- 2. Food and nutrients
- 2.4 A balanced diet

2.4.2

Food equivalence

A VARIED DIET

Food equivalence means replacing one foodstuff with another, so long as they have similar nutritional properties.

Equivalent foodstuffs can belong to the same food group but equivalences also exist between groups.





For example you can get 10 g of fibre from 100 g of porridge oats or from 170 g of peas. Equivalences allow you to eat a variety of food while continuing to take in the essential elements your body needs and alternating the taste of your meals.



100 g porridge oats 10 g fibre



170 g peas 10 g fibre

The choice of food depends a lot on availability and financial means and is also heavily influenced by social, cultural and religious customs. We cannot overlook the fact that food consumed by one person will be unpleasant to another.

A BALANCED DIET

Equivalences allow us to deal with these issues and eat a balanced diet whatever food is available, whatever food restrictions exist and whatever our personal tastes. If you do not like certain kinds of fruit, you could choose between a handful of apricots or cherries or even quarter of a melon.



All of these provide a roughly equivalent amount of carbohydrates.

We either choose to, or sometimes have to, avoid certain foodstuffs. We may not wish to eat meat on principle or wish to avoid pork for religious reasons, or have to avoid peanuts due to an allergy for example.



If there is not an excessive number of restrictions, the variety of food we can access should allow us to eat a balanced diet and satiate hunger.

Food equivalence

Food equivalence means replacing one foodstuff with another, provided they both have the same	If I don't like peas but would like an equivalent intake of fibre, I can eat oats instead.	
O taste O nutritional properties	O False O True	
O colour	Calcic equivalence means finding two foodstuffs with the same amount of	
When talking of food equivalence, the two foodstuffs can belong to the same group or to different groups.	O proteins O calcium	
O True O False	O carbohydrates If you don't like milk or yoghurt, what	
In the case of special diets or allergies, food equivalence helps ensure a balanced and varied diet. O True O False	can you eat that is a good source of calcium? O Cheese O Pasta O Fruit	

Answers

Food equivalence means replacing one foodstuff with another, provided they both have the same...

O taste

Wrong! Nice try, but that's not right.

• nutritional properties

Well done! We talk about food equivalence when two foodstuffs have similar nutritional properties.

O colour

Wrong! That's not right.

When talking of food equivalence, the two foodstuffs can belong to the same group or to different groups.

True

Well done! As long as the replacement foodstuff has an equivalent composition of nutrients, it may come from another group.

O False

Wrong! Try again!

In the case of special diets or allergies, food equivalence helps ensure a balanced and varied diet.

True

Well done! That's right! Food equivalence can prevent nutrient deficiency.

O False

Wrong! Try again!

If I don't like peas but would like an equivalent intake of fibre, I can eat oats instead.

O False

Wrong! Try again!

● True

Well done! That's right, because they have the same amount of dietary fibre.

Calcic equivalence means finding two foodstuffs with the same amount of...

O proteins

Wrong! Try again!

● calcium

Well done! That's right!

O carbohydrates

Wrong! Try again!

If you don't like milk or yoghurt, what can you eat that is a good source of calcium?

Cheese

Well done! Cheese is a great source of calcium. It contains much more calcium than milk or yoghurt do. Don't forget, though, it also has a higher fat content.

O Pasta

Wrong! Pasta is mainly rich in carbohydrates.

O Fruit

Wrong! Fruit is mainly rich in fibre and vitamins.

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Protein content

[11-13 years old]

Value for 100 g	Proteins (g)
beef	18
chicken	21
tuna	27
egg	13

Calculate the following equivalences.

200 g of beef p	rovides the equivalent amount of protein to
gr	ams of chicken
gr	ams of tuna
gr	ams of eggs

Answer: 171 g chicken, 133 g tuna, 277 of eggs

Answers

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_____171_ grams of chicken
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