

NUTRITION TO GO

The MIND diet can help with brain function in older adults. It is a combination of the Mediterranean and DASH (Dietary Approaches to Stop Hypertension) diets. Research has shown that choosing certain foods more often, and others less often, can slow brain aging. It has also been linked to a decreased chance of developing Alzheimer's disease and memory loss.

The MIND Diet Guidelines:

Choose More Often



Berries





Olive Oil



Green Leafy Vegetables



Fatty Fish (salmon, sardines, trout, tuna)

Low-fat Dairy Products



Beans & Legumes

Whole Wheat & Whole Grains (such as whole wheat bread and brown rice)



Poultry (lean chicken or turkey)

Choose Less Often



Saturated Fats (butter or margarine)



Refined Grains with Added Sugar





Red Meat

Full-Fat Cheeses



Fried Food





The MIND diet includes foods high in antioxidants.

Antioxidants protect your body against certain illnesses, such as heart disease and cancer. The antioxidants found in berries, olive oil, green leafy vegetables, and nuts also help with brain function.







The MIND diet also includes anti-inflammatory foods. These foods reduce swelling in the body. This includes fatty fish, olive oil, and nuts/seeds, which also help lower the risk of dementia and slow the brain function loss that occurs with aging.



Nutrition Facts

4 servings per container Serving size	1 cup
Amount per serving Calories	110
% [Daily Value*
Total Fat 1.5g	2%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 5mg	2%
Sodium 65mg	3%
Total Carbohydrate 19g	7%
Dietary Fiber 2g	7%
Total Sugars 16g	
Includes 4g Added Sugars	8%
Protein 5g	
Vitamin D 1mcg	6%
Calcium 182mg	15%
Iron 0mg	0%
Potassium 292mg	6%

Berry Smoothie

Servings per recipe: 4 Prep time: 3 minutes Serving size: 1 cup Cook time: 0 minutes Cost: \$3.24 per recipe, \$0.81 per serving



Ingredients

- 1 cup frozen blueberries
- 1 cup frozen strawberries
- 1 cup low-fat vanilla yogurt
- 1 cup low-fat milk or alternative milk

Directions

- 1) Put all the ingredients into the blender.
- 2) Blend until smooth and pour into cups. Enjoy!

The berries in this smoothie are full of antioxidants. Try adding spinach to the smoothie for an extra MIND boost!

For recipes & information about preparing healthy foods, visit web.uri.edu/SnapEd

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his material was funded by USDA's Supplemental Nutrition Assistance Program – SNAP. This institution is an equal opportunity provider. Call Our Toll-Free Line for More Information 1-877-366-3874