.05 \mathrm{E}-01$ | $1.62 \mathrm{E}-01$ | 3.02E-01 | $8.47 \mathrm{E}-01$ | $2.07 \mathrm{E}+00$ | $3.94 \mathrm{E}+00$ | $7.72 \mathrm{E}+00$ | $1.40 \mathrm{E}+01$ | $1.96 \mathrm{E}+01$ | 2.29E+01 |
| T | Winter | 1879000 | 158 | 16.91 | $2.05 \mathrm{E}+00$ | $2.64 \mathrm{E}-01$ | 2.41E-03 | 2.14E-02 | 6.59E-02 | $3.62 \mathrm{E}-01$ | $8.77 \mathrm{E}-01$ | $2.13 \mathrm{E}+00$ | $5.32 \mathrm{E}+00$ | $7.83 \mathrm{E}+00$ | $1.67 \mathrm{E}+01$ | $2.06 \mathrm{E}+01$ |
|  | Urbanizations |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  | Central City | 3177000 | 113 | 18.26 | $1.36 E+00$ | 1.91E-01 | $0.00 \mathrm{E}+00$ | 6.05E-02 | 1.10 E 01 | $2.45 \mathrm{E}-01$ | $7.13 \mathrm{E}-01$ | $1.67 E+00$ | $3.94 \mathrm{E}+00$ | 5.50E +00 | 9.96E +00 | $1.66 E+01$ |
|  | Nonmetropolitan | 5344000 | 379 | 37.38 | $2.73 \mathrm{E}+00$ | 1.86E-01 | $2.12 \mathrm{E}-02$ | $1.13 \mathrm{E}-01$ | $2.61 \mathrm{E}-01$ | $5.98 \mathrm{E}-01$ | $1.31 \mathrm{E}+00$ | $3.15 \mathrm{E}+00$ | $7.19 E+00$ | 1.06E+01 | $1.75 \mathrm{E}+01$ | 2.36E+01 |
| 0 | Suburban | 3639000 | 207 | 24.75 | $2.35 \mathrm{E}+00$ | 2.16E-01 | 3.26E-02 | 1.54E-01 | $2.22 \mathrm{E}-01$ | $6.36 \mathrm{E}-0 \mathrm{t}$ | $1.39 \mathrm{E}+00$ | $2.75 \mathrm{E}+00$ | $4.87 \mathrm{E}+00$ | $7.18 \mathrm{E}+00$ | $1.96 \mathrm{E}+01$ | $2.06 \mathrm{E}+01$ |
| D | Response to Questionnaire |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| $\stackrel{3}{8}$ | Households who garden | 10927000 | 632 | 48.89 | 2.33E +00 | 1.27E-01 | 1.59E-02 | $1.04 \mathrm{E}-01$ | 1.76E.01 | 5.03E-01 | $1.18 \mathrm{E}+00$ | $2.74 \mathrm{E}+00$ | $5.81 E+00$ | 7.75E+00 | $1.67 \mathrm{E}+01$ | $2.36 E+01$ |
|  | Households who farm | 1401000 | 104 | 52.26 | $3.97 \mathrm{E}+00$ | $4.31 \mathrm{E}-01$ | 1.40E-01 | 3.35E-01 | 5.51E-01 | $8.67 \mathrm{E}-01$ | 2.18E+00 | $5.24 \mathrm{E}+00$ | $1.06 \mathrm{E}+01$ | $1.44 \mathrm{E}+01$ | $1.75 \mathrm{E}+01$ | $2.36 \mathrm{E}+01$ |
|  | NOTE: SE $=$ standard error <br>  $\mathrm{P}=$ percentile of the distribution <br>  Ne wgid $=$ weighted number of consumers; Nc unwgid $=$ unweighted number of consumers in survey. <br> Source: Based on EPA's analyses of the $1987-88 \mathrm{NFCS}$ |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |











$9 Z-\varepsilon I$
$2.8 v_{d}$

| Populxion <br> Grous | Table 13.31. Conaumer Only Inate of lione Prodixed Dairy (e/keddy) - South |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  | Ne wetd | Ne unwzud | $\%$ <br> Consuming | Mean | SE | Pl | PS | P10 | P2S | Ps0 | P75 | P00 | P9S | P90 | P100 |
| Total | 242000 | 17 | 0.38 | * | - | - | - | - | * | - | - | - | - | - | - |
| Scasons |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Fall | 0 | 0 | 0.00 |  |  |  |  |  |  |  |  |  |  |  |  |
| Spring | 27000 | 3 | 0.16 | - | - | - | - | * | - | - | - | - | - | - | - |
| Summer | 131000 | 5 | 0.74 | - | - | - | - | - | - | - | - | - | - | - | - |
| Winter | 84000 | 9 | 0.51 | - | - | - | * | - | - | - | - | - | - | - | - |
| Urbanizasions |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Central Cily | 27000 | 3 | 0.16 | - | - | - | * | - | - | - | - | - | - | - | - |
| Nonnmetropolitan | 215000 | 14 | 1.13 | - | - | - | * | - | * | - | - | - | * | - | - |
| Suburban | 0 | 0 | 0.00 |  |  |  |  |  |  |  |  |  |  |  |  |
| Response to Questionnaire |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Houscholds who raise animals | 215000 | 14 | 8.26 | - | - | - | - | * | - | * | - | * | - | - | * |
| Households who farm | 148000 | 8 | 6.63 | - | - | - | * | - | - | - | - | - | * | - | - |

- Intake data not provided for subpopulations for which there were less than 20 observations
NOTE: $\quad$ SE $=$ standard erro
$P=$ percentile of the distribution
Nc wgud = weighted number of consumers; Ne unwgid $=$ unweighted number of consumers in survey
Source: Based on EPA's analyses of the 1987-88 NFCS

| Table 13-32. Consumer Only Intake of Home Produced Dairy (g/kg-day) - West |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Population Group | Ne wgid | $\begin{gathered} \mathrm{Ne} \\ \text { unumgd } \end{gathered}$ | \% <br> Consuming | Mean | SE | Pl | PS | P10 | P25 | P50 | P75 | P90 | P95 | P99 | P100 |
| Total | 261000 | 20 | 0.72 | $1.00 \mathrm{E}+01$ | $2.75 \mathrm{E}+00$ | 1.80E-01 | 1.80E-01 | 2.05E-01 | 5.08E-01 | $6.10 \mathrm{E}+00$ | $1.33 \mathrm{E}+01$ | $2.81 \mathrm{E}+01$ | $2.89 \mathrm{E}+01$ | $5.09 \mathrm{E}+01$ | $5.09 \mathrm{E}+01$ |
| Seasons |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Fall | 0 | 0 | 0.00 |  |  |  |  |  |  |  |  |  |  |  |  |
| Spring | 96000 | 8 | 1.18 | - | - | * | * | - | - | * | * | * | * | - | - |
| Summer | 50000 | 2 | 0.63 | - | - | - | * | - | - | * | - | - | - | * | - |
| Winter | 115000 | 10 | 1.25 | * | - | * | * | - | - | * | - | - | - | - | * |
| Urbanizations |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Central City | 45000 | 3 | 0.37 | * | - | * | - | * | - | * | * | * | * | * | - |
| Nonmerropolitan | 70000 | 4 | 1.15 | * | - | * | - | - | - | * | - | * | - | * | * |
| Suburban | 146000 | 13 | 0.81 | * | - | * | * | - | * | - | * | - | - | - | - |
| Response to Questionnaire |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Houscholds who raise animals | 211000 | 18 | 8.20 | * | - | * | * | * | * | - | - * | * | * | * | - |
| Households who farm | 70000 | 7 | 4.41 | * | - | * | - | - | - | - | - | - | * | * | * |
| * Intake data not provided for subpopulations for which there were less than 20 observations |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  | he distrib ad number of the 1 | tion <br> of consum <br> 87-88 NFC | lers; Nc unwg <br> S | $d=\text { unweight }$ | number of | consumers in | survey. |  |  |  |  |  |  |  |  |



| Table 13-33. Seasonally Adjusted Consumer Only Homegrown Intake (g/kg-day) |  |  |  |  |  |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Population Group | Percent Consuming | Pl | P5 | P10 | P25 | P50 | P75 | P90 | P95 | P99 | P100 |
| Total Vegetables |  |  |  |  |  |  |  |  |  |  |  |
| Northeast | 16.50 | 1.16E-03 | 1.59E-02 | $3.56 \mathrm{E}-02$ | $1.99 \mathrm{E}-01$ | $4.55 \mathrm{E}-01$ | $1.37 \mathrm{E}+00$ | $3.32 \mathrm{E}+00$ | $5.70 \mathrm{E}+00$ | $8.78 \mathrm{E}+00$ | $1.01 \mathrm{E}+01$ |
| Midwest | 33.25 | $3.69 \mathrm{E}-03$ | 4.11E-02 | $8.26 \mathrm{E}-02$ | 2.91E-01 | $8.11 \mathrm{E}-01$ | $1.96 \mathrm{E}+00$ | $4.40 \mathrm{E}+00$ | $7.41 \mathrm{E}+00$ | $1.31 \mathrm{E}+00$ | $2.01 \mathrm{E}+01$ |
| South | 24.00 | $4.78 \mathrm{E}-03$ | $3.24 \mathrm{E}-02$ | $5.58 \mathrm{E}-02$ | 2.05E-01 | $6.10 \mathrm{E}-01$ | $1.86 \mathrm{E}+00$ | $3.95 \mathrm{E}+00$ | $5.63 \mathrm{E}+00$ | $1.20 \mathrm{E}+01$ | $1.62 \mathrm{E}+01$ |
| West | 23.75 | $1.80 \mathrm{E}-03$ | 1.91E-02 | $3.83 \mathrm{E}-02$ | $1.14 \mathrm{E}-01$ | $4.92 \mathrm{E}-01$ | $1.46 \mathrm{E}+00$ | $2.99 \mathrm{E}+00$ | $5.04 \mathrm{E}+00$ | $8.91 \mathrm{E}+00$ | $1.12 \mathrm{E}+01$ |
| All Regions | 24.60 | $5.00 \mathrm{E}-03$ | $2.90 \mathrm{E}-02$ | $5.90 \mathrm{E}-02$ | 2.19E-01 | $6.38 \mathrm{E}-01$ | $1.80 \mathrm{E}+00$ | $4.00 \mathrm{E}+00$ | $6.08 \mathrm{E}+00$ | $1.17 \mathrm{E}+0!$ | $2.01 \mathrm{E}+01$ |
| Total Fruit |  |  |  |  |  |  |  |  |  |  |  |
| Northeast | 3.50 | 3.96E-03 | 1.97E-02 | $4.76 \mathrm{E}-02$ | 1.73E-01 | $3.61 \mathrm{E}-01$ | $6.55 \mathrm{E}-01$ | $1.48 \mathrm{E}+00$ | $3.00 \mathrm{E}+00$ | 5.10E+00 | $5.63 \mathrm{E}+00$ |
| Midwest | 12.75 | 1.22E-03 | 7.01E-03 | $1.46 \mathrm{E}-02$ | $1.36 \mathrm{E}-01$ | $7.87 \mathrm{E}-01$ | $2.98 \mathrm{E}+00$ | $5.79 \mathrm{E}+00$ | $9.52 \mathrm{E}+00$ | $2.22 \mathrm{E}+01$ | $2.71 \mathrm{E}+01$ |
| South | 8.00 | 6.13E-03 | 3.23E-02 | $1.09 \mathrm{E}-01$ | $3.84 \mathrm{E}-01$ | $9.47 \mathrm{E}-01$ | $2.10 \mathrm{E}+00$ | $6.70+00$ | $1.02 \mathrm{E}+01$ | $1.49 \mathrm{E}+01$ | $1.64 \mathrm{E}+01$ |
| West | 17.75 | $5.50 \mathrm{E}-04$ | 5.66E-02 | $8.82 \mathrm{E}-02$ | 2.87E-01 | $6.88 \mathrm{E}-01$ | $1.81 \mathrm{E}+00$ | $4.75 \mathrm{E}+00$ | $8.54 \mathrm{E}+00$ | $1.45 \mathrm{E}+01$ | $1.84 \mathrm{E}+01$ |
| All Regions | 10.10 | $2.00 \mathrm{E}-03$ | $1.90 \mathrm{E}-02$ | $6.20 \mathrm{E}-02$ | $2.50 \mathrm{E}-01$ | $7.52 \mathrm{E}-01$ | $2.35 \mathrm{E}+00$ | $5.61 \mathrm{E}+00$ | $9.12 \mathrm{E}+00$ | $1.76 \mathrm{E}+01$ | $2.71 \mathrm{E}+01$ |
| Total Meat |  |  |  |  |  |  |  |  |  |  |  |
| Northeast | 6.25 | 3.78E-03 | 3.01E-02 | $7.94 \mathrm{E}-02$ | 1.25E-01 | 2.11E-01 | $7.00 \mathrm{E}-01$ | $1.56 \mathrm{E}+00$ | $1.91 \mathrm{E}+00$ | $4.09 \mathrm{E}+00 \cdot$ | $4.80 \mathrm{E}+00$ |
| Midwest | 9.25 | $1.77 \mathrm{E}-03$ | 3.68E-02 | $2.21 \mathrm{E}-01$ | 5.25E-02 | $1.61 \mathrm{E}+00$ | $3.41 \mathrm{E}+00$ | $5.25 \mathrm{E}+00$ | $7.45 \mathrm{E}+00$ | $1.19 \mathrm{E}+01$ | $1.36 \mathrm{E}+01$ |
| South | 5.75 | 6.12E-03 | 2.88E-02 | 5.02E-02 | 1.86E-01 | $5.30 \mathrm{E}-01$ | $1.84 \mathrm{E}+00$ | $3.78 \mathrm{E}+00$ | $4.95 \mathrm{E}+00$ | $8.45 \mathrm{E}+00$ | $9.45 \mathrm{E}+00$ |
| West | 9.50 | 7.24E-04 | $2.83 \mathrm{E}-02$ | $9.56 \mathrm{E}-02$ | 2.35E-01 | $5.64 \mathrm{E}-01$ | $1.30 \mathrm{E}+00$ | $2.29 \mathrm{E}+00$ | $3.38 \mathrm{E}+00$ | $7.20 \mathrm{E}+00$ | $9.10 \mathrm{E}+00$ |
| All Regions | 7.40 | 3.20E-03 | 3.90E-02 | $9.20 \mathrm{E}-02$ | 2.20E-01 | $6.55 \mathrm{E}-01$ | $1.96 \mathrm{E}+00$ | $4.05 \mathrm{E}+00$ | $5.17 \mathrm{E}+00$ | $9.40 \mathrm{E}+00$ | $1.36 \mathrm{E}+01$ |

[^5]







| Population |  |  | \% |  |  |  |  |  |  |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Group | wgtd | unwgid | Consuming | Mean | SE | PI | PS | P10 | P25 | P50 | P75 | P90 | P95 | P99 | P100 |
| Total | 6891000 | 421 | 3.67 | $8.92 \mathrm{E}-01$ | $6.48 \mathrm{E}-02$ | 5.15E-02 | 1.22E-01 | 1.65E-01 | 2.44E-01 | $4.80 \mathrm{E}-01$ | $9.07 \mathrm{E}-01$ | $1.88 \mathrm{E}+00$ | $3.37 \mathrm{E}+00$ | 7.44E+00 | $9.23 \mathrm{E}+00$ |
| Age |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| 01-02 | 205000 | 13 | 3.60 | - | - | * | - | - | * | * | * | * | * | - | * |
| 03-05 | 313000 | 24 | 3.86 | 1.25E+00 | $2.57 \mathrm{E}-01$ | $3.25 \mathrm{E}-0 \mathrm{l}$ | 3.25E-01 | 4.00E-01 | 5.98E-01 | $1.00 \mathrm{E}+00$ | $1.21 \mathrm{E}+00$ | $1.67 \mathrm{E}+00$ | 5.35E +00 | 5.35E+00 | . $5.35 \mathrm{E}+00$ |
| 06-11 | 689000 | 43 | 4.12 | 9.32E-01 | $1.66 \mathrm{E}-01$ | $1.10 \mathrm{E}-01$ | 1.19E-01 | $1.89 \mathrm{E}-01$ | 2.52E-01 | $5.13 \mathrm{E}-01$ | $1.08 \mathrm{E}+00$ | $3.13 \mathrm{E}+00$ | $3.37 \mathrm{E}+00$ | $4.52 \mathrm{E}+00$ | 4.52E+00 |
| 12-19 | 530000 | 32 | 2.59 | $5.92 \mathrm{E}-01$ | $9.56 \mathrm{E}-02$ | $9.87 \mathrm{E}-02$ | 1.05E-01 | 1.35E-01 | $2.12 \mathrm{E}-01$ | $3.43 \mathrm{E}-01$ | 7.11E-01 | $1.55 \mathrm{E}+00$ | $1.88 \mathrm{E}+00$ | $1.88 \mathrm{E}+\infty$ | $1.88 \mathrm{E}+\infty$ |
| 20-39 | 1913000 | 108 | 3.11 | $5.97 \mathrm{E}-01$ | $6.00 \mathrm{E}-02$ | $6.59 \mathrm{E}-02$ | $1.41 \mathrm{E}-01$ | $1.52 \mathrm{E}-01$ | $2.08 \mathrm{E}-01$ | $3.71 \mathrm{E}-01$ | $7.08 \mathrm{E}-01$ | $1.53 \mathrm{E}+00$ | $2.04 \mathrm{E}+00$ | $3.70 \mathrm{E}+\infty$ | $3.70 \mathrm{E}+00$ |
| 40-69 | 2265000 | 142 | 3.99 | $8.64 \mathrm{E}-01$ | $1.05 \mathrm{E}-01$ | $1.13 \mathrm{E}-01$ | $1.52 \mathrm{E}-01$ | $1.66 \mathrm{E}-01$ | $2.55 \mathrm{E}-01$ | 5.16E.01 | $8.83 \mathrm{E}-01$ | $1.42 \mathrm{E}+\infty$ | $3.22 \mathrm{E}+\infty$ | $7.44 \mathrm{E}+00$ | $7.44 \mathrm{E}+\infty$ |
| 70 + | 871000 | 53 | 5.48 | $9.43 \mathrm{E}-01$ | $2.59 \mathrm{E}-01$ | 3.91E-02 | 5.15E-02 | 1.05E-01 | $1.88 \mathrm{E}-01$ | $3.64 \mathrm{E}-01$ | $7.57 \mathrm{E}-01$ | $1.34 \mathrm{E}+00$ | $6.49 \mathrm{E}+00$ | $9.23 \mathrm{E}+00$ | 9.23E+00 |
| Season |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Fal! | 2458000 | 89 | 5.16 | 5.44E-01 | 8.37E-02 | 3.91E-02 | 1.05E-01 | $1.42 \mathrm{E}-01$ | $1.88 \mathrm{E}-01$ | 3.17E-01 | 5.46E-01 | $1.27 E+\infty$ | $1.42 \mathrm{E}+00$ | 5.3SE +00 | 5.69E +00 |
| Spring | 1380000 | 160 | 2.99 | $6.35 \mathrm{E}-01$ | $5.57 \mathrm{E}-02$ | $1.42 \mathrm{E}-01$ | $1.68 \mathrm{E}-01$ | $1.93 \mathrm{E}-01$ | 2.64E-01 | $4.48 \mathrm{E}-01$ | $7.68 \mathrm{E}-01$ | $1.21 \mathrm{E}+00$ | $1.57 \mathrm{E}+\infty$ | 5.15E+00 | $6.68 \mathrm{E}+00$ |
| Summer | 1777000 | 62 | 3.91 | 1.82E+00 | $2.62 \mathrm{E}-01$ | 6.59E-02 | $1.78 \mathrm{E}-01$ | $3.43 \mathrm{E}-01$ | 6.44E-01 | $9.36 \mathrm{E}-01$ | $2.13 \mathrm{E}+00$ | $4.52 \mathrm{E}+00$ | $6.84 \mathrm{E}+\infty 0$ | $9.23 \mathrm{E}+00$ | $9.23 \mathrm{E}+00$ |
| Winter | 1276000 | 110 | 2.62 | 5.45E-01 | $4.67 \mathrm{E}-02$ | $1.14 \mathrm{E}-01$ | $1.20 \mathrm{E}-01$ | $1.49 \mathrm{E}-01$ | 2.22E-01 | 4.05E-01 | $6.14 \mathrm{E}-01$ | $1.16 \mathrm{E}+00$ | $1.47 \mathrm{E}+\infty$ | $2.04 \mathrm{E}+00$ | $3.94 \mathrm{E}+00$ |
| Urbanization |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Central City | 748000 | 27 | 1.33 | $7.37 \mathrm{E}-01$ | 1.41E-0i | 3.91E-02 | 3.91E-02 | 5.15E-02 | 1.77E-01 | $5.46 \mathrm{E}-01$ | $9.29 \mathrm{E}-01$ | $2.04 \mathrm{E}+\infty$ | $2.23 \mathrm{E}+00$ | $3.04 \mathrm{E}+00$ | $3.04 \mathrm{E}+00$ |
| Nonmetropolitan | 4122000 | 268 | 9.16 | $9.63 \mathrm{E}-01$ | . 8.18E-02 | 7.40E-02 | $1.22 \mathrm{E}-01$ | $1.66 \mathrm{E}-01$ | 2.49E-01 | $5.31 \mathrm{E}-01$ | $1.00 \mathrm{E}+00$ | 2.13E +00 | $3.38 \mathrm{E}+00$ | $7.44 \mathrm{E}+00$ | $8.97 \mathrm{E}+00$ |
| Suburban | 2021000 | 126 | 2.33 | $8.04 \mathrm{E}-01$ | 1.30E-01 | 1.05E-01 | $1.53 \mathrm{E}-01$ | 1.66E-01 | 2.39E-01 | 3.96E-01 | $6.47 \mathrm{E}-01$ | $1.34 \mathrm{E}+00$ | $1.71 \mathrm{E}+00$ | $9.23 \mathrm{E}+00$ | $9.23 \mathrm{E}+\infty$ |
| Race |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Black | 188000 | 9 | 0.86 | - | - | * | * | - | * | * | - | * | - | - | * |
| White | 6703000 | 412 | 4.26 | 8.87E-01. | $6.51 \mathrm{E}-12$ | 5.15E-02 | $1.22 \mathrm{E}-01$ | 1:63E-01 | 2.37E-01 | $4.80 \mathrm{E}-01$ | $8.84 \mathrm{E}-01$ | $1.88 \mathrm{E}+\infty$ | $3.22 \mathrm{E}+00$ | 7.44E+00 | $9.23 \mathrm{E}+00$ |
| Region |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Midwest | 2557000 | 188 | 5.51. | $9.34 \mathrm{E}-01$ | $9.74 \mathrm{E}-02$ | 3.91E-02 | $1.19 \mathrm{E}-01$ | .1.68E-01 | 2.47E-01 | 4.56E-01 | $9.29 \mathrm{E}-01$ | $2.28 \mathrm{E}+00$ | $3.22 E+\infty$ | $6.84 \mathrm{E}+00$ | $7.44 \mathrm{E}+00$ |
| Norteas | 586000 | 33 | 1.42 | $6.14 \mathrm{E}-01$ | 8.42E-02 | 9.87E-02 | $1.66 \mathrm{E}-01$ | $1.86 \mathrm{E}-01$ | $2.44 \mathrm{E}-01$ | $3.81 \mathrm{E}-01$ | $8.83 \mathrm{E}-01$ | $1.34 \mathrm{E}+\infty$ | $1.71 \mathrm{E}+\infty$ | $1.71 \mathrm{E}+00$ | $1.71 E+\infty$ |
| South | 2745000 | 153 | 4.27 | $8.73 \mathrm{E}-01$ | 9.52E-02 | 7.40E-02 | $1.22 \mathrm{E}-01$ | 1.66E-01 | 2.83E-01 | 5.61E-01 | $9.35 \mathrm{E}-01$ | $1.55 \mathrm{E}+00$ | $3.37 \mathrm{E}+\infty$ | $5.69 \mathrm{E}+00$ | $8.97 \mathrm{E}+00$ |
| West | 1003000 | 47 | 2.78 | $9.99 \mathrm{E}-01$ | $2.77 \mathrm{E}-01$ | - 1.05E-01 | $1.47 \mathrm{E}-01$ | 1.52E-01 | $1.77 \mathrm{E}-01$ | 3.96E-01 | $7.45 \mathrm{E}-01$ | $2.23 \mathrm{E}+00$ | $6.49 \mathrm{E}+\infty$ | $9.23 \mathrm{E}+00$ | $9.23 \mathrm{E}+00$ |
| Response to Questionnaire |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Households who garden | 6233000 | 387 | 9.15 | $8.75 \mathrm{E}-01$ | 6.30E-02 | 5.15E-02 | 1.35E-01 | 1.65E-01 | 2.44E-01 | 5.02E-01 | 9.14E-01 | $1.82 \mathrm{E}+00$ | $3.13 E+00$ | $6.84 \mathrm{E}+00$ | 9.23E +00 |
| Households who farm | 1739000 | 114 | 23.73 | $1.20 \mathrm{E}+00$ | 1.77E-01 | 3.91E-02 | $1.08 \mathrm{E}-01$ | 1.66E-01 | $2.29 \mathrm{E}-0 \mathrm{l}$ | 3.81E-01 | 9.74E-01 | $3.37 \mathrm{E}+00$ | $6.49 \mathrm{E}+00$ | $9.23 \mathrm{E}+00$ | 9.23E+00 |
| * Intake data not provided for subpopulations for which there were less than 20 observations |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| NOTE: $\quad$ SE = slandard error <br> $\mathrm{P}=$ percentile of the distributions <br> Nc wgid $=$ weighted number of consumers; Nc unwgrd $=$ unweighted number of consumers in survey. <br> Source: Based on EPA's analyses of the 1987-88 NFCS |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |






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| $\begin{array}{r} \angle 6617 \mathrm{Sn} \\ \text { yooqpunH S.10100, } 12.1 \mathrm{nso} \end{array}$ | Table 13-47. Consumer Only Intake of Homegrown Okra (g/kg-day) |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  | $\begin{aligned} & \text { Population } \\ & \text { Group } \end{aligned}$ | $\begin{gathered} \mathrm{Nc} \\ \text { wgid } \end{gathered}$ | Nc unwgid | $\%$ <br> Consuming |  | SE | Pl | P5 | Pl0 | P25 | P50 | P75 | P90 | P9S | P99 | P100 |
|  | Total | 1696000 | 82 | 0.90 | 3.91E-01 | 3.81E-02 | $0.00 \mathrm{E}+00$ | 5.03E-02 | 9.59E-02 | $1.48 \mathrm{E}-01$ | $2.99 \mathrm{E}-01$ | 4.58E-01 | 7.81E-01 | $1.21 \mathrm{E}+00$ | $1.53 \mathrm{E}+00$ | $1.53 \mathrm{E}+00$ |
|  | Age |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  | 01-02 | 53000 | 2 | 0.93 | - | * | * | * | - | - | * | * | * | * | - | * |
|  | 03-05 | 68000 | 3 | 0.84 | - | * | * | * | - | * | * | - | - | * | - | * |
|  | C6-11 | 218000 | 11 | 1.30 | $\cdot$ | - | * | - | - | * | * | * | - | * | * | - |
|  | 12-19 | 194000 | 9 | 0.95 | * | - | * | - | - | * | * | * | * | - | * | * |
|  | 20-39 | 417000 | 18 | 0.68 | - | * | - | - | * | * | - | * | * | - | * | - |
|  | 40.69 | 587000 | 32 | 1.03 | $4.00 \mathrm{E}-01$ | $4.73 \mathrm{E}-02$ | $6.57 \mathrm{E}-02$ | 1.11E-01 | $1.37 \mathrm{E}-01$ | $2.47 \mathrm{E}-01$ | 3.07E-01 | 4.62E-01 | $7.81 \mathrm{E}-01$ | 1.14E+00 | $1.14 \mathrm{E}+\infty$ | $1.14 \mathrm{E}+00$ |
|  | 70 + | 130000 | 6 | 0.82 | - | - | - | * | * | * | - | - | * | - | * | - |
|  | Season |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  | Fall | 228000 | 9 | 0.48 | - | * | - | * | * | - | * | * | - | - | - | * |
|  | Spring | 236000 | 24 | 0.51 | $3.87 \mathrm{E}-01$ | $6.22 \mathrm{E}-02$ | 2.98E-02 | 4.58E-02 | $6.57 \mathrm{E}-02$ | $1.10 \mathrm{E}-01$ | 4.10E-01 | 5.95E-01 | 7.81E-01 | $9.99 \mathrm{E}-01$ | $1.07 \mathrm{E}+00$ | 1.07E+00 |
|  | Summer | 1144000 | 41 | 2.52 | $3.86 \mathrm{E}-01$ | 5.75E-02 | $0.00 \mathrm{E}+00$ | 5.03E-02 | $9.59 \mathrm{E}-02$ | $1.44 \mathrm{E}-01$ | 2.99E-01 | 4.38E-0i | $1.15 \mathrm{E}+00$ | $1.53 \mathrm{E}+00$ | i. $53 \mathrm{E}+00$ | $1.53 \mathrm{E}+00$ |
|  | Winter | 88000 | 8 | 0.18 | * | - | * | - | * | * | * | * | * | * | - | * |
|  | Urbanization |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  | Cintral City | 204000 | 6 | 0.36 | * | * | - | - | * | * | * | * | * | * | * | * |
|  | Normetropolitan | 1043000 | 55 | 2.32 | $3.65 \mathrm{E}-01$ | 4.99E-02 | $0.00 \mathrm{E}+00$ | $2.69 \mathrm{E}-02$ | 8.48E-02 | $1.48 \mathrm{E}-01$ | $2.57 \mathrm{E}-01$ | $4.38 \mathrm{E}-01$ | $7.81 \mathrm{E}-01$ | $1.53 \mathrm{E}+00$ | $1.53 \mathrm{E}+00$ | $1.53 \mathrm{E}+00$ |
|  | Suburban | 449000 | 21 | 0.52 | $5.14 \mathrm{E}-01$ | 6.97E-02 | 6.57E-02 | $9.60 \mathrm{E}-02$ | $1.11 \mathrm{E}-01$ | 3.13E-01 | $4.62 \mathrm{E}-01$ | $6.00 \mathrm{E}-01$ | $1.14 \mathrm{E}+00$ | $1.15 \mathrm{E}+00$ | $1.15 \mathrm{E}+00$ | $1.15 \mathrm{E}+\infty$ |
|  | Race |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  | Black | 236000 | 13 | 1.09 | - | * | * | * | - | * | * | * | - | * | - | * |
|  | White | 1419000 | 68 | 0.90 | 4.26E-01 | 4.40E-02 | $0.00 \mathrm{E}+00$ | $6.57 \mathrm{E}-02$ | $9.60 \mathrm{E}-02$ | $1.76 \mathrm{E}-01$ | $3.30 \mathrm{E}-01$ | $5.23 \mathrm{E}-01$ | 1.14E+00 | $1.21 \mathrm{E}+00$ | $1.53 \mathrm{E}+00$ | 1.53E+00 |
|  | Region |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  | Midwest | 113000 | 7 | 0.24 | * | * | - | * | * | - | * | - | * | - | * | - |
|  | Northeast |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  | South | 1443000 | 70 | 2.24 | $3.73 \mathrm{E}-01$ | 4.21E-02 | $0.00 \mathrm{E}+00$ | 5.03E-02 | 8.48 E .02 | $1.44 \mathrm{E}-01$ | 2.59E-01 | $4.38 \mathrm{E}-01$ | 7.47E-01 | $1.21 \mathrm{E}+00$ | $1.53 E+\infty$ | $1.53 \mathrm{E}+00$ |
|  | West | 140000 | 5 | 0.39 | - | - | * | - | * | - | - |  | - | * | * | - |
|  | Response to Questionnaire |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  | Households who garden | 1564000 | 77 | 2.29 | 3.84E-01 | 4.05E-02 | $0.00 \mathrm{E}+00$ | 5.03E-02 | $9.59 \mathrm{E}-02$ | $1.48 \mathrm{E}-01$ | 2.98E-01 | 4. $52 \mathrm{E}-01$ | $1.07 \mathrm{E}+00$ | $1.21 \mathrm{E}+00$ | $1.53 \mathrm{E}+00$ | $1.53 \mathrm{E}+00$ |
|  | Households who farm | 233000 | 14 | 3.18 | * | * | * | - | - | * | * | * | * |  |  |  |
|  | * Inake data not provided | populations | for which | here were less | than 20 obse | rvarions |  |  |  |  |  |  |  |  |  |  |
|  | $\begin{array}{lr} \text { NOTE: } \quad \text { SE = slandal } \\ & \text { P = percenti } \\ \text { Ne wgid }=y \\ \text { Source: Based on EPA's as } \end{array}$ | edisuributio d number 0 of the 1987 |  | Nc unwgid | unweighted | number of c | consumers in |  |  |  |  |  |  |  | - |  |



| Table 13-49. Consumer Oniy Intake of Hommgrown Oiher Berries ( $\mathrm{g} / \mathrm{kg}$-day) |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Population | Ne wetd | Nc unwerd | $\%$ <br> Consuming | Mean | SE | Pl | PS | P10 | P25 | P50 | P75 | P90 | P95 | P99 | P100 |
| Total | 1626000 | 99 | 0.86 | 4.80E-01 | 4.24E-02 | $0.00 \mathrm{E}+00$ | $4.68 \mathrm{E}-02$ | $9.24 \mathrm{E}-02$ | 2.32E-01 | $3.84 \mathrm{E}-01$ | 5.89E-01 | $1.07 \mathrm{E}+00$ | $1.28 \mathrm{E}+00$ | $2.21 \mathrm{E}+00$ | $2.21 \mathrm{E}+00$ |
| Age |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| 01-02 | 41000 | 2 | 0.72 | * | * | - | * | * | * | * | * | * | - | * | * |
| 03-05 | 53000 | 3 | 0.65 | * | * | * | - | * | * | - | * | * | * | * | * |
| 06-11 | 106000 | 10 | 0.63 | * | - | * | * | - | * | - | * | * | - | * | * |
| 12-19 | 79000 | $s$ | 0.39 | * | - | * | * | - | * | - | * | * | * | * | * |
| 20-39 | 309000 | 20 | 0.50 | $3.90 \mathrm{E}-01$ | 6.31E. 02 | $7.95 \mathrm{E}-02$ | $9.18 \mathrm{E}-02$ | $9.18 \mathrm{E}-02$ | 1.25E-01 | $3.30 \mathrm{E}-01$ | 5.52E-01 | $7.94 \mathrm{E}-01$. | $1.07 \mathrm{E}+00$ | $1.07 \mathrm{E}+00$ | $1.07 \mathrm{E}+00$ |
| 40-69 | 871000 | St | 1.54 | 4.89E-01 | S.72E-02 | $7.69 \mathrm{E}-02$ | 1.01E-01 | $1.34 \mathrm{E}-01$ | $2.48 \mathrm{E}-01$ | $3.89 \mathrm{E}-01$ | $6.12 \mathrm{E}-01$ | $7.68 \mathrm{E}-01$ | $1.28 \mathrm{E}+00$ | $2.21 \mathrm{E}+00$ | $2.21 \mathrm{E}+\infty$ |
| $70+$ | 159000 | 7 | 1.00 | - | * | - | - | - | * | * | - | * | * | * | * |
| Season |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Fall | 379000 | 13 | 0.80 | * | * | * | * | * | * | * | * | * | - | * | - |
| Spring | 287000 | 29 | 0.62 | $3.06 \mathrm{E}-01$ | 4.11E-02 | $4.68 \mathrm{E}-02$ | $4.68 \mathrm{E}-02$ | 7.69E-02 | 1.84E-01 | 2.54E-01 | $4.08 \mathrm{E}-01$ | 5.40E-01 | 7.24E-01 | $1.07 \mathrm{E}+00$ | $1.07 \mathrm{E}+00$ |
| Summer | 502000 | 18 | 1.10 | * | * | - | * | * | - | - | * | * | * | * | * |
| Winter | 458000 | 39 | 0.94 | 5.35E-0! | $7.39 \mathrm{E}-02$ | $0.00 \mathrm{E}+00$ | 1.02E-01 | 1.59E-01 | 2.32E-01 | $3.89 \mathrm{E} \cdot 01$ | 6.23E-01 | $1.07 \mathrm{E}+00$ | $1.95 \mathrm{E}+00$ | $2.08 \mathrm{E}+00$ | $2.08 \mathrm{E}+00$ |
| Urbanization |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Central City | 378000 | 15 | 0.67 | - | * | - | - | * | * | * | - | * | * | - | * |
| Nonmerropolitan | 466000 | 37 | 1.04 | $6.43 \mathrm{E}-01$ | $8.96 \mathrm{E}-02$ | $0.00 \mathrm{E}+00$ | $9.24 \mathrm{E}-02$ | $1.02 \mathrm{E}-01$ | 2.51E-01 | 4.39E-0i | $1.02 \mathrm{E}+00$ | $1.31 \mathrm{E}+00$ | $2.21 \mathrm{E}+00$ | $2.21 \mathrm{E}+00$ | $2.21 \mathrm{E}+00$ |
| Suburban | 722000 | 45 | 0.83 | 4.48 E .01 | $5.32 \mathrm{E}-02$ | 9.18E. 02 | $1.25 \mathrm{E}-01$ | $1.58 \mathrm{E}-01$ | $2.58 \mathrm{E}-01$ | $3.84 \mathrm{E}-01$ | 5.3SE-01 | $5.89 \mathrm{E}-01$ | 9.02E-01 | $2.08 \mathrm{E}+00$ | $2.08 \mathrm{E}+00$ |
| Race |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Black | 76000 | 4 | 0.35 | * | * | - | * | * | * | * | * | - | - | * | - |
| White | 1490000 | 93 | 0.95 | $5.03 \mathrm{E}-01$ | 4.43E-02 | 4.68E-02 | $9.18 \mathrm{E}-02$ | $1.01 \mathrm{E}-01$ | 2.51E-01 | 3.95E-01 | $6.04 \mathrm{E}-01$ | $1.07 \mathrm{E}+00$ | $1.31 E+\infty$ | $2.21 \mathrm{E}+00$ | $2.21 \mathrm{E}+00$ |
| Region |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Midwest | 736000 | 56 | 1.59 | 4.57E-01 | 6.26E-02 | $0.00 \mathrm{E}+00$ | 7.69E-02 | 9.18E-02 | $1.25 \mathrm{E}-01$ | $3.00 \mathrm{E}-01$ | 5.87E-01 | $1.12 \mathrm{E}+00$ | $1.28 \mathrm{E}+00$ | $2.21 \mathrm{E}+00$ | $2.21 E+00$ |
| Norheast | 211000 | 11 | 0.51 | - | * | * | - | - | * | - | - | * | * | - | - |
| South | 204000 | 12 | 0.32 | - | * | - | * | * | * | * | * * | - | * | * | * |
| Wers | 415000 | 18 | 1.15 | * | * | - | * | * | *' | * | - | - | - | * | * |
| Response to Questionnaire |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Households who garden | 1333000 | 84 | 1.96 | 4.72E-01 | 4.83E-02 | 1.00E-02 | $0.00 \mathrm{E}+00$ | $9.18 \mathrm{E}-02$ | 2.00E-01 | 3.53E-01 | 5.52E-01 | $1.07 \mathrm{E}+\infty$ | $1.28 \mathrm{E}+00$ | $2.21 E+00$ | $2.21 \mathrm{E}+00$ |
| Houstholds who farm | 219000 | 16 | 2.99 | * | - | - | * | - | - | - | * | * | * | - | * |
| * Intake data not provided for subpopulations for which there were less than 20 observations |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| $\begin{array}{ll} \text { NOTE: } & \text { SE }=\text { stardal } \\ & P=\text { percenti } \\ & \text { Nc } w \text { gid }=y \end{array}$ <br> Source: Based on EPA's a | error <br> of the distrib ighed numb yses of the | bution <br> ber of cons <br> 1987-88 | mers; Nc unw CS | $\mathrm{d}=\text { unweig }$ | heed number | of consumers | in survey. |  |  |  |  |  |  |  |  |








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| Table 13-57. Consumer Only Intake of Homegrown Snap Beans (g/kg-day) |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Population <br> Group | Nc wgld | $\begin{gathered} \mathrm{Nc} \\ \text { unwgad } \end{gathered}$ | \% <br> Consuming | Mean | SE | PI | PS | P10 | P25 | P50 | P75 | P90 | P95 | P99 | P100 |
| Total | 12308000 | 739 | 6.55 | 8.00E-01 | 3.02E-02 | 5.65E-02 | 1.49E-01 | 1.88E-01 | 3.38E-01 | $5.69 \mathrm{E}-01$ | $1.04 \mathrm{E}+00$ | $1.58 \mathrm{E}+00$ | $2.01 \mathrm{E}+00$ | 3. $20 \mathrm{E}+00$ | $9.96 \mathrm{E}+00$ |
| Age |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| 01.02 | 246000 | 17 | 4.32 | * | * | * | - | - | * | * | * | * | * | - | * |
| 03-05 | 455000 | 32 | 5.62 | $1.40 \mathrm{E}+00$ | 2.37E-01 | $0.00 \mathrm{E}+00$ | $0.00 E+00$ | 3.49E-01 | $9.01 \mathrm{E}-01$ | $1.16 \mathrm{E}+00$ | $1.66 \mathrm{E}+00$ | $3.20 \mathrm{E}+00$ | $4.88 \mathrm{E}+00$ | $0.90 \mathrm{E}+00$ | $6.90 \mathrm{E}+00$ |
| 06-11 | 862000 | 62 | 5.16 | $8.97 \mathrm{E}-01$ | 1.15E-01 | $0.00 E+00$ | 1.99E-05 | $2.21 \mathrm{E}-01$ | $3.21 \mathrm{E}-01$ | $6.42 \mathrm{E}-01$ | $1.21 \mathrm{E}+00$ | $1.79 \mathrm{E}+00$ | $2.75 \mathrm{E}+00$ | $4.81 \mathrm{E}+00$ | 5.66E +00 |
| 12-19 | 1151000 | 69 | 5.62 | 6.38E-01 | 6.10E-02 | $0.00 E+00$ | $1.61 \mathrm{E}-01$ | $2.22 \mathrm{E}-01$ | $3.20 \mathrm{E}-01$ | $5.04 \mathrm{E}-01$ | $8.11 \mathrm{E}-01$ | $1.34 \mathrm{E}+00$ | $1.79 \mathrm{E}+00$ | $2.72 \mathrm{E}+00$ | $2.72 \mathrm{E}+00$ |
| 20-39 | 2677000 | 160 | 4.35 | $6.13 \mathrm{E}-01$ | 4.09E-02 | 7.05E-02 | $1.31 \mathrm{E}-01$ | $1.57 \mathrm{E}-01$ | $2.60 \mathrm{E}-01$ | $4.96 \mathrm{E}-01$ | $7.85 \mathrm{E}-01$ | $1.24 \mathrm{E}+00$ | $1.64 \mathrm{E}+00$ | $2.05 \mathrm{E}+00$ | $4.26 \mathrm{E}+\infty$ |
| 40-69 | 4987000 | 292 | 8.79 | 7.19E-01 | $3.20 \mathrm{E}-02$ | $9.99 \mathrm{E}-02$ | $1.61 \mathrm{E}-01$ | $2.28 \mathrm{E}-01$ | $3.62 \mathrm{E}-01$ | 5.61E-01 | 8.59E-01 | $1.45 \mathrm{E}+00$ | $1.77 \mathrm{E}+00$ | $2.70 \mathrm{E}+\infty$ | $4.23 \mathrm{E}+00$ |
| $70+$ | 1801000 | 100 | 11.34 | 9.15E-01 | 1.16E-01 | 5.65E-02 | $7.44 \mathrm{E}-02$ | 1.51E-01 | $3.69 \mathrm{E}-01$ | $6.38 \mathrm{E}-01$ | $1.22 \mathrm{E}+00$ | $1.70 \mathrm{E}+00$ | $2.01 E+00$ | $9.96 \mathrm{E}+00$ | $9.96 \mathrm{E}+00$ |
|  |  |  |  | .. | . |  |  |  | .. ... | $\cdots$ | . ... | . . . . ${ }^{\text {a }}$ | ... .. | $\cdots \cdot \cdot$. |  |
| Season |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Fall | 3813000 | 137 | 8.00 | $8.12 \mathrm{E}-01$ | 8.19E-02 | 5.65E-02 | 1.50E-01 | 1.83E-01 | $2.72 \mathrm{E}-01$ | 5.39E-01 | $1.18 \mathrm{E}+00$ | $1.52 \mathrm{E}+00$ | $2.01 \mathrm{E}+00$ | $4.82 \mathrm{E}+00$ | $9.96 \mathrm{E}+00$ |
| Spring | 2706000 | 288 | 5.86 | $9.00 \mathrm{E}-01$ | 5.44E-02 | $2.93 \mathrm{E}-02$ | 1.51E-01 | 2.19E-01 | $3.70 \mathrm{E}-01$ | 5.91E-01 | $1.11 \mathrm{E}+00$ | $1.72 \mathrm{E}+00$ | $2.85 \mathrm{E}+00$ | $5.66 \mathrm{E}+00$ | $6.90 \mathrm{E}+\infty$ |
| Summer | 2946000 | 98 | 6.48 | $6.33 \mathrm{E}-01$ | 4.81E-02 | $0.00 \mathrm{E}+00$ | $1.18 \mathrm{E}-01$ | $1.57 \mathrm{E}-01$ | $3.31 \mathrm{E}-01$ | $5.04 \mathrm{E}-01$ | $8.50 \mathrm{E}-01$ | 1.30E +00 | $1.70 \mathrm{E}+00$ | $2.05 \mathrm{E}+00$ | $2.63 \mathrm{E}+00$ |
| Winter | 2843000 | 216 | 5.84 | 8.64E-01 | 5.28E-02 | $1.14 \mathrm{E}-01$ | 1.80E-01 | 2.44E-01 | 4.24E-01 | $6.20 \mathrm{E}-01$ | 1.12E+00 | $1.72 \mathrm{E}+00$ | $2.02 \mathrm{E}+00$ | $3.85 \mathrm{E}+00$ | $7.88 \mathrm{E}+00$ |
| Urbanization |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Central City | 2205000 | 78 | 3.91 | 5.97E-01 | 5.59E-02 | $5.65 \mathrm{E}-02$ | $7.44 \mathrm{E}-02$ | 1.59E-01 | 2.56E-01 | $5.12 \mathrm{E}-01$ | $7.12 \mathrm{E}-01$ | $1.23 \mathrm{E}+00$ | $1.54 \mathrm{E}+00$ | $1.93 \mathrm{E}+00$ | $3.35 \mathrm{E}+00$ |
| Nonmetropolitan | 5696000 | 404 | 12.65 | 9.61E-01 | $5.06 \mathrm{E}-02$ | 9.35E-02 | $1.77 \mathrm{E}-01$ | $2.29 \mathrm{E}-01$ | $3.67 \mathrm{E}-01$ | 6.75E-01 | $1.19 \mathrm{E}+00$ | $1.89 \mathrm{E}+00$ | $2.70 \mathrm{E}+00$ | $4.88 \mathrm{E}+00$ | $9.96 \mathrm{E}+00$ |
| Suburban | 4347000 | 255 | 5.02 | 7.04E-01 | $3.76 \mathrm{E}-02$ | $9.67 \mathrm{E}-02$ | 1.39E-01 | $1.88 \mathrm{E}-01$ | 3.41E-01 | $5.20 \mathrm{E}-01$ | $9.32 \mathrm{E}-01$ | $1.36 \mathrm{E}+00$ | $1.77 \mathrm{E}+00$ | $2.98 \mathrm{E}+00$ | $6.08 \mathrm{E}+00$ |
| Rase |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Black | 634000 | 36 | 2.92 | 7.55E-01 | 1.43E-01 | $2.51 \mathrm{E}-01$ | $2.51 \mathrm{E}-01$ | 2.79E-01 | $2.99 \mathrm{E}-01$ | 4.78E-01 | $1.04 \mathrm{E}+00$ | $1.30 \mathrm{E}+00$ | $1.34 \mathrm{E}+00$ | $5.98 \mathrm{E}+00$ | $5.98 \mathrm{E}+00$ |
| White | 11519000 | 694 | 7.31 | 8.10E-01 | 3.12E-02 | 7.05E-02 | 1.50E-01 | $1.89 \mathrm{E}-01$ | 3.49E-01 | 5.73E-01 | $1.06 \mathrm{E}+00$ | $1.63 \mathrm{E}+00$ | $2.01 \mathrm{E}+00$ | $3.90 \mathrm{E}+00$ | $9.96 \mathrm{E}+00$ |
| Region |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Midwest | 4651000 | 307 | 10.02 | 8.60E-01 | 6.11E-02 | 7.44E-02 | $1.54 \mathrm{E}-01$ | $1.89 \mathrm{E}-01$ | 3.36E-01 | $5.50 \mathrm{E}-01$ | $9.88 \mathrm{E}-01$ | $1.70 \mathrm{E}+00$ | $2.47 \mathrm{E}+00$ | $4.88 \mathrm{E}+00$ | $9.96 \mathrm{E}+00$ |
| Northeast | 990000 | 52 | 2.40 | $5.66 \mathrm{E}-01$ | $6.63 \mathrm{E}-02$ | $0.00 E+00$ | $9.66 \mathrm{E}-02$ | $1.06 \mathrm{E}-01$ | $1.81 \mathrm{E}-01$ | $4.91 \mathrm{E}-01$ | 8. 15E-01 | $1.28 \mathrm{E}+00$ | $1.36 \mathrm{E}+00$ | $1.97 \mathrm{E}+\infty$ | $3.09 \mathrm{E}+00$ |
| South | 4755000 | 286 | 7.39 | 8.82E-01 | $4.04 \mathrm{E}-02$ | 1.33E-01 | $2.13 \mathrm{E}-01$ | $2.51 \mathrm{E}-01$ | $3.98 \mathrm{E}-01$ | 6.75E-01 | $1.22 \mathrm{E}+00$ | $1.72 \mathrm{E}+00$ | $2.01 \mathrm{E}+00$ | $3.23 \mathrm{E}+00$ | $5.98 \mathrm{E}+00$ |
| West | 1852000 | 92 | 5.14 | 5.92E-01 | 4.35E-02 | 7.05E-02 | $1.43 \mathrm{E}-0 \mathrm{l}$ | $1.83 \mathrm{E}-01$ | $2.72 \mathrm{E}-0 \mathrm{O}$ | 5.14E-01 | $7.41 \mathrm{E}-01$ | $1.20 \mathrm{E}+00$ | $1.52 \mathrm{E}+00$ | $2.19 \mathrm{E}+00$ | $2.19 \mathrm{E}+00$ |
| Response to Questionnaire |  |  |  |  |  |  |  |  |  |  |  |  | . |  | - |
| Households who garden | 11843000 | 700 | 17.38 | 7.90E-01 | $3.08 \mathrm{E}-02$ | 5.65E-02 | $1.49 \mathrm{E}-01$ | 1.87E-01 | 3.31E-01 | 5.63E-01 | $1.02 \mathrm{E}+00$ | $1.60 \mathrm{E}+00$ | $2.01 \mathrm{E}+00$ | 3:85E+00 | $9.96 \mathrm{E}+00$ |
| Households who farm | 2591000 | 157 | 35.35 | 7.95E-01 | $4.78 \mathrm{E}-02$ | 5.65E-02 | 1.27E-01 | 1.89E-01 | 4.05E-01 | 6.59E-01 | $1.12 \mathrm{E}+00$ | $1.54 \mathrm{E}+00$ | $1.98 \mathrm{E}+00$ | $2.96 \mathrm{E}+00$ | $4.23 \mathrm{E}+00$ |

