

JJVIRGIN QUICK START GUIDE



QUICK START

THE SUGAR IMPACT DIET

JJVIRGIN.COM



WELCOME!

I'm so excited to share this life-changing weight loss journey with you!

I created this **Quick Start Guide** because I know when you're ready to change your life, you want to start now! Fast results will keep you on track, and my proven strategies will help you finally lose weight, break free from sugar cravings, stop inflammation, and feel leaner and more energetic than you thought possible.

All you have to do is commit to the process and follow through!

The first step is to find out where you are now: take the Sneaky Sugar Inventory and Sugar Impact Quiz to discover how much sugar is impacting your health. Then follow the Sugar Impact Diet Blueprint closely, and you'll be rewarded with amazing results!

So, ready to start? Let's begin!

Blessings,

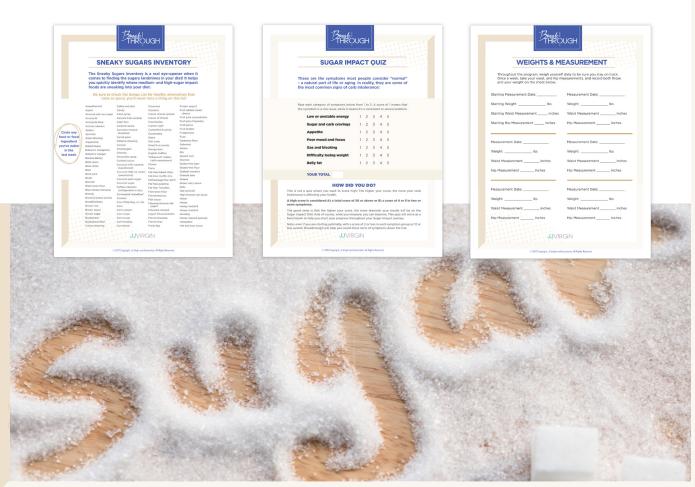
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THE SUGAR IMPACT BLUEPRINT

- Take the **Sneaky Sugar Inventory** to identify how much sugar you are actually eating
- Take the **Sugar Impact Quiz** to identify the impact sugar is having on you
- Take your starting Weight And Measurements





THE SUGAR IMPACT BLUEPRINT

TAPER (Cycle 1)

- Trade your High Sugar Impact foods for Medium Sugar Impact foods
- Take your weight and measurements
- Record your food and mood daily in your Journal Pages
- Focus on following the portions of the Sugar Impact Plate and eating by the Sugar Impact Clock

TRANSITION (Cycle 2)

- Take the Sugar Impact Quiz before you start Cycle 2
- Trade your Medium Sugar Impact foods for Low Sugar Impact foods and avoid any Low Sugar Impact foods that are asterisked (ie most fruit)
- Hide or toss the Medium and High Sugar Impact foods
- Record your food and mood journal daily
- Take your weight and measurements weekly
- Check in with Sugar Impact Quiz at the two week mark to determine if you should stay in Cycle 2 or shift into Cycle 3

TRANSFORMED (Cycle 3)

- Swap 3-4 Low Sugar Impact servings for Medium Sugar Impact servings; 1-2 of these servings should be from fruit
- Have one High Sugar Impact serving at the end of the week
- Weigh, measure and retest at the end of the week. Decide whether you can stay in Cycle 3, or you need to return to Cycle 2

LOW SUGAR IMPACT —— FOR LIFE ——

Once a year repeat Cycles 1 and 2 to ensure you're retaining your sugar sensitivity, and to bust any plateaus. You should also do Cycles 1 and 2 again if you "fall off the wagon."



SNEAKY SUGARS INVENTORY

The Sneaky Sugars Inventory is a real eye-opener when it comes to finding the sugary landmines in your diet! It helps you quickly identify where medium- and high-sugar impact foods are sneaking into your diet.

Be sure to check the Swaps List for healthy alternatives that taste so good, you'll never miss a thing on this list!

