DOCUMENT RESUME

ED 321 990 SE 051 498

AUTHOR Gallagher-Allred, Charlette R.; Townley, Nancy A. TITLE Dietary Management in Hyperlipidemia. Nutrition in

Primary Care Series, Number 12.

INSTITUTION Ohio State Univ., Columbus. Dept. of Family

Medicine.

SPONS AGENCY Health Resources and Services Administration

(DHHS/PHS), Rockville, MD. Bureau of Health

Professions.

PUB DATE 80

CONTRACT 232-78-0194

NOTE 28p.; For related documents, see SE 051 486-502. See

SE 051 503-512 for "Nutrition in Health Plokotion"

series.

PUB TYPE Guides - Classroom Use - Materials (For Learner)

(051)

EDRS PRICE MF01/PC02 Plus Postage.

DESCRIPTORS Biochemistry; *Dietetics; Disease Control; Health

> Education; *Independent Study; *Medical Education; *Medical Evaluation; Medicine; Nutrition; *Nutrition Instruction; Physiology; Preventive Medicine; Science Education; *Special Health Problems; Therapeutic

Environment; Therapy

IDENTIFIERS *Hyperlipidemia

ABSTRACT

Nutrition is well-recognized as a necessary component of educational programs for physicians. This is to be valued in that of all factors affecting health in the United States, none is more important than nutrition. This can be argued from various perspectives, including health promotion, disease prevention, and therapeutic management. In all cases, serious consideration of nutrition related issues in the practice is seen to be one means to achieve cost-effective medical care. These modules were developed to provide more practical knowledge to health care providers, and in particular primary care physicians. This module is designed to help physicians to instruct patients with hyperlipidemia in the selection, purchase, and preparation of foods according to an individualized dietary regimen. Also covered is nutritional assessment for the hyperlipidemic patient. Included are learning goals and objectives, self-checks of achievement with regard to goals, and references for the physician and for the physician to give to the patient. The appendices including a list of low-cholesterol, low-saturated fat, low-simple sugar foods, and a sample menu. (CW)

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12 Dietary Management in Hyperlipidemia

Charlette R. Gallagher-Allred Nancy A. Townley

Nutrition in Primary Care



Department of Family Medicine The Ohio State University Columbus, Ohio 43210

The Nutzition in Primary Care Series Contains These Modules:

- 1. Nutrient Content of Foods, Nutritional Supplements, and Food Fallacies
- 2. Appraisal of Nutritional Status
- 3. Nutrient and Drug Interactions
- 4. Normal Diet: Age of Dependency
- 5. Normal Diet: Age of Parental Control
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- 7. Normal Diet: Pregnancy and Lactation
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- 9. Dietary Management in Obesity
- 10. Dietary Management in Diabetes Mellitus
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- 12. Dietary Management in Hyperlipidemia
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- 15. Nutritional Care of Deteriorating Patients
- **16.** An Office Strategy for Nutrition-Related Patient Education and Compliance

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12 Dietary Management in Hyperlipidemia

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Contract Number: 232-78-0194

U.S. Department of Health and Human Services Public Health Service • Health Resources Administration Bureau of Health Professions • Division of Medicine Project Officer Margaret A. Wilson, Ph.D.



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A special note of appreciation is extended to persons in family practice residency programs and universities throughout Ohio for reviewing the materials, and to the faculty and residents where the materials were piloted:

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Composition Pony-X-Press, Columbus, Ohio Camera Work: Printers' Service, Columbus, Ohio Reproduction and Binding. PIP, Stole 523, Columbus, Ohio

Library of Congress Catalog Card Number: 80-82859

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Nutrition in Primary Care



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Introduction.

In the United States, cardiovascular disease is the major cause of death. The latest statistics indicate that over half of the deaths occurring per year result from cardiovascular diseases. In 1976, coronary heart disease alone was responsible for 34% of all deaths. The remainder included a large number of deaths from stroke and peripheral vascular disease. The fact that 25% of all cardiovascular deaths occurred in persons less than 65 years of age indicates that heart disease is not limited to the elderly.

Through epidemiological research, several risk factors have been found to correlate significantly with death rate from coronary heart disease; the three major risk factors are hypercholesterolemia, hypertension, and cigarette smoking. Patients with diabetes mellitus have a significantly higher rate of coronary heart disease than do non-diabetics. Physical activity is a risk factor amenable to change. Risk factors that are difficult, if not impossible, to change include personality, heredity, age, sex, and changing life patterns.

Goals

Although there is little hard evidence that lowering serum lipid levels by dietary manipulation or drug therapy will protect against atherosclerosis or decrease morbidity and mortality from coronary heart disease, you may have hyperlipidemic patients for whom you feel dietary manipulation is important. The content of this module should help you instruct patients in the selection, purchase, and preparation of appropriate foods according to an individualized dietary regimen.

As a result of this unit of study, you should be able to:

- 1. Identify those patients u th hyperlipidemia for whom dietary modifications may be indicated;
- 2. Prescribe the appropriate dietary modifications for hyperlipidemic patients; and
- 3. Instruct patients on needed dietary modifications in a way that they can change their behavior to comply with these recommendations.



Risk Factors as Predictors of Coronary Heart Disease

Several risk factors have been found to correlate significantly with coronary heart disease. Although it is not possible to predict with confidence whether or not or when a person will have a heart attack, it is possible to classify an individual as being of low, average, or high risk. The methods for making such classifications include: noting personal habits, family history, and personality, and doing a physical examination and laboratory tests.

