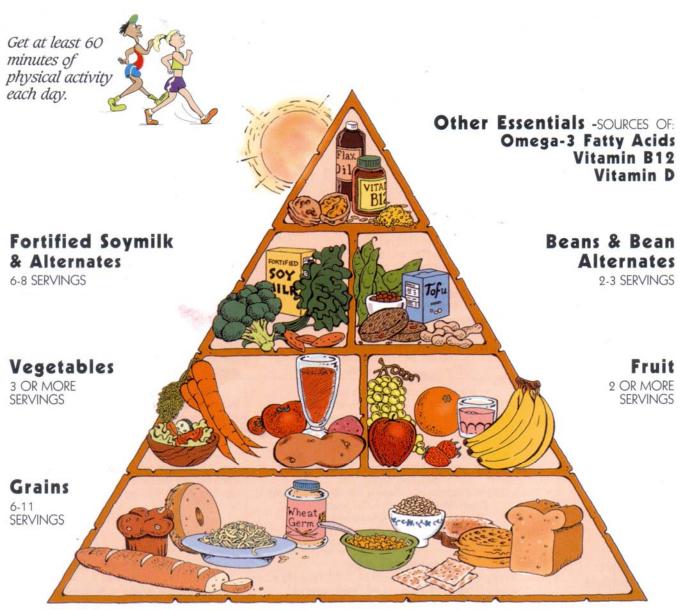
Vegetarian Food Guide



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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