Time	Narration
00:00	Welcome to the spoken tutorial on the importance of vitamin C .
	In this tutorial, we will learn about:
	Role of vitamin C in the body.
	Food sources of vitamin C .
	Ways to increase vitamin C intake in our diet.
	Vitamin C is a water soluble vitamin .
	It plays a very important role in several body functions.
	It is essential for the synthesis of collagen which acts like a cement.
	It holds the bones, muscles, skin and the whole body together.
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00:56	Vitamin C helps in recovery after a muscle or skeletal injury.
	It helps in the healing of wounds.
01:03	
	It is also required for maintaining healthy skin.
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	Another role of vitamin C is that it acts as an antioxidant .
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	Antioxidants are substances that protect our body from damage by free radicals .
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	Free radicals are substances that are naturally produced in the body.
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	They become harmful only when they become excessive.
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	Pollution,
01:40	smoking,
01:42	alcohol,
	harmful chemicals increase free radicals production.

01:49	This results in cancer, diabetes, heart diseases and cataract.
01:56	Vitamin C reduces the formation of free radicals in the body.
02:03	Thus, protecting our cells from damage.
	Vitamin C also strengthens our immune system.
	It helps in fighting infections and protecting against other diseases.
	For example: common cold, cancer and heart diseases.
	Vitamin C helps in bone formation.
	It also helps in the synthesis of a few hormones .
02:33	For example: dopamine, adrenaline, noradrenaline.
02:39	These hormones help the body respond to stress or fright.
02:46	In addition, vitamin C enhances the absorption of non-heme iron in the body.
02:54	Non-heme iron is a form of iron which is mostly present in plant based foods.
03:02	For example: green leafy vegetables, seeds, nuts and beans.
03:09	Consuming too little vitamin C can increase the risk of iron deficiency.
03:17	This may result in anemia which is known as iron deficiency anemia .
03:24	Deficiency of vitamin C can result in scurvy .
03:30	Early signs of scurvy are uneasiness,
03:33	fever and fatigue.
03:37	Other symptoms are swelling and bleeding in gums and
03:41	loosening of teeth.
03:44	Poor healing of wounds and bruises and bleeding on the skin is visible.
03:51	Swelling and pain in the joints may also arise.
03:56	The hair becomes dry and coiled.
04:01	Other signs of deficiency are dry skin, mood changes and poor immunity.
04:09	Iron deficiency anemia can also occur due to vitamin C deficiency.
04:16	Let us now look at the daily vitamin C recommendation.
04:22	For babies upto 12 months of age, 25 milligrams per day is recommended.
04:30	For children who are 1-10 year old, 40 milligrams per day is recommended.
04:38	For adolescents, 45-75 milligrams per day is recommended.
	For adult females, it is 75 milligrams.
04:52	90 milligrams is recommended for adult males.
04:58	The requirements are higher during pregnancy and lactation.
05:04	Pregnant women should have 85 milligrams of vitamin C per day.

	Lactating mothers should have 120 milligrams per day.
	Let me now tell you the food sources of vitamin C .
	Certain fruits and vegetables are good sources of vitamin C .
05:27	Among fruits, gooseberry and guava are the richest sources.
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05:40	1 gooseberry has nearly 60 milligrams of vitamin C .
05:46	Other examples are: bengal currant, indian jujube and raw mango.
05:54	Fruits like oranges, lemons and sweet limes are also good sources.
06:01	1 tablespoon of lemon juice has approximately 8 milligrams of vitamin C .
06:09	1 medium orange has about 40 milligrams.
06:14	Even green leafy vegetables have an adequate amount of vitamin C .
	For example:
06:21	Leaves of drumstick (moringa -Bracketed text is only for International languages),
06:24	amaranth,
	radish
06:26	and mustard.
06:28	Fenugreek leaves and agathi leaves are other examples.
06:34	100 grams of raw green leafy vegetables have about 60-100 milligrams.
06:43	Coriander and mint leaves also have some amount of vitamin C .
06:49	Some other vegetables also have moderate amounts of vitamin C .
06:56	For example: capsicum, cabbage, drumsticks, bitter gourd, tomatoes and peas.
07:05	100 grams or 2 raw tomatoes have 27 milligrams of vitamin C .
07:13	There are certain factors which decrease the vitamin C content of the food.
07:20	It is sensitive to heat and water.
07:24	It is lost if cooked at high temperature
07:27	or exposed to prolonged sunlight.
07:32	Cooking in excessive water and discarding the water also results in loss.
07:39	Storing food in the refrigerator for a long time reduces the vitamin C content.
07:46	Thus, many of the vitamin C rich foods are best consumed raw.
07:54	This way you get the maximum amount of vitamin C from it.
08:00	If they are cooked, they should be cooked on low flame for short durations.
08:08	Steam or saute vegetables instead of boiling.
08:14	Upon steaming, the loss of vitamin C is the least.
08:20	Do not repetitively heat the food.
	Cook with minimum or no water.
08:28	Avoid storing and refrigerating food for a long time.

08:34	Let us learn some ways to increase our daily intake of vitamin C .
08:40	Eat fresh fruits and vegetables.
08:44	Pick the raw fruits as they have more vitamin C .
08:49	Try having a food source of vitamin C with every meal.
08:55	With your meals you can have mint, curry leaf or coriander dips (sauce made up of spices or nuts or seeds or vegetables – Bracketed text is only for International languages).
09:02	Lemon juice can be sprinkled on your food.
09:07	Garnish your meals with coriander leaves or mint leaves after cooking.
09:13	You can also increase the vitamin C content of your food by sprouting .
09:20	As much as possible include sprouted beans in your diet.
09:26	All these methods will ensure that we get adequate vitamin C from our diet.
09:33	Adequate intake of vitamin C is necessary for our good health.
09:39	This brings us to the end of the tutorial. Thank you for watching.