

for a Healthy Heart

Cardiac Wellness Centre

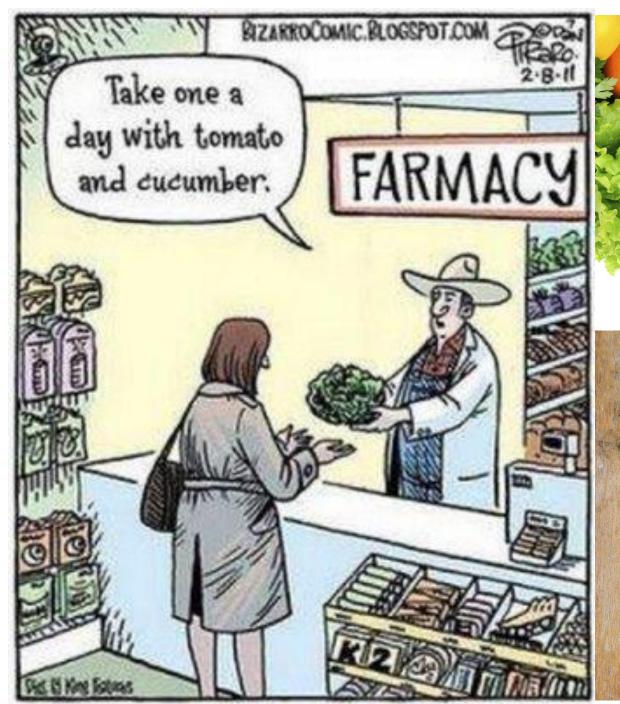
Cardiac Wellness Centre (519) 257-5111 ext. 72525



Class Outline

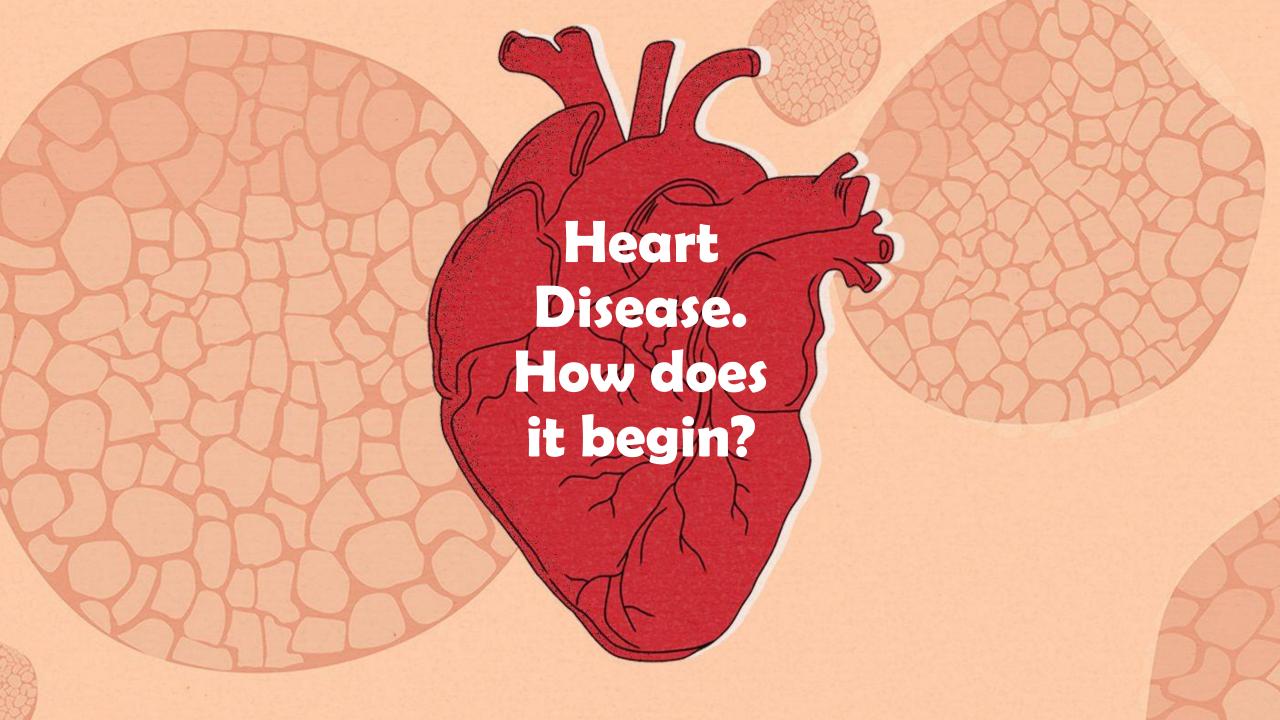
- Understanding Heart Disease
- Atherosclerosis
- Blood Lipids
- Eating for Heart Health
 - Dietary fats, sugar, fibre, sodium
 - Nutrition labels, Canada's Food Guide
- Additional resources





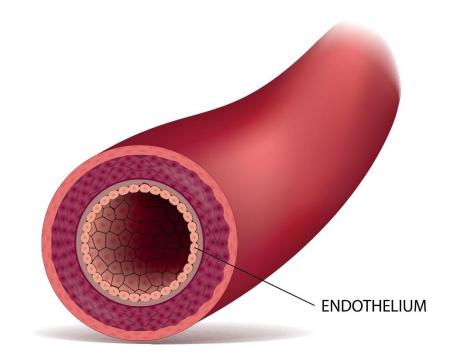




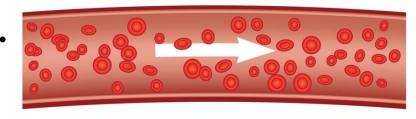


Endothelium – the inner layer of the artery

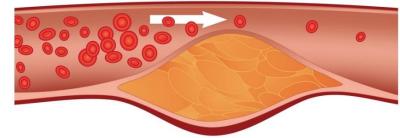
- Protects the inside of the artery.
- Can be damaged by:
 - Smoking
 - High blood pressure
 - High cholesterol
 - High blood sugar levels
 - Elevated weight
 - Nutrition choices high in sugar, salt, saturated and trans fat

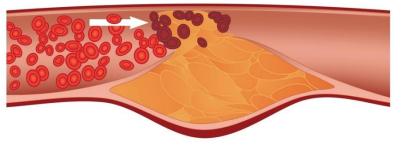


If the Endothelium gets damaged.. Your body will fix it.









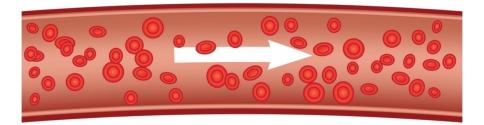
Fixing it results in inflammation, and a bandage made out of cholesterol, fats, calcium.

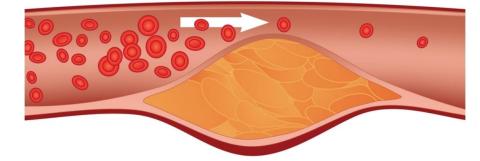
This causes

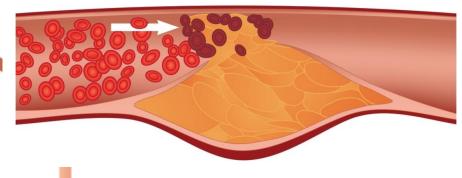
Plaque.

Atherosclerosis = Hardening of the Arteries



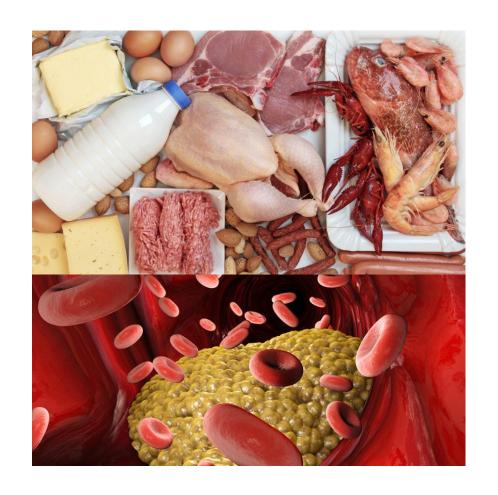






Cholesterol

- A waxy substance used to make hormones,
 Vitamin D and to keep cell membranes healthy.
- 80% of our total cholesterol is made by our livers.
- Also found in animal products such as meat, poultry, eggs and some seafood.
- Cholesterol is carried around the body by HDL (high density) and LDL (low density) "lipoproteins".



Blood Lipids (fats/oils)

LDL or "Low Density Lipoprotein" = LOUSY cholesterol.



- LDL is affected by diet and medication. It is the main predictor for plaque build up. LDL moves cholesterol from the liver around the body.
- Goal of less than 1.8

HDL or "High Density Lipoprotein" = HELPFUL cholesterol. ✓



- HDL can be increased through diet, exercise, losing weight, and changing habits such as smoking.
- Goal of greater than 1.0

Blood Lipids (fats/oils)

• TG's or Triglycerides 💢

- A type of fat in the blood.
- High TG is a risk factor for heart disease.
- Affected by nutrition choices, alcohol, blood sugars, genetics.
- Goal of less than 1.7
- Is changed to LDL (Lousy cholesterol) in the liver.