Several epidemiological studies have cited factors which correlate well with coronary heart disease, ¹⁻¹⁰ perhaps the most famous being the Framingham Study. ¹⁵ Identification of risk factors for coronary heart disease can be classified into five categories: personal habits, family history, personality, physical examination, and laboratory tests. ¹²

Fersonal Habits

Personal habits that may be associated with coronary heart disease include restlessness, nervousness, cigarette smoking, heavy alcohol consumption, and a sedentary lifestyle. There is increasing evidence that more than two alcoholic drinks may elevate plasma lipids and decrease the stroke volume of the heart of a patient with coronary heart disease, thereby reducing exercise tolerance. On the other hand, moderate use of alcoholic beverages may be protective against atherosclerosis by increasing the serum high-density lipoprotein (HDL) fraction.

Family History

Age of onset of coronary heart disease is valuable information; the younger the age of onset (particularly before age 40), the more likely the disease is to be familial than if onset occurs after age 65 to 70. If patients relate a family history of coronary heart disease in both parents, aunts, uncles, cousins, or siblings, their chances of developing the

disease greatly increase, unless the manifestations of coronary heart disease in family members occurred after age 65 to 70. If a patient 30 years old or less has had a heart attack, and another family member had a heart attack when below the age of 40, you should suspect an inherited lipoprotein defect, probably Type II hyperlipidemia based on the Frederickson classification.

Personality

Although these risk factors are difficult to define and evaluate, many researchers believe heart disease is related to overwork, stress, and discontentment. Medical opinion is sharply divided on the relationship of personality and coronary heart disease. Friedman and his colleagues believe people can be divided into one of two personality types. Type A individuals, who may be the higher risk for coronary heart disease, are classified as competitive, restless, driving, impatient, and ambitious, and may feel discontented with their level of achievement, often regarding themselves as failures. Type B persons have apposite personality traits.

Studies have indicated that recent severe life changes may have a precipitating effect on myocardial infarctions and death. In 1967, Holmes developed a social readjustment rating scale to quantitate a person's life changes over the last twelve months of life in an attempt to ascertain the patient's susceptibility to illness. Smith, et al. have recently discussed Holmes's work and the importance of these concepts for family physicians.

Physical Examination

Although it is not the intent in this module to list and discuss all of the examination criteria typical of coronary heart disease patients, the following examination findings may be indicative of preinature atherosclerosis:

- Premature bitemporal grayness of the hair in men.
- Appearance of arcus senilis or arcus corneae in young persons.
- Cholesterol deposition in the soft tissues surrounding the eye.
- Tuberous deposits in the skin and tendons.



- · Retinal vessel changes.
- · Elevated arterial blood pressure.
- Left ventricular hypertrophy.
- Peripheral vascular disease.
- Obesity.
- · Diabetes mellitus.

Laboratory Tests

The cholesterol and triglyceride concentrations in the plasma or serum determine whether or not hyperlipidemia is present. Fasting samples are used to measure blood glucose and triglyceride levels, although fasting is not necessary for cholesterol levels. A good screening test would be one fasting blood sample for all three laboratory tests. If the resulting supernatant for the lipid tests is cloudy following an overnight refrigeration, this generally indicates an increased concentration of triglycerides carried by very low-density lipoproteins (VLDL), or pre-beta lipoproteins. If the supernatant is clear, the VLDLs are generally normal. If after an overnight setting there is a "cream-like laver" at the top of the plasma, one would suspect hyperchylomicronemia, Type I hyperlipidemia, or Type V mixed hyperlipidemia, suggesting a decrease of, or defect in lipoprotein lipase.

When you find a patient with elevated plasma cholesterol or triglyceride levels, ask to have the test repeated to rule out laboratory error and also consider a lipoprotein electrophoresis which provides a separation of the four major lipoprotein bands. A lipoprotein electrophoresis test is not always necessary, however. The interpretation of the results of the electrophoretic test will indicate the type of hyperlipidemia the patient has. A word of caution: because 75% of all coronary deaths in the United States occur in patients with so-called "normal plasma lipids," we ought to be questioning the validity of "average" or "normal" blood lipid values — perhaps they should be lowered. Epidemiological data suggest that persons who have cholesterol levels above 220 mg/dl or triglyceride levels above 120 mg/dl have a greater risk o developing atherosclerotic lesions than those with values below these levels. The greater the rise above these levels, the greater the risk of deve! oping coronary heart disease. 12

Measurement of the amount of the various lipo-

protein fractions is of importance to physicians and nutritionists. It has been suggested that a high amount of low-density lipoproteins is harmful, whereas a high amount of high-density lipoproteins is protective against coronary heart disease. There appears to be a highly significant correlation between the presence of high-density lipoproteins (HDLs) in the circulatory system and the absence of coronary heart disease. HDLs have been shown to increase in persons following weight loss. HDLs are higher in marathon runners than in sedentary men, in moderate alcohol users than in heavy drinkers, in Eskimos (despite their high fat intake) than in other groups, and in premenopausal women than in postmenopausal women.

Another important laboratory test in diagnosing hyperlipide.nia is carbohydrate tolerance. Fasting blood sugar levels greater than 100 mg/dl should be considered as evidence for high risk to the development of coronary heart disease. Elevated levels of serum uric acid, immunoreactive insulin, hemoglobin, and hematocrit may be associated with increased risk for coronary heart disease. Physiological tests of significance in diagnosing heart disease include abnormal electrocardiogram readings and poor performance when function of the heart under a workload is measured (treadmill testing).

The Frederickson Classification of Hyperlipidemia

According to the Frederickson classification, five types of hyperlipidemia have been identified. Each type is characterized by its own elevated blood lipids and elevated lipoprotein carriers, and each has its own cause, symptoms, incidence, clinical features, and response to die and drug therapy.

