

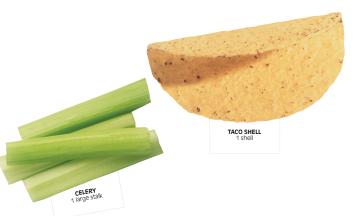
# FOOD MODELS



National Dairy Council® presents 200 life-size food images.
These are an ideal tool for teaching nutrition and complement the 2020-2025 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 2020-2025 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 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.

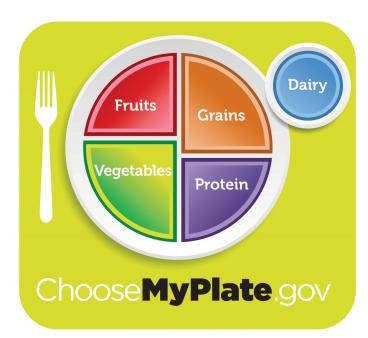


These Food Models were designed by registered dietitian nutritionists to make it easy to teach nutrition as a stand-alone topic or as part of core curriculum subjects such as math or science. We have also included suggested lesson plans in this Leader Guide for using the Food Models as teaching tools.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





Thank you for using Food Models.

The **Food Models** depict their suggested serving size.

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









	Food Group†	Age Group	Servings per Day*	Examples of Common Servings**
7	Dairy Group Calcium and vitamin D help builds strong bones and teeth  Key Nutrients contributed to the diet: ■ Calcium ■ Vitamin D ■ Potassium ■ Protein	2-4 years 5-8 years 9-13 years 14-18 years	2-2 <sup>1</sup> / <sub>2</sub> cups 2 <sup>1</sup> / <sub>2</sub> cups 3 cups 3 cups	<ul> <li>1 cup from the Dairy Group counts as:</li> <li>■ 1 cup dairy milk or yogurt; or</li> <li>■ 1 cup lactose-free dairy milk or yogurt; or</li> <li>■ 1½ oz hard cheese</li> </ul>
$\bigcirc$	Protein Group Protein helps maintain healthy muscles  Key Nutrients contributed to the diet: ■ Protein ■ Iron ■ B vitamins (niacin, thiamin, riboflavin, vitamin B <sub>6</sub> ) ■ Vitamin E ■ Zinc ■ Magnesium	2-4 years 5-8 years 9-13 years 14-18 years	2-5 oz equivalents 3-5 <sup>1</sup> / <sub>2</sub> oz equivalents 4-6 <sup>1</sup> / <sub>2</sub> oz equivalents 5-7 oz equivalents	<ul> <li>1 ounce from the Protein Group counts as:</li> <li>1 ounce seafood, lean meat, or poultry; or</li> <li>1 egg; or</li> <li>1 Tbsp peanut butter; or</li> <li>1/4 cup cooked beans, peas, or lentils</li> </ul>
Ñ	Vegetable Group Vitamin A helps keep eyes and skin healthy  Key Nutrients contributed to the diet: ■ Potassium ■ Folate ■ Vitamin C ■ Vitamin A ■ Fiber	2-4 years 5-8 years 9-13 years 14-18 years	1-2 cup equivalents 11/2-21/2 cup equivalents 11/2-31/2 cup equivalents 21/2-4 cup equivalents	<ul> <li>1 cup from the Vegetable Group counts as:</li> <li>■ 1 cup raw or cooked/canned vegetables; or</li> <li>■ 2 cups leafy salad greens; or</li> <li>■ 1 cup 100% vegetable juice</li> </ul>
Ű	Fruit Group Vitamin C helps heal cuts and bruises  Key Nutrients contributed to the diet:  Vitamin C  Potassium  Fiber  Folate	2-4 years 5-8 years 9-13 years 14-18 years	1-11/2 cup equivalents 1-2 cup equivalents 11/2-2 cup equivalents 11/2-21/2 cup equivalents	<ul> <li>1 cup from the Fruit Group counts as:</li> <li>■ 1 cup raw, frozen, or cooked/canned fruit; or</li> <li>■ 1/2 cup dried fruit; or</li> <li>■ 1 cup 100% fruit juice</li> </ul>
	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)	2-4 years 5-8 years 9-13 years 14-18 years	3-5 oz equivalents 4-6 oz equivalents 5-9 oz equivalents 6-10 oz equivalents	<ul> <li>1 ounce from the Grains Group counts as:</li> <li>■ 1 slice bread; or</li> <li>■ 1 ounce ready-to-eat cereal; or</li> <li>■ 1/2 cup cooked rice, pasta, or cereal</li> </ul>

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

and selenium)



<sup>\*</sup> Servings per day are listed as ranges and are based on the daily amounts for each food group for the age, gender, and daily caloric intake recommendations in https://www.myplate.gov/life-stages

<sup>\*\*</sup> Source: https://www.myplate.gov/eat-healthy/what-is-myplate

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.

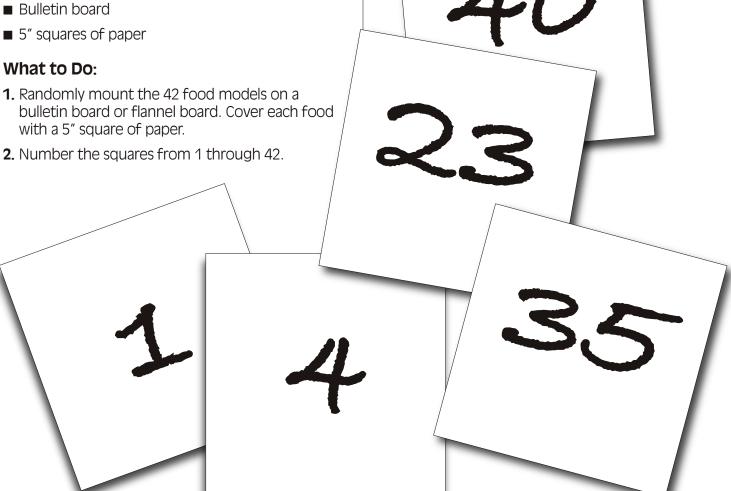
#### **Activity Outcome:**

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"
- 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.

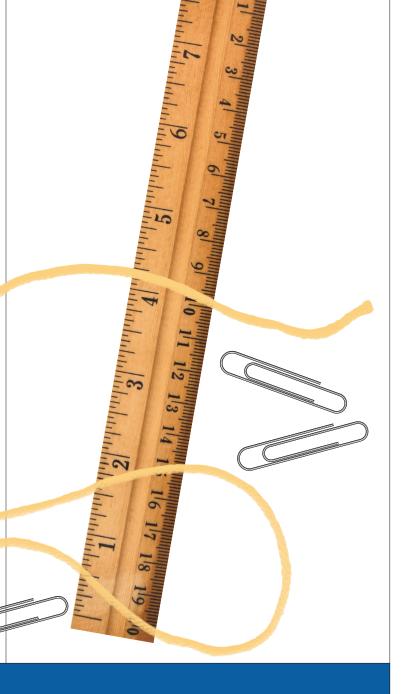
#### **Materials and Advance Preparation:**

- 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).



- **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:**

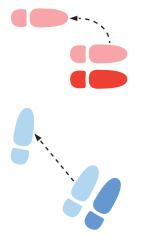
Students will be able to categorize foods into the correct Five Food Groups (Dairy, Fruit, Vegetable, Grain and Protein Foods).

#### **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.



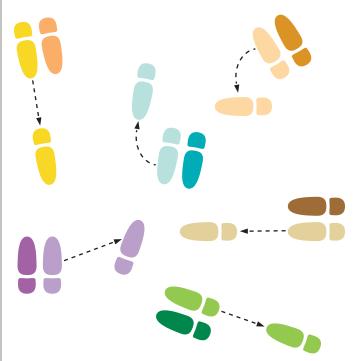
#### How to Play:

- **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.



$\Box$	ame:
D	ate:
W	hat's your favorite fruit or vegetable?
Of	nagine what it would be like to live a day in the life your 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?
	What it would do each day?
2.	What it would see, hear, and feel?
2.	What it would see, hear, and feel?  Where would it want to go?
3.	Where would it want to go?



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).

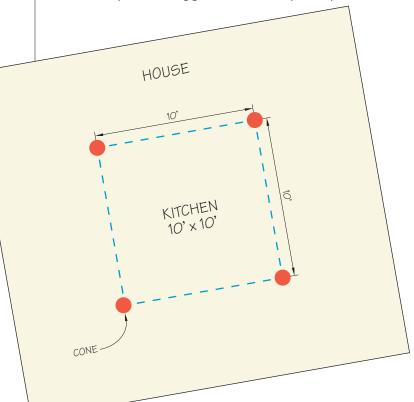
#### **Materials and Advance Preparation:**

- 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.

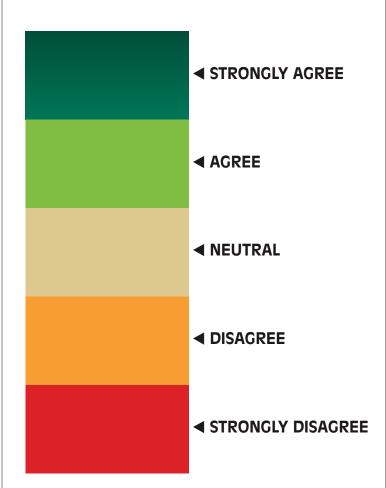
#### **Materials and Advance Preparation:**

- 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, 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

MILK

**FAT FREE MILK** Fat free milk

**SWISS CHEESE** 

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 STEAK

Sirloin T-bone

**BEEF** 

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** 

Oil-roasted

**SUNFLOWER SEEDS** Dry-roast

Oil-roast WALNUTS

**PEANUTS** 

**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

SPINACH

Fresh Fresh, cooked

WINTER SQUASH

Baked **TOMATO** 

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

**GRAIN** Group



**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** 

HAMBURGER BUN

**TORTILLAS** 

**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** 

TACO OTHER COMBINATION

**FOODS 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** 

With water

**CREAM OF TOMATO SOUP** 

Buttered Oil-popped

Tortilla

Corn

**KETCHUP** MUSTARD

**FATS AND OILS** 

**BEEF GRAVY** 

**CREAM CHEESE** 

**ICED TEA** 

Sugar sweetened

SOFT DRINK

Low calorie

**CHOCOLATE CHIP COOKIES** 

DOUGHNUT Cake-type, plain

Yeast, glazed

**MAPLE SYRUP** PIE

Food Model.

CLAM CHOWDER

With whole milk With water

Air-nonned

**TORTILLA CHIPS** 

Gravy, beef, canned

LIGHT RANCH DRESSING ITALIAN DRESSING

**OTHER BEVERAGES** 

MAYONNAISE

Regular

BROWNIE

Dark chocolate

Commercial

**JELLY** 

Apple Pecan **SUGAR** 

This list includes all the foods contained in a set of Food Models. Foods whose nutrient values

With whole milk

"OTHERS" Category

**CHIPS AND RELATED PRODUCTS** POPCORN

**POTATO CHIPS PRETZELS** 

**CONDIMENTS** 

**PICKLE** 

BUTTER

**SOUR CREAM** 

Unsweetened

**SWEETS** ANGEL FOOD CAKE

**CHOCOLATE CAKE CHOCOLATE CANDY BAR** 

Homemade

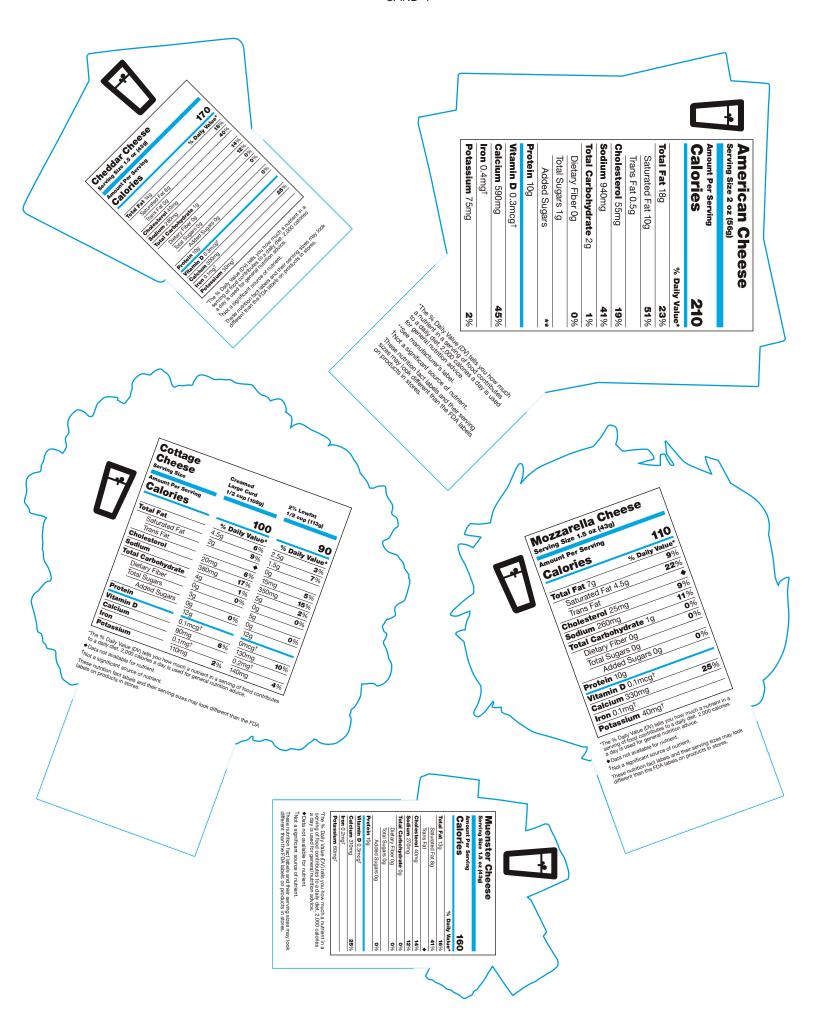
**GELATIN GRANOLA BAR** 

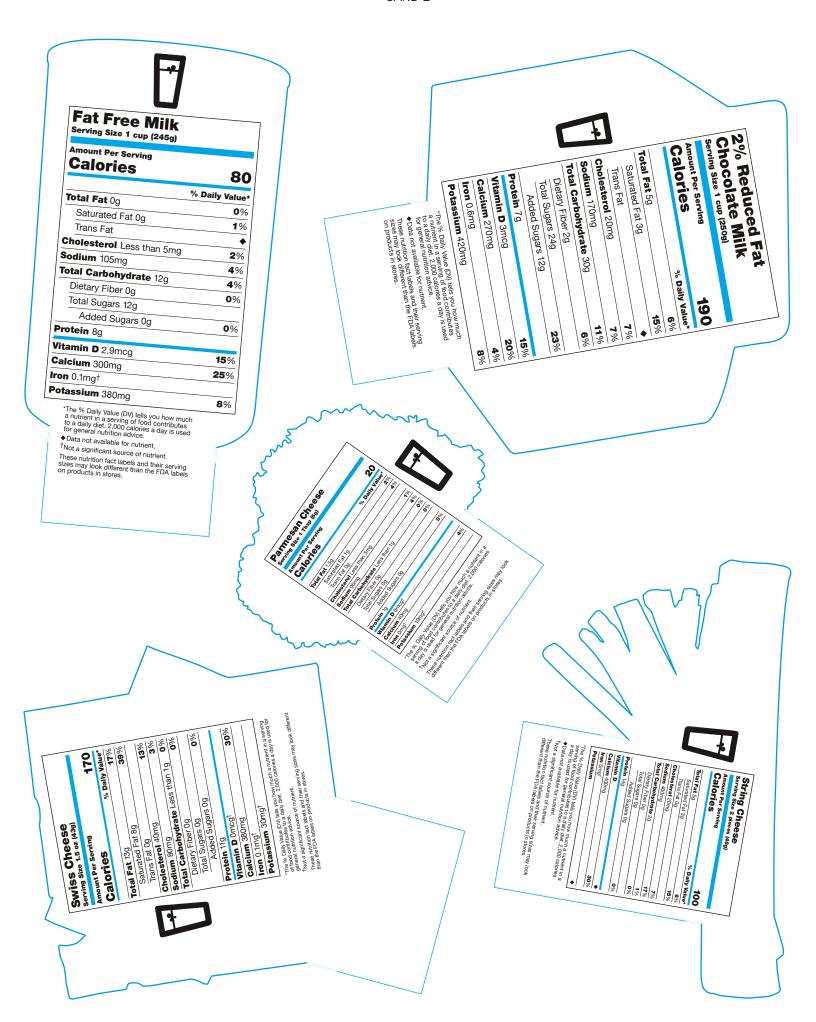
SWEET ROLL Fruit Cinnamon

10% JUICE DRINK

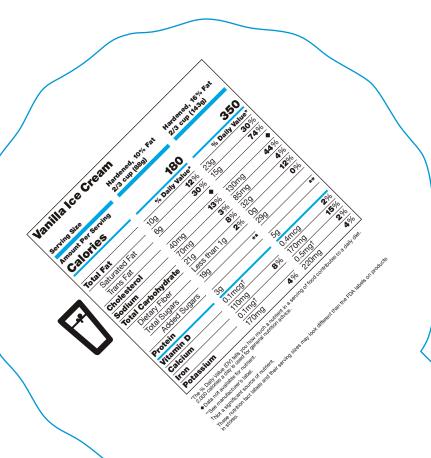
appear on the back of the model are listed below the appropriate













#### **Whole Chocolate** Milk

Serving Size 1 cup (250g)

Amount Per Serving **Calories** 

Total Fat 8g

Trans Fat

Sodium 150mg

Dietary Fiber 2g

210 % Daily Value\* 11% Saturated Fat 5g 26% • Cholesterol 30mg 10% **7**% Total Carbohydrate 26g 9% **7**% Total Sugars 24g Added Sugars 12g **23**%

8%

Protein 8g

Vitamin D 3.2mcg 15% Calcium 280mg 20% Iron 0.6mg 4%

\*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.

Potassium 420mg

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 <sup>†</sup>	
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. These nutrition fact labels and their serving sizes may look different than the FDA labels on products in stores.



Thot a significant source of nutrient.

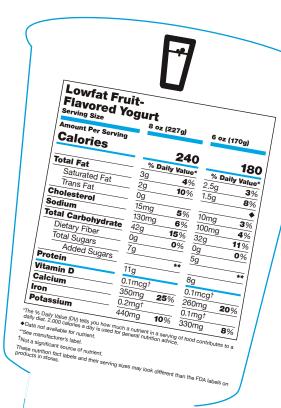
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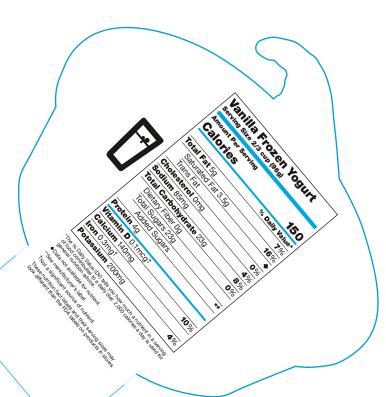
◆ Data not available for nutrient.
 \*\*See manufacturer's label.

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

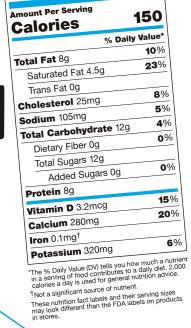
(6)	sllinsV 8 oz (22:	KSPAKE Chocolate 8 oz (2279)	
260		nd Per ng lories	ervi
*eulsV yl	isa %	sv ylisa %	
%6	67	eat 69	lsto
51%	64	turated Fat 4g	eS.
•		ins Fat	:Tr
%8	Semg	Sererol 25mg	Jou:
%6	SS0mg	m 260mg	ibo
% <b>9</b> I	601	Carbohydrate 489	lsto
%0	60	etary Fiber Less than 19	P!O
	604	tal Sugars 47g	OI.
**		Added Sugars	
	66	6¿ uj	etor.
%0l	2.4mcg	gom4.S <b>d ni</b> r	neti
<b>52</b> %	330mg	6w00s <b>wn</b>	iəle
	†gmS.0	gm7.0	uo.
%8	420mg	gmOta <b>muis</b>	otas







# % 61 Ueul 19 8% SJEGNS POPPA \* Daily Viled % 120 \* Daily Value\* 120 instant 1/2 cup (1429) Jeal Fat Calories Chocolate Pudding



**Whole Milk** Serving Size 1 cup (244g)





#### 2% Reduced Fat Milk

Serving Size 1 cup (244g)

Amount Per Serving

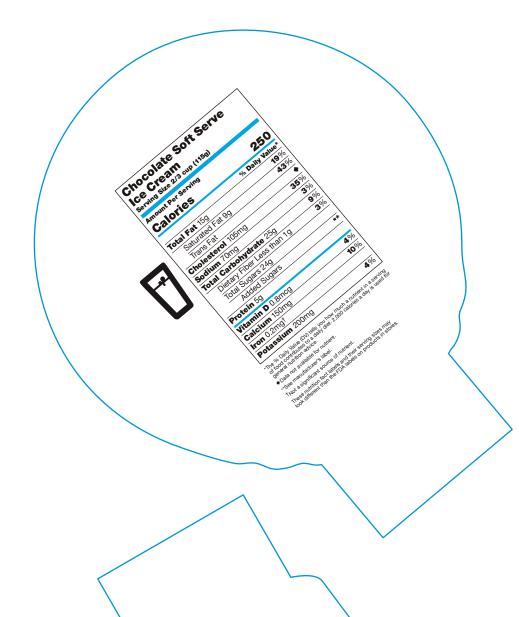
Calories

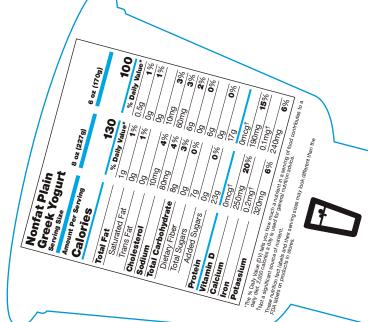
% Daily \	/alue*
Total Fat 5g	6%
Saturated Fat 3g	15%
Trans Fat 0g	
Cholesterol 20mg	<b>7</b> %
Sodium 115mg	5%
<b>Total Carbohydrate</b> 12g	4%
Dietary Fiber 0g	0%
Total Sugars 12g	
Added Sugars 0g	0%
Protein 8g	
Vitamin D 2.9mcg	15%
Calcium 290mg	25%
Iron 0.1mg <sup>†</sup>	
Potassium 340mg	8%

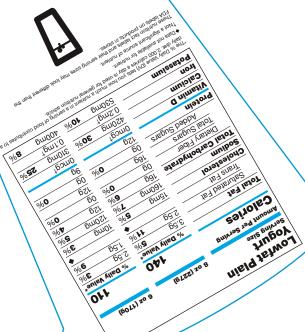
\*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

 $^{\dagger}$ 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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1% LOWFAT STRAWBERRY MILK 1 cup





1% LOWFAT CHOCOLATE MILK







#### 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	<b>7</b> %
Trans Fat 0g	
Cholesterol 10mg	4%
Sodium 160mg	<b>7</b> %
<b>Total Carbohydrate</b> 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%

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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	0%
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
Iron	_

\*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.

Potassium 105mg

\*\*See manufacturer's label.

