Nutrition 101: Your Guide to Healthy Eating

Cleveland Clinic Akron General Health and Wellness Center

Chelsey Jackson, RD,LD

Food is CODE





What we eat affects:

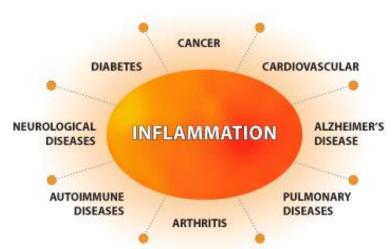
- Focus/concentration
- · Ability to communicate
- Mood
- Sleep quality
- Ability to defend against disease (immune system)
- Fertility and sexual drive

- Quality of skin, brightness of eyes, strength of skin, hair and nails
- Susceptibility for chronic disease
- Energy levels
- How long we will live





*Stevenson, S. (2020). Eat smarter: Use the power of food to reboot your metabolism, upgrade your brain, and transform your life. New York: Little, Brown Spark.





Nutrition

 Food is Energy (calories)...and food is much more





Carbohydrates

- Provides Energy
- Sources:











Types of Carbohydrates

✓ COMPLEX CARBS : SLOW releasing, LOW Glycemic

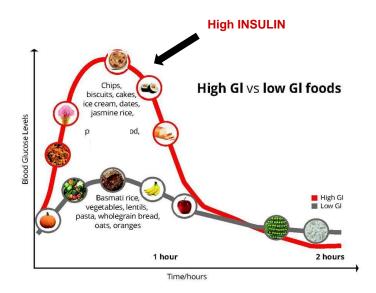


X SIMPLE CARBS

: FAST releasing, HIGH Glycemic









BOTTOM LINE













Fruits- 2 cups/d

Aim for ½ -1 cup serving



- Low Glycemic options:
 - Berries
 - Cherries
 - Kiwi
 - Apple
 - Pear
 - Grapefruit

NON-STARCHY VEGGIES - 3 cups/day





Convenience



Frozen Veggies









Beans/Lentils

 Kidney beans, black beans, chickpeas, lentil etc (1/2 cup)

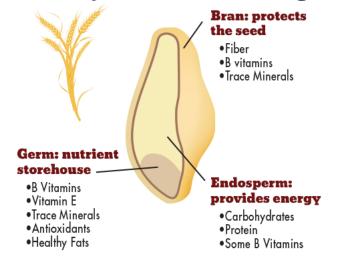








Anatomy of a whole grain



Whole Grains

- Oatmeal
- Brown or Wild Rice
- Quinoa
- Whole wheat/grain pasta
- Whole wheat/grain cereal
- Whole grain or Sprouted Grain Bread
- Popcorn





Food Label Tips

- Look for the words "100% whole " or "whole" grain in the first ingredient
 - Whole wheat, oats, whole grain, brown rice, whole corn, quinoa, whole rye etc
- Limit foods containing the words "enriched" or "bleached" flours as first ingredients

Ingredients:

Whole Grain Oats Modified Corn
Starch, Corn Starch, Sugar, Salt,
Tocopherols, Trisodium Phosphate,
Calcium Carbonate, Natural Colour.
Contains Wheat Ingredients.

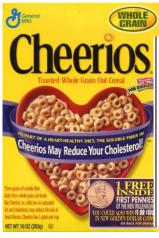




Your turn!







Ingredients: Whole Grain Oats, Corn Starch, Sugar, Salt, Tripotassium Phosphate. Vitamin E (mixed tocopherols) Added to Preserve Freshness.

Vitamins and Minerals: Calcium
Carbonate, Iron and Zinc (mineral nutrients),
Vitamin C (sodium ascorbate), A B Vitamin
(niacinamide), Vitamin B_s (pyridoxine
hydrochloride), Vitamin A (palmitate),
Vitamin B₁ (thiamin mononitrate), A B
Vitamin (folic acid), Vitamin B₁₂, Vitamin D₃.