Table 12–1 indicates the Frederickson classification of the five types of hyperlipidemias, their increased lipoprotein carrier fraction, appearance of plasma, values for plasma cholesterol and triglycerides, electrophoretic pattern, incidence, and clinical features.



Table	12-1	The Hyperlip	oidemias			
Type	Increaseá Lipo- protein	Appearance of Plasma	Plasma Choles- terol	Lipids Trigly- cerides	Electro- phoretic Pattern	Incidence and Clinical Features*
1	Chylomicrons	Thick layer of "cream" floating on clear plasma	Normal	Increased	Chylomicrons at origin	Rare May begin with abdomina pain
II a	LDL	Clear	Increased	Normal	Increased Beta lipoprotein	Common Tuberous xanthomata
ь	LDL + VLDL	Slightly cloudy	Increased	Increased	Same + pre Beta lipoprotein	Thickened tendons Premature atherosclerosis
III	LDL + abnor- mal VLDL	Cloudy with layer of "cream"	Increased	Increased	Broad Beta lipoprotein	Uncertain Eruptive xanthomata Premature atherosclerosis Carbohydrate intolerance
IV	VLDL	Cloudy	Normal	Increased	Pre Beta lipo- protein	Common Obesity Carbohydrate intolerance Premature atherosclerosis
v	Chylomicrons + VLDL	Cloudy with layer of "cream"	Normal	Increased	Chylomicrons at origin + pre Beta lipoprotein	Rare Obesity Abdominal pain Eruptive xanthomata Carbohydicte intolerance

^{*}Of the five major types of hyperlipidemia, only three are associated with an increased incidence of atherosclerotic disease. These are Types II (a and b), III, and IV.

From Nutrition in Medical Practice by R.E. Hodges. Copyright © 1980 by W.B. Saunders Company. Reprinted by permission of Holt, Rinehart, & Winston.

Drug Therapy for Hyperlipidemia

Typically, drug therapy in hyperlipoproteinemia has been used when diet is ineffective or its ultimate effect appears to have been reached.

In the treatment of patients with hyperlipidemia, diet and drug therapy are the two major methods employed. Many physicians prefer to begin treating their patients with a trial prudent diet (to be discussed later in this module, and then reevaluate after several months. If you attempt this dietary modification and it results in an inadequate response, you may further modify the diet, procribe drug therapy, or do both. Table 12–2 lists the drugs of choice, their indications, dosage, drug interactions, and side effects in the treatment of hyperlipoproteinemia.

The Influence of Diet on Serum Lipid Levels

Dietary factors associated with serum lipid levels have been studied for many years and have produced conflicting results. Dietary modifications in the treatment of hyperlipidemic patients appear to be appropriate for a small percent of patients.

The association between dietary fat intake and coronary heart disease appears to be less strong than was once believed. Although several epidemiological studies have shown statistical differences between dietary fat intake and atheroscierosis when comparisons are made between groups of people living in different countries, the apparent cause-effect relationship of



these conclusions cannot be accepted. Usually there is a marked dissimilarity between many aspects of daily life other than diet. In both the Framingham¹⁵ and Tecumseli¹⁶ studies, no relationship was found between dietary practices and serum lipid levels. There was no decrease in mortality due to coronary heart disease between 1950 and 1960 when the admonition to decrease saturated fats and cholesterol and to increase polyunsaturated fats in the diet was popular. Since 1960, however, the decrease in coronary heart disease could be attributed to diet as well as to the increased ability to detect a heart attack before it occurs and to treat patients with coronary heart disease after an attack has occurred. Do not forget that the decrease in cigarette smoking because of lung cancer has undoubtedly reduced the incidence of sudden cardiac death. Between the years 1962 and 1973, also during the diet-heart era, there was no evidence that serum cholesterol k vels decreased in people in the United States.

The results of clinical trials which examined the relationship between dietary intake and coronary heart disease have been conflicting. Many studies can be cited which show that when egg consumption is manipulated in both normal and hyperlipoproteinemic patients, there are no physiologically significant differences in securic cholesterol

levels. ¹⁷⁻²¹ In these studies, various amounts of dietary cholesterol (from the small amount in one egg to the large amount of 1% of the diet) were added to diets of normocholesteremic and hypercholesteremic patients. Results indicate that serum cholesterol did not rise significantly above the initial physiological level. Of particular importance, blood cholesterol levels in normal men did not rise greater than 220 mg/dl. According to the National Pooling Project, serum cholesterol levels below the 240 to 250 mg/dl levels should be considered low risk for coronary heart disease. ²²

Hyperlipidemia in the United States population is not as rampant as one might be led to believe. According to the 1971-1974 Vital and Health Statistics of the National Health Survey, confirmed by the Lipid Research Center's Prevalence Study of the National Heart, Lung, and Blood Institute of NIH, ²³ 4% of persons aged 18 to 24 years had serum cholesterol levels greater than 240 mg/dl while eating free choice diets. This percentage rose to 30% of those persons in the 45 to 55 age group.

It has been recommended that saturated for be replaced with polyunsaturated fat at a ratio of polyunsaturated fatty acids to saturated fatty acids (P:S ratio) of two to one, assuming that polyunsaturated fatty acids will lower serum cho-

Table 12-2	Hypolipide	mic Drugs		
Drug	Indications	Dosage	Drug Interactions	Side Effect
Cholestyramine	Type II	12-32 gm/day	Decreases absorp- tion of thyroid ard digitalis	Nausea, consti- pation, increased gallstones
Clofibrate (Atromid-S)	Type III,IV V	, 2 gm/day	Increases hypo- prothrombinemia	Nausea, diarrhea
Nicotinic Acid	Type II,III IV,V		Exaggerates effect of ganglionic blocking agents	Flushing, nausea, diarrhea, hyper- glycemia, fatty liver
Probucol (Lorelco)	Type II	500 mg twice/day	No effects on coumadin	Diarrhea, flat- ulence, nausea



lesterol levels. When vegetable oils are substituted for animal fats, a lower serum cholesterol concentration may be due to differences in the dietary cholesterol content and subsequent absorption rather than to the P:S ratio Ericson et al.²⁴ and Conner et al.²⁵ found no response of serum cholesterol to large changes in the P:S ratio in the diet. There are indications that high intakes of polyunsaturates are associated with malignant disease, yet research in this area is conflicting and incomplete.

