

Healthy Eating for Lowering Cholesterol

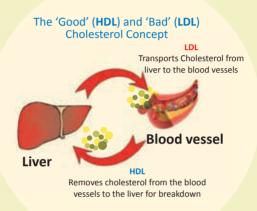




What is blood cholesterol?

- · A waxy, fat-like substance in the blood
- Made by the liver and also comes from food
- Important for building and maintenance of body cell membranes, making of Vitamin D, hormones and bile acids

What should my blood cholesterol profile be?



Total Cholesterol	< <u>5.2 mmol/L</u> (200 mg/dL)
HDL-cholesterol ('good' cholesterol)	> 1.0 mmol/L (40 mg/dL)
LDL-cholesterol ('bad' cholesterol)	< 2.6 mmol/L (100 mg/dL)
Triglycerides (fat in the blood)	< 1.7 mmol/L (150 mg/dL)

Why high cholesterol matters?

 High cholesterol narrows the blood vessels which increase the risk of heart attack or stroke

How to lower your cholesterol level?

- 1. Lose weight if you are overweight
 - Aim for a healthy weight range of Body Mass Index (BMI) from 18.5 to 23kg/m²
 - Tips:
 - Reduce extra calories from fats and sugar
 - Watch your food portion
 - Lead an active lifestyle

2. Eat healthily

(a) Limit total fat intake and replace unhealthy types of fat (saturated and trans fat) in your diet with healthier fats (monounsaturated and polyunsaturated fat). The table below shows the food sources of the different types of fat found in our diet and their effects on blood cholesterol level

Types of fat: Saturated Fat (SF)

Effects on blood cholesterol: ↑ LDL-cholesterol

Food sources:

Animal: butter, lard, ghee, fat/ skin on meat, full cream dairy products

Plant: palm kernel oil, non-dairy creamer, coconut oil, coconut milk, cocoa butter



Types of fat: Trans Fat

Effects on blood cholesterol: ↑ LDL-cholesterol \downarrow HDL-cholesterol

Food sources:

Fried food (e.g. French fries, potato chips and donuts)

Baked goods (e.g. pastries, biscuits, cookies), shortenings,
partially hydrogenated vegetables oil



Types of fat: Unsaturated Fat - Monounsaturated Fat (MUFA)

Effects on blood cholesterol: LDL-cholesterol

Food sources:

Avocados, nuts, seeds, olive oil, canola oil, sesame oil, peanut oil



Salmon, mackerel, tuna, sardines, soybean oil, corn oil, safflower oil, sunflower oil





(b) Limit food high in cholesterol

- Cholesterol is only found in animal products
- Food sources: organ meat, egg yolk, animal fat, fish roe, squid, prawns, crabs
- The recommended dietary cholesterol intake is 300mg/day. For those with high blood cholesterol level, limit dietary cholesterol to 200mg/day
- Table below shows the cholesterol content of some common foods:

Food Item	Cholesterol Content (mg per serving)
Chicken Liver, boiled (½ cup, 8og)	315
Oyster, raw (6 whole, 300g)	243
Egg Yolk, boiled (1 whole)	240
Sotong, sambal (1 serving, 120g)	204
Crab, steamed (1 whole, 262g)	188
Pig, Stomach, braised (1 serving, 100g)	150
Prawn, steamed (5 whole, 8og)	150
Chicken, breast, baked (1 serving, 90g)	82
Fish, Snapper, steamed (1 serving, 120g)	72

(source: Health Promotion Board)

(c) Eat more high fibre food

- Helps to ↓ Total Cholesterol & ↓ LDL-cholesterol as it removes cholesterol by excreting through faeces
- Sources: fruits, legumes, vegetables and wholegrains such as oats, oat bran, barley, brown rice, wholemeal bread

(d) Limit alcohol

• May ↑ blood pressure and ↑ body weight

3. Do not smoke

Smoking harms your blood vessels and lowers your HDL-cholesterol

4. Active lifestyle

- Helps to ↑ HDL-cholesterol
- Encourage 150minutes per week of moderate intensity activity e.g. brisk walking, cycling, jogging, swimming, dancing or as advised by your doctor

5. Take your medicine as prescribed by your doctor



Dietary Tips

Use less oil and fats

Choose unsaturated cooking oil

Limit deep fried food to twice a week

Ask for less gravy

Remove skin and fats

Eat no more than 2 to 3 egg yolks a week

Limit organ meat, shellfish

Choose lean meat and low fat dairy products

Eat oily fish e.g. sardines, mackerel, tuna at least twice a week



Eat fresh fruits

Eat 2 serves of fruits and 2 serves of vegetables daily

*1 serve fruit = 1 small apple/ pear = 1 wedge papaya/ watermelon = 10 grapes = 1/4 cup dried fruit

*1 serve vegetables = 150g raw leafy vegetables = 100g raw non-leafy vegetables (¾ mug)

Choose whole grain food products (e.g. brown rice, wholemeal bread, chappati, oats)

Choose healthier cooking methods

- Grill, boil, microwave, stir-fry, steam, bake, roast, stew
- Use low fat yoghurt/ evaporated milk/ soymilk to replace coconut milk in cooking
- Use a non-stick pan when cooking

When eating out

- Choose plain rice instead of flavoured rice
- Choose noodle soup instead of dried/ fried noodles
- Remove skin or visible fat from meats
- Ask for no/ less gravy
- Leave behind the gravy/ soup
- Ask for more vegetables

When shopping for food, read the food labels

- Compare and choose products which have lower fat, saturated fat and cholesterol content
- Choose products labeled "fat free", "low fat", "reduced fat" and with Healthier Choice Symbol
- Limit food products with vegetable fat, lard, shortening or hydrogenated vegetable oils listed amongst the first three ingredients, as they are high in saturated fat or trans fat

In short,

- Limit cholesterol rich food e.g. organ meat, egg yolks, seafood
- Limit food high in saturated fat by removing fat and skin from meats, less deep fried food, less coconut containing foods
- Eat more high fibre food e.g. fruit, legumes, vegetables and wholegrain



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