

whole wheat tortilla nutrition

whole wheat tortilla nutrition is an important consideration for those seeking healthier alternatives to traditional flour tortillas. Whole wheat tortillas are made from whole grain wheat flour, which retains all parts of the grain, providing a richer nutrient profile compared to refined flour options. This article explores the comprehensive nutritional value of whole wheat tortillas, including their macronutrient content, vitamins, minerals, fiber, and potential health benefits. Additionally, it discusses how whole wheat tortillas can fit into various dietary plans and the impact they may have on overall wellness. Understanding the nutritional aspects of whole wheat tortillas can help consumers make informed choices for a balanced diet. The following sections will examine the detailed nutritional components, health advantages, and practical applications of whole wheat tortillas.

- Nutritional Composition of Whole Wheat Tortillas
- Health Benefits of Whole Wheat Tortilla Nutrition
- Comparison Between Whole Wheat and Refined Flour Tortillas
- Incorporating Whole Wheat Tortillas into a Balanced Diet

Nutritional Composition of Whole Wheat Tortillas

The nutritional composition of whole wheat tortillas is a key factor in their popularity as a healthier wrap or bread alternative. Whole wheat tortillas contain a balanced mix of macronutrients, including carbohydrates, proteins, and fats, alongside significant micronutrients and dietary fiber. These elements contribute to their overall nutritional value and influence their effect on health.

Macronutrient Profile

Whole wheat tortillas primarily provide energy through carbohydrates, which are essential for bodily functions. They typically contain moderate amounts of protein and small quantities of fat, mostly unsaturated. The complex carbohydrates in whole wheat tortillas digest more slowly than those in refined products, which helps maintain steady blood sugar levels.

Dietary Fiber Content

One of the standout features of whole wheat tortillas is their high dietary fiber content. Since they are made from whole grains, they retain the bran and germ, both rich in fiber. Dietary fiber plays a vital role in digestive

health, promoting regular bowel movements and helping to prevent constipation. It also contributes to satiety, aiding in weight management.

Vitamins and Minerals

Whole wheat tortillas are a good source of essential vitamins and minerals, including B vitamins such as niacin, thiamine, and riboflavin, which are important for energy metabolism. They also contain minerals like iron, magnesium, phosphorus, and zinc, which support various bodily functions ranging from oxygen transport to bone health.

Caloric Content

The caloric content of whole wheat tortillas is generally moderate, making them suitable for calorie-conscious diets. A typical medium-sized whole wheat tortilla contains approximately 100 to 150 calories, depending on the brand and recipe. This caloric value supports energy needs without excessive intake.

Health Benefits of Whole Wheat Tortilla Nutrition

Consuming whole wheat tortillas offers several health benefits due to their rich nutrient profile, particularly the inclusion of whole grains and fiber. These benefits span cardiovascular health, digestive wellness, glycemic control, and weight management.

Heart Health Support

Whole wheat tortillas contain nutrients that help promote cardiovascular health. The fiber content aids in reducing LDL cholesterol levels, which is a risk factor for heart disease. Additionally, minerals such as magnesium and potassium in whole wheat tortillas contribute to maintaining healthy blood pressure levels.

Blood Sugar Regulation

Due to their complex carbohydrate and fiber content, whole wheat tortillas have a lower glycemic index compared to white flour tortillas. This means they cause a slower, more gradual rise in blood glucose, which is beneficial for individuals managing diabetes or insulin resistance.

Digestive Health Improvement

The fiber in whole wheat tortillas supports a healthy digestive system by promoting bowel regularity and feeding beneficial gut bacteria. This can reduce the risk of digestive disorders such as diverticulitis and hemorrhoids.

Weight Management Benefits

Whole wheat tortillas can aid in weight management by enhancing feelings of fullness and reducing overall calorie intake. The fiber and protein components work synergistically to prolong satiety, potentially decreasing the likelihood of overeating.

