



DIABETES

NUTRITION GUIDE —

ADOPT THE 8's FOR A HEALTHIER YOU



Positive Mindset

Use at least 8 minutes to start your day engaging in, singing/listening to classical music, reading inspirational quotes, prayer, positive thoughts or self talks.



Hydration

Drink at least 8 cups (8oz) water daily.



Nutrition

Follow my 4+4 Diet Plan.



Intermittent Fasting

Consume all your meals within 8 hours daily (for example, 8:00 AM – 4:00 PM, 9:00AM- 5:00 PM). Fast 16 hours daily.



Mood stabilization

with 8 minutes of sunlight daily.



Physical Activity

Eight repetitions of 5 minutes interval exercise routine daily: 4 minutes moderate intensity, 1 minute cool down (example 4 minutes speed walking and one minute normal pace walking, repeat this 8 times).



Disconnect

Use at least 8 minutes to end your day with thoughts of gratitude, forgive those who may have wrong you.



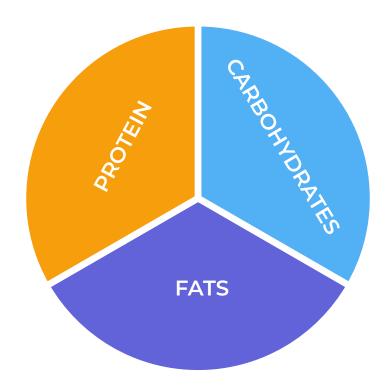
Recharge

Aim to obtain 8 hours of restful sleep daily, try to be in bed before 11:00PM.

FOUR + FOUR NUTRITION PLAN:



MACRONUTRIENTS:



ENERGY PROVIDING FOODS THAT THE BODY NEEDS IN LARGE QUANTITY

G-Food group (GOOD, GO, GREEN)

PROTEINS red beans navy beans legumes tempeh kidney beans soybeans black beans split peas pinto beans seeds black-eyed peas Others lima beans garbanzo beans (chickpeas) lentils

| CARBOHYDRATES (Some healthy carbohydrates) | | | | |
|--|--------|------------|---------|--|
| Wild rice | Rye | | FATS | |
| Brown rice | Barley | Legumes | Avocado | |
| Quinoa | Bulgur | Vegetables | Nuts | |
| Whole wheat pasta | wheat | Fruits | Seeds | |
| Sweet potato | Potato | | Olive | |

S FOOD GROUP

("STOP or SICKNESS" GROUP) The foods should be removed from diet or if used, try to keep at 10% of plate or time. Fried foods | Eggs | White flour Meats | Sugar | Oil Fish | Coffee | Cheese | White rice |



THE TABLE BELOW SHOWS THE GYCEMIC INDEX:

BEST FOODS TO CONSUME ARE THOSE WITH GYCEMIC INDEX OF 60 AND BELOW.

| glucose | 100 |
|-------------------|-----|
| white potato | 85 |
| watermelon | 72 |
| white rice | 72 |
| white bread | 70 |
| cantaloupe | 65 |
| sweet potato | 60 |
| pineapple | 59 |
| Wild rice | 57 |
| honey | 55 |
| maple syrup | 54 |
| kiwi | 53 |
| mango | 51 |
| ripe banana | 51 |
| brown rice | 50 |
| whole wheat bread | 49 |

| white pasta | 41 |
|--------------------------|----|
| strawberry/ blueberry | 40 |
| apple | 38 |
| pear | 38 |
| whole wheat pasta | 38 |
| whole wheat bread | 49 |
| grapes | 46 |
| peach | 42 |
| grapes | 46 |
| peach | 42 |
| mango | 51 |
| ripe banana | 51 |
| brown rice | 50 |
| whole wheat bread | 49 |
| grapes | 46 |

| peach | 42 |
|--|----|
| chickpeas / kidney beans, other beans | 28 |
| Cashew / other nuts | 25 |
| cherries | 22 |
| agave | 19 |
| cauliflower | 15 |
| eggplant | 15 |
| lettuce, spinach | 15 |
| soybeans | 18 |
| tomato, zucchini | 15 |
| broccoli, mushroom | 10 |
| cabbage | 10 |
| kale | 2 |
| Corn tortilla | 46 |