* Intake data not provided for subpopulations for which there were less than 20 observations

NOTE: $\quad \mathrm{SE}=$ standard error
P percentile of the distribution
Nc wgtd $=$ weighted number of consumers; Nc unwgid $=$ unweighed number of consumers in survey
Source: Based on EPA's analyses of the 1987-88 NFCS

| ヘ0 |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  | Population Groun | $\begin{gathered} \text { Nc } \\ \text { wRed } \end{gathered}$ | $\begin{gathered} \text { Nc } \\ \text { unweid } \\ \hline \end{gathered}$ | 8 <br> Consuming | Mcan | SE: | P | Ps | P10 | P2s | PSO | P75 | P90 | P9S | P99 | Plon |
|  | Toul | 2057000 | 139 | 1.09 | $652 \mathrm{E}-01$ | 5.15E.02 | 4.15E. 02 | 8,16E-02 | 1.88001 | 2.55E.J1 | 4.67E-01 | $820 \mathrm{E}-01$ | $1+7 \mathrm{E}+00$ | 1.77E +00 | $272 \mathrm{E}+00$ | $4.83 \mathrm{E}+00$ |
|  | Age |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  | 01.02 | 30000 | 2 | 0.53 | - | - | - | * | - | - | * | - | * | * | * | * |
|  | 03-05 | 66000 | 6 | 0.81 | - | - | - | - | - | - | - | - | - | - | - | - |
|  | 06-11 | 153000 | 15 | 0.92 | - | - | - | - | * | - | - | - | - | - | - | - |
|  | 12.19 | 201000 | 11 | 0.98 | - | - | * | - | * | - | - | - | - | * | * | - |
|  | 20-39 | 316000 | 22 | 0.51 | 3.21E-01 | 6.41E-02 | 7.92E-02 | 8.16E-02 | 1.05E-01 | $1.18 \mathrm{E}-01$ | 2.05E-01 | 4.59E-01 | 8.20E-01 | $9.73 \mathrm{E}-01$ | $1.56 \mathrm{E}+\infty 0$ | 1. $56 \mathrm{E}+\infty$ |
|  | 40-69 | 833000 | 55 | 1.47 | $6.44 \mathrm{E}-01$ | 6.37E-02 | 2.44E-02 | 6.53E-02 | 1.75E-01 | 3.55E-01 | $5.83 \mathrm{E}-01$ | $9.41 \mathrm{E}-01$ | $1.42 \mathrm{E}+00$ | $1.47 \mathrm{E}+00$ | $2.37 \mathrm{E}+00$ | $2.37 \mathrm{E}+00$ |
|  | 70 + | 449000 | 27 | 2.83 | 6.36E-01 | 1.118-01 | 4.15E-02 | 4.41E.02 | 8.64E-02 | 2.62E-01 | 4.69E-01 | 7.00E-01 | $1.66 \mathrm{E}+00$ | $1.89 \mathrm{E}+00$ | $2.72 \mathrm{E}+\infty$ | $2.72 \mathrm{E}+\infty$ |
|  | Season |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  | Fall | 250000 | 8 | 0.52 | * | - | * | - | * | - | - | - | - | - | * | - |
|  | Spring | 598000 | 66 | 1.30 | $8.30 \mathrm{E}-01$ | 1.03E-01 | 7.92E.02 | 8.92E-02 | 1.80E-01 | 2.75E-01 | 4.69E-01 | 9.73E-01 | $1.93 \mathrm{E}+00$ | $2.54 \mathrm{E}+00$ | $4.83 \mathrm{E}+00$ | 4.83E +00 |
|  | Summer | 388000 | 11 | 0.85 | * | * | - | * | * | * | - | - | - | - | - | - |
|  | Winter | 821000 | 54 | 1.69 | $5.13 \mathrm{E}-01$ | 6.42E-02 | 2.44E-02 | 4.41E-02 | 1.05E.01 | $2.07 \mathrm{E}-01$ | $3.86 \mathrm{E}-01$ | 6.01E-01 | $1.27 \mathrm{E}+00$ | $1.46 \mathrm{E}+00$ | $2.37 \mathrm{E}+00$ | $2.37 \mathrm{E}+00$ |
|  | Urbanization |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  | Central City | 505000 | 23 | 0.90 | 7.54E-01 | 1.22E-01 | 4.15E-02 | 4.41E-02 | $8.92 \mathrm{E}-02$ | 3.82E-01 | 4.88E-01 | $1.33 \mathrm{E}+00$ | $1.47 \mathrm{E}+00$ | $1.69 \mathrm{E}+00$ | 2.37E +00 | $2.37 \mathrm{E}+00$ |
|  | Nonmerropolitan | 664000 | 52 | 1.47 | $6.18 \mathrm{E}-01$ | 1.05E-01 | 2.44E-02 | 6.53E-02 | 8.16E-02 | $1.25 \mathrm{E}-01$ | 3.85E-01 | $8.14 \mathrm{E}-01$ | $1.66 \mathrm{E}+00$ | $2.16 \mathrm{E}+00$ | $4.83 \mathrm{E}+00$ | $4.83 \mathrm{E}+\infty$ |
|  | Suburban | 888000 | 64 | 1.03 | $6.20 \mathrm{E}-01$ | 5.88E-02 | 7.92E-02 | 1.81E-01 | $2.21 \mathrm{E}-01$ | $3.45 \mathrm{E}-01$ | 5.30E-01 | 6.96E-01 | $1.27 \mathrm{E}+00$ | $1.56 \mathrm{E}+00$ | $2.97 \mathrm{E}+00$ | $2.97 \mathrm{E}+00$ |
|  | Race |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  | Black | 0 | 0 | 0.03 |  |  |  |  |  |  |  |  |  |  |  |  |
|  | White | 2057000 | 139 | 1.31 | 6;52E-01 | 5.15E.02 | 4.15E-02 | 8.16E-02 | 1.18E-01 | 2.55E-01 | $4.67 \mathrm{E}-01$ | $8.20 \mathrm{E}-01$ | $1.47 \mathrm{E}+00$ | $1.77 \mathrm{E}+00$ | $2.72 \mathrm{E}+00$ | $4.83 \mathrm{E}+00$ |
|  | Region |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  | Midwest | 1123000 | 76 | 2.42 | 6.85E-01 | 8.28E-02 | 2.44E-02 | 6.53E-02 | 8.16E-02 | 1.82E-01 | 4.16E-01 | $1.00 \mathrm{E}+00$ | $1.66 \mathrm{E}+00$ | $1.93 \mathrm{E}+00$ | $2.97 \mathrm{E}+00$ | $4.83 \mathrm{E}+00$ |
|  | Northeast | 382000 | 25 | 0.93 | $6.35 \mathrm{E}-01$ | $1.01 \mathrm{E}-01$ | 8.92E-02 | 1.59E-01 | $1.82 \mathrm{E}-01$ | $2.55 \mathrm{E}-01$ | $4.67 \mathrm{E}-01$ | 8.65E-01 | $1.46 \mathrm{E}+00$ | $1.83 \mathrm{E}+00$ | $2.16 \mathrm{E}+00$ | $2.16 E+00$ |
|  | South | 333000 | 23 | 0.52 | 6.69E-01 | 8.41E-02 | 1.33E-01 | 2.05E-01 | $3.77 \mathrm{E}-01$ | 5.15E-0t | $6.21 \mathrm{E}-01$ | 6.96E-01 | $1.00 E+00$ | $1.00 E+00$ | $272 \mathrm{E}+00$ | $2.72 \mathrm{E}+00$ |
|  | West | 219000 | 15 | 0.61 | - | * | - | * | - | - | * | * | - | - | - | * |
|  | Response to Questionnaire |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  | Households who garden | 1843000 | 123 | 2.70 | 6.37E-01 | 5.48E-02 | 4.15E-02 | 7.92E-02 | 1.18E-01 | 2.28E-01 | 4.53E-01 | 8.20E-01 | $1.46 \mathrm{E}+00$ | $1.77 \mathrm{E}+00$ | 2.54E +00 | 4.83E+00 |
|  | Households who farm | 87000 | 9 | 1.19 | - | - | * | * | - | - | - | * | - | - | . | * |
|  | - Intake data not provided for subpopulations for which there were less than 20 observations |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  | $\begin{array}{lr} \text { NOTE: } \quad & \text { SE = standa } \\ & \mathrm{P}=\text { percent } \\ \text { Nc wgtd }= \\ \text { Source: Based on EPA's a } \end{array}$ | d error <br> of the dis <br> eighied num <br> alyses of th | stribution mber of con 1987-88 | sumers; Ne u NFCS | wigld = unwe | eighted numb | er of consum | ers in survey. |  |  |  |  |  |  |  |  |






| $\underset{\sim}{6}$ | Table 13-63. Consumer Only Intake of Homegrown Exposed Vegetables (g/kg-day) |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  | $\begin{aligned} & \text { Population } \\ & \text { Group } \\ & \hline \end{aligned}$ | $\begin{gathered} \mathrm{Ne} \\ \text { wged } \end{gathered}$ | Nc unwgid | \% <br> Consuming | Mean | SE | Pl | PS | P10 | P2S | P50 | P75 | P90 | P95 | P99 | P100 |
| $\left\|\begin{array}{ll} \mathrm{O} \end{array}\right\|$ | Total | 28762000 | 1511 | 15.30 | $1.52 \mathrm{E}+00$ | 5.10E-02 | 3.25E-03 | $9.15 \mathrm{E}-02$ | $1.72 \mathrm{E}-01$ | $3.95 \mathrm{E}-01$ | $8.60 \mathrm{E}-01$ | $1.83 \mathrm{E}+00$ | $3.55 \mathrm{E}+00$ | 5.12E+00 | $1.03 \mathrm{E}+01$ | $2.06 E+01$ |
| E | Agc |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| v | 01.02 | 815000 | 43 | 14.30 | $3.48 \mathrm{E}+00$ | 5.14E-01 | $2.28 \mathrm{E}-02$ | $2.39 \mathrm{E}-01$ | 8.34E-01 | $1.20 \mathrm{E}+00$ | $1.89 \mathrm{E}+00$ | $4.23 \mathrm{E}+00$ | $1.07 \mathrm{E}+01$ | $1.19 \mathrm{E}+01$ | $1.21 \mathrm{E}+01$ | $1.21 \mathrm{E}+01$ |
| $\underset{5}{2}$ | 03-05 | 1069000 | 62 | 13.19 | $1.74 \mathrm{E}+00$ | $2.20 \mathrm{E}-01$ | $0.00 \mathrm{E}+00$ | $7.23 \mathrm{E}-03$ | 4.85E-02 | $5.79 \mathrm{E}-01$ | $1.16 \mathrm{E}+00$ | $2.53 \mathrm{E}+00$ | $3.47 \mathrm{E}+00$ | 6.29E+00 | $7.36 \mathrm{E}+00$ | $8.86 \mathrm{E}+00$ |
| $\underset{ }{2}$ | 06-11 | 2454000 | 134 | 14.68 | $1.39 \mathrm{E}+00$ | $1.76 \mathrm{E}-01$ | $0.00 \mathrm{E}+00$ | 4.44E-02 | $9.42 \mathrm{E}-02$ | $3.12 \mathrm{E}-01$ | $6.43 \mathrm{E}-01$ | $1.60 \mathrm{E}+00$ | $3.22 \mathrm{E}+00$ | $5.47 \mathrm{E}+00$ | $1.33 \mathrm{E}+01$ | $1.33 \mathrm{E}+0 \mathrm{t}$ |
| 8 | 12.19 | 2611000 | 143 | 12.74 | $1.07 \mathrm{E}+00$ | $9.43 \mathrm{E}-02$ | $0.00 \mathrm{E}+00$ | $2.92 \mathrm{E}-02$ | $1.42 \mathrm{E}-01$ | 3.04E-01 | 6.56E-01 | $1.46 \mathrm{E}+00$ | $2.35 \mathrm{E}+00$ | $3.78 \mathrm{E}+00$ | 5.67E +00 | $5.67 \mathrm{E}+00$ |
| 0 | 20-39 | 6969000 | 348 | 11.31 | $1.05 \mathrm{E}+00$ | 8.14E-02 | 8.20E-03 | $6.56 \mathrm{E}-02$ | 1.17E-01 | 2.55E-01 | 5.58E-01 | $1.26 \mathrm{E}+00$ | $2.33 \mathrm{E}+00$ | $3.32 \mathrm{E}+00$ | $7.57 \mathrm{E}+00$ | $2.06 \mathrm{E}+01$ |
|  | 40-69 | 10993000 | 579 | 19.38 | $1.60 \mathrm{E}+00$ | 8.32E-02 | 3.25E-03. | 1.41E-01 | $2.44 \mathrm{E}-01$ | 4.79E-01 | $9.81 \mathrm{E}-01$ | $1.92 \mathrm{E}+00$ | $3.59 \mathrm{E}+00$ | $5.22 \mathrm{E}+00$ | $8.99 \mathrm{E}+00$ | $1.90 \mathrm{E}+01$ |
|  | 70 + | 3517000 | 185 | 22.15 | 1. $68 \mathrm{E}+00$ | $1.21 \mathrm{E}-01$ | S.21E. 03 | $1.51 \mathrm{E}-01$ | $2.39 \mathrm{E}-01$ | 5.22E-01 | $1.13 \mathrm{E}+00$ | $2.38 \mathrm{E}+00$ | $4.08 \mathrm{E}+00$ | $4.96 \mathrm{E}+00$ | $6.96 \mathrm{E}+00$ | $1.02 \mathrm{E}+01$ |
|  | Season |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  | Fal! | 8865000 | 314 | 18.60 | $1.31 \mathrm{E}+00$ | $9.80 \mathrm{E}-02$ | 5.24E-02 | 1.11E-01 | 1.80E.01 | 3.33E-01 | $6.49 \mathrm{E}-01$ | $1.56 \mathrm{E}+00$ | $3.13 \mathrm{E}+00$ | $4.45 \mathrm{E}+00$ | $8.92 \mathrm{E}+00$ | $1.22 \mathrm{E}+01$ |
|  | Spring | 4863000 | 487 | 10.54 | $1.14 \mathrm{E}+00$ | 6.35E-02 | $2.35 \mathrm{E}-03$ | 4.53E-02 | $1.53 \mathrm{E}-01$ | 3.38E-0! | 6.58E-01 | $1.39 \mathrm{E}+00$ | $2.76 \mathrm{E}+00$ | $4.02 \mathrm{E}+00$ | $7.51 \mathrm{E}+00$ | $1.07 \mathrm{E}+01$ |
|  | Summer | 10151000 | 348 | 22.32 | $2.03 \mathrm{E}+00$ | 1:26E-01 | $2.17 \mathrm{E}-03$ | $1.13 \mathrm{E}-01$ | $2.04 \mathrm{E}-01$ | $6.07 \mathrm{E}-01$ | $1.30 \mathrm{E}+00$ | $2.52 \mathrm{E}+00$ | $4.32 \mathrm{E}+00$ | $6.35 \mathrm{E}+00$ | $1.27 \mathrm{E}+01$ | $1.90 \mathrm{E}+01$ |
|  | Winter | 4883000 | 362 | 10.02 | $1.21 \mathrm{E}+00$ | $9.50 \mathrm{E}-02$ | $4.23 \mathrm{E}-03$ | $2.28 \mathrm{E}-02$ | $1.37 \mathrm{E}-01$ | 3.70E-01 | 6.67E-01 | $1.42 \mathrm{E}+00$ | $2.76 \mathrm{E}+00$ | $3.69 \mathrm{E}+00$ | $8.86 \mathrm{E}+00$ | $2.06 \mathrm{E}+01$ |
|  | Urbanization |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  | Central City | 4859000 | 173 | 8.62 | $1.11 \mathrm{E}+00$ | 1.02E-01 | 1.01E-02 | 6.04E-02 | $8.02 \mathrm{E}-02$ | $2.83 \mathrm{E}-01$ | 7.01E-01 | $1.43 \mathrm{E}+00$ | $2.49 \mathrm{E}+00$ | $3.29 \mathrm{E}+00$ | 8.34E+00 | $1.21 \mathrm{E}+01$ |
|  | Nonmetropolitan | 11577000 | 711 | 25.71 | $1.87 \mathrm{E}+00$ | 8.79E-02 | $1.65 \mathrm{E}-02$ | 1.72E-01 | $2.52 \mathrm{E}-01$ | $5.01 \mathrm{E}-01$ | $1.16 \mathrm{E}+00$ | $2.20 \mathrm{E}+00$ | $4.12 \mathrm{E}+00$ | $6.10 \mathrm{E}+00$ | $1.22 \mathrm{E}+01$ | 1.90E+01 |
|  | Suburban | 12266000 | 625 | 14.17 | $1.35 \mathrm{E}+00$ | $7.01 \mathrm{E}-02$ | $2.93 \mathrm{E}-03$ | $9.68 \mathrm{E}-02$ | 1.56E-01 | 3.55E-01 | $7.44 \mathrm{E}-01$ | $1.58 \mathrm{E}+00$ | $3.22 E+00$ | 5.22E+00 | $8.61 E+00$ | $2.06 E+01$ |
|  | Race |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  | Black | 1713000 | 100 | 7.88 | $1.23 \mathrm{E}+00$ | 1.27E-01 | $0.00 \mathrm{E}+00$ | 7.74E-02 | 1.41E-01 | . 3:52E-01 | $8.93 \mathrm{E}-01$ | $1.51 \mathrm{E}+00$ | $3.32 \mathrm{E}+00$ | $3.92 \mathrm{E}+00$ | 5.55E+00 | 7.19E+00 |
|  | White | 26551000 | 1386 | 16.85 | $1.53 \mathrm{E}+00$ | 5.41 E .02 | $4.67 \mathrm{E}-03$ | $9.74 \mathrm{E}-02$ | $1.77 \mathrm{E}-01$ | $3.95 \mathrm{E}-01$ | 8.59E-01 | $1.82 \mathrm{E}+00$ | $3.48 \mathrm{E}+00$ | 5.12E+00 | $1.03 \mathrm{E}+01$ | $2.06 E+01$ |
|  | Region |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  | Midwest | 10402000 | 570 | 22.42 | $1.48 \mathrm{E}+00$ | 8.91E-02 | 1.00E-02 | 7.14E-02 | $1.57 \mathrm{E}-01$ | 3.88E-01 | 8.06E-01 | $1.69 \mathrm{E}+\infty$ | $3.55 \mathrm{E}+00$ | $4.67 \mathrm{E}+00$ | $1.19 \mathrm{E}+01$ | $2.06 \mathrm{E}+01$ |
|  | Northeast | 4050000 | 191 | 9.84 | $1.65 \mathrm{E}+00$ | $1.78 \mathrm{E}-01$ | $2.35 \mathrm{E}-03$ | $8.05 \mathrm{E}-02$ | $1.38 \mathrm{E}-01$ | $2.61 \mathrm{E}-01$ | 6.65E-01 | $1.75 E+00$ | $5.58 \mathrm{E}+00$ | $6.80 \mathrm{E}+00$ | $1.27 \mathrm{E}+01$ | $1.49 \mathrm{E}+01$ |
|  | South | 9238000 | 503 | 14.36 | $1.55 E+00$ | 7.79E-02 | 5.20E-02 | 1.63E-01 | 2.61E-01 | $5.18 \mathrm{E}-01$ | 9.99E-01 | $1.92 \mathrm{E}+00$ | $3.19 E+00$ | $4.52 \mathrm{E}+00$ | $9.92 \mathrm{E}+00$ | $1.33 \mathrm{E}+01$ |
|  | West | 5012000 | 245 | 13.90 | $1.43 \mathrm{E}+00$ | 1.02 E .0 I | 3.25E-03 | $2.61 \mathrm{E}-02$ | $1.45 \mathrm{E}-01$ | 3.91E-01 | 7.63E-01 | $2.13 \mathrm{E}+00$ | $3.45 \mathrm{E}+00$ | $4.84 \mathrm{E}+00$ | $7.51 \mathrm{E}+00$ | $8.34 \mathrm{E}+00$ |
|  | Response to Questionnaire |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  | Households who garden | 25737000 | 1361 | 37.76 | 1.57 | 5.50E.02 | 3.25E-03 | 8.87E-02 | $1.68 \mathrm{E}-01$ | 4.13E-01 | 8.89E-01 | $1.97 \mathrm{E}+00$ | $3.63 \mathrm{E}+00$ | 5.45E +00 | $1.03 \mathrm{E}+01$ | $2.06 \mathrm{E}+01$ |
|  | Households who farm | 3596000 | 207 | 49.07 | 2.17 | $1.61 \mathrm{E}-01$ | $0.00 \mathrm{E}+00$ | $1.84 \mathrm{E}-01$ | $3.72 \mathrm{E}-01$ | 6.47E-01 | $1.38 E+00$ | $2.81 \mathrm{E}+00$ | $6.01 \mathrm{E}+00$ | $6.83 \mathrm{E}+00$ | $1.03 \mathrm{E}+01$ | $1.33 \mathrm{E}+01$ |
|  | NOTE: $\quad \mathrm{SE}=$ standard error <br> $P=$ percentile of the distribution <br> Ne wgtd $=$ weighted number of consumers; Ne unwgid $=$ unweighted number of consumers in surv <br> Source: Based on EPA's analyses of the 1987-88 NFCS |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |



| \% 5 | Table 13-65. Consumer Only Intake of Homegrown Root Vegerables (g/kg-day) |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  | Population <br> Group | $\begin{gathered} \mathrm{Nc} \\ \text { wgld } \end{gathered}$ | Nc unwid | \% <br> Consuming | Mean | SE | P1 | PS | P10 | P25 | P50 | P75 | P90 | P95. | P99 | P100 |
| 48 | Total | 13750000 | 743 | 7.31 | $1.16 \mathrm{E}+00$ | 5.84E-02 | 4.72E-03 | $3.64 \mathrm{E}-02$ | 1.12E-01 | $2.51 \mathrm{E}-01$ | 6.66E-01 | $1.47 \mathrm{E}+00$ | $2.81 E+00$ | 3.71E+00 | $9.52 \mathrm{E}+00$ | $1.28 \mathrm{E}+01$ |
| 0 | Age |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| ज | 01-02 | 371000 | 22 | 6.51 | $2.52 \mathrm{E}+00$ | 6.10E-01 | $1.66 \mathrm{E}-01$ | 1.66E-01 | 2.19E-01 | 3.59E-01 | 9.20E-01 | 3.67E +00 | $7.25 \mathrm{E}+00$ | $1.04 \mathrm{E}+01$ | $1.04 \mathrm{E}+01$ | $1.04 \mathrm{E}+01$ |
| m | 03-05 | 390000 | 23 | 4.81 | $1.28 \mathrm{E}+00$ | 3.24E-01 | $0.00 \mathrm{E}+00$ | $0.00 E+00$ | $1.17 \mathrm{E}-01$ | $2.25 \mathrm{E}-01$ | 4.62 E .01 | $1.68 \mathrm{E}+00$ | $4.26 \mathrm{E}+00$ | $4.73 \mathrm{E}+00$ | $4.73 \mathrm{E}+00$ | $4.73 \mathrm{E}+00$ |
| E | 06611 | 1106000 | 67 | 6.62 | $1.32 \mathrm{E}+00$ | 2.14E-01 | $0.00 \mathrm{E}+00$ | 1.39E-02 | $3.64 \mathrm{E}-02$ | $2.32 \mathrm{E}-01$ | $5.23 \mathrm{E}-01$ | $1.63 \mathrm{E}+00$ | $3.83 \mathrm{E}+00$ | $5.59 \mathrm{E}+00$ | $7.47 \mathrm{E}+10$ | $7.47 \mathrm{E}+00$ |
| 2 | 12-19 | 1465000 | 76 | 7.15 | $9.37 \mathrm{E}-01$ | 5.19E-01 | $7.59 \mathrm{E}-03$ | 8.00E-03 | $6.84 \mathrm{E}-02$ | $2.69 \mathrm{E}-01$ | $5.65 \mathrm{E}-01$ | $1.37 \mathrm{E}+00$ | $2.26 \mathrm{E}+00$ | $3.32 \mathrm{E}+00$ | 5.13E+00 | 5.13E+00 |
| O | 20-39 | 3252000 | 164 | 5.28 | $8.74 \mathrm{E}-01$ | $7.39 \mathrm{E}-02$ | $1.21 \mathrm{E}-02$ | 5.35E.02 | $9.93 \mathrm{E}-02$ | $2.00 \mathrm{E}-01$ | $5.64 \mathrm{E}-01$ | $1.24 \mathrm{E}+00$ | $2.11 \mathrm{E}+00$ | $3.08 \mathrm{E}+00$ | $4.64 \mathrm{E}+00$ | $6.03 \mathrm{E}+00$ |
| 0 | 40-69 | 4903000 | 276 | 8.64 | 1.13E +00 | $9.86 \mathrm{E}-02$ | 3.34E-03 | 3.29E-02 | $1.17 \mathrm{E}-01$ | $2.51 \mathrm{E}-01$ | $6.75 \mathrm{E}-01$ | $1.27 \mathrm{E}+00$ | $2.74 \mathrm{E}+00$ | $3.56 \mathrm{E}+00$ | $9.52 \mathrm{E}+00$ | $1.28 \mathrm{E}+01$ |
| 7 | 70 + | 2096000 | 107 | 13.20 | $1.22 \mathrm{E}+00$ | $1.02 \mathrm{E}-01$ | $1.73 \mathrm{E}-02$ | 2.90E-02 | $1.69 \mathrm{E}-01$ | 3.76E-01 | 8.51E-01 | $1.71 \mathrm{E}+00$ | $2.86 \mathrm{E}+00$ | $3.21 \mathrm{E}+00$ | $4.01 \mathrm{E}+00$ | $4.77 \mathrm{E}+0$ |
|  | Season |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  | Fall | 4026000 | 153 | 8.45 | $1.42 \mathrm{E}+00$ | $1.53 \mathrm{E}-01$ | 5.15E-02 | 1.38E-01 | $1.72 \mathrm{E}-01$ | 3.09E-01 | 9.20E-01 | $1.67 E+00$ | $3.26 \mathrm{E}+00$ | $3.85 E+00$ | $1.23 \mathrm{E}+01$ | $1.28 \mathrm{E}+01$ |
|  | Spring | 2552000 | 260 | 5.53 | $6.87 \mathrm{E}-01$ | $6.08 \mathrm{E}-02$ | $3.34 \mathrm{E}-03$ | 1.73E-02 | $3.00 \mathrm{E}-02$ | $1.44 \mathrm{E}-01$ | 3.65E-01 | $7.69 \mathrm{E}-01$ | $1.69 \mathrm{E}+00$ | $2.80 \mathrm{E}+00$ | $4.24 \mathrm{E}+00$ | $7.69 \mathrm{E}+00$ |
|  | Summer | 5011000 | 169 | 11.02 | $1.19 \mathrm{E}+00$ | 1.20E-01 | $0.00 \mathrm{E}+00$ | 4.76E-02 | $1.32 \mathrm{E}-01$ | $2.77 \mathrm{E}-01$ | $7.26 \mathrm{E}-01$ | $1.51 \mathrm{E}+00$ | $2.74 \mathrm{E}+00$ | $3.64 \mathrm{E}+00$ | $1.04 \mathrm{E}+01$ | $1.19 \mathrm{E}+01$ |
| . | Winter | 2161000 | 161 | 4.44 | $1.17 \mathrm{E}+00$ | 1.19E-01 | $3.23 \mathrm{E}-03$ | 8.57E-03 | $4.34 \mathrm{E}-02$ | $2.38 \mathrm{E}-01$ | 5.57E-01 | $1.56 \mathrm{E}+00$ | $3.08 \mathrm{E}+00$ | $4.14 \mathrm{E}+00$ | $6.21 \mathrm{E}+00$ | $1.13 \mathrm{E}+01$ |
|  | Uroanization |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  | Central City | 2385000 | 96 | 4.23 | 7.49E-01 | $8.40 \mathrm{E}-02$ | 2.68E-02 | 3.90E-02 | 1.43E-01 | $2.23 \mathrm{E} \cdot 01$ | 4.26E-01 | $9.16 \mathrm{E}-01$ | $1.91 \mathrm{E}+00$ | $2.70 \mathrm{E}+00$ | $3.56 \mathrm{E}+00$ | $3.93 \mathrm{E}+00$ |
|  | Nonmetropolitan | 6094000 | 366 | 13.54 | $1.43 \mathrm{E}+00$ | $9.81 \mathrm{E}-02$ | $8.57 \mathrm{E}-03$ | 6.87E-02 | 1.29E-01 | $2.78 \mathrm{E}-01$ | $7.58 \mathrm{E}-01$ | $1.85 \mathrm{E}+00$ | $3.32 \mathrm{E}+00$ | $4.24 \mathrm{E}+00$ | 1.13E+01 | $1.28 \mathrm{E}+01$ |
|  | Suburban | 5211000 | 279 | 6.02 | $1.06 \mathrm{E}+00$ | $8.62 \mathrm{E}-02$ | 3.73E-03 | 1.21E-02 | 7.17E-02 | $2.32 \mathrm{E}-01$ | $7.34 \mathrm{E}-01$ | 1.19E+00 | $2.34 \mathrm{E}+00$ | $3.26 \mathrm{E}+00$ | $6.29 \mathrm{E}+00$ | $1.19 \mathrm{E}+0 \mathrm{t}$ |
|  | Race | - |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  | Black | 521000 | 31 | 2.40 | 8.83E-01 | $3.93 \mathrm{E}-0 \mathrm{t}$ | 4.72E-03 | 9.28E-03 | 3.64E-02 | 8.82E-02 | 5.42E-01 | 7.65E-01 | $1.06 \mathrm{E}+00$ | $1.25 \mathrm{E}+00$ | $1.23 \mathrm{E}+01$ | $1.23 E+01$ |
|  | White | 1286:000 | 697 | 8.16 | $1.18 \mathrm{E}+00$ | $5.97 \mathrm{E}-02$ | 7.79E-03 | 4.58E-02 | 1.29 E .01 | 2.61E-01 | $6.80 \mathrm{E}-01$ | $1.50 \mathrm{E}+00$ | $2.82 \mathrm{E}+00$ | $3.72 \mathrm{E}+00$ | $9.52 \mathrm{E}+00$ | $1.28 \mathrm{E}+01$ |
|  | Region |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  | Midwest | 5572000 | 314 | 12.01 | $1.31 \mathrm{E}+00$ | $9.54 \mathrm{E}-02$ | 3.37E-02 | 7.48E-02 | $1.66 \mathrm{E} \cdot 01$ | $2.69 \mathrm{E}-01$ | 7.39E-01 | $1.67 E+00$ | $3.23 \mathrm{E}+00$ | $4.26 \mathrm{E}+00$ | 1.04E+01 | 1.19E+01 |
|  | Northeast | 1721000 | 92 | 4.18 | 8.38E-01 | $1.03 \mathrm{E}-01$ | 3.23E-03 | 7.79E-03 | 8.69 E .03 | $1.43 \mathrm{E}-01$ | $4.81 \mathrm{E}-01$ | $1.18 \mathrm{E}+00$ | $2.05 E+00$ | $2.77 \mathrm{E}+00$ | $4.78 \mathrm{E}+00$ | $6.03 \mathrm{E}+00$ |
|  | South | 3842000 | 205 | 5.97 | $1.38 \mathrm{E}+00$ | 1.38E-01 | 1.10E-02 | 5.35E-02 | $1.32 \mathrm{E}-01$ | $2.77 \mathrm{E}-01$ | $6.90 \mathrm{E}-01$ | $1.70 \mathrm{E}+00$ | $3.32 \mathrm{E}+00$ | $3.83 \mathrm{E}+00$ | $1.23 \mathrm{E}+01$ | $1.28 \mathrm{E}+01$ |
|  | West | 2555000 | 130 | 7.08 | $7.68 \mathrm{E}-0 \mathrm{i}$ | $6.43 \mathrm{E}-02$ | 4.72E-03 | $2.24 \mathrm{E}-02$ | $1.14 \mathrm{E}-01$ | $2.38 \mathrm{E}-01$ | 5.70E-01 | 9.77E-01 | $1.69 \mathrm{E}+00$ | $2.45{ }^{\circ}+00$ | $3.72 \mathrm{E}+00$ | $3.72 \mathrm{E}+00$ |
|  | Response to Questionnaire |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  | Households who garden | 12578000 | 682 | 18.46 | $1.15 \mathrm{E}+\infty$ | 5.72E-02 | 4.79E-03 | 3.64E-02 | 1.17E.01 | 2.58E-01 | $6.74 \mathrm{E}-01$ | 1.50E+00 | $2.81 \mathrm{E}+00$ | $3.64 \mathrm{E}+00$ | $7.47 \mathrm{E}+00$ | $1.28 \mathrm{E}+01$ |
|  | Households who farm | 2367000 | 136 | 32.30 | $1.39 \mathrm{E}+00$ | $1.26 \mathrm{E}-01$ | 1.11E-01 | 1.58E-01 | $1.84 \mathrm{E}-01$ | $3.65 \mathrm{E}-01$ | $8.83 \mathrm{E}-01$ | $1.85 \mathrm{E}+00$ | $3.11 \mathrm{E}+00$ | $4.58 \mathrm{E}+00$ | 7.47E+00 | $7.69 \mathrm{E}+00$ |
|  | NOTE: $\quad$ SE $=$ standiard error <br> $P=$ percentile of the distribution <br> Nc wgtd $=$ weighted number of consumers; Ne unwgld $=$ unweighted number of corsumers in survey <br> Source: Based on EPA's analyses of the 1987-88 NFCS |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |



| Table 13-67. Consumer Only Intake of Homegrown Deep Yellow Vegetables ( $\mathrm{g} / \mathrm{kg}$ day) |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Population <br> Group | Ne <br> watd | Ne unwgid | \% <br> Consuming | Mean | SE | Pl | PS | P10 | P25 | P50 | P75 | P90 | P99 | P99 | P100 |
| Total | 5467000 | 245 | 2.91 | $6.43 \mathrm{E}-01$ | 4.44E-02 | 4.34E-02 | $6.70 \mathrm{E}-02$ | 1:26E-01 | $2.22 \mathrm{E}-01$ | 4.17E-01 | 7.74E-01 | $1.44 \mathrm{E}+00$ | $2.03 \mathrm{E}+00$ | $2.67 \mathrm{E}+00$ | $6.63 \mathrm{E}+00$ |
| Age |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| 01-02 | 124000 | 8 | 2.18 | * | * | * | * | * | * | - | * | * | * | - | * |
| 03-05 | 61000 | 4 | 0.75 | * | * | * | * | * | * | * | * | * | * | * | * |
| 06.11 | 382000 | 17 | 2.29 | * | * | * | * | * | * | * | - | * | * | * | - |
| 12-19 | 493000 | 21 | 2.41 | $4.73 \mathrm{E}-01$ | $9.18 \mathrm{E}-02$ | 6.05E-02 | $6.05 \mathrm{E}-02$ | 6.29E-02 | 9.07E-02 | $3.63 \mathrm{E}-01$ | 7.79E-01 | 1.13E+00 | $1.44 \mathrm{E}+00$ | $1.58 \mathrm{E}+00$ | $1.58 \mathrm{E}+00$ |
| 20-39 | 1475000 | 63 | 2.39 | $5.32 \mathrm{E}-01$ | $7.54 \mathrm{E}-02$ | 489E-02 | $5.55 \mathrm{E}-02$ | $1.15 \mathrm{E}-01$ | $1.66 \mathrm{E}-01$ | $3.05 \mathrm{E}-01$ | $5.11 \mathrm{E}-01$ | $1.22 \mathrm{E}+00$ | $2.03 \mathrm{E}+00$ | $2.67 \mathrm{E}+00$ | $2.67 \mathrm{E}+00$ |
| 40-69 | 2074000 | 96 | 3.66 | $5.39 \mathrm{E}-01$ | 5.15E-02 | $3.90 \mathrm{E}-02$ | $9.22 \mathrm{E}-02$ | 1.43E-01 | $2.21 \mathrm{E}-01$ | $4.03 \mathrm{E}-01$ | $6.54 \mathrm{E}-01$ | $1.09 \mathrm{E}+00$ | $1.33 \mathrm{~F}+\infty$ | $3.02 \mathrm{E}+00$ | $3.02 \mathrm{E}+00$ |
| $70+$ | 76:000 | 32 | 4.79 | 7.81E-01 | 9.20E-02 | $7.64 \mathrm{E}-02$ | 2.02E-01 | $2.77 \mathrm{E}-01$ | $3.70 \mathrm{E}-01$ | $5.72 \mathrm{E}-01$ | $1.24 \mathrm{E}+00$ | $1.61 \mathrm{E}+00$ | $1.99 \mathrm{E}+00$ | $1.99 \mathrm{E}+00$ | $1.99 \mathrm{E}+00$ |
| Stason |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Fall | 2664000 | 97 | 5.59 | 7.38E-01 | 8.18E-02 | $9.21 \mathrm{E}-02$ | 1.22E-01 | 1.43E-01 | 2.61E.01 | 4.51E-01 | 9.74E-01 | $1.73 \mathrm{E}+00$ | $2.23 \mathrm{E}+00$ | $3.02 \mathrm{E}+00$ | $6.63 \mathrm{E}+00$ |
| Spring | 315000 | 34 | 0.68 | 5.64E-01 | 7.52E-02 | 1.43E-01 | 1.45E-01 | 1.98E-01 | 2.47E-01 | 4.45E-01 | $6.43 \mathrm{E}-01$ | $1.01 \mathrm{E}+00$ | $1.42 \mathrm{E}+00$ | $2.41 \mathrm{E}+\infty$ | $2.41 \mathrm{E}+00$ |
| Summer | 1619000 | 52 | 3.56 | 5.09 E .01 | 6.37E-02 | 4.16E-02 | 5.49E-02 | 6.48E-02 | $2.26 \mathrm{E}-01$ | $4.10 \mathrm{E}-01$ | $6.35 \mathrm{E}-01$ | $9.64 \mathrm{E}-01$ | $1.67 \mathrm{E}+00$ | $2.31 \mathrm{E}+\infty$ | $2.31 \mathrm{E}+00$ |
| Winter | 869000 | 62 | 1.78 | $6.29 \mathrm{E}-01$ | 9.15E-02 | $3.90 \mathrm{E}-02$ | 4.34E-02 | 6.29E-02 | 1.72E-01 | $3.52 \mathrm{E}-01$ | 7.96E-01 | $1.54 \mathrm{E}+00$ | $2.23 \mathrm{E}+00$ | $4.37 \mathrm{E}+00$ | $4.37 \mathrm{E}+00$ |
| Urbanization |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Central City | 1308000 | 43 | 2.32 | 5.07E-0! | 7.07E-02 | 3.90E-02 | 6. $29 \mathrm{E}-02$ | 1.43E-01 | 2.13E-01 | $3.88 \mathrm{E}-01$ | 5.88E-01 | 9.64E-01 | 1.41E+00 | $2.24 \mathrm{E}+00$ | 2. $24 \mathrm{E}+00$ |
| Nonmetropolitan | 2100000 | 118 | 4.66 | $6.66 \mathrm{E}-01$ | $7.72 \mathrm{E}-02$ | $4.16 \mathrm{E} \cdot 02$ | 5.55E-02 | 9.07E-02 | $2.20 \mathrm{E}-01$ | $3.70 \mathrm{E}-01$ | 8.65E-01 | $1.39 E+00$ | 2. $2 \mathrm{E}+00$ | $4.37 \mathrm{E}+00$ | $6.63 \mathrm{E}+00$ |
| Suburban | 2055000 | 84 | 2.38 | 7.07E-01 | 6.99E-02 | $6.48 \mathrm{E}-02$ | 9.22E.02 | 1.26E-01 | $2.62 \mathrm{E}-01$ | $4.25 \mathrm{E}-01$ | $9.74 \mathrm{E}-01$ | $1.67 \mathrm{E}+00$ | $2.03 \mathrm{E}+00$ | 2.67E +00 | $2.67 \mathrm{E}+00$ |
| Raie |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Black | 129000 | 8 | 0.59 | * | * | * | * | * | * | * | * | * | - | * | * |
| White | 5093000 | 229 | 3.23 | 6.45E-01 | 4.03E-02 | 4.89E-02 | $9.21 \mathrm{E}-02$ | 1.43E-01 | 2.41F-01 | 4.25F-01 | 7.96E-01 | $1.50 E+00$ | $2.03 \mathrm{E}+00$ | $2.67 \mathrm{E}+00$ | $4.37 \mathrm{E}+00$ |
| Region |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Midwest | 2792000 | 128 | 6.02 | 7.52E-01 | 6.01E-02 | 4.34E-02 | 1.32E-01 | 1.93E-01 | 2.82E-01 | 5.09E-01 | $9.55 \mathrm{E}-01$ | $1.73 \mathrm{E}+00$ | $2.23 \mathrm{E}+00$ | $3.02 \mathrm{E}+00$ | 4.37E +00 |
| Norheast | 735000 | 29 | 1.79 | $3.96 \mathrm{E}-01$ | 8.06E-02 | 4.16E-02 | S.55E-02 | 6.05E-02 | 9.22E-02 | 1.50E-01 | $6.35 \mathrm{E}-01$ | $1.09 \mathrm{E}+00$ | $1.37 \mathrm{E}+00$ | $2.21 \mathrm{E}+00$ | $2.21 \mathrm{E}+00$ |
| South | 557000 | 30 | 0.87 | $5.39 \mathrm{E}-01$ | $2.08 \mathrm{E}-01$ | 4.89E-02 | 5.49E-02 | $7.74 \mathrm{E}-02$ | $2.20 \mathrm{E}-01$ | $3.05 \mathrm{E}-01$ | $4.38 \mathrm{E}-01$ | 7.74E-01 | $1.22 \mathrm{E}+00$ | $6.63 \mathrm{E}+00$ | $6.63 \mathrm{E}+00$ |
| West | 1383000 | 58 | 3.83 | 5.97E-01 | 7.07E-02 | $6.48 \mathrm{E}-02$ | 1.27E-01 | $1.43 \mathrm{E}-01$ | $2.21 \mathrm{E}-01$ | 4.10E-01 | $6.42 \mathrm{E}-01$ | $1.44 \mathrm{E}+00$ | $1.89 \mathrm{E}+00$ | $2.31 \mathrm{E}+\infty$ | 2.31E+00 |
| Response to Questionnaire |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Houscholds who garden | 5177000 | 233 | 7.60 | $6.23 \mathrm{E}-01$ | 3.93E-02 | 4.16E-02 | 9.07E-02 | 1.32E-01 | 2.32E-01 | 4.15E-01 | 7.50E-01 | 1.42E+00 | $1.99 \mathrm{E}+00$ | $2.67 \mathrm{E}+00$ | $4.37 \mathrm{E}+00$ |
| Households who farm | 1088000 | 51 | 14.85 | 6.06E-01 | 8.52E-02 | $9.21 \mathrm{E}-02$ | 9.22E-02 | 1.22E-01 | $1.94 \mathrm{E}-01$ | $3.40 \mathrm{E}-01$ | $9.40 \mathrm{E}-01$ | $1.28 \mathrm{E}+00$ | $1.73 \mathrm{E}+00$ | $3.02 \mathrm{E}+00$ | $3.02 \mathrm{E}+00$ |
| - Jntake data not provided for subpopulations for which there were less than 20 observations |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| NOTE: $\quad$ SE $=$ standard error <br> $P=$ percentile of the distribution <br> Ne wgtd $=$ weighted number of consumers; Ne unwgid $=$ unweighted number of consumers in survey. <br> Source: Based on EPA's analyses of the 1987-88 NFCS |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |





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|  | Total <br> Fruits | Total Vegetables | Total <br> Meats | $\begin{aligned} & \text { Total } \\ & \text { Dairy } \end{aligned}$ | Total <br> Fish | Exposed Vegetabits | Proteled Vegetables | Rool Vegetables | Exposed Fruits | Proterted Fruits |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Total | 0.040 | 0.068 | 0.024 | 0.012 | 0.094 | 0.095 | 0.069 | 0.043 | 0.050 | 0.037 |
| Season |  |  |  |  |  |  |  |  |  |  |
| Fall | 0.021 | 0.081 | 0.020 | 0.008 | 0.076 | 0.106 | 0.073 | 0.06 | 0.039 | 0.008 |
| - Spring | 0.021 | 0.037 | 0.020 | 0.011 | 0.160 | 0.05 | 0.039 | 0.02 | 0.047 | 0.008 |
| Summer | 0.058 | 0.116 | 0.034 | 0.022 | 0.079 | 0.164 | 0.101 | 0.066 | 0.068 | 0.054 |
| Winter | 0.059 | 0.041 | 0.022 | 0.008 | 0.063 | 0.052 | 0.048 | 0.026 | 0.044 | 0.068 |
| Urbanization |  |  |  |  |  |  |  |  |  |  |
| Central City | 0.027 | 0.027 | 0.003 | 0.000 | 0.053 | 0.037 | 0.027 | 0.016 | 0.030 | 0.026 |
| Nonmetropolitan | 0.052 | 0.144 | 0.064 | 0.043 | 0.219 | 0.207 | 0.134 | 0.088 | 0.100 | 0.025 |
| Surburban | 0.047 | 0.058 | 0.018 | 0.004 | 0.075 | 0.079 | 0.054 | 0.035 | 0.043 | 0.050 |
| Race |  |  |  |  |  |  |  |  |  |  |
| Black | 0.007 | 0.027 | 0.001 | 0.000 | 0.063 | 0.037 | 0.029 | 0.012 | 0.008 | 0.007 |
| White | 0.049 | 0.081 | 0.031 | 0.014 | 0.110 | 0.109 | 0.081 | 0.050 | 0.059 | 0.045 |
| Regions |  |  |  |  |  |  |  |  |  |  |
| Northeast | 0.005 | 0.038 | 0.009 | 0.010 | 0.008 | 0.062 | 0.016 | 0.018 | 0.010 | 0.002 |
| Midwest | 0.059 | 0.112 | 0.046 | 0.024 | 0.133 | 0.148 | 0.109 | 0.077 | 0.078 | 0.048 |
| South | 0.042 | 0.069 | 0.017 | 0.006 | 0.126 | 0.091 | 0.077 | 0.042 | 0.040 | 0.044 |
| West | 0.062 | 0.057 | 0.023 | 0.007 | 0.108 | 0.079 | 0.060 | 0.029 | 0.075 | 0.054 |
| Questionnaire Response |  |  |  |  |  |  |  |  |  |  |
| Houscholds who garden | 0.101 | 0.173 |  |  |  | 0.233 | 0.178 | 0.106 | 0.116 | 0.094 |
| Households who raise animals |  |  | 0.306 | 0.207 |  |  |  |  |  |  |
| Houscholds who farm | 0.16I | 0.308 | 0.319 | 0.254 |  | 0.420 | 0.394 | 0.173 | 0.328 | 0.030 |
| Households who fish |  |  |  |  | 0.325 |  |  |  |  |  |



| Table 13-72. Confidence in Homegrown Food Consumption Recommendations |  |  |
| :---: | :---: | :---: |
| Considerations | Rationale | Rating |
| Study Elements |  |  |
| - Level of Peer Review | USDA and EPA review | High |
| - Accessibility | Methods described in detail in Handbook | High |
| - Reproducibility | see above | High |
| - Focus on factor of interest | Yes | High |
| - Data pertinent to U.S. | U.S. population | High |
| - Primary data | Yes | High |
| - Currency | 1987-88 | Medium |
| - Adequacy of data collection period | Statistical method used to estimate long-term distribution from one-week survey data. | High (Means \& Short-term distributions) Low (Long-term distributions) |
| - Validiry of approach | Individual intakes inferred from household consumption. | Medium (Means) Low (Distributions) |
| - Study size | 10,000 individuals, 4500 households | High |
| - Representativeness of the population | Nationwide survey representative of general U.S. population | High |
| - Bias in study design (high rating desirable) | Non-response bias can not be ruled out due to low response rate. | Medium |
| - Measurement Error (high rating desirable) | Individuals' estimates of food weights imprecise | Medium |
| Other Elements |  |  |
| - Number of sudies | 1 | Low |
| - Agreement between researchers | N/A |  |
| Overall Rating | Highest confidence in means, lowest confidence in long term percentiles | Medium (Means) <br> Medium <br> (Short-term distributions) <br> Low (Long-term <br> distributions) |


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## APPENDIX 13A

FOOD CODES AND DEFINITIONS USED IN ANALYSIS OF THE 1987-88 USDA NFCS DATA

Appendix 13A. Food Codes and Definitions Used in Analysis of the 1987-88 USDA NFCS Data

| Food <br> Product | Houschold Code/Definition | Individual Code |
| :---: | :---: | :---: |
| MAJOR FOOD GROUPS |  |  |
| Total Fruits | 50- Fresh Fruits citrus other vitamin-C rich other fruits <br> 512- Commercially Canned Fruits <br> 522- Commercially Frozen Fruits <br> 533- Canned Fruit Juice <br> 534- Frozen Fruit Juice <br> 535- Aseptically Packed Fruit Juice <br> 536- Fresh Fruit Juice <br> 542- Dried Fruits <br> (includes baby foods) | ```6- Fruits citrus fruits and juices dried fruits other fruits fruits/juices & nectar fruit/juices baby food (includes baby foods)``` |
| Total Vegetables | 48- Potatoes, Sweetpotatoes <br> 49- Fresh Vegetables dark green deep yellow tomatoes light green other <br> 511-Commercially Canned Vegetables <br> 521-Commercially Frozen Vegetables <br> 531- Canned Vegetable Juice <br> 532- Frozen Vegetable Juice <br> 537- Fresh Vegetable Juice <br> 538- Aseptically Packed Vegetable Juice <br> 541- Dried Vegetables <br> (does not include soups, sauces, gravies, mixtures, and ready-to-eat dinners; includes baby foods except mixtures/dinners) | 7- Vegetables (all forms) <br> white potatoes \& PR starchy <br> dark green vegetables <br> deep yellow vegetables <br> tomatoes and tom. mixtures <br> other vegetables <br> veg. and mixtures/baby food <br> veg. with meat mixtures <br> (includes baby foods: mixtures, mostly vegetables) |
| Total Meats | 44. Meat <br> beef <br> pork <br> veal <br> lamb <br> mutton <br> goat <br> game <br> lunch meat <br> mixtures <br> 451- Poultry <br> (does not include soups, sauces, gravies, mixtures, and ready-to-eat dinners; includes baby foods except mixtures) | 20- Meat, type not specified <br> 21- Beef <br> 22- Pork <br> 23. Lamb. veal, game, carcass meat <br> 24- Poultry <br> 25- Organ meats, sausages, lunchmeats, meat spreads (excludes meat, poultry, and fish with non-meat items; frozen plate meals; soups and gravies with meat, poultry and fish base; and gelatin-based drinks; includes baby foods) |
| Total Dairy | 40- Milk Equivalent <br> fresh fluid milk <br> processed milk <br> cream and cream substitutes <br> frozen dessens with milk <br> cheese <br> dairy-based dips <br> (does not include soups, sauces, gravies, mixtures, and <br> ready-to-eat dinners) | 1. Milk and Milk Products <br> milk and milk drinks <br> cream and cream substitutes <br> milk desserts, sauces, and gravies <br> cheeses <br> (includes regular fluid milk, human milk, imitation milk products, yogurt, milk-based meal replacements, and infant formulas) |

