

The 8 tips for healthy eating

Tips for healthy eating	Why?	Ideas to achieve the tip
1 Base your meals on starchy carbohydrates	Starchy foods provide energy (calories), as well as dietary fibre, calcium, iron and B vitamins. Did you know? Starchy carbohydrate foods contain fewer than half the calories of fats per gram. Most people need to eat more of these types of foods, especially those high in fibre, so try to include an item from this group in each of your main meals.	Can you think of some ideas? Breakfast – porridge or wholegrain cereals. Lunch –sandwich made with whole meal bread, jacket potato or wholegrain rice salad. Dinner – pasta, potatoes or rice with your evening meal. Starchy carbohydrate foods include potatoes, bread, pasta, rice and noodles. Where possible, it is recommended you choose wholegrain or higher fibre versions with less added fat, salt and sugar.
2.Eat lots of fruit and veg	Fruit and vegetables provide a range of nutrients, including vitamins and minerals, such as folate, vitamin C, potassium and dietary fibre. Fresh, frozen, canned, dried and juiced fruit and vegetables all count. Fruit juice and smoothies are also a source of free sugars and so you should, therefore, limit consumption to no more than a combined total of 150ml per day. Our free sugar intake should not exceed 5% of total dietary energy however at the moment on average we are exceeding this amount.	Try to eat at least 5 portions of a variety of fruit and vegetables every day (5 A DAY). Add to cereal, have as a healthy snack on the go, apple/banana/orange, etc. Potatoes do not count towards 5 A DAY as they are a starchy food. What is a portion? One adult portion of fruit or vegetables is 80g. Young children may need less depending on their age and size. As a rough guide, one portion is the amount they can fit in the palm of their hand. Only one glass of fruit juice and smoothie counts towards our 5 A DAY, no matter how much we drink. This is because much of the fibre is lost through juicing.
3.Eat more fish – including a portion of oily fish	Fish is a good source of protein and provides many vitamins and minerals.	Salmon, mackerel, pilchards, sprats, trout and sardines are all oily fish.

	Fish can provide essential nutrients, such as protein, to the diet and is a good source of many vitamins and minerals. Oily fish are one of the only natural food sources of vitamin D, which is important for bone health and is also our main source of long chain omega 3, which is important for heart health.	The governments recommendations are to try to eat at least two portions (1 portion =140g) of fish a week, including a portion of oily fish. Fresh and canned tuna do not count as oily fish as the amount of long-chain omega 3 fatty acids are similar to those in other fish.
4.Cut down on saturated fat and sugar	We all need some fat in our diet, but it is important to get the right type and amount. There are two main types of fat: saturated and unsaturated. Eating too much saturated fat can increase blood cholesterol levels which can increase the chance of developing heart disease. Saturated fat is found in many foods, such as hard cheese, cakes, biscuits, pies, pastry, cream and butter. Did you know? There's good evidence that replacing saturated fats can help lower cholesterol	Try to cut down on foods high in saturated fat and replace with foods that are high in unsaturated fats, such as vegetable oils, oily fish, avocados, nuts and seeds. Use food labels to check how much saturated fat and sugar foods contain. More than 5g of saturated fat per 100g of food means that it is high in saturates. More than 15g of sugar per 100g of food means that the food is high in sugar. You can also use the traffic light system on the front of pack to determine whether a food is high or low in saturated fat or sugar.
5.Eat less salt	Maintaining a normal blood pressure is important for health. Eating too much salt may raise blood pressure and lead to stroke and heart disease. Did you know? Adults should eat no more than 6g of salt each day, children under 11 years should eat less. You can use food labels to help you cut down.	Most of our salt intake comes from processed foods rather than salt added during cooking or at the table, so it is recommended to always check food labels for the salt content. You can use food labels to help you cut down. When comparing foods, a high salt content is more than 1.5g salt per 100g of food and low is 0.3g salt or less per 100g.
6.Get active and be a healthy weight	To achieve a healthy weight, we need to balance the energy from food and drinks with the energy we use up through activity.	Active living, e.g. brisk walking, gardening, using the stairs. Active recreation, e.g. playing, dancing, cycling, skateboarding.

