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CONTENTS

Preface Acknowledgments		
PART YOUR	I DAILY PERFORMANCE DIET	
Optima	al Nutrition for Training and Health	1
1	Daily Hydration Essentials: Drinking It In	3
2	Energy Nutrients for Optimal Health and Performance Building a Solid Nutrition Base	e: 17
3	Vitamins, Minerals, and Electrolytes: The Nuts, Bolts, and Spark Plugs of Your Diet	49
PART YOUR	II TRAINING DIET	
Fine-Tu	ning Your Diet for Top Performance	75
4	Your Daily Training Diet: Eating for Optimal Recovery	77
5	Food and Fluid Intake for Training and Competition: Timing Is Everything	127
6	Weight Loss, Muscle Building, and Changing Body C Boosting Your Strength-to-Weight Ratio	omposition: 175
7	Ergogenic Aids: Separating Fact from Fiction	201
PART SPOR	III T-SPECIFIC NUTRITIONAL GUIDELINES	
Putting	Your Sports Nutrition Plan into Action	231
8	Nutrition for Triathlon (and Other Multisport Events)	233
9	Nutrition for Cycling (Road Cycling, Mountain Biking, Track Cycling, and Cyclocross)	263
10	Nutrition for Distance Running	285
11	Nutrition for Swimming	303

PART IV SPECIAL NUTRITIONAL CONSIDERATIONS

Meeting and Managing the Challenges 3			315
12	The A	Athlete with Unique Nutrition Considerations	317
13	Perfo	ormance Boosts and Problem-Solving with Nutrition	353
14	Nutri	tional Strategies for Extreme Environments	365
APPE	NDIX	ES	
Appendix A Glycemic Index of Foods		377	
Appendix B		Glossary of Vitamins and Minerals	381
Appendix C		Comparison of Sports Nutrition Products	384
Appendix D		Creating the Optimal Training Diet	387
Appendix E		Sample Menus	396
Appendix F		Estimating Sweat Loss—Worksheet	403
Selecte	d Bibli	ography	405
Index			413
About the Author			421

PREFACE

When the first edition of *Sports Nutrition for Endurance Athletes* was published in 2002, and then the second edition in 2007, triathletes, cyclists, runners, swimmers, and adventure racers devoured the wealth of practical, sport-specific nutritional advice found within its covers. Over the years, it has been rewarding and gratifying to hear from readers, clients, and coaches across North America that the book has been an indispensable tool and resource for their training and race programs. With the burgeoning participation in endurance sports, it seemed not only logical but imperative to write the third edition that you are now holding in your hands. As a dedicated endurance athlete, you take your nutrition plans very seriously, and whether this book has found you at the start, peak, or post-event phase of your training season, you need to have the latest and best cutting-edge nutrition strategies.

Of course, cutting-edge sports nutrition research continues to develop, expand, and flourish. This book provides you with a practical working guide to that research. The third edition of *Sports Nutrition for Endurance Athletes* provides updated guidelines that are scientifically sound and practical for athletes participating in endurance and ultraendurance sports, particularly in the areas of fueling before, during, and after training, and strategies for training and competition or event day.

Navigating the current tide of popular nutrition information can be confusing for the endurance athlete. Many popular diet plans extol the dangers and evils of carbohydrates. Of course, carbohydrate intake has played a key role in the development of sports nutrition and continues to play an important role in exercise performance and recovery. The key to carbohydrates for the endurance athlete is how much, what type, and when to consume carbohydrates. High-quality carbohydrate foods support both health and performance, and the nutritional impact of your training also requires the appropriate use of sports nutrition products when training and racing.

This book is ultimately about improving the quality of your training and performance in events and competition, but endurance athletes know that good health also enables lasting participation in their chosen sport. Part I is filled with updated information on the links among your daily food choices, optimal health, and disease prevention, with a perspective that supports your daily hours of dedicated training and longevity in your endurance career.

Part II contains the greatest amount of updated material, with the well-researched principles that truly distinguish your diet as an endurance athlete. From your perspective,

nutritional timing and portioning are everything. The section on immediate post-training nutritional recovery has been expanded, the information about hydration and electrolyte strategies for training and competition has been fine-tuned, and the nutritional guidelines for muscle building have been updated. Most important, Part II outlines how to adjust and periodize your nutritional intake for the various training cycles so that your daily training diet can be tailored more specifically to each training block and to each exercise session within these blocks. More specifics are given on estimating your energy needs and nutritional requirements for specific training days, and how to adjust these estimates for weight and body fat loss. It is best if you employ weight management strategies that suit an endurance athlete, without compromising energy and recovery, rather than the latest fad weight-loss diet or extreme measures. Use the sample menus in Appendix E, vegetarian included, to help you get started on your latest sports nutrition plan.

Current recommendations on the proper use of the ever-expanding offering of sports nutrition ergogenic aids as outlined in Chapter 7 will help you use these products wisely and safely.

Part III explains how to apply sports nutrition principles to training and competition in a particular endurance sport. These chapters contain detailed practical guidelines for various racing distances and disciplines. The race nutritional strategies of an Ironman® competitor differ from those of a short-course triathlete, and fueling strategies for a mountain bike race differ from those of a cycling road race. This part of the book specifies how to adapt the general principles to your specific sport.

Part IV is dedicated to specific health concerns for endurance athletes, providing guidance as to how diet and nutrition are related to these conditions. Throughout the book, guidelines and food choices that fit a vegetarian diet are also highlighted.

As before, this book addresses nutritional strategies relevant to recreational athletes, serious age-groupers, and elite endurance athletes. Whatever your goals and level of participation, an optimal sports nutrition plan is ultimately about making your participation in your sport more effective, more rewarding, and just plain fun.

ACKNOWLEDGMENTS

Thanks to all the endurance athletes out there who have embraced this book over the past decade. It has been gratifying to reach enthusiastic cyclists, triathletes, runners, and swimmers who digest and absorb the contents of the book as they train, recover, and compete. Staying on top of all the latest research in sports nutrition is just plain fun for me, and having this great finished product to share with you is my pleasure. I promise that there will always be more sports nutrition advice to support you in your quest to be the best endurance athlete you can be.

While the polished, finished product makes it all look so easy, much work goes into bringing this book to your table. One of the best parts of updating and revising this book every few years is working with the great team at VeloPress. Many thanks to Renee Jardine for embracing the new workings of the third edition, to Casey Blaine for guiding those ideas to fruition, to Kara Mannix for her attention to detail, to Michelle Asakawa for making things clean and clear, and to Dave Trendler for spreading the word for several years to come.

10

NUTRITION FOR DISTANCE RUNNING

Participation in the sport of running currently stands at an all-time high. The number of marathon finishers in the United States exceeded 500,000 in 2010. In 2010 the majority of large marathons reported being sold-out or enjoyed record fields. In fact, the average running time for the marathon is getting longer, reflecting the extent to which participation in this race has expanded. The half-marathon distance has the highest level of participation of any distance race, with more than 1.4 million finishers in 2010. Much of this increase has been fueled by charity and non-charity training programs, as well as destination events, runners moving up or down from the marathon, and women's participation. Running is no longer just for the lean and elite—people of all ages and fitness levels are joining in and becoming healthier in the process.

Other popular race distances are 8K (4.8 miles), 5 miles, 10 miles, 15K (9.3 miles), and 20, 25, or 30K (12, 15, or 18 miles). There are also ultradistance events, such as 50K (31 miles), 100K (62 miles), and 100-mile events. Although these do not attract as large a number of participants, they are as popular as ever, with more than several hundred certified ultrarunning events in 2010.

Distance runners tend to improve their performance with age, and many run and train for more than a decade before they reach their best running times. Recreational runners are often satisfied to

AT A GLANCE KEY POINTS

Fluid and electrolyte replacement is imperative when running in hot, humid climates.

Carb replacement is key to maintaining a desired pace and completing longer runs.

Train with the sports drink offered on the course, and refine drinking skills.

Practice your pre-race eating and fueling plan during weekly long runs.

Prioritize recovery nutrition after hard training runs, after long runs, and if training twice daily.

Runners should determine they have adequate iron stores and increase as needed.

