FON HEALTHY FATING KEY MESSAGE 3 RESOURCES REFERED TO IN LESSON PLANS



EON HEALTHY EATING

EON KEY MESSAGE:

Reduce intake of foods high in salt, fat and added sugar as they bring diseases such as diabetes, kidney and heart disease.

This PDF contains the resources referred to in the lesson plans for the EON key message: "Reduce intake of foods high in salt, fat and added sugar as they bring diseases such as diabetes, kidney and heart disease".

(Click on the bookmark icon on the upper left of this PDF to navigate between the resources)

RESOURCES:

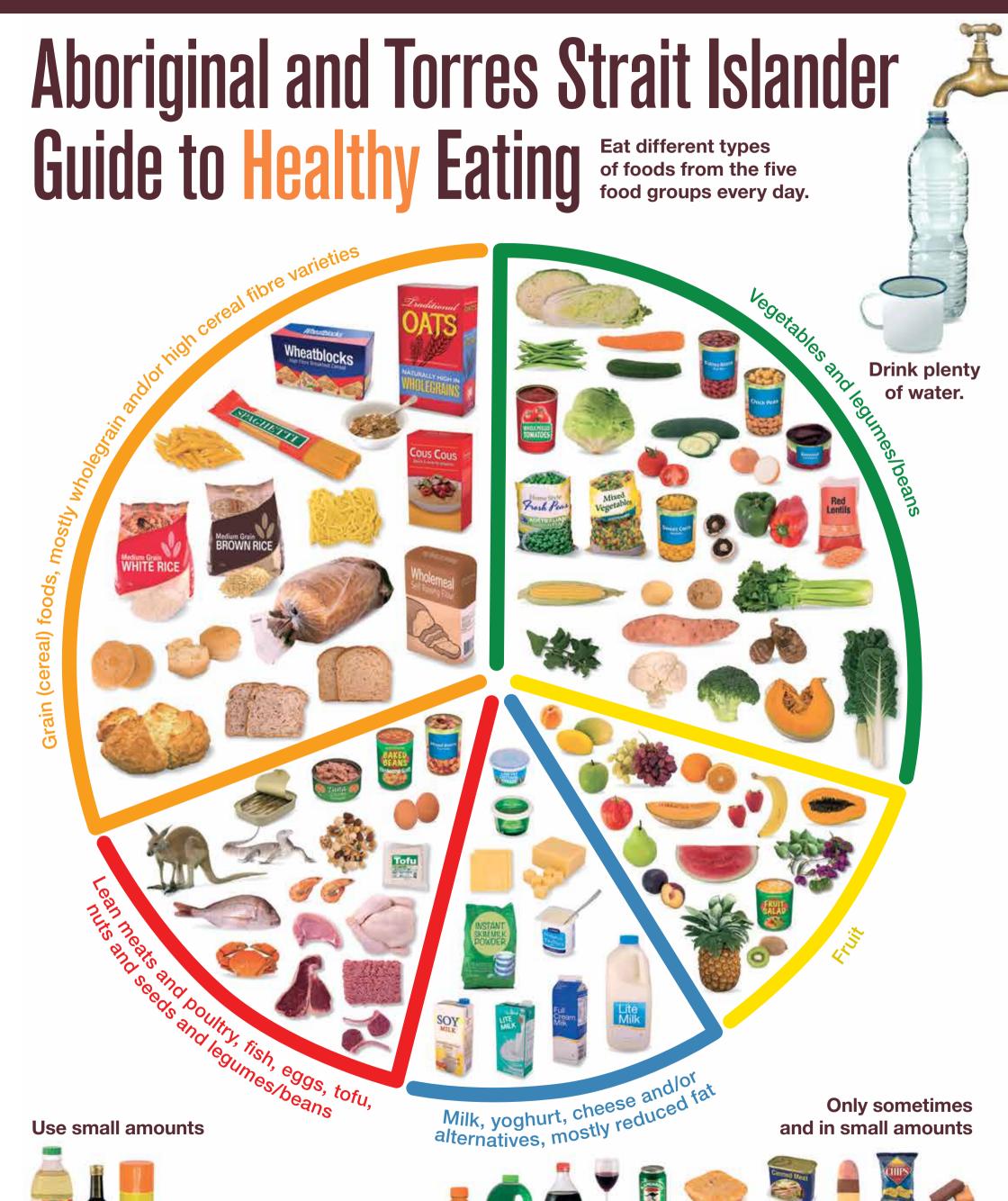
- Aboriginal and Torres Strait Islander Guide to Healthy Eating
- **Body Chart**
- Calories Information Sheet
- Carbohydrates Information Sheet
- Fact Information Sheet
- Fatty Food Cards
- Food Labels
- Food Mood Chart
- Immune System Information Sheet
- Nutrition Information Wallet Card
- Processed vs Unprocessed
- Salt Information Sheet

