

FROZEN PIZZA NUTRITION FACTS

FROZEN PIZZA NUTRITION FACTS ARE ESSENTIAL FOR CONSUMERS SEEKING CONVENIENT MEAL OPTIONS WITHOUT COMPROMISING THEIR DIETARY GOALS. FROZEN PIZZAS OFFER QUICK AND EASY PREPARATION, BUT UNDERSTANDING THEIR NUTRITIONAL CONTENT IS CRUCIAL FOR MAKING INFORMED CHOICES. THIS ARTICLE EXPLORES THE CRUCIAL ASPECTS OF FROZEN PIZZA NUTRITION FACTS, INCLUDING CALORIE CONTENT, MACRONUTRIENTS, INGREDIENTS, AND POTENTIAL HEALTH IMPACTS. IT ALSO COVERS COMMON ADDITIVES AND PRESERVATIVES FOUND IN FROZEN PIZZAS AND DISCUSSES HOW TO SELECT HEALTHIER OPTIONS. BY EXAMINING THESE FACTORS, READERS CAN BETTER UNDERSTAND HOW FROZEN PIZZAS FIT INTO A BALANCED DIET AND HOW TO MANAGE PORTION CONTROL EFFECTIVELY. THE FOLLOWING SECTIONS PROVIDE AN IN-DEPTH LOOK AT THESE TOPICS TO ENHANCE NUTRITIONAL AWARENESS RELATED TO FROZEN PIZZA CONSUMPTION.

- CALORIE CONTENT AND SERVING SIZES
- MACRONUTRIENT BREAKDOWN OF FROZEN PIZZAS
- COMMON INGREDIENTS AND THEIR NUTRITIONAL IMPACT
- ADDITIVES, PRESERVATIVES, AND THEIR EFFECTS
- HEALTH CONSIDERATIONS AND DIETARY RECOMMENDATIONS
- TIPS FOR CHOOSING HEALTHIER FROZEN PIZZA OPTIONS

CALORIE CONTENT AND SERVING SIZES

UNDERSTANDING THE CALORIE CONTENT AND SERVING SIZES IN FROZEN PIZZAS IS FUNDAMENTAL TO MANAGING OVERALL ENERGY INTAKE. FROZEN PIZZAS VARY WIDELY IN CALORIE COUNTS DEPENDING ON SIZE, CRUST TYPE, TOPPINGS, AND BRAND. TYPICALLY, A SINGLE SERVING OF FROZEN PIZZA RANGES FROM 250 TO 400 CALORIES, BUT MANY INDIVIDUALS CONSUME MORE THAN ONE SERVING IN A MEAL, WHICH CAN SIGNIFICANTLY INCREASE CALORIE CONSUMPTION. SERVING SIZE INFORMATION IS USUALLY LISTED ON THE NUTRITION LABEL AND IS CRUCIAL FOR ACCURATE CALORIE TRACKING.

TYPICAL CALORIE RANGES

MOST STANDARD FROZEN PIZZAS PROVIDE BETWEEN 700 AND 1,200 CALORIES PER WHOLE PIZZA. PERSONAL PAN PIZZAS TEND TO BE LOWER IN CALORIES, OFTEN UNDER 600 CALORIES PER PIZZA, WHILE LARGER FAMILY-SIZED PIZZAS CAN EXCEED 1,500 CALORIES. THE CRUST TYPE—THIN, REGULAR, OR STUFFED CRUST—ALSO INFLUENCES CALORIE DENSITY, WITH STUFFED CRUST PIZZAS GENERALLY BEING THE HIGHEST IN CALORIES DUE TO ADDED CHEESE AND DOUGH.

