Demystifying Food Processing:

WHAT ARE PROCESSED PROTEIN FOODS?

Protein foods are important for building muscles, making stronger bones, and much more. But many protein foods cannot be eaten as is, so they need to be processed first. During processing, protein foods can undergo a series of mechanical and/or chemical steps.

Food processing can help with...







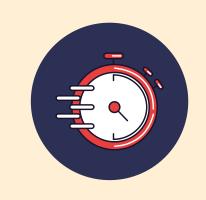
Taste



Nutrition



Shelf-life



Convenience

Based on the level of processing, processed protein foods can be divided into 4 categories:

There are many types & forms of processing!



Addition of other ingredients

Freezing





Grinding, Crushing

Unprocessed & Foods that can be eaten as is & foods Minimally Processed that had some unwanted parts removed.



Processed Culinary Foods prepared to make

Ingredients cooking & baking ingredients.



Processed

Foods prepared to increase shelf-life and sometimes with a few added ingredients.









Boiling



Foods that go through many processing steps with many added ingredients.



Keeping in mind that the level of processing does not necessarily relate to how healthy a food is...



Pasteurization,

Fermentation

- Choose processed foods with less sugar, sodium, and saturated fat.
- Choose processed foods with **fewer** ingredients and additives.
- 3) Consume "ultra-processed foods" in small amounts and less often.

