

Live Fit Life

Diet Chart



CUSTOMIZED DIET PLAN

Menaka
LPC1117
27
67
157
37%
1355.25
1107.25
1716.2375
1300
Fat loss
India
LCD NV

Dear Menaka,

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 Carbohydrate diet.

In this diet, you will be consuming 99g of carbohydrates 97g of Protein and 58.7g 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.

While Being on a diet it is important to intake Micronutrients supplements to keep our internal functionality healthy. So kindly take the below supplements.

Name	Suggested Brand	Dosage	Time to be taken and Duration
Multi vitamin	A to Z OR Zincovit OR Nutrilite	1 Tablet / Day	After Breakfast for next 35 days
Shelcal (Calcium + Vitamin D3)	Shelcal M	1 Tablet / Day	After Lunch for next 35 days
Omega 3	HealthKart HK Vitals OR Neuherbs OR Wow Life Science	(1000 to 1500mg) - 1 tablet / day	Before bed time (Night) for next 35 days

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 Mealtime is 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	
		1	Black Coffee	UD-Cook on the cook Tale	
morning	Early 06:00		2 Black Tea #Refreshment this with		
		3	Green Tea	tino without sugar	
During Workout	*Based on your	Water		Can take 500 ml of water with pinch of salt and sugar	
Post Workout	workout timing		Whey Protein	Take one scoop with 200 ml of water	
	Calories: 122				
Meal	Time	Options	Foods	Recipes Notes	
		1	Eggs Omelette / Scrambled eggs (2 full eggs) + Vegetable Soup unstrained with cream (1 cup)	use 2 tsp of cream with the soup	
	Within 2	2	Green gram dosa / Idli (2-3 nos) + Mint chutney (1 kat)		
Breakfast hrs from waking up		3	Besan chila (2-3 nos) + veggies sambar (1 cup)	Use thick dhal for making the sambhar	
	Ψ P	4	Paneer or tofu - salad / Bhurji with veggies (1/2 cup)	Use 70g of Paneer or 150g of Tofu to make this salad	
		5	Mixed sprouts salad with vegetables (1 cup)	*Mixed chana - (horse gram / green gram / chickpea)	
Take 100g of seasonal fruit along			with the every breakfast meal		
Meal notes		*Use only 1 tsp of ghee / butter / coconut oil / olive oil for the all recipes			
		*Choose low calories/carbs fruits & vegetables (Refer below this document)			

Snacks	After 2.5 hours from breakfast / lunch	Seeds (1 tsp) Mixed nuts (1 to 2 nos in each)		*Consider your 1st day of period as day one • 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	
				*Choose nuts alternatively (Almonds, Walnut, Pistachio, Hazelnuts, Cashews)	
	Multivitamin Supplement - (After Breakfast)				
Med	Times	Calories: 300			
Meal	Time	Options	Foods	Recipes Notes	
	After 5 hrs from Breakfast / 2 pm	1	Rice / any millets (3/4 cup) + Veggies Sambar (1.5 cup) / Chicken or Fish curry (1 cup) + 1 omlette	Use thick dhal for making the sambhar OR Use 100g chicken breast / fish to make the curry	
Lunch		2	Roti (1 -2 nos) + Channa/ Any pulse (1 cup curry) / 2 eggs bhurji + Veg salad (1 cup)	Use 100g boiled chana to make this recipe	
		3	Sambar / Curd rice (1 cup) + 1 Cup veg sabji or poriyal + 1 omlette	Use thick dhal for making the sambarrice / use hung curd for making curd rice	
		4	Millet Kichadi / Veg Pulao (3/4 cup) + dal sambar (1 cup) + 1 boiled egg	#Avoid any allergic causing foods	
*Mixed Vegetables (1 cup) *Choose any form of veggies (Salad Poriyal / Aviyal / Thovayal)					
Meal notes		Buttermilk (1 Glass) *You can combine all recipes with one glass of buttermilk made with 50g of curd or Take 50g of greek yoghurt			
			*Use only 1 tsp of ghee / butter / coconut oil / olive oil for the all recipes		
		*Include green leafy vegetables at least thrice per week			

Shelcal Supplement; (Calcium + Vitamin D3) - (After Lunch)				
After 3		1	Sundal (1/2 cup)	*Mixed chana - (Green pea / horse gram / green gram / chickpea)
Evening	Evening hours from		Boiled / Scrambled egg - 1 egg	
Lunch		Green tea / Black coffee (1 cup)		Give break of 15-20 mins between your coffee or tea and other evening snacks
			Calories: 550	
Meal	Time	Options	Foods	Recipes Notes
		1	Jeera / Mushroom rice (3/4 cup) + 1 boiled egg / Grilled chicken (70g)	Incorporate 1 cup of mixed vegetables along with the recipe
After 6 Dinner hrs from Lunch		2	Chapati / Paratha / Naan - 1 nos + Paneer or Tofu curry (1 cup) + Veg salad (1 cup)	You can take 75g of paneer or 150g of tofu to make this recipe
		3	Egg / Chicken Pulao with Mixed veggies (1 cup)	Use half cup rice, 2 full eggs + 2 whites / 100g chicken breast and cup of mixed vegetables for making this recipe
		4	Idiyappam (2 - 3 nos) / Upma (1 cup) + Peas sambar (1 cup)	Use 3/4 cup of boiled peas for making peas sambar, *Use mixed veggies for making upma
*Mixed Vege			/egetables (1 cup) *Choose a Poriyal / Aviya	any form of veggies (Salad / Kuttu / l / Thovayal)
Meal notes		*Use only 1 tsp of ghee / butter / coconut oil / olive oil for the all recipes		
		*Choose low calories/carbs vegetables (Refer below this document)		
Omega 3 Supplement; (1000 to 1500 mg) - (Before Bed Time)				
Calories: 370				

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 ²/₃ 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