

As Barbados moves towards healthier environments for our children at school and home, we are pleased to provide parents, canteen concessionaires and vendors with alternative options to some of the ultra-processed products, high in fat, salt and sugar that are heavily marketed and sold to our children daily.

This list of alternative snacks and drinks has been produced by a team of dietitians, nutritionists and medical practitioners from the Barbados Childhood Obesity Prevention Coalition (BCOP Coalition).

The items were collected from various local supermarkets across Barbados and were selected based on agreed nutrient guidelines by the experts.

These items are:

- Nutrient-friendly
- Affordable
- Convenient



Our team of dietitians, nutritionists and medical practitioners paid special attention to the following factors in making the final selection of items on this list:

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Nutrient Content



Affordability



Accessibility



Availability



Cost Comparisons



Age Appropriate



Product Type



Processing Level





Criteria for selected Snacks & Beverages

Sodium (Salt)

Low sodium options fall between 130 - 240mg, which represents 10% of the maximum daily intake recommended by World Health Organization (2020).

Sugar

For beverages, options with no added sugar and 100% juice only have been included in this Alternative List. Snacks with no more than 25g of total sugars have been included.

Fibre

Where possible, snacks containing 3g or more fibre per serving have been included. In fruit and vegetable juices, fibre will naturally be lower, while sugar content will be higher.

(Public Health England & Scientific Advisory Committee on Nutrition, 2011, Public Health England, 2015, National Nutrition Centre, 2017)

Cholesterol

The suggested snacks are all low in cholesterol with 20mg or less per serving.

Fat

Less than 3g total fat per serving.

(Department of Health et al., 2016, Scientific Advisory Committee on Nutrition, 2019)

References

Department of Health, Food Standards Agency, Food Standards Scotland, & Welsh Government. (2016, November). Guide to creating a front of pack (FoP) nutrition label for pre-packed products sold through retail outlets (2). Gov.UK. https://assets.publishing.service.gov.uk/government/uploads/system/uploads/ attachment_data/file/566251/FoP_Nutrition_labelling_UK_guidance.pdf National Nutrition Centre. (2017). Food based Dietary Guidelines for Barbados (Revised Edition 2017). FAO. Retrieved July 25, 2021, from https://www.fao. org/3/19680EN/i9680en.pdf

Public Health England. (2015, July). Why 5%? Gov.UK. Retrieved July 26, 2021, from https://assets.publishing.service.gov.uk/government/uploads/system/ uploads/attachment_data/file/769482/Why_5___The_Science_Behind_ SACN.pdf

Scientific Advisory Committee on Nutrition. (2011, November 1). The Scientific Advisory Committee on Nutrition report on the DRVs for energy. Gov.uk. Retrieved July 25, 2021, from https://assets.publishing.service.gov.uk/government/uploads/system/uploads/attachment_data/file/339317/SACN_Dietary_





OF EDUCATIO





Our team of experts highly recommend the following:

Alternative Snacks we liked the best and why





WHY

Nuts are high in heart-healthy polyunsaturated fats and

monounsaturated fats, which lower LDL or "bad" cholesterol; plus, they are a good source of phytosterols, compounds that help lower cholesterol. They are packed with fibre, protein, vitamins and minerals, including folate, vitamin E, potassium and magnesium.

Water

Sparkling or still

WHY

- Carries nutrients and oxygen to your cells
- Flushes bacteria from your bladder
- Aids digestion
- Prevents constipation

- Normalizes blood pressure
- Stabilizes the heartbeat
- Cushions joints
- Protects organs and tissues





All local fruitsBApple (small)VPearMTangerineSOrangeGreen table grapes

Banana Watermelon Mango Strawberries

WHY

Fruits are good sources of vitamins and minerals, including folate, vitamin C and potassium. They're an excellent source of dietary fibre, which can help to maintain a healthy gut and prevent constipation and other digestion problems.





The World Health Organisation (WHO) recommends that:

