# **Minimal Fructose Diet**

Hereditary Fructose Intolerance (HFI) is caused by the reduced activity of the enzyme essential in the metabolism of fructose. Children with HFI need to avoid fructose, sucrose and sorbitol in their diet to avoid developing symptoms.

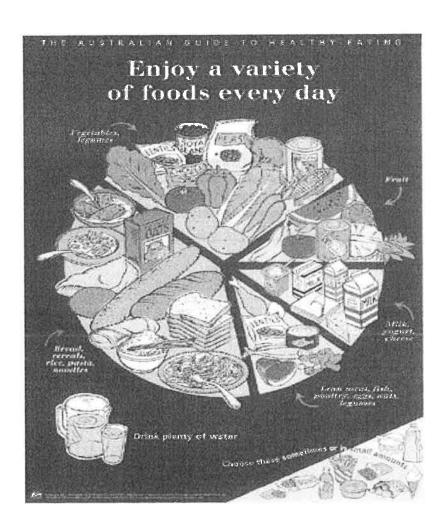
This diet sheet aims for 1-2g fructose a day. Your Doctor will let you know how much fructose you can have each day.

**FRUCTOSE** is a sugar found naturally in fruits, vegetables and honey. It is also a part of the disaccharide sucrose (or cane sugar). **SUCROSE** is found in fruits, vegetables, and wholegrain cereals and is added to a wide range of canned and processed foods (as a sweetener and preservative). **SORBITOL** is a sugar alcohol commonly used as an artificial sweetener and also needs to be avoided.

### **Diet Summary**

It is important that children have a variety of (allowed) foods from each of the five food groups every day:

- 1. Breads and Cereals:
- 2. Vegetables and Legumes:
- 3. Meat and meat alternatives:
- 4. Milk and milk products:
- 5. Fats and Oils:



### **Dietary Fibre**

In avoiding fruits and many vegetables, breads and cereals, this diet is low in dietary fibre.

To increase the amount of fibre use allowed wholemeal/wholegrain bread, crackers, cereals, vegetables and pulses (legumes) whenever possible.

# Vitamin Supplement

We recommend a daily multivitamin supplement (sucrose, fructose and sorbitol free) as this diet is low in essential vitamins such as Vitamin C and folic acid (eg. Nature's Own multivitamin and mineral). Please discuss this with your pharmacist.

# Reading Labels

Care must be taken to avoid commercial food products and medications containing sucrose, fructose and sorbitol. Labels should be examined carefully and any of the products containing these ingredients must be avoided.

- Brown sugar
- Castor sugar
- Cane sugar
- Corn syrup
- Corn syrup solids
- Demerara sugar
- Fructose
- Golden Syrup
- Honey
- Icing Sugar
- Inulin
- Isomalt
- Lycasin

- Molasses
- Sorbitol
- Sugar
- Sucrose
- Treacle
- White Sugar

Flavourings can be another potential trace source of sucrose and fructose as sugars are sometimes used as carriers for flavour compounds.

NB Toothpaste - choose one that does not contain sorbitol (eg Macleans Sensitive ®)

#### Example:

Can you identify the sources of fructose in this ingredient list?

#### NUTRITIONAL INFORMATION

Serving per packet = 16 Serving Size = 30g

INGREDIENTS: Cereals (wheat flour, oatmeal, maizeflour), wheat gluten, brown sugar, sugar, malt extract, salt, minerals (calcium carbonate, iron) mineral salt (sodium bicarbonate), natural flavour, vitamins.

# **General Guidelines**

Always check ingredient lists.

