Aurora Health Care[®] BAYCARE CLINIC

For Your Well Being

Gastroesophageal Reflux Diet (GERD)

This guide has been prepared for your use by registered dietitians. If you have questions or concerns, please call the nearest Aurora facility to contact a dietitian. Diet counseling is available to discuss your specific needs.

Why follow a diet for gastroesophageal reflux?

This diet, along with prescribed medication, should help prevent uncomfortable side effects, such as heartburn.

Important points to keep in mind

- Stop smoking.
- Wear loose-fitting clothes.
- Achieve and maintain a healthy weight.
- Eat small frequent meals.
- Sit or stand in an upright position during and for 45 to 60 minutes after eating.
- Try problem foods in small amounts as part of a meal.
- Avoid eating within 2 to 3 hours before bedtime.
- Raise the head of the bed 6 to 8 inches when sleeping.

Foods to limit or avoid

- High-fat foods
- Alcohol
- Carbonated beverages
- Chocolate
- Citrus juices
- Coffee and caffeinated beverages
- Tomato products

Food groups	Usually well tolerated	May cause discomfort	Tips
Breads, cereals, rice an	id pasta		
5 to 8 servings per day 1 serving = 1 slice of bread 1 cup ready-to-eat cereal 1/2 cup cooked cereal, rice, pasta 1/2 bagel, bun, English muffin	 Plain (with or without whole grain flour) bread, rolls, crackers, cereals, rice, barley and plain pastas; pasta with low-fat cream sauce French toast, muffins, biscuits, pancakes and waffles made with low- fat ingredients; bagels; corn tortillas Fat-free crackers 	Breads and cereals made with high fat ingredients such as croissants, doughnuts, sweet rolls, muffins, biscuits and granola-type cereals Pasta served with cream sauces and tomato-based sauces High fat snack crackers	Spread jellies and jams on breads instead of butter or margarine Sprinkle low-fat cheese, such as part-skim ricotta or mozzarella, on pasta in place of cream or tomato sauce

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Food groups	Usually well tolerated	May cause discomfort	Tips
Vegetables			
2 to 3 cups per day	Fresh, frozen or canned vegetables Baked, boiled and mashed potatoes without added fat	Fried or creamed vegetables, tomatoes and tomato products, onions, vegetable juices French-fried potatoes, potato chips	Cook vegetables in broth or sprinkle with herbs to add flavor
Fruits			
1 ¹ / ₂ to 2 cups per day	Fresh, frozen and canned fruits as tolerated Fruit juices as tolerated	Lemons, grapefruit, oranges, pineapples and tangerines Citrus juices	Include other sources of vitamin C, such as cantaloupe, potatoes and strawberries

Milk, yogurt and cheese

3 cups per day	Fat-free, low-fat and reduced fat milk,	Whole milk, buttermilk made with whole milk,	In recipes that call for higher fat items, such as
1 cup =	low-fat buttermilk	chocolate milk, chocolate	whole milk or cream,
1 cup milk or yogurt		shakes or drinks	replaced with skim milk
$1\frac{1}{2}$ oz. natural cheese	Low-fat and		or low-fat cottage cheese
2 oz. processed cheese	nonfat yogurt	Evaporated whole milk	
		and cream	
	Low-fat cheeses,		
	cottage cheese	Regular cheeses	

Meats, fish, poultry, dry beans and peas, eggs and nuts

<pre>5 to 6 ounces per day I ounce = 1 oz. cooked meat, poultry or fish 1 egg 1/4 cup cooked dried beans 1 Tbsp. peanut butter 1/2 oz. nuts or seeds</pre>	Lean beef, pork, lamb, veal, and poultry (without the skin): All fresh, frozen or canned fish packed in water; shellfish Low-fat luncheon meats Eggs (limit to 3 to 4 egg yolks weekly) Dry beans and peas prepared without fat (includes fat-free refried beans) Reduced fat peanut butter Tofu	All fried, fatty, or heavily marbled meat, poultry or fish Regular luncheon meats, including bologna, salami and pimento loaf; sausages, wieners Dry beans and peas prepared with fat or high- fat meat; refried beans Nuts and peanut butter	Broil, roast, grill or boil meats, poultry and fish instead of frying Select or prepare meats in their natural juice instead of sauces or gravies
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Food groups	Usually well tolerated	May cause discomfort	Tips
Fats, snacks, sweets, c	condiments and beverages		
Use sparingly	 Nonfat or low-fat dressings and mayonnaise; nonfat liquid or powdered cream substitutes; nonfat or reduced fat sour cream Soups made with a vegetable or broth base, lean meat, vegetables (except tomatoes) and low fat milk Sherbet, fruit ice, gelatin, angel food cake, graham crackers, low-fat cookies, frozen yogurt, reduced fat ice cream, pudding or baked custard made with low-fat milk and other low-fat or nonfat desserts Sugar, honey, jams, jellies, molasses, syrups, hard candy and marshmallows Decaffeinated coffee, non-mint tea Salt, pepper, garlic, oregano, sage, other spices and herbs (as tolerated) 	Regular salad dressings, butter, margarine, oil, bacon, gravy, regular sour cream, cream cheese Regular cream and tomato-based soups High-fat snacks, such as chips, buttered popcorn All other cakes, cookies, pies, ice cream, pastries, and doughnuts Any desserts containing chocolate Coconut, chocolate or cream-filled candy Candy with nuts Carbonated beverages, regular coffee, mint tea, and alcoholic beverages Tomato-based sauces Spearmint, peppermint; chili and jalapeño peppers; vinegar	Sprinkle seasonings, such as garlic, onion powder, or oregano on cooked foods in place of butter or margarine Snack on fresh fruit instead of chips or cookies

A registered dietitian can help.

For a list of Aurora facilities with a dietitian, please call Aurora Health Care toll free at 888-863-5502

The information presented is intended for general information and educational purposes. It is not intended to replace the advice of your health care provider. Contact your health care provider if you believe you have a health problem.