



Your speaker

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- Dietitian and diabetes educator
- Roots in Vancouver, WA
- Loma Linda University grad
- Worked at Adventist while earning diabetes education certification
- Loves spending time in the outdoors with her husband and 3 children





Overview

- What is a flexitarian diet?
- Does a flexitarian diet work?
- How do I get started?





What is a flexitarian diet?

Flexible + Vegetarian = Flexitarian

MORE plants FEWER animal products





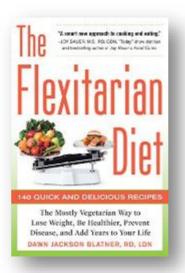


Timeline of "Flexitarian Diet"

1990's 2008 2012

Flexitarian word came into use "The Flexitarian Diet" by Dawn Jackson Blatner, RD, LD Flexitarian word added to Merriam-Webster dictonary











From the book...

3 Levels of Flexitarian Diet

Beginner:

1-7 meatless meals per week

Advanced:

8-14 meatless meals per week

Expert:

15-21 meatless meals per week





Plant-Based diets

- Flexitarian
- Mediterranean
- Vegan
- Vegetarian varieties
- Whole foods, plant-based







Why people choose a flexitarian diet?



Top 4 Reasons

- 1. Overall health: 76 percent
- 2. Weight management: 51 percent
- 3. Animal welfare: 24 percent
- 4. Environmental: 23 percent

1/3 consider themselves flexitarians

Source: New York Post, Oct. 26, 2018





Research and Publications on the Flexitarian Diet







#1 Blue Zone Study, Dan Buettner with National Geographic

Which communities have the highest concentration of people living over 100 years of age?

- 1. Sardinia, island by Italy
- 2. Okinawa, island by Japan
- 3. Loma Linda, CA
- 4. Nicoya, located in Costa Rica
- 5. Ikaria, island by Greece







#1 Blue Zone Study continued

- 9 evidenced-based common denominators believed to slow aging:
- 1. Move naturally
- 2. Live with a purpose
- 3. Downshift or routine rest
- 4. Eat until 80% full, eat most food earlier in the day

- 5. Plant slant beans including fava, black, soy & lentils Meat <5 times per month Serving sizes of 3-4 oz.
- 6. Wine at 5, except Adventists
- 7. Belong
- 8. Loved ones first
- 9. Right tribe



#2 The Journal for Nutrition Study

- 424,600 participants
- Four diet scoring tools- high in fruit, vegetables, whole grains, nuts, and legumes
- Results = all plant-based diets were associated with lower
 - overall mortality
 - rates of heart disease
 - rates of cancer







#3 The PREDIMED Study

- 7,216 participants
- Questionnaires baseline and yearly
- Positive points for fruit, vegetables, nuts, cereals, legumes, olive oil and potatoes
- Negative points for animal fats, eggs, fish, dairy and all meat products
- Results = Participants with a plantderived food pattern were associated with lower mortality







#4 The Permanente Journal Nutritional Update for Physicians: Plant-Based Diets

- Major benefits of a plant-based diet are:
 - possibly reduce medications to treat chronic conditions
 - lower body weight
 - decrease risk of cancer
 - reduce risk of death from ischemic heart disease



"...prevention and treatment of disease is centered, not on a pill or procedure, but on another serving of fruits and vegetables."





#5 US News and World Report Best Diets for 2020



Flexitarian Diet ranked...

- Best Overall Diet, tied for 2nd place
- Best Diabetes Diet, tied for 2nd place
- Easiest Diet to Follow, 2nd place





Summary of health benefits of plant-based diets:

Improvements in

- Diabetes
- Hypertension
- Cardiovascular disease
- Many cancers
- Obesity
- Overall mortality





Limitations of a flexitarian diet

- Guidelines not clearly defined, may need personalization or monitoring with certain disease states
- Strict vegetarian diets require supplements for B12
- Is it more expensive?
- Is it too high carb?
- GI distress



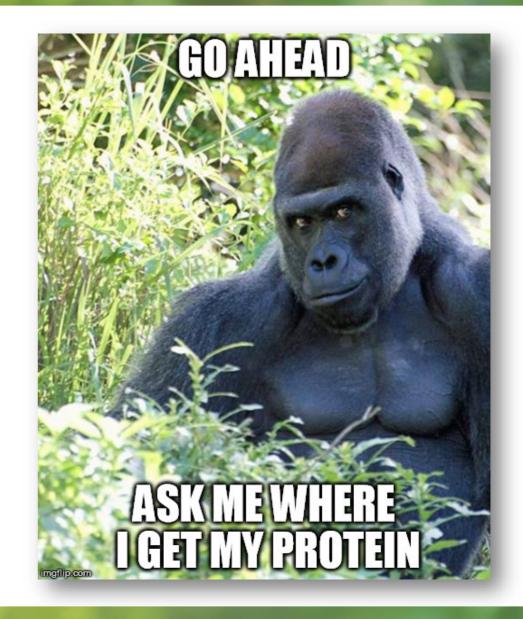


How do I start?





Where do you get your protein?







Item	Amount	Grams of Protein
Black, pinto beans, or chickpeas	1 cup, cooked	14-16
Lentils	1 cup, cooked	18
Tempeh	3 oz	17
Tofu	4 oz	12
Edamame	1 cup, cooked, shelled	24
Seitan or gluten	1/3 cup, cooked	21
Peanut butter	2 tablespoons	7
Broccoli	1 cup, steamed	3
Almonds	¼ cup	6
Brown rice	1 cup, cooked	5
Quinoa	1 cup, cooked	9
Whole grain bread	1 oz	4
Whole grain or white pasta	2 oz uncooked	7
Red lentil pasta	2 oz uncooked	13



HealthyYou



Flexing up Tacos

Vegetables

- Shredded lettuce or cabbage
- Cilantro
- Tomatoes
- Corn
- roasted Brussel sprouts
- roasted butternut squash
- Jackfruit

Starch

- mini corn tortillas or whole grain tortillas
- Spanish brown Jasmine rice
- spicy Quinoa

Protein

- Black beans
- pinto beans
- Lightly fried tempeh or cubed tofu

Toppings

- Salsa
- Guacamole
- Olives





HealthyYou



Flexing up Pasta

Vegetables

- Roasted zucchini
- Mushrooms
- Eggplant
- Caramelized onions

Starch

- Whole grain or white pasta
- Red lentil pasta
- Spaghetti squash
- Zoodles (noodles of zucchini)

Protein

- Edamame
- Garbanzo beans
- Vegetarian Italian sausage

Toppings

- Fresh basil
- Red pepper flakes





HealthyYou



Flexing up Salads or Veggie Bowls

Vegetables

- Dark greens
- Lettuce
- Cabbage
- Cucumber
- Jicama
- Carrots
- Peppers
- Mushrooms
- Tomatoes

Protein

- Edamame
- Beans
- Nuts
- Seeds

Fruits

- Pomegranate arils
- Raspberries
- Pear or apple slices

Starch

- Brown rice
- Quinoa
- Corn
- Croutons
- Roasted butternut squash
- Sweet potato

Toppings

- Cilantro
- Salsa
- Avocado
- Salad dressing
- Café Yumm® sauce



Resources & Handouts

- Recording
- Presentation slides
- Overview handout
- Plant-based proteins
- Research papers

Peacehealth.org/healthy-you/flexitarian-diet



