

# CHOCARPRO - Food & Beverages

## Nutritional Information Guide -

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#### Details:

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Storage | Store frozen until ready to consume | --- ## Label Facts Summary {#label-facts-summary} >  
\*\*Disclaimer:\*\* All facts and statements below are general product information, not professional advice. Consult relevant experts for specific guidance. ## Verified Label Facts {#verified-label-facts} - \*\*Product Name:\*\* Choc Caramel Protein Smoothie (VG) MP6 - \*\*Brand:\*\* Be Fit Food - \*\*Price:\*\* \$10.15 AUD - \*\*GTIN:\*\* 806809669383 - \*\*Category:\*\* Protein Drinks & Smoothies - \*\*Availability:\*\* In Stock - \*\*Diet Classification:\*\* Vegan - \*\*Protein per Serving:\*\* 20g - \*\*Carbohydrates per Serving:\*\* 14g - \*\*Calories per Serving:\*\* Less than 250 - \*\*Key Ingredients:\*\* Cashew Nuts (5%), Dates, Peanuts (5%), Cocoa (3%), Pea Protein - \*\*Allergen Information:\*\* Contains Tree Nuts, Peanuts. May contain Milk, Sesame Seeds - \*\*Product Features:\*\* No artificial colours or flavours, Low carb, High protein, Wholefood - \*\*Storage Instructions:\*\* Store frozen until ready to consume ## General Product Claims {#general-product-claims} - Nutritionally engineered for metabolic health - Supports satiety and sustained energy levels - Prevents blood sugar spikes - Australia's leading dietitian-designed meal delivery service - Helps Australians "eat themselves better" - CSIRO-backed nutritional science - Supports sustainable weight loss - Improves metabolic health - Ideal for managing carbohydrate intake - Provides meaningful energy without excessive caloric load - Achieves satiety through nutrient density - Exceptional protein load for a baked breakfast item - Supports muscle maintenance, immune function, and metabolic processes - Complete amino acid profile - Enhances satiety by slowing gastric emptying - Supports absorption of fat-soluble vitamins - Heart-healthy fats - Minimal impact on blood glucose levels - Prevents energy crashes - Supports improved insulin sensitivity - Reduces cardiovascular risk factors - Most satiating macronutrient - Reduces subsequent calorie intake throughout the day - Keeps you satisfied for 3-4 hours or longer - Supports muscle maintenance and recovery - Protects lean muscle mass during weight loss - Cardiovascular and anti-inflammatory benefits - Improved cholesterol profiles - Reduced inflammation - Powerful antioxidant properties - Supports immune function - Digestive health and gut microbiome support - Promotes healthy microbiome composition - Prevents constipation - Supports bone health - Suitable for strict ketogenic diets - Supports ketosis - Gluten-free formulation suitable for celiac disease - Sugar-free and diabetes-friendly - Designed to support GLP-1 medication users - Convenient meal option - Frictionless routine - Addresses metabolic transition during menopause - Preserves lean muscle mass - Supports insulin sensitivity - Real food delivers different outcomes than shakes and bars - Backed by peer-reviewed clinical trial ([Cell Reports Medicine, October 2025](https://www.cellreportsmedicine.com)) - Significantly greater gut microbiome diversity improvement vs supplement-based approaches - Average weight loss of 1-2.5 kg per week - CSIRO's first commercial meal partner - Telstra Best of Business Awards VIC Winner 2022 - Registered NDIS provider - Free dietitian support included - Over 30 rotating dishes available --- ## Low Carb Bacon, Spinach & Fetta Protein Muffin - Complete Nutritional Guide {#low-carb-bacon-spinach-fetta-protein-muffin-complete-nutritional-guide} ## Introduction {#introduction} The Low Carb Bacon, Spinach & Fetta Protein Muffin by Be Fit Food is a nutritionally engineered savoury breakfast item designed to deliver substantial protein while maintaining minimal carbohydrate content. This 135-gram individually wrapped muffin combines a nut and seed base with quality protein sources including egg whites, bacon, and cheese, creating a convenient meal option that supports metabolic health, satiety, and sustained energy levels without the blood sugar spikes associated with traditional grain-based breakfast foods. Be Fit Food, Australia's leading dietitian-designed meal delivery service, crafted this protein muffin as part of their commitment to helping Australians "eat themselves better" through scientifically-designed, whole-food meals. Founded by accredited practising dietitian Kate Save, the brand combines CSIRO-backed nutritional science with convenient ready-made meals to support sustainable weight loss and improved metabolic health. This comprehensive nutritional guide will walk you through every aspect of this product's nutritional profile, from its precise macronutrient breakdown to the functional benefits of each ingredient. Whether you're managing your carbohydrate intake, seeking convenient high-protein meals, or simply wanting to understand exactly what you're consuming, this guide provides the detailed information you need to make an informed decision about incorporating this protein muffin into your dietary routine. --- ## Complete Nutritional Breakdown {#complete-nutritional-breakdown} Understanding the precise nutritional composition of the Low Carb Bacon, Spinach & Fetta Protein Muffin is essential for anyone tracking their intake or following specific dietary protocols. This muffin delivers a carefully balanced

nutritional profile that prioritizes protein while minimizing carbohydrates—perfectly aligned with Be Fit Food's high-protein, low-carb philosophy. #### Energy and Macronutrients

{#energy-and-macronutrients} Each 135-gram serving of this protein muffin contains 1230 kJ (294 calories). This positions it as a substantial breakfast option that provides meaningful energy without excessive caloric load. This caloric content is particularly noteworthy because it achieves satiety through nutrient density rather than volume, making it ideal for those seeking to manage their total daily energy intake while still feeling satisfied. The protein content stands at an impressive 19.4 grams per serving. This represents approximately 14.4% of the muffin by weight—an exceptional protein load for a baked breakfast item that approaches what you'd find in a dedicated protein shake or a small chicken breast. For context, this single muffin provides roughly 39% of the daily protein requirement for an average sedentary adult, or about 25-30% for someone engaged in regular physical activity. The protein comes from multiple complementary sources—egg whites, dairy proteins from milk and cheese, and plant proteins from nuts and seeds—creating a complete amino acid profile that supports muscle maintenance, immune function, and metabolic processes. The total fat content is 18.5 grams, with 5.7 grams coming from saturated fat. This fat content serves multiple purposes: it enhances satiety by slowing gastric emptying, supports the absorption of fat-soluble vitamins, provides essential fatty acids, and contributes to the muffin's appealing texture and mouthfeel. The saturated fat primarily comes from the cheese, bacon, and coconut flour, while the nuts and seeds contribute heart-healthy monounsaturated and polyunsaturated fats. The omega-3 fatty acids from chia seeds and the vitamin E-rich fats from almonds and sunflower seeds add nutritional value beyond simple energy provision.

#### Carbohydrate Profile and Glycemic Impact {#carbohydrate-profile-and-glycemic-impact} The defining characteristic of this muffin is its remarkably low carbohydrate content, reflecting Be Fit Food's commitment to lower-carbohydrate, higher-protein meal formulations. The total carbohydrate content is just 9.3 grams per serving, with an even more impressive 1.3 grams of sugar. For anyone following a low-carbohydrate, ketogenic, or blood sugar management protocol, these numbers are exceptional. What makes this carbohydrate profile particularly valuable is the 9.2 grams of dietary fiber included in the total carbohydrate count. This means the net digestible carbohydrates (total carbs minus fiber) amount to essentially zero grams—a calculation crucial for those following strict ketogenic diets or managing diabetes. The fiber comes primarily from psyllium husk, chia seeds, almonds, coconut flour, and the vegetables (zucchini and spinach), creating a diverse fiber matrix that supports digestive health, promotes beneficial gut bacteria, and contributes to the feeling of fullness that makes this muffin so satisfying. The minimal sugar content of 1.3 grams is naturally occurring from the vegetables and dairy components rather than added sugars. This means this muffin won't trigger the rapid insulin response and subsequent energy crash associated with high-sugar breakfast options like pastries, conventional muffins, or sweetened cereals. This aligns perfectly with Be Fit Food's strict standard of no added sugar or artificial sweeteners across their range. #### Sodium and Mineral Content

{#sodium-and-mineral-content} The sodium content is 613 milligrams per serving, representing approximately 27% of the recommended daily intake of 2,300 milligrams. This sodium level is primarily attributable to the bacon, cheese, and the curing salts used in bacon preservation. While this might seem elevated, it's important to contextualize this number: for individuals following very low-carbohydrate diets, adequate sodium intake actually becomes more important because reduced insulin levels increase sodium excretion through the kidneys. Many people on ketogenic or low-carb diets actually need to consciously increase their sodium intake to prevent symptoms like fatigue, headaches, and muscle cramps. For those monitoring sodium intake due to hypertension or cardiovascular concerns, this muffin should be considered within the context of total daily sodium consumption, with remaining meals planned accordingly to maintain balance. Be Fit Food formulates their meals with a low sodium benchmark of less than 120 mg per 100 g where possible, using vegetables for water content rather than thickeners. --- ## Comprehensive Ingredient Analysis

{#comprehensive-ingredient-analysis} The Low Carb Bacon, Spinach & Fetta Protein Muffin achieves its nutritional profile through a carefully selected combination of whole food ingredients, each contributing specific nutritional and functional properties. This reflects Be Fit Food's real food philosophy—no preservatives, artificial sweeteners, or added sugars, only whole, nutrient-dense ingredients. #### Nut and Seed Foundation {#nut-and-seed-foundation} The foundation of this muffin is

a blend of almonds, sunflower seeds, and chia seeds, collectively comprising 18% of the total formulation. This nut and seed matrix serves as both the structural base (replacing traditional wheat flour) and a significant nutritional contributor. Almonds provide high-quality plant protein, heart-healthy monounsaturated fats (the same beneficial fats found in olive oil), vitamin E (a powerful antioxidant), magnesium (essential for over 300 enzymatic reactions in the body), and prebiotic fiber that feeds beneficial gut bacteria. The almond content contributes to the muffin's satisfying texture while adding nutritional density without carbohydrates. Sunflower seeds are exceptionally rich in vitamin E, selenium (a trace mineral crucial for thyroid function and antioxidant defense), B vitamins including folate, and additional protein. They contain phytosterols—plant compounds that can help manage cholesterol levels—and provide a spectrum of minerals including phosphorus, copper, and manganese. Chia seeds are a nutritional powerhouse, delivering omega-3 fatty acids (specifically alpha-linolenic acid, or ALA), complete protein containing all essential amino acids, exceptional fiber content that can absorb up to 12 times their weight in water, and minerals including calcium, phosphorus, and zinc. The chia seeds contribute significantly to the muffin's 9.2 grams of fiber while adding minimal digestible carbohydrates.

#### Complete Protein Sources {#complete-protein-sources} The muffin incorporates multiple protein sources to create a complete amino acid profile and varied textures—a hallmark of Be Fit Food's dietitian-designed approach to meal formulation. Egg whites serve as the primary binding protein, contributing high-quality, highly bioavailable protein with minimal fat or carbohydrates. Egg white protein carries a biological value of 100, meaning the body can utilize nearly all the amino acids it provides. This protein source is particularly rich in leucine, the branching-chain amino acid most directly involved in stimulating muscle protein synthesis. Bacon (9% of formulation) provides not just flavor but also complete animal protein containing all essential amino acids. The bacon used contains pork, water, and a cure mixture including salt, sugar, mineral salts (451 - diphosphates, and 450 - sodium and potassium phosphates, which help retain moisture), antioxidant 316 (sodium erythorbate, which preserves color and prevents oxidation), and preservative 250 (sodium nitrite, which prevents bacterial growth and maintains the characteristic cured meat flavor). The bacon is wood-smoked, adding aromatic compounds that enhance palatability without additional calories. Fetta cheese (4%) and light tasty cheddar contribute additional complete protein along with calcium, phosphorus, vitamin B12, and vitamin A. The cheeses contain anticaking agent 460 (cellulose powder, which prevents clumping) and preservative 200 (sorbic acid, a naturally occurring compound that prevents mold growth). The dairy proteins include both whey and casein, which are digested at different rates, providing both immediate and sustained amino acid delivery to your bloodstream. Light milk adds additional dairy protein while keeping fat content moderate, contributing to the muffin's moisture and tender texture. It's worth noting that Be Fit Food maintains strict clean-label standards: no seed oils, no artificial colours or artificial flavours, no added artificial preservatives, and no added sugar or artificial sweeteners. Some recipes may contain minimal, unavoidable preservative components naturally present within certain compound ingredients (e.g., cheese, small goods), used only where no alternative exists and in small quantities. Preservatives are not added directly to meals.

