## The Diefary Exchange List Diet

## The Diet That Puts YOU in Confrol



This booklet is not intended to take the place of seeking a registered dietitian or other health care provider. This book can, however, be used as a resource for making informed choices regarding dietary practices. Although a valiant effort has been made by the authors regarding the accuracy and safety of the material presented, they do not take responsibility for any adverse effects that may occur as a consequence of any advice given. The authors encourage all individuals who intend to follow the dietary advice in this book to consult with their physician first.

Copyright © 2008 by Michael Sylvester

## Table of Contents

Introduction to the Exchange List Dietary Plan ..... 4
Summary of Exchange Lists ..... 7
Starch \& Bread List ..... 8
Breads ..... 9
Cereals ..... 10
Starchy Vegetables/Pasta/Legumes ..... 11
Grains/Crackers \& Snacks ..... 12
Indulging Snacks/ Other Starches ..... 13
Breakfast Choices ..... 13
Desserts/Snack \& Energy Bars ..... 14
Meats ..... 15
Very Lean Meat Choices ..... 15
Lean Meat Choices ..... 16
Medium Fat Meat Choices ..... 17
High Fat Meat Choices ..... 18
Milk ..... 19
Non-Fat Milk Choices ..... 19
Low-Fat Milk Choices ..... 20
Whole Milk Choices ..... 20
Vegetables ..... 21
Fruits ..... 22
Fresh, Frozen, \& Unsweetened Canned Fruits ..... 22
Dried Fruit/Fruit Juice ..... 23
Fats ..... 24
Free Foods ..... 26
Fast Foods ..... 27
McDonald's. ..... 27
Wendy's. ..... 28
Burger King ..... 29
Ruby Tuesday, Dunkin Donuts ..... 30
TV Dinners ..... 31
Foods to Include and Limit on a Weight Reduction Diet ..... 32
Example of a Portion Controlled Plate ..... 41
Making Sense Out of Sugar Substitutes ..... 42
EXERCISE: 100 Ways to Burn 100 Calories ..... 43

## Introduction to the Dietary Exchange List Plan

The following pages are an exhaustive list of foods which allow you to design your own daily menus. The lists have been traditionally called dietary exchange lists. The dietary exchange lists were originally designed by Committees of the American Diabetes Association, Inc. and the American Dietetic Association in cooperation with the National Institutes of Arthritis, Metabolism and Digestive Diseases; The National Heart and Lung Institute; National Institute of Health; Public Health Service; and the U.S. Department of Health, Education, and Welfare. Although the original context of the exchange lists was geared toward the diabetic population, an increasing number of health care professionals are using them to encourage healthy eating habits for the nondiabetic population.

The dietary exchange lists consist of six categories of food such as Starch/Bread; Meat \& Meat Substitutes; Vegetable; Fruit; Milk; and Fat. These lists enable you to choose from a variety of foods on each list as opposed to being limited to a rigid diet. Each category or list consists of foods that are approximately equal in caloric value. For example, any starch/bread item such as a slice of whole wheat bread has approximately 80 calories, with 3 grams of protein, 15 grams of carbohydrate, and trace amounts of fat. The same caloric and nutritional value can be found in a $1 / 2$ cup of cooked spaghetti. Thus, each food in the same list can be "exchanged" for another without affecting the caloric or nutritional value, hence the name-Dietary EXCHANGE List Plan. This facilitates the task of meal planning, allowing YOU to design your own diet based on your likes and dislikes. Before you start designing your daily diets, you first need to determine your caloric needs. You may want to consult a Registered Dietitian (www.myhealthadvisor.com) to determine your caloric needs. Traditionally, many health professionals advocated liberal amounts of carbohydrates which didn't discriminate between starchy and fibrous rich carbohydrates. On this diet, you are not expected to eliminate starchy carbohydrates (like breads,
pasta, etc.) but the lists to follow do include healthier alternatives that do not cause 'spikes' in your blood sugar that would otherwise promote hunger and weight gain.

We do realize that you may want foods that are NOT on the lists. Given this fact, we encourage you to bring the exchange lists when you go shopping and compare the food labels (of the food you want to include in your diet) with the nutrition information located just below the 'eye' icon of each food exchange and try to have them match.

So, here's a typical scenario: You want to buy a cereal that is NOT on the cereal list. See below example to understand how to do it.

## EXAMPLE:

Step 1: Determine what food exchange cereal is. Cereal can be found on the Starches list (see below).

Step 2: If there is a special food that you want that is NOT on the recommended list, compare the nutrition information on the package with the example under the 'eye' icon to determine if it is appropriate. See below for more details.

## - Starch Choices



## Cereals:

| Food Choice |  |  | Portio |
| :---: | :---: | :---: | :---: |
| $\begin{aligned} & \square \\ & \square \\ & \square \end{aligned}$ | Cooked cereals <br> Puffins (Original) Barbara's Bakery ${ }^{\text {TM }}$ Product $19^{\mathrm{TM}}$ |  | $1 / 2$ cup |
|  |  |  | 3/4 cup |
|  |  |  | $1 / 2$ cup |
|  |  | Selected Item: <br> Nutrition <br> Facts <br> Serving Size $=3 / 4$ cup <br> Calories: 90 <br> Although the calories are | e same (80) |

The following icons are used throughout the exchange lists. Let's review them.

$=$ The eye icon is used above each exchange item (starches/breads, meats, vegetables, etc.) and lists the nutrition information of that exchange. If you want to include a food in your diet that is NOT on the exchange lists, keep an 'eye' on the caloric amount of that food and make sure it matches the nutrition info for that exchange.


If you see a bappy face next to a food item, it means that the food has a lot of fiber in it (generally 4 or more grams).

$=$ If you see an unhappy face next to a food item, it means that the food has a lot of sodium in it.

## ONE LAST WORD

Remember, losing weight is all about budgeting your food. Theoretically, you can eat anything you want and lose weight as long as you fall within your range of calories. We encourage, however, eating a balanced diet that consists primarily of fresh fruits and vegetables, whole grains, lean meats (preferably fish and chicken) and foods that contain high fiber. We also advocate eating 4-5 small meals versus the traditional 3 square meals.

Surprisingly, we have included foods that are 'nutritionally compromised' (including fast foods) because we know the convenience and appeal of such foods. Please try to limit these foods to a minimum. For example, we have a lot of 'name brand' snacks like Pepperidge Farm and many more. In such cases, we recommend that you find a similar type of item in a health food store. The reason-most of these commercially 'name brand' foods contain partially bydrogenated oils or 'trans' fat which has been shown to be more harmful than saturated fat. Alternatively, most health food stores (like Whole Foods) do not carry foods that contain these oils but offer foods that are similar in taste.

In regards to nomenclature, we are using the term "starch" synonymously with carbohydrates. Although there is an array of foods that would be categorized as a carbohydrate, we wanted the reader to associate carbohydrates (which are frowned upon these days) with starches. Starches are the real enemy, especially the ones that contain no fiber. We've included many starches that have a high fiber content, thus deeming them healthy.

We also included foods, like 'ready-to-drink' protein shakes and "low-carb" items that may be compatible with bodybuilders or those who need to adhere to a lower carbohydrate diet.

Lastly, designing your own diet can be both a tedious and liberating experience. It is not going to be easy, but it is more empowering to create your daily menus than it is to rely on an external authority to do it for you. As you navigate through the comprehensive lists on the next several pages, you will have the tools to create diets to meet your needs. It is important, however, to understand the components of these lists.

## Summary of Dietary Exchange Plan

All foods are different in their carbohydrate, fat, protein, and calorie composition. This is the reason why they are categorized into 6 different groups, consisting of Starch/Bread; Meat; Vegetable; Fruit; Milk; and Fat. Each one of these groups has a comprehensive food selection list, henceforth referred to as "Exchange Lists." The table below illustrates the caloric values of carbohydrates, proteins, and fats in one serving from each of the above mentioned exchange lists.