Circle any food or food ingredient you've eaten in the last week

Agave Almond milk ice cream Amaranth Amaranth flour Animal crackers Apples Apricots Asian dressing **Aspartame** Baked beans Balsamic vinaigrette Balsamic vinegar Banana Barley **BBQ** sauce Bean chips Beer Beet juice Beets Biscotti Black bean flour Blue cheese dressing Brandv **Bread & butter pickles** Breakfast bars Brown rice Brown sauce Brown sugar Buckwheat Buckwheat flour

Caesar dressing

Acesulfame-K

Candy Cane syrup Canned fruit cocktail Capri Sun Caramel sauce Carnation Instant **Breakfast** Carrot juice Catalina dressing Cereals Champagne Cherries Chocolate syrup Cocktail sauce Coconut milk creamer. (sweetened) Coconut-milk ice cream (sweetened) Coconut palm sugar Coconut sugar Coffee creamers (refrigerated or dry) Commercial "smoothies" Cookies Cool Whip Reg. or Lite Corn Corn cereals Corn chips Corn syrup Corn tortillas

Cakes and pies

Couscous Crackers Cream cheese spread Cream of Wheat Creamsicles Crystal Light Crystalline fructose Cyclamates **Dates** Diet soda Dried fruit snacks **Energy bars English muffins** "Enhanced" waters (with sweeteners) Ensure Farro Fat-free baked chips Fat-free muffin mix Fat-free/sugar-free Jell-O Fat-free pudding Fat-free Twizzlers Fava bean flour Fermented sov Fish sauce Flavored almond milk

Flavored coconut

French dressing

French fries

Fresh figs

yogurt Flavored kefirs

Frozen yogurt Fruit added cream cheese Fruit juice concentrates Fruit juice Popsicles Fruit juices Fruit leather **Fudgesicles** Fuze Garbanzo flour Gatorade Gelato Gin Glazed nuts Glucose Gluten-free beer Gluten-free flour Graham crackers Granola bars Grapes Green curry sauce Grits Half and half High-fructose corn syrup Hoisin Honey Honey mustard Honey mustard dressing Honey roasted peanuts

Honeydew

Hot and sour sauce

Ш



Hot cocoa Ice cream

Ice cream sandwiches Instant oatmeal

Instant rice Italian dressing

Jams Ketchup

Kiwi

Kombucha tea Kool-Aid Lentil chips

Low-fat cheeses

Low-fat cream cheese

spread

Low-fat graham crackers

Low-fat or fat-free ice cream bars

Low-fat or fat-free Ice cream

Low-fat or light frozen dinners: Lean Cuisine, Lean Pockets, Lean

Gourmet, etc. Low-fat Oreos

Low-fat plain yogurt

Macaroni and cheese

Maltodextrin Mango Mannitol Maple syrup Marinara sauce

Marshmallows Mashed potatoes

Matzoh

Milk chocolate Millet Millet flour

Mixed drinks Molasses Mousse Muesli

Muffins

Mung bean noodles

Nectar

Neotame

Nestlé's Quik Neufchatel cheese

Non-fat cheeses

Non-fat cream cheese

Non-fat plain yogurt

Nut chips

Oyster crackers

Papaya **Parsnips**

Part-skim mozzarella Part-skim ricotta

Pastas

Peanut sauce

Pears Peas

Pickle relish Pineapple

Pineapple cottage

cheese Pita

Plain coconut yogurt (sweetened)

Plums Polenta Pomegranate

Popcorn **Pop-Tarts** Port Wine Potato chips Potato starch

PowerAde Preserves **Pretzels Pudding**

Puffed millet Puffed rice Quick breads Quinoa flakes Quinoa flour Quinoa pastas Ranch dressing Raspberry vinaigrette

Red curry sauce Reduced-fat cookies Reduced-fat crackers Reduced-fat macaroni

and cheese

Reduced-fat peanut butter

Reduced-fat Pringles

Rice cakes Rice chips

Rice crackers Rice flour

Rice pasta Rice syrup

Rice tortillas

Risotto

Rockstar energy drink Root veggie chips

Rum Rutabaga Saccharin Scones **SlimFast**

Snack packs SnackWells low-fat and

fat-free cookies and

treats Sobe Sodas Diet Sodas Sorbet Sorbitol Soy cheeses

Splenda Sprouted whole grain

breads Steak sauce

Strawberry cream cheese

Sucralose

Sundried tomatoes

Sweet chili

Sweet pickle relish

Sweet pickles Sweet potato fries Sweet potatoes

Sweet tea

Sweetened coconut water

Sweetened cows' milks (vanilla, chocolate)

Sweetened dairy-free

milks

Sweetened nut butters

Sweetened whipped

cream **Tangerines** Tartar sauce Tequila Teriyaki sauce

Thousand Island dressing

Tomato juice Tomato paste Tomato sauce

Tortillas

Unsweetened rice milk Unsweetened soy milk

V8 juice

Vitamin Water

Vodka

Wasa crackers Water crackers Watermelon Wheat breads

Whipped cream cheese White flour products White potatoes

Whole grain cereal

Wine

Worcestershire sauce

Yogurts with sugar or artificial sweeteners

Dark chocolate with under 75% cacao content

94% fat-free microwave

kettle corn

94% fat-free microwave

popcorn



SUGAR IMPACT QUIZ

These are the symptoms most people consider "normal" - a natural part of life or aging. In reality, they are some of the most common signs of carb intolerance!

