



Reference Guide: Proteins

AN IXCELA RESOURCE TO HELP IMPROVE INTERNAL FITNESS

A Quick Way to Measure a Serving of Carbohydrates:

We use HANDS to measure protein. Protein grams per hand vary in animal and plant protein sources, which is why we suggest using a food scale or referring to food labels for greater accuracy. Typically, 1 hand will equal 40 grams of protein.



About Protein:

Protein is an important building block of bones and muscles. It supports our immune response, provides a source of energy, assists in cellular repair, and more. Without sufficient protein in the diet, mood, sleep, motivation, and energy levels suffer.

Choosing Quality Protein Sources:

Seafood, meat, poultry, eggs, beans, peas, lentils, and dairy and soy products are all proteins. Beans, peas, and lentils are also part of the carbohydrate group. For more information about vegetarian protein options, read more here.

To ensure adequate protein intake and obtain a variety of amino acids, select a wide variety of whole-foods-based proteins from both plant and animal sources. Amino acids are the building blocks of protein. Two examples of amino acids are tryptophan and tyrosine, which are included in the metabolites that Ixcela tests.



If you are following an <u>autoimmune protocol (AIP)</u> diet, please refer to this <u>autoimmune protocol (AIP)</u> protein list. The AIP diet excludes legumes and dairy products. AIP is an elimination diet recommended primarily to individuals who have autoimmune diseases.

Types of Protein		
LEAN PROTEIN	HIGH-FAT PROTEIN	CARB-RICH PROTEIN
Bison Casein protein Chicken (skinless) Egg whites Hemp protein Pea protein Seitan Shellfish (shrimp, scallops) Soy isolate Tofu Venison Whey protein Whitefish (cod, haddock)	Beef Full-fat dairy products Lamb Oily fish (mackerel, salmon, sardines) Pork Tempeh Whole eggs	Beans Buckwheat Bulgur Chickpeas Farro Green peas Lentils Low-fat dairy products Quinoa Soy milk