Activity 1 – Nutritional claims



List three different foods that make each of the following nutrition claims.

Example 1			
Example 2			
Example 3			
2. No added sugar clai	i m		
Example 1			
Example 2			
Example 3			
. Low sodium/salt cl	aim		
Example 1			
Example 2			

Activity 2 – Nutritional content



Pizza brand A	Pizza brand B				
Ingredients:		Ingredients:			
Wheat flour, vegetable oil (rapeseed oil) water, mozzarella,tomato, cheddar cheese, parmesan cheese, tomato puree, salt, yeast, thickener E460, salt, sugar, herbs, spices. Nutritional Information: Typical values per 100g		Wheat flour, water, mozzarella, tomato, mushrooms, peppers, onions, tomato puree, vegetable oil (rapeseed oil), yeast, thickener, salt, sugar, garlic, herbs, spices. Nutritional Information: Typical values per 100g			
List of Nutrients	ical values per 1005	List of Nutrients	real values per 1005		
Energy Fat Of which saturates Carbohydrate Of which sugars Protein Salt	953kJ/228kcal 12.0g 3.0g 25g 7.9g 9.1g 1.8g	Energy Fat Of which saturates Carbohydrate Of which sugars Protein Salt	820kJ/196kcal 6.5g 1.5g 27g 6.0g 6.8g 0.5g		
Which pizza conta	ins more fat?				
A	В				
. Which ingredients	contribute to the f	at content of each of t	hese products?		
A	or	В.			
. Identify the amou	nt of salt per 100g i	n brand A and brand B.			
A		B			
. Which pizza is the	healthier option? (live two reasons for yo	ur answer.		
Α 📗		В			
1.					
2					

Activity 3 – Vegetarian and vegan food products



What information on a food label shows that the food is suitable for vegetarians
How are the labels for foods sold as vegan different from those for vegetarian?
Explain three reasons why people choose to be a vegetarian or a vegan.
1.
2.
3.

Activity 4 – Organic food products



1. Explain three reasons why a consumer might choose organic foods.						
1.						
2.						
3.						
2. Detail what additional information is required on the label of an organic food.						