# Steps to Evaluating Food Labels

### STEP 1: Amount of Protein

How much protein is in a serving?

#### **STEP 2:** Amount of Calories

How many calories per serving?

### STEP 3: Serving Size

How much counts as one serving? When you eat it, do you eat more or less than the listed amount? For example, a bottle of soda often has '2.5 servings' even though most consumers drink the entire bottle in one sitting. The nutrition facts provided are for the specified serving size and may need to be adjusted up or down.

### STEP 4: Calculating Carbohydrates

Use this equation to calculate carbohydrates:

A. Total Carbs (g)

B. Dietary Fiber (g)

C. Insoluble Fiber (g)

A - B - C = Carbs

## STEP 5: Carbohydrate to Protein Ratio

Use the carb count from Step 4 to find the carb to protein ratio. E.g. **10g carbs:5g protein** is a **2:1** ratio.

Different people feel better eating different ratios. For most people ratios of 1:1, 2:1, 3:1, and 4:1are meals ratios. 5:1 ratio and above are dessert.

Do experiments to see what ratio keeps you from being hungry 2, 3, and 4 hours later.

# Do you know what you are eating?

# Do you believe the food industry knows about your individual health?

<b>Nutri</b> Serving Size	tion	Fact	<b>ts</b> Bar (35g)
Amount Per			
Calories 120	)	Calories fro	
	1-0	% Dai	ly Value*
Total Fat 2	g 15-105-		3% 3%
Saturated Fat 0.5g 3% Trans Fat 0g			
Polyunsaturated Fat 0g			
Monounsaturated Fat 0.5g			
Cholesterol Omg 0%			
			3%
Total Carbohydrate 24g 8%			
			15%
Soluble Fiber 1g			
Insoluble Fiber 3g			
Sugars 8			
Protein 5g	9		
Vitamin A	0% •	Vitamin C	0%
Calcium	0% •	Iron	6%
Total Fat Sat Fat Cholesterol Sodium Total Carbohy Dietary Fib	er	calorie need 2,000 65g 20g 300mg 2,400mg 300g 25g	ds: 2,500 80g 25g 300mg 2,400mg 375g 30g
OUR TASTY IN BLEND (HADDE) BARLEY, BROW APPLE JUICE C JUICE CONCEN (EVAPORATED IC EVAPORATED C FLOUR, EXPELL STARCH, VEGE EVAPORATED SOY, MELKEY, FLOUR, PEANUMARY CONTAIN MAY CONTAIN	RED WHEAT, O WIN RICE SYNUM VIN RICE SYNUM CONCENTRATE, SEMIS SANE JUICE, C SANE JUICE SY ER PRESSED ( TABLE GLYCER ALT SEMENTALE, BR O, INATURALE, BR O, INATU	ATS, RYE, TR  , CHERRIES;  RED TART CI  RED TED CO  RED TART  RED TED WHE  RED TED	ITICALE, CHERRIES, JERRY JLATE QUOR, SOY ED CANE CORN RICE RICE RICE AT, OATS, LICKWHEAT, ASSES, LMOND WHEAT

### **STEP 6:** Types & Amounts of Fats

Does the package say "No Trans Fats"? Check the ingredients for hydrogenated or partially-hydrogenated oils. Products without these are better choices. Note the industry is able to say zero when it is really 0.5 mg.

### **STEP 7:** Ingredients Evaluation

Can you easily read all of the ingredients names? Do you know what they are? In general, the more ingredients you recognize as natural, the better. Some strange sounding ingredients (like riboflavin, or vitamin B2) are simply official names for naturally occurring vitamins. Be especially cautious of foods with high fructose corn syrup.

### STEP 8: Place in Your Diet

This may be the most important part of reading labels: What purpose does this food serve in your diet? Is it a snack? Is it a meal? Is it a condiment? Is it entertainment (i.e. popcorn)? For example, it seems unreasonable to eat a 400 calorie nutrition bar as a snack but that same bar might be a good choice if it is a meal replacement.

### STEP 9: Do you like the taste.

Does this satisfy you? Don't eat things you really don't like, but not everything has to be delicious. Let yourself experiment with new or different foods with the goal of making small improvements.

MEAL: 1:1 to 3:1
Carb to Protein Ratio

DESSERT: 4:1 to 6:1
Carb to Protein Ratio

SUGAR CRACK: more than 6:1 Carb to Protein Ratio



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