FOODS & FLUIDS FOR FOOTBALL
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Success in many sports relies on each individual doing his or her part on behalf of the team. Athletes set individual and team performance goals for the season, but rarely set nutrition goals. For example, one goal might be to arrive at practices hydrated and properly fueled in preparation to work hard. Good nutrition and hydration practices are one of several important behaviors that together can be key to successful individual performances.

Every team sport is different, and factors such as rules of play, frequency of games, length of season and position-specific requirements alter the nutritional plans. Football is classified as a strength and power team sport, in which most players do not cover large distances but rely on frequent short bursts of energy and must handle intense, repeated contact. Therefore, one of the greatest nutrition considerations is the consumption of adequate carbohydrate to maintain these frequent high-intensity bursts over the course of a practice and game.

Additionally, players should focus on hydration since the demands of the sport, the environment and the protective clothing may all lead to risk of dehydration and heat illness. Football players should make hydration a priority when they have two-a-day practices during training camp, especially for teams located in hot, humid environments and when the players are wearing helmets and pads. Teams that are located in cooler environments should plan ahead for competitions located in a warmer location. Additionally, late in the season when the weather is colder, athletes must realize they can still dehydrate if fluid intake is not adequate.

This guide provides an overview of sports nutrition guidelines for football, which should be adapted to individual athletes based on their position, and teams based on their environment. It should be noted that off-season workouts and training programs likely require different considerations, based on the nature and goals of the off-season program. For example, a football player may have a goal to lose fat mass and gain lean mass in the off-season, which would require a different nutrition strategy than during-season maintenance of lean mass. The recommendations below are focused on practices and games in the competitive season.

Suggested Daily Macronutrient Intake
(per kilogram of body weight)
Carbohydrate: 5.7 g/kg/day
Protein: 1.2-1.7 g/kg/day

PRE-PRACTICE OR GAME FOODS & FLUIDS
Eating before a practice or game tops off the body’s carbohydrate stores (called glycogen), especially if the workout or competition is in the morning. Carbohydrate is the primary fuel source for muscle contraction during both high- and low-intensity points of the game, so it is important athletes start practices and games with enough carbohydrate stored in their body.

The pre-event meal should be eaten ~1-4 hours before exercise, contain ~1-4 g/kg carbohydrate and be low in protein, fiber and fat to minimize the risk of gastrointestinal upset. The exact timing and amount of carbohydrate consumed during this time should meet the individual preferences of the athlete. Additionally, it is recommended that athletes drink ~5-7 mL/kg of fluids with sodium approximately 4 hours prior to a workout or competition, and another 3-5 mL/kg about 2 hours prior if they cannot urinate or if the urine is dark.

Ingesting carbohydrate within the hour prior to training or competition essentially begins to meet the athlete’s during-exercise fueling needs, and may also help the athlete decrease feelings of hunger. The amount and form of carbohydrate, such as a beverage, chew or solid food, is the individual choice of the athlete.

Sample Pre-Practice/Game Meals
(Examples for a 250 lb [114 kg] athlete)

<table>
<thead>
<tr>
<th>Meal #1 (~4 hours prior, target ~4 g/kg, 456 g carbohydrate)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Large baked potato with 1 Tbsp fat-free sour cream</td>
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<tr>
<td>4 oz grilled chicken breast sandwich on a Kaiser roll</td>
</tr>
<tr>
<td>2 cups cooked white rice with 1 cup black beans, use butter sparingly</td>
</tr>
<tr>
<td>1/2 cup macaroni &amp; cheese</td>
</tr>
<tr>
<td>20 oz grape juice</td>
</tr>
<tr>
<td>2 cups fat-free frozen yogurt with 1 cup sliced strawberries</td>
</tr>
</tbody>
</table>

Approximate totals: 2,445 calories, 476 g carbohydrate, 19 g fat, 125 g protein, 25 g fiber

<table>
<thead>
<tr>
<th>Meal #2 (~3 hours prior, target ~3 g/kg, 342 g carbohydrate)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pasta (2.5 cups cooked) with 1.5 cups marinara sauce</td>
</tr>
<tr>
<td>Medium piece French bread (~4 oz)</td>
</tr>
<tr>
<td>16 oz apple juice</td>
</tr>
<tr>
<td>1 cup vanilla fat-free pudding (not sugar free!) with 1/2 cup sliced banana</td>
</tr>
</tbody>
</table>

Totals: 1,610 calories, 336 g carbohydrate, 7 g fat, 43 g protein, 11 g fiber

Menu #3 (~2 hours prior, target ~2 g/kg, 228 g carbohydrate)
- Turkey sandwich
- 4 oz low-fat deli turkey
- Mustard/low-fat mayo (use mayo sparingly)
- Plain bagel
- ~40 tiny twist pretzels
- 1 large apple
- 6 fig cookies
- 20 oz Gatorade Thirst Quencher

Totals: 1,096 calories, 234 g carbohydrate, 5 g fat, 32 g protein, 10 g fiber

Pre-Practice or Game Key Messages
- Football players should consume carbohydrate before a practice or game to ensure adequate carbohydrate is stored in the muscle. Carbohydrate is the primary fuel for both the high-intensity bursts of muscle contraction and prolonged muscle contractions that occur during “stop and go” activity.
- Adequate fluids should be consumed about 4 hours before a practice or game.
- A nutrition plan for football players should take into account the position of the athlete, environment and equipment.

Menu #1 Serving Size Carbohydrate Sodium

<table>
<thead>
<tr>
<th>Gatorade Prime Sports Fuel Drink</th>
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</thead>
<tbody>
<tr>
<td>1 pouch (4 oz)</td>
</tr>
<tr>
<td>25 g</td>
</tr>
<tr>
<td>110 mg</td>
</tr>
</tbody>
</table>

Gatorade Prime Energy Chews

<table>
<thead>
<tr>
<th>Pre-Practice or Game Key Messages</th>
</tr>
</thead>
<tbody>
<tr>
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<tr>
<td>A nutrition plan for football players should take into account the position of the athlete, environment and equipment.</td>
</tr>
</tbody>
</table>
DURING-PRACTICE OR GAME FOODS & FLUIDS

Dehydration
It is generally accepted that dehydration of a ~2% or more decrease in body weight (approximately a 3 lb loss in a 150 lb athlete) may negatively affect an athlete’s performance, especially when exercising in hot and humid conditions. Remember that adding pads and a helmet, especially in a hot, humid environment, blocks the dissipation of heat from the body and can increase the risk of dehydration and heat illness. Individual hydration strategies should be developed taking equipment into account.

Answering “yes” to any of these questions may indicate inadequate hydration:
- Am I thirsty?
- Is my urine a dark yellow color?
- Is my body weight noticeably lower than yesterday?

Importance of Hydration
Football players spend several hours each day training, sometimes twice a day, and often in the sun wearing equipment. Therefore, for both safety and performance, paying attention to hydration is important. Athletes should be sure to drink enough fluid to prevent dehydration without over-drinking. Dehydration may strain the cardiovascular system and increase body temperature, which increases the risk of heat illness.

Hydrate the Right Way
Since practices are often longer than games, especially early in the season, it is important to develop a hydration strategy for both practices and games. To determine an athlete’s sweat rate, measure body weight before and after a training session in the same environment as a competition. Also keep track of all the fluid consumed. A rough estimate of sweat rate can be obtained by using the following equation: sweat rate (L/h) = (weight loss – fluid intake (L))/exercise time (hours). This measurement will likely need to be made several different times for practices and competitions, especially as the weather changes.

Sodium
Athletes sweat and sweat contains sodium. Consuming fluid with sodium, such as in a sports drink, is important because sodium helps maintain the physiological desire to drink and helps retain the fluid consumed. Athletes, especially when training or competing for more than 2 hours or those who have high sweat losses, should replace both fluid and sodium during exercise. Football players who are prone to cramping may have higher sweat sodium losses. To estimate if an athlete is a "salty sweater," look for white residue on dark-colored clothing after a training session.

