



CENTRALINA
Area Agency on Aging

Optimal Nutrition: Healthy Eating on a Budget

March 4, 2021

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Speaker:



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CENTRALINA
Area Agency on Aging

No Disclosures

Objectives

- **Define a Science-Based Healthy Eating Pattern**
- **Review the 2020-2025 Dietary Guidelines for Older Adults**
- **Explore Budget Friendly Options**
- **Become familiar with the MyPlate tools**



Food Marketing


- **About \$14 billion per year**
- **80% or more advertises fast foods, sugary drinks, candy, unhealthy snacks**
- **Marketing impacts perceptions of a product's healthfulness**

(UConn Rudd Center for Food Policy & Obesity, n.d.)



Grocery Shopping Statistics

- **INSTORE**

- **\$55.18 – avg spent**
- **37.2% - purchase influenced by packaging**
- **Frozen food sales** 
 - **21% in dollars**
 - **13% in units**

- **ONLINE**

- **\$90.61 – avg spent**
- **16.3% - purchase influenced by packaging**
- **Shoppers by Generation**
 - **38% Millennials**
 - **29% GenX**
 - **14% Baby Boomers**
 - **4% Others**

(Supermarket News, (June 03, .2020)

Competing Messages



Ranked Diets

- **Best Overall Diets**
 - **Mediterranean**
 - **Flexitarian**
 - **DASH**



Healthy Eating

- Protects against malnutrition in all forms
- Protects against chronic conditions
- Eating a variety of foods provides **nutrients** needed to maintain your health and have energy



(Healthy Diet, 2020; BreastCancer.org, 2020; photocredit: kindpng.com, 2019)

American Diet

- **Saturated Fat**
 - **Heart disease**
 - Depression, osteoporosis, cognitive decline, multiple sclerosis, chronic conditions
- **Added Sugars**
 - **Weight gain, T2 diabetes**
 - heart disease, chronic conditions
- **Sodium**
 - **Heart Disease, high blood pressure, stroke**
 - Calcium loss, stomach cancer



Needs As We Age

- Plenty of nutrients, but **FEWER** calories
- Manage chronic conditions
- Drink plenty of fluids
- Utilize herbs and spices instead of salt
- Enjoy meals as a social event



Food and Nutrition Research

- **1926**
 - **First Vitamin is Isolated**
- **1950 – 1970**
 - **Fat vs Sugar**
- **1977**
 - ***Dietary Goals for the United States***



Dietary Guidelines 2020 - 2025



- **Limit Added Sugars**
 - < 10% of daily calories
- **Limit Saturated Fat**
 - < 10% of daily calories
- **Limit Sodium**
 - < 2300 mg per day
- **Limit Alcoholic Beverages**
 - 2 drinks or less for males
 - 1 drink or less for females



