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period. 1600: The Portuguese win a major naval battle in the bay of Ambon.[19] 1600: The Dutch join forces with the local Huteise in an anti-Portuguese alliance, in return for which the Dutch would have the sole right to purchase spices from Hitu.[19] 1600: Elizabeth I grants a charter to the British East India Company beginning the English advance in Asia. 1600: Michel de Montaigne unifies the three principalities: Wallachia, Moldavia and Transylvania after the Battle of Săbăraș from 1599. For later events, see Timeline of the 17th century. Polybius' The Histories translated into Italian, English, German and French.[20] Mississippian culture disappears. Medalion rug, variant Star Ushak style, Anatolia (modern Turkey), is made. It is now kept at the Saint Louis Art Museum. Hernan Cortes (1485–1547) Henry VIII, (1491–1547) King of England and Ireland Don Fernando Alvarez de Toledo (1507–1582) Suleiman the Magnificent, Sultan of the Ottoman Empire (1520–1566) Ivan IV the Terrible (1530–1584) Oda Nobunaga (1534–1582) Sir Francis Drake (c. 1540 – 1596) Alberico Gentili, (1552–1608) the Father of international law Philip II of Spain, King of Spain (1556–1598) Akbar the Great, Mughal empor (1556–1605) Related article: List of 16th century inventions. The Columbian Exchange introduces many plants, animals and diseases to the Old and New Worlds. Introduction of the spinning wheel revolutionizes textile production in Europe. The letter J is introduced into the English alphabet. 1500: First portable watch is created by Peter Henlein of Germany.The Iberian Union in 1598, under Philip II, King of Spain and Portugal 1513: Juan Ponce de León sights Florida and Vasco Núñez de Balboa sights the eastern edge of the Pacific Ocean. 1519–1522: Ferdinand Magellan and Juan Sebastián Elcano lead the first circumnavigation of the world. 1519–1540: In America, Hernando de Soto expeditions map the Gulf of Mexico coastline and bays. 1525: Modern square root symbol (√) 1540: Francisco Vázquez de Coronado sights the Grand Canyon. 1541–42: Francisco de Orellana sails the length of the Amazon River. 1542–43: Firearms are introduced into Japan by the Portuguese. 1543: Copernicus publishes his theory that the Earth and the other planets revolve around the Sun 1545: Theory of complex numbers is first developed by Gerolamo Cardano of Italy. 1558: Camera obscura is first used in Europe by Giambattista della Porta of Italy. 1559–1562: Spanish settlements in Alabama/Florida and Georgia confirm dangers of hurricanes and local native warring tribes. 1565: Spanish settlers outside New Spain (Mexico) colonize Florida's coastline at St. Augustine. 1565: Invention of the graphite pencil (in a wooden holder) by Conrad Gesner. Modernized in 1812. 1568: Gerardus Mercator creates the first Mercator projection map. 1572: Supernova SN 1572 is observed by Tycho Brahe in the Milky Way. 1582: Gregorian calendar is introduced in Europe by Pope Gregory XIII and adopted by Catholic countries. c. 1583: Galileo Galilei of Pisa, Italy identifies the constant swing of a pendulum, leading to development of reliable timekeepers. 1585: earliest known reference to the 'sailing carriage' in China. 1589: William Lee invents the stocking frame. 1591: First flush toilet is introduced by Sir John Harrington of England, the design published under the title 'The Metamorphosis of Ajax'. 1593: Galileo Galilei invents a thermometer. 1596: William Barents discovers Spitsbergen. 1597: Opera in Florence by Jacopo Peri. Entertainment in the 16th century ^ a b Modern reference works on the period tend to follow the introduction of the Gregorian calendar for the sake of clarity; thus NASA's lunar eclipse catalogue states "The Gregorian calendar is used for all dates from 1582 Oct 15 onwards. Before that date, the Julian calendar is used." For dates after 15 October 1582, care must be taken to avoid confusion of the two styles. ^ de Vries, Jan (14 September 2009). "The limits of globalization in the early modern world". *The Economic History Review*. 63 (3): 710–733. CiteSeerX 10.1.1.186.2862. doi:10.1111/j.1468-0289.2009.00497.x. JSTOR 40929823. S2CID 219969360. SSRN 1635517. ^ Singh, Sarina; Lindsay Brown; Paul Clammer; Rodney Cocks; John Mock (2008). Pakistan & the Karakoram Highway. Vol. 7, illustrated. Lonely Planet. p. 137. ISBN 978-1-74104-542-0. Retrieved 23 August 2010. ^ Babur (2006). Babur Nama. Penguin Books. p. vii. 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The Dalai Lama and the Emperor of China: a political history of the Tibetan institution. New York: Columbia University Press. ISBN 9780231538602. OCLC 905914446. ^ Miller, George, ed. (1996). To The Spice Islands and Beyond: Travels in Eastern Indonesia. New York: Oxford University Press. pp. xv. ISBN 967-65-3099-9. ^ Luc-Normand Teller (2009). "Urban world history: an economic and geographical perspective". PUQ. p.308. ISBN 2-7605-1588-5. ^ a b c d e f Ricklefs (1991), page 27 ^ a b Ricklefs (1991), page 28 ^ Polybius: The Rise Of The Roman Empire, Page 36, Penguin, 1979. Langer, William. An Encyclopedia of World History (5th ed. 1973); highly detailed outline of events online free Media related to 16th century at Wikimedia Commons Timelines of 16th century events, science, culture and persons Retrieved from " 4 The following pages link to 16th century External tools (link count transclusion count sorted list) · See help page for transcluding these entries Showing 50 items. View (previous 50 | next 50) (20 | 50 | 100 | 250 | 500)Bagpipes (links | edit) List of decades, centuries, and millennia (links | edit) Fashion (links | edit) Giovanni Boccaccio (links | edit) History of Mali (links | edit) History of Mauritius (links | edit) Post office (links | edit) Snare drum (links | edit) Republican Party (United States) (links | edit) 20th century (links | edit) 15th century (links | edit) 17th century (links | edit) 18th century (links | edit) 1624 (links | edit) 1626 (links | edit) 1642 (links | edit) 1661 (links | edit) 1608 (links | edit) 1492 (links | edit) 14th century (links | edit) 1st century (links | edit) 13th century (links | edit) 4th century (links | edit) 12th century (links | edit) 11th century (links | edit) 1564 (links | edit) 1648 (links | edit) 1572 (links | edit) 1623 (links | edit) 1662 (links | edit) 1490s (links | edit) 1640s (links | edit) 1597 (links | edit) 1690 (links | edit) 1688 (links | edit) 7th century (links | edit) 10th century (links | edit) 9th century (links | edit) 8th century (links | edit) 6th century (links | edit) 5th century (links | edit) 3rd century (links | edit) 2nd century (links | edit) 1573 (links | edit) 1574 (links | edit) 1436 (links | edit) 1476 (links | edit) 1542 (links | edit) 1540s (links | edit) View (previous 50 | next 50) (20 | 50 | 100 | 250 | 500) Retrieved from " WhatLinkHere/16th century" 7 mins to read.Reading nutrition facts on food labels can empower individuals to make informed food choices. These labels offer crucial information on ingredients, calories, macronutrients, and micronutrients. Ultimately, this knowledge can help lead to long-term health benefits and increased confidence in dietary choices, supporting clients in achieving their goals.Nutrition facts are detailed information provided on food labels that indicate the nutritional content of a product. They typically include data on serving size, calories, macronutrients (such as fats, proteins, and carbohydrates), and the percent daily values of various vitamins and minerals, helping consumers make informed dietary choices.Nutrition facts originate from the nutritional analysis of food products conducted by manufacturers or regulatory agencies. In many countries, food companies are required by law to provide this information based on standardized serving sizes and specific nutrient content. The data is typically derived from laboratory testing, food composition databases, or established guidelines from health organizations.Food labels and nutrition facts can vary slightly depending on the country, but the differences are generally minimal. In this article, we will use a US food label as an example. You can compare it with your local labels.While there may be some variations, this guide will help you educate clients on how to read nutrition facts effectively.For example, in the United States, food packaging typically provides nutrition information based on a defined serving size. In contrast, UK food labels display nutritional values per serving and per 100 grams.The serving size is the amount of food that is typically consumed in one sitting. It serves as a reference point for the nutritional information listed on the label. Reading nutrition facts on food labels includes knowing the difference between servings per container and serving size.Some individuals may find this section confusing. The main principles are as follows:Servings per container – the total amount of servings in a container. Example: Number of servings in a whole tub of yogurt, block of cheese, or bar of chocolate.Serving size – The specific amount of food or drink considered to be one serving. Serving size helps you understand how many calories and nutrients you'll be getting from that amount of food.However, it is not a recommendation of how much to eat. It is typically expressed in common measurements such as cups, ounces, pieces, or grams.Example: 1 cup of cereal, 2/3 cup of yogurt, 1 slice of bread, 2 tablespoons of peanut butter, or 2 pieces of chocolateServing size and portion size are two related but different concepts when it comes to food.Serving Size: The amount of food that the nutrition label recommends you consume. It is a standardized measurement that helps you understand how many calories and nutrients are in that specific quantity of food. Serving sizes are usually based on what people typically eat, and they help guide you in making healthier choices.Portion Size: The actual amount of food you decide to eat in one sitting, which may be different from the serving size indicated on the label. Portion sizes can vary widely from person to person and can be larger or smaller than the serving size indicated on the label.Example:Imagine a box of cereal that states a serving size of 1 cup (about 30 grams). If you pour 2 cups (60 grams) into your bowl, your portion size is 2 cups, which is double the serving size. This means you will get double the calories and nutrients listed on the label.This section displays the total energy provided by one serving of the food based on the serving size indicated on the food label. Depending on the country you are in, calories may be expressed in kilocalories (kcal) or kilojoules (kJ).The Nutrition Facts panel provides the total grams of macronutrients per serving, which include:Fats: includes total fat and specific types such as saturated and trans fats.Carbohydrates: includes total carbohydrates, total sugars, and dietary fiber.ProteinMicronutrients are essential vitamins and minerals that are crucial for maintaining overall health despite being required in smaller quantities compared to macronutrients. On a food label, micronutrients typically include:Vitamins: Commonly listed vitamins may include Vitamins A, C, D, E, and certain B vitamins (such as B6 and B12).Minerals: Key minerals included on food labels are often calcium, iron, potassium, and magnesium.In the United States, only vitamin D and potassium are required on the label.The Percent Daily Value helps consumers understand how much a nutrient in a serving of food contributes to their daily diet, making it easier to identify whether the food has high or low amounts of specific nutrients.Clients should aim to balance their intake by selecting foods low in added sugars and saturated fats. They should also choose foods high in fiber, vitamins, and minerals. Understanding %DV can guide healthier food choices and promote overall wellness.This information is especially useful for clients with health conditions like hypertension, where it's recommended to lower sodium and saturated fat intake. For example, when looking at the Percent Daily Value (%DV) on a food label, clients should aim for products with less than 5% DV for sodium and saturated fats to help manage their health effectively.Another example relates to clients trying to improve their dietary fiber intake. The %DV for fiber should ideally be 20% or higher.Aside from the nutrition facts, understanding the ingredient lists is also essential for reading food labels. This offers insights into food quality and informs clients about what is in a specific food product. Teaching clients how to read ingredient lists enables them to understand what the food item is mainly made of and to identify ultra-processed foods and allergens.This encourages clients to choose minimally processed ingredients, leading to healthier eating habits and improved overall nutrition.Ingredients are listed in descending order by weight, meaning the first few items comprise the majority of the product. When advising clients, it is vital to highlight the value of checking the main ingredients. Ideally, they should consider whole, minimally processed foods like vegetables, whole grains, and proteins as key components.If sugar, refined grains, or lengthy chemical names dominate the top of the list, encourage them to consider alternative options that prioritize quality.Ultra-processed foods contain additives, preservatives, and artificial flavors, which some individuals might want to avoid if they are trying to improve their food choices and overall health. They typically have high levels of saturated fat, sodium, and sugar, which are associated with adverse health effects.As nutrition professionals, it's important to educate clients on identifying these components and suggest alternatives if necessary.Moreover, numerous clients may have particular food allergies or intolerances. It's essential to inform them about typical allergens like wheat, dairy, peanuts, and soy, which can often be hidden under unfamiliar names or ingredient listings. Highlighting this information empowers clients to make safer and more confident food selections.Wheat - gluten, semolina, durum, triticale, spelt, couscous, malDairy - casein, whey, lactose, ghee, cream, butterfat, custard powder, rennetPeanuts – Arachis oil (highly refined peanut oil), artificial nuts, beer nuts, peanut oil, Mandelonas, mixed nuts, monkey nuts, nut meal, nut pieces, peanut butter, peanut flour, peanut protein hydrolysateSoy - textured vegetable protein (TVP), soy protein isolate, hydrolyzed soy protein, lecithin, edamame, miso, tofu, soybean oil, soy sauce, tamari, natto, tempehNutrition information is commonly available for both packaged foods and recipes, but many clients struggle to understand their actual nutritional intake due to the way serving sizes are presented.Recipes typically indicate the total number of servings they yield, which is often more than one, while providing nutritional information for each individual serving. This approach is meant to make it easier to track food consumption. However, it can sometimes cause confusion about the actual nutritional value of the foods being prepared and consumed.It's important to communicate these differences to your clients to prevent overeating.For instance, the recipe provided makes four servings, but you've recommended that your client prepare only one serving for dinner based on their needs and goals. If they decide to cook the entire recipe, they will end up with four times the calories and nutrients listed, which can lead to unintentional overconsumption.If the client lives alone and doesn't meal prep, the easiest way to prepare a recipe for one serving instead of four is to divide the ingredients by four.However, if you need to convert more complex serving sizes to recommended servings, we've created a simple spreadsheet to help you calculate the ingredient amounts into one or two servings. You can download it below.NutriAdmin-Recipe-Ingredients-Automatic-CalculationDownloadIf you like the sample recipe from the NutriAdmin database above, feel free to download the full recipe PDF below. It comes with a nutrition analysis of the recipe, including micronutrients. You can use this to teach your clients how to read nutrition facts in recipes.Mediterranean Baked SalmonDownloadNot every nutrition professional offers meal plans or suggests carefully chosen recipes to clients. Here are some tips to help clients learn how to read nutrition facts in recipes and make healthier food choices.Note the serving size specified in the recipe. Assess whether you plan to eat more or less than this portion and adjust the nutritional information accordingly. For instance, if a recipe yields four servings and you eat two servings, you'd need to double the nutritional values.Evaluate the Calorie ContentCheck the total calories per serving of the recipe and compare it to your daily calorie goals or dietary plan. If the recipe has more calories than you'd like, think about modifying the ingredients to lower the calorie count. This is important if you're on a calorie deficit or aiming for a specific daily calorie intake. Keeping track helps you stay on course with your goals.While not always listed, consider what vitamins and minerals the ingredients in the recipe might provide. If the recipe includes a variety of colorful vegetables, it's likely nutrient-rich. For greater micronutrient content, focus on whole foods.Don't hesitate to modify recipes to meet your dietary needs better. For example, reducing added sugars or swapping out unhealthy fats for healthier options can improve nutritional quality. If you make significant changes, it's best to recalculate the nutritional information using a nutrition calculator or app.Identify any common allergens or problematic ingredients in the recipe. If modifications are necessary, such as gluten-free or dairy-free alternatives, adjust the recipe and review how these changes may impact nutritional values. What is in nutrition facts?Nutrition facts include serving size, calories, macronutrients (fat, carbohydrates, protein), % Daily Value (%DV) for key nutrients, and a list of ingredients in order of quantity. This information helps consumers make informed food choices. Why is it important to read nutrition facts?Reading nutrition facts helps make informed food choices to reach health and fitness goals. The information provides crucial details about ingredients, calories, and nutrients, allowing you to select foods that match your dietary needs and support long-term health benefits. How do you read nutrition information?Start by checking the serving size, then look at calories per serving. Next, review macronutrients (fats, carbohydrates, protein) and micronutrients (vitamins and minerals). Finally, use the Percent Daily Value to understand how the food fits into your daily diet. What's the difference between serving size and portion size?Serving size is the standardized amount recommended on the nutrition label, while portion size is the actual amount you choose to eat. For example, if you eat two cups of cereal when the serving size is one cup, your portion is double the serving, 6 mins to read. Did you know that about 70-80% of the immune system resides in the gut? This just shows how interconnected our gut... 6 mins to read. Fiber supports gut health by promoting regular bowel movements and encouraging the growth of beneficial gut bacteria. 8 mins to read. Understand common nutrient deficiencies and explore ways to prevent and address them by recognizing foods that contain important vitamins and minerals. 5 mins to read. Explore the concept of superfoods: what they are, the top 10 superfoods, their benefits compared to marketing claims, and evaluate whether...