	Being active can reduce the risk of type 2 diabetes, heart disease and stroke and help maintain a healthy weight. Being overweight or obese can lead to health conditions such as type 2 diabetes, some cancers, heart disease and stroke. Being underweight could also affect our health. week and perform strength exercises on two or more days a week that work all the major muscles.	Organised sport, e.g. basketball, netball, running, gymnastics. Young people should do at least 60 minutes of physical activity of moderate to vigorous intensity every day. Adults should aim to be active daily and achieve at least 150 minutes of physical activity of moderate intensity every
7.Don't get thirsty	Around two-thirds of the body are made up of water. We lose water throughout the day when we breathe, sweat and use the toilet. When our bodies do not have enough water, we are said to be dehydrated. We need to drink around 6-8 glasses of fluid every day to stop us getting dehydrated. More when the weather is hot or when we are active. Apart from water, most drinks count towards your fluid intake – but not alcohol.	Did you know? Common signs of dehydration are:
8.Don't skip breakfast	Eating breakfast provides us with energy as well as some important nutrients that we need for good health. Breakfast can help to increase concentration and alertness during the morning.	A healthy breakfast of wholegrain breakfast cereal or a slice of toast with low fat spread and a glass of fruit juice, will give our bodies the energy and nutrients we need to start the day. Prepare breakfast the night before. Set your alarm a bit earlier so you have time. Chose breakfast you like, it doesn't need to be sweet, egg on toast, cheese on toast,





Potatoes, bread, rice, pasta and other starchy foods

Eight portions a day for men, seven portions a day for women

One portion is

Brown roll One small



Cooked pasta
Two tablespoons or...



Uncooked pastaOne handful



Pitta bread (brown)



Rice Two heaped tablespoons



Rice cakes Three



Weetabix One



Oven chips Nine



PotatoOne fist-size



Egg noodles Half a pack



Brown bread or toastOne slice of medium sliced



Crackers Three



Wrap Half a wrap



Plantain One



Crumpet One whole



Baguette Length of a hand



English muffin Half a muffin



Bagel Half a bagel



GranolaOne tablespoon



Muesli Two tablespoons





Potatoes, bread, rice, pasta and other starchy foods

Eight portions a day for men, seven portions a day for women

One portion is

Mash potato
Three tablespoons



Cornflakes
Three tablespoons



Oats (porridge)
Three tablespoons / 27g uncooked



Spaghetti One handful



CrispbreadsTwo crispbreads



Potatoes Two egg-sized



Couscous Two tablespoons



Look at your plate size



Using larger plates can make a serving of food appear smaller, encouraging us to fill our plates and eat more than we need.



Dairy foods and alternatives

Three portions a day for men and women

One portion is

Cheese (preferably low-fat)
(Brie, Camembert, Edam)
One index finger (I), fingertip (h)*



Reduced-fat or low-fat cream cheese varieties
Two tablespoons



Cream cheeseOne tablespoon



Cottage cheese
Three heaped tablespoons



Milk (semi-skimmed or skimmed) One small glass (200ml)



Alternative milks (Soya, nut, rice milks) One small glass (200ml)



Low-fat natural yogurt One small pot 150g



Natural yogurt
Three tablespoons



* length (l) and height (h)

This group doesn't include butter, margarine or cream.

If you don't drink milk or eat dairy foods, it's good to use a milk substitute like soya milk, with added calcium – go for the unsweetened versions.

The fat content varies a lot between foods in this group. Choose lower-fat versions when you can.

Swap cream for low-fat natural yogurt and increase your portion size







Fruit and vegetables

Five or more portions a day for men and women

One portion is

Grapes One handful



Cherries Nine



Okra Nine



Pear One whole



Root vegetables (such as carrots, swede, beetroot) Three heaped tablespoons



Peas Three heaped tablespoons



Plums Two



Tinned fruit in natural juice



Pineapple One slice (fingertip thick)



Fruit juice One small glass (150ml) (no more than one a day)



Grapefruit Half



Salad Two heaped handfuls or 80g



Broccolli Eight florets



Button mushrooms



Sweet corn Three heaped tablespoons



Sweet potato One fist-size



Kiwi Two



Strawberries

Seven



Banana One

Nectarine

One



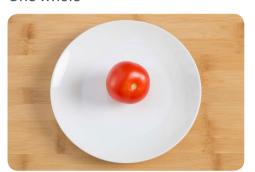


Fruit and vegetables

Five or more portions a day for men and women

One portion is

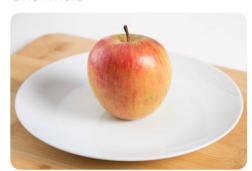
TomatoOne whole



Dried fruitOne heaped tablespoon



Apple One whole



One portion of beans and pulses (count as one of your five a day)
Three tablespoons



Potatoes, yams and plantain don't count towards your five a day.

Fruit juice and/or smoothies are high in free sugars so should be limited to no more than a combined total of 150ml.

