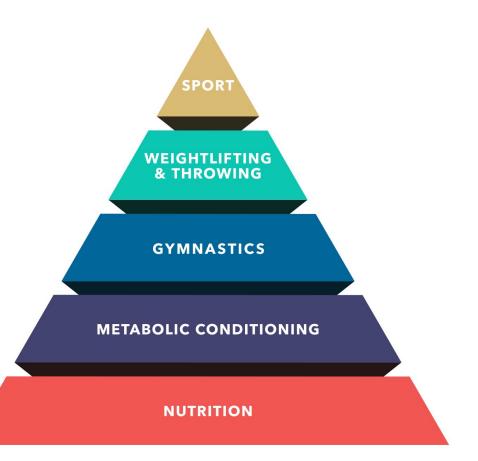


## New Year Challenge 2021

# Why healthy eating should always be a top priority in your life.

Food is the most powerful contributor to your health & performance.



# Food Influences

- Recovery
- General mood / feeling
- Energy levels
- Mental acuity
- Body composition (muscle growth / fat loss)
- Bone Density
- Complexion
- Disease risk (long term preventable & communicable)
- Healthspan / Longevity

# Challenge Goals

- Break the vicious cycle
- Get your body "humming"
- Engrain new behaviors
- Reset your gut biome
- Promote metabolic health
- Improve brain chemistry
- Body composition
- Not harder  $\rightarrow$  Different
- Demystify Food / Nutritional Choices

# Metabolic Health & LBM

Only 12% of Americans are Metabolically Healthy

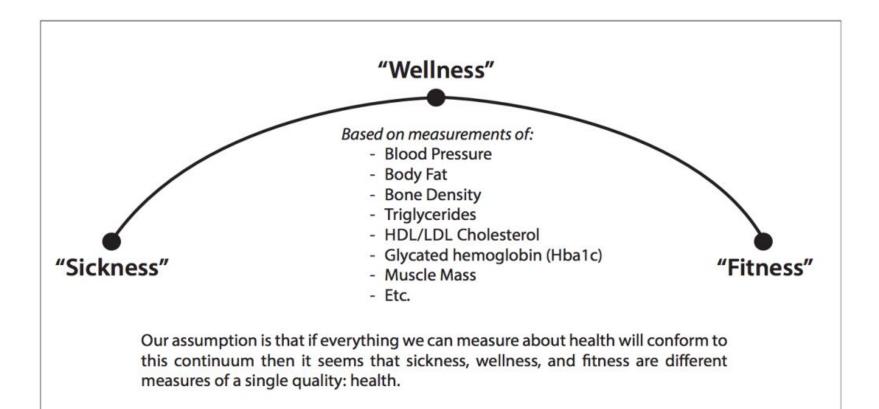
#### From the National Institutes of Health

Metabolic health is defined as having optimal levels of waist circumference (WC <102/88 cm for men/women), glucose (fasting glucose <100 mg/dL and hemoglobin A1c <5.7%), blood pressure (systolic <120 and diastolic <80 mmHg), triglycerides (<150 mg/dL), and high-density lipoprotein cholesterol ( $\geq$ 40/50 mg/dL for men/women), and not taking any related medication.

### Lean Body Mass (LBM)

Lean body mass (LBM) is the total weight of your body, minus your fat mass. LBM includes the weight of your organs, skin, bones, body water, and muscle mass.

- More LBM increases your base metabolic rate & helps prevent accumulation of body fat
- It supports the immune system & helps the body recover from serious illness
- Higher muscle mass is associated with higher bone density
- LBM protects against insulin sensitivity
- Greater LBM in earlier decades, correlates to greater LBM in later decades



# Important Factors In Optimizing Your Nutrition

- It takes 10 years to "master" your nutrition
- Everyone ebbs & flows
- Different strokes for different folks
- Create a lifestyle / environment that promotes healthy eating
- It will take work / discipline
- Habit change

# **Important Habits**

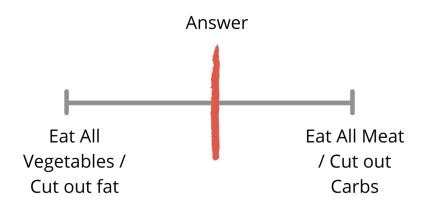
- Make cooking a "practice"
- Balanced grocery lists (simply don't buy junk / processed food)
- 1-2 hours weekly prepping
- Take a water bottle everywhere you go
- Look for red flags
- Always identifying protein, carbs, & fat

# **Popular Diet Questions**

- Fasting / TRE (12 hours & 3 days)
- Keto (cycling)
- Carnivore
- Vegetarian / Vegan
- Fruit / Veggie Supplements
- Calories in v. Calories Out (1 part of the equation)

# Nutrition "Science"

- Heavily influenced by companies & interest groups
- Most studies are epidemiological
- Correlation = Causation
- Framework: How is your body "wired"?
- Everyone's fighting over the wrong thing



## Serotonin vs Dopamine

## The 4 C's

- Connect (face-to-face interaction)
- Contribute (friends, family, volunteer, work)
- Cope (sleep & exercise)
- Cook
  - Processed Fructose
  - Omega 3
  - Tryptophan

"33 percent of Americans don't know how to cook, and if you don't know how to cook, you're hostage to the food industry your entire life."

