

Break Up with Excess Sodium

#EmPOWERChange



BREAK UP WITH EXCESS SODIUM | Lesson Overview

Welcome

- What is EmPOWERED to Serve™?
- Program Topic and Urgent Community Need

Health Lesson

- Understand how sodium affects your health
- Learn about common sources of sodium (salt)
- Identify steps to help reduce your sodium intake

Closing Thoughts

- Your Voice Matters
- Online Resources





WHAT IS EMPOWERED TO SERVE?

EmPOWERED to Serve is a movement inspiring those who are passionate about driving change through health justice in their communities.

We are catalysts for change, empowering the equity equation.

AHA's Mission Statement:

To be a relentless force for a world of longer, healthier lives.





Sodium and Your Body

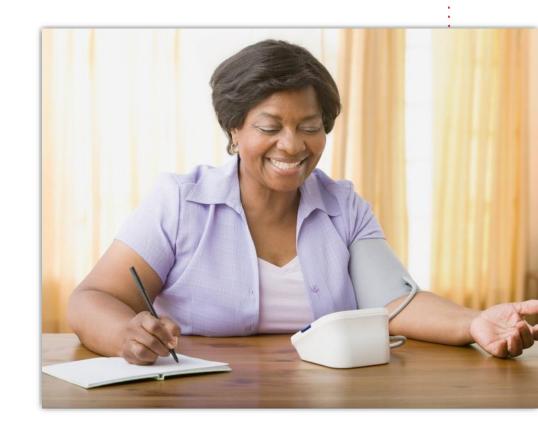
- Your body needs some sodium to work properly.
- Too much sodium causes your body to hold onto water. This puts an extra burden on your heart and blood vessels.
- Most of the sodium we consume is in the form of salt.





Reducing the amount of sodium in your diet can help you lower or avoid high blood pressure (HBP).

High blood pressure is a leading cause of heart disease and stroke.

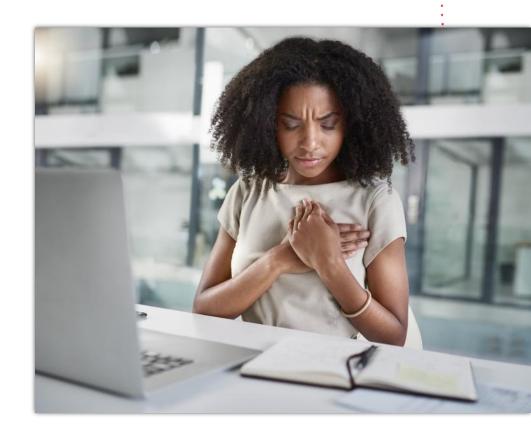




Too much sodium also puts you at risk for:

- Enlarged heart muscle
- Headaches
- Kidney disease
- Osteoporosis

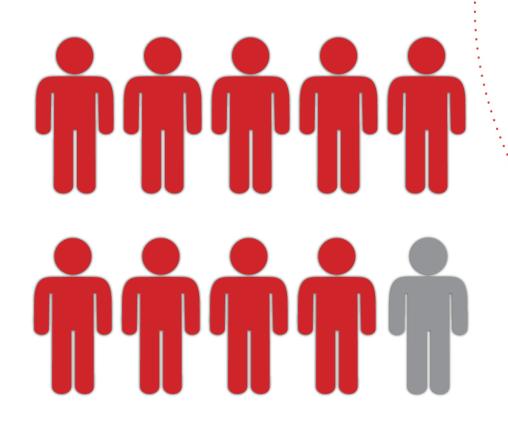
- Stroke
- Heart failure
- Kidney stones
- Stomach cancer





Did You Know?

- Nine out of 10 Americans consume too much sodium.
- More than 70% of sodium
 consumed is from processed,
 packaged and restaurant foods.
- 11% of sodium intake comes from adding it while cooking or eating.



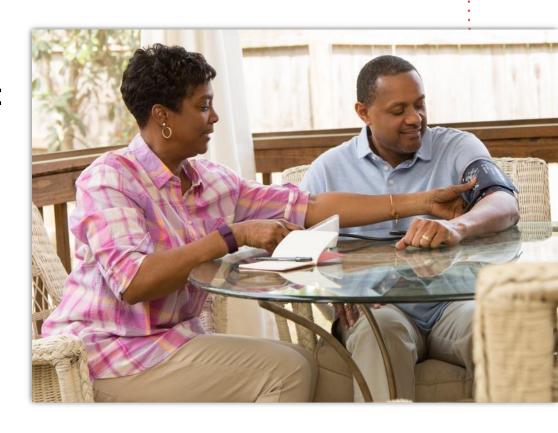


Diverse Groups at Risk

HBP among blacks is among the highest in the U.S. as well as worldwide.

