



1. Leafy Greens

(spinach, kale, rocket, cabbage, watercress, chard, bok choy, lettuce)



Key benefits:

<u>Magnesium</u> — nature's calmer. Supports the nervous system, stress response, energy production, and helps relax tense muscles.

<u>Calcium</u> — leafy greens contain twice as much calcium per 100g as cow's milk.

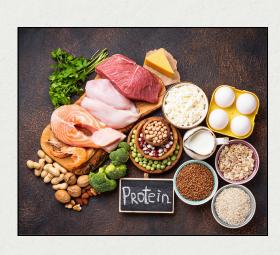
<u>Vitamin D synergy</u> — together with magnesium and calcium supports strong bones.

<u>Iron & Vitamin C</u> — energy, immunity, collagen production.

How to use: add to salads, soups, stews, omelettes, smoothies.

2. Protein

Animal proteins: lean meat, fish, eggs, yogurt **Plant proteins:** lentils, chickpeas, nuts, seeds, quinoa



Benefits:

Building & repairing tissues, muscles, hair, nails

Preventing <u>age-related muscle loss</u> (up to 40% muscle decline in midlife!)

<u>Stable blood sugar</u> \rightarrow fewer cravings

Neurotransmitter production → better mood & motivation

Supports weight management

Aim for protein at every meal.



3. Broccoli & Cruciferous Vegetables

(cabbage, cauliflower, rocket, bok choy, Brussels sprouts)



Cruciferous vegetables contain a unique mix of:

Anti-inflammatory compounds

Antioxidants

Pro-detoxification nutrients (e.g., sulforaphane)

They support liver function — essential for processing and clearing old hormones.

How to use: steamed, roasted, stir-fried, in soups or salads.

4. Flaxseeds

The richest source of lignans, the main phytoestrogens in Western diets.



Benefits:

Hormone balancing

Fibre for digestion & microbiome

Omega-3 fats for mood, skin & inflammation

Protein for balanced blood sugar

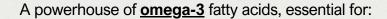
How to use: 1 thsp freshly ground daily (porridge, smoothies, soups, dressings).

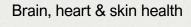
! Always grind — nutrients are inside the shell.



5. SMASH Fish

(Salmon, Mackerel, Anchovies, Sardines, Herring)





Reducing inflammation and cramps

Easing joint pain

Supporting mood, memory and focus

They also contain small amounts of vitamin D.

★ Sardines are the star — they provide 5× more calcium per 100g than cow's milk because we eat the bones.

How to use: 2–3 servings weekly.

6. Eggs

Eggs are incredibly nutrient-dense:

High-quality protein

B vitamins for energy & mood

Omega-3s (if pasture-raised)

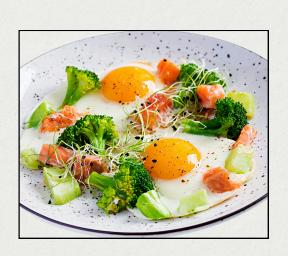
lodine, selenium, zinc, calcium, iron

Support:

Cognitive function (brain fog, low concentration)
Red blood cell production
Anxiety & nervous system health

How to use: 1–2 eggs/day depending on needs.







7. Red Pepper & Brightly Coloured Vegetables



One of the best natural sources of vitamin C, crucial for:

Collagen production → bone + skin health

Immune support

Liver detoxification pathways

How to use: raw in salads, roasted, blended into soups or dips.

8. Organic Natural Yogurt & Kefir



Quick source of calcium and probiotics.

Benefits:

Supports gut microbiome

Improves digestion & immunity

Lactobacillus strains also help maintain a healthy vaginal microbiome

How to use: with berries, nuts, seeds; in smoothies or dressings.

9. Pulses

(lentils, chickpeas, beans)

A perfect combination of lean <u>protein</u> + <u>fibre</u> + <u>micronutrients</u> (<u>iron</u>, <u>zinc</u>, <u>magnesium</u>, <u>B vitamins</u>).





Excellent for blood sugar balance → reduces stress hormones & menopause symptoms

Support energy, digestion and hormone health

Reduce sugar cravings

How to use: curries, chilli, soups, salads, dips.



10. Fermented Soybeans

(miso, tempeh, natto) & Organic Tofu



Rich in <u>isoflavones</u> — <u>phytoestrogens</u> that gently mimic estrogen in the body.

Benefits:

Reduced hot flushes

Fewer night sweats

Improved hormone balance

Better mood stability

Want to Balance Your Hormones Naturally?

Small daily nutrition changes can dramatically improve perimenopause & menopause symptoms.



Work with a qualified nutritionist for personalised support.

Website: ElenaHealth.com

<table-of-contents> Email: elena@elenahealth.com