Rate each category of symptoms below from 1 to 5. A score of 1 means that the symptom is a non-issue, while 5 means it's a consistent or severe problem.

Low or unstable energy	1	2	3	4	5
Sugar and carb cravings	1	2	3	4	5
Appetite	1	2	3	4	5
Poor mood and focus	1	2	3	4	5
Gas and bloating	1	2	3	4	5
Difficulty losing weight	1	2	3	4	5
Belly fat	1	2	3	4	5

YOUR TOTAL

HOW DID YOU DO?

This is not a quiz where you want to score high! The higher your score, the more your carb intolerance is affecting your health.

A high score is considered A) a total score of 20 or above or B) a score of 4 or 5 in two or more symptoms.

The good news is that the higher your score, the more dramatic your results will be on the Sugar Impact Diet! And of course, what you measure, you can improve. This quiz will serve as a benchmark to help you chart your progress throughout your Sugar Impact journey.

Note: even if you are starting optimally, with a score of 2 or less in each symptom group or 12 or less overall, Breakthrough will help you avoid these sorts of symptoms down the line. ~al





THE MANY NAMES FOR SUGAR

Barley malt

Beet sugar

Brown sugar

Buttered syrup

Cane juice crystals

Cane sugar

Caramel

Carob syrup

Castor sugar

Confectioner's sugar

Corn syrup

Corn syrup solids

Date sugar

Demerara sugar

Dextran

Dextrose

Diastatic malt

Diastase

Ethyl maltol

Fructose

Fruit juice

Fruit juice concentrate

Galactose

Glucose

Glucose solids

Golden sugar

Golden syrup

Grape sugar

High-fructose corn syrup

Honey

Icing sugar

Invert sugar

Lactose

••••

Malt syrup

Maltodextrin

Maltose

Maple syrup

Molasses

Muscovado sugar

Panocha

Raw sugar

Refiner's syrup

Rice syrup

Sorbitol

Sorghum syrup

Sucrose

Sugar

Treacle

Turbinado sugar

Yellow sugar

The Many Names of Artificial Sweeteners

Acesulfame potassium

Alitame

Aspartame

Aspartame-acesulfame salt

Cyclamate

Isomalt

Neohesperidin

dihydrochalcone

NutraSweet

Saccharin

Splenda

Sucralose





THE 7 FOOD GROUPS

Within each of these seven categories, I've ranked foods according to the **Virgin Sugar Impact Scales**, so that you'll know just which High-SI foods to trade for Low-to Medium-SI options



GRAINS, LEGUMES, NUTS & SEEDS



ROOTS & VEGETABLES



FRUITS



LOW & NO-FAT DAIRY AND DIET FOODS



SAUCES, DRESSINGS, AND CONDIMENTS



DRINKS



SWEETENERS AND ADDED SUGAR



GRAINS, LEGUMES, NUTS & SEEDS •

LOW SUGAR IMPACT

Lentils

Black Beans

Black turtle beans

Boston navy beans

Broad beans

Cannellini beans

Chickpeas

Fava beans

French green beans

Great Northern beans

Green beans

Kidney beans

Lima beans

Mung beans

Pinto beans

Wax beans

Quinoa

Hummus

Wild rice

Groats

Long Cooking Oatmeal - rolled

or steel cut

Shirataki noodles

Lentil soup

Chili - homemade, no sugar

added

Coconut wraps

Coconut flour

Dehydrated unsweetened

coconut

Roasted chestnuts

Almond flour

Pumpkin seeds

Sunflower seeds

Flax seeds

Chia seeds

Sesame seeds

Hemp seeds

Pecans

Brazil nuts

Cashews

Hazelnuts

Macadamia nuts

Walnuts

Almonds

Pine Nuts

Pistachios

Poppy seeds

Peas

Unsweetened nut butters

Peanuts*

*Ideally, choose tree nuts rather than peanuts for their superior fatty acid profile and lower allergenicity potential

MEDIUM SUGAR IMPACT

Rice pasta

Arrowroot*

Amaranth

Buckwheat

Millet

Rice tortillas

Sprouted whole grain breads

Brown rice

Fermented sov

Ezekiel Sprouted Cereal

Quinoa flakes

Quinoa pasta

Chili - store bought, sugar added

Amaranth, rice, millet or

buckwheat flour

Garbanzo flour

Quinoa flour

Fava bean flour

Black bean flour

Rice crackers

Rice chips

Bean chips

Lentil chips

Nut chips

*note if a small amount is used in a recipe, i.e. 1 tablespoon for 4 servings, this is safe for Cycle 2

