

S.M.A.R.T Life *Real Food*



DR KUNAL KOTHARI
BUTE HOUSE MEDICAL
CENTRE
HATTERS HEALTH NETWORK



Disclaimer

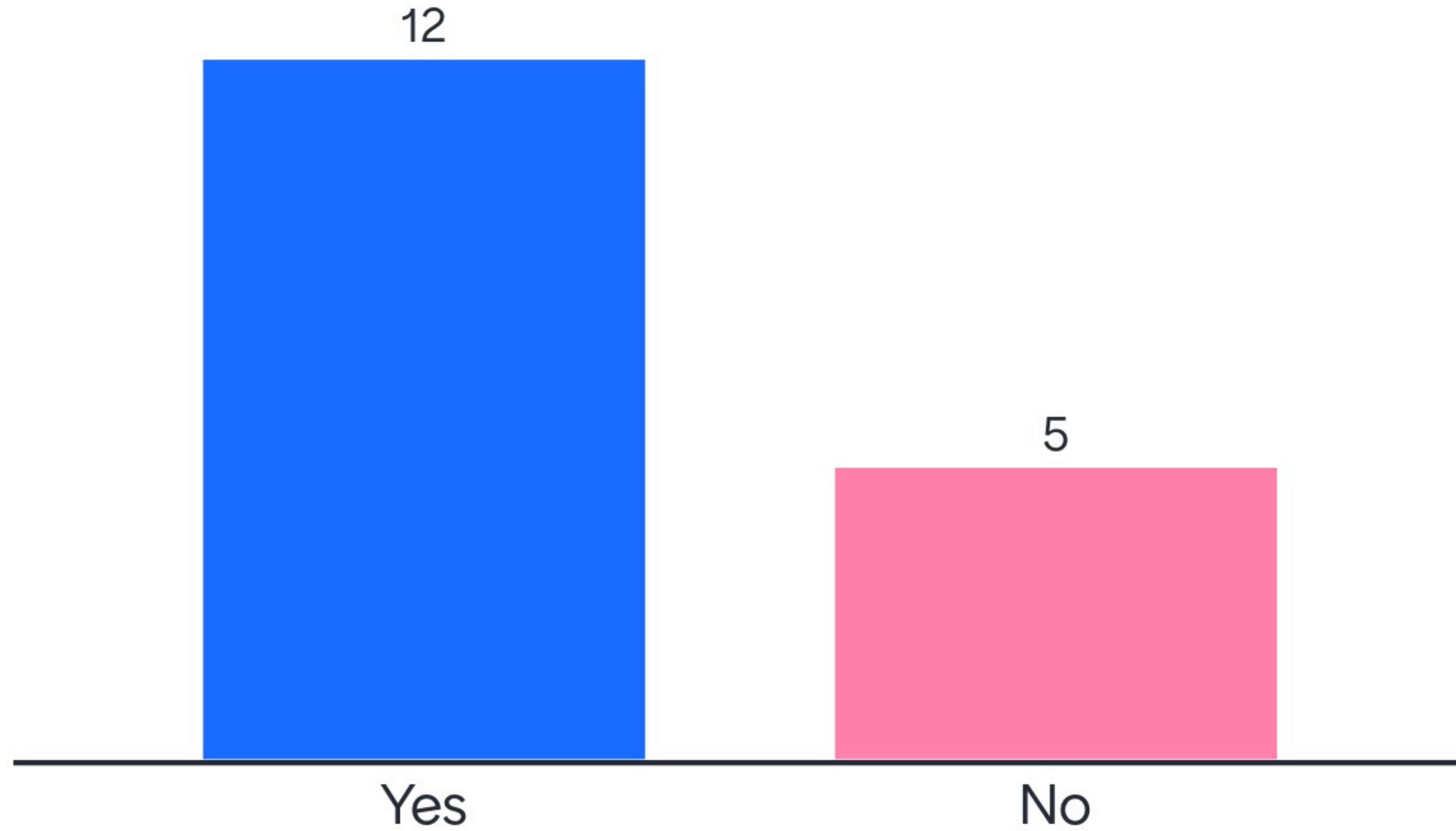
Education and Information

Not replacement of standard care from your
GP surgery/clinicians.



Instructions

Did you attend session last week?



Anything changed?

Did not attend

More aware of sugar in foods and sugar spikes

Reduced processed food

I have not attended a previous session

Reading the ingredients on food labels more

More awareness in sugar consumption

Increased exercises

Reduced sugar

Going for a walk

Anything changed?

more exercise

Eating more fresh fruit.

Eggs

Cut out fizzy drinks improvement in a blood sugar test. Increased exercise

Try to make an effort to think what I am going to eat.