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Cholesterol Less

than

5mg

2%

Trans Fat 0g

Total Fat 1.5g

% Daily Value\* 90

Saturated Fat 1g

5%

**2**%

**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

Galories	150			
% Daily Value*				
Total Fat 2.5g	3%			
Saturated Fat 1.5g	8%			
Trans Fat 0g				
Cholesterol 15mg	5%			
Sodium 160mg	7%			
Total Carbohydrate 2	4g <b>9</b> %			
Dietary Fiber 0g	0%			
Total Sugars 23g				
Added Sugars	**			
Protein 8g				
Vitamin D 2.5mcg	10%			
Calcium 300mg	25%			
Iron 0mg <sup>†</sup>				
Potassium	•			

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"See manufacturer's label.

<sup>†</sup>Not a significant source of nutrient.

◆Data not available for nutrient.

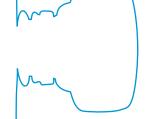
These nutrition fact labels and their serving sizes may look different than the FDA labels on products in stores.



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

**Calories** 

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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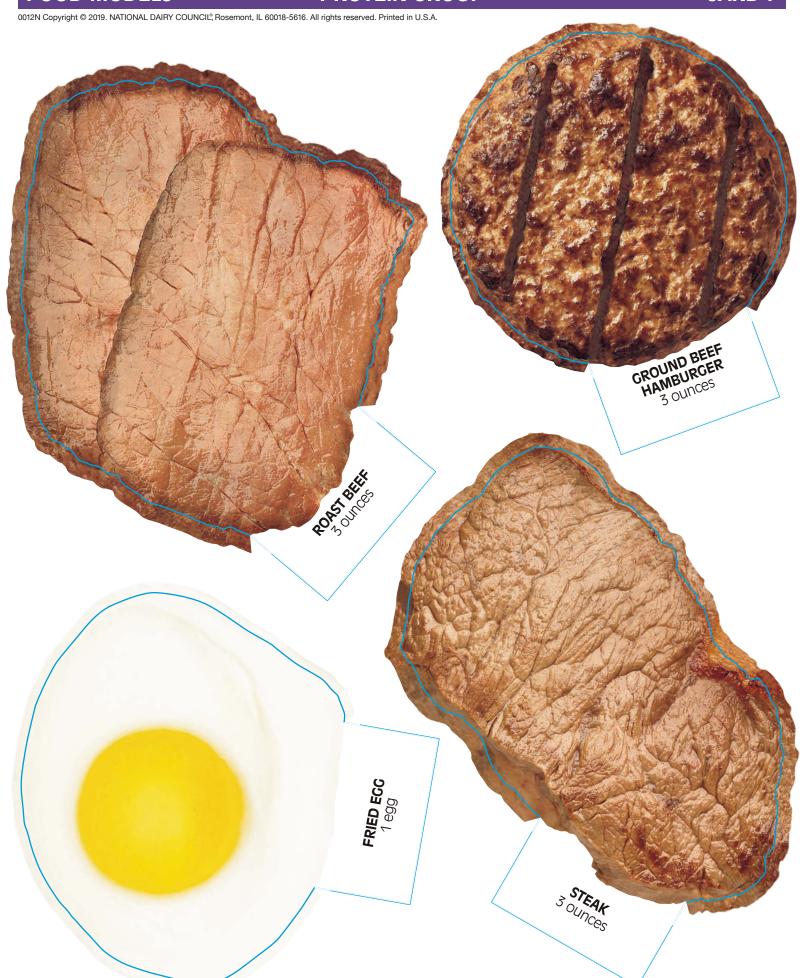
\*\*See manufacturer's label.

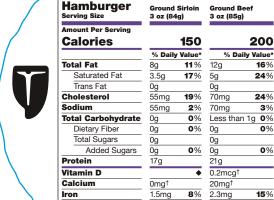
Potassium 190mg

Calcium 150mg Vitamin D 1mcg Protein 4g

10%

6%





\*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.

1.5mg

8%

•

300mg

15%

6%

◆Data not available for nutrient.

Iron

Potassium

†Not a significant source of nutrient.

**Ground Beef** 

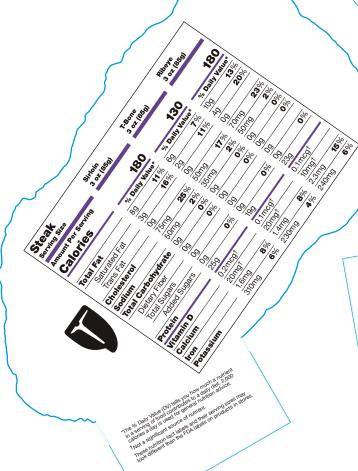
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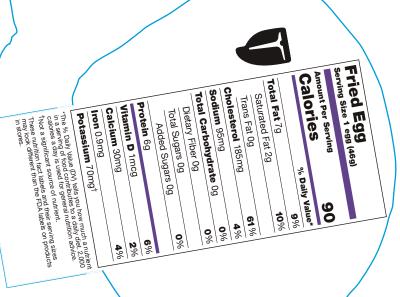


Roast Beef Serving Size	Lean Only 3 oz (85g)		Lean and Fat 3 oz (85g)	
Amount Per Serving  Calories		160		200
	% Daily Value*		% Daily Value*	
Total Fat	7g	9%	13g	17%
Saturated Fat	3g	15%	5g	27%
Trans Fat	0g		1g	
Cholesterol	70mg	24%	70mg	24%
Sodium	70mg	3%	65mg	3%
Total Carbohydrate	0g	0%	0g	0%
Dietary Fiber	0g	0%	0g	0%
Total Sugars	0g		0g	
Added Sugars	0g	0%	0g	0%
Protein	23g		21g	
Vitamin D	0.1mcg <sup>†</sup>		0.1mcg <sup>†</sup>	
Calcium	20mg <sup>†</sup>		20mg <sup>†</sup>	
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.

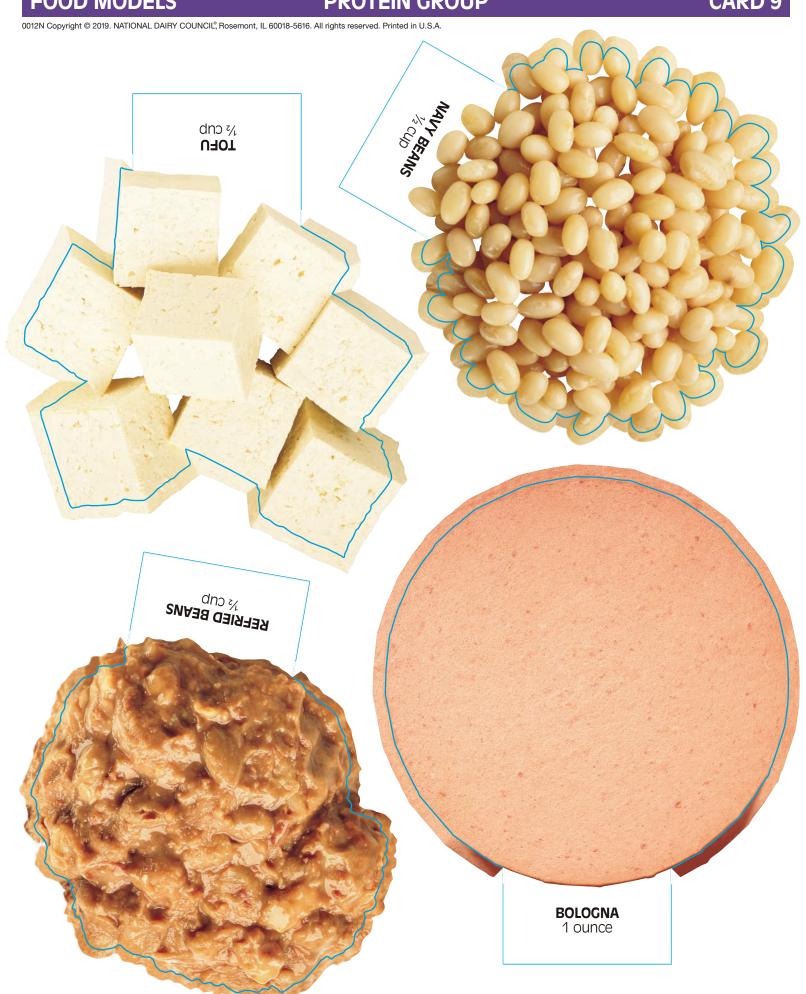
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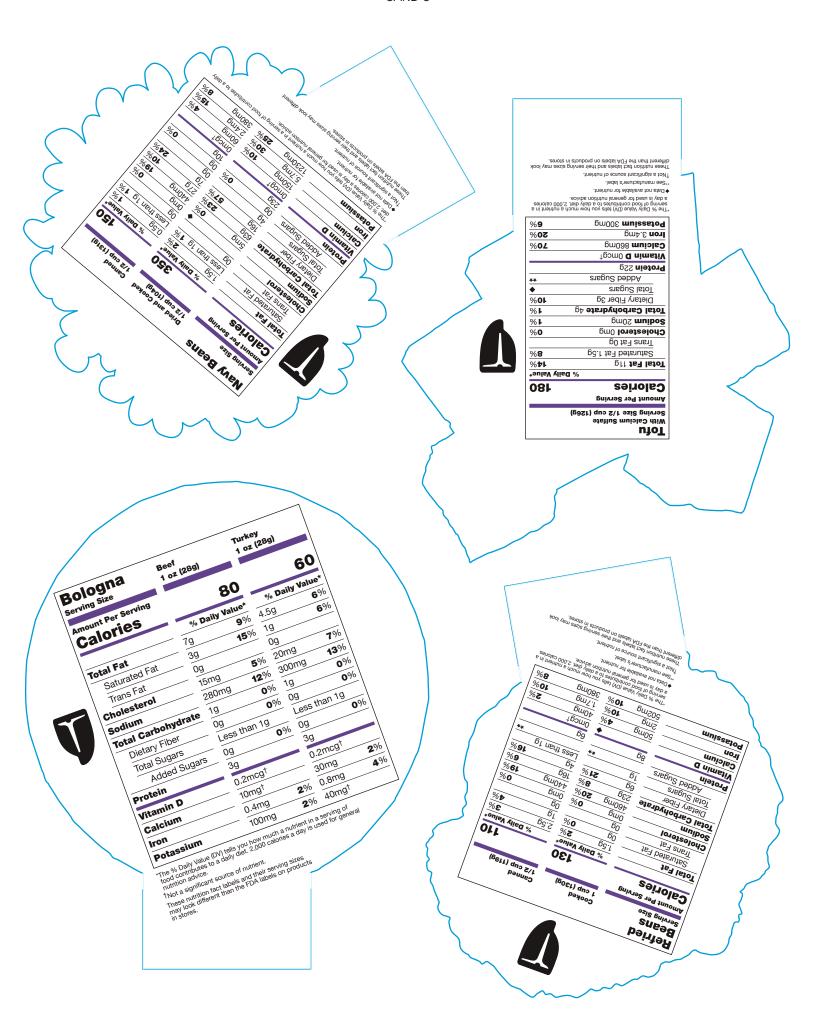


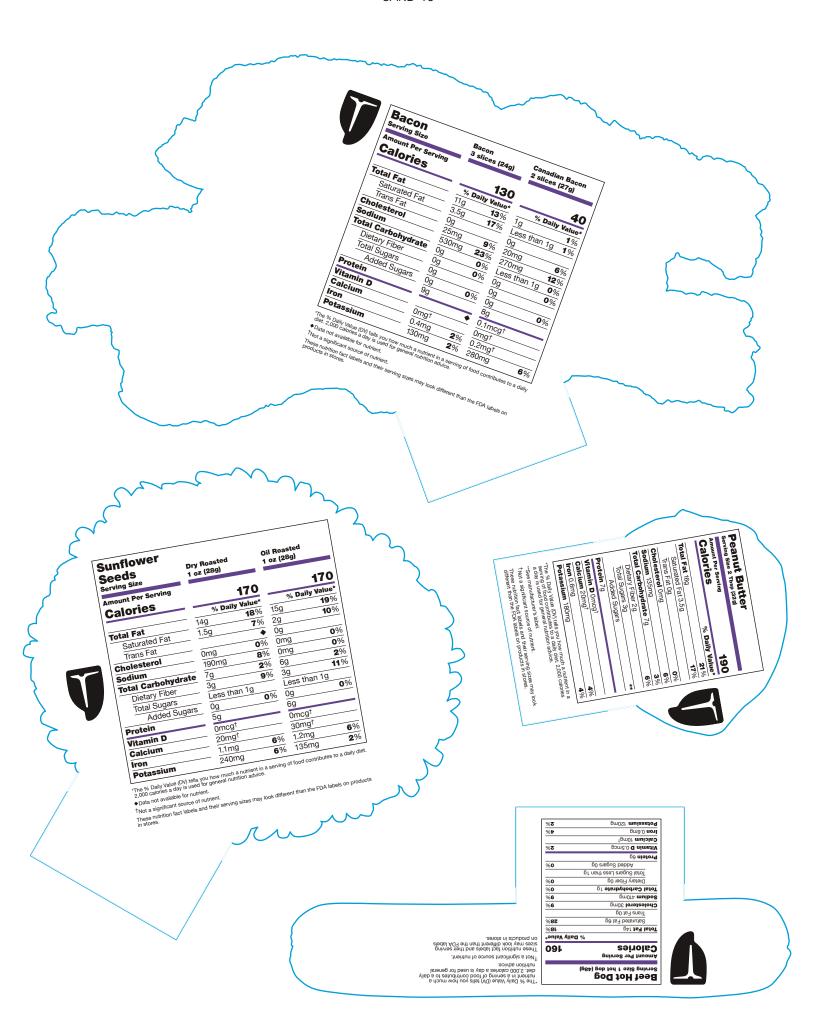


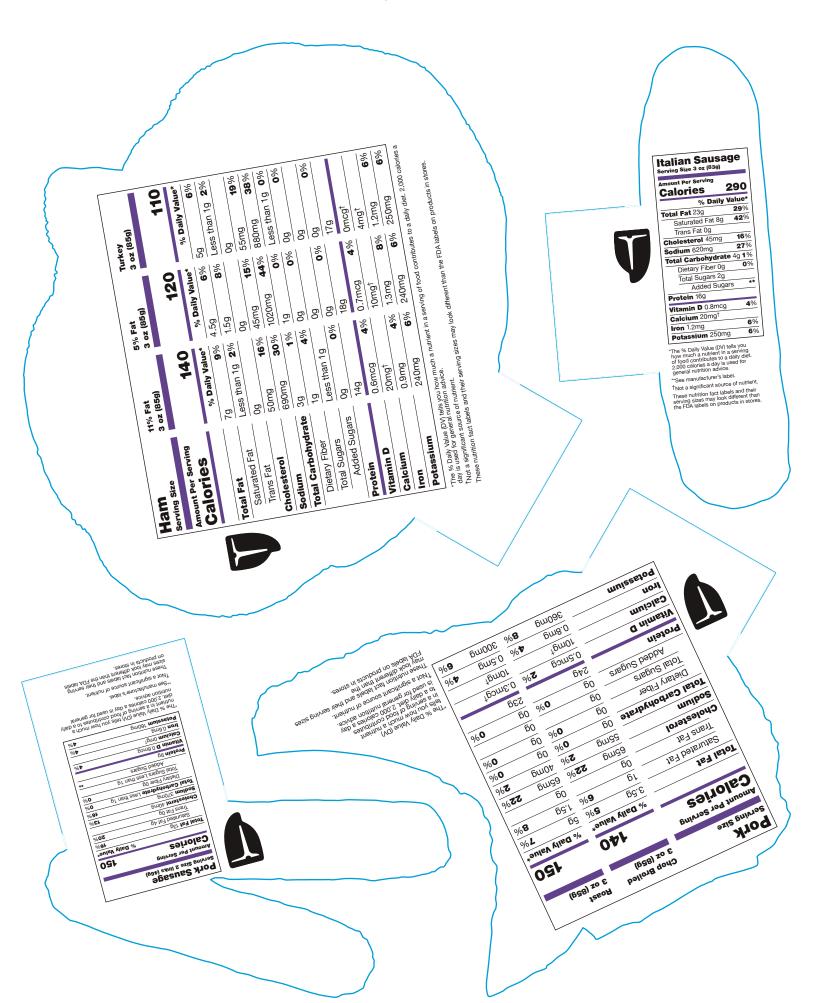


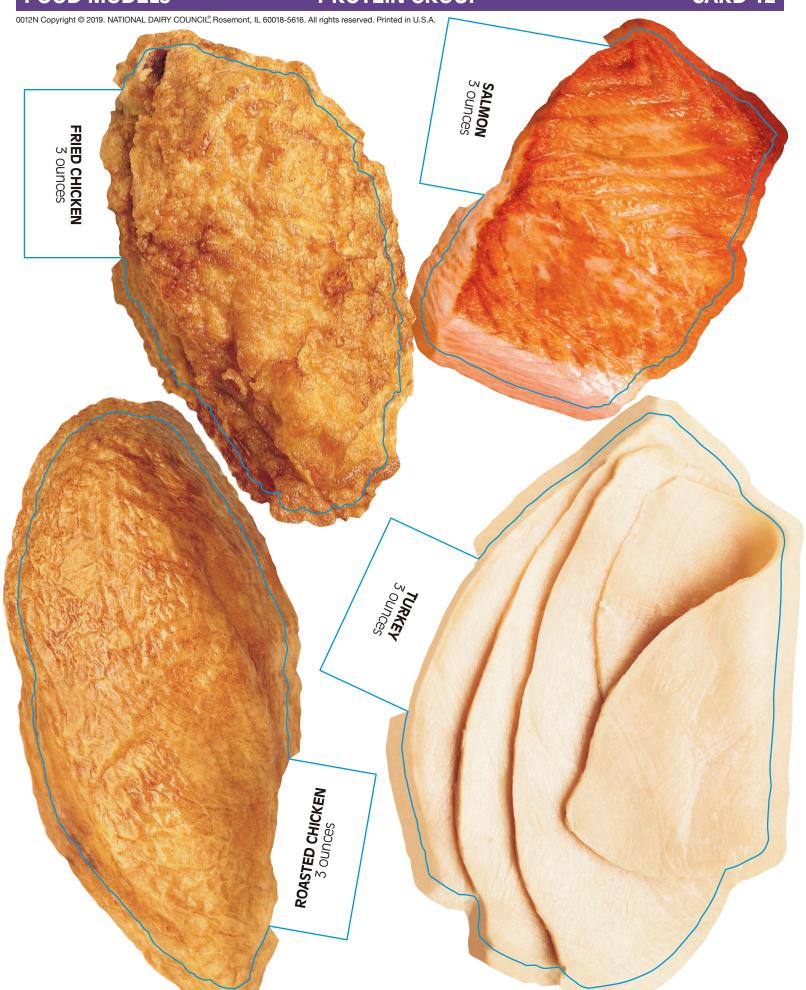


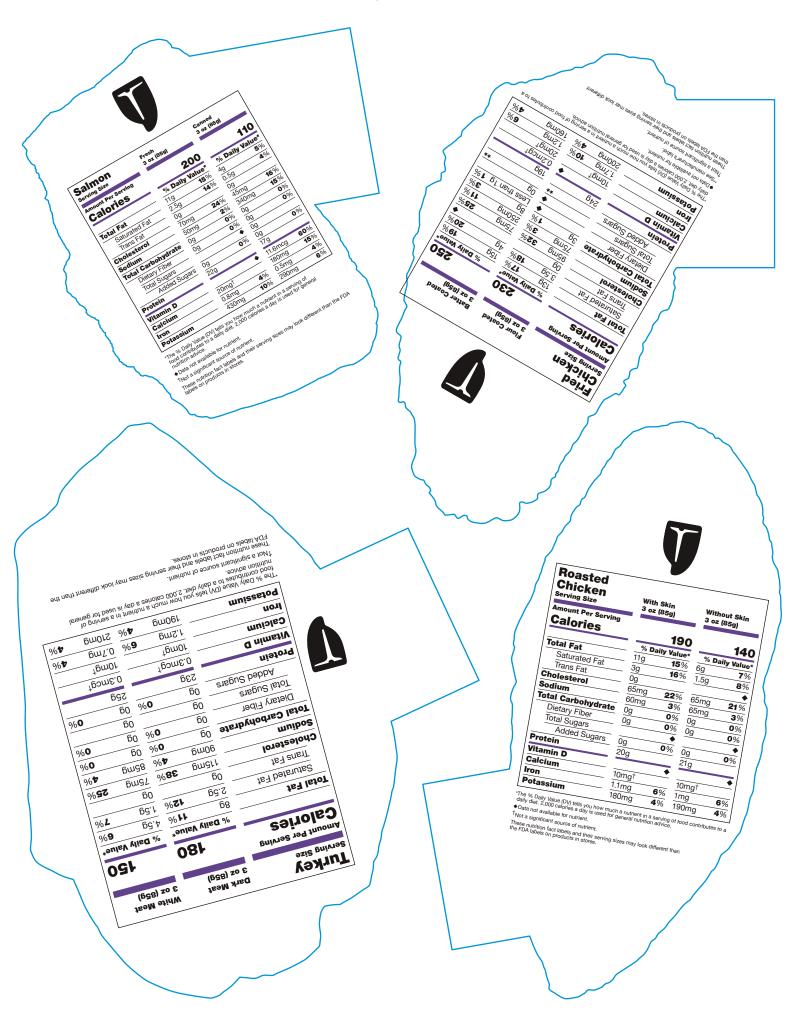


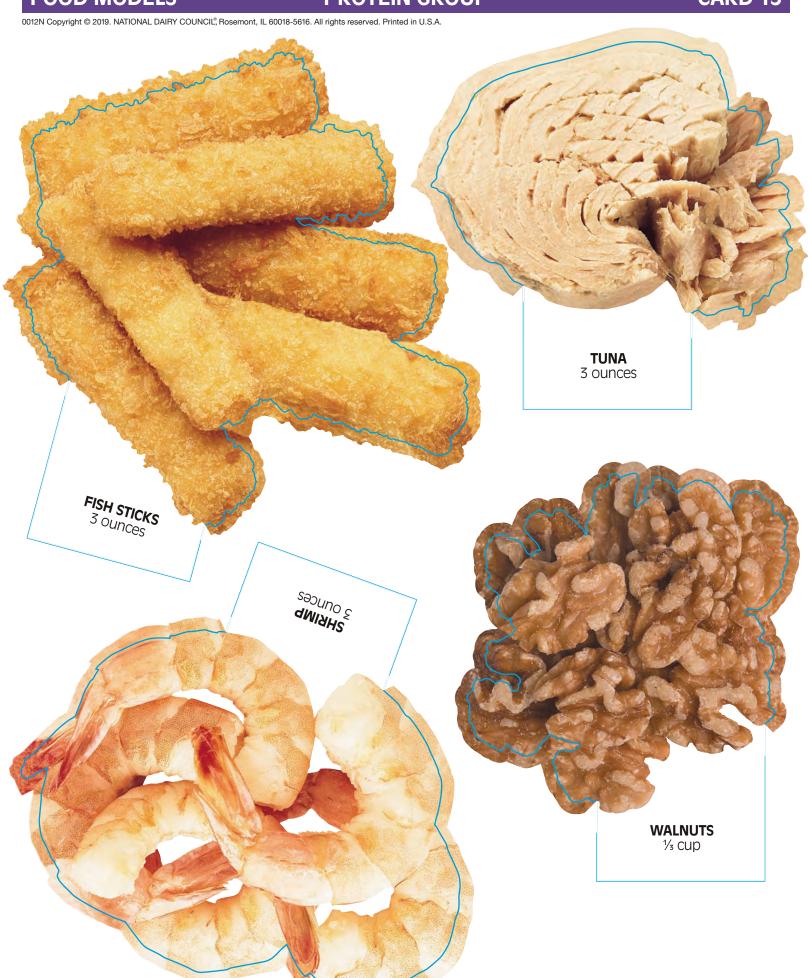


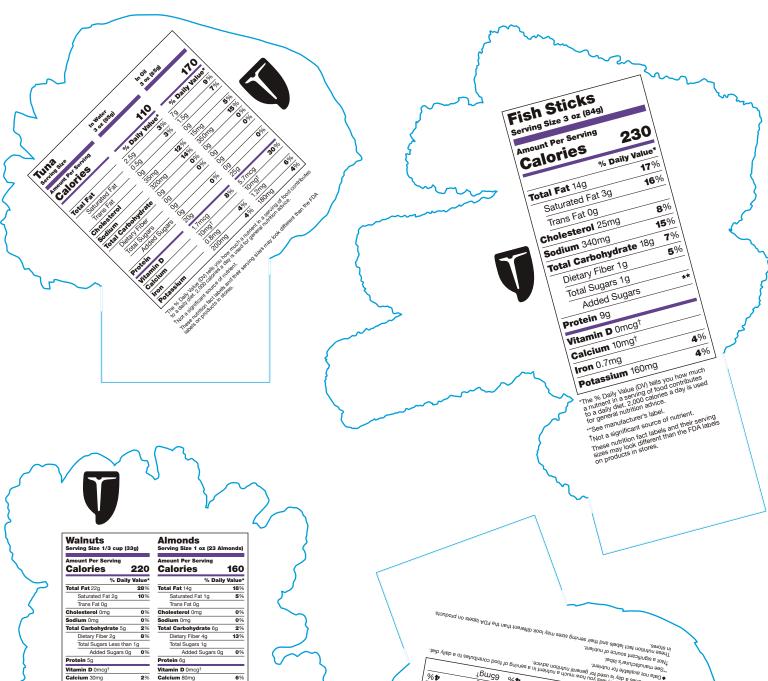












"The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

<sup>†</sup>Not a significant source of nutrient.

