# The Bittersweet Truth About

# SUGAR

The Good. The Bad & The Ugly Reality About The Sugar You Are Consuming





# Preface

Sugar is found in almost every food.

Some say that sugar is, hands down, the worst ingredient in modern-day diet.

Some say that sugar can be as addictive as cocaine.

Studies have shown that consuming too much sugar over time can lead to chronic inflammation, type II diabetes, increased cancers, increased aging, and heart disease.

So what's the truth about sugar? Is it really that bad for you? Can you be addicted to it? What should you do? How much is too much? What alternatives are there?

Knowing what you are putting into your body is crucial when it comes to sugar.

Moderation is the key.

You see, not all sugar is created equal.

Some foods have much more than their fair share of sugars and other additives. The trick is knowing where these hidden pitfalls can be found.

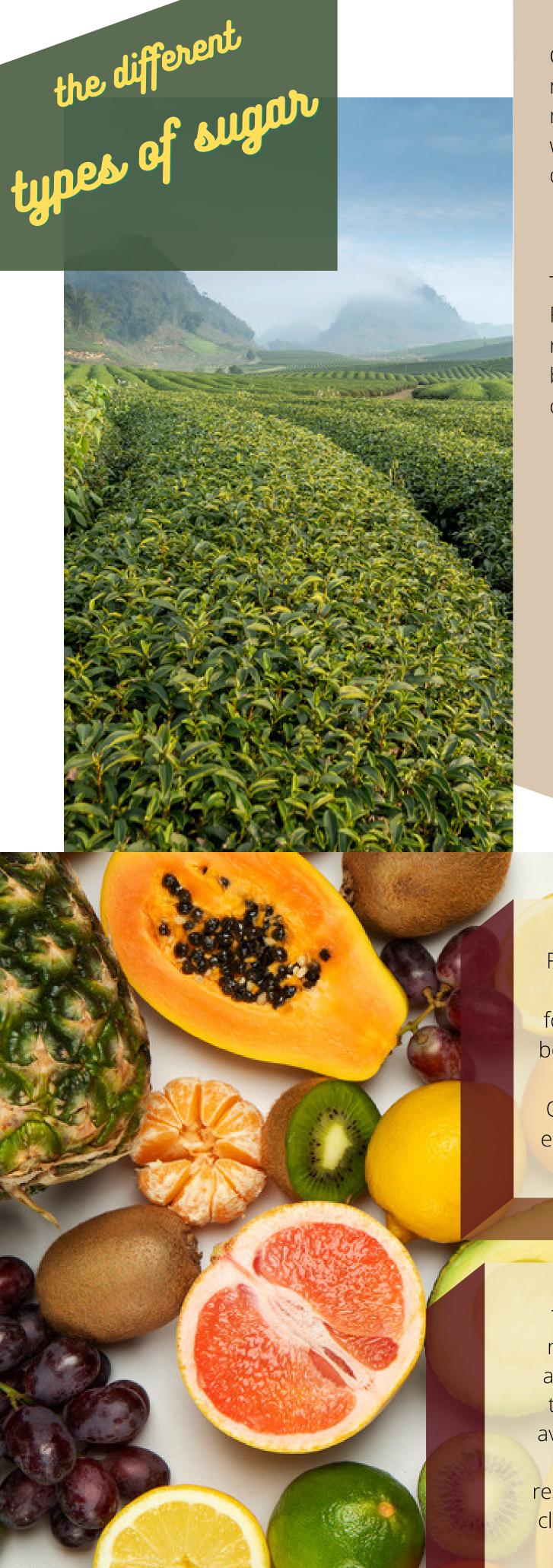
Let's take a look at some of the biggest downsides of eating too much sugar, the surprising place that sugar hides as well as tips on how to cut back without feeling deprived.



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Cocoa leaves were used for centuries in their natural state to chew on or to make tea. This was normal and there were no issues. But, then they were highly processed and turned into a dangerous and addictive drug known as cocaine.

The innocent poppy flower suffered the same fate. Formerly a safe and effective tea, often used for relaxation and pain, it got super-processed and became a powerful, dangerous and addictive opiate.

Sugar first starts out as sugar cane - a healthy stalking plant. Used in its natural form you can't consume enough to make you sick. But superconcentrated and processed it becomes like a drug. In fact, with lab rats, sugar outperformed cocaine as the drug of choice.