Comparison Between Whole Wheat and Refined Flour Tortillas

Understanding the nutritional differences between whole wheat and refined flour tortillas is essential for making healthier dietary choices. While both types serve similar culinary purposes, their nutrient profiles and health impacts differ significantly.

Difference in Fiber Content

Whole wheat tortillas contain significantly more dietary fiber than refined flour tortillas because they include the entire grain kernel. In contrast, refined flour tortillas lack the bran and germ, resulting in reduced fiber content and fewer nutrients overall.

Variations in Vitamin and Mineral Levels

Whole wheat tortillas provide more vitamins and minerals compared to their refined counterparts. The refining process removes many nutrients, so refined flour tortillas often have lower levels of iron, magnesium, and B vitamins unless they are fortified.

Impact on Blood Sugar

The glycemic response to whole wheat tortillas is generally lower than that of refined flour tortillas. This makes whole wheat options more favorable for blood sugar control and metabolic health.

Calorie and Fat Comparison

Calorie content between whole wheat and refined tortillas can be similar, but whole wheat tortillas tend to have a better nutrient-to-calorie ratio. Fat content varies depending on recipe and brand but is usually minimal in both types.

Incorporating Whole Wheat Tortillas into a Balanced Diet

Integrating whole wheat tortillas into daily meal plans can contribute to improved nutrition without sacrificing flavor or convenience. They are

versatile and can complement a range of dietary patterns.

Meal Ideas and Uses

Whole wheat tortillas can be used for wraps, burritos, quesadillas, and even as a base for pizzas. Their robust texture and flavor make them suitable for both savory and sweet fillings.

Tips for Selecting Quality Whole Wheat Tortillas

When purchasing whole wheat tortillas, it is important to check the ingredient list to ensure they contain 100% whole wheat flour and minimal additives or preservatives. Choosing options with no added sugars and lower sodium content enhances their nutritional benefit.

Balancing Portion Sizes

While whole wheat tortillas are nutritious, portion control remains important. Pairing them with a variety of vegetables, lean proteins, and healthy fats can create balanced meals that support overall health goals.

- Choose whole wheat tortillas with minimal processing
- Incorporate fresh vegetables for added fiber and vitamins
- Combine with lean proteins like chicken, beans, or tofu
- Limit high-fat or high-sodium fillings
- Use as a substitute for bread or white flour tortillas

Frequently Asked Questions

What are the main nutrients found in a whole wheat tortilla?

A whole wheat tortilla typically contains carbohydrates, dietary fiber, protein, small amounts of fat, and essential vitamins and minerals such as iron, magnesium, and B vitamins.

How many calories are in a typical whole wheat tortilla?

A typical medium-sized whole wheat tortilla contains around 120 to 150 calories, but this can vary depending on the brand and size.

Is a whole wheat tortilla a good source of fiber?

Yes, whole wheat tortillas are a good source of dietary fiber, usually providing about 3 to 5 grams of fiber per tortilla, which helps with digestion and maintaining healthy blood sugar levels.

How does the protein content of whole wheat tortillas compare to flour tortillas?

Whole wheat tortillas generally have slightly more protein than white flour tortillas, typically around 4 to 6 grams per tortilla due to the presence of the whole grain.

Are whole wheat tortillas suitable for people on a low-carb diet?

Whole wheat tortillas contain carbohydrates, usually around 20 to 25 grams per tortilla, so they might not be ideal for very low-carb diets, but they are a healthier carbohydrate option compared to refined flour tortillas.

Do whole wheat tortillas contain gluten?

Yes, whole wheat tortillas contain gluten because they are made from whole wheat flour, which naturally contains gluten. They are not suitable for people with celiac disease or gluten sensitivity.

Can whole wheat tortillas help with weight management?

Whole wheat tortillas can support weight management as part of a balanced diet because they provide fiber and protein, which can promote satiety and help control appetite compared to refined flour tortillas.

