

CARDS: Fill Out

- 1. 1st Name (preference), Last**
2. Class/Year and Major
3. High School
4. Outside interests- **fun** things you like to do
5. Do you work outside of school? Yes/No
- 6. Future Plans- upon graduation**
7. Why are you taking this course?
8. Do you generally have a healthy diet and lifestyle? **Yes/No Comments**

**What do you want to get
out of this course?**

Expectations

NUTRITION & DISEASE

Dr. Jerome L. Hojnacki

WHAT THE COURSE IS ABOUT

Write #1-7 in your notebook

#1

#2

#3

#4

#5

#6

#7

ANSWER **YES/NO** TO THESE QUESTIONS

1. Friend or relative sick with/death from **cancer?**
2. Mom, Dad, Aunt, or Uncle **→ Heart Attack or Stroke?**
3. Your Friends- **Overweight?**
4. Friends or Family **→ Diabetes?**

5. Grandmother/Older Relative- Thinning Bones? Falls?

Broken Hip?

6. Younger Brother/Sister/Cousin: Slug →
Computer/TV → **No Exercise?**

7. Friend/relative: **Anorexia, bulimia?**

How many yes?

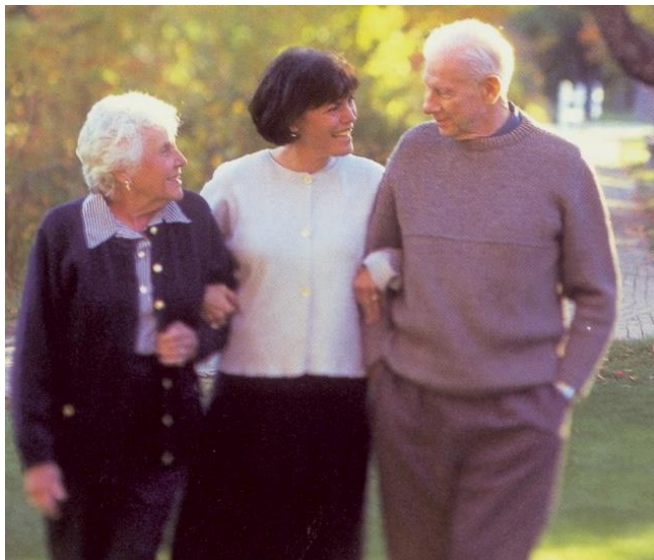
Above diseases/disorders related to:

- 1. Nutrition**
- 2. Physical Activity**

**Nutrition Affects All
Generations**

In this course, learn about:

How to **prevent** these diseases:
people you love and care about



Course Overview:

- Summary of current **Dietary Guidelines for Americans**
- **Diet and Disease:**
obesity, diabetes, heart disease, stroke, cancer, alcohol abuse
- Practical suggestions: **disease prevention**

SUMMARY
ASSIGNMENTS DUE
NEXT CLASSES

BRING IN 3 FOOD LABELS

LABELS

Due: 1/25



Assignment: Due 1/30

Nutrition Scoreboard

| | | | | | | | | | | | | | |
|--------|---|---|------|---|--------|---|-----|---|-----|----|---|----|---|
| AT BAT | 4 | 7 | BALL | 3 | STRIKE | 3 | OUT | 3 | H-E | | | | |
| | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 | R | H | E |
| GUEST | 0 | 0 | 2 | 0 | 0 | 1 | 0 | | | | 3 | 3 | 1 |
| HOME | 1 | 0 | 1 | 0 | 0 | 3 | | | | | 5 | 10 | |

SCOREBOARD
BASEBALL

Food Groups

Assignment: Due 1/30

How many do you eat?



Assignment: Due 1/30

What's a good potato chip?



How healthy is your lifestyle?

Questionnaire

Due: 1/30



**“ADDED” SUGAR
DO YOUR ONE DAY
TOTAL OF “ADDED” SUGAR
Assignment Due 1/30**



AFTER 1ST EXAM

MY DIET ANALYSIS

5 EXTRA CREDIT POINTS

Due: 2/13

Definitions

Nutrition:

- **Taking in food**
- **Assimilation** “You are what you eat”
- **Growth**
- **Repair-** wear/tear/injury
- All body activities
- Nutrients- **stored-** future use

Nutrients: Chemical Substances
in Food

Energy

Structure

Regulate Body Processes

Macronutrients

- **Water**
- **Carbohydrates**
- **Fats**
- **Proteins**

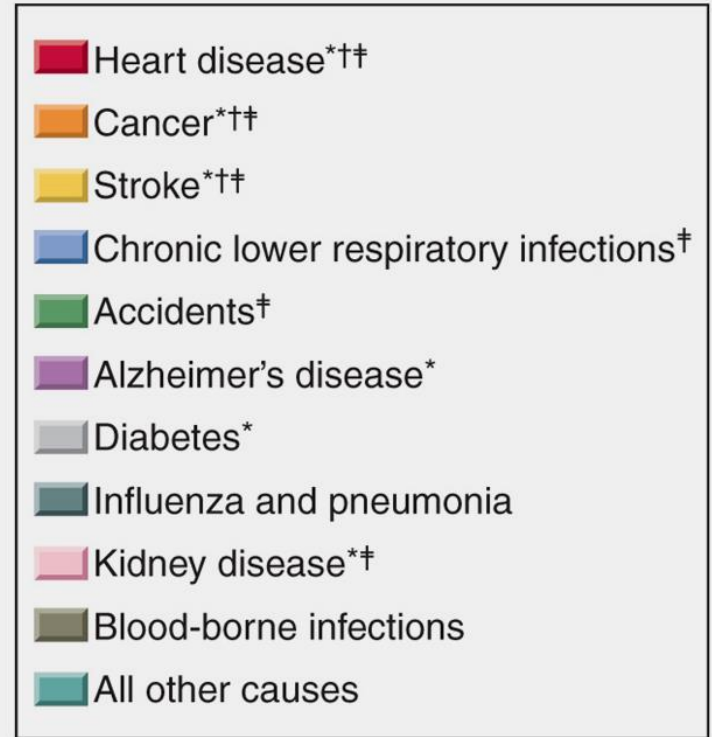
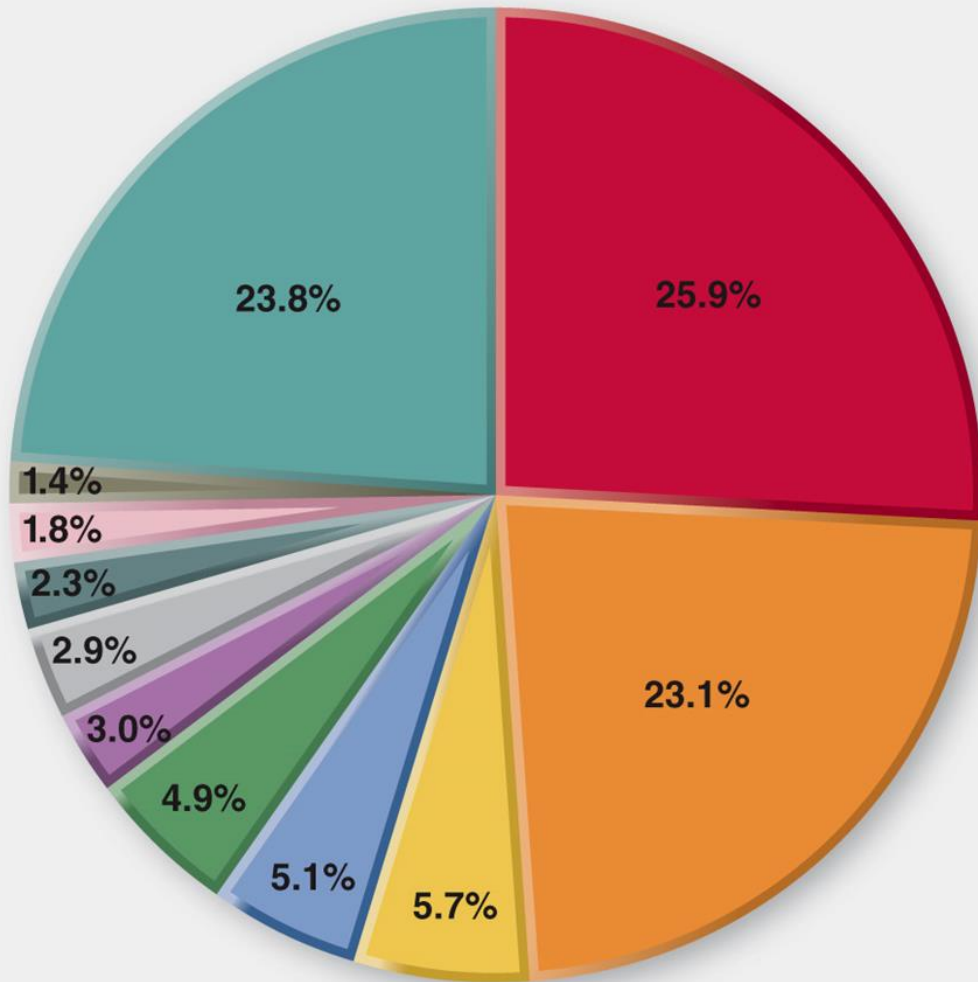
Micronutrients

- **Vitamins**
- **Minerals**

Diseases- Chronic

- **Heart Disease**
- **Cancer**
- Stroke
- High Blood Pressure
- Type 2 Diabetes
- Bone Thinning
- Obesity

Ten Leading Causes of U.S. Death (2006)



* Causes of death in which diet plays a part

† Causes of death in which excessive alcohol consumption plays a part

‡ Causes of death in which tobacco plays a part

Some diseases run in families

Genetic Risk

Modify your **lifestyle: prevention**

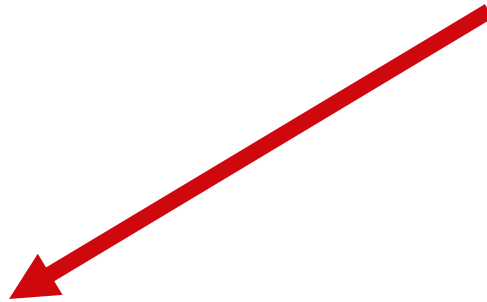
Develop a **“Family Health History”**

Starting place: family gatherings



Many Chronic Diseases

Start Early- **Children**



Problems Later in Life

Figure 3. Early lesions in human arteries (oil red "O" surface stain).



Juvenile intimal thickening

Juvenile fatty streaks and diffuse sudanophilia

Transitional fatty streaks in a young adult

Obesity in children- may start in **womb**

- Women gain excessive weight during **pregnancy**
- Have **bigger babies**
- **↑ Risk of overweight children**
- **↑ Risk diabetes,**
- **heart disease, cancer later in life**



US Congress Interested. Why?

Before **1965** Government  Smaller
\$ Medical
Bills

1965: Medicare & Medicaid
 Cost US Government

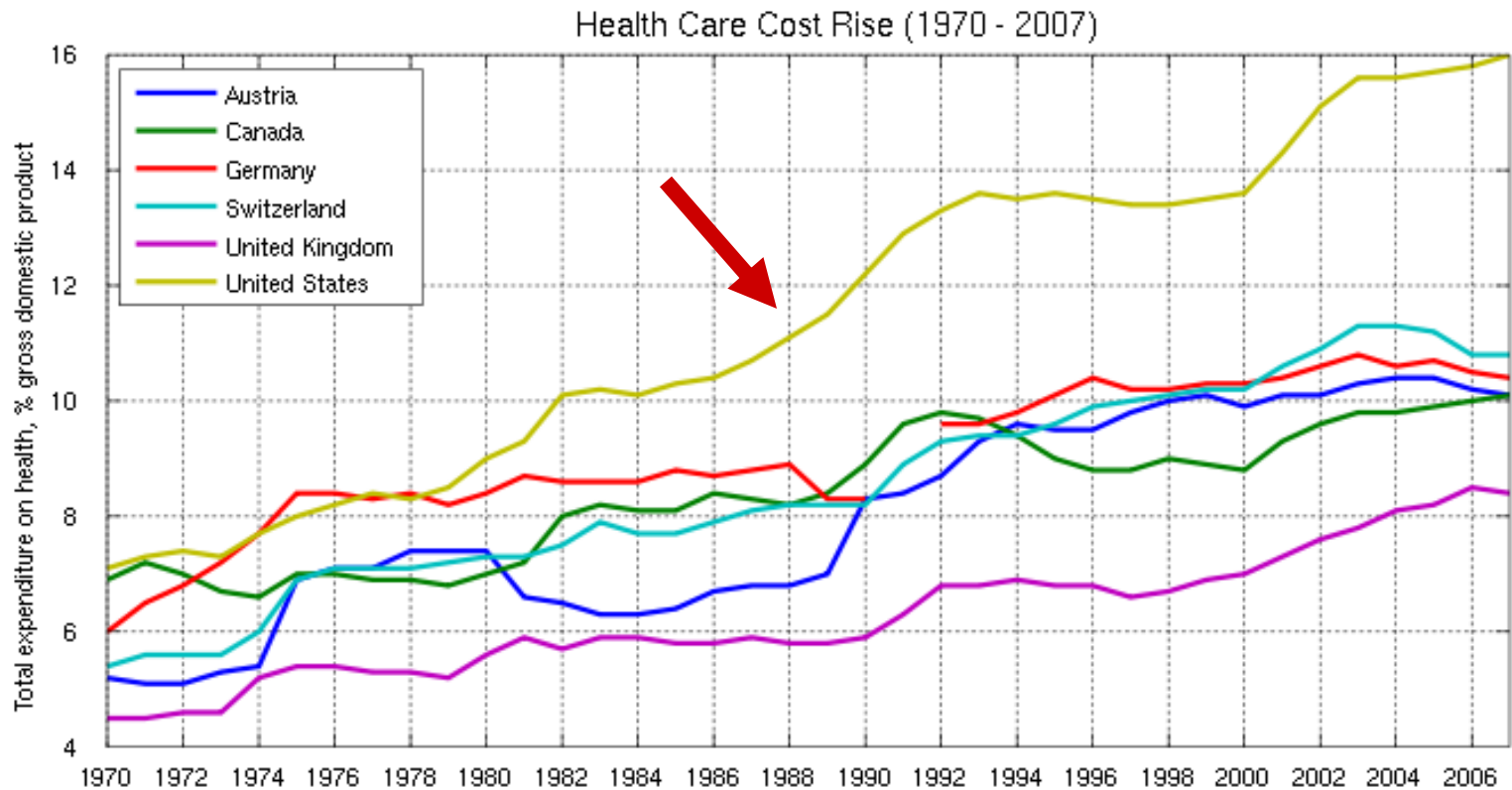
2017 Health Costs: 17.1% GDP
~\$9,523/person



Warren Buffett

US Health Care costs vs. other countries

Warren Buffett: “like a tapeworm eating at our economic body”



How to Control Costs:

- **Health promotion**
- **Disease prevention**
- **HMO**
- Behavioral/**lifestyle** modifications
- **Stress management**
- **Early detection**
- **Screening**
- **Education (Nutrition)**

Your Lifestyle (small changes) and **CANCER**

American Institute Cancer Research

- **30 minutes exercise/day**
- **Maintaining healthy weight**
- **Diet rich- whole grains, fruits, veggies, legumes (beans & peas)**



33% CANCER RISK

Companies & Medical Care **Costs** of Employees

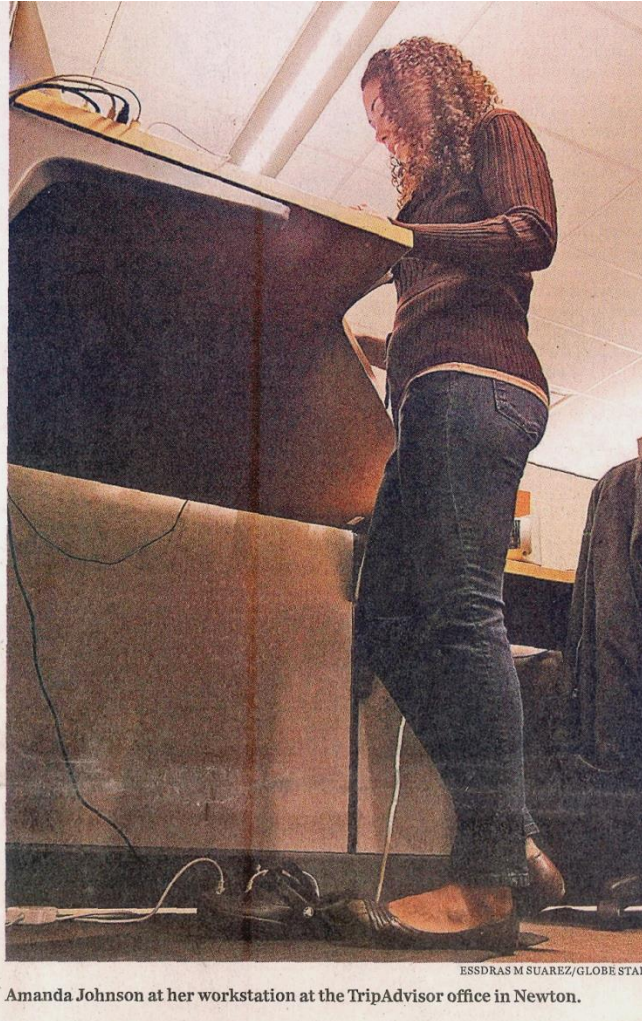


“Move while you work” NY Times 2011



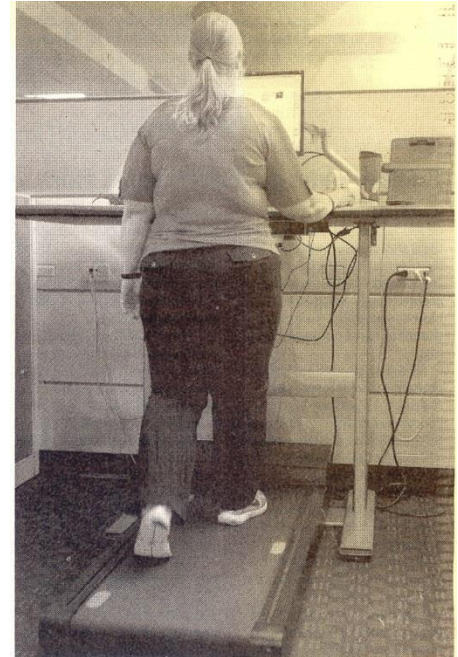
Salo financial firm Minneapolis: 6
treadmill desks: managers- “Walking meetings” ↑ Employee health,
↓ Medical costs

Boston area employees health benefits: Standing at work-better focus, more energy, alertness: **“sit-stand desks”**”



Amanda Johnson at her workstation at the TripAdvisor office in Newton.

Amanda
Johnson-
TripAdvisor,
Newton



Elyse Blanda, a contract specialist at the Blue Cross Boston office, has decided to use a treadmill desk at work.

Elyse Blanda, **Treadmill
Desk**, Blue Cross, Boston

Datalogix Colorado

Crossfit Exercise, Stairway Sprints



Rewards- Lower insurance premiums

Penalties: Poor health choices
measured by blood pressure, BMI,
smoking

Cost of a Smoker

Ohio State Univ. Study 2013

\$5,816 extra/year to private employer

- Breaks at work
- **Sick days**
- Lost productivity



Former New York City Mayor Michael Bloomberg's Plan to Fight Obesity

Ban large (> 16 oz) sugary drinks (liquid calories) at restaurants

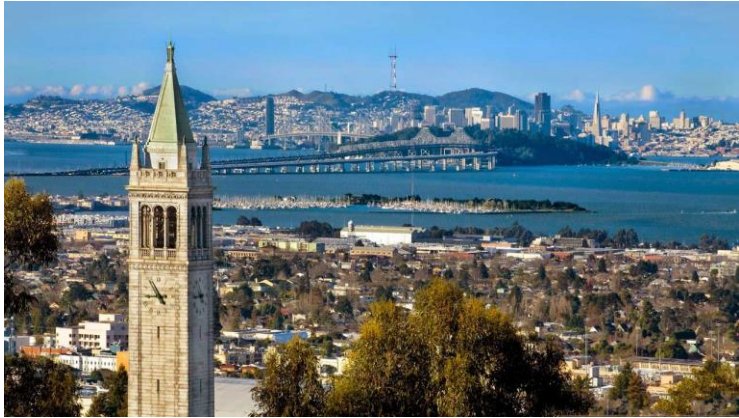


Calorie Counts and Politics

- **Affordable Care Act (2010):**
Required postings all big restaurants-
delayed by **FDA** until next year
- **NY City rule: “calorie posting”-**
restaurants/convenience stores-
delayed by lawsuit supported by
current administration
- Do you read **calories**
at restaurants/stores?



Soda Tax Works



Berkeley, CA: 2014

Tax: 1 cent/ounce

↓ Soda intake (21%)

↑ H₂O



Philadelphia, PA

\$0.18/12 oz can tax.

68% overweight/obese adults, **41%** children

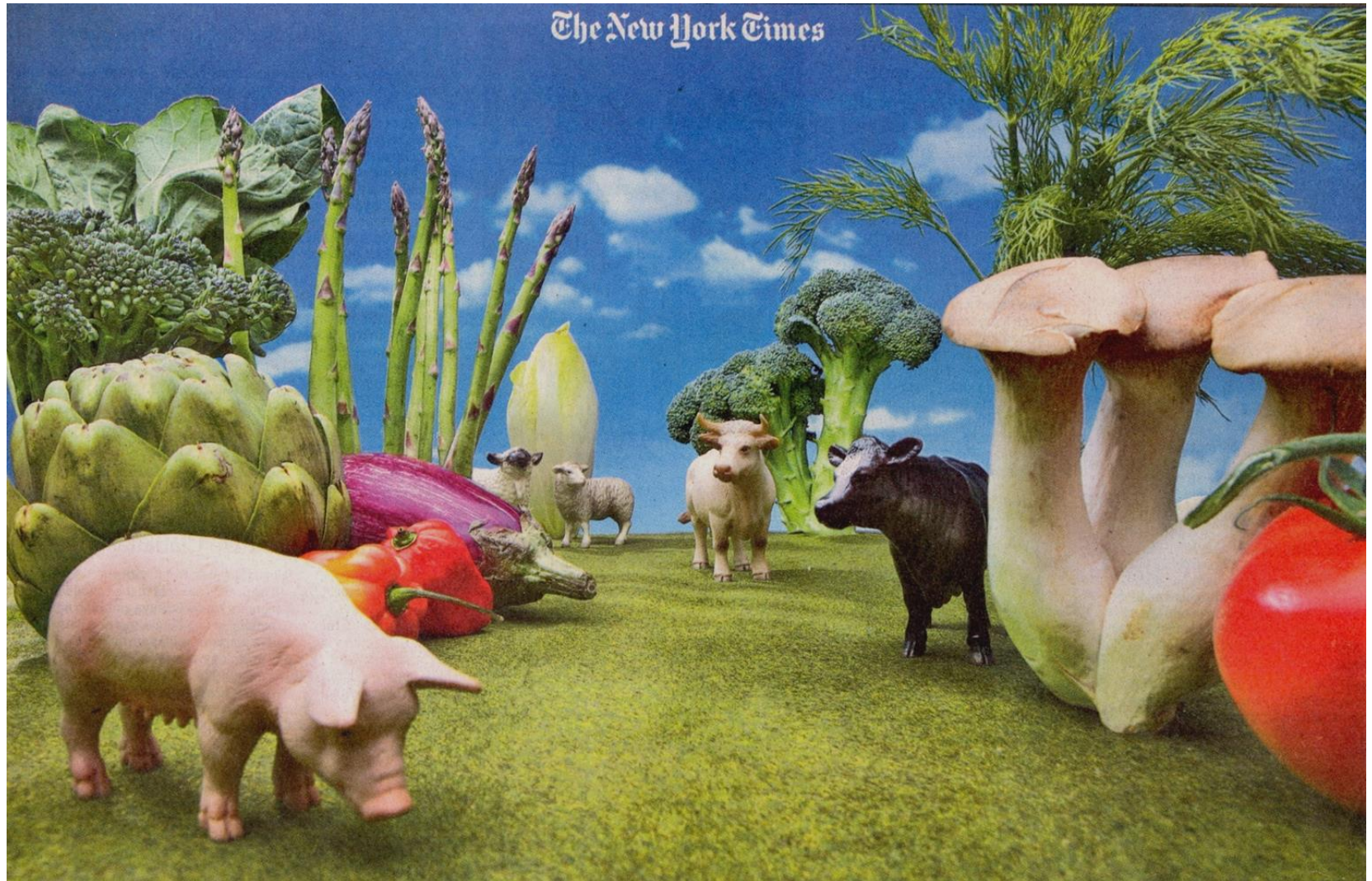
1980 US Department of Health and
Human Services

**“Dietary Guidelines for Americans”
first published**

By law- updated every 5 years

Dietary Guidelines for Americans 2005

Plant based diet



Examples of eating patterns- range of calories:

- **Choosemyplate.gov**
- **Dietary Approaches to Stop Hypertension (DASH)**
dashdiet.org
- **Mediterranean Diet**
- **Vegetarian Diet**

Mediterranean Diet

Portugal, Spain, Italy, France, Greece,
Turkey, Israel



Mediterranean Diet

↑ Fruits, vegetables, breads, cereals, beans, nuts, seeds, peas, beans, fresh foods (fiber, vitamins, minerals)

↓ Processed foods

Mediterranean Diet

↓ **Saturated** (animal) fat &
cholesterol

↑ **Monounsaturated fat**
(Olive Oil)

↑ **Plant proteins:** peas, beans,
nuts

Mediterranean Diet

↓ Cholesterol levels

↓ Heart
Disease

↑ Longer Life

↓ **Cancer**

↓ Alzheimer's
Disease

Mouth

Esophagus

↓ **Breast Cancer**

Stomach

Mediterranean vs.

Lungs

U.S. Women

Intestine

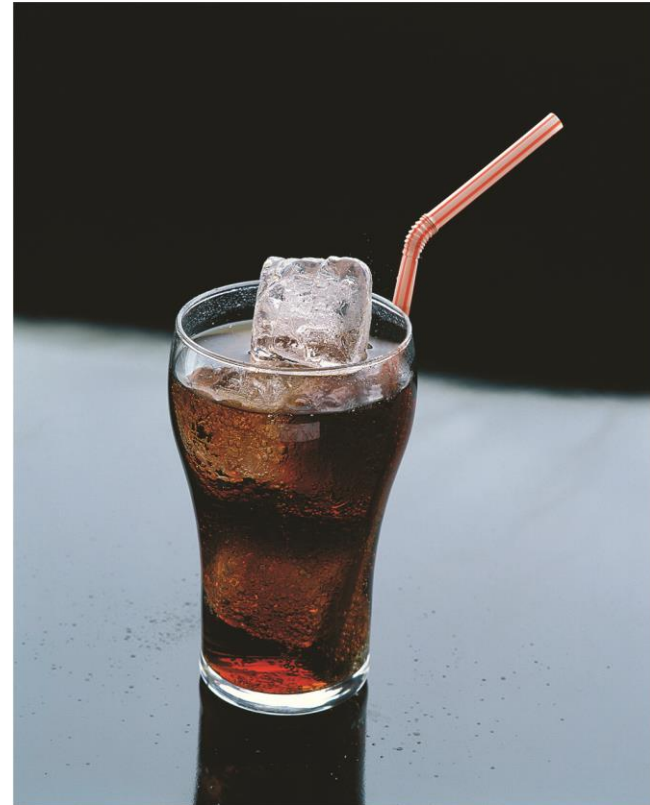
**DIETARY GUIDELINES
FOR AMERICANS
2010 and 2015
KEY RECOMMENDATIONS**

Recommendations:

- **Shift eating to more plants foods**
- **Veggies**
- **Cooked dry beans and peas**
- **Fruits**
- **Whole grains**
- **Nuts and seeds**
- **Seafood**
- **Fat-free**, low fat milk and milk products
- Eat **moderate** amounts: **lean meats, poultry, eggs**

Recommendations:

- **Added sugars**
- **Solid fats**
- **Sodium**
- **Refined Grains**



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Why? Foods linked: to **weight gain, high blood pressure, heart disease, diabetes**

Dietary Guidelines for Americans 2015

- **Decrease Sedentary Behavior**
- **Increase Physical Activity**



Dietary Guidelines for Americans

2005

Just the Facts

Recommendations

See WEB site: Packet #1

www.health.gov/dietaryguidelines

USDA **Healthy** US-Style Food
Patterns- recommendations

EXERCISE

- **30 minutes/day-** moderate
Prevent heart disease
- **60 minutes/day-** moderate-
vigorous: healthy weight
& prevent heart disease
- **60-90 minutes/day-**
moderate: help lose weight

FOOD GROUPS

- 1. GRAINS (1/2 WHOLE GRAINS)**
- 2. VEGGIES**
- 3. FRUITS**
- 4. DAIRY (MILK, YOGURT, CHEESE)**
- 5. PROTEIN (MEAT, BEANS, CHICKPEAS, EGGS, SEEDS, AND NUTS)**

Grains

6 Ounce Equivalents/Day
(1/2 as whole grains)

1 Ounce Equivalent:

- 1 slice bread or
- 1 cup dry cereal or
- 1/2 cup cooked rice, cereal,
pasta

VEGGIES

Fresh, Frozen,
Cooked, Raw

2 1/2

Cups/Day



FRUITS

FRESH, FROZEN, CANNED,
DRY

2 cups / day



DAIRY (FAT-FREE, LOW-FAT)

3 CUPS/DAY

1 CUP EQUIVALENT:

- 1 CUP MILK OR
- 1 CUP YOGURT OR
- 1 ½ OUNCES CHEESE



PROTEIN

(LEAN MEAT, CHICKEN, FISH,
BEANS, CHICKPEAS, NUTS, SEEDS)

5 1/2 ounce equivalents/day

1 ounce equivalent:

- 1 ounce meat, poultry, fish
- 1/4 cup cooked dry beans
- 1 egg
- 1 tablespoon peanut butter
- 1/2 ounce nuts or seeds



Total Fat*

65 grams/day

Saturated Fat

< **20** grams/d

Bad Fat

Mono + POLY

FATS

< 45 grams/d

Trans Fat

0

**As little as
possible**

Cholesterol

< 300*

milligrams/d

Sodium

< 2300

milligrams/d

Better: <1500

mg/d



Potassium

4700

milligrams/d



CARBS

Limit: "Added
Sugars"

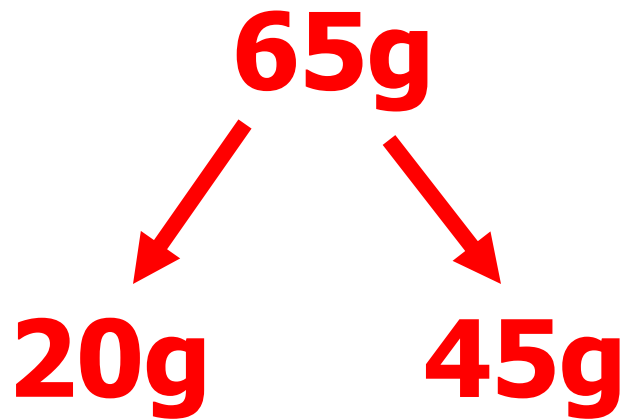
(50 grams/day)

Fiber

Good Carb

25-28 g/day

Numbers to Memorize



0g 9
300mg* 7
4
4

2300 mg
(1500mg)

4700 mg
50g

25-28g

Alcohol: moderation

1 drink/day women

2 drinks/day men

| Average serving | Calories |
|---------------------------|-----------------|
| Beer | 144 |
| Beer (light) | 108 |
| White wine | 100 |
| Red Wine | 105 |
| Sweet dessert wine | 141 |
| Liquor | 96 |

Food Safety

- **“When in doubt, throw it out”**
- **Wash hands- soap & water**
- **Wash fruits & veggies**
- **Keep separate: raw, cooked, ready-to-eat foods**
- **Cook foods: temperatures to kill bacteria (food thermometer)**
- **Refrigerate foods- after use**
- **Avoid raw, partially cooked, under cooked, unpasteurized foods**

How to Read Food Labels

Nutrition Facts (Food Labels)

- Best way to know about what you are eating and drinking
- All food labels **uniform**: same information, same order

A Gram in the Hand

grams = g

milligrams = mg

**1 gram = 1000
milligrams**

NUMBER EXERCISE

WRITE DOWN THESE
NUMBERS FROM LEFT
TO RIGHT

4 4 7 9

Carbohydrate
(sugars and starches)
4 kcal per gram



Protein
4 kcal per gram



Energy
sources for
the body

Alcohol
7 kcal
per gram



Fat
9 kcal
per gram



Reading Food Labels: a Simple Method

If you can add, you can use this method

Based on **2000** calorie
“reference” diet

Two categories of nutrients:

- 1) **Limit per day**
- 2) **Goals per day**

Ingredients: Listed from **highest** to **lowest** in amount

- **Good words**: 100% whole-grain, whole wheat, fiber, vitamin A, vitamin C, vitamin E, calcium, iron
- **Not so good words**: hydrogenated, partially hydrogenated, sodium, salt, sugar, sucrose, glucose, high fructose corn syrup, corn syrup, maple syrup, fructose

Nutrition Facts

Serving Size

Servings Per Container

Amount Per Serving

Calories

% Daily Value*

Total Fat

Saturated Fat

Trans Fat

Polyunsaturated

Monounsaturated

Cholesterol

Sodium

Potassium

Total Carbohydrate

Dietary Fiber

Sugars

Protein

Vitamin A

Vitamin C

Calcium

Iron

Ingredients:



**Look Here
First**

**Read and
know what you
are eating.**

**Good: whole,
whole grain**

**Not Good: salt,
sodium, sugar,
hydrogenated,
partially
hydrogenated**

Nutrition Facts

Serving Size
Servings Per Container

Amount Per Serving

Calories

% Daily Value*

Total Fat

Saturated Fat

Trans Fat

Polyunsaturated

Monounsaturated

Cholesterol

Sodium

Potassium

Total Carbohydrate

Dietary Fiber

Sugars

Protein

Vitamin A

Vitamin C

Calcium

Iron

Ingredients:

Look Here
NEXT

This is
1 serving

Nutrition Facts

Serving Size

Servings Per Container



Amount Per Serving

Calories



% Daily Value*

Total Fat

Saturated Fat

Trans Fat

Polyunsaturated

Monounsaturated

Cholesterol

Sodium

Potassium

Total Carbohydrate

Dietary Fiber

Sugars

Protein



Vitamin A

Vitamin C


Calcium

Iron

Ingredients:

Find
THIS
Number

...and
Compare
it with
THIS
Number



Your daily **calorie** limit is based on your activity level and if you want to lose weight, gain weight, or stay the same.

Nutrition Facts

Serving Size

Servings Per Container

Amount Per Serving

Calories

% Daily Value*

Total Fat

Saturated Fat

Trans Fat

Polyunsaturated

Monounsaturat

Cholesterol

Sodium

Potassium

Total Carbohydrate

Dietary Fiber

Sugars

Protein

Vitamin A

Vitamin C

Calcium

Iron

Ingredients:

65 grams

Your FAT limit
per day.

Find
THIS
Number

...and
Compare
it with
THIS
Number

Nutrition Facts

Serving Size

Servings Per Container



Amount Per Serving

Calories



% Daily Value*

Total Fat

Saturated Fat



Trans Fat

Polyunsaturated

Monounsaturated

Cholesterol

Sodium

Potassium

Total Carbohydrate

Dietary Fiber

Sugars

Protein



Vitamin A

Vitamin C

Calcium

Iron

Ingredients:

20 grams

Your
SATURATED
FAT limit per
day.

