

Electronic Food Scale

with *PointsPlus*™ Values Database

Balance alimentaire électronique avec base de données de valeurs PointsPlusMC

Báscula Electrónica para Alimentos con base de datos de valores en PuntosPlus™

Weighing your favourite foods and calculating their *PointsPlus*TM values couldn't be easier!

Peser vos aliments et obtenir leur valeur *PointsPlus*^{MC} ne pourrait être plus facile!

iPesar los alimentos preferidos y calcular sus valores en *PuntosPlus*TM no podía ser más fácil!

USER MANUAL • MANUEL DE L'UTILISATEUR • MANUAL DEL USUARIO

Congratulations! You now own the **Weight Watchers® Electronic Food Scale** — the only scale designed to weigh foods, and give you accurate **PointsPlus**TM values.

Using your scale couldn't be easier. First of all, your scale already has the names of over 500 popular foods stored in it. Plus, you can even add your own favourite foods right into the scale's memory. You can also calculate *PointsPlus* values for recipes that you prepare, using the new *RECIPE BUILDER* feature. It's simple to set up and easy to use.

TABLE OF CONTENTS:

IMPORTANT TO KNOW	3
SETTING UP YOUR SCALE	
Loading the Battery	
Unlocking and Locking the Weighing Platform	
Screen and Platform Protector	
USING YOUR SCALE	4
Key by Key	
Turning on the Scale	
SETTING OR CHANGING LANGUAGE	6
WEIGHING YOUR FOOD	6
FINDING THE <i>PointsPlus</i> VALUE OF A FOOD	7
WEIGHING YOUR FOOD WITH A BOWL OR PLATE	8
USING RECIPE BUILDER TO CALCULATE PointsPlus VALUES	
FOR A RECIPE	10
Adding Foods to Your Recipe	
Clearing a Food from Your Recipe	13
Adding Foods to Your Recipe that are Not Included in the Scale	
Clearing the RECIPE BUILDER Memory	
CALCULATING PointsPlus VALUES OF PACKAGED FOODS	16
To Calculate PointsPlus Values	16
Saving Your Favourite Packaged Foods	17
Getting the PointsPlus Values for the Portions of	
Favourite Foods that You Weigh	18
Deleting a Favourite Food from Memory	19
FOOD LIST	20

IMPORTANT TO KNOW...

before using your scale



Store your scale securely, making sure it's locked when it's not being used. To lock the scale, see *Unlocking and Locking the Weighing Platform* on page 4. Locking the scale between uses will help protect the weighing platform, which is very delicate. If excess pressure is put on the platform, the scale may no longer work.



Clean your scale platform between food weighings with a damp cloth.



Be sure to lock the scale before cleaning the platform to prevent overloading from excessive pressure.

DO NOT...



Overload the scale. Make sure the items you place on the platform do not exceed 3 kg (6 lbs., 9.8 oz) or the scale will no longer work. Excessively pressing on the weighing platform or placing the scale upside down may cause damage.

Please Note: Any damage caused by such overloading will not be covered by your warranty.



Immerse the scale in water or put it in a dishwasher, as this may cause it to malfunction.

SETTING UP YOUR SCALE Loading the Battery

- 1. To insert the battery, turn the scale over, being careful not to press down on the weighing platform.
- 2. Press and push the battery cover on the base of the scale to remove.
- 3. Load the battery into the battery compartment.
- 4. Make sure that the positive and negative ends are facing correctly (see diagram inside battery compartment), and that the ribbon is under the battery. This makes it easier to remove the battery.
- 5. Replace the battery compartment cover, making sure that it closes securely and clicks shut.

Unlocking and Locking the Weighing Platform

- 1. Your scale will need to be unlocked before you can weigh any item.
- 2. To unlock your scale, turn it over, being careful not to press down on the weighing platform.
- 3. You will see a small switch under the locked padlock. Move the switch position to unlock and lock platform.

NOTE: Make sure you lock the platform before storing or travelling with the scale. This will prevent it from inadvertently becoming overloaded.

YOUR SCALE HAS A 3 KG (6 LBS., 9.8 OZ) MAXIMUM WEIGHT

Screen and Platform Protector

- 1. You will find a plastic strip positioned over the screen. Peel off the strip and discard it.
- 2. There is a plastic peel-off sticker protecting the scale platform. Peel this off too, and throw it away.

USING YOUR SCALE

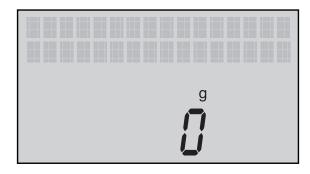


Key by Key

- (Platform) You can place food directly on the platform, or use a bowl or plate.
- **B** (**ON/ZERO**) Turns on the scale. If scale is already on, this button will return the weight to zero. Press and hold for 3 seconds to change the language setting.
- (INPUT) Use this to calculate the *PointsPlus*™ value of a food, using the information from its Nutritional Facts panel.
- **(g/oz)** Switches the unit of measurement between grams and ounces.
- (**RECALL**) Brings up favourite foods stored in memory.
- (*PointsPlus*) Finds the *PointsPlus* values of foods listed in the database.
- **G** (Arrows) Scrolls through the Food List to find your food.
- **H** (**ENTER**) Confirms an entry.
- (**CE**) Clears last entry. Hold down for 3-5 seconds to clear *RECIPE BUILDER* memory.

Turning on the Scale

1. Press the **ON/ZERO** button to turn on the unit. The display will read 0 g:



NOTE: Your scale will automatically turn off after 2 minutes of not being used.