SUMMARY: Blood Lipids (fats/oils)

LIPID	RECOMMENDED RANGE (BLOODWORK)
LDL (Low Density Lipoprotein)	<1.8
HDL (High Density Lipoprotein)	>1.0
TG (Triglycerides)	<1.7

Risk Factors for Heart Disease

Non-Modifiable (what we cannot change):

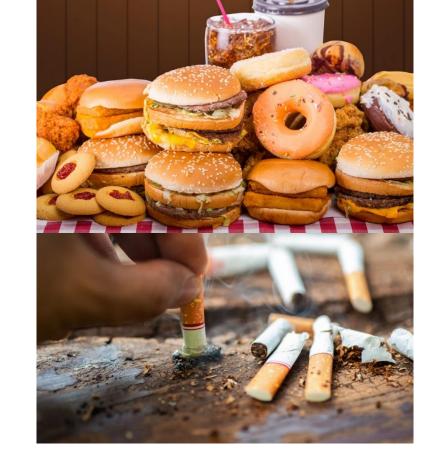
- Family history
- Age
- Gender
- Ethnic background



Risk Factors for Heart Disease

Modifiable (what we can change):

- Food choices
- Lifestyle practices and patterns
- Physical activity
- Alcohol intake
- Smoking
- Stress levels
- Sleep patterns



Impacts of Heart Healthy Eating

- Everyone has the power to make beneficial nutrition choices, which can:
 - Improve blood lipids (HDL, LDL, and TG)
 - Decrease inflammation and damage
 - Improve overall health and quality of life
 - Help manage other health concerns
 - Help manage weight

Nutrition Choices and Heart Disease



Making Food Choices for a Healthy Heart

Choose less often:

- Saturated and Trans fats
- Salt
- Sugar

Choose more often:

- Unsaturated fat
- Fibre



Improving Cholesterol Levels

- Cholesterol is found in ANIMAL products.
- Foods that have cholesterol are usually higher in saturated fat.
- Limit intake of foods high in saturated fat this plays <u>a more</u> significant role in managing cholesterol levels than just your cholesterol intake.
- PLANT foods are cholesterol free.



FAT: Types of Fat we Eat

Aim to decrease SATURATED fats, choosing UNSATURATED fats more often.

- Saturated fats often come from animal sources
 - Meat, skin on poultry, butter, lard, bacon grease, coconut and palm oils.
 - Is usually SOLID at room temperature.
- Unsaturated fats often come from plant sources
 - Olive/canola/safflower oils, avocado, nuts, seeds, and fish.
 - Is usually LIQUID at room temperature.
- Trans Fats found in some meats and dairy products
 - Created when a liquid oil goes through a chemical process to turn into a solid "hydrogenation."
 - Aim to decrease; can raise LDL and decrease HDL.

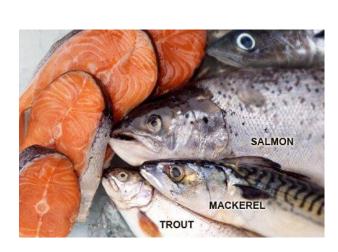
Foods to Choose Less Often

- Processed meats (salami, bologna, ham), hotdogs, bacon, sausage, pepperoni.
 - Donuts, cakes, pastries, candy, ice cream.
- Pizza, french fries, deep fried foods, chips.



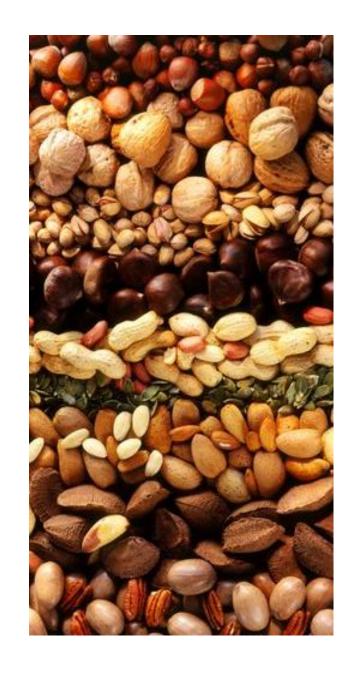
Types of Unsaturated Fats:

- Monounsaturated Fats
 - Olive/ canola oils, soft non-hydrogenated margarines, avocados, almonds, pistachios, pecans, cashews, peanuts.
- Polyunsaturated Fats (OMEGA 3 and OMEGA 6 fatty acids)
 - Salmon, mackerel, trout/sardines, omega 3 enriched eggs (omega 3 sources).
 - Safflower/ sunflower/ corn oil, almonds/ pecans/ sesame seeds (omega 6 sources).