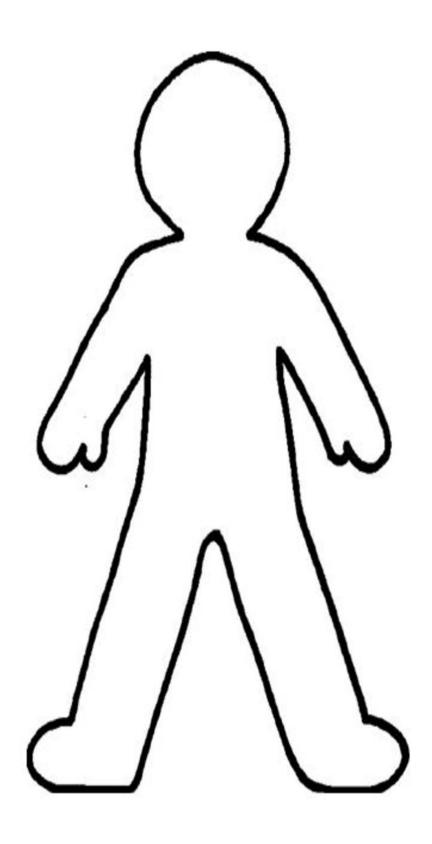
Recommended information sheets from the Baker Heart and Diabetes Institute:

- https://baker.edu.au/-/media/documents/fact-sheets/bakerinstitute-factsheet-carbohydrates-and-glycaemic-index.pdf
- https://baker.edu.au/-/media/documents/fact-sheets/bakerinstitute-factsheet-eating-for-a-healthy-heart.pdf
- https://baker.edu.au/-/media/documents/fact-sheets/bakerinstitute-factsheet-dietary-fibre.pdf









WHAT IS A CALORIE



- Calories also known as kilojoules are found in the food we eat
- They measure the amount of energy the food/drink provides our body
- We should aim to have foods which are high in nutrients
- We should have less energy dense, nutrient poor foods like chocolates, sugary drinks and cakes



 Eating too many of the foods above that are energy dense but nutrient poor can lead to diseases such as obesity, diabetes and heart disease

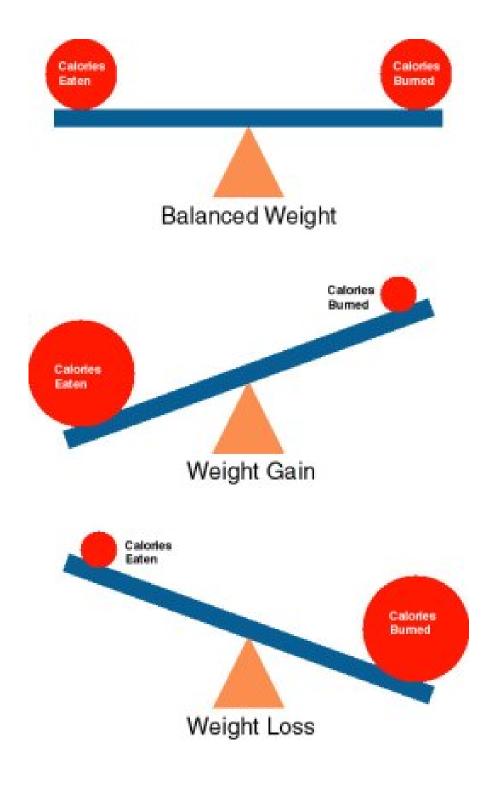


OR



You can burn calories or energy by exercising and being active!

WEIGHT GAIN/LOSS BALANCE





CARBOHYDRATES

Carbohydrates are one of four main nutrients found in food.

They are the main source of energy for our body with 1 gram of carbohydrates supplying 16.7 kJ of energy.

Carbohydrates are important as they are the only source of energy for your RED BLOOD CELLS and extremely important fuel for your BRAIN CELLS.

All carbohydrate sources break down into sugar in your blood. It is important to eat the right quality and quantity of carbohydrates so that blood sugars do not become too high.

Sources of carbohydrates:

- Starch: simple and complex
- Fruits
- Dairy
- Processed food/ added sugars



VS



















Starch: Good source of healthy carbohydrates as long as wholegrain, complex sources are chosen

- Simple: white, processed sources such as white bread and pastries
- Complex: wholegrain, minimally processed sources like multigrain bread, bran cereals, potato.

Fruits: There are natural sugars found in fruits called FRUCTOSE. It is important to have fruits in your diet because they have important vitamins and minerals for good health. It is important also not to have too many fruits in one day. Aim for 2 types of fruits per day!

Dairy: There are natural sugars found in dairy called LACTOSE. This can be found in milk, cheese and yoghurt.

Processed Foods/ Added Sugars: These sources of carbohydrates should not be consumed regularly. They do not add any nutritional benefits unlike the other sources of carbohydrates. Examples: soft drinks, chocolates and lollies.

Other names for added sugar on ingredients list of processed, junk food to hide added

Other names for added sugar on ingredients list of processed, junk food to hide added sugar.

WATCH OUT FOR THESE

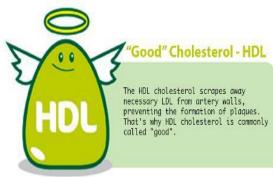
- Dextrose
- Fructose
- Glucose
- Golden syrup
- Honey
- Maple syrup
- Sucrose
- Malt
- Maltose
- Lactose
- Brown sugar
- Caster sugar
- Raw sugar

FATS

Healthy 'unsaturated' fats should be included in your diet every day. This may help improve your overall heart health. Unhealthy 'saturated and trans' fats should be limited.

Fats contribute to blood cholesterol: HDL (good) and LDL (bad).

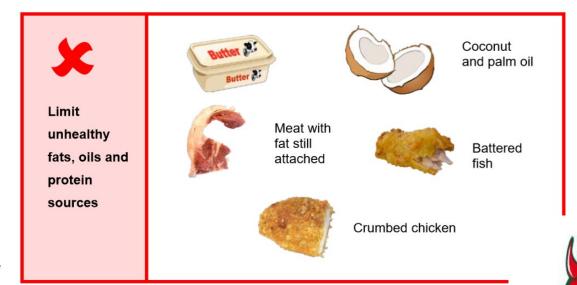
Unsaturated fats increase good cholesterol while saturated and trans fats increase bad cholesterol



Polyunsaturated fats (PUFA)



Monounsaturated fats (MUFA)



"Bad" Cholesterol - LDL

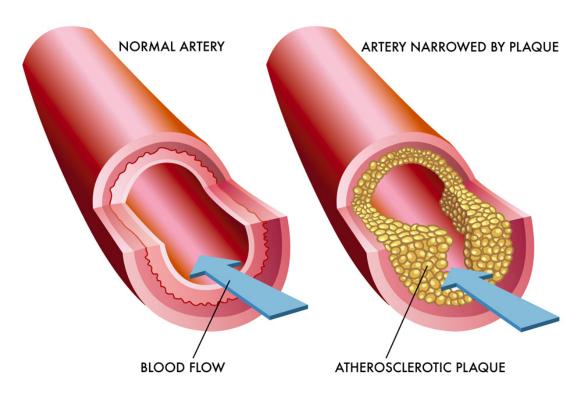
LDL, on the contrary, deposits excess cholesterol on the artery walls, thus promoting plaque formation. For this reason, the LDL cholestrol is defined as "bad".

Saturated fats and trans fats



What does bad LDL cholesterol do?