Find
THIS
Number

...and
Compare
it with
THIS
Number

Nutrition Facts

Serving Size

Servings Per Container

Amount Per Serving

Calories

% Daily Value*

Total Fat

Saturated Fat

Trans Fat

Polyunsaturated

Monounsaturated

Cholesterol

Sodium

Potassium

Total Carbohydrate

Dietary Fiber

Sugars

Protein

Vitamin A

Vitamin C

Calcium

Iron

Ingredients:

As Low as Possible

Limit

Find THIS Number

...and Compare it with THIS Number

Nutrition Facts

Serving Size

Servings Per Container

Amount Per Serving

Calories

% Daily Value*

Total Fat

Saturated Fat

Trans Fat

Polyunsaturated

Monounsaturated

Cholesterol

Sodium

Potassium

Total Carbohy

Dietary Fiber

Sugars

Protein

Vitamin A

Vitamin C

Calcium

Iron

Ingredients:

Find
**THESE 2
Numbers,**
add them
together

...and
Compare
it with
**THIS
Number**

45 grams

Your
POLY + MONO
UNSATURATED
FAT limit per
day.

Nutrition Facts

Serving Size

Servings Per Container

Amount Per Serving

Calories

% Daily Value*

Total Fat

Saturated Fat

Trans Fat

Polyunsaturated

Monounsaturated

Cholesterol

Sodium

Potassium

Total Carbohydrate

Dietary Fiber

Sugars

Protein

Vitamin A

Vitamin C

Calcium

Iron

Ingredients:

300 MILLIGRAMS

Your
CHOLESTEROL
limit per day.

Find
THIS
Number

...and
Compare
it with
THIS
Number



Nutrition Facts

Serving Size

Servings Per Container

Amount Per Serving

Calories

% Daily Value*

Total Fat

Saturated Fat

Trans Fat

Polyunsaturated

Monounsaturated

Cholesterol

Sodium

Potassium

Total Carbohydrate

Dietary Fiber

Sugars

Protein

Vitamin A

Vitamin C

Calcium

Iron

Ingredients:

2300 MILLIGRAMS

Your SODIUM
(salt) limit per day.

Find
THIS
Number

...and
Compare
it with
THIS
Number

Nutrition Facts

Serving Size

Servings Per Container

Amount Per Serving

Calories

% Daily Value*

Total Fat

Saturated Fat

Trans Fat

Polyunsaturated

Monounsaturated

Cholesterol

Sodium

Potassium

Total Carbohydrate

Dietary Fiber

Sugars

Protein

Vitamin A

Vitamin C

Calcium

Iron

Ingredients:

4700 MILLIGRAMS

Your POTASSIUM GOAL per day.

Find THIS Number

...and Compare it with THIS Number

Nutrition Facts

Serving Size

Servings Per Container

Amount Per Serving

Calories

% Daily Value*

Total Fat

Saturated Fat

Trans Fat

Polyunsaturated

Monounsaturated

Cholesterol

Sodium

Potassium

Total Carbohydrate

Dietary Fiber

Sugars

Protein

Vitamin A

Vitamin C

Calcium

Iron

Ingredients:

Fruits, Vegetables,
Whole Grains, &
Low/Non-Fat Milk
Products

Most Important

This
amount
will vary
in your
diet

...get
most of
your
carbs
from
these

Nutrition Facts

Serving Size

Servings Per Container

Amount Per Serving

Calories

% Daily Value*

Total Fat

Saturated Fat

Trans Fat

Polyunsaturated

Monounsaturated

Cholesterol

Sodium

Potassium

Total Carbohydrate

Dietary Fiber

Sugars

Protein

Vitamin A

Vitamin C

Calcium

Iron

Ingredients:

25-28 GRAMS

Your FIBER GOAL per day.

Find THIS Number

...and Compare it with THIS Number

Nutrition Facts

Serving Size

Servings Per Container



Amount Per Serving

Calories



% Daily Value*

Total Fat

Saturated Fat

Trans Fat

Polyunsaturated

Monounsaturated

Cholesterol

Sodium

Potassium

Total Carbohydrate

Dietary Fiber

Sugars



Protein



Vitamin A

Vitamin C

Calcium

Iron

Ingredients:

LIMIT THESE:

(all are "added" sugars")

Brown sugar, corn sweetener, corn/malt syrup, dextrose, fructose, fruit juice concentrate, glucose, honey, lactose, maltose, molasses, sucrose, sugar

Does not separate sugars into "added" vs. "natural"

Look **HERE** to find the "added" sugar



Nutrition Facts

Serving Size

Servings Per Container

Amount Per Serving

Calories

% Daily Value*

Total Fat

Saturated Fat

Trans Fat

Polyunsaturated

Monounsaturated

Cholesterol

Sodium

Potassium

Total Carbohydrate

Dietary Fiber

Sugars

Protein

Vitamin A

Vitamin C

Calcium

Iron

Ingredients:

Lean meat, skinless poultry, fish, dry beans, peas, eggs, nuts, and seeds

THIS Amount Will Vary in Your Diet

Get Your Protein from These

Nutrition Facts

Serving Size

Servings Per Container



Amount Per Serving

Calories



% Daily Value*

Total Fat

Saturated Fat

Trans Fat

Polyunsaturated

Monounsaturated

Cholesterol

Sodium

Potassium

Total Carbohydrate

Dietary Fiber

Sugars

Protein



Vitamin A

Vitamin C

Calcium

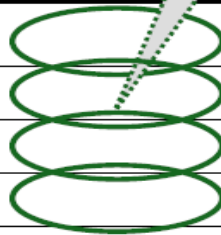
Iron

Ingredients:

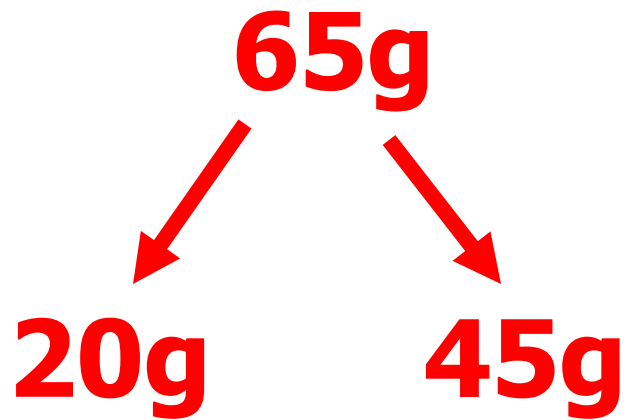
Find THESE Percentages

Compare with Your Goals for the Day

100%



Numbers to Memorize



0g 9
300mg* 7
4
4

2300 mg
(1500mg)

4700 mg
50g

25-28g

**% Calories/Day
(Complicated)**

VS.

**“Follow the Grams”
(Simple)**

My Method

American Heart Association:

Keep your **Saturated Fat** (Bad Fat)

< 10% calories/day

How to calculate:

Example: You ate **20g Sat Fat** today

Your **Total Calories** today ?

Assume: **2000** calories

20 g Sat Fat X 9 calories/g = 180 calories

180/2000 X 100 = 9 %

“Follow the Grams” Simple Method

- **Read Food Labels**
- **Add** up all **grams/day** of saturated fat
- Keep this number \leq **20** grams in foods

If you know your **Total Calories/Day**

Make Adjustment:

Your total calories X **20 g** = **grams**

2000 calories

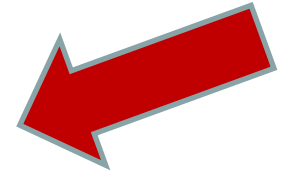
Specific to You

Nutrition Facts (Food Labels): 2018 ?

FDA Delays

| Nutrition Facts | | | |
|--|-----------|----------------------|------------|
| Serving Size 2/3 cup (55g) | | | |
| Servings Per Container About 8 | | | |
| Amount Per Serving | | | |
| Calories | 230 | Calories from Fat 72 | |
| % Daily Value* | | | |
| Total Fat | 8g | | 12% |
| Saturated Fat | 1g | | 5% |
| <i>Trans</i> Fat | 0g | | |
| Cholesterol | 0mg | | 0% |
| Sodium | 160mg | | 7% |
| Total Carbohydrate | 37g | | 12% |
| Dietary Fiber | 4g | | 16% |
| Sugars | 1g | | |
| Protein | 3g | | |
| Vitamin A | | | 10% |
| Vitamin C | | | 8% |
| Calcium | | | 20% |
| Iron | | | 45% |
| * Percent Daily Values are based on a 2,000 calorie diet. Your daily value may be higher or lower depending on your calorie needs. | | | |
| | Calories: | 2,000 | 2,500 |
| Total Fat | Less than | 65g | 80g |
| Sat Fat | Less than | 20g | 25g |
| Cholesterol | Less than | 300mg | 300mg |
| Sodium | Less than | 2,400mg | 2,400mg |
| Total Carbohydrate | | 300g | 375g |
| Dietary Fiber | | 25g | 30g |

| Nutrition Facts | |
|---|----------------------|
| 8 servings per container | |
| Serving size | 2/3 cup (55g) |
| Amount per serving | |
| Calories | 230 |
| % Daily Value* | |
| Total Fat | 10% |
| Saturated Fat | 5% |
| <i>Trans</i> Fat | |
| Cholesterol | 0% |
| Sodium | 7% |
| Total Carbohydrate | 13% |
| Dietary Fiber | 14% |
| Total Sugars | |
| Includes 10g Added Sugars | 20% |
| Protein | 3g |
| Vitamin D | 10% |
| Calcium | 20% |
| Iron | 45% |
| Potassium | 6% |
| * The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice. | |



Nutrition Facts (Food Labels): 2018



| Nutrition Facts | | | |
|--|-----------|----------------------|---------|
| Serving Size 2/3 cup (55g) | | | |
| Servings Per Container About 8 | | | |
| Amount Per Serving | | | |
| Calories | 230 | Calories from Fat 72 | |
| % Daily Value* | | | |
| Total Fat | 8g | 12% | |
| Saturated Fat | 1g | 5% | |
| Trans Fat | 0g | | |
| Cholesterol | 0mg | 0% | |
| Sodium | 160mg | 7% | |
| Total Carbohydrate | 37g | 12% | |
| Dietary Fiber | 4g | 16% | |
| Sugars | 1g | | |
| Protein | 3g | | |
| Vitamin A | | 10% | |
| Vitamin C | | 8% | |
| Calcium | | 20% | |
| Iron | | 45% | |
| * Percent Daily Values are based on a 2,000 calorie diet. Your daily value may be higher or lower depending on your calorie needs. | | | |
| | Calories: | 2,000 | 2,500 |
| Total Fat | Less than | 65g | 80g |
| Sat Fat | Less than | 20g | 25g |
| Cholesterol | Less than | 300mg | 300mg |
| Sodium | Less than | 2,400mg | 2,400mg |
| Total Carbohydrate | | 300g | 375g |
| Dietary Fiber | | 25g | 30g |

| Nutrition Facts | |
|---|------------------|
| 8 servings per container | |
| Serving size | 2/3 cup (55g) |
| Amount per serving | |
| Calories | 230 |
| % Daily Value* | |
| Total Fat | 8g 10% |
| Saturated Fat | 1g 5% |
| Trans Fat | 0g |
| Cholesterol | 0mg 0% |
| Sodium | 160mg 7% |
| Total Carbohydrate | 37g 13% |
| Dietary Fiber | 4g 14% |
| Total Sugars | 12g |
| Includes 10g Added Sugars | 20% |
| Protein | 3g |
| Vitamin D | 2mcg 10% |
| Calcium | 260mg 20% |
| Iron | 8mg 45% |
| Potassium | 235mg 6% |
| * The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice. | |

What people typically eat, not what they should eat

Problem: Package Size

Everything is bigger today



12 Oz



20 Oz

Both = 1 serving (typical consumption in 1 sitting)

Dropped from label:

- Calories from fat
- Vitamins A & C

Added to label:

- Added sugar
(chronic diseases)
- Vitamin D (bones)
- Potassium (blood pressure)

| Nutrition Facts | |
|---|---------------------------|
| Serving Size 2/3 cup (55g) Servings Per Container About 8 | |
| Amount Per Serving | |
| Calories 230 | Calories from Fat 72 |
| % Daily Value* | |
| Total Fat 8g | 12% |
| Saturated Fat 1g | 5% |
| Trans Fat 0g | |
| Cholesterol 0mg | 0% |
| Sodium 160mg | 7% |
| Total Carbohydrate 37g | 12% |
| Dietary Fiber 4g | 16% |
| Sugars 1g | |
| Protein 3g | |
| Vitamin A | 10% |
| Vitamin C | 8% |
| Calcium | 20% |
| Iron | 45% |
| * Percent Daily Values are based on a 2,000 calorie diet. Your daily value may be higher or lower depending on your calorie needs. | |
| | Calories: 2,000 2,500 |
| Total Fat | Less than 65g 80g |
| Sat Fat | Less than 20g 25g |
| Cholesterol | Less than 300mg 300mg |
| Sodium | Less than 2,400mg 2,400mg |
| Total Carbohydrate | 300g 375g |
| Dietary Fiber | 25g 30g |

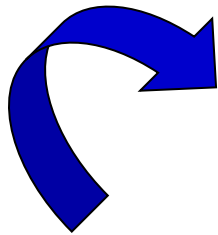
| Nutrition Facts | |
|---|----------------------|
| 8 servings per container | |
| Serving size | 2/3 cup (55g) |
| Amount per serving | |
| Calories | 230 |
| % Daily Value* | |
| Total Fat 8g | 10% |
| Saturated Fat 1g | 5% |
| Trans Fat 0g | |
| Cholesterol 0mg | 0% |
| Sodium 160mg | 7% |
| Total Carbohydrate 37g | 13% |
| Dietary Fiber 4g | 14% |
| Total Sugars 12g | |
| Includes 10g Added Sugars | 20% |
| Protein 3g | |
| Vitamin D 2mcg | 10% |
| Calcium 260mg | 20% |
| Iron 8mg | 45% |
| Potassium 235mg | 6% |
| * The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice. | |

Older Label

New Label

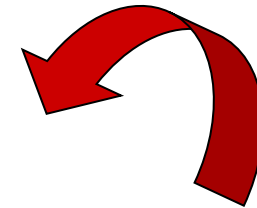
| Nutrition Facts | |
|--|------------------------------|
| Serving Size 2/3 cup (55g) | |
| Servings Per Container About 8 | |
| Amount Per Serving | |
| Calories 230 | Calories from Fat 72 |
| % Daily Value* | |
| Total Fat 8g | 12% |
| Saturated Fat 1g | 5% |
| <i>Trans</i> Fat 0g | |
| Cholesterol 0mg | 0% |
| Sodium 160mg | 7% |
| Total Carbohydrate 37g | 12% |
| Dietary Fiber 4g | 16% |
| Sugars 1g | |
| Protein 3g | |
| Vitamin A | 10% |
| Vitamin C | 8% |
| Calcium | 20% |
| Iron | 45% |
| * Percent Daily Values are based on a 2,000 calorie diet. Your daily value may be higher or lower depending on your calorie needs. | |
| | Calories: 2,000 2,500 |
| Total Fat | Less than 65g 80g |
| Sat Fat | Less than 20g 25g |
| Cholesterol | Less than 300mg 300mg |
| Sodium | Less than 2,400mg 2,400mg |
| Total Carbohydrate | 300g 375g |
| Dietary Fiber | 25g 30g |

| Nutrition Facts | |
|---|----------------------|
| 8 servings per container | |
| Serving size | 2/3 cup (55g) |
| Amount per serving | |
| Calories | 230 |
| % Daily Value* | |
| Total Fat 8g | 10% |
| Saturated Fat 1g | 5% |
| <i>Trans</i> Fat 0g | |
| Cholesterol 0mg | 0% |
| Sodium 160mg | 7% |
| Total Carbohydrate 37g | 13% |
| Dietary Fiber 4g | 14% |
| Total Sugars 12g | |
| Includes 10g Added Sugars | 20% |
| Protein 3g | |
| Vitamin D 2mcg | 10% |
| Calcium 260mg | 20% |
| Iron 8mg | 45% |
| Potassium 235mg | 6% |
| * The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice. | |



grams/milligrams

Footnote



no grams/mg

Footnote

YOUR DIET ANALYSIS

5 extra credit points

Start collecting 3 Day Data

Assignment

What's a good potato chip?



| | <u>WISE</u> | <u>TriSum</u> | <u>Lay's Baked</u> |
|--------------------|--|--|---|
| Ingred. | Veg. oil, one of following oils, <u>salt</u> | <u>Partially hydrogenated</u> soybean oil, <u>salt</u> | Starch, sugar, corn oil, <u>salt</u> , soy lecithin |
| Serving | 28g (16 chips) | 28g (20 chips) | 28g (15 chips) |
| Calories | 150 | 150 | 110 |
| Fat (g) | 10 | 9 | 1.5 |
| Sat Fat (g) | 3 | 2.5 | 0 |
| T-Fat (g) | 0 | 3.5 | 0 |
| Chol. (mg) | 0 | 0 | 0 |
| Na (mg) | 190 | 115 | 180 |

LAY'S CLASSIC

RUFFLES

CAPE COD

Ingred. Sunflower oil,
salt

Sunflower oil,
salt

Canola oil,
salt

Serving 28g (15 chips)

28g (12 chips)

28g (19 chips)

Calories 150

160

150

Fat (g) 10

10

8

Sat Fat (g) 1

1

0.5

T-Fat (g) 0

0

0

Chol. (mg) 0

0

0

Na (mg) **180**

160

110

Marketing Food



| Nutrition Facts | | Amount/Serving | %DV* | Amount/Serving | %DV* |
|---|--------------|---|--|----------------------|-----------|
| Serv Size | 2 Tbsp (32g) | Total Fat 16g | 24% | Total Carb 8g | 3% |
| Servings About 16 | | Sat Fat 2.5g | 13% | Dietary Fiber 2g | 9% |
| Calories 190 | Fat Cal 130 | Trans Fat 0g | | Sugars 3g | |
| | | Cholest 0mg | 0% | Protein 7g | |
| | | Sodium 140mg | 6% | | |
| | | Iron 4% • Vitamin E 10% • Riboflavin 2% • Niacin 20% | | | |
| *Percent Daily Values (DV) are based on a 2,000 calorie diet. Not a significant source of vitamin A, vitamin C and calcium. | | | | | |
| INGREDIENTS: MADE FROM ROASTED PEANUTS AND SUGAR. CONTAINS 2% OR LESS OF: MOLASSES, FULLY HYDROGENATED VEGETABLE OILS (RAPESEED AND SOYBEAN), MONO AND DIGLYCERIDES, SALT. | | | LOOK FOR THE FLAVOR SEAL CONTAINS NO PRESERVATIVES NO REFRIGERATION REQUIRED. | | |
| ©/® THE J.M. SMUCKER COMPANY ORRVILLE, OH 44667 USA | | | | | |
| | | THIS PACKAGE IS RECYCLABLE HOWEVER, RECYCLING PROGRAMS FOR THIS PACKAGE MAY NOT EXIST IN YOUR AREA. | | | |

CONTAINS 12g FAT PER SERVING COMPARED TO 16g IN PEANUT BUTTER

| Nutrition Facts | | Amount/Serving | %DV* | Amount/Serving | %DV* |
|--|--------------|--|---|-----------------------|-----------|
| Serv Size | 2 Tbsp (36g) | Total Fat 12g | 19% | Sodium 220mg | 9% |
| Servings About 14 | | Sat Fat 2g | 10% | Total Carb 15g | 5% |
| Calories 190 | Fat Cal 100 | Trans Fat 0g | | Fiber 2g | 7% |
| | | Polyunsat Fat 3.5g | | Sugars 4g | |
| | | Monounsat Fat 6g | | Protein 7g | |
| | | Cholest 0mg | 0% | | |
| | | Calcium 2% • Iron 4% • Niacin 30% • Vitamin B6 6% | | | |
| | | Folic Acid 8% • Magnesium 15% • Zinc 6% • Copper 10% | | | |
| *Percent Daily Values (DV) are based on a 2,000 calorie diet. Not a significant source of vitamin A and vitamin C. | | | | | |
| INGREDIENTS: PEANUTS, CORN SYRUP SOLIDS, SUGAR, SOY PROTEIN, CONTAINS 2% OR LESS OF: SALT, FULLY HYDROGENATED VEGETABLE OIL (RAPESEED AND SOYBEAN), MONO AND DIGLYCERIDES, MOLASSES, MAGNESIUM OXIDE, NIACINAMIDE, FERRIC ORTHOPHOSPHATE, ZINC OXIDE, COPPER SULFATE, FOLIC ACID, PYRIDOXINE HYDROCHLORIDE. | | | CONTAINS NO PRESERVATIVES NO REFRIGERATION REQUIRED THIS PACKAGE IS RECYCLABLE. HOWEVER, RECYCLING PROGRAMS FOR THIS PACKAGE MAY NOT EXIST IN YOUR AREA. | | |
| ©/® THE J.M. SMUCKER COMPANY, ORRVILLE, OH 44667 USA | | | | | |
| | | | | | |

| | Regular | Reduced Fat | Taste? |
|-------------------|----------------|--------------------|------------------|
| Calories | 190 | 190 | |
| Fat | 16g | 12g | ↓ Fat |
| Sat Fat | 2.5g | 2g | ↓ Sat Fat |
| Trans | 0 | 0 | |
| PUFA | ? | 3.5g | |
| Mono | ? | 6g | |
| Chol | 0 | 0 | |
| Sodium | 140 mg | 220mg | ↑ Sodium |
| Total Carb | 8g | 15g | ↑ Carb |
| Fiber | 2g | 2g | |
| Sugars | 3g | 4g | ↑ Sugars |
| Protein | 7g | 7g | |

Serving size 2 Tbsp

ADDED SUGAR & CHILDREN

FAST TAKE!

**Kids and "Added Sugars:"
How much is too much?**



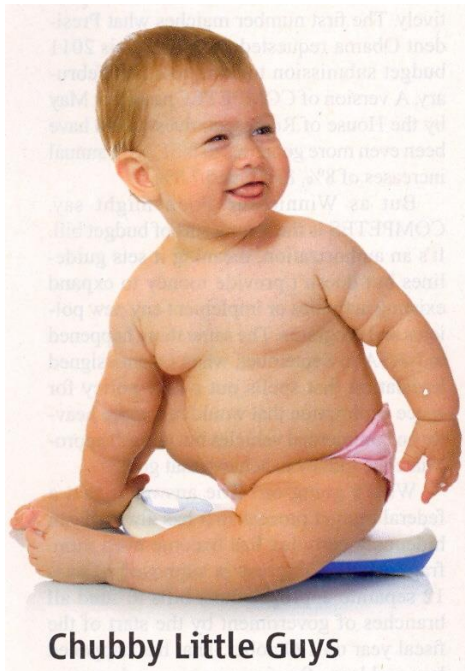
@FACTSFollowers

Chubby Babies

2001 University of Michigan Study

US Children at **9 months: 32%** obese or
at risk of obesity

Importance: Early Intervention (prevention)



Chubby Little Guys

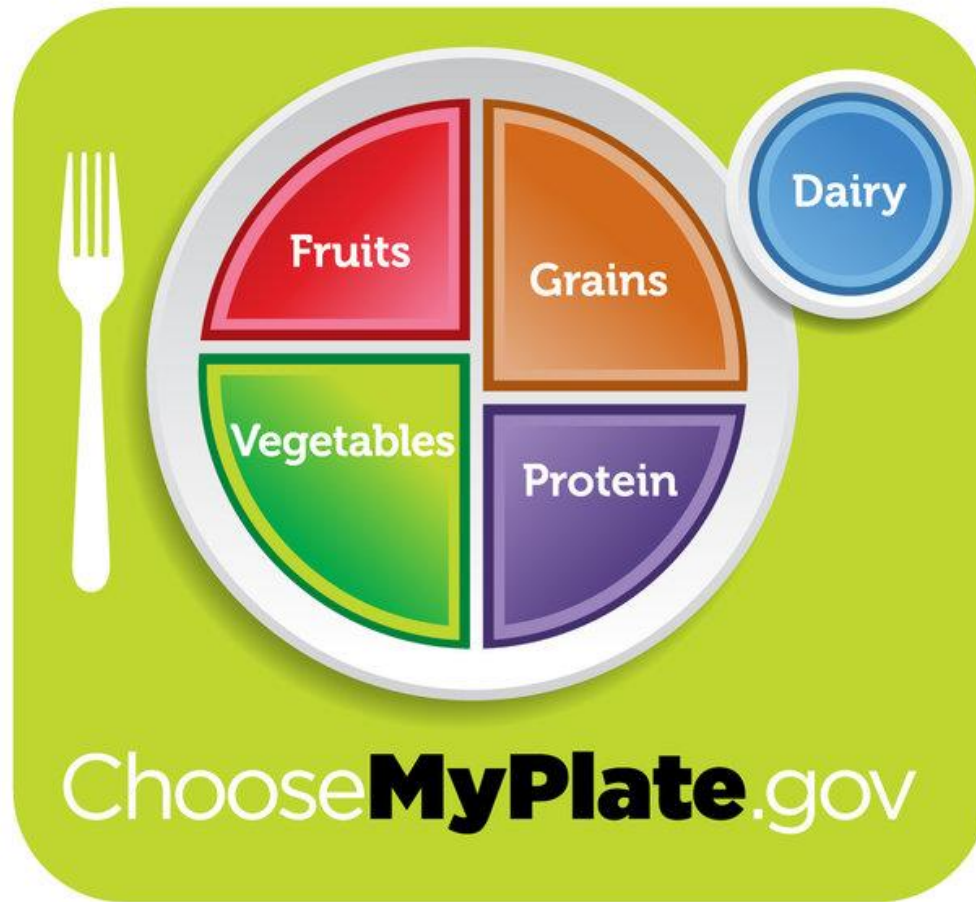
American Heart Association
Children: 2-18

Added sugar **<25g/day**

Limit- sugar drink: **8oz/wk**

< 1 year: No fruit juice

US Department of Agriculture (June 2011):
simple way to eat healthy: all food groups,
portions of each



Michele Obama

“Partnership for healthier America”

Pledge: Wal-Mart, Walgreens,
SuperValu: expand/open

1500 stores in “Food Deserts”

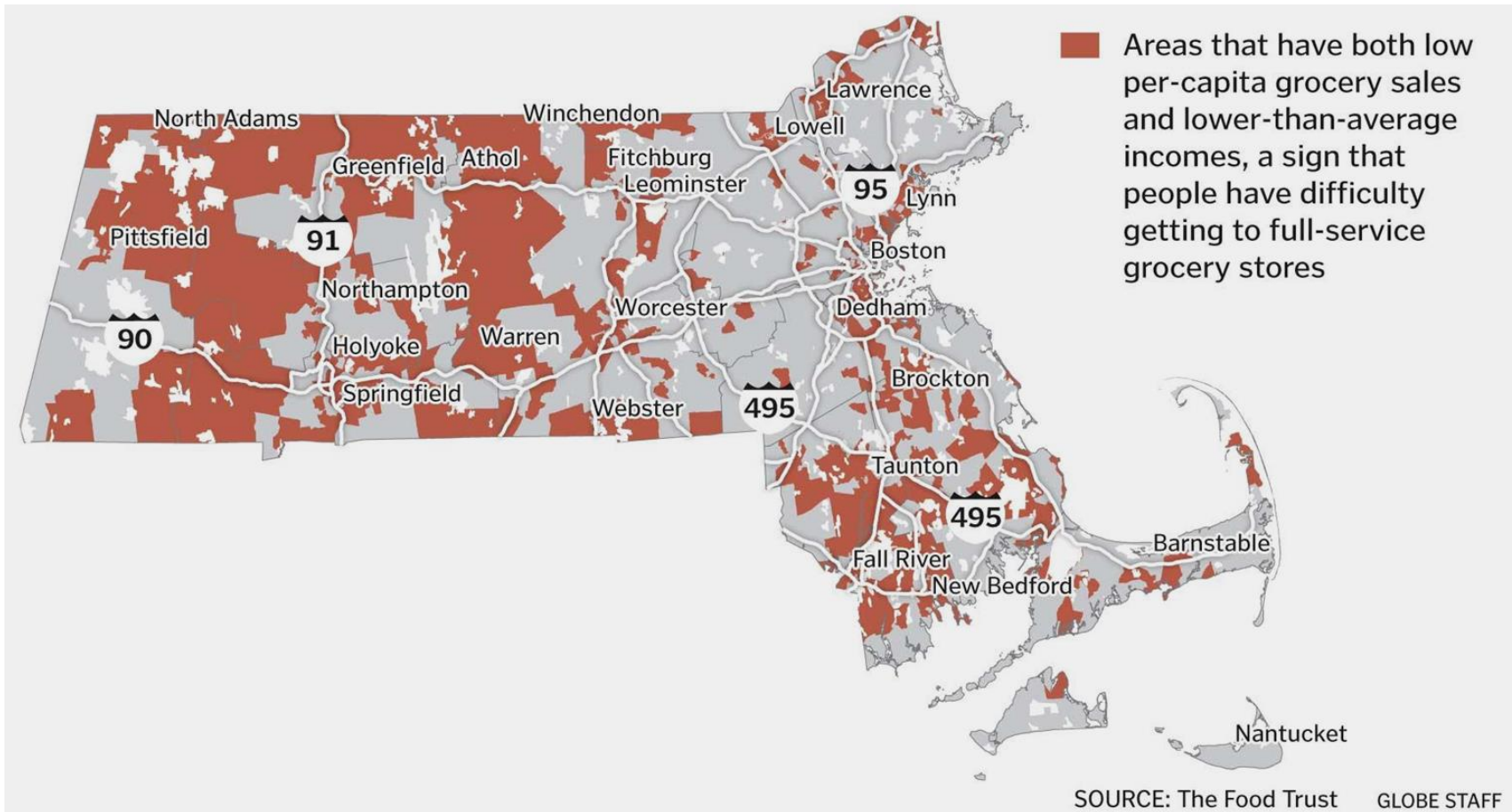


Wal-Mart 5 year plan:

- ↓ Salt, fats, sugars in packaged foods
- ↓ Price: fruits and veggies

Boston Globe 5/3/17 **40%** Mass residents: poor access to supermarkets

FOOD DESERTS



Food Insecurity: Lowell

Janelle Goode unemployed mom: difficulty feeding sons **healthy diet**



WENDY MAEDA/GLOBE STAFF

Janelle Goode, a single Lowell mother who is now unemployed, has struggled to feed her young sons a healthy diet.

A rising hunger among children

College Food Pantries

- 300 US Colleges
- Poor students- Food Insecurity
- Stress/anxiety:
Where is next meal?
- Also food vouchers,
Food "swipes"
donations



Rebecca Harmata
Brooklyn College

Outside work, soccer goalie

ARAMARK: UML food service

- Serves \$2 billion meals/year
- Schools, hospitals, sports arenas
- Serves 40 teams: NBA, NFL, NHL
- By 2020: ↓ 20% **fat and sodium**
- ↑ Fruits, veggies, whole grains



Public Pressure on Food Industry

McDonald's, Panera, Chick-fil-A, Tyson:

Chickens treated with ~~antibiotics~~



Panera: "transparency- consumer right"

~~Artificial~~ colors, preservatives, sweeteners, flavors



Cheerios, Similac (baby formula), Chipotle

~~GMO's~~

Know for exam:

- 1) What is a macronutrient?**
- 2) What is an example of a chronic disease?**
- 3) Know about Dietary Guidelines: foods to limit vs. increase**
- 4) Know about foods in the Mediterranean Diet**
- 5) What are the major food groups?**

For exam:

- 6) Understand: saturated, monounsaturated, polyunsaturated, trans fats**
- 7) Know calories/gram for: fat, carb, protein, and alcohol**
- 8) Know Dietary Guideline recommendations for sodium, potassium, fiber, added sugar**

American Diet

Past

Milk

Fruit/Veggies

Plant Protein

(low fat, no

cholesterol)

More Fiber

Present

Meat, fish

Poultry

**Sugar, soft
drinks**

Animal Protein

Processed Foods

High salt/calories

People – other countries:

↑ **Starches**

↑ **Vegetables**

↓ **Sugar**

↓ **Meat, Fat**

↓ **Chronic Diseases**



HUMAN EVOLUTION

**What's for Dinner? Researchers
Seek Our Ancestors' Answers**

In general:

↑ Affluence ↑ Meat

**↑ Heart
Disease &
Cancer**

People other countries



U.S.

Adopt our diet

**Develop our chronic
diseases**

First McDonald's in Moscow

Major change: Communism & foreign investment- 30,000 people served- opening day



Today: Dramatic increase American fast food in Russia: **279 McDonald's**



Wendy's 2011

NY Times June 20, 2006 "McDonald's operating profit in **France** last year was **second** only to that of McDonald's in the United States."