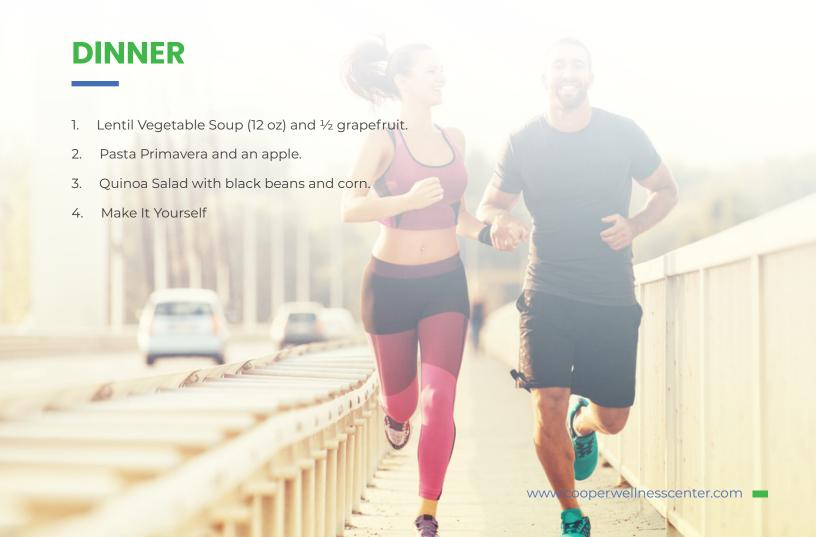
Diabetic patients should choose foods with very low glycemic index in order to improve their health or reverse their disease

BREAKFAST

- 1. Smoothie: ¾ cup chopped cabbage, ¾ cup chopped kale, 1 cup spinach, 2 stalks celery, 1 medium green apple, ½ ripe banana, ½ 1 cup ice or water (16 oz).
- 2. Mushroom & Spinach tacos (2 corn tortillas or one whole wheat tortilla and one apple or pear.
- 3. Overnight Oats with berries and ripe banana (8 oz oats plus 4-6oz chopped fruits)
- 4. Make It Yourself

LUNCH

- 1. Coconut Curry Chickpea, brown rice and steamed broccoli and mixed green leafy vegetables.
- 2. Bean Chili and corn bread or corn tortillas and a salad.
- 3. Roasted Vegetable Delight.
- 4. Make It Yourself



| Disease | Food or Nutrient | Function |
|--|------------------|--|
| Vegetabl Whole Gr Fruit Nuts Diabetes Artichoke Celery Avocado Onion Mushroor Nopal Potato | Legumes | Well tolerated by diabetics because it has high fiber and complex carbohydrate content which help regulate glucose in the blood. |
| | Vegetables | All vegetables are well tolerated by diabetics because of their low-calorie content but high fiber content, which makes them excellent for the prevention and treatment of obesity. |
| | Whole Grains | Whole grains are well tolerated and can be consumed freely as they help prevent diabetes. The high fiber content in whole grains decrease sudden blood glucose rise. |
| | Fruit | Fruits are necessary in diabetic diets because of their antioxidant properties that protect against cardiovascular disease. Caution on the quantity of fruits used. Diabetics would do well to avoid dried fruits, though these are healthy for individuals who do not have issues with carbohydrate metabolism. |
| | Nuts | They are poor in carbohydrates and high in easily assimilated fatty acids and vitamin B that provide energy. |
| | Artichoke | Its active ingredient, Cynarin, has mild hypoglycemic properties. |
| | Celery | It contains a substance known as Glycoquin, which has similar function as insulin and thus helps to reduce blood sugar level. |
| | Avocado | It helps regulate blood sugar, decreases cholesterol and also regulates fat composition in blood. |
| | Onion | Onions help reduce blood sugar. They alkalize the blood and protect against arteriosclerosis. |
| | Mushroom | Studies have shown that mushrooms produce improvement in the disease course, and also contain proteins and group B vitamins. They reduce the need for insulin. |
| | Nopal | Nopal is low in carbohydrates but like other vegetables nopal contains some fiber. These foods therefore can lower blood sugar, reduce insulin levels, and improve lipid of fats in the blood. |
| | Potato | They are rich in complex carbohydrates and fiber, which releases glucose slowly during digestion. Caution on the amount of regular potatoes used by diabetics. Sweet potatoes have a lower glycemic index and thus are better for diabetics. |
| | Wheat Germ | It contains vitamins B1 and E that have anti-diabetic effects. 4-5 spoons can reduce glucose level and need for insulin. |

