



Group Psychoeducation

Eating for Health and Recovery: A Guide to Your Diet

Why This Matters for Your Health

- * Your diet is not just fuel; it has a direct connection to your brain and mental health.
- * The food you eat can either help or harm five key processes in your body that are essential for long-term health.
- * By making informed food choices, you can actively reduce body-wide inflammation, which is linked to physical diseases and mental health conditions like anxiety and depression.
- * Understanding the impact of food gives you the power to improve your health, especially when dealing with gut issues or inflammatory conditions.

What's Happening in Your Body: The Five Key Processes

Your diet directly influences five critical functions for health and longevity:

1. **A Healthy Gut Microbiome:** Your gut is home to trillions of bacteria. A healthy balance, particularly a low ratio of Firmicutes to Bacteroidetes bacteria, is vital for many bodily functions.
2. **Balanced Angiogenesis:** This is the process of forming new blood vessels. Your body needs a delicate balance: enough to heal wounds but not so much that it could feed the growth of cancers.
3. **Cellular Regeneration:** Your body is constantly regenerating. Tissues like your bones, liver, and even heart cells are continuously replaced. The rate of regeneration slows with age, but diet can support this process.
4. **DNA Repair:** Your DNA is constantly under attack from things like radiation (X-rays, air travel) and UV light. Your body has defence and repair systems to prevent damage, and certain foods can help protect and repair your DNA.
5. **A Balanced Immune System:** Your immune system fights off infections and is crucial for responding to vaccines. A diet lacking in fruits and vegetables can weaken this response. However, an overactive immune system can lead to autoimmune diseases (e.g., lupus, coeliac disease). The goal is a balanced, responsive immune system.

Practical Strategies for Recovery

Foods to Eat Daily (“Superfoods”)

These foods support all five key health processes:

- * **Vegetables:** Carrots, aubergines, bamboo shoots, and green leafy vegetables (e.g., broccoli, fiddleheads).
- * **Fruits:** Stone fruits (plums, nectarines), blueberries, and kiwi fruit.
- * **Beverages:** Green tea, black tea, chamomile tea, and coffee (decaffeinated is a good option to get the benefits without caffeine's negative effects on aging).
- * **Seeds:** Pumpkin seeds, sunflower seeds (unsalted), flax seeds, and chia seeds.
- * **Oils & Fats:** Extra virgin olive oil (cold-pressed is best) and walnuts.



- * **Other:** Dark chocolate (70% or higher cocoa) and black squid (e.g., in squid ink pasta).

Foods to Avoid or Limit

These foods can contribute to inflammation and poor health. An easy way to remember them is the acronym **SSSGPRU**:

- * **Salt:** Avoid adding table salt; you get enough from foods naturally.
- * **Sugar:** Found in many processed foods and drinks.
- * **Spirits (and other alcohol):** Alcohol is detrimental to your diet, damages the gut, and interferes with the absorption of essential vitamins like Thiamine (B1) and Pyridoxine (B6).
- * **Saturated Fat:** Primarily from full-fat dairy and fatty meats.
- * **Processed Meat:** Recognised as a carcinogen. The only exception is very small amounts of high-quality Iberian ham from acorn-fed pigs.
- * **Refined Carbohydrates:** "White" foods like white bread, white pasta, and white rice.
- * **Good Swaps:** Choose sourdough or rye bread, brown or black rice, and chickpea or squid ink pasta.
- * **Ultra-Processed Foods (UPFs):** Packaged "junk" foods with long shelf lives and ingredients you wouldn't recognise. These foods are addictive, linked to numerous diseases, and are designed in a way that prevents you from feeling full.

Key Take-Home Messages

- * **The Omega-6 to Omega-3 Ratio is Crucial:** Our Western diet typically has a 20:1 ratio of omega-6 (inflammatory) to omega-3 (anti-inflammatory) fats. A healthy ratio is closer to 2:1.
- * **To Reduce Omega-6:** Avoid seed oils like sunflower and safflower oil, often used for deep-frying. Be wary of "grass-fed" beef that is "finished" on corn, as this increases omega-6.
- * **To Increase Omega-3:** Eat SMASH fish (Sardines, Mackerel, Anchovies, Salmon, Herring), kangaroo meat, walnuts, chia seeds, and flax seeds. Consider taking a high-quality fish oil supplement (at least 2g daily).
- * **Sourdough is the Superior Bread:** True sourdough is made with a starter that ferments for at least 8 hours. This process breaks down fructans (which cause IBS symptoms) and phytates (which block iron/calcium absorption), making the bread easier to digest and more nutritious.
- * **Don't Drink Your Fruit:** Fruit juices, even freshly squeezed, are a concentrated source of sugar without the beneficial fibre. Eat the whole fruit instead.
- * **You Have Power Over Your Health:** The choices you make about what you eat can directly alter the course of inflammatory diseases and improve your overall physical and mental health. For 80% of people with inflammatory conditions, optimising the omega-3 ratio, following a Mediterranean-style diet, and eliminating the "SSSGPRU" foods can make a significant difference.

Common Questions & Pitfalls

- * **"I can't eat bread, I'm coeliac."** While coeliac disease is a real and serious condition, it is also relatively rare. Many people who feel unwell after eating bread actually have an intolerance to other components like fructans (common in IBS), wheat lectins, or ATIs. True



sourdough bread is often well-tolerated by those with fructan intolerance.

* **"Junk food has a health star rating, so it must be okay."** Health star ratings can be misleading. They often only compare a food to others in its same category. For example, orange juice has a five-star rating but is not a healthy choice.

* **"Alcohol is an antiseptic, so it kills germs."** While technically true, the harm alcohol does to your gut lining, liver, and vitamin absorption far outweighs any potential benefit. Alcohol causes a "leaky gut," leading to widespread inflammation.