

# INUTRITION -

### Healthy Eating As You Age

### 10 tips for choosing healthy options:

#### (1) Drink a lot of liquids:

As you age, you sometimes do not know when you are thirsty. Drinking water often can keep you hydrated. You can also try drinking low-fat or fat-free milk or 100% iuice. It is also better to limit drinks that are high in added sugar like fruit drinks that are not 100% fruit juice.

(2) Make eating a social event: Meals are more enjoyable when you eat with others! Invite a friend to join you or take part in a potluck at least twice a week. A senior center or place of worship may offer meals that are shared with others. There are many ways to make mealtime fun and enjoyable.

(3) Plan healthy meals: Try including a fruit and/or vegetable in every meal and snack. For example, you could add carrots to a lentil soup or have an apple with peanut butter as one of your snacks.



(4)Know how much to eat: Learn how to portion out foods. Portions can be larger when you eat out. One restaurant dish might be enough for two meals or more.



(5) Vary your vegetables: Include a variety of different colored vegetables to brighten your plate. Most vegetables do not have many calories and have important vitamins and minerals. Vegetables also have a lot of fiber to help you digest your food.



#### (6) Eat for your teeth and gums:

As you age, sometimes it can be more difficult to chew certain foods like raw vegetables, raw fruits or meats. Cooked or canned low-sodium vegetables and unsweetened fruits are some soft foods to try.



#### (7) Use herbs and spices:

Foods may seem to lose their flavor as you age. Adding more herbs and spices may help make your favorite meals taste better. Try spices like dill, rosemary, thyme, cilantro, sage, curry powder, basil, and oregano.



(8) Keep food safe: Do not take a chance with your health. A food-related illness can be dangerous as you age. Try to avoid foods that have not been refrigerated or cooked right. Some foods that can be harmful to you when they are raw or undercooked include eggs, sprouts, fish, shellfish, meat, or poultry.



(9) Read the Nutrition
Facts label: Pay
attention to what is
on the Nutrition
Facts label for the
amount of calories,
fat, sodium and
other nutrients that
are in food. Ask
your doctor if there
are nutrients you
might need to have
less or more of.

Serving size	1 cı
Amount per serving	4.44
Calories	140
% Da	aily Valu
Total Fat 1.5g	2
Saturated Fat 0g	0
Trans Fat 0g	
Cholesterol 0mg	0
Sodium 480mg	21
Total Carbohydrate 26g	9
Dietary Fiber 7g	25
Total Sugars 8g	
Includes 0g Added Sugars	0
Protein 6g	
Vitamin D 0mcg	0
Calcium 70mg	6
Iron 2mg	10
Potassium 313mg	6

(10)Ask your doctor about vitamins or supplements: Food is always the best way to get nutrients that you need. But, if you are still not getting enough of some vitamins or minerals, talk to your doctor about a dietary supplement.



## Check out our website for healthy, low-cost recipes: web.uri.edu/SnapEd