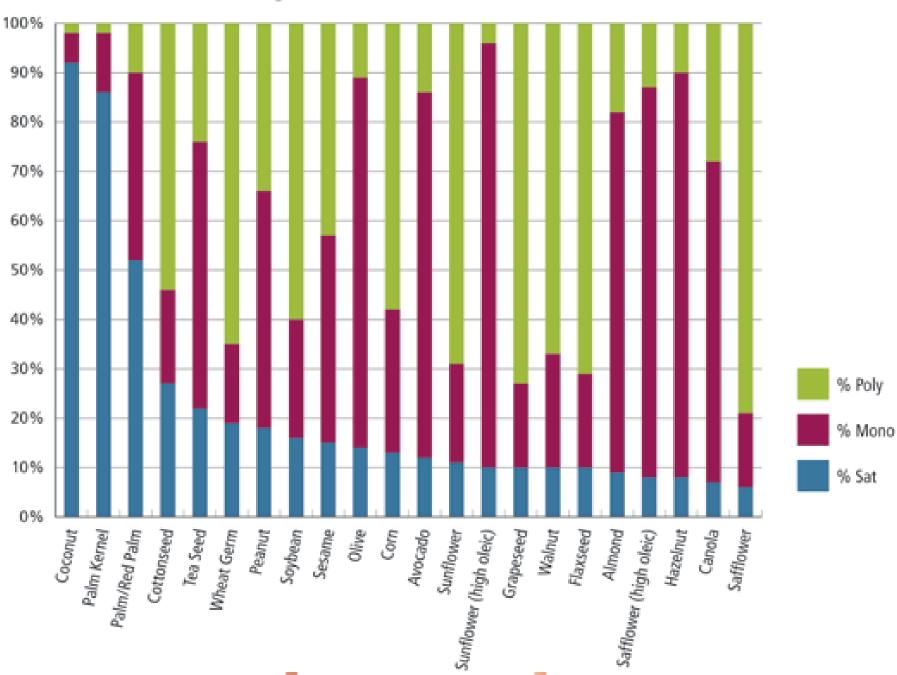


Nuts and Seeds

- Excellent source of Unsaturated fat.
- Omega-3 fatty acids, fibre, vitamin E, protein, and other nutrients.
- Nuts and nut butters can be a good substitute for saturated fats such as butter or lard.
- Unsalted more often.
- 1/4 cup daily or 2 tbsp. Due to their fat content, they are high in calories.



Fatty Acid Percentages of Various Oils9





Choose unsaturated fats more often than saturated/trans fats

SUGAR

- Hidden in many foods.
- Added during food processing or preparation.
- Added sugar does **not** refer to natural sugar, found in milk, fruits, legumes, and whole grains.
 - Having less than 10% of total daily calories is recommended for reducing risk for heart disease.
 - Less than 5% of total calorie intake (2000 calorie diet) would further reduce risk; 25g (6 tsp).
 - 1 tsp = 4g sugar.



Added Sugar

- Is not an essential nutrient.
- Includes everything from:
 - Honey, fancy molasses, brown sugar, table sugar, sugar, glucose, fructose, dextrose, corn syrup/high fructose corn syrup, fruitjuice concentrate, fruit juices, jam, jelly.
- Look for these items on ingredient lists.
- Avoid adding at meals and snacks.



An Important Carbohydrate: Fibre

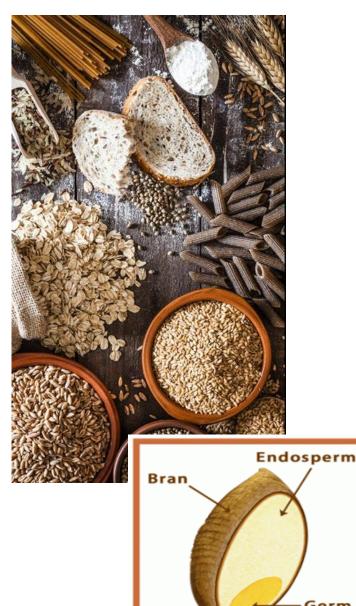
On a food label, fibre is listed under "carbohydrates". Fibre is not digested by the body.

Fibre is beneficial for:

- Regular bowel movements.
- Removing excess cholesterol.
- Controlling blood sugar.
- Helping us feel full more quickly and for longer.

Aim for 25g/d for women and 38g/d for men.

Maintain good water intake



Grain Anatomy

FIBRE SOURCES

In Fruits, Vegetables, Legumes, Nuts, Seeds, and Whole Grains.

- Insoluble Fibre: promotes regular bowel movements
 - Skins, stems, leaves, seeds, rye, whole grains, bran
- Soluble Fibre: lowers cholesterol/helps manage blood sugars
 - Oats, barley, legumes, pectin rich fruit (apple, berries, pears)





SALT

- Salt contains Sodium, which we need each day.
- Canadians often eat too much.
- Many processed foods have hidden sodium.
- Aim for 1500-2300 mg/day (1 tsp).
- Remember: SALT is SALT.
- Too much salt = High Blood Pressure.



