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Client Name	Date
RD/DTR	
Email	Phone



Heart Healthy Eating Nutrition Therapy

Ways to Reduce Cholesterol

- Limit saturated fats and trans fats:
 - o Foods high in saturated fats include fatty meat, poultry skin, bacon, sausage, whole milk, cream, and butter.
 - o Trans fats are found in stick margarine, shortening, some fried foods, and packaged foods made with hydrogenated oils.
 - o Instead of butter or stick margarine, try reduced-fat, whipped, or liquid spreads.
- Limit the amount of cholesterol that you eat to less than 200 milligrams (mg) per day.
 - o Foods high in cholesterol include egg yolks (one egg yolk has about 212 mg of cholesterol), fatty meat, whole milk, cheese, shrimp, lobster, and crab.
- Limit the amount of sodium that you eat to less than 2,000 milligrams (mg) per day.
 - o It is good to select foods with no more than 140 mg per serving.
 - o Foods with more than 300 mg sodium per serving may not fit into a reduced-sodium meal plan.
 - o Remember to check serving sizes on the label. If you eat more than one serving, you will get more sodium than the amount listed.
 - o Use caution when you eat outside of your home. Restaurant foods can be high in sodium, and you cannot always get information about this.
- Limit the total amount of fat that you eat (including heart-healthy fats) to 25% to 35% of the calories that you eat. If you should eat 2,000 calories per day, your fat intake can be between 50 grams (g) and 75 g per day.
- Eat more omega-3 fats (heart-healthy fats):
 - o Good choices include salmon, tuna, mackerel, and sardines. Aim to eat fish twice a week.
 - o Other foods with omega-3 fats include walnuts and canola and soybean oils.
 - o Flaxseed is another source of omega-3 fats. Have it as flaxseed oil or ground flaxseed.
- Get 20 g to 30 g of dietary fiber per day:
 - o Fruits, vegetables, whole grains, and dried beans are good sources of fiber:
 - Aim for 5 cups of fruits and vegetables per day.
 - Have 3 ounces (oz) of whole grain foods every day.
- Plan to eat more plant-based meals, using beans and soy foods for protein.
- Talk with your dietitian or doctor about what a healthy weight is for you. Set goals to reach and maintain that weight.
- Talk with your health care team to find out what types of physical activity are best for you. Set a plan to get about 30 minutes of exercise on most days.

Ways to Reduce Sodium

- A low-sodium (salt) diet may help prevent build up of extra water in your body.
- This may be for high blood pressure, heart failure, kidney disease or other conditions in which swelling or fluid retention can occur.
- Even if you take a pill for blood pressure or a water pill (diuretic) to remove fluid, it is still important to have less salt in your diet.
- If you follow this diet strictly and avoid processed foods, the sodium content will be about 1500 mg/day. This will allow you to have about 1/8 tsp table salt to season your food. Use "lite" salt and you may have ½ tsp.

You should usually avoid these items:

- Salt $-\frac{1}{4}$ teaspoon of table salt has almost 600 milligrams sodium.
- Processed foods—salt is added in large amounts to some regular foods. Examples are:
 - o canned foods—soups, stews, sauces, gravy mixes, and some vegetables
 - o frozen foods—dinners, entrees, vegetables with sauces
 - o snack foods—salted chips, popcorn, pretzels, pork rinds and crackers
 - packaged starchy foods—seasoned noodle or rice dishes, stuffing mix, macaroni and cheese dinner
 - o instant cooking foods to which you add hot water and stir—potatoes, cereals, noodles, rice, etc.
 - o Mixes—cornbread, biscuit, cake, pudding
 - o meats and cheeses
 - deli or lunch meats—bologna, ham, turkey, roast beef, etc.
 - cured or smoked meats—corned beef, sausage of any kind (patty, link, Kielbasa, Italian, wieners or hot dogs), bacon
 - canned meats—potted meats, spreads, Spam[®], Vienna sausage, etc.
 - cheeses—read labels and avoid those with more than 140 mg sodium per serving; examples are American cheese, Velveeta[®], Cheez Whiz[®], etc.

• Condiments, Sauces and Seasonings

- o mustard, ketchup, salad dressings, bouillon cubes or granules
- o sauces—Worcestershire, barbecue, pizza, chili, steak, soy or horseradish sauce
- o meat tenderizer, monosodium glutamate
- o any seasoning that has "salt" in the name or on the label;
 - avoid celery salt, garlic salt and onion salt; however, it is okay to have garlic or onion powder or flakes
 - read labels carefully—lemon pepper often has salt
- o pickles and olives

What can you use to season your food?

- Tart flavor—try lemon or lime juice, vinegar
- Hot flavor—peppers are low in sodium; hot sauce has salt, but if you use just a drop or two it will not add up to much
- Herbs and spices—onions, garlic, salt-free seasonings like Mrs. Dash®

Recommended Foods

Food Groups	Recommended Foods
Milk	2 servings of calcium a day. 1 serving has about 150
	milligrams (mg).
	Nonfat (skim), low-fat, or 1% fat milk
	Nonfat or low-fat yogurt
	Fat-free and low-fat cheese with less than 150 milligrams sodium per serving
	Hard cheese, such as low-fat cheddar or mozzarella
	Low-fat cottage cheese - ½ cup washed under cold water in a
	sieve to remove most of the sodium
Meat and Other	3 servings of protein a day. 1 serving has about 60 mg.
Protein Foods	Lean cuts of beef and pork (loin, leg, round, extra lean
	hamburger), skinless poultry, fish (3 oz cooked meat)
	Venison and other wild game
	Dried beans and peas
	Nuts and nut butters
	Egg whites or egg substitute
	Read all meat labels! Many raw meats now have added broth with sodium salts that make the meat hold moisture and taste juicy and tender. Choose a product with less than 5% of the DV for sodium.
Fruits and	5 or more servings of fruits and vegetables a day. 1 serving
Vegetables	has only about 10 mg.
	Fresh, frozen, or canned vegetables without added fat or salt
	Tomato or vegetable juice, canned, without salt
	Tomatoes, tomato sauce, canned, without salt
	Fresh, frozen canned, or dried fruit
	Fruit juices
Grains	5 servings a day. 1 serving has about 150 mg of sodium.
	Whole grain bread, rolls, pitas
	low-sodium crackers, pretzels, and chips
	These foods have almost no sodium and do not need to be
	counted in the 5 servings per day:
	 shredded or puffed wheat, puffed rice

	 cooked cereals—regular or quick, such as oatmeal
	• brown rice
	whole grain pasta
	yeast bread made at home with no salt
	Other ready-to-eat cereals with more than 5% DV for sodium –
	serving size is $\frac{1}{2}$ cup (1 cup = 2 of your 5 servings/day)
Others	Use small amounts.
	Unsaturated oils (olive, peanut, soy, sunflower, canola)
	Soft or liquid margarines and vegetable oil spreads
	Unsalted seeds and nuts
	Avocado

Foods Not Recommended

Food Group	Foods Not Recommended
Grains	Breads or crackers topped with salt
	Cereals (hot or cold) with more than 300 mg sodium per serving
	Biscuits, cornbread, and other "quick" breads prepared with
	baking soda
	Bread crumbs or stuffing mix from a store (homemade can be
	okay if from a low-sodium recipe)High-fat bakery products,
	such as doughnuts, biscuits, croissants, danish pastries, pies, cookies
	Snacks made with partially hydrogenated oils, including chips,
	cheese puffs, snack mixes, regular crackers, butter-flavored
	popcorn
Fruits and	Fried fruits or vegetables
Vegetables	Fruits or vegetables prepared with butter, cheese, or cream sauce
	Canned vegetables (unless they are salt free)
	Frozen vegetables with sauces
	Sauerkraut and pickled vegetables
	Canned or dried soups (unless they are low sodium
	or salt free)
	French fries and onion rings
Milk	Whole milk
	2% fat milk
	Whole milk yogurt or ice cream
	Cream
	Half-&-half
	Cream cheese
	Sour cream
	Processed cheese and cheese

Food Group	Foods Not Recommended
Meat and Other	Higher-fat cuts of meats (ribs, t-bone steak, regular hamburger)
Protein Foods	Bacon
	Sausage
	Cold cuts, such as salami or bologna
	Corned beef
	Hot dogs
	Organ meats (liver, brains, sweetbreads)
	Poultry with skin
	Fried meat, poultry, and fish
	Whole eggs and egg yolks
Fats and Oils	Butter
	Stick margarine
	Shortening
	Partially hydrogenated oils
	Tropical oils (coconut, palm, palm kernel oils)
Condiments	Salt, sea salt, garlic salt
	Seasoning mixes containing salt
	Bouillon cubes
	Catsup
	Barbeque sauce
	Worcestershire sauce
	Soy sauce
	Miso
	Salsa
	Pickles, olives, relish
Alcohol	Check with your doctor. Generally, do not have more than one
	drink per day
	(1 drink = 5 ounces [oz] wine, 12 oz beer, or 1½ oz liquor)

Notes:

Sample 1-Day Menu

Meal	Food Choices
Breakfast	½ cup apple juice
	³ / ₄ cup oatmeal with 1 small banana and 1 cup skim milk
	1 cup brewed coffee
Lunch	Turkey and cheese sandwich: 2 slices whole wheat bread, 2 oz lean deli
	turkey breast, 1 oz low-fat Swiss cheese, mustard, 1 medium sliced
	tomato, shredded lettuce
	1 pear
	1 cup skim milk
Evening	3 oz broiled fish
Meal	1 cup brown rice with 1 teaspoon soft margarine
	1 medium stalk broccoli and 1 medium carrot
	Tossed salad with mixed greens, tomatoes, chickpeas, and
	olive oil and vinegar dressing
	1 small whole grain roll with 1 teaspoon soft margarine
	1 cup tea
	½ cup nonfat frozen yogurt with fruit
Snacks	1 oz trail mix made with nuts, seeds, raisins, and other dried fruit
	1 cup blueberries
	1 cup skim milk

Notes: