How to Read Food Labels Like a Gut Hero

Create Microbiome Magic Every Day -Even When You Eat Out of a Package!

by Elisa Song, MD

YOUR MICROBIOME AND YOU

Did You Know That?

You have trillions of tiny microscopic friends inside your belly called PROBIOTICS? They live in our gut microbiome.

Our microbiome helps us stay healthy and happy by:

- Talking to our immune system to keep us from getting sick. And when we do get sick, they help us get better faster! Over 70% of our immune system is in our microbiome!
- Sending messages to our brain to keep us happy, calm and focused! Our microbiome makes over 90% of our happy brain chemical called serotonin, which helps us manage our worries, feel calm, and fall asleep easier. And it makes at least 50% of our dopamine, which helps us pay attention and stay focused whenever we need.

Our Microbiome Champions

Our Microbiome needs us to feed them MICROBIOME CHAMPIONS, so that they can keep US healthy and happy!

- FIBER: fruits, vegetables, whole grains, legumes (lentils, beans), nuts and seeds
 PHYTONUTRIENTS: the color in plant-based foods. Every color matters!
- FERMENTED FOODS: Loaded with with prebiotics to feed our microbiome, probiotic, and amazing health compounds called postbiotics!

We Need Our Microbiome, **And They Need Us!**

WHY READ FOOD LABELS LIKE A GUT HERO?



Microbiome Mischief Makers

Microbiome Mischief Makers lurk in packaged ULTRAPROCESSED FOODS

Ultraprocessed foods:

- Hurt our immune system and cause chronic inflammation. They increase the risk of many chronic diseases including diabetes, obesity/overweight, heart disease, high blood pressure, high cholesterol, and even some cancers.
- Harm our brain and increase the risk for anxiety, depression, ADHD, behavior problems, and cognitive decline.
- Wreak havoc on our gut microbiome!

Reading Food Labels Like a Gut Hero helps you:

- Learn to choose foods that help your microbiome and you stay healthy, happy and strong even when you eat out of a package!
- Find Gut Hero swaps that your kids can enjoy when they're out with friends that make you, your child, and their microbiome happy!



Read labels together when grocery shopping – even with your babies and toddlers! The more we talk about choosing foods with the most nourishing ingredients for our bodies, brains, and microbiomes, the easier it will be for kids to do the same when they're older!

Everyone Can Be a Gut Hero!

How to Read Food Labels like a Gut Hero!

Be a Gut Hero

	Foo	d Label Detec	tive	
		Turn the Package Over)
Skout Organic Strawberry . Kids Snack Bar	Jam		Kellogg's Nutri-Grain Soft Bo Strawberry Breakfast Ba	
Nutrition Fa1 serving per containerServing size1 bar		←2→	Nutrition Factor 1 servings per container Serving size 1 bar	cts
	90 Value*	Look at Serving Size and how many servings in each container	Amount per serving Calories 1 % Daily	30 Value*
Total Fat 2g	3%	each comainer	Total Fat 3.5g	4%
Saturated Fat 1.5g	8%		Saturated Fat 0.5g	3%
Trans Fat 0g			Trans Fat 0g	
Cholesterol Omg	0%	3	Cholesterol 0mg	0%
Sodium 10mg	0%		Sodium 140mg	6%
Total Carbohydrate 16g	6%	Look at	Total Carbohydrate 25g	9% 5%
Dietary Fiber 2g Total Sugars 10g	7%	Dietary Fiber	Dietary Fiber 1g Total Sugars 12g	5 %
Includes 0g Added Sugars	0%		Includes 12g Added Sugars	24%
Protein 2g	4%		Protein 2g	2470
	470	4	Vitamin D 0% Calcium 130m	ng 10%
Vitamin D 0mcg	0%		Iron 1.8mg 10% Potassium 80	
Calcium 20mg	2%	Look at	Vitamin A 10% Thiamin 10%	
Iron 0.7mg	4%	Added Sugar	Riboflavin 10%Niacin 10%Vitamin B6 10%Zinc 10%	
Potassium 150mg * The % Daily Value (DV) tells you how much a r a serving of food contributes to a daily diet. 2,00 a day is used for general nutrition advice.			* The % Daily Value (DV) tells you how much a n a serving of food contributes to a daily diet. 2,00 a day is used for general nutrition advice.	
Ingredients: Organic Dates, Organ Strawberries, Organic Coconut Milk P Organic Sunflower Seed Protein Powe Organic Cocoa Butter, Organic Strawk Essence, Organic Lemon Juice Concer Contains: Coconut.	Powder, der, berry	Read the Ingredient List	Ingredients: Crust: Whole Grain Oats, Enrich (Wheat Flour, Niacin, Reduced Iron, Vitamin B1 [Mononitrate], Vitamin B2 [Riboflavin], Folic Acid Soybean Oil, Whole Wheat Flour, Sugar, Dextross Fructose, Calcium Carbonate, Vegetable Glycerin Sugar, Salt, Whey, Soluble Corn Fiber, Wheat Bra Cellulose, Natural Flavors, Potassium Bicarbonat And Diglycerides, Soy Lecithin, Wheat Gluten, Niacinamide, Vitamin A Palmitate, Carrageenan, Oxide, Reduced Iron, Guar Gum, Vitamin B6 (Pyr Hydrochloride), Vitamin B1 (Thiamin Hydrochlor	Thiamin), e, n, Invert n, œ, Mono- Zinc Zinc idoxine ride),
			Vitamin B2 (Riboflavin), Filling: Invert Sugar, Cor Strawberry Puree Concentrate, Vegetable Glycer Modified Food Starch, Vegetable Juice For Color Citrate, Sodium Alginate, Citric Acid, Natural Flav	rin, Sugar, , Sodium

