



NUTRITION & LIFESTYLE FOR CANCER PREVENTION



Practical Strategies to Reduce Cancer
Risk Through Diet and Daily Habits



INDEPENDENT
MEDICAL ALLIANCE™



What's Inside

1

Introduction: Nutrition
Recommendations for
Cancer Prevention

2

Achieving and Maintaining
a Healthy Weight

3

Intermittent Fasting
and Time-Restricted
Eating

4

Consumption of Red
and Processed Meat

5

Phytochemicals

6

Lifestyle Factors for
Cancer Prevention



Introduction

Cancer remains one of the most pressing global public health challenges of our time. According to the World Health Organization, cancer is the second leading cause of death worldwide, with approximately 10 million deaths annually. The burden continues to rise, yet mounting evidence shows that many cancers are preventable — and that diet and lifestyle play a pivotal role.

In recent decades, global research institutions have invested heavily in understanding the modifiable factors that contribute to cancer risk. Among the most respected voices in this field is the American Institute for Cancer Research (AICR), whose Continuous Update Project (CUP) is the world's largest ongoing source of scientific analysis on cancer prevention through food, nutrition, physical activity, and weight management.

AICR, in partnership with the World Cancer Research Fund (WCRF), outlines ten core recommendations for cancer prevention. These are grounded in hundreds of peer-reviewed studies and meta-analyses, and consistently reaffirm one fundamental truth: what we eat, how we move, and the environment we create within our bodies and homes matters.

To provide a broader global context, organizations such as the European Code Against Cancer, the National Institutes of Health (NIH), and cancer agencies in countries like Canada, Australia, and the UK echo similar themes — reinforcing that cancer prevention is not solely the domain of genetics or early detection, but a long-game strategy grounded in daily habits.

Shared Themes Across Leading Organizations:

Despite regional differences, several key recommendations emerge across nearly all authoritative guidelines:

Emphasize Whole, Minimally Processed Foods: Diets rich in colorful vegetables, fruits, whole grains, legumes, nuts, seeds, and healthy fats are protective against several types of cancer. These foods are rich in fiber, antioxidants, and phytochemicals — bioactive compounds with anti-inflammatory, anti-proliferative, and detox-supportive effects.

Increase Fiber Intake: Fiber plays a critical role in digestive health, regulating bowel motility, feeding beneficial gut microbes, and facilitating the elimination of potential carcinogens. Higher fiber intake is linked to reduced risk of colorectal and breast cancers.

Maintain a Healthy Weight: Obesity is now considered a significant cancer risk factor, particularly for breast (post-menopausal), colorectal, pancreatic, endometrial, liver, and esophageal cancers. Excess adipose tissue contributes to chronic inflammation, estrogen dominance, insulin resistance, and growth factor activation — all of which create a pro-cancer environment.

Move Your Body Regularly: Physical activity helps regulate hormone levels, improve immune function, support detoxification, and reduce inflammation. Even walking after meals has been shown to reduce post-prandial insulin spikes and support metabolic health — key factors in cancer prevention.

Limit Alcohol Consumption: Alcohol is a known carcinogen, particularly in relation to breast, esophageal, and liver cancers. Many organizations now recommend complete abstinence or, at minimum, limiting intake to occasional, low-risk use.

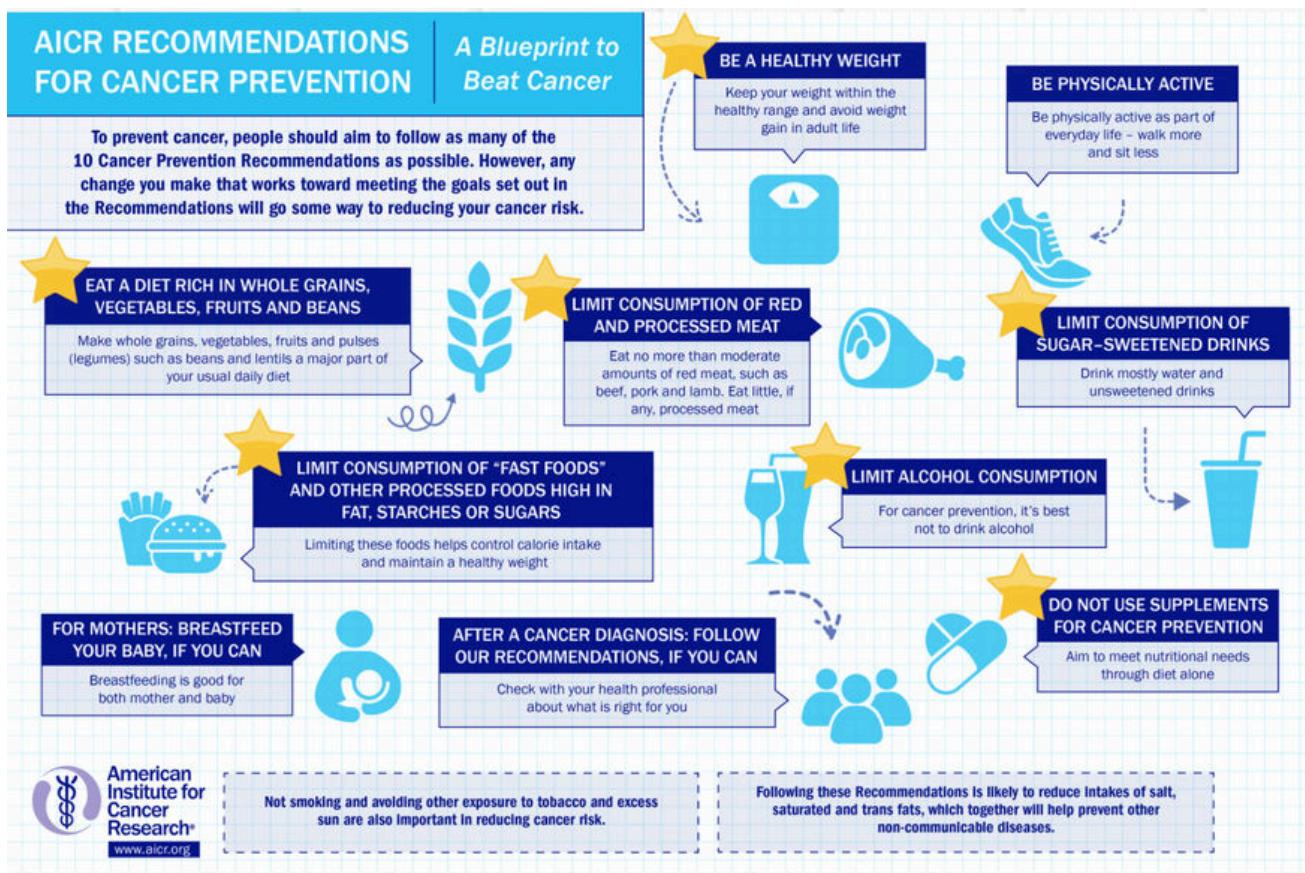
Minimize Ultra-Processed Foods and Sugary Beverages: Emerging evidence suggests a strong correlation between ultra-processed food consumption and increased cancer risk, independent of other factors. These foods are often high in additives, refined sugars, damaged fats, and artificial compounds that can impair metabolic and immune health.

Avoid Tobacco and Environmental Carcinogens: Tobacco remains the leading cause of preventable cancer worldwide. Additionally, chemical exposures — from pesticides to microplastics to endocrine-disrupting compounds (EDCs) in packaging and personal care — are under increasing scrutiny as contributors to cancer risk and epigenetic dysregulation.

Current Nutrition Recommendations for Cancer Prevention

Current Recommendations for Cancer Prevention

This graphic from the American Institute for Cancer Research (AICR) outlines the latest recommendations for cancer prevention. It is advised that individuals strive to follow as many of these guidelines as they can. Nonetheless, any positive changes you implement while working towards these goals will contribute to lowering your risk of developing cancer.



Out of the ten recommendations from AICR for cancer prevention, seven focus on nutrition. This graphic illustrates the significant role that nutrition plays in preventing cancer.



While the mainstream focus has long been on genetic mutations and carcinogen exposure, a more nuanced model of cancer biology is emerging. Known as the terrain theory, this model suggests that cancer does not arise in a vacuum, but rather in a compromised biological environment — one marked by chronic inflammation, immune dysfunction, mitochondrial stress, and impaired detoxification.

This theory reframes cancer not just as a disease of rogue cells, but as a systemic issue — where the internal “soil” (our cellular terrain) creates the conditions for cancer to grow, or not. It invites us to consider resilience: how we nourish our cells, regulate stress, manage inflammation, and support elimination pathways.

This approach does not negate conventional treatment or prevention models. Rather, it complements them by recognizing the body’s innate ability to self-regulate and repair — provided we give it the right conditions.

A Holistic Vision for Prevention

In this guide, we go beyond basic nutrition advice. We integrate research-backed recommendations with naturopathic principles and practical strategies that empower individuals to become active participants in their health. From the fiber-rich foods that feed the microbiome to adaptogens that buffer stress, and the importance of quality sleep and clean air — this is a comprehensive, whole-person approach to cancer prevention.

Achieving and Maintaining a Healthy Weight



Weight is a complex and often sensitive topic in cancer prevention, but it's one of the most modifiable and impactful risk factors. While not all weight gain leads to disease, excess adiposity—particularly visceral (abdominal) fat—is strongly linked to increased risk of at least 13 types of cancer, including post-menopausal breast, colorectal, endometrial, pancreatic, liver, and esophageal cancers.

This isn't simply about aesthetics or a number on the scale. The focus here is on metabolic health, inflammation, and the hormonal and immune shifts that occur when body fat accumulates beyond the body's ability to regulate it effectively.

Visceral Fat and Cancer: A Dangerous Duo

Visceral fat is the metabolically active fat that wraps around organs like the liver and intestines. Unlike subcutaneous fat, it acts more like an endocrine organ — releasing pro-inflammatory cytokines, increasing oxidative stress, and disrupting hormonal signaling. This creates a biochemical environment that fosters carcinogenesis via several key mechanisms:

- **Chronic inflammation:** Adipose tissue secretes cytokines (like IL-6 and TNF- α) that promote cellular damage and inflammatory pathways associated with tumor growth.
- **Estrogen dominance:** Fat tissue converts androgens to estrogens via aromatase activity, increasing estrogen levels in both women and men, especially post-menopause — a known risk factor for hormone-sensitive cancers.
- **Insulin resistance and elevated IGF-1:** Obesity often coincides with elevated insulin and insulin-like growth factor 1 (IGF-1), both of which stimulate cell proliferation and inhibit apoptosis (programmed cell death), creating fertile ground for cancer to develop and grow.

Looking Beyond BMI: The Metabolic Health Lens

Body Mass Index (BMI) has been used for decades as a crude measure of health, but it fails to account for individual variations in body composition, muscle mass, and fat distribution. A person with a “normal” BMI may still carry excess visceral fat or show signs of insulin resistance — a condition now referred to as “TOFI” (thin outside, fat inside).

For cancer prevention, it's more relevant to assess:

- Waist circumference or waist-to-hip ratio (WHR): WHR above 0.85 (women) or 1.0 (men) suggests central adiposity and elevated metabolic risk.
- Fasting insulin and glucose: Elevated insulin levels may be an early and under-recognized risk factor for many cancers.
- HOMA-IR and HbA1c: These help assess insulin sensitivity and long-term glucose regulation.
- Triglyceride to HDL ratio: An indirect marker of insulin resistance.





Achieving and Maintaining a Healthy Weight

Sustainable Weight Maintenance: It's Not About Willpower

Long-term weight regulation is far more influenced by hormonal balance, inflammation, nutrient status, sleep, stress, and gut health than by simple calorie counting. Most importantly, sustainable change comes from consistent, nourishing routines—not restriction.

Balance Blood Sugar for Hormonal Harmony

Stable blood sugar is key to reducing cravings, lowering inflammation, and keeping insulin in check.

Supportive strategies:

- Prioritize protein at every meal (20–30g minimum)
- Add fiber-rich vegetables and healthy fats for satiety
- Reduce ultra-processed carbohydrates, sweetened beverages, and refined grains
- Use vinegar or lemon juice on meals to reduce post-meal glucose spikes

Fiber and Protein: The Unsung Heroes

- Fiber from vegetables, legumes, flaxseed, and whole grains increases satiety, supports healthy microbiota, and slows glucose absorption.
- Protein builds and preserves lean muscle mass, regulates hunger hormones like ghrelin, and reduces muscle wasting during weight loss.

The Exercise Equation: Less About Burn, More About Balance

Exercise is one of the most potent non-pharmaceutical cancer prevention tools.

Recommended types:

- Resistance training: builds lean mass, improves insulin sensitivity, supports mitochondrial health
- Walking, especially post-meal: reduces glucose and insulin spikes, supports digestion
- Daily movement: gardening, stretching, dancing – it all counts.



Intermittent Fasting and Time-Restricted Eating (TRE)

Emerging research has begun to explore the role of intermittent fasting in cancer prevention and survivorship. While still under investigation, early data shows that fasting or compressing the eating window (e.g., eating within 8–10 hours/day) may:

- Lower insulin and IGF-1 levels
- Increase cellular autophagy (self-cleaning)
- Improve metabolic flexibility
- Enhance mitochondrial function
- Reduce inflammation

In observational studies, breast cancer survivors who fasted for 13+ hours per night had lower recurrence rates. Animal models also show promising results in delaying tumor onset and progression.

Caution: Fasting should be personalized. It's not suitable for everyone, particularly those who are underweight, pregnant, or have a history of disordered eating. However, even simple habits like avoiding late-night eating or leaving 12–14 hours between dinner and breakfast can be beneficial.

In Summary: A Metabolically Healthy Body is a Cancer-Resilient Body

Achieving and maintaining a healthy weight is not about chasing a societal ideal – it's about cultivating a physiology that supports balance, repair, and resilience. Weight is not the only factor, but it is a meaningful one – and even a 5–10% reduction in body weight can improve insulin sensitivity, reduce inflammation, and shift hormonal balance in a more protective direction.

Red and Processed Meats: Understanding the Context, Not Just the Cut

Over the past decade, red meat and processed meats have received a great deal of attention in the cancer prevention space. Public health organizations, including the World Health Organization (WHO) and the International Agency for Research on Cancer (IARC), have classified processed meats as a Group 1 carcinogen (the same category as tobacco and asbestos) and red meat as a Group 2A probable carcinogen — but it's essential to understand what these classifications really mean and how context affects risk. This chapter explores not just what to limit, but how to include red meat in a balanced and health-supportive way — if desired — while avoiding the true drivers of dietary inflammation and cancer risk: ultra-processed, chemical-laden, and nutrient-poor foods.

What's the Difference Between Red and Processed Meat?

- Red meat refers to beef, lamb, pork, and veal.
- Processed meat includes products that are smoked, cured, salted, or chemically preserved — such as bacon, hot dogs, sausages, ham, deli meats, and salami.

The primary concerns with processed meat include:

- N-nitroso compounds (NOCs): Formed during processing or in the gut; these are known carcinogens.
- Heme iron overload: High levels of heme iron from red meat can catalyze oxidative stress and promote colon cell damage.
- Additives and preservatives: Sodium nitrate/nitrite and other chemicals used in curing may contribute to inflammation and DNA damage.
- Cooking methods: High-temperature grilling, frying, and charring can produce heterocyclic amines (HCAs) and polycyclic aromatic hydrocarbons (PAHs), which are carcinogenic compounds.

Red Meat: Risky or Reasonable?

It's important to emphasize: not all red meat is created equal, and total risk depends on what kind, how much, how often, how it's cooked — and what it's eaten with.

Balanced insights from functional and integrative nutrition show that red meat can be beneficial, especially when:

- Grass-fed or pasture-raised
- Unprocessed and additive-free
- Cooked using gentle methods (baking, stewing, slow-cooking, pan-searing vs. grilling)
- Can be a valuable source of: Complete protein, iron, B12, zinc, carnitine, creatine, and taurine
- Conjugated linoleic acid (CLA) in grass-fed meat is linked to anti-inflammatory and anti-cancer benefits



Rethinking Red Meat and Eliminating Processed Meats: Quality, Context, and Balance Matter

The conversation around red and processed meats is often oversimplified — reducing meat to a dietary villain, or swinging the other way and ignoring the research entirely. The truth, as usual, lies in the nuance.

Processed Meats Are Not Real Food

Let's be clear: processed meats like bacon, sausage, hot dogs, deli meats, and cured hams are not whole foods. They often contain nitrates, preservatives, synthetic flavorings, and low-quality meat scraps that increase the body's toxic burden. These foods have been consistently linked with increased colorectal and stomach cancer risk, even at modest intake levels.

⚠ Just 50 grams of processed meat per day (about one hotdog or two slices of deli meat) has been shown to increase colorectal cancer risk by approximately 16%. Because of this, most cancer prevention guidelines — including those from the AICR and WCRF — recommend avoiding processed meats entirely or eating them only on rare occasions.

Red Meat: It's About Quality, Quantity, and What Comes With It

Unlike processed meats, red meat can be part of a health-supportive, nutrient-rich diet — particularly when:

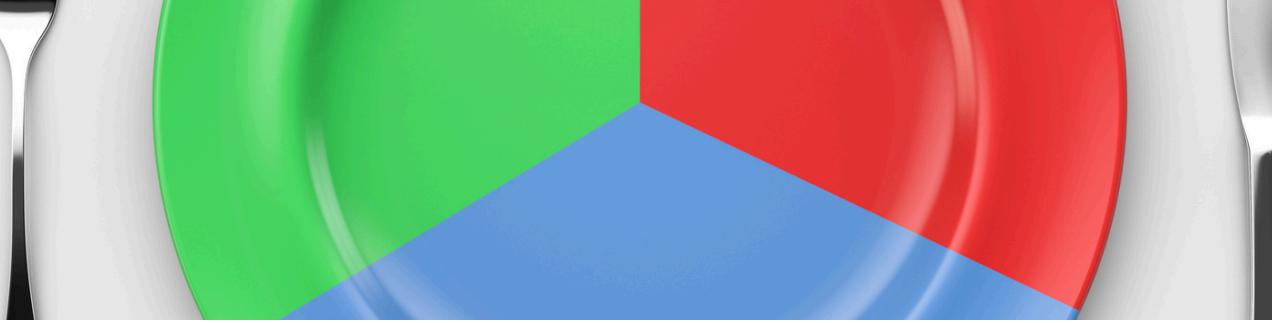
- Sourced from pasture-raised or grass-fed animals
- Cooked gently (not charred or burned)
- Eaten in moderate amounts
- Paired with plenty of plant foods

Red meat provides:

- Highly bioavailable iron, zinc, and B12
- Creatine, carnitine, and CLA (especially in grass-fed meat)
- Complete protein that supports muscle maintenance, especially as we age

However, overconsumption — especially when meat displaces vegetables or is eaten with refined carbs, fried sides, and sweetened drinks — creates an inflammatory environment that may raise cancer risk over time.

- ◆ Keep portions reasonable: Aiming for 3–4 oz (about the size of a deck of cards) per serving is a good guideline.
- ◆ Limit total intake to 12–18 oz cooked red meat per week, as supported by the AICR.
- ◆ Avoid cooking over high flames or direct smoke, which can create carcinogenic compounds (HCAs and PAHs). Marinate with herbs like rosemary or lemon to help reduce these compounds.



Context is Everything: The Bigger Picture of the Plate

Let's compare two examples:

✗ Steak dinner #1:

- 12 oz grilled steak, charred on a propane grill
- White bread roll with margarine
- French fries
- Sugary ketchup
- Soda

✓ Steak dinner #2:

- 4–6 oz of pan-seared grass-fed steak
- Steamed broccoli and zucchini with olive oil and garlic
- Roasted sweet potato
- Mixed greens salad with lemon-tahini dressing
- Herbal tea or water with lemon

The first plate promotes inflammation, spikes insulin, lacks protective plant nutrients, and increases cancer risk. The second plate offers protein and micronutrients from the meat, buffered by fiber, antioxidants, and polyphenols that aid in detoxification and help regulate inflammation and oxidative stress. This concept of “nutritional synergy” is crucial. Meat doesn’t need to be the problem — but pairing it with inflammatory, processed foods, or eating it in excess without fiber can be.

Protective Strategies if You Include Red Meat

- Choose quality: Grass-fed, organic, pasture-raised meat contains more omega-3s, CLA, and fewer toxins.
- Mind your portion sizes: 3–4 oz is a reasonable serving (about the size of a deck of cards), a few times per week.
- Avoid charred or blackened cooking: Use moist, lower-temperature methods. Marinades with vinegar, lemon, rosemary, or garlic can reduce formation of HCAs.
- Always pair with plants: Cruciferous vegetables (like broccoli, cabbage, kale) contain sulforaphane, which supports detoxification and counters carcinogens from cooked meat.
- Add herbs and spices: Turmeric, parsley, oregano, rosemary, and ginger can buffer inflammation and support liver detox.
- Watch what else is on the plate: Skip the processed carbs and sugary sauces, and opt for fiber-rich whole foods and polyphenol-rich sides.



Benefits of Phytochemicals

Phytochemicals are bioactive compounds created by plants. These phytochemicals and their derived products function in various ways to safeguard your health.

Phytochemicals have the ability to:

- ✓ Increase cancer cells' tendency to self-destruct
- ✓ Stop carcinogens before they have a chance to develop
- ✓ Fight inflammation
- ✓ Prevent DNA damage and can help with DNA repair
- ✓ Block the development of new blood vessels that tumors need to grow

Various types of phytochemicals can be found in a wide range of foods. For instance:

- Anthocyanins: are present in red and blue fruits.
- Biflavonoids: are abundant in citrus fruits.
- Carotenoids: can be located in dark yellow, orange, and deep green fruits and vegetables.

These are just a few examples of the diverse phytochemicals available in our diets.

To fully benefit from the diverse range of phytochemicals, it's advisable to consume a broad selection of plant foods. Embrace the concept of "Eating the Rainbow"!



Limit Consumption of “Fast Foods” and Other Processed Foods That are High In Fat, Starches, or Sugars

Limiting foods that are high in fat, starches, or sugars can assist in controlling your calorie consumption and facilitate the maintenance of a healthy weight. There is substantial evidence suggesting that diets rich in "fast foods" and other processed items with high fat, starch, or sugar content contribute to weight gain, overweight, and obesity. Increased body fatness is linked to 12 different types of cancer. Therefore, it is crucial to be mindful of your dietary choices. By opting for healthier alternatives, you can not only support your overall well-being but also reduce the risk of developing serious health conditions. Incorporating more whole foods such as fruits, vegetables, lean proteins, and whole grains into your diet can provide essential nutrients and improve energy levels. Making conscious choices about what you consume can lead to lasting, positive impacts on your health and quality of life.

Decrease consumption:

Chips



Cookies



Fast Food/ Fried foods



Increase consumption:

Handful of nuts



Carrot sticks and hummus



Fresh fruit





Make Healthier Food Choices

Rather than consuming processed items like chips, cookies, candy bars, sugary cereals, and fried foods, opt for minimally processed options such as vegetables, fruits, whole grains, and beans. For quick and nutritious snacks, consider these choices:

- A small handful of nuts
- Carrot sticks paired with hummus
- A piece of fresh fruit
- Popcorn
- Apple slices with peanut butter

A satisfying combination that provides a balance of fiber and protein will help keep energy levels steady.

Incorporate More Plant-Focused Meals

Including more plant-focused meals in your diet can be a delicious way to improve your health. Try experimenting with different legumes, such as lentils or chickpeas, which can be the base of hearty soups or salads.

Stay Hydrated

Don't forget the importance of staying hydrated. Water is always the best choice, but herbal teas or infused waters with slices of citrus or cucumber can also be refreshing alternatives without added sugars.

Plan Your Meals

Planning meals ahead of time can help you make healthier choices and avoid the temptation of fast food. Prepare balanced meals that include lean proteins, a variety of vegetables, and whole grains. This not only supports a healthy lifestyle but can also be a fun way to explore new recipes and flavors.

Just one oversized fast-food meal can load your body with more calories than the average person needs in an entire day.



Healthier Beverages for Cancer Prevention

For cancer prevention, it is best not to drink alcohol. There is strong evidence that drinking alcohol increases the risk of six cancers, and even one small glass of alcohol a day can increase the risk. Alcohol use is the third leading modifiable factor that increases cancer risk, after cigarette smoking and excess body weight.

Be Conscious of Habits and Lower Your Alcohol Intake By:

- ✓ Order smaller sizes
- ✓ Avoid asking for a double
- ✓ Sip slowly
- ✓ Alternate alcoholic and non-alcoholic drinks
- ✓ Enjoy low or no-alcohol alternative drinks (such as non-alcoholic beer)
- ✓ Keep some days alcohol-free each week
- ✓ Be aware that restaurants and bars often serve larger than standard size alcoholic drinks

Drinking a lot of sodas, juices, energy drinks, lemonade, bottled teas, or other sugary beverages can impact your weight and can contribute to weight gain that increases your risk for cancer. Healthier beverage options include:



Still or sparkling water



Fruit-infused water



Lemon water



Unsweetened tea



Coffee (no sugar)



Find resources and stay connected:
IMAhealth.org



Help make resources
like this possible.

Donate Today!

IMAhealth.org/donate

