Appendix 1:

100 processed foods to avoid, with their healthy alternatives:

Breakfast Foods

Processed Food

Sugary breakfast cereals Steel-cut oats or unsweetened muesli

Flavoured instant oatmeal Plain oats with cinnamon, nuts, and berries

Healthy Alternative

White bread Whole grain sprouted bread or sourdough

Store-bought muffins Homemade almond flour muffins

Toaster pastries Homemade almond butter oat bars

Boxed pancake mix Whole grain pancakes from scratch

Frozen waffles Homemade whole grain waffles

Boxed cake mix Almond flour cake from scratch

Packaged cinnamon rolls Homemade low-sugar cinnamon rolls

Store-bought banana bread Homemade banana bread with oat or almond flour

Main Meals

Processed Food	Healthy Alternative
Frozen pizza	Homemade pizza on whole grain or cauliflower base
Microwavable meals	Batch-cooked stir-fries or bowls
Boxed mac and cheese	Pasta with homemade cheese sauce or nutritional yeast
Canned pasta (e.g., ravioli)	Whole wheat pasta with homemade sauce
Canned spaghetti	Whole wheat noodles and fresh marinara
Canned stews	Hearty homemade stew with lentils or beans

Processed Food Healthy Alternative

Premade quiche Homemade veggie quiche

Frozen meat pies Homemade lentil or veggie pie

Fast-food burgers Homemade turkey or veggie burgers

Fast-food chicken sandwiches Grilled chicken with whole grain bun

Lunches & Sandwiches

Processed Food Healthy Alternative

Deli meats (ham, salami, etc.) Roasted chicken, turkey, or lentil loaf

Hot dogs Nitrate-free turkey or chicken sausages

Canned chicken salad Homemade chicken or tofu salad

Processed frozen burritos Homemade burrito bowls

Jarred pesto (with fillers) Homemade basil pesto

Store-bought falafel mix Baked homemade falafel

Canned chili Homemade veggie chili

Frozen breaded chicken nuggets Oven-baked chicken breast strips

Boxed stuffing Whole grain stuffing with herbs and nuts

Dairy & Cheese Alternatives

Processed Food Healthy Alternative

Processed cheese slices Natural aged cheese or goat cheese

Jarred cheese dips Cashew cheese or hummus

Store-bought frosting Whipped coconut cream or cream cheese

Flavoured coffee creamers Coconut cream or unsweetened almond milk

Processed Food Healthy Alternative

Store-bought eggnog Homemade almond/coconut eggnog

Soups, Stews, and Sauces

Processed Food Healthy Alternative

High-sodium canned soup Homemade vegetable or lentil soup

Instant noodle soups Soba noodles with fresh broth

Canned hash Homemade sweet potato breakfast hash

Canned gravy Homemade broth-based gravy

Jarred pasta sauces (with sugar) Homemade tomato or veggie sauce

Bottled marinades Olive oil, garlic, herbs

Bottled BBQ sauce Homemade low-sugar BBQ sauce

Jarred salsa with additives Fresh homemade salsa

Sugar-loaded ketchup Low-sugar or homemade ketchup

Snack Foods

Processed Food Healthy Alternative

Potato chips Air-popped popcorn or roasted chickpeas

Crackers with additives Whole grain seeded crackers

Pretzel snacks Roasted edamame or whole grain pretzels

Cheese-flavoured crackers Homemade cheese crisps or seed crackers

Snack cakes Banana oat muffins or almond flour treats

Battered onion rings Baked almond flour onion rings

Rice cakes with flavouring Plain rice cakes with nut butter

Processed Food Healthy Alternative

Store-bought granola bars Homemade nut and seed bars

Commercial protein bars Homemade protein balls

Snack mixes (with candy) DIY trail mix with raw nuts and dried fruit

Desserts & Sweets

Processed Food Healthy Alternative

Candy bars 85%+ dark chocolate or fruit + nuts

Packaged cookies Homemade almond or oat cookies

Ice cream Banana "nice cream" with nut butter

Pudding cups Chia pudding or coconut milk pudding

Gelatin cups Homemade gelatin with fruit juice

Store-bought tarts Homemade berry tarts with almond crust

Flavoured gelatin Natural gelatin with 100% juice

Sweetened applesauce Unsweetened applesauce or mashed banana

Sweetened jam Fruit-only jam or mashed berries

Artificially sweetened gum Xylitol gum or mint leaves

Drinks

Processed Drink Healthy Alternative

Soda and soft drinks Sparkling water with lemon or herbal tea

Energy drinks Water, green tea, or fruit smoothies

Bottled smoothies Homemade smoothies with greens and berries

Flavoured yogurt drinks Plain yogurt blended with fruit

Processed Drink Healthy Alternative

Powdered drink mixes Fruit-infused water or herbal tea

Flavoured coffee drinks Black coffee with cinnamon or nut milk