HIGH SUGAR IMPACT

Gluten free flour blend Mung bean noodles Honey roasted peanuts Cornstarch

Glazed nuts

Sweetened nut butters

Instant oatmeal

Instant rice

Baked beans

Puffed rice, puffed millet rice cakes

Polenta

Corn

Cornbread

Wheat bread

Pasta

Tortillas

Couscous

Soy cheese

Muffins

White flour

Cakes & Pies

English muffins

Scones

Biscotti

Cream of Wheat

Pop-tarts

Grits

Macaroni and Cheese

Matzoh

Pita

Risotto

Muesli

Quick breads

Sugar cereals

Barley

Farro

Graham crackers

Water crackers

Animal crackers

WASA crackers

Oyster crackers

Corn Tortillas & Corn Chips

Cookies

Popcorn

Crackers

Edamame - This is low sugar, but high in lectins that can cause leptin resistance, choose only organic

fermented soy.



ROOTS AND VEGETABLES

LOW SUGAR IMPACT

MEDIUM SUGAR IMPACT

HIGH SUGAR IMPACT

Broccoli Caulifower **Peppers** Mushrooms Lettuces Zucchini Bok choy Asparagus Cabbage Radish Eggplant Artichoke Spinach Kale

Watercress

Mustard greens

Chard Cucumber

Brussels sprouts

Celery Radicchio

Okra

Sprouts

Escarole

Onions

Leeks

Snow peas

Sugar snap peas

Spaghetti squash

Kale chips

Maca

Carrots

Pumpkin

Acorn squash

Butternut squash

Kabocha squash

Water chestnuts
Ginger Root Turnips

Yams Sweet potatoes White potatoes Beets Parsnips Rutabaga Plantain

Potato chips Root veggie chips Carrot juice Beet juice French fries Sweet potato fries Mashed potatoes



Olives*

Tomatoes*

Gazpacho*



THE VIRGIN SUGAR IMPACT SCALE

FRUITS

LOW SUGAR IMPACT

Blueberries
Strawberries
Raspberries
Cranberries
Guava
Grapefruit
Cantaloupe
Nectarines
Peaches
Starfruit
Persimmon
Oranges
Acai berries (no sugar added)

Limes* Lemons* Avocado*

* 0-1 grams fructose -safe for Cycle 2

MEDIUM SUGAR IMPACT

Papaya Bananas Honeydew Kiwi Plums **Apricots Tangerines** Tomato juice Tomato paste Tomato sauce Cherries Pomegranate Fresh Figs **Apples** Pears Dates Grapes Mango Watermelon

Sun dried tomatoes

V8 Juice

Pineapple

HIGH SUGAR IMPACT

All dried fruit
Fruit leather
Fruit juices
Jams
Preserves and conserves Nectar
Sorbet
Fruit juice concentrates Canned
fruit cocktail
Fruit juice Popsicles





LOW FAT AND NO FAT DAIRY & DIET FOODS

LOW SUGAR IMPACT

No sugar added coconut, cashew or almond milk Organic plain full fat Greekstyle vogurt Plain cultured coconut yogurt (no sugar) Full fat plain cottage cheese Organic creamer Plain dairy or coconut kefir Flax milk - unsweetened Full fat cheeses (avoid blue cheese due to aluten) Monkfruit sweetened coconut ice cream Full fat cream cheese Ricotta cheese

Mozzarella Protein Powder (following my parameters)

No sugar added coconut creamer

No sugar added cultured coconut milk Nut cheese

MEDIUM SUGAR IMPACT

Full fat grass fed milk Full fat organic milk Unsweetened rice milk Organic low fat or nonfat plain Greek-style yogurt Plain coconut yogurt, sweetened Sweetened coconut milk creamer Half & half Low fat cream cheese spread Cream cheese spread Whipped cream cheese Neufchatel cheese Soy cheese Part skim mozzarella Low fat cheese Part skim ricotta

HIGH SUGAR IMPACT

Pineapple cottage cheese
Strawberry cream cheese
Sweetened coffee creamers Hot
cocoa
Sweetened whipped cream Nonfat cheeses
Blue cheese
Nonfat cream cheese
Reduced fat peanut butter
Granola bars
Protein bars
Dried fruit snacks
Reduced fat macaroni and cheese
Low fat Oreos
Low fat and fat free cookies
Low/Reduced fat crackers

Fat free pudding
Fat free muffins
Pretzels
Reduced fat Pringles
Low fat graham crackers
Snack packs
Fat free Twizzlers
Reduced fat crackers
Nestle's Quik

