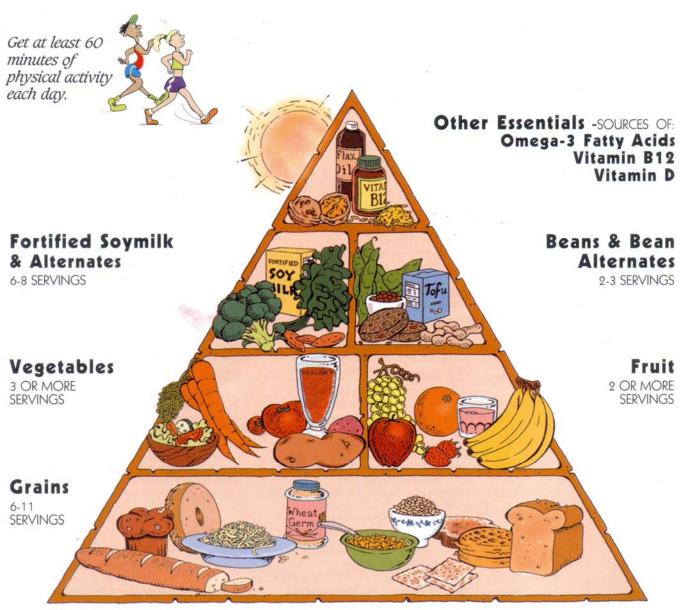
Vegetarian Food Guide



Artwork by Dave Brousseau

Eat a variety of foods from each of the food groups. Drink 6-8 glasses of water and/or other fluids each day. Limit intake of concentrated fats, oils, and added sugars, if used.



A Guide to Daily Food Choices

The ranges in servings allow for differences in body size, activity levels and age. For example, smaller and less active people need fewer servings; larger, more active people need more.

| Food Group Servings per day | What Counts As A Serving? | Important Comments |
|--|---|--|
| Grains 6-11 servings | 1 slice of bread 1 oz (28 g) ready-to-eat cereal ½ cup cooked grains, cereal or pasta 2 Tbsp wheat germ 1 oz (28 g) other grain products | Choose mainly whole grains. Include intact whole grains such as brown rice, quinoa, barley and kamut. Enjoy whole grain breads and cereals. Limit refined grains: white flour, white rice. |
| Vegetables 3 or more servings | ½ cup (120 mL) vegetables 1 cup (240 mL) salad ⅓ cup (180 mL) vegetable juice | Eat a wide variety of colorful vegetables. Include deep green leafy vegetables daily. Select plenty of carotenoids-rich vegetables daily, including deep orange and yellow vegetables, and greens. |
| Fruits 2 or more servings | 1 medium apple, banana, orange, pear ½ cup (120 mL) fruit, ½ cup (180 mL) fruit juice ¼ cup dried fruit | Select an assortment of fruits. Select vitamin C-rich fruits: citrus fruits, tropical fruits, melons and strawberries. |
| Milks and Alternates 6-8 servings | ½ cup (120 mL) fortified soymilk, ½ cup (120 mL) cow's milk or yogurt, ¼ cup (60 mL) firm calcium-set tofu ½ cup (120 mL) calcium-fortified orange juice ¼ cup (60 mL) almonds, 3 Tbsp (45 mL) almond butter 1 cup (240 mL) cooked, or 2 cups (480 mL) raw, high calcium greens, (kale, Chinese greens, broccoli, okra) 1 cup (240 mL) high calcium beans, (i.e. soy, white, navy, Great Northern, black turtle beans) .75 oz. (21 g) cheese, ¼ cup (60 mL) dry hijiki seaweed 1 Tbsp (15 mL) blackstrap molasses, 5 figs | Get to know your calcium sources! Include calcium-rich foods with every meal. Include several small servings of calcium-rich foods through out the day. For lower calorie choices, pick calcium-rich greens more often. Select tofu made with calcium. Each serving from the calcium group provides 100 to 150 mg calcium. |
| Beans and Alternates 2-3 servings | 1 cup (240 mL) cooked legumes (beans, lentils, dried peas), ¹/₂ cup (120 mL) firm tofu or tempeh 1 serving veggie "meats" (1 burger or wiener, 2-3 lunch slices), 3 Tbsp (45 mL) nut or seed butter, ¹/₄ cup (60 mL) nuts or seeds. 2 cups (480 mL) soymilk, 2 eggs | For maximum benefit, eat a wide range of these protein-rich foods. Select beans and lentils for extra fiber. Include nuts and seeds for a boost of vitamin E and minerals. Try "veggie meats" for more concentrated protein. |
| Other Essentials Omega-3 fatty acids 1-2 servings Vitamin B12 to meet RDA Vitamin D to meet AI | Omega-3 fatty acids: One Serving =1 tsp (5 mL) flaxseed oil, 1-1/2 tbsp (22 mL) ground flaxseed, 1 tbsp (15 mL) hempseed oil, 1/4 cup (60 mL) shelled hempseeds 4 tsp (20 mL) canola oil, 3 tbsp (45 mL) walnuts. Vitamin B12 (cobalamin): Fortified foods, supplements, eggs or dairy products supplying: 3 mcg (adults); 2.6-2.8 mcg/day (pregnancy, lactation); 0.9-1.8 mcg/day (children) Vitamin D: Fortified food or supplements supplying 5 mcg/day vitamin D (51-70 yrs: 10 mcg/day; 70+ years: 15 mcg); or sufficient sunshine. | Pay attention to these important nutrients. Add an excellent source of omega-3 fatty acids to your daily diet. Flax is the richest plant source of omega-3 fatty acids. Whether you use vitamin B12 fortified foods or a supplement, It is absolutely essential that a reliable source of vitamin B12 is included in your daily diet. If you don't get enough sunshine, use vitamin D fortified beverages or supplements. |

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The New Becoming Vegetarian by Vesanto Melina, Brenda Davis, provides practical tools to help you make food choices that promote optimal health. In this new edition, you'll find the latest information on protein, calcium, iron, good fats, vitamins (including B12), protective phytochemicals, and more—and you'll learn how to get these nutrients in a well-balanced vegetarian diet.

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