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|  | **Best Choices** | **Eat in Moderation** | **Eat only occasionally** |
| Contain least fat especially saturated fat, sugar and salt | e.g.1 portion 2-3 times per week | Contain too much fat, saturated fat, sugar or salt |
| **Bread, other cereals and potatoes**  Eat plenty and choose the higher fibre varieties when you can | All breads and cereals without sugar coating (preferably choose wholegrain varieties), pasta, bulgar wheat, couscous, rice, oats, chapattis without fat. Potatoes: boiled, jacket  Teacakes, scones, crumpets, crisp breads, plain semi-sweet biscuits, ginger nuts. | Sugar coated cereals.  Potatoes: oven chips, roast potatoes prepared with suitable oil (see fats).  Sweet cream-filled or chocolate biscuits, pancakes, doughnuts. | Naan breads, fried rice or noodles.  Potatoes: those cooked in unsuitable oil or fat, bought fries.  Croissants, brioche. |
| **Fruit and vegetables**  This includes juice, fresh, dried, frozen and tinned varieties. Choose at least 5 servings a day.  1 portion of fruit and vegetables equals:  1 bowl salad  1 piece fruit  ½-1 tablespoons dried fruits  2-3 tablespoons vegetables | Fruit: fresh, frozen, dried, canned (preferably in juice)  Vegetables: fresh, frozen, canned (preferably without salt or sugar)  Vegetables roasted or fried in suitable oil (see fats).  Salad vegetables | Vegetables roasted or fried in unsuitable oil (see fats). | Coleslaw and other prepared salads in mayonnaise or dressing. |
| **Milk and dairy foods**  Eat moderate amounts & choose lower fat versions whenever possible | All milk, but preferably choose skimmed or semi-skimmed.  Milk and yogurt with added plant sterols or stanols.  Soya milk.  Low fat and diet yoghurt or fromage frais. Low fat cream alternatives.Cottage cheese, reduced fat cheeses, cheese spread. | Condensed milk, evaporated milk.  Greek yoghurt, crème fraiche, single cream.  Edam, Gouda, Brie, Camembert, Cheddar, Cream cheese (but keep portions small) | Double or clotted cream  Large portions of full fat cheese |
| **Meat, Poultry, Fish, Eggs** **and vegetarian alternatives**  Eat moderate amounts & choose lower fat versions when you can  Look for items canned in water rather than brine where possible.  Choose at least 2 portions of fish a week, one of which should be oily.  Oily fish is in the best choice column as it contains essential omega 3 fats. | Trimmed, lean cuts of beef, port, lamb, bacon, ham – cooked without fat.  Lean beef mince.  Chicken and turkey , skin removed.  Fish (white & oily), grilled, baked, microwaved or cooked with suitable oil.  Most fish tinned in brine oil or water Fish fingers grilled Shellfish – cooked without fat and without mayonnaise  Eggs – boiled, poached or fried in suitable oil.  Soya mince, Quorn, Tofu  Pulses e.g. baked beans, lentils, butter beans, kidney beans, chickpeas | Beef mince  Corned beef  Mackerel, sardines etc in oil or sauce  Eggs fried in unsuitable oil  Nuts; peanuts, walnuts, almonds, brazils, cashews, hazelnuts (preferably unsalted) | Fatty meats  Pork pies sausages, pate  Fish battered or fried in unsuitable oil  Shellfish in mayonnaise or dressing  Taramasalata  Omelettes, scrambled eggs, scotch eggs. |
| **Fats & oils**  Use small amounts and use unsaturated varieties. Use varieties low in saturated and trans fats. | Cholesterol lowering spreads with added plant sterols or stanols.  Low fat spreads  Spreads labelled high in unsaturated fats  Oils high in unsaturated fats e.g. sunflower oil, rapeseed oil, soya oil, olive oil. | Blended vegetable oils | Spreads and margarines containing hydrogenated fats. Butter, lard, dripping, suet, ghee.  Palm oil, coconut oil. |
| **Snacks and prepared food** | Ready meals containing less than 10g fat per serving. Tomato based pasta sauces  Olives, gherkins, pickled  onions  Breadsticks | Crisps, savoury cheese snacks | Cheese dishes e.g. macaroni cheese  Pastry dishes e.g. quiche, Cornish Pasties, Samosas, Spring Rolls, pies takeaways; Curries, pizzas, lasagne  Instant pot snacks, packet soups |

