

PINGGANG PINOY®

A food guide using a food plate model to show the recommended proportion by food group in every meal.

GO ENERGY GIVING

Go for rice, root crops, pasta, bread, and other carbohydrate-rich foods, which provide energy to support bodily functions and physical activity.

Choose whole grains like brown rice, corn, whole wheat bread, and oatmeal, which contain more fiber and nutrients than refined grains and are linked to lower risk of heart disease, diabetes, and other health problems.

GLOW BODY REGULATING

Enjoy a wide variety of fruits and vegetables, which are packed with vitamins, minerals and fiber needed for the regulation of body processes.

GROW BODY BUILDING

Eat fish, shellfish, lean meat, poultry, eggs, and dried beans and nuts needed for the growth, maintenance and repair of body tissues.

Include fatty fish in the diet like tuna, sardines, and mackerel 2-3 times a week to provide essential fatty acids that help protect against heart diseases.

Consume milk, milk products and other calcium-rich foods like *dilis* and small shrimps for strong bones and teeth.

WATER

Drink lots of water every day for adequate hydration.

Limit intake of sugar-sweetened beverages to reduce the risk of obesity and tooth decay.

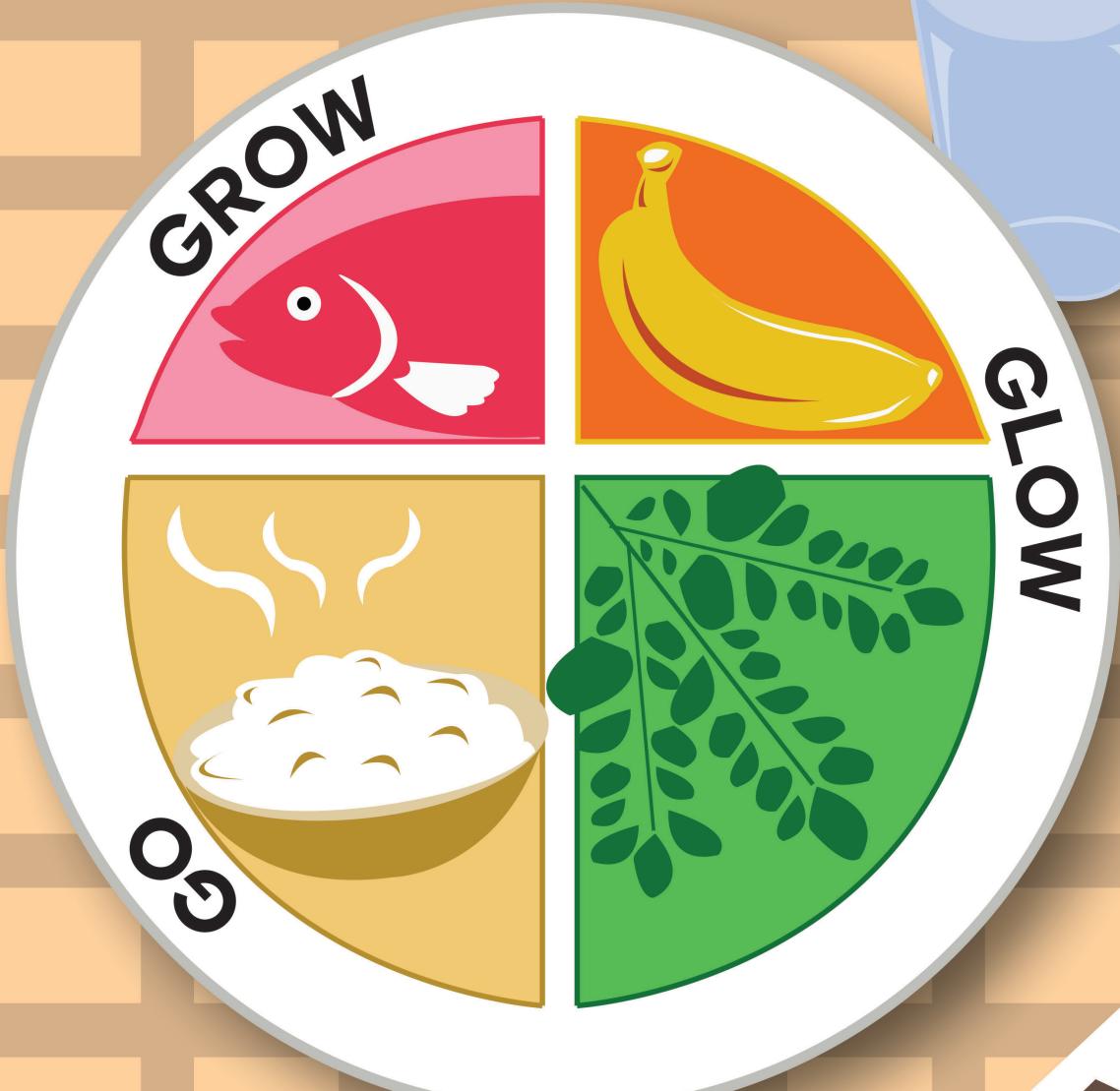
HEALTH TIPS:

Eat less salty, fried, fatty and sugar-rich foods to prevent chronic diseases.

