## How to read a food label

Learning how to read food labels is essential for making healthy food choices.


## Ingredients

Ingredients are listed in order of most to least by weight. If an ingredient makes up less than 5\% of the food, it does not have to be listed.

Other words for FAT:
animal fat/oils eg. beef fat
butter
chocolate or carob cocoa/butter coconut/oil
copha
cream
diglycerides
dripping
full cream milk/powder
ghee
hydrogenated oil
lard
margarine
mayonnaise milk solids monoglycerides palm oil shortening sour cream
suet
tallow
triglycerides vegetable oil/fats

NB. Oven fried and baked or toasted implies the inclusion of fat.


## FYI - Sugars

One teaspoon of sugar equals 4 grams. This product has 21.7 g sugar per serve ie. more than 5 teaspoons! Low fat products often contain large amounts of added sugar.

Sugar can come from added sugar (sucrose or high fructose corn syrup) as well as natural sugars from fruit (fructose) and milk (lactose).

## Step 1 - Serving size

Compare the suggested serving size to what you actually eat.

Your serve may be more or less than the suggested size eg. if you eat the entire can (2 serves) you need to double the total fat and saturated fat amounts in step 2.

## Step 2 - Quantity per serving

You look at this column to tell you how much fat you are actually eating.

If you eat 1 serve you will contribute 3.4 grams of fat towards your daily total fat intake
(recommended 47 to 82 grams per day*) and 2.4 grams towards your daily saturated fat intake (recommended less than 16.5 grams per day*).
*average requirement - your requirement may be more or less.

Step 3 - Quantity per 100 g
You look at this column when you want to compare similar products - to choose the healthiest one.

Generally, choose the product with the least saturated fat.

Use the 'Food Label Information' wallet card as a guide when you shop.
NB. 1.6 grams of fat is listed in the 'Quantity per 100 $\mathrm{g}^{\prime}$ column, this means the product is $1.6 \%$ fat and therefore is a low fat product.

