Transitional Diet Following Bowel Surgery

Do I need to follow a special diet after my bowel surgery?

- Most surgeries that involve the bowel do not require a special diet. Despite this, some people still feel uneasy about eating after surgery and are nervous that they may not tolerate regular foods.
- If you are feeling this way the following guidelines may help you transition back to your regular diet.
- Remember to return to your regular diet as soon as possible these recommendations are for short term use only (about 2-3 weeks after surgery)

General Guidelines

- Small frequent meals including softer foods may be easier to manage (see table)
- To prevent swallowing air which produces excess gas, avoid drinking through a straw and don't chew gum.
- Take small bites, chew your food well and avoid gulping fluids.
- Eat foods that are easy to swallow and digest. They usually consist of soft, moist foods such as soup, gelatin, puddings and yogurt.
- Avoid foods which may cause discomfort, for example:
 - small, rough particles such as skins, seeds, and foods which may cause gas and distention, including beans, broccoli, cabbage, cauliflower, corn, onions, lentils and peas
 - If you have difficulty eating enough food to maintain your weight try adding some high energy foods to your diet:
 - margarine or oil (add to soups, vegetables or rice)
 - sour cream (add to meat, fruits or vegetables)
 - peanut butter (add to milkshakes, yogurt, egg nog)
 - skim milk powder (added to puddings, soups, shakes, hot chocolate)
 - whipped cream (add to fruit, puddings & dessert)

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TYPE OF FOOD	FOODS TOLERATED WELL	NOT TOLERATED
MILK & MILK PRODUCTS	 milk evaporated milk buttermilk soy milk, rice milk, yogurt, frozen yogurt or ice cream cottage cheese soft cheese products shakes and smoothies 	 yogurts containing fruits with seeds or skins strong/aged cheeses cheese containing hot peppers frozen desserts with nuts, seeds or dried fruits
BREADS & CEREALS	 hot cereals dry cereals soaked in milk soft breads/rolls english muffins soda crackers/melba toast plain cookies rice pasta muffins pancakes/waffles 	 breads with nuts and seeds or dried fruit cereals with nuts, seeds or dried fruit barley high fat baked goods baked goods with nuts seeds or dried fruits whole grain products (if experiencing diarrhea)
FRUITS & VEGETABLES	 tender cooked vegetables baked potatoes (no skin) fruit and vegetable juices soft fresh fruits such as bananas and melon canned fruits cooked fruits soups and stews (made with acceptable vegetables) 	 raw vegetables/fruits with tough skins fruits/vegetables with seeds (such as berries, cucumbers, tomatoes) dried fruits high acid fruits and vegetables (such as oranges, orange juice, tomatoes and tomato juice or sauces) limit gas producing vegetables (such as broccoli, Brussels sprouts, cabbage, cauliflower, corn, eggplant

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TYPE OF FOOD	FOODS TOLERATED WELL	NOT TOLERATED
MEATS & ALTERNATES	 tender/lean cuts of chicken, beef, fish pork, turkey ground meats eggs creamy nut butters tofu 	 tough fibrous meats nuts and seeds chunky nut butters meats with casings (hot dogs, sausages) dried beans, peas, lentils fried meats fatty cuts of meat
FATS & OILS	 butter margarine mayonnaise Oil peanut butter, nut butters cream Cheese sour cream 	 highly seasoned salad dressings
BEVERAGES	 milk non-citrus juices nutritional supplements 	 chocolate drinks carbonated drinks citrus juice (orange) alcohol caffeine drinks
OTHER	 sugar honey jelly seedless jams 	 fried foods spicy foods crunchy chips popcorn coconut jams with seeds whole spices (i.e. peppercorns or cloves)

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NOTES FROM YOUR DIETITIAN:

Registered Dietitian:

905-378-4647 ext _____

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-Cleveland Clinic Foundation

-Oregon surgical Medical Center