

MAKE THE CHANGE

Food & You 2.0

Make The Change

What?







Our consumer outreach campaign, 'Food & You 2.0. Make the Change' is an invitation to live better, love better, and eat better this year with F&Y2.0; and be the 2.0 version for ourselves, animals, and the planet!!



Diet plays a huge role in shaping our lives why should it not *evolve* with everything else? With F&Y2.0 we bring to consumers everything they need to take this leap from resources to expert advice, from recipes to fun challenges, and from health to love.



Our small pilot on Dec 20, 2022, with partner pledges on websites, partner-led events- webinar / offline outreach called 'New You, New Diet', was a great success. We are ready to scale this campaign!



Introduction to Speaker

Picture

Bio



What is the problem with our current diet?

FRUITS & VEGETABLES

WHOLE GRAINS

MINIMALLY PROCESSED FOOD OR UNPROCESSED FOOD









SPICES





PROCESSED FOODS

SUGAR











RICE & BREADS



JAMS & KETCHUPS





ULTRA PROCESSED FOODS













FRIES, PIZZAS & BURGERS



CHOCOLATES, WAFERS, CANDIES AND ICE CREAMS





What is the problem with our current diet?

UNPROCESSED FOODS

COMES FROM NATURE, EASY TO DIGEST, REAL FOOD.

PROCESSED FOODS

COMES FROM A FACTORY, MADE BY MACHINES, USED AS AN INGREDIENT.

ULTRA PROCESSED FOODS

COMES FROM FACTORY, MADE BY MACHINES, PACKAGED FOOD, HIGH SUGAR & SALT AND HAS HARMFUL INGREDIENTS.



What is the problem with our current diet?

