

DIET IN DIABETES

Diet Chart Based on

Calories Region - Geography

A BOOK BY

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Dear Patient,

This is not just counseling to cope up with diabetes. But a small step ahead to help you manage it, along with your doctor, as well as, a dietitian.

Its our initiative to help you to manage diabetes better. This booklet is specially made to provide you healthy and tasty diet options. Though we have given menus for the four regions of India, you can switch over your menu from one region to another. Of course, you need to follow that menu for one complete day.

Eat well and be happy!

Regards,

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DIET FOR A DIABETIC PATIENT -WESTERN REGION

TIME	MEAL	MENUS	AMOUNT/ HOUSEHOLD MEASURES
7.00 am	On rising	Tea (cow's milk - 1/4 cup, no sugar)	1 cup
	Breakfast	Onion pohe / Upma	1 plate
8.00 am		Peach / Papaya (2-3 slices) / Orange / Guava	1 medium sized
40.00	V	Marie biscuits	4 nos.
10.00 am	Mid morning	Tea (cow's milk - 1/4 cup, no sugar	1 cup
	2/	Rice	1 medium katori
<	Lunch	Phulka (no oil / ghee)	4 (small)
1.00 pm		Masala dal (medium consistency)	1 medium katori
lane.		French beans bhaji (with onion, oil - 1 tsp)	1 medium katori
-		Capsicum tomato salad	1 medium katori
5.00	Teatime Tea	(Milk - 1/4 cup, no sugar)	1 cup
5.00 pm		Marie Biscuits	2 nos.
	Dinner	Phulkas (no oil / ghee)	4 (small)
		Jeera rice (oil - 1 tsp)	1 medium katori
8.30 pm		Chawli curry with onion, tomato (oil - 1 tsp)	1 medium katori
		Methi bhaji with onion (oil - 1 tsp)	1 medium katori
40.20	Bedtime	Apple	1 medium
10.30 pm		Milk (cow's milk, no sugar	1 glass



NUTRIENT COMPOSITION OF THE DIET -WESTERN REGION

CALORIES: 1632 Kcal CARBOHYDRATES: 286.2 g (70.1%)

PROTEINS: 46 g (11.3%) FATS: 33.7 g (18.6%)



Breakfast:	Onion pohe / Upma / Potato pohe / Thepla (1) / Khakras (2) / Phulkas (2)
Lunch :	French beans / Bhendi bhaji / Shimla mirch bhaji / Karela bhaji / Turia bhaji /
	Karela bhaji / Turia bhaji /Dudhi bhaji - 1 katori
	Shimla mirch tomato salad / Carrot onion salad /
	Gobi onion salad / Kakdi tomato salad - 1 katori
Teatime :	Biscuits - 2 Marie / Cream cracker - 1 / Khakra - 1 /
	Rice flakes puffed with masala - medium katori / Rusk 1 / Dhokla 2
Dinner:	Chawli curry / Sprouted mung curry / Usal / Val curry / Masur dal - 1 katori
	Methi bhaji / Palak bhaji / Mooli-Ke-patte ki bhaji / Lal math curry - 1 katori

DIET FOR A DIABETIC PATIENT -SOUTHERN REGION

TIME	MEAL	MENUS	AMOUNT/ HOUSEHOLD MEASURES
7.00 am	On rising	Coffee (cow's milk - 1/2 cup, no sugar)	1 cup
		Idlis	3 medium sized Idlis
8.00 am	Breakfast	Sambar - oil for seasoning	1 medium katori
	1/1	Orange	1 medium
10.00 am	Mid morning	Marie biscuits	2 nos.
10.00 am	Wild Morning	Coffee (cow's milk - 1/2 cup, no sugar)	1 cup
<	r`	Rice	3 medium katori
1	Lunch	Sambar (medium consistency)	1 medium katori
1.00 pm		Cabbage poriyal should contain	1 medium katoris
-		(oil - 1 tsp, coconut - 1 tsp)	Win.
		Cucumber and carrot sticks	5 TO 6
F 00 pm	Teatime Tea	Coffee (cow's milk - 1/2 cup, no sugar)	1 Cup
5.00 pm		Upma	1/2 medium katori
	Dinner	Tamarind rice	2 medium katori
0.20		Podalangai curry	1 medium katori
8.30 pm		Thayir Sadam	1 medium katori
		Tomato carrot salad	1 medium katori
10 20	Bedtime –	Grapes	10 to 12 nos
10.30 pm		Milk (cow's milk, no sugar	1 glass



