# TogetheriCan 

## READING LABELS - COUNTING CALORIES (CICO)

The most asked question: "I know what I like, why should I read those confusing labels."
First we must acknowledge that the body is the most exquisite Chemical factory ever designed. Everything that you consume gets broken down into smaller and smaller pieces until the only thing that exists are the different molecules. Each one of those molecules has a direct effect on our bodies and our health.

One of the first things to look for is Serving Size. This indicates the overall size or amount of the product, which contain the amounts listed in the breakdown of the food.

NOTE: Most All Nutrition Facts (percent of daily values) are based on a 2000 calorie diet.

## Categories of Macro-Nutrients: 1. Carbohydrates 2. Protein 3. Fat

Anything not a protein or fat is considered a carbohydrate.
Carbohydrates: (4 calories per gram) All carbohydrates, with the exception of fiber, contain substances that when broken down, become glucose (blood sugar).

Fiber: Falls into the carbohydrate category, but contains zero (0) calories. Fiber comes in two varieties, Soluble and Insoluble.
Protein: (4 calories per gram) When digested produces Amino Acids, which are used to maintain muscle strength and integrity.
Fats: ( 9 calories per gram) When digested are broken down into Fatty Acids. They provide a myriad of benefits for the body. Fats on labels are broken down into four Categories.

1. Saturated
2. Polyunsaturated
3. Monounsaturated
4. Trans Fats or Hydrogenated Fats - Processed fats to stay away from.

Alcohol: (7 calories per gram)
Total Carbohydrates: Contain both the fiber and regular carbohydrates. To find out how many of those carbohydrates contribute sugar to your body, subtract the fiber (grams or calories) from the total carbohydrates.

1. Some foods will contribute more sugar than others. Simple sugars (white sugar or high fructose corn syrup) have a very High Glycemic Factor. The sugar goes directly from the stomach into the blood stream.
2. Choose foods that have a Low Glycemic Factor for good health and weight loss.
3. Choose foods that are high in fiber content, both soluble and insoluble.

Then comes Calories per serving: If you want to determine your calories in, this number becomes very important. Keeping track of the number of calories (per day) will allow you to predict whether you're going to gain, lose or maintain your weight.

BMR (Basil Metabolic Rate) - The number of calories you would burn per day if you did nothing. It indicates the minimal amount of calories you need to keep your body functioning. Google BMR calculator on the internet for your number.

TEE (Total Energy Expenditure) - Rough estimate of the amount of calories your body will burn each day. Take your body weight times the number 11.
(160 weight times 11) equals 1760 calories.
(120 weight times 11) equals 1320 calories.
CICO - (Calories In - Calories Out) It stands to reason that if we consume more calories than we use, we will gain weight. The extra calories must go somewhere, so they are converted to triglycerides and stored as fat. By the same token, if we consume fewer calories than we expend, then chances are we will burn the excess fat the body has put on.

When looking at Total Carbohydrates, the amount of sugar is important. Every 4 grams of sugar equals one teaspoon of sugar. A can of coke contains approximately 40 grams of sugar, 10 teaspoons in 12 ounces.
That amount in a short period of time is not good for the body.

The amount of fat required for good health should run between 15 and $25 \%$. Good fats such as EPA and DHA are preferable over saturated fats.

Carbohydrates should be balanced against Protein. Desiring to stay in a Keto Zone so you can lose weight, try a ratio of 1.25 Carbohydrates to protein. Round numbers: 400 calories of Carbs, 320 calories of Protein, and 300 calories of good fat, plus 25 to
35 grams of fiber per day.

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Free Health Coaching - provided by the "Together i Can Group"
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