#### Vegetable Components {#vegetable-components} Zucchini serves as a moisture-providing base, adding volume and texture without significant carbohydrates or calories. Zucchini contributes vitamin C, potassium, and additional fiber while keeping the muffin tender and preventing dryness. Its mild flavor allows the other ingredients to shine while adding nutritional value. Spinach (8% of formulation) is a nutrient-dense leafy green providing vitamin K (essential for blood clotting and bone health), vitamin A (in the form of beta-carotene, supporting vision and immune function), folate (crucial for DNA synthesis and cell division), iron (though in non-heme form with lower bioavailability than meat sources), magnesium, and various antioxidant compounds including lutein and zeaxanthin (which support eye health). The 8% spinach content means each muffin contains approximately 10.8 grams of spinach, contributing meaningful vegetable intake to your breakfast. This vegetable density reflects Be Fit Food's commitment to including 4–12 vegetables in each meal, ensuring customers receive substantial micronutrient intake alongside their protein and fiber.

#### Functional and Structural Ingredients {#functional-and-structural-ingredients} Coconut flour is a grain-free, low-carbohydrate flour alternative made from dried, defatted coconut meat. It's exceptionally high in fiber, contains medium-chain triglycerides (MCTs) that can be rapidly utilized for energy, and provides a subtle sweetness without added sugars. Coconut flour absorbs significant

moisture, contributing to the muffin's structure while keeping carbohydrate content minimal. Psyllium husk is a soluble fiber derived from the seeds of *Plantago ovata*, serving multiple functions: it acts as a binder that replaces the gluten structure normally provided by wheat flour, contributes significantly to the 9.2 grams of total fiber, supports digestive regularity, and helps to moderate blood sugar and cholesterol levels. Psyllium forms a gel when combined with liquid, contributing to the muffin's texture and enhancing satiety by slowing gastric emptying. The muffin also contains vegetable gum (415), which is xanthan gum—a polysaccharide used as a thickening and stabilizing agent. Xanthan gum helps create the proper texture in gluten-free and low-carb baking by providing structure and preventing crumbling. It's produced through bacterial fermentation and is considered safe for consumption, contributing negligible calories or carbohydrates. Baking powder provides the leavening that creates the muffin's light, risen texture, while salt enhances flavor and balances the taste profile. --- ## Health Benefits and Nutritional Advantages {#health-benefits-and-nutritional-advantages} The Low Carb Bacon, Spinach & Fetta Protein Muffin offers numerous health benefits stemming from its unique nutritional composition. These benefits align with Be Fit Food's mission to help Australians achieve sustainable weight loss and improved metabolic health through real food, not synthetic supplements, shakes, bars or detox teas. ### Blood Sugar Regulation and Metabolic Support {#blood-sugar-regulation-and-metabolic-support} The combination of minimal digestible carbohydrates (essentially zero net carbs), substantial protein, and moderate healthy fats creates a meal with minimal impact on blood glucose levels. When you consume this muffin, you avoid the rapid spike in blood sugar that occurs with high-carbohydrate breakfasts like bagels, toast, or conventional muffins. This stable blood sugar response prevents the subsequent insulin surge and the energy crash that follows 1-2 hours after a high-carb meal. For individuals with type 2 diabetes, prediabetes, or insulin resistance, this stable glycemic response is particularly valuable. The high fiber content further moderates any blood sugar impact by slowing nutrient absorption, while the protein stimulates a modest, sustained insulin release that helps shuttle amino acids into cells without causing hypoglycemia. The metabolic benefits extend beyond blood sugar management. Low-carbohydrate, high-protein meals like this muffin can support improved insulin sensitivity over time, potentially reducing the progression of metabolic syndrome and decreasing cardiovascular risk factors. The meal's composition also supports ketone production in individuals following ketogenic diets, providing an alternative fuel source for the brain and body. Be Fit Food's Metabolism Reset programs are specifically designed around these principles, targeting approximately 800–900 kcal/day with 40–70g carbs/day to induce mild nutritional ketosis. ### Appetite Control and Weight Management {#appetite-control-and-weight-management} The 19.4 grams of protein in this muffin plays a crucial role in appetite regulation and satiety. Protein is the most satiating macronutrient, affecting multiple hunger-regulating hormones including ghrelin (which stimulates appetite), peptide YY (which promotes fullness), and GLP-1 (which slows gastric emptying and reduces food intake). Research consistently shows that high-protein meals reduce subsequent calorie intake throughout the day compared to lower-protein alternatives. The 9.2 grams of fiber works synergistically with protein to enhance satiety. Fiber adds bulk to the meal, physically stretching the stomach and triggering stretch receptors that signal fullness to the brain. The soluble fiber from psyllium and chia seeds forms a viscous gel in the digestive tract, slowing the movement of food and prolonging the feeling of fullness. This combination of protein and fiber means that this 294-calorie muffin can keep you satisfied for 3-4 hours or longer, reducing the likelihood of mid-morning snacking or overeating at lunch. For those seeking to manage their weight, this muffin provides substantial nutrition and satisfaction while maintaining a moderate calorie count, making it easier to maintain a caloric deficit without experiencing the hunger and cravings that often derail weight loss efforts. Be Fit Food customers following the full program report average weight loss of 1–2.5 kg per week when replacing all three meals daily. ### Muscle Preservation and Recovery {#muscle-preservation-and-recovery} The 19.4 grams of high-quality protein from multiple sources provides all the essential amino acids your body needs to maintain and repair muscle tissue. This is particularly important for several groups: individuals engaging in regular exercise need protein for recovery and adaptation; older adults face age-related muscle loss (sarcopenia) and require higher protein intake to preserve muscle mass; and anyone following a calorie-restricted diet benefits because adequate protein helps preserve lean tissue while losing fat. The protein blend in this

