Nutritional Information

Nutrients	Function	Vegetable	Fruit
Carotenoids	Some are converted into Vitamin A in the body Stimulate the growth of new cells and keeps them healthy Important as antioxidant or free radical fighters	Orange, yellow and green coloured vegetables. e.g. pumpkin, carrots, kumara, spinach, parsley, sweet com and broccoli Some red vegetables e.g. red peppers, tomatoes	Yellow and orange fruit – especially apricots, peaches, nectarines, paw paw, mango
Vitamin B Group	Releases energy from food Promotes a healthy nervous system	Green vegetables	Avocado
Folic Acid	Important for healthy growth development. Especially during periods of rapid growth e.g. pregnancy Prevents neural tube defects	Green vegetables	Citrus Fruit Bananas
Vitamin C	Fights against infection and is used in tissue repair and general health Helps the body absorb iron from food	Excellent: red, green peppers and parsley Very good: Brussel sprouts, broccoli, cabbage, spinach, cauliflower and radishes Good: leeks, lettuce, spring onions, kumara, tomatoes, turnips, peas, beans, asparagus and potatoes	Most fruit – especially citrus fruit, blackcurrants, kiwifruit, paw paw and mango
Vitamin K	For clotting of the blood	Leafy green vegetables, turnips, broccoli, lettuce, cabbage, spinach, asparagus, watercress, peas and beans	• Nil
Calcium	Essential for healthy teeth and bones	 Spinach, parsley, broccoli, celery, leeks, spring onions, cabbage, turnips and carrots 	Rhubarb, blackcurrants, blackberries
lron	An important part of red blood cells. Helps carry oxygen around the body* Extremely important for brain function and learning	Spinach, silverbeet, parsley, leeks	Avocado
Potassium	Controls the working of muscles and nerves Essential component of every cell	All vegetables	All Fruit – especially avocado, banana, blackcurrants
Fibre	Maintains a healthy digestive system Is important in control of weight	All vegetables	• All fruit

^{*} Absorption of iron is increased when fruit and vegetables containing iron are consumed at the same time as vitamin C rich foods.



Glossary

Antioxidants:

Plant substances that protect the body by neutralising free radicals, or unstable oxygen molecules, which can damage cells and lead to poor health. The most common antioxidants in fruit and vegetables are Vitamin C, Vitamin E, carotenoids and flavonoids.

Carbohydrates, proteins and fats:

Compounds found in foods that the body uses to generate energy or build cells.

Phytochemicals:

Phytochemicals is a term that simply means plant chemicals. Everything in plants – the sugars, fibre, vitamins, antioxidants etc. – are phytochemicals. Some of these natural plant compounds that may provide a variety of health benefits. Many of the bright colours in fruit and vegetables come from phytochemicals.

Vitamins and minerals:

Natural substances contained in a wide variety of foods, long recognised as essential to maintaining healthy body systems. Scientists have defined specific daily amounts that are necessary for good health.

Breaking down the logo and its meaning:

5+ represents 5 or more servings of fruit and vegetables (2 of fruit and 3+ of vegetables).

The hand represents five or more servings (fingers) and a serving size is about a handful.

A Day represents eating fresh fruit and vegetables every day.





5+ A Day The Colour Way

Why should I "Eat My Colours"?

By eating your colours every day you will stay fit and healthy.

Colourful fruit and vegetables contain many of the vitamins, minerals and phytochemicals (fight-o-chemicals) your body needs to maintain good health and energy. They also protect against the effects of aging. Many of the phytochemicals and other compounds that make fruit and vegetables such healthy foods also give them their colour. There are many different phytochemicals and compounds associated with the colour – so to ensure you get a wide range of them you need to try and eat fruit and vegetables from each of the colour groups every day.

How many servings should I eat?

New Zealand guidelines recommend you eat five or more servings of fruit and vegetables every day.

Specifically, three or more servings of vegetables and two servings of fruit. The recommendation of five servings per day is seen as a minimum requirement for good health.

What a serving is?

It's about a handful and everyone uses their own hand so a child's serving will be smaller than an adult's.

Visit www.5aday.co.nz for inspiration



mpetitions, aways

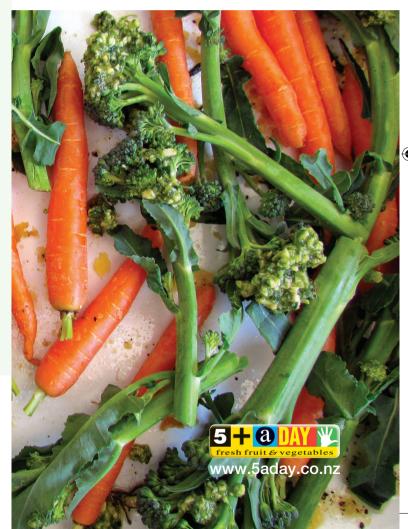
Follow fredge_5ADay on Instagram to discover Fredge's 5+ A Day moments and share your own

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Colour your world with 5+ A Day

Why it's important to eat in colour



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It's important to eat all your colours every day to get the variety of vitamins, minerals and phytochemicals you need to stay healthy and fit. Include RED in your low-fat diet to help maintain:

- A healthy heart
- Memory function

Red Kumara

Urinary tract health

Health Promoting Benefits

Specific phytochemicals in the red group that are being studied for their health promoting properties include lycopene and anthocyanins.

Get a variety of red every day by eating fruit and vegetables such as:

Cherries Red Onions
Chilli Peppers Red Peppers
Radishes Red Potatoes
Raspberries Rhubarb
Red Apples Strawberries
Red Cabbage Tomatoes
Red Grapes Watermelon



Yellow/Orange

To stay healthy and fit, think colour and variety when you make your fruit and vegetable choices. Including YELLOW/ORANGE in your low-fat diet helps maintain:

- A healthy heart
- Vision health
- A healthy immune system

Antioxidants

Orange and yellow fruit and vegetables contain varying amounts of antioxidants such as vitamin C as well as carotenoids and bio flavonoids, two classes of phytochemicals that scientists are studying for their health promoting potential.

Every day, include a variety of orange and yellow foods like these:

pricots	Persimmons	
Butternut Squash	Pineapples	
Carrots	Pumpkin	
Golden Kiwifruit	Rock Melons	
Golden Kumara	Swede	
Grapefruit	Sweetcorn	
emons	Tangelos	
/landarins	Yellow Apples	
/langoes	Yellow Peppers	
lectarines	Yellow Potatoes	
Oranges	Yellow Tomatoes	



Brown/White

Eating a colourful mix of fruit and vegetables daily provides the variety of vitamins, minerals and phytochemicals you need to fight disease. Including BROWN/WHITE in your low-fat diet helps maintain:

A healthy heart

Nashi Pears

Health Promoting Phytochemicals

White, tan and brown fruit and vegetables contain varying amounts of phytochemicals. These include allicin, found in garlic and the onion family.

Get all the health benefits of brown/white by including a variety of foods such as:

Bananas	Onions	
Brown Pears	Parsnips	
Cauliflower	Potatoes	
Dates	White Melons	
Garlic	White Nectarines	
Ginger	White Peaches	
Mushrooms	Turnips	



Green

To get the range of vitamins, minerals and phytochemicals you need to stay healthy and fit, eat a colourful variety of fruit and vegetables. Include GREEN in your low-fat diet to maintain:

- Vision health
- Strong bones and teeth

Healthy Greens

Green Vegetables contain varying amounts of phytochemicals such as lutein and indoles, which interest researchers because of their potential antioxidant, health promoting benefits.

Go green every day with a variety of fruit and vegetables like these:

Artichokes Green Melons
Asparagus Green Pears
Avocados Green Pepper

Broccoli Kiwifruit
Brussels Sprouts Leafy Greens

Celery Leeks
Chinese Cabbage Lettuce
Cucumbers Limes
Green Apples Okra

Green Beans Peas
Green Cabbage Spinach
Green Grapes Zucchini

Blue/Purple

Eat all your colours every day to get the variety of vitamins, minerals and phytochemicals you need to stay healthy. Include BLUE/PURPLE in your low-fat diet to help maintain:

- Urinary tract health
- Memory function
- Healthy aging

Healthy Aging

Blue/purple fruit and vegetables contain varying amounts of health-promoting phytochemicals such as anthocyanins and phenolics, currently being studied for their potential antioxidant and anti-aging benefits.

Get a variety of blue/purple every day with foods such as:

Beetroot Eggplants
Blackberries Plums

Blackcurrants Purple Asparagus
Blueberries Purple Cabbage
Boysenberries Purple Grapes
Cranberries Purple Peppers







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