

Optimizing the Renal Diet with Fruits and Vegetables

This is a recorded webinar

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Welcome

- > Thank you for joining the DPC Education Center webinar to learn more about the importance of adding enough fruits and vegetables to the kidney diet.
- > This program is for your information, and you will need to talk to your health care team about your specific situation.
- Please complete the brief feedback form at the end of the program which also provides a way to suggest additional topics for the future.





Presenter



- María Eugenia Rodríguez, MS, RD, CSR
- ► Live in Puerto Rico
- Board Certified Specialist in Renal Nutrition since 2014
- ▶ Have worked with
 - ▶ dialysis patients since 2009
 - early CKD in private practice since 2013
- ► Founder of ME Nutrition Services, PSC

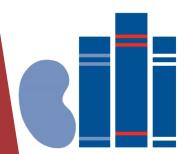
https://nutricionrenalpr.com



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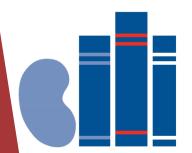
Objetivos

- Review the importance of eating enough fruits and vegetables as part of a kidney-friendly diet
- Explore fresh, canned and frozen fruit and vegetables alternatives
- Discuss strategies to incorpórate more fruit and vegetables into your diet



Benefits of fruits and vegetables in the general population

- Vitamin C and folic acid, potassium, magnesium, vitamin A and vitamin K support the immune system
- Antioxidants such as flavonoids and carotenoids to combat oxidative stress
- Source of Fiber
- Source of hydration
- Prevention of cardiovascular disease, some cancers, type 2 diabetes, and obesity
- ► DASH diet: 8-10 servings daily of fruits and vegetables (2,000 calories)

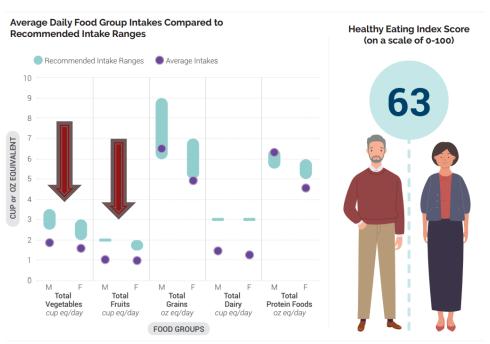


Fruits and Vegetables - General Population

Current Intakes: Ages 31 Through 59









Importance of fruits and vegetables

3.3.2 In adults with stage 1-4 chronic kidney disease (CKD), we suggest that prescribing increased fruit and vegetable consumption may decrease body weight, blood pressure, and net acid production (NEAP) (2C).

6.1.1 In adults with stage 1-4 chronic kidney disease (CKD), we suggest reducing net acid production (NEAP) through increased consumption of fruits and vegetables (2C) to decrease the rate of decline in residual kidney function.



-KDOQI 2020

Importance of fruits and vegetables

Consumption of approximately 17 servings of fruits and vegetables per week (2-3 per day) was associated with a 20% reduction in the risk of all-cause mortality (5% absolute risk reduction) and a reduction in the risk of death from non-cardiovascular causes (3% absolute risk reduction).

n=8078 from 11 countries, mean age: 63 years, 32% diabetes, mean time in HD: 3.6 years, followed by 2.7 years



Saglimbene, VM et al. Clin J Am Soc Nephrol. 2019; 14: 250-260



Plant-based foods

Absorption rate 50%–60%

Plant-based foods may have low absorption rate, net alkalizing effect, and carbohydrate content encourages K⁺ shifts into intracellular space, minimizing impacts on serum K⁺



Animal-based foods

Absorption rate 70%–90%

Animal-based protein has higher absorption and net acid effect results in higher amounts of K+ remaining in serum



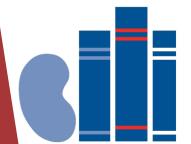
Processed foods

Absorption rate 90%

Potassium salts (often found in processed foods) absorption rate has been reported to be 90%

Figure 33 | Potassium absorption rates of plant-based, animal-based, and processed foods. Data from Picard K, Griffiths M, Mager DR, Richard C. Handouts for low-potassium diets disproportionately restrict fruits and vegetables. *J Ren Nutr.* 2021;31:210–214. ⁵⁹²

S228 Kidney International (2024) **105** (Suppl 4S), S117–S314



Potassium in fruits and vegetables

Fruit and vegetable alternatives



Fresh

► Frozen

▶ Canned

Dried fruits



Canned Fruits



| About 3.5 servings per container Serving size 1/2 cup (128g) Amount per serving |
|--|
| Calories 100 |
| % Daily Value* |
| Total Fat 0g 0% Saturated Fat 0g 0% Trans Fat 0g 0% |
| Cholesterol Omg 0% Sodium 5mg 0% |
| Total Carbohydrate 25g 9% Dietary Fiber 2g 7% |
| Total Sugars 21g Includes 14g Added Sugars Protein Ug 28% |
| Vit. D 0mcg 0% • Calcium 6mg 0% Iron 0mg 0% • Potas. 57mg 2% |
| * The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice. |



| Nutrition | Amount/serving % Da | % Daily Value | |
|---|--------------------------|---------------|--|
| | Total Fat 0g | 0% | |
| Facts | Saturated Fat 0g | 0% | |
| 4 servings per container | <i>Trans</i> Fat 0g | | |
| 4 servings per container Serving size 1 cup (113g) | Cholesterol Omg | 0% | |
| Calories GN | Sodium 10mg | 0% | |
| per serving b U | Vitamin D Omcg 0% • Calc | ium 8m | |

| Amount/serving % Dai | ly Value |
|---|--------------|
| Total Carbohydrate 17g | 6% |
| Dietary Fiber 1g | 4% |
| Total Sugars 13g | |
| Total Sugars 13g Includes 0g of Added Sugar | 's D% |
| Protein 0g | |

Vitamin D Omcg 0% • Calcium 8mg 0% • Iron Omg % • Potassium 46mg 0%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



Canned vegetables







| About 14 servings per container Serving size 1/2 cup (125g) | | | | | | | |
|--|------------------------------|-------|-----------------------|-------|--|--|--|
| Calories | Undrained (1/2 cup) 60 | | (about 1/3 cup) 50 | | | | |
| | | | | | | | |
| Total Fat | 1g | 1% | 19 | 1% | | | |
| Saturated Fat | 0g | 0% | 0g | 0% | | | |
| Trans Fat | 0g | - 1 | 0g | | | | |
| Cholesterol | 0mg | 0% | Omg | 0% | | | |
| Sodium | 10mg | 0% | 5mg | 0% | | | |
| otal Carb. | 13g | 5% | 9g | 3% | | | |
| Dietary Fiber | 29 | 7% | 29 | 7% | | | |
| Total Sugars | 7g | 0.755 | 2g | - 113 | | | |
| Incl. Added Sugars | 0g | 0% | 0g | 0% | | | |
| Protein | 1g | | 1g | | | | |
| /itamin D | Omog | 0% | Omog | 0% | | | |
| Calcium | 10mg | 0% | 7mg | 0% | | | |
| ron | 0.4mg | 2% | 0.3mg | 2% | | | |
| otassium | 181mg | 4% | 108mg | 2% | | | |







1 medium: 174 mg potassium, 2.3 g fiber 8 oz juice: 496 mg potassium, 0.5 g fiber



1 medium: 292 mg potassium, 1.5 g fiber 8 oz juice: 527 mg potassium, 1 g fiber



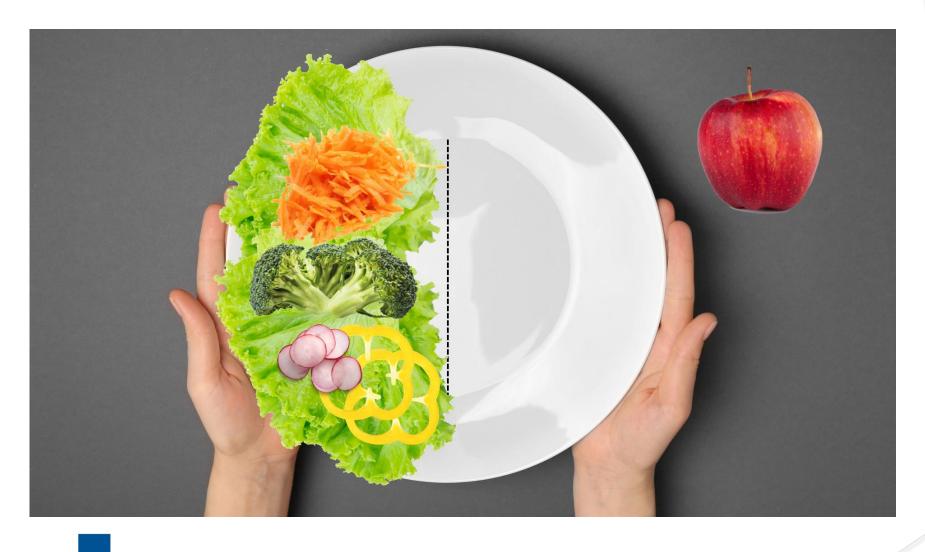


1/2 cup: 144 mg potassium, 0.7 g fiber



1/2 cup: 539 mg potassium, 3.3 g fiber 2 Tablespoons: 135 mg, 0.8 g fiber

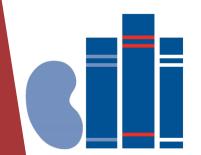






- Strawberries
- **▶** Blueberries
- ▶ Pineapple
- Papaya
- Spinach
- Kale
- Cucumber
- ▶ Cauliflower



























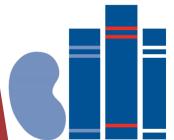
















Pick a goal for this coming week

Specific - Measurable - Achievable - Relevant - Time-bound

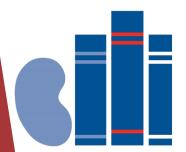


Conclusion

► The renal diet should include enough fruits and vegetables every day

► Fruits and vegetables are a way to add color, variety, and nutrition to our day

Find a renal dietitian if you need help



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