

# Tony Ferguson Meal Replacements

Your meals include a Tony Ferguson Meal Replacement and we have a variety of options to choose from.

While all of the meal replacement options will ensure you maintain optimal nutrition, each has its own unique features which can help you achieve your personal goals. If you're struggling to decide which option is right for you, use the guide on the right to help you choose.

You can also use all of the meal replacement options interchangeably. You can choose your meal replacement option for each meal, every day.

**1 Tony Ferguson Meal Replacement is equal to:**



2 scoops of any Tony Ferguson Shake

**OR**

1 Tony Ferguson Munch Bar



## Tony Ferguson Munch Bar

The Tony Ferguson Munch Bars offer some texture and a range of new flavours for your meal plan.

The Munch Bars are high in protein and low in carbohydrates.



## Tony Ferguson GO Shake

The Tony Ferguson Go Shake is one of the more affordable shake options offering a longterm cost benefit.

Tony Ferguson Go Shake offers a balance between protein and carbohydrate; and is low in fat.



## Tony Ferguson PRO Shake

The Tony Ferguson Pro Shake is our premium meal solution.

It is high in protein; and low in carbohydrates and fat.

The Pro Shake contains no added sugar and is naturally gluten free.



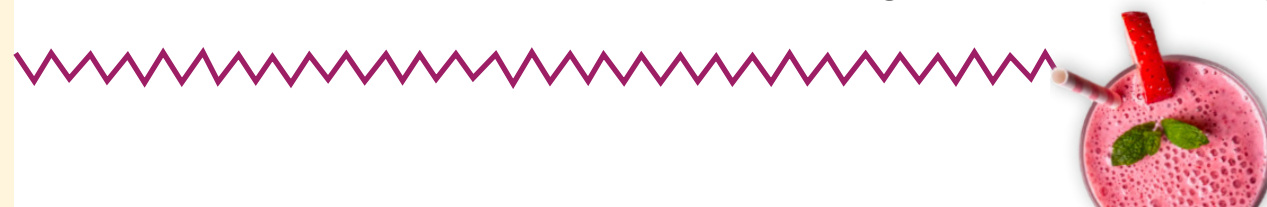
## Tony Ferguson VEGAN Shake

The Tony Ferguson Vegan Shake is a plant-based meal solution.

It is high in protein and dietary fibre; and low in carbohydrates and fat.

The Vegan Shake contains no added sugar and is naturally gluten free.

Tony Ferguson



## FRUIT

Try to consume seasonal fruits. The weight given for fruits below is the total weight including the skin, core, seeds, rind, etc. (weigh before removing if using weight).

### OPTIONS INCLUDE:

FOOD	SERVING SIZE: ONE PORTION
Apple	1 small apple (120g)
Banana	1 extra small banana (120g)
Peach	1 medium peach (180g)
Nectarine	1 small nectarine (150g)
Plum	1 medium / 2 small plums (150g)
Apricots	4 small (165g)
Pear	1/2 large pear (120g)
Mango	1/2 small fruit (165g) or 1/2 cup
Papaya	1/2 small fruit (240g) or 1 cup
Pineapple	3/4 cup
Orange	1 small / 1/2 large orange (195g)
Soft citrus fruit	1 medium / 2 extra small (240g)
Grapefruit	1/2 large grapefruit (330g)
Grapes	17 small grapes / 8 large grapes (90g)
Kiwi	1 kiwi (105g)
Strawberries	1 1/4 cup whole berries

Blackberries	3/4 cup whole berries
Blueberries	3/4 cup whole berries
Raspberries	1 cup whole berries
Cherries	12 fresh cherries (90g)
Cantaloupe	1/3 small melon or 1 cup cubed (330g)
Honeydew melon	1 slice or 1 cup cubed (300g)
Watermelon	1 slice or 1 1/4 cup (400g)
Fruit salad	1/2 cup (fresh fruit only)
Dates	3 fresh dates
Figs	2 medium figs, fresh (105g)
Dried fruit	2 Tbsp

