

Fat Types and Food Sources

Cholesterol	Saturated Fat	Trans Fat	Unsaturated Fat
Limit these as much as possible. Eating too many of them can hurt your heart and cholesterol levels.		You don't need any of these.	These <u>don't</u> hurt your heart or cholesterol levels.
Meat (beef & pork) Poultry (chicken & turkey) Milk Cheese Butter Ice cream Cream cheese Sour cream Egg yolk	 Meat (beef & pork) Poultry (chicken & turkey) Milk Cheese Butter Ice cream Cream cheese Sour cream Egg yolk Palm oil Coconut Oil Lard Crisco Fried foods 	Many processed foods like chips and cookies Some margarines Crisco Ingredients: hydrogenated oils partially hydrogenated oils	Polyunsaturated Fats Safflower oil Sunflower oil Corn oil Soybean oil Cottonseed oil Sesame oil Walnuts Fish (salmon, tuna, mackerel, lake trout, herring, sardines) Flaxseed Mayonnaise Monounsaturated Fats
Tip: Choose lower fat options of these foods to limits these fats. nonfat or lowfat dairy products loin or round for beef and pork skinless turkey or chicken			<u>Tip:</u> Even though these fats are better, remember that they should still be eaten in moderation.