

Fats and Oils

#nutritionclub23

Macronutrients

Proteins

Carbohydrates

Fats

Macro nutrients



It's a combination of glycerin and fatty acids

1 g of fat = 9 kcal

H - C - O - H + H - O - C - chain of carbons, hydrogens H - C - O - H + H - O - C - chain of carbons, hydrogens H - C - O - H + H - O - C - chain of carbons, hydrogens H - C - O - H + H - O - C - chain of carbons, hydrogens H - C - O - H + H - O - C - chain of carbons, hydrogens H - C - O - H + H - O - C - chain of carbons, hydrogens

What does fat do for us?

Provide energy

- Carry fat-soluble nutrients (essential fat acids and vitamins A, E, D, K)
- Maintain proper body temperature
- Protect our body
- Provide materials for cell membranes
- Help to build the brain
- Act as raw materials for hormones, bile, healthy hair and skin









Trans fats

Trans fats, also known as partially hydrogenated oils), are <u>unsaturated fats</u> that are uncommon in nature but became commonly produced industrially from vegetable fats for use in margarine, snack food, packaged baked goods and frying fast food starting in the 1950s.









Trans fats

On 16 June 2015,

Saturated Fat 59 Trans Fat 29 Cholesterol 30mg Total Carbohydrate 319 the FDA finalized Sodium 660mg Dietary Fiber 09 its determination that trans fats Sugars 59 are not generally Protein 59 recognized as safe, and set a three-year time limit for their removal from all processed foods.

Total Fat 1

«Street light» of fat usefulness



Better to exclude: Transfats

Limit: Saturated fats Omega 6

Increase: Omega 3 Omega 9

Transfats



Margarine Ram Butter with plant additives Cookies, candies Refines oils Mayonnaise Dried crust Fried potato Well fried food







Rama





Transfats. Influence

 Are very sticky and stay on the walls of vessels

 Break the balance between good and bad cholesterol

 Disturb the absorption of nutrients into the cell





Saturated fats

Are found in animal products (exception – palm oil)
Transforms into energy
Excesses plug the vessels and are accumulated into fat











Omega-6



Essential fat acid (extra virgin oils) – building material Activate inflammations Excesses provoke tumors, autoimmune diseases







Omega-3

Flax, hempseed, rape oil Seeds, grains Nuts Sea fish Fish oil in capsules

How can Omega 3 be produced?

 From fish carcass (brown– «technical»)

 From fish liver
 (yellow – ballast substances)

 From fish muscles (extra class)



Omega-3. INFLUENCE

Cell membranes (brains, nerves) Clean vessels from plagues (heart) Anti-inflammation effect (hormonal balance) Increase insulin sensitiveness



Omega-9. INFLUENCE

Doesn't influence on hormonal balance
Cleans vessels
Doesn't oxidize while cooking food

Omega-3 vs Omega-6



Oil comparison

Oil Comparison

Monounsaturated Fat			Polyunsaturated Fat		Sat	Saturated Fat	
Coconut	6 <mark>2</mark> 92						
Palm kernel	12 2			86			
Palm		38	10		52		
Beef fat		44	4		52		
Chicken fat		47		22		31	
Sunflower	20		69 69			11	
Safflower	14		79 7				
Grapeseed	17	1	73 10				
Wheat germ	16	64				20	
Walnut	24		67			9	
Soybean	25		60			15	
Corn	25			62		13	
Sesame	41			44		15	
Peanut	48			34		18	
Canola			62		31	7	
Almond	73				19	8	
Olive	78				8	14	
Hazelnut	82					11 7	

Balance of Fats

Fat acid Omega 3 should be in balance:
50% plant (oils, nuts, grains)
50% animal (sea fish, fish oil)



Herbalifeline



Omega-3 acids help to decrease the risk of cardio-vascular diseases THE COMPLEX OF POLIUNSATURATED FAT ACIDS

 Concentrate of fish oil «Extra class» -Omega-3 (contains 20 types of sea lipids)
 Contains valuable antioxidants- vitamin E and selenium
 Valuable plant oils

Strengthening of effect

- Vitamin E (tocopherol) Antioxidant, prevent fats from oxidizing, protects vitamin A and amino-acids.
- Selenium Antioxidant, supports immune system
- Peppermint oil
- Thyme oil
- Clove oil

Omega-3
Vitamin E
Selenium Se

Functions of Omega-3

- Builds and renews cell membranes
- Stimulates mental development in childhood
- Activates brain work Human brain consist of fat tissues in 60%
- Dissolves plaques on the walls of vessels
- Reduces inflammations
- Prevents stresses





SPEAK

THINK



Day norm of Omega-3

- To normalize cholesterol and strengthen health generally: 1-1,5 g.
- To increase muscles: 3 g.
- To lose weight: 4 g.

<u>1 capsule of Herbalifeline contains</u>

- Poliunsaturated fat acids = 0,236 g;
 29,09 g per 100 g
- 3 capsules ≈ 1 g
 up to 12 capsules ≈ 4 g





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