Sugar: the not-so-sweet truth

Myths and facts about sugar



- Sugar is high in calories. _____ Myth ____ Fact
- The average American consumes 22 teaspoons of sugar each day.¹ _____ **Myth** _____ **Fact**
- Sugar causes diabetes. ____ Myth ____ Fact
- Sugar can cause weight gain. _____ Myth _____ Fact
- Sugar is addictive in people. _____ Myth _____ Fact

What is sugar?

- Once called "white gold"
- Sugars = saccharides; building blocks of carbohydrates
- Found naturally in plants
- Two types:
 - Monosaccharide
 - Disaccharide
- Naturally occurring vs. added

Chemical names for sugar

Can you match the type of sugar with the picture of where it's found?

- a) Sucrose
- **b)** Fructose
- c) Lactose
- d) Glucose
- e) Maltose







Blood sugar



Milk







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Why is sugar important?

- The body needs it
 - Converted into glucose to be used
 - Provides quick energy source or stored for later
- · Food needs it
 - Enhances flavors and colors
 - Preserves foods
 - Adds bulk and texture
- · Industries need it
 - Pharmaceuticals
 - Fthanol
 - Many more





Different types of sweeteners

- White granulated sugar (sucrose) has had all of the naturally present molasses refined out of it. It is often used for baking, sprinkling onto foods and dissolving in drinks.
- **Brown sugar** is refined white sugar with molasses added back in. It can be found in light and dark varieties. It has high moisture content, making it good for baking.
- **Turbinado sugar** is raw sugar that has had the molasses on the surface washed away. Raw sugar is mostly used for sweetening drinks or sprinkling onto foods. Organic or "raw" sugar is still sugar to your body.
- Powdered sugar or confectioner's sugar, is finely ground sucrose (white table sugar).
- **Honey** is the nectar of honeybees. It's made up of a mixture of sucrose, fructose and water. It contains small amounts of vitamins and minerals, antioxidants, and it's almost completely unrefined.
- **Agave nectar** comes from the agave cactus and it has a similar taste and texture to honey. It is about 1.5 times sweeter than sugar and higher in calories (per tablespoon).
- **High fructose corn syrup** is made up of fructose and glucose from processed corn syrup. It is cheaper than regular sugar and gives products a longer shelf-life. It may contribute to some health conditions.
- **Maple syrup** is made from the sap of maple trees. It is almost completely unrefined and contains some vitamins and minerals like calcium, magnesium, potassium and iron.
- **Date sugar** is an extract taken from dehydrated dates. It can be used as a slightly more nutritious alternative to sugar because it contains several essential minerals and fiber.



What about artificial sweeteners?

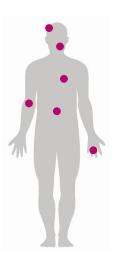
- Also called nonnutritive sweeteners or sugar substitutes
- Offer the same sweetness as sugar without the calories
- Approved by the FDA
- Sugar alcohols
- Are artificial sweeteners safe?
 - The FDA states there is no scientific evidence that they're unsafe
 - Depends on your definition of safe



- Are artificial sweeteners good for your nutrition?
 - People may replace "saved" calories with other sources
 - May overstimulate sugar receptors
 - Can trigger sweet cravings, leading to weight gain²

Too much sugar and the body

- **Brain fog.** Sugar can cause bacteria in your intestines to die, decreasing B vitamin complex levels and leading to sluggishness, sleepiness and problems with short-term memory
- **Tooth decay.** Sugar can make your blood thick and sticky, impeding blood flow to the capillaries that supply nutrients to teeth and gums, leading to cavities, gum disease and the rotting of teeth
- **Heart disease.** People who consume 25 percent or more of their daily calories from sugar may be at a greater risk of death than those who consume less than 10 percent of calories from sugar and people who eat the most added sugars have the lowest HDL cholesterol and the highest triglyceride levels
- **Weight gain.** Sugar contributes excess calories to the diet and leads to fat storage, especially visceral fat and can interfere with the body's hunger signals
- Cancer. Excess sugar is heavily associated with certain types of cancer
- Insulin resistance. Sugar increases insulin levels, leading to diabetes and weight gain



BRAIN FOG

Reduces B complex vitamins, leading to sluggishness and shortterm memory problems

TOOTH DECAY

Leads to tooth decay and increases the risk of developing cavities

HEART DISEASE³

Can increase the risk of dying from heart disease, despite weight

WEIGHT GAIN

Excess stored as fat that tends to accumulate around midsection (belly fat)

CANCER

Can damage the cells of the body and increase the risk of cancer

INSULIN RESISTANCE

Increases insulin levels, leading to diabetes and weight gain



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Five tips for reducing sugar

1. Understand how much is too much

- The average adult consumes 22 tsp of added sugar each day⁵
- Recommended daily added sugar intake⁶:
 - Women: 6 teaspoons
 - Men: 9 teaspoons
- 4 grams of sugar = 1 teaspoon
- How much sugar are you currently eating?
 Use the sample sugar tracker below to see how much sugar you eat in a day.