HEALTH ISSUES



OBESITY



HIGH BLOOD PRESSURE



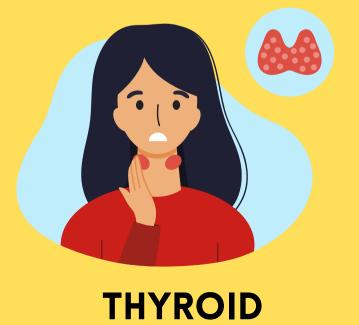
IBS



HEART ATTACK

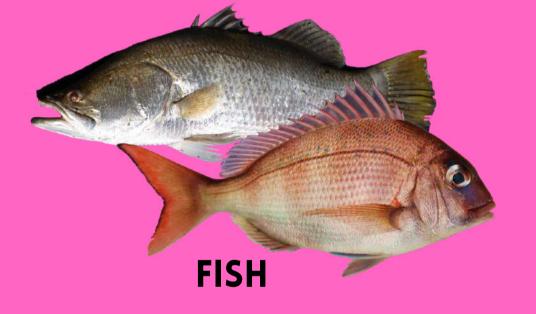




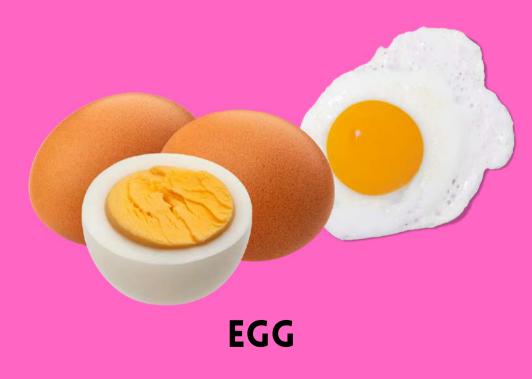








DAIRY PRODUCTS





ANTIBIOTICS

CRUELTY

OVERCROWDED CONDITION



PESTICIDE RESIDUE

HORMONES INJECTION

VIRAL DISEASES

UNSANITARY

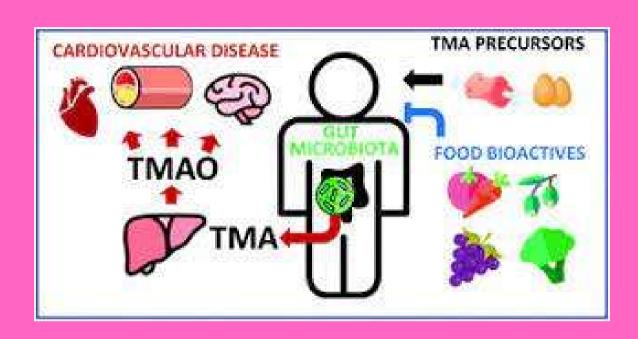
HIGH CHOLESTEROL

HIGH FAT

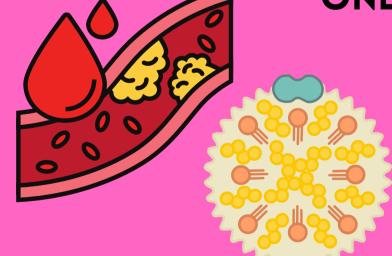
LOW IN FIBRE



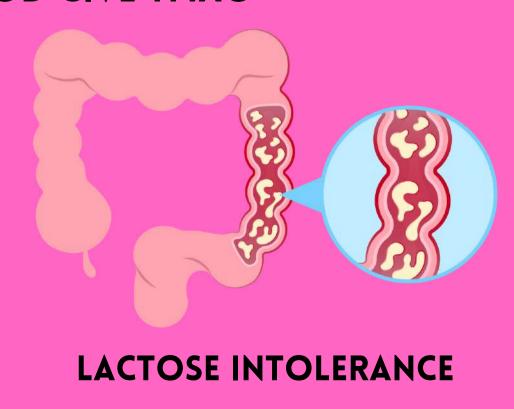




TMAO PRODUCTION
ONLY ANIMAL BASED FOOD GIVE TMAO



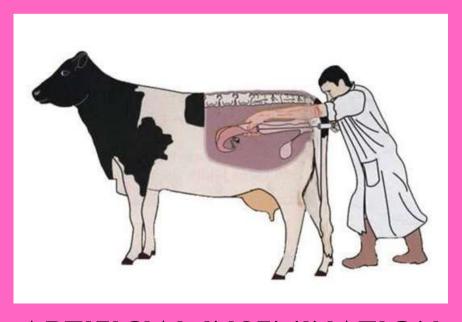
CHOLESTEROL & SATURATED FATS
NOT PRESENT IN PLANT-BASED FOODS







CAGED, UNHYGENIC



ARTIFICIAL INSEMINATION



MALES CHICKS GRINDER



12 BEES = 1 SPOON HONEY



TREATED LIKE COMMODITY



CRUEL TREATMENT



Animal agriculture

is to blame for the extinction of 24,000 of the 28,000 species on the IUCN Red List.

1 kg of red meat requires over

15,000 litres

of water, compared to 1,200 litres for a kg of maize and 1800 litres for a kg of wheat

14.5% OF INDIA'S
TOTAL GHG EMISSIONS
ARE FROM CATTLE,
WHICH IS MORE THAN
THE ENTIRE
TRANSPORTATION
SECTOR

1/6th

of an acre is enough to feed you for a year on a plant-based diet, while a meat-based diet would require 18 times more 92%

of fresh water is used for farming, with livestock accounting for one-third of it.