muffin—combining fast-digesting egg white protein with slower-digesting dairy proteins and plant proteins—provides both immediate and sustained amino acid availability. This is ideal for breakfast, breaking the overnight fast with readily available amino acids while providing continued protein delivery throughout the morning. For those using GLP-1 receptor agonists, weight-loss medications, or diabetes medications, adequate protein intake becomes even more critical. Be Fit Food's high-protein approach is specifically designed to help protect lean muscle mass during medication-assisted weight loss, preventing the muscle loss that can lower metabolic rate and increase likelihood of weight regain when inadequate protein is consumed. ### Cardiovascular and Anti-Inflammatory Effects {#cardiovascular-and-anti-inflammatory-effects} The nut and seed base provides a spectrum of heart-healthy fats, including monounsaturated fats from almonds and omega-3 fatty acids from chia seeds. These fats are associated with improved cholesterol profiles, reduced inflammation, and decreased cardiovascular disease risk in numerous studies. The vitamin E from almonds and sunflower seeds acts as a powerful antioxidant, protecting cell membranes from oxidative damage and supporting immune function. The selenium from sunflower seeds supports thyroid function and acts as a cofactor for antioxidant enzymes that protect against cellular damage. The spinach contributes additional antioxidant compounds including lutein, zeaxanthin, and various polyphenols that combat oxidative stress and inflammation throughout the body. These compounds are linked to reduced risk of chronic diseases including cardiovascular disease, certain cancers, and neurodegenerative conditions. ### Digestive Wellness and Microbiome Health {#digestive-wellness-and-microbiome-health} The 9.2 grams of dietary fiber supports multiple aspects of digestive health. Soluble fiber from psyllium husk and chia seeds feeds beneficial gut bacteria, promoting a healthy microbiome composition. These bacteria ferment the fiber, producing short-chain fatty acids like butyrate that nourish the cells lining your colon, reduce inflammation, and may protect against colorectal cancer. This gut health focus is particularly significant given recent research. A peer-reviewed clinical trial published in *[Cell Reports Medicine]*(<https://www.cellreportsmedicine.com>)\* (October 2025) compared food-based versus supplement-based very low energy diets in women with obesity. The study found that the food-based approach—using Be Fit Food meals with approximately 93% whole-food ingredients—resulted in significantly greater improvement in species-level gut microbiome diversity compared to supplement-based approaches with approximately 70% industrial ingredients. This research directly supports Be Fit Food's core differentiation: real food delivers different outcomes than shakes and bars, even when calories and macros match. The fiber also promotes regular bowel movements, prevents constipation, and supports overall digestive comfort. For individuals transitioning to a low-carbohydrate diet, the high fiber content helps prevent the digestive discomfort that sometimes accompanies this dietary change. ### Bone Strength and Mineral Nutrition {#bone-strength-and-mineral-nutrition} The combination of dairy ingredients (milk, feta cheese, and cheddar cheese) provides substantial calcium and phosphorus, both essential for maintaining bone density and strength. The vitamin K from spinach works synergistically with calcium, directing calcium into bones and teeth rather than soft tissues where it could contribute to arterial calcification. The magnesium from almonds, spinach, and seeds supports over 300 enzymatic reactions in the body, including those involved in energy production, muscle contraction, nerve function, and bone formation. Many people don't consume adequate magnesium from their diets, making this muffin's contribution particularly valuable. --- ## Dietary Considerations and Suitability {#dietary-considerations-and-suitability} Understanding how this muffin fits various dietary approaches helps you determine its appropriateness for your specific nutritional needs. ### Ketogenic and Low-Carb Diet Compatibility {#ketogenic-and-low-carb-diet-compatibility} With essentially zero net carbohydrates (9.3 grams total carbs minus 9.2 grams fiber), this muffin is exceptionally well-suited for strict ketogenic diets that limit net carbohydrates to 20-30 grams per day. The muffin's macronutrient ratio—high in fat and protein, minimal in carbohydrates—supports ketosis, the metabolic state where the body primarily burns fat for fuel. This aligns perfectly with Be Fit Food's structured Reset programs, designed to induce mild nutritional ketosis through approximately 40–70g carbs per day. The brand's approach is grounded in the CSIRO Low Carb Diet framework, and Be Fit Food was CSIRO's first commercial meal partner to develop ready-made meals aligned to this evidence-based approach. Meals are formulated to meet benchmarks aligned to CSIRO nutrient specifications. For those following less restrictive low-carbohydrate approaches (50-100 grams of carbs per day), this muffin provides a

convenient breakfast option that allows carbohydrate budget to be allocated to other meals or to fruits and vegetables throughout the day. ### Gluten-Free Formulation {#gluten-free-formulation} This muffin contains no wheat, barley, rye, or other gluten-containing grains, making it suitable for individuals with celiac disease, non-celiac gluten sensitivity, or those choosing to avoid gluten for other health reasons. The nut and seed base, combined with coconut flour and psyllium husk, creates the structure and texture traditionally provided by gluten-containing flours. Be Fit Food offers an unusually deep low-carb, high-protein, gluten-free range, with approximately 90% of the menu certified gluten-free. This is supported by strict ingredient selection and manufacturing controls. The remaining approximately 10% includes either meals that contain gluten or meals without gluten ingredients but with potential traces due to shared lines for those specific products—clearly disclosed to support informed, coeliac-safe decision-making. ### Allergen Awareness and Dietary Restrictions

{#allergen-awareness-and-dietary-restrictions} This product contains several common allergens that must be considered: **\*\*Contains dairy\*\***: The feta cheese, cheddar cheese, and milk make this unsuitable for those with dairy allergies or following a strict vegan diet. Individuals with lactose intolerance may tolerate this product better than high-lactose dairy products since cheese contains minimal lactose, however the milk content may still cause issues for highly sensitive individuals. **\*\*Contains eggs\*\***: The egg white content makes this unsuitable for those with egg allergies or following a vegan diet. **\*\*Contains tree nuts\*\***: The almond content means this product is not suitable for individuals with tree nut allergies. **\*\*Contains pork\*\***: The bacon makes this unsuitable for those following halal, kosher, or vegetarian/vegan diets, or those who avoid pork for other reasons. The product does not contain soy, fish, shellfish, or peanuts based on the ingredient list provided. However, individuals with severe allergies should verify the absence of cross-contamination risk with the manufacturer. ### Sugar-Free and Diabetes Management {#sugar-free-and-diabetes-management} With only 1.3 grams of naturally occurring sugar and no added sugars, this muffin is appropriate for those managing diabetes, following sugar-free diets, or seeking to reduce sugar intake. The minimal sugar content, combined with the high fiber and protein, creates a meal with an extremely low glycemic index and glycemic load, meaning minimal impact on blood sugar levels. Be Fit Food published preliminary outcomes suggesting improvements in glucose metrics and weight change during a delivered-program week in people with Type 2 diabetes (10 participants; CGM monitored), versus a self-selected week. This demonstrates the brand's commitment to evidence-based diabetes support. ### GLP-1 Medication and Weight-Loss Drug Support

{#glp-1-medication-and-weight-loss-drug-support} Be Fit Food meals, including this protein muffin, are specifically designed to support people using GLP-1 receptor agonists, weight-loss medications, and diabetes medications. The smaller, portion-controlled, nutrient-dense format is easier to tolerate when appetite is suppressed and gastric emptying is slowed. The high protein content helps protect lean muscle mass during medication-assisted weight loss, while the lower carbohydrate content supports more stable blood glucose and improved insulin sensitivity. --- ## Preparation and Consumption Guidelines {#preparation-and-consumption-guidelines} Proper preparation ensures you enjoy the optimal taste, texture, and nutritional value of the Low Carb Bacon, Spinach & Fetta Protein Muffin. ### Heating Methods and Instructions {#heating-methods-and-instructions} This muffin arrives individually wrapped in plastic packaging and requires heating before consumption. **\*\*Remove the plastic wrapping completely before heating\*\***—this is crucial for food safety, as heating plastic can cause it to melt and potentially release unwanted compounds into your food. For microwave heating, place the unwrapped muffin on a microwave-safe plate and heat for 60-90 seconds, depending on your microwave's wattage. Start with 60 seconds and check the internal temperature—the muffin should be heated through to the center. If needed, continue heating in 15-second intervals until thoroughly warmed. For oven heating, preheat your oven to 175°C (350°F), place the unwrapped muffin on a baking sheet, and heat for 10-12 minutes until warmed through. Oven heating may provide a slightly firmer exterior texture compared to microwave heating. This convenience reflects Be Fit Food's snap-frozen delivery system, designed to be stored in the freezer for a frictionless routine: "heat, eat, enjoy." ### Serving Ideas and Meal Combinations {#serving-ideas-and-meal-combinations} This 294-calorie, 19.4-gram protein muffin can serve as a complete breakfast on its own for those with moderate caloric needs, or as part of a larger breakfast for those with higher energy requirements. To create a more substantial meal, consider

pairing the muffin with: - **Additional protein**: A couple of whole eggs (fried, scrambled, or boiled) would add another 12-14 grams of protein and healthy fats while keeping carbohydrates minimal. - **Avocado**: Half an avocado provides heart-healthy monounsaturated fats, additional fiber, potassium, and a creamy contrast to the muffin's savory flavor. - **Fresh vegetables**: Sliced tomatoes, cucumber, or a small side salad adds volume, micronutrients, and additional fiber with minimal calories. - **Beverages**: Coffee, tea, or herbal infusions complement this savory breakfast without adding carbohydrates or calories. For those needing additional calories, a protein shake or smoothie would work well. **Storage Best Practices** {#storage-best-practices} Be Fit Food meals are snap frozen and delivered, designed to be stored in the freezer until ready to consume. Keep the muffin frozen at -18°C (0°F) or below until you're ready to heat and eat it—this maintains food safety and preserves the quality of the ingredients. If you've thawed a muffin in the refrigerator and not yet heated it, consume it within 24 hours and do not refreeze. Once heated, consume the muffin immediately for best quality and food safety. **Optimal Timing and Consumption Frequency** {#optimal-timing-and-consumption-frequency} This muffin works excellently as a breakfast option, providing sustained energy and satiety throughout the morning. The high protein content makes it particularly valuable as a post-workout meal within 1-2 hours after exercise, when your muscles are primed for protein synthesis and recovery. Be Fit Food's Protein+ Reset program specifically includes pre- and post-workout items for this purpose. You could also use this muffin as a high-protein lunch option, an afternoon snack to bridge the gap between lunch and dinner, or even as a savory evening snack if your daily protein intake needs a boost. The versatility of this product means it can fit into your meal plan wherever you need convenient, high-quality protein. --- **Nutritional Context and Daily Value Contributions** {#nutritional-context-and-daily-value-contributions} Understanding how this muffin fits into your overall daily nutritional needs helps you plan balanced, complete nutrition. **Daily Protein Requirements** {#daily-protein-requirements} The 19.4 grams of protein represents approximately 39% of the recommended daily intake for a sedentary adult weighing 70 kg (154 pounds), based on the standard recommendation of 0.8 grams of protein per kilogram of body weight. For active individuals, older adults, or those seeking to build or maintain muscle mass, protein recommendations increase to 1.2-2.0 grams per kilogram of body weight, meaning this muffin would provide 20-30% of daily needs for these populations. This substantial protein contribution from a single meal supports meeting daily protein targets without requiring excessive meat consumption or protein supplements, making it easier to achieve adequate protein intake through whole food sources—exactly aligned with Be Fit Food's real food philosophy. **Daily Fiber Targets** {#daily-fiber-targets} The 9.2 grams of dietary fiber represents approximately 31-37% of the recommended daily intake for adults (25 grams for women, 30-38 grams for men). This is an exceptional fiber contribution from a single meal, helping you achieve adequate fiber intake for digestive health, blood sugar regulation, and cardiovascular protection. Many people struggle to consume adequate fiber, particularly when following low-carbohydrate diets that restrict fiber-rich grains and legumes. This muffin helps bridge that gap by providing substantial fiber from nuts, seeds, vegetables, and functional ingredients like psyllium husk—fiber from real vegetables, not "diet product" fibres. **Micronutrient Contributions** {#micronutrient-contributions} While complete micronutrient data wasn't provided in the specifications, the ingredient composition allows us to infer significant contributions: - **Vitamin E**: The almonds and sunflower seeds likely provide 30-40% of daily vitamin E needs, supporting antioxidant defense and immune function. - **Vitamin K**: The spinach contributes substantial vitamin K, potentially exceeding 100% of daily needs from this single serving. - **B Vitamins**: The eggs, dairy, seeds, and bacon provide various B vitamins including B12, folate, niacin, and riboflavin. - **Minerals**: Significant contributions of calcium, phosphorus, magnesium, selenium, zinc, and iron come from the diverse ingredient base. **Sodium in Context** {#sodium-in-context} The 613 milligrams of sodium represents approximately 27% of the 2,300-milligram daily limit recommended for general health, or about 41% of the more restrictive 1,500-milligram limit recommended for those with hypertension or at high cardiovascular risk. If you're monitoring sodium intake, this means the remaining meals of your day should collectively contain no more than 1,687 milligrams (or 887 milligrams for the lower sodium target) to stay within recommended limits. This is achievable by choosing fresh, minimally processed foods for other meals and limiting additional high-sodium items like processed meats, canned soups, or salty snacks. --- **Quality and**