ATHEROSCLEROSIS



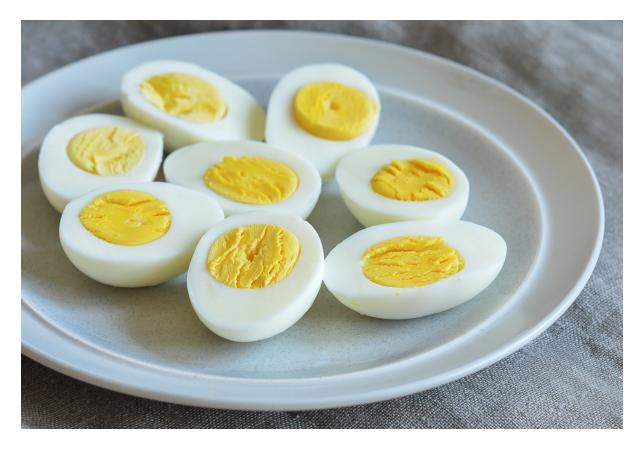
Atherosclerosis is the narrowing of the arteries which results in blockages to blood flow.

When blood does not flow through the arteries properly it can cause a heart attack or a stroke which can result in death or permanent brain damage.

Diets high in saturated fat increases the amount of LDL that causes the plaque formation that leads to the blocking the arteries.

Diets high in unsaturated fats increase the amount of HDL which helps clear away this plaque.





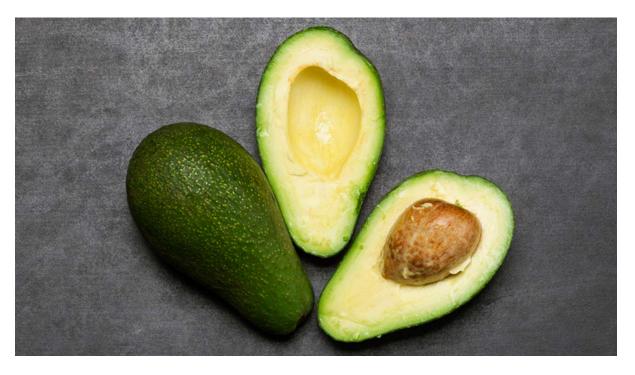






























Ingredients: Popcorn (70%), sunflower oil, cheddar cheese seasoning (13%) (cheddar cheese powder, whey powder, salt, butter milk powder, yeast extract, natural colours (paprika extract, beta-carotene), lactic acid, garlic extract).

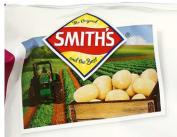
Allergen advice: contains milk or milk products.

Nutrition Information

Servings per package: 5 Serving size: 20g

	Average Quantity per serving	Average Quantity per 100g
Energy	399kJ	1998kJ
Protein	1.8g	8.8g
Fat - total	4.9g	24.7g
- saturated	0.6g	2.8g
- trans		< 0.1g
 polyunsaturated 	0.7g	3.4g
- monounsaturated	3.7g	18.5g
Carbohydrate - total		51.2g
- sugars	-	3.3g
Total Dietary Fibre		7.9g
Sodium		550mg
Gluten	Nil	Nil

Made in Australia from local and imported ingredients



At Smith's, we believe the simple things in life are the best.

Just like our Crinkle Cut Chips...

We take top quality Aussie potatoes, peel and slice them to just the right crinkle cut thickness, then cook them to perfection using healthier oils with 75% less saturated fat.#

Then we sprinkle them with the Smith's Salt & Vinegar seasoning you know and love, so you can enjoy the classic crunch and unbeatable flavour that only the **best** tasting potato chip can bring!

Smith's. You know you love 'em.



^Co.nparec potato chips cooked in 100% Palmolein Oil. #Compared \$\(^{\gamma}\) 100% Palmolein Oil.

smith's® Salt & Vinegar Flavoured Crinkle Cut Potato Chips

INGREDIENTS

POTATOES, VEGETABLE OILS (SUNFLOWER AND/OR CANCA; FOOD ACIDS (SODIUM DIACETATE, CITE® "JUD), LACTOS (MILK), SALT, MINERAL SALT (POTASSIUM CHLORDE), SIGN FLAVOUR ENHANCER (621), DEXTROSE, NATURAL RADUS

Contains Gluten Contains Milk or Milk Products Contains Soybeans or Soybean Products

NUTRITION INFORMATION

SERVINGS PER PACKAGE: 6.3 SERVING SIZE: 27g (About 15 Chips)