What is high in salt?

- Take out/Restaurant foods
- Processed meats (bacon, deli meat, hot dogs, sausages)
- Canned items (soups and sauces)
- Sauces, seasonings, condiments
- Frozen/ready to eat meals



Salt/sea salt



Fast foods



Hot dogs/smoked meats



Pizza

ked



Cheese



Canned pasta sauce



Sauces & seasonings



Snack foods



Salted crackers



Vegetable juice



Bouillon cubes or powders



Pickles/Olives



Restaurant food



Cold cuts (Ham)



Bacon



Sausages



Canned soups



Frozen meals



Salted nuts



Soy sauce

SALT SUBSTITUTES/ REPLACEMENTS

- Dried or fresh herbs, spices, chili flakes,
 Mrs. Dash, salt free blends
- Homemade spice blend get creative!
- Lemon, vinegar, garlic, onions
- Caution with salt substitutes may contain potassium/magnesium, which some people need to limit









Label Reading



Plain 2% yogurt

Nutrition Facts Valeur nutritive Per 3/4 cup (175 g) / par 3/4 tasse (175 g) % Daily Value Calories 100 % valeur quotidienne Fat / Lipides 3 g 4 % Saturated / saturés 2 g 11% + Trans / trans 0.1 g Carbohydrate / Glucides 11 g 0% Fibre / Fibres O g Sugars / Sucres 7 g 7% Protein / Protéines 6 q Cholesterol / Cholestérol 15 mg Sodium / Sodium 85 mg 4% Potassium 300 mg 6% Calcium / Calcium 250 mg 19 % Iron / Fer 0.1 mg 1% *5% or less is a little. 15% or more is a lot. *5% ou moins c'est peu. 15% ou plus c'est beacoup.

Fruit flavoured 6% yogurt

Nutrition Facts
Valeur nutritive

Per 3/4 cup (175 g) / par 3/4 tasse (175 g)

Calories 220	% Daily Value % valeur quotidienne
Fat / Lipides 10 g	13 %

Saturated / saturés 6 q + Trans / trans 0.4 g

Carbohydrate / Glucides 26 g

0% Fibre / Fibres O a

Sugars / Sucres 22 g **22** %

Protein / Protéines 6 q

Cholesterol / Cholestérol 35 mg

Sodium / Sodium 65 mg 3% Potassium 300 mg 6% Calcium / Calcium 200 mg 15 %

Iron / Fer 0 mg *5% or less is a little. 15% or more is a lot.

*5% ou moins c'est peu. 15% ou plus c'est beacoup.



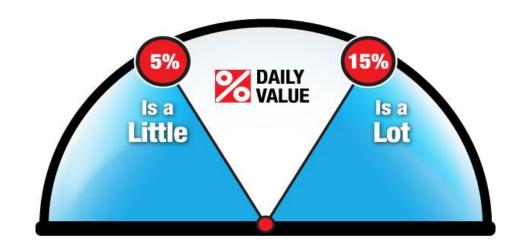
34 %

0%

Using Nutrition Fact Labels to help Guide Healthy Choices

Look for:

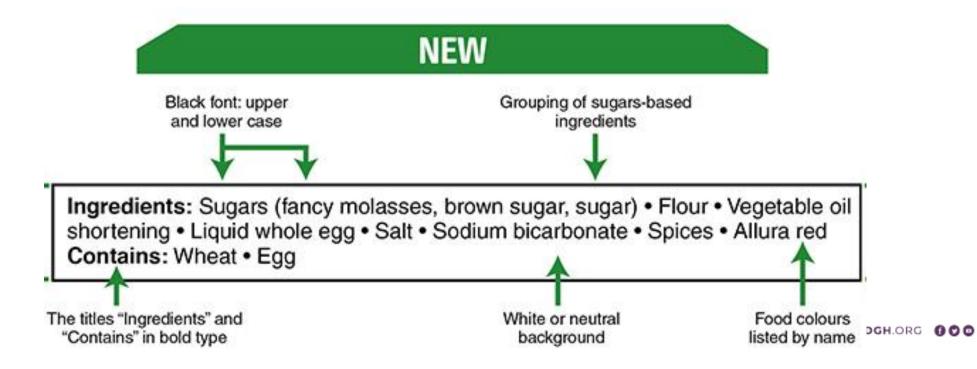
- Choose more: Fibre, Calcium, Iron and vitamins/minerals
- Choose less: Saturated fats, trans fats, sodium, sugar



Remember...5% or less is A LITTLE, 15% or more is A LOT.

