Brigham Young University

## Diabetic Diet

After balancing carbohydrates for various scenarios using the diabetic exchanges, menus were created to translate the exchanges into daily food choices. Some of these menus were then analyzed in ESHA to compare the nutritional information provided by the exchanges versus ESHA and discrepancies compared. Then, for three days, one of the menus was followed in order to teach the difficulty of living with such a restrictive and calculated diet.

## Diabetic Exchanges

| \#1 2200 <br> kcal | B | AM <br> Snack | L | PM <br> Snack | D | HS <br> Snack | Total Exchanges | $\begin{aligned} & \hline \% \mathrm{C} \\ & 54 \end{aligned}$ | $\begin{aligned} & \% \mathrm{P} \\ & 17 \end{aligned}$ | $\begin{aligned} & \% \mathrm{~F} \\ & 29 \end{aligned}$ |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Starch | 4 |  | 4 |  | 3 | 2 | 13 | $\begin{array}{r} 15 \\ 195 \end{array}$ | $42^{3}$ | 1 14 |
| Meat |  |  | 2 |  | 1 |  | 3 |  | 7 21 | $\begin{gathered} 5 \\ 15 \end{gathered}$ |
| Veg |  |  | 2 |  | 1 |  | 3 | 5 15 | 2 | 8 24 |
| Fruit | 1 |  | 1 |  | 1 |  | 3 | 15 45 |  |  |
| Milk | 1 |  |  |  | 1 | 1 | 3 | $\begin{array}{r} 12 \\ 36 \end{array}$ | $\begin{array}{r} 8 \\ 24 \end{array}$ | 1 3 |
| Fat | 2 |  | 1 |  |  |  | 3 |  |  | 5 15 |
| Goal | 86 |  | 86 |  | 86 | 43 | Total grams | 291 | 93 | 71 |
| TOTAL | 87 |  | 85 |  | 92 | 42 | Total Kcals | 1164 | 372 | 639 |


| $\begin{array}{\|l\|} \hline \# 24200 \\ \text { kcal } \\ \hline \end{array}$ | B | AM <br> Snack | L | $\begin{gathered} \text { PM } \\ \text { Snack } \end{gathered}$ | D | $\underset{\text { Snack }}{\text { HS }}$ | Total Exchanges | $\begin{array}{\|c} \hline \% \mathrm{C} \\ 56 \end{array}$ | $\begin{aligned} & \hline \% \mathrm{P} \\ & 16 \end{aligned}$ | $\begin{aligned} & \% \mathrm{~F} \\ & 28 \end{aligned}$ |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Starch | 7 | 4 | 7 | 3 | 8 | 3 | 32 | $\begin{gathered} 15 \\ 480 \end{gathered}$ | 3 96 | 1 32 |
| Meat |  |  | 3 |  | 3 |  | 6 |  | $4{ }^{7}$ | 5 30 |
| Veg |  | 1 | 1 |  | 2 |  | 4 | 5 20 | 2 8 |  |
| Fruit | 1 |  |  | 1 |  | 1 | 3 | 15 45 |  |  |
| Milk | 1 |  | 1 | 1 |  |  | 3 | $\begin{aligned} & 12 \\ & 36 \end{aligned}$ | $\begin{array}{r} 8 \\ 24 \end{array}$ | 24 |
| Fat | 2 | 1 | 2 | 1 | 2 | 1 | 9 |  |  | 45 |
| Goal | 132 | 66 | 132 | 66 | 132 | 66 | Total grams | 581 | 170 | 131 |
| TOTAL | 132 | 65 | 122 | 72 | 125 | 65 | Total Kcals | 2324 | 680 | 1179 |


| \#5 3000 <br> kcal | B | AM <br> Snack | L | PM <br> Snack | D | $\underset{\text { Snack }}{\text { HS }}$ | Total <br> Exchanges | $\begin{array}{\|l\|} \hline \% \mathrm{C} \\ 56 \end{array}$ | $\begin{aligned} & \hline \% \mathrm{P} \\ & 16 \end{aligned}$ | $\begin{aligned} & \hline \% \mathrm{~F} \\ & 28 \end{aligned}$ |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Starch | 4 | 3 | 5 | 2 | 5 | 2 | 21 | $\begin{array}{r} 15 \\ 315 \\ \hline \end{array}$ | 3 6 | 21 |
| Meat |  |  | 2 |  | 2 |  | 4 |  | 7 28 | 5 20 |
| Veg |  |  | 2 |  | 2 |  | 4 | $\begin{array}{r} 5 \\ 20 \end{array}$ | 2 8 | $3{ }^{8}$ |
| Fruit | 1 |  | 1 |  |  | 1 | 3 | $\begin{aligned} & 15 \\ & 45 \end{aligned}$ |  |  |
| Milk | 1 |  |  | 1 | 2 |  | 3 | $\begin{aligned} & 12 \\ & 36 \end{aligned}$ | $2{ }^{8}$ | 5 15 |
| Fat |  |  | 1 |  |  |  | 1 |  |  | 5 5 |
| Goal | 92 | 46 | 92 | 46 | 92 | 46 | Total grams | 416 | 123 | 93 |
| TOTAL | 87 | 45 | 85 | 42 | 94 | 45 | Total Kcals | 1664 | 492 | 837 |


| \#6 2000 kcal | B | AM <br> Snack | L | PM Snack | D | HS <br> Snack | Total <br> Exchanges | $\begin{array}{\|l\|} \hline \% \mathrm{C} \\ 54 \end{array}$ | $\begin{aligned} & \hline \% \mathrm{P} \\ & 20 \end{aligned}$ | $\begin{aligned} & \hline \% \mathrm{~F} \\ & 26 \end{aligned}$ |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Starch | 3 |  | 3 | 2 | 3 |  | 11 | $\begin{array}{r} 15 \\ 165 \end{array}$ | $\begin{array}{r} 3 \\ 33 \end{array}$ | $11{ }^{1}$ |
| Meat <br> Alternatives |  |  | 2 | 1 | 2 |  | 5 |  | 35 | $10^{2}$ |
| Veg |  |  | 3 |  | 2 |  | 5 | 25 | $10^{2}$ |  |
| Fruit | 2 |  | 1 |  |  |  | 3 | $\begin{array}{r} 15 \\ 45 \end{array}$ |  |  |
| Milk <br> Alternatives | 1 |  |  | 1 | 1 |  | 3 | $\begin{aligned} & 12 \\ & 36 \end{aligned}$ | $\begin{array}{r} 8 \\ 24 \end{array}$ | 1 |
| Fat | 2 |  | 2 | 1 | 2 |  | 7 |  |  | 5 35 |
| Goal | 86 |  | 86 | 43 | 86 |  | Total grams | 271 | 102 | 59 |
| TOTAL | 87 |  | 90 | 42 | 82 |  | Total Kcals | 1084 | 408 | 531 |


| $\begin{aligned} & \text { \#3 } 1800 \\ & \text { kcal } \end{aligned}$ | B | AM <br> Snack | L | $\underset{\text { Snack }}{\text { PM }}$ | D | HS <br> Snack | Total Exchanges | $\begin{aligned} & \% \mathrm{C} \\ & 57 \end{aligned}$ | $\begin{aligned} & \% \mathrm{P} \\ & 17 \end{aligned}$ | $\begin{aligned} & \hline \% \mathrm{~F} \\ & 26 \end{aligned}$ |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Starch | 4 |  | 3 |  | 4 | 2 | 13 | $\begin{array}{r} 15 \\ 195 \end{array}$ | 3 3 | 1 13 |
| Meat |  |  | 2 |  | 2 |  | 4 |  | $2{ }^{7}$ | $\begin{array}{r} 5 \\ 20 \end{array}$ |
| Veg |  |  | 2 |  | 2 |  | 4 | 5 20 | ${ }_{8}^{2}$ |  |
| Fruit |  |  | 1 | 2 |  |  | 3 | $\begin{array}{r} 15 \\ 45 \end{array}$ |  |  |
| Milk not used for Ca |  |  |  |  |  |  |  | 12 | 8 | 5 |
| Fat |  |  | 1 |  | 1 | 2 | 4 |  |  | 5 20 |
| Goal | 62 |  | 62 | 31 | 62 | 31 | Total grams | 260 | 75 | 53 |
| TOTAL | 60 |  | 60 | 30 | 70 | 30 | Total Kcals | 1040 | 300 | 477 |


| $\begin{aligned} & \hline \# 4 \\ & 1500 \mathrm{kcal} \end{aligned}$ | B | AM <br> Snack | L | PM <br> Snack | D | HS <br> Snack | Total <br> Exchanges | $\begin{array}{\|l\|} \hline \% \mathrm{C} \\ 52 \end{array}$ | $\begin{aligned} & \hline \% \mathrm{P} \\ & 19 \end{aligned}$ | $\begin{aligned} & \hline \% \mathrm{~F} \\ & 28 \end{aligned}$ |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Starch | 2 | 1 | 2 |  | 1 | 1 | 7 | $\begin{array}{r} 15 \\ 105 \end{array}$ | $21^{3}$ | 7 |
| Meat |  |  | 2 |  | 1 |  | 3 |  | $\begin{array}{r} 7 \\ 21 \end{array}$ | 2 6 |
| Vege |  |  | 2 |  | 1 |  | 3 | 5 15 | 2 |  |
| Fruit |  |  |  | 2 | 1 |  | 3 | 15 45 |  |  |
| Milk | 1 | 1 |  |  |  | 1 | 3 | $\begin{aligned} & 12 \\ & 36 \end{aligned}$ | $\begin{array}{r} 8 \\ 24 \\ \hline \end{array}$ | $5{ }^{5}$ |
| Fat |  |  | 2 |  | 2 |  | 4 |  |  | 5 20 |
| Goal | 46 | 23 | 46 | 23 | 46 | 23 | Total grams | 201 | 72 | 48 |
| TOTAL | 72 | 27 | 45 | 30 | 35 | 27 | Total Kcals | 804 | 288 | 432 |

## Diabetic Menus

| \#3 1800 kcal | Meal Time | Portion Size | Exchange |
| :---: | :---: | :---: | :---: |
| Breakfast | 7:30 am | 1 large bagel (calcium fortified) | 4 starches |
| Lunch | 11:30 am | 1-10" whole wheat tortilla | 3 starches |
|  |  | 2 oz ground beef | 2 meats |
|  |  | $1 / 2$ cup mixed vegetables, sautéed in fat free margarine | 2 vegetables |
|  |  | $1 / 2$ cup tomatoes, diced, fresh |  |
|  |  | $1 / 2$ cup alfalfa sprouts, fresh |  |
|  |  | $1 / 2$ cup fruit cocktail | 1 fruit |
|  |  | 2 TBS low fat dressing | 1 fat |
| PM Snack | 3:30 pm | 1 medium apple ( 4 oz ) | 1 fruit |
|  |  | 17 small grapes ( 3 oz ) | 1 fruit |
| Dinner | 7:00 pm | 2/3 cup cooked millet (calcium rich food) | 2 starches |
|  |  | 1 cup acorn or butternut squash | 1 starch |
|  |  | 1small whole wheat roll | 1 starch |
|  |  | 2 oz chicken | 2 meats |
|  |  | 1 cup cooked greens (calcium) | 2 vegetables |
|  |  | 1 TBS low fat butter | 1 fat |
| HS Snack | 10:00 pm | 1/2 large bagel (calcium fortified) | 2 starches |
|  |  | $11 / 2 \mathrm{TBS}$ reduced-fat cream cheese | 2 fats |


| \#5 3000 kcal | Meal Time | Portion Size | Exchange |
| :---: | :---: | :---: | :---: |
| Breakfast | 8:00 am | $11 / 2$ cups sugar cereal | 3 starches |
|  |  | 1 small bagel (1 oz) | 1 starch |
|  |  | 1 cup milk | 1 milk |
|  |  | $1 / 2$ cup canned peaches | 1 fruit |
| AM Snack | 11:00 am | 24 animal crackers | 3 starch |
| Lunch | 2:30 pm | $11 / 3$ cup quinoa, cooked | 3 starches |
|  |  | 1 medium roll ( 2 oz ) | 2 starches |
|  |  | $1 / 4$ cup cottage cheese | 1 meat |
|  |  | 1 oz beef | 1 meat |
|  |  | 2 TBS avocado | 1 fat |
|  |  | $1 / 2$ cup tomato, diced and sautéed in fat free margarine | 2 vegetables |
|  |  | 1/2 cup onion, sautéed in fat free margarine |  |
|  |  | $1 / 2$ cup artichoke hearts, sautéed in fat free margarine |  |
|  |  | $1 / 2$ cup asparagus, sautéed in fat free margarine |  |
|  |  | 2 TBS crasins | 1 fruit |
|  |  | 2 TBS reduced-fat salad dressing | 1 fat |
| PM Snack | 5:30 pm | 4-4" rice cakes | 2 starches |
|  |  | 1 cup milk | 1 milk |


| Dinner | $8: 30 \mathrm{pm}$ | 3 slices rye bread | 3 starches |
| :--- | :--- | :--- | :--- |
|  |  | $2-4 " \times 4 "$ waffles | 2 starches |
|  |  | 2 oz pastrami | 2 meats |
|  |  | $1 / 2$ cup sauerkraut | 1 vegetable |
|  |  | $1 / 2$ cup greens | 1 vegetable |
|  |  | $11 / 3$ cups fruit yogurt | 2 milk |
| HS Snack | $11: 30 \mathrm{pm}$ | 1 cup raspberries | 1 fruit |
|  |  | 1 English muffin | 2 starches |


| \#6 2000 kcal | Meal Time | Portion Size | Exchange |
| :---: | :---: | :---: | :---: |
| Breakfast | 8:00 am | $3 / 4$ cups dry oatmeal | 3 starches |
|  |  | 4 TBS crasins | 2 fruits |
|  |  | 1 cup soy milk | 1 milk |
|  |  | 8 pecan halves | 2 fats |
| Lunch | 12:30 pm | 2 slices bread | 2 starches |
|  |  | 1 TBS honey | 1 starch |
|  |  | 1 TBS almond butter | 1 meat |
|  |  | $1 / 2$ cup black beans | 1 meat |
|  |  | $1 / 2$ cup tomato | 2 vegetables |
|  |  | $1 / 2$ cup sprouts |  |
|  |  | $1 / 2$ cup cucumber |  |
|  |  | $1 / 2$ cup onion |  |
|  |  | 1 cup sugar pea snaps | 1 vegetable |
|  |  | 2 TBS avocado | 1 fat |
|  |  | 2 TBS reduced fat dressing | 1 fat |
| PM Snack | 3:30 pm | 10 whole wheat crackers | 2 starches |
|  |  | $1 / 3$ cup hummus | 1 meat |
|  |  | 1 cup soy milk | 1 milk |
|  |  | 10 stuffed olives | 1 fat |
| Dinner | 6:30 pm | 2/3 cup brown rice | 2 starches |
|  |  | 1-6" tortilla | 1 starch |
|  |  | $1 / 2$ cup black beans | 1 meat |
|  |  | $1-3 \mathrm{oz}$ meatless burger | 1 meat |
|  |  | $1 / 2$ cup tomato cooked down to salsa | 1 vegetable |
|  |  | $1 / 2$ cup peppers, sautéed in fat free margarine | 1 vegetable |
|  |  | $1 / 2$ cup onions, sautéed in fat free margarine |  |
|  |  | 1 cup soy milk | 1 milk |
|  |  | 1 TBS avocado | 1 fat |
|  |  | 8 large olives | 1 fat |

## Comparison of Exchanges to ESHA

For diet number six ESHA calculated that the calories would be about 2200 for the day, compared to the exchanges which estimated calories at 2,023 for the day. This was a fairly large discrepancy, which could in part be due to the difficulty of assessing things by estimate and different foods used (ie. Different soy milks may have different fat and calorie content). The carbohydrates were surprisingly lower in ESHA than with using the exchanges, though the variations were sporadic for each meal, some being rather close to the exchange goals, and others being far from the goal. Oatmeal for example was estimated at 45 grams of carbohydrates with exchanges, but ESHA shows the exact same amount to be 58 grams of carbohydrates and it is unclear as to why, perhaps it can also be attributed to the fact that ESHA is more exact while exchanges are an estimate or the fact that they are using different types of oatmeal. Crackers were also very off, with ESHA showing only 13 grams of carbohydrate compared to the 30 grams in exchange. Tortillas were also very different, with ESHA showing 22 grams and exchanges 15 grams, which could be in part to a possible size difference in the tortillas because it was unclear in ESHA what the size of whole wheat tortilla was being used.

## Experience Following the Diet

For my two days as a diabetic I followed the vegan 2000 kcal diet. The planning involved was exasperating, time consuming, and every day I forgot to bring some food item I was to eat that day. Even though the diet planned was for someone wearing a pump I tried thinking about how conventional therapy would impact my day and concluded I would have likely ended up in a coma from not eating when my insulin was peaking. Dinner was scheduled for $6: 30 \mathrm{pm}$, however as I tried finishing one more thing before going home for dinner that one thing led to another until it was almost 9:00 pm before I finally ate dinner. The other difficulty was trying to eat when I wasn't hungry, or having to wait to eat. Many of the meals I eat normally are much smaller than the diabetic diet plan meals, but the snacks were smaller than what I usually eat, so I was either too full or still hungry all day. Eating times interfered with class or meetings, hindered me from eating at social events, and in all it was a very frustrating experience which made me appreciate the magnitude of the invention of the insulin pump.