	Average	% Daily	Average
	Quantity	Intake*	Quantity
	per Serving	(per Serving)	per 100g
ENERGY PROTEIN FAT, TOTAL - SATURATED - TRANS - POLYUNSATURATED - MONOUNSATURATED CARBOHYDRATE - SUGARS SOUTH	602 kJ 1.8 g 8.9 g 0.9 g 0.0 g 0.7 g 7.2 g 13.5 g 0.8 g 215 mg 467 mg	7 % 4 % 13 % 4 % 1 % 9 %	2230 kJ 6.5 g 33.0 g 3.4 g 0.0 g 2.6 g 26.8 g 49.9 g 3.0 g 795 m 1730 m

POLASSIUM 467 mg 1 LIXIMED
AVERAGE VALUES SUBJECT TO SEASONAL VARIATION
*Percentage Daily Intakes are based on an average
adult diet of 8700kJ. Your daily intakes may be higher
or lower depending on your energy needs.

75% LC WER IN SATURATED FATA NO ARTIFICIA COLOURS NO PRESERVATIVES

CONSUMER ENQUIRIES

If you have any comments, questions or are not entirely satisfied with the quality of this Smith's product, please call our Consumer Information Centre on

1800 025 789

www.smiths.com.au

MADE IN AUSTRALIA BY THE SMITH'S SNACKFOOD COMPANY PTY LTD, 799 PACIFIC HIGHWAY, CHATSWOOD, NSW, 2067 O REGISTERED TRADEMARK OF THE PEPSICO GROUP OF COMPANIES. USED IN AUSTRALIA UNDER LICENCE.



^Compared to potato chips cooked in 100% Palmolein 0il.

PDPC353215





MOOD FOODS!

GOOD MOOD ©	BAD MOOD 🕾

IMMUNE SYSTEM

The immune system is your body's defence/shield/protection from germs and dangerous bugs.

We need to keep our body's protection strong so that we don't get sick!

To keep strong we need to fuel our body with nutritious Everyday Superhero foods! This will give it all the vitamins and minerals needed to keep it strong and working properly.

When we feed our body Zombie foods/ unhealthy foods/ bad tucker then we are letting our immune system down.

It becomes slow and tired and can't fight all the germs around us and we attract the Body Monsters like Illness and get sick.

When we get sick it is also harder to get better quickly if we keep eating Zombie Foods full of sugar, salt and fat so it is important to eat healthy while we are sick too.

NUTRITION INFORMATION WALLET CARDS

Use the nutrition information panel to compare similar packaged food items

Compare numbers in the 100g column	Best choice	Okay sometimes	Poor choice
TOTAL FAT	Less than 3g	3 — 10g	More than 10g
SATURATED FAT	Less than 1.5g	1.5 — 3g	More than 3g
SUGAR	Less than 5g	5 — 15g	More than 15g
SODIUM (salt)	Less than 120mg	120 — 400mg	More than 400mg
FIBRE	Choose high fibre. Use the per serve column and choose more than 3g fibre per serve.		

DRINKS: Choose water first



PROCESSED vs UNPROCESSED FOOD

PROCESSED FOOD	UNPROCESSED FOOD

SALT

Salt is essential for life, however, it is consumed in unnecessarily large amounts. The terms salt and sodium are often used interchangeably but they refer to different things. Salt is made up of sodium and chloride and it's the sodium in salt that can be bad for your health if taken in excess.

Eating too much salt can increase your risk of disease such as:

- High blood pressure
- Heart failure/heart attack
- Kidney problems and kidney stones
- Oedema (fluid retention)
- Stroke
- Left ventricular hypertrophy (thickening of heart muscle)
- Osteoporosis

Recommended Intake:

To reduce blood pressure and lower the risk of heart disease, the Heart Foundation recommends adults eat less than 5g of salt (2000mg of sodium) a day. That's less than a teaspoon a day.

Sources of Salt

- Naturally found in everything we eat in different amounts
- Having a diet rich in fruits, vegetables, lean meats, dairy and grains would provide you with enough sodium to meet requirements
- Discretionary foods contribute large amounts of salt to the diet
- Food manufacturers use salt as a flavouring and a preservative in their products.
- Foods such as pizzas, pastries, biscuits and take away foods as a whole contribute the most sodium to the Australian diet.

Watch out for:

- Grain-based products and dishes (including pizza and savoury pasta dishes)
- Meat, poultry and their products (including processed meats, hamburgers and sausages)
- Cereal and cereal products (including bread and breakfast cereals).