Ingredients List

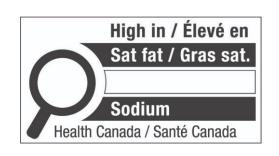
- All the ingredients that are in a product
- Listed in order by weight
- See what is in the product



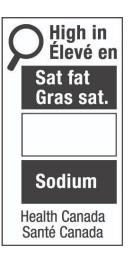


Front-of-Package (FOP) Nutrition Labelling

- Health Canada will require a FOP nutrition symbol on most prepackaged foods that require a Nutrition Facts table.
- Items that exceed certain daily values per reference amount of saturated fat, sugars or sodium.
- Will see by January 2026.

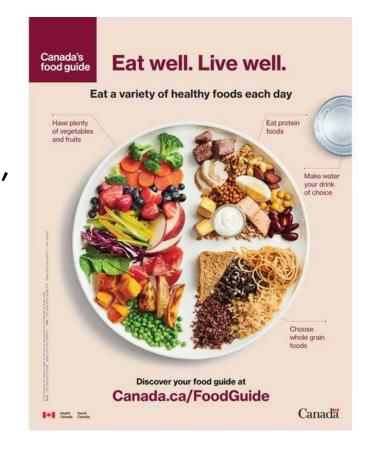






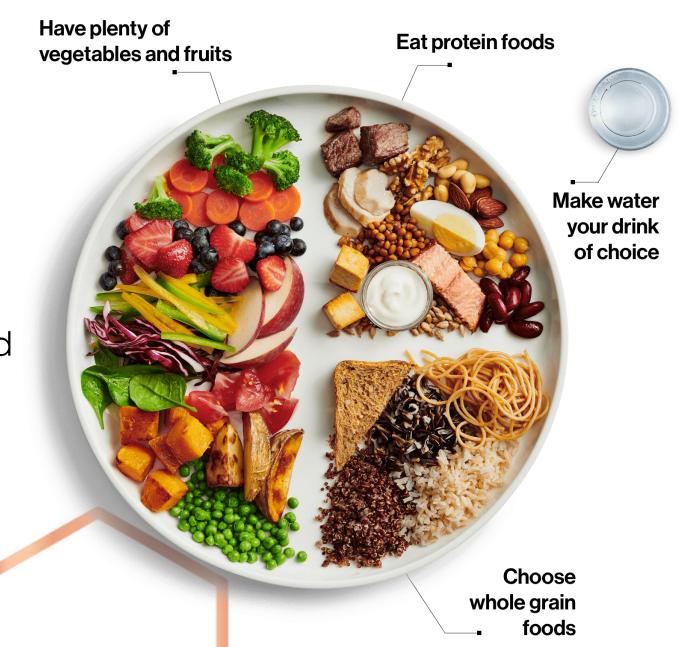
The Balanced Diet: Healthy Eating with Canada's Food Guide

- ½ plate Vegetables/Fruits
- ¼ plate Grains choose whole grains
- ¼ plate Protein milk and alternatives, meats, poultry, eggs, legumes, nuts, seeds, fish, tofu
- Water as the main source of fluid



Half plate: vegetables and fruit

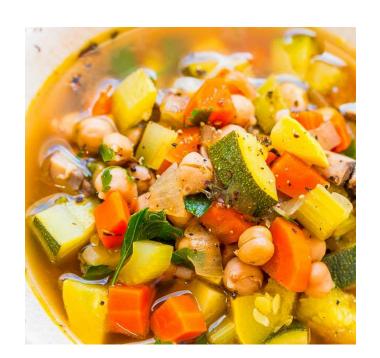
- Choose the ones you like
- Try new ones
- Add to breakfast, lunch and dinner and snacks
- Mix in meals
- Eat the rainbow!
- Ideas:
 - Cookspiration.com
 - Unlockfood.ca









