## AP 203 Appendix: Healthy Eating Guidelines

# Healthy Eating Guidelines



Use the "food selection categories" to make better food choices for meals & snacks, school & classroom celebrations, special food days, fundraisers, cafeterias, vending machines, meetings, or staff rooms.

### Vegetables & Fruit Grain Products Milk & Alternatives Meat & Alternatives Whole grain bread, rolls, buns, bagels, pita bread, tortillas, baked bannock, English muffins resh/frozen /canned vegetables & fruit prepared without added sugar 2%, 1% or skim milk Yogurt (plain, unsweetened) Cheese (lower fat) Cottage cheese oasted/baked/grilled chicken turkey, fish, seafood, beef, pork, lamb, ham "Choose Most Often Choose these foods everyday or "most often bannock, English mutilis Whole grain muffins, loaves, pancakes, watfles Whole grain unsweetened cereals or low sugar cereals with: ≥ 2 g fibre and Vegetables prepared without anned tuna, salmon, chicken, Canned tuna, salmon, chicker flaked ham, crab Lean ground meat Wild meat (if butchered in an approved facility) Cooked dried peas, beans, added fat Fruit canned in juice Vegetable soups (from scratch) Vegetable/fruit salads Milk-based soups Skim milk powder Soy beverage – fortified & low fat Vegetable/fruit salads Unsweetened applesauce < 8 g sugar Cooked whole grain unsweetened lentils lentils Canned beans, lentils (rinsed) Tofu & soy based alternatives (eg. veggie burger) Peanut & nut butters where sugar is not the 1th ingredient Nuts & seeds without added Milk Choose dark green and orange Barley, whole wheat couscous Brown or converted (parboiled) rice vegetables often Vegetables or fruit should be listed Choose milk often for Choose a variety of whole grains sugar or salt • Eggs prepared with little added as the first ingredient vitamin D (or second, if water is first) Look for foods with at least 2 grams of fibre. sources of one or more of the following: vitamins, minerals, protein, carbohydrate and fibre generally lower in added fat, sugar and salt These foods are:

## Canned/frozen vegetables and fruit with added salt, sugar, fat or corned beef, turkey roll, 0 g trans fat such as enriched Flavoured yogurt Milkshakes Flavoured milks (eg. (white) bread, pita, bagels, rolls, tortillas, croissants, biscuits, pastrami, etc.) pastrami, etc.) Canned fish (packed in oil) Preformed meatballs or hamburger patties Breaded fish or meats with 15 g fat Canned beans, lentils (not Canned vegetable soups with Canned vegetable soups with ≤ 480 mg of sodium Fruit in syrup 100% fruit/vegetable juices Dried fruit 100% fruit leather 100% fruit avegetable bars Fruit crisps, cobblers Frozen 100% fruit juice bars Salsa tortillas, croissants, biscuits, scones, breadsticks Enriched (white) pancakes, waffles, loaves, cookies and other baked goods with ≤ 2 g saturated fat and 0 g trans fat chocolate) chocolate) Yogurt drinks Milk-based puddings and custards Frozen yogurt, ice milk Hot chocolate made with food from this category is served, **balance** it with a food from "Chose Most Often" category "Choose Sometimes" Most pancakes, waffles, loaves rinsed) cookies, muffins etc made from scratch with enriched flour and non-hydrogenated margarine or oil Hot/cold cereals with: Canned beans in sauce with milk ≤ 480 mg sodium Nuts and seeds that are salted or sweetened Processed cheese ≤12 g sugar ■ White or instant rice White or enriched pasta, noodles Crackers (whole grain or enriched flour) Granola bars/cereal bars (not dipped, ≤12 g sugar) • Plain popcorn, rice cakes, baked chips Taco shells Grain must be 1st ingredient Vegetable or fruit must be 1<sup>st</sup> ingredient (or 2<sup>nd</sup>, if water is first). Meat or meat alternative must be 1<sup>st</sup> ingredient. Milk must be 1<sup>st</sup> ingredient. In milk alternatives, water may be the 1st ingredient followed Select foods that have: Select roods Fat: ≤ 10g Saturated fat: ≤ 2 g Trans fat: 0 g Sodium: ≤ 480 mg Sugars: ≤ 12 g Select foods that have: Select foods that have: by a milk alternative such as Fat: ≤ 15 g Saturated fat: ≤ 5 g Fat: ≤ 5 g Saturated fat: ≤2 g Trans fat: ≤ 0.5 g Sodium: ≤ 480 mg Protein: ≥ 5g Trans fat: 0 g Sodium: ≤ 480 mg Select foods that have: Fat: ≤ 10 g Trans fat: ≤ 0.5 g Sugar is not the first ingredient.\* Sugar: ≤ 25 g Calcium: ≥ 10%

# A prepared mixed dish product must contain at least two food groups. Preference should be given to food items with a progredients. Preference should be given to food items with a progredients. Podur of the following six Fat: ≤ 2 g (10% Daily Value) Saturated fat: ≤ 2 g (10% Daily Value) Saturated fat: ≤ 2 g (8% Daily Value) Sodium: ≤ 960 mg (40% Daily Value) Pasta and pasta salad with veggles and ≤ 3g fat and ≤ 960 mg sodium Preference should be given to food items with a progredient should be given to food items with a progredient should be given to food items with a progredient should be given to food items with a progredient should be given to food items with a progredient should be given to food items with a progredient should be given to food items with a progredient should be given to food items with a progredient should be given to food items with a progredient should be given to food items with a progredient should be given to food items with a progredient should be given to food items with a progredient should be given to food items with a progredient should be given to food items with a progredient should be given to food items with a progredient should be given to food items with a progredient should be given to food items with a progredient should be given to food items with a progredient should be given to food items with a given progredient should be given to food items with a given progredient should be given to food items with a given progredient should be given to food items with a given progredient should be given to food items with a given progredient should be given to food items with a given progredient should be given to food the food of the fo

\*Sugars can be from many forms: corn syrup, dextrin, honey, maltodextrin, molasses, sugar, syrup and ingredients with words ending in "ose".

# Breakfast:

 1 serving from each of 3 or more food groups in Canada's Food Guide

## Satisfy your thirst with water!

## Lunch & Supper:

1 serving from each of the 4 food groups in Canada's Food Guide

## Snack:

1 serving from each of 2 or more food groups in Canada's Food Guide