Investigating Your Health: Fascinating Fats

Name:		
ivallie.		

Objective: Investigate fats by comparing the nutrients of a typical fast food meal to a healthier option. Identify and evaluate fats in your diet.

Saturated fat is usually solid at room temperature. It is a type of dietary fat that typically comes from animal sources. Some examples of foods with saturated fat are milk, beef, chicken, butter, and cheese. Your diet should have no more than 30% total fat. But no more than 7% of your total fat amount should be saturated fat. For example, if you need 1,500 calories, only 105 of them should come from saturated fats (e.g. 1 slice of cheddar cheese). Eating a high amount of saturated fat could increase your risk for heart disease.

Unsaturated fats are generally healthier sources of fats. Unsaturated fats are usually liquid at room temperature. There are two types of unsaturated fats: polyunsaturated and monounsaturated. Foods with polyunsaturated fat include soybean oil, corn oil, safflower oil, salmon, herring, trout, walnuts, and sunflower seeds. Some examples of foods with monounsaturated fats are olive oil, canola oil, avocados, peanut butter, and many other nuts and seeds. Replacing saturated fat with unsaturated fat may lower your risk for heart disease.



Trans fat is a man-made type of fat that is formed by adding hydrogen atoms to liquid fats, making solid fats. This process is known as hydrogenation. These fats are usually found in fried foods like French fries, and baked foods like cookies, crackers, margarine, and shortening. Eating trans fat increases your risk for heart disease and stroke, and can increase your likelihood of developing type 2 diabetes. *Trans* fat can be found on the Nutrition Facts label. However, foods can advertise that they have 0g of trans fat if the amount of trans fat is less than 0.5g per serving. It is important to read the ingredients list for the words "partially hydrogenated," indicating the food contains trans fat.

Use the *Try This at Home* recipe to make a healthy dressing to pair with your leafy green vegetables!





Fast Fats

1. Find and look at the Nutrition Facts for a cheeseburger (about 4 ounces), medium French Fries, and a small soda from your favorite fast food restaurant. Most major fast food restaurants have their nutrition facts listed on their website. If you are unable to find nutrition facts online, use the handout provided by your teacher or access the nutrient database on USDA's website: http://ndb. nal.usda.gov/ndb/foods/search/list. Complete the table below.

Restaurant Name:	

Sandwich: Cheeseburger

Side Item: Medium French Fries

Drink: Small Soda

	Cheeseburger	French Fries	Soda	Total
Calories				
Total fat				
Trans Fat				
Saturated Fat				

Restaurant Name:			
Sandwich:			
Cida Itamu			
Side Item:		 	
Drink:			

	Sandwich	Side Item	Drink	Total
Calories				
Total fat				
Trans Fat				
Saturated Fat				

3. Which meal is the better option? Why?

4. On the food label below, circle where trans fat is located on the Nutrition Facts label. Then, looking at the ingredients, determine if the food is truly free of trans fat. If it is not, circle the words that indicate it contains trans fat.

Walnut Maple Pie

Nutrition Fac	its 1 slice		
Calories	_320_		
Total Fat	20g		
Sat. Fat	8g		
Trans Fat	0g		
Sodium	<u>180mg</u>		
Total Carbohydrate	<u>32g</u>		
Dietary Fiber	1g		
Sugars	20g		
Protein	3g		
Vitamin A 2 %	Vitamin C <u>0</u> %		
Vitamin E <u>0</u> %	Calcium <u>35</u> %		
Iron <u>4</u> %	Thiamin <u>0</u> %		
Niacin <u>3</u> %	Folate 0 %		
Vitamin B ₁₂ <u>0</u> %	Zinc <u>0</u> %		
Magnesium <u>0</u> %	i		

Ingredients: Evaporated milk, modified corn starch, walnuts, natural and artificial flavor, milk, cream, partially hydrogenated soybean oil, cinnamon, salt, artificial flavor, modified food starch.