

# Why is healthy eating important?

- The link between your digestive system and brain directly impacts your mood- the gut is often described as the body's second brain. A healthier digestive system is linked to improved wellbeing.
- Spikes and drops in blood sugar levels are also directly linked to changes in mood. Restricting or binging foods can have negative effects on wellbeing.
- Eating a diet including protein rich foods can help improve wellbeing as protein rich foods contain tryptophan which has been linked to increased mood.







Eat Less

Fried meats

| Eat More                                | E |
|---|---|
| Eggs                                    | ι |
| Fish                                    | С |
| Shellfish                               | N |
| Chicken                                 | ( |
| Lean beef                               | L |
| Duck                                    | ١ |
| Turkey                                  | F |
| Lean beef                               | N |
| Bison                                   | F |
| Lean pork                               |   |
| Wild game                               | Ţ |
| Reduced fat minces meat (less than 10%) | p |
| Venison                                 |   |
| Tofu                                    |   |
| Cultured cottage cheese                 |   |

Plain greek yogurt

# at Some **Jnaltered** cottage heese ∕ledium-lean meats Canadian bacon amb Meat jerky oultry sausage

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Chicken fingers, nuggets and wings High-fat meat High-fat sausages Processed deli meats Protein bars Minimally processed Pepperoni sticks ean deli meat High-mercury fish rotein powders Tempeh bacon

## **Protein**

- It helps to make many hormones within the body
- Helps to improve body composition (decrease body fat and gain/maintain muscle mass)
- Protein is the most satiating macro nutrient meaning you will feel fuller for longer
- Contains tryptophan which is a hormone that can boost serotonin production (this improves your mood and how you feel)





Eat Some



Eat Less

Cereal bars

| Eat More                                    |  |
|---|--|
| Beans and lentils                           |  |
| Steel-cut, rolled and<br>old-fashioned oats |  |
| Buckwheat                                   |  |
| Quinoa                                      |  |
| Whole-grain, black and wild rice            |  |
| Sorghum                                     |  |
| Farro                                       |  |
| Millet                                      |  |
| Potatoes                                    |  |
| Plain non-greek yogurt                      |  |
| Plain kefir                                 |  |
| Fresh and frozen fruit                      |  |
| Corn  |  |
| Sweet potatoes                              |  |

Couscous White rice Granola Instant or flavoured oats Vegetable juices Flavoured yogurt Flavoured kefir Pancakes and waffles Whole-grain crackers Oat-based granola bars Canned, dried and pured unsweetened fruit Bean and pulse pasta White bagels, breads, english muffins, pastas and wraps

Fruit iuices Flavoured milk Honey, molasses, syrups and jellies Canned, dried and pured fruit with sugar Sweetened sports drinks Juice drinks Sweetened energy drinks Plant milks sweetened Crackers **Pretzels** Chips Fries Ice cream and frozen yoghurt

Chocolate bars

Donuts

# Carbohydrates

- These are the body's primary energy source and fuel your muscles during physical activity and exercise
- Carbohydrates also fuel your brain throughout the day enabling better concentration, mood and energy
- Complex carbohydrates (brown bread, pasta, rice, etc.) are sources of slow release energy meaning you are fuelled for longer with less dramatic changes in blood sugar levels

Whole or sprouted grain

bagels, breads, english muffins, pastas and

wraps







### Eat More Extra virgin olive oil Walnut oil Marinades and dressings with oils in this category Avocado and avocado oil Cheese ages >6 months Egg yolks Seeds: chia, flax, hemp, pumpkin, pepita and sesame Cashews, pistachios, almonds, brazil and pecan nuts Peanuts and natural peanut butter

Pesto made with extra virgin olive oil Nut butters from other nuts in this category

# Virgin and light olive oil Expeller pressed canola

Sesame oil

Flassed oil

Eat Some

Coconut/oil milk Peanut oil

Dark chocolate Marinades and dressings with oils in this category

Fish and algae oil Cream

Cheese aged <6 months Flavoured nuts and nut **butters** 

### **Eat Less**

Butter Margarine

Processed cheese Corn oil

Cottonseed oil Sunflower oil Canola oil

Soybean oil Safflower oil

Marinades and dressings with oils in this category Vegetable oil

Eat-rich foods with 10+g added sugar

Hydrogenerated oils and trans fats

# Healthy fats

- Healthy fats are essential for hormone signalling and vitamin absorptions
- They improve cholesterol levels and cardiovascular health
- Fats make fat-based tissues such as the brain, eyes, skin, nerves and cell membranes.



Walnuts

Olives





## **Drink More**

Still water Sparkling water Fruit infused water water

Naturally flavoured Plain or herbal tea

Black coffee

# **Drink Some**

Vegetable iuice Diet soft drink

Artificially sweetened water Tea, lightly sweetened or

with milk Coffee, lightly sweetened or with milk

Protein shakes Coconut water

## **Drink Less**

Fruit iuice Soft drink **Energy drinks** 

Tea, heavily sweetened Coffee, heavily sweetened

Fruit smoothies Sports drinks

# **Hydration**

- Hydration is essential for transporting nutrients and oxygen around the body which helps contribute to better mood and greater energy
- It aids the function of the digestive system, helps keep the skin healthy and lubricates
- It is recommended you drink 6-8 glasses a day

### **Eat The Rainbow**



Beets
Tomatoes
Red leaf
lettuce
Radicchio
Rhubarb
Radish
Red peppers
Red cabbage
Red onions



Butternut squash Orange peppers Carrots Yellow carrots Yellow peppers Acorn squ Yellow bee



Kale
Chinese cabbage
Arugula
Green beans
Brussel sprouts
Celery
Snap peas
Cabbage
Asparagus
Broccoli
Green
peppers
Romaine
lettuce
Collards
Cucumbers



asparagus
Aubergine
Purple
cabbage
Purple
carrots
Purple
peppers
Rutabaga
Purple

cauliflower



Shallots
Cauliflower
Mushrooms
Garlic
Onions

White carro Jerusalem artichoke

# Fruit and vegetables

- These contain fibre which feed the 'good bacteria' in your gut
- They contain essential vitamins and mineral that help improve and maintain your energy levels
- Aim for at least 5 portions a day
- 1 portion = approx. 80g or the size of your fist
- It is recommended that you 'eat the rainbow' as they all contain different nutrients



# Any questions?

Visit our website for more information:



www.vitahealthgroup.co.uk