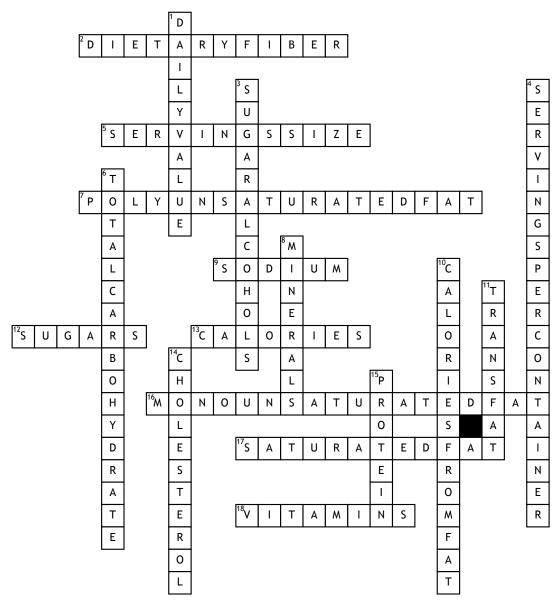
Name:	Date:	Period:	

Understanding the Nutrition Facts Label



Across

- **2.** a type of carbohydrate found in plant food
- **5.** amount of food that is customarily eaten.
- 7. found in higher portions in plant and seafood and are usaully liquid at room temperature
- **9.** a mineral and one of the chemical elements found in salt
- **12.** smallest and simplest type of carbohydrate. Are easily digested and absorbed by the body
- **13.** "energy" supplied from all sources of food

- **16.** found in higher portions in plnts and seafood and are usually liquid at room temperature
- **17.** found in higher portions in animal products and is usually solid at room temperature
- **18.** organic substances made by plants and animals

Down

- 1. shows how much of a nutrient is in one serving of the food
- **3.** provide a sweet taste with fewer calories
- 4. total number of servings

- **6.** found primarily in plant food; one of the three macronutrients in food that provide calories or "energy"
- **8.** inorganic substances that are not made by living things
- **10.** fat's contributuin to the total number of calories
- **11.** unsaturated fat and is not essential in the diet
- **14.** waxy, fat like substance produced primarily by the liver
- **15.** one of the three macronutrients in food that provides calories or "energy"