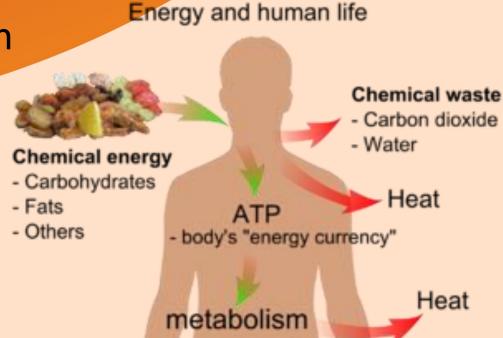
Boosting Your Energy Through Nutrition!

Melissa DeVera, RD
Registered Dietitian
Certified Wellness Coach

Dominican Hospital
Center for Lifestyle Management





Today's Talk: Objectives



- Learn what foods drain your energy.
- Learn how to eat to increase your energy!
- Learn how to plan healthy, balanced meals
- Learn what to eat to support your thyroid.
- Learn why antioxidants are so important and how to incorporate them into your diet.
- Learn quick tips for when you need an immediate boost of energy.
- Learn how to get a better night's sleep.

Eat food. Not too much. Mostly plants.

Michael Pollan, In Defense of Food



The "Westernized" Standard American Diet (S.A.D.)

High in saturated and trans fatty acids

Shifts Fatty Acid composition toward inflammation- Sinopoulus AP. *J Am Coll Nutr 2002; 21:495-505*

High sodium/low fruit and vegetables

Supports sodium dominance /low potassium and other micronutrients-Antonios TF et al. *Lancet 1996: 348:250-1*.

"Super Sized" – high quantity/poor quality

Supports imbalances in Macronutrient Composition and Micronutrient density-Franzo E. US Dept. of Agri 1999

Low in fiber/high refined grains

Alters glycemic load/shifts metabolic function toward diseases of inflammation-Rifai n et al. *Curr Opin Lipidol 2002;13:383-*

High in refined sugars

Alters glycemic load/shifts metabolic function toward diseases of inflammation Lui S, Williet WC. *Curr Atheroscler Report* 2002:4:454-61.



Include more of these types of foods in your daily diet!

- Fruits
- Vegetables
- Herbs
- Spices
- Nuts
- Seeds
- Legumes



Meal Planning





Meal Planning

- Use a small 9" plate for portion controlling:
- ½ of the surface should be covered with COLORFUL vegetables. These are fiber-containing foods that slow stomach emptying, making them low in glycemic index.
- 1/4 of the surface is covered by low glycemic carbs, such as brown rice, quinoa, barley, faro, and winter squashes.
- ¼ of the surface is covered by lean protein sources (hormone free poultry, grass fed beef, wild fish, eggs and legumes).
- Include heart healthy oils/fats
- Focus on "Clean Eating"- minimally processed foods are best.

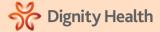


Meal Planning

• **Focus on fiber.** Increased fiber content means the food is less processed. More importantly, fiber itself slows emptying from the stomach.

Beverages:

- Drink water, unsweetened tea, vegetable juices and tea especially green tea
- Avoid sugary drinks such as soda, lattes or sweetened teas. Many people "drink" large volumes of carbohydrate (and calories), in a form that converts very rapidly into blood sugar.
- Avoid artificially sweetened drinks.
- Choose whole fruit over fruit juice.



Carbohydrate

- Preferential source of energy for our body.
- Choose Complex Carbohydrates- whole grains, legumes (also protein), starchy vegetables (yam, sweet potato and winter squash) and non-starchy vegetables
- Limit or exclude: refined carbohydrates, sweets and sugary beverages such as soda and juice.







