



The foods you eat – and how much you eat – can affect your blood sugar (glucose) and blood fats (cholesterol, triglycerides). You can improve your blood sugar control by making food choices that build healthy meals. But healthy eating doesn't mean you have to deprive yourself of food you enjoy. It just means you have to follow your meal plan for the amount of carbohydrate, fat and protein you eat (these are the three food nutrients that are the main source of calories).

Carbohydrates

Carbohydrates are found in grains, fruits and vegetables. Milk, yogurt and sweets are also sources of carbohydrate.

The carbohydrate in food is turned into sugar and provides your body with energy. Eating about the same amount of carbohydrate foods at the same time each day will help with blood sugar control. *No matter what your blood sugar reading is, try not to skip meals or snacks. Skipping meals and snacks may cause swings in your blood sugar levels.* Become consistent in your carbohydrate intake to help balance food with your medication and activity for good blood sugar control.

Grains, Fruits and Vegetables

Eating a variety of foods in moderation is key to building a healthy diet. The base of the *Food Pyramid* is made of grains, fruits and vegetables. These are the foods on which a healthy diet is built.

- Grains, fruits and vegetables provide fiber and important vitamins and minerals. Increasing the fiber in your diet may help with your blood sugar control.
- To increase fiber, choose whole grain breads, bran cereal and brown rice.
- Use whole-wheat and whole grain flours in cooking and baking.
- Cooked beans are an excellent source of fiber.
- Make changes in your eating habits to include more fresh fruits and vegetables. Choose whole fruits with edible seeds and skin rather than drinking juice.
- Add more raw vegetables to your diet and choose dark green leafy and dark yellow vegetables.



Milk

Milk provides carbohydrate, protein and fat in your diet. The fat in whole and 2% milk products is called “saturated”, and raises cholesterol levels (see the section on Fats).



- Choose milk and milk products that are fat-free, such as 1% milk or non-fat milk.
- Yogurt with added sugar will have a higher carbohydrate content than plain or artificially sweetened yogurt.
- Use low-lactose or lactose-free milk if you have problems digesting regular milk.

Meat

The meat group provides mostly protein and fat.



Reducing your intake of meat and meat products will help lower the saturated fat and cholesterol in your diet. A serving size is about 2-3 ounces. This is the size of a deck of playing cards. Choose lean cuts of beef and pork and eat fish and poultry more often.

- Trim visible fat and remove skin before cooking.
- Eggs, cheese and peanut butter are also in the meat group.
- Limit egg yolks to three per week and choose part-skim cheeses.
- Choose peanut butter that contains little saturated fat.
- Eat less high-fat luncheon meats, sausage, and organ meats, such as liver.

Fats

It is important to eat less fat of all types. A diet low in saturated fat and cholesterol will help reduce your risk of heart disease.

Saturated fat is usually solid at room temperature and is found mostly in foods that come from animals. Butter, lard, bacon, poultry skin and the fat in whole milk products are examples. Other fats that are saturated include solid shortening, coconut oil and palm oil.



- Try cooking with less fat or use a cooking spray.
- Bake or broil meats, avoid adding sauces or gravy and remove animal skin or fat before cooking.
- Choose low fat salad dressings and mayonnaise.
- When fat is used in cooking, choose olive or canola oil and use sparingly.
- Olive and canola oil are monounsaturated fats and are low in saturated fat.

Use the Food Pyramid to help guide you with your food choices and recommended number of servings.

FATS, SWEETS, ALCOHOL (choose seldom)

A SERVING IS:

Fats

- 1 tsp. butter, margarine, oil or mayonnaise
- 1 tbsp. salad dressing

Sweets

- 1/2 cup ice cream, 1 tbsp. jam or jelly
- 2 small cookies
- 1/2 cup sweetened gelatin



MILK (2-3 servings per day)

A SERVING IS:

- 1 cup of non-fat or low-fat milk
- 1 cup of non-fat or low-fat yogurt



MEATS, OTHERS (2-3 servings per day)

A SERVING IS:

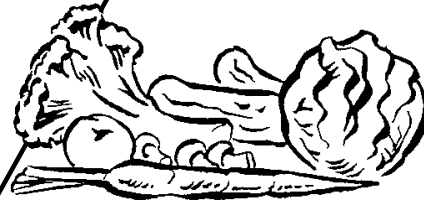
- 1/2 to 3/4 cup tuna or low-fat cottage cheese
 - 2-3 oz. cooked lean meat, chicken or fish
 - 1 oz. cheddar, processed or American Cheese*
 - 2 tbsp. peanut butter*, 1 egg*
- *Equal to 1 oz. meat



