

# **PROTEIN**

Proteins are building blocks to building muscle. Eating a diet rich in protein can help maintain healthy muscles, bones & connective tissue. If you want to build muscle & drop body fat you should increase your protein intake and make sure you have it in each meal or snack!

MEAT			
Food	Portion Size	Protein Content	
Beef Steak	175g	42g	
Lamb	190g	<b>44</b> g	
Pork Steak	100g	30g	
Chicken Breast	120g	37g	
Turkey	150g	25g	
Biltong	30g	15g	
FISH (2-3 Portions a week)			
Salmon	100g	23g	
Cod Fillet	125g	23g	
Prawns	160g	29g	
DAIRY			
Cottage Cheese	225g (carton)	13g	
Greek Yoghurt	250g (1/2 carton)	25g	
Milk	400ml	20g	
Eggs	3	<b>1</b> 8g	

Regular protein is very important to help you gain muscle mass!

### Portion Size

One palm of protein per meal.





# **CARBOHYDRATES**

Carbohydrates are foods that provide both slow and fast energy. To play sports such as rugby you heavily rely on carbohydrates to fuel your matches and hard training. They are also important to fuel growth and brain function!

#### **AVOID CARBS**

Before light training, in the evening before a light day

#### MODERATE CARBS

If goal is fat loss.
Moderate intensity
session.
Snacks on fuel up
day

#### **USE CARBS**

Before a hard session. Post workout & fitness. Day before a game

Suitable Carb Options		
Porridge	Quinoa	
Granola (homemade)	White Potatoes	
Rice	Sweet Potatoes	
Noodles	Seed Breads	
Couscous	Fruit & Root Veg	

## Portion Size

One fist of carbs per meal.





# **FATS**

Offer slow release energy and are vital for many body processes and cell structures. Good fats are very high in calories so should only be enjoyed in moderation.

#### THE GOOD



#### **MONO & POLY UNSATURATED FATS**

Avocado, raw nuts, organic nut butter, free range eggs & lean meats. Oily fish e.g. salmon, mackerel & tuna

#### **THE BAD**



#### **SATURATED FATS**

Cheese, lard, butter, fatty cuts of red meat. Any fats that are solid at room temperature.

#### **THE UGLY**



#### **TRANS FATS**

Preservatives created in the processing of foods to increase shelf life. Found in shop bought cookies, pies, cakes etc.

## Portion Size

One thumb of good fats per meal





# FRUIT & VEG

Simple rule of thumb is to include a variety of fruit an veg at all meals and snacks. Rich in natural sugars, minerals and vitamins

GREEN	Digestive health, healthy eyes & improved immune function.
YELLOW	Improved heart health, decreased blood pressure & healthy skin.
PURPLE	Improved heart health & improved brain function.
RED	Reduced blood pressure, improved skin & cell health.
WHITE	Improved digestive health & immune function

## Portion Size

No set size, just eat as much as you want!





## SUPPLEMENT SAFETY

As a player of UBRFC, you could be randomly tested at any point by BUCS. You are 100% responsible for any substances present in your samples. Violations carry bans of up to 4 years from all training, coaching and matches.





# IGNORANCE IS NOT AN EXCUSE; IT IS YOUR BODY & YOUR RESPONSIBILITY.

#### **AS A RULE**

If we the product is not recommend, sourced, or informed sport then **DO NOT USE IT!**