

Food Focus: Summer School

Blueberries 101

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Nature's #1 Antioxidant Fruit

Antioxidants protect against oxidative cell damage by destroying the body's <u>free radicals</u> (unstable oxygen molecules linked to conditions like cancer &

Alzheimer's disease and the aging process).



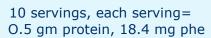
Lower in protein & phe; High in fiber!

Blueberry Sorbe

- 4 cups fresh or thawed frozen blueberries
- 1 can (6 ozs) frozen apple juice concentrate

In a food processor or blender, combine blueberries and apple juice concentrate; blend until liquefied. Pour into an 11X 17-inch baking pan. Cover and freeze until firm around the edges, about 2 hours.

With a heavy spoon, break frozen mixture into pieces. In a food processor or blender container, place mixture and blend until smooth but not completely melted. Spoon into a 9X5-inch loaf pan; cover and freeze until firm. Serve within a few days. www.wildberries.com





☑ Promotes Anti-Aging

Blueberries contain anthocyanins, blue-red pigments, that improve the vascular system, enhance the effects of Vitamin C, and stabilize the collagen matrix.

Pterostilbene and ellagic acid, antioxidants found in blueberries, fight cancer, prevent heart disease & may help reduce cholesterol.

Improves nighttime vision and protects against macular degeneration.

☑ Improves Brain Functions

May reduce the effects of age-related conditions such as Alzheimer's disease; could improve learning capacity and motor skills.

- ☑ Protects Brain From Damage After a Stroke
- **☑** Helps Prevent Urinary Tract Infections

Blueberries contain *proanthocyanidin* which prevents the bacteria responsible for urinary tract infections from attaching to the bladder wall.



Extra Credit:

July is National Blueberry Month



Ways to "get blueberries" fast:

- Frozen blueberries are ready to eat at once
- Mix into low protein pancakes or muffins
- Add to low protein cereals and salads
- Use as a topping or summer treat!



<u>Prepared by</u>: Jacqueline Fisher, Medical Dietetic Student -The Ohio State University, Copyright, 2005