

**REQUEST FOR AUTHORITY
 TO DISPOSE OF RECORDS**

(See Instructions on Reverse)

TO: **GENERAL SERVICES ADMINISTRATION,
 NATIONAL ARCHIVES AND RECORDS SERVICE, WASHINGTON, D.C. 20408**

1. FROM (AGENCY OR ESTABLISHMENT)
Department of Health, Education and Welfare

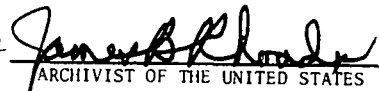
2. MAJOR SUBDIVISION
Health Services and Mental Health Administration

3. MINOR SUBDIVISION
Center for Disease Control, Atlanta, Ga.

4. NAME OF PERSON WITH WHOM TO CONFER
Mrs. Sara Owens

5. TEL. EXT. **404 633-7771**

RG-90 item

LEAVE BLANK	
DATE RECEIVED MAR 21 1973	JOB NO.
DATE APPROVED	NN-173-188
NOTIFICATION TO AGENCY	
IN ACCORDANCE WITH THE PROVISIONS OF PUBLIC LAW 91-287 DISPOSAL OF ITEMS MARKED "DISPOSAL APPROVED" IS AUTHORIZED.	
3-28-73 DATE	 ARCHIVIST OF THE UNITED STATES

6. CERTIFICATE OF AGENCY REPRESENTATIVE:

I hereby certify that I am authorized to act for the head of this agency in matters pertaining to the disposal of records, and that the records described in this list or schedule of _____ pages are proposed for disposal for the reason indicated: ("X" only one)

- A** The records have ceased to have sufficient value to warrant further retention.
- B** The records will cease to have sufficient value to warrant further retention on the expiration of the period of time indicated or on the occurrence of the event specified.

MAR 14 1973
 (Date)


 (Signature of Agency Representative)

HSMHA Records Mgt. Officer
 (Title)

7. ITEM NO.	8. DESCRIPTION OF ITEM (WITH INCLUSIVE DATES OR RETENTION PERIODS)	9. SAMPLE OR JOB NO.	10. ACTION TAKEN
	<p>Records of the Nutrition Program</p> <p>Basic data cards from a study of Africa, Latin America, and East Asia. The study has been completed and the data summarized.</p> <p>There are approximately 32 cubic feet of cards dating from 1960 through 1972, located in Bethesda, Maryland.</p>	Attached	

202

ANACARDIUM OCCIDENTALE L.
(Scientific name)
cashew nut
(English name)

POMME CAJOU NOIX DE CAJOU
(French name, principal)
(Names used in various areas)

NUTS & SEEDS

14 1966

F. Busson
(Recorder)
W. T. Wu Leung
(Checked by)

25 JAN. 1966
Date

Reference No.	Description of sample	Sample analy.	Refuse	Composition of 100 grams, edible portion																		
				Water	Prot. N _x	Fat	Carbohydrates		Ash	Ca	P	Fe	Vit. A	Carotene	Vit. A activ.	Thiamine	Ribo.	Niacin	Ascorbic Acid			
							Tot.	Fiber											Total	Red.	Dehy.	
1	TOURY J. ORANA, Dakar 1965 Communication personnelle	Moyenne de 4 échantillons	-	7.4	21.5 18.2	41.9	26.7	1.8	2.5	61	586	18	-	-	-	640	250	1.58	7	-	-	
2	TOURY J. Communication personnelle	Sénégal Amande	1	12.6	16.4 13.9	15.7	53.2	1.0	2.1	69	706					710						
3	Busson F., Plantes alimentaires de l'Ouest africain, Marseille: Leconte, 1965, p. 339.	C.I. Amande	1	5.4	21.9 18.6	47.0	23.2	1.2	2.3	142	416											
4	Annual report "Laboratoire de Chimie et de Recherche des Fraudes" 1959, Tananarive	Madag. - Seeds (dry)	1	5.7	19.4 16.4	46.1	(Tot) (25.9)	0.5														
		<u>Total</u>		53.3	122.1	260.7		99	7.4	455	2466				3270							
		<u>Mo</u>		7	7	6		7	6	6	6	4			5	4	4	4				
		<u>Ave</u>		7.6	17.4	43.4	29.2	1.4	2.4	76	578	18.5			654	250	1.6	7				
				5.4	13.9	41.9		0.5	2.1	61	416				640							
				12.6	18.6	47.0		1.8	2.5	142	706				710							

3.47
8.37
4.07
Cal 542

J IN 530

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No.	Reference and Description	Other Nutrients										Analytical methods used						Remarks		
													Proximate Comp.	Minerals	Vit. A or Carotene	Thiamine	Riboflavin		Niacin	Ascorbic Acid
													4A	13A	25	31	39	45	50	N = 6.25
													9A	19						
														24A						
2													4A, 9A	13A, 19		31				N = 6.25
													4A, 9A	13A, 19						N = 6.25

No.	Reference	Other nutrient					Analytical methods used						Remarks	
		Tryptophan	Methionine	Lysine			Proximate comp.	Minerals	Vit. A or carotene	Thiamine	Riboflavin	Niacin		Ascorbic acid
1							2, 7	11, 16, 21	26	31	35	41	50	Nitrogen conversion factor - 6.25 Calorie conversion factors used for: Protein 2.44 Fat 8.37 CHO 3.57
2							2, 7	11, 16, 22	26	31	35	41	50	
3		9	1	44			2, 7	11, 16, 21	26	31	35	41	50	
4							3, 8	12, 19, 23	27	31	36 : 37	41	51	
5							2, 7	11, 16, 21	26	31	35	41	50	
6							1, 5	10, 16, 24		32	38	42		
7							1, 6	10, 19, 20	25	30	35	40	55	
8							3, 8	12, 19, 23	27	31	36	41	51	
9							2, 6	11, 16, 22	26	30	35	41	50	