SETTING OR CHANGING LANGUAGE

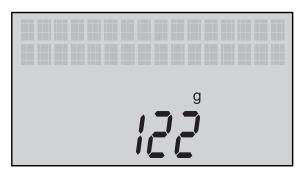
1. Press and hold **ON/ZERO** button for 3 seconds.



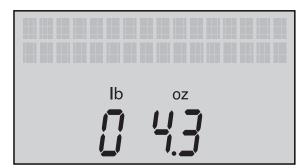
- 2. Press the **SCROLL DOWN** button to view French (Français) or Spanish (Español).
- 3. Press the **ENTER** button to confirm language and return to the weighing screen.
- 4. **NOTE:** While you are using the *RECIPE BUILDER*, you will not be able to change languages. You must first clear the *RECIPE BUILDER* memory.

WEIGHING YOUR FOOD

- 1. Place the food directly on the scale platform.
- 2. The screen will display the weight of the food.



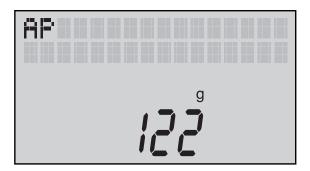
3. You can press **g/oz** to switch between grams and ounces at any time.



FINDING THE *PointsPlus*TM VALUE OF A FOOD LISTED IN THE SCALE'S DATABASE

Use this function to help you find the accurate **PointsPlus** values for the portions that you weigh. Your scale has over 450 commonly eaten foods listed in its database. If you want to calculate the **PointsPlus** values of dishes with multiple ingredients, use **RECIPE BUILDER** on page 10.

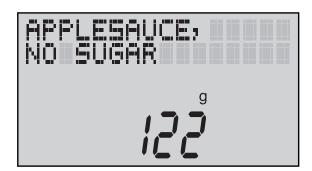
1. After placing food on the platform, use the alphabetical keys to enter the food name. You can use as few, or as many, letters as you want to search for the food name.



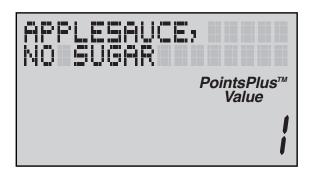
2. Press **ENTER**. This will take you to the first entry in the Food List that uses these letters.



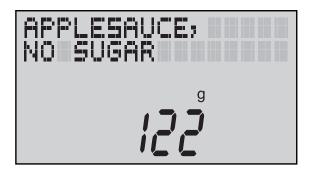
3. Use the arrows to scroll through the Food List until you find your food. Hold down the arrows to scroll quickly.



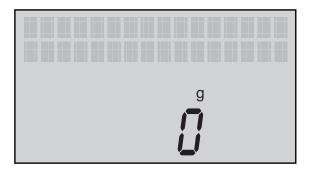
4. Press *PointsPlus*™ button to see the *PointsPlus* value of the food.



5. Press *PointsPlus* button to switch between viewing the *PointsPlus* value and the weight.

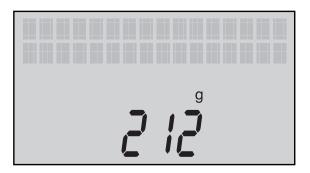


6. To clear the entry and use the scale to weigh another food, press **CE** and remove item from platform.

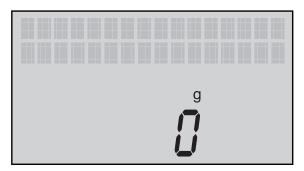


WEIGHING YOUR FOOD WITH A BOWL OR PLATE

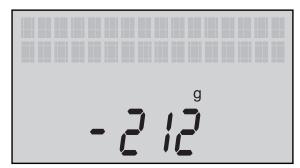
1. Place the empty bowl or plate on the platform.



2. Press **ON/ZERO** to zero the weight of the bowl.

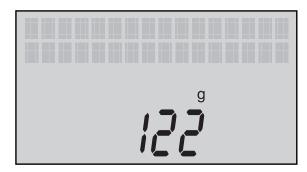


3. If you remove your bowl from the platform, the scale will show a negative weight. This is to remind you that the weight has been adjusted to remove the weight of the bowl.

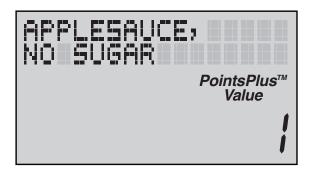


Place the bowl back on the platform to get back to a 0 g reading.

4. Place food in bowl to get the weight of the food without the bowl.



5. To get the **PointsPlus** value of the food, use the keypad to enter the food name, and press **ENTER**. Then press **PointsPlus** button (see **FINDING THE PointsPlus VALUE OF A FOOD** on page 7).



6. Press **CE** to weigh another food.

USING *RECIPE BUILDER* TO CALCULATE *PointsPlus*™ VALUES FOR A RECIPE

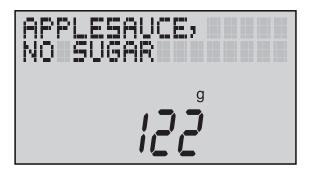
Use this function to find the **PointsPlus** value of a recipe. **RECIPE BUILDER** will save the information for each ingredient so that you can calculate the total **PointsPlus** value of a recipe. If you plan to place all of the ingredients in one bowl, remember to zero the weight of the bowl first by placing it on the scale, and then pressing **ON/ZERO**. You can also build your recipe by placing one item at a time directly on the platform and then taking it off after you add it.

You can add foods listed in the database, as well as foods not included in the database, when protein, carbohydrates, total fat and fibre grams are known.

You can add a maximum of 10 ingredients per recipe.