Carnation Instant Breakfast Low fat or Fat free Ice cream Low fat or Fat free ice cream bars Fat free sugar free Jello 94% fat free microwave popcorn Low fat or Lite Frozen Dinners Lite Cool Whip

Ensure

Whey protein

Flavored coconut yogurt
Flavored almond milk yogurt
Breakfast bars
Fat free baked chips
Spackwells low fat and fat free

Snackwells low fat and fat free cookies and treats Fruit added cream cheese Nonfat cream cheese 94% fat free microwave kettle corn





DRESSINGS

LOW SUGAR IMPACT

Mustard Salsa Tabasco Vinegar Coconut aminos Hot sauce **Nutritional Yeast** Olive oil Macadamia nut oil Malaysian palm fruit oil Sesame oil Walnut oil Avocado oil Tapenade Olives Pesto Sour dill pickles Checca Sauce Wheat free tamari* Bragg's Liquid Aminos* *if not intolerant to soy

MEDIUM SUGAR IMPACT

Fish sauce
Italian dressing
Green curry sauce
Red curry sauce
Caesar dressing
Marinara sauce (no sugar added)
Pickle relish
Sweet pickle relish
Sweet pickles
Bread & butter pickles
Tomato sauce

HIGH SUGAR IMPACT

BBQ sauce Balsamic vinegar Balsamic vinaigrette Marinara sauce (sugar added) Teriyaki sauce Worcestershire sauce Steak sauce Hoisin Sauce Sweet chili Sauce Brown sauce French dressing Raspberry vinaigrette Asian dressing Honey mustard Honey mustard dressing Ketchup Tartar sauce Blue cheese dressing Ranch dressing Thousand Island Catalina Dressing Cocktail sauce Hot and Sour sauce Peanut sauce





DRINKS

LOW SUGAR IMPACT

Green tea (no sugar added) Unsweetened fruit essence teas Teachino Hint water Water Sparkling mineral water

Organic coffee & decaf coffee All teas

Green drinks* (greens only no fruit, carrot or beet added)

*Do not drink on their own - add fiber (and preferably protein)

MEDIUM SUGAR IMPACT

Dry red wine Dry white wine Gluten-free beer Tequila Vodka

Gin Tomato juice

V8 (not with fruit juice)

Kombucha tea (no sugar added)

HIGH SUGAR IMPACT

Beer

Wines - sweet, dessert

Champagne

Port

Mixed drinks

Rum

Brandy

Soda

Diet Soda

"Enhanced" waters (that have

sweeteners)

Fruit juices

Carrot juice

Sweet tea

Commercial "smoothies"

Fuze

Gatorade

Sobe

Vitamin Water

Rockstar

PowerAde

Coconut water

Kool-Aid

Crystal Light

Capri Sun

Nestle's Quik

Carnation Instant Breakfast

Slim Fast





SWEETENERS & ARTIFICIAL SUGARS

LOW SUGAR IMPACT

Monkfruit Stevia Xylitol 85% dark chocolate* 100% dark Chocolate Raw Cacao (powder and nibs) Erythritol Chicory Inulin

*Stay off in Cycle 2 unless made with low SI sweetener

MEDIUM SUGAR IMPACT

Glucose (non GMO)
Rice syrup
Cane syrup (non GMO)
Raw brown sugar (non-processed)
70% or higher dark chocolate
Coconut sugar
Local organic raw honey
Blackstrap molasses
Sorbitol
Mannitol
Coconut palm sugar

HIGH SUGAR IMPACT

Honey (processed) Maple syrup Molasses Fruit juice concentrate Processed brown sugar Aspartame Neotame Cyclamates Splenda Sucralose Acesulfame-K Saccharin Milk chocolate <70% dark chocolate Maltodextrin Crystalline fructose HFCS (High Fructose Corn Syrup) Corn syrup Caramel sauce Chocolate syrup Candy Marshmallows Licorice



Agave



WHAT TO LOOK FOR IN A SHAKE

Replacing one or two meals a day with a protein shake is my number one choice for supporting fast fat loss, optimal nutrition, and sustained energy.

Smoothies (a.k.a. protein shakes) take all the effort out of food prep, and they guarantee you'll never skip breakfast again. If you have 5 minutes, a few grocery staples, and a blender, you've got a meal!

Protein shakes also make it simple to cut gluten, dairy, soy, eggs, corn, peanuts, and sweeteners out of your diet while you test your sugar impact and find your new normal.

HOW TO CHOOSE YOUR PROTEIN

Avoid soy, egg, or dairy/whey protein powders. They contribute to inflammation and food intolerance symptoms that can prevent weight loss and make you feel miserable.

Go high protein. Each serving of protein shake powder should contain 20-25 grams of clean, lean protein.

Stay natural. Look for protein that's GMO- and hormone-free (no recombinant bovine growth hormone, or rGBH). Avoid artificial colors, preservatives, and other additives.

Aim for low sugar impact. Your protein powder should have no more than 4-5 grams of sugar per serving derived from natural sweetener or sugar alcohols (i.e. stevia, xylitol, erythritol, glycine, or mannitol). NO fructose or agave!

For vegetarians and vegans...

Look for a blend of plant-based proteins. My preferred sources are pea, chia, cranberry, chlorella, hemp, and/or brown rice.

For Paleo dieters or omnivores...

My favorite protein is made up defatted beef protein and collagen. It's got all the power of bone broth without any of the hassle or mess! (And don't worry, it comes in vanilla and chocolate...)



BREAKTHROUGH BASIC SHAKE



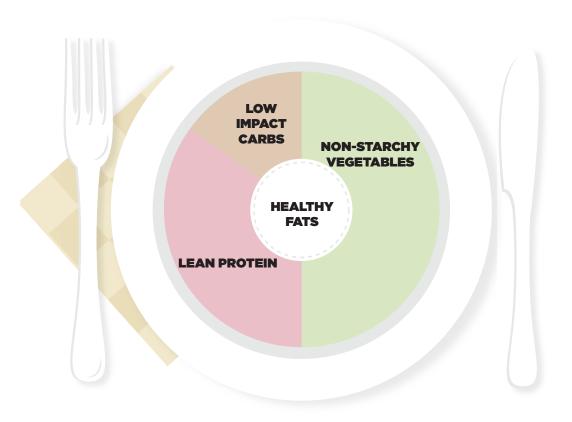
MAKES 1 SERVING

- 2 scoops JJ Virgin All-In-One Protein Shake (your choice of flavor and protein type)
- 2 tsp JJ Virgin Extra Fiber or 1 Tbsp chia seeds
- 1/2 cup frozen mixed berries
- 1/2 cup organic frozen spinach
- 1 Tbsp coconut oil
- 8 oz. unsweetened coconut or almond milk

Blend ingredients well in blender. You can thin your shake by adding water or thicken it by adding ice cubes. Enjoy!



SUGAR IMPACT PLATE

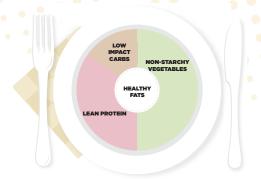


When you eat according to the **Sugar Impact Plate**, you get balanced meals of clean, lean protein, healthy fats, colorful non-starchy veggies, and a few slow-low carbs.

That means you're not going to battle symptoms of high sugar impact, like weight gain, brain fog, blood sugar issues, constant hunger, or cravings. You'll also eat less overall. Plus, what you do eat will be food that heals and honors your body and burns fat fast!



WHAT TO EAT SUGAR IMPACT PLATE



LEAN PROTEIN

One of the fastest ways to burn fat and feel energized is by eating protein. Every meal should include 1-2 servings of clean, lean protein. A serving is 4-6 ounces for women, 6-8 ounces for men.

JJ's Top Ten: Wild Salmon, Grass-Fed Beef, JJ Virgin's All-in-One Protein Shake, Legumes, Wild Scallops, Pastured Eggs (if not sensitive), Quinoa, Grass-fed Lamb, Pastured Organic Chicken Breast, Flaxseed or Chia Seeds

HEALTHY FATS

Fat doesn't make you fat - sugar makes you fat! Ideally, you should have 2-3 servings of healthy fats at every meal. (Men and athletic women can go up to 4.) Remember, many proteins like wild salmon and grass-fed beef also contain healthy fats.

JJ's Top Ten: Macadamia Nut Oil, Avocados or Avocado Oil, Red Palm Fruit Oil, Hemp Seeds, Almond Butter, Olive Oil

NON-STARCHY VEGETABLES

The more non-starchy veggies you eat, the better! I want you to get 2 or more servings at every meal. A serving size is 1/2 cup cooked or 1 cup raw.

JJ's Top Ten: Brussels Sprouts, Red Peppers, Broccoli, Cabbage, Arugula, Garlic, Kale, Artichokes, Cauliflower, Spinach

LOW IMPACT CARBS

Aim to get 1-2 servings of high-fibe r starchy carbs per meal. Larger or more athletic men can have 3.

