

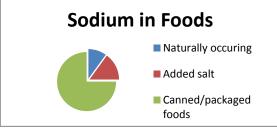
Sodium & Blood Pressure

What is Sodium and How is Sodium Related to Blood Pressure?

Salt is the common name for sodium chloride and is written on food labels as sodium. Having a high intake of sodium in your diet can lead to high blood pressure (hypertension) which can increase your risk of stroke, heart disease and kidney disease. Reducing your sodium intake can help you reduce your risk of developing these conditions. The Dietary Guidelines for all Australians suggest that we should *Choose Low-Salt Foods* and *Use Salt Sparingly*.

What foods contain Sodium?

- Most of the sodium we consume comes from packaged and canned foods, takeaway and restaurant meals. While cutting back added salt in cooking and at the table is important, a reduction in foods high in salt is also required:
 - Preserved or cured foods e.g. Bacon, Sausage
 - Smoked products e.g. Smoked Salmon, Ham
 - Canned foods e.g. Baked Beans, Soup
 - Salted foods e.g. Salted Nuts, Olives, Cheese
 - Fast food and Restaurant e.g. Pizza, Hamburgers
 - Sauce and Stock e.g. Soy Sauce, Gravy



How Much Sodium is required each day?

Our body only requires a small amount of sodium every day. Sodium intake in Australia is estimated at almost *double* the Heart Foundations recommendation of 1550mg (or less) per person per day for people at higher risk of cardiovascular disease.

How Can I Reduce My Sodium Intake

Read Nutrition Information Tables: Check the Nutrition Information Panel for sodium on packaged foods. Choose foods that are <u>low salt</u> or <u>reduced salt</u>.

> Low Salt: 120mg / 100g or less Reduced Salt: 400mg / 100g or less

Put the Salt Shaker Away: Reduce or stop adding extra salt to meals and snacks. This includes all forms of salt – e.g. rock and sea salt, salt flakes, pink salt, garlic and onion salt Note: Salt substitutes such as lite salt are not recommended as these still contain higher than recommended sodium levels.

	NUTRITION INFORMATION Serving Size Per Package: 9 Serving Size: 83.5g (2 Slices)					
		Quantity	Quantity			
/		per Serve	per 100g			
	Energy	91.8 kJ	1100 kJ			
	Protein	6.1 g	7.3 g			
	Fat	2.8 g	3.3 g			
	Carbohydrate	39.8 g	47.7 g			
	Dietary Fibre	6.6 g	7.9 g			
	Sodium	230 mg	275 mg			

➤ Allow Your Tastebuds Time to Adapt: It may take up to 4-6weeks to adapt to a lower sodium intake and appreciate the natural flavours of food.

Higher and Lower Sodium Food Choices

Check the nutritional information table per 100 grams of the product to determine sodium content.

	Instead of	Choose lower salt alternatives
Fruit and Vegetables	Sliced Green Beam Oilves	Gurtry Harvest Commercial Co
Breakfast cereals	RICE BUBBLES PS PS	UNCLE TOBYS OATBRITS Oats Lower L
Rice, Pasta and noodles	Chicken Chicken	Vetta RICE NOCES Long Grain Long Grain RICE NOCES RICE RICE RICE RICE RICE RICE RICE RICE
Biscuits and Breads	Mighty Soft Original Original	VitaWeat 100xNatural 100xNatural 9 Grains
Dairy	CHEATH FETTA IS PACE TAST.	Low Fat Ricotta Ricotta Opening
Meat Poultry and Fish	SHORT CUT BACON SHORT CUT BACON In oil/brine	In springwater
Legumes and vegetarian alternatives	Four Bean Mix BEANZ	Four Bean Mix No ADDED SALT NO ADDED SALT NEDUCE
Seasonings Sauces and Spreads	Gravox REAL STOCK Chicken Chicken	WEENING CHICAGO CONTROL OF THE PROPERTY OF THE
Snacks	NOBBYS Scotch Finger	Trail bars Subsequenter POPCORN Many Mars POPCORN Many Mars Mars Many Mars Ma
Pre- Prepared Food	Patties CHUNKY CHUNKY	Campbells SteamFresh S

Comparing High and Low Sodium Diets

Meals	Higher Sodium Choice	Sodium	Lower Sodium Choice	Sodium
Breakfast	1 cup corn flakes (milk) 1 crumpet	165mg 300mg	1/2 cup untoasted muesli (milk) 1 slice wholegrain bread	30mg 222mg
Snack	2 Salada biscuits 2 cubes feta cheese	276mg 664mg	4 Vita-weat biscuits 2 tbsp cottage cheese	105mg 120mg
Lunch	1/2 packet macaroni cheese	640mg	1.5 cup cooked pasta ½ cup Napoli sauce with herbs	100mg
Snack	2 Scotch finger biscuits	181mg	1 banana 1 tub low fat yoghurt	117mg
Dinner	150g steak seasoned with salt Potato Wedges with seasoning and tomato sauce	305mg 305mg 412mg	150g steak seasoned with oregano 1 ½ cups fresh vegetables 1 baked jacket potato (no salt) 1 tbsp reduced salt tomato sauce	212mg
Supper	½ cup pretzel pieces	238mg	½ cup of unsalted nuts 1 apple	4mg
	Total	3486mg	Total	910mg

Additional Information for Managing High Blood Pressure







In addition to reducing sodium intake, other changes to diet and lifestyle can help manage high blood pressure. These include:

- ✓ Achieving and maintaining a healthy body weight and waist circumference.
- ✓ Limiting your alcohol intake to 2 standard drinks or less per day.

 Note: 1 Standard Drink =100ml Wine or 30ml Spirits or 285ml Beer
- ✓ Participating in regular physical activity. Adults aged 18-64 years are encouraged to:
 - Accumulate 150 to 300 minutes (2 ½ to 5 hours) of moderate intensity physical activity or 75 to 150 minutes (1 ¼ to 2 ½ hours) of vigorous intensity physical activity each week.
 - Do muscle strengthening activities on at least 2 days each week.
 - Reduce sitting time

Before starting an exercise program, discuss suitable options with your doctor

- ✓ Including adequate potassium in your diet by eating:
 - 2 serves of fruit per day
 - 5+ serves of vegetables each day, especially leafy green and coloured varieties Note: If you have renal impairment, discuss any increase of potassium rich foods with your doctor.
- ✓ Avoiding cigarette smoke
- ✓ Taking medications as prescribed by your doctor.