Reading Labels



Some people think it's fun ... Some people think it's boring ... What is it? Label Reading!

Label reading is a valuable skill to learn, because it is the only way you can be sure of exactly what you are eating. Take this short "quiz." The answers are on the next few pages.

- 1. If the label says the product contains "0" grams protein, is it actually a free food? ____ YES _ NO
- 2. On average, 1 gram of protein contains how many milligrams of phe? 5 mg 25 mg 50 mg____ 100 mg
- 3. The serving size listed on the label is always an entire package of food. TRUE _____ FALSE
- 4. Put a check $\sqrt{}$ next to the ingredients which contain phe:
 - ____ Autolyzed yeast ___ Agar ___ Calcium caseinate Calcium carbonate __ Cracker meal Citric acid

 _____Gelatin
 _____Glycerme

 _____Mannitol
 _____Methylcellulose
 _____Monosodium glutan

 _____Nonfat dry milk
 ______Sodium caseinate
 ______Soy protein isolate

 ______Nonfat dry milk
 ______Sodium caseinate
 ______Soy protein isolate

 _______Nonfat dry milk
 _______Sodium caseinate
 _______Soy protein isolate

 _______Nonfat dry milk
 ________Nonfat dry milk
 ________Nonfat dry milk

 ___ Glycerine



5. Look at the food label and ingredient list below. Circle the ingredients that have phe. How many milligrams of phe does this food have? What do you think this label is describing?



INGREDIENTS:

RICE FLOUR, HIGH FRUCTOSE CORN SYRUP, ROLLED OATS, ROLLED BARLEY, RICE BRAN, SUGAR, MALT, CORN SYRUP, SUGAR, PARTIALLY HYDROGEN-ATED VEGETABLE OIL, APPLES, FIGS, DATES, PLUMS, CORN BRAN, NATURAL FLAVORS, ACACIA GUM, BARLEY, WHEY, BEET JUICE COLOR, DRIED STRAWBERRIES, GUAR GUM, FRUIT PECTIN, NONFAT MILK, NONFAT YOGURT (WHEY, NON- FAT MILK CULTURES), CITRIC ACID, LETHICIN, GLYCERINE, COLOR, DRIED RASPBERRIES, DRIED CRANBERRIES.





READING LABELS: ANSWERS

Question 1: If the label says the product contains 0 grams protein, is it actually a free food?



 $__YES$ $__X NO$

The fact is, 0 may be a rounded-off figure, and the item may contain *nearly 0.5 to 0.9 grams* of protein per serving, a significant source of phe. By carefully reading the food label and knowing which ingredients contain phe, you can learn to identify foods that are truly "free." Remember, while the food label will include information about the protein content of food, it will not include specific information regarding phenylalanine.

Question 2: On average, 1 gram of protein contains how many milligrams of phe?



 $__5 \text{ mg}$ $__25 \text{ mg}$ $__\times 50 \text{ mg}$ $__100 \text{ mg}$

On average, **1 gram of protein contains 50 mg phe**. This means that a food label that reads 0 grams of protein could actually contain 25-50 mg phe per serving!

⇒ If a food label said the food contained 1 gram of protein per serving, how much phe would you estimate? _____

Question 3: The serving size listed on the label is always an entire package of food.

 $_$ TRUE $_ \times _$ FALSE

Don't forget to think about serving sizes! The amount you eat is not always the same as what the food label will call a "serving size." For example, 1 serving of soda is 8 ounces, but most people drink an entire can of soda, which is 12 ounces.

 \Rightarrow How many 8 ounce servings would be in a 24 ounce soda?





Question 4: *Put a check* **I** *next to the ingredients which contain phe:*

 $\underline{\times}$ Autolyzed yeast ___ BHA and BHT ___ Agar ___ Calcium carbonate \times Calcium caseinate × Carob ___ Citric acid \times Cracker meal $\underline{\times}$ Dry whey ___ Glycerine × Gelatin <u>×</u> Malt ___ Monosodium glutamate ___ Mannitol ____ Methylcellulose $\underline{\times}$ Nonfat dry milk $\underline{\times}$ Sodium caseinate \times Soy protein isolate ___ Xanthan gum ___ Tumeric \times Whey solids

There are many ingredients added to prepared foods, including vitamins and chemicals that act as thickeners, emulsifiers, stabilizers, and color maintainers. Use the next page as a reference to check unfamiliar ingredients. Add to it when you come across a new ingredient. (Be sure to check with your nutritionist first!)

