BLAND DIET

CAFFIENE, ALCOHOL, AND PEPPER-FREE

(Taken from the Diet/Nutrition Care Manual for Cedars-Sinai Medical Center)

INDICATIONS:

This diet may be indicated for patients with gastritis, gastric ulcers, and duodenal ulcers. Patients with problems of heartburn and discomfort due to reflux may benefit from the Anti-Reflux Diet. Patients with uncomplicated disease may tolerate a regular diet.

DESCRIPTION:

This diet is a regular diet which eliminates those foods which are thought to irritate the mucosal lining of the stomach and stimulate the production of hydrochloric acid. Restriction of other foods will be determined by individual tolerance. Studies indicate that a high fiber diet is effective in the prevention of duodenal ulcer relapse.

Summary of dietary recommendations:

- 1. Elimination of coffee, decaffeinated coffee, tea, caffeine-containing soft drinks, and chocolate.
- 2. Elimination of alcohol.
- 3. Elimination of black pepper, red pepper, and chili powder.
- 4. Avoidance of other foods per individual tolerance.
- 5. Consultation with physician before taking aspirin containing products.

PERSCRIPTION:

This diet may be ordered as Bland Diet.

MODIFICATIONS:

This diet may be modified to meet the requirements of most diets in this manual.

NUTRITIONAL ADEQUACY:

This diet is nutritionally adequate and meets the Recommended Dietary Allowances as established by the National Research Council.

ADDITIONAL COMMENTS:

Traditional bland diet:

Traditionally, spiced, highly seasoned, and rough or coarse foods were thought to irritate the gastric mucosa. However, scientific evidence does not support the elimination of these foods with the exception of chili powder, black, and red pepper.

Hyperacidity:

Products which stimulate the production of hydrochloric acid should be avoided. All caffeine-containing beverages increase acid secretion. Coffee is a strong stimulant of acid secretion independent of its caffeine content. Therefore, avoid decaffeinated coffee, coffee, tea, and other caffeinated beverages. Alcohol and some medications decrease the mucosal barrier to gastric acidity and should therefore be limited. Large meals may increase gastric acid secretions due to distention of the antrum. Additionally, milk, and important part of bland diets in the past, has been shown to produce rebound hyperacidity. Therefore, large amounts of milk and cream are not encouraged.

FOOD LIST:

·	1 OOD DIOX.	
FOOD GROUP	FOODS ALLOWED	FOODS RESTRICTED
CEREALS	All	None
SOUPS	All made without pepper,	Most commercial soups
	chili powder.	prepared with pepper or
		chili powder.
MEAT AND MEAT	Beef, lamb, veal, fowl,	Luncheon meats,
SUBSTITUTES	fish, cheese, eggs, and	sausages, and
	other products no prepared	frankfurters if prepared
	with pepper.	with pepper or chili
		powder.
POTATO AND	All	None, except
POTATO		commercial products
SUBSTITUTES		containing pepper.
VEGETABLES	All fresh, frozen, and	Spicy vegetable juices
AND VEGETABLE	canned vegetables.	such as V-8.
JUICES		
FRUIT AND FRUIT	All	None
JUICES		
BREAD AND	All except those	Crackers containing

BREAD	containing pepper.	pepper.
PRODUCTS		
DESSERTS	Ice cream (except	Chocolate desserts.
	chocolate), gelatin,	
	custard, fruit ice.	-
FATS	Butter, margarine, oil, lard,	Salad dressings
	salad dressings made with	containing pepper.
	allowed spices.	
SWEETS	Jelly, sugar, honey, and all	Chocolate.
	except chocolate.	
MILK	All except those	Chocolate milk and
BEVERAGES	containing chocolate or	chocolate milkshakes;
	coffee.	coffee milk
OTHER	Punch, mineral water,	Coffee, tea,
BEVERAGES	herbal tea, lemonade,	decaffeinated coffee,
	carbonated caffeine-free	cola, and other
	beverages.	caffeinated carbonated
		beverages.
CONDIMENTS	Salt, garlic, Italian	Chili powder, black
AND	seasonings, sage,	pepper, red pepper,
SEASONINGS	rosemary, thyme, etc.	paprika.

NOTE: Check labels and avoid foods containing black pepper, red pepper, or chili powder.

SAMPLE MENU

Breakfast:

Prune juice, banana, oatmeal, hard cooked egg, white bread, sweet margarine, jelly, lowfat milk, herbal tea, salt, sugar

Lunch:

Pea soup, melba toast, hamburger on bun, mashed potatoes, carrots, tapioca pudding, sweet margarine, herbal tea, salt, sugar.

Dinner:

Tomato juice, baked dark meat chicken, rice, green beans, canned peaches, rye bread, sweet margarine, jelly, herbal tea, salt, sugar.

Snack:

Applesauce, lowfat milk.