

FOOD4HEALTH GUIDELINES

FOR ADULTS AND CHILDREN OVER 6

Unprocessed, diverse, lower carb, high nutrient-density – priorities for healthy eating!

Daily consumption of a diverse, varied and balanced range of fresh, largely unprocessed foods between ≥ 5 h periods of fasting by day and ≥ 12 h overnight (i.e. 'intermittent fasting'), along with regular physical activity, is the foundation for a healthy lifestyle



10 KEY POINTERS

- 1 Macronutrient composition by energy contribution (kcal or kJ) should be approximately 20% protein (4 kcal/g), 30% carbohydrates (4 kcal/g) and 50% fats (9 kcal/g)
- 2 Minimise consumption of highly processed food
- 3 Consume plenty of fresh, raw foods
- 4 Avoid high-temperature cooking methods (frying, grilling), unless brief. Minimise heat-damage to proteins, fats, vegetables, starches and other carbs by using slow cooking methods
- 5 Healthy fats for cooking include extra virgin coconut oil, unfiltered extra virgin olive oil and butter (the latter assuming no lactose intolerance)
- 6 Consume plenty of fresh herbs and non-irradiated, preferably organic, spices
- 7 Avoid snacking and try to maintain 5 or more hours between meals
- 8 Consume at least 1.5 litres of spring or filtered water daily (more if exercising intensively), between meals
- 9 Avoid all foods which trigger intolerance or allergy (concentrated sources of nutrients)
- 10 Seek advice from a qualified and experienced health professional on the most appropriate supplements (concentrated sources of nutrients)

www.anhinternational.org

anhinternational anhcampaign ANHIntl

alliance for
natural health
INTERNATIONAL