Protein

- Protein –build and repair tissue, making enzymes and hormones, and used for energy
 - Sources: poultry, red meat, seafood, eggs, dairy, legumes, nuts & seeds



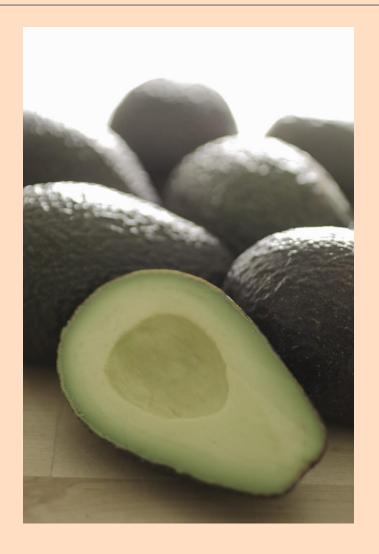




Healthy Fats and Oils

Energy, cell membrane integrity, insulation, satiety, and absorption of fat soluble vitamins

- Olive oil
- Nuts and seeds
- Almond butter
- Natural Peanut Butter
- Avocado and avocado oil
- Serving is 1 tsp oil, 2 tsp seeds, about a 4-8 nuts depending on their size, 1 Tbsp nut butter and 1/8th avocado.





Eat something for breakfast!

- Studies show that people who eat breakfast feel better both mentally and physically than those who skip their morning meal.
- Eat within a couple of hours of waking.
- Include protein at the meal for staying power!





Breakfast Ideas

Examples:

- Organic Greek yogurt or coconut yogurt, berries, slivered almonds
- 1-2 eggs sunny side up with whole wheat or gluten free toast.
- Smoothie: frozen fruit (1/2 cup), chia seeds- 1 Tbsp, handful of spinach or other greens, ½ c Greek yogurt or a scoop of protein powdered, and use unsweetened almond milk or water.
- Leftovers
- Hard boiled egg and an orange

Eggs on bed of arugula!







QUICK, NUTRIENT-DENSE, & tidenlously DELICIOUS



PICK ONE (UNSWEETENED) LIQUID (1.5 CUPS)

- Almond Milk

· Coconut Milk

. Soy Milk

· Rice Milk

· Hemp Milk

· Coconut Water (or Plain Water)



CHOOSE YOUR GREENS (1 BIG HANDFUL)

· Kale

- . Collards
- · Spinach
- · Swiss Chard
- · Beet Greens



STEP 03

CHOOSE YOUR FRUIT (1-2 CUPS, FRESH OR FROZEN)

• Banana

- Blueberries

· Apple

Raspberries

· Melon

- Mango
- Strawberries
- · Pear

SUPERCHARGE IT (ADD AS MANY AS YOU LIKE!)

- 1-2 tbsp Plant-Based Protein Powder
 - 1 tbsp Chia Seeds
- 1 tbsp Ground Flaxseed
- +1 tbsp Sesame Seeds
- 2 tbsp Avocado



- * 1 tsp 1 tbsp Coconut Oil, Hemp Oil, or Flax Oil
- * 1 tbsp Nut Butter (Peanut Butter, Almond Butter, etc.)
- 1 tbsp Raw Cacao
- + 1 tbsp Bee Pollen
- 1-2 tsp Cinnamon
- 1 tsp Ginger
- + 1-2 tsp Vanilla Extract (or Any Other Extract)
- 1-2 tsp Green Powders (Spirulina, Chlorella)
- 1 tsp Maca Powder

STEP 05

ADD A SWEETENER (OPTIONAL)

- 1 tsp Stevia
- 1 tsp Raw Agave
- 1 tsp Chopped Dates



Fi/TheFicCommunity

6 BLEND IT UP!

Blend until smooth, serve over ice, and be prepared to



Quinoa Muffins

- Original recipe makes 6 Muffins
- Ingredients:
 - cooking spray
 - 2/3 cup cooked quinoa
 - 4 large eggs, beaten
 - 1/4 cup crumbled feta cheese or other type
 - 1/4 cup sliced mushrooms
 - 1/4 cup chopped onion
 - 1/2 teaspoon dried thyme or 1T fresh dill (any herbs are fine to use so experiment!)
 - salt and ground black pepper to taste





You may feel more energy by eating smaller, more frequent meals

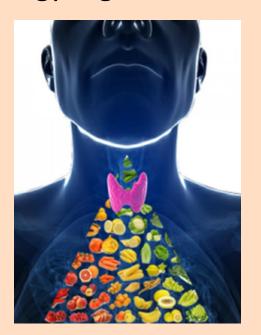
- Having three smallish meals and one to two snacks throughout the day can keep your blood sugar and energy levels stable all day long.
- Large meals cause an energy crash!
- Snack Ideas:
 - nuts
 - Fruit
 - Raw Vegetables with hummus
 - Cottage cheese and fruit
 - Hard boiled egg
 - Crackers and string cheese

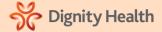




Thyroid Hormones

- The thyroid gland is the largest gland in the endocrine system.
 It is a butterfly-shaped organ that sits roughly in the middle of the neck, just below where the Adam's apple is in men
- T4 and T3 are what most people think of as "thyroid hormones." These hormones play a significant role in your metabolism and in energy regulation in the body.





