



NUTTITION
LABEL
QUICK
REFERENCE
GUIDE



FOOD PACKAGING QUICK REFERENCE GUIDE

Knowing how to use information on food packaging can help you make better food choices that make a healthy diet. Manufacturers provide information in three ways: nutritional claims, ingredient lists, and the nutrition facts panel.

DIETARY GUIDELINES

- Eat a variety of foods to get the energy (calories), protein, vitamins, minerals, and fiber you need.
- Maintain a healthy weight to reduce your chances of having high blood pressure, heart disease, a stroke, certain cancers, and the most common kind of diabetes.
- Choose a diet low in fat, saturated fat, and cholesterol to reduce your risk of heart disease and certain types of cancer. Because fat contains more than twice the calories of an equal amount of carbohydrates or protein, a diet low in fat can help you maintain a healthy weight.
- Choosing a diet with plenty of vegetables, fruits, and grain products provide needed vitamins, minerals, fiber, and complex carbohydrates. They are generally lower in fat.

- Use sugars only in moderation. A diet with lots of sugars has too many calories and too few nutrients for most people and can contribute to tooth decay.
- Use salt and other forms of sodium only in moderation to help reduce your risk of high blood pressure.
- If you drink alcoholic beverages, do so in moderation.

 Alcoholic beverages supply calories, but little or no nutrients. Drinking alcohol is also the cause of many health problems and accidents and can lead to addiction.

NUTRIENT CLAIMS DEFINITIONS

Calorie Free Fewer than 5 calories per serving Light (Lite) 1/3 less calories or no more than 1/2 the fat of the higher-calorie, higher-fat version; or no more than 1/2 the sodium of the higher-sodium version

Fat Free Less than 0.5 gram of fat per serving Low Fat 3 grams of fat (or less) per serving Reduced or Less Fat At least 25% less fat per serving than the higher-fat version Lean Less than 10 grams of fat, 4 grams of saturated fat and 95 milligrams of cholesterol per serving

Extra Lean Less than 5 grams of fat, 2 grams of saturated fat, and 95 milligrams of cholesterol per serving

Low in Saturated Fat 1 gram saturated fat (or less) per serving and not more than 15% of calories from saturated fatty acids

Cholesterol Free Less than 2 milligrams of cholesterol and 2 grams (or less) of saturated fat per serving

 $\begin{array}{c} \textbf{Low Cholesterol 20 milligrams of cholesterol (or less) and} \\ \textbf{2 grams of saturated fat (or less) per serving} \end{array}$

Reduced Cholesterol At least 25% less cholesterol than the higher-cholesterol version, and 2 grams (or less) of saturated fat per serving

Sodium Free (No Sodium) Less than 5 milligrams of sodium per serving, and no sodium chloride (NaCl) in ingredients

Very Low Sodium 35 milligrams of sodium (or less) per serving

Low Sodium 140 milligrams of sodium (or less) per serving

Reduced or Less Sodium At least 25% less sodium per serving than the higher-sodium version

Sugar Free Less than 0.5 gram of sugar per serving High Fiber 5 grams of fiber (or more) per serving Good Source of Fiber 2.5 to 4.9 grams of fiber per serving

You don't have to try to remember all these! But notice that the key words follow the same pattern for each nutrient:

Free has the least amount.

Very Low and Low have a little more.

Reduced or Less always means that the food has 25% less of that nutrient than the reference (or standard) version of the food. And all these terms are based on standard serving sizes.

Ingredient List

Ingredients are listed in order from the most to the least. The earlier you see an unhealthy ingredient listed, the less healthy that food product is for you.

INGREDIENT LIST

There are four types of fat: saturated, monounsaturated, polyunsaturated and trans. Like saturated fats, trans fats are bad for the heart and should be avoided. At this point in time, these are not yet listed under "Nutrition Facts." You should look in the ingredients section for phrases such as "hydrogenated" or "partially hydrogenated" fat, oil or shortening to learn if they are present in the food you are buying.

To find out whether a sweetener has been added to a food (beyond sugars that are present naturally), look for terms such as sugar (sucrose), fructose, maltose, lactose, honey, syrup, corn syrup, high-fructose corn syrup, molasses, and fruit juice concentrate.