Follow a carbo-loading plan 2 to 3 days before a longdistance race. simply run for optimal fitness and health and enjoy the social aspects of running. Whatever a runner's level of training and competition, paying heed to nutritional considerations can enhance his or her participation in the sport. For recreational runners, that might mean simply feeling better and enjoying greater health benefits. For elite runners, proper nutrition can provide just the boost in performance that is needed to reach top goals.

TRAINING NUTRITION

Because there is such wide variation in running—with some runners just starting out at the 5K level and others running marathons or ultradistance events—training programs vary widely. Some runners may have just signed up for their first charity run, while others are planning to race in a dozen or more events during the year, perhaps at a variety of distances. Even an experienced marathoner may choose to compete in an early-season 10K race and a half-marathon while building up to the marathon of his or her choice for the season. Because of the broad range of competitive goals, training programs are somewhat specific to the athlete. Running sessions may include longer runs designed to develop aerobic endurance, on the one hand, and intense runs and interval work designed to improve the anaerobic system and speed, on the other. Training nutrition has to take all this into account and be flexible enough to be adapted to any level.

COMPETITIVE SEASON

Most large road races are scheduled from spring to late autumn, though some winter-season marathons are held in warmer parts of the country. The schedule of big-city marathons—such as in Boston, Los Angeles, Chicago, and New York—extends from April to November. Cross-country high-school and collegiate racing has a fall season, with many participants competing in winter and spring-season track. Elite runners may compete in a number of races of varying distances over the season, with some key events for preparation and peaking.

Events in hot weather usually have early-morning starts to avoid the heat. Late-season marathoners may train in hot conditions but find that race temperatures can be a wild card, with unseasonable cool or hot temperatures. Weather considerations affect the nutrition plan for race day.

Distance racing is mainly an aerobic activity, with elite runners completing a 10Krace in less than 30 minutes and a marathon in just over 2 hours. Recreational runners can take more than twice as long to complete these events. Despite their aerobic natures, there are times when these races require more anaerobic effort, such as in a surge, hill, or sprint finish. Successful runners have a high maximal aerobic capacity and an economical running style, low muscularity in their upper body, and a low level of body fat.

Many factors affect the outcome of a race, including fluid and electrolyte balance and the availability of carbohydrate fuel. Typically runners go more slowly in races in heat and humidity to compensate for their absorption of environmental heat. Smaller runners are more protected from overheating.

With daily and perhaps twice-daily training sessions, attention should be placed on recovery nutrition, pre-run fueling, and fueling during the run, particularly when two hard sessions take place back-to-back. Careful preparation for the long run is crucial to successfully complete their training and be prepared on race day.

FUELING FOR TRAINING

Eating too much too close to training or competition for your own personal tolerances is probably the biggest nutritional mistake that you can make as a runner. Because running jostles your gastrointestinal system, GI disturbance is a more common problem in running than in other endurance sports. Timing your pre-exercise meals is important for feeling "light" during your run and avoiding unpleasant symptoms such as a sloshing stomach, bloating, cramping, and diarrhea.

Prior to a short, relatively easy run, what you eat before training may simply be a matter of comfort and fending off hunger or hypoglycemia. It is not uncommon for runners to train in the early-morning hours. Some experiment and find that having something light, such as juice and a plain piece of toast, works best at this time. Regardless of your tolerances, make sure that you drink water or even a sports drink to hydrate. On long morning runs, consider taking a fluid bottle or fluid belt with you. Consuming a sports drink maintains blood glucose levels in the latter part of a longer run, but even on shorter runs it is good practice. It prepares you for longer races, and it helps in any run that occurs after you have not eaten for several hours, whatever the time of day.

Consuming regular meals and snacks replenishes your fluctuating liver glycogen stores and consequently helps maintain steady blood glucose levels throughout the day and during training. For afternoon or evening runs, try to time your meals carefully and eat 3 or more hours before running. Leave enough space between meal or snack times and training times, especially for high-intensity runs and speed work. Emphasize carbohydrate sources that are easily digested. You may want to consider a liquid sports supplement, a meal-replacement product, or an easily digested gel before longer training sessions. Real food products also work well if you have experimented and determined your own tolerances.

FUELING FOR THE LONG RUN

Experiment with pre-race eating before your long weekend run. This practice sets the stage for race day—it is particularly important to know your tolerances and preferences when racing a distance of 10 miles (16K) or longer. Although it may be tempting to sleep as late as possible before a long early-morning run, the pre-exercise meal is necessary for filling both liver and muscle glycogen stores. Liquid meals may work best, but you can also experiment with carbohydrate foods that are low in fiber. Knowing what works for you in training will help lighten pre-race nerves and help you feel more comfortable about your nutritional choices on the big day.

Ideally, take in as much carbohydrate as you can tolerate up to 1 gram per pound (about 2 g/kg) of body weight 2 hours before the long training run. Although you may leave a longer time interval after eating before a race start, this is still essential practice for having a quality and well-fueled long run. If you decide to eat even closer to the long training run, lower your carbohydrate intake to half a gram per pound (about 1 g/kg) of body weight. Food choices should be kept simple. Two hours prior to a long run, a 160-pound (73 kg) runner could consume more than 100 grams of carbohydrates from 2 slices of toast topped with 2 tablespoons (40 ml) of jam, plus 12 ounces (360 ml) of orange juice. After this meal and leading up to the run, 24 ounces (960 ml) of a sports drink would provide an additional 40 grams of carbohydrate or more.

Some simple morning noshes that sit easy in your stomach and pick up your run include:

- ½ bagel with 1 tsp. (8 ml) peanut butter and 1 tbsp. (20 ml) jam with 8 oz. (240 ml) juice
- ½ cup instant oatmeal with 4 oz. soy milk and 1 tbsp. (20 ml) raisins
- 1 medium-sized high-carbohydrate energy bar and 1 banana
- · Pretzels and hummus with a glass of juice

APPENDIX E MEAL PLANS	PPENDIX E MEAL PLANS continued			
VEGETARIAN MEAL PLANS, CONTINU	VEGETARIAN MEAL PLANS, CONTINUED			
2,200 CALORIES	2,400 CALORIES	3,000 CALORIES		
Dinner Kidney beans, 1 c. (240 ml) Rice, cooked, 1 c. (240 ml) Tortilla, 1 medium Green salad, 1 c. (240 ml) Salad dressing, 2 tbsp. (30 ml)	Snack Energy bar, 1 medium Apple, 1 medium	Snack Bagel, 4 oz. (120 g) Cheese, low-fat, 2 oz. (60 g) Apple, 1 medium		
Snack Granola bar Peach, 1 medium Yogurt with fruit, 8 oz. (240 ml)	Dinner Tempeh, ¾ c. (180 ml) Rice, cooked, 1½ c. (360 ml) Broccoli, cooked, 1 c. (240 ml) Sesame seed oil, 1 tbsp. (15 ml)	Dinner Tofu, 4 oz. (120 g) Soba noodles, cooked, 2 c. (480 ml) Greens, cooked, 1 c. (240 ml) Sesame oil, 1 tbsp. (15 ml)		
	Snack Orange, 1 medium Almonds, 2 tsp. (10 ml)	Snack Pear, 1 large		
2,900 CALORIES	3,400 CALORIES	3,700 CALORIES		
470 g carbohydrates (62%) 113 g protein (15%) 78 g fat (23%)	550 g carbohydrates (65%) 120 g protein (14%) 77 g fat (21%)	610 g carbohydrates (66%) 134 g protein (14%) 83 g fat (20%)		
Breakfast Pancakes, 4 small Syrup, 6 tbsp. (90 g) Raisins, 2 tbsp. (30 ml) Apple juice, 8 oz. (240 ml) Eggs, 2 medium	Breakfast Oatmeal, cooked, 1½ c. (360 ml) Skim milk, 1 c. (240 ml) Wheat germ, 2 tbsp. (30 ml) Orange juice, 12 oz. (360 ml) Yogurt, 1 c. (240 ml) Apple, 1 large Sports drink, 40 oz. (1,200 ml)	Breakfast Bran flakes, 1½ c. (360 ml) Wheat germ, 2 tbsp. (30 ml) Soy or dairy milk, 8 oz. (240 ml) Peach, 1 medium Nuts, 12		
Snack Soy or dairy yogurt with fruit, 8 oz. (240 ml) Almonds, 2 tbsp. (30 ml)	Snack Pretzels, 2 oz. (60 g) Hummus, ½ c. (120 ml) Raw vegetables, 1 c. (240 ml)	Snack Recovery Drink Juice, 12 oz. (360 ml) Yogurt, 1 c. (240 ml) Banana, 1 medium		
Lunch Bean soup, 1½ c. (360 ml) Rye crackers, 4 Vegetable salad, 1 c. (240 ml) Soy milk, 12 oz. (360 ml)	Lunch Thin-crust pizza, cheese, 3 slices Green salad, 2 c. (480 ml) Salad dressing, 2 tbsp. (30 ml) Soy milk, 8 oz. (240 ml)	Lunch Nut butter, 2 tbsp. (30 ml) Bread, 2 slices Bean soup, 1 c. (240 ml) Raw vegetables, 1 c. (240 ml)		
Dinner Potato, 1 large Kidney beans, 1 c. (240 ml) Cheese, low-fat, 1 oz. (30 g) Green salad, 2 c. (480 ml) Salad dressing, 3 tbsp. (45 g)	Dinner Spaghetti, cooked, 3 c. (720 ml) Marinara sauce, 2 c. (480 ml) Parmesan cheese, 3 tbsp. (45 ml) Italian bread, 2 slices Olive oil, 1 tbsp. (15 ml)	Dinner Tofu, 8 oz. (240 g) Peas, 1 c. (240 ml) Noodles, cooked, 2 c. (480 ml) Rolls, 2 Vegetable oil, 2 tbsp. (30 ml) Green salad, 2 c. (480 ml) Salad dressing, 2 tbsp. (30 ml) Sports drink, 40 oz. (1,200 ml)		
Snack Frozen yogurt, 1 c. (240 ml) Banana, 1 medium	Snack Sorbet, 1½ c. (360 ml) Fig bars, 2	Snack Yogurt, 8 oz (240 ml) Mango, 1 large Crackers, 12		

