Lifestyle Changes for Adrenal Stress & Hypoglycemia

Avoiding Adrenal Stimulators

It is very important to avoid certain foods and chemicals in order to avoid excessive stress on the adrenal glands. In order to normalize the adrenals, not only is nutritional support required, but the removal of stimulants and sources of adrenal stress need to be eliminated as well. Patients who do not comply with avoiding stimulators will have minimal results. The following is a list of foods and chemicals that need to be completely avoided when making an attempt to normalize adrenal function.

- Concentrated Sugars
- Caffeine (decaffeinated is not acceptable because it is still 60% caffeinated)
- Nicotine
- Alcohol
- Allergic foods (histamine is an adrenal stimulate)
- Partially hydrogenated fats (inhibit steroid hormone synthesis)
- Artificial Sweeteners (blocks the conversion of phenylalanine to tyrosine, which is needed to synthesize catecholamines in the adrenal medulla)
- Overtraining
- Inadequate sleep

Stabilize Glucose Levels

If blood glucose levels are not stabilized, there will be minimal results when attempting to correct adrenal status. This is especially a concern with patients that have reactive hypoglycemia symptoms such as: irritability before meals, getting "shaky" and lightheaded when meals are missed, and when eating relieves fatigue. When blood sugar levels fall, healthy adrenals restore the levels back to normal. If the stress to the adrenal glands is not removed, the adrenals will not have the opportunity to rebuild. In addition to supplying the adrenals with the nutrients it requires to stabilize blood glucose levels such as Proglyco-SP (K13) with hypoadrenia and Glysen (K01) with hyperadrenia, dietary guidelines need to be addressed to stabilize blood sugar levels throughout the day.

Dietary Guidelines to Stabilize Glucose Levels

- Do not skip breakfast.
- Eat a high quality protein based breakfast.
- Eat every 2-3 hours. Do not wait until you are hungry.
- Snack with low glycemic foods such as nuts, seeds, hard-boiled eggs, etc.
- Avoid all fruit juices and carrot juice.
- Never consume high glycemic fruits (foods) without a source of protein.
- Avoid all adrenal stimulants (as listed above.)
- Eat a well-balanced diet consisting mostly of vegetables, quality grains and lean meats.



Healthy Food Choices

FOOD	CHOOSE	AVOID
Meat/ Fish/Poultry When possible Organic and free	Chicken, turkey, wild game, and cold water fish: salmon, halibut, mahi-mahi etc.	Beef, pork, lamb, Shell fish: shrimp, lobster
range Baked, broiled or poached	Hanbut, mani-mani etc.	Meats with sodium nitrate: lunchmeats, bacon, cured, smoke or dried meat
Dairy	Plain yogurt, plain kefir, butter, eggs	All other dairy products Milk, cheese, cottage cheese, flavored yogurt, flavored Kefir, Ice cream
Vegetables	All vegetables, dried, fresh or frozen Raw or steamed beans, lentils, legumes	Canned vegetables, creamed vegetables, casseroles
Fruit or fruit juice	All fruits 100%Juice without sugar	Juice with sugar
Breads	Whole wheat (unbromated or bromated free), millet, millet- flax seed, quinoa, brown rice, buckwheat, oats, corn.	White flour products: bread, tortillas, pasta, crackers, etc.
Nuts / Seeds	Raw (not roasted in oil): almonds, walnuts, pecans, pumpkin seeds, sunflower seeds	Processed / dry roasted nuts
Fats / Oils	Cold pressed olive oil, grape seed oil, flaxseed oil, organic butter	Margarine, shortening, processed and hydrogenated oils, mayonnaise, spreads



Sugar	Stevia, raw honey, 100% maple syrup, 100% blackstrap molasses, agave	All forms of sugar, artificial sweeteners, high fructose corn syrup, rice syrup, date sugar, evaporated cane juice
Spices / condiments / others	All spices, hummus, small amount of sea salt or veggie salt	Salty foods, junk food, mayonnaise, mustard, ketchup Processed foods
Drinks	64 oz distilled or reversed osmosis water, caffeine free herbal tea	City water, bottled water containing chlorine or fluoride, coffee, tea, soda, fruit juice with sugar added

PANTRY CONVERSIONS

The following items are found in our pantry. Items on the left are found in the standard pantry; items on the right are found in a healthier pantry.

ATTENTION DIABETICS!

The foods listed below in **ALL CAPITAL LETTERS should be AVOIDED** until the doctor has instructed you it is safe to choose these foods as part of your diet. As your glucose stabilizes, you will be able to incorporate more foods.

PANTRY ITEMS	HEALTHIER PANTRY ITEMS
Baking powder	aluminum free baking powder 1t baking powder = 1/2t Cream of Tartar + 1/4t baking soda
BISCUIT MIXES	WHOLE-GRAIN* MIXES
Black tea	herbal teas
Bouillon cubes	Pure vegetable bouillon; Miso (store in refrigerator); Chicken bouillon
Canned beans	The following beans can be purchased dried: adzuki beans, black beans, black-eyed peas; garbanzo beans; great northern beans; kidney beans; lentils; lima beans; navy beans; pinto beans; split peas
Canned tuna	Fresh or frozen tuna steaks
Cereals	Use whole-grain* hot or cold cereals; avoid cereals with additives, sugar, hydrogenated fats, or white flour



PANTRY ITEMS	HEALTHIER PANTRY ITEMS
CHIPS	LOOK FOR ORGANIC, LOW-SALT, AND BAKED CHIPS; CORN OR TORTILLA CHIPS; BLUE CORN CHIPS
Coffee	herbal teas; roasted grain beverage Swiss water decaf process coffees (Be aware most commercial coffees use a chemical to get the caffeine out)
Nuts and seeds	raw, unsalted (store in the refrigerator); almonds & almond butter; cashews & cashew butter; pecans; sesame seeds & tahini; sunflower seeds; pumpkin seeds; walnuts; pine nuts
PANCAKE MIXES	WHOLE-GRAIN* MIXES
Salt	Ms. Dash varieties; sea salt (sparingly)
SALTINE CRACKERS	WHOLE GRAIN* CRACKERS WHOLE GRAIN*; RICE CAKES; HONEY GRAHAMS (WITH WHOLE GRAIN* FLOURS AND NO SUGAR)
Shortening	"Spectrum" Organic Shortening (palm oil); expeller pressed oils (keep refrigerated); olive oil; grape seed oil
Spices and herbs	all varieties sold in glass containers or bulk; avoid any sold in cans
Canned soups	instant cup 0 soups home-made soups
Soy sauce	liquid aminos
WHITE BREAD	WHOLE-GRAIN* BAGELS; WHOLE-GRAIN* BREAD; WHOLE-GRAIN* MUFFINS; WHOLE-GRAIN* PITA BREAD; WHOLE-GRAIN* TORTILLAS
WHITE FLOUR	WHOLE-WHEAT* FLOUR; WHOLE-WHEAT* PASTRY FLOUR; CORNMEAL; SPEL T FLOUR; OAT FLOUR; RICE FLOUR; BARLEY FLOUR; BUCKWHEAT;
WHITE PASTA	ARTICHOKE PASTA; VEGETABLE PASTAS; SPELT PASTA; 100% DURUM SEMOLINA PASTA. MAKE SURE THESE PRODUCTS ARE NOT ENRICHED.
WHITE RICE	ARTICHOKE PASTA; VEGETABLE PASTAS; SPELT PASTA; 100% DURUM SEMOLINA PASTA. MAKE SURE THESE PRODUCTS ARE NOT ENRICHED.



PANTRY ITEMS	HEALTHIER PANTRY ITEMS
WHITE SUGAR	RAW, UNFILTERED HONEY; MAPLE SYRUP; BROWN RICE SYRUP;
ASPARTAME(NUTRASWEET)	MOLASSES; SUCANAT; APPLESAUCE; STEVIA (Limit these sweeteners if you are on a diabetic or hypoglycemic diet with the exception of Stevia) (Stevia is preferred for Diabetics and
SACCHARIN	Hypoglycemics)
SUCRALOSE (SPLENDA)	
SORBITOL, XYLITOL	
REFRIGERATOR ITEMS	
Cheese	Goat's milk cheese or sheep's milk cheese (Feta, Romano, Cheddar, Chevre) sparingly
Eggs	Farm fresh, from grain fed chickens
FRUITS	FRESH OR FROZEN; ORGANIC, IF POSSIBLE; ALL VERIETIES only 1 for diabetic, borderline diabetic and hypoglycemic
Margarine & butter	Olive oil; sesame oil; grapeseed oil or other vegetable oil (avoid canola oil)
Meat	Organic meats (no steroid, hormones, antibiotics used)
Milk	Oat milk; rice milk; almond milk; cashew cream; raw goat's milk (from a clean source)
	Most people prefer almond milk and/or oat milk
Sauces and	Natural ketchup (sugar free)
condiments	Safflower mayonnaise
	Preservative-free salad dressings with no hydrogenated fats; preservative and sugar free mustards; low sodium salsa's; FRUIT ONLY JAMS AND JELLIES
Vegetables	Fresh or frozen; organic, if possible; all varieties

BRANDS WE USE

Brands you can feel safe with;



Amy's: www.amys.com

Glutino: www.glutino.com

Bob's Red Mill: www.bobsredmill.com

Walnut Acres: <u>www.walnutacres.com</u>

Arrowhead Mills: www.arrowheadmills.com

Cascadian Farms: wwwcfarm.com

Enjoy Life Foods (wheat and gluten free cookies, bagels, bars & more) <u>www.enjoylifefoods.com</u> or 888-50-enjoy)

Muir Glen: www.muirglen.com

udi's: www.udisglutenfree.com

It is so important to read labels. I encourage you to read the label on any product on this list before buying it. Companies change in ingredients in their products.

Product Type	Name Brand	Product Name	Preserv ative Free	Gluten Free	Sugar Free	Store Name
Baking mixes	Hogson Mill	Pancake		х		ΡW
Baking mixes	Glutino	Pancake		х		W
Baking powder	Rumford	Aluminum free	х	х	х	
Beans	Greenwise	Kidney, garbanzo, black beans, pinto	x	х	х	Р
Beans	Dried beans	varies	x	х	х	Р
Beans	West brae natural	"organic"	x		х	Р
Beans	Amy's	varies				Р
Bread	Udi's			х		Р
Bread	Rudi's			х		Р
Bread	Ezekiel					Р



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Product Type	Name Brand	Product Name	Preserv ative Free	Gluten Free	Sugar Free	Store Name
Butter	Canyon Creek Farms		x			Р
Butter	Organic Valley		х			Р
Butter	Kerry gold	butter	x		х	W- diary
Cereal	Alpen				х	Р
Cereal	Kashi	Pilaf (non GMO)			х	Р
Cereal	Baker's on Main street			х		PW
Cereal	Ezekiel				Х	Р
Cereal	Mona's		x		x	Р
Cereal	Cascadian Farms					Р
Cereal	Udi			х		ΡW
Cereal	General Mills	Chex		х		ΡW
Cereal	Uncle Sam	varies	x	х	х	W
Cereal	Erewhon	Brown rice cereal	x	х	х	W
Chips	Rice Works	Rice Chips		х	х	ΡW
Chips	Lundberg	Rice Chips		х	х	ΡW
Chips	Mediterranean	Lentil chips		х		Р
Chips	Xochitl	Corn chips	x	х	х	P WD
Chips	glutino	Chips		x		W
Chips	glutino	pretzels		x		ΡW
Coffee Sub	Pero, cafix, Roma					Р
Condiment	Buddies	Pickles dill	x	х	х	Р



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Product Type	Name Brand	Product Name	Preserv ative Free	Gluten Free	Sugar Free	Store Name
Condiment	Buddies	Sauerkraut	x	х	х	Р
Condiment	Lindsay Naturals	olives	х	x	х	ΡW
Condiment	Bragg's	ACV	x	x	х	Р
Condiment	varies	Extra virgin olive oil- 1 st cold press				PW
Condiment	vegenanise	Mayonnaise				Р
Condiment	Ojai Cook	Lemonaise	x	x	x	Р
Condiment	Louisiana	hot sauce	x	x	x	Р
Condiment	Greenwise	Organic Ketchup	x	x	x	Р
Condiment	Heinz	Organic Ketchup				W
Condiment	Greenwise	Organic Mustard	x	x	x	
Condiment	Braggs	Vinegar with Mother	x	x	х	Р
Condiment	Heinz	Vinegar with Mother	x	x	x	W
Condiment	Lemonaise					
Crackers	Kame	Rice cracker	x	x	х	Р
Crackers	Matzos	100% whole wheat	x		х	Р
Crackers	Mary's gone Crackers	Varies crackers	x	x	х	Р
Crackers	Vann's	Varies crackers		x		W
Drinks	Marinellis	Unfiltered apple juice	x	x	х	Р
Drinks	*Zevia	Zero calorie soda	Х	х	Х	Р
Drinks	Lakewood	Unfiltered cranberry	x	x	х	Р
Drinks	Lakewood	Unfiltered tart cheery	x	x	х	Р
Flour	Hodgson Mill	varies	x	some	х	Р



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Product Type	Name Brand	Product Name	Preserv ative Free	Gluten Free	Sugar Free	Store Name
Flour	Bob's Red Mill	varies	х	some	х	Р
Flour	Arrowhead	varies	х	some	х	Р
Fruit	Dole	Pineapple	х	x	х	ΡW
Fruit	Publix	pear	x	x	х	Р
Hot Cereal	Bob's Red Mill	Mighty tasty hot cereal	x	x	х	P W
Hot Cereal	Hodgson Mill	Buckwheat hot cereal	x	х	х	W
Jelly	Polaner	All fruits jelly			x	ΡW
Jelly	Smucker	Simply Fruit				W
Marinara/ Spaghetti sauce	Walnut Acres	Marinara & herbs	x	x	х	Р
Marinara/ Spaghetti sauce	Publix Premium	Pasta sauce	x	x	х	Р
Marinara/ Spaghetti sauce	Muir Glen Organic	Pasta sauce	x	x	х	W
Meat	Royal Red	Wild sockeye Salmon	x	х	х	Р
Meat	Black Top	Pink Salmon	x	x	x	W
Meat	Crown Prince	Caught in the Wild	х	x	x	Р
Meat	Grass fed Beef	Meat department	x	x	x	Р
Meat	Buffalo Meat	Meat department	x	x	х	Р
Meat	Aidell's	Chicken Meatballs	x	x		P meat
meat Lunch	Boar's head	"all natural"	x	x		P-Deli
Milk	Rice Dream, almond silk	Note: look for ones without Carageenan				ΡW
Nut Butters	MaraNatha	Cashew butter	x	х	х	W
Nut Butters	Smuckers	Organic peanut butter	x	x	х	ΡW



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Product Type	Name Brand	Product Name	Preserv ative Free	Gluten Free	Sugar Free	Store Name
Nut Butters	Laura Scudders	Organic peanut butter	х	х	х	W
Oatmeal	Greenwise	Original instant oatmeal	х		х	Р
Oatmeal	McCann's	Quick cooking Irish	х		х	Р
Pizza	Glutino			x		Р
Pizza	Udi's			x		Р
Pizza	Amy's					P W Frozen
Quinoa	Arrow Head	Organic quinoa	x	x	x	Р
Rice & Couscous	Bob's Red Mill	Brown or Wild Rice	x	x	x	
Rice & Couscous	Lundberg	Brown Rice	x	x	Х	
Salsa	Green mountain	Gringo Salsa	x	х	x	Р
Salsa	Paul Newman					W
Sauce/Dips	San-J	Tamari Soy sauce	x	х	x	Р
Sauce/Dips	Eden Organic	Tamari Soy Sauce	x	х	х	Р
Skin care/cosmetic	Tom's	Deodorant	Alumi num free			Ρ
Skin care/cosmetic	Jason	Deodorant				
Snacks		Brown Rice cakes		х	х	Р
Snacks	Kind	Nut bars		х		Р
Snacks	Cascadian	varies				W
Soup stock	Amy's Soup	Varies	x	some	х	Р
Soup stock	Imagine	Organic Chick broth	x	x	х	Р
Soup stock	Kitchen Basics		x	x	х	Р



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Product Type	Name Brand	Product Name	Preserv ative Free	Gluten Free	Sugar Free	Store Name
Spices	Simply Organic	varies				Р
Spices	Badia Organic	varies				Р
Spices	McCormick		No MSG			Р
Spices	Arora Creations		x		х	Р
Sweeteners/sugar	Stevia					ΡW
Sweeteners/sugar	Truvia					ΡW
Sweeteners/sugar	Organic Florida Crystal					P W
Tomato Paste	Publix	Tomato paste	x	x	x	Р
Tomato Paste	Greenwise	Tomato whole-paste		x	x	Р
Tomato Paste	Muir Glen	Tomato paste		x	x	W
Toothpaste	Nature's gate					Р
Toothpaste	Natural Tea Tree Oil & Neem					
Water	Publix	purified				Р
Yogurt	Cabot Greek		x	x	x	Р
Yogurt	Stonyfield		x	x	х	PW
Yogurt	Chobani		x	x	x	P W
P i	s Publix, W	is Walmart, WD	is Winr	Dixi	9	

WHAT IS GLUTEN?

Gluten is a protein found naturally in foods.



CARNES CHIROPRACTIC & WELLNESS CLINIC

Gluten can be found in numerous products. You must read labels and look for "gluten-free" on the product. Do not trust that you will be able to read the ingredients and determine if it is gluten free.

Below is a partial list of foods that could contain gluten:

Bread, including muffins, pancakes, waffles, etc. (white, wheat, rye, barley, spelt, kamut)	Packaged foods (even those labeled "wheat-free" could still have gluten)
Breading	Pasta
Cereal	Pretzels
Cakes, cookies	Seasonings
Crackers	Soups
Dips	Soy Sauce
Dressings	Packaged foods (even those labeled "wheat-free" could still have gluten)

In some people, gluten can cause inflammation, which can cause autoimmune diseases such as:

Arthritis Fibromyalgia Hashimoto's disease Irritable Bowel Syndrome Psoriasis Thyroid disease

In some people, gluten can also cause

respiratory distress (including asthma)	gastrointestinal distress (including diarrhea, constipation)
skin disorders (including eczema),	gas, bloating, reflux)
weight gain or weight loss	infertility
insomnia	fatigue and headaches (including migraines)

Gluten must be completely avoided for 3 months before any change in symptoms may be felt.

