

agenda



salt
high-salt diets and
the "silent killer"



sugar added-sugars are not so sweet



fiber fiber to control cholesterol



exercise
get moving for
your heart



- consuming too much sodium can lead to hypertension (high blood pressure), a major risk factor and precursor for heart failure
- high sodium diets lead to water and fluid retention in the body
 - this can cause swelling and fluid build up in your feet, hands, legs, and arms
 - eventually, this can cause congestive heart failure



AHA recommends 1,500 mg-2,300 mg of sodium per day

1 tsp of sodium is 2,300 mg



know the salty 6

- the 6 common foods that may be high in sodium
 - breads & rolls
 - cold cuts & cured meats
 - pizza
 - burritos and tacos
 - soups
 - sandwiches
- read labels and be aware of what your choosing





- "I don't add table salt to my food"
 - the average American consumes around 4,000 mg of sodium per day
 - 75% of sodium consumed comes from processed foods, not the salt shaker
 - only 15% of sodium consumed occurs naturally in foods
- you're still probably consuming too much salt
 - 9 out of 10 Americans consume too much sodium





- our taste buds have been trained to enjoy the flavor of salt
 - work on resetting your taste buds
- learn to flavor food with other things
 - spices, herbs, oils, vinegar, etc
- it can take up to 1 month to re-train your taste buds





sugar

- what does sugar have to do with heart disease?
 - added sugars are not needed in the body, but add extra calories
 - these calories have no nutritional value and can contribute to excess weight and other poor health markers
 - it's important to "spend" you calories on foods that are nutrient-dense
 - ensures you're hitting requirements for all vitamins and minerals
 - variety is key

1 gram of sugar equals 4 calories
30 grams of sugar
30 X 4 = 120 calories





sugar

- AHA guidelines:
 - 6 tsp of added sugar for women and children (25 grams)
 - 9 tsp of added sugar for men (36 grams)
- the most common sources of added sugars for Americans include:
 - regular soft drinks, sugars, candy, cakes, cookies, pies, fruit drinks, ice cream, etc.



12 oz of cocacola is 9.75 tsp of sugar or 39 grams



sugar – added vs. natural

added - sugars that are added to products during the processing

- cane sugar
- brown sugar
- high fructose corn syrup
- molasses
- corn sweetener
- raw sugar
- syrup including maple syrup
- honey
- fruit juice concentrates

natural – sugars that occur naturally in foods

- fruits
- some vegetables
- milk

Original Label

Nutrition Facts

Serving Size 2/3 cup (55g) Servings Per Container About 8 mount Per Serving

Calories 230	Calories from Fat 72
	% Daily Value
Total Fat 8g	12%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 160mg	7%
Total Carbohydrate	37g 12 %
Dietary Fiber 4g	16%
Sugars 12g	

Protein 3g	
10	
8	
20	
45	

Less than 65g Less than 20g 300mg 2,400mg 2,400mg

New Label

Nutrition Facts

Serving size 2/3 cup (55g)

Amount per serving Calories

230 % Daily Value*

20%

Total Fat 8g Saturated Fat 1g 5% Trans Fat 0g Cholesterol Oma Sodium 160mg 7% Total Carbohydrate 37g 13% Dietary Fiber 4g

Includes 10g Added Sugars

10% Vitamin D 2mcg Calcium 260mg 20% 45% Potassium 235mg

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet, 2,000 calories



sugar

- nutrition labelling
 - sugar-free less than 0.5 g of sugar per serving
 - reduced sugar or less sugar at least 25% less sugar per serving compared to a standard serving size of the traditional variety
 - no added sugars or without added sugars no sugars or sugar-containing ingredient such as juice or dry fruit is added during processing
 - low sugar not defined or allowed as a claim on food labels

** watch out for naturally sweetened – this it not a regulated claim





- · what?
 - fiber is a carbohydrate that your body can't digest
 - insoluble and soluble fibers
- whis
 - can help lower blood pressure and cholesterol
 - keeps you fuller for longer less calories consumed
- how much
 - men 38 grams
 - women 25 grams



start by making half of your grains a whole grain



- good sources of fiber:
 - fruits and vegetables
 - beans and legumes
 - whole grains
 - brown rice, long grain rice, corn, quinoa, oats, farro, barley
- fiber is found in countless other foods variety is key!



- whole grains vs. refined grains
 - whole grains mean the entire grain is still intact
 - refined grains have been processed and parts of the grain have been removed
- whole grains are a great source of not only fiber, but can also provide important B-vitamins, iron, protein, magnesium, selenium

- learn to identify whole grains in products
- look for the whole grain stamp
- read ingredients these typically mean the grain has remained intact
 - whole grain, whole wheat, whole, stoneground whole wheat, brown rice, oats, oatmeal, wheatberries
 - enriched flour and wheat flour do not mean whole grains





exercise

- AHA guidelines recommend 150 minutes of moderate exercise per week (or 75 minutes of vigorous exercise)
- this can be broken up into 10-15 minute chunks throughout your week
 - its preferred that you spread your movement out throughout the entire week
- being active can improve sleep, memory, balance, mood as well as reducing the risk of disease and depression



pick up the pace when walking, this will help elevate your heart rate and improve heart function



exercise

- find activity you enjoy and what motivates you
 - you're more likely to stick to it
- walking counts
 - a brisk walk can have the same or more cardiovascular benefits compared to running
 - find ways to move more often like walking the dog, walking up and down every aisle at the grocery store, have group meetings while walking, etc
- don't forget strength training
 - builds muscle and stronger bones

questions?

thank you!