niagarahealth

Low Fat Diet

Why Do You Need a Low-Fat Diet?

If you have disease of the liver, pancreas, gallbladder or intestine, you may have symptoms such as diarrhea, gas and stomach pain. These symptoms may be improved by following a low-fat diet. This diet is also useful if you are not able to digest or use fat as you usually would.

General Guidelines

- Limit the fat you add to your food to 2 teaspoons per meal. This
 includes margarine, butter, cooking oils and mayonnaise. A
 serving is 1 teaspoon.
- Limit the meat you eat to 4-6 oz or less per day (3 oz is the size of a deck of cards). Trim visible fat before cooking.
- Try eating bread without any margarine or butter. You may use jam or jellies if you like.
- Have fruit as dessert more often.
- Add flavour to vegetables with lemon juice or spices instead of margarine.
- Choose low fat broth based vegetable soups or low fat cream soups.
- Choose tomato sauce for your pasta rather than cream sauce.
- Use leftover skinless chicken or roast beef instead of high-fat processed deli meats.
- Instead of using 3 whole eggs, make an omelet with one whole egg and 2 egg whites.
- Put fat-free sour cream on your baked potato instead of regular sour cream or butter.
- Avoid foods that are fried such as french fries, doughnuts, potato chips and other high-fat snack foods.

TYPE OF FOOD	FOODS RECOMMENDED	FOODS TO AVOID
MILK & MILK PRODUCTS	 Skim or 1 % milk Skim or 1% evaporated milk 1% buttermilk Low fat soy milk, rice milk, Low fat yogurt, frozen yogurt Low fat cottage cheese Low fat cheese products (20% or less MF in small amounts) 	 Whole/homo milk Whole evaporated milk Full fat yogurt Ice cream Full fat sour cream Milkshakes (regular) Whipped cream Coffee cream Full fat cottage cheese Regular cheese and cheese products
BREADS & CEREALS	 Breads Rolls English muffins Soda crackers Melba toast Low fat cookies Hot and cold cereal Rice (white or brown) Pasta Homemade low fat muffins Pancakes 	 Crackers (high fat) Cereals with nuts or coconut(granola) Doughnuts Egg noodles/pasta Ramen noodles Sweet biscuits Tea biscuits Waffles
MEAT & ALTERNATIVES	 Chicken without skin Fish, packed in water Fish Lean cuts of meat such as beef, veal, pork, lamb Eggs, whole (3-4/week) Egg whites Egg substitutes low fat deli meats Legumes or beans, canned with no added fat 	 Avoid all fried chicken/meat/fish products Bacon (side) Duck Fish , packed in oil Goose High fat meats with heavy marbling Legumes or beans packed with fat (such as pork & beans)

MEAT & ALTERNATIVES		 Organ meats (liver, kidney, tongue) Peanut or other nut butters Nuts and seeds Regular or medium ground meats Regular deli meats (such as bologna, salami) Sausages Spare ribs Wieners
FRUITS & VEGETABLES	 All fruits- fresh, frozen or canned All fruit juices All vegetable juices All vegetables prepared without fat (except for those on opposite list) 	 Avocado Coconut Olives Vegetables prepared with added fat (example-fried, roasted, scalloped or in pastry or sauce French fries (commercial or frozen)
SOUPS	 Bouillon Clear broth Consommé Broth based commercial soups, 2 g fat or less per serving(example: chicken noodle, tomato, vegetable) Homemade soup (made with milk and all fat removed) 	Cream soupsChunky soups

TYPE OF FOOD	FOODS RECOMMENDED	FOODS TO AVOID
FATS & OILS	 Limit added fat 2 teaspoons per meal Butter Margarine Mayonnaise Oil Peanut butter, nut butters (1 serving = 1 tbsp.) Cream Cheese Salad dressing Sour cream serving = 1 tbsp.) Fat free salad dressings Fat free sour cream Fat free cream cheese Fat free mayonnaise 	All other fats
DESSERTS	 Spray oils Angel food cake Fruit whip Gelatin desserts Sherbet Water ices Ice cream (made with skim milk) Puddings (made with skim milk) Meringues 	 Cakes Doughnuts Ice cream Muffins Pastries Pies
BEVERAGES	 Coffee/tea Fruit flavoured drinks Ovaltine Postum Soft drinks 	

SWEETS	CandiesSugar	 Candies made with added fat Chocolate Icing on cakes or cookies
OTHER	 Bakers cocoa Defatted gravies or sauces Herbs and spices Plain popcorn Pretzels 	 Coffee whitener Cheezies Corn chips Deep fried snack foods Potato chips Regular gravy and sauces

NOTES FROM YOUR	R DIETITI <i>A</i>	AN:	
Registered Dietitian:			

HOW ARE WE DOING?

You can provide feedback or suggestions for Niagara Health Clinical Nutrition services at:

www.niagarahealth.on.ca/en/clinical-nutrition

This handout adapted from the Dietitians of Canada Lowfat patient resource. Revised: April 2016

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