Reading a Nutrition Label - FAST

Shopping for nutritional foods can be challenging. Here is a quick set of rules that works in nearly every case to steer you towards making healthy choices when shopping.



INGREDIENTS: BULGUR WHEAT, SAUCE (WATER, HALF AND HALF [MILK, CREAM], PARMESAN CHEESE [PASTEURIZED SKIM MILK, CULTURES, SALT, ENZYMES], CHEDDAR CHEESE [PASTEURIZED MILK, CULTURES, SALT, ENZYMES], OLIVE OIL, BUTTER, SUGAR, XANTHAN GUM, SPICE), LENTILS, CORN, GREEN BEANS, RED BEANS, POTATOES. CONTAINS: WHEAT, MILK.

RULE #1

Never, EVER, believe what is printed on the box's front

RULE #2

Choose products with sodium amount that is equal to or less than the calories.

RULE #3

Always read the ingredient list to check for 3 things

- ➤ Avoid Saturated Fats: i.e. palm oil, coconut oil, hydrogenated oil
- Avoid Added Sugars: i.e. High fructose corn syrup, sugar, honey, brown rice syrup, maltose, galactose, dehydrated cane juice, brown sugar
- ➤ Choose whole grains: Look for the word "whole" in the ingredient list

Other helpful tips

- Always check the serving size. Will you really eat that serving size, or will it be 2 or 3 servings for you. The calories and fat have to be multiplied by how many servings you eat.
- Serving sizes with less than 0.5 grams of fat can claim fat free –
 even if 100% of the calories come from fat! You can often see
 this with cooking sprays and "fat free" butter sprays but make
 no mistake, using a lot of these products will add calories.
- Choose whole, unprocessed foods whenever possible. Fresh fruits and vegetables are best.

Reference: Adapted from https://www.fda.gov/food/nutrition-education-resources-materials/new-nutrition-facts-label

