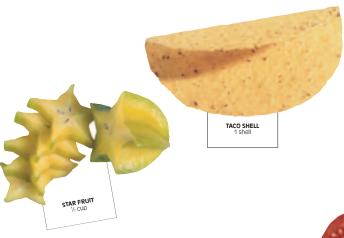


FOOD MODELS



National Dairy Council® presents 200 life-size food images. These are an ideal tool for teaching nutrition and complement the 2015 Dietary Guidelines and the ChooseMyPlate.gov food guidance system. National Dairy Council® Food Models make teaching about nutrition easy and fun. These versatile Food Models can help you teach the nutrition recommendations in the 2015 Dietary Guidelines and MyPlate. The Guidelines recommend that all Americans, ages 2 years and older make smart nutrition choices every day. A healthy eating plan is one that includes low-fat or fat free milk and milk products, fruits (especially whole fruits), a variety of vegetables from all of the subgroups, grains (at least half of which are whole grains), a variety of protein foods, and oils. A healthy eating plan is one that limits saturated fats and trans fats, added sugars, and sodium.

The Food Models are full-color images of foods in their common serving size. Nutrient information is provided on the back of the images in a format similar to the updated 2018 Nutrition Facts labels* and is helpful for teaching and comparing nutrient values. They are a perfect way for teaching "Balance, Variety and Moderation" — eating from all five food groups, eating a variety of foods within each food group and eating the recommended amounts from each food group every day. And, they are an ideal way for teaching portion size, a concept that's critical for helping children and adults balance their food intake to help achieve and maintain healthy weight.



Thank you for using **Food Models**.

The **Food Models** depict their suggested serving size; follow the blue line when cutting out images.

*Added sugar was not included in all food model nutrition information due to unavailable reliable data at time of printing.

These Food Models were designed by registered dietitian nutritionists to make it easy to teach nutrition as a stand-alone topic or as part of core curriculum subjects such as math or science. We have also included suggested lesson plans in this Leader Guide for using the Food Models as teaching tools. Other ideas for teaching with Food Models includes:

- Make food group mobiles or murals for an art project.
- Use Food Models to teach languages, shapes, and colors. For example, have students create a list of foods that are red, or learn how to say banana in French or Spanish.



FOOD MODELS









	Food Group†	Age Group	Servings per Day	Examples of Common Servings
T	Dairy Group Calcium and vitamin D help builds strong bones and teeth Key Nutrients contributed to the diet: ■ Calcium ■ Vitamin D ■ Potassium ■ Protein	4-8 years old 9-13 years old	2 ¹ / ₂ cups 3 cups	Milk – 1 cup (8 oz) Yogurt – 8 oz Cheese – 1 ½ - 2 oz Pudding – ½ cup Frozen yogurt – ½ cup
∇	Protein Group Protein helps maintain healthy muscles Key Nutrients contributed to the diet: ■ Protein ■ Iron ■ B vitamins (niacin, thiamin, riboflavin, vitamin B ₆) ■ Vitamin E ■ Zinc ■ Magnesium	4-8 years old 9-13 years old	4 oz equivalents* 5 oz equivalents*	Cooked lean meat, poultry, fish – 2-3 oz Egg – 1 (1 oz) Peanut butter – 2 Tbsp (2 oz) Peas and beans – 1/2 cup cooked (2 oz) Nuts, seeds – 1/3 cup (1.5 oz)
Ñ	Vegetable Group Vitamin A helps keep eyes and skin healthy Key Nutrients contributed to the diet: ■ Potassium ■ Folate ■ Vitamin C ■ Vitamin A ■ Fiber	4-8 years old 9-13 years old	1 1/2 cups 2 – 2 1/2 cups	Cooked vegetables – 1/2 cup Chopped vegetables – 1/2 cup Raw, leafy greens – 1 cup Vegetable juice – 3/4 cup
ෆ් ෆ්	Fruit Group Vitamin C helps heal cuts and bruises Key Nutrients contributed to the diet: Vitamin C Potassium Fiber Folate	4-8 years old 9-13 years old	1 – 1 ½ cups 1 ½ cups	Apple, banana, orange, pear – 1 medium Grapefruit – 1/2 fruit Cantaloupe – 1/4 fruit Dried fruit, raisins – 1/4 cup 100% fruit juice – 3/4 cup
	Grain Group Provides energy and fiber to support digestion Key Nutrients contributed to the diet: ■ Carbohydrates ■ Fiber ■ B vitamins (thiamin, riboflavin, niacin, and folate) ■ Minerals (iron, magnesium, and selenium)	4-8 years old 9-13 years old	5 oz equivalents** 5-6 oz equivalents**	Bread – 1 slice Tortilla, roll, muffin -1 small Bagel, hamburger bun – 1/2 Rice, pasta – 1/2 cup Ready to eat cereal – 1 cup Pancake, waffle – 1 (4 in diameter)

 $^{^{\}dagger}$ $\mbox{\sc https://www.choosemyplate.gov/}$ was used as a reference for all information above

^{**} In general, 1 slice of bread, 1 cup of ready-to-eat cereal, or ½ cup of cooked rice, cooked pasta, or cooked cereal can be considered as 1 ounce-equivalent from the Grains Group.



^{*} In general, 1 ounce of meat, poultry or fish, ¼ cup cooked beans, 1 egg, 1 tablespoon of peanut butter, or ½ ounce of nuts or seeds can be considered as 1 ounce-equivalent from the Protein Foods Group.

Lesson Plan (Grade 1+)

Food Model Concentration

Source:

National Dairy Council

Objective:

This activity will familiarize students with the Food Models while testing their memory skills.

Activity Outcome:

Students will be able to identify Food Models and their associated Food Groups.

Materials and Advance Preparation:

- 42 food model cards select 6 from each of the food groups as well as 6 Combination and 6 "Others"
- Bulletin board

- with a 5" square of paper.

- 1. Divide participants into two teams.
- 2. The first participant calls out 2 numbers. The foods under those numbers are uncovered.
 - If the foods are both from the same food group (ex. Cheese and yogurt are both from the Dairy Group) the team receives the two food models.
 - If the foods do not come from the same food group, the foods are covered again.
- **3.** A player from the other team then selects two numbers. Play continues until all the foods are matched. The team with the most food models wins.





Lesson Plan (Grade 1+)

Fishing for Food Models

Source:

National Dairy Council

Objective:

This activity will familiarize students with the Food Models while working on their motor skills.

Activity Outcome:

Students will be able to identify Food Models and their associated Food Groups.

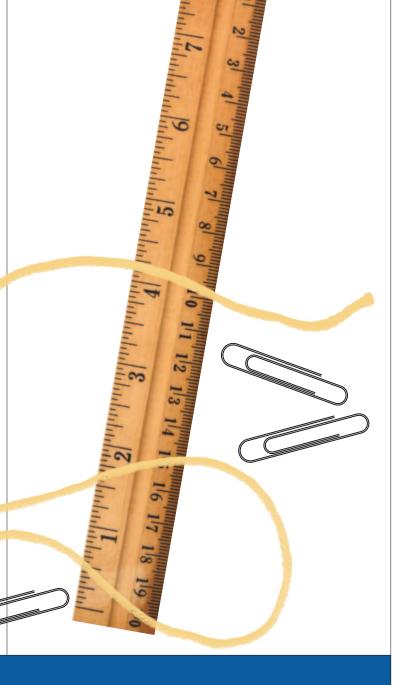
Materials and Advance Preparation:

- Set of Food Models
- Paper clips (one per food model card)
- Ruler
- String
- Magnet

What to Do:

- **1.** Put a paper clip on each food model card and spread them out on the floor or table.
- 2. Create a fishing pole by attaching a string to a ruler and tying a magnet to the string.

- **1.** Each participant has a chance to fish until a food model is "caught".
- 2. If the participant can correctly name the food and its food group, the model can be kept. If not, it goes back into the "water".
- **3.** Continue rotating through students until all food models have been "caught".
- **4.** The participant with the most models at the end of the game wins.





Lesson Plan (Grade 2-8)

Sort Out MyPlate

Source:

Washington State Dairy Council

Objective:

This activity will familiarize participants with MyPlate while helping them identify specific foods, and the food groups in which they belong.

Activity Outcome:

Students will be able to name and categorize foods into the correct Five Food Groups (Dairy, Fruit, Vegetable, Grain, and Protein Foods).

Materials and Advance Preparation:

- Remove the "Combination" and "Others" category food models from the set
- One roll of painters or masking tape
- One piece of colored paper in purple, blue, red, green and orange
- Four hula hoops or baskets

What to Do:

- **1.** Using the tape, make a large MyPlate on the floor.
- 2. Tape the pieces of colored paper in their correct places on the MyPlate outline.
- **3.** Place approximately twenty food models in each of the four baskets or hula hoops randomly.
- 4. Divide students into four teams.



- **1.** Explain that MyPlate has Five Food Groups and that each food group has a color. Talk about each food group and the types of foods that belong in each.
- 2. Explain that each team will be assigned a basket or hula hoop which will contain twenty food models.
- **3.** The object of the game is for each team to place all the food models from their basket in the correct MyPlate food group.
- **4.** Ask student teams to line up behind each basket or hula hoop.
- 5. The first person in line will pick out a food, run to the MyPlate outline and place it in the correct food group. The instructor will stand by the MyPlate to make sure each food model is placed correctly. If the food is place incorrectly, her/she will need to take it back to their hula hoop or basket, tag the next team member, and go to the end of the line.
- **6.** If a food is placed correctly he/she will run back to their team and tag the next person in line.
- 7. The first team to place all their food models on the MyPlate correctly wins!





Lesson Plan (Grade 2-8)

Food Group Memory Relay

Source:

Washington State Dairy Council

Objective:

Memory relay gives students the chance to work on concentration, memory and team building skills, while learning to categorize foods according to food groups.

Activity Outcome:

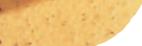
Students will be able to name and categorize foods into the correct Five Food Groups (Dairy, Fruit, Vegetable, Grain, and Protein Foods).

Materials and Advance Preparation:

- 25 food model cards (5 Dairy, 5 Protein, 5 Grain, 5 Fruit, and 5 Vegetable)
- 25 cones
- Determine a line the teams will use as a starting point
- From the starting line, measure 20 meters and scatter cones
- Randomly place all 25 food models under the 25 cones with the food label facing up (1 food model per cone)

What to Do:

- **1.** Divide your class into 5 teams as evenly as possible.
- **2.** Ask teams to line up in single file lines spaced evenly along the starting line.
- **3.** Assign each of the 5 teams a different food group identity (Dairy, Fruit, Vegetable, Grain, and Protein Foods).



TACO SHELL 1 shell

- **1.** Explain to the teams that there is a food model under every cone, but only five of them are from their assigned food group.
- 2. The object of the game is for each team to collect all five of the food models from their food group as quickly as possible.
- **3.** When the whistle is blown one member from each team will run to a cone and look to see if the food model is from his or her assigned food group.
- **4.** If the food model is from their food group, the runner will pick it up and return to his/her team. When a high five is given to the next team member, it is that member's turn to try and find a food model from their assigned food group. The team member who has just completed his/her turn, goes to the end of the line.
- 5. If the food model under the cone is NOT in their team's food group, then that player must return to the team empty handed, give a high five to the next team member and go to the back of the line.
- **6.** Each team needs to work together to remember which cones have been visited and which cones have not.
- **7.** A team will sit down to signal they have all their five foods.
- **8.** Ask each team to identify their food group and name the five food models to confirm there is a match.







Lesson Plan (Grade 4+)

Slow Food Movement

Source:

Washington State Dairy Council

Objective:

Participants will learn to categorize foods according to their food group and identify nutrients in the foods while moving.

Activity Outcome:

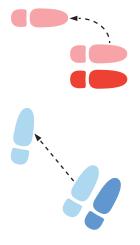
Students will be able to categorize foods into the correct Five Food Groups (Dairy, Fruit, Vegetable, Grain and Protein Foods).

Materials and Advance Preparation:

- Remove the "Combination" and "Others" category food models from the set
- Attach a string or lanyard to each food model to create a necklace. To do this you can punch holes in the food models or use painters tape

What to Do:

- Divide your food models equally between the Five Food Groups and give each participant a necklace.
- 2. Designate the area in which the game will be played. A large area, cafeteria or gym works best.



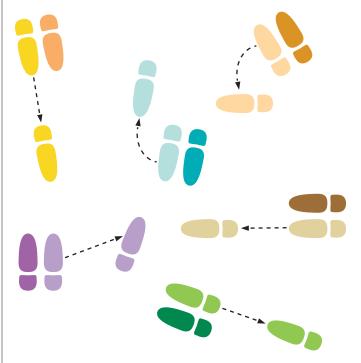
How to Play:

- **1.** Ask the players to look around at the food models they are wearing around their necks. Ask them which food group they belong to.
- 2. Next show them the area defined for the game. Encourage them to give themselves space from other players. You as the leader, will be calling out, "Step". At this time, each player can move one of their feet in any direction.
- **3.** The objective is to tag other players who are wearing food model necklaces with foods from ANOTHER food group. If a player is tagged, he/she will sit down right where they are and become an "ankle biter".
- 4. Every time the leader says, "Step" each player can take ONE step. If anyone moves both feet during a step, they sit down and become an ankle biter.

The ankle biters, sitting at all times, can tag the players still standing if they get close enough. However, ankle biters can only tag below the knee.

Play until there are only two players remaining and announce they are the "Co-Slow-Mo champs" for round one.

Have everyone stand up and play again after switching their food model necklace with another player.





Lesson Plan (Grade 3+)

A Day In the Life

Source:

Washington State Dairy Council

Objective:

Encourage children to think about the life of a fruit or vegetable starting from its "birth" on a farm.

Activity Outcome:

Students will be able to use creative skills to describe how foods grow, where they come from, and how they get to the stores we buy them at. They will also identify why this food is nutritious.

Materials and Advance Preparation:

- Set of Food Models
- Sheet of paper for each student with template opposite

What to Do:

1. Assign each child a fruit or vegetable food model. Pass out worksheet template as shown opposite.



	ate:
W	hat's your favorite fruit or vegetable?
	nagine what it would be like to live a day in the life Tyour fruit or veggie. Write a short story, poem,
	song about it.
•	uestions to think about
	nd get you started:
1.	Where does it live?
	Where does it grow?
	Where does it grow?
	Where does it grow? What it would do each day?
	What it would do each day?
2.	
2.	What it would do each day?
2.	What it would do each day?
	What it would do each day? What it would see, hear, and feel? Where would it want to go?
	What it would do each day? What it would see, hear, and feel?
3.	What it would do each day? What it would see, hear, and feel? Where would it want to go? What would it want to be when it grows up?
3.	What it would do each day? What it would see, hear, and feel? Where would it want to go?
3.	What it would do each day? What it would see, hear, and feel? Where would it want to go? What would it want to be when it grows up? Look at back of the food model for nutrition
3.	What it would do each day? What it would see, hear, and feel? Where would it want to go? What would it want to be when it grows up? Look at back of the food model for nutrition facts. This food has a purpose for you as well.
3.	What it would do each day? What it would see, hear, and feel? Where would it want to go? What would it want to be when it grows up? Look at back of the food model for nutrition facts. This food has a purpose for you as well.



Lesson Plan (Grade 4+)

Food Fight Tag

Source:

Washington State Dairy Council

Objective:

This highly energized game of tag requires participants to work together as a team and quickly identify food models and the food group in which they belong.

Activity Outcome:

Students will be able to categorize foods into the Five Food Groups (Dairy, Fruit, Vegetable, Grain and Protein Foods).

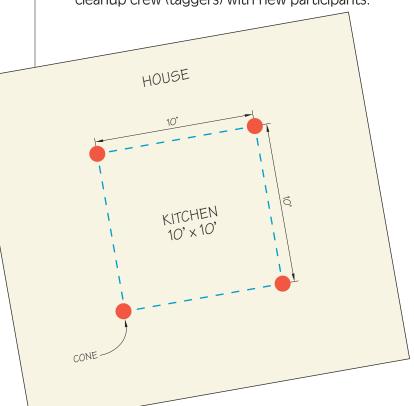
Materials and Advance Preparation:

- Remove the "Combination" and "Others" category food models from the set
- Attach a string or lanyard to each food model to create a necklace. To do this you can punch holes in the food models or use painters tape
- One or two identifying shirts or vests for the cleanup crew (taggers)
- Use 4 marker cones to define a 10 x 10 ft. "kitchen" area

What to Do:

- 1. Divide your class into 5 equal teams.
- 2. Pass out to each team food model necklaces from a single food group, (so each team represents one food group).
- **3.** Designate the area in which the game will be played. This is the "house". Note the boundaries. Within this area, create a ten by ten square, with cones or tape, which is the "kitchen".
- 4. Select one or two individuals to be "it" the tagger/s. The individuals playing this role are the cleanup crew. Have them wear the identifying shirts or vests.

- **1.** Ask the teams to look at the food models they are wearing around their necks. Ask them to name which food group they belong to.
- 2. Next, show them the area defined for the game, the house. Then show the kitchen area. Explain to the teams that they are foods that have escaped from the kitchen in a food fight.
- **3.** The goal of each food is to stay away from the cleanup crew. The cleanup crew goes around freezing the food by tapping them lightly on the arm or back. When a food is frozen it must stop where it is. If a food steps out of bounds (house) they are frozen.
- 4. For a food to "defrost", a free or untagged food from its food group must link arms with the frozen food and escort them back to the kitchen where the cleanup crew cannot go. When a food is being escorted back to the kitchen, both foods are safe and cannot be tagged. The frozen food will then do five jumping jacks to defrost before they can go back in the game. A defrosted food can only stay in the kitchen for 5 seconds. No other foods should be in the kitchen area. The game ends when all the foods from a food group are frozen or when it is time to switch out the cleanup crew (taggers) with new participants.





Lesson Plan (Middle School+)

Food Model Continuum

Source:

National Dairy Council

Objective:

This activity will familiarize students with the Food Models while helping them get to know each other better.

Activity Outcome:

Students will be able to identify Food Models and their relationships with different foods.

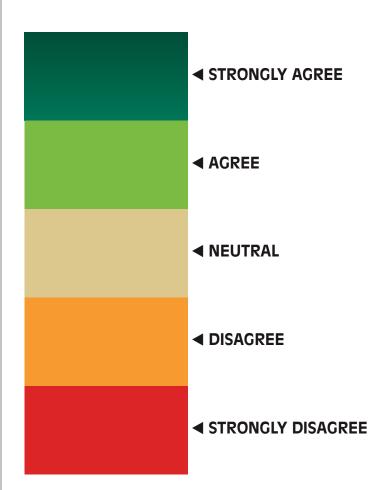
Materials and Advance Preparation:

- Set of Food Models
- Bulletin board
- 5 large sheets of paper

What to Do:

- **1.** Prepare the following signs and display them on the walls of the room:
 - Strongly Agree
 - Agree
 - Neutral
 - Disagree
 - Strongly Disagree

- **1.** Prepare and hang signs as instructed before participants enter the room.
- **2.** As participants enter the room, have them select a food model for a food they like.
- **3.** Once everyone has arrived, read the following statements, one at a time. Have participants move under the sign that expresses how they feel about their food.
 - I always have this food around the house
 - I often eat this for a snack
 - This food is easy to prepare
 - This food is expensive
 - This food is nutritious
 - This food is high in calories
 - This food is high in fat
- **4.** These questions can be modified to lead into the topic being discussed.





Lesson Plan (Middle School+)

Let's Make a Meal

Source:

National Dairy Council

Objective:

Small groups work together to "make a meal" from the mystery lunch bag of food items.

Activity Outcome:

Students will be able to demonstrate their knowledge of the Five Food Groups by designing a complete meal through the identification of the missing food group.

Materials and Advance Preparation:

- Remove the "Combination" category food models from the set
- Lunch bag for each group of 2-3 participants
- List of Food Models located at back of leader guide

What to Do:

- **1.** Break out students in small groups of 2-3 per team.
- 2. Place 5-7 food model cards in each lunch bag. Each bag should contain foods from only 4 of the 5 main food groups (Fruit, Vegetable, Dairy, Protein, and Grains), plus an additional food or two from any of those same 4 food groups. For example, one bag might contain milk (dairy), celery sticks (vegetable), a slice of cheese (dairy), and apple (fruit), of whole wheat bread (grain), and a candy bar. (A Protein Group food is missing).



How to Play:

- Explain that the first step in eating a nutritious diet is to select foods from all of the Five Food Groups. Review the foods included in each food group. (Utilize the List of Food Models).
- 2. Distribute a lunch bag to each group. Let them know that each bag is missing an important food group item.
- **3.** Groups determine "this missing item" and then exchange foods with other groups to "make a meal" that includes a food from all Five Food Groups.
- **4.** The first group that designs a meal with all five food groups yells "Let's Make a Meal."

Advanced:

In each lunch bag, place 5-7 foods which make up a typical meal. Have other food models available for substitutions. Depending on the interests of the group, one of the following challenges could be given:

- To increase the amount of calcium in the meal
- To increase the amount of iron in the meal
- To increase the protein in the meal

Participants examine their foods and the nutrient values on the back and suggest ways to modify the meal.





Lesson Plan (Middle School+)

Label It Nutrition

Source:

Western Dairy Association

Objective:

Volunteers practice reading food labels and food models by ranking foods for a particular nutrient. In small groups, students then look through labels and food models to generate a list of foods that meet a particular criterion.

Activity Outcome:

Students will be able to read a food model/ Nutrition Facts label and use the information to compare the caloric or nutrient values of food.

Materials and Advance Preparation:

- Select food models to use
- Collect an assortment of food packages with Nutrition Facts labels



Teaching Plan:

- 1. Explain that with so much nutrition information available, it's often difficult to know how to make good choices. Point out that one reliable, easy-to-find source of nutrition information is in the refrigerator or cupboard on the Nutrition Facts label.
- 2. Explain that the backs of the Food Models are similar to the Nutrition Facts panel on food labels. If necessary, provide instructions on how to read the Nutrition Facts on a food label or the Food Models.
- 3. Ask a volunteer to come to the front of the room. Display four or five food model cards and have the volunteer rank the foods from highest to lowest in calories or by a particular nutrient without using the information on the back. (For example, he/she might be asked to rank the following models by calories: frozen yogurt, brownie, and apple pie).
 - Solicit feedback from the rest of the group on the ranking. Then have the volunteer read the values for the nutrient in question, and determine if the ranking was accurate.
- **4.** Ask for another volunteer. Have this person rank four foods by a particular nutrient, such as fiber, protein, or calcium. Get the rest of the group actively involved in verbally giving feedback. Then have the volunteer read the values for that nutrient and, if necessary, revise the ranking.
- 5. Once the group seems to understand the ranking process, divide students into groups of two to three. Assign each group a different nutrient. Ask them to look through the food models and food labels and come up with a list of four to five foods high or low in their assigned nutrient. (You may want to give the groups a specific minimum/maximum value for their nutrient.) When students have completed this task, have a representative from each group share their findings.
- **6.** Wrap up the session by emphasizing how easy it is to use labels to compare foods and make informed choices.



Lesson Plan (High School+)

Labels and Math Skills

Source:

National Dairy Council

Objective:

This activity will familiarize students with reading food labels in a math setting.

Activity Outcome:

Students will be able to identify/compare nutrients on the food label and explain why they are important.

Materials and Advance Preparation:

- Set of Food Models
- Worksheet for each group of students
- Food Models to include:

Group 1 Chocolate Milkshake, 10% Fruit Juice, Iced Tea (Sugar Sweetened), Whole Milk

Group 2 Vanilla Milkshake, Fat Free Milk, Soft Drink (Regular), 2% Reduced Fat Chocolate Milk

Group 3 Fruit Smoothie, 2% Reduced Fat Milk, Iced Tea (Unsweetened), 1% Lowfat Chocolate Milk

How to Play:

- **1.** Break students up into groups at tables or groups of desks. Give each group of students a group of food models as listed at left.
- **2.** Have students use the labels to add up the following categories: calories, carbohydrates, and protein.
- **3.** Have students take these numbers and perform an "analysis" of which drinks fit into the following categories: Lowest calories, highest calories, lowest carbohydrates, highest carbohydrates, lowest protein and highest protein. Have them express the analysis of each nutrient in terms of % of total calories.
- **4.** Have students identify how each drink fits into a healthy dietary pattern. For example, "We would choose this drink less often because it has the highest fat" or "We would choose this drink when we are playing sports because it has the highest carbohydrates".
- **5.** Have students test their own nutrition knowledge by discussing why we prioritize certain nutrients for different functions.

Make copies of worksheet and cut out for each group

Analysis Worksheet Group Number	
Calories:	
Carbohydrates:	
Protein:	



Lesson Plan (High School+)

Moving on Down the Line

Source:

National Dairy Council

Objective:

Participants learn a few key principles of eating well. They then go through a "cafeteria" of Food Model foods and select a meal – putting into practice the principles they just learned.

Activity Outcome:

Participants will be able to plan a meal using a few basic nutrition principles.

Materials and Advance Preparation:

- Food Models
- Paper plates or trays one for each participant
- Optional calculator

What to Do:

- **1.** Layout the food model cards on a long table, in a cafeteria style arrangement.
- 2. If using paper plates, cut 4-5 slits in each. The slits should be wide enough to hold the tabs from the food models.

How to Play:

- **1.** Begin by discussing a food preparation/selection topic of interest to your audience, using the food models. Examples include:
- Increasing your calcium intake
- How to reduce caloric intake in a meal
- Ways to add flavor to a low-sodium diet
- Techniques to get children to try more fruits and vegetables

- 2. Point out the "cafeteria" of foods to participants. Explain that each of them will have a chance to go through the cafeteria line and select a meal they might eat.
- **3.** Outline any criteria you would like participants to follow when selecting meals. For example, if calcium was discussed, participants might be instructed to choose a lunch that contains foods from all Five Food Groups and that provides at least 30% of the Daily Value for calcium.
- **4.** Give participants a paper plate or tray and have them go through the cafeteria line.
- 5. When they're finished, have participants total up the nutrient they are focusing on. For the calcium example, they might total up the calcium in their meals. Or you could act as "cashier" and check out their food selections using a calculator.
- **6.** Have participants share their choices with the person next to them. Have several share their choices with the entire group. If the participant did not meet the criteria outlined, ask the rest of the group for suggestions on how the meal could be modified.

