# **STRESS LESS AND LESS SUGAR** FOOD SWAPS

# MENU

- Snacks
- Breakfast
- Lunch
- Desserts
- Condiments
- Alcoholic Beverage
- Drinks

# **SNACKS**

Swap this	For this	Food source	How these foods effect your mood
Two finger chocolate biscuit bar 104kcal 10.6g sugar  Oat flapjack bar (34g) 143kcal 11.0g sugar	Pumpkin seeds (25g) 136kcal 0.3g sugar  6 Brazil nuts (30g) 200kcal 0.7g sugar	Nuts (particularly Brazil nuts), seeds, beans, lentils, wholegrains, green leafy vegetables e.g. spinach	Magnesium can help relax muscles and reduce anxiety and plays a role in hormone and energy production.  Eating healthy snacks such as fruit, nuts and seeds also keeps blood glucose levels stable and it is important to eat little and often on stressful days to minimise the highs and lows of energy levels.  Stress can make some people skip meals and they are more likely to reach for processed or sugary foods when hunger hits.
Oat & honey	Piece of fruit	Fruit and	Eat at least five portions of fruit and
granola bar' (30g) 147kcal 5.6g sugar	e.g. 1 orange or 1 banana or 1 apple or 2 satsumas 60kcal or less	vegetables	vegetables daily to get a variety of vitamins and minerals which are crucial when your body is under stress.  Chronic stress can weaken the immune system leaving you more susceptible to infection and disease.  The adrenal glands are responsible for the production of stress hormones and stores the highest concentration of vitamin C in
			the body.  Eat plenty of vitamin C rich foods including oranges, tomatoes, peppers, leafy greens, broccoli.

### **BREAKFAST**

### DKEANFASI

# Swap this 🦳

#### For this

#### **Food source**

#### How these foods effect your mood

#### 50g bowl of honey & almond granola

214kcal 11.2g sugar

# 40g bowl of porridge oats made with water

152kcal 0.1g sugar



Wholegrains, e.g. wholegrain cereals, wholegrain bread, wholegrain pasta, oats, vegetables, fruits, peas, beans, pulses, nuts, seeds, potatoes with skin

Sugar increases blood glucose levels but then when they drop down, you may crave another sugar hit to raise the blood glucose levels again.

The porridge oats are a good source of fibre which slows absorption of sugar, therefore stabilising blood glucose levels. Increases serotonin, which is a messenger chemical in the brain, which improves mood and how we feel.

#### 30g bowl of sugar frosted cornflakes

105kcal 11.5g sugar

#### 30g bowl of wholegrain cereal, e.g. Bran Flakes or Shreddies or 2 Weetabix

Bran Flakes,100kcal, 6g sugar Shreddies, 109kcal, 4g sugar Weetabix,136kcal, 1.7g sugar



Wholegrains, e.g. wholegrain cereals, wholegrain bread, wholegrain pasta, oats, vegetables, fruits, peas, beans, pulses, nuts, seeds, potatoes with skin

Sugar increases blood glucose levels but then when they drop down, you may crave another sugar hit to raise the blood glucose levels again.

Wholegrain cereals contain thiamin (vitamin B1) which is a co-enzyme helping release energy from carbohydrates. Absorption is inhibited by coffee, black tea and alcohol.

Deficiency of thiamin can result in tiredness, feeling depressed or irritability.

Wholegrains are also a good source of fibre which slows absorption of sugar, therefore stabilising blood glucose levels. Increases serotonin, which is a messenger chemical in the brain, which improves mood and how we feel.