NY Times 10/19/86 “**McDonald’s** sells more than **\$400** million worth of food in **Japan.**”



China





McDonald's: largest
state-run
union in
China 2002: **184**
million overweight
31 million **obese**

Affluent young people in India acquiring “new tastes” for Fast Food

\$2.5 billion Fast Food market in India: 2013



Prosperity in Viet Nam

↑ **Fast Food Restaurants (KFC)**

↑ **Type 2 Diabetes**

“diabetes foot”: amputations



“Africa’s Gains Come with an Alarming Byproduct: **Obesity**” NY Times 1/28/18



**Poorest Continent
AIDS Epidemic**

Africa: Malnutrition High

- Some parts: ↑ Economic Growth
 - ↑ **Obesity, Diabetes**
 - Rural Farming → Cities → Sedentary Living
 - ↑ Cars/Motorbikes ↓ **Walking**
 - Traditional Diet: beans, carrots, kale
 - Cities: **Cheap** Chips, Fries, Fried Dough
 - Expensive: Fish, veggies, apples
 - ↑ **Coca-Cola, Burger King, Domino's**
- Stigma: Thin: poor, sick vs. heavy-wealthy

Eating at Restaurants/Fast food
Americans eat **>1/3** meals outside
home



Significant effect on diet
92% Restaurant meals **too** high
in calories (2016 study)

Dining Out

Good Tips

**Review Sheets-
Packet #1 (Web site)
for 1st Exam**

USDA- Restaurant Food

↑ **Serving size** over the years
More food- more calories



30 years ago

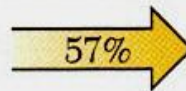
Today

Percent increase in portion size

Soft drinks

French fries

Cheeseburgers



Your Body Chemistry

YOUR BODY

ATOMS: 99% Hydrogen

Oxygen

Carbon

Nitrogen

Held together: **Chemical
Bonds**

Biomolecules: carbon based

Carbohydrates

Fats

Protein

DNA/RNA

Your Food: most energy
from carbohydrates &
fats

Your body: energy stored
as carbohydrates &
fats

Protein: not stored for
body energy

Calories: amount of **energy** in chemical bonds of food

Fats: 9 calories/gram

Carbohydrates: 4 calories/gram

Protein: 4 calories/gram

Alcohol: 7 calories/gram

Carbohydrates

1) **Simple Sugars**

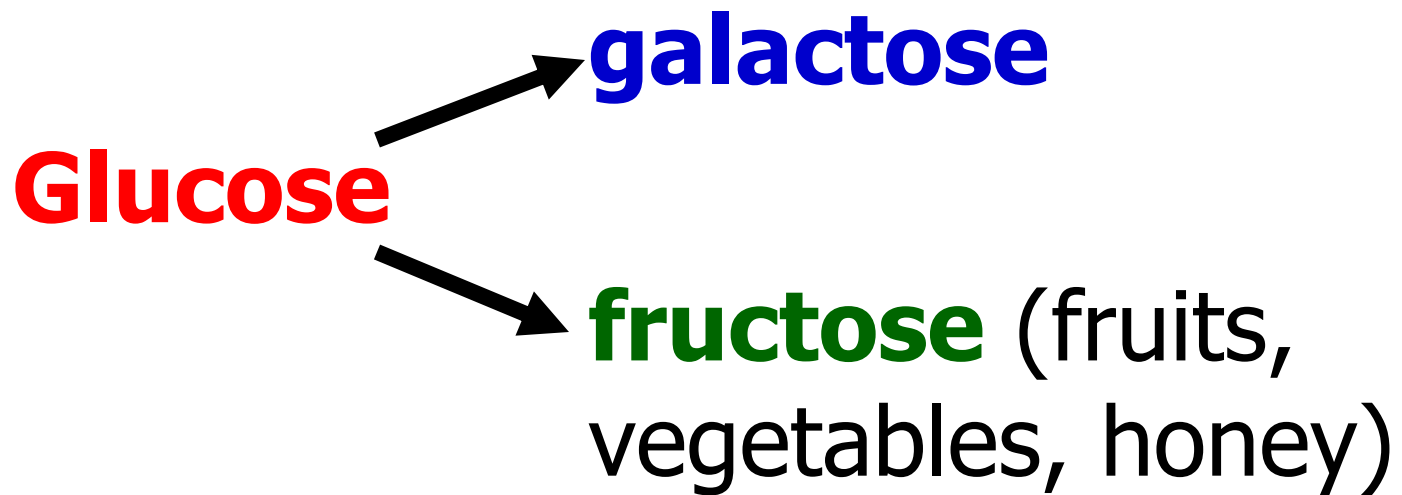
2) **Complex
Carbohydrates**

(starch, glycogen, fibers)

Simple Sugars

- **Monosaccharides:**

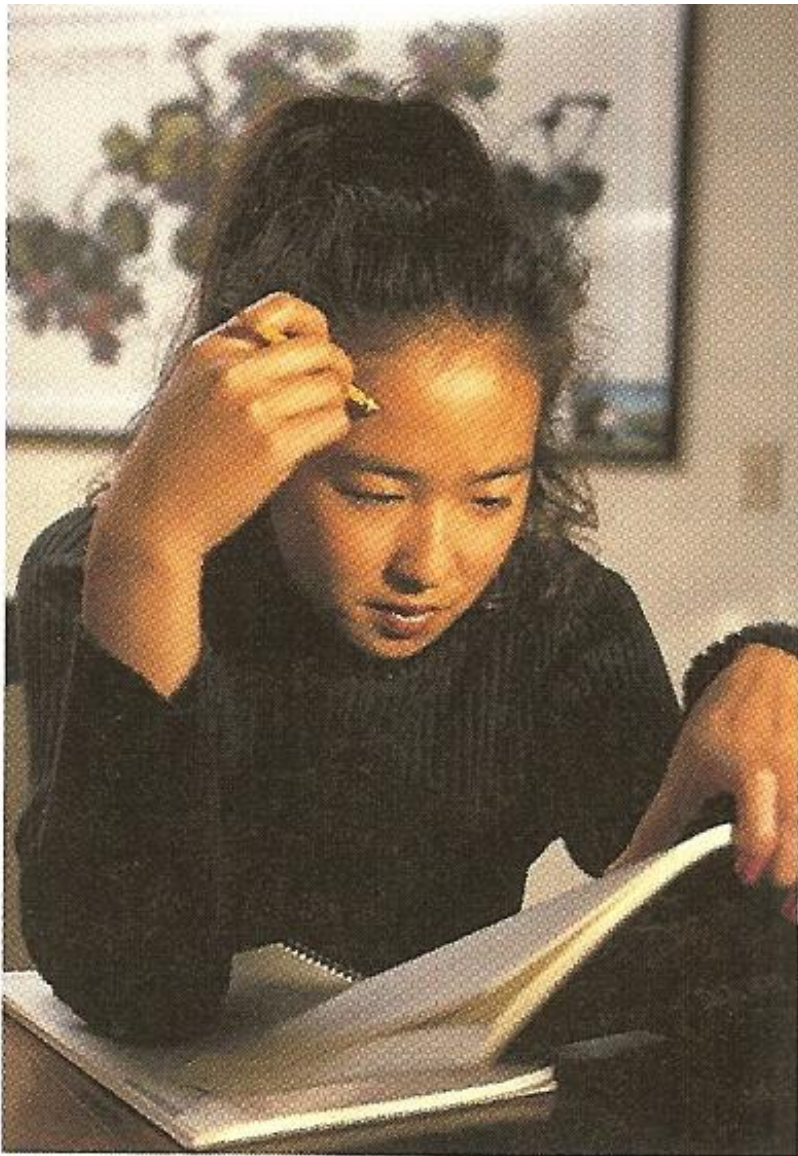
Example: **glucose** (blood sugar)



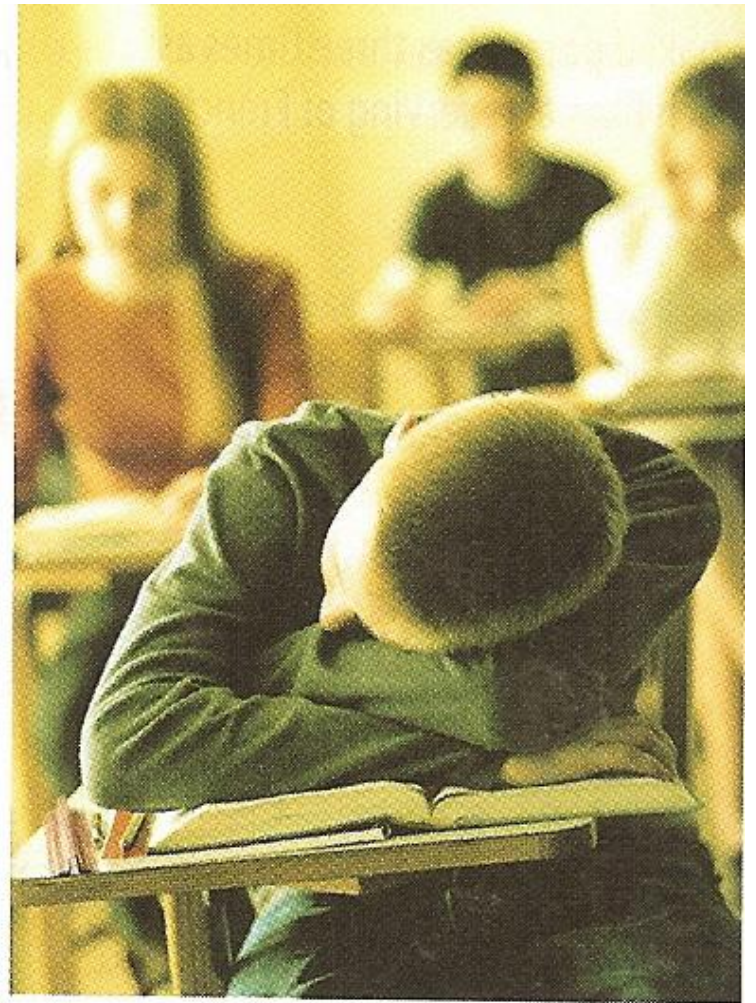
Glucose: very important

Only source energy- **red
blood cells**

Preferred energy: **brain,
nervous system, placenta,
fetus**



In our bodies, glucose is the preferred source of energy for the brain.




Our red blood cells, brain, and nerve cells primarily rely on glucose. This is why you get tired, irritable, and shaky when you have not eaten for a prolonged period of time.

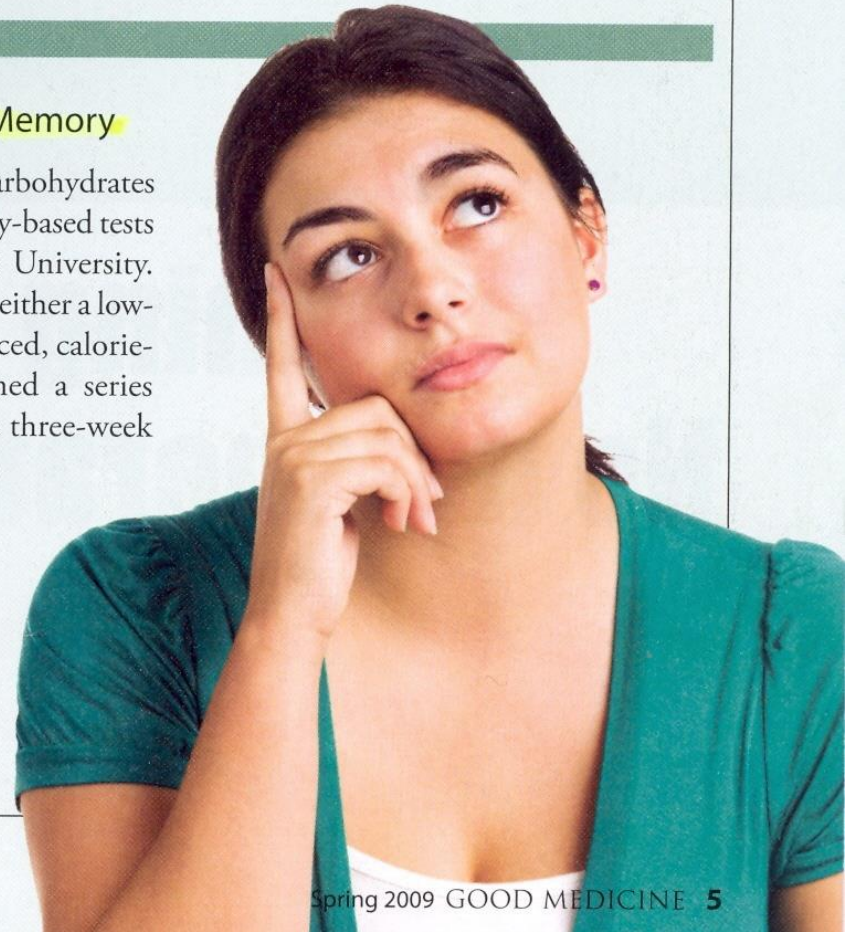
Tufts
University
Study 2009
Dieters:
Eliminate
Carbs
Score
Lower:
Memory tests

WEIGHT CONTROL

Low-Carb Diet Impairs Memory

Dieters who eliminated carbohydrates scored lower on memory-based tests in a new study from Tufts University. Nineteen women consumed either a low-carbohydrate diet or a balanced, calorie-restricted diet and performed a series of cognitive tests. Over the three-week study, low-carbohydrate dieters showed a gradual decline in cognition, which returned to normal after carbohydrates were reintroduced. 

D'Anci KE, Watts KL, Kanarek RB, Taylor HA. Low-carbohydrate weight loss diets. Effects on cognition and mood. *Appetite*. 2009;52:96-103.



Sugars

- **Disaccharides**

Maltose: malt products (brewing, distilling, yeast making)

Sucrose: table sugar (sugar cane, maple syrup, honey)

Lactose: milk sugar (human & cow's milk)

High Fructose Corn Syrup (HFCS)

Corn starch



enzyme



**high fructose
corn syrup**

**HFCS: 55% fructose, 45% glucose
(unbound)**

**Sucrose: 50% fructose, 50% glucose
(Bound-chemical bonds)**

High Fructose Corn Syrup (HFCS)

“Devil’s Candy”: found everywhere

Why use it?

1. **Safe**
2. **Cheaper** than sugar
3. **Liquid**: easier to mix with drinks and food
4. **Sweeter** than sucrose



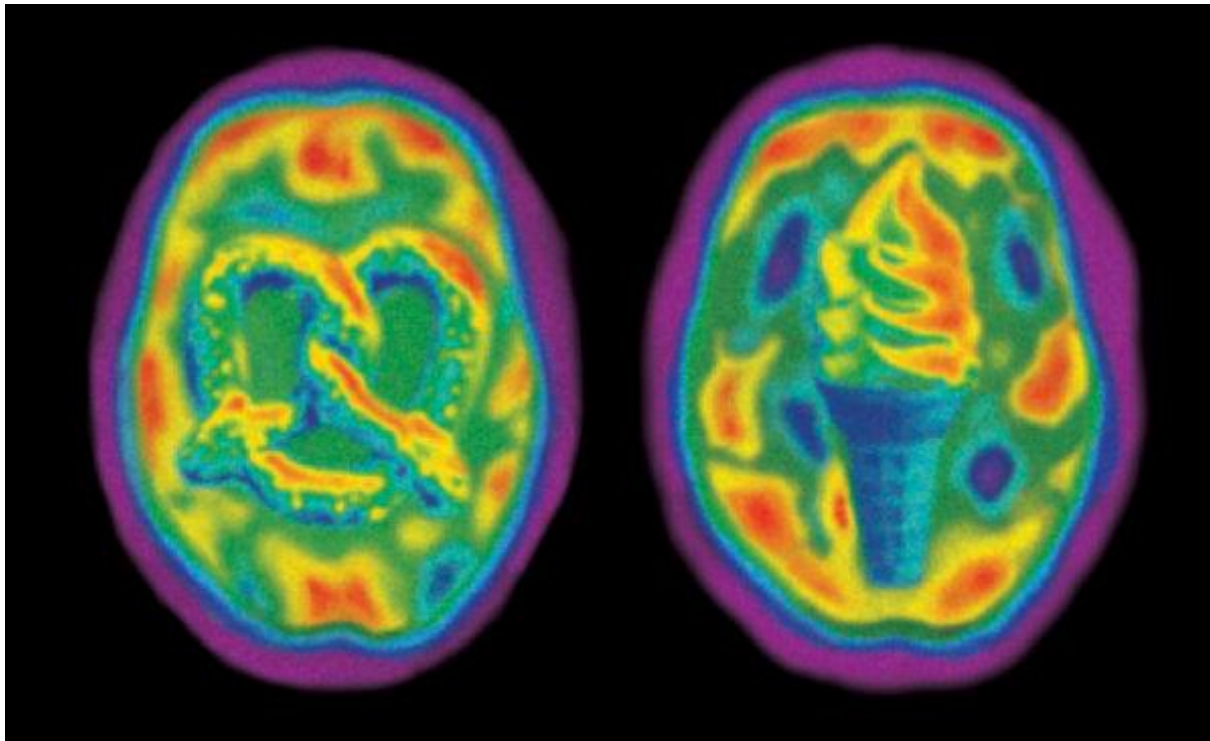
HFCS and Obesity?

- Some studies: yes
- Other research: HFCS **“not uniquely fattening”**
- More important: **drinking too** much **sweetened soft drinks: ↑ obesity**
- **1** 12 ounce soft drink/day = **“added” sugar allowance (USDA)**

Glucose vs. Fructose Metabolism

Normal weight people: drank **300**
calories: **Glucose** or **Fructose**

Measure **MRI blood flow** in brains



After Glucose

- ↓ Blood flow:
key brain areas-
appetite
regulation

- People
feel “full”

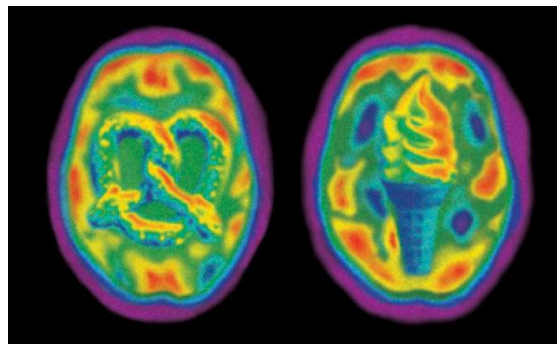
Satiety

After Fructose

Brain **appetite**
areas

Stay “**active**”

People **don't**
feel “**full**”



YOUR DIET ANALYSIS

5 extra credit points

USDA National Nutrient Database for Standard Reference



Release #28 → Search database online

Food Search → **Select Source** →
Standard Reference

Foods Listed in Alphabetical Order

Or by Type of Food: “Enter 1 or More Items”

**Click on Food for Detailed Composition
(Na, K, Fiber, Saturated Fat)**

Ex. Sirloin Steak: At top- change
amount eaten (ounces)



Ex. Broccoli: listed: 1 cup, 1 bunch,
1 stalk



Complex Carbohydrates

Many glucose molecules
linked: **chemical bonds**

Differ in **structure** (straight vs.
branched) and **type** of
chemical bonds

Animals

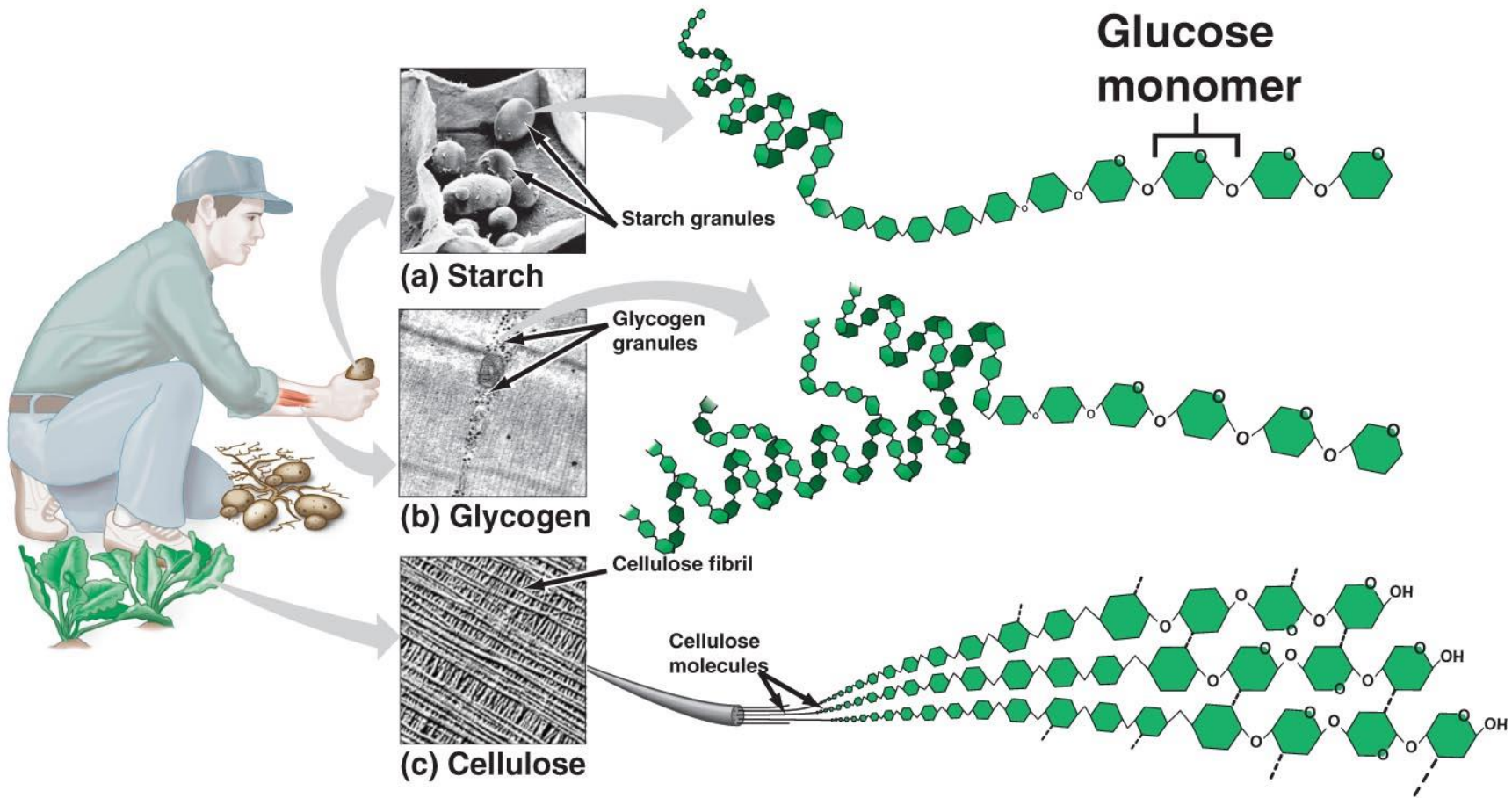


Glycogen- stored
glucose: **liver,**
muscles

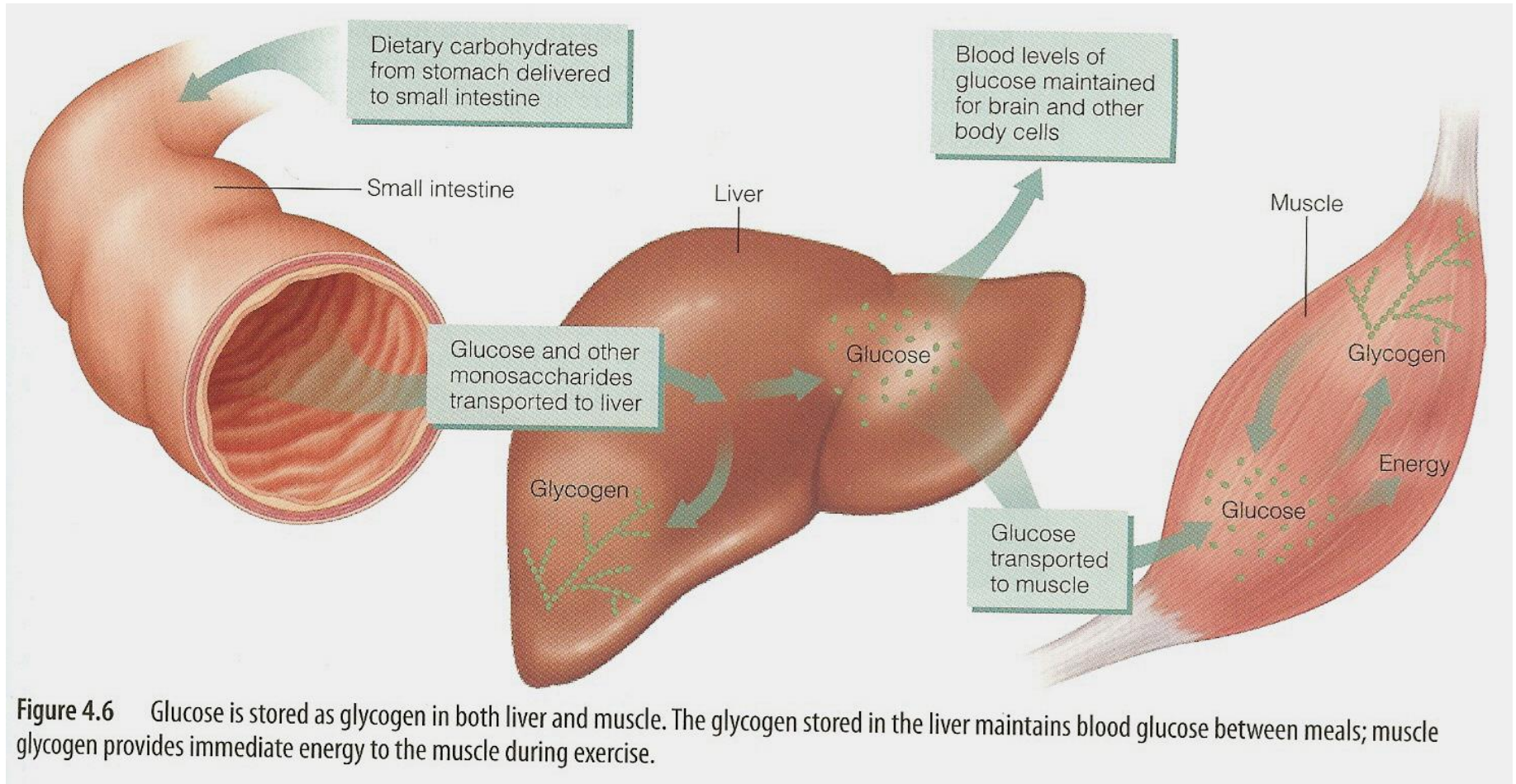
Plants



Starch-stored
glucose
&
Fibers
(cellulose)



Starch → Glucose → Glycogen

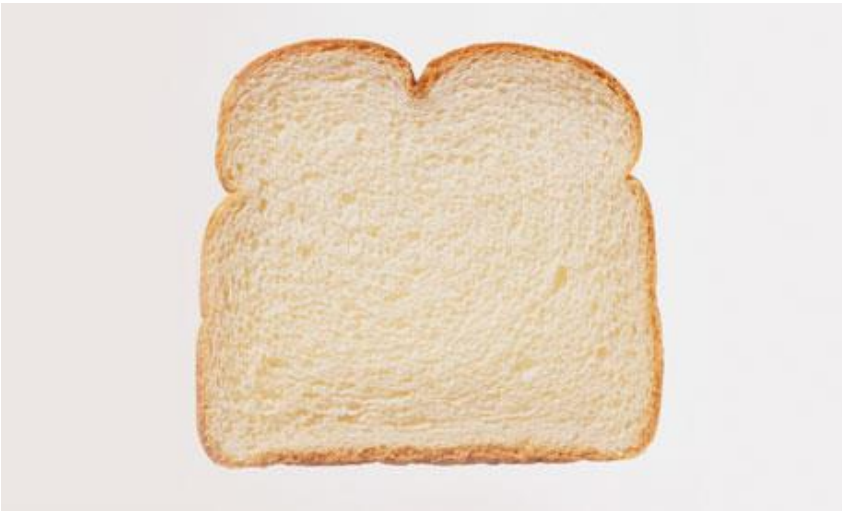


Chewing Assignment

Bread (starch)

enzyme

**maltose
(sweet)**

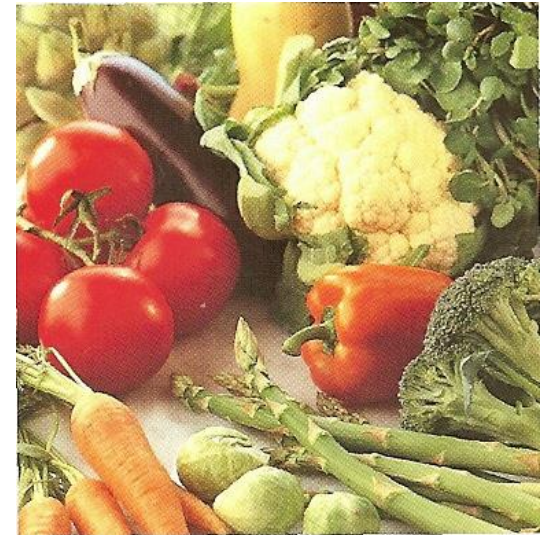
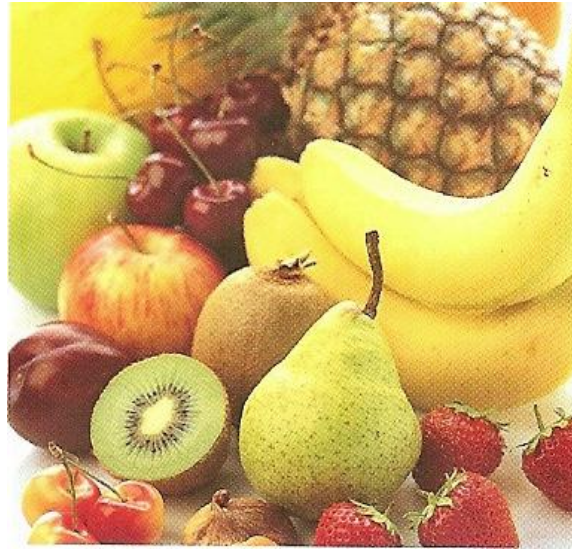


Fiber(s)

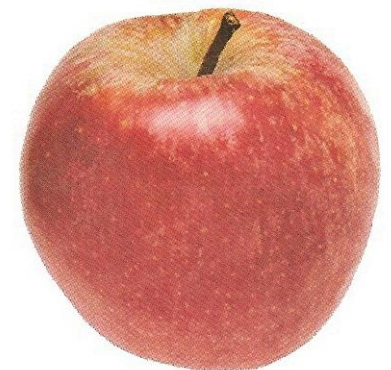
- Mostly many **glucose** molecules
- Example: **cellulose**- plant cell walls
- **Nondigestible** carbohydrate
- Fiber breakdown: ~~human enzymes/chemical bonds~~



Whole-grain foods provide more nutrients and fiber than foods made with enriched flour.



Brown rice is a good food source of dietary fiber.



Fibers

2 types



```
graph TD; A[Fibers] --> B[2 types]; B --> C[Soluble]; B --> D[Insoluble]
```

Soluble

Insoluble

Most fiber rich foods: both types

Soluble Fiber

- Holds (dissolves in) **H2O**
- Forms **gel-like mass** in intestine
- **↑ Weight of feces**
- Partially digested **bacteria**

gas

The diagram consists of two red arrows originating from the word 'bacteria' in the list above. One arrow points down and to the left towards the word 'gas', and the other points down and to the right towards the phrase 'fatty acids (absorbed)'.

fatty acids (absorbed)

Soluble Fiber Examples

- **Apples (pectin) (Kaopectate)**
- **Grains (oats, barley, rye)**
- **Fruits**
- **Vegetables**
- **Oatmeal**
- **Legumes (peas, chickpeas, beans, lima beans, soybeans, peanuts, lentils)**

Insoluble Fiber

- **Doesn't** dissolve in H₂O
- **Not digested** by intestinal bacteria
- Adds **bulk** to feces
- **Not changed** during passage through intestine

Insoluble Fiber Examples

- **Wheat, rye bran (covering-seed)**
- **Brown rice**
- **Whole wheat breads & cereals**
- **Seeds**
- **Legumes**
- **Skins of fruits and vegetables**
- **Broccoli**
- **Celery**

Why should you eat fiber?

- Slows **breakdown** starch → glucose
- Slows **increase** in blood glucose
- **Binds** to **cholesterol** in intestine
- **Lowers blood cholesterol**
- Promotes **fullness, reduces hunger feelings**

Why should you eat fiber?

- Keeps GI tract **clean/healthy**
- **Exercises** your colon muscles
- Regular/easier **bowel** movements
- Prevents: **constipation**
- **Speeds up movement food through intestines** (Transit)
- Protects against: ? **colon cancer**

Fiber and Colon Cancer

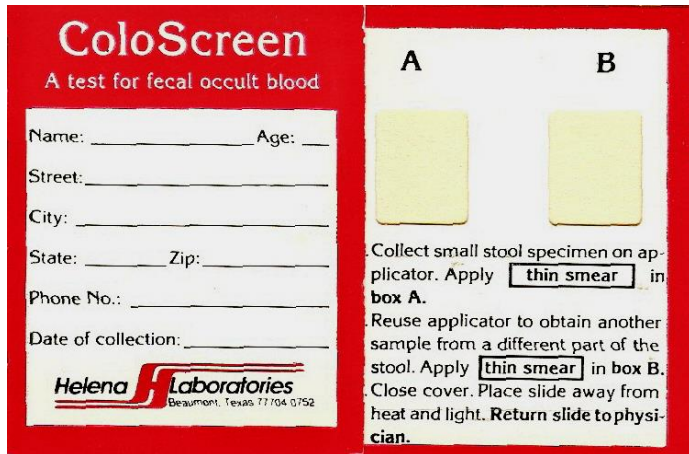


Fecal Stool Based Cancer Screening

Detects

Blood

**Blood & DNA
mutations: cancer or
polyps (FDA 2014)**



ColoScreen
A test for fecal occult blood

Name: _____ Age: _____
Street: _____
City: _____
State: _____ Zip: _____
Phone No.: _____
Date of collection: _____

Helena Laboratories
Beaumont, Texas 77704-0752

A **B**

Collect small stool specimen on applicator. Apply **thin smear** in **box A**.
Reuse applicator to obtain another sample from a different part of the stool. Apply **thin smear** in **box B**.
Close cover. Place slide away from heat and light. **Return slide to physician.**



2011, 2014 compilation many studies
(meta-analysis)



DIETARY FIBER



RISK BREAST CANCER



Heart Disease

Significant inverse relationship

Fiber Supplements

Psyllium (vegetable fiber):

Metamucil, psyllium enriched cereals & breads

Stool softeners/bulk formers

Help with **constipation & diarrhea**

Fiber and Fluid

↑ **Fiber** need ↑ **Fluid**

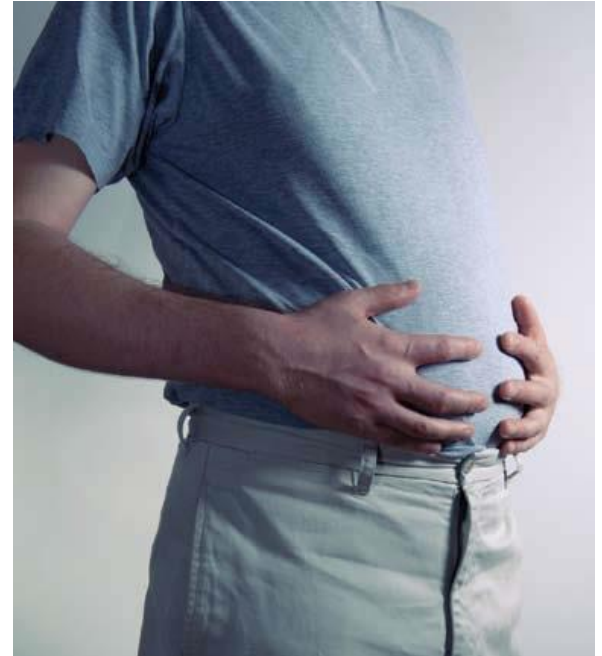
Without fluid (**H₂O**): stools
hard/difficult bowel
movements



Adding fiber to your diet

Sudden ↑ fiber in diet

- **Gas**
- **Diarrhea**



Therefore: ↑ fiber in diet
gradually & drink enough **fluid**

Lactose Intolerance

- Babies digest milk (**lactase**)
- ↓ **Lactase** with age
- Some people ↓ ↓ lactase: can't digest milk
- Lactose → large intestine
bacteria: acids + gas
- Bloating, gas, cramps, diarrhea

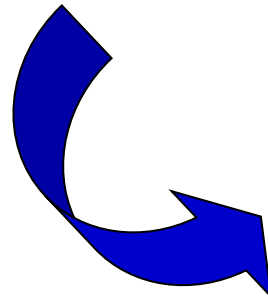
Lactose Intolerant Adults

- 5% people Northwestern Europe descent
- **75%: African Americans**
- **90%: Asian Americans**

Problem: ↓ Milk/milk products
↓ **Calcium** intake

Leonard Hofstadter:

Lactose intolerant



Howard Wolowitz:

tolerates lactose

but **only** has a

master's from **MIT**



Solutions

- **Small intake** dairy products throughout day
- **Yogurt/cheese**- during processing- lactose digested
- **Lactase tablet**- before drinking milk
- **Lactose-free** milk



Figure 4.18 There are many products available on the market today that contain the lactase enzyme or are low in lactose. These products are developed for people with lactose intolerance.

