Good Nutrition Matters Your Food and YOU

Food Labels
and What They
Tell YOU About
Your Food

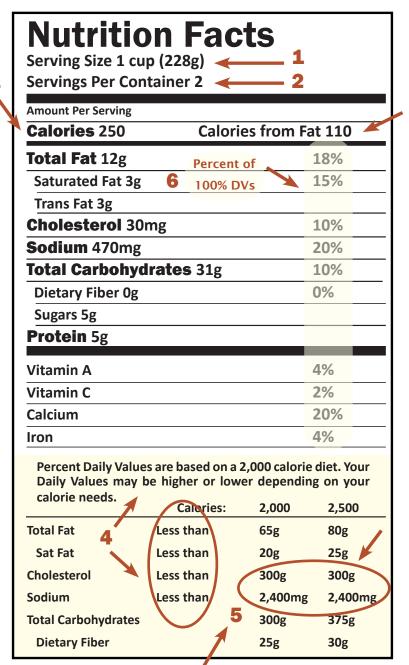






Good Nutrition Matters Reading Food Labels

Sample Label for Macaroni and Cheese



NOTE: Cholesterol (300mg) and sodium (2,400mg) levels are the SAME for both 2000/2500 calories.

Why Read Food Labels?

Food labels provide **Nutrition Facts** to help you make quick, smart choices on healthy eating. Labels tell you:

- **size** of one serving (such as 1 cup or 15 pieces). **1**
- how many servings are in the container (2 servings).
- per serving information like total calories, fat calories, total fats and cholesterol, as well as sodium, fiber, sugar, protein, and vitamins.

Why Do Counting Calories Matter?

Total and fat calories are listed on labels. Pay close attention to **fat calories** as eating too many is linked to **being overweight and obesity**. Additional information on food intake is broken down into percentage of "recommended" metric Daily Values. **4**, **5**, **6**

Why Do "Recommended" Daily Values Matter?

Our sample label gives you the Daily Value (DVs) percents of total fats, saturated fats, cholesterol, sodium, total carbohydrates, dietary fiber, sugars, proteins, along with vitamins and minerals. Some labels print the total DVs breakdown of 2000/2500 calories with recommended daily amounts for major ingredients (different on each food label). These listed amounts are 100% of DVs. 4

Track food items like cholesterol and sodium that specify a LESS THAN amount. Eating less than DVs will keep you healthier. 5

Keep DV percentage of saturated and trans fats, cholesterol, sodium, and sugars low.

Percents given on labels represent a percentage of the 100% DVs *recommended*. For example, if total fat on a label was 18%, it would mean one serving has 18% of the 100% DV fat required for 2,000 calorie diet. General **percent** guidelines:

- 5% is low, while
- 20% is high 6

Limit fats (particularly saturated and trans), cholesterol, sodium, and sugar to avoid chronic diseases. General guidelines for calories:

- 100 calories is moderate, while
- 400 calories is considered higher 3



One or Two? Serving Size Matters

Watch total calories based on how MANY servings you eat. For example, if one serving of macaroni and cheese is one cup (250 total calories), then two servings is two cups (500 calories). To offset this double portion, you would need to eat less during the day. 1.2.3



It's Your Choice.

Other Food Label Tips

- When comparing food products, make sure serving sizes are similar (example: cups to cups, grams to grams).
- Compare same categories: low-fat to low-fat, fat-free to fat-free.
- Make sure you understand what words like reduced fat, fat-free, light, or low mean on your food labels. Compare similar labels.
- Ingredients on labels are listed from the largest (or highest)
 amount to the smallest (or lowest) amount. Make sure the
 healthiest ingredients are highest on list while other
 ingredients like sodium and sugars are lower. Choose products
 with the healthiest ingredients listed FIRST.
- Whenever possible, choose food which is the least PROCESSED, like canned beans, and has the least ingredients. The more processed a food is, like cakes and cookies, the more ingredients it will have on the label.

EATING HEALTHY helps prevent or manage such diseases as obesity, type 2 diabetes, high blood pressure, heart disease, certain cancers, and bone loss.

Sources: www.fda.gov, www.choosemyplate.gov, en.wikipedia.org/wiki/Reference_Daily_Intake www.niddk.nih.gov/health-information, health.gov/dietaryguideline