Name: Date:	_ Assignment #15A
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Understanding Nutrition Labels

Answer all of the following questions to the best of your ability in complete sentences on another piece of paper.

1. Compare and contrast the foods assessed in Labels A and B. How are the nutrients found in these foods similar? How are the nutrients different? Support your conclusions with evidence.





2. Examine the nutritional label to the right. Would you recommend that the food described and assessed be consumed on a regular basis? Support your answer with reasoning and evidence.

Nutritio Serving Size 1/2 cup (1' Servings Per Container	15g)	
Amount Per Serving Calories 250	Calories from Fat 130	
	% Daily Value*	
Total Fat 14g	22%	
Saturated Fat 9g	45%	
Cholesterol 55mg	18%	
Sodium 75mg	3%	
Total Carbohydrate 26	ig 9%	
Dietary Fiber 0g	0%	
Sugars 26g		
Protein 4g		
Vitamin A 10%	Vitamin C 0%	
Calcium 10%	Iron 0%	
* Percent Daily Values are based on a 2,000 calorie diet.		

<u>Assignment 15B - Evaluating Proposals to Change Nutrition Labels</u>

Recently, the Center for Science in the Public Interest has examined current food labels and put forth recommendations for changes to the labels mandated by the Food and Drug Administration (FDA). The FDA has also proposed its own changes to food labels to reflect new research and understanding of the relationship between diet and health.

Examine both sets of proposed changes and answer the following questions in complete sentences.

- 1. Summarize the changes made to current labels. What problems or issues are these changes attempting to address?
- 2. What is your opinion on these proposed changes? Do you feel as though they address the issues with nutrition labels? Support your reasoning.
- 3. Getting political, do you think the government has the right to mandate that companies include detailed information about the healthfulness of their food products?

Questions to ponder to help you answer #3:

- Being that you are (almost) an adult, who has the right to tell you what you can eat?
- Should foods high in fat or sugar be regulated by the government (ex. taxed like cigarettes)?
- If there is evidence that eating choices can cause harm to one's health, does the government have a right to protect its citizens? Or does it have a duty? Or is individual liberty the most important factor to protect?

CURRENT

Nutrition Facts

Serving Size 2/3 Servings Per Co			
Amount Per Servin	-9	lories fron	o Fot 40
Calories 230	Ca		
Total Fat 8g		% Daii	y Value* 12%
	4~		/-
Saturated Fat	1g		5%
Trans Fat 0g			
Cholesterol 0	mg		0%
Sodium 160mg	l		7 %
Total Carbohy	ydrate 3	7g	12%
Dietary Fiber	4g		16%
Sugars 1g			
Protein 3g			
Vitamin A			10%
Vitamin C			8%
Calcium			20%
Iron			45%
*Percent Daily Value Your daily value may your calorie needs.			
Total Fat Sat Fat Cholesterol Sodium Total Carbohydrate Dietary Fiber	Less than Less than Less than Less than	65g 20g 300mg 2,400mg 300g 25g	80g 25g 300mg 2,400mg 375g 30g

PROPOSED

Nutrition Facts

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

Amount per 2/3 cup

Calories

230

DV*	
12%	Total Fat 8g
5%	Saturated Fat 1g
	Trans Fat 0g
0%	Cholesterol 0mg
7 %	Sodium 160mg
12%	Total Carbs 37g
14%	Dietary Fiber 4g
	Sugars 1g
	Added Sugars 0g
	Protein 3g
10%	Vitamin D 2mcg
20%	Calcium 260 mg
45%	Iron 8mg
5%	Potassium 235 mg

Footnote on Daily Values (DV) and calories reference to be inserted here.

Label Makeover

Current Label

Nutrition Facts

Serving Size 1/14 Cake (107g)

		20	
Servings per Contain	ADD 91 21	200 50000	
Calories 350	Calorie	es from Fa	it 180
Amount/s	erving	% Daily	Value [*]
Total Fat	14g		22%
Saturated Fat	5g		25%
Trans Fat	Ωg		
Cholesterol	30mg		10%
Sodium 2	90mg		12%
Amount/s	erving	% Daily	Value
Total Carbohydrate	53g		18%
Dietary Fiber	5g		20%
Sugars	36g		Ta
Protein	4g		
Vitamin A 0%	Vi	tamin C	0%
Calcium 4%	Ire	on	15%
*Percent Daily Values are Your daily values may b on your calorie needs: Calori	higher	or lower de	
Total Fat Less			,300 0g
Sat Fat Less			5g
Cholesterol Less		100	00mq

300g

2,400 mg

2,400mg

375a

30g

Less than

Fat 9 • Carbohydrate 4 • Protein 4

Total Carbohydrate

Dietary Fiber

Calories per gram:

Sodium

INGREDIENTS: ENRICHED BLEACHED FLOUR (WHEN FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBO FLAVIN, FOLIC ACID), SUGAR, SKIM MILK, VEGETABLE OIL (PALM, SOYBEAN AND/OR COTTONSEED OILS), WATER, COCOA PROCESSED WITH ALKALI, EGGS, CORN SYRUF HIGH FRUCTOSE CORN SYRUP, CHERRIES, WHITE GRAPE JUICE CONCENTRATE, CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: WHOLE WHEAT FLOUR CARAMEL COLOR, POLYDEXTROSE, LEAVENING (BAKING SODA SODIUM ALUMINUM PHOSPHATE, MONOCALCIUM PHOS-PHATE), SALT, CORN STARCH, MONO- AND DIGLYCERIDES NATURAL AND ARTIFICIAL FLAVORS, POLYGLYCEROL ESTERS OF FATTY ACIDS, SODIUM ALGINATE, NATURAL COCOA EXTRACT, PROPYLENE GLYCOL MONO-AND DIESTERS OF FATS AND FATTY ACIDS, MALTODEXTRIN GELLAN GUM, LACTYLIC ESTERS OF FATTY ACIDS SOY LECITHIN, POLYSORBATE 60, SOY FLOUR, COFFEE.
CONTAINS MILK, WHEAT, EGGS AND SOY.

Calories and serving size should be in larger type.

Unnecessary, omit.

The Daily Value for sodium should be 1,500 mg, not 2,400 mg.

Without Daily Values for trans fat, added sugars, and protein, consumers don't know how much to shoot for each day.

"Dietary fiber" could be called "Fiber" and should include only the fiber in whole grains, beans, vegetables, fruit, and other real foods. Inulin, maltodextrin, and similar purified fibers should not count as fiber.

This information isn't useful for most consumers. Omit.

Only added sugars (high-fructose corn syrup, table sugar, etc.), not naturally occurring sugars in milk and fruit, are the problem.

All-capital letters and sans serif fonts are hard to read.

If the food contains grains, the label should say what percent are whole grains.

The FDA should ban artificial trans fat and delete this line.

Red color and "High" signal when a serving has at least 20 percent of the Daily Amount for saturated fat, trans fat, cholesterol, sodium, or added sugars.

Caffeine content is disclosed.

> When all the sugars are combined, they become the first ingredient.

Label should show percentages by weight of key ingredients.

> **Bullets** separate ingredients.

Minor ingredients and allergens are listed separately.

Better Label

Grains: 2% whole

Nutrition Facts

Serving Size 1/14 Cake (107 g)

Calories in 1 serving 350

1 Box has: 14 Servings • 4,900 Calories

Amount per serving	% [% Daily Amount*		
Total Fat	14 g		22%	
Saturated Fat	5 g	High	25%	
-Trans Fat	- 0 g	_ 20	-0%	
Cholesterol	30 mg		10%	
Sodium 2	90 mg		19%	
Total Carbohydrat	e 53 g		18%	
Fiber	3 g		12%	
Added Sugars	30 g	- High	120%	
Protein	4 g		8%	
Vitamin A 0%	Vita	min C	0%	

*% Daily Amount is based on 2 000 calories a day ore of the DA is HIGH. 5% or less is LOW. 50 mg caffeine per serving

Iron

ingredient Facts

4%

Calcium

Major Ingredients: Sugars (sugar, corn syrup, high-fructose corn syrup, white grape juice concentrate) (28%) ● Skim milk . Refined bleached flour (wheat flour piacin, iron, thiamin mononitrate, riboflavin, folic acid) • Vegetable oil (palm, sovbean, and/or cottonseed oils) . Water Cocoa processed with alkali (5%) • Eggs (4%) • Cherries (3%)

contains 2% or less of: Whole wheat flour . Caramel color . Polydextrose . Leavening (baking soda, sodium aluminum phosphate, monocalcium phosphate) • Salt • Corn starch • Mono- and diglycerides . Natural and artificial flavors . Polyglycerol esters of fatty acids • Sodium alginate • Natural cocoa extract • Propylene glycol . Mono- and diesters of fats and fatty acids • Maltodextrin • Gellan gum • Lactylic esters of fatty acids . Soy lecithin • Polysorbate 60 • Soy flour • Coffee

Allergy Information: Contains MILK • WHEAT . EGGS . SOY