Variations:

Give participants one of the following challenges before they go through the cafeteria line:

- Plan a portable meal that could be taken on a hike or picnic
- Plan a meal that could be prepared in 30 minutes or less
- Plan a hot weather meal that doesn't use the oven
- Plan a breakfast that could be prepared in 3 minutes
- Plan a lunch for your child to take to school or for you to take to work
- Plan meal that you could fix for just yourself
- Plan a meal that's easy to chew







Access Educational Resources Online

Name of Lesson Plan	Age Group	Website Link
True or False Foods	Grade 2-8	http://bit.ly/FMActivity1
Sort Out MyPlate	Grade 2-8	http://bit.ly/FMActivity2
Food Group Memory Relay	Grade 2-8	http://bit.ly/FMActivity3
Food Fight Tag	Grade 4+	http://bit.ly/FMActivity4
Slow Food Movement	Grade 4+	http://bit.ly/FMActivity5
The Hungry Snake	Grade 5+	http://bit.ly/FMActivity6
Foods of a Feather	Grade 6+	http://bit.ly/FMActivity7
Wake Up and Fuel Up	Grade School+	http://bit.ly/FMActivity8
MyPlate Snack Tips	Grade School+	http://bit.ly/FMActivity9
Label it Nutrition	Middle School+	http://bit.ly/FMActivity10
Think Your Drink	Middle School+	http://bit.ly/FMActivity11



List of FOOD MODELS

DAIRY Group



CHEESE

AMERICAN CHEESE CHEDDAR CHEESE COTTAGE CHEESE Creamed

Lowfat, 2% milkfat

MOZZARELLA CHEESE MUENSTER CHEESE **PARMESAN CHEESE** STRING CHEESE

SWISS CHEESE MILK

FAT FREE MILK Fat free milk

2% REDUCED FAT MILK

(2 models)

WHOLE MILK

CHOCOLATE MILK

1% LOWFAT CHOCOLATE MILK 2% REDUCED FAT

CHOCOLATE MILK

1% LOWFAT STRAWBERRY

MILKSHAKES/ **PUDDING/ICE CREAM**

ICE CREAM Soft serve

ICE CREAM

Hardened, 10% fat Hardened, 16% fat

MILKSHAKE

Chocolate Vanilla

PUDDING

Ready-to-eat Instant

YOGURT

FROZEN YOGURT LOWFAT FRUIT-FLAVORED YOGURT **LOWFAT PLAIN YOGURT NONFAT PLAIN GREEK YOGURT DRINKABLE YOGURT** SQUEEZABLE YOGURT

PROTEIN Group



GROUND BEEF HAMBURGER

Ground sirloin-round Ground beef

ROAST BEEF

Separable lean Separable lean and fat

BEEF

STEAK Sirloin T-bone

Rib Eye **EGGS**

FRIED EGG HARD-COOKED EGG SCRAMBLED EGG

LEGUMES

BLACK-EYED PEAS

Dried, cooked Canned BLACK BEANS

Dried, cooked

Canned HUMMUS

LENTILS

NAVY BEANS Dried, cooked

Canned REFRIED BEANS

Pinto, dried, cooked Refried canned

TOFU

With calcium sulfate

LUNCHEON MEATS BOLOGNA

Beef

Turkey HOT DOG

Beef hot dog

NUTS/SEEDS

ALMONDS PEANUT BUTTER

PEANUTS Oil-roasted

SUNFLOWER SEEDS

Dry-roast Oil-roast

WALNUTS

PORK

BACON Bacon

Canadian bacon

HAM

11% fat 5% fat Turkey

PORK CHOP

Chop broiled Roast roasted

ITALIAN SAUSAGE PORK SAUSAGE

POULTRY

FRIED CHICKEN

Flour coated Batter dipped

CHICKEN NUGGETS

ROASTED CHICKEN

Meat only

TURKEY

Dark meat Light meat

SEAFOOD

FISH STICKS Frozen, oven-heated

HALIBUT

SALMON

Fresh, baked, broiled or microwaved Canned, fish and bones

SHRIMP Boiled

Breaded and fried

TUNA

In water

VEGETABLE Group



GREEN BEANS

Fresh, cooked Frozen, cooked

BROCCOLI Fresh cooked

CABBAGE

Fresh, cooked

BABY CARROTS

Fresh, cooked

CAULIFLOWER Fresh

Fresh, cooked

CELERY CORN

Frozen, cooked

Canned, cream style

CORN ON COB Fresh, cooked

LETTUCE Icebera

Romaine Looseleaf

GREEN PEAS Canned, cooked Frozen, cooked

SNOW PEAS

Frozen, cooked **GREEN PEPPER**

BAKED POTATO

Flesh only Flesh and skin

FRENCH-FRIED POTATOES HASHED BROWN POTATOES

MASHED POTATOES SWEET POTATO

Fresh

Fresh, cooked

WINTER SQUASH

Baked **TOMATO**

SPINACH

Fresh Canned

TOMATO JUICE

TOSSED SALAD

ZUCCHINI Fresh

Fresh, cooked

FRUIT Group

APPLE



DRIED APPLE RINGS APPLESAUCE DRIED APRICOTS

AVOCADO Sliced Pureed

BANANA BLUEBERRIES

CANTALOUPE FRUIT COCKTAIL

In iuice

In heavy syrup **GRAPEFRUIT**

GRAPES KIWIFRUIT

LYCHEE

MANGO **NECTARINE**

ORANGE **ORANGE JUICE**

Frozen, reconstituted

PEACHES, canned In iuice

In light syrup In heavy syrup

DEΔR

PEARS, canned

In juice In light syrup

In heavy syrup

PINEAPPLE

Fresh Canned in heavy syrup

RAISINS

STAR FRUIT

STRAWBERRIES

WATERMELON



BAGELS/ BISCUITS

BAGEL

BISCUIT

BREAD PITA BREAD

RYE BREAD

Rye Pumpernickel

WHITE BREAD

WHOLE WHEAT BREAD

Cracked wheat

CEREAL BRAN FLAKES

Raisin bran

CORN FLAKES

Corn flakes Sugar frosted flakes

GRANOLA GRITS

OATMEAL Oatmeal

Cream of wheat CRACKERS

CHEDDAR CHEESE CRACKERS GRAHAM CRACKERS

RYE CRACKERS

Whole wheat

SALTINE CRACKERS SNACK CRACKERS

MUFFINS

ENGLISH MUFFIN MUFFIN

PANCAKES

PANCAKE

Plain 4 Buckwheat 4"

PASTA

EGG NOODLES

PASTA Plain

Vegetable

SOBA NOODLES

RICE RICE

White, long-grain Brown, long-grain Wild

BROWN RICE couscous **POLENTA**

ROLLS

DINNER ROLL

WHOLE WHEAT DINNER ROLL **HOT DOG BUN**

TORTILLAS

HAMBURGER BUN

TORTILLA

Flour **TACO SHELL**

WAFFLES WHOLE WHEAT WAFFLE

Homemade Frozen

COMBINATION

Foods **CHINESE**

CHOP SUEY/CHOW MEIN Beef and pork Chicken

CHICKEN STIR FRY **VEGETABLE FRIED RICE**

THAI

VEGETABLE SPRING ROLL JAPANESE

NORI MAKI **ITALIAN**

LASAGNA

Without meat With meat PIZZA

Cheese Cheese and Pepperoni

Cheese, meat and vegetables **SPAGHETTI WITH MEAT BALLS**

Homemade Canned

MEXICAN BURRITO

Rean Beef

CHILI **ENCHILADA**

FOODS

TACO OTHER COMBINATION

BAKED BEANS With pork Vegetarian

BEEF AND VEGETABLE STEW CHEF'S SALAD

CHICKEN POT PIE Frozen, baked

FRUIT SMOOTHIE MACARONI AND CHEESE From box, cooked

CHEESE OMELET **TUNA SALAD**

SANDWICHES

CHEESEBURGER

Regular

Large **CHICKEN CAESAR WRAP**

FISH SANDWICH

Without cheese

With cheese PEANUT BUTTER AND JELLY SANDWICH

ROAST BEEF SANDWICH SUBMARINE SANDWICH TURKEY SANDWICH

SOLID

CHICKEN NOODLE SOUP

Canned Dehydrated

With whole milk

With water

CREAM OF TOMATO SOUP

"OTHERS" Category

POPCORN Buttered Oil-popped

Air-nonned **POTATO CHIPS**

TORTILLA CHIPS

Tortilla

CONDIMENTS KETCHUP

FATS AND OILS

BUTTER

LIGHT RANCH DRESSING ITALIAN DRESSING

OTHER BEVERAGES

Regular Low calorie

ANGEL FOOD CAKE BROWNIE

CHOCOLATE CANDY BAR

Homemade

Commercial **DOUGHNUT**

GELATIN GRANOLA BAR

PIE Apple

Pecan

SUGAR SWEET ROLL

10% JUICE DRINK This list includes all the foods

are listed below the appropriate Food Model.

CLAM CHOWDER

With whole milk With water

CHIPS AND RELATED PRODUCTS

PRETZELS

Corn

MUSTARD **PICKLE**

BEEF GRAVY

Gravy, beef, canned **CREAM CHEESE**

MAYONNAISE **SOUR CREAM**

ICED TEA

Sugar sweetened Unsweetened SOFT DRINK

SWEETS

CHOCOLATE CAKE

Dark chocolate **CHOCOLATE CHIP COOKIES**

Cake-type, plain Yeast, glazed

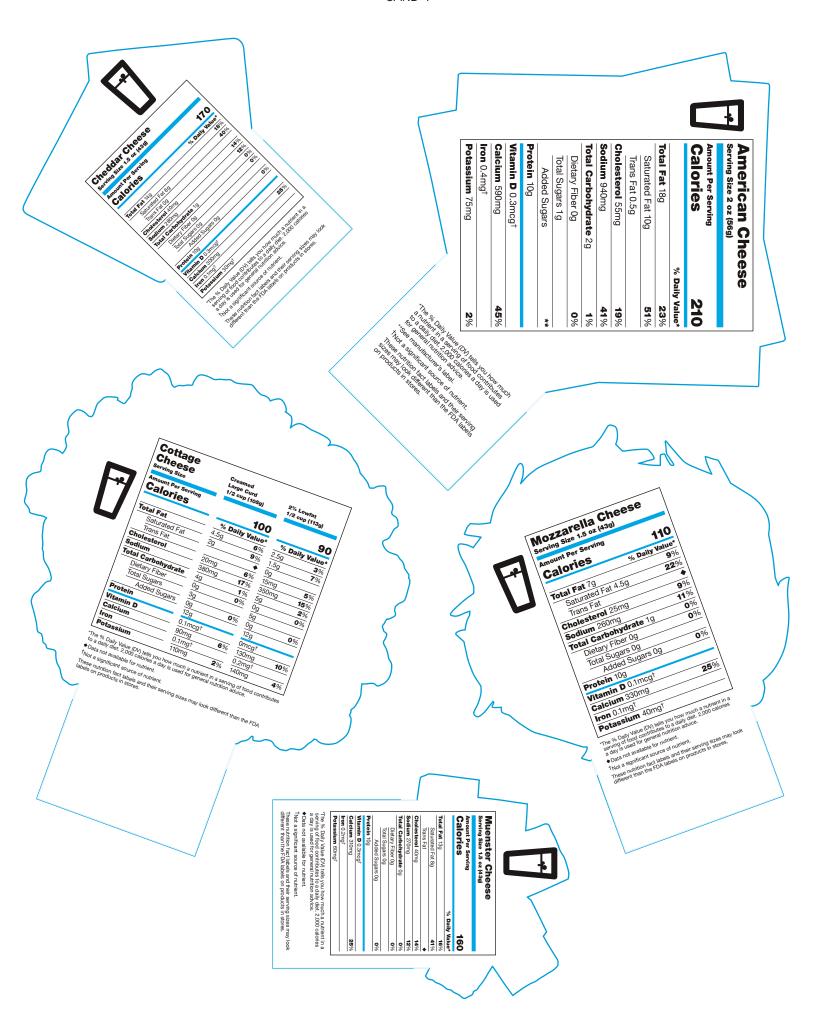
JELLY MAPLE SYRUP

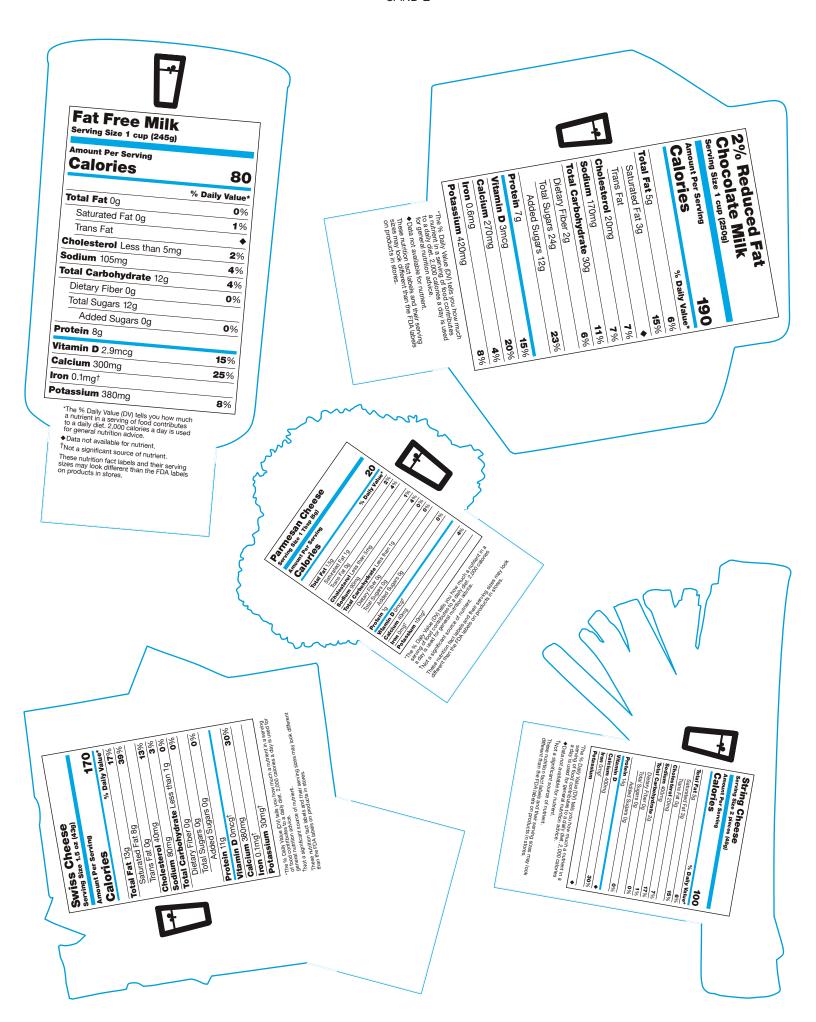
Fruit Cinnamon

contained in a set of Food Models. Foods whose nutrient values appear on the back of the model

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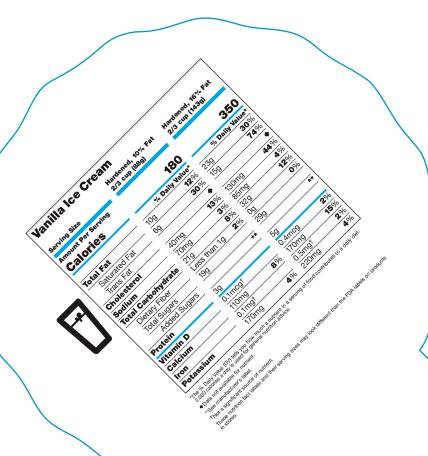


WHOLE CHOCOLATE MILK 1 cup

S. CARAM









Whole Chocolate Milk

Serving Size 1 cup (250g)

Amount Per Serving Calarias

Calories	210
% Dai	ily Value*
Total Fat 8g	11%
Saturated Fat 5g	26%
Trans Fat	•
Cholesterol 30mg	10%
Sodium 150mg	7%
Total Carbohydrate 26g	9%
Dietary Fiber 2g	7%
Total Sugars 24g	
Added Sugars 12g	23%
Protein 8g	
Vitamin D 3.2mcg	15%
Calcium 280mg	20%
Iron 0.6mg	4%
Potassium 420mg	8%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

◆Data not available for nutrient.

These nutrition fact labels and their serving sizes may look different than the FDA labels on products in stores.

2% Reduced Fat Milk Serving Size 1 cup (244g)

Amount Per Serving

Calories	120
	% Daily Value*
Total Fat 5g	6%
Saturated Fat 3g	15%
Trans Fat 0g	
Cholesterol 20mg	7%
Sodium 115mg	5%
Total Carbohydrate 12g	4%
Dietary Fiber 0g	0%
Total Sugars 12g	
Added Sugars 0g	0%
Protein 8g	
Vitamin D 2.9mcg	15%
Calcium 290mg	25%
Iron 0.1mg [†]	
Potassium 340mg	8%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice. †Not a significant source of nutrient.

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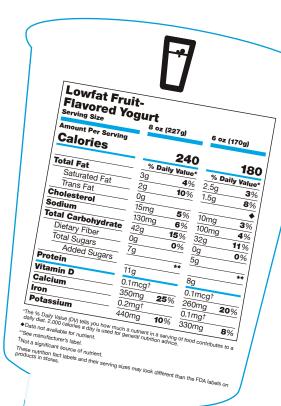
 $^{1}\rm Mot$ a significant source of nutrient. These may look different These nutrition fact labels and their serving sizes may look different than the FDA labels on products in stores.

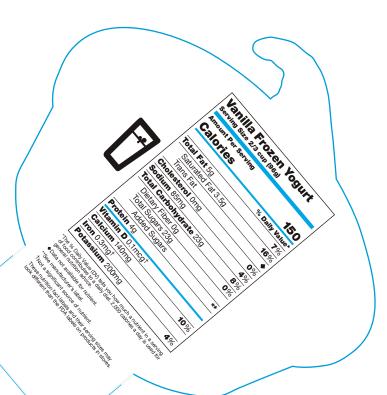
◆ Data not available for nutrient.
 **See manufacturer's label.

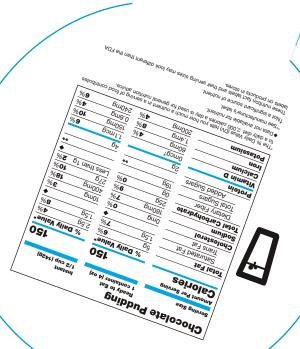
food contributes to a daily diet. 2,000 calones a day is used for general nutrition advice.

(sllinsV 8 oz (2279)		Chocolate 8 oz (227g)	MIKSPAKE
097	•	04	2	mount Per Serving Calories
*euls\	% Daily	*enle	sV ylisa %	
%6	67	%8	69	te∃ lsto
51%	64	%6I	67	Saturated Fat
•		•		Trans Fat
%8	Spmg	%8	Semg	holesterol
%6	220mg	% FF	260mg	muibo
% 9 I	604	% Z I	684	otal Carbohydrate
%0	60	%ε	Less than 1g	Dietary Fiber
	604		674	Total Sugars
**		**		Added Sugars
	66		67	nietor
%0F	2.4mcg	%0F	2.4mcg	d nimeti
52 %	მვეთმ	%9 z	900mg	muiole
	†gmS.0	% Þ	gm7.0	uo.
%8	420mg	% 0 ₽	ըm013	muisseto











Whole Milk Serving Size 1 cup (244g)

"The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice. Those a significant source of nutrient. These nutrition fact labels and their serving sizes may look different than the FDA labels on products in stores.







2% Reduced Fat Milk

Serving Size 1 cup (244g)

Amount Per Serving

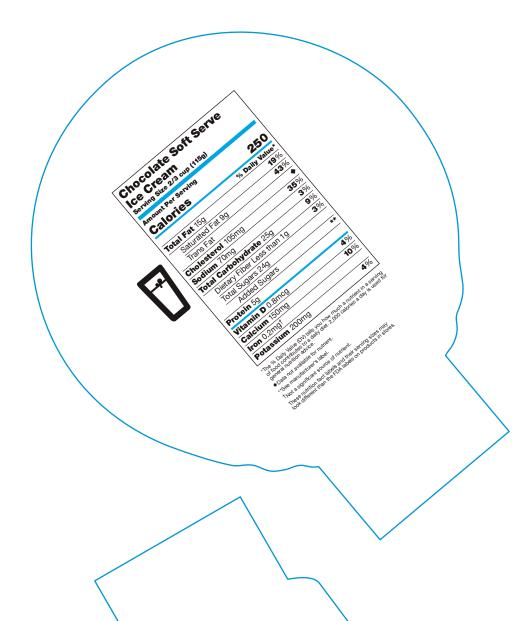
Calories

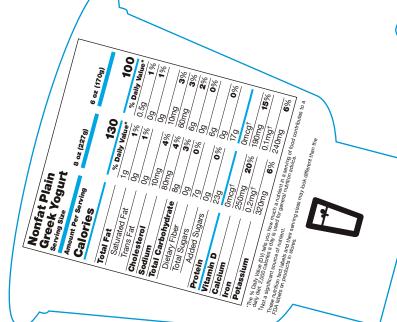
/alue*
6%
15%
7 %
5%
4%
0%
0%
15%
25%
8%

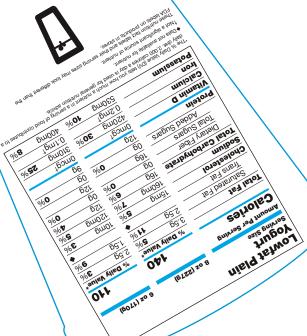
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

 ${}^{\dagger}\text{Not}$ a significant source of nutrient.

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1% LOWFAT STRAWBERRY MILK 1 cup





1% LOWFAT CHOCOLATE MILK 1 cup





FRUIT-FLAVORED SQUEEZABLE YOGURI 1 pouch



1% Lowfat **Chocolate Milk**

Serving Size 1 cup (250g)

Amount Per Serving

Calories

160

% Daily \	/alue*
Total Fat 2.5g	3%
Saturated Fat 1.5g	7 %
Trans Fat 0g	
Cholesterol 10mg	4%
Sodium 160mg	7 %
Total Carbohydrate 25g	9%
Dietary Fiber 0g	1%
Total Sugars 25g	
Added Sugars 12g	24 %
Protein 9g	
Vitamin D 2.8mcg	15%
Calcium 320mg	25%
Iron 0.6mg	4%
Potassium 430mg	10%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

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Fruit-Flavored Drinkable Yogurt Serving Size 1 bottle (3 oz)

Amount Per Serving Calories	60
% Daily V	/alue
Total Fat 0.5g	19
Saturated Fat 0g	09
Trans Fat 0g	
Cholesterol Less than 5mg	29
Sodium 40mg	29
Total Carbohydrate 11g	49
Dietary Fiber	-
Total Sugars 10g	
Added Sugars	*
Protein 2g	
Vitamin D 1mcg	69
Calcium 100mg	89

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

◆Data not available for nutrient.

**See manufacturer's label.

These nutrition fact labels and their serving sizes may look different than the FDA labels on products in stores.

Cholesterol Less

than

5mg

2%

Trans Fat 0g

Total Fat 1.5g

% Daily Value* 90

Saturated Fat 1g

5%

2%

Calories

Total Carbohydrate Sodium 65mg

16g

6% 3%

Total Sugars 14g Dietary Fiber

Added Sugars



1% Lowfat Strawberry Milk Serving Size 1 cup (250g)

Amount Per Serving

Calories

150

% Daily	/alue*
Total Fat 2.5g	3%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Cholesterol 15mg	5%
Sodium 160mg	7%
Total Carbohydrate 24g	9%
Dietary Fiber 0g	0%
Total Sugars 23g	
Added Sugars	**
Protein 8g	
Vitamin D 2.5mcg	10%
Calcium 300mg	25%
Iron 0mg†	
Potassium	

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

"See manufacturer's label.

[†]Not a significant source of nutrient.

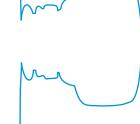
◆Data not available for nutrient.

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Serving Size 1 pouch (113g) **Amount Per Serving**

Fruit-Flavored
Squeezable Yogurt



"The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Data not available for nutrient.