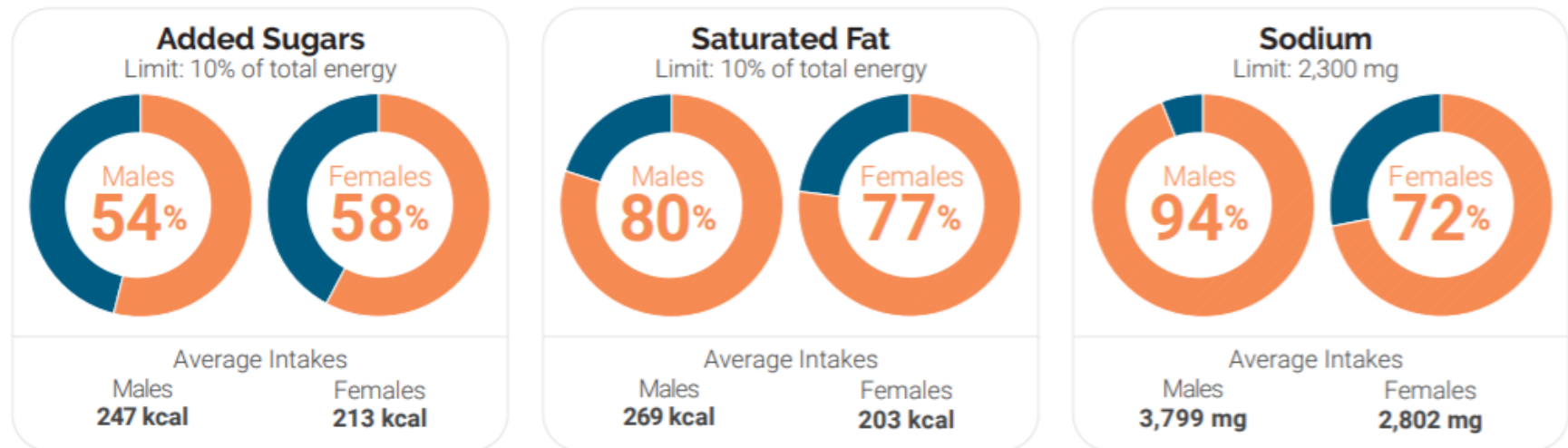
Dietary
Guidelines
for Americans

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Average Intake in USA

Percent Exceeding Limits of Added Sugars, Saturated Fat, and Sodium

● Exceeding Limit ● Within Recommended Limit



Data Sources: Average Intakes and HEI-2015 Scores: Analysis of What We Eat in America, NHANES 2015-2016, day 1 dietary intake data, weighted. Recommended Intake Ranges: Healthy U.S.-Style Dietary Patterns (see [Appendix 3](#)). Percent Exceeding Limits: What We Eat in America, NHANES 2013-2016, 2 days dietary intake data, weighted.

Is Processed Food Okay



- 1) **Unprocessed or minimally processed foods**
 - Fresh fruits, vegetables, whole grains, nuts, meats, milk
- 2) **Processed culinary ingredients**
 - Oils from plants, seeds, & nuts, flour & pastas from whole grains
- 3) **Processed foods**
 - Foods from Groups 1 & 2 with added sugar, salt, or fat

(Monteiro et.al., (2019), FAO, United Nations)

Ultra Processed Foods

Groups 1, 2, & 3

Emulsifiers

Preservatives

Thickeners

Artificial colors & flavors

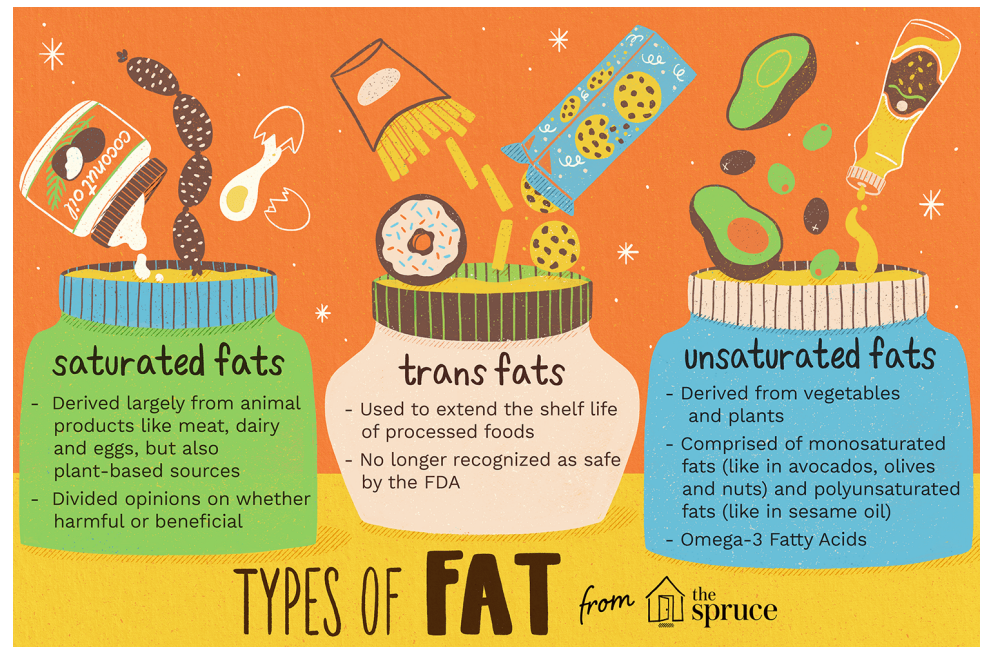
(Harvard.Edu, Processed Foods and Health, 2021)



(Image Credit : Healthy Women, 2016)

Trans Fats Ban

- Chemically altered vegetable oil structure
- Raises LDL and lowers HDL cholesterol
- Shelf stable & fast foods
- **June 18, 2018 - FDA**
- **manufacturers can no longer add to food products**
- **January 1, 2020**
compliance date



