## Nutrition

## Eating Healthy with Diabetes

## Healthy eating means:

Making good food choices

* Eating the correct portion size

Eating three meals a day
Eating a balance of starches, vegetables, fruit, milk, meat
 and fat each day.
Knowing how many calories your provider wants you to have in your daily plan. This is just as important as knowing how much medicine you should take
If you do not know how many calories you should eat each day make a note to ask your provider at your next visit

To be able to work on food plans in class here is a quick way to find out how many calories to eat each day. Multiply your weight $x$ 10 and that is the number of calories.

Example: you weigh 180 pounds $180 \times 10=1800$ calories
*Remember to ask your provider for your number of calories at your next visit. *

When you know how many calories you can eat each day then you will know how many servings of carbohydrates, protein and fat you can eat each day.

For this class we will use 1800 calories as the example.
1800 Calories $=$ Total each day of 14 servings of Carbohydrates
You may choose 14 carbohydrate servings from the starch, fruit and milk group
For a well balanced meal plan choose:
Starches $=8$ servings
Fruit $=3$ servings
Milk $=1$ serving
Breakfast 4 servings, Lunch 4 servings, Dinner 4 servings
Snack is 2 extra choices from the starches, fruit or milk

## Before we get started some things you need to know

## 1. Food exchange lists:

Food exchange lists are groups of foods having about the same number of calories, carbohydrates, fats and proteins. You can select any of the food within a group or "exchange" for any other food in the group. The foods in the starch, fruit and milk groups may also be exchanged. For example, if you do not want all the milk servings you can exchange one milk and have an extra fruit.

## 2. Serving size:

One of the most important things to learn is what a serving size is. Americans are used to very large serving sizes. On your meal plan you will need to start to measure your food until you know what a serving size looks like. On the next page are some common things that you can use to judge serving size when you do not have measuring cups.


## Visualize your portion size

## Visualize your portion size

3. Reading food labels

| Nutrition Facts <br> Serving size 1 cup <br> Servings per container 2 | food label is for the <br> amount of food listed as <br> serving size |
| :--- | :--- |
| Amount per serving |  |
| Calories $90 \quad$ Calories from fat 30 |  |
| Total Fat 5 g | On the meal plan a serving of <br> fat 5 is 5 grams (g) |
| Saturated Fat 0 g |  |
| Cholesterol 0 g | You should limit your sodium <br> (salt) to 2400 mg or less <br> each day |
| Sodium 300 mg |  |
| Total Carbohydrates 13 g | On the meal plan a serving of <br> carbohydrates is 15 grams (g) |
| Dietary fiber 3 g |  |
| Sugar 3 g |  |
| Protein 3 g |  |

*If you have high blood pressure you should eat less sodium each day, ask you provider how much you should have.

| Nutrition Facts <br> Serving size $1 / 2$ cup Servings per container 16 | Let's look at a label! <br> Blue Bell®Ice Cream |
| :---: | :---: |
| Amount per serving <br> Calories 180 Calories from fat 80 | Cookies ' n Cream |
| Total Fat 9 g | $\frac{1}{2}$ cup serving has |
| Saturated Fat 5g | servings of fat |
| Cholesterol 30 mg | servings of |
| Sodium 100 mg | carbohydrates |
| Total Carbohydrate 21 g |  |
| Dietary fiber 0 g |  |
| Sugar 17 g |  |
| Protein 4 g |  |


| Nutrition Facts |
| :--- |
| Serving size 1 cup |
| Servings per Container 9 |

Serving size
\# Total Carbohydrates $\qquad$
Meal plan servings $\qquad$
Raisin Bran ${ }^{\circledR}$

| Nutrition Facts |
| :--- |
| Serving size $3 / 4$ cup |
| Servings per Container 9 |
| Amount Per Serving |
| Calories 130 Calories from Fat |
|  |
| Total Fat 1 g |
| Saturated Fat 0 g |
| Cholesterol 0 g |
| Sodium 230 mg |
| Total Carbohydrate 30 g |
| Dietary Fiber 5 g |
| Sugars 13 g |

$\qquad$
\# Total carbohydrates $\qquad$
Meal plan servings $\qquad$

Serving size $\qquad$
\# Total Carbohydrates $\qquad$
Meal plan servings $\qquad$
Rice Krispies ${ }^{\circledR}$

| Nutrition Facts |
| :--- |
| Serving size 1 cup |
| Servings per Container 9 |
| Amount Per Serving |
| Calories 90 Calories from Fat |
|  |
| Total Fat 0 g |
| Saturated Fat 0 g |
| Cholesterol 0 g |
| Sodium 240 mg |
| Total Carbohydrate 22 g |
| Dietary Fiber 0 g |
| Sugars 2 g |

Serving size $\qquad$
\# Total carbohydrates $\qquad$
Meal plan servings $\qquad$

## Food Pyramid

Carbohydrates (starches, grains, fruit and milk) have the greates $\dagger$ effect on the blood sugar. You may be surprised that some of the vegetables are counted as carbohydrates. These include the corn, peas, potatoes, sweet potatoes, yams and dried beans. These are called starchy vegetables.

