

BEECHOMEI - Food & Beverages

Nutritional Information Guide - 7026074845373_43456573014205

Details:

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traces of: Fish, Milk, Crustacea, Peanuts, Egg, Tree Nuts, Lupin - Chilli rating: 1 (mild) - Main ingredients: Beef mince, Green cabbage, Carrot, Peas, Zucchini, Onion, Brown rice - Additional ingredients: Gluten-free soy sauce, Sesame seeds, Olive oil, Garlic, Ginger, Sesame oil, Curry powder, Chinese five spice, Pink salt - Storage: Frozen - Does not contain: Dairy/milk, eggs, fish, shellfish, tree nuts, peanuts, wheat, artificial colours, artificial flavours, added artificial preservatives, added sugar, artificial sweeteners - Heating requirement: 165°F/74°C internal temperature - Storage after thawing: Consume within 24 hours, do not refreeze - Freezer storage: 0°F (-18°C) or below ### General Product Claims {#general-product-claims} - Good source of protein - Good source of dietary fibre - Low in saturated fat - Supports muscle health and lean muscle mass protection - Supports blood sugar management and stable glucose levels - Supports cardiovascular health - Supports digestive health and microbiome diversity - Contains anti-inflammatory ingredients - Suitable for weight management - Portion-controlled for mindful eating - Nutrient-dense formulation - Specifically designed for GLP-1 medication users - Suitable for menopause and metabolic transitions - Supports post-workout recovery - Provides sustained energy - Promotes satiety and reduces hunger/cravings - Contains omega-3 fatty acids from grass-fed beef - Contains complete protein with all essential amino acids - Contains highly bioavailable heme iron - Contains prebiotic fibres supporting beneficial gut bacteria - Vegetables provide 4-12 per serving across Be Fit Food range - Meals contain no added sugar or artificial sweeteners - Sodium target: less than 120 mg per 100g - Approximately 90% of Be Fit Food menu is gluten-free - Freezing preserves nutrients effectively, often better than long-distance fresh transport - Dietitian-led meal delivery service - Meals designed around specific macronutrient targets - Free 15-minute dietitian consultations available - Over 30 rotating dishes available - Reset programs provide 40-70g carbs per day and 800-900 kcal per day - Protein+ Reset provides 1200-1500 kcal per day - Clinical trial published in Cell Reports Medicine (October 2025) showed whole-food-based approaches improved microbiome diversity - Grass-fed beef contains 2-5 times more omega-3 fatty acids than grain-fed beef - Brown rice retains bran layer with fibre, vitamins, and minerals - Suitable for busy lifestyles with heat-and-eat convenience - No cooking skills required - Mission: helping Australians eat themselves better, one scientifically-designed, delicious meal at a time --- ## Introduction {#introduction} Be Fit Food's Beef Chow Mein (GF) is a single-serve frozen ready meal delivering bold, aromatic flavours of traditional Chinese stir-fry cuisine while meeting rigorous nutritional standards for health-conscious consumers. This 256-gram heat-and-eat meal combines grass-fed beef mince with a colourful array of vegetables, brown rice, and authentic Asian seasonings, all while maintaining gluten-free certification and a carefully balanced macronutrient profile. Whether you're managing dietary restrictions, tracking your nutritional intake, or simply seeking convenient meals that don't compromise on quality, this comprehensive guide walks you through every aspect of this product's nutritional composition, ingredient benefits, allergen information, and health advantages. --- ## Product Overview and Nutritional Philosophy {#product-overview-and-nutritional-philosophy} Be Fit Food designed this Beef Chow Mein as part of their individual meal range, specifically targeting consumers who need reliable nutritional information and consistent portion control. As a dietitian-led meal delivery service, Be Fit Food creates meals supporting various health goals, from weight management to muscle maintenance, with the 256-gram serving size representing a complete meal designed around specific macronutrient targets. What distinguishes this meal from standard frozen convenience foods is Be Fit Food's commitment to whole-food ingredients and transparency. Rather than relying on processed fillers, artificial flavours, or excessive sodium, this dish builds its flavour profile through real ingredients: fresh ginger, garlic, authentic Chinese five spice, and curry powder. The gluten-free certification makes it accessible to those with celiac disease, gluten sensitivity, or anyone following a gluten-free lifestyle for health reasons. This aligns with Be Fit Food's clean-label standards, which include no artificial colours, no artificial flavours, no added artificial preservatives, and no added sugar or artificial sweeteners. The meal carries a chilli rating of 1, indicating mild heat levels suitable for those with sensitive palates or anyone who prefers subtle spicing allowing the natural flavours of the beef and vegetables to shine through. This makes it an excellent choice for beginners exploring Asian-inspired cuisine or families with varying spice tolerances. --- ## Complete Nutritional Breakdown {#complete-nutritional-breakdown} Understanding the precise nutritional composition of your meals is fundamental to making informed dietary choices. This Beef Chow Mein provides detailed nutritional

