Name:
Class Period:

# Nutrition \& Cost Analysis <br> Foods/Nutrition 



## Favorite Processed Foods

List 3 of your favorites!
1.
2.
3.

3 examples from class:
1.
2.
3.

Cost of each item in class:

1. Hot pockets $\qquad$
2. Macaroni and Cheese $\qquad$
3. Biscuits $\qquad$

Cost of the homemade versions:

1. Hot pockets $\qquad$
2. Macaroni and Cheese
3. Biscuits $\qquad$

# Nutrition in homemade foods vs. Nutrition in processed foods 

## Macaroni \& Cheese

## Processed

| NutritionFacts |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: |
| Seving Sice 3.502 (98g/ About 14 Box) (Makes soout 1 aip) Sevings Per Conalaner aboul 4 |  |  |  |  |
| Amounfer Sering |  |  |  |  |
| Calories 320 |  |  | mfal |  |
|  |  |  | Y/.aily |  |
| Toalalal 108 |  |  |  | 154\% |
| Saluater fat 3 g |  |  |  | $15 \%$ |
| Tansfal loy |  |  |  |  |
| Chiostereo 15my |  |  |  | 6\% |
| Sodium Soung |  |  |  | 384 |
| Toat Catabolydatie 459 |  |  |  | $15^{15}$ |
| Dieara Forer Ig |  |  |  | 478 |
| Sugat 3] |  |  |  |  |
| Protein 123 |  |  |  | 184 |
| Viamin 2 2\% |  |  |  | C0\% |
| Calium 15\% |  |  | 100 | 10\% |
|  <br>  |  |  |  |  |
|  | Caboes | 200 | 250 |  |
|  | Lastion | ${ }^{4}$ | 8 |  |
|  | Lestran | 3 mma | 30 mm |  |
| sxim | lastuen | 240 my | 2000 |  |
|  |  | 3 OH | 3750 |  |
|  |  | $x_{0}$ | $x^{3}$ |  |
| Pamen |  | 50 | $0{ }^{0}$ |  |






cortans MeIt, MEAK

## Homemade




| Nutrition Facts |  |  |  |
| :---: | :---: | :---: | :---: |
| Seving Size 1/8 recipe (about $40 z$ ) |  |  |  |
| Amount Per Sering |  |  |  |
| Calories 300 Calories from Fat 150 |  |  |  |
| \% Daily Value' |  |  |  |
| Total Fat |  |  |  |
| Saturated Fat 10g |  |  |  |
| Trans Fat Og |  |  |  |
| Cholesterol 55 mg |  |  |  |
| Sodium 350mg |  |  |  |
| Total Carbohydrate 24 g |  |  |  |
| Dietary Fiber ig |  |  |  |
| Sugars 3 g |  |  |  |
| Protein 12g |  |  |  |
| Vitamin A 10\% - Vitamin C 0\% |  |  |  |
| Calcium 25\% - Iron 6\% |  |  |  |
| "Percest Daily Valus are based co 22000 calore diet Your daly values maj be higher or ower depending on your calcrie needs. |  |  |  |
|  | Caknes | 2000 | 2500 |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
| Cackerespar gant <br> Fa: 9 - Catbotydrate 4 - Protein 4 |  |  |  |

## Nutrition Facts

Serving Size $1 / 8$ recipe (about $40 z$ )

| Amount Per Seving |  |  |  |
| :---: | :---: | :---: | :---: |
| Calories 230 | Calories from Fat 80 |  |  |
| \% Daily Value* |  |  |  |
| Total Fat 9g |  |  | 14\% |
| Saturated Fat 5 g |  |  | 25\% |
| Trans Fat 0 g |  |  |  |
| Cholesterol 30mg |  |  | 10\% |
| Sodium 420mg |  |  | 18\% |
| Total Carbohydrate 24g |  |  | 8\% |
| Dietary Fiber 1 g |  |  | 4\% |
| Sugars 3g |  |  |  |
| Protein 13g |  |  |  |
| Vitamin A 6\% - Vitamin C 0\% |  |  |  |
| Calcium 15\% - Iron 6\% |  |  |  |
| -Percent Daly Values are based on a 2000 calore diet Your dally values may te higher or lower depending on your calorie needs: |  |  |  |
| Calories: $2,000 \quad 2,500$ |  |  |  |
| Total Fat Saturated Fat Cholesterol Sodium Total Carbohydrai Dielary Fiber | Less than | ${ }^{659}$ | 809 289 |
|  | Lesss than | 300 mg | ${ }^{2500 \mathrm{mg}}$ |
|  | Less than | 2.400 ng | 2.400 mg |
|  |  | 300 g | 3759 |
|  |  |  | 309 |
| Calones per gram: <br> Fat9 - Carbohydrate 4 - Protein 4 |  |  |  |

What are the big differences you see?