(Haynes, F., the spruce Eats, 05/18/2020)

Food as Food Groups

- Like foods have similar key **nutrients**
- Each group has a **variety** of foods
- Each group has some foods that are **better sources** of nutrients



Nutrients in Food Group



**Complex CHO,
fiber, thiamin,
riboflavin,
niacin, folate,
iron,
magnesium,
selenium**



**Potassium, Vit C,
Vit A folic acid,
fiber**



**Potassium, Vit C,
folic acid, fiber**



**Protein,
niacin,
thiamin,
riboflavin, B6,
Vit E, iron,
zinc,
magnesium**



**Calcium, protein,
phosphorus, Vit A,
riboflavin, Vitb12,
potassium, zinc,
choline, selenium
magnesium, sel
Vit D**

ChooseMYPLATE.gov

Take the *What's on your plate? quiz*

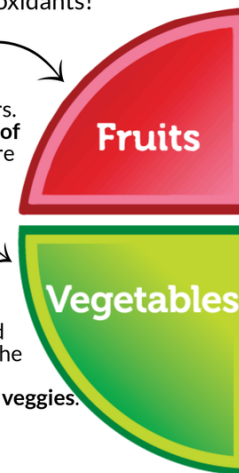
(SNAP4CT, 2018)

MyPlate: A Guide

Make half your plate fruits and veggies. They're packed with fiber & antioxidants!

Fruit:
Eat fruits of all colors. Go for fruit instead of juice, which has more fiber and fewer calories.

Vegetables:
The more colors and types that you eat, the better! Aim to get mostly non-starchy veggies.



Grains:
Eat mostly whole grains. Refined grains, like white bread and white rice, have less nutrition. Whole grains have more fiber, iron, and B vitamins.

Dairy:
3 servings per day gets you the calcium you need. Choose low-fat for fewer calories.

Protein:
A palm-sized amount at lunch and dinner is all you need. Beans, nuts, fish, and chicken are good, lean choices.

How Can I Get Started

- Quick Self-assessment Quiz
- Simple Questions
- Snapshot of Food Choices
- Sync with the *Start Simple* app