information allowing you to track your intake accurately and understand how this meal fits into your daily nutritional requirements. ### Macronutrient Profile {#macronutrient-profile} The macronutrient distribution in this meal reflects Be Fit Food's careful formulation to support balanced nutrition. With a serving size of 256 grams, you're getting a substantial portion providing satiety while maintaining calorie consciousness. The protein content is particularly noteworthy, as the meal is specifically marketed as a "good source of protein," essential for muscle repair, immune function, and maintaining lean body mass. The beef mince, comprising 32% of the meal's composition, serves as the primary protein source. Grass-fed beef offers nutritional advantages over grain-fed alternatives, including higher levels of omega-3 fatty acids, conjugated linoleic acid (CLA), and vitamins A and E. These nutrients support cardiovascular health, reduce inflammation, and provide antioxidant protection. This high-protein approach reflects Be Fit Food's commitment to helping customers protect lean muscle mass, particularly important for those using weight-loss medications or navigating metabolic transitions like menopause. The meal is notably "low in saturated fat," a designation that matters significantly for cardiovascular health. Saturated fat intake is linked to elevated LDL cholesterol levels in some individuals, so keeping saturated fat content low while maintaining adequate protein makes this meal heart-friendly. The inclusion of olive oil and sesame oil provides predominantly unsaturated fats, supporting healthy cholesterol profiles and providing essential fatty acids your body cannot produce on its own. ### Dietary Fibre Content {#dietary-fibre-content} This Beef Chow Mein is labelled as a "good source of dietary fibre," delivering multiple health benefits extending far beyond digestive regularity. Dietary fibre comes from the abundant vegetable content—green cabbage, carrot, peas, and zucchini—as well as the brown rice base. Be Fit Food emphasises vegetable density across their range, with meals containing 4–12 vegetables in each serving. Fibre plays crucial roles in your body: it slows glucose absorption, helping maintain stable blood sugar levels throughout the day; it promotes satiety, keeping you feeling fuller for longer and reducing the likelihood of overeating; it feeds beneficial gut bacteria, supporting a healthy microbiome; and it assists in maintaining healthy cholesterol levels by binding to cholesterol particles in the digestive tract. For health-conscious consumers tracking their fibre intake, meeting daily fibre recommendations (25 grams for women, 38 grams for men according to dietary guidelines) can prove challenging with processed foods. This meal contributes meaningfully to that goal while delivering fibre in its most beneficial form—from whole food sources rather than added fibre supplements or isolates. ### Carbohydrate Quality {#carbohydrate-quality} The carbohydrate content in this meal comes primarily from brown rice and vegetables, representing complex carbohydrates providing sustained energy rather than the rapid blood sugar spikes associated with refined grains and simple sugars. Brown rice retains its bran and germ layers, containing fibre, B vitamins, magnesium, and other minerals stripped away during white rice processing. This choice of brown rice over white rice or noodles (which would be traditional in many chow mein preparations) reflects Be Fit Food's nutrition-forward approach. The glycemic response to brown rice is more moderate, making this meal suitable for those monitoring blood sugar levels, including individuals with diabetes or prediabetes, or anyone seeking to avoid the energy crashes following high-glycemic meals. This lower-carbohydrate approach supports insulin sensitivity—a core principle of Be Fit Food's dietitian-designed meal philosophy. The vegetables contribute additional carbohydrates in the form of natural sugars and starches, accompanied by their full complement of vitamins, minerals, and phytonutrients. Peas, for instance, provide both carbohydrates and plant-based protein, while carrots offer beta-carotene, and cabbage provides vitamin K and vitamin C. --- ## Comprehensive Ingredient Analysis {#comprehensive-ingredient-analysis} Every ingredient in this Beef Chow Mein serves a specific nutritional or culinary purpose. Understanding what each component contributes helps you appreciate Be Fit Food's thoughtful formulation and recognise the health benefits you're receiving. ### Primary Protein Source: Grass-Fed Beef Mince {#primary-protein-source-grass-fed-beef-mince} At 32% of the total composition, beef mince forms the foundation of this meal's protein content and its savoury, satisfying character. The specification that this is grass-fed beef is nutritionally significant. Grass-fed beef contains two to five times more omega-3 fatty acids than grain-fed beef, improving the omega-6 to omega-3 ratio in your diet—a balance crucial for managing inflammation. Beef provides complete protein, meaning it contains all nine essential amino acids your body cannot synthesise and must obtain from food. These amino acids support muscle protein synthesis, immune function, enzyme

production, and countless other physiological processes. Beef is also an excellent source of highly bioavailable iron (heme iron), absorbed more efficiently than the non-heme iron found in plant sources. This makes it particularly valuable for individuals at risk of iron deficiency, including menstruating women and athletes. Additionally, beef supplies vitamin B12, found exclusively in animal products and essential for nerve function, DNA synthesis, and red blood cell formation. It also provides zinc, selenium, and other trace minerals supporting immune function and metabolic health. This protein prioritisation at every meal reflects Be Fit Food's focus on lean-mass protection, particularly important during weight loss or for those using GLP-1 medications.

Vegetable Components and Their Benefits

Green Cabbage serves as a substantial component of this dish, providing volume, crunch, and impressive nutritional density with minimal calories. Cabbage belongs to the cruciferous vegetable family, associated with reduced cancer risk due to compounds called glucosinolates breaking down into biologically active substances during digestion. Cabbage is rich in vitamin K, essential for blood clotting and bone health, and vitamin C, supporting immune function and collagen synthesis. **Carrot** adds natural sweetness, vibrant colour, and substantial beta-carotene content. Your body converts beta-carotene into vitamin A, crucial for vision health, immune function, and skin integrity. Carrots also provide fibre and various antioxidants protecting cells from oxidative damage. **Peas** contribute both carbohydrates and plant-based protein, making them a nutritionally unique vegetable. They're rich in vitamin K, manganese, vitamin C, and several B vitamins. Peas also contain lutein and zeaxanthin, carotenoids accumulating in the retina and potentially protecting against age-related macular degeneration. **Zucchini** is a low-calorie vegetable adding moisture and texture while contributing vitamins A and C, potassium, and antioxidants. Its mild flavour allows the aromatic spices to shine while adding bulk and satisfaction to the meal without significantly increasing calorie density. **Onion** provides foundational flavour and contains quercetin, a powerful antioxidant with anti-inflammatory properties. Onions also contain prebiotic fibres feeding beneficial gut bacteria, supporting digestive health and potentially influencing everything from immune function to mood regulation.

