



# CARBOHYDRATES... To Go!



## Where can you find carbohydrates?

### Best:

1. Whole grain breads and cereals
2. Fruit and fruit juices
3. Vegetables and vegetable juices
4. Low fat dairy products

### Use in moderation or avoid:

1. Candy
2. Soda
3. Chips and processed snack crackers

## Why do we need Carbohydrates?

1. It is the main fuel source for energy for exercise.
2. It also a key element for fatigue prevention and mental focus.
3. Foods high in complex carbs also give the body a lot of vitamins and minerals such as the B vitamins and antioxidants like vitamins A and C.
4. Whole grains, fruits and vegetables will provide fiber for your body to help with cancer prevention and regularity.

**How much do I need?**  
**You must get enough carbohydrates to fuel muscles and the energy output of your workout!**

- It is a good idea to eat quality carbohydrates throughout the day
- Eating less than 5 grams of carbs per Kg body weight will not allow for performing at your best
- If you are in a sport that requires a lot of starting and stopping (such as soccer or basketball), you likely will need at least 7-8 grams of carb/Kg body weight
- If you are in an endurance sport such as cross country or distance swimming, then you may need 8-10 grams of carb/Kg body weight
- Within 30-60 minutes after exercise, aim for at least 40 -60 grams of carbs to replace glycogen used up during exercise



Male basketball player  
 Ht = 6'7"  
 Wt = 260 (118.2 kg)  
 Carbohydrates need = 887 grams/day  
 $118.2 \text{ kg} \times 7.5 = 887$



Female cross country runner  
 Ht = 5'6"  
 Wt = 140 pounds (63.6 kg)  
 Carbohydrate need = 573 grams/day  
 $63.6 \text{ kg} \times 9 = 573$

★ Total grams carb in one serving

| Nutrition Facts   |                           |
|---|---------------------------|
| Serving Size 1 cup (85g) (3 oz.)                                      |                           |
| Servings per container 2.5  |                           |
| Amount per serving  |                           |
| Calories 45   | Calories from Fat 0       |
| % Daily Value*  |                           |
| Total Fat 0g  | 0%                        |
| Saturated Fat 0g  | 0%                        |
| Cholesterol 0mg   | 0%                        |
| Sodium 55 mg  | 2%                        |
| Total Carbohydrate 10g  | 3%                        |
| Dietary Fiber 3g  | 12%                       |
| Sugars 5g   |                           |
| Protein 1g  |                           |
| Vitamin A 360% • Vitamin C 8% • Calcium 2% • Iron 0%                  |                           |
| *Percent Daily Values are based on a diet of other people's misdeeds. |                           |
| Calories: 2,000 2,500   |                           |
| Total Fat   | Less than 65g 80g         |
| Sat. Fat  | Less than 20g 25g         |
| Cholesterol   | Less than 300mg 300mg     |
| Sodium  | Less than 2,400mg 2,400mg |
| Total Carbohydrate  | Less than 300mg 375mg     |
| Dietary Fiber   | Less than 25g 30g         |
| Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4                 |                           |

Ingredients: Carrots.

**Sugar**  
Good or Evil??

Sugars are listed under total carbohydrate on food labels and are found in most foods. Fruits contain simple sugars but also contain fiber, water, and vitamins/minerals, which make them a healthy choice, too. Snack foods, candy, and soda, on the other hand, often have large amounts of added sugars. Although carbohydrates have just 4 calories per gram, the high sugar content in soft drinks and snack foods means the calories can add up quickly, and these "empty calories" usually contain few other nutrients.

**FIBER**

Dietary fiber itself has minimal calories and is a necessary part of a healthy diet. High-fiber diets promote bowel regularity, may help reduce the risk of colon cancer, and can help reduce cholesterol levels. Goal is to find foods that have 3 or more grams per serving.

## Glycemic Index

**What you need to know!**

The idea behind glycemic index (GI) is that certain foods digest slower/faster than others. Depending on the GI of the food, you would eat it before, during or after exercise. However there are many limitations to determining the GI of foods. A food can change its GI number due to individual responses to the food, variability of a food such as what kind of soil it was grown in or even where it was produced, if it is combined with other foods and even the time of day it was consumed. Don't put too much value in this number!

Brought to you by:



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