THE STORY ON SUGAR

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OBJECTIVES

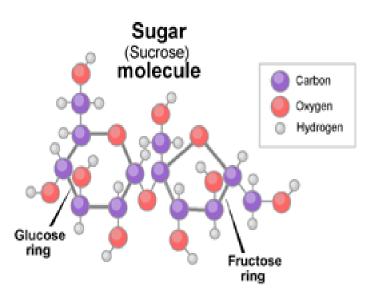
- Explain the need for sugar in our bodies
- The difference between fructose and glucose
- Explain the health effects of excess sugar
- Discuss the current guidelines on sugar intake
- Identify food products that contain too much sugar by using a nutrition fact label
- Understand the pros/cons of artificial sweeteners
- List sugar substitutes to use more often

SURAH TAHA (20:81)

 "Eat of the good and wholesome things that We have provided for your sustenance, but indulge in no excess therein."

WHAT IS SUGAR

- Table sugar is sucrose, a molecule
- Carbohydrate
- Found naturally in plants, derived from sugarcane and sugar beets
- Sucrose is made up fructose and glucose



WHY DO WE NEED SUGAR?

- Sugar from carbohydrate is body's most important fuel sources
- Readily accessible by most organs and tissues
- Glucose is preferred fuel source for brain and muscles
- Simple carbs found in fruits and dairy
- Complex carbs found in grains and starches
- Excess glucose in foods stored in tissues and muscles

FRUCTOSE

- Fructose is one type of sugar molecule
- Naturally in fruits and honey has low glycemic index
- Fructose is very sweet, very low amounts in fruit so we digest it easily
- Western diet LOADED with fructose, soda, baked goods, crackers, cookies, canned goods
- When intake is large (agave crystalline fructose, high fructose corn syrup) goes to liver avoiding GI tract. In liver converted to gylcerol which can raise TG

MORE ON FRUCTOSE

- Animal studies
- alters hormones for satiety
- increases appetite
- Endocrine Society 2010 kids and fructose intake

GLUCOSE

- Another type of sugar most common form of carbohydrate
- Derived from starches
- Metabolized via the intestinal tract and causes a rise in blood sugar – to bring sugar levels back down your body releases hormone insulin – insulin ushers sugar to where it is needed for energy and rest is used for long term storage (fat cells)
- When glucose is always high (processed foods, white flour, white bread, rice, pasta) put a strain on pancreas to the point where insulin secretion is not released properly

SOURCES OF SUGAR IN COMMON FOODS

Natural Sources

- Fruits
- Vegetables
- Dried fruit
- Dairy (milk, yogurt)
- Honey
- Maple syrup

Added Sources

- Sodas
- Candy
- Cookies, cereals
- Baked goods (muffin, cakes)



HEALTH CONSEQUENCES WITH TOO MUCH SUGAR

- Obesity
- High blood pressure
- Elevated Triglycerides and Heart Disease
- Inflammation
- Insulin resistance body's cells are not able to respond to insulin
- Premature Aging

HOW MUCH SUGAR IS TOO MUCH?!?

- Unfortunately, no limit has been set
- Worldwide we are consuming 500 extra calories a day from sugar
- The American Heart Association recommends that women consume less than 100 calories of added sugar per day (6 tsp. or 24 grams) and men consume less than 150 per day (9 tsp. or 36 grams)

HOW TO REDUCE SUGARS

- Diet choose wisely
- protein
- Fiber
- Omega-3
- Gradually decrease sugar
- Less processed foods
- Exercise 30 min 5x/week
- Weight loss

CEREALS



Cereal 713484

Nutrition	Facts
Serving Size: 2.08 oz. (59 g)	
Servings Per Case:	***
Amount per Serving	
Calories: 190	Calories from Fat: 15
	% Daily Value ^s
Total Fat: 1.5 g	2 %
Saturated Fat: 0 g	0 %
Trans Fat: 0 g	
Cholesterol: 0 mg	0 %
Sodium: 350 mg	15 %
Total Carbohydrate: 45 g	15 %
Dietary Fiber: 7 g	28 %
Sugars: 19 g	
Protein: 5 g	
Vitamin A: 10 %	Vitamin C: 1 %
Calcium: 4 %	Iron: 25 %