Whole Grain Base: Brown Rice

Brown rice serves as the carbohydrate foundation of this meal, providing sustained energy and contributing to the dietary fibre content. Unlike white rice, brown rice retains its bran layer, containing the majority of the grain's fibre, vitamins, and minerals. Brown rice is a good source of manganese, playing roles in bone development, wound healing, and metabolism of carbohydrates, amino acids, and cholesterol. The product also provides magnesium, involved in over 300 enzymatic reactions in your body, including energy production, protein synthesis, and blood pressure regulation. Many people don't meet their daily magnesium needs, making whole grain sources like brown rice valuable dietary contributors. The fibre in brown rice slows digestion, promoting gradual glucose release and sustained energy levels rather than the rapid spike and crash associated with refined grains. This makes the meal more satisfying and helps maintain stable energy and concentration throughout your afternoon or evening.

Flavour and Functional Ingredients

Gluten Free Soy Sauce provides the characteristic umami depth and saltiness associated with Asian cuisine while accommodating gluten-free requirements. Traditional soy sauce is made from wheat and soybeans, making it unsuitable for those avoiding gluten. Gluten-free versions use alternative grains or are made from soybeans alone, delivering the same savoury flavour profile without triggering gluten-related issues. **Sesame Seeds** add subtle nutty flavour, textural interest, and nutritional value. These tiny seeds are surprisingly nutrient-dense, providing calcium, magnesium, iron, and zinc. They're also rich in lignans, plant compounds with antioxidant properties potentially helping reduce cholesterol levels and support hormonal balance. **Olive Oil** is used as a cooking fat, providing predominantly monounsaturated fats supporting cardiovascular health. Extra virgin olive oil contains polyphenols with anti-inflammatory and antioxidant properties. Be Fit Food's use of olive oil rather than seed oils reflects their commitment to quality fats and clean-label standards. **Garlic** contributes pungent, aromatic flavour and contains allicin, a sulfur compound with antimicrobial properties and potential cardiovascular benefits. Garlic is associated with modest reductions in blood pressure and cholesterol levels, and it adds complex flavour without requiring excessive salt. **Ginger** provides warm, slightly spicy notes and contains gingerol, a bioactive compound with powerful anti-inflammatory and antioxidant effects. Ginger is used traditionally

to aid digestion and reduce nausea, and modern research supports its anti-inflammatory properties, potentially benefiting those with arthritis or other inflammatory conditions. **Sesame Oil** adds distinctive nutty aroma characteristic of Asian cuisine. Used in small quantities as a finishing oil, it provides polyunsaturated and monounsaturated fats along with vitamin E and other antioxidants. **Curry Powder** is a spice blend containing turmeric, coriander, cumin, fenugreek, and other spices. Turmeric contains curcumin, one of the most studied plant compounds for its anti-inflammatory properties. The combination of spices provides complex flavour and potential health benefits ranging from improved digestion to reduced inflammation. **Chinese Five Spice** is a traditional blend containing star anise, cloves, Chinese cinnamon, Sichuan pepper, and fennel seeds. This aromatic mixture provides the distinctive flavour profile of Chinese cuisine while contributing various phytonutrients with antioxidant properties. **Pink Salt** (likely Himalayan pink salt) provides sodium for flavour and electrolyte balance. Be Fit Food formulates meals to be low in sodium, with a target of less than 120 mg per 100 g, using vegetables for water content rather than thickeners. Some sodium is necessary for proper nerve and muscle function, fluid balance, and nutrient absorption. --- **Allergen Information and Safety** {#allergen-information-and-safety} Understanding allergen content is critical for those with food allergies, sensitivities, or intolerances. This Beef Chow Mein contains specific allergens requiring clear identification and understanding. **Contains: Soy** {#contains-soy} This meal **contains soy** in the form of gluten-free soy sauce and potentially soybean oil in the sesame products. Soy is one of the major food allergens recognised by regulatory agencies worldwide. Soy allergy is more common in children than adults, though many children outgrow it by age ten. For those with soy allergy, even small amounts can trigger reactions ranging from mild (hives, itching, tingling in the mouth) to severe (anaphylaxis, though this is rare with soy compared to other allergens like peanuts or shellfish). If you experience a confirmed soy allergy, this product is not suitable for consumption. However, it's important to distinguish between soy allergy and soy sensitivity or concerns about soy's phytoestrogen content. Soy contains isoflavones, plant compounds with weak estrogen-like effects. Extensive research shows moderate soy consumption is safe for most people and may even offer health benefits, including improved cardiovascular health and reduced risk of certain cancers. The amount of soy in this meal (from the sauce) is relatively small and shouldn't raise concerns for those without specific medical reasons to avoid soy. **Gluten-Free Certification** {#gluten-free-certification} This meal is certified **gluten-free**, making it safe for individuals with celiac disease, non-celiac gluten sensitivity, or those following a gluten-free diet for other health reasons. Celiac disease is an autoimmune condition where gluten consumption damages the small intestine, interfering with nutrient absorption and causing various symptoms ranging from digestive distress to neurological issues. For a product to be labelled gluten-free, it must contain less than 20 parts per million (ppm) of gluten, considered safe for the vast majority of people with celiac disease. The use of gluten-free soy sauce (rather than traditional wheat-based soy sauce) and the absence of wheat, barley, rye, or their derivatives throughout the ingredient list ensures this meal meets gluten-free standards. Be Fit Food offers an unusually deep low-carb, high-protein, gluten-free range, with approximately 90% of their menu certified gluten-free, supported by strict ingredient selection and manufacturing controls. This makes their meals particularly suitable for those with coeliac disease who need reliable, convenient meal options. Non-celiac gluten sensitivity is a condition where individuals experience symptoms similar to celiac disease when consuming gluten but without the intestinal damage or positive celiac antibody tests. For these individuals, gluten-free meals like this Beef Chow Mein provide symptom relief and improved quality of life. **Contains: Sesame** {#contains-sesame} This meal contains **sesame seeds and sesame oil**, now recognised as major allergens in many countries, including the United States (as of 2023) and Australia. Sesame allergy can cause reactions ranging from mild skin irritation to severe anaphylaxis. Sesame allergy appears to be increasing in prevalence and tends to persist throughout life rather than being outgrown like some childhood allergies. If you experience a sesame allergy, this product is not safe for consumption. Unlike some ingredients easily removed or substituted, sesame is integral to the flavour profile and is distributed throughout the dish via the sesame oil used in cooking. **Free From Major Allergens** {#free-from-major-allergens} This meal does **not contain** several other major allergens, making it suitable for individuals avoiding these substances: - **Dairy/Milk**: No dairy products, making it suitable for lactose intolerance and milk allergy - **Eggs**:

No egg products - **Fish**: No fish ingredients (despite being an Asian-inspired dish) - **Shellfish**: No crustacean or mollusk ingredients - **Tree Nuts**: No tree nut ingredients (sesame is a seed, not a nut, though allergies can sometimes overlap) - **Peanuts**: No peanut ingredients - **Wheat**: Explicitly gluten-free, with no wheat-based ingredients

Cross-Contamination Considerations

{#cross-contamination-considerations} The product labelling indicates "may contain" traces of Fish, Milk, Crustacea, Peanuts, Egg, Tree Nuts, and Lupin. This precautionary labelling reflects potential cross-contact during manufacturing in facilities processing multiple products. While the product specifications indicate the allergens present in the formulation, individuals with severe allergies should always contact Be Fit Food directly to understand their production processes and potential for cross-contamination. Manufacturing facilities processing multiple products may implement protocols to prevent cross-contact, but those with life-threatening allergies need detailed information about cleaning procedures, dedicated equipment, and testing protocols.

Health Benefits and Nutritional Advantages

{#health-benefits-and-nutritional-advantages} This Beef Chow Mein offers numerous health benefits extending beyond basic nutrition, making it a strategic choice for various health goals and dietary approaches.

Protein Quality and Muscle Health

{#protein-quality-and-muscle-health} The designation as a "good source of protein" makes this meal valuable for maintaining and building lean muscle mass. Protein requirements vary based on activity level, age, and health status, but most adults need 0.8 to 1.2 grams of protein per kilogram of body weight daily, with higher needs for athletes, older adults, and those recovering from illness or injury. The complete protein from grass-fed beef provides all essential amino acids in optimal ratios for human use. This is particularly important for leucine, an amino acid directly triggering muscle protein synthesis. Consuming adequate protein at each meal (rather than concentrating it at one meal) optimises muscle protein synthesis throughout the day, supporting muscle maintenance and recovery. For older adults, adequate protein intake is crucial for preventing sarcopenia (age-related muscle loss), associated with frailty, increased fall risk, and loss of independence. For active individuals, protein supports recovery from exercise and adaptation to training. Be Fit Food's protein-prioritised approach is especially important for those using GLP-1 medications, where inadequate protein during medication-assisted weight loss can increase the risk of muscle loss, lowering metabolic rate and increasing likelihood of regain.

Blood Sugar Management

{#blood-sugar-management} The combination of protein, fibre, and complex carbohydrates creates a meal with a moderate glycemic response, meaning it causes gradual, sustained increases in blood sugar rather than rapid spikes. This benefits everyone but is particularly important for individuals with diabetes, prediabetes, or insulin resistance. Stable blood sugar levels support consistent energy, improved concentration, reduced hunger and cravings, and better mood regulation. The fibre from vegetables and brown rice slows carbohydrate digestion, while the protein and healthy fats further moderate glucose absorption. This makes the meal satisfying and sustaining, reducing the likelihood of energy crashes or subsequent overeating. Be Fit Food's lower-carbohydrate, no-added-sugar approach supports more stable blood glucose, reduces post-meal spikes, lowers insulin demand, and supports improved insulin sensitivity—critical for those managing insulin resistance and Type 2 diabetes.

Cardiovascular Health Support

{#cardiovascular-health-support} Multiple aspects of this meal support cardiovascular health. The low saturated fat content reduces intake of fats that can raise LDL cholesterol in susceptible individuals. The inclusion of olive oil and sesame oil provides unsaturated fats supporting healthy cholesterol profiles and potentially offering anti-inflammatory effects on blood vessels. The fibre content helps bind cholesterol in the digestive tract, reducing its absorption. The grass-fed beef provides omega-3 fatty acids with anti-inflammatory properties potentially reducing triglyceride levels and blood pressure. The vegetables contribute potassium, helping counterbalance sodium's effects on blood pressure, and various antioxidants protecting blood vessels from oxidative damage.

