

Tips for Carbohydrate Counting

Á La Carte Objectives



Identify types of foods that contain carbohydrates



Illustrate strategies and tools that can increase carbohydrate counting accuracy



Utilize common object size comparison to help estimate carbohydrate content of food items





Carbohydrate Containing Foods



- Grains and Starches
 - Rice, pasta, bread



- Beans
 - Black, pinto, and kidney beans
 - Chickpeas



Fruit and Fruit Juice



- Starchy Vegetables
 - Potatoes, Sweet Potato, Corn, carrots, squash



- Dairy
 - Milk, yogurt, ice cream



- Pantry Snacks
 - Chips, pretzels, etc.



- Sweets and Treats
 - Cake, Candy, Full-Calorie
 Soda and other sweetened
 beverages



How many grams of carbohydrates per food?



1. Weigh or measure food item



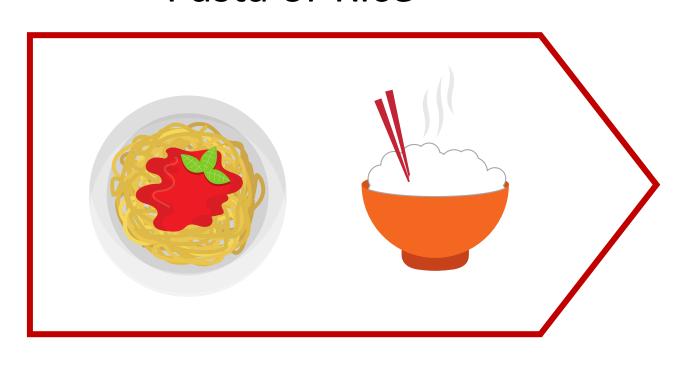


2. Utilize package label or phone application to covert quantity of food into grams of carbohydrate





Pasta or Rice



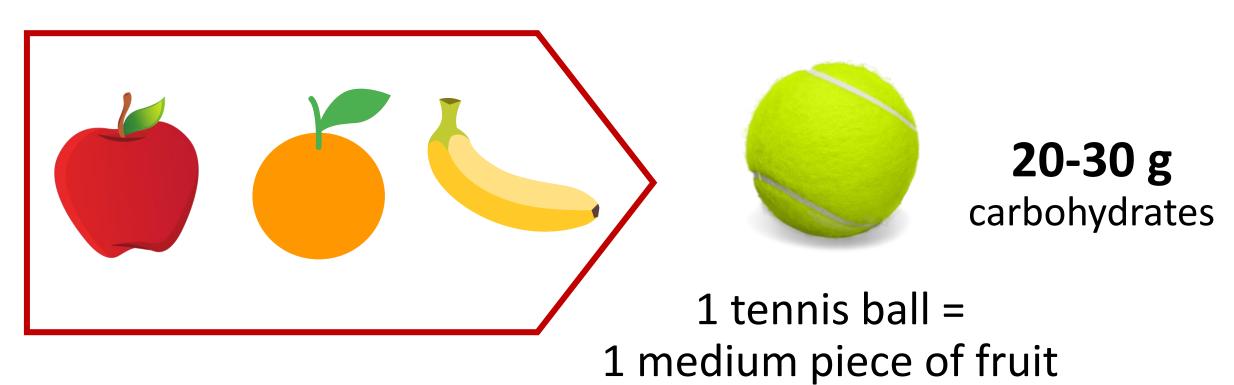


