

Following a low potassium diet: a guide for young people

# Contents

1. Why do I need to lower my potassium intake?	Page 3
2. Steps to lower potassium intake	Page 3
3. Medications	Page 7
4. Food tables	Page 9

1. Why do I need to lower my potassium intake?



the body. We get the potassium our body needs from the food we eat. Our kidneys maintain the right balance of potassium by keeping in the potassium that we need for good health and getting rid of excess potassium in the urine. As your kidney function is impaired, the potassium levels in your blood will build up. This may cause your muscles, such as your heart, and your nervous system to not work properly.

Potassium is a very important mineral that occurs naturally in

2. Steps to lower potassium intake

Step 1.

# Limit the intake of high potassium foods and drinks with low nutritional value

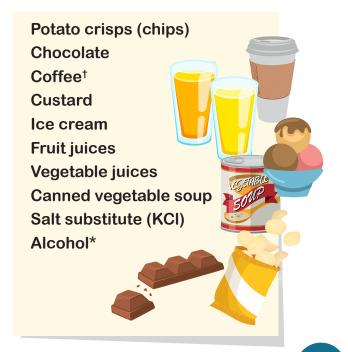
Many foods contain potassium. To make sure that you have a balanced diet which contains enough fiber, vitamins and minerals, it is important to look at the foods you are eating. Try not to have foods that are high in potassium and have a low nutritional value. These foods don't contribute to a healthy diet and should be avoided as much as possible.

# High nutritional value foods and drinks

# Milk and milk products Potatoes and other starchy roots and tubers Vegetables Pulses Dried fruit Cereals (grains) and cereal products Fruit and fruit products Meat Nuts Fresh homemade vegetable soup

# \*Alcohol can be a source of potassium. We advise against underage drinking. †Children under the age of 12 years should not have caffeine-containing drinks. Discuss this with your dietitian.

# Low nutritional value foods and drinks



# Use the table below to help you choose alternative lower potassium foods and drinks.

# High potassium **Alternative lower potassium** foods and drinks foods and drinks Pasta, rice, Potatoes (all types) couscous, noodles Plant-based milk drinks such as soy, rice, oat Cow's milk drinks, low protein milk substitutes Plain, honey coated or Breakfast cereals with sugar coated breakfast chocolate or dried fruit cereals Potato crisps Corn or rice snacks, and other snacks sweetened popcorn containing potato Plain, jam filled Chocolate biscuits or wafer biscuits Plain cake filled with Chocolate cake, fruit cream or jam, jam tarts, cake doughnuts, plain scones Fruit juices, hi juice Lemonade, squash, cordials squash Tea (black, green<sup>†</sup> or Instant coffee and coffee essence<sup>†</sup> herbal) Chocolate spread, Marmalade, jam, honey peanut butter Boiled sweets, jellies, Chocolate, marzipan, liquorice, toffee, fudge mints, marshmallows Ketchup Mayonnaise

<sup>†</sup>Children under the age of 12 years should not have caffeine-containing drinks.

See pages 9-15 for a guide to which foods and drinks are high and lower in potassium.

Your dietitian will help you with any changes you may need to make to your diet



# Read packaging labels - avoid potassium additives

It is important to choose fresh foods rather than processed foods. Potassium additives may be added to processed foods for a number of reasons, e.g. as a preservative, sweetener, emulsifier, stabilizer, thickener or gelling agent. They can more than double the potassium content of a food.

Look for "potassium" as a part of an ingredient name in the ingredients list of processed foods. This indicates the presence of potassium additives that should be avoided. Manufacturers may also list the E-numbers of potassium containing additives.

Manufacturers are not required in all countries to list potassium on the ingredients/nutrients lists. In general ready to eat, processed and 'fast food' contains more potassium than fresh food. Salt substitutes are often high in potassium. If anyone in your family uses a salt substitute, you must make sure that you don't have it.

Takeaway foods can contain high amounts of potassium. Discuss lower potassium alternatives with your dietitian.