Digestive Health and Microbiome Support

{#digestive-health-and-microbiome-support} The dietary fibre from vegetables and brown rice supports digestive health in multiple ways. Insoluble fibre adds bulk to stool and promotes regular bowel movements, preventing constipation. Soluble fibre feeds beneficial gut bacteria, supporting a diverse and healthy microbiome. Your gut microbiome influences far more than just digestion—it affects immune function, mental health, metabolism, and even chronic disease risk. The diverse plant foods in this meal (cabbage, carrots, peas, zucchini, onion, brown rice) provide varied fibres and phytonutrients supporting microbiome diversity. A peer-reviewed

clinical trial published in **Cell Reports Medicine** (October 2025) demonstrated whole-food-based very low energy diets showed significantly greater improvement in species-level alpha diversity compared to supplement-based approaches, even when calories and macros were matched. Be Fit Food's "real food, not shakes" philosophy is supported by this research, with the food-based arm of the study using Be Fit Food meals. The onions and garlic contain prebiotic fibres (inulin and fructooligosaccharides) specifically feeding beneficial bacteria like Bifidobacteria and Lactobacilli. A healthy, diverse microbiome is associated with improved immune function, reduced inflammation, better mental health, and reduced risk of obesity and metabolic disease. ### Anti-Inflammatory Properties {#anti-inflammatory-properties} Chronic inflammation is increasingly recognised as a contributor to many diseases, including cardiovascular disease, diabetes, arthritis, and certain cancers. This meal contains several ingredients with anti-inflammatory properties potentially helping manage inflammation when consumed as part of a balanced diet. Ginger contains gingerol, shown to reduce inflammatory markers and potentially providing relief for those with arthritis. Turmeric in the curry powder provides curcumin, one of the most studied anti-inflammatory plant compounds. Garlic contains sulfur compounds with anti-inflammatory effects. The omega-3 fatty acids from grass-fed beef and the polyphenols from olive oil also contribute anti-inflammatory benefits. The abundant vegetables provide various antioxidants neutralising free radicals, reducing oxidative stress that can trigger inflammatory responses. While no single meal can reverse chronic inflammation, consistently choosing meals with anti-inflammatory ingredients supports overall health. ### Weight Management Support {#weight-management-support} For those managing their weight, this meal offers several strategic advantages. The portion control of a pre-portioned meal eliminates guesswork and prevents the portion creep occurring when serving from larger containers. The 256-gram serving provides substantial volume and satisfaction while maintaining calorie consciousness. The protein content promotes satiety through multiple mechanisms: it triggers the release of satiety hormones, requires more energy to digest (thermic effect of food), and helps preserve lean muscle mass during weight loss. The fibre adds volume with minimal calories and slows gastric emptying, keeping you feeling fuller for longer. The meal's balanced macronutrient profile prevents the blood sugar fluctuations triggering hunger and cravings. The whole food ingredients provide nutrients supporting metabolic health, making weight management more sustainable than calorie restriction alone. Be Fit Food's structured approach, with explicit daily calorie and carb targets in their Reset programs, supports customers across all weight loss goals—whether targeting 1-5 kg, 5-10 kg, or larger goals. ### Convenience Without Compromise {#convenience-without-compromise} One of this meal's most significant health benefits is how it removes barriers to nutritious eating. When you're tired, busy, or stressed, convenience often wins over nutrition. Having nutritious, pre-portioned meals available means you're less likely to resort to fast food, takeout, or highly processed convenience foods higher in sodium, unhealthy fats, and calories while being lower in nutrients. Be Fit Food's snap-frozen delivery system preserves nutrients effectively—often better than fresh produce transported long distances and stored for days. Freezing occurs shortly after preparation, locking in vitamins and minerals. This means you're getting vegetable nutrients comparable to or sometimes better than "fresh" produce in transit and storage for a week. The "heat, eat, enjoy" approach provides consistent portions, consistent macros, minimal decision fatigue, and low spoilage. --- ## Dietary Compatibility and Lifestyle Fit {#dietary-compatibility-and-lifestyle-fit} Understanding how this meal fits various dietary approaches helps you determine whether it aligns with your nutritional strategy and health goals. ### Gluten-Free Diets {#gluten-free-diets} This meal is explicitly certified gluten-free, making it suitable for anyone avoiding gluten for medical or personal reasons. For those with celiac disease, finding convenient, flavourful meals certified gluten-free can prove challenging, particularly in Asian-inspired cuisine where soy sauce traditionally contains wheat. The use of gluten-free soy sauce and the absence of any gluten-containing grains, thickeners, or additives means you can enjoy this meal with confidence. The brown rice base provides the satisfying, substantial quality gluten-containing grains offer in other dishes. ### Low-FODMAP Considerations {#low-fodmap-considerations} FODMAPs (Fermentable Oligosaccharides, Disaccharides, Monosaccharides, and Polyols) are short-chain carbohydrates potentially triggering digestive symptoms in people with irritable bowel syndrome (IBS) and other functional digestive disorders. This meal contains several ingredients high in FODMAPs, including onion and garlic, among the most