IMPORTANCE OF SERVING SIZE

SERVING SIZE DISCREPANCIES OFTEN LEAD TO UNDERESTIMATION OF CALORIE INTAKE. NUTRITION LABELS TYPICALLY DEFINE A SERVING AS ONE OR TWO SLICES; HOWEVER, MANY CONSUMERS EAT THE ENTIRE PIZZA IN ONE SITTING. ACCURATE PORTION CONTROL BASED ON SERVING SIZE IS ESSENTIAL FOR EFFECTIVE CALORIE MANAGEMENT AND WEIGHT CONTROL.

MACRONUTRIENT BREAKDOWN OF FROZEN PIZZAS

FROZEN PIZZA NUTRITION FACTS INCLUDE DETAILED MACRONUTRIENT INFORMATION, PRIMARILY CARBOHYDRATES, PROTEINS, AND FATS. THESE MACRONUTRIENTS CONTRIBUTE DIFFERENTLY TO OVERALL HEALTH, ENERGY LEVELS, AND SATIETY. UNDERSTANDING THEIR QUANTITIES AND SOURCES IN FROZEN PIZZAS HELPS CONSUMERS MAKE BALANCED DIETARY CHOICES.

CARBOHYDRATES

CARBOHYDRATES IN FROZEN PIZZAS MAINLY COME FROM THE CRUST, WHICH IS TYPICALLY MADE FROM REFINED WHEAT FLOUR. A STANDARD SERVING OFTEN CONTAINS 30 TO 40 GRAMS OF CARBOHYDRATES, INCLUDING SUGARS AND DIETARY FIBER. REFINED CARBOHYDRATES CAN CAUSE BLOOD SUGAR SPIKES, SO CHOOSING PIZZAS WITH WHOLE GRAIN CRUSTS OR HIGHER FIBER CONTENT IS BENEFICIAL.

PROTEINS

PROTEIN CONTENT USUALLY RANGES BETWEEN 10 AND 20 GRAMS PER SERVING, SOURCED FROM CHEESE, MEAT TOPPINGS, AND SOMETIMES THE DOUGH. PROTEIN CONTRIBUTES TO MUSCLE MAINTENANCE AND PROLONGED SATIETY, MAKING IT A VALUABLE MACRONUTRIENT IN FROZEN PIZZAS.

FATS

FROZEN PIZZAS ARE OFTEN HIGH IN FATS, ESPECIALLY SATURATED FATS, DUE TO CHEESE AND PROCESSED MEAT TOPPINGS. FAT CONTENT VARIES WIDELY BUT TYPICALLY RANGES FROM 10 TO 25 GRAMS PER SERVING. EXCESSIVE SATURATED FAT INTAKE IS ASSOCIATED WITH INCREASED CARDIOVASCULAR RISK, SO MONITORING FAT CONTENT IS ADVISABLE.

COMMON INGREDIENTS AND THEIR NUTRITIONAL IMPACT

THE INGREDIENTS USED IN FROZEN PIZZAS SIGNIFICANTLY AFFECT THEIR NUTRITIONAL PROFILE. THESE INGREDIENTS INCLUDE DOUGH, CHEESE, TOMATO SAUCE, MEATS, VEGETABLES, AND SEASONING BLENDS. EACH COMPONENT CONTRIBUTES SPECIFIC NUTRIENTS AND POTENTIAL DIETARY CONCERNS.

DOUGH

THE DOUGH PROVIDES THE CARBOHYDRATE BASE OF THE PIZZA. MOST FROZEN PIZZAS USE REFINED FLOUR, WHICH IS LOW IN FIBER AND NUTRIENTS COMPARED TO WHOLE GRAIN ALTERNATIVES. DOUGH MAY ALSO CONTAIN ADDED SUGARS, OILS, AND SODIUM, WHICH AFFECT THE NUTRITION FACTS.

CHEESE

CHEESE IS A MAJOR SOURCE OF PROTEIN, CALCIUM, AND FAT IN FROZEN PIZZAS. IT OFTEN CONTAINS SATURATED FATS AND SODIUM. THE TYPE AND AMOUNT OF CHEESE USED INFLUENCE THE PIZZA'S OVERALL FAT AND CALORIE CONTENT.