Additional Resources

1. Whole Wheat Tortillas: A Nutritional Powerhouse

This book delves into the rich nutritional profile of whole wheat tortillas, highlighting their benefits compared to refined flour alternatives. It explores essential vitamins, minerals, and fiber content that support digestive health. Readers will find practical tips on incorporating whole wheat tortillas into a balanced diet for improved wellness.

2. The Science of Whole Wheat Tortillas and Health

Focusing on the scientific aspects, this book examines how whole wheat tortillas impact metabolism, blood sugar levels, and heart health. It presents research findings on the glycemic index of whole wheat products and their role in disease prevention. The author also discusses the importance of

whole grains in daily nutrition.

3. Whole Wheat Tortillas: Recipes and Nutritional Insights

Combining delicious recipes with nutritional guidance, this book offers readers a way to enjoy whole wheat tortillas while maximizing health benefits. Each recipe includes detailed nutritional information and tips for pairing with nutrient-dense ingredients. It's perfect for those looking to eat healthily without sacrificing flavor.

4. Fiber and Whole Wheat Tortillas: Unlocking Digestive Health

This book focuses on the high fiber content of whole wheat tortillas and its positive effects on digestion and gut health. It explains how fiber helps regulate bowel movements, control weight, and reduce the risk of chronic diseases. The author provides strategies to increase fiber intake through everyday meals.

5. The Role of Whole Wheat Tortillas in Weight Management

Addressing weight control, this book discusses how whole wheat tortillas can be a satisfying, low-calorie alternative to refined breads and wraps. It covers the impact of complex carbohydrates and fiber on satiety and energy levels. The book also includes meal plans that emphasize whole wheat tortilla consumption for weight loss.

6. Whole Wheat Tortillas for Heart Health

This book highlights the heart-healthy nutrients found in whole wheat tortillas, such as antioxidants, vitamins, and minerals. It reviews studies showing the reduction of cholesterol and blood pressure through whole grain intake. Readers will learn how to use whole wheat tortillas to support cardiovascular wellness.

7. Gluten and Whole Wheat Tortillas: What You Need to Know

Ideal for those concerned about gluten, this book explains the presence of gluten in whole wheat tortillas and its implications for celiac disease and gluten sensitivity. It offers alternatives and modifications for those needing gluten-free options while still seeking nutritional benefits. The book balances scientific facts with practical dietary advice.

8. Whole Wheat Tortillas: A Guide to Nutrient Density

This guide focuses on the concept of nutrient density and how whole wheat tortillas fit into this model. It compares nutrient values of various grain products and emphasizes the importance of choosing whole grains for optimal health. The book provides tips on reading labels and selecting the best whole wheat tortillas.

9. From Grain to Table: The Nutritional Journey of Whole Wheat Tortillas

Tracing the process from wheat cultivation to tortilla production, this book examines how processing affects nutritional quality. It discusses factors such as milling, additives, and cooking methods that influence the final product. The book encourages mindful consumption by understanding the entire nutritional journey of whole wheat tortillas.

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whole wheat tortilla nutrition: Culinary Nutrition Jacqueline B. Marcus, 2013-04-15 Culinary Nutrition: The Science and Practice of Healthy Cooking is the first textbook specifically written to bridge the relationship between food science, nutrition and culinology as well as consumer choices for diet, health and enjoyment. The book uses a comprehensive format with real-life applications, recipes and color photographs of finished dishes to emphasize the necessity of sustainably deliverable, health-beneficial and taste-desirable products. With pedagogical elements to enhance and reinforce learning opportunities, this book explores what foods involve the optimum nutritional value for dietary needs, including specific dietary requirements and how foods are produced. It also considers alternative production methods, along with the impact of preparation on both the nutritional value of a food and its consumer acceptability. Other discussions focus on the basics of proteins, carbohydrates, and lipids, issues of diet and disease such as weight management, and food production and preparation. Laboratory-type, in-class activities are presented using limited materials and applications of complex concepts in real-life situations. This book will be a valuable resource for undergraduate students in culinary nutrition, nutrition science, food science and nutrition, and culinary arts courses. It will also appeal to professional chefs and food scientists as well as research chefs in product development. - Gourmand World Cookbook Awards 2014: USA, Best Author or Chef for Professionals, Gourmand International - Global Food Industry Awards 2014: Special Mention in Communicating Science-Related Knowledge to Consumers Aimed at Improving their Lifestyle, International Union of Food Science and Technology (IUFoST) - Explores the connections among the technical sciences of nutrition, food science and the culinary arts as well as consumer choices for diet, health and enjoyment - Presents laboratory-type, in-class activities using limited materials and real-life applications of complex concepts - Includes photographs and recipes to enhance learning experience

