



Table of Contents

1	Intr	Introduction							
2	Nev	New FFQs							
3	ND	NDSR 49 Database							
4	HE	HEI 2015 and the Dietary Inflammatory Index (DII)							
5	Pro	tocol – New Features	. 2						
	5.1	Email Notifications	. 2						
	5.2	Add Sessions	. 3						
	5.3	Assessments page – full name added	. 4						
6	Rep	orts	. 4						
	6.1	Report Settings	. 4						
	6.2	Summary Report options	. 5						
	6.3	New Top Foods Report	. 6						
7	HE	Food Feedback Report	. 9						
8	Viocare Contact								
9	App	Appendix – V5 New Foods							



1 INTRODUCTION

This document highlights VioScreen/NutraScreen system changes and enhancements from release 2.46 to release 2.60.

2 NEW FFQs

We are pleased to introduce two new food frequency questionnaires (FFQ), Standard Questionnaire (V5) and Krupp (V1), that are now available for implementation in new research protocols and clinical use. These are available when creating a new protocol for researchers.

Many new foods have been added to V5 such as almond milk as an alternative dairy option and coconut oil. V5 also has a greatly expanded list of Mexican/Hispanic foods in a separate food group. In addition to new foods, a number of fruit and vegetable portion sizes have been expanded for better portion size estimation.

The Krupp (V1) FFQ is a modified version of the new Standard Questionnaire (V5). Specifically, Krupp includes 21 adjustment questions identifying which foods consumed that were organic, wild caught, or pasture grazed. The responses are reported as NEVER to ALWAYS within the export file. However, the nutritional analysis of the completed FFQ is unaffected by these questions or responses.

We will be migrating the current NutraScreen and clinical organizations using the VioScreen Standard Questionnaire (V4) to VioScreen Standard Reference (V5) over the coming weeks. We will coordinate this change with each clinical user.

See the appendix for a full list of additional foods.

3 NDSR 49 DATABASE

A new NDSR database, V49, is now available for use. The updated NDSR database includes analysis of Gluten. The database can be accessed via the "Database" dropdown menu on the Protocol Export page in VioScreen. Future studies should use V49 as the default database.

4 HEI 2015 AND THE DIETARY INFLAMMATORY INDEX (DII)

The export analysis now includes the HEI 2015 score and subcomponents.

We have also added an export option to include data analysis according to the Dietary Inflammatory Index (DII). The DII export option was the result of a collaboration with Dr. James Herbert (University of South Carolina). Please contact us for pricing, or related questions if you are interested in the DII export analysis.



5 PROTOCOL – NEW FEATURES

5.1 EMAIL NOTIFICATIONS

We have added an email notification system to help monitor FFQ completion by subjects/patients who are remotely performing the task. An FFQ completed at home (or any remote location) will email a "completed" notification to designated study administrators.

Instructions on enabling the function and designating a study administrator to receive the notifications are done as follows:

- 1. Select the appropriate protocol from the Manage Protocols folder.
- 2. Click on "Notification" in the left-hand side Protocol folder.
- 3. Switch the Notification button to "ON".
- 4. Select (highlight) the appropriate study administrator located within the "Available" box.
- 5. Next, click ">" to move the individual to the "Selected" box. If all study administrators need to be notified of completed FFQs then click ">>" and all will be moved to the "Selected" box.
- 6. Click "Ok"



Future updates will expand the email notifications to include the ability to receive emails when participants register and start a FFQ session. Also planned are automated email reminders of pending/incomplete FFQ sent to subject/patients



5.2 ADD SESSIONS

The Add Sessions function, available within the Protocol page, is an expedient method of increasing individual FFQ sessions for a large group of study participants/patients taking FFQs from home. It allows an Admin to add a FFQ to some or all of the participants at a single time instead of adding a session to each patient account individually. The benefits of this new function include:

- Prevents subjects/patients who are enrolled in a study where the participants take the FFQ at home from completing the incorrect FFQ. When subjects/patients log into the system, all FFQ sessions assigned to their accounts are visible and accessible. For this case, it is advised to set the Protocol Visit field to 1 within the Protocol settings so that a single FFQ will be assigned when a patient account is added to the protocol. Use Add Sessions to add FFQs as needed. This will stop subjects/patients from incorrectly selecting the wrong FFQ session.
- Quick method to add FFQs to subjects/patients within a protocol which now needs additional "follow up" FFQs.