INDEX

Absorption, 132, 144–145, 146, 255,	decrease in, 134, 136, 142	eating, 197, 297, 314, 322–323
291, 292	exercise and, 130	ideas for, 288–289, 391
Acclimatization, 139, 141, 151, 152, 154,	glycemic index and, 21, 23, 25	Build cycle, 105–107, 266–268
252, 255, 366, 370	low, 128, 255, 340, 355	Bulimia nervosa, 343, 345, 346
Acute mountain sickness (AMS), 370,	maintaining, 34, 132, 135, 136, 138,	
371	145, 265, 269, 272, 273, 275, 281,	Caffeine, 10, 64, 218, 219-221, 229,
Adenosine triphosphate (ATP), 80-82,	287, 297, 329, 340, 341, 342, 369	279, 337
84–85, 86, 181, 208, 222	Blood pressure, 9, 31, 151, 152, 222, 323	consuming, 7, 349
Adequate Intake (AI), 5, 6, 52	Blood sodium, 250, 297, 367	dehydration and, 6–8
Aerobic capacity, 78, 83, 86, 87, 101, 105,	low, 70, 128, 150, 151, 295, 357	limiting, 6, 11, 299, 330
108, 247, 265, 287, 305	Blood sugar, 20, 21, 255, 270	performance and, 8, 220
anaerobic capacity versus, 79–80	Body composition, 76, 175, 200,	rehydration and, 160
Aging, 324, 326	290–291	Calcium, 13, 39, 68, 69, 71, 123, 150,
muscle mass and, 175, 325	changes in, 92, 176, 186, 187, 188,	318, 321, 332, 356
Alcohol, 64, 160, 197, 324, 330, 333	190–195, 198, 237–238, 323	absorption of, 63, 64, 67, 349
bone mass and, 351	ergogenic aids and, 208, 210–218	bone density and, 320, 326
calories from, 8, 9 (table)	goals for, 92, 100, 101, 128, 176, 192,	consuming, 60–61, 63–64, 267, 308,
fat and, 194	195, 236, 291, 344	326, 329, 330, 347, 348, 349, 350,
as nonnutritive nutrient, 8–12, 14	Body fat, 80, 82, 103, 184, 192, 208, 275,	351, 357, 358
Altergies, food, 68, 315, 331, 335–340	287, 306, 346, 358, 368	loss, 64, 117, 351, 352
Alternatives, whole-grain, 26, 26 (table) Amenorrhea, female athletes and,	checking, 177, 187–190, 193, 283	pregnancy and, 329–330 required, 61 (table), 332, 352
348–349	decrease in, 106, 175, 291, 302, 324, 344, 371	sources of, 61, 62 (table), 64, 308,
Amino acids, 35, 36, 182, 203, 211,	gain in, 186, 191, 284, 312, 359	320, 329–330, 348
212–213, 223	goals for, 191, 192, 268, 343	Calories, 18, 31, 51, 36, 75, 122 (table),
Anaerobic capacity, 78, 79–80, 83, 86,	health/endurance sports and, 187	167, 183, 213, 237, 252, 283,
101, 304	(table)	306, 314
Anaerobic threshold, 176, 234, 264, 307	levels of, 238, 268, 308, 309	activity level and, 92–93
Anemia, 55, 291, 321, 329	low, 187, 268, 271	alcohol, 9 (table), 194
iron and, 65, 191, 292	performance and, 185, 186	balance of, 274, 328
Anorexia, 343, 344, 345, 346, 347	weight and, 186, 188	burning, 191, 248, 359
Antibodies, 35, 336, 339	Body mass, 94, 192, 323, 349	carbohydrates and, 98, 124
Antioxidants, 8, 25, 27, 28, 33, 51, 56, 57,	lean, 106, 185, 188, 193, 194, 196,	consuming, 82, 85, 91, 95, 102, 107,
69, 70, 71, 72, 318, 359, 360, 371	216, 268, 319, 325	108, 117, 121, 122, 196, 197, 250,
Artificial sweeteners, 12, 299, 330	Body temperature, 139, 365, 366, 368	252, 265, 300, 301, 312, 318, 327,
	Body weight, 81, 99, 139, 190, 322, 345	328, 329, 349, 352, 359, 361, 363,
Bacteria, 31, 34, 330, 332, 335	carbohydrates and, 161, 171, 249	364, 371, 396
Base cycle, described, 104	Bone building, 60, 350-352	covert, 11–12, 14
Beta-carotene, 28, 30, 58, 69, 70, 361	Bone density, 320, 326, 348, 350, 351,	decrease in, 108, 191, 195, 266,
Bicarbonate, 224, 225-226	352	325, 359
Binge eating, 344, 345, 346, 347	Bone health, 60, 191, 267, 347-352, 363	endurance sports and, 92 (table)
Bioelectrical Impedance Analysis	vitamin D and, 63–64, 352	fat and, 100, 122–123
(BIA), 189	Bone mass, 60–61, 357	inadequate, 361, 363, 371
Bladder hydration systems, 253, 258,	increase in, 351–352	muscle building and, 178–179
269, 274, 278	low, 317, 324, 348, 349, 351, 352	required, 90–93, 108, 248, 265,
Blocks, 149, 154, 164, 174, 277, 300, 369	Brain, 191, 369	270–271, 305, 307, 310, 325,
Blood, 159, 367	boosting, 138, 260	360, 371
clotting, 60, 72	carbohydrates and, 142, 150	restricting, 98, 191, 193, 266, 276,
flow, 220, 265, 299	glucose and, 142	291, 309, 346
Blood glucose, 20, 80, 81, 82, 88, 147,	Branched chain amino acids (BCAAs),	sources of, 38, 124, 321
154, 156, 218, 236, 239, 242, 245,	182 Proakfast 162 210 272 274 288 200	training and, 91, 92 (table), 93, 94,
252, 273, 287, 307, 308, 312, 313,	Breakfast, 163, 310, 372, 374, 388–390	95, 114, 192
327, 377	carbohydrate-based, 280, 297, 322	weight loss and, 103, 194–195