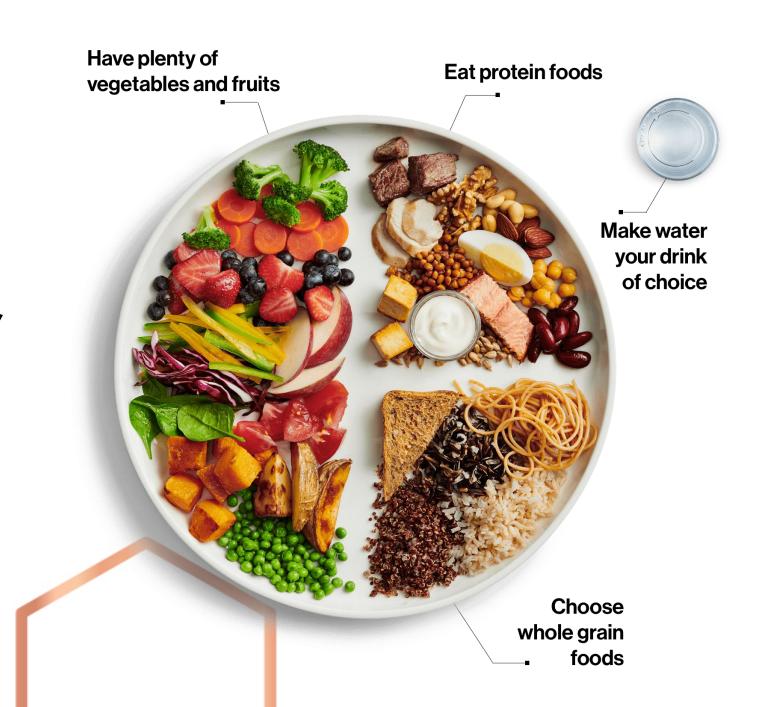






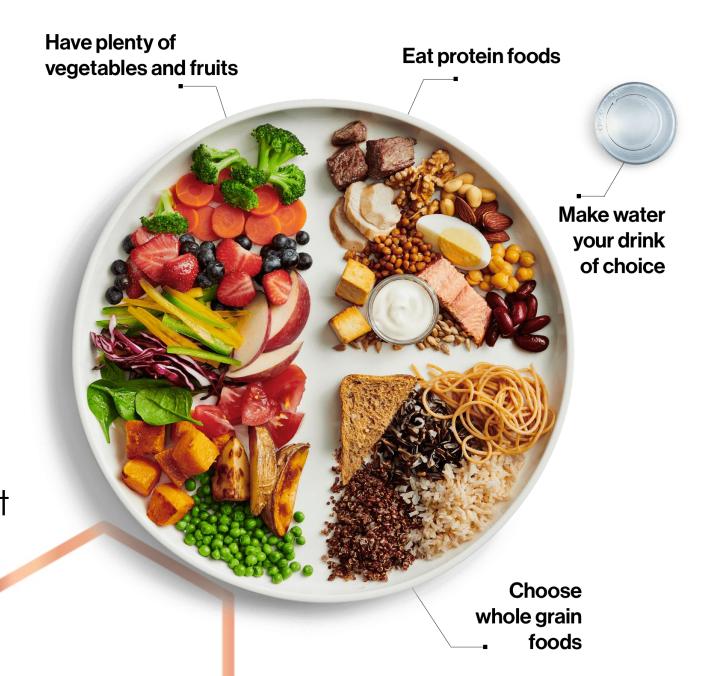
Quarter plate: whole grains

- Buckwheat, corn meal, millet, barley, rolled oats/steel cut oats, quinoa, brown rice, whole grain pasta, whole grain breads
- Look for high fibre



Quarter plate: protein

- Trim visible fats from red meat, choose lean cuts, lean ground meats, and remove skin from poultry, etc.
- Choose a variety fish, legumes, nuts, seeds, poultry, eggs, meat, low fat dairy products and alternates



Lean Protein

1 serving of animal protein = palm of hand or deck of cards.

Plant based options - reduced saturated fat intake:

- ¾ cup or 175mL of cooked beans/legumes
- 3/4 cup or 150g of tofu (silk, firm, extra firm)
- 2 tbsp (30mL) nut butters (peanut, almond)
- ½ cup (60mL) nuts and seeds (walnuts, sunflower seeds, almonds)









- https://www.heartandstroke.ca/h
 ealthy-living/recipes
- http://www.diabetes.ca/
- https://foodguide.canada.ca/en/
- https://www.cookspiration.com/





Fluids – Water first



- Water, homemade iced tea, water with fruit, fruit ice cubes, mint, lemon/lime, ginger, carbonated water with no added sugar, coffee, tea
- Avoid beverages with high sugar such as:
 - Fruit cocktail/drink, energy drinks, sports drinks, hot chocolate/iced cappuccino/french vanilla, soft drinks (pop)







Alcohol

Check with your doctor/NP

- Do not drink alcohol if your medications react with alcohol
- Alcohol can raise blood pressure and triglycerides (TG)
- High in calories
 - > 12oz Beer 157 calories
 - ➤ 1.5oz Liquor 93 calories
 - > 5oz Wine 102 calories
 - > 50z Sweet Wine 220 calories

HOW MANY CALORIES ARE IN YOUR DRINK?



light beer)

