Weight-loss and Nutrition Myths

How much do you really know?

WIN
Weight-control Information Network

Diet Myths

**Myth:** Fad diets work for permanent weight loss.

**Fact:** Fad diets are not the best way to lose weight and keep it off. Fad diets often promise quick weight loss or tell you to cut certain foods out of your diet. You may lose weight at first on one of these diets. But diets that strictly limit calories or food choices are hard to follow. Most people quickly get tired of them and regain any lost weight.

Fad diets may be unhealthy because they may not provide all of the nutrients your body needs. Also, losing weight at a very rapid rate (more than 3 pounds a week after the first couple of weeks) may increase your risk for developing gallstones (clusters of solid material in the gallbladder that can be painful). Diets that provide less than 800 calories per day also could result in heart rhythm abnormalities, which can be fatal.

**Tip:** Research suggests that losing 1/2 to 2 pounds a week by making healthy food choices, eating moderate portions, and building physical activity into your daily life is the best way to lose weight and keep it off. By adopting healthy eating and physical activity habits, you may also lower your risk for developing type 2 diabetes, heart disease, and high blood pressure.

**Myth:** High-protein/low-carbohydrate diets are a healthy way to lose weight.

**Fact:** The long-term health effects of a high-protein/low-carbohydrate diet are unknown. But getting most of your daily calories from high-protein foods like meat, eggs, and cheese is not a balanced eating plan. You may be eating too much fat and cholesterol, which may raise heart disease risk. You may be eating too few fruits, vegetables, and whole grains, which may lead to constipation due to lack of dietary fiber. Following a high-protein/low-carbohydrate diet may also make you feel nauseous, tired, and weak.

And so on, and so on. With so many products and weight-loss theories out there, it is easy to get confused.

The information in this fact sheet may help clear up confusion about weight loss, nutrition, and physical activity. It may also help you make healthy changes in your eating and physical activity habits. If you have questions not answered here, or if you want to lose weight, talk to your health care provider. A registered dietitian or other qualified health professional can give you advice on how to follow a healthy eating plan, lose weight safely, and keep the weight off.
Eating fewer than 130 grams of carbohydrate a day can lead to the buildup of ketones in your blood. Ketones are partially broken-down fats. A buildup of these in your blood (called ketosis) can cause your body to produce high levels of uric acid, which is a risk factor for gout (a painful swelling of the joints) and kidney stones. Ketosis may be especially risky for pregnant women and people with diabetes or kidney disease. Be sure to discuss any changes in your diet with a health care professional, especially if you have health conditions such as cardiovascular disease, kidney disease, or type 2 diabetes.

**Tip:** High-protein/low-carbohydrate diets are often low in calories because food choices are strictly limited, so they may cause short-term weight loss. But a reduced-calorie eating plan that includes recommended amounts of carbohydrate, protein, and fat will also allow you to lose weight. By following a balanced eating plan, you will not have to stop eating whole classes of foods, such as whole grains, fruits, and vegetables—and miss the key nutrients they contain. You may also find it easier to stick with a diet or eating plan that includes a greater variety of foods.

**Myth:** Starches are fattening and should be limited when trying to lose weight.

**Fact:** Many foods high in starch, like bread, rice, pasta, cereals, beans, fruits, and some vegetables (like potatoes and yams) are low in fat and calories. They become high in fat and calories when eaten in large portion sizes or when covered with high-fat toppings like butter, sour cream, or mayonnaise. Foods high in starch (also called complex carbohydrates) are an important source of energy for your body.

**Tip:** A healthy eating plan is one that:

- Emphasizes fruits, vegetables, whole grains, and fat-free or low-fat milk and milk products.

- Includes lean meats, poultry, fish, beans, eggs, and nuts.

- Is low in saturated fats, trans fat, cholesterol, salt (sodium), and added sugars.

For more specific information about food groups and nutrition values, visit [http://www.healthierus.gov/dietaryguidelines](http://www.healthierus.gov/dietaryguidelines).

**Myth:** Certain foods, like grapefruit, celery, or cabbage soup, can burn fat and make you lose weight.

**Fact:** No foods can burn fat. Some foods with caffeine may speed up your metabolism (the way your body uses energy, or calories) for a short time, but they do not cause weight loss.

