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Indication

The <u>Low Fiber Diet</u> is often prescribed as a dietary treatment for Crohn's disease, ulcerative colitis, acute diverticular disease, colostomy or ileostomy, and before or after lower bowel surgery. It contains a minimum amount of fiber and connective tissue.

The <u>Low Residue Diet</u> is designed to avoid mechanical irritation of the gastrointestinal tract and reduce absorbable residue in the colon. It may be useful for stenosis of the small intestine, and with minor modifications, pre- and post-operatively in surgery of the colon and during radiation therapy of the pelvic area.

The Low Fiber Diet and Low Residue Diet names can be used interchangeably, they essentially have the same meaning.

Description

Foods included in the diet must be adjusted to meet the needs of each individual patient. A low fiber food is not necessarily low in residue. Foods can be listed in order of increasing residual output as follows: protein, fat, milk, digestible carbohydrate, and carbohydrate without digestible material. The total dietary fiber per day should not exceed 10 to 15 grams.

Nutrition Adequacy

The low fiber and the low residue diets meet the Dietary Reference Intakes (DRI) formost nutrients.

Food Group	Foods Recommended
Milk and Milk Products	Milk or lactose-free milk
	Buttermilk and kefir
	Yogurt, lactose-free yogurt, or soy yogurt without
	nuts, fruit, or granola or chocolate mix-ins
	Mild cheese
	Cottage cheese or lactose-free cottage cheese
	Soy milk, rice milk, or almond milk (these are
	lactose free)
	Sherbet
Meat and Other Protein Foods	Tender, well-cooked beef, pork, poultry, or fish
	Eggs, cooked until yolk is solid
	Smooth nut butters (such as peanut, soy, almond,
	or sunflower)
	Tofu
Grains	Refined white flour products—for
	example, enriched white bread without
	seeds; pancakes/waffles; and crackers made with
	refined white flour
	Cream of wheat
	Grits (fine ground)

	flour
Vegetables	Canned and well-cooked vegetables without seeds,
	skins, or hulls
	Mashed potatoes
	Vegetable juice
Fruit	Canned, soft, and well-cooked fruits without skins,
	seeds, or membranes
	Fruit juice without pulp
Fats and Oils	Butter
	Oils
	Cream
	Cream cheese
	Margarine
	Mayonnaise
Other	Broth and strained soups made from allowed foods
	Desserts (small portions) without whole grains,
	seeds, nuts, raisins, or coconut

Food Group	Foods Not Recommended
Milk and Milk Products	Milk and foods made with milk, if you are lactose
	intolerant
	Yogurt with added fruit, nuts, or granola or
	chocolate mix-ins
Meat and Other Protein Sources	Tough meat, meat with gristle, or fatty meats
	Fried meat, poultry, or fish
	Luncheon meats such as bologna and salami
	Sausage, bacon, or hot dogs
	Dried beans, peas, or lentils
	Sushi
	Nuts
	Chunky nut butters
Grains	Whole wheat bread
	Brown rice, quinoa, kasha, barley
	Whole wheat pasta
	Whole grain and high-fiber cereals, including
	oatmeal or whole oats
	Popcorn
Vegetables	Raw or undercooked vegetables
	Alfalfa or bean sprouts
	Cooked greens or spinach
	High-fiber vegetables such as peas and corn
	Gas-forming vegetables, including:
	• Beets
	Broccoli
	Rruccale enroute

	 Lima beans Mushrooms Okra Onions Parsnips Peppers Potato skins
Fruits	Raw fruit Berries Dried fruit Fruit juice with pulp Prune juice Fruit skin

References:

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- 5. University of Pittsburg Medical Center. *Low-Residue/Low-Fiber Diet*. 2003. www.upmc.com/HealthAtoZ/patienteducation/Documents/LowResLowFiber.pdf. Accessed 4/9/2009.