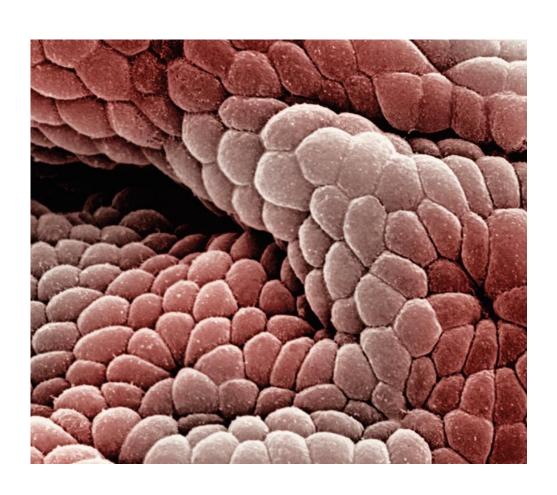
KEY CONCEPT

Cells require many different nutrients.

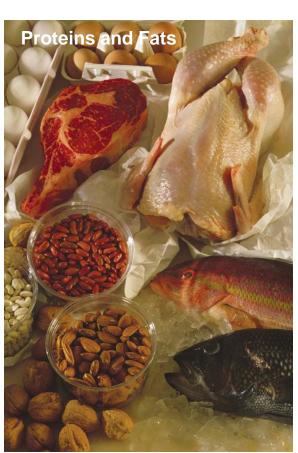


- The six types of nutrients are water, carbohydrates, proteins, fats, minerals, and vitamins.
 - Water makes up 55% to 60% of your body.
 - involved in nearly every cell and body process
 - need 2 liters (8 cups) a day to replace fluid lost

- Carbohydrates are the main source of energy for the body.
 - simple and complex carbohydrates supply glucose
 - fiber from plant foods helps elimination



- Proteins are necessary for growth and repair of the body's cells.
 - body makes 12 out of 20 amino acids
 - other eight essential amino acids come from food
- Fats provide energy and key building components.
 - fats are saturated and unsaturated
 - essential fatty acids come from food



- Minerals are inorganic materials.
 - help to build or repair tissues
 - replenished by eating variety of foods

MINERALS	SOURCES	IMPORTANT FOR
Calcium	dairy products, salmon, sardines, dark leafy greens	blood clotting, bone/tooth formation; muscle/nerve function
Iron	liver, dark leafy greens, whole grains	component in hemoglobin
lodine	iodized salt, seafoods, sea vegetables	component in thyroid hormones
Magnesium	nuts, whole grains, leafy green vegetables	bone/tooth formation; coenzyme in protein synthesis
Phosphorus	meats, dairy products, nuts, dried peas and beans	bone/tooth formation; active in many metabolic processes
Potassium	meats, dairy products, many fruits and vegetables	regulation of pH, fluid balance, and muscle/nerve function
Sodium	table salt, seafoods, processed foods	regulation of pH, fluid balance, and muscle/nerve function
Zinc	meats, seafoods, grains	activation of many enzymes in metabolic processes

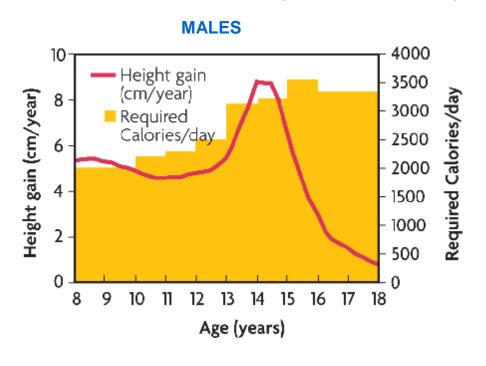
- Vitamins are organic molecules that work with enzymes.
 - vitamins are fat-soluble and water-soluble
 - regulate cell functions, growth, development
 - replenished by eating variety of foods

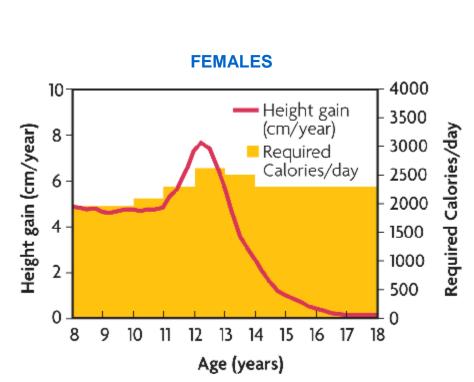
VITAMIN	SOURCES	IMPORTANT FOR	
Fat-Soluble (Dissolves in Fat)			
A (retinol)	dark green, yellow, and orange vegetables, fortified milk, fish and liver oils	healthy skin, mucous membranes, vision	
D (calciferol)	fortified dairy and whole grain products, egg yolks, fish and liver oils	bone and tooth formation, increase in calcium and phosphorus absorption	
Water-Soluble (Dissolves in Water)			
B ₁ (thiamine)	pork and red meats, whole grains, dried beans and peas, eggs	metabolism of carbohydrates	
B ₂ (riboflavin)	dairy products, liver and organ meats, enriched whole grains	metabolism of carbohydrates and proteins, normal growth in skin, lips, and mucous membranes	

- Meeting nutritional needs supports good health.
 - During puberty, you require more nutrients and Calories.
 - One Calorie equals one kilocalorie, or 1000 calories.
 - 1g of protein or carbohydrate equals 4 Calories.
 - 1g of fat equals 9 Calories.



- A balanced diet of whole foods provides the best nutrients and Calories.
- Food and physical activity also need to be balanced.





Food labels can help you make good eating choices.