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whole wheat tortilla nutrition: Road to Resolution: The Nutritional Guide (Color Edition) James Henley,

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Plant-Based Nutrition offers a comprehensive guide to adopting a plant-based diet for better health and weight management. It explores the core principles, distinguishing it from veganism and vegetarianism while emphasizing essential nutrients. The book highlights how plant-based eating can promote weight loss through fiber and lower calorie density. Did you know that plant-based diets can significantly reduce the risk of chronic diseases like heart disease and type 2 diabetes by reducing inflammation and improving blood sugar control? The book progresses logically, starting with fundamental concepts and historical context, then delving into meal planning and recipes. It addresses the sustainability of plant-based diets, offering solutions for long-term adherence and providing practical tools like meal plans and shopping lists. The emphasis is on creating a balanced dietary pattern, making it a valuable resource for those seeking a healthy lifestyle and healthcare professionals.

whole wheat tortilla nutrition: Dana Carpender's Every Calorie Counts Cookbook Dana Carpender, 2006-04-06 Dieters everywhere are realizing that weight loss is a simple equation: You have to burn more calories than you take in. Pretty simple, right? You just eat fewer calories. The problem is, most low-calorie cookbooks cut calories by cutting fat, which also means they cut nutrients and flavor! They also fill you up with unhealthy carbohydrates like sugar and white flour. No more! Dana Carpender comes to the rescue with 500 delicious and healthy low-calorie recipes that include healthy fats like olive oil and nuts and healthy carbs like brown rice and whole-wheat bread. It's the best of both worlds, and the healthiest diet imaginable, because every calorie counts in terms of nutrition. There are no empty calories from fillers with no nutritional value. These recipes are delicious and healthy and will help you lose weight for good.

whole wheat tortilla nutrition: Krause and Mahan's Food and the Nutrition Care Process E-Book Janice L Raymond, Kelly Morrow, 2020-05-03 - NEW! Food-Nutrient Delivery: Planning the Diet with Cultural Competency chapter provides international nutrition guidelines and resources to assist you with multicultural meal planning. - NEW! Clinical: Nutritional Genomics chapter features an author from the NIH's Human Genome Project and introduces you to the latest research about CRISPR and epigenetics. - NEW! MNT for Neurologic Disorders chapter features two new authors, including a speech therapist, and displays IDDSI guidelines and an appendix for dysphagia diets to help you carefully and consistently address the nutritional needs of these patients. - NEW! Clinical: Water, Electrolytes, and Acid-Base Balance and Clinical: Biochemical, Physical, and Functional Assessment chapters are updated with the most relevant and evidence-based complementary and integrative approaches to expand your expertise in these clinical nutritional areas. - NEW! MNT for Adverse Reactions to Food: Food Allergies and Intolerance chapter features completely revised guidelines and a new pathophysiology algorithm to ensure you are confident in your knowledge of how to prevent emergencies and what to do when emergencies do happen. - NEW! Coverage of intermittent fasting, health at every size, and health disparities focuses on the latest nutrition trends to ensure you are well-versed in these topics. - NEW! The Mediterranean Diet, Choline, and Biotin appendices display at-a-glance information to help you find quickly supplemental information. - NEW! Directions boxes and Focus On boxes, as well as useful websites, resources, and key terms at the end of each chapter, help you find information quickly and easily.