Cancer, 9, 26, 31, 39, 52, 55, 58, 70,	sources of, 1, 90, 114, 146–147,	health and, 17, 20, 33, 53, 124, 324,
72, 318	148–149, 154, 247, 257, 272	372
Carbohydrate loading, 107, 164, 245,	sports drinks and, 148, 242, 257,	high-carbohydrate, 165, 166, 311,
246, 248, 249, 261, 270, 275, 277,	278, 294	312, 363, 371
278, 293, 296–297, 298, 302,	stored, 35, 36, 79, 88, 98, 132, 164,	high-fat, 100, 354
311–312, 312, 375	171, 270, 320	inadequacies in, 50, 51, 191–192
plan for, 294, 362	training and, 90, 96–98, 102, 106,	modification of, 47, 197, 284, 318,
pre-competition, 164–168	108, 114–115, 126, 132–133, 193,	353
Carbohydrates, 2, 4, 8, 56, 72, 74, 75, 81,	239, 314, 333, 342, 356	muscle-building, 183 (table)
83, 121, 128, 141, 246, 257, 260,	wholesome, 21, 109, 163, 320, 372	optimal, 109, 335, 387-394
268, 274, 300, 319, 320, 329, 353,	Cardiovascular system, 55, 130, 139,	performance, 50, 129, 203
358, 369, 373, 374, 377	222, 326	periodizing, 101-102, 354-356
adjustments in, 106, 129, 342	Carotenoids, 28, 30, 58-59, 59 (table),	planning, 2, 34, 99, 113–117, 164,
balance of, 18, 240, 241	70, 72	387–394
body weight and, 161, 171, 249	Celiac disease, 315, 317, 331, 336,	rigid, 191, 268, 290, 309
boost from, 277, 279, 280, 289	338-339	training, 17, 75, 77, 129, 202, 235,
calories and, 97–98, 124, 183, 266,	Chloride, 60, 68, 71, 150	248, 276, 304, 317, 331, 340
283	Cholesterol, 9, 34, 41, 44, 72, 74, 117,	vegetarian, 39, 51, 65, 124, 317,
carrying, 170, 277, 308	123, 216–217, 323	318, 319
classification of, 18, 21	Chromium, 59, 214–215	Digestion, 20, 132, 144–145, 238, 231,
complex, 19–20, 21, 38, 147, 148,	Collagen, 64, 359, 360	261, 277, 278, 336
377	Constipation, 67, 331, 334, 335, 339,	exercise and, 239
concentrated, 18, 23, 145, 167, 313	345	fiber and, 34
	Continuous Glucose Monitoring	time for, 131, 133
consuming, 11, 17, 18, 20, 36, 51,		water and, 5
76, 82, 85, 97, 98, 99, 106, 108,	(CGM), 342	
109, 113, 114–115, 116, 119, 122,	Copper, 59, 67, 292	Disordered eating, 324, 343–344, 346–347
126, 130, 132, 133, 134, 135, 136,	Core temperature, 141, 368, 369	
146, 138, 142, 148, 149, 153–154,	Cramping, 70, 287, 313, 315	Docosahexaenoic acid (DHA), 42, 45,
156, 158, 161, 162, 164–165,	Creatine, 201, 207, 208, 210, 223	46, 330
168–170, 177, 180, 181, 196, 240,	Creatine-phosphate (CP), 79, 83, 84,	Drinking, 147, 155, 159, 252, 254, 267,
243, 244, 245, 250, 252, 254, 255,	178, 181	296, 307
261, 266, 269, 270, 271, 268, 272,	Cross-training, 233, 264, 275, 304, 305,	body weight and, 322
277, 279, 281, 282, 288, 289, 290,	351, 352, 368	GI upset and, 153
294, 297, 298, 306, 311, 312, 325,		intensity and, 272, 273
342–343, 354, 355–356, 357,	Dairy, 33, 37, 39, 116, 180, 332	opportunities for, 141
361, 362, 363, 364, 366, 371, 396	Dehydration, 3, 15, 136, 137, 145, 152,	performance and, 254
content of, 110–113 (table)	158, 167, 189, 221, 247, 253, 268,	regular, 278, 322
decrease in, 104, 194, 196, 253	293, 345, 356, 368	timing, 151, 152, 153, 272, 298
easily digested, 163, 165, 271, 275,	caffeine and, 6–8	training and, 136, 158, 160–161, 257
279, 280, 282, 294	dealing with, 129, 138–139, 140,	
FODMAPs, 332, 334, 335	295, 299, 300, 321, 366	Eating, 268, 376
liquid, 133, 148-149, 156, 242, 269,	GI problems and, 139, 154	boredom/stress and, 122
271	minimizing, 32, 131, 138, 139,	disordered, 324, 343-344, 346-347
low-fiber, 114, 167, 249, 294	140-141, 243, 298, 299	healthy, 47, 305
low-glycemic, 21, 136, 199	risk of, 9, 138-139, 140, 270, 297	patterns, 122, 196, 198, 358
muscle building and, 178–179	signs of, 139-140, 154, 321, 326	planning, 198, 375
optimal, 18, 146, 161	stomach emptying and, 255	pre-exercise, 132–133, 135, 197,
performance and, 20, 135, 145	sweat loss and, 278	244, 288
planning, 109, 114–116	weight loss and, 11	quality, 2, 291
pre-event, 169–170, 269	Designer waters, 4, 11–12, 14, 12 (table)	restrictive, 191, 195
protein and, 157, 180, 184, 265	Diabetes, 31, 32, 39, 222, 315, 317, 318,	schedules and, 133–134, 239
quality, 20–21, 100	323, 325, 340-343	social, 196, 199, 310, 311
recovery and, 96–99, 156–157, 193,	Diarrhea, 287, 299, 331, 339, 345	timing of, 238, 299
200, 343	Diet, 2, 81, 329, 331–332, 344, 361	training and, 109, 133–134, 239,
replacing, 149, 261, 300, 302, 361	balanced, 33, 53, 63, 75, 178, 265,	257–258, 349
required, 95, 99, 100, 101, 109, 116,	308, 317, 318, 319, 361	travel and, 374–376
117, 128, 157, 248, 265, 300, 307,	carbohydrates and, 18, 19–20, 25,	Eating Disorder Not Otherwise Speci-
309, 325, 371	354, 363	fied (EDNOS), 343, 346, 347
simple, 18–19, 19–20, 21, 32, 146	elimination, 336–337	Eating disorders, 324, 343–347, 348,
solid, 148–149, 156, 242	gluten-free, 339–340	349