Question 5: Look at the food label and ingredient list below. Circle or underline the ingredients that have phe.

How many milligrams of phe does this food have? <u> $50 \text{ mg} \times 1 \text{ gram} = about 50 \text{ mg}$ </u> What do you think this label is describing? <u>Fibar Low-Fat Snack Bars</u>

Nutrition Facts Serving Size 1 bar (34g) Servings Per Container 6	
Amount Per Serving Calories 130 Total Fat 2.5g Saturated Fat 1g Cholesterol Omg Sodium 70mg Total Carbohydrate Dietary Fiber 3g Sugars 13g Protein 1g	Calories from Fat 20 % Daily Value * 4% 5% 0% 3% 27g 9% 12%
Vitamin A 0% Calcium 2%	Vitamin C 0% Iron 8%

INGREDIENTS: RICE FLOUR, HIGH FRUCTOSE CORN SYRUP, ROLLED OATS, ROLLED BARLEY, RICE BRAN, SUGAR, MALT, CORN SYRUP, SUGAR, PARTIALLY HYDROGEN-ATED VEGETABLE OIL, APPLES, FIGS, DATES, PLUMS, CORN BRAN, NATURAL FLAVORS, ACACIA GUM, BARLEY, WHEY, BEET JUICE COLOR, DRIED STRAWBERRIES, GUAR GUM, FRUIT PECTIN, NONFAT MILK. NONFAT YOGURT (WHEY, NONFAT MILK CULTURES), CITRIC ACID, LETHICIN, GLYCERINE, COLOR, DRIED RASPBERRIES, DRIED CRANBERRIES





University of Washington PKU Clinic CHDD - Box 357920, Seattle, WA 98195

(206) 685-3015, Toll Free in Washington State 877-685-3015 http://depts.washington.edu/pku



Phenylalanine-Containing Ingredients

(Foods with these ingredients contain phenylalanine, they are not "free")

autolyzed yeast barley, malt, or rice flour beef extract beef fat carob casein calcium caseinate chicken extract cracker meal cracked wheat dried whey dry yeast gelatin hydrolyzed vegetable nonfat dry milk sodium caseinate soy protein isolate vegetable protein wheat gluten or bran whey or whey solids yeast extract

Phenylalanine-Free! Ingredients

(Foods with these ingredients are "free", if the other ingredients on the food label are "free")



acetylated monoglycerides adipic acid agar algin or alginate alpha-tocopherol artificial color or flavor ascorbate or ascorbic acid BHA and BHT calcium carbonate calcium proprionate calcium steryl-2-lactylate caramel color carotene carrageenan cellulose gum or gel citric acid cyteine hydrochloride dextrose disodium guanlyate disodium inosinate disodium phosphate EDTA ferric orthophosphate ferrous sulfate folic acid fumaric acid glycerine

glycerol monostearate guar bean gum hydrogenated oils (ex. cottonseed, soy) invert sugar lactic acid lactose lecithin locust bean gum malic acid maltodextrins mannitol methylcellulose modified food starch mono and diglycerides mono calcium phosphate monostearate natural flavors niacin/niacin hydrochloride partially hydrogenated vegetable shortening pectin polysorbate 60 potassium citrate/carbonate propylene glycol pyridoxine hydrochloride reduced iron

resinous glaze riboflavin hydrochloride sodium acid pyrophosphate sodium alginate sodium aluminum phosphate sodium ascorbate sodium benzoate sodium bisulfite sodium carbonate sodium citrate sodium metaphosphate sodium phosphate sodium proprionate sodium silico aluminate sodium triphosphate sorbitol or sorbitan THBQ thiamine mononitrate titanium dioxide tocopherol tricalcium phosphate tumeric vegetable fat, gum or colors vitamin A palmitate vitamin B6 hydrochloride xanthan gum xylitol



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