

Client Name _____ Date _____

RD/DTR _____

Email _____ Phone _____

Nutrition Therapy for High Triglyceride Levels



Triglycerides are a type of fat in your blood. If you have high triglyceride levels, this can increase your risk for heart disease.

This nutrition therapy helps lower blood triglycerides. To control your triglyceride levels and keep your heart healthy, you need to:

- Eat moderate (not high) amounts of carbohydrate.
- Stay at a healthy weight.
- Get regular physical activity.
- Choose fats wisely:
 - Include unsaturated fats, especially omega-3 fatty acids, in your diet. These types of fats may lower your triglycerides and keep you healthier.
 - Eat very little saturated fat. Saturated fats are found in foods with fat from animals, as well as coconut and palm kernel oils.
 - Eat very little trans fats. This fat is in any food made with hydrogenated oil, including many packaged and fried foods.
 - Limit the cholesterol that you eat.
- Eat plenty of vegetables, fruits, and whole grains. These foods are high in fiber and have nutrients that your body needs for good health.
- Enjoy nonfat and low-fat milk and milk foods.
- Choose lean meats and fish and other protein foods that are low in fat.
- Limit the amount of alcohol that you drink.
- Choose foods low in sodium (salt).

Notes:

Recommended Foods

Food Group	Recommended Foods
Grains	Whole grain, high-fiber breads Oatmeal and oat products Barley Brown rice Whole grain, high-fiber breakfast cereals Whole wheat pasta
Vegetables	Fresh, frozen, or canned vegetables The healthiest choices do not have added saturated fat or trans fat, added sugar, or added salt
Fruit	Fresh, frozen, or canned fruits The healthiest choices do not have added saturated fat or trans fat or added sugar
Meat and Other Protein Foods	Fish, especially fatty types that are high in omega-3 fatty acids (salmon, albacore tuna, mackerel, sardines) Poultry without skin Lean pork and beef (look for cuts marked “loin” or “round”) Meat alternatives made with soy protein or textured vegetable protein, such as tofu or veggie burgers Dried beans and peas (such as black beans, pintos, lentils, split peas) Peanut butter Egg whites and egg substitutes
Milk	Fat-free or low-fat milk and milk products Nonfat (skim) to 1% fat milk Low-fat buttermilk Nonfat or low-fat yogurt Fat-free or low-fat cheeses, including cottage cheese
Fats and Oils	Canola oil, soybean oil, walnuts, flaxseed oil, and ground flaxseeds (all sources of heart-healthy omega-fatty acids) Other unsaturated fats, including olive oil, peanut oil, avocado, nuts, and seeds Soft or liquid margarines

Notes:

Foods Not Recommended

Food Group	Foods Not Recommended
Grains	Breads and cereals that contain saturated fat or trans fats, such as doughnuts, biscuits, croissants, or danish Commercially prepared muffins, pastries, pies, cookies, or cakes
Vegetables	Vegetables that are fried or served with cheese, cream sauce, or butter
Fruits	Fruits that are fried or served with cheese, cream sauce, or butter
Meat and Other Protein Foods	Fatty (marbled) cuts of meat, such as prime cuts of beef, ribs, T-bone steaks, regular hamburger Bacon or sausage Hot dogs Most cold cuts, such as salami and bologna Chicken or other poultry with skin on Whole eggs and egg yolks Commercially fried poultry, fish, meats
Milk	Whole-fat dairy products, such as whole milk, regular cheese, cream, ice cream
Fats and Oils	Butter Stick margarine Shortening Lard Coconut oil, palm kernel oil, or cottonseed oil Hydrogenated oil (the source of trans fats)
Alcohol	All (beer, wine, liquor, mixed drinks with alcohol)
Other	Commercially fried snack foods Nondairy cream substitutes made with coconut oil Sugar, brown sugar, corn syrup Cakes, candies, cookies, snack and dessert foods Sweetened beverages

Notes:

Sample 1-Day Menu

Breakfast	Scrambled eggs made with ½ cup egg substitute 1 slice whole wheat toast with 1 teaspoon soft margarine ½ grapefruit 1 cup brewed coffee
Lunch	Large salad: 4 ounces sliced chicken breast, 2 cups mixed salad greens, onion, tomato, cucumber, ¼ cup chickpeas, ¼ avocado, and 2 tablespoons oil and vinegar 5 whole grain crackers 12 ounces sugar-free lemonade
Snack	Fruit and low-fat yogurt parfait made with 6 ounces plain yogurt and ¼ cup fresh fruit
Evening Meal	6 ounces broiled salmon or tuna topped with 2 teaspoons olive oil and a handful of slivered almonds ½ cup brown rice 1 cup stir-fried vegetables (summer squash, broccoli, red peppers, mushrooms) in 2 teaspoons peanut oil Whole wheat roll and 1 teaspoon tub margarine 1 sliced tomato and 1 ounce mozzarella cheese sprinkled with basil 1 cup fruit salad 1 cup tea

Approximate Nutrition Analysis:

Calories: 2,043; Protein: 137g (26% of Calories); Carbohydrate: 163g (31% of calories); Fat: 100g (43% of calories), Saturated Fat: 20g, Monounsaturated Fat: 30g, Polyunsaturated Fat: 26g; Cholesterol: 248mg; Sodium: 1,624mg; Fiber: 25g

Notes: