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Section 2 lists survey papers and bibliographic works. Section 3 lists papers published in scientific. Nutrition Label Glossary: Definitions of Nutrition Fact Terms. Retrieved November 9, 2015, from http://www.webmd.com/food-recipes/definitions-glossary This website talks about the definition of food labeling. It provides information on what a food label contains. This website gives the definition of food labeling. It explains the parts of a food label.