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SODIUM RESTRICTED DIET

Guidelines to help you reduce sodium intake in your diet

DO NOT ADD SALT TO FOOD AT TABLE

One Teaspoon Salt = 2300mg sodium (daily allowance)

EAT OUT TO DINNER LESS FREQUENTLY

THINK FRESH

Sodium is added to many foods during processing. For example, fresh vegetables have significantly less sodium than canned ones and fresh meat has less sodium than smoked or cured ones.

AVOID PROCESSED FOODS

Convenience foods: TV dinners, diet dinners, frozen meals with sauces

<u>Cured, smoked, or dried meat or fish</u>: bacon, ham, sausage, salted pork, smoked tongue, dried chipped beef, caviar, lox, salted /dried cod, herring

<u>Prepared Luncheon Meats and Processed Cheeses:</u> commercial cold cuts, corned beef, pastrami, salami, hotdogs, cheese, cheese spreads, and dips.

Canned Products: soups, broth, vegetables, baked beans, sardines, anchovies

<u>Prepared gravies, sauces, mixes, vegetable juices and seasoned products:</u> Meat tenderizer, seasoned bread crumbs, croutons, stuffing mix, dehydrated soups, rice and noodles mixes, tomato juice

Pickled foods or Brined Food: sauerkraut, pickles, olives, relish, pickled beets

Snack Foods: potato chips, corns chips, pretzels, salted snack crackers, salted nuts

<u>Fast Foods:</u> pizza with toppings, french fries, fried chicken, fried onion rings, items with sauces or cheese

AVOID THESE SEASONINGS HIGH IN SODIUM

| Barbecue sauce | Garlic salt | Horseradish sauce |
|----------------|----------------------|----------------------|
| Bouillon cubes | Monosodium glutamate | Soy sauce |
| ketchup | Onion salt | Steak sauce |
| Chili sauce | Prepared mustard | Worcestershire sauce |

*Caution: Salt Substitutes- may contain potassium- Use Only with Physician Approval

READ LABELS TO IDENTIFY HIGH SODIUM INGREDIENTS

Ingredients are listed in order with those present in the greatest amounts listed first. Look for low sodium, no salt added or unsalted products.

RINSE CANNED VEGETABLES AND FISH UNDER WATER

Rinse for 2-3 minutes to help reduce sodium content

PREPARE YOUR OWN LOW SODIUM CONVIENCE FOODS

Make large batches of soups, stew, casseroles, package and store in freezer