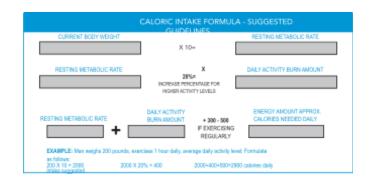


PHASE 3: STABILIZATION MEAL PLAN PREPARATIONS

HOW MUCH DO I EAT?

Before you begin customizing your Meal Plan, you will need to know how many calories you should be consuming each day to maintain your Final Weight. As this is very individualized, use the chart below completing the formula as a basic guide. Put your numbers into the chart and see how many calories are suggested for you.



- To use an online tool to calculate go to for PH3 use the "low carbs option": https://tdeecalculator.net
- To find the nutritional information of your food choices go to: https://www.calorieking.com

Knowing your daily caloric needs is a great start. Next is to determine the amount of each food group that will best support your body and your activity level. There are a multitude of different dietary styles that would be too extensive to include here.

As you create your PHASE 3 MEAL PLAN, we'll provide you with the basic nutritional guidelines you should follow at this time. Once you begin following it, listen to your body and adjust the quantities until you find what works best for you. The re:Define.com resource library has additional nutritional resources. Our library will continually be growing and can point you in the right direction to find your optimal balance.

NEW LIST OF ALLOWED FOODS

Here is the list of foods you will be able to add to the foods you've already been eating during PHASE 2.

Proteins	Fresh Fruits	Vegetables	Dairy and Fats
Steak Turkey Dark Chicken Meat Salmon Tuna Beef Buffalo Venison Veal Chicken Breast Fresh White Fish	Berries Pineapple Kiwi Peaches Nectarines Apricots Plums Cherries Pomegranate Strawberries Orange	Broccoli Cauliflower Brussel Sprouts Squashes Green Beans Bell Peppers Leafy Greens Lettuce Cabbage Onions Radishes Tomato	Eggs Milk Cheese Olive Oil Coconut Oil Butter
Shrimp Lobster	Grapefruit Apple	Asparagus Celery Cucumber	

LIST OF FOODS TO AVOID:

These foods should be avoided completely as they are higher in sugar and starch. Even though it's naturally occurring, it still impacts your insulin levels. You will begin adding these foods gradually in PHASE 4.

- Vegetables: Corn, Potatoes, Peas, Carrots, Jicama, Beets.
- Fruits: Grapes, Bananas, Melons, Fruit juices, Canned fruit, Dried fruit.
- Breads and Grains: Pasta, Breads, Rice, Beans, Legumes, Lentils
- ANY AND ALL SUGAR as well as processed, canned foods!

New Daily Menu Basics

You'll be gradually adding variety to your daily menu as follows:

WEEK 1:	Your meals should remain fairly simple. These meals may look similar to PHASE 2 with the exception of increasing your portion sizes as explained below and meeting your individual caloric needs.
WEEK 2:	It's time to gradually begin introducing more varieties of food into your Meal Plan. We suggest adding one or two new items each day giving your body time to adjust.
WEEKS 3 AND 4:	Now that you're more comfortable with your new menu, try adding even more variety by trying some new recipes. You may discover you may really enjoy foods you have never liked before. You will learn to adjust your menu by staying with your target weight.
LIQUIDS	Continue to drink as close to one gallon of either water or herbal tea per day for best results.

Menu Ideas for Phase 3:

	Breakfast	Snack	Lunch	Snack	Dinner
DAY 1	Small 2 egg omelet with veggies	small fruit, nuts, OR low-fat cheese	Fantastic Baked Chicken, seasoned sliced cucumbers	small fruit, nuts, OR low-fat cheese	Beef and Cabbage Stir-Fry
DAY 2	protein shake with fruit	small fruit, nuts, OR low-fat cheese	Spinach Salad with Chicken and Strawberries and Steamed Asparagus	small fruit, nuts, OR low-fat cheese	Lettuce Wrap Burger
DAY 3	Small 2 egg omelet of choice	small fruit, nuts, OR low-fat cheese	Beef Fajitas Green Salad	small fruit, nuts, OR low-fat cheese	Steak, Chicken or Shrimp Kabobs
DAY 4	1/4 of a Spinach & Cheddar Frittata	small fruit, nuts, OR low-fat cheese	Chinese Chicken Salad	small fruit, nuts, OR low-fat cheese	Grilled Tilapia and Asparagus
DAY 5	2 eggs scrambled with fruit	small fruit, nuts, OR low-fat cheese	Sea Bass with Ginger and Scallions	small fruit, nuts, OR low-fat cheese	Beef Fajitas Green Salad

HEALTHY PORTION SIZES

As you begin customizing your Menu, be sure that you increase your protein size from what you've been eating in PHASE 2. When looking at the Sample Menu, realize that your portion sizes should be determined by the amount of calories your body needs.

Follow these basic guidelines to get started customizing your PHASE 3 MEAL PLAN:

PROTEINS:

You should consume 2-3 servings of protein per day. Protein portion sizes should remain reasonable. A simple method of measuring your protein portions is to keep them approximately the size of a deck of cards or the palm of your hand. Your dinner plate should be about 10-20% protein and 80-90% vegetables at this time.

According to the <u>Dietary Reference Intake report</u> for macronutrients, a sedentary adult should consume 0.8 grams of protein per kilogram of body weight, or 0.36 grams per pound. Average sedentary man weighing 200lbs should consume 72 grams of protein per day. An average woman weighing 150 lbs, should eat about 54 grams. As the body cannot digest more than 30 grams of protein nutritionally in a single meal, do not exceed 90 grams per day.

FRUITS & VEGETABLES:

Continue to make vegetables the largest part of each meal. Don't get lazy now that you are consuming calories from other sources. Continue to eat 2 servings of fruit per day and stay the healthy course.

FATS:

Eating healthy fats are nutritionally important to keep you hormonally balanced. How much fat you eat per day should be based on your calorie needs to stabilize your new weight. Here are a few examples of suggested daily fat ranges from on a moderate-fat diet, based on different calorie goals:

- 1,500 calories: about 58–67 grams of fat per day
- 2,000 calories: about 78–89 grams of fat per day
- 2,500 calories: about 97–111 grams of fat per day

Customizing Your PHASE 3 Meal Plan

Just as you did in PHASE 1, it will be very helpful for you to chart the full nutritional facts of the foods you are eating each day. This exercise will help you to learn more about the nutritional makeup of each food group. As you learn more about the nutritional facts about your favorite foods, you'll be able to make healthy choices WITHOUT counting calories for life!

Don't be overwhelmed by all of this information, just get started creating your Meal Plan. Follow the example of the SAMPLE menu and adjust as you desire. Then look up the nutritional facts to determine the portion size that will best fit your current caloric needs. It's that simple....ok, it'll take work. But once you get the hang of it, you'll see it's just a game of creating delicious meals that provide you with tons of energy to maintain a healthy weight!

The re:Define Cookbook

Once again you can find recipes for Phase 3 in our re:Define Cookbook. Your meals should NOT be bland or boring. They should be full of flavor and very satisfying. They should satisfy both your hunger and your taste buds.

https://redefinefamily.com/recipes

PHASE 3 SAMPLE MEAL PLANNER

Use www.calorieking.com to find nutirional values for your food

BREAKFAST	CALORIES	FAT (g)	CARBS (g)	PROTIEN (g)
Omlette with 2 eggs	182	13	2	12
Slice ham	134	5	0	21
Slice cheese	114	9	0	7
Onions	32	0	7	1
	462	27	9	41
AM SNACK	CALORIES	FAT (g)	CARBS (g)	PROTIEN (g)
Apple	95	0	25	0
2 tbs. Creamy Peanut butter	188	16	6	8
TOTAL	283	16	31	8
	-			
LUNCH	CALORIES	FAT (g)	CARBS (g)	PROTIEN (g)
Salad with mixed greens	25	0	4	2
Tomato	22	0	5	1
100g Salmon	156	6	0	23
Cesar dressing Lite	11	1	1	0
TOTAL	214	7	10	26
DINNER	CALORIES	FAT (g)	CARBS (g)	PROTIEN (g)
125 g chicken breast	142	3	0	27
Parmesan cheese	111	7	1	10
Green Beans	106	0	19	7
TOTAL	359	10	20	44
MY DAILY NUTRITION GOALS: (Yours will be different*)	1306	58	65	131
*Go to https://tdeecalculator.net and find your stats.				



STABILIZATION 7 DAYS MENU PLANNER & GROCERY LIST

PHASE 3 MEAL PLANNER

Instructions: Look up the nutritional needs for your body. Add the nutritional information for each food item you list; then calculate the meals total for each column. Add additional food items until the recommended nutrition value is met.

Go to https://tdeecalculator.net and find your stats.

BREAKFAST	CALORIES	FAT (g)	CARBS (g)	PROTIEN (g)
TOTAL				
AM SNACK	CALORIES	FAT (g)	CARBS (g)	PROTIEN (g)
TOTAL				
LUNCH	CALORIES	FAT (g)	CARBS (g)	PROTIEN (g)
TOTAL				
PM SNACK	CALORIES	FAT (g)	CARBS (g)	PROTIEN (g)
TOTAL				
DINNER	CALORIES	FAT (g)	CARBS (g)	PROTIEN (g)
TOTAL				
MY DAILY NUTRITION GOALS:				
DAILY TOTALS CONSUMED:				
NOTES:	-			

BREAKFAST		CALORIES	FAT (g)	CARBS (g)	PROTIEN (g
		,			
	TOTAL				
See June 1994					
M SNACK		CALORIES	FAT (g)	CARBS (g)	PROTIEN (g
	TOTAL				
UNCH		CALORIES	FAT (g)	CARBS (g)	PROTIEN (9
		,			
	TOTAL				
PM SNACK		CALORIES	FAT (g)	CARBS (g)	PROTIEN (g
	TOTAL				
DINNER		CALORIES	FAT (g)	CARBS (g)	PROTIEN (9
TOTAL					
MY DAILY NUTRITION GOALS:					
DAILY TOTALS CONSUMED:					
NOTES:					

BREAKFAST		CALORIES	FAT (g)	CARBS (g)	PROTIEN (g)
		-			
	TOTAL				
				4.000	
AM SNACK		CALORIES	FAT (g)	CARBS (g)	PROTIEN (g
	TOTAL				
UNCH		CALORIES	FAT (g)	CARBS (g)	PROTIEN (g
	TOTAL				
PM SNACK		CALORIES	FAT (g)	CARBS (g)	PROTIEN (g
	TOTAL				
DINNER		CALORIES	FAT (g)	CARBS (g)	PROTIEN (g)
TOTAL					
MY DAILY NUTRITION GOALS:					
DAILY TOTALS CONSUMED:					

9					
BREAKFAST		CALORIES	FAT (g)	CARBS (g)	PROTIEN (g)
	TOTAL				
AM SNACK		CALORIES	FAT (g)	CARBS (g)	PROTIEN (g)
	TOTAL				
LUNCH		CALORIES	FAT (g)	CARBS (g)	PROTIEN (g)
	TOTAL				
			1.41.607600.00		
PM SNACK		CALORIES	FAT (g)	CARBS (g)	PROTIEN (g)
	TOTAL				
	TOTAL				
DINNER		CALORIES	FAT (g)	CARBS (g)	PROTIEN (g)
TOTAL					
MY DAILY NUTRITION GOALS:					
DAILY TOTALS CONSUMED: NOTES:					

BREAKFAST	CALORIES	FAT (g)	CARBS (g)	PROTIEN (g)
TOTAL				
AM SNACK	CALORIES	FAT (g)	CARBS (g)	PROTIEN (g)
AIN SINACK	CALORIES	PAT (g)	CARBS (g)	PROTIEN (g)
TOTAL				
LUNCH	CALORIES	FAT (g)	CARBS (g)	PROTIEN (g)
TOTAL				
TOTAL				
PM SNACK	CALORIES	FAT (g)	CARBS (g)	PROTIEN (g)
TOTAL				
DINNER	CALORIES	FAT (g)	CARBS (g)	PROTIEN (g)
DINNER	CALORIES	FAI (g)	CARBS (g)	PROTIEN (g)
TOTAL				
MY DAILY NUTRITION GOALS:				
DAILY TOTALS CONSUMED:				
NOTES:				10

BREAKFAST	CALORIES	FAT (g)	CARBS (g)	PROTIEN (g)
TOTAL				
AM SNACK	CALORIES	FAT (g)	CARBS (g)	PROTIEN (g)
AIN SINACK	CALORIES	PAT (g)	CARBS (g)	PROTIEN (g)
TOTAL				
LUNCH	CALORIES	FAT (g)	CARBS (g)	PROTIEN (g)
TOTAL				
TOTAL				
PM SNACK	CALORIES	FAT (g)	CARBS (g)	PROTIEN (g)
TOTAL				
DINNER	CALORIES	FAT (g)	CARBS (g)	PROTIEN (g)
DINNER	CALORIES	FAI (g)	CARBS (g)	PROTIEN (g)
TOTAL				
MY DAILY NUTRITION GOALS:				
DAILY TOTALS CONSUMED:				
NOTES:				10

BREAKFAST	CALORIES	FAT (g)	CARBS (g)	PROTIEN (g)
TOTAL				
AM SNACK	CALORIES	FAT (g)	CARBS (g)	PROTIEN (g)
AIN SINACK	CALORIES	PAT (g)	CARBS (g)	PROTIEN (g)
TOTAL				
LUNCH	CALORIES	FAT (g)	CARBS (g)	PROTIEN (g)
TOTAL				
TOTAL				
PM SNACK	CALORIES	FAT (g)	CARBS (g)	PROTIEN (g)
TOTAL				
DINNER	CALORIES	FAT (g)	CARBS (g)	PROTIEN (g)
DINNER	CALORIES	FAI (g)	CARBS (g)	PROTIEN (g)
TOTAL				
MY DAILY NUTRITION GOALS:				
DAILY TOTALS CONSUMED:				
NOTES:				10

PHASE 3: STABILIZATION GROCERY LIST

PROTEINS	VEGETABLES	FRUITS	DAIRY/FATS
Steak	Broccoli	Berries	Eggs
Turkey	Cauliflower	Pineapple	Milk
Dark Meat Chicken	Brussel Sprouts	Kiwi	Cheese
Lean Pork	Squashes	Peaches	Olive Oil
Salmon	Green Beans	Nectarines	Coconut Oil
Tuna	Bell Peppers	Apricots	Butter
Beef	Leafy Greens	Plums	Nuts
Buffalo	Lettuce	Cherries	
Venison	Cabbage	Pomegranate	
Veal	Onions	Strawberries	
Chicken Breast	Radishes	Orange	
Fresh White Fish	Tomato	Grapefruit	
Shrimp	Asparagus	Apple	
Lobster	Celery		
	Cucumber		
MISCELLANE	EOUS ITEMS		
Spices, Seasonings, He	erbs		
Garlic, Jalapeño Peppe	rs		
Mustard			
Herbal Tea - No Caffien	e		
Lemons			
Skim Milk or 0 Fat Greek Yo	ogurt		
Calorie Free Miracle No	oodle		
Stevia, Monk Fruit, or X	ylitol		
(Calorie Free Natural Sweeteners)			
Grissini Breadsticks/Melba	Toast		
Dill Pickles, Etc.			
Apple Cider Vinegar			
Franks Hot Sauce, Tabasco	o, etc		