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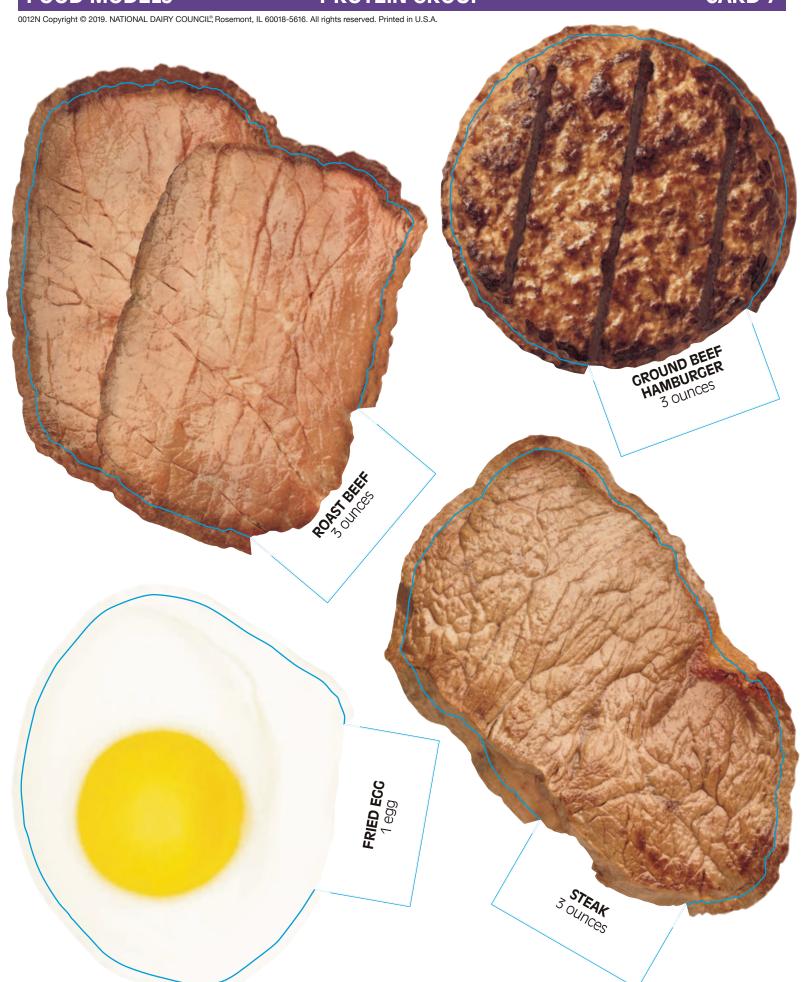
**See manufacturer's label.

Potassium 190mg

Calcium 150mg Vitamin D 1mcg Protein 4g

10%

6%





Ground Beef

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

0mg[†]

1.5mg

3%

0%

0%

15%

6%

20mg[†] 2.3mg 8%

300mg

•

◆Data not available for nutrient.

Iron

Potassium

†Not a significant source of nutrient.

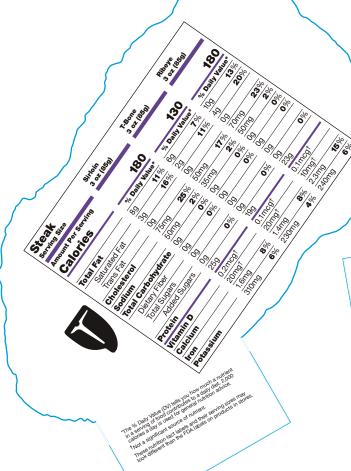
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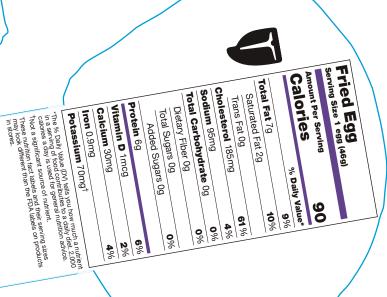


Roast Beef Serving Size	Lean Only 3 oz (85g)		Lean and Fat 3 oz (85g)	
Amount Per Serving Calories		160		200
	% Daily Value*		% Daily Value*	
Total Fat	7g	9%	13g	17%
Saturated Fat	3g	15%	5g	27%
Trans Fat	0g		1g	
Cholesterol	70mg	24%	70mg	24%
Sodium	70mg	3%	65mg	3%
Total Carbohydrate	0g	0%	0g	0%
Dietary Fiber	0g	0%	0g	0%
Total Sugars	0g		0g	
Added Sugars	0g	0%	0g	0%
Protein	23g		21g	
Vitamin D	0.1mcg [†]		0.1mcg [†]	
Calcium	20mg [†]		20mg [†]	
Iron	2.1mg	10%	1.9mg	10%
Potassium	290mg	6%	260mg	6%

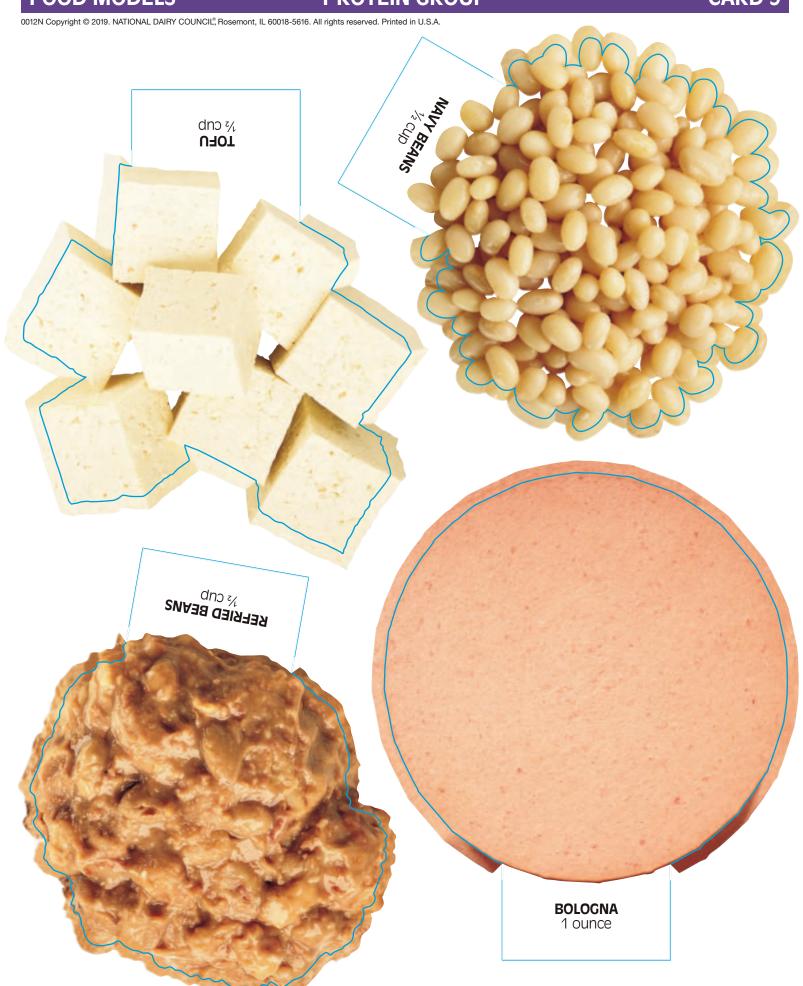
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

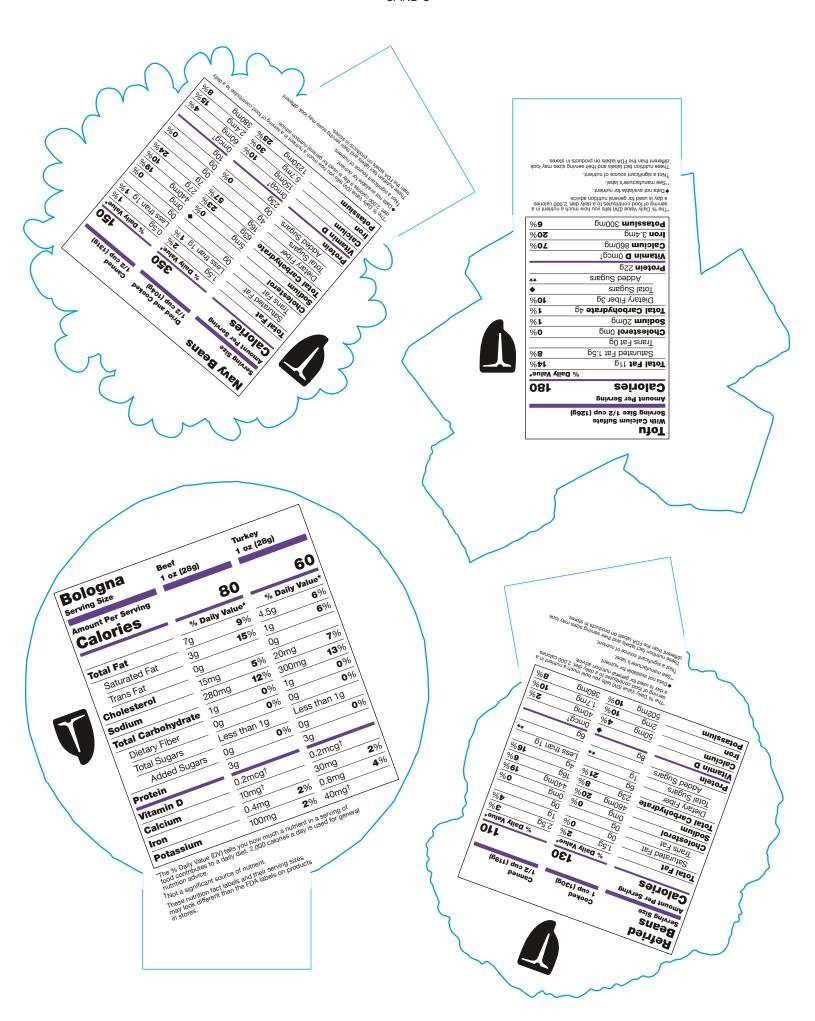
Those autifulor act labels and their serving sizes may look different than the FDA labels on products in stores.

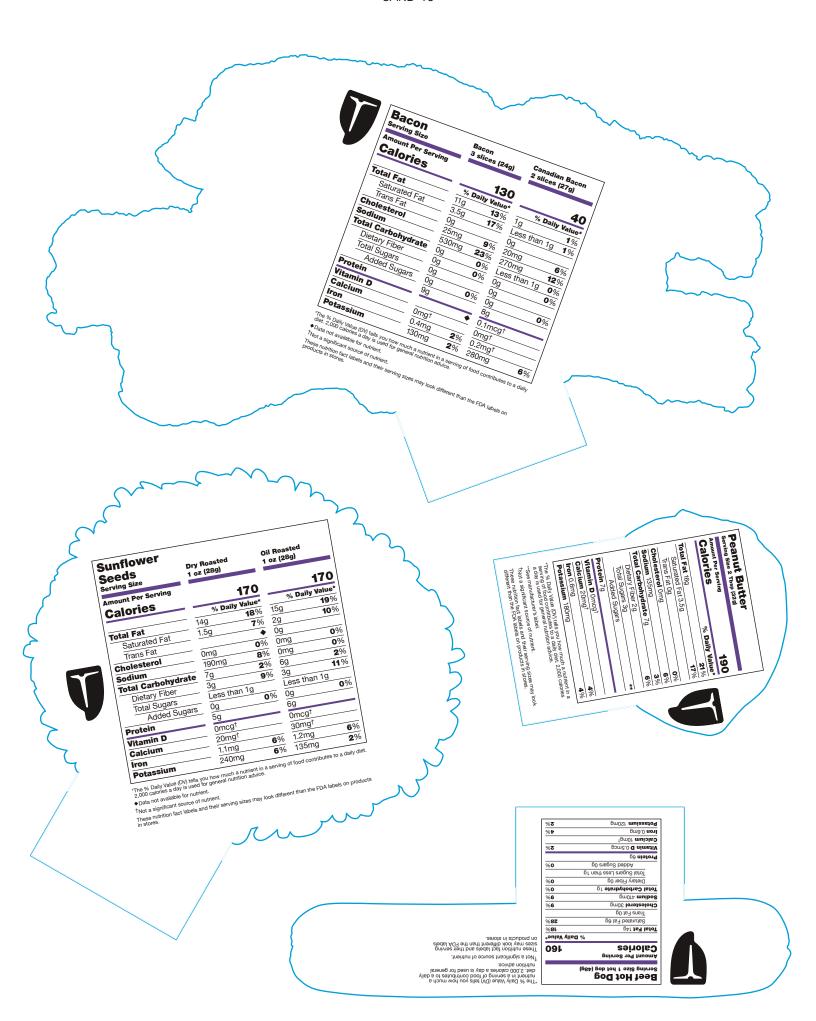


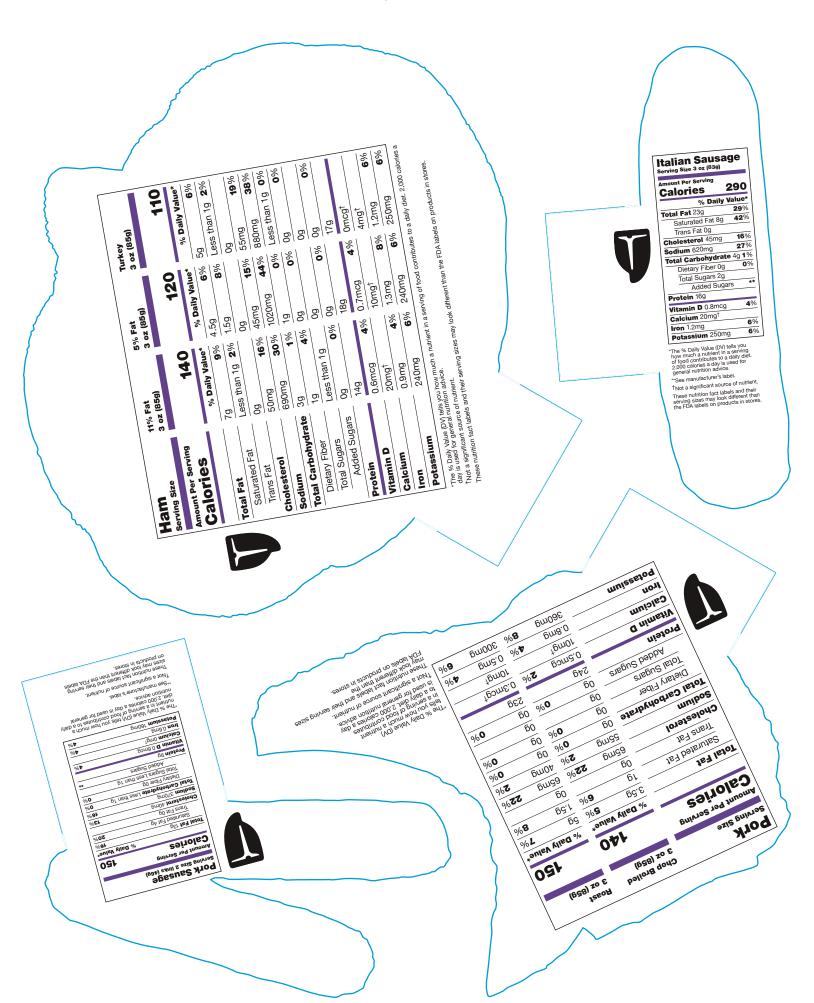


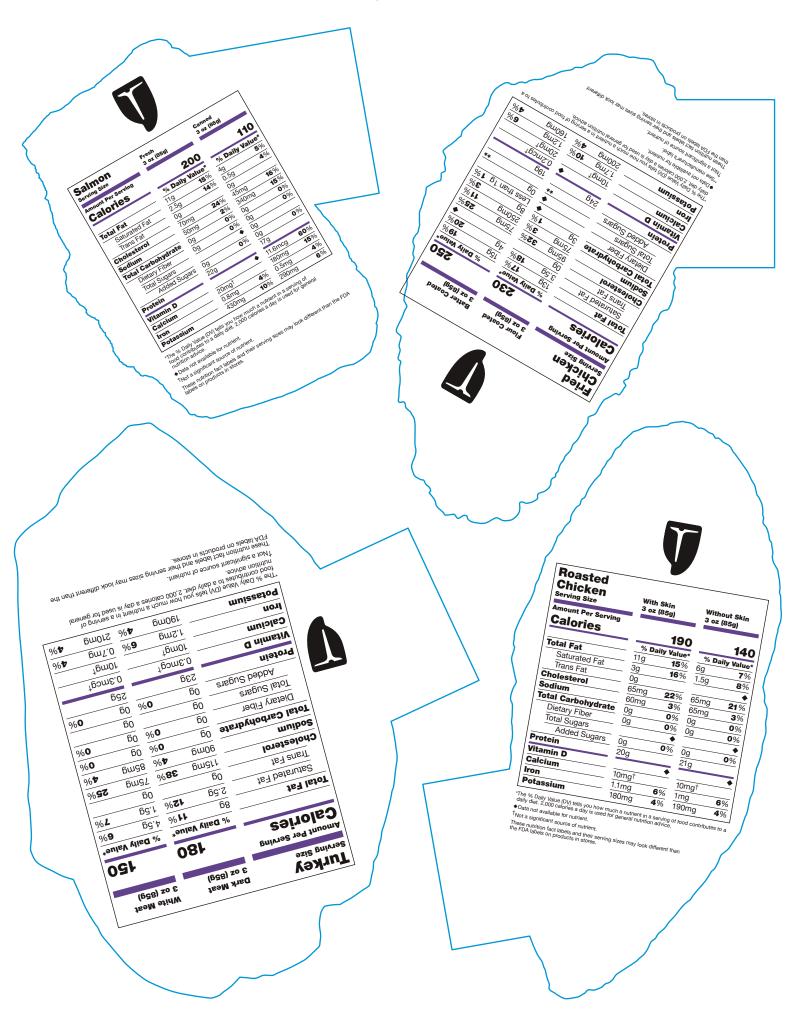


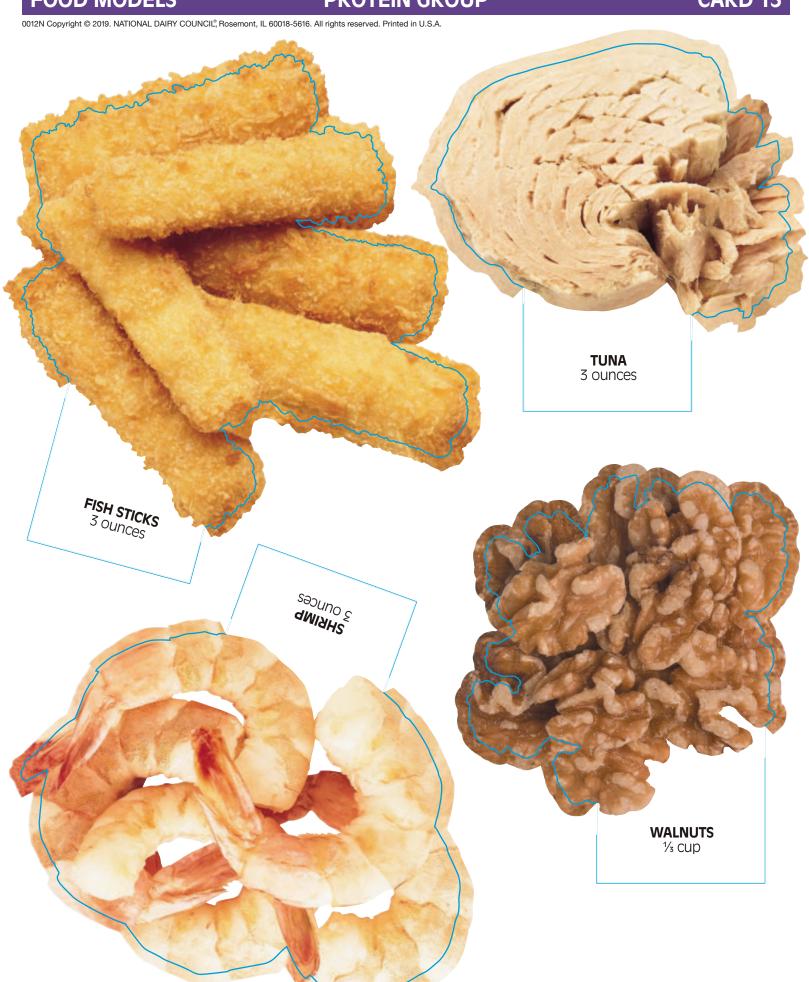


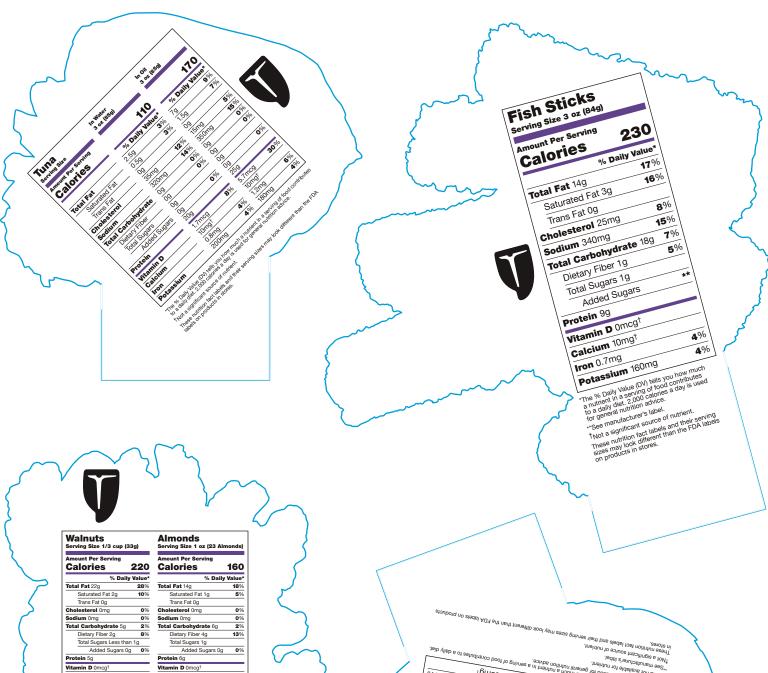












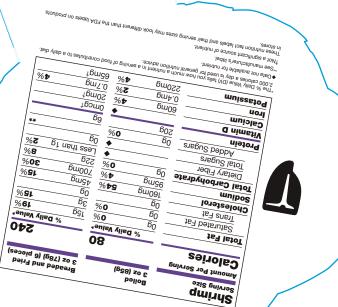
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2%

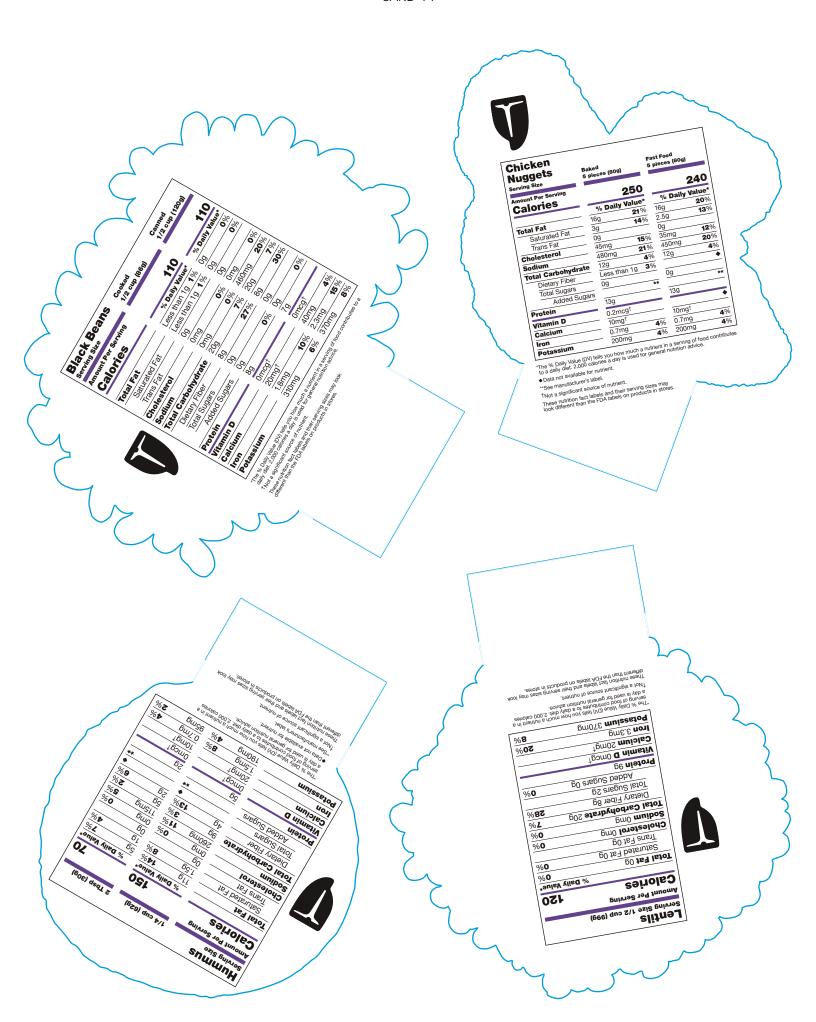
Calcium 80mg

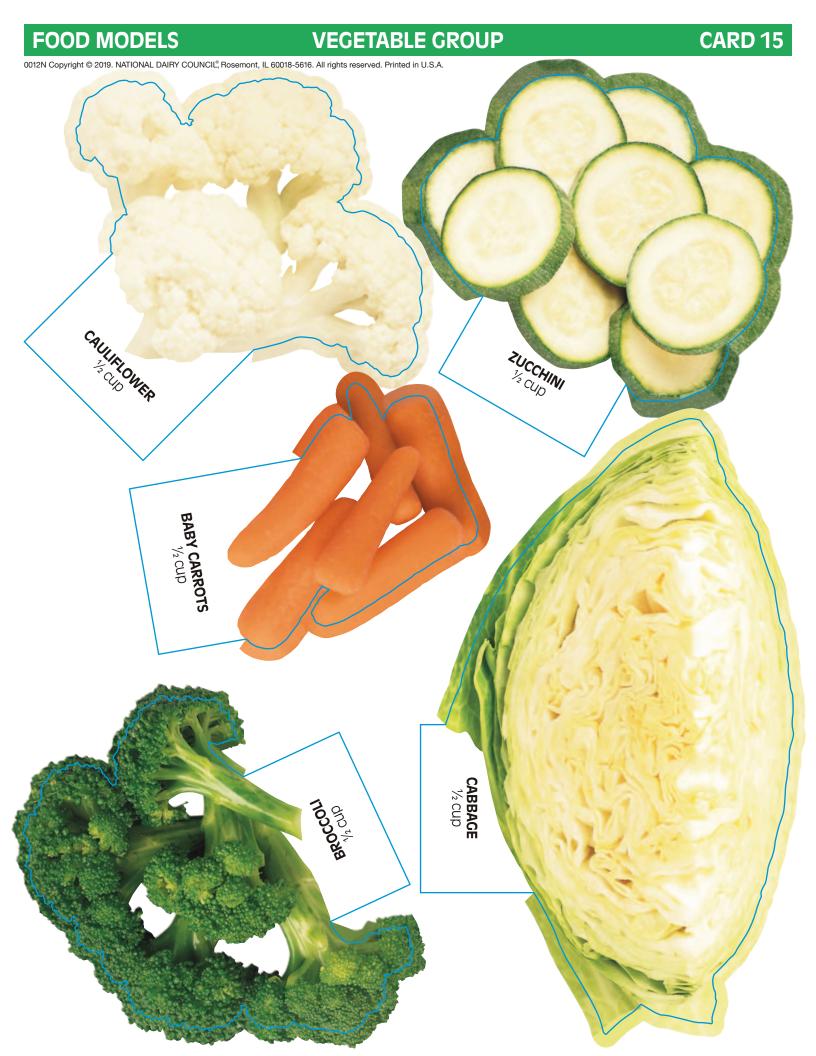
[†]Not a significant source of nutrient.

