

Blending my dietetics with a life of type 1 diabetes, paving the way for others to thrive using functional nutrition strategies.

My grocery list is my prescription pad and my kitchen is my pharmacy. At 8 years old, I did not find nutrition, it came to me.

I believe, from every minute of my training as a dietitian and managing my blood sugar control, real food is the key to health and overall, quality of life.

In my work and private practice, I am a food detective, helping clients understand how to choose their food to correct and optimize hormones, mental clarity, digestion, blood sugar, and more.

Having a chronic disease can be tough, but it shapes us into the heroes we are. I know in my soul, I was meant to have type I diabetes so I can better help YOU.

Flatten your blood sugar curve with... GRACE

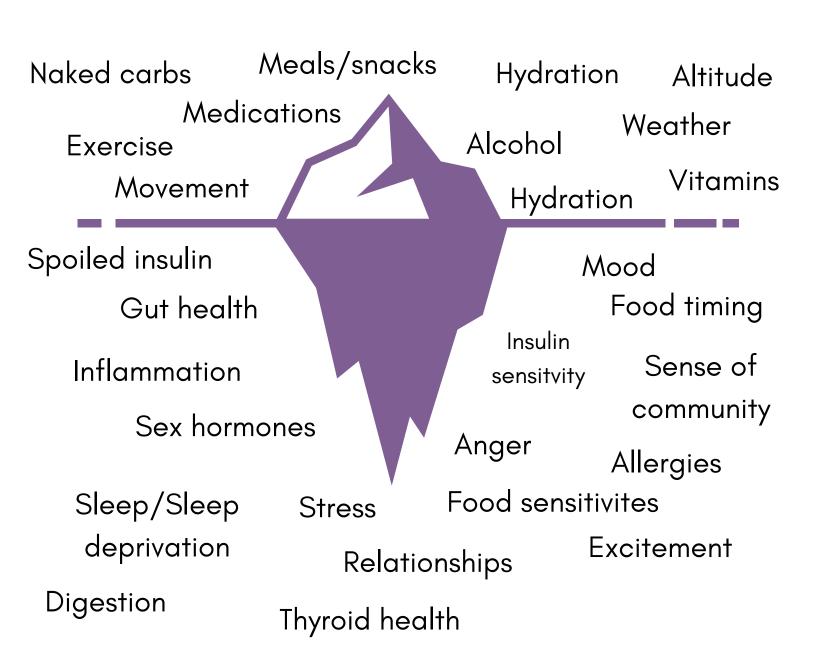
Gut Health	 EAT FOODS YOU LOVE, BUT ALSO LOVE YOU BACK! Eat more real food than not do not strive for perfection Strive for 30 grams of protein in most of your meals Be intake-aware, not intake-obsessed Find the number of carbs that make you feel your best
Rest	 Focus on QUALITY and QUANTITY of sleep. Sleep in a cool room Try to maintain a consistent bedtime and wakeup time Use vitamins and supplements when needed
Analyze	 Pay attention to how meals impact your blood sugars and energy levels Be sure to diversify your diet and change things up every week Evaluate your blood sugars to help you course-correct
Chemicals	 What daily toxin exposures exist in your food, beauty products, environment, and lifestyle? How healthy is your liver? How well do you detox? Have you done a real food cleanse?
Exercise	 Exercise every day Use your muscles for 10 minutes after large meals HYDRATE push for 80 ounces a day and use electrolytes

BLOOD SUGAR CONTROL IS KEY TO HEALTH

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BLOOD SUGAR CONTROL

Obvious & Subconcious Players



Learn more about "CGM with Kel" HERE



3-PART MEAL FORMULA

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Protein

Helps maintain & build lean body mass and stabilize blood sugar.

Good sources: organic animal protein, wild seafood, pasture-raised eggs, protein powders, greek yogurt/cottage cheese (if tolerated)

Fiber/Carbs

Provides energy and fuels healthy gut bacteria.

Good sources: all fruit, vegetables, legumes/beans, intact grains (GF oats, rice, quinoa, farro), organic corn, potatoes

Fat

Builds hormones, can support inflammation and provides satiety.

Good sources: olives, olive oil, avocado, avocado oil, butter, coconut, coconut oil, nuts/seeds, nut and seed butters.

"The farther a food gets from the way it exists in nature, the more work it will put on your body." -Kel



HOW MUCH HIGH-QUALITY PROTEIN IS OPTIMAL?

- The optimal amount of protein per meal can vary depending on factors such as individual metabolism, activity level, age, and overall dietary composition.
- Aim for approximately ~35 grams of protein per meal or use the visual of YOUR palm of YOUR hand (this goes for kids too) as a needed portion size of protein per meal.
- As we age, our protein needs go up. We are at risk of losing muscle mass, thus our metabolism slows down, and our ability to break down protein depletes as we get older.

IMPORTANCE OF PROTEIN



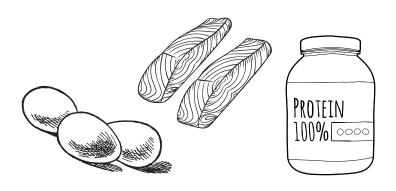
Research shows a majority of people are not getting enough protein into their diet.

- Protein is a macronutrient that helps keep you fuller longer.
- It is also important for blood sugar control, hormone balance, maintaining weight, building muscle mass and so much more.
 Protein is involved in almost every body process.
- Your body is constantly breaking down and building proteins.

Follow this guide to learn the importance of protein intake and have the ultimate cheat sheet.

Signs you aren't getting enough protein:

- You get sick easily
- You are shaky/irritable in between meals
- Experiencing thinning hair or brittle nails
- Extended soreness after exercise
- Chronic exhaustion
- Hungry after meals
- Hungry in the evening
- Sense moving blood sugars
- Crave sugar often





High protein foods:

- Land animal sources
- Sea animal sources
- Other animal sources
- Supplements
- Protein-rich alternatives

PROTEIN CHEAT SHEET

Below is a cheat sheet to help you measure what 30 grams of protein looks like.

5 oz Pork Tenderloin	4.5 oz Turkey Breast
3.3 oz Ground Turkey	3.4 oz Chicken Breast
4 oz Ground Beef	9.7 oz Egg Whites
10.4 oz Greek Yogurt	9.5 oz Cottage Cheese
8.4 oz Whole Eggs	1.4 oz Wheat
4.3 oz Lentils	7.5 oz Quinoa
8 oz Oats	8.9 oz Edamame
12.9 oz Black Beans	14.9 oz Chickpeas
19.6 oz Geen Peas	4.3 oz Hemp Seeds
5 oz Almonds	5.8 oz Flax
6.4 oz Chia Seeds	7 oz Walnuts

**Things to keep in mind:

- Figure out which protein sources fit in your diet
- Learn which protein sources you digest well
- Your protein intake goal depends on body weight

The goal is to get at least 30 grams in at breakfast!!

Kelly Schmidt



WE ARE ALL UNIQUE & SO ARE OUR PROTEIN NEEDS

Protein, Healthy Fats, Intact Grains

Plants: vegetables, fruits, legumes, herbs



MAKE HEALTHY FOOD THE OBVIOUS CHOICE

- Have pre-made protein items on your weekly grocery list
- ◆ Find a protein powder that you enjoy and can quickly be added to chia seeds, oats, coffee or a smoothie for a quick or lowmaintenance need.
- Stock your pantry with wild tuna and salmon, grass-fed jerky, beans, legume pastas, and whole ingredient protein sources.
- Protein options often take the longest time to prepare and staying organized and mindful of your options can go a long way to meet your goals.