

Eating right for a healthier heart

Eating fewer high-fat, high-cholesterol foods and watching calories are important steps to a healthier diet and a healthier heart.

Guidelines for a healthy diet

With your doctor, determine the number of calories you need each day to achieve or maintain a healthy body weight.

- Eat fewer high-fat foods
- Lower cholesterol intake to less than 300 mg per day
- Keep fat intake to $\leq 30\%$ of your total daily calories
- Choose foods high in starch and fiber
- Replace some saturated fat with unsaturated fat (limit saturated fat to 8% to 10% of total daily calories)
- If you drink alcohol, do so in moderation

Read the labels to find the fat

To calculate the percentage of fat per serving:

Take the number of fat calories and divide it by the total number of calories

$$90/100 = 90\% \text{ of calories from fat (this is a food to avoid)}$$

INGREDIENTS: PASTEURIZED MILK AND CREAM, CHEESE CULTURE, SALT, STABILIZERS (XANTHAN AND/OR CAROB BEAN AND/OR GUAR GUMS)

Nutrition Facts

Serv Size 1 oz (28g/1/8 pkg.)
Servings 8
Calories 100
Fat Cal 90

	Amount/serving	% DV*	Amount/serving	% DV*
Total Fat	10g	15%	Total Carb	less than 1g 0%
Sat Fat	6g	30%	Fiber	0g 0%
Cholest	30mg	10%	Sugars	less than 1g
Sodium	90mg	4%	Protein	2g

*Percent Daily Values (DV) are based on a 2,000 calorie diet.

Vitamin A 6% • Vitamin C 0% • Calcium 0% • Iron 0%

To choose low-fat products, ask yourself:

- 1. Is fat a major ingredient?** Read food labels. To avoid too much fat or cholesterol, go easy on products that list any ingredient high in saturated fat or cholesterol first (eg, oils, lard, cheese).
- 2. Is there more than one type of fat in the product?** When you see several high-fat ingredients on a label, the product could have too much fat.
- 3. Is the serving size appropriate?** When you are figuring out the fat content in a food, make sure you use a serving size that is close to what you would really eat—which could be more than the label says.

Eating out

Be just as careful when you dine out as you are when you make your own meals!

Salad



Use vegetable oil and vinegar dressings

Use margarine instead of butter if desired

Bread

Chicken

Eat broiled or grilled chicken; remove skin before eating

Steak

Ask the chef to trim off excess fat before cooking

Hamburger



Avoid cheese or mayonnaise toppings—add tomato or lettuce instead

Fish

Select broiled or poached fillets

Pasta

Use marinara, clam, or tomato sauce without meat or sausage (avoid cream sauce)

Pizza

Choose vegetable toppings instead of cheese or meat toppings

Baked potato

Avoid toppings such as butter or sour cream

Vegetables

Eat plenty of these, but without heavy sauces

Dessert

Sherbet and fresh fruit are excellent choices

Coffee, tea

Use skim milk or nondairy, nonfat creamer

Choose your low-cholesterol, heart-healthy diet

To get the nutrients you need, you have to eat a variety of foods from the different food groups. After determining your dietary goals with your doctor, adjust the number and size of portions to reach and stay at your healthy body weight.

	Choose	Go Easy	Avoid
Meat, poultry, fish, and shellfish (up to 6 ounces/day)	Lean cuts of meat with fat trimmed, chicken and turkey without skin, fish	Shellfish	"Prime"-grade fatty cuts of meat, goose, duck, liver, kidneys, sausage, bacon, regular luncheon meats, hot dogs
Dairy products (2 or more servings/day; 3-4 for pregnant or breastfeeding women)	Skim milk, 1% fat milk, low-fat buttermilk, evaporated skim milk, low-fat yogurt, low-fat cottage cheese, cheeses with no more than 3 grams of fat per ounce	2% fat milk, yogurt, part-skim ricotta, part-skim or imitation hard cheeses (like part-skim milk mozzarella), "lite" cream cheese, "lite" sour cream	Whole milk, cream, half-and-half, imitation milk products, whipped cream, custard-style yogurt, whole-milk ricotta, hard cheeses (like Swiss, American, cheddar, muenster), cream cheese, sour cream
Eggs	Egg whites, cholesterol-free egg substitutes	Egg yolks (3-4/week)	
Fats and oils (approximately 5-8 teaspoons/day)	Corn, olive, canola, safflower, sesame, soybean and sunflower oils; margarine that has liquid vegetable oil as the first listed ingredient and <2 grams of saturated fat per serving	Nuts, seeds, avocados, olives, peanut oil	Saturated fat, butter, lard, bacon fat, coconut, palm, and palm kernel oils
Breads, cereals, pasta, rice, dried peas, and beans (6 or more servings/day)	Most breads, water bagels, English muffins, rice cakes, low-fat crackers (like matzo, bread sticks, rye crisps, saltines); hot and cold cereals; spaghetti, macaroni, noodles, and any grain rice; dried peas and beans; plain baked potato	Store-bought pancakes, waffles, biscuits, muffins, and cornbread	Croissants, sweet rolls, danish, doughnuts, and crackers made with saturated oils; granola-type cereals made with saturated oils; egg noodles, pasta, and rice prepared with cream, butter, or cheese sauces; scalloped potato
Fruits and vegetables (5 or more servings/day)	Fresh, frozen, or dried fruits; canned fruits (watch sodium content)	Canned fruit in heavy syrup	Coconut, vegetables prepared in butter, cream, or sauce
Snacks (in very limited amounts)	Sherbet, sorbet, Italian ice, low-fat frozen yogurt, popsicles, angel food cake, fig bars, gingersnaps, low-fat jelly beans and hard candy, plain popcorn, pretzels, fruit juices, tea, coffee	Ice milk, fruit crisps and cobblers, homemade cakes, cookies and pies prepared with unsaturated oils	Ice cream, frozen tofu, candy, chocolate, potato chips, buttered popcorn, milkshakes, frappes, floats, eggnog, store-bought pies, most store-bought frosted and pound cakes



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