

Onti-Inflammatory Lifestyle

Inflammation might be responsible for more health problems in our country than we realize!

Research is showing cardiovascular disease, metabolic syndrome, hypertension, diabetes, hyperlipidemia, Alzheimer's, asthma, eczema, (and of course anything ending with the term -itis) and much more all have one, underlying cause: Inflammation! Inflammation itself isn't a bad thing. It's our bodies natural way to respond to stress or foreign particles. The problem is when this response is chronic, our body gets damaged.

Quick Tips: Be active daily, eat a colorful and well balanced diet, get adequate restful sleep each night, manage stress and spend time doing things that you love with the people that you love.

PAREASE in your life

Veggies

Dark leafy greens, broccoli, cauliflower, cabbage, green beans, Brussel sprouts, eggplant, peppers, carrots, sweet potato, squash

Fruits

Cherries, pineapple, peaches, berries, grapes, plums, apples, melon

Omega 3's

Fatty fish (salmon, tuna, mackerel), whole grains, walnuts, green veggies.

Try to eat more Omega 3's than Omega 6's.

Monounsaturated Fats

Oils (olive, avocado, coconut, sesame), avocados

Fiber

Legumes (beans, peas, lentils, etc), whole grains, nuts, popcorn, veggies, whole fruits

Protein

Plant-based (beans, grains, nuts, seeds), grass fed or wild meat and fish

Herbs & Spices

Turmeric, ginger, garlic, paprika, rosemary, cinnamon

Desserts

Limit sweets. Dark chocolate (70% cocoa or more)

DECREASE in your life

Sugars and Simple Carbs

White breads, English muffins, bagels, white pasta, instant and white rice, corn, sweetened cereals, candy, baked goods, fruit juice

Dairy

Any dairy products that are from an animal – butter, cow's milk, cheese. Fermented dairy (unsweetened yogurt, Kefir) is okay.

Trans-fats

Partially hydrogenated oils, baked goods (cakes, pie crusts, frozen pizza, cookies), fried foods (doughnuts, French fries)

Refined Vegetable Oils from seeds

Soybean, corn, sunflower, safflower, grapeseed, cottonseed, wheat germ

Processed meats

Lunch/deli meats, hot dogs, bacon, sausage

Saturated Fats

Choose lean cuts of meat and trim visible fat.
Consider grass-fed/grass-finished, organic
sources. Limit butter and full fat dairy like cream.
Emphasize fermented dairy intake like
unsweetened yogurt and Kiefer.

Foods that may trigger intolerance

Dairy, wheat, eggs, artificial flavor, coloring (FC&C dyes) and aspartame

Consider: Magnesium supplement 100-300mg per day depending on age/weight

Minimize consumption of processed and fast food.

Shop the perimeter of the grocery store for fresh unprocessed foods.

Read food ingredient labels! Sugar and poor quality oils that cause inflammation are in EVERYTHING!