



STRONGER. LIGHTER.

THERE ARE 9 CALORIES IN 1 GRAM OF FAT, 4 CALORIES IN 1 GRAM OF PROTEIN AND 4 CALORIES IN 1 GRAM OF CARBOHYDRATES

Eat at least 5 times per day with smaller meals

Supplement with some type of fiber powder. 5-20g of fiber daily

Take digestive enzymes. Papaya, pineapple or other fruit enzyme after each meal throughout the day

Eat whole grains for more fiber and satiety (oats, whole wheat, brown rice, quinoa) (get up to 50-60 g of fiber per day)

Drink protien shakes for a substitute snack

Reduce the amount of carbohydrates in a meal closer to bed time

Drink lots of water and stay hydrated

Spicy food helps your body tempurature to increase slightly to help you burn fat

Taking L-carnitine 600mg-1200 mg per day burns more fat

Taking CLA (conjugated linoleic acid) 2000mg per day helps burn fat and tighten skin (Do Not combine with Chitosan)

Chitosan 500 -1000mg before meals helps reduce fat entering body (Do Not combine with CLA)

Every 2-3 hours eat some form of protein (shrimp, chicken, fish, crab, pork tenderloin, quinoa)

Prepare your meals for an entire day or couple of days to reduce the chance of eating something you should not

ACCEPTABLE FOOD INGREDIENTS (OK TO EAT)

acetic acid algin alpha tocopherol alpha tocopherol acetate ammonium bicarbonate ammonium compounds ammonium phosphate ammonium sulfate annato ascorbic acid ascorbyl palmitate beta carotene biotin calcium carbonate calcium chloride calcium citrate

calcium panthothenate calcium phosphate calcium sulfate carmel color carob bean gum carrageenin casein cellulose in food cellulose in supplements cholecalciferol choline bitartrate choline chloride citrates citric acid cobalamin coconut oil

corn syrup creme of tartar cyanocobalamin dextrose egg albumin ergocalciferol ferrous gluconate frustose glucono delta lactone gum acacia qum arabica guar gum gum tragacanth hydrolyzed proteininositol inositol karaya gum

lactalbumin lecithin locust bean gum magnesium carbonate malic acid malto dextrin mono and dyglycerides niacin/ niacinamide papain pectin potassium acid tartrate potassium bicarbonate potassium chloride potassium iodide pyrodoxine hydrochloride riboflavin

sodium bicarbonate sodium caseinate soy protein isolate tartaric acid thiamin hydrochloride thiamin mononitrate tocopherols tumeric textured vegtable protein vanillin vegetable gums vtamin a acetate vitamin a palmitate whey xanthan gum zinc compounds

UNACCEPTABLE FOOD INGREDIENTS (BAD FOR YOU AND NOT OK TO EAT)

aerosol sprays (except nitrogen or carbon dioxide) aspartame artificial color benzyl peroxide (BHA) butylated hydroxanisole (BHT) butylated hyroxytoluene brominated vegtable oil calcium disodium EDTA calcium peroxide calcium propionate calcium stearoyl-2-lactylate canthaxanthine carmine caustic soda certified colors cochineal cyclamates dioctyl sodium sulfosuccinate disodium guanylate disodium insinate ethylenediaminetetraacetic acid equal FD&C colors guanosine monophosphate hydrogen peroxide in foods lye methyl/propyl paraben methyl silicone methylene chloride modified food starch monosodium glutamate (MSG) nitrates nitrites nutrasweet olestra oxystearin polysorbates potassium bisulfite potassium bromate potassium sorbate propyl gallate propylene glycol quinine saccharin simplesse sodium aluminum phosphate sodium benzoate sodium bisulfite sodium ferocyanide sodium hyroxide sodium nitrate sodium nitrite sodium pyrophospate sodium stearoyl-2-lactylate sorbic acid stannous chloride sulfur dioxide sweet n low yellow prussiate of soda