SUPER
WELLNESS

Healthy in a Hurry
A Guide to Hassle Free Meal Shopping and Planning

Agenda

- Quiz - how healthy are you when you're short on time ?
- Healthy plate
- Pitfalls and solutions
- Become a food label pro

Quick quiz !

1. What do you look for on the label when choosing an energy / breakfast bar?

1. % Fat
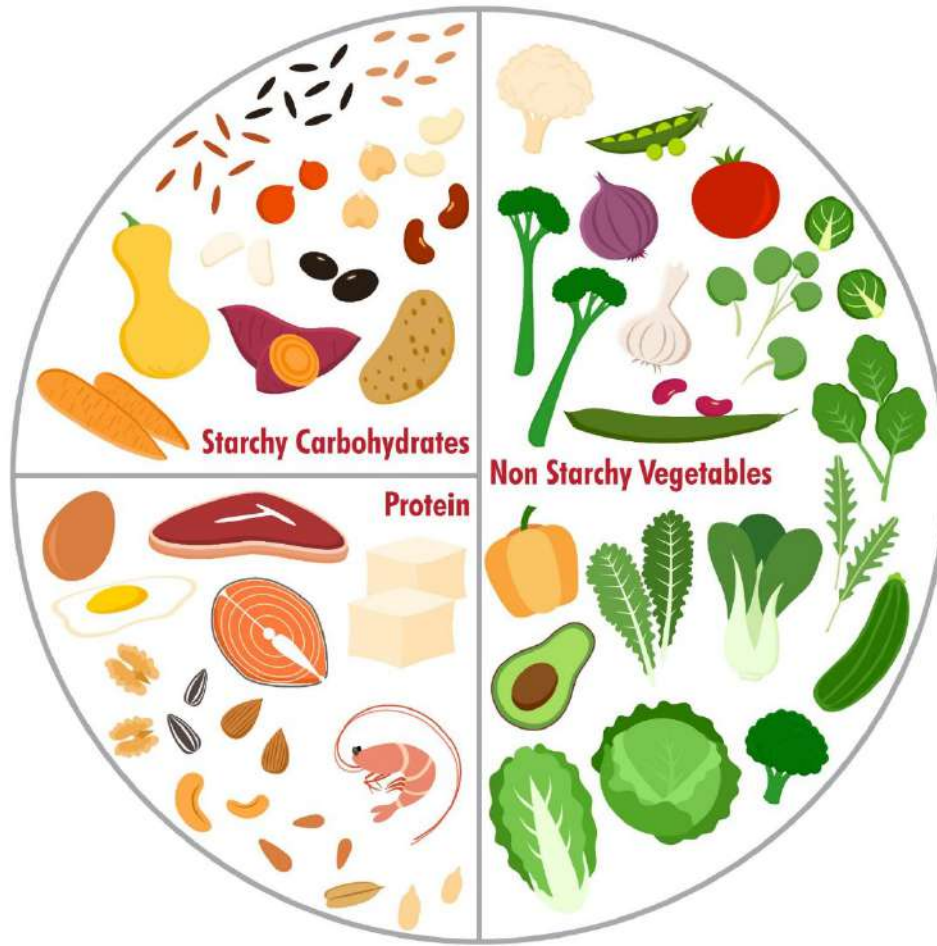2. % Sugar
3. % Protein

2. What takeaway would you pick if you were having the healthy option?

1. Curry
2. Chinese
3. Sushi

3. Which food would you pick for a quick and filling lunch?

1. Soup
2. Pasta salad
3. Sandwich

Healthy plate

Starchy Carbohydrates

Protein

Non Starchy Vegetables

- Protein with every meal

- Good fats (olive oil, coconut oil, omega fats, avocado, butter)

- 5-10 portions of fruit and veg, mainly veg

- Orange, yellow, green, red, purple are all colours to eat everyday

Common pitfalls – low fat

LIGHT, LITE AND LOW FAT:

The fat might have been removed, but what has it been replaced with to keep our taste buds satisfied? Likely sugar or an artificial sweetener.

Many nutritionists are now recommending full fat yoghurt, milk and cheese as these are more nutritious and filling, so you are less likely to feel hungry later.

Common pitfalls

NATURAL

- 'Natural' sounds good!

- Be careful of product names or images that suggest 'nature', 'natural', 'rustic', 'traditional' etc

VEGAN

- Brings connotations it must be healthy!

GLUTEN FREE / HIGH PROTEIN

- Look behind the terms

Common pitfalls – portion size

Look closely at this label of a packet of crisps.
You'll notice that the 'serving size' is 50g which gives 2g of saturated fat.
The packet is 225g (4.5 servings) so 9g saturated fat in the whole bag.

