<a>Guide on How to Proceed with Baby Food>

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	©lf yo	©If your baby has		Start baby food (Early period)			Baby food will be the main part of meals (Latter period)		Advance to food for toddlers (Completion period)
A		ergy, consult	Age in months	5 - 6 months	7 months	8 months	9 months	10 months 11 months	12 - 18 months
	the family doctor or nutritionist.		Movements in the mouth	Baby will learn to take in or swallow by closing mouth	Baby will learn to mag upper jaw	sh food with tongue and	Baby will learn	to mash food with gums	Baby will start to use teeth
	food f start v	hen giving a for the first time, with a small	How to feed	Observe your baby and start from a spoonful of food so that the baby will slow get used to the feeling on the tongue and the taste.	© Try to add various k	n of 2 baby foods a day . inds of food so that the baby as and feeling on the tongue.			 Teach the fun to eat on their own by letting the baby eat with his/her hands Establish the rhythm of life and meals for the baby
	portion.		How to prepare food (Guidline for consistency)	Mash smoothly (similar to a thick soup)	Solid enough for baby (similar to tofu)	to mash with tongue	-	r baby to mash with gums nas which can be mashed	Solid enough for a baby to chew with gums (similar to meatballs)
	omiya City Mas y education and	scot on d fitness- "Miya-chan"	Example of time and numbers Omilk (breast, formula) ●baby food □snack	6:00 am O 10:00 am ① 2:00 pm O 6:00 pm O 10:00 pm O	6:00 am C 10:00 am C 2:00 pm C 6:00 pm C 10:00 pm C		6:00 am 10:00 am 2:00 pm 6:00 pm 10:00 pm		Breakfast 10:00 am Lunch 3:00 pm Dinner Breakfast U When giving snacks, decide the time and quantity so that the snacks do not affect the meals
	D.			Start with 1 teaspoon	50 - 8	0g/ serving	Whole grain rice	e porridge(1:5) 80g/serving	Softly cooked rice 90g/serving
energy	Rice	How to start baby food		Mashed porridge (1:10) to (1:7)	Whole grain rice porridge (1:5)		to softly cooked rice 90g/serving		to cooked rice 80g/serving
for	Wheat			Bread porridge, noodles (udon) [cooked and m	Bread porridge, no	odles (udon) [cooked until soft]		n toast, pancake macaroni, spaghetti	Toast
Base	Potatoes		/ y y y y y y y y	Potatoes, sweet potatoes[cooked and mashe	^{d]} Taro (satoimo) [cooked and mashed coarsely]	[Coo	oked until soft]	[Fried, stewed, etc.]
		Porridge P P P		After the 15th day, try to ac variety while checking the to Start with 1 teaspoon	Id more food and do otal amount! ◎ Try ◎ Re	evelopment. not to worry too much about	the one time among the one time among the one time among the term of term	ount of food but think of as	according to your child's appetite or growth s the amount for the day your child's curve fits with the growth curve. 40 - 50g/serving
tion		vegetables a day			20 - 0	og /sei vilig			+0 - 309/361 Vilig
t the health condition	Vegetables (including	S ○This is the one time amount of		langnaga radiahag garrata numpking					
the	(including mushrooms , seaweed)	vegetables and furi	ts added together.	Japanese radishes, carrots, pumpkins, turnips, Chinese cabbage, cabbage, spinach, onions, etc. [Boil until soft and mash]	[Mash green la	cucumbers, eggplants, etc. ed or minced] aver, seaweed ieces, simmer until soft]	[Stewed] Mushrooms, r ł	ding the ones difficult to chew , sauteed, marinated] roasted seaweed(yakinori), nijiki seaweed until soft and mashed]	Vegetables exluding the ones difficult to chew [Fried]
Adjust the hea	mushrooms , seaweed)	vegetables and furi	ts added together.	turnips, Chinese cabbage, cabbage, spinach, onions, etc. [Boil until soft and	[Mash green la Rub into small p [Grate	ed or minced] aver, seaweed ieces, simmer until soft] ed or ground]	[Stewed Mushrooms, r ł [Stewed	, sauteed, marinated] roasted seaweed(yakinori), nijiki seaweed	
Adjust the	mushrooms , seaweed)	vegetables and furi Vegetables should b	ts added together.	turnips, Chinese cabbage, cabbage, spinach, onions, etc. [Boil until soft and mash] Apples [Grated] Start with white-meat fish s	[Mash green la [Rub into small p [Grate	ed or minced] aver, seaweed ieces, simmer until soft] ed or ground]	[Stewed Mushrooms, r F [Stewed] [Car Blue fish such as s	, sauteed, marinated] oasted seaweed(yakinori), nijiki seaweed until soft and mashed]	[Fried]
and bones Adjust the	mushrooms , seaweed) Fruits	vegetables and furi Vegetables should b	ts added together.	turnips, Chinese cabbage, cabbage, spinach, onions, etc. [Boil until soft and mash] Apples [Grated] Start with white-meat fish s advance to red-meat fish s (Start with one teasp Tofu (Start with one teasp	[Mash- green la [Rub into small p [Grate such as sea bream or icefish, the uch as bonito or tuna	ed or minced] aver, seaweed ieces, simmer until soft] ed or ground] n from 7 months, rving〉[Mash]→[Crumble] ving〉	[Stewed Mushrooms, r [Stewed [Car Blue fish such as s <15 g/ser	, sauteed, marinated] roasted seaweed(yakinori), nijiki seaweed until soft and mashed] In serve as it is]	[Fried] [Can serve as it is] —<15-20g/serving> <50-55g/serving>
muscles and bones Adjust the	Fruits Fish	vegetables and furi Vegetables should b	ts added together.	turnips, Chinese cabbage, cabbage, spinach, onions, etc. [Boil until soft and mash] Apples [Grated] Start with white-meat fish advance to red-meat fish (Start with one teasp Tofu (Start with one teasp Toasted soybean flour (kir tablespoon/serving) Mashed boiled egg	[Mash- green la [Rub into small p [Grate uch as sea bream or icefish, the uch as bonito or tuna oon and then, 10 - 15 g/se aspoon, then 30 - 40g/seu ako) (Start with a small portion yolk [Hard boiled]	ed or minced] aver, seaweed ieces, simmer until soft] ed or ground] of from 7 months, rving>[Mash]→[Crumble] ving> in then up to 1	[Stewed Mushrooms, r [Stewed [Car Blue fish such as s <15 g/ser 	, sauteed, marinated] oasted seaweed(yakinori), nijiki seaweed until soft and mashed] n serve as it is] sardine and horse mackerel ving> [saute, stew] IS g/serving≻→	[Fried] [Can serve as it is] —<15-20g/serving> <50-55g/serving>
muscles and bones Adjust the	Fruits Fish Soybeans	vegetables and furi Vegetables should b give. ©Written on the r	its added together. be the main food to ight is the amount	turnips, Chinese cabbage, cabbage, spinach, onions, etc. [Boil until soft and mash] Apples [Grated] Start with white-meat fish advance to red-meat fish start with one teasp Tofu {Start with 1 teaspoor	[Mash- green la [Rub into small p [Grate uch as sea bream or icefish, then uch as bonito or tuna oon and then, 10 - 15 g/set aspoon, then 30 - 40g/set ako) (Start with a small portion yolk [Hard boiled]	ed or minced] aver, seaweed ieces, simmer until soft] of or ground] from 7 months, rving>[Mash]→[Crumble] ving> in then up to 1	[Stewed Mushrooms, r [Stewed [Car Blue fish such as s <15 g/ser 	, sauteed, marinated] oasted seaweed(yakinori), nijiki seaweed until soft and mashed] n serve as it is] sardine and horse mackerel ving> [saute, stew] H5 g/serving>→ peans(hikiwari natto) <up 15g="" servings<br="" to="">le egg [fry, boil]</up>	[Fried] [Can serve as it is] —<15-20g/serving> —<50-55g/serving>
and bones Adjust the	Fruits Fish Soybeans	vegetables and furi Vegetables should b give. ©Written on the r when choosing only dairy. If you will	its added together. be the main food to ight is the amount one food from fis	turnips, Chinese cabbage, cabbage, spinach, onions, etc. [Boil until soft and mash] Apples [Grated] Start with white-meat fish advance to red-meat fish sdvance to red-me	[Mash- green la [Rub into small p [Grate uch as sea bream or icefish, the uch as bonito or tuna oon and then, 10 - 15 g/set aspoon, then 30 - 40g/set ako) (Start with a small portion yolk [Hard boiled] of egg yolk, from 7 months, 7 Start with liver paste o <start td="" with<=""><td>ed or minced] aver, seaweed ieces, simmer until soft] ed or ground] from 7 months, rving>[Mash]→[Crumble] ving> in then up to 1 egg yolk - 1/3 whole egg/serving) white chicken meat th 1 teaspoon, then 10-15g/serving></td><td>[Stewed Mushrooms, r [Stewed [Car Blue fish such as s <15 g/ser </td><td>, sauteed, marinated] oasted seaweed(yakinori), nijiki seaweed until soft and mashed] n serve as it is] sardine and horse mackerel ving> [saute, stew] IS g/serving> beans(hikiwari natto) <up 15g="" servings<br="" to="">le egg [fry, boil] hole egg/serving> eat of chicken, pork or beef</up></td><td>[Fried] [Can serve as it is] —<15-20g/serving> → —<50-55g/serving> → —<1/2-2/3 whole egg/serving> → Red meat</td></start>	ed or minced] aver, seaweed ieces, simmer until soft] ed or ground] from 7 months, rving>[Mash]→[Crumble] ving> in then up to 1 egg yolk - 1/3 whole egg/serving) white chicken meat th 1 teaspoon, then 10-15g/serving>	[Stewed Mushrooms, r [Stewed [Car Blue fish such as s <15 g/ser 	, sauteed, marinated] oasted seaweed(yakinori), nijiki seaweed until soft and mashed] n serve as it is] sardine and horse mackerel ving> [saute, stew] IS g/serving> beans(hikiwari natto) <up 15g="" servings<br="" to="">le egg [fry, boil] hole egg/serving> eat of chicken, pork or beef</up>	[Fried] [Can serve as it is] —<15-20g/serving> → —<50-55g/serving> → —<1/2-2/3 whole egg/serving> → Red meat

X You can also download this chart from the Nishinomiya City Website

Recommended amount per serving

g	40 - 50g/serving						
ficult to chew ated] (yakinori), shed]	Vegetables exluding the ones difficult to chew [Fried]						
5]	[Can serve as it is]						
e mackerel , stew]	— <15-20g/serving> — ►						
← up to 15g/serving>	<50-55g/serving>►						
vil] ing>	——<1/2-2/3 whole egg/serving> —→						
pork or beef	Red meat <15-20g/serving>						
	100g/serving Start giving milk gradually from one years old (Do not give more than 300g a day)						
	Mayonnaise (contains eggs)						

Community Health Care Division