Summary

- The nutrient value of food is almost always altered by the kind of processing it undergoes.
- The water-soluble vitamins are the most vulnerable to processing and cooking.
- Careful cooking and storage will help retain the nutrients in your food.

Almost all food is processed in some way before it is eaten. Commercially, the main reasons to process food are to eliminate micro-organisms (which may cause disease) and to extend shelf life.

Simply cooking or combining a food with other foodstuffs to create a recipe is also considered a form of food processing. Whatever the case, the nutrient value of any food is often altered by the processing.

Effects of processing and storage of food

Some vitamins are more stable (less affected by processing) than others. Water-soluble vitamins (B-group and C) are more unstable than fat-soluble vitamins (K, A, D and E) during food processing and storage.

The most unstable vitamins include:
- folate
- thiamine
- vitamin C.

More stable vitamins include:
- niacin (vitamin B3)
- vitamin K
- vitamin D
- biotin (vitamin B7)
- pantothenic acid (vitamin B5).

Processes affecting food nutrient content

A variety of things can happen during the growing, harvesting, storage and preparing of food that can affect its nutritional content. Processes that expose foods to high levels of heat, light or oxygen cause the greatest nutrient loss.

Fertilisers

Most plant crops are produced with the aid of fertilised soils. High use of nitrogen fertilisers tends to reduce the vitamin C content in many fruit and vegetable crops. It does not seem to make any difference to the plant’s nutrient value whether the fertiliser is organic or not.

Milling

Cereals such as wheat can be ground to remove the fibrous husks. The husks contain most of the plant’s dietary fibre, B-group vitamins, phytochemicals and some minerals.

That is why products such as white bread are less nutritious than wholemeal varieties, even if they have been artificially fortified with some of the nutrients that were lost after milling. It is impossible to add back everything that is taken out, especially the phytochemicals. The ‘fibre’ that is added back to some products is often in the form of resistant starch, which may not be as beneficial as the fibre removed.

Blanching

Before a food is canned or frozen, it is usually heated very quickly with steam or water. The water-soluble vitamins, including vitamin C and B-complex, are sensitive and easily destroyed by blanching.

Canning

Food is heated inside the can to kill any dangerous micro-organisms and extend the food’s shelf life. Some types of micro-organisms require severe heat treatment and this may affect the taste and texture of the food, making it less appealing. Preservatives are generally not needed or used in canned foods.

Water-soluble vitamins are particularly sensitive to high temperatures. Many people believe that canned foods are not as nutritious as their fresh counterparts, but this is not always the case, as fresh food often deteriorates more rapidly than canned foods.
Freezing

The nutrient value of a food is retained when it is frozen. Any nutrient losses are due to the processing prior to freezing and the cooking once the frozen food is thawed.

Pasteurisation

Pasteurisation involves heating liquid foods such as milk and fruit juices to specific temperatures to destroy micro-organisms. The nutrient value of milk is generally unaffected. In the case of pasteurised fruit juices, some losses of vitamin C can occur.

High pressure processing

This alternative preservation method subjects a food to elevated pressures, with or without the use of heat to kill micro-organisms. This method has been used in foods such as fruit juices. As heat is not required, this process impacts less on the vitamin content, flavour and colour of foods.

Dehydrating

Drying out foods such as fruits can reduce the amount of vitamin C they retain, but it can also concentrate other nutrients, particularly fibre in plant foods. Dehydrating food also makes food products more energy dense, which may contribute to weight gain. If a dehydrated food is reconstituted and cooked with water, further nutrients are leached out of the food and lost in the cooking water.

Preparation of vegetables

Most vegetables are peeled or trimmed before cooking to remove the tough skin or outer leaves. But most nutrients, such as vitamins, tend to lie close to the skin surface, so excessive trimming can mean a huge reduction in a vegetable’s nutrient value.

Losing nutrients through cooking

Some vitamins dissolve in water, so you lose your vitamins to the cooking water if you prefer to boil your vegetables. For example, boiling a potato can cause much of the potato’s B and C vitamins to migrate into the boiling water.

It is still possible to benefit from these nutrients if you consume the liquid, for example, by turning the potato and the liquid into a soup. Alternative cooking methods such as grilling, roasting, steaming, stir-frying or microwaving generally preserve a greater amount of vitamins and other nutrients.

Benefits of cooking food

It would be inaccurate to say that cooking food always lessens the nutrient value. Cooking can be advantageous in many ways, including:
- making the food tastier
- breaking down parts of vegetables that would otherwise be indigestible
- destroying bacteria or other harmful micro-organisms
- making phytochemicals more available, for instance, phytochemicals are more available in cooked tomatoes than in raw tomatoes. (Phytochemicals are chemicals produced by plants).

Preserving the nutrient value of vegetables

Some suggestions to retain the maximum nutrition in the foods you cook include:
- Store foods properly, such as keeping cold foods cold and sealing some foods in airtight containers.
- Keep vegetables in the crisper section of the refrigerator.
- Try washing or scrubbing vegetables rather than peeling them.
- Use the outer leaves of vegetables like cabbage or lettuce unless they are wilted or unpalatable.
- Microwave, steam, roast or grill vegetables rather than boiling them.
- If you boil your vegetables, save the nutrient-laden water for soup stock.
- Use fresh ingredients whenever possible.
- Cook foods quickly.

Where to get help

- Dietitians Association of Australia Tel. 1800 812 942

Things to remember

- The nutrient value of food is almost always altered by the kind of processing it undergoes.
- The water-soluble vitamins are the most vulnerable to processing and cooking.
- Careful cooking and storage will help retain the nutrients in your food.

References


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- dial triple zero (000) in an emergency
- ring NURSE-ON-CALL Tel. 1300 60 60 24.

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More information

Healthy eating

The following content is displayed as Tabs. Once you have activated a link navigate to the end of the list to view its associated content. The activated link is defined as Active Tab

- Healthy eating basics
- Food types
- Vitamins and supplements
- Health conditions and food
- Food science and technology
- Planning shopping and cooking
- Food safety and storage
- Dieting and diets
- Nutritional needs throughout life

Healthy eating basics

- Balancing energy in and energy out
  A kilojoule is a unit of measure of energy, in the same way that kilometres measure distance...

- Body mass index (BMI)
  Body mass index or BMI is an approximate measure of your total body fat...

- Children's diet - fruit and vegetables
  If you eat and enjoy fruit and vegetables every day, your child may eventually follow your lead...

- Dairy and dairy alternatives
  Dairy products (and dairy alternatives) are packed with calcium, protein and lots of other essential nutrients. Calcium is vital for healthy teeth and bones. It is also important for your muscles...

- Eggs
  The humble egg is a powerhouse of nutritional goodness. Eggs are full of things your body needs. They are a great source of protein, antioxidants, vitamins and minerals (such as vitamin A, vitamin D...)

- Energy in food (kilojoules and calories)
  A kilojoule is a unit of measure of energy, in the same way that kilometres measure distance...

- Food Standards Australia New Zealand (FSANZ)
  FSANZ's role is to protect the health and safety of people in Australia and New Zealand by maintaining a safe food supply...

- Getting enough protein
  Protein is an important nutrient that helps your body grow and repair cells. Most Australians eat more than enough protein, but if you are vegetarian or vegan you may not be getting enough protein (or...)

- Healthy eating tips
  A good balance between exercise and food intake is important to maintain a healthy body weight...

- How to cut down on salt (slideshow)
  Even if you are careful about the salt you consume, you may be surprised that some of the food you eat contains hidden salt that you’re not even aware of. Learn how to cut down on salt...

- Kids and energy needs
  It’s important for kids to eat a wide variety of foods for a healthy, well-balanced diet and to be physically active. Creating healthy habits during childhood helps to ensure lifelong healthy...

- Look after your health at harvest time (slideshow)
  Farmer health, wellbeing and safety are often neglected when facing the pressures of harvest. Simple safety measures can dramatically reduce the risk of injury and illness...

Food types

- Alcohol explained
  The size of a standard drink can vary according to the type of alcohol...
• Cereals and wholegrain foods
  Common cereal foods include bread, breakfast cereals and pasta.

• Dairy and dairy alternatives
  Dairy products (and dairy alternatives) are packed with calcium, protein and lots of other essential nutrients. Calcium is vital for healthy teeth and bones. It is also important for your muscles.

• Fats and oils
  Animal products and processed foods like fried fast food are generally high in saturated fats.

• Fish
  Eating two or more serves of fish per week can reduce the risk of a range of diseases including dementia, depression and cardiovascular disease.

• Foods from plants and animals
  Some of the foods we eat come from animals and others come from plants.

• Fruit and vegetables
  Eating fruit and vegetables can help protect against some diseases including diabetes and some cancers.

• Getting enough protein
  Protein is an important nutrient that helps your body grow and repair cells. Most Australians eat more than enough protein, but if you are vegetarian or vegan you may not be getting enough protein (or...

• Herbs
  Use herbs to enhance the flavour of virtually any dish, including desserts.

• Lunch at work
  Did you know lunch is just as important as breakfast? In other words, don’t skip lunch: you need it every day! A nutritious lunch will give you the energy to get through an afternoon of work.

• Meat and poultry
  Meat and poultry are a great source of protein and lots of other nutrients your body needs. Check your recommended intake of meat and poultry and try to stick with it.

• Nutrition – Summer fruit and vegetables (video)
  Salads are a great way for you to achieve your 5 serves of veggies every day.

• Nuts and seeds
  Nuts are a healthy food and a good source of protein and healthy fats.

• Organic food
  Organic foods are farmed in a more environmentally sustainable way than conventional foods.

• Simple ways to cut down on fat (slideshow)
  Cutting down on fat is not as hard as you think. Here’s how to maintain a healthy weight by consuming the right amount and types of fat.

• Soft drinks, juice and sweet drinks - children
  Encourage children to drink and enjoy water. Sweet drinks such as juice, cordial and soft drinks may cause health problems for children if consumed in large amounts.

• Soft drinks, juice and sweet drinks – limit intake
  Consumption of drinks containing added sugar is associated with weight gain, reduced bone strength and tooth erosion and decay.

Vitamins and supplements

• 10 tips for getting enough vitamin D
  A balanced UV approach is required to ensure some sun exposure for vitamin D while minimising the risk of skin cancer.

• Antioxidants
  Antioxidants scavenge free radicals from the body’s cells, and prevent or reduce the damage caused by oxidation.

• Calcium
  If you don’t have enough calcium in your diet, your bones will eventually become weak and brittle.

betterhealth.vic.gov.au
• Folate for pregnant women
  Even women who aren’t planning to have a baby should increase their folate intake in case of unplanned pregnancy...

• Iron
  Iron is important for transporting oxygen in the blood.

• Vitamin and mineral supplements
  Taking vitamin supplements is no substitute for a healthy diet.

• Vitamin B
  The eight B-group vitamins are essential for various functions within the body.

• Vitamin D
  A balanced approach to sunlight exposure will help you get enough vitamin D while protecting against skin cancer.

• Vitamin D - maintaining levels in winter (video)
  Vitamin D is important for healthy bones, muscles and the nervous system.

• Vitamins - common misconceptions
  There is no evidence that any one vitamin can slow ageing, restore sex drive or cure infertility.

Health conditions and food

• Arthritis and diet
  No special diet or ‘miracle food’ can cure arthritis, but some conditions may be helped by avoiding or including certain foods.

• Asthma and food allergies
  It is important to identify any foods or food chemicals that may trigger your asthma, but this must be done under strict medical supervision.

• Cancer and food
  Diet can influence your risk of developing some cancers, but there is no evidence that specific foods can cause or cure cancer.

• Cholesterol - healthy eating tips
  Replacing foods that contain saturated fats with foods that contain polyunsaturated and monounsaturated fats will help to lower your cholesterol.

• Coeliac disease and gluten sensitivity
  Coeliac disease is an immune disease caused by gluten.

• Diabetes and healthy eating
  Healthy eating for people with diabetes is no different than for everyone else.

• Eggs
  The humble egg is a powerhouse of nutritional goodness. Eggs are full of things your body needs. They are a great source of protein, antioxidants, vitamins and minerals (such as vitamin A, vitamin D).

• Food allergy and intolerance
  Food allergy is an immune response, while food intolerance is a chemical reaction.

• Food poisoning - prevention
  You can minimise the risk of food poisoning by taking simple precautions.

• Getting enough protein
  Protein is an important nutrient that helps your body grow and repair cells. Most Australians eat more than enough protein, but if you are vegetarian or vegan you may not be getting enough protein (or...)

• Have you had an allergic reaction to packaged food?
  The Food Standards Code requires that certain foods must be listed on the package of a food, or made known to the customer upon request. If you experience an allergic reaction to a known allergen not...

• Health check
  This health assessment questionnaire will identify which zones of your lifestyle are contributing to your personal health risk and provide actions you can take to make positive change.

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• Heart disease and food
  A diet low in saturated fats and high in fibre and plant foods can substantially reduce your risk of developing heart disease...

• Huntington's disease and diet issues
  Weight loss is often associated with Huntington's disease, but it doesn't appear to be a direct result of diet...

• Lunch at work
  Did you know lunch is just as important as breakfast? In other words, don't skip lunch: you need it every day! A nutritious lunch will give you the energy to get through an afternoon of work...

• Mood and food
  Your mood can affect your food choices, and your food choices may affect your mood...

• Pregnancy and diet
  Good nutrition during pregnancy can help to keep you and your developing baby healthy...

• Scurvy
  Scurvy is uncommon in Australia but anyone whose diet is inadequate in vitamin C is at risk...

• Type 2 diabetes - healthy eating and exercise (video)
  People with type 2 diabetes talk about positive lifestyle changes that improve their quality of life...

Food science and technology

• Carbohydrates and the glycaemic index
  The glycaemic index (GI) can be a useful tool to control blood sugar levels...

• Eggs
  The humble egg is a powerhouse of nutritional goodness. Eggs are full of things your body needs. They are a great source of protein, antioxidants, vitamins and minerals (such as vitamin A, vitamin D...

• Fats and oils
  Animal products and processed foods like fried fast food are generally high in saturated fats...

• Fibre in food
  A diet high in fibre keeps the digestive system healthy...

• Food additives
  The long-term effects of consuming a combination of different additives in our food are currently unknown...

• Food - genetically modified (GM)
  Some foods include ingredients that have been genetically modified (GM), or are made using ingredients derived from GM organisms...

• Food irradiation
  Food irradiation can kill insects, moulds and bacteria, but it cannot kill viruses...

• Food labels
  Food labels carry useful information to help you make good choices about food...

• Food - pesticides and other chemicals
  Chemicals such as pesticides, antibiotics and hormones are used to boost food production and ensure adequate food supply...

• Food processing and nutrition
  Careful cooking and storage will help retain the nutrients in your food...

• Meat and poultry
  Meat and poultry are a great source of protein and lots of other nutrients your body needs. Check your recommended intake of meat and poultry and try to stick with it...

• Mercury in fish
  Pregnant women and young children should limit consumption of fish that contain high levels of mercury...

• Protein

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Salt
Too much sodium (salt) can cause high blood pressure and many other health conditions.

Sugar
Too much sugar in the diet can contribute to health problems, so limit foods and drinks with high amounts of added sugar.

Planning shopping and cooking

- 10 tips for healthy shopping
  - Make a shopping list for healthier food choices
- Breakfast
  - Children who skip breakfast may lack sufficient vitamins and minerals including iron, calcium, zinc and vitamin B2
- Celebrations - Christmas Day the healthy way (video)
  - Victorian State Public Health Nutritionist, Veronica Graham shows us how to cook a light and healthy Christmas meal without overindulging. Whatever way you celebrate, there are ways to eat healthily.
  - Celebrations - healthy birthday parties (video)
- Planning shopping and cooking
  - Birthday parties can be healthy as well as fun. Flip Shelton reports on some great ideas for healthy and tasty treats for your child’s next birthday.
- Cooking healthy alternatives (video)
  - Chef Andrew Blake shows people how to cook healthy fish and chips, spring rolls and pancakes.
- Cooking tips for busy people
  - If you lack the time or motivation to cook, try these tips.
- Eating out – healthy food from different cultures (video)
  - Nutritionist Shang Hilsborough takes us on a tour of Melbourne’s restaurants. Some popular food from different cultures is high in fat and kilojoules. There are, however, some healthy alternatives.
- Food labels
  - Food labels carry useful information to help you make good choices about food.
- Food shopping - a family's healthy market shop (video)
- Food shopping - fresh produce choices at local markets (video)
  - Reporter Flip Shelton takes us on a tour and shows us what fresh produce is available at a local market.
- Food to have sometimes
  - Junk food should be kept to a minimum. It usually contains a lot of fat, salt or sugar.
- Food variety and a healthy diet
  - If you eat a variety of good food, your diet will provide you with adequate nutrition.
- Healthy budget - tucker talk tips
  - You can buy more food if you spend most of your money on basic healthy foods like bread, cereals, fruit and veggies.
- Healthy cooking tips
  - Eating healthy food doesn’t mean giving up your favourite foods and switching to eating only salads.
- Healthy eating tips
  - A good balance between exercise and food intake is important to maintain a healthy body weight.
- How to cut down on salt (slideshow)
  - Even if you are careful about the salt you consume, you may be surprised that some of the food you eat contains hidden salt that you’re not even aware of. Learn how to cut down on salt.
- Lunch at work
  - Did you know lunch is just as important as breakfast? In other words, don’t skip lunch: you need it every day! A nutritious lunch will give you the energy to get through an afternoon of work.
Food safety and storage

- Avoid food poisoning - Cook Safe (video)
  Learn how to prepare and cook food safely at home.

- Avoid food poisoning - Shop Safe (video)
  Learn how to keep your hot and cold foods separate and shop safely for food.

- Avoid food poisoning - Store Safe (video)
  Learn how to store food safely in your fridge at home.

- Be savvy with food this summer (slide show)
  How to keep food fresh and safe in warmer weather.

- Cockroaches
  Cockroaches prefer to live in kitchens and other food preparation areas, so they can feed off food spills.

- Don't let food poisoning ruin your summer (slide show)
  How to avoid food poisoning this summer.

- Eggs
  The humble egg is a powerhouse of nutritional goodness. Eggs are full of things your body needs. They are a great source of protein, antioxidants, vitamins and minerals (such as vitamin A, vitamin D...)

- Emergencies - coping without gas or electricity
  In a gas or electricity blackout you may have to think laterally to come up with ways to continue bathing, eating and keeping warm.

- Fishing - eat your catch with care
  People who fish in the Lower Yarra and Maribyrnong rivers need to be careful about eating their catch because of the risk of chemical exposure.

- Food poisoning - listeria
  Listeria infection is uncommon but very dangerous for the elderly, people whose immune systems are not working properly and pregnant women and their unborn babies.

- Food poisoning - prevention
  You can minimise the risk of food poisoning by taking simple precautions.

- Food safety and storage
  High-risk food should be kept at 5 °C or below, and above 60 °C to avoid the temperature danger zone and food poisoning.

- Food safety - eggs
  To enjoy eggs safely - buy clean, keep cool and cook well.
• Food safety for summer celebrations (video)
  In the hot weather there is a higher risk of food poisoning but if you follow some simple rules when you prepare, handle and store food it will significantly reduce
your risk of getting sick.

• Food safety outdoors
  Food poisoning is a real risk when taking food outside the home, especially in warmer weather.

• Food safety when cooking
  Most foods should be cooked to at least 75 °C to minimise the risk of food poisoning.

• Food safety when eating out
  If you have any doubt about the safety of food when you're out, don't eat it.

• Food safety when shopping
  When you shop, choose, pack and transport food carefully.

• Food Standards Australia New Zealand (FSANZ)
  FSANZ's role is to protect the health and safety of people in Australia and New Zealand by maintaining a safe food supply.

• Food – use-by and best-before dates
  Check the ‘use-by’ or ‘best before’ date when you buy food.

**Diets and diets**

• 10 tips on how to eat more calcium
  Reduce your intake of coffee, alcohol and soft drinks. 10 tips on how to eat more calcium.

• Body image and diets
  Some people diet because they have a poor body image, not because they want to be a healthy weight.

• Dairy and dairy alternatives
  Dairy products (and dairy alternatives) are packed with calcium, protein and lots of other essential nutrients. Calcium is vital for healthy teeth and bones. It is also
important for your muscles.

• Food allergy and intolerance
  Food allergy is an immune response, while food intolerance is a chemical reaction.

• Food for sport – tucker talk tips
  Carbohydrate is the most important nutrient for athletes.

• Getting enough protein
  Protein is an important nutrient that helps your body grow and repair cells. Most Australians eat more than enough protein, but if you are vegetarian or vegan you
may not be getting enough protein (or...)

• Gluten-free diet
  Gluten sensitivity can be managed with a gluten-free diet.

• Heart disease and food
  A diet low in saturated fats and high in fibre and plant foods can substantially reduce your risk of developing heart disease.

• How to cut down on salt (slide show)
  Even if you are careful about the salt you consume, you may be surprised that some of the food you eat contains hidden salt that you’re not even aware of. Learn
how to cut down on salt.

• Mood and food
  Your mood can affect your food choices, and your food choices may affect your mood.

• Simple ways to cut down on fat (slide show)
  Cutting down on fat is not as hard as you think. Here's how to maintain a healthy weight by consuming the right amount and types of fat.

• Sporting performance and food
  Good nutrition and a healthy diet are essential to improving your sports performance.
Tips to keep our snacks on track (slideshow)
Most of us are prone to the odd snack or two. Check out these simple tips to keep your snacks on track...

Vegetarian and vegan eating
A well-planned vegetarian or vegan diet can meet nutritional needs during all stages of life...

Vegetarian diets and children
Children can eat a vegetarian diet and stay healthy as long as their extra nutritional needs are met...

Weight loss and fad diets
With a balanced eating plan, it's what you leave in that makes all the difference...

Weight management services
Always consult with your doctor before choosing any weight management service...

Women's nutrition for life
‘Nutrition for life’ identifies a woman’s four main life stages and how to eat healthily for each of them. Following this information can lead to better health at any stage of your life...

Nutritional needs throughout life

Women's nutrition for life
‘Nutrition for life’ identifies a woman’s four main life stages and how to eat healthily for each of them. Following this information can lead to better health at any stage of your life...

Bottle feeding - nutrition and safety
Breastmilk or commercial infant formula is necessary for all babies less than 12 months...

Breastfeeding and your diet
Breastfeeding women need to eat regularly and include a wide variety of healthy foods in their diet...

Childcare and healthy eating
Childcare centres should provide healthy meals for your children...

Dairy and dairy alternatives
Dairy products (and dairy alternatives) are packed with calcium, protein and lots of other essential nutrients. Calcium is vital for healthy teeth and bones. It is also important for your muscles...

Disability - managing underweight
There are a number of ways that a person with a disability can successfully avoid unwanted weight loss...

Eating tips for babies
First foods for babies can be prepared easily and cheaply at home without salt, seasonings and sweeteners...

Eating tips for children (3) - older toddlers
Offer children the same foods as the family, with a variety of textures and flavours for balanced nutrition...

Eating tips for preschoolers
Children are able to decide how much food they need for activity and growth if allowed to eat according to their appetite...

Eating tips for school children
Snacks are an important part of a healthy diet for active children, so offer nutritious as well as high energy snacks...

Eating tips for young toddlers
Children have a natural ability to sense when they are hungry and when they are full...

Eggs
The humble egg is a powerhouse of nutritional goodness. Eggs are full of things your body needs. They are a great source of protein, antioxidants, vitamins and minerals such as vitamin A, vitamin D...

Food and your life stages
The nutritional requirements of the human body change as we move through different life stages...
• Food for babies - tucker talk tips
  Before six months, breastmilk or formula is the only food and drink that your baby needs...

• Getting enough protein
  Protein is an important nutrient that helps your body grow and repair cells. Most Australians eat more than enough protein, but if you are vegetarian or vegan you may not be getting enough protein (or...

• Good food for Elders - tucker talk tips
  Good nutrition, a healthy diet and physical activity can help Elders prevent or manage health problems.

• Healthy active Koori kids - tucker talk tips
  Good nutrition and physical exercise help to keep Koori kids healthy and avoid diseases when they get older.

• Healthy budget - tucker talk tips
  You can buy more food if you spend most of your money on basic healthy foods like bread, cereals, fruit and vegetables.

• Healthy eating during pregnancy - tucker talk tips
  Some foods should be avoided during pregnancy as they carry bacteria that could harm your unborn baby.

• Healthy eating for adolescent girls
  Eating healthy food is important at any age, but it’s especially important for teenagers.

• Healthy eating for women in midlife
  As you get older you need fewer calories, but your need for other nutrients remains unchanged. Healthy...

• Healthy eating for women in their later years
  Being well nourished improves women’s mental and physical health and quality of life at all life stages.

• Healthy eating for young women
  Good nutrition is especially important during this stage of your life when there is so much happening: independent living, career development, travel, establishing relationships, babies and families.

• Lunch at work
  Did you know lunch is just as important as breakfast? In other words, don’t skip lunch: you need it every day! A nutritious lunch will give you the energy to get through an afternoon of work.

• Nutrition needs when you’re over 65
  Nutrition needs vary with age and gender. Now you’re older, the foods and drinks that make up a healthy diet may need to be slightly different from when you were younger. In general, you...

Related Information

• Nutrition Week
  Nutrition Week...

• Food irradiation
  Food irradiation can kill insects, moulds and bacteria, but it cannot kill viruses.

• Food - genetically modified (GM)
  Some foods include ingredients that have been genetically modified (GM), or are made using ingredients derived from GM organisms.

• Food additives
  The long-term effects of consuming a combination of different additives in our food are currently unknown.

• Food - pesticides and other chemicals
  Chemicals such as pesticides, antibiotics and hormones are used to boost food production and ensure adequate food supply.

Home

Related information on other websites

• CSIRO – Food overview.
• Dietitians Association of Australia.

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Content Partner

This page has been produced in consultation with and approved by: Deakin University - School of Exercise and Nutrition Sciences

Last updated: September 2012

Page content currently being reviewed.

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