INGREDIENTS: ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCT MONONITRATE [VITAMIN\_ ™C ACID), POLYDEXTROSE, CORN 3 (WITH MODIFIED CORN STARCH, TBHO OSE, SALT, DRIED CREAM, CALCIUM HIG IN, CO TH CARBONATE, CORNSTARCH, ΑL Η, LEAVENING POTASSIUM SA H, SORBATE, POTASSIUM LEA ſΕ, ALM **NITRATE**, DISTILLED RNEL LATIN, **MONOGLYCERIDES**. COLOUR AL UVDROGENATED



## Potassium additives

Preservatives		Sweeteners		Emulsifiers, stabilisers, thickeners and gelling agents		
E202	Potassium sorbate	E950	Acesulfame K	E402	Potassium alginate	
E212	Potassium benzoate	E954	Saccharin	E470a	Fatty acid salts	
E224	Potassium metabisulphite					
E228	Potassium hydrogen sulphite					
E249	Potassium nitrite					
E252	Potassium nitrate					
E283	Potassium propionate					
Others						
E261	Potassium acetate	E357	Potassium adipate	E536	Potassium ferrocyanide	
E326	Potassium lactate	E501	Potassium carbonates	E555	Potassium aluminium silicate	
E332	Potassium citrates	E508	Potassium chloride	E577	Potassium gluconate	
E336	Potassium tartrates	E515	Potassium sulphates	E622	Monopotassium glutamate	
E337	Sodium potassium tartrate	E522	Aluminium potassium sulphate	E628	Dipotassium guanylate	
E340	Potassium phosphates	E525	Potassium hydroxide	E632	Dipotassium inosinate	
E351	Potassium malate					

# Step 3. Adjust cooking methods to reduce the potassium content of foods

# If your potassium level is high

Adjust your cooking methods to reduce the amount of potassium in foods.

- Before cooking potatoes, remove the skin and cut them into small pieces.
- Then boil the potatoes in a large amount of water. This helps the potato lose some of its potassium.
- Pour the water away.
- Now boil the potatoes in fresh water and again pour away the water once the potatoes are cooked. This lowers the potassium content even further.
- Don't use the water for making gravies or sauces always pour the water away.



Try to avoid frying, stir frying, cooking in a tajine, steaming, using a pressure cooker and boiling potatoes with the skin on. These methods don't reduce the potassium content.

Cooking food in a microwave oven only reduces the potassium content by a small amount. Food may be reheated in a microwave, but stir well after heating to avoid 'hot spots' which may burn your mouth.



# 3. Medications

Some medications contain potassium.

Your medical team will look at your current medications and will make adjustments, if necessary.





Notes			

Email:

Telephone:



**Strawberries** 

**Tangerine** 

Watermelon

The following tables show the amount of potassium in foods. Your dietitian will let you know how many servings of each of the foods in the red, orange or green categories you can have each day.

......red foods ......orange foods ......green foods

### Potassium content of fruit High potassium Moderate potassium Lower potassium **Food** Portion size FRUIT (edible weight, medium size and fresh unless stated otherwise) 100g (1) Apple Apricot, semi-dried 20g (3) **Apricot** 80g (2) Avocado 75g (½) Banana 80g (1 small) **Blackberries** 40g (8) **Blueberries** 45g (2 Tbsp) Cherries 40g (10) Clementine 50g (1 small) Dates, dried 30g (2) Fig, semi-dried 40g (2) Fruit cocktail, canned in juice/syrup 30g (1 Tbsp) 80g (1/2) Grapefruit 60g (12) Grapes Kiwi fruit 60g (1) Lychees, raw, flesh only 20g (2) 50g (1 small) Mandarin 50g (2 Tbsp) Mandarins, canned in syrup 75g (½) Mango 200g (1 slice) Melon, honeydew **Nectarine** 90g (1) Olives, no stones 30g (10) **Orange** 120g (1 small) **Passion fruit** 30g (2) 110g (1) Peach 100g (1) Pear 80g (1 large slice) Pineapple Pineapple, canned in juice/syrup 45g (2 slices) 55g (1) Prunes, semi-dried 30g (4) Raisins/sultanas, dried 30g (1 Tbsp) 60g (15) Raspberries Satsuma 50g (1 small)

80g (7)

50g (1 small) 120g (10 balls)

# Potassium content of vegetables and pulses

High potassium Moderate potassium Lower potassium

Food	Portion size					
VEGETABLES AND PULSES (LEGUMES)						
Asparagus, steamed	75g (3 spears)					
Aubergine, fried in oil, including skin	65g (¼ medium)					
Baked beans, canned in tomato sauce	80g (2 Tbsp)					
Beansprouts	20g (1 Tbsp)					
Beetroot, boiled	35g (1 small)					
Black eye beans, dried, boiled	40g (1 Tbsp)					
Broad beans, boiled	60g (1 Tbsp)					
Broccoli, boiled	40g (1 Tbsp)					
Brussels sprouts, boiled	40g (1 Tbsp)					
Butter beans, dried, boiled	35g (1 Tbsp)					
Butternut squash, baked	40g (1 Tbsp)					
Cabbage, green, boiled	40g (1 Tbsp)					
Cannellini beans, canned, reheated	30g (1Tbsp)					
Carrot, boiled	40g (1 Tbsp)					
Cauliflower, boiled	40g (1 Tbsp)					
Celery	12g (½ stick)					
Chickpeas, dried, boiled	40g (1 Tbsp)					
Courgette, boiled	40g (1 Tbsp)					
Cucumber	40g (6 slices)					
Gherkins	35g (1)					
Houmous	30g (1 Tbsp)					
Leek, boiled	40g (1 Tbsp)					
Lentils, red, split, dried, boiled	40g (1 Tbsp)					
Lettuce, average	20g (2 leaves)					

