The Dietary Exchange List Diet

The Diet That Puts YOU in Control











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.

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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 Before you start designing your daily diets, you first need to determine your likes and dislikes. 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).

<u>Step 2:</u> 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



This is the Nutrition information. What this is telling you is that all of the starch foods (including cereal) equal approximately 80 calories. So when you go shopping for cereal, for instance, try to find a cereal that contains close to 80 calories per serving.

Cereals:

Food C	hoice	Portion
Cooked cerea	ls	¹/2 cup
Puffins (Orig	inal) Barbara's Bakery TM	³ / ₄ cup
Product 19 TM		¹ / ₂ cup
Selected Item: K Nutrition Facts Serving Size = 3/4 cup Calories: 90		exactly the same (80), its close enough.

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 *happy* 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 <u>Pepperidge Farm</u> 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 hydrogenated 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 [grams]	PROTEIN [grams]	FAT [grams]	CALORIES
Starch/Bread	15	3	trace	80
Meat/Meat Substitute				
Very Lean	-	7	<1	40
Lean	-	7	3	55
Medium Fat	1	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	12	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	Color
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

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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



Calories: 80 15 gms Carbs: 3 gms Fat: Trace

Healthiest Choices:

- ☐ 100% stone ground whole wheat bread with 3-4 grams of fiber per 80-100 calories
- ☐ High fiber cereals & breads
- ☐ Choose whole grains (unless advised not to)*
- ☐ 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

Refined Grains

Whole grains include the ENTIRE	Tid-Bits regarding refined grains:
Kernel including:	☐ Refined grains have been
□ Bran	milled—a process that
☐ Germ	removes bran and the germ
□ Endosperm	☐ Gives grains a finer texture
_	☐ Improves their shelf-life
Examples of Whole Grains:	☐ Removes dietary fiber
☐ Whole-wheat flour	☐ Removes iron
☐ Cracked wheat (bulgur)	☐ Removes many B vitamins
☐ Oatmeal	
☐ Whole cornmeal	Examples of Refined Grains:
☐ Brown rice	☐ White or wheat flour
Whole grains include fiber,* vitamins,	☐ White bread
and minerals.	☐ White rice
*A minimum of 3 grams/exchange.	

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	Portion
000	White, 100% stone ground whole wheat*, rye Italian and French "Light" (1 slice equals 40 calories) Vermont Bread (Alfalfa Sprout)*	1 slice 1 slice 2 slices 1 slice
	ENERG TM Brown Rice Loaf (for use in wheat/gluten/dairy free diets) Syrian	½ slice
П	Pocket (6 inch diameter) Mini size Bagel	1/2 pocket 1 pocket 1/2 small
	English muffin Rolls	¹ / ₂ small
	Bulkie Dinner, plain Frankfurter Hamburger	1/2 small 1 small 1/2 medium 1/2 medium
0	Bread Crumbs Croutons Taco Shells, small	3 tbsp. 3 tbsp. 2 (+1 fat)
	Tortilla, corn, 6 inch diameter Tortilla, flour, 7 inch diameter	1 1 (+1 fat)

^{*}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:

Food Choice	Portion
Bran	
○ All Bran [™] with Extra Fiber*	1 cup
© All Bran [™] *	1/3 cup
	2/3 cup
	½ cup
© Bran Chex TM	¹/2 cup
	2/3 cup
Cheerios TM	1 cup
Common Sense TM Oat Bran	½ cup
Corn, Rice Chex TM	³ / ₄ cup
Cornflakes TM	³ / ₄ cup
Frosted Flakes TM	1/3 cup
⊕ Grapenuts TM	3 tbsp.
Kix TM	1 cup
© Kashi (Original) Good Friends TM *	³ / ₄ cup
Ø Kashi Go Lean™*	1/2 cup
Ø 365 Organic [™] High Fiber Cereal*	½ cup
Life TM	¹/₂ cup
Puffins (Original) Barbara's Bakery TM	³ / ₄ cup
Product 19 TM	¹/₂ cup
Rice Krispies TM	2/3 cup
Shredded Wheat TM biscuit	1 cup
Special K TM	2/3 cup
Total TM	³ / ₄ cup
	¹/₂ cup
Wheaties TM	2/3 cup

*Bold=Preferred choice

 \odot = high in fiber

^{*}Italicized entries available at most Health Food Stores or the Health Food Section at a grocery store.

