

# Nutrition for CHILDREN

Even the fussiest eaters can learn to love healthy food that feeds growing bodies and developing minds





# You are what you eat...

CHILDREN WHO EAT WELL WILL HAVE THE NUTRIENTS AND ENERGY
THEY NEED TO GROW AS WELL AS PERFORM BETTER AT SCHOOL, AND IN
SPORTS AND OTHER ACTIVITIES. HELP YOUR CHILDREN DEVELOP
HEALTHY EATING HABITS THAT WILL BENEFIT THEM FOR LIFE.

#### FOLLOW THESE GUIDELINES FOR WELL-NOURISHED BODIES

- → Ensure meals are rich in protein.
  - Fish, chicken, meat, eggs, dried beans, lentils and soya are high in protein, which provides the building blocks for growth. They are also a great source of iron and other important nutrients.
- Limit sugar.

Food and drinks with added sugar need to be restricted. Children who frequently have biscuits, sweets, chocolates and

- sugar-sweetened drinks may be missing out on other more nutrient-rich food. Restrict treats to special occasions and curb kids' intake of sugar in cereals and beverages.
- → Shake the salt habit young.

  Help your children get used to and learn to enjoy the natural taste of food by not adding salt to their meals, and by avoiding salty ingredients such as stock cubes and soup powders in your cooking.









# **TRY THIS**

Include a bottle of water in your children's lunch boxes every day.

PnP LIVE WELL FLAVOURED **SPARKLING** DRINKS (500ml)





ADD A PERSONAL TOUCH Tuck a surprise such as a note or stickers - in your children's lunchboxes or hide a special treat at the bottom. Pack fun napkins, draw a face on a banana with a marker pen or cut sandwiches into novelty shapes using a cookie cutter.

# **LUNCHBOX IDEAS**



The lunchbox should give children most of the nutrition they need for the day. However, no matter how healthy your children's lunches are, they won't provide any nutritional value if the food doesn't get eaten!

Muffins

a filling

**PROTEIN** 

Pancakes with

Cold-meat slices

- roll them with

cheese inside

Chicken pieces,

drumstick, or

mayonnaise

which can be

mixed into a

pasta salad

Boiled eggs

Falafel balls.

meatballs or PnP

Live Well Corn &

Chickpea Bites

Mini quiches

Mini burgers

• Hummus in

Baby sausages

Chicken nuggets

Canned fish,

shredded, with

such as a

#### **VEGETABLES**

- A variety of raw vegetables carrot, baby corn, baby peppers with a dip
- Cold-pressed fruit and vegetable juices
- Lentil and vegetable soup in a flask for cold days

#### **FRUIT**

- Peeled, sliced or cubed fruit, which is easier to eat
- Fruit kebabs - try a mix of pineapple, grapes, melon and strawberries
- Mini fruit pots of blueberries or fruit salad

**TRY THIS** 

PnP KIDZ TWIRLY

PASTA BOLOGNESE

(200G)

- Smoothies either make them fresh, or try PnP's frozen smoothies by Kauai
- Dried fruit
- Raisins
- Fruit-and-nut trail mix
- Date balls

#### Fibre-rich bread

or seeded rolls Mini pitas

STARCHY FOOD

- or wraps Rice cakes
- or crackers Pasta, bulgur wheat or quinoa in a salad
- Popcorn the regular kind, or try PnP Live Well's popped

sorghum

PnP LOONEY TUNES FULL **CREAM** CHOCOLATE FLAVOURED MILK (300ml)

# **TRY THIS**

# **TRY THIS** PnP KIDZ MIXED CUBES (30G)



# **TRY THIS**

PnP FULL CREAM SMOOTH FLAVOURED YOGHURT (SIX-PACK)



- a small tub for dipping
- Nuts, peanuts and raisins
- Peanut butter
- Biltong

#### DAIRY

- Milk, including flavoured milk
- Yoghurt or drinking yoghurt
- Blocks of cheese and cream cheese
- Cottage cheese

# **TRY THIS**

PnP COLD PRESSED ORANGE, CARROT & GINGER **IUICE** BLEND (250ml)





# CARBS ARE IMPORTANT FOR CHILDREN

Starchy food, like bread, cereals, pasta, potatoes and pap, should be part of most meals, as it provides energy. Encourage intake of more fibre, such as wholegrain bread and cereals, oats, wholewheat pasta, brown rice, samp and potatoes.

# INCLUDE DAIRY PRODUCTS EVERY DAY

Milk, cheese, yoghurt and maas provide calcium, a mineral used by the body to build strong bones. Prepare fruit and yoghurt smoothies and add cheese and tubs of yoghurt to lunchboxes.

## GET THEM DRINKING WATER

Enjoying water as a drink will remain a worthwhile habit for life.

# KEEP THEM ACTIVE

Healthy eating is just part of a healthy start in life – encourage your children to be physically active too.

# GIVE CHILDREN VARIETY Different

types of food offer different nutritional benefits, so expose your children to as much variety as possible.

## ENCOURAGE VEGETABLES AND FRUIT

These foods are great sources of a wide variety of important nutrients. Plan between five and nine servings of vegetables and/or fruit every day.

# KEEP NUTRIENT-RICH FOOD VISIBLE

Make sure your children can see healthy food – place it on lower shelves in the fridge, pantry or cabinet – and keep treats hidden or high up so they're less visible.

# HEALTHY HABITS FOR LIFE

Plan a regular meal schedule. If meals are skipped, children tend to snack more and are less hungry at mealtimes.
Use their tummy space primarily for food that provides good nutrition.

# Don't skip breakfast

Eating breakfast is linked to improved learning, as studies show that children who eat breakfast have better short-term memory.

Some handy breakfast ideas:

Bran-enriched cereal or oat porridge with milk and a

banana

● Eggs or baked beans on seed toast.
● Peanut butter on a brown crumpet with a small glass of milk
● A smoothie

— blend yoghurt with fruit, milk and

The most important thing you can do to

a handful of ice

help your children develop healthy habits is to lead by example and be a good role model. Your children learn their health habits from you. If you eat a variety of healthy food and stay active, chances are that your children will too.



EAT AS A FAMILY AT LEAST ONCE A DAY

Research shows that children who regularly eat with their families have a better nutrient intake, healthier body weight, better school performance and better language development because of family "talk time".

Disclaimer: The information in this brochure is not intended as a substitute for professional medical advice, diagnosis or treatment. Please visit your healthcare professional for advice specific to your individual requirements.



# LIVE WELL CIUB

#### **PROTEIN BALLS**

These no-bake treats are great as a lunchbox snack or on-the-go nibble! Each variation makes about 10 balls.

### BASE RECIPE: Banana and peanut butter

1 mashed banana, 3 Tbsp (45ml) peanut butter, ½ tsp (3ml) cinnamon and a pinch nutmeg 1 cup (110g) rolled oats 3 Tbsp (45ml) nut butter of your choice 1 Tbsp (15ml) chia seeds ½-1 cup desiccated coconut, for rolling

Blitz ingredients in a food processor or blender for 8-10 minutes. Scoop 1½ Tbsp of mixture and roll into a ball. Repeat with the remaining mixture.
Roll balls in coconut (for the variations below, this is optional).
Set in the fridge for about 10 minutes

#### **VARIATIONS:**

# 1. Apple, nut and cinnamon

Replace honey, cocoa powder and chocolate with:

1 grated Granny Smith apple, ½ cup (80g) almonds or pecan nuts, 7 pitted and chopped medjool dates and

1 tsp (5ml) cinnamon.

# 2. Beetroot and almond

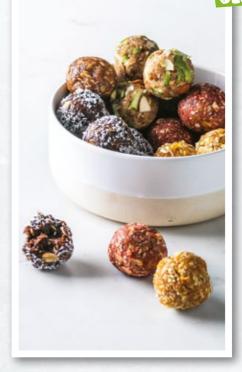
Replace honey, cocoa powder and chocolate with:

2 Tbsp (30ml) beetroot powder, 7 pitted and chopped medjool dates, ½ cup (80g) almonds and 2 Tbsp (30ml) coconut oil.

### 3. Apricot

Replace cocoa powder

and chocolate with: 1½ cups (200g) dried apricots, ½ cup (80g) almonds or cashew nuts and grated peel of 1 lemon. Use 2 Tbsp (30ml) honey.



# **TRY THESE**

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PnP Kidz



PnP Kidz Apples (1kg)



PnP Salt and Sugar Free Peanut Butter (400g)



PnP Live Well Flaked Almonds (100g)



PnP Live Well Oats (1kg)

For more information on nutrition and your health, contact the Pick n Pay dietitian on 0860 30 30 30 or via healthhotline@pnp.co.za.
Visit www.adsa.org.za for the contact details of a registered dietitian in your area.

