# The 7 Habits of Happy, Healthy Vegans

Virginia Messina, MPH, RD



Vegetarian Food Festival Portland, Maine June 4, 2016

## Veganism is...



A way of living that seeks to exclude, as far as possible and practical, all forms of exploitation of, and cruelty to, animals for food, clothing and any other purpose:

















# Vegan Diets: No Cultural or Historical Habits



" SO, BJORN, I HEAR YOU'VE GONE VEGAN!"



# 7 Habits of Happy, Healthy Vegans

- 1. Eat legumes
- 2. Choose healthy fats
- 3. Identify important supplements
- 4. Eat a rainbow
- 5. Get adequate calcium
- 6. Enjoy vegan foods
- 7. Celebrate veganism

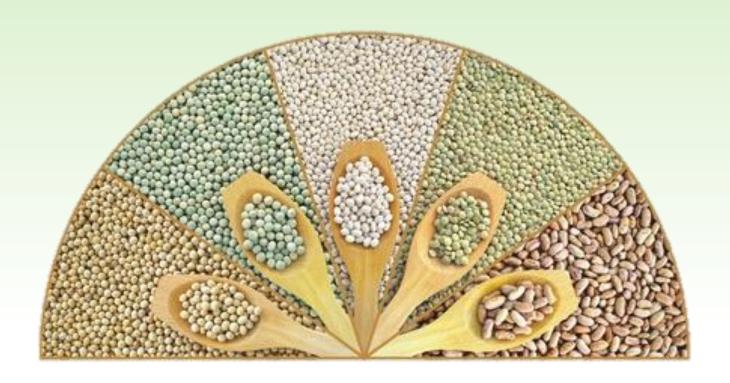
# The Vegan RD.com



# The Vegan RD.com

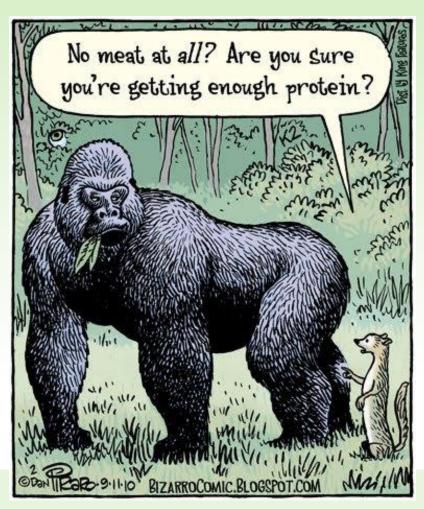


# 1. Eat Legumes



# Where do you get your protein?

Grains
Vegetables
Nuts
Seeds
Legumes



#### **Amino Acids**

- Building blocks of protein
- Used to build new proteins in the body
- · 9 are "essential" & must come from food
- Grains, legumes, vegetables, nuts, and seeds provide all 9 essential amino acids, but are low in one or more

# Vegan Protein: Importance of Legumes

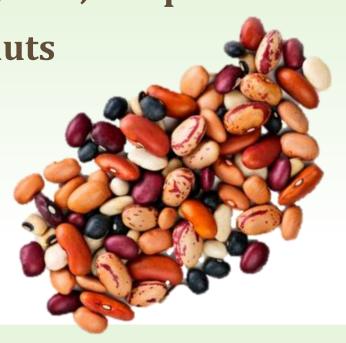
Legumes are the only good plant sources of the essential amino acid lysine





# 3 Daily Servings of Legumes

- ½ cup cooked beans, tofu, tempeh
- 1/4 cup soy nuts, peanuts
- 2 tbsp peanut butter
- 1 cup soymilk
- 3 oz veggie meat



# Pistachios and Quinoa (honorary legumes)





## Legume Serving Sizes

- ½ cup cooked beans, tofu, tempeh
- ¼ cup soy nuts, peanuts
- 2 tbsp peanut butter
- 1 cup soymilk
- oz veggie meat
- ¼ cup pistachios
- 1 cup quinoa