Starchy Vegetables*:

	Food Choice	Portion
	Corn	¹⁄₂ cup
	Corn on the cob	1 small
LJ	Mixed Vegetables (with corn or peas)	2/3 cup
	Parsnips	½ cup
	Plantain, cooked	1/3 cup
	Potato, white	
	o Mashed	¹/2 cup
	o Baked	½ small or ½ cup
	Sweet potato	
	o Mashed	1/3 cup
	o Baked	½ small or ½ cup
	Pumpkin	³ / ₄ cup
	Winter squash, acorn or butternut	³ / ₄ cup

*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.

Pasta:

Macaroni, noodles, spaghetti	½ cup cooked*
©De Boles Whole Wheat Plus Golden Flax TM Angel Hair	³ / ₄ cup cooked (2 starches)
Annies Homegrown TM Mac & Cheese	1 packet (2 starches + 1 med fat meat)

Legumes:

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

⊕=high in fiber

^{*}Or measure 1/2" diameter of dry long pasta.

Grains:

	Food Choice		Portion
		Barley, cooked	1/3 cup
		Bulger, cooked	1/3 cup
		Cornmeal	2 ½ tbsp.
		Cornstarch	2 tbsp.
		Couscous, cooked	1/3 cup
		Flour	3 Tbsp.
		Kasha, cooked	1/3 cup
		Millet, dry	3 tbsp.
		Rice, cooked (brown basmati is recommended)	1/3 cup
		Wheat germ	¹ / ₄ cup=1 starch + 1 low fat meat
(Crack	ers & Snacks:	
		Ak-mak [™] , regular and sesame	4 crackers
		Animal Crackers*	8
		Gingersnaps*	3
		Graham crackers (2 full sheets)*	3
		Matzoh or matzoh with bran	1
		Manischewitz [™] whole wheat matzoh crackers	7
		Melba toast rounds	10
		Popcorn: popped, no fat added	3 cups
		Orville Redenbacher TM Hot Air Gourmet	
		Popping Corn*	4 cups
		Pretzels⊕*	7 regular or 12 mini
		Rice cakes	2
		Mini rice cakes	-8
		Saltines⊖	6
		Baked potato chips or tortilla chips*	8 large or 15 small chips
		Pirates Booty TM	2 cups = 1 starch + 1 fat
	_	0 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	

BOLD=Preferred Choice

Stoned Wheat Thins

TwizzlersTM Nibs*

Wasa Lite or Golden Rye Wasa Fiber Plus Crisp Bread

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

Triscuits TM Whole Grain (low sodium/3 grams of fiber) 4 = 1 starch + 1 fat

2

2

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⊗= high in sodium

Indulging Snacks (Keep these crackers/snacks to a minimum):

(Equal to one starch plus one fat exchange)

	Food Choice	Portion	
	Cheez-Its [™] ⊕*	27	
	Cheeze Nips [™] ®*	20	
	Club or Townhouse TM Crackers *	6	
	Lorna Doones TM	3	
	Peanut Butter Sandwich Crackers©*	3	
П	Pepperidge Farm TM :	3	
	o Bordeaux Cookies*	3	
	o Goldfish*	36	
	Ritz [™] ©*	7	
	Stella D'Oro TM :*		
	o Sesame Breadsticks	2	
	o Breakfast Treats	1	
	o Golden Bar	1	
	o Lady Stella Assortment	3	
	Sunshine Hi Ho's [™] ⊕*	6	
	Tidbits [™] ⊕*	21	
	Vanilla wafers* TM	6	
*****	1 1 1 1 1 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6	1.1 C 1 . 1'1 II771 1 T	7

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

Other Starches:

(Many of these items are combination foods which contain more than one exchange).

Food	l Choice	Portion	Exchange(s)	Carbs. Cal	lories
Brea	akfast choices				
	Muffin, bran or corn	small	1 starch + 1 fat	22 grams	125
	Croissant	2 oz.	2 starch + 2 fats	25 grams	250
	Frozen Waffles⊖	2 waffles	2 starch	34 grams	260
	Vans Flax TM (1600 Om	ega 3)	+1 very lean meat		
			+2 fats (good fat)		
	Eggo TM Waffle, frozen	* 3 waffles	3 starch +1 fat	46 grams	290
	(Cinnamon Toast)				
	Frozen Waffles (Go Lean	™)© 2 waffles	2 starch	33 grams	170
			+1 very lean meat		
			+1/2 fat		
	Ians Pancakes TM	1 pancake	1 starch $+1/2$ fat	19 grams	10
	Vita Muffin™©	1 muffin	1 ½ starch	24 grams	100

^{*}Italicized entries available at most Health Food Stores or the Health Food Section at a grocery store.