Beans

Took measurements

Not attended last week

yes

S.M.A.R.T Life



SLEEP



MEDITATION



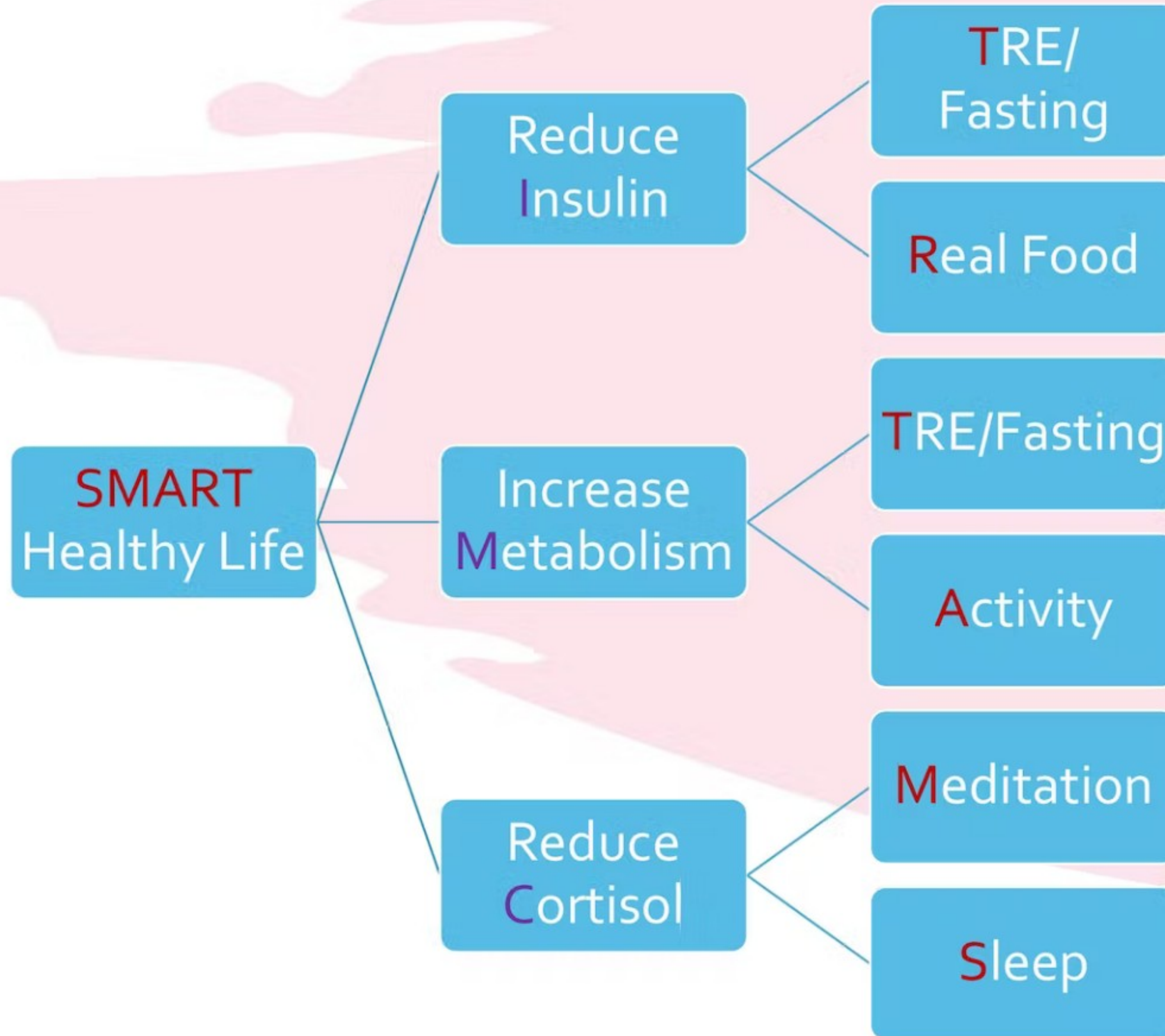
ACTIVITY



REAL FOOD



TIME RESTRICTED
EATING.



Memory Lane





New world problem – Fast Food

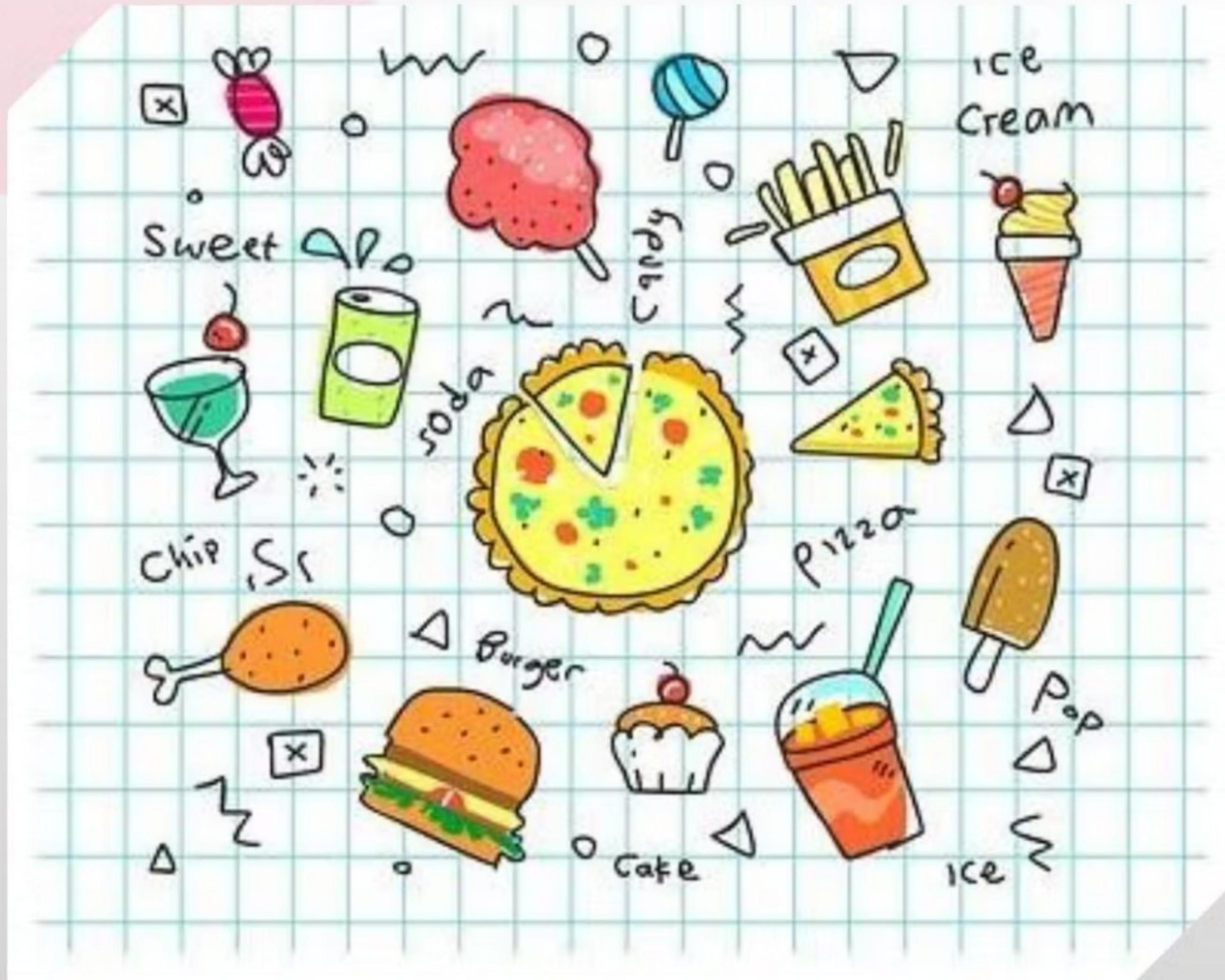
Genetics can not change in one generation so what changed

What were the food choices of your grandparents



Ultra-processed Food

- More than 5 ingredients
- In a box with energy label
- Long shelf life
- High in Glucose/Fructose/Omega6
- Low in Nutrients
- Usually, refined carbohydrates with lots of sugar/sugar alternatives with seed/vegetable oils



Metabolic disease burden

25.3% of adult living in UK have obesity.
(1 in 4 adults)

Highest level of obesity in Europe

90% of people with type 2 Diabetes are obese.

Diabetes rate doubled over last 15 years

Currently approximately 4 million people in UK have Diabetes

- Diabetes
- Obesity
- Hypertension
- Stroke
- Myocardial Infarction



Food is fuel

- Do you go to certain petrol pumps only to refill your car as you worry about the quality of the gas/petrol you are going to get it from there?

Real Food



Real Food

- No Chemicals
- No artificial additives
- Not processed
- Not coming from a box
- No need for an energy label
- If you can see it and recognise it, it is Real!



What do we need to eat?



