# SURGICAL WEIGHT LOSS NUTRITION

Class II

### Why read Food Labels?

Increases mindfulness
Helps to make healthier choices
Show what ingredients are in a food
Show the nutrients in a food



## Serving Size

- Amount of food that is measured based on what a "typical" person eats of the food.
- Nutrient numbers are based on the specific serving size listed.
- If you eat MORE, track MORE
- To help with portion control, try to eat the serving size first. Wait for about 15 minutes and assess if you are still hungry.

## **Nutrition Facts**

8 servings per container Serving size 2/3 cup (55g)

### Amount per serving Calories

230

If you eat 3 cups (3 servings):

230 calories x 3 servings = 690 calories

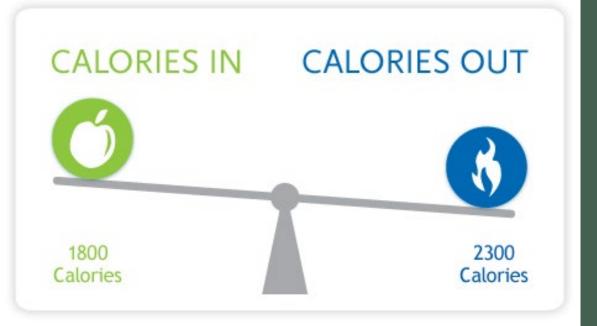
## Calories

- Calories are the total amount of energy the food provides.
- Calories are important, because at the end of the day, weight loss is really about eating less calories than your body burns.

### **Nutrition Facts**

8 servings per container Serving size 2/3 cup (55g)

Amount per serving 230



### Nutrients to Limit

- Saturated fat should be less than 10% of total calories
- Trans fat should be as little as possible
- Sodium should be 2300 mg or less per day
- Total sugars should be less than 10% of total calories

This example food label is high in Added Sugars – a food lower in added sugar would be a better choice.

#### **Nutrition Facts** 8 servings per container Serving size 2/3 cup (55g) Amount per serving 230Calories % Daily Value\* 10% Total Fat 8g 5% Saturated Fat 1g Trans Fat 0g Cholesterol Oma 0% Sodium 160mg 7% Total Carbohydrate 37g 13% 14% Dietary Fiber 4g Total Sugars 12g Includes 10g Added Sugars 20% Protein 3g

## **Daily Value**

- This is the % of each nutrient for a 2,000 calorie diet.
- It can be helpful to do a quick look if you are eating less than 2,000 calories per day the value will be higher and if you are eating more than 2,000 calories a day the value will be lower.
- 5% or lower of the daily value is low.
- 20% or higher of the daily value is high.

This example food label is high in Added Sugars – a food lower in added sugar would be a better choice.

| <b>Nutrition Fa</b>                              | cts    |
|--|--------|
| 8 servings per container<br>Serving size 2/3 cup | (55g)  |
| Amount per serving <b>Calories 2</b>             | 30     |
| % Daily  | Value* |
| Total Fat 8g                                     | 10%    |
| Saturated Fat 1g                                 | 5%     |
| <i>Trans</i> Fat 0g                              |        |
| Cholesterol Omg                                  | 0%     |
| Sodium 160mg                                     | 7%     |
| Total Carbohydrate 37g                           | 13%    |
| Dietary Fiber 4g                                 | 14%    |
| Total Sugars 12g                                 |        |
| Includes 10g Added Sugars                        | 20%    |
| Protein 3g                                       |        |

### Phrases from Labels

- Sodium free/ salt free
- Very low sodium
- Low sodium
- Reduced/less sodium
- Lightly salted
- Unsalted/ no salt added
- Fat free
- Low Saturated Fat
- Low Fat
- Reduced Fat

<5 mg per serving 35 mg or less per serving 140 mg or less per serving At least 25% less than regular version At least 50% less than regular version No salt added to product during processing <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

## Sugar

- Invert Sugar
- High fructose corn syrup (HFCS)
- Agave nectar
- Honey
- Dextrin
- Maltose
- Sucrose
- Molasses
- Ethyl maltol
- Evaporated cane juice (fruit juice)
- Words ending in "-ose"

#### Nutri Sense

#### 8 Common Forms of Sucrose



#### **SERVING SIZE**

#### Always check the serving size first.

If you eat more than that, you're taking in more calories, fat, and sugar than what's listed.

If needed, measure out one serving size before chowing down.

#### FAT

Avoid anything that contains trans fats.

Choose foods with more unsaturated fats than saturated fats, and skip foods that contain more than 10 percent of their calories from saturated fat.

#### PROTEIN

When comparing two products that are similar in calories and sugar, choose the food with more protein.

| Calories 250  | (       | Calc            | ories | from   | fat 10         |
|---|---------|-----------------|-------|--------|----------------|
|   |         |                 | % D   | aily \ | Value*         |
| Total Fat 4%  |         |                 |       |        | 4%             |
| Saturated Fa  | t 1.59  | %               |       |        | 4%             |
| Trans Fat   |         |                 |       |        |                |
| Cholesterol 50  | )mg     |                 |       |        | 28%            |
| Sodium 150mg  |         |                 |       |        | 15%            |
| Total Carbohy   | drate   | 10              | g     |        | 3%             |
| Dietary Fiber   | 5g      |                 |       |        |                |
| Sugars 3g   |         |                 |       |        |                |
| Protein 16%   |         |                 |       |        |                |
| Vitamin A 1%  | . •     | Vi              | itami | in C   | 3%             |
| Calcium 2%  | •       | Ire             | on 2  | %      |                |
| INGREDIENTS: ENRICI<br>FRUTOSE CORN SYRL<br>GLUTEN, CALCIUM PR<br>BUTTER, MILK, WHEY, | JP, YEA | AST, S<br>IATE, | SOYBE | AN OIL | , WHEAT<br>D , |
| GREDIENT  | 511     | ST              | 1     |        | 4              |

If a food contains any sketchy ingredients, make sure it's just one or two and that they're toward the end of the list.

#### SODIUM

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 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.

### Helpful Tips