**Tip:** The best way to lose weight is to cut back on the number of calories you eat and be more physically active.

**Myth:** Natural or herbal weight-loss products are safe and effective.

**Fact:** A weight-loss product that claims to be “natural” or “herbal” is not necessarily safe. These products are not usually scientifically tested to prove that they are safe or that they work. For example, herbal products containing ephedra (now banned by the U.S. Government) have caused serious health problems and even death. Newer products that claim to be ephedra-free are not necessarily danger-free, because they may contain ingredients similar to ephedra.

**Tip:** Talk with your health care provider before using any weight-loss product. Some natural or herbal weight-loss products can be harmful.
Meal Myths

**Myth:** “I can lose weight while eating whatever I want.”

**Fact:** To lose weight, you need to use more calories than you eat. It is possible to eat any kind of food you want and lose weight. You need to limit the number of calories you eat every day and/or increase your daily physical activity. Portion control is the key. Try eating smaller amounts of food and choosing foods that are low in calories.

**Tip:** When trying to lose weight, you can still eat your favorite foods—as long as you pay attention to the total number of calories that you eat.

**Myth:** Low-fat or fat-free means no calories.

**Fact:** A low-fat or fat-free food is often lower in calories than the same size portion of the full-fat product. But many processed low-fat or fat-free foods have just as many calories as the full-fat versions of the same foods—or even more calories. They may contain added sugar, flour, or starch thickeners to improve flavor and texture after fat is removed. These ingredients add calories.

**Tip:** Read the Nutrition Facts on a food package to find out how many calories are in a serving. Check the serving size too—it may be less than you are used to eating. For more information about reading food labels, visit the U.S. Food and Drug Administration online at http://www.cfsan.fda.gov/~dms/foodlab.html.

**Myth:** Fast foods are always an unhealthy choice and you should not eat them when dieting.

**Fact:** Fast foods can be part of a healthy weight-loss program with a little bit of know-how.

**Tip:** Avoid supersized combo meals, or split one with a friend. Sip on water or fat-free milk instead of soda. Choose salads and grilled foods, like a grilled chicken breast sandwich or small hamburger. Try a “fresco” taco (with salsa instead of cheese or sauce) at taco stands. Fried foods, like french fries and fried chicken, are high in fat and calories, so order them only once in a while, order a small portion, or split an order with a friend. Also, use only small amounts of high-fat, high-calorie toppings, like regular mayonnaise, salad dressings, bacon, and cheese.

**Myth:** Skipping meals is a good way to lose weight.

**Fact:** Studies show that people who skip breakfast and eat fewer times during the day tend to be heavier than people who eat a healthy breakfast and eat four or five times a day. This may be because people who skip meals tend to feel hungrier later on, and eat more than they normally would. It may also be that eating many small meals throughout the day helps people control their appetites.

**Tip:** Eat small meals throughout the day that include a variety of healthy, low-fat, low-calorie foods. For more information about healthy eating, read the Weight-control Information Network brochure Healthy Eating and Physical Activity Across Your Lifespan: Tips for Adults.

**Myth:** Eating after 8 p.m. causes weight gain.

**Fact:** It does not matter what time of day you eat. It is what and how much you eat and how much physical activity you do during the whole day that determines whether you gain, lose, or maintain your weight. No matter when you eat, your body will store extra calories as fat.

**Tip:** If you want to have a snack before bedtime, think first about how many calories you have eaten that day. And try to avoid snacking in front of the TV at night—it may be easier to overeat when you are distracted by the television.
Physical Activity Myth

**Myth:** Lifting weights is not good to do if you want to lose weight, because it will make you “bulk up.”

**Fact:** Lifting weights or doing strengthening activities like push-ups and crunches on a regular basis can actually help you maintain or lose weight. These activities can help you build muscle, and muscle burns more calories than body fat. So if you have more muscle, you burn more calories—even sitting still. Doing strengthening activities 2 or 3 days a week will not “bulk you up.” Only intense strength training, combined with a certain genetic background, can build very large muscles.

**Tip:** In addition to doing moderate-intensity physical activity (like walking 2 miles in 30 minutes) on most days of the week, try to do strengthening activities 2 to 3 days a week. You can lift weights, use large rubber bands (resistance bands), do push-ups or sit-ups, or do household or garden tasks that make you lift or dig. Strength training helps keep your bones strong while building muscle, which can help burn calories.

