

## Potassium and chronic kidney disease

If you have been diagnosed with chronic kidney disease (CKD) it may be necessary to make some changes to the food you eat. Some people with CKD have blood potassium results that are higher than normal.

If this is the case, a low potassium diet is recommended. This leaflet will help you choose foods that are lower in potassium.

#### What is potassium?

Potassium is a mineral found naturally in many foods. Some potassium is needed as part of a healthy diet. Potassium plays a role in keeping your heartbeat regular and keeping your muscles working normally.

Your blood potassium level should be 3.5 – 5.3 mmol/L.

## Why do I need to control the amount of potassium in my blood?

If your blood potassium level is very high, this may be dangerous. This is because potassium affects your heart rhythm and could cause a heart attack.

## Why is the amount of potassium in my blood too high?

The level of potassium in your blood is usually controlled by the kidneys. When your kidneys are not working properly, the potassium level in your blood may rise. High potassium foods will make this worse but there can also be medical reasons that cause a higher blood potassium level, such as:

- 1. some blood pressure tablets
- 2. your blood becoming too acidic (known as 'acidosis')

## How do I follow a low potassium diet?

Your dietitian can give you individualised advice on the changes you may need to make.

For each food group, we have listed foods that need to be limited or avoided because they are high in potassium. We have also listed lower potassium alternatives.

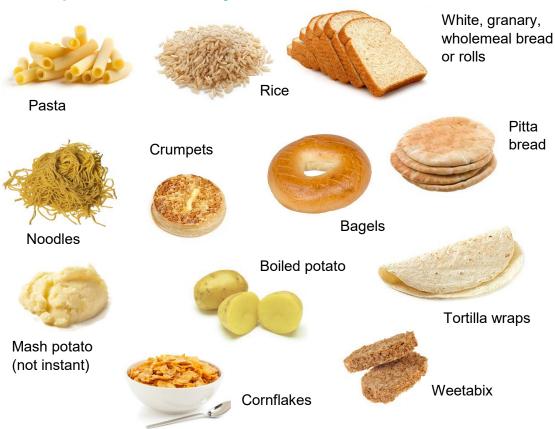
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The use of potassium additives in the food industry is growing. It is often used to replace sodium in foods to reduce the salt. Unfortunately, we don't always know the exact quantities used so it is best to try to choose fresh or natural foods that have not been processed and that are lower in additives. Cooking with fresh ingredients is strongly recommended.

## **Carbohydrate (Starchy foods)**

Carbohydrates, also known as starchy foods, provide energy, vitamins and fibre. Some starchy foods such as bread, rice and pasta are low in potassium and can be eaten freely.

#### Lower potassium carbohydrates



## Other suitable lower potassium carbohydrates include:

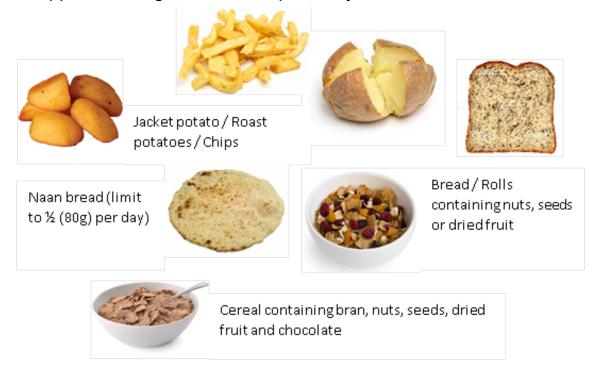
Any breakfast cereal NOT high in bran and containing no dried fruit, nuts or chocolate, e.g. Shredded Wheat, Shreddies, Rice Krispies, Special K, Cheerios and porridge; English muffins, croissants, couscous, pastry, Yorkshire puddings, dumplings, boiled yam/cassava/taro

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#### High potassium carbohydrates

Some starchy vegetables like potato, sweet potato, cassava and yam are particularly high in potassium and need to be limited in the diet.

150g (5oz) potatoes (3 egg size potatoes) are allowed daily. This may be swapped for 150g boiled sweet potato / yam / cassava / taro.



## Top tip!

The way you cook your food (especially potatoes and vegetables) can affect its potassium content. When boiled, some of the potassium is lost into the cooking water. This reduces the potassium content of the food. It is best to throw away this water and not use it to make soups, gravies, curries or casseroles.

## Fruit and vegetables

Fruit and vegetables are a good source of vitamins, minerals and fibre. They all contain some potassium, but some much more than others. The tables have been arranged in ascending order, from the very lowest amount of potassium to the highest.

For comparison, a standard portion size of 80g (3oz) has been used. For fruit, this is roughly what will fit in the palm of your hand, e.g. a handful of small fruit such as berries or grapes, or one apple, pear, peach or satsuma.

