Glycemic Index



What is the Glycemic Index?

The glycemic index (GI) is a scale from 1-100 that ranks carbohydrate-rich foods by how much they raise blood glucose levels. Some carbohydrate foods are digested quickly, and others more slowly. The ranking is based on how the carbohydrate food when digested compares to the *standard food*, which is either white bread or pure glucose.

White bread and glucose have been given the highest possible rating of 100 on the glycemic index because they raise blood glucose levels higher and quicker than most other foods.

Try to have most foods in your diet coming from low to medium GI foods. These will help to:

- Control your blood glucose level
- Control your cholesterol level
- Control your appetite
- Lower your risk of getting heart disease
- Lower your risk of getting type 2 diabetes

Low GI (55 or less)	Medium GI (56-70)	High GI (more than 70)
sweet potatoes, yams		baked potatoes, French fries
converted (parboiled) rice	brown rice, wild rice	white rice, instant rice
breads made from heavy mixed grains, pumpernickel or stone-ground flours	rye bread, whole wheat bread, pita bread	white bread, bagels
all bran type cereal	shredded wheat type cereal	bran flake type cereal
steel cut oats	quick oats	instant oats, cream of wheat
Quinoa	couscous	Cookies, cakes
lentils, chickpeas, kidney beans and navy beans	popcorn, rye crisp crackers	pretzels, soda crackers
milk, yogurt		Donuts
chickpeas, lentils, split peas	black bean soup, green pea soup	
apple , oranges, strawberries, plums	cantaloupe, raisins, mangos, bananas, pineapple	dried dates, Watermelon,
Carrots, broccoli, tomatoes, cauliflower, red pepper , green beans		Parsnips, pumpkin

References

http://www.eatrightontario.ca/en/Articles/Carbohydrate/Getting-to-know-the-Glycemic-Index.aspx#.UxDRrVKx6FM http://www.diabetes.ca/files/Diabetes_GL_FINAL2_CPG03.pdf http://www.the-gi-diet.org/lowgifoods/