CEREAL LOW IN SUGAR



Total Fat 1.5 g*	2 %	2 %
Saturated Fat Og	0 %	0 %
Trans Fat 0 g		
Polyunsaturated 1 g		
Monounsaturated 0 g		
Cholesterol 0 mg	0 %	0 %
Sodium 135 mg	6 %	9 %
Potassium 125 mg	4 %	10 %
Total Carbohydrate 23 g	8 %	10 %
Dietary Fiber 5 g	20 %	20 %
Sugars 4 g		
Protein 4 g		
Vitamin A	0%	4%
Vitamin C	0%	0%
Calcium	2%	15%
Iron	10%	10%

JUICES



Amount Per Serving			
Calories 110		Calories f	rom Fat 0
		% Da	ily Values'
Total Fat 0g			0%
Saturated Fat 0g			0%
Trans Fat 0g			
Cholesterol 0mg			0%
Sodium 15mg			1%
Total Carbohydrai	te 25;	1	8%
Dietary Fiber 1g			4%
Sugars 23g			
Protein 1g			
Vitamin A 15%	•	Vitamin C	120%
Calcium 4%		Iron 2%	

LOW SUGAR DRINK



	Trans Fat 0g 0%
	Cholesterol Omg 0%
	Sodium 30mg 1%
	Potassium 470mg 13%
	Total Carbohydrate 11g 4%
	Sugars 11g
9	Protein Ug
1	an condition on the same
	Vitamin C 100% Calcium 2%
	Magnesium 2% • Phosphorus 2%
	Not a significant source of Fat Cal, Fiber, Vitamin A and Iron.

YOGURT



Amount Per Servin	38.
Calories 110 Carries from	Fat 15
% Daily	Value 200
Total Fat 2g	3%
Saturated Fat 1g	5% E
Trans Fat Og	
Cholesterol 5mg	2%
Sodium 60mg	3%
Potassium 160mg	5%
Total Carbohydrate 20g	7%
Sugars 17g	GRAD SAN 19 SAN 19 SAN 19
Protein 4g	8%

YOGURT LOW IN SUGAR



Cholestérol / Cholesterol 0mg		
Sodium / Sodium 70mg	3	%
Glucides / Carbohydrates 6g	2	%
Fibres / Fibre 1g	4	%
Sucres / Sugars 5g		
Protéines / Protein 18g		
Vitamine A / Vitamin A	0	%
Vitamine C / Vitamin C	0	%
Calcium / Calcium	15	5%
Fer / Iron	0	%

Lait écrémé, cultures bactériennes. Skim milk, bacterial cultures.



NEED TO LOOK AT INGREDIENT LIST

		Cereal with
Amount Per Serving	Cereal	1/2 cup Skim Mill
Calories	190	230
Calories from Fat	10	15
		Daily Value*
Total Fat 1g*	2%	2%
Saturated Fat 0g	1%	2%
Trans Fat 0g	. 0 -	
Polyunsaturated Fa Monounsaturated F		
Cholesterol Omg	0%	1%
Sodium 230mg	10%	13%
Potassium 320mg	9%	15%
Total	3 70	10%
Carbohydrate 46g	1596	17%
Dietary Fiber 7g	28%	28%
Soluble Fiber 1g		
Insoluble Fiber 6g Sugars 17g Other Carbohydrate		
Sugars 17g Other Carbohydrate		30%
Sugars 17g Other Carbohydrate Protein 4g	22g	
Sugars 17g Other Carbohydrate Protein 4g Vitamin A	22g 25%	2%
Sugars 17g Other Carbohydrate Protein 4g Vitamin A Vitamin C Calcium Iron	22g 25% 0%	2% 15%
Sugars 17g Other Carbohydrate Protein 4g Vitamin A Vitamin C Calcium	22g 25% 0% 2%	2% 15% 25%
Sugars 17g Other Carbohydrate Protein 4g Vitamin A Vitamin C Calcium Iron	25% 0% 2% 25% 25% 25%	2% 15% 25% 35% 30%
Sugars 17g Other Carbohydrate Protein 4g Vitamin A Vitamin C Calcium Iron Vitamin D	25% 0% 2% 25% 25% 25% 25% 25%	2% 15% 25% 35% 30% 35%
Sugars 17g Other Carbohydrate Protein 4g Vitamin A Vitamin C Calcium Iron Vitamin D Thiamin Riboflavin Niacin	25% 0% 25% 25% 25% 25% 25% 25%	2% 15% 25% 35% 30% 35% 25%
Sugars 17g Other Carbohydrate Protein 4g Vitamin A Vitamin C Calcium Iron Vitamin D Thiamin Riboflavin	25% 0% 2% 25% 25% 25% 25% 25% 25%	2% 15% 25% 35% 30% 35% 25% 25%
Sugars 17g Other Carbohydrate Protein 4g Vitamin A Vitamin C Calcium Iron Vitamin D Thiamin Riboflavin Niacin Vitamin B ₆ Folate	25% 0% 2% 25% 25% 25% 25% 25% 25% 25% 25%	2% 15% 25% 35% 30% 35% 25% 25% 50%
Sugars 17g Other Carbohydrate Protein 4g Vitamin A Vitamin C Calcium Iron Vitamin D Thiamin Riboflavin Niacin Vitamin B ₆ Folate Vitamin B ₁₂	25% 0% 2% 25% 25% 25% 25% 25% 25% 25% 25%	2% 15% 25% 35% 30% 35% 25% 25% 50% 35%
Sugars 17g Other Carbohydrate Protein 4g Vitamin A Vitamin C Calcium Iron Vitamin D Thiamin Riboflavin Niacin Vitamin B ₆ Folate Vitamin B ₁₂ Phosph1orus	25% 0% 2% 25% 25% 25% 25% 25% 25% 25% 25% 25%	30% 2% 15% 25% 35% 35% 25% 25% 50% 35%
Sugars 17g Other Carbohydrate Protein 4g Vitamin A Vitamin C Calcium Iron Vitamin D Thiamin Riboflavin Niacin Vitamin B ₆ Folate Vitamin B ₁₂	25% 0% 2% 25% 25% 25% 25% 25% 25% 25% 25%	2% 15% 25% 35% 30% 35% 25% 25% 50% 35%

