My Current Health Concerns	N	Ay Vibran	My Core Values			
	N	Name		Da	te	
Top Stressed Body Systems	Obstacles: Kee	ping Me From G	oals	Environment	Physical Limitations	
	Limiting Beliefs	Olicasora	Diet	Livilorinient	1 Hysical Limitations	
Top Nutrient Deficiencies						
	Plan: Actions to	Take Me to My (My Big Vision			
	1 Week	30 Days	90	Days 1	Year	
Present/Past Health (Surgery, Trauma, etc.)						
My Positive Habits	Lab Findings		Phy	sical Exam Findings		My Goals



Vibrant Health Roadmap



www.DrRitamarie.com
© Dr. Ritamarie Loscalzo, MS, DC, CCN, DACBN,
Institute of Nutritional Endocrinology (INE)

Vibrant Health Daily Guidelines

	Nutrition
	1/2 your body weight in fluid ounces of pure water
	Dark green leafy vegetables: 3 cups-2 pounds
	Blended greens or green juice: 16-64 ounces
	Rainbow vegetable salad
	Cruciferous vegetables: 2-4 cups or more per day, raw or lightly cooked
	Sea vegetables: 1-2 teaspoons per day or 1-2 ounces a week
	Beta carotene and vitamin C rich vegetables: carrots, tomatoes, red and yellow bell peppers, sweet potatoes, squash
	Sprouts
	Fresh fruit, as tolerated, with emphasis on low sugar ones
	Probiotic and prebiotic rich foods: sauerkraut, kimchee, miso, nut or seed yogurt, coconut kefir, Jerusalem artichoke, and chicory
	Blood sugar regulators: cinnamon, blueberries, cardamom, nutmeg
	Anti-inflammatory and immune boosters: ginger, turmeric, basil, oregano, thyme, rosemary, cilantro
	EFA (essential fatty acid) rich foods: chia, flax, hemp, walnuts (3-6 tablespoons), algae (1-2 tablespoons), purslane (1-2 cups), deep ocean fish
	Coconut: for the brain boosting MCT oil and to help omega-3 fats to become activated
	Protein in morning: green smoothie, protein shake, nutmilk, large portion of greens with sprouts, small portion of organic animal protein, as desired
	Avoid carbohydrates in morning
	Space meals 4-6 hours apart - no snacking
	Extras as Needed for Additional Calories
	Healthy-fat rich foods: raw nuts and seeds, avocado, olives
	Root vegetables, squashes, and tubers
	Legumes
	Gluten-free grains: preferably quinoa, buckwheat, millet
	Fish or meat (organic, free-range, wild)

Foods to Avoid or Minimize
Gluten
Processed grains
Heated and hydrogenated oils
Sugar and all sweeteners except for stevia, erythritol, LoHan, Lakanto, Zero
Dairy
Exercise
Aerobics 4-5 times a week (20-40 min)
Strength training, ideally 2-3 times a week
Bursts 3 times a week, 4-8 times a day
Stress Management
HeartMath before getting out of bed, before eating, and in bed at night, minimum 5 times a day
Meditation or HeartMath Heart Lock-In 3 times a week
Tapping and other stress reduction techniques
Listen to soothing music
Sleep
Элеер
Lights out by 11:00 p.m.
8-10 hours of sleep
Last meal 3 hours or more before bedtime
General
Daily sunshine as often as possible - 20 minutes without pro-
tection for Vitamin D
Appreciation breaks
Have FUN! Even if you can only spare 5-10 minutes a day, take time to enjoy yourself