Because the body produces fat endogenously when kilocalories consumed are greater than those expended, and because such endogenous fat is typically saturated animal fat, it does not stand to reason that exogenous dietary fat should be pathologic and endogenous saturated fat should be benign.

In summary, the imposition of dietary modifications on hyperlipidemic patients in the belief that dietary factors can cause or already have caused the patient's coronary heart disease appears to be appropriate for only a minor percentage of hyperlipidemic patients. The bulk of coronary heart disease subjects are victims of their genetic constitution and other risk facture, including embolism or thrombosis. In patients with coronary heart disease, the best dietary advice is to regulate kilocalorie intake so as to correct and/or prevent obesity and to use diet in controlling hypertension and diac les mellitus if these conditions are present. Control of cigarette smoking should be enforced. Physical activity may be increased by instituting some form of regular exercise such as jogging, swimming, cycling, or tennis. It may also be desirable to help a patient combine a productive career with enjoyable recreation.

Dietary Management of the Patient with Hyperlipidemia

Almost everyone agrees that coronary heart disease is a multi-factored condition. There are different points of view on dietary intervention for normal persons, persons at high risk for coronary heart disease, and diagnosed coronary heart disease patients.

According to Hodges, 12 "Some authorities would argue that, until conclusive proof is available, there is little or no justification for attempting to modify the risk factors of individual patients or of population groups" (p. 108). Hodges calls these persons who seek a cause-effect relationship "academics." He terms the authorities on the other side "pragmatics," stating they "feel that epidemiologic studies, bolstered by (selected) metabolic studies in both experimental animals and man, are sufficient justification for a determined multifaceted approach to coronary heart disease and its prevention." (p. 108). This latter position is held by the American Heart Association (A.H.A.) (demonstrated in its "prudent diet") and by the Senate Select Committee on Nutrition which published the "Dietary Goals for the United States."

The American Heart Association's "prudent diet" for the general public is a well-balanced diet which recommends a reduction in the intake of animal lat, high cholesterol foods, and concentrated sugars. It also advocates substituting vegetable oils for animal fats. Similar recommendations have been published by the American Medical Association which states that they apply only to high risk patients, not to the public at large. Olson²⁶ believes that the Senate Select Committee's dietary goals including (1) reduction of dietary cholesterol to 300 mg daily, (2) reduction of total fat intake, and (3) increased consumption of polyunsaturated fatty acids are edging toward therapeutic diets for everyone during the life cycle; he states that they are not warranted for infants, children, adolescents, pregnant women, and the aged. Mann²⁷ cites the failure to elongate life by curtailing dietary cholesterol or by using drug o be evidence against nationwide diet changes, but he does state that the most impressive array of epidemiologic evidence suggests that fit and active people are spared the complications of atherosclerosis. However, Blackburn²⁸ believes that an evolutionary change in the nation's dietary habits, cultural and personal eating patterns, exercise, and smoking habits will prevent atherosclerotic disease. Reiser²⁹ cites that 70% to 80% or more of people who maintain levels of serum cholesterol below 250 mg/dl while consuming the normal American diet of meats, eggs, and dairy products as evidence against changing the overall American diet. He further states that many proponents of



the A.H.A. position admit that only 20% to 30% of the population need this advice. A.H.A. claims that the other 70% to 80% will not be hurt by changing their ways. Reiser opposes this stance, stating that the prudent diet "unjustly seeks to deprive 70-80% of the population of desirable and protective foods. It makes balanced diets more difficult to achieve. To follow the advice could give many persons who require treatment other than diet a false sense of security" (p. 28).

Dietary Management of the Patient with Diagnosed Hyperlipoproteinemia

Dietary treatment for hyperlipoproteinemia involves achievement of ideal body weight and normal blood glucose levels, control of hypertension, and an attempt to lower blood cholesterol and triglyceride levels with dietary restriction of cholesterol, fat, and simple sugars.

When patients with elevated serum lipids are diagnosed as having hyperlipoproteinemia, Type I through Type V, diet has traditionally been the mainstay of therapy. Drugs are sometimes used in addition to diet for the purpose of lowering blood lipid levels. Whether or not diet is effective in promoting and sustaining lower blood lipid levels is questionable, yet some dietary aspects in the treatment of hyperlipoprotein emia are warranted—particularly achievement of ideal body weight and normal blood glucose levels.

Familial hypercholesterolemia (Type II) is the most common hyperlipidemia in children. Hypertriglyceridemia (Type IV) is the most frequently found hyperlipidemia in adolescents and adults. Bott types are genetic, transmitted in an autosomal dominant manner.