whole wheat tortilla nutrition: Tortillas: Wheat Flour and Corn Products LW Rooney, Sergio O. Serna-Saldivar, 2015-01-01 Corn and wheat are among the most important cereals worldwide, representing many of the calories and proteins consumed. Tortillas and tortilla-related products are among the fastest-growing segments of the food industry and represent a sizeable portion of those calories. Tortillas: Wheat Flour and Corn Products answers the food industry's need to meet the growing demand for high-quality tortillas and tortilla-based foods. This book will guide food scientists, product developers, and nutritionists through the fascinating science and technology behind the production of corn and wheat flour tortillas. This title is the most comprehensive English-language book of its kind. It fully describes the technology, nutritional value, and quality control measures of corn and wheat flour tortillas, tortilla chips, and related products. It

accomplishes this through 300 pages of quality text, complemented by easy-to-understand facts, figures, tables, and summaries that seamlessly guide users to an understanding of the fundamental underlying principles that optimize tortilla production and guide product development. Tortillas: Wheat Flour and Corn Products is ideal for academics and industry professionals, including food science and nutrition students; people working in the tortilla and snack food industries; industry staff interested in the quality control/assurance aspects of tortillas; and professionals interested in cereal processing and product development. Edited by the renowned food science educators in tortilla production, this book provides high-quality training at both the academic and corporate levels. A history of corn and wheat flour tortillas. Ideal physicochemical properties of corn kernels and wheat flours to optimize processing. Quality attributes of processed products and quality control/troubleshooting. Food safety and quality control, from the raw materials to intermediate and finished products. Various industrial setups and pilot plant techniques currently used to manufacture wheat flour tortillas. Ideal physical, chemical, and rheological properties of tortilla flours. Roles of leavening agents in tortilla quality. Functions of dough emulsifiers and reducing agents in textural shelf life and "process-ability. Effects and roles of preservatives and supplemented enzymes on shelf life. Common quality and consistency issues encountered by the flour tortilla industry, along with solutions and recommendations. Optimum properties of corn kernels for tortillas and nixtamalized snacks, such as parched fried corn, corn chips, and tortilla chips. Milling processes and quality control testing used to obtain lime-cooked dough, the backbone for the fabrication of table tortillas and corn and tortilla chips.

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It offers guidelines with a human, personal touch, using first-hand accounts to show how nutrition principles apply to patients in real-world practice. This edition includes new chapters on the effects of stress on nutrient metabolism and on nutrition for neurodegenerative disorders such as Alzheimer's and Parkinson's disease. Written by educators Michele Grodner, Sylvia Escott-Stump, and Suzie Dorner, this leading nutrition text promotes healthy diets and shows how nutrition may be used in treating and controlling diseases and disorders. Applying Content Knowledge and Critical Thinking/Clinical Applications case studies help you apply nutrition principles to real-world practice situations. Health Debate and Social Issue boxes explore controversial health issues and emphasize ethical, social, and community concerns, so that you can develop your own opinions. Cultural Considerations boxes highlight health issues and eating patterns related to specific ethnic groups to help you approach, interview, and assess patients from diverse populations. Teaching Tool boxes include strategies for providing nutrition counseling to patients. Personal Perspective boxes offer first-hand accounts of interactions with patients and their families, demonstrating the personal touch for which this book is known. Key terms and a glossary make it easy to learn key vocabulary and concepts. Website listings at the end of every chapter refer you to related sites for additional research and study. NEW! Nutrition for Neuro-Psychiatric Disorders chapter covers neurodegenerative disorders such as Alzheimer's and Parkinson's disease and psychiatric disorders such as depression and bipolar disorders. NEW! Nutrition in Metabolic Stress: Burns, Trauma, and Surgery chapter examines the effects of stress on nutrient metabolism and starvation along with severe stress due to surgery and trauma. NEW organization for the clinical chapters includes: 1) Disorder: background and implications, 2) Food and nutrition therapies, 3) Education: Teaching Tool boxes. UPDATED content reflects changes to Healthy People 2020 and the Dietary Guidelines for Americans 2010. UPDATED! The Nursing Approach box analyzes a realistic nutrition case study in terms of the nursing process, demonstrating practical ways nurses can use nutrition in practice and process.

