

7 Tips for Better Gut Health

1. Load Up on Fibre-Rich Foods 🐞

- Why: Fibre feeds the good bacteria in your gut, promoting a healthy microbiome.
- **How**: Enjoy plenty of veggies, whole (non gluten) grains, nuts, and seeds daily. Aim for 25–30g of fibre for optimal results.
- **Pro Tip**: Start slow with fibre if you're not used to it to avoid bloating.

2. Embrace Fermented Foods for Probiotics

- **Why**: Fermented foods like sauerkraut, kefir, and yogurt are rich in probiotics that help balance gut bacteria.
- How: Add a spoonful of sauerkraut to meals, or swap your regular milk for kefir.
- Pro Tip: Try rotating fermented foods to diversify your probiotic intake!

3. Stay Hydrated with Pure Water 🌢

- Why: Water aids digestion, keeps things moving, and supports nutrient absorption.
- How: Aim for 2-3l of pure water each day; herbal teas also count!
- **Pro Tip**: Add lemon or cucumber slices for a refreshing twist that also supports digestion.

4. Manage Stress for a Happier Gut 🌡

- **Why**: Chronic stress can disrupt gut health by altering your gut bacteria and slowing digestion.
- **How**: Practice deep breathing, meditation, or gentle yoga to relax your nervous system.
- **Pro Tip**: Try taking 5 slow, deep breaths before meals to calm your mind and prepare your gut for digestion.

5. Limit Processed and Sugary Foods 🛇

• **Why**: Processed foods and sugar can fuel harmful gut bacteria, leading to imbalances and inflammation.

- How: Choose whole foods and minimise sugary snacks, sodas, and processed treats.
- **Pro Tip**: When cravings hit, opt for a piece of fruit or a handful of nuts instead.

6. Prioritize Prebiotic Foods 🤌

- Why: Prebiotics are types of fibre that feed your probiotics, helping them thrive.
- **How**: Include foods like garlic, onions, leeks, bananas, and asparagus for an easy prebiotic boost.
- **Pro Tip**: Lightly cook onions and garlic to make them easier on the stomach but still effective.

7. Consider a High-Quality Probiotic Supplement 💊



- **Why**: A good probiotic supplement can help restore and maintain healthy gut bacteria, especially after antibiotics.
- **How**: Look for multi-strain probiotics with at least 10 billion CFUs and take as directed.
- **Pro Tip**: Choose a brand that does not require refrigeration.

Healthy Gut, Happy You!

With these simple, natural steps, you can support your gut, boost your energy, and feel more balanced. Start small and build from there—your gut (and body) will thank you!