# **General Guidelines on Choosing Healthy Snacks**

**Nutrition Facts and Healthy Snacks** 

Use food product labels to your advantage when choosing foods in the marketplace. Look at all parts of a label to make your best informed decision, because looks can be deceiving.

In general, keep your eyes peeled for:

- Nutrition facts
- Ingredients list
- Nutrient content claims
- Health claims
- Trade logos that may imply a "healthy" product



## **Fruits**

All forms of fruits count - fresh, frozen, canned, dried, 100% juice

- Frozen fruits
  - o Explore the variety of frozen fruits available all year-round
- Canned fruits
  - Drain your canned fruits OR choose ones packed in light syrup or 100% fruit juice
  - Compare sugar content. \*Keep in mind that the nutrition facts do not differentiate between *natural* versus *added* sugars.
  - Read the ingredient list. Choose products that contain little or no added sugars.
- Dried fruits
  - Explore the variety available all year long.
  - Note that some have added sugars.
- Juice
  - Always choose 100% juice without added sugars
  - Try different nutrient-dense varieties of 100% juice with added nutrients, like Calcium
    - Minute Maid Premium Orange Juice with Calcium + Vitamin D 1 cup has:

120% of the daily value (DV) of Vitamin C

35% DV of calcium

25% DV of Vitamin D

o Limit juice as it lacks many nutrients that whole fruits have, like dietary fiber

# **Vegetables**

Like fruits, all forms of vegetables count - fresh, frozen and canned

## Fresh

- Offer healthy, lower fat dressings to encourage the children to eat their vegetables
- Choose washed and pre-cut vegetables for your convenience
- Try a variety of convenient ready-to-serve bags of leafy greens, like spinach, iceberg, romaine, Caesar and more.

# Frozen

- Offer healthy, lower fat dressings to encourage the children to eat their vegetables
- o Explore the variety of frozen vegetables available all year-round
- Take advantage of their convenience by simply running under hot water or microwaving until thoroughly heated.

## Canned

- Canned products offer the advantage of shelf stability and availability all year long
- o Drain your canned vegetables

# **Grains**

Encourage whole grains with snacks whenever possible. Identifying whole grains may involve careful interpretation of the food product label. In general, choose grain products with labels and ingredients lists indicating:

- "Whole" or "Whole Grain" in the product name or as the 1<sup>st</sup> or 2<sup>nd</sup> ingredient in the ingredient list
- "100% Whole Grain"
- "\_\_ grams of Whole Grains"
- Good or Excellent Source of Fiber
- Whole Grains Council Stamp
- American Heart Association Whole Grains Certification

# WHOLE GRAIN 16g or more of per serving EAT 48g OR MORE OF WHOLE GRAINS DAILY

#### Cereal

- Choose those made with whole grains
- Choose ones with ≤ 6 grams of sugar per serving, which include those approved by the Women, Infants and Children (WIC) Program
  - Quaker Life Cereal ½ cup (21 grams) has: 4 g of sugar
- o Try lower-sugar varieties of hot cereal

# Cereal bars

- Choose ones with whole grains as the 1<sup>st</sup> or 2<sup>nd</sup> ingredient in the ingredient list
- Explore the variety of choices available, including ones with less sugar than similar reference products
- o Choose those that have added nutrients, like calcium
  - Nature Valley Yogurt Chewy Granola Bars 1 bar (35 grams) has: Granola as the 1<sup>st</sup> ingredient 20% DV of calcium

#### Breads

- Do not assume that brown colored bread indicates whole wheat bread.
   Instead, look for the clues listed above.
  - Thomas 100% Whole Wheat Bagel Thins 1 bagel (46 grams) has: Whole wheat flour as the first ingredient 5 g of dietary fiber

    Nutrient claim indicating this product is an "Excellent Source of Fiber"
- o Choose bread that has added nutrients, like Calcium

# Rice

Brown rice is considered a "whole grain"

# Crackers

- Take advantage of the different varieties of crackers on the market as many companies are adding "whole grain" versions to their product lines.
- Choose crackers that are "reduced fat" (≥25% less fat compared to similar reference products) or "low fat" (≤ 3 g of fat per serving)

# Savory snacks

- o Choose chips and pretzels made with whole grains
  - Sun Chips Original 1 ounce has:

Whole corn as the 1st ingredient

Whole wheat and whole oat flour in lesser quantities

3 g of dietary fiber

18 g of whole grains per serving

- o Choose baked varieties of chips to moderate fat
- o Consider alternative savory snacks, such as pita chips, bagel chips, etc.

## Milk or calcium source

Offer low fat (1%) or non fat milk.

- Compare the different varieties of soy milk and their varying sugar content.
- Choose plain versions, which usually have the least amount of added sugars.

# Meat, meat alternates

Choose those moderate in fat and with limited amounts of saturated fat.

- Cold cuts, processed meats
  - Read the nutrition facts and compare the different levels of fat and sodium content. Choose those with ≤5% of the daily value for fat and sodium per serving.
- Canned fish
  - Choose water-packed versus oil-packed
- Nut Butters
  - o Try a variety of nut butters: peanut, almond, cashew, etc.
- Yogurt
  - o Compare the many different varieties and flavors that are available
  - Try mixing flavored lowfat yogurt with plain yogurt to decrease the sugar content per serving
  - Choose lowfat or non-fat varieties
  - Try calcium-enriched or fiber-fortified versions
    - Nancy's Nonfat Plain Yogurt 8 ounces has 45% DV Calcium
    - Fiber One Nonfat Yogurt 4 ounces has 5 g fiber
- Try offering yogurt in a tube for added convenience
- Cheese
  - o Be adventurous! Incorporate low fat cottage cheese in snacks
  - Look for the "3-Every-Day" logo

\*Examples given in this handout are not necessarily an endorsement for these products. Please follow the general guidelines to pick "healthy snacks." Please email the Hawaii Child Care Nutrition Program (<a href="https://examples.com/hccnp@hawaii.edu">hccnp@hawaii.edu</a>) for questions.