^{⊗=} high in sodium

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Desserts:

Ice cream/	frozen	yogurt/	Cand	ly Bars
	773.4	-		

\Box Edy's TM \Box	Chocolate	fudge
------------------------	-----------	-------

(NO sugar added) ½ cup 1 starch 22 grams 80 This ice cream does contain milk sugar (galactose) and also contains aspartame.

Edy's Grand Light Vanilla ½ cup 1 starch + ½ fat 15 grams 100

☐ Haagen-Dazs[™]

Vanilla frozen yogurt ½ cup 2 starch + 1 fat 31 grams 200 (Contains active yogurt cultures)

☐ Its Soy Delicious[™]

Chocolate Almond ½ cup 1 ½ starch + 1 fat/ 23grams 140 (Available at Whole Foods)

☐ Its Soy Delicious[™]

Awesome Chocolate ½ cup 1½ starch 24 grams 115

(Fruit Sweetened)
(Available at Whole

(Available at Whole Foods)

☐ Gelati (Gelato)[™]*

Mango ½ cup 2 starch 30 grams 170

(Available at Whole Foods)

☐ Hershey'sTM Sticks 2 Sticks 1 starch/1 fat 14 grams 120

(Rich Dark Chocolate)

Energy Bars: Suggestion: Consume during or after exercise

□ LunaTM Bar (any flavor) 1 bar 2 starch + 1 fat 28 grams 180 □ Power BarTM (any flavor) 1 bar 3 starches 45 grams 240

Snack Bars: Suggestion: Consume as a snack

ClifTM Builder's (Peanut Butter) 1 bar 2 starch

+ 2 lean meats 30 grams 270

☐ Atkins TM Chocolate Chip \bigcirc 1 bar* 1 starch + 1 fat

 $+1 \frac{1}{2}$ lean meats 18 grams 220

 \square Balance TM (any flavor) 1 bar 1 starch

+ 2 lean meat 22 grams 200

 \square SoloTM (Chocolate Charger) 1 bar $1\frac{1}{2}$ 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.

©=high in fiber

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

MEAT/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: ~40
Carbs: ≤5 gms*
Protein: 7 gms
Fat: ≤1 gm
*Net Carbs.

Summary:

- The Very Lean Meat List consists of MyoplexTM, Go LeanTM, and Egg BeatersTM 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.
- Net carbs or Effective Carbohydrate Count is determined by subtracting those carbohydrates that have a negligible effect on blood sugar levels from total carbohydrate.
- The *Myoplex*TM shakes contain sucralose (sugar substitute) and may have adverse effects to some people, check with your physician prior to consuming these drinks.
- Although this category is depicted first, the items are not necessarily the healthiest because they are not fresh or 'natural'.

MyoplexTM /**Egg Beaters**TM/**Go Lean** TM **Products**:

	Food Choice	Portion	Exchange(s)
Protein	Shakes/Powders:		
	Myoplex TM Carb Sense (Low Carb) (Ready to Drink)	11 oz (1 can)	=4 very-lean meats
П	Myaplex TM Lite Cappuccino (NOT	'low Carb)	=3 very-lean meats



 □
 MyoplexTM Lite Cappuccino (NOT low Carb) (Ready to Drink)
 =3 very-lean meats +1 starch

 □
 Go LeanTM Protein Powder© 2 scoops (Chocolate or Vanilla mixed with water & crushed ice)
 =3 very lean meats +2 starches

Egg Substitutes:

 \Box Egg Beaters TM



¹⁄4 cup

=1 very-lean meat

©=high in fiber

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: Protein: 7 gms Fat: 3 gms

Healthiest Choices:

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

	Food Choice	Portion
Beef:	USDA Good or Choice grades or lean beef, Such as round, sirloin, and flank steak: Tenderloin; and chipped beef. ⁽³⁾	1 oz.
Pork:	Lean pork, such as fresh ham; canned, cured or boiled ham or Canadian bacon ⊕, tenderloin.	1 oz.
Veal:	All cuts are lean except for veal cutlets (ground or cubed). Examples of lean veal are chops and roasts.	1 oz.
Poultry:	Chicken, turkey, Cornish hen (without skin).	1 oz.
Fish:	All fresh and frozen fish (including herring)	1 oz.
	Crab, lobster, scallops, shrimp, clams.	2 oz.
	(f <mark>resh or canned in water</mark> ⊕)	
	Oysters	6 medium
	Tuna (canned in water)	1/4 cup
	Sardines (canned)	2 medium
Wild Game	: Venison, rabbit, squirrel	1 oz.
	Pheasant, duck, Goose (without skin).	1 oz.
Cheese:	Any cottage cheese	¹ / ₄ cup
	Grated parmesan	2 tbsp
Other:	Fat-free luncheon meat	1 oz.
	Egg whites	3 whites
	Atkins TM Chocolate Royale Protein Shake*	3 lean meats

Protein Shake: Muscle MilkTM* (2 scoops)

4 lean meats+1 starch+1 fat

(When preparing the Muscle MilkTM Shake, mix with SilkTM Light Chocolate Soy Milk [see Milk List-but don't forget to add 1 milk exchange on your meal plan calorie worksheet] to ensure a favorable carbohydrate, protein and fat ratio [40-30-30 respectively].