As you read through the lists, you will notice that there will be different amounts given for foods in the same grouping. This means that each food is weighed or measured in an effort to make sure the carbohydrate, fat, calorie, and protein amounts are as equal as possible.

| EXCHANGE LIST | CARBOHYDRATE <br> [grams] | PROTEIN <br> [grams] | FAT <br> [grams] | CALORIES |
| :--- | :---: | :---: | :---: | :---: |
| Starch/Bread | 15 | 3 | trace | 80 |
| Meat/Meat Substitute |  |  |  |  |
| Very Lean | - | 7 | $<1$ | 40 |
| Lean | - | 7 | 3 | 55 |
| Medium Fat | - | 7 | 5 | 75 |
| High Fat | - | 7 | 8 | 100 |
| Vegetable | 5 | 2 | - | 25 |
| Fruit | 15 | - | - | 60 |
| Milk |  |  |  |  |
| Skim | 12 | 8 | trace | 90 |
| Low-fat | 12 | 8 | 5 | 120 |
| Whole | - | 8 | 8 | 150 |
| Fat | - | 5 | 45 |  |

## Key:

To facilitate finding each exchange, we have placed a colored bar on the border of each page.
Refer to the key below for reference:

| Exchange |  |
| :--- | :--- |
| Starch \& Bread | Brown |
| Meat \& Meat Substitutes | Red |
| Milk | Black |
| Vegetables | Green |
| Fruits | Tan |
| Fat | Violet |
| Free Foods | Gray |
| Fast Foods | Blue |
| TV Dinners | Pink |
| Foods to include/limit | Purple |

## $\square S T A R C H$ \& BREAD

It is recommended to choose foods that are high in fiber. These foods tend to be natural appetite suppressants. This often results in weight loss and stabilized blood sugar levels. These foods may be referred to as Grains. They include whole \& refined grains. For more information on whole grains visit http://www.mypyramid.gov/pyramid/grains.html\#

## -Starch Choices



## Healthiest Choices:

$\square \mathbf{1 0 0 \%}$ stone ground whole wheat bread with 3-4 grams of fiber per 80-100 calories
$\square$ High fiber cereals \& breads
$\square$ Choose whole grains (unless advised not to)*
$\square$ Limit refined grains*

* See the text below for an elaborate discussion on whole grains.


## Grains

Grain products consist of rice, oats, wheat, barley or other cereal grains. Pasta, bread, oatmeal, Tortillas, breakfast cereals, and grits are all examples of grain products. The diagrams below explain the differences between whole versus refined grains:

Whole Grains
Whole grains include the ENTIRE
Kernel including:
$\begin{array}{ll}\square & \text { Bran } \\ \square & \text { Germ } \\ \square & \text { Endosperm }\end{array}$
Examples of Whole Grains:
Whole-wheat flour
$\square \quad$ Cracked wheat (bulgur)
$\square$ Oatmeal
$\square$ Whole cornmeal
Brown rice
Whole grains include fiber,* vitamins, and minerals.
*A minimum of 3 grams/exchange.

Refined Grains
Tid-Bits regarding refined grains:
$\square \quad$ Refined grains have been milled-a process that removes bran and the germ
$\square \quad$ Gives grains a finer texture
$\square \quad$ Improves their shelf-life
$\square$ Removes dietary fiber

- Removes iron
- Removes many B vitamins

Examples of Refined Grains:
ㅁ White or wheat flour

- White bread
$\square \quad$ White rice

Most refined grains are "enriched". This means that some of the B vitamins (thiamin, niacin, folic acid, and riboflavin) and iron are added back into the refined grains after the processing. Also, fiber is NOT added to the enriched grains.

Whole grains have been shown to protect against diabetes, heart disease and improve gastrointestinal health. Fiber in particular, can help lower cholesterol levels in the blood.

## Breads:

## Food Choice <br> Portion


*This type of bread is preferred because it has more fiber and therefore has less 'net' carbs.
*Italicized entries available at most Health Food Stores or the Health Food Section at a grocery store.

## Cereals:



## *Bold=Preferred choice

*Italicized entries available at most Health Food Stores or the Health Food Section at a grocery store.
© $=$ bigh in fiber

## Starchy Vegetables*:

## Food Choice <br> Portion

| $\square$ | Corn |
| :--- | :--- |
| $\square$ | Corn on the cob |
| $\square$ | Mixed Vegetables (with corn or peas) |
| $\square$ | Parsnips |
| $\square$ | Plantain, cooked |
| $\square$ | Potato, white |
|  | o Mashed |
| o O Baked |  |
| $\square$ | Sweet potato |
|  | o Mashed |
| o Baked |  |
| $\square$ | Pumpkin |
| $\square$ | Winter squash, acorn or butternut |

$1 / 2$ cup
1 small
$2 / 3$ cup
$1 / 2$ cup
$1 / 3$ cup
$1 / 2$ cup
$1 / 2$ small or $1 / 2$ cup
$1 / 3$ cup
$1 / 2$ small or $1 / 2$ cup
$3 / 4$ cup
$3 / 4$ cup

## Pasta:

Macaroni, noodles, spaghetti 1/2 cup cooked*
*These vegetables have a high glycemic index, try to limit consumption of these type of vegetables. Foods that have a high glycemic index can increase your blood sugar and can contribute to weight gain. Refer to the "Vegetable" list for the preferred choice of vegetables. $3 / 4$ cup cooked ( 2 starches)

- Annies Homegrown ${ }^{\text {TM }}$ Mac \& Cheese

1 packet ( 2 starches +1 med fat meat)
*Or measure $1 / 2^{\prime \prime}$ diameter of dry long pasta.

## Legumes:

| Food Choice |  |  | Portion |
| :---: | :---: | :---: | :---: |
| $\square$ | (-) | Beans, peas, lentils (cooked) | 1/2 cup |
| $\square$ | () | Baked beans, vegetarian | 1/3 cup |
| $\square$ | () | Black-eyed peas | $1 / 2$ cup |
| $\square$ | () | Chickpeas/garbanzo beans | 1/3 cup |

## ()=high in fiber

## Grains:

|  | Food Choice | Portion |
| :---: | :---: | :---: |
| $\square$ | Barley, cooked | 1/3 cup |
| $\square$ | Bulger, cooked | 1/3 cup |
| $\square$ | Cornmeal | $21 / 2 \mathrm{tbsp}$. |
| $\square$ | Cornstarch | 2 tbsp. |
| $\square$ | Couscous, cooked | $1 / 3$ cup |
| $\square$ | Flour | 3 Tbsp. |
| $\square$ | Kasha, cooked | $1 / 3$ cup |
| $\square$ | Millet, dry | 3 tbsp . |
| $\square$ | Rice, cooked (brown basmati is recommended) | $1 / 3$ cup |
| $\square$ | Wheat germ | $1 / 4$ cup $=1$ starch +1 low fat meat |
| Crackers \& Snacks: |  |  |
| $\square$ | Ak-mak ${ }^{\text {TM }}$, regular and sesame | 4 crackers |
| $\square$ | Animal Crackers* | 8 |
| $\square$ | Gingersnaps* ${ }^{\text {* }}$ |  |
| $\square$ | Graham crackers (2 full sheets)* | 3 |
| $\square$ | Matzoh or matzoh with bran | 1 |
| $\square$ | Manischewitz ${ }^{\text {TM }}$ whole wheat matzoh crackers | 7 |
| $\square$ | Melba toast rounds | 10 |
| $\square$ | Popcorn: popped, no fat added | 3 cups |
| $\square$ | Orville Redenbacher ${ }^{\text {TM }}$ Hot Air Gourmet |  |
|  | Popping Corn* | 4 cups |
| $\square$ | Pretzels(\%* | 7 regular or 12 mini |
| $\square$ | Rice cakes | 2 |
| $\square$ | Mini rice cakes | 8 |
| $\square$ | Saltines* | 6 |
| $\square$ | Baked potato chips or tortilla chips* | 8 large or 15 small chips |
| $\square$ | Pirates Booty ${ }^{\text {TM }}$ | 2 cups $=1$ starch +1 fat |
| $\square$ | Stoned Wheat Thins | 3 |

$\square \quad$ Triscuits ${ }^{\text {TM }}$ Whole Grain (low sodium $/ 3$ grams of fiber) $4=1$ starch +1 fat

Wasa Lite or Golden Rye

## BOLD=Preferred Choice

*We encourage purchasing similar types of items at a health food store like Whole Foods.