Complex carbohydrates – Slow release of energy



Sugar/refined carbs – Fast release of energy

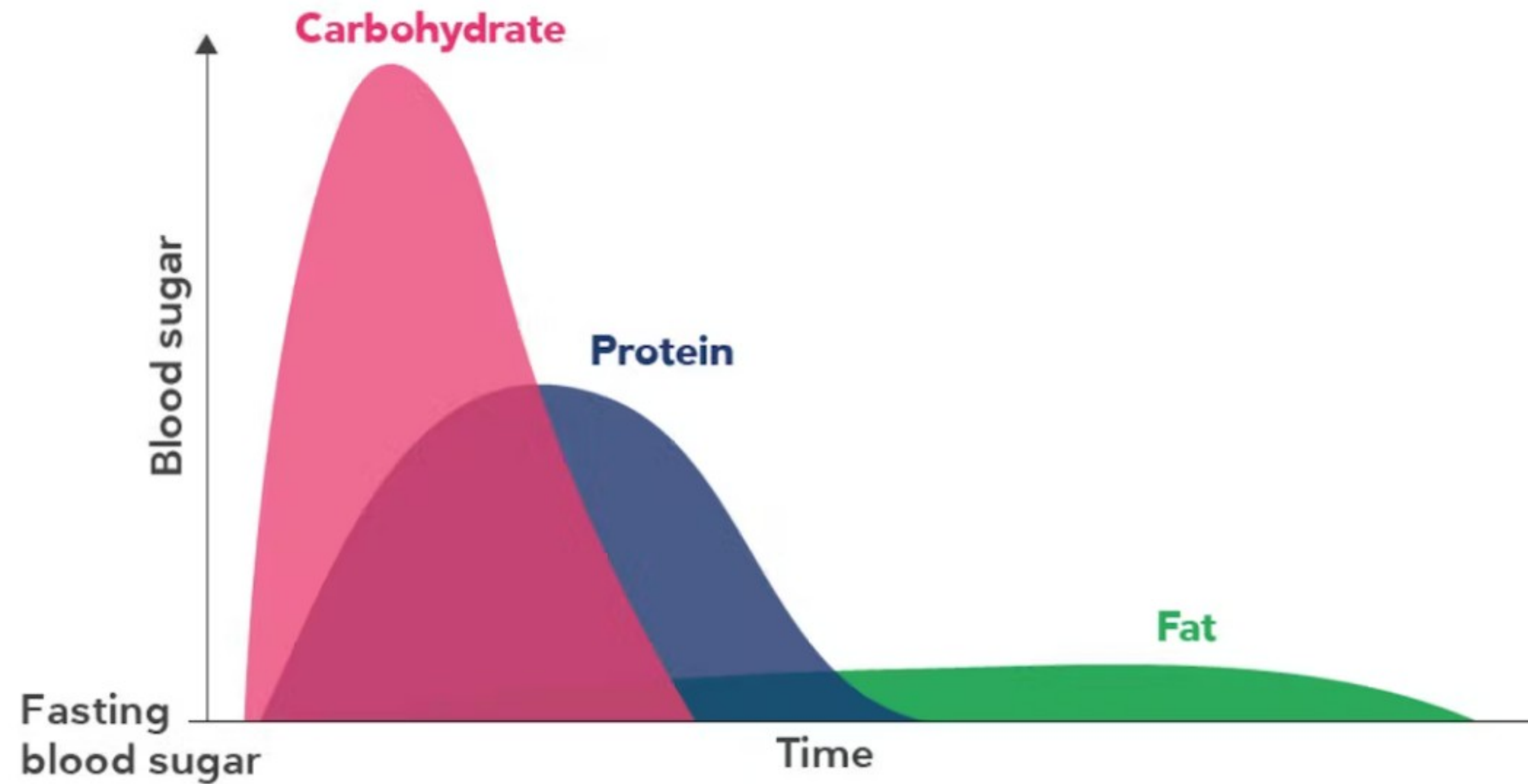


Proteins – Growth and repair of the body



Fats- Long term energy store and insulation

Higher the blood sugar, higher the insulin release



Real Food

- **Protein** 0.6gm to 1gm/kg
4cal/gm
Mod Insulin response
- **Fat**
9cal/gm
Mild Insulin response
- **Carbohydrate**
4cal/gm
Highest Insulin response
- **Total Carb < 130gm/day**



Minerals & Vitamins



- **Minerals**
Iron/Zinc/Magnesium
- **Vitamin C** – Boosts the immune system
- **Calcium/Vitamin D** – making strong teeth and bones
- **Fibre**- Keeps our intestines healthy
- **Water** – Needed for almost everything

Aim

Eat	Add	Limit	Avoid
Adequate protein	Healthy fat Minerals/vitamins	Complex carbs	Sugar Refined carbs



*If Protein
Intake is not
Enough:*

- **Scenario 1**

You feel more hungry.

Body tries to reach daily requirements by making you eat a lot.

This can cause obesity/type 2 diabetes.

- **Scenario 2**

Body doesn't increase uptake.

It will be as conservative as possible in using protein.

This can cause issues like recurrent illness, weak muscles and bones and hair loss.

Examples of protein rich food

chicken

egg

meat

quorn



Prioritise Protein

Meat

Fish

Sea foods

Eggs



Vegetarian Sources of Protein

- Tofu
- Paneer
- Cheese
- Yogurt
- Nuts & Seeds
- Legumes
- Lentils



Seeds

- Good source of Omega 3
- Sunflower seeds
- Sesame seeds
- Flax seeds
- Chia seeds
- Pumpkin seeds



Nuts

- Walnuts
- Macadamia
- Pistachio
- Almonds
- Cashew



Rainbow Veggies



Rainbow Vegetables

- Different colours contain different phytonutrients
- Gut microbiomes love fibre from plants
- Helps with inflammation
- Builds immunity
- Controls mood
- Helps with digestion of Vitamins



