

NUTRITION IN ACTION

Start the Shake-Down: Easy Tips for Cutting Sodium

Learning about sodium in foods and exploring new ways to prepare foods will help you achieve your sodium goal. And, if you follow these tips for reducing the amount of sodium you are consuming, your “taste” for sodium will gradually decrease over time – so eventually, you may not even miss it!

1. Read the Nutrition Facts label to see how much sodium is in the foods you are considering. Most people should consume less than 100% of the Daily Value of sodium each day. Check the label for lower sodium choices and compare sodium in different brands of foods — like frozen meals, packaged soups, breads, dressings/sauces, and snack foods — and choose those with lower sodium.
2. Prepare your own food when you can. Limit the amount of salt you add to foods when cooking, baking, or at the table, and limit packaged sauces, mixes, and “instant” products, including flavored rice, instant noodles, and ready-made pasta.
3. Add flavor without adding sodium. Use no-salt seasoning blends and herbs and spices instead of salt to add flavor to your foods. Try rosemary, oregano, basil, curry powder, cayenne pepper, ginger, fresh garlic or garlic powder (not garlic salt), black or red pepper, vinegar or lemon juice, and no-salt seasoning blends.
4. Get fresh when you can. Buy fresh or frozen meat and poultry, rather than canned, smoked, or processed meat and poultry such as luncheon meats and sausages. Also, check the package on fresh meat and poultry to see if salt water or saline has been added.
5. Watch your veggies. Buy fresh, frozen (no sauce or seasoning), or low sodium or no-salt-added canned vegetables.
6. Give sodium the “rinse.” Rinse sodium-containing canned foods, such as tuna, vegetables, and beans before eating. This removes some of the sodium.
7. “Unsalt” your snacks. Choose nuts, seeds, and snack products (such as chips and pretzels) that are marked “low sodium” or “no salt added” – or have carrot or celery sticks instead.
8. Consider your condiments. Sodium condiments can add up. Choose light or reduced sodium condiments, add oil and vinegar to salads rather than bottled dressings, and use only a small amount of seasoning from flavoring packets instead of the entire packet.
9. Make lower-sodium choices at restaurants. Ask for your meal to be prepared without salt and request that sauces and salad dressings be served “on the side,” then use less of them. You can also reduce your portion size – less food means less sodium! For example, split an entrée with a dinner companion or ask the server to put half of your meal in a take out container before it comes to your table.

A Quick Guide to %DV

- 5% DV or less per serving is low for all nutrients, including those you want to limit (for example, saturated fat, cholesterol, and sodium), as well as those that you want to consume in greater amounts (e.g., fiber and calcium).
- 20% DV or more per serving is high for all nutrients.

Balancing daily needs example: If the label shows that the sodium in one serving is 18% DV, is that amount contributing a lot or a little to your recommended daily amount for sodium of 100% DV? What if you ate the whole package (i.e., two servings)? You would then double that amount, eating 36% of your recommended daily amount for sodium. That means you still should aim to get less than 64% of your recommended sodium ($100\% - 36\% = 64\%$) from all of the other foods you eat that day, snacks and drinks included.