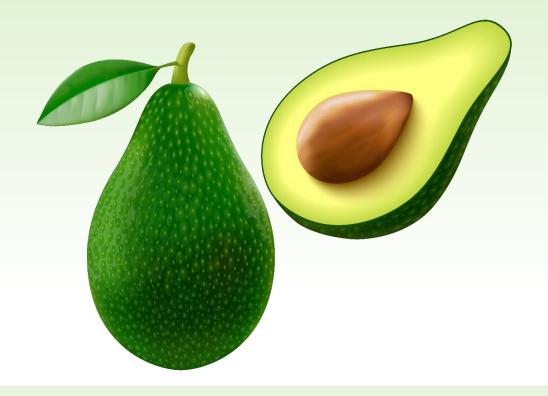


## A Serving of Legumes

- > PB& J sandwich
- Scrambled tofu
- Veggie burger
- Barbecued tempeh
- > Hummus wrap
- Lentil soup
- Quinoa pilaf

- Trail mix with pistachios
- Vegetables with peanut sauce
- Salad with soynuts
- > Bean burrito
- Taco with veggie "ground beef"

# 2. Choose Healthy Fats



# Essential Omega-3 Fatty Acid Alpha-linolenic acid (ALA)

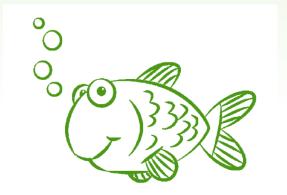
- Ground flaxseed (1 tbsp)
- Flaxseed oil (1 tsp)
- Walnuts (4 halves)
- Walnut, hempseed, soy or canola oil (1 tbsp)
- Chia seeds (2 tsp)

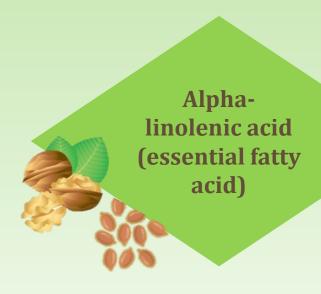
#### DHA & EPA: Long-chain Omega-3 Fats



#### **DHA** and **EPA**

- Found in fatty fish
- May reduce risk for heart disease, dementia, depression





# Conversion is relatively poor

Vegans typically have low blood and tissue levels of DHA and EPA

DHA and EPA (long chain omega-3 fats)



# Fish Get DHA and EPA from Algae...We Can, Too



# Vegan Omega-3 Fats from Algae

200-300 mg DHA + EPA 2-3 times per week



# **Healthy Sources of Fats**

- Nuts
- Seeds
- Avocado
- Olives
- Vegetable oils





# Benefits of High-Fat Plant Foods



- Nuts and seeds provide zinc
- Nuts reduce risk for heart disease



- Nuts/monounsaturated fats helpful for controlling diabetes
- Replacing saturated fat with plant fats improves cholesterol levels

# 3. Take the right supplements

**All Vegans** 

Vitamin B12

**Some Vegans** 

Vitamin D

**Iodine** 



#### Vitamin B12

Made by bacteria

Does not occur naturally in plants



## Vitamin B12 Analogues

Similar structure to B12, but no vitamin activity





- Fermented soyfoods
- Sourdough bread
- Sea vegetables
- Chlorella, spirulina
- Shiitake mushrooms

# Can we get adequate B12 from unwashed organic produce?



## Vitamin B12 Storage

In liver and muscle

 Size of B12 stores determined by your pre-vegan diet

### Vitamin B12 Deficiency

- Anemia
- Neurological Symptoms
  - Tingling
  - Weakness
  - Paralysis
  - Dementia, Depression



#### Vitamin B12-Fortified Foods













#### **Nutritional Yeast**

Red Star
Vegetarian Support
Formula (VSF)

# Recommendations for B12 Supplements (Cyanocobalamin)

- •2 fortified foods per day; at least 1.5 micrograms each *or*
- •25-100 micrograms daily or
- •1,000 micrograms 2-3x per week

# Supplemental Vitamin B12: Not Just for Vegans



Health conscious omnivores



Everyone over the age of 50

# Food sources of vitamin D

\* Fish

\* Fortified foods



# Factors that reduce vitamin D synthesis

- Smog, clouds
- Sunscreen
- Darker skin
- Age
- Weak sunlight (northern latitudes in winter)



#### Two Forms of Vitamin D

• D3: Cholecalciferol is animalderived (fish, sheep's wool)

• D2: Ergocalciferol is plant-derived (yeast)





Vitamin D RDA 600 IU per day



# Iodine in vegetables depends on iodine in soil



#### **lodine Sources**

- Iodized salt
- Dairy
- Fish
- Vegetables



lodine from Sea Vegetables?



