

## EATING 101 RU DINING HEALTHY?



A WEEKLY NEWSLETTER BROUGHT TO YOU BY THE RU HEALTHY DINING TEAM

A Joint Program Between Rutgers Dining Services and The New Jersey Institute for Food, Nutrition, and Health

## **Chocolate: Match Maker or Heart Breaker?**

Milk chocolate, white chocolate, dark chocolate. With so many choices, how do you exercise good *fudge*-ment? Whether you receive chocolate from your Valentine or want to treat yourself to a delectable sweet on this holiday, you may be wondering if it's better to avoid chocolate completely or if it has a place in a healthy diet. Good news, there's no reason to avoid this candy, in eaten in moderation. Due to its high fat content, chocolate has a decadent mouthfeel, so a little goes a long way. However, too much chocolate can get you into *truffle*. Keep these suggestions in mind as you take part in the festivities this Valentine's Day.



A little bit does a Choco-lot!

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References: Dark Chocolate. Available at: <a href="https://www.hsph.harvard.edu/nutritionsource/food-features/dark-chocolate/">https://www.hsph.harvard.edu/nutritionsource/food-features/dark-chocolate/</a>. Accessed on Jan. 22, 2022. Cocoa and Dark Chocolate Polyphenols: From Biology to Clinical Applications. Available at: <a href="https://www.ncbi.nlm.nih.gov/pmc/articles/PMC5465250/">https://www.ncbi.nlm.nih.gov/pmc/articles/PMC5465250/</a>. Accessed on Jan. 22, 2022.



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