Italicized entries available at most Health Food Stores or the Health Food Section at a grocery store. \otimes = high in sodium

^{*}Contains sucralose (a sugar substitute). Whole Foods does NOT carry any foods that contain sucralose.

♦ Medium Fat Meat Choices



Healthiest Choices:

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

One Medium Fat Meat Exchange is equal to any one of the following:

	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.	s 1 oz.
Lamb:	Most lamb products fall into this category. Examples are: chops, leg, and roast.	s 1 oz.
Veal:	Cutlet (ground or cubed, unbreaded).	1 oz.
Poultry:	Chicken (with skin), domestic duck or goose (well-drained of fat), ground turkey	1 oz.
Fish:	Tuna ⊕(canned in oil and drained) Salmon ⊕(canned)	¹ / ₄ cup ¹ / ₄ cup
Cheese:	Skim or part-skim milk cheeses, such as:	1
	 Ricotta 	¹/₄ cup
	 Mozzarella 	1 oz.
	• Diet cheeses (with 56-80 calories/ounce)	1 oz.
	• Sorrento TM Stringsters	1 oz. (1 stick)
Other:	86% fat-free luncheon meat ☺	1 oz.
	Egg	1
	Egg Land TM Eggs (contains 100 mg's of Omega-3) Stop & Shop TM All Natural Omega-3 Eggs	1
	(contains 200 mg's of Omega-3)	1
	Tofu (2 ½ inch x 2 ¾ inch x 1 inch)	4 oz.
	Liver, heart, kidney, sweetbreads (high in cholesterol) 1 oz.
⊗= high in	n sodium	

♦High Fat Meat Choices

8 gms



Fat:

Comments:

- □ 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.
- ☐ 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
Beef:	Most USDA Prime cuts of beef, such as ribs, corned beef ⊕.	1 oz.
Pork:	Spareribs, ground pork, sausage⊖, (patty or link).	1 oz.
Lamb:	Patties (ground lamb).	1 oz.
Fish:	Any fried fish product.	1 oz.
Cheese:	All regular cheeses [®] , such as American, Blue, Cheddar, Monterey, Swiss.	1 oz.
Other:	Luncheon meat [®] , such as bologna, salami, pimento Loaf Sausage [®] , such as Polish, Italian Knockwurst, smoked Bratwurst [®] Frankfurter (Turkey or chicken) Frankfurter (beef, pork or combination)	1 oz. 1 oz. 1 oz. 1 oz. 1 oz. 1 frank (10 per pound) 1 frank (10 per pound)

 $\exists = high in sodium$



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



One choice provides:

Calories: 90
Carbs: 12 gms
Protein: 8 gms
Fat: Trace

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
 Skim or non-fat milk 1% low fat milk Soy milk (Silk™ Light Plain) Soy milk (Silk™ Light Chocolate) Evaporated skim milk (canned) Buttermilk (made from skim milk) Yogurt, Plain (skim milk) Starbucks™ Iced Caffe Latte (w/nonfat milk) 	1 cup 1 cup (+ ½ fat exchange) 1 cup 1 cup (+ ½ fat exchange) ½ cup 1 cup 1 cup 1 cup 1 cup 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 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	

^{*}source: http://www.healthri.org/disease/osteoporosis/ostgsca1.htm#calcium on the go

♦Low-Fat Milk Choices

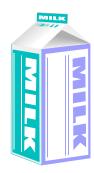
(Count as one Low-Fat Milk Exchange + One Fat Exchange)

Food Choice



One choice provides:

Calories: 120
Carbs: 12 gms
Protein: 8 gms
Fat: 5 gms



Portion

Low-fat buttermilk	1 cup
2% low fat milk	1 cup
Yogurt, Plain (made from 2% milk)	1 cup
Canned Evaporated 2% milk	1 cup

♦Whole Milk Choices

(Count as one Whole-Fat Milk Exchange + <u>two</u> Fat Exchanges)



One choice provides:

Calories: 150
Carbs: 12 gms
Protein: 8 gms
Fat: 8 gms

Comments:

- Try to limit consumption of these dairy items as they contain a high amount of fat.
- Remember, you have to add 2 additional fat exchanges for every 'whole milk' exchange you select.