The % bally Value (DV) hells you how much a nutrient in a serving of food contributes to a daily dilet.

• Pass not serving by 6 used 6 by general nutrition advice, a serving of food contributes to a daily dilet.

\*\*You's expenificant source of nutrient.

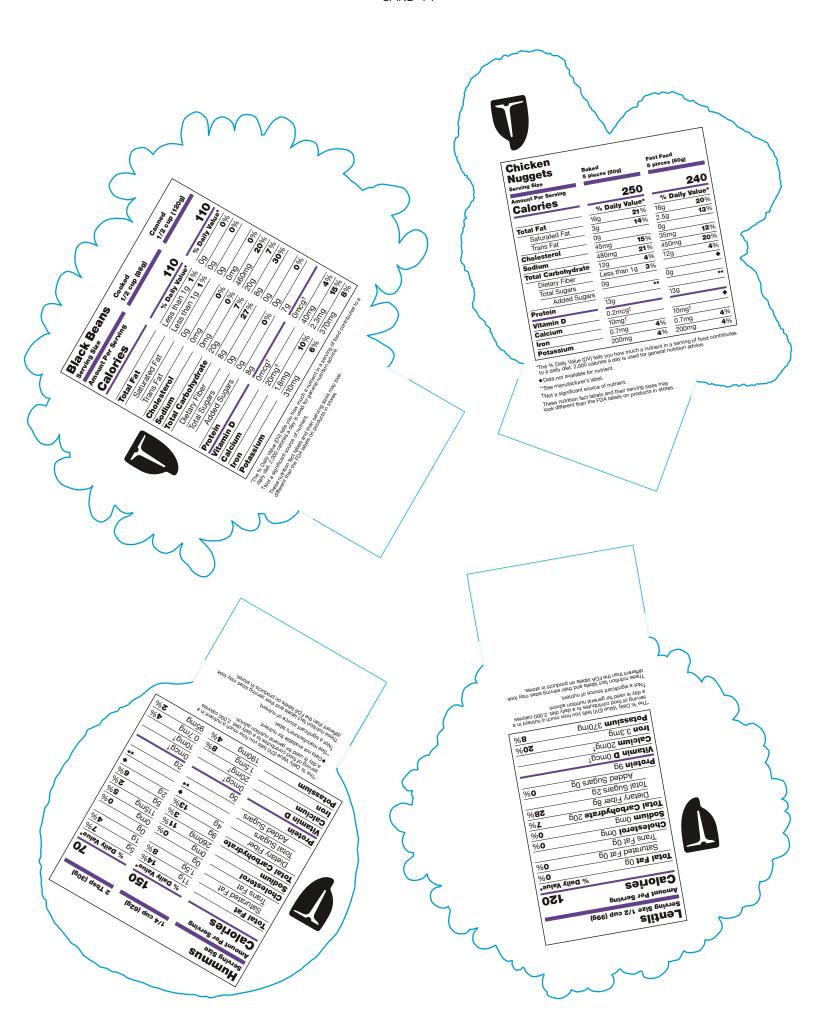
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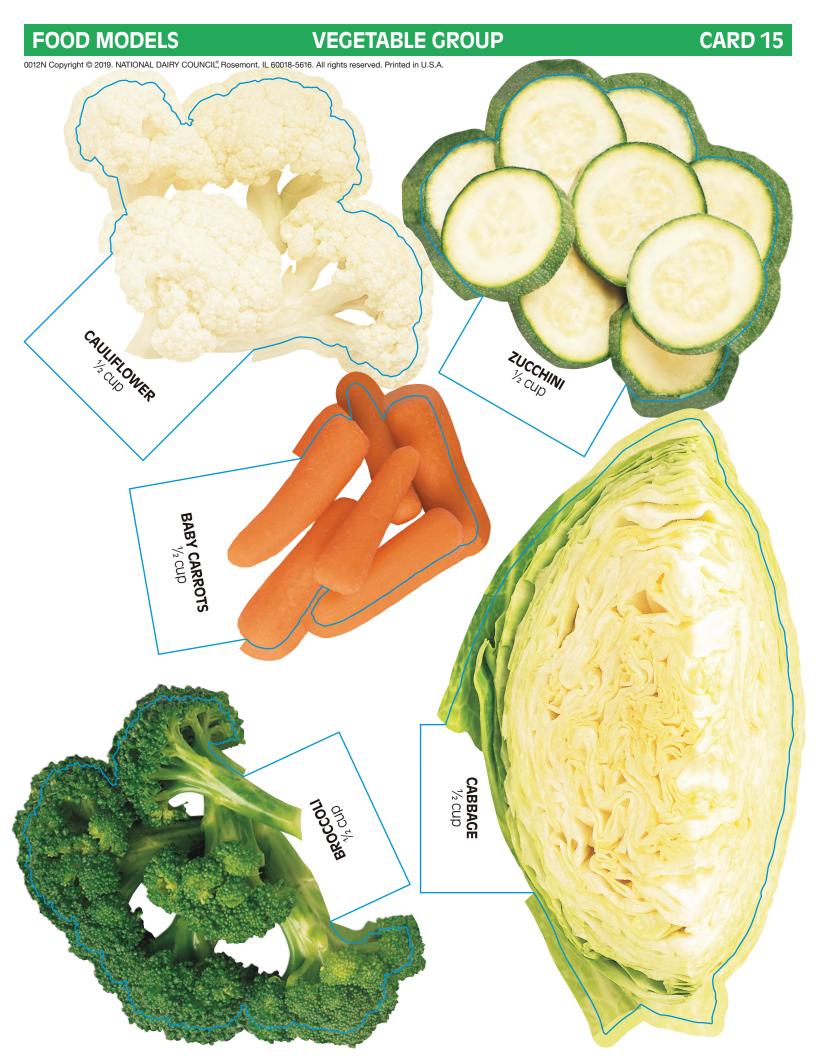
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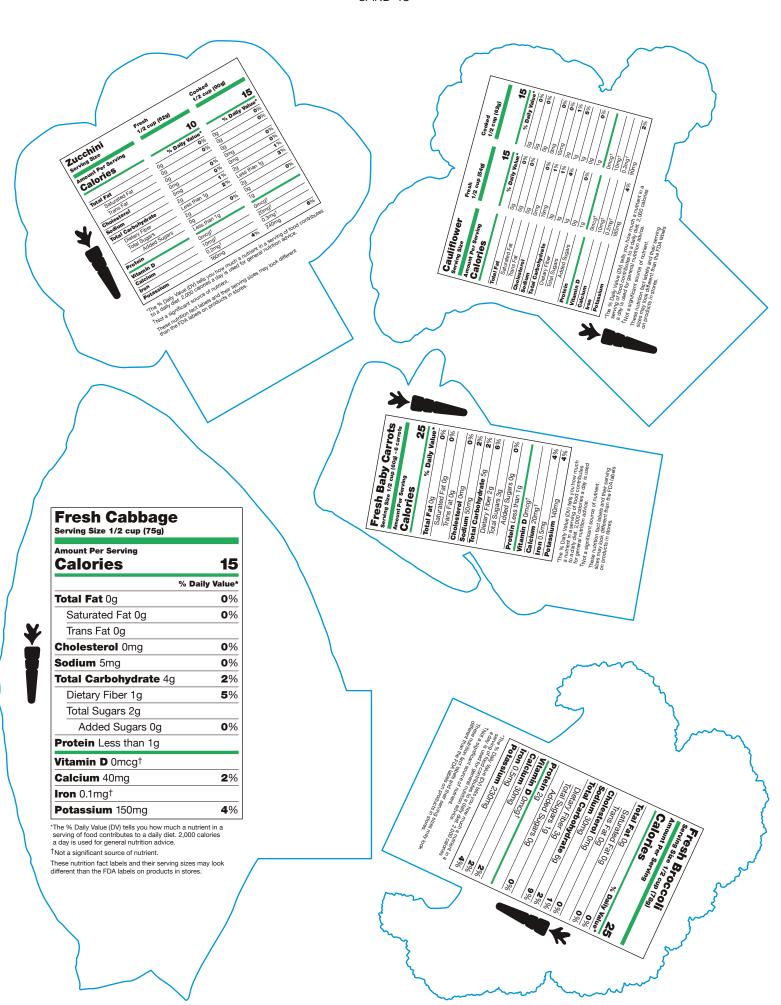
\*\*This is a daily dilet.

\* 20mg 6т₽.0 Potassium %**b** 0шсдт 6ш09 Iron Calcium 69 a nimesiv 508 %0 60 Less than 1g %2 Added Sugars 60 Protein **%8** Total Sugars 550 30% %0 6ш002 Dietary Fiber 60 %SI Total Carbohydrate %b <u>бш96</u> 6ш9† %†\$ 6ш091 60 %SI muibos Cholesterol 38 %6L %0 60 \* Daily Value\* 69<sub>L</sub> 60 Trans Fat **%0** Saturated Fat \* Daily Value\* 540 60 Total Fat 08 Breaded and Fried 3 oz (789) (6 pieces) Calories nount Per Serving 3 os (828) Shrimp



