



Live Fit Life

Diet Chart



CUSTOMIZED DIET PLAN

Name	Hema
LFL-ID	PTC1082
Age	46
Weight	62
Height	155
Body fat	37%
BMR (With Body Mass)	1197.75
BMR (With Lean Mass)	967.75
TDEE	1500.0125
Target Calories	1350
Goal	FAT LOSS
Country	US
Diet Plan	LCD EGG

Dear Hema,

I hope you are doing well. You have been following your previously recommended diet for quite some time and you were progressing well, now we figured out that your weight has been stabilised and it's time to change the diet to see better progression. Based on your preference we have created a Low carb diet.

In this diet, you will be consuming 88g of carbohydrates 98g of Protein and 57.3g of fat

Kindly Use the **Live Fit Life** Application to track your macros and calories intake. Calculating the ingredients will help you to stick to the diet plan.

Weight Management: Please share your weight update, The information can be transferred via the trainer during the session, which helps us to keep a track.

Do's & Don'ts:

- Aim to drink 3 – 4 liters of water in a day. Keep yourself hydrating.
- Make sure you weigh all your foods with a kitchen weighing scale.
- Macros calculations are important to be followed to achieve your goal.
- Your Mealtimes are not super mandatory, following a regular time can help you avoid a starvation state. Intake all the mentioned macros quantity within that day.
- Do not sauté or deep fry the food, avoid processed, artificial foods. (canned, ketchup, sauces)
- **Note: For a diet, reduce your salt intake than the usual (Preferably less than 2-3g or 1 tsp/day).**
- Take any mentioned meal or snacks for every 3 hours. Feeding healthy nutrition for every 2.5 – 3 hours will keep your body in an anabolic state throughout the day.
- Keep us updated with your weight progress twice in a week to monitor your progression. We will have to change the diet if required.

Diet Summary:

Meal	Time	Options	Foods	Recipes Notes
After Wakeup		Glass of warm / normal water		Helps to remove toxins from your body
Early morning	06:00	1	Lemonade	#Refreshment beverage - Take it without sugar
		2	Black Coffee	
		3	Black Tea	
		4	Green Tea	
During Workout	*Based on your workout timing	Lemon water		Can take 500 ml of water with half lemon squeezed with a pinch of salt
Post Workout		Whey Protein		Take one scoop with 200 ml of water
Calories: 126				
Meal	Time	Options	Foods	Recipes Notes
Breakfast	Within 2 hrs from waking up	1	Eggs Omelette / Scrambled eggs + Vegetable salad (1 cup)	Use 2 full eggs or 50g of paneer for the recipes with 1 cup of mixed vegetables
		2	Eggs bhurji / Paneer bhurji with vegetables	
		3	Sprouts mixed with vegetables (1 cup)	
		4	Chicken / Egg salad with mixed vegetables (1 cup)	Use 100g of chicken or 2 full eggs for the recipes
Meal notes		<i>Take 100g of seasonal fruit along with the every breakfast meal</i>		
		<i>*Use only 1 tsp of ghee / butter / coconut oil / olive oil for the all recipes</i>		
		<i>*Choose low calories/carbs fruits & vegetables (Refer below this document)</i>		
Snacks	After 2.5 hours from breakfast / lunch	Seeds (1 tsp)		*Consider your 1st day of period as day one <ul style="list-style-type: none"> ● Day 1 to Day 14 - Take Pumpkin seed and Flax seed (freshly ground) ● Day 14 to Day 28 - Take Black

				sesame seed and sunflower seed
		Mixed nuts (1 to 2 nos each)		*Choose nuts alternatively (Almonds, Walnut, Pistachio, Hazelnuts, Cashews)
Calories: 400				
Meal	Time	Options	Foods	Recipes Notes
Lunch	After 5 hrs from Breakfast / 2 pm	1	Rice / any millets (3/4 cup) + Veggies Sambar (1.5 cup) + 1 omlette	Use thick dhal for making the sambhar
		2	Roti - 2 nos + Channa/ Any pulse /-1 cup curry / 2 egg bhurji + Veg salad (1 cup)	Use 100g boiled channa to make this recipe
		3	Sambar / Curd rice (1 cup) + 1 Cup veg subji or poriyal + 1 omelet	
		4	Millet Kichadi / Veg Pulao (3/4 cup) + dal sambar (1 cup) + 1 boiled egg	#Avoid any allergic causing foods
Meal notes		<i>*Mixed Vegetables (1 cup) *Choose any form of veggies (Salad / Kuttu / Poriyal / Aviyal / Thovayal)</i>		
		<i>Buttermilk (1 Glass) *You can combine all recipes with one glass of buttermilk made with 50g of curd. / Take 50g of greek yoghurt</i>		
		<i>*Use only 1 tsp of ghee / butter / coconut oil / olive oil for the all recipes</i>		
		<i>*Include green leafy vegetables at least thrice per week</i>		
Calories: 500				
Meal	Time	Options	Foods	Recipes Notes
Dinner	After 6 hrs from lunch	1	Eggs Omelette / Scrambled eggs (2 full eggs) + Vegetable Soup unstrained with cream (1 cup)	use 2 tsp of cream with the soup
		2	Grilled Paneer / Chicken or Fish + Veg	Use 70g panner or 100g chicken breast for grill

