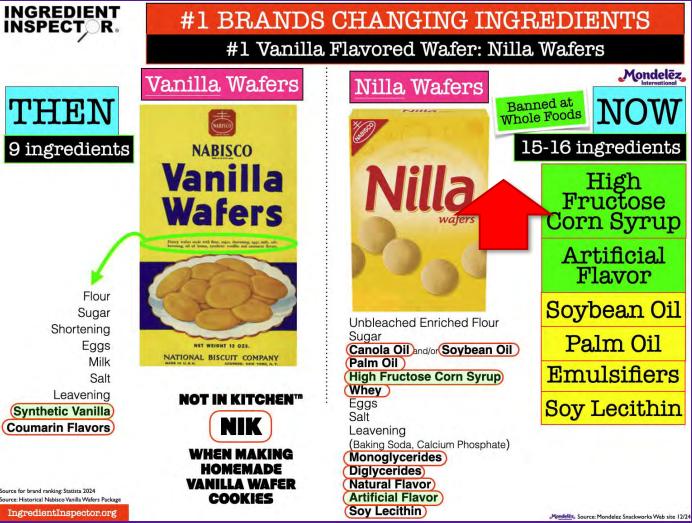
# Conversations About Nutrition and Cognition

Jan. 9, 2025
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Jan. 16, 2025
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#### Name is the Same – Ingredients Changed for Profit



70's - 80's

Current

https://www.ingredientinspector.org

### INGREDIENT INSPECT R.

#### #1 BRANDS CHANGING INGREDIENTS

#1 U.S. Non-Cheese Cracker: Ritz



The delicious

flavor of Ritz Crackers is

accomplished by the skillful blending

lour, rye flour, shortening, sugar, corr

salt and leavening.

NABISCO. INC.

General Office East Hanover, N.J. 07936

© 1974 Nabisco, Inc.

sweetener, malted barley flour,



Enriched Wheat Flour Rye Flour Shortening Sugar Corn Sweetener Malted Barley Flour Salt Leavening



UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IDON, THIAMINE MONONITRATE (VITAMIN B1), RIBOFLAVIN (VITAMIN B2), FOLIC ACID), SOYBEAN ANDIOR CANOLA OIL, PALM OIL, SUGAR, SALT, LEAVENING (CALCIUM PHOSPHATE, BAKING SODA), HIGH FRUCTOSE CORN SYRUP, SOY LECITHIN, NATURAL FLAVOR.

Mondelez

2024

Unbleached Enriched Flour Soybean Oil and/or Canola Oil

Palm Oil

Sugar Salt

Leavening

- Calcium Phosphate
- Baking Soda

**High Fructose Corn Syrup** 

Soy Lecithin
Natural Flavor

NOT IN KITCHEN™



Soybean Oil

Palm Oil

Sugar

High Fructose Corn Syrup

Soy Lecithin

Natural Flavoring

Source for brand ranking: Statista 2024 Source: Historical Ritz Crackers Package 1974

IngredientInspector.org

WHEN MAKING HOMEMADE CRACKERS





#### #1 BRANDS CHANGING INGREDIENTS

#1 U.S. Mint Cookie: Thin Mints





Pure Chocolate Coating
Flour
Vegetable Shortening
Sugar
Cocoa
Peppermint Oil
Salt
Leavening



girl scouts

**NOW** 

Artificial Flavor

Palm Kernel + Palm Oils

Natural Flavor

Caramel Color

Enriched Wheat Flour Sugar

Vegetable Oil Shortening

(palm kernel and palm oils)

Cocoa (processed with alkali)

Caramel Color (Invert Sugar)

Salt Baking Soda Soy Lecithin Peppermint Oil

Natural Flavor
Artificial Flavor

**NOT IN KITCHENT** 

NIK

WHEN MAKING
HOMEMADE
CHOCOLATE MINT
COOKIES

л, soy.

## WHAT'S IN YOUR PEANUT BUTTER?

Reduced-Fat Peanut Butter



Ingredients:
roasted peanuts, corn
syrup, sugar, soy
protein conentrate,
hydrogenated
vegetable oils, salt.
mono & diglycerides

Popular Peanut Butter



Ingredients: roasted peanuts, sugar, hydrogenated vegetable oils, salt. "Natural" Peanut Butter



Ingredients: roasted peanuts, palm oil, sugar, salt. Truly Natural Peanut Butter



<u>Ingredients:</u> roasted peanuts, salt.

BONUS: You get an arm workout too @

7



7



Note: Blue text on Red is very difficult to read. The colors/words vibrate.



