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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

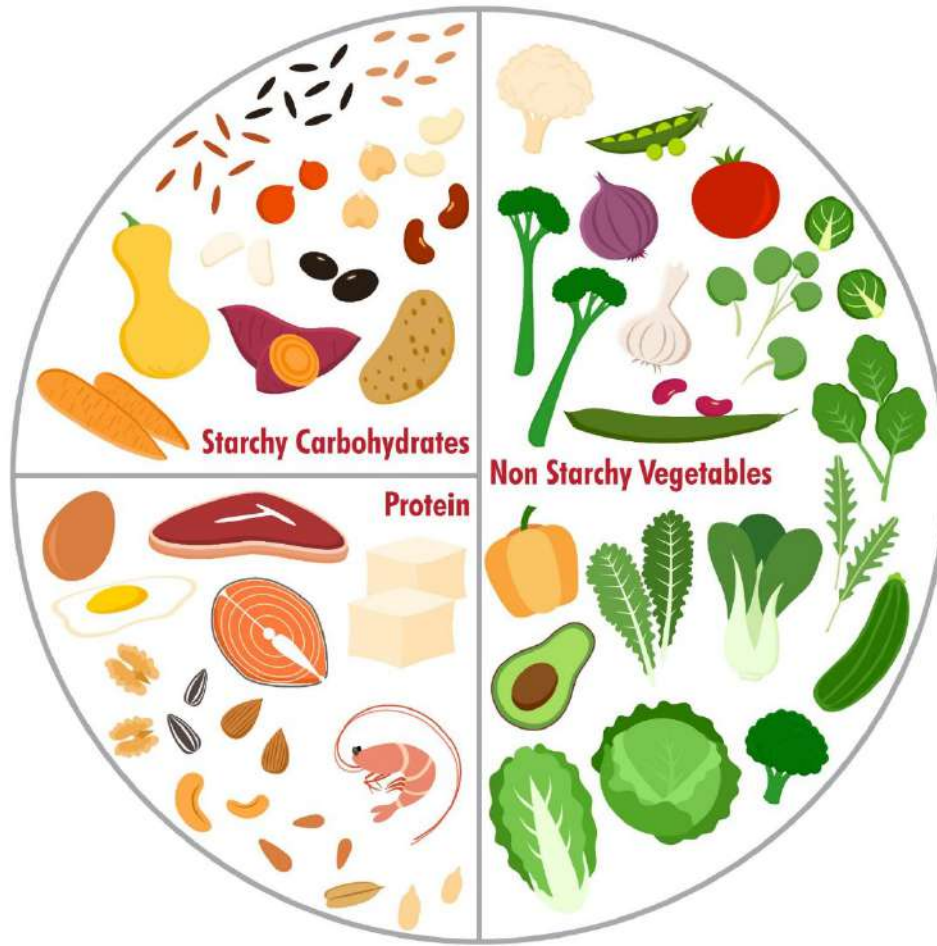
2. What takeaway would you pick if you were having the healthy option?

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



- 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



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# 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	
<b>Calories</b>	<b>280</b>	
<b>Fat</b>	<b>18 g</b>	<b>28 %</b>
<b>Saturated</b>	<b>2 g</b>	<b>10 %</b>
<b>+ Trans</b>	<b>0 g</b>	
<b>Cholesterol</b>	<b>0 mg</b>	<b>0 %</b>
<b>Sodium</b>	<b>330 mg</b>	<b>14 %</b>
<b>Carbohydrate</b>	<b>26 g</b>	<b>9 %</b>
<b>Fibre</b>	<b>1 g</b>	<b>4 %</b>
<b>Sugars</b>	<b>0 g</b>	
<b>Protein</b>	<b>3 g</b>	
<b>Vitamin A</b>		<b>0 %</b>
<b>Vitamin C</b>		<b>20 %</b>
<b>Calcium</b>		<b>0 %</b>
<b>Iron</b>		<b>4 %</b>





