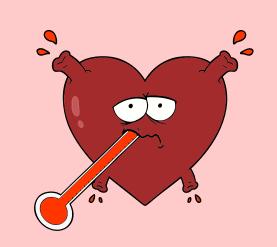
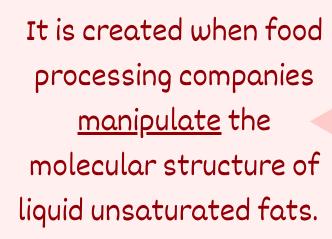
SPOTLIGHT ON TRANS FAT

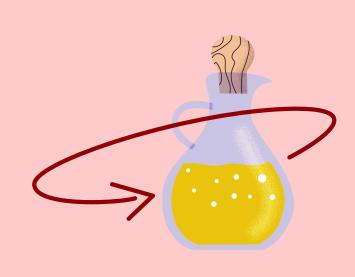
Trans fat is a manmade substance that is added to many processed foods.

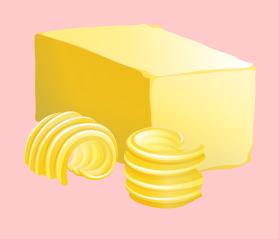




Consuming trans
fat is detrimental
to our heart health.







The fats <u>solidify</u>, which makes them act like unhealthy saturated fats.

This process is called <u>hydrogenation</u>.





Food companies do
this because it's a
cheap way to increase
fat's melting point,
extend its shelf life,
and form a desirable
consistency.

Trans fats should be avoided whenever possible.





In 2015, the U.S. Food

Drug Administration

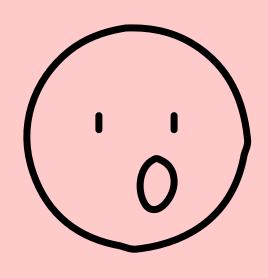
declared trans fat

to be unsafe for

human consumption.

Food companies are now <u>technically</u> required to disclose trans fat content in their products.

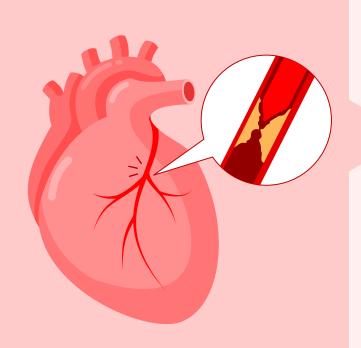
Nutritic Serving Size 100	on Facts
Amount Per Serving	
Calories 250	Calories from fat 10
	% Daily Value*
Total Fat 4%	4%
Saturated Fat	1.5% 4%
Trans Fat	
Cholesterol 50n	ng 28%
Sodium 150mg	15%



But foods can have up to 0.5 grams of trans fat per serving and still claim to have 0 grams.

What if there are 4
"servings" in a small
bag of cookies? That's
2 grams of trans fat.





The risk of coronary heart disease increases by 23% for each additional 2% of daily calories consumed from trans fat.

Thankfully, not all processed foods contain trans fat.

But how can we tell?





Look at a food's INGREDIENT LIST in addition to its nutrition facts.

A food contains trans fat if you see either of these words:



HYDROGENATED



PARTIALLY-HYDROGENATED



REGARDLESS of what the nutrition fact label displays.

"Hydrogenated"

Don't let this frosting fool you!

It <u>DOES</u> contain trans fat.

"Trans Fat Og"



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