





Foods Apples Beans (adzuki, kidney, red) Beets Bell peppers

Blood oranges

Cranberries Cherries Grapefruit (pink) Goji berries Grapes Onions Plums

Pomegranate Potatoes Radicchio Radishes Raspberries Strawberries Sweet red peppers

Rhubarb Rooibos tea Tomato Watermelon

Benefits Anti-cancer Anti-inflammatory Cell protection

Gastrointestinal health Heart health Hormone health Liver health

ORANGE

Foods Apricots Bell peppers Cantaloupe Carrots

Mango Nectarine Orange Papaya Persimmons

Pumpkin Squash (acorn, buttercup, butternut, winter) Sweet potato

Tangerines Tumeric root Yams

Benefits Anti-cancer Anti-bacterial Immune health Cell protection Reduced mortality Reproductive health Skin health Source of vitamin A

YELLOW

Foods Apple Asian pears Banana

Bell peppers Corn Corn-on-the-cob Ginger root

Lemon Millet Pineapple Starfruit Succotash Summer squash

Benefits Anti-cancer Anti-inflammatory Cell protection Cognition

Eye health Heart health Skin health Vascular health

GREEN

Foods Apples Artichoke Asparagus Avocado Bamboo sprouts Bean sprouts Bell peppers Bitter melon

Bok choy Broccoli Broccolini Brussels sprouts Cabbage Celery Cucumbers Edamame/Soy beans Green beans

Green peas Green tea Greens (arugula, beet, chard/swiss chard, collard, dandelion, kale, lettuce, mustard, spinach, turnip) Limes

Okra Olives Pears Snow peas Watercress Zucchini

Benefits

Anti-cancer Anti-inflammatory Brain health Cell protection

Skin health Hormone balance Heart health Liver health

BLUE/PURPLE/BLACK

Foods Bell peppers Berries (blue, black, boysenberries, huckleberries, marionberries)

Cabbage Carrots Cauliflower Eggplant Figs

Dates

Grapes Kale Olives Plums Potatoes

Prunes Raisins Rice (black or purple)

Benefits Anti-cancer Anti-inflammator Cell protection

Cognitive health Heart health Liver health

WHITE/TAN/BROWN

Apples Applesauce Bean dips Cauliflower Cocoa

Coconut

Coffee

Foods

Garlic Ginger Jicama Legumes (chickpeas, dried beans or peas, hummus, lentils, peanuts, refried beans/ low-fat)

Mushrooms Nuts (almonds, cashews, pecans, walnuts) Onions Pears Sauerkraut Seeds (flax, hemp, pumpkin, sesame, sunflower)

Shallots Soy Tahini Tea (black, white) Whole grains (barley, brown, rice, oat, quinoa, rye, spelt, wheat)

Benefits

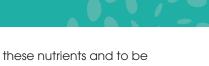
Anti-cancer Anti-microbial Cell protection Gastrointestinal health

Heart health Hormone health Liver health





Eat a Rainbow of Phytonutrients



Food is more than nutrition. We believe it's essential to have optimal amounts of these nutrients and to be nourished through the power of yum, joy of cooking and eating, and the courage to be creative while increasing control of our food supply and meal preparation.

6 STEPS TO GETTING MORE PHYTONUTRIENTS

Aim for 9-13 Servings of Plant Foods Everyday

We need about 9-13 servings of whole plant foods if we want to prevent chronic disease. A typical serving is only half a cup of cooked vegetables, one cup of raw leafy vegetable, or a medium-sized piece of fruit. It would be best to aim for every meal of the day to have about 3-4 servings of plant foods so that at three general meals per day (not including snacks), you would make your serving requirement on a daily basis.

2 Know Your Phytonutrient Sources

Phytonutrient-rich eats are limitless, making it fun to experiment with new varieties and colors even within one category of food. Here are some sources of phytonutrients to get you started: any and all plant foods, including fruits, vegetables, whole grains, legumes, nuts, seeds, and even herbs and spices.

3 Eat the Rainbow of Colors

Instead of getting the full rainbow of color, you may be eating the standard processed food colors of brown, yellow, and white. For example, think of the typical breakfast menu – waffles, pancakes, ready-to-eat cereal, sausage, and eggs – which does not necessarily provide much color early in the day. However, if you had a fruit smoothie with blueberries, peaches, and raspberries, you'd have three colors of the seven colors of the rainbow first thing in the morning! Make it your goal to get the full seven colors every day with a variety of foods.

4 Vary Your Choices

There are thousands of phytonutrients in nature. If we eat the same foods over and over again, even if they are colorful, we may be missing the universe of important phytonutrients in foods. One helpful hint is to try a new food every week to ensure that you are getting different foods to try!

5 Maximize Combinations

When we put certain foods together, we may achieve a better effect than if we just had the foods by themselves. Sometimes, there can be a "synergistic" result from combining certain foods. For example, putting turmeric with black pepper together with olive oil could enhance the phytonutrient effects of all three foods on your health. Adding lemon juice to spinach could help the iron become more absorbed by your body. Try putting plant foods together for an enhanced health benefit.

6 Be Creative with Substitutions

One way to get more plant foods would be to think of foods that are commonly eaten that may not be as nutrient dense and replace with nutrient-dense options. Some plant foods clearly give us more phytonutrients than others! For example, you could substitute mashed potatoes with mashed purple potatoes or sweet potatoes. You could substitute white rice with purple, brown, or black rice.