# 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 crudité (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

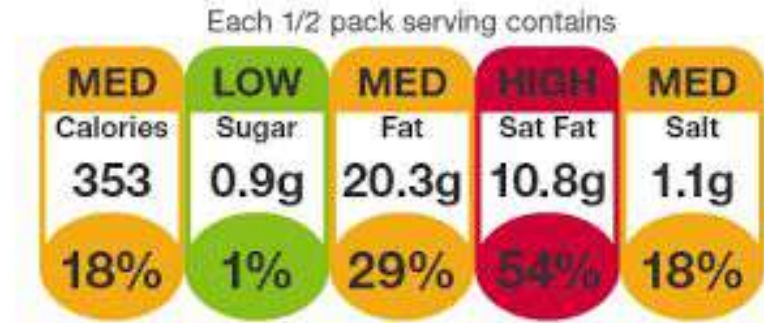
Chicken & Vegetable Broth		600g e		
A soup made with vegetables, cooked chicken and pearl barley.				
<b>Ingredients</b>				
Water, Carrot (10%), Onion, Chicken (6%), Potato (5%), Spinach (2%), Peas (2%), Cabbage (2%), <b>Celery</b> (2%), Chicken stock (chicken skin, water, chicken extract, chicken, sugar, salt, cornflour, chicken fat, onion concentrate), Potato starch, Pearl <b>barley</b> , Rapeseed oil, Garlic purée, Salt, Black pepper.				
<b>! ALLERGY ADVICE</b>				
For allergens, including cereals containing gluten, see ingredients in bold.				
<b>! Warning</b>				
Although every care has been taken to remove bones, some may remain.				
<b>Nutrition</b>				
Typical values (as consumed)	per 100g	per 1/2 pot (300g)	%RI	your RI*
Energy	167kJ	501kJ		8400kJ
	40kcal	119kcal	<b>6%</b>	2000kcal
Fat	1.2g	3.6g	<b>5%</b>	70g
of which saturates	0.2g	0.6g	<b>3%</b>	20g
Carbohydrate	4.2g	12.6g		
of which sugars	1.2g	3.6g	<b>4%</b>	90g
Fibre	1.1g	3.3g		
Protein	2.5g	7.5g		
Salt	0.5g	1.5g	<b>25%</b>	6g
*Reference intake of an average adult (8400kJ/2000kcal) (RI). Contains 2 portions.				



# Food label pro

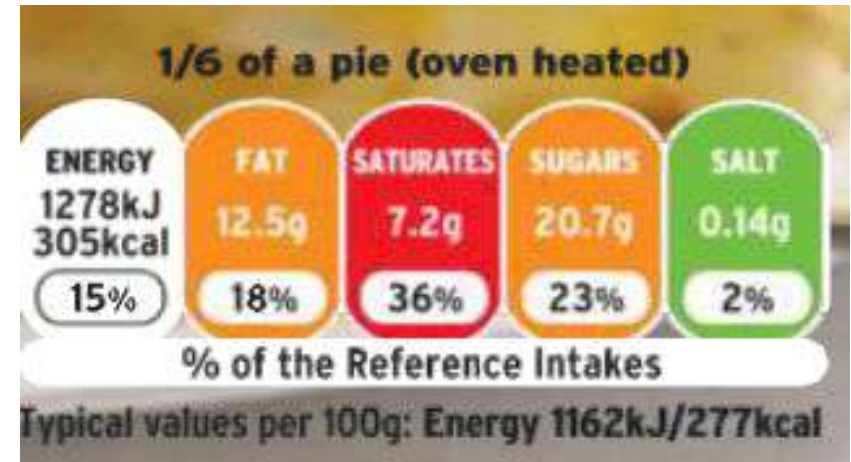
## TRAFFIC LIGHT SYSTEM:

- 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



of your guideline daily amount

Source: Food Standards Agency



# Compare labels – which is healthier?



25g contains

Energy	Fat	Saturates	Sugars	Salt
422kJ 101kcal	<b>4.3g</b>	<b>0.3g</b>	<b>9.2g</b>	<b>&lt;0.01</b>
	6%	2%	10%	< 1%

of the reference intake\*

Typical values per 100g: Energy 1686kJ/403kcal



25g contains

Energy	Fat	Saturates	Sugars	Salt
662kJ 160kcal	<b>14.2g</b>	<b>1.5g</b>	<b>1.0g</b>	<b>&lt;0.01</b>
8%	20%	8%	1%	< 1%

of the reference intake\*

Typical values per 100g: Energy 2648kJ/641kcal





# Common pitfalls – ingredient order

Like fine red wine, our 82% Cacao Extra Dark bar has rich notes of dried figs and a mild peppery spiciness. Our distinctive chocolates are created using the world's best cacao beans blended in small batches on vintage European equipment.

To learn how far we go for the world's best cacao, visit [ScharffenBerger.com](http://ScharffenBerger.com).

Nutrition Facts		Amount Per Serving	%DV*	Amount Per Serving	%DV*
Serving Size 1/2 bar (43 g)		<b>Total Fat</b> 19 g	<b>29%</b>	<b>Total Carb.</b> 17 g	<b>6%</b>
Servings Per Container about 2		Sat. Fat 12 g	<b>60%</b>	Dietary Fiber 6 g	<b>24%</b>
<b>Calories 210</b>		Trans Fat 0 g		Sugars 8 g	
Calories from Fat 160		<b>Cholesterol</b> 0 mg	<b>0%</b>	<b>Protein</b> 5 g	
		<b>Sodium</b> 0 mg	<b>0%</b>		
*Percent Daily Values (DV) are based on a 2,000 calorie diet		Vitamin A 0% • Vitamin C 0% • Calcium 2% • Iron 10%			

**INGREDIENTS:** CACAO BEANS; SUGAR; WHOLE VANILLA BEANS; NON-GMO SOY LECITHIN.

MFD. BY SCHARFFEN BERGER CHOCOLATE MAKER  
ROBINSON, ILLINOIS 62454 • 866.608.6944  
A DIVISION OF ARTISAN CONFECTIONS COMPANY

TOTAL CALORIES PER BAR 420

A GLUTEN-FREE CONFECTION

*Compare these 2 chocolate bars...*

Which ingredient comes first for each bar?

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

Nutrition Facts		Amount/serving %DV*	Amount/serving %DV*
Serving Size 1 Bar		<b>Total Fat</b> 13 g	<b>20%</b> <b>Total Carb.</b> 26 g <b>9%</b>
<b>Calories 210</b>		Sat. Fat 8 g	<b>40%</b> <b>Dietary Fiber</b> 1 g <b>4%</b>
Fat Cal. 110		Trans Fat 0 g	Sugars 24 g
*Percent Daily Values (DV) are based on a 2,000 calorie diet.		<b>Cholest.</b> 10 mg	<b>3%</b> <b>Protein</b> 3 g
		<b>Sodium</b> 35 mg	<b>1%</b>
		Vitamin A 0% • Vitamin C 0% • Calcium 6% • Iron 2%	

**INGREDIENTS:** MILK CHOCOLATE (SUGAR; MILK; CHOCOLATE; COCOA BUTTER; LACTOSE; MILK FAT; SOY LECITHIN; PGPR, EMULSIFIER; VANILLIN, ARTIFICIAL FLAVOR). © D

PER BAR **210** CALORIES

**13g** TOTAL FAT **20% DV**

**8g** SAT FAT **40% DV**

**35mg** SODIUM **1% DV**

**24g** SUGARS

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# Spot the buzz word...