It's important to know that there are various types of sugar, some natural and some very processed - to the point that even if they started natural, they are no longer natural.

#### **Fructose**

Fructose is derived from fruit - it's gone through processing that makes it a highly-concentrated form of sugar. This type of fructose should really be called "industrial fructose". Eating fructose from natural fruit is safe and should not be avoided. Once processed, though, it becomes something else entirely and causes a lot of health problems.

# Glucose

This is sugar that's in your blood. You get it from natural plant foods such as carbohydrates, fruits, and vegetables, especially starchy ones. It's one of the most important medications and very readily available in nature. It supplies almost all the energy to the brain. It's important for metabolic health, respiration and more. If you want to be able to think clearly, you must have the right amount of glucose. Glucose is created industrially by using starchy plants like corn, rice, wheat, and other ingredients.

# Lactose

Found in milk, it's made from galactose and glucose. Industrially it's produced as a byproduct of the dairy industry. Most humans produce lactase to help digest this type of sugar far into adulthood. But some people, especially from eastern and south-eastern Asia and some parts of Africa cannot properly digest this type of sugar in adulthood.



#### Maltose

This sugar is found in the germination process as the seeds break down their starch stores for food to sprout and grow. This type of sugar can cause many intolerances as well as weight gain, kidney stones and more. However, eating it in its natural form such as in sweet potatoes, soybeans, barley and wheat (other than those who suffer from celiac) is healthy.

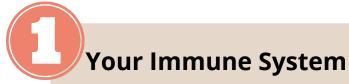


This type of sugar comes from cane and beets.

Modern processing can make it look just like table sugar. Before it's been processed it has a lot of health benefits, vitamins, and minerals.

Honey is mostly fructose and glucose with trace amounts of sucrose.

As you see, most sugars start in a very natural state and aren't bad in their natural and most whole form until they undergo super-processing. It's the super-processing that's bad for you, because it makes natural sugars into highly addictive drug-like substances.



If you consume too much processed sugar you can reduce your ability to kill germs inside your body. It doesn't take much, either. Just two sodas can stop the ability to fight off that flu bug and lead to falling ill. When it comes to health, including dental health, avoiding added sugar can boost your immunity exponentially.



#### **Empty Calories**

The fact is, processed sugar has no health benefits whatsoever. Therefore, when you eat sugary meals, you're eating empty calories that will cause weight gain. The fact that sugar is often combined with fat and salt will make the effects even worse. It's better to avoid added sugar when you can.



# **Causes High Blood Triglyceride Levels**

There are no symptoms for high blood triglyceride levels. The only way to know if you have high triglycerides is by getting a blood test. It's usually part of your overall cholesterol test.



#### **Mineral Balance**

If you have trouble sleeping at night, are constipated and having other problems, you could be having trouble with your mineral balance. If you eat a lot of sugar, you are likely depleting your magnesium stores to process all of it. Plus, you will lose more chromium through your urine if you eat a lot of sugar.



# **Elevated Insulin Responses**

When your insulin response is healthy, your cells will release the right amount of insulin. But, if you regularly consume sugar, especially in "overdose" amounts, your body will become confused about when to release insulin and when not to.



# Contributes to Hyperactivity

There are studies that show sugar does cause hyperactivity and sugar doesn't cause it. You must remember that any drug can affect one human one way, and another human another way. But, parents often report problems with hyperactivity in their child after consuming too much sugar. You can't ignore the possibility.

# 13 Reasons

Sugar Is Bad for You



#### **Behavior Problems**

Every parent on the planet will tell you that sugar and lack of sugar can affect their child's behavior. If a child is hungry and their blood sugar is low, they will be sleepy and grumpy. If a child has an overdose of sugar, they will become agitated and animated. The key to better behavior is blood sugar balance.



# Damages Cells and Tissues

The tissue in your eyes, kidneys, nerves and more seem to carry sugar a lot longer than other organs. This means that the body can suffer damage from that remaining sugar because it damages small blood vessels.



#### **Anxiety**

Refined sugars enter the blood stream quickly, and leave the blood stream quickly. This process can manifest in more anxiety overall. Even though often people who are addicted to sugar eat to suppress anxiety, it's just making the problem much worse. It's best to avoid added sugars in the first place.