In the U.S.:

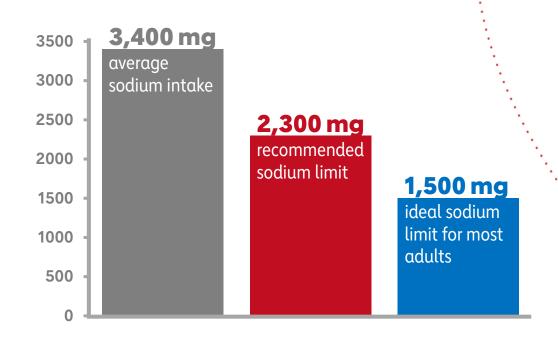
- Over 55% of non-Hispanic Black adults have HBP.
- Over one third of Hispanic adults have HBP.
- Over 45% of non-Hispanic Asian adults have HBP.





How Much is Too Much?

- Most adults consume more than 3,400 milligrams (mg) of sodium a day.
- The American Heart Association recommends no more than 2,300 mg a day, moving toward an ideal limit of no more than 1,500 mg per day for most adults.
- Even cutting back by 1,000 mg a day can improve blood pressure and heart health.





POINT 2: Common Sources of Sodium

What's the Difference Between Salt and Sodium?

SODIUM

- Sodium is a mineral that's essential for life.
- Sodium helps your body work.
- It helps to control your body's fluid balance.
- Sodium also helps send nerve impulses and affects muscle function.

SALT

- Table salt is about 40% sodium and 60% chloride.
- Salt and sodium are commonly used interchangeably.
- To find out the amount of "salt" in a food, check the "sodium" content on the label.



POINT 2: Common Sources of Sodium

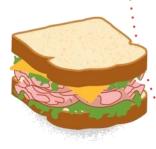
Did you know?

These six popular foods can add high levels of sodium to your diet.

- Breads and rolls
- Pizza
- Sandwiches
- Cold cuts and cured meats
- Soup
- Burritos and tacos







BREADS & ROLLS

PIZZA

SANDWICHES





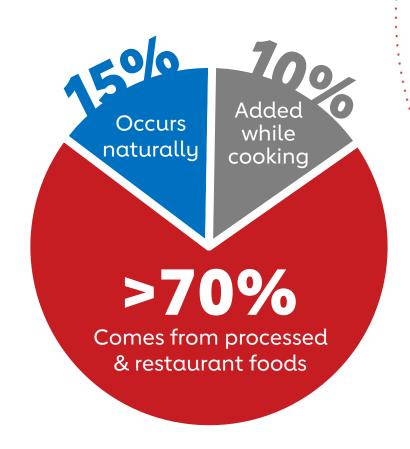




WHERE DOES THE SODIUM WE EAT COME FROM?

Most of the sodium we eat comes from packaged, processed and restaurant foods.

- Processed foods are packaged in boxes, cans, or bags.
- Packaged foods are ready to eat, convenience items such as prepared meals, gravy mixes, canned soups, and cake mixes.
- Restaurants often rely on some processed foods in their food prep.





POINT 2: Common Sources of Sodium



More than 70% of the sodium we eat comes from processed and restaurant foods.

- Packaged and prepared foods often have sodium added during the manufacturing process.
- Breads and cereals, cold cuts and cured meats, pizza, poultry, soup, and sandwiches contain sodium.



Some foods contain sodium in their natural state.

- Cantaloupes, potatoes, and milk contain sodium in small amounts.
- Bok choy, beets, and chard have moderate amounts of sodium.



We also add sodium during cooking and at the table.

- Sodium is in products such as baking soda and seasoning blends.
- It is also found in table salt.



SODIUM ON THE NUTRITION FACTS LABEL



Take note of the serving size.

If your portion size equals two servings of a product, you're eating double the sodium listed.

Listed in milligrams ("mg").

