## The ANH Food4Health Plate

Percentages refer to amounts by weight of each food category

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## Herbs, spices, supplements

Grains (gluten-



Vegetables (unprocessed)



Consume daily vegetables and fruits belonging to all 6 colour groups: Green, Orange, Blue/Purple, Red,

Yellow, White/Tan

High 'healthy

fat' foods 10%

e.g. unfiltered extra virgin

coconut oil, nuts, seeds,

Include some fermented foods e.g. kefir, yoghurt

organic eggs

e.g. grass-fed meat, wildcaught fish, low-lectin or lectin-free legumes

High protein foods 25%

40%

Include consumption of at least some fermented vegetables e.g. sauerkraut, kimchi

## General guidelines

- Minimise consumption of any highly processed foods
- Do not use high-temperature cooking methods (frying, grilling), unless brief
- Minimise heat-damage to proteins, fats and vegetables by consuming plenty of raw foods and/or using slow cooking methods
- Use organic extra virgin coconut oil as your 'go to' fat for stir-frying or other cooking
- Consume plenty of fresh herbs and non-irradiated, organic spices
- Leave at least 5 hours between meals (avoid snacking between meals)
- Consume at least 1.5 litres of spring or filtered water daily, between meals
- Avoid all foods which trigger intolerance or allergy
- Seek advice from a qualified and experienced health processional on the most appropriate supplements (concentrated sources of nutrients)

Fruit (unprocessed) 10%





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