

Fat Loss Accelerator - Week 10

Prepared by: John Carlo Macapinlac

Created: 10-12-2019

	DAY 1		
Lunch 12:00 PM	whole eggs, scrambled	2 large	182 cal
	drinking water	2 Cup(s)	0 cal
	pork and beef sausage	4 oz	341 cal
	extra virgin olive oil	1 Tbsp	120 cal

MEAL TOTAL: Calories 643 cal / Carbs 4 g (3%) / Protein 26 g (16%) / Fat 58 g (80%) / Fluid 21 ADDITIONAL NUTRIENTS: Sodium 1,139 mg / Calcium 88 mg

NOTES:

Lunch	iced tea, green	2 Cup(s)	0 cal
	brussels sprouts	1 Cup(s)	38 cal
12:00 PM	·	• • •	

MEAL TOTAL: Calories 38 cal $\,$ / Carbs 8 g (84%) $\,$ / Protein 3 g (32%) $\,$ / Fat 0 g (7%) $\,$ / Fluid 16 ADDITIONAL NUTRIENTS: Sodium 20 mg $\,$ / Calcium 28 mg

NOTES: Pan fry or roast the brussel sprouts. Better yet, replace the sausage with bacon and throw it in the oven with the brussel sprouts. Yummy!

Dinner 6:00 PM	beef t-bone, broiled	5 oz	268 cal
	portabella mushroom	1 cup diced	19 cal
	drinking water	2 Cup(s)	0 cal
	riced cauliflower	1 cups	20 cal

MEAL TOTAL: Calories 307 cal $\,$ / Carbs 7~g~(10%)~ / Protein 41~g~(53%)~ / Fat 13~g~(37%)~ / Fluid 22 ADDITIONAL NUTRIENTS: Sodium $\,128~mg~$ / Calcium $\,32~mg~$

NOTES:

Snack	drinking water	2 Cup(s)	0 cal
	85% extra dark chocolate by lindt	2 squares	115 cal
7:30 PM	california pistachios by kirkland signature	25 gm	142 cal

MEAL TOTAL: Calories 257 cal / Carbs 14 g (22%) / Protein 8 g (12%) / Fat 21 g (72%) / Fluid 16 ADDITIONAL NUTRIENTS: Sodium 141 mg / Calcium 43 mg

NOTES:

 $\textbf{DAY 1 TOTAL: Calories} \ 1,245 \ cal \ / \ \textbf{Carbs} \ 34 \ g \ (11\%) \ / \ \textbf{Protein} \ 77 \ g \ (25\%) \ / \ \textbf{Fat} \ 91 \ g \ (66\%) \ / \ \textbf{Fluid} \ 75 \ \textbf{ADDITIONAL NUTRIENTS: Sodium} \ 1,428 \ mg \ / \ \textbf{Calcium} \ 192 \ mg$

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Shopping List

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Beef

beef t-bone, broiled 5

Beverages

drinking water	6 Cup(s)
iced tea, green	2 Cup(s)

Dairy & Egg

whole eggs, scrambled 2 large

Fats & Oils

extra virgin olive oil 1 Tbsp

Pork

pork and beef sausage 4 oz

Uncategorized

85% extra dark chocolate by lindt	2 squares
california pistachios by kirkland signature	25 gm

Vegetables

brussels sprouts	1 Cup(s)
portabella mushroom	1 cup diced
riced cauliflower	1 cups

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Portion Guide

Knowing exactly how much is on your plate can be tricky. Visualizing tablespoons, ounces, and cups of food isn't easy, which makes dishing out correct serving sizes a challenge. We've created the comparisons below as an easy guideline to help calculate proper portion sizes.

Basic Guidelines



Golf Ball

1/4 cup / 1 oz / 2 tbsp



Tennis Ball

1/3 cup



Computer Mouse

1/2 cup



Baseball

1 cup



Rounded Handful

1/2 cup 1 oz dried goods



Hockey Puck

3 oz muffin or biscuit



Matchbox

1 oz serving of meat



Deck of Cards

3 oz of chicken, meat, or fish



This Paperback Book

8 oz serving of meat



Thumb

1 tsp



Poker Chip

1 tbsp



Shot Glass

1 oz / 2 tbsp



CD

1 slice of bread 1 oz lunch meat



3 Dice

1 1/2 oz cheese



Kids' Milk Carton

8 oz drink

Useful Examples



Bread & Grains

1 cup of cereal = 1 baseball
1/2 cup cooked rice = computer mouse
1/2 cup cooked pasta = computer mouse
1 slice of bread = CD
3 cups of popcorn = 3 baseballs



Fruits & Vegetables

1/2 cup grapes = about 16 grapes
1 cup of strawberries = about 12 berries
1 cup of salad greens = 1 baseball
1 cup cooked vegetables = 1 baseball
1 baked potato = computer mouse



Meats, Fish & Nuts

3 oz lean meat or poultry = deck of cards 3 oz tofu = deck of cards 2 tbsp peanut butter = golf ball 1/4 cup almonds = about 23 almonds 1/4 cup pistachios = about 24 pistachios



Dairy & Cheese

1 1/2 oz cheese = stacked dice 1 cup yogurt = baseball 1/2 cup ice cream = computer mouse



Fats & Oils

1 tbsp butter or spread = poker chip 1 tbsp salad dressing = poker chip 1 tbsp oil or mayonnaise = poker chip



Swets & Treats

1 slice cake = deck of cards 1 cookie = about 2 poker chips 1 piece of chocolate = matchbox