### make half your grains whole MvPvramid Nutrition Education Series Grain Group • tips to help you eat whole grains Make half your grains whole

Any food made from wheat, rice, oats, cornmeal, barley, or another cereal grain is a grain product. Bread, pasta, oatmeal, breakfast cereals, tortillas, and grits are examples. Grains are divided into two subgroups, whole grains and refined grains. Whole grains contain the entire grain kernel-the bran, germ, and endosperm. Eating grains, especially whole grains, provides health benefits. People who eat whole grains as part of a healthy diet have a reduced risk of some chronic diseases.

#### make simple switches

To eat more whole grains, substitute a whole-grain product for a refined product-such as eating whole-wheat bread instead of white bread or brown rice instead of white rice. It's important to substitute the whole-grain product for the refined one, rather than adding the whole-grain product.



### whole grains can be healthy snacks

Popcorn, a whole grain, can be a healthy snack with little or no added salt and butter.

### save some time

Freeze leftover cooked brown rice, bulgur, or barley. Heat and serve it later as a quick side dish.

## mix it up with whole grains Use whole grains in mixed dishes, such as barley

in vegetable soup or stews and bulgur wheat in casseroles or stir-fries. Then, you don't need that added dinner roll!

### try whole-wheat versions

For a change, try brown rice or whole-wheat pasta. Try brown rice stuffing in baked green peppers or tomatoes, and whole-wheat macaroni in macaroni and cheese.

### bake up some whole-grain goodness

Experiment by substituting whole-wheat or oat flour for up to half of the flour in pancake, waffle, muffin, or other flour-based recipes. They may need a bit more leavening.



be a good role model for children Set a good example for children by eating whole grains with meals or as snacks.

# read food ingredients

Teach older children to read the ingredient list on cereals or snack food packages and choose those

with whole grains at the top of the list.

# know what to look for on the label

Choose foods that name one of the following whole-grain

ingredients first on the label's ingredient list: "brown rice," "bulgur," "graham flour," "oatmeal," "whole-grain corn," "whole oats," "whole rye," "whole wheat," or "wild rice."

be a savvy shopper A food's color is not an indication of a whole grain. Bread can be brown because of molasses or other added ingredients. Read the ingredient list to see if it is a whole grain.



Center for Nutrition Policy and Promotion

Go to MyPyramid.gov for more information.

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