Indulging Snacks (Keep these crackers/snacks to a minimum):
(Equal to one starch plus one fat exchange)

| Food Choice |  | Portion |  |  |
| :---: | :---: | :---: | :---: | :---: |
| $\square$$\square$$\square$$\square$$\square$$\square$ | Cheez-Its ${ }^{\text {TM }}{ }^{(2) *}$ | 27 |  |  |
|  | Cheeze $\mathrm{Nips}^{\text {TM }}$ (\%* | 20 |  |  |
|  | Club or Townhouse ${ }^{\text {TM }}$ Crackers ${ }^{(*)}$ | 6 |  |  |
|  | Lorna Doones ${ }^{\text {TM }}$ | 3 |  |  |
|  | Peanut Butter Sandwich Crackers(\%* | 3 |  |  |
|  | Pepperidge Farm ${ }^{\text {TM }}$ : |  |  |  |
| $\square$ | o Bordeaux Cookies* | 3 |  |  |
|  | - Goldfish* | 36 |  |  |
| $\square$ | Ritz ${ }^{\text {TM }}$ (2) | 3 |  |  |
|  | Stella D'Oro ${ }^{\text {TM }}$ :* |  |  |  |
| $\square$ | o Sesame Breadsticks | 2 |  |  |
|  | o Breakfast Treats | 1 |  |  |
|  | o Golden Bar | 1 |  |  |
|  | o Lady Stella Assortment | 3 |  |  |
| $\square$ | Sunshine Hi Ho's ${ }^{\text {TM }}$ (\%)* | 6 |  |  |
| $\square$ | Tidbits ${ }^{\text {TM }}$ (\%) | 21 |  |  |
|  | Vanilla wafers**M | 6 |  |  |
| *We encourage purchasing similar types of items at a health food store like Whole Foods. © = bigh in sodium |  |  |  |  |
| Other Starches: |  |  |  |  |
| Many of these items are combination foods which contain more than one exchange). |  |  |  |  |
| Food Choice Portion |  | Exchange(s) | Carbs. Calories |  |
| Breakfast choices |  |  |  |  |
| $\square$ | Muffin, bran or corn small | 1 starch +1 fat | 22 grams | 125 |
| $\square$ | Croissant 2 oz. | 2 starch +2 fats | 25 grams | 250 |
| $\square$ | Frozen Waffles © 2 waffles | 2 starch | 34 grams | 260 |
|  | Vans Flax ${ }^{\text {TM }}$ (1600 Omega 3) | +1 very lean meat |  |  |
| $\square$ | Eggo ${ }^{\text {TM }}$ Waffle, frozen* 3 waffles (Cinnamon Toast) | 3 starch +1 fat | 46 grams | 290 |
| $\square$ | Frozen Waffles (Go Lean $\left.{ }^{\mathrm{TM}}\right) \bigcirc \bigcirc 2$ waffles | 2 starch | 33 grams | 170 |
|  |  | +1 very lean meat |  |  |
|  |  | $+1 / 2 \mathrm{fat}$ |  |  |
| $\square$ | Ians Pancakes ${ }^{\text {TM }} \quad 1$ pancake | 1 starch $+1 / 2$ fat | 19 grams | 10 |
| $\square$ | Vita Muffin ${ }^{\text {TM }} \times$ © ${ }^{\text {c/ }}$ ( muffin | $11 / 2$ starch | 24 grams | 100 |

[^0]


## Snack Bars: Suggestion: Consume as a snack

- Clif ${ }^{\mathrm{TM}}$ Builder's (Peanut Butter) 1 bar

2 starch
+2 lean meats 30 grams 270
1 starch +1 fat
$+1 \frac{1}{2}$ lean meats 18 grams 220
1 starch
+2 lean meat 22 grams 200
$1 \frac{1}{2}$ starch +1 fat
+1 very lean meat 26 grams 200
*Contains sucralose (a sugar substitute). Whole Foods do NOT carry any foods that contain sucralose.
() = bigh in fiber

Italicized entries available at most Health Food Stores or the Health Food Section at grocery a store.

## DMEAT/MEAT SUBSTITUTES

The following meat/meat substitutes lists are divided into (4) sections:

1. Very-lean
2. Lean
3. Medium fat
4. High fat (count as one 'high fat meat' and 1 fat exchange)

- Very-lean Meat Choices

One choice provides:
Calories: $\sim 40$
Carbs: $\leq 5$ gms*
Protein: 7 gms
Fat: $\quad \leq 1 \mathrm{gm}$
*Net Carbs. and Egg Beaters ${ }^{\text {TM }}$ which are generally low in carbohydrate \& high in protein-great for bodybuilders. Many of the carbohydrates listed on 'low carb' products refer to net carbs.
$\square \quad$ Net carbs or Effective Carbohydrate Count is determined by subtracting those carbohydrates that have a negligible effect on blood sugar levels from total carbohydrate.
$\square \quad$ The Myoplex ${ }^{\text {TM }}$ shakes contain sucralose (sugar substitute) and may have adverse effects to some people, check with your physician prior to consuming these drinks.
$\square$ Although this category is depicted first, the items are not necessarily the healthiest because they are not fresh or 'natural'.

## Myoplex ${ }^{\text {TM }} /$ Egg Beaters ${ }^{\text {TM }} /$ Go Lean ${ }^{\text {TM }}$ Products:

| Food Choice | Portion | Exchange(s) |
| :---: | :---: | :---: |

## Protein Shakes/Powders:

- Myoplex ${ }^{\mathrm{TM}}$ Carb Sense (Low Carb)
(Ready to Drink) $\quad 11$ oz ( 1 can$) \quad=4$ very-lean meats
$\square \quad$ Myoplex ${ }^{\text {TM }}$ Lite Cappuccino (NOT low Carb)
$=3$ very-lean meats
(Ready to Drink) 1 container
+1 starch
ㅁ Go Lean ${ }^{\mathrm{TM}}$ Protein Powder $\cdot 22$ scoops $=3$ very lean meats
(Chocolate or Vanilla mixed with water \& crushed ice) +2 starches
Egg Substitutes:
- Egg Beaters ${ }^{\text {TM }}$
© $=$ =high in fiber

$1 / 4$ cup

Italicized entries available at most Health Food Stores or the Health Food Section at a grocery store.

## - Lean Meat Choices

|  |  |
| :--- | :--- |
| One choice provides: |  |
| Calories: | 55 |
| Carbs: | 0 |
| Protein: | 7 gms |
| Fat: | 3 gms |
|  |  |

## Healthiest Choices:

$\square$ Fresh fish (especially Salmon [see medium fat meat] \& Sardines due to their high Omega-3 content \& lower mercury levels.
$\square$ Chicken and Turkey (white meat/no skin).
$\square$ Buyer Beware: Some commercially available fish may contain high levels of methylmercury, such as King Mackerel, Shark, Swordfish, Tilefish, \& Tuna (fresh or Frozen).


## - Medium Fat Meat Choices



## Healthiest Choices:

$\square$ Choose fresh fish (especially Salmon \& Sardines due to their high Omega-3 content \& lower mercury levels.
$\square$ Low sodium foods (:)denotes high sodium foods)
$\square$ Cottage Cheese

## Food Choice

## Portion

Beef: Most beef products fall into this category. Examples
Are: all ground beef, roast (rib, chuck, rump), steak, (cubed, Porterhouse, T-bone), and meatloaf.

1 oz.
Pork: Most pork products fall into this category. Examples are: chops, loin roast, Boston butt, cutlets.

1 oz.
Lamb: Most lamb products fall into this category. Examples are: chops, leg, and roast.

1 oz.
Veal: $\quad$ Cutlet (ground or cubed, unbreaded).
1 oz.
Poultry: Chicken (with skin), domestic duck or goose (welldrained of fat), ground turkey

1 oz.
Fish: $\quad$ Tuna $*$ (canned in oil and drained)
$1 / 4$ cup
Salmon $\because$ (canned) $\quad 1 / 4$ cup
Cheese: Skim or part-skim milk cheeses, such as:
$1 / 4$ cup

- Ricotta

1 oz .

- Mozzarella $\quad$ (with 56-80 calories/ounce) $\begin{array}{ll}\text { - } & 1 \mathrm{oz} . \\ & \text { oz. }\end{array}$
- Sorrento ${ }^{\text {TM }}$ Stringsters 1 oz. (1 stick)

Other: $\quad 86 \%$ fat-free luncheon meat $*: 1$ oz.
Egg 1
Egg Land ${ }^{\text {TM }}$ Eggs (contains 100 mg's of Omega-3) 1
Stop \& Shop ${ }^{\text {TM }}$ All Natural Omega-3 Eggs
(contains 200 mg 's of Omega-3) 1
Tofu ( $2 \frac{1}{2}$ inch x $23 / 4$ inch x 1 inch ) 4 oz .
Liver, heart, kidney, sweetbreads (high in cholesterol) 1 oz .
(:) bigh in sodium

## $\checkmark$ High Fat Meat Choices



## Comments:

$\square$ Natural Peanut Butter-found in most health food stores, do NOT contain hydrogenated oils, which deem this type of peanut butter superior to most commercial brands. Consuming Hydrogenated oils or trans fatty acids in excess have been shown to be bad for your health.
$\square$ Most of the items below are high in saturated fat, cholesterol, and calories, and should be consumed infrequently (3 times per week).

