# **Bringing Canada's Food Guide to Life**

Heidi Murphy, RD Dominion Memorial Market, Stavanger Drive, Carbonear and Bay Roberts

May 2019



2016 © Loblaw Companies Limited or its subsidiaries. All rights reserved. Unauthorized duplication or distribution in whole or in part is strictly prohibited. All trademarks are trademarks of their respective owners.

# Overview...

#### • Out with the Old...

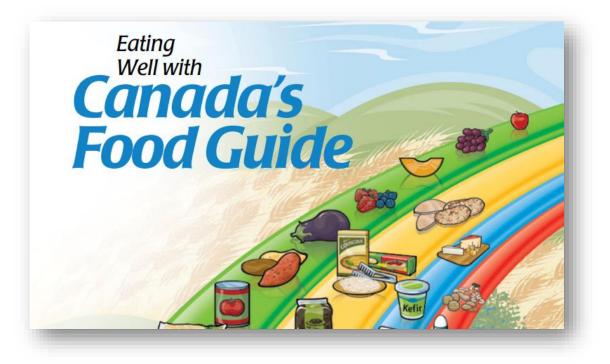
- 2007 Canada's Food Guide
- What it was, what it wasn't

#### In with the New!

- 2019 Canada's Food Guide
- Plant based protein
- Healthy Fats
- What it is, what it isn't
- What's to come









#### Eat the four food groups

- Fruits/Vegetables, Meat/Alternatives, Dairy and Grains
- Noted foods to limit (high in calories, fat, sugar, salt)
- Encouraged reading food labels

### • Eat to your sex/age

- Provided serving sizes and number of servings for different age groups and male vs. female
- Provided tips on making each serving count (ie: green leafy/orange veggies, half grains whole grain, one serving of fish/week)

### Get regular activity

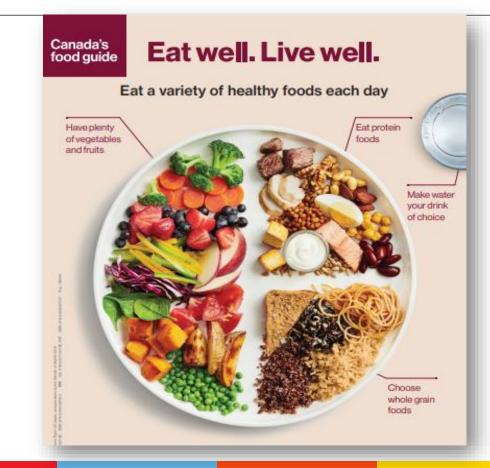
- Provided tips for staying active
- Encouraged making water drink of choice





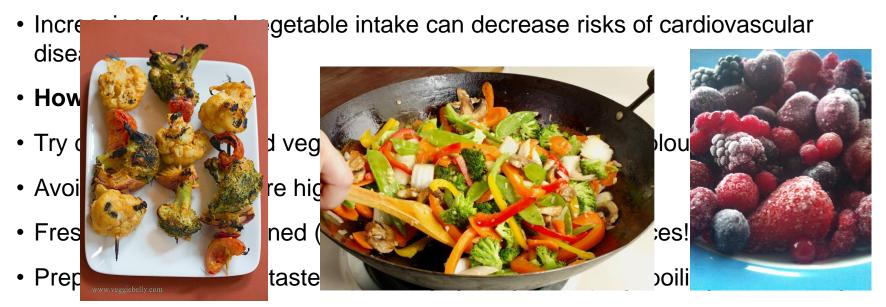






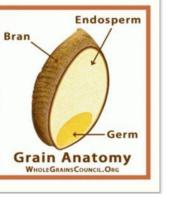
# **Fruits and Vegetables**

- 50% of our plate
- High in Fibre , Vitamins and Minerals



# Whole Grains

- 25% of our plate
- Whole grains include all 3 parts of the grain kernel- bran, endosperm and germ.
- At least half of our daily grains should come from whole grains.
- Includes: Wheat, rice, oats, barley, rye, quinoa, buckwheat, amaranth.
- Whole grains that are good sources of soluble fibre such as oats and barley can help manage cholesterol.







# Protein

- 25% of our plate
- Builds, replaces and repairs tissue in the body including muscles and organs. Protein also plays a key roll in your immune system and building hormones and enzymes.
- New Food Guide recommends choosing protein foods that come from plants more often.
- Sources:
  - o Meat and Poultry
  - $\circ$  Fish
  - $\circ$  Eggs
  - o Beans/Lentils
  - o Nuts and Seeds
  - Soy Products
  - o Dairy- Milk, Yogurt, Che





## What exactly are Plant-Based Proteins?

- Nuts and Seeds
- Beans, Peas and Lentils
- Fortified soy beverages, Tofu, Soybeans and other soy products

#### **Benefits**

- They can provide more fibre and lower in Saturated fat than other types of protein.
- Research indicates that replacing animal protein with plant based sources decreases the risk or developing diabetes and heart disease.



# How to incorporate Plant Based Proteins

- Beans/Lentils
  - Mix into rice dishes or casserole. Bean Salads. Soups. Bean Burgers. Add to baked goods.







• Tofu

• Firm/Extra firm in Stir fry, wrap, chili

• Nuts and Seeds/ Butters





Make it a habit to eat a variety of healthy foods each day.

Eat plenty of vegetables and fruits, whole grain foods and protein foods. Choose protein foods that come from plants more often.

· Choose foods with healthy fats instead of saturated fat

Limit highly processed foods. If you choose these foods, eat them less often and in small amounts.

- Prepare meals and snacks using ingredients that have little to no added sodium, sugars or saturated fat
- · Choose healthier menu options when eating out

#### Make water your drink of choice

· Replace sugary drinks with water

#### Use food labels

Be aware that food marketing can influence your choices



# **Choose Healthy Fats**

- Nuts and Seeds
- Vegetable oils- olive oil
- Fatty Fish
- Avocado



Replacing saturated fats with healthy fat sources and whole grains is associated with decreased incidence of Heart Disease.

Adding in approximately <sup>1</sup>/<sub>4</sub> cup of nuts just 4 times a week can decrease the risk of both fatal and nonfatal heart disease.



# How to Incorporate Healthy Fats

- Aim to include 2 servings of fatty fish per week- Salmon, Mackerel, Sardines, Trout.
- Have a handful of nuts as a healthy snack
- Add nut butters to toast instead of butter
- Sprinkle cereal, oatmeal and yogurt with seeds like chia, flax or pumpkin.
- Make your own salad dressing using olive oil and a vinegar like balsamic.











# Healthy eating is more than the foods you eat





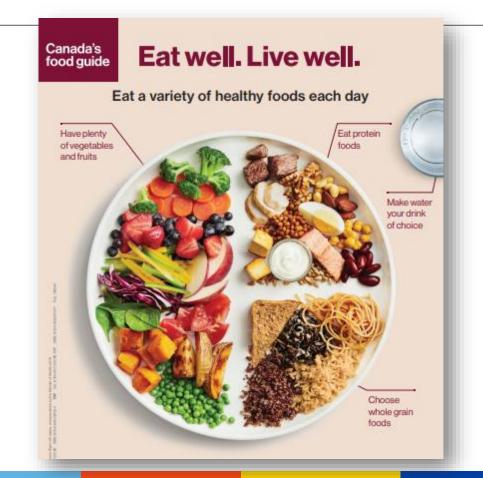








## **Questions?**





# **Personalized Nutrition Services**

- Individual nutrition counselling
- Shop with our dietitian shopping service
- Exclusive nutrition packages for:
  - Busy families who need help meal planning
  - Those who want to achieve a healthier weight
  - People on the go who are health conscious
  - Individuals with health conditions:
    - Ex: diabetes, high blood pressure, high cholesterol, digestive issues, food allergies etc.
- Book your appointment at bookadietitian.ca



<sup>Loblaw</sup> Companies \*Professional fees apply. Many insurance plans cover the cost of Registered Dietitian services. 21

# **Contact me today!**

Heidi Murphy, RD

- 709-685-7742
- Heidi.Murphy@loblaw.ca

Follow me on Facebook!
"DietitianHeidi "



