Healthy Worksites



Wellness Consulting

Appendix A

Best practice: Healthy food and beverage guidelines

To help you improve your work site food environment, research-based recommendations on healthy eating from the experts is summarized below. Use the information to define healthy foods and beverages at your organization based upon the beverage/food category. You may choose to start increasing the healthy options in just one category at a time or you may decide to have all your beverages and foods meet the preferred guidelines. The goal is to make healthy eating the easy choice for your employees.

Beverages

To most minimum suidelines	To most material suidelines
To meet minimum guidelines	To meet preferred guidelines
	Offer beverages that meet the minimum guidelines
	(See column at left) and meet the following guidelines
Offer water that:	Offer water (no size limit) that:
Is carbonated or noncarbonated	Is carbonated or noncarbonated
Is flavored or sweetened with 100% fruit juice or	Has no added sugar and
artificial sweeteners and limited to 12 ounces or less	Has no artificial sweeteners
	Offer sweetened water that:
	Is carbonated or noncarbonated
Offer coffee or tea that:	Is sweetened with 100% fruit juice (12 ounces or
Is unsweetened	less) and
	Has no artificial sweeteners
Offer milk that:	Offer milk that:
• Is 1% (plain)	Is 1% (plain) or nonfat (plain) or a soy beverage
Is nonfat (plain or flavored)	
Is a soy beverage (calcium- and vitamin D-fortified	
with ≤200 calories per container)	
Offer fruit juice that:	Offer fruit juice that:
Is 100% fruit juice (12 ounce limit)	Is 100% fruit juice (8 ounces or less)
Is fruit juice combined with water or carbonated	
water (12 ounce limit, unsweetened)	
Offer vegetable juice that:	
100% vegetable juice (12 ounce limit; no added	
caloric sweeteners, and ≤200 mg of sodium per	
container)	
Offer sugar free diet sode toos and sports driefs	Codes aporte driple supertitors are not offered
Offer sugar-free diet soda, teas and sports drinks	Sodas, sports drinks, sweet teas are not offered
Offer low-calorie beverages that:	
• <40 calories per container	
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Milk products

To most professed guidelines
To meet preferred guidelines
Offer milk products that meet the minimum guidelines
(See column at left) and meet the following guidelines
Offer milk that:
Has no artificial sweeteners, colors or ingredients
Offer cheese that:
Is 100% real cheese
Offer yogurt that:
Is made with active cultures

Vegetables

To meet minimum guidelines	To meet preferred guidelines
 Offer vegetables that: Are non-fried fresh, frozen or canned (reduced sodium only), Have no more than 35% of calories from fat, 	Offer vegetables that meet the minimum guidelines (See column at left) and meet the following guideline Contain no artificial sweeteners
 Have no more than 10% of calories from saturated fat per serving and Contain no trans fat 	
 For juice, be sure it is prepared as: 100% juice with no added sugar Limited to 12 ounces and Contains ≤200 mg sodium per container 	

Fruit

To meet minimum guidelines	To meet preferred guidelines
Offer fruit that:	Offer fruit that meets the minimum guidelines
• Is fresh	(See column at left) and meets the following guideline
• Is canned or frozen <i>and</i> packed in its own juice or	
water with no added sugar	Contains no artificial sweeteners
Is dried	
Is prepared as 100% juice (12 ounce limit; no	For juice, be sure portion sizes are no larger than:
caloric sweeteners)	• 100% juice: 6–8 ounces (1 serving)
For dried fruit, be sure portion sizes are no larger than:	
Dried fruit: 1/2 cup or 1.5 ounces	
And are no more than:	
200 calories per package	
• 35% calories from fat (7 grams of fat per package)	
• 10% calories from saturated fat (2 grams saturated	
fat per package)	
0 grams trans fat	
200 mg sodium per package	