The Add Sessions function can be applied to already existing studies that call for multiple FFQ sessions for each study subject/patient.

The Add Sessions page includes several fields at the top to filter the list of participants in the list. Filter your participants within this protocol by Status (Finished), by last Visit number (only those who have completed their 2nd FFQ), and by date (any activity between the from and to dates will be included in the list displayed).

Select all (click the box next to Fullname), or individual subject/patient accounts requiring an additional FFQ session. Next, click the Add Visits button which will then add a single FFQ session to all selected accounts. This will add an additional FFQ to each of the selected patient accounts with the Visit number incremented by 1 from the last Visit number.

VioCenter									
Administration Tool	Welcome, you are logged in as	s, studyadmin1C. (🛓	.ogoff here) (Site here) (User Guide)					
Folder View Protocol	Protocol Assessment Add - VioScreen Demo								
Summary Edit Protocol	Status: All		¥						
Edit Assessment Text	Last Visit Number: All		•						
Add Sessions	Begin Date:								
Assessments	End Date:								
Notifications			1.1.1.1.1.1						
Rack to Protocol List	NOLE: USE CRECKDOX to S	erect sessions for Ad	a visits .						
Back to Protocol List	Add Visits								
] [
5	Fullname Username Subject ID Email Created Last Login Visits						Visits		
	Weiss, Brian2	brian2weiss		weiss+brian2@viocare.com	10/11/2019	03/10/2020	V1-Started on 3/9/2020, V2-Finished on 3/10/2020		
	Weiss, Brian	bweiss		weiss+brian@viocare.com	10/11/2019	10/11/2019	V1-New on 10/11/2019, V2-New on 10/11/2019		
		WWTHXQCQD	100001		10/23/2018	10/23/2018	V1-Finished on 3/9/2020, V2-New on 10/23/2018		
		MZPNCLBGM	OMEGA3TEST		06/25/2018	06/25/2018	V1-New on 6/25/2018, V2-New on 6/25/2018		
	Weiss, Rick	rwdemo1proto2		weiss+demo2@viocare.com	06/20/2018	03/05/2020	V1-Finished on 7/24/2018, V2-New on 6/20/2018		
	Weiss, Rick	rwdemo1proto		weiss+demo1@viocare.com	06/20/2018	06/20/2018	V1-New on 6/20/2018, V2-New on 6/20/2018		
		CSYPRKOS	HITT001		05/08/2018	05/08/2018	V1-New on 5/8/2018, V2-New on 5/8/2018		
		RUZUIWKP	76767		04/27/2018	04/27/2018	V1-New on 4/27/2018, V2-New on 4/27/2018		
	Doe, John	jdoe222		weiss+jdoe@viocare.com	04/27/2018	04/27/2018	V1-New on 4/27/2018		
		PFWESOKW	12354		04/27/2018	04/27/2018	V1-Started on 4/27/2018, V2-New on 4/27/2018		
		NTZKUANQK	09999		04/27/2018	04/27/2018	V1-New on 4/27/2018, V2-New on 4/27/2018		
		FKXYZWCO	RICKNEW		03/19/2018	03/19/2018	V1-New on 3/19/2018, V2-New on 3/19/2018, V3-New on 3/19/2018		
		XCPJCVZRX	01001		03/19/2018	03/19/2018	V1-Finished on 3/19/2018, V2-New on 3/19/2018, V3-New on 3/19/20		
		UTRPICMJL	NUNM3V		03/16/2018	03/16/2018	V1-New on 3/16/2018, V2-New on 3/21/2018, V3-New on 3/16/2018		
		LKVZOAMB	NUNM001		03/15/2018	03/15/2018	V1-Started on 3/15/2018, V2-New on 3/15/2018		
		BWUYJZBXR	899-876		02/06/2018	02/06/2018	V1-Started on 2/6/2018, V2-New on 2/8/2018, V3-New on 2/8/2018		
		SAJCTRVT	999-876		01/29/2018	01/29/2018	V1-Finished on 2/6/2018		



5.3 ASSESSMENTS PAGE - FULL NAME ADDED

The Assessments page within the Protocol now includes the full name of participants. As a reminder, this page lists all FFQs individually, whereas the Patient List page displays patient accounts. The Assessments page is a great way to see all FFQs within a protocol, their status, and print any of the available pdf clinical reports.