Adding Foods to Your Recipe

1. To weigh the first food, place it on the platform (or in the bowl after you have zeroed its weight). Use the keypad and arrows to enter the name of the food. Press the *PointsPlus* button to see the *PointsPlus* value of the food, or press **ADD** to build your recipe.

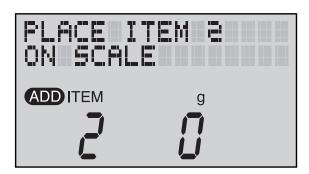


2. When you press **ADD**, the screen will flash "FOOD ADDED" to confirm that the food information is stored in memory.

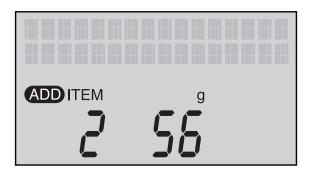


3. The scale is ready for you to add your second item to the recipe.

NOTE: While you are working in the *RECIPE BUILDER* mode, the **ADD** icon to the left of the screen will be displayed. The item number will also be displayed.



4. To add your second food to the recipe, place it on the scale.

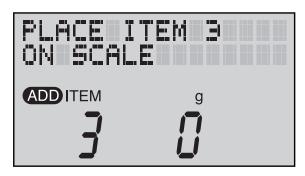


5. Use the keypad and/or arrows to enter the name of your second food.

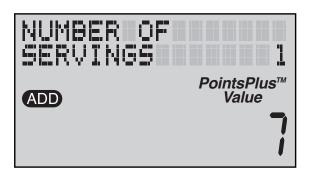


6. Press **ADD** to confirm entry. "FOOD ADDED" will flash, and your scale will be ready for you to add your third food to the recipe.

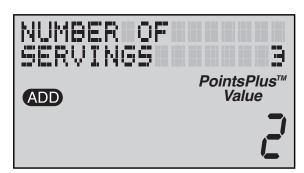




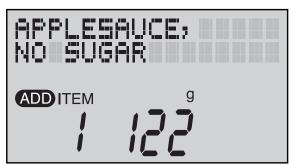
7. You can repeat this process for up to 10 ingredients. At any time, you can view the running *PointsPlus*[™] value. Simply press *PointsPlus* button, and the scale will display the current *PointsPlus* value.



8. To continue building your recipe, press **ADD** and repeat the process for each new item. You can change the number of servings that your recipe makes by pressing the arrow buttons. The scale will calculate the **PointsPlus** value per serving.



9. While you are in the *RECIPE BUILDER* mode, you can scroll through the foods that you have added to your recipe at any time. To view each individual item that you added to the recipe, press **ADD** and use the arrows to scroll up and down. Press **ADD** again to continue adding

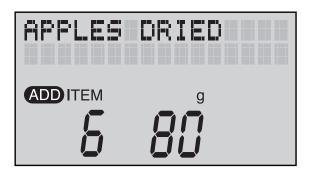


ingredients. To view the **PointsPlus** value of each item, press the **PointsPlus** button, and use the arrow keys to scroll through the list. Press **ADD** to continue adding ingredients.

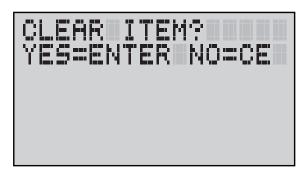
NOTE: While in *RECIPE BUILDER* mode, you can press **ADD** at any time to switch between viewing the individual items and the total for the recipe.

Clearing a Food from Your Recipe

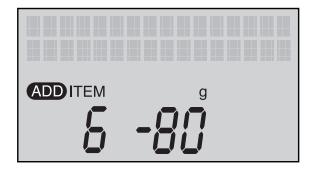
1. If you would like to delete a food from your recipe, use the arrows to get to the food you want to clear.



2. Press **CE** and the screen will display:



3. Press **ENTER** to confirm that you want to clear the food from your recipe. (Press **CE** if you want to continue with your recipe without clearing the item). The food will be deleted from the recipe. Since the *PointsPlus* value information of the deleted food is no longer included in the recipe, remember to remove the food from the bowl or dish.

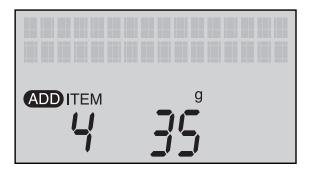


4. A minus sign will show after the item has been removed from the bowl or dish. The foods will automatically be renumbered in the recipe list. To continue adding more ingredients to your recipe, place food on scale and use the keypad to enter the food name.

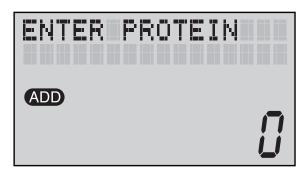
Adding Foods to Your Recipe that are Not Included in the Scale

You will need to know the protein, carbohydrates, fat, fibre and serving size in grams. This will work best for packaged foods.

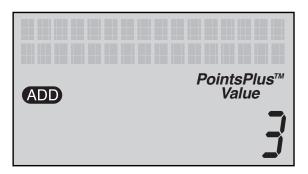
1. Place the item on the scale.



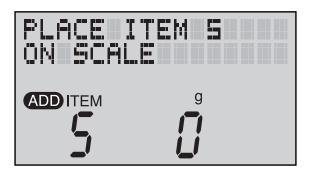
2. Instead of using the keypad to enter a food name (as you would with a food included in the database), press **INPUT**.



3. Follow the screen prompts to enter the protein, carbohydrates, fat, fibre, and serving size in grams (see **CALCULATING** *PointsPlus*™ **VALUES OF PACKAGED FOODS** on page 16). The *PointsPlus* value of the food will show on the screen.