Plant “Milks”

Soy, Almond, Rice

- **No lactose**
- **Low saturated fat**
- **No cholesterol**
- **Soy milk: “complete” protein**
- **Fortified with vitamins A, D, and calcium**






Sugar Substitutes

- **Little/no calories**
- **Added to sugar-free, low-calorie, “light” foods**
- Alternative to simple sugars
- **Generally safe**
- **Don't make food “healthy”**

Artificial Sweeteners



Sugar Substitutes

- Benefits: **diabetic**- control blood sugar &  **dental cavities**
- **Weight control?** Maybe if part of weight control program
- **??**  American obesity epidemic with  **sugar substitutes**

Imperial College London 2017 Study

Artificially Sweetened Drinks (**Diet** Drinks)

- **No sugar, low/no calories**
- **No better than regular sugar drinks for **weight control****
- **Why? Compensation Rationale:**
 - ↓ calories- diet drink ↑ calories-food
- **Concern: long-term weight gain**



Review for Exam: WEB Site

1. **Food Allergies: Examples**
2. **Vitamins: Fat soluble vs. water soluble**
Examples & how they work
3. **Minerals: Examples & how they work**
4. **Water: why it is important**
5. **Metabolism/Cell Respiration**
6. **Read all articles in Packet #1**

**How much protein do you
need each day to be in
nitrogen balance?**

Pick one day

**Food & Drink
Amount**

**Protein
(grams)**

Breakfast

1

2

3

Lunch

1

2

3

Dinner

1

2

3

Snacks

1

2

3

Total Protein (grams)

Average adult protein needs:
0.8 grams/**kilogram** body weight/day

How to find your daily protein needs:

1) First calculate your **weight** in
kilograms:

Weight in **pounds** divided by

2.2

RDA for Protein

Male
& Female

Age
(years)

RDA Factor
(grams/kg)

0-0.5

1.52

0.5-1

1.50

1-3

1.10

4-8

0.95

9-13

0.95

14-18

0.85

≥ 19

0.80

What
about
this?



Weight X RDA Factor **(0.80)** =
(kilograms)

How much
protein you
need daily
**(nitrogen
balance)**

Typical American

Eats: **100 grams** protein/day

Reference person:

154 pounds divided by 2.2 = **70**
kg (wt)

RDA: **70** kg X **0.8** = **56** grams/day
protein

In general:

Most healthy people don't
need more than 2X
RDA for protein

Quick Way to Calculate your RDA Daily Protein Need (adults)

0.36 X your weight



Athletes and Protein

Newer studies: athletes benefit from **1.2 to 1.7 g/kg/day** of protein

- Especially true: endurance athletes, weight lifters, resistance training, football, hockey, other power sports
- **Protein used for: repair of sports damage, lean muscle mass, “remodeling” muscle proteins (exercise stress/strain), optimal levels for body physiology**

Hot Dog Man: "The Tsunami"

July 4, 2004: Brooklyn- Nathan's
famous hot dog eating contest

Takeru Kobayashi- Japan

5' 7" **132** pounds

Ate **53.5** hot dogs in **12** minutes-
world record





Extra credit points

- 1) How much protein does he need/day?
- 2) How much protein did he get in 53.5 hot dogs (Fenway Franks)?

Extra Credit

Name: _____

Grams of protein I eat each day: _____

My RDA (grams) for protein: _____

Nitrogen balance: yes or no (circle)

Hot Dog Man

Hot Dog Man's RDA (grams): _____

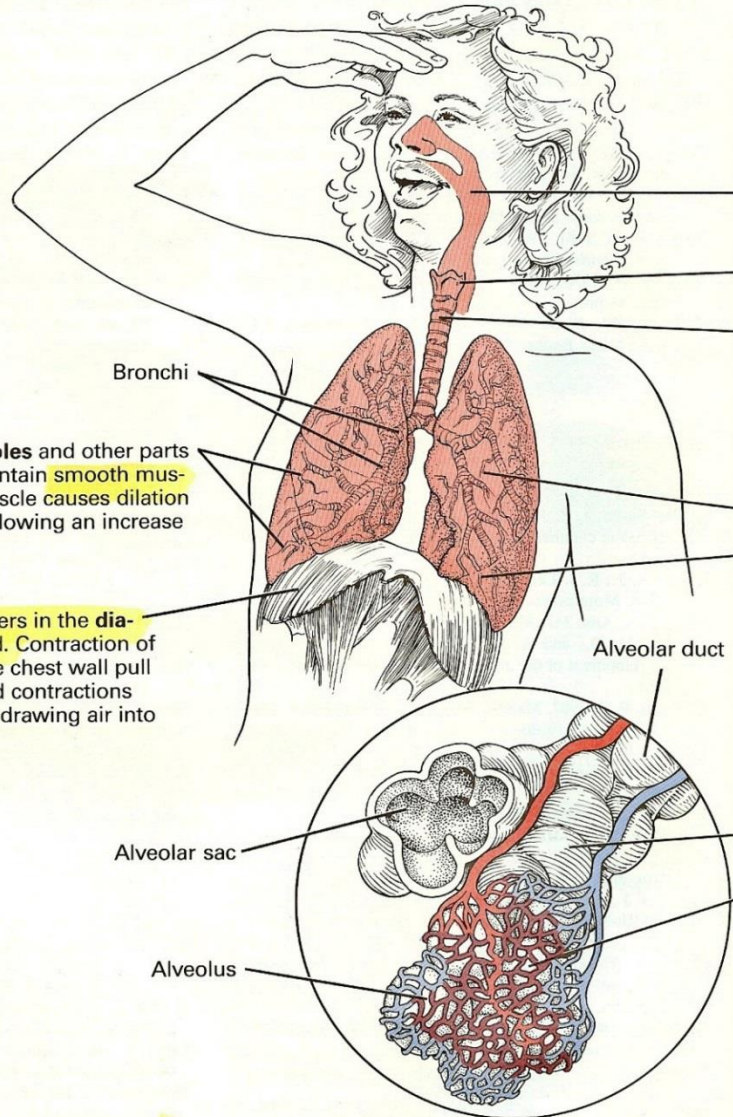
Grams of hot dog protein he ate: _____

Metabolism

All body chemical reactions

- 1. Anabolism**- building up processes: e.g. making new cell protein
- 2. Catabolism**: breaking down: e.g. energy release from glucose

What happens when you breathe?



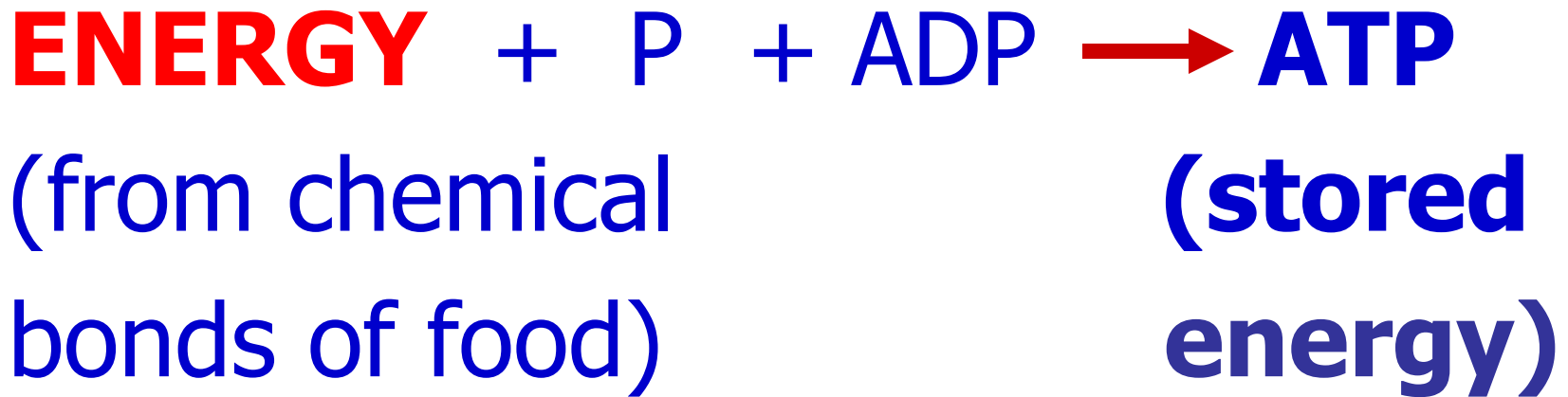
The walls of the **bronchioles** and other parts of the respiratory tract contain **smooth muscle**. Relaxation of this muscle causes dilation of the respiratory tract, allowing an increase in air flow.

Contraction of muscle fibers in the **diaphragm** pull it downward. Contraction of inspiratory muscles in the chest wall pull it outward. The combined contractions broaden the chest cavity, drawing air into the lungs.



Cell Respiration: inside your cells

- Energy trapped in **chemical bonds: carbohydrates, fats, protein**
- Break **chemical bonds** → **energy**



Energy **release**:
all body activities

Cell Respiration

Glucose

+

O₂



CO₂

+

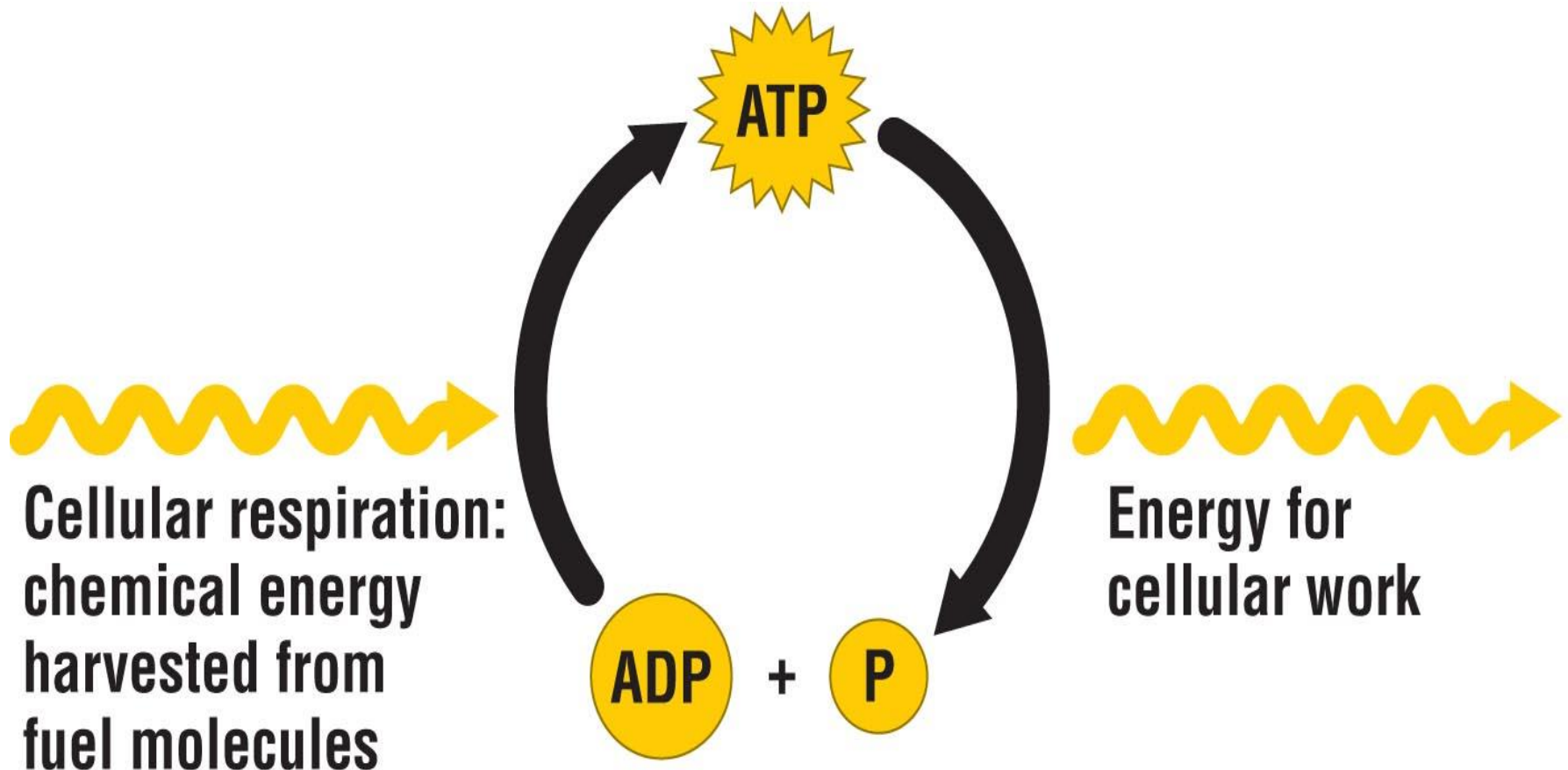
H₂O

+

ATP's

40% Energy
trapped in **ATP**

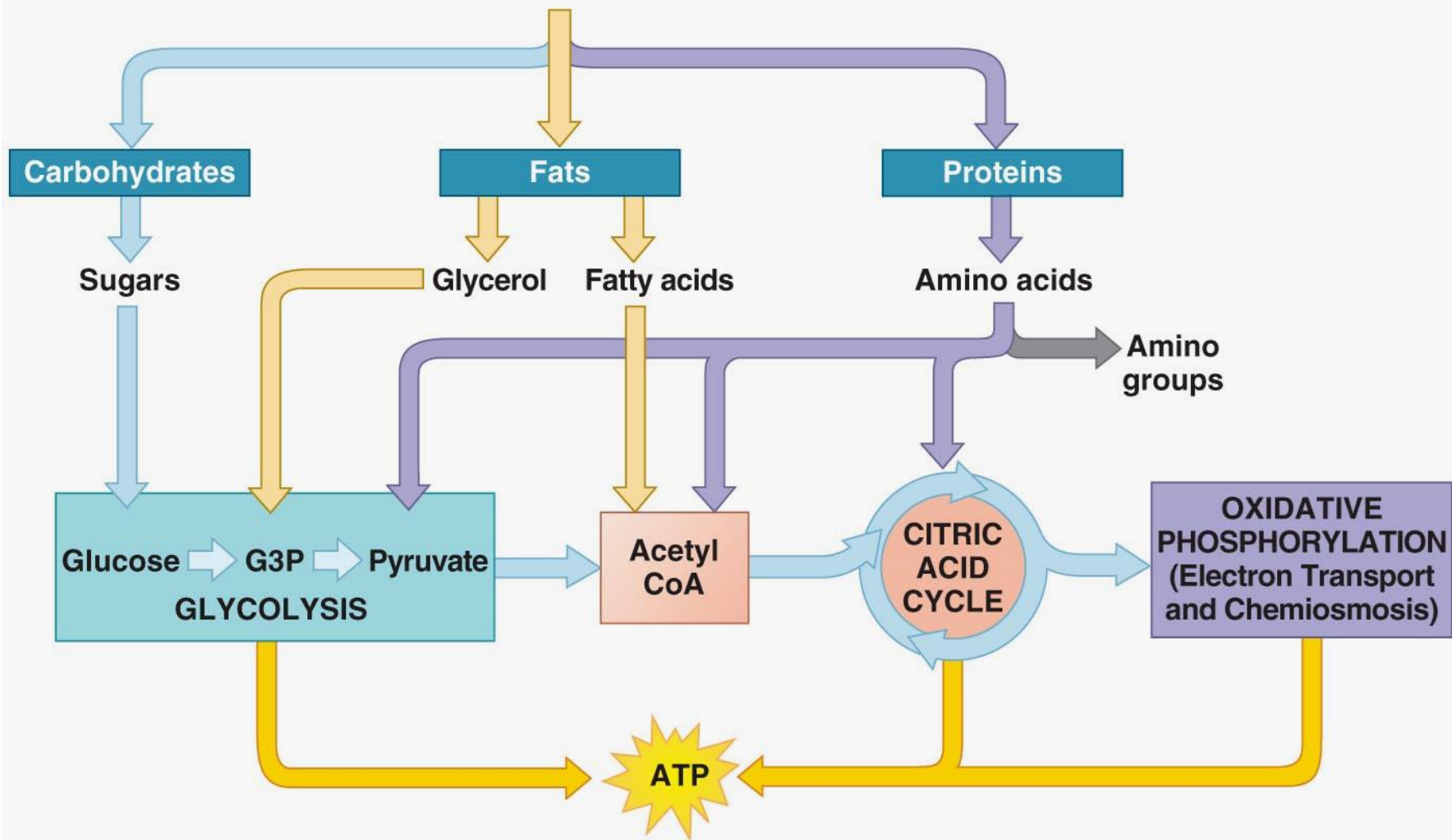
60%: HEAT
Body temperature



Metabolism: Carbohydrates, Fats, & Protein

All Interconnected

Food, such as peanuts



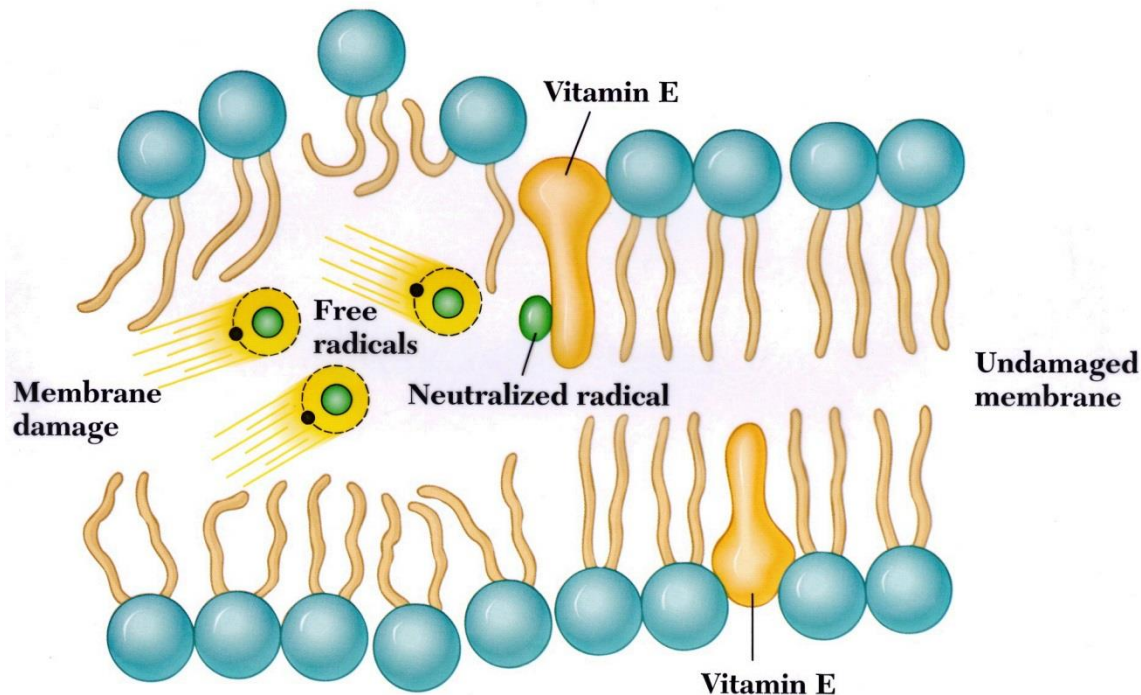
Examples:

1. Eat too many **carbs** → **FAT**
(adipose tissue)
2. Protein **burned** for energy (**ATP**)
3. Protein → blood **glucose** during
fasting or starvation

Oxidation: removing electrons from molecules

- Happens during **metabolism**,
exposure air pollution, cigarette
smoke
- Produces: Very reactive **“free
radicals”**
- **May cause cell death, cancer,
aging, artery damage**

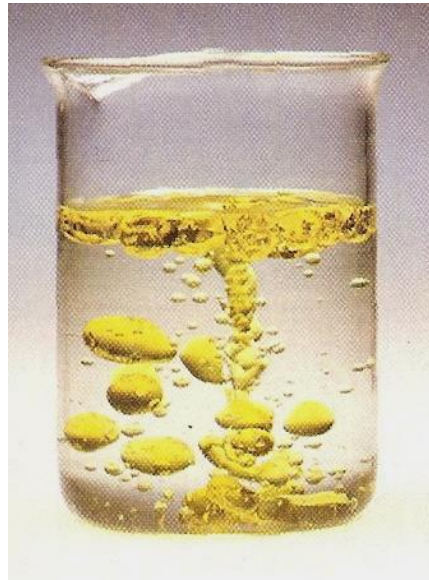
- Your body: built in protection:
anti-oxidation- enzyme systems
- **Diet: Vitamin C, E , beta carotene (carrots), selenium (mineral): antioxidants: destroy free radicals**



FATS

Fats = Lipids

- **Organic** compounds- mostly **carbon**
- Found in animals & plants
- Don't **dissolve** well in **H₂O**



Fats in Food

- Solids: butter, lard



- Semi-solids: margarine (tub)



- Liquids: vegetable oils



Some fats, such as olive oil, are liquid at room temperature.

Types of Fat

- **Fatty acids:** long chain of carbon atoms

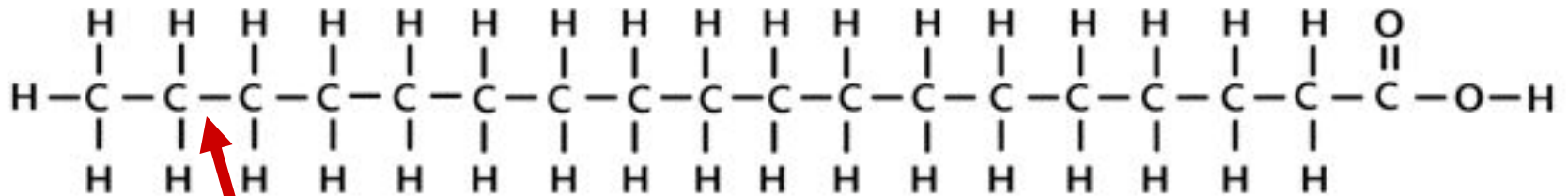
3 types **A) Saturated**

B) Monounsaturated

C) Polyunsaturated

Saturated Fat

SATURATED FAT



Single Chemical Bonds

Saturated Fat

- Found in: **meats**, whole milk, cheese, ice cream, prepared foods
- **↓ Plants** except **↑ palm/coconut oils**
- **Solid** at room temperature

Saturated Fats



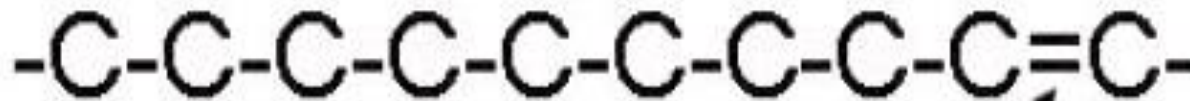
Saturated Fat: BAD

↑ Blood Cholesterol

↑ Risk Heart Disease

Women **↑ Risk Breast
Cancer**

Monounsaturated fatty acid



one double chemical bond

mono=one

Monounsaturated Fat

- Liquid at room temperature
- Found in: canola, **olive oil**, peanuts, some safflower and sunflower oils, nuts



Polyunsaturated fatty acid



two or more double chemical bonds

poly=many

Polyunsaturated Fatty Acid

- Also liquid at room temperature



- Found in: **vegetable oils** (soybean, **corn**, safflower, sunflower) **and** **margarines** (liquid, tub)

Mono and Polyunsaturated Fats

Good Fats

↓ **Blood Cholesterol**

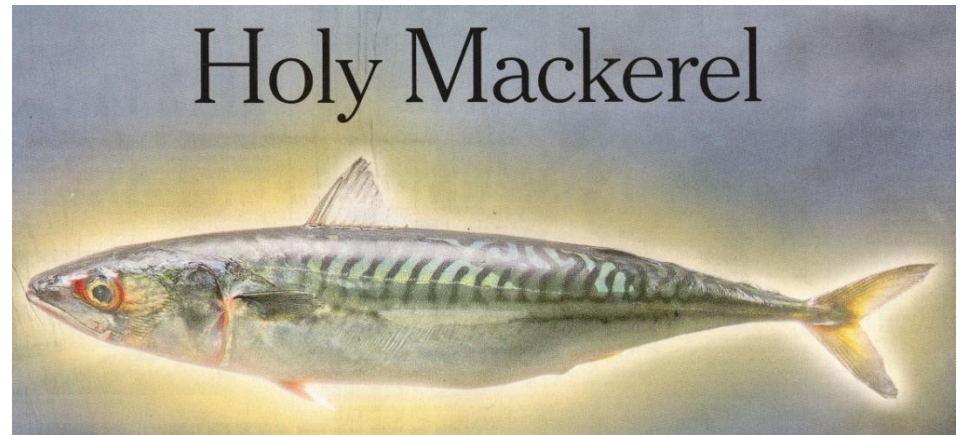
↓ **Heart Disease Risk**



Omega 3: **Good Fat- Special Type of Polyunsaturated fat**

Protect against:

- Heart attack
- Stroke
- Sudden death
- Lower blood triglycerides
- Help maintain normal heart rhythms



Omega 3 fatty acids

- **Retina (eye)** & **nervous system**
- Normal **brain** development in **babies** (breast milk, formulas)
- Found: **vegetable oils** (soybean, canola), **nuts** (walnuts), **seeds** (flaxseed), **fish** (salmon, tuna, trout), **shellfish**



2) Triglyceride

Most of **fat** in your **foods**

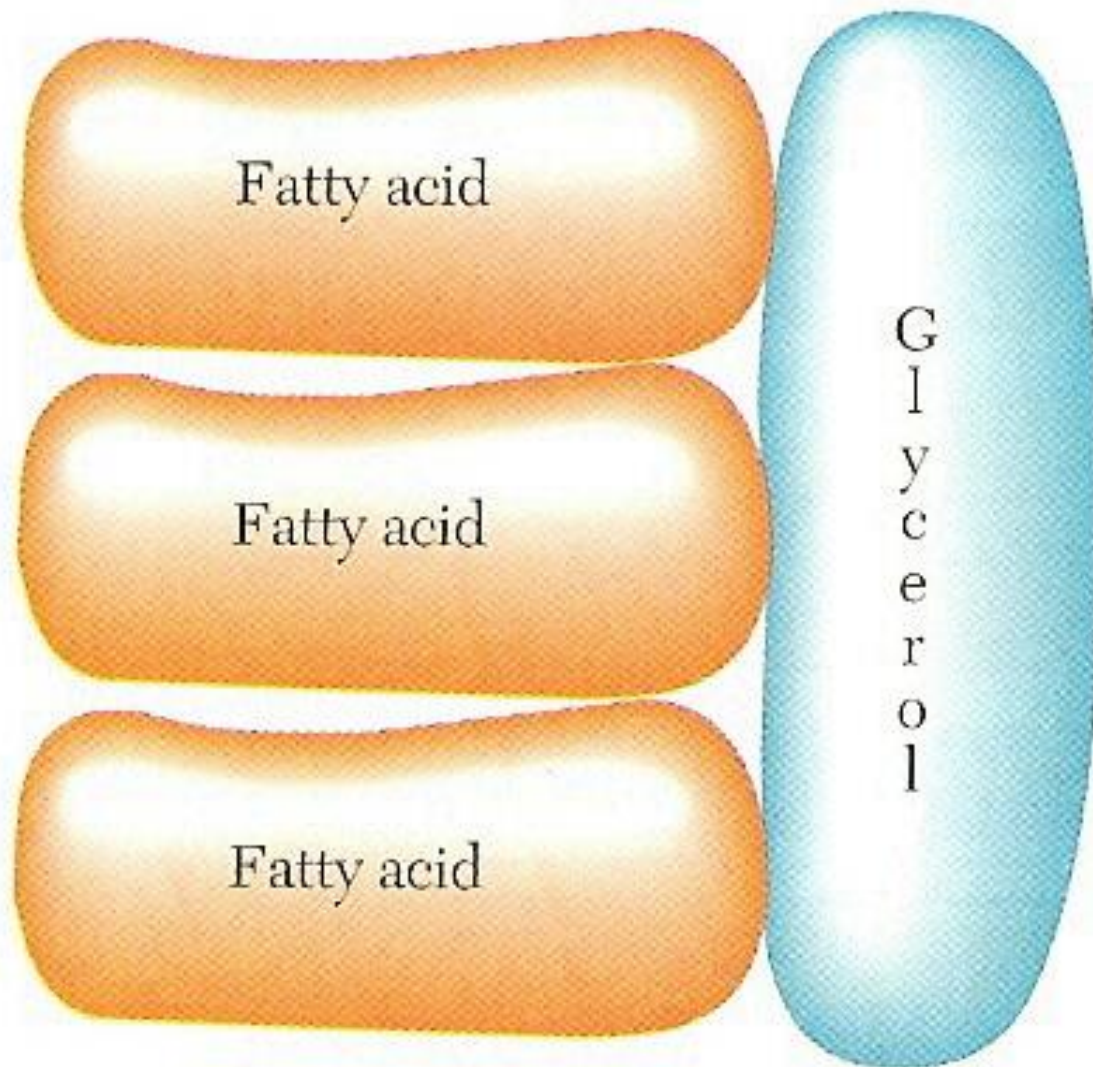
Major fat **stored** in fat

(adipose) &

muscle tissue



Adipose tissue. During times of weight gain, excess fat consumed in the diet is stored in the adipose tissue.

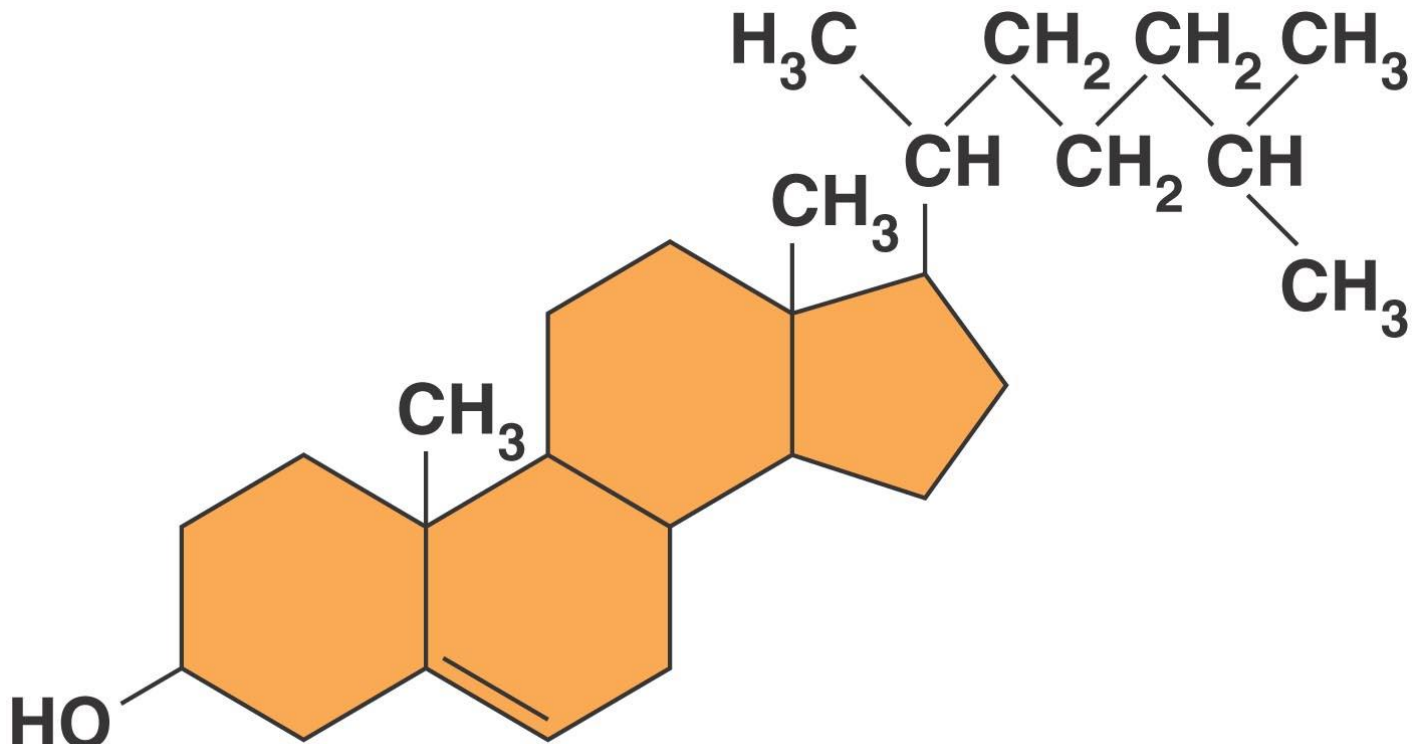


Triglyceride

3) Sterols

4 Interconnected rings

“chicken wire”