6 REPORTS

6.1 REPORT SETTINGS

The Reports tab within the Protocol allows more custom settings to the organization's needs. This allows for the setting of which Summary report (version 1 or 2 - 2 has the HEI score prominently displayed at the top). It also allows you to set which reports are available by the participant at the conclusion of completing the FFQ. Some reports, such as the HEI Food Feedback report, are designated as additional reporting options and are not automatically included in VioScreen/NutraScreen accounts. Please contact us if you would like to make this report available to your subjects/patients.

Folder View Protocol	Protocol Edit - VioScreen Demo
Summary Edit Protocol	General Languages Dietary Assessment Patient Add Visit Demographics Reports
Edit Assessment Text	Patient Identifier: O Patient Name Patient Identifier:
Add Sessions	Include in header on all pages
Assessments Notifications	Organization/Center Title: VioScreen Demo
Export	Include in header on all pages
Back to Protocol List	Nutrient Recommendations: Default
	Short Date Format: MM/dd/yyyy (04/07/2020)
	Long Date Format: MMM d, yyyy (Apr 7, 2020)
	Summary Report
	Patient Can Access: Version No Report Version: Version 2
	Detail Report
	Patient Can Access: O Yes O No Report Version: Enhanced
	Show Complete Food List:
	Show Eating Patterns Food List: 🗹
	Show Glycemic Load:
	Top Foods Report
	Patient Can Access: O Yes No
	Show Complete Food List:
	HEI Food Feedback Report
	Patient Can Access: O Yes No
	Include Vitamins and Minerals: 🕑



6.2 SUMMARY REPORT OPTIONS

Now when selecting reports to print from the Patient account or other pages within VioScreen/NutraScreen, hitting the "Reports" link will display all of the clinical pdf reports available to your account. This allows you to download either of the Summary reports. The original version 1 option does not include HEI whereas version 2 does.

Administration Tool	Welcome, you	are logged in	as, <mark>studyad</mark>	lmin1C. (Logoff here) (Site here	.) (<u>User G</u>	uide)							
Folder View Patient	Patient As	sessment	s - I0000	01										
Account Information Patient Data	Add	Comp	are Summar	y Reports										
Assessments	Actions	Other	Compa	are Curren	t Description		Protocol	Visit	Status	Time	Created	Started	Finished	Activity Status
Back to Patient List	Select Delete	Reports Assess	ment 🔲		Baseline dietary assessment		VioScreen Dem	10 1	Finished	724078	10/23/2018	10/23/2018	03/09/2020	N/A
	Available Report Summa Summa Detail Food Fe Top Foo Close	rts ry Ver. 1 ry Ver. 2 edback ds												
	Select Delete	Reports Assess	sment 🔲		Baseline dietary assessment		VioScreen Dem	10 2	New	N/A	10/23/2018	N/A	N/A	N/A
© Copyright 2003 - 2020 Privacy	Policy Terms o	<u>f Use</u> <u>Viocare</u>	<u>, Inc.</u> All rig	hts reserv	ed. Version: 2.61.10.13347	7; Applicatio	on Type: VioS	creen						



6.3 New Top Foods Report

With this release we have added a new report, Top Foods, which lists 4 nutrients to limit and 12 key nutrients. The highest contributing food sources for each nutrient are listed in order of their contribution. For key nutrients, a list of top food sources for that nutrient is listed. Those in green are plant-based options. This is a 3-page report (see below). The Detail report has a Top Foods section that includes 7 nutrients. This new Top Foods report has more nutrients listed and is customizable by the organization. An organization, working through Viocare, can modify which nutrients to be listed and the list of best food sources.

