Medical Weight Loss

Session 1: How to read a food label



Importance of Reading Food Label

- \rightarrow Increases awareness
- \rightarrow Allows one to make healthier choices
- → Breaks down ingredients that are placed into products
- → Can educate you what ingredients are placed into products





Did you know that the food label is based on a 2,000 calorie diet? – Therefore, it is not individualized for you! Please meet with your dietitian to obtain calorie range



Serving Size



The serving size is a *measured* amount of food.

Above the serving size it will show "servings per container."

For instance, in a small bag of chips there may be 2.5 servings. This would mean you would have to multiple every number shown on the food label by 2.5.

Looking above, we see there are 8 servings. We would have to multiple 230 calories by 8 servings to get 1,840 calories. This would then be continued for all items listed beneath calories. Such as total fat, 8g would be multiplied by 8 servings to get 64 g of total fat.

Serving Size



Serving Size

This section is the basis for determining number of calories, amount of each nutrient, and %DVs of a food. Use it to compare a serving size to how much you actually eat. Serving sizes are given in familiar units, such as cups or pieces, followed by the metric amount, e.g., number of grams.

On the example above it notes the serving size as 1 c. Let's say we had 3 servings, how many cups would you have consumed? Answer noted at the bottom of the page.

Check the serving size on food labels to determine if the number of servings you are eating is smaller or larger. This will help you stay within your daily calorie goal.

Daily Value (DV)

Understanding the Percent Daily Values (% DV) on a food label can help you choose foods high in good nutrients and low in bad nutrients.

The % DV is based on a 2,000-calorie diet. If you eat less than 2,000 calories a day, your daily value may be lower than what is listed on the label. If you eat more than 2,000 calories a day, your daily value may be higher.

5% DV or less is low

20% DV or more is high

Choose foods with a low % DV for fat, saturated fat, trans fat, cholesterol, or sodium.

5-20 Rule

5% or less means nutrient is not a good source for daily value

20% or more is ideal

Summary of % Daily Value

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat		Less than	20g
25g			
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate	Less triari	2,400mg 300g	2,400mg 375g

For educational purposes only. This label does not meet the labeling requirements described in 21 CFR 101.9.

conditions.

Percent (%) Daily Value

This section tells you whether the nutrients (total fat, sodium, dietary fiber, etc.) in one serving of food contribute a little or a lot to your total daily diet.

The %DVs are based on a 2,000-calorie diet. Each listed nutrient is based on 100% of the recommended amounts for that nutrient. For example, 18% for total fat means that one serving furnishes 18% of the total amount of fat that you could eat in a day and stay within public health recommendations. Use the Quick Guide to Percent DV (%DV): 5%DV or less is low and 20%DV or more is high.

Footnote with Daily Values (DVs)

The footnote provides information about the DVs for important nutrients, including fats, sodium and fiber. The DVs are listed for people who eat 2,000 or 2,500 calories each day.

 The amounts for total fat, saturated fat, cholesterol, and sodium are maximum amounts. That means you should try to stay below the amounts listed.

Calories



The number of calories is the total amount of energy the food provides.

Pay attention to calories. If you eat more OR less calories than your body uses, over time you may gain weight.

Wait, if I under eat I can gain weight? YES. Your body goes into starvation mode, where it then wants to hold onto all food you take in and store it as fat. To reduce this likelihood, we recommend to have 5-6 small frequent meals throughout the day!

Calories 250 Calories from Fat 110

runount i ei eering

Amount of Calories

If you want to manage your weight (lose, gain, or maintain), this section is especially helpful. The amount of calories is listed on the left side. The right side shows how many calories in one serving come from fat. In this example, there are 250 calories, 110 of which come from fat. The key is to balance how many calories you eat with how many calories your body uses. *Tip: Remember that a product that's fat-free isn't necessarily calorie-free*.