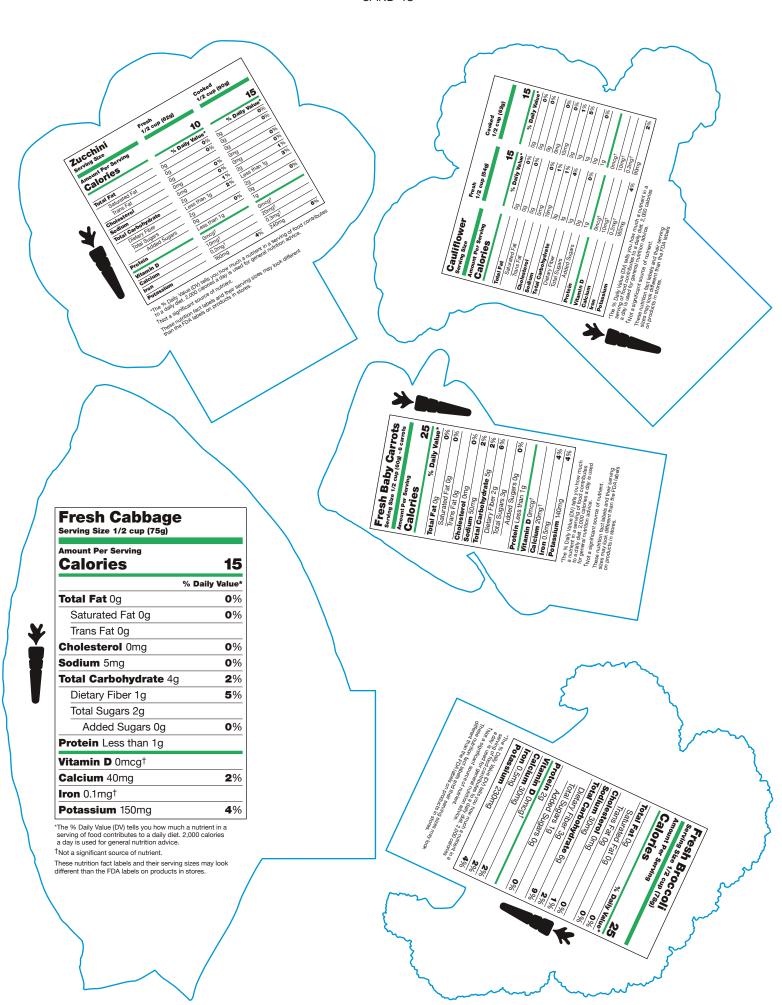
Calcium 30mg



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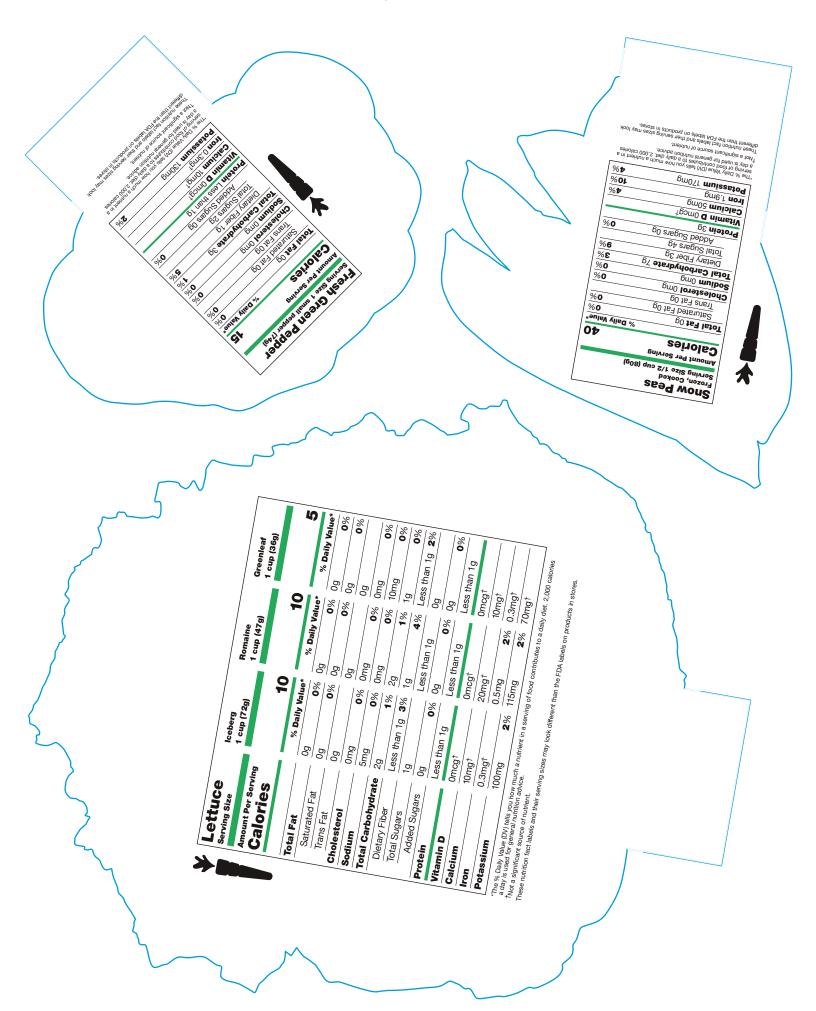