Hypothyroid- (Low Functioning) Signs and Symptoms

- Feeling tired
- Dry skin
- Thin, brittle hair and fingernails
- Constipation
- Depression
- Muscle and joint pain
- Hoarseness
- Cold extremities and carpal tunnel syndrome
- Shortness of breath
- Outer 3rd of eyebrow missing
- Weight gain with poorer appetite



Factors that Affect Thyroid Function

Factors that contribute to proper production of thyroid hormones

 Nutrients: iron, iodine, tyrosine, zinc, selenium vitamin E, B2, B3, B6, C, D

Factors that inhibit proper production of thyroid hormones

- Stress
- Infection, trauma, radiation, medications
- Fluoride (antagonist to iodine)
- Toxins: pesticides, mercury, cadmium, lead
- · Autoimmune disease: Celiac

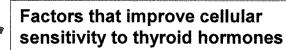
Factors that increase conversion of T4 to RT3

- Stress
- Trauma
- Low-calorie diet
- Inflammation (cytokines, etc.)
- Toxins
- Infections
- Liver/kidney dysfunction
- Certain medications

Factors that increase conversion of T4 to T3

- · Selenium
- Zinc

T3 and RT3 compete for binding sites



- Vitamin A
- Exercise
- Zinc





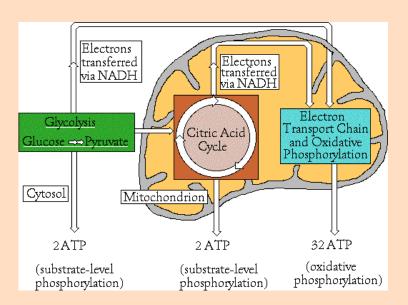
Foods to support thyroid function

- **Iron** heme iron sources found in animal proteins and non-heme iron sources such as legumes with a source of vitamin C. Cooking acidic foods in a cast iron pot such as tomato sauce will leach iron out into the food.
- Vitamin C: bell peppers, broccoli, Brussel Sprouts, strawberries, citrus fruit
- lodine- seaweed, iodized salt, seafood
- **B2/B3/B6**: Whole grains, leafy greens, nuts poultry, fish, seeds, eggs, dairy, mushrooms
- Selenium- Brazil Nuts, oatmeal, brown rice
- **Zinc** oysters, red meat, poultry, beans, nuts, seafood, whole grains, dairy, fortified cereals
- Vitamin A- orange and green vegetables and fruits kale, cantaloupe, peaches, carrots, sweet potato, broccoli contain beta- carotene which can convert to vitamin A. Animal protein contains vitamin A such as milk, egg, & liver. Fortified cereals.
- Kale- raw and juiced has the largest amount of goitergens than the other cruciferous vegetables so if you have hypothyroid, I suggest only eating cooked kale. Goitergens can suppress thyroid function by blocking iodine that the T4 needs.



Mitochondria- Energy Central!

- Mitochondria is where energy is made.
- Our mitochondria can become damaged (oxidative stress) during normal cellular process, but also when we are exposed to UV rays, air pollution, intense physical exertion and tobacco smoke for example.
- Antioxidant rich plant foods contain compounds that helps keep oxidation in our body under control.



Fruits and Vegetables: Rich Source of Antioxidants

- Choose brightly colored fruits and vegetables: blue, purple, green, yellow, orange and red
- Examples: spinach, cranberries, berries, vine ripened tomatoes, broccoli, kale, Brussel sprouts, cauliflower, cherries, strawberries, cherries, watermelon, spinach, carrot & avocado.