For vegetables, 80g is about 2 heaped tablespoons.

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#### Low potassium fruit

Guava - canned Blueberries - fresh

Papaya – canned

Pineapple/grapefruit-canned

Mandarins - canned

Strawberries - canned

Plums - canned

Olives

Raspberries – canned

Cranberries - fresh

Fruit cocktail - canned

Apples – fresh Pears – fresh

Watermelon - fresh

Lemons/limes – fresh

Cherries - canned

Galia melon – fresh

Blackberries - fresh

Peaches – fresh

Lychees – fresh or tinned

Pineapple – fresh

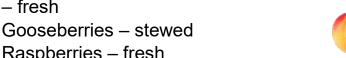
Oranges / clementine / tangerines / satsumas

fresh

Raspberries – fresh

Strawberries – fresh

Nectarines - fresh



Peaches - canned



Kumquats – fresh

Honeydew melon – fresh

Mango - fresh

Apricots – stewed

Grapefruit – fresh

Figs – fresh

Papaya – fresh

Plums - stewed

Quinces – fresh

Passion fruit - fresh

Sharon fruit - fresh

Gooseberries – fresh

Cantaloupe melon - fresh

Cherries – fresh

Grapes – fresh

Loganberries – stewed

Pomelo – fresh

Guava – fresh

Rhubarb - stewed

Pomegranate – fresh

Plums - fresh



## High potassium fruit

Loganberries – fresh

Apricots – fresh

Redcurrants- fresh

Damsons – fresh

Kiwi fruit - fresh

White currants – fresh

Greengages - fresh

Physalis (cape gooseberry) – fresh

Blackcurrants - stewed

Bananas – fresh

Prunes - canned

Passion fruit - fresh



#### **VERY High potassium fruit**

Blackcurrants – fresh

Coconut (flesh) – fresh

Avocados – fresh

Dates - dried

**Prunes** 



Dried mixed fruit

Currants, raisins and sultanas

Figs – dried

Apricots – dried



#### Low potassium vegetables

Beansprouts – raw or cooked

Mushrooms - canned

Bamboo shoots - canned

Pumpkin – boiled

Swede – boiled

Onions - pickled or boiled

Gherkins – pickled

Marrow - boiled

Spaghetti squash – baked

Green peppers - raw

Chickpeas - canned

Runner / green beans – boiled

Red cabbage – boiled

Mixed veg – frozen, boiled

Onions – raw

Sugar snap peas – raw or fried

Leeks - boiled

Cucumber – fresh

White cabbage – boiled

Curly kale - boiled

Spring greens - boiled

Carrots - boiled

Chicory - raw

Sweetcorn – boiled

Aubergine – fried

Mangetout - boiled

Mushy peas - canned

Coleslaw



## Medium potassium vegetables

Peas - frozen, boiled

Carrots (old) - raw

Carrots (young/baby) – raw

Shallots - raw

Green cabbage - boiled

Onions - fried

Yellow peppers – raw

Beetroot – pickled

Broad beans - boiled

Summer squashes - boiled

Corn on the cob - boiled

Mangetout – raw or fried

Salsify - boiled

Turnips – boiled

Courgettes – boiled

Broccoli – boiled

Tomatoes - canned

Cauliflower - boiled

Red peppers – raw

Red lentils (dried) – boiled

Mooli/white radish - raw

Asparagus – boiled

Lettuce – fresh

Tomatoes - raw

White cabbage – raw

Celery - boiled

Spinach (mature) - boiled

Watercress - fresh

Radishes – fresh





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#### High potassium vegetables

Red cabbage – raw Fennel – boiled

Spring onions – raw edible part | Brussels sprouts – boiled

Mung beans (dried) – boiled Green / brown lentils (dried) – boiled

Potato salad (retail) Okra – boiled

Chickpeas (dried) – boiled Celery – raw

Baked beans – canned Blackeye beans (dried) – boiled

Red kidney beans – canned Raddiccio – raw

Butternut squash – baked Artichoke (edible part) – boiled

Pak choi – steamed Celeriac – boiled

Green cabbage – raw Spinach (frozen) – boiled

Butter beans – canned Kohlrabi – boiled

#### **VERY High potassium vegetables**

Parsnips – boiled Beetroot – boiled

Endive – raw Water chestnuts – raw

Plantain – boiled Mushrooms – fried

Artichoke (Jerusalem) – boiled | Mustard and cress (garden cress)

Red kidney beans (dried) boiled | Swiss chard – boiled

Fennel – raw Aduki beans (dried) – boiled

Pinto beans (dried) – boiled Plantain – fried

Okra – fried Spinach (baby) – raw or cooked

Courgettes – fried Tomato puree

Spinach (mature) – raw Sundried tomatoes

Soya beans (dried) – boiled Mushrooms (dried)



## Milk and dairy

Milk and other dairy products are a useful source of calcium, which is needed for healthy bones. However, milk is also rich in potassium so dairy foods need to be limited.