NUTRIENT COMPOSITION OF THE DIET - SOUTHERN REGION

CALORIES: 1625 Kcal CARBOHYDRATES: 275 g (67.7%)

PROTEINS: 46.2 g (11.4%) FATS: 37.7 g (20.9%)



Breakfast:	Idlis - 3 / Dosa - 1 / Rava idli - 3 / Uttappam - 1 / Rava upma 1 plate /	
-	Vermicelli upma - 1 plate Orange - 1 / Papaya 2-3 slices / Mango 1/2 medium	
Lunch :	Sambar 1 medium katori / Rasam 3 medium katoris /	
	Venpongal 3 medium katoris /	
	Usili 1 medium katori Cabbage poriyal - 1 Katori /	
	Brinjal pulusu / Poosini curry - 1 katori	
Teatime :	Upma - 1/2 katori / Marie biscuits - 2 nos.	
Dinner:	RTamarind rice / Lemon rice / Pulioyyagare / Venpongal - 2 katoris	
	Podalangai curry / Pirkkankai curry / Parangikkai curry / Pavakkai curry - 1 katori	



DIET FOR A DIABETIC PATIENT -EASTERN REGION

TIME	MEAL	MENUS	AMOUNT/ HOUSEHOLD MEASURES
7.00 am	On rising	Tea (cow's milk - 1/4 cup, no sugar)	1 cup
		Paratha (oil - 1 tsp)	1 medium size
8.00 am	Breakfast	Begun tarkari - oil 1/2 tsp	1 medium katori
	19	Plums	2 medium
40.00 am	Naid marriag	Tea (cow's milk -1/4 cup, no sugar)	1 cup
10.00 am	Mid morning	Marie biscuits	2 nos.
<	r`	Rice	2 medium katori
-	Lunch	Jhol (rohu with mixed veg.)	1 big katori
1.00 pm			(Rohu one medium piece)
-		Masur dal (medium consistency)	1 medium katori
		Lau tarkari (oil -1/2 tsp)	1 medium katori
5.00 pm	Teatime	Tea (cow's milk - 1/4 cup, no sugar)	1 cup
	Dinner	Rotis	2 medium size
0.20		Rice	2 medium katoris
8.30 pm		Pabda churchuri (oil - 1 tsp)	3/4 medium katori
		Palak Tarkari (oil - 1/2 tsp)	1 medium katori
10.30 pm	Bedtime	Bedtime Papaya	2 medium slices
10.30 pm		Milk (Cow's milk, no sugar)	1 glass

NUTRIENT COMPOSITION OF THE DIET - EASTERN REGION

CALORIES: 1655 Kcal CARBOHYDRATES: 254.7 g (69.8%)

PROTEINS: 59.6 g (44.4%) FATS: 44.2 g (15.8%)



Breakfast:	Paratha - 1 / Roti - 2 / Bread - 2 Slices
	Begun tarkari / Lau tarkari / Dherash tarkari / Karela tarkari - 1 katori
	Plums - 2 / Chikkoo - 1 (small) / Banana -1 (small) Mango -1 (small variety)
Lunch :	Jhol / Katta- with vegetables - 1 medium sized piece/
	Hilsa with mustard -1 small piece
	Masur dal / Mung dal / Udid dal - 1 katori
Dinner:	Pabda churchuri / Magur chunchraj - 1 katori
	Palak tarkari / Notya tarkari /
	Karela sag tarkari - 1 katori

DIET FOR A DIABETIC PATIENT -NORTHERN REGION

TIME	MEAL	MENUS	AMOUNT/ HOUSEHOLD MEASURES
7.00 am	On rising	Tea (cow's milk - 1/4 cup, no sugar)	1 cup
		Paratha (oil - 1 tsp)	1 medium size
8.00 am	Breakfast	Curds	1/2 medium katori
	· E	Orange	1 medium
40.00	naid	Tea (cow's milk -1/4 cup, no sugar)	1 cup
10.00 am	Mid morning	Marie biscuits	2 nos.
	> /	Chapatis	2 medium size
~	Lunch	Rice	1/2 medium katori
1.00 pm		Gobi mattar (dry)	1 medium katori
Z		Tamater mirchi salad	1 medium katori
F 00	Teatime —	Tea (cow's milk - 1/4 cup, no sugar)	1 cup
5.00 pm		Marie biscuits	4 nos.
	Dinner	Chapatis	2 medium size
0.20		Masala khichidi	1 medium katori
8.30 pm		Alu palak (oil 1 tsp)	1 medium katori
		Pyaaz ka raita	1 medium katori
10 20 nm	Bedtime —	Guava	1 medium
10.30 pm		Milk (cow's milk, no sugar)	1 glass