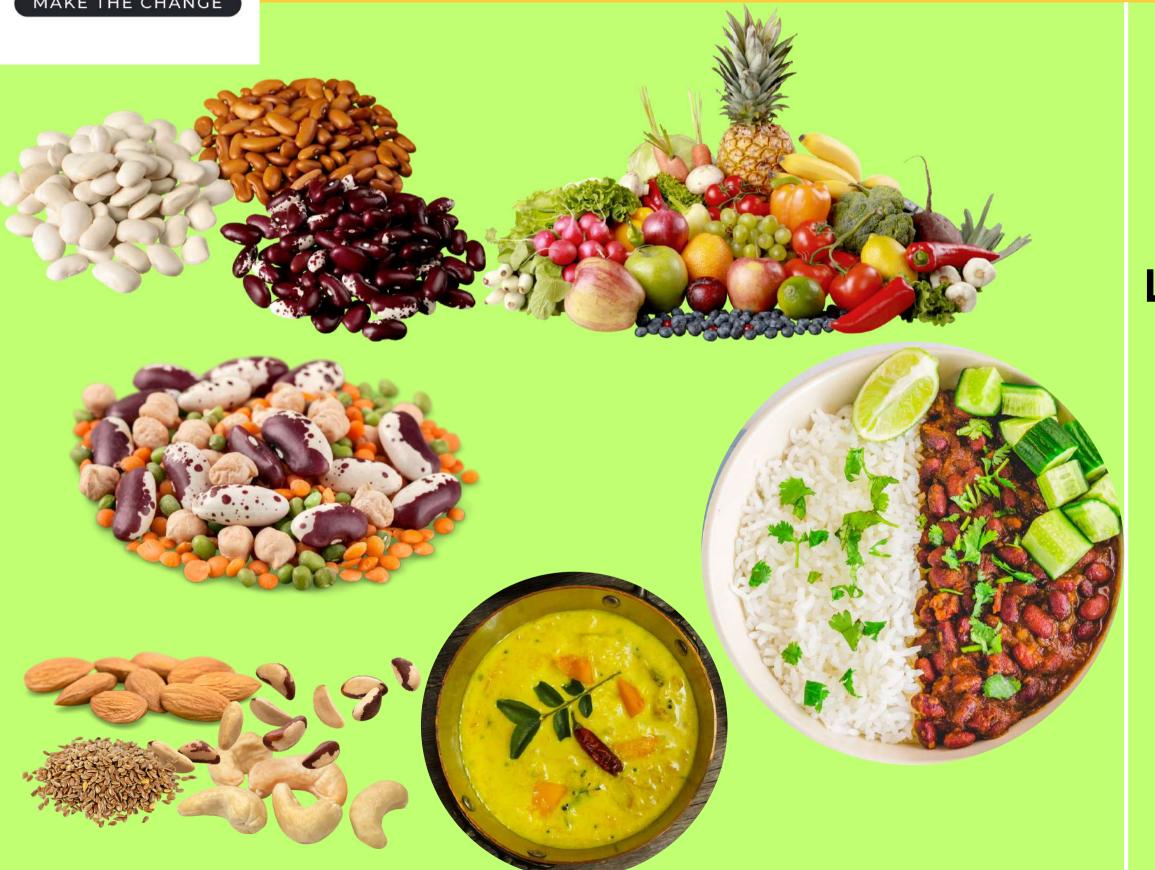
Livestock accounts for

7796

of global farming land



Benefits of Plant based food



HIGH FIBRE

HIGH ALKALINE

BALANCED DIET

LESS CALORIES

FREE FROM CHOLESTEROL

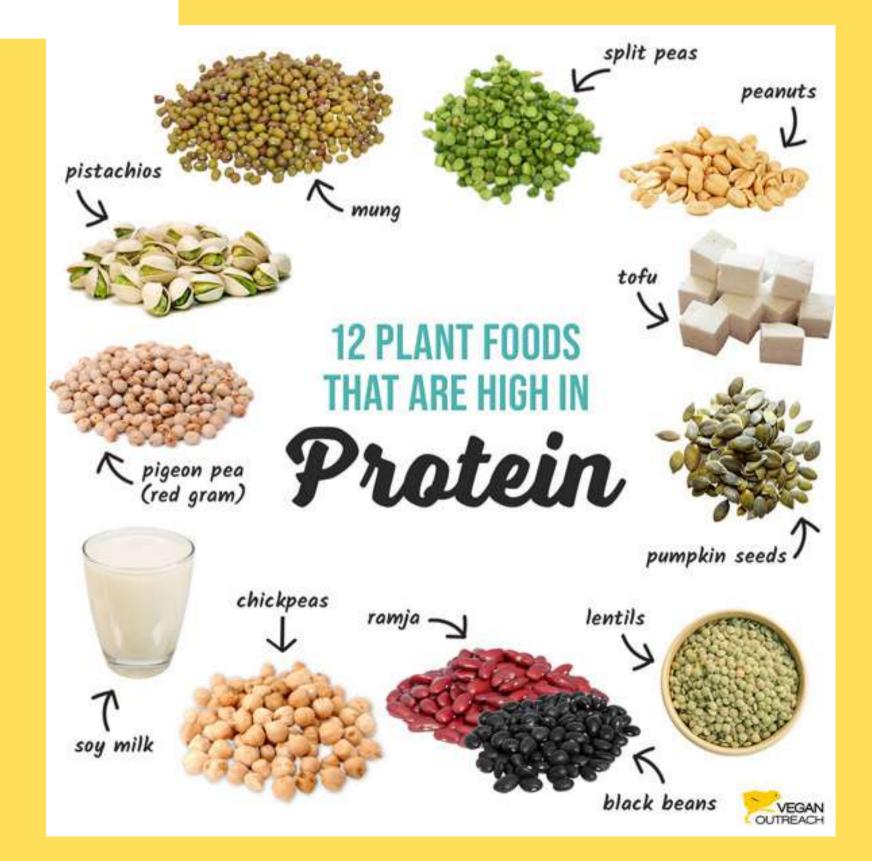
WEIGHT LOSS

LOW RISK OF HEART ATTACK

LOW RISK OF CANCER



Healthy Eating







Healthy Alternatives

Dairy Alternatives Soy Yoghurt Yogurt Coconut Milk Milk Rice Milk Oat Milk Cashew Cheese Cheese **Peanut** Butter **Butter** Cream Frozen bananas or Ice-Cream