## Limit milk to no more than $1/3 - \frac{1}{2}$ pint per day.

If you wish to have other dairy products these may be taken in place of your milk allowance as follows. Keep to a total of no more than 2-3 points per day.

Milk or dairy product	Points
Half a pint of milk (cows'/sheep's/goats')	3
Glass of milk (200ml)	2
Rice pudding (180g portion)	2
Fruit yoghurt, small pot (125g)	1½
Milk on cereal (100ml)	1
Plain yoghurt (60g, 1½ tablespoons)	1
Custard (80g, 2 tablespoons)	1
Ice-cream (120g or 2 scoops)	1
Crème-caramel (100g pot)	1



#### All types of cheese, all creams and crème fraiche are low in potassium.

The following milk substitutes are recommended but choose organic varieties that have no additives: soya milk, oat milk, rice milk, coconut milk, almond or hazelnut milk.

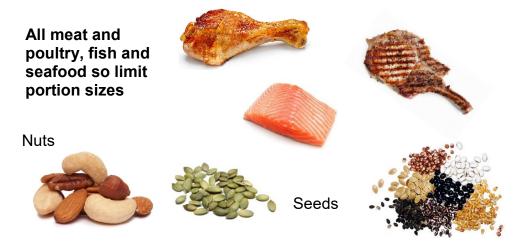
## Other protein sources

Protein is important for building and maintaining muscle. Your dietitian may advise you on the appropriate amount of protein foods to try to eat.

## Lower potassium proteins



#### **High potassium proteins**



#### **Pulses**

Some pulses (e.g. kidney beans, chickpeas and lentils) are relatively high in potassium compared to other vegetables. However, if you are eating pulses instead of a portion of meat or fish as a vegetarian meal, then there is no problem with this.

#### **Snacks**

#### Lower potassium snacks

Maize/corn-based snacks e.g. Wotsits, Monster Munch or Doritos; rice-based snacks such as rice cakes; breadsticks, pretzels, plain popcorn. Plain biscuits, crackers, wafers, sponge cakes, sweets, doughnuts, jam tarts, mints, marshmallows.



## High potassium snacks

Potato crisps, vegetable crisps, all nuts and seeds, dried fruit, Bombay mix, Twiglets, chocolate, liquorice allsorts, any biscuit/cake/ confectionary/pudding containing chocolate, nuts or dried fruit.

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#### Be wise!

Have savoury snacks in moderation as they are high in salt. Limit sugary food and drinks, especially if you have diabetes.

#### **Drinks and alcohol**

#### Lower potassium drinks



Water including tonic, soda or flavoured water



Fizzy drinks



Squash / Cordials



All types of tea



Spirits e.g. vodka / rum / gin

## **High potassium drinks**



Avoid or limit – beers, including lagers, ales and stout; cider, all types of wine and fortified wines

#### Be wise!

The government recommends that men and women have no more than 14 units of alcohol per week.

#### **Miscellaneous**

#### Lower potassium foods

All types of cooking oil, butter, margarine or other spreads. Herbs and spices, pepper, garlic, vinegars, mayonnaise or salad cream, mustard, jam, marmalade, honey, lemon curd, golden syrup, horseradish sauce, chilli sauce, curry powder, mint sauce, sweet pickle, apple sauce, gravy granules.











#### **High potassium foods**



Tomato ketchup / Brown sauce

Peanut butter

## Top tip!

Avoid reduced sodium salts e.g. Lo-Salt or Saxa So Low. They contain potassium in place of sodium.

#### **Further information**

#### National Kidney Federation www.kidney.org.uk

The NKF is the National Kidney Patient charity in the United Kingdom. The charity is run by kidney patients for kidney patients.



#### Kidney Research UK <u>www.kidneyresearchuk.org</u>

Kidney Research UK is the leading UK charity funding research that focuses on the prevention, treatment and management of kidney disease. The charity also dedicates its work to improving patient care and raising awareness of kidney disease.

#### Kidney Patient Guide www.kidneypatientguide.org.uk

This website provides information for renal patients, their partners and families, health care professionals and anyone else who is interested in kidney disease.

Contacting us		
My dietitian:		
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Kidney Care Nurses	Tel: 0118 322 7899	

To find out more about our Trust visit www.royalberkshire.nhs.uk

# Please ask if you need this information in another language or format.

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