NUTRIENT COMPOSITION OF THE DIET -NORTHERN REGION

CALORIES: 1623 Kcal CARBOHYDRATES: 272 g (67.1%)

PROTEINS: 49 g (44.4%) FATS: 37.6 g (20.9 %)



Breakfast:	Paratha - 1 / Chapati - 1 / Bread - 2 Slices / Phulkas -2
Lunch:	Gobi matar / Alu matar / Alu chana / Chole - 1 katori
Teatime :	Vegetable sandwich / Grilled sandwich - 1 no.
Dinner:	Masala khichidi - 2 katoris / Rice - 1 katori with mah ki dal /
	rajmah curry - 1 katori Alu palak /
	Methi alu / Methi tamatar / Sarson ka saag - 1 katori Raita /
	curds - 1/2 medium katori / Kadhi - 1 big katori

Vegetarian Regular Menu - 1200 & 1300 Calories

1200 Calories		
MEAL	MENU	
Breakfast	Upma 1/2 cup, Poha 1/2 cup / Idli 2	
	Cow Milk 1/2 cup	
Mid Morning Snack	Apple / Orange / Guava 50 grams	
Lunch	Phulka / Chapati	
	Cooked Rice 1/2 cup	
- N	Dal 1/2 cup	
	Assorted Vegetables 1 cup	
	Curd 75 grams	
Tea	Marie Gold Biscuits 10 grams	
	Apple / Orange / Guava 50 grams	
Dinner	Phulka / C hapati	
	Cooked Rice 1/2 cup	
	Dal 1/2 cup	
	Assorted Vegetables 1 cup	
Bed time	Cow Milk 1 cup	

	1300 Calories	
MEAL	MENU	
2		
Breakfast	Upma 1/2 cup, Poha 1/2 cup /Idli 2	
	Cow Milk 1/2 cup	
Mid Morning Snack	Orange / Guava 50 grams	
Lunch	Phulka / Chapati	
	Cooked Rice 1/2 cup	
	Dal 1/2 cup ,	
	Assorted Vegetables 1 cup	
	Curd 75 grams	
Tea	Tea Marie Gold Biscuits 10 grams	
la la	Apple / Orange / Guava 50 grams	
Dinner	Dinner Phulka / Chapati	
74	Cooked Rice 1/2 cup	
	Dal 1/2 cup	
	Assorted Vegetables 1 cup	
Bed time	Cooking Oil 5 grams	
	Curd 75 grams	
Bed time	Cow Milk 1/2 cup	

Vegetarian Regular Menu - 1400 & 1500 Calories

1400 Calories		
MEAL	MENU	
Breakfast	Upma 1/2 cup, Poha 1/2 cup /Idli 2	
	Cow Milk 1/2 cup	
Mid Morning Snack	Apple /Orange / Guava 50 grams	
Lunch	Phulka / Chapati	
	Cooked Rice 1/2 cup	
	Dal 1/2 cup ,	
. 5	Assorted Vegetables 1 cup	
C 1	Curd 75 grams	
4 80	Cooking Oil 10 grams	
Tea	Marie Gold Biscuits 10 grams	
10.	Apple / Orange / Guava 50 grams	
Dinner	Phulka / Chapati	
	Cooked Rice 1/2 cup	
~ /	Dal 1/2 cup	
	Assorted Vegetables 1 cup	
Bed time	Cooking Oil 5 grams	
7 /	Curd 75 grams	
Bed time	Cow Milk 1/2 cup	

