



Item	Foods to Enjoy	Foods to Avoid
Fruit	Fresh, canned and frozen fruits	Avocado
Vegetables	Fresh, canned, and frozen vegetables	 Fried vegetables (French fries, onion rings)
Salads	All salads prepared with low fat ingredients and low fat salad dressings	Salads prepared with high fat ingredients (bacon, cheese,) or full fat dressings
Grain Products	 Whole grain breads and cereals Low fat granola Low fat muffins Pasta 	 Croissants Regular granola Pastries/Danish/doughnut/muffins
Milk & Alternatives	 Skim, 1%, or 2% milk Low fat yogurt (0% or 1% MF) Low fat cheese (less than 20% MF) Soy milk 	 Whole milk Cream Regular cheese (more than 20% milk fat) Regular yogurt (more than 1% MF)
Meat & Alternatives	 Skinless poultry Lean meat, fish, or poultry, prepared without added fat Eggs Tofu Peanut/nut butters Dried or canned legumes such as lentils, kidney, black, white, chickpea & black-eyed peas, dried peas 	 Breaded or deep fried meats, poultry or fish High fat processed meats such as bologna, wieners, sausage, bacon, salami Coconut
Soups	 Soups made with allowed ingredients Broth based soups or cream based soups made with low fat milk 	High fat cream based soupsSoups with large amounts of added cheese
Oils & Fats (In moderate amounts)	 Canola oil Non-hydrogenated margarine Low- Fat Salad Dressings Low-Fat Mayonnaise Low-Fat Gravy 	 Regular gravy Cheese sauce Regular mayonnaise, sour cream, and cream cheese Alfredo Sauce

Item	Foods to Enjoy	Foods to Avoid
	Light Sour CreamLight Cream Cheese	
Desserts & Sweets	 Plain cookies Jello Angelfood cake Pudding made with low fat milk 	 High fat cookies, cakes, and desserts Whip cream/ whip topping Puddings made with whole milk Pie Ice cream
Fluids	WaterAlmond or rice milk	Milkshakes Coconut milk
Miscellaneous	BoostBoost fruit beverageBoost puddingBeneprotein	Resource 2.0Boost plus

Reference(s):

• Dietitians of Canada - Practice Based Evidence in Nutrition (PEN): Eating Guidelines for Pancreatitis, 2013