It is very important to measure the carbohydrates so you will know how many servings you eat each day.

A serving of carbohydrates has 15 grams of carbohydrate.
Look at the exchange list and highlight the foods that you eat most often, notice what the serving size is.

Does this look like 1 serving of pasta?

If you want to have a cup of pasta then you would count it as 3 servings.


Each of these is one serving of carbohydrate


1 slice of bread


1 apple


8 ounces of milk

When planning meals the carbohydrates should be spaced throughout the day.

Breakfast

4

Lunch

4

Dinner

4

Snack

2

Non-starchy vegetables

This includes all the other vegetables. You should have two (2) to three (3) servings two (2) times a day. Non-starchy vegetables have 5 grams of carbohydrates in a serving. They have a lot of vitamins and minerals as well as fiber. Include them every day.


1500 Calories $=$ Total each day of 11 servings of Carbohydrates
You may choose 11 carbohydrate servings from the starch, fruit and milk group
For a well balanced meal plan choose:
Starches $=6$ servings
Fruit $=1$ serving
Milk $=2$ servings
Breakfast 3 servings, Lunch 3 servings, Dinner 3 servings
Snack is 2 extra choices from the starches, fruit or milk
Non starchy vegetables:
1 or 2 servings at lunch and dinner
Protein:
1 ounce for breakfast and 3 ounces for lunch and dinner Fat:
3 servings a day (if you have high cholesterol you should have less)


1800 Calories $=$ Total each day of 14 servings of Carbohydrates
You may choose 14 carbohydrate servings from the starch, fruit and milk group
For a well balanced meal plan choose:
Starches $=8$ servings
Fruit =3 servings
Milk = 1 serving
Breakfast 4 servings, Lunch 4 servings, Dinner 4 servings
Snack is 2 extra choices from the starches, fruit or milk
Non starchy vegetables:
1 or 2 servings at lunch and dinner
Protein:
1 ounce for breakfast and 3 ounces for lunch and dinner
Fat:
5 servings a day (if you have high cholesterol you should have less)

## 2000 Calories $=$ Total each day of 15 servings of Carbohydrates

You may choose 14 carbohydrate servings from the starch, fruit and milk group
For a well balanced meal plan choose:
Starches = 8 servings
Fruit $=3$ servings
Milk $=2$ servings
Breakfast 4 servings, Lunch 4 servings, Dinner 5 servings
Snack is 2 extra choices from the starches, fruit or milk
Non starchy vegetables:
1 or 2 servings at lunch and dinner
Protein:
1 ounce for breakfast and 3 ounces for lunch and 4 ounces for dinner Fat:
6 servings a day (if you have high cholesterol you should have less)


2200 Calories $=$ Total each day of 17 servings of Carbohydrates
You may choose 17 carbohydrate servings from the starch, fruit and milk group
For a well balanced meal plan choose:
Starches $=9$ servings
Fruit $=3$ servings
Milk $=2$ servings
Breakfast 5 servings, Lunch 4 servings, Dinner 5 servings
Snack is 3 extra choices from the starches, fruit or milk
Non starchy vegetables:
2 or more servings at lunch and dinner
Protein:
1-2 ounces for breakfast and 3 ounces for lunch and dinner
Fat:
8 servings a day (if you have high cholesterol you should have less)

## What Counts as Meat, Eggs and Cheese? Using an Exchange List

* Meat, poultry, beans, eggs and cheese give you protein, vitamins and minerals.
\& You should have two three-ounce servings of protein a day plus one ounce for breakfast (optional).
Example:
Breakfast: 0-1 serving Lunch: 3 oz. serving Dinner: 3 oz. serving


Serving size of proteins that equals one ounce of meat!