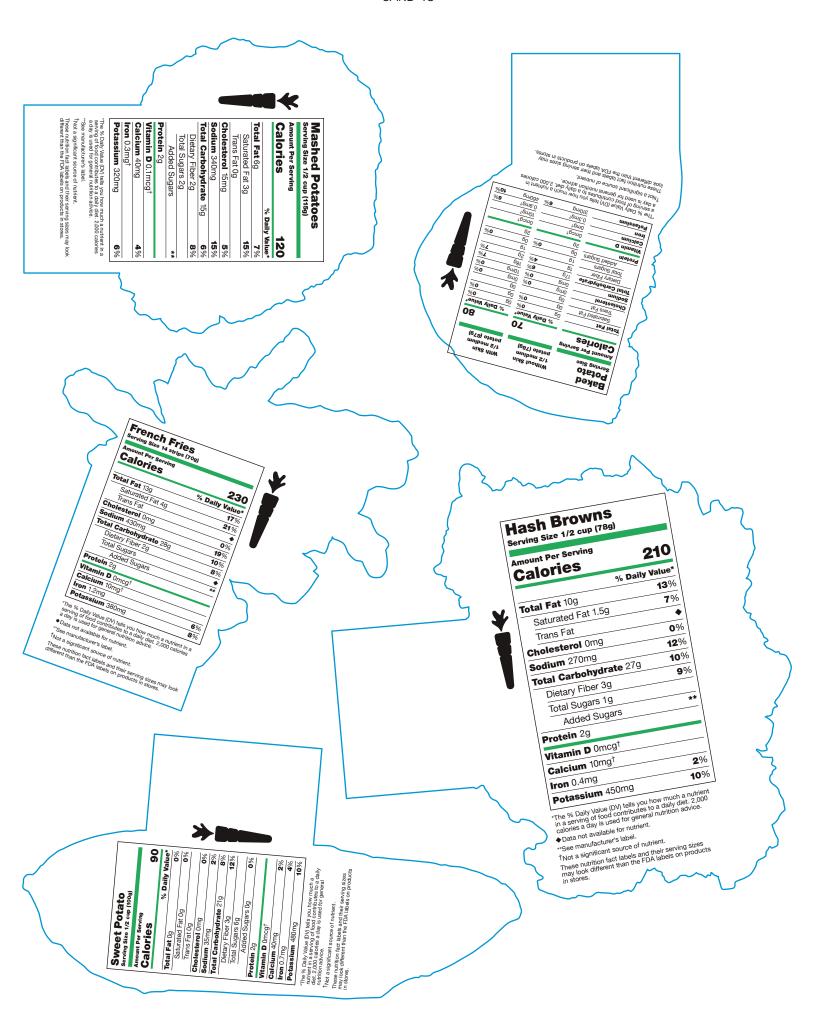


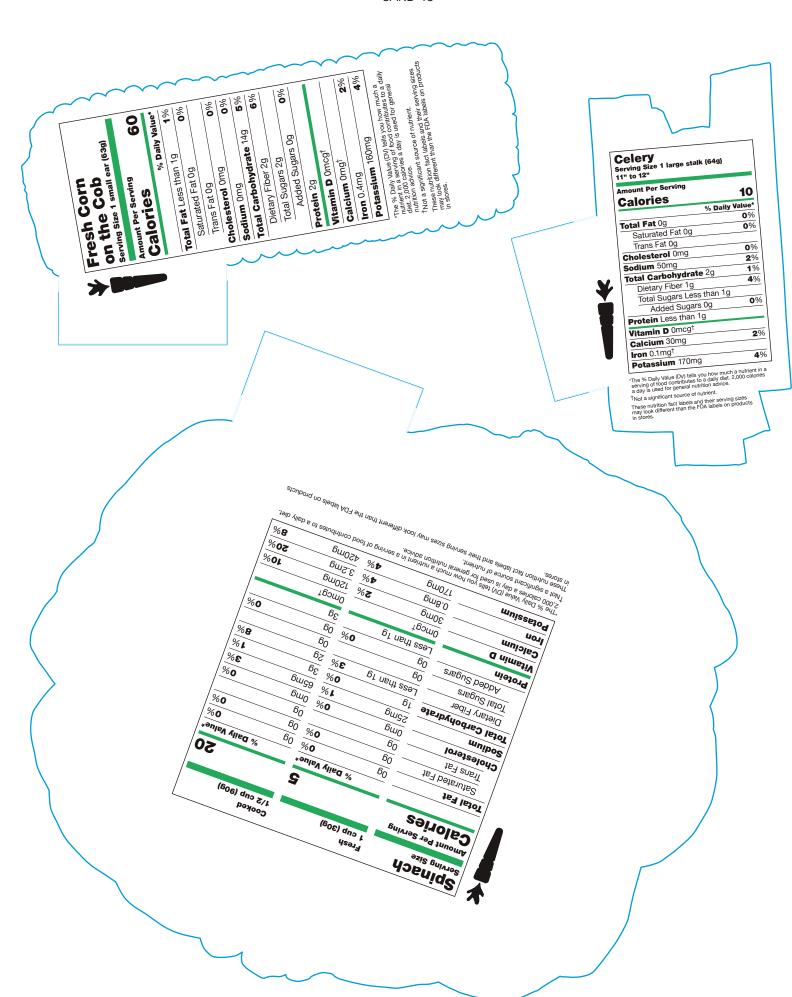


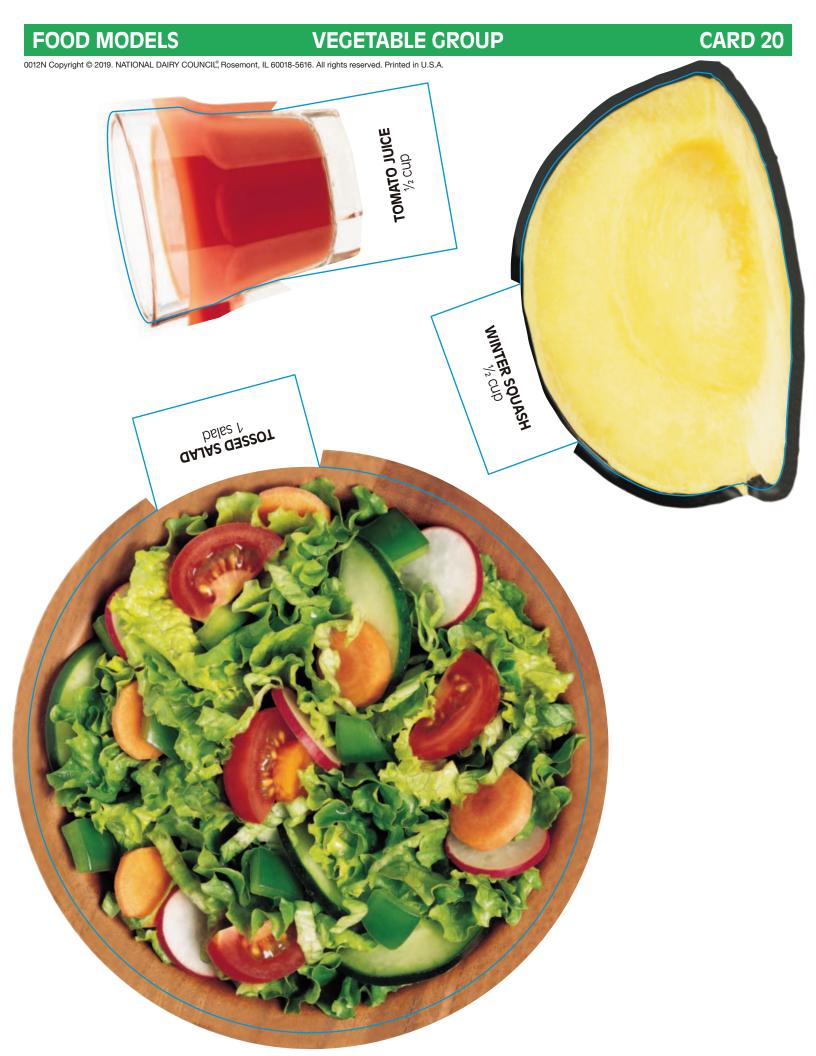


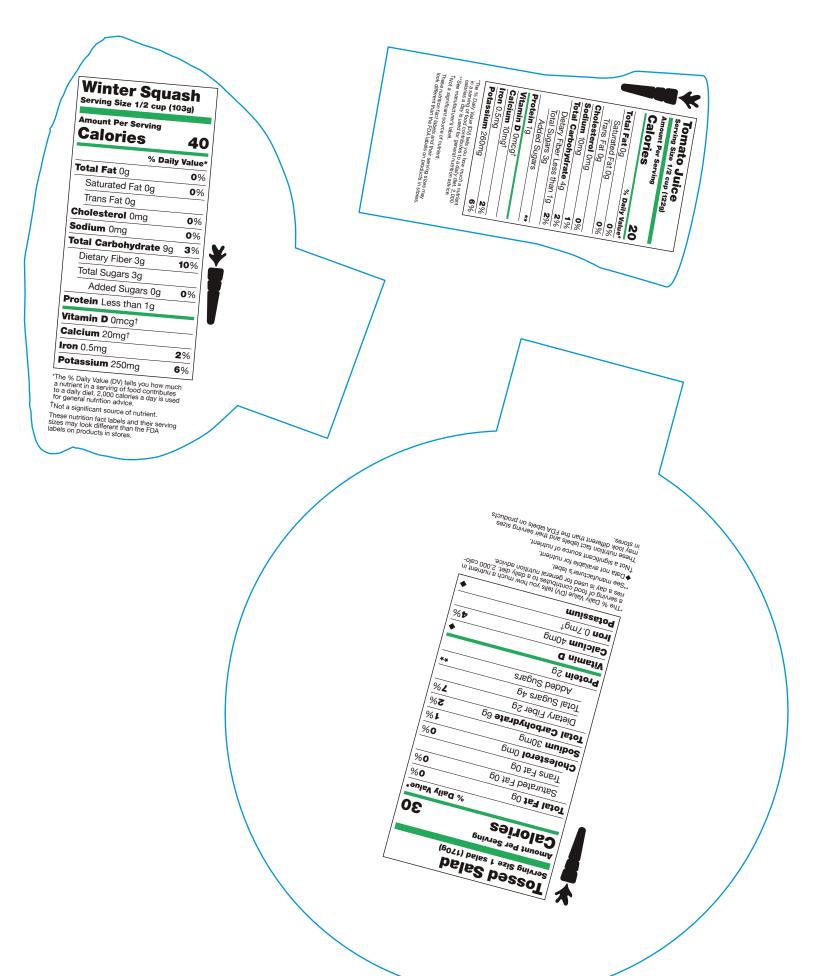


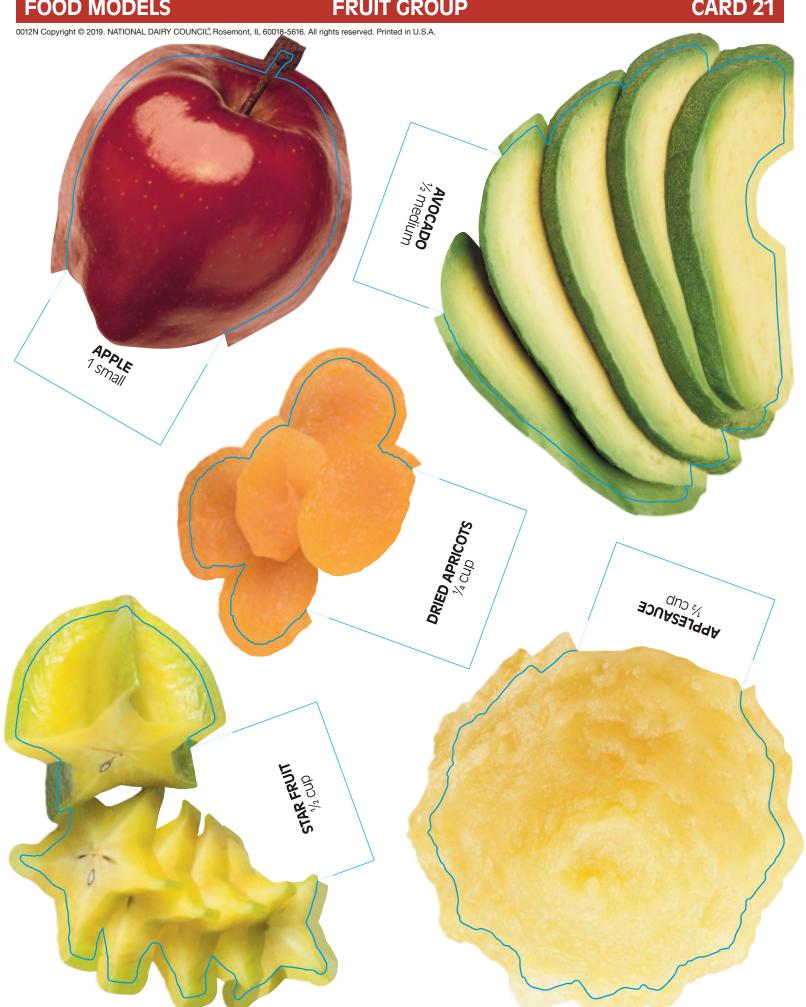


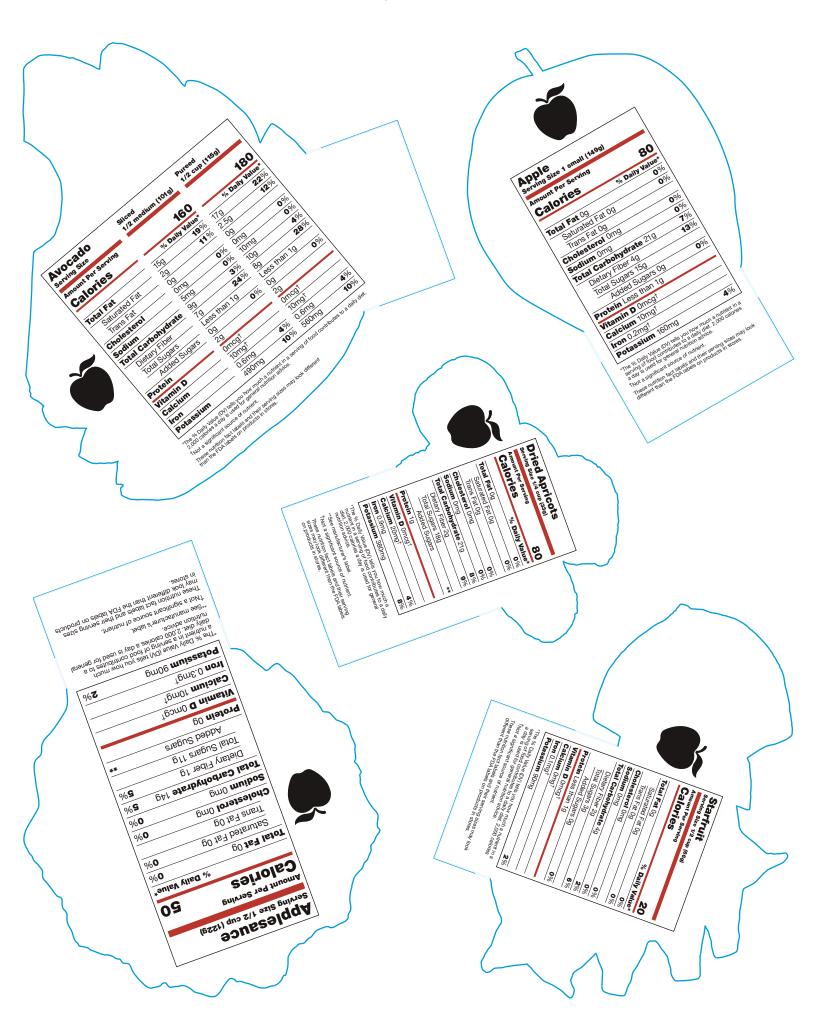




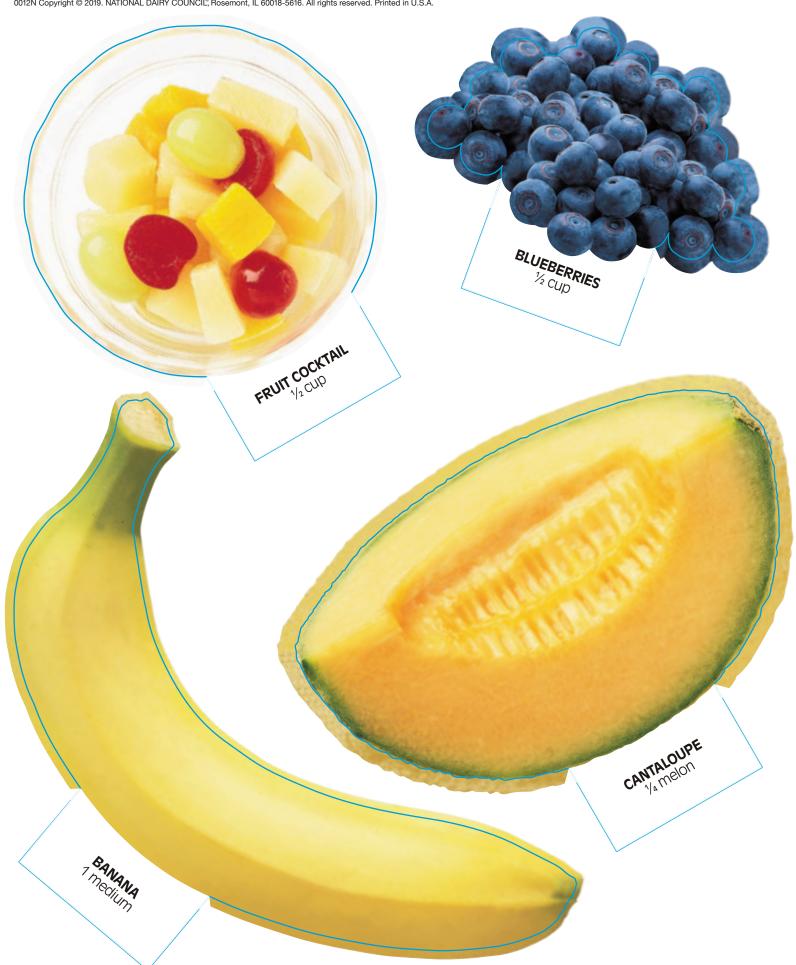


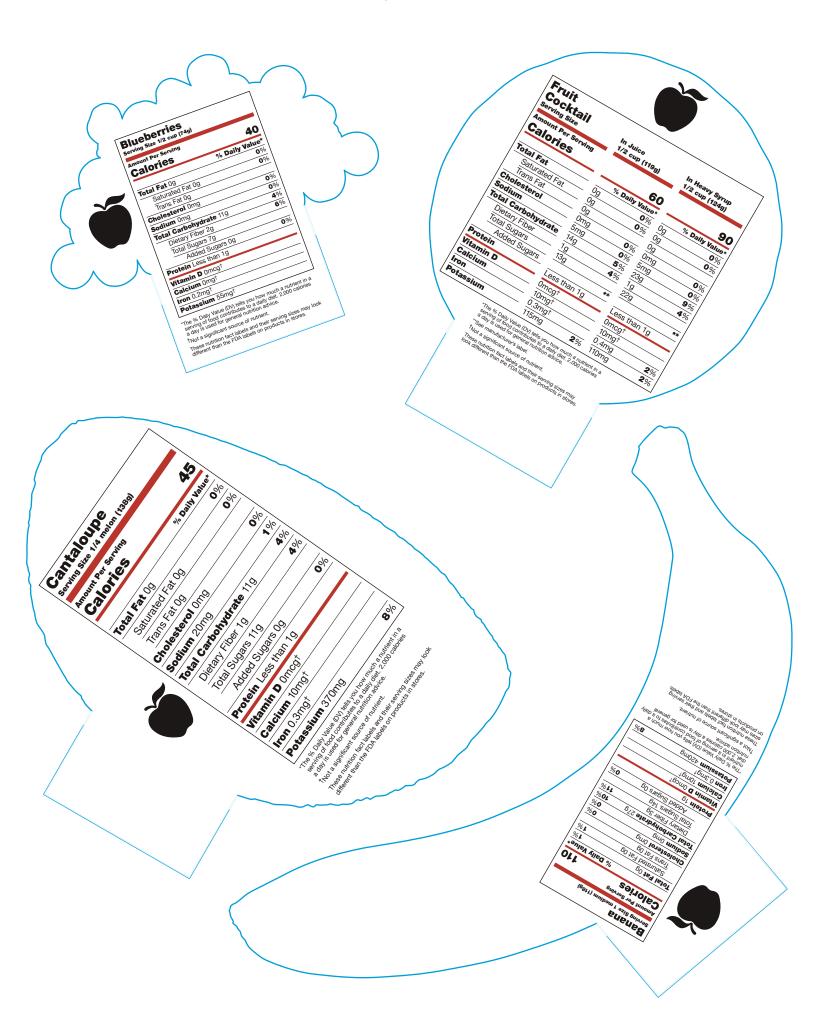


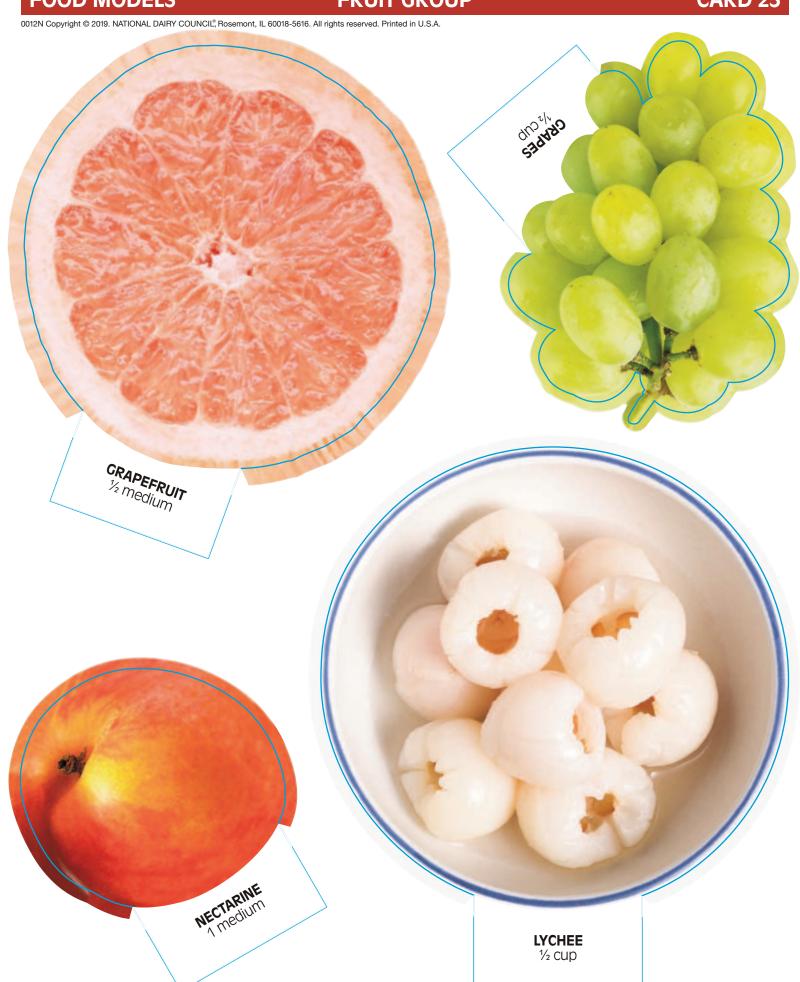


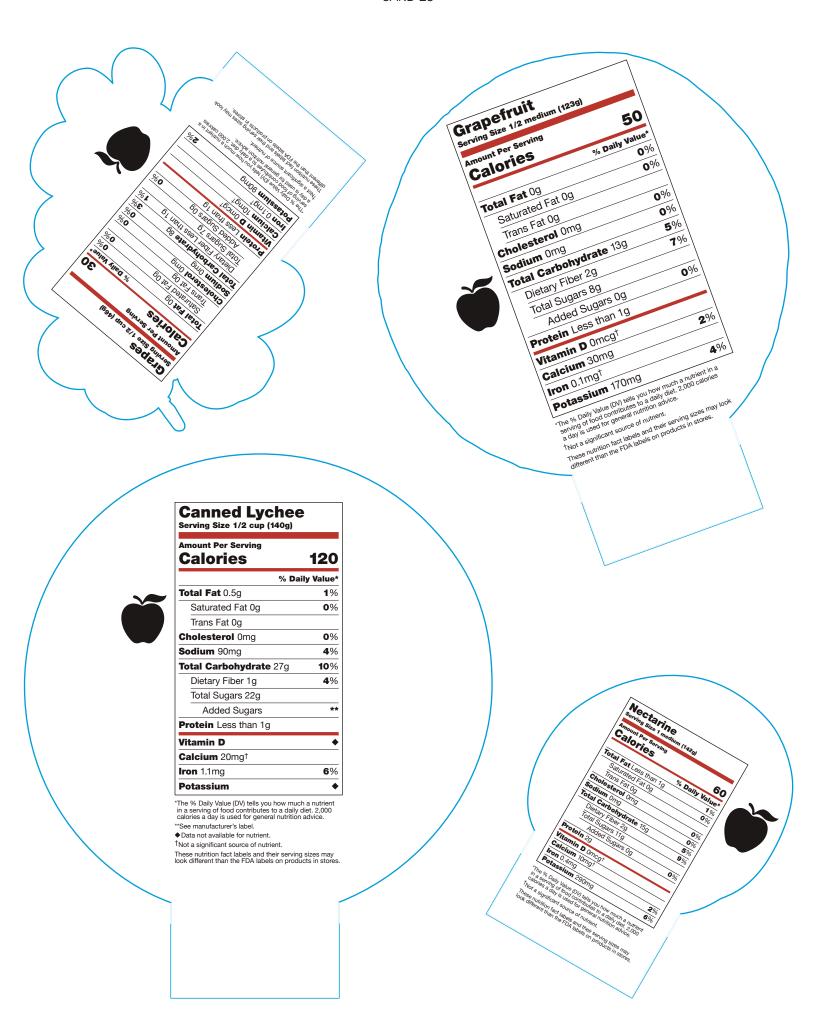


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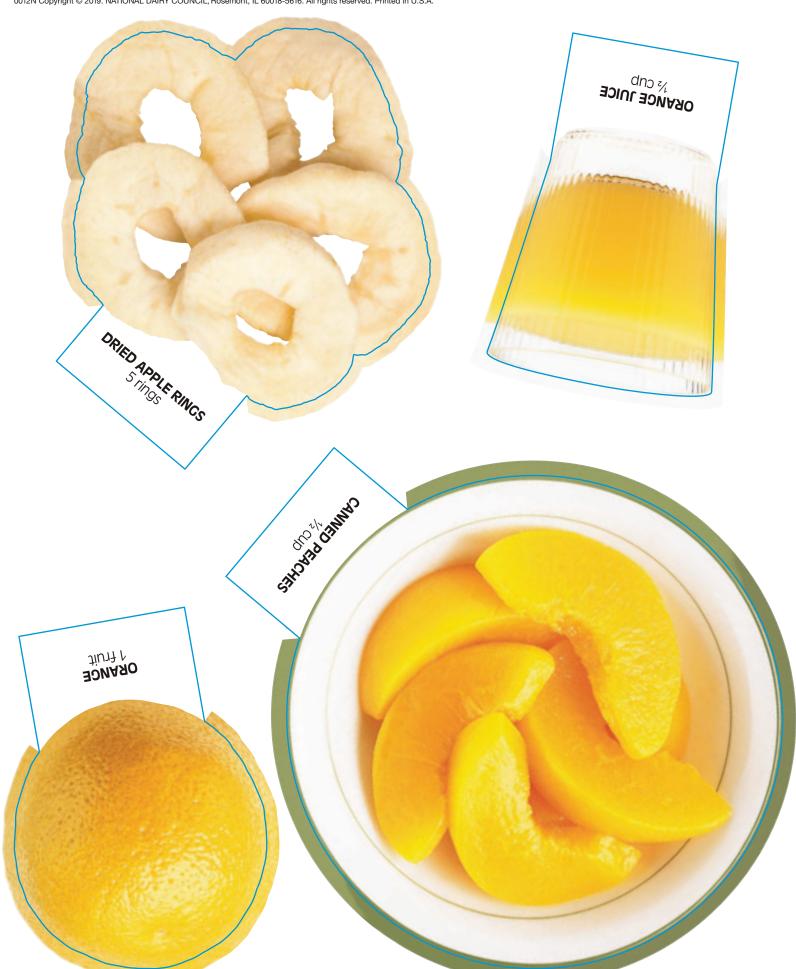


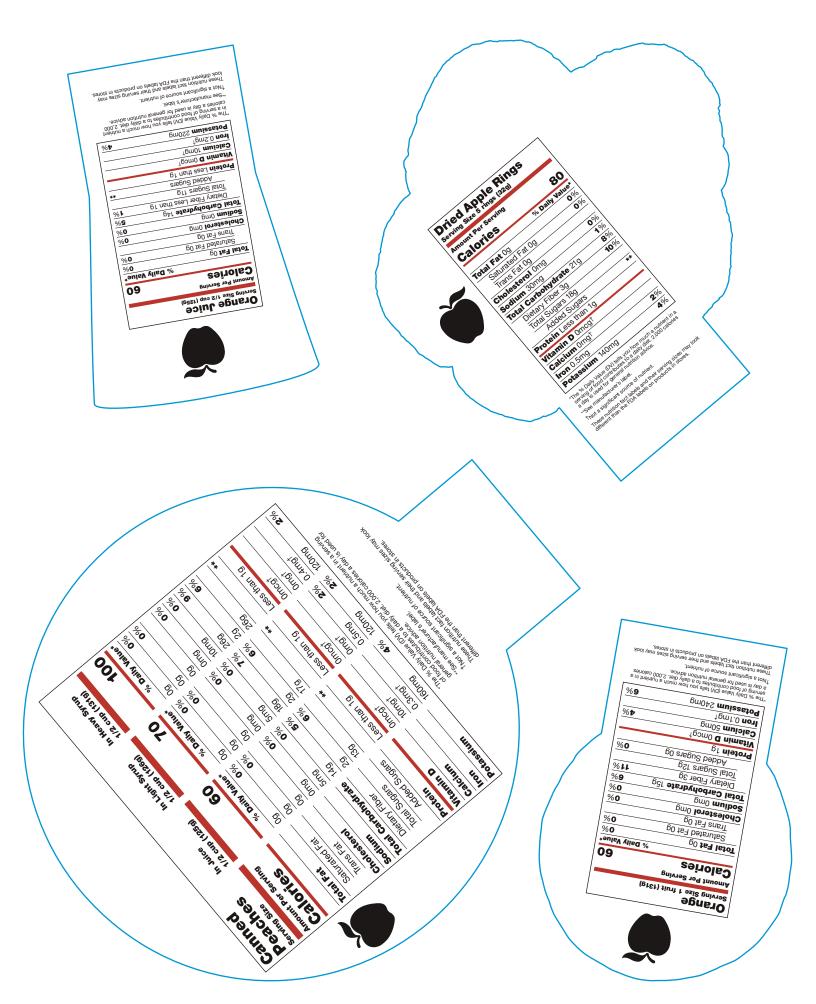


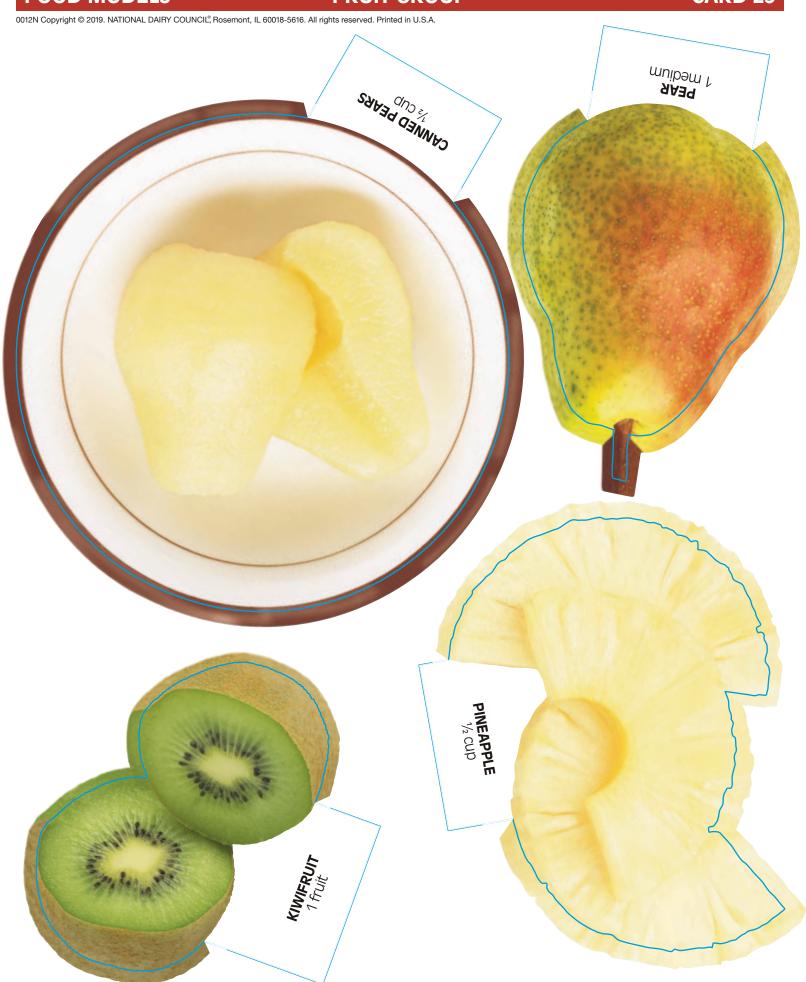


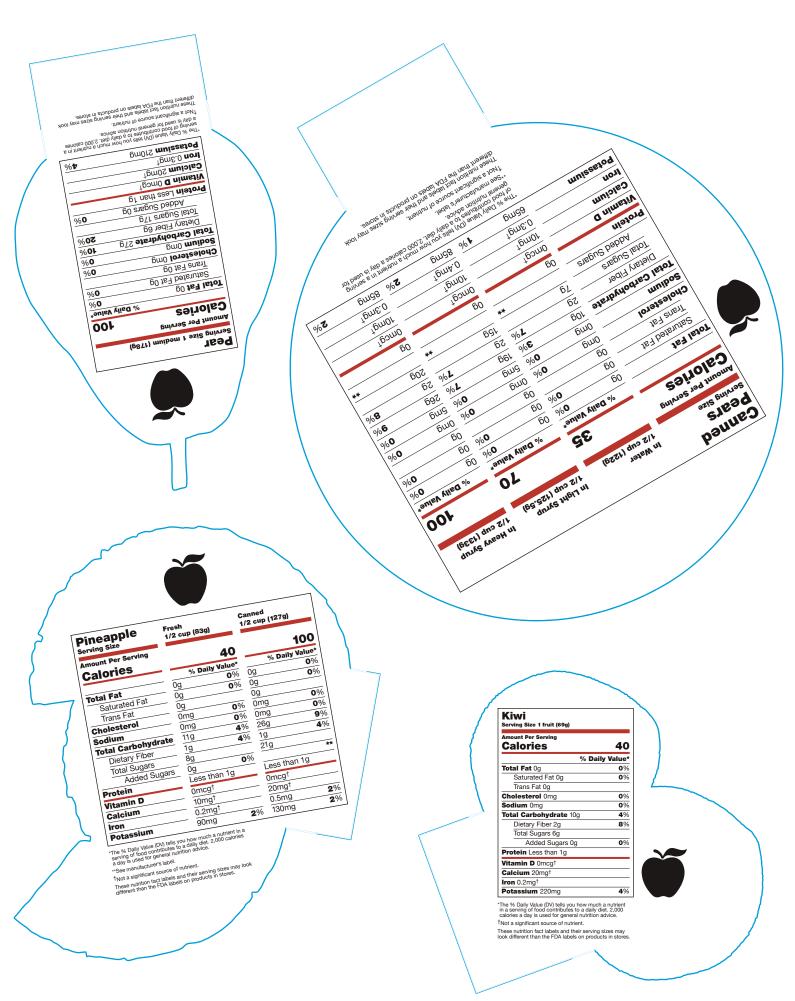


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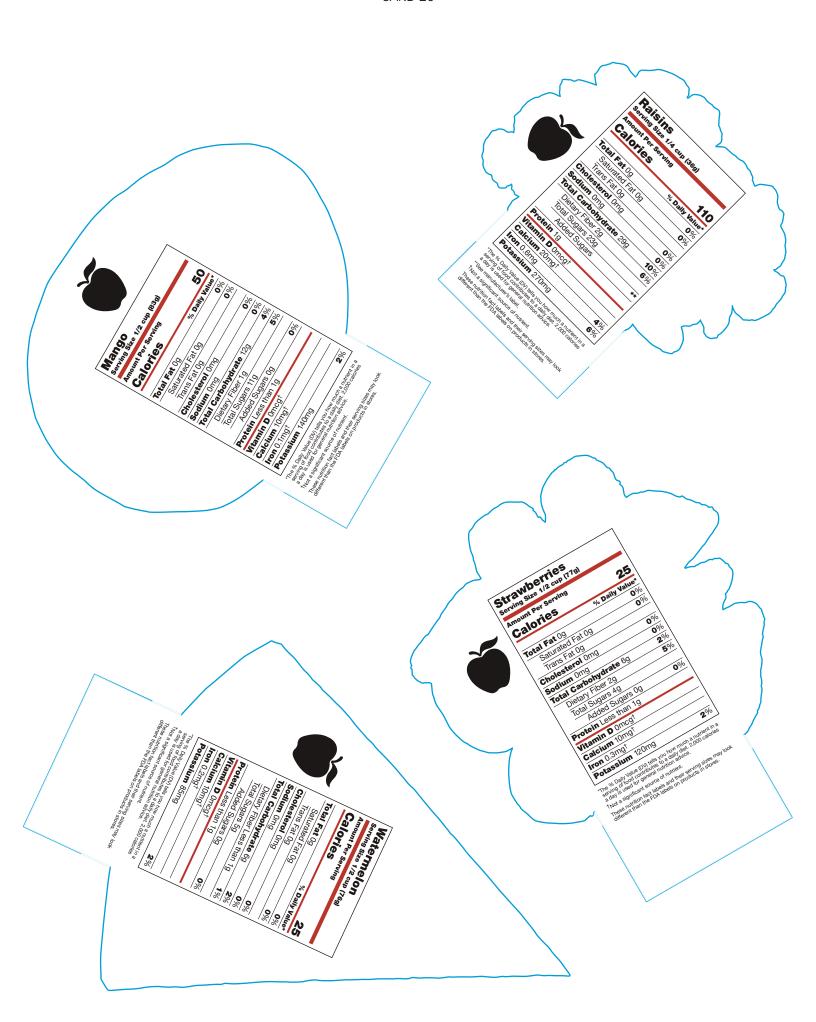


