GLYCAEMIC INDEX (GI)

What is the Gl?

- When you eat foods that contain carbohydrates, your body breaks them down into glucose. This glucose then enters the bloodstream and raises your blood glucose levels (BGLs).
- The **Glycaemic Index** is a measurement of the effect of different carbohydrates on this process.
 - High-GI (GI > 70) foods are broken down rapidly, giving you quick energy.
 As a result, your glucose levels quickly spike and crash, which can leave you feeling tired and in search of more quick-energy foods.
 - Low-Gl foods (Gl < 55) are broken down slowly, giving you sustained energy and feelings of fullness. Your blood glucose levels gently rise and fall over time.



- The total amount of carbohydrate has he biggest effect on BGLs, so portion size is key.
- As part of a healthy diet and active lifestyle, low-GI foods can help to manage weight, balance blood sugars and keep you feeling satisfied after meals.



High GI vs. Low GI

Time

🛑 High-GI 🛑 Low-GI

BGLs

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