One High Fat Meat Exchange is equal to one High Fat Meat + One Fat Exchange.

|  | Food Choice | Portion | $F$ |
| :---: | :---: | :---: | :---: |
| Beef: | Most USDA Prime cuts of beef, such as ribs, corned beef $*$. | 1 oz . | $\stackrel{\text { A }}{ }$ |
| Pork: | Spareribs, ground pork, sausage ${ }^{*}$, (patty or link). | 1 oz. |  |
| Lamb: | Patties (ground lamb). | 1 oz. |  |
| Fish: | Any fried fish product. | 1 oz . | A |
| Cheese: | All regular cheeses ${ }^{*}$, such as American, Blue, Cheddar, Monterey, Swiss. | 1 oz . | $\tau$ |
| Other: | Luncheon meat $\cdot$, such as bologna, salami, pimento <br> Loaf <br> Sausage $)^{2}$, such as Polish, Italian <br> Knockwurst, smoked <br> Bratwurst: <br> Frankfurter (Turkey or chicken) <br> Frankfurter (beef, pork or combination) | 1 oz. <br> 1 oz. <br> 1 oz. <br> 1 oz. <br> 1 frank <br> (10 per pound) <br> 1 frank <br> (10 per pound) |  |

(2) high in sodium

Milk products have different amounts of fat depending on the type you choose. Choosing milk products other than skim/nonfat requires the use of some of your fat exchanges allowed for the day. The Milk Exchange is broken up into 3 sections. We encourage you to choose foods from the Non-Fat Milk Choices.

## - Non-Fat Milk Choices



## Comments:

"Fat free skim milk has 5 mg more calcium than 2 percent for an 8 oz glass with the same exact nutrients; plain, nonfat yogurt has 107 mg more calcium than low fat fruit yogurt per 1 cup serving; and the same rule applies to ice creams and cheeses too. So instead of drinking a nutrient-void soft drink, chug nutrient-dense milk to help get the calcium your body needs." *

One Non-Fat Milk Exchange is equal to any one of the following:

|  | Food Choice | Portion |
| :---: | :---: | :---: |
| $\square$ | Skim or non-fat milk | 1 cup |
| $\square$ | 1\% low fat milk | 1 cup (+1/2 fat exchange) |
| $\square$ | Soy milk (Silk ${ }^{\text {TM }}$ Light Plain) | 1 cup |
| $\square$ | Soy milk (Silke ${ }^{\text {TM }}$ Light Chocolate) | 1 cup (+1/2 fat exchange) |
| $\square$ | Evaporated skim milk (canned) | $1 / 2$ cup |
| $\square$ | Buttermilk (made from skim milk) | 1 cup |
| $\square$ | Yogurt, Plain (skim milk) | 1 cup |
| $\square$ | Starbucks ${ }^{\text {TM }}$ Iced Caffe Latte (w/nonfat milk) | 16 oz. (Grande) |

## Calcium on the go!*

Of course your life is busy, but that's no excuse to not get enough calcium in your diet! There are tons of great calcium sources that are perfect for your active lifestyle, here are some examples:

| Instead of... | Choose... |
| :--- | :--- |
| Coffee | a latte w/skim milk |
| Toast w/jelly | a bowl of cereal w/milk and fruit <br> on top |
| A bag of chips | a cup of fat free yogurt |
| A can of soda | a carton of skim milk or soy milk |
| Ice cream | fat free frozen yogurt |
| French fries | a baked potato with cheese |

[^1]
## Low-Fat Milk Choices

(Count as one Low-Fat Milk Exchange + One Fat Exchange)


## Food Choice

## Portion

## $\square$ Low-fat buttermilk

1 cup

- $2 \%$ low fat milk

1 cup
$\square$ Yogurt, Plain (made from 2\% milk)
1 cup

- Canned Evaporated2\% milk

1 cup
(Count as one Whole-Fat Milk Exchange + two Fat Exchanges)


## Comments:

ㅁ Try to limit consumption of these dairy items as they

## Whole Milk Choices

 contain a high amount of fat.$\square \quad$ Remember, you have to add 2 additional fat exchanges for every 'whole milk' exchange you select.

| Food Choice | Portion |
| :---: | :---: |


| $\square$ | Whole milk | 1 cup |
| :--- | :--- | :--- |
| $\square$ | Evaporated whole milk (canned) | $1 / 2$ cup |
| $\square$ | Buttermilk (made from whole milk) | 1 cup |
| $\square$ | Yogurt, plain (made from whole milk) | 1 cup |

## TVEGETABLES <br> 

Vegetables contain 2-3 grams of dietary fiber. Although the serving size is recommended below, it's ok to use liberal portions (especially when steamed) since these foods contain valuable nutrients. The serving size for vegetables ( 1 vegetable exchange) is:

- $1 / 2$ cup of COOKED vegetables or vegetable juice (V8) - 1 cup of RAW vegetables.



## Fun Facts on Vegetables*:

$\square$ Tomatoes are very high in the carotenoid Lycopene; eating foods with carotenoids may lower your risk of cancer. $\square$ A baked potato (with skin) is a good source of dietary fiber (4 grams).

Vegetables contain many vitamins and minerals** with minimal calories and should be a major staple in your diet.
*Source: "Vegetables: Fun Facts." Fact Monster.© 2003 Family Education Network. 01 Jan. 2004 www.factmonster.com/ipka/A0781697.
**For a more extensive list of vegetables with their corresponding vitamins and minerals refer to the following link: www.bellaonline.com/articles/art49323.asp

## Vegetable*

|  |
| :--- |
| Mushrooms, cooked |
| Okra |
| Onions |
| Pea pods |
| Peas, green (canned or frozen) |
| Peppers (green or red) |
| Rutabaga |
| Sauerkraut $:$ |
|  |
| Summer Squash (crookneck) |
| Tomato (1 large) |
| Tomato-vegetable juice: $:$ |
|  |
| $\quad$ Turnips |
|  |
| Water Chestnuts |
| Zucchini, cooked |
| $:=$ |
| high in sodium |

Artichoke
Asparagus
Beans (green, wax, Italian)
Bean sprouts
Beets
Broccoli
Brussel sprouts
Cabbage, cooked
Carrots
Cauliflower*
Eggplant
Greens (collard, mustard, turnip)
Kohlrabi
Leeks
Lima Beans
*South Beach
(1 vegetable +1 fat )

Artichoke
Asparagus
Beans (green, wax, Italian)
ean sprouts

Brussel sprouts
Cabbage, cooked
Carrots
Cauliflower*
Eggplant
Greens (collard, mustard, turnip)
Kohlrabi
Leeks
Lima Beans
*South Beach ${ }^{\text {TM }}$ Mashed "Potatoes" (1 vegetable +1 fat )

Starchy vegetables such as corn, and potatoes are found on the starch/bread list. These starchy vegetables are not as healthy as the above items.

[^2]

Fruit is all carbohydrate. Fresh, frozen, and dried fruits have approximately 2 grams of fiber per serving. Fruit juice contain very little dietary fiber unless otherwise noted, the serving size for one fruit serving is:

- $1 / 2$ cup of fresh fruit or fruit juice.
- 11/4 cup of dried fruit.


## ©Fresh, Frozen, \& Unsweetened Canned Fruit



## Fun Facts on Fruits*:

$\square$ Strawberries are very high in vitamin C, potassium, and antioxidants.
$\square \quad$ Blueberries have more antioxidants than most other fruits and vegetables.
$\square$ Fruits contain many vitamins and minerals** with minimal calories and should be a major staple in your diet.
*Source: Fruit: Fun Facts." Fact Monster.© 2003 Family Education Network. 01 Jan. 2004 www.factmonster.com/ipka/A0781683.html

[^3]

| Food Choice | Portion |
| :---: | :---: |
| $\square$ Mango (small) | 1/2 |
| $\square$ Nectarine() (1 1/2" across) | 1 |
| $\square \quad$ Orange ( $2^{1 / 2 \prime \prime}$ across) | 1 |
| $\square \quad$ Papaya | 1 cup |
| $\square$ Peach (2 3/4" across) | 1 peach or $3 / 4$ cup |
| $\square$ Peaches (canned) | $1 / 2$ cup or 2 halves |
| $\square$ Pear | $1 / 2$ large or 1 small |
| $\square$ Pears (canned) | $1 / 2$ cup or 2 halves |
| $\square$ Persimmon (medium, native) | 2 |
| $\square$ Pineapple (raw) | 3/4 cup |
| $\square$ Pineapple (canned) | 1/3 cup |
| - Plum (raw, 2" across) | 2 |
| $\square$ Pomegranate | 1/2 |
| $\square$ Raspberries (raw) © | 1 cup |
| $\square$ Strawberries (raw, whole) © | $11 / 4$ cup |
| $\square$ Tangerine (2" across) | 2 |
| - Watermelon (cubes) | $11 / 4$ cup |
| ()= bigh in fiber |  |
| $\checkmark$ Dried Fruit |  |
| Food Choice | Portion |
| $\square$ Apples $\square^{\text {a }}$ | 4 rings |
| $\square$ Apricots ${ }^{\text {- }}$ | 7 halves |
| $\square$ Dates | $21 / 2$ medium |
| $\square \quad$ Figs ${ }^{\text {© }}$ | $11 / 2$ |
| $\square \quad$ Prunes $)^{\text {a }}$ | 3 medium |
| ㅁ. Raisins | 2 Tbsp. |

- Fruit Juice


## Food Choice <br> Portion

| $\square$ | Apple juice/cider | $1 / 2$ cup |
| :--- | :--- | :--- |
| $\square$ | Cranberry juice cocktail | $1 / 3$ cup |
| $\square$ | Grapefruit juice | $1 / 2$ cup |
| $\square$ | Grape juice | $1 / 3$ cup |
| $\square$ | Orange juice | $1 / 2$ cup |
| $\square$ | Pineapple juice | $1 / 2$ cup |
| $\square$ | Prune juice | $1 / 3$ cup |

The foods on the fat list contain mostly fat, although some items may also contain a small amount of protein. Everyone should modify fat intake by eating unsaturated fats instead of saturated fat.