MEAT TOPPINGS

COMMON MEAT TOPPINGS INCLUDE PEPPERONI, SAUSAGE, BACON, AND HAM. THESE PROCESSED MEATS CONTRIBUTE PROTEIN BUT ARE ALSO HIGH IN SATURATED FATS, SODIUM, AND PRESERVATIVES LIKE NITRATES. THEIR NUTRITIONAL IMPACT SHOULD BE CONSIDERED, ESPECIALLY FOR INDIVIDUALS MONITORING HEART HEALTH.

VEGETABLES

VEGETABLES SUCH AS PEPPERS, ONIONS, MUSHROOMS, AND SPINACH ADD FIBER, VITAMINS, AND MINERALS. THEIR PRESENCE IMPROVES THE NUTRITIONAL QUALITY OF FROZEN PIZZAS BY INCREASING NUTRIENT DENSITY AND REDUCING NET CALORIE DENSITY.

ADDITIVES, PRESERVATIVES, AND THEIR EFFECTS

FROZEN PIZZAS OFTEN CONTAIN ADDITIVES AND PRESERVATIVES TO MAINTAIN FRESHNESS, FLAVOR, AND TEXTURE. THESE SUBSTANCES CAN AFFECT THE NUTRITION FACTS AND HAVE POTENTIAL HEALTH IMPLICATIONS.

COMMON ADDITIVES

TYPICAL ADDITIVES INCLUDE EMULSIFIERS, STABILIZERS, AND FLAVOR ENHANCERS. THESE INGREDIENTS HELP PRESERVE TEXTURE AND EXTEND SHELF LIFE BUT DO NOT CONTRIBUTE NUTRITIONAL VALUE. EXAMPLES ARE MONO- AND DIGLYCERIDES, SODIUM PHOSPHATE, AND ARTIFICIAL FLAVORS.

PRESERVATIVES

PRESERVATIVES SUCH AS SODIUM NITRATE AND POTASSIUM SORBATE ARE USED TO INHIBIT BACTERIAL GROWTH AND MAINTAIN COLOR, ESPECIALLY IN MEAT TOPPINGS. WHILE GENERALLY RECOGNIZED AS SAFE, EXCESSIVE CONSUMPTION OF SOME PRESERVATIVES HAS BEEN LINKED TO HEALTH CONCERNS.

POTENTIAL HEALTH EFFECTS

REGULAR CONSUMPTION OF PROCESSED FOODS CONTAINING ADDITIVES AND PRESERVATIVES MAY CONTRIBUTE TO INFLAMMATION, ALLERGIES, OR OTHER HEALTH ISSUES IN SENSITIVE INDIVIDUALS. AWARENESS OF THESE INGREDIENTS IS IMPORTANT FOR THOSE WITH DIETARY RESTRICTIONS OR SENSITIVITIES.

HEALTH CONSIDERATIONS AND DIETARY RECOMMENDATIONS

FROZEN PIZZA NUTRITION FACTS REVEAL THAT THESE PRODUCTS CAN BE CALORIE-DENSE AND HIGH IN SATURATED FATS AND SODIUM. THEREFORE, THEY SHOULD BE CONSUMED IN MODERATION WITHIN A BALANCED DIET.

SODIUM CONTENT

MANY FROZEN PIZZAS CONTAIN HIGH LEVELS OF SODIUM, OFTEN EXCEEDING 700 MILLIGRAMS PER SERVING. EXCESS SODIUM INTAKE IS ASSOCIATED WITH HYPERTENSION AND CARDIOVASCULAR DISEASE RISK, MAKING IT ESSENTIAL TO MONITOR CONSUMPTION.