Appendix 13A. Food Codes and Definitions Used in Analysis of the 1987-88 USDA NFCS Data (continued)

| Food Product | Household Code/Definition | Individual Code |
| :---: | :---: | :---: |
| Total Fish | 452- Fish, Shelltish <br> various species <br> fresh, frozen, commercial, dried <br> (does not include soups, sauces, gravies, mixtures, and ready-to-eat dinners) | 26- Fish, Shelltish <br> various species and forms <br> (excludes meat, poultry, and fish with non-meat items; frozen plate meals; soups and gravies with meat, poultry and fish base; and gelatin-based drinks) |
| INDIVIDUAL FOODS |  |  |
| White <br> Potatoes | 4811- White Potatoes, fresh <br> 4821- White Potatces, commercially canned <br> 4831- White Potatoes, commercially frozen <br> 4841- White Potatoes, dehydrated <br> 4851- White Potatoes, chips, sticks, salad <br> (does not include soups, sauces, gravies, mixtures, and ready-to-eat dinners) | 71- White Potatoes and PR Starchy Veg. <br> baked, boiled, chips, sticks, creamed, scalloped, au gratin, fried, mashed, stuffed, puffs, salad, recipes, soups, Puerto Rican starchy vegetables <br> (does not include vegetables soups; vegetable mixtures; or vegetable with meat mixtures) |
| Peppers | 4913- Green/Red Peppers, fresh <br> 5111201 Sweet Green Peppers, commercially canned <br> 5111202 Hot Chili Peppers, commercially canned <br> 5211301 Sweet Green Peppers, commercially frozen <br> 5211302 Green Chili Peppers, commercially frozen <br> 5211303 Red Chili Peppers, commercially frozen <br> 5413112 Sweet Green Peppers, dry <br> 5413113 Red Chili Peppers, dry <br> (does not include soups, sauces, gravies, mixtures, and ready-to-cat dinners) | 7512100 Pepper, hot chili, raw <br> 7512200 Pepper, raw <br> 7512210 Pepper, sweet green, raw <br> 7512220 Pepper, sweet red, raw <br> 7522600 Pepper, green, cooked, NS as to fat added <br> 7522601 Pepper, green, cooked, fat not added <br> 7522602 Pepper, green, cooked, fat added <br> 7522604 Pepper, red, cooked, NS as to fat added <br> 7522605 Pepper, red, cooked, fat not added <br> 7522606 Pepper, red, cooked, fat added <br> 7522609 Pepper, hot, cooked, NS as to fat added <br> 7522610 Pepper, hot, cooked, fat not added <br> 7522611 Pepper, hot, cooked, fat added <br> 7551101 Peppers, hot, sauce <br> 7551102 Peppers, pickled <br> (does not include vegetable soups; vegetable mixtures; or vegetable with meat mixtures) |
| Onions | 4953- Onions, Garlic, fresh <br> onions <br> chives <br> garlic <br> leeks <br> 5114908 Garlic Pulp, raw <br> 5114915 Onions, commercially canned <br> 5213722 Onions, commercially frozen <br> 5213723 Onions with Sauce, commercially frozen <br> 5413103 Chives, dried <br> 5413105 Garlic Flakes, dried <br> 5413110 Onion Flakes, dried <br> (does not include soups, sauces, gravies, mixtures, and ready-to-eat dinners) | 7510950 Chives, raw <br> 7511150 Garlic, raw <br> 7511250 Leek, raw <br> 7511701 Onions, young green, raw <br> 7511702 Onions, mature <br> 7521550 Chives, dried <br> 7521740 Garlic, cooked <br> 7522100 Onions, mature cooked, NS as to fat added <br> 7522101 Onions, mature cooked, fat not added <br> 7522102 Onions, mature cooked, fat added <br> 7522103 Onions, pearl cooked <br> 7522104 Onions, young green cooked, NS as to fat <br> 7522105 Onions, young green cooked, fat not added <br> 7522106 Onions, young green cooked, fat added <br> 7522110 Onion, dehydrated <br> 7541501 Onions, creamed <br> 7541502 Onion rings <br> (does not include vegetable soups; vegetable mixtures; or vegetable with meat mixtures) |

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Appendix 13A

Appendix 13A. Food Codes and Definitions Used in Analysis of the 1987-88 USDA NFCS Data (continued)

| Food <br> Product | Houschold Code/Definition | Individual Code |
| :---: | :---: | :---: |
| Corn | 4956- Corn, fresh <br> 5114601 Yellow Corn, commercially canned <br> 5114602 White Com, commercially canned <br> 5114603 Yellow Creamed Com, commercially canned <br> 5114604 White Creamed Com, commercially canned <br> 5114605 Corn on Cob, commercially canned <br> 5114607 Hominy, canned <br> 5115306 Low Sodium Corn, commercially canned <br> 5115307 Low Sodium Cr. Corn, commercially canned <br> 5213501 Yellow Corn on Cob, commercially frozen <br> 5213502 Yellow Corn off Cob, commercially frozen <br> 5213503 Yell. Corn with Sauce, commercially frozen <br> 5213504 Corn with other Veg., commercially frozen <br> 5213505 White Com on Cob, commercially frozen <br> 5213506 White Corn off Cob, commercially frozen <br> 5213507 Wh. Corn with Sauce, commercially frozen <br> 5413104 Com, dried <br> 5413106 Hominy, dry <br> 5413603 Corn, instant baby food <br> (does not include soups, sauces. gravies, mixtures, and ready-to-eat dinners; includes baby food) | 7510960 Com, raw <br> 7521600 Corn, cooked, NS as to color/fat added <br> 7521601 Corn, cooked, NS as to color/fat not added <br> 7521602 Corn, cooked, NS as to color/fat added <br> 7521605 Com, cooked, NS as to color/cream style <br> 7521607 Com, cooked, dried <br> 7521610 Com , cooked, yellow/NS as to fat added <br> 752161 I Com, cooked, yellow/fat not added <br> 7521612 Corn, cooked, yellow/fat added <br> 7521615 Com, yellow, cream style <br> 7521616 Corn, cooked, yell. \& wh./NS as to fat <br> 7521617 Corn, cooked, yell. \& wh./fat not added <br> 7521618 Com, cooked, yell. \& wh./fat added <br> 7521619 Corn, yellow, cream style, fat added <br> 7521620 Com , cooked, white/NS as to fat added <br> 7521621 Corn, cooked, white/fat not added <br> 7521622 Corn, cooked, white/fat added <br> 7521625 Com, white, cream style <br> 7521630 Com, yellow, canned. low sodium, NS fat <br> 7521631 Corn, yell., canned, low sod., fat not add <br> 7521632 Corn, yell., canned, low sod., fat added <br> 7521749 Hominy, cooked <br> 752175- Hominy, cooked <br> 7541101 Corn scalloped or pudding <br> 7541102 Com fritter <br> 7541103 Corn with cream sauce <br> 7550101 Corn relish <br> 76405- Corn, baby <br> (does not include vegetable soups; vegetable mixtures; or <br> vegetable with meat mixtures: includes baby food) |

Appendix 13A. Food Codes and Definitions Used in Analysis of the 1987-88 USDA NFCS Data (continued)

| Food <br> Product | Houschold Code/Definition | Individual Code |
| :---: | :---: | :---: |
| Apples | 5031- Apples, fresh <br> 5122101 Applesauce with sugar, commercially canned <br> 5122102 Applesauce without sugar, comm. canned <br> 5122103 Apple Pie Filling, commercially canned <br> 5122104 Apples, Applesauce, baby/jr., comm. canned <br> 5122106 Apple Pie Filling, Low Cal., comm. canned <br> 5223101 Apple Slices, commercially frozen <br> 5332101 Apple Juice, canned <br> 5332102 Apple Juice, baby, Comm. canned <br> 5342201 Apple Juice, comm. frozen <br> 5342202 Apple Juice, home frozen <br> 5352101 Apple Juice, aseptically packed <br> 5362101 Apple Juice, fresh <br> 5423101 Apples, dried <br> (includes baby food; except mixtures) | 6210110 Apples, dried, uncooked <br> 6210115 Apples, dried, uncooked, low sodium <br> 6210120 Apples, dried, cooked, NS as to sweetener <br> 6210122 Apples, dried, cooked, unsweetened <br> 6210123 Apples, dried, cooked, with sugar <br> 6310100 Apples, raw <br> 6310111 Applesauce, NS as to sweetener <br> 6310112 Applesauce, unsweetened <br> 6310113 Applesauce with sugar <br> 6310114 Applesauce with low calorie swectener <br> 6310121 Apples, cooked or canned with syrup <br> 6310131 Apple, baked NS as to swectener <br> 6310132 Apple, baked, unsweetened <br> 6310133 Apple, baked with sugar <br> 6310141 Apple rings, fried <br> 6310142 Apple, pickled <br> 6310150 Apple, fried <br> 6340101 Apple, salad <br> 6340106 Apple, candied <br> 6410101 Apple cider <br> 6410401 Apple juice <br> 6410405 Apple juice with vitamin C <br> 6710200 Applesauce baby fd., NS as to str. or jr. <br> 6710201 Applesauce baby food, strained <br> 6710202 Applesauce baby food, junior <br> 6720200 Apple juice, baby food <br> (includes baby food: except mixtures) |
| Tomatoes | 4931- Tomatces, fresh <br> 5113- Tomatces, commercially canned <br> 5115201 Tomatoes, low sodium, commercially canned <br> 5115202 Tomato Sauce, low sodium, comm. canned <br> 5115203 Tomato Paste, low sodium, comm. canned <br> 5115204 Tomato Puree, low sodium, comm. canned <br> 5311- Canned Tomato Juice and Tomato Mixtures <br> 5321- Frozen Tomato Juice <br> 5371- Fresh Tomato Juice <br> 5381102 Tomato Juice, aseptically packed <br> 5413115 Tomatoes, dry <br> 5614- Tomato Soup <br> 5624- Condensed Tomato Soup <br> 5654- Dry Tomato Soup <br> (does not include mixtures, and ready-to-eat dinners) | 74- Tomatoes and Tomato Mixtures raw, cooked, juices, sauces, mixtures, soups, sandwiches |

## Volume II - Food Ingestion Factors

## Appendix 13A

Appendix 13A. Food Codes and Definitions Used in Analysis of the 1987-88 USDA NFCS Data (continued)

| Food <br> Product | Household Code/Definition | Individual Code |
| :---: | :---: | :---: |
| Snap Beans | 4943- Snap or Wax Beans, fresh <br> 5114401 Green or Snap Beans, commercially canned <br> 5114402 Wax or Yellow Beans, commercially canned <br> 5114403 Beans, baby/jr., commercially canned <br> 5115302 Green Beans, low sodium, comm. canned <br> 5115303 Yell. or Wax Beans, low sod., comm. canned <br> 5213301 Snap or Green Beans, comm. frozen <br> 5213302 Snap or Green w/sauce, cornm. frozen <br> 5213303 Snap or Green Beans w/other veg., comm. fr. <br> 5213304 Sp. or Gr. Beans w/other veg./sc., comm. fr. <br> 5213305 Wax or Yell. Beans, comm. frozen <br> (does not include soups, mixtures, and ready-to-eat dinners; includes baby foods) | 7510180 Beans, string, green, raw <br> 7520498 Beans, string, cooked, NS color/fat added <br> 7520499 Beans, string, cooked, NS color/no fat <br> 7520500 Beans, string, cooked, NS color \& fat <br> 7520501 Beans, string, cooked, green/NS fat <br> 7520502 Beans, string, cooked, green/no fat <br> 7520503 Beans, string, cooked, green/fat <br> 7520511 Beans, str., canned, low sod.,green/NS fat <br> 7520512 Beans, str., canned, low sod.,green/no fat <br> 7520513 Beans, str., canned, low sod.,green/fat <br> 7520600 Beans, string, cooked, yellow/NS fat <br> 7520601 Beans, string, cooked, yellow/no fat <br> 7520602 Beans, string, cooked, yellow/fat <br> 7540301 Beans, string, green, creamed <br> 7540302 Beans, string, green, w/mushroom sauce <br> 7540401 Beans, string, yellow, creamed <br> 7550011 Beans, string, green, pickled <br> 7640100 Beans, green, string, baby <br> 7640101 Beans, green, string, baby, str. <br> 7640102 Beans, green, string, baby, junior <br> 7640103 Beans, green, string, baby, creamed <br> (does not include vegetable soups; vegetable mixtures; or <br> vegetable with meat mixtures; includes baby foods) |
| Beef | 441-Beef <br> (does not include soups, sauces, gravies, mixtures, and ready-to-eat dinners; includes baby foods except mixtures) | 21- Beef <br> beef, nfs <br> beef steak <br> beef oxtails, neckbones, ribs <br> roasts, stew meat, comed, brisket, sandwich steaks <br> ground beef, patties, meatballs <br> other beef items <br> beef baby food <br> (excludes meat, poultry, and fish with non-meat items; frozen <br> plate meals; soups and gravies with meat, poultry and fish <br> base; and gelatin-based drinks; includes baby food) |
| Pork | 442- Pork <br> (does not include soups, sauces, gravies, mixtures, and ready-to-eat dinners; includes baby foods except mixtures) | 22- Pork <br> pork, nfs; ground dehydrated <br> chops <br> steaks, cutlets <br> ham <br> roasts <br> Canadian bacon <br> bacon, salt pork <br> other pork items <br> pork baby food <br> (excludes meat, poultry, and fish with non-meat items; frozen plate meals; soups and gravies with meat, poultry and fish base; and gelatin-based drinks; includes baby food) |
| Game | 445- Variety Meat, Game <br> (does not include soups, sauces, gravies, mixtures, and ready-to-eat dinners; includes baby foods except mixtures) | 233- Game <br> (excludes meat, poultry, and fish with non-meat items; frozen plate meals; soups and gravies with meat, poultry and fish base; and gelatin-based drinks) |

Appendix 13A. Food Codes and Definitions Used in Analysis of the 1987-88 USDA NFCS Data (continued)

| Food <br> Product | Houschold Code/Definition | Individual Code |
| :---: | :---: | :---: |
| Poultry | 451- Poultry (does not include soups, sauces, gravies, mixtures, and ready-to-eat dinners; includes baby foods except mixtures) | 24- Poultry <br> chicken <br> turkey <br> duck <br> other poultry <br> poultry baby food <br> (excludes meat, poultry, and fish with non-meat items; frozen plate meals; soups and gravies with meat, poultry and fish base; and gelatin-based drinks; includes baby food) |
| Eggs | 46- Eggs (fresh equivalent) fresh processed eggs, substitutes <br> (does not include soups, sauces, gravies, mixtures, and ready-to-eat dinners; includes baby foods except mixtures) |  |
| Broccoli | 4912- Fresh Broccoli (and home canned/froz.) <br> 5111203 Broccoli, comm. canned <br> 52112- Comm. Frozen Broccoli <br> (does not include soups, sauces, gravies, mixtures, and ready-to-eat dinners; includes baby foods except mixtures) | 722- Broccoli (all forms) <br> (does not include vegetable soups; vegetable mixtures; or vegetable with meat mixtures) |
| Carros | 4921- Fresh Carrots (and home canned/froz.) <br> 51121-Comm. Canned Carrots <br> 5115101 Carrots, Low Sodium, Comm. Canned <br> 52121 - Comm. Frozen Carrots <br> 5312103 Comm. Canned Carrot Juice <br> 5372102 Carrot Juice Fresh <br> 5413502 Carrots, Dried Baby Food <br> (does not include soups, sauces, gravies, mixtures, and ready-to-eat dinners; includes baby foods except mixtures) | 7310- Carrots (all forms) <br> 7311140 Carrots in Sauce <br> 7311200 Carrot Chips <br> 76201- Carrots, baby <br> (does not include vegetable soups; vegetable mixtures; or vegetable with meat mixtures; includes baby foods except mixtures) |
| Pumpkin | 4922. Fresh Pumpkin. Winter Squash (and home canned/froz.) <br> 51122- Pumpkin/Squash, Baby or Junior, Comm. Canned <br> 52122- Winter Squash, Comm. Frozen <br> 5413504 Squash, Dried Baby Food <br> (does not include soups, sauces, gravies, mixtures, and <br> ready-to-eat dinners; includes baby foods except mixtures) | 732- Pumpkin (all forms) <br> 733- Winter squash (all forms) <br> 76205. Squash, baby <br> (does not include vegetable soups; vegetables mixtures; or vegetable with meat mixtures; includes baby foods) |
| Asparagus | 4941- Fresh Asparagus (and home canned/froz.) <br> 5114101 Comm. Canned Asparagus <br> 5115301 Asparagus, Low Sodium, Comm. Canned <br> 52131- Comm. Frozen Asparagus <br> (does not include soups, sauces, gravies, mixtures, and ready-to-eat dinners; includes baby foods except mixtures) | 7510080 Asparagus, raw <br> 75202- Asparagus, cooked 7540101 Asparagus, creamed or with cheese (does not include vegetable soups; vegetables mixtures, or vegetable with meat mixtures) |

Appendix 13A. Food Codes and Definitions Used in Analysis of the 1987-88 USDA NFCS Data (continued)

| Food <br> Product | Houschold Code/Definition | Individual Code |
| :---: | :---: | :---: |
| Lima Beans | 4942- Fresh Lima and Fava Beans (and home canned/froz.) <br> 5114204 Comm. Canned Mature Lima Beans <br> 5114301 Comm. Canned Green Lima Beans <br> 5115304 Comm. Canned Low Sodium Lima Beans <br> 52132- Comm. Frozen Lima Beans <br> 54111- Dried Lima Beans <br> 5411306 Dried Fava Beans <br> (does not include soups, sauces, gravies, mixtures, and ready-to-eat dinners; includes baby foods except mixtures; does not include succotash) | 7510200 Lima Beans, raw <br> 752040-Lima Beans, cooked <br> 752041-Lima Beans, canned <br> 75402- Lima Beans with sauce <br> (does not include vegetable soups; vegetable mixtures; or vegetable with meat mixtures; does not include succotash) |
| Cabbage | 4944- Fresh Cabbage (and home canncd/iroz.) <br> 4958601 Sauerkraut, home canned or pkgd <br> 5114801 Sauerkraut, comm. canned <br> 5114904 Comm. Canned Cabbage <br> 5114905 Comm. Canned Cabbage (no sauce; incl. baby) <br> 5115501 Sauerkraut, low sodium., comm. canned <br> 5312102 Sauerkraut Juice, comm. canned <br> (does not include soups, sauces, gravies, mixtures, and ready-to-eat dinners; includes baby foods except mixtures) | 7510300 Cabbage, raw <br> 7510400 Cabbage, Chinese, raw <br> 7510500 Cabbage, red, raw <br> 7514100 Cabbage salad or coleslaw <br> 7514130 Cabbage, Chinese, salad <br> 75210- Chinese Cabbage, cooked <br> 75211- Green Cabbage, cooked <br> 75212- Red Cabbage, cooked <br> 752130- Savoy Cabbage, cooked <br> 75230- Sauerkraut, cooked <br> 7540701 Cabbage, creamed <br> 755025- Cabbage, pickled or in relish <br> (does not include vegetable soups; vegetable mixtures; or vegetable with meat mixtures) |
| Lettuce | 4945- Fresh Lettuce, French Endive (and home canned/froz.) <br> (does not include soups, sauces, gravies, mixtures, and ready-to-eat dinners; includes baby foods except mixtures) | 75113- Lettuce, raw <br> 75143- Lettuce salad with other veg. <br> 7514410 Lettuce, wilted, with bacon dressing <br> 7522005 Lettuce, cooked <br> (does not include vegetable soups; vegetable mixtures; or vegetable with meat mixtures) |
| Okra | 4946- Fresh Okra (and home canned/froz.) <br> 5114914 Comm. Canned Okra <br> 5213720 Comm. Frozen Okra <br> 5213721 Comm. Frozen Okra with Oth. Veg. \& Sauce <br> (does not include soups, sauces, gravies, mixtures, and ready-to-eat dinners; includes baby foods except mixtures) | 7522000 Okra, cooked, NS as to fat <br> 7522001 Okra, cooked, fat not added <br> 7522002 Okra, cooked, fat added <br> 7522010 Lufta, cooked (Chinese Okra) <br> 7541450 Okra, fried <br> 7550700 Okra, pickled <br> (does not include vegetable soups; vegetable mixtures; or vegetable with meat mixtures) |

Appendix 13A. Food Codes and Definitions Used in Analysis of the 1987-88 USDA NFCS Data (continued)

| Food Product | Houschold Code/Definition | Individual Code |
| :---: | :---: | :---: |
| Peas | 4947- Fresh Peas (and home canned/froz.) <br> 51147- Comm Canned Peas (incl. baby) <br> 5115310 Low Sodium Green or English Peas (canned) <br> 5115314 Low Sod. Blackeye, Gr. or Imm. Peas (canned) <br> 5114205 Blackeyed Peas, comm. canned <br> 52134- Comm. Frozen Peas <br> 5412- Dried Peas and Lentils <br> (does nor include soups, sauces, gravies, mixtures, and ready-to-eat dinners; includes baby foods except mixtures) | 7512000 Peas, green, raw <br> 7512775 Snowpeas, raw <br> 75223- Peas, cowpeas, field or blackeye, cooked <br> 75224- Peas, green, cooked <br> 75225- Peas, pigeon, cooked <br> 75231- Snowpeas, cooked <br> 7541650 Pea salad <br> 7541660 Pea salad with cheese <br> 75417- Peas, with sauce or creamed <br> 76409- Peas, baby <br> 76411- Peas, creamed, baby <br> (does not include vegetable soups; vegetable mixtures; or vegetable with meat mixtures; includes baby foods except mixtures) |
| Cucumbers | 4952- Fresh Cucumbers (and home canned/froz.) (does not include soups, sauces, gravies, mixtures, and ready-to-eat dinners; includes baby foods except mixtures) | 7511100 Cucumbers, raw <br> 75142. Cucumber salads <br> 752167- Cucumbers, cooked <br> 7550301 Cucumber pickles, dill <br> 7550302 Cucumber pickles, relish <br> 7550303 Cucumber pickles, sour <br> 7550304 Cucumber pickles, sweet <br> 7550305 Cucumber pickles, fresh <br> 7550307 Cucumber, Kim Chee <br> 7550311 Cucumber pickjes, dill, reduced salt <br> 7550314 Cucumber pickles, sweet, reduced salt <br> (does not include vegetable soups; vegetable mixtures; or <br> vegetable with meat mixtures) |
| Beets | 4954- Fresh Beets (and home canned/froz.) <br> 51145. Comm. Canned Beets (incl. baby) <br> 5115305 Low Sodium Beets (canned) <br> 5213714 Comm. Frozen Beets <br> 5312104 Beet Juice <br> (does not include soups, sauces, gravies, mixtures, and ready-to-eat dinners; includes baby foods except mixtures) | 7510250 Beets, raw <br> 752080- Beets, cooked <br> 752081- Beets, canned <br> 7540501 Beets, harvard <br> 7550021 Beets, pickled <br> 76403- Beets, baby <br> (does not include vegetable soups; vegetable mixtures; or vegetable with meat mixtures; includes baby foods except mixtures) |
| Surawberries | 5022- Fresh Strawberries <br> 5122801 Comm. Canned Strawberries with sugar <br> 5122802 Comm. Canned Surawberries without sugar <br> 5122803 Canned Surawberry Pie Filling <br> 5222- Comm. Frozen Strawberries <br> (does not include ready-to-eat dinners; includes baby foods except mixtures) | 6322- Strawberries 6413250 Strawberry Juice (includes baby food; except mixtures) |

Appendix 13A. Food Codes and Definitions Used in Analysis of the 1987-88 USDA NFCS Data (continued)

| Food <br> Product | Household Code/Definition | Individual Code |
| :---: | :---: | :---: |
| Other Berries | 5033. Fresh Berries Other than Strawberries <br> 5122804 Comm. Canned Blackberries with sugar <br> 5122805 Comm. Canned Blackberries without sugar <br> 5122806 Comm. Canned Blueberries with sugar <br> 5122807 Comm. Canned Blueberries without sugar <br> 5122808 Canned Blueberry Pie Filling <br> 5122809 Comm. Canned Gooseberries with sugar <br> 5122810 Comm. Canned Gooseberries without sugar <br> 5122811 Comm. Canned Raspberries with sugar <br> 5122812 Comm. Canned Raspberries without sugar <br> 5122813 Comm. Canned Cranberry Sauce <br> 5122815 Comm. Canned Cranberry-Orange Relish <br> 52233- Comm. Frozen Berries (not strawberries) <br> 5332404 Blackberry Juice (home and comm. canned) <br> 5423114 Dried Berries (not strawberries) <br> (does not include ready-to-eat dinners; includes baby foods except mixtures) | 6320- Other Berries <br> 6321- Other Berries <br> 6341101 Cranberry salad <br> 6410460 Blackberry Juice <br> 64105- Cranberry Juice <br> (includes baby food; except mixtures) |
| Peaches | 5036- Fresh Peaches <br> 51224- Comm. Canned Peaches (incl. baby) <br> 5223601 Comm. Frozen Peaches <br> 5332405 Home Canned Peach Juice <br> 5423105 Dried Peaches (baby) <br> 5423106 Dried Peaches <br> (does not include ready-to-eat dinners; includes baby foods except mixtures) | 62116- Dried Peaches <br> 63135- Peaches <br> 6412203 Peach Juice <br> 6420501 Peach Nectar <br> 67108- Peaches,baby <br> 6711450 Peaches, dry, baby <br> (includes baby food; except mixtures) |
| Pears | 5037- Fresh Pears <br> 51225- Comm. Canned Pears (incl. baby) <br> 5332403 Comm. Canned Pear Juice, baby <br> 5362204 Fresh Pear Juice <br> 5423107 Dried Pears <br> (does not include ready-to-eat dinners; includes baby foods except mixtures) | 62119- Dried Pears <br> 63137- Pears <br> 6341201 Pear salad <br> 6421501 Pear Nectar <br> 67109 - Pears, baby <br> 6711455 Pears, dry, baby <br> (includes baby food; except mixtures) |

