Food as Medicine



- 86+ years, started by Railway Mail Carriers
- 2+ million members worldwide
- One of the largest carriers in the FEHB

- Exclusively Federal / Postal / Annuitants
- Extensive nationwide network of doctors, dentists, hospitals and other providers
- Your friend in federal





Webinar tips

- You will find a PDF of the slides in the Resources list
- Closed captioning will be available during the webinar
- The webinar audio will be played through your computer.
 No need to mute your device.
- Technical issues:
 - Try refreshing your browser
 - Use Chrome browser for the best viewing experience
- Questions? Email webinars@geha.com





Today's presenters



Coletta Meyer | MS, MCHES, CWPC
Manager, Health Engagement | GEHA



Emily Massi | RD, LDN
Healthy Living | Giant Food





Agenda

- What does "Food as Medicine" mean?
- How to build health promoting, disease fighting plate
- Food as Medicine: Nutrients of Concern













More variety = more nutrients

There are no superfoods, but there are foods that are more nutrient dense than others





Are you familiar with MyPlate?

- a) Yes
- b) No
- c) Not sure













Building your plate: produce

- Eat the rainbow: orange, red and dark green fruits and vegetables
- All forms count: fresh, frozen, canned









- Choose whole grains and high fiber starches
- Check ingredient list for the word "whole" to be listed first









Choose:

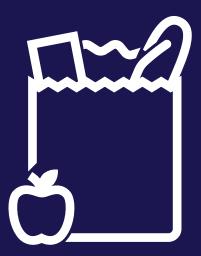
- seafood, poultry and lean cuts of meat
- eggs and low-fat dairy
- edamame, nuts, seeds and beans
- All forms count: fresh, frozen, canned





Building a Food as Medicine pantry

- Nutrients of concern
 - Fiber
 - Probiotics
 - Sodium
 - Fat
 - Sugar







Which nutrient of concern do you think is most impactful on overall health?

- a) Fiber
- b) Probiotics
- c) Sodium
- d) Fat
- e) Sugar





Fiber: a SUPER nutrient

Fiber is one of the most powerful nutrients in the fight against disease.

- Lowers glucose and cholesterol numbers
- Reduces inflammation
- Improves gut health
- Improves satiety





Fiber-filled sources

Fruits

 avocados, bananas, berries and pomegranate arils

Vegetables

 lima beans, squash, onions, green peas and collard greens

Whole grains

- Beans: black beans and lentils
- Seeds: chia and flax seeds





Fiber facts

- Women: Aim for 22 to 28 grams per day
- Men: Aim for 28 to 34 grams per day
- Label reading:
 - Look for 5 grams per serving
 - 20% daily value
 - Whole grain stamp



Nutrition Facts

About 8 servings per container

Serving size 1/2 cup (57g)

Amount per serving

Calories

230

% Daily Value*	
Total fat 8g	10%
Saturated Fat 1g	4%
Trans Fat Og	
Cholesterol Omg	0%
Sodium 3mg	0%
Total Carbohydrate 35g	13%
Dietary Fiber 7g	23%
Total Sugars 7g	
Includes Og Added Suga	ars 0%

Protein 6g



^{*}The % Daily Value (DV) tells you how much a nutrient in a serving of food constitutes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Probiotics: for the microbiome

Probiotics (live active bacteria) support digestion, the immune system, vitamin production and promote happiness

- Good bacteria helps us digest our food, get nutrients from our food and fight disease
- Bad bacteria can cause digestion problems and chronic disease





Probiotic sources

Dairy

- Kefir and yogurt
- Some cottage cheese
- Some cheeses
- Plant-based
 - Tempeh and miso
 - Teas
- Fermented produce
 - Sauerkraut or kimchi
 - Some pickles





Probiotic facts

- Keep your good bacteria happy with PRE-biotics aka FIBER
- Label reading:
 - Look for "live active cultures" on the package





Fat: friend and foe

Fat makes food taste great. It helps us feel full and satisfied. But not all fats are equal!

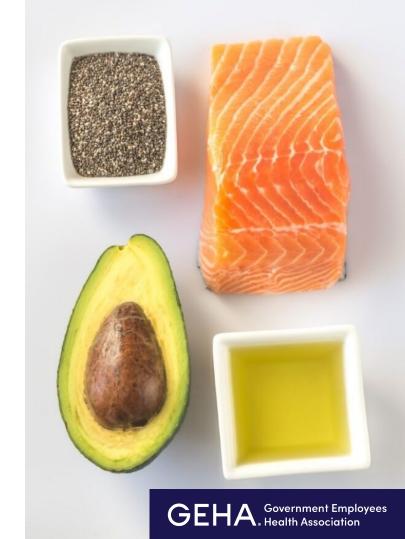
- Saturated and trans fats
 - negatively impact LDL and triglycerides
- Mono and poly unsaturated fats
 - positively impact HDL
 - lower LDL





Fat sources

- Saturated and trans fats
 - solid at room temperature
 - butter, coconut oil, shortening
- Mono and polyunsaturated fats
 - liquid at room temperature
 - plant oils, fish, nuts, seeds, avocados
 - Includes Omega 3's (polyunsaturated)