Dried fruits are quite concentrated in calories. Keep to only one portion a day.

Avocado pears are high in calories. One portion is half an avocado.

Only one portion of beans and pulses count as a one of your 5 a day. Additional portions will be counted as part of your beans, pulses, fish eggs and other protein food group.

Small fruit portion = as many as you can fit into the palm of your hand

E.g. grapes, blueberries, blackberries, raspberries, strawberries, gooseberries

Medium fruit portion = two fruits

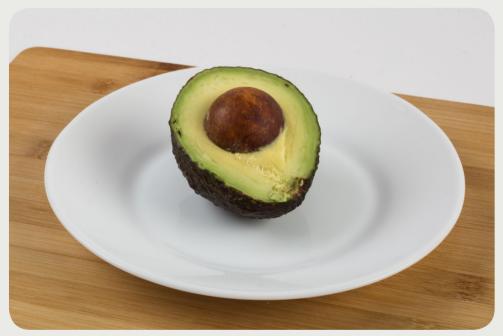
E.g. plums, satsumas, kiwi

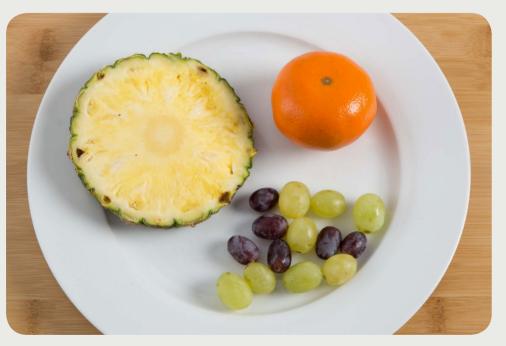
Whole fresh fruit = one fruit

E.g. apple, pear, orange, banana

Large fruit portion = one slice a fingertip length thickness

E.g. pineapple, melon, grapefruit







Oils and spreads

One to two portions a day for men and women

One portion is

Mayonnaise/salad cream

One teaspoon



Low-fat mayonnaise or low-fat salad cream Two teaspoons



Oil
One teaspoon



Butter One teaspoon



Ghee One teaspoon



Crème fraiche
Two teaspoons
Low-fat crème fraiche
Six teaspoons or two tablespoons



Low-fat spread



Oils and fats you use for cooking, baking or spreading are often high in saturated fat and calories, so you should only eat a small amount.

Try to choose unsaturated fats like olive oil or rapeseed oil, and eat less saturated fats like butter or ghee.

One tablespoon of oil is enough to use between four people.



Beans, pulses, fish, eggs, meat and other proteins

Three portions a day for men, two portions a day for women

One portion is

Cut ham Five slices



Fish fingers Three



Peanut butter
Two teaspoons



Oily fish One palm-size



Tofu One palm-size



Eggs Two



White fish One palm-size



Baked beans in tomato sauce (low sugar and low salt if possible) Half a 400g tin / One 200g tin



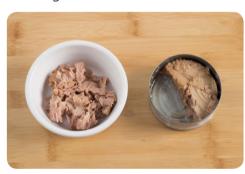
Unsalted nutsOne handful



Beans (kidney, chickpea)
Three heaped tablespoons



Tinned tuna Half a large tin/one whole small tin 160g



Cooked chicken (without skin and visible fat removed) One palm-size



Mince full-fat
Four level tablespoons



5% reduced-fat mince Eight level tablespoons



Quorn mince 10 level tablespoons



Seeds One heaped tablespoon



Pork sausages full-fat One and a quarter



Reduced-fat pork sausage

Two



Quorn sausage Two and a half



Wafer thin ham

11 slices





Beans, pulses, fish, eggs, meat and other proteins

Three portions a day for men, two portions a day for women

Some protein foods may be high in fat.

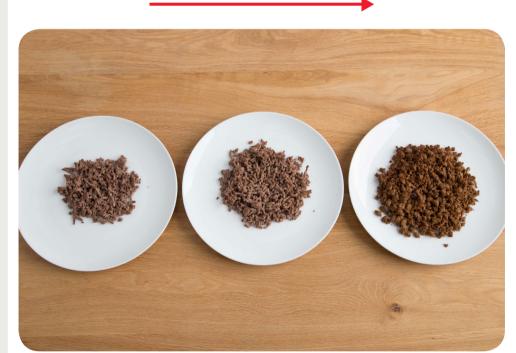
Choosing lower-fat alternatives will help you get enough protein without the extra fat and calories.

Choose lean cuts of meat, remove visible fat and skin on poultry and limit how often you eat processed meat such as burgers and sausages.

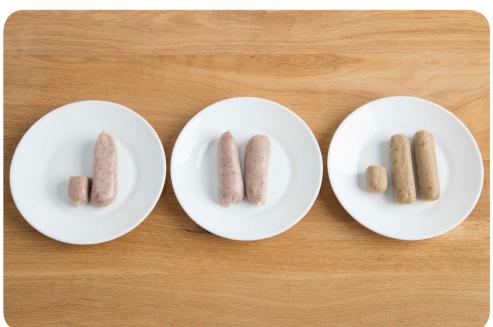
Try having fish, eggs, Quorn, beans a few times a week.

Cook without adding fat – bake, steam, grill, poach or microwave.

Increase your portion size by choosing reduced-fat options



From left to right: one portion of full-fat mince, one portion of 5% reduced-fat mince, one portion of Quorn



From left to right: one portion of full-fat sausages, one portion of reduced-fat sausages, one portion of Quorn sausages



FOOD GROUP PORTIONS

Fruit and vegetables

A portion is 80g or any of these:

- 1 apple, banana, pear, orange or other similar-size fruit;
- 3 heaped tablespoons of vegetables;
- a dessert bowl of salad;
- 30g of dried fruit (counts as a maximum of one portion a day);
- 150ml glass of fruit juice or smoothie (counts as a maximum of one portion a day).

Potatoes, bread, rice, pasta and other starchy carbohydrates

Base your meals around starchy carbohydrate foods:

- start the day with a wholegrain breakfast cereal choose one lower in salt and sugars;
- have a sandwich for lunch;
- round off the day with potatoes, pasta or rice as a base for your evening meal.





Protein

Aim for at least two portions (2 x 140g) of fish a week, including a portion of oily fish. Most people should be eating more fish, but there are recommended limits for oily fish, crab and some types of white fish.*

*Please see

www.nhs.uk/Livewell/Goodfood/Pages/fish-shellfish.aspx

Also <u>www.msc.org/</u> for more guidance on sustainably sourced fish

If you eat more than 90g of red or processed meat per day, try to cut down to no more than 70g per day. The term processed meat includes sausages, bacon, cured meats and reformed meat products.

To cut down on fat:

- · choose lean cuts of meat and go for leaner mince;
- cut the fat off of meat and the skin off of chicken;
- try to grill meat and fish instead of frying;
- have a boiled or poached egg instead of fried.

Dairy and alternatives

Go for lower fat and lower sugar products where possible. For example, try:

- 1% fat milk which contains about half the fat of semiskimmed milk without a noticeable change in taste or texture;
- · reduced fat cheese which is also widely available;
- have a smaller amount of the full-fat varieties less often;
- going for unsweetened, calcium-fortified versions when buying dairy alternatives.



The Eatwell Guide Quiz

1. How much fibre are adults recommended to consume per day?
10 grams
19 grams
25 grams
30 grams
2. Which one of the following food groups is not essential for health?
Oil and spreads
Foods high in fat, salt and sugars
Potatoes, bread, rice, pasta and other starchy carbohydrates
Dairy and alternatives
3. True or false? People with type 2 diabetes should not follow the Eatwell Guide as they require special diets.
True
False
4. How many portions of fish is it recommended that we all consume per week?
0 portions
1 portion
2 portions, one of which is oily
At least 4 portions, of which 2 are oily

5. Which of the following counts as 1 of your 5-A-DAY?

Strawberry Jam

Fruit/vegetable juice or smoothies (150ml)

Potatoes

All of the above

6. How much fluid should you aim to consume per day?

1-3 glasses

4-6 glasses

6-8 glasses

As much as you can

7. Why is it not recommended to consume over 150ml of fruit/vegetable juice or smoothies per day?

As they are high in free sugars

As they are high in vitamin C

Because only water counts towards your fluid intake

As they never count towards your 5-A-DAY

8. Which of the following would help increase your fibre intake?

Increasing consumption of wholegrains

Choosing a high fibre breakfast cereal

Eating more fruit and vegetables

All of the above

uide?