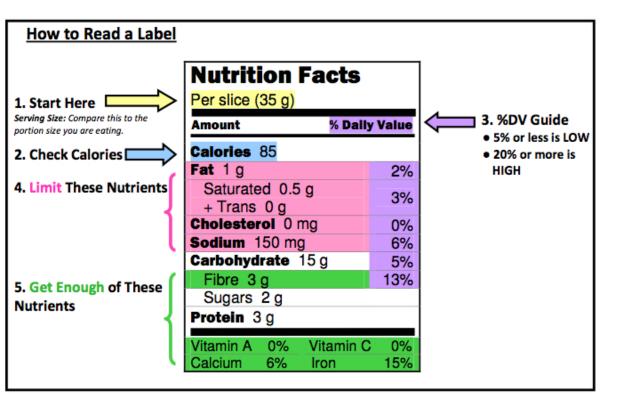
Another important part of the label is the number of calories from fat. You should limit the number of calories from fat to 20-35% of your total daily calories.

How do we figure out how many calories from fat are in this product?

You would take 110 calories from fat divided by total calories. In the display above, this would be 110 calories from fat/250 total calories in ONE serving. This would then give us 0.44. To make this a percentage, we would multiple by 100 (or move the decimal 2 places.) With that, we would know that 44% of the calories from this product comes from fat.

Any product that goes over 50% this would not be a healthy choice. Try to aim for 20-35% coming from fat to stay within daily goal.

Nutrients to Limit



What nutrients should I limit?

Saturated fat, trans fat, cholesterol, and sodium, are those that should be limited within the diet as these can increase the risk for heart disease, cancer, or diabetes.

Total fat is important to monitor, but saturated fat and trans fat are those that should be monitored closely. These fats may raise your blood cholesterol level, which can increase your risk of heart disease.

Choose foods containing less than 10% of calories from saturated fat.

Phrases on Food Packages

Often times food packets note phrases that can be confusing. Please use this slide as a guide to monitor sodium intake. If you have hypertension it is important to monitor sodium intake, where it is recommended to consume 2300 mg sodium or less daily.

Sodium free/ salt free

Very low sodium

Low sodium



Reduced/less sodium version

Lightly salted version

Unsalted/ no salt added processing

<5 mg per serving 35 mg or less per serving 140 mg or less per serving At least 25% less than regular

At least 50% less than regular

No salt added to product during



Phrases on Food Packages



In addition to sodium, we often see various wording regarding fat. Below explains what each phrase entails. Please use this as a guide when purchasing various products at the store. These often can be found on milk, sweet treats, condiments (such as sour cream or salad dressing,) chips, coffee creamer, and even canned goods (such as refried beans.)

Fat free

Low Saturated Fat

Low Fat

Reduced Fat

<0.5 g per serving

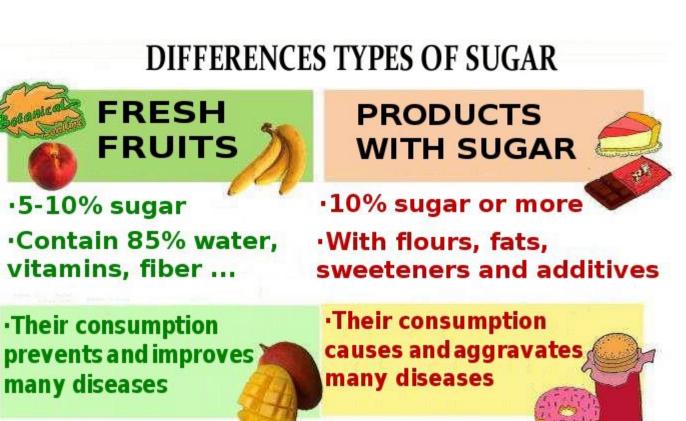
1 g or less per serving or 15% or less of calories

3 g or less per serving

At least 25% less than regular version



Phrases on Food Packages: Sugar



What about no added sugar vs. sugar free?

No added sugar refers to containing natural sugar. The sugar content within the product was not placed into the product during processing.

Based on a 2,000 calorie diet, it is recommended to limit added sugar to 50 g or less daily.

Sugar-free refers to having less than 0.5 g of sugar from both natural or added sugar.



This an example of a product reading "No sugar added."