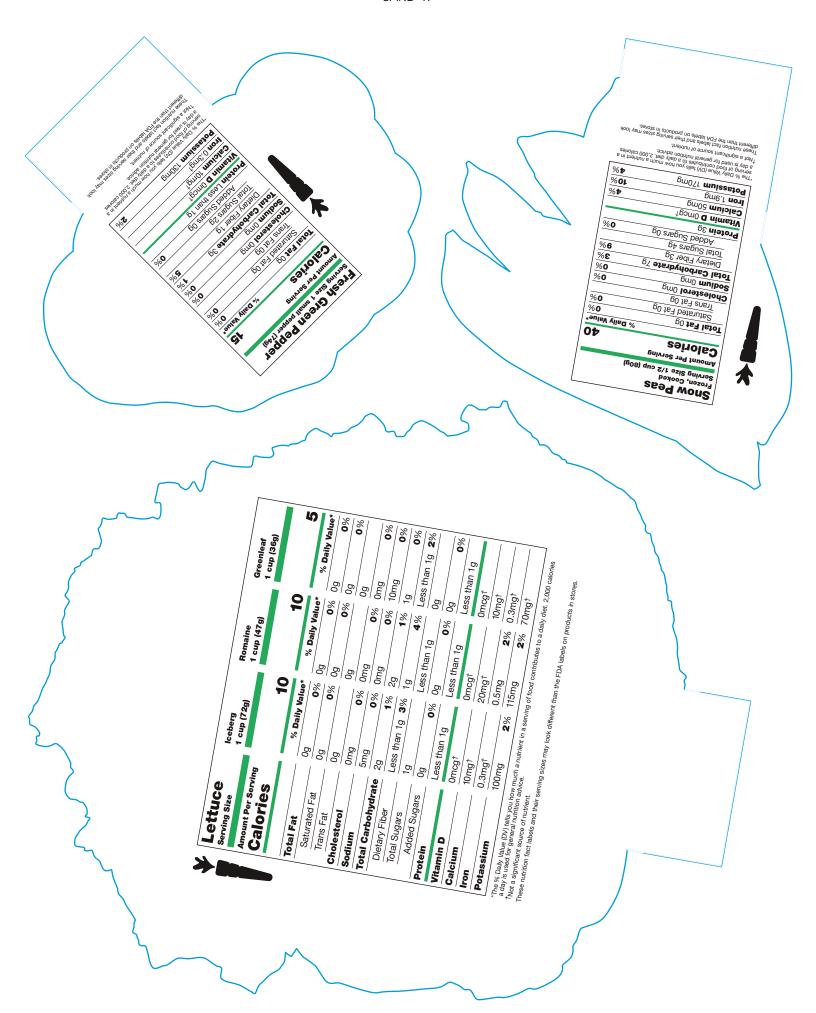


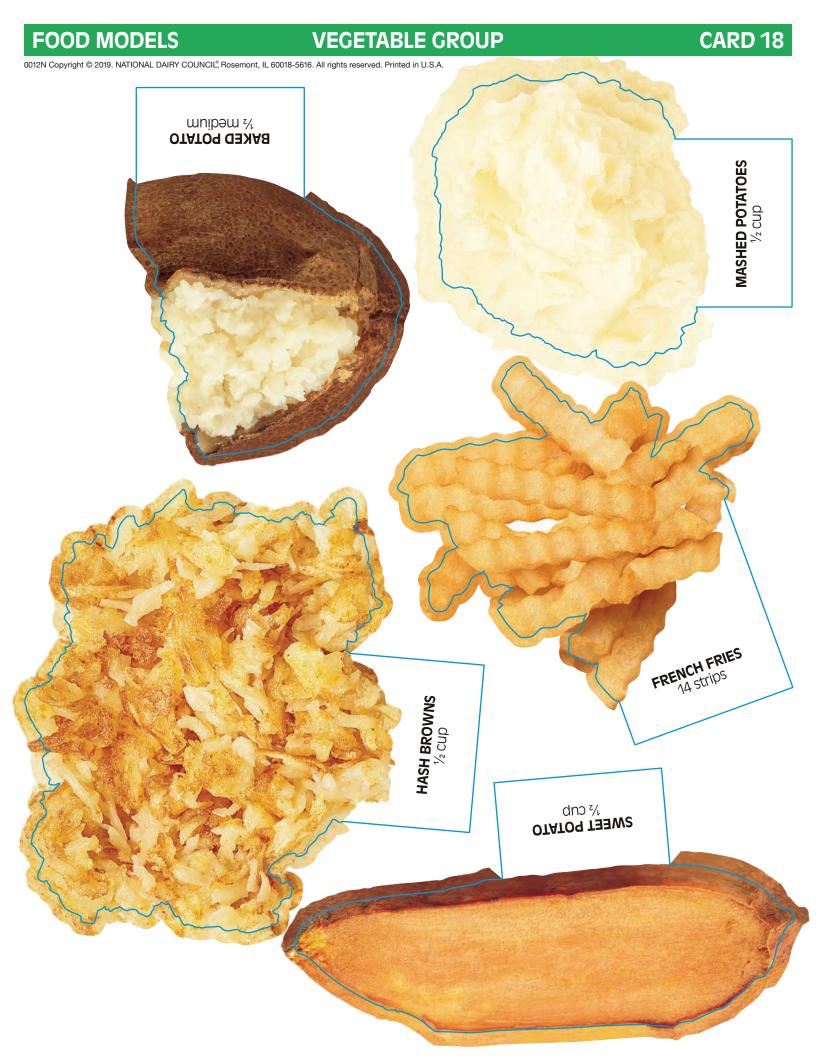


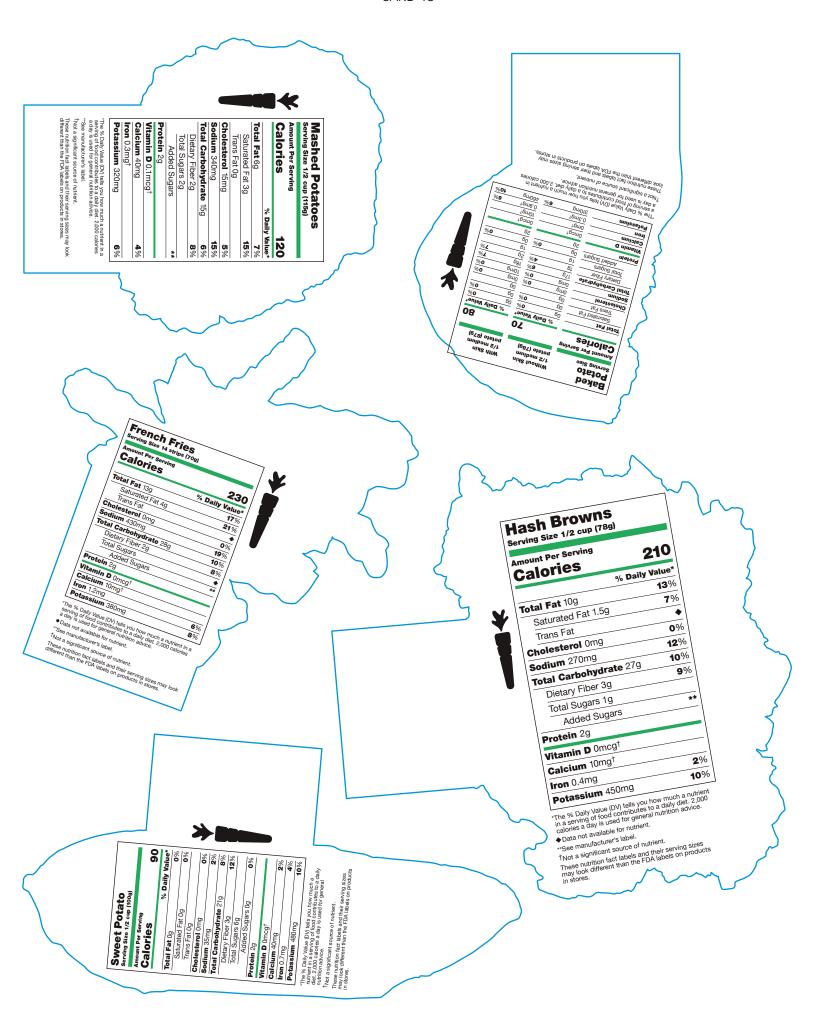


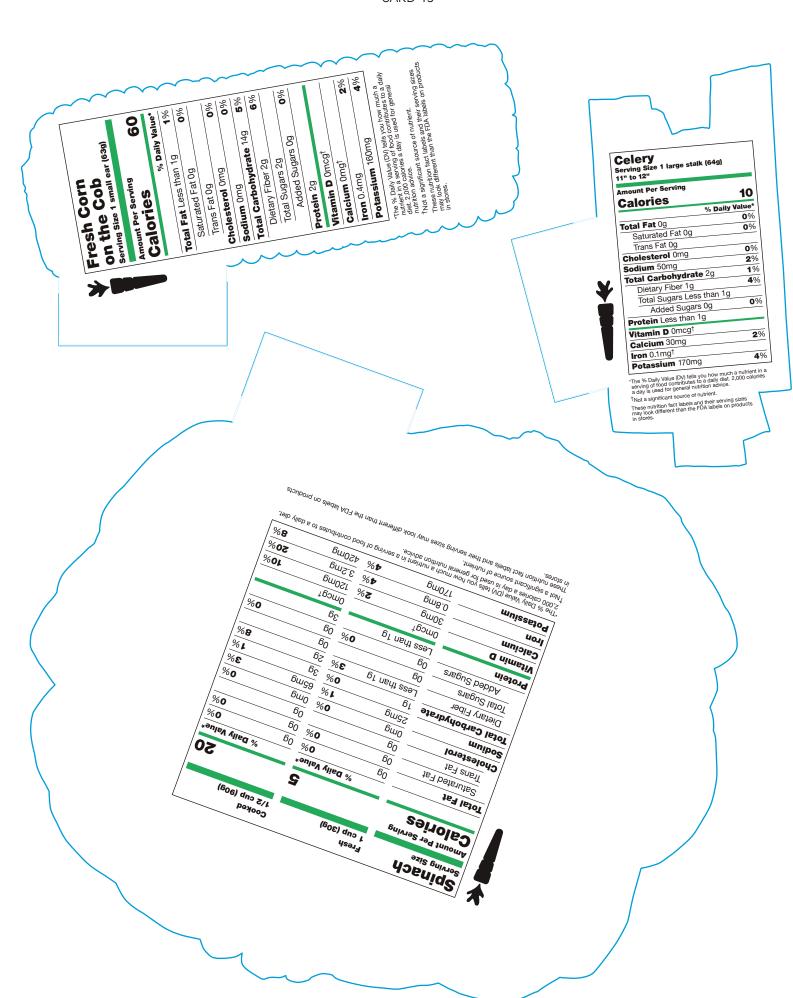


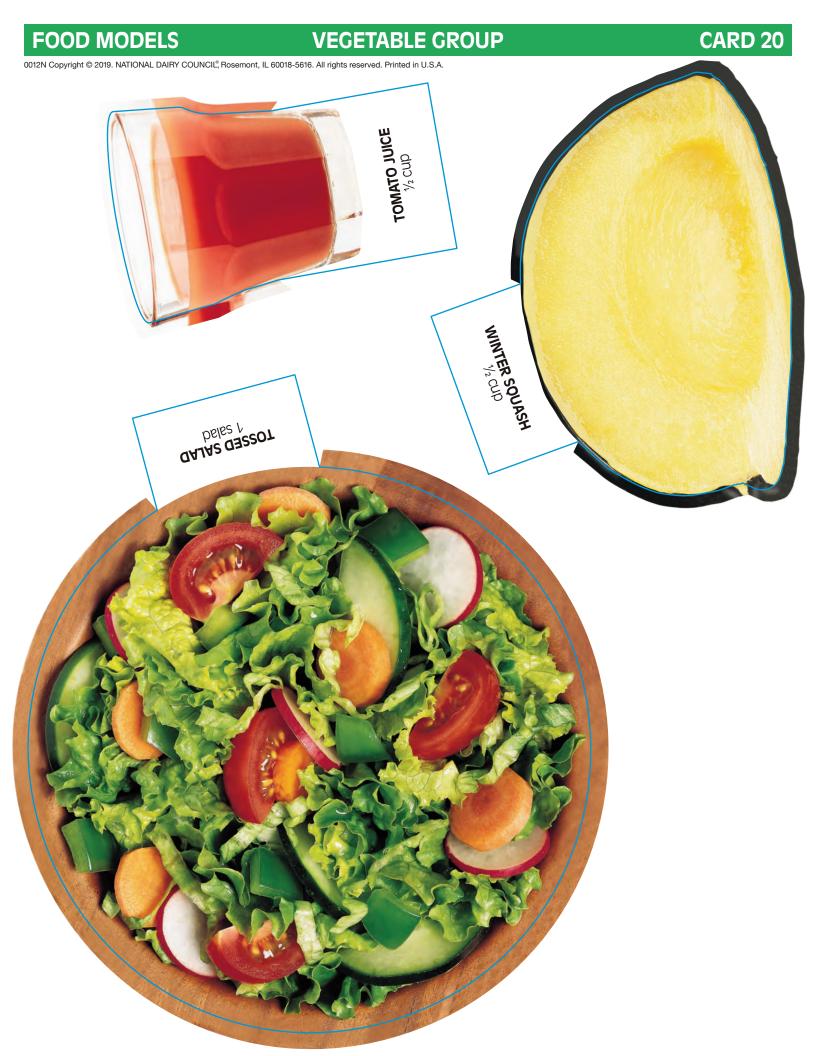


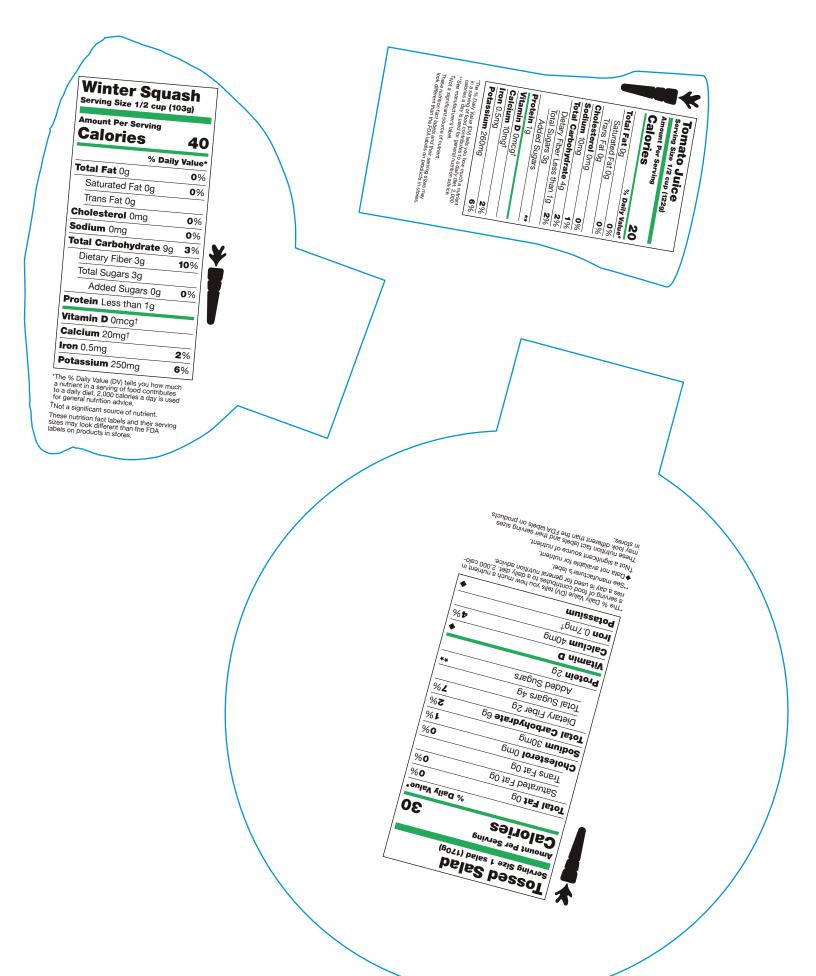


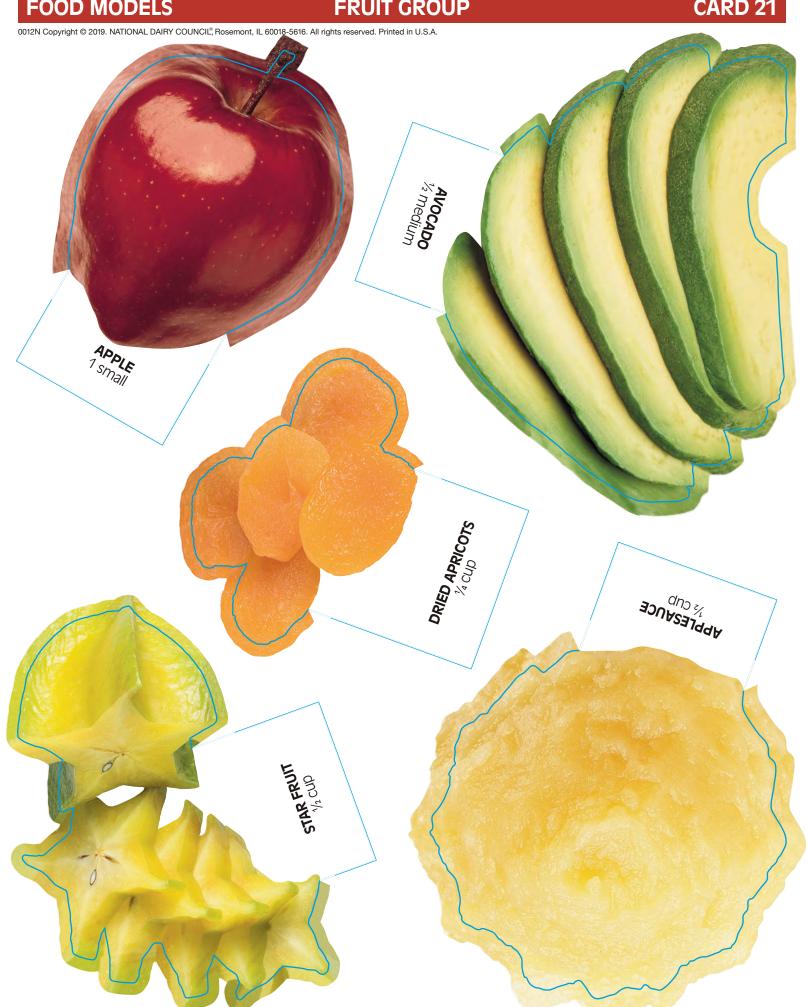


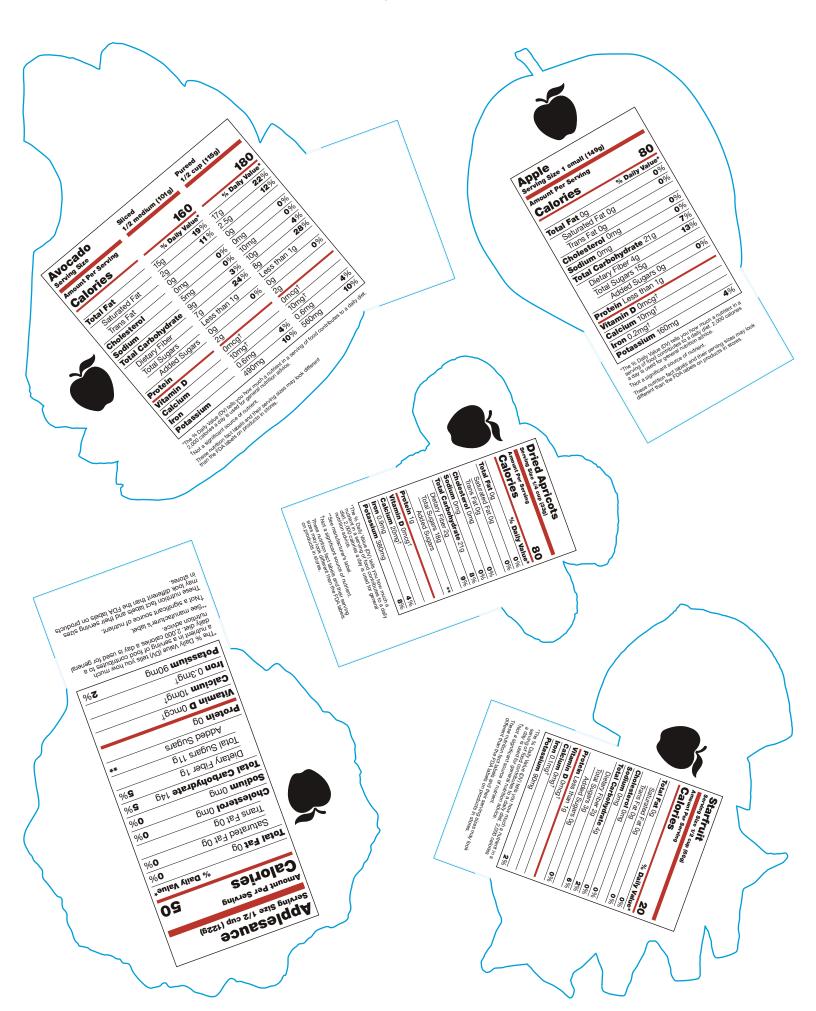


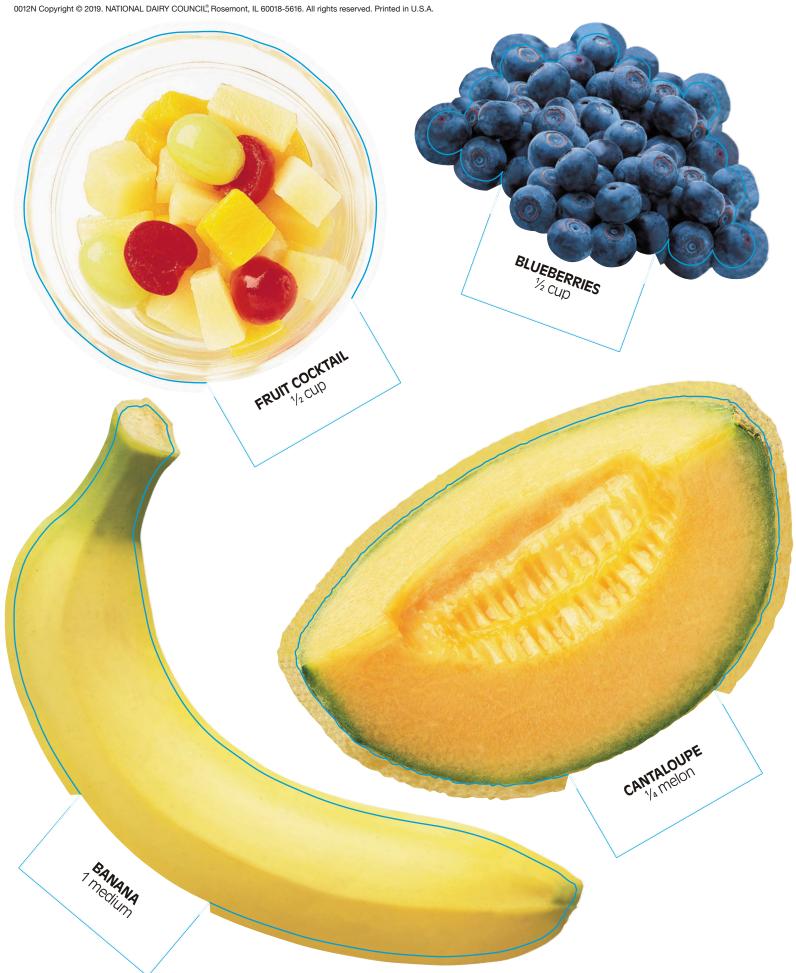


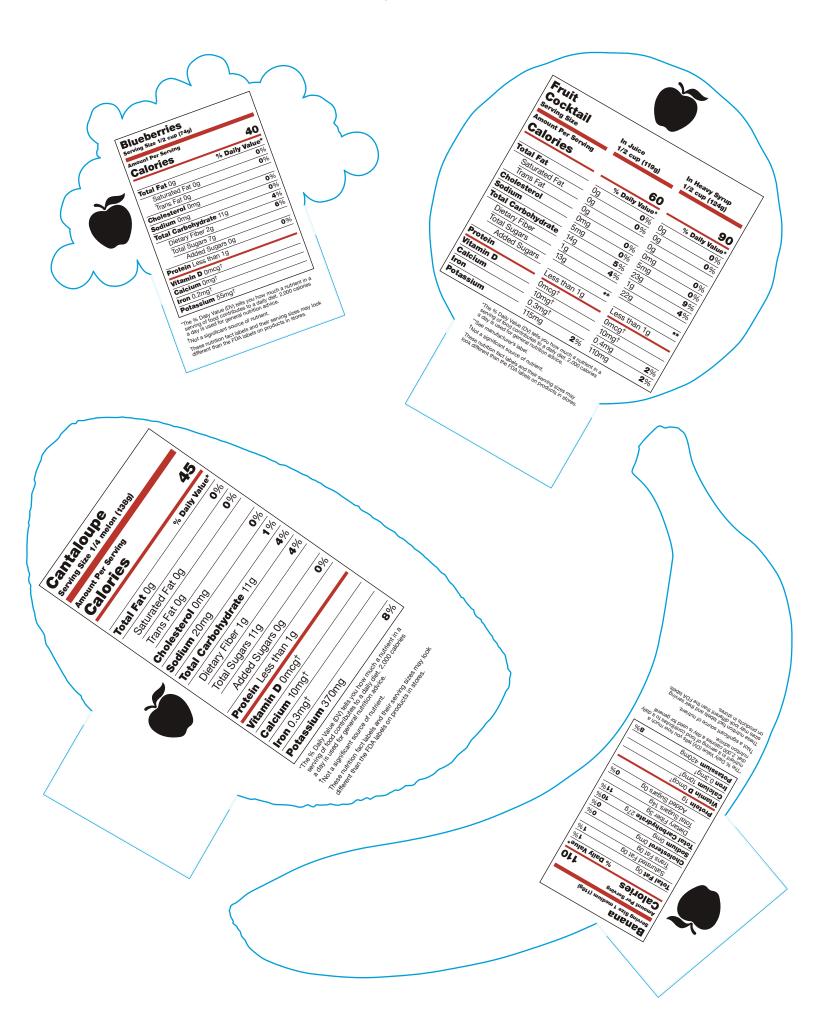


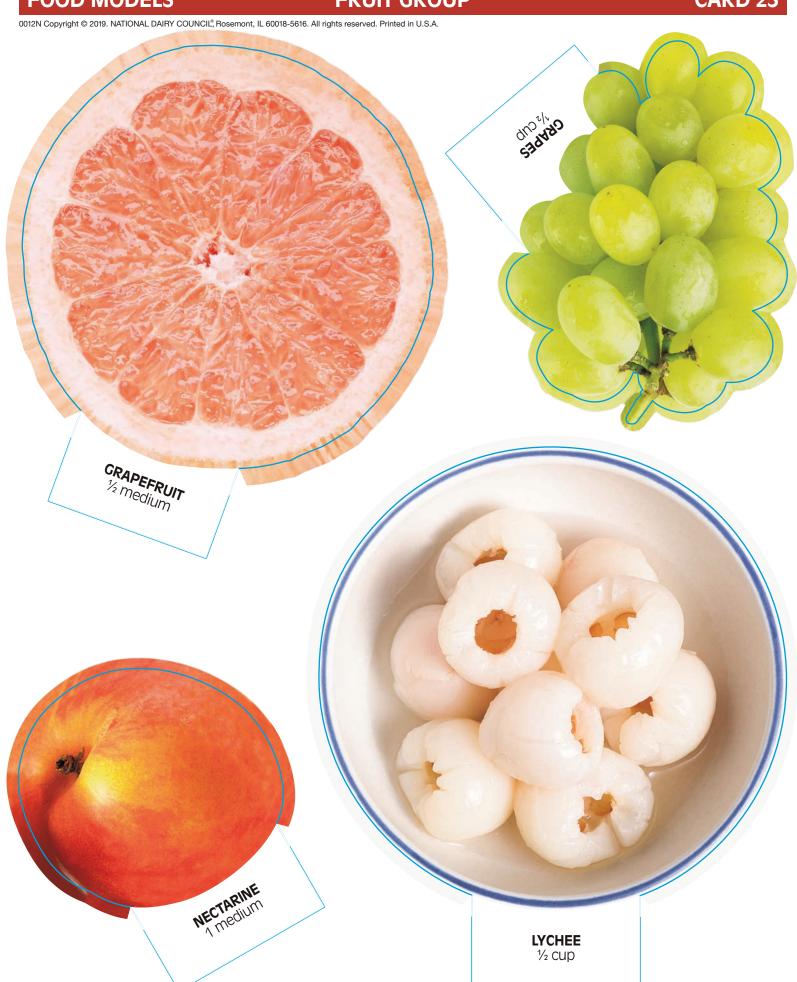


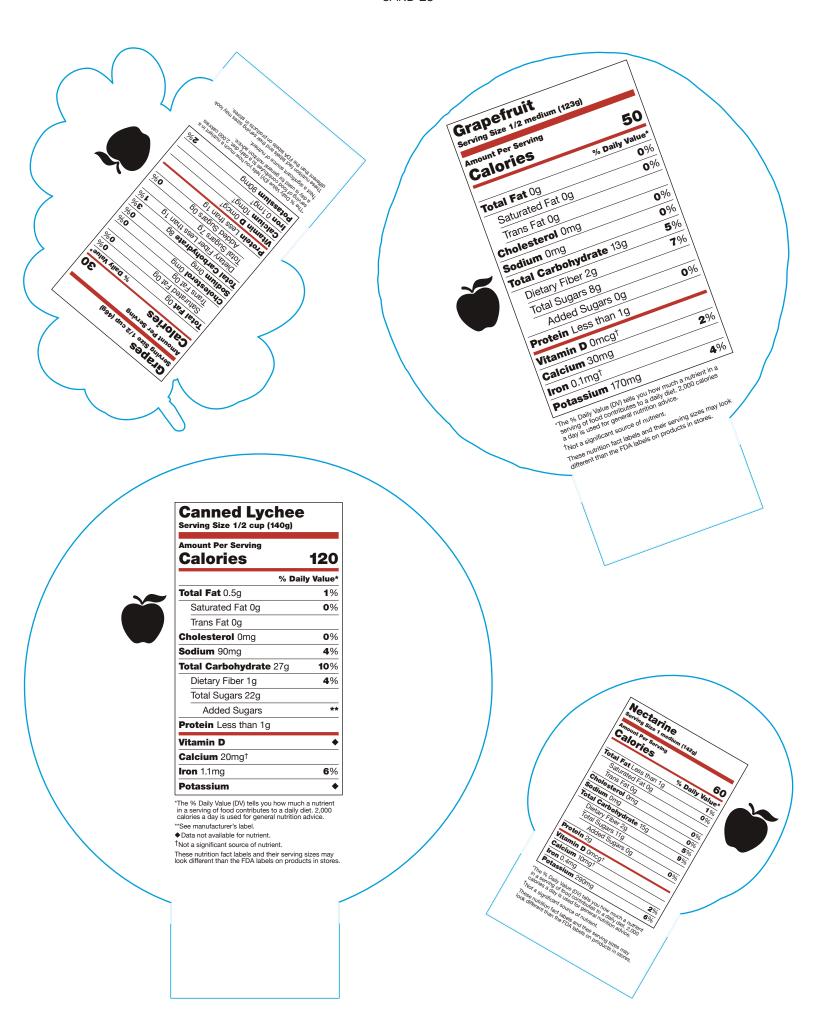




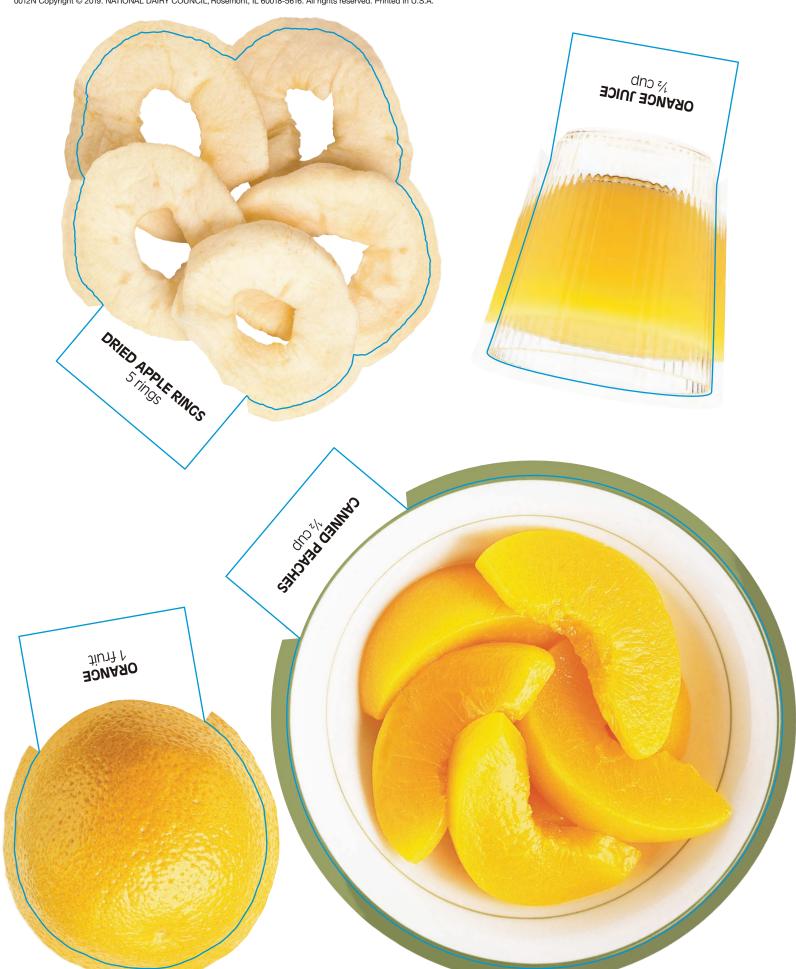


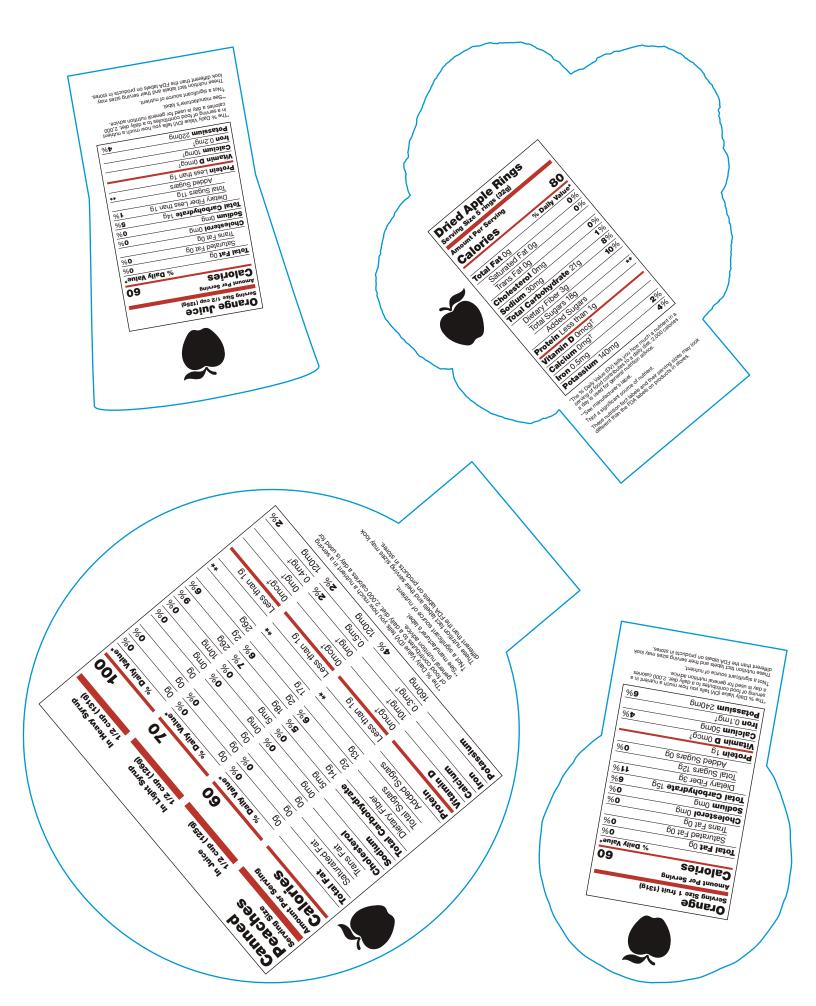


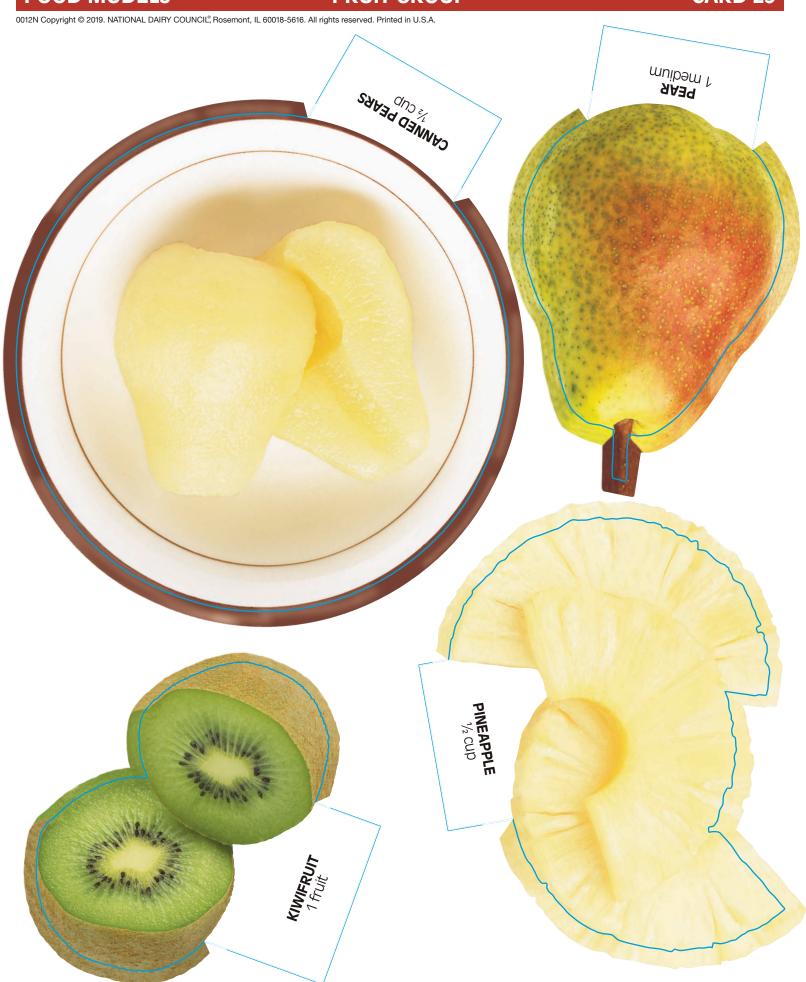


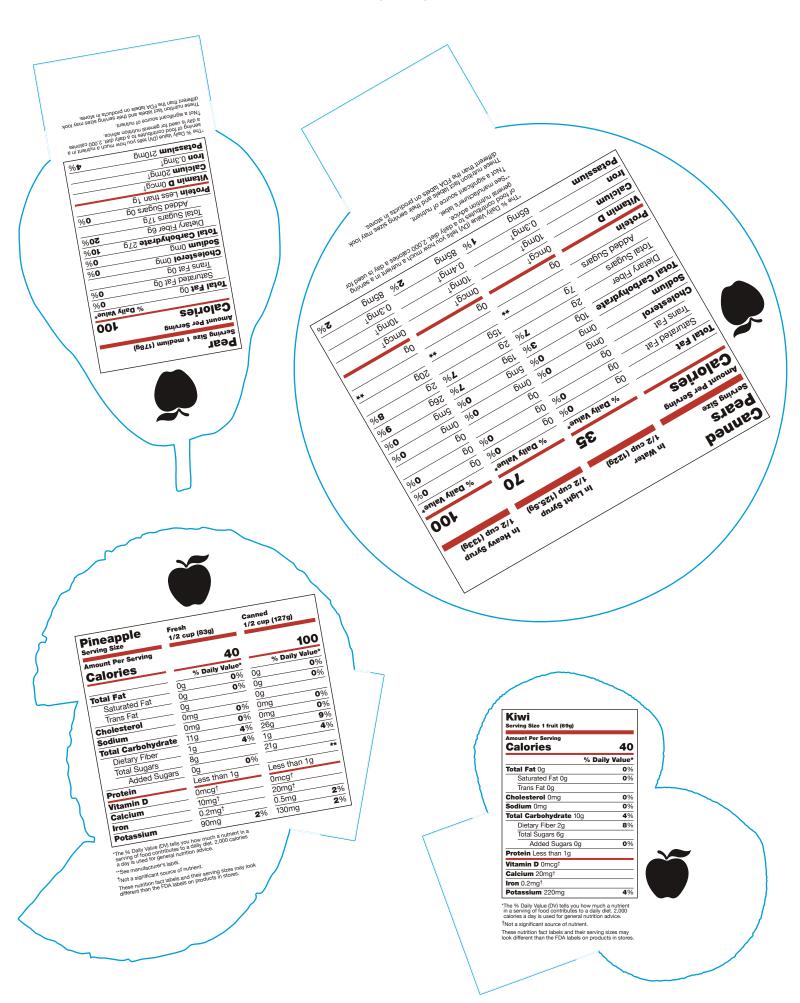


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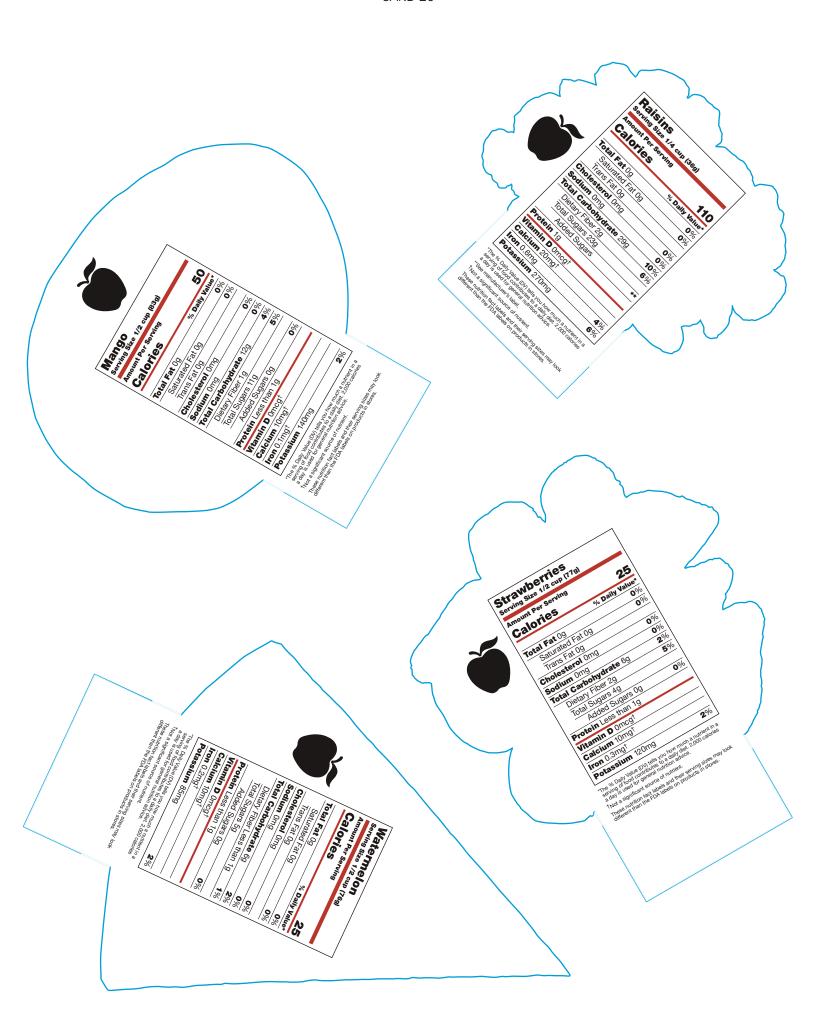


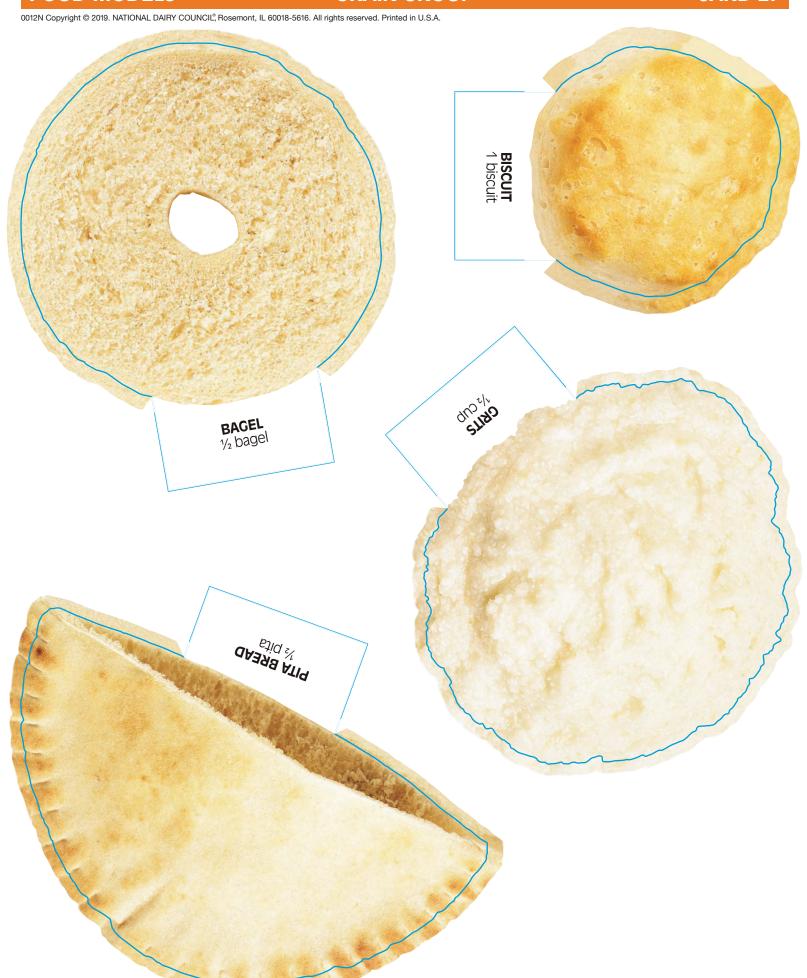


