WHY YOU NEED TO SAY NO TO EXCESS SALT

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ith the festive season on, most of us throw caution to the winds and indulge in all kinds of delicacies both sweet and savoury. But before you reach out for that tempting deepried, sali-dained plates of fries, be forewarned; a study has found that high salt intake is associated with increased risk of hovertension and heart failure.

HOW DOES IT HAPPEN?

Senior cardiologist Dr Santosh Kumar Dora says, "Heart failure is when heart is unable to pump enough blood as per the need of the bady Sodium retains water, so high sodium in the blood will retain water and increase the blood volume. This puts stress on the heart and may lead to heart failure."

WHAT ARE THE RECOMMENDED LEVELS OF SALT INTAKE?

In patients who already are suffering from heart failure or those who have low pumping efficiency increased salt intake puts the heart at a great risk say cardiologists. IP Dors asay, "In these cases the recommended salt intake is less than two to three gams per day. In patients who suffer from lypertension, the recommended salt intake is less than five gams per day."

OUR BODY NEEDS SOOIUM

Sodium is a mineral that's essential for life say deutron. It helps control our body's fluid hal ance and also helps send nerve impulses and affects muscle function. Senior interventional cardiologist the Tilak Sovarran seps. "While we late fluid in the body the amount of sail we eat is far more than we require. It's the excess of sodium that's the problem in relation to blood pressure. When there's extra sodium in our bloodstream, it attracts water into our blood vessels, increasing the total amount of blood vessels, increasing the total amount of blood increase in the flood pressure. There is very

increases at the monot presente; in the case what regularly eating too much salt puts us at increased risk of developing high blood pressure. High blood pressure is the main cause of stroles and a major cause of heart attacks and heart failures, the

most common causes of death and illness in the world."

A bowl of potato waters contains believes of 10 to 45 in

DODS THAT CONTAIN HIGH SORUM LEVELS

In this age of fast living, most of us have packaged and or pre-prepared foods. What most do not know that about 77 per cent of the sodium we consume comes from there. Dr Swavarna says, "Since most of the sodium we cast, is in our food helices we buy it, many people unfortunately don't realise they are enting too much salt. Thus it makes it hard for people to limit how much sodium they are enting." Nutritionists say that all kinds of processed and prepared foods contain high needs of sodium. Most packaged foods are high in sodium as it is used like a preservative. Acolding exact use are also very rich in salt content. Apart from this, there are many foods that are actually swimming in salt but are not as obrious. Here is a list.

Cottage cheese

Paneer or cottage cheese that is not homemade can have around 1,000 mg of sodium in one cup. And that is around 40 per cent of your entire day's intake.

to touted to be a good breakfast but some packaged cereals are said to have 180 to 300 mg of sodium per serving.

Baked foods

Foods that are baked rely on sugar and sodium as a preservative. Some baked foods are known to have around 200 mg sodium

 Soups
 Most canned or restaurant soups have around 1,000 to 1,500 mg of sodium per bowl.

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Burgers and hot dogs

Even the vegetarian versions of these foods are loaded

with salt. The patties alone have around 500 mg of salt.

• Bot choosists and pancakes
If you are not have the homemade versions of hot
chocolate drinks and pancakes, you might end up having around 1,500-200 mg of sodium. Avoiding ready-

made mixes of these foods is a great idea.

Packaged raw chicken

Opting for packets of organic chicken will help because, chicken breasts sometimes have high-sodium flavouring solution injected in them.

DID YOU KNOW?

Eating less salt has also been shown to reduce the risk of kidney disease, osteoporosis, stomach cancer and even headaches

KEEP IN MIND.

The World Health Organisation recommends a maximum of five grams of salt (which is around one teaspoon) per dag The physiological need is two-three grams per

Table salt, also known as Sodium Chloride is the biggest source of sodi- Salt

biggest source of sodi- Salt intake is directly related to um in our diets. It is heart diseases made up of 40 per cent

sodium and 60 per cent chloride. Cardiologists say that even if one does not have high blood pressure, eating less sodium can help blunt the rise in blood pressure that occurs with age, and reduce the risk of beart attack and stroke.

 Having excess salt leads to water retention and this extra water in our body can also lead to bloating and weight gain.
 Sodium that is naturally

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present in our diets amounts to about 12 per cent and the part we add while cooking or while eating our meals constitutes about 11 per cent. Br Scurarna says, "So, even if you are not using a salt shaker or having table salt, probably getting too much sodium."

 So far, high salt intake has been associated with increased risk of hypertension, coronary heart disease and stroke.

ENTERTAINMENT



RESEARCHERS SA



According to a study, high sail intake is associated with a devbold risk of host hister. The findings hereoff that possible observation races that 13.7 grans of sail dealy may be at histocensure more than 13.7 grans of sail dealy may be at histothe higher fick of heart fallars companied to those consuming less than 6.8 grans. The researchers each that the sub-related increase in heart balance risk was independent of blood pressure lovel — isotroped level of which is also a risk factor for cardiovasoular diseases.