## Biscuits

## Nutrition Facts

Serving Size: 1 biscuit (58g)

| Amount Per Serving |  |
| :---: | :---: |
| Calories 190 Calori | Calories from Fat 70 |
|  | \% Daily Yalue* |
| Total Fat 8 g | 12\% |
| Saturated Fat 2.5 g | g 12\% |
| Trans Fat 2.5 g |  |
| Cholesterol 0 mg | 0\% |
| Sodium 520 mg | 22\% |
| Potassium |  |
| Total Carbohydrate 26 g | 26 g ( 9\% |
| Dietary Fiber 1 g | 4\% |
| Sugars 5 g |  |
| Sugar Alcohols |  |
| Protein 3 g |  |
| Vitamin A 0 IU | 0\% |
| Vitamin C 0 mg | 0\% |
| Calcium 0 mg | 0\% |
| Iron 1.08 mg | 6\% |


| Nutrition Facts |  |  |
| :---: | :---: | :---: |
| Serving Size 1 biscuit (35g) |  |  |
| Servings Per Container 12 |  |  |
| Amount Per Serving |  |  |
| Calories 100 | lories fr | Fat 40 |
| \% Daily Value* |  |  |
| Total Fat 4.5g |  | 7\% |
| Saturated Fat 1g | Fat 1g | 5\% |
| Trans Fat 1.5 g |  |  |
| Cholesterol Omg | Omg | 0\% |
| Sodium 190mg |  | 8\% |
| Total Carbohydrate | ydrate 13g | 4\% |
| Dietary Fiber Og | er Og | 0\% |
| Sugars 1g |  |  |
| Protein 2g |  |  |
| Vitamin A 0\% - Vitamin C 0\% |  |  |
| Calcium 6\% - 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 | Less than 65 g | 80 g |
| Saturated Fat Less than | Less than 20 g | 25 g |
| Cholesterol Less than | Less than 300 mg | 300 mg |
| Sodium Less than | Less than $\quad 2,400 \mathrm{mg}$ | 2,400mg |
| Total Carbohydrate Dietary Fiber | 300 g 25 g | $\begin{aligned} & 375 \mathrm{~g} \\ & 30 \mathrm{~g} \\ & \hline \end{aligned}$ |
| Calories per gram: |  |  |

## Hot Pockets

## Nutrition Facts

Serving Size: 1 sandwich

| Amount Per Serving |  |  |
| :--- | ---: | :---: |
| Calories $360 \quad$ Calories from Fat 153 |  |  |
|  | \% Daily Yalue* |  |
| Total Fat 17 g | $\mathbf{2 6 \%}$ |  |
| Saturated Fat 6 g | $\mathbf{3 0 \%}$ |  |
| Trans Fat |  |  |
| Cholesterol 25 mg | $\mathbf{8 \%}$ |  |
| Sodium 730 mg | $\mathbf{3 0 \%}$ |  |
| Potassium |  |  |
| Total Carbohydrate | 44 g |  |
| Dietary Fiber 3 g | $\mathbf{1 5 \%}$ |  |
| Sugars 12 g | $\mathbf{1 2 \%}$ |  |
| Sugar Alcohols |  |  |
| Protein 10 g |  |  |
| Vitamin A |  |  |
| Vitamin C |  |  |
| Calcium |  |  |
| Iron |  |  |


| Nutrition Facts |  |  |  |
| :---: | :---: | :---: | :---: |
| Servings Per Container 8 calzones |  |  |  |
| Amount Per Serving |  |  |  |
| Calories 280 Calories from Fat 100 |  |  |  |
| \% Daily Value* |  |  |  |
| Total Fat 11 |  |  | 17\% |
| Saturated | Fat 3.5 g |  | 18\% |
| Trans Fat Og |  |  |  |
| Cholesterol | 15mg |  | 5\% |
| Sodium 380 | mg |  | 16\% |
| Total Carbo | hydrate |  | 11\% |
| Dietary Fib | ber 2g |  | 8\% |
| Sugars 3g |  |  |  |
| Protein 11g |  |  |  |
| Vitamin A 6\% - Vitamin C 6\% |  |  |  |
| Calcium 15\% - Iron 15\% |  |  |  |
| *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 | 65 g | 80 g |
| Saturated Fat | Less than | 20 g | 25 g |
| Cholesterol | Less than | 300mg | 300mg |
| Sodium ${ }_{\text {Total Carbohydrater }}$ | Less than | $2,400 \mathrm{mg}$ 300 g | $2,400 \mathrm{mg}$ <br> 375 g |
| otal Carbohydr Dietary Fiber |  | $\begin{aligned} & 300 \mathrm{~g} \\ & 25 \mathrm{~g} \\ & \hline \end{aligned}$ |  |
| Fat 9 - Carbohydrate 4 - Protein 4 |  |  |  |

What are the big differences you see?

## Why Processed Foods are Slowly Killing You

1. Processed foods are usually high in $\qquad$ \&
$\qquad$ .
2. Processed foods are hyper rewarding which usually causes
$\qquad$ .
3. Processed foods contain all sorts of $\qquad$ .
4. You can become $\qquad$ to processed junk food.
5. Processed food is usually high is $\qquad$ (simple)
$\qquad$ .
6. Most processed foods are very low in $\qquad$ .
7. Processed food is usually very low in $\qquad$ .
8. It takes less $\qquad$ and $\qquad$ to digest processed food meaning we eat much more in a $\qquad$ amount of time.
9. Processed food is usually very high in $\qquad$ .