Prior to the institution of any form of therapy, secondary causes of hyperlipoproteinemia should be diagnosed. Ruled out should be causes such as hypercholesterolemia due to hypothyroidism or diabetes mellitus, alcohol-induced hypertriglyceridemia, hepatic disease, renal disease, and druginduced hyperlipidemia, especially from estrogen, oral contraceptives, steroids, and thiazides. When these secondary causes of hyperlipidemia

are treated and controlled, the blood lipid pattern frequently returns to normal. A aeficiency in the chylomicron glyceride hydrolyzing enzyme lipoprotein lipase — in Type I hyperlipidemia results in a markedly delayed clearance of absorbed dietary fat from the blood stream; hyperchylomicronemia occurs. In Type IIa, familial hypercholesterolemia, serum cholesterol and lowdensity or beta-lipoprotein fractions are elevated. In Type IIb, an increase in serum cholesterol, triglycerides, low-density lipoproteins, and very low-density (pre-beta) lipoproteins occurs. Type III hyperlipoproteinemia is characterized by elevated cholestero1, triglycerides, and beta and prebeta lipoproteins. Type IV is characterized by elevated serum triglyceride levels, normal or slightly elevated cholesterol, and an elevated, low-density lipoprotein fraction. Type V, a mixture of Types I and IV, is characterized by elevated chylomicrons, serum triglycerides, and very low-density lipoproteins. Low-density lipoprotein cholesterol may be normal or elevated.

When you choose to institute diet therapy in an attempt to lower blood lipid levels, Table 12–3 indicates the appropriate dietary modifications on which the patient and the family should be instructed.

If you wish to use booklets for instructing the patient and the family on a specific hyperlipoproteinemia (HLP) type diet, booklets are available for each type from the United States Department of Health and Human Services. Write to the United States Department of Health and Human Services, Public Health Services, National Institutes of Health, National Heart, Lung, and Blood Institute, Washington, DC, or to the Superintendent of Documents, Washington, DC and request the booklets entitled:

- "Diet 1: For Dietary Management of Hyperchylomicronemia";
- "Diet 2: For Dietary Management of Hypercholesterolemia";
- "Diet 3: For Dietary Management of Hypercholesterolemia with Endogenous Hyperglyceridemia";
- "Diet 4: For Dietary Management of Endogenous Hyperglyceridemia"; and
- "Diet 5: For Dietary Management of Mixed Hyperglyceridemia."



Table 12-3	Summary of Diets for Types I-V Hyperlipoproteinemia			
	Type I	Type IIa		
Diet Prescription	Low Fat 25-35 grams	Low cholesterol. Poly- unsaturated fat increased		
Kilocalories	Not restricted	Not restricted		
Protein	Total protein intake is not limited	Total protein intake is not limited		
Fat	Restricted to 25 to 35 grams daily. Kind of fat not important	Saturated fat intake limited. Polyunsaturated fat intake increased		
Cholesterol	Not restricted	As low as possible		
Carbohydrate	Not limited	Not limited		
Alcohol	Not recommended	May be used with discretion		

Successful management of the high risk patient depends upon a close and enthusiastic working relationship between you and the patient. If a registered clinica! dietitian is available, a referral for dietary counseling would be appropriate. Frequent return visits, teaching aids, and dietary counseling for the family are all beneral. The dietary treatment must be individualized to fit the needs, likes, and dislikes of the patient. Since weight reduction is a prime objective regardless of its effect upon plasma lipid levels, its importance as a first step in management cannot be over emphasized (see Module 9 on obesity). A balanced caloric reduction diet plan will result in re-

duction of body fat and carbohydrate intake and will benefit patients who have a defect in both removal of and increased synthesis of triglycerides. Often hyperlipoproteinemic patients also have hypertension. (Module 11, on hypertension, will assist you in planning dietary modifications of sodium and potassium.)

Most diets restrict the intake of cholesterol to 300 mg daily when hypercholesterolemia is present. For hy ærtriglyceridemias that are carbohydrate-induced, the total carbohydrate is reduced, and simple sugars are eliminated insofar as possible.



Table 12-3 (continued)				
Type IIb & Type III	Type IV	Type V		
Low cholesterol Approximately: 20% kilocalories from Protein 40% kilocalories from Fat 40% kilocalories from Carbohydrate	Controlled carbohydrate to approximately 45% of kilocalories. Moderately restricted cholesterol	Restricted fat to 30% of kilocalories. Controlled carbohydrate to 50% of kilocalories. Moderately restricted cholesterol		
Achieve and maintain "ideal" weight. Reduction diet if necessary	Achieve and maintain "ideal" weight. Reduction diet if necessary	Achieve and maintain "ideal" weight. Reduction diet if neces-sary		
High protein	Not limited other than control of body weight	High protein		
Controlled to 40% kilocalories	Not limited other than control of body weight	Restricted to 30% of kilocalories		
Less than 300 milligrams	Moderately restricted to 300 to 500 milligrams	Moderately restricted to 300 to 500 milli-grams		
Controlled. Concentrated sweets are restricted	Controlled. Concentrated sweets are restricted	Controlled. Concentrated sweets are restricted		
Limited to 2 servings daily	Limited to 2 servings daily	Not recommended		

From Dietary Management of Hyperhypoproteinemia A Hanabook for Physicians and Dietitians. Department of Health, Education, and Welfare, No. (NIH) 75-110 Bethesda, MD, National Heart and Lung Institute, reprinted, 1974.

Foods Allowed on the Fat and Carbohydrate Modified Diet

A wide variety of foods can be used on a modified-fat diet to provide an acceptable, palatable diet by selecting expropriate foods from the basic food groups, using substitute products, and preparing foods from allowed ingredients. Limiting simple sugars has been suggested as appropriate therapy to decrease blood triglycerides.

Foods of plant origin such as fruits, vegetables, cereals, grains, legumes, and nuts do not contain cholesterol. Cholesterol is present in the fat and tissue of animal products only. Egg yolk, organ meats, and shrimp are high in cholesterol. Foods listed according to fatty acid composition are given in Table 12–4. Highly saturated fats are restricted on a modified fat diet.

