

GUIDELINES FOR LOW CHOLESTEROL, LOW-TRIGLYCERIDE DIETS

FOODS TO AVOID

MEATS & FISH	Marbled beef, pork, bacon, sausage, and other pork products; fatty fowl (duck, goose); skin and fat of turkey and chicken; processed meats; luncheon meats (salami, bologna); hot dogs and fast-food hamburgers (they're loaded with fat); organ meats (kidneys, liver); canned fish packed in oil.
EGGS	Limit egg yolks to two per week.
FRUITS	Coconuts (rich in saturated fats).
VEGETABLES	Starchy vegetables (potatoes, corn, lima beans, dried peas, beans) may be used only if substitutes for a serving of bread or cereal. (Baked potato skin, however, is desirable for its fiber content.)
BEAN'S	Commercial baked beans with sugar and or pork added.
NUTS	Limit peanuts. Walnuts and almonds are more preferable type nuts.
BREADS & GRAINS	Any baked goods with shortening and/or sugar. Commercial mixes with dried eggs and whole milk. Avoid sweet rolls, doughnuts, breakfast pastries (danish) and sweetened packaged cereals (the added sugar converts readily to triglycerides).
MILK PRODUCTS	Whole milk and whole milk packaged goods, cream, ice cream, whole-milk puddings, yogurt, or cheeses, nondairy cream substitutes.
FATS & OILS	Butter, lard, animal fats, bacon drippings, gravies, cream sauces as well as palm and coconut oils. All these are high in saturated fats. Examine labels on "cholesterol free-products for hydrogenated fats" (These are oils that have been hardened into solids and in the process have become saturated.)
DESSERTS & SNACKS	Fried snack foods like potato chips, chocolate, candies in general, jams, jellies, and syrups, whole-milk puddings, ice cream and milk sherbets, hydrogenated peanut butter.
BEVERAGES	Sugared fruit juices, sports drinks and soft drinks; cocoa made with whole milk and or sugar.

SPECIAL NOTES

1. Remember that even non-limited foods should be used in moderation.
2. While on a cholesterol-lowering diet, be sure to avoid animal fats and marbled meats.
3. While on a triglyceride lowering diet, be sure to avoid sweets and to control the amount of carbohydrates you eat (starchy foods such as flour, bread, and potatoes). Buy a good low-fat cookbook, such as the one published by the American Heart Association.
4. Consult your physician if you have any questions.

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FOODS TO USE

MEAT & FISH	Choose lean meats (chicken, turkey, veal, and non-fatty cuts of beef with excess fat trimmed; (one serving = 3 oz of cooked meat). Also, fresh or frozen fish, canned fish packed in water, and shellfish (lobster, crabs, shrimp, oysters). Limit use to no more than one serving of one of these per week. Shellfish are high in cholesterol but low in saturated fat and should be used sparingly. Meats and fish should be broiled (pan or oven) or baked on a rack.
EGGS	Egg substitutes and egg whites (use freely). Egg yolks (limit two per week).
FRUITS	Eat three servings of fresh fruit per day (1 serving = ½ cup). Be sure to have at least one citrus fruit daily. Frozen or canned fruit with no sugar or syrup added may be used.
VEGETABLES	Most vegetables are not limited. One dark green or one deep yellow (squash) vegetable is recommended daily. Cauliflower, broccoli, and celery, as well as the skins of potatoes are recommended for their fiber content. (Fiber is associated with cholesterol reduction.) It is preferable to steam vegetables, but they may be boiled, strained, or braised with polyunsaturated vegetable oil (see below).
BEANS	Dried peas or beans (1 serving = ½ cup) may be used as a bread substitute.
NUTS	Almonds, walnuts, and peanuts may be used sparingly (1 serving = 1 tablespoonful). Use pumpkin, sesame, or sunflower seeds.
BREAD & GRAINS	One roll or one slice of whole grain or enriched bread may be used, or three soda crackers or four pieces of melba toast as a substitute. Spaghetti, rice or noodles (½ cup) or ½ large ear of corn may be used as a bread substitute. In preparing these foods, do not use butter or shortening. Also use egg and sugar substitutes. Choose high fiber grains, such as oats and whole wheat.
CEREALS	Use ½ cup of hot cereal or ¾ cup of cold cereal per day. Add a sugar substitute if desired, with 99% fat-free or skim milk.
MILK PRODUCTS	Always use 99% fat free or skim milk, dairy products such as low fat cheeses, low fat cottage cheese, low fat yogurt, and powdered skim milk.
FATS & OILS	Use soft (not stick) margarine; vegetable oils that are high in polyunsaturated fats (such as safflower, sunflower, soybean, corn, and cottonseed). Always refrigerate meat drippings to harden the fat and remove it before preparing gravies.
DESSERT & SNACKS	Limit to two servings per day; substitute each serving for a bread/cereal serving: ice milk, water sherbet (¼ cup); unflavored gelatin or gelatin flavored with sugar substitute (1/3 cup); pudding prepared with skim milk (½ cup); egg white souffles: unbuttered popcorn (1 1/2 cups). Substitute carob for chocolate.
BEVERAGES	Fresh fruit juices (limit to 4oz per day); herbal teas, club soda, preferably salt free; cocoa made with skim milk; or nonfat dried milk and water (sugar substitute added if desired); clear broth.
MISCELLANEOUS	You may use the following freely: vinegar, spices, herbs, nonfat bouillon, mustard. Worcestershire sauce, soy sauce, flavoring essence.