

**LIVING WITH** 

# **GASTROPARESIS**

## **DIET TIPS & GUIDANCE**

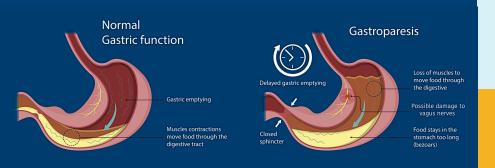
Gastroparesis is the slow or delayed emptying of the stomach where stomach muscles are not working well or at all leading food to stay in the stomach longer.

#### **CAUSES AND CONTRIBUTING FACTORS:**

- 1. Diabetes (due to nerve damage)
- 2. Viruses
- 3. Medications (narcotics, some diabetic medicastions)
- 4. Prior stomach or chest surgeries (from nerve damage)
- **5.** Neurologic conditions (Parkinson's, multiple sclerosis, prior stroke or brain injury)
- **6.** Thyroid disease, autoimmune disease, anorexia nervosa. bulimia
- Idiopathic (there are times when the cause is not known)

#### **SYMPTOMS**

- Nausea
- Vomiting
- Bloating
- Early satiety (feeling full quickly after only a small amount of food)
- Heartburn/indigestion
- Upper abdominal pain (often worse after eating)
- Poor appetite





### **TREATMENTS**

Medications called prokinetics are helpful but diet changes are a major part of treatment.

- If you have diabetes, keep your blood sugars under good control
- Exercise
- Avoid alcohol

#### **Diet changes:**

- Eat smaller, more frequent meals
- · Chew your food well
- Eat healthy or nutritious foods first
- Sit up while eating and for at least 1 hour finishing eating
- Minimize high fiber foods
- Avoid red meats, raw fruits, raw vegetables
- Avoid high fat foods, especially fried or greasy foods
- If symptoms are severe, you may need to go on a liquid or pureed/blenderized diet for a while

# If you are having trouble getting in enough calories:

- Drink high calorie drinks instead of water (fruit juice, sports drinks, whole milk)
- Add ice cream, sherbet or sorbet to nutritional supplements like Boost or Ensure
- Add instant breakfast, protein powders or dry milk powder to milk or juices

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GI Associates is here for you.

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CATEGORY	FOODS TO CONSUME	FOODS TO AVOID
Milk	Fat free or low-fat/reduced-dat versions of milk, yogurt, cottage cheese, pudding, cream cheese & sour cream	2% or whole milk, whipping cream, half & half, regular cheeses, regular yogurt and pudding, regular sour cream
Fruits	<ul> <li>Fruit juice</li> <li>Canned fruit without skins (applesauce, peached, pears, mandarin oranges)</li> <li>Seedless melons</li> <li>Ripe bananas</li> <li>Peeled cooked fruit</li> </ul>	<ul> <li>All raw or dried fruit</li> <li>Canned fruit with skins (apricots, cherries, plums, fruit cocktail, kiwi, coconut, figs, pineapple)</li> </ul>
Vegetables	<ul> <li>Cooked vegetables</li> <li>Vegetable juice</li> <li>Tomato sauce, juice, paste or puree</li> <li>Strained baby food vegetables</li> </ul>	<ul><li>All raw vegetables</li><li>cooked vegetables with skins</li></ul>
Meat	<ul> <li>Egg &amp; egg whites</li> <li>Reduced fat creamy peanut butter</li> <li>Poultry with skins removed</li> <li>Lean fish</li> <li>Lean beef</li> <li>Lean pork</li> <li>Pureed beans</li> </ul>	<ul> <li>Bacon, sausage, bologna, hotdogs, salami</li> <li>Organ meats</li> <li>Regular peanut butter</li> <li>Steaks, roasts, chops</li> <li>Dried beans</li> <li>Non-pureed beans (baked beans, kidney beans, etc.)</li> </ul>
Starches	<ul> <li>White bread</li> <li>Low fiber cereal (&lt;2gm per serving)</li> <li>Cream of wheat, grits</li> <li>White rice</li> <li>Noodles/pasta</li> <li>Pretzels</li> <li>Low fiber crackers</li> <li>Seedless breads, rolls or crackers</li> <li>Potatoes (no skin)</li> </ul>	<ul> <li>Oatmeal</li> <li>Whole grains</li> <li>Croissants</li> <li>Donuts</li> <li>High fiber cereals (bran, grape-nuts, shredded wheat)</li> <li>Granola</li> </ul>
Other	Jelly, seedless berry jam, honey, syrup, apple butter	Nuts, olives, pumpkins seeds, popcorn, chunky nut butters, marmalade, preserves