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whole wheat tortilla nutrition: LL Cool J's Platinum 360 Diet and Lifestyle LL COOL J, Chris Palmer, Jim Stoppani, Dave Honig, 2010-04-27 Multi-platinum, Grammy award-winning rapper and best-selling author LL Cool J shares the secrets to his enviable physique and, perhaps even sexier, his hard-earned contentment and peace of mind. His high-energy, no-nonsense program includes a 30-day workout regimen designed to build lean, sexy muscles and a breakthrough diet plan that can help you shed up to 20 pounds in just 4 weeks—even with weekend cheat meals! But what truly elevates the LL Cool J's Platinum 360 Diet and Lifestyle is LL's practical, easy-to-follow advice for personal transformation. Through self-reflection and spiritual guidance, he'll show you how to develop your own internal strength, giving you the tools and wisdom to transform your life from the inside out. It's not just about how to get fit, but you can—and deserve to be—your best self.

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Sarah C. Couch, John P. Kirwan, 2018-08-03 This easy to use text provides practitioners and researchers with a global view of current and emerging issues concerned with successful pregnancy outcomes and approaches that have been successful or show promise in ensuring a successful pregnancy. The fully updated and revised second edition expands its scope with topics not covered in the first edition including pregnancy and military service; sleep disorders during pregnancy; the gut microbiome during pregnancy and the newborn; requirement for vitamin D in pregnancy; the environment—contaminants and pregnancy; preeclampsia and new approaches to treatment; health disparities for whites, blacks, and teen pregnancies; depression in pregnancy—role of yoga; safe food handling for successful pregnancy outcome; relationship of epigenetics and diet in pregnancy; caffeine during pregnancy; polycystic ovary syndrome; US Hispanics and preterm births; celiac disease and pregnancy; cannabis use during pregnancy. The second edition of Handbook of Nutrition and Pregnancy will be a valuable resource for clinicians and other healthcare professionals who treat and counsel women of child-bearing age and pregnant women.

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whole wheat tortilla nutrition: Serving Up MyPlate , 2012 This is a collection of classroom materials that helps elementary school teachers integrate nutrition education into math, science, English language arts, and health. Introduces the importance of eating from all five food groups using the MyPlate icon and a variety of hands-on activities. The MyPlate nutrition program replaces the MyPyramid food pyramid.

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Economos, Christina, Collins, Jessica, Irish Hauser, Sonya, Hennessy, Erin, 2014-07-03 This book is a great tool for helping teachers instill good eating and physical activity habits in their students. It comes with a web resource that offers activity and food cards, worksheets, and separate activity books for grades 1 to 3. The web resource also contains another complete book, After-School HEAT Club Curriculum, that offers activities for after-school programs that reinforce the print book's content.

whole | Weblio whole

Whole - **Weblio** a whole family - EDR a whole nation
 - EDR one whole year 1 - EDR one's whole self

■■■**integrated**■■■■■■■■■■ | **Weblio**■■■■ The whole procedure for out-going calls can be made simpler to implement if the LAN is a complete integrated system of devices rather than a collection of otherwise independent items

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whole number | Weblio whole number - Weblio

