



Surgical Specialists of Plano 4001 West 15th Street, Suite 180 Plano, Texas 75093 tel: 972 596 5225

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PHASE III BARIATRIC DIET

Soft, Pureed, Protein Rich Foods Start Vitamin and Mineral Supplements

Phase III bariatric diet may begin **approximately 2 weeks after surgery** once it is determined that you are tolerating a Phase II Bariatric Diet

You should stay on the Phase III Bariatric Diet for at least **6 – 8 weeks** to ensure proper tolerance of soft and pureed foods

Types of foods/liquids permitted: Soft or pureed proteins (Proteins should be moist and lean) (place food in a blender or food processor to create a soft/pureed consistency)

Seafood (canned or fresh) – soft flaky fish					
Tuna	Tilapia	Grouper	Salmon		
White fish	Orange roughly	Flounder	Sole		
Snapper	Catfish	Perch	Swordfish		
Halibut	Cod	Haddock	Sea bass		
Shellfish (canned or fresh) s & Lives					
Scallops	Lobster	Shrimp	Crab		
	Low fat D	airy Products			
Low fat, sugar free or carb-controlled yogurt without visible fruit pieces					
Low fat cottage cheese Low fat farmer cheese		se			
Low fat ricotta cheese	w fat ricotta cheese Low fat soft cheeses				
		Eggs			
Eggbeaters®	Egg whites	Whole egg (no more	than 1 egg yolk per day)		
Boiled	Scrambled	Poached	Baked		
	Avoid fried or	undercooked eggs			
	Poultry (ca	nned or fresh)			
Turkey	Chicken	Game hen	Duck breast		
Deli meats such as roast turkey breast or chicken breast					
	Meat (car	nned or fresh)			
Low sodium, rind-less, no sugar added cold cuts and deli meats					
Ham, red meat and pork may be difficult to digest; always check your tolerance level					
	Le	gumes			
Black beans	Kidney beans	Garbanzo beans	White beans		
Lentils	Hummus and pureed	Hummus and pureed beans may be well tolerated			
	•	Tofu			
Tofu burgers	Boca-burgers [®]	Morningstar [®] brand soy products			
All burgers must be wi	thout the bun or lettuce,	tomato etc.			





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Proteins should be moist and lean (less than 5 grams of fat)

You may add low sodium broth or low fat, low sugar dressings to prepare proteins and add moisture

Types of foods/liquids NOT permitted: No carbohydrates

Bread	Cereals	Crackers
Noodles	Pasta	Rice
Potatoes	Yams	Yucca
Corn	Plantains	

- No fruits or fruit juices
- No red meat for 6 months
- Do not fry or put "breading" on the protein
- Avoid soups they are often cream based
- Avoid spicy foods

- Avoid dried out, over-cooked meats
- No carbonated beverages
- No caffeinated beverages
- No alcoholic beverages

Important Nutritional Considerations

- Try to consume 3 4 ounces of protein 3 times per day (breakfast, lunch and dinner do not skip these meals)
- The goal is to try and consume at least 60-80 grams of protein per day (soft or pureed high protein foods)
 - As an estimate, 1 ounce of protein is approximately 7 grams
 - o For example, 3 ounces of chicken = approximately 21 grams of protein
- You may continue to use protein shakes as a meal replacement if you find that you cannot consume enough solid proteins
- Try to consume a total of 64 ounces (8 cups) of fluid per day (this includes any sugar-free, noncarbonated, decaffeinated clear liquids and protein shakes)
- Use moist cooking methods such as boiled, baked, sautéed, poached, stewed or braised

Start vitamin and mineral supplementation (see Vitamin and Mineral Supplementation paeg 76)

Important Reminders

- "30-Minute Rule": Do not drink any liquids 30 minutes before or after consuming "solid" proteins
- "30-Second Rule": chew each bite 30 times or for 30 seconds before swallowing
 - Even though food is soft and pureed, take small bites and chew well
- Introduce one "new" food item at a time
- Always check your tolerance level and stop drinking or eating when full
- Do not use milk as a substitute for protein shakes (it does not provide enough protein per serving)
- Avoid extreme temperatures (extreme cold or hot)
- Remember to sip slowly, do not gulp, do not use a straw





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- Do not skip meals, have 3 meals per day (breakfast, lunch and dinner)
 - o Give yourself 30-45 minutes for each of your main meals
 - o Avoid returning to your meal after a few hours
- Always remember to keep increasing physical activity as tolerated

<u>Remember</u>

Inadequate protein intake can lead to:

- fatigue
- loss of lean body mass and
- increase your risk of infection and other illnesses

Sample of a Phase III Bariatric Diet Menu

Morning	Decaffeinated coffee with Splenda® (without cream/milk/sugar)		
Breakfast	4 ounces of scrambled egg		
Mid-morning	8 oz Crystal Light [®]		
Lunch	3-4 ounces of pureed tuna fish made with 1 tablespoon of low fat		
	mayonnaise		
Mid-afternoon	8 oz Crystal Light [®]		
Dinner	3-4 ounces of low fat, low sodium turkey deli slice		
Evening	8 oz Crystal Light [®]		
Remember: do not consume any liquids 30 minutes before or after consuming "solid"			
proteins			





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Phase III Breakfast Ideas

- Protein shakes are a great way of getting some of your daily protein intake, they maybe a more convenient way to consume your breakfast.
- Remember to follow the guidelines for choosing the appropriate protein shake.
- Low fat, carbohydrate controlled or sugar free yogurt
- Low fat cottage cheese, farmer's cheese or ricotta cheese
- Low fat string cheese
- Eggs: whole, egg whites or EggBeaters scrambled, baked, pouched or made into an omelet
- You may add cheese or ham, but no vegetables
- Low fat turkey or tofu breakfast sausage; baked or microwaved, do NOT fry
- Low fat tofu hotdogs

Phase III Lunch and Dinner Ideas

- Homemade chili made with ground turkey, chicken or ground tofu crumbles
- Grilled, baked, poached seafood or shellfish, do NOT fry or bread the seafood or shellfish
- Egg salad, Tuna salad, Crab salad, Chicken salad
- You may use light or fat free mayo or salad dressing
- Do NOT use celery, relish, onion
- Grilled, baked, poached, braised, sautéed poultry (chicken, game hen, turkey, duck)
- Legumes (black beans, navy beans, pinto beans, white beans) made into dip or hummus or can be
 added to chili
- Grilled tofu burgers
- Deli meats (turkey, chicken, ham etc.) make roll-ups with a piece of cheese
- Baked, crust less cheese quiche (Do not add any vegetables)
- Turkey or tofu meat balls
- Plain turkey or tofu meatloaf (use eggs or milk to bind it together)
- Egg and cheese frittata