Making Sense of ADDED SUGARS on the Nutrition Facts Label

BACKGROUND
The Food and Drug Administration (FDA) designed the Nutrition Facts Label to serve as an informational tool to assist consumers in constructing a healthy, balanced diet. The first label debuted in 1994. Before that, nutrition facts on packages didn’t exist! In January 2020, the label underwent its first makeover and, among other changes, now includes information on added sugars.

BREAKING DOWN THE SUGARS TERMINOLOGY

While the FDA recognizes the body handles sugars the same way, regardless of whether they are added or naturally occurring, added sugars are included on the Nutrition Facts label to help consumers follow the Dietary Guidelines for Americans target of consuming up to 200 calories or 10% of total calories per day of added sugars.2

What are Total Sugars?
Total Sugars is the sum of all sugars in a product. This includes sugars naturally present in many nutritious foods and beverages, such as sugars in milk and fruit, as well as any sugars that are added to a product like sugars added to cereal.

What are Added Sugars?
The FDA defines added sugars as those sugars that are added to foods during processing or sugars packaged for consumers to add to foods and beverages on their own (like table sugar, brown sugar, pancake syrup, etc.). Added sugars do not include naturally occurring sugars that are found in milk, fruits, and vegetables or low and non-caloric sweeteners.

The word “includes” before Added Sugars on the label indicates that added sugars are included in the number of grams of Total Sugars in the product.

Some specific examples of FDA’s definition of added sugars include:

- agave nectar
- brown rice syrup
- brown sugar
- coconut sugar
- concentrated fruit or vegetable juice
- confectioner’s powdered sugar
- corn syrup
- dextrose
- fructose*
- glucose*
- high-fructose corn syrup
- honey
- invert sugar

*also naturally occurring sugars found in whole foods

- lactose*
- malt syrup
- maltose*
- maple sugar
- molasses
- nectars (e.g. peach nectar, pear nectar)
- raw sugar
- rice syrup
- sucrose*
- sugar*
- white granulated sugar

WHAT’S NOT ON THE NUTRITION FACTS LABEL
There are many different alternative sweeteners used in foods and beverages and you won’t find them on the label – they are only found in the ingredients list. Here are some examples of common low- and non-caloric sweeteners to look for:

- acesulfame k
- allulose
- aspartame
- monk fruit
- neotame
- saccharin
- stevia
- sucralose
- sugar alcohols (erythritol, hydrogenated starch hydrolysate, isomalt, maltitol, mannitol, sorbitol, xylitol)
- tagatose

Real sugar comes from sugar beets and sugar cane plants.
Making Sense of Low Sugar Claims

Many packaged foods and beverages contain claims on the front of the package. Manufacturers can’t just make these up! The FDA defines what these claims mean. Below are some examples of claims related to sugar and what they mean.

**Sugar free, free of sugar, no sugar, zero sugar, without sugar, sugarless**

Product contains less than 0.5 grams of sugars per serving.

**No added sugar, without added sugar, or no sugar added**

No amount of sugars or any other ingredient that contains sugars that functionally substitute for added sugars is added to the product during processing or packaging.

**Reduced sugar, reduced in sugar, sugar reduced, less sugar, lower sugar, or lower in sugar**

Product contains at least 25% less sugar per serving than an appropriate reference food.

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Learn more at sugar.org
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