Sterols: Examples

- **Plants: Phytosterols**- help lower your blood cholesterol

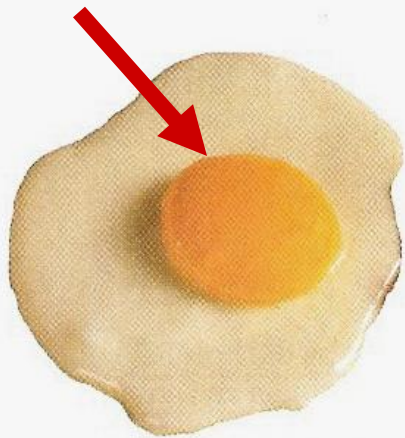
- **Animals: Cholesterol**

Made in your **liver**

Don't need to eat in foods

↑ egg yolk, liver, kidney, some prepared foods

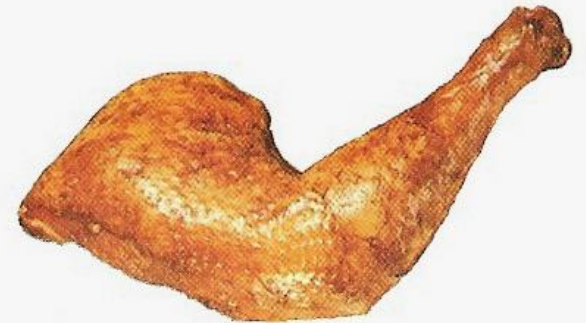
No cholesterol in plants



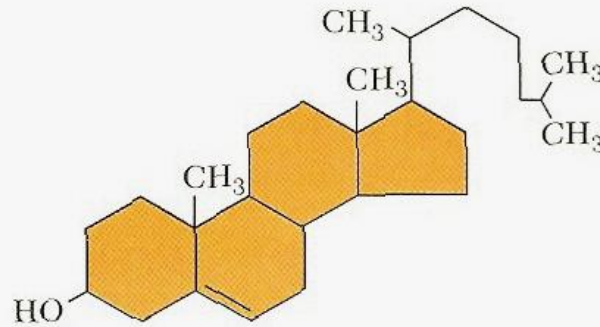
212 mg cholesterol



0 mg cholesterol



138 mg cholesterol



Cholesterol



0 mg cholesterol



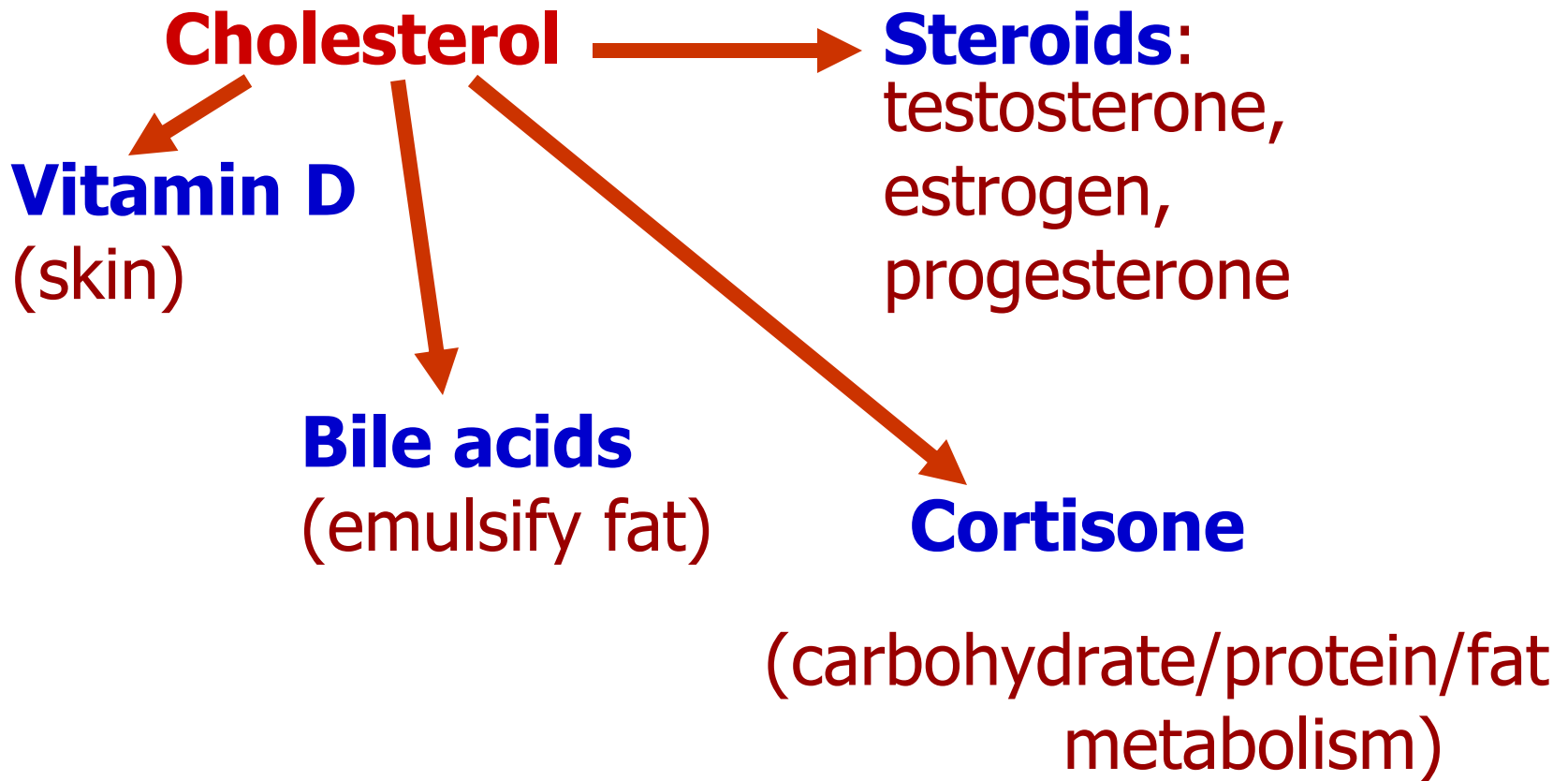
130 mg cholesterol

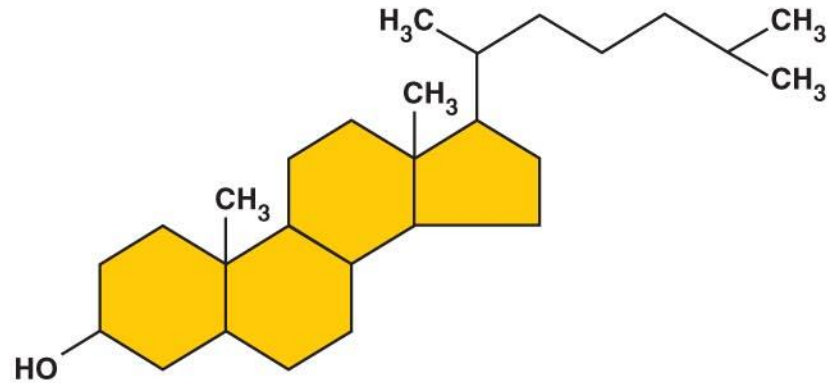


33 mg cholesterol

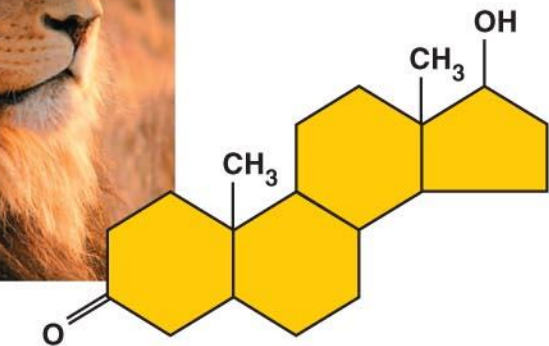
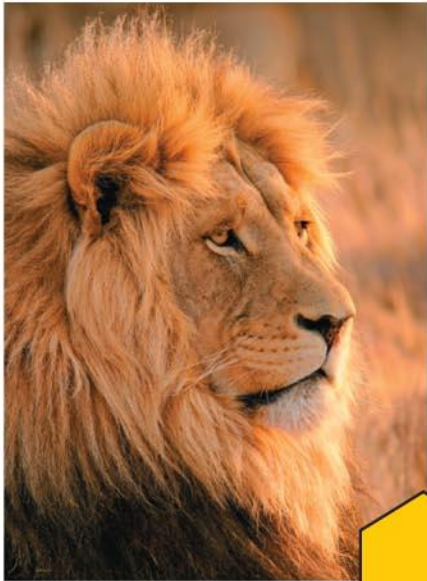
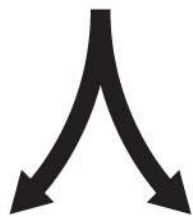
Cholesterol

- Most cholesterol: your **cell membranes**, coating nerve cells (**nerve impulses**)

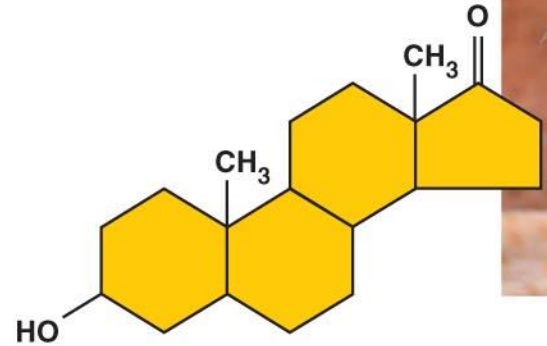




Cholesterol



Testosterone

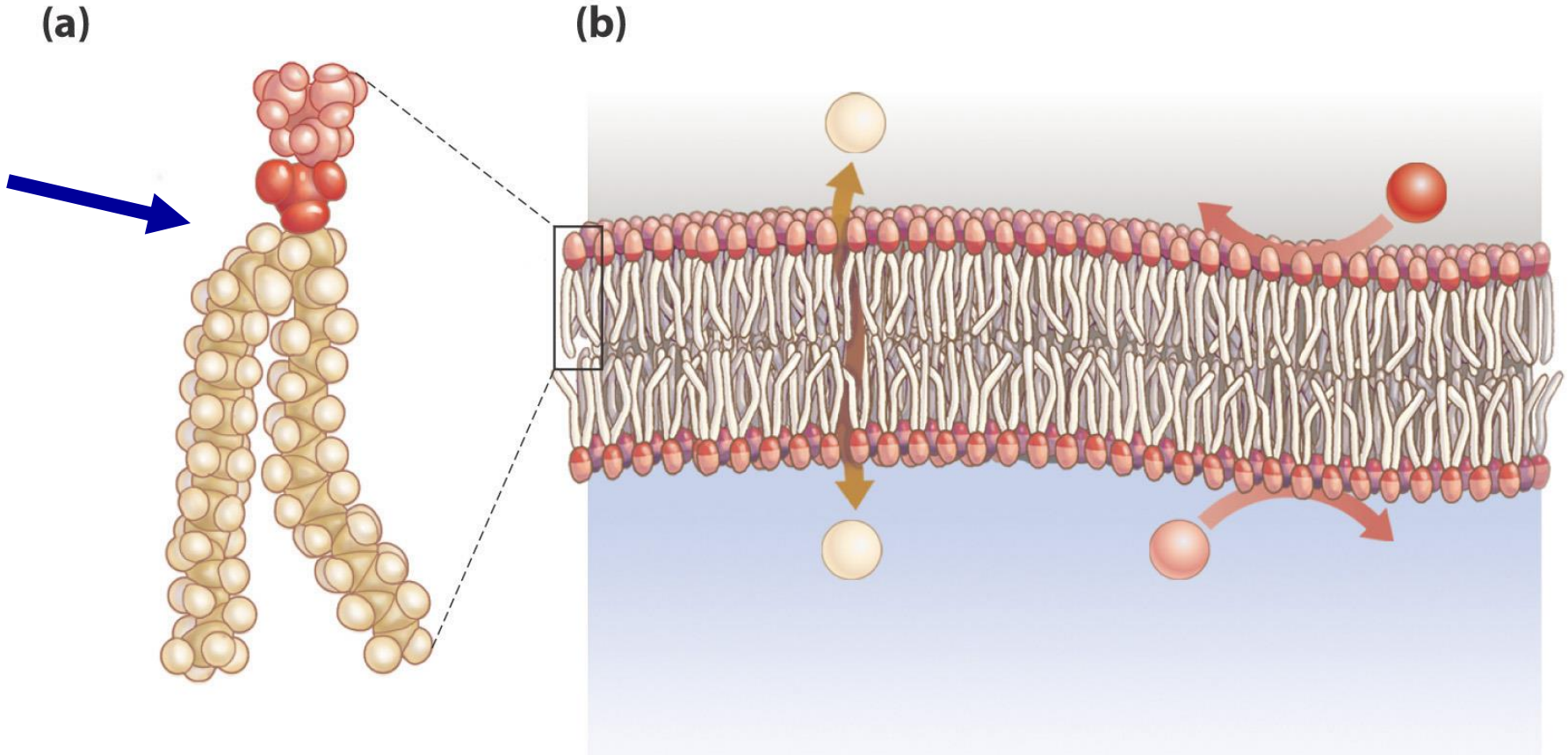


A type of estrogen

Types of Fat

4) Phospholipids

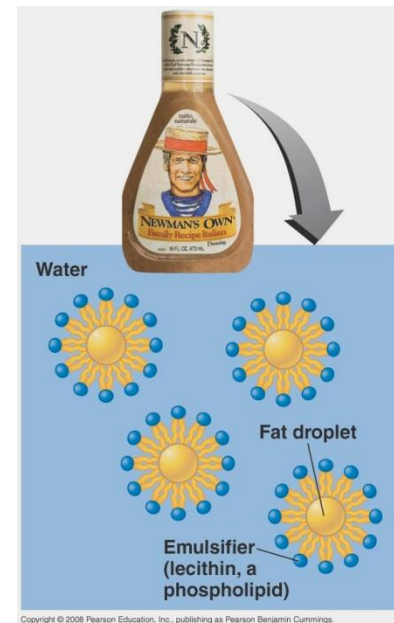
- Contain phosphorus
- **Emulsification**: break other fats → small droplets, helps fat **mix** with water
- Found in **bile** (gallbladder)-**emulsifies** fat your **intestine**
- In all your **cell membranes**



Copyright © 2005 Pearson Prentice Hall, Inc.

Example: Lecithin

- In **eggs** and **soybeans**
- Used in: **mayonnaise, margarine, salad dressings, chocolate, frozen desserts, baked foods**
- Keeps **oil mixed** with other ingredients





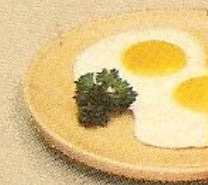
It's lecithin.

That's right. Lecithin. Direct from nature's soybean. It took the makers of PAM to discover the way to put lecithin's unique characteristics to work in the pan.

The result?

Great no-stick cooking and easier clean-up.

Health conscious cooks all over America are turning to



| COMPARE PAM® TO BUTTER, MARGARINE, OIL AND SHORTENING. | | | | | |
|--|---------------|------------------|-------------|-------------|-----------|
| | AMOUNT | FAT | CALORIES* | CHOLESTEROL | SODIUM |
| PAM® AEROSOL | 1¼ Sec. Spray | LOW 1 gm. | LOW 7 | NONE | NONE |
| PAM® PUMP | 10 Sprays | LOW 1 gm. | LOW 10 | NONE | NONE |
| BUTTER | 1 Tbsp. | HIGH 11.5 gm. | HIGH 102 | HIGH | 140 mg.** |
| MARGARINE | 1 Tbsp. | HIGH 11.5 gm. | HIGH 102 | NONE | 140 mg.** |
| VEGETABLE COOKING OIL | 1 Tbsp. | HIGH 13.6 gm. | HIGH 120 | NONE | NONE |
| VEGETABLE SHORTENING | 1 Tbsp. | HIGH 12.5 gm. | HIGH 111 | NONE | NONE |

PAM for another reason, too.

Cooking with PAM drastically reduces fat, calories and cholesterol. PAM adds no salt, either. Use it to fry, braise, bake... for broiling, too. Read

the chart for important facts.

PAM.® No-stick cooking, pure and simple.

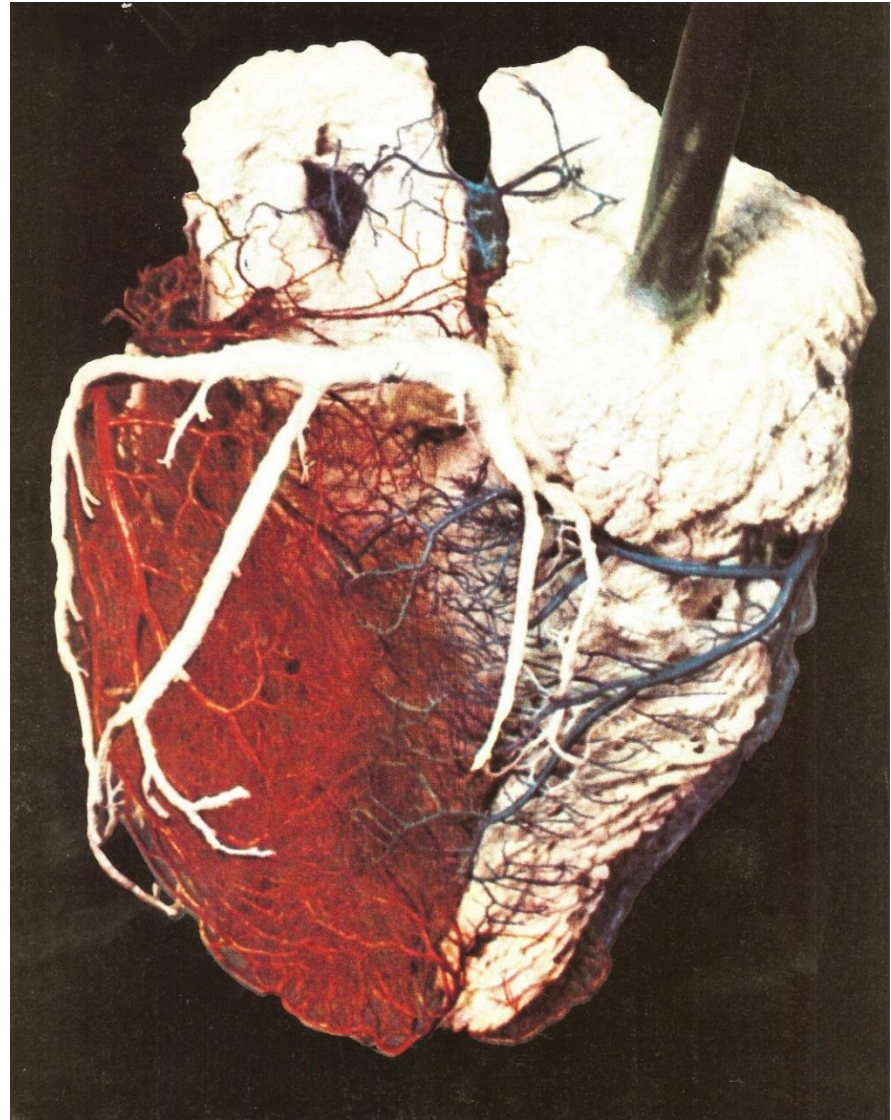
*Calories absorbed into food will be less.

**Refers to salted butter and margarine only.

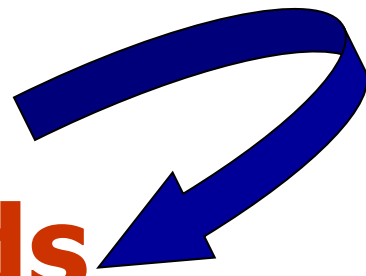
Trans Fat: Bad Fat



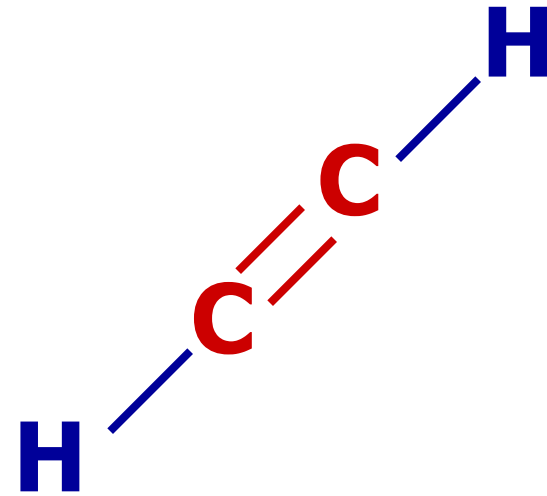
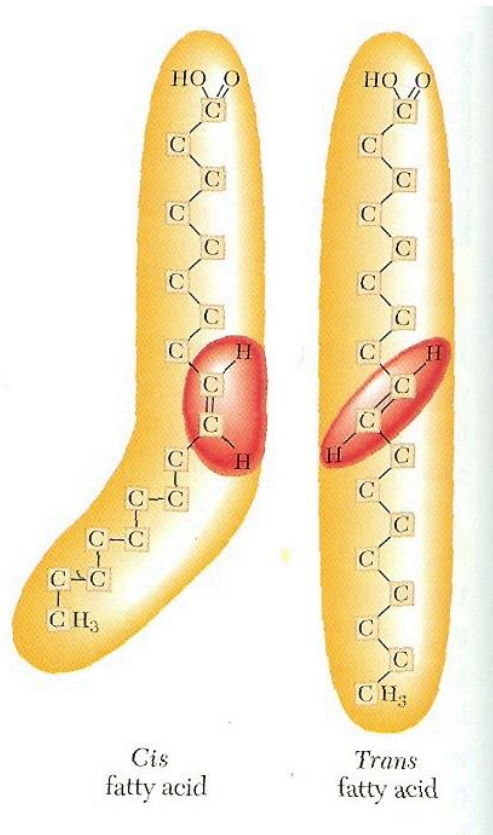
**Heart
Disease
Risk**



Artificially modified fat

- Bubble hydrogen gas through **vegetable oil**
- “Partially hydrogenated”
- Some double bonds 
single bonds
- **Semi-solid, like saturated fat**

- Changes **shape**- some double bonds
- **“Trans” = “Across” in Latin**



- **Cheaper to use, longer shelf-life**



Fat facts

Trans fats are used in many fried foods, packaged foods, and baked goods to give them a longer shelf life and a crispy outer coating. Not found in nature in significant quantities, trans fats are made by adding hydrogen to vegetable oil and are also called partially hydrogenated vegetable oils. Labels on packaged foods now have to indicate whether a single serving includes more than .5 grams of trans fat. The US Department of Agriculture recommends that people consume as little trans fat as possible. Now, some are pushing restaurants to eliminate trans fats from their menus.

Trans fat content:

As high as

5 grams

Dunkin' Donuts

A chocolate glazed doughnut

11 grams

Kentucky Fried Chicken

4 pieces of Extra Crispy chicken

5 grams

McDonald's

One medium serving of fries

Fats and You: Bottom Line

Bad Fats:

Saturated (20g)

Trans Fat (0g)

Cholesterol (300* mg)

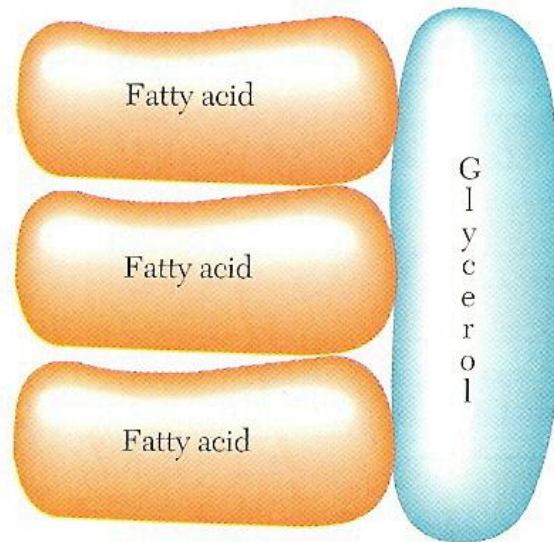
Good Fats:

45g { Monounsaturated
Polyunsaturated
Omega-3 Fats

Fats (lipids): why are they important?

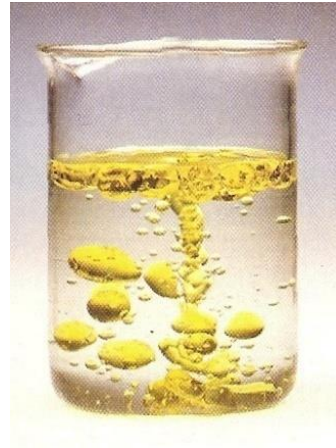
Energy supply for your cells

9 calories/gram



Triglyceride

Problem: Fat + H₂O ~~≠~~ Mix

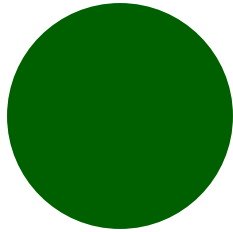


How do you **dissolve** fat in
blood?

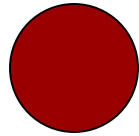
Solution: **Attach** fat (lipid) to
protein = **lipoprotein**

Lipoproteins: Balls of Fat + Protein

Light



Chylomicrons



Low Density Lipoproteins



High Density Lipoproteins



Heavy

Density = Heaviness

Adipose Tissue

Blood

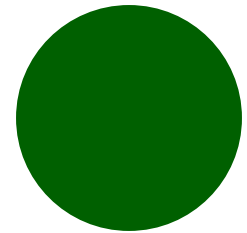
Muscle

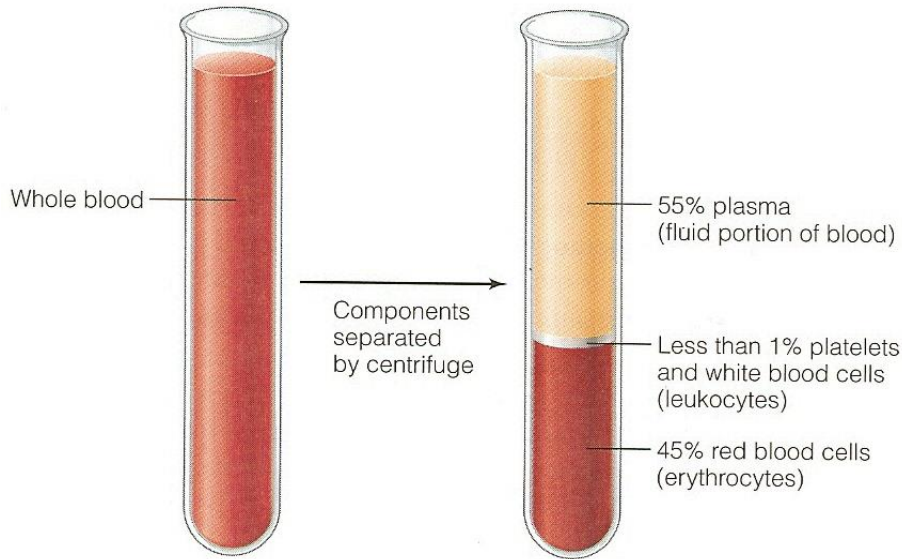
Chylomicrons

Intestine

Food Fat
(Triglyceride)

Fat Storage





- 1-2 hours after fatty meal: see **chylomicrons** in **blood**
- Plasma = cloudy
- **Chylomicrons** in blood 8-10 hours
- **Fasting** before **lipid** blood test

Fat Deposition

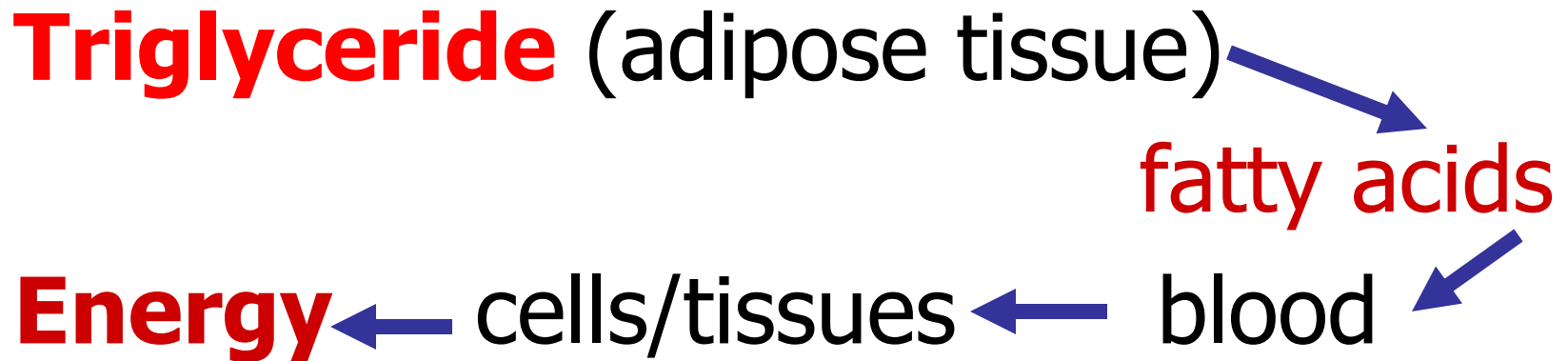
Baby seals: **50%** fat by weight

Whales: **40%** fat





Fat Mobilization



- **Smoking**
- **Coffee**
- **Fasting**
- **Starvation**
- **Exercise**

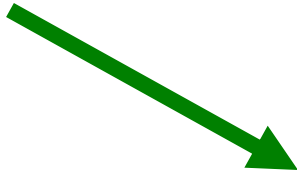
#2 Low Density Lipoprotein

- Major cholesterol carrier in **blood**
- **Good role vs. bad role**

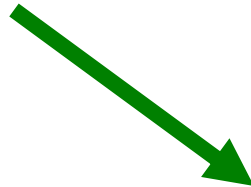
Good role

- Readily available **source** of **cholesterol** for cell needs;
- Cells take cholesterol from LDL

LDL

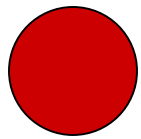


delivers cholesterol

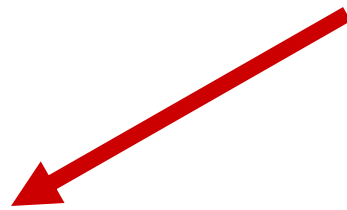


cells: make
new membranes
(replacement
worn out parts)

LDL
Bad Role



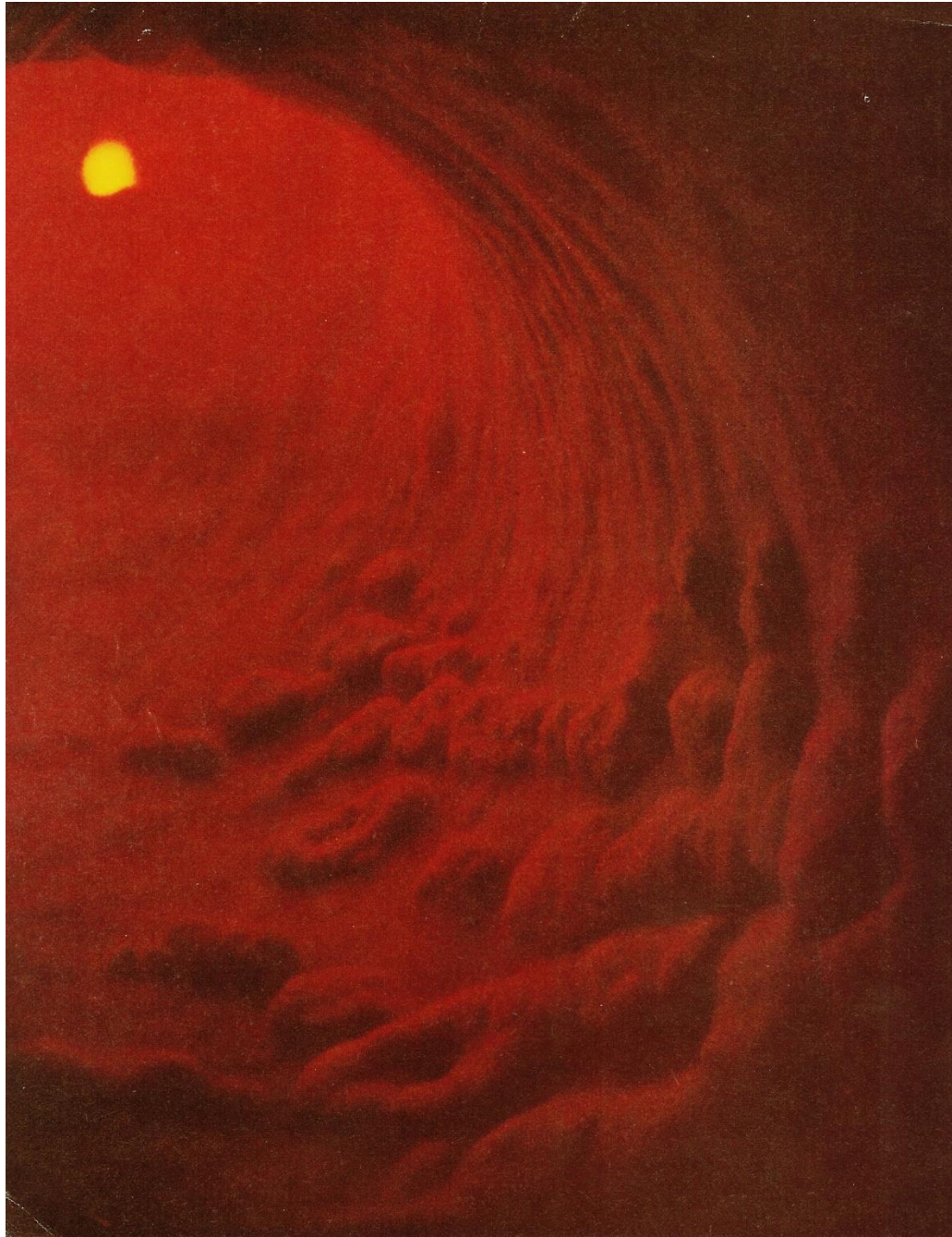
Deposits
Cholesterol in Arteries



Heart
(Heart attack)

Brain
(Stroke)

Aorta
42
year
old
man



#3 High Density Lipoproteins (HDL)

↑ HDL ↓ Heart Disease



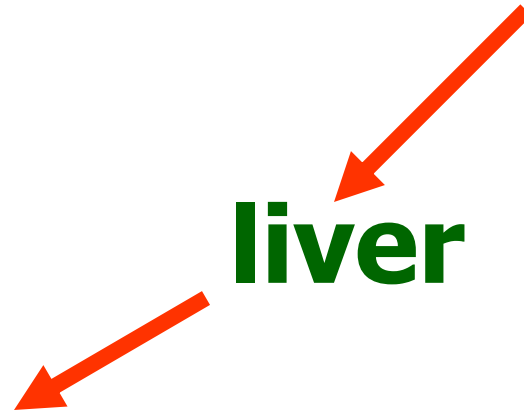
HDL removes cholesterol from
● cells

(arteries)

liver

Removed in **bile**

(feces)



Cholesterol

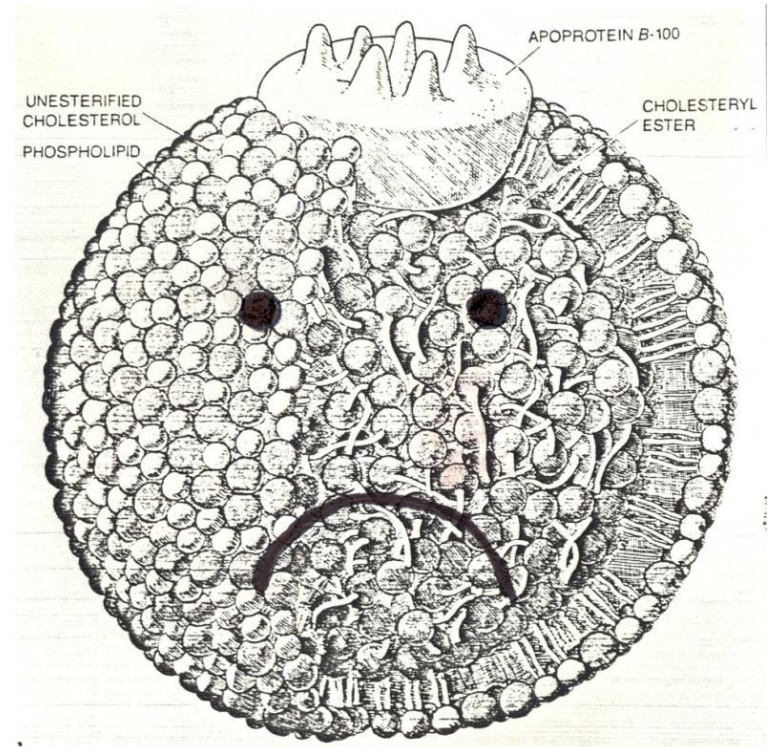
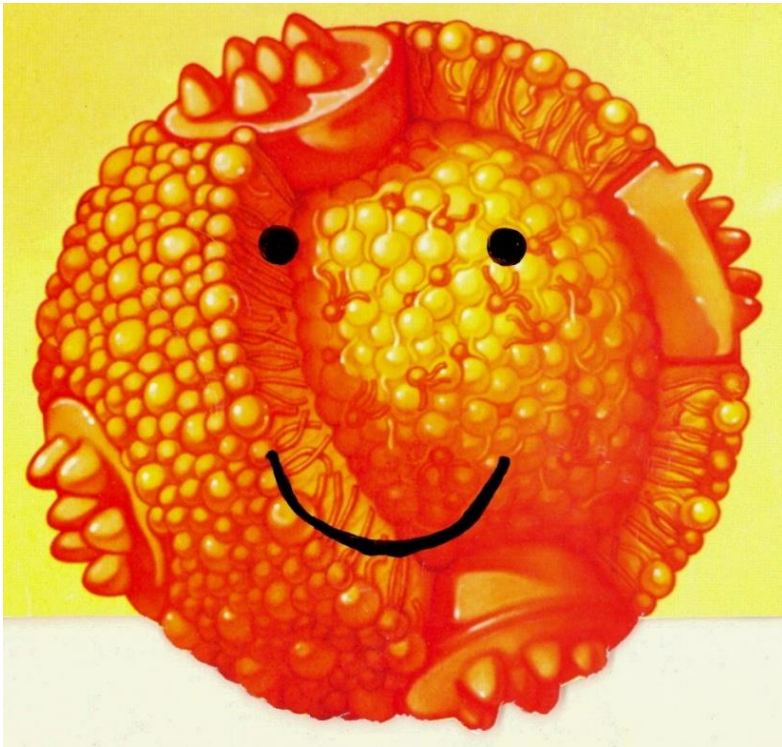
The Good

and

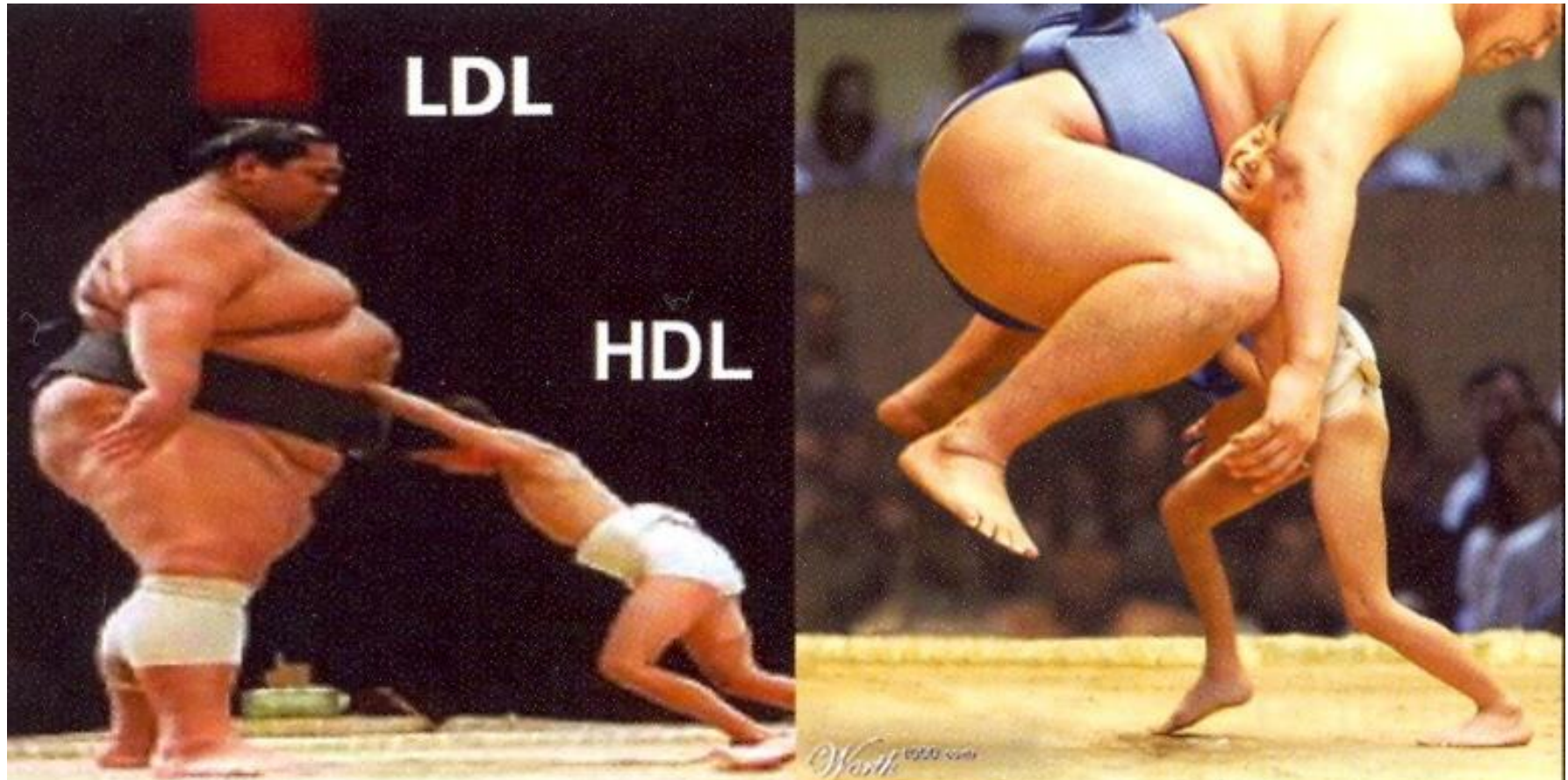
The Bad

HDL

LDL

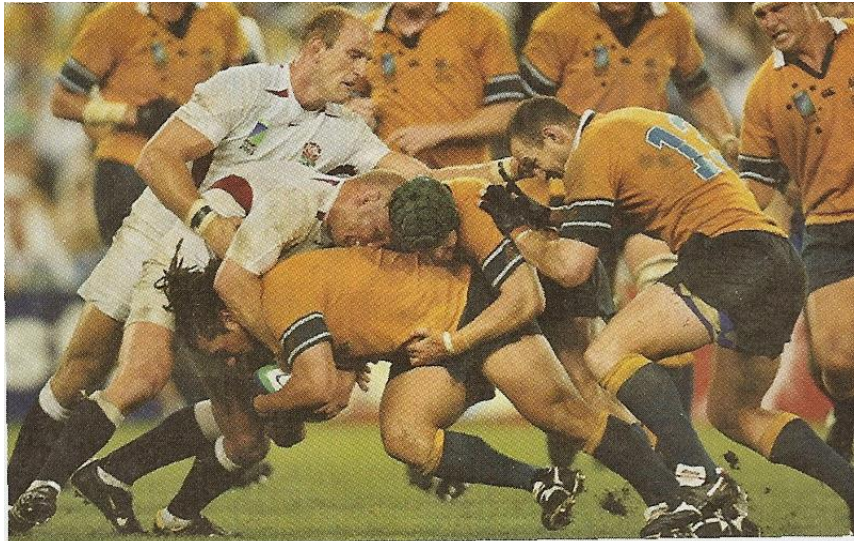


LDL vs. HDL: Balance is important



Fat Functions

- Stored **energy** (9 calories/gram)
- **Insulates** body (fat under skin, around internal organs)
- Cushions/protects against shocks



Adipose tissue pads our body and protects our organs when we fall or are bruised.

