Live Well Community Market Program Healthy Snacks Guidelines

1. **Focus on and prioritize whole foods.** Whole foods are not processed, packaged, and they will be perishable (e.g. spoil, go bad, and can’t leave on shelf for a long time).

2. **If processed and packaged, fewer ingredients are better.** Never heard of an ingredient? Sounds like a chemical name you don’t recognize? Pass on it. (Or, look it up if you’re curious!)

3. **For processed/packaged snacks,** read the nutrition facts label to decide if the snack meets these rules:
   a. **250 calories or less**
   b. **No added sugar in the first 3 ingredients** (e.g. high fructose corn syrup, cane sugar, brown rice sugar, honey, coconut sugar, maple syrup, etc.)
   c. **No trans fat**
   d. **Less than** (or equal to) **200 mg of sodium** (salt)
   e. **If the snack is a bar, it must also have at least 3 grams of fiber**

This work supports Live Well San Diego, the County’s vision for a region that is Building Better Health, Living Safely, and Thriving. For CalFresh information, call 2-1-1. Funded by the USDA SNAP, an equal opportunity provider and employer. Visit www.calfreshhealthyliving.org for healthy tips.