## 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 purée, kale (1.5%), garlic purée, cornflour, potato starch, chicken extract, smoked paprika, salt, thyme, fennel seeds, black pepper, parsley, garlic, white pepper, bay leaf



## 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 😊





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# Additional Resources

### Salmon and sweet potato frittata

Introduce the perfect protein, fibre and omega-3 rich salmon to your diet. This is a great alternative to eggs. It's a healthy and delicious way to enjoy salmon. It's also a great way to enjoy sweet potatoes. It's a healthy and delicious way to enjoy sweet potatoes.

**Serves 4**

**Ingredients**

- 500g sweet potatoes, peeled and sliced
- 4 large eggs, cracked
- 1 tablespoon olive oil
- Salt and pepper to taste
- 2 tablespoons
- 100g baby spinach, chopped
- 1 large organic onion
- 50g fresh chives, chopped
- 100g smoked salmon, cut into pieces
- 1 tablespoon fresh dill, chopped
- 1/2 teaspoon parmesan

**Method**

1. Preheat the oven to 180°C in a large baking tray with the sweet potatoes and salmon on the side. The oven will be used for the frittata.
2. Wash the eggs in a large bowl and add the spinach, organic onion, smoked salmon and dill and mix well.
3. Use a whisk to beat the eggs in a large bowl and add the salt and pepper to taste.
4. Bake for 20-25 minutes.

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### Chickpea and broccoli soup

**Serves 4**

**Ingredients**

- 100g chickpeas, drained and rinsed
- 200g frozen broccoli florets
- 1 onion, finely chopped
- 2 tablespoons olive oil
- 100g baby spinach
- 100g fresh chives, chopped
- 100g smoked salmon, cut into pieces
- 1 tablespoon fresh dill, chopped
- 1/2 teaspoon parmesan

**Method**

1. Preheat the oven to 180°C in a large baking tray with the sweet potatoes and salmon on the side. The oven will be used for the frittata.
2. Wash the eggs in a large bowl and add the spinach, organic onion, smoked salmon and dill and mix well.
3. Use a whisk to beat the eggs in a large bowl and add the salt and pepper to taste.
4. Bake for 20-25 minutes.

**What to look for on the label?**

**Sugar content**

Sugar content	%
Fats	%
Protein	%
Carbohydrate	%

**REMAINS HEALTHY & NUTRITIOUS**

**LOW CALORIE**

**Should you buy organic?**

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### FOOD SHOPPING & MEAL PLANNING TIPS

PLANNING YOUR MEALS AND CHECKING SHOPPING TIPS WILL SAVE YOU TIME, MONEY, ENERGY AND INCREASE YOUR HEALTHY HABITS.

**Food shopping options - pick the ones that fit with your lifestyle and budget**

**What to look for on the label?**

**Sugar content**

Sugar content	%
Fats	%
Protein	%
Carbohydrate	%

**REMAINS HEALTHY & NUTRITIOUS**

**LOW CALORIE**

**Should you buy organic?**

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### Mediterranean halloumi & quinoa salad

**Serves 4**

**Ingredients**

- 1 cup quinoa, rinsed
- 120g halloumi, cut into slices
- 1 cup cherry tomatoes, halved
- 1 bunch long-stemmed broccoli, lightly steamed and chopped
- 1 fresh red and orange capsicum, chopped
- 1 cup baby spinach or mixed leaves, finely chopped
- 2 tablespoons olive oil
- 1 tablespoon balsamic vinegar
- Juice 1/2 lemon
- 1/2 cup feta, crumbled
- 1 cup Italian parsley, chopped
- 30g sunflower seeds

**Method**

Cook the rinsed quinoa in boiling water according to packet instructions, generally 10-12 minutes. Drain well and place in a serving bowl to cool.

Put the halloumi slices dry in a kitchen towel and fry in oil under a grill to brown lightly. Remove from the heat and cut into large chunks then add to the quinoa. Add the chopped vegetables.

To make the dressing, whisk the olive oil, balsamic vinegar and lemon juice and drizzle over the quinoa. Mix gently until combined. Top with the chopped herbs and sunflower seeds and serve.

Will keep in the fridge for 2 days.

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