Electrolytes, 59, 68, 71, 76, 141, 236, Fat, 2, 4, 8, 56, 86, 88, 116, 117, 118 152, 153, 154, 155, 158-159, 244, 240, 243, 257, 287, 322, 345, (table), 121, 126, 129, 135, 171, 249, 253, 254, 256, 269, 270, 274, 357, 366 277, 279, 289, 290, 293, 296, 298, 179, 191, 219, 248, 266, 274 consuming, 138, 261, 342 alcohol and, 194 300, 301, 307 loss of, 11, 130, 138, 150-151, 246, balancing, 18, 241 obtaining, 140, 152, 268 261, 346-347 burning, 37, 89, 130, 162, 193, 201, recovery, 121, 158-159, 296 replacing, 152-155, 223, 267, 295, 203, 218, 261, 266, 283, 353, 354, replacing, 152-155, 267, 300, 302, 300, 302 307, 367 355, 359 tablets, 155, 252, 254, 258, 300 calories from, 100, 122-123, 283 required, 100, 159, 267, 290, Elimination diet, 336-337 306-307, 326, 329, 371 consuming, 17, 36, 38, 41, 47, 51, 98, Endurance, 228, 245, 256, 260, 263, 264, 100, 102, 106, 108, 123, 180, 197, Folate, 55, 327, 328, 338, 371 354, 362, 365 237, 240, 250, 277, 294, 308, 310, Folic acid, 51, 54-55, 327, 328 aerobic, 286 325, 334, 354, 372, 373 Food and Drug Administration (FDA), training, 1-2, 77, 90, 104, 127, 141, dietary, 41, 41 (table), 193, 334, 359 14, 203, 204, 217, 336 149, 178, 184, 185, 255, 257, 371 facts/figures about, 38, 40-41 Food intolerances, 317, 336, 337 Energy, 50, 145, 147, 176, 194, 218, 252, healthy, 25, 40, 76, 109, 117, 126, Food journals, 119-122, 126, 196, 198, 269, 299, 307, 320, 359, 361 163, 308, 320, 334 200, 337 aerobic/anaerobic, 84, 85 hidden, 115, 121, 197 Foods, 113-117, 119 boosts, 289, 301 hydrogenated, 308 animal, 40, 44, 318 consuming, 47, 77, 178, 196, 319, loading, 353-354 carbohydrate contents of, 110-113 321, 323, 348, 349 losing, 36, 40, 122, 185-199, 211, (table), 115, 119, 293, 310 drop in, 185, 196, 240 219, 374 choosing, 106, 109, 196, 242, 311 low, 126, 176, 196, 240 monounsaturated, 41, 42, 117, 194 consuming, 17, 198, 314, 322, 342 needs, 90, 91, 92-96, 98, 149, polyunsaturated, 42 convenience, 47, 308, 392 236-237, 314, 371 required, 95, 99-100, 101, 102, easily digested, 244, 250 production of, 84-86, 90, 126, 203, 128, 169 ethnic, 392-394 304, 319 saturated, 37, 38, 39, 40-41, 123, fatty, 40, 123, 167, 197, 308 308, 317 required, 90-96, 126, 200, 309, fiber-rich, 34, 170 325, 328 sources of, 1, 41 (table), 90, 120 folate-rich, 55, 55 (table) systems, 78, 79-80, 83, 83 (table), 84 healthy, 31, 318, 372, 374 (table) training and, 28, 38, 79, 96, 101, 106, storing, 35, 37, 100, 130, 353 high-carbohydrate, 162, 168 (table), 196, 265, 276, 307 training and, 90, 102, 106, 108 294, 296 Energy bars, 135, 149, 154, 184, 201, trans, 40-41, 44 iron-rich, 74, 329 202, 223, 238, 252, 257, 260, 271, unsaturated, 41, low-fiber, 132, 168 (table), 171 272, 275, 279, 281, 299, 300, 306, Fatigue, 15, 65, 126, 140, 148, 149, 196, nutrient-dense, 20, 50, 51, 156, 265, 312, 329 220, 268, 270, 282, 292, 311, 314, 325, 326 calcium in, 351 321, 329, 339 plant, 37, 38, 39, 54, 74, 319 carrying, 269, 277, 313 anaerobic system and, 79 pre-race, 246, 293, 375, 387 consuming, 114, 162, 164-165, 168 described, 127-128 preparing, 169, 258, 310, 376, 388 Environmental conditions, 254, 159, mental, 128, 301 processed, 2, 258, 335 236, 255, 266, 270, 287, 290, 298, nutrition and, 128 protein content of, 37 (table) 302, 313, 315, 321, 365 Fiber, 2, 21, 23, 25, 30, 84, 123, 161, 299, recovery, 121, 162, 241, 296 Enzymes, 31, 35, 36, 64, 158, 201, 327, 334 sensitivities to, 331, 335-340 203-204, 333, 359 fitting in, 31, 34, 197, 299, 318 training and, 239-240, 300 Fructose, 19, 23, 32, 33, 146, 148, 299, Ergogenic aids, 76, 202, 209 (table), 229 Fluid loss, 3, 4, 5, 128, 139, 140, 160, 252, 268, 281, 307, 321, 363, body composition and, 208, 210-218 332, 333, 377 checklist for, 225-226 368, 375 Fruits, 26, 33, 56, 58, 71, 72, 115-116, 117, 168, 184, 197, 238, 253, 290, common, 207-208, 207-222, monitoring, 306 224 - 228recovery and, 159 299, 308, 311, 312, 314 performance and, 218-222, replacing, 6, 265, 366, 367, 370 choosing, 29 (table) 224 - 228Fluids, 3, 47, 130, 155, 253, 254, 257, consuming, 28-30, 39, 318, 351, 374 safety with, 204-207 268, 300, 320 fiber from, 31 Essential fatty acids, 38, 40, 99, 100, 117, accessibility of, 153 nutrition from, 29, 360 121, 320, 334 adequate, 161, 289 Fuel, 86, 149, 178, 181, 198, 236, 272, omega-3, 42, 45, 121, 194 balance, 155, 246, 287, 297 284, 319, 323 omega-6, 42, 194 caffeine and, 7, 7 (table) adequate, 89, 275 sources of, 43-44 (table), 76 carbohydrates and, 144, 253, 254 calories from, 81 (table) Estimated Average Requirement (EAR), carrying, 170, 267, 282, 308 consuming, 129, 152 consuming, 1, 4-7, 10, 11, 12, 119, depletion of, 78, 128, 129, 242, 311 Estrogen, 61, 216, 349 121, 136, 137, 138, 140, 141, 143, exercise and, 86 (fig.), 130, 141-142

heart rate and, 87-88	muscle fibers and, 141	imbalance in, 191, 238
high-quality, 17	polymers, 19, 148	replacing, 349
intensity and, 77, 83 (fig.), 89	sucrose and, 148	sex, 352
performance and, 132	Gluten, 338–340	stress, 361
recovery and, 28, 102	Glycemic index (GI), 22 (table), 24,	synthesis of, 359
replacing, 129, 131, 141, 152–155	135–136, 147, 377–380	thyroid, 217
training and, 89, 98, 102, 128, 134,	blood glucose and, 21, 23, 25	Hunger, 80, 131, 197, 241, 248, 270, 287,
257, 261, 287–288		293, 372
	low, 25, 161, 199, 341	
using, 82–84, 178	Glycemic load (GL), 22 (table), 24	preventing, 143, 196, 198, 297
Fueling, 149, 169, 236, 241, 244, 247,	Glycogen, 5, 36, 53, 82, 153, 156, 167,	training and, 132, 136, 241
271, 272, 281, 287, 293, 298, 302,	218, 248, 254, 269, 294, 311, 320	Hydration, 3, 121, 137, 145, 153, 163,
309, 340, 342	depletion of, 80, 96–97, 129, 131,	169, 170, 181, 189, 236, 244, 246,
on bike, 268–269	194, 220, 242, 272, 297, 346–347,	247, 273, 275, 277, 281, 287, 290,
cold and, 368–369	355	296, 297, 298, 301, 322, 370
leanness and, 283	loading, 107, 166, 362, 364	adequate, 89, 100, 167, 289, 312
long run, 288–289	muscle, 54, 89	caffeine and, 6, 8
plans for, 153, 174, 258–259, 293,	protein and, 55	cold and, 368–369
341, 343	replenishing, 81, 98–99, 106, 157, 265, 272, 275, 294	environmental conditions and, 139, 313
Gastric emptying, 145, 146, 154, 161,	stores, 81, 82, 89, 166, 179, 239, 249,	focusing on, 242, 282, 314
271	281, 294, 354, 355, 361	guidelines for, 100, 258, 267, 272,
Gastrointestinal (GI) distress, 31, 34,	Glycolysis, 79, 83, 85, 86, 181, 224	289
65, 128, 140, 167, 170, 220, 229,	Good Manufacturing Processes	improving, 10, 11, 148, 174, 321, 329
272, 296, 317, 331, 335	(GMPs), 204-205, 207	indicators of, 249, 282
amino acids and, 212	Grains, 2, 72, 114-115, 117, 319, 340	maintaining, 6, 10–11, 152, 159, 170
iron and, 67	whole, 25-26, 27, 33, 39, 47	181, 254-255, 258, 259, 277, 281
Gastrointestinal (GI) system, 19, 132,		308, 357, 374
135, 140, 146, 153, 247, 248, 249,	Headaches, 222, 321, 339, 370	optimal, 4, 236, 273, 280, 369
253, 254, 255, 299	Health, 18, 47, 130, 317, 372	plans for, 174, 258-259, 280, 293
adaptation by, 238, 287	dehydration and, 140	pre-race, 171, 293
blood glucose and, 239	diet and, 17, 20, 323	sports drinks and, 171, 282, 300
dehydration and, 139, 154	management of, 185, 197, 325	strategies for, 11, 15, 140, 322 (table
endurance sports and, 268	optimal, 25, 35, 52, 286	systems, 154, 244, 246, 258, 277, 369
fiber and, 31	problems, 117, 323, 324	training and, 11, 136-138, 138-142
gels and, 154	Heart disease, 26, 39, 40, 52, 55, 70, 71,	257
Gels, 20, 154, 168, 201, 202, 238, 242,	226, 318	Hyperglycemia, 340
243, 247, 252, 253, 257, 258, 272,	fiber and, 31	Hyperhydration, 221, 297
279, 281, 298, 299, 312, 329, 342,	risk of, 8, 9, 38, 41, 117	Hypertension, 39, 318, 325
369, 396	Heart rate, 94, 220, 221, 247, 369, 370	Hypoglycemia, 134, 143, 266, 282, 287,
caffeine-containing, 229, 260	exercise and, 89	329, 340, 341
carbohydrate, 15, 135, 149, 174, 278,	fuel and, 87–88	developing, 131, 135, 154, 255, 270
280, 300	increased, 139	preventing, 269, 270, 342
carrying, 269, 277, 313	Heart rate monitors, 87, 88, 94	Hyponatremia, 70, 150, 250, 295, 296,
choosing, 278, 294	Heat, 193, 368, 369	297, 298
consuming, 163, 164, 254, 255, 261,	dealing with, 141, 151, 252, 255,	developing, 151-152, 367, 300
273, 288, 298	326, 366	Hypothermia, 255, 369
GI problems and, 154	dehydration and, 138	
gluten-free, 340	nutrition and, 367	Immune system, 1, 17, 35, 42, 49, 63, 72
sodium-containing, 294, 367	sweating and, 138	76, 213, 271, 315, 336, 356
water and, 246	Heat illness, 140, 356, 365–366	boosting, 155, 360-361
Glucose, 4, 23, 32, 55, 81, 89, 146, 221,	Hemoglobin, 35, 65, 67, 74, 291, 292,	carbohydrates and, 18
222, 340-341, 371, 377	360	suppressing, 361
adequate, 255	High-density lipoprotein (HDL), 8-9,	Insulin, 23, 132, 134, 333, 335, 340, 341
boost from, 301	40	342, 343
brain and, 142	High-fructose corn syrup (HFCS), 19,	Intensity, 78, 104-105, 181, 255, 256,
carbohydrates and, 320	32–33, 333	257, 258, 264, 300, 366
fiber and, 31	Hormones, 4, 35, 36, 56, 60, 61, 158,	dehydration and, 139
fructose and, 148	203, 216, 305, 348, 349	high, 105, 276, 280, 282, 305, 327
maintaining, 214, 364, 366	calories and, 351	nutrition and, 77, 89, 266, 272,
metabolism of, 71, 214	growth, 212, 214	273, 288