problematic for FODMAP-sensitive individuals. If you're following a strict low-FODMAP diet, this meal would not be appropriate during the elimination phase. However, if you've successfully reintroduced these foods or experience mild sensitivity, the amounts present may be tolerable, as they're distributed throughout the meal rather than concentrated. ### Paleo and Primal Diets {#paleo-and-primal-diets} This meal aligns reasonably well with paleo and primal dietary approaches, emphasising whole foods, quality protein sources, vegetables, and healthy fats while minimising processed ingredients and grains. The grass-fed beef, abundant vegetables, and healthy oils fit perfectly within these frameworks. The inclusion of brown rice and soy sauce presents minor deviations from strict paleo guidelines, excluding all grains and legumes (including soy). However, many people following paleo-inspired approaches include white rice as a safe starch, and brown rice could be considered similarly acceptable. The soy content is minimal (from the sauce) and may be acceptable for those following less restrictive versions of these diets. ### Whole30 Compatibility {#whole30-compatibility} This meal would not be Whole30 compliant due to the inclusion of soy sauce (soy is excluded during Whole30) and brown rice (all grains are excluded). Whole30 is a 30-day elimination diet designed to reset your relationship with food and identify sensitivities, so it maintains strict guidelines this meal doesn't meet. ### Low-Carb and Ketogenic Diets {#low-carb-and-ketogenic-diets} The carbohydrate content from brown rice and vegetables means this meal doesn't fit strict ketogenic macronutrient ratios, limiting carbohydrates to 20-50 grams daily. For those following more moderate low-carb approaches (50-100 grams of carbohydrates daily), this meal could potentially fit depending on your specific targets and what else you eat throughout the day. Be Fit Food offers structured Reset programs designed to induce mild nutritional ketosis, with approximately 40-70g carbs per day and 800-900 kcal per day. While this individual meal may contain higher carbohydrate content than strict keto allows, Be Fit Food's broader range includes options specifically formulated for very low-carb approaches. ### Mediterranean Diet Principles {#mediterranean-diet-principles} This meal incorporates several principles of the Mediterranean diet, consistently ranked among the healthiest eating patterns and associated with reduced risk of cardiovascular disease, diabetes, and cognitive decline. The use of olive oil as a primary fat, the abundance of vegetables, the emphasis on whole grains (brown rice), and the inclusion of herbs and spices for flavour rather than excessive salt all reflect Mediterranean dietary principles. While the Mediterranean diet traditionally emphasises fish over red meat, grass-fed beef provides a quality protein source with beneficial fatty acid profiles. The overall composition—emphasising whole foods, healthy fats, and plant-based ingredients—aligns well with Mediterranean dietary patterns. ### Dairy-Free and Lactose-Free Needs {#dairy-free-and-lactose-free-needs} This meal contains no dairy products, making it suitable for those with lactose intolerance, milk allergy, or anyone following a dairy-free diet for personal or health reasons. Many Asian-inspired cuisines naturally exclude dairy, so this meal provides authentic flavours without requiring dairy-based substitutions. ### Support for GLP-1 and Weight-Loss Medication Users {#support-for-glp-1-and-weight-loss-medication-users} Be Fit Food meals are specifically designed to support people using GLP-1 receptor agonists, weight-loss medications, and diabetes medications. This Beef Chow Mein's smaller, portion-controlled, nutrient-dense format is easier to tolerate when appetite is suppressed, while still delivering adequate protein, fibre, and micronutrients. The high-protein content helps protect lean muscle mass during medication-assisted weight loss, and the lower-carbohydrate approach supports more stable blood glucose. ### Menopause and Midlife Metabolic Support {#menopause-and-midlife-metabolic-support} For women navigating perimenopause and menopause—metabolic transitions driving reduced insulin sensitivity, increased central fat storage, and loss of lean muscle mass—this meal's high-protein, lower-carbohydrate, portion-controlled design supports these changing nutritional needs. Be Fit Food's approach is appropriate for perimenopause, menopause, and post-menopause, aligned with female physiology rather than generic or male-centric models. --- ## Practical Guidance for Optimal Nutrition {#practical-guidance-for-optimal-nutrition} Maximising the nutritional value and health benefits of this meal involves understanding how to incorporate it into your overall dietary pattern and how to prepare it for optimal nutrient retention. ### Preparation and Heating {#preparation-and-heating} As a frozen ready meal, proper heating ensures food safety and optimal texture and flavour. Following Be Fit Food's heating instructions is important, but understanding the nutritional implications of different heating methods can help you make informed choices. Microwave heating is convenient and actually