MARTINI

2.25 ounces

124 calories

BEER RED WINE 12 ounces 5 ounces 153 calories 125 calories (103 calories for



WHITE WINE 5 ounces 121 calories



80-PROOF



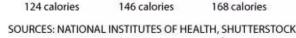
MARGARITA 4 ounces 168 calories



MANHATTAN 3.5 ounces



PIÑA COLADA 9 ounces 164 calories 490 calories



COSMO

2.75 ounces

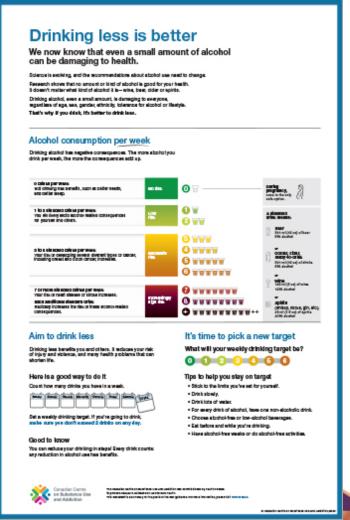
KARL TATE / © LiveScience.com



Canada's Guidance on Alcohol and Health (2023)

Drinking less is better

- **O drinks per week -** not drinking has benefits, such as better health, and better sleep.
- 1 to 2 standard drinks per week you will likely avoid alcohol-related consequences for yourself and others.
- 3 to 6 standard drinks per week your risk of developing several different types of cancer, including breast and colon cancer, increases.
- 7 or more standard drinks per week your risk of heart disease or stroke increases. Each additional drink increases the risk of alcohol-related consequences.



Caffeine – in coffee, tea, chocolate, carbonated soft drinks, energy drinks

- 400 mg/day is associated with limited adverse effects
- Maximum ~ 3 cups/day (135mg per cup) or 8 cups of regular tea



Grapefruit/Pomelo

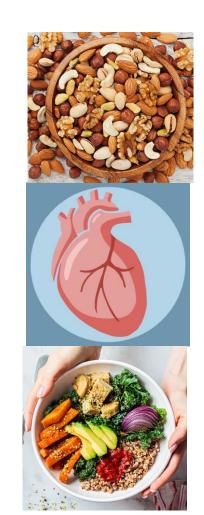
Some Medications can interact; check with your pharmacist

 Examples: Amiodarone, Lipitor, Zocor, Coreg, Valium, Plendil, Adalat



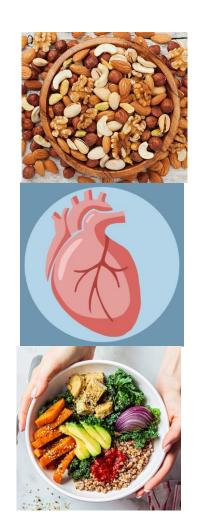
Dietary Strategies for Preventing Heart Disease

- Choose high fibre grains, lean and low fat protein and vegetables/fruit at each meal
- Replace saturated/trans fats with unsaturated fats
 - Include foods with Omega 3 fatty acids
 - Limit excess fat intake for weight management
- Add vegetables where possible
 - Salads, soups and snacks
- Add fibre to feel full, help with bowel regularity, blood sugar control and overall health



Dietary Strategies for Preventing Heart Disease

- Eat a balanced diet using all three food groupings
- Focus on less refined/processed foods including fruits and vegetables, beans, whole grains, nuts and seeds
- Use nutrition labels and the ingredients list
- Limit salt, added sugar, caffeine and alcohol



Dietary Strategies for Preventing Heart Disease

- Try new recipes, using heart healthy cook books, and websites.
- Book a grocery store visit with a Registered Dietitian when available (https://www.dietitianservices.ca/).
- Sign up for online nutrition classes through the Windsor Essex County Health Unit (https://www.wechu.org/healthy-eating/classes-campaigns-and-challenges).



Create small goals to work towards each week!



Resources

- https://www.hdgh.org/cardiacwellness
- Heart and Stroke: Healthy Eating https://www.heartandstroke.ca/healthy-living/healthy-eating
- Heart and Stroke: Managing Cholesterol https://www.heartandstroke.ca/heart-disease/risk-and-prevention/condition-risk-factors/managing-cholesterol
- Unlock Food: Heart Health https://www.unlockfood.ca/en/Articles/Heart-Health/
- Get the Scoop on Sodium https://www.heart.org/en/healthy-living/healthy-eating/eat-smart/sodium/sodium-and-salt
- Canada's Food Guide https://food-guide.canada.ca/en/
- Canada's Food Guide: Use Food Labels https://food-guide.canada.ca/en/healthy-eating-recommendations/using-food-labels/
- Canada's Food Guide: Mindful Eating https://food-guide.canada.ca/en/healthy-eating-recommendations/be-mindful-of-your-eating-habits
- Cardiac College https://www.healtheuniversity.ca/en/cardiaccollege
- Heart Health videos https://pwc.ottawaheart.ca/education/heart-health-videos
- Food Pyramids https://oldwayspt.org/

Thank You! Questions?

To book an appointment with the Registered Dietitian:

519-257-5111 ext. 79119