DISTRIBUTED BY GENERAL MILLS SALES, INC.,
MINISTRIBUTED BY GENERAL MILLS SALES, INC.,
MINISTRIBUTED BY GENERAL MILLS SALES, INC.,

GLUTEN FREE





Enriched Flour (Wheat Flour, Niacin, Reduced Iron, Thiamin Mononitrate [Vitamin B1], Riboflavin [Vitamin B2], Folic Acid), Soybean Oil with TBHQ for freshness, Whole Grain Wheat Flour, Sugar, Defatted Wheat Germ, Toasted Whole Grain Wheat, Sesame Seeds, contains two percent or less of Salt, Corn Syrup, Leavening (Sodium Acid Pyrophosphate, Baking Soda, Monocalcium Phosphate), Malt Extract, Dried Onion, Cornstarch, Soy Lecithin. Contains Wheat and Soy ingredients



INGREDIENTS: WHOLE GRAIN WHEAT, VEGETABLE OIL (SOYBEAN OR CANOLA OIL), SEA SALT.



Ingredients

Whole Wheat Flour, Water, Wheat Gluten, Sugar, Yeast, Brown Sugar, Contains 2% or Less of Each of the Following: Flax Seed, Whole Rye Flour, Salt, Rolled Oats, Soybean Oil, Barley Flakes, Triticale Flour, Cultured Wheat Flour, Sunflower Seed, Vinegar, Monoglycerides, Enzymes, Ascorbic Acid, Wheat Starch, Whole Amaranth, Hulled Whole Millet, Whole Khorasan Wheat Flour, Whole Brown Rice Flour, Whole Buckwheat Flour, Whole Milled Corn, Whole Spelt Flour, Monocalcium Phosphate, Soy Lecithin, Calcium Sulfate, Topped with Whole Amaranth Seed, Flaxseed, and Wheat Bran.



Ingredients

Water, Unbleached Enriched Flour (Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Fiber (May Contain Soy, Oat, Cottonseed and/or Cellulose), Wheat Gluten, Whole Wheat Flour, Honey, Yeast, Contains 2% or Less of Each of the Following: Sugar, Wheat Bran, Salt, Cultured Wheat Flour, Vinegar, Dough Conditioners (Contains One or More of the Following: Sodium Stearoyl Lactylate, Calcium Stearoyl Lactylate, Monoglycerides, Mono- and Diglycerides, Distilled Monoglycerides, Calcium Peroxide, Calcium Iodate, DATEM, Ethoxylated Mono- and Diglycerides, Enzymes, Ascorbic Acid), Psyllium, Monocalcium Phosphate, Citric Acid, Guar Gum, Sodium Citrate, Soy Lecithin, Niacin, Iron (Ferrous Sulfate), Thiamine Hydrochloride, Riboflavin, Folic Acid, Soy Flour, Natamycin (to Retard Spoilage).



INGREDIENTS: SEMOLINA (WHEAT), DURUM WHEAT FLOUR, TOMATO PUREE, CARROT PUREE (CARROT, LEMON JUICE CONCENTRATE, WATER), NIACIN, IRON (FERROUS SULFATE), THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID. CONTAINS WHEAT INGREDIENTS. THIS PRODUCT IS MANUFACTURED ON EQUIPMENT THAT PROCESSES PRODUCTS CONTAINING EGGS.







Protein

- To preserve & repair tissues and help form antibodies that fight infections.
- Preserve muscle mass

Aim to include protein with every meal and snack!

Protein Sources:

- Meats/Fish
 - Poultry
 - White chicken/turkey
 - Lean Beef
 - Lean Pork
 - Fish/ Shellfish
 - Aim for fatty fish 2x/wk!
- Beans/Lentils
- Soy



- Dairy- calcium
 - Yogurt
 - Cheeses
 - Milk







Nut butters (natural)











Protein













Healthy fats

- Extra Virgin Olive oil

CHOMPS

- Avocado Oil
- Olives
- Avocados
- Nuts/Seeds
- Flaxseed(ground), chia seed
- Natural Nut Butters
- Hummus
- Eggs (the whole egg)
- Wild Salmon















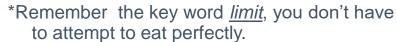






What Should I limit?

- Foods containing Hydrogenated oil, high fructose corn syrup, artificial colors or flavors, Preservatives-nitrates/nitrites
 - Cookies
 - Cake
 - Doughnuts
 - Snack cakes
 - Pastries
 - Hot dogs/processed meats
 - Chips, cheese puffs etc...
 - Some fried foods
 - Processed frozen foods
 - Certain granola bars/fruit & grain bars
 - Soda







MIXED NUTS



The WORST Offender??



