

CONSUME HEALTHY OILS FOR HEART HEALTH

Fish: Salmon, mackerel, char, herring, sardines, trout and certain other fish are high in omega-3 fatty acids; although fish oils,

which contain eicosapentanoic acid and docasahexaeonic acid, are considered the ideal source. Consumption of fish itself is always the optimal choice, but fish oil supplements are available over the counter

Vegetarian and vegan patients can consume flaxseed, walnut or chia seed oils, which contain alphalinolenic acid, a precursor

to the omega-3s

Research has found that Vitamin D works in conjunction with the omega-3's to improve cognitive function and social

behavior, as well as overall mood

Other beneficial fats include: avocado, olive, canola, walnut, flaxseed and chia seed oil

DAILY CONSUMPTION OF WHOLE UNPROCESSED FOODS

Choose foods with a wide variety of colors and textures, in their most natural forms. Foods that are enjoyed in a natural state

provide the greatest satiety and nutritional value

The American Heart Association (AHA) promotes the consumption of an array of nuts, seeds, legumes, fruits and vegetables

½ plate full of these nutrient dense foods: one helpful rule of thumb is: ½ plate of vegetables, ¼ plate of lean protein, and ¼

plate of high-fiber complex carbohydrates, plus one serving of healthy fat

Avoid white/refined sugars and artificial sweeteners

Limit sodium and processed foods

CHOOSE REALISTIC, BALANCED DIET FOR WEIGHT LOSS/MANAGEMENT

Increased water intake, at least 2 litres or 8 glasses a day

Increased vegetable and fruit intake

Consume foods that that are high in fibre; example would be whole grain foods

Sufficient intake of proteins and healthy fats

Effective diets include: DASH diets (rich in fruits/vegetables, low/nonfat dairy, lots of whole grains, lean meats/poultry) Mediterranean diet (heavy in fruits/vegetables, nuts, fish, whole grains, healthy unsaturated fats i.e. olive, avocados, plant oils

etc.) Nutrisystem, Weight Watchers, and Jenny Craia

****Avoid any diet plans or systems that promote rapid weight loss, which often leads to rapid weight gain afterwards***

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REDUCE CONSUMPTION OF RED MEATS AND LIVE LONGER

Research shows that consumption of red meat is linked to increased risks of: cancers, diabetes and cardiovascular disease; all

of which decrease longevity and for the most part preventable

Researchers also found that substituting one serving of red meat per day with one serving of fish, poultry, legumes, nuts,

whole grains, and low-fat dairy was associated with a 7%-19% reduction in morality risk

Select lean meats and alternatives prepared with little or no added fats, trim the visible fats from meats and remove the skin

from poultry

CONSUME FERMENTED FOODS/PROBIOTICS AND FIBER

Probiotics contain microorganisms that have gastrointestinal benefits. They are common found in: yogurt, kefir, unpasteurized foods and drinks. They can also be taken in a supplement form as well. In order to thrive, probiotics require pre-biotic rich

foods which are primarily those high in fiber.

Probiotics contain nonpathogenic (good) yeast and bacteria that lower intestinal pH, decrease the invasion of pathogenic (bad)

organisms in the gut and can modify and improve immune response

One recent study found that indolepropionic acid, a metabolite produced by intestinal bacteria and fortified by a fiber-rich

diet, is protective against type 2 diabetes



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AVOID ALCOHOL AND SMOKING; BOTH STRONGLY LINKED TO CANCER

Avoid alcohol as much as possible or limit consumption to: 1 drink per day for women or 2 per day for men; avoiding

substituting food sources with vitamin supplements

Alcohol has been linked to several conditions and diseases, which includes 7 cancers: oropharynx, larynx, esophagus, liver,

colon, rectum and female breast

In breast cancer, alcohol can increase estrogen levels and the activity of insulin-like growth factor receptors, which can

stimulate mammary cell proliferation

Any level of alcohol consumption increases the risk of develop an alcohol-related cancer, and that risk rises in relation with the

level and frequency of consumption

Alcoholic beverages can contain at least 15 carcinogenic (cancer causing) compounds including: acetaldehyde, acrylamide,

aflatoxins, arsenic, benzene, cadmium, ethanol, ethyl carbamate, formaldehyde and lead

Ethanol is the most important and common carcinogen in alcoholic beverages, the rate of ethanol metabolism is genetically

determined



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RECOMMENDED	FOOD	GIIIDE	SERVINGS
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FOOD GROUP		EXAMPLES
	AGE GROUP AND SERVING	
VEGETABLES AND FRUITS	RECOMMENDATIONS	125ML(1/2 cup) of
Have atleast 1 dark	8	fresh/frozen/canned vegetables,
green (kale, spinach etc.)	MALES(19-50): 8-10	125ML(1/2 cup) of cooked leafy
and 1 orange vegetable	FEMALES (51+): 7	vegetables or 250ML (1cup) of
(winter squash, carrots	MALES (51+): 7	raw leafy vegetables, 125ML (1/2
etc.) a day		cup) of or 1 fruit, 125ML (½ cup) of
		100% juices
GRAIN PRODUCTS	FEMALE (19-50): 6-7	35G (1 slice) of bread, 45G (½) of a bagel,
• Choose grain products that are	MALES (19-50): 8	35G (½) of pita/tortilla, 125ML(½ cup) of
low in fats/sugars or salt	FEMALES (51+): 6 MALES (51+): 7	cooked rice/bulgur/quinoa, 30G cold or 175ML(3/4 cup) of hot cereal, 125ML (1/2 cup)
• Make sure that atleast ½ of	WALLES (31+). 7	cooked pasta/couscous
grain products are whole grain MILK AND ALTERNATIVES	FEMALE (19-50):	250ML (1 cup) of milk, 125ML (1/2 cup) of
Have 500ML (2cups) of	2	canned milk (evaporated), 250ML (1
milk everyday for enough	MALES(19 50): 2	cup) fortified soy beverages, 175G (3/4
vitamin D	FEMALĖS (51+): 3	cup) of yogurt 175G (3/4 cup) of kefir,
, , , , , , , , , , , , , , , , , , ,	MALES (51+): 3	50G(1.5 OZ) of cheese
MEATS AND	FEMALE (19-50): 2	75G (2.5 OZ) or 125ML (½ cup) of cooked
ALTERNATIVES	MALES(19-50): 3	fish/shellfish/poultry/lean meats, 175ML (3/4
Have atleast 2 food guide	FEMALES (51+): 2	cup) cooked legumes, 150G or 175ML (3/4
servings of fish per week	MALES (51+): 3	cup) of tofu, 2 eggs, 30ML (2tbsp) of
		peanut/nut butters, 60ML (1/4 cup) of shelled
		nuts/seeds



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