4. Press **ADD** to add this food to your recipe. You can continue adding foods to your recipe by placing the next item on the scale.



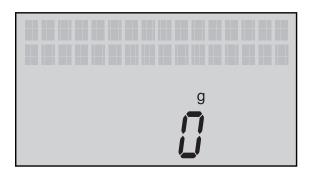
5. When your recipe is complete, press the **PointsPlus** button to view total **PointsPlus** value, and to adjust number of servings.

Clearing the RECIPE BUILDER Memory

- 1. To clear the *RECIPE BUILDER* memory, press and hold the **CE** button for 5 seconds. You need to clear the *RECIPE BUILDER* memory to return to weighing and calculating *PointsPlus* values for single items.
- 2. The screen will display:



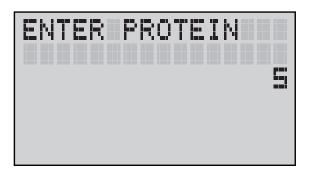
- 3. Press **ENTER** to confirm that you want to clear the recipe from memory. (Press **CE** if you want to continue in the *RECIPE BUILDER* mode.)
- 4. The scale will return to simple weighing mode. Press **ON/ZERO** to zero the weight.



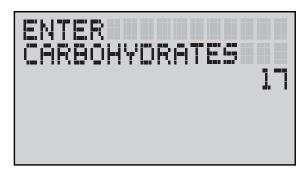
CALCULATING *PointsPlus*™ VALUES OF PACKAGED FOODS

To Calculate PointsPlus Values:

1. Press **INPUT**. Enter grams of protein per serving, and press **ENTER**.



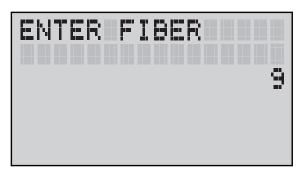
2. Enter grams of carbohydrates per serving, and press **ENTER**.



3. Enter grams of fat per serving, and press **ENTER**.



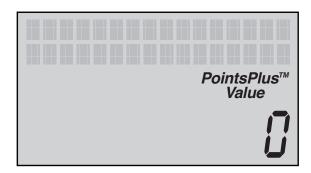
4. Enter grams of fibre per serving, and press **ENTER**.



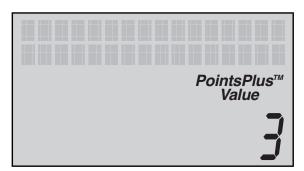
5. Enter serving size in grams, and press **ENTER**.



6. The *PointsPlus* value will display a zero until you place the food on the scale.

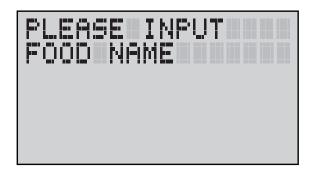


7. To find the **PointsPlus** value of that food, place the food on the scale.



Saving Your Favourite Packaged Foods

 You can save up to 10 of your favourite foods in memory. Complete steps 1 through 6 from the CALCULATING *PointsPlus* VALUES OF PACKAGED FOODS section starting on page 16. Press INPUT.

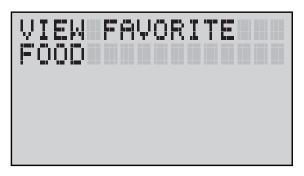


2. Use the keypad to input your food name and press **ENTER** to save.

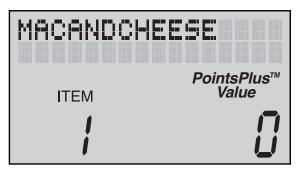


Getting the *PointsPlus*™ Values for the Portions of Favourite Foods that You Weigh

1. Press **RECALL** to view your favourite foods stored in memory.

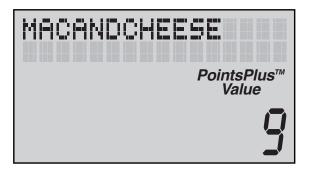


2. Press **ENTER**. Use arrows to scroll to the food you are looking for. Press **ENTER** to select.



Getting the PointsPlus Values for the Portions You Weigh

1. Place the food on scale to see the **PointsPlus** value for that portion. Press **CE** to return to the favourite food item.



Deleting a Favourite Food from Memory

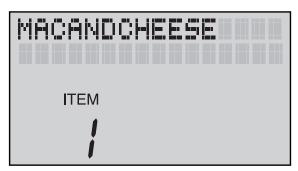
If there are already 10 favourite foods stored in memory, the scale will display "MEMORY FULL" when you try to enter another favourite food. You will need to delete an item to make room for your new entry. Press **RECALL**.



1. Use the arrow button to scroll down to enter DELETE mode.



2. Press **ENTER** to view the favourite foods saved in memory, and use the arrows to scroll to the food you would like to delete.



3. Press **ENTER** to delete the item. Press **ENTER** again to confirm deletion, or press **CE** to cancel the deletion.



FOOD LIST

On the *PointsPlus*[™] program, fruits and most vegetables are assigned a *PointsPlus* value of 0 per serving, as they contribute to healthfulness and help reduce hunger while following the plan. Any time the scale shows a *PointsPlus* value higher than 0 for these foods, they should be counted as 0. The exception to this is when the *RECIPE BUILDER* function is being used, which uses the nutritional content per serving of fruits and vegetables to determine the *PointsPlus* value, rather than the assigned *PointsPlus* value of 0. To find out which fruits and vegetables count as 0 *PointsPlus* values, check your Program materials, Companion guide, or WeightWatchers.com.