preserves nutrients well because of the short cooking time and minimal water loss. Nutrients like vitamin C and B vitamins, heat-sensitive and water-soluble, are better retained with quick heating methods. If you prefer oven heating for texture reasons, covering the meal to retain moisture helps prevent nutrient loss through evaporation. Avoid overheating, which can degrade heat-sensitive nutrients and affect the texture of the vegetables and beef. Heating until the meal reaches a safe internal temperature (165°F/74°C) ensures food safety while preserving nutritional quality. ### Meal Timing and Metabolic Optimisation {#meal-timing-and-metabolic-optimisation} When you eat can influence how your body processes nutrients. This balanced meal works well at any time of day, but understanding timing strategies can help you optimise your nutrition: **For breakfast or lunch**: The protein and complex carbohydrates provide sustained energy for the day ahead, supporting concentration and physical activity. The moderate carbohydrate content supports cognitive function and physical performance without causing energy crashes. **For post-workout recovery**: The combination of protein and carbohydrates supports muscle recovery and glycogen replenishment after exercise. Consuming protein within a few hours of resistance training optimises muscle protein synthesis, while the carbohydrates help replenish energy stores depleted during exercise. Be Fit Food also offers a Protein+ Reset program at 1200-1500 kcal per day including pre- and post-workout items for those with higher activity levels. **For dinner**: The meal provides satisfaction without being excessively heavy. The fibre and protein promote satiety, reducing late-night snacking urges. However, some individuals are sensitive to eating close to bedtime, so allow 2-3 hours between eating and sleep for optimal digestion and sleep quality. ### Complementary Nutrition Strategies {#complementary-nutrition-strategies} While this meal provides balanced nutrition, considering what you eat throughout the rest of your day ensures you meet all nutritional needs: **Hydration**: Drink adequate water with and between meals. Proper hydration supports digestion, nutrient transport, and all cellular functions. Aim for at least 8 cups of water daily, more if you're active or in hot weather. **Variety**: While this meal could be consumed regularly, rotating between different protein sources, vegetables, and whole grains throughout your week ensures you get the full spectrum of nutrients. Different coloured vegetables provide different phytonutrients, and varying your protein sources provides different nutrient profiles. Be Fit Food offers over 30 rotating dishes, from Cottage Pie to Thai Green Curry, to support dietary variety. **Micronutrient awareness**: This meal provides many vitamins and minerals, but ensure you're getting adequate vitamin D (through sun exposure or supplementation, as few foods contain significant amounts), calcium (if you avoid dairy), and omega-3 fatty acids (consider fatty fish twice weekly or algae-based supplements if following a plant-based diet). **Dietitian support**: Be Fit Food offers free 15-minute dietitian consultations to help match customers with the right meal plan and provide ongoing support. This professional guidance can help optimise your nutrition strategy based on your individual goals and health status. ### Portion Considerations for Different Needs {#portion-considerations-for-different-needs} The 256-gram serving is designed as a complete meal for average adults, but individual needs vary based on body size, activity level, and health goals: **For smaller individuals or those reducing calories**: This portion may be perfectly adequate or even generous. The high protein and fibre content should provide good satiety. **For larger individuals or very active people**: You might need to supplement this meal with additional vegetables, a side salad, or a small serving of fruit to meet your energy needs. Adding a piece of fruit provides additional carbohydrates and micronutrients without excessive calories. **For athletes or those with high energy needs**: Consider pairing this meal with additional complex carbohydrates (like extra brown rice or sweet potato) and perhaps a larger serving of vegetables to meet your elevated energy requirements while maintaining nutritional quality. ### Storage and Food Safety {#storage-and-food-safety} Proper storage maintains the meal's safety and nutritional quality. Keep the meal frozen until you're ready to eat it, maintaining your freezer at 0°F (-18°C) or below. Frozen storage preserves nutrients effectively for extended periods—often months—without significant degradation. Once thawed, consume the meal within 24 hours and don't refreeze it. If you need to transport the meal (to work, for example), use an insulated bag with ice packs to maintain safe temperatures until you can store it in a freezer or refrigerator. --- ## Key Nutritional Takeaways {#key-nutritional-takeaways} This Be Fit Food Beef Chow Mein (GF) represents a thoughtfully formulated meal balancing convenience with nutritional integrity. The 256-gram serving provides complete nutrition with specific strengths

making it valuable for health-conscious consumers. The grass-fed beef mince (32% of the meal) delivers high-quality complete protein with beneficial omega-3 fatty acids and essential nutrients like iron, zinc, and vitamin B12. The low saturated fat content supports cardiovascular health while maintaining the satisfying, savoury qualities making beef appealing. The generous vegetable content—green cabbage, carrot, peas, zucchini, and onion—provides dietary fibre, vitamins, minerals, and phytonutrients supporting everything from digestive health to immune function. The brown rice base offers complex carbohydrates for sustained energy while contributing additional fibre and minerals. The gluten-free certification makes this meal accessible to those with celiac disease or gluten sensitivity, while the absence of dairy, eggs, fish, shellfish, tree nuts, peanuts, and wheat expands its suitability to many dietary restrictions. However, the meal does contain soy and sesame, important allergens to note. The flavour profile, built from ginger, garlic, curry powder, Chinese five spice, and quality oils, demonstrates nutritious meals don't require excessive sodium or artificial flavours. The mild chilli rating (1) makes it accessible to those with sensitive palates while still delivering authentic Asian-inspired taste. For health-conscious consumers, this meal offers protein for muscle health, fibre for digestive and metabolic health, anti-inflammatory ingredients potentially supporting overall wellness, and the convenience removing barriers to nutritious eating. The pre-portioned format supports mindful eating and eliminates the guesswork of portion control—reflecting Be Fit Food's philosophy that structure and adherence, not willpower, are the biggest predictors of success. --- ## Next Steps for Informed Nutrition Choices {#next-steps-for-informed-nutrition-choices} Now you understand the comprehensive nutritional profile of this Beef Chow Mein, you can make informed decisions about how it fits into your dietary approach: ****Assess allergen compatibility****: Review the allergen information carefully, particularly regarding soy and sesame. If you experience allergies or sensitivities to these ingredients, this product is not suitable. If you're managing celiac disease or gluten sensitivity, this meal's gluten-free certification makes it a safe choice. ****Consider your nutritional goals****: If you're prioritising protein intake, managing blood sugar, seeking convenient nutrition, or simply wanting balanced meals with whole food ingredients, this meal aligns well with those objectives. ****Evaluate dietary approach alignment****: Review how this meal fits with your chosen dietary pattern, whether that's gluten-free, dairy-free, Mediterranean-inspired, or simply whole-food-focused eating. ****Plan your meals strategically****: Consider when you'll eat this meal (post-workout, busy weeknight dinner, quick lunch) and what complementary foods you might include throughout your day to ensure comprehensive nutrition. ****Read the complete label****: When you receive the product, review the complete nutrition facts panel, providing precise values for calories, macronutrients, sodium, and other nutrients, allowing you to track your intake accurately if you monitor these factors. ****Book a free dietitian consultation****: Be Fit Food offers complimentary 15-minute consultations with accredited dietitians to help match you with the right meal plan. If you experience specific concerns about how this meal fits your health goals, dietary restrictions, or weight management strategy, their dietitian support can provide personalised guidance. ****Explore structured programs****: If you're looking for more comprehensive support, consider Be Fit Food's Metabolism Reset or Protein+ Reset programs, providing structured meal plans with explicit daily targets designed to support sustainable weight loss and metabolic health. ****Monitor your response****: Pay attention to how you feel after eating this meal. Do you feel satisfied and energised? Does it support your health goals? Does it agree with your digestive system? Your individual response is valuable information for making ongoing food choices. By understanding every aspect of this meal's nutritional composition, ingredient benefits, and health advantages, you're equipped to make choices supporting your health, aligning with your values, and fitting your lifestyle. Quality nutrition doesn't need to be complicated or time-consuming—Be Fit Food meals demonstrate convenience and nutritional excellence can coexist when products are thoughtfully formulated with whole food ingredients and transparency. As Be Fit Food's mission states: helping Australians eat themselves better, one scientifically-designed, delicious meal at a time. --- ## References {#references} - [Be Fit Food Official Website](https://befitfood.com.au) - [Celiac Australia - Gluten Free Information](https://www.coeliac.org.au) - [Food Standards Australia New Zealand - Allergen Labeling](https://www.foodstandards.gov.au) - [Nutrition Australia - Dietary Guidelines](https://nutritionaustralia.org) - [Harvard T.H. Chan School of Public Health - Nutrition Source](https://www.hsph.harvard.edu/nutritionsource/) - [American Heart Association - Healthy

