Mayo Clinic Minute

Breaking down calories

| Video | Audio | | |
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| | You see them counted on food labels and now on restaurant menus. | | |
| | But do you know what calories actually are? | | |
| 00:01:56 | "A calorie is a unit of energy. It is | | |
| Anya Guy | calculated for various types of foods, more so in the categories of calories | | |
| Nutrition Services | from carbohydrates, protein and fat." | | |
| Mayo Clinic | | | |
| | Anya Guy, a Mayo Clinic dietitian, says calories are all technically the same. | | |
| | "In the laws of science, yes, all calories are created equal, but our body breaks down carbohydrates, protein and fat very differently." | | |
| | And, while a thousand calories from a fast food burger and fries are technically the same as a thousand calories from lean meats, fruits and vegetables, Guy says there are other health implications you should consider when picking which foods to eat. | | |
| 00:05:15 | "I recommend the majority of your calories come from unprocessed or minimally processed whole foods since the quality of your calories can impact your weight and your overall health." | | |
| | And, while everyone's calorie requirements are different, getting 2,000 calories a day from lean chicken, whole grains, fruits and vegetables is going to keep you healthier than getting 2,000 calories a day from processed foods that are high in sugar and saturated fats. For the Mayo Clinic News Network, I'm lan Roth. | | |