

Prepared For:		Date:	
Prepared By:		Contact:	

## **Carbohydrate Counting for People With Diabetes**

### **Why Is Carbohydrate Counting Important?**

- Counting carbohydrate servings may help you to control your blood glucose level so that you feel better.
- The balance between the carbohydrates you eat and insulin determines what your blood glucose level will be after eating.
- Carbohydrate counting can also help you plan your meals.

### **Which Foods Have Carbohydrates?**

Foods with carbohydrates include:

- Breads, crackers, and cereals
- Pasta, rice, and grains
- Starchy vegetables, such as potatoes, corn, and peas
- Beans and legumes
- Milk, soy milk, and yogurt
- Fruits and fruit juices
- Sweets, such as cakes, cookies, ice cream, jam, and jelly

### **Carbohydrate Servings**

In diabetes meal planning, 1 serving of a food with carbohydrate has about 15 grams of carbohydrate:

- Check serving sizes with measuring cups and spoons or a food scale.
- Read the Nutrition Facts on food labels to find out how many grams of carbohydrate are in foods you eat.

The food lists in this handout show portions that have about 15 grams of carbohydrate.

#### **Tips**

### **Meal Planning Tips**

- A meal plan tells you how many carbohydrate servings to eat at your meals and snacks. For many adults, eating 3 to 5 servings of carbohydrate foods at each meal and 1 or 2 carbohydrate servings for each snack works well.
- In a healthy daily meal plan, most carbohydrates come from:
  - 5 servings of fruits and vegetables
  - 3 servings of whole grains
  - 2 to 4 servings of milk or milk products
- Check your blood glucose level regularly. It can tell you if you need to adjust the timing of when you eat carbohydrates.

- Eating foods that have fiber, such as whole grains, and having very few salty foods is good for your health.
- Eat 4 to 6 ounces of meat or other protein foods (such as soybean burgers) each day. Choose low-fat sources of protein, such as lean beef, lean pork, chicken, fish, low-fat cheese, or vegetarian foods such as soy.
- Eat some healthy fats, such as olive oil, canola oil, and nuts.
- Eat very little saturated fats. These unhealthy fats are found in butter, cream, and high-fat meats, such as bacon and sausage.
- Eat very little or no trans fats. These unhealthy fats are found in all foods that list “partially hydrogenated” oil as an ingredient.

## Label Reading Tips

The Nutrition Facts panel on a label lists the grams of total carbohydrate in 1 standard serving. The label’s standard serving may be larger or smaller than 1 carbohydrate serving.

To figure out how many carbohydrate servings are in the food:

- Look first at the label’s standard serving size.
- Then check the grams of total carbohydrate. This is the amount of carbohydrate in 1 standard serving.
- Divide the grams of total carbohydrate by 15. This number equals the number of carbohydrate servings in 1 standard serving. Remember: 1 carbohydrate serving is 15 grams of carbohydrate.
- Note: You may ignore the grams of sugars on the Nutrition Facts panel because they are included in the grams of total carbohydrate.

### Foods Recommended

1 serving = about 15 grams of carbohydrate

## Starches

- 1 slice bread (1 ounce)
- 1 tortilla (6-inch size)
- ¼ large bagel (1 ounce)
- 2 taco shells (5-inch size)
- ½ hamburger or hot dog bun (1 ounce)
- ¾ cup ready-to-eat cereal
- ½ cup cooked cereal
- 1 cup broth-based soup
- 4-6 small crackers
- 1/3 cup pasta or rice (cooked)
- ½ cup beans, peas, corn, sweet potatoes, winter squash, or mashed or boiled potatoes (cooked)
- ¼ large baked potato (3 ounces)
- ¾ ounce pretzels, potato chips, or tortilla chips
- 3 cups popcorn (popped)

## Fruit

- 1 small fresh fruit (4 ounces)
- ½ cup canned fruit
- ¼ cup dried fruit (2 tablespoons)
- 17 small grapes (3 ounces)

- 1 cup melon or berries
- 2 tablespoons raisins
- ½ cup fruit juice

**Milk**

- 1 cup fat-free or reduced-fat milk
- 1 cup soy milk
- 2/3 cup (6 ounces) fat-free yogurt sweetened with sugar-free sweetener

**Sweets and Desserts**

- 2-inch square cake (unfrosted)
- 2 small cookies (2/3 ounce)
- ½ cup ice cream or frozen yogurt
- ¼ cup sherbet or sorbet
- 1 tablespoon syrup, jam, jelly, table sugar, or honey
- 2 tablespoons light syrup

**Other Foods**

- Count 1 cup raw vegetables or ½ cup cooked nonstarchy vegetables as zero carbohydrate servings or “free” foods. If you eat 3 or more servings at one meal, count them as 1 carbohydrate serving.
- Foods that have less than 20 calories in each serving also may be counted as zero carbohydrate servings or “free” foods.
- Count 1 cup of casserole or other mixed foods as 2 carbohydrate servings.

**Carbohydrate Counting for People with Diabetes Sample 1-Day Menu**

<b>Breakfast</b>	1 small banana (1 carbohydrate) 3/4 cup corn flakes (1 carbohydrate) 1 cup low-fat or nonfat milk (1 carbohydrate) 1 slice whole-wheat bread (1 carbohydrate) 1 tsp margarine
<b>Lunch</b>	2 oz turkey slices 2 slices whole-wheat bread (2 carbohydrates) 2 lettuce leaves 4 celery sticks 4 carrot sticks 1 medium apple (1 carbohydrate) 1 cup low-fat or nonfat milk (1 carbohydrate)
<b>Afternoon Snack</b>	1/4 cup dried apricots (1 carbohydrate) 3/4 oz unsalted mini-pretzels (1 carbohydrate)
<b>Evening Meal</b>	3 oz lean roast beef 1/2 large baked potato (2 carbohydrates) 1 tablespoon reduced-fat sour cream 1/2 cup green beans 1 cup vegetable salad 1 tablespoon light salad dressing 1 whole-wheat dinner roll (1 carbohydrate)

	1 teaspoon margarine 1 cup melon balls (1 carbohydrate)
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<b>Evening Snack</b>	6 oz low-fat fruit yogurt, sugar free (1 carb) 2 tablespoons unsalted nuts
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**Notes**