SATURATED FAT AND CHOLESTEROL

HIGH SATURATED FAT CONTENT FROM CHEESE AND MEAT TOPPINGS CAN ELEVATE CHOLESTEROL LEVELS. CHOOSING PIZZAS WITH REDUCED-FAT CHEESE OR VEGETABLE TOPPINGS CAN HELP MITIGATE THESE RISKS.

BALANCING FROZEN PIZZA IN THE DIET

INCORPORATING FROZEN PIZZA OCCASIONALLY, ALONGSIDE NUTRIENT-RICH FOODS SUCH AS FRUITS, VEGETABLES, WHOLE GRAINS, AND LEAN PROTEINS, SUPPORTS A BALANCED DIETARY PATTERN. PORTION CONTROL AND MINDFUL SELECTION ARE KEY TO MAINTAINING HEALTH WHILE ENJOYING CONVENIENCE.

TIPS FOR CHOOSING HEALTHIER FROZEN PIZZA OPTIONS

SELECTING HEALTHIER FROZEN PIZZA OPTIONS INVOLVES EVALUATING NUTRITION LABELS AND INGREDIENT LISTS CAREFULLY. CONSUMERS CAN PRIORITIZE PRODUCTS THAT OFFER BETTER NUTRITIONAL PROFILES.

- OPT FOR THIN CRUST OR WHOLE GRAIN CRUST PIZZAS TO REDUCE REFINED CARBOHYDRATE INTAKE AND INCREASE FIBER.
- CHOOSE PIZZAS WITH VEGETABLE TOPPINGS TO BOOST VITAMIN, MINERAL, AND FIBER CONTENT.
- SELECT OPTIONS WITH LOWER SODIUM AND SATURATED FAT LEVELS BY COMPARING NUTRITION FACTS LABELS.
- CONSIDER PIZZAS WITH REDUCED-FAT CHEESE OR ALTERNATIVE CHEESE TYPES TO LOWER FAT CONTENT.
- AVOID PIZZAS WITH EXCESSIVE ADDITIVES, PRESERVATIVES, AND ARTIFICIAL INGREDIENTS.
- CONTROL PORTION SIZES BY EATING ONE SERVING AND PAIRING THE PIZZA WITH A SIDE SALAD OR VEGETABLES.

FREQUENTLY ASKED QUESTIONS

WHAT ARE THE TYPICAL CALORIE COUNTS IN A FROZEN PIZZA?

THE CALORIE CONTENT IN FROZEN PIZZA VARIES BY BRAND AND SIZE BUT GENERALLY RANGES FROM 250 TO 400 CALORIES PER SERVING, WITH MOST PIZZAS CONTAINING 1-2 SERVINGS PER PACKAGE.

HOW MUCH SODIUM IS USUALLY FOUND IN FROZEN PIZZA?

FROZEN PIZZAS TEND TO BE HIGH IN SODIUM, OFTEN CONTAINING BETWEEN 600 TO 1,200 MILLIGRAMS OF SODIUM PER SERVING,

WHICH CAN BE NEARLY HALF OR MORE OF THE RECOMMENDED DAILY LIMIT.

ARE FROZEN PIZZAS HIGH IN SATURATED FAT?

YES, MANY FROZEN PIZZAS CONTAIN SIGNIFICANT AMOUNTS OF SATURATED FAT, TYPICALLY RANGING FROM 5 TO 10 GRAMS PER SERVING, DUE TO CHEESE AND PROCESSED MEATS USED AS TOPPINGS.

DO FROZEN PIZZAS PROVIDE ANY SIGNIFICANT NUTRITIONAL BENEFITS?

FROZEN PIZZAS CAN PROVIDE SOME NUTRITIONAL BENEFITS SUCH AS PROTEIN FROM CHEESE AND MEATS, AND SMALL AMOUNTS OF VITAMINS AND MINERALS, BUT THEY ARE OFTEN LOW IN FIBER AND HIGH IN CALORIES, SODIUM, AND SATURATED FAT.

