

Carbohydrates and Weight Loss





## Carbohydrate:

## A Macronutrient Our Body Uses for Energy

Provides energy for the body to function properly by every cell in the body, even the brain.



Provides energy for activities of daily living and exercise.

#### **Calories of Macronutrients:**

- Carbohydrate 4 calories/gram
- Protein 4 calories/gram
- Fat 9 calories/gram
- Alcohol 7 calories/gram



## What Foods Contain Carbohydrate?



Carbohydrates are in a lot more foods than you think!

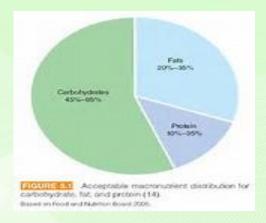
- Grains and grain products
  - Wheat, Oats, Barley, Rye...
- Fruits
  - Oranges, Apples, Grapes...
- Vegetables
  - Potatoes, peas, broccoli...
- Beans and legumes
  - Black beans, lima beans...
- Dairy products
  - Milk, yogurt, ice cream...
- Sugars
  - Table sugar, honey, candy...



## How Many Carbohydrates Should I Eat?

#### AMDR for macronutrients:

- Carbohydrate 45%-65%
- Protein 10%-35%
- Fat 20%-35%



AMDR = Acceptable Macronutrient Distribution Range

## Recommended Servings per Day:



Milk/Dairy Foods: 2 – 3 Servings

Fruits: 2 – 3 Servings Vegetables 2 ½ cups

Grains: 4-5 oz. for Women

5 - 6 oz. for Men

\*Based on guidelines provided for Weight Loss Solution patient's for weight loss.



## Why are Carbs Important in Your Diet?



#### Spares protein from being used as energy

Protein—necessary for maintenance, repair & growth of body tissues

#### Helps prevents fatigue during activity

When muscle stores are depleted, fatigue sets in

#### Prevents you from developing a condition called ketosis

Symptoms include weakness, fatigue, nausea, and dehydration Can lead to muscle breakdown due to lack of carbohydrates for energy

#### Rich sources of other essential nutrients

B Vitamins, Vitamin C, iron, potassium, magnesium, selenium



## Simple vs. Complex Carbs

**Simple Carbs** 



- Made of 1 or 2 sugar molecules—monoand di-saccharides
- Digest rapidly
- Often low in nutrients (Excluding fruits, vegetables & dairy foods)
- Examples:
  - Fruit, some vegetables, dairy products
  - Foods which contain added sugars: cookies, pies, cakes, candies, sodas, sweet tea, sports drinks

**Complex Carbs** 



- Made of many sugar molecules strung together like a chain—polysaccharides
- Digest more slowly
- Often rich in other nutrients
- Examples:
  - Whole-grains, oats, rice, barley, rye
  - Starchy vegetables like corn, peas and potatoes
  - Legumes such as bean, lentils, and peas



## Added Sugars



- Definition: Sugars and syrups added to foods during processing or preparation, and sugars and syrups added at the table.
- 1 gram sugar = 4 calories
- 1 tsp sugar = 4 grams sugar = 16 calories
- American Heart Association recommends → Upper limit of ½ of the discretionary calories allowance. For most adults:
  - Women—100 calories—6 tsp sugar
  - Men—150 calories—9 tsp sugar
- One 12-oz regular soda contains 140 cal from added sugar—9 tsp sugar!
- 2 sticks of chewing gum provide 1 teaspoon sugar!



## Sugar

#### **Natural Sugar**

- Whole Foods (grains, fruits, veggies, beans, . . .)
  - Glucose
  - Sucrose
  - Fructose
- Dairy
  - Lactose



#### **Added Sugar**

**Agave Nectar** Brown sugar

Corn sweetener

Corn syrup

Dextrose

Evaporated cane juice

Fructose

Fruit juice concentrate

Glucose

**High Fructose Corn** 

Syrup

Honey

Invert sugar

Lactose

Maltose

Malt syrup

Maple syrup

Molasses

Molasses

Raw sugar

Raw sugar

Sucrose

Sugar

Syrup

Added Sugars = Added Risk



## Sugars On the Food Label

High Fructose corn syrup is added sugar in the ingredient list below:



There are no added sugars in the ingredient list for fat free milk.



The 12 grams of sugar listed in the ingredient list below are all from the natural sugar in milk.