Myth Burst And Fact

ESSENTIAL AMINO ACIDS:



Rice, wheat, legumes, potatoes, cantalope



THREONINE

Watercress, spirulina, pumpkin, leafy greens, hemp & chia seeds



USINE

Beans, soy, quinoa, pumpkin seeds, seitan and pistachios



@JACKED.ON.PLANTS

VALINE (BCAA)

Legumes, spinach, broccili, sesame and hemp seeds



PHENYLALANINE

Avocado, beans, rice, almonds, seaweed, pumpkin and spirulina



USOLEUCINE (BCAA)

Lentils, beans, oats, rye, soy, quinoa, brown rice and cabbage



TRYPTOPHAN

Oats, spinach, soybeans, sweet potatoes



METHIONINE

Sunflower seeds, hemp seeds and chia seeds



LEUCINE (BCAA)

Peas, pea protein, whole grain rice, sesame seeds, pumpkin, seaweed



Plant-based oils like palm and coconut oil are also high in saturated fats, but Plant-based oils is basically high-density lipoprotein cholesterol (HDL-c), the 'good' cholesterol.



Nine amino acids—
histidine, isoleucine,
leucine, lysine,
methionine,
phenylalanine,
threonine,
tryptophan, and
valine



Good vs. Bad Cholesterol High-density lipoprotein Good cholesterol Healthy artery Red blood cell HDL Low-density lipoprotein Bad cholesterol

LDL

Narrow artery

Plaque

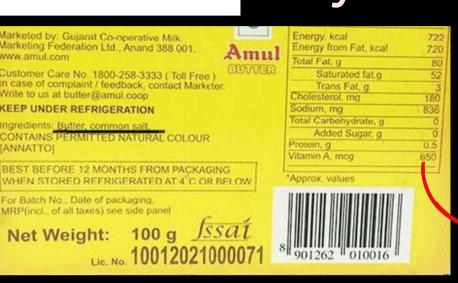
Cleveland Clinic

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Nutrition chart

Dairy butter



Nutritional Information* Amount per 100 g	
Energy from Fat, kcal	720
Total Fat, g	80
Saturated fat.g	52
Trans Fat, g	3
Cholesterol, mg	180
Sodium, mg	836
Total Carbohydrate, g	Ö
Added Sugar, g	0
Protein, g	0.5
Vitamin A, mcg	650

Factory made Cold drinks



Advertisement trick

NUTRITIONAL INFORMATION SERVING SIZE (32g) PER SERVE" ENERGY. PROTEIN CARBOHYDRATE SUGAR ADDEO SUGAR DIFTRY FIBRE TOTAL FAT 160 SATURATED FAI POLYUNSATURATED FAT 120 MONOUNSATURATED FAT TRANS FAT CHOLESTEROL Omo Dmg **25mg** SOORUM

Home made cold drinks



Peanut butter



Nutrition Facts		
Serving Size 1 cup	242 g	
Amount Per Serving		
Calories 60	Calories from fat 1	
	% Daily Value	
Total Fat 0g	0%	
Saturated Fat 0g	0%	
Trans Fat 0g		
Cholesterol 0g	0%	
Sodium 5mg	0%	
Total Carbohydrate 20	g 7%	
Dietary Fiber 1g	4%	
Sugars 4g		
Protein 1g		
Vitamin A	2%	
Vitamin C	121%	
Calcium	3%	
Iron	1%	



Healthy Eating Habits



EAT WITH FAMILY





WASH VEGGIES & FRUITS





EAT MINDFULLY





Take the pledge to eat healthy





Campaign website- the resource hub

Sign up

New YOU begins with New DIET Want to be a 2.0 version of yourself?



Learn more

foodandyou2.com

THANK YOU