training, 84, 92, 96, 107, 113, 130, 387, 387-388, 389, 390, 395, 396, women and, 362 149, 153-154, 155, 159, 161, 166, 396-402 Muscles, 176, 190, 192, 193, 201, 214, 229, 242, 243, 252, 267, 274, 281, pre-exercise, 131, 133, 135, 137 216, 268, 325 282, 304, 308, 309, 341, 358 (table), 165, 169 (table), 170, 172 building, 78, 175, 177-181, 183, 183 Intervals, 96, 129, 141, 142, 227, 263, (table), 173, 184, 288, 312, 340 (table), 185, 196, 203, 212, 219, 264, 306, 307, 355 pre-race, 167, 170, 244, 245, 246, 229, 265, 304, 305, 308, 320, 344 ergogenic aids and, 208 Iron, 37, 59, 60, 68, 123, 291-292, 318, 250, 270, 273, 275, 277, 281, loss of, 191, 238, 270 326, 329, 330, 338, 361, 371 292-294, 297, 299, 313 absorption of, 56, 65, 66, 291 recovery, 241, 322 repairing/maintaining, 35, 36, 37, anemia and, 65, 191, 292 sample, 396-402 consuming, 64-67, 74, 267, 271, timing, 171, 172 (table), 238-240, superloading, 107 292, 321, 329 293, 299, 314, 375 supplements and, 223 menstruation and, 65, 308 travel and, 375 (table) recovery and, 360 Nausea, 139, 140, 222, 336, 339, 370 vegetarian, 395 required, 74, 308 Meat, 67, 158, 197, 310, 319 Nutrients, 3, 4, 12, 18, 25, 30, 31, 34, 50, sources of, 66 (table), 67, 74, 267, Medium chain triglycerides (MCTs), 64, 67, 68, 69, 115, 119, 123, 207, 291.321 221 318, 330 vitamin C and, 66, 291 Menopause, 61, 326, 348 balance of, 122, 349 Iron deficiency, 65, 74, 291, 292, 321 Menstruation, 65, 308, 321, 331, 345, bone-building, 352 Ironman, 146, 152, 165, 233, 234, 236, 346, 347, 348, 349, 363 consuming, 17, 47, 161, 323, 332, 249, 255 Metabolism, 49, 53, 60, 68, 131, 191, 217, calories for, 248, 252 221, 321, 347, 363, 370, 371 deficiencies in, 52, 206, 346, 356 nutrition for, 247, 250, 252 aerobic/anaerobic, 84, 86, 90, 305 essential, 28, 39, 63, 116, 320 Irritable bowel syndrome (IBS), 315, carbohydrate, 55 required, 90, 96 (table), 236-237, 317, 331-335 energy, 59, 360 329 estrogen, 72 specific, 325-327 fat, 56, 354 Juices, 14, 32, 33, 115-116, 117, 145, 168, vegetarians and, 318, 319 183, 184, 197, 242 folic acid, 54 Nutrition, 20, 33, 35, 47, 52, 69, 115, 116, glucose, 71, 214 129, 156, 174, 205, 206, 236, 252, Labels, checking, 33, 40, 121, 122-123, protein, 117 318, 319, 324 161, 184, 333, 351, 390-391 resting, 92 adequate, 1, 75, 106, 286, 373 Minerals, 13, 21, 25, 28, 29, 30, 32, 33, Lactate threshold, 87, 88, 89, 105 attention for, 278, 282, 314 Lactic acid, 5, 79, 83, 85, 87, 89, 106, 39, 49-50, 72, 117, 164, 185, 203, breakdown of, 122-123 224, 305, 330, 366 223, 318, 319, 320, 330, 358 competition, 150, 258-259, Lactose, 19, 32, 63, 182, 299, 332-333, consuming, 1, 52, 59-61, 63-68, 271-272, 275, 277-278, 286, 338, 377 69-70, 327, 329, 361 292-294, 296-298, 300-301, Lactose intolerance, 61, 117, 332, 336, deficiency in, 338, 356 304, 309, 311-313 339 list of, 381-383 considerations about, 231, 235, 244, Laxatives, 344, 345, 346, 347 low-dose, 326 246, 271, 286, 315 Lipids, 31, 40, 58, 325, 327 required, 371 fatigue and, 128 Morning noshes, ideas for, 288–289 Liver glycogen, 80-81, 134, 170, 174 guidelines for, 78, 197, 240, 244, 276, depleting, 60, 138, 239, 297 Multivitamins, 11, 63, 67, 68, 215, 291, 315, 325 replenishing, 130, 131, 132, 136, 326, 328, 330, 352, 361, 371 information on, 92, 122, 200, 203 170, 282, 287, 323 choosing, 69-70, 327 intensity and, 266, 272 stores, 247, 259, 269, 288, 292, 309 issues/by specific groups, 307-309 Muscle cramps, 155, 246, 356-358 Low-density lipoprotein (LDL), 40, Muscle damage, 155, 157, 165, 211, 280 long-distance, 251 (table) Muscle dysmorphia, 344, 346 muscle building and, 178-181 41,72 Muscle glycogen, 75, 81-82, 85, 88, 89, optimal, 18, 247, 361 Magnesium, 60, 64, 68, 69, 71, 356, 358 97, 102, 136, 156, 157, 165, 166, performance and, 2, 304, 364 Marathons, 285, 287, 295 170, 179, 181, 214, 219, 221, 239, post-exercise, 76, 160, 256 nutrition for, 294, 296-298, 302 252, 265, 275, 288, 292, 294, 302, pre-race, 249, 259 Meals, 2, 126, 199, 238, 258, 287 311, 312, 362, 366 problem solving with, 356-364 balanced, 197, 240 breakdown/synthesis of, 60, 98, 99, recovery, 12, 76, 155, 165, 197, 240, healthy, 168, 373, 375 178, 289, 306 256, 257, 260, 265, 266, 267, 272, high-carbohydrate, 169 (table), 239, depletion of, 106, 128, 129-130, 138, 274, 276, 282, 287, 289-290, 266, 302, 309 142, 147, 184, 276, 280, 306, 371 305-307, 309, 323, 358-360, liquid, 133, 288, 300 replenishing, 98, 131, 155, 166, 180, 361, 362, 364 required, 78, 90, 101, 109, 264, 309, planning, 35, 47, 109, 113, 136, 164, 282, 323 165, 171, 183, 194, 200, 241, 241 storing, 131, 156, 268, 270 311, 325, 396 (table), 283, 293-294, 308, 373, training and, 97 (fig.) timing, 162-163, 179-181