No Cost
Individualize It
Easy to Use

Start Simple



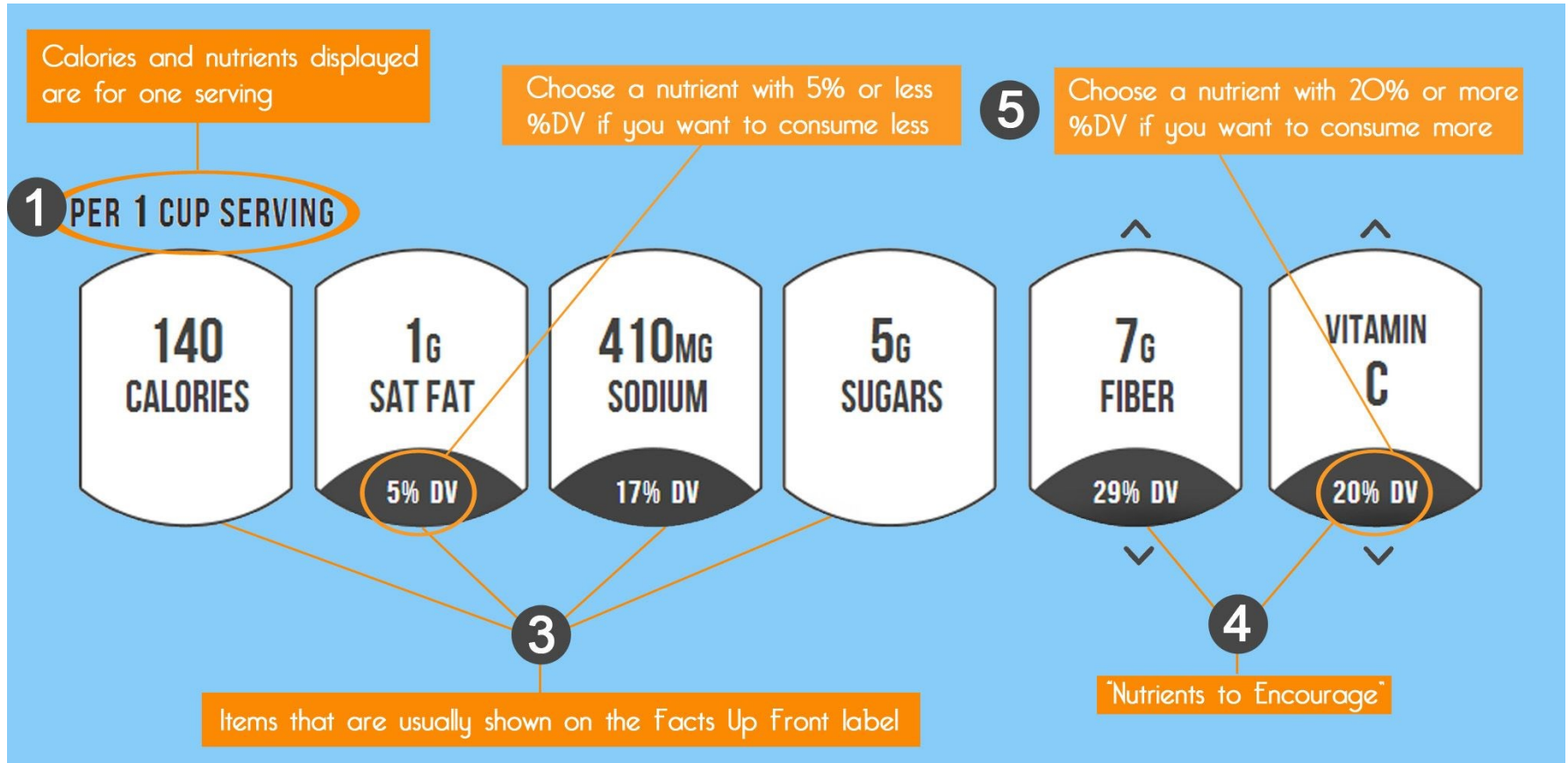


Food Group Based

Budget Shopping



Facts Up Front



Study the Ingredient List

- Focus on the **first 3** ingredients
- Go for products with **shorter ingredient lists**
- **Don't be fooled** by healthy sounding ingredients
- **Forget** front-of-the-box claims



SODIUM
NITRATES &
NITRITES



SUGAR IN ALL
FORMS



ARTIFICIAL
FLAVORS &
COLORS



ARTIFICIAL
SWEETENERS



CORN,
VEGETABLE,
SOYBEAN OIL



POTASSIUM OR
SODIUM
BENZOATE



CARRAGEENAN

Fruits

- **Buy fresh in season**
- **Frozen**
- **Canned without added sugar**
- **Add to fresh water**
- **Add avocado to smoothies**
- **Plant a fig tree**



Vegetables

- **Variety of colors**
- **Buy in season**
- **Canned – No salt**
- **Frozen varieties**
- **Avoid sauces and butters**
- **Roast**
- **Pop wilted or leftover veggies in soups**



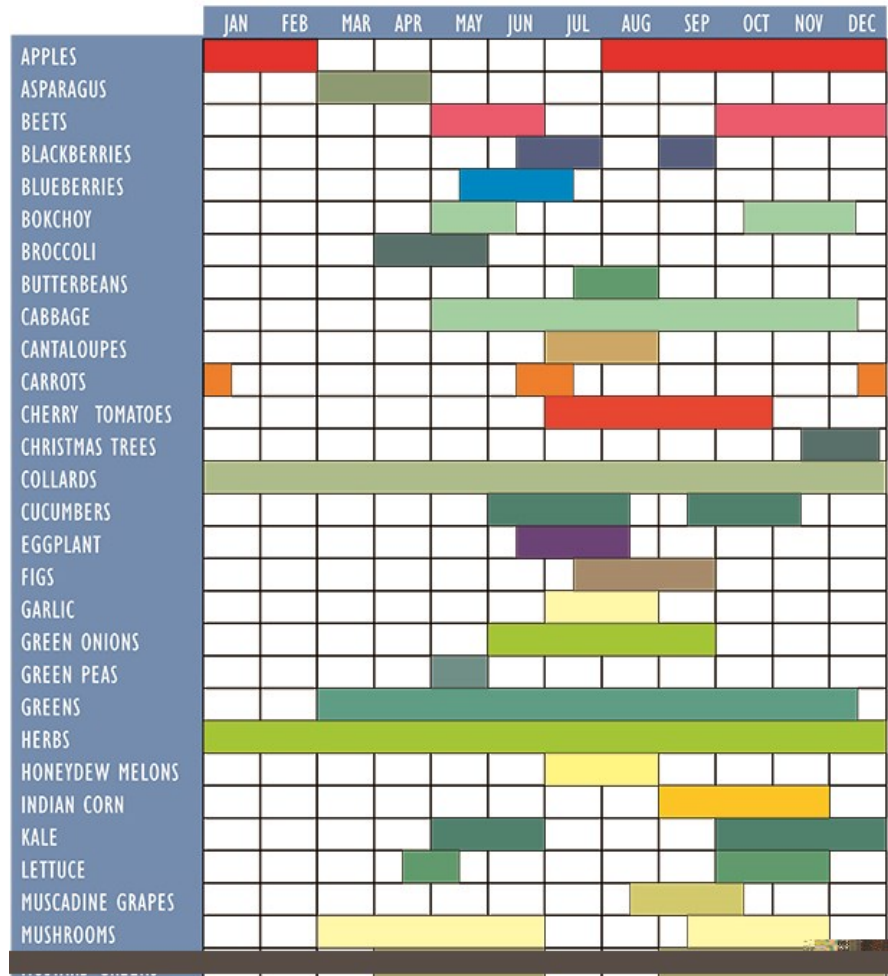
<https://www.ncagr.gov/markets/chart.htm>