Appendix 13A. Food Codes and Definitions Used in Analysis of the 1987-88 USDA NFCS Data (continued)

| Food <br> Product | Houschold Code/Definition | Individual Code |
| :---: | :---: | :---: |
| Exposed Fruits | 5022- Strawberries, fresh | 62101- Apple, dried |
|  | 5023101 Acerola, fresh | 62104- Apricot, dried |
|  | 5023401 Currants, fresh | 62108- Currants, dried |
|  | 5031- Apples/Applesauce, fresh | 62110- Date, dried |
|  | 5033- Berries other than Strawberries, fresh | 62116- Peaches, dried |
|  | 5034- Cherries, fresh | $62119-P$ Pears, dried |
|  | 5036. Peaches, fresh | 62121- Plum, dried |
|  | 5037. Pears, fresh | 62122- Prune, dried |
|  | 50381- Apricots, Nectarines, Loquats, fresh | 62125- Raisins |
|  | 5038305 Dates, fresh | 63101. Apples/applesauce |
|  | 50384- Grapes, fresh | 63102- Wi-apple |
|  | 50386- Plums, fresh | 63103- Apricots |
|  | 50387- Rhubarb, fresh | 63111- Cherries, maraschino |
|  | 5038805 Persimmons, fresh | 63112- Acerola |
|  | 5038901 Sapote, fresh | 63113- Cherries, sour |
|  | 51221- Apples/Applesauce, canned | 63115- Cherries, sweet |
|  | 51222- Apricots, canned | 63117 Currants, raw |
|  | 51223- Cherries, canned | 63123- Grapes |
|  | 51224- Peaches, canned | 6312601 Juneberry |
|  | 51225- Pears, canned | 63131- Nectarine |
|  | 51228- Berries, canned | 63135- Peach |
|  | 5122903 Grapes with sugar, canned | 63137- Pear |
|  | 5122904 Grapes without sugar, canned | 63139- Persimmons |
|  | 5122905 Plums with sugar, canned | 63143- Plum |
|  | 5122906 Plums without sugar, canned | 63146- Quince |
|  | 5122907 Plums, canned, baby | 63147- Rhubarb/Sapodillo |
|  | 5122911 Prunes, canned, baby | 632- Berries |
|  | 5122912 Prunes, with sugar, canned | 64101 - Apple Cider |
|  | 5122913 Prunes, without sugar, canned | 64104- Apple Juice |
|  | 5122914 Raisin Pie Filling | 64105- Cranberry Juice |
|  | 5222- Frozen Strawberries | 64116- Grape Juice |
|  | 52231- Apples Slices, frozen | 64122- Peach Juice |
|  | 52233- Berries, frozen | 64132- Prune/Strawberry Juice |
|  | 52234- Cherries, frozen | 6420101 Apricot Nectar |
|  | 52236- Peaches, frozen | 64205 - Peach Nectar |
| ${ }^{6}$ | 52239- Rhubarb, frozen | 64215- Pear Nectar |
|  | 53321- Canned Apple Juice <br> 53322- Canned Grape Juice | 67102- Applesauce, baby 67108- Peaches, baby |

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Appendix 13A. Food Codes and Definitions Used in Analysis of the 1987-88 USDA NFCS Data (continued)

| Food Product | Household Codemefinition | Individual Code |
| :---: | :---: | :---: |
| Exposed Fruits (continued) | 5332402 Canned Prune Juice <br> 5332403 Canned Pear Juice <br> 5332404 Canned Blackberry Juice <br> 5332405 Canned Peach Juice <br> 53421- Frozen Grape Juice <br> 5342201 Frozen Apple Juice, comm. fr. <br> 5342202 Frozen Apple Juice, home fr. <br> 5352101 Apple Juice, asep. packed <br> 5352201 Grape Juice, asep. packed <br> 5362101 Apple Juice, fresh <br> 5362202 Apricot Juice, fresh <br> 5362203 Grape Juice, fresh <br> 5362204 Pear Juice, fresh <br> 5362205 Prune Juice, fresh <br> 5421- Dried Prunes <br> 5422- Raisins, Currants, dried <br> 5423101 Dry Apples <br> 5423102 Dry Apricots <br> 5423103 Dates without pits <br> 5423104 Dates with pits <br> 5423105 Peaches, dry, baby <br> 5423106 Peaches, dry <br> 5423107 Pears, dry <br> 5423114 Berries, dry <br> 5423115 Cherries, dry <br> (includes baby foods) | 67109- Pears, baby <br> 6711450 Peaches, baby, dry <br> 6711455 Pears, baby, dry <br> 67202- Apple Juice, baby <br> 6720380 White Grape Juice, baby <br> 67212- Pear Juice, baby <br> (includes baby foods/juices except mixtures; excludes fruit mixtures) |

Appendix 13A. Food Codes and Definitions Used in Analysis of the 1987-88 USDA NFCS Data (continued)

| Food <br> Product | Houseḥold Code/Definition | Individual Code |
| :---: | :---: | :---: |
| Protected | 501- Citrus Fruits, fresh | 61- Citrus Fr., Juices (incl. cit. juice mixtures) |
| Fruits | 5021- Cantaloupe, fresh | 62107- Bananas, dried |
|  | 5023201 Mangoes, fresh | 62113- Figs, dried |
|  | 5023301 Guava, fresh | 62114- Lychees/Papayas, dried |
|  | 5023601 Kiwi, fresh | 62120- Pineapple, dried |
|  | 5023701 Papayas, fresh | 62126- Tamarind, dried |
|  | 5023801 Passion Fruit, fresh | 63105- Avocado, raw |
|  | 5032- Bananas, Plantains, fresh | 63107- Bananas |
|  | 5035- Melons other than Cantaloupe, fresh | 63109- Cantaloupe, Carambola |
|  | 50382- Avocados, fresh | 63110- Cassaba Melon |
|  | 5038301 Figs, fresh | 63119- Figs |
|  | 5038302 Figs, cooked | 63121- Genip |
|  | 5038303 Figs, home canned | 63125-Guava/Jackfruit, raw |
|  | 5038304 Figs, home frozen | 6312650 Kiwi |
|  | 50385- Pineapple, fresh | 6312651 Lychee, raw |
|  | 5038801 Pomegranates, fresh | 6312660 Lychee, cooked |
|  | 5038902 Cherimoya, fresh 5038903 Jackfruit, fresh | 63127. Honeydew <br> 63129- Mange |
|  | 5038904 Breadfruit, fresh | 63133- Papaya |
|  | 5038905 Tamarind, fresh | 63134.- Passion Fruit |
|  | 5038906 Carambola, fresh | 63141 - Pineapple |
|  | 5038907 Longan, fresh | 63145- Pomegranate |
|  | $5121-\quad$ Cious, canned | 63148- Sweetsop, Soursop, Tamarind |
|  | 51226- Pineapple, canned | 63149- Watermelon |
|  | 5122901 Figs with sugar, canned | 64120- Papaya Juice |
|  | 5122902 Figs without sugar, canned | 64121- Passion Fruit Juice |
|  | 5122909 Bananas, canned, baby | 64124- Pineapple Juice |
|  | 5122910 Bananas and Pineapple, canned, baby 5122915 Litchis, canned | 64133- Watermelon Juice 6420150 Banana Nectar |

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Appendix 13A

Appendix 13A. Food Codes and Definitions Used in Analysis of the 1987-88 USDA NFCS Data (continued)

| Food Product | Houschold Code/Definition | Individual Code |
| :---: | :---: | :---: |
| Protected Fruits (continued) | 5122916 Mangos with sugar, canned <br> 5122917 Mangos without sugar, canned <br> 5122918 Mangos, canned, baby <br> 5122920 Guava with sugar, canned <br> 5122921 Guava without sugar, canned <br> 5122923 Papaya with sugar, canned <br> 5122924 Papaya without sugar, canned <br> 52232- Bananas, frozen <br> 52235- Melon, frozen <br> 52237- Pineapple, frozen <br> 5331- Canned Citrus Juices <br> 53323- Canned Pineapple Juice <br> 5332408 Canned Papaya Juice <br> 5332410 Canned Mango Juice <br> 5332501 Canned Papaya Concentrate <br> 5341- Frozen Citrus Juice <br> 5342203 Frozen Pineapple Jujce <br> 5351- Citrus and Citrus Blend Juices, asep. packed <br> 5352302 Pineapple Juice, asep. packed <br> 5361- Fresh Citrus and Citrus Blend Juices <br> 5362206 Papaya Juice, fresh <br> 5362207 Pineapple-Coconut Juice, fresh . <br> 5362208 Mango Juice, fresh <br> 5362209 Pineapple Juice, fresh <br> 5423108 Pineapple, dry <br> 5423109 Papaya, dry <br> 5423110 Bananas, dry <br> 5423111 Mangos, dry <br> 5423117 Litchis, dry <br> 5423118 Tamarind, dry <br> 5423119 Plantain, dry <br> (includes baby foods) | 64202- Cantaloupe Nectar <br> 64203- Guava Nectar <br> 64204- Mango Nectar <br> 64210- Papaya Nectar <br> 64213- Passion Fruit Nectar <br> 64221- Soursop Nectar <br> 6710503 Bananas, baby <br> 6711500 Bananas, baby, dry <br> 6720500 Orange Juice, baby <br> 6721300 Pineapple Juice, baby <br> (includes baby foods/juices except mixtures; excludes fruit mixtures) |

Appendix 13A. Food Codes and Definitions Used in Analysis of the 1987-88 USDA NFCS Data (continued)

| Food Product | Household.Code/Definition. | Individual Code |
| :---: | :---: | :---: |
| Exposed Veg. | 491- Fresh Dark Green Vegetables <br> 493- Fresh Tomatoes <br> 4941- Fresh Asparagus <br> 4943- Fresh Beans, Snap or Wax <br> 4944- Fresh Cabbage <br> 4945- Fresh Lettuce <br> 4946- Fresh Okra <br> 49481- Fresh Artichokes <br> 49483- Fresh Brussel Sprouts <br> 4951- Fresh Celery <br> 4952- Fresh Cucumbers <br> 4955- Fresh Cauliflower <br> 4958103 Fresh Kohlrabi <br> 4958111 Fresh Jerusalem Artichokes <br> 4958112 Fresh Mushrooms <br> 4958113 Mushrooms, home canned <br> 4958114 Mushrooms, home frozen <br> 4958118 Fresh Eggplant <br> 4958119 Eggplant, cooked <br> 4958120 Eggplant, home frozen <br> 4958200 Fresh Summer Squash <br> 4958201 Summer Squash, cooked <br> 4958202 Summer Squash, home canned <br> 4958203 Summer Squash, home frozen <br> 4958402 Fresh Bean Sprouts <br> 4958403 Fresh Alfalfa Sprouts <br> 4958504 Barnboo Shoots <br> 4958506 Seaweed <br> 4958508 Tree Fern, fresh <br> 4958601 Sauerkraut <br> 5111- Dark Green Vegetables (ail are exposed) <br> 5113- Tomatoes <br> 5114101 Asparagus, comm. canned <br> 51144- Beans, green, snap, yellow, comm. canned <br> 5114704 Snow Peas, comm. canned <br> 5114801 Sauerkraut, comm. canned <br> 5114901 Artichokes, comm. canned <br> 5114902 Bamboo Shoots, comm. canned <br> 5114903 Bean Sprouts, comm. canned <br> 5114904 Cabbage, comm. canned <br> 5114905 Cabbage, comm. canned, no sauce <br> 5114906 Cauliflower, comm. canned, no sauce <br> 5114907 Eggplant, comm. canned, no sauce <br> 5114913 Mushrooms, comm. canned <br> 5114914 Okra, comm. canned <br> 5114918 Seaweeds, comm. canned <br> 5114920 Summer Squash, comm. canned | 721- Dark Green Leafy Veg. <br> 722- Dark Green Nonleafy Veg. <br> 74- Tomatoes and Tomato Mixtures <br> 7510050 Alfaifa Sprouts <br> 7510075 Artichoke, Jerusalem, raw <br> 7510080 Asparagus, raw <br> 75101- Beans, sprouts and green, raw <br> 7510275 Brussel Sprouts, raw <br> 7510280 Buckwheat Sprouts, raw <br> 7510300 Cabbage, raw <br> 7510400 Cabbage, Chinese, raw <br> 7510500 Cabbage, Red, raw <br> 7510700 Cauliflower, raw <br> 7510900 Celery, raw <br> 7510950 Chives, raw <br> 7511100 Cucumber, raw <br> 7511120 Eggplant, raw <br> 7511200 Kohlrabi, raw <br> 75113- Lettuce, raw <br> 7511500 Mushrooms, raw <br> 7511900 Parsley <br> 7512100 Pepper, hot chili <br> 75122- Peppers, raw <br> 7512750 Seaweed, raw <br> 7512775 Snowpeas, raw <br> 75128- Summer Squash, raw <br> 7513210 Celery Juice <br> 7514100 Cabbage or cole slaw <br> 7514130 Chinese Cabbage Salad <br> 7514150 Celery with cheese <br> 75142- Cucumber salads <br> 75143- Lettuce salads <br> 7514410 Lettuce, wilted with bacon dressing <br> 7514600 Greek salad <br> 7514700 Spinach salad <br> 7520600 Algae, dried <br> 75201- Artichoke, cooked <br> 75202- Asparagus, cooked <br> 75203- Bamboo shoots, cooked <br> 752049- Beans, string, cooked <br> 75205- Beans, green, cooked/canned <br> 75206- Beans, yellow, cooked/canned <br> 75207- Bean Sprouts, cooked <br> 752085- Breadfruit <br> 752090- Brussel Sprouts, cooked <br> 75210- Cabbage, Chinese, cooked <br> 75211- Cabbage, green, cooked |

Appendix 13A. Food Codes and Definitions Used in Analysis of the 1987-88 USDA NFCS Data (continued)

| Food <br> Product | Houschold Code/Definition | Individual Code |
| :---: | :---: | :---: |
| Exposed <br> Veg. <br> (cont.) | 5114923 Chinese or Celery Cabbage, comm. canned <br> 51152- Tomatoes, canned, low sod. <br> 5115301 Asparagus, canned, low sod. <br> 5115302 Beans, Green, canned, low sod. <br> 5115303 Beans, Yellow, canned, low sod. <br> 5115309 Mushrooms, canned, low sod. <br> 51154- Greens, canned, low sod. <br> 5115501 Sauerkraut, low sodium <br> 5211- Dark Gr. Veg., comm. frozen (all exp.) <br> 52131- Asparagus, comm. froz. <br> 52133- Beans, snap, green, yellow, comm. froz. <br> 5213407 Peapods, comm froz. <br> 5213408 Peapods, with sauce, comm froz. <br> 5213409 Peapods, with other veg., comm froz. <br> 5213701 Brussel Sprouts, comm. froz. <br> 5213702 Brussel Sprouts, comm. froz. with cheese <br> 5213703 Brussel Sprouts, comm. froz. with other veg. <br> 5213705 Cauliflower, comm. froz. <br> 5213706 Cauliflower, comm. froz. with sauce <br> 5213707 Cauliflower, comm. froz. with other veg. <br> 5213708 Caul., comm. froz. with other veg. \& sauce <br> 5213709 Summer Squash, comm. froz. <br> 5213710 Summer Squash, comm. froz. with other veg. <br> 5213716 Eggplant, comm. froz. <br> 5213718 Mushrooms with sauce, comm. froz. <br> 5213719 Mushrooms, comm. froz. <br> 5213720 Okra, comm. froz. <br> 5213721 Okra, comm. froz., with sauce <br> 5311- Canned Tomato Juice and Tomato Mixtures <br> 5312102 Canned Sauerkraut Juice <br> 5321- Frozen Tomato Juice <br> 5371- Fresh Tomato Juice <br> 5381102 Aseptically Packed Tomato Juice <br> 5413101 Dry Algae <br> 5413102 Dry Celery <br> 5413103 Dry Chives <br> 5413109 Dry Mushrooms <br> 5413111 Dry Parsley <br> 5413112 Dry Green Peppers <br> 5413113 Dry Red Peppers <br> 5413114 Dry Seaweed <br> 5413115 Dry Tomatoes <br> (does not include soups, sauces, gravies, mixtures, and ready-to-eat dinners; includes baby foods except mixtures) | 75212- Cabbage, red, cooked <br> 752130-'Cabbage, savoy, cooked <br> 75214- Cauliflower <br> 75215- Celery, Chives, Christophine (chayote) <br> 752167- Cucumber, cooked <br> 752170- Eggplant, cooked <br> 752171- Fern shoots <br> 752172. Fern shoots <br> 752173- Flowers of sesbania, squash or lily <br> 7521801 Kohlrabi, cooked <br> 75219- Mushrooms, cooked <br> 75220- Okra/lettuce, cooked <br> 7522116 Palm Hearts, cooked <br> 7522121 Parsley, cooked <br> 75226- Peppers, pimento, cooked <br> 75230- Sauerkraut, cooked/canned <br> 75231- Snowpeas, cooked <br> 75232- Seaweed <br> 75233- Summer Squash <br> 7540050 Artichokes, stuffed <br> 7540101 Asparagus, creamed or with cheese <br> 75403- Beans, green with sauce <br> 75404- Beans, yellow with sauce <br> 7540601 Brussel Sprouts, creamed <br> 7540701 Cabbage, creamed <br> 75409- Cauliflower, creamed <br> 75410- Celery/Chiles, creamed <br> 75412- Eggplant, fried, with sauce, etc. <br> 75413- Kohlrabi, creamed <br> 754 14- Mushrooms, Okra, fried, stuffed, creamed <br> 754180- Squash, baked, fried, creamed, etc. <br> 7541822 Christophine, creamed <br> 7550011 Beans, pickled <br> 7550051 Celery, pickled <br> 7550201 Cauliflower, pickled <br> 755025-Cabbage, pickled <br> 7550301 Cucumber pickles, dill <br> 7550302 Cucumber pickles, relish <br> 7550303 Cucumber pickles, sour <br> 7550304 Cucumber pickles, sweet <br> 7550305 Cucumber pickles, fresh <br> 7550307 Cucumber, Kim Chee <br> 7550308 Eggplant, pickled <br> 755031 I Cucumber pickles, dill, reduced salt <br> 7550314 Cucumber pickles, sweet, reduced salt <br> 7550500 Mushrooms, pickled <br> 7550700 Okra, pickled <br> 75510- Olives <br> 7551101 Peppers, hot <br> 7551102 Peppers, pickled <br> 7551301 Seaweed, pickled <br> 7553500 Zucchini, pickled <br> 76102- Dark Green Veg., baby <br> 76401- Beans, baby (excl. most soups \& mixtures) |

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Appendix 13A. Food Codes and Definitions Used in Analysis of the 1987-88 USDA NFCS Data (continued)

| Food <br> Product | Household Code/Definition | Individual Code |
| :---: | :---: | :---: |
| Protected Veg. | 4922- Fresh Pumpkin, Winter Squash <br> 4942- Fresh Lima Beans <br> 4947- Fresh Peas <br> 49482- Fresh Soy Beans <br> 4956- Fresh Corn <br> 4958303 Succotash, home canned <br> 4958304 Succotash, home frozen <br> 4958401 Fresh Cactus (prickly pear) <br> 4958503 Burdock <br> 4958505 Bitter Melon <br> 4958507 Horseradish Tree Pods <br> 51122- Comm. Canned Pumpkin and Squash (baby) <br> 51142- Beans, comm. canned <br> 51143- Beans, lima and soy, comm. canned <br> 51146- Corn, comm. canned <br> 5114701 Peas, green, comm. canned <br> 5114702 Peas, baby, comm. canned <br> 5114703 Peas, blackeye, comm. canned <br> 5114705 Pigeon Peas, comm. canned <br> 5114919 Succotash, comm. canned <br> 5115304 Lima Beans, canned, low sod. <br> 5115306 Corn, canned, low sod. <br> 5115307 Creamed Corn, canned, low sod. <br> 511531- Peas and Beans, canned, low sod. <br> 52122- Winter Squash, comm. froz. <br> 52132- Lima Beans, comm. froz. <br> 5213401 Peas, gr., comm. froz. <br> 5213402 Peas, gr., with sauce, comm. froz. <br> 5213403 Peas, gr., with other veg., comm. froz. <br> 5213404 Peas, gr., with other veg., comm. froz. <br> 5213405 Peas, blackeye, comm froz. <br> 5213406 Peas, blackeye, with sauce, comm froz. <br> 52135- Corn, comm. froz. <br> 5213712 Artichoke Hearts, comm. froz. <br> 5213713 Baked Beans, comm. froz. <br> 5213717 Kidney Beans, comm. froz. <br> 5213724 Succotash, comm. froz. <br> 5411- Dried Beans <br> 5412- Dried Peas and Lentils <br> 5413104 Dry Com <br> 5413106 Dry Hominy <br> 5413504 Dry Squash, baby <br> 5413603 Dry Creamed Corn, baby <br> (does not include soups, sauces, gravies, mixtures, and ready-to-eat dinners: includes baby foods except mixtures) | 732- Pumpkin <br> 733- Winter Squash <br> 7510200 Lima Beans, raw <br> 7510550 Cactus, raw <br> 7510960 Corn, raw <br> 7512000 Peas, raw <br> 7520070 Aloe vera juice <br> 752040- Lima Beans, cooked <br> 752041- Lima Beans, canned <br> 7520829 Bitter Melon <br> 752083- Bitter Meion, cooked <br> 7520950 Burdock <br> 752131- Cactus <br> 752160- Corn, cooked <br> 752161-Corn, yellow, cooked <br> 752162- Corn, white, cooked <br> 752163- Corn, canned <br> 7521749 Hominy <br> 752175- Hominy <br> 75223- Peas, cowpeas, field or blackeye, cooked <br> 75224- Peas, green, cooked <br> 75225- Peas, pigeon, cooked <br> 75301- Succotash <br> 75402- Lima Beans with sauce <br> 75411 - Corn, scalloped, fritter, with cream <br> 7541650 Pea salad <br> 7541660 Pea salad with cheese <br> 75417- Peas, with sauce or creamed <br> 7550101 Corn relish <br> 76205- Squash, yellow, baby <br> 76405- Corn, baby <br> 76409- Peas, baby <br> 76411- Peas, creamed, baby <br> (does not include vegetable soups; vegetable mixtures; or vegetable with meat mixtures) |

Appendix 13A. Food Codes and Definitions Used in Analysis of the 1987-88 USDA NFCS Data (continued)

| Food <br> Product | Household Code/Definition | Individual Code |
| :---: | :---: | :---: |
| Root <br> Vegetables | 48- Potatoes, Sweetpotatoes <br> 4921- Fresh Carrots <br> 4953- Fresh Onions, Garlic <br> 4954- Fresh Beets <br> 4957- Fresh Turnips <br> 4958101 Fresh Celeriac <br> 4958102 Fresh Horseradish <br> 4958104 Fresh Radishes, no greens <br> 4958105 Radishes, home canned <br> 4958106 Radishes, home frozen <br> 4958107 Fresh Radishes, with greens <br> 4958108 Fresh Salsify <br> 4958109 Fresh Rutabagas <br> 4958110 Rutabagas, home frozen <br> 4958115 Fresh Parsnips <br> 4958116 Parsnips, home canned <br> 4958117 Parsnips, home frozen <br> 4958502 Fresh Lotus Root <br> 4958509 Ginger Root <br> 4958510 Jicama, including yambean <br> 51121- Carrots, comm. canned <br> 51145- Beets, comm. canned <br> 5114908 Garlic Pulp, comm. canned <br> 5114910 Horseradish, comm. prep. <br> 5114915 Onions, comm. canned <br> 5114916 Rutabagas, comm. canned <br> 5114917 Salsify, comm. canned <br> 5114921 Turnips, comm. canned <br> 5114922 Water Chestnuts, comm. canned <br> 51151- Carrots, canned, low sod. <br> 5115305 Beets, canned, low sod. <br> 5115502 Turnips, low sod. <br> 52121- Carrots, comm. froz. <br> 5213714 Beets, comm. froz. <br> 5213722 Onions, comm. froz. <br> 5213723 Onions, comm. froz., with sauce <br> 5213725 Turnips, comm. froz. <br> 5312103 Canned Carrot Juice <br> 5312104 Canned Beet Juice <br> 5372102 Fresh Carrot Juice <br> 5413105 Dry Garlic <br> 5413110 Dry Onion <br> 5413502 Dry Carrots, baby <br> 5413503 Dry Sweet Potatoes, baby <br> (does not include soups, sauces, gravies, mixtures, and ready-to-eat dinners; includes baby foods except mixtures) | 71- White Potatoes and Puerto Rican St. Veg. <br> 7310- Carrots <br> 7311140 Carrots in sauce <br> 7311200 Carrot chips <br> 734- Sweetpotatoes <br> 7510250 Beets, raw <br> 7511150 Garlic, raw <br> 7511180 Jicama (yambean), raw <br> 7511250 Leeks, raw <br> 75117- Onions, raw <br> 7512500 Radish, raw <br> 7512700 Rutabaga, raw <br> 7512900 Turnip, raw <br> 752080- Beets, cooked <br> 752081- Beets, canned <br> 7521362 Cassava <br> 7521740 Garlic, cooked <br> 7521771 Horseradish <br> 7521850 Lotus root <br> 752210- Onions, cooked <br> 7522110 Onions, dehydrated <br> 752220- Parsnips, cooked <br> 75227- Radishes, cooked <br> 75228- Rutabaga, cooked <br> 75229- Salsify, cooked <br> 75234- Turnip, cooked <br> 75235- Water Chestnut <br> 7540501 Beets, harvard <br> 75415- Onions, creamed, fried <br> 7541601 Parsnips, creamed <br> 7541810 Turnips, creamed <br> 7550021 Beets, pickled <br> 7550309 Horseradish <br> 7551201 Radishes, pickled <br> 7553403 Turnip, pickled <br> 76201- Carrots, baby <br> 76209- Sweetpotatoes, baby <br> 76403- Beets, baby <br> (does not include vegetable soups; vegetable mixtures; or vegetable with meat mixtures) |

