

Nutrition After a Gastrectomy

After a **gastrectomy**, where all or most of your stomach is removed, it can be hard to make sure your body gets all the right nutrients it needs. Follow the guidelines in this handout to make sure you get enough nutrition after surgery.

What are my general guidelines for eating after my gastrectomy?

- You may not feel hungry after surgery. Plan to eat every 2 to 3 hours.
- Eat small, frequent meals (¼ to ½ cup of food at a time).
- Eat slowly. Take small bites, and chew your food really well before swallowing.
- Every time you eat, eat food that has protein. Protein is very important for healing.
- Avoid drinking large amounts of liquids during your meals. Instead, drink liquids 30 minutes to 1 hour before and after your meals (small sips with meals are okay).
- Make sure to stay hydrated. Drink 64 ounces (about 2 liters) of fluids every day.
- Avoid carbonated (fizzy) drinks, because these may increase gas and bloating.
- Your body may not digest sugary foods as well after surgery, so avoid foods with a lot of added sugars.
- It may be hard to meet your calorie needs with food alone. Try using nutritional supplements like Ensure® or BOOST®, or protein shakes or powders.
- Avoid all alcohol for the first 6 weeks after surgery. After this time, only drink alcohol in very small amounts.

What vitamins and minerals should I take after my gastrectomy?

We recommend taking these vitamins and minerals to help make sure you get all the nutrition you need after your gastrectomy:

- **Multivitamin with iron**: Take twice daily (1 pill at breakfast and 1 pill at dinner).
 - o Don't take gummy multivitamins, as these do not contain iron.
- **Vitamin B12:** Take either one 500 micrograms (mcg) sublingual (under the tongue) lozenge every day or take a 1000 mcg intramuscular (IM) injection (shot) every month.
- **Vitamin D**: Take 2000 units of cholecalciferol (vitamin D3) every day or continue taking Vitamin D as recommended by your doctor.
- Calcium citrate: Take 1200-1500 milligrams (mg) every day.
 - It's best if you take this in divided doses of 500-600 mg 2-3 times per day.
 - This also works best if you take it at least 2 hours apart you're your multivitamin with iron and any other iron supplements you're taking.

You may find it helpful to use chewable or liquid versions of these vitamins and minerals.

What are my nutrition goals after my gastrectomy?

Maintaining your weight is the best sign that you are eating enough calories. If you find yourself losing more than 2 pounds a week, try increasing your calories by eating and drinking more protein or adding an extra snack. Good sources of protein include meat, fish, eggs, cheese, milk, and yogurt. Here are some examples of how much protein is in different foods:

Food	Protein	Calories
	(in grams)	
1 cup whole milk	8	160
I cup skim milk	8	80
1 cup milkshake with whole milk	16	420
1 cup plain yogurt	8	125
1 egg	7	75
1 cup Carnation Breakfast Essentials® with whole milk	17.5	290
2 tablespoons smooth peanut butter	10	230
1 ounce (oz) of meat, fish, or poultry	7	75
1 oz cheese	7	100
½ cup cottage cheese	14	150
1 jar strained meats (for example, baby food)	13	120

What should I eat and drink after my gastrectomy?

After your gastrectomy, you may follow either a **full liquid diet** or a **mushy soft diet**. Your surgeon will let you know which diet you should follow. If you start on a full liquid diet, they will also tell you when you can switch to a mushy soft diet.

- **Full liquid diet:** This diet includes foods that are or become liquid at room or body temperature.
- **Mushy soft diet:** This diet includes only foods that are soft and moist (wet). The goal of a mushy soft diet is to provide a balanced diet with enough protein and calories with foods that are easy to eat and digest.

What can I eat and drink on a full liquid diet?

Food groups	What to eat and drink:	What to avoid:
Milk and calcium	Milk and milk beverages, yogurt	All others
sources	(without seeds, nuts, or fruit), pudding,	
	hot cocoa, soy milk, almond milk, rice	
	milk, custard	
Meat and protein	Cream soups without chunks (you can	All others
sources	strain or blend the soup to get rid of	
	chunks)	
Fruits and	All fruit and vegetable juices	All others
vegetables		
Grains	Refined or strained cooked cereals (like	All others
	cream of wheat)	
Drinks	Most drinks, including high protein	Carbonated
	and high calorie oral supplements (like	(fizzy) drinks
	BOOST® and Ensure®)	
Fats	Butter, margarine, cream, oils	All others
Sweets and	Plain sugar candy, honey, sugar,	All others
desserts	popsicles, plain Jell-O, syrup, sherbet,	
	custard, pudding, ice cream without	
	fruit or nuts added	
Other seasonings	Iodized salt, spices (in small amounts),	All others
and condiments	flavorings, syrups	

What can I eat and drink on a mushy soft diet?

