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Why Diversity?

- Defined as a key component of healthy diets Lacking a correct measurement form
- Obviously, the correct ratio of carbs, protein and fat
- The minimal amount of vitamins and minerals
- Breakup routine and mundane
- Especially in seniors who are losing the sense of taste
- · The inclusion of antioxidants
- Not so obviously, the diversity of bioactive compounds makes regulations of gene expressions
 - Keeping some genes active while making others dormant

 - Epigenetics control above genetics
 Nutrigenics-examines how a person's individual genetic ode affects the responses to different nutrients
 Research shows that genes are not the only cause of pathological states

Dietary Diversity

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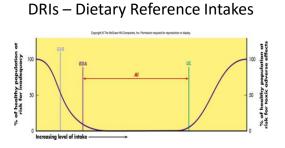
Close

Nutrigenics

- · Helps people optimize diets based on DNA
- Each being has variations in genetic DNA
 - Known as polymorphisms
 - Changes the production and function of proteins in the body
 - DNA methylation a gene-regulating mechanism affected by food consumption

DNA Methylation

- Changing a molecule by adding a methyl group
- · Used in research with Agouti mice
- Bioactive compounds in food goes through pathways to alter substrates and influence enzyme activity and silence gene expression
- Critical in aging process, inflammation and the cancer process



Acceptable Macronutrient Distribution Range - AMDRs



How Is America Doing?

- Poor, Obese but Malnourished: Troubling
- Healthy People 2020
 - Increase the proportion of adults who are at a healthy weight
 - $-\ensuremath{\operatorname{\mathsf{Reduce}}}$ the proportion of adults who are obese
 - Reduce the proportion of children and adolescents who are obese
 - Increase the contribution of fats to the diet
 - Increase the variety and contribution of vegetables to the diets of the population age 2 years and older

American Calories

- The average American takes in 2031 cals/day
- The average American male (age 20+) takes in 2512
- The average American female takes in 1773
- Caloric intake peaks between ages 30 & 40
- Determine your caloric needs by utilizing a Harris-Benedict calculator online

Helpful Parts of Fruits and Veggies

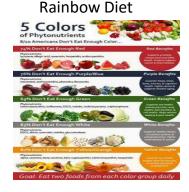
- Phytonutrients
 - Plant based health-promoting compounds that affect gene transcription
 - Colors of plants contain anti-inflammatory and antioxidant properties that promote gene expression of immunity and protect against oxidative stress (antioxidants) lowering CRP.
 - Antioxidants protect body from free radicals which kill stem cells
 - As we age, bone releases less stem cells so less chance for repair.

Carbohydrates

- · Eating TOO MANY refined, not enough natural - Man takes in 296 grams = 1184 cals = 58%
- More sugar and less fiber than needed
 - Average American takes in 476 cals from sugar which is 119 grams
 - AHA recommends 100 calories for women, 150 for men
 - The average American takes in 16 grams fiber while women need 25 and men need 38

Physiological Reasoning

- · Addiction to serotonin
 - Neurotransmitter in the brain
 - Feel good emotional neurotransmitter
 - Released with comfort carb ingestion
 - Can be addictive just like dopamine
- · Better options to release serotonin
 - Bananas
 - Dark chocolate
 - Walk in the sunshine



Superfoods

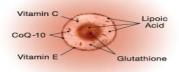
- Olive oil/hemp oil Potatoes/sunchokes
- peppers
- Quinoa/kaniwa/amarint
- Salmon/mackeral
- Kale/kalettes
- Red/tangerine tomatoes
- Kidney beans/adzuki
- Red bell/peppadew
- Cottage cheese/quark

Phytonutrients

- Glucosinolate
- **B** vitamins
 - Selenium, zinc and manganese
- Butyrate
- Curcumin
- Anethole oil
- Quercetin
- Allicin
- Sulforaphane
- Resveratrol

Antioxidant Network System

The Network Antioxidants in the Human Cell



Glucosinolate

- Suppresses cancer cell growth
 - Arugula
 - Kale
 - In place of kale, try kallettes a cross with Brussels
 - sprouts
 - Non GMO seed hybrid - Nutty, not bitter
 - Vitamin K and antioxidants
 - Raw, blanched, roasted, grilled
 - watercress

Vitamin K

- Blood clotting
- od clotting Kale Appangus Appangus Scallions watercress, Green cabbage Prunes Blueberries Grapes Green apples Green apples Green apples Formagranate juice Formagranate juice Formagranate juice Spinach Spinach Shrimp Tuna Frozen veggies lose water content so vitamin concentration

