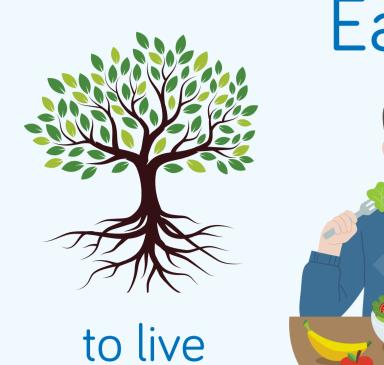
WHAI IS NUTRIION?

The process of providing or obtaining the nutrients necessary for health and growth.



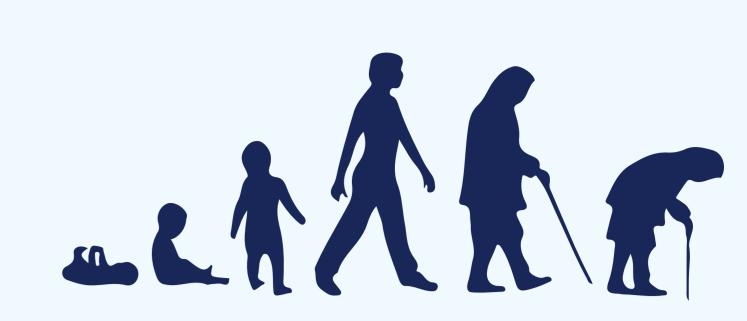




Food brings what body needs to function.

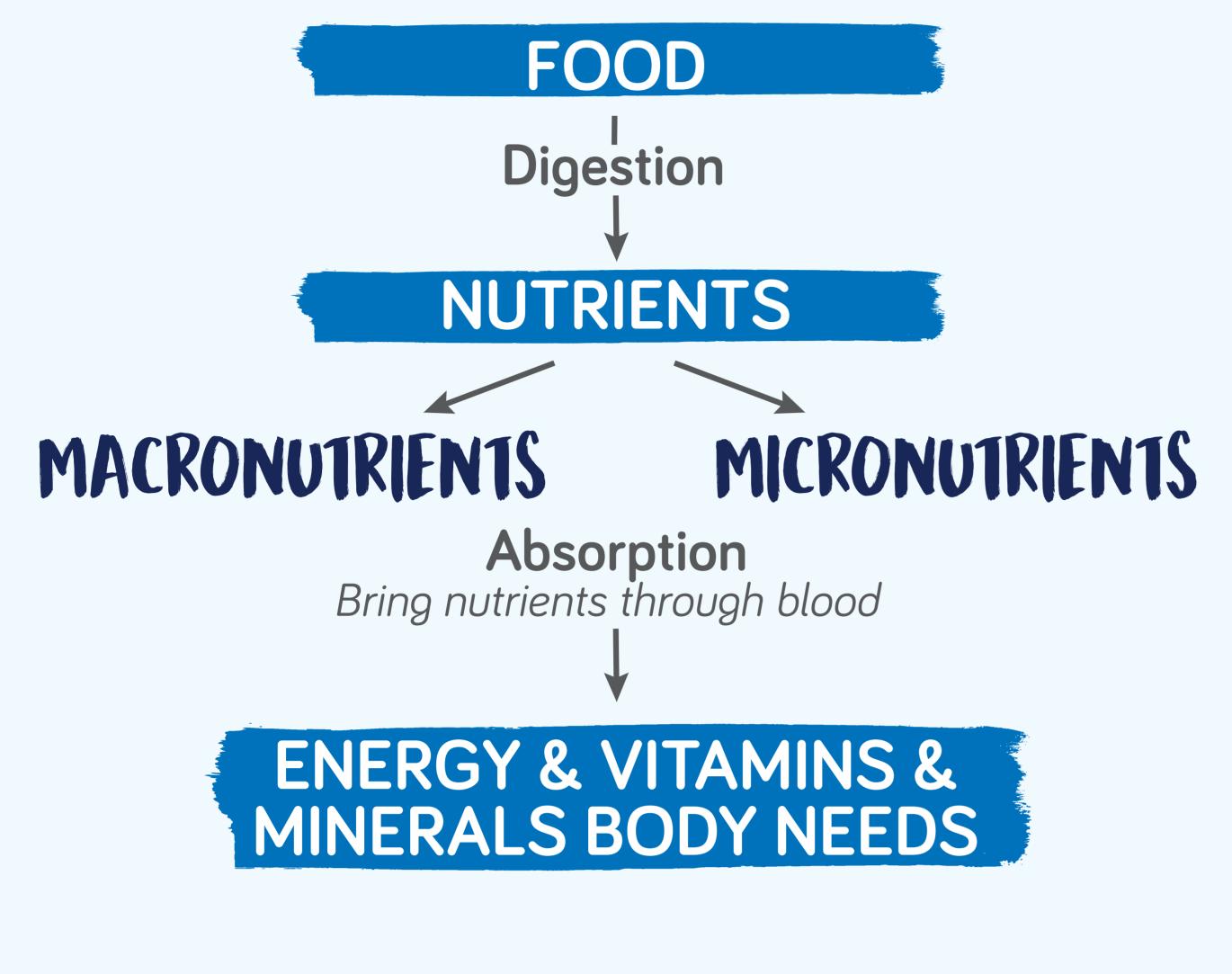
What foods does our body need?