Vegetables

Above ground

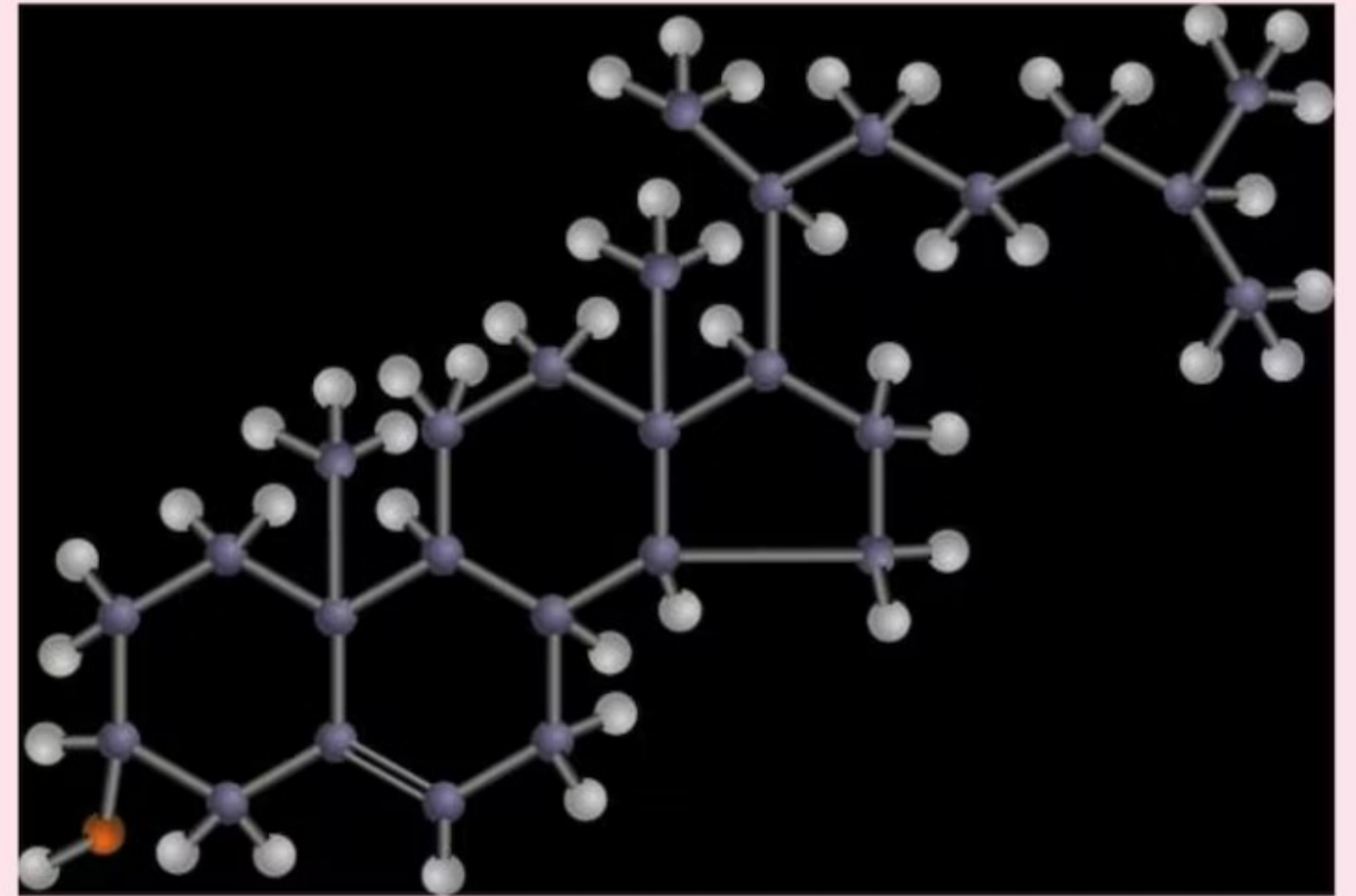


Below ground

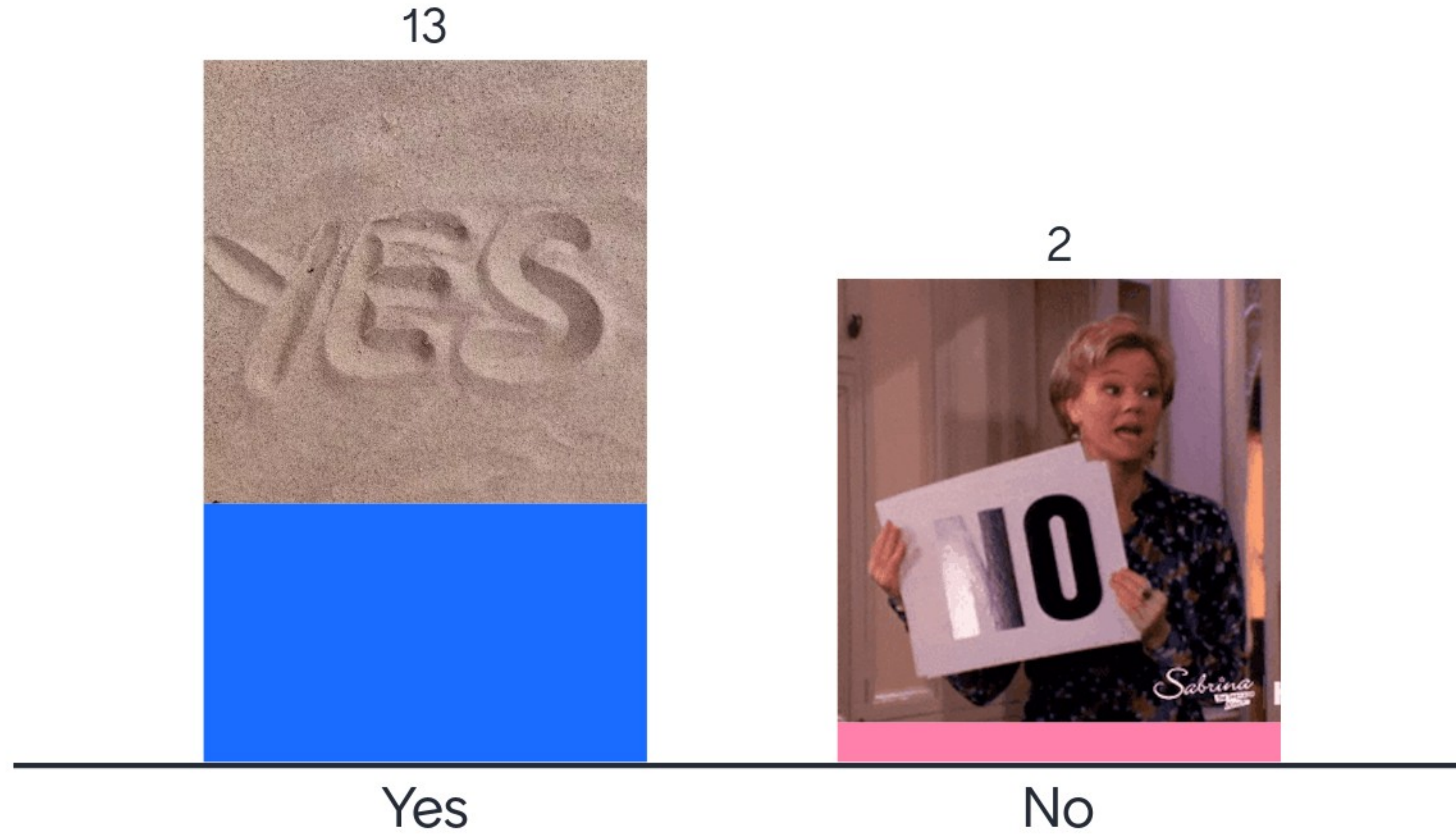


FAT

What is the first word that comes in your mind when you think of FAT?



Do we need fatty food?



