

**Patient Education Projects** 

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7-21-2021

## Carbohydrate Guide: Understanding carbohydrates can help YOU prevent risk of diabetes

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### **Recommended Citation**

Garlapati, Jay; Clementi, Emilia; Alkhalili, Osama; Alcodray, Yasmeen; and Lewandowski, Elizabeth, "Carbohydrate Guide: Understanding carbohydrates can help YOU prevent risk of diabetes" (2021). Patient Education Projects. 227.

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# Carbohydrate Guide

Understanding carbohydrates can help YOU prevent risk of diabetes

Alcodray, Y. Alkhalili, O. Clementi, E. Garlapati, J. Lewandowski, E.



# **ALL ABOUT CARBS**

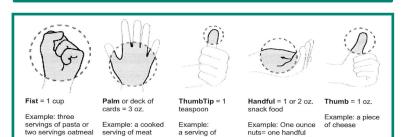
### 15 g= 1 carb serving



### **Measuring Carbs**

Carbs are measured in grams. On packaged foods, you can find total carb grams on Nutritional Facts label, like shown above. You can also the chart on the side or a carb-counting app to find grams of carbs in drinks and foods.

For diabetes meal planning, 1 carb serving is 15 grams of carbs. This isn't always the same as what you think of as a serving of food. For example, most people would count a small baked potato as 1 serving. However, at about 30 grams of carbs, it counts as 2 carb servings.



mayonnaise or

margarine

Two ounces pretzels

= two handfuls

(one cup pasta

= three servings)

### **Nutrition Facts**

Serving Size 1 cup (8 oz) Servings per container 3

Dietary Fiber 5 g Sugars 3 g **Protein** 2 g

Amount Per Serving		
Calories 163	Calories	from fat 27
		% Daily Value
Total Fat 3 g		4%
Saturated Fat	0 g	0%
Cholesterol 10 m	g	3%
Sadium 300mg	RACCO MATERIAL RAPIDO - BANASA	19%
Total Carbohydrates 32 g		10%

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2/	1
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# How to Read a Food Label

- 1. Look at the serving size
- 2. Look at total carbohydrates per serving
- 3. Use the Scale below to know how many carbs you are eating

15 g	1 carb serving
30 g	2 carb serving
45 g	3 carb serving
<b>6</b> 0 g	4 carb serving

### **Carb Counting**

Use the chart on the side to see how much carbs are in some common foods.

For example, 1 serving of bread is the same amount of carbs as 1 serving of a small fruit or 1/2 small baked potato.

If you take mealtime insulin, you'll count carbs to match your insulin dose to the amount of carbs in your food and drinks. You may also take additional insulin if your blood sugar is higher than your target when eating.











1 slice of bread= 1 small apple= 1/2 small baked potato

### Sample Meal Plan

People with Diabetes should aim to get *half* of their daily calories from carbs.

Try to eat the **same** amount of carbs at **each meal** to keep your blood sugar levels steady throughout the day.

Here is a sample plan to guide you:

- 4 Carbs for Breakfast
- 4 Carbs for Lunch
- 4 Carbs for Dinner
- 1-2 Carbs for Snack

### **BEWARE! Added Sugar is Hiding in Your Food**

Salad dressing, yogurt, bread, spaghetti sauce are all sources of sugar. Sugars are added to many foods during processing, and *added sugars mean added* carbs! It is important to always check the ingredients list or words ending in "ose" (such as fructose or maltose) and any name that includes "syrup" or juice".









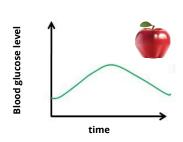


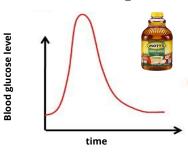
### What are the different types of carbs?

- 1) Sugars, such as natural sugar in fruits and milk or added sugar in soda and many other processed foods.
- 2) Starches, including wheat, oats, and other grains; starchy vegetables such as corn and potatoes; and dried beans, lentils, and peas.
- Fiber, the part of plant foods that isn't digested but helps you stabilize glucose levels.

### Sugars and Starches Raise your Blood Sugar, but Fiber Doesn't

Fiber is important to help stabilize blood sugar levels. For example, eating a serving of apple is not the same as drinking a serving of apple juice. Fiber in the apple helps slow down digestion, which helps maintain blood glucose levels. Without fiber, the sugar is absorbed more rapidly, leading to sharp rise and fall of blood glucose.





### What is HbA1c and why is it important?

- HbA1c values measure the amount of sugar in your blood that is attached to your red blood cells.
  - This value lets your health care providers know how your blood glucose levels have been over the last few months.
  - If you have high sugar in your blood, then more of that sugar will attach to your red blood cells and your HbA1c value will be higher. High Levels
  - This test is done with your lab work

Below is a chart you can use to reference your HbA1c values

A1 c (in percentages)	4.56	5.7-6.4 (prediabetes)	6.5	7	8	9	10	11	12
Average Blood Sugar	68-116	117-137	140	154	183	212	240	269	298

It is very important to set a goal for your HbA1c levels and a set date to accomplish that goal. Please write down your goal and date below.

The American Diabetes Association (ADA) recommends an A1c of less than 7 percent. Your doctor may have a different goal for you.

My A1c	On (date)	
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# Hypoglycaemia Symptoms low blood sugar ANXIETY HATIGUE DIZZINESS



Blood Sugar: Below 70 mg/dl

Blood Sugar: Above 180 mg/dl

\*Note: Both can be very dangerous if untreated, and even deadly.