

Sugars and sweeteners AT A GLANCE

Do you avoid sugar, try to keep sugary foods to a minimum, or enjoy a sweet treat? However you like to eat, our guide to sweet foods and food labels can help you balance your diet and your diabetes.

> What's in sugar? Per level 4g teaspoon:

4g carbohydrate 15 kilocalories¹

How much sugar do Britons eat?

Average daily intake of added sugars

teaspoons2 68g

teaspoons²

HOW MUCH SHOULD WE EAT?

Maximum recommended daily intake of added sugars²

teaspoons

Adults who currently eat

WHO ACHIEVES THE TARGET?

30g of sugar a day or less²

13%

Sources of sugar to look out for

In a typical diet, added sugar intake mainly comes from these top 6 sources²:



All these products are types of sugar³ Agave syrup, Corn sugar, Dextrose, Fructose, Glucose, High-fructose glucose syrup,

WHAT'S IN A NAME?

Honey, Invert sugar, Isoglucose, Levulose, Maltose, Maple syrup, Molasses, Sucrose

'Total sugars' per 100g of a food product'

What's on the label?



54g

SUGAR FOOD





25g

Iced cake Hot cross bun

45.8g	Chocolate coated biscuits	Rice cake	0.5g
37g	Frosted cornflakes	Wholewheat biscuit cere	al 4.4g
27.5g	Tomato ketchup	English mustard	13g
Sugar alternatives⁵			

Hydrogenated Starch Hydrolysates (HSH) Acesulfame-K Aspartame Cyclamate

Polyols: low-calorie sweeteners (may have a laxative effect).

Isomalt

Mannitol

Sorbitol

Xylitol

 Stevia Sucralose

Intense sweeteners: no calories.

Testing, testing...

Testing your glucose regularly is the best way to check how different types of carbohydrate, including sugary foods, are affecting your glucose levels.

For more information on how your glucose testing routine can help you balance food, insulin and daily life, sign up to our members' programme at www.abbottdiabetescare.co.uk/freestyle-progress

OVER TO YOU

Do you find it easy to spot carbs and sugars on food labels? How confident are you about controlling sugar in your diet? What are your 'desert island' sweet treats? Share your views on our Facebook page

facebook.com/FreeStyleMeters

Abbott

ADCMDP150182

REFERENCES

- 1. Nutrachek. www.nutrachek.co.uk
- 2. Public Health England, 2015. Why 5%. The science behind SACN recommendations.
 - $https://www.gov.uk/government/uploads/system/uploads/attachment_data/file/446010/Why_5_-_The_Science_Behind_SACN.pdf$ NHS Livewell. Sources of added sugar in our diet. http://www.nhs.uk/livewell/goodfood/pages/top-sources-of-added-sugar-in-ourdiet.aspx
 - Diabetes UK. Understanding food labels. https://www.diabetes.org.uk/Guide-to-diabetes/Enjoy-food/Food-and-diabetes/Understanding-food-labels/ British Nutrition Foundation. Prof Tom Sanders. How low-calorie sweeteners work. http://www.nutrition.org.uk/attachments/404_2.%20Tom%20Sanders_How%20do%20low%20calorie%20sweeteners%20work.pdf

Date of preparation: Dec 2015