HOW DOES THE SERVING SIZE AFFECT THE NUTRITION FACTS ON FROZEN PIZZA LABELS?

SERVING SIZES ON FROZEN PIZZA LABELS ARE OFTEN SMALLER THAN THE WHOLE PIZZA, SO CONSUMING THE ENTIRE PIZZA CAN MULTIPLY CALORIES, SODIUM, AND FAT INTAKE SIGNIFICANTLY BEYOND THE LISTED PER SERVING AMOUNTS.

ARE THERE HEALTHIER FROZEN PIZZA OPTIONS AVAILABLE?

YES, SOME BRANDS OFFER HEALTHIER FROZEN PIZZAS WITH WHOLE GRAIN CRUSTS, REDUCED SODIUM, LOWER FAT CHEESE, AND MORE VEGETABLE TOPPINGS TO IMPROVE THEIR NUTRITIONAL PROFILE.

HOW MUCH PROTEIN IS TYPICALLY IN A FROZEN PIZZA SERVING?

A SERVING OF FROZEN PIZZA USUALLY CONTAINS BETWEEN 10 TO 15 GRAMS OF PROTEIN, PRIMARILY FROM CHEESE AND MEAT TOPPINGS, CONTRIBUTING TO DAILY PROTEIN NEEDS.

WHAT SHOULD I LOOK FOR ON THE NUTRITION LABEL TO CHOOSE A HEALTHIER FROZEN PIZZA?

LOOK FOR PIZZAS WITH LOWER CALORIES, SODIUM, AND SATURATED FAT PER SERVING, HIGHER FIBER CONTENT, WHOLE GRAIN CRUSTS, AND MORE VEGETABLE TOPPINGS TO SELECT A HEALTHIER FROZEN PIZZA OPTION.

ADDITIONAL RESOURCES

1. *THE NUTRITIONAL BREAKDOWN OF FROZEN PIZZAS: WHAT'S REALLY INSIDE?*

THIS BOOK OFFERS A COMPREHENSIVE ANALYSIS OF THE INGREDIENTS AND NUTRITIONAL CONTENT FOUND IN POPULAR FROZEN PIZZAS. READERS WILL LEARN ABOUT CALORIE COUNTS, FAT CONTENT, SODIUM LEVELS, AND MORE, HELPING THEM MAKE INFORMED CHOICES. IT ALSO COMPARES DIFFERENT BRANDS AND TYPES OF FROZEN PIZZAS TO HIGHLIGHT HEALTHIER OPTIONS.

2. *FROZEN PIZZA AND YOUR HEALTH: A NUTRITIONAL GUIDE*

FOCUSING ON THE IMPACT OF FROZEN PIZZA CONSUMPTION ON OVERALL HEALTH, THIS GUIDE DISCUSSES THE BALANCE OF MACRONUTRIENTS AND POTENTIAL HEALTH CONCERNS. IT PROVIDES TIPS ON HOW TO ENJOY FROZEN PIZZA IN MODERATION WHILE MAINTAINING A NUTRITIOUS DIET. THE BOOK ALSO INCLUDES SUGGESTIONS FOR HEALTHIER TOPPINGS AND CRUST ALTERNATIVES.

3. *SMART EATING: DECODING FROZEN PIZZA NUTRITION LABELS*

THIS TITLE HELPS READERS UNDERSTAND HOW TO READ AND INTERPRET NUTRITION LABELS ON FROZEN PIZZA PACKAGING. IT EXPLAINS COMMON TERMS AND INGREDIENTS, ENABLING CONSUMERS TO IDENTIFY HIDDEN SUGARS, UNHEALTHY FATS, AND PRESERVATIVES. PRACTICAL ADVICE IS GIVEN TO CHOOSE THE BEST FROZEN PIZZA OPTIONS BASED ON NUTRITIONAL CONTENT.