JJ's Top Ten: Lentils, Quinoa, Butternut Squash, Tomatoes, Black Beans, Hummus, Pumpkin, Raspberries, Avocados, Wild Rice



EAT BY THE CLOCK

Eat a substantial breakfast within 1-2 hours of waking up

Stop eating three hours before bed

(NO- this does not mean going to bed later!)

Eat every 4-6 hours, which means you'll be eating three balanced meals a day, plus 1 snack ONLY IF NECESSARY!





DON'T FORGET YOUR WATER

Aim for at least 8 glasses a day of filtered water, beginning with a glass of lemon water when you wake up.

The only time to limit water consumption is during meals, when too much liquid can dilute your stomach enzymes and prevent protein digestion. Otherwise, keep that water bottle close by and sip throughout your day.





BREAKTHROUGH SNACK IDEAS

I know it's a funny way to start a snack article, but I don't actually recommend snacking...

One of the biggest nutrition myths I've ever heard is the idea that a healthy diet is made up 5-6 small meals a day!

The opposite is actually true.

WHY I DON'T SNACK

In order for your body to burn fat for energy instead of sugar, it's important that you go 4-6 hours between each meal, as well as have a 12-14 overnight fast between dinner and breakfast.

Those gaps between meals tell your body that it can't rely on a steady supply of carbs/sugars for energy. So it naturally turns to burning your stored fat and the healthy fats you eat for sustained energy instead.

When you eliminate snacking, you also give your hunger hormones time to regulate properly. Eating less often actually makes you feel less hungry.

The key is to be sure you get excellent nutrition at every meal, so you stay full and energized for the entire 4-6 hours until you eat again. (That's why it's so important to eat by the **Sugar Impact Plate** guidelines provided in this program.)

HOW TO SNACK RIGHT

That said, there are times when you just need an extra boost. Especially when you first start the program, you may still find you have cravings or increased appetite. Better to satisfy those with the healthy options listed below than those awful 100-calorie snack packs!

Whether you need a little extra energy before a workout or something to get you through the long commute home, the ideas and recipes below are all healthy options.

Just do me a favor and try drinking a glass of water first when you get a snack attack...

As you shift from being a sugar burner to a fat burner and eliminate the cravings that come from exposure to food intolerance, you'll find you need to eat less often. Soon snacking will be a thing of the past!

One final note: tiny tummies have different needs. Young children need to eat more often, so the 3-meal rule doesn't apply. Check with your pediatrician for help determining your kiddo's nutritional needs, but rest assured that all the suggestions below are healthy choices for any age.



BREAKTHROUGH SNACK IDEAS







HEALTHY SNACK OPTIONS

- fresh veggie dippers with hummus (recipe in Breakthrough Family Guide)
- fresh berries and nut butter (recipe in Breakthrough Family Guide)
- unsweetened cultured coconut yogurt with fresh berries or apple chunks
- · lentil or bean chips with guacamole
- kale or seaweed chips
- roasted chickpeas or nuts (recipe in Breakthrough Family Guide)
- protein cookie bites (recipe in Breakthrough Family Guide)
- protein popsicles (recipe in Smoothie Guide)
- chia seed pudding (recipe in Breakthrough Family Guide)
- 1/2 a quality, low-sugar impact protein or fiber bar



WHERE TO GET RECIPES

The Sugar Impact Diet
The Sugar Impact Diet Cookbook
The Virgin Diet Cookbook

Hundreds of free low-sugar impact recipes at jjvirgin.com/recipes



Dark Chocolate Coconut Fiber Bars

1 GRAM SUGAR
11 GRAMS FIBER • MCT OILS



BREAKTHROUGH RESTOCK LIST

It's not enough just to toss the bad guys - you need to be sure your kitchen is full of yummy, healthy options so you can create nutritious meals without worrying or checking ingredient labels.

FOR YOUR PANTRY

JJ	Virgin Store
	_ JJ Virgin All-In-One Protein Shake (availabe in Plant-Based or Paleo Inspired) _ JJ Virgin Extra Fiber (if desired)
	_ Unsweetened coconut, almond, or cashew milk
	_ Cacao nibs
	_ Chia seeds
	Beans and lentils (low-sodium canned and/or dried beans in bulk; black beans, white navy/cannellini beans, kidney beans, garbanzo beans)
	_ Organic chicken & vegetable broths
	_ Organic brown Basmati rice
	_ Quinoa (red or white)
	_ Gluten-free pasta (Look for brands made with quinoa or lentils - no corn!)
	Organic brown rice cakes (Flavored are fine, as long as they're still gluten- and corn-free.)
	_ Nuts (raw almonds, cashews, pecans, walnuts, macadamia nuts, Brazil nuts, or pistachios)
	_ A little dark chocolate (Note to self: a LITTLE dark chocolate = 1 oz per serving)
	_ Unsweetened green tea
	_ Canned artichoke hearts in water
	_ Canned diced green chiles
	Ready-made sauces (Make sure you read labels to avoid the 7 Hi-FI foods, including hidden sugars and artificial sweeteners.)
	_ Coconut aminos
	_ Marinara sauce (no sugar added; organic if available)
	_ Coconut oil
• •	_ Olive oil (for cooking)
	_ Extra virgin olive oil (for raw use in dressings)
	_ Malaysian palm fruit oil or avocado oil
-	Vinegars with no added sugars (try red wine vinegar, rice wine vinegar, or champagne