Many foods which are available in supermarkets are good choices for use on hyperlipoproteinemic diets. Due to the continual addition and removal of processed foods in the marketplace, a listing of brand names soon becomes out of date.



Tzble 12-4 Foods Divided into Fatty Acid Composition Groups		
More than 30% Saturated Fatty Acids	20% to 30% Saturated Fatty Acids	Less than 20% Saturated Facty Acids
Butterfat Beef, lamb, pork, veal	Poultry Margarine*	Fish Margarine*
Butter	Shortening	Oils, including
Margarine* Shortening Coconut, palm oils	Cottonseed cil	peanut, corn, olive safflower, sesame Nuts

The kind of fat and composition of fat in margarine vary considerably.

Egg substitutes, low-fat cheese, soybean vegetable rotein, polyunsaturated margarines, low-fat rrozen desserts, soybean non-dairy creamers, and poultry luncheon meats and wieners are current examples. Patients must learn to read and interpret labels. Advise them to purchase products labeled "low fat" and also to consume skimmed milk and products made with skimmed milk instead of whole milk. For those patients who also need to restrict dietary sodium, it is wise to advise them that highly processed and convenience foods are usually higher in sodium than less processed foods. Due to the sodium and fat contents of these foods, the patient on a diet for the control of hyperlipidemia will often need to prepare foods at home, using allowed ingredients. A number of helpful cookbooks with recipes for fat-controlled, low-cholesterol meals have been published. For a list of some of these books, consult Resources for the Patient at the end of this module.

For the hyperlipoproteinemic patient who should restrict carbohydrate intake in an attempt to lower blood triglycerides attached to very low-density lipoproteins, Table 12–5 lists those foods which contain complex and simple sugars. Limiting simple sugars and consuming complex carbohydrates has been suggested as appropriate therapy to decrease blood triglycerides.

As can be seen, carbohydrate in milk and fruit groups is considered simple (mono- and disaccharides of lactose, galactose, fructose, and sucrose), while carbohydrate in the bread group is considered complex (starch). Although milk, fruits, and vegetables contain simple sugars, they

should not be eliminated completely from the diet. Moderate usage to supply optimal nutrition should include three servings of milk, two servings of fruit, and two servings of vegetables daily.

Because alcohol intake in many patients causes increased blood triglycerides and adds extra kilocalories but few other nutrients to the patient's diet, alcohol intake is limited to two servings daily for Type IIb, III, and IV patients. The kilocalorie value of one serving of alcohol should be substituted for one serving from the bread and cereal group in the following amounts:

- 1 ounce gin, rum, vodka, whiskey
- 21/2 ounces dry table wine
- 11/2 ounces dessert or sweet wine
- 5 ounces beer

Appendix A at the end of this module can be used as an office reference for instructing patients on a low-cholesterol, low-fat, low-carbohydrate diet. Appendix B includes a sample low-cholesterol, low-fat, low-simple sugar menu which supplies approximately 1,800 kilocalories. The menu could be made equivalent to 4 grams of sodium by using only ¼ teaspoon salt in cooking or at the table and no other salt during the day; all regular foods can be used and no special low-sodium foods must be purchased for a four-gram sodium diet. Foods such as salted crackers, salted pretzels, olives, canned bouillon, cured meats, and other foods especially high in sodium should be avoided or used sparingly.



Table 12-5 Food Classification by Carbohydrate Content		
Complex	Complex and Simple	Simple
Breads and cereals Crackers Flour Legumes Macaroni, spaghetti Potatoes Rice	Cake Cookies Vegetables	Beverages, carbonated Candy Fruit Ice Cream Milk Sugars Syrups, molasses, honey

Summary

Cardiovascular diseases are related epidemiologically, pharmacologically, and therapeutically to nutrition. There is little hard evidence that lowering serum lipid levels by dietary manipulation or drug therapy protects against atherosclerosis or decreases morbidity and mortality from coronary heart disease. We believe that a sensible approach to the problem of coronary heart disease includes a broad program to minimize the major risk factors: hypercholesterolemia, hypertension, and cigarette smoking. To this end, we strongly encourage achievement of ideal body weight and normal blood glucose levels, and control of hypertension. Use of the hyperlipoproteinemic diets may be appropriate in diagnosed hyperlipidemic patients who are less than 40 years old, but use of routine low-cholesterol and low-fat diets for the general population appears to be without justification.



Test Your Knowledge

A white, 47-year-old man, married and the father of three children, comes to your office. He is 5 feet 8 inches in height, weighs 197 pounds, and he wishes to weigh 164 pounds. He works nights, twelve hours straight, three nights on and three nights off. He is moderately active in his work and swims regularly in the summer. On further questioning, you learn that he eats out often and that his dietary intake varies, depending on whether he is working or is at home. His weight has been constant for several years. You have requested and received the following laboratory test results:

Glucose tolerance test — normal	HDL — normal
Blood pressure — 160/90	LDL — normal
Triglycerides — 256 mg/dl	VLDL — excessive
Cholesterol — 220 mg/dl	Chylomicrons — normal

1. Which of the above findings concern you? (Answers are at the end of this module.)

The patient reports the following dietary intake to you:

When Working	Lunch 4:30 a.m.
Breakfast 9:20 p.m. 2 eggs and bacon or	2 lunchmeat sandwiches Cake, pie, or cookies Coffee
Pancakes and sausage Coffee with 2 tsp sugar	Dinner 12:00 noon Soup
20 to 30 cups of coffee with sugar during the night	2 grilled cheese sandwiches
When at Home	Dinner 6:00 p.m.
Breakfast 9:00 a.m. Same as above Lunch	Roast Beef — 8 ounces Cooked vegetable Mashed potatoes with gravy 2 to 6 slices bread with margarine
Lunchmeat sandwich Soup Coffee with sugar	Canned fruit Coke, 12 ounces Coffee with sugar Evening Snack
	Pizza Ice Cream

The patient uses salt at the table and margarine or bacon grease for seasoning foods at home.