Contains wheat, milk and soy ingredients.



Turn the Package Over

The only purpose of the front of the box is to: GET YOU (or your kids) to LOOK!



Don't be fooled by front-of-the-box claims trying to trick you into thinking a food is healthy, like:

"Gluten-free" "Made with real fruit" "No artificial ingredients" "Made with whole grains" Added vitamins and minerals" "High fiber" Low fat"

Turn the box right over and read the back like a Gut Hero!





Look at Serving Size

Figure out how many SERVINGS

of product you/your child will eat or drink



The Nutrition Facts Label tells you how many calories and how much of each nutrient is present in the package. Determine how many servings of product you or your child will actually eat or drink, and multiply the calories and nutrients on the label by that number.

For example, if you have a 16-ounce bottle of Pom Wonderful 100% Pomegranate Juice, you would notice that the bottle contains 2 8-ounce servings. Each 8-ounce serving has 34 grams of Total Sugars. So if you, like most, plan to down the entire 16-ounce bottle of pomegranate juice in one sitting, you would have had 2 servings of juice with a whopping 68 grams of Total Sugar in one fell swoop.

> Serving size is NOT a recommendation for how much you should eat or drink. It lists the amount the average person typically has at one time - which is often too much!



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Look at Dietary Fiber

Calculate the Carbohydrate -to-Fiber

ratio



Products with at least 2.5 grams of Dietary Fiber per serving can claim to be a "good source of fiber. Foods with at least 5 grams, can claim to be "high fiber."

The carbohydrate-to-fiber ratio may be even more important. Aim for a carbohydrate-to-fiber ratio of 10:1 or less.

Example:

Wonder bread has 29 grams of Total Carbohydrates, and 3 grams of dietary fiber. The ratio of carbohydrates-to-fiber is 29 ÷ 3 = 9.67. That's a little too close to 10 for my comfort. Dave's Killer Bread's Organic 21 Whole Grains and Seeds bread with 22 grams of total carbohydrates and 5 grams of dietary fiber has a carbohydrate-tofiber ratio of 4.4. Much better!

Look beyond "high fiber" to the Carbohydrateto-fiber ratio!



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Look at Added Sugar

Figure out how many GRAMS Of ADDED SUGAR you/your child will eat

or drink



The maximum recommended added sugar daily by age is:

- Adult men: no more than 36 grams
- Adult women: no more than 25 grams
- 2-18 years: no more than 12-25 ğrams depending on age
- Under 2 years: ZERO grams

Calculate the total number of grams of added sugar your child will eat/drink by taking the grams of added sugar per serving and multiplying by the number of servings they'll have.

The FDA does not require fruit purees in the Ingredient List to be counted as Added Sugar on the label, but as a Gut Hero, you know to add this to your total sugar count.