ALMONDS APPLE(S), DRIED

APPLE(S), FRESH

APPLESAUCE, NO SUGAR

APRICOT(S), FRESH APRICOTS, DRIED

ARTICHOKES, HEARTS, CANNED, NO OIL

ARTICHOKES, HEARTS, COOKED ARTICHOKES, MARINATED ASPARAGUS, COOKED

AVOCADO, RAW

BACON, CANADIAN-STYLE, COOKED

BACON, COOKED BANANA(S) BARLEY, COOKED

BEANS, BAKED, CANNED BEANS, BLACK, COOKED

BEANS, CANNELLINI, CANNED BEANS, GARBANZO, CANNED

BEANS, GREEN, COOKED BEANS, KIDNEY, COOKED

BEANS, LIMA, COOKED

BEANS, NAVY, COOKED BEANS, PINTO, COOKED

BEANS, REFRIED, CANNED

BEANS, REFRIED, FAT FREE, CANNED

BEANS, SOY, COOKED

BEANS, WHITE, COOKED BEEF BRISKET, COOKED

BEEF CORNED, COOKED

BEEF FILET MIGNON, COOKED

BEEF FILET MIGNON, TRIMMED, COOKED

BEEF FLANK STEAK, COOKED

BEEF FLANK STEAK, LEAN, COOKED

BEEF GROUND, 80% LEAN/20% FAT, COOKED BEEF GROUND, 85% LEAN/15% FAT, COOKED BEEF GROUND, 90% LEAN/10% FAT, COOKED BEEF GROUND, 95% LEAN/5% FAT, COOKED

BEEF KC STRIP, TRIMMED, COOKED

BEEF LIVER, COOKED

BEEF NY STEAK, TRIMMED, COOKED

BEEF PORTERHOUSE, TRIMMED, COOKED

BEEF RIB EYE, TRIMMED, COOKED
BEEF SIRLOIN, TRIMMED, COOKED
BEEF STEAK, OTHER, COOKED
BEEF STEAK, REGULAR, COOKED
BEEF STRIP, SIRLOIN COOKED
BEEF T-BONE, TRIMMED, COOKED

BEEF TENDERLOIN, TRIMMED, COOKED

BEETS, CANNED BLACKBERRIES

BLUEBERRIES, FRESH BOLOGNA, BEEF OR PORK BREAD CRUMBS DRIED, PLAIN BREAD CRUMBS DRIED, SEASONED CHEESE, COTTAGE, LOW-FAT (1%) BREAD, ANY TYPE CHEESE, COTTAGE, REDUCED-FAT (2%) BREAD, FOCACCIA, STORE-BOUGHT CHEESE, COTTAGE, REGULAR (4%) BREAD, HIGH FIBER, >3G PER SLICE CHEESE, CREAM, FAT FREE BREAD, REDUCED-CALORIE, ANY TYPE CHEESE, CREAM, REGULAR **BREAD, WHOLE WHEAT** CHEESE, CREAM, SOY CHEESE, CREAM, WHIPPED BREADSTICKS, ANY TYPE BROCCOLI, COOKED CHEESE, FETA BRUSSELS SPROUTS, COOKED CHEESE, HARD OR SEMISOFT, FAT FREE CHEESE, HARD OR SEMISOFT, LOW-FAT BULGUR, COOKED **BUTTER, WHIPPED** CHEESE, HARD OR SEMISOFT, REG. CABBAGE, ALL VARIETIES CHEESE, JACK, SHREDDED, REDUCED-FAT CHEESE, MEXICAN, SHREDDED, REDUCED-FAT CANTALOUPE **CARAWAY SEEDS** CHEESE, MOZZARELLA, SHREDDED, CARROTS, COOKED **REDUCED-FAT** CARROTS, RAW CHEESE, NEUFCHATEL, REDUCED-FAT **CASHEWS** CHEESE, PARMESAN CAULIFLOWER, COOKED CHEESE, POT CAULIFLOWER, RAW CHEESE, RICOTTA, FAT FREE CELERY, RAW CHEESE, RICOTTA, PART SKIM CEREAL, HOT, CREAM OF RICE CHEESE, RICOTTA, WHOLE MILK CEREAL, HOT, CREAM OF WHEAT CHERRIES, DRIED CEREAL, HOT, FARINA, COOKED CHERRIES, FRESH CEREAL, HOT, GRITS, CORN, COOKED CHICKEN BREAST, COOKED WITH SKIN & CEREAL, HOT, OATMEAL, COOKED BONE CEREAL, HOT, OATMEAL, FLAVORED CHICKEN BREAST, COOKED WITH SKIN, CEREAL, HOT, OATMEAL, INSTANT, PLAIN NO BONE CEREAL, READY-TO-EAT, ANY TYPE CHICKEN BREAST, COOKED WITH NO SKIN, CEREAL, READY-TO-EAT, FROSTED WITH BONE CEREAL, READY-TO-EAT, GRANOLA CHICKEN, CANNED CEREAL, READY-TO-EAT, GRANOLA, LOW-FAT CHICKEN, DARK MEAT, COOKED CHICKEN, DRUMSTICK, COOKED WITH SKIN, CEREAL, READY-TO-EAT, NUGGETS CEREAL, READY-TO-EAT, RAISIN BRAN NO BONE CEREAL, READY-TO-EAT, RICE, PUFFED CHICKEN, DRUMSTICK, COOKED CEREAL, READY-TO-EAT, SHREDDED WHEAT WITH NO SKIN OR BONE CHARD, SWISS COOKED CHICKEN, GROUND, 93% LEAN, COOKED