4. *FROZEN PIZZA FACTS: CALORIES, CARBS, AND MORE*

AN IN-DEPTH LOOK AT THE CALORIC AND CARBOHYDRATE CONTENT IN VARIOUS FROZEN PIZZAS, THIS BOOK IS IDEAL FOR THOSE MONITORING THEIR INTAKE FOR WEIGHT MANAGEMENT OR DIABETES. IT DISCUSSES THE ROLE OF DIFFERENT INGREDIENTS IN INFLUENCING NUTRITIONAL VALUES. THE BOOK ALSO OFFERS MEAL PLANNING IDEAS INCORPORATING FROZEN PIZZA WITHOUT

COMPROMISING HEALTH GOALS.

5. *THE SCIENCE OF FROZEN PIZZA NUTRITION*

DELVING INTO THE FOOD SCIENCE BEHIND FROZEN PIZZAS, THIS BOOK EXPLAINS HOW PROCESSING AFFECTS NUTRIENT RETENTION AND FLAVOR. IT COVERS THE EFFECTS OF FREEZING, PRESERVATIVES, AND COOKING METHODS ON NUTRITIONAL QUALITY. READERS GAIN INSIGHT INTO FOOD TECHNOLOGY AND ITS ROLE IN SHAPING THE FROZEN PIZZA INDUSTRY.

6. *HEALTHY FROZEN PIZZA ALTERNATIVES: NUTRITION FACTS AND RECIPES*

FOR THOSE SEEKING NUTRITIOUS FROZEN PIZZA ALTERNATIVES, THIS BOOK PROVIDES RECIPES AND NUTRITIONAL ANALYSES FOR HOMEMADE AND STORE-BOUGHT OPTIONS. IT EMPHASIZES WHOLE-FOOD INGREDIENTS AND BALANCED NUTRITION. THE AUTHOR ENCOURAGES READERS TO EXPERIMENT WITH CREATIVE TOPPINGS AND CRUSTS THAT ENHANCE BOTH TASTE AND HEALTH.

7. *COMPARATIVE NUTRITION: FROZEN PIZZA VS. FRESH PIZZA*

THIS BOOK COMPARES THE NUTRITIONAL PROFILES OF FROZEN PIZZAS WITH FRESHLY MADE ONES, HIGHLIGHTING SIMILARITIES AND DIFFERENCES. IT DISCUSSES FACTORS SUCH AS INGREDIENT QUALITY, PORTION SIZE, AND PRESERVATIVES. THE ANALYSIS HELPS READERS DECIDE WHEN FROZEN PIZZA CAN BE A CONVENIENT YET HEALTHY CHOICE.

8. *FROZEN PIZZA NUTRITION MYTHS AND FACTS*

ADDRESSING COMMON MISCONCEPTIONS, THIS BOOK SEPARATES FACT FROM FICTION REGARDING FROZEN PIZZA NUTRITION. IT TACKLES MYTHS ABOUT FAT CONTENT, SODIUM, AND ARTIFICIAL ADDITIVES. READERS ARE EQUIPPED WITH EVIDENCE-BASED INFORMATION TO MAKE HEALTHIER FROZEN PIZZA SELECTIONS.

9. *OPTIMIZING YOUR DIET WITH FROZEN PIZZA: NUTRITION-FOCUSED STRATEGIES*

THIS PRACTICAL GUIDE SHOWS HOW FROZEN PIZZA CAN FIT INTO A BALANCED DIET WITHOUT COMPROMISING NUTRITION GOALS. IT OFFERS STRATEGIES FOR PAIRING FROZEN PIZZA WITH NUTRIENT-RICH SIDES AND BEVERAGES. THE BOOK ALSO INCLUDES MEAL TIMING AND PORTION CONTROL TIPS TO MAXIMIZE HEALTH BENEFITS.