TOP FOODS REPORT W Demo Rick's NutraScreen N U T R A S C R E E N.									
Ms Prime Ex NAME	ample						3/11/2016 COMPLETED ON		
Female GENDER	48 AGE	69 in. (175 cm) HEIGHT	186 lbs. (84.4 kg) WEIGHT	2084 EER ¹	1561 BMR ²	27.5 BMI ³	Sedentary ACTIVITY LEVEL		
EER ¹ Estimated Energy Requirement (EER) is the number of calories needed daily to maintain your current body weight. EER is calculated based on your age, height, weight, gender (and reproductive status if female), and activity level. BMR ² Basal metabolic rate (BMR) is the energy (kcal) required to perform basic, life-sustaining functions. BM ³ Body mass index (BMI) is calculated from your height and weight. BMI is a reliable indicator of body fat for most people. SECTION 1: YOUR TOP FOODS - NUTRIENTS TO LIMIT All foods have some nutritional value. But some nutrients are not as beneficial to your health. The following table lists foods and heverages you									
currently cor	nsume that are	e the highest contributin	g food sources of nutri	ents you shou	d try to reduce or	limit.			
Your Highe	est Contributin	g Food Sources of Each	Nutrient Below			About this N	lutrient		
1. Margarine, tub (Fats used on vegetables) 15 g (11%) too much fat may be harmful. Eating large amounts of high-fat foods adds excess calories, which can lead to weight gain and obesity. 2. Ice cream and milkshakes 15 g (11%) amounts of high-fat foods adds excess calories, which can lead to weight gain and obesity. 3. Peanut butter, peanuts and other nuts and seeds 10 g (7%) 9 g (7%) 4. All other cheese, such as American, cheddar or cream cheese, including cheese used i 9 g (7%) set (5%) 5. Margarine, tub (Fats on potatoes, rice, noodles and beans) 8 g (5%) to 57 g (41%) Note: Foods contributing at least 4 g of Total Fat per day are shown above.							igh-fat foods adds excess		
Saturated I	Fat – Your cur	rent daily intake of Satur	ated Fat is 43 g			Usually solid	or waxy at room temperature,		
Saturated Pat = Your current daily intake of Saturated Pat is 43 g Osually solid of Waxy a 1. Ice cream and milkshakes 9 g (22%) 2. All other cheese, such as American, cheddar or cream cheese, including cheese used i 6 g (13%) 3. Milk, whole (Milk on cold cereal) 3 g (7%) 4. All other lunch meat such as bologna, salami and Spam 2 g (6%) 5. Cream, half & half (Coffee) 2 g (5%) Total							is most often found in animal uch as red meat, poultry, butter lk. Other foods high in saturated conut, palm and other tropical much of certain types of fats —		
				Total	22 g (53%)	increase your	ated fat or trans fat — can blood cholesterol levels and your		
Note: Foods	s contributing at	least 2 g of Saturated Fat	per day are shown above	Total	22 g (53%)	increase your risk of heart o	ated fat or trans fat – can blood cholesterol levels and your disease.		
Note: Foods	s contributing at	least 2 g of Saturated Fat	per day are shown above	Total	22 g (53%)	increase your risk of heart o	ated fat or trans fat — can blood cholesterol levels and your disease.		



TOP FOODS REPORT Demo Rick's NutraScreen - Ms Prime Example



SECTION 2: YOUR TOP FOODS - KEY NUTRIENTS

The following table lists the top sources of foods and beverages you currently consume which contain key nutrients that promote good health. Keep in mind, however, that some foods and beverages listed below may also be food sources of nutrients listed in Section 1, and therefore, these particular foods may need to be consumed more sparingly.

