

READING LABELS 101



What you need to know

Food labels can be misleading. Many food products make health claims to lure you into buying.

But just because a product is labeled "natural" or "healthy," doesn't mean it is!

Luckily, once you know the right tricks, it's easy to sort out the junk from the good stuff.



4 Simple tips for reading food labels:

- 1. **Scan the first 3 ingredients.** Ingredients are listed from highest to lowest so the first few will make up the bulk of what's you're eating.
- 2. **Avoid anything hard to pronounce.** If it looks like it belongs in a science textbook, it doesn't belong in your body.
- 3. **Stay away from long ingredient lists.** If the ingredient list is a mile long, the food is ultra processed.
- 4. **Focus on whole foods.** They don't need an ingredients list, so there's less guesswork.

SNEAKY NAMES FOR SUGAR And how it hides...

Sugar goes undercover with *lots* of sneaky names. Check out the list below and you'll see what I mean...

The many names of sugar

- Organic cane sugar
- Evaporated cane juice
- Brown sugar
- Coconut sugar
- Agave nectar
- Brown rice syrup
- Rice brain syrup
- Oat syrup
- Maple syrup

- High fructose corn syrup
- Barley malt (syrup)
- Corn sweetener
- Dextrose
- Fructose
- Glucose
- Galactose
- Maltose
- Ethyl maltol

- Fruit juice concentrate
- Maltodextrin
- Carob sugar
- Beet sugar
- Molasses
- Honey
- Caramel
- Disaccharides

What's extra confusing is food manufacturers often add sugar in different forms. That way, they don't have to list it as ingredient #1.

Here's an example...







Not all oils are created equal. Some are superfoods loaded with antioxidants, vitamins, and omega-3s - while others are harmful. Here are the good-for-you oils to include...

HEALTHY OILS

For cooking:

- Olive oil
- Avocado oil
- Coconut oil
- Ghee

For dressing:

- Olive oil
- Flaxseed oil
- Walnut oil
- Avocado oil

Then you have the ultra processed bad-for-you oils. Many are high in omega-6s, which causes inflammation. And some raise your "bad" LDL cholesterol and lower your "good" HDL cholesterol. So steer clear of these...

UNHEALTHY OILS

- Canola oil
- Palm oil
- Soybean oil
- Corn oil
- Safflower oil
- Sunflower oil
- Cottonseed oil
- Grapeseed oil

- Vegetable oil
- Corn oil
- Sesame oil
- Peanut oil
- Partially hydrogenated oil (aka trans fat)

OTHER SNEAKY INGREDIENTS

To watch out for...



ADDED FLAVORS

- Monosodium glutamate (MSG)
- Aspartame
- Sucralose
- Saccharin
- Acesulfame potassium
- Yeast extract
- Natural flavors
- Artificial flavors



PRESERVATIVES

- Nitrates
- Nitrites
- BHA (Butylated hydroxyanisole)
- BHT (Butylated hydroxytoluene)
- Potassium bromate
- Propyl paraben



EMULSIFIERS

- Carrageenan
- Maltodextrin
- Polysorbate 80 (PS80)
- Carboxymethylcellulose (CMC)
- Soy lecithin
- Xanathan gum
- Polyglycerols



ADDED COLORS

- All added colors should be avoided (especially Red 3, Red 40, Yellow 5, Yellow 6, Blue 1, Blue 2 and Green 3)
- Titanium dioxide (color additive)

SHOPPING FOR ANIMAL PROTEIN

What to look for

Organic animal protein is more nutrient dense than conventional... and more humane.

Factory farmed animals are raised in unhealthy living conditions and loaded up on antibiotics. So steer clear of them. Here's a handy cheat sheet...

- Grass-fed: Fed only grass during lifetime
- Organic: Fed organic feed, outdoor access, no antibiotics or growth hormones
- Free range: Hens have outdoor access throughout growth cycle
- Pasture raised: Same as free range, but hens get more space
- Wild caught: Fish caught from a natural habitat (not raised in tanks)



BEEF Choose grass fed & organic

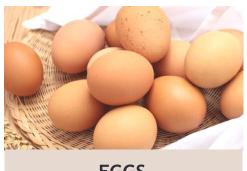


POULTRY Choose organic



PORK
Choose grass fed & organic





EGGS
Choose pasture raised or free range organic