

What is SWAP?

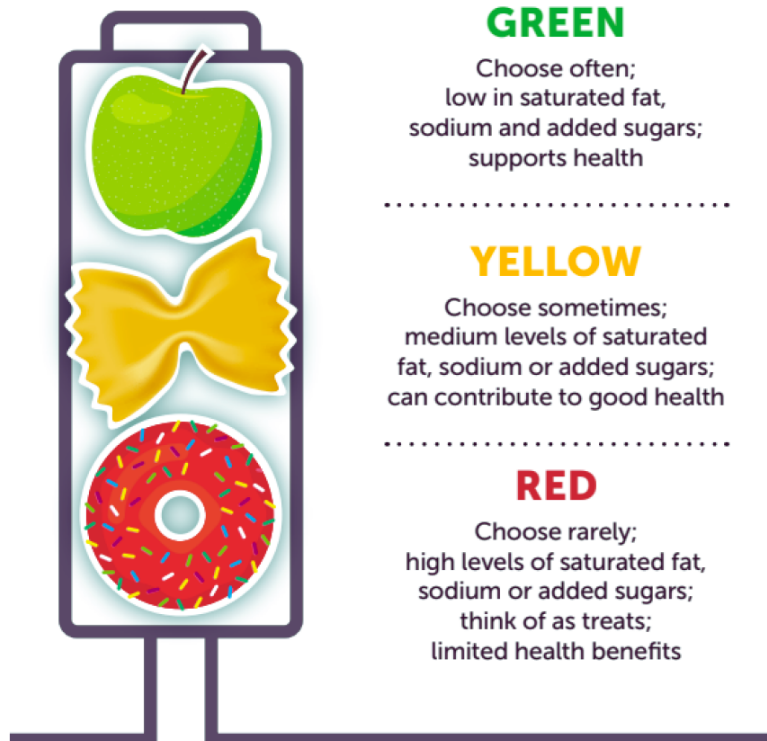
Supporting Wellness At Pantries

SWAP is a stoplight nutrition system designed to help promote healthy food choices at food banks and food pantries. It focuses on 3 nutrients:

- saturated fat
- sodium
- sugar

Why only these 3 nutrients? These nutrients are linked to increased risks of chronic diseases like diabetes and heart disease. The United States Dietary Guidelines list these as “nutrients to limit”.

SWAP™ Supporting Wellness At Pantries



How do I know what to donate?

Use the SWAP Guide on the back of this handout to determine which food category the food falls into. Then, looking at these 3 nutrients on the nutrition label, compare them to the SWAP Guide to see if the food is a Green, Yellow, or Red food. Try to find food that is Green when donating!

Nutrition Facts

8 servings per container	
Serving size 2/3 cup (55g)	
Amount per serving	
Calories	230
% Daily Value*	
Total Fat 8g	10%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 0g	0%
Sodium 160mg	7%
Total Carbohydrate 37g	13%
Dietary Fiber 4g	14%
Total Sugars 12g	
Includes 10g Added Sugar	20%
Protein 3g	
Vitamin D 2mcg	10%
Calcium 260mg	20%
Iron 8mg	45%
Potassium 240mg	6%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for a general nutrition advice.

THIS SOUP MEETS THE CRITERIA TO BE A "CHOOSE RARELY" RED FOOD.



This label says the soup has 860mg of sodium per serving

THIS SOUP MEETS THE CRITERIA TO BE A "CHOOSE OFTEN" GREEN FOOD!



This label says the soup has 410mg of sodium per serving



This label says the chicken has 390mg of sodium per serving

THIS PROTEIN MEETS THE CRITERIA TO BE A "CHOOSE SOMETIMES" YELLOW FOOD.



This label says the chicken has 210mg of sodium per serving

THIS PROTEIN MEETS THE CRITERIA TO BE A "CHOOSE OFTEN" GREEN FOOD!





SWAP™ Guide

Supporting Wellness At Pantries

	Choose Often			Choose Sometimes			Choose Rarely		
Food Category	Saturated Fat	Sodium	Added Sugars*	Saturated Fat	Sodium	Added Sugars*	Saturated Fat	Sodium	Added Sugars*
Fruits and Vegetables	≤2g	≤230mg	0g (≤12g for Total Sugars)	100% juice and plain dried fruit are yellow.			≥2.5g	≥480mg	≥12g (≥24g for Total Sugars)
				≥2.5g	231-479mg	1-11g (13-23g for Total Sugars)			
Grains	First ingredient must be whole grain AND meet following thresholds:			≥2.5g	231-479mg	7-11g	≥2.5g	≥480mg	≥12g
	≤2g	≤230mg	≤6g						
Protein	≤2g	≤230mg	≤6g	2.5-4.5g	231-479mg	7-11g	≥5g	≥480mg	≥12g
Dairy	≤3g	≤230mg	0g (≤12g for Total Sugars)	3.5-6g	231-479mg	1-11g (13-23g for Total Sugars)	≥6.5g	≥480mg	≥12g (≥24g for Total Sugars)
Non-Dairy Alternatives	≤2g	≤230mg	≤6g	≥2.5g	231-479mg	7-11g	≥2.5g	≥480mg	≥12g
Beverages	0g	0mg	0g	0g	1-140mg	1-11g	≥1g	≥141mg	≥12g
Mixed Dishes	≤3g	≤480mg	≤6g	3.5-6g	481-599mg	7-11g	≥6.5g	≥600mg	≥12g
Processed and Packaged Snacks	None			If a grain is the first ingredient, it must be a whole grain AND meet following thresholds:			≥2.5g	≥141mg	≥7g
				0-2g	0-140mg	0-6g			
Desserts	None			None			All desserts are red		
Condiments and Cooking Staples	Unranked. Examples include salad dressing, sauces (except tomato sauce), jelly, syrup, oils, flour, sugars.								
Misc. Products	Unranked. Examples include baby food, nutritional supplements, protein powders.								

*Use the added sugars value when available on the Nutrition Facts Label. If it is not available, use the total sugars value. The thresholds are the same for all categories except fruits and vegetables and dairy.

