

University of Georgia Cooperative Extension Service

Unexpected Sources of Sodium Where is it coming from?



<u>Recommended Amount</u> • Less then 2,300 milligrams per day <u>Average Intake in US</u> • 4,000 to 5,000 milligrams per day Possible Negative Side Effects of Too Much Sodium o High blood pressure

- o Fluid retention
- Headaches and dizziness
- Stomach problems

Other Sodium Sources

o Sodium bicarbonate - Baking soda



- Sodium benzoate preservative
- Sodium saccharin sweetener
- o Monosodium glutamate MSG
- o Some medications antacids

Where do we get all that sodium???

- o Canned and frozen vegetables o Condiments/sauces ketchup,
- Frozen dinners
- Soups canned and dried
- o Ready-to-eat cereals
- o Garlic and celery salt
- Chips and other salty snacks
- Condiments/sauces ketchup, mustard, soy sauce, steak sauce
 - Canned tuna
 - o Club soda
 - Cured meats bacon and ham
- FAST FOOD!!!

Control Your Intake!

- o Eat fresh, unprocessed foods
- Do not add salt to your food
- o Use low-sodium products
- o Limit condiment use
- Use salt substitute or herbs and spices instead

Low-Sodium alternatives

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- o Fresh vegetables
- o Homemade soups
- Pepper, garlic powder
- o Fresh lemons
- o Oatmeal instead of cereal
- Other salt-free seasonings

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