Grade Level: 5 to 7 Nutrition Label Comparison

Some foods are very healthy in their natural form, but change when they are processed. An example of this is a potato. Potatoes are high in carbohydrate, fiber, and vitamin C. Not all foods made from potatoes are equal in nutrition, though. This activity will help you see how processing affects the nutrition of potatoes.

Directions: Use the nutrition labels below to complete the information for each type of potato product, then use that information to answer the questions on the next page.

Baked Potato Serving Size 1 potato (148g/5.3oz) Amount Per Serving Calories 100 Calories from Fat 0 % Daily Value* Total Fat 0q 0% Saturated Fat 0g 0% Cholesterol 0mg 0% Sodium 0mg 0% Potassium 720mg 21% Total Carbohydrate 26g 9% Dietary Fiber 3g Sugars 3g Protein 4q Vitamin A 0% • Vitamin C 45% Calcium 2% • Iron 6% Thiamin 8% • Riboflavin 2% • Vitamin B₆ 10% Niacin 8% Folate 6% Phosphorous 6% Zinc 2% Magnesium 6% *Percent Daily Values are based on a 2.000 calorie diet.

Amount Per Serv	/ing	
Calories 453	Calories from I	Fat 193
	% Daily V	alue*
Total Fat 22g		339
Saturated Fat 4	lg .	199
Trans Fat		
Cholesterol 0mg		09
Sodium 290mg		129
Total Carbohydra	ate 57g	199
Dietary Fiber 5	g	219
Sugars 0g		
Protein7g		
Vitamin A (0% • Vitamin C	309
Calcium	1% • Iron	69

French Fries

Amount Per Serving		
Calories 120	Calories fro	om Fat 60
	% D	aily Value
Total Fat 7g		11%
Saturated Fat 1g		5%
Trans Fat 0g		
Cholesterol 0mg		0%
Sodium 250mg		10%
Total Carbohydr	ate 15g	5%
Dietary Fiber 1g		4%
Sugars 0g		
Protein 1g		
Vitamin A 0%	 Vitam 	in C 2%
Calcium 0%	• Iron 2	:%

Serving Size: _____

Total Fat: ______ Vitamin C: _____ Sodium:

Hash Brown Patties

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Nutritio	n	Facts
Serving Size 1 oz.		
Amount Per Serving		
Calories 160	Calo	ries from Fat 90
		% Daily Value*
Total Fat 10g		16%
Saturated Fat 1g		5%
Trans Fat 0g		
Cholesterol 0mg		0%
Sodium 160mg		7%
Potassium 340mg 10%		
Total Carbohydr	ate	14g 5%
Dietary Fiber 1g		4%
Sugars 0g		
Protein 2g		
Vitamin A 0%	•	Vitamin C 10%
Calcium 0%	•	Iron 0%
Vitamin E 6%	•	Thiamin 2%
Niacin 4%	•	Vitamin B ₆ 6%
Phosphorus 4%		
Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:		

Potato Chins

Serving Size:	
Total Fat:	
Vitamin C:	
Sodium:	

Serving Size:	
Total Fat:	
Vitamin C:	
Sodium:	

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Total Fat:	
Vitamin C:	
Sodium:	

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Answer the following questions using the information from the last page. 1. Compare the total fat content of the different types of potato products. Rank them from lowest to highest. 2. Compare the Vitamin C content of the different types of potato products. Rank them from lowest to highest. 3. Compare the sodium content of the different types of potato products. Rank them from lowest to highest. 4. What happens to the Vitamin C in a potato when it is processed into other products? 5. Which of the potato products do you think is most nutritious? Explain how you came up with this answer.

Nutrition Label Comparison - Answer Key

Question 1:

- 1.Baked Potato 0 g
- 2. Hash Brown Patties 7 g
- 3.Potato Chips 10 g
- 4.French Fries 22 g

Question 2:

- 1. Hash Brown Patties 2%
- 2.Potato Chips 10%
- 3.French Fries 30%
- 4.Baked Potato 45%

Question 3:

- 1.Baked Potato 0 mg
- 2.Potato Chips 160 mg
- 3. Hash Brown Patties 250 mg
- 4.French Fries 290 mg

Question 4: Vitamin C is lost when the potato is processed into other products.

Question 5: The baked potato is the most nutritious. It has the lowest fat and sodium content, as well as the highest Vitamin C.