Amount per 50 g serving (36 chips)		% Daily Value
Calories	280	
Fat	18 g	28 %
Saturated	2 g	10 %
+ Trans	0 g	
Cholesterol	0 mg	0 %
Sodium	330 mg	14 %
Carbohydrate	26 g	9 %
Fibre	1 g	4 %
Sugars	0 g	
Protein	3 g	
Vitamin A		0 %
Vitamin C		20 %
Calcium		0 %
Iron		4 %

In a hurry - hidden sugar pitfalls

In a hurry – variable schedules

- Disruption of circadian rhythm

- Late night eating - disorders insulin sensitivity
- Poor sleep can encourage over consumption of unhealthy foods
- Lower production of serotonin

Snack ideas

- Small handful (roughly 10) almonds / hazelnuts / walnuts
- 2-3 oatcakes / half a slice of German rye bread with feta cheese or cream cheese and / or smoked salmon
- A handful of raw or roasted seeds
- 1-2 hard-boiled eggs (tastes great mixed with a teaspoon of hummus or with an avocado)
- Mini pot of hummus with crudités (sticks of carrots, celery, cucumber, peppers, etc...)
- A slice of frittata / omelette
- 2-3 oatcakes with nut butter or tahini
- A pot of natural yogurt with some berries and nuts/seeds

Healthy replacements

BREAKFAST

LUNCH

QUICK DINNER

Become a food label pro

- Marketing messages
- Portion sizes
- Disguised sugars
- Order of ingredients
- Inconvenient chemicals
- Fats - which types?

Food label pro

NUTRITION INFORMATION:

- **'Per portion'** – often the portion suggested is inaccurate or unrealistic

- **'Per 100g' –** calculating the equivalent per 100g enables accurate comparison

SUGAR:

- Sugar should be minimal – check numbers in sweet foods like granola or snack bars

- Ideally not higher than **15g per 100g** – and preferably much lower

Chicken & Vegetable Broth
A soup made with vegetables, cooked chicken and pearl barley.

600g ℮

Ingredients

Water, Carrot (10%), Onion, Chicken (6%), Potato (5%), Spinach (2%), Peas (2%), Cabbage (2%), **Celery** (2%), Chicken stock (chicken skin, water, chicken extract, chicken, sugar, salt, cornflour, chicken fat, onion concentrate), Potato starch, Pearl **barley**, Rapeseed oil, Garlic purée, Salt, Black pepper.

! ALLERGY ADVICE

For allergens, including cereals containing gluten, see ingredients in bold.

! Warning

Although every care has been taken to remove bones, some may remain.

Nutrition

Typical values (as consumed)	per 100g	per 1/2 pot (300g)	%RI	your RI*
Energy	167kJ	501kJ		8400kJ
	40kcal	119kcal	6%	2000kcal
Fat	1.2g	3.6g	5%	70g
of which saturates	0.2g	0.6g	3%	20g
Carbohydrate	4.2g	12.6g		
of which sugars	1.2g	3.6g	4%	90g
Fibre	1.1g	3.3g		
Protein	2.5g	7.5g		
Salt	0.5g	1.5g	25%	6g

*Reference intake of an average adult (8400kJ/2000kcal) (RI). Contains 2 portions.
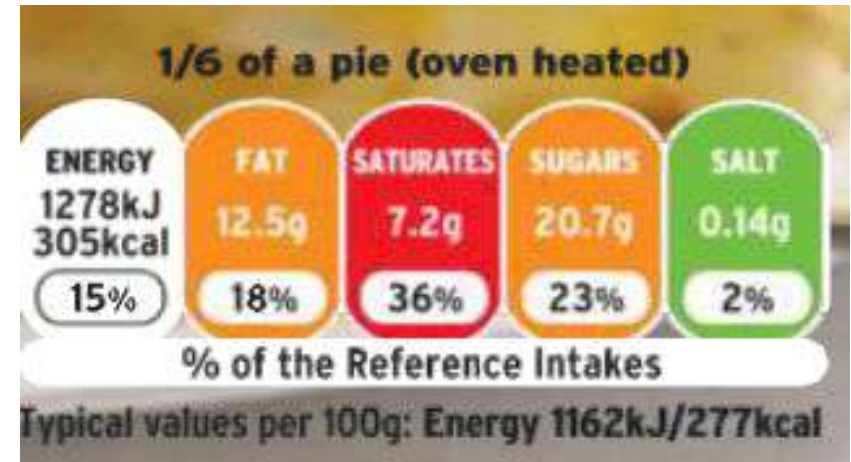
Food label pro

TRAFFIC LIGHT SYSTEM:

- Limitations but useful to compare percentage reference intakes

- It doesn't clearly show the good fats! Only fat as a total and saturated fat - which can sometimes be healthy and sometimes unhealthy!