OUR MOST DEEP-SEATED SURVIVAL INSTINCTS." -DAVID PERLMUTTER, MD, AUTHOR OF THE #1 NEW YORK TIMES BESTSELLERS GRAIN BRAIN AND BRAIN MAKER THE HACKING of the AMERICAN MIND The Science Behind the Corporate **Takeover of Our Bodies and Brains ROBERT H. LUSTIG, MD, MSL** 

"EXPLORES HOW INDUSTRY HAS MANIPULATED

AUTHOR OF THE NEW YORK TIMES BESTSELLER FAT CHANCE

# Sustainable Nutrition Framework

Quality Quantity Timing Hydration Sleep



### What Should I Eat?

Meat, vegetables, nuts/seeds, some fruit, little starch, and no sugar.

\*A more extensive list will be provided in the challenge presentation

## What Should I Avoid?

Processed Foods

Added Sugar (look for added sugar on label)

Artificial Sweeteners (saccharin, acesulfame, aspartame, neotame, sucralose)

Alcohol

Grains

Vegetable & Seed Oils

"Healthy" Junk Food / Treats

## What Should I Limit?

Keep the following foods to 1 serving or less per day.

Dairy (milk, yogurt, cheese, whey)

Legumes (beans, peas, peanuts, etc)

Nonnutritive sweeteners (stevia, monkfruit, allulose)

# Eat Whole Food

# Cut Out the Processed Stuff

## Protein

- Amino Acids Building blocks
- Produce enzymes, hormones, neurotransmitters, & antibodies
- Aids in growth & repair
- Helps control or reduce bodyfat (glucogon)
- Need a small amount to survive, but a lot to thrive
- <u>We recommend:</u> Lean meat, fish, fowl, & pasture raised red meat, pork, eggs, & dairy

# Fat

- Saturated, Monounsaturated, Polyunsaturated
- Need balance
- Metabolism, tissue health, immunity, hormone production (muscle gain / fat loss), nutrient absorption, satiety, brain health, disease prevention
- <u>We recommend</u>: Fish oil, marine animals, unrefined coconut, olive, & avocado oil, pasture raised meat, eggs & dairy, & nuts / seeds

# Carbohydrate

- Simple v. Complex
- Source of *immediate* energy
- Releases blood sugar /
  insulin Beneficial sometimes
- People differ in tolerance
- Complex Vit / Min, fiber, satiety, thermic effect
- Simple Post workout
- <u>We recommend:</u> Fruits, Veggies, & Legumes

# **Macronutrient Pitfalls**

## Protein

- Animals fed "non-species specific diets" have an unhealthy <u>fat balance</u> (most factory farmed meat).
- Vegetarian Most "plant proteins" are highly processed, lack some essential amino acids

## Fat

- Calorically Dense
- Unhealthy Balance of Omega
  6
- Chemically altered fats are in most processed foods (heating creates oxidation >> free radicals >> cell damage).
- Vegetarians Omega 6, ALA, processed seed / vegetable oils
- Trans fats

## Carbohydrate

- Processed carbs Cheap, shelf stable, tasty, & EVERYWHERE
- Frequent spikes in blood sugar
- Get your carbs from fruits & veggies & you're fine
- Grains Most are processed and are a slippery slope

