

## Graft-Versus-Host Disease (GVHD) Diet #2

This diet is for patients with **graft-versus-host disease (GVHD)** of the gastrointestinal (GI) tract who have tolerated the limited GVHD diet #1 without worsening GI symptoms, and who are now ready to expand their food list. Your GI tract is still not working normally, so you should continue to add new foods slowly (no more than 1 new food per meal). If you notice increased nausea, vomiting, stomach pain or cramping, or diarrhea with any new food, stop eating that food and tell your medical team.

This diet includes foods that are easy to digest. It avoids foods that are most likely to irritate your GI tract or cause uncomfortable symptoms. This diet offers foods that are fairly low in fiber (particularly insoluble fiber), fat, and lactose (dairy).

## What are my instructions for following this diet?

Every patient is affected by GVHD differently, which is why it is important to continue to follow the "1 new food at a time" rule. Small, frequent meals may be easier for you to tolerate and digest. You can eat each new food with foods that you have been able to tolerate before (for example, after trying white rice successfully, you may try a small amount of tender lean protein along with it).

People with GVHD of the GI tract often are sensitive to lactose (found in dairy products). You may need to take lactase enzymes to avoid uncomfortable GI symptoms from foods that contain lactose.

The list of foods below is to help guide your decisions on what to eat. It does not include every food that your body may tolerate. While you're in the hospital, please refer to your hospital room service menu when ordering meals.

## What foods are recommended for the GVHD Diet #2?

Food type	Examples:	
Protein sources	• Fat-trimmed, lean beef,	• Canned, water-packed
(Meat, fish, and poultry	chicken, turkey, and	tuna
should be baked,	pork	• Low-fat lunch meats
broiled, or roasted, and	• Lean mild fish (like	(heated to steaming)
fully cooked.)	whitefish, cod, and	• Veggie burgers and
	halibut)	veggie dogs
	• Ground lean meat or	• Low-fat cheese
	poultry	• Low-fat cottage cheese
	• Well-cooked eggs or	• Yogurt
	egg substitutes	• Smooth nut butters (in
	• Tofu	small amounts)
Fruits and vegetables	• Fruit juices	• Well-cooked, tender
(washed thoroughly	• Canned fruits (peaches,	vegetables like
under clean running	pears, apricots)	asparagus, beets,
water or cooked)	• Applesauce	carrots, celery, green
	• Ripe bananas	beans, mushrooms,
	• Jellied cranberries and	peas, and summer
	cranberry sauce	squash
	• Baked, peeled apples	<ul> <li>Baked and peeled</li> </ul>
	• Ripe melon	potatoes and sweet
	• Avocado (in small	potatoes
	amounts)	• Hashbrowns
	• Ripe mango	

Food type	Examples:	
	• Ripe papaya	• Boiled, peeled mashed
	• Parsley and chives	potatoes
	• Water chestnuts	<ul> <li>Pumpkin</li> </ul>
	• Winter squash	<ul> <li>Cooked spinach</li> </ul>
Bread and cereal	Bread or rolls made	• Quick breads or
products	from enriched and	muffins (banana
	refined corn or white	bread, zucchini bread,
	flour	corn bread)
	• Cereals with less than	• Egg or plain white
	3 grams of fiber per	bagels
	serving (like corn	<ul> <li>White or sourdough</li> </ul>
	flakes, Rice Chex®, or	English muffins
	Rice Krispies®)	• Tortillas (flour or
	• Animal crackers or	corn)
	graham crackers	• White flour
	• Ritz® crackers	• White rice
	• Saltines	• Zwieback or rusk
	• Plain pretzels	
Soups	Broth-based soups	• Chicken broth
	made with meats or	• Chicken noodle soup
	poultry and tender	• Chicken and rice soup
	vegetables	• Vegetable soup
	• Beef broth or bouillon	• Vegetable beef soup
Desserts	• Angel food cake	• Soft, plain desserts
	• Danish	made with low-lactose,
	• Gelatin or Jell-O®	low-fat milk (like
	• Popsicles	custard, fruit cobbler,
	●Plain cake	pudding, sherbet)

