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# Basic food guide for people with diabetes

Eating healthy food is an important part of managing your diabetes.

Eating well with diabetes does not mean you need to eat different food from your family. However, you do need to know how many carbohydrates, and what types of carbohydrates, are in your food, as these will directly affect your blood sugar levels.

You should base your meals on the Diabetes New Zealand healthy plate model, shown in the picture on the right.

This means eating plenty of vegetables and fresh fruit, whole grains, lean meat, fish, eggs, in the right portions, as shown on the plate. You also need low-fat and low-sugar dairy products, healthy oils, and nuts.



#### Eat lots of these foods

#### Non-starchy vegetables

Eat at least three to four servings of non-starchy vegetables each day. These include:

Asparagus	Cauliflower	Mixed vegetables	Snow pea
Bean sprouts	Celery	Mushrooms	Spinach
Beetroot	CucumberEggplant	Onion	Spring onionSwede
Broccoli	Green beans	Parsley	Taro leaves
Brussels sprouts	Leeks	Puha	Tomato
Butter beans	Lettuce	PumpkinRadish	Watercress
Cabbage	Marrow	Silverbeet	Zucchini

Carrots

### Eat some (but not too much) of these foods

#### Carbohydrate (starchy foods)

Carbohydrate foods break down into glucose in your body. Too much carbohydrate will increase your blood glucose above recommended levels.

Have some carbohydrate at each meal. Foods containing carbohydrates are:

- Bread wholemeal or wholegrain, including chapatti, pita bread, and roti
- Breakfast cereals high-fibre, low-fat, low-sugar varieties (see the information on how to read a label, below). For example, rolled oats, All-bran, porridge, Weet-Bix.



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- Crackers - low-fat, wholegrain
- **Fruit** enjoy all fruit, but have only one piece at a time, and a maximum of three or four servings a day
- Legumes baked beans, chickpeas, lentils, kidney beans, split peas
- Milk and yoghurt low-fat, low-sugar
- Rice and pasta brown rice, basmati, doongara, Uncle Ben's parboiled, wholemeal pasta
- Starchy vegetables kumara, potato, corn, parsnip, yams, breadfruit, taro, tapioca, green banana

#### Avoid these foods

Foods high in sugar	Foods high in fat	
Cakes, sweet biscuits	Butter, ghee	
Condensed milk	Cream, coconut cream	
Cordials, fizzy drinks	Dripping, lard	
Dried fruit, canned fruit in syrup	Fatty meats such as brisket, bacon, salami, mutton flaps,	
Flavoured mineral water	sausages, luncheon sausage, saveloys	
Fruit juice, powdered drinks	Fried foods, chips, battered food	
High-sugar pre-mixed coffee or chai sachets	High-fat takeaways	
Golden syrup, treacle, maple syrup	Kremelta, Chefade	
Honey, marmalade, jam, chocolate spread	Mayonnaise, creamy salad dressing (look for low-fat	
Ice-cream, jelly	varieties)	
Lollies, chocolate, carob	Sausage rolls, pies, pastries	
Milkshakes, flavoured milk	Twisties, cheezels, crisps, corn chips	
Muesli bars, roll-ups		
Puddings, sweet desserts		
Sugar – all types		

#### Use in very small amounts

These are good fats, but are still very high in calories.

Avocado

Peanut butter

Margarine

Vegetable oil (for example, canola, olive, peanut, soya)

Nuts 

#### **Protein foods**

- Lean meat, chicken without skin, fish, and eggs. Have one to two servings a day. One serving is a piece of meat, chicken or fish the size and thickness of the palm of your hand (or 120 to 150 g), or one egg.
- Low-fat milk, low-fat cheese, and low-fat, low-sugar yoghurt. Have two to three servings a day. One serving is one cup of milk, one pottle of yoghurt, or 1/3 C of cottage cheese.

Canterbury District Health Board





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#### What to drink

Drink water, tea, coffee, diet soft drinks, diet liquid concentrates

## What to look for on a label

To identify suitable foods, always refer to the per 100 g column on the nutritional panel. Check that the food is:

- less than 10 g fat per 100 g
- less than 10 g sugar per 100 g
- more than 6 g dietary fibre per 100 g

You don't need to check fibre on some products, such as dairy products, sauces and dressings. Most labels look like this:

Wheat Biscuits				
Serving size = 30 g	Per serve	Per 100 g		
(2 biscuits)				
Energy (KJ)	444	1480		
(Cal)	106	354		
Protein (g)	3.6	12.0		
Fat – total (g)	0.4	1.3		
– saturated (g)	0.1	0.3		
Carbohydrate				
– total (g)	20	67		
– sugars (g)	0.8	2.8		
Dietary fibre (g)	3.3	11.0		
Sodium (mg)	84	280		



#### Summary

- Drink six to eight cups of fluid each day. Water is best. Don't drink fruit juice or sugar-sweetened drinks.
- Eat breakfast, lunch and dinner every day at regular times.
- Base your meals on the Diabetes New Zealand healthy plate model.
- Eat some carbohydrate-containing food at each meal.
- Choose foods lower in sugar and salt.
- Choose foods lower in fat.
- Limit alcohol.

For an ideal eating plan, talk to a registered dietitian.

Compiled by Christchurch Diabetes Centre dietitians. Adapted by HealthInfo clinical advisers. September 2015.