Vegetables, Vegetables, and More Vegetables

- We need a minimum of 3 servings a day... more is better! Aim for 9-12 if you can[©]
- A serving is:
 - 1/2 cup raw or cooked vegetables
 - 1 cups of raw leafy greens



More Antioxidant Foods

- Beans (pinto, black beans and kidney beans)
- Red wine –Pinot Noire grape
- Dark chocolate
- Black and green tea & coffee
- Walnuts, flaxseeds, hazelnuts
- Whole Grains
- Onions (skins too) and garlic (raw better)
- Herbs and spices: turmeric, ginger, cinnamon, cumin, curry, cloves, oregano, cayenne, nutmeg









Many Antioxidants are Destroyed by High Temps

Allicin Garlic

Quercitin
 Onions, apple skins

Anthocyanins Blue and purple fruits

Ellagic Acid Raspberries, pomegranate

• Catechins Tea (185F vs 212F)

D-Limonene Citrus peels and oils

The Top Phytonutrient Containing Foods

Food	Food Bron/Sorving Size	Phytonutriont
roou	Food Prep/Serving Size	Phytonutrient
		Amount
Carrots	Dehydrated/1 cup	106,917
Collards(greens)	Chopped, boiled/1 cup	18,527
Cocoa beans	Ground, powder/1 cup	9,481
Beet greens	Steamed, sautéed with butter/ 1cup	2,619
Broccoli	Steamed, sautéed with butter/1cup	2,016
Brussel Sprouts	Cooked, boiled, drained without salt/1 cup	2,389
Kale	Steamed without salt/1 cup	1,112
Watercress	cooked, boiled, drained, without salt/ 1cup	886
Swiss Chard	Steamed, sautéed with butter/1 cup	895
Bok Choy	Steamed/1 cup	865
Arugula	Steamed, raw/1 cup	604
Spinach	Steamed, sautéed with butter/1 cup	707
Cauliflower	Steamed, sautéed with butter/1 cup	315
Tomatoes	Chopped, heated as sauce/1 cup	186
Strawberries	Raw/1 cup	184
Blackberries	Raw/ 1 cup	171
Leeks	Steamed/1 cup	135
Red Bell Peppers	Chopped, raw, heated/1 cup	265
Mushrooms	Chopped, sautéed with butter/ 1cup	238
Garlic	Chopped, sautéed with olive oil/ 1 clove	109
	Collards(greens) Cocoa beans Beet greens Broccoli Brussel Sprouts Kale Watercress Swiss Chard Bok Choy Arugula Spinach Cauliflower Tomatoes Strawberries Blackberries Leeks Red Bell Peppers Mushrooms	Carrots Collards(greens) Chopped, boiled/1 cup Cocoa beans Ground, powder/1 cup Beet greens Steamed, sautéed with butter/1cup Brussel Sprouts Cooked, boiled, drained without salt/1 cup Kale Steamed without salt/1 cup Watercress Cooked, boiled, drained, without salt/ 1cup Swiss Chard Steamed, sautéed with butter/1 cup Bok Choy Steamed, sautéed with butter/1 cup Steamed/1 cup Spinach Steamed, raw/1 cup Spinach Steamed, sautéed with butter/1 cup Cauliflower Steamed, sautéed with butter/1 cup Tomatoes Chopped, heated as sauce/1 cup Strawberries Raw/1 cup Blackberries Raw/1 cup Chopped, raw, heated/1 cup Chopped, raw, heated/1 cup Chopped, sautéed with butter/1 cup Chopped, raw, heated/1 cup Chopped, sautéed with butter/1 cup

Post Lunch Crash???





It may be your Carbs!!!

- Sugar and refined carbohydrates break down into Glucose rapidly.
- This may cause a surge in insulin which results in a lowering of blood sugar... and you get sleepy!







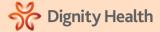
These Foods cause a Roller Coaster with your Blood Sugar





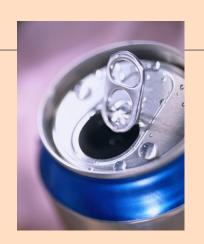
The Low Down On Carbs

- Reduce white carbohydrates such as most breads, pasta, chips, crackers, tortillas, pizza, bagels, muffins and pretzels.
- Best Carbohydrates: beans, lentils, split peas, winter squash, yams, & red potatoes, whole grain bread, oat bran, oatmeal, quinoa, brown rice and plain popcorn.
- Fiber has a time-releasing effect on carbs, so they enter your bloodstream at a slow and steady pace, giving your energy staying power



Sugar is an Energy Drainer!