Bottled cocktail mixers Fresh citrus juice and herbs

Baking Ingredients

Processed Item Healthy Alternative

Boxed cake or brownie mix Almond or oat flour baked goods

Store-bought pie crust Almond flour or whole wheat crust

Store-bought pancake mix Whole grain or nut flour pancakes

Artificially flavoured syrup Real maple syrup or date syrup

Packaged Fruits, Grains, and Beans

Processed Food Healthy Alternative

Canned fruit in syrup Fresh fruit or canned in water

Instant mashed potatoes Mashed cauliflower or fresh potatoes

Flavoured rice packets Brown rice with herbs and olive oil

High-sugar canned yams Roasted sweet potatoes

Canned corn with sugar Plain frozen or fresh corn

Instant couscous Plain couscous with herbs

Canned baked beans with sugar Homemade beans with spices

Boxed risotto Arborio rice with homemade broth

You said:

Give top 10 examples of commonly consumed foods high in process sugar/flour

Appendix 2:

The Harm of Eating Fast Food – Evidence from Scientific Literature

Decades of peer-reviewed studies have linked fast food consumption to increased risk of obesity, type 2 diabetes, heart disease, fatty liver disease, and depression. A 2012 study in *Public Health Nutrition* found that people who consumed fast food more than twice a week had a significantly higher risk of developing metabolic syndrome. Fast food is often energy-dense, high in trans fats, sodium, refined sugars, and ultra-processed ingredients that disrupt metabolic and hormonal balance.

High intake of fast food is associated with systemic inflammation, insulin resistance, and unhealthy changes to gut microbiota. A 2020 systematic review in *Nutrients* concluded that regular consumption of fast food contributes to poor diet quality, excessive caloric intake, and nutrient deficiencies—particularly in fibre, omega-3s, magnesium, and potassium.

Top Harmful Fast Foods & Sugary Beverages and Healthier Alternatives (with evidence-informed explanations)

Fast Food or Drink	Why It's Harmful (based on published science)	Healthier Alternative
1. French Fries	High in trans fats and acrylamide , a carcinogen formed in deep-frying. Linked to heart disease and insulin resistance (<i>Tsuji et al.</i> , <i>J Agric Food Chem</i> , 2019).	Oven-roasted sweet potatoes with olive oil and herbs (high in fibre, vitamin A, and resistant starch when cooled).
2. Soda (regular & diet)	Linked to obesity, type 2 diabetes, and fatty liver. Diet sodas may impair insulin sensitivity (<i>BMJ 2015; Nutrients 2020</i>).	Sparkling water with lemon, mint, or stevia-sweetened options.
3. Fast Food Burgers (with refined buns)	Often contain processed meat, refined white bread, and inflammatory oils. Nitrates and AGEs increase cancer and heart risk (WHO; Am J Clin Nutr, 2019).	burger or chickpea patty with
4. Fried Chicken	High in omega-6 oxidized oils, sodium, and AGEs. Increases LDL-C and inflammatory markers (<i>Nutrients</i> 2018).	Baked or air-fried chicken thighs with garlic and rosemary.

Fast Food or Drink	Why It's Harmful (based on published science)	Healthier Alternative
5. Milkshakes	Loaded with added sugars and saturated fats; can cause blood sugar spikes and promote insulin resistance (JAMA 2004).	Almond milk smoothie with berries, chia seeds, and cinnamon.
6. Processed Breakfast Sandwiches	Refined carbs, processed meats, trans fats, and low fibre. Associated with higher risk of obesity and metabolic syndrome (<i>AJCN</i> , 2012).	Whole grain or keto wrap with egg, avocado, and spinach.
7. Chicken Nuggets	Contain preservatives, binders, and fried in unhealthy oils. Linked to increased inflammatory markers and poor diet quality (<i>Nutrients</i> , 2020).	Homemade almond flour- crusted chicken bites baked, not fried.
8. Pizza (fast food chain)	Refined flour crust, low in fibre, and high in sodium, saturated fats, and processed meats (<i>Circulation 2017</i>).	Cauliflower crust pizza with fresh tomato, spinach, and mozzarella.
9. Energy Drinks & Frappuccinos	Excessive caffeine, sugar, and artificial additives. Linked to elevated cortisol, anxiety, and insulin resistance (<i>Front Public Health, 2015</i>).	Iced coffee with unsweetened almond milk and cinnamon.
10. Packaged Donuts & Pastries	Ultra-processed, high in sugar, trans fats, and refined flour. Increase postprandial glucose and fat storage (BMJ, 2020).	Homemade almond flour muffins or low-carb chia puddings.