For more information about the benefits of physical activity and suggestions on how to be more active, read the 2008 Physical Activity Guidelines for Americans, available online at http://www.health.gov/PAGuidelines.

Food Myths

**Myth:** Nuts are fattening and you should not eat them if you want to lose weight.

**Fact:** In small amounts, nuts can be part of a healthy weight-loss program. Nuts are high in calories and fat. However, most nuts contain healthy fats that do not clog arteries. Nuts are also good sources of protein, dietary fiber, and minerals such as magnesium and copper.

**Tip:** Enjoy small portions of nuts. One-half ounce of mixed nuts has about 84 calories.

**Myth:** Eating red meat is bad for your health and makes it harder to lose weight.

**Fact:** Eating lean meat in small amounts can be part of a healthy weight-loss plan. Red meat, pork, chicken, and fish contain some cholesterol and saturated fat (the least healthy kind of fat). They also contain healthy nutrients like protein, iron, and zinc.

**Tip:** Choose cuts of meat that are lower in fat and trim all visible fat. Lower fat meats include pork tenderloin and beef round steak, tenderloin, sirloin tip, flank steak, and extra lean ground beef. Also, pay attention to portion size. Three ounces of meat or poultry is the size of a deck of cards.

**Myth:** Dairy products are fattening and unhealthy.

**Fact:** Low-fat and fat-free milk, yogurt, and cheese are just as nutritious as whole-milk dairy products, but they are lower in fat and calories. Dairy products have many nutrients your body needs. They offer protein to build muscles and help organs work properly, and calcium to strengthen bones. Most milk and some yogurt are fortified with vitamin D to help your body use calcium.
Tip: The 2005 Dietary Guidelines for Americans recommends consuming 3 cups per day of fat-free/low-fat milk or equivalent milk products. For more information on these guidelines, visit http://www.healthierus.gov/dietaryguidelines.

If you cannot digest lactose (the sugar found in dairy products), choose low-lactose or lactose-free dairy products, or other foods and beverages that offer calcium and vitamin D (listed below).

Calcium: soy-based beverage or tofu made with calcium sulfate; canned salmon; dark leafy greens like collards or kale

Vitamin D: soy-based beverage or cereal (getting some sunlight on your skin also gives you a small amount of vitamin D)

Myth: “Going vegetarian” means you are sure to lose weight and be healthier.

Fact: Research shows that people who follow a vegetarian eating plan, on average, eat fewer calories and less fat than nonvegetarians. They also tend to have lower body weights relative to their heights than nonvegetarians. Choosing a vegetarian eating plan with a low fat content may be helpful for weight loss. But vegetarians—like nonvegetarians—can make food choices that contribute to weight gain, like eating large amounts of high-fat, high-calorie foods or foods with little or no nutritional value.

Vegetarian diets should be as carefully planned as nonvegetarian diets to make sure they are balanced. Nutrients that nonvegetarians normally get from animal products, but that are not always found in a vegetarian eating plan, are iron, calcium, vitamin D, vitamin B12, zinc, and protein.

Tip: Choose a vegetarian eating plan that is low in fat and that provides all of the nutrients your body needs. Food and beverage sources of nutrients that may be lacking in a vegetarian diet are listed below.

Iron: cashews, spinach, lentils, garbanzo beans, fortified bread or cereal

Calcium: dairy products, fortified soy-based beverages, tofu made with calcium sulfate, collard greens, kale, broccoli

Vitamin D: fortified foods and beverages including milk, soy-based beverages, or cereal

Vitamin B12: eggs, dairy products, fortified cereal or soy-based beverages, tempeh, miso (tempeh and miso are foods made from soybeans)

Zinc: whole grains (especially the germ and bran of the grain), nuts, tofu, leafy vegetables (spinach, cabbage, lettuce)

Protein: eggs, dairy products, beans, peas, nuts, seeds, tofu, tempeh, soy-based burgers

If you do not know whether or not to believe a weight-loss or nutrition claim, check it out! The Federal Trade Commission has information on deceptive weight-loss advertising claims. You can find this online at http://www.ftc.com or call 1–877–FTC–HELP (1–877–382–4357). You can also find out more about nutrition and weight loss by talking with a registered dietitian. To find a registered dietitian in your area, visit the American Dietetic Association online (http://www.eatright.org) or call 1–800–877–1600.
Additional Reading From the Weight-control Information Network

*Changing Your Habits: Steps to Better Health* guides readers through steps that can help them determine what “stage” they are in—how ready they are—to make healthy lifestyle changes. Once that stage is determined, strategies on how to make healthy eating and physical activity changes are offered.