#### **GALLON MILK LABELS - Fat Free**

Nutrition	Amount/Serving	%DV*	Amount/Serving	%DV*
Facts Serv. Size 1 cup (240 mL) Servings 16 Calories 90 Fat Cal. 0  *Percent Dayl Values (DV) are lauged on a 7,000 calorie def	Total Fat Og	0%	Potassium 410mg	11%
	Sat. Fat 0g	0%	Total Carb. 13g	4%
	Trans Fat 0g		Fiber 0g	0%
	Cholest. <5mg	2%	Sugars 12g	
	Sodium 130mg	5%	Protein 9g	
	Vitamin A 10% • Vitamin C 2% • Calcium 30% • Iron 0% • Vitamin D 25%			

NGREDIENTS: FAT FREE MILK, VITAMIN A PALMITATE, VITAMIN D3. A GLUTEN FREE PRODUCT



## Sugars in the Ingredient List

INGREDIENTS: MILLED CORN, SUGAR, CORN SYRUP, MOLASSES, SALT, PARTIALLY HYDRO-GENATED VEGETABLE OIL (ONE OR MORE OF: COCONUT, COTTONSEED, AND SOYBEAN)\*\*\*†, SODIUM ASCORBATE AND ASCORBIC ACID (VITAMIN C), NIACINAMIDE, ZINC OXIDE, REDUCED IRON, WHEAT STARCH, PYRIDOXINE HYDROCHLORIDE (VITAMIN B<sub>6</sub>), RIBOFLAVIN (VITAMIN B<sub>2</sub>), THIAMIN HYDROCHLORIDE (VITAMIN B<sub>1</sub>), VITAMIN A PALMITATE, BHT (PRESERVATIVE), ANNATTO COLOR, FOLIC ACID, VITAMIN D AND VITAMIN B<sub>12</sub>.
\*\*\* ADDS A NEGLIGIBLE AMOUNT OF FAT.
†LESS THAN 0.59 TRANS FAT PER SERVING.

Added sugars on the label above are: sugar, corn syrup & molasses



## Many Foods Have Added Sugar

#### THE HIDDEN SUGAR IN YOUR FOOD Teaspoons of sugar ORDAN **BREAKFAST** ■ Kellogg's Special K Red Berries (30g serving) 3 ■ Tropicana smooth orange juice (200ml) ■ Yakult probiotic drink (65ml) 88 2 ■ Jordans Country Crisp (45g serving) 8888 4 LUNCH ■ Heinz Cream of Tomato Soup 888 3 with two slices of white bread Marks & Spencer chicken, bacon and 86.25 sweetcorn pasta salad (380g) ■ Boots Shapers houmous and falafel wrap de 1.5 ■ Innocent mango and passion 8888888 7 fruit smoothie (250ml) 'HEALTHY' SNACKS 8 29999999 Banana 8888 4 ■ Muller Corner Tropical Crunch (150g) ■ Boots Shapers watermelon, mango and 33333 5 grape salad (190g) 8888.4.5 All-Bran honey and oats bar **NAUGHTY SNACKS** ■ Butterkist toffee popcorn (200g) ■ Mars Bar 8888886.6.5 Coca-Cola can (330ml) 3333333 **7** DINNER 8888 4 ■ Tesco Finest Lasagne Al Forno (400g) ■ M&S king prawn makhani and naan 888886.5.5 ■ M&S Dry cured gammon with greenpea and bean vegetable layer with minted butter 333336 7

Asda creamy tomato pasta bake (500g) 3333346.5



## What is Fiber?



- Fiber is a type of carbohydrate
- Found in plant foods: Vegetables, Fruits, Whole Grains, & legumes
- Part of the plant NOT digested
- "Roughage"—nature's broom



## Benefits of Fiber



- May lower risk of chronic disease development such as type 2 diabetes, some cancers, and heart disease
- Helps your gastrointestinal tract stay healthy— such as preventing diverticulosis
- Improved blood sugar control
- Helps lower cholesterol and other blood lipids
- May enhance weight loss by increasing sensation of fullness
- Helps prevent constipation