## - Unsaturated Fats



One choice provides:
Calories: 45
Carbs: 0 gms
Protein: Trace
Fat: $\quad 5 \mathrm{gms}$.

## Fat Facts:

*Fact: Stick margarine contains trans fat which is just as damaging to the heart as the saturated fat in butter. Soft tub or liquid margarine, however, has less trans fat and are better choices.

ㅁ Essential Fatty Acids (EFA's) play a crucial role in our health. Do not be afraid of this type of fat!!! Strive to consume Omega 3 oils.
$\square$ Udo's 3-6-9 $9^{T M}$ oil Blend is an excellent source of EFA's.
*Source: www.dining.ucla.edu/housing site/dining/SNAC pdf/NutritionMyths.pdf

|  | Food Choice | Portion |
| :---: | :---: | :---: |
| $\square$ | Avocado | 1/8 medium |
| $\square$ | Margarine (tub or liquid is recommended) | 1 tsp . |
| Nuts and seeds: |  |  |
| $\square$ | Macadamia nuts | 3-4 |
| $\square$ | Almonds, dry roasted | 6 whole |
| $\square$ | Cashews, dry roasted | 1 Tbsp. |
| $\square$ | Pecans | 2 whole |
| $\square$ | Peanuts | 20 small or 10 large |
| $\square$ | Peanut butter (contains 'heart friendly' unsaturated fat) | 1 Tbsp. |
| $\square$ | Walnuts | 2 whole |
| $\square$ | Other nuts | 1 Tbsp. |
| $\square$ | Seeds, pine nuts, sunflower (without shells) | 1 Tbsp. |
| $\square$ | Pumpkin seeds | 2 tsp. |
| Oils/Mayonnaise/Olives: |  |  |
| $\square$ | Oil (corn, cottonseed, safflower, olive, peanut) | 1 tsp |
| $\square$ | Udo's Perfect Blend 3-6-9 ${ }^{\text {TM }}$ | 1 tbsp (counts as 3 fat exchanges) |
| $\square$ | BIII ${ }^{\text {TM }}$ Omega Truffles | 1 piece (counts as 2 fat exchanges) |
| $\square$ | Olives: | 10 small or 5 large |
| $\square$ | Salad dressing, mayonnaise-type | 2 tsp. |
| $\square$ | Salad dressing, mayonnaise-type, reduced calorie | 1 Tbsp. |
| $\square$ | Mayonnaise | 1 tsp. |
| $\square$ | Mayonnaise (reduced-calorie) ${ }^{\text {a }}$ | 1 Tbsp. |
| $\square$ | Salad dressing (all varieties) | 1 Tbsp. |
| Italicized entries available at most Health Food Stores or the Health Food Section at a grocery store. : = bigh in sodium |  |  |

## Saturated Fats



## CFREE FOODS

"Free foods" are foods with 5 grams or less of carbohydrates per serving, or are less than 20 calories per serving. These foods are the ones we know to be "sugar-free" or "fat-free" foods. In addition, free foods also encompass several condiments, seasonings, and spices. These items, consumed in reasonable amounts, will not affect the dietary exchanges on prescribed diets.

ONE serving equals:

Lettuce
Fat-free cream cheese
Fat-free mayonnaise
Fat-free margarine spread
Miracle Whip ${ }^{\text {TM }}$ sandwich spread
Fat-free salad dressing
Cool Whip ${ }^{\text {TM }}$ or whipped topping
Jam or jelly, low sugar or light
Sugar-free gelatin dessert*
Ketchup
Pickle relish
French's ${ }^{\text {TM }}$ mustard (Classic yellow)
Salsa
Soy sauce
Gherkin pickles
Fresh and dried herbs
Coffee and tea
Club soda and carbonated water
Sweeteners and sugar substitutes
Diet sodas of all kinds*
Maple Syrup - Atkins ${ }^{\text {TM }}$
Water
[any amount]
1 tablespoon
1 tablespoon
4 tablespoons
1 tablespoon
1 tablespoon
1 tablespoon
2 teaspoons
[any amount]
1 tablespoon
1 tablespoon
[any amount]
$1 / 4$ cup
1 tablespoon
$3 / 4$ ounce
[any amount]
Non caloric [black only]
[any amount]
[check label]
Non caloric*
Non caloric**
Non caloric
*These products usually contain aspartame (a sugar substitute).
**Contains sucralose (Whole Foods does NOT sell products that contain sucralose).
Source: www.diabetes.about.com

## FAST FOODS

Although fast foods are listed here, caution must be used. It is not uncommon for a meal to equal a whole day allotment of calories. Additionally, most of the items are high in sodium. See below for some tips when eating at fast food restaurants:

TIPS:

Many of the food items contain high amounts of sugar. If you are a diabetic, consult with your dietitian for proper food choices.

Try to limit portion sizes (refrain from "biggie" size).
$\square$ Healthy choices are shaded.
$\square$ Choose: salads, grilled or baked meat, baked potatoes, and low fat frozen yogurt. Choose 'single' burger rather than 'double or supreme' burgers.
$\square$ Limit: Fried foods (including French fries), biggie size meals, sandwich's made with sauces, cheeses, bacon or sausages.

How to read the charts below: Locate the food you want to include in your menu plan and look to the right to see the corresponding exchange list(s), and calorie amount.

## $\checkmark$ McDonald's ${ }^{\text {TM }}$ <br> Breakfast Items (The Healthier choices are shaded).

| Menu Item | Starch | Meat | Milk | Veggie | Fruit | Fat | Calories |
| :--- | :--- | :--- | :--- | :--- | :--- | :--- | :--- |
| Egg McMuffin ${ }^{\text {TM }}$ | 2 | $2^{* *}$ |  |  |  | .5 | 300 |
| Egg McMuffin <br> (without cheese) | 2 | $1.5^{* *}$ |  |  |  |  | 240 |
| Scrambled Eggs (2) |  | $2^{* *}$ |  |  |  |  | 190 |
| Hashbrowns | 1 |  |  |  |  | 1 | 130 |
| Hot Cakes <br> (w/syrup \& margarine) | 7 |  |  |  |  | 3 | 600 |
| Big Breakfast ${ }^{\text {TM }}$ | 3 | $3^{* *}$ |  |  |  | 5 | 730 |
| Deluxe Breakfast ${ }^{\text {TM }}$ | 8.5 | $3^{* *}$ |  |  |  | 7.5 | 1220 |
| English Muffin | 2 |  |  |  |  |  | 170 |

*Lean Meat $\quad{ }^{* *}$ Medium Fat Meat $\quad$ ***High Fat Meat
Lunch \& Dinner Items (The Healthier choices are shaded).

| Menu Item | Starch | Meat | Milk | Veggie | Fruit | Fat | Calories |
| :--- | :--- | :--- | :--- | :--- | :--- | :--- | :--- |
| Big Mac ${ }^{\text {TM }}$ | 3 | $3.5^{* * *}$ |  |  |  | 2.5 | 560 |
| Hamburger | 2 | $1.5^{* *}$ |  |  |  |  | 260 |
| Cheeseburger | 2 | $2^{* *}$ |  |  |  | .5 | 310 |
| Premium Grilled <br> Chicken | 3 | $3^{*}$ |  |  |  | 1 | 420 |
| Grilled Chicken <br> (without Mayo) | 3 | $3^{*}$ |  |  |  |  | 370 |
| French Fries (small) | 2 |  |  |  |  | 2 | 250 |

*Lean Meat $\quad{ }^{* *}$ Medium Fat Meat $\quad$ ***High Fat Meat

| High Protein (30 g.) | Salad Items (The Healthier choices are shaded). |  |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
|  | Menu Item <br> Grilled Chicken <br> Caesar Salad <br> (without dressing) | Starch |  | Milk |  | Fruit | $\begin{aligned} & \hline \text { Fat } \\ & \hline .5 \end{aligned}$ | $\begin{aligned} & \hline \text { Calories } \\ & \hline 220 \end{aligned}$ |
|  |  |  | 3* |  | $3$ |  | $.5$ | $220$ |
|  | Caesar Salad (with Crispy Chicken) |  | $3^{* *}$ |  | 2 |  |  | 300 |
|  | Newman's Own ${ }^{\text {T }}$ <br> Low Fat Balsamic Vinaigrette |  |  |  |  |  | 1 | 40 |
|  | Newman's Own ${ }^{\text {TM }}$ <br> Low Fat Italian | . 5 |  |  |  |  | . 5 | 60 |

*Lean Meat $\quad$ **Medium Fat Meat $\quad{ }^{* * *}$ High Fat Meat
-Wendy's ${ }^{\text {TM }}$ (Refer to http://www.wendys.com/food/pdf/us/allergen_list.pdf for allergen list)
Lunch \& Dinner Items (The Healthier choices are shaded).

| Menu Item | Starch | Meat | Milk | Veggie | Fruit | Fat | Calories |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Big Bacon Classic ${ }^{\text {TM }}$ | 3 | $3^{* *}$ |  | 1 |  | 2 | 580 |
| Jr. Hamburger | 2 | $1^{* * *}$ |  |  |  |  | 280 |
| Jr. Cheeseburger | 2 | $2^{* *}$ |  |  |  |  | 320 |
| Roasted Turkey /Swiss Frescata | 3 | $2^{* *}$ |  |  |  | 2 | 490 |
| Ultimate Chicken Grille Sandwich | 3 | 3* |  |  |  |  | 370 |
| Crispy Chicken Nuggets ( 5 piece) No Sauce | 1 | 1*** |  |  |  | 1 | 220 |
| Barbecue <br> pack | 1/2 |  |  |  |  |  | 45 |
| Sweet \& Sour (1 pack) |  |  |  |  | 1 |  | 50 |
| Honey Mustard (1 pack) | 1/2 |  |  |  |  | 2 | 130 |
| French Fries (small) | 2 |  |  |  |  | 2 | 250 |
| Baked Potato (Plain) | 4 |  |  |  |  |  | 270 |
| Baked Potato (Broccoli \& Cheese) | 4 |  |  | 1 |  |  | 340 |
| Chili (Small) | 1 | 2* |  | 1 |  |  | 220 |

Salad Items (The Healthier choices are shaded).

| Menu Item | Starch | Meat | Milk | Veggie | Fruit | Fat | Calories |
| :--- | :--- | :--- | :--- | :--- | :--- | :--- | :--- |
| Caesar Side Salad |  | $1^{* *}$ |  | .5 |  |  | 70 |
| (w/caesar dressing) |  |  |  |  |  | 3 | 120 |
| Side Salad |  |  |  | 1 |  |  | 35 |
| Mandarin Chicken <br> Salad |  | $3^{*}$ |  | 1 | 1 |  | 170 |
| (w/Oriental Dressing) | 1 |  |  |  |  | 4 | 250 |

*Lean Meat $\quad{ }^{* *}$ Medium Fat Meat $\quad{ }^{* * *}$ High Fat Meat

Burger King ${ }^{\mathrm{TM}}$ Lunch \& Dinner Items (The Healthier choices are shaded).

| Menu Item | Starch | Meat | Milk | Veggie | Fruit | Fat | Calories |
| :--- | :--- | :--- | :--- | :--- | :--- | :--- | :--- |
| Whopper $^{\text {TM }}$ Sandwich | 3 | $3^{* *}$ |  |  |  | 5 | 670 |
| BK Fish Fileter $^{\text {TM }}$ Sandwich | 2 | $1.5^{* * *}$ |  |  |  | 4 | 470 |
| TENDERGILLE <br> (without mayonnaise) | 3 | $3^{*}$ |  |  |  |  | 420 |
| Hamburger |  |  |  |  |  |  |  |

$\checkmark$ Very Lean Meat
*Lean Meat
${ }^{* *}$ Medium Fat Meat
***High Fat Meat

## Salad Items (The Healthier choices are shaded).

| Menu Item | Starch | Meat | Milk | Veggie | Fruit | Fat | Calories |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| TENDERGRILLE ${ }^{\text {TM }}$ Chicken Caesar Salad (no dressing or croutons) | 1/2 | 3* |  |  |  |  | 220 |
| Side Garden Salad |  |  |  | 1 |  |  | 15 |
| KENS ${ }^{\text {TM }}$ Light Italian Dressing (2 oz.) |  |  |  |  |  | 2 | 120 |
| KENS ${ }^{\text {TM }}$ Ranch Dressing (2 oz.) |  |  |  |  |  | 4 | 190 |
| KENS ${ }^{\text {TM }}$ Creamy Caesar Dressing (2 oz.) |  |  |  |  |  | 4.5 | 210 |

## - Ruby Tuesday ${ }^{\text {TM }}$

## Entree Items (The Healthier choices are shaded).

| Menu Item | Starch | Meat | Milk | Veggie | Fruit | Fat | Calories |
| :--- | :--- | :--- | :--- | :--- | :--- | :--- | :--- |
| Smart Eating Grilled <br> Chicken |  | $6 \checkmark$ |  |  |  | 1 | 295 |
| Colossal Burger ${ }^{\text {TM }}$ | 5 | $15^{* * *}$ |  |  |  | 1 | 1943 |
| Smart Eating Creole <br> Catch (Tilapia) |  | $6^{*}$ |  |  |  |  | 312 |
| Ribs (Triple Play) <br> with Baked Potato/Shrimp | 7 | $11^{* * *}$ |  |  |  |  | 1672 |

$\checkmark$ Very Lean Meat $\quad{ }^{*}$ Lean Meat $\quad{ }^{* *}$ Medium Fat Meat $\quad{ }^{* * *}$ High Fat Meat

## Side Items (The Healthier choices are shaded).

| Menu Item | Starch | Meat | Milk | Veggie | Fruit | Fat | Calories |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Steamed Broccoli (in a buttery sauce) |  |  |  | $21 / 2$ |  | $11 / 2$ | 129 |
| White Cheddar Mashed Potatoes |  | 1* |  | 2 |  | $2^{1 / 2}$ | 274 |
| Fresh Hot Fries | 3 |  |  |  |  | $2^{1 / 2}$ | 359 |
| Premium Baby Green Beans |  |  |  | 2 |  | 1 | 85 |

## Dunkin Donuts ${ }^{\text {TM }}$

The 'Healthier' choice is shaded.

| Menu Item | Starch | Meat | Milk | Veggie | Fruit | Fat | Calories |
| :--- | :--- | :--- | :--- | :--- | :--- | :--- | :--- |
| Ham/egg/cheese sandwich | 2 | $2^{* *}$ |  |  |  |  | 310 |
| Sugar Raised Donut | 1.5 |  |  |  |  | 1.5 | 170 |
| Blueberry muffin | 3 | $1^{* *}$ | $1 / 2$ |  |  | 2 | 470 |
| $\checkmark$ Very Lean Meat *Lean Meat | $* *$ Medium Fat Meat |  |  |  |  |  |  |


(Frozen Dinners)
In a perfect world, individuals should be preparing meals from FRESH food. Unfortunately, most of us don't have the time and sadly, many of us don't make the time. We urge everyone to prepare meals from fresh foods that are wholesome and nutritious. With this being said, we have listed frozen dinners that can be prepared in a pinch. The frozen dinners listed are fairly healthy. Most frozen dinners are high in sodium and contain trans fats. The entrees listed below contain NO trans fats. Below are some tips when choosing frozen dinners:

## TIPS:

Much of the sodium content is contained in the

Choose dinners that don't exceed 400 calories.
$\square$ Choose dinners under 300 calories only if they contain a substantial amount of protein otherwise the meal may not satisfy your hunger. sauces these dinners
$\square$ Keep your eye on the sodium content. Going too low in sodium may not offer much in terms of taste. Try to include. Skip the sauce and you will reduce the sodium find an entrée, however, that doesn't go above 800 mg (the ideal range would be 500 mg or lower). content.
$\square$ Choose meals that are high in fiber.
$\square$ For more choices, visit each manufacturer's website.

| Menu Item | Starch | Meat | Milk | Veggie | Fruit | Fat | Calories |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Lean Cuisine ${ }^{\text {TM }}$ Salmon with Basil: (Sodium $=660 \mathrm{mg}$ ) | 1 | $2 \checkmark$ |  | 1 |  | 1 | 230 |
| South Beach Diet ${ }^{\text {TM }}$ <br> Garlic Herb Chicken <br> w/Green beans $\left.{ }^{( }\right)$ <br> (Sodium $=950 \mathrm{mg}$ )* |  | 4* |  | 2 |  |  | 270 |
| Healthy Choice ${ }^{\text {TM }}$ Grilled Turkey Breast() (Sodium $=380 \mathrm{mg}$ ) | 1.5 | $3 \checkmark$ |  | 1 |  |  | 270 |
| Healthy Choice ${ }^{\text {TM }}$ Four Cheese Pizza (Sodium $=470 \mathrm{mg}$ ) | 4 | 1* |  |  |  |  | 370 |
| Smart Ones ${ }^{\text {TM }}$ <br> Fettucini Alfredo: <br> (Sodium $=720 \mathrm{mg}$ ) | 3 | 1** |  |  |  |  | 300 |