#### **Poor Concentration**

Again, the reason sugar may affect concentration is because of the speed by which processed sugar can invade blood cells and then leave them. You need a balanced level of glucose to feed your brain, not short bursts of sugar such as in the form of soft drinks or cereal.





#### Hypoglycemia

Low blood sugar happens in people who have a condition called hypoglycemia. This can be a condition on its own, but it can also happen in people who have diabetes and take medications like insulin because their bodies don't produce enough on their own.

#### **Feeds Some Cancers**

The fact is, cancer cells love sugar.

That's because like most living things they need sugar to grow.

But, not all sugars are created equal. Cancer cells love white sugar, white flour, and high fructose corn syrup. The good thing is that if you simply reduce your consumption of processed sugar, you can cut your cancer risks.



# **Poor Digestion**

Processed sugar is very acidic. The more alkaline you can make your body, the healthier you'll become.

If you have an acidic stomach you'll suffer from heartburn, GERD, and other digestion problems

Each person is affected differently. It's best to look at your own symptoms and health issues and if you have any of these problems, try eliminating processed sugar first to see if you notice any changes in your health.



# THE SURPRISING PLACES SUGAR HIDES

The hidden sugar in our diet is hard to find. You'll be amazed at the things that have added and often unnecessary sugar inside.

#### **Breakfast Cereal**

Most of you could have guessed this one, but we're not talking about the sugar in sugary cereal.

We're talking about hidden sugar in so-called healthy cereals. Some "healthy" cereals have more than 23 grams of sugar per serving!

#### **Asian Food**

Most restaurant-made or packaged Asian food has an enormous amount of sugar in it. Even sushi. The way you make sushi rice includes adding sugar to it. You can make your own Asian food to ensure that the sugar level is not too high

# Canned & Packaged Soups and Sauces

Thankfully, all you have to do is check the labels. Even spaghetti sauce and gravy can have more sugar than a can of fizzy drink. If you want to be sure to eat less sugar, read labels and find no-sugar options or make your own.

# Frozen Yogurt

Just because the word yogurt is in it doesn't mean it's healthy. It's just as sugary as regular ice-cream. It's a dessert. Treat it as if it's a dessert. Don't use it for a meal, and don't believe you're eating healthier. If you prefer real ice cream for a snack you are now free to eat it instead, as one is not better than the other when it comes to sugar

### **S**moothies

They're all the rage and there are many smoothie shops out there banking on it. But, most smoothie shops use fruit with added sugar which removes any benefits you would have from drinking a smoothie at all. If you make your own, watch it when recipes ask for dried fruit too. Using whole, fresh fruit is much better.

#### **Condiments**

You know we all like to dip everything. But, if you dip your fresh apples or celery into the wrong thing, you may be making matters worse. Instead, make your own condiments or read the labels. Today there are many lowsugar varieties of condiments, including low-sugar ketchup.

#### **Bread**

While there are some breads that are good for you, most bread is made with highly refined flour and sugar. Both of these affect blood sugar. Even wheat bread may be high in sugar, so you need to read the labels. **Bread that is usually low in sugar is rye or spelt.** Plus, you can make your own to avoid additives and sugar that can harm your health.

#### **Muffins**

You probably already realize that some muffins are high in sugar, but even the ones that sound healthy are just cakes in muffin form with a healthy flour or healthy name added. They are all high in sugar. There are some recipes for low-sugar muffins, though; just search the net and you're sure to find them.

## **Canned Beans**

Check the labels on canned beans, especially ones with any type of sauce on them like chili beans or baked beans. These are usually so high in sugar that if you compared it to a cake you wouldn't know which was which just by the amount of sugar.

# Yogurt

Just like frozen yogurt is high in sugar, so is most sweetened yogurt - including low-fat yogurt. The best way to combat this problem is to make your own yogurt or eat yogurt as a dessert. You can also buy plain yogurt and add your own fruit and stevia to create a low-sugar snack that is healthy due to the probiotics in yogurt.

The lesson is that anything pre-made and packaged is in danger of having too much sugar. It's best to read the labels and judge for yourself. Keep in mind that the average adult should not consume more than the recommeded guidelines stated below, or 10% of their total calories, in added sugar daily.



# How Much Sugar Is Too Much?

One thing that needs to be clear is that there is a difference from

'naturally occurring sugars' and 'added sugar'. There is sugar in all plant food and plant food is good for you. In fact, most of your plate should make up plant food if you want to be at your optimum health





# **According to the American Heart Association (AHA)**

the maximum amount of added sugars you should eat in a day are

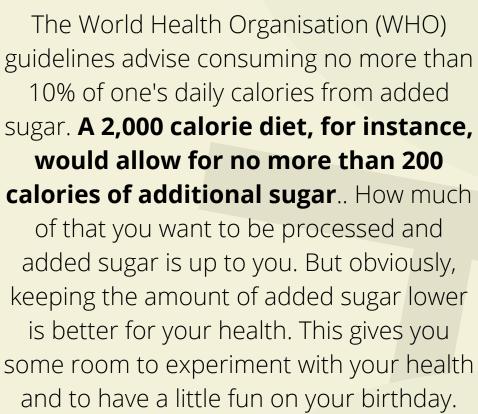
Men: 150 calories (37.5 grams or 9

teaspoons)

Women: 100 calories (25 grams or 6

teaspoons)

How much of that constitutes added sugar depends on your ideal daily caloric intake.





# want a drink, you can try a sugar-free Zevia or even better, LaCroix. But a tall glass of filtered water with a cup of grapes will fill you up longer. The main thing is to find substitutes that you truly enjoy and like, while not overshooting the recommended guidelines of sugar allowance you have for each day.

Apples -1 small = 15g

Apricots -1 cup = 15g

Banana – 1 medium = 14g

Blackberries – 1 cup whole = 7g

Blueberries – 1 cup whole = 15g

Cantaloupe – 1 cup diced = 12g

Cranberries – 1 cup whole = 4g

Grapefruit – 1 cup = 16g

Guavas -1 cup =15g

Honeydew – 1 cup diced = 14g

Lemons -1 wedge = 0.2g

Limes - 1 wedge = 0.15g

Papaya – 1 cup 1" cubed = 11g

Peaches – 1 cup sliced = 13g

Raspberries – 1 cup whole = 5g Rhubarb – 1 cup diced = 1.3g

Strawberries – 1 cup whole = 7g

Tomatoes – 1 large whole = 4.8g

Watermelon – 1 cup diced = 9g

When you consider that a cup of grapes has

15 grams of sugar but a can of coke has 39

grams, it makes the choice easier. If you really

The more natural sugars that you consume within the recommended guidelines, the healthier you'll feel. And there are many low glycemic choices that you can make.



Be aware if something claims to be sugar-free, it could still have up to 0.5 grams of sugar in a serving.



As you can see, most natural foods don't really have "too much" sugar. If you can eat the recommended guidelines of sugar a day and you choose wisely from the lower sugar fruits and veggies, you'll be surprised at how much you can eat if you avoid added sugars.

> When you consider that one teaspoon of processed sugar is 4.2 grams, you can decide what is best to eat in every given situation.

# Vegetables

Artichokes – 1 large = 1.6g Asparagus -1 cup = 2.5g Broccoli – 1 cup chopped = 1.5gCarrots – 1 medium = 2.9gCelery – 1 cup chopped = 1.8gCorn - 1 cup = 1.1gCucumber -18-in =5gGreen Beans – 1 cup = 3.3gKale – 1 cup chopped = 1.6gLettuce -1 head = 2.8gSoybean sprouts -1 cup = 0.1gSpinach – 1 cup = 0.1gSquash -1 cup sliced =2.5gSwiss chard -1 cup = 0.4g

# Are You Addicted to Sugar?

Here are some common behaviors that predict sugar addiction:

You Eat Too Much If there are some foods that you just can't stop eating, assume they're likely high in sugar. Sugar doesn't really make you satiated, so it's hard to stop. This is made worse if sugar is combined with sodium and fat. For example, you may be eating donuts which are also high in salt and fat, but would you really eat them without the sugar? Doubtful.

# **You Crave Processed** Carbohydrates

If you're often craving refined carbs like chips, crackers, and bread, then you may just have a problem with sugar. Often, eliminating added sugars can reduce cravings that you're having for high processed carbs over time.



# You Crave Salty Foods

With processed foods, salt and sugar go together very well. If you feel like you could lick a salt lick and be happy, you may be addicted to sugar. Look at the amount of sugar in the snacks you normally eat. If they're highly processed, you can bet they have too much added sugar.

# You Crave Meat

This might seem strange, but if you crave meat when you really don't need it and aren't really that hungry, you may really be craving the spices that are often on meat such as wing sauce which is very high in sugar.