# Potassium content of vegetables and pulses

High potassium	Moderate potassium	Lower potassium
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Food	Portion size
VEGETABLES AND PULSES (LEGU	MES)
Mushrooms, fried in oil	40g (4 medium)
Okra, boiled	30g (6 medium)
Onion, fried in oil	25g (1 Tbsp)
Onion, raw	60g (1 small)
Parsnip, boiled	40g (1 Tbsp)
Peas, boiled	30g (1 Tbsp)
Peppers, green, raw, sliced	30g (3 rings)
Peppers, red, yellow, raw, sliced	30g (3 rings)
Plantain, boiled	50g (¼ medium)
Pumpkin, boiled	40g (1 Tbsp)
Radishes	20g (2)
Red kidney beans, canned, reheated	30g (1Tbsp)
Runner beans, boiled	30g (1 Tbsp)
Spinach, boiled	40g (1 Tbsp)
Swede, boiled	40g (1 Tbsp)
Sweetcorn, kernels canned in water, drained	30g (1 Tbsp)
Sweet potato, boiled	40g (1 Tbsp)
Tomato	65g (1 small)
Tomato, cherry	15g (1)
Tomato, canned	100g (¼ can)
Turnip, boiled	40g (1 Tbsp)
Turnip tops, boiled	50g (1 Tbsp)
Watercress	15g (1 Tbsp)
Yam, boiled	60g (1 small egg-sized)

# High potassium foods with alternative lower potassium foods

High potassium	Moderate potassium	Lower potassium

Food	Portion size		
MILKS AND DAIRY PRODUCTS	3		
Almond drink	100ml		
Rice drink	100ml		
Soya milk, unsweetened	100ml		
Fromage frais, fruit flavor	60g (1 small pot)		
Ice cream, vanilla, soft scoop*	60g (1 scoop)		
Cow's milk, whole	100ml		
Custard, canned*	100g (3 Tbsp)		
Yogurt, whole milk, fruit	125g (1 small pot)		
POTATOES			
Potatoes, new, boiled, with skin	60g (1 small egg-sized)		
Potatoes, old, baked in jacket, flesh only, no skin	100g (1 small)		
Potatoes, chips, cut fine, fast food*	75g (small portion)		
Potatoes, old, mashed with butter	45g (1 Tbsp)		
Potatoes, old, roast	60g (1 small egg-sized)		
CEREAL (GRAIN) AND CEREAL PRO	DUCTS		
Couscous, raw	15g (1 Tbsp)		
Noodles, egg, fine, boiled	160g (1 cup)		
Pasta, white, dried, boiled	90g (3 Tbsp)		
Polenta, raw	10g (1 Tbsp)		
Rice, white boiled	80g (2 Tbsp)		
Rice, brown, boiled	80g (2 Tbsp)		
Risotto, plain	40g (1 Tbsp)		
Semolina, raw	15g (1½ Tbsp)		
Tapioca, raw	15g (1½ Tbsp)		
Bread, white	40g (1 thick slice)		
Bread, brown	40g (1 thick slice)		
Bread, whole meal	40g (1 thick slice)		