Summary of Scientific Concerns:

- Trans fats and refined oils increase inflammation and cardiovascular risk.
- Added sugars promote insulin resistance, liver fat accumulation, and glycation damage.
- Processed meats and white flour are linked with colorectal cancer and obesity.
- **Ultra-processed foods** are designed for overconsumption and have poor nutrient density.

Key Takeaway:

Replacing harmful fast foods with whole, minimally processed, high-fibre, low-glycemic meals can drastically improve blood sugar control, weight, and long-term disease risk. Choosing healthy fats, non-starchy vegetables, clean proteins, and natural hydration supports the metabolic reset you're working hard to achieve.

Appendix 3:

Healthy Meal Planning Strategies for Truck Drivers (and Travelers)

1. Invest in the Right Gear

- 12V cooler or portable fridge (e.g., Dometic, ARB): Keeps fresh food safe for days.
- **Electric lunch box / 12V food warmer**: For heating pre-cooked meals without a microwave.
- Insulated thermos: Ideal for soups, bone broth, or hot drinks.
- **Dry food bin**: Store nuts, seeds, low-carb wraps, protein powders, etc.

2. Pack Smart, Balanced Meals

Choose meals that are:

- Portable
- Low glycemic
- Shelf-stable or easy to reheat

Examples:

Me Ty _l		Options
Bre	eakfast	Hard-boiled eggs + avocado; chia pudding with almond milk; Greek yogurt + walnuts
Lu	nch	Low-carb wraps with turkey, spinach, and hummus; grain-free "bento box" (cheese, olives, boiled eggs, nuts)
Diı	nner	Pre-cooked chicken thighs + roasted veggies; chili or curry in a thermos
Sn	acks	Pumpkin seeds, almonds, protein bars (low net carbs), cut veggies + guac

3. Avoid Fast Food Pitfalls

When you must stop at restaurants:

- Choose grilled instead of fried
- Replace fries with salad or double vegetables

- Say no to the bun or ask for lettuce wraps
- Skip sugary drinks opt for water, black coffee, or unsweetened iced tea

4. Plan and Prep Once per Week

- Use a cooler to store 3–4 days of meals
- Freeze extra meals and rotate them into your cooler
- Batch cook staples like meat, veggies, or egg cups at home

5. Stay Mindful and Motivated

- Keep your "why" visible: better energy, lower blood sugar, long-term health
- Use a tracker app (like Carb Manager) to stay accountable
- Build small rituals: stretch breaks, hydration reminders, and mindful eating pauses

6. Hydration & Electrolytes

Long hours can mask dehydration. Aim for:

- 2-3L of water daily
- Add ¼ tsp salt or electrolyte tablets to prevent fatigue and headaches, especially
 if eating low carb

7. Emergency Backup Food

Keep a kit with:

- Tuna packets or canned chicken
- Nut butter pouches
- Shelf-stable almond milk
- Low-carb protein bars (e.g., Keto Bars, Quest)

Appendix 4:

Culturally Informed Food Swaps for Metabolic Health (with Farm Girl, Oroweat, and Carbonaut Options)

Culture	Traditional Food	Instead-ofs (Healthier Substitutes)
ca Canadian First Nations	Bannock (white flour)	Farm Girl Pancake Mix, Ground flax flatbread, Coconut flour bread
	Frybread tacos	Carbonaut wrap tacos, Baked turkey lettuce wraps, Cauliflower base taco bowl
	Sweet tea / sugary drinks	Steeped berry tea, Stevia lemonade, Sparkling water with cedar or mint
IT Italian	Pasta	Zucchini noodles, Shirataki noodles, Palmini noodles
	Risotto	Cauliflower rice risotto, Hemp heart "grain," Konjac rice
	Tiramisu	Mascarpone with stevia + cocoa, Farm Girl sponge base, Chia chocolate mousse
мх Mexican	Flour tortillas	Oroweat Keto wraps, Carbonaut wraps, Almond or flax tortillas
	Refried beans	Mashed cauliflower + avocado, Black soybeans, Lentil mash with olive oil
	Horchata / sugary drinks	Almond milk horchata (stevia), Coconut milk with vanilla, Cinnamon chia smoothie
เท Indian / South Asian	White basmati rice	Cauliflower rice, Shredded cabbage with turmeric, Eggplant rice
	Naan / roti	Farm Girl flatbread mix, Almond flour roti, Psyllium husk naan
	Gulab jamun / sweets	Almond flour laddoo, Chia halwa, Cardamom custard with coconut milk

Culture	Traditional Food	Instead-ofs (Healthier Substitutes)
cn Chinese / East Asian	Fried rice	Cauliflower fried rice, Cabbage stir-fry, Broccoli rice
	Lo mein / chow mein	Shirataki noodles, Spiralized cabbage, Egg drop veg soup
	Bao / dumplings	Cabbage wrap dumplings, Farm Girl steamed dough (small portions), Egg pancakes
JP Japanese	White rice (sushi, donburi)	Cauliflower sushi rice, Shirataki rice, Sesame cucumber wraps
	Tempura	Almond flour batter, Egg and coconut flour crust, Pan-fried veggie strips
	Ramen	Shirataki noodles in bone broth, Zucchini noodles, Miso veg soup
рн Filipino	Pancit noodles	Konjac noodles, Cabbage pancit, Shirataki
	White rice with sauce	Cauliflower rice adobo, Eggplant mash, Roasted bok choy
	Halo-halo	Coconut milk + chia, Shaved ice + stevia + avocado, Almond milk flan
FR French	Baguette / croissant	Farm Girl baguette loaf, Carbonaut keto bun, Seed crackers with pâté
	Gratin potatoes	Cauliflower gratin, Kohlrabi bake, Turnip cream casserole
	Crème brûlée	Stevia egg custard, Coconut cream gelatin, Chia crème brûlée
ма North African / Middle Eastern	Couscous	Cauliflower couscous, Hemp tabbouleh, Cabbage + herbs
	Pita bread	Farm Girl pita dough, Oroweat flatbread, Almond flour naan

Culture	Traditional Food	Instead-ofs (Healthier Substitutes)
	Date sweets	Almond-tahini balls, Coconut + stevia truffles, Chia spice pudding
us / ca North American / Western	White bread	Oroweat Keto bread, Carbonaut loaf, Farm Girl sandwich buns
	Fries	Baked turnip fries, Sweet potato wedges, Zucchini air-fried
	Soda / sweet iced coffee	Zevia soda, Cold brew + almond milk, Sparkling water with lemon

Appendix 6:

Metabolically Healthy Eating at Tim Hortons (Canada)

Best Strategies

- 1. **Skip the bun, wrap, and hash browns.** Ask for eggs, cheese, and meat in a bowl or lettuce wrap.
- 2. **Avoid sugary beverages**—even small iced coffees can have 20+g sugar.
- 3. Add protein and fibre, minimize starch.
- 4. Say no to "beyond meat" if avoiding processed soy or seed oils.

Healthier Meal Options

Menu Item	Modification	Net Carbs (est.)	Why It Works
Breakfast sandwich (Sausage or bacon)	Ask for no bun , in a bowl or lettuce wrap	~3–5g	High protein, low sugar, keeps you full
Grilled Chicken Wrap	Ask for grilled chicken only , side salad no croutons	~6–8g	Lean protein, no refined flour
Farmer's Breakfast Bowl (no hash browns)	Ask for egg, sausage, cheese, no hash browns	~5g	Protein + fat without the carbs
Brewed Coffee or Tea	Ask for no sugar , use cream if tolerated	0–1g	Keeps insulin low
Loaded bowl (custom)	Request eggs , sausage , cheese , spinach , tomato if available	~4–6g	DIY low-carb "omelet" in a bowl

Foods to Avoid

Item	Why It's Problematic
Donuts, muffins, Timbits	Ultra-processed, 20–50g sugar each
Bagels & croissants	Refined carbs, high glycemic load

Item Why It's Problematic

Hash browns Fried starch = fast insulin spike

Smoothies Even "small" ones can have 30–60g sugar

Iced Capps & flavoured lattes Often over 30-40g sugar

Tips for Staying On Track

- Keep stevia or monk fruit sweetener in your glove box or bag
- Pair coffee with a protein-rich side (egg patty, cheese, sausage)
- Eat slowly, hydrate with water, and avoid "just one" Timbit temptation
- Treat Tim's as a **protein stop**, not a full meal location

Would you like a printable "wallet card" version or a comparison with other Canadian chains (McDonald's, A&W, Starbucks)?

Appendix 7:

Metabolically Healthy Eating at other Major Fast-Food Chains

Starbucks (Canada/US)

Healthier Options

Menu Item	Modification	Net Carbs (est.)	Why It Works
Egg Bites (Bacon & Gruyère or Egg White)	No changes	7–9g	High-protein, moderate fat, low sugar
Brewed coffee / Americano	Unsweetened, add cream or almond milk	0–1g	No sugar, low insulin impact
Iced coffee / cold brew	Ask for no classic syrup , add cinnamon or stevia	0–1g	Removes 15–20g sugar
Custom drink	Unsweetened almond milk + espresso + cinnamon	~2g	Creamy + low glycemic
Protein Box	Remove fruit and bread	~8–10g	Nuts, cheese, eggs = filling, low sugar

Avoid:

- Frappuccinos, Refreshers, Chai Lattes (30–60g sugar!)
- Banana bread, scones, oat bars (ultra-processed carbs)

McDonald's

Healthier Options

Menu Item	Modification	Net Carbs (est.)	Why It Works
Egg McMuffin	Ask for no muffin – just eggs, cheese, ham	~3g	High-protein, no refined carbs

Menu Item	Modification	Net Carbs (est.)	Why It Works
Sausage & Egg McMuffin	No muffin	~4g	Fat + protein = satiety
Side Salad	No croutons, full-fat dressing	~3–4g	Adds fibre and bulk
Coffee / Iced Coffee	Unsweetened , add cream or bring stevia	0–2g	Keeps insulin low

Avoid:

- Hash browns, fries, hotcakes (spike glucose)
- McWraps and buns (30–40g refined carbs)
- All McFlurries and shakes (50–80g sugar)

A&W (Canada)

Healthier Options

Menu Item	Modification	Net Carbs (est.)	Why It Works
Breakfast Sausage & Eggs	No toast, no hash browns	~4g	Classic low-carb meal
Buddy Burger / Teen Burger	Ask for lettuce wrap instead of bun	~5–7g	Satisfying, bunless protein
Beyond Meat Sausage & Egg (if non-meat OK)	Ask for no bun	~6g	Good fat, no flour
Coffee / Tea	Unsweetened, add cream	0g	Hydrating, non- caloric option

Avoid:

- Root Beer (35–60g sugar), even diet has artificial sweeteners
- Onion rings, Chubby Chicken wrap, hash browns
- Beyond Meat burger with bun (40+g refined carbs)

Chick-fil-A (US-based)

Healthier Options

Menu Item	Modification	Net Carbs (est.)	Why It Works
Grilled Chicken Sandwich	No bun – ask for lettuce wrap or grilled filet only	~3–5g	Lean protein, no starch
Egg White Grill (breakfast)	No English muffin	~4g	Protein-rich start
Grilled Nuggets (8 ct)	No sauce or use mustard	~2g	Clean protein with minimal carb
Kale Crunch Salad	Light dressing, no croutons	~7g	High fibre + healthy fats (almonds)
Unsweetened Iced Tea	Add lemon or stevia	0g	Refreshing without insulin spike

Avoid:

- Regular nuggets (battered + fried = starch + oil)
- Milkshakes, lemonades (35–80g sugar!)
- Hash brown scramble burritos (tortilla = ~30g carbs)

General Fast-Food Metabolic Hacks

Strategy	Why It Matters
Ask for meals "no bun" or in a bowl	Cuts 25–40g refined carbs
Choose grilled over fried	Reduces inflammatory seed oils
Skip all sweetened drinks	Even small iced coffee = blood sugar spike
Bring stevia, salt, or vinaigrette packets	Replaces sugary/sodium-heavy condiments
Stick to protein + veg + healthy fat	Supports blood sugar control and satiety