Grocery Shopping Pocket Cheat Sheet

Best Practices

Meats

Choose meats that are labeled "lean" or "very lean".

Fruits and Vegetables

Choose fresh if available, then frozen, and finally canned; look for "low-sodium".

Choose fruits stored in "100% juice," avoid syrups.

Grains

Choose "100% whole grains" or whole grain-rich products.

Reading the Nutrition Facts Label

Nutrition Facts Always note the serving size and the number of servings Serving size: 1 cup per container, this will help in Servings Per Container: 16 purchasing the correct amount. **Amount Per Serving** Calories 131 Calories from Fat 27 % Daily Value* Total Fat 3g 4% Saturated Fat 1g 4% Trans Fat Og **Sugars** Cholesterol 49mg 15% Sodium 184mg 8% Cereals should have no more Total Carbohydrate 7g 2% than 6g of sugar **per dry ounce**. Dietary Fiber 3g 10% Yogurt must contain no more Sugars 2g than 23g of sugar per 6 ounces. Protein 19g Vitamin A 8% Vitamin C 20% Calcium 10% *Percent Daily Value is based on a 2,000 calorie diet. Your daily value may be higher or lower depending on your calorie needs. Calories 2,000 2,500 Total Fat Less than 65g 80g Sat Fat 20g 25g Less than Cholesterol Less than 300mg 300mg 2400mg 2400mg Sodium Less than Total Carbohydrate 300g 375g Dietary Fiber 30g Calories per gram: Fat 9 Carbohydrate 4 Protein 4

Determining Whole Grain-Rich

Whole grain-Rich – at least 50% whole grains and all other grains are enriched or contain 100% whole grains.

Easiest: Look to see if the package has the 100% whole grain stamp.

Or... make sure a whole grain is listed first in the ingredients list and any other grain is either "enriched" or whole grain.

Common Whole Grains

Whole Grain Wheat

Bulgur

Oatmeal or Rolled Oats

Whole Corn Flour

Whole Grain Cornmeal

Whole Wheat Flour

Whole White Wheat Flour

Barley

Whole Grain Corn Flour

Brown Rice

Stone Ground Whole Wheat Flour

Whole Oats

Quinoa

Whole Corn

Wild Rice