Tips for Hydration
- Know your sweat rate in the environments where you will train and compete to customize a plan to meet your unique needs.
- Prepare for two-a-day practices in the heat with equipment by increasing fluid intake during training leading up to training camp. Monitor your urine color, it should be a light yellow color (like lemonade) to indicate adequate hydration.
- Use sports drinks to provide fluid and electrolytes for hydration as well as carbohydrate for energy.

Carbohydrate
In some studies, carbohydrate has been demonstrated to improve indices of performance in team sports. Consuming carbohydrate during exercise provides fuel to the muscle, brain and nervous system. The recommended amount of carbohydrate ingestion every hour of exercise for a team sport athlete, including football players, is 30-60 g/h. The amount within this range may be tailored by the demands of each position and the form (solid, semisolid or liquid) should be determined by the preferences of the individual athlete.

Examples of Strategies to Meet the 30–60 g/h Carbohydrate Recommendation
- 16 oz Gatorade Thirst Quencher = 28 g carbohydrate
- 32 oz Gatorade Thirst Quencher = 56 g carbohydrate
- 32 oz Gatorade G2 plus Gatorade Prime Sports Fuel Drink or 6 Gatorade Prime Energy Chews = 45 g carbohydrate

Plan ahead to take advantage of timeouts and halftime to refuel!

During-Practice or Game Key Messages
- Football players should determine their individual sweat rate, taking into account equipment and environment, and consume fluids with sodium to minimize body weight changes during practices and games.
- Carbohydrate intake during exercise can help maintain performance in “stop and go” activities such as football; athletes should aim to consume 30-60 g (120-240 calories) per hour of practices or games.
- It is possible to train the gut! If athletes are currently consuming less than the recommendations, gradually increase intake to minimize gastrointestinal issues.
POST-PRACTICE OR GAME FOODS & FLUIDS

Restoring the carbohydrate used from the muscle and liver during both aerobic- and anaerobic-type muscle contractions is a key focus of the post-exercise fueling needs of football players. When athletes have less than 8 hours between practices or competitions, 1.0-1.2 g/kg carbohydrate should be consumed every hour for 4 hours. When athletes have more than 8 hours between sessions, they should follow daily carbohydrate needs for team sport athletes (5-7 g/kg/day) and choose carbohydrate-rich meals and snacks with some protein regularly throughout the day.2,3

Athletes should consume about 20 g of protein to start the recovery process as soon as possible after each training session, practice and game to help rebuild muscle tissue as well as adapt to the demands of training. Choose a high-quality, complete protein such as milk protein, whey, egg or meat.7

Following exercise, athletes should drink 16-24 oz per pound of body weight lost of fluid with sodium, to replace the amounts lost during training and competition.1,2,9

Recovery Food and Fluid Examples [examples as a bridge to a full meal]

<table>
<thead>
<tr>
<th></th>
<th>Calories</th>
<th>Carbohydrate (g)</th>
<th>Fiber (g)</th>
<th>Protein (g)</th>
<th>Fat (g)</th>
<th>Sodium (mg)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Option 1</strong></td>
<td>Gatorade Recover Protein Shake</td>
<td>270</td>
<td>45</td>
<td>1</td>
<td>20</td>
<td>1.5</td>
</tr>
<tr>
<td></td>
<td>Water (amount based on body weight changes)</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Option 2</strong></td>
<td>Gatorade Recover Post-Game Recovery Beverage</td>
<td>220</td>
<td>40</td>
<td>0</td>
<td>16</td>
<td>0</td>
</tr>
<tr>
<td></td>
<td>Additional water if needed based on body weight changes</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Option 3</strong></td>
<td>Beef jerky (1 oz) &amp; 10 saltine crackers</td>
<td>200</td>
<td>25</td>
<td>0</td>
<td>18</td>
<td>4</td>
</tr>
<tr>
<td></td>
<td>Additional water if needed based on body weight changes</td>
<td></td>
<td></td>
<td></td>
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<td></td>
</tr>
</tbody>
</table>

