CALIFORNIA RAISINS SWEET. NATURALLY.

A NUTRITION HANDBOOK FOR DIABETIC EDUCATORS
California Raisins — the tiny fruit that adds big taste to breakfast, lunch, dinner and snack time — is also a diabetes-friendly food. Now, new research shows that consuming this all-natural, dried-by-the-sun, no-sugar-added fruit can positively affect glucose levels and systolic blood pressure among people with Type 2 diabetes mellitus (T2DM). Given the magnitude of the diabetes problem, and knowing that the nutritional quality of foods is one factor that influences glucose levels and cardiovascular disease risk among patients with T2DM, a first-of-its-kind study was conducted with California Raisins and patients with T2DM. This new 12-week study among 51 individuals with T2DM found that regular consumption of raisins — as compared to a variety of snack crackers — positively impacted both glucose levels and systolic blood pressure.

The research, published in *The Physician and Sportsmedicine* journal, revealed study participants who consumed one ounce of raisins three times a day for the duration of the study — as compared to a group that ate a comparable amount of snack crackers — were shown to have:

- 23% reduction in postprandial (post-meal) glucose levels
- 19% reduction in fasting glucose
- A significant reduction (8.7 mmHg) in systolic blood pressure

These recent findings build on previous research announced at the American College of Cardiology’s Annual Scientific Session in 2012. In this study, 46 men and women with pre-hypertension were randomly assigned to snack on raisins or pre-packaged commercial snacks that did not contain raisins or other fruits or vegetables, three times a day for 12 weeks. The results indicated that eating raisins three times per day:

- May significantly lower blood pressure among individuals with pre-hypertension when compared to other popular snacks.
- May significantly lower postprandial (post-meal) glucose levels when compared to other popular snacks of equal caloric value.

Both studies were conducted at the Louisville Metabolic and Atherosclerotic Research Center (L-MARC) by Harold Bays, MD, medical director and president of L-MARC.
“Raisins are excellent food choices for most individuals, including those with T2DM.”

“We recently reported in the scientific literature two carefully controlled clinical trials comparing the effects of raisin intake to commonly used snacks in persons, first, with pre-diabetes and, second, with T2DM. In both groups the intake of raisin snacks three times daily significantly decreased blood pressure compared to conventional snacks, and blood glucose values were favorably affected by raisins compared to snacks.”

— James W. Anderson, MD, Professor of Medicine and Clinical Nutrition, Emeritus, University of Kentucky

California Raisins are made for healthy snacking. Dried in the warm California sunshine, they come by their sweetness naturally — with no added sugar — plus zero fat, no cholesterol, 9% of your daily fiber and potassium, and 6% of your daily iron (per quarter cup serving). The ingredient list says it all: Raisins.

Convenient and portable for an on-the-go lifestyle, they can be stowed in your purse, gym bag, briefcase — even in your desk at the office. And, California Raisins are a great value. According to the United States Department of Agriculture (USDA), raisins are the most economical dried fruit.

**Nutrition Facts**

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<th>Serving Size</th>
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*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

Calories: 2,000  2,500

- Total Fat: Less than 65g
- Saturated Fat: Less than 20g
- Cholesterol: Less than 300mg
- Sodium: Less than 2,400mg
- Potassium: 3,500mg
- Total Carbohydrate: 300g
- Dietary Fiber: 25g

Calories per gram:
- Fat: 9
- Carbohydrate: 4
- Protein: 4

**INGREDIENTS:** CALIFORNIA SEEDLESS RAISINS
CALIFORNIA RAISINS: WHERE HEALTHY MEETS TASTY

When your diabetes patients are looking for foods that satisfy their craving for sweets, as well as positively influence their blood glucose and systolic blood pressure, they can find it in deliciously sweet, all-natural California Raisins. Looking for a fresh take on healthy, easy snacks, side dishes and entrées? Patients will love these recipe ideas, plus carb choices are included for easy carb counting!

GRAB-AND-GO SNACK PAIRINGS

Consistent carbohydrate intake throughout the day is important for controlling blood sugar, making snacks an essential bridge between meals. Offer your patients these low-carb and low-calorie snack ideas for quick fuel throughout the day.

2 TBSP. CALIFORNIA RAISINS = 1 CARBOHYDRATE CHOICE OF FRUIT

Choose one fruit choice of all-natural California Raisins and pair with a protein, healthy fat or non-starchy vegetable to create a sweet and a savory snack, eaten side by side. Each snack pair is only 15-20 grams of carbohydrates and about 200 calories or less.