Balanced diet with variety of food with moderation



Needs are multifactorial (incl. life stage, activities).

From food to nutrients: digestion and absorption through the gut

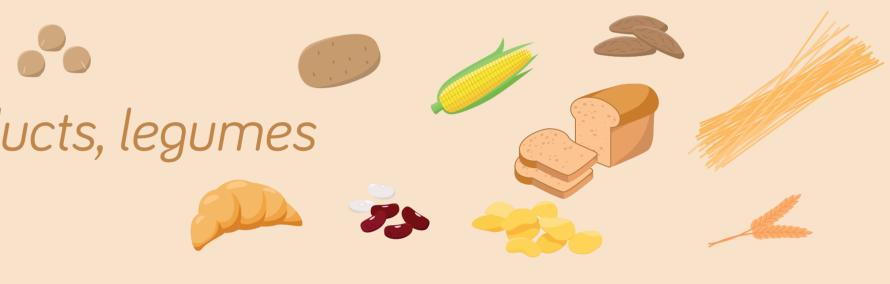




MACRONUTRIENTS



CARBOHYDRATES Whole grain cereals, fruits and vegetables, dairy products, legumes Main source of energy of the body



Simple carbohydrates Digestible



Sucrose Lactose

Max free sugars: 10% of total amount of energy



Fructose

Average adult daily needs:

55%

Complex carbohydrates

Digestible



Starch

Non digestible

Fibers

Fibers $= 25/30g^*$





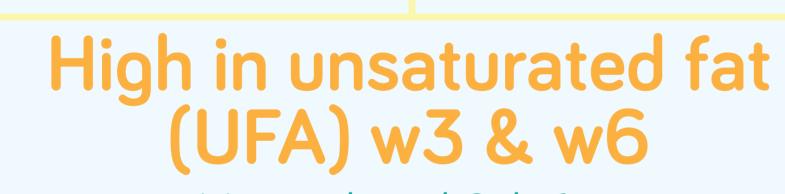


LIPIDS / FATS

Butter, oils, meat, dairy products Energy storage and several structural and functional roles.







Vegetal and fish fats Protective role against Cardio Vascular Disease 30%

High in saturated fat (SFA)

Animal origin Increase risk of Cardio Vascular Disease if excess

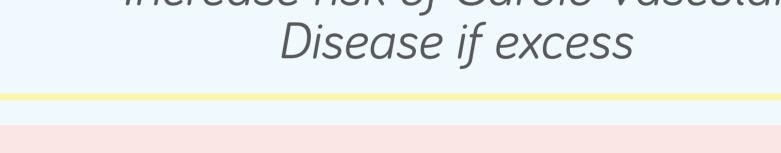






PROTEINS





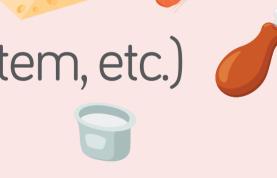




Egg, meat, fish, dairy products, soy, beans, nuts, peas







Provide **amino acids**: build and renew the body (structural role, hormone regulation, immune system, etc.)

9 essentials amino acids need to be provided by food

Plant origin

Combination needed to provide all essential amino acids

15%

Animal origin

Provide all essential amino acids

Main component of the body: 60% of adult body mass

WATER

Transports nutrients and wastes in our body, necessary for metabolic reactions, regulates T°



MICRONUTRIENTS

Adult daily needs*

MINERALS

Each mineral or trace element plays a unique and often multifactorial role

Iron (Fe)

Meat, vegetables & cereals Hemoglobin formation (oxygen transport) 9mg*

Calcium (Ca)

Dairy products, water, vegetables Structural role (eg., Muscle contraction)

950mg*

Magnesium (Mg)

Seafood, iodized salt, etc. Regular growth, development and metabolic rate 144µg*

VITAMINS

Ensure normal metabolism and physiological function

Fat-soluble: A, D, E, K

Vit D: Meat, fats, dairy products: Calcium absorption, immunity 10 - 15 µg*

Vit A: Animal products:

role in vision, growth and development, immunity $650 - 750 \mu g^*$ Vit E: Vegetal oils, whole cereals, nuts, dairy products:

antioxidant 11 - 13 mg* Vit K: Plant based food:

blood coagulation, bones metabolism 50 - 70 µg*

Water-soluble: C & B group

Vit B12: Meat, dairy products:

energy metabolism, blood coagulation, DNA synthesis 4 µg*

Vit B6: Animal and plant based food: prevent Cardio Vascular diseases, co-enzyme, hemoglobin

synthesis 2 - 3 mg* Folic acid: Plant based food:

protein metabolism 200 - 300 µg* Vit C: Fruits and vegetables: antioxidant 110 mg*

