


Nutrition for Runners



FURMAN INSTITUTE OF RUNNING & SCIENTIFIC TRAINING

FIRST

The 5 Biggest Nutritional Mistakes Runners Make

- ◆ Excess hydrating
 - ◆ Too much simple sugar
 - ◆ Training on too few calories
 - ◆ Not consuming enough calories after workouts
 - ◆ Swayed by the “magic bullet”
- 
- A silhouette of a runner in a starting crouch on a track, positioned on the left side of the slide. The runner is wearing a dark singlet and shorts, and is in a low, forward-leaning position with hands on the ground and feet on the starting blocks. The background is a warm orange gradient with curved lines.

Essential Nutrients

categorized as

1. **MACRO**nutrients (fuel nutrients)

2. **MICRO**nutrients

3. **Water**



MACROnutrients

Carbohydrates

- ❖ energy source
- ❖ cell maintenance
- ❖ heat production
- ❖ regulate fat
- ❖ help metabolize protein

Protein

- build & repair tissue (muscles, organs, bones)
- work with enzymes
- work with antibodies
- work with hormones
- maintain body fluid balance
- source of energy (limited)

Fat

- ✓ as a source of energy
- ✓ to transport fat soluble vitamins (A,D,E,K)
- ✓ supply essential fatty acids
- ✓ thermal regulation
- ✓ cell membranes



MICRONutrients

Vitamins and Minerals

substances essential for normal body metabolism, growth, and development; required in very small amounts to help chemical reactions; help regulate body functions

- regulate muscular and nervous tissue excitability
- regulate blood clotting
- regulate normal heart rhythm
- maintain water balance
- maintain acid-base balance

Vitamins - organic substances

- humans need 13 vitamins

Minerals - inorganic compounds

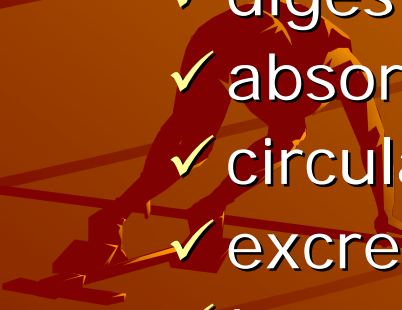
- 17 essential minerals

Water

The most important nutrient in the chemistry and function of the human body


Involved in every vital body process

- ✓ digestion
- ✓ absorption
- ✓ circulation
- ✓ excretion
- ✓ transportation
- ✓ temperature regulation



Fluid First

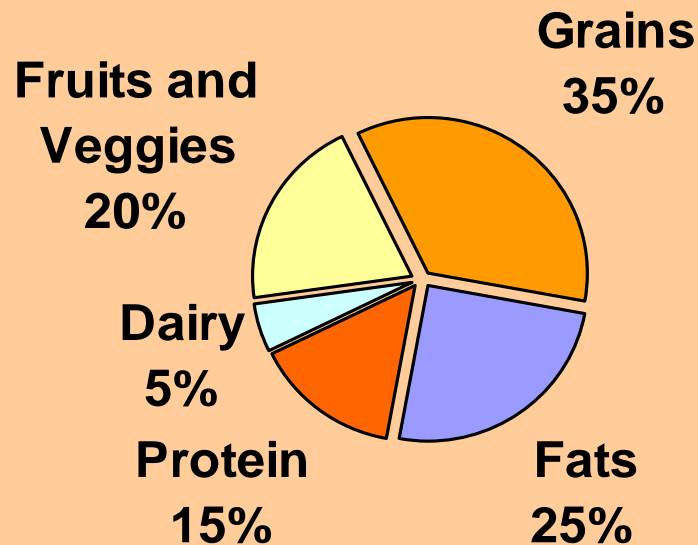
daily hydration essentials

- ◆ The importance of water and daily hydration strategies
 - ◆ Sweat and dehydration
 - ◆ Electrolytes
 - ◆ Diuretics
 - ◆ Hyponatremia
- 

The Daily Training Diet

- ◆ The importance of your daily diet
 - Variety, moderation, balance, & quality

Suggestion for balancing a sports diet



Learn about nutrition and how to read and interpret food labels (See Figure 1).