CHICKEN, LIGHT MEAT, COOKED

CHEESE, COTTAGE, FAT FREE

CHICKEN, LIVER, COOKED EGG(S) CHICKEN, THIGH, COOKED WITH SKIN, EGGPLANT, COOKED NO BONE **ENDIVE** CHICKEN, THIGH, COOKED WITH **ESCAROLE** FALAFEL, PATTIES NO SKIN & BONE FISH, ANCHOVY, CANNED IN OIL, DRAINED CLEMENTINE FISH, BASS STRIPED, COOKED COLESLAW FISH, CATFISH COOKED CORN BREAD CORN, BABY (EARS) FISH, COD COOKED CORN, KERNELS, COOKED FISH, GEFILTE CORN ON THE COB FISH, HALIBUT COOKED CORNMEAL, COOKED FISH, HERRING COOKED COUSCOUS, SEMOLINA, COOKED FISH, HERRING IN CREAM SAUCE, CRANBERRIES, DRIED STORE-BOUGHT CRANBERRIES, FRESH FISH, LOX CRANBERRY SAUCE, CANNED FISH, SALMON, PINK, CANNED, DRAINED CREAM, SOUR, FAT FREE FISH, SALMON, COOKED CREAM, SOUR, LIGHT FISH, SARDINES, CANNED IN OIL, DRAINED CREAM, SOUR, REGULAR FISH, SEA BASS, COOKED CREAM, WHIPPED, NO SUGAR, HOMEMADE FISH, SNAPPER, COOKED CREAM, WHIPPED, AEROSOL FISH, SOLE, COOKED CREAM, WHIPPED, FROZEN FISH, SWORDFISH, COOKED CREAMER, NONDAIRY, POWDER FISH, TILAPIA, COOKED CROUTONS, PACKAGED, FAT FREE FISH, TROUT, COOKED FISH, TUNA, CANNED IN OIL, DRAINED CROUTONS, PACKAGED, REGULAR **CUCUMBER** FISH, TUNA, IN WATER, DRAINED **CURRANTS, DRIED** FISH, TUNA, COOKED **CURRANTS, FRESH** FLOUR, WHOLE WHEAT DATES, DRIED FLOUR, WHITE DATES, FRESH FRANKFURTER, BEEF OR PORK, FAT FREE

FRANKFURTER, BEEF OR PORK, LIGHT DUCK, DOMESTIC, COOKED WITH SKIN DUCK, DOMESTIC, COOKED, NO SKIN FRANKFURTER, BEEF OR PORK, REGULAR

