

Understanding HDL-Cholesterol and LDL-Cholesterol

Cholesterol is carried in the blood attached to proteins called lipoproteins.

There are two main forms, LDL (Low Density Lipoprotein) and

HDL (High Density Lipoprotein).

HDL (GOOD CHOLESTEROL)

Good cholesterol or High Density Lipoprotein (HDL), carries excess cholesterol in your blood and take it back to your liver where it's broken down and removed from your body. This means a high level of good HDL cholesterol can maintain your heart healthy.

LDL (BAD CHOLESTEROL)

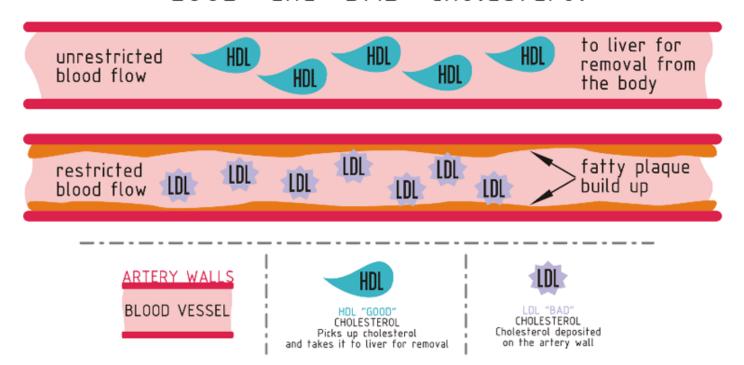
Bad Cholesterol or Low Density
Lipoprotein (LDL) takes cholesterol
from the liver to the body tissues.
If there's a high level of bad LDL
cholesterol in the blood it can build
up in the walls of your blood
vessels, causing them to narrow,
reducing blood flow, and may then
become a problem for your health.

Types of Cholesterol

Blood Fats	Lifestyle Changes
LDL Cholesterol Bad Cholesterol, builds up in the artery walls	 Decrease trans & saturated fat Increase monounsaturated fats Increase soluble fiber & plant-based foods Reduce excess waist measurement Eat <4 vegetable servings a day 30 minutes of physical activity per day
HDL Cholesterol Good Cholesterol, removes the bad cholesterol from the blood	 Quit/reduce smoking & alcohol intake 30 minutes of physical activity once a day Reduce excess waist measurement Decrease trans fat

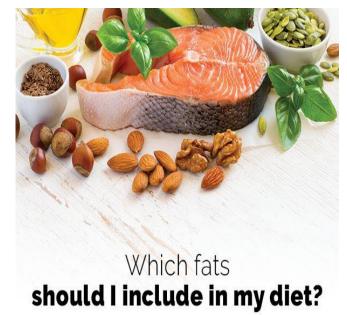
	 Increase monounsaturated fat, omega – 3 fat & fiber Increase plant-based foods
Triglycerides Causes thickness in the blood and increase clotting	 Decrease total fat intake Increase fish sources of omega-3 fat Reduce excess waist measurement Decrease/avoid alcohol Eat <3 meals and snacks per day 60 minutes of physical activity once a day Decrease intake of sugars & refined carbohydrates
	 Keep blood sugars well controlled (Relates to though with diabetes and prediabetes)

The difference between "GOOD" and "BAD" cholesterol



Sources of Fat

Trans Fat Sources	Partially hydrogenated vegetable oil & shortening, deep fried foods, fast foods or cookies, potato chips, commercial baked goods, candy bars & convenience foods
Saturated Fat Sources	Meat, poultry skin, high- fat dairy products, butter, lard, hydrogenated oils, or palm kern oil
Monosaturated Fat Sources	Fish & seafood, oils (olive, canola, peanut or sesame), nuts (almonds, cashews, pecan, pistachios, & butter), olive, avocado, & sesame seeds.
Soluble Fiber Sources	Oats, barely, apples, oranges, brussels sprouts, squash, beans, legumes, ground flaxseed, nuts & psyllium
Omega-3 Fat Sources	Fish & seafood (mackerel, sardines, salmon, herring, & trout), omega-3 fortified eggs, grass fed, oils (canola, flax, & hemp seed), nuts/seeds (walnuts pumpkin seeds, & ground flaxseed), & soybean products



Unsaturated Fat

- Fish
- Nuts
- Seeds

Absolutely, in healthy amounts!



Saturated Fat

- · Beef, pork, chicken
- · Cheese
- Butter
- · Coconut oil







Trans Fat

- Processed foods
- Partially hydrogenated vegetable oil
- Deep-fried foods (depending on the oil)



· Packaged baked goods



Skip it!