Spic	
-	ces chase organic, non-irradiated spices. Sea salt
	chase organic, non-irradiated spices. Sea salt Black perpercorps (best flavor when freshly ground)
	Sea salt Black peppercorns (best flavor when freshly ground)
	Italian spice blend
	Mexican spice blend
	Dried herbs de Provence
	Dried or fresh rosemary
	Dried or fresh thyme
	Dried oregano
	Dried or fresh basil
	Ground cayenne pepper or chipotle pepper
	Smoked paprika
	Ground cumin
	Ground cinnamon
FOF	R YOUR FREEZER:
	Grass-fed beef, bison, and lamb
	Organic chicken and turkey sausage
	Organic free-range chicken and turkey breast
	Wild-caught fish (My favorites are sole, salmon, and halibut.)
	Wild-caught scallops
	Wild-caught shrimp
	Frozen berries (Blueberries, strawberries, and raspberries are wonderful.)
	Frozen veggies (Have a wide variety, and use them for sides, soups, and stir-fry.)
	Frozen fire roasted peppers and onions
FOF	R YOUR FRIDGE:
	Sliced turkey (Be sure it's gluten-, corn-, soy-, and nitrate-free.)
	Sliced grass-fed roast beef (Be sure it's gluten-, corn-, soy- and nitrate-free.)
	Roasted whole chicken
	Uncured, nitrate-free bacon (Wonderful added to salads!)
	Unsweetened nut butters (almond, pecan, walnut, macadamia, and cashew)
	Guacamole
	Fresh salsa
	Dijon or prepared yellow mustard (no sweeteners, including honey)
	Salad greens
	Flaxseed (grind fresh before use)



FOR YOUR FRUIT & VEGGIE BINS

Get all the non-starchy veggies you can store and eat in a week. I like to get containers of precut, fresh, washed veggies. Be sure to read below about how to choose fruits and veggies safely!

HOW TO CHOOSE YOUR FRUITS & VEGGIES SAFELY

Organic is always the best. Next, buy locally farmed or at the very minimum stateside- farmed produce. Other countries do not have the regulations regarding pesticides that we do, so while you may save a few pennies, you could be placing your health at risk.

The following is the EWG's 2017 **Dirty Dozen List™**. These are the items that should always be purchased organic because they grown with the most pesticides.

Strawberries
Spinach
Nectarines
Apples
Peaches
Pears



Cherries
Grapes
Celery
Tomatoes
Bell peppers
Potatoes





YOUR BREAKTHROUGH JOURNAL

Print and fill out 21 of these pages for every day of Cycle 1, then do the same when you get to Cycle 2. (How long you're in Cycle 2 will depend on when/how you react to the foods you're testing.)

Date:	Weigh	t:						
MEALS								
BREAKFAST	Time:							
What you ate:								
LUNCH								
What you ate:								
DINNER					Tim	e:		
What you ate:								
SNACKS								
What you ate:								
What you ate:								
WATER								
Check the box each time you dri	ink 8 oz: 🔲							
GI/BMs:								
SYMPTOMS: (Record any s	ymptoms yc	u are	notici	ng ar	ıd hov	v ofte	n/hov	w severe.)
NOTES								



WEIGHT & MEASUREMENT TRACKER

Throughout the program, weigh yourself daily to be sure you stay on track. Once a week, take your waist, and hip measurements, and record both those and your weight on the sheet below.

Starting Measurement Date:	Measurement Date:
Starting Weight lbs	Weightlbs
Starting Waist Measurement inches	Waist Measurement inches
Starting Hip Measurement inches	Hip Measurement inches
Measurement Date:	Measurement Date:
Weight lbs	Weightlbs
Waist Measurement inches	Waist Measurement inches
Hip Measurement inches	Hip Measurement inches
Measurement Date:	Measurement Date:
Weight lbs	Weight lbs
Waist Measurement inches	Waist Measurement inches
Hip Measurement inches	Hip Measurement inches

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