# **Every Meal Is High in Sugar**

Is your typical meal higher in sugar than it should be? Just because there are recommended maximum gudelines, it doesn't mean you need to eat that much sugar. If you feel bad and aren't healthy, you can always cut that amount down. The best way to do that is avoid added sugars and only eat sugar that is naturally in plants.

# You Get Moody Without Sugar

If you find that you are often feeling grumpy and moody, the problem might be sugar. If you often suffer dips and rises in blood sugar, when you have a dip you will suffer from grumpy moods. This can be exacerbated by eating sugary things like sweets which will provide a fast jump and a quick fall.

# You Feel Powerless Over Sugar

Do you ever feel like you don't even want to eat that sugary snack but you do it anyway because you know it'll make you feel better? This is common in people who work long days; students especially. It's true that eating a sugary snack will help temporarily, but you'd do far better eating a fruit snack with only natural sugars and fibre to help slow down the sugar absorption.

# You Suffer The 3PM Slump

If you work in an office, you'll notice this a lot more than if you are retired or work from home. But pay attention if somewhere after lunch you start falling asleep while you're working or feel as if you need a nap. Look at your diet. Are you giving yourself energy for lunch or are you setting yourself up for a sugar crash?

If you are going through any of these issues, it is wise to calculate how much sugar you're eating in any given day. Most people eat double the recommended sugar intake a day due to added and processed sugars, including hidden sugars.





Thankfully, you don't need to work that hard to break your sugar addiction. It's only hard if you shoot for zero sugar. That would not be healthy. Instead, first, just shoot for a reduction, and then cut it back more and more through solid food choices.

# **Avoid Processed Food**

The biggest culprit when it comes to sugar in food is processed food. Processed food has tons of sugar and if it doesn't, it has tons of chemicals. Avoiding processed food can eliminate almost all of the added sugar you're eating.



# **Get Plenty of Sunshine**

It might seem weird, but one reason people like to eat sugar is serotonin, the feel-good hormone. When you eat a lot of sugar you'll get a spike in serotonin. Of course, you also get a crash. There are better ways to increase serotonin levels; like sunshine. Of course, you'll also get vitamin D which can also improve your mood.

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# **Get Plenty of Sleep**

If you have trouble sleeping at night, then you need to get to the root cause of why.

Avoid sugars, caffeine, and anything stimulating two to three hours before bed.

You should go to sleep on an empty stomach for the best sleep.



# **Drink Enough Water**

Staying hydrated is important to avoid any type of cravings, such as sugar cravings. When you're born, you have a perfect thirst detector. But, life often causes us to deny our bodies' signals. Therefore, measure your water to ensure that you're drinking a minimum of 8 cups of water a day

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# Focus on Stability

You want to try to keep your sugar balanced. One way to do that is to have regular meal times. For some, that may be six meals a day; for others it will be the traditional three meals a day. It depends on what works best for you. You should eat when you feel real hunger pangs.

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#### **Eat Your Greens**

For some reason, when you eat more greens like turnip greens, spinach, and kale your sweet cravings will go away. So, instead of eating something sweet when you get the craving, try eating a bowl of steamed spinach with good red wine vinegar on it and your cravings will disappear.

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# Incorporate Fermented Foods and Drinks

Not only are they good to help keep your stomach acid and bacteria balanced, fermented foods and drinks are also great sweet tooth killers. You can buy prepared fermented foods or make your own. Keep in mind a very small amount of sugar is used in fermentation, but that is fine.

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#### Meditate

Sometimes sugar cravings are just a sign that you need to slow down and center yourself. Stress can play a huge part in appetite and cravings. Take the time to meditate, at least 10 minutes per day. If you don't want to meditate, prayer or sitting silently also works.

Incorporating these tips into your day can make a huge difference when you're trying to end sugar cravings and break your sugar habit. Remember that it's not going to happen overnight either. Just focus on adding in good things to your life rather than on what you're eliminating.





# HOW To Fight SUGAR ADDICTION WITHDRAWAL SYMPTOMS

When you first embark on eliminating added sugar from your diet, you're going to experience some withdrawal symptoms - especially if some of your sugary treats included caffeine. You don't want to use a bunch of fake things to substitute for sugar, so it's best to try to get over each symptom you have.

