

# **HEART- HEALTHY EATING**

A guide on the right food to eat for a healthier heart.

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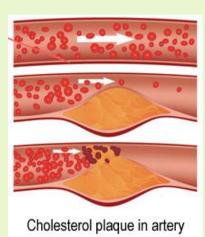
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### **Some Facts**

- ◆ A healthy, balanced diet is crucial to avoid cardiovascular disease<sup>1</sup>, the disease
  being the source of 40% of deaths in Malta in 2013.<sup>2</sup>
- Heart disease includes various conditions characterized by the build-up of fatty deposits in the walls of arteries. This causes the narrowing of arteries in turn limiting blood flow. This may trigger a heart attack or stroke.<sup>3</sup>



◆ A healthy diet AND a healthy lifestyle both help fight cardiovascular disease (CVD). One can help prevent such CVD events via lifestyle changes<sup>4</sup>:



# Certain constituents of our diet play a major role in the development and prevention of CVD. These include:

- ◆ Cholesterol<sup>5</sup>- two types: LDL is the 'bad' cholesterol- it leads to fatty deposits in arteries, HDL is the 'good' cholesterol- helps remove the 'bad' cholesterol.
- ▼ Fats<sup>6</sup>: Saturated ('bad' fats)- High levels can increase cholesterol levels.

Unsaturated ('good' fats)- Help reduce cholesterol levels:

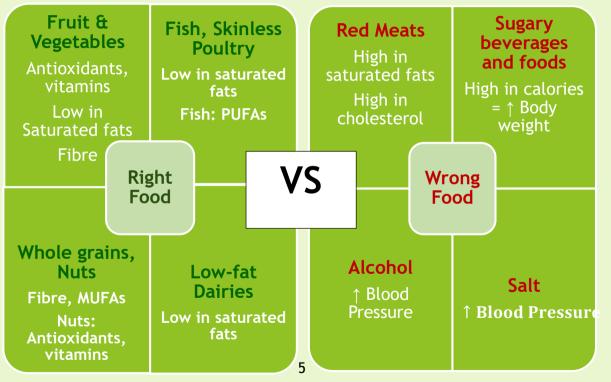
Monounsaturated fats (MUFAs) ex: Olive oil, avocados, nuts

Polyunsaturated fats (PUFAs) (omega 3, 6, 9) ex: oily fish -salmon, mackerel

Trans fats: ('bad' fats): Increase the levels of the 'bad' cholesterol.

- **◆ Antioxidants**<sup>7</sup>: Naturally occurring molecules that help prevent heart disease.
- ▼ Fibre<sup>8</sup>- Improves cholesterol levels and induces a feeling of fullness.

# It is important to know which foods are healthy for the heart compared to others<sup>4</sup>:



# Food examples and Food Servings<sup>9</sup>

Food group	Example	Number of recommended servings	Example of 1 serving for daily intake of 2000 calories
Fruit & Vegetables	All fruit and vegetables are healthy	4-5 servings per day	1 medium fruit, ½ cup fruit/ vegetable juice
Fish <sup>10</sup>	Oily fish: Salmon, Mackerel, Herrings	Minimum of 2 servings per week	3 oz grilled fish

# Food examples and Food Servings<sup>9</sup>

Food group	Example	Number of recommended servings	Example of 1 serving for daily intake of 2000 calories
Whole grains	Whole grain rice, wholemeal pasta/ bread	6-8 servings per day	1 slice bread, ½ cup cereal/ cooked pasta/ rice
Poultry, Lean meats	Chicken, Turkey	Less than 6 oz (cooked) per day	3 oz cooked meat

# Food examples and Food Servings<sup>9</sup>

Food group	Example	Number of recommended servings	Example of 1 serving for daily intake of 2000 calories
Low fat dairy products	Milk, Yogurt (1% or fat- free)	2-3 servings daily (adults)	1 cup milk/ yogurt
Nuts	Almonds, peanuts, walnuts	4 servings per week	1/3 cup/small handful
Added Sugars	Soft drinks, cakes, sweets	5 or fewer servings per week	1 Tablespoon sugar, 1 cup soft- drink