Food Choice	Portion	
Whole milk	1 cup	
Evaporated whole milk (canned)	¹/₂ cup	
Buttermilk (made from whole milk)	1 cup	
Yogurt, plain (made from whole milk)	1 cup	



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.



One choice provides:

Calories: 25
Carbs: 5 gms
Protein: 2 gms
Fat: Trace

Fun Facts on Vegetables*:

- ☐ Tomatoes are very high in the carotenoid Lycopene; eating foods with carotenoids may lower your risk of cancer.
- ☐ 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.

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

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 BeachTM 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.

^{*}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

^{*}For additional nutrition information on vegetables visit www.wisconsinfreshproduce.org/veg_facts.htm



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:

- \square ½ cup of fresh fruit or fruit juice.
- □ ¹/₄ cup of dried fruit.

◆Fresh, Frozen, & Unsweetened Canned Fruit



One choice provides:

Calories: 60
Carbs: 15 gms
Protein: 0 gms
Fat: Trace

Fun Facts on Fruits*:

- Strawberries are very high in vitamin C, potassium, and antioxidants.
- Blueberries have more antioxidants than most other fruits and vegetables.
- Fruits contain many vitamins and minerals**
 with minimal calories and should be a **major** staple
 in your diet.

^{**} 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

Food Choice	Portion
Apple (raw, 2" across)	1 apple
Apple sauce (unsweetened)	¹∕₂ cup
Apricots (medium, raw)	4
Apricots (canned)	¹ / ₂ cup or 4 halves
Banana (9" inches long)	1/2
Blackberries (raw) 😊	³ / ₄ cup
Blueberries (raw) 😊	³ / ₄ cup
Canteloupe (5" across)	1/3 melon
o Cubes	1 cup
Cherries (large, raw)	12
Cherries (canned)	½ cup
Figs (raw, 2" across)	2
Fruit cocktail (canned)	¹∕₂ cup
Grapefruit (medium)	1/2
Grapefruit (segments)	³ / ₄ cup
Grapes (small)	15
Honeydew melon (medium)	1/8 melon
o Cubes	1 cup
Kiwi (large)	1
Mandarin oranges	³ / ₄ cup

^{*}Source: Fruit: Fun Facts." Fact Monster.© 2003 Family Education Network.01 Jan. 2004 www.factmonster.com/ipka/A0781683.html

Food Choice	Portion
Mango (small)	1/2
Nectarine [©] (1 ½" across)	1
Orange (2 ½" across)	1
Papaya	1 cup
Peach (2 3/4" across)	1 peach or 3/4 cup
Peaches (canned)	½ cup or 2 halves
Pear	½ large or 1 small
Pears (canned)	½ cup or 2 halves
Persimmon (medium, native)	2
Pineapple (raw)	³ / ₄ cup
Pineapple (canned)	1/3 cup
Plum (raw, 2" across)	2
Pomegranate [©]	1/2
Raspberries (raw) 😊	1 cup
Strawberries (raw, whole) ©	1 ½ cup
Tangerine (2" across)	2
Watermelon (cubes)	1 ½ cup

©=high in fiber ◆Dried Fruit

Food Choice	Portion
Apples© Apricots© Dates Figs© Prunes© Raisins	4 rings 7 halves 2 ½ medium 1 ½ 3 medium 2 Tbsp.

♦ Fruit Juice

	Food Choice	Portion	
00000	Apple juice/cider Cranberry juice cocktail Grapefruit juice Grape juice Orange juice Pineapple juice Prune juice	1/2 cup 1/3 cup 1/2 cup 1/3 cup 1/2 cup 1/2 cup 1/2 cup 1/2 cup 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: 5 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.
- 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.
 - \Box *Udo's 3-6-9*TM *oil Blend* is an excellent source of EFA's.