## **lodine Sources for Vegans**

 Iodized salt (¼ teaspoon per day)



• 90-150 micrograms iodine from supplement 3-4 times per week

#### Supplements

- **❖ Vitamin B12**
- Vitamin D
- **\*** Iodine
- DHA/EPA (omega-3 fats)

	Vegans	Omnivores
Vitamin B12	Supplements Fortified foods	Animal foods Supplements Fortified foods

	Vegans	Omnivores
Vitamin B12	Supplements Fortified foods	Animal foods Supplements Fortified foods
Vitamin D	Supplements Fortified foods Sunshine	Supplements Fortified foods Sunshine

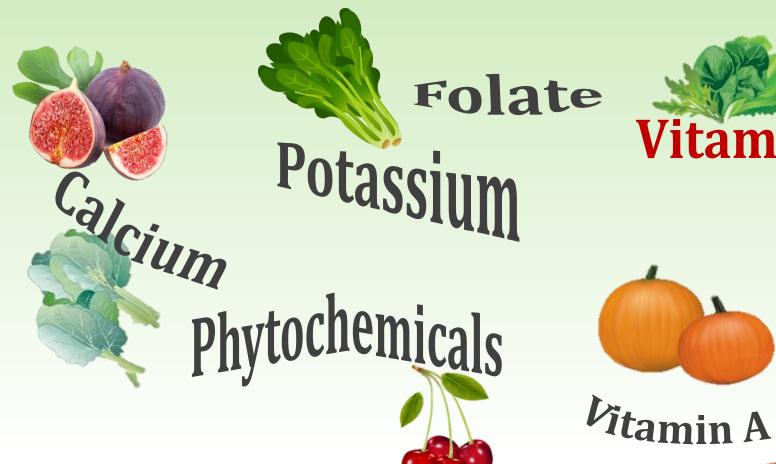
	Vegans	Omnivores
Vitamin B12	Supplements Fortified foods	Animal foods Supplements Fortified foods
Vitamin D	Supplements Fortified foods Sunshine	Supplements Fortified foods Sunshine
Iodine	Supplements Iodized salt	Milk contaminated with cleaning solution lodized salt

	Vegans	Omnivores
Vitamin B12	Supplements Fortified foods	Animal foods Supplements Fortified foods
Vitamin D	Supplements Fortified foods Sunshine	Supplements Fortified foods Sunshine
Iodine	Supplements Iodized salt	Milk contaminated with cleaning solution lodized salt
DHA/EPA	Supplements	Fish Supplements

### 4. Eat a Rainbow



# Fruits and Vegetables







#### Vitamin C and Iron



# **Dietary Iron**

	Mg of iron
Salmon, 3 oz	0.6
Chicken, ½ breast	0.6
Beef, 3 oz	1.3
Soymilk, 1 C	1.6
Black-eyed peas, ½ C	2.2
Tofu, 3 oz	3.0
Lentils, ½ C cooked	3.3

# **Dietary Iron**

	Mg of iron
Salmon, 3 oz	0.6
Chicken, ½ breast	0.6
Beef, 3 oz	1.3
Soymilk, 1 C	1.6
Black-eyed peas, ½ C	2.2
Tofu, 3 oz	3.0
Lentils, ½ C cooked	3.3



#### Iron and Vitamin C

#### **IRON**

- Legumes
- Whole and enriched grains



#### VITAMIN C

- Citrus fruits
- Strawberries
- Green leafy vegetables
- Peppers
- Cauliflower
- Cabbage

#### Iron + Vitamin C

Oatmeal with orange juice

Brown rice topped with steamed broccoli

Bean soup with leafy greens

#### Fruits and Vegetables for Vitamin A



# Vitamin A Superstars

	Amount providing 100% of RDA for vitamin A
Carrot juice	1/4 cup
Sweet potatoes, pumpkin	1/2 cup cooked
Butternut squash, carrots	2/3-3/4 cup cooked
Spinach, collards, kale	1 cup cooked

# Fruits and Vegetables for Calcium



# 5. Get Adequate Calcium



Vegans typically have lower calcium intakes than omnivores and lacto-ovo vegetarians.