1500 Calories		
MEAL	MENU	
Breakfast	Upma 1/2 cup, Poha 1/2 cup /Idli 2	
	Cow Milk 1 cup	
Mid Morning Snack	Apple /Orange / Guava 50 grams	
Lunch	Phulka / Chapati	
	Cooked Rice 1/2 cup	
	Dal 1/2 cup ,	
	Assorted Vegetables 1 cup	
j.	Curd 75 grams	
	Cooking Oil 10 grams	
Tea	Marie Gold Biscuits 10 grams	
	Apple / Orange / Guava 50 grams	
Dinner	Phulka / Chapati	
	Cooked Rice 1/2 cup	
	Dal 1/2 cup	
	Assorted Vegetables 1& half cup	
Bed time	Cooking Oil 5 grams	
	Curd 75 grams	
Bed time	Cow Milk 1/2 cup	

Vegetarian Regular Menu - 1600 & 1700 Calories

1600 Calories		
MEAL	MENU	
Breakfast	Upma 1/2 cup, Poha 1/2 cup /Idli 2	
	Cow Milk 1 cup	
Mid Morning Snack	Apple /Orange / Guava 50 grams	
Lunch	Phulka / Chapati	
	Cooked Rice 1/2 cup	
	Dal 1/2 cup ,	
	Assorted Vegetables 1 cup	
	Curd 75 grams	
4 7	Cooking Oil 10 grams	
Tea	Marie Gold Biscuits 10 grams	
	Apple / Orange / Guava 100 grams	
Dinner	Phulka / Chapati	
	Cooked Rice 1/2 cup	
	Dal 1/2 cup	
	Assorted Vegetables 2 cup	
Bed time	Cooking Oil 5 grams	
	Curd 75 grams	
Bed time	Cow Milk 1/2 cup	

1700 Calories		
MEAL	MENU	
Breakfast	Upma 1/2 cup, Poha 1/2 cup /Idli 2	
	Cow Milk 1 cup	
Mid Morning Snack	Apple /Orange / Guava 50 grams	
Lunch	Phulka / Chapati	
	Cooked Rice 1/2 cup	
	Dal 1/2 cup ,	
	Assorted Vegetables 1 & half cup	
	Curd 75 grams	
	Cooking Oil 10 grams	
Tea	Marie Gold Biscuits 10 grams	
	Apple / Orange / Guava 100 grams	
Dinner	Phulka / Chapati	
	Cooked Rice 1/2 cup	
	Dal 1/2 cup	
	Assorted Vegetables 2 cup	
Bed time	Cooking Oil 10 grams	
	Curd 75 grams	
Bed time	Cow Milk 1 cup	

Vegetarian Regular Menu - 1800 & 1900 Calories

1800 Calories		
MEAL	MENU	
Breakfast	Upma 1 cup, Poha 1 cup /Idli 4	
	Cow Milk 1 cup	
Mid Morning Snack	Apple /Orange / Guava 100 grams	
Lunch	Phulka / Chapati	
	Cooked Rice 1/2 cup	
	Dal 1/2 cup ,	
	Assorted Vegetables 2 cup	
	Curd 75 grams	
4 X 2	Cooking Oil 10 grams	
Tea	Marie Gold Biscuits 10 grams	
	Apple / Orange / Guava 100 grams	
Dinner	Phulka / Chapati	
	Cooked Rice 1/2 cup	
	Dal 1/2 cup	
	Assorted Vegetables 2 cup	
Bed time	Cooking Oil 10 grams	
	Curd 75 grams	
Bed time	Cow Milk 1/2 cup	

1900 Calories		
MEAL	MENU	
Breakfast	Upma 1 cup, Poha 1 cup /Idli 4	
	Cow Milk 1 cup	
Mid Morning Snack	Apple /Orange / Guava 100 grams	
Lunch	Phulka / Chapati	
	Cooked Rice 1/2 cup	
	Dal 1/2 cup ,	
	Assorted Vegetables 2 cup	
	Curd 75 grams	
	Cooking Oil 10 grams	
Tea	Marie Gold Biscuits 10 grams	
	Apple / Orange / Guava 100 grams	
Dinner	Phulka / Chapati	
	Cooked Rice 1/2 cup	
	Dal 1/2 cup	
	Assorted Vegetables 2 cup	
Bed time	Cooking Oil 10 grams	
	Curd 75 grams	
Bed time	Cow Milk 1 cup	

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FOR ANY MEDICAL QUERY, PLEASE WRITE TO US ON

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