*Choosing a Safe and Successful Weight-loss Program* provides a list of things to look for when choosing a safe and effective weight-loss program, as well as a list of questions to ask program providers.

*Tips to Help You Get Active* offers ideas to beat some of the environmental, personal, and health-related roadblocks to making physical activity a part of one’s regular routine.

*Weight Loss for Life* discusses the benefits of weight loss and ways to develop healthy eating and physical activity plans. In addition, the differences between the two types of formal weight-loss programs—clinical and nonclinical—are discussed.
HOT TOPIC:  Glycemic Index

CLAIM OF TOPIC:  Glycemic Index can help control appetite, weight, diabetes and other health concerns.

DISCUSSION OF TOPIC:
Even though it’s been around for a number of years, the Glycemic Index has recently gained attention as a possible tool for controlling appetite and managing weight and blood glucose levels. The Glycemic Index has remained a controversial subject since its development over 20 years ago.

The Glycemic Index, or GI, ranks carbohydrate foods based on how they affect the body’s blood glucose level. Individual foods are compared to white bread or glucose. High GI foods produce a greater increase in blood glucose levels than low GI foods. Examples of high GI foods are white bread, crackers and corn flakes, while low GI foods include nonstarchy vegetables, most fruits, dairy products, beans and sugars.

The GI does not measure how rapidly blood glucose levels increase as is claimed by some popular diet books. Research has found that blood glucose levels peak at about the same time regardless of the carbohydrate source. Also, the body’s insulin response to a specific food is not directly related to the carbohydrate content of the food or the GI value.

The major appeal of grouping food by GI is the potential for making meal planning easier, especially for people with diabetes. But, it’s not that simple. Here’s why:

- A food can have different GI values as a result of how ripe it is, its variety, how it is cooked and how it has been processed, and from country to country.
- The GI of a food varies significantly from person to person. For some individuals, it can even vary from day to day.
- The GI of a food eaten alone is different than when it is eaten with another food. For example, if a high GI food is eaten in combination with a low GI food, the GI response is moderate.
- Standard test portions of foods used for determining GI are not the usual portion sizes that individuals consume.
- The GI is not a reliable guide for healthy food choices. Although many healthy foods have a low GI, there are also foods of questionable nutritional value with low or moderate GI values such as soft drinks, candies, sugars and high fat foods.

Bottom Line: At this time, research does not support the claim that a low GI diet causes significant weight loss or helps control appetite. For people with diabetes, monitoring total grams of carbohydrate remains the key strategy. However, some individuals with diabetes may be able to use the GI concept, along with blood glucose monitoring, to “fine-tune” their food choices to produce a modest improvement in postmeal blood glucose levels.

Opportunities for Dietetics Professionals: Dietetic professionals can use information on the GI to update clients, the public, and other health care professions with the pros and cons regarding use of the GI.

References:

Written by Marion J. Franz, MS, RD, CDE of the Diabetes Care and Education dietetic practice group (October 2005)
Benefits Go Beyond Fiber

In the past whole grains were seen largely as a vehicle for fiber. Fiber helps to promote healthy laxation and gut health, and also helps to reduce the risk of heart disease and diabetes. As a component of whole grain, fiber contributes to the health benefits of whole grain.

However, whole grains also contain vitamins, minerals, and literally hundreds of phytonutrients, including phytoestrogens, antioxidants, and phenols. These compounds work together with fiber to play an important role in reducing the risk of chronic diseases.

2005 Dietary Guidelines

The 2005 Dietary Guidelines recommend that Americans consume 3 or more servings of whole grain each day. This conclusion was based on a review of scientific evidence, including nearly 50 published papers pertaining to coronary heart disease, diabetes, and obesity. The number of whole grain servings is based on evidence presented in 12 large prospective studies.

Although the exact mechanisms are unknown, evidence shows that even after controlling for fiber intake the benefits of the whole grain remain. Because the components of whole grains work synergistically in providing health benefits, the “whole is greater than the sum of the parts.” This means that eating whole grain foods - the whole grain package - lets you reap additional health benefits that go above and beyond fiber supplements and isolated bran.


