

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 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

Food Suggestions for Gastroparesis



DIGESTIVE HEALTH	
 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 Barloy 	 Bran cereals Cereals with seeds, nuts, coconut or dried fruit Granola Oatmeal Whole wheat or grain cereals
 Barley Bulgur Pasta (plain) Potatoes without skin: any kind, white, red, sweet, yams White Rice White Pasta 	 Brown rice Potato skin* Wild rice
 Animal crackers Arrowroot Breadsticks Matzoh Melba toast Oyster crackers Pretzels Saltines Soda crackers Zwieback 	 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 ham Poultry: Chicken and turkey (no skin) Shellfish (no breading) Tuna	 Meats Breaded fish, meat and poultry High fat meat Fried meat, fish and poultry
 Veal 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	veyelables
 Beets 	
Carrots	 Beans* (green, waxed)
 Mushrooms 	 Brussels sprouts*
 Pumpkin 	Lettuce
 Spinach 	 Peas (green)
•	 Raw vegetables
Squash: acorn no seeds Tomata juice, acuse, pasta, puread	 Naw vegetables Sauerkraut*
 Tomato juice, sauce, paste, pureed Strained baby vegetables 	Winter squash
• Strained baby vegetables	 Vegetables with seeds
Fruit	• Vegetables with seeds Fruit
Canned or cooked, blenderized/strained if	Truit
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 baby indis (all) 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	Sweets
Angel food cake	 Desserts containing nuts, seeds,
Chocolate	coconut*, dried fruit
Gelatin	 Jams/jellies with seeds
• Gum	
Gum drops	
Hard candy	
 Jams/jellies without seeds 	
Marshmallows	
Popsicles	
Plain sherbet	
Vanilla wafers	
Beverages	
Carbonated beverages	
Coffee	
 Crystal Light Pure Fitness 	
Electrolyte enhanced water	
Gatorade, Gatorade G2	
PowerAde, PowerAde Zero	
Propel	
• Tea	
Vitamin Water	
Seasonings/Gravies	Seasonings/Gravies
Cranberry sauce (smooth)	Coconut*
Fat-free gravies	 Jams/jellies with seeds
Honey	Nuts
 Jams/Jellies (without seeds) 	Popcorn
Ketchup	Seeds
 Molly McButter, Butter Buds 	
 Mustard 	
Olive Oil Spray	
 Pepper 	
• Salt	
 Soy sauce 	
 Soly sauce Spices 	
 Spices Sugar 	
•	
Syrup Toriucki couco	
Teriyaki sauce Vanilla and other extracts	
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 Vinegar *Foods that have been associated with bezoar formation 	stion Avoid if you have been told you have a barger

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