



Low Potassium and Low Phosphate Diet

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Potassium

What is potassium?

Potassium is a mineral that everyone has in their blood. It is represented by the chemical symbol K^{+} . It appears naturally in many foods and drinks. When your kidneys are not working properly this potassium cannot be filtered out properly in the urine, so potassium levels can build-up in the blood.

Is a high blood potassium level dangerous?

Yes. A high potassium level in the blood can cause irregular heart beat and increases your risk of having a heart attack. You could be admitted to hospital if your potassium level is high.

How can I control my blood potassium levels?

You need to follow a low potassium diet in order to keep your blood potassium at a safe level. Your Dietitian will discuss your diet with you and tell you which foods you should avoid or cut down on.

Can anything else affect my blood potassium levels other than my diet?

Yes. Other causes of high potassium levels could include: certain medications, bowel habits, blood transfusions, uncontrolled diabetes, how well you are dialysing if on dialysis and other blood results. This will be discussed with you if relevant.

Cooking Tips to Help Lower Your Potassium Intake

Potatoes (including sweet potatoes and yam) and vegetables all contain potassium. You cannot avoid potassium altogether, but boiling potatoes and vegetables helps to reduce the potassium content of these foods. Boiling allows the potassium to come out of the food and into the water. Make sure you then throw this water away.

- 1. Peel and cut potatoes into small pieces before cooking and boil in a large amount of water. Once cooked, throw the cooking water away. Do not use this water for making gravy, sauces or soups. You do not need to boil potatoes twice (double boiling), boiling once in a large amount of water is sufficient to lower the potassium content.
- 2. Microwave, pressure cookers, steamers or stir-frying should **not** be used for cooking potatoes and vegetables from raw, but can be used to reheat food that has already been boiled.
- 3. Partly boil potatoes for ten minutes before making chips or roast potatoes.
- 4. Only have potatoes at one meal a day. Rice, pasta, plain couscous and noodles are low in potassium and can eaten instead.
- 5. Avoid potato products that have not been boiled, e.g.
 - X Ready meals containing potato (unless advised otherwise by your Dietitian)
 - X Chip shop chips/oven chips/frozen roast potatoes
 - X Oven chips or roast potatoes that have not been pre-boiled first
 - X Jacket (baked) potatoes
 - X Potato croquettes
 - X Potato waffles
 - X Hash browns
 - X Potato crisps
 - X Potato bread

Fruit and Vegetables

All Fruit and vegetables contain potassium. It is important to eat fruit and vegetables as they provide a good source of vitamins, minerals and fibre to keep you healthy and to ensure you have regular bowel habits. We do not advise that you avoid eating fruit and vegetables just because they contain potassium as they are an important part of a healthy diet.

Certain fruit and vegetables contain more potassium than others. Some fruits should be avoided altogether as they are very high in potassium. The tables on the next 2 pages give you the portion sizes for fruit and vegetables which are allowed. It also tells you what fruit and vegetables to avoid altogether.

Lower potassium fruit and vegeta	ables are coded with	n a * so these can b	be eaten in larger
quantities.			

- X Star fruit should be avoided by people with kidney problems as it has been shown to cause neurological problems when eaten by people with a reduced kidney function.
- X Avoid all Nuts and Seeds as these are high in both potassium and phosphate

Fruit Portions - All fruit can be raw unless otherwise stated. If you eat tinned fruit, it is important to drain off the fruit juice as is this is high in potassium. Tinned fruit is often lower in potassium.

X Avoid X Bananas, sharon fruit, durian fruit, melon, papaya, avocado, figs, pure fruit juices, fruit smoothies, coconut, star fruit, guava, blackcurrants, redcurrants and dried fruit e.g. Raisins/ sultanas/ figs/ dried dates and dried apricots, molasses.

Fruits allowed	Portion size
Apples	1 medium or 3 tablespoons stewed apple
Apricots	1 medium fresh apricot (avoid dried apricot)
Blackberries*	20 berries
Blueberries*	2 handfuls – approximately 200g
Clementines/tangerines/mandarins/satsumas	2 fruits or ½ large tin
Cherries*	15 fresh or 1 large can of cherries
Cranberries*	20 Fresh berries stewed or 20 dried
Ciambernes	cranberries
Damson	1 fruit stewed
Fruit cocktail	1 small tin (drain off juice)
Grapefruit	½ fresh or ½ tin of grapefruit
Grapes*	15 grapes
Gooseberries	Stewed 140g or raw 75g (3/4 cup size)
Kiwi	1 small
Kumquats	5 fruits
Lemons/Limes	No restriction
Lychees*	6 fresh fruits or 1 large tin (drain off juice)
Mango	½ small
Nectarine	1 medium
Orange	1 medium
Passion fruit	4 small passion fruits
Peaches	1 medium
Pears	1 small or tinned 4 pear halves
Pineapple	1 slice of fresh pineapple or 4 tinned rings
Plums	2
Pomegranate	1 fresh
Prunes	3 tinned prunes (discard juice) avoid dried
Fiulies	prunes
Raspberries*	20 berries
Rhubarb	2 tablespoons of stewed or ½ tin rhubarb
Strawberries*	½ tin or 8 small strawberries