## How Much Daily Fiber?



#### In general daily intake recommended:

men-38 grams
women-25 grams

50 years and older
men-30 grams
women-21 grams

# Examples of Fiber-Rich Foodsutions

Whole Grains F	<u>iber</u>
Oatmeal (1 cup)	4.0 g
1 slice Whole Grain	1.9 g
Bread	
Brown Rice (1cup)	3.5 g
Popcorn (3 cups) 3	.5 g

<u>Legumes</u>	<u>Fiber</u>
White Beans ½ cup	4 g
Black or Pinto Beans	7.5 g
(1/2 cup)	

Nuts/Seeds	<u>Fiber</u>
Almonds 1 oz.	3.5 g
Sunflower Seed Kernels	3.9 g
(1/4 cup)	

Soluble Fiber

Oats Barley Flaxseeds

<u>Vegetables</u>	<u>Fiber</u>
Broccoli (1 cup	cooked) 5.1 g
Carrots (1 med	lium raw) 1.7 g
Baked Potato v	vith skin 3 g
(1 small)	

<u>Fruits</u>	<u>Fiber</u>
(1 medium)	
Apple, with skin	4.4 g
Pear, with skin	5.5 g
Raspberries (1 cup)	8.0 g





## More on Fiber

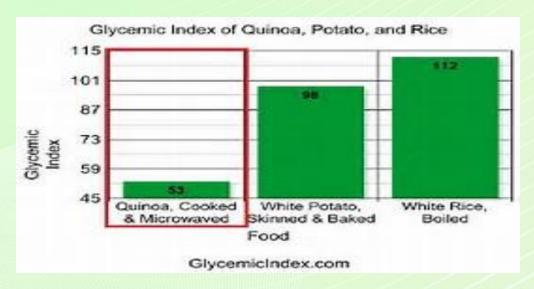
- Foods with fiber are often rich in other essential nutrients
- The more processed or refined a food is, the fewer nutrients it contains and the less fiber it has
- Foods with fiber often contain less fat
- Look for 3 grams or more of fiber per serving on Nutrient Facts Labels





## What is the Glycemic Index?

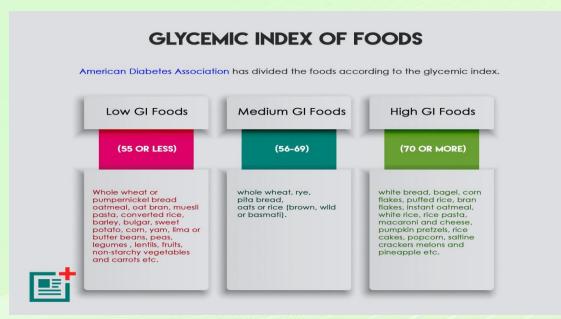
 GI: a measure of the effect a particular food has on an individual's blood sugar level compared to a reference food.



Used as a way to determine healthfulness of foods.



## What is the Glycemic Index?



#### Scale for rating foods Glycemic Index:

Low: <55 or less

Medium GI: 55-70

High GI FOODS >70

Foods with a low GI may decrease risk for heart disease and diabetes



#### **Refined Carbohydrates**

Don't be fooled!



- What are they?
  - Whole grains (rice, wheat, flour) that have been processed
  - Removes the bran and germ from the kernel, leaving only the inner endosperm
  - Contains very few vitamins, minerals, and little fiber
- Examples:
  - White rice and all-purpose flour
  - Fat-free dessert items (muffins, cookies, ice cream)
  - Most sweets and processed foods



## Use My Plate to Get Ensure Adequate Carbohydrate Intake

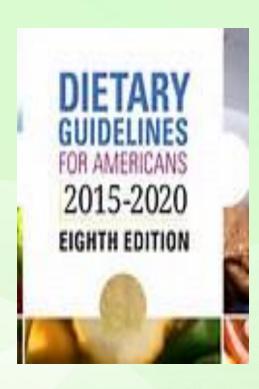


- Make ½ your grains whole grains
- Make ½ your plate fruits and vegetables
- Make milk at meals low fat



#### In Summary:

Guidelines to live by:



- 45%-65% of calories
- Make ½ your grains whole
- Make ½ your plate fruits and vegetables
- "Portion potion"
- Glycemic Index—only a tool
- Read food labels carefully
- Look for 3g fiber per serving
- Limit added sugars to 6 tsp for women, 9 tsp for men
- Combine a carbohydrate with protein to feel full longer Example: apple slices & reduced-fat cheese