- 4 grams of sugar = 1 teaspoon of sugar
- 1 can of soda = 10 teaspoons of sugar
- 1 supersized soda= 1 cup of sugar!
- Sugar (brown rice syrup, sugar, fructose, High Fructose Corn Syrup) is added to many processed foods to increase our desire to eat more and buy more of it!
 - Breads, ketchup, pasta sauce, cereal, nutrition bars...







Hydration is extremely important! Mild dehydration makes you feel tired!

- Water 6-8 glasses/day
 minimum (weight divided by
 2 = oz of fluid to consume)
- Coffee or other caffeinated drinks are NOT considered a fluid for hydration
- Check the color of your urine-LEMONADE color is GOOD
- Thirst mechanism declines as we age so don't rely on whether or not you FEEL thirsty. Just drink!

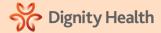




Stay Hydrated

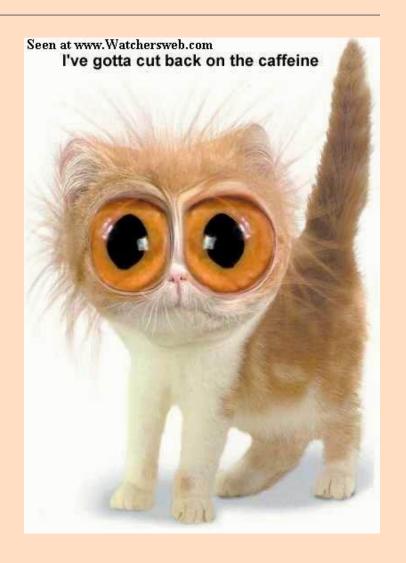
- Drink pure water, or drinks that are mostly water (tea, very diluted fruit juice, sparkling water with lemon) throughout the day.
- Besides drinking more, you can also consume foods that naturally contain water, such as yogurt, broccoli, carrots, and juicy fruits, like watermelons, oranges, and grapefruits.

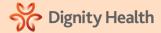




Caffeine increases alertness

 Consuming a moderate amount of caffeine — 200 to 300 mg, the amount found in two to three cups of coffee can make you more energetic and alert in the hours following, however...





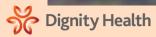
Watch caffeine intake after noon

When caffeine is consumed in large quantities — or anytime in the afternoon or evening — the quality of your sleep that night can take a nosedive, leaving you with heavy eyelids the next day!









Get a Good Night's Sleep

- Create good sleep aim for 7 to 9 hours
- Go outside a total of 30 minutes a day
- Set a time to go to bed and stick to it nightly. Allow yourself to wake up naturally without an alarm clock if you can.
- Keep your room dark at night and cool.
- Avoid stimulating lights at night such as computer screen at least 1 hour before bedtime. (Download for free f.lux).
- Dim lights at night. And make sure TV/ computer are off at night in your bedroom.



Get a Good Night's Sleep

- Avoid anything that can create stress or anxiety such as watching certain TV shows or doing bills within 1 hour of bedtime.
- Avoid caffeinated beverages and chocolate after 3 pm
- Avoid large meals 2 hours before bedtime.
- Avoid drinking a large amount of fluid before bedtime.



Get a Good Night's Sleep

- Avoid drinking a large amount of fluid before bedtime.
- Sleep Apnea is a common reason for poor sleep. Speak to your physician if you snore or find yourself fatigued during the day.





Quick Energy Boosters

- Take a brisk walk on your break- Getting fresh air and sunlight will help with fatigue.
- Close your eyes for a few minutes and rest.
- Drink a large glass of water.
- Take several full deep breaths to bring oxygen into your body and your brain!





THANK YOU!





Center for Lifestyle Management Programs

- Nutrition Counseling***
- Diabetes Management Program*
- Cardiac Risk Reduction Program*
- Medical Fitness Program
- Strides Walking Program
- Health and Wellness Coaching

*** Referral needed

Tel. 457-7077





Thank You

