

Getting your daily dose of fruits and vegetables is key to maintaining good health, and smoothies and juices are two easy ways to boost your intake. But what's the difference between them, and which one is better for you?

## **Smoothies:**

- · Whole fruits and vegetables are blended together, retaining the skin, fibre, and nutrients.
- Thick or thin: The consistency depends on the amount of liquid you add.
- Filling and nutrient-dense: The fibre and antioxidants in smoothies help keep you full and provide essential nutrients. Fibre provides steady, slower absorption of carbohydrates.
- · Customizable: Add yogurt, protein powder, nut butters, or seeds for a meal replacement or snack.
- Store-bought smoothies often contain added sugar and lower-quality ingredients, but making your own ensures you're in control of what goes into your drink.

## Juicing:

- Requires a juicer to extract the liquid from fruits and vegetables.
- Thinner consistency and lower in calories, but not necessarily healthier.
- Loses fibre: Juicing removes the fibrous parts of produce, which means you miss out on important antioxidants and fibre.
- Easier to digest: Without fibre, your body may absorb nutrients more quickly, important during high-performance activities.

Smoothies are great for a filling, balanced meal or snack, while juices offer quicker nutrient absorption. Both are healthy ways to incorporate more fruits and vegetables into your diet, depending on your needs and preferences.

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