VEGETABLES (3-5 servings per day)

A SERVING IS:

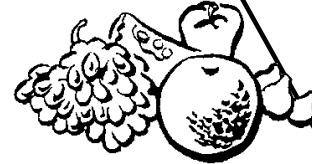
- 1 cup of raw vegetables
- 1/2 cup cooked vegetables
- 1/2 cup tomato or vegetable juice



FRUITS (2-4 servings per day)

A SERVING IS:

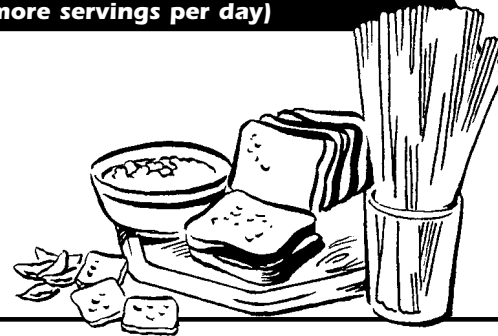
- 1 small fresh fruit
- 1/2 cup canned fruit
- 1/4 cup dried fruit
- 1/2 cup fruit juice



GRAINS, BEANS, STARCHY VEGETABLES (6 or more servings per day)

A SERVING IS:

- 1/2 cup cooked cereal, pasta, bulgar or rice
- 1/2 cup cooked beans, lentils, peas or corn
- 1 slice bread
- 1/2 small bagel, pita bread, hot dog or hamburger bun
- 1 6-inch tortilla or 4-6 crackers
- 3/4 cup dry cereal (unsweetened)
- 1 small potato, 1/3 cup sweet potato or yam



THE FOOD PYRAMID HELPS YOU BUILD HEALTHY MEALS

Sweets

Foods that are high in sugar are often high in fat and calories and low in vitamins and minerals. Sugar foods do not affect blood sugar any differently than other carbohydrate foods. Watch the serving size and include the carbohydrate from sugar foods in your meal plan.



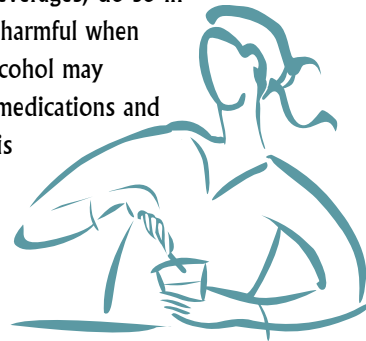
Most “sugar-free” desserts contain other kinds of sweeteners and may still have a lot of carbohydrate.

Check the food label and work the carbohydrate from “sugar-free” foods into your meal plan. You may find that the amount of carbohydrate in a “sugar-free” dessert is the same as the regular dessert.

Beverages containing sugar have large amounts of carbohydrate. Better choices are beverages that are sugar-free and have no carbohydrate, such as seltzer, water, and diet soda.

Alcohol

If you drink alcoholic beverages, do so in moderation. Alcohol is harmful when consumed in excess. Alcohol may interfere with diabetes medications and cause hypoglycemia. It is recommended you talk with your healthcare professional about drinking alcohol.



ARE YOU TIRED OF EATING THE SAME FOODS EACH DAY?

IF YOU ALWAYS EAT:	TRY:
English muffin	<ul style="list-style-type: none"> Small wheat bagel or whole grain cereal
Canned fruit	<ul style="list-style-type: none"> Bananas, cherries, apples, berries, grapes, grapefruit, oranges, papayas, mangoes or plums
White bread	<ul style="list-style-type: none"> Sourdough, 100% whole wheat and pumpernickel breads or corn flour tortillas
Canned corn	<ul style="list-style-type: none"> Wax beans, kale, zucchini, carrots, summer squash or cauliflower
Corn oil	<ul style="list-style-type: none"> Olive oil, canola oil, or low-fat salad dressing

Remember to use your meal plan as a guide to help you decide on the proper portion size.



Resources for Meal Planning

Successful meal planning can be overwhelming!
For help you can. . .

- Team up with a dietitian:

A dietitian can help you develop a meal plan that will work for you. Make sure you let the dietitian know which foods you enjoy – and don't enjoy – as well as your schedule for eating meals. Plan to visit with your dietitian several times to "fine tune" a meal plan to best meet your needs.



or

- Log on to the Internet:

If you have access to a computer with an Internet connection, go to www.bayercarediabetes.com for help with meal planning. The interactive menu feature "What's in My Cabinet?" found in the "Diabetes Care" section lets you choose your favorite foods and lets you know when you have put together a healthy meal. It's easy, and you can print out your menus to refer to in the grocery store or kitchen.

References

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