Again please note this means sugar was NOT added during food processing

Amount per serving / Cantidad por ración Calories / Calorías	1 B	ar / Paleta 45	2 Bar	90 s / Paletas	6 Bars	80
	% D\	/* / %VD*	% DV	* / %VD*	% DV	* / %VD
Total Fat / Total de grasas	0g	0%	Og	0%	Og	0%
Saturated Fat / Grasas saturadas	0g	0%	0g	0%	Og	0%
Trans Fat / Grasas trans	0g		Og		Og	
Cholesterol / Colesterol	Omg	0%	Omg	0%	Omg	0%
Sodium / Sodio	Omg	0%	5mg	0%	20mg	0%
Total Carbohydrate / Total de carbohidratos	11g	4%	23g	8%	68g	24%
Dietary Fiber / Fibra dietética	1g	3%	2g	7%	7g	25%
Total Sugars / Total de azúcares	2g		4g		11g	
Incl. Added Sugars / Incl. azúcares agregados	Og	0%	Og	0%	Og	0%
Sugar Alcohol / Alcohol de azúcar	3g		6g		18g	
Protein / Proteínas	0g		Og		<1g	
Vitamin D / Vitamina D	Omcg	0%	Omcg	0%	Omcg	0%
Calcium / Calcio	Omg	0%	Omg	0%	10mg	0%
Iron / Hierro	Omg	0%	0.1mg	0%	0.3mg	0%
Potassium / Potasio	25mg	0%	50mg	0%	150mg	2%
Vitamin C / Vitamina C	33mg	35%	66mg	70%	200mg	220%

The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

El % de Valor Diario (VD) le dice cuánto de un nutriente en una ración de alimento contribuye a la dieta diaria. La recomendación nutricional general es de 2,000 calorías diarias.

INGREDIENTS: WATER, STRAWBERRIES, SORBITOL**, MALTODEXTRINS, GLYCERIN, GRAPE JUICE FROM CONCENTRATE (WATER, GRAPE JUICE CONCENTRATE), POLYDEXTROSE, CITRIC ACID, ASCORBIC ACID (VITAMIN C), GUAR GUM, SUCRALOSE, STRAWBERRY JUICE FROM CONCENTRATE (WATER, STRAWBERRY JUICE CONCENTRATE), CAROB BEAN GUM, NATURAL FLAVOR, ACESULFAME POTASSIUM, BEET JUICE COLORS, TURMERIC OLEORESIN COLOR.

**SENSITIVE INDIVIDUALS MAY EXPERIENCE A LAXATIVE EFFECT FROM EXCESS CONSUMPTION OF THIS INGREDIENT. § CONTRIBUTES INSIGNIFICANT AMOUNTS OF TOTAL SUGARS.

INGREDIENTES: AGUA, FRESAS, SORBITOL^{**}, MALTODEXTRINAŞ, GLICERINA, JUGO DE UVA DE CONCENTRADO (AGUA, CONCENTRADO DE JUGO DE UVA), POLIDEXTROSA, ÁCIDO CITRICO, ÁCIDO ASCÓRBICO (VITAMINA C), GOMA DE GUAR, SUCRALOSA, JUGO DE FRESA DE CONCENTRADO (AGUA, CONCENTRADO DE JUGO DE FRESA), GOMA DE ALGARROBA, SABOR NATURAL, ACESULFAME DE POTASIO, COLOR DE JUGO DE REMOLACIAS, COLOR DE OLEORRESINA DE CÚRCUMA.

**INDIVIDUOS SENSIBLES PODRÍAN EXPERIMENTAR UN EFECTO LAXANTE SI CONSUMEN EXCESIVAMENTE ESTE INGREDIENTE. § CONTRIBUYE CANTIDADES INSIGNIFICANTES DE TOTAL DE AZÚCARES.

DISTRIBUTED BY/DISTRIBUIDO POR: DREYER'S GRAND ICE CREAM, INC., OAKLAND, CA 94618 KEEP FROZEN UNTIL SERVED/MANTENER CONGELADO HASTA EL MOMENTO DE SERVIR

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Scan here for more food information or call 1-866-311-6350.

Nutrition Facts

Serving Size 2 Pieces (37g) Servings Per Container About 3

Amount Per Se	rving		
Calories 14	0 Cal	ories fron	n Fat 70
8		% Da	aily Value
Total Fat 8g		12%	
Saturated	Fat 5g		25%
Trans Fat	0g		
Cholesterol	10mg		3%
Sodium 10r	ng		0%
Total Carbo	hydrate	24g	8%
Dietary Fi	ber 0g		0%
Sugars 0g]		100000
Sugar Alc	ohol 23g		
Protein 1g			
Vitamin A 0%	6.	Vitamin (C 0%
Calcium 2%	(1)	Iron 2%	
*Percent Daily V diet. Your daily v depending on yo	alues may t	be higher or	
Total Fat Saturated Fat Cholesterol Sodium Total Carbohydr Dietary Fiber	Less than Less than Less than Less than	65g 20g 300mg 2,400mg 300g 25g	80g 25g 300 mg 2.400mg 375g 30g

Fat 9 · Carbohydrate 4 · Protein 4

Zero Sugar or Sugar Free

Often times these products are high in sugar alcohol. Sugar alcohol is a product that was created by men that has around 2 calories for each gram (less than regular sugar.)

It should be noted that consuming in excess may cause diarrhea.

what's the Difference?

 Naturally present in unprocessed foods

Natural Sugar

 Loaded with lots of healthy benefits

 Good source of fibre, vitamins and minerals

> Banana, Berries, Milk, Cheese

Synthesised and artificial

Refined Sugar

- Provides ZERO benefit
- High glycemic index causing blood sugar spikes

Sucrose (table sugar), Glucose, High-Fructose Corn Syrup

Natural Sugar Vs Added Sugar What's the difference?

Natural Sugar

Those sugars found naturally occurring in foods such as fruits, vegetables, plain dairy, nuts, seeds & grains. These do not count towards daily sugar intake & consumption does not need to be reduced as these foods provide many nutrients.

Frozen fruit

or vegetables

Nuts and seeds

Frozen

Berries

Plain milk and

yoghurts

Added Sugar

These get added to foods and drinks during manufacturing, in the home, by chefs or occur during food processing such as juicing. We need to reduce the amount of these sugars. Added sugar is also referred to as free sugar.



Ingredients – Words for Sugar

- High fructose corn syrup (HFCS)
- Agave nectar
- Dextrin
- Maltose
- Sucrose
- Molasses
- Ethyl maltol
- Evaporated cane juice (fruit juice)

- Invert sugar
- Look for words that end in "ose"
- Look for "syrup"
- Look for "sugar" cane sugar



Summary of how to Read a Food Label

SERVING SIZE	
Always check the serving size first.	Nutrition Facts
If you eat more than that, you're taking in	Serving Size 100 g
more calories, fat, and sugar than what's	Amount Per Serving
listed.	Calories 250 Calories from fat 10
If needed, measure out one serving size	% Daily Value*
before chowing	Total Fat 4% 4%
uown.	Saturated Fat 1.5% 4%
	Trans Fat
FAT	Cholesterol 50mg 28%
Avoid anything that	Sodium 150mg 15%
contains trans fats.	Total Carbohydrate 10g 3%
Choose foods with more unsaturated fats	Dietary Fiber 5g
than saturated fats, and skip foods that	Sugars 3g
contain more than 10 percent of their	Protein 16%
calories from	Vitamin A 1% • Vitamin C 3%
saturated fat.	Calcium 2% Iron 2%
PROTEIN When comparing two products that are	INGREDIENTS: ENRICHED FLOUR (WHEAT FLOUR), HIGH FRUTOSE CORN SYRUP, YEAST, SOYBEAN OIL, WHEAT GLUTEN, CALCIUM PROPIONATE, SORBIC ACID , BUTTER, MILK, WHEY, CITRIC ACID, MOLASSES
similar in calories and sugar, choose the food with more protein.	INGREDIENTS LIST
	Long list of hard-to-pronounce ingredients? Red flag.
	Look for ingredient lists that are as short as possible and conta whole-food ingredients.
	If a food contains any sketchy ingredients, make sure it's just of two and that they're toward the end of the list.

Stay away from packaged foods that contain more than 500 milligrams of sodium per serving. CARBS The source of carbs in a food is more important than the amount. Look for foods that contain as much fiber as possible. (About 3 grams per serving.) Steer clear of refined simple carbs like enriched or bleached flour, and look for terms

SODIUM

like whole-wheat. whole-grain, or whole ingredients like oats or quinoa.

SUGARS

Sugar in foods can either be naturallyoccurring or added. The source of that sugar is more important than the amount.

You want to avoid added sugar—which you'll see in the ingredients list as words like sucrose, maltose, dextrose, agave, honey, and corn syrup—as much as possible.

Men should have less than 36 grams of added sugar per day. Women should have less than 25 grams.