# **Depression**

If you notice after giving up added sugar you're feeling depressed, ensure that you are eating some natural sugars like those found in fruit and veggies. You don't want to have zero carbohydrates.

Carbohydrates make you feel good. Just eat them without added sugar, oil and fat.

#### Headache

This is more than likely caused from drinking less caffeine. But, if you do find that you're getting headaches, check your hydration. If you were used to sugary drinks, it can be hard to drink plain water. But, it's imperative that you drink enough each day.

#### **Fatigue**

Still feeling that 3pm slump?
Feeling tired and foggy all the time? This is a sign that you're not eating enough carbohydrates. Remember that veggies are good carbs and you should eat them in plentiful amounts. It can also mean that you need to drink more water.

# **Anxiety**

Anxiety manifests itself in many ways in different people. Some people get a fluttery feeling in their stomach. Others experience shortness of breath or heart palpitations. It can be very severe in some people. If you find that you're experiencing a lot of anxiety, the best thing to do is go to your doctor for a blood test. Some illnesses like hypothyroid which has nothing to do with sugar restriction can cause anxiety. Otherwise, just check your hydration level, sleep level, and ensure that you're eating enough calories for your ideal weight.

# **Achy Muscles**

This is one of the first signs of dehydration. A lot of people who used to drink sugary drinks for most of their hydration find it difficult to get enough water. Drink at least eight glasses of water a day. For snacks, eat hydrating food like apples, carrots, oranges and other fresh fruit and veggies.

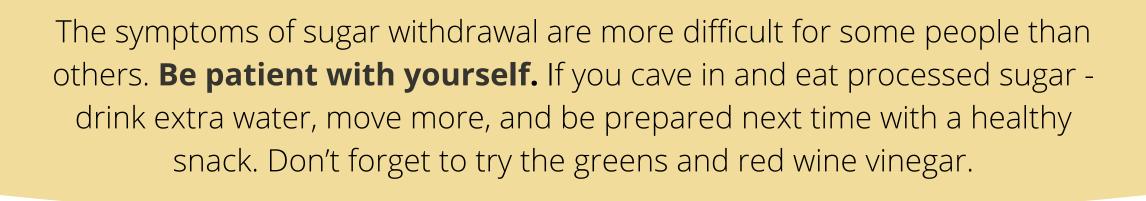
#### Irritable Mood

Feeling moody? When your blood sugar gets too low you can feel moody. This can be remedied by eating more often.

Try to balance your meals with the right amounts of protein, fat, and carbohydrates for your personal needs. Don't allow yourself to get too hungry; this is a sure-fire way to end up feeling moody. Keep healthy snacks around like apples and no sugar added peanut butter.

# Cravings

When you notice you're getting super-strong sugar cravings, it's time to look at your list of things to eat during cravings. You can still eat something sweet, but instead of candy or processed food, pick something fresh like a bowl of berries or sliced apples.



# Recipe Ideas Recipe Ideas To keep Your Sugar Cravings At Bay



One way to avoid eating too much sugar is to be ready.

If you're prepared with food to eat when you have a craving, or when you're feeling tired, or when you're hungry, you'll do a lot better sticking to your goals.

# Energy Fruit Smoothie

- 1 apple
- ½ cup pineapple chunks
- handful of grapes
- ½ cup strawberries
- 1½ cups water
- 1 tbsp organic honey
- handful sunflower & pumpkin seeds

Blend together and enjoy staright away!

# Walnut Cookies

(makes 15 cookies)

- 220g (8 oz) spelt flour or wholemeal flour
- 1 tsp baking powder
- 100g (4 oz) ground walnuts
- 100 ml (4 fl oz) org<mark>anic honey,</mark> warmed
- 100ml (4 fl oz) walnut or sunflower oil

Preheat oven to 200°C/400°F/gas 6. Mix all the dry ingredients together. Add the wet ingredients and mix to form a dough. Form the mixture into small balls, place on a baking tray giving each one space to spread, and flatten with a fork. Bake for 5-7 minutes. Cool cookies on a wire rack.

# Frozen Fruit Lollies

Variations of fruits including:

- oranges
- mangoes
- strawberries
- pineapple
- watermelon
- apples

Peel, core and chop the fruit. Juice/blend individually & pour into lolly moulds. Freeze immediately.

