MyPlate Nutrition Education Series: Focus on Fruits

USDA Center for Nutrition Policy and Promotion, with an Introduction by Linda B. Bobroff

After introducing MyPlate in June 2011, USDA provided a series of one-page fact sheets to help consumers use the dietary advice of the Dietary Guidelines 2010. The USDA added new fact sheets in December 2011 and continued adding fact sheets in 2012, 2013, and 2014. These fact sheets are distributed by UF/IFAS Extension for Extension faculty, health professionals, and consumers.

This fact sheet is Focus on Fruits, and it can be found on the following page.

Figure 1.
Credits: http://choosemyplate.gov

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focus on fruits

Eating fruit provides health benefits. People who eat more vegetables and fruits as part of an overall healthy diet are likely to have a reduced risk of some chronic diseases. Fruits provide nutrients vital for health, such as potassium, dietary fiber, vitamin C, and folate (folic acid). Most fruits are naturally low in fat, sodium, and calories. None have cholesterol. Any fruit or 100% fruit juice counts as a part of the Fruit Group. Fruits may be fresh, canned, frozen, or dried, and may be whole, cut-up, or pureed.

1. keep visible reminders
   Keep a bowl of whole fruit on the table, counter, or in the refrigerator.

2. think about taste
   Buy fresh fruits in season when they may be less expensive and at their peak flavor. Add fruits to sweeten a recipe.

3. think about variety
   Buy fruits that are dried, frozen, and canned (in water or 100% juice) as well as fresh, so that you always have a supply on hand.

4. don’t forget the fiber
   Make most of your choices whole or cut-up fruit, rather than juice, for the benefits that dietary fiber provides.

5. be a good role model
   Set a good example for children by eating fruit every day with meals or as snacks.

6. include fruit at breakfast
   At breakfast, top your cereal with bananas, peaches, or strawberries; add blueberries to pancakes; drink 100% orange or grapefruit juice. Or, try a fruit mixed with fat-free or low-fat yogurt.

7. try fruit at lunch
   At lunch, pack a tangerine, banana, or grapes to eat, or choose fruits from a salad bar. Individual containers of fruits like peaches or applesauce are easy and convenient.

8. experiment with fruit at dinner, too
   At dinner, add crushed pineapple to coleslaw, or include orange sections, dried cranberries, or grapes in a tossed salad.

9. snack on fruits
   Dried fruits make great snacks. They are easy to carry and store well.

10. keep fruits safe
    Rinse fruits before preparing or eating them. Under clean, running water, rub fruits briskly to remove dirt and surface microorganisms. After rinsing, dry with a clean towel.

Go to www.ChooseMyPlate.gov for more information.