^{*}indicates lower potassium options

Vegetable portions – all vegetables should be boiled unless otherwise stated

X Avoid X Vegetable juices, bamboo shoots, roasted vegetables, Karela (bitter melon/gourd), seaweed (fresh/dried), Dried mushrooms, tomato puree, sundried tomatoes

Asparagus 3 spears Artichoke 1 boiled Aubergine, fried 6 thin slices Beetroot 4 slices pickled beetroot or 1 small boiled beetroot Beansprouts* Handful of raw or fried beansprouts Broccoli 2 small spears Brussel sprouts 5 small sprouts Butternut squash ¼ squash boiled Cabbage* 5 heaped tablespoons shredded Carrots* 2 medium size carrots boiled or 1 medium carrot raw Calliflower* 10 small florets Celeriac 2 tablespoons shredded Celery 2 sticks Coleslaw 2 heaped tablespoons Courgette 1 small courgette boiled (Avoid fried courgettes) Cucumber * 20 thin slices Corn on the cob/sweetcorn Coleslaw 2 tosp Curly Kale 3 tablespoons shredded Gherkins* 4 pickled whole gherkins (may be salty if in brine) Green beans/runner beans* Leeks 1 small stem boiled Lettuce (all types) Handful Marrow * 6 heaped tablespoons boiled Mushy peas 3 tablespoons tinned/frozen Olives, fresh or in jar Onions or Shallots 2 tablespoon fined Okra 6 fingers fried, 8 fingers if par boiled first Parsnips 1 tablespoons petit pois Pumpkin 3 tbsp mashed (boiled first) 2 tablespoons petit pois Pumpkin 3 tsp mashed (boiled first) 2 tablespoons petit pois
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Radish* 10 small radishes raw/cooked
Spinach 2 tablespoons boiled (avoid raw/steamed spinach)
Spring onion* 6 stems
Swede* 8 tablespoons
Turnip 2 tablespoons
Tomato 1 small tomato or 4 cherry tomatoes or 1/4 large tin of tomatoes
Mushrooms (fried) * 9 button mushrooms or 1 large Portobello mushroom
Waterchestnuts ½ small can
Watercress, fresh* 3 handfuls

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Phosphate

What is phosphate?

Phosphate is a mineral that is found in your food. Your body needs phosphate to keep your bones strong and healthy. It is represented by the chemical symbol PO₄. When the kidneys are not working properly they are unable to get rid of the excess phosphate out of your body via your urine.

Where is phosphate found?

Phosphate is found in lots of protein foods e.g. meat, fish, cheese, offal, milk and eggs. You will be advised on what high phosphate foods to avoid or limit.

What are the symptoms of a high phosphate?

Some people may experience some or all of these:

- Itchy skin
- Bone/joint pain
- Red eyes

Often, a high phosphate level causes no symptoms at all and the only way of checking is by looking at your monthly blood phosphate levels. Your Doctor, Nurse or Dietitian can inform you of your phosphate levels.

What happens if I have a high phosphate over time?

- Weakened bones A high phosphate level causes the bones to lose calcium. This
 makes the bones weak and brittle and increases the risk of bone breakages.
- Hardening of blood vessels This calcium released from the bones can then build up
 in the blood vessels. This causes hardening (calcification) of blood vessels which can
 lead to heart disease, circulation problems, and an increased risk of strokes or
 heart attacks.
- Hardened blood vessels may not be suitable for kidney transplant operations so it is very important to keep your phosphate levels controlled.

Phosphate allowances:

Dairy foods (milk, cheese, eggs) are a good source of protein which is important in order to keep you healthy on dialysis. Some dairy foods are high in phosphate, so must only be eaten in the quantities advised below.

