





SAVING LIVES CHANGING LIVES

Small quantities

Examples of cut-offs for condiments

| FOOD GROUP | WHAT DOES NOT COUNT daily consumption Register as CONDIMENTS | WHAT COUNTS daily consumption Register under MAIN FOOD GROUP |
|--|--|--|
| CEREALS, GRAINS, ROOTS AND TUBERS | • BREADCRUMBS sprinkled over a dish | One small bowl of RICE per person One small plate of PASTA per person One full PITA/NAAN/WRAP/TORTILLA per person One slice of a loaf of BREAD per person Half an INJERA per person Half of a large POTATO or one small potato per person |
| PULSES, LEGUMES, NUTS -860 (Salarian | A sprinkle of NUTS/SEEDS over a shared dish One tablespoon of PEANUT BUTTER used to flavour a dish | One small bowl of NUTS per person One tablespoon of PEANUT BUTTER per person One tablespoon of HUMMUS per person One tablespoon of small SEEDS per person |
| DAIRY | A splash/spoon of fresh or powdered MILK added to tea or coffee GRATED CHEESE sprinkled over a meal A spoonful of YOGURT, used to flavour a dish | Half a cup of MILK per person (fresh or powdered) A small piece of CHEESE (matchbox-sized) per person. One tablespoon of SOFT CHEESE per person One small cup of YOGURT per person/one heaped tablespoon or dollop of yogurt per person |

| FOOD GROUP | WHAT DOES NOT COUNT daily consumption Register as CONDIMENTS | WHAT COUNTS daily consumption Register under MAIN FOOD GROUP |
|--------------------------|---|---|
| MEAT, FISH AND EGGS | Less than half EGG per person (e.g., one egg on top of a shared dish) EGGS used in baking One small piece of MEAT (matchbox-sized) for more than one person FISH POWDER spread over meals FISH SAUCE/PASTE used in a dish A piece of MEAT/FISH to add flavour to a soup or dish BONE BROTH DRIED FISH | Half EGG (duck or chicken) per person Two QUAIL EGGS per person Half or whole-sized FISH per person Handful of SMALL FISH (e.g., sardines, shrimp) One small piece of ORGAN MEAT (size of matchbox) per person One small piece of MEAT (size of matchbox) per person Half a CAN OF TUNA per person A handful of INSECTS (e.g., termites, crickets, or caterpillars) per person When protein types are mixed, consumption only counts when the quantity is 15 g or more per person. This is about one tablespoon |
| VEGETABLES AND LEAVES | GARLIC CLOVES used to flavour a dish One or two TOMATOES, used to flavour a dish Two ONIONS or less, used to flavour a dish TOMATO PASTE, TOMATO SAUCE or KETCHUP used to flavour a dish Any amount of CUCUMBER, CAULIFLOWER and/or CARROT consumed only as pickle A few LEAVES for all | Half of a VEGETABLE per person (e.g., cucumber, bell pepper) A dish made primarily from TOMATOES as a base (or any other vegetable) One medium ONION per person A handful of LEAVES per person When vegetables are mixed, consumption only counts when the quantity is 15 g or more per person. This is about one tablespoon |
| FRUITS | FRUITS used to flavour refreshments (e.g., a lemon slice added to a drink) One small piece of FRUIT shared among two or more people - with the exception of larger fruits, where half would suffice GRATED FRUIT (e.g., coconut, apple) over a dish SLICED PINEAPPLE used to flavour a dish Less than three FRESH DATES per person COCONUT WATER | One full piece of SMALLER FRUIT per person (e.g., mandarin, sugar banana, passionfruit) Half a piece of BIGGER FRUITS (e.g., apple, pear, orange, banana) per person One slice of PINEAPPLE per person Three FRESH DATES per person A handful of BERRIES per person (fresh or frozen) Half a cup of DRIED FRUIT per person One quarter of an AVOCADO per person |
| OIL, FAT, AND BUTTER | | Any amount of OIL should be counted (including a splash of oil added to a shared dish) Any amount of BUTTER/GHEE per person A handful of POTATO CHIPS per person |
| SUGAR OR SWEETS | | Any amount of CANDY, BISCUITS/COOKIES/ CHOCOLATE (even one small piece) Any amount of DRIED DATES A cup/box of FRUIT JUICE per person SUGARY TEA (one tablespoon or more) per person |