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The state-of-the-art procedure center supporting several regional clinics.

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This diet is used in the treatment of diarrhea, ulcerative colitis, and other gastro-intestinal disturbances and during the post operative period following surgery on the lower bowel.

The diet provides foods that will reduce (not eliminate) the residue in the lower bowel. The diet contains from 2-3 gms. fiber. Indigestible carbohydrates are reduced by using tender cooked or pureed vegetables and ripe, canned or cooked fruits without seeds or skin. Whole cooked tender meats are used. Milk is limited to two cups a day including that used in cooking.

Approximate composition of low residue diet if suggested meal pattern is followed:				
Protein	Fat	CHO (Carbohydrates)	Calories	
89 gms.	62 gms.	279 gms.	2030	

This diet does not meet the recommended dietary allowances of the National Research Council in Magnesium, Thiamin, and Vitamin D.

SUGGESTED MEAL PATTERN				
Breakfast	Fruit or Juice	1⁄2 cup		
	Egg	1		
	Cereal	<sup>1</sup> / <sub>2</sub> cup		
	Bread	1 slice		
	Margarine	1 teaspoon	1 teaspoon	
	Jelly	1 Tablespoon		
	Bacon	2 strips		
	Beverage	1 cup		
Lunch and Dinner	Meat or Substitute	2-3 ounces		
	Potato or Substitute	<sup>1</sup> /2 cup		
	Vegetable	<sup>1</sup> /2 cup		
	Dessert	<sup>1</sup> /2 cup		
	Bread	1 slice		
	Margarine	1 teaspoon		
	Beverage	1 cup		

LOW RESIDUE DIET, FOODS ALLOWED / NOT ALLOWED				
Items	Foods Allowed	Foods Not Allowed		
Milk & Milk Products	Limit to 2 cups of milk a day (including that used in cooking). Cottage cheese, cream cheese, American cheese, farmer's cheese, mild cheddar cheese, swiss cheese.	All other cheese.		
Meat, Poultry, Fish & Alternatives	Tender Baked, broiled, roasted or stewed beef, chicken, fish, lamb, liver, pork, turkey, veal, shellfish, eggs.	Fried or fatty meats, fish, poultry, raw clams or oysters; highly seasoned foods, nuts.		
Vegetables	Vegetable juices, tender cooked asparagus tips, carrots, green or wax beans, beets, mushrooms, pumpkin, whipped winter squash, pureé of all vegetables.	Raw vegetables; all other cooked vegetables.		
Fruits	All fruit juices; avocado, ripe banana, orange and grapefruit sections without membrane, canned applesauce, peeled apricots, Royal Ann cherries, peaches, pears, baked apple without skin; all pureed fruits.	All others.		
Potatoes or Subsitutes	White potatoes that are baked (without skin), boiled, creamed, au gratin, escalloped (made with milk allowance), whipped; sweet potatoes, whipped; macaroni, noodles, white rice, plain spaghetti.	Fried potatoes, whole grain rice.		
Bread, Cereal & Flour	Enriched white, saltine, or soda cracers; plain rolls, muffins or biscuits, rusk; melba toast; zwie- back; cooked refined wheat, corn, or rice cereals; quick cooking oatmeal; prepared cereals made from corn, rice or oats.	Breads and crackers containing whole grains, bran or seeds; whole grain cereals, bran, shredded wheat.		
Fats	Butter, margarine, cooking fats; vegetable oils, crisp bacon; cream or half and half is limited to ¼ cup a day. Clear mild salad dressing.	All others.		
Soups	Broth, bouillon, cream soups made from milk allowance, vegetable soup made with allowed vegetables.	All others.		
Desserts	Plain cakes and cookies; allowed fruits; fruit whips; gelatin, plain puddings, ice cream, sherbet made from milk allowances; water ice.	All foods containing coconut, seeds, skins; pies.		
Sweets	Candy, honey, jelly, sugar, syrup, molasses.	Candies containing fruits, nuts or coconut, marmalade.		
Beverages	Coffee, tea, decaffeinated coffee, carbonated beverages.	None.		
Miscellaneous & Seasonings	White sauce, mild catsup, gravy, vinegar, smooth peanut butter, salt, pepper if tolerated, mild spices and herbs in moderation.	Chili sauce, horseradish, olives, pickles, relish, popcorn, potato chips, highly seasoned catsup, mustard, garlic.		