Fruit juice is 100% of the sugar from fruit without any fiber, and should be also be counted as sugar in your daily count, even though the FDA does not consider this as "Added Sugar" when drank alone, as in the Pom juice example above.





Read the Ingredient List

Read the Ingredient List to sleuth out any MICROBIOME MISCHIEF MAKERS

- Gut Hero Tip

There are over 3,000 FDA-approved Food Additives, many of which wreak havoc on our microbiome, and our children's developing gut-brain and gut-immune system connections.

Make it a habit to read Every. Single. Label so you and your kids can learn how to quickly and easily sleuth out any ingredients that may cause microbiome mischief, and:

Put it right back on the shelf!

The following pages explain the DOs and DON'Ts of reading the ingredient list and sussing out any Microbiome Mischief Makers!

Learn more in Chapter 5 of Healthy Kids, Happy Kids: An Integrative Pediatrician's Guide to Whole Child Resilience





Read the Ingredient List

There should be as few ingredients as possible. The longer the list, the more likely the food is loaded with Microbiome Mischief Makers.

Ingredients are listed in the order of highest to lower content in that food. The top 3 ingredients should be ingredients that you would be happy for your child to consume.



If you see the word "artificial," put it back.

If you can't pronounce an ingredient or have to Google what it is, think twice about buying it. See the next page for my list of my top No-No's for what Microbiome Mischief Makers to especially avoid.



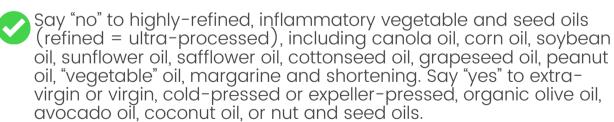
Beware of "natural flavors" unless it's organic or you know the source.

Look for sugar and all of its codenames listed in my book. Highfructose corn syrup is always a hard no, but seeing multiple sugar posers should be a warning to put that package back on the shelf.

Say "no" to artificial sugar substitutes (Saccharin, Aspartame, Acesulfame potassium (Ace-K), Sucralose, Neotame, Advantame). Stevia and monk fruit (Luo Han Guo) are a maybe.



Choose organic when possible. Look for the USDA Organic Seal and at the very least "Made with organic ingredients" claim. And if not possible, avoid non-organic foods on the Environmental Working Group's Dirty Dozen list.



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Microbiome Mischief Makers to Avoid in the Ingredient List

Just say "NO!" to the following FDA-approved food additives. They have known harmful effects on the gut microbiome, brain, and/or immune system:

Preservatives: Sodium Benzoate, Sodium Nitrite, BHA, BHT, TBHQ, propyl paraben, propyl gallate

High-fructose corn syrup

Artificial Sweeteners: saccharin, aspartame, sucralose, acesulfame potassium (acesulfame-K), neotame

Artificial Color Additives: FD&C Blue Nos. 1 and 2, FD&C Green No. 3, FD&C Red Nos. 3 and 40, FD&C Yellow Nos. 5 and 6, Orange B, Citrus Red No. 2

Flavors: Artificial flavor (and potentially "Natural flavor" unless you know the source)

Flavor Enhancers: Monosodium glutamate (MSG), disodium guanylate or inosinate

 \mathbf{x}

Emulsifiers/Stabilizers: Mono- and Diglycerides, Carrageenan, Polysorbate 80 and other "Polysorbates," Sodium Carboxymethyl Cellulose (CMC or cellulose gum), Glycerol Monostearate. NOTE: Natural gums are a maybe – Xantham gum has cautions for use in premature babies, but Guar gum, Gum Arabic (or Acacia gum) and Locust Bean Gum (or Carob gum) may actually provide benefits to our gut microbiome. The jury is out – so consume these in moderation.

Aluminum (technically not a food additive, but be sure to check your baking soda and packaged pancake/waffle, muffin, cornbread, or other baking mixes for sodium aluminum phosphate)

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CONGRATULATIONS, GUT HERO!

You're on your way to creating Microbiome Magic for a lifetime of healthy, happy brains, bodies, and immune systems! Be sure to learn how to create even more Microbiome Magic every day in my book:

<u>Healthy Kids, Happy Kids:</u> <u>An Integrative Pediatrician's Guide to Whole Child</u> <u>Resilience</u>

xo Elisa Song, MD

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