Your Highest Contributing Food Sources of Each Nutrient Below		Top Food Sources with this Nutrient *
Vitamin A (RAE) – Your current daily intake of Vitamin A (RAE) is 1048 mcg 1. lce cream and milkshakes 2. Margarine, tub (Fats used on vegetables) 3. Complete or primarily whole grain cold cereal 4. All other cheese, such as American, cheddar or cream cheese, including cheese used in 5. Margarine, tub (Fats on potatoes, rice, noodles and beans) Total	180 mcg (17%) 163 mcg (16%) 112 mcg (11%) 87 mcg (8%) 81 mcg (8%) 623 mcg (60%)	1. Pumpkin, butternut squash 2. Carrots, sweet potatoes 3. Spinach, Swiss chard, collard (cooked) 4. Goat cheese 5. Eggs 6. Herring, Atlantic mackarel
Vitamin B-12 (cobalamin) – Your current daily intake of Vitamin B-12 (cobalamin) is 8 1. Dark fish (broiled or baked) such as salmon, mackerel and bluefish 2. Complete or primarily whole grain cold cereal 3. Ice cream and milkshakes 4. Milk, whole (Milk on cold cereal) 5. Ground meat, regular Total	3.3 mcg 2.2 mcg (26%) 1.1 mcg (13%) 0.9 mcg (11%) 0.7 mcg (8%) 0.6 mcg (7%) 5.5 mcg (65%)	Clams, oysters, mussels, herring, sardines Lean ground beef Fortified plant-based burger Milk, Swiss cheese, cottage cheeese Nutritional yeast Fortified soy beverage
Vitamin C - Your current daily intake of Vitamin C is 28 mg 1. Complete or primarily whole grain cold cereal 2. Broccoli 3. French fries, fried potatoes and hash browns 4. Potatoes (boiled, baked or mashed) 5. Pizza Total	4 mg (16%) 3 mg (11%) 2 mg (8%) 2 mg (7%) 2 mg (6%) 13 mg (48%)	Red and green pepper Kiwi, pineapple, mango Orange, grapefruit Strawberries, raspberries, blueberries, blackberries Broccoli, Brussels sprouts (cooked) Cabbage, cauliflower (raw)
Vitamin D – Your current daily intake of Vitamin D is 576 IU 1. Dark fish (broiled or baked) such as salmon, mackerel and bluefish 2. Milk, whole (Milk on cold cereal) 3. All other cheese, such as American, cheddar or cream cheese, including cheese used in 4. Ice cream and milkshakes 5. Complete or primarily whole grain cold cereal Total	311 IU (54%) 80 IU (14%) 38 IU (7%) 32 IU (6%) 30 IU (5%) 491 IU (86%)	 Fish oil, fatty fish (salmon, herring, trout) Fortified milk and dairy products Fortified soy beverage Egg yolks Fortified orange juice Fortified cereals
Vitamin E – Your current daily intake of Vitamin E is 15.6 mg 1. Margarine, tub (Fats used on vegetables) 2. Peanut butter, peanuts and other nuts and seeds 3. Margarine, tub (Fats on potatoes, rice, noodles and beans) 4. Regular potato, tortilla chips, corn chips and puffs 5. Margarine, tub (Fat used in cooking) Total Note: Vitamin E is generally found in plant-based foods	3.0 mg (19%) 2.4 mg (15%) 1.5 mg (10%) 1.4 mg (9%) 0.8 mg (5%) 9.1 mg (58%)	 Almonds, sunflower seeds (roasted) Peanut butter Spinach, Swiss chard (cooked) Eggs Avocado Grapeseed oil
Total Folate - Your current daily intake of Total Folate is 449 mcg 1. Complete or primarily whole grain cold cereal 2. White breads, including bagels, rolls and English muffins 3. Whole grain breads, including bagels and rolls (100% Whole Grains) 4. Spaghetti, lasagna and other pasta with meat sauce 5. Peanut butter, peanuts and other nuts and seeds Total	151 mcg (34%) 46 mcg (10%) 22 mcg (5%) 19 mcg (4%) 18 mcg (4%) 256 mcg (57%)	1. Edamame 2. Lentils, peas (chickpeas, black-eyed), beans 3. Broccoli, spinach, asparagus, artichoke (cooked) 4. Lettuce (romaine, mesclun), endive, escarole (raw) 5. Avocado 6. Papaya
Printed: 1/27/2020 © 2002 - 2020 Viocare, Inc - Version	(2.59.6.13284)	*Foods shown in green are plant-based option Page 2 o



