## Cornell Cooperative Extension Saratoga County

## CARBOHYDRATE COUNTING

Carbohydrate counting is another way to maintain good blood glucose control while giving you the most flexibility in planning meals. Maintaining good blood glucose control helps prevent or delay long-term complications of diabetes. Foods are made up of 3 major components:

- Carbohydrate
- Fat
- Protein

Carbohydrates are the component of food that affects blood sugar levels the most. Keeping the amount of carbohydrate in the diet consistent will help keep blood sugar levels in control. You do not want to omit carbohydrates because they are healthy foods and provide you with vitamins, minerals and fiber. You only need to monitor how much you eat at one given time and throughout the day. The balance between the amount of carbohydrates in food and your pills or insulin determines how much your blood sugar levels go up after meals. This means you need to know what foods have carbohydrates, what average serving sizes are, and how many carbohydrates servings to eat.

Food groups that contain a significant amount of carbohydrates are the:
© Starch Group-Breads, Grains, Rice, Pasta, Cereals, \& Starchy Vegetables [15 grams]
© Fruit Group [15 grams]
© Milk Group [12 grams] (this includes fluid milk and yogurt, but not cheese)
The carbohydrates in food are measured in grams. One gram is about the weight of a paper clip. The magic number is 15 grams. This is about the amount of carbohydrates in one serving of food from the 3 food lists; Starch, Fruit \& Milk [milk only has 12 grams but close enough to round up]. You can get this information from the Food Exchange and the Nutrition Facts panel on food labels.

How many carbs you should eat varies with your suggested calorie need.

## A general rule of thumb for meal planning is:

Women 45-60 grams of carbohydrate per meal (depending on overall calorie needs)
15 grams of carbohydrate per snack (one to two a day depending on personal need and preference)
Men $60-75$ grams of carbohydrate per meal (depending on overall calorie needs)
15-30 grams of carbohydrate per snack (one to two a day depending on personal need and preference)
Work with your Registered Dietitian or Certified Diabetes Educator for a plan based on your personal needs and food preferences.

Remember, it's all about choices!

## Cornell Cooperative Extension <br> Saratoga County

## SERVING SIZES FOR DIABETES MEAL PLANNING

## STARCH LIST

## BREADS, GRAINS, RICE, PASTA \&

 CEREALS
## Cereals/Grains/Pastas

Ready to eat cereal, unsweetened Sweetened
Bran cereal (All Bran)
Bran cereal, flakes
Cooked cereals
Puffed cereal, unsweetened
Pasta, any type, cooked
Rice, white or brown, cooked
Couscous
Kasha

## Beans/Peas/Lentils

Beans, peas, lentils, all types, cooked (inc. lima beans, kidney, etc)
Baked beans, all brands

## Starchy Vegetables

Corn or peas
Corn on cob, large ear
Plaintain
Potato, baked 3 ozs.
Potato, mashed
Winter squash (ex.- acorn, butternut)
Sweet potato
Mixed vegs with corn, peas or lima
French Fries, oven baked, 2 oz
Fast food fried [+1 fat]
Most starch veg Soups [+ 1 fat ]

## Breads

Whole Wheat, white, rye, etc.
Bagel 1 ounce, small frozen
Bruegger's or any large
Diet bread, any brand [ 40 cals]
English Muffin
Hamburger or hotdog roll
Pita, 6 inch
Dinner roll, small 1ounce

All foods have about: 15 grams Carbohydrate
3 grams protein
0-1 gram Fat
80 Calories

## Snacks/ Crackers

Animal Crackers
Graham crackers- 3 small sections
Matzoh
Oyster Crackers
Popcorn, low or no fat
Pretzels
Saltines
Rice cakes, 4 inch, unsweetened
Snack chips, fat free \& baked
Biscuit, $21 / 2$ inches [ +1 fat]
Buttery Crackers, Ritz [+ 1 fat]
Dessert
Angel food cake, 1/24 cake
Brownie, unfrosted
Cake, unfrosted
Frosted
Cookie, small
Sandwich type
Donut, plain, medium
Glazed
Ice cream, regular [+ 2 fat]
Light, Low fat [+ 1 fat]
Fat free
Pudding, regular Sugar free Sherbet, sorbet Danish, $21 ⁄ 20$ oz Frozen Yogurt
8

1 sheet


1 oz
2 inch square
2 inch square
1 inch square
2
1
$3 / 4$ donut
$1 / 2$ donut
$1 / 2$ cup
$1 / 2$ cup
$1 / 2$ cup
$1 / 4$ cup
$1 / 2$ cup
$1 / 4$ cup
$1 / 2$
$1 / 2$ cup


All foods have about: 15 grams carbohydrates 60 calories

Dried Fruit
All fruit listed can be fresh, frozen or canned-packed Apples
in juice, water or lite syrup
Dates, medium
4 rings

Figs
7 halves
$21 / 2$

All canned fruit
Apple, fresh
Applesauce, unsweetened
Apricots, fresh
Banana, 5 inch
Blackberries, fresh
Cantaloupe, small 5 inches
Cubes
Cherries, large, fresh
Figs, fresh, 2 inch
Grapefruit, large
Canned segments
Grapes, fresh, small
Honeydew melon, medium
Cubes
Kiwi, large
Mango, fresh, small
Nectarine, fresh 2 inch
Orange, fresh $21 / 2$ inch
Papaya, fresh
Peach, fresh, $23 / 4$ inch
Pear, fresh, small
Persimmon, medium
Pineapple, fresh
Plum, fresh, 2 inch
Pomegranate, fresh
Raspberries
Strawberries
Tangerine, fresh, $2 \frac{1}{2}$ inch
Watermelon, fresh, cubed
$1 / 2$ cup
1 medium
$1 / 2$ cup
4 medium
1
$3 / 4$ cup
$1 / 3$ melon
1 cup
12
2
$1 / 2$
$3 / 4$ cup
15
1/8 melon
1 cup
1
$1 / 2$
1
1
1 cup
1
1
2
$3 / 4$ cup
1
$1 / 2$
1 cup
$11 / 4$ cup
1
$11 / 4$ cup



All foods have about: 12 grams carbohydrates
8 grams protein
Calories vary depending on fat

## Low \& Fat Free Dairy

Have about 90 calories \& small amount fat per serving

Fat free milk
1\% milk
Buttermilk
Dry Nonfat milk
Yogurt, plain, nonfat
Yogurt, nonfat artificially Sweetened
Hot cocoa, artificially
Sweetened

1 cup
1 cup
1 cup
1/3 cup
1 cup
1 cup
1 cup

## Reduced Fat Dairy

Have about 120 calories \& about 5 grams fat per serving 2\% milk
Yogurt, plain, low fat
Yogurt, low fat, artificially
Sweetened

## High Fat Dairy

Have about 150 calories \& about 8 grams fat per serving

Whole milk
Evaporated whole milk
Yogurt, plain
Yogurt, low fat with fruit
$1 / 2$ cup
1 cup
1/2 cup

MILK COMPARISON

| TYPE | FAT | CALORIES |
| :--- | :--- | :--- |
| Fat Free Milk | Trace | 90 |
| $1 \%$ Milk | 1 gram | 100 |
| $2 \%$ Milk | 5 grams | 120 |
| Whole Milk | 8 grams | 150 |

\& sugar sweetened (about 250 calories)

## VEGETABLE LIST <br> Non-starchy vegetables

All vegetable portions are the same
$1 / 2$ cup cooked
1 cup raw
This includes all following vegetables:
Artichokes
Asparagus
Bean sprouts
Beets


Broccoli
Cabbage
Carrots
Cauliflower
Celery
Cucumber
Eggplant
Greens, all varieties including collard, turnip, kale,
escarole
Green Beans
Kohlrabi
Leeks
Mushrooms
Okra
Onions
Peppers


Rutabaga
Salad Greens, all types
Sauerkraut
Snow peas
Spinach
Summer squash
Tomatoes \& Tomato Sauce
Turnips
Zucchini
Water chestnuts

| Tomato juice | $1 / 2$ cup |
| :--- | ---: |
| Vegetable juice | $1 / 2$ cup |

