

建立一個健康的社会 BUILDING A HEALTHY COMMUNITY

LOW SATURATED FAT, LOW CHOLESTEROL DIET

- 1. Limit red meats (beef, pork, and lamb). Choose chicken breast, seafood, or fish more often (no more than 6 oz. per day). Remove skin and all visible fats.
- 2. Select fat free or 1% low fat dairy products.
- 3. Eat these foods in moderation: nuts (peanut, walnut, almond, cashew, pistachio etc), seeds (sesame seeds, melon seeds etc), peanut butter and avocado.
- 4. Avoid high fat foods such as sausage, roast pork, roast duck, brisket, oxtail, pig / chicken / duck feet, spareribs, chicken wings, pork bones, animal fats (lard, chicken fat, butter), coconut milk, gravies, cream, fried foods, dim sum, buns, pastries, chocolates, cheese, ice-cream.
- 5. Avoid foods containing hydrogenated oil, palm oil, coconut oil, and trans fats which are commonly found in crackers, cookies, non-dairy creamer, and instant noodles.
- 6. Avoid high cholesterol foods such as organ meats (liver, brain, and kidney), eel, squid, cuttlefish, and shrimp. All other shellfish can be eaten in moderation.
- 7. Limit egg yolks to 1-3 per week.
- 8. Eat more foods high in soluble fiber such as dried beans (kidney beans, blackeye peas, soybeans etc), barley, oat bran, oatmeal, apples, corn, and peas.
- 9. Consume more vegetarian dishes made with tofu, egg white.
- 10. Choose vegetable oil such as canola, olive, safflower, sunflower, corn but limit to 4-6 teaspoons per day. Prepare foods by steaming, braising, boiling, stewing, baking.

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