TOP FOODS REPORT Demo Rick's NutraScreen - Ms Prime Example



SECTION 2: YOUR TOP FOODS CONTINUED - KEY NUTRIENTS

Your Highest Contributing Food Sources of Each Nutrient Below		Top Food Sources with this Nutrient *
Choline - Your current daily intake of Choline is 451 mg		1. Shellfish
Eggs Dark fish (broiled or baked) such as salmon, mackerel and bluefish lce cream and milkshakes Milk, whole (Milk on cold cereal) Ground meat, regular Total	84 mg (19%) 60 mg (13%) 44 mg (10%) 22 mg (5%) 18 mg (4%) 228 mg (51%)	 Eggs Soybeans, kidney beans Beef, pork, lamb, poultry Shiitake mushrooms (cooked) Potatoes, baked, flesh and skin
Calcium - Your current daily intake of Calcium is 1195 mg		1. Milk
I. Ice cream and milkshakes All other cheese, such as American, cheddar or cream cheese, including cheese used in Milk, whole (Milk on cold cereal) White breads, including bagels, rolls and English muffins Complete or primarily whole grain cold cereal Total	254 mg (21%) 183 mg (15%) 177 mg (15%) 93 mg (8%) 75 mg (6%) 782 mg (65%)	 Tofu Tofu Yogurt, cheese (ricotta, cottage, low-fat cheddar) Sardines, Atlantic, canned in oil, with bones Collards, spinach, kale (cooked) White beans
Iron – Your current daily intake of Iron is 20 mg		1. Sovbeans, lentils, pumpkin seeds
Complete or primarily whole grain cold cereal White breads, including bagels, rolls and English muffins Standard cold cereals Diet soft drinks Whole grain breads, including bagels and rolls (100% Whole Grains) Total	6.1 mg (30%) 2.2 mg (11%) 1.2 mg (6%) 1.1 mg (6%) 1.1 mg (5%) 11.7 mg (58%)	 Lean ground beef, lamb Chicken, turkey Shellfish Spinach, Swiss chard, beet greens (cooked) Hearts of palm, black olives
Magnesium – Your current daily intake of Magnesium is 341 mg		1. Black-eved peas, chickpeas, beans, lentils
Whole grain breads, including bagels and rolls (100% Whole Grains) Peanut butter, peanuts and other nuts and seeds Complete or primarily whole grain cold cereal Lec cream and milkshakes Dark fish (broiled or baked) such as salmon, mackerel and bluefish Total Note: Magnesium is generally found in plant-based foods	36 mg (11%) 35 mg (10%) 30 mg (9%) 28 mg (8%) 20 mg (6%) 149 mg (44%)	 Nuts (brazil nut, almond, cashew), seeds (pumpkin, sunflower, flaxseed) Quinoa, other whole grain cereals and breads Okra (cooked) Avocado Salmon
Tipe – Veur europt daily intake of Zipe is 14 mg		
Complete or primarily whole grain cold cereal Complete or primarily whole grain cold cereal Ground meat, regular Loc cream and milkshakes Whole grain breads, including bagels and rolls (100% Whole Grains) All other cheese, such as American, cheddar or cream cheese, including cheese used in Total	2.8 mg (19%) 1.2 mg (8%) 1.2 mg (8%) 0.8 mg (6%) 0.7 mg (5%) 6.7 mg (46%)	Coysters, crao, lobster Coysters, crao, lobster
Total Dietary Fiber – Your current daily intake of Total Dietary Fiber is 16 g		1. Raspberries, blackberries, apples with skin,
Whole grain breads, including bagels and rolls (100% Whole Grains) Complete or primarily whole grain cold cereal Coffee (not lattes or mochas) White breads, including bagels, rolls and English muffins Peanut butter, peanuts and other nuts and seeds Total	3.0 g (19%) 2.1 g (13%) 1.7 g (10%) 1.3 g (8%) 1.2 g (8%) 9.3 g (58%)	 pears, bananas, oranges, strawberries Beans, peas, lentils Avocados Nuts (almonds, macadamia, pistachio), seeds (pumpkin, sunflower, flaxseed, chia) Sweet potatoes, Brussels sprouts, carrots, beets, broccoli, collard greens, spinach Bran cereal, whole grain bread and pasta, oats, brown rice
		*Foods shown in green are plant-based options
© 2002 - 2020 Viocare, Inc • Version	(2.59.6.13284)	Page 3 of



7 HEI FOOD FEEDBACK REPORT

The Healthy Eating Index (HEI) Food Feedback report has been available on a limited basis. This innovative and unique report automates the generation of personalized food recommendations to participants. The goal of this feedback engine is to help counselors coach patients to select 3-4 food behavior changes that they are willing to make and that will improve their HEI score by 5 points. This is mainly a tool to be used in clinical interventions. In summary:

- Report based on FFQ food selections, nutrient analysis to RDAs, and HEI subcomponent scores
- Uses HEI subcomponents to recommend up to 3 personalized food behavior changes
- Suggest a new food or an increase in either portion size or frequency of current food

Please contact Viocare if you are interested in this report or capability.

HEALTHY EATING INDEX Ms Prime Example - Demo Rick's NutraScreen										
ADEQUACY (higher score indicates higher consumption)										
Total Vegetables	All forms of vegetables and vegetable	juice.								
YOUR CURRENT INTAKE	Green salad (Lettuce or spinach)	Broccoli	Potatoes (boiled, baked or mashed)							
RECOMMENDED 2.9 cups	CURRENT: 1 1/2 cups (large bowl) at 2 per week	CURRENT: 1/2 cup at 2 per week	CURRENT: 3/4 cup, 1 small baked potato at 1 per week							
Score	FREQUENCY CHANGE: 5-6 per week	FREQUENCY CHANGE: 5-6 per week	FREQUENCY CHANGE: 3-4 per week							
1.0 /5	HEI Impact: 0.7	HEI Impact: 0.4	HEI Impact: 0.5							
Greens and Beans	Dark green vegetables and any dry bea	ns and peas (legumes) that are not alre	ady counted as proteins foods.							
YOUR CURRENT INTAKE	Broccoli	Green salad (Lettuce or spinach)	Cooked greens, such as spinach, swiss chard, or beet greens							
RECOMMENDED 0.5 cups	CURRENT: 1/2 cup at 2 per week	CURRENT: 1 1/2 cups (large bowl) at 2 per week	CURRENT: NA							
Score	FREQUENCY CHANGE: 3-4 per week	FREQUENCY CHANGE: 3-4 per week	NEW FOOD: 1/2 cup at 1 per week							
1. 3 /5	HEI Impact: 1	HEI Impact: 0.7	HEI Impact: 0.7							
Whole Grains	All forms of cereal grain foods containing all of the bran, germ, and endosperm.									
YOUR CURRENT INTAKE	Cooked whole grain cereals	Whole kernel grains such as brown rice	Spaghetti, lasagna and other pasta with tomato sauce (whole wheat and no meat) CURRENT: NA							
RECOMMENDED 4.0 ounces	CURRENT: NA	CURRENT: NA								
Score	NEW FOOD: 1 cup (regular bowl) at 1 per week	NEW FOOD: 3/4 cup at 1 per week	NEW FOOD: 1 cup (medium bowl) at 1 per week							
J.J /10	HEI Impact: 0.7	HEI Impact: 0.5	HEI Impact: 0.6							
Dairy	All milk products including; fluid milk, yogurt, cheese, and fortified alternative milk beverages.									
YOUR CURRENT INTAKE	Milk, skim (Milk as a beverage)	Milk, 2% (Milk as a beverage)	Milk, 1% (Milk as a beverage)							
2.0 cups RECOMMENDED 3.5 cups	CURRENT: NA	CURRENT: NA	CURRENT: NA							
Score	NEW FOOD: 1 cup (8 oz) at 2-4 per week	NEW FOOD: 1 cup (8 oz) at 2-4 per week	NEW FOOD: 1 cup (8 oz) at 2-4 per week							
5.9 /10	HEI Impact: 1.1	HEI Impact: 1.1	HEI Impact: 1.1							
Total Protein Foods	Lean portion of meat (beef, pork, etc.)	and poultry, eggs, beans, and peas.								
YOUR CURRENT INTAKE										
9.0 ounces RECOMMENDED 6.7 ounces	You are currently meeting the recommendation. Keep up the great work!									
Score										
5 /5										



8 VIOCARE CONTACT

For additional information please contact Rick Weiss, at (609) 497-4600 x10, email <u>weiss@viocare.com</u>; or Peter Madril, at (614) 906-3546, email <u>madril@viocare.com</u>. Peter is available for additional training on any of the new features or for new admins added to your organization.

9 APPENDIX – V5 NEW FOODS

The following is a list of the foods added to the V5 FFQ. In some cases, a food in V4 was expanded/split into two or more individual foods, such as Burritos. We greatly expanded dairy choices with alternative dairy options and included additional oils when asked about cooking or adding fats/oils to foods. Please let us know if you have suggestions for additional foods to add to the FFQ.

- 1. Whole grain pancakes, French toast or waffles
- 2. White flour tortillas
- 3. Whole grain flour tortillas
- 4. Turkey bacon or low fat breakfast sausage
- 5. Vegetarian sushi such as avocado and cucumber roll
- 6. Sushi traditional such as salmon, tuna and California roll
- 7. Natto
- 8. Vegetarian burritos or fajitas
- 9. Burritos or fajitas with meat
- 10. Vegetarian tamales
- 11. Tamales with meat
- 12. Vegetarian enchiladas, tacos or tostadas
- 13. Enchiladas, tacos or tostadas with meat
- 14. Fish or shrimp tacos or tostadas
- 15. Chimichangas or flautas with meat
- 16. Vegetarian pupusas or empanadas
- 17. Pupusas or empanadas with meat
- 18. Vegetarian quesadillas
- 19. Quesadillas with meat
- 20. Chile Relleno
- 21. Soy, coconut or other nondairy yogurt
- 22. Mushrooms cooked in soup, stew or main dishes such as white, shiitake and portabella
- 23. Beets
- 24. Sauerkraut, kimchi or pickled vegetables (unpasteurized and raw)
- 25. All other beans or legumes such as black, pinto, garbanzo and lentils
- 26. Vegetarian baked beans or chili
- 27. Baked beans or chili with meat
- 28. Hummus
- 29. Rice and beans
- 30. Quinoa, sorghum, millet or kasha (buckwheat groats)
- 31. Soy sauce, tamari, teriyaki sauce or Szechwan sauce
- 32. Mustard
- 33. Nondairy coconut milk ice cream
- 34. Nondairy rice milk ice cream
- 35. Nondairy almond milk ice cream



- 36. Nondairy cashew milk ice cream
- 37. Sorbet
- 38. Low or nonfat salty snacks such as pretzels and low fat potato, tortilla and corn chips
- 39. Sports drinks, hydration powders or tablets
- 40. Low-calorie sports drinks, hydration powders or tablets
- 41. Energy caffeine beverages
- 42. Protein shakes
- 43. Meal replacement bars
- 44. Sports energy bars
- 45. Quick energy gels or chews
- 46. Snack bars
- 47. Alternative nondairy milk as a beverage
- 48. Teas green, black, or white
- 49. Herbal tea
- 50. Iced coffee
- 51. Espresso
- 52. Honeydew melon
- 53. Flavored waters
- 54. Zero-calorie flavored waters
- 55. Kombucha or Jun
- 56. Almond milk
- 57. Coconut milk beverage
- 58. Cashew, hazelnut or pecan milk
- 59. Flax or hemp milk
- 60. Oat or quinoa milk
- 61. Pea protein milk
- 62. Coconut oil
- 63. Safflower, avocado, pecan or hazelnut oil
- 64. Almond, walnut or pistachio oil
- 65. Flaxseed, grapeseed, hemp, pumpkin or chia oil
- 66. Spaghetti or other pastas with oil or pesto sauces (white)
- 67. Spaghetti or other pastas with oil or pesto sauces (whole wheat)
- 68. Salad dressing -- regular
- 69. Salad dressing -- dairy based
- 70. Smoothie (with 6 different options)
- 71. Latte, cappuccino and mocha (with many diary and alternative dairy options)
- 72. Decaf latte, cappuccino and mocha (with many diary and alternative dairy options)
- 73. Decaf coffee
- 74. Decaf espresso
- 75. Hot chocolate (with many diary and alternative dairy options)
- 76. Orange and grapefruit juice with Calcium and Vitamin D
- 77. Orange and grapefruit juice low calorie
- 78. Light beer
- 79. Chocolate and other flavored milks
- 80. Low and nonfat chocolate and other flavored milks