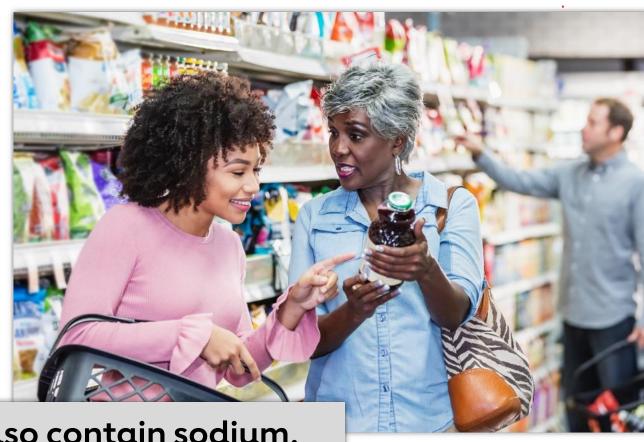
Look for "soda" and "sodium" and the symbol "Na" in the ingredients list.



HIDDEN SOURCES OF SODIUM

Ingredients such as:

- Monosodium glutamate (MSG)
- Sodium bicarbonate
- Sodium nitrate
- Sodium citrate
- Sodium glutamate
- Sodium lactate
- Sodium phosphate



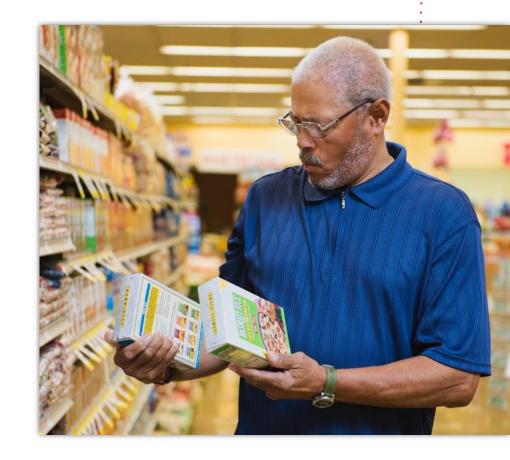
Baking soda and baking powder also contain sodium.



POINT 3: Reducing Your Sodium Intake

Read the Nutrition Facts Label

- When buying prepared and packaged foods, always check the sodium content on the Nutrition Facts label.
- Compare the sodium content of similar products.
- Choose the items with the lowest sodium.





UNDERSTANDING FOOD PACKAGING

Sodium-free Less than 5 milligrams of sodium per serving and contains no sodium chloride

Very low sodium 35 milligrams or less per serving

Low sodium 140 milligrams or less per serving



UNDERSTANDING FOOD PACKAGING

Reduced (or less) sodium

At least 25 percent less sodium per serving than the usual sodium level

Light (for sodium-reduced products)

The food is "low calorie" and/or "low fat" and sodium is reduced by at least 50 percent per serving

Light in sodium

The sodium is reduced by at least 50 percent per serving



LOOK FOR THE HEART-CHECK MARK

One of four sodium limits applies depending on the food category:

- up to 140 mg per label serving
- 240 mg per label serving
- 360 mg per label serving
- 480 mg per label serving and per standard serving size

For more information and a list of certified foods, visit <u>heartcheck.org</u>.

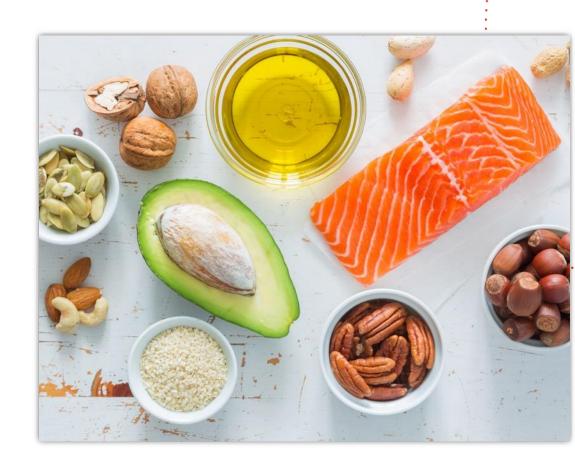




HEALTHY DIET TIPS

Follow an overall heart-healthy diet that emphasizes:

- Variety of fruits and vegetables
- Whole-grains
- Low-fat dairy products
- Skinless poultry and fish
- Nuts and legumes
- Non-tropical vegetable oils
- Limiting saturated fat, trans fat, sodium, red meat, sweets and sugary drinks





HEALTHY DIET TIPS

When Cooking at Home

- Resist temptation.
 Use less salt when cooking and seasoning.
- Try it first.
 Don't salt your food before you taste it.
- Be free.
 Try salt-free seasoning alternatives.
- Be adventurous.
 Use herbs, spices, vinegars or fresh lime or lemon juice to add flavor instead of salt.