## **EPIC-Oxford 2007 Findings**

Vegans were 37% more likely to fracture a bone than meat-eaters or lacto-ovo vegetarians



# Calcium Intake in the EPIC-Oxford

	Calcium
Omnivores	1,057
Pesco-vegetarian	1,081
Lacto-ovo	1,087
Vegan	610

### **Beans for Bones?**



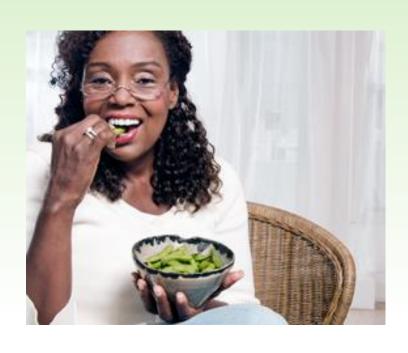


#### Protein protects bone health

- Improves calcium absorption
- Contributes to bone structure
- Promotes muscle strength



# **Adventist Health Study**







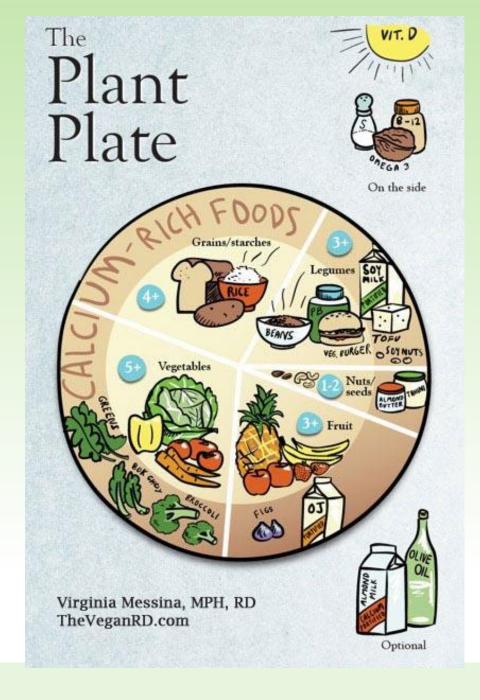


We need protein and calcium for strong bones.
And both are in plants.

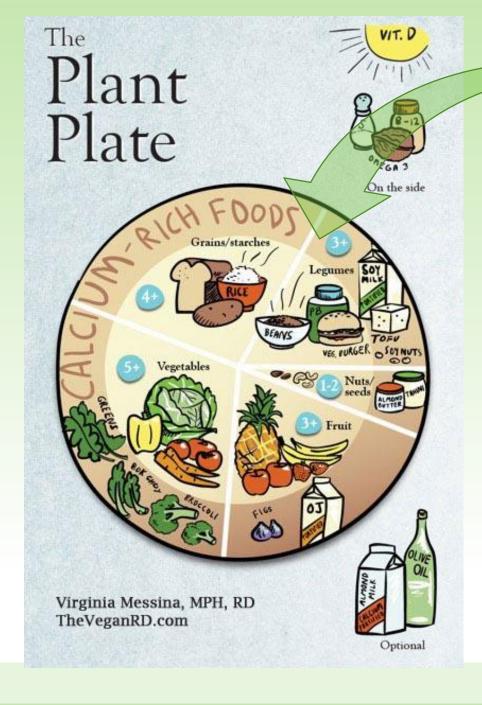
# Calcium without cows



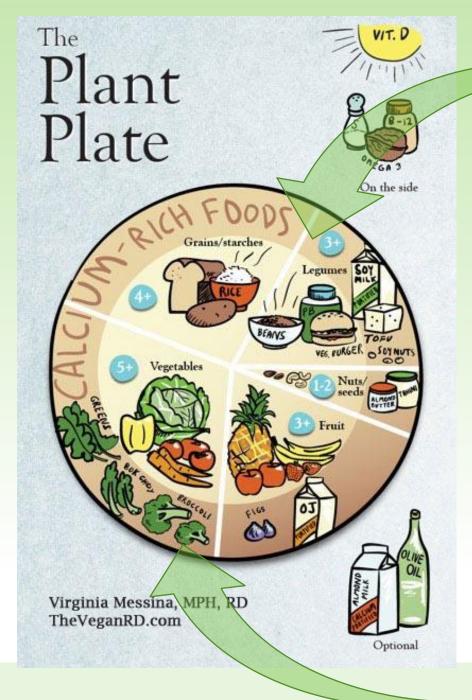
Wild greens supplied abundant calcium to early humans



All vegan food groups provide calcium



All vegan food groups provide calcium



All vegan food groups provide calcium

#### **Best Plant Sources of Calcium**



Nuts/Seeds
Almonds
Almond butter
Tahini







#### Calcium from Leafy Greens

Good sources: Bok choy, collards, kale, turnip greens

<u>Poor sources</u>: Spinach, Swiss chard, beet greens

## 7 Habits of Happy, Healthy Vegans

- 1. Eat legumes
- 2. Choose healthy fats
- 3. Identify important supplements
- 4. Eat a rainbow
- 5. Get adequate calcium

# Characteristics of the Optimal Vegan Diet

- Meets nutrient needs
- Reduces risk for chronic disease
- Practical, easy, realistic
- Appealing

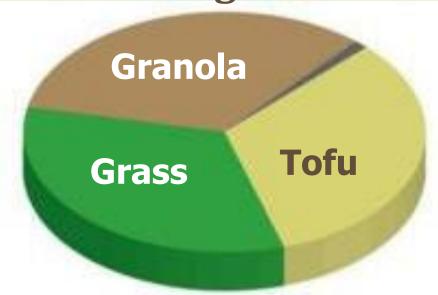
### 7 Habits of Happy, Healthy Vegans

- 1. Eat legumes
- 2. Choose healthy fats
- 3. Identify important supplements
- 4. Eat a rainbow
- 5. Get adequate calcium
- 6. Enjoy vegan foods
- 7. Celebrate veganism

# 6. Enjoy vegan foods

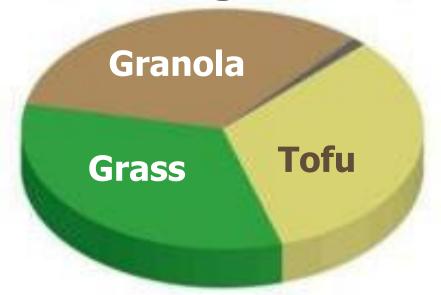


What people think vegans eat



#### What vegans really eat

What people think vegans eat





artichokes asparagus avocados bacon' bagels bananas beans beef beets. biscuits' bread broccoli brownies\* Brussels sprouts buffalo wings\* burgers' burritos' cake\* carrots cheese' cheesecake'

cheese steak sandwiche peppers pineapple cherries pizza' potato skins\* chill cheese fries'

Chinese food'

cookies\* khwi. lasagne' lettuce wraps mac 'n' cheese" mandarin oranges mangos marshmallows\* mashed potatoes Mexican food\* nachos\* noodles onion rings oranges paelfa\* pasta peaches peanut butter peas

potatoes

pumpkin

guinou

tempeh Thai food\* Tofurky tofu scramble Iomatoes tortilla chips veggie tempura veggie wraps everything eise'

raspberries

sandwiches

spring rolls\*

strawberries

sweet potato fries

salsa

soup

samosas

seitan soul food\*

soy milk

stir-fry

sushi\*

tabout

tacos'

"vegan version

coconut curry coconut milk cookles\* khwi lasagne" lettuce wraps mac 'n' cheese" mandarin oranges mangos marshmallows\* mashed potatoes melons Mexican food nachos\* noodles onion rings oranges paelta\* pasta peaches peanut butter peas epeppers pins" pineapple pizza potato skins\* potatoes

pumpkin





#### Processed Foods in Traditional Healthy Plant-Based Diets









Healthy Foods Come in Jars, Cans and Freezer Packages



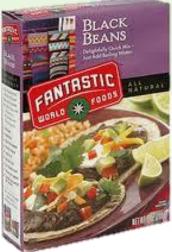














"meaty"