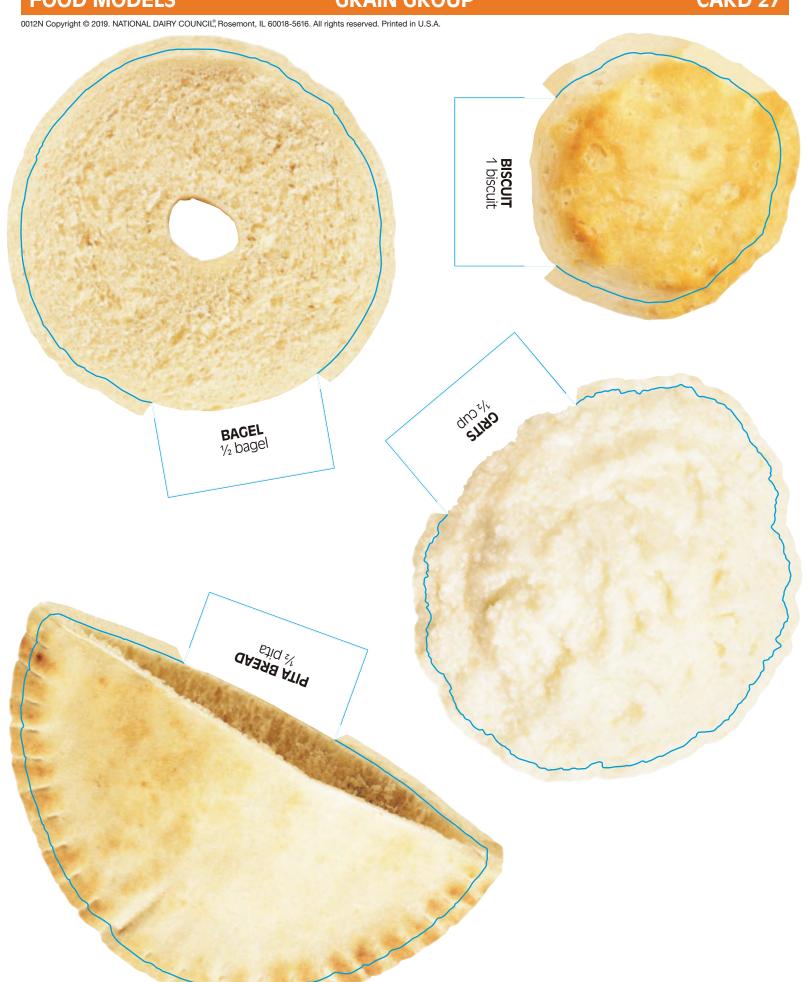


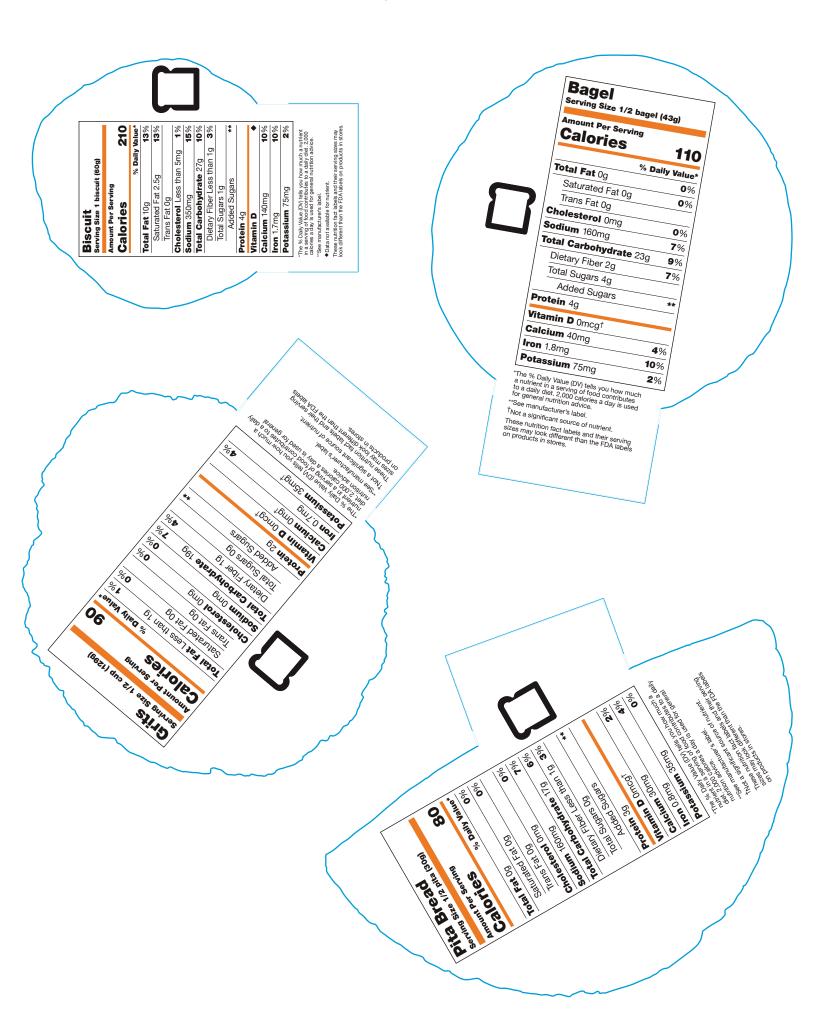


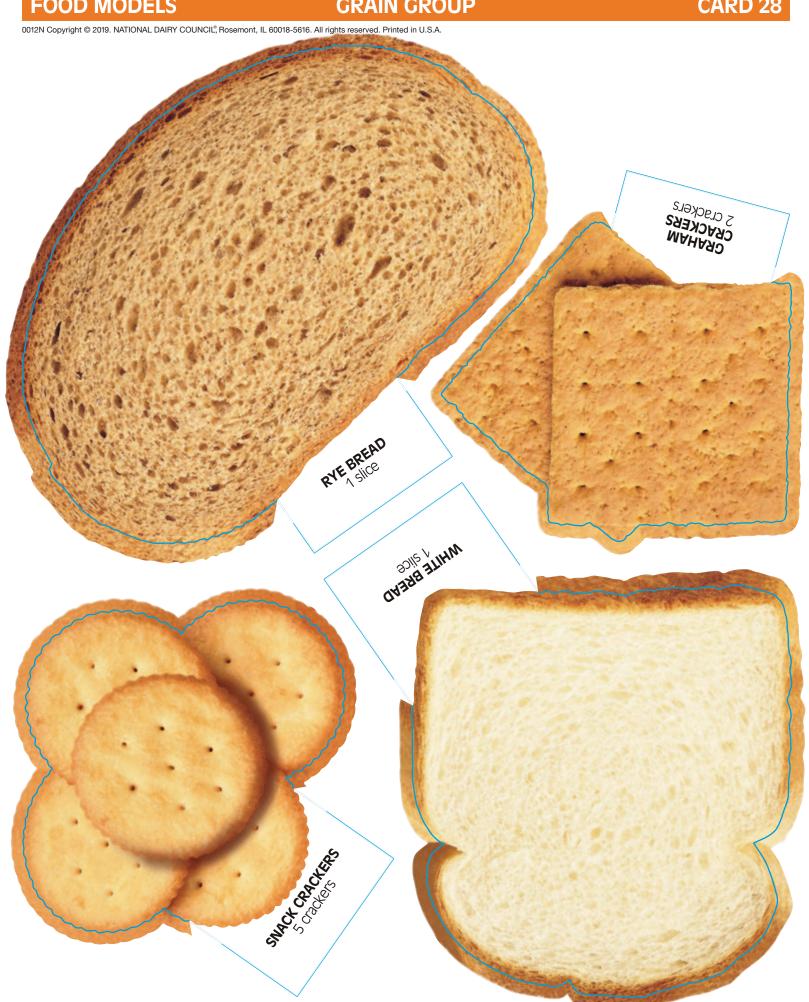


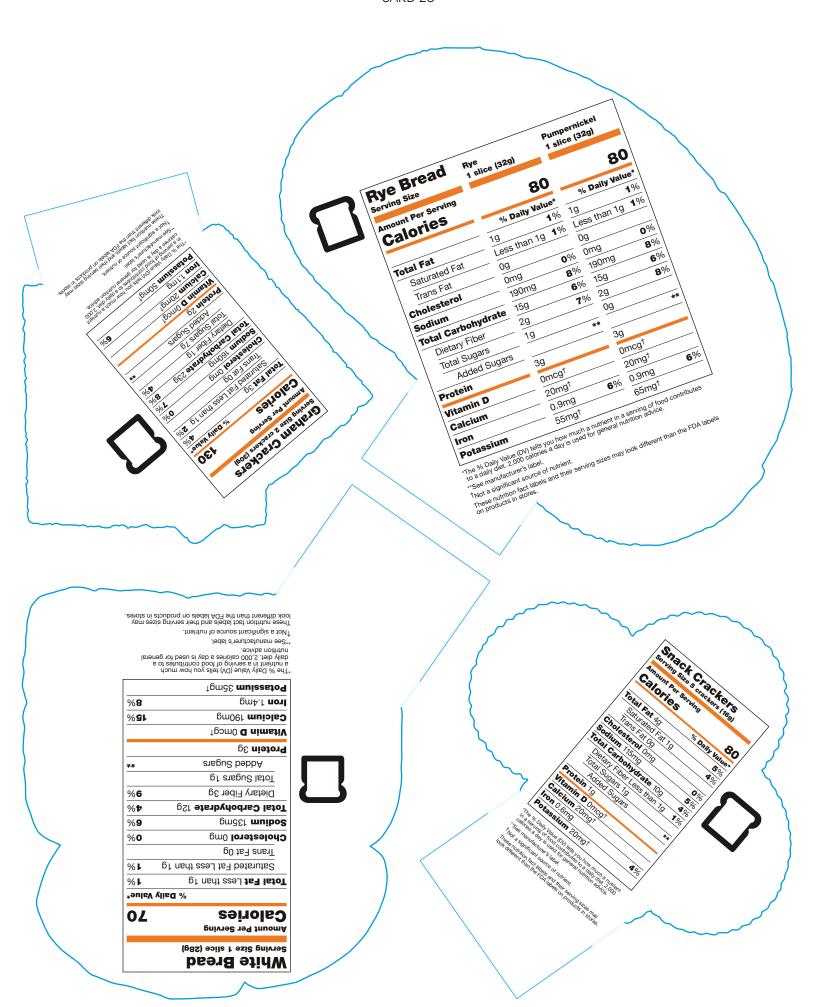
CARD 26 **FOOD MODELS FRUIT GROUP** 0012N Copyright © 2019. NATIONAL DAIRY COUNCIL®, Rosemont, IL 60018-5616. All rights reserved. Printed in U.S.A. STRAWBERRIES



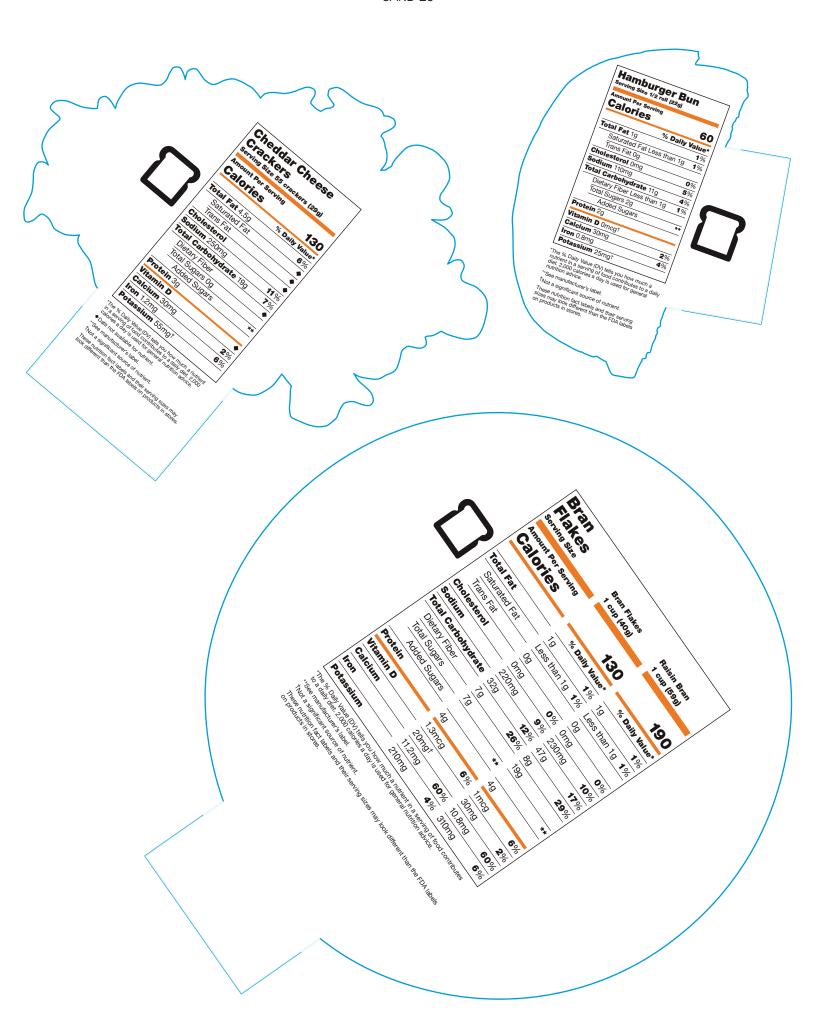




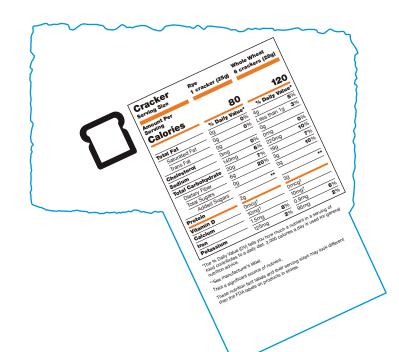


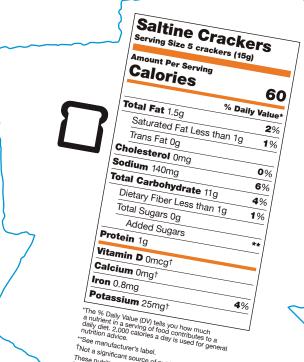


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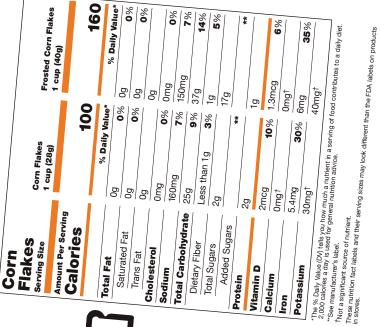
0012N Copyright © 2019. NATIONAL DAIRY COUNCIL®, Rosemont, IL 60018-5616. All rights reserved. Printed in U.S.A. RYE CRACKER SALTINE CRACKERS CORN FLAKES



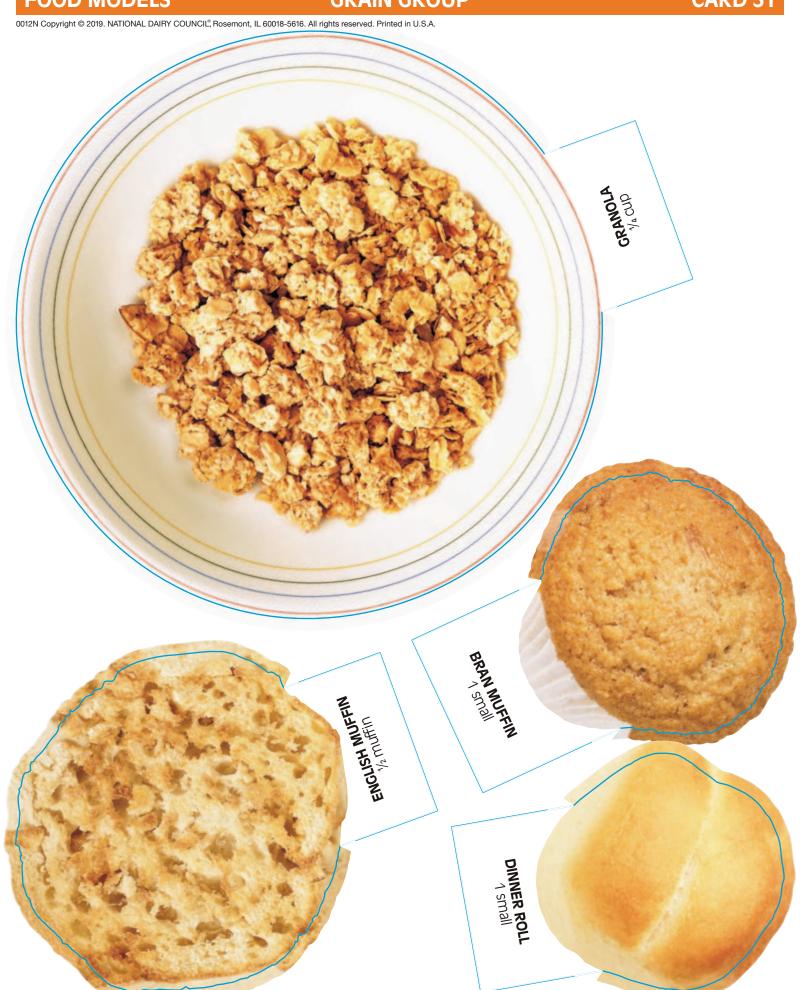


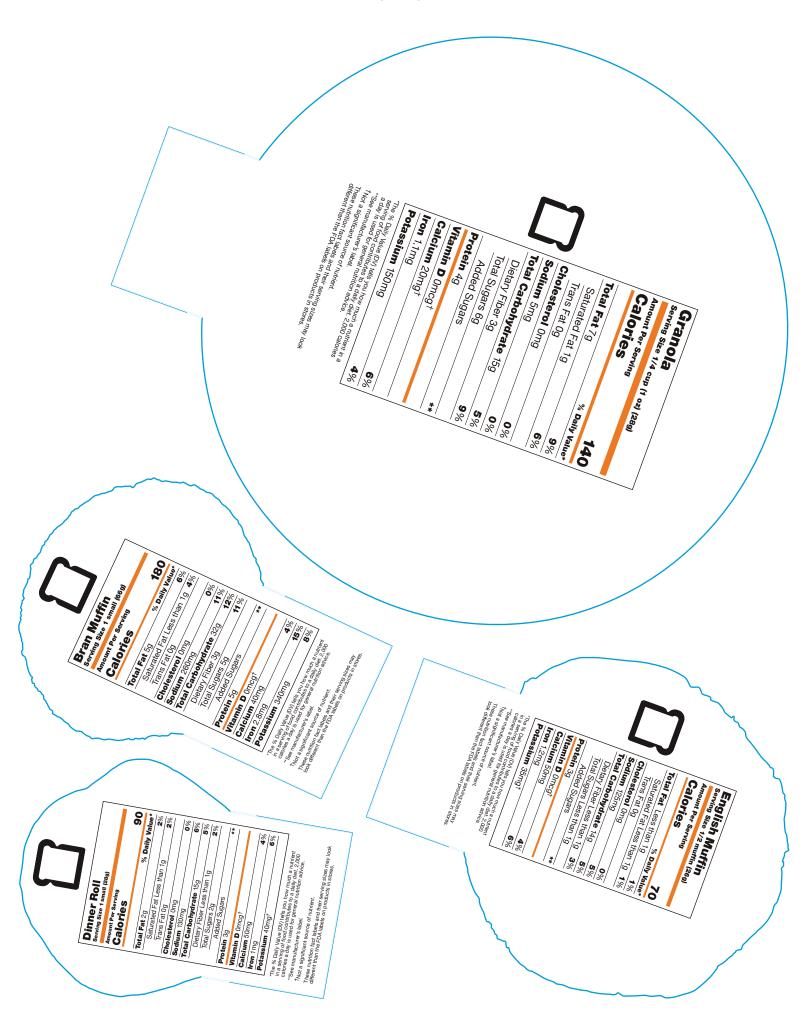
"See manufacturer's label.

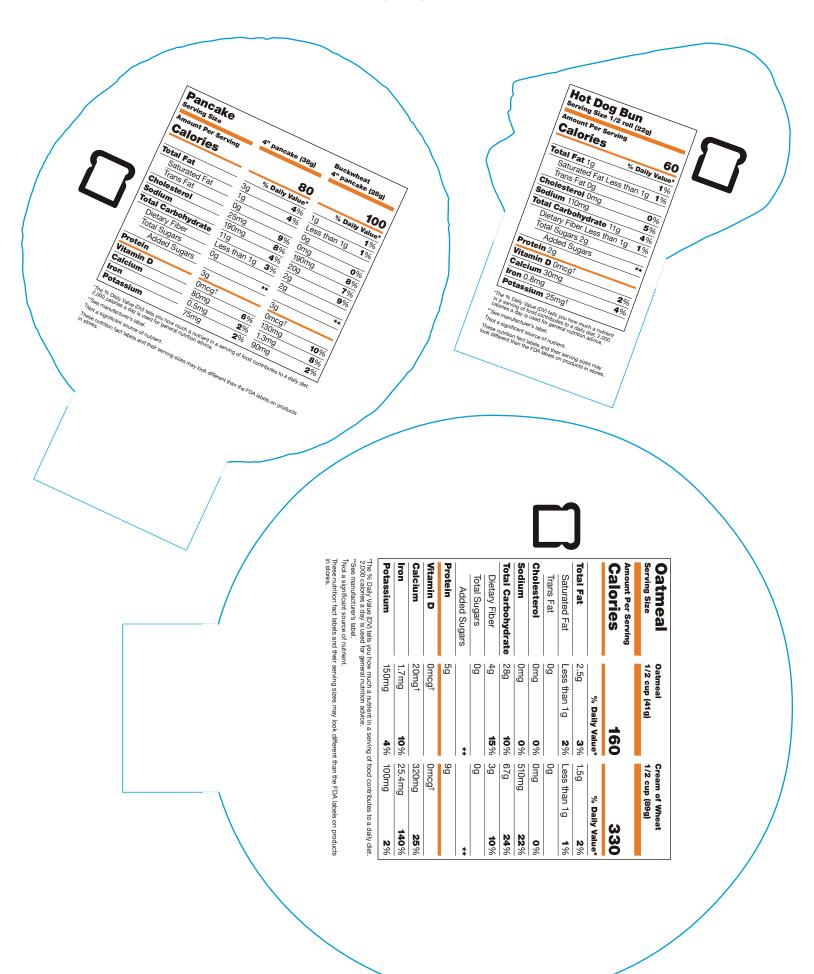
†Not a significant source of nutrient.
These nutrition fact labels and their serving sizes may look different than the FDA labels on products in stores.





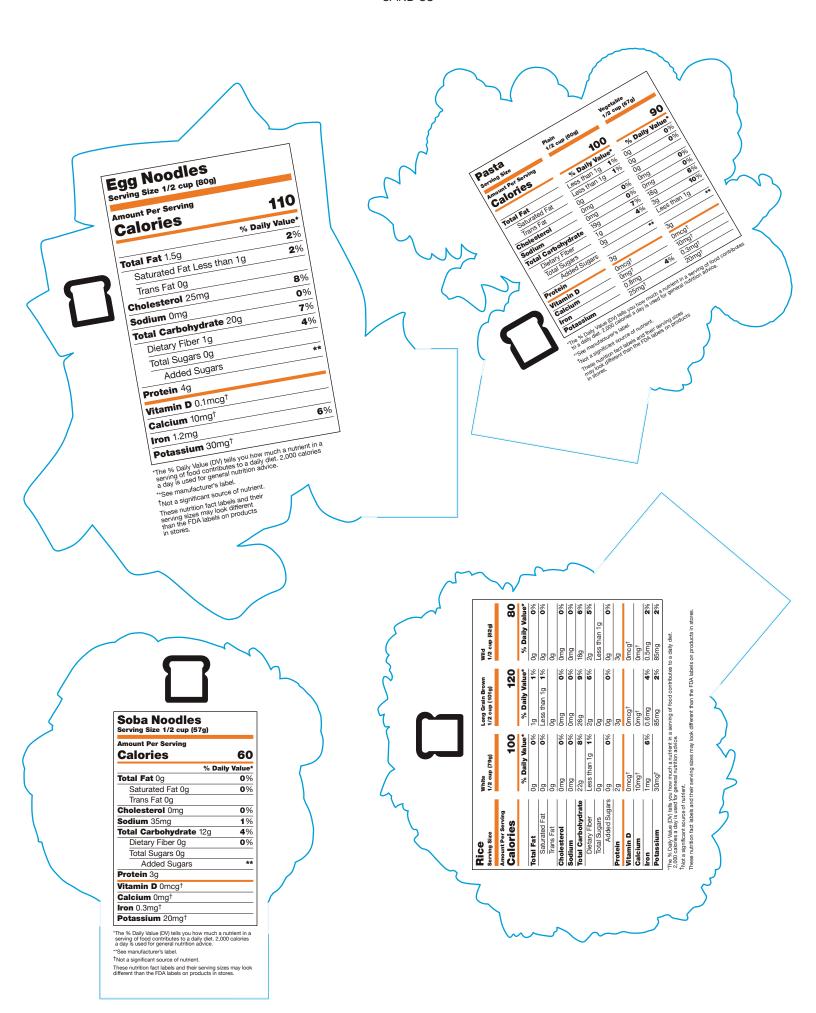




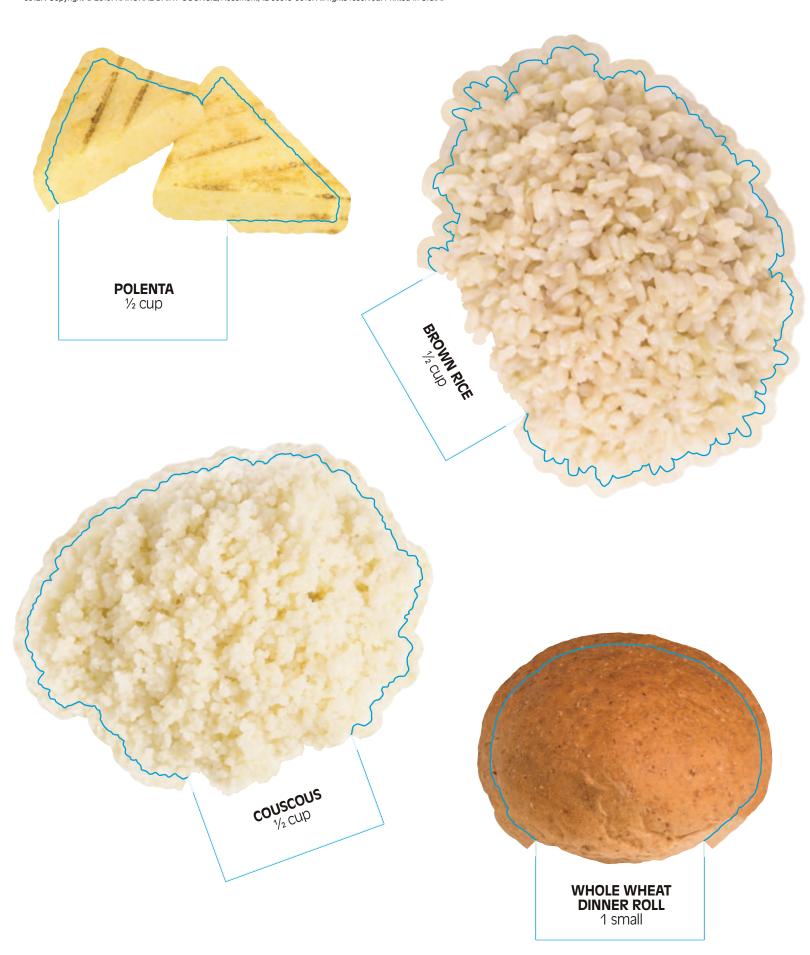


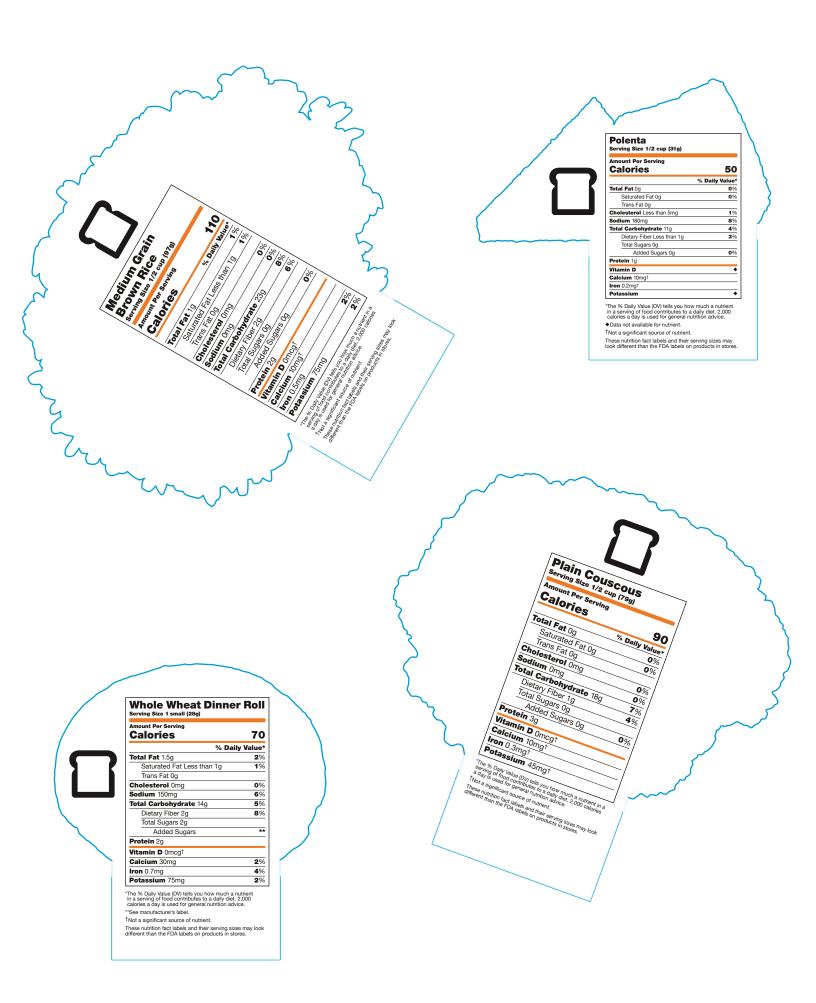
0012N Copyright © 2019. NATIONAL DAIRY COUNCIL®, Rosemont, IL 60018-5616. All rights reserved. Printed in U.S.A. EGG NOODLES PASTA 1/2 CUP SOBA NOODLES