Fat is Essential

All cell membranes are made up of fat
– Lipids

Major hormones from Cholesterol

Brain is mainly fat

Vitamin A/D/E/K Fat soluble

Not all Fats are bad



Healthy Fats

- Ghee
- Butter
- Coconut Oil
- Avocado
- Olive oil
- Double cream
- Greek Yogurt
- Whole milk
- Eggs
- Cheese

Insulin Resistance

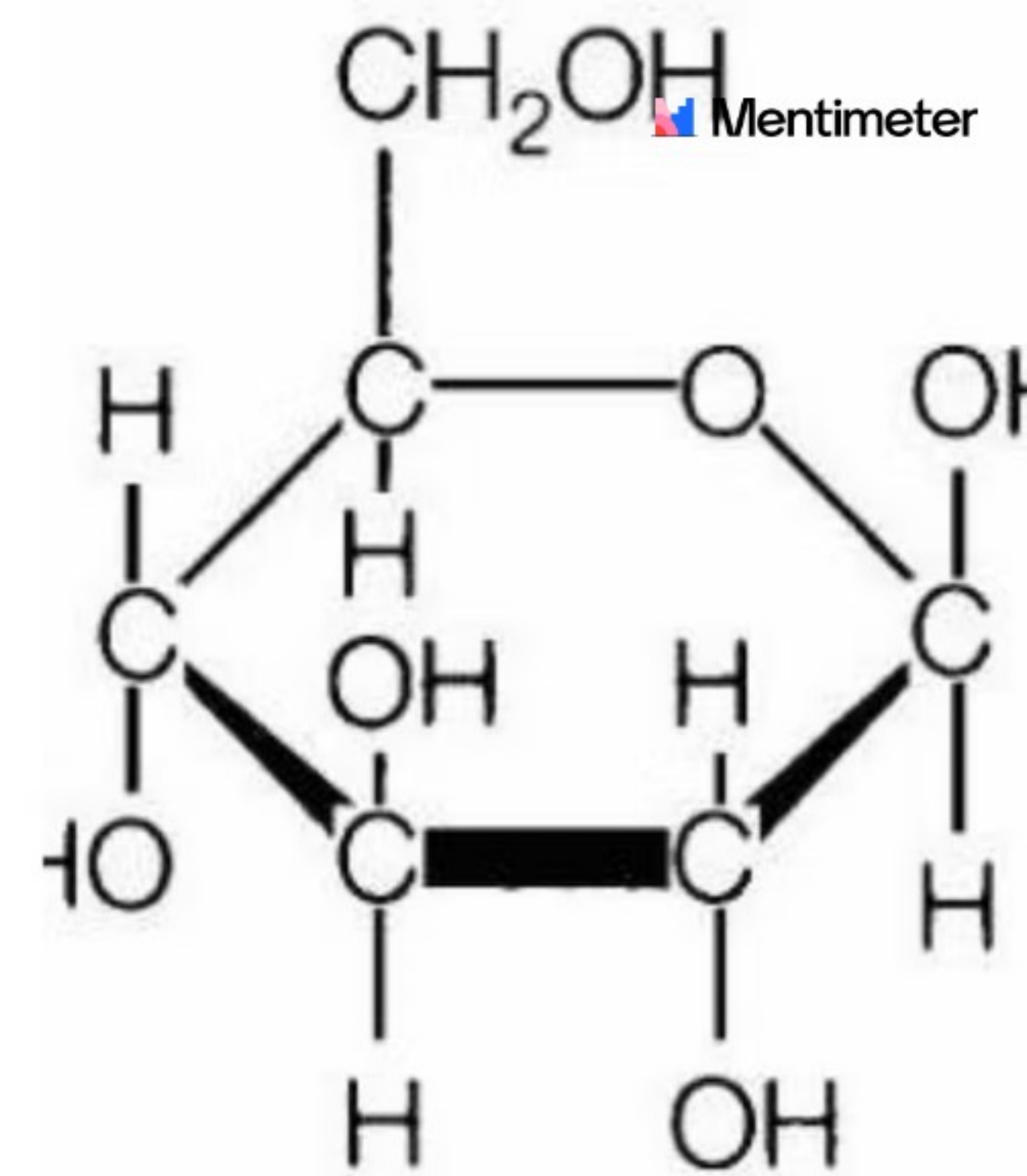
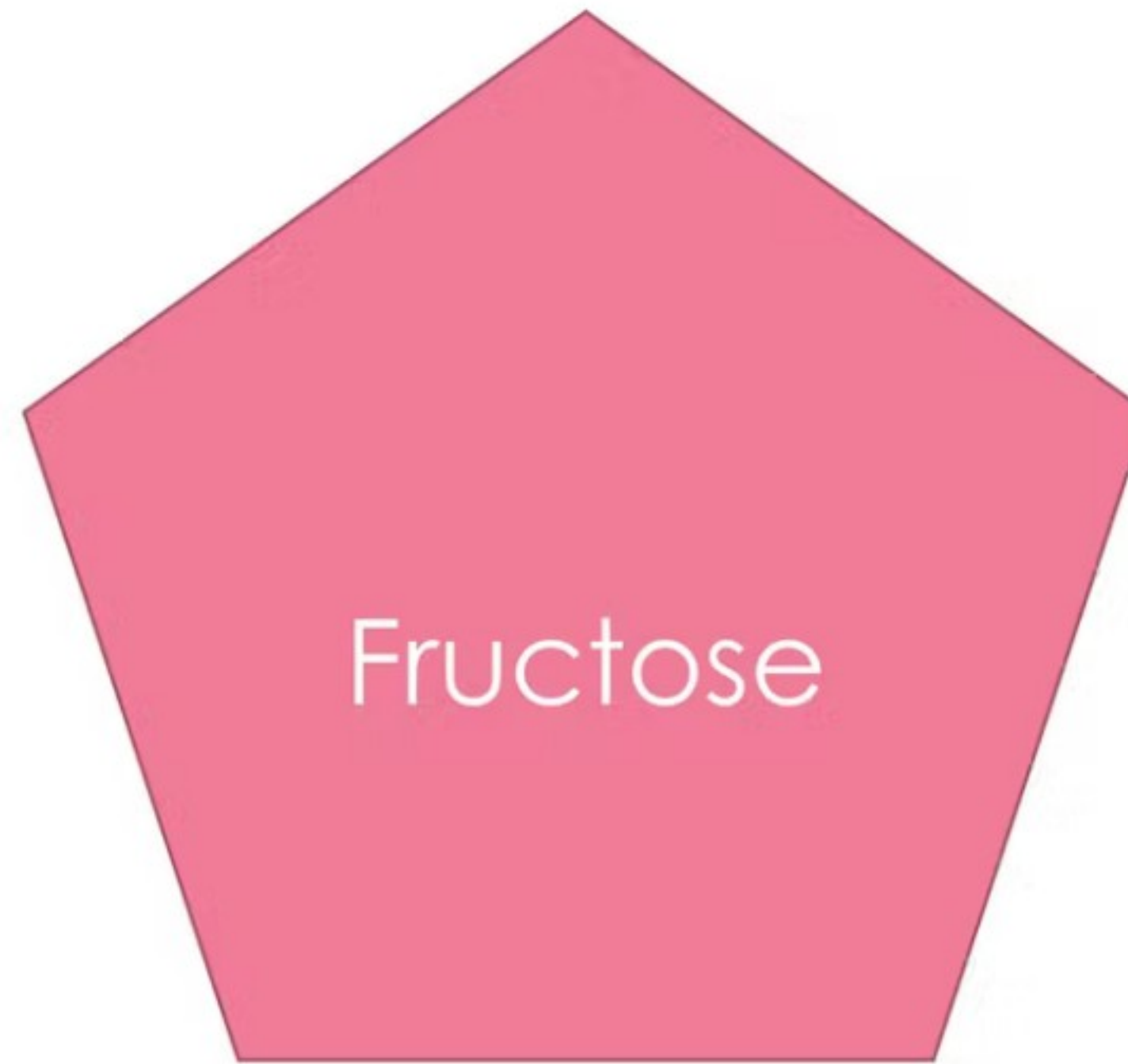




