Macronutrients

The Foundations of Optimal Health

Not All Fats Are Created Equal...

- Unhealthy hydrogenated and trans fats found in overly processed foods at the supermarket.
- Look out for "hydrogenated", "partially hydrogenated" or "mono and diglycerides of fatty acids" vegetable fats in the ingredient list on food packaging. These are cheap types of fats and are usually found in foods like, doughnuts, biscuits, salad dressings, cakes, crisps and chips.
- These altered fats can:
 - affect absorption of healthy versions of polyunsaturated fats found in nuts and seeds
 - negatively affect cholesterol levels
 - affect membranes of the brain cells