SECHIU EDULE

(Scientific name)

CHAYOTE, fruit

(English name)

CHAYOTE, fruto

(Spanish name, principal)

Patate, Guisquil, Huisquil, Perulero, Achogcha, Cidrayota, Guatilla

(Spanish names used in various areas)

FORM II

Ingrid Slowing

(Recorder)

W. T. Wu Leung

(Checked by)

January 18, 1960,

Date

Date

Reference No.	Description of sample	Sample No.	Refuse Pct	Composition of 100 grams, edible portion																							
				Water Pct	Prot. N x 6.25 gm.	Fat gm.	Carbo.		Ash gm.	Ca mg.	P mg.	Fe mg.	Vit A mcg.	Carotene mcg.	Vit A activ. I. U.	Thiamine mcg.	Ribo. mcg.	Nicotin mg.	Ascorbic Acid			Nitrogen mg.	Weight as Collected A. P.	Weight Used E. P.			
							Tot. gm.	Fiber gm.											Total mg.	Red. mg.	Dehy. mg.						
1	Munsell, H., etc. Ser. of pub. data in Food Res. & unpub. data 1948-1950 & 1950.	C. R.	Chayote-6 mature samples almost spineless, moist firm flesh, pale to very pale green skin, bought at the market.	1	12.9	91.7	(0.9)	.1	(7.0)	.7	.3	9	21	.3		016		025	034	.40	20.8	--	--	.15	2423	211	
2	Arroyave, G., etc. Arch. Venez. Nutr., 1954 Vol. 5, N°1, pp. 61-70.	Gua.	Guisquil-	1		86.0	1.1	.5	(11.7)	.5	.7	9	56	.5		000		040	040	.64	38	--	--				
3	Navia, J., etc. Food Res., 1955, Vol. 20 N° 2, pp. 97-113.	Cu.	Chayote-	1		94.1	(0.7)	.3	(4.6)	.4	.3	12	25	.3		010		010	020	.44	15.9	--	--	.11			
4	Cravioto, R., etc. "Composición de Alimentos Mexicanos." Ciencia, XI, (5-6): 129-155, octubre, 1951.	Mex.	Chayote-spinny, from Morelos	1		92.1	0.8	--	(6.7)	--	.4	--	26	.4		030		030	030	.22	25.2	--	--				
			Chayote-spineless, "Veracruz	1		88.6	1.0	--	(0.8)	--	.6	27	34	1.0			000		030	070	.43	7.6	--	--			
			Chayote-spinny, " "	1		88.1	1.2	.1	(10.2)	.9	.4	19	36	2.1			000		030	030	.35	14.3	--	--			
			Chayote-spinny, D. F. market	1		93.0	1.0	.2	(5.5)	.9	.3	23	20	1.3			000		040	060	.22	10.4	--	--			
5	Munsell, H., etc. Food Res., 1953, Vol. 18 N° 4, pp. 319-342; see also: Inst. Nutr., Quito, Ec., Food Table, item N° 3 August, 1958.	Ec.	Achogcha-625 gm. of fruits pur. greenish white flesh, bright green skin, small black seeds, strongly ribbed skin.	1		95.1	(0.6)	.5	(3.2)	.7	.6	14	34	.5		^{6 ml} 2710		029	035	^{6 ml} 410	11.5	--	--	.09			
6	Góngora, J. & Young, N. "Tabla de Composición de Alimentos Colombianos." Inst. Nac. Nutr., 1953.	Col.	Cidrayota ó Guatilla- pur. Bogotá market, anal. without skin.	1		88.5	1.5	.0	8.4	1.0	.6	15	23	.9			030	040	.60								
7	Collazos, C., etc. "Composición de Alimentos Peruanos." Arch. Venez. Nutr., Vol. 8, N° 1-2, 1957.	Perú	Calabaza-market sample. No other data.	3		92.9	0.5	.3	5.3	.7	.4	13	22	.3		010		050	080	.25	--	6.5	--				
8	Massieu, G., et al. "Contribución Adicional al Estudio de la Composición de Alimentos Mexicanos." Ciencia, 19(4-5): 53-66, 15 de julio de 1959.	Mex.	Cueza-	1		84.4	1.1	.4		1.2	--	^{42'} 446	--	1.8		000		030	040	.50	--						
9	Institute of Nutrition of Central America & Panama Original data from the records of the Food Analysis laboratories.	Gua.	Guisquil- fruits were taken from plants, mature, green skins with very sharp thorns	1		86.0	1.1	.5		0.5	.7	9	56	0.5		000		040	040	.64	38			.176			
						319.4	245.5	25.3	5.6	15.7	11.7	312	716	17.0		350		278	1118	11.28	443.7			2.546	5087	257	
						14	27	27	25	25	26	25	21	27	25	25		27	27	26	22			17	14		
						90.8	.9	.2		.6	.4	12	30	.6		014		028	041	.43	20.2			.149	2250	1712	
						Skin										X.15042 =		7 = 1.8	5.3 = 5								