HEALTHY DIET TIPS

When Eating Out

- Search before you go.
 Lots of restaurants and fast food
 chains have nutrition information
 on their websites.
- Look for clues.
 Look for "healthy" designations or symbols on the menu.
- Have it your way.
 Request that your dish be prepared without added salt or high-sodium ingredients.

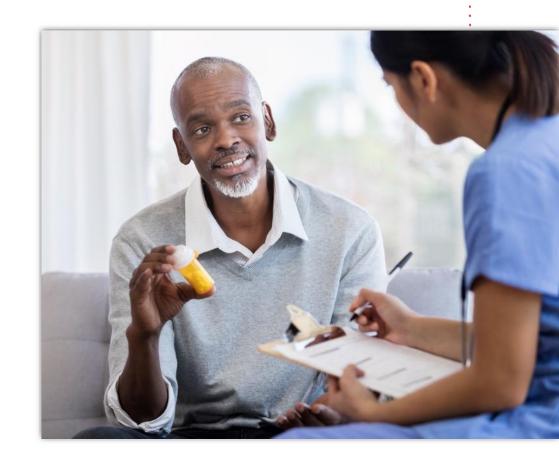




CHECK YOUR MEDICINES

If you have HBP, ask your health care professional or pharmacist about the sodium content of your medicines, including overthe-counter drugs.

- Read the labels before buying over-the-counter drugs.
- Ask your pharmacist if there are low-sodium alternatives available to medicines you may be taking.





YOUR VOICE MATTERS

We all have the power to make a difference by speaking out for policies that help build healthier communities and healthier lives.

Join You're the Cure today and be among the first to know when major policy initiatives pass or when your help is needed to advocate for a healthy future.

Text EMPOWER to 46839 join today!



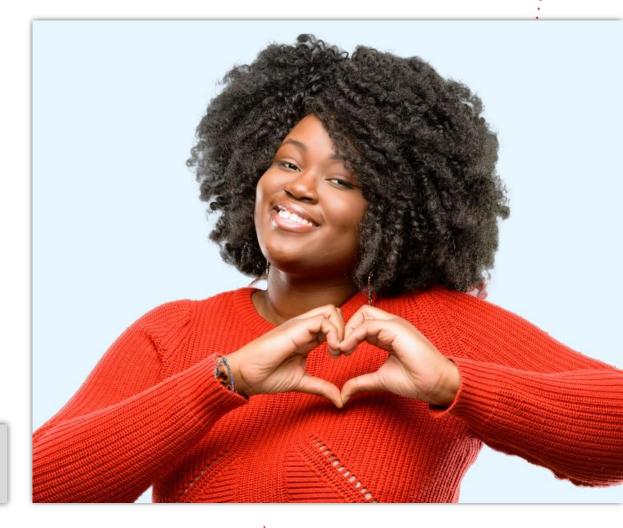
USE YOUR VOICE TO CREATE HEALTHIER COMMUNITIES

You can help us work to draw communities together on the path to building a sustainable culture of health.

Go to EmPOWEREDtoServe.org

Sign up to become an ambassador and learn how you can be a part of the movement!

Join us as we impact the health of ALL in our communities!



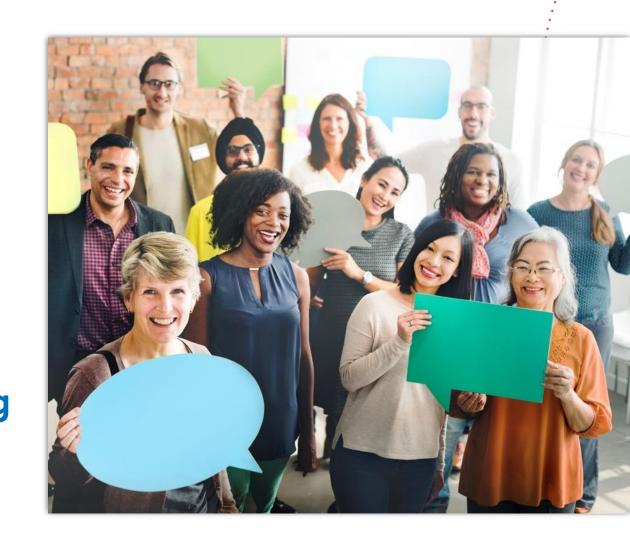


WRAP-UP

We appreciate your thoughts!

Tell us what you liked best.

Email us at: empoweredtoserve@heart.org





WE ARE EMPOWERED TO SERVE

...serve our health, serve our community



The American Heart Association requests that this document be cited as follows:

American Heart Association EmPOWERED to Serve Health Lessons.

EmPOWEREDtoServe.org