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| **Sweet foods and desserts**  Only use small amounts | Jelly, sorbet  Reduced sugar jams and marmalades; yeast extract  Home baked cakes made with suitable fats  Fruit gums and jelly babies, sugar-free gum  Soya desserts  Canned/homemade milk pudding made with low fat milk | Canned mild puddings and custard, fruit crumbles  Fruit cake  Jam, marmalade, honey  Peanut butter, chocolate spread | Sweet pastries and pies, cream cakes  Bought cakes made with suitable fats,  Luxury ice creams  Chocolate, toffee, caramels |
| **Sauces and dressings**  Choose fat fee and low fat alternatives  Have dressing on the side rather than coating the entire salad | Herbs, spices, mustard, lemon juice, vinegar, ketchup, salad cream, reduced calorie dressings  Low fat mayonnaise | Sweet pickle piccalilli | Mayonnaise  Full fat creamy salad dressings |
| **Drinks** | Water, tea, coffee, low calorie soft drinks, low calories instant hot chocolate drinks, hot drinks made with skimmed or semi-skimmed milk | Sugary soft drinks  Alcoholic drinks | Whole milk drinks  Instant malted drinks |

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| **ADVICE FOR CHOLESTEROL LOWERING** | |
| **What is cholesterol?**  Cholesterol is a fatty substance that the liver secretes into the gut when we eat food high in saturated fat. A certain amount of cholesterol is essential for health: it is needed for the formation of cell membranes, hormones and vitamin D. But when the body has more than it can use, the excess cholesterol in the blood can cause problems by building up in the arteries and restricting blood flow.  **Eating for a health heart**  There are several small changes you can make to your diet to help improve your overall heart health:  Replace saturated and trans fats with **unsaturated fats** such as sunflower and olive oil.  **Saturated fats** can raise blood cholesterol levels. They are found in full fat dairy products such as butter and cheese and also in fatty meat products.  **Trans fats** can also raise cholesterol levels. They are found in foods containing hydrogenated oils such as pastries, cakes and biscuits and also occur naturally in lamb and beef fat and butter.  **Cut down on salt**. Salt can raise blood pressure and we all eat more than we need.  Government guidelines urge us to **eat plenty of fruit and** **vegetables** – aim for at least five portions a day, or 400g (around 1lb) in weight.  **Choose protein sources carefully** – look for lean cuts of meat or poultry, choose the lower fat varieties of dairy products and try to eat fish twice a week, particularly oily fish such as mackerel, sardines, salmon and tuna – good sources of Omega 3 oils. | **Eat well-balances meals** which are high in nutrients and **include whole grains** – try to choose high fibre variations such as wholemeal or granary bread, jacket potatoes, wholemeal pasta or brown rice.  **Keeping your heart healthy**  In addition to maintaining a healthy cholesterol leave, there are other things you can do to help keep your heart healthy.  **Be physically active**  Like any muscle, the heart benefits from being exercised. Physical activity helps strengthen your heart as well as helping to lower blood pressure and improve cholesterol levels.  **Have a health blood pressure level**  Blood pressure is the pressure of blood in the arteries. The ideal blood pressure level is less than 120/80mmHg.  **Be a healthy weight for your height**  Body Mass Index (BMI) is the best assessment of a healthy size. BMI is your weight in kilograms divided by your height in metres squared. For example, a 1.7m tall person who weighs 60kgs has a BMI of 60 divided by (1.7 x 1.7 = 2.89) = 20.76. A BMI of between 20 and 25 is normal, between 26 and 30 is overweight and over 30 is obese.  **Be a non-smoker**  The chemicals in tobacco smoke mean a smoker’s heart has to work harder and gets less oxygen than a non-smoker’s. |