

# Figure S1: Exercise intervention offered to participants

Spend 20 minutes doing these exercises, once a day or at least 4 times a week

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Repeat each exercise 10 times per minute, and increase to 15 times per minute after 1 month when comfortable

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Take a 30 second break between exercises

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Choose weights you are comfortable with

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Don't do any exercise that causes pain

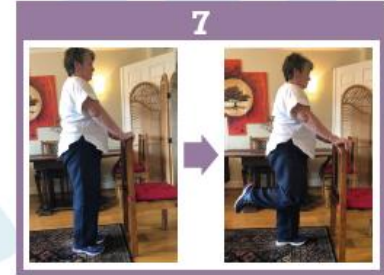
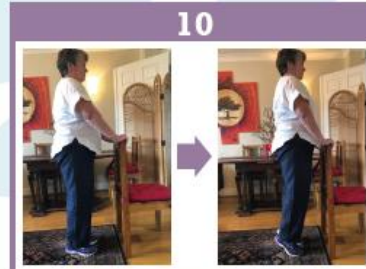
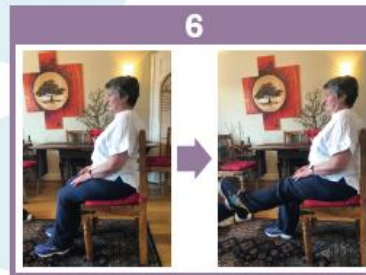
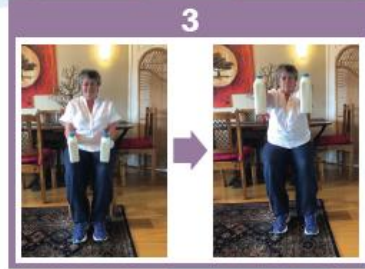
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Walk for 30-45 minutes 3-4 times a week

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Strength exercises and dietary protein can delay and reverse frailty  
(For more information: Delaying and Reversing Frailty (BJGP, Travers *et al.*)

## Suggested exercises to build resilience



Commit to doing the exercises at a regular time and place to help build a positive habit

Permission for use of images granted by subject. Some exercises adapted from Serra-Prat et al (Age Aging)

# Figure S2: Dietary protein guidance (front and back of A5 leaflet)

- **PLANT-BASED PROTEIN IS BETTER** for our heart and the environment
- **BE MINDFUL OF ALLERGIES** to eggs, dairy, fish, peanuts, shellfish & soy beans
- **PLAN YOUR MEALS** to include good protein sources
- Aim to eat 20g of protein **WITHIN 1 HOUR OF EXERCISING** for best muscle building, with the balance of daily protein at regular intervals throughout the day
- **VARY YOUR DIET** to keep it interesting and to benefit from a variety of proteins
- **ENCOURAGE OTHERS** by eating with your partner, family or friends



## My Nutrition Plan For Strength and Resilience




Having enough protein in our diet can help build resilience and avoid frailty. We all lose muscle mass as we age. This can contribute to reduced independence and frailty. Our bodies use protein to build and repair muscles and bones. That's why it's essential to have enough protein in our diet.


- Aim for 1.2 grams of protein per 1 kg of body weight each day e.g. a 70kg adult needs to eat 84 grams of protein each day
- My daily protein target is: body weight (kg) x 1.2 =  g

# Figure S3: Dietary protein guidance (middle pages of A5 leaflet)

Nutritional Information




**Whole Milk**  
 250ml glass of whole milk = 8g protein  
 Added benefit: Calcium, Vitamin D  
 Calories: Low  
 Saturated fat: Low  
 Cost: Low €




**Boiled Egg**  
 1 boiled egg (med) = 6g protein  
 Added benefit: B12, Vitamin D, Iron, Calcium  
 Calories: Low  
 Saturated fat: Low  
 Cost: Low €




**Chicken Breast**  
 160g breast (med) = 35g protein  
 Added benefit: Iron  
 Calories: Low  
 Saturated fat: Medium  
 Cost: Medium €€




**Beef Steak**  
 225g striploin = 44g protein  
 Added benefit: Iron  
 Calories: Medium  
 Saturated fat: High  
 Cost: High €€€



**Salmon Fillet**  
 120g grilled salmon = 30g protein  
 Added benefit: Omega-3  
 Calories: Medium  
 Saturated fat: Low  
 Cost: High €€€



**Cod Fillet**  
 140g baked cod = 25g protein  
 Added benefit: Omega-3, B Vitamins  
 Calories: Low  
 Saturated fat: Low  
 Cost: High €€€




**Tuna Steak**  
 100g can of tuna (in brine) = 27g protein  
 Added benefit: Iron, Omega-3  
 Calories: Low  
 Saturated fat: Low  
 Cost: Low €




**Fish Finger**  
 3 fish fingers = 10g protein  
 Added benefit: Omega-3, B Vitamins  
 Calories: Low  
 Saturated fat: Low  
 Cost: Low €


Nutritional Information




**Cheddar Cheese**  
 20g slice cheddar = 5g protein  
 Added benefit: Calcium, Vitamin D, A, B12, Zinc  
 Calories: High  
 Saturated fat: Medium  
 Cost: Low €




**Greek Yogurt**  
 100g yogurt = 18g protein  
 Added benefit: Vitamin D, B12, Potassium, Calcium  
 Calories: Medium  
 Saturated fat: Low  
 Cost: Medium €€



**Almonds**  
 20 whole almonds = 5g protein  
 Added benefit: Zinc, Magnesium, Good Fats, Fibre  
 Calories: High  
 Saturated fat: Low  
 Cost: Medium €€




**Peanut Butter**  
 2 tablespoons peanut butter = 6g protein  
 Added benefit: Magnesium, Good Fats, Fibre  
 Calories: High  
 Saturated fat: Low  
 Cost: Low €




**Baked Beans**  
 200g Can/snap pot of baked beans = 9.5g protein  
 Added benefit: Fibre  
 Calories: Low  
 Saturated fat: Llow  
 Cost: Low €



**Lentils**  
 100g boiled lentils = 12g protein  
 Added benefit: Fibre, B Vitamins, Iron, Magnesium, Zinc  
 Calories: Low  
 Saturated fat: Low  
 Cost: Low €



**Tofu**  
 100g baked tofu = 16g protein  
 Added benefit: Iron, Calcium, Magnesium  
 Calories: Low  
 Saturated fat: Low  
 Cost: Low €



**Protein Milk**  
 Protein milk drink 250ml = 27g protein  
 Added benefit: Calcium, Vitamin D, B12  
 Calories: Low  
 Saturated fat: Low  
 Cost: Low €