# **Macronutrient Examples**

Protein	Fat	Veggies (low carb)	Carbohydrate	Hydration
Fowl	Walnuts	Kale	Fruit	Water
Chicken	Almonds	Arugula	Raspberries	Coffee
Turkey	Pecans	Spinach	Blueberries	Теа
Duck	Pistachios	Chard	Blackberries	Coconut Water
Eggs	Cashews	Lettuce	Strawberries	Sparkling Water
	Macadamia Nuts	Mixed Greens	Apples	
Red Meat	Chia Seeds	Peppers	Grapefruit	Pantry Staples
Beef	Avocado / Avocado Oil	Broccoli	Oranges	Almond Flour
Pork	Olives / Olive Oil	Cauliflower	Bananas	Coconut Flour
Bison	Coconut Oil	Celery	Grapes	Avocado Oil
/enison	Nut Butters	Zucchini	Melons	Coconut Oil
amb	Ghee	Onions	Peaches	Olive Oil
	Grass Fed Butter	Asparagus	Pears	Grass Fed Butter
eafood		Brussel Sprouts	Pineapple	Balsamic Vinegar
almon	Fat + Protein	Leeks	Plantains	Chicken / Beef Stock
rout	Cheese	Cucumber	Dates	Coconut Milk
atfish	Cottage Cheese	Cabbage	Figs	Cocoa Powder
una	Sausage	Green Beans		
ardines	Bacon	Tomatoes	Starch	Herbs & Spices
od	Hemp Seeds	Garlic	White Potatoes	Salt
lahi Mahi		Mushrooms	Sweet Potatoes	Black Pepper
falibut	Vegetarian Protein		Yams	Turmeric
ïlapia	Protein + Carbs	Legumes	Beets	Cinnamon
Grouper	Lentils	Carb + Protein or Fat	Carrots	Nutmeg
rab	Chickpeas	Lentils	Parsnips	Cumin
Shrimp	Beans	Chickpeas	Butternut Squash	Ginger
lysters	Hemp Products	Peas	Acom Squash	Rosemary
callops	Pea Products	Kidney Beans	Spaghetti Squash	Thyme
lussels	Oats	Black Beans	Pumpkin	Basil
	Quinoa	Pinto Beans		Chili Powder
Dairy	Spirulina / Algae	Peanuts		Cayenne
Whey Protein Powder	Tofu / Soy Products			Garlic Powder

FOUR BARREL

**Onion Powder** 

Yogurt

Casein Protein Powder

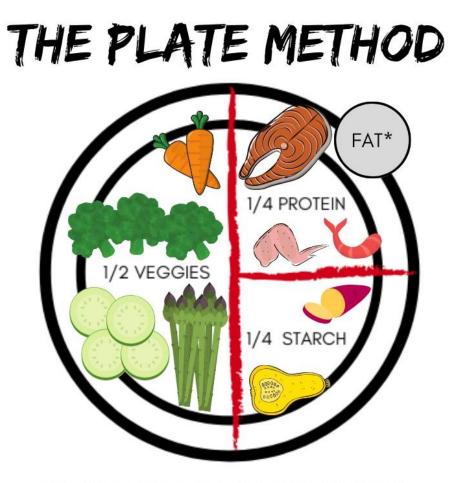
# Quantity

Keep intake to levels that will support exercise but not (excess) body fat.

## **Plate Method**

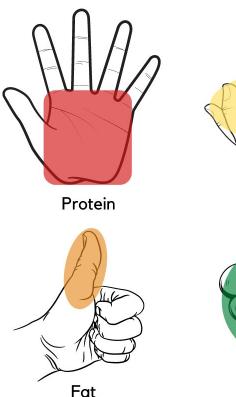
# Hand Method

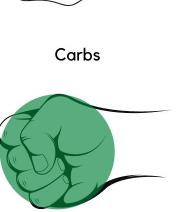
Weighing / Measuring



\*Fat recommendation varies based on fat from protein/meat

# **The Hand Method**



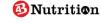


#### How to Use the Hand Method

- · Follow the outlined amount for 2 weeks
- Aim for protein, carbs, fat, & veggies at each meal. Split or combine meals to fit your schedule, but get the total recommended daily servings in.
- After 2 weeks, make adjustments (up or down by 1/2 meal) based on body composition trend, goals, and feeling
- \*This is often more food than what many are already eating. That's okay. Give your body the fuel it needs for a couple weeks and see how things are going.

### Why Use the Hand Method?

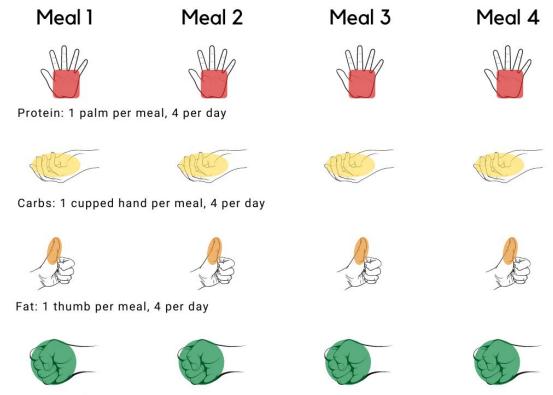
- It adjusts for body size
- You can measure your food anytime / anywhere
- Helps achieve macronutrient balance daily and at each meal
- More realistic for many (versus weighing and measuring food)