# No Sugar Fibre Loaf

1 cup hulled, salt-free raw pumpkin seeds

½ cup hemp seeds

½ cup raw almonds

½ cup rolled oats

2 tbsp chia seeds

3 tbsp psyllium husk powder

1 tsp fine grain sea salt

1 tbsp organic honey

3 tbsp organic apple sauce

½ cup water



Preheat oven to 180°C/355°F/gas 4

Combine all dry ingredients. Set aside.

Combine all wet ingredients in a separate bowl. Then pour the wet ingredients into the dry. Mix until it forms a thick dough. If it's too dry, add more water. Form into a dough and put into a greased bread pan. (or you can line the bread pan with parchment paper.)

Cover pan and dough with a towel and let sit in a warm place for at least 2 hours. When the dough has risen enough, you'll know because it keeps its shape when you touch it lightly with your finger.

Bake on the middle rack for 30-40 minutes. Bread is done when it sounds hollow when thumped.



Let's make this simple. You can chop a bunch of veggies, or you can go to the fresh section of your grocery and buy prechopped veggies in bags, or from the salad bar. But, you'll want to chop them into ½ inch pieces.

In addition, you need some glass jars with sealable lids, such as canning jars.

Chop a mixture of veggies that you enjoy.

Include at least a couple of apples or carrots due to the sweet flavor they provide. Add some ginger too if you like the flavor. Sprinkle all with salt.

Fill each jar with your mixture of chopped veggies tightly.

Method

Leave one inch of space from the top but pack the veggies tightly. Then into each filled jar, put the following mixture into the jar until it's one inch below the top.

#### **Brine**

- 4 cups water
- 1 tbsp sea salt

Mix until the salt is totally dissolved.

Ensure that the veggie mixture always stays under the water in the jar.
Cover with some cheesecloth and a rubber band. Keep in a warm spot for 3-5 days.

Check the mixture daily to ensure that everything stays under the brine. You'll know when your fermented veggies are done when your veggies are bubbling.

That shows that the fermenting process has been completed. Your veggies should also smell a little sour but not foul. They should also taste good. After, put the lids of the jars on and put in the fridge.



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# Crudités & Houmous

# **Plate Of Crudités**

- cucumber sticks
- carrot sticks
- celery sticks
- strips of yellow, red and orange peppers
- radishes
- pitta bread fingers
- plain corn chips
- plain tortilla chips

# Homous Recipe

- 1 tsp cumin seeds
- 1 tin cooked chickpeas (no sugar, no salt variety
- 2 cloves garlic, peeled
- 1 tbsp light tahini
- 6 tbsp extra-virgin olive oil

In a pestle & mortar, grind up the cumin seeds to a fine powder. Put all the ingredients in a blender and whizz together until smooth. You may want to drizzle a little more olive oil if it's too thick.

Serve with the crudités and fresh chunky bread.



It's time to pay closer attention to the sugar that you are consuming and the roles it is playing in your life. The more you learn about the subtle ways that sugar can affect your body, mind and health, you will begin to make better choices when it comes to your daily dietary habits.

The more you know about the potential dangers of sugar, the more empowered you will feel to make healthy choices and take back control of your health.

Sugar is often consumed in the form of simple carbohydrates that break down quickly into glucose. This leads to spikes in blood sugar levels, which in turn triggers the release of *insulin*, a hormone that helps to regulate the body's blood glucose level. As soon as your blood sugar levels spike, your body releases the hormone *glucagon*, which is responsible for freeing up stored glucose.

Once the blood sugar levels have returned to normal, you'll often experience a sudden rush of energy as your body burns through the stored energy.

These spikes in blood sugar levels can lead to a number of problems, including weight gain, increased cravings for sugar, and a greater risk of developing conditions like type II diabetes.

The more sugar is consumed in our daily diets, the more likely it is that we'll experience these negative effects as well as other health problems. When it comes to sugar, it is important to remember that it's not only a major source of calories, but it can also have a negative impact on your health.

If you really want to rid yourself of sugar cravings, lose weight and get healthier, a good way to do it is **to avoid added sugars.** Remember, sugar that is found naturally in plants that you eat is usually okay, although you should try to limit super-sweet fruit like dried fruits.

Take it one day at a time. Focus on eating until you're satisfied and not stuffed whenever you're hungry. Get enough hydration, exercise, and sunshine and you'll kick that sugar habit to the curb in no time.