

rainbow food chart

Fresh	
Start	Ŋ

			Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
<section-header><section-header><section-header><text><text><text><text></text></text></text></text></section-header></section-header></section-header>	Artichoke Asparagus Avocado Bamboo Shoots Bok Choy Broccoli Brussels Sprouts Cabbage Celery Cucumber	Edamame Beans Green Beans Kale Lettuce Okra Peas Rocket Spinach Swiss Chard							
	Beetroot Radicchio Radish Red Cabbage	Red Onions Red Peppers Rhubarb Tomato							
	Butternut Squash Carrots Orange Peppers	Pumpkin Turmeric Root							
	Ginger Root Lemons Summer Squash	Sweetcorn Yellow Peppers							
	Aubergine Blueberries Kale	Olives Purple Carrots Red Cabbage							
	Cauliflower Chickpeas Fennel Garlic Lentils Mushrooms	Nuts Onions Shallots Seeds Turnips							



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	Green	 Nutrients: Contain vitamins A, C and K, iron, antioxidants such as carotenoids and flavonoids, and other nutrients including chlorophyll, lutein, zeaxanthin, and folate. Benefits: These nutrients have been found to help with lowering the risk of cancer, lowering blood pressure, and LDL cholesterol levels as well as maintaining retinal (eye) health and boosting immunity. Green veggies contain lots of fibre to help digestion, and provide <u>calcium which is important for our bones and teeth</u>.
What's in it for me?	Red	 Nutrients: Contain large amounts of <u>beta-carotene (vitamin A)</u>, fibre, and the antioxidants <u>quercetin</u>, vitamin C, and lycopene. Benefits: These <u>nutrients have been found</u> to protect the body from free radicals, cancer, and heart disease as well as offer joint support and aid gastrointestinal health.
Eating around the rainbow doesn't just have a positive impact on your gut bugs. Different colour foods also provide key nutrients that are needed to keep your body healthy. Check out the nutrients of some of the different coloured foods in this chart.	Orange	 Nutrients: Orange foods are extremely healthy with lots of antioxidants including beta-cryptoxanthin and beta-carotene which converts to vitamin A in our bodies. Benefits: They benefit our eye and skin health, maintain respiratory health, help arthritis, and lower the risk of certain cancers. These antioxidants also boost our immune systems to prevent infections.
	Yellow	Nutrients: Contain <u>antioxidants such as carotenoids and bioflavonoids</u> . Benefits: Carotenoids help protect us from diseases such as cancer, retinal disease, and heart disease while bioflavonoids strengthen the <u>collagen of our skin</u> , tendons, ligaments, and cartilages. Yellow foods also have lots of vitamin C which acts as an anti-inflammatory agent, as well as vitamin A, potassium, and lycopene.
	Blue	Nutrients: Blue and purple veggies contain phytochemicals known as <u>anthocyanins</u> and <u>resveratrol</u> . Benefits: Anthocyanins are anti-inflammatory and anti-carcinogenic. They help to lower the risk of diabetes, obesity, and cardiovascular disease. Resveratrol has disease preventing and anti-ageing properties as well as helping to reduce inflammation, cholesterol, and risk of cancer and Alzheimer's disease. Blue and purple foods also contain lutein, vitamin C, quercetin and <u>benefit our immune system</u> , overall health, and longevity.
	Beige	Nutrients: These veggies contain plenty of nutrients including <u>anthoxanthins</u> . Benefits: Help to lower cholesterol and blood pressure, sulphur which helps with protein structure and skin health, allicin which has anti-tumour properties, and <u>quercetin</u> which has anti-inflammatory properties.