INGREDIENTS: WHOLE GRAIN WHEAT, RAISINS, WHEAT BRAN, SUGAR, CORN SYRUP, SALT, MALT FLAVORING.

VITAMINS AND MINERALS: VITAMIN B3 (NIACINAMIDE), ZINC OXIDE, REDUCED IRON, VITAMIN A PALMITATE, VITAMIN B6 (PYRIDOXINE HYDROCHLORIDE), VITAMIN B2 (RIBOFLAVIN), VITAMIN B1 (THIAMIN MONONITRATE), FOLIC ACID, VITAMIN D, VITAMIN B12.

CONTAINS WHEAT.

INGREDIENTES: TRIGO INTEGRAL, PASAS, SALVADO DE TRIGO, AZÚCAR, JARABE DE MAÍZ, SAL, SABOR DE MALTA.

VITAMINAS Y MINERALES VITAMINA B3 (NIACINAMIDA), ÓXIDO DE ZINC, HIERRO REDUCIDO, PALMITATO DE VITAMINA A, VITAMINA B6 (ELORHIDRATO DE PIRIDOXINA), VITAMINA B2 (RIBOFLAVINA), VITAMINA B1

INGREDIENT LIST FOR ACTIVIA

INGREDIENTS

Skim milk, cream, fructose, strawberries, sugar, milk and whey protein concentrate, modified corn starch, active probiotic culture (bifidobacterium lactis DN-173 010), active bacterial cultures, gelatin, natural flavour, natural colour, pectin, vitamin D3. Made with vitamin D fortified skim milk.

OTHER NAMES FOR SUGAR

- Agave nectar
- Brown sugar
- Cane crystals
- Cane sugar
- Corn sweetener
- Corn syrup
- Crystalline fructose
- Dextrose
- Evaporated cane juice
- Syrup

- Fructose
- Fruit juice concentrate
- Glucose
- HFCS
- Honey
- Invert Sugar
- Maltose
- Malt syrup
- Molasses
- Raw Sugar
- Sucrose

WHAT ABOUT ARTIFICIAL SWEETENERS??

- Not a good idea
- Sucralose and aspartame are artificial chemicals
- Found in many diet foods (baked goods, dairy, jams, beverages)
- Can lead to eating more sweet foods/drinks
- Sugar Alcohols can lead to GI issues
- Stevia from plant in South America 200x sweeter than sugar- look for all natural leaf stevia as main ingredient – not truvia

TOP SWEETENER PICKS

- Maple Syrup
- Honey
- Regular sugar
- Stevia pure leaf (Sweet leaf in the US)

QUESTIONS?

- For more info, please visit <u>www.anarallidina.com</u>
- Email nutrition@anarallidina.com