Fat Functions

- Provides **structure** to cell membranes (regulates what goes in/out)
- Keeps cell membranes **fluid (flexible)**



Fat Functions

- **Lubricates** body surfaces:
oil in skin



- Adds **taste, texture, flavor, aroma** to foods

Fat Functions

- Help us feel **satiated** after meal



- Dissolves **fat-soluble vitamins**
(A, D, E, K) in intestine for
proper **absorption**

PROTEINS

Proteins: C, H, O, and N

Protein Synthesis (in cells)

Amino acids → Polypeptides → Protein

Protein Breakdown (in cells & during digestion → absorption)

Amino acids ← Polypeptides ← Protein

Amino Acids

20 different kinds: in human protein

11 can be made
in cells =

Nonessential

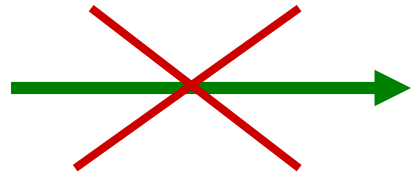
Made in body
or from diet

9 you
can't make =

Essential

Must eat in diet

- Absence of **essential amino acids** in diet



Protein



Children ↓ Growth

Not enough protein: world health problem

Protein/calorie malnutrition

Kwashiorkor (↓ protein)

Marasmus

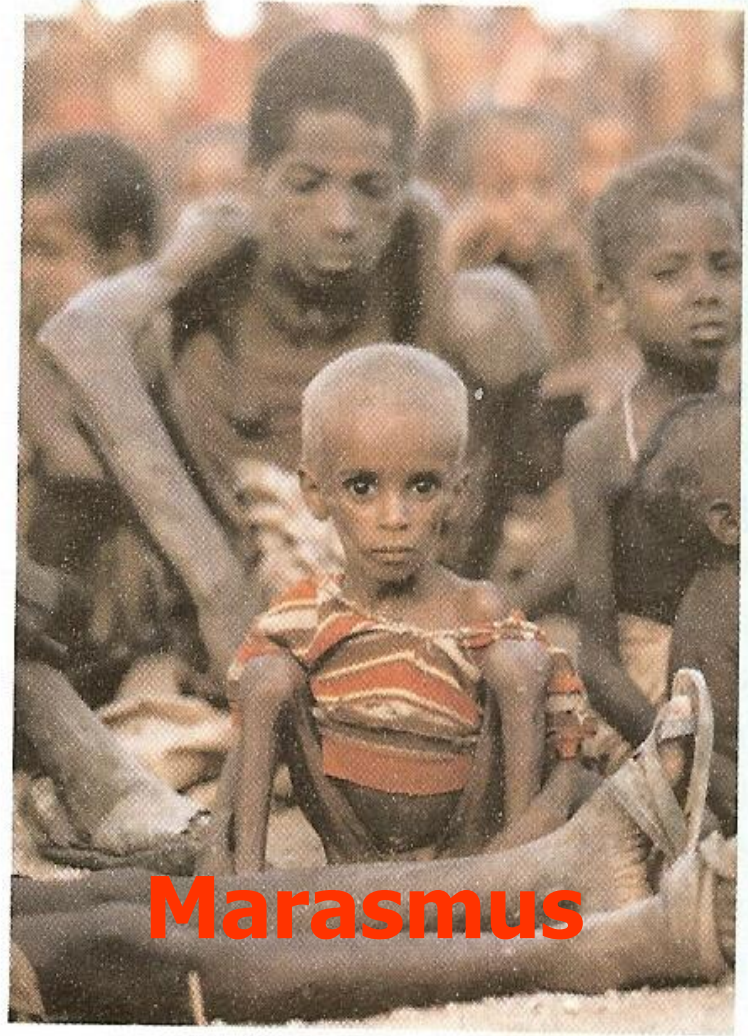
(↓ calories/nutrients)

Starvation



Kwashiorkor

(a)



Marasmus

(b)

The Peanut Butter Project

US pediatrician Dr. Mark Manary

New way to treat malnutrition in poor

African children: **peanut butter**

Doesn't spoil for 3 months in tropics

95% success rate

Physician Mark Manary tends to a malnourished child.



**THE
PEANUT
BUTTER
PROJECT**

A doctor's crusade
to end malnutrition in
Africa, a spoonful
at a time

» DRIVING QUESTIONS

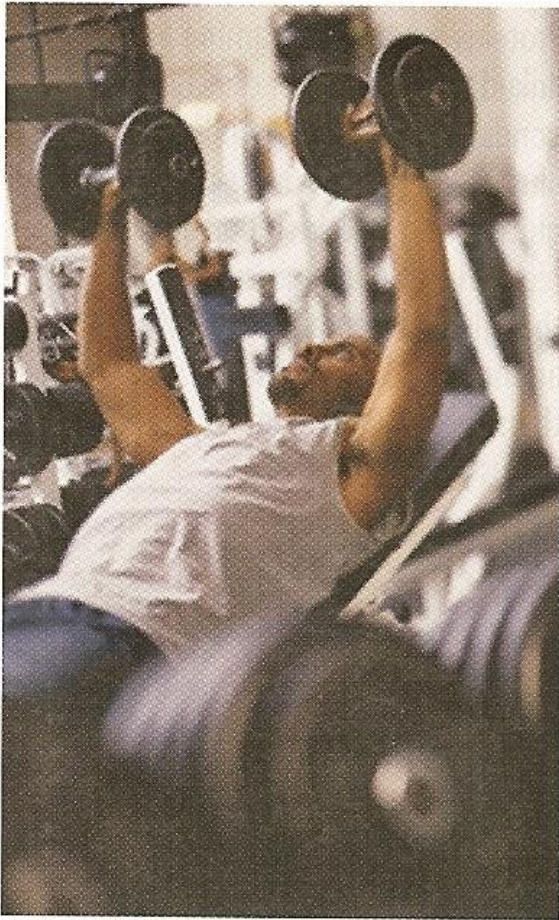
1. What are the macronutrients and micronutrients provided by food?
2. What are essential nutrients?
3. What are enzymes, and how do they work?
4. What are the consequences of a diet lacking sufficient nutrients?



What Proteins do in Your Body

- 1. Enzymes**
- 2. Tissue growth, maintenance, repair**
- 3. Movement- contraction**
- 4. Hormones- chemical messengers**
- 5. Antibodies- response to antigens**

- 6. Carrier molecules
(hemoglobin)**
- 7. Fluid balance in tissues**
- 8. Acid/Base (pH) balance- tissue,
blood buffers**
- 9. Receptors (magnets) cell
membranes**
- 10. Energy: 4 calories/gram**



Proteins are an integral part of our body tissues, including our muscle tissue.

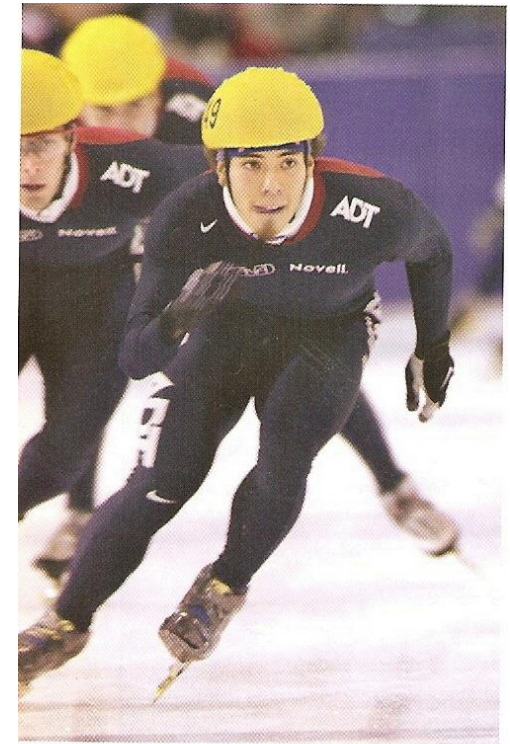
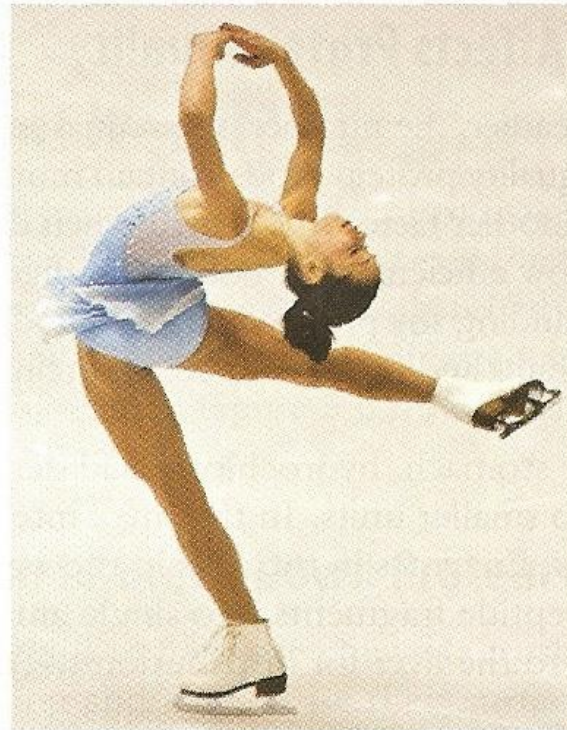


FIGURE 6.12

The extra muscle protein in Apollo Ohno's thigh muscles gives them extra size and strength and helped him to win gold in the 2002 Winter Olympics. (© AP/Wide World Photos)



Edema can result from deficient protein intake. This foot with edema is swollen due to fluid

How your body uses protein

1st amino acids → **new body proteins**

(structure, enzymes, hormones)

2^d amino acids → **energy**

or

3rd amino acids → **glucose**

If very low calories (fat and carbohydrate) & protein in diet:

- **Tissue proteins**
"cannibalized" for
energy

Therefore: **fat & carbohydrate- "spare"**
tissue protein from
breakdown



Protein Quality

1. Ease of digestion → release amino acids
2. Supply proper amounts-
essential amino acids

In general

Animal proteins

dairy products, eggs,
beef, poultry, fish

High quality
(complete)



Plant proteins

Lower quality
(incomplete)

Exception

soy protein



Vegetarians

To get enough essential amino acids:

Variety is important

- Examples: **beans, nuts, peanut butter, peas, soy products, eggs (ovo-vegetarians)**

www.vrg.org

www.vegansociety.com

Other NFL quarterbacks adopt **Tom Brady's** (40) **vegetable-based** diet

“Lean diet”, cut out **carbs** and **sugar**

Change diet → change **body** → play

longer, better



Aaron Rodgers



Russell Wilson

Differences: Plant vs. Animal Foods

- Plant Foods

Most, not all B vitamins

Good amounts iron, zinc, calcium

↓ Quality protein

↑ **Fiber (good for you)**

↑ **Phytochemicals (promote health)**

↑ **Unsaturated fat/no cholesterol
(good for you)**

• Animal Foods

↑ High quality protein

↑ **B vitamins (B12)**

↑ Minerals (iron, zinc, calcium)

↓ **Fiber**

↑ **Saturated
fat/cholesterol
(heart disease)**



Dietary Guidelines: Advantages of both types of food

- **Whole Grains**
- **Fruits**
- **Vegetables**

PLANTS

- **Low/nonfat dairy products**
- **Low fat meat**

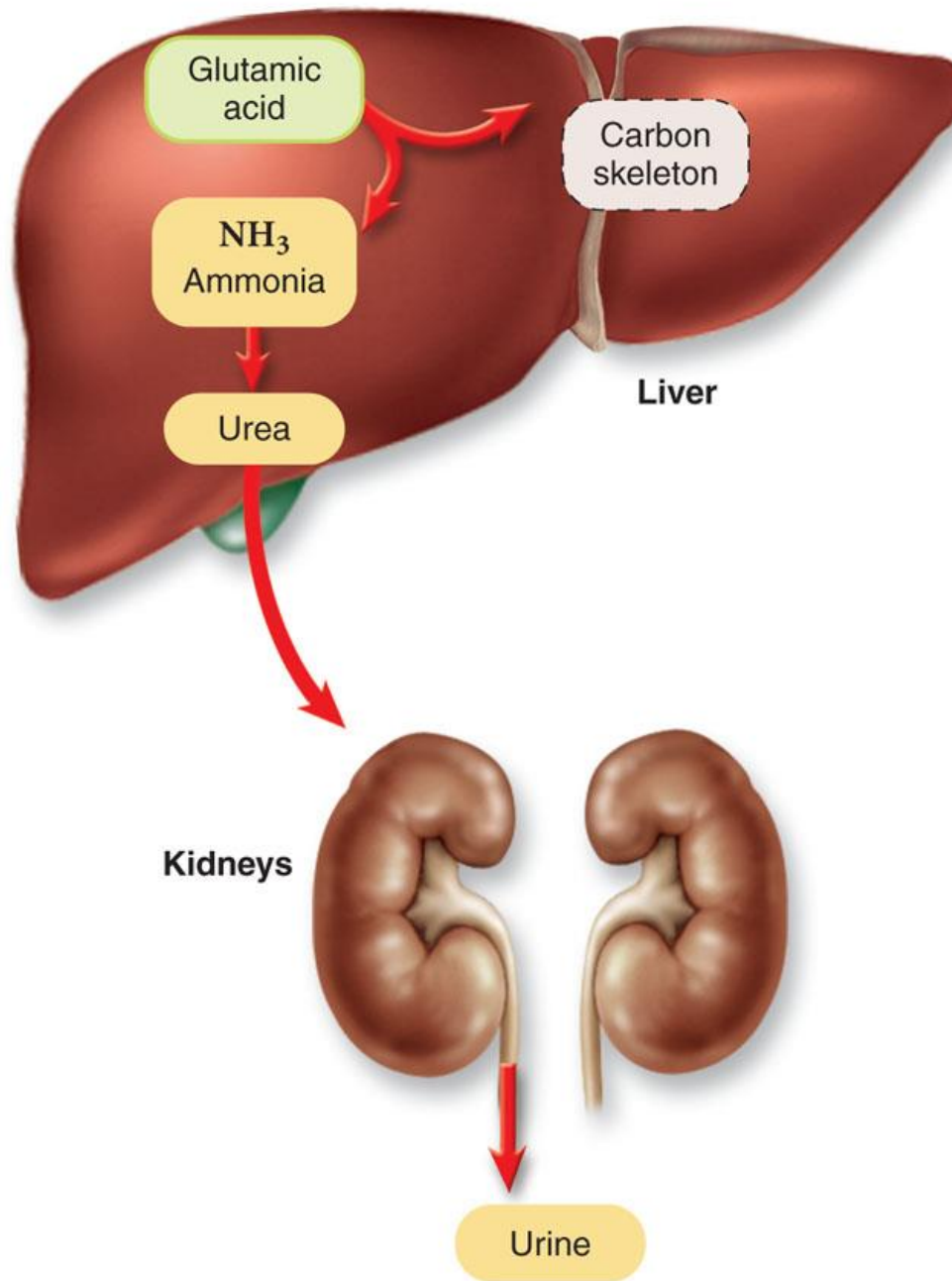
ANIMALS

Nitrogen Balance

Protein breakdown \longrightarrow amino acids

Eliminated by \longleftarrow **Urea** \longleftarrow **Nitrogen**
by **kidneys** converted
(urine) (in liver)

Diet Intake of Protein = Urine output
(nitrogen) **(nitrogen)**

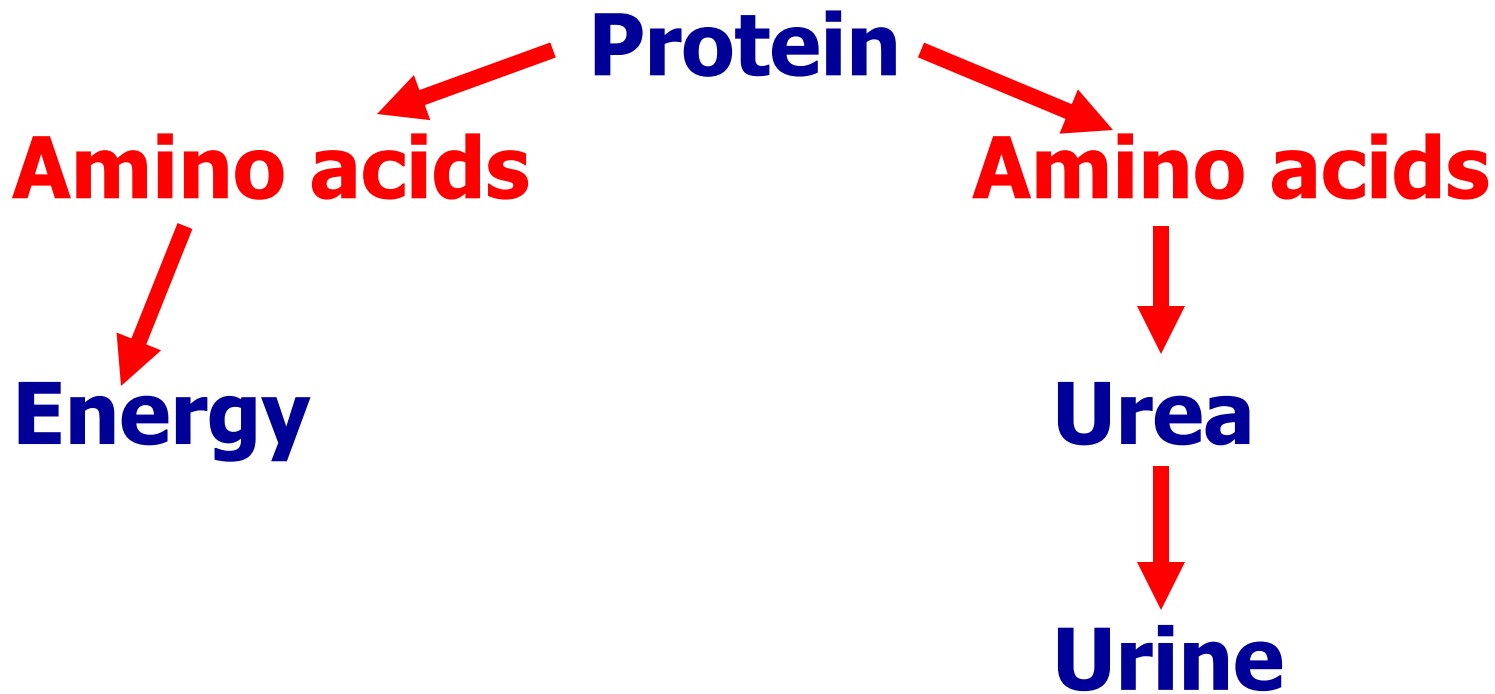


Normal Situation: Being in Nitrogen
balance

Nitrogen in urine: best measure
of protein breakdown in body

Urine nitrogen should equal
nitrogen (protein) in your diet

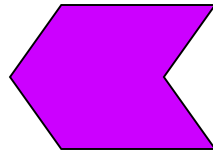
Extra protein beyond your body needs



*** Remember: You don't store protein in your body**

Negative Nitrogen Balance

Diet intake of
Protein (N)



Urine
Output
Nitrogen

Loss of protein: breakdown of body
protein

Negative Nitrogen Balance

- **Starvation/AIDS patients/Cancer**
- **Fevers/illness/infections**
- **Burns**
- **Surgery/injury**
- **Forced immobilization
(broken leg)**
- **Low protein diets**
- **Homeless**
- **Eating disorders/alcoholics**
- **Elderly-nursing homes/hospitals**

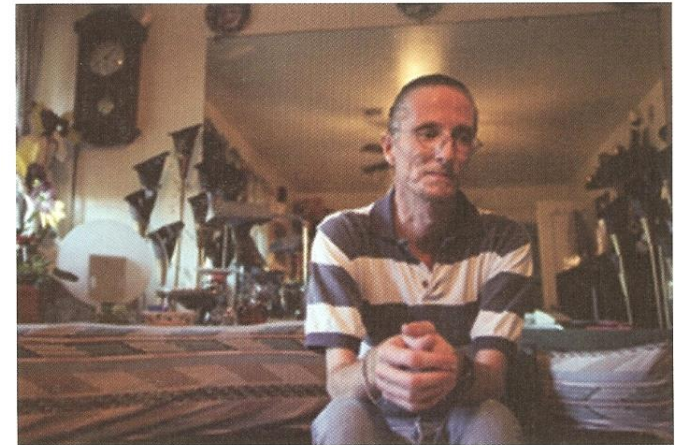
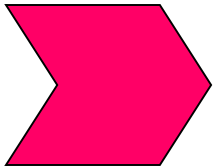


Figure 6.14 Protein-energy malnutrition occurs in several populations in the United States, including those with such wasting diseases as AIDS and cancer.

Positive Nitrogen Balance

Diet intake of Protein (N)  **Urine** output Nitrogen

Your body gains protein (synthesis)
Building new muscle, bone, skin

Positive Nitrogen Balance

- **Growth** (children)
- **Recovery**: severe illness/infections (healing)
- **Anabolic steroids**
- **Body building**
- **Pregnancy**



“Techie Diet” busy **Silicon Valley**
coders, engineers: **no time** for food

Add H₂O to **protein**

powder packets

(magnesium, zinc, vitamins)

Liquid meal, taste: bland, gritty batter

Schmilk, Schmoylent, Soylent

\$85: week's supply

“Time wasted by eating”, “Get the
calories as quick as you can”: NY

Times 5/25/15

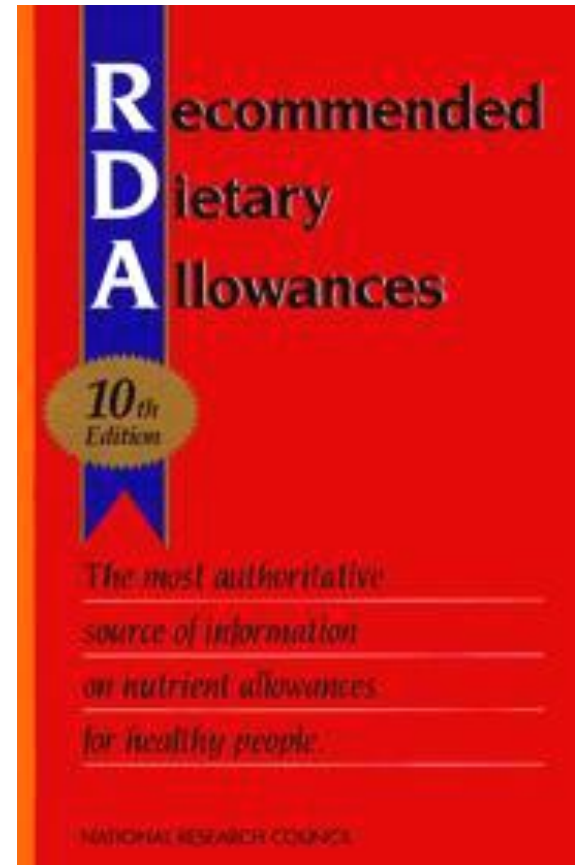


Review for Exam: WEB Site

1. **Food Allergies: Examples**
2. **Vitamins: Fat soluble vs. water soluble**
Examples & how they work
3. **Minerals: Examples & how they work**
4. **Water: why it is important**

First Exam:

Look up definition
of
RDA

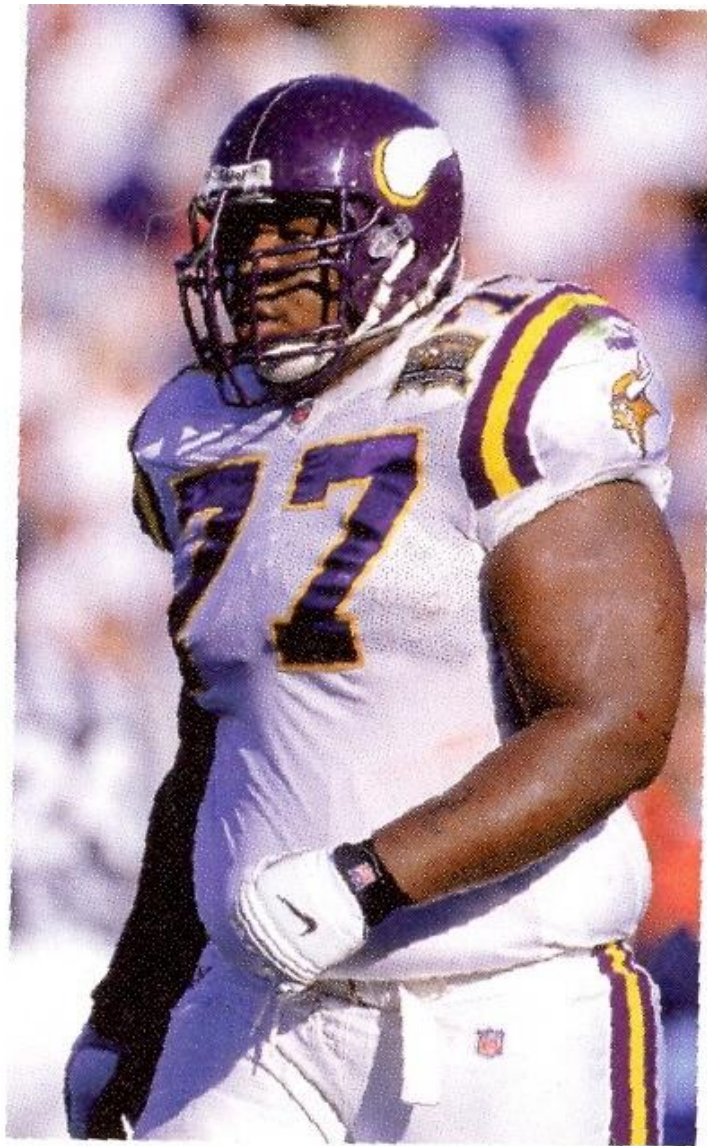


Water: **Macronutrient**

- **60%** body weight
- **No calories**
- Critical: normal body functions
- **Lubricates** body parts
- Controls **body temperature**
- Carries **oxygen, nutrients, wastes** in blood around body

Water

- You **don't store** water in body
- Loss continuously: **lungs, sweat, urine**
- Need adequate amounts-
everyday
- No water intake- **3** days: **death**
- **Thirst response** ↓ with **age**
- Elderly/nursing homes: concern-
dehydration



National Football League all-star Korey Stringer died in 2001 as a result of heat stroke.



Fruits & Veggies: H2O Content

| | |
|------------------------------------|------------|
| Ice berg lettuce, cukes | 96% |
| Cabbage, celery | 95% |
| Tomatoes | 94% |
| Watermelon, strawberries | 92% |
| Spinach, eggplant | |
| Broccoli | 91% |
| Carrots, pineapple, peaches | 87% |
| raspberries | |
| Blueberries, plums | 85% |
| Apples | 84% |
| Bananas | 74% |

Intoxicated by Water



Intoxicated by Water, NY Times 9/1/15

- Coach concern: player **dehydration**
- Players drink H₂O before, during, after practice: even if not thirsty
- **Overhydration**: death 2 high school football players (water intoxication)
- ↑ Blood H₂O, ↓ Na: water swells cells
- Key: drink when **thirsty**; dehydration **doesn't** lead to **cramping** (Central Michigan University studies)

Food Allergies: Allergic Reactions

- **Skin**: Redness, swelling, hives
- **Circulation**: drop blood pressure
- **Mouth**: itching/tingling of lips/tongue
- **Lungs**: asthma, breathing difficulty

Common Allergens

- **Adults:** seafood, **peanuts**, fish, tree nuts, eggs
- **Children:** eggs, milk, peanuts, soy, wheat
- **Gluten Intolerance (celiac disease)**

Gluten: **wheat protein** irritates intestine lining: cramping, diarrhea, weight loss, malabsorption nutrients

Read food labels- avoid specific foods

2015 studies: give peanuts to infants 4-11 months old: at age 5: “peanut tolerance”

GROUNDBREAKING PEANUT ALLERGY NEWS

Study finds high risk infants fed
peanut butter
had lower
allergy rate.