EDAMAME, IN PODS FRANKFURTER, CHICKEN EDAMAME, SHELLED FRANKFURTER, TURKEY

EGG SUBSTITUTE, FAT FREE FRANKFURTER, TURKEY, FAT FREE EGG SUBSTITUTE, REGULAR FRANKFURTER, TURKEY, LIGHT

FRENCH FRIES, FROZEN **EGG WHITES**

FRUIT BUTTER
FRUIT, DRIED, MIXED

FRUIT SALAD, CANNED IN WATER

FUDGE

GELATIN, FRUIT-FLAVORED
GELATIN, SUGAR FREE, FLAVORED

GIARDENIERA, NO OLIVES

GRAPEFRUIT

GRAPES

GREENS, COLLARD, COOKED GREENS, KALE, COOKED GREENS, MUSTARD, COOKED

GREENS, TURNIP, COOKED

GUACAMOLE

HAM, COOKED, LEAN

HAM, COOKED, REGULAR

HEARTS OF PALM

HONEY

HONEYDEW MELON

HUMMUS

ICE CREAM, FAT FREE WITH SUGAR

ICE CREAM, FAT FREE, NO SUGAR

ICE CREAM, LIGHT WITH SUGAR

ICE CREAM, LIGHT, WITHOUT SUGAR

ICE CREAM, PREMIUM ICE CREAM, REGULAR

JAM

JELLY

JERUSALEM ARTICHOKES

JICAMA, RAW

KASHA (BUCKWHEAT GROATS), COOKED

KETCHUP KIWIFRUIT

KNISH, POTATO, STORE-BOUGHT

KNOCKWURST

LAMB, LEG, COOKED

LAMB, LEG, COOKED, TRIMMED

LAMB, LOIN, COOKED

LAMB, LOIN, COOKED, TRIMMED

LAMB, REGULAR, COOKED LAMB, SHOULDER, COOKED

LEEKS, COOKED LENTILS, COOKED LETTUCE, ANY TYPE

LIVER PATE

MAC & CHEESE, MIX, PREPARED

MACARONI SALAD MACARONI, COOKED

MACARONI, WHOLE WHEAT, COOKED

MANDARIN ORANGES

MANGO

MARGARINE, FAT FREE

MARGARINE, REDUCED-CALORIE

MATZO MATZO BRIE

MAYONNAISE, FAT FREE

MAYONNAISE, REDUCED-CALORIE

MAYONNAISE, REGULAR

MELBA TOAST

MILK CHOCOLATE CHIPS

MOLASSES

MUFFIN, ANY TYPE

MUFFIN, ANY TYPE, STORE-BOUGHT

MUFFIN, ENGLISH, ANY TYPE

MUFFIN, FAT FREE, STORE-BOUGHT

MUSHROOMS, CANNED MUSHROOMS, COOKED MUSHROOMS, DRIED MUSHROOMS, FRESH

NECTARINE

NOODLES, CELLOPHANE, COOKED

NOODLES, EGG, COOKED

NOODLES, JAPANESE, SOBA, COOKED

NOODLES, RICE, COOKED

NUTS, BRAZIL PHYLLO DOUGH **NUTS, HAZELNUTS** PICKLES, SWEET NUTS, MACADAMIA, SHELLED PICKLES, WITHOUT SUGAR (DILL) NUTS, MIXED, SHELLED PICO DE GALLO PIE CRUST, ANY TYPE **NUTS, PECANS** NUTS, PIGNOLIAS (PINE NUTS) PIE FILLING, CANNED, FRUIT NUTS, PISTACHIOS, SHELLED PIE FILLING, FRUIT-FLAVORED, LIGHT, OAT BRAN, COOKED CANNED OATS, ROLLED PIMIENTOS, CANNED **OLIVES** PINEAPPLE, CANNED, IN JUICE ONION(S), UNCOOKED PINEAPPLE, CANNED, WITHOUT SUGAR ONIONS, FROZEN, CHOPPED, COOKED PINEAPPLE, FRESH ONIONS, FLAKES PITA, WHITE ORANGE(S) PLANTAIN, BAKED OR BOILED ORANGE, SECTIONS PLUM(S) PAPAYA, FRESH POLENTA, DRY PARSNIPS, COOKED **POMEGRANATES** PASTA, COOKED POPCORN, BUTTER FLAVORED, POPPED POPCORN, LIGHT, BUTTER, POPPED PASTA, WHOLE WHEAT, COOKED PASTRAMI, BEEF POPCORN, LIGHT, MICROWAVE POPPED PASTRAMI, MADE FROM TURKEY POPCORN, PLAIN, MICROWAVE POPPED **PEACH** POPCORN, 94% FAT FREE, MICROWAVE **POPPED** PEACHES, CANNED, UNSWEETENED PORK, CENTER LOIN, LEAN, COOKED PEANUT BUTTER PORK, LEG, TRIMMED, COOKED **PEANUTS** PEANUTS, CHOCOLATE-COVERED PORK, LOIN, TRIMMED, COOKED PEAR(S) PORK, SHOULDER, LEAN, COOKED PORK, SIRLOIN, COOKED PEARS, CANNED WITHOUT SUGAR PEAS, BLACK-EYED, COOKED PORK, SIRLOIN, LEAN, COOKED PEAS, GARBANZO, CHICK COOKED PORK, TENDERLOIN, LEAN, COOKED PEAS, GREEN COOKED PORK, TOP LOIN, LEAN, COOKED PEAS, SNOW POTATO FLAKES, DRY PEAS, SUGAR SNAP **POTATO SALAD**

PEPPER, GREEN POTATO, SWEET, COOKED

PEPPERONI POTATO, WHITE OR RED, COOKED

PEPPERS, RED ROASTED PRESERVES
PERSIMMON PRETZEL RODS

PRETZEL TWISTS SAUCE, TACO
PRETZELS, SOFT SAUCE, TAHINI
PRUNES SAUCE, TAMARI
PUDDING, READY-MADE, REDUCED-CALORIE SAUCE, TARTAR

PUDDING, RICE SAUCE, TARTAR, FAT FREE

PUDDING, VANILLA MIX WITH WHOLE MILK SAUCE, TERIYAKI

PUMPKIN SEEDS SAUCE, WORCESTERSHIRE

PUMPKIN, CANNED SAUERBRATEN RADISHES SAUERKRAUT

RAISINS SAUSAGE, BEEF OR PORK, COOKED SAUSAGE, CHICKEN, COOKED

RAISINS, YOGURT-COVERED SAUSAGE, CHORIZO

RASPBERRIES SAUSAGE, ITALIAN, PORK, COOKED

RICE, BROWN, COOKED SCALLIONS
RICE, WHITE, COOKED SESAME SEEDS
RICE, WHITE, LONG GRAIN, INSTANT, COOKED SHALLOTS, RAW

SALAD, EGG
SALAD, MACARONI, STORE-BOUGHT
SALAD, SALMON, STORE-BOUGHT
SALAD, SEAFOOD, STORE-BOUGHT
SALAD, THREE-BEAN
SHELLFISH, CLAM, COOKED
SHELLFISH, CONCH, CRACKED
SHELLFISH, CRAB, IMITATION
SHELLFISH, CRAB MEAT, CANNED

SALAD, THREE-BEAN, CANNED, NO OIL
SALSA, BLACK BEAN & CORN
SHELLFISH, CRAB MEAT, COOKED
SHELLFISH, CRAYFISH, COOKED

SALSA, FAT FREE
SHELLFISH, LOBSTER, COOKED
SAUCE, BARBECUE
SAUCE, BECHAMEL (WHITE)
SAUCE, BROWN, CHINESE
SHELLFISH, OYSTER, CANNED
SHELLFISH, OYSTER, COOKED

