







GLYCEMIC INDEX

The Nutrition Unit

INTRODUCTION

Carbohydrates are the main food group that people living with diabetes should be paying attention to.

However, not all carbohydrate foods act the same way once they are inside our digestive system.

WHAT IS GLYCEMIC INDEX?

The *glycemic index* (GI) is a meal-planning tool that ranks carbohydrates according to their effect on blood glucose from 0-100.







with **CARBOHYDRATE COUNTING**



and PORTION CONTROL,



can HELP PREVENT BLOOD SUGAR SPIKES



and STABILIZE BLOOD SUGAR OVER TIME.

WHAT AFFECTS THE GLYCEMIC INDEX OF A FOOD?



MIXING LOW GI **FOODS WITH** HIGH GI **PRESENCE RIPENESS** OF FIBER. OF A FRUIT FAT, OR **PROTEIN**

COOKING TIME CAN CHANGE THE GI

(fully-cooked pasta has a higher GI than semi-cooked pasta)

REFINEMENT & PROCESSING OF FOOD

(brown rice has a lower GI than refined white rice)







TIMING OF MEALS





BODY WEIGHT



TYPE OF FOOD EATEN AT PREVIOUS MEAL





PRE-MEAL GLUCOSE LEVEL

LEVELS OF GLYCEMIC INDEX





Carbohydrates that are digested very quickly, releasing sugar into the bloodstream and causing a spike in blood sugar levels







Carbohydrates that are digested moderately, and releasing blood sugar moderately into the blood stream













Carbohydrates that are digested slowly, releasing blood sugar gradually into the bloodstream, and keep blood sugar levels steady

Incorporating these foods into vour diet provide sustained energy from meals, higher and longer feeling of fullness, better control of diabetes

GLYCEMIC INDEX FOOD LIST







WHITE BREAD	WHOLE WHEAT, RYE, PITA BREAD, SOURDOUGH, CHAPATTI	100% WHOLE WHEAT OR PUMPERNICKEL BREAD	
SHORT-GRAIN WHITE RICE	BROWN, WILD, BASMATI RICE	OATMEAL, OAT BRAN	
BAGEL	couscous	PASTA, NOODLES	
CORN FLAKES	TORTILLA BREAD	SWEET POTATO	
INSTANT OATMEAL	CROISSANT	YAMS	
PUFFED RICE	SALTED POPCORN	MOST FRUITS	
DOUGHNUT	HAMBURGER	CORN	
DATES	BUN	PEAS	
WAFFLES	ALL-BRAN CEREALS	LENTILS	
PRETZELS	POTATO CHIPS	CHICKPEAS	
PUMPKIN	HOMEMADE PANCAKES	ALL BEANS	
POTATO	BANANA	PEANUTS	
SALTINE CRACKERS	MANGO	BULGUR	
PRETZELS	PAPAYA	BARLEY	
MELONS	FIGS	NON-STARCHY VEGETABLES	
PINEAPPLE	MUESLI	CARROTS	
TABLE SUGAR	BEETROOT	DAIRY PRODUCTS UNSWEETENED	
CORN SYRUP	HONEY	CHOCOLATE	

FINAL REMARKS

It is important not to confuse high GI foods to be 'unhealthy'. Many high GI foods such as oats are healthier than lower GI foods like chocolate.

Therefore, the smart nutritional choices will include combinations of different GI foods, as well as keeping in mind the portion sizes

NOTES			

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