9. True or false? Children under 2 should not drink low fat milk.



The Eatwell Guide answers

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All of the above

Potatoes

Fruit/vegetable juice or smoothies (150ml)

every one health because everyone matters

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Eating more fruit and vegetables

All of the above

9. True or false? Children under 2 should not drink low fat milk.

True

False

10. Why is butter not included in the 'Oil and spreads' section of the Eatwell Guide?

As it is low in saturated fat

As it is high in saturated fat

As it is high in unsaturated fat

As it is commonly eaten



Eatwell Guide Check the label on Use the Eatwell Guide to help you get a balance of healthier and more sustainable food. packaged foods It shows how much of what you eat overall should come from each food group. Each serving (150g) contains 1046kJ 250kca



Water, lower fat milk, sugar-free drinks including

and/or smoothies



Eat less often and in small amounts

13%

of an adult's reference intake

Typical values (as sold) per 100g: 697kJ/167kcal

Choose foods lower in fat, salt and sugars

> Dairy and alternatives Choose lower fat and lower sugar options

Choose unsaturated oils and use in small amounts

Per day 2000kcal

2500kcal = ALL FOOD + ALL DRINKS

Sourced fish per week, one of which is oily. Eat less

red and processed meat



Additional Information

Healthy eating tips

- Aim to eat at least five portions of fruit and vegetables daily. A portion is around 80g.
- Eat starchy carbohydrates at mealtimes. Choose wholegrain varieties.
- Eat a variety of protein-rich plant foods. Include them in most meals.
- Eat at least two portions of calcium-rich foods daily: 200ml fortified milk alternative: 200g fortified soya yoghurt alternative, 70g calcium-set tofu (uncooked weight) or two slices of soya and linseed bread fortified with extra calcium are examples of one portion.
- Eat walnuts or seeds rich in omega-3 fat daily. Choose highly unsaturated dairy-free spread and oils, like vegetable (rapeseed) or olive oils, and use in small amounts.
- Stay hydrated by drinking six to eight glasses of fluid daily, including water, sugar-free tea and coffee, and plain/unsweetened milk alternatives. Limit fruit juice and smoothies to a total of 150ml a day.
- Limit foods with added fat, sugar and salt.

Sustainability tips

- Choose local and seasonal produce when possible.
- Plan food shops and buy frozen and tinned fruit and vegetables if this helps you to reduce food waste.
- Try to buy unpackaged food, or buy in bulk using recyclable, biodegradable or reusable packaging.
- Limit especially perishable fruit and vegetables and those that are pre-prepared, chopped or trimmed, e.g. salad bags or cut pineapple.
- Limit air-freighted fruit and vegetables, e.g. green beans from Africa or berries from the USA.

Nutrients that deserve special attention

Vitamin D supplementation:

- 10mcg daily
- Take during autumn and winter as a minimum
- D3 from lichen or D2 are animal-free options

Vitamin B12 options:

- Daily supplementation (at least 10mcg)
- OR weekly supplementation (at least 2000mcg)
- OR fortified foods at least twice a day adding up to at least 3mcg

Daily iodine options:

- Supplement (140mcg)
- OR around 500ml milk alternative with added iodine
- OR one and a half to two sheets (4g) of nori

Daily selenium option:

• Supplement (60 or 75mcg)

Further information

Although the Vegan Eatwell Guide applies to people aged five years and above, some of the information here is specific to adults. For further information, including guides for every stage of life, check out *vegansociety.com/nutrition* and the VNutrition app.

These are general guidelines about nutrition. If you have concerns about your diet, please talk to your doctor about seeing a dietitian. Discussing the use of supplements with a health professional will help to ensure that they are suitable for you. Published 02/2020 and to be reviewed 02/2023.

Vegetarian Eatwell Guide Choose wholegrain or higher fibre versions with less added fat, salt and sugar Check the label on Use the Vegetarian Eatwell Guide to help you get a balance of healthier and more sustainable food. packaged foods nuch of win. The nucl of win. It shows how much of what you eat overall should come from each food group. Each serving (150g) contains 1046kJ 250kca 13% Water, lower fat of an adult's reference intake Typical values (as sold) per 100g: 697kJ/167kcal milk, sugar-free drinks including Choose foods lower in fat, salt and sugars **Potatoes** Limit fruit juice and/or smoothies Whole grain cereal Frozen Rice Lentils lower salt and sugar Spaghetti Veggie Mince Plain nuts Chick peas Soya drink Meat-free milk Mixed pieces Seeds Tofu Dairy and alternatives Vegetarian proteins: beans, pulses, eggs, nuts etc. Oil & spreads Dienty of heans and proteins: beans, pulses, eyes, poly of heans and proteins including thouse vegetarian Choose lower fat and Dienty of beans and pulses. Choose vegetarian proteins included the control of th Choose unsaturated oils neat-alternatives lower in fat and salt lower sugar options and use in small amounts Eat less often and in small amounts 2000kcal 2500kcal = ALL FOOD + ALL DRINKS