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### LUNCH

#### **Food source** Swap this For this How these foods effect your mood 200g tinned spaghetti on 1/2 tin (60g) Omega 3 and 6 Essential fatty acids (omegas 3 and 6) help of sardines in in oily fish, nuts, moderate the effects of psychological and two slices of tomato sauce seeds; Thiamin in physical stress. These fatty acids lower white toast wholegrains the release of glucocorticoids (hormones or 1/2 can Spaghetti, released by the adrenal glands) under (106g) salmon 124kcal, stressful situations. on two slices of 7.3g sugar wholegrain toast The wholegrain bread contains thiamin Toast, Sardines, 5kcal, (vitamin B1) which is a co-enzyme helping . 192kcal, 0.5g sugar 2.0g sugar release energy from carbohydrates. Salmon, 169kcal Absorption is inhibited by coffee, black tea 0g sugar and alcohol. Toast, 186kcal, 2.4g sugar Deficiency of thiamin can result in tiredness, feeling depressed or irritability. Wholegrains are also a good source of fibre which slows absorption of sugar, therefore stabilising blood glucose levels. Increases serotonin, which is a messenger chemical in the brain, which improves mood **Caffeinated** Chamomile tea and how we feel. instant coffee 4kcal without milk (250ml) 4kcal, 0g sugar, 79mg caffeine

### **DESSERTS**

Swap this	For this	Food source	How these foods effect your mood
<b>125g pot of jelly</b> 70kcal, 16g sugar	115g pot of sugar-free jelly 5kcal, <0.1g sugar	Added sugar	Sugar and foods and drinks containing added sugar provide a short burst of energy and temporary relief from stressful feelings, but this is quickly followed by a 'low' energy period when your blood sugar levels drop, leading to irritability and increased food cravings.
60g pot of chocolate mousse 105kcal, 13g sugar	80g handful of strawberries 30kcal, 4g natural sugar		



# **CONDIMENTS**

Swap this	For this	Food source	How these foods effect your mood
<b>15g tomato</b> <b>ketchup</b> <i>15kcal, 3.4g sugar</i>	15g no added sugar tomato ketchup 6.8kcal, 0.7g sugar	Sugar	Sugar and sugar containing foods and drinks will provide a short burst of energy and temporary relief from stressful feelings, but this is quickly followed by a 'low' energy period when your blood sugar levels drop, leading to irritability and increased food cravings.

# **ALCOHOLIC BEVERAGE**

Swap this	For this	Food source	How these foods effect your mood
Glass of wine (125ml) 105kcal	Low alcohol wine (125ml) 36kcal	Alcoholic beverages	Long term alcohol use increases the amount of stress in people's lives.  Heavy drinking can lead to complications such as addiction and will take a toll on overall health and wellbeing.  Search the Drink Free Days app.  Get medical advice before you stop drinking
Beer (500ml) 220kcal	0.5% beer (500ml) 115kcal		if you have physical withdrawal symptoms (like shaking, sweating or feeling anxious until you have your first drink of the day).  It can be dangerous to stop drinking too quickly without proper support.

# **DRINKS**

Swap this	For this	Food source	How these foods effect your mood
Can of coke (330ml) 139kcal, 35g sugar, 32mg caffeine	Diet coke caffeine free (330ml) 1kcal, 0g sugar, 0mg caffeine	Beverages	Caffeine acts as a stimulant, causing the adrenal glands to release more hormones - such as cortisol - which are already high in our bodies when we are stressed.
Monster Energy (440ml) 208kcal, 48g sugar, 149mg caffeine			
Caffeinated tea without milk (250ml) 2kcal, 0g sugar, 63mg caffeine	Water Okcal, Og sugar, Omg caffeine		
Caffeinated instant coffee without milk (250ml)  4kcal, 0g sugar,			
79mg caffeine	Decaffeinated tea without milk (250ml) 2kcal, 0g sugar, 4mg caffeine		
	Decaffeinated instant coffee without milk (250ml)  4kcal, 0g sugar, 2mg caffeine		

# **HELPFUL TOOLS**



### **Easy Meal App**

Easy Meals is a free app where you will find delicious, easy meal ideas if you're ever short of inspiration. Search recipes by meal time and create shopping lists.



### **Food Scanner App**

Download the Change4Life Food Scanner app to bring labels to life and find out what's really in the food and drink you're buying.



### **Drink Free Days App**

Drink Free Days is a simple and easy way to track the days you drink alcohol and the days you don't.