Milk: ½ pint (280ml) of milk per day of full fat, semi skimmed or skimmed milk

Or

3/4 pint (430ml) of soya or rice milk can be taken as this is lower in potassium and phosphate

Eggs: per week

Hard Cheese: (e.g. Edam, Cheddar, Gouda, Emmental)oz /......(g) per week

Soft cheeses are lower in phosphate compared to the hard cheeses, so you may want to choose these instead.

Soft Cheese: (e.g. Cottage cheese, cream cheese, goats cheese, feta)oz/......(g) per week

items from the following list per week:

- 1 small pot of yoghurt/fromage frais
- 1 small bowl of custard
- 1 small bowl of rice pudding
- 2 scoops of plain ice cream

The below items are very high in phosphate and ideally should be avoided.

Offal (e.g. Liver, kidney, sweetbreads, heart) Sardines, Mackerel, Pilchards, Lobster, Crab

Alternatively, if you really like these foods, limit to a maximum of once a month. It is very important that you take your phosphate binders with these foods. Phosphate binders are discussed on the next page.

Phosphate binders

What are phosphate binders?

These are tablets that help lower phosphate levels. They bind with the phosphate in food when it is in your stomach. This prevents the phosphate from entering your blood stream, which helps to keep your blood phosphate levels within the normal range.

Phosphate binders only work if taken with foods containing phosphate. Phosphate binders **should** be taken with meals or snacks which include meat, fish, eggs, cheese, milk or pulses. Phosphate binders **do not** need to be taken with meals or snacks that do not contain protein, such as toast, jam or salad sandwiches, biscuits or fruit.

You should still aim to take the total number prescribed each day. Your Doctor or Dietitian can discuss how best to take your binders with you.

The table below shows some of the commonly used phosphate binders here at Aintree. You may be prescribed a binder which is not on the list below.

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Phosphate binder	How to take	
Calcichew,	Chew tablets and take immediately before a meal	
Adcal (calcium carbonate)		
Phosex (calcium acetate)	Swallow tablets immediately before a meal (do not	
	chew)	
Renagel (sevelamer	Swallow tablets immediately before or during a meal (do	
hydrochloride)	not chew)	
Renvela (sevalamer carbonate)	Swallow tablets immediately before or during a meal (do	
tablets	not chew)	
Renvela (sevalamer carbonate)	Mix 1 sachet with 60ml water/diluted squash and take	
powder	immediately before or during a meal	
Fosrenol (lanthanum carbonate)	Chew tablets and take either mid-meal or immediately	
	after a meal.	
Velphoro	Chew tablets and take either mid or end of the meal.	

Important points

- Remember to keep a supply of phosphate binders with you when eating away from home.
 A pill box is useful for carrying your binders. Your Dietitian may be able to supply you with one.
- Always take the dose you have been prescribed.
- Phosphate binders should always be taken with food unless advised otherwise by a Doctor.
- If you are on iron tablets, take these two hours apart from your phosphate binders as these can reduce the effectiveness of your iron tablets.
- If you are having difficulty taking your binders, please ask your Doctor, Dietitian, Pharmacist or nurse for an alternative. You may be able to use a tablet crusher if you have problems chewing or swallowing the binders. Please ask your Doctor, Dietitian or Pharmacist about this.

Foods to avoid and suitable alternatives

Please note if you have diabetes then not all of the foods in these groups will be suitable for you. Sugar free, diet or reduced sugar varieties are available for many of the foods and drinks outlined.

	Avoid	Suitable alternatives
Food Group	X	Suitable alternatives ✓
Cereals If you have diabetes, avoid sugary cereals	Ready Brek All Bran, Wheat bran, Branflakes, Sultana Bran Muesli, Raisin Split Cereals containing chocolate, cocoa, coconut, dried fruit or nuts. Cereal bars containing dried fruit/nuts/bran e.g. Alpen bars, cocopop bars, granola bars.	Porridge oats Weetabix, Shredded Wheat, Shreddies Cornflakes, Special K, Rice Krispies, Ricicles, Frosties, Crunchy nut cornflakes – small bowl Cereal bars without nuts/dried fruit e.g. Special K, Rice Crispie Squares, Nutrigrain, Yoghurt Breaks
Breads	Scones Pain au chocolate Bread containing a lot of seeds and nuts Potato bread Malt loaf	Limit Naan bread to ½ Naan a day Pancakes, croissants, crumpets pitta bread, rye bread, bagels, wheaten/soda bread, chapattis, tortilla wraps, white/brown/wholemeal/ granary bread, breadsticks, melba toast
Cakes and puddings	Malt bread, banana loaf, banoffee, chocolate cake and biscuits, fruit cake (e.g. Tea loaf, mince pies), date and walnut loaf, coconut cake, Eccles cake, fruit scones, egg custard, Chelsea buns, Bakewell tart, cakes made with large amounts of baking powder, e.g. scones, rock buns. Angel Delight, Bread and butter pudding, Oatcakes, Marzipan	Plain/jam sponge, Madeira, cherry cake, cream horn, doughnut, apple slice, Danish pastry, lemon meringue pie, meringue, plain biscuits, shortbread. Some chocolate coated biscuits are lower in potassium and phosphate, but must only be eaten in small quantities. E.g. Jaffa cakes, bourbons once or twice a week.
Other savoury foods	Poppadoms Tinned pasta in tomato sauce e.g. Ravoli, Spaghetti hoops Pot noodle, Potato crisps, Vegetable crisps, Twiglets, Oatcakes Nuts and seeds Vegetable pakora Biscuits containing nuts and/or chocolate Bombay Mix Twiglets Nut roast	Yorkshire puddings, Dumplings Pastry, Sago, tapioca, semolina, flours, Taco shells Pasta, Rice Plain couscous (no dried fruit) Plain fresh/dried noodles Unsalted rice cakes e.g. Snack a Jacks, Corn crisps (eg. Wotsits, Monster Munch, Doritos, Wheat Crunchies, Plain popcorn, Pretzels (unsalted), water biscuits, unsalted crackers, melba toast Limit Ryvita to 2 slices a day. (some of these foods are high in salt so limit these)

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	Cheeses: Processed cheeses, e.g. Primula, Dairylea, cheese strings, cheese slices	Spreads: Butter, margarine Creams: double cream, single
Dairy		cream, whipping cream, clotted cream, crème fraiche
- a,	Milks: Evaporated, condensed milk and dried milk powder. See phosphate allowances for more information	See phosphate allowances for details of amounts of dairy foods you can eat.
		Lamb, beef, pork, chicken, turkey, duck, venison.
	Pigeon, Game, e.g. goose, pheasant Veal White and black pudding	Limit ham to once or twice a week. Try to use less processed meats and choose off deli counter.
Meat and meat	Shish and Doner kebab meat	Processed meats are salty and can also be high in phosphate (some
products	Offal (liver, heart, sweetbreads, tripe, haggis) are high in phosphate.	preservatives contain phosphate). Some also contain potassium in the
products	If you eat these, limit to one item a	form of salt replacers, e.g. Potassium
	month.	chloride. It is best to use fresh meat
		off the bone or deli meat if possible.
	See phosphate food allowances	Limit was speed as esta a m
	for more information	Limit processed meats e.g. Luncheon meat, corned beef,
		tongue, spam, sausage rolls to 1-2 of these items a week.
Meat	No rootriction	Quorn/Soya mince, Tofu,
alternatives	No restriction.	vegeburgers
	Avoid:	Lower phosphate fish include:
	Anchovies, whitebait, Smoked 'yellow' fish and fish tinned	Cod, haddock, plaice, skate shrimps, crabsticks, whiting, calamari
	fish in brine.	Mussels and cockles are salty, so
	Paté, fish paste Fishcakes	limit to once a month only.
Fish	Fish roe and taramasalata	Medium phosphate fish (limit to 1-2 of the below items a week)
	High phosphate fish – limit to	Sole, tuna, trout, squid, fish fingers
	once a month only kippers, hoki, pilchards (sardines),	Jellied eel, halibut, salmon (fresh/tinned)
	crab, mackerel, herring	Turbot
	See phosphate food allowances for more information	See phosphate food allowances for more information