training, 130-138, 235-242,	vitamins and, 50, 56, 59, 64	236, 239, 241, 242, 264, 270, 278
240, 252–254, 256, 264–269,	women and, 362, 363	284, 302, 308, 312, 336, 340,
270-271, 274-275, 276-277,	Physiological issues, 50, 60, 127, 171,	360, 361, 372
286-292, 304-309, 363-364	234, 324, 325	agents, 212
triathlon, 245 (table)	Phytochemicals, 25, 29, 50, 72, 360	amino acids and, 213
women and, 361-364, 362	Phytonutrients, 28, 30, 33, 72, 185, 318	carbohydrates and, 96-99, 156-157
Nutrition plans, 44, 170, 196, 231, 243,	Portions, 18, 102, 198, 238, 277, 281,	193, 200, 343
244, 260, 283, 284, 293, 325, 357,	294, 314, 319, 388	energy for, 28, 102
358, 379, 396	calories and, 122 (table)	foods/fluids for, 121, 158–159, 296
competition, 173, 231	checking, 199	immediate, 98, 156-159
diabetes and, 341	size of, 122, 311	improving, 76, 161, 222, 311, 314,
high-energy, 165	Potassium, 28, 60, 68, 71, 150, 357	319, 358–360
personalized, 324	Power, 77, 78-79, 263, 368	nutrition for, 1, 12, 47, 76, 77, 78,
travel and, 375	developing, 34, 99, 127, 276	90, 155, 155-161, 161 (table),
vegetarians and, 39	loss of, 191, 238, 268	165, 197, 240, 256, 257, 260, 265,
Nutrition products, 20, 164-165, 201,	Prebiotics/probiotics, 335, 361	266, 267, 272, 274, 276, 282, 287,
202, 207	Pregnant athletes, 327-330	289-290, 305-307, 309, 323,
compared, 384-386	Prohormones, 215–217	361, 362, 364
Nutritional periodization, 101 (table)	Protein, 2, 8, 56, 76, 86, 118 (table), 126,	optimal, 6, 109, 157
	128, 129, 135, 155, 158, 163, 248,	poor, 65, 266, 276, 283, 304, 310
Oils	260, 266, 274, 306, 312, 318, 320,	post-exercise, 160-161, 162
cod liver, 46	338, 358, 373	protein and, 82, 99, 157–158, 200
fish, 45-46	animal, 39, 124, 319	sodium and, 159–160, 162
liquid, 40, 41	balance in, 18, 179, 213, 241	sports drinks and, 261
monounsaturated, 41, 42, 121	breakdown of, 162, 191	timing, 238, 240
partially hydrogenated, 40, 44	building, 180, 182, 197, 214	training and, 240, 315
polyunsaturated, 41, 57, 121	calories from, 116, 183, 283	Recovery drinks, 20, 30, 161, 164, 202,
soy/canola, 44	carbohydrates and, 157, 180, 184, 265	249, 290, 351
Osteopenia, 345, 348, 350	consuming, 17, 35, 36, 38, 39, 47,	Refueling, 149, 157, 239, 242, 243, 248,
Osteoporosis, 9, 52, 61, 71, 267, 325,	51, 64, 85, 99, 102, 106, 108, 117,	268, 269, 277, 279
326, 338, 345, 348	121, 157, 177, 178, 179, 180, 181,	opportunities for, 258, 278
men and, 349–350	196, 240, 250, 265, 279, 290, 325,	planning, 293–294
Overhydration, 154, 246, 250, 279, 293,	326, 349, 363	Rehydration, 7, 15, 76, 141, 155, 159, 163
295, 296, 307	easily digested, 165, 250	186, 222, 240, 242, 243, 247, 260
problems with, 278, 297	function of, 35–36	274, 277, 278
Oxygen, 4, 12, 79, 85, 86, 94, 370	high-quality, 47, 158, 182, 184, 212,	techniques for, 160, 290, 367
transport, 59, 60	265, 307, 308, 319	Resistance training, 99, 106, 130, 178,
	lean, 47, 117, 121, 126, 163, 197, 242,	181, 192, 227, 257, 325
Pantothenic acid, 51, 55–56	271, 277, 320, 376	carbohydrates and, 180
Performance, 3, 23, 28, 187, 193, 200,	muscle building, 179, 320	glutamine and, 214
216, 275, 305, 308, 324, 343	plant, 37, 39, 54, 116, 319	protein and, 180, 184
absorption and, 146	portions of, 161, 162, 277, 294	Rest, 85, 93, 108, 167, 271, 273
aerobic, 265	power from, 34–38	Restaurants, dietary rules for, 391–394
athletic, 201, 202, 205	recovery and, 82, 99, 157–158, 200,	Resting metabolic rate (RMR), 91, 93,
body fat and, 185, 186	359	94, 95, 191
caffeine and, 8, 219	required, 36, 38, 95, 99, 100, 101,	lowering, 185, 192, 193, 194, 196
carbohydrates and, 20, 135, 146	108, 124, 128, 158, 169, 265,	Running, 244, 285–286, 293
ergogenic aids and, 218–222,	307, 360	fluid/sodium balance for, 295–296
224-228	resistance training and, 180, 184	gastrointestinal distress and, 299
impairing, 8, 54, 134, 221, 309,	sources of, 1, 37–38, 37 (table), 90,	iron and, 291
321, 368	179, 184	nutrition and, 254–255
improving, 54, 134, 135, 146, 148,	storage of, 35, 82, 371	Calt
175, 176, 185, 202, 206, 218, 219,	synthesis of, 36, 179, 180, 182, 214	Salt, consuming, 152, 252, 254, 255, 297
220, 229, 270, 276, 286, 290, 324,	training and, 35, 37, 90, 102, 117,	300, 357, 367, 374 Specks 2, 115, 121, 126, 197, 238, 211
344, 353–356 nutrition and, 2, 50, 129, 270, 304,	149–150, 150, 161	Snacks, 2, 115, 121, 126, 197, 238, 311,
364	vegetarians and, 124–125 weight training and, 181, 185	391 (table) carbohydrate, 157, 277
optimal, 6, 25, 35, 176, 320	weight training and, 101, 103	consuming, 171, 287, 297, 308, 314,
sports drinks and, 145, 147	Recovery, 15, 71, 90, 92, 93, 100, 106,	322–323
training and 134 192 291	121 155 166 176 178 181 184	healthy 323 372 373

high-carbohydrate, 169, 239, 266, Supplements, 50, 51, 58, 59, 63, 68, 76, fluid, 293 109, 121, 133, 136, 164, 168, 204, gastrointestinal, 131, 363 nutrition, 47, 164 208, 215, 249, 348, 350-351 gut, 149, 247 planning, 241, 312, 388-390 banning of, 203, 204, 207 Train low, compete high, using, protein, 180 choosing, 69-70, 206 354-356 recovery, 165, 179, 240, 242 consuming, 52, 55, 67, 182, 225, 229, Training, 100, 109, 119, 121, 158, 162, timing, 173, 238-240, 273, 314 292, 331 170, 194, 205, 268-269, 311, 319, training and, 135, 160, 277, 288, cross-contamination and, 202, 207 349, 364, 372 332, 340 evaluating, 225-226, 300 aerobic/anaerobic, 81, 263, 265, travel and, 375 (table) 303, 304 high-carbohydrate, 149, 202, 300, Sodium, 6, 60, 68, 76, 163, 249, 256, 257, 306, 312 base, 86, 90, 193, 229 260, 278, 368 legal/effective/safe, 202-203, 205, blood glucose and, 130 blood pressure and, 151, 152 207, 267 calories and, 91, 92 (table), 93, 94, consuming, 70-71, 150-151, 152, nutritional, 206, 207, 223 95, 192 155, 161, 246, 259, 267, 279, protein, 181, 182, 184, 307 carbohydrates and, 90, 96, 97-98, 300.349 sports nutrition, 10, 164, 168, 169, 102, 106, 108, 114-115, 126, depletion of, 15, 71, 246, 367 173, 201, 249, 258, 259, 266, 271 132-133, 193, 239, 266, 314, 333, fluids and, 295-296 testing, 202, 205, 208 gels and, 294, 367 cycles, 75, 90, 101, 102, 104-105, weight-loss, 201, 217-218 loss, 138, 150, 159, 160, 240, 252, Sweat loss, 139, 149, 158, 174, 240, 243, 106, 108, 109, 126, 165, 238, 240, 255, 357, 358, 366 253, 261, 265, 267, 268, 290, overhydration and, 250 297, 307 diet for, 17, 75, 77, 129, 202, 235, recovery and, 159-160, 162 environmental conditions and, 154 248, 304 sports drinks and, 137, 151-152, estimating, 141, 143-144, 144 (fig.), duration of, 84, 96, 109, 146 155, 252, 254, 278-279, 357 295, 306, 403 early, 133, 134, 239, 323, 355 sweating and, 70, 151, 152, 295, fluids and, 136, 141 eating and, 109, 131-133, 133-134, 257–258, 265 367 minimizing, 153, 298 Sodium bicarbonate, 224-226 replacing, 145, 153, 366 endurance, 90, 95, 99, 104, 157, 178, Speed, 78, 127, 201, 306 sodium consumption and, 152 193, 304 training and, 136, 143 energy for, 28, 38, 79, 96, 101, 107, training, 129, 141, 142 Sports drinks, 4, 11, 20, 47, 71, 119, 133, weight monitoring and, 153 118, 196, 265, 307 135, 149, 157, 174, 202, 241, 243, Sweat rate, 138, 141, 152, 242, 243, 252, fluids and, 139, 153, 268, 366 275, 277, 281, 287, 293, 311, 312, 260, 267, 282, 302, 306, 307, 313, food and, 129, 239-240, 300 313, 329, 396 363, 367 fuel for, 86 (fig.), 89, 98, 102, 128, carbohydrates and, 148, 242, 253, acclimatization and, 154 130, 134, 141-142, 257, 261, 257, 278, 294 determining, 144, 174, 296, 357 287-288 consuming, 141, 142, 147-148, minimizing, 298 heavy, 77, 94, 114-115, 126, 138, 153-154, 160, 162, 164, 181, 183, training and, 5 214, 240, 289-290, 304, 318, 244, 245, 246, 254, 265, 268, 269, weight and, 295 271, 274, 278, 296, 308, 314, 322, Sweating, 3, 71, 138, 159, 167, 293, 321, hot-weather, 138-139, 365-366 323, 342 329, 363 hunger and, 132, 136, 241 experimenting with, 257, 293 body weight and, 139 hydration and, 11, 136-138, hydration and, 171, 282, 300 calcium and, 60, 352 138-142, 147, 154, 155, 158, performance and, 145, 147 fluid loss and, 4, 5, 6 160-161, 257 iron and, 65, 74 intensity of, 80-87, 92, 96, 105, 106, sodium in, 137, 151-152, 155, 246, 252, 254, 278, 278-279, 296, sodium and, 70, 151, 295, 367 109, 149, 153–154, 155, 159, 161, 357, 367 Swimming, 242-243, 303, 305, 306 166, 229, 242, 243, 267, 274, 282, training and, 147, 154, 155 nutrition and, 307-308, 312-313 304, 308, 309, 327, 353, 358, 368 Steroids, 215, 216, 219, 346 Synthesis, protein, 36, 177, 179, 180, muscle glycogen and, 97 (fig.) 182, 360 Stomach emptying, 140, 253, 254, 255, nutrition for, 96 (table), 130-138, 268, 272, 277, 279, 299, 300 235-242, 240, 256, 270-271, Strength, 99, 127, 191, 201, 255, 263, 325 Tapering, 105, 152, 164, 165, 231, 237, 274-275, 276-277, 286-292, building, 34, 175, 184, 195, 229 246, 247, 261, 311, 312, 362 287, 304-309, 337, 363-364 Strength-to-weight ratio, 283, 325 carbohydrates and, 166-167 programs, 1, 78, 88, 89, 97, 113, 174, Strength training, 99, 102, 116, 176, 179, drinking and, 151 203, 236, 243, 256, 264, 285, 181, 183, 201, 257, 263, 264 eating for, 248-249 286, 305, 310, 315, 327, 353, 396 Sucrose, 19, 32, 146, 377 pre-race, 294, 296, 297 protein and, 35, 37, 90, 102, 106, Sugar, 18, 23, 148 Tolerances, 132, 133, 145, 254, 258, 271, 108, 117, 149-150, 161 complex/simple, 377 289, 298, 302 quality, 1, 93, 127, 129, 176, 240, 271, risks of, 32-33 determining, 288, 396 291, 314

schedules, 98, 126, 133, 235–236, 238, 239, 240, 261, 280, 302, 370, 396 sweat loss and, 136, 143 volume of, 105, 276, 290, 358 weight loss and, 193–194, 307 women and, 362, 363 Transition, 105, 108, 250, 256, 264–265 nutrition in, 252–254, 254–255 refueling/rehydrating in, 278 Travel, eating and, 374–376, 375 (table) Triathlons, 231, 233, 234, 243, 261 energy intake for, 236, 237 nutrition for, 245 (table)

Ultradistance events, 152, 285, 295, 298 Ultraendurance events, 86, 149, 354, 357 Ultrarunning, 298, 300–301 Urine, 159, 254, 255, 293, 341, 366 light-colored, 249, 267, 277, 282, 289, 296, 297, 312, 357, 370 production of, 7, 159, 160, 167, 210, 370

Vegans, 39, 61, 68, 124, 318
Vegetables, 26, 28–30, 33, 47, 56, 58, 71, 72, 114, 119, 197, 319, 360, 373 choosing, 29 (table), 30 consuming, 28, 30–31, 39, 318, 351
Vegetarians, 39, 51, 63, 65, 67, 68, 116 nutrition for, 317–319 planning for, 125, 395 protein and, 124–125 types of, 39, 318
Vitamin A, 28, 38, 50, 51, 69, 321, 338, 361

consuming, 58-59, 330 Vitamin B, 25, 39, 51, 53-56, 68, 69, 318, 326, 338, 360, 361 consuming, 53, 54, 55, 371 Vitamin C, 14, 28, 30, 51, 64, 69, 70, 74, 123, 125, 292, 359 consuming, 56-57, 360, 371 food sources of, 56 (table), 67 iron and, 66, 291 Vitamin D, 38, 39, 50, 51, 68, 69, 318, 320, 321, 338, 347, 361 bone health and, 63-64, 352 consuming, 59, 349, 351 required, 61 (table), 326, 332 Vitamin E, 38, 50, 51, 57-58, 69, 70, 338, 361, 371 food sources of, 56 (table) Vitamin K, 38, 50, 51, 59, 64, 338 Vitamins, 21, 25, 28, 30, 32, 49-50, 53-59, 68, 70, 72, 164, 185, 203, 223, 318-320, 358, 371 consuming, 1, 11, 49, 51, 52, 69, 326, 329, 361 deficiency in, 50, 51, 338 fat-soluble, 50, 51, 320, 338 list of, 381-383 recovery and, 360 water-soluble, 51, 56 VO, max, 82, 87, 88, 105, 142, 176, 228, 234, 325, 362, 363, 366

Water, 3, 4–6, 246, 253, 282, 322, 426 balance, 35 bottled, 13–14, 375 drinking, 12, 31, 142, 159, 254, 269, 355, 367 Weight, 176, 309 body fat and, 186, 188 goal for, 100, 192-193, 236, 343 sweat loss and, 153 sweat rates and, 295 training cycles and, 103 Weight gain, 91, 100, 195, 222, 248, 249, 298, 327, 344, 345 pattern of, 328 preventing, 359 unwanted, 284, 347 Weight loss, 11, 51, 91, 143, 186, 237, 240, 266, 271, 302, 310, 344, 347, 371 calories and, 103, 194-195 goals for, 191, 193, 194, 195, 200, 291, 302 guidelines for, 195-199, 268, performance and, 158 rapid, 185, 291 strategies for, 291, 306 training and, 193-194, 307 Weight management, 10, 13, 82, 129, 143, 154, 186-187, 197, 198, 261, 290, 296, 308, 344 Weight training, 102, 106, 178, 179, 180, 184, 263, 265, 270, 290, 325, 351, 352 diet for, 181, 183 protein and, 185 supplements and, 211

Zinc, 37, 59, 67, 68, 292, 318, 360, 361

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