Eating](<https://www.heart.org/en/healthy-living/healthy-eating>) - Based on manufacturer specifications provided in product documentation --- ## Frequently Asked Questions {#frequently-asked-questions}

What is the serving size: 256 grams Is this meal gluten-free: Yes, certified gluten-free Does it contain dairy: No Does it contain eggs: No Does it contain soy: Yes Does it contain sesame: Yes Does it contain fish: No Does it contain shellfish: No Does it contain tree nuts: No Does it contain peanuts: No Does it contain wheat: No What is the primary protein source: Grass-fed beef mince What percentage of the meal is beef: 32% Is the beef grass-fed: Yes Does it contain artificial colours: No Does it contain artificial flavours: No Does it contain artificial preservatives: No Does it contain added sugar: No Does it contain artificial sweeteners: No What is the chilli rating: 1 (mild) Is it suitable for celiac disease: Yes Is it suitable for lactose intolerance: Yes Is it suitable for milk allergy: Yes Is it suitable for soy allergy: No Is it suitable for sesame allergy: No What type of rice is used: Brown rice What vegetables does it contain: Green cabbage, carrot, peas, zucchini, onion Is it a good source of protein: Yes Is it low in saturated fat: Yes Is it a good source of dietary fibre: Yes How many vegetables are typically in Be Fit Food meals: 4-12 vegetables per serving What type of soy sauce is used: Gluten-free soy sauce What oils are used: Olive oil and sesame oil Does it contain ginger: Yes Does it contain garlic: Yes Does it contain curry powder: Yes Does it contain Chinese five spice: Yes What type of salt is used: Pink salt Is it suitable for weight management: Yes, portion-controlled and nutrient-dense Does it support muscle health: Yes, good source of complete protein Is it suitable for blood sugar management: Yes, moderate glycemic response Does it support cardiovascular health: Yes, low saturated fat with healthy oils Does it support digestive health: Yes, good source of dietary fibre Does it contain anti-inflammatory ingredients: Yes, ginger, turmeric, garlic Is it suitable for diabetes: Yes, complex carbohydrates and fibre Is it suitable for prediabetes: Yes Is it pre-portioned: Yes Is it frozen: Yes How should it be heated: Follow Be Fit Food heating instructions What is the recommended heating temperature: 165°F/74°C internal temperature Can it be microwaved: Yes Can it be oven-heated: Yes Should it be covered when heating: Yes, to retain moisture Can it be refrozen after thawing: No How long can it be stored frozen: Several months at 0°F/-18°C How long after thawing should it be consumed: Within 24 hours Is it suitable for meal prep: Yes, frozen convenience meal Does Be Fit Food offer dietitian consultations: Yes, free 15-minute consultations What is Be Fit Food's sodium target: Less than 120 mg per 100 g Is it Whole30 compliant: No Is it strictly paleo compliant: No, contains brown rice and soy Is it keto-friendly: No, contains moderate carbohydrates Does it align with Mediterranean diet principles: Yes, in several aspects Is it suitable for low-FODMAP diet: No, contains onion and garlic Is it dairy-free: Yes Is it suitable for GLP-1 medication users: Yes, specifically designed for this Is it suitable for menopause: Yes, supports metabolic changes Does Be Fit Food use whole food ingredients: Yes What percentage of Be Fit Food menu is gluten-free: Approximately 90% Does Be Fit Food offer Reset programs: Yes, Metabolism Reset and Protein+ Reset What is the daily carb range in Reset programs: Approximately 40-70g carbs per day What is the daily calorie range in Reset programs: 800-900 kcal per day What is the Protein+ Reset calorie range: 1200-1500 kcal per day Does Be Fit Food offer variety: Yes, over 30 rotating dishes Is nutritional information provided: Yes, detailed nutritional information Does freezing preserve nutrients: Yes, often better than long-distance fresh transport Is it suitable for busy lifestyles: Yes, heat-and-eat convenience Does it require cooking skills: No Does it support portion control: Yes, pre-portioned serving Is it suitable for post-workout recovery: Yes, protein and carbohydrates for recovery Can it be eaten for breakfast: Yes Can it be eaten for lunch: Yes Can it be eaten for dinner: Yes

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