Understand nutrition information on product labels to make smart food choices.



STAY PHYSICALLY ACTIVE!



*This is intended for healthy Filipino adults, 19-59 years old. Individuals with specific health conditions like hypertension and diabetes should consult a registered nutritionist-dietitian or any health care provider regarding their energy and nutrient needs.

HOW TO FILL UP YOUR PLATE

MALE

FEMALE

GO Rice & alternatives



Any of the following:

- 1 ½ cups of cooked rice
- 6 pieces of small *pandesal*
- 6 slices of small loaf bread (ex. *pansit*)
- 1 ½ medium pieces of root crop (ex. *kamote*)

Any of the following:

- 1 cup of cooked rice
- 4 pieces of small *pandesal*
- 4 slices of small loaf bread
- 1 cup of cooked noodles (ex. *pansit*)
- 1 medium piece of root crop (ex. *kamote*)

GROW Fish & alternatives



Any of the following:

- 2 pieces (small size) medium variety of fish (ex. *galunggong*)
- 2 slices of large variety of fish (ex. *bangus*)
- 2 pieces of small chicken leg
- 2 servings of lean meat, 30 g each (ex. chicken, pork, beef)
- 2 pieces of *tokwa*, 6 x 6 x 2 cm each
- 1 piece of small chicken egg and 1 piece of any food items mentioned above

Any of the following:

- 2 pieces (small size) medium variety of fish (ex. *galunggong*)
- 2 slices of large variety of fish (ex. *bangus*)
- 2 pieces of small chicken leg
- 2 servings of lean meat, 30 g each (ex. chicken, pork, beef)
- 2 pieces of *tokwa*, 6 x 6 x 2 cm each
- 1 piece of small chicken egg and 1 piece of any food items mentioned above

GLOW Vegetables



1-1 ½ cups of cooked vegetables (ex. *malunggay*, *saluyot*, *gabi* leaves, *talinum*, *ampalaya*, *kalabasa*, carrots, *sitaw*)

¾-1 cup of cooked vegetables (ex. *malunggay*, *saluyot*, *gabi* leaves, *talinum*, *ampalaya*, *kalabasa*, carrots, *sitaw*)

GLOW Fruits



Any of the following:

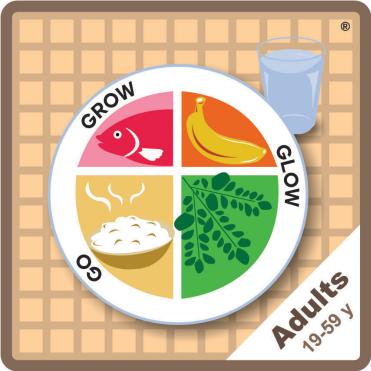
- 1 medium size fruit (ex. *saging*, *dalandihita*, *mangga*)
- 1 slice of big fruit (ex. *papaya*, *pinya*, *pakwan*)

Any of the following:

- 1 medium size fruit (ex. *saging*, *dalandihita*, *mangga*)
- 1 slice of big fruit (ex. *papaya*, *pinya*, *pakwan*)



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SAMPLE ONE-DAY MEAL PLAN*

Breakfast

- Fried *Bangus*
Camote Tops Salad with Tomatoes
Rice
Banana



Lunch

- Chicken *Tinola* with Green Papaya and *Malunggay*
Rice
Mango



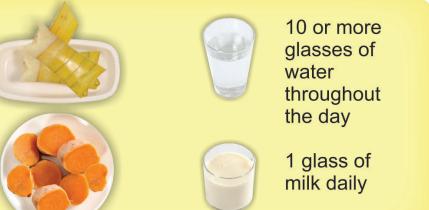
Dinner

- Fried *Galunggong*
Pinakbet
Rice
Watermelon



Snack

- A.M Snack
Suman
P.M Snack
Boiled *Camote*



10 or more glasses of water throughout the day

1 glass of milk daily

8 or more glasses of water throughout the day

1 glass of milk daily

*based on a 2450-calorie diet

*based on a 1890-calorie diet



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Department of Science and Technology

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