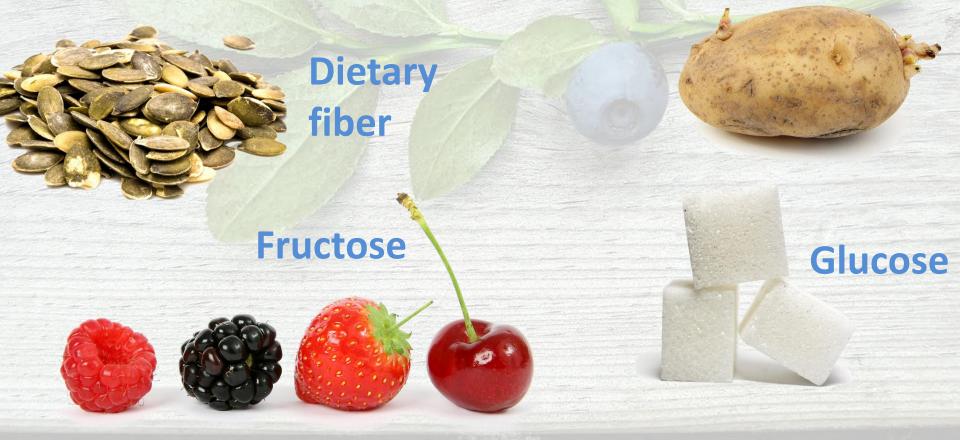
# 20. Eat quality

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## Carbohydrates

Carbs are the most important energy source of the body

Starch



## Quality of carbohydrates?

- Body breaks down carbohydrates after consumption Glucose
- Glucose is then released into the bloodstream and becomes blood sugar

#### **Proteins**

Meat, poultry, fish, dairy and legume are rich

on protein

Vitamin	Where from?	Health benefit?	Lack causes
Vitamin A	• Dairy, carrot, liver, egg	<ul> <li>Upholds wellbeing of eyes, skin, hair and bones</li> </ul>	<ul> <li>Flammation, night blindness</li> </ul>
Vitamin B	<ul> <li>Milk, full grain, meat, fish, many vegetables</li> </ul>	<ul> <li>Keeps your skin, mucous membrane and nervous system healthy</li> </ul>	<ul><li>Red eyes, ulcers in mouth</li><li>Headache, weariness</li></ul>
Vitamin C	<ul> <li>Berries, citrus fruits, pepper, spring potatoes</li> </ul>	<ul><li>Strengthens immune system</li><li>Helps iron to absorb</li></ul>	<ul><li>Fatigue, dry skin</li><li>Bleedy gums, loss of teeth</li></ul>
Vitamin D	<ul> <li>Fish fat, dairy         (not organic         milk), sun</li> </ul>	<ul><li>Strengthens bones and teeth</li><li>Helps calcium to absorb</li></ul>	<ul> <li>Weakened immune system, slow growth, weak bones</li> </ul>
Mineral	Where from?	Health benefit?	Lack causes
Calcium	• Dairy, salmon, nuts, legume	<ul><li>Strengthens bones and teeth</li><li>Makes muscles work</li></ul>	<ul><li>Bones get fragile</li><li>Muscle soreness</li></ul>
Iron	Meat, liver, full grain, spinach	<ul> <li>Blood cells are made from iron</li> <li>Makes the oxygen flow</li> </ul>	<ul><li>Fatigue, paleness, headache</li><li>Low hemoglobine i.e. anemia</li></ul>

### Ponder...

- Use of vegetable oils, nuts and fish is advised because they have good fat
- Why do you have to keep an eye on quality of the fat?