## **Local Food Sourcing**

- Locally produced has higher nutritional value, less contaminants
- Grass fed animals have higher linoleic acid



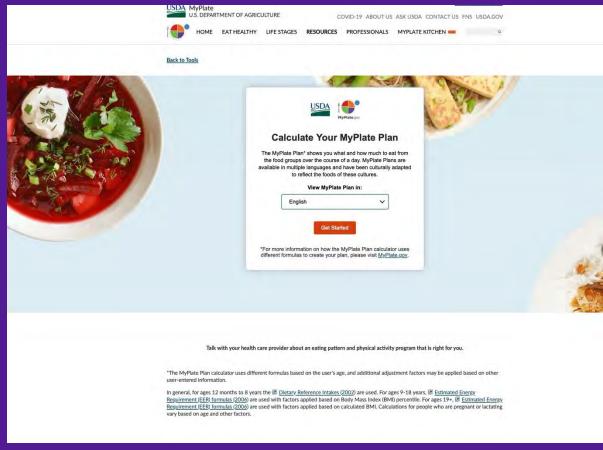


**Goose Vegetable Section** 



#### **Engaging Aging Conversation Series**

## MyPlate.gov



https://www.myplate.gov/myplate-plan



The 'MyPlate Plan' shows you what and how much to eat from the food groups over the course of a day and helps prepare weekly menus, recipes, shopping suggestions.

#### Five Chemicals - Bad for Brain

- Splenda
- Aspartame
- Diacetyl Diacetyl is added to the liquid used in some flavored e-cigarettes
- Aluminum widely distributed element found in most rocks, soils, waters, air, and foods
- MSG flavor enhancer







## **Body Mass Index**

Ideal BMI: between 18.5 and 24.9

вмі	19	20	21	22	23	24	25	26	27	28	29	30	31	32	33	34	35
Height Weight in Pounds																	
4′10″	91	96	100	105	110	115	119	124	129	134	138	143	148	153	158	162	167
4′11″	94	99	104	109	114	119	124	128	133	138	143	148	153	158	163	168	173
5'	97	102	107	112	118	123	128	133	138	143	148	153	158	163	168	174	179
5′1″	100	106	111	116	122	127	132	137	143	148	153	158	164	169	174	180	185
5'2"	104	109	115	120	126	131	136	142	147	153	158	164	169	175	180	186	191
5′3″	107	113	118	124	130	135	141	146	152	158	163	169	175	180	186	191	197
5'4"	110	116	122	128	134	140	145	151	157	163	169	174	180	186	192	197	204
5′5″	114	120	126	132	138	144	150	156	162	168	174	180	186	192	198	204	210
5′6″	118	124	130	136	142	148	155	161	167	173	179	186	192	198	204	210	216
57"	121	127	134	140	146	153	159	166	172	178	185	191	198	204	211	217	223
5'8"	125	131	138	144	151	158	164	171	177	184	190	197	203	210	216	223	230
5′9″	128	135	142	149	155	162	169	176	182	189	196	203	209	216	223	230	236
5′10″	132	139	146	153	160	167	174	181	188	195	202	209	216	222	229	236	243
5′11″	136	143	150	157	165	172	179	186	193	200	208	215	222	229	236	243	250
6'	140	147	154	162	169	177	184	191	199	206	213	221	228	235	242	250	258
6′1″	144	151	159	166	174	182	189	197	204	212	219	227	235	242	250	257	265
6'2"	148	155	163	171	179	186	194	202	210	218	225	233	241	249	256	264	272
6'3"	152	160	168	176	184	192	200	208	216	224	232	240	248	256	264	272	279
	Healthy Weight					Overweight				Obese							
	Course IIO Department of Health and Human Condess National Institutes of Health National Health Lune and Blood																

Source: US Department of Health and Human Services, National Institutes of Health, National Health, Lung, and Blood

#### **Engaging Aging Conversation Series**

#### **Basal Metabolic Rate (BMR)**

#### **Calculating Your Calorie Needs**

1. Calculating BMR calories

Females: Body weight (pounds) x 10 = BMR calories

Males: Body weight (pounds) x 11 = BMR calories

2. Calculating Activity Levels Calories

Activity level	% Calories	<b>Multiply By</b>			
Inactive	30	.3			
Average Active	50	.5			
Very active.	75	.7			

- Calculating calories needed to digest food
   (BMR calories + activity calories) 0.1 = Digestion
- 4. Total calories needed = Step 1 + 2 + 3

## **Complexities of Meal Prep**

### Sequencing

- What's for dinner?
- List
- Familiar
- Procuring
- Prepare
- Utensils
- Presentation
- Cleanup



https://www.cammermeyer.com/engaging-aging-assessment-tool

## Opening containers