FOOD GROUPING	Foods Allowed	Foods to Avoid
1. Vegetables & fruits	Refer to exchange list	Refer to exchange list
2. Breads, cereals, flour, biscuits & cakes	Refer to exchange list	Refer to exchange list
3. Milk & milk products	Human milk Infant formulas without sucrose eg. Nan®, S26®, Karicare Infant Follow-on®  Cow's milk eg. Evaporated milk (unsweetened), low fat,	Infant formula containing sucrose or corn syrup  Soy formula eg. Infasoy®, Isomil® Soy beverages/drinks eg. So good ® Flavoured milks and milk shakes
	skim milk, buttermilk, milk powder (skim & whole)	Sweetened condensed milk . Dessert whip
full.	Natural unsweetened yoghurt (whole & low fat)	Fruit , flavoured and sweetened yoghurts (eg. vanilla yoghurt) and fromage frais
	Cream, sour cream	Commercial ice-cream
	Cheese (all) including; Plain cottage cheese Ricotta, cottage, cream cheese	Fruit cheese
	Goat milk	

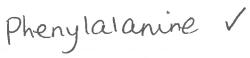
FOOD GROUPING	Foods Allowed	Foods to Avoid
4. Meat & meat alternatives	Meats eg. Beef, pork, lamb Offal eg. kidney & liver	Processed meats eg. ham & bacon, sausage meat. Tinned meat
	Beef & pork sausages (check ingredients)	Luncheon meats eg. salami, devon, Strasburg & frankfurts.
	Chicken, Turkey	Check ingredient lists of processed chicken/turkey products.
	Fish (fresh or canned) & other seafood Eggs	Check ingredient lists of processed fish products.
	Pulses (refer to exchange list)	
	Tinned and frozen products are permitted if the label indicates the ingredients are suitable	Stews and casseroles should be checked for ingredients.
	Chicken Nuggets (Mcdonalds)	Tinned Baked beans T.V.P (textured vegetable protein) Fried bean curd
5. Fats	Margarine, butter,	Mayonnaise
5.146	Cream, thickened cream, sour cream	mustards
	Oils  Homemade mayonnaise and dressings without sugar	Commercial dressings & marinades containing sugar
Sugars / Sweeteners	Glucose Glucose syrup Glucose polymers eg. Polyjoule®, Polycose®, Glucodin®, Glucose drinks eg. Lucozade®(original variety). Lactose Galactose Starch Dextrose Maltose, Maltodoxtrin, malt extracts Dextrins  Artificial sweeteners, eg Saccharine, Aspartame and Nutrasweet®	Alcohol Cord Syrup, corn syrup solids Fructose Fruit sugar Hydrogenated glucose syrup Invert sugar Isomalt Laevulose Lycasin Sorbitol Sucrose Sugar (cane or beet) white, brown, raw, icing, castor, Demerara etc) Sweetadin® Golden syrup, maple syrup, Molasses, Treacle, caramel.
Spreads	Vegemite®, cream cheese, cottage cheese.	Jams, honey, peanut butter, Nutella®, marmalade, lemon curd, marzipan, Diabetic jams.
	Fresh avocado (<50g) see exchange list Tahini (<10g)	Soy lecithin (322) Caramel colouring (150) Marmite®

Fresh avocado (<50g) see exchange list Tahini (<10g)

Marmite®

FOOD GROUPING	Foo	ods Allowed	Foods to Avoid
Snack foods		ade from glucose itted ingredients	Lollies, chocolates, carob, licorice, Chewing gum Some nuts & seeds (see
	exchange	plain) (<20g) see list	exchange list). Ice poles, ice cream, meringues, Jelly
	Pretzels Green oliv	/es	Corn chips Pickled onions, gherkins
	The second secon	cheese snacks eg. wisties ® (<50g)	Prawn crackers
french fres:		sps (plain and salt &	Chips & crisps (BBQ flavour)
fries:		raws (plain)	Potato straws (flavoured)
Beverages	water Lucozade Milk (plai Tea, coffe		Flavoured mineral water, Soft drinks, cordials, fruit juices, vegetable juices. Milk shakes, flavoured milks Milo®, Ovaltine®, Nesquik® Activite®, drinking chocolate malted milk powder. Coffee essences
		rie/diet drinks with d ingredients.	Low calorie drinks with fruit juice including diet cordials. Packet/tin soup
	Bonox®		
Condiments/Sauces	vanilla), f yeast, ge pepper, c herbs (in Baking P Gravy Po Asian fish Soy sauc White sa Small an lime juice	wder (<10g) h sauce (<5g)	Tomato paste, Bovril® Gravox®, stock cubes, Oxo® chicken salt, gravy browning Chutney, ketchup, tomato sauce, horseradish sauce, Worcestershire sauce, mustard. Asian sauces eg. Hoi Sin, black bean, oyster, plum, satay, sweet & sour. Commercial salad dressings and salad cream. Dessert sauces, caramel

Please discuss with your dietitian any foods that are not listed.



# Cereals – choose 5 serves each day only

A maximum of 5 serves are allowed each day.

Note that some foods are allowed only 1-2 times a week

Serve sizes are in brackets. No serve size specified in foods where fructose content negligible.

1-2 times/week	Not Allowed	
(0.1 - 0.2g fructose/ serve)	(> 0.2g fructose / serve)	
White Lebanese bread (1/4 round) Rye bread (1 slice) Protein increased / milk breads (1 slice) Fibre increased wholemeal bread (1 slice) English muffins (1)	Wholemeal Lebanese bread  Pumpernickel bread  Fruit breads/muffins  Sweetened breads (eg some burger buns)  McDenalds	
Commercial breadcrumbs (30g)  Water crackers (8 biscuits) Saos® (2 biscuits) Jatz® (4 biscuits) Ryvita ®(2 biscuits)	Commercial biscuits other than in allowed lists  Cakes, biscuits and pastries unless known to be free of sucrose, fructose & sorbitol	
Pastry - wholemeal (50g)	Croissant	
Oats & oat bran ???? Porridge Oats	Breakfast cereals eg. Ricebubbles® Cornflakes®, Weetbix, ® , Weeties® , All- Bran®, Branflakes®, Nutrigrain®, mueslis etc. that contain sugar and / or fruit.	
Rice flour (40g) Oats Brown or Sungold rice (1/2 cup) Bulgur (25g) Polenta (30g)	Flour – soy, rye and wholemeal types. Bran – rice, wheat and oat types. Wheat germ	
	White Lebanese bread (1/4 round) Rye bread (1 slice) Protein increased / milk breads (1 slice) Fibre increased wholemeal bread (1 slice)  English muffins (1) Commercial breadcrumbs (30g)  Water crackers (8 biscuits) Saos® (2 biscuits) Jatz® (4 biscuits) Ryvita®(2 biscuits)  Pastry - wholemeal (50g)  Oats & oat bran ???? Porridge Oats  Rice flour (40g) Oats Brown or Sungold rice (1/2 cup)	

aidi Ny free white bread.

# Vegetables - choose 2 serves each day only

1 serve = 50g vegetables Use only fresh, home cooked or frozen vegetables

\* Boil and discard water

	Allowed	Allowed 1-2 times/week	Not Allowed
	(< 0.1g fructose/ serve)	(0.1 – 0.2g fructose/ serve)	(> 0.2g fructose / serve)
7	Avocado	Angeled luffa Artichoke – globe type	Artichoke – Jerusalem type Asparagus
	Broccoli		Bean - butter
	Bitter melon	Bean – broad, green, snake & purple types	Beetroot Brussels sprouts
	Cabbage – Chinese & mustard types	Bean sprouts - raw	Cabbage - common, Savoy, red & white types
	Chilli:- green	Celery	Capsicum - green & red types
	Chives - Chinese	Chicory Cucumber – apple type	Carrot— Cassava
	Endive		Cauliflower
		Garlic	Chives Chilli - banana, long & red
	Garl chrysanthemum	Hairy melon	types Choko
	Lettuce – common type	Kidney beans	Cucumber - common,
	Mushroom	Lemon	telegraph & Lebanese types Celeriac
	Parsley Potato	Lettuce – Mignonette type Lime	Corn Eggplant
	Potato - hot chipped Plain crisps	Pulses: Red kidney beans	Fennel Gherkins
	Snow pea	Chip peas Dried split peas	Ginger Kohlrabi
	Spinach – Chinese, water & English types	lentils	Leek Lettuce -Cos type
		Radish - red	Marrow
	Watercress	Rhubarb	Okra Olive
		Silverbeet	Onion Pea - green
		Taro	Parsnip Pumpkin – all types
		Wax gourd	Pulses: broad beans and soya Radish - Oriental & red type
	•	Zucchini - golden type	Shallots Spring onions Squash - all types
			Sweet corn Sweet potato Swede
			Tomato <del>▼</del> Turnip
			Zucchini - green type

# References

- 1. Bell, L. Current practices and improved recommendations for treating hereditary fructose intolerance. JADA. 1987, 6. 721-728.
- 2. Dept. of Community Services & Health, Canberra. Composition of Foods Australia, 1990.
- 3. Makinson, J.H.; Greenfield, H. and Wills, R.B.H. Composition of Australian Foods; 44 sweet and savoury biscuits. 1989. Food Australia; 802-807.
- 4. Makinson, J.H.; Greenfield, H. and Wills, R.B.H. Composition of Australian Foods; 45 cakes & pastries. 1989. Food Australia; 897-902.

Any queries please contact Department Nutrition & Dietetics ph: (02) 9845 2225

# MINIMAL FRUCTOSE DIET

FRUCTOSE is a sugar naturally found in fruits, vegetables and honey. It is also a part of SUCROSE which is found in fruit, vegetables, wholegrain cereals and is added to a wide range of canned and processed foods (as a sweetener and preservative).

#### Check labels carefully

Avoid foods containing:

Sugar

Treacle

Sucrose

Corn syrup

Fructose

Corn syrup solids

Cane sugar White sugar Molasses

Brown sugar

Honey Fruit

Castor sugar

Vegetables

Icing sugar

Wholegrain cereals

Demerara sugar

Golden syrup

Very few commercial products can be used in this diet.

**A MULTIVITAMIN SUPPLEMENT** (sucrose and fructose free) is recommended. Check with your Dietitian for a suitable brand.

#### Foods of Animal Origin

Fresh meat, chicken, fish are allowed freely. However, processed meats and dairy products should be checked and avoided if they contain added sugar.

#### Foods of Vegetable Origin

Cereals, legumes, nuts, seeds, fruits and vegetables contain fructose and sucrose. Moderate amounts of some of these foods are allowed, the rest should be avoided. See the attached lists for details.

# MINIMAL FRUCTOSE DIET

FOODS ALLOWED	FOODS NOT ALLOWED
MILK GROUP Breast Milk Infant formula (sucrose-free) eg. Nan, S26, Enfalac, Prosobee Cows Milk Evaporated Milk (unsweetened) Plain Yoghurt (natural/unsweetened) Fresh Cream	Portagen Soy drinks & Beverage eg. So Good Infant Soy Formulae, eg. Infasoy, Isomil Flavoured Milk Sweetened Condensed Milk Fruit and Flavoured Yoghurt Dairy Desserts Ice Cream
Cheese Butter  MEAT GROUP Meat (including brains, liver, kidney) Chicken	Processed Meats Luncheon Meats & Sausages
Fish (fresh, canned in oil or water only) Eggs  FATS	Canned Meats & Fish Frozen Meals with sauces & vegetables Baked Beans, lentils, legumes, nuts & seeds
Margarine, oil, butter lard, copha, cream	Mayonnaise Commercial dressings & Marinades
SUGARS Glucose (including Polyjoule/Polycose), lactose, glucose drinks eg. Lucozade, Galactose, starch, maltose and dextrose. Artificial sweeteners eg. Saccharine, Aspartame, Nutrasweet Sweeteners	Fructose Sucrose (table, cane, white, castor, brown, raw, icing sugars) Honey, Golden Syrup Molasses, Treacle, Corn Syrup Sorbital, Sweetadin, Splenda
MISCELLANEOUS Vegemite, Marmite, Promite  Soda Water Tea, Coffee	Jams, honey, cocoa, carob Peanut Butter Chocolate, lollies, jelly
The following may be used sparingly if at all:  Mustard, Herbs, Spices, Vanilla	Drinking chocolate Milo, Ovaltine Activite, Quik, Malted Milk Powder Cordials Softdrinks
	(including diet drinks)  Nuts seeds Dried legumes, beans eg. chickpeas, lentils
	Stock cubes, tomato sauce/paste, chutney, soy sauce, Bovril/Gravox

#### **CEREALