Fantastic Fiber

Fiber, also called bulk or roughage, is a component of food that helps digestion and is found in two forms. It can be either soluble or insoluble. Soluble fiber is partially digested in the body. Insoluble fiber is not digested by the body. Both forms of fiber have specific health benefits.

Soluble fiber has been shown to reduce Low Density Lipoprotein (bad) cholesterol levels and decrease your risk for heart disease.

Insoluble fiber is shown to improve the speed at which food moves through the body and decreases the risk of heart disease. It helps you feel fuller longer, causing you to

eat less. Common examples of soluble fiber include: oat bran, rice bran, beans, barley, citrus fruits, apples, oatmeal



peas



strawberries



Common examples of insoluble fiber include: whole wheat breads, wheat cereals, wheat bran, barley, other grains, beets, Brussels sprouts, turnips, apple skin,

Rice



Cauliflower



Rye



Boys should have about 38 grams of fiber per day, while girls should aim to have about 25 grams of fiber daily. Eating whole grain cereals and breads and fruit with skin is the best way to get your Fantastic Fiber!



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Beth Kalicki

Heli J. Roy, PhD, RD

Division of Education

Phillip Brantley, PhD, Director

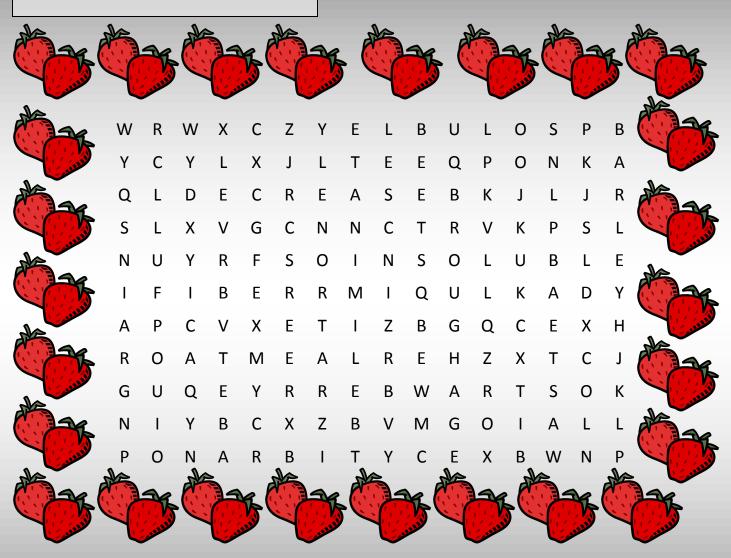
Pennington Biomedical Research Center

Steven Heymsfield, MD, Executive Director

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Pennington Biomedical Research Center
9400 Perkins Road
Baton Rouge, LA 70808
www.pbrc.edu



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OATMEAL

ELIMINATE	SOLUBLE	FIBER	RICE
STRAWBERRY	INSOLUBLE	BULK	BEETS
DECREASE	BRAN	RYE	FULL
ROUGHAGE	GRAINS	LDL	

BEANS

BARLEY