WHAT'S FAT GOT TO DO WITH IT?

	TYPES OF FAT IN FOODS	What it does to
	(and some food sources)	your blood fats
	Best Choices - Use in Moderation OMEGA-3 FAT Fish: (especially fatty fish such as mackerel, sardines, salmon, herring, trout), seafood, omega-3 eggs, wild game (grass fed). Oils: canola, flax, hemp seed. Nuts and Seeds: walnuts, pumpkin seeds, ground or crushed flaxseed. Soybean products, non-hydrogenated margarines (made with above oils).	Decreases triglycerides (fish sources only) May improve HDL (good cholesterol) Thins the blood
	MONOUNSATURATED FAT Fish and seafood. Oils: olive, canola, peanut, and sesame. Nuts: almonds, cashews, chestnuts, hazelnuts, macadamias, pecans, pistachios, and their butters. Olives, avocado, mayonnaise, sesame seeds, non-hydrogenated margarines (made with above oils).	Decreases LDL (bad cholesterol) May improve HDL (good cholesterol)
:	Use in Small Amounts	
	OMEGA-6 FAT, OMEGA-9 FAT (PolyUNsaturated Fat) Oils: Grapeseed, corn, safflower, sunflower, soybean, cottonseed. Sunflower seeds, wheat germ, non-hydrogenated margarines (made with these oils).	Decreases LDL (bad cholesterol) May decrease HDL (good cholesterol)
	Limit	
	SATURATED FAT Meat (fresh or processed), dark poultry meat (fresh or processed); poultry skin, high fat dairy products, egg yolk, butter, lard (beef tallow), hydrogenated oils. Tropical oils: palm oil, palm kernel oil, coconut oil. Bakery products (made with butter), potato chips, chocolate.	Increases LDL (bad cholesterol) Increases HDL (good cholesterol)
-	Avoid	
	TRANS FAT Partially hydrogenated vegetable oil, vegetable oil shortening. Deep fried foods, fast foods. Some packaged foods: some cookies, crackers, potato chips, convenience foods, commercial baked goods, hydrogenated margarines, candy bars. Note: natural trans fats found in the milk and meat of ruminant animals, such as dairy cattle, beef cattle, goats and sheep are not harmful.	Increases LDL (bad cholesterol) Decreases HDL (good cholesterol)