Frozen Pizza Nutrition Facts

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your blood sugar, the amount of carb to eat, how to count the carbohydrates in meals, and how to count carbs using food labels, restaurant menus, and your eyes, too. This is THE meal planning system every carb-counting person with diabetes needs to manage their blood glucose.

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nature, extent, and consequences of obesity in U.S. children and youth, including the social, environmental, medical, and dietary factors responsible for its increased prevalence. The book also offers a prevention-oriented action plan that identifies the most promising array of short-term and longer-term interventions, as well as recommendations for the roles and responsibilities of numerous stakeholders in various sectors of society to reduce its future occurrence. Preventing Childhood Obesity explores the underlying causes of this serious health problem and the actions needed to initiate, support, and sustain the societal and lifestyle changes that can reverse the trend among our children and youth.

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Susan McQuillan M.S., R.D., 2004-12-07 Finally, freedom from food addiction! From Alpha Books and Psychology Today magazine comes expert advice that explains the whys and hows of food obsession and compulsive overeating. Readers will gain the background and tools needed to fashion a plan for happier, healthier living and help themselves out of compulsive overeating—starting right now. It also shows readers how to work out individual food issues, move beyond addiction, and maintain a healthy, lifelong relationship with food. • More than 135 million Americans are estimated to be either overweight or obese • American Journal of Clinical Nutrition reported that Americans spend nearly \$45 billion annually on weight-loss products and services and the American Dietary Association indicates that 65% of all women are currently dieting or plan to start a diet in 2004

frozen pizza nutrition facts: Grocery Makeover Julie Feldman, 2013-03-12 Are your grocery shopping trips less than inspiring? Do you write the same list of items, week after week, and trudge through the store on autopilot? Have you been stocking the same ingredients in your pantry for decades? As you stare at the endless varieties of food on the shelves, do you know how to determine the options that are the most beneficial to your health?. Sounds like you could use a Grocery Makeover!. Let nutritionist Julie Feldman, RD, MPH, guide you through each isle of your local store and help you make new selections that can lead to better overall health and wellness. Demystify nutritional information and learn how to decipher unclear and even misleading labels. Learn great ways to indulge without adding to your waistline. Above all else, discover foods that are both better for you and more delicious. Win-win!. After your Grocery Makeover, you may experience uncontrollable fits of happiness as you shop. With your newfound knowledge and this book in hand, your market will no longer be a place of frustration, boredom, confusion, or doubt. Start your Grocery Makeover today and see how smart shopping can lead to better health.

frozen pizza nutrition facts: Salt Wars Michael F. Jacobson, 2021-09-14 How food industry lobbyists and a small group of scientists have successfully fought government efforts to reduce dangerous levels of sodium in our food. A high-sodium diet is deadly; studies have linked it to high blood pressure, strokes, and heart attacks. It's been estimated that excess sodium in the American diet causes as many as 100,000 deaths and many billions of dollars in avoidable health-care costs each year. And yet salt is everywhere in our diets—in packaged foods, fast foods, and especially meals at table-service restaurants. Why hasn't salt received the sort of public attention and regulatory action that sugar and fat have? In Salt Wars, Michael Jacobson explains how the American food industry and a small group of scientists have successfully fought government efforts to reduce dangerous levels of sodium in our food. Despite an abundance of research going back more than half a century showing that high-sodium diets lead to hypertension and other ills, a few scientists argue the opposite—that Americans consume a healthy amount of salt and that eating less would increase the risk of cardiovascular disease. This “man bites dog” take on sodium confused consumers and was enthusiastically taken up by food industry lobbyists. Jacobson, a salt wars combatant for more than forty years, explains what science actually says about salt intake and rebuts “sodium skeptics.” He discusses what other countries are doing to cut dietary salt, and describes some recent victories in the United States. He advises readers how to reduce salt—warning them against “salt bombs” (Campbell's Chicken Noodle Soup, for example, packs an entire day's worth of sodium in one can)—and calls on them to suit up for the next battle in the salt

wars.

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