Sample sugar tracking tool	
Food or beverage	Grams of sugar
Total	avame c
Total	grams

2. Know where sugar hides

- The major food and drink sources of added sugar in the American diet are:
 - Soft drinks, energy drinks and sports drinks
 - Sweetened coffee drinks and iced tea
 - Candy
 - Pies and cobblers
 - Sweet rolls, cookies, pastries and donuts
 - Fruit drinks (like fruitades and fruit punch)
 - Dairy desserts (like ice cream)
- Watch out for other sweeteners including honey, maple syrup and agave nectar
- Even healthy foods can be high in sugar





3. Make low-sugar swaps

 Swap sugary drinks for 		
Swap candy for		

- Swap cereals and granola bars for
- Swap sauces and condiments for

4. Read your food labels

- Food manufacturers are not currently required to differentiate between naturally occurring and added sugars on food labels, but new guidelines will require them to be listed separately
- Remember: 4 grams of sugar = 1 teaspoon
- Look for total sugar
- Is sugar one of the top ingredients?
- Other names for sugar: agave nectar, brown sugar, cane crystals, corn sweeteners, corn syrup, crystalline fructose, dextrose, evaporated cane juice, fructose, fruit juice concentrates, glucose, high fructose corn syrup (HFCS), honey, invert sugar, maltose, malt syrup, maple syrup, molasses, nectars, raw sugar, sucrose and syrup
- · Beware of fat-free foods

Amount Per Serv	/ing		
Calories 250	Calor	ies from	Fat 3
		% Dail	y Value
Total Fat 7g			11%
Saturated Fa	at 3g		16%
Trans Fat 0g			
Cholesterol 4	4mg		2%
Sodium 300m	ng		13%
Total Carboh	ydrate 30	g g	10%
Dietary Fiber	: 3g		14%
Sugars 2g)		
Protein 50			
l Totom og			
Vitamin A			7%
Vitamin C			15%
Calcium			20%
Iron			32%
* Percent Daily Value Your daily value may your calorie needs.	y be higher or lo	ower depend	ding on
Total Fat			2,500 75g
your calorie needs. Total Fat Saturated Fat	Calories: Less than	2,000 55g 10g	
holesterol otal Carbohydrate	Less than	1,500mg 250mg 22mg	1,700r 300mg 31mg

Nut	rit	ion	Fac	ts
6 serving S	_	s per c		iner (110g)
				` -
Amount p	er 1 cu	р		-
Cal	<u>ori</u>	es	25	50
% DV*				
11%	Total F	at 7g		
16%	Saturat	ed Fat 3g		
	Trans F	at 0g		
2%	Choles	sterol 4mg		
13%	Sodiun	n 300mg		
10%	Total C	arbs 30g		
14%	Dietan	Fiber 3g		
	Sugars	2g		
	Adde	ed Sugars 0)g	
	Proteir	5g		
7%	Vitamin	A 1mcg		
15%	Vitamin	C 2mcg		
20%	Calciun	n 4mg		
32%	Iron 5m	ng		
	/alue may b	are based on a	ower depend	ding on
Total Fat		Calories: Less than	2,000 55g	2,500 75g
Saturated Cholesterol	Fat	Less than Less than	10g 1,500mg	12g 1,700mg

Total Carbohydrate

5. Choose the right carbohydrates

- 45-65 percent of your daily caloric intake should consist of carbohydrates
- Simple vs. complex
 - Simple carbs have shorter chains of sugar molecules, meaning they are digested faster and raise blood sugar levels quickly
 - Complex carbs have longer chains of molecules, so they are digested more slowly and raise the blood sugar gradually



250ma

300mg

5. Choose the right carbohydrates Continued

- Look for whole grains
- Pick fresh fruits and veggies
 - Fresh, whole fruits can satisfy your sweet tooth
 - Avoid fruits that have been canned in syrups
 - Fruits have different amounts of sugar, so choose wisely
 - Look for a wide variety of vegetables, but try to get mostly non-starchy options
- Balance your meals and snacks by pairing sugar with protein, fiber and healthy fats



References

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