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## Low Triglyceride, Low Cholesterol, Low Fat Diet

Elevated levels of blood cholesterol and elevated blood pressure have been identified as major risk factors in the development of heart disease. Diet can play an important role in controlling these two risk factors. This diet has been designed to limit the portions of foods containing high amounts of fat, cholesterol, and triglycerides. By controlling the amount of fat and cholesterol in the diet, it is possible to reduce the cholesterol levels in the blood.

### Important Points to Keep In Mind

- Scan cookbooks for low-fat cooking tips and low-fat recipes.
- Convenience foods such as frozen and canned dinners are usually high in fat. Read food labels carefully and look for high-fat ingredients such as cheese, oil, shortening, and butter or margarine. Look for “light” frozen dinners with less than 300 calories and less than 10 g of fat.
- Use fat-free items sparingly. Some contain very small amounts of fat. Contact the manufacturer for the specific fat content.
- When dining out, ask for sauces or salad dressings on the side and use sparingly.

Food Categories	Foods Recommended	Foods That May Cause Distress	Tips
<b>Breads, Cereals, Rice, And Pasta</b>	Whole-grain or enriched breads, cereals, rice, barley, and pastas. Low-fat and fat-free crackers	Breads prepared with eggs or cheese. Granola-type cereals, biscuits, pancakes, croissants, muffins, or doughnuts. High-fat snack crackers.	Choose a tomato-based sauce instead of cream sauce for pastas. Use fruit spreads on breads in place of butter or margarine.
<b>Vegetables</b>	Fresh, frozen, or canned vegetables	Vegetables prepared with added fat, cream sauces, or cream sauces.	Cook vegetables in broth or sprinkle with herbs and spices to add flavor.
<b>Fruits</b>	All fresh, frozen, canned, or dried fruit. fruit juices	Avocado	Snack on fresh or dried fruits instead of chips or cookies.
<b>Milk, Yogurt, And Cheese</b>	Skim milk, and skim milk and fat-free cheeses. Low-fat or nonfat yogurt and cottage cheese.	1%, 2%, and whole milk, buttermilk, chocolate milk, and cream Regular and processed cheese.	In recipes, substitute skim or evaporated skim milk, or low-fat yogurt for whole milk and cream.
<b>Meats, Poultry, Fish, Dry Beans And Peas, Eggs, And Nuts</b>	Lean beef such as sirloin, round, chuck; veal skin. Lean pork such as tenderloin, ham. Canadian bacon, Lean lamb such as chops or leg. Poultry without the skin. All fresh, frozen, or canned fish packed in water. Legumes cooked without. Added fat. Egg whites. Luncheon meats (95% fat-free).	All fried, fatty or heavily marbled meat, poultry, fish such as: ground beef, pork, or lamb; ribs; corned beef; sausage, duck, goose. Canned fish packed in oil. Most luncheon meats including bologna, salami and pimento loaf, frankfurters. Dry peas and beans prepared with fat or high-fat meat. Nuts and peanut butter. Egg yolks	Broil, roast, grill, or boil meats, poultry, and fish instead of frying. Trim all visible fat before cooking. Select or prepare meats in their natural juice instead of sauces and gravies.
<b>Fat</b>	One serving equals: 1 tsp of margarine, butter, regular mayonnaise, oil, shortening, and bacon fat, 1 tbsp of diet margarine, reduced-calorie mayonnaise, reduced-calorie creamy salad dressing, regular oil-based salad dressing, cream cheese, and whipping cream whitener, and sour cream.		
<b>Snacks, Sweets, Condiments, And Beverages</b>	Sugar Substitutes Fat-free broths or soups. Sherbet, fruit ice, gelatin, angel food cake, graham crackers, and nonfat frozen desserts. Honey, jams, jellies, syrups, and hard candy. Coffee, tea, soda, and other nondairy drinks-Sugar Free.	Cream or cheese sauces and gravies. Cakes, cookies, pies, and ice cream. Coconut, chocolate, and creamed candy. High-fat snacks such as chips and buttered popcorn. Avoid Sugar.	Try lemon juice, vinegar, or garlic or onion powder on cooked foods in place of butter or margarine.

**Sample menu for a Fat-controlled Diet (50 g of fat)**

Sample Menu Plan	Your Plan
<p><b>Breakfast</b>            Orange juice (3/4 cup)            Whole-grain cereal (1/2 cup)            Banana (1 medium)            Whole-wheat toast (2 slices)            Diet margarine (tbsp)            Diet jelly or jam (1 tbsp)            Skim milk (1 cup)            Coffee or tea            Sugar substitute</p>	
<p><b>Lunch</b>            Fat-free vegetable soup (1 cup)            Saltine crackers (4)            Lean roast beef (3 oz)            Whole-wheat bread (2 slices)            Mustard (1 tbsp)            Reduced-calorie mayonnaise (1 tbsp)            Sliced tomato and lettuce            Orange (1 medium)            Coffee or tea            Sugar Substitute</p>	
<p><b>Snack</b>            Graham crackers (4)            Skim milk (1 cup)</p>	
<p><b>Dinner</b>            Tossed salad (1 cup)            Fat-free salad dressing (1 tbsp)            Broiled boneless, skinless chicken Breast (3 oz)            Herbed brown rice (1/2 cup)            Whole-grain roll (1)            Diet margarine (tbsp)            Diet Jell-O (1/2 cup)            Apple (medium)            Coffee or tea            Sugar Substitute</p>	