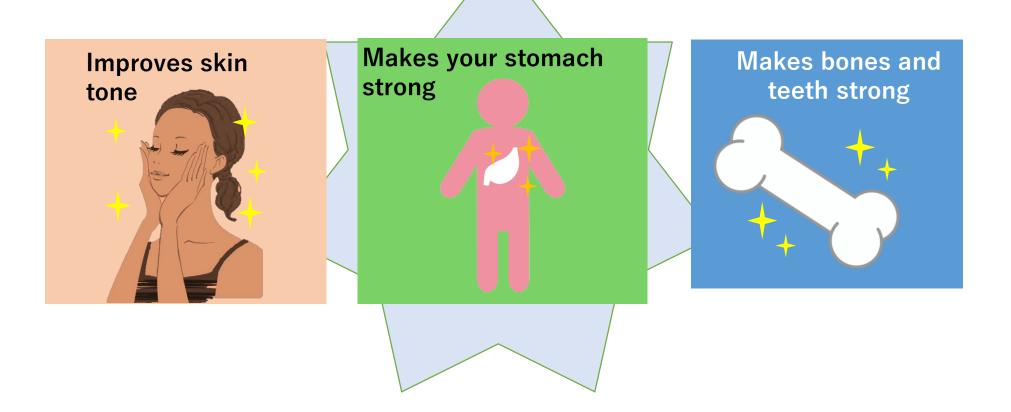


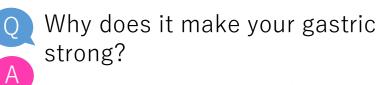
Example of key message:

"Cabbage prevent gastritis and stomach ulcers

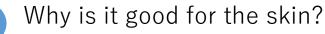


Health effects of cabbage

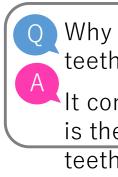




It contains a nutrient (vitamin U) that protects and repairs the stomach lining.



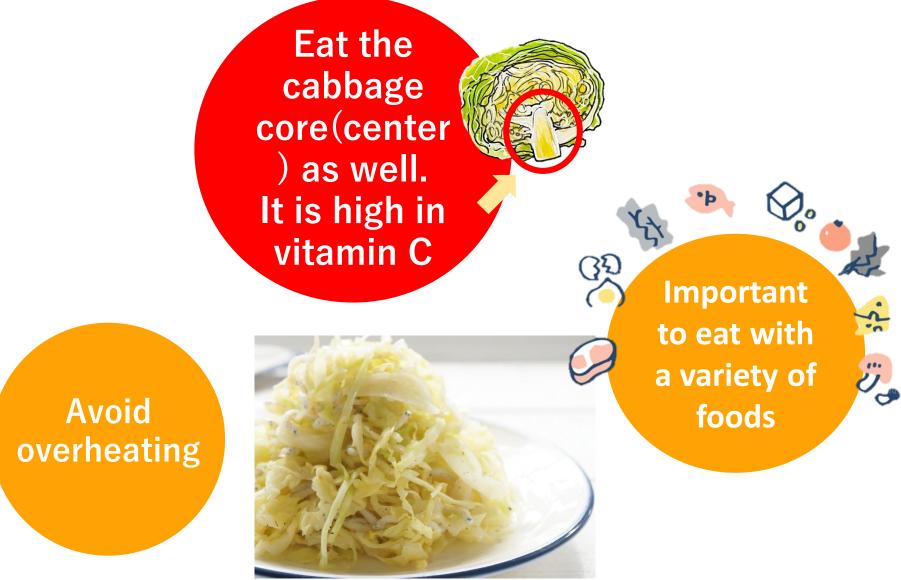
- It contains nutrient (Vitamin C) which improves skin condition.



- Why does it strengthen bones and teeth?
- It contains a nutrient (calcium) that is the main component of bones and

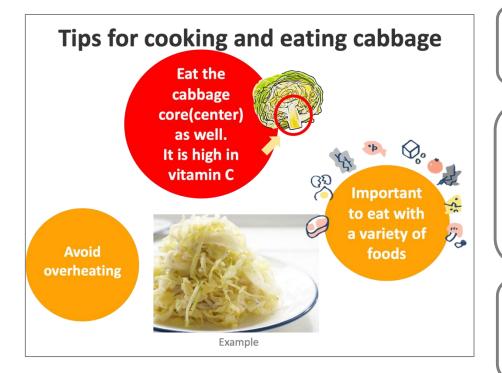
teeth.

Tips for cooking and eating cabbage



Example

Tips for cooking and eating cabbage



Eat the cabbage core(center) as well. It is high in vitamin C.

Avoid overheating cabbage. The longer a food is cooked, the greater the loss of nutrients. When you cook, fry it quickly with some soup that dissolves the nutrients.

Eat a variety of whole (i.e., unprocessed) and fresh foods every day to help obtain the right amounts of essential nutrients.

Eat a combination of different foods, including **staple foods** (e.g., cereals such as wheat, barley, rye, maize, or rice), or **starchy tubers or roots** (e.g., potatoes, yams, taro or cassava), **legumes** (e.g., lentils, beans), **vegetables**, **fruit**, **and foods from animal sources** (e.g., meat, fish, eggs, and milk).