^{*}Source: www.dining.ucla.edu/housing_site/dining/SNAC_pdf/NutritionMyths.pdf

	Food Choice	Portion
	Avocado	1/8 medium
	Margarine (tub or liquid is recommended)	1 tsp.
Nuts	and seeds:	
	Macadamia nuts	3-4
	Almonds, dry roasted	6 whole
	Cashews, dry roasted	1 Tbsp.
	Pecans	2 whole
	Peanuts	20 small or 10 large
	Peanut butter (contains 'heart friendly' unsaturated fat)	1 Tbsp.
	Walnuts	2 whole
	Other nuts	1 Tbsp.
	Seeds, pine nuts, sunflower (without shells)	1 Tbsp.
	Pumpkin seeds	2 tsp.
Oils/	Mayonnaise/Olives:	•
	Oil (corn, cottonseed, safflower, olive, peanut)	1 tsp
	Udo's Perfect Blend 3-6-9 TM	1 tbsp (counts as 3 fat exchange
	BIJI TM Omega Truffles	1 piece (counts as 2 fat exchang
	Olives⊗	10 small or 5 large
	Salad dressing, mayonnaise-type	2 tsp.
	Salad dressing, mayonnaise-type, reduced calorie	±
	Mayonnaise	1 tsp.
	Mayonnaise (reduced-calorie)☺	1 Tbsp.
	Salad dressing (all varieties)	1 Tbsp.
licized er	atries available at most Health Food Stores or the Health F	1
	n sodium	5 5

♦Saturated Fats

^{*} You may want to use " $Smart\ Balance^{TM}$ " butter in place of regular butter. $Smart\ Balance^{TM}$ has a favorable balance of Omega 6 to Omega 3.

⊗= high in sodium



"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 [any amount] Fat-free cream cheese 1 tablespoon Fat-free mayonnaise 1 tablespoon Fat-free margarine spread 4 tablespoons Miracle Whip TM sandwich spread 1 tablespoon Fat-free salad dressing 1 tablespoon Cool Whip TM or whipped topping 1 tablespoon Jam or jelly, low sugar or light 2 teaspoons Sugar-free gelatin dessert* [any amount] Ketchup 1 tablespoon Pickle relish 1 tablespoon French's TM mustard (Classic vellow) [any amount] Salsa 1/4 cup Soy sauce 1 tablespoon Gherkin pickles 3/4 ounce Fresh and dried herbs [any amount] Coffee and tea Non caloric [black only] Club soda and carbonated water [any amount] Sweeteners and sugar substitutes [check label] Non caloric* Diet sodas of all kinds* Maple Syrup – Atkins TM Non caloric** Water Non caloric

*These products usually contain aspartame (a sugar substitute).

Source: www.diabetes.about.com

^{**}Contains sucralose (Whole Foods does NOT sell products that contain sucralose).

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:

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

TIPS:

- Try to limit portion sizes (refrain from "biggie" size).
- ☐ Healthy choices are shaded.
- ☐ Choose: salads, grilled or baked meat, baked potatoes, and low fat frozen yogurt. Choose 'single' burger rather than 'double or supreme' burgers.
- ☐ **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.

♦McDonald'sTM

Breakfast Items (The Healthier choices are shaded).

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

^{*}Lean Meat **Medium Fat Meat ***High Fat Meat

Lunch & Dinner Items (The Healthier choices are shaded).

Menu Item	Starch	Meat	Milk	Veggie	Fruit	Fat	Calories
Big Mac TM	3	3.5***				2.5	560
Hamburger	2	1.5**					260
Cheeseburger	2	2**				.5	310
Premium Grilled	3	3*				1	420
Chicken							
Grilled Chicken	3	3*					370
(without Mayo)							
French Fries (small)	2					2	250

^{*}Lean Meat **Medium Fat Meat ***High Fat Meat

High Protein (30 g.)

Salad Items (The Healthier choices are shaded).

Menu Item	Starch	Meat	Milk	Veggie	Fruit	Fat	Calories
Grilled Chicken		3*		3		.5	220
Caesar Salad							
(without dressing)							
Caesar Salad		3**		2			300
(with Crispy Chicken)							
Newman's Own TM						1	40
Low Fat Balsamic							
Vinaigrette							
Newman's Own TM	.5					.5	60
Low Fat Italian							

^{*}Lean Meat **Medium Fat Meat ***High Fat Meat

Lunch & Dinner Items (The Healthier choices are shaded).

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

^{*}Lean Meat **Medium Fat Meat ***High Fat Meat 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 TM 3* 1 170 Salad (w/Oriental Dressing) 4 250 1

^{*}Lean Meat **Medium Fat Meat ***High Fat Meat

♦ Burger KingTMLunch & Dinner Items (The Healthier choices are shaded).

Menu Item	Starch	Meat	Milk	Veggie	Fruit	Fat	Calories
Whopper TM Sandwich	3	3**				5	670
BK Fish Filet TM Sandwich	2	1.5***				4	470
TENDERGILLE TM	3	3*					420
(without mayonnaise)							
Hamburger	2	2**					290
BK VEGGIE TM *	2	2*				1	340
(without mayo)							
*not a vegan product							
TENDERGRILLE TM		3*		2			230
(Chicken garden salad)							
No dressing							

[✓]Very Lean Meat

Salad Items (The Healthier choices are shaded).

