

Patient information

Low Phosphate Food Fortification & Snack Ideas

Contact Dietitian	Telephone Number
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If your appetite is poor and you are not eating as well as you would normally, the following tips will help to make your meals more nutritious without increasing the quantity of food eaten.

You may see low fat and reduced sugar foods being promoted as part of a healthy diet, however, for those who need a diet which is high in energy, these foods are not helpful. You should avoid any low-fat or reduced calorie (kcal) varieties of foods.

You can add extra calories and protein to the foods you already eat by using some of the following high calorie (kcal) nutrient dense foods.

Food fortifiers to enrich meals

- 1 teaspoon butter or plant-based spread = 45kcal
- 1 tablespoon double cream (15ml) = 70kcal
- 1 shot of double cream (40ml) after a meal = 187kcal
- 1 tablespoon full fat mayonnaise (14g) = 101kcal
- 2 tablespoons full fat crème fraiche = 100kcal
- 1 tablespoon full fat cream cheese = 100kcal
- 3 tablespoons jam = 100kcal
- 2 tablespoons of honey = 128kcal
- 2 tablespoons of golden syrup = 100kcal
- 1 tablespoon oil (e.g. olive oil / rapeseed oil) = 100kcal

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Food Fortification Suggestions

Breakfast

Food item	Fortify with	
Cereal	Add honey*, jam*, golden syrup*, sugar*, cream	
Porridge/ Weetabix	Add double cream, full fat sour cream or crème fraiche, honey*, jam*,	
	golden syrup*, sugar*	
Toast / Bagel / English	Full fat spread / butter – double-spread toast (spread the first time,	
muffin	allow to soak in and then spread again)	
	Full fat cream cheese, jam, egg**, full fat hard cheese***	
Cooked breakfast	Cook with olive oil / rapeseed oil	
Yoghurt	Jam*, honey*, golden syrup*, added cereals (without nuts)	

Main meals

Food item	Fortify with
Mashed potato	Mash with butter / full fat spread, double cream, full fat cream cheese
Vegetables	Add butter / full fat spread, olive oil, grate full fat hard cheese***
Potatoes	Roast potatoes and cook chips in fat such as oil, butter etc.
Scrambled egg	Add butter / full fat spread and cream
Pasta dishes	Double cream, full fat sour cream or crème fraiche, full fat cream
	cheese, bacon bits, olive oil

Pro tip: Add sauces to meals such as mayonnaise, tomato ketchup, brown sauce, sour cream, chutneys, guacamole, coleslaw, peppercorn sauce.

Lunch / snack meals

Food item	Fortify with		
Sandwiches / wraps	Full fat cream cheese, cottage cheese, full fat hard cheese***		
Toast	Full fat spread / butter – double-spread toast (spread the first time,		
	allow to soak in and then spread again)		
	Full fat cream cheese, jam*, egg**, full fat hard cheese***		
Salads	Olive oil, mayonnaise, full fat hard cheese***, full fat cream cheese,		
	roasted vegetables, creamy salad dressing, carbohydrates (pasta,		
	couscous, rice, noodles)		
Soups	Add pasta, double cream, full fat sour cream or crème fraiche,		
	croutons, olive oil.		
	Serve with double-buttered bread		
Jacket potatoes	Butter / full fat spread, full fat mayonnaise, full fat hard cheese***,		
	coleslaw, tuna with full fat mayonnaise		

Desserts

Food item	Fortify with
Cake (plain sponge	Cream, jam*, marmalade, golden syrup*, honey*, butter / full fat
cake, Madeira cake,	spread, full fat cream cheese
blueberry muffins) and	
Pies	
Sorbet	Crushed meringues, candied fruits*, fresh fruits drizzled with honey*,
	full fat cream cheese
Meringue	Top with whipped cream, jam* and tinned or fresh fruits

Snacks

Savoury	Sweets	
Corn snacks e.g. wotsits, monster munch,	Tinned fruit	
tortillas, Doritos		
Rice snacks e.g. snack-a-jacks, rice cakes	Fresh fruit e.g. apple, pear, satsuma /	
	clementine / tangerine	
Bread sticks	Cake e.g. plain sponge cake, Madeira cake,	
	blueberry muffins	
Popcorn - plain / sweet	Iced buns, jam donuts, jam tarts	
Crackers / Oatcakes with butter and cream	Biscuits e.g. shortbread, custard creams,	
cheese	digestives	
Egg** / omelette / Quiche	Jelly / trifle / sponge pudding	
Tinned spaghetti on buttered toast	Sweets / marshmallows / mints / boiled sweets	
Sandwiches and wraps: Choose fillings such		
as:		
- Beef, chicken or turkey		
- Salad: lettuce, cucumber		
- Canned tuna / salmon (without bones),		
cucumber and full fat mayonnaise		
- Egg** and full fat mayonnaise		

^{*} If you are diabetic, discuss the addition of honey, jam, syrups and sugar to your meals with your Renal Dietitian first

^{**} Aim to keep intake of eggs to no more than three to four a week.

^{***} Limit intake of hard cheese to a maximum of 4oz/113g per week (1oz/28g cheese is the size of a small matchbox)

Home-made nourishing drinks

If you are able to, aim to substitute one of your current drinks for a fortified version, it can be an easy way to increase calories in your diet with little effort.

The below can be used as a guide for creating your own balanced nourishing drinks.

Calories	Protein	Vitamins and minerals
Golden syrup*, Jam*, Honey*.	Whole milk ² , greek yoghurt ² ,	Fruit (fresh, tinned, frozen)
Cream, full fat cream cheese.	organic soya milk, organic	Fruit juice*
Fizzy drinks ¹ such as	soya yoghurt, soya cream, full	
lemonade, orangeade	fat cream cheese, full fat	
	crème fraiche, cream,	
	custard ² , ice cream*	

Quick and easy nourishing drinks:

- Hot milky drinks coffee and teas: Add double cream, sugar*, coffee syrup*, squirty cream and ice cream* to add further calories.
- Fruit smoothie blend fruits such as strawberries, watermelon, mango, apples etc. and add a scoop of ice cream*, yoghurt, cream, honey*; whisk or blend all ingredients together.
- Ice cream soda* This can be made by adding lots of ice cream² to a fizzy drink¹.
- 1) Cola drinks and dark fizzy drinks are high in phosphate.
- 2) No more than half a pint of milk a day, including milk-based foods such as yoghurt, from age frais, soya puddings, custard and ice cream etc.

Extra reminder: * If you are diabetic, discuss the addition of honey, jam, syrups, ice cream, fizzy drinks and fruit juice to your meals with your Renal Dietitian first.

Remember that nourishing drinks, soups, sauces, gravies will need to be counted in your fluid restriction.

You may need to increase your phosphate binders to help control your phosphate levels if you are incorporating more milk/cheese into your diet, but your Renal Dietitian will be able to advise you on this as your intake changes.

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http://www.disabledgo.com/organisations/west-suffolk-nhs-foundation-trust/main

