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The Bland Diet

Purpose: The bland or soft diet is designed to decrease peristalsis and avoid irritation of the gastrointestinal tract.

Use: It is appropriate for people with peptic ulcer disease, chronic gastritis, reflux esophagitis or dyspepsia. It may also be used in the treatment of hiatal hernia.

DESCRIPTION

The soft/ bland diet consists of foods that are easily digestible, mildly seasoned and tender. Fried foods, highly seasoned foods and most raw gas-forming fruits and vegetables are eliminated. Drinks containing Xanthine and alcohol should also be avoided.

Foods Recommended	Foods to Avoid
MILK &DAIRY 2-3 servings each day	MILK & DAIRY
All milk and milk products	None
Plain mild cheeses	
Cottage cheese	
VEGETABLES 3-5 servings each day	VEGETABLES
Mild flavored vegetable juices	Raw vegetables, dried peas and beans, corn
Cooked, frozen or canned vegetables as tolerated (asparagus tips, beets, carrots, green or waxed beans, mushrooms, pumpkin, green peas, white or sweet potato, spinach, summer or winter squashes)	Gas forming vegetables such as broccoli, Brussels sprouts, cabbage, onions, cauliflower, cucumber, green pepper, corn, rutabagas, turnips and sauerkraut
Lettuce in small amounts	
Salads made from allowed foods	
FRUIT 2-4 servings each day	FRUIT
All fruit juices	All other fresh and dried fruit
Cooked or canned fruit without skins, seeds, or tough fibers	Berries and figs

Avocados and bananas	
Grapefruit and orange sections without membrane	
BREADS AND GRAINS 6-11 servings each day	BREADS AND GRAINS
White, refined wheat, seedless rye breads.	Whole grain and very coarse cereals such as bran
Plain white rolls, white melba toast, matzo, English muffin, bagel, pita bread, tortilla	Seeds in or on breads, and crackers
Saltine, graham, soda or plain crackers	Bread or bread products with nuts or dried fruit
Cooked, refined cereals such as cream or wheat, oatmeal, farina, cream of rice. Dry corn and rice cereals such as puffed rice or corn flakes	Potato chips, fried potatoes, wild rice
Potatoes	
Enriched rice, barley, noodles, spaghetti, macaroni, and other pastas	
Couscous	
MEAT & MEAT SUBSTITUTES 2-3 servings each day	MEAT &MEAT SUBSTITUTES
All lean, tender meats, poultry, fish and shellfish	Highly seasoned, cured, or smoked meats, poultry, or fish. Corned beef, luncheon meats, frankfurters, sausages, sardines,
Eggs, crisp bacon	anchovies, strongly flavored cheeses and chunky peanut butter are to be avoided.
Smooth nut butters	
Soybean curd (Tofu) and other meat substitutes	
Soups	
Mildly seasoned meat stock, broth bouillon, or cream soups made with allowed foods	
FATS & SNACKS (use sparingly)	FATS & SNACKS
Butter or fortified margarine	Highly seasoned salad dressings with seeds or pickle relish
Mild salad dressing such as mayonnaise, French or vinegar and oil All fats and oils	All sweets and deserts containing nuts, coconut or fruit not allowed
Sugar, syrup, honey, jelly seedless jam, hard	

candies, plain chocolate candies, molasses, marshmallows	Fried pastries such as doughnuts
Cakes, cookies, pies, pudding, custard, ice cream sherbet, and Jell-O made with allowed foods	
MISCELLANEOUS	MISCELLANEOUS
All beverages as tolerated	Caffeine-containing beverages (coffee, tea, colas, orange soda, Dr Pepper)
Herb teas, fruit drinks	
Iodized salt, flavorings	Alcoholic beverages
Seedless jams, taffy, sugar, honey, jelly	Strongly flavored seasonings and condiments such as garlic, barbecue sauce, chili sauce, chili pepper, horseradish, pepper, chili
Marshmallows, molasses	powder and other highly spiced foods
Mildly flavored gravies and sauces	Pickles, seed spices, olives, popcorn, nuts and coconut
Pepper, herbs, spices, ketchup, mustard and	A mining and comining containing modifiers
vinegar in moderation	Aspirin and aspirin-containing medicines