

Good for You!

Get off the SoFAS!

According to the 2010 Dietary Guidelines for Americans: **Solid fats and added sugars (SoFAS)** contribute 35% of the average Americans daily calories. (about 800 calories per day!)

Solid fats and added sugars add calories to foods and beverages but few or no nutrients. For this reason, the calories from solid fats and added sugars in a food are often called "empty calories." Consuming empty calories from **SoFAS** makes it more difficult to get the essential nutrients we need from more healthful food choices while staying within our "calorie budget".



Crain-based desserts (cookies, cakes) Pizza Regular cheese Sausage, franks, bacon, ribs Fried white potatoes (french fries) Dairy desserts (ice cream) Tortillas, burritos, tacos Chicken & chicken dishes Pasta & pasta dishes Whole Milk Burgers

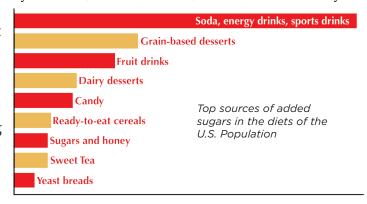
Solid Fats

Solid fats are fats that are solid at room temperature, like butter, beef fat, and shortening. "Solid Fats" includes both saturated and *trans* fats. Saturated fats are found in animal products (butter, cheese, milk, meat) and some plants (coconut and palm oil). *Trans* fats are often found in baked goods, pre-packaged snacks and fried foods (margarine, cookies, cakes). Solid fats are shown to raise "bad" (LDL) cholesterol levels in the blood. This increases the risk for heart disease. To lower risk, cut back on foods containing solid fats.

Added Sugars

Sugar gives us calories but no vitamins, minerals, or other nutrients. Sugar found naturally in fruit (fructose), milk (lactose) or other dairy

products is not a concern. But most Americans consume foods that have sugar added to them during processing or preparation.





Search for "Kansas FNP" on Facebook to learn more about eating well and saving money.

Be A Label Reader

Use the Nutrition Facts label and ingredients list to help you identify solid fats and added sugars in the foods you eat.

Solid fats are not specified on the Nutrition Facts label but foods that are low in saturated fats or contain zero grams of *trans* fats contain low amounts of solid fats. Some common terms for solid fats listed as ingredients include: butter, milk fat, beef fat (tallow, suet), chicken fat, cream, pork fat (lard), stick margarine, shortening, hydrogenated and partially hydrogenated oils, coconut oil, palm and palm kernel oils.

"Sugars" on the Nutrition Facts label includes both naturally occurring and added sugars. The ingredients list can be used to identify foods that are high in added sugars. Some other names for added sugar are:

high-fructose corn syrup (HFCS), sucrose, honey, corn syrup, anhydrous dextrose, fructose, maltose, dextrose, maple syrup, brown sugar, corn sweetener, fruit juice concentrate, glucose, invert sugar, lactose, malt syrup, molasses, raw sugar, fruit nectar.

Nutrition Fac Serving Size 1 cup (228g) Servings Per Container 2				cts
	Amount Per Serving			
	Calories 250 Ca		lories from Fat 110	
			% Dail	y Value*
	Total Fat 12g		18%	
V	Saturated Fat 3g			15%
	Trans Fat 1.5g			
	Cholesteroi 30r		10%	
	Sodium 470mg		20%	
	Total Carbohydrate 31g			10%
	Dietary Fiber 0g			0%
Sugars 5g				
	Protein 5g			
	Vitamin A 4%			
•	Vitamin C			2%
	Calcium			20%
	Iron			4%
,	*Percent Daily Values are based on a 2,000 calorie diet. Your Daily Values may be higher or lower depending on your calorie needs:			
		Calories:	2,000	2,500
	Total Fat	Less than	65g	80g
	Sat Fat Cholesterol	Less than Less than	20g 300mg	25g 300mg
	Sodium	Less than	2,400mg	2,400mg
	Total Carbohydrate	Loos trail	300g	2,400mg 375g
	Dietary Fiber		25g	30g



Many people don't realize just how many calories beverages can contribute to their daily intake.

Sports drinks, energy drinks, carbonated beverages and fruit drinks all contain large amounts of sugar.

Most people try to reduce calories by focusing on food, but another way to cut calories may be to simply rethink your drink.

A small amount of empty calories is okay, but most people eat far more than is healthy. It is important to limit empty calories to the amount that fits your calorie and nutrient needs.

You can lower your intake by eating and drinking foods and beverages containing empty calories less often or by decreasing the amount you eat or drink.

Tips to help reduce SoFAS intake:

- Trim visible fat from meat and remove skin from poultry.
- Choose unsweetened breakfast cereals instead of pre-sweetened.
- Cook with small amounts of vegetable oil instead of butter, lard, or margarine.
- Switch from whole milk to low-fat or skim.
- Eat fresh fruits, or fruits canned in water or natural juice rather than syrup.
- Try grilling, broiling, poaching, or roasting instead of frying.





This material is funded by USDA SNAP. USDA is an equal opportunity employer and provider. SNAP provides food assistance to people with low income. It can help you buy nutritious foods for a better diet. For information, call 1-888-369-4777.