30-40 g carbohydrates

1 fist = 1 cup

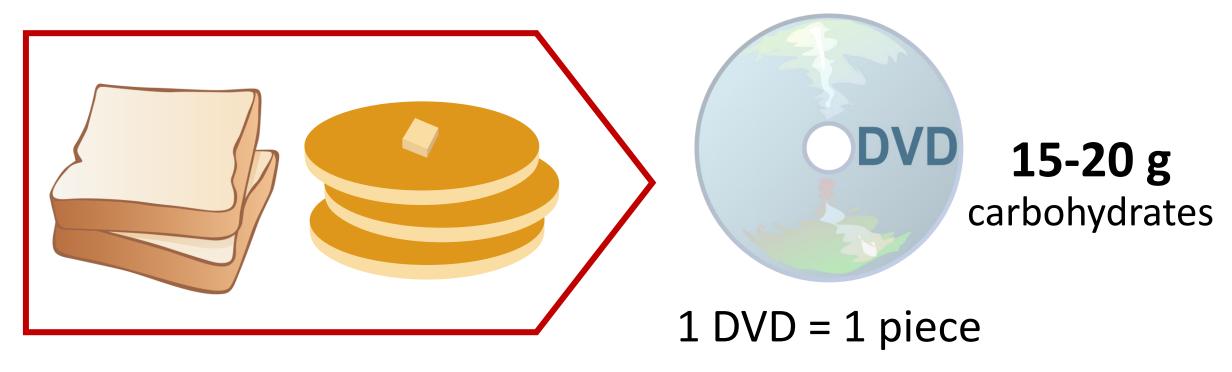


Fruit





Bread and Pancakes





Nuts or Candy





5-10 g carbohydrates





~15 g carbohydrates

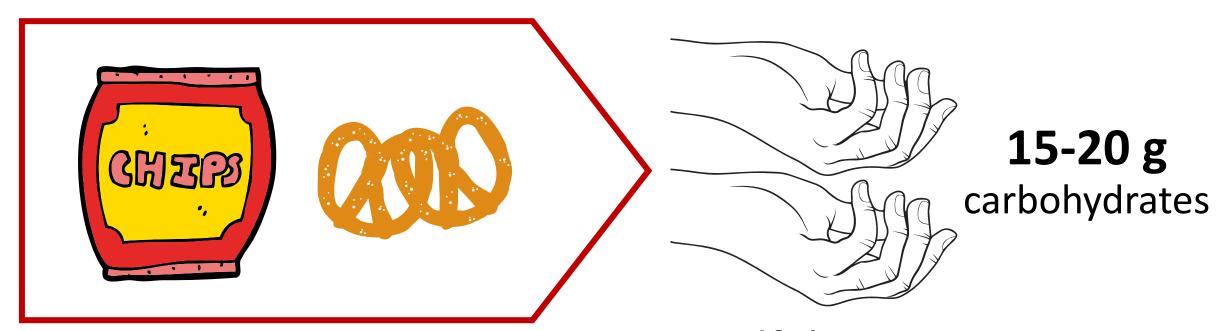


1 handful = 1 ounce

~25 g carbohydrates



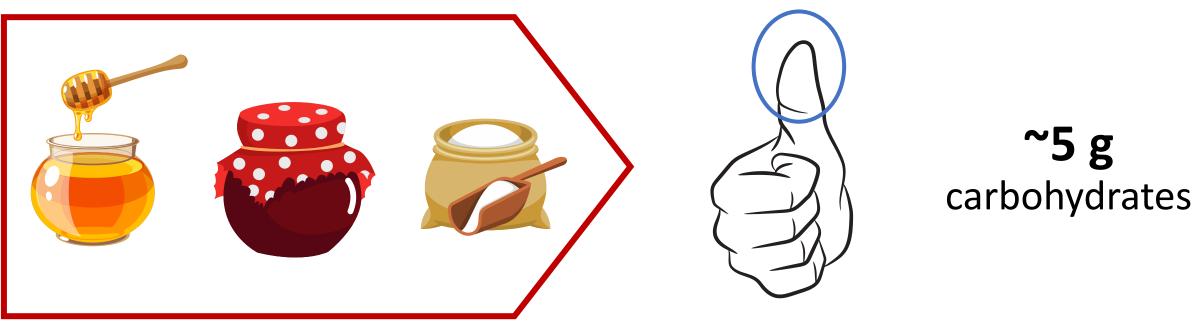
Chips and Pretzels



2 Handfuls = 1 ounce



Honey, Jam, and Sugar



Tip of thumb = 1 teaspoon



Ketchup







1 golf ball = 2 Tablespoons

~10 g carbohydrates

~5 g carbohydrates



Fun Carb Counting Tools & Resources













Digital Carb Counting Resources

For Ready-Made Foods:

Food Label
Manufacturer's Website
Calorie King
Glooko
MyFitness Pal
Restaurant Websites
Google

For Home-Cooked Foods or Family Recipes:

nutritiondata.self.com
verywellfit.com
whisk.com
myfitnesspal.com
myfooddata.com



Suggested Resources

- UW Health Health Facts for You #6671 –
 "Staying Healthy with Diabetes"
- UW Health Carbohydrate Counting Video
- BeyondType1 Holiday Carb Charts

