Nutrition and Immunity for Teens and Adults



The immune system is the body's defence against disease and infection, and a healthy, balanced diet with a variety of foods from the main food groups can help to keep it working properly. As well as nutrients such as protein and omega-3 fats, a number of vitamins and minerals have key roles in supporting our immune systems.

Staying healthy is important for our quality of life - to feel well, to be active and to be productive whether at work, school or university. So we need to look after our immune systems so that they can fend off infections wherever possible.

Vitamin A

Found in:

Eggs, cheese, liver. The body can also make vitamin A from betacarotene, found in dark green leafy vegetables (e.g. spinach) and orange-coloured fruits and vegetables (e.g. carrots, sweet potato, butternut squash).

DID YOU KNOW?

Why not try a baked sweet potato - it can provide us with all the vitamin A (as carotene) we need for the dav.



Copper

Found in:

Wholegrain breakfast cereals, wholewheat pasta, quinoa, prawns, pulses (e.g. beans. chickpeas, lentils), dried fruit, nuts.

Folate

Found in:

Green vegetables (e.g. broccoli, cabbage, spinach), chickpeas, oranges, berries, cheese. wholemeal bread.



DID YOU KNOW?

Green veg are often packed with folate; choose ones you like, whether it's peas (frozen are good and can save waste), plenty of lettuce, rocket and spinach in salads and pak choi in stir fries.

Vitamin B6

Found in:

Poultry, fish (e.g. tuna), some fruit Meat, fish, milk, cheese, eggs, and vegetables (e.g. bananas, avocados, Brussel sprouts, plantains), nuts and seeds (e.g. walnuts, cashews, sesame seeds).

You can use nuts and seeds to top fruit and yogurt. Why not try plain unsalted peanuts in salads, stews and curries. A snack of walnuts (20g. 6 halves) provides around 10% of our daily **vitamin B6** requirement.

DID YOU KNOW?

Vitamin B12

Found in:

fortified yeast extract, fortified breakfast cereals, fortified milk alternatives (e.g. soya, oat, almond drinks check labels).



Iron

Red meat, pulses (e.g. kidney

butters, seeds and seed pastes

(e.g. tahini), wholemeal bread,

of teenage girls and a quarter

of women may have low **iron**

intakes – we should all try and

include a variety of food sources

beans, lentils), nuts and nut

dried fruit (e.g. apricots).

YOU KNOW?

of iron in our diets.

Found in:

DID

Vitamin C

Found in:

Citrus fruits (e.g. easy peelers), grapefruit, berries, kiwi fruit, green vegetables (e.g. cabbage, kale), cauliflower, peppers. tomatoes.



Vitamin D

Found in:

Oily fish, eggs, some fortified breakfast cereals, some fortified dairy and dairy alternative products (check labels).

DID YOU KNOW?

During the autumn and winter, the sun is not strong enough for the body to make vitamin D so we should eat foods rich in vitamin D and take a daily supplement containing 10

micrograms of vitamin D during these

Selenium

Found in:

required

the day!

vitamin C for

Nuts and seeds (particularly Brazil nuts, cashews, sunflower seeds), eggs, poultry, fish, shellfish.



Fish is a great **selenium**

provider – we should be eating at least 2 portions of fish a week, 1 of which should be oily (e.g. salmon, sardines). If you are vegetarian, why not try a nut roast?

Zinc

Found in:

Red meat, poultry, cheese, some shellfish (like crab and mussels), nuts and seeds (like pumpkin seeds, pine nuts), wholegrain breakfast cereals, wholegrain and seeded breads.

DID YOU KNOW?

Wholegrains are a source of **zinc** so why not try having a wholegrain cereal (add some fruit to help get your 5 A DAY) or a cheddar cheese sandwich on wholegrain bread with plenty of salad.

DID YOU KNOW?

Pulses are good sources of copper in our diet. Why not use them in soups, stews, and curries?



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