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

^{*}Lean Meat **Medium Fat Meat ***High Fat Meat

^{*}Lean Meat

^{**}Medium Fat Meat

^{***}High Fat Meat

♦Ruby TuesdayTM

Entree Items (The Healthier choices are shaded).

Menu Item	Starch	Meat	Milk	Veggie	Fruit	Fat	Calories
Smart Eating Grilled		6 ✓				1	295
Chicken							
Colossal Burger TM	5	15***				1	1943
Smart Eating Creole		6*					312
Catch (Tilapia)							
Ribs (Triple Play)	7	11***					1672
with Baked Potato/Shrimp							

[√]Very Lean Meat

Side Items (The Healthier choices are shaded).

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

[√]Very Lean Meat

♦ Dunkin DonutsTM

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

[√]Very Lean Meat

^{*}Lean Meat **Medium Fat Meat

^{***}High Fat Meat

^{***}High Fat Meat

^{***}High Fat Meat

T



TV DRUMERS

(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:

Much of the sodium content is contained in the sauces these dinners include. Skip the sauce and you will reduce the sodium content.

TIPS:

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

Menu Item	Starch	Meat	Milk	Veggie	Fruit	Fat	Calories
Lean Cuisine TM	1	2 ✓		1		1	230
Salmon with Basil☺							
(Sodium= 660 mg)							
South Beach Diet TM		4*		2			270
Garlic Herb Chicken							
w/Green beans©							
(Sodium =950 mg)*							
Healthy Choice TM	1.5	3√		1			270
Grilled Turkey Breast [©]							
(Sodium =380mg)							
Healthy Choice TM	4	1*					370
Four Cheese Pizza							
(Sodium =470 mg)							
Smart Ones TM	3	1**					300
Fettucini Alfredo©							
(Sodium = 720 mg)							

[✓] Very Lean Meat

⊕=high in fiber

^{*}Lean Meat

^{**}Medium Fat Meat

^{***}High Fat Meat

^{*}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.

FOODS TO INCLUDE & LIMIT ON A WEIGHT REDUCTION DIFT

♦Beverages

[You may add no-calorie sweeteners]



Limit...

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

♦Dairy

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]

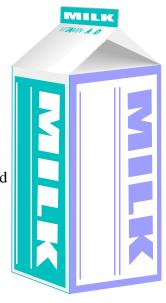
Tempeh

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]

O D T 0 N C L U D Ε 0 L M Т (3)

♦ Bread, Cereals, Baked Foods, Crackers

Include ...

(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

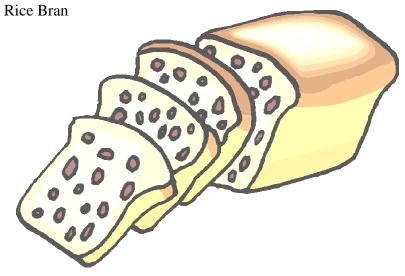
Whole grain

High Fiber/low sugar breakfast cereals (MuesliTM)

Oat Bran

Oats, oatmeal

Puffed Wheat [unsweetened]



Limit...

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[Limit 1 exchange per meal]

Include . . .

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



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

Include . . .

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

Include . . .

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

Limit...

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.]

Include.

Artichokes

Artichoke hearts [packed in water]

Asparagus

Bamboo shoots

Bean sprouts

Beans [green, wax]

Bok chov

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



Include . . .



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]



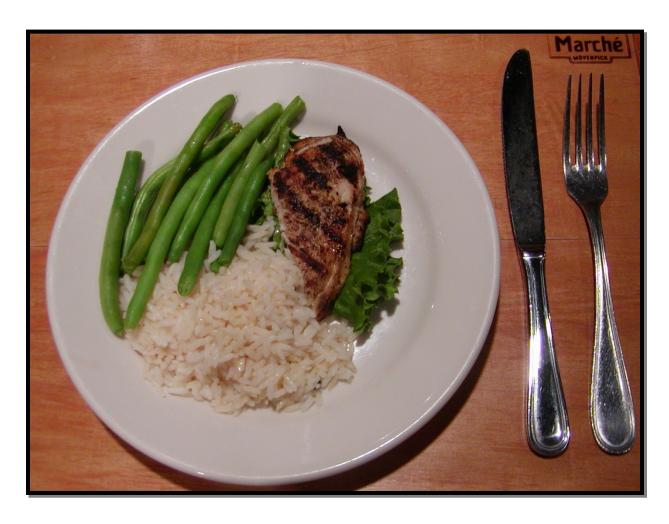
[See also Dairy, Fruit, Baked Foods, and Fruit]

Include . . .