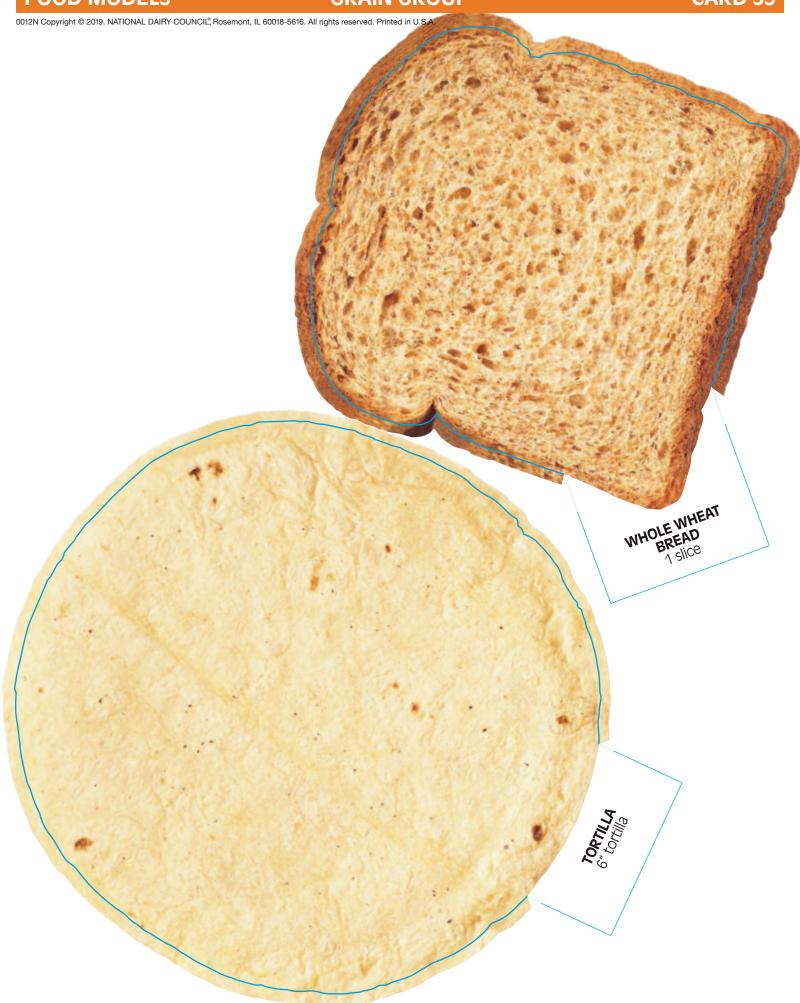
1/2 CUP

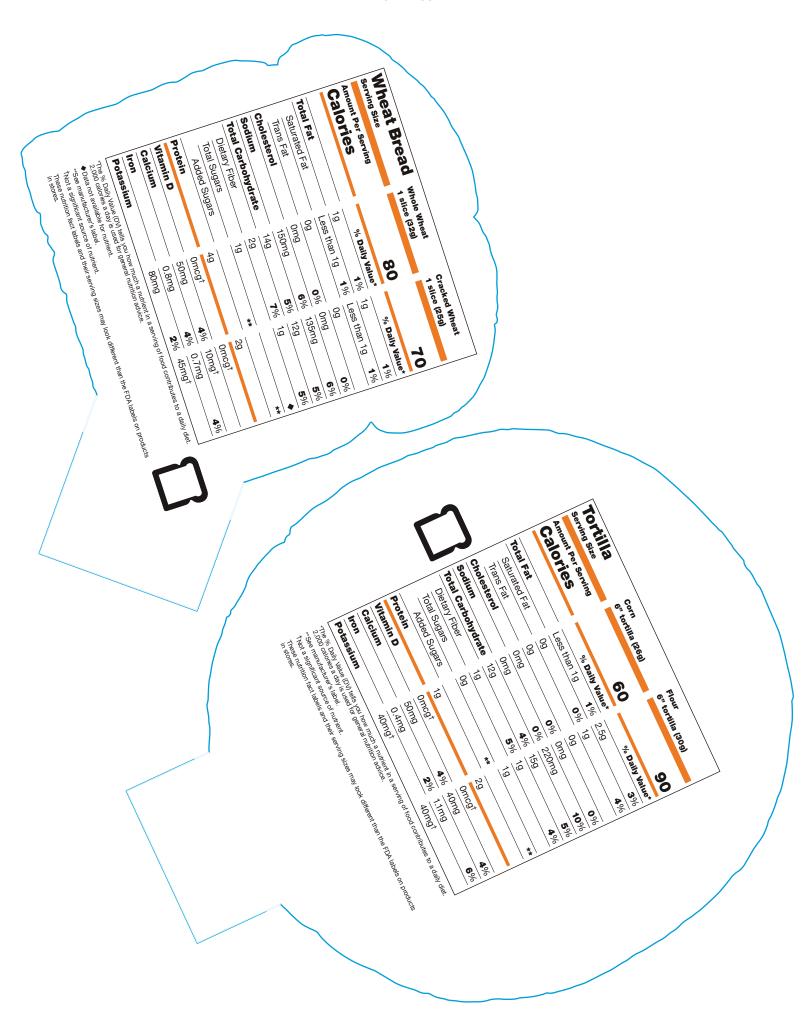


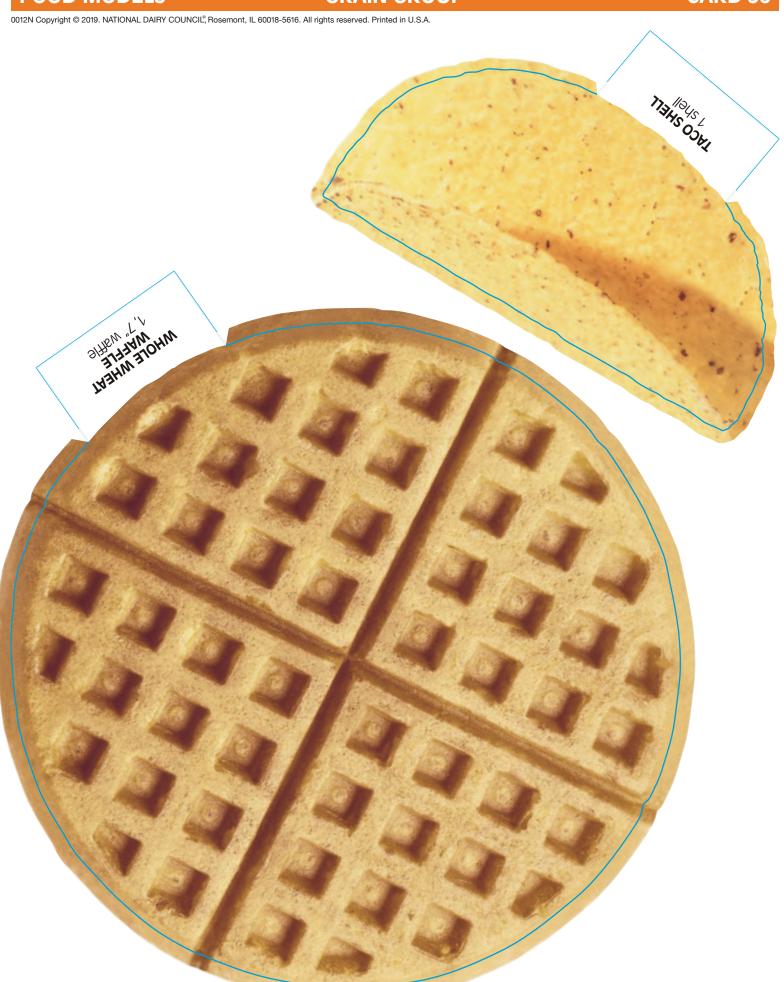
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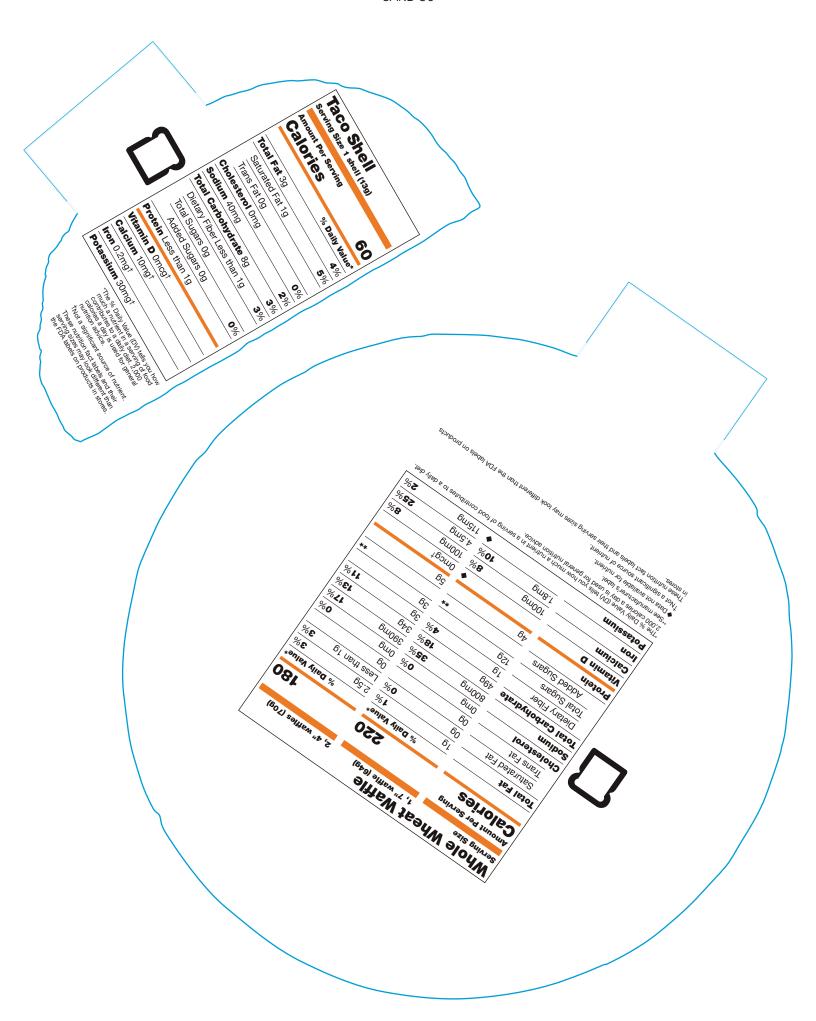




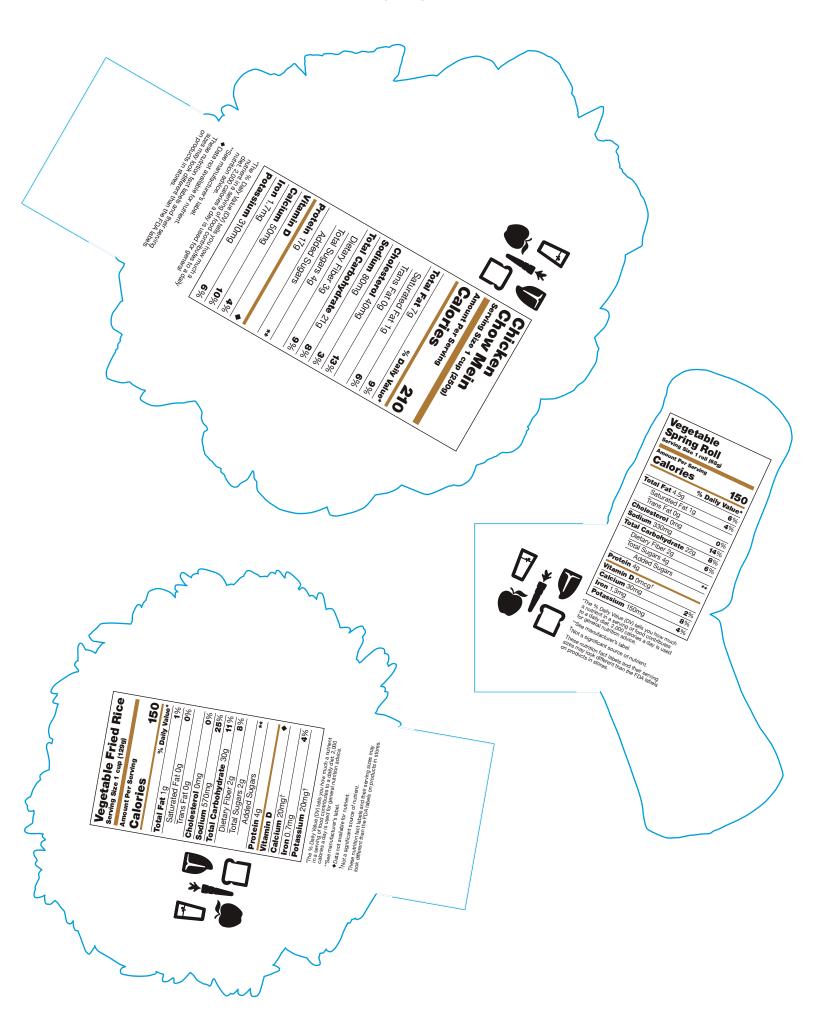




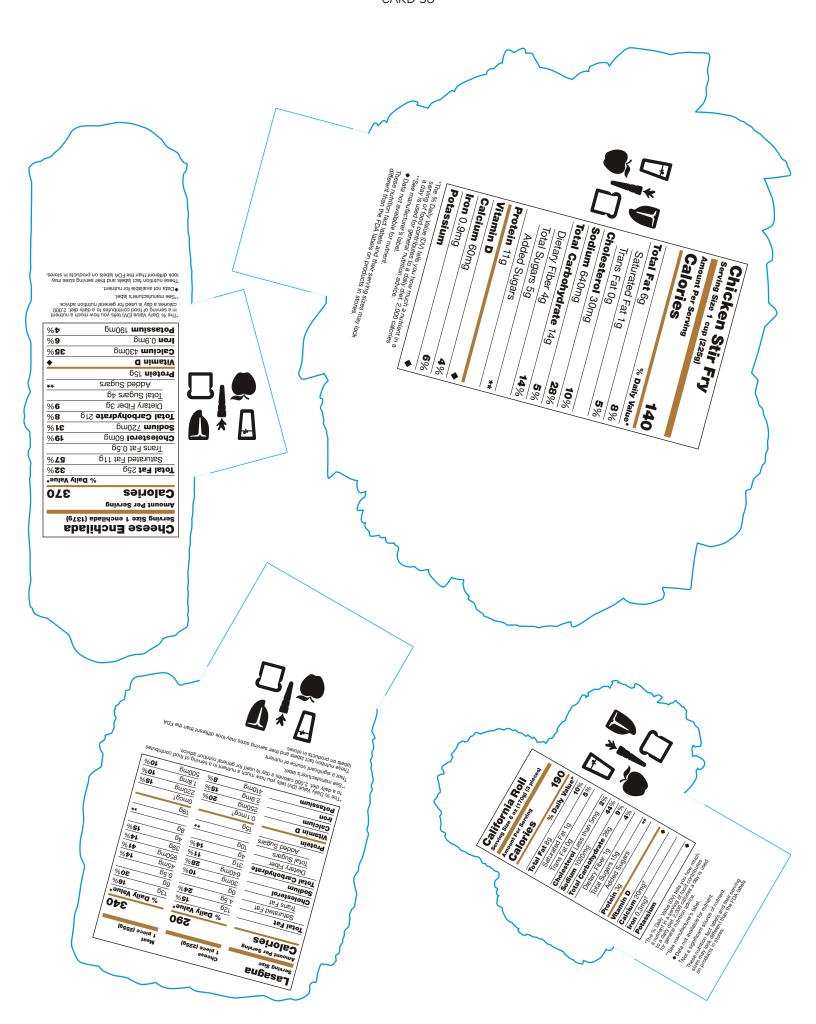


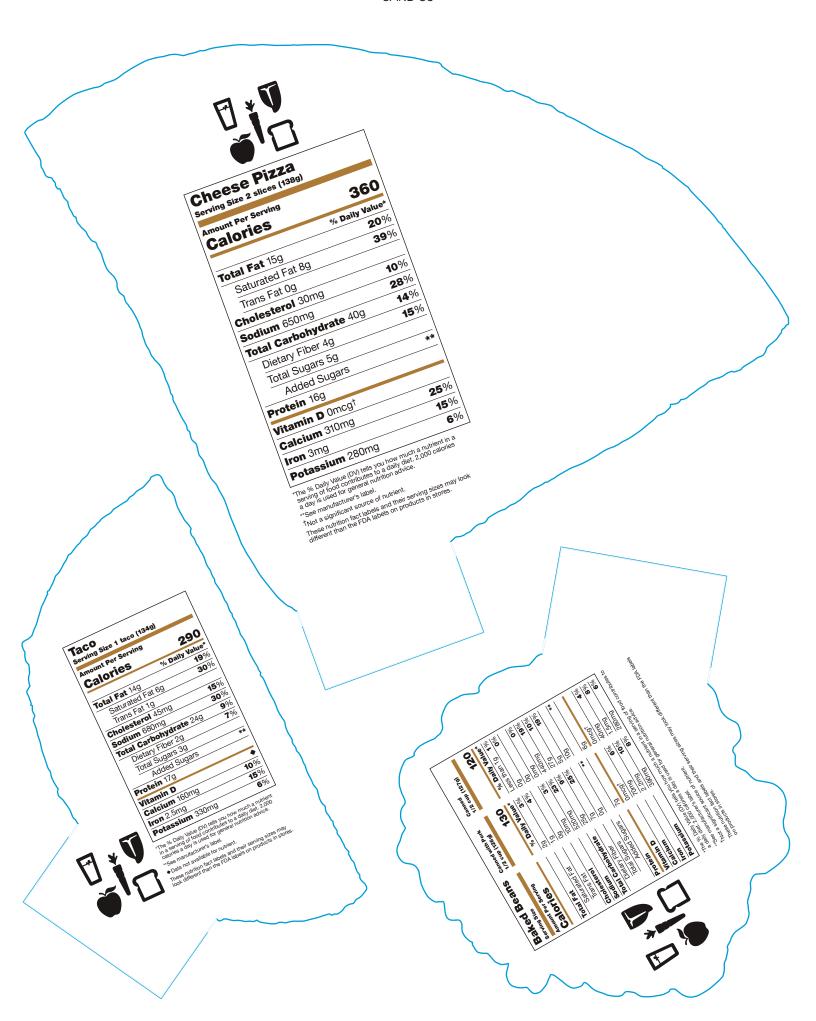


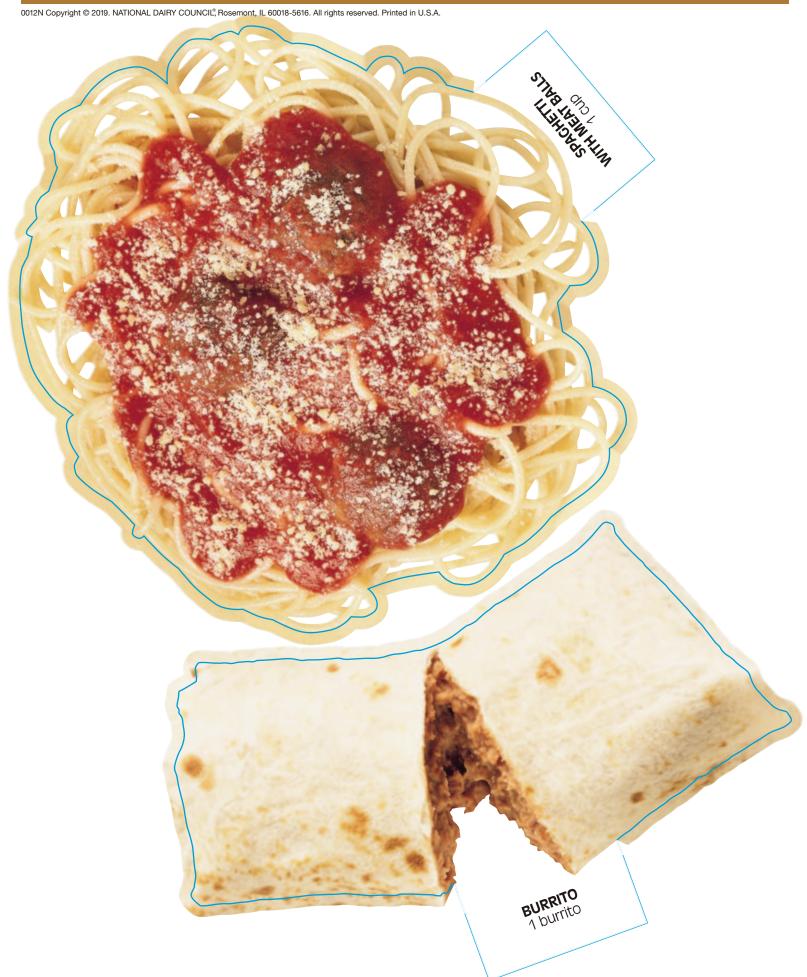




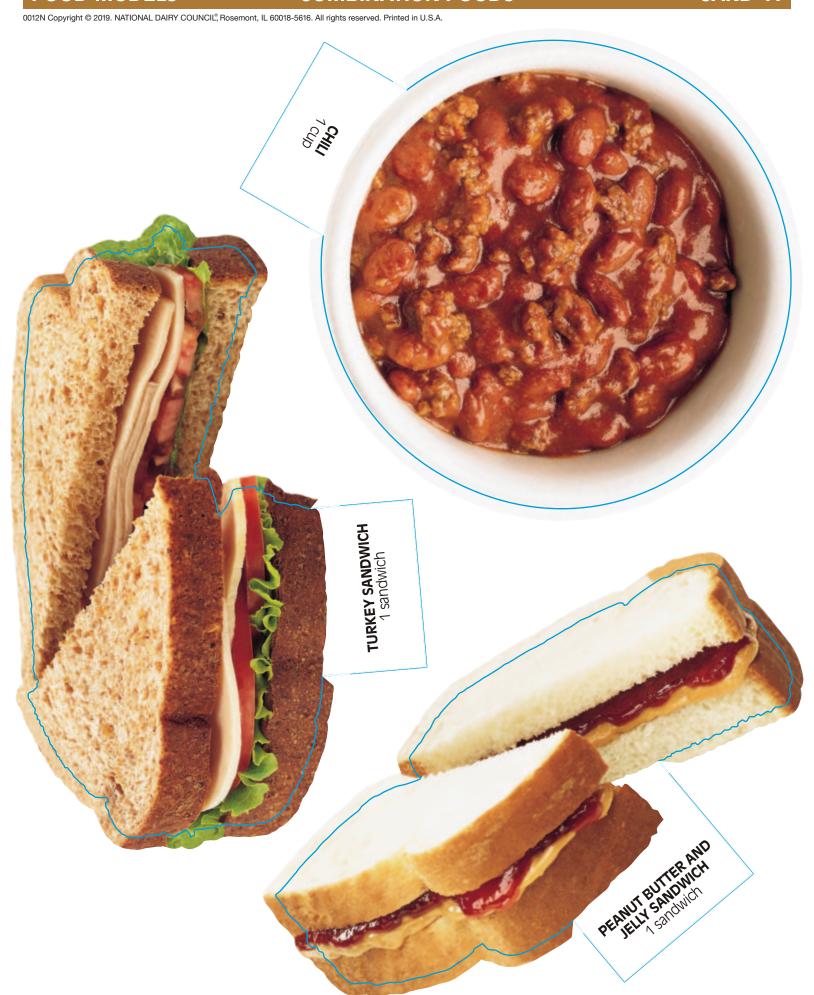


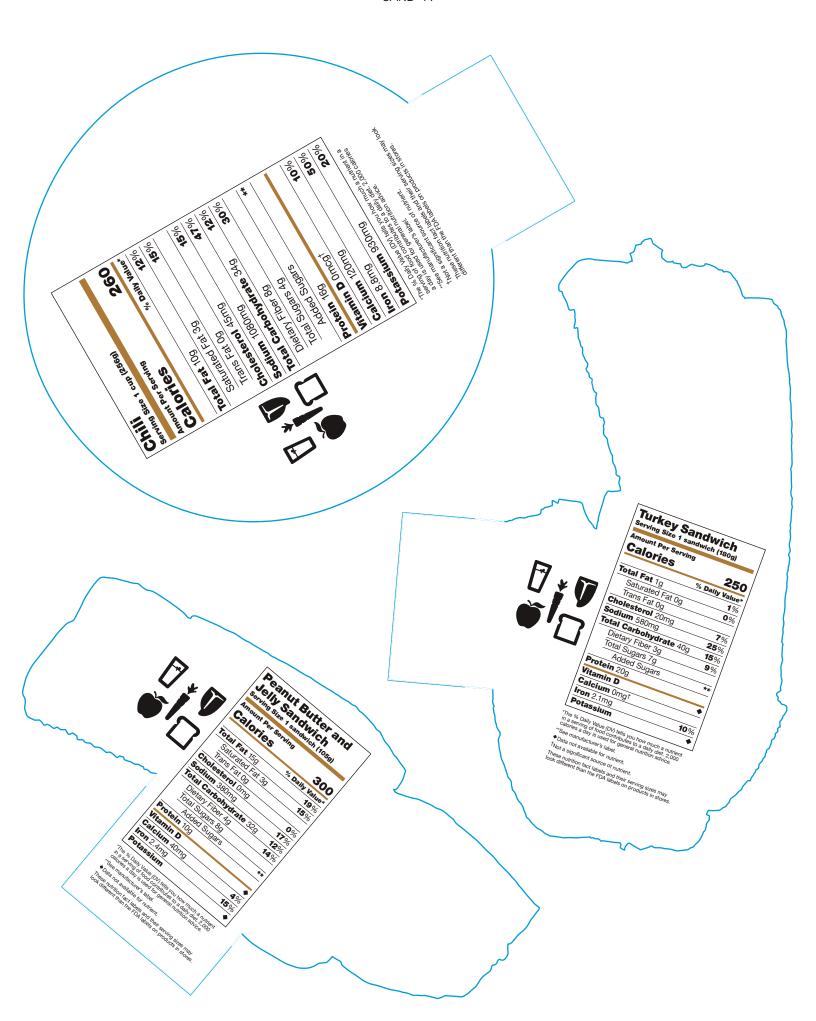






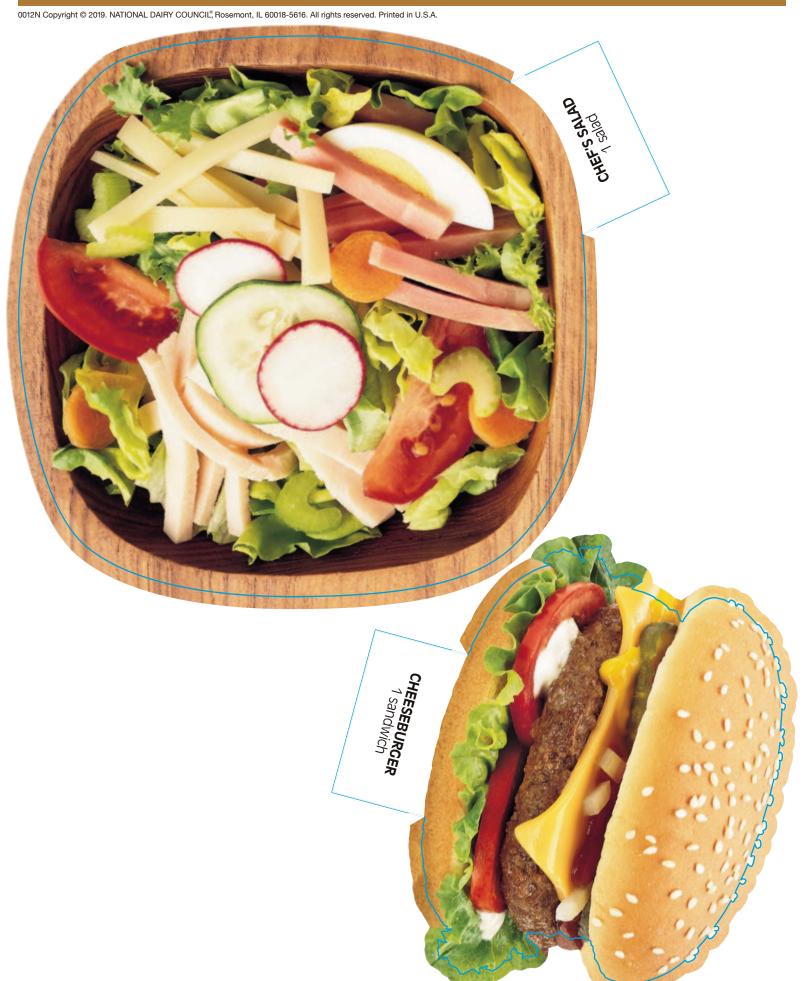


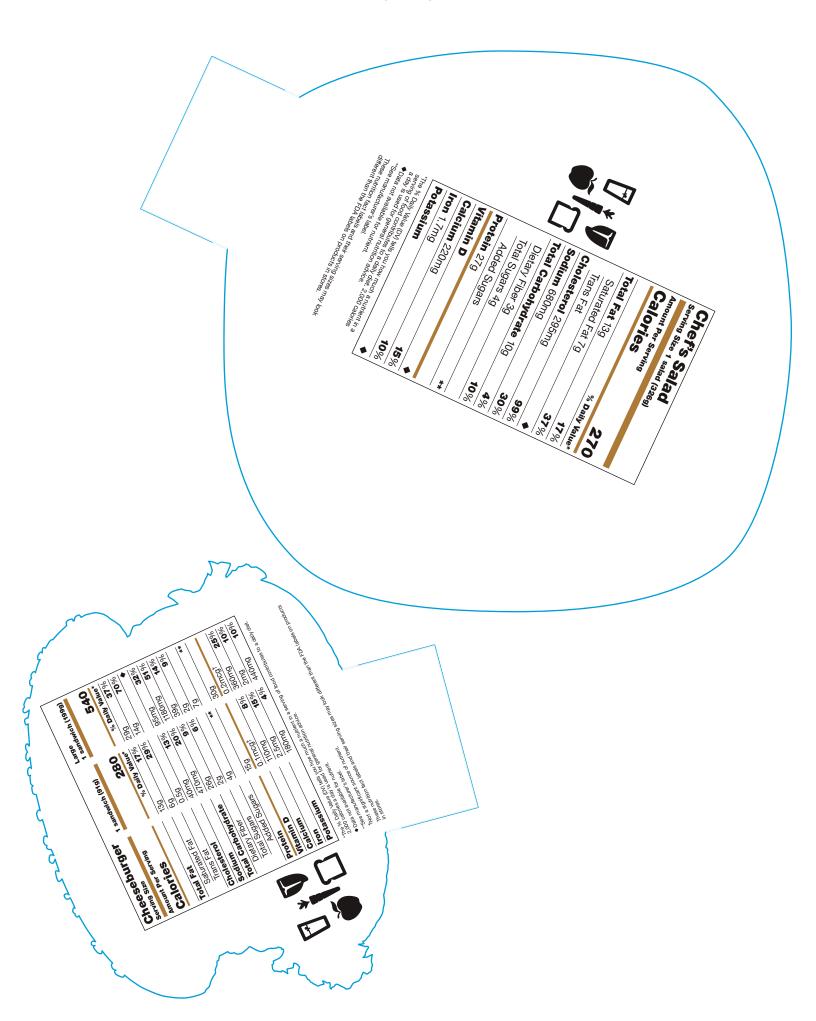
















Smoothie

Serving Size 1 cup (227g)

Amount Per Serving

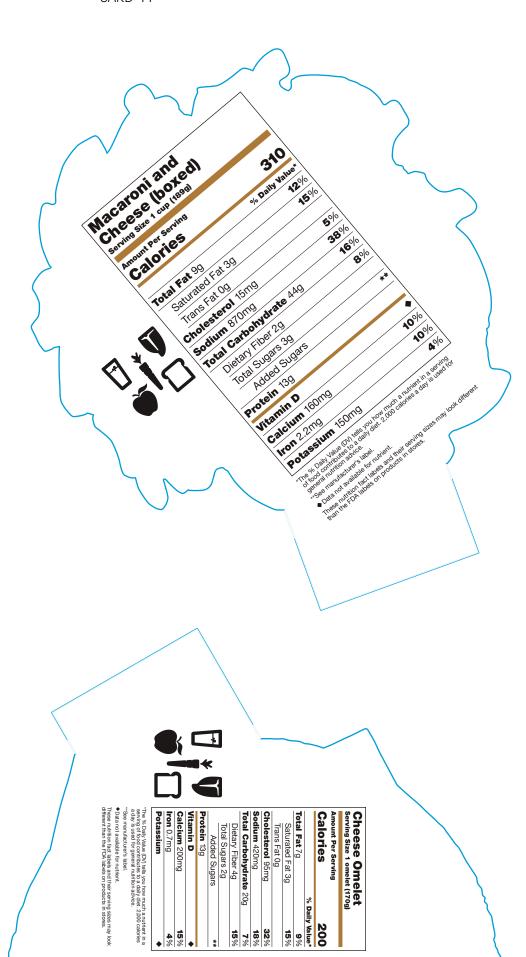
Amount rel ociving	
Calories	110
% Daily Value*	
Total Fat 1g	1%
Saturated Fat Less than 1g	1%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 5mg	0%
Total Carbohydrate 26g	10%
Dietary Fiber 1g	5%
Total Sugars 23g	
Added Sugars	**
Protein 1g	
Vitamin D 0mcg†	
Calcium 20mg [†]	
Iron 0.9mg	4%
Potassium 330mg	8%

The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

**See manufacturer's label.

†Not a significant source of nutrient.

These nutrition fact labels and their serving sizes may look different than the FDA labels on products in stores.







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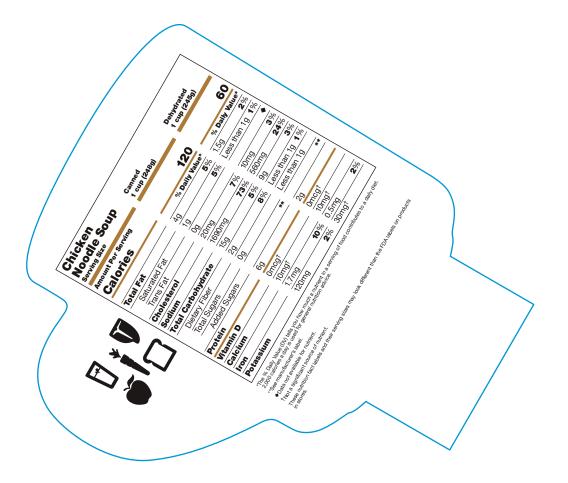


Ready Made Chicken Pot Pie Serving Size 1 pot pie (302g)

A	
Calories	620
%	Daily Value*
Total Fat 36g	46%
Saturated Fat 13g	66%
Trans Fat 0g	
Cholesterol 45mg	15%
Sodium 1190mg	52%
Total Carbohydrate 58	g 21 %
Dietary Fiber 3g	12%
Total Sugars 7g	
Added Sugars	**
Protein 15g	
Vitamin D 0.3mg [†]	
Calcium 60mg	4%
Iron 2.3mg	15%
Potassium 330mg	8%

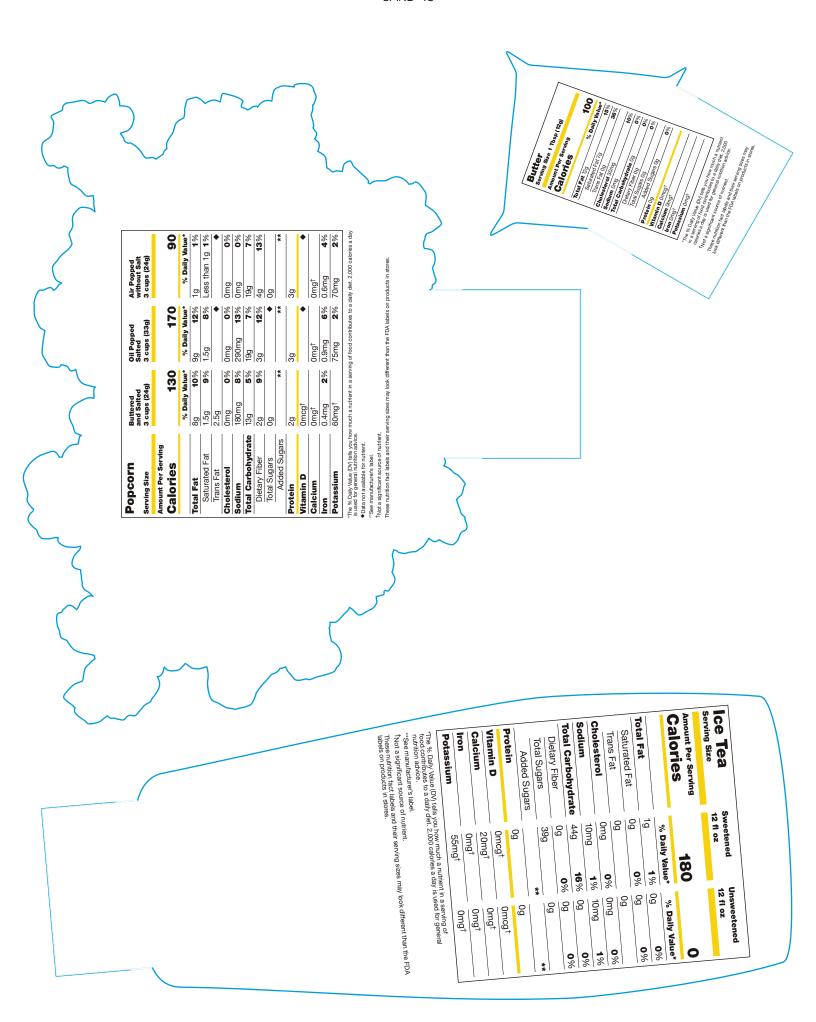
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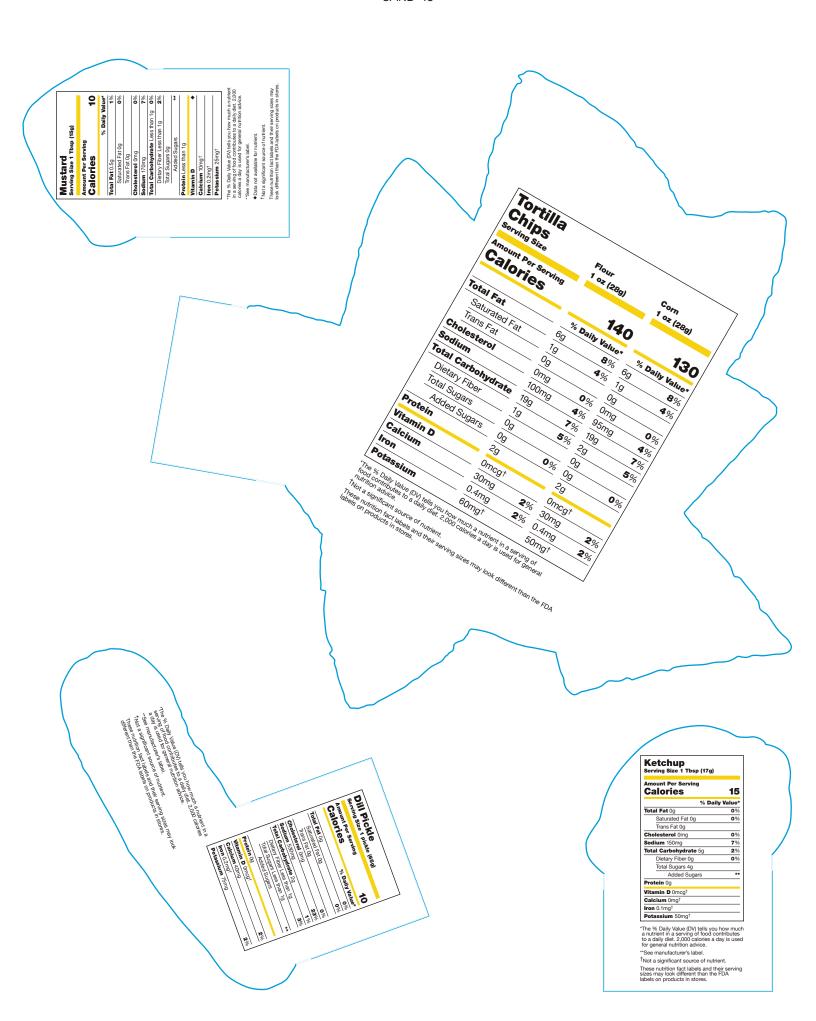


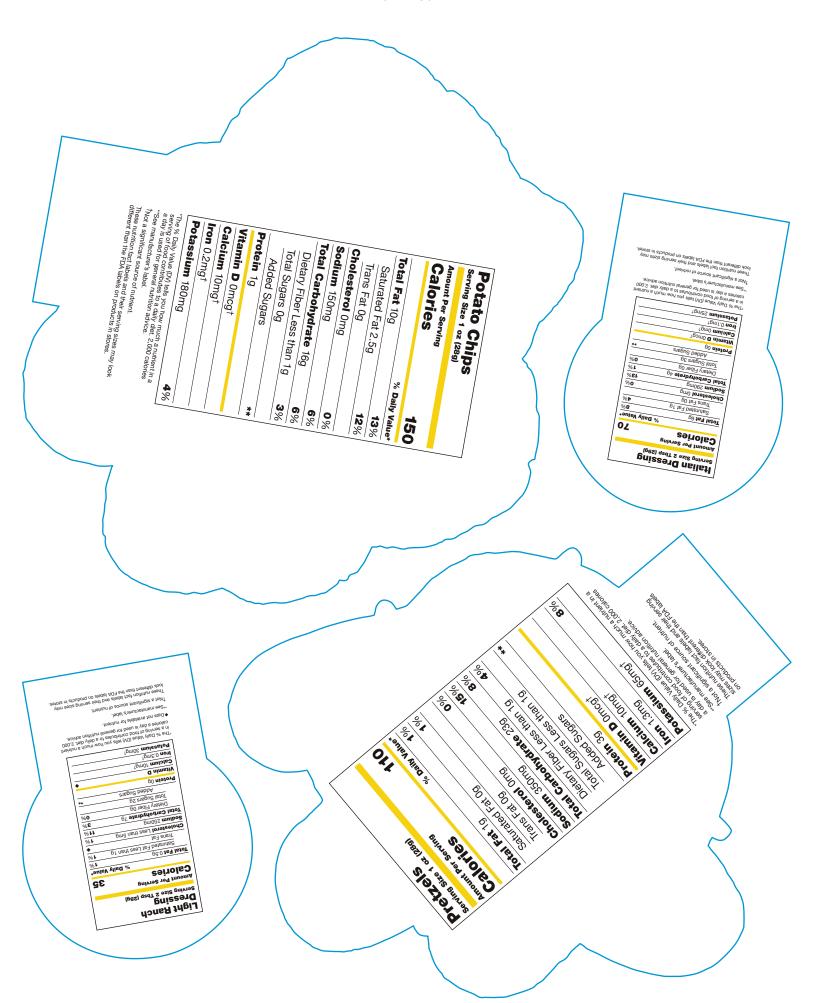




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Brownie Serving Size 1 oz (28g) (1-3/4"x1-3/4"x3/4")	/4"x3/4")
Amount Per Serving Calories	5
%	% Daily Value*
Total Fat 4.5g	% 9
Saturated Fat 1g	% 9
Trans Fat 0.5g	
Cholesterol Less than 5mg	82%
Sodium 80mg	% e
Total Carbohydrate 18g	%4
Dietary Fiber Less than 1g	88
Total Sugars 10g	
Added Sugars	*
Protein 1g	
Vitamin D 0mcg [†]	
Calcium 10mg [†]	
Imn O 6mg	707

Amount Per Serving Calories	100
% D	aily Value
Total Fat 10g	139
Saturated Fat 1.5g	89
Trans Fat 0g	
Cholesterol 5mg	29
Sodium 90mg	49
Total Carbohydrate 0g	09
Dietary Fiber 0g	09
Total Sugars 0g	
Added Sugars	*
Protein 0g	
Vitamin D 0mcg†	
Calcium 0mg [†]	
Iron 2.9mg	159

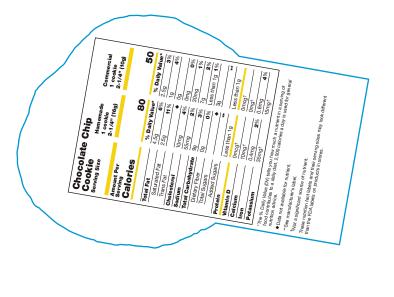
in a serving of food contributes to a daily diet. 2, calories a day is used for general nutrition advice "See manufacturer's label.

Calories	100
% I	Daily Value
Total Fat 10g	13
Saturated Fat 1.5g	8
Trans Fat 0g	
Cholesterol 5mg	2
Sodium 90mg	4
Total Carbohydrate 0g	0
Dietary Fiber 0g	0
Total Sugars 0g	
Added Sugars	
Protein 0g	
Vitamin D 0mcg†	
Calcium 0mg [†]	
Iron 2.9mg	15

Not a significant source of nutrient.
These nutrition fact labels and their serving sizes may look different than the FDA labels on products in store

/	_			_					
	Low Calorie	(Been)	% Daily Value*	%0 %0	% 1 %0	%0	*	%N	
		_	100	og Omg		00 0d	00	10mg† 0.4mg	30mg† rving of for general
	Regular 12 fl oz (370g)	160	% Daily Value*		-	% 0 *			The % Daily Value (DV) tells you how much a nutrient in a serving of nutrition advice. See manufacturer's label.
		ing	1g 0g	go og	10mg	1 1	0g 0mcg†	0.1mg [†]	how much a n
1	Serving Size	Amount Per Serving Calories	tal Fat Saturated Fat	olesterol	Total Carbohydrate Dietary Fiber	Total Sugars Added Sugars			ie (DV) tells you to a daily diet. er's label.
Ü	Servir	Cal	Saturate	Cholesterol Sodium	Total Call Call Call	Total S Ado	Vitamin D	Iron Potassium	*The % Daily Value (DV) tel food contributes to a daily nutrition advice. **See manufacturer's label.
									F 2 5 8 5

To remain acturers label.
These authrition fact labels and their serving sizes may look different than the FDA





Iron 4.2mg	25%	
Potassium 370mg	8%	
The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories	in a	
a day is used for general nutrition advice.		

Calcium 40mg

4%

Vitamin D 0mcg[†] Protein 5g Sodium 480mg Cholesterol 30mg

24% 10% Total Fat 28g

% Daily Value* 540

35%

41%

Saturated Fat 8g Trans Fat 2g

Calories Amount Per Serving

Total Carbohydrate 73g

13% 27%

Total Sugars 55g Dietary Fiber 3g

Added Sugars

These nutrition fact labels and their serving sizes may look different than the FDA labels on products in stores. TNot a significant source of nutrient. "See manufacturer's label.

> 230 % Daily Value* Milk Chocolate Dark Chocolate 1 bar (44g) 1 bar (41g) % Daily Value*
> 13g 17 %
> 8g 41% 240 | Total Fat | Saturated Fat | Saturated Fat | Saturated Fat | Other Fat | Othe Chocolate Candy Bar Serving Size Amount Per Serving Calories Protein Vitamin D Calcium

◆ Data not available for nutrient.

• Gee manufacturer's label.

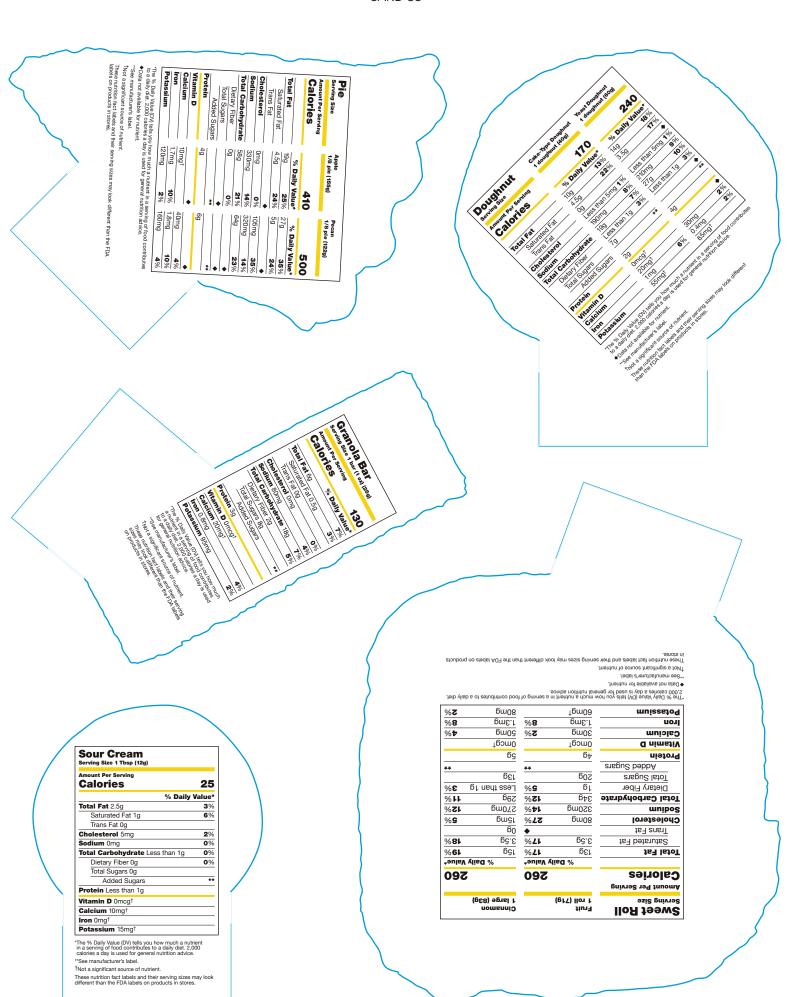
† Not a significant source of nutrient.

These availation fact labels and their serving sit than the FDA labels on products in stores.

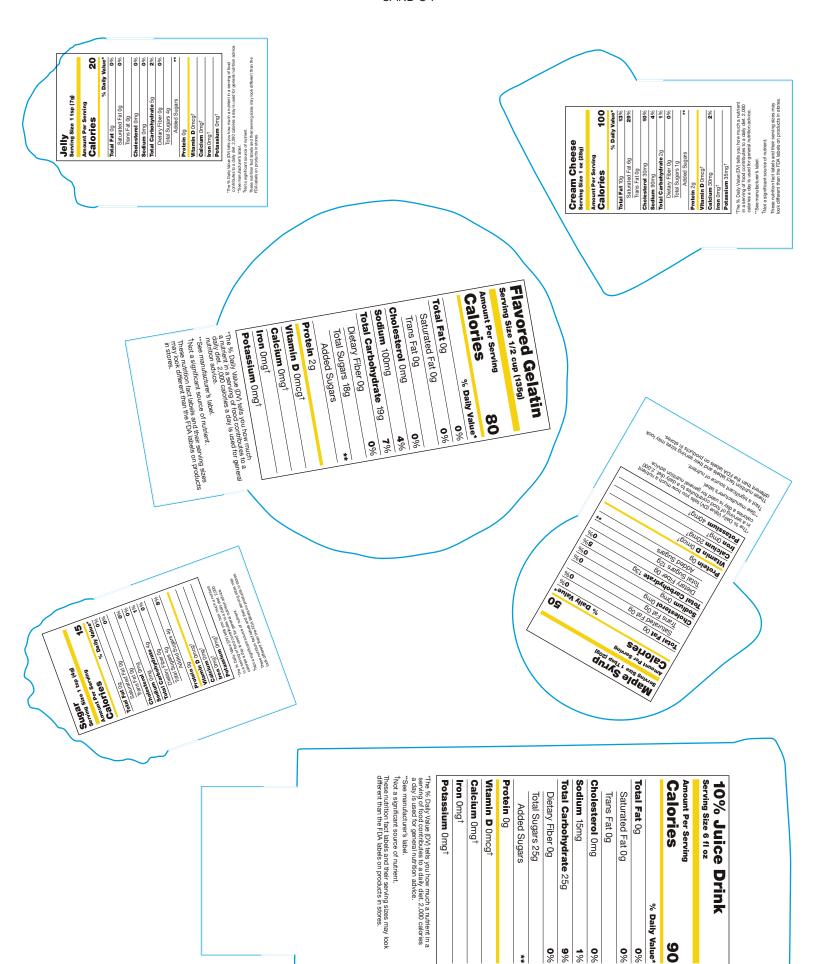
The % Daily Value (DV) tells you how n food contributes to a daily diet. 2,000 i nutrition advice.

Serving Size 1 piece (138g) (1/12 of cake)

Chocolate Cake







90

0% 0%

9%