

# Understanding Food Packaging and Marketing Claims Do You Know What You're Eating?

#### "Non-GMO" or "GMO-Free"

 Used by the food industry to advertise that a food is free from genetically modified organisms.
 This is a VOLUNTARY label

#### "Local"

- Produced and processed within a particular area (e.g. within an undefined # of miles, commonly considered to be less than 400 miles from its origin, or within the State in which it is produced)

#### "Natural"

 Generally means that a product has nothing artificial or synthetic added to it

### "Fresh"

- Food is unprocessed and has not been frozen or subjected to any form of thermal processing or any other form of preservation
- NOTE: This definition still allows for wax coatings, post harvest use of approved pesticides, application of mild chlorine wash, and treatment with ionizing radiation

\*Terms in RED do NOT have a formal definition right now...Stay tuned!



# Made with Organic \_\_\_\_

 Used when a product contains at least 70% organic ingredients (excluding salt and water)

# "Organic"

- any product that contains a minimum of 95% organic ingredients (excluding salt and water)

# "100% Organic"

 Any product that contains 100% organic ingredients (excluding salt and water)

# "USDA Certified Organic"

- Grown and processed using strict guidelines
- NO genetically modified organisms
- Produce: no synthetic fertilizers/pesticides
- Meat: animals raised in living conditions that reflect their natural behavior, fed 100% organic feed and forage, and not given antibiotics or hormones
- Packaged foods: no artificial preservatives, colors, or flavors; ingredients are organic with a few exceptions (ex: baking soda, pectin, etc.)

# "Whole Grains"

 Whole grains contain the bran, germ, and endosperm (examples of whole grains: brown rice, oatmeal, corn)

# Grain Terms



# "100% or All-Natural"

-Only means nothing was added to the egg (coloring, flavoring) - Hens are raised without any antibiotics of any type - Does NOT indicate how the chicken was raised

# "USDA Organic"

- Certified organic eggs are from uncaged hens that have free range of their houses and access to outdoor spaces. They are also fed an organic diet

# "Vitamin Enhanced"

-Hens are given a special diet that helps them produce eggs with a higher vitamin content (e.g. Vitamin E)

# 'Omega-3 Enriched"

- Hens are fed a diet that includes flaxseed, algae or fish oils to increase the Omega-3 fatty acid content of the eggs

# "No Antibiotics"

# "No added Hormones"

- NO eggs have added hormones (regardless of what the package says) because the use of hormones is NOT allowed in hog or poultry production

 If you see "No added hormones" on a package, it must be followed by the statement: "Federal regulations prohibit the use of hormones"

### Free-range

-Hens are cage free with continuous access to the outdoors during their laying cycle

## 'Cage-free"

- Hens are raised in an enclosed structure with unlimited access to food and water. They are NOT required to have access to the outdoors

## "No rBST (or rBGH)"

- rBST and rBGH are growth hormones that are given to cows to increase milk production

# "Ultrapasteurized (UHT)" Milk

- Milk has been heated to at least 280 degrees F for 2 seconds. This increases shelf life, but may cause a "cooked" flavor

### "USDA Organic"

-Cows have year round access to outdoors/pasture. No hormones are used. Cows are fed an organic diet (grains, forage)

#### "Grass-fed Beef"

- 100% Grass Fed means an animal is fed forage 100% (no grain crops) after being weaned from their mother's milk

