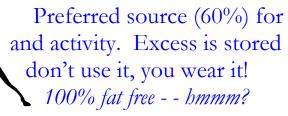
Food and Fitness Miller

CARBOHYDRATES

Function: = Energy
vital processes
as <u>FAT</u> – if you
Carbohydrates are



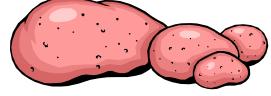
Food Sources:

1. All foods made from **grain/flour** Cereal, pasta, breads etc.

These protein.

2. **Seeds** which are 40% starch by weight, lima beans, pinto, kidney, also contain a substantial amount of

3. **Tubers:** potato, yam and



sweet potato are excellent sources of carbohydrates in many non-western societies.

TYPES OF CARBOHYDRATES:

Simple: <u>sugars</u>, easily broken down by the body, quick energy, they can provide other nutrients or relatively few depending on the source (fruit juice vs. soda pop)

Complex: starch, not easily broken down, long lasting energy, provide other nutrients as well

<u>Fiber</u>: classified a non-nutrient, chemically it's a complex carbohydrate, so complex we can't break it down. BOTH PROVIDE **4** CALORIES PER GRAM (1 t. = 5 g.)

Complex are the healthier choice!