



# Live Fit Life

Diet Chart



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## CUSTOMIZED DIET PLAN

Name	Jayashree
LFL-ID	PTC1073
Age	41
Weight	82
Height	167
Body fat	41%
BMR (With Body Mass)	1497.75
BMR (With Lean Mass)	1160.75
TDEE	1799.1625
Target Calories	1400
Goal	FAT LOSS
Country	Australia
Diet Plan	VLCD - NV

***Dear Jeyashree,***

I hope you are super excited to follow your Diet Journey with our team!

Based on your preference we have created a non veg - Low Carb Diet. In this diet, you will be consuming 111g of carbohydrates, 92g of Protein, and 50g of Fat.

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.

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The first 10 days of your diet period will be considered as an observation period. It is very common to face some challenges to follow the diet in the initial period, such as mild headache, low in energy, puking, all because of the change in your body. However if you feel any abnormal symptoms like diarrhoea, allergic, fainting, Kindly inform us immediately to analyse your body.

**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 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
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 half scoop with 200 ml of water
<b>Calories: 65</b>				
Meal	Time	Options	Foods	Recipes Notes
Breakfast	Within 2 hrs from waking up	1	1 to 2 nos - Idli / Dosa / Uttapam + Sambar (1 cup) / 1 egg curry	Use thick dhal and vegetables for making sambar
		2	Butter bread / Toasted bread + Peanut butter + Veg salad (1 cup)	Use 2 slices of bread and 2 tbsp unsweetened peanut butter
		3	Bread omelet / egg sandwich	Use 2 slices of bread and 1 full egg + 1 white for this recipe
		4	Kichadi / Upma with peas (1 cup) + Sambhar (1 cup)	Use handful of peanuts to the recipes
		5	Millet porridge (1 cup) + Veg salad (1 cup)	Use any millet flour (50g) + Nuts (Snacks quantity) to make this recipe
Meal notes		Take 100g of seasonal fruit along with the every breakfast meal		
		Use only 1 tsp of ghee / butter / coconut oil / olive oil for the all recipes		
		*Choose low calories/carbs fruits & vegetables (Refer below document)		
Snacks	After 2.5 hours from breakfast	Trail mix (Mixed seeds 1 tsp + Nuts 1 -2 nos)		#You could also eat it with breakfast
<b>Calories: 400</b>				

Meal	Time	Options	Foods	Recipes Notes
Lunch	After 5 hrs from Breakfast	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/any NV to make the curry
		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	Jeera / Mushroom rice (3/4 cup) + 1 boiled egg / Grilled chicken OR any NV (70g)	Incorporate 1 cup of mixed vegetables along with the recipe
		5	Millet Kichadi / Veg Pulao (3/4 cup) + dal sambar (1 cup) + 1 boiled egg	<b>#Avoid any allergic causing foods</b>
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 or 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>		
<b>Calories: 500</b>				
Meal	Time	Options	Foods	Recipes Notes
Dinner	After 6 hrs from Lunch	1	Eggs Omelette / Scrambled eggs + Vegetable Soup (1 cup)	Use 3 full eggs + 1 white, For soup use 1 tsp of cream with the soup
		2	Grilled Paneer / Chicken or Fish + Veg salad (1 cup)	Use 80g paneer or 150g chicken breast for grill or any NV

		3	Green gram dosa / Idli (2 nos) + Mint chutney (1 kat) + 1 boiled egg	
		4	Besan chila (2 nos) + veggies sambar (1 cup) + 1 boiled egg	Use thick dhal for making the sambhar
		5	Paneer - 100g of tofu - 100g salad / Bhurji with veggies (1/2 cup)	
		6	Chicken / Egg salad with mixed vegetables (1 cup)	Use 100g of chicken or any NV / 2 full eggs + 2 Whites for the recipes
		7	Boiled chickpea - 1 cup add 100g of mixed veggies	
<b>Meal notes</b>		<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 or Take 50g of greek yoghurt</i>		
		<i>*Use only 1 tsp of ghee / butter / coconut oil / olive oil for the all recipes</i>		
		<i>*Choose low calories/carbs vegetables (Eg. Cabbage, broccoli, cucumber, capsicum, etc)</i>		
<b>Calories: 430</b>				

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.**

<b>Things can be used optionally (Max use up to 5 ingredients/day)</b>	
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).



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## 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](mailto:Nutrition@livefitlife.in)**