# A Holistic Nutritional Approach to Breast and Hormonal Health and Prevention

# Eight ways to lower estrogen toxic load

- 1. Improve gastrointestinal health
- 2. Improve diet- Aim for whole foods, plant protein and individualized your plan
- 3. Decrease body fat
- 4. Use phytoestrogens to improve estrogen detoxification
- 5. Improve estrogen metabolism
- 6. Ensure complete elimination of bowels
- 7. Supplement with essential nutrients
- 8. Limit chemical estrogen exposure

**Phytochemicals as Therapeutic Tools** Source: *International Journal of Molecular Science 2015* ISSN1422-0067 Natural compounds within various foods and spices (synergy and variety) such as:

- 1. EGCG: Green tea extract
- 2. Curcumin: The primary polyphenol in turmeric
- 3. Resveratrol: A phytochemical found in grapes, red wine
- 4. Lycopene: Red carotenoid found in watermelon, pink grapefruit, tomatoes
- 5. Pomegranate extracts
- 6. Luteolin: A flavonoid found in peppers and various green vegetables
- 7. Genistein: A phytochemical found in soy
- 8. Piperine: A phytochemical found in black pepper
- 9. Beta carotene: An orange carotenoid found in various vegetables
- 10. Sulforaphane: A phytochemical found in cruciferous vegetables (broccoli, cauliflower, brussels sprouts)

## How to Eat for Hormonal Balance

- Clean protein
- Raw nuts to be soaked
- Beans Soaked or sprouted
- Seeds pumpkin, sunflower , sesame seeds
- Quinoa, millet, buckwheat, hemp hearts
- Lentils, chickpeas
- Wild Fish (salmon, sardines, mackerel)
- Organic pasture-raised/grass-fed chicken, turkey, egg, tempeh

# **Healthy Fats**

- Coconut oil MCT, Lauric Acid
- · Avocados Fiber, Magnesium, B Vitamins
- Egg yolks Choline, Vitamins A, D, E, B
- Nuts and seeds
- Olives, Olive Oil, Flax Seeds
- · Flaxseeds ,walnut,brazil nuts

## **Healthy Choices**

- Antioxidant-rich vegetables and berries
- Dark leafy greens
- Cruciferous
- Mushrooms
- Foods that support thyroid kelp, sea vegetables, seaweed

# Herbs and Spices

- Cinnamon
- Turmeric
- Cayenne
- Parsley
- Garlic
- Ginger

## Be Good to your Microbiome

- Fermented Foods
- Kefir
- Kimchi
- Sauerkraut
- Bone Broth