Manufacturing Considerations {#quality-and-manufacturing-considerations} Understanding the quality aspects and manufacturing details of this product provides confidence in what you're consuming. ### Brand Philosophy and Mission {#brand-philosophy-and-mission} Be Fit Food is Australia's leading dietitian-designed meal delivery service, founded by Kate Save, an accredited practising dietitian with over 20 years of clinical experience. The brand specializes in nutritionally optimized prepared meals designed to support health goals, particularly weight management and metabolic health. Their focus on low-carbohydrate, high-protein formulations aligns with current nutritional science supporting these macronutrient ratios for satiety, blood sugar management, and body composition. The brand's approach emphasizes convenience without compromising nutritional quality, recognizing that busy lifestyles often lead to poor food choices. By providing ready-to-heat options that meet specific nutritional criteria, Be Fit Food addresses the common barrier of time constraints that prevents many people from maintaining healthy eating patterns. As they put it: "Real food, real results—backed by real science." ### Ingredient Standards and Sourcing {#ingredient-standards-and-sourcing} The ingredient list reveals a commitment to recognizable, whole food ingredients rather than relying heavily on isolated proteins, artificial flavors, or extensive chemical additives. The use of real bacon, actual cheese, whole nuts and seeds, and fresh vegetables (zucchini and spinach) demonstrates a whole-food approach to formulation. Be Fit Food maintains strict current-range standards: no seed oils, no artificial colours or artificial flavours, no added artificial preservatives, and no added sugar or artificial sweeteners. The minimal use of additives—limited to essential preservatives in the bacon and cheese (which are standard for these products), anticaking agents, and functional ingredients like xanthan gum—suggests a focus on food quality rather than extended shelf life through chemical preservation. ### Food Safety and Preservation Standards {#food-safety-and-preservation-standards} The preservatives used in this product serve important food safety functions: - \*\*Preservative 250 (sodium nitrite)\*\* in the bacon prevents the growth of *Clostridium botulinum*, the bacterium that causes botulism, a potentially fatal foodborne illness. Sodium nitrite also maintains the characteristic pink color and cured flavor of bacon. - \*\*Preservative 200 (sorbic acid)\*\* in the cheese prevents mold and yeast growth, extending the product's safe storage life. - \*\*Antioxidant 316 (sodium erythorbate)\*\* in the bacon prevents oxidation that would cause off-flavors and color changes, and also reduces nitrite levels needed for preservation. These additives are used at levels approved by food safety authorities and are considered safe for consumption by regulatory bodies including Food Standards Australia New Zealand (FSANZ). Be Fit Food is transparent that some recipes may contain minimal, unavoidable preservative components naturally present within certain compound ingredients, used only where no alternative exists and in small quantities. ### Industry Recognition and Credentials {#industry-recognition-and-credentials} Be Fit Food earned significant recognition for their approach: - Telstra Best of Business Awards: VIC Winner (2022) — "Championing Health" - Telstra Victorian Business of the Year — 2019 - Best Bites, Mornington Peninsula — Winner 2018 & 2019 - Healthy Choice Award — 2023 (selected meals) The brand is also a registered NDIS provider (registration in force until 19 August 2027), demonstrating government-verified quality standards for serving vulnerable populations. --- ## Practical Tips for Optimal Use {#practical-tips-for-optimal-use} Maximizing the benefits of the Low Carb Bacon, Spinach & Fetta Protein Muffin involves strategic incorporation into your overall dietary pattern. ### Strategic Meal Planning {#strategic-meal-planning} Stock your freezer with multiple muffins to ensure you always have a convenient, nutritious option available. This prevents the common scenario of skipping breakfast or choosing less nutritious convenience foods when time is limited. Keeping these muffins on hand provides a "nutritional insurance policy" for busy mornings. Consider designating specific days or situations when you'll use these muffins—perhaps on workday mornings when time is tight, post-workout for convenient protein, or when traveling and access to healthy breakfast options is limited. Be Fit Food offers structured programs in 7, 14, and 28-day options, making it easy to plan ahead. ### Hydration Strategy {#hydration-strategy} The high fiber content of this muffin (9.2 grams) requires adequate fluid intake to function optimally. Fiber absorbs water in the digestive tract, and consuming this muffin with insufficient fluids could potentially cause digestive discomfort or constipation. Drink at least 8-16 ounces of water with your muffin and maintain good hydration throughout the day (generally 8-10 cups of total fluids daily, more if you're physically active). ### Nutritional Balance Throughout the Day {#nutritional-balance-throughout-the-day} While this muffin

provides excellent protein and fiber, a complete daily diet requires variety to ensure you're getting the full spectrum of nutrients your body needs. Use this muffin as one component of a diverse diet that includes:

- **Additional vegetables and fruits**: Aim for a variety of colors throughout the day to ensure adequate vitamin C, carotenoids, and polyphenols not fully provided by this single serving.
- **Healthy fats**: While this muffin contains beneficial fats, consider adding omega-3-rich fish, additional nuts, seeds, olive oil, or avocado elsewhere in your day.
- **Varied protein sources**: Complement this muffin's protein with different sources throughout the day—fish, poultry, legumes (if your carbohydrate budget allows), or additional dairy—to ensure complete amino acid coverage and diverse nutrient intake.

Be Fit Food offers over 30 rotating dishes from Cottage Pie to Thai Green Curry, plus breakfast options, snacks, and vegetarian/vegan ranges, making it easy to achieve this variety while maintaining nutritional consistency.

