



Table with 50 columns including food name, energy, water, protein, amino acid, lipid, carbohydrate, ash, minerals (Na, Ca, K, Mg, P, Fe, Zn, Cu, Mn, Se, Cr, Mo, Ni, Co, Ni, Cu, Zn, Fe, K, Ca, Mg, P, Na, Cl, S, Si, Al, Si, Al, Si, Al), vitamins (A, B1, B2, B6, B12, C, E, K), fatty acids, and dietary fibers. Rows include various alcoholic beverages (16022-16032) and teas (16033-16040).

1) Liqueur made from Japanese apricots 2) Alcohol 10.2 g (13.0 % by volume) 3) Alcohol 12.3 g (15.5 % by volume) 4) Cloudy Mirin containing solid particles of rice and rice koji in suspension 5) Alcohol 5.3 g (7.4 % by volume) 6) Sweetened Shochu by rice koji 7) Alcohol 9.5 g (14.0 % by volume) 8) Alcohol 17.3 g (22.4 % by volume) 9) Alcohol 10.6 g (14.6 % by volume) 10) Orange curacao 11) Alcohol 30.5 g (40.4 % by volume) 12) Alcohol 11.1 g (14.5 % by volume) 13) Alcohol 21.4 g (30.2 % by volume) 14) Alcohol 12.1 g (16.0 % by volume) 15) Alcohol 14.4 g (18.0 % by volume) 16) Highest grade tea 17) Caffeine 18) Tannin 19) Infusion : 10 g tea leaves /60 mL hot water (60°C) /steep 2.5 min 20) Finely ground tea 21) Common grade tea 22) Infusion : 10 g tea leaves /430 mL hot water (90°C) /steep 1 min 23) Panfried tea 24) Coarse grade tea 25) Infusion : 15 g tea leaves /650 mL hot water (90°C) /steep 0.5 min 26) Roasted tea