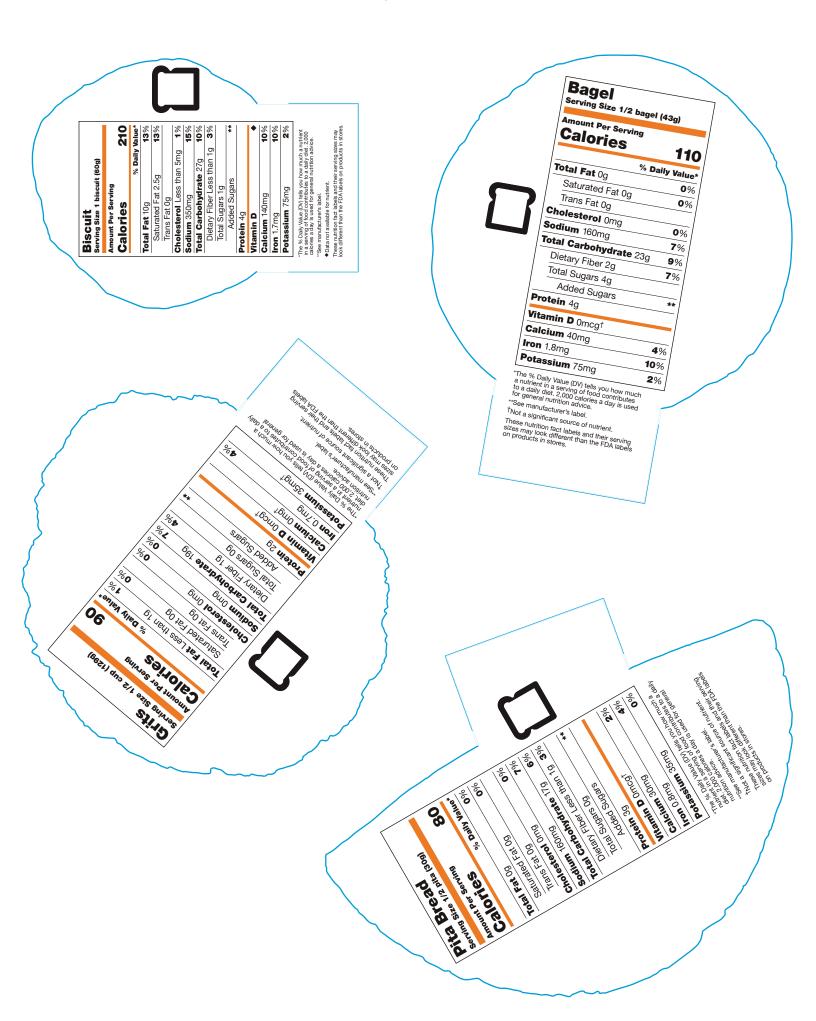


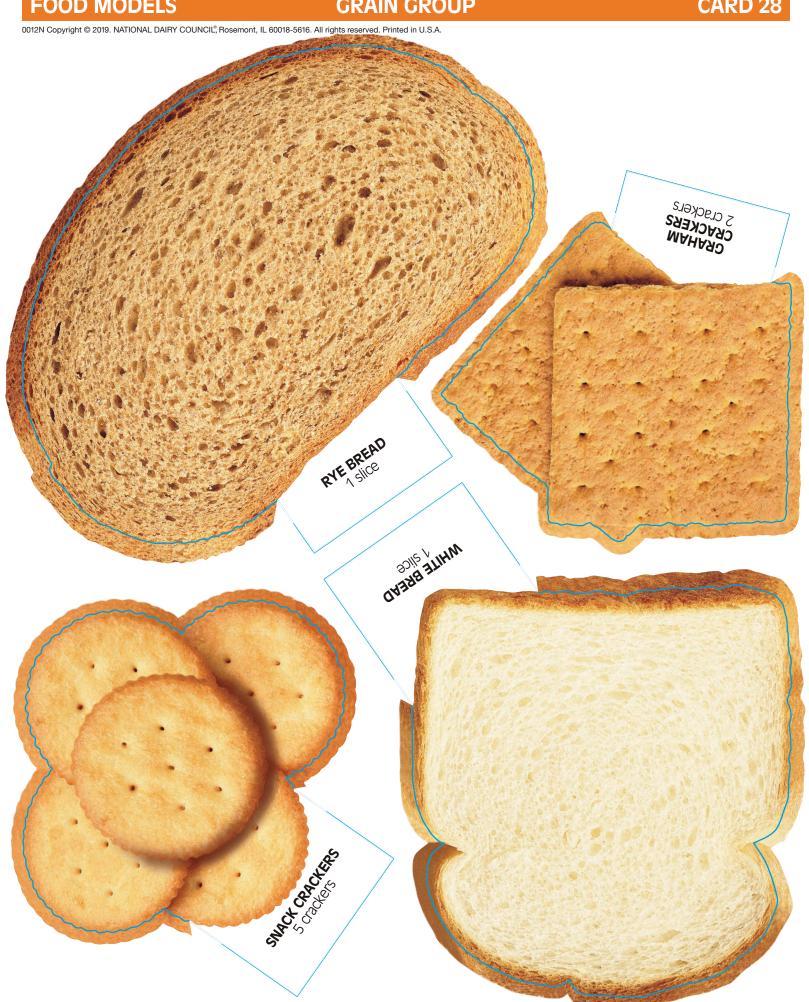


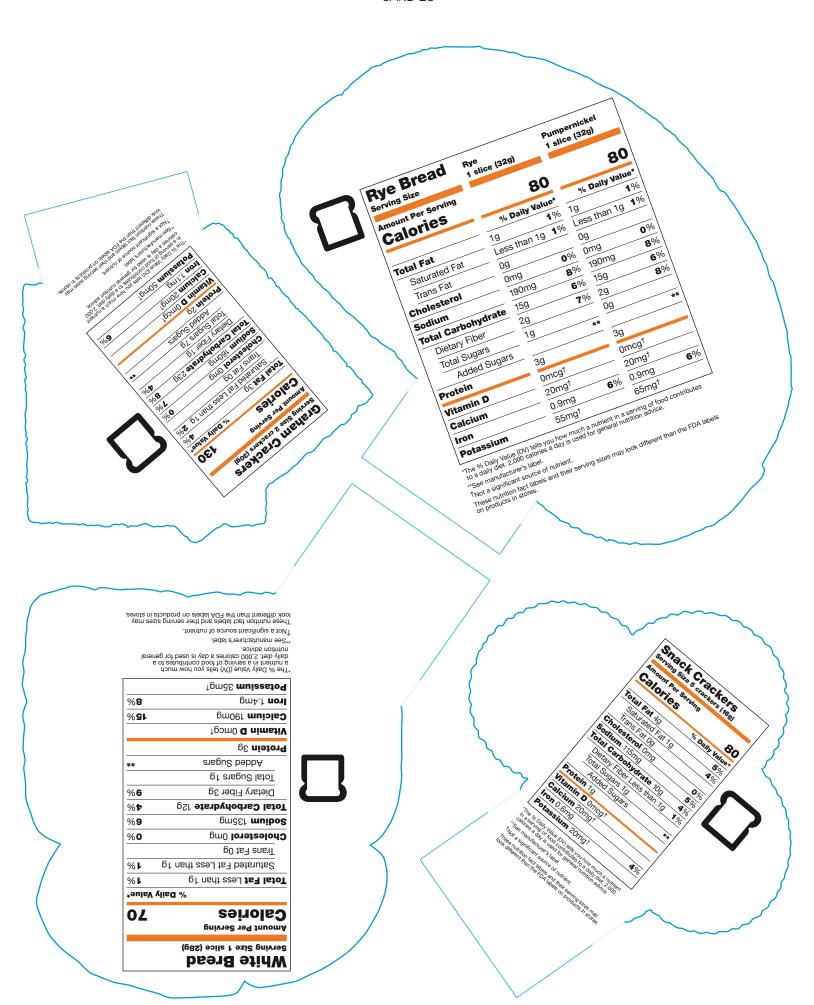
CARD 26 **FOOD MODELS FRUIT GROUP** 0012N Copyright © 2019. NATIONAL DAIRY COUNCIL®, Rosemont, IL 60018-5616. All rights reserved. Printed in U.S.A. STRAWBERRIES



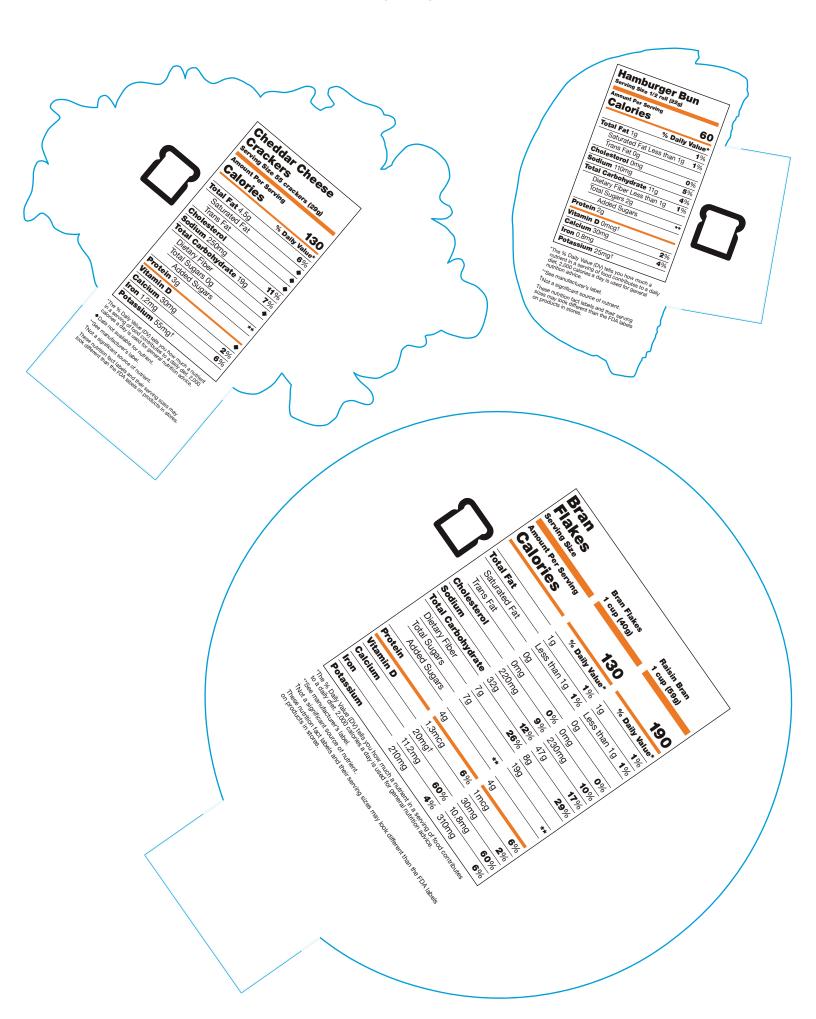




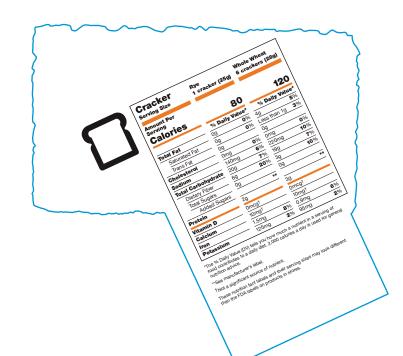


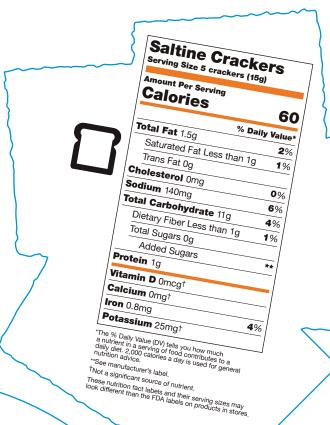


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0012N Copyright © 2019. NATIONAL DAIRY COUNCIL®, Rosemont, IL 60018-5616. All rights reserved. Printed in U.S.A. RYE CRACKER SALTIME CRACKERS CORN FLAKES





160 Frosted Corn Flakes % Daily Value\* %0 % 7 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | % 8 | The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet.

