Use:

The Renal Diet is for individuals with decreased or absent kidney function. The National Kidney Foundation's Clinical Guidelines reference defines chronic kidney disease (CKD) as either kidney damage or decreased kidney function (decreased glumerular filtration rate [GFR] for three or more months). These clinical guidelines also established five stages of CKD indicating the potential, progressive nature of kidney disease. The kidney is responsible for filtering out many by-products produced by foods consumed. These by-products are not harmful in small amounts but become toxic in large amounts. The Renal Diet assists with controlling the build-up of some of these by-products of digestion and is restricted in protein, sodium, potassium, phosphorus and sometimes fluid. The amount of the restricted nutrients will depend on the individual and treatment provided. Therefore, any medical nutrition therapy must be individualized. Due to the progressive nature of CKD, Renal Diet prescriptions often change and individual diet plans need to be reassessed and readjusted by the Registered Dietitian.

Nutritional Adequacy:

The Renal Diet potentially may not provide adequate amounts of protein, iron, calcium, thiamin, riboflavin, niacin, vitamin D, potassium and fiber based on the current Dietary Reference Intakes/Recommended Dietary Allowances/Adequate Intakes, Food and Nutrition Board, Institute of Medicine, National Academy of Science, 1998-2011 for individuals ages 31 years and older.

The Liberalized Renal Diet and Liberalized Renal CCHO (Consistent Carbohydrate) Diet potentially may not provide adequate amounts of calcium, vitamin D, potassium and fiber based on the current Dietary Reference Intakes/Recommended Dietary Allowances/Adequate Intakes, Food and Nutrition Board, Institute of Medicine, National Academy of Science, 1998-2011 for individuals ages 31 years and older.

General Principles & Guidelines:

- 1. The Renal Diet may be contraindicated in individuals with poor food intake and appropriateness should be reviewed by the Registered Dietitian.
- 2. Individualization of the Renal Diet is essential to assist with diet acceptance, to meet/honor an individual's nutritional needs and preferences and to achieve as near normal blood nutrient levels as possible for the specific stage of renal disease being treated.
- 3. It is suggested to include an appropriate renal vitamin supplement and possibly a calcium supplement.
- 4. Salt is not used at the table and salt packets are not added to the tray.

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- 5. Salt substitutes containing potassium chloride should not be used unless authorized by a physician. These types of salt substitutes will affect the amount of potassium consumed.
- 6. If an individual is on dialysis, it is suggested that the Registered Dietitian or other member of the interdisciplinary team periodically contact the dialysis dietitian for coordination of care as needed.
- 7. In health care communities, a Regular Diet alone or a Regular Diet with Renal Precautions may be appropriate for the majority of older adults with CKD (see Section 9: Renal Precautions).
- 8. The Registered Dietitian can provide further and more specific Renal Diet information and guidelines to those individuals who are interested and have expressed a desire for such information.
- 9. The Renal Diet is planned utilizing a Food Choice List. Foods with similar amounts of protein, sodium, potassium and phosphorus are grouped together to assist in planning diet patterns. The chart entitled: Renal Food Choice Lists with Highlighted Averages for Renal Diet Calculations, was used to calculate the renal patterns in this manual and is adapted from the American Dietetic Association's National Renal Diet Professional Guide. The complete National Renal Diet may be obtained from the American Dietetic Association.

Renal Food Choice Lists with Highlighted Averages for Renal Diet Calculations (range of values is listed below highlighted averages):

Food Group	Kcal	Protein	СНО	Sodium	Potassium	Phosphorous
		Grams	Grams	Milligrams	Milligrams	Milligrams
Meats	75	7		85	100	75
	50-100	6-8		20-150	50-150	50-100
Grains/Starches	125	2.5	15	75	55	40
	50-200	2-3		0-150	10-100	10-70
Vegetables:	55	2.5	5-15	25	85	40
Low Potassium					20-150	10-70
Vegetables:	55	2.5	5 – 15	25	200	40
Medium Potassium					150-250	10-70
Vegetables:	55	2.5	5-15	25	400	40
High Potassium					250-550	10-70
Fruits:	60	.5	15	5	85	11
Low Potassium		0-1		0-10	20-150	1-20
Fruits:	60	.5	15	5	200	11
Medium Potassium		0-1		0-10	150-250	1-20
Fruits:	60	.5	15	5	400	11
High Potassium		0-1		0-10	250-550	1-20
Milk (4 ounces)	75	4	6	85	200	150
	50-100			20-150	50-350	100-300
Liquid Non-Dairy	140	.5	12	40	80	30
Creamer (LNDC)						
4 ounces						
Fat Choices	45			55	10	5
High	125	.5	22	50	50	50
Calorie/Sweet	100-150	0-1		0-100	0-100	0-100
Choices						
Salt Choices				275	50	10
				250-300	0-100	0-20

Meat and Meat Substitute Choice List (High Quality Protein): One ounce of any of these supplies approximately: 7 grams protein (range 6 to 8), 75 calories (range 50 to 100), 85 mg sodium (range 20 to 150), 100 mg potassium (range 50 to 150), and 75 mg phosphorus (range 50 to 100). The following are weighed or measured in ounces and prepared without added salt.