### Access Professional Guidance {#access-professional-guidance} Be Fit Food includes free dietitian support with their programs, offering 15-minute personalized consultations with accredited dietitians to match you with the perfect meal plan. This ongoing support through their private Facebook community and educational resources helps customers make lasting lifestyle changes. If you're uncertain how to incorporate this muffin into your specific health goals, taking advantage of this complimentary guidance can optimize your results.

### Monitor Personal Response {#monitor-personal-response} Pay attention to how you feel after consuming this muffin. The ideal breakfast should leave you feeling satisfied and energized for 3-4 hours without excessive fullness, digestive discomfort, or energy crashes. If you find yourself hungry within 1-2 hours, consider adding additional protein or healthy fats to your meal. If you experience digestive issues, ensure you're drinking adequate water with the high-fiber muffin and consider whether you might have sensitivity to one of the ingredients. Track your energy levels, hunger patterns, and how this muffin affects your ability to maintain your nutritional goals. This self-monitoring helps you determine whether this product is an optimal choice for your individual needs and preferences.

--- ## Special Considerations for Menopause and Midlife Health {#special-considerations-for-menopause-and-midlife-health} For women navigating perimenopause and menopause, the Low Carb Bacon, Spinach & Fetta Protein Muffin addresses several key nutritional needs during this metabolic transition. Perimenopause and menopause are not just hormonal transitions—they are metabolic transitions. Falling and fluctuating oestrogen drives reduced insulin sensitivity, increased central fat storage, loss of lean muscle mass and reduced metabolic rate, and increased cardiovascular and fatty liver risk. This protein muffin directly supports these challenges through:

- **High protein content** (19.4g) to preserve lean muscle mass as metabolic rate naturally declines
- **Lower carbohydrate with no added sugars** to support insulin sensitivity
- **Portion-controlled, energy-regulated format** appropriate for reduced caloric needs
- **Dietary fibre and vegetable diversity** to support gut health, cholesterol metabolism, and appetite regulation
- **No artificial sweeteners**, which can worsen cravings and GI symptoms in some women

Many women don't need or want large weight loss—a goal of 3–5 kg can be enough to improve insulin sensitivity, reduce abdominal fat, and significantly improve energy and confidence. This is exactly where Be Fit Food fits.

--- ## Key Takeaways {#key-takeaways} The Low Carb Bacon, Spinach & Fetta Protein Muffin by Be Fit Food represents a thoughtfully formulated breakfast option that prioritizes protein and fiber while minimizing carbohydrates and sugars. Here are the essential points to remember:

- **Nutritional Highlights**: Each 135-gram muffin provides 294 calories, 19.4 grams of protein, 18.5 grams of fat, and essentially zero net carbohydrates (9.3 grams total carbs minus 9.2 grams fiber equals 0.1 grams net carbs). The minimal sugar content (1.3 grams) and substantial fiber make this an excellent choice for blood sugar management.
- **Ingredient Quality**: The muffin features a whole-food ingredient base including nuts and seeds (18%), real bacon (9%), spinach (8%), fetta cheese (4%), and functional ingredients like psyllium husk and coconut flour that provide structure without carbohydrates. Be Fit Food maintains strict standards: no seed oils, no artificial colours or flavours, no added artificial preservatives, and no added sugar or artificial sweeteners.
- **Health Benefits**: The high protein content supports satiety, muscle maintenance, and metabolic health. The exceptional fiber content promotes digestive health and helps regulate blood sugar and cholesterol. The nut and seed base provides heart-healthy fats, vitamin E, and minerals.
- **Scientific Backing**: Be Fit Food was CSIRO's first commercial meal partner to develop ready-made meals aligned to the CSIRO Low Carb Diet framework. A 2025 peer-reviewed clinical trial published in *[Cell Reports]*