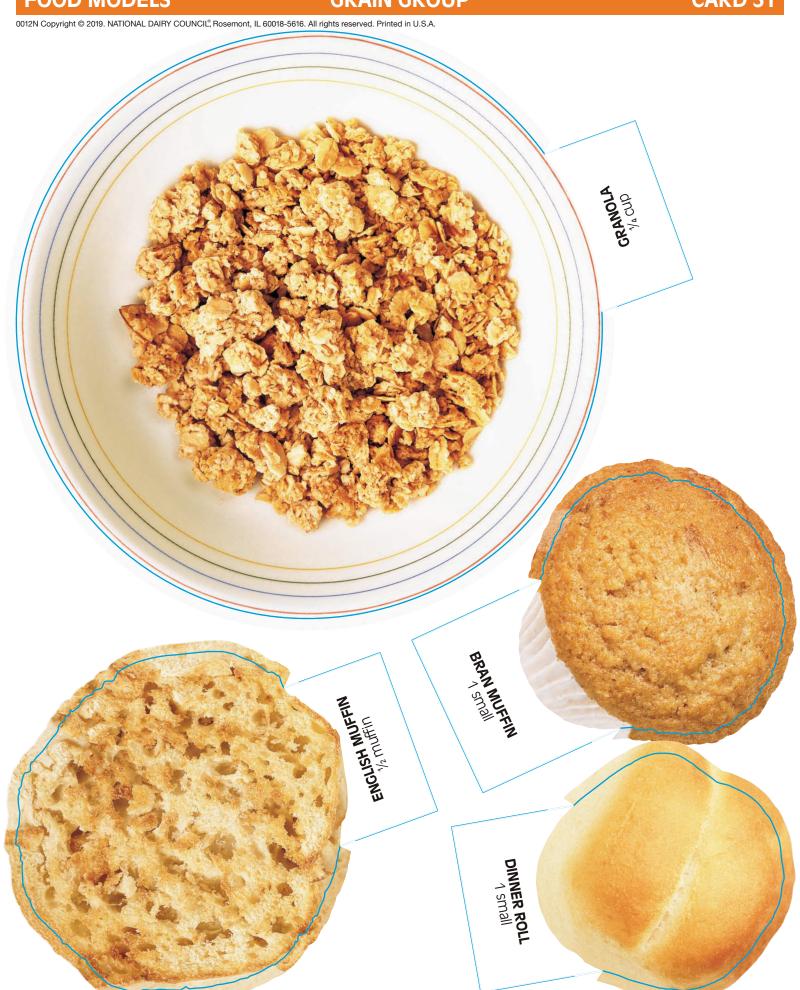
"See manufacturer's label.

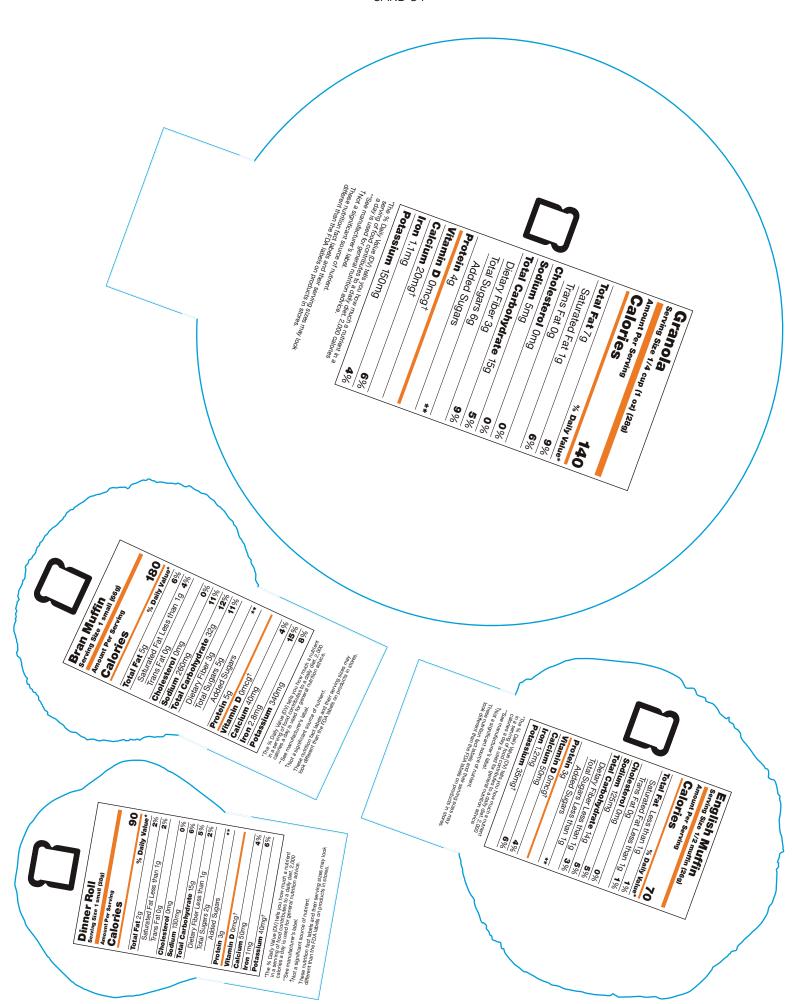
Not a significant source of nutrient.

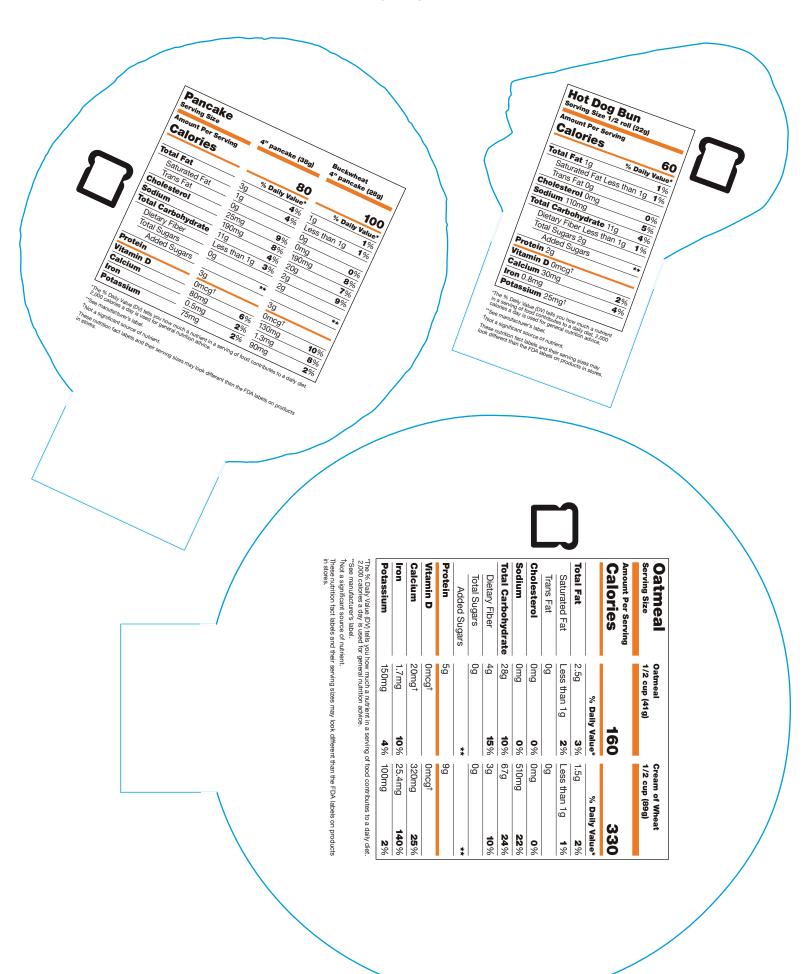
These are significant source of nutrient.

In stores. 35% 1 cup (40g) 150mg 37g 1g 90 % % Daily Value\* % 8 | % | % 3% **10**% 30% Corn Flakes 1 cup (28g) Less than 1g 160mg 25g 30mg<sup>†</sup> 0mg<sup>†</sup> Amount Per Serving Total Carbohydrate Added Sugars Saturated Fat Trans Fat Calories Flakes Dietary Fiber Total Sugars Serving Size Corn Cholesterol Total Fat Sodium Vitamin D Potassium Protein Calcium Iron

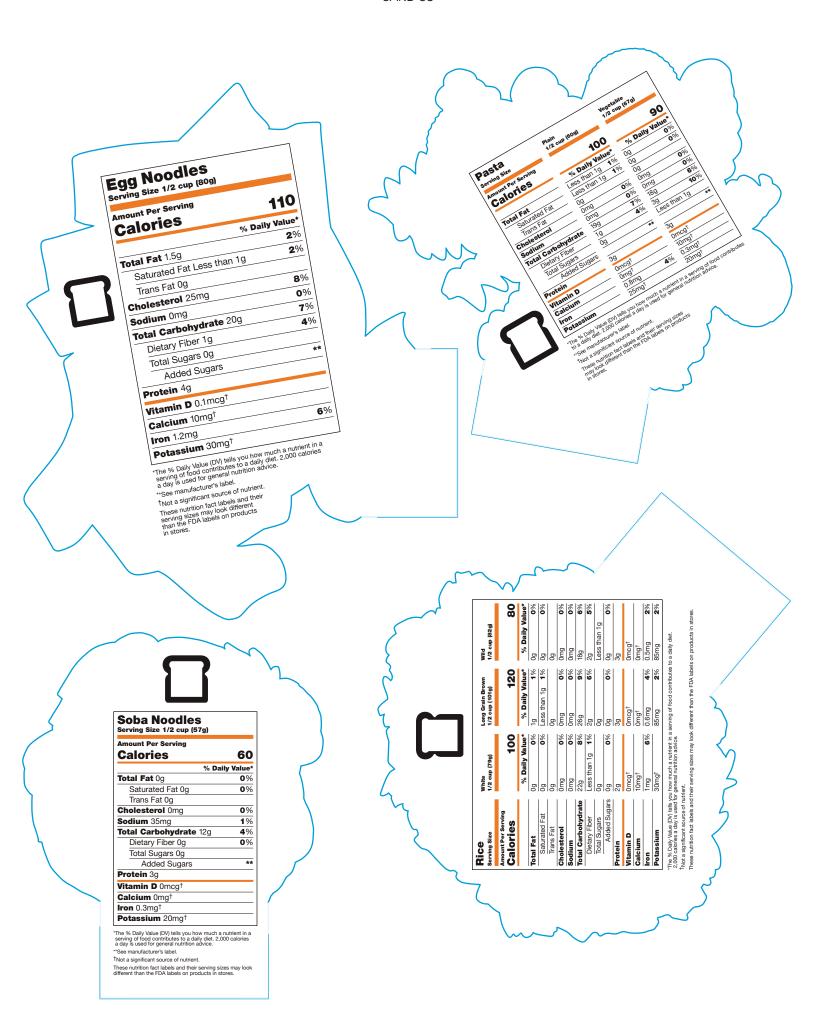




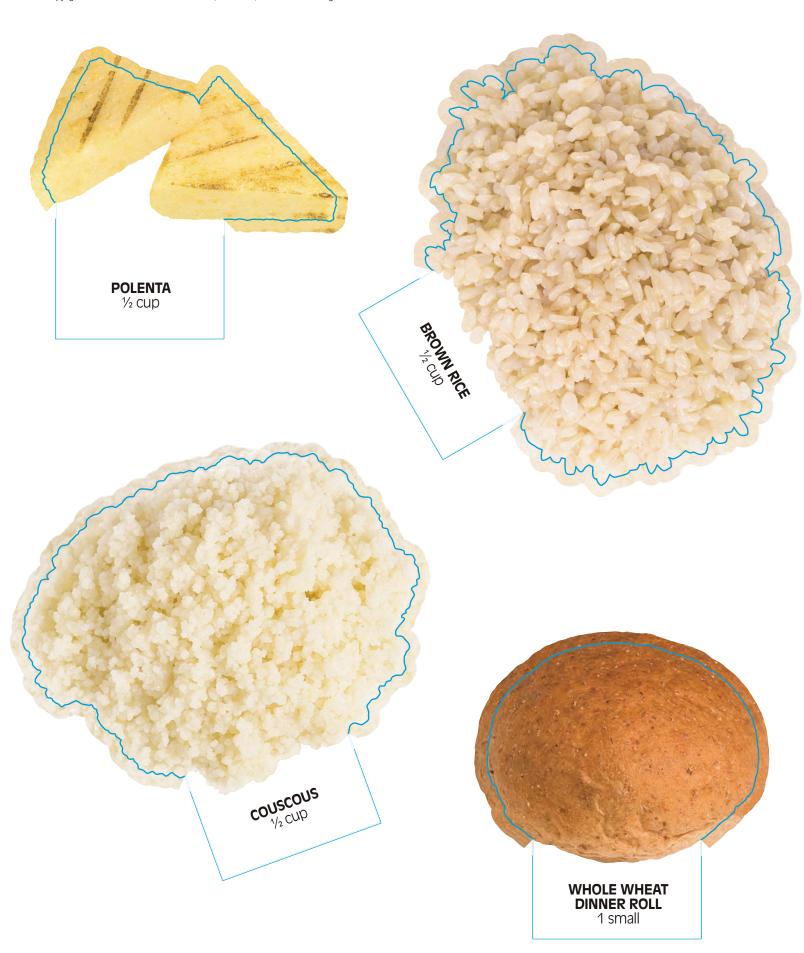


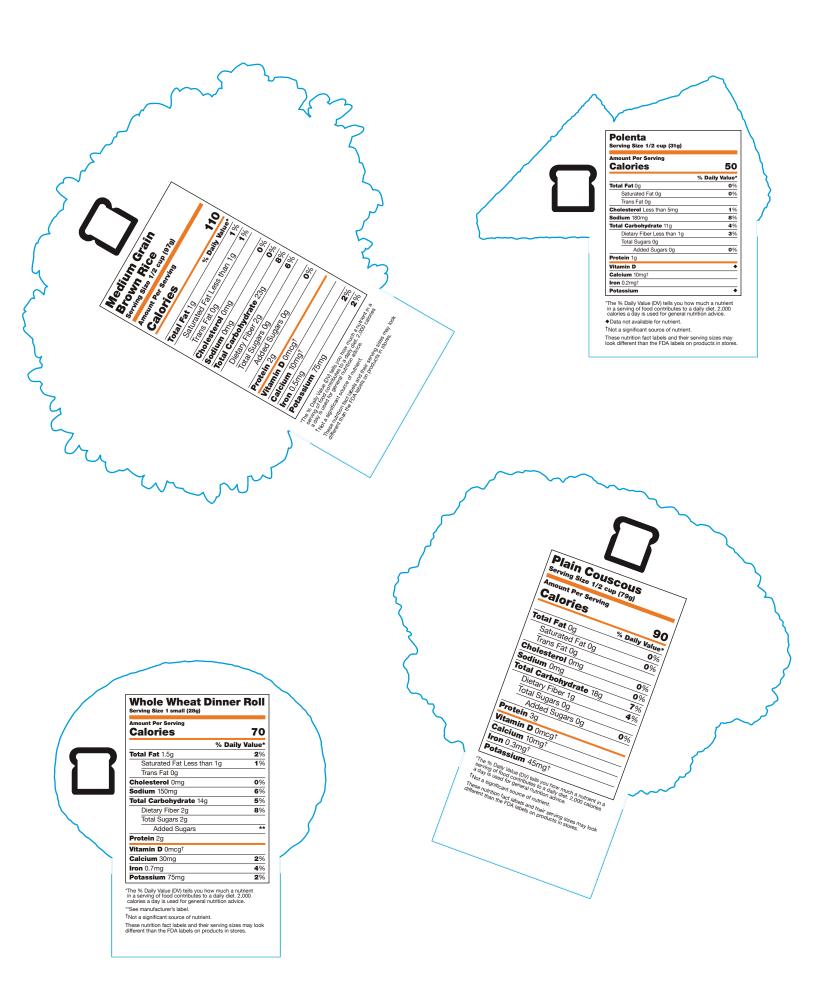


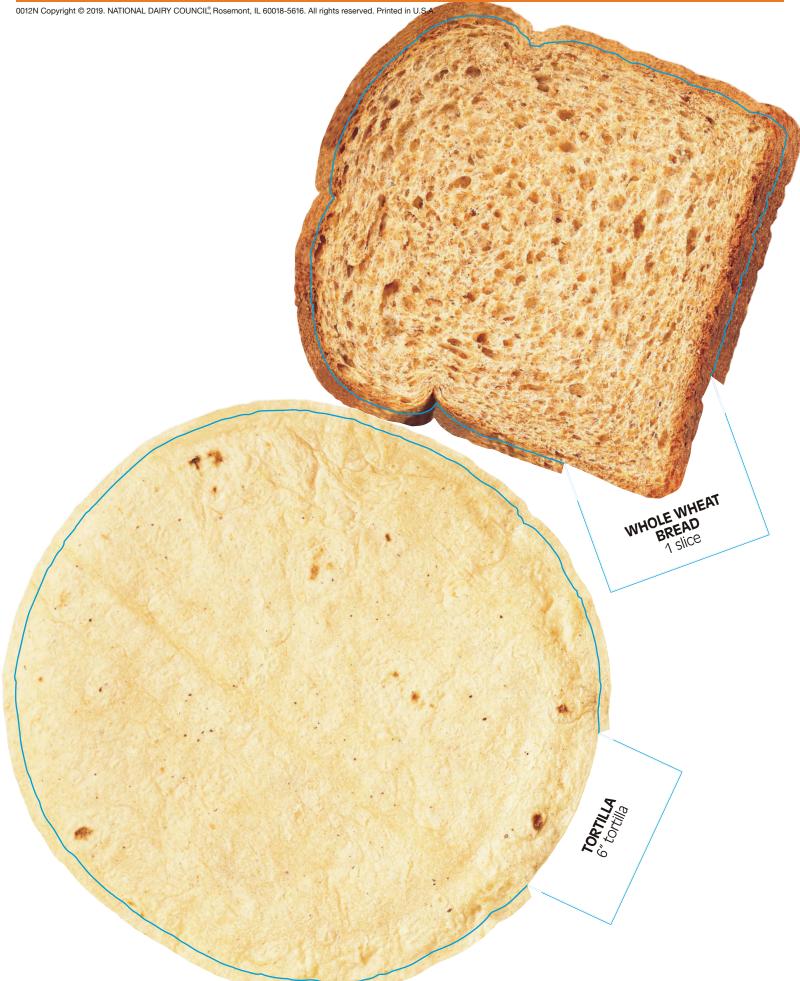


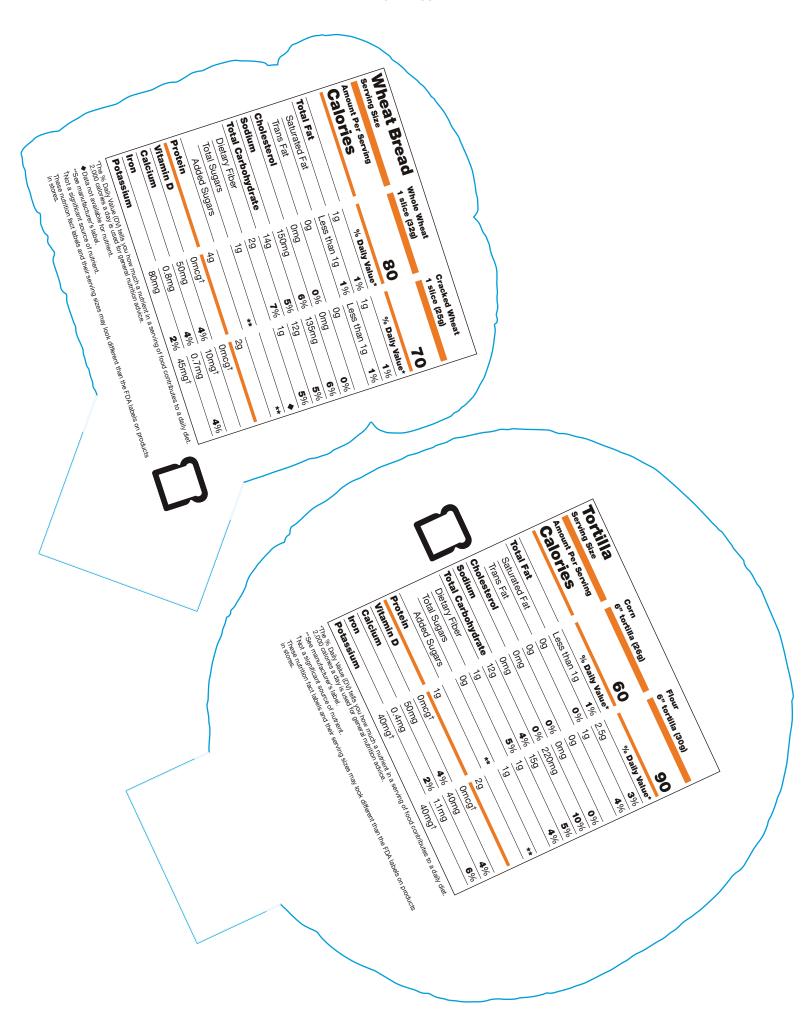


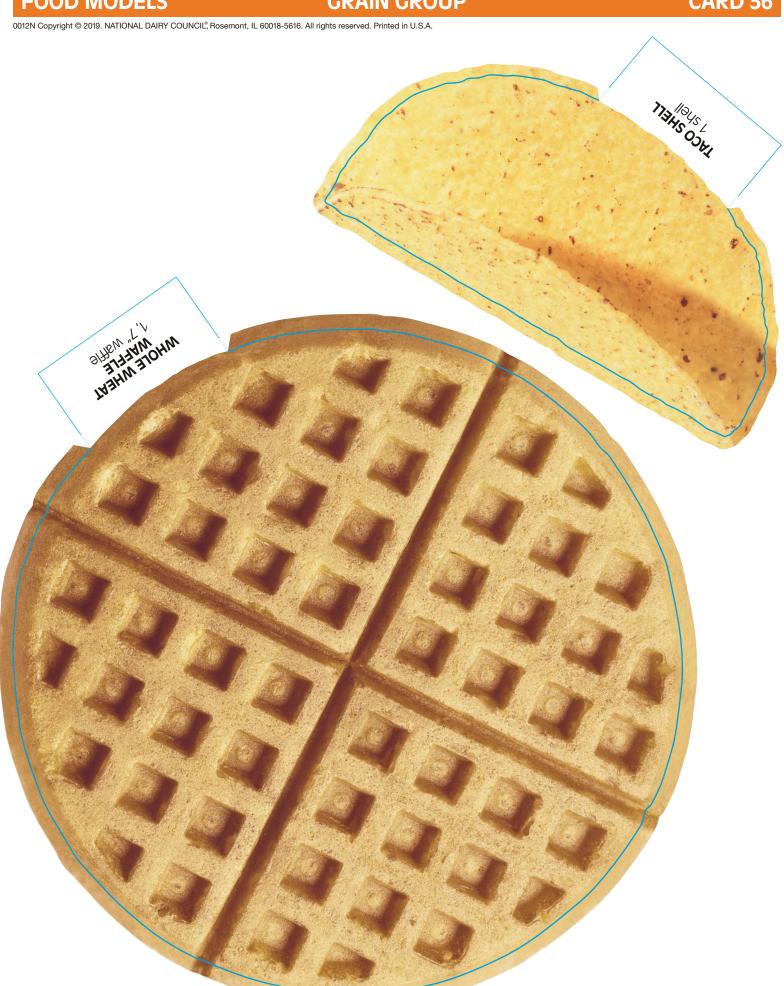
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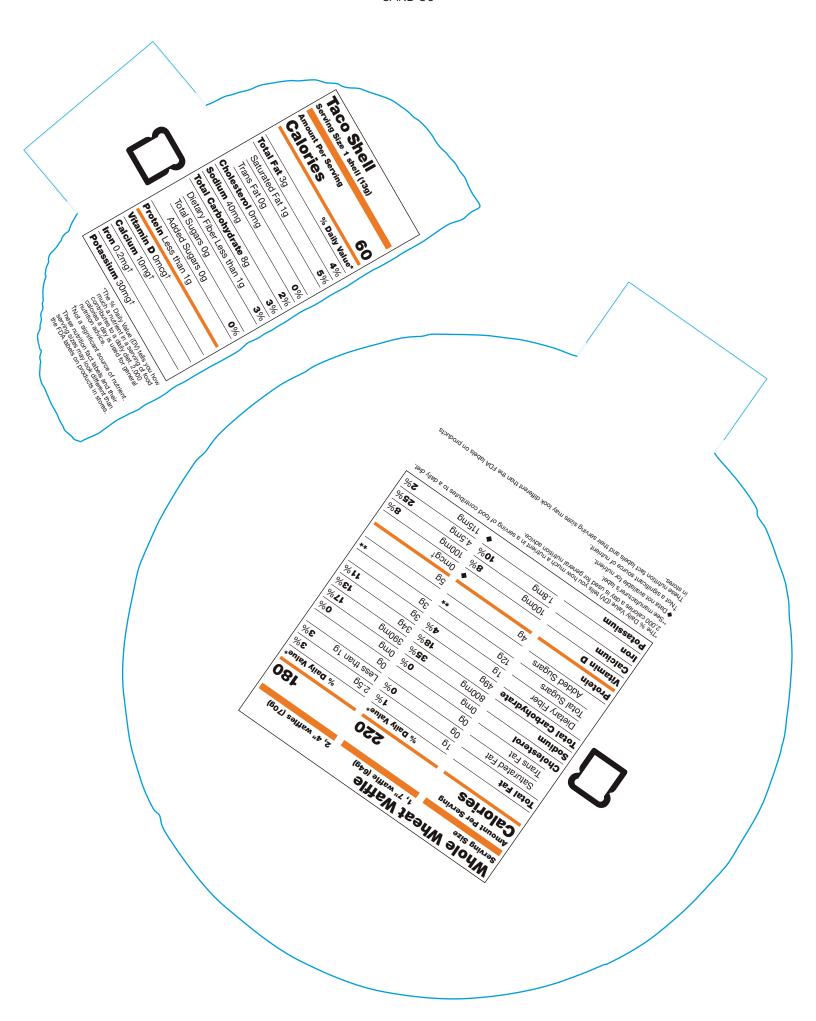