Food Item	Туре
Beef	Chicken
	Lamb
	Liver (beef or chicken)
	Pork
	Turkey
	Veal
Fish	Bass
	Cod
	Haddock
	Halibut
	Perch
	Snapper
	Catfish
	Tuna (canned, low sodium)
Game Meat	Lean Duck
	Frog Legs
	Rabbit
	Quail
	Venison
	Cod
	Squirrel
Other Protein Sources	Peanut Butter
(Use sparingly due to higher sodium and/or	Cheese
phosphorus value per ounce)	Cottage Cheese
	Processed meats like ham and sausage

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Regular Starch/Grain Choice List: Any of the following supplies approximately 2.5 grams protein (range 2 to 3), 125 calories (range 50 to 200), 15 grams carbohydrate, 75 mg sodium (range 0 to 150), 55 mg potassium (range 10 to 100), and 40 grams phosphorus (range 10 to 70). Remember to not add salt during or after cooking to assist with sodium intake.

Food Item	Amount
Bread, Regular, White, Rye, French, Italian	1 slice
Hamburger Bun	1 small
Bagel	1/2 medium
Plain Muffin, Dinner Roll	1 medium
Melba Toast, Regular	5 slices
Saltines, Unsalted Tops	6 squares
Bread Crumbs	3 Tbsp
Cereals, Cooked, Unsalted	1/2 cup
Cereals, Dry, Lower Sodium	
Puffed Rice	1 cup
Puffed Wheat	1 cup
Sugar Smacks	1 cup
Cereals, Dry	r
Apple Jacks	1 cup
Fruit Loops	1 cup
Cheerios, Kix, Rice Krispies, Special K, Rice Chex, Cornflakes	3/4 cup
Sherbet (count as 4 ounces fluid)	1/2 cup
Graham Crackers	3 squares
Angel Food Cake, White Cake, White Cup Cakes	1 small serving
Pound Cake, Sponge Cake	1 small serving
Danish Pastry, Doughnut (no caramel or nuts)	1 small serving
Butter Cookies	5
Vanilla Wafers, Sugar Wafers	6
Sugar Cookies	2
Shortbread Cookies	4
Unsalted Popped Corn	3 cups
Unsalted Rice, Pasta	1/2 cup
Salt Free Pretzels	1/2 cup, or 3/4 oz
The following foods are high in sodium and/or phosphorus and are	1
to be limited to one choice per day:	
Biscuit, Muffin	1 small
Cornbread from mix	1 piece or 2 oz
Fruit Pie	1/8 pie
Oatmeal	1/2 cup
Pancakes, Waffles (4 inch diameter)	
Pretzels, Salted Sticks or Rings	10 sticks or 3/4 oz
RyKrisp	3
Sandwich Cookie	4
Whole Wheat Cereals, Bran Cereals	1/2 cup

Vegetable Choice List: Any of the following supplies approximately 2.5 gram protein (range 2 to 3), 55 calories (range 10 to 100), 5 to 10 grams carbohydrate, 25 mg sodium (range 0 to 50), varying amounts of potassium (low, medium, high), and 40 mg phosphorus (range 10 to 70). All serving sizes are 1/2 cup, unless otherwise listed.

Low Potassium 85 mg (range 20 to 150)	Alfalfa Sprouts (1 cup Bamboo Shoots (canned) Beans, Green or Wax Bean Sprouts Cabbage (raw) Chinese Cabbage (raw) Chard (raw) Cucumber (peeled) Endive Escarole Lettuce, all varieties (1 cup) Pepper, Green, Sweet Water Chestnuts (canned) Watercress
Medium Potassium 200 mg (range 150 to 250)	Artichoke Broccoli Cabbage (cooked) Carrots, Raw (1 small) Cauliflower Celery, Ray (1 stalk) Collards Corn (or 1/2 ear) Eggplant Kale Mushrooms (canned, or fresh raw) Mustard Greens Onions Peas, Green Radishes Sauerkraut Snow Peas Spinach, Raw Squash, Summer Turnip Greens Turnips

Vegetable Choice List (continued):

High Potassium 400 mg (range 250 to 550)	Asparagus (5 spears)
	Avocado (1/4 whole)
	Beets
	Brussels Sprouts
	Celery (cooked)
	Kohlrabi
	Mushrooms (fresh cooked)
	Okra
	Parsnips
	Pepper, Chili
	Potato (boiled or mashed)
	Pumpkin
	Rutabagas

Fruit Choice List: Any of the following supplies approximately .5 grams protein, 60 calories, 15 grams carbohydrate, 5 mg sodium (range 0 to 10), varying amounts of potassium (low, medium, high) and 11 mg phosphorus (range 1 to 20). All serving sizes are 1/2 cup, unless otherwise listed.

Low Potassium 85 mg (range 20 to 150)	Applesauce
	Blueberries
	Cranberries (1 cup)
	Cranberry Juice Cocktail (1 cup)
	Grape Juice
	Lemon (1/2)
	Papaya Nectar
	Peach Nectar
	Pears (canned)
	Pear Nectar
	Plums (canned or fresh) (1 medium)

Fruit Choice List (continued):

Medium Potassium 200 mg (range 150 to 250)	Apple (1 medium, 2-1/2 inch diameter) Apple Juice Apricot Nectar Blackberries Cherries (sour or sweet) Figs (dried, 1 fig) Fruit Cocktail Grapes (15 small) Grapefruit (1/2 small) Gooseberries Lemon Juice Mandarin Orange Slices Papaya (1/3 of 1 medium fruit) Peaches (canned) Peach (fresh) (1 medium, 2-1/2 inch diameter) Pear (fresh, 1 medium) Pineapple (canned or fresh) Raisins (2 Tbsp) Raspberries (sweetened, frozen) Strawberries Tangerine (2-1/2 inch diameter) Watermelon (1 cup)
High Potassium 400 mg (range 250 to 550)	Apricots (canned or 3 fresh) Apricots (dried) (1/3 cup) Banana (7 to 8 inches long) Cantaloupe (1/8 small) (1 cup pieces) Dates (1/4 cup) Honeydew Melon (1/8 small) (1 cup pieces) Kiwi Fruit (1 medium, raw) Nectarine (1 medium, 2 1/2 inch diameter) Orange Juice Orange (1 medium, 7/8 inch diameter) Prune Juice Prunes (6 dried or 7 canned) Prunes (1/2 cup stewed)

Milk Choice List: Any of the following supplies approximately 4 grams protein, 75 calories (range 50 to 100), 6 grams carbohydrate, 85 mg sodium (range 20 to 150), 200 mg potassium (range 50 to 350), and 150 mg phosphorus (range 100 to 300). Each of the following equals one serving.

Food Item	Amount
*Milk, (Whole, Skim, 2%), Buttermilk, Chocolate Flavored Milk, Evaporated *Half and Half, or Cream *Ice Cream Sour Cream Yogurt, Plain or Fruit Flavored Cream Cheese	1/2 cup 1/4 cup 1/2 cup 1/2 cup 4 Tbsp 1/2 cup 4 Tbsp
*Liquid Non-dairy milk substitute supplies .5 gram protein, 140 calories, 12 gram carbohydrate, 12 gram fat, 40 mg sodium, 80 mg potassium, and 30 mg phosphorus.	1/2 cup

Items to Avoid: Pudding, milk shakes, malted milk and instant breakfast.

Oils/Fats Choice List: Any of the following supplies approximately 45 calories, 55 mg sodium, 10 mg potassium and 5 mg phosphorous.

Food Item	Amount
Margarine or Butter	1 tsp
Oil or Shortening	1 tsp
Mayonnaise	1 tsp
Salad Dressing	2 tsp
Unsalted Gravy (homemade)	1 Tbsp
Powdered Coffee Whitener (non-dairy)	1 Tbsp

Note: Extra servings from the Oils/Fats Group can help increase calories when intake is inadequate to maintain weight.

^{*}Remember to count as fluids.

High Calorie Choice List: Any of following foods can help satisfy hunger. They may be included each day to provide calories without adding significant protein, sodium, potassium or phosphorus. Each serving listed provides approximately .5 grams of protein (range 0 to 1), 125 calories (range 100 to 150), 50 mg sodium (range 1 to 100), 50 mg potassium (range 0 to 100), and 50 mg phosphorus (range 0 to 100).