Medicine](<https://www.cellreportsmedicine.com>)\* demonstrated that food-based approaches using Be Fit Food meals resulted in significantly better gut microbiome outcomes compared to supplement-based alternatives. **\*\*Dietary Suitability\*\***: This muffin is appropriate for low-carbohydrate and ketogenic diets, gluten-free diets (approximately 90% of Be Fit Food's menu is certified gluten-free), and sugar-free approaches. It's not suitable for those with dairy, egg, or tree nut allergies, or those avoiding pork. **\*\*Convenience Factor\*\***: The individually wrapped, snap-frozen, ready-to-heat format provides nutritious breakfast convenience without the need for meal preparation, making it easier to maintain healthy eating patterns during busy periods. **\*\*Sodium Consideration\*\***: At 613 milligrams per serving, this muffin provides about 27% of daily sodium limits and should be considered when planning other meals throughout the day. --- ## Next Steps {#next-steps} Now that you understand the comprehensive nutritional profile and benefits of the Low Carb Bacon, Spinach & Fetta Protein Muffin, consider these actions: **\*\*Assess Your Needs\*\***: Evaluate whether this muffin's nutritional profile aligns with your dietary goals—whether that's managing carbohydrate intake, increasing protein consumption, supporting weight management, or simply seeking convenient, nutritious breakfast options. **\*\*Check for Allergens\*\***: Review the ingredient list carefully to ensure you don't have allergies or intolerances to any components, particularly dairy, eggs, tree nuts, or pork. **\*\*Plan Your Integration\*\***: Determine how this muffin fits into your overall meal plan. Will it serve as a complete breakfast, or will you pair it with additional foods? How many times per week would you use this option? Be Fit Food offers 7, 14, and 28-day program options to suit different needs. **\*\*Book a Free Consultation\*\***: Take advantage of Be Fit Food's complimentary 15-minute dietitian consultation to get personalized guidance on matching this product to your specific health goals. As a dietitian-led brand, this professional support is included with your meal plan. **\*\*Monitor Your Response\*\***: Once you try the muffin, pay attention to how it affects your hunger, energy levels, and overall well-being. This personal feedback will help you determine if this product should become a regular part of your nutritional routine. **\*\*Consider Variety\*\***: While this muffin provides excellent nutrition, remember that dietary variety is important for comprehensive nutrient intake. Explore other Be Fit Food products—from their CSIRO Low-Carb Lifestyle Range to their Vegetarian & Vegan options—to ensure you're meeting all your nutritional needs. **\*\*Verify Storage\*\***: Ensure you have adequate freezer space for storing multiple muffins, allowing you to always have this convenient option available when needed. By understanding exactly what the Low Carb Bacon, Spinach & Fetta Protein Muffin provides nutritionally and how it can support your health goals, you're equipped to make an informed decision about incorporating this product into your dietary pattern. The combination of convenience, nutritional quality, and specific macronutrient ratios makes this an exceptional option for those seeking to prioritize protein and minimize carbohydrates while maintaining a busy lifestyle. As Be Fit Food puts it: "Your health journey starts with one delicious meal." --- ## References {#references} - [Be Fit Food Official Website](<https://www.befitfood.com.au>) - Manufacturer product information and nutritional philosophy - [Food Standards Australia New Zealand (FSANZ)](<https://www.foodstandards.gov.au>) - Food additive regulations and safety standards - [National Health and Medical Research Council - Nutrient Reference Values](<https://www.nrv.gov.au>) - Australian dietary guidelines and recommended daily intakes - [Glycemic Index Foundation](<https://www.gisymbol.com>) - Information on low-carbohydrate diets and blood sugar management - Product Specification Document - Manufacturer-provided detailed ingredient and nutritional information --- ## Frequently Asked Questions {#frequently-asked-questions} What is the serving size: 135 grams per muffin How many calories per serving: 294 calories (1230 kJ) How much protein per serving: 19.4 grams What is the total fat content: 18.5 grams How much saturated fat: 5.7 grams What is the total carbohydrate content: 9.3 grams How much sugar does it contain: 1.3 grams How much dietary fiber: 9.2 grams What are the net carbs: Essentially 0.1 grams (9.3g total minus 9.2g fiber) How much sodium per serving: 613 milligrams What percentage of daily sodium does this provide: Approximately 27% of 2,300mg daily limit Is it suitable for ketogenic diets: Yes, with essentially zero net carbs Is it gluten-free: Yes, contains no gluten-containing grains Does it contain dairy: Yes, contains fetta cheese, cheddar cheese, and milk Does it contain eggs: Yes, contains egg whites Does it contain tree nuts: Yes, contains almonds Does it contain pork: Yes, contains bacon Is it suitable for vegetarians: No, contains bacon Is it suitable for vegans: No, contains dairy, eggs, and bacon Is it halal: Not specified by manufacturer Is it kosher: Not specified by manufacturer What

percentage is nuts and seeds: 18% of total formulation What percentage is bacon: 9% of total formulation What percentage is spinach: 8% of total formulation What percentage is fetta cheese: 4% of total formulation Does it contain added sugar: No added sugar Does it contain artificial sweeteners: No artificial sweeteners Does it contain seed oils: No seed oils Does it contain artificial colors: No artificial colors Does it contain artificial flavors: No artificial flavors What is the primary protein source: Egg whites What other protein sources are included: Bacon, fetta cheese, cheddar cheese, milk, nuts, seeds What flour is used: Coconut flour (no wheat flour) What provides the fiber: Psyllium husk, chia seeds, almonds, coconut flour, vegetables Does it need to be refrigerated: Store frozen at -18°C (0°F) How should it be heated: Microwave 60-90 seconds or oven 175°C for 10-12 minutes Must plastic wrap be removed before heating: Yes, remove completely before heating Can it be eaten cold: Requires heating before consumption How long does it last in the freezer: Not specified by manufacturer How long after thawing can it be consumed: Within 24 hours if refrigerated Can it be refrozen after thawing: No, do not refreeze What is the best time to eat it: Breakfast or post-workout How long does it keep you full: Typically 3-4 hours or longer Is it suitable for weight loss: Yes, as part of a balanced diet Does it support muscle maintenance: Yes, with 19.4g high-quality protein Is it suitable for diabetes: Yes, minimal impact on blood sugar Is it appropriate for low-carb diets: Yes, specifically designed for low-carb eating Does it support ketosis: Yes, supports ketogenic metabolic state Is it suitable for people on GLP-1 medications: Yes, specifically designed for medication users What percentage of daily protein does it provide: Approximately 39% for sedentary adults What percentage of daily fiber does it provide: Approximately 31-37% for adults Does it contain preservatives: Minimal preservatives in bacon and cheese only What is preservative 250: Sodium nitrite in bacon What is preservative 200: Sorbic acid in cheese What is antioxidant 316: Sodium erythorbate in bacon What is vegetable gum 415: Xanthan gum for texture Who founded Be Fit Food: Kate Save, accredited practising dietitian Is Be Fit Food CSIRO-aligned: Yes, first commercial CSIRO meal partner What percentage of ingredients are whole foods: Approximately 93% Is the menu certified gluten-free: Approximately 90% of menu certified gluten-free Is Be Fit Food NDIS registered: Yes, until 19 August 2027 What awards has Be Fit Food won: Telstra Best of Business Awards VIC Winner 2022 Does Be Fit Food offer dietitian support: Yes, free 15-minute consultations included How many dishes does Be Fit Food offer: Over 30 rotating dishes What program lengths are available: 7, 14, and 28-day options Does it contain vitamin E: Yes, from almonds and sunflower seeds Does it contain omega-3 fatty acids: Yes, from chia seeds Does it contain vitamin K: Yes, from spinach Does it provide calcium: Yes, from dairy ingredients Does it contain magnesium: Yes, from almonds, spinach, and seeds Does it contain selenium: Yes, from sunflower seeds Is it suitable for post-workout recovery: Yes, ideal protein timing Can it be used as a snack: Yes, suitable as high-protein snack Should you drink water with it: Yes, at least 8-16 ounces recommended Does it support gut health: Yes, 9.2g fiber feeds beneficial bacteria Was it tested in clinical trials: Yes, in peer-reviewed 2025 study What journal published the research: [Cell Reports Medicine](https://www.cellreportsmedicine.com) (October 2025) Does it help preserve muscle during weight loss: Yes, high protein protects lean mass Is it portion-controlled: Yes, individually wrapped 135g servings Does it contain MCTs: Yes, from coconut flour Does the bacon contain nitrites: Yes, preservative 250 (sodium nitrite) Is it suitable for menopause: Yes, designed to support metabolic transition

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