1 FRUIT CHOICE + PROTEIN, HEALTHY FAT OR NON-STARCHY VEGETABLE

| 2 Tbsp. California Raisins | ½ cup low-fat cottage cheese |
| 1 cup fat cheese |
| 1 hard-boiled egg |
| ¼ cup beef jerky, low sodium |
| ½ oz. nuts (approx. 7 walnuts, 12 almonds, 15 peanuts, 25 pistachios) |
| ½ cup soy nuts, unsalted |
| ½ cup jicama slices |
### PUMPKIN PIE POPCORN MIX WITH CALIFORNIA RAISINS

**Prep Time:** 5 min  |  **Cook Time:** 5 min  
**Ready Time:** 10 min  |  **Serves:** 12 cups

1 CARB CHOICE  
**Serving size:** ½ cup

**INGREDIENTS**
- 9 cups air-popped popcorn
- 1 tablespoon pumpkin pie spice
- ⅛ cup sugar
- Butter-flavored cooking spray
- 1 cup California Raisins
- 1 pkg. (5 ounces) glazed pecans

**PROCEDURE**
Place popcorn in a large bowl and remove all unpopped kernels. In small bowl, stir sugar and pumpkin pie spice together. Spray popcorn liberally with nonstick cooking spray, tossing to coat evenly. Add raisins and pecans. Sprinkle with sugar mixture and toss until popcorn is well coated, adding additional spray as needed.

**Nutrition Facts Per Serving**
Calories 90 (23% from fat); Total Fat 5g (sat 0.5g, mono 3g, poly 1.25g, trans 0g); Cholesterol 0mg; Protein 1g; Carbohydrate 12g; (Dietary Fiber 1.5g; Sugars 8g;); Iron 0.5 mg; Sodium 0mg; Calcium 7mg; Potassium 89mg

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### QUICK-FIX TRAIL MIX SNACK BARS WITH CALIFORNIA RAISINS

**Prep Time:** 10 min  |  **Cook Time:** 20 min  
**Ready Time:** 30 min  |  **Serves:** 12

1 CARB CHOICE  
**Serving size:** 1 bar

**INGREDIENTS**
- Expeller-pressed canola oil spray
- 1 cup raw cashews
- ¼ cup California Raisins
- 1 cup toasted pepitas (shelled pumpkin seeds)
- ½ cup raw sunflower seeds
- ⅓ cup raw sesame seeds
- 3 tablespoons flaxseed meal
- ½ teaspoon salt
- ¼ cup honey
- 1 teaspoon vanilla extract

**PROCEDURE**
Preheat oven to 300°F (150°C, or gas mark 2) and coat a 9 x 9-inch (23 x 23 cm) pan with canola oil spray. Finely chop cashews and dried fruit in a food processor (or smash the nuts in a bag, and chop the fruit) and add to a large bowl. Add pepitas, sunflower and sesame seeds, flaxseed, and salt and stir to combine. In a separate bowl, microwave the honey for a few seconds until warm. Drizzle honey and vanilla into the nut mixture and stir until completely incorporated. Pour the mixture into the pan and spread evenly. Spray a sheet of waxed paper with canola oil spray; place the waxed paper on top of the mixture, spray side down, and pack down gently with your hands. Bake until golden, 20 minutes; cool completely.

Place a cutting board on top of the pan. Lay one of your hands on top of the board and the other hand underneath the pan and firmly flip the pan upside down to release the cake from the pan. Cut into 12 bars. For maximum freshness, store bars individually in snack bags and refrigerate for up to 1 month.

**Nutrition Facts Per Serving**
Calories 260 Total Fat 18g (sat 3g); Cholesterol 0mg; Protein 10g; Carbohydrate 17g; Fiber 3g; Sugar 8g; Sodium 0mg; Calcium 7mg; Potassium 89mg

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For more diabetes-friendly recipes, visit LoveYourRaisins.com
SAUTÉ SPRING VEGETABLE

**INGREDIENTS**
- 8 baby artichokes
- 16 baby carrots, peeled and trimmed
- 1 cup thin green beans, cut in 1-1/2-inch lengths
- 16 frozen white pearl onions, thawed
- 1 tablespoon butter
- 1 clove garlic, minced
- 12 green onions, white and light-green parts cut into 1-1/2-inch lengths
- 1 cup California raisins
- 1/4 cup fresh chopped parsley leaves
- Salt and pepper

