WHAT'S UP WITH CHOLESTEROL?

A Product of Dispersion

Healthy eating never tasted so good!

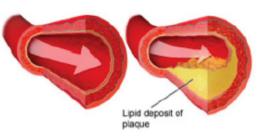
MYTHS ABOUT YOUR CHOLESTEROL ANSWERED

When it comes to your heart health, cholesterol is a critical factor. It's important to know the facts about cholesterol and how it affects your health. Over the years, cholesterol has gotten a negative association with heart hearth, but it is good to understand the reasons why we need cholesterol in our bodies. Cholesterol is responsible for many bodi ly functions. Cholesterol is also essential for synthesizing critical hormones, such as testosterone, progesterone, and estrogen. High cholesterol does not discriminate against body type or age. Just because you are thin, does not mean you are not at risk for heart disease. With that being said, you should not wait unti I middle age to check your cholesterol levels. Early awareness is the key to avoid being at risk for heart disease. Some people substitute margarine for butter, bel ieving it is a healthier alternative. In fact, both are high in fat and should be moderated accordingly. When choosing a margarine, pick a vegetable oi l-based spread, preferably one containing plant sterols. This may lower the level of bad cholesterol.

The nutrition label can be deceiving, so knowing what you are looking for can help you make the heart healthy choice. Many "low-cholesterol "foods contain high levels of saturated fat and/or trans fat — both of which contribute to high blood cholesterol . Look for the amount of saturated fat, trans fat, cholesterol, and total calories in a serving of the product. Don't forget to check how much one serving size is (it's usual ly smal ler than you think! One serving of butter or margarine is 1 tsp). The first ingredient l isted is the one used most in the product, so choose products where fats and oi ls appear toward the end of the list. When possible, try to avoid trans fats, which are found in baked goods, cakes, crackers, pies, and some margarine and dairy products.

Normal Artery

Narrowing of Artery



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CAN YOU SPOT THE MYTH ABOUT CHOLESTEROL?

THIN PEOPLE DON'T HAVE TO WORRY ABOUT THEIR CHOLESTEROL

YOU DON'T HAVE TO HAVE YOUR CHOLESTEROL CHECKED UNTIL MIDDLE AGE

YOU SHOULD USE MARGARINE INSTEAD OF BUTTER

IF THE LABEL SAYS, "NO CHOLESTEROL," IT MEANS IT'S "HEART - HEALTHY"

As of September 10th, 2018

UNDERSTANDING **FOOD LABELS**

Start here. Note the size of a single serving and how many servings are in the package.

Check total calories per serving. Look at the serving size and how many servings you're real ly consuming. If you double the servings you eat, you double the calories and nutrients, including the Percent Dai ly Value (% DV).

Limit these nutrients. Remember, you need to I imit your total fat to no more than 56-78 grams a day — including no more than 16 grams of saturated fat, less than two grams of trans fat, and less than 300 mg cholesterol (for a 2,000 calorie diet).

Get enough of these nutrients. Make sure you get 100 percent of the fiber, vitamins, and other nutrients you need every day.

Quick guide to % DV. The % DV section tells you the percent of each nutrient in a single serving, in terms of the daily recommended amount. As a guide, if you want to consume less of a nutrient (such as saturated fat, cholesterol or sodium), choose foods with a lower % DV - 5 percent or less is low. If you want to consume more of a nutrient (such as fiber), seek foods with a higher % DV — 20 percent or more is high.

Always be aware of ingredients with the word "hydrogenated" on your food label . Products that are marketed as "heart healthy" have this hidden name to fool you. This ingredient is another name for trans fat and should be avoided when choosing your products.

KNOW YOUR NUMBERS

Total Cholesterol Level	Category	
Less than 200 mg/dL	Desirable	
200-239 mg/dL	Borderline High	
240 mg/dL and above	High	
LDL Cholesterol Level	LDL Cholesterol Category	
Less than 100 mg/dL	Optimal	
130-159 mg/dL	Borderline high	
160-189 mg/dL	High	
190 mg/dL and above	Very high	
HDL Cholesterol Level	HDL Cholesterol Category	
Less than 40 mg/dL (men); Less than 50 (women)	Low	
60mg/dL and above	High/Desirable	

		NUTRITION FA	CTS		
Start h	ere	Serving Size 1 Slice (47g)			
		Seving Per Container 6			
Check	the —	Amount Per Serving Calories 160 Calori	es from Fat 90		
total calc					
per ser	ving r	Total Fat 10g	15%		
Limit these _	Saturated Fat 2.5g	11%			
nutrients		Trans Fat 2g			
		Cholesterol Omg	0%		
		Sodium 300mg	12%		
Get enough of – these nutrients		Total Carb 15g Dietary Fiber less than 1g	5% 3%		
		Sugars 1g	576		
		Protein 3g			
	Vitamin A 0%	Vitamin C 4%			
		Calcium 45%	Iron 6%		
		Thiamin 8%	Riboflavin 6%		
		Niacin 6%			
	*Percent Daily Values are based on a				
Quick Guid					
% Daily Va 5% or less is					
20% or n		your calorie needs.			
is	high				
	FLOUR, NIACIN, REDUCED IRON THIAMINE, MONONITRATE (VITAMIN B1) PARTIALLY HYDROGENATED SOYBEAN OIL, SUGAR, HIGH FRUCTOSE CORN SYRUP, LEAVING (BAKING SODA CALCIUM PHOSPHATE), SALT, NATURA FLAVOR (CONTAINS SESAME), SODIUM STEAROYL LACTYLATE (DOUGH CONDITIONER), SOY LECITHIN (EMULSIFIER)				
-					
GOOD FATS					
• HEALTHY SOURCES OF FATS TO INCORPORATE INTO YOUR SNACKS AND MEALS:					
	• 23 ALMONDS, WALNUTS, CASHEWS, PINE NUTS,HAZELNUTS, OR PISTACHIOS				
	• 1/2 CUP SUNFLOWER, PUMPKIN, SESAME, OR FLAX SEEDS				
	• 3 OZ. FATTY FISH SUCH AS: SALMON, TUNA, MACKEREL, HERRING, TROUT, SARDINES (ABOUT THE SIZE OF A DECK OF CARDS)				
	• VEGETABLE BASED OILS SUCH AS: OLIVE, CANOLA, SUNFLOWER, PEANUT, ORSESAME OIL WHEN PREPARING				

YOUR DISHES