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whole picture | **Weblio** Don 't give you the whole picture.
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whole 完全地, 全部地, 整个地 - **Weblio** 完全地, 全部地, 整个地 whole, entirely, wholly, all, altogether, completely, totally

whole number 整数 | **Weblio** 整数 whole number - **Weblio** 整数

whole-body 全身的 | **Weblio** 全身的 whole-body 全身; 全身; 全身; 全身; 全身 - 486 全身

whole 完全地 | **Weblio** 完全地 whole 完全地, 全部地, 整个地

entire 全部的 | **Weblio** 全部的 entire 全部 entire 全部 entire 全部 i nta' iær 全部 全部 全部 全部 (全部) 1 全部 全部 = whole 全部

Whole 整个的 | **Weblio** a whole family 整个的家庭 - EDR 整个的 a whole nation 整个的民族 - EDR 整个的 one whole year 整个的一年 1 - EDR 整个的 one's whole self 一个人的整个的自己

Whole-wheat 全麦的 | **Weblio** 全麦的 Whole-wheat 全麦的 - (全麦的) 全麦的 **Weblio** 全麦的

integrated 整合的 | **Weblio** The whole procedure for out-going calls can be made simpler to implement if the LAN is a complete integrated system of devices rather than a collection of otherwise independent items

as a whole 作为一个整体 | **Weblio** a viewpoint of history that interprets a historical phenomenon [as a whole] 作为一个整体 作为一个整体 - EDR 作为一个整体

whole picture 全貌 | **Weblio** Don 't give you the whole picture. 全貌 全貌 全貌 全貌 - 全貌 全貌 全貌 全貌

whole 完全地, 全部地, 整个地 - **Weblio** 完全地, 全部地, 整个地 whole, entirely, wholly, all, altogether, completely, totally

whole number 整数 | **Weblio** 整数 whole number - **Weblio** 整数

whole-body 全身的 | **Weblio** 全身的 whole-body 全身; 全身; 全身; 全身; 全身 - 486 全身

whole 完全地 | **Weblio** 完全地 whole 完全地, 全部地, 整个地

entire 全部的 | **Weblio** 全部的 entire 全部 entire 全部 entire 全部 i nta' iær 全部 全部 全部 全部 (全部) 1 全部 全部 = whole 全部

Whole 整个的 | **Weblio** a whole family 整个的家庭 - EDR 整个的 a whole nation 整个的民族 - EDR 整个的 one whole year 整个的一年 1 - EDR 整个的 one's whole self 一个人的整个的自己

Whole-wheat 全麦的 | **Weblio** 全麦的 Whole-wheat 全麦的 - (全麦的) 全麦的 **Weblio** 全麦的

integrated 整合的 | **Weblio** The whole procedure for out-going calls can be made simpler to implement if the LAN is a complete integrated system of devices rather than a collection of otherwise independent items

as a whole 作为一个整体 | **Weblio** a viewpoint of history that interprets a historical phenomenon [as a whole] 作为一个整体 作为一个整体 - EDR 作为一个整体

whole picture 全貌 | **Weblio** Don 't give you the whole picture. 全貌 全貌 全貌 全貌 - 全貌 全貌 全貌 全貌

whole 完全地, 全部地, 整个地 - **Weblio** 完全地, 全部地, 整个地 whole, entirely, wholly, all, altogether, completely, totally

whole number 整数 | **Weblio** 整数 whole number - **Weblio** 整数

whole-body 全身的 | **Weblio** 全身的 whole-body 全身; 全身; 全身; 全身; 全身 - 486 全身

whole 完全地 | **Weblio** 完全地 whole 完全地, 全部地, 整个地

entire 全部的 | **Weblio** 全部的 entire 全部 entire 全部 entire 全部 i nta' iær 全部 全部 全部 全部 (全部) 1 全部 全部 = whole 全部

Whole 整个的 | **Weblio** a whole family 整个的家庭 - EDR 整个的 a whole nation 整个的民族 - EDR 整个的 one whole year 整个的一年 1 - EDR 整个的 one's whole self 一个人的整个的自己

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Weblio

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