Choose:

- 2 tablespoons of peanut butter
- 1 egg
- 1 ounce of cheese
- 1 hot dog
- $\frac{1}{4}$ cup cottage cheese

Beef - round, loin, sirloin, chuck, arm roast/steaks
4 Pork - tenderloin, center loin, and ham
one ounce (oz)
meat


* Veal - all cuts except ground

4 Lamb-leg, loin and fore shanks roasts/chops

* Chicken and Turkey - light and dark meat without skin

Fish and Shellfish - most are low in fat, avoid those canned in oil
Low-fat Cheese; low fat cheese is very high in sodium
Cooking meats:

* Prepare meats using low-fat methods, such as broiling, roasting, grilling or boiling
* Cut off any fat you see


## What Counts as Fat?

## Using an Exchange List

Your meal plan allows you between three and seven servings of fat a day unless you have high cholesterol. If your cholesterol is high have less servings of fat each day. A serving equals five grams of fat. Most of your fats should be monounsaturated or polyunsaturated fats. Here are sample serving sizes:

1/8 avocado
1 tsp mayonnaise
2 teaspoon salad dressing
1 teaspoon oil (corn, cottonseed, safflower, soybean, sunflower, olive ) Only a small amount of the fat you eat should be saturated fat. This fat is usually solid at room temperature like coconut, butter, cheese, bacon, cream cheese, sour cream and red meat fat.


Cholesterol is a fat-like substance in all animal foods, like meat, poultry, fish, milk and egg yolks. Eat foods low in cholesterol for a healthy heart.

## Hints to reduce cholesterol:

4 Limit cholesterol intake to less than $300 \mathrm{mg} / \mathrm{dl}$ per day. Use lower fat dairy products, such as skim, $1 \%, 2 \%$ or low fat.
Occasionally include beans and peas in place of the meat.

* Organ meats like liver are very high in cholesterol; eat these only occasionally.
* Remember to count the eggs, milk and butter used in cooking. Choose low fat milk products in cooking also.
* Take the skin off chicken and turkey before you cook it.

Have only one egg yolk per serving; use extra egg whites to increase the amount. The yolk is high in cholesterol.

## What Counts as Hidden Sugar?

You are working to control sugar in your meal plan -look for hidden sugars in food. Sugar by any other name can still raise blood sugar.

Beware of foods labeled "sugar free". Sugar free means the food does not contain refined white sugar but is sweetened with other products that add carbohydrates. When you read food labels look for these added or hidden sugars:


Look at the label, 15 grams of carbohydrate is one serving. For each 15 grams of carbohydrate you will need to exchange one serving of starch, fruit or milk in your meal plan.

## Two regular cookies = three sugar-free cookies



## What Counts as Salt or Sodium?

Many people with diabetes also have high blood pressure and should limit their salt intake. Salt will cause an increase in blood pressure. If you do not have high blood pressure authorities recommend no more than $2,400 \mathrm{mg}$ of sodium (salt) a day-that is one teaspoon. If you have high blood pressure, ask your provider how much sodium you should have each day (how many milligrams - not teaspoons!).

## Choose:



Low salt foods such as fresh or frozen vegetables

+ Choose canned foods that say "no added salt"
- If you have canned vegetables, drain off the water and rinse the vegetables to remove added salt Don't put the shaker on the table Taste food first, then add salt, if needed Use salt substitute (Try seasoning like Mrs. Dash® in place of salt)


## Avoid:

Powdered seasonings like garlic and onion salt, instead use garlic or onion powder.
Fast foods and convenience (packaged) foods are high in sodium.
Chinese foods, such as soy sauce, are high in sodium.
Cured meats like ham and lunchmeats like bologna are high in sodium.
Canned soup is high in sodium.


- Healthy shopping
- Healthy recipes
- Healthy cooking
- Healthy portions
- Healthy snacking

Controlling blood sugar levels is very important when you have diabetes. You want to plan your meals so your blood sugar does not get too low or too high.

Here are some tips to help you
Develop a routine
Make a meal plan and a shopping list
Eat your meals at the same time every day

Do not skip meals! You are learning to balance your medicines and foods to prevent high or low Blood sugar.

Meals should be four and one half to five hours apart. Avoid unplanned snacks; if you are hungry between meals eat some raw vegetables or drink water, diet soda, sugar free tea.


Eat three balanced meals daily
Use your correct portion size
Second helpings $=$ more servings - DON'T FORGET TO COUNT
When you want to have foods not on the meal plan remember to exchange them for things on the meal plan, do not have them as extras
Always eat at the table.
Avoid eating in front of the T.V.


## Dining Out

 Make it a part of your meal plan. Know what a portion size looks like then, you will not over eat.
Before you go out to eat:
Pick a food healthy restaurant
If you know the restaurant decide what you will order before you get there, that way you will be less likely to order high calorie foods

## At the restaurant:

Skip the chips or other snack foods that come before the meal

* Consider sharing a meal with a friend if the portions are large
* Be on the look out for fats:
- Look for words like oil, butter, sour cream, cheese, sausage, golden brown, battered, cream sauce as these add extra calories
Choose foods prepared with tomato sauce, vegetables, fruits, mustard, or vinegar
Ask for foods to be broiled, baked, stir fried, grilled or steamed instead of fried
Ask that sauces and salad dressings be served on the side
If you do not know what is in a food, ask
Ask about hidden sugar such as honey, molasses or syrup used in food preparation
* If portions are large, ask for a to go box, it may be helpful to divide the food before you start to eat

Beware of the salad bar!