*Note: Ideally, whole fruit should be eaten rather than drinking fruit juice, but if fruit juice is consumed only 1/3 cup (83ml) can be used per day in place of one fruit portion. This can be diluted with water to make up a full cup. If fruit juice is used, it should be freshly squeezed 100% fruit juice or home squeezed juice.*



## NON-STARCHY VEGETABLES

Try to consume seasonal vegetables. Potatoes, sweet potatoes, pumpkin, butternut, peas, corn and mixed vegetables containing peas and / or corn are considered as starch - **not a non-starchy vegetable**.



### PORTION SIZE FOR ALL NON-STARCHY VEGETABLES:

FOOD	SERVING SIZE: ONE PORTION
Raw vegetables	1 cup
Cooked vegetables	1/2 cup

### NON-STARCHY VEGETABLES INCLUDE:

1.	Amaranth
2.	Artichokes
3.	Asparagus
4.	Bamboo shoots
5.	Beans, fresh (green beans)
6.	Bean sprouts
7.	Beetroot

8.	Broccoli
9.	Brussels sprouts
10.	Cabbage
11.	Carrots
12.	Cauliflower
13.	Celery
14.	Cucumber
15.	Eggplant / aubergine
16.	Green onion
17.	Leeks
18.	Lettuce (all salad greens)
19.	Mixed vegetables (without corn or peas)
20.	Mushrooms
21.	Okra
22.	Onions
23.	Pea pods: snap peas / mange tout
24.	Peppers (all varieties)
25.	Radishes
26.	Sauerkraut
27.	Spinach
28.	Swiss chard

29.	Tomato
30.	Turnips
31.	Zucchini / baby marrow

## PROTEIN

Traditionally, protein is considered in terms of low-fat protein, medium-fat protein or high-fat protein. In your menu, medium-fat protein is given at dinner. This is a combination of a low-fat protein + the additional good fat used in your cooking preparation (approximately 1 tsp. oil).

High-fat proteins should be largely avoided, but can be used once per week, if desired.



## PORTION SIZE FOR PROTEIN

As a general rule of thumb, all serves are palm-sized, meaning the size and thickness of your own palm not including your fingers. The average weight of a serve is 220g for males and 120g for females.

FOOD	FEMALES	MALES
*Beef	120g	220g
*Lamb	120g	220g
*Veal (lean & fat trimmed)	120g	220g
Pork (lean & fat trimmed)	120g	220g
Chicken (skin & bones removed)	120g	220g
Turkey (skin & bones removed)	120g	220g
Fresh Fish	120g	220g
**Sliced meat (e.g.lean ham, turkey)	120g	220g
Prawns or Oysters	1 cup	1 1/2 cups
Crab	1 1/2 cups	2 cups
Large Eggs	2 eggs	2 eggs + 1/2 another protein



## VEGETARIAN PROTEIN OPTIONS

FOOD	FEMALES	MALES
Large Eggs	2 eggs	2 eggs + 1/2 another protein
*Low Fat Cottage / Ricotta Cheese	150g	200g
Plain Tofu (preferably firm)	150g	250g
Plain Tempeh	150g	200g
Soy Sausages	2 sausages	3 sausages
Soy Fillets	2 fillets	3 fillets
Soy Burgers	1 burger	2 burgers

If none of these options appeal to you, then use the guidelines below to help you shop for alternative vegetarian protein options.

Remember to also check the ingredient lists to ensure they do not contain any of the foods that are not recommended on the plan.

MACRONUTRIENT	FEMALES	MALES
Energy	600-1200 KJ / 145-285 Kcal	1200-2000 KJ / 285-480 Kcal
Carbohydrate	10g or less	15g or less
Protein	At least 15g	At least 25g
Fat	10g or less	15g or less

