

Prefer to drink your fruit and veggies?



Type of fruit / veg drink

Smoothie - home-made from whole fruit or freshly made in a cafe

Smoothie - shop-bought in a bottle/carton

Juice - freshly made

- cold-pressed

As many portions of fruit and vegetables as you put in.

Counts as

Maximum two portions per 250ml glass.

You still need to include some truly fresh fruit and vegetables in your diet alongside these smoothies.

One portion per 250ml glass.

Unless you make it yourself, the only truly fresh juice you can get in UK shops is nonpasteurised orange juice.

One portion per 250ml glass.

You still need to include some truly fresh fruit and vegetables in your diet alongside this type of juice. Blending only breaks down the fruit and vegetables but retains all the nutrients, including fibre so long as you don't sieve out the 'bits'. The healthiest option!

Why?

Most shop-bought smoothies have been heat pasteurised, which destroys some nutrients. Some remove the fibre to make them `smoother'.

Many commercial smoothies also have just some whole fruit/veg in them and a lot of juice – not a good ratio!

Fresh juice retains many vitamins and enzymes so a glass can count as one serving of fruit/ veg but not more than that because it lacks fibre and other nutrients bound to it.

Cold-pressing is the next best thing to fresh juice. Cold-pressed juices are preserved using high pressure rather than high temperature so



from concentrate

retain more nutrients.

A glass can count as one serving of fruit/veg but not more than that because it lacks fibre and other nutrients bound to it.

Maximum one portion per 250ml glass.

You still need to include some truly fresh fruit and vegetables in your diet alongside this type of juice. Pasteurised or made-from-concentrate juice (all types of cheap juice) is essentially just sweet water with vitamin C.

These juices are not really a healthy addition to your diet.

www.vivahealth.org.uk