*Although the sodium is high, the meal is high in protein, and consists of fibrous rich carbohydrates (low glycemic). Individuals who are restricting their sodium intake may want to choose an entrée with less sodium.
© $=$ bigh in fiber

## FOODS TO INCLUDE \& LIMIT ON A WEIGHT REDUCIION DIET

## -Beverages <br> [You may add no-calorie sweeteners]

Alcohol
Beer
Wine
Mixed drinks
Beverages with sugar
High fructose corn syrup
Calorie sweeteners

## Include...

Cheese [reduced or low fat] Cottage Cheese [low fat] Eggs, egg whites

Boiled, poached, scrambled/fried w/non-stick spray
Egg substitute
Milk [1\% low fat, fat free]
Mozzarella Cheese [fat free]
Ricotta Cheese [fat free]
Tempeh


Tofu
Yogurt [low fat, plain]
(try not to exceed 25 grams of sugar/8 oz serving)
Yogurt [low fat, fat free, sugar free]


Cheese [whole milk] Cottage Cheese [full fat] Cream / half \& half Cream Cheese [all types]
Frozen Yogurt
Ice Cream
Milk [whole, 2\% fat]
Mozzarella [full fat]
Sorbet [all types]
Sour Cream [full fat]
Yogurt [full fat]

## -Bread, Cereals, Baked Foods, Crackers


(include items that have 3-4 grams of fiber/serving)
$100 \%$ sprouted wheat
$100 \%$ whole wheat
European-style rye
Multi-grain
Oat bran bread
Pita, whole wheat
Pumpernickel
Rye
Tortillas, whole wheat
All unsweetened bran cereals
Whole grain
High Fiber/low sugar breakfast cereals (Muesli ${ }^{\mathrm{TM}}$ )
Oat Bran
Oats, oatmeal
Puffed Wheat [unsweetened]



Bagels [all types]
Biscuits
White breads
Bread crumbs
Waffles*
Cakes
Chips [all types]
Cookies
Crackers [all types]
Cornbread
Croissants
Donuts
English muffins
Granola [all types]*
Melba toast
Muffins [all types]
Pancakes
Pastries [all types]
Pita bread [white]
Popcorn
Popcorn cakes
Rice cakes
Rolls-dinner, hamburg, etc
Tortillas [all other]
*These items may be permitted if purchased at Health Food Stores.

## Fruits <br> [Limit 1 exchange per meal]

Apple
Apricots
Berries [blueberries, strawberries, raspberries]
Cantaloupe
Cherries
Grapefruit
Grapes [all types]
Honeydew
Kiwi
Melon
Nectarine
Orange
Watermelon
Papaya
Peach
Pear
Pineapple
Plum
Prickly pear
Starfruit
Tangelo
Tangerine


Bananas
Candied fruit
Coconut (especially if it's hydrogenated)
Dates
Dried fruit
Fruit juices
Fruit preserves
Fruit sauces
Mangoes
Marmalade
Persimmons
Plantains
Raisins

## Protein

[Baked, broiled, grilled, steamed only] [Avoid breaded, fried, deep fried, or sautéed foods]


Beef, ground [less than 10\% fat]
Beef, lean cuts
Calamari
Canadian bacon
Chicken, skinless
Clams
Crab
Fish, all fresh, canned in water, frozen
Ham, lean
Lamb, lean
Lobster
Mussels
Octopus
Oysters
Pork Chops
Pork, trimmed
Venison
Scallops
Shrimp
Tofu
Tuna, canned in water
Turkey, skinless


Bacon
Beef, fatty cuts
Turkey bacon
Beef, ground [over 10\% fat]
Turkey sausage
Chicken [fried; with skin]
Chicken [buffalo wings]
Duck
Fish sticks
Fried chicken
Hot dogs [pork, beef, turkey, Chicken]
Jerky [beef/turkey]
Liver
Liverwurst
Pepperoni
Salami
Sausage
Seafood [canned in oil]
Rabbit

## Starchy Foods

## [Limit 1 serving per meal.]



Beans [black, kidney, red, garbanzo, etc.]
Buckwheat
Bulgur
Chickpeas
Couscous
Dahl
Lentils
Oats, oatmeal [all types, no sugar]
Pasta [whole wheat]
Peas [split, black-eyed]
Rice [basmati, bulgur, parboiled, brown, wild]
Tabouli
Veggie refried beans
Barley


Granola [all types]
Noodles, ramen-style
Taco shells
Pasta [white, green, red]
Potatoes [all types, all preparations]
Pretzels
Rice [white, fried, Spanish, regular /instant]
Soups [all types, except those listed in mini-meals under vegetables]

## -Vegetables

[Baked, boiled, broiled, raw, fried w/non-stick cooking spray, steamed, or in light broth soup only. Avoid breaded, fried, deep fried, or sautéed foods.]


Artichokes
Artichoke hearts [packed in water]
Asparagus
Bamboo shoots
Bean sprouts
Beans [green, wax]
Bok choy
Broccoli
Cabbage
Carrots
Cauliflower
Celery
Chilies
Cucumbers
Eggplant
Greens [spinach, chard, kale]
Jicama
Leeks
Lettuce
Mushrooms
Okra
Olives [in water]
Onion
Palm hearts
Peas
Peppers [all types]
Pickles [dill]
Purslane
Radishes
Rutabagas
Snow Peas
Soybeans
Tomatoes
Water chestnuts
Zucchini \& summer squash
Soups made with broth and the above foods


Avocados
Beets
Corn
Olives [packed in oil]
Parsnips
Pickles [sweet]
Potatoes [all types ]
baked, boiled, fried, mashed
Pumpkin
Sweet potatoes
Sweet relish
Yams

## Condiments

[Use in moderation]


Butter, butter substitute [limit 1 pat/day]
Garlic
Ginger
Herbs
Horseradish
Hummus
Ketchup [limit 1 T /day]
Lemon \& lime juice
Margarine [limit 1 pat/day]
Mayonnaise [light, fat free, limit 1 T /day]
Mustard [lo-cal]
Oil [olive, peanut, canola]
Olives [packed in water]
Onion
Parmesan, Romano cheese [limit 1 T /day]
Pickles [dill]
Salad dressing [lo-cal, fat free or vinaigrette, limit 4 T /day] Salsa [limit 4 T /day]
Sauerkraut
Shallots
Sour cream [low fat, fat free]
Soy sauce
Spaghetti sauce [bottled, canned, homemade, mix, sugar free]
Spices [all]
Tahini sauce


Bacon bits
Croutons
Lard
Mayonnaise [full fat]
Olives [packed in oil]
Pickles [all except dill]
Salad dressings [creamy, full fat ranch, blue cheese, thousand island, etc.]
Sandwich spreads
Shortening [vegetable]
Sweet pickle relish
Sour cream [full fat]

## Sweets \& Treats

[See also Dairy, Fruit, Baked Foods, and Fruit]


Water (not sugared water)
Non-nutritive natural or artificial sweeteners
Sugar-free gelatin [1 serving/day]
Sugar-free popsicles [1 serving/day]
Sugar-free pudding [1 serving/day]


Candy bars
Chocolates
Honey
Jam/Jelly
Marmalade
Molasses
Frozen treats [popsicles]
Sodas [with sugar]
Sugar
Syrup [all types]
Tofu frozen dessert


## Example of a Portion Controlled Plate* Using the Exchange Lists

| Food | Portion | Exchange List |
| :---: | :---: | :---: |
| Chicken Breast | 3 zz . | 3 Meats (lean) |
| White Rice | $\sim 1 / 3$ cup | 1 Starch/Bread |
| Steamed Green Beans | 1 cup (cooked) | 2 Vegetables |
| (Estimated Oil-used in cooking) | 2 teaspoons | 2 Fats |
| Approximate Caloric Value: 400 Calories |  |  |

## Making Sense Out of Sugar Substitutes

## Aspartame ( ${ }^{\text {NutraSweet }}{ }^{\text {TM }}$ )

A man-made sweetener with almost no calories used in place of sugar.A diet program with aspartame and exercise gives better results than without this sweetener. People lose more weight and regain less weight. Aspartame is a compound of two amino acids -- aspartic acid and phenylalanine. Because it is essentially half phenylalanine, people who have the genetic disease phenylketonuria (PKU) and cannot metabolize phenylalanine normally need to avoid diet drinks and other products containing aspartame ${ }^{1}$

## Sucralose (Splenda ${ }^{\text {TM }}$ )

An artificial sweetener. Approved by the FDA in 1998. It is 600 times sweeter than table sugar, it is is made from a process that begins with regular sugar. You can bake with it. Sucralose was discovered in 1976. Sucralose is derived from sugar through a patented, multistep processes that selectively substitutes three chlorine atoms for three hydrogen oxygen groups on the sugar molecule. The tightly bound chlorine atoms create a molecular structure that is esceptionally stable and is approx 600 times sweeter than sugar. The body does not recognize it as sugar or another carbohydrate. The sucralose molecule passes through the body unchanged, it is not metabolized and is eliminated after consumption. Sucralose has no calories. The acceptable daily intake for sucralose is $5 \mathrm{mg} / \mathrm{kg}$ of body weight per day.