Food groups	What to eat and drink:	What to avoid:
Breads, cereals, and starchy foods	 Soft white breads (rolls, biscuits, pancakes) Cornbread Cooked cereals (oatmeal, cream of wheat, cream of rice) Baked potato (without the skin) or mashed potatoes Cooked noodles (pasta, casseroles, etc.) Dry cereal softened in milk (except those listed to avoid) 	 Whole wheat or seeded breads, toast, hard crusted breads or bread-products Dry cereals that are coarse (rough) and high in fiber Shredded wheat Popcorn Crackers French fries Pizza
Vegetables	 Well-cooked soft or pureed (blended) vegetables Tomato paste Tomato puree 	 Raw vegetables (including salad) Corn Vegetables with tough skins, membranes, or seeds
Fruits	 All fruit juices All canned fruits Soft fresh fruits like ripe bananas, applesauce, cantaloupe, melon (without seeds), berries, and avocado Peeled apple or pear Fruit smoothies 	 Fresh fruits with tough skins, membranes, or seeds Dried fruits
Dairy	 Milk (all types) Yogurt (without toppings or granola) Custard Ice cream (without nuts or seeds) Cottage cheese Cheese Milkshakes 	None

Food groups	What to eat and drink:	What to avoid:
Meat and protein sources	 Eggs Tender poultry like chicken or turkey (ground or finely chopped with sauce) Crumbled ground beef or turkey Moist meatloaf Soft fish Tofu Nut butter 	 Tough, dry, or crispy meats Bacon
Sweets and desserts	 Sherbet Gelatin (Jell-O) Pudding Lemon ice Cakes, brownies, doughnuts, scones, cookies, or pie crust 	 Desserts containing nuts, dried fruits, or seeds Very dry, crunchy desserts
Other seasonings and condiments	 Sauces Soups Seasonings Salad dressing Sour cream Cream cheese Olives Ketchup 	Potato chipsSnack chipsSpicy foods
Fats	 Butter Margarine Mayonnaise Whipping cream Coffee cream Gravy 	BaconNutsDeep-fried, crispy foods
Drinks	 Protein supplements High calorie and high protein drinks Fruit and vegetable juices Tea Coffee 	Carbonated (fizzy) drinks

Recipes for high calorie and high protein drinks:

Vanilla Milkshake

Serving size: 1 cup

tbsp – tablespoons **tsp** – teaspoons

Ingredients	Nutrition information
• ½ cup vanilla ice cream	Calories: 227 per cup
• ½ cup whole milk	Protein: 8 grams
• 1 tbsp skim milk powder	Carbohydrates: 24 grams
• 1/8 tsp vanilla extract	Fat: 11 grams

Chocolate Milkshake

Serving size: 1 cup

Ingredients	Nutrition information
• ½ cup chocolate ice cream	Calories: 286 per cup
• ½ cup whole milk	Protein: 9 grams
• 1 tbsp and 1 tsp skim milk powder	Carbohydrates: 40 grams
• 1 tbsp chocolate syrup	Fat: 11 grams

Swiss Miss® Drink

Serving size: 1 cup

Ingredients	Nutrition information
• 1 cup vanilla ice cream	Calories: 630 per cup
• ¼ cup and 2 tbsp whole milk	Protein: 12 grams
• 1 package (1/3 cup) Swiss Miss® mix	Carbohydrates: 96 grams
• 3 tbsp eggnog mix*	Fat: 23 grams

^{*}You can also use egg custard mix or Carnation Breakfast Essentials® instead of eggnog mix.

Peanut Butter Milkshake

Serving size: 1 cup

Ingredients	Nutrition information
• ½ cup vanilla ice cream	Calories: 883 per cup
• ½ cup heavy whipping cream	Protein: 15 grams
• 2 tbsp smooth peanut butter	Carbohydrates: 61 grams
• 3 tbsp chocolate syrup	Fat: 67 grams

Creamy Milkshake

Serving size: 1 cup

Ingredients	Nutrition information
• ½ cup vanilla ice cream	Calories: 712 per cup
• 1/3 cup heavy whipping cream	Protein: 8.3 grams
• 2 tbsp eggnog mix*	Carbohydrates: 70 grams
• 1 tbsp sugar	Fat: 39 grams

^{*}You can also use egg custard mix or Carnation Breakfast Essentials® instead of eggnog mix.

Tips for making milkshakes:

- If any of these drinks are too thick, thin them with milk.
- Avoid blending the drinks with whipping cream too much, because they may become too thick.
- You can use supplements such as Ensure® Plus, BOOST Plus®, or Glucerna® as liquid substitutes in the milkshakes.

Disclaimer: This document contains information and/or instructional materials developed by University of Michigan (U-M) Health for the typical patient with your condition. It may include links to online content that was not created by U-M Health and for which U-M Health does not assume responsibility. It does not replace medical advice from your health care provider because your experience may differ from that of the typical patient. Talk to your health care provider if you have any questions about this document, your condition, or your treatment plan.

Author: Laura Burr, MPH RDN CNSC Reviewers: Sarah Percy, RDN, Kristen Firby, RDN Edited by: Brittany Batell, MPH MSW CHES®

Patient Education by <u>U-M Health</u> is licensed under a <u>Creative Commons Attribution-NonCommercial-ShareAlike 4.0 International Public License</u>. Last revised 07/2024