



Cooperative Extension Program



Lesson 3: Scale Down by Reading Labels

Objectives

- Understand how to read a nutrition label.
- Identify how the nutrition label can be used to manage weight.
- Identify food claims.

Sources: American Heart Association; FDA.gov

http://www.fda.gov/downloads/Food/GuidanceRegulation/ GuidanceDocumentsRegulatoryInformation/LabelingNutrition/ UCM502019.pdf







Handout 3-1

Label Lingo

Understanding the language of food labels can help you make more healthy food choices. Labels can be misleading by using enticing words to describe the product as healthy, tempting consumers to buy the product. Be a label-reading expert to prevent this from happening to you.

Test your knowledge! Answer these 10 easy matching questions to see what you know! Write the number of the item from the left side of the page in the blank next to the description that matches it.

1.	Fresh	Food is heated to a high temperature to destroy bacteria and enzymes that cause spoilage.
2.	Natural	Less than 5 calories per serving.
3.	Pasteurized	Food in its raw state. Cannot be used on frozen, heated, or foods containing preservatives.
4.	Calorie Free	Minimally processed, contains no artificial ingredients or added color.
5.	Extra Lean	Food contains at least 25% less sodium compared to the traditional food.
6.	High Fiber	Usually seen on meat labels, has less than 5 grams of fat, 2 grams saturated fat, and 95 milligrams of cholesterol per 3 ounce serving.
7.	Good Source	Contains 5 or more grams of dietary fiber per serving.
8.	Healthy	Contains an amount that is 10-19% of the Daily Value for a nutrient.
9.	Reduced Sodium	Food contains a third less calories or 50% less fat than the regular version.
10.	. Light	Food low in fat and saturated fat, 60 milligrams or less cholesterol and 480 milligrams or less sodium per serving, and at least 10% of the Daily Value for vitamins A and C, calcium, iron, protein, and fiber.

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The New and Improved Nutrition Facts Label – Key Changes

The U.S. Food and Drug Administration has finalized a new Nutrition Facts label for packaged foods that will make it easier for you to make informed food choices that support a healthy diet. The updated label has a fresh new design and reflects current scientific information, including the link between diet and chronic diseases.

1. Servings

The number of "servings per container" and the "Serving Size" declaration have increased and are now in larger and/or bolder type. Serving sizes have been updated to refl ct what people actually eat and drink today. For example, the serving size for ice cream was previously $\frac{1}{2}$ cup and now is $\frac{3}{4}$ cup.

There are also new requirements for certain size packages, such as those that are between one and two servings or are larger than a single serving but could be consumed in one or multiple sittings.

2. Calories

"Calories" is now larger and bolder.

3. Fats

"Calories from Fat" has been removed because research shows the type of fat consumed is more important than the amount.

4. Added Sugars

"Added Sugars" in grams and as a percent Daily Value (%DV) is now required on the label. "Added Sugars" include sugars that have been added during the processing or packaging of a food. Scientific

Current Label

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New Label

Nutrit Serving Size 2/3		Fa	cts		Nut
Servings Per Co		1	8 serving		
					Serving
Amount Per Servin	5				Amount
Calories 230	Ca	lories fron	n Fat 72	2	- · ·
		% Dail	y Value*		Calo
Total Fat 8g			12%		
Saturated Fat	1g		5%		
Trans Fat 0g				3	<u>Total Fat</u>
Cholesterol Or	ng		0%		Saturate
Sodium 160mg	0		7%		Trans Fa
Total Carbohy	drate 37	'q	12 %		Choleste
Dietary Fiber 4	1g	-	16%		Sodium 1
Sugars 1g			Total Car		
Protein 3g					Dietary
					Total Su
Vitamin A	10%	4			
Vitamin C			8%	4	Inclu
Calcium	20%		Protein 3		
Iron			45%	5	Vitamin D
* Percent Daily Values	are based or	n a 2,000 cal	orie diet.		
Your daily value may	ling on		Calcium 26		
your calorie needs.	Calories:	2,000	2,500		Iron 8mg
Total Fat Sat Fat	Less than Less than	65g 20g	80g 25g		Potassium
Cholesterol	Less than	300mg	300mg	6	* The 0/ Dotter
Sodium Total Carbohydrate	Less than	2,400mg 300g	2,400mg 375g	U	* The % Daily a serving of fe
Dietary Fiber		25g	30g		a day is used

	Nutrition Fa	cts
1	8 servings per container Serving size 2/3 cup	o (55g)
2	Amount per serving Calories	230
	% Dai	ly Value*
3	<u>Total Fat 8g</u>	<u>10%</u>
	Saturated Fat 1g	5%
	Cholesterol 0mg	0%
	Sodium 160mg	7%
	Total Carbohydrate 37g	13%
	Dietary Fiber 4g	14%
	Total Sugars 12g	
4	Includes 10g Added Sugars	20%
	Protein 3g	
5		4.00/
	Vitamin D 2mcg	10%
	Calcium 260mg	20%
	Iron 8mg	45%
	Potassium 235mg	6%
6	* The % Daily Value (DV) tells you how much a	

ood contributes to a daily diet. 2,000 calories for general nutrition advice

Manufacturers will need to use the new label by July 26, 2018, and small businesses will have an additional year to comply. During this transition time, you will see the current Nutrition Facts label or the new label on products.

data shows that it is difficult to meet nutrient needs while staying within calorie limits if you consume more than 10 percent of your total daily calories from added sugar.

5. Nutrients

The lists of nutrients that are required or permitted on the label have been updated. Vitamin D and potassium are now required on the label because Americans do not always get the recommended amounts. Vitamins A and C are no longer required since deficiencies of these vitamins are rare today. The actual amount in grams in addition to the %DV must be listed for vitamin D, calcium, iron, and potassium.

The daily values for nutrients have also been updated based on newer scientific evidence. The daily values are reference amounts of nutrients to consume or not to exceed and are used to calculate the %DV.

6. Footnote

The footnote at the bottom of the label has changed to better explain the meaning of %DV. The %DV helps you understand the nutrition information in the context of a total daily diet.

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Start here. Note the size of a single serving and how many servings are in the package.

Check total calories per serving. Look at the serving size and how many servings you're really consuming. If you double the servings you eat, you double the calories and nutrients, including the Percent Daily Value (% DV).

Limit these nutrients. Remember, you need to limit your total fat to no more than 56-78 grams a day — including no more than 16 grams of saturated fat, less than two grams of trans fat, and less than 300 mg cholesterol (for a 2,000 calorie diet). Trans fat can be found in fried foods like French fries and doughnuts, and baked goods including pastries, pie crusts, biscuits, pizza dough, cookies, crackers, and stick margarines and shortenings.

Get enough of these nutrients. Make sure you get 100% of the fiber, vitamins, and other nutrients you need every day.

Quick guide to % DV. The % DV section tells you the percent of each nutrient in a single serving, in terms of the daily recommended amount. As a guide, if you want to consume less of a nutrient (such as saturated fat, cholesterol, or sodium), choose foods with a lower % DV — 5 percent or less is low. If you want to consume more of a nutrient (such as fiber), seek foods with a higher % DV — 20 percent or more is high.

Here are more tips for getting as much health information as possible from the Nutrition Facts label:

- Remember that the information shown in these panels is based on 2,000 calories a day. You may need to consume less or more than 2,000 calories depending upon your age, gender, activity level, and whether you're trying to lose, gain, or maintain your weight.
- In general, as you think about the amount of calories in a food per serving, remember that for a 2,000-calorie diet:
 - 40 calories per serving is considered low;
 - o 100 calories per serving is considered moderate; and
 - 400 calories or more per serving is considered high.
- There is no % DV shown for *trans* fat on the panel because the U.S. Food and Drug Administration (FDA) does not have enough scientific information to set this value. We recommend eating less than 20 calories (or less than two grams of *trans* fat) a day – that's less than 1 percent of your total daily calories (for a 2,000 calorie a day diet).
- When the Nutrition Facts panel says the food contains "0 g" of *trans* fat, it means the food contains less than 0.5 grams of *trans* fat **per serving**.
- When the Nutrition Facts label says a food contains "0 g" of *trans* fat, but includes "partially hydrogenated oil" in the ingredient list, it means the food contains *trans* fat, but less than 0.5 grams of *trans* fat per serving. So, if you eat more than one serving, you could quickly reach your daily limit of *trans* fat.

Source: American Heart Association







Cooperative Extension Program

Handout 3-3

Nutrition Claims

Adapted from the American Heart Association – Reading Food Nutrition Labels

Nutrition Claim	What the Product Contains Per Serving
Calorie Free	Less than 5 calories
Sugar free	Less than 0.5 grams of sugar
Fat free	Less than 0.5 grams of fat
Low Fat	3 grams of fat or less
Reduced Fat	At least 25% less fat than the regular
Lean	Less than 10 grams of fat, 4.5 grams of saturated fat, and 95 milligrams of cholesterol
Extra Lean	Less than 5 grams of fat, 2 grams of saturated fat, 95 milligrams of cholesterol
Light (lite)	At least 1/3 fewer calories or no more than half of the fat of the regular product, or no more than half the sodium of the regular product
Low sodium	140 milligrams or less of sodium
Reduced sodium	At least 25% less sodium than the original product
High Fiber	5 grams or more of fiber
Good Source of Fiber	2.5-4.9 grams of fiber

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