4 grams sugar = 1 teaspoon



Added sugars



Total Sugars 12g
Includes 10g Added Sugars 20%

- Limit added sugars to no more than 4 grams per serving
- AHA: No more than
 24 g/d for women; no
 more than 36 g/day
 for men









10 grams = 2.5 teaspoons sugar



11 grams = ~3 teaspoons sugar

Nutrition Factorings per container	
Serving size 1 pack (50g) (4 bi	
Amount per serving Calories 2	30
	y Value*
Total Fat 8g	10%
Saturated Fat 0.5g	3%
Trans Fat 0g	
Cholesterol Omg	0%
Sodium 210mg	9%
Total Carbohydrate 36g	13%
Dietary Fiber 2g	7%
Total Sugars 13g	





11 grams = ~3 teaspoons sugar

r Con	rs (tair
	2 bars
	190
	60
	% DV
7g	11%
1g	4%
0g	
0mg	0%
180mg	7%
20.0	400/
	10%
	9%
11g	
	1g 0g 0mg

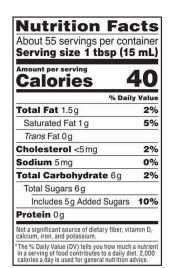




Nutrition	Amount/Serving	%DV*	Amount/Serving %	6DV
Facts	Total Fat Og	0%	Total Carb 18g	6%
Serv. Size 2 Thsn (37n)	Sat Fat 0g	0%	Dietary Fiber Og	0%
Servings 62	Trans Fat 0g		Sugars 16g	
Calories 70 Fat Cal 0	Cholest Omg	0%	Protein 0g	
	Sodium 290mg	12%		
*Percent Daily Values (DV) are based on a 2,000 calorie diet.	Vitamin A 0% • Vit	amin C 6	% • Calcium 0% • Iron	2%

16 grams = 4 teaspoons sugar









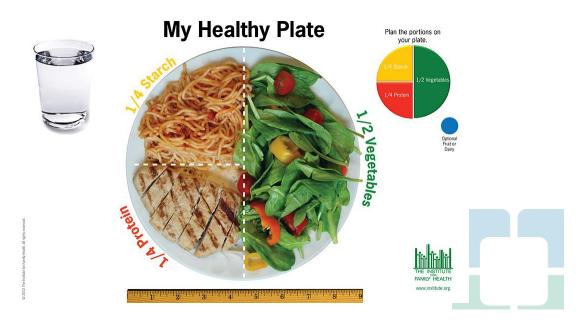


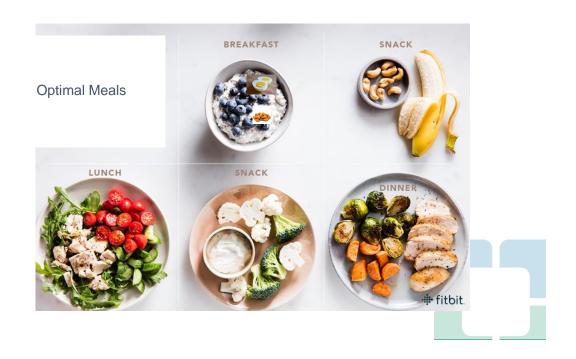
Serving Per Container: 1
Amount Per Serving
Calories: 240

Total Fat 0g
Sodium 75mg
Total Carbohydrate 65g
Sugars 65g
Added Sugars 65g
Protein 0g

65 grams = 16 teaspoons sugar

Portions Matter





Suboptimal Meals















Hydration

- Half your body weight in ounces of fluids (cap at 100 oz)
- Recommended Fluids
 - Water
 - Sparkling water
 - Unsweetened tea, coffee (limit 1-3 cups per day if caffeinated)

"Drink before you are thirsty"





In Summary

- · Nutrition intake affects every cell in the body
- Produce matters: 2 cups fruit, 3 cups veggies
- · Limit added sugar and refined carbs
- Aim for the balanced plate through the day





Any Questions?

Chelsey Jackson, RDN, LD
330-665-8022
JacksoC5@ccf.org