Beans, lentils, pulses are all high in They can be eaten at a meal only if Beans and potassium. They can be eaten at a you are not eating meat or fish at lentils (e.g. meal only if you are not eating that meal. Chickpeas, meat or fish at that meal. E.g. If baked beans, you are vegetarian beans and lentils are a good source of protein red lentils. refried beans) and can be eaten as part of your main meal. One cup of coffee per day Camp coffee (low in potassium, but high in sugar, so avoid if you have **Drinks** Cocoa diabetes) 1 small glass of cola a day (higher in Malted drinks, e.g. Horlicks, Choose Ovaltine and Bournvita phosphate than other fizzy drinks) reduced All types of tea (including fruit, Drinking chocolate, sugar/diet Milkshakes, Lassi, Complan, Buildpeppermint and herbal teas) drinks if you Up drinks Cordial and squash have diabetes Fresh fruit juices (except for Fizzy drinks soda, tonic, mineral or watching cranberry juice), Hi Juice cordial. water. your weight tomato/other vegetable juices Limit Ribena to 1-2 glasses or 1 Remember Soya/black bean drinks small carton a day your fluid Limit cranberry juice to 1 small 150ml allowance glass a day (count as 1 portion of fruit and veg) Alcohol Spirits, sherry, sparkling wine, e.g. Red wine, beer, bitter, lager, cider, Champagne, Cava, Lambrusco port, stout. (Remember some Government guidelines on Spirits tend to be lower in potassium. medicines do alcohol recommend: Wines, sherry and ale do still contain not mix with potassium, so only have these in alcohol. Ask Men: 3-4 units/day maximum 21 very small amounts. Your Dietitian your doctor or units per week with 2-3 alcohol free can discuss this with you. pharmacist if days a week, Women: 2-3 units/day you are not maximum 14 units per week with 2-Remember your fluid allowance sure. and alcohol guidelines. 3 alcohol free days a week. Do not drink alcohol if your You can find more information on Follow your doctor's advice on **Doctor has** alcohol as some medications can http: www.drinkaware.co.uk advised you interact with alcohol. not to.) Jam, honey, golden/maple syrup, Chocolate, toffee, black treacle, marmalade, lemon curd, sweets, e.g. Confectionary liquorice, fudge boiled sweets, mints, marshmallows, (if you have Marzipan, creamed coconut. chewing gum, Turkish Delight, fruit diabetes, avoid Nut brittle. Asian sweets containing pastilles, jellies, wine gums. cough these foods) condensed milk. sweets

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Sauces and miscellaneous	Salt substitutes, e.g. Losalt, Selora Bovril, Marmite, Oxo Pot Noodles Gravy mixes Packet soups Potash Coconut milk Satay sauce Soy sauce/fish sauce – high in salt, avoid/limit if possible Many processed foods can contain potassium chloride (KCI), read labels to check if this is the case and avoid. Your dietitian can help you with this.	Bottled sauces, e.g. tomato ketchup, BBQ sauce – use sparingly Garlic, Mayonnaise, salad cream – use sparingly Bisto Gravy Browning, Gravy powders – choose reduced salt varieties if possible Herbs, vinegar, spices, pepper (as long as they do not contain salt) Mustard, horseradish, chilli sauce, curry powder, mint sauce, apple sauce, cranberry sauce Homemade white sauce/parsley sauce, tomato sauce made from tinned tomatoes (1/4 tin is 1 portion of your fruit and vegetable allowance)
Spreads and Dips	Nutella/chocolate spreads Peanut butter Guacamole Paté Tahini paste Taramasalata Hummus Yeast extract (Marmite, Vegemite) Tomato puree	Limit below to 2-3 tablespoons: Tomato salsa Sour cream Crème Fraiche Mango chutney/other chutneys Lime pickle/other Indian pickles Tzatziki

Additional Information

We have a number of diet sheets available which may be relevant to you. These include:

- Renal Recipes
- Recipes for the Festive season
- Guide to eating well with a small appetite for those with kidney problems
- Meal Delivery Booklets (Oakhouse and Wiltshire Farm Foods) and list of suitable foods from these booklets
- Renal Nutrition Group Diet sheets: Low potassium diet sheets South Asian, Chinese, African and Caribbean foods and some translations available
- Renal inpatient renal menu information
- Weight management resources for those wanting to lose weight

Please ask your Dietitian if you would like any of the diet sheets above.

• **Additional information**: Star fruit should be avoided by people with kidney problems. This has been shown to cause neurological problems when eaten by people with a reduce kidney function.

Useful websites:

Kidney Patient Guide Dietary Information

http://www.kidneypatientguide.org.uk/site/diet.php

Edinburgh Renal Unit Dietary Information

http://www.edren.org/pages/edreninfo/diet-in-renal-disease.php

Lawrence Keogh's rediscovering foods and flavours recipes:

http://www.kidneyresearchuk.org/file/Cookbook.pdf

Information on alcohol and unit measurements:

www.drinkaware.co.uk

This diet sheet has been produced by Aintree Renal Dietitians and is based on information from the Renal Nutrition Group of the British Dietetic Association and Dietary Analysis Programmes.







If you require a special edition of this leaflet

This leaflet is available in large print, Braille, on audio tape or disk and in other languages on request. Please contact:

Tel No: 0151 529 2906

Email: interpretationandtranslation @aintree.nhs.uk

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