**PROCEDURE**
Cook artichokes in boiling salted water, about 8 minutes, until tender. Cool and drain. Trim, quarter and remove chokes. Set aside. In large saucepan, bring 2 to 3 quarts water to boil. Add carrots and cook about 6 minutes or until tender. Remove with slotted spoon to large bowl of ice water. Meanwhile, cook green beans in same boiling water until tender, about 3 minutes. Remove with slotted spoon to same bowl of ice water. Add pearl onions to same boiling water and cook until completely thawed and heated through. Remove with slotted spoon to same bowl of ice water. Cool vegetables and drain thoroughly. (May be prepared a day ahead to this point and stored in refrigerator.)

Just before serving, heat butter in large skillet over medium-high heat. Add garlic and cook until lightly browned. Stir in prepared vegetables, green onions and raisins. Sauté, stirring constantly, until vegetables are hot and coated with butter. Add parsley, salt and pepper; toss and serve.

**Nutrition Facts Per Serving**
Calories 120 (13% from fat); Total Fat 2g (sat 1g, mono 0g, poly 0g, trans 0g); Cholesterol 5mg; Protein 3g; Carbohydrate 25g; Dietary Fiber 9g; Sugars 18g; Iron 2mg; Sodium 360mg; Calcium 32mg; Potassium 234mg

For more diabetes-friendly recipes, visit LoveYourRaisins.com

COUSCOUS WITH VEGETABLES

**3 CARB CHOICES**

**INGREDIENTS**
- 1 box couscous, plain
- 1/4 cup extra virgin olive oil
- 1 pint red pear or cherry tomatoes, cut in half
- 2 heads fennel, bulb only, small dice
- 1 English or hothouse cucumber, peeled, seeded and small dice
- 1/2 red onion, peeled, small dice
- 1 cup California Golden Raisins or California Raisins
- 2 bunches Italian flat leaf parsley, picked and chopped
- 1/2 bunch cilantro, picked and chopped
- Juice of 4 lemons
- Salt and pepper

**PROCEDURE**
Pour couscous into a large bowl or shallow rectangular pan. Bring 2 cups water to a boil. Drizzle 2 tablespoons of olive oil over couscous; pour boiling water to cover over all, mix with fork. Cover with plastic wrap and set aside for 5 minutes. Remove plastic wrap and fluff couscous with fork to remove lumps, and let cool. Add remaining ingredients and toss well; season to taste with salt and pepper. Reheat to serve.

**Note:** Make sure all ingredients are ready before making couscous. For variety, sprinkle crumbled feta cheese on top just before serving.

**Nutrition Facts Per Serving**
Calories 290 (23% from fat); Total Fat 7g (sat 1g, mono 5g, poly 1g, trans 0g); Cholesterol 0mg; Protein 6g; Carbohydrate 49g; Dietary Fiber 5g; Sugars 17g; Iron 2mg; Sodium 30mg; Calcium 55mg; Potassium 518mg

For more diabetes-friendly recipes, visit LoveYourRaisins.com

COUSCOUS WITH VEGETABLES

**INGREDIENTS**
- 8 baby artichokes
- 16 baby carrots, peeled and trimmed
- 1 cup thin green beans, cut in 1-1/2-inch lengths
- 16 frozen white pearl onions, thawed
- 1 tablespoon butter
- 1 clove garlic, minced
- 12 green onions, white and light-green parts cut into 1-1/2-inch lengths
- 1 cup California raisins
- 1/4 cup fresh chopped parsley leaves
- 1/2 teaspoon salt
- Pinch freshly ground pepper

**PROCEDURE**
Cook artichokes in boiling salted water, about 8 minutes, until tender. Cool and drain. Trim, quarter and remove chokes. Set aside. In large saucepan, bring 2 to 3 quarts water to boil. Add carrots and cook about 6 minutes or until tender. Remove with slotted spoon to large bowl of ice water. Meanwhile, cook green beans in same boiling water until tender, about 5 minutes. Remove with slotted spoon to same bowl of ice water. Add pearl onions to same boiling water and cook until completely thawed and heated through. Remove with slotted spoon to same bowl of ice water. Cool vegetables and drain thoroughly. (May be prepared a day ahead to this point and stored in refrigerator.)

Just before serving, heat butter in large skillet over medium-high heat. Add garlic and cook until lightly browned. Stir in prepared vegetables, green onions and raisins. Sauté, stirring constantly, until vegetables are hot and coated with butter. Add parsley, salt and pepper; toss and serve.

**Nutrition Facts Per Serving**
Calories 200 (15% from fat); Total Fat 2g (sat 1g, mono 0g, poly 0g, trans 0g); Cholesterol 5mg; Protein 3g; Carbohydrate 30g; Dietary Fiber 6g; Sugars 9g; Iron 2mg; Sodium 30mg; Calcium 32mg; Potassium 234mg

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**JERK CHICKEN**

*Sweet and Spicy*

**INGREDIENTS**

**JERK MARINADE**

- 1 cup finely chopped scallions
- 1 tablespoon light soy sauce
- 1 tablespoon fresh lime juice
- 1/2 tablespoons jerk seasoning
- 1/2 teaspoon ground cinnamon
- 3/4 teaspoon crumbled dried thyme
- 1/2 teaspoon chopped garlic (about 1 medium clove)
- 1/2 teaspoon sugar
- 1/2 cup California Raisins

**PRODUCTION**

**MARINATE CHICKEN**

Prepare 1 day in advance. In a large bowl, combine all the marinade ingredients; add chicken and marinate overnight in the refrigerator.

**SAUCE**

Can be prepared 1 day in advance. Lightly coat the bowl and blade of a food processor with oil or nonstick cooking spray and purée the raisins to make 1/4 cup raisin paste. (The paste will be very sticky). Add remaining sauce ingredients except the golden raisins and process until completely smooth. Transfer sauce to storage container; cover and refrigerate until ready to use.

**TO ASSEMBLE**

In a small saucepan, heat sauce. Grill or broil chicken until cooked through and arrange on a serving plate. Spoon some sauce over each piece and sprinkle with golden raisins. Garnish with slices of tropical fruit and serve with rice.

**Nutrition Facts Per Serving**

Calories 210 (7% from fat); Total Fat 1.5g (sat 0g, mono 0g, poly 0g, trans 0g); Cholesterol 65mg; Protein 27g; Carbohydrate 22g; (Dietary Fiber 2g; Sugars 18g); Iron 2mg; Sodium 830mg; Calcium 42mg; Potassium 509mg

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**VERACRUZO**

**INGREDIENTS**

- 1 pound red snapper fillets, skin on and bones removed
- 1 tablespoon fresh lime juice
- 1/4 cup light soy sauce
- 1/2 cup California Golden Raisins
- 2 tablespoons vegetable oil
- 1/3 poblano pepper, seeded and sliced thin
- 1 clove garlic, sliced
- 1 serrano chile, seeded and sliced thin
- 1/2 cup California Golden Raisins
- 2/3 cup fish stock or bottled clam juice

**PROCEDURE**

Preheat oven to 350°F. Line baking dish with parchment and arrange fillets side by side. Sprinkle fish fillets with lime juice and season with salt and pepper; set aside.

In a heavy saucepan, heat oil and sauté onions until translucent. Add poblano pepper and cook until soft. Stir in garlic and chile; cook about 30 seconds more. Add tomatoes, olives, capers, raisins and fish stock; heat and simmer for 20 minutes. Remove from heat, season to taste; divide and pour into individual casseroles. Arrange fillets, skin side down, on top. Bake at 350°F until done, about 12 minutes (145°F). Serve immediately.

**Nutrition Facts Per Serving**

Calories 310 (27% from fat); Total Fat 9g (sat 1g, mono 4g, poly 2g, trans 0g); Cholesterol 40mg; Protein 27g; Carbohydrate 30g; (Dietary Fiber 4g; Sugars 21g); Iron 2mg; Sodium 510mg; Calcium 107mg; Potassium 849mg
Please view these video highlights of the new California Raisins research that reveals the fruit’s positive influence on blood glucose and systolic blood pressure.


4. Bays, H., et. al. Raisins and Blood Pressure: A Randomized, Controlled Trial. Poster session presented at: American College of Cardiology’s 61st Annual Scientific Session; 2012 March 24-27; Chicago, IL.

5. Bays, H., et. al. Raisins and Blood Glucose: A Randomized, Controlled Trial. Poster session presented at American Diabetes Association’s 72nd Annual Scientific Session; 2012 June 8-12; Philadelphia, PA.