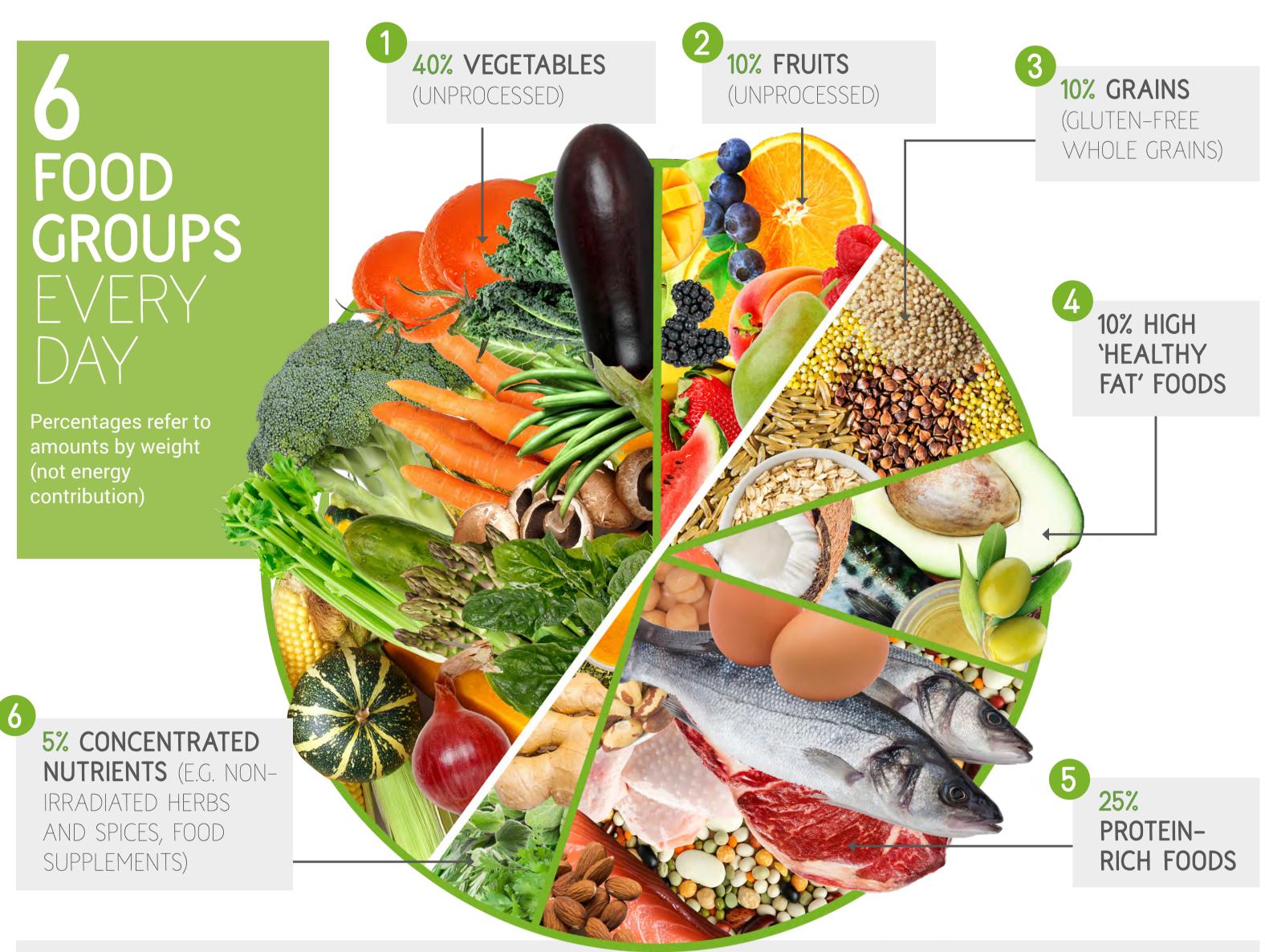
FOOD4HEALTH GUIDEI INES

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 ≥5h periods of fasting by day and ≥12h overnight (i.e. 'intermittent fasting'), along with regular physical activity, is the foundation for a healthy lifestyle



10 KEY POINTERS

- 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)
- Minimise consumption of highly processed food
- Consume plenty of fresh, raw foods
- 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
- Healthy fats for cooking include extra virgin coconut oil, unfiltered extra virgin olive oil and butter (the latter assuming no lactose intolerance)
- Consume plenty of fresh herbs and nonirradiated, preferably organic, spices
- 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)