Food Item	Amount
Sweets/Candies (if an individual has diabetes, check with your Registered Dietitian): Gum Drops *Hard Candy (unfilled) *Jelly Beans *Lemon Drops *Life Savers	8 small 4 pieces 15 pieces 13 pieces 13 pieces
*Marshmallows	5 large
*Sugar Mints	14 pieces
Other:	
Corn Syrup (maple flavored	2 Tbsp
Cranberry Sauce	1/4 cup
Sugar (white)	2 Tbsp
Honey	2 Tbsp
Jam or Jelly	2 Tbsp
Syrup	2 Tbsp

Items to Avoid: Candies with chocolate, nuts, licorice and cocoa.

^{*}Use with caution in individuals with dementia or diminished swallowing capabilities.

Beverages Choice List: Anything that is fluid or melts at room temperature must be counted as a fluid. (See Section 9: Diets for Renal Fluid Restrictions).

Beverage	Amount
Beverages List	
Water	
Ice	1 ice cube = 10 cc
Coffee, Regular and Decaffeinated, and Tea	coffee cup = 6 oz = 180 cc
Herbal Tea, Fruit Juices (count as fruit)	
Sodas	1 can = 12 oz = 360 cc
(cola beverages are higher in phosphorus)	
Kool-Aid	
Lemonade, Limeade	
Hi C, Cherry or Grape	
Hawaiian Punch	
Cranberry Juice	
Cranapple Juice	
Others	
Ice cream, Frozen Yogurt	1/2 cup = 100 cc
Gelatin,	1/2 cup = 110 cc
Sherbet	1/2 cup = 120 cc
Soup, Bouillon, Broth	6 oz = 180 cc
Fluid Measuring Guide	
One Quart	= 960 cc = 32 oz
One-Half Quart	= 480 cc = 16 oz
One Cup	= 240 cc = 8 oz
One-Half Cup	= 120 cc = 4 oz
One-Quarter Cup	= 60 cc = 2 oz
Two Tablespoons	= 30 cc = 1 oz

Salt Choice List: Any of the follow items equal one salt serving. Each serving contains approximately 275 mg of sodium (range 250 to 300), 50 mg potassium (range 0 to 100) and 10 mg phosphorus (range 1 to 20).

Food Item	Serving Size
Salt	1/8 tsp
Seasoned Salts (onion, garlic, etc.)	1/8 tsp
Accept	1/4 tsp
Barbecue Sauce	2 Tbsp
Bouillon	1/3 cup
Catsup	1-1/2 Tbsp
Chili Sauce	1-1/2 Tbsp
Dill Pickle	1/6 large, or 1/2 oz
Mustard	4 tsp
Olives, Green	2 medium, or 1/3 oz
Olives, Black	3 large, or 1 oz
Soy Sauce	3/4 tsp

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Salt Choice List (continued)

Food Item	Serving Size
Light Soy Sauce	1 tsp
Steak Sauce	2-1/2 tsp
Sweet Pickle Relish	2-1/2 Tbsp
Taco Sauce	2 Tbsp
Tamari Sauce	3/4 tsp
Teriyaki Sauce	1-1/4 tsp
Worcestershire Sauce	1 Tbsp

Herbs and Spices Choice List: Herbs and spices can easily plan an extremely valuable role by helping to increase the palatability of foods that are nutritionally important. Seasoning blends (Mrs. Dash, Spice of Live, Mr. Pepper), can be used, or various spices mixed and placed in a shaker.

Use as Desired:	Allspice
	Basel Leaves
	Bay Leaves
	Caraway Seeds
	Cardamom Seeds
	Celery Seeds
	Cinnamon
	Cloves
	Coriander Seeds
	Cumin Seeds
	Dill Seeds
	Fennel Seeds
	Garlic Powder
	Ginger
	Mace
	Marjoram
	Mustard Powder
	Nutmeg
	Onion Powder
	Oregano
	Paprika
	Parsley Flakes
	Pepper, Black, Chili, Red, White
	Poppy Seeds
	Rosemary Leaves
	Sage
	Savory
	Sesame Seeds
	Tarragon
	Thyme
	Tumeric
	Vanilla Extract
	Vinegar

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Herbs and Spices Choice List (continued):

Herbs, Spices and Condiments to Avoid,	Accent
unless Counted as a Salt Choice.	Baking Powder
	Baking Soda
	Bouillon Cubes
	Catsup
	Celery Salt
	Chili Sauce
	Prepared Horseradish
	Prepared Mustard
	Onion Salt
	Salt
	Salt Substitutes (very high in potassium)
	Lite Salt
	Soy Sauce
	Worcestershire Sauce
	Meat Tenderizers