

Gastroparesis Diet Tips

In gastroparesis, there is slow emptying of the stomach. Symptoms that may occur from this slow emptying of food include bloating, nausea, vomiting and feeling full quickly.

There is little research in diet and gastroparesis and recommendations are made on experiences rather than studies. What works for one person may not work for another. The following diet modifications may improve symptoms by allowing the stomach to empty more easily.

Basic Diet Guidelines

- Eat small frequent meals (6-8 or more) per day.
 Larger amounts of food will empty more slowly. Smaller amounts of food may decrease bloating and symptoms. With smaller meals, more frequent meals are needed to meet nutritional needs.
- Eat a low fiber diet. Fiber delays stomach emptying and causes a feeling of fullness. Some fibrous foods and over-the-counter fiber supplements may bind together and cause blockages of the stomach (bezoars).
- Avoid solid foods high in fat. Fat can delay emptying of the stomach. High fat liquids such as milkshakes
 may be tolerated. If foods containing fat are tolerated, they do not need to be limited.
- Chew foods well, especially meats, and avoid foods that may not be easily chewed. Meats may be better tolerated if they are ground or blenderized.
- Eat nutritious foods before filling up on empty calories such as cakes, candies, pastries and sodas.
- Sip liquids throughout the meal, and sit upright during and for and hour or two following meals to help with emptying of the stomach.
- On days when symptoms are worse, consume liquids or thinned, blenderized and strained foods. Solid foods may be better tolerated earlier in the day with transition to more liquid calories later in the day.
- If you have diabetes, control your blood sugar. Consult your doctor if blood sugars are regularly above 200.

Food Suggestions for Gastroparesis

Food Recommended	Foods That May Cause Distress
Starches	Starches
Breads	
 Bagels (plain, egg) Biscuits Bread: Refined/white, French bread, Italian bread English muffin Flour tortilla Muffins made with allowed ingredients Pancakes, waffles Pita bread (white) Tortilla (flour) 	 Bread and bread products with whole grain flour, graham flour, bran, nuts, seeds, raw or dried fruits Cornbread Whole grain breads



Cereals

- Cooked wheat, corn or rice cereals: Cream of Wheat, Cream of Rice
- Refined ready-to-eat wheat and rice cereals: Cheerios, Corn Flakes, Fruit Loops, Kix, Puffed Wheat, Puffed Rice, Rice Krispies, Special K, Sugar Pops
- Grits
- Quick Oats (plain)

Grains/Potatoes

- Barley
- Bulgur
- Pasta (plain)
- Potatoes without skin: any kind, white, red, sweet, yams
- White Rice
- White Pasta

Crackers

- Animal crackers
- Arrowroot
- Breadsticks
- Matzoh
- Melba toast
- Oyster crackers
- Pretzels
- Saltines
- Soda crackers
- Zwieback

Bran cereals

- Cereals with seeds, nuts, coconut or dried fruit
- Granola
- Oatmeal
- Whole wheat or grain cereals
- Brown rice
- Potato skin*
- Wild rice

- Graham crackers
- Popcorn
- Whole grain crackers

Meats

Ground, pureed or well cooked

- Beef (tender lean cuts): Baby beef, chipped beef, flank steak, tenderloin, round, rump
- Fish, fresh or frozen (no breading)
- Lamb
- Pork (lean): Tenderloin, pork chops, lean
- Poultry: Chicken and turkey (no skin)
- Shellfish (no breading)
- Tuna
- Veal

Meats

- Breaded fish, meat and poultry
- High fat meat
- Fried meat, fish and poultry

Other Protein Foods

- Cottage cheese
- Mild cheeses
- Eggs/Egg substitute
- Peanut butter (smooth)
- Strained baby meats
- Tofu

Other Protein Foods

- Baked Beans
- Dried Beans
- Legumes*
- Lentils
- Soy beans



Vegetables	Vegetables
Cooked, blenderized/strained if needed	ŭ
Beets	
 Carrots 	Beans* (green, waxed)
 Mushrooms 	Brussels sprouts*
Pumpkin	Lettuce
Spinach	Peas (green)
Squash: acorn no seeds	Raw vegetables
Tomato juice, sauce, paste, pureed	Sauerkraut*
 Strained baby vegetables 	Winter squash
enames subj regetables	Vegetables with seeds
Fruit	Fruit
Canned or cooked, blenderized/strained if	
needed	
 Applesauce 	Apples*
Apricots	Berries*
Bananas (ripe)	Coconut*
Fruit cocktail	• Figs*
 Peaches (canned) 	Juices containing pulp
Pears (canned)	Oranges*
Pureed plums	Persimmons*
 Strained baby fruits (all) 	Prune juice
Strained fruit juices	,
Fat	
If tolerated	
 Butter/margarine 	Coconut*
 Cream cheese 	Nuts
Gravies (plain)	Seeds
 Mayonnaise 	
 Salad dressing 	
 Vegetable oils 	
Dairy	
If tolerated	
Buttermilk	
Custard	
Evaporated milk	
Frozen yogurt	
Milk—any type tolerate	
Milk powder	
 Pudding 	
Ice cream	
 Yogurt without fruit pieces 	



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Sweets Angel food cake Chocolate Gelatin Gum Gum Gum drops Hard candy Jams/jellies without seeds Marshmallows Popsicles Plain sherbet	Sweets Desserts containing nuts, seeds, coconut*, dried fruit Jams/jellies with seeds
Vanilla wafers Payerages	
 Carbonated beverages Coffee Crystal Light Pure Fitness Electrolyte enhanced water Gatorade, Gatorade G2 PowerAde, PowerAde Zero Propel Tea Vitamin Water 	
Seasonings/Gravies Cranberry sauce (smooth) Fat-free gravies Honey Jams/Jellies (without seeds) Ketchup Molly McButter, Butter Buds Mustard Olive Oil Spray Pepper Salt Soy sauce Spices Sugar Syrup Teriyaki sauce Vanilla and other extracts Vinegar	Seasonings/Gravies Coconut* Jams/jellies with seeds Nuts Popcorn Seeds

^{*}Foods that have been associated with bezoar formation. Avoid if you have been told you have a bezoar.