BRAIN HEALTH FOOD GUIDE



Eating well for your brain health means:



- Including a variety of healthy foods in moderation
- Focusing on overall pattern of healthy eating, not one specific "superfood"
- Eating until you're comfortably full and not stuffed
- Enjoying lots of **fruits and vegetables** including berries and leafy greens (lettuce, kale, and spinach). Frozen fruits and vegetables are an equally good option

· Including foods with healthy fats such as olive oil



- Limiting red and processed meats
- · Limiting foods high in added sugar and salt such as cakes, cookies, ice cream, fried foods chips, frozen dinners, and canned soups
- Choosing dairy products such as milk and yogurt that are low in fat. For example, choose skim milk instead of whole milk

For more resources and

recipes, to find a registered

dietitian, and to share your

feedback, scan the QR code

Selecting whole grains over refined grains. For example, choose multigrain bread instead of white bread



Eating for the Aging Brain

What's good for the body is also good for the brain.

The Brain Health Food Guide is similar to the eating plans that are recommended to treat other conditions such as heart disease. diabetes, high cholesterol, and high blood pressure.

Studies show that eating a healthy diet is associated with:

- Better memory abilities^{1,2}, thinking speed^{1,3}, and improvements in overall brain functioning4
 - · Lower risk of Alzheimer's disease and other dementias⁵

Simple diet changes have a powerful effect on brain health











The Brain Health Food Guide includes a variety of healthy foods that supply your brain with the nutrients it needs to function best.

- · Choose colour. Eat a colourful assortment of fruits and vegetables at each meal
- · Grill, steam, or bake foods instead of deep frying
- Keep your kitchen stocked with:
 - Dried or canned beans
 - · Frozen or canned fish
 - Frozen vegetables and fruits
- · Add beans or legumes to soups, stews, salads, and stir-fries
- · Snack smart. Choose nuts, fresh fruits, chopped vegetables, and low-fat yogurt
- Keep hydrated. Drink water or other unsweetened drinks



The Brain Health Food Guide was developed by Dr. Matthew Parrott in collaboration with members of the Canadian Consortium on Neurodegeneration in Aging: Team 5 (Nutrition, Exercise and Lifestyle in Alzheimer's Disease Prevention).

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FOODS TO INCLUDE	SERVINGS	SERVING SIZE
Vegetables Total	5 or more times a day	
Cruciferous Vegetables (such as broccoli, cauliflower, Brussels sprouts, kale, cabbage, bok choy)	3 times a week	1/2 cup = 1/2 fist
Consider Including: Raw Leafy Greens (such as lettuce, spinach, mixed greens, kale, cabbage)	1 time a day	1 cup = 1 fist
Fruit Total	4 or more times a day	1 medium fruit or 1/2 cup = 1/2 fist
Consider Including: Berries (fresh or frozen)	3 times a week	
Unsalted Nuts or All-natural Nut Butters Total (such as almond butter, peanut butter)	1 time a day	1/4 cup nuts = 1 cupped hand or 2 tbsp nut butter
Consider Including: Walnuts	4 or more times a week	
Beans or Legumes Total (such as chickpeas, kidney beans, lentils, navy beans)	2 or more times a week	1/2 cup = 1/2 fist
Fish or Seafood Total (not battered or fried)	3 times a week	3-4oz = 1 palm
Consider Including: Fatty Fish (such as salmon, trout, sardines)	1 or more times a week	



Choose whole grains (such as oats, brown rice, brown pasta, 100% whole wheat or whole grain breads, quinoa, bulgur, barley, whole grain pasta) instead of refined grains (such as white rice, white pasta, white bread)

Use low-fat milk (skim or 1%), yogurt (0-2%), and cheese (about 22%). Use extra-virgin olive oil as your main culinary oil for cooking, salad dressings, and added to bread and foods

FOODS TO LIMIT	SERVINGS	SERVING SIZE
Any Meat and Poultry Total No more than 1 meal per day should include meat or poultry	1 or less per day	3-4oz = 1 palm
Consider Limiting: Red and Processed Meats (such as beef, pork, lamb, liver, sausages, hot dogs, jerky, cold cuts, pepperoni)	Less than 1 per week	
Butter, Cream, or High Fat Dairy Spreads (such as sour cream, cream cheese)	Less than 1 per week	1 tsp butter or 1 tbsp cream
White Breads (such as bread, rolls, bagels, pita, tortilla)	1 or less per week	1 slice bread or 1/2 bagel
Pre-packaged Foods and Meals (such as canned soup, instant noodles, frozen appetizers, and entrees) Potato Chips, Fries, Pretzels, or other Salty Snacks or Fried Food Store-bought Dairy Desserts (such as ice cream, frozen yogurt, pudding, custard) Baked Goods (especially store-bought ones such as cookies, muffins, scones, croissants, donuts, cakes, pies) Candy and Chocolate Pop, Sweetened Fruit Juice or any other Sugary Drink	3 or less servings per week in total for all these foods	Serving sizes according to the Nutrition Facts table on the food label



REMEMBER

Trying to change your diet may feel overwhelming. Think of small changes you can make.