What's in Season?

North Carolina Fruit and Vegetable Availability



You can use this guide to choose the freshest, best tasting produce obtainable!
Insist on buying local NC grown food in grocery stores, restaurants, in the work place and schools, or -
buy direct from a local NC grower at a farmers market, pick-your-own or roadside farm market.



Fruits and Vegetables

- Buy in season
- Go to the farmers market at the end of the day
- Join a CSA
- Buy only what you can use
- Stock up on frozen fruits & vegetables



Animal Protein

PROTEIN

- Buy family pack – freeze what you don't use
- Bone in meats
- Canned & frozen fish
- **EGGS**
- Avoid processed meats



Grass Fed Beef

- **More expensive**
- **Protein**
- **B Vitamins**
- **More Vitamin C & E**
- **Lower in saturated fat**
- **2-6 X more Omega 3**
- **Circumstantial Evidence**



(Provenza, F. (2019) Frontiers in Nutrition. doi: [10.3389/fnut.2019.00026](https://doi.org/10.3389/fnut.2019.00026))

Plant Proteins

- **Beans, Peas, Legumes**



- **Iron, zinc, folate, Omega 3**
- **Fiber and complex CHO**
- **Gluten free**
- **Vegan**
- **Mono-unsaturated fats**
- **Phytochemicals**

Plant Proteins

- **Nuts and Seeds**
- **Unsaturated fats**
- **Omega-3 fatty acids**
- **Antioxidants**
- **Protein**
- **Fiber**
- **B Vitamins**
- **Vitamin E**