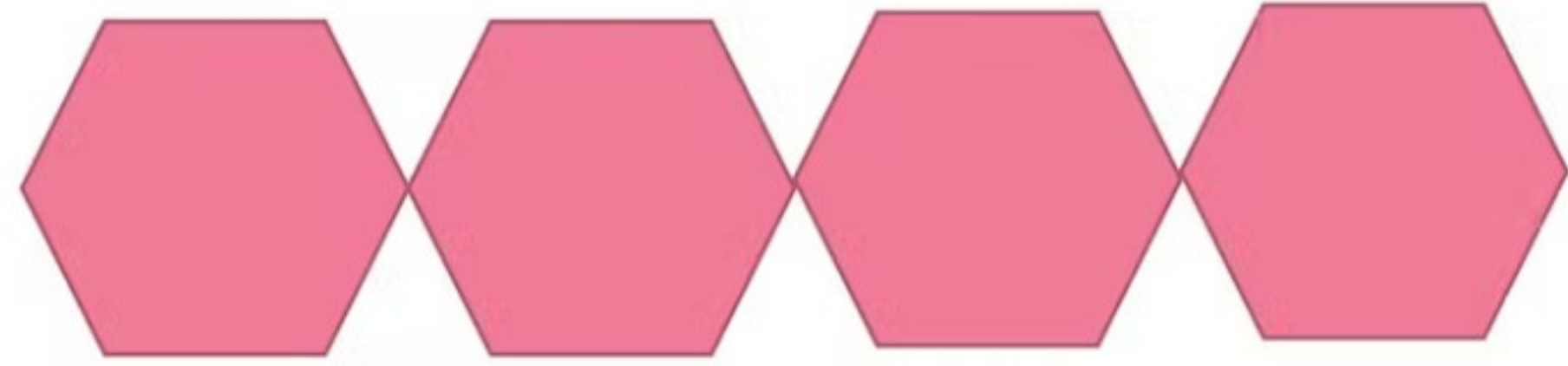
Where do you think the sugar comes from your diet?

Sugar (Sucrose)

Glucose + Fructose – White
table sugar



A Starch Molecule



Fructose

- Natural fruit sugar
- High Fructose Corn Syrup
- 30% of Fructose end up as FAT – VLDL & TG

- Fructose



- Directly processed in the Liver

Sugar Roller Coaster

- Highest insulin response



Sugar Addiction

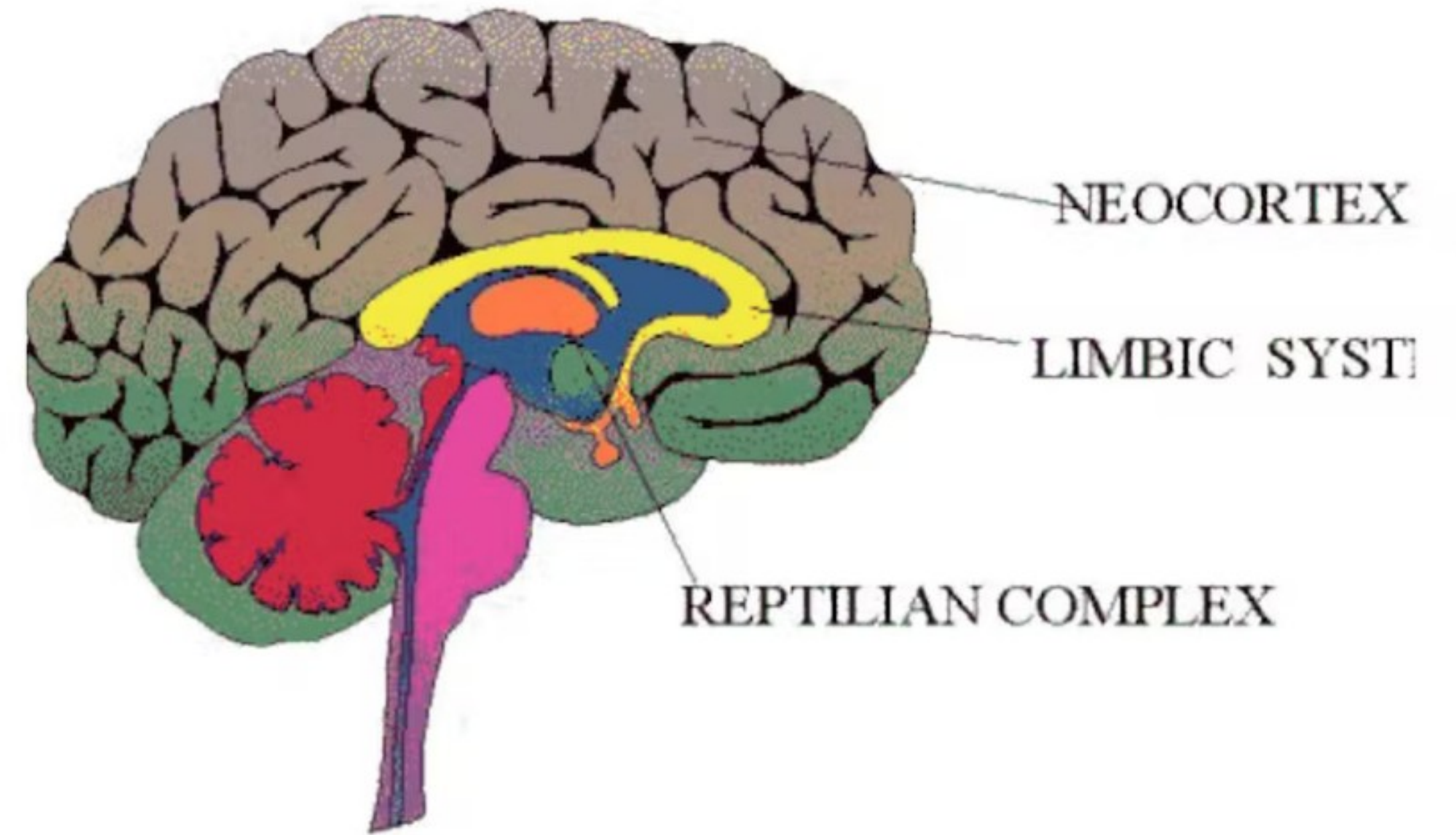


- Dopamine Kick

Why do we crave sugar?



Why do we crave sugar?



Spirit comparison – Diet Doctor

<https://www.dietdoctor.com/low-carb/keto/alcohol-guide>



Fruits/Drinks – Diet Doctor

<https://www.dietdoctor.com/low-carb/keto/fruits>

Fewer carbs ← → More carbs



Fruits

- Seasonal
- Mild to Mod intake if already Type 2 Diabetic
- Super fruits - Berries









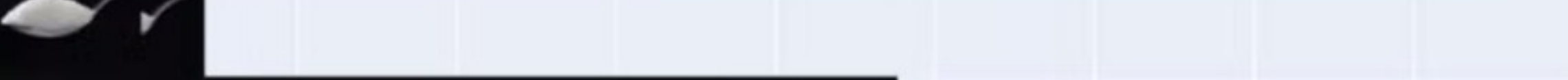


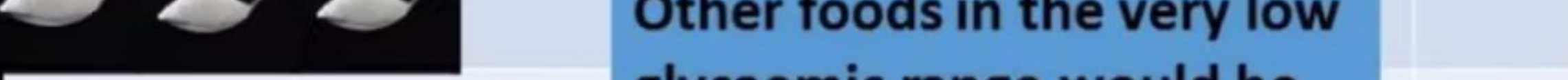
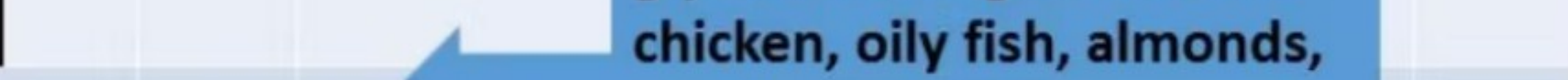

Dates/Honey/Maple Syrup/Jaggery



Artificial Sweeteners





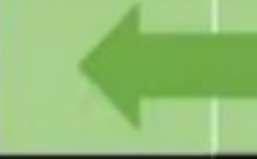




- Answer in the name
- Can be producing same brain response though zero calorie
- Best to avoid in early stages



Food Item	Glycaemic index	Serve size g	How does each food affect blood glucose compared with one 4g teaspoon of table sugar? 
Basmati rice	69	150	10.1 
Potato, white, boiled	96	150	9.1 
French Fries baked	64	150	7.5 
Spaghetti White boiled	39	180	6.6 
Sweet corn boiled	60	80	4.0 
Frozen peas, boiled	51	80	1.3 
Banana	62	120	5.7 
Apple	39	120	2.3 
Wholemeal Small slice	74	30	3.0 
Broccoli	15	80	0.2 
Eggs	0	60	0 

Other foods in the very low glycaemic range would be chicken, oily fish, almonds, mushrooms, cheese, meat

Using the Glycaemic Index to predict how fruit & veg affect blood glucose

Food Item	Glycaemic index	Serving Size g	How might each food affect blood glucose compared to one 4g teaspoon of table sugar 
Potato boiled	96	150	9.1 
Sweet corn	60	80	4.0 
Frozen peas,	51	80	1.3 
Cabbage	10	80	0.1 
Raisins	64	60	10.3 
Banana	62	120	5.7 
Apple	39	120	2.3 
Strawberry	40	120	1.4 

Also salad leaves, broccoli, courgette, cauliflower..,

As per calculations to be found in: It is the glycaemic response to, not the carbohydrate content of food that matters in diabetes and obesity:
 The glycaemic index revisited | Unwin | Journal of Insulin Resistance 2016 @lowcarbGP

Things to avoid – as alternatives available

- Fizzy Drinks – Zero sugar or diet versions included.
- Fruit juices
- Certain breakfast cereals
- All Vegetables & Seed oils
- Processed Food
- Milk chocolates



Drinks

Water

Mineral Water

Green Tea

Vegetable/bone Broth

Coffee – Black or with cream, whole milk, coconut oil, butter

Tea with whole milk no sugar or sweeteners

Herbs & Spices

Complex Carbs

- Put some clothes on your carb!