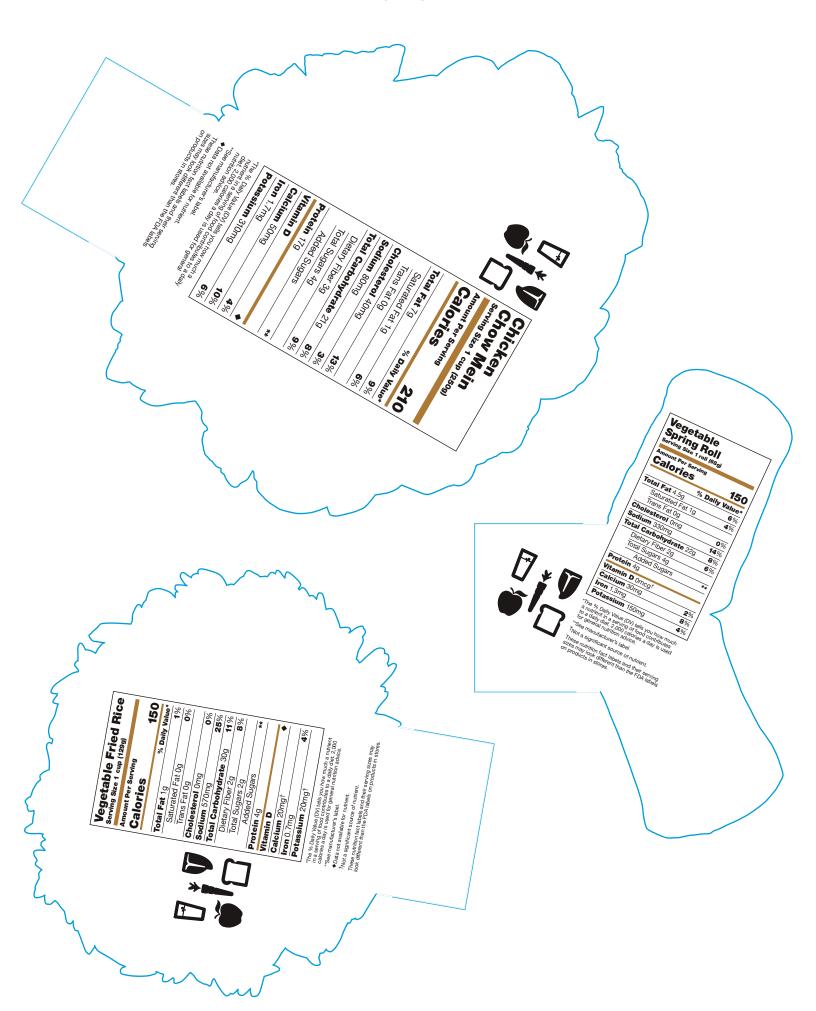




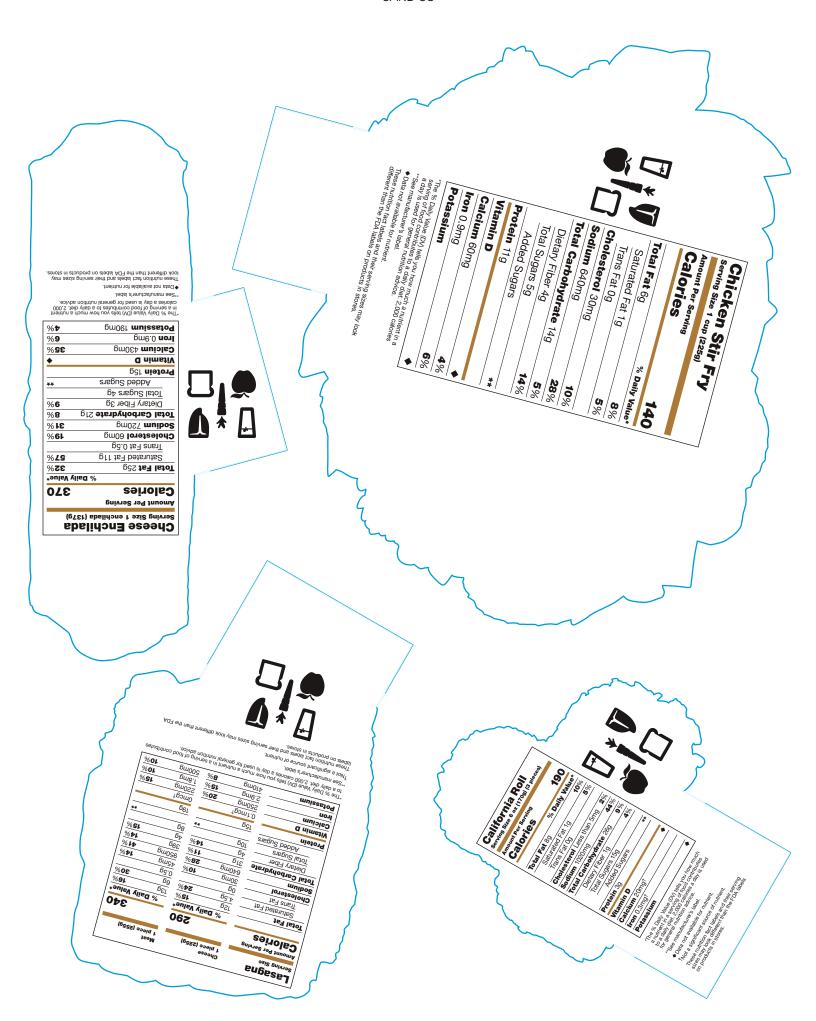


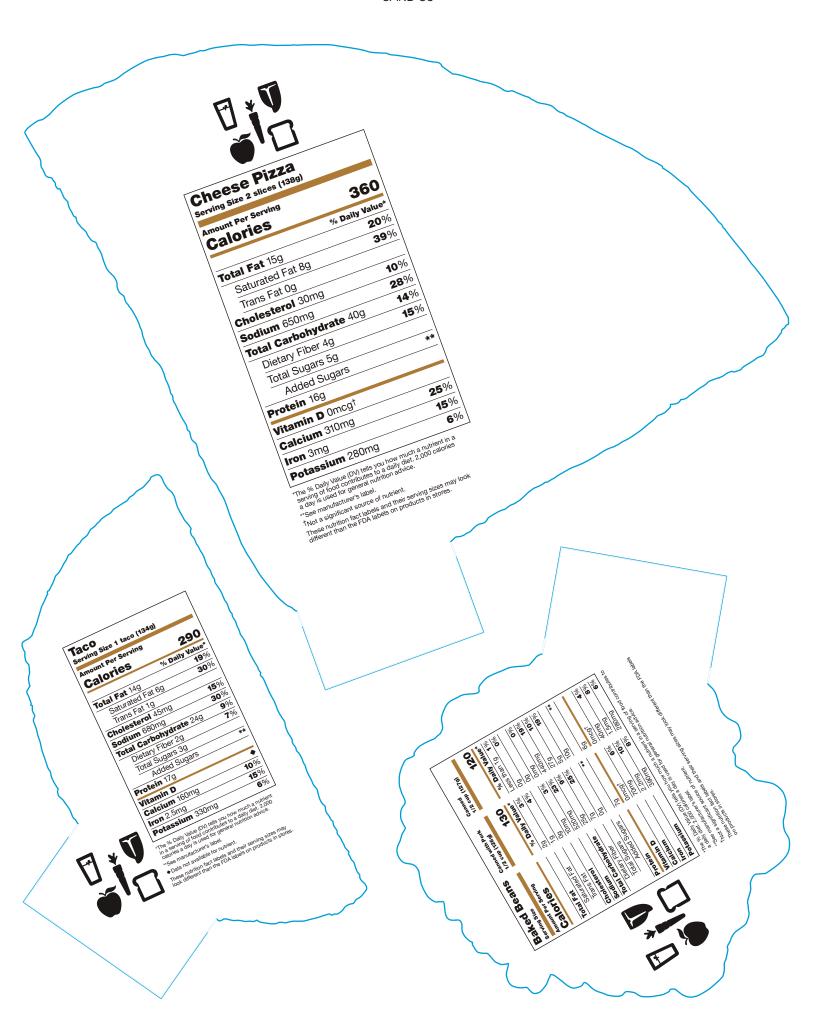






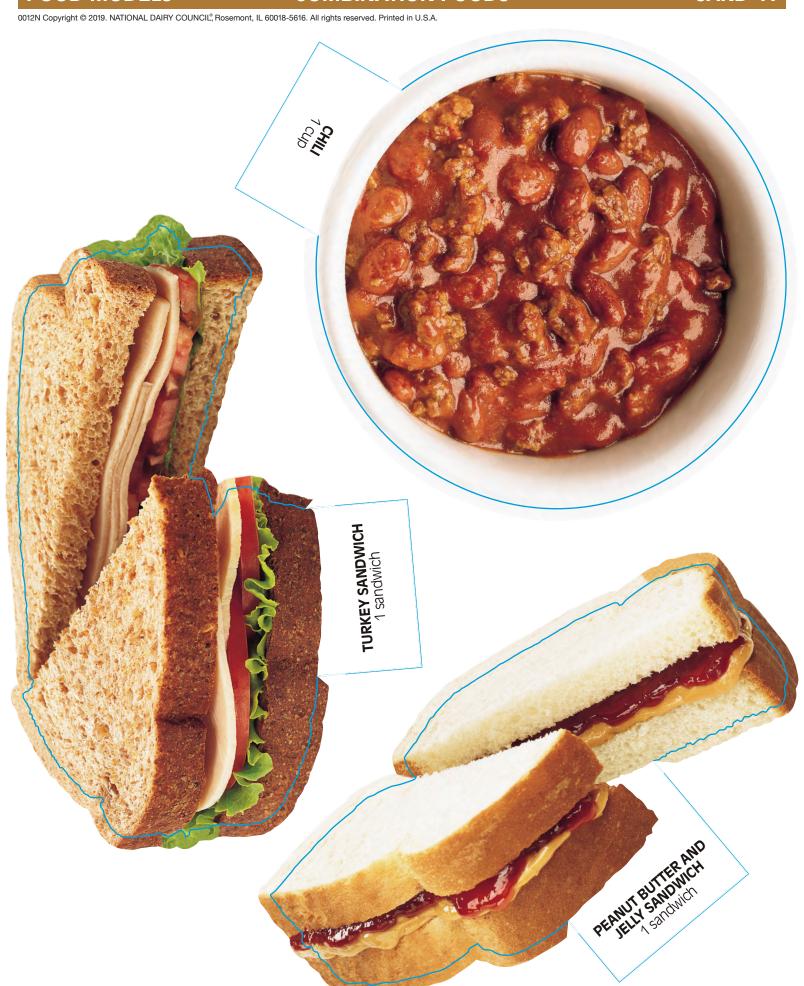


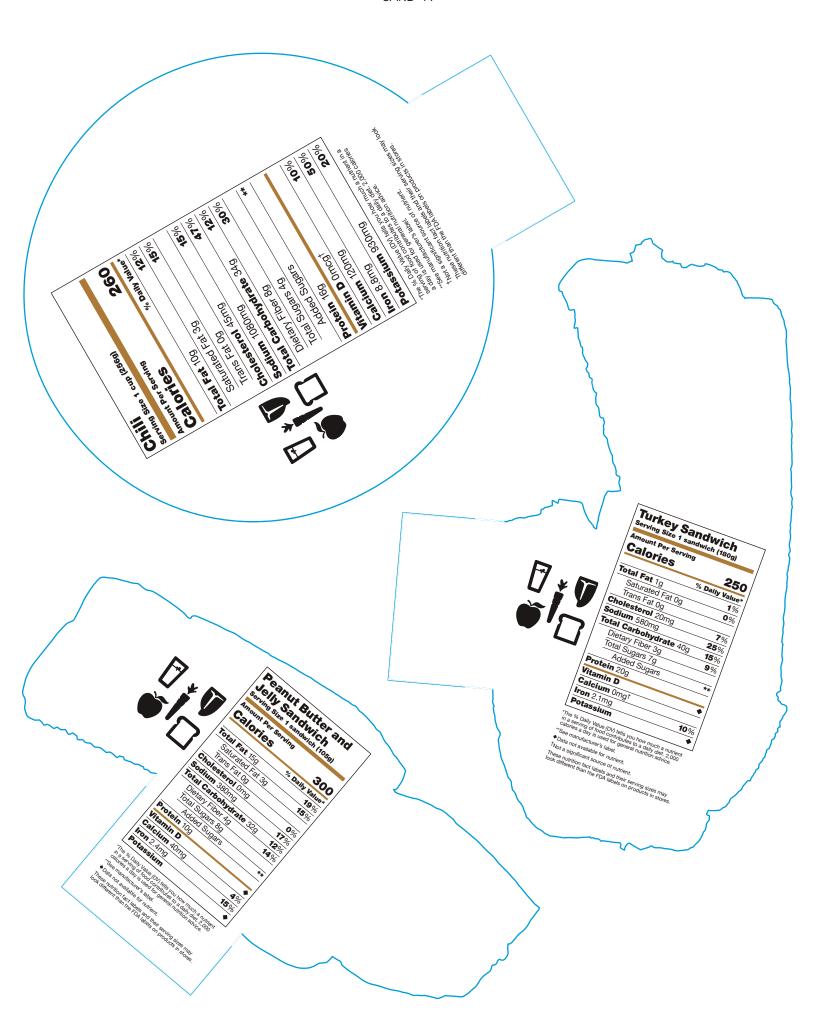




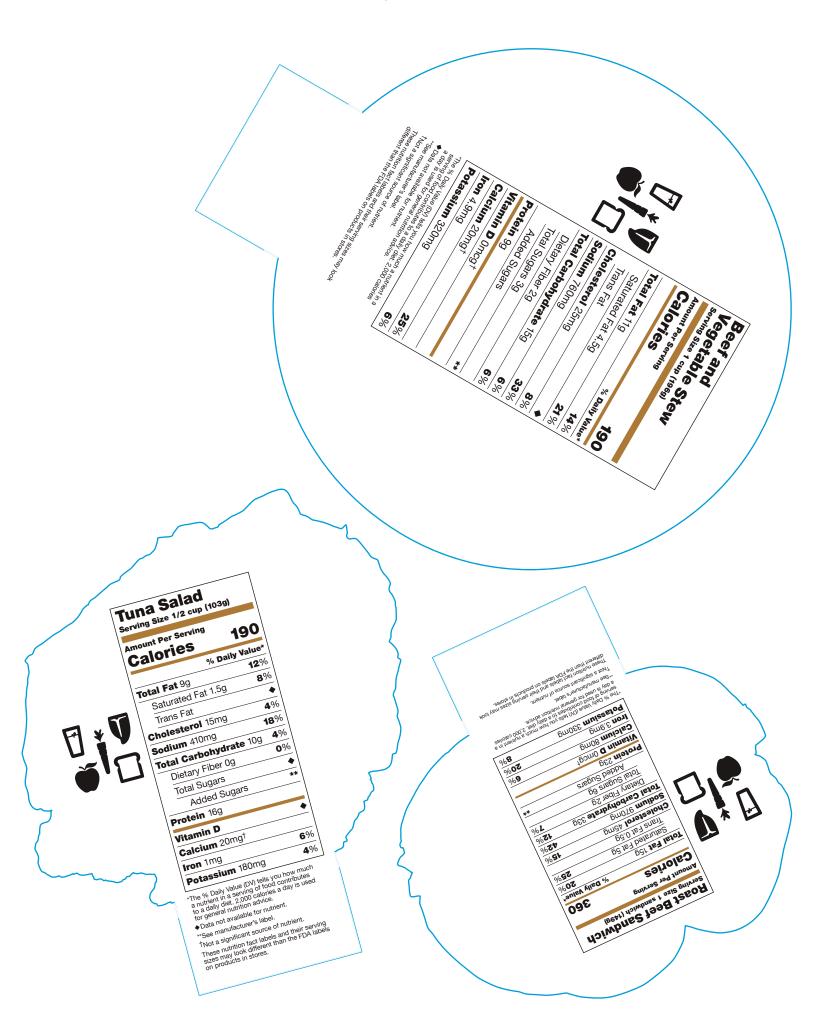


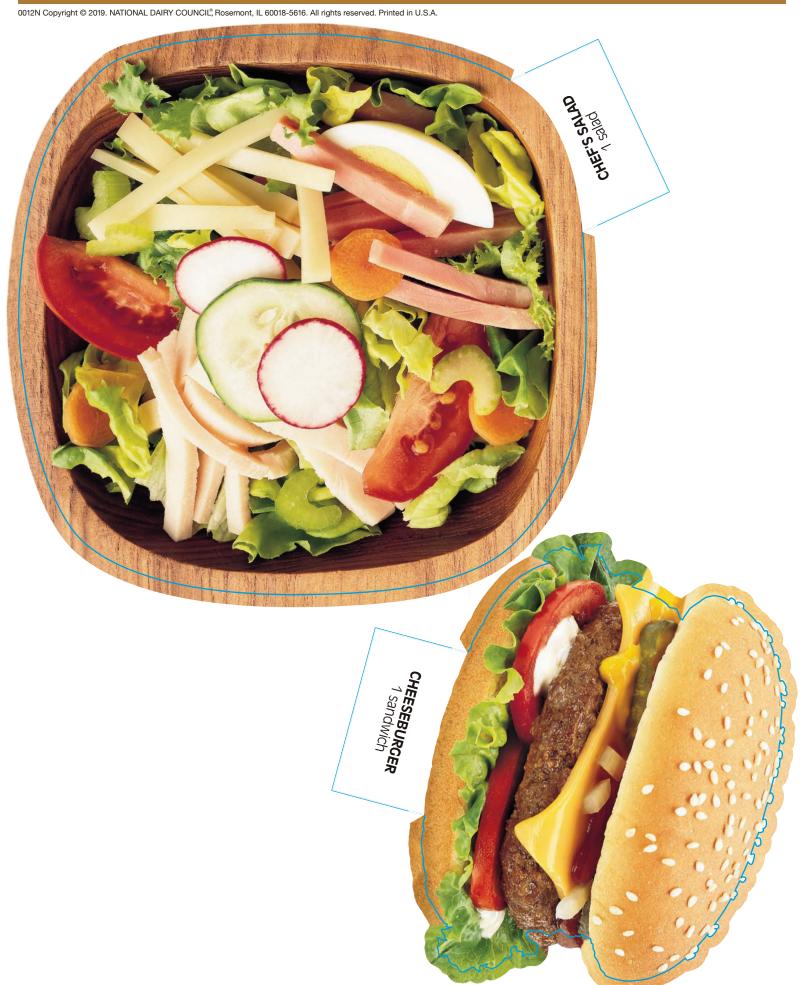


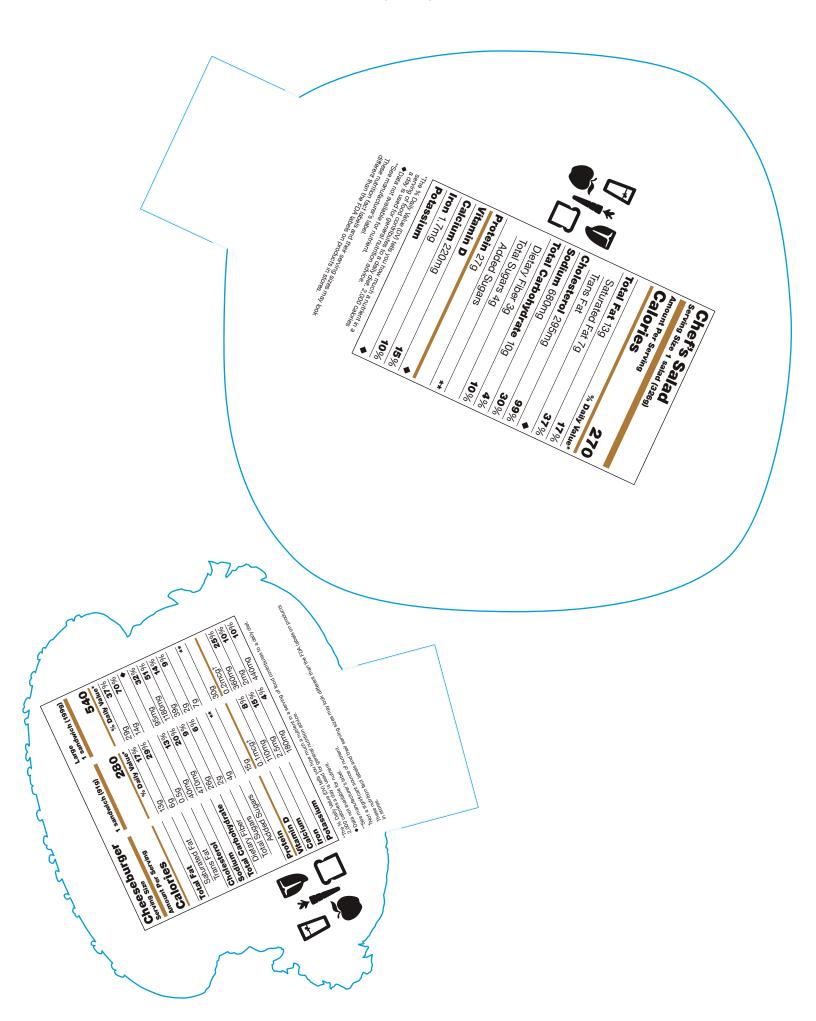


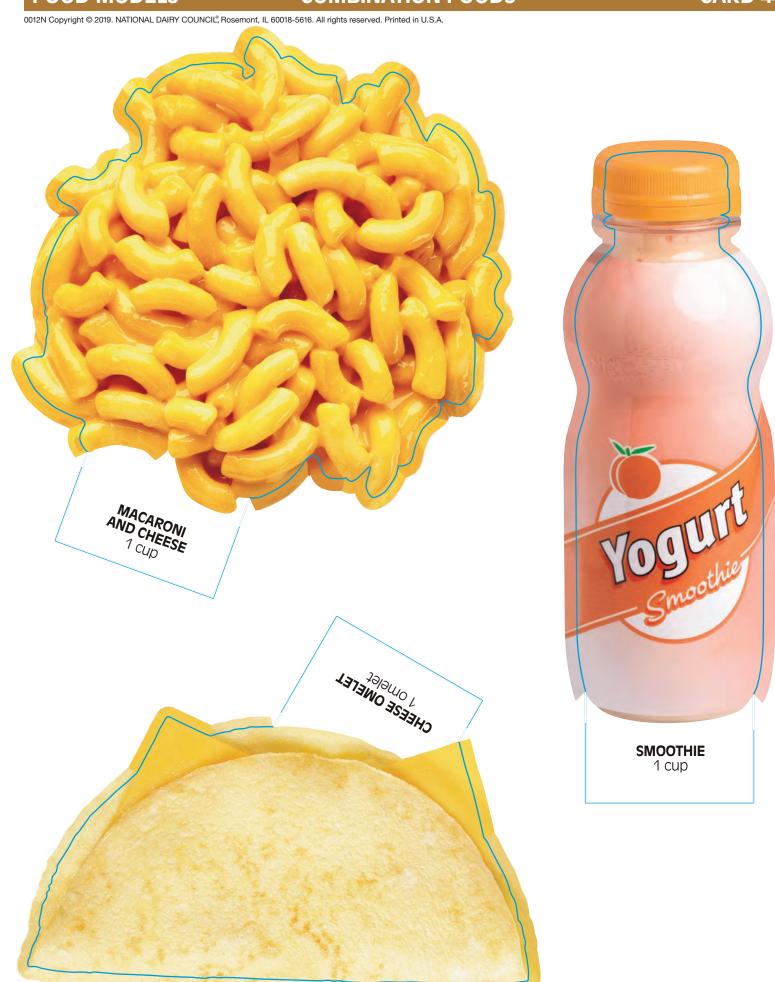














## **Smoothie**

Serving Size 1 cup (227g)

