

Medical Nutrition Therapy Services

Limited Fiber

You may be asked to make short-term changes to your diet following recent intestinal surgery, diarrhea, or if you are at risk of developing an intestinal obstruction. These changes can help your body heal and reduce symptoms like nausea, gas, bloating, feelings of fullness, and abdominal cramping. Each person is different, and your medical team will work with you to determine how long to follow the diet. There is not one length of time that will work for each person.

What is a limited fiber diet?

A limited fiber diet is one that contains a decreased amount of dietary fiber. Fiber is the part of a plant the body does not digest, but it is still necessary for health. There are two types of fiber, insoluble and soluble. Insoluble fiber helps your food digest faster. Insoluble fiber is found in whole grains, nuts, seeds, berries and some vegetables. Soluble fiber absorbs fluid in your digestive track and thickens stool. Soluble fiber is found in cooked carrots, instant oatmeal, bananas, rice, and potatoes.

How do I follow the diet?

- Eat small, frequent meals. Try to eat every 2-4 hours instead of 3 large meals per day. Some people find 5 to 6 small meals per day works well.
- Add a protein source to each meal/snack. Choose lean protein foods including poultry, fish, eggs, tofu, whey protein powders and yogurt.
- Choose low fiber foods.
- Avoid gas-forming vegetables such as including broccoli, cauliflowers, cabbage, onions, and garlic, if you are experiencing flatulence.
- **Chew!** Digestion will be easier when food is well-chewed.
- **Report any changes in:** bowel symptoms, such as constipation, nausea/vomiting, or pain to your medical team.

Sample menu

Breakfast

1-2 scrambled eggs with cooked mushrooms
1 slice toast (<2 grams fiber/slice)
1 teaspoon butter
½ cup applesauce

OR

1 cup cooked oatmeal 1 teaspoon butter 1 banana 6 oz milk

Lunch

½ cup plain tuna salad (prepared with mayonnaise)
6 crackers (<2 grams fiber/serving and no seeds)
1/8 avocado, sliced
½ cup applesauce

OR

Chicken noodle soup with broth, chicken pieces, egg noodles 6 crackers (<2 grams fiber/ serving and no seeds)

Dinner

2-4 oz grilled, skinless
chicken
½ cup mashed potatoes,
without
skin
½ cup tender, cooked green
beans
1 teaspoon butter

OR

3-4 oz salmon ½ cup white rice 1 cup broccoli tips (steamed) Herbal tea

Food recommendations for home

Try these:	Limit/avoid these:
Protein	
 Well cooked, lean, tender fish, mean poultry, or tofu (broiled, steamed, poached or baked) Creamy peanut butter and other nubutters Eggs 	meat with casing (sausage, hot dogs)
Grains	
 Cream of Rice [®], Cream of Wheat [®], grits or instant oatmeal, Cheerios [®], cornflakes, Just Right [®], Puffed Wheat [®], Rice Krispies [®], Special K [®] Cereals or breads with less than 2 grams of fiber Plain bagel or dinner roll without seeds, English muffin, tortilla, white bread Pasta White rice Saltines or other low fiber crackers 	 with 3 grams fiber or more Whole or multigrain bread Bread with raisins, nuts, coconut or other dried fruit Whole grain pasta Whole grain crackers Brown rice Barley
Vegetables	
 Well-cooked green beans, broccolitips and asparagus Peeled and cooked carrots, beets and acorn squash Mushrooms and tomato sauce Most other well-cooked vegetable without seeds or skins 	 Cooked vegetables with large seeds like tomatoes, zucchini, or cucumber Corn

Fruit		
	Bananas Avocado Mango Papaya Ripe melon Cooked or canned fruit like applesauce, peaches, pears and other fruit without skin or seeds. Fruit should be packed in juice not syrup.	 All raw, fresh fruit except those recommended Dried fruit (raisins, prunes, apricots) Canned fruit with skins and/or seeds
Dairy		
•	Milk, yogurt, cottage cheese, other cheeses as tolerated	 Fruit-flavored yogurt with seeds or berries
Other		
• • •	Broths Strained soups Rice, almond, soy, or coconut milk Tea and coffee if approved by your dietitian.	 Foods or fluids with caffeine Alcohol Spicy foods

This education resource was intended to be given as a part of a nutrition consult by a Fred Hutchinson Cancer Center dietitian. Questions? Ask a Fred Hutch dietitian at <u>nutrition@seattlecca.org</u>.