<sup>\*</sup>Low nutritional value foods

# High potassium foods with alternative lower potassium foods

High potassium	Moderate potassium	Lower potassium
	<u> </u>	

Food	Portion size
CEREAL (GRAIN) AND CEREAL PRO	DUCTS
Breakfast cereal, cornflakes, fortified	20g (3 Tbsp)
Breakfast cereal, Swiss style muesli or crunchy/crispy style muesli, with nuts, unfortified	30g (2 Tbsp)
Breakfast cereal, porridge made with water, fortified	135g (3 Tbsp)
Breakfast cereal, porridge made with whole milk, fortified	135g (3 Tbsp)
Breakfast cereal, puffed wheat, honey coated, fortified	20g (3 Tbsp)
Breakfast cereal, wheat biscuits, fortified	20g (1 biscuit)
Breakfast cereal with chocolate	30g (2 Tbsp)
Breakfast cereal, wheat and multigrain, chocolate flavored, fortified	30g (2 Tbsp)
Cake, sponge, jam and butter cream*	60g (1 slice)
Cake, sponge, chocolate fudge*	60g (1 slice)
Cake, sponge, fruit, plain*	60g (1 slice)
Cookie (biscuit), digestive, half coated with chocolate*	17g (1)
Cookie (biscuit), semi-sweet*	14g (2)
Cookie (biscuit), short, sweet*	20g (2)
Cream crackers	10g (1)
Crispbread	10g (1)
NUTS AND SEEDS	
Almonds	13g (6 whole)
Brazil nuts	10g (3 whole)
Cashews/hazel nuts	10g (10 whole)
Peanuts	13g (10 whole)
Peanut butter, smooth	12g (thinly spread on 1 slice of bread)
Walnuts	20g (6 halves)
Pumpkin seeds	20g (1 Tbsp)
Sunflower seeds	16g (1 Tbsp)
Sesame seeds	8g (1Tbsp)
Chia seeds dried	6g (1Tbsp)
Hemp seeds	7g (1Tbsp)
Poppy seeds	7g (1Tbsp)
Pine nuts	15g(1Tbsp)
Tahini paste	19g (1 tsp)

<sup>\*</sup>Low nutritional value foods

# High potassium foods with alternative lower potassium foods

High potassium	Moderate potassium	Lower potassium
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Food	Portion size
MEAT, CHICKEN, FISH	
Burger, beef, commercial, grilled, average*	35g (1 patty)
Chicken/lamb/beef/pork, roasted, meat only	50g (1 thick slice)
Chicken nuggets*	70g (4)
Cod, steamed/microwaved, flesh only	60g (½ medium fillet)
Cod in batter, baked	60g (1/2 small fillet)
Salmon, baked/grilled, flesh only	50g (½ medium fillet)
HERBS AND SPICES	
Basil (dried, ground; fresh), coriander leaves (fresh), coriander seeds, dill (dried; fresh), dill seeds, marjoram (dried), mint (dried; fresh), oregano (dried, ground; fresh), parsley (fresh), rosemary (fresh; dried), sage (dried, ground; fresh), tarragon (dried, ground), thyme (dried, ground; fresh)	1g (1 tsp)
Chervil (dried), coriander leaves (dried), parsley (dried)	1g (1 tsp)
Cardamom (ground), cinnamon (ground), cloves (dried), cumin seeds, curry powder, fennel seeds, ginger (fresh; ground), nutmeg (ground), pepper (black; white), saffron	2g (1 tsp)
Chilli powder, paprika, pepper cayenne (ground),turmeric (ground)	2g (1 tsp)
MISCELLANEOUS	
Candy (boiled sweets)	5g (1 piece)
Potato crisps*	25g (1 small bag)
Tortilla chips*	25g (1 small bag)
Corn snacks*	25g (1 small bag)
Twiglets*	25g (1 small bag)
Chocolate, plain*	50g (1 small bar)
Chocolate, milk*	50g (1 small bar)
Coffee, instant, powder*†	2g (1 tsp)
Drinking chocolate, powder*	6g (1tsp)
Cocoa, powder*	6g (1tsp)
Yeast extract	1g (thin scraping on 1 slice of bread)
Margarine	5g (1 tsp)
Butter	5g (1 tsp)
Oil	10g (1 Tbsp)
Jam/marmalade	15g (1 Tbsp)
Honey	15g (1 Tbsp)
Molasses	15g (1 Tbsp)
Sugar	5g (1 tsp)
Vinegar	15g (1Tbsp)
White sauces	15g (1 Tbsp)
Tomato-based sauces	15g (1 Tbsp)
Salt substitutes	1g (1 tsp)

<sup>\*</sup>Low nutritional value foods †Children under the age of 12 years should not have caffeine-containing drinks

# High potassium drinks with alternative lower potassium drinks

High potassium Moderate potassium Lower potassium

Food	Portion size
DRINKS	
Water, fizzy drinks, fruit cordials and squashes	150ml (1 glass)
Hi juice squashes	150ml (1 glass)
Apple juice	150ml (1 glass)
Orange juice	150ml (1 glass)
Carrot juice	150ml (1 glass)
Tomato juice	150ml (1 glass)
Tea (black, green <sup>†</sup> , herbal)	100ml (1 cup)

†Children under the age of 12 years should not have caffeine-containing drinks







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