# **Important tips**

✓ Canned beans: Rinse to remove any excess salt<sup>11</sup>

# WHOLE GRAIN WHEAT FLOUR. WATER SUGAR WHEAT GLUTEN, SOYBEAN OIL, NATURAL FLAVOR, SEA SALT, YEAST, CULTURED WHEAT FLOUR, MOLASSES, SOY LECITHIN, RAISIN JUICE, VINEGAR, ASCORBIC ACID; TOPPED WITH WHEAT BRAN.

- ✓ Nuts: Choose unsalted/ unoiled variants or else wrap the nuts in a tissue to remove excess salt<sup>11</sup>
- ✓ Whole grains: Cannot identify from the brown colour, always check the food label and search for 'whole / whole grain'.¹2\*
- ✓ Low- fat dairy products: Choose low fat cheeses, yoghurt 'light', low fat/ zero/ 0.3% fat *Benna*

#### milk4

- ✓ Salt: Avoid adding table salt to meals. Always check food labels to compare the salt content of packaged foods. \*13
- ✓ Poultry: Always remove the skin from chicken/ turkey.<sup>13</sup>

- ✓ Fish: Speak to your doctor as you may need omega-3 supplements in addition to your dietary omega-3.<sup>10</sup>
- ✓ Fruit & Vegetables: Be colourful with your plates to take in all important nutrients. Choose canned fruit in water or natural syrup.<sup>14</sup>

\*Food labels show the ingredients in a food item. It is important to read them to choose products with lowest levels of: sodium (salt), saturated fats, added sugars (fructose, dextrose, maltose, sucrose, glucose) and trans fats (partially hydrogenated oils).<sup>15, 16</sup>

## **Wise Choices**

❖ INSTEAD OF Red Meats (pork, beef, lamb) CHOOSE Chicken, turkey, fish, beans.<sup>4</sup>



- ❖ INSTEAD OF White bread/ pasta/ rice CHOOSE Whole grain/meal rice/ pasta/ bread. 4
- INSTEAD OF 1 tablespoon butter CHOOSE
   1tablespoon soft margarine.<sup>17</sup>
- INSTEAD OF 1 egg CHOOSE 2 egg- whites.<sup>17</sup>
- INSTEAD OF sweets, cakes, biscuits, ice-cream
  CHOOSE dried/ frozen/ fresh fruit, frozen yogurt, low-fat

ice-cream, fruit products (natural sugars).<sup>17</sup>

❖ INSTEAD OF soft – drinks, juices CHOOSE diet/ sugar-free drinks, water. 4

### Tips for Healthier Cooking<sup>18</sup>

- Red meat: Remove fat off the edges, choose lean meats, pour off any melted fat.
- ❖ Poultry: Use breasts instead of legs and thighs and remove any skin.
- Seasonings: Avoid salt. Instead use lemon juice, herbs, garlic, vinegar, olive oil.
- Dressings: Avoid butter, gravy, cream sauce.
  Use olive oil, vinegar.
- Cooking: Do not fry- this adds more calories and fats to the meal. Use roasting, grilling, baking, poaching, steaming, stir-frying.



- Cream: Instead of this use low-fat/ nonfat yogurt
- Oils: Use non-fat cooking sprays or liquid vegetable oils (ex: olive oil, corn oil, sunflower oil) Avoid coconut oil, palm oil.
- ❖ SUPERFOODS<sup>19</sup>: Very healthy foods as rich in good nutrients for the heart. Some can also be used in recipes, such as:



Salmon- rich in Omega-3 and low in saturated fats



Dark chocolate- very rich in antioxidants but high in calories

Berries – very rich in antioxidants

Pumpkin- contains high levels of vitamin A, fiber and low in

calories



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