

Live Fit Life

Diet Chart



CUSTOMIZED DIET PLAN

Name	Mrs Vanessa
LFL-ID	PTC1149
Age	41
Weight	65
Height	161
Body fat	36%
BMR (With Body Mass)	1290.25
BMR (With Lean Mass)	1056.25
TDEE	1452.34375
Target Calories	1300
Goal	FAT LOSS
Country	India
Diet Plan	LCD - NV

Dear Vanessa,

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 102g of carbohydrates 94.1g of Protein and 55.7 g 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.

How long should I stick to this diet?

If your weight progression is going well, you should stick to this diet for 4 to 5 weeks; if your weight is stagnant, we should switch to the next phase of the same diet. The next phase means an increase of 200 - 300 kcal from the same diet.

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 90 days
Shelcal (Calcium + Vitamin D3)	Shelcal M	1 Tablet / Day	After Lunch for next 90 days
Omega 3	HealthKart HK Vitals OR Neuherbs OR Wow Life Science	(1000 to 1500 mg) - 1 tablet / day	Before bedtime (Night) for next 90 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 W	akeup	Glass of warm / normal water		Helps to remove toxins from your body	
			Black Coffee	#D 6 1 11	
Early morning	06:00	2	Black Tea	#Refreshment beverage - Take this without sugar	
		3	Green Tea		
Pre Workout	*0		Unsweetened Peanut / Almond Butter (0.5 tbsp)		
During Workout	*Based on your workout timing	*Mand atory	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	
CARBOHYDRATE:7g, PROTEIN: 28g, FAT: 7g, CALORIES: 167kcal					
Meal	Time	Options	Foods	Recipes Notes	
		1	Eggs Omelette / Scrambled eggs (1 full egg + 2 white) + Vegetable Soup unstrained with cream (1 cup)	use 2 tsp of cream with the soup	
	Within 2 2		Green gram dosa / Idli (1-2 nos) + Mint OR Green chutney (1 kat)		
Breakfast	hrs from waking	3	Besan chila (1 nos) + veggies sambar (1 cup)	Use thick dhal for making the sambhar	
	up4		Paneer or tofu - salad / Bhurji with veggies (1/2 cup)	Use 60g of Paneer or 130g of Tofu to make this salad	
		5	Mixed sprouts salad with vegetables (3/4 cup)	*Mixed chana - (horse gram / green gram / chickpea)	
		Take 100g of seasonal fruit along with the every breakfast meal			
Meal n	Every meal should include one cup of mixed vegetables in any form (salad, kuttu, aviyal, or thovayal), or you can add them to the dishes				
		*Only 1 teaspoon of coconut oil / Sunflower oil / olive oil / ghee / Butter show added to the entire dish		_	

	After 2.5		Seeds (1 tsp)	Prefer Mixed seeds	
Snacks	hours from breakfast / lunch	Mixed nuts (1 to 2 nos in each)		*Choose nuts alternatively (Almonds, Walnut, Pistachio, Hazelnuts, Cashews)	
		Mu	ıltivitamin Supplement - (After Brea	kfast)	
	CARB	OHYDRAT	E:20g, PROTEIN: 19.1g, FAT: 24.3g, C	ALORIES: 386kcal	
Meal	Time	Options	Foods	Recipes Notes	
		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 80g chicken breast / fish to make the curry	
Lunch	After 5 hrs from Breakfast	2	Roti (1 nos) + Channa/ Any pulse (1 cup curry) / 2 eggs bhurji + Veg salad (1 cup)	Use 80g boiled channa to make this recipe	
	/ 2 pm	3	Sambar / Curd rice (3/4 cup) + 1 Cup veg subji or poriyal + 1 omelet	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	
	Every meal should include one cup of mixed vegetables in any form (salad, kuttu, poriyal, aviyal, or thovayal), or you can add them to the dishes				
Meal r	notes	Every me	al should be accompanied by a glass of Greek yoghu		
	*Only 1 teaspoon of coconut oil / Sunflower oil / olive oil / ghee / Butter shoul added to the entire dish				
			*Include green leafy vegetables a	t least thrice per week	
	S	helcal Su	pplement; (Calcium + Vitamin D3) - (After Lunch)	
	1 After 3		Sundal (1/2 cup)	*Mixed chana - (Green pea / horse gram / green gram / chickpea)	
Evening	Evening hours from	2	Boiled / Scrambled egg - 1 egg		
	Lunch		een tea / Black coffee (1 cup)	Give break of 15-20 mins between your coffee or tea and other evening snacks	
	CARBOHYDRATE:44g, PROTEIN: 32.4g, FAT: 13.4g, CALORIES: 460kcal				

Meal	Time	Options	Foods	Recipes Notes	
	After 6 hrs from Lunch		Jeera / Mushroom rice (1/2 cup) + 1 boiled egg / Grilled chicken (70g)	Incorporate 1 cup of mixed vegetables along with the recipe	
			Chapathi / Paratha / Naan - 1 nos + Paneer or Tofu curry (3/4 cup) + Veg salad (1 cup)	You can take 75g of paneer or 150g of tofu to make this recipe	
Dinner			Egg / Chicken Pulao with Mixed veggies (3/4 cup)	Use half cup rice, 1 full egg+1 white / 90g chicken breast and cup of mixed vegetables for making this recipe	
			Idiyappam (1 -2 nos) / Upma (3/4 cup) + Peas sambar (1 cup)	Use 1/2 cup of boiled peas for making peas sambar / upma, *Use mixed veggies for making upma	
		No carb meal replace ment	Chicken breast (200g) with any form of veggies (1 cup) / 3 full eggs with Veggies salad	Find the below attachment for alternatives	
	Every meal should include one cup of mixed vegetables in any form (salad, kuttu, poriyal, aviyal, or thovayal), or you can add them to the dishes				
Meal r	*Only 1 teaspoon of coconut oil / Sunflower oil / olive oil / ghee / Butter should be added to the entire dish				
	*Choose low calories/carbs vegetables (Refer below this document)				
	Omega 3 Supplement; (1000 to 1500 mg) - (Before Bed Time)				
	CARBOHYDRATE:34g, PROTEIN: 14.6g, FAT: 11g, CALORIES: 321kcal				

Ingredient	Alternatives	Quantity	
	Mutton (Lean) + Reduce oil	180g + 1 tsp	
	Any fish	190g	
	Crab	200g	
Chicken breast	Prawn (Large Tiger)	170g	
(200g)	Full eggs + white	3 + 1	
_	Whey protein	2 Scoop	
	Lean Beef	260g	
	Paneer + Reduce oil	150g + 1 tsp	

Roadmap of the progression:

This Data Should be filled by you on a regular basis to track your progression. Kindly find the details as accurate as possible. In our next consultation, we will be reviewing this document and accordingly will proceed further for the next Diet plan.

* STC – Subject to Change

	Week1	Week2	Week3	Week4	Week5	Week6	Week7
Recommended Workout – (5 Days / week)							
Calories	1300	1300	1300	1300	1300	STC	STC
Target Weight	0.5 to 1 kg	0.5 to 1 kg	0.3 to 0.8 kg	0.3 to 0.5 kg	0.2 to 0.5 kg		
Gain	64.5 kg	64 kg	63.7 kg	63.5 kg	63.2 kg		_

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