- Mono-unsaturated, poly-unsaturated, or trans-fats

- For example: 100g of hazelnuts have 61g of fat but only 4.7g are saturated fat

Each 1/2 pack serving contains

MED	LOW	MED	HIGH	MED
Calories	Sugar	Fat	Sat Fat	Salt
353	0.9g	20.3g	10.8g	1.1g
18%	1%	29%	54%	18%
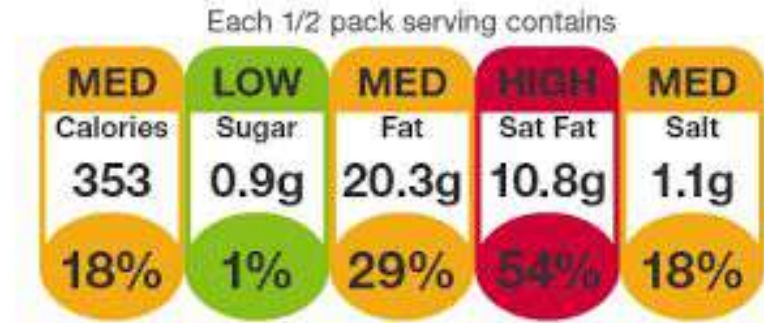
of your guideline daily amount

Source: Food Standards Agency

1/6 of a pie (oven heated)

ENERGY	FAT	SATURATES	SUGARS	SALT
1278kJ 305kcal	12.5g	7.2g	20.7g	0.14g
15%	18%	36%	23%	2%

% of the Reference Intakes

Typical values per 100g: Energy 1162kJ/277kcal

Compare labels – which is healthier?

Tesco Whole Foods fruit & nut mix with apricots
- great added to granola and drizzled with a little honey
300g ℮

25g contains

Energy	Fat	Saturates	Sugars	Salt
422kJ 101kcal	4.3g	0.3g	9.2g	<0.01
5%	6%	2%	10%	< 1%

of the reference intake*
Typical values per 100g: Energy 1686kJ/403kcal

Tesco Whole Foods mixed nuts
- a source of vitamin E
200g ℮

25g contains

Energy	Fat	Saturates	Sugars	Salt
662kJ 160kcal	14.2g	1.5g	1.0g	<0.01
8%	20%	8%	1%	< 1%

of the reference intake*
Typical values per 100g: Energy 2648kJ/641kcal

Common pitfalls – ingredient order

Compare these 2 chocolate bars…

Which ingredient comes first for each bar?

Sugar or cocoa beans (do both have cocoa beans?)

Spot the buzz word…

Waitrose Aromatic pork, lentil & kale soup

Ingredients

Water, carrot, onion, **celery**, green lentils (5%), leek, COOKED PORK (4%) (pork, water, cornflour, salt), COOKED SMOKED BACON (3%) (pork shoulder, water, salt, glucose, stabilisers diphosphates, triphosphates and polyphosphates, antioxidant sodium ascorbate, preservative sodium nitrite), tomato pur�e, kale (1.5%), garlic pur�e, cornflour, potato starch, chicken extract, smoked paprika, salt, thyme, fennel seeds, black pepper, parsley, garlic, white pepper, bay leaf

NUTRAMINO Protein Bar Caramel

Nutritional Information

Per	100g / 64g bar
Energy (kJ)	1649kJ / 1056kJ
Energy (kcal)	394kcal / 252kcal
Fat	12g / 7.4g
Of which saturates	5.8g / 3.7g
Carbohydrate	43g / 28g
Of which sugars	29g / 18g
Fibre	0.6g / 0.4g
Protein	33g / 21g
Salt	0.41g / 0.26g

Ingredients:

Protein blend (**Milk** protein isolate, **Soya** protein isolate, Whey protein concentrate [**Milk**], **Egg** albumen, Emulsifier: **Soya** lecithin), Caramel (16%) (Sweetened condensed **Milk**, Glucose syrup, Non-hydrogenated vegetable oils: Palm, Rapeseed; sugar, Caramelised syrup, Emulsifier: E471; Salt, Natural butter flavour [**MILK**]), **Milk** chocolate (15%) (Sugar, Cocoa butter, Whole **milk** powder, Cocoa mass, Emulsifier: **Soya** lecithin; Flavouring), Hydrolysed collagen, Humectant: Glycerol; Partially inverted sugar syrup, Whole **milk** powder, Glucose syrup, Flavourings, **Barley** malt extract [**Gluten**], Fat-reduced cocoa powder.

Healthy take away options

Meal prep ideas and equipment

Breakfast	Snacks	Lunch
Overnight oats	Mixed nuts	Soups
Eggs	Cut up veg	Wraps
Natural yoghurt	Protein bar	Salads
Protein smoothie	Apple/pear	Open sandwich

Get Started!

- Get clear on ideas
- Organise a rough meal plan
- Shopping list
- Buy some good containers
- Batch cooking time slots
- Remove the unhealthy options
- Replace with healthy options in your locker / cupboard / drawer / fridge / car – danger areas!
- Enjoy ☺

Additional Resources

References

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