Post-Practice or Game Key Messages

- Restore carbohydrate after practices and games to replace used glycogen (carbohydrate stored in the muscle and liver) and to store more glycogen as an adaptation to training.
- Athletes should consume ~20 g of high-quality protein as soon as possible following training or competition to help rebuild muscle tissue.
- Rehydrate with 16-24 oz of fluid with sodium for every pound of body weight lost during exercise.
AN EXAMPLE: PUTTING THE SCIENCE-BASED RECOMMENDATIONS INTO PRACTICE

Athlete Profile
Name: Marcus
Age: 20
Weight: 220 lbs (100 kg)
Type of athlete: Starting NCAA Division I running back
Goal: Start second half with more energy and decrease risk of muscle cramping

Pre-Game
We want to make sure Marcus eats adequate carbohydrate before the game to top off the stores in his muscle (called glycogen), since glycogen is an important fuel source during a football game, especially for a running back. Because the timing of the pre-game meal is set by the football staff, he is going to have to eat this meal about 4 hours prior to the game. He will also be limited to the food provided at training table, but we can help him make the best choices. He should try to get about 400 g of carbohydrate (1,200 calories from carbohydrate) in this meal (4 g/kg body weight). Good choices are pasta dishes, rice, potatoes, fruit, fruit juice, pancakes, waffles, cereal, bread, pudding, low-fat frozen yogurt or ice cream. We’ve advised him to make choices that are fairly low in protein and fat, so minimizing meat, eggs and cheese. He can add a 20 oz Gatorade Thirst Quencher to his meal to add carbohydrate and fluids. Overall, since his choices will vary, we’ve advised him to listen to his stomach and eat from the above choices until comfortably full.

Marcus would prefer to eat his meal closer to the game, but doesn’t have the flexibility based on the time since he is always hungry again about 2 hours before the game starts to ward off hunger and provide additional carbohydrate energy.


During the Game
By weighing him before and after a scrimmage, we determined Marcus’ sweat rate to be 1 L/h (34 oz/h). Also, we observed traces of white residue on his black t-shirt and pants, indicating he is a fairly salty sweater, which could be a possible reason why he is prone to cramping in the fourth quarter of games.

Carbohydrate intake throughout the game is going to be important for Marcus to help maintain energy levels, and since feeling sluggish coming out of halftime is an issue for him, it will be important for us to help Marcus consume close to the upper end of the 30-60 g/hour recommendation. Marcus reports feeling hungry during halftime, but never eats anything. We’ve suggested he try eating one package of Gatorade Prime Energy Chews, providing 25 g of carbohydrate. He tried eating the chews during halftime, but never eats anything. We’ve observed traces of white residue on his black t-shirt and pants, indicating he is a fairly salty sweater, which could be a possible reason why he is prone to cramping in the fourth quarter of games.

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To meet his hydration needs as well as provide 149 g of carbohydrate. Combined with the additional 25 g of carbohydrate from the chews during halftime, Marcus will meet the recommended amount of carbohydrate and should feel that he has more energy at the start of and throughout the second half. Additionally, as part of his fluid intake, we recommend Marcus add one packet of Gatorade Endurance Gatorlytes to a 20 oz bottle of Gatorade Thirst Quencher at halftime to increase his sodium. If this does not help decrease the risk of muscle cramping in the fourth quarter, he could replace Gatorade Thirst Quencher with Gatorade Endurance Formula, which provides the same carbohydrate energy with additional sodium.