Supporters of sucralose claim that it doesn't promote tooth decay and is beneficial for people with diabetes. Sucralose is not recognized as sugar or carbohydrates by the body, thus has no effect on glucose utilization, carbohydrate metabolism, the secretion of insulin or glucose and fructose absorption ${ }^{2}$.

In spite of the many studies that have been conducted on the safety of sucralose, Whole Foods ${ }^{\text {TM }}$ does not have any foods that contain sucralose presumably due to its artificial nature.

## Stevia ${ }^{\text {TM }}$

Stevia ${ }^{\mathrm{TM}}$ is an herb from Brazil and Paraguay that is a good replacement for sugar and artificial sweeteners. You can also bake with it. Whole Foods has a variety of products ("supplements") that are sweetened with Stevia ${ }^{\mathrm{TM}}$. In the United States and Canada, Stevia ${ }^{\mathrm{TM}}$ is not approved for use as a food additive, it may, however, be purchased as a dietary supplelement ${ }^{3}$. Stevia ${ }^{\text {TM }}$ is safe but it wouldn't be a bad idea to consult with your physician prior to adding this herb to your diet especially if you are on prescription medications.

## Sugar Alcohols

This group of sweeteners includes Mannitol, Sorbitol and Xylitol. Although found in fruit, they are commercially synthesized and not extracted from natural sources. Sugar alcohols provide a reduced glycemic response (no steep hikes in blood sugar). Sugar alcohols are absorbed slowly, but incompletely. This can cause diarrhea and gastrointestinal distress in some people.

[^4]
## Move it to Lose it ${ }^{T M}$

## Everyday Activities That ANYONE Can Do



## Move it to Lose it ${ }^{T M}$

## 100 Waps to Bum 100 Calorios

In this day and age it is very easy for us to make every excuse NOT to exercise. It is very inconvenient to go to the gym; the weather could be lousy to go out and walk regularly; and you just don't have the motivation to exercise in the house. The list goes on and on and on. We rationalize ourselves right out of doing precisely what is going to be good for us! Well....there are no more excuses. Here is a list of 100 ways to perform movements, as seemingly insignificant as they may be, that will bum calories in the privacy of your own home and/or your regular habitat. NO MORE EXCUSES!!!

If you need to exercise for a designated amount of time per session, simply refer to each activity and perform it for said amount of time. You can also break up your activity into 3 sessions. Another words, if a particular activity is listed for 30 minutes, you can perform it for 10 minutes in the moming, 10 minutes in the aftemoon, and 10 minutes at night.

For those of you interested in a structured exercise program that encompasses weight training, we have provided a "Home Strength Challenge" which involves strength training exercises performed prima rily on a stability ball. The only equipment required is a stability ball and dumbbells.

| 100 |  |
| :--- | :--- |
| In \& Aro und the Ho use |  |

*Based on a 150-pound person

## With the Family

| Activity | Minutes Needed to Bum <br> 100 Calories* |
| :--- | :---: |
| Flying a Kite | 30 |
| Playing Catch | 30 |
| Exploring the Zoo | 30 |
| Tossing a Frisbee | 25 |
| Dancing: Slow | 25 |
| Walking to a friend's house (3 <br> mph) | 25 |
| Paddleboat | 25 |
| Playing Tag (with your kids) | 22 |
| Coaching Sports | 20 |
| Roller Skating | 20 |
| Kicking a Soccer Ball | 20 |
| Washing the Family Car | 20 |
| Running Through the Sprinkler | 20 |
| Shooting Hoops | 20 |
| Walk Family Dog (3.5 mph) | 20 |
| Pushing a Stroller (3.5 mph) | 20 |
| Hop-Scotch | 17 |
| Skateboa rding | 17 |
| lce Skating | 15 |
| Dancing: Fast | 14 |
| Family Bike Ride | 13 |
| Rollerblading | 13 |
| Backpacking | 13 |
| Jumping Rope | 8 |
| Badminton | 20 |
| Basea an 150 a |  |

*Based on a 150-pound person

## Ind ividual Activities (Highlighted Entries are Recommended)

| Activity | Minutes Needed to Bum 100 C alories* |
| :---: | :---: |
| Stretc hing | 25 |
| Weight Lifting | 25 |
| Circuit Tra ining | 10 |
| Golfing: With Cart | 25 |
| Tai Chi | 20 |
| Calisthenics | 20 |
| Walking: 3.0 mph (or 20 minute mile) | 20 |
| Walking: 3.5 mph (or $\sim 17$ minute mile) | 17 |
| Wa lking: 4.0 mph (or $\sim 15$ minute mile) | 15 |
| Golfing: Walking | 14 |
| Hiking | 14 |
| Swimming | 14 |
| Park your car further away from destination <br> ( $1 / 4$ mile a way $=1 / 2$ mile total) <br> Doing this twice/day would equal 1 mile | 20 $(3 \mathrm{mph})$ A pedometer would be helpful here |
| Stair Step Machine | 14 |
| Tennis: Singles | 13 |
| Ski Machine | 9 |
| Boxing | 14 |
| Rowing: Moderate | 13 |
| Running: 5 mph | 10 |
| Running: 6 mph | 8 |
| Running: 7 mph | 6 |
| Bowling | 25 |
| Elliptical Trainer | 9 |
| Aerobics: Low Impact | 14 |
| Step Aerobics: High Impact | 8 |
| Bic yc ling: Moderate | 13 |

47 Copyright © Core Essentials 2008

| Bic yc ling: $12-14 \mathrm{mph}$ | 10 |
| :--- | :---: |
| Bic yc ling: $14-16 \mathrm{mph}$ | 8 |
| Bicyc ling: $16-19 \mathrm{mph}$ | 7 |
| Bicyc ling: $>20 \mathrm{mph}$ | 5 |

## Team Sports

| Activity | Minutes Needed to Bum <br> 100 Calories* |
| :--- | :---: |
| Volleyball | 25 |
| Tennis - Doubles | 20 |
| Softball | 17 |
| Baseball | 17 |
| Soccer | 11 |
| Beach Volleyball | 10 |
| Basketball | 10 |
| Flag Football | 10 |
| Hockey: Field orlce | 10 |
| Football | 9 |
| La Crosse | 9 |
| WaterPolo | 8 |
| Bata |  |

*Based on a 150-pound person

## Try Something New?

| Activity | Minutes Needed to Bum <br> 100 Ca lories* |
| :--- | :---: |
| Horseback Riding | 20 |
| Hatha Yoga | 20 |
| Kayaking | 17 |
| Whitewater Ra fting | 17 |
| Water Skiing | 14 |
| Fencing | 14 |
| Snow Shoeing | 10 |
| Snow Boarding | 10 |
| Judo | 8 |
| Karate | 8 |
| Rock Climbing: Ascending | 8 |

*Based on a 150-pound person

Source for calculations: Compendium of Physical Activity. ACSM's Resource Manual for Guidelines for Exercise Testing and Prescription, 3rd ed. (Williams and Wilkins, 1998).


[^0]:    *Italicized entries available at most Health Food Stores or the Health Food Section at a grocery store.

[^1]:    *source: http://www.healthri.org/disease/osteoporosis/ostgsca1.htm\#calcium_on_the_go

[^2]:    *For additional nutrition information on vegetables visit www.wisconsinfreshproduce.org/veg_facts.htm

[^3]:    ** For a more extensive list of fruits with their corresponding vitamins and minerals refer to the following link: www.wholefoodsmarket.com/products/produce/list fruit.html

[^4]:    ${ }^{1}$ Websters New World Medical Dictionary (2 ${ }^{\text {nd }}$ Edition) 2003
    ${ }^{2}$ Sucralose (Facts about Sucralose) 2005, Calorie Control Council. www.caloriecontrol.org
    ${ }^{3}$ Stevia—Drugs \& Vitamins—Drug Library—Drug Digest, www.drugdigest.org