Fat facts

- Dietary guidelines for healthy adults:
 - Total fat: 20% to 35% of daily calories
 - Saturated fat: 10% or less of daily calories
- Label reading:
 - Total fats are all the fats
 - Only saturated and trans fats are required;
 limit these to <5% Daily Value

Nutritio	on Facts
8 servings per co Serving size	ontainer 8 fl oz (240mL
Amount per serving Calories	110
	% Daily Value
Total Fat 0g	09
Saturated Fat 0g	09
Trans Fat 0g	
Cholesterol 0mg	09
Sodium 5mg	09
Total Carbohydra	ate 27g 109
Dietary Fiber 0g	09
Total Sugars 25g	
Includes 23g A	dded Sugars 469
Protein 0g	
Vitamin D 0mcg	09
Calcium 0mg	09
Iron Omg	09
Potassium 40mg	09

^{*} The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.





Sodium: the flavor enhancer

Salt and sodium are often used interchangeably, but sodium is actually the mineral that makes up 40% of salt.



Where does most of your sodium intake come from?

- a) Canned foods
- b) Salty snacks and treats
- c) Eating out
- d) Salt shaker





Sodium sources

- Home
 - Highly processed foods
 - Condiments
 - Canned soups
- On the go
 - Almost everything





Sodium facts

- Dietary guidelines for healthy adults:
 - 2,300 mg or less per day for standard diet
 - 1,500 mg per day for American Heart Association (AHA) low sodium diet
- Label reading:
 - <5% Daily value is considered low
 - >20% Daily value is considered high

Nutrition Fa	acts
8 servings per container	
Serving size 8 fl oz (240mL
Amount per serving	440
Calories	110
%	Daily Value
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 5mg	0%
Total Carbohydrate 27g	10%
Dietary Fiber 0g	0%
Total Sugars 25g	
Includes 23g Added Sugars	46%
Protein 0g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 40mg	0%

a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



Sodium swaps

- Choose lower sodium options
- Use alternate flavor enhancers:
 - Low/no salt herbs and spices
 - Acid, like vinegar or citrus
 - Heat from hot sauces or peppers (fresh or dry)



Sugar: fast energy carb

Are there healthier sugars? Should we swap honey for white sugar, agave for brown sugar?

- Simple carbohydrates, can raise blood glucose levels, triglycerides, and increase chronic inflammation
- Excess added sugar consumption has been linked to several chronic diseases





Sugar sources

Total sugars

All the sugars (natural + added)

Added sugars

 Sugars added during processing (sweeteners, syrups, honey, concentrated fruit and vegetable juices)





Sugar facts

- Dietary guidelines for healthy adults:
 - Total sugars: no recommendation
 - Added sugars: 50 grams or less per day
- Label reading:
 - <5% Daily value is considered low
 - >20% Daily value is considered high

Serving Size	8 fl oz (240ml
Amount per serving Calories	110
	% Daily Value
Total Fat 0g	09
Saturated Fat 0g	09
Trans Fat 0g	
Cholesterol 0mg	09
Sodium 5mg	09
Total Carbohydrat	e 27g 10 9
Dietary Fiber 0g	09
Total Sugars 25g	
Includes 23g Add	ded Sugars 469
Protein 0g	
Vitamin D 0mcg	0,
	0,
Calcium 0mg	•

^{*} The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



Sugar swaps

- Choose lower sugar options
- Use alternate flavor enhancers
 - Low/no sugar spices
 - Extracts





Food As Medicine strategies

Easy win

Use Guiding Stars to find better-for-you options.
 Available as a smartphone app.

Next step

 Set an easy challenge for yourself: identify one nutrient of focus and stick to recommendations

All in

Follow MyPlate for most meals









Take a store tour (or join a virtual one)

Learn more at giantfood.com/healthyliving







Wrap-up: Food as Medicine is...

- Adding more nutrient dense, disease fighting foods to your eating strategy
- Paying attention to nutrients of concern: fiber, probiotics, salt, fat and sugar



Food is not a substitute for medicine but it can go a long way to helping prevent long term disease and promote better health

GEHA member resources

- Elevate and Elevate Plus plans
 - Rally digital health platform
 - Learn more at <u>geha.com/WellnessPays</u>
- High, Standard and HDHP plans
 - GEHA Well-being portal
 - Learn more at <u>geha.com/HealthRewards</u>
- All GEHA plans
 - Healthy recipes and health and wellness articles
 - Learn more at <u>geha.com/Blog</u>
- GEHA website for benefit information geha.com





A&P



Emily Massi | RD, LDN Healthy Living | Giant Food

geha.com | wellnesswebinars@geha.com

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This is a brief description of the features of Government Employees Health Association, Inc.'s medical plans. Before making a final decision, please read the GEHA Federal brochures which are available at geha.com/PlanBrochure All benefits are subject to the definitions, limitations and exclusions set forth in the Federal brochures.







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Thank you

Q&A chat will go on through 1 p.m. Eastern time

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