

Health Information

For Patients and the Community

Fructose-Restricted Diet

What is dietary fructose intolerance?

Dietary fructose intolerance (DFI) is the inability to absorb fructose efficiently. Fructose is a simple sugar that is found in fruits, some vegetables, some commercially prepared baked goods, and foods containing high fructose corn syrup. The symptoms of fructose intolerance may include bloating, abdominal pain, diarrhea, headache, weight loss, and fatigue. The treatment for DFI is to follow a fructose-restricted diet.

What is a fructose-restricted diet?

The following pages give more detailed information on foods containing fructose. The main principles of the fructose-restricted diet include:

- avoiding foods containing High Fructose Corn Syrup (HFCS)
- avoiding most fruits and some vegetables
- avoiding some commercially baked goods
- avoiding sorbitol
- incorporating dextrose into the diet

These fructose-restricted diet recommendations serve as a guideline. Many people with DFI are able to tolerate varying amounts of fructose in their diet. Most physicians recommend following the diet strictly for several weeks before slowly testing the tolerance of individual foods. When trying to incorporate questionable foods into your diet, eat them no more frequently than every four days, since it typically take fructose about three days to pass through the gastrointestinal (GI) tract.

What is dextrose and how does it help?

Dextrose is a simple sugar that is not normally available in U.S. grocery stores. It may be found in some health food stores and wine-making supply stores. When dextrose is incorporated into the diet, it bonds to the free fructose in the GI tract, which aids absorption of fructose to help relieve symptoms.

How do I ensure a balanced diet?

Since restricting fructose eliminates fruits and most vegetables, the intake of nutrients found in these foods is limited. A multivitamin with 100% of the Recommended Dietary Allowance of Vitamin C and Vitamin E is necessary.

SUGARS

Allowed:

Barley malt syrup

Brown rice syrup

Corn syrup

Corn syrup solids

Dextrin

Dextrose/glucose

Duocal®

Isomaltose

Lactose

Maltodextrin

Maltose

Moducal®

Polycal®

Polycose®

Sucrose (cane sugar/table sugar)

Sugar substitutes

• Aspartame (Nutrasweet®, Equal®)

- Saccharin (Sweet 'n Low®)
- Sugar Twin®
- Sweet One®

BEVERAGES

Allowed

Alcoholic beverages (limit to one ounce/day)

- Gin
- Rum
- Vodka (from grain or potato)
- Whiskey

Carbonated mineral water

Cranberry juice, 100%, sweetened with allowed sugars

Coffee/tea

Carbonated beverages, diet, dark colors

(Diet Coke, Diet Pepsi)

Kool-Aid packet mix, regular and made with table sugar (sucrose) or other allowed sugar substitutes

Milk

Powdered drinks, sugar-free

Water

Avoid:

Agave syrup

Brown sugar

Caramel

Fructose

High fructose corn syrup

Honey

Invert sugar

Isoglucose

Karo® light corn syrup

Levulose

Maple syrup

Molasses

Palm sugar

Sugar substitutes

• Splenda® -

Sugar Alcohols

- Mannitol
- Sorbitol
- Xylitol

Avoid:

Beer

Wine

Carbonated beverages, sweetened; diet,

tosuralozo

citrus-based

Chocolate milk, sweetened

Cider

Crystal Light® containing sugars to avoid

Juice

Fruit drinks

Vegetable drinks

Powdered drinks, sweetened

Sports drinks (Gatorade®, etc.)

Tropicana Light

Kool-Aid Jammers

PROTEINS

Allowed:

Eggs

Beef--plain, unbreaded

Fish and shellfish-plain, unbreaded

Poultry--plain, unbreaded

Steak-umm Sliced Steaks®

Legumes

- Chick peas (garbanzo beans), \(\frac{1}{4} \frac{1}{2} \) cup
- Lentils, ½ cup
- Lima beans, ¼ cup
- Mung beans, 1/4 cup

Grains, seeds, nuts

- Amaranth, 2-4 T uncooked
- Flax seed, 2-3 T
- Millet, 2-4 T raw
- Poppy
- Pumpkin, 1 T
- Sesame, 2 T
- Tahini, 1 T
- Pistachios, 2-3 T

Soy products

- Soy protein isolates
- Tofu, ¼ block

BREADS /

Allowed:

Bread (homemade or made from bakery without fructose, brown sugar, honey)

Cereal

- cooked (barley, Cream of Wheat, grits, grouts, oatmeal, plain)
- ready-to-eat (those without ingredients to avoid) (Puffed Rice®, Puffed Wheat®, Post Grape-Nuts®, Quaker Life® [regular and cinnamon])

Chow mein noodles

Corn meal

Crackers (rice, rye, wheat, soda)

English muffin (without ingredients to avoid)

Flour (white/rye)

Pasta (without ingredients to avoid)

Rice (white/brown)

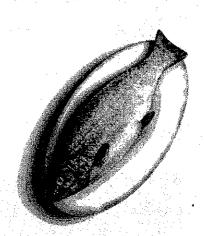
Tortilla (flour)

Avoid:

Meat processed with honey, brown sugar, or other untolerated breading (honey-baked ham, honey-roasted chicken/turkey)

Legumes (other than those listed) Nuts (other than pistachios)

Peanut butter



Avoid

Breads (those containing ingredients to avoid)

Crackers (those containing ingredients to avoid)

Cakes and cookies (those containing ingredients to avoid)

Cereal

- cooked (instant, flavored)
- any containing ingredients to avoid Popcorn



VEGETABLES

Allowed:

2-4 servings/day; serving is ¼ to ½ cup

Broad beans

Celery

Chives

Dandelion greens

Endive

Mushrooms

Mustard greens

Pea pods

Potatoes, white

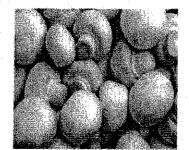
Shallots

Spinach

Swiss chard

Turnip greens

Escarole



Avoid:

Beets Carrots

Corn

Eggplant Onions

Peas

Sweet potatoes

Tomatoes

Turnips

Winter squash

2 servings/week; serving is ¼ to ½ cup

Asparagus

Beans, snap

Broccoli

Brussel sprouts

Cabbage, white

Cauliflower

Cucumber

Green peppers

Leeks

Lettuce, iceberg

Radishes

Summer squash

Watercress

Zucchini

Lettuce, Romaine



FRUITS Allowed:

1-2 times per week Avocado (Yallius)

Cranberries ($\frac{1}{4}$ - $\frac{1}{2}$ cup)

Lemons

Limes

Rhubarb ($\frac{1}{4}$ - $\frac{1}{2}$ cup)

Avoid:

All other fruit, fruit juice or drinks Jam and jelly



MILK Allowed:

Cheese (other than veined cheese - see avoid list)

Buttermilk

Milk (skim, 1%, 2%, whole)

Goat milk

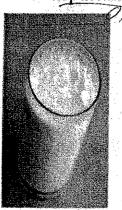
Dry; whole, skim Ice cream (homemade) made with

regular sugar

Lactaid

Yogurt (plain, lemon, key lime,

vanilla sweetened with aspartame)



Avoid:

Chocolate milk sweetened with high fructose corn syrup Sweetened condensed milk Yogurt (fruited, sweetened with high fructose corn syrup or Splenda) Blue or green veined cheese such as Roquefort, Danish Blue, Italian Gorgonzola, English Stilton, etc. Ice cream made with corn syrup

MISCELLANEOUS Allowed:

Bouillon

Salad dressing (without ingredients to avoid)

Butter, margarine, oil Sugar-free gelatin

Vinegar (rice, malt, some balsamic,

distilled white)

Cornstarch

Avoid:

Vinegar-apple cider

Tomato-based sauces (catsup, salsa,

spaghetti, pizza)

Soy sauce

Condiments (with ingredients to avoid)

News

• Barbeque sauce

• Worcestershire sauce

• Honey mustard

• Sweet & sour sauce

Sugarless gum

Sugar-free products (candy, cookies)

Teriyaki sauce