Micronutrients: needed small amounts



Vitamins:

- All contain **carbon**
- **Don't** provide **calories**
- Most **can't** be made in your body
- Source: **foods/supplements**
- Important: all normal body **functions**

Vitamins: 2 Groups

- **Fat Soluble**
- **Water Soluble**

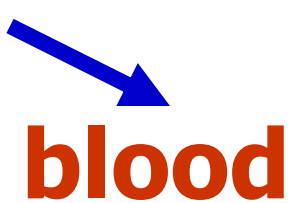
Fat Soluble Vitamins

- **Don't dissolve in H₂O**
- **A, D, E, K**
- **Absorbed** in intestine with **fat** 
liver/other organs  lipoproteins
- **Stored in tissues (liver, adipose)**
- **Don't** need to consume everyday

Fat Soluble Vitamins


- Large amounts- diet/supplements
toxic ← build up tissues ↙
- Found: meats, dairy products, vegetable oils, nuts, seeds

Water Soluble Vitamins

- Dissolve in **H₂O**
- **B complex (many types) & C**
- Absorbed- intestine directly 

body cells ← **blood**
- You **don't store** large amounts
- Need to consume **everyday**

Water Soluble Vitamins

- Not enough: **deficiency**
- **Too** much: kidneys filter excess
urine 
- **Found: whole grains,
vegetables, meat, dairy
products**

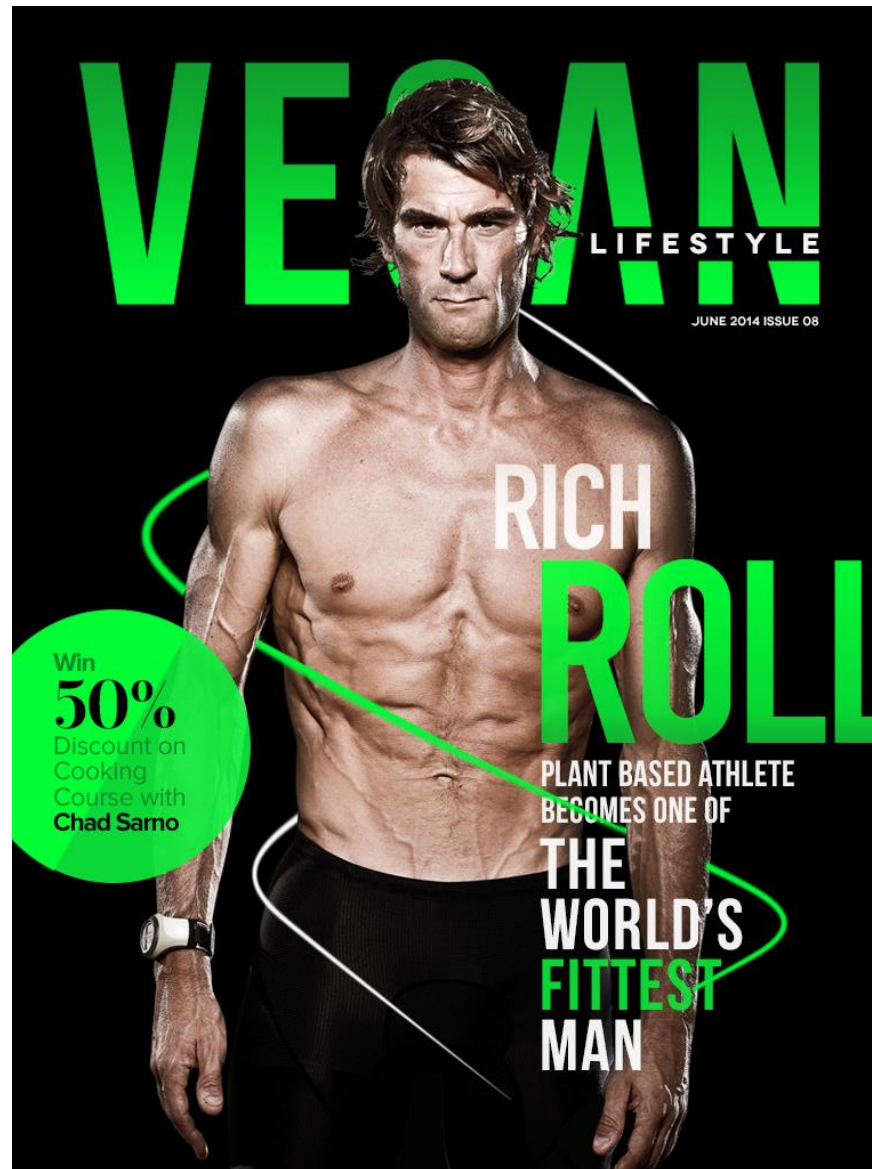
Minerals

- **Don't** contain carbon
- **Not** broken down: digestion or in normal body functions
 - Ex. **Calcium** in milk same as calcium in bones
- **Found: meats, dairy products, fruits, vegetables, nuts**
- Regulate many body functions

Minerals: Functions

- **Body structure:** calcium, phosphorus, magnesium in **bone**
- **Regulate blood pressure:** sodium & potassium
- **Nerve impulses/muscle contractions:** calcium, magnesium, potassium, sodium
- **Fluid balance:** sodium, potassium, chloride

Vegans and Vitamin B12



Vitamin B12: DNA synthesis (RBC's) and nerve cell coating

Sources: **Animal** (not plant) foods:
attached to protein

Meat, milk, chicken, fish, shellfish, eggs,
liver

Stomach acid → Releases B12 → Absorbed
Intestine

Vitamin B12 deficiency:

**Nerve damage, muscle weakness, fatigue,
memory loss/confusion, depression, problems
walking/balance, tingling/numbness
hands/feet**

B12 deficiency at risk people:

- Over 50 years (↓ stomach acid)
- **Elderly, living alone, poor diet**
- **Nursing homes**
- **Celiac, Crohn's Disease**
- **Acid reducers (Nexium)**
- **Weight loss surgery**
- **GI tract removal- cancer**
- Adults 26-49 (poor B12 **absorption**)

- **Vegans**

Vegan Society: Eat **2-3 fortified** food servings/day (3 micrograms)



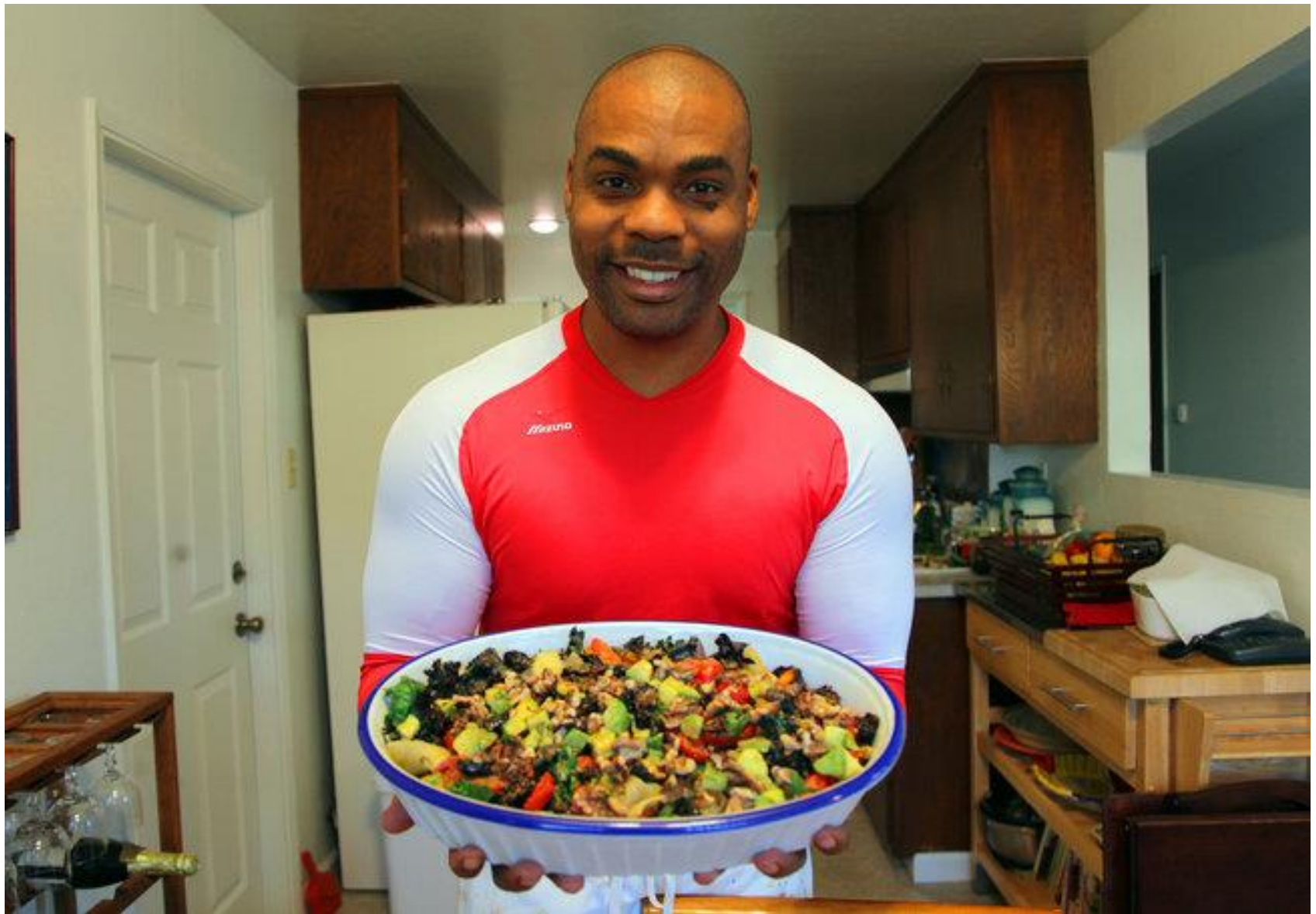
vegan.com

Recommendation: Check blood B12 every 2 years

Treatment: non-animal sources

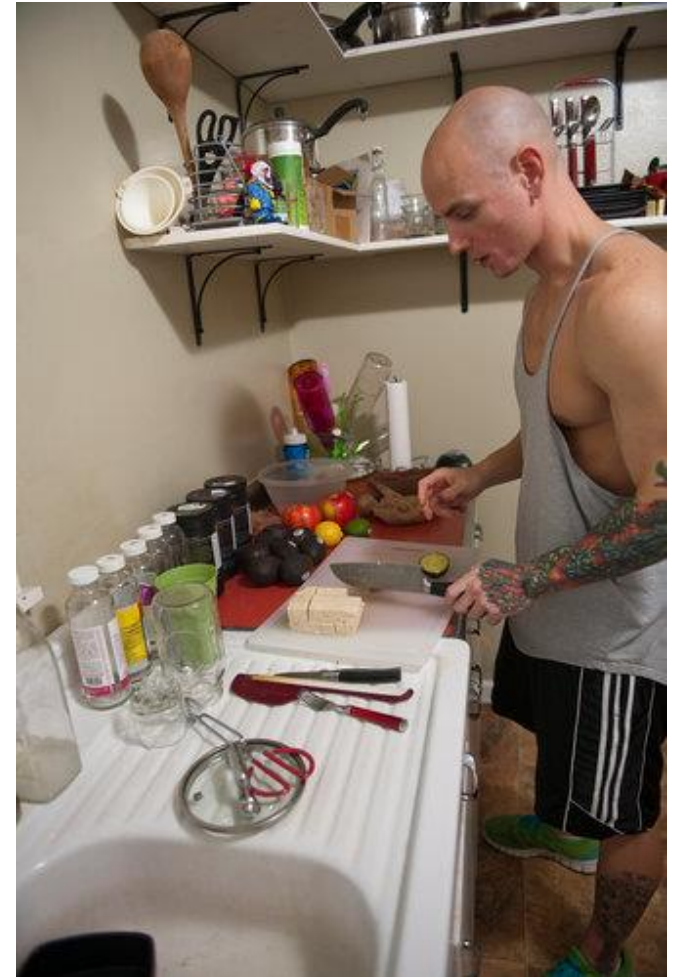
- **Fortified** breakfast cereals, plant milks, soy products
- **Supplements** (synthetic B12)
- **Injections**

Vegetarians and Bodybuilding



Jim Sitko (29): 5'11" 180 pounds
Vegan Bodybuilder- bench presses
nearly twice weight

“Does not eat anything
that comes from an animal”
(NY Times Jan. 2012)



Lisa Koehn: vegan Bodybuilder- Hawaii



- Only problem:

Plant foods don't contain all essential amino acids (**vs. animal proteins**)

- **Need to eat variety & large quantities- veggies, nuts, rice beans**

Marketing Food

“Life Tastes Better with KFC”

“Eat Like a Man” Taco Bell

“Come Hungry, Leave Happy”

IHOP

“Better-For You Choices”

DDSmart

Marketing Food to Children



G
HEALTH

The Boston Globe
MONDAY, JULY 19, 2010

**HEY, KIDS!
WANT A
TOY
WITH THAT
DOG AND FRIES?**

OBESITY LEVELS HAVE TRIPLED
AMONG CHILDREN
IN THE PAST THREE DECADES.
NOW THE TV ADS,
INTERNET GAMES, AND PRIZES
THAT APPEAL
TO YOUNG CUSTOMERS
ARE COMING
UNDER



How do **YOU** McNugget?™

DUEL 'EM
Stab 'em with a straw!
Slosh 'em in some sauce!

SWAMP 'EM
Mix up different sauces!
Splash 'em in your mix!

 mcdonalds.com/shrek

**Shrek glassware available for a limited time, while supplies last. Prices and participation may vary.
*Internet access/valid email account necessary to participate online. Open to residents of the (50) US/DC, Guam, Saipan and American Samoa. Participants must be 18 or older. (Maine residents must be 18 or older). Enter Shrek Code to play games and/or claim Rewards only at mcdonalds.com/Shrek by 11:59:59 p.m. ET on 8/30/2010. Shrek Codes and Rewards available while supplies last. See Shrek Terms & Conditions at mcdonalds.com/Shrek for complete details. Void where prohibited.

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**How much protein do you
need each day to be in
nitrogen balance?**

Pick one day

**Food & Drink
Amount**

**Protein
(grams)**

Breakfast

1

2

3

Lunch

1

2

3

Dinner

1

2

3

Snacks

1

2

3

Total Protein (grams)

Average adult protein needs:
0.8 grams/kilogram body weight/day

How to find your daily protein needs:

1) First calculate your **weight** in
kilograms:

Weight in **pounds** divided by

2.2

RDA for Protein

Male
& Female

Age
(years)

RDA Factor
(grams/kg)

0-0.5

1.52

0.5-1

1.50

1-3

1.10

4-8

0.95

9-13

0.95

14-18

0.85

≥ 19

0.80

What
about
this?

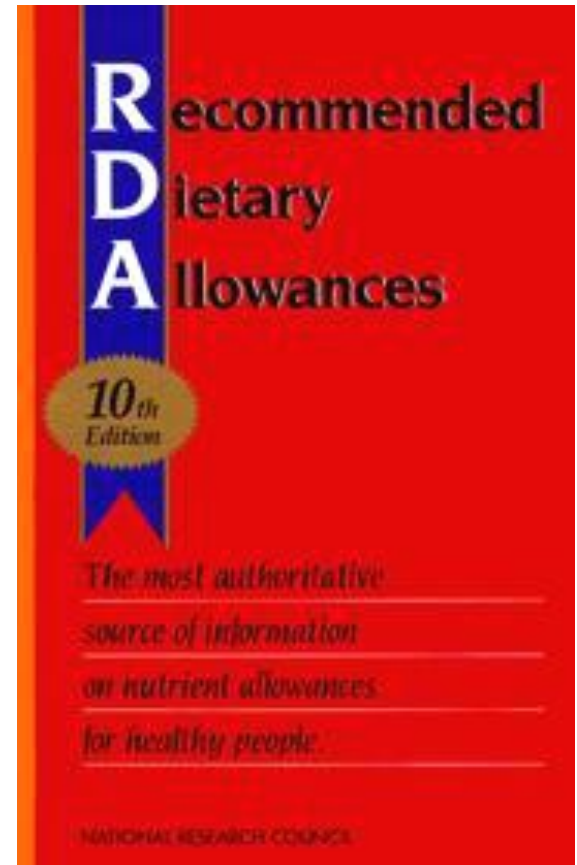


Weight X RDA Factor **(0.80)** =
(kilograms)

How much
protein you
need daily
**(nitrogen
balance)**

First Exam:

Look up definition
of
RDA



Typical American

Eats: **100 grams** protein/day

Reference person:

154 pounds divided by 2.2 = **70**
kg (wt)

RDA: **70** kg X **0.8** = **56** grams/day
protein

In general:

Most healthy people don't
need more than 2X
RDA for protein

Athletes and Protein

Newer studies: athletes benefit from
1.2 to 1.7 g/kg/day of protein

- Especially true: endurance athletes, weight lifters, resistance training, football, hockey, other power sports
- **Protein used for: repair of sports damage, lean muscle mass, “remodeling” muscle proteins (exercise stress/strain), optimal levels for body physiology**

Quick Way to Calculate your RDA Daily Protein Need (adults)

0.36 X your weight



Hot Dog Man: "The Tsunami"

July 4, 2004: Brooklyn- Nathan's
famous hot dog eating contest

Takeru Kobayashi- Japan

5' 7" **132** pounds

Ate **53.5** hot dogs in **12** minutes-
world record





Extra credit points

- 1) How much protein does he need/day?
- 2) How much protein did he get in 53.5 hot dogs (Fenway Franks)?

Extra Credit

Name: _____

Grams of protein I eat each day: _____

My RDA (grams) for protein: _____

Nitrogen balance: yes or no (circle)

Hot Dog Man

Hot Dog Man's RDA (grams): _____

Grams of hot dog protein he ate: _____

Metabolism & Cell Respiration

Metabolism: all chemical reactions
in your body

**Anabolism: building up
processes**

Example:

Making **new cell protein**

**Anabolic steroids- mimic
testosterone**

↑ muscle strength, mass

**Chemistry
and Life**

cal to Life 15

ter:

med
Bonding 20

nal



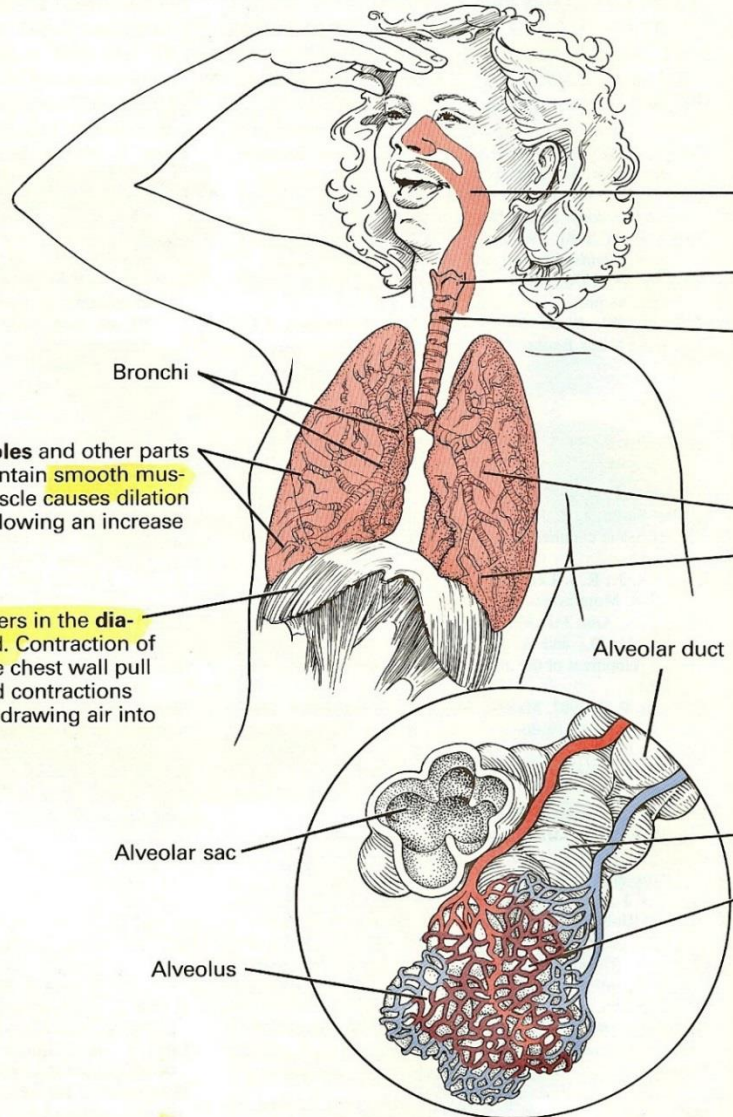
Who has admitted to using steroids
major league baseball player.

Metabolism:

Catabolism- breaking
down processes

Example: energy release
from **glucose**

What happens when you breathe?



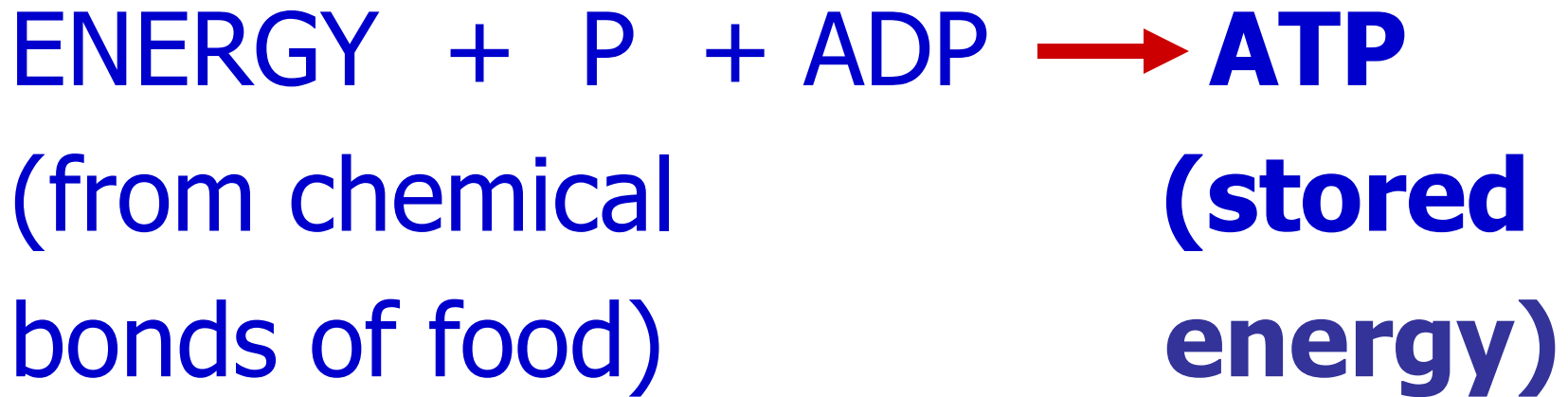
The walls of the **bronchioles** and other parts of the respiratory tract contain **smooth muscle**. Relaxation of this muscle causes dilation of the respiratory tract, allowing an increase in air flow.

Contraction of muscle fibers in the **diaphragm** pull it downward. Contraction of inspiratory muscles in the chest wall pull it outward. The combined contractions broaden the chest cavity, drawing air into the lungs.



Cell Respiration: inside your cells

- Energy trapped in **chemical bonds: carbohydrates, fats, protein**
- Break **chemical bonds** → **energy**



Energy **release**:
all body activities

Cell Respiration

Glucose

+

O₂



CO₂

+

H₂O

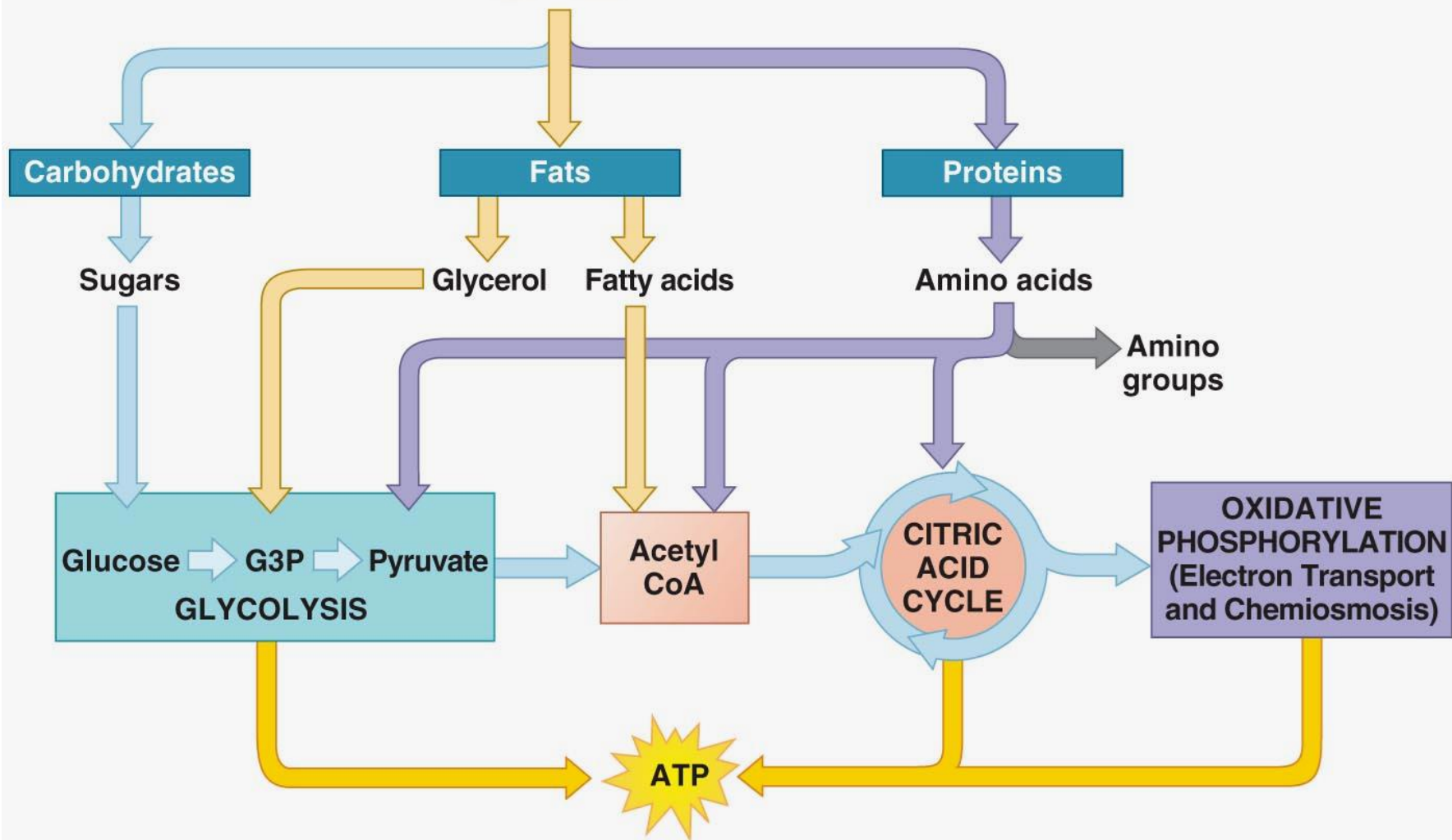
+

ATP's

Metabolism: Carbohydrates, Fats, & Protein

All Interconnected

Food, such as peanuts



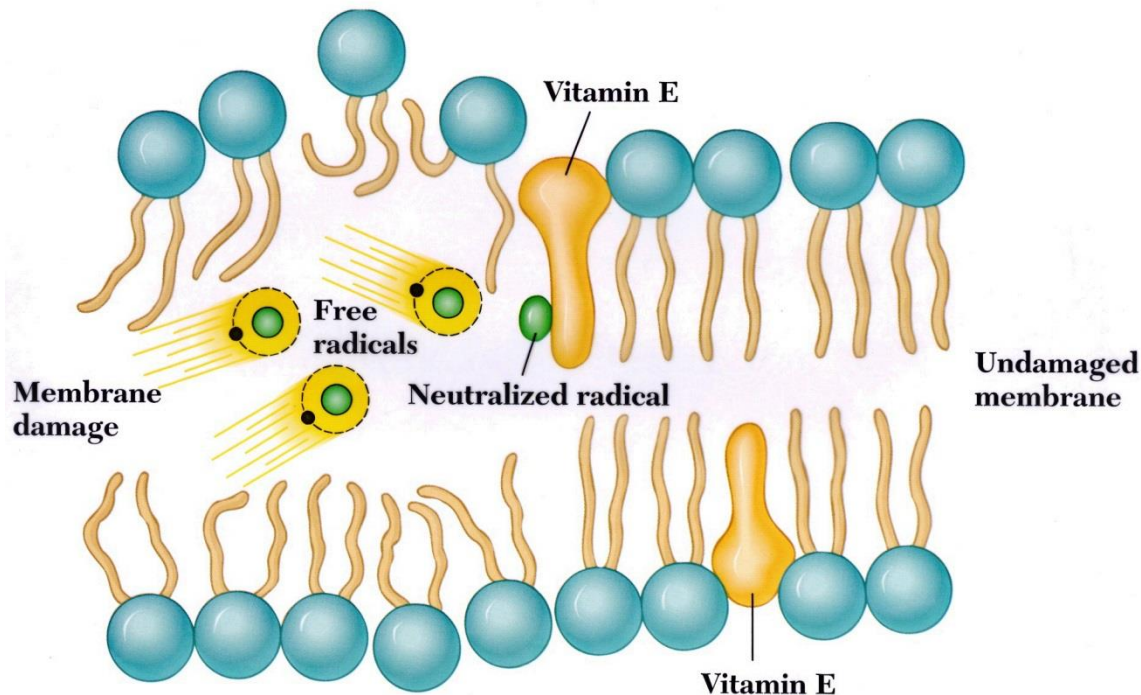
Examples:

1. Eat too many **carbs** → **FAT**
(adipose tissue)
2. Protein **burned** for energy (**ATP**)
3. Protein → blood glucose during fasting or starvation

Oxidation: removing electrons from molecules

- Happens during **metabolism**,
exposure air pollution, cigarette
smoke
- Produces: Very reactive **“free
radicals”**
- **May cause cell death, cancer,
aging, artery damage**

- Your body: built in protection:
anti-oxidation- enzyme systems
- **Diet: Vitamin C, E , beta carotene (carrots), selenium (mineral): antioxidants: destroy free radicals**



Food Allergies: Allergic Reactions

- **Skin**: Redness, swelling, hives
- **Circulation**: drop blood pressure
- **Mouth**: itching/tingling of lips/tongue
- **Lungs**: asthma, breathing difficulty

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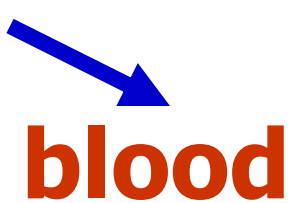
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liver/other organs  lipoproteins
- **Stored in tissues (liver, adipose)**
- **Don't** need to consume everyday

Fat Soluble Vitamins


- Large amounts- diet/supplements
toxic ← build up tissues ↙
- Found: meats, dairy products,
vegetable oils, nuts, seeds

Water Soluble Vitamins

- Dissolve in **H₂O**
- **B complex (many types) & C**
- Absorbed- intestine directly 

body cells ← **blood**
- You **don't store** large amounts
- Need to consume **everyday**

Water Soluble Vitamins

- Not enough: **deficiency**
- **Too** much: kidneys filter excess
urine 
- **Found: whole grains,
vegetables, meat, dairy
products**

Minerals

- **Don't** contain carbon
- **Not** broken down: digestion or in normal body functions
 - Ex. **Calcium** in milk same as calcium in bones
- **Found: meats, dairy products, fruits, vegetables, nuts**
- Regulate many body functions

Minerals: Functions

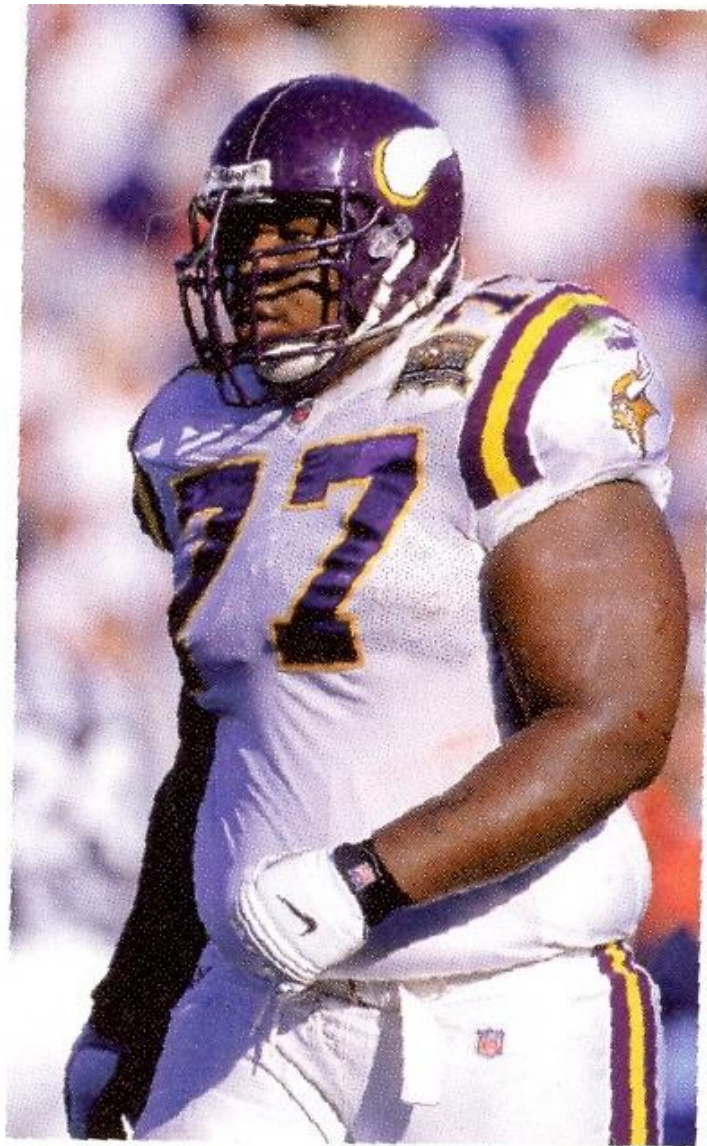
- **Body structure:** calcium, phosphorus, magnesium in **bone**
- **Regulate blood pressure:** sodium & potassium
- **Nerve impulses/muscle contractions:** calcium, magnesium, potassium, sodium
- **Fluid balance:** sodium, potassium, chloride

Water: **Macronutrient**

- Makes up **60%** body weight
- **No calories**
- Found inside/outside cells
- Critical: normal body functions
- **Lubricates** body parts
- Helps control **body temperature**
- Carries **oxygen, nutrients, wastes** in blood around body

Water

- You **don't store** water in body
- Loss continuously: **lungs, sweat, urine**
- Need adequate amounts-
everyday
- No water intake- **3** days: **death**
- **Thirst response** ↓ with **age**
- Elderly/nursing homes: concern-
dehydration



National Football League all-star Korey Stringer died in 2001 as a result of heat stroke.

Athletes Competitive Edge: Juice **Beetroot juice, Tart cherry juice**



Many Olympians- London 2012 used **Beetroot and Tart Cherry juices**

↑ Performance

**↑ Blood and oxygen flow to
muscles**

**↑ Body recovery after hard
exertion**

**↓ Muscle pain and weakness
after strength training,
marathons**



Fruits & Veggies: H2O Content

| | |
|------------------------------------|------------|
| Ice berg lettuce, cukes | 96% |
| Cabbage, celery | 95% |
| Tomatoes | 94% |
| Watermelon, strawberries | 92% |
| Spinach, eggplant | |
| Broccoli | 91% |
| Carrots, pineapple, peaches | 87% |
| raspberries | |
| Blueberries, plums | 85% |
| Apples | 84% |
| Bananas | 74% |

Dietary Guidelines for Americans 2010

AMERICANS EAT TOO MUCH:

- 1) Calories**
- 2) Solid Fat (Saturated, Trans)**
- 3) Added Sugars**
- 4) Refined Sugars**
- 5) Sodium**

Dietary Guidelines for Americans **2010**

AMERICANS DON'T GET ENOUGH:

- 1) Potassium**
- 2) Fiber**
- 3) Calcium**
- 4) Vitamin D**
- 5) Unsaturated Fat: Oils, Nuts, Seafood**
- 6) Other Nutrients in: Veggies, Fruits,
Whole Grains, **Low Fat** Milk, Yogurt,
Cheese**

Caveman vs. Modern Diet

Paleolithic Diet

- High Protein (meat and fish)
- Low in Carbohydrates
- Tubers
- Nuts, Seeds, and Berries



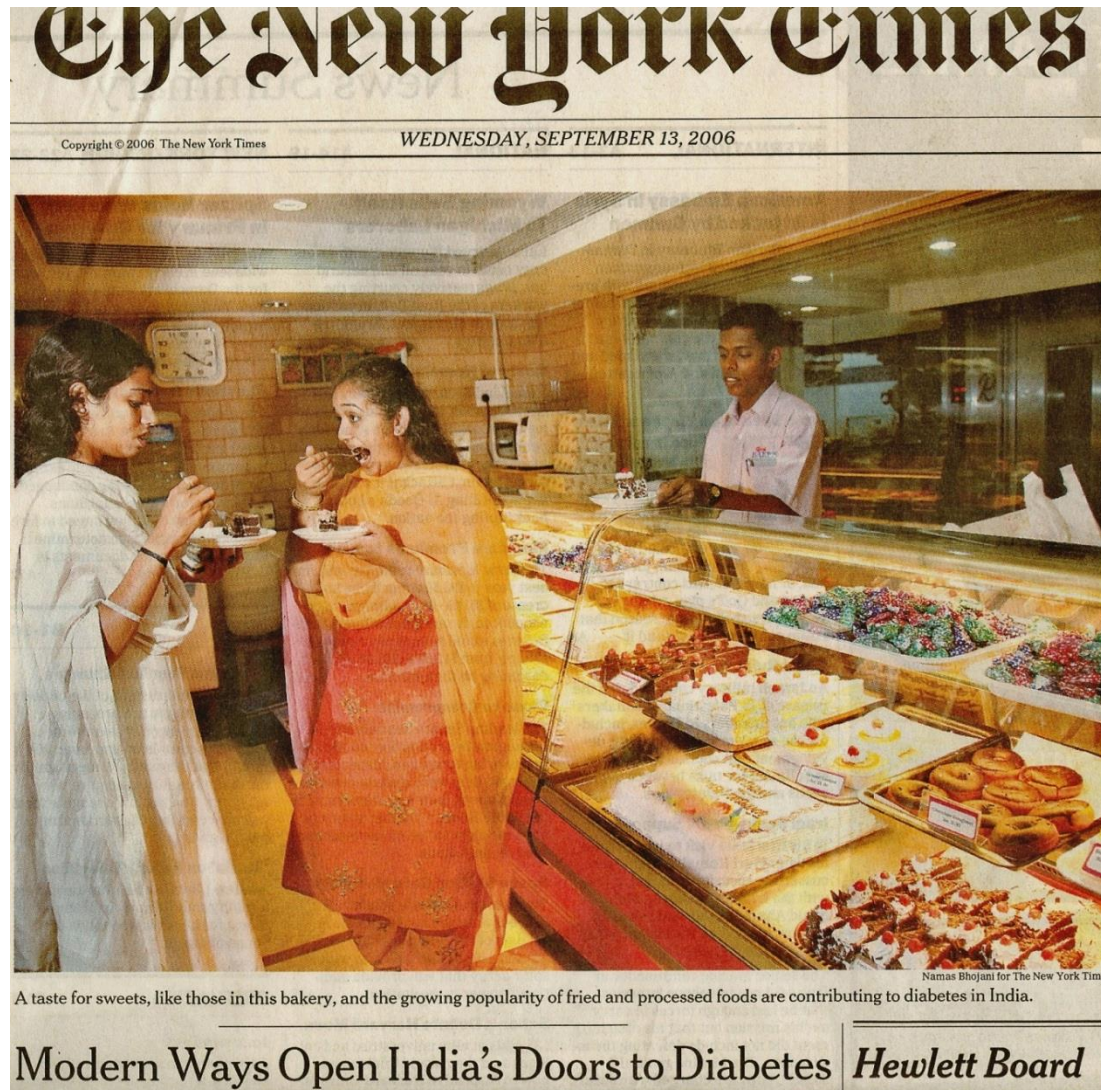
Modern Diet

- High in Sugars
- Refined Carbohydrates
- Dairy
- High Fat



A tale of two diets. Our ancestors ate more protein and less dairy and refined carbohydrates than are included in the modern Western diet, which is also rich in sugar and fat.