Food type	Examples:	
Milk and dairy products	• Lactaid®/lactose free	• Lactose free frozen
	milk	desserts without
	• Soy milk	artificial sweeteners
	• Rice milk	• Yogurt
	• Almond milk	• Skim milk, 1-2% milk,
	• Dream Whip®/whipped	with caution
	topping made with	
	lactose free skim milk	
Fats	• Fat-free or low-fat	• Low-fat mayonnaise
(eat only in small	salad dressing	• Low-fat, non-dairy
amounts)	• Low-lactose, low-fat	creamers
	whipping cream	• Cooking oil (in small
	• Butter	amounts)
	• Margarine	• Smooth nut butters (in
		small amounts)
Drinks	• Caffeine-free	• Fruit drinks (Kool-
	carbonated beverages	Aid®, Hi-C®, Hawaiian
	(like ginger ale, Sprite®,	Punch®, Tang®)
	7-Up®, orange soda,	• Decaf coffee and tea
	seltzers, cola)	(in small amounts)
	• Gatorade and Gatorade	• Herbal tea (in small
	Zero	amounts)
Nutrition supplement	• BOOST® (High Protein,	• BOOST® Breeze
drinks	Plus, etc.)	• Ensure® Clear
	• Ensure® (Ensure Plus,	• MCT oil
	Enlive, etc.)	• Beneprotein®

Food type	Examples:	
Other foods and	• Hard candy	• Salt
seasonings	• Gum drops	• Sugar
	• Jelly beans	• Syrup
	• Jelly	• Spices (in small
	• Marshmallows	amounts - check the
	• Low-fat gravy	list below for spices to
		avoid)

## What foods should I avoid on the GVHD Diet #2?

Food type	Examples:	
Protein sources	• Fried fish, meat (beef,	• Sausage
	pork), poultry, or eggs	• Oil-packed tuna
	• Lunch and deli meats	• Beef brisket, short-
	• Pickled or cured meats,	ribs, or spare ribs
	fish, poultry (corned	(high-fat cuts)
	beef, hot dogs,	• Duck
	pepperoni)	• Full-fat cheese or
	• Bacon	cottage cheese
		• Chunky nut butters
Fruits and vegetables	• Grapes	• Raw vegetables
	• Juices: citrus (orange or	• Cooked or raw
	grapefruit), prune,	artichokes, broccoli,
	tomato, V8®	brussels sprouts,
	• Raw fruits (except for	cabbage, corn,
	banana): berries, citrus	eggplant, peppers,
	fruits (like oranges),	leeks, lettuce, greens,
	apples, dates, figs,	

Food type	Examples:	
	pineapple, plums,	onions, rutabaga,
	prunes, raisins,	tomatoes, turnips
	rhubarb	• Tomato sauce
	• Dried fruits	• Baked beans
		• Beans, lentils, or
		legumes
Bread and cereal	• Whole grain bread or	• Cornmeal
products	rolls: cracked wheat,	• Coarse or whole grain
	pumpernickel, rye,	cereals: bran,
	whole wheat,	buckwheat, cracked
	multigrain	wheat, puffed wheat,
	• Raisin toast or bagel	granola, oatmeal, or
	• Bread with nuts	other cereals that have
	• Brown or wild rice	more than 3 grams of
	• Bulgur	fiber per serving
Soups	• Highly seasoned soups	• Chili
	• Milk or cream-based	• Chunky types of soup
	soups or chowders	• Split pea or green pea
	• Tomato soup	soup
	• Cheese soup	• Minestrone
	• Soup with beans or	• Onion soup
	bacon	• Ramen soups
Desserts	• Artificial sweeteners	• Pastries
	(other than sucralose):	• Pies
	aspartame, saccharin	• Dessert made with
	• Candied fruit	nuts, seeds, coconut,
	• Chocolate	dried fruit, or
	• Ice cream	chocolate

Food type	Examples:	
	• Donuts	• Fudgesicles or
		creamsicles
Milk and dairy products	• Whole milk	• Ice cream
	• Cheese and full-fat	• Dairy coffee creamers
	cottage cheese	• Sour cream
	• Cream	• Creamy dips (like
	• Cool Whip®	spinach, artichoke, or
		cheese)
Fats	• Avocado (in large	• Regular mayonnaise
	amounts)	• Regular salad dressing
	• Bacon	• Shortening
	• Cool Whip®	• Sour cream
	• Cream	• Whipping cream
	• Cream cheese	• Chunky nut butters
Drinks	• Diet drinks	• Caffeinated or
	• Cocoa	chocolate-flavored
	• Alcohol	carbonated beverages
	• Caffeine	(Mountain Dew®, root
	• Peppermint tea	beer, cola)
Nutrition supplement	• Milk-based supplements with lactose: Carnation	
drinks	Breakfast Essentials®, Magic Cup®	
Other foods and	• Sugar-free candies and	• Popcorn
seasonings	gum	• Garlic or garlic powder
	• Cream Savers®	• Spices: chili powder,
	• Candy with nuts,	cumin, onion powder,
	raisins, or seeds	mustard, paprika,
		pepper

Food type	Examples:	
	• Fried snack foods: corn	• Relish
	chips, potato chips,	• Steak sauce (A1®)
	Doritos®, etc.	• Tabasco® or hot sauce
	• Nuts	• Ketchup
	• Pickles	

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