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CUSTOMIZED DIET PLAN

| Name | Mr.Nikil |
|----------------------|------------------|
| LFL-ID | PTC1075 |
| Age | 16 |
| Weight | 56 |
| Height | 171 |
| Body fat | 17% |
| BMR (With Body Mass) | 1553.75 |
| BMR (With Lean Mass) | 1458.55 |
| TDEE | 2005.50625 |
| Target Calories | 2350 |
| Goal | Lean Muscle Gain |
| Country | Australia |
| Diet Plan | BND - NV |

Dear Nikil,

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

Based on your preference we have created a non veg - Balanced Diet. In this diet, you will be consuming 238g of carbohydrates, 123g of Protein, and 80.2g 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.

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 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 60 days |
| Shelcal (Calcium + Vitamin D3) | Shelcal M | 1 Tablet / Day | After Lunch for 60 days |
| HealthKart HK Vitals Omega 3 OR Neuherbs OR | | (1000 to 1500mg) - 1 | Before bed time (Night) for 60 days |
| | Wow Life Science | tablet / day | |

Kindly go through the diet and In case of any queries related to diet, you can message us on our support group or drop a mail to <u>nutrition@livefitlife.in</u>.

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 |
|---|---|---|---|---|
| Glass of warm / normal water + After Wakeup 2 pinches of cinnamon + 1 tsp of black jeera soaked in water | | Helps to remove toxins from your body | | |
| Early morning | 06:00 | 1 2 3 | Black Coffee Black Tea Green Tea | #Refreshment beverage - Take this without sugar |
| Meal | Time | Options | Foods | Recipes Notes |
| | | 1 | Protein Shake | Use - Whey protein (from post workout) + Unsweetened almond / peanut butter (3 tbsp) + 250ml Unsweetened cows / almond milk + Seasonal fruit + Nuts |
| Breakfast Within 2 hrs from waking | 2 | Overnight oats (1 cup) | Use Rolled Oats (100g) + Unsweetened almond / peanut butter (1.5 tbsp) + 200ml Unsweetened cows / almond milk + Seasonal fruit | |
| | hrs from waking | 3 | 3 to 4 nos - Idli / Dosa / Uttapam + Dhal veggies Sambar (1.5 cup) / 2 egg curry | Use thick dhal and vegetables for making sambar / Use 100g any NV to make curry |
| | up 4 5 6 | 4 | Butter bread / Toasted bread + Peanut butter + Veg salad (1 cup) | Use 4 slices of bread and 5 tbsp unsweetened peanut butter |
| | | 5 | Egg sandwich | Use 4 slices of bread and 3 full eggs for this recipe |
| | | 6 | Kichadi / Upma with peas (1.5 cup) + Sambhar (1.5 cup) | Use handfull of peanuts to the recipes |
| | 7 | Millet porridge (2 cup) + Veg salad (1 cup) | Use any millet flour (70g) + Nuts (Snacks quantity) to make this recipe | |
| | Take 100g of seasonal fruit along with the every breakfast meal | | long with the every breakfast meal | |
| Meal notes Use only 1 tsp of ghee / butter / coconut oil / olive oil for the all | | coconut oil / olive oil for the all recipes | | |
| | | *Choose low calories/carbs fruits & vegetables (Refer below document) | | |

| Multivitamin Supplement - (After Breakfast) | | | | |
|--|---|--|--|---|
| Snacks | After 2.5 hours from breakfast | Trail mix (Mixed seeds 0.5 tbsp + Nuts 3-4 nos) | | #You could also eat it with breakfast |
| Calories: 850 | | | | |
| Meal | Time | Options | Foods | Recipes Notes |
| | | 1 | Rice / any millets (1.5 cup) + Veggies Sambar (2 cup) / Chicken or Fish curry (1 cup) | Use thick dhal for making the sambhar OR Use 100g chicken breast / fish / 2 full eggs / any NV to make the curry |
| Lunch | After 5 hrs from | 2 | Roti (2 -3 nos) + Channa/ Any pulse (1.5 cup curry) + Veg salad (1 cup) | Use 100g boiled channa to make this recipe |
| Breakfast | 3 | Sambar / Curd rice (1.5 cup) + 1 Cup veg subji or poriyal + 2 boiled eggs | Use thick dhal for making the sambarrice / use hung curd for making curd rice | |
| | | 5 | Millet Kichadi / Veg Pulao (1.5 cup) + dal sambhar (1 cup) | #Avoid any allergic causing foods |
| *Mixed Vegetables (1 cup) *Choose any form of veggies (Sal / Aviyal / Thovayal) | | | nl / Thovayal) | |
| | | *Use o | nly 2 tsp of ghee / butter / coconut oil / olive oil for the all recipes | |
| | Shal | cal Supple | ement; (Calcium + Vitam | etables at least thrice per week |
| | Jilei | | Calories: 630 | |
| Snacks | After 3 hours from lunch | Trail mix (Mixed seeds 0.5 tbsp + Nuts 3-4 nos) | | #You could also eat it with breakfast |
| During Workout | *Based on your | Lemon Water | | Can take 500 ml of water with half lemon squeezed with a pinch of salt |
| Post Workout | workout timing | Whey Protein | | Take one scoop with 200 ml of water |
| Calories: 200 | | | | |

| Meal | Time | Options | Foods | Recipes Notes |
|---|--|--|---|---|
| | After 7 | 1 | Jeera / Mushroom rice (1 cup) + Grilled chicken (250g) | Incorporate 1 cup of mixed vegetables along with the recipe |
| Dinner | | 2 | Chapati / Paratha / Naan - 2to3 nos + Eggs or Tofu curry (1 cup) + Veg salad (1 cup) | You can take 4 full eggs / 200g of tofu or any NV to make this recipe |
| Dinner hrs from Lunch | 3 | Chicken Pulao/Pasta with Mixed veggies (2 cup) | Use half cup rice/Pasta, 200g chicken breast / 4 full eggs / ANY NV and cup of mixed vegetables for making this recipe | |
| | | 4 | Idiyappam (3 - 4 nos) / Upma (1.5 cup) + Peas sambar (1.5 cup) | Use 1 cup of boiled peas for making peas sambar, *Use mixed veggies for making upma |
| | *Mixed Vegetables (1 cup) *Choose any form of veggies (Salad / Kuttu Poriyal / Aviyal / Thovayal) | | | |
| Meal notes *Use only 1 tsp of ghee / butter / coconut oil / olive oil for recipes | | er / coconut oil / olive oil for the all | | |
| *Choose low calories/carbs vegetables (Refer below this documer | | | | |
| | Omega 3 Supplement; (1000 to 1500 mg) - (Before Bed Time) | | | |
| Calories: 670 | | | | |

| Low Calories Foods | | | |
|-------------------------|--|--|--|
| < 100 Kcal / 100g | | | |
| Fruits | | | |
| Berries | | | |
| Pear | | | |
| Рарауа | | | |
| Guava | | | |
| Gooseberry | | | |
| Pomegranate | | | |
| Watermelon | | | |
| Fig | | | |
| Apple | | | |
| Grapes Black (Seedless) | | | |
| Palm Fruit | | | |
| Musk Melon Yellow | | | |
| Peach | | | |
| Pear | | | |
| Litchi | | | |
| Gooseberry | | | |
| | | | |
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(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