SAUCE, CHEESE, READY-TO-SERVE SHELLFISH, SCALLOPS, COOKED SAUCE, CHEESE, STORE-BOUGHT SHELLFISH, SCALLOPS, FRIED, FROZEN

SAUCE, COCKTAIL, STORE-BOUGHT SHELLFISH, SHRIMP, CANNED

SAUCE, HOISIN SHELLFISH, SHRIMP, COOKED

SAUCE, HORSERADISH
SAUCE, MOLE, STORE-BOUGHT, BROWN
SAUCE, PEPPER OR HOT
SAUCE BLUM
SAUC

SAUCE, PLUM
SAUCE SLOPPY JOE, STORE-BOUGHT
SAUCE STORE-BOUGHT
SHUMAI, FRIED
SHUMAI, STEAMED

SAUCE, STEAK SORBET, ANY FLAVOR

SOY BURGER TOMATOES, FRESH SOY CHEESE, FAT FREE TORTILLA, CORN SOY CHEESE, REGULAR TORTILLA, FLOUR SOY YOGURT, FLAVORED TORTILLA, FLOUR, FAT FREE SOY YOGURT, PLAIN TORTILLA, WHOLE WHEAT **SOYBEAN NUTS** TUNA SALAD, STORE-BOUGHT SPAGHETTI SAUCE, JAR ANY TYPE TURKEY BREAST, COOKED WITH SKIN SPAGHETTI SAUCE, JAR LOW-FAT TURKEY, DARK MEAT, NO SKIN SPAGHETTI, COOKED TURKEY, LIGHT MEAT, NO SKIN SPAGHETTI, WHOLE WHEAT, COOKED TURKEY, GROUND REGULAR, COOKED SPINACH, COOKED TURKEY, LEG COOKED WITH SKIN TURKEY, ROASTED, LIGHT & DARK MEAT SPINACH, UNCOOKED TURNIPS, COOKED SPROUTS, ALFALFA SPROUTS, BEAN VEAL, BREAST, TRIMMED, COOKED SQUASH, SPAGHETTI, COOKED VEAL, GROUND, COOKED SQUASH, SUMMER, COOKED VEAL, LOIN, TRIMMED, COOKED SQUASH, BUTTERNUT, COOKED VEAL, SHOULDER, TRIMMED, COOKED SQUID, COOKED VEAL, SIRLOIN, COOKED STRAWBERRIES, FRESH VEAL, SIRLOIN, TRIMMED, COOKED STUFFING, BREAD, FROM MIX PREPARED VEGETABLES, STIR FRY, NO SAUCE SUGAR, BROWN VEGETARIAN BREAKFAST LINK SUGAR, POWDERED VEGETARIAN BREAKFAST PATTY SUGAR, WHITE **VEGETARIAN BREAKFAST STRIPS** VEGGIE BURGER, FAT FREE, FROZEN SUNFLOWER SEEDS **TABOULI VEGGIE BURGER, FROZEN TANGERINE** WALNUTS TOFU, FIRM, REGULAR WATER CHESTNUTS, CANNED TOFU, LITE, FIRM WATERMELON TOFU, LOW-FAT WHEAT GERM TOFU, SOFT, REGULAR YAM, COOKED TOMATO PASTE, CANNED YOGURT, FAT FREE, FLAVORED WITH SUGAR YOGURT, FAT FREE, FRUIT-FLAVORED, TOMATO PUREE, CANNED TOMATO SAUCE, CANNED WITH SUGAR TOMATO SAUCE, ITALIAN YOGURT, FAT FREE, PLAIN

YOGURT, FROZEN, LOW-FAT

YOGURT, FROZEN, FAT FREE, NO SUGAR

YOGURT, FROZEN, FAT FREE, WITH SUGAR

TOMATOES, CANNED

TOMATOES, CANNED, STEWED

TOMATOES, DRIED, NOT IN OIL

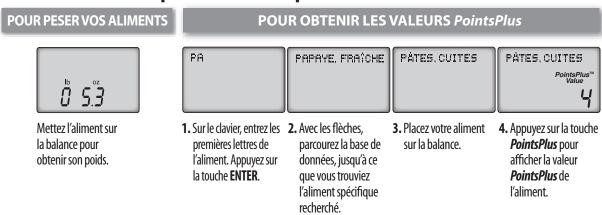
YOGURT, LIGHT, ARTIFICIALLY SWEETENED
YOGURT, LOW-FAT, PLAIN
YOGURT, LOW-FAT WITH SUGAR,
FLAVORED
YOGURT, LOW-FAT, WITH SUGAR,
FRUIT-FLAVORED
YOGURT, PLAIN, WHOLE MILK
ZUCCHINI, COOKED



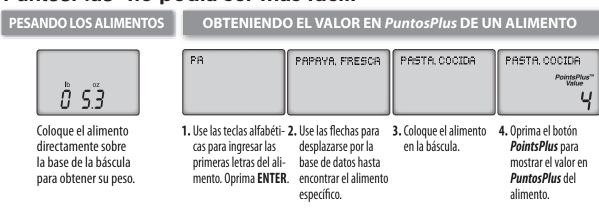
Weighing your favourite foods and getting their *PointsPlus*™ values couldn't be easier!

WEIGHING YOUR FOOD GETTING PointsPlus VALUES PASTA, COOKED PA PASTA, COOKED PointsPlus Place food on the scale 1. Using keypad, enter 2. Using arrows, scroll 3. Place your food on 4. Press the *PointsPlus* through database to obtain its weight. the first few letters the scale. key to display the of the food item. until you reach your food item's PointsPlus value. Press **ENTER**. specific food item.

Peser vos aliments préférés et obtenir leur valeur PointsPlus^{MC} ne pourrait être plus facile!



iPesar los alimentos preferidos y calcular sus valores en PuntosPlus[™] no podía ser más fácil!



WEIGHT WATCHERS is the registered trademark of Weight Watchers International, Inc.

The *PointsPlus* system, trademark and formula are proprietary to Weight Watchers International, Inc. Patent pending.

© 2010 Weight Watchers International, Inc. All rights reserved.

WEIGHT WATCHERS est la marque déposée de Weight Watchers International, Inc.

Le système, la marque de commerce et la formule *PointsPlus* sont la propriété de Weight Watchers International, Inc. Brevet en instance.

© 2010 Weight Watchers International, Inc. Tous droits réservés.

WEIGHT WATCHERS es la marca comercial registrada de Weight Watchers International, Inc.

El sistema para bajar de peso *PuntosPlus*, la marca comercial y la fórmula son propiedad de Weight Watchers International, Inc. Patente en trámite.

© 2010 Weight Watchers International, Inc. Todos los derechos reservados.