After the Game
Good recovery practices can help an athlete persist through a long, grueling season like football. While Marcus reports feeling very hungry before a game and at halftime, he is rarely hungry immediately after a game. In this case, we recommend he drink Gatorade Recover Post-Game Recovery Beverage, which is a thirst-quenching beverage that will provide the protein, carbohydrate, fluid and electrolytes he needs without making him too full. This beverage will serve as a bridge to his meal when he is hungry, and is easy to drink while he is icing down in the training room. His meal should then contain high-quality protein and carbohydrate, while being low in fiber and fat. Also, since every game is different, we recommend he weigh himself before and after each game and drink an additional 16-24 oz of water for every pound of body weight lost.

References:
1. **Body Weight**
   
   For many calculations, you need to know your body weight in kilograms. To do this calculation:
   
   \[
   \text{Body weight in pounds} \div 2.2 = \text{kg}
   \]

2. **Daily Macronutrient Needs**
   
   **Carbohydrate**
   
   \[
   \text{body weight (kg)} \times 5 \text{ g/kg} = \text{grams per day}
   \]
   
   \[
   \text{body weight (kg)} \times 7 \text{ g/kg} = \text{grams per day}
   \]
   
   **Protein**
   
   \[
   \text{body weight (kg)} \times 1.2 \text{ g/kg} = \text{grams per day}
   \]
   
   \[
   \text{body weight (kg)} \times 1.7 \text{ g/kg} = \text{grams per day}
   \]

3. **Before-Exercise Carbohydrate Needs**
   
   **A.** Enter the time before exercise you like to eat (1-4 hours): ________ (h)
   
   **B.** Enter your desired amount of carbohydrate (1-4 g/kg body weight): ________ (g)
   
   **C.** Pre-exercise carbohydrate intake = ________ body weight (kg) * ________ carbohydrate amount from line 2
   
   (g/kg) = ________ g carbohydrate

4. **Before-Exercise Fluid Needs**
   
   **A.** 4 hours prior to exercise:
   
   \[
   \text{body weight (kg)} \times 5 \text{ mL/kg} = \text{mL}
   \]
   
   \[
   \text{body weight (kg)} \times 7 \text{ mL/kg} = \text{mL}
   \]
   
   **B.** 2 hours prior to exercise (if needed):
   
   \[
   \text{body weight (kg)} \times 3 \text{ mL/kg} = \text{mL}
   \]
   
   \[
   \text{body weight (kg)} \times 5 \text{ mL/kg} = \text{mL}
   \]
   
   To convert mL to oz: ________ mL * 0.03 = ________ fluid oz

5. **During-Exercise Carbohydrate Needs**
   
   The recommendation is 30-60 g/hour, no calculation needed. Amount should be determined based on the requirements of the individual sport and athlete.

6. **During-Exercise Fluid Needs**
   
   **A.** Pre-exercise weight = ________ lbs
   
   **B.** Fluid consumed during exercise = ________ L
   
   \[
   \left( \frac{\text{fluid oz}}{33.8} \right) = \text{L}
   \]
   
   **C.** Post-exercise weight = ________ lbs
   
   **D.** Weight change = Pre-exercise weight ________ lbs - Post-exercise weight ________ lbs = ________
   
   **E.** Exercise time = ________ hours
   
   **F.** Sweat rate = (Weight change ________ + Fluid intake ________ L) / ________ hours = ________ L/h

7. **Post-Exercise Carbohydrate Needs (when <8 Hours Recovery)**
   
   **body weight ________ (kg) * 1 g/kg = ________ g carbohydrate**
   
   **body weight ________ (kg) * 1.2 g/kg = ________ g carbohydrate**

8. **Post-Exercise Fluid Needs**
   
   **Weight lost = Pre-exercise weight ________ lbs - Post-exercise weight ________ lbs = ________**
   
   **Fluid needs:**
   
   \[
   \text{body weight lost} \times 16 \text{ oz} = \text{oz}
   \]
   
   \[
   \text{body weight lost} \times 24 \text{ oz} = \text{oz}
   \]

9. **Post-Exercise Protein Needs**
   
   No calculations are needed, ~20 g is appropriate for everybody.