Appendix 13A. Food Codes and Definitions Used in Analysis of the 1987-88 USDA NFCS Data (continued)

| Food <br> Product | Household Code/Definition | Individual Code |
| :---: | :---: | :---: |
| USDA SUBCATEGORIES |  |  |
| Dark Green <br> Vegetables | 491- Fresh Dark Green Vegetables <br> 5111- Comm. Canned Dark Green Veg. <br> 51154- Low Sodium Dark Green Veg. <br> 5211- Comm. Frozen Dark Green Veg. <br> 5413111 Dry Parsley <br> 5413112 Dry Green Peppers <br> 5413113 Dry Red Peppers <br> (does not include soups, sauces, gravies, mixtures, and ready-to-eat dinners; includes baby foods except mixtures/dinners; excludes vegetable juices and dried vegetables) | 72- Dark Green Vegetables all forms leafy, nonleafy, dk. gr. veg. soups |
| Decp Yellow Vegetables | 492- Fresh Deep Yellow Vegetables <br> 5112- Comm. Canned Deep Yellow Veg. <br> 51151- Low Sodium Carrots <br> 5212- Comm. Frozen Deep Yellow Veg. <br> 5312103 Carrot Juice <br> 54135- Dry Carrots, Squash, Sw. Potatoes (does not include soups, sauces, gravies, mixtures, and ready-to-eat dinners; includes baby foods except mixtures/dinners; excludes vegetable juices and dried vegetables) | 73- Deep Yellow Vegetables <br> all forms carrots, pumpkin, squash, sweetpotatoes, dp. yell. veg. soups |
| Other <br> Vegetables | 494- Fresh Light Green Vegetables <br> 495- Fresh Other Vegetables <br> 5114- Comm, Canned Other Veg. <br> 51153 - Low Sodium Other Veg. <br> 51155- Low Sodium Other Veg. <br> 5213- Comm. Frozen Other Veg. <br> 5312102 Sauerkraut Juice <br> 5312104 Beet Juice <br> 5411- Dreid Beans <br> 5412- Dried Peas, Lentils <br> 541310- Dried Other Veg. <br> 5413114 Dry Seaweed <br> 5413603 Dry Cr. Corn, baby <br> (does not include soups, sauces, gravies, mixtures, and ready-to-eat dinners; includes baby foods except mixtures/dinners; excludes vegetable juices and dried vegetables) | 75- Other Vegetables all forms |
| Citrus Fruits | 501- Fresh Citrus Fruits <br> 5121- Comm. Canned Citrus Fruits <br> 5331- Canned Citrus and Citrus Blend Juice <br> 5341- Frozen Citrus and Citrus Blend Juice <br> 5351- Aseptically Packed Citrus and Citr. Blend Juice <br> 5361- Fresh Citrus and Citrus Blend Juice <br> (includes baby foods; excludes dried fruits). | 61. Cirus Fruits and Juices 6720500 Orange Juice, baby food 6720600 Orange-Apricot Juice, baby food 6720700 Orange-Pineapple Juice, baby food 6721100 Orange-Apple-Banana Juice, baby food (excludes dried fruits) |

## Volume II - Food Ingestion Factors

## Appendix 13A

Appendix 13A. Food Codes and Definitions Used in Analysis of the 1987-88 USDA NFCS Data (continued)

| Food <br> Product | Household Code/Definition | Individual Code |
| :---: | :---: | :---: |
| Other Fruits | 502- Fresh Other Vitamin C-Rich Fruits <br> 503- Fresh Other Fruits <br> 5122- Comm. Canned Fruits Other than Citrus <br> 5222- Frozen Strawberries <br> 5223- Frozen Other than Citr. or Vitamin C-Rich Fr. <br> 5332- Canned Fruit Juice Other than Citrus <br> 5342- Frozen Juices Other than Citrus <br> 5352- Aseptically Packed Fruit Juice Other than Citr. <br> 5362- Fresh Fruit Juice Other than Citrus <br> 542- Dry Fruits <br> (includes baby foods; excludes dried fruits) | 62- Dried Fruits <br> 63- Other Fruits <br> 64- Fruit Juices and Nectars Excluding Citrus <br> 671- Fruits, baby <br> 67202- Apple Juice, baby <br> 67203- Baby Juices <br> 67204- Baby Juices <br> 67212- Baby Juices <br> 67213- Baby Juices <br> 673- Baby Fruits <br> 674- Baby Fruits • |

## Volume II - Food Ingestion Factors

## 14. BREAST MILK INTAKE

### 14.1. BACKGROUND

Breast milk is a potential source of exposure to toxic substances for nursing infants. Lipid soluble chemical compounds accumulate in body fat and may be transferred to breast-fed infants in the lipid portion of breast milk. Because nursing infants obtain most (if not all) of their dietary intake from breast milk, they are especially vulnerable to exposures to these compounds. Estimating the magnitude of the potential dose to infants from breast milk requires information on the quantity of breast milk consumed per day and the duration (months) over which breast-feeding occurs. Information on the fat content of breast milk is also needed for estimating dose from breast milk residue concentrations that have been indexed to lipid content.

Several studies have generated data on breast milk intake. Typically, breast milk intake has been measured over a 24 -hour period by weighing the infant before and after each feeding without changing its clothing (test weighing). The sum of the difference between the measured weights over the 24 -hour period is assumed to be equivalent to the amount of breast milk consumed daily. Intakes measured using this procedure are often corrected for evaporative water losses (insensible water losses) between infant weighings (NAS, 1991). Neville et al. (1988) evaluated the validity of the test weight approach among bottle-fed infants by comparing the weights of milk taken from bottles with the differences between the infants' weights before and after feeding. When test weight data were corrected for insensible water loss, they were not significantly different from bottle weights. Conversions between weight and volume of breast milk consumed are made using the density of human milk (approximately $1.03 \mathrm{~g} / \mathrm{mL}$ ) (NAS, 1991). Recently, techniques for measuring breast milk intake using stable isotopes have been developed. However, few data based on this new technique have been published (NAS, 1991).

Studies among nursing mothers in industrialized countries have shown that intakes among infants average approximately 750 to $800 \mathrm{~g} /$ day ( 728 to $777 \mathrm{~mL} /$ day) during the first 4 to 5 months of life with a range of 450 to $1,200 \mathrm{~g} / \mathrm{day}$ ( 437 to $1,165 \mathrm{~mL} /$ day) (NAS, 1991). Similar intakes have also been reported for developing countries (NAS, 1991). Infant birth weight and nursing frequency have been shown to influence the rate of intake (NAS, 1991). Infants who are larger at birth and/or nurse more frequently have been shown to have higher intake rates.

Also, breast milk production among nursing mothers has been reported to be somewhat higher than the amount actually consumed by the infant (NAS, 1991).

The available studies on breast milk intake are summarized in the following sections. Studies on breast milk intake rates have been classified as either key studies or relevant studies based on the criteria described in the Introduction (Volume I, Section 1.3.1). Recommended intake rates are based on the results of key studies, but relevant studies are also presented to provide the reader with added perspective on the current state of knowledge pertaining to breast milk intake.

Relevant data on lipid content and fat intake, breast-feeding duration and frequency, and the estimated percentage of the U.S. population that breast-feeds are also presented.

### 14.2. KEY STUDIES ON BREAST MILK INTAKE

 Pao et al. (1980) - Milk Intakes and Feeding Patterns of Breast-fed Infants - Pao et al. (1980) conducted a study of 22 healthy breast-fed infants to estimate breast milk intake rates. Infants were categorized as completely breast-fed or partially breast-fed. Breast feeding mothers were recruited through LaLeche League groups. Except for one black infant, all other infants were from white middle-class families in southwestern Ohio. The goal of the study was to enroll infants as close to one month of age as possible and to obtain records near one, three, six, and nine months of age (Pao et al., 1980). However, not all mother/infant pairs participated at each time interval. Data were collected for these 22 infants using the test weighing method. Records were collected for three consecutive 24 -hour periods at each test interval. The weight of breast milk was converted to volume by assuming a density of $1.03 \mathrm{~g} / \mathrm{mL}$. Daily intake rates were calculated for each infant based on the mean of the three 24 -hour periods. Mean daily breast milk intake rates for the infants surveyed at each time interval are presented in Table 14-1. For completely breast-fed infants; the mean intake rates were $600 \mathrm{~mL} /$ day at 1 month of age and 833 $\mathrm{mL} /$ day at 3 months of age. Partially breast-fed infants had mean intake rates of $485 \mathrm{~mL} / \mathrm{day}, 467 \mathrm{~mL} /$ day, 395 $\mathrm{mL} /$ day, and $554 \mathrm{~mL} /$ day at $1,3,6$, and 9 months of age, respectively. Pao et al. (1980) also noted that intake rates for boys in both groups were slightly higher than for girls.Exposure Factors Handbook

Chapter 14-Breast Milk Intake

| Age | Number of Infants Surveyed at Each Time Period | $\begin{gathered} \text { Mean } \\ \text { Intake } \\ (\mathrm{mL} / \mathrm{day})^{a} \\ \hline \end{gathered}$ | Range of Daily Intake (mL/day) |
| :---: | :---: | :---: | :---: |
| Compictely Bresst-fed |  |  |  |
| 1 month | 11 | $600 \pm 159$ | 426-989 |
| 3 months | 2 | 833 | 645-1,000 |
| 6 months | 1 | 682 | 616-786 |
| Partially Breast-fed |  |  |  |
| 1 month | 4 | $485 \pm 79$ | 398-655 |
| 3 months | 11 | $467 \pm 100$ | 242-698 |
| 6 months | 6 | $395 \pm 175$ | 147-684 |
| 9 months | 3 | $<554$ | 451-732 |

- Data expressed as mean $\pm$ standard deviation.

Source: Pao ci al.. 1980.
The advantage of this study is that data for both exclusively and partially breast-fed infants were collected for multiple time periods. Also, data for individual infants were collected over 3 consecutive days which would account for some individual variability. However, the number of infants in the study was relatively small and may not be entirely representative of the U.S. population, based on race and socioeconomic status, which may introduce some bias in the results. In addition, this study did not account for insensible water loss which may underestimate the amount of breast milk ingested.

Dewey and Lönnerdal (1983) - Milk and Nutrient Intakes of Breast-fed Infants from 1 to 6 Months - Dewey and Lönnerdal (1983) monitored the dietary intake of 20 breast-fed infants between the ages of 1 and 6 months. Most of the infants in the study were exclusively breastfed (five were given some formula, and several were given small amounts of solid foods after 3 months of age). According to Dewey and Lönnerdal (1983), the mothers were all well educated and recruited through Lamaze childbirth classes in the Davis area of California. Breast milk intake volume was estimated based on two 24-hour test weighings per month. Breast milk intake rates for the various age groups are presented in Table 14-2. Breast milk intake averaged 673,782 , and $896 \mathrm{~mL} /$ day at 1,3 , and 6 months of age, respectively.

The advantage of this study is that it evaluated breastfed infants for a period of 6 months based on two 24 -hour observations per infant per month. Corrections for insensible water loss apparently were not made. Also, the number of infants in the study was relatively small and may not be representative of U.S. population, based on race and socioeconomic status.

| Table 14-2. Breast Milk Intake for Infants Aged 1 to 6 Months |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: |
| Age <br> (months) | Number of Infants | $\begin{gathered} \text { Mean } \\ \text { (mU/day) } \\ \hline \end{gathered}$ | $\begin{gathered} \text { SD } \\ (\mathrm{mL} / \mathrm{day})^{\mathrm{a}} \\ \hline \end{gathered}$ | $\begin{gathered} \text { Range } \\ \text { (mL/day) } \end{gathered}$ |
| 1 | 16 | 673 | 192 | 341-1,003 |
| 2 | 19 | 756 | 170 | 449-1,055 |
| 3 | 16 | 782 | 172 | 492-1,053 |
| 4 | 13 | 810 | 142 | 593-1,045 |
| 5 | 11 | 805 | 117 | 554-1,045 |
| 6 | 11 | 896 | 122 | 675-1,096 |
| ${ }^{\text {a }}$ Standard deviation. <br> Source: Dewey and Lönnerdal, 1983. |  |  |  |  |

Butte et al. (1984) - Human Milk Intake and Growth in Exclusively Breast-fed Infants - Breast milk intake was studied in exclusively breast-fed infants during the first 4 months of life (Butte et al., 1984). Breastfeeding mothers were recruited through the Baylor Milk Bank Program in Texas. Forty-five mother/infant pairs participated in the study. However, data for some time periods (i.e., 1, 2, 3 , or 4 months) were missing for some mothers as a result of illness or other factors. The mothers were from the middle- to upper-socioeconomic stratum and had a mean age of $28.0 \pm 3.1$ years. A total of 41 mothers were white, 2 were Hispanic, 1 was Asian, and 1 was West Indian. Infant growth progressed satisfactorily over the course of the study. The amount of milk ingested over a 24 -hour period was determined using the test weighing procedure. Test weighing occurred over a 24 -hour period for most participants, but intake among several infants was studied over longer periods ( 48 to 96 hours) to assess individual variation in intake. The study did not indicate whether the data were corrected for insensible water loss. Mean breast milk intake ranged from $723 \mathrm{~g} /$ day ( $702 \mathrm{~mL} /$ day) at 3 months to $751 \mathrm{~g} /$ day ( $729 \mathrm{~mL} /$ day) at 1 month, with an overall mean of $733 \mathrm{~g} /$ day ( $712 \mathrm{~mL} /$ day) for the entire study period (Table 14-3). Intakes were also calculated on the basis of body weight (Table 14-3). Based on the results of test weighings conducted over 48 to 96 hours, the mean variation in individual daily intake was estimated to be $7.9 \pm 3.6$ percent.

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| Table 14-3. Breast Milk Intake Among Exclusively Breast-fed Infants During the First 4 Months of Life |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: |
| $\begin{gathered} \text { Age } \\ \text { (months) } \end{gathered}$ | Number of Infants | Breast Milk Intake ${ }^{3}$ (g/day) | $\begin{gathered} \text { Breast Milk } \\ \text { Intake } \\ (\mathrm{g} / \mathrm{kg} \text {-day }) \\ \hline \end{gathered}$ | Body Weight ${ }^{\text {b }}$ (kg) |
| 1 | 37 | $751.0 \pm 130.0$ | $159.0 \pm 24.0$ | 4.7 |
| 2 | 40 | $725.0 \pm 131.0$ | $129.0 \pm 19.0$ | 5.6 |
| 3 | 37 | $723.0 \pm 114.0$ | $117.0 \pm 20.0$ | 6.2 |
| 4 | 41 | $740.0 \pm 128.0$ | $111.0 \pm 17.0$ | 6.7 |
| a Data expressed as mean $\pm$ standard deviation. <br> b Calculated by dividing breast milk intake ( $\mathrm{g} / \mathrm{day}$ ) by breast milk intake ( $\mathrm{g} / \mathrm{kg}$-day). <br> Source: Butte ct al., 1984. |  |  |  |  |

The advantage of this study is that data for a larger number of exclusively breast-fed infants were collected than were collected by Pao et al. (1980). However, data were collected over a shorter time period (i.e., 4 months compared to 6 months) and day-to-day variability was not characterized for all infants. In addition, the population studied may not be representative of the U.S. population based on race and socioeconomic status.

Neville et al. (1988) - Studies on Human Lactation

- Neville et al. (1988) studied breast milk intake among 13 infants during the first year of life. The mothers were all multiparous, nonsmoking, Caucasian women of middle- to upper-socioeconomic status living in Denver, Colorado (Neville et al., 1988). All women in the study practiced exclusive breast-feeding for at least 5 months. Solid foods were introduced at mean age of 7 months. Daily milk intake was estimated by the test weighing method with corrections for insensible weight loss. Data were collected daily from birth to 14 days, weekly from weeks 3 through 8, and monthly until the study period ended at 1 year after inception. The estimated breast milk intakes for this study are listed in Table 14-4. Mean breast milk intakes were $770 \mathrm{~g} /$ day ( $748 \mathrm{~mL} /$ day), 734 $\mathrm{g} /$ day ( $713 \mathrm{~mL} /$ day), $766 \mathrm{~g} /$ day ( $744 \mathrm{~mL} /$ day), and 403 $\mathrm{g} /$ day ( $391 \mathrm{~mL} /$ day) at $1,3,6$, and 12 months of age, respectively.

In comparison to the previously described studies, Neville et al. (1988) collected data on numerous days over a relatively long time period ( 12 months) and they were corrected for insensible weight loss. However, the intake rates presented in Table 14-4 are estimated based on intake during only a 24 -hour period. Consequently, these intake rates are based on short-term data that do not account for day-to-day variability among individual
infants. Also, a smaller number of subjects was included than in the previous studies, and the population studied may not be representative of the U.S. population, based on race and socioeconomic status.

| Age (days) | Number of Infants | $\begin{gathered} \text { Mean } \\ \text { (g/day) } \end{gathered}$ | Standard <br> Deviation <br> (g/day) | Range (g/day) |
| :---: | :---: | :---: | :---: | :---: |
| 1 | 7 | 44 | 71 | -31-149 ${ }^{\text {a }}$ |
| 2 | 10 | 182 | 86 | 44-355 |
| 3 | 11 | 371 | 153 | 209-688 |
| 4 | 11 | 451 | 176 | 164-694 |
| 5 | 12 | 498 | 129 | 323-736 |
| 6 | 10 | 508 | 167 | 315-861 |
| 7 | 8 | 573 | 167 | 406-842 |
| 8 | 9 | 581 | 159 | 410-923 |
| 9 | 10 | 580 | 76 | 470-720 |
| 10 | 10 | 589 | 132 | 366-866 |
| 11 | 8 | 615 | 168 | 398-934 |
| 14 | 10 | 653 | 154 | 416-922 |
| 21 | 10 | 651 | 84 | 554-786 |
| 28 | 13 | 770 | 179 | 495-1144 |
| 35 | 12 | 668 | 117 | 465-930 |
| 42 | 12 | 711 | 111 | 554.896 |
| 49 | 10 | 709 | 115 | 559-922 |
| 56 | 13 | 694 | 98 | 556-859 |
| 90 | 12 | 734 | 114 | 613-942 |
| 120 | 13 | 711 | 100 | 570-847 |
| 150 | 13 | 838 | 134 | 688-1173 |
| 180 | 13 | 766 | 121 | 508-936 |
| 210 | 12 | 721 | 154 | 486-963 |
| 240 | 10 | 622 | 210 | 288-1002 |
| 270 | 12 | 618 | 220 | 223-871 |
| 300 | 11 | 551 | 234 | 129-894 |
| 330 | 9 | 554 | 240 | 120-860 |
| 360 | 9 | 403 | 250 | 65-770 |

Dewey et al. (1991a; 1991b) - The DARLING Study - The Davis Area Research on Lactation, Infant Nutrition and Growth (DARLING) study was conducted in 1986 to evaluate growth patterns, nutrient intake, morbidity, and activity levels in infants who were breastfed for at least the first 12 months of life (Dewey et al., 1991a; 1991b). Seventy-three infants aged 3 months were included in the study. The number of infants included in the study at subsequent time intervals was somewhat lower as a result of attrition. All infants in the study were healthy and of normal gestational age and weight at birth, and did not consume solid foods until after the first 4 months of age. The mothers were highly educated and of

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"relatively high socioeconomic status" from the Davis arca of California (Dewey et al., 1991a; 1991b). Breast milk intake was estimated by weighing the infants before and after each feeding and correcting for insensible water loss. Test weighings were conducted over a 4 -day period every 3 months. The results of the study indicate that breast milk intake declines over the first 12 months of life. Mean breast milk intake was estimated to be 812 g/day ( $788 \mathrm{~mL} / \mathrm{day}$ ) at 3 months and $448 \mathrm{~g} /$ day ( $435 \mathrm{~mL} /$ day) at 12 months (Table 14-5). Based on the estimated intakes at 3 months of age, variability between individuals (coefficient of variation (CV) $=16.3$ percent) was higher than individual day-to-day variability ( $\mathrm{CV}=5.4$ percent) for the infants in the study (Dewey et al., 1991a).

| Table 14-5. | Breast Milk Intake Estimated by the DARLING Study |  |  |
| :---: | :---: | :---: | :---: |
| Age | Number of <br> Infants | Mean Intake <br> (g/day) | Standard Deviation <br> (g/day) |
|  | 73 | 812 |  |
| 3 | 60 | 769 | 133 |
| 6 | 50 | 646 | 171 |
| 9 | 42 | 448 | 217 |
| 12 |  |  |  |

The advantages of this study are that data were collected over a relatively long-time ( 4 days) period at each test interval which would account for some day-today infant variability, and corrections for insensible water loss were made. However, the population studied may not be representative of the U.S. population, based on race and socioeconomic status.

### 14.3. RELEVANT STUDIES ON BREAST MILK INTAKE <br> Hofvander et al. (1982) - The Amount of Milk

 Consumed by 1- to 3-Month Old Breast- or Bottle-Fed Infants - Hofvander et al. (1982) compared milk intake among breast-fed and bottle-fed infants at ages 1,2 , and 3 months of age. Intake of breast milk and breast milk substitutes was tabulated for 25 Swedish infants in each age group. Daily intake among breast-fed infants was estimated using the test weighing method. Test weighings were conducted over a 24 -hour time period at each time interval. Daily milk intake among bottle-fed infants was estimated by measuring the volumetric differences in milk contained in bottles at the beginning and end of all feeding sessions in a 24 -hour period. The mean intake rates for bottle-fed infants were slightly higher than forbreast-fed infants for all age groups (Table 14-6). Also, boys consumed breast milk or breast milk substitutes at a slightly higher rate than girls (Table 14-7). Breast milk intake was estimated to be $656 \mathrm{~g} /$ day ( $637 \mathrm{~mL} /$ day) at 1 month and $776 \mathrm{~g} /$ day ( $753 \mathrm{~mL} /$ day) at 3 months.

| Table 14-6.Milk Intake for Bottle-and Breast-fed <br> Infants by Age Group |  |  |
| :---: | :---: | :---: |
| Age <br> (months) | Breast Milk Substitutes <br> Mean (g/day) | Breast Milk <br> Mean (g/day) |
| 1 | 713 <br> $(500-1,000)$ | 656 <br> $(360-860)$ |
| 2 | 811 <br> $(670-1,180)$ | 773 <br> 3 <br> 3 |


| Age | Boys |  | Girls |  |
| :---: | :---: | :---: | :---: | :---: |
|  | $\begin{gathered} \text { Mean } \\ (\mathrm{g} / \mathrm{day}) \end{gathered}$ | N | $\begin{gathered} \text { Mean } \\ (\mathrm{g} / \mathrm{day}) \end{gathered}$ | N |
| Breast milk |  |  |  |  |
| 1 | 663 | 12 | 649 | 13 |
| 2 | 791 | 14 | 750 | 11 |
| 3 | 811 | 12 | 743 | 13 |
| Breast milk substitute |  |  |  |  |
| 1 | 753 | 10 | 687 | 15 |
| 2 | 863 | 13 | 753 | 12 |
| 3 | 862 | 13 | 843 | 12 |
| Source: Hofvander et al., 1982. |  |  |  |  |

This study was conducted among a small number of Swedish infants, but the results are similar to those summarized previously for U.S. studies. Insensible water losses were apparently not considered in this study, and only short-term data were collected.

Köhler et al. (I984) - Food Intake and Growth of Infants Between Six and Twenty-six Weeks of Age on Breast Milk, Cow's Milk, Formula, and Soy Formula Köhler et al. (1984) evaluated breast milk and formula intake among normal infants between the ages of 6 and 26 weeks. The study included 25 fully breast-fed and 34 formula-fed infants from suburban communities in Sweden. Intake among breast-fed infants was estimated

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using the test weighing method over a 48 -hour test period. Intake among formula-fed infants was estimated by feeding infants from bottles with known volumes of formula and recording the amount consumed over a 48hour period. Table 14-8 presents the mean breast milk and formula intake rates for the infants studied. Data were collected for both cow's milk-based formula and soybased formula. The results indicated that the daily intake for bottle-fed infants was greater than for breast-fed infants.