Creating the Optimal Training Diet

Serving Recommendations for Various Calorie Levels

	~1,800	~2,200	~2,500	~ 2,800	~ 3,300	~ 3,800	~4,200
Grains	8	9	11	14	18	22	24
Veggies	3	4	4	5	6	6	7
Fruit	3	3	3	4	5	5	6
Dairy	3	3	4	4	4	5	5
Meat	2	3	3	3-4	4-5	5	6
Fats Oils Sweets	No recommendations. Enjoy foods from this category if you can afford the Calories after eating the recommended servings from the five food groups						

The Daily Training Diet

◆ Sources of Carbohydrates

- Grains, breads, cereals, rice & pasta
- Fruits and fruit juices
- vegetables

◆ Sources of Protein

- Milk and yogurt
- Meat, poultry, fish, cheese & eggs
- Soy, dried beans & lentils

◆ Sources of Fat

- Fat, oils, nuts & seeds

The Daily Training Diet

simple suggestions for stocking your kitchen

For the Frig

- ◆ Fresh fruit
- ◆ Fresh veggies
- ◆ Juices
- ◆ Milk
- ◆ Jogurt
- ◆ Eggs
- ◆ Reduced fat cheese
- ◆ Pre-washed salad greens
- ◆ Mini carrots
- ◆ Oranges, apples, bananas
- ◆ Lean deli meats
- ◆ Fresh pasta
- ◆ Soy and rice milk
- ◆ Sauces and condiments
- ◆ Salsa

For the Freezer

- ◆ Chicken tenders
- ◆ Lean ground beef
- ◆ Lean pork filets
- ◆ Cubed meat for stir-fry
- ◆ Soy & garden burgers
- ◆ TVP
- ◆ Variety of breads
- ◆ Waffles
- ◆ English muffins
- ◆ Muffins
- ◆ Tortillas
- ◆ Frozen veggies
- ◆ Stir-fry mixes
- ◆ Frozen fruit
- ◆ Per-cooked pasta
- ◆ Egg substitute

For the Pantry

- ◆ Pasta
- ◆ Rice
- ◆ Couscous
- ◆ Pilaf
- ◆ Canned beans
- ◆ Canned tuna
- ◆ Peanut butter
- ◆ Instant stuffing mixes
- ◆ Low fat crackers
- ◆ Variety of cold cereals
- ◆ Oatmeal
- ◆ Dried fruit
- ◆ Granola bars
- ◆ Canned soup
- ◆ Nuts and seeds
- ◆ Pretzels
- ◆ Fig newtons
- ◆ Seasoning mixes
- ◆ Instant soup

Nutrients for Optimal Performance

a balance of supply and demand

Supply

Demand

<u>Body Fuel Stores</u>	<u>Calories</u>
Carbohydrate Stores	
Blood glucose	80
Liver glycogen	400
Muscle glycogen	1,400-1,800
Fat Stores	
blood fatty acids	7
Serum triglycerides	75
muscle triglycerides	2,700
adipose tissue triglycerides	80,000
Protein Stores	
muscle protein	30,000

Nutrients for Optimal Performance

a balance of supply and demand

◆ Carbohydrate (60% of total calories)

- Training 1 hour a day – 3 grams per pound of body weight
- Training 2 hours a day – 4 grams per pound of body weight
- Training 3 hours a day – 5 grams per pound of body weight

◆ Protein (15% of total calories)

- 0.55 to 0.75 grams per pound of body weight

◆ Fat (25% of total calories)

- Approximately 0.5 grams per pound of body weight

Nutrients for Optimal Performance

a balance of supply and demand

Use the numbers of grams derived to estimate daily caloric needs:

Grams of carbohydrate x 4 Calories/gram

+

Grams of protein x 4 Calories/gram

+

Grams of fat x 9 Calories /gram

= estimated total daily calories



Nutrients for Optimal Performance

Example

Estimated daily caloric needs of a 150 pound runner

◆ Carbohydrate

– Training 1 hour a day – 3 grams per pound of body weight

3 grams / pound x 150 lbs = 450 grams of carbohydrate

450 grams of carbohydrate x 4 Calories/gram = **1800 carbo Calories**

◆ Protein

– 0.55 to 0.75 grams per pound of body weight

0.75 grams / pound x 150 lbs = 112 grams of protein

112 grams of protein x 4 Calories/gram = **448 protein Calories**

◆ Fat

– Approximately 0.5 grams per pound of body weight

0.5 grams / pound x 150 lbs = 75 grams of fat

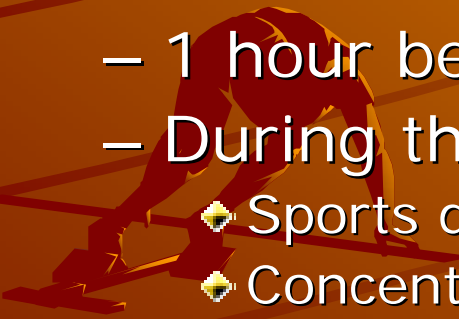
75 grams of fat x 9 Calories/gram = **675 fat Calories**

estimated total daily calories = 2923 Calories

Eating for Training and Competition

timing matters

- ◆ Nutrition before training and competition
- ◆ Carbohydrate loading
- ◆ The day before the event
- ◆ The day of the event
 - 3 to 4 hours before exercise
 - 1 hour before exercise
 - During the event
 - ◆ Sports drinks vs. water
 - ◆ Concentration
 - ◆ Volume of fluid
 - ◆ Intestinal absorption
 - ◆ Timing of consumption
 - ◆ Form



Eating for Optimal Recovery

do it quickly

- ◆ Rehydrate: Remember fluids first
- ◆ Replenish Carbohydrates - the recovery fuel
 - Consume high glycemic carbs immediately after workouts
- ◆ Protein for recovery



Weight and Body Composition

becoming lean and strong

- ◆ Body composition and performance
- ◆ Changing your body composition
 - Strategies for losing weight
 - Strategies for gaining weight
- ◆ Disordered eating



Do Sport Nutrition Products Fit in a Healthy Diet?

- ◆ Real food vs. Engineered food
- ◆ Fill in or round out your diet with energy products but don't make them the main part of it.

Practical Uses for Sports Nutrition Products

Sports Drinks

- ◆ Consume 16-24 oz. in the hour before exercise

- ◆ Consume 4-8 oz every 15-20 min. during exercise

- ◆ Consume after exercise with a more concentrated Carbo source

Sports Gels

- ◆ Consume 1 packet in the hour prior to workout

- ◆ Consume 1 packet with 20 oz. of water during exercise when well hydrated

Sports Bars

- ◆ Consume as part of pre-exercise meal

- ◆ Consume in the hour before racing if tolerated

- ◆ Consume as part of immediate post-exercise recovery nutrition plan

High Carbo Energy Drinks

- ◆ Consume 16-32 oz. 1-2 hours prior to exercise

- ◆ Consume for post-exercise recovery

Supplements and Ergogenic Aids

Do they help? Are they Safe? Are they legal?

- ◆ Arginine, Lysine, Ornithine
- ◆ BCAA
- ◆ Bicarbonate
- ◆ Caffeine
- ◆ Carnitine
- ◆ Chondroitin Sulfate
- ◆ Chromium
- ◆ Cijuiwa
- ◆ Colostrum
- ◆ Co-Q10
- ◆ Creatine
- ◆ DMG
- ◆ Energy Bars
- ◆ Energy Gels
- ◆ Fluid Replacement Drinks
- ◆ Ginseng
- ◆ Glucosamine
- ◆ Glutamine
- ◆ Glycerol
- ◆ HMB
- ◆ MCTs
- ◆ Phosphate
- ◆ Phosphatidylserine
- ◆ Polylactate
- ◆ Pyruvate
- ◆ Ribose
- ◆ Sodium Citrate

FIRST

Discussion ?
Comments ?
Q & A



Thank You