Whole Grain Doesn’t Mean High Fiber

A good source of whole grain is not always a good source of fiber. Whole grain can come from any type of grain: wheat, oats, corn, rice, barley, etc. Depending on the proportions of bran, germ, and endosperm naturally occurring in the grain kernel, the fiber content will vary. Whole grain foods also contain moisture and other ingredients, which will affect the fiber level. For example, bread has 40% moisture, so a 50 gram serving of 100% whole wheat bread will provide 3-4 grams of fiber. Many whole grain foods are not a good source of fiber, yet still provide the health promoting benefits of whole grain.

<table>
<thead>
<tr>
<th>Type of Grain (100g)</th>
<th>Fiber</th>
</tr>
</thead>
<tbody>
<tr>
<td>Whole wheat</td>
<td>12.2g</td>
</tr>
<tr>
<td>Whole oats</td>
<td>10.3g</td>
</tr>
<tr>
<td>Whole corn meal</td>
<td>7.3g</td>
</tr>
<tr>
<td>Brown rice</td>
<td>1.8g</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Food*</th>
<th>Serving</th>
<th>Fiber</th>
</tr>
</thead>
<tbody>
<tr>
<td>Whole wheat bread</td>
<td>50g</td>
<td>3-4g</td>
</tr>
<tr>
<td>Whole grain oat cereal</td>
<td>30g</td>
<td>3g</td>
</tr>
<tr>
<td>Corn chips</td>
<td>30g</td>
<td>1g</td>
</tr>
<tr>
<td>Brown rice, cooked</td>
<td>30g</td>
<td>0.5g</td>
</tr>
</tbody>
</table>

* 100% of grain in food is whole grain

High Fiber Doesn’t Mean Whole Grain

Grain foods that provide a good source of fiber may not contain whole grain. Many high fiber foods, such as bran cereals, do not provide whole grain. In fact, it is rare to find a whole grain food with more than 4 grams of fiber, unless an isolated fiber, such as bran, has been added.

Fiber is not a good indicator of whole grain, because the fiber content of different whole grains varies and each grain category (e.g., cereal, bread) has a different standard serving size. Plus food products contain varying amounts of whole grain, along with other ingredients. Therefore, teaching consumers to look for “whole wheat” or “whole grain” in the Ingredient List and “3 grams of fiber” in the Nutrition Facts panel does not convey the whole story.

Whole Grain Labeling

Current food labeling makes it difficult to find whole grain. Whole grain does not appear on the Nutrition Facts panel and the Ingredient List does not clearly indicate the amount of whole grain present.

Good and Excellent Source Labeling

General Mills Big G cereals are clearly labeled as a good or excellent source of whole grain. This new labeling system is based on the USDA definition of a “grain serving.” A Citizen’s Petition has been filed with the Food and Drug Administration, asking the agency to formalize these definitions in regulation. These labeling statements help consumers identify sources of whole grain and track the number of whole grain servings they eat in a day.

Excellent Source = 1 USDA Grain Serving = 16+ grams of whole grain

Good Source = ½ USDA Grain Serving = 8-15 grams of whole grain

Whole Grain Health Claim

Some products carry a health claim that links consumption of a diet rich in whole grain to reduced risk of heart disease and some cancers. These claims also help consumers find whole grain foods. In order to qualify for this claim a product must:

- Contain all portions of the grain kernel.
- Contain at least 51% whole grain by weight.
- Meet fat, saturated fat, and cholesterol restrictions.
Carb Myths Busted

September 26, 2007

Myths about carbohydrates are widespread. Here's the scoop on some common misconceptions about carbs:

**Myth: Carbs make you overweight.** Truth: Eating too many calories, from any food source, not just starches and sugars, causes your body to produce extra pounds of body fat.

**Myth: Carbs cause hyperactivity.** Truth: Sugar has been wrongly accused of causing hyperactivity and attention deficit-hyperactive disorder in children for years. No scientific evidence supports any link between the intake of sugars and hyperactivity.

**Myth: Carbs cause diabetes.** Truth: Again, the answer is no. Sugars and other carbohydrates do not cause diabetes.

Carbohydrates are the main power source for your brain and muscles. Chosen wisely, carbohydrate-rich foods — whole and enriched grain foods, fruits, vegetables, beans — deliver more than energy. They also provide important vitamins, minerals and phytonutrients.