### 14.4. KEY STUDIES ON LIPID CONTENT AND FAT INTAKE FROM BREAST MILK

Human milk contains over 200 constituents including lipids, various proteins, carbohydrates, vitamins, minerals, and trace elements as well as enzymes and hormones (NAS, 1991). The lipid content of breast milk varies according to the length of time that an infant nurses. Lipid content increases from the beginning to the end of a single nursing session (NAS, 1991). The lipid portion accounts for approximately 4 percent of human breast

| Table 14-8. Intake of Breast Milk and Formula ..... |  |  |  |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  | , | reast Mi |  | Cow's Formula |  |  | Soy Formula |  |  |
| $\begin{gathered} \text { Age } \\ \text { (wks) } \end{gathered}$ | N | $\begin{gathered} \text { Mean } \\ \text { (g/day) } \end{gathered}$ | $\begin{gathered} \text { SD } \\ \text { (g/day) } \end{gathered}$ | N | Mean (g/day) | $\begin{gathered} \text { SD } \\ (\mathrm{g} / \mathrm{day}) \end{gathered}$ | N | $\begin{gathered} \text { Mean } \\ \text { (g/day) } \end{gathered}$ | $\begin{gathered} \text { SD } \\ \text { (g/day) } \end{gathered}$ |
| 6 | 26 | 746 | 101 | 20 | 823 | 111 | 13 | 792 | 127 |
| 14 | 21 | 726 | 143 | 19 | 921 | 95 | 13 | 942 | 78 |
| 22 | 13 | 722 | 114 | 18 | 818 | 201 | 13 | 861 | - 196 |
| 26 | 12 | 689 | 120 | 18 | 722 | 209 | 12 | 776 | 159 |
| Source: Köhler et al., 1984. |  |  |  |  |  |  |  |  |  |

The advantages of this study are that it compares breast milk intake to formula intake and that test weightings were conducted over 2 consecutive days to account for variability in individual intake. Although the population studied was not representative of the U.S. population, similar intake rates were observed in the studies that were previously summarized.

Axelsson et al. (1987) - Protein and Energy Intake During Weaning - Axelsson et al. (1987) measured food consumption and energy intake in 30 healthy Swedish infants between the ages of 4 and 6 months. Both formula-fed and breast-fed infants were studied. All infants were fed supplemental foods (i.e., pureed fruits and vegetables after 4 months, and pureed meats and fish after 5 months). Milk intake among breast-fed infants was estimated by weighing the infants before and after each feeding over a 2 -day period at each sampling interval. Breast milk intake averaged $765 \mathrm{~mL} /$ day at 4.5 months of age, and $715 \mathrm{~mL} /$ day at 5.5 months of age.

This study is based on short-term data, a small number of infants, and may not be representative of the U.S. population. However, the intake rates estimated by this study are similar to those generated by the U.S. studies that were summarized previously.
milk ( $39 \pm 4.0 \mathrm{~g} / \mathrm{L}$ ) (NAS, 1991). This value is supported by various studies that evaluated lipid content from human breast milk. Several studies also estimated the quantity of lipid consumed by breast-feeding infants. These values are appropriate for performing exposure assessments for nursing infants when the contaminant(s) have residue concentrations that are indexed to the fat portion of human breast milk.

Butte et al. (1984) - Human Milk Intake and Growth in Exclusively Breast-fed Infants - Butte et al., (1984) analyzed the lipid content of breast milk samples taken from women who participated in a study of breast milk intake among exclusively breast-fed infants. The study was conducted with over 40 women during a 4 -month period. The mean lipid content of breast milk at various infants' ages is presented in Table 14-9. The overall lipid content for the 4 -month study period was $34.3 \pm 6.9 \mathrm{mg} / \mathrm{g}$ (3.4 percent). Butte et al. (1984) also calculated lipid intakes from 24 -hour breast milk intakes and the lipid content of the human milk samples. Lipid intake was estimated to range from $23.6 \mathrm{~g} /$ day ( $3.8 \mathrm{~g} / \mathrm{kg}$-day) to 28.0 $\mathrm{g} /$ day $(5.9 \mathrm{~g} / \mathrm{kg}$-day) .

The number of women included in this study was small, and these women were selected primarily from middle- to upper-socioeconomic classes. Thus, data on breast milk lipid content from this study may not be entirely representative of breast milk lipid content among

| Table 14-9. Lipid Content of Human Milk and Estimated Lipid Intake Among Exclusively Breast-fed Infants |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: |
| Age (months) | Number of Observations | Lipid Content $(\mathrm{mg} / \mathrm{g})^{\mathrm{a}}$ | $\begin{gathered} \text { Lipid } \\ \text { Content }{ }_{\text {Pent) }} \text { b } \\ \hline \text { percent } \end{gathered}$ | Lipid Intake $(g / \text { day })^{a}$ | $\begin{gathered} \text { Lipid } \\ \text { Intake } \\ (\mathrm{g} / \mathrm{kg} \text {-day })^{\mathrm{a}} \\ \hline \end{gathered}$ |
| 1 | 37 | $36.2 \pm 7.5$ | 3.6 | $28.0 \pm 8.5$ | $5.9 \pm 1.7$ |
| 2 | 40 | $34.4 \pm 6.8$ | 3.4 | $25.2 \pm 7.1$ | $4.4 \pm 1.2$ |
| 3 | 37 | $32.2 \pm 7.8$ | 3.2 | $23.6 \pm 7.2$ | $3.8 \pm 1.2$ |
| 4 | 41 | $34.8 \pm 10.8$ | 3.5 | $25.6 \pm 8.6$ | $3.8 \pm 1.3$ |
| a Data expressed as means $\pm$ standard deviations. <br> b Percents calculated from lipid content reported in $\mathrm{mg} / \mathrm{g}$. |  |  |  |  |  |

the U.S. population. Also, these estimates are based on short-term data and day-to-day variability was not characterized.

Marwell and Burmaster (1993) - A Simulation Model to Estimate a Distribution of Lipid Intake from Breast Milk Intake During the First Year of Life -Maxwell and Burmaster (1993) used a hypothetical population of 5,000 infants between birth and 1 year of age to simulate a distribution of daily lipid intake from breast milk. The hypothetical population represented both bottle-fed and breast-fed infants aged 1 to 365 days. A distribution of daily lipid intake was developed based on data in Dewey ct al. ( 199 lb ) on breast milk intake for infants at $3,6,9$, and 12 months and breast milk lipid content, and survey data in Ryan et al. (1991) on the percentage of breast-fed infants under the age of 12 months (i.e., approximately 22 percent). A model was used to simulate intake among 1,113 of the 5,000 infants that were expected to be breastfed. The results of the model indicated that lipid intake among nursing infants under 12 months of age can be characterized by a normal distribution with a mean of 26.8 g/day and a standard deviation of $7.4 \mathrm{~g} /$ day (Table 14-10). The model assumes that nursing infants are completely breast-fed and does not account for infants who are breastfed longer than 1 year. Based on data collected by Dewey ct al. (1991b), Maxwell and Burmaster (1993) estimated the lipid content of breast milk to be $36.7 \mathrm{~g} / \mathrm{L}$ at 3 months ( $35.6 \mathrm{mg} / \mathrm{g}$ or $3.6 \%$ ) and $40.2 \mathrm{~g} / \mathrm{L}(39.0 \mathrm{mg} / \mathrm{g}$ or $3.9 \%)$ at 12 months.

The advantage of this study is that it provides a "snapshot" of daily lipid intake from breast milk for breast-fed infants. These results are, however, based on a simulation model and there are uncertainties associated with the assumptions made. The estimated mean lipid intake rate represents the average daily intake for nursing infants under 12 months of age. These data are useful for
performing exposure assessments when the age of the infant cannot be specified (i.e., 3 months or 6 months). Also, because intake rates are indexed to the lipid portion of the breast milk, they may be used in conjunction with residue concentrations indexed to fat content.

| Table 14-10.Predicted Lipid Intakes for Breast-fed Infants <br> Under 12 Months of Age |  |
| :--- | :---: |
| Statistic |  |
|  | Value |
|  |  |
| Number of Observations in Simulation | 1,113 |
| Minimum Lipid Intake | $1.0 \mathrm{~g} / \mathrm{day}$ |
| Maximum Lipid Intake | $51.5 \mathrm{~g} / \mathrm{day}$ |
| Arithmetic Mean Lipid Intake | $26.8 \mathrm{~g} / \mathrm{day}$ |
| Standard Deviation Lipid Intake | $7.4 \mathrm{~g} / \mathrm{day}$ |
| Source: Maxwell and Burmaster, 1993. |  |

### 14.5. OTHER FACTORS

Other factors associated with breast milk intake include: the frequency of breast-feeding sessions per day, the duration of breast-feeding per event, the duration of breast-feeding during childhood, and the magnitude and nature of the population that breast-feeds.

Frequency and Duration of Feeding - Hofvander et al. (1982) reported on the frequency of feeding among 25 bottle-fed and 25 breast-fed infants at ages 1,2 , and 3 months. The mean number of meals for these age groups was approximately 5 meals/day (Table 14-11). Neville et al. (1988) reported slightly higher mean feeding frequencies. The mean number of meals per day for exclusively breast-fed infants was 7.3 at ages 2 to 5 months and 8.2 at ages 2 weeks to 1 month. Neville et al. (1988) reported that, for infants between the ages of 1 week and 5 months, the average duration of a breast feeding session is $16-18$ minutes.

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| Table 14-11. Number of Meals Per Day |  |  |
| :---: | :---: | :---: |
| Age (months) | Bottle-fed Infants (meals/day) $^{\text {a }}$ | $\begin{gathered} \text { Breast-fed } \\ \text { (meals/day) }^{\text {a }} \\ \hline \end{gathered}$ |
| 1 | 5.4 (4-7) | 5.8 (5-7) |
| 2 | 4.8 (4-6) | 5.3 (5-7) |
| 3 | 4.7 (3-6) | 5.1 (4-8) |
| a Data expressed as mean with range in parentheses. <br> Source: Hofvander et al., 1982. |  |  |

Population of Nursing Infants and Duration of Breast-Feeding During Infancy - According to NAS (1991), the percentage of breast-feeding women has changed dramatically over the years. Between 1936 and 1940, approximately 77 percent of infants were breast fed, but the incidence of breast-feeding fell to approximately 22 percent in 1972. The duration of breast-feeding also dropped from about 4 months in the early 1930s to 2 months in the late 1950s. After 1972, the incidence of breast-feeding began to rise again, reaching its peak at approximately 61 percent in 1982. The duration of breast-feeding also increased between 1972 and 1982. Approximately 10 percent of the mothers who initiated breast-feeding continued for at least 3 months in 1972; however, in 1984, 37 percent continued breast-feeding beyond 3 months. In 1989, breast-feeding was initiated among 52.2 percent of newborn infants, and 40 percent continued for 3 months or longer (NAS, 1991). Based on the data for 1989, only about 20 percent of infants were still breast fed by age 5 to 6 months (NAS, 1991). Data on the actual length of time that infants continue to breastfeed beyond 5 or 6 months are limited (NAS, 1991). However, Maxwell and Burmaster (1993) estimated that approximately 22 percent of infants under 1 year of age are breast-fed. This estimate is based on a reanalysis of survey data in Ryan et al. (1991) collected by Ross Laboratories (Maxwell and Burmaster, 1993). Studies have also indicated that breast-feeding practices may differ among ethnic and socioeconomic groups and among regions of the United States. The percentages of mothers who breast feed, based on ethnic background and demographic variables, are presented in Table 14-12 (NAS, 1991).

Intake Rates Based on Nutritional Status Information on differences in the quality and quantity of breast milk consumed based on ethnic or socioeconomic characteristics of the population is limited. Lönnerdal et
al. (1976) studied breast milk volume and composition (nitrogen, lactose, proteins) among underprivileged and privileged Ethiopian mothers. No significant differences were observed between the data for these two groups; and similar data for well-nourished Swedish mothers were observed. Lönnerdal et al. (1976) stated that these results indicate that breast milk quality and quantity are not affected by maternal malnutrition. However, Brown et al. (1986a; 1986b) noted that the lactational capacity and energy concentration of marginally-nourished women in Bangladesh were "modestly less than in better nourished mothers." Breast milk intake rates for infants of marginally-nourished women in this study were $690 \pm 122$ g/day at 3 months, $722 \pm 105$ g/day at 6 months, and $719 \pm 119$ g/day at 9 months of age (Brown et al., 1986a). Brown et al. (1986a) observed that breast milk from women with larger measurements of arm circumference and triceps skinfold thickness had higher concentrations of fat and energy than mothers with less body fat. Positive correlations between maternal weight and milk fat concentrations were also observed. These results suggest that milk composition may be affected by maternal nutritional status.

### 14.6. RECOMMENDATIONS

The key studies described in this section were used in selecting recommended values for breast milk intake, fat content and fat intake, and other related factors. Although different survey designs, testing periods, and populations were utilized by the key and relevant studies to estimate intake, the mean and standard deviation estimates reported in these studies are relatively consistent. There are, however, limitations with the data. Data are not available for infants under 1 month of age. This subpopulation may be of particular concern since a larger number of newborns are totally breast fed. In addition, with the exception of Butte (1984), data were not presented on a body weight basis. This is particularly important since intake rates may be higher on a body weight basis for younger infants. Also, the data used to derive the recommendations are over 10 years old and the sample size of the studies was small. Other subpopulations of concern such as mothers highly committed to breast feeding, sometimes for periods longer than 1 year, may not be captured by the studies presented in this chapter. Further research is needed to identify these subgroups and to get better estimates of breast milk intake rates. The general designs of both key and relevant studies and their limitations are summarized in Table 14-13. Table 14-14

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presents the confidence rating for breast milk intake recommendations.

Breast Milk Intake - The breast milk intake rates for nursing infants that have been reported in the key studies described in this section are summarized in Table 14-15. Based on the combined results of these studies, 742 $\mathrm{mL} /$ day is recommended to represent an average breast milk intake rate, and $1,033 \mathrm{~mL} /$ day represents an upperpercentile intake rate (based on the middle range of the mean plus 2 standard deviations) for infants between the ages of 1 and 6 months of age. The average value is the mean of the average intakes at 1,3 , and 6 months from the key studies listed in Table 14-15. It is consistent with the average intake rate of 718 to $777 \mathrm{~mL} /$ day estimated by NAS (1991) for infants during the first 4 to 5 months of life. Intake among older infants is somewhat lower, averaging $413 \mathrm{~mL} /$ day for $12-\mathrm{month}$ olds (Neville et al. 1988; Dewey et al. 1991a; 1991b). When a time weighted average is calculated for the 12 -month period, average breast milk intake is approximately $688 \mathrm{~mL} /$ day, and upper-percentile intake is approximately $980 \mathrm{~mL} /$ day. Table 14-16 summarizes these recommended intake rates.

Lipid Content and Lipid Intake - Recommended lipid intake rates are based on data from Butte et al. (1984) and Maxwell and Burmaster (1993). Butte et al. (1984) estimated that average lipid intake ranges from $23.6 \pm 7.2$ $\mathrm{g} / \mathrm{day}(22.9 \pm 7.0 \mathrm{~mL} / \mathrm{day})$ to $28.0 \pm 8.5 \mathrm{~g} / \mathrm{day}(27.2 \pm 8.3$ $\mathrm{mL} /$ day) between I and 4 months of age. These intake rates are consistent with those observed by Burmaster and Maxwell (1993) for infants under I year of age [( $26.8 \pm$ $7.4 \mathrm{~g} / \mathrm{day}(26.0 \pm 7.2 \mathrm{~mL} /$ day $)]$. Therefore, the recommended breast milk lipid intake rate for infants under 1 year of age is $26.0 \mathrm{~mL} /$ day and the upperpercentile value is $40.4 \mathrm{~mL} /$ day (based on the mean plus 2 standard deviations). The recommended value for breast milk fat content is 4.0 percent based on data from NAS (1991), Butte et al. (1984), and Maxwell and Burmaster (1993).

### 14.7. REFERENCES FOR CHAPTER 14

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## Volume II - Food Ingestion Factors

Chapter 14-Breast Milk Intake

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|  | Total |  | White |  | Black |  | Hispanic ${ }^{\text {c }}$ |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Category | Newborns | 5-6 Mo Infants | Newborns | 5-6 Mo <br> Infants | Newborns | $5-6 \mathrm{Mo}$ Infants | Newborns | 5-6 Mo Infants |
| All mothers | 52.2 | 19.6 | 58.5 | 22.7 | 23.0 | 7.0 | 48.4 | 15.0 |
| Parity |  |  |  |  |  |  |  |  |
| Primiparous | 52.6 | 16.6 | 58.3 | 18.9 | 23.1 | 5.9 | 49.9 | 13.2 |
| Multiparous | 51.7 | 22.7 | 58.7 | 26.8 | 23.0 | 7.9 | 47.2 | 16.5 |
| Marital status |  |  |  |  |  |  |  |  |
| Married | 59.8 | 24.0 | 61.9 | 25.3 | 35.8 | 12.3 | 55.3 | 18.8 |
| Unmantied | 30.8 | 7.7 | 40.3 | 9.8 | 17.2 | 4.6 | 37.5 | 8.6 |
| Maternal age |  |  |  |  |  |  |  |  |
| $<20 \mathrm{yr}$ | 30.2 | 6.2 | 36.8 | 7.2 | 13.5 | 3.6. | 35.3 | 6.9 |
| 20.24 yr | 45.2 | 12.7 | 50.8 | 14.5 | 19.4 | 4.7 | 46.9 | 12.6 |
| 25-29 yr | 58.8 | 22.9 | 63.1 | 25.0 | 29.9 | 9.4 | 56.2 | 19.5 |
| $30-34 \mathrm{yr}$ | 65.5 | 31.4 | 70.1 | 34.8 | 35.4 | 13.6 | 57.6 | 23.4 |
| 235 yr | 66.5 | 36.2 | 71.9 | 40.5 | 35.6 | 14.3 | 53.9 | 24.4 |
| Maternal education |  |  |  |  |  |  |  |  |
| No college | 42.1 | 13.4 | 48.3 | 15.6 | 17.6 | 5.5 | 42.6 | 12.2 |
| Coilcge ${ }^{\text {d }}$ | 70.7 | 31.1 | 74.7 | 34.1 | 41.1 | 12.2 | 66.5 | 23.4 |
| Fomily income |  |  |  |  |  |  |  |  |
| < $\$ 7.000$ | 28.8 | 7.9 | 36.7 | 9.4 | 14.5 | 4.3 | 35.3 | 10.3 |
| \$7,000.514,999 | 44.0 | 13.5 | 49.0 | 15.2 | 23.5 | 7.3 | 47.2 | 13.0 |
| S15,000-\$24,999 | 54.7 | 20.4 | 57.7 | 22.3 | 31.7 | 8.7 | 52.6 | 16.5 |
| 2\$25,000 | 66.3 | 27.6 | 67.8 | 28.7 | 42.8 | 14.5 | 65.4 | 23.0 |
| Matemal employment |  |  |  |  |  |  |  |  |
| Full time | 50.8 | 10.2 | 54.8 | 10.8 | 30.6 | 6.9 | 50.4 | 9.5 |
| Part time | 59.4 | 23.0 | 63.8 | 25.5 | 26.0 | 6.6 | 59.4 | 17.7 |
| Not employed | 51.0 | 23.1 | 58.7 | 27.5 | 19.3 | 7.2 | 46.0 | 16.7 |
| U.S. census region |  |  |  |  |  |  |  |  |
| New England | 52.2 | 20.3 | 53.2 | 21.4 | 35.6 | 5.0 | 47.6 | 14.9 |
| Middle Atlantic | 47.4 | 18.4 | 52.4 | 21.8 | 30.6 | 9.7 | 41.4 | 10.8 |
| East North Central | 47.6 | 18.1 | 53.2 | 20.7 | 21.0 | 7.2 | 46.2 | 12.6 |
| West North Central | 55.9 | 19.9 | 58.2 | 20.7 | 27.7 | 7.9 | 50.8 | 22.8 |
| South Atlantic | 43.8 | 14.8 | 53.8 | 18.7 | 19.6 | 5.7 | 48.0 | 13.8 |
| East South Central | 37.9 | 12.4 | 45.1 | 15.0 | 14.2 | 3.7 | 23.5 | 5.0 |
| West South Central | 46.0 | 14.7 | 56.2 | 18.4 | 14.5 | 3.8 | 39.2 | 11.4 |
| Mountain | 70.2 | 30.4 | 74.9 | 33.0 | 31.5 | 11.0 | 53.9 | 18.2 |
| Pacific | 70.3 | 28.7 | 76.7 | 33.4 | 43.9 | 15.0 | 58.5 | 19.7 |
| * Mothers were surveyed when their infants were 6 months of age. They were asked to recall the method of feeding the infant when in the hospital, at age 1 week, at months 1 through 5 , and on the day preceding completion of the survey. Numbers in the columns labeled "5-6 Mo Infants" are an average of the 5-month and previous day responses. <br> b Based on data from Ross Laboratories. <br> c Hispanic is not exclusive of white or black. <br> d College includes all women who reported completing at least I year of college. <br> Source: NAS, 1991. |  |  |  |  |  |  |  |  |

Table 14-13. Breast Milk Intake Studies

| Table 14-13. Breast Milk Intake Studies |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: |
| Study | Number of Individuals | Type of Feeding | Sampling Time and Interval | Population Studied | Comments |
| KEY STUDIES |  |  |  |  |  |
| Butte et al., 1984 | 45 | Exclusively breast-fed for first 4 months | Most infants studied over 1 day only, at $1,2,3,4$ months some studied over 48 to 96 hours to study individual variability | Mid- to uppersocioeconomic stratum | Estimated breast milk intake; corrected for insensible water loss |
| Dewey et al., 1991a; 1991b | 73 | Breast-fed for 12 months; exclusively breast-fed for at least first 4 months | Test weighing over 4-day period every 3 months for 1 year | Highly educated, highsocioeconomic class from Davis area of California | Estimated breast milk intake; corrected for insensible water loss |
| Dewey and Lönnerdal, 1983 | 20 | Most infants exclusively breast-fed | Two test weighings per month for 6 months | Mid to upper class from Davis area of California | Estinnated breast milk intake; did not correct for insensible water loss |
| Neville et al., 1988 | 13 | Exclusively breast-fed infants | Infants studied over 24-hour period at each sampling interval; numerous sampling intervals over first year of life | Nonsmoking Caucasian mothers; middle- to uppersocioeconomic status | Estimated breast milk intake and lipid intake; corrected for insensible water loss; estimated frequency and duration of feeding |
| Pao et al., 1980 | 22 | Completely or partially breast-fed infants | Three consecutive days at 1,3 , 6 , and 9 months | White middle class from southeastern Ohio | Estimated breast milk intake; did not correct for insensible water loss |



## Volume II - Food Ingestion Factors

Chapter 14-Breast Milk Intake

| Considerations | Rationale | Rating |
| :---: | :---: | :---: |
| Study Elements |  |  |
| - Level of peer review | All key studies are from peer review literature. | High |
| - Accessibility | Papers are widely available from peer review journals. | High |
| - Reproducibility | Methodology used was clearly presented. | High |
| - Focus on factor of interest | The focus of the studies was on estimating breast milk intake. | High |
| - Data pertinent to U.S. | Subpopulations of the U.S. were the focus of all the key studies. | High |
| - Primary data | All the studies were based on primary data. | High |
| - Currency | Studies were conducted between 1980-1986. Although incidence of breast feeding may change with time, breast milk intake among breastfed infants may not. | Medium |
| - Adequacy of data collection period | Infants were not studied long enough to fully characterize day to day variability. | Medium |
| - Validity of approach | Methodology uses changes in body weight as a surrogate for total. ingestion. This is the best methodology there is to estimate breast milk ingestion. Mothers were instructed in the use of infant scales to minimize measurement errors. Three out of the 5 studies corrected data for insensible water loss. | Medium |
| - Study size | The sample sizes used in the key studies were fairly small (range 13-73). |  |
| - Representativeness of the population | Population is not representative of the U.S.; only mid-upper class, well nourished mothers were studied. Socioeconomic factors may affect the incidence of breastfeeding. Mother's nourishment may affect milk production. | Low |
| - Characterization of variability | Not very well characterized. Infants under I month not captured, mothers committed to breast feeding over 1 year not capured. | Low |
| - Lack of bias in study design (high rating is desirable) | Bias in the studies was not characterized. Three out of 5 studies corrected for insensible water loss. Not correcting for insensible water loss may underestimate intake. Mothers selected for the studies were volunteers; therefore response rate does not apply. Population studied may introduce some bias in the results (see above). | Low |
| - Measurement error | All mothers were well educated and trained in the use of the scale which helped minimize measurement error. | Medium |
| Other Elements |  |  |
| - Number of studies | There are 5 key studies. | High |
| - Agreement between researchers | There is good agreement among researchers. | High |
| Overall Rating | Studies were well designed. Results were consistent. Sample size was fairly low and not representative of U.S. population or population of nursing mothers. Variability cannot be characterized due to limitations in data collection period. | Medium |


|  | Table 14-15. Breast Milk Intake Rates Derived From Key Sudies |  |  |
| :--- | :---: | :---: | :--- |
| Mean (mL/day) | N | Upper Percentile.(mL/day) <br> (mean plus 2 standard <br> deviations) | Reference |


| Age | Mean | Upper Percentile |
| :---: | :---: | :---: |
| Breast Milk |  |  |
| 1-6 Months 12 Month Average | 742 mLday 688 mL day | 1,033 mL day 980 mL /day |
| $\underline{L i p i d s}{ }^{\text {a }}$ |  |  |
| $<1$ Year | 26.0 mL day | 40.4 mL day |Exposure Factors HandbookPage

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[^0]:    Chapter 9-Intake of Fruits and Vegetables
    Volume II - Food Ingestion Factors

[^1]:    

[^2]:    Chapter 9 - Intake of Fruits and Vegetables

[^3]:    a Includes grain snacks such as crackers, salty snacks, popcorn, and pretzels.
    NOTE: SE = Standard error
    $P=$ Percentile of the distribution
    Source: Based on EPA's analysis of the 1989-91 CSFII.

[^4]:    

[^5]:    Chapter 13 - Intake Rates for Various Home Produced Food Items

[^6]:    Chapter 13 - Intake Rates for Various Home Produced Food Items
    Volume II - Food Ingestion Factors

[^7]:    Chapter 13-Intake Rates for Various Home Produced Food Items