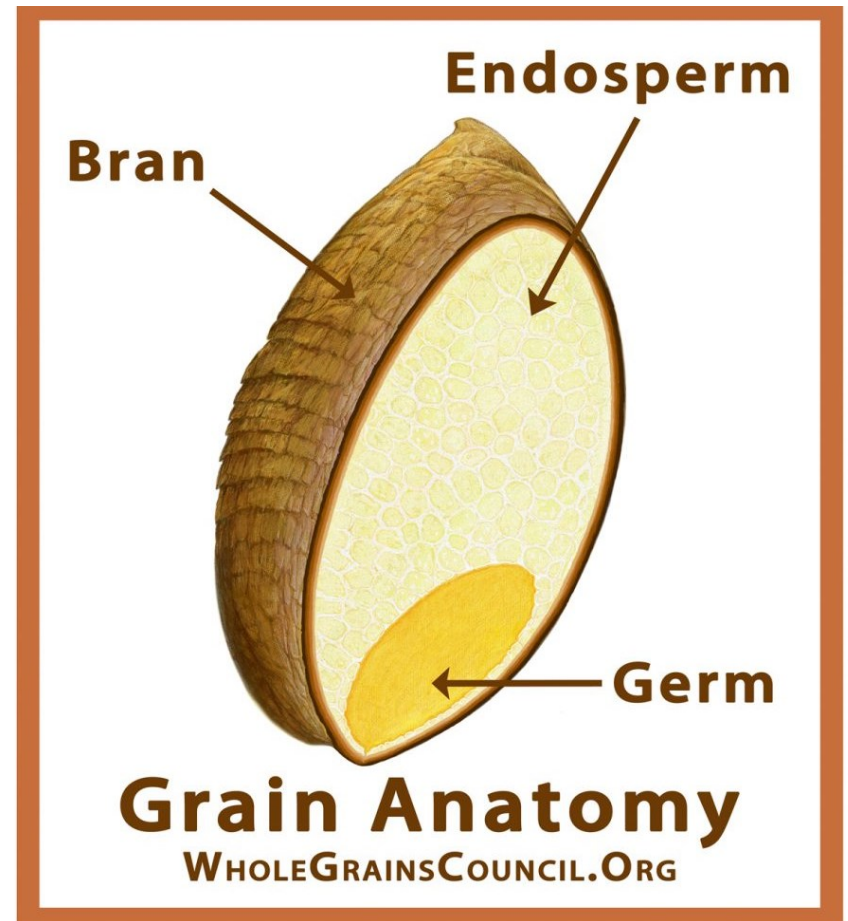


Using Plant Proteins

- **Soy products**
 - Tofu, tempeh, edamame
- **Nut spreads**
 - Peanut butter, almond, walnut
- **Seeds**
 - Pumpkin, sunflower, flax, chia
- **Add to:**
 - Stir fry
 - Salads and soups
 - Cereal
 - Muffins
- **Make:**
 - Pesto
 - Pie crusts
 - Flour
 - Coating for fish

Grains

- **Go WHOLE GRAIN**
 - Complex Carb and Fiber
- Brown rice and pasta
- Old fashioned oats
- Cereals
- Barley
- Quinoa
- Seeded breads
- Pop your own popcorn
- Add to soups
- Add to ground meats



Dairy

- **Low fat**
- **Unflavored yogurt**
- **Soft and hard cheeses**
- **Evaporated milk**
- **Avoid cheese products!**



Seasoning on the Cheap

- Purchase at a busy store
- Buy small amounts
- Try ethnic markets
- Make your own mixes

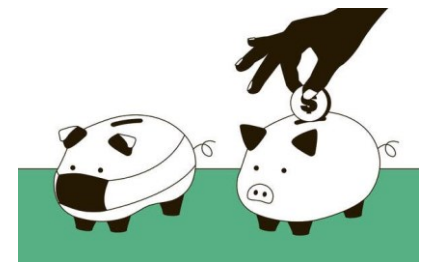
BASICS

- Lemon
- Olive oil
- Mustard
- Vinegar



Budget Grocery Shopping

- Join the store loyalty program
- Try a CSA
- Ask around – social media
- Read stores sales flyers
- Try online shopping
- Eat before you shop
- Avoid the checkout candy and chips
- Senior discount
- Store brands
- Use coupons
- Buy what you can use
- Use leftovers
- Use your freezer



Recipes & Info



- [Eatright.org/food/nutrition](https://www.eatright.org/food/nutrition)
- [Chefabbiegellman.com](https://www.chefabbiegellman.com)
- [Chefjen.com](https://www.chefjen.com)
- [Myplate.gov](https://www.myplate.gov)
- [Kam's Kitchen|Kamaria Mason](#)
- [Kimrosedietitian.com](https://www.kimrosedietitian.com)
- [Snaped.fns.usda.gov](https://snaped.fns.usda.gov)
- [Tastenutritionconsulting.com](https://www.tastenutritionconsulting.com)
- [Theafricanpotnutrition.com](https://www.theafricanpotnutrition.com)
- [Wellplated.com](https://www.wellplated.com)
- [Wholegrainscouncil.org](https://www.wholegrainscouncil.org)

MyPlate.com

- **Anti-inflammatory**
- **Gut Microbiome**
- **Whole Food**
- **Hearty Healthy**
- **Diabetes Prevention**
- **Calorie Controlled**
- **Less Sugar**
- **Plant Based**
- **Mediterranean**
- **Vegan**
- **Flexitarian**

Thank You!



**Eat plenty of fruits & vegetables
Go for healthy fats
Vary your protein
Get enough fiber
Choose carbs wisely
Buy what YOU will eat**

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THANK YOU

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