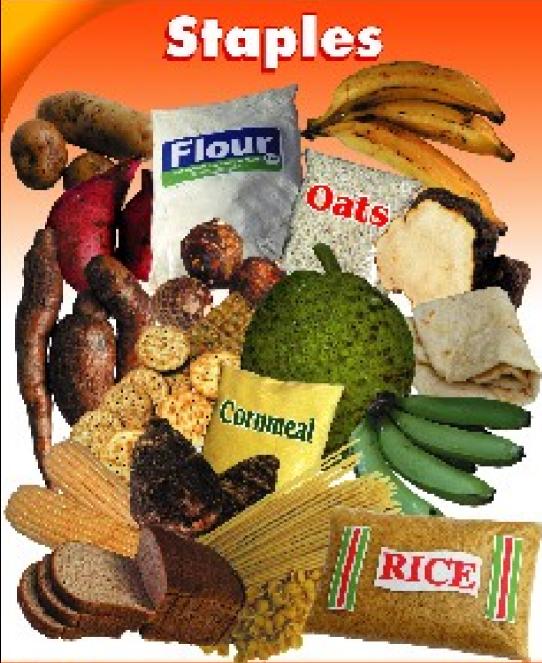
Six Food Groups

for use

in the Caribbean



Cereals: Bread (from whole grain or enriched flour), wheat flour, corn (maize), corn-meal, dried cereals, macaroni, spaghetti, rice, cereal porridges.

Starchy fruits, roots, tubers/ground provisions: Banana, plantain, breadfruit, yam, potato, dasheen, coco/ eddoe, cassava.



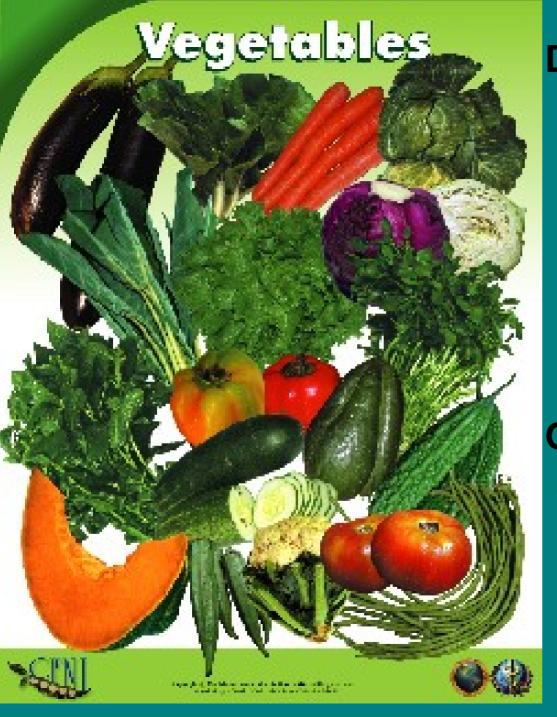


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Legumes & Nuts

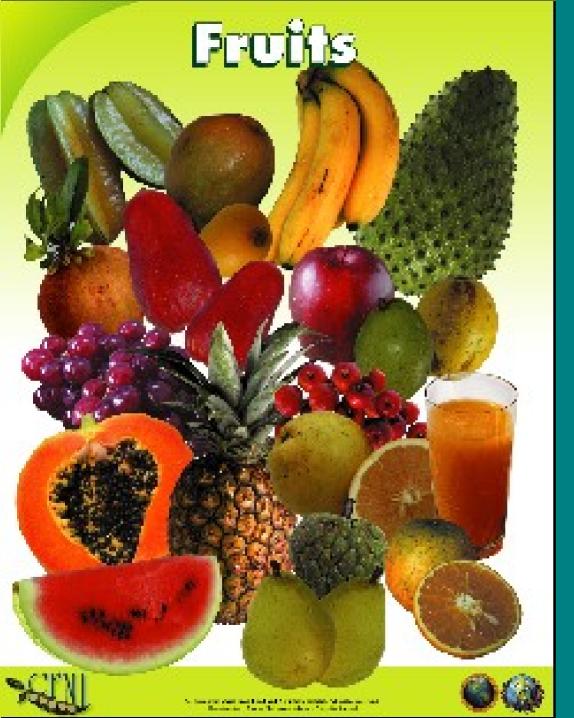


Kidney beans, gungo/pigeon peas, black-eye peas, cow peas, other dried peas and beans, peanuts, cashew nuts, sesame seeds, pumpkin seeds.



Dark green leafy and yellow vegetables: Callaloo/spinach, dasheen leaves, cabbage bush, pak choy, string beans, pumpkin, carrot.

Other vegetables: Squash, cho-cho, (christophene, chayote), cucumber, tomato, garden egg/aubergine



Mango, guava, citrus (orange, grapefruit, limes, tangerine), pineapple, West Indian cherry, pawpaw/papaya, golden apple/Jew/June plum, sugar apple/sweet sop.



. Meat, poultry, fish (fresh, canned, pickled, dried), milk, cheese, yoghurt, egg, liver, heart, kidney, tripe (offal), trotters, feet, tail, head



Cooking and salad oils, butter, margarine, shortening, ghee, coconut cream/milk, meat fat, nuts, avocado pear, Jamaican ackee.