NY Times 9/13/06 "The number of new **diabetics** now totals around **35 million**" "in a country better known for **famine.**"

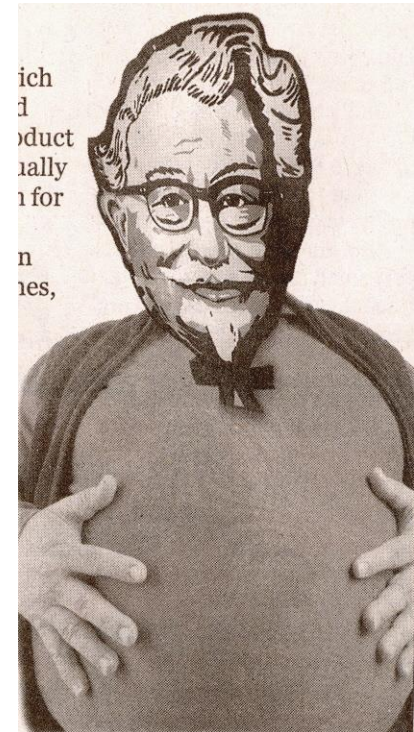


A taste for sweets, like those in this bakery, and the growing popularity of fried and processed foods are contributing to diabetes in India.

Modern Ways Open India's Doors to Diabetes *Hewlett Board*

KFC: "Who's the fattiest of them all?"

4/26/10 NY Times



Double Down sandwich: 2 fried chicken breasts, bacon, cheese, special sauce

540 calories

Two Groups of Nutrients

- **Limit Some**
- **Increase others**

Some people in world don't eat
like Americans

(But they are starting to)



HUMAN EVOLUTION

**What's for Dinner? Researchers
Seek Our Ancestors' Answers**

You

Are

What

You

Eat

Bill Clinton: Heart Disease

- 2004: quadruple bypass
- 2010: 2 stents

Now: dedicated **vegan**

- **Breakfast:** almond milk smoothie, fresh berries, nondairy protein
- **Lunch:** Green salad, beans
- **Snacks:** nuts, hummus, raw veggies
- **Dinner:** Quinoa or veggie burger



A vegan feast Clinton prepares to enjoy lunch in his midtown Manhattan offices.

Medical Tourism: Michael Shopenn

Artificial hip replacement (2007)



Choices: US vs. Belgium

Cost of Operation

US

Belgium

Hospital

\$8,050

\$3,700

Implant

\$36,861

\$4,200

Surgeon

\$17,500

\$1,110



New York City added **255** miles **bike lanes**: 66% approval by New Yorkers



Assignment

Nutrition Scoreboard

| | | | | | | | | | | | | | |
|--------|---|---|------|---|--------|---|-----|---|-----|----|---|----|---|
| AT BAT | 4 | 7 | BALL | 3 | STRIKE | 3 | OUT | 3 | H-E | | | | |
| | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 | R | H | E |
| GUEST | 0 | 0 | 2 | 0 | 0 | 1 | 0 | | | | 3 | 3 | 1 |
| HOME | 1 | 0 | 1 | 0 | 0 | 3 | | | | | 5 | 10 | |

SCOREBOARD
BASEBALL

Brendan Ryan- Framingham

Food Services Director

High School Produce Garden (1/2 football field): squash, peppers, basil, tomatoes



PHOTOS BY JOHN TLUMACKI/GLOBE STAFF

Brendan Ryan admires produce tended by Framingham High senior Ari Cauchon.

Dietary Guidelines for Americans **2005 and 2010**

- **Goals:** Reduce **chronic diseases**,
healthier, longer lives
- **Developed by Expert Scientists**
- **Primary source nutrition
information:**
all health care professionals

China





Tufts University Study 2013

Meals at small-chain restaurants that
don't post calories:

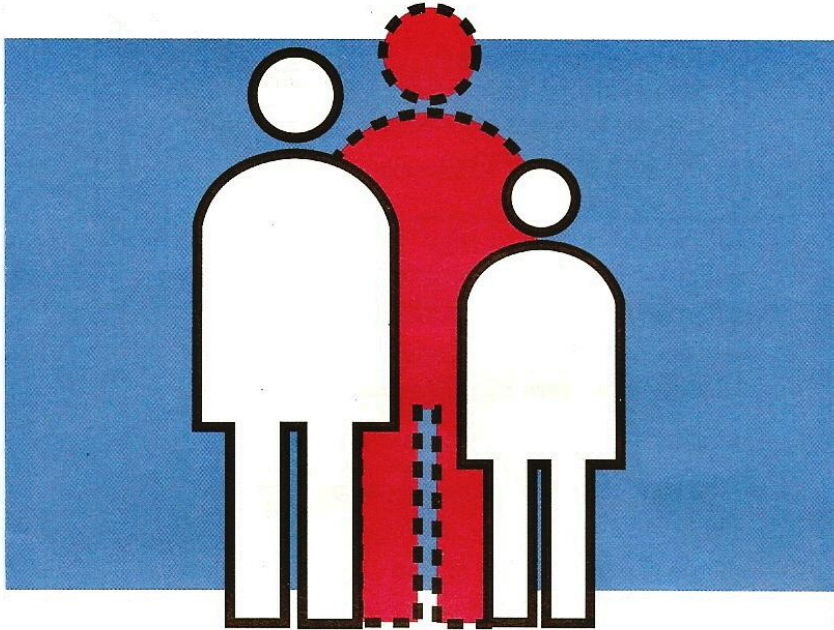
2-3 X more calories than needed

**Suggestion: Eat half, Doggie Bag
the rest**



Colorectal Cancer

is **90% CURABLE** when caught early,
but **ONLY 8%** when detected late.



Control your health. GET TESTED.



Hemoccult II[®] SENS[®]

ColoScreen

A test for fecal occult blood

Name: _____ Age: _____

Street: _____

City: _____

State: _____ Zip: _____

Phone No.: _____

Date of collection: _____

Helena Laboratories
Beaumont, Texas 77704-0752

A



B



Collect small stool specimen on applicator. Apply **thin smear** in **box A**.

Reuse applicator to obtain another sample from a different part of the stool. Apply **thin smear** in **box B**. Close cover. Place slide away from heat and light. **Return slide to physician.**

Rapper **Easy A.D.** (Adrian Harris) in Harlem
raps to young people about good foods:
fruits and veggies



Dietary Guidelines for Americans 2010

- Know your calorie need: age, sex, activity
- ↓ Calories from **added sugars, solid fats, refined grains**
- ↑ **Variety** veggies, fruits, fiber-rich whole grains

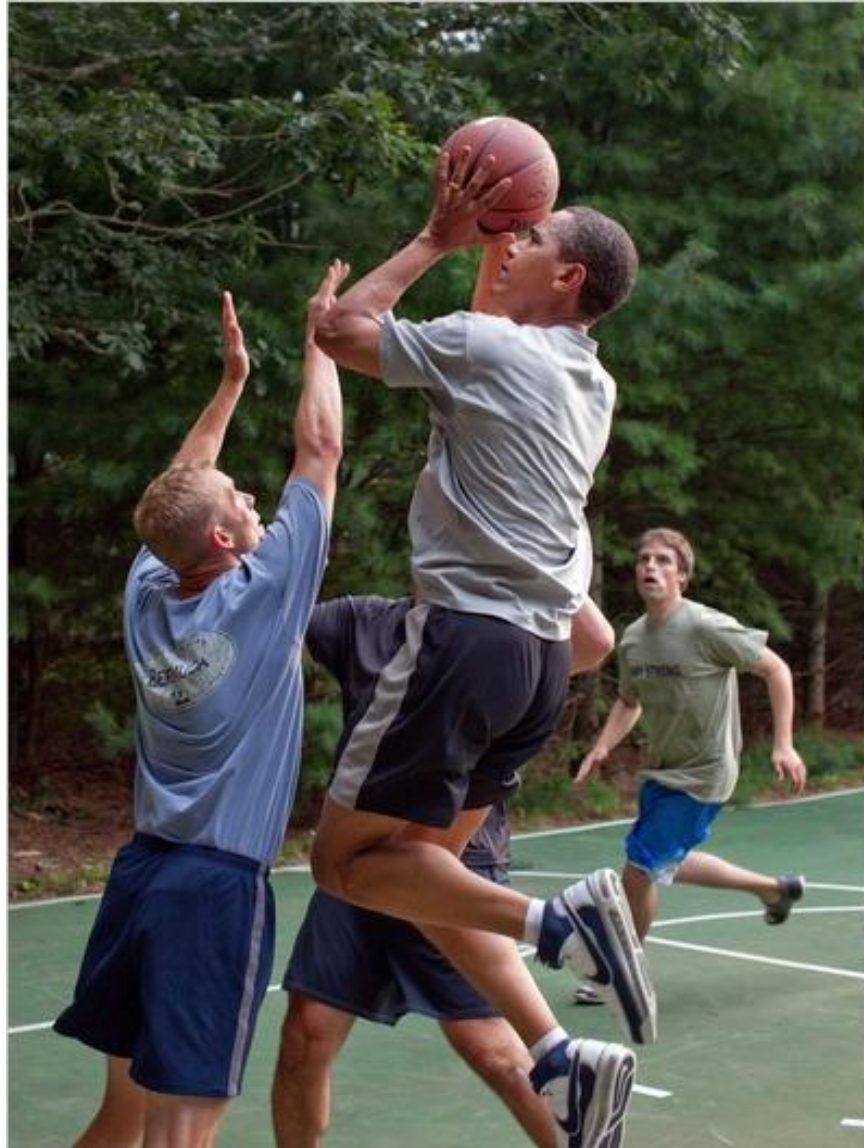
Dietary Guidelines for Americans 2010

- **↓ Sugar-sweetened drinks**
- Eat smaller portions- of high calorie foods
- **Dining out: eat low calorie foods**
- **↑ Physical activity**

President Obama and Health Promotion



Emphasis: Regular Exercise



Mass. rules- school systems (2012)

Cafeteria a la carte & vending machines

- **Follow 2010 Dietary Guidelines**
- **Smaller portions**
- **No trans fat/no deep fryers**
- **One fruit or veggie/tray required**

Mass. rules- school systems

- **Juice servings** $\frac{1}{2}$ cup or less
- **Less sodium**
- **More fruits, veggies, whole grains**
- **Fat-free or low-fat milk**
available
- **H2O** available free all day

Boston Globe 10/23/06

“Americans eat more than **one third** of their meals outside the home.”

Conclusion: Restaurant food can have a **significant** influence on your diet

Eating at Restaurants/Fast food



- **Assignment**

1. Count out **3 Cheerios**
2. Hold them in your hand
3. Eat them if you want to



- **Assignment**

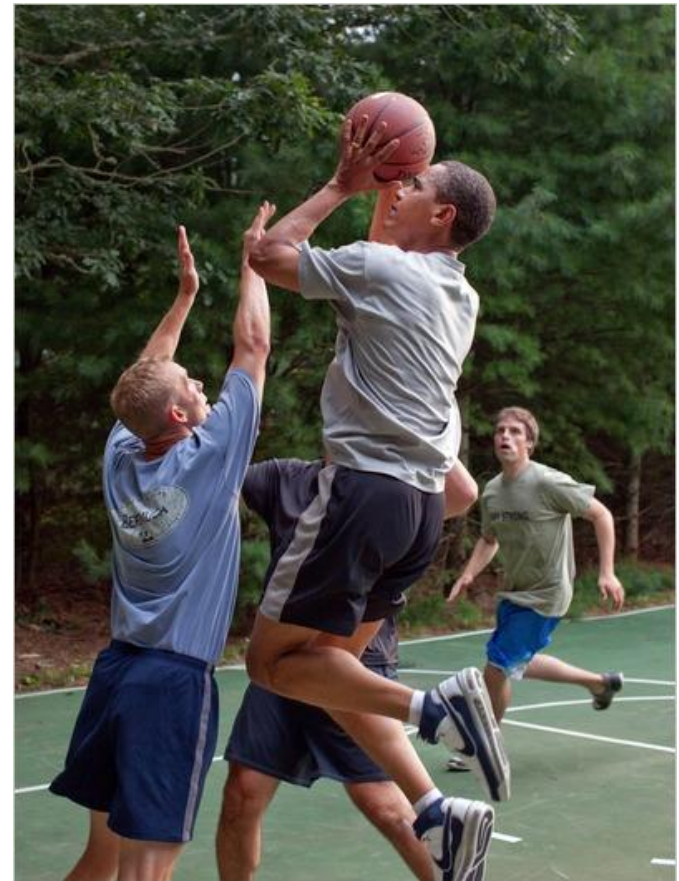
1. Count out exactly **18 grains of white or brown rice**
2. Hold them in your hand



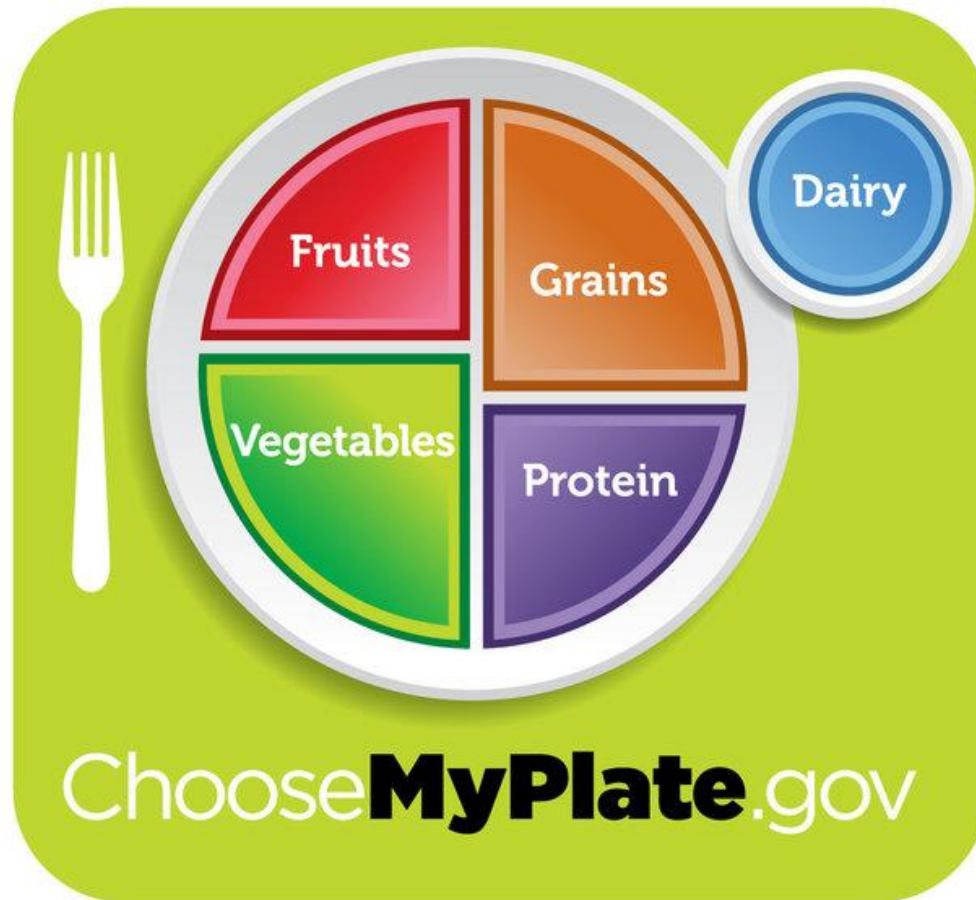
3 Cheerios or **18** grains of
rice = **300*** milligrams

300* milligrams = your
cholesterol limit for one day

President Obama and Health Promotion



Michele Obama and US Department of Agriculture (June 2011): simple way to eat healthy: all food groups, portions of each



Ultimate Marketing

McDonald's Happy Meal + **Fitness Tracker**



Recalled: skin irritations, burns

Peanut Exercise

Wellness Program: Harvard Pilgrim Health Employees

Shop at supermarkets

Electronically monitor

Unhealthy

Foods

- Points

Healthy

Foods

+ points

Cash Reward



ADDED SUGAR & CHILDREN

FAST TAKE!

**Kids and "Added Sugars:"
How much is too much?**



@FACTSFollowers

Ultimate Marketing

McDonald's Happy Meal + **Fitness Tracker**



Recalled: skin irritations, burns

Docs giving **prescriptions** to children: “get outside and move”



Boston ranked one of healthiest cities



4/5 people **exercise**, **94%** have **health insurance**, highest per capita **# docs**, **green space**, fresh foods, **healthy eating**

Calories: Americans eating less

From peak in **2003**, continued **decline** in **calories** eaten (little less of everything)

NY Times 7/26/15



Becky Lopes-Filho & son- Cambridge:
seaweed rice crackers + pear

YOUR DIET ANALYSIS (9/27)

- **Cover page (name, title)**
- **Summary sheet 3 day average**
- **Raw data: food + exercise for days 1, 2, 3**
- **Conversion tables: ounce equivalents, cups**
- **Conversion tables: grams, mg**
- **Interpretation of data**

Teenage boys, young men, and protein

2015 Dietary Guidelines recommendation:

↓ **Protein foods** (meats, poultry, eggs)
↑ **Veggies**, and ↓ junk food



Teenage boys

- 9-13, puberty
- Growth spurt
- Adding muscle
- "Always hungry"
- **Eating too much protein**



Underlying Issues

- Body image important, athlete role models
- **Marketing**- quick results: **protein supplements** (kidney damage if dehydrated)
- Recommendation: **drink water**

Quick Salad: Sweet Kale (Eat Smart)

- Broccoli
- Brussels Sprouts
- Green Cabbage
- Kale
- Chicory
- Dried Cranberries
- Roasted Pumpkin Seeds

150 calories, 150 mg sodium, 2 g fiber

Just add salad dressing



Bigger packages: 2 columns required

Nutrients

“Per Serving”

“Per Package”



Public Pressure on Food Industry

Burger King: Satisfries ↓ calories, fat, salt



General Mills: Trix and Reese's Puffs

~~Artificial~~ colors & flavors, ~~Caged~~ chickens



Pressure on Costco: "Free the Hens"



NY Times 7/10/15

Lovin' Spoonfuls: Food Rescue



Lovin' Spoonfuls: Food Rescue



1 in 5 Bostonians: food insecure
700,000 people: Mass.
in US > **70 billion** pounds food
wasted/year

- 95% → landfills

Food rots → methane gas → global warming

- Lovin' Spoonfuls: Boston, 5 refrigerated trucks

Fresh fruit, veggies, lean meat, whole grains

From grocery stores, farms → Community

French's vs. Heinz

Ketchup/Mustard Wars



Heinz ↑ Marketing Mustard

French's ↑ Marketing new **Ketchup**

**No high fructose corn syrup,
artificial flavors, preservatives**

Adipose tissue

- Almost **limitless** capacity- **store fat**
- World's **fattest man**: died 1983, **age 42**
- Weighed **1397** pounds
- **80%** body was **fat**
- 4 million **stored calories**



Being overweight is associated with higher rates of death from cardiovascular disease.

ADDED SUGAR & CHILDREN

FAST TAKE!

**Kids and "Added Sugars:"
How much is too much?**



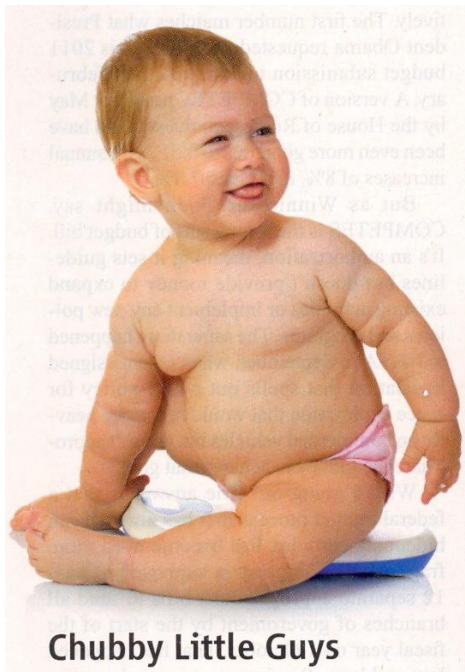
@FACTSFollowers

Chubby Babies

2001 University of Michigan Study

US Children at **9 months: 32%** obese or
at risk of obesity

Importance: Early Intervention (prevention)



Chubby Little Guys

American Heart Association
Children: 2-18

Added sugar **<25g/day**

Limit- sugar drink: **8oz/wk**

< 1 year: No fruit juice

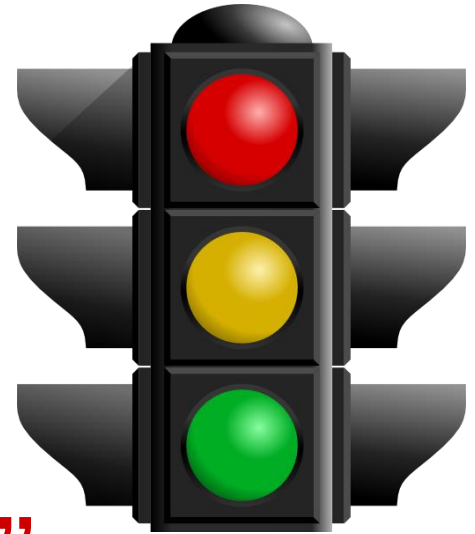
MGH Cafeteria: Traffic Light Diet

Label foods: people in line see dots:

Red= Unhealthy

Yellow= Moderately healthy

Green= More healthy

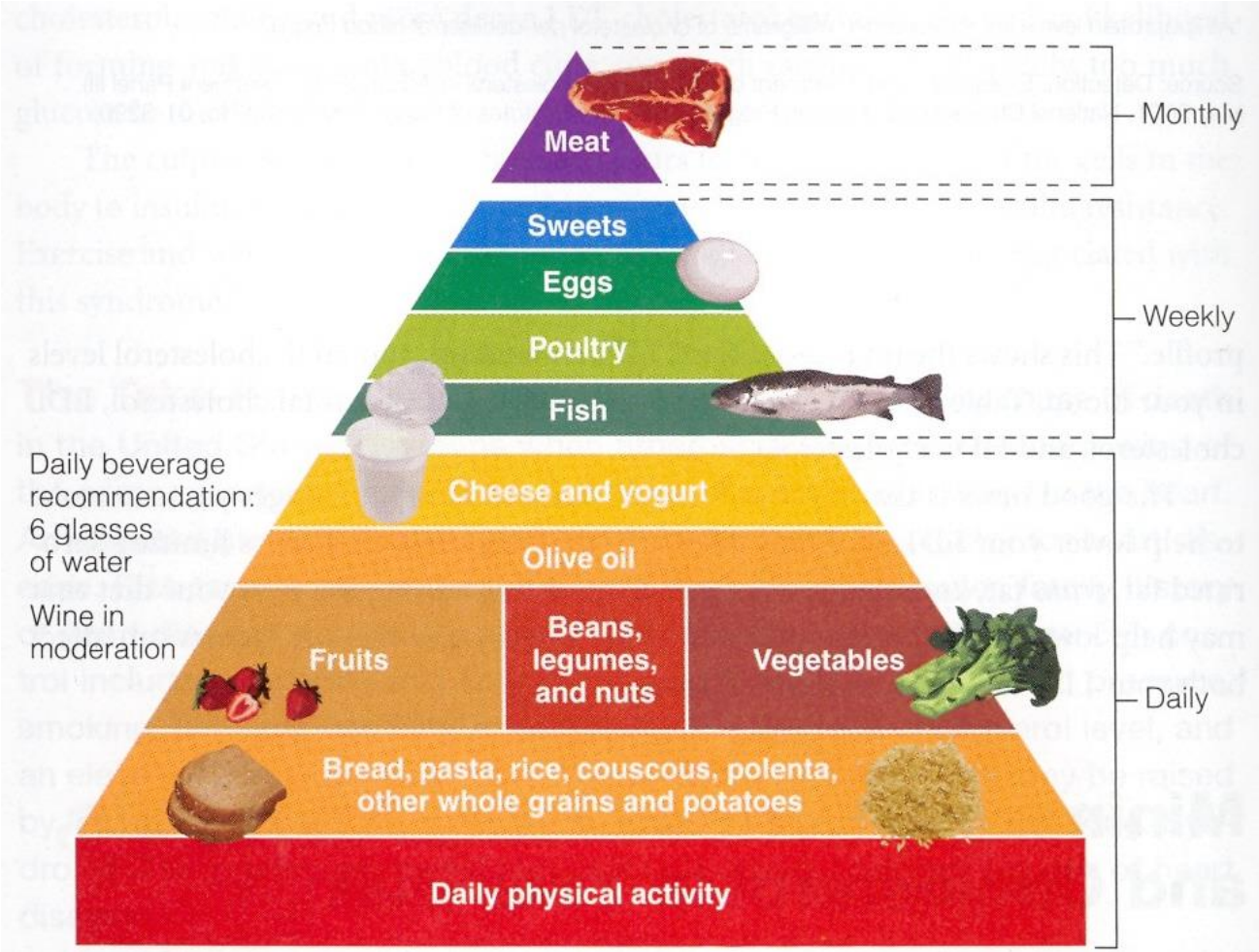


Over 2 years: **↓ Sale “red items”**

↑ Sale “green items”

**? Future: packaging & marketing
foods at stores**

Mediterranean Food Pyramid



The Traditional Healthy Mediterranean Diet Pyramid

A plant-based diet with minimal amounts of high saturated fat, high-sugar foods, coupled with daily physical activity, reflects the healthy habits of the Mediterranean lifestyle.

Assignment

What's a good potato chip?



| | <u>WISE</u> | <u>TriSum</u> | <u>Lay's Baked</u> |
|--------------------|--|--|---|
| Ingred. | Veg. oil, one of following oils, <u>salt</u> | <u>Partially hydrogenated</u> soybean oil, <u>salt</u> | Starch, sugar, corn oil, <u>salt</u> , soy lecithin |
| Serving | 28g (16 chips) | 28g (20 chips) | 28g (15 chips) |
| Calories | 150 | 150 | 110 |
| Fat (g) | 10 | 9 | 1.5 |
| Sat Fat (g) | 3 | 2.5 | 0 |
| T-Fat (g) | 0 | 3.5 | 0 |
| Chol. (mg) | 0 | 0 | 0 |
| Na (mg) | 190 | 115 | 180 |

LAY'S CLASSIC

RUFFLES

CAPE COD

Ingred. Sunflower oil,
salt

Sunflower oil,
salt

Canola oil,
salt

Serving 28g (15 chips)

28g (12 chips)

28g (19 chips)

Calories 150

160

150

Fat (g) 10

10

8

Sat Fat (g) 1

1

0.5

T-Fat (g) 0

0

0

Chol. (mg) 0

0

0

Na (mg) **180**

160

110

Marketing Food



Nutrition Facts

| | Amount/Serving | %DV* | Amount/Serving | %DV* |
|------------------------------------|----------------------|------------|----------------------|-----------|
| Serv Size 2 Tbsp (32g) | | | | |
| Servings About 16 | | | | |
| Calories 190 Fat Cal 130 | | | | |
| | Total Fat 16g | 24% | Total Carb 8g | 3% |
| | Sat Fat 2.5g | 13% | Dietary Fiber 2g | 9% |
| | Trans Fat 0g | | Sugars 3g | |
| | Cholest 0mg | 0% | Protein 7g | |
| | Sodium 140mg | 6% | | |
| | Iron 4% | | Vitamin E 10% | |
| | | | Riboflavin 2% | |
| | | | Niacin 20% | |

*Percent Daily Values (DV) are based on a 2,000 calorie diet.
Not a significant source of vitamin A, vitamin C and calcium.

INGREDIENTS: MADE FROM ROASTED PEANUTS AND SUGAR. CONTAINS 2% OR LESS OF: MOLASSES, FULLY HYDROGENATED VEGETABLE OILS (RAPESEED AND SOYBEAN), MONO AND DIGLYCERIDES, SALT.

LOOK FOR THE FLAVOR SEAL
CONTAINS NO PRESERVATIVES
NO REFRIGERATION REQUIRED

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ORRVILLE, OH 44667 USA

PROUD SPONSOR
BOYS & GIRLS CLUBS OF AMERICA

THIS PACKAGE IS RECYCLABLE
HOWEVER, RECYCLING PROGRAMS FOR THIS PACKAGE
MAY NOT EXIST IN YOUR AREA.

QUESTIONS? COMMENTS?
1-800-283-8915

CONTAINS 12g FAT PER SERVING COMPARED TO 16g IN PEANUT BUTTER

Nutrition Facts

| | Amount/Serving | %DV* | Amount/Serving | %DV* |
|------------------------------------|----------------------|------------|-----------------------|-----------|
| Serv Size 2 Tbsp (36g) | | | | |
| Servings About 14 | | | | |
| Calories 190 Fat Cal 100 | | | | |
| | Total Fat 12g | 19% | Sodium 220mg | 9% |
| | Sat Fat 2g | 10% | Total Carb 15g | 5% |
| | Trans Fat 0g | | Fiber 2g | 7% |
| | Polyunsat Fat 3.5g | | Sugars 4g | |
| | Monounsat Fat 6g | | Protein 7g | |
| | Cholest 0mg | 0% | | |
| | Calcium 2% | | Iron 4% | |
| | Folic Acid 8% | | Niacin 30% | |
| | | | Vitamin B6 6% | |
| | | | Magnesium 15% | |
| | | | Zinc 6% | |
| | | | Copper 10% | |

*Percent Daily Values (DV) are based on a 2,000 calorie diet.
Not a significant source of vitamin A and vitamin C.

INGREDIENTS: PEANUTS, CORN SYRUP SOLIDS, SUGAR, SOY PROTEIN, CONTAINS 2% OR LESS OF: SALT, FULLY HYDROGENATED VEGETABLE OIL (RAPESEED AND SOYBEAN), MONO AND DIGLYCERIDES, MOLASSES, MAGNESIUM OXIDE, NIACINAMIDE, FERRIC ORTHOPHOSPHATE, ZINC OXIDE, COPPER SULFATE, FOLIC ACID, PYRIDOXINE HYDROCHLORIDE.

CONTAINS NO PRESERVATIVES
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QUESTIONS? COMMENTS? CALL TOLL-FREE 1-800-283-8915

| | Regular | Reduced Fat | Taste? |
|-------------------|----------------|--------------------|------------------|
| Calories | 190 | 190 | |
| Fat | 16g | 12g | ↓ Fat |
| Sat Fat | 2.5g | 2g | ↓ Sat Fat |
| Trans | 0 | 0 | |
| PUFA | ? | 3.5g | |
| Mono | ? | 6g | |
| Chol | 0 | 0 | |
| Sodium | 140 mg | 220mg | ↑ Sodium |
| Total Carb | 8g | 15g | ↑ Carb |
| Fiber | 2g | 2g | |
| Sugars | 3g | 4g | ↑ Sugars |
| Protein | 7g | 7g | |

Serving size 2 Tbsp

Reading Food Labels: a Simple Method

Based on **2000** calorie
“reference” diet

Two categories of nutrients:

- 1) **Limit per day**
- 2) **Goals per day**

Nutrition Facts

Serving Size 2/3 cup (55g)
Servings Per Container About 8

Amount Per Serving

Calories 230 Calories from Fat 72

% Daily Value*

Total Fat 8g **12%**

Saturated Fat 1g **5%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 160mg **7%**

Total Carbohydrate 37g **12%**

Dietary Fiber 4g **16%**

Sugars 1g

Protein 3g

Vitamin A 10%

Vitamin C 8%

Calcium 20%

Iron 45%

* Percent Daily Values are based on a 2,000 calorie diet.
Your daily value may be higher or lower depending on
your calorie needs.

| | Calories: | 2,000 | 2,500 |
|--------------------|-----------|---------|---------|
| Total Fat | Less than | 65g | 80g |
| Sat Fat | Less than | 20g | 25g |
| Cholesterol | Less than | 300mg | 300mg |
| Sodium | Less than | 2,400mg | 2,400mg |
| Total Carbohydrate | | 300g | 375g |
| Dietary Fiber | | 25g | 30g |

Nutrition Facts

8 servings per container

Serving size **2/3 cup (55g)**

Amount per serving

Calories **230**

% Daily Value*

Total Fat 8g **10%**

Saturated Fat 1g **5%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 160mg **7%**

Total Carbohydrate 37g **13%**

Dietary Fiber 4g **14%**

Total Sugars 12g

Includes 10g Added Sugars **20%**

Protein 3g

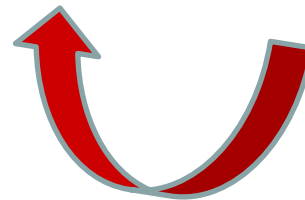
Vitamin D 2mcg 10%

Calcium 260mg 20%

Iron 8mg 45%

Potassium 235mg 6%

* The % Daily Value (DV) tells you how much a nutrient in
a serving of food contributes to a daily diet. 2,000 calories
a day is used for general nutrition advice.



**Footnote: %
Daily Value
(2000 calorie):
to consume or
to limit**

Former First Lady Michelle Obama

Let's Move campaign against **childhood obesity**: partners- government, science, medicine, business, educators, **sports**



Major League Baseball joins **Let's Move**

TV/radio **ads** daytime TV audience
(**young children**)

Goal: "Kids born today reach adulthood at
healthy weight"



Curtis Granderson
Mets



Jeff Francoeur
Atlanta



Papa John's Pizza Delivery: Russia