			salad (1 cup)	
		3	Green gram dosa / Idli (2-3 nos) + Mint chutney (1 kat)	
		4	Besan chila (2-3 nos) + veggies sambar (1 cup)	Use thick dhal for making the sambhar
		5	Paneer - 100g or tofu - 100g salad / Bhurji with veggies (1/2 cup)	
		6	Mixed sprouts salad with vegetables (1 cup) + 50g of grilled paneer or tofu	*Mixed chana - (horse gram / green gram / chickpea)
Meal notes		<i>*Mixed Vegetables (1 cup) *Choose any form of veggies (Salad / Kuttu / Poriyal / Aviyal / Thovayal)</i>		
		<i>Buttermilk (1 Glass) *You can combine all recipes with one glass of buttermilk made with 50g of curd.</i>		
		<i>*Use only 2 tsp of ghee / butter / coconut oil / olive oil for the all recipes</i>		
		<i>*Choose low calories/carbs vegetables (Refer below this document)</i>		
Calories: 300				

Low Calories Foods	
< 100 Kcal / 100g	
Vegetables	Fruits
Cauliflower	Berries
Cabbage	Pear
Green leafy Vegetables	Papaya
Cucumber	Guava
Beetroot	Gooseberry
Bitter gourd	Pomegranate
Carrots	Watermelon
Drumstick	Fig
Raddish	Apple
Pumpkin	Grapes Black (Seedless)
Broccoli	Palm Fruit
Mushroom	Musk Melon Yellow
Capsicum	Peach
Bottle gourd	Pear
Ridge gourd	Litchi
Snake gourd	Gooseberry
Okra	
Brinjal	
Cho-cho marrow	
Beans	
Zucchini	

(Here are a few low-calorie fruits and vegetables that we recommend you use in accordance with your chart)

*****If you have any allergies to any of the foods on the above list, please do not include those in your diet.**

Things can be used optionally (Max use up to 5 ingredients/day)	
Tomato	100g
Onion	half (30g)
Chili	2,3
Ginger Garlic paste	1 tsp (10g)
Seasoning	Yes
Curry, coriander leaves	Yes
Lemon	Yes
Turmeric Powder	Yes
Chili Powder	Yes
Tomato Sauce	1 tsp
Chili Sauce	1 tsp
Soy Sauce	1 tsp

NOTES:

- 1 Bowl = 200 g
- 1 Cup = 1 Glass = 150g / 150 ml
- ½ Cup = 75 g
- 1 Small katori = 50g
- 1 Tablespoon = 15 g
- 1 Teaspoon = 5g
- 100g of fruits = 10 to 12 ice cubed size pieces (melons, pineapple, papaya etc) or 1 medium size fruit (apple, guava, orange etc) or ⅔ cup (grapes, Pomegranate etc).

General Dietary Guidelines

- Start your day with one or two glasses of water. Also, drink water throughout the day.
- Timing used as generic, please have the meal in your timing accordingly.
- You can swap food at different times as per your convenience, but all the food should have been taken before the end of the day.
- You can replace protein for protein, fat for fat, do not replace or swap both. Please check with me before you do.
- If you want to replace ingredients, the given alternatives only take.
- Have small meals frequently and regularly. The aim is to never let yourself be excessively hungry.
- Be it having healthy snacks, try to eat more frequently.
- Plan your food if you are traveling out, maintaining this diet as 100% is the mandatory criterion.
- Cut back on restaurant eating, prefer homemade foods.
- Don't super-size your meals. Practice portion control.
- Input a new recipe (with given ingredients only) and always weigh it out. Keep track using an app like 'Live Fit Life'.
- If any difficulties/allergies/health issues kindly let us know as soon as possible.
- Follow your regular exercise routine/as per schedule.

A well-balanced diet is always for weight loss but it can also be a way to retain overall health and have great skin and hair.

The Food and supplements mentioned in the diet chart or in any other document are only suggestions to improve your health in a better way to reach your goals. We are providing the best suggestions based on scientific research on human body functionality with regards to nutrition & supplement.

However, kindly check with your general practitioner or doctor before you proceed with anything further. Live Fit Life Pvt Ltd and any of its employees will not be responsible for any allergies symptoms or any side effects which may occur due to non-prior checkups on their existing or current health issues.

For further details contact: Nutrition@livefitlife.in