Key elements	Example
P: two or more groups of dietary fermented food products O: components inducing health benefits	**Health-Promoting Components in Fermented Food** What are the health-promoting components of dietary fermented food products
P: in given groups of gluten-free industrial and non-industrial products O: proportion of contaminated products	**Gluten contamination in food services and industry** What is the prevalence of gluten contamination free industrial and non-industrial food products?
P: abstract mathematical models for colour interpretation of food items O: number or type of use in grading and classification of food products	**Applications of colour models in the food processing industry** What are the applications of colour models in the food processing industry?
P: a number of wheat cultivars I: field trials with high level of nitrogen treatments C: field trials with low level of nitrogen treatment O: grain protein content	**Effect of soil nitrogen on grain protein contents** Does level of soil nitrogen effects the protein content of grains?
P: nutrient content I: one or more groups of organic food products C: conventional counterparts O: differences	**Nutritional quality of organic food** What is the difference between nutrient content of organically and conventionally produced food products? forms?
P: food production unit/ farm I: conventional approach C: precision agriculture technologies (remote sensing and satellite data for irrigation) O: lower production cost	**Economic Benefits from the adoption of precision agriculture technologies**. Are precision agriculture technologies cost effective?
P: survey participants E: factors/ reasons for objections or acceptance O: meanings (how well culture meat is accepted)	**Consumer acceptance of cultured meat** What is the consumers' perception of cultured meat?
P: population or setting E: different dietary scenarios O: differences in indicators of environmental impacts (land use and GHG emissions)	**Environmental impact of dietary change** Does diet change effect environmental impacts of food production?
P: human adults E: base level consumption C: 10% increase in daily calorie intake O: all-cause mortality	**Ultra-Processed food consumption and adult mortality risk** Is there a dose response relationship between ultra-processed food products and adult mortality risk?
P: two or more groups/subgroups of food products O: highest concentration of acrylamide	**The Concentration of Acrylamide in Different Food Products** What food groups, subgroup contain the highest levels of acrylamide?

P: Liquid Chromatography–Mass Spectrometry Method **I:** veterinary drug residues in given animal food products **T**: frequency/ incidence of fake positives and negatives	**Reliability of Liquid Chromatography–Mass Spectrometry Method for confirmatory analysis of veterinary drug residues in food animals** How reliable is Liquid Chromatography–Mass Spectrometry for analysing residues of veterinary drugs in food animals?
P: a given human population/subpopulations I: specific IgE to Ara h 2 and to SPT T: the most accurate diagnostic values	**Diagnostic accuracy of specific IgE to components in diagnosing peanut allergy** How accurate is specific IgE in diagnosing peanut allergy?