Veggies

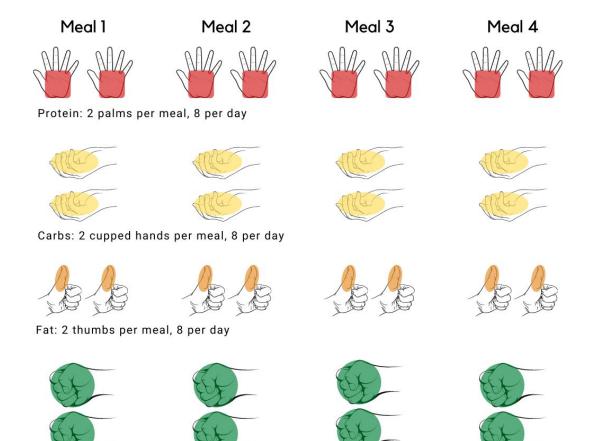


## How Much Should I Eat? (Women)



Veggies: 1 fist per meal, 4 per day

## How Much Should I Eat? (Men)



Veggies: 2 fists per meal, 8 per day



# Weighing / Measuring

- Base Metabolic Rate + 500cal ~ Daily Cal' Intake
  - Grams of Protein = x 0.3 / 4 (159)
  - Grams of Carbs x 0.4 / 4 (212)
  - Grams of Fat x 0.3 / 9 (71)
- My Fitness Pal
- Not exact → Creates a record for evaluation
- Can be a good reality check



# Timing

# Timing

#### When Should I Eat?

Eat 3-5 times a day (this includes snacks and workout shakes).

Stop eating 2 hours before bed.

Have at least a 12 hour window (no eating) between dinner & breakfast.

Early Bird	Midday	Evening	
6am Workout	7am Breakfast	8am Breakfast	
7am Shake + Fruit	10am Snack	12pm Lunch	
8am Breakfast	12pm Workout	3pm Snack	
12pm Lunch	1pm Shake + Fruit	5pm Workout	
3pm Snack	2pm Lunch	6pm Shake + Fruit	
6pm Dinner	6pm Dinner	7pm Dinner	

# Hydration

What Should I Drink?
Water Coffee Tea Sparkling Water (Perrier, La Croix, etc) Nut Milk (almond, coconut, cashew)
Women - 80oz or more of water daily
Men - 100oz or more of water daily

# Water

- Transports nutrients, oxygen, hormones & waste products
- Flushes filtering organs like the kidneys and liver
- Lubricates joints, digestive tract, and lungs
- Acts as a padding in joints
- Regulates body temp'
- Improves Energy
- Helps with Satiety

Women - 80 oz a day

Men - 100 oz a day

#### Tips:

Drink 16oz first thing upon waking

Have a system of measurement

Hit daily goal by end of dinner

\*Review Challenge Rules

# Variety

# Why Variety is so Important

- Increases the likelihood of balanced macronutrients
- Aids in cooking skills
- Prevents nutritional deficiencies
- Prevents health risks associated with overconsumption of nutrients or anti-nutrients





#### 3 Per Shopping List

Go to the store with a plan. The likelihood of coming away with food you DONT need, and failing to pick-up the things you DO need, increases when we fail to make a list. Balance is key. Keeping the macro and micronutrient cateogries top of mind helps engrave a behavior pattern that makes this the "normal" way you begin to shop and eat. We've all got plenty of other things going on in our lives. Make balanced and healthy eating automatic.

Protein	Carb	Fat	Veggies
1	1	1	1
2	2	2	2
3	3	3	3

List Additional Items Here:		



# Sleep

- •Sleep deprivation affects your hormones
  - Leptin decreased (makes you full / satisfied)
  - Ghrelin increased(makes you hungry)
  - Cortisol increased (stress hormone)
- •Less satisfied with what you eat & more stressed during the day. More likely to have cravings, & less likely to feel when you're full.
- •Affects metabolism, body composition, recovery, & willpower

## How Much Sleep Do I Need?

Adequate sleep is a huge factor in your health, recovery, and body composition. Get 7-8 hours each night.

# Eating Out

- "Sit-Down" Restaurants: Meat & Veggie Option
- Core Life
- Qdoba
- Panera
- \*Still have to order smart
- \*Not perfect but they're better than nothing

## Resources

- <u>Ready Set Prep'd</u>
- Healthy Meal Prep Recipes

Search Terms		
"Paleo Recipe"		
"Whole30 Recipe"		
"Precision Nutrition"		
"Healthy Bulk Meals"		
"Healthy Crockpot Meals"		

\*Evaluate through the lens of protein, carb, fat, veggies

# Last 2 Weeks of Challenge

## Reintroduce

- Treats
- Cheat meals
- Grains
- Alcohol
- Honey / Maple Syrup / Agave

## Things I'll be reintroducing:

- Zevia
- 85% Dark Chocolate
- Quest / Perfect Bars
- Grains
- Alcohol

# Eat Whole Food

# **Cook More**

\_\_\_\_\_

# Keep coming back to it until it becomes your lifestyle