Grains

	To meet minimum guidelines	To meet preferred guidelines
Off	er grains that:	Offer grains that meet the minimum guidelines
•	Have no more than 35% of their calories from fat,	(See column at left) and meet the following guidelines:
•	Provide no more than 10% of calories from	Provide at least a 1/2 serving (8 grams) of whole
	saturated fat per serving and	grain per serving in a snack product, or 50% of the
•	Have no trans fat	grain ingredients are whole grain (whole grain as the first ingredient)
It's	better if those grains also:	• Include at least 3 grams of fiber per serving or 10%
•	Provide at least a 1/2 serving (8 grams) of whole	of the daily value of fiber,
	grain <i>and</i>	Contain no artificial sweeteners and
•	Include at least 2 grams of fiber per serving	Do not have sugar listed as the first or second ingredient
For	snacks, be sure portion sizes are no larger than:	
•	Chips, crackers, popcorn: 1.25 ounces	
•	Cookies, cereal bars: 2 ounces	It's best for grains to contain no artificial colors or
•	Bakery items: 2 ounces	ingredients
An	d snacks contain no more than:	
•	200 calories per package	
•	35% calories from fat (7 grams of fat per package)	
•	10% calories from saturated fat (2 grams saturated	
	fat per package)	
•	0 grams trans fat	
•	200 mg sodium per package	

Meats (including fish, seafood and poultry), beans, nuts and seeds

To meet minimum guidelines	To meet preferred guidelines
 Offer meats and beans that: Are lean (less than 10 grams of fat, 4.5 grams of saturated fat and 95 mg of cholesterol per 3.5 ounces or 100 grams) or Are extra lean (less than 5 grams of fat, 2 grams of saturated fat and 95 mg of cholesterol per 3.5 ounces or 100 grams) 	Offer meats, beans, nuts and seeds that meet the minimum guidelines (See column at left) and meet the following guidelines:
 Offer meats that: Have no more than 35% of calories from fat, Have no more than 10% of calories from saturated fat per serving and Have no trans fat No more than ≤480 mg sodium in entrée size package or ≤200 mg sodium in snack size package 	
Offer nuts and seeds that: • Do not have sugar listed as the first ingredient Offer peanut butter or other nut butters that: • Have no added sugar and • Have no trans fat	Offer nuts and seeds that: Have no artificial sweeteners Have no added sugar Have no added fat and Are no more than 1.5 ounces
 Be sure portion sizes are no larger than: Meats: 3 ounces Nuts and seeds: 1.5 – 2 ounces Nut butters: 2 tablespoons 	

Combination foods

Entrées, burgers and sandwiches, desserts, side dishes and snacks

To meet minimum guidelines	To meet preferred guidelines
	Follow the minimum guidelines (See column at left) and
	contain at least two of the following in each category:
 Serve entrees, burgers and sandwiches that: Are no more than 400 calories, Have no more than 35% total calories as fat (15 grams of fat), Have no more than 10% calories from saturated fat (4 grams of saturated fat) O grams trans fat No more than 35% calories from total sugar (15 grams of total sugars) and Have about 480 mg of sodium 	 Serve entrées, burgers and sandwiches that: Ensure that at least 50% of grains are whole grains (determined by product having whole grains as first ingredient) and/or Ensure that 1/4 cup of fruit and/or Ensure that 1/4 cup non-fried vegetable and/or Ensure that 1/4 cup fat-free/low-fat dairy and/or 1 ounce of nuts or 1 Tbsp. nut butter and/or At least 10% of the Daily Value of naturally occurring nutrient (calcium, potassium, vitamin D or fiber)
 Serve desserts, side dishes and snacks that: Are no more than 200 calories Have no more than 35% calories from fat (7 grams of fat)*, Have no more than 10% saturated fat (2 grams of saturated fat)*, Have no trans fat, 	Follow the minimum guidelines (see column at left) and contain at least one of the following in each category: Serve desserts, side dishes and snacks that: Ensure that at least 50% of grains are whole grains (determined by product having whole grains as first ingredient) and/or
 Have no more than 35% of calories from total sugars (10 grams of sugar)** and Have 200 mg of sodium or less *Exception of packages that contain 100% nuts or seeds 	 Ensure that 1/4 cup of fruit and/or Ensure that 1/4 cup non-fried vegetable and/or Ensure that 1/4 cup fat-free/low-fat dairy and/or 1 ounce of nuts or 1 Tbsp. nut butter and/or
**Exception of yogurt that will not contain more than 30 grams of total sugars per 8 ounce container	 At least 10% of the Daily Value of naturally occurring nutrient (calcium, potassium, vitamin D or fiber)

Condiments

To meet minimum guidelines	To meet preferred guidelines
Offer fats that:	
 Are made with unsaturated oils such as canola or olive oil 	
Exclude trans fat	
Provide choices, such as:	
Olive oil or trans fat-free oils served alongside butter	
Herb blends served alongside salt	

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