* Use a small plate
* Choose vegetables and fruit

* If you must, take only a small taste of high calorie foods like pasta and potato salad, cheese, croutons, sunflower seeds and bacon bits
Avoid "all-you-can-eat" salad bars
* Remember to use the serving size for salad dressing


## Fast Foods:

Choose grilled instead of fried or deep fried
Have a salad instead of french fries or onion rings
DO NOT super size.

* Use mustard and catsup instead of mayonnaise, cheese and guacamole
Eat your sandwich as "open faced", only half of the bun
Select children's-size or junior-size portions
* Have water, low-fat milk, iced tea, or diet beverages instead of regular soft drinks

| Food item | Carbs | Total fat | Sodium |
| :--- | :--- | :--- | :--- |
| Big Mac® | 45 Gms | 31 Gms | 1070 mgs |
| Super size <br> fries | 68 Gms | 26 Gms | 350 mgs |
| Large <br> Coke | 86 Gms |  | 30 mgs |
| Total | 199 Gms | 57 Gms | 1450 mgs |
| \# servings | 13 | 11 | $\frac{1}{2}+\mathrm{tp}+$ |

Pizza:
Choose vegetables as toppings
Avoid pepperoni, sausage and extra cheese
Have thin crust


| Food labels | I will read food labels when I go to the grocery <br> store. |
| :--- | :--- |
| Portion size | I will use measuring cups for serving sizes from <br> the exchange list at (which meals) starting <br> (when). |
| Number of <br> portions | I will have (number) less servings of (food) at <br> (meal) (number of days) each week starting <br> (when). |
| Number of <br> calories per <br> day | At my next clinic visit I will ask my provider for <br> the number of calories to eat each day. |
| Cholesterol | I will eat one (less serving or substitute a food) <br> of (food) at (meal) (times) each week starting <br> (when) |
| Eating three <br> meals a day | I will eat (meal) at (time) (number of days) a <br> week starting (when). |
| Planning meals | I will plan meals for (number of days) (when) he <br> Calories by meals and the exchange list for the <br> next (how long). |

## What is on Your Plate?

* List the foods you eat for one day and the serving size.
* Using the exchange list, put in the number of servings under the correct food group. 0 K $\$$
* At the end of the day, total each column. Using "Meal Plan by Calorie", put in the TARGET number of servings for each food group. How close are you?

|  | Serving | Carbohydrates |  |  |  | Bread <br> Size <br> Cereal <br> Rice <br> Pasta |
| :--- | :--- | :--- | :--- | :--- | :--- | :--- | | Fruit |
| :--- | | Milk and |
| :--- |
| yogurt |$\quad$ Vegetables | Meat |
| :--- |
| and |
| Cheese |$\quad$ Fat |  |
| :--- |

## Breakfast

| Example: egg | 2 |  |  |  |  | $20 z$ |  |
| :--- | :--- | :--- | :--- | :--- | :--- | :--- | :--- |
| Example: Toast | 2 | 2 |  |  |  |  |  |
| Example: <br> margarine | 2 |  |  |  |  |  | 2 |
|  |  |  |  |  |  |  |  |

Lunch

| Big Mac® | 1 | 3 |  |  |  | 8 oz | 6 |
| :--- | :--- | :--- | :--- | :--- | :--- | :--- | :--- |
| Fries | Super | $51 / 2$ |  |  |  |  | 5 |
| Diet Coke® | 32 oz |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |

## Dinner

| Tortillas | 3 | 3 |  |  |  |  |  |
| :--- | :--- | :--- | :--- | :--- | :--- | :--- | :--- |
| Rice | 1 cup | 3 |  |  |  |  |  |
| Beans | 1 cup | 3 |  |  |  |  |  |
| Chicken | 6 oz |  |  |  |  | $60 z$ |  |
|  |  |  |  |  |  |  |  |

Snacks

| Candy Bar | 1 | 3 |  |  |  |  |  |
| :--- | :--- | :--- | :--- | :--- | :--- | :--- | :--- |
|  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |


| Subtotal: |  | $221 / 2$ |  |  | 16 oz | 13 |
| :--- | :--- | :--- | :---: | :--- | :--- | :--- |
| Total: |  | $221 / 2$ |  |  |  |  |
| Target: |  | 14 |  |  |  | 7 oz |