B vitamins

- Water-soluble
- Change food into energy •
- Essential to synthesis and repair of DNA ٠
- Deficiency causes blood vessel deterioration and brain health
 - Spinach
 - Asparagus
 - Beets
 - · Also extremely high in Betacyanin, which fights cancer, heart disease and birth defects
 - Lentils
 - Fish

Selenium, Zinc and Manganese

- Trace mineral
- Spares Vitamin E as an antioxidant - Toasted sesame seeds
- · Component of glutathione peroxidase, which protects DNA from oxidative damage of free radicals
 - Seafood
 - mushrooms
 - · Also contain zinc and manganese to strengthen immunity
 - Sunflower seeds

Butyrate and Inulin

- Butyrate is a short-chain FA that fights GI inflammation
 - Raw unpasteurized sauerkraut, kimchi, pickled beets
 - Raw milk has more enzymes to support microbiome · Goat's milk is extremely high in calcium, potassium, selenium, phosphorus, magnesium and Omega 3s
- Inulin is a fibrous carb that feeds probiotics (prebiotic)
 - Jerusalum artichokes (sunflower family) can be used similar to potatoes but has much more iron
 - May improve blood glucose and cholesterol levels
 - Treat like baked fried
 - Introduce slowly due to high fiber content

Spices

- Curcumin found in turmeric and inhibits inflammation
 - Enhanced by the presence of black pepper, which contains piperine
 - Black pepper also improves absorption of beta-carotene
 - Ginger and capsaicin also increase absorption of beta-carotene

More Spices

- Anethole
 - Found in star anise and fennel seeds
 - Bioactive oil prevents gene-altering and inflammation

Protein - American's Favorite

- The average American man takes in 100 grams or 400 calories per day
- The average woman takes in 68 grams which is 272 calories
- The IOM recommends 46 grams for women and 56 for men
- The animal choices, especially red meat, dairy and eggs are high in fat and cholesterol

Different Types of Protein

- 10-35% of diet
- Animal protein products may change pH – Fish
 - eggs
- Plant options
 - Beans
 - nuts

Plant Based Diets Also Include

- Quercetin in berries
- Allicin in garlic
- Sulforaphane in broccoli
- Resveratrol in grapes
- Pea protein
- Capsaicin in peppers
 - Try peppadews cherry tomato size from South Africa, sweet but spicy and often pickled, high in Vitamin C
- Soy
 - Take in moderation or smaller amounts if cancers run in family due to estrogen-like isoflavones

Plant Protein Powders

- Not as bioavailable
- Good source of protein for lactose intolerant
- No saturated fat or cholesterol
- Pea protein is from yellow peas with all the carbs removed.

isoflavone genistein

Soy

- One ounce of soy has more protein than 3 ounces of beef or chicken
- Typical makeup
 - 30-45% protein
 - 30% carbs
 - fiber
 - 15-20% fat
 linolenic
- Contains Isoflavones bind to estrogen, thereby inhibiting estrogen, acting as antiestrogens

 May inhibit bone breakdown, increasing density
- Plant form of Omega 3

Testosterone Levels

- Deficiencies in zinc and in Vitamin D may hinder testosterone.
- Zinc acts directly on the testes and ovaries to stimulate the production of luteinizing hormone, the main trigger for testosterone.
- Alcohol can reduce zinc stores. Grains and beans contain phytates, which bind to minerals and make them more difficult to absorb.
- Vitamin D is a prohormone to testosterone production.

Fat Favorites

- Fat should constitute 20-35% of daily calories
- The average male takes in 93 grams (837 calories) and the female 66 grams or 594 calories
 - Unfortunately, saturated fat represents over 1/3 of the fat intake of Americans

Eating for Immune Boosts

- Vitamin B6
- Chicken, cereals, bananas, pork loin, potatoes with skin
 Vitamin C
- Tomatoes, citrus, sweet peppers, broccoli, kiwiVitamin E
- Sunflower seeds, almonds, safflower oil, peanut butter Magnesium
- Whole wheat, legumes, nuts and seeds
- Zinc
 - Oysters, beef shank, Alaskan king crab and dark meat turkey

Best Superfoods of All Time!

- Berries
- Eggs majority of egg whites
- Beans plant-based iron
- Nuts Omega 3 and plant proteins
- Oranges second only to strawberries in Vit C
- Sweet potatoes antioxidants and Vit A
 Broccoli full of sulforaphane and A, C and K
- Broccoll full of sulforaphane
 Tea full of flavonoids
- Spinach unbelievable load of vitamins and minerals
- Yogurt probiotics
- Seafood extremely high in selenium
- Tomatoes extremely high in lycopene

Things to AVOID

- Sodium
- Alcohol
- Sodas

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