creamy

Familiar Flavor juicy and smoky **Texture** chewy

sweet

Add creamy texture with blended cashews, vegan sour cream, avocado







# Add meaty texture with veggie meats, frozen defrosted tofu, seitan

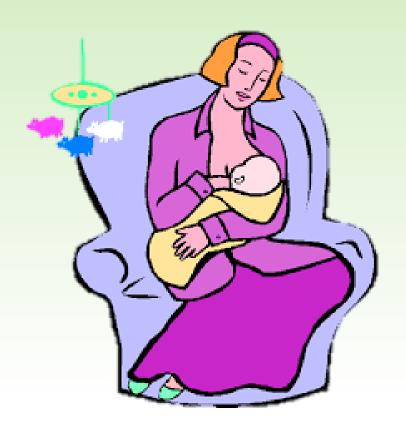




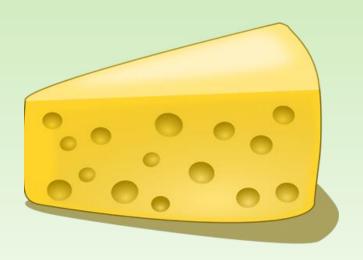


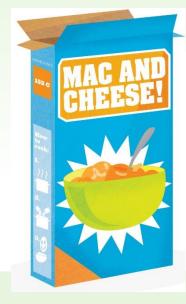
# And What's Missing?

- Salty
- Sweet
- Bitter
- Sour
- Umami













Roasting and Caramelizing boost Umami



# Emphasize Whole Plant Foods





# Make Room for Convenience Flavors & Textures Treats

## 7. Celebrate Veganism



# Findings from EPIC/Oxford

	Meat eaters	Vegan
Total fat intake	34%	30%
Saturated fat intake	12%	5%
Blood Cholesterol	191	158







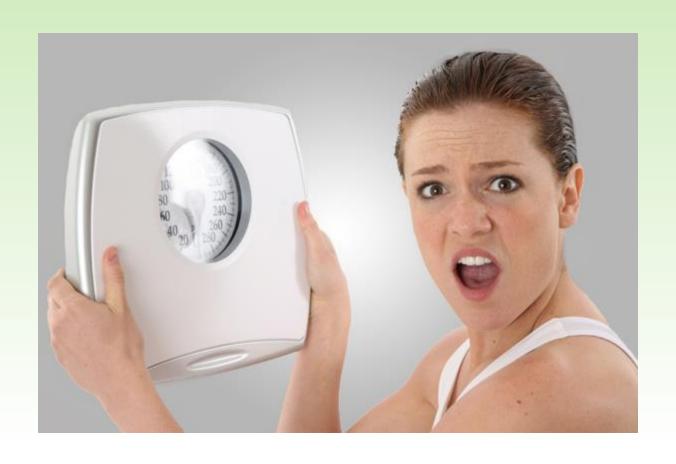






#### Wowza! Stunning Christie Brinkley, 61, Credits Vegan Diet for Youthful Looks





#### Vegan = Compassion



#### Vegan = Compassion; Guaranteed



#### 1. Eat legumes

3 or more servings per day of beans, peanuts/peanut butter, soyfoods, quinoa, pistachios



#### 2. Choose Healthy Fats

- Omega-3 fats from flaxseeds, walnuts, flax, walnut or canola oil, chia seeds.
- DHA/EPA? 200-300 milligrams
- Moderate use of higher fat foods like nuts, seeds, avocado and vegetable oils

#### 3. Supplement Appropriately

- 600 to 1,000 IUs of vitamin D (if sun exposure isn't adequate)
- 25-100 micrograms of vitamin B12
- 90 ug iodine or ¼ tsp iodized salt



#### 4. Eat a Rainbow

- Vitamin C
- Vitamin A



• Calcium

#### 5. Choose Calcium-Rich Foods

Kale, collards, fortified plant milks and juices, tofu, figs, almond butter, tahini.



#### 6. Enjoy Vegan Foods

Emphasize whole plant foods



No plant foods are off limits

#### 7. Celebrate Veganism



- Vegan diets always deliver on their promise of compassion
- Health benefits vary among individuals and are a wonderful bonus



#### The Vegan RD.com

@TheVeganRD
ginnymessina@gmail.com