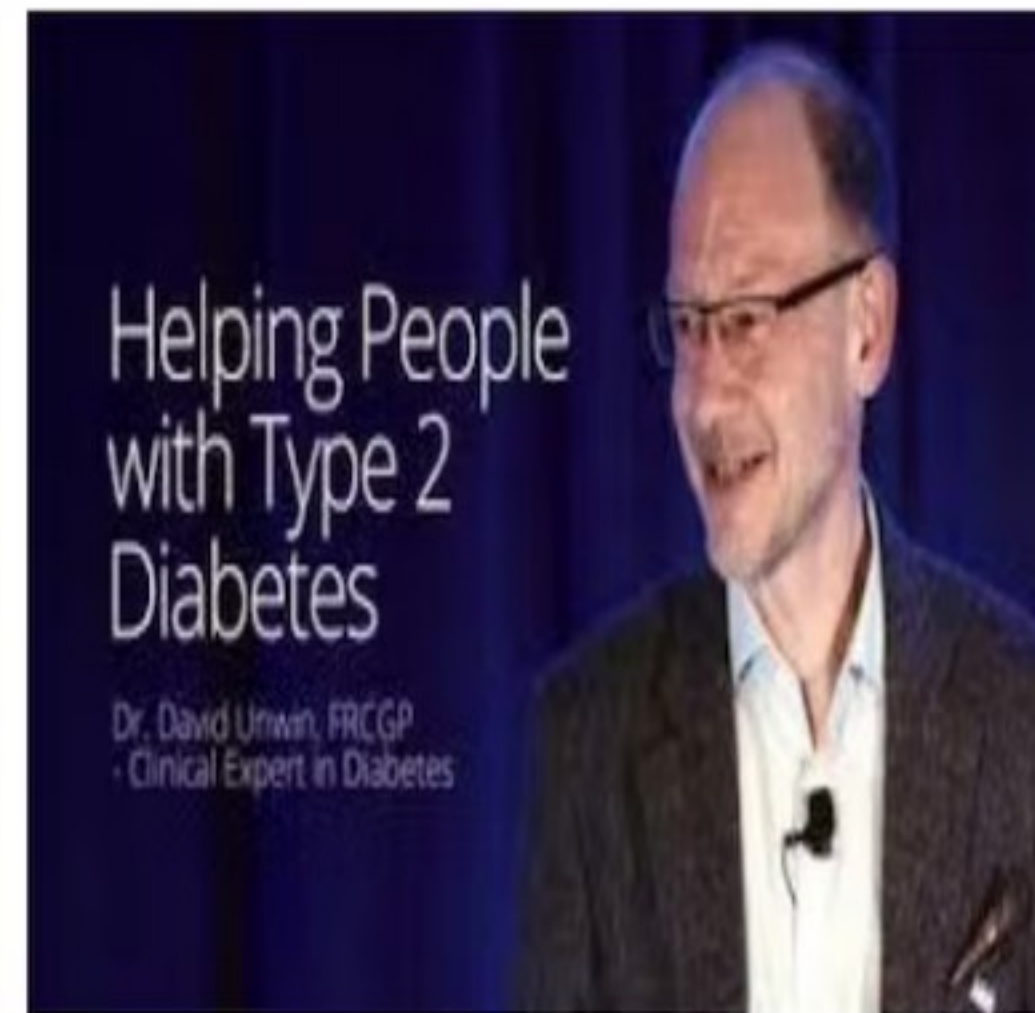
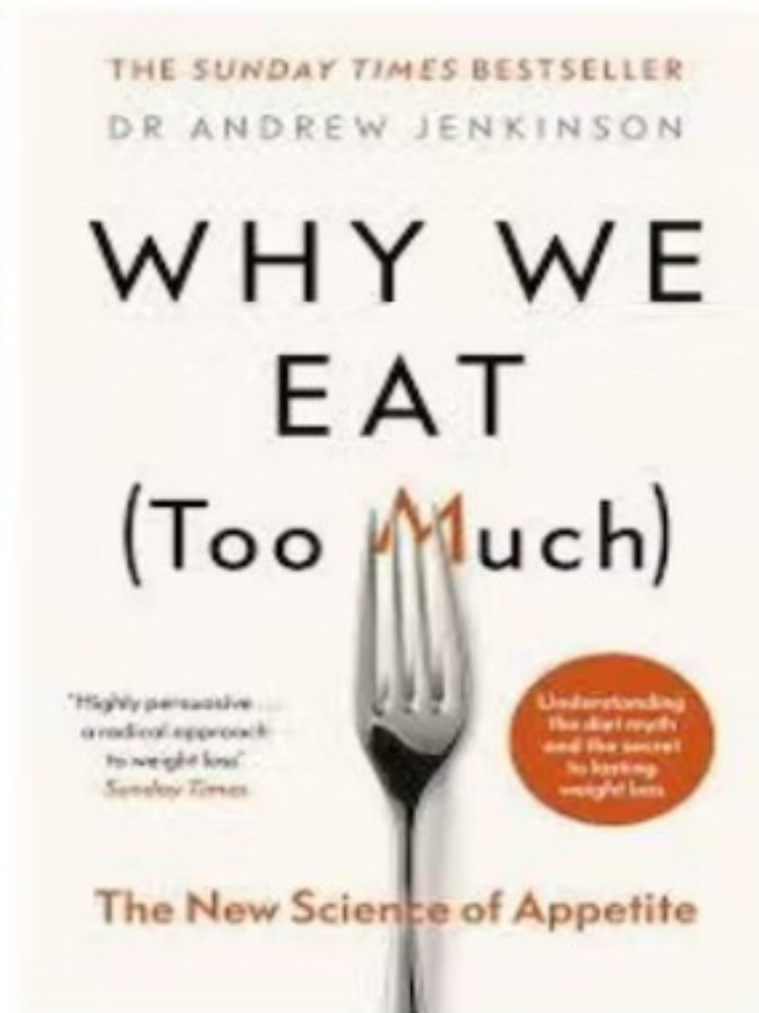
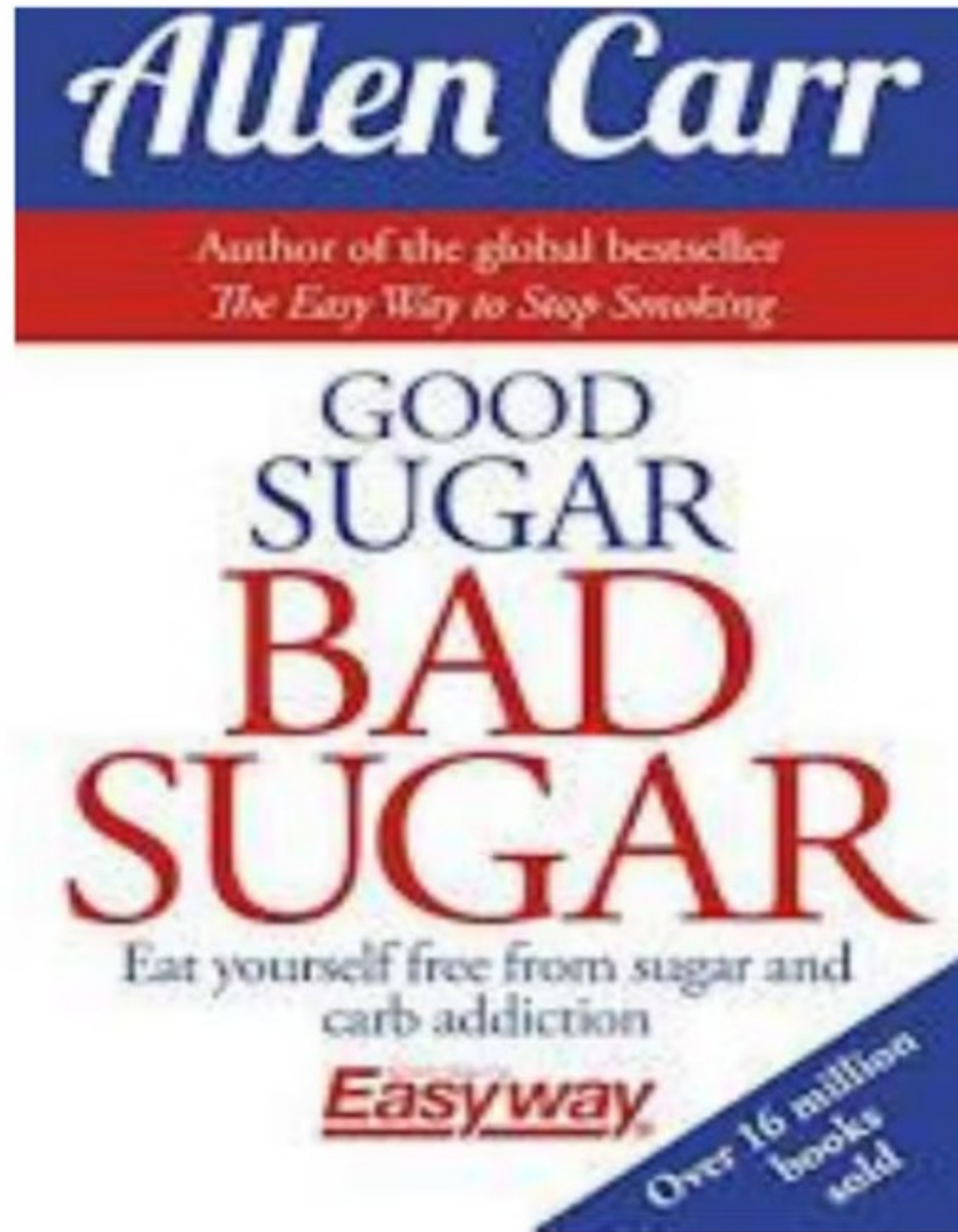




Summary

Food	Good	Bad
Sugar	Fruit	White Sugar High Fructose Corn Syrup Artificial sweeteners
Carb	Whole grains – with lots of Fibres	Refined Flours
Fat	Natural	Refined Oils

Resources



Home Work

Stop Sugar for 3 weeks

Stop all processed food for 6 weeks

Check your waist circumference

Have you stopped snacking?

Start looking at replacements for the avoidable food.

Thank You

- Next Session Time Restricted Eating - Intermittent Fasting & Gut Health