Amount Per Serving

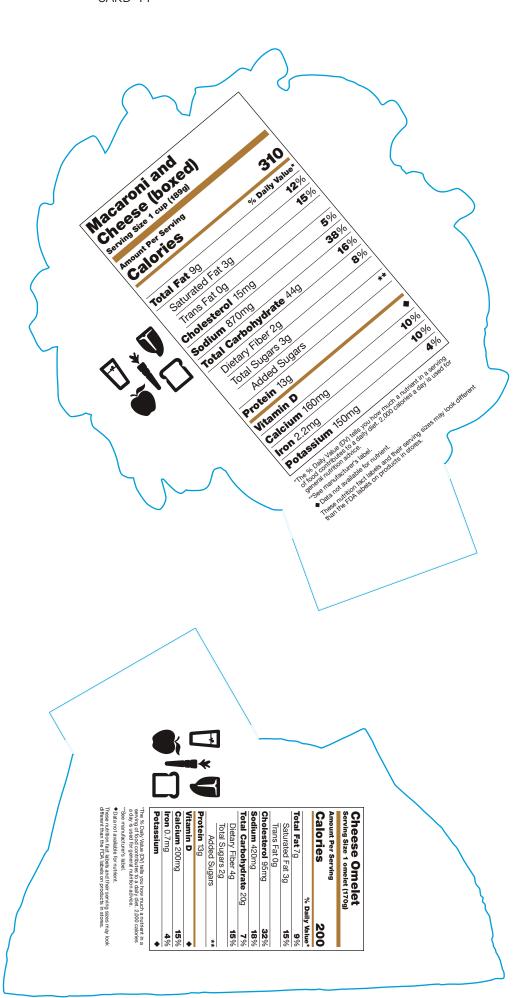
Annount i ci oci ving	
Calories	110
% Daily	Value*
Total Fat 1g	1%
Saturated Fat Less than 1g	1%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 5mg	0%
Total Carbohydrate 26g	10%
Dietary Fiber 1g	5%
Total Sugars 23g	
Added Sugars	**
Protein 1g	
Vitamin D 0mcg <sup>†</sup>	
Calcium 20mg <sup>†</sup>	
Iron 0.9mg	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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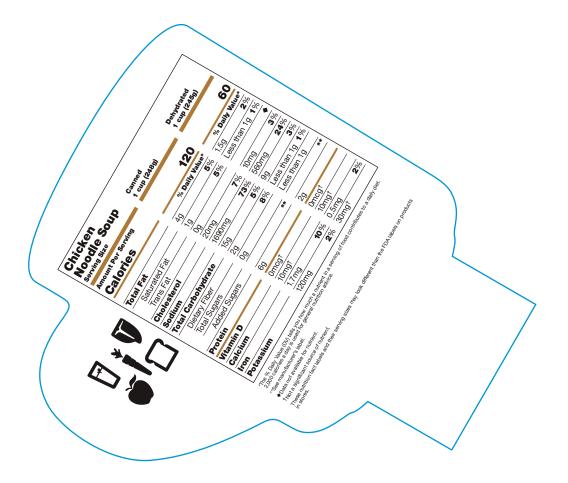
## Ready Made Chicken Pot Pie Serving Size 1 pot pie (302g) Amount Per Serving

mount	Per	Serving

Amount Per Serving	
Calories	620
%	Daily Value*
Total Fat 36g	46%
Saturated Fat 13g	66%
Trans Fat 0g	
Cholesterol 45mg	15%
Sodium 1190mg	52%
Total Carbohydrate 58g	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%

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

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



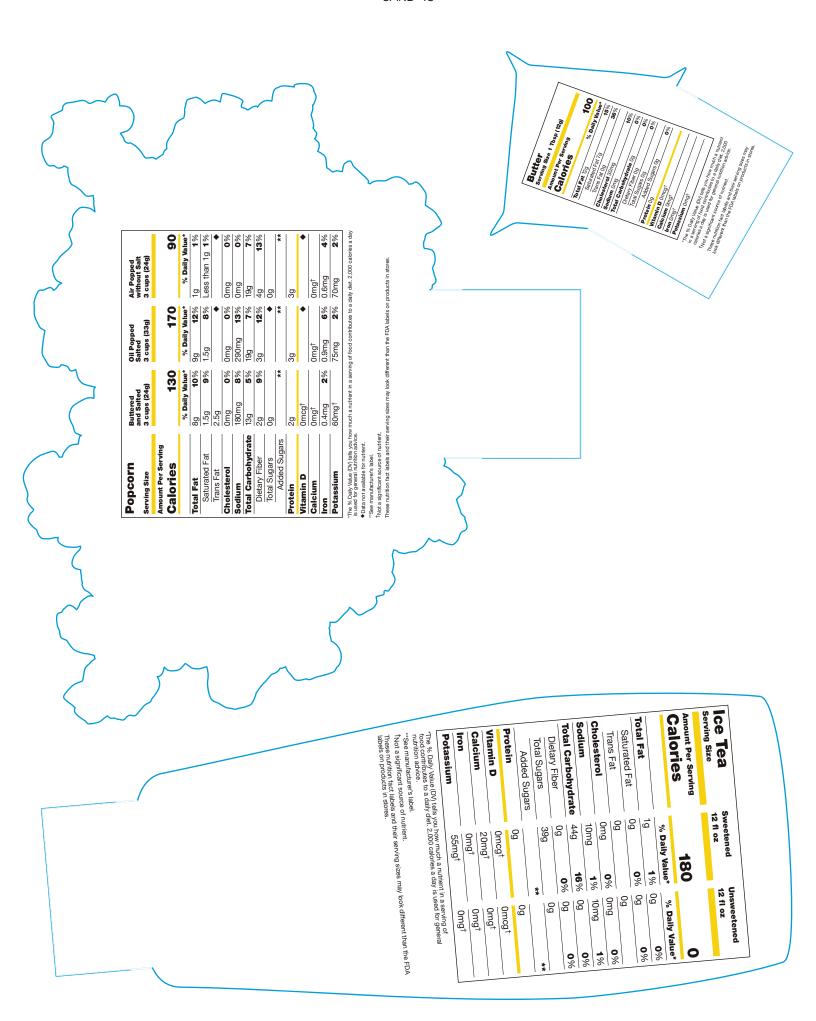




Protein 4% 10g Vitamin D \*\* 6g Calcium 1.5mcg 2g Iron 170mg 8% 0mcg† Potassium 15% 0.8mg 20mg† The % Daily Value (Dy) tells you how much a nutrient in a serving of food contributes to a daily diet.

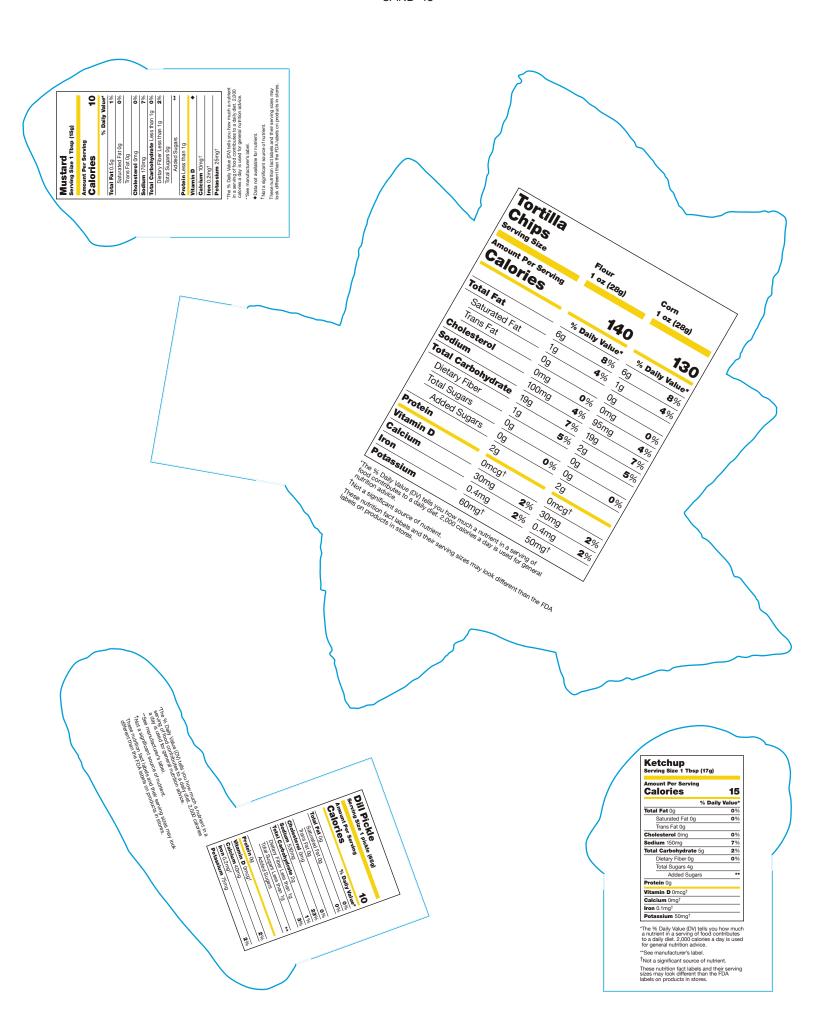
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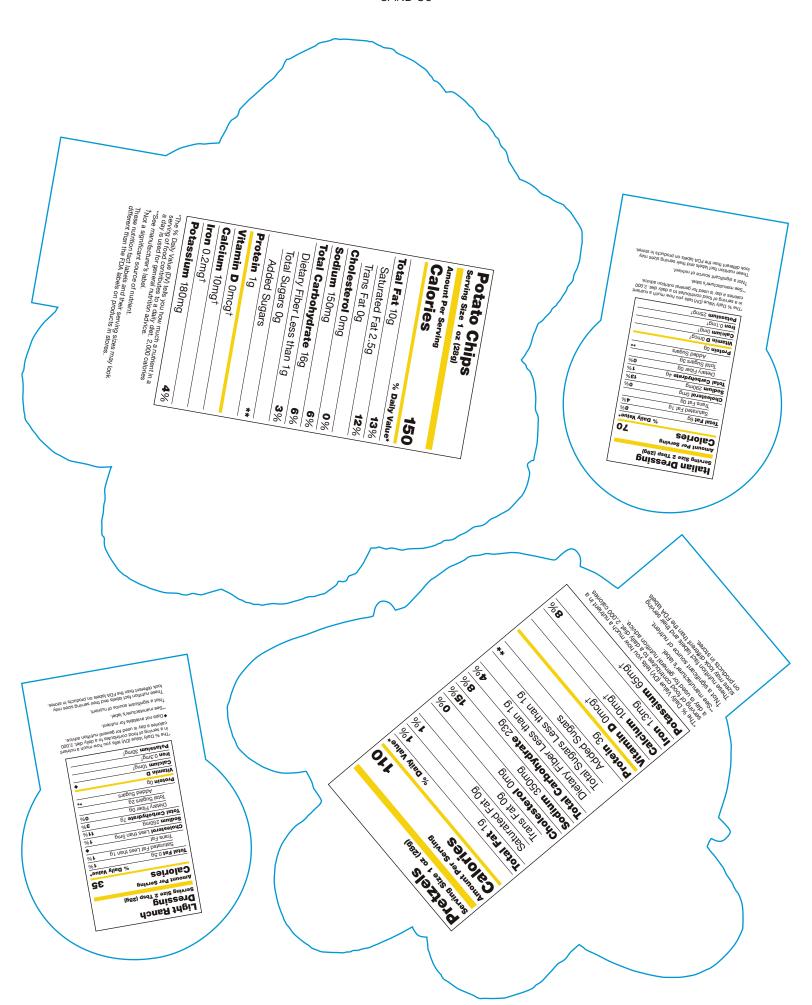
See manufacturer's label. 4% "See manufacturer's label.
†Not a significant source of nutrient.
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<b>Brownie</b> Serving Size 1 oz (28g) (1-3/4"x1-3/4"x3/4")	3/4")
Amount Per Serving Calories	19
% Dai	% Daily Value*
Total Fat 4.5g	89
Saturated Fat 1g	<b>9</b>
Trans Fat 0.5g	
Cholesterol Less than 5mg	82%
Sodium 80mg	%8
Total Carbohydrate 18g	4%
Dietary Fiber Less than 1g	<b>5%</b>
Total Sugars 10g	
Added Sugars	**
Protein 1g	
Vitamin D 0mcg <sup>†</sup>	
Calcium 10mg <sup>†</sup>	
Iron 0.6mg	<b>4</b> %

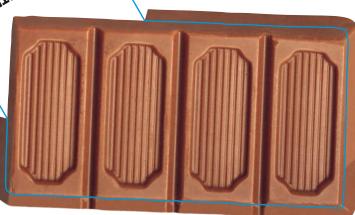
Amount Per Serving Calories	100
% D	aily Value
Total Fat 10g	139
Saturated Fat 1.5g	89
Trans Fat 0g	
Cholesterol 5mg	29
Sodium 90mg	49
Total Carbohydrate 0g	09
Dietary Fiber 0g	09
Total Sugars 0g	
Added Sugars	*
Protein 0g	
Vitamin D 0mcg <sup>†</sup>	
Calcium 0mg <sup>†</sup>	
Iron 2.9mg	159
Potassium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

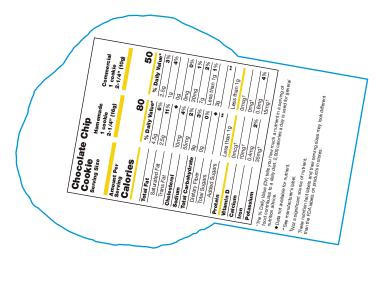
Calories	100
% E	aily Value
Total Fat 10g	139
Saturated Fat 1.5g	89
Trans Fat 0g	
Cholesterol 5mg	29
Sodium 90mg	49
Total Carbohydrate 0g	09
Dietary Fiber 0g	09
Total Sugars 0g	
Added Sugars	•
Protein 0g	
Vitamin D 0mcg†	
Calcium 0mg <sup>†</sup>	
Iron 2.9mg	159
Potassium 0mg†	

<sup>†</sup> 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	12 II oz (355g)	% Daily Value*	8 8	%   %   %	*	%	
		18/18	1016	,	60  *	0mcg† 10mg† 0.4mg	30mg† Serving of ed for general
Regular 12 fl oz (370g)	-	% Daily Value* 19 1% 09 0%	50	38g 16		Omcg† Omg† 0.1mg†	The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calones a day is used for general vise manufacturer's label.  Not a significant source of nutrient.  Not as significant source of nutrient.
Serving Size	r Serving IeS	d Fat			1 1	P   P   P	tells you how mually diet. 2,000 canel.
Serving Size	Amount Per Serving Calories	Saturated Fat	Cholesterol Sodium	Dietary Fiber Total Sugars	Added Sugars Protein Vitamin D	Calcium Iron Potassium	'The % Daily Value (DV) tells you hon food contributes to a daily diet. 2,00 murtition advice. See manufacturer's label.  Not a significant source of nutrient. These nutrition fact fabels and tells.
			3 (4)	1	I & I E	Calc Iron Pota	*The % food of the

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







10% 21% 27% 11% 11% 4% 25% 8%	Trans Fat 2g Cholesterol 30mg Sodium 480mg Total Carbohydrate 73g Dietary Fiber 3g Total Sugars 56g Added Sugars Protein 5g Vitamin D 0mog† Calcium 40mg Iron 4.2mg Potassium 370mg
41%	Saturated Fat 8g
35%	Total Fat 28g
% Daily Value*	

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

230 % Daily Value\*

% Daily Value\*
139 17%
89 41%

Milk Chocolate Dark Chocolate 1 bar (44g) 1 bar (41g)

Chocolate Candy Bar Serving Size

Amount Per Serving Calories

**Chocolate Cake** 

9% 9% 10%

| Total Fat | 15g | 15g

**Calories Amount Per Serving** 

540

'The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily det. 2,000 cabries 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.

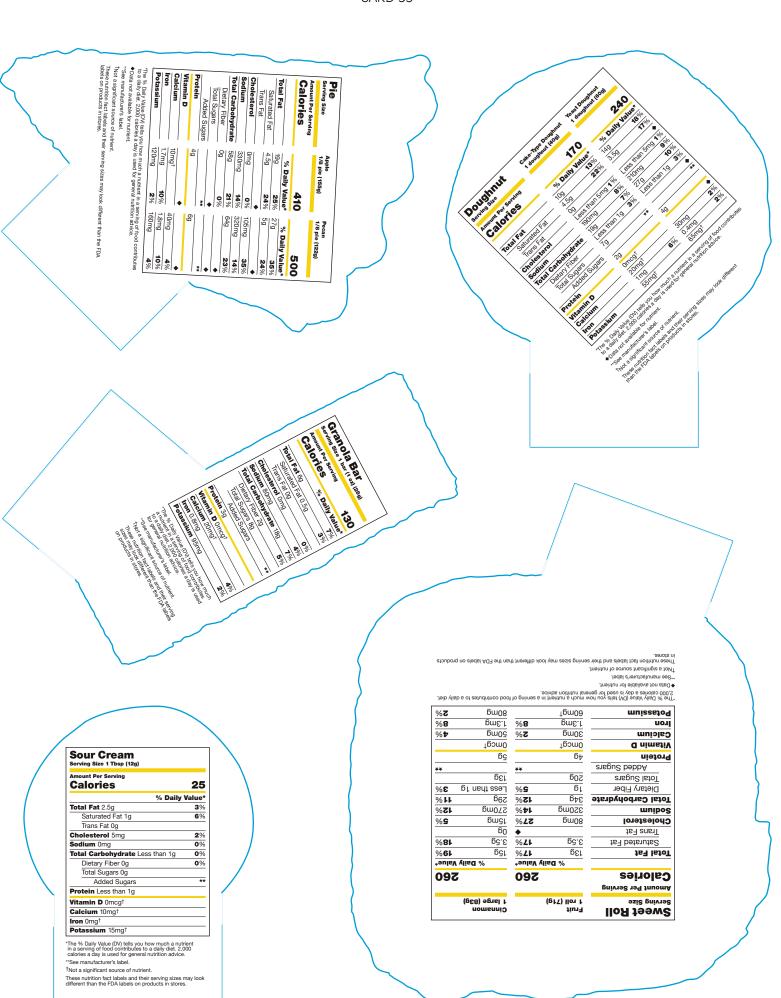
The % Daily Value (DV) tells you how n food contributes to a daily diet. 2,000 i nutrition advice.

◆ Date not available for nutrient.

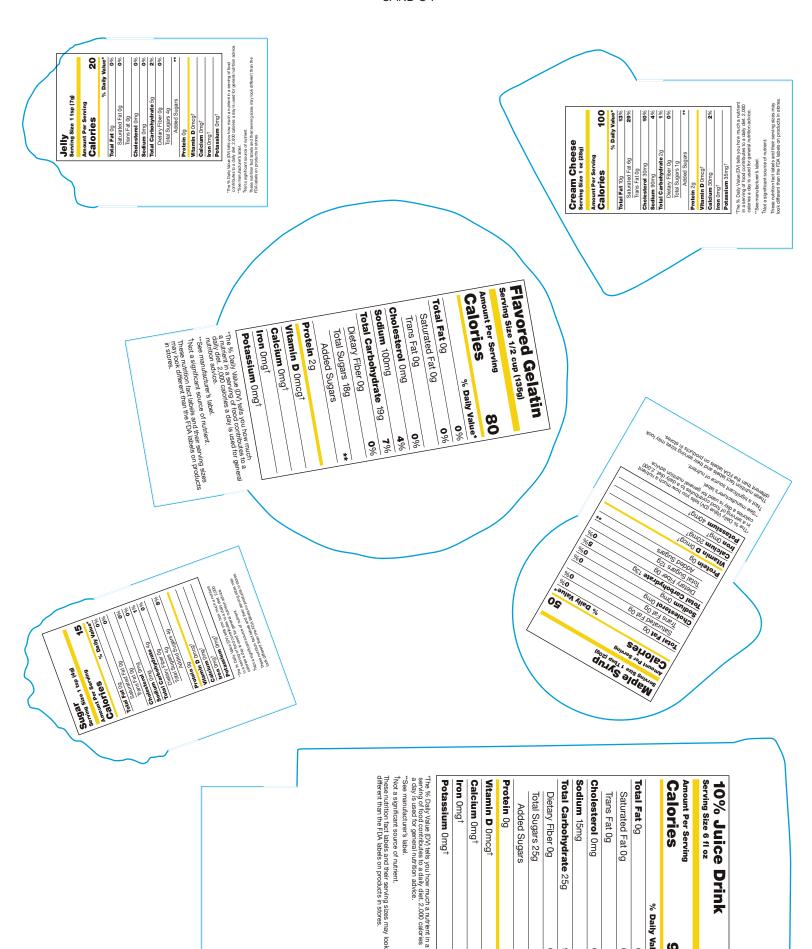
\*\*See manufacturer's label.

Then a significant source of nutrient.

These nutrition fact labels and their serv than the FDA labels on products in store than the FDA labels on products in store







% Daily Value\*

0% 0%

9%

90