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	3oz.	3 Meats (lean)
White Rice	~1/3 cup	1 Starch/Bread
Steamed Green Beans (Estimated Oil—used in cooking)	1 cup (cooked) 2 teaspoons	2 Vegetables 2 Fats
Approximate Caloric Value: 400 Calories		

^{*}Courtesy of Marche Restaurant, Boston, Massachusetts (unfortunately Marche is out of business).

Making Sense Out of Sugar Substitutes

Aspartame (NutraSweet[™])

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 aspartame¹

Sucralose (SplendaTM)

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 mg / 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 absorption².

In spite of the many studies that have been conducted on the safety of sucralose, Whole FoodsTM does not have any foods that contain sucralose presumably due to its artificial nature.

Stevia[™]

SteviaTM is an herb from Brazil and Paraguay that is a good replacement for sugar and <u>artificial</u> sweeteners. You can also bake with it. Whole Foods has a variety of products ("supplements") that are sweetened with SteviaTM. In the United States and Canada, SteviaTM is not approved for use as a food additive, it may, however, be purchased as a dietary supplement³. SteviaTM 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.

¹ Websters New World Medical Dictionary (2nd Edition) 2003

² Sucralose (Facts about Sucralose) 2005, Calorie Control Council. <u>www.caloriecontrol.org</u>

³ Stevia—Drugs & Vitamins—Drug Library—Drug Digest, <u>www.drugdigest.org</u>

Move it to Lose itTM

Everyday Activities That ANYONE Can Do



Move it to Lose itTM

100 Ways to Burn 100 Calories

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 burn 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 morning, 10 minutes in the afternoon, 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 primarily on a stability ball. The only equipment required is a stability ball and dumbbells.

100 Ways to Burn 100 Calories

In & Around the House

Activity	Minutes Needed to Burn
	100 Calories*
Washing Dishes	28
Washing Windows	20
Gardening	20
Lay or Remove Carpet/Tile	20
Mowing Lawn (push/power)	20
Raking Lawn	20
Refinishing Furniture	20
Operating Snow Blower	20
Light House Cleaning	18
Paint House: Outside	17
Weeding	17
Chopping & Splitting Wood	14
Mowing Lawn (push/hand)	14
Shoveling Snow by Hand	14
Moving Household Furniture	14
Heavy House Cleaning	14

^{*}Based on a 150-pound person

With the Family

Title taring		
Activity	Minutes Needed to Burn	
	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	25	
mph)		
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	
Skateboarding	17	
Ice Skating	15	
Dancing: Fast	14	
Family Bike Ride	13	
Rollerblading	13	
Backpacking	13	
Jumping Rope	8	
Badminton	20	

^{*}Based on a 150-pound person

Individual Activities (Highlighted Entries are Recommended)

Activity	Minutes Needed to Burn
	100 Calories*
Stretching	25
Weight Lifting	25
Circuit Training	<mark>10</mark>
Golfing: With Cart	25
Tai Chi	20
<u>Calisthenics</u>	<mark>20</mark>
Walking: 3.0 mph (or 20 minute mile)	<mark>20</mark>
Walking: 3.5 mph (or ~17 minute mile)	17
Walking: 4.0 mph (or ~15 minute mile)	15
Golfing: Walking	14
Hiking	14
Swimming	14
Park your car further away	<mark>20</mark>
from destination	(3 mph)
(1/4 mile away=1/2 mile total)	A pedometer would be helpful
Doing this twice/day would	<mark>here</mark>
equal 1 mile	
Stair Step Machine	14
Tennis: Singles	13
Ski Machine	9
Boxing	14
Rowing: Moderate	<mark>13</mark>
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
Bicycling: Moderate	13

Bicycling: 12-14 mph	10
Bicycling: 14-16 mph	8
Bicycling: 16-19 mph	7
Bicycling: >20 mph	5

Team Sports

Activity	Minutes Needed to Burn
	100 Calories*
Volleyball	25
Tennis – Doubles	20
Softball	17
Baseball	17
Soccer	11
Beach Volleyball	10
Basketball	10
Flag Football	10
Hockey: Field or Ice	10
Football	9
La Crosse	9
Water Polo	8

^{*}Based on a 150-pound person

Try Something New?

Activity	Minutes Needed to Burn
	100 Calories*
Horseback Riding	20
Hatha Yoga	20
Kayaking	17
Whitewater Rafting	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).