2. What would you establish with the patient as important long-term nutritional objectives and short-term goals? List 3 each.

3. What diet order would be appropriate for this patient at this time?



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Resources for the Physician

Bocks

Thiele, V.F.: Clinical Nutrition. St. Louis, MO, C.V. Mosby, 63141, 1976. 225 pp. (softcover \$6.95)
 Past and current diet therapy practices as well as useful basic data are included in this reference manual. Chapter 8 discusses cardiovascular disease.

Booklets

- 1. Brown, H.B.: Current Focus on Fat in the Diet. Chicago, IL, The American Dietetic Association, 430 North Michigan Ave., 60611, 1977. 31 pp. (\$4.50) The purpose of this paper is to place the role of fat in perspective, to assess its effects in health and disease, according to present knowledge, and to discuss its contributions to a health-promoting food pattern.
- 2. Mikkola, M., Lees, R.S. and McCluskey, M.: Low Cholesterol Calorie-Controlled Dietary Patterns, rev. ed., Cambridge, MA, M.I.T. Arteriosclerosis Center, 40 Ames St., 02142. 16 pp. (\$1.00)

 Guidelines are given for several caloric levels. Under various food groups, the caloric and cholesterol equivalents and the selection, preparation, and estimation of portions for different foods are discussed. A section on caloric content of alcoholic beverages as well as suggestions for dining out are given. Booklet is intended for professional use but can be used by individuals with advice of their physicians.
- 3. Planning Fat-Controlled Meals for 1,200 and 1,800 Calories. rev. ed., Dallas, TX, American Heart Association, 7320 Greenville Ave., 75231, 1966. 25 pp.
- 4. Planning Fat-Controlled Meals for 2,000-2,600 Calories. rev. ed., Dallas, TX, American Heart Association, 7320 Greenville Ave., 75231, 1967. 25 pp. Available to patients by a physician's prescription only. Available to physicians upon request. Booklet includes diet plans, menus, recipes, and shopping suggestions.

Resources for the Patient

Books

- 1. Eschleman, R. and Winston, M.: The American Heart Association Cookbook. New York, David McKay, 1973. 412 pp. (hardcover \$9.95, softcover \$6.95) Contains more than 400 tested recipes in which both fat and cholesterol are controlled. Tips on menus, shopping, and cooking are given. A chart of fatty acids and cholesterol in usual foods is included, as well as a comprehensive table of equivalents and a glossary.
- Jones, J.: Diet for a Happy Heart. San Francisco, CA, 101 Productions, 834 Mission Street 94103, 1975. (hardcover \$7.95, softcover \$4.95)
 Contains 200 recipes for a low-cholesterol, low-saturated fat, sugar-free diet, encompassing dishes from all over the world. It lists the cholesterol and caloric count of each recipe.
- Stead, E. and Warren, G.: Low Fat Cookery. New York, McGraw Hill, 1977. 407 pp. (softcover \$4.95)
 Recommended "diet by the week" scheme which keeps average intake of total fat at either 25 or 50 grams per day. A tested way to cock for low-fat diets and still serve meals everyone will enjoy.



4. Zane, P.: The Jack Sprat Cookbook. New York, Harper & Row, 1973. 497 pp. (\$12.95)

Over 600 recipes using no foods exceptionally high in cholesterol or saturated fats which would appeal to a wide variety of tastes are offered. Fatty acid and cholesterol content of certain foods are given.

Booklets

- 1. Hursh, L.: Coronary Heart Disease: Risk Factors and the Diet Debate. Rosemont, IL, National Dairy Council, 60018, 16 pp. (\$0.50)

 Reviews research identifying risk factors associated with increased likelihood of developing coronary heart disease. The current status of scientific knowledge about specific components of the diet is presented and discussed for the public.
- Los Angeles District, California Dietetic Association: A Guide to Hyperlipoproteinemia Diets for Patients. Los Angeles, California Dietetic Association, 1609 Westwood Blvd., Suite 101, 90024. 33 pp. (\$2.00)
 Offers information about the significance of blood lipid evaluation, definitions of dietary and medical terms, a presentation of the dietary plan, and recipes and tips for dining out. Gives brand names of products allowed and to be avoided.

Answers

- 1. You would be concerned with the following results:
 - Elevated triglycerides.
 - Elevated VLDI...
 - · Elevated weight.
 - Hypertension.
- 2. The following long-term objectives would be appropriately established:
 - Reduce weight to 164 pounds.
 - Control hypertension.
 - Reduce serum triglycerides.
 - · Consume a balanced diet.

In order to achieve these long-term objectives, you will want to instruct the patient and his family to decrease the amount of kilocalories and simple sugars he consumes and decrease his salt intake. Specific short-term goals would be planned to meet these long-term objectives. The following short-term goals are appropriate:

- Lose one pound per week on a weight reduction diet until goal of 164 pounds is reached.
- Omit sugar from coffee and when working reduce number of cups of coffee; drink decaffeinated coffee or water.
- Use skim milk, less margarine, and less bacon grease to decrease kilocalorie intake.
- Use substitute seasonings for salt (see Module 11 on hypertension).
- Walk or swim regularly.
- · Carry lunch to work.
- Return in one month for follow-up visit.



3. A 1,550 kilocalorie, low-simple sugar, four-gram sodium diet would be appropriate for this patient. Table 12-6 is a meal pattern and sample menu which would be appropriate based upon this patient's ideal body weight (105 pounds for the first five feet in height, plus 6 pounds for each additional inch over five feet which equals 153 pounds) and multiplying this weight in pounds by 10 kilocalories per pound (10 kilocalories per pound is a rule of thumb appropriate for weight loss).

Table 12-6	Sample Meal Pattern	and Menu	
CALORIES 1560 C	ARBOHYDRATE 179	PROTEIN 76 FAT 60	
9 or 9:30 BREAKFAST	DISTRIBUTION OF FO NUMBER OF SERVINGS	OD FOR THE DAY SAMPLE MENU	
FRUIT EXCHANGE LIST	1	1/2 cup unsweetened juice	
BREAD EXCHANGE LIST	2	2 slices bread	
MEAT EXCHANGE LIST	1	1 egg	
FAT EXCHANGE LIST	2	2 teaspoons corn oil margarine	
MILK EXCHANGE LIST	1	i cup skim milk	
Noon LUNCH	Coffee with art	ificial sweetener or black	
MEAT EXCHANGE LIST	2	2 ounces lean meat, fish, poultry, low-fat	
BREAD EXCHANGE LIST			
VEG. EXCHANGE LIST		raw vegetable as desired	
FRUIT EXCHANGE LIST	1	l small fresh fruit	
FAT EXCHANGE LIST	1	2 teaspoons mayonnaise	
MILK EXCHANGE LIST	XCHANGE LIST l cup skim milk		
4:30 or 6 DINNER		·	
MEAT EXCHANGE LIST	3	3 ounces lean meat, fish, poultry, low-fat	
BREAD EXCHANGE LIST	3	3 bread or 1 bread and 1 cup potatoes cheese	
VEG. EXCHANGE LIST		raw vegetables as desired	
VEG. EXCHANGE LIST	LIST 1 1/2 cup cooked vegetables		
FRUIT EXCHANGE LIST	1	1/2 cup unsweetened fruit	
FAT EXCHANGE LIST	3	2 teaspoons corn oil margarine; 1 teaspoon	
MILK EXCHANGE LIST		salad dressing	



Appendix A

Table 12-7	Low-Cholesterol, Low-Saturated Fat, Low-Simple Sugar Diet			
Foods	Foods Allowed	Foods Omitted		
Beverages	Coffee (regular and decaffeinated), tea, unsweetened carbonated beverages, skim milk, products made with skim milk such as low-fat yogurt, cheeses, cottage cheese	Low-fat and whole milk, and products made with these milks, sweetened cocoa, sweetened drinks and fruitades. Imitation milk		
Breads/Cereals	Any except those which should be omitted	Sugar-coated cereals, sweet rolls, other pastries		
Desserts	Fruits, sugar-free gelatin desserts	All containing sugar, cream, whole and low-fat milk, eggs, butter, coconut, and pies, cakes, pastries, sherbet, ice :ream, cookies		
Eggs	Three eggs per week, prepared without fat	More than three eggs weekly including eggs used in cooking		
Fats	Margarine made with vegetable oils (corn, safflower, soybean, cottonseed, olive, peanut, sesame) Salad dressings made with allowed oil. Nuts	Commercial mayonnaise, coconut oil, butter, lard, margarine made with hydrogenated shortening, bacon		
Fruits	Three daily	Avocado		
Soups and Sauce	Broth-based or those made with skim milk	All made with whole and low- fat milk or cream		
Sweets	None	All candy, jelly, honey, molasses, marshmallows, syrups		
Vegetables	Any, prepared without whole or low-fat milk or cream	None		
Meat, fish, fowl, cheese	Lean beef, poultry without skin, fish, lean fresh pork, low-fat cheeses, dry curd (Farmer's) cottage cheese	Frankfurters, ham, luncheon meats, sugar cured meats, cheeses made with whole milk liver, kidney, sweetbreads, and shrimp, lamb and beef should be limited to three servings per week.		



Table 12-8

Sample Menu of a Low-Cholesterol, Low-Saturated Fat, Low-Simple Sugar Diet

Breakfast

1 citrus fruit or ½ cup citrus fruit juice
Cereal, cooked, unsweetened, l cup
Egg or egg substitute
Toast, l slice
Allowed margarine, l teaspoon
Milk, skim, l cup

Lunch

Soup, low-fat milk or broth-based, 1½ cups Sandwich
Bread, 2 slices
Sliced chicken, baked, no skin, 2 conces Tomato slice
Lettuce leaf
Mustard
Fresh fruit, 1 medium
Carrot slices, as desired
Milk, skim, 1 cup

Dinner

Lean beef or fish, broiled, 2 ounces
Potato, baked, 1 medium
Allowed margarine, 3 teaspoons
Roll, 1 medium
Tossed salad, any amount of greens
Vinegar and oil salad dressing, 2 tablespoons
Milk, skim, 1 cup
Fruit, fresh, 1 medium



Some Abbrevations Used in the Nutrition in Primary Care Series

ATP adenosine triphosphate

c cup

cc cubic centimeter

CNS central nervous system

FDA Food and Drug Administration

gm gram

IBW ideal body weight
IU International Units

kcal kilocalorie kg kilogram lb pound ¿g large

MCV mean corpuscular volume MDR minimum daily requirement

med medium
mEq milliequivalant
mg milligram
MJ megajoule

ml milliliter oz ounce

RDA Recommended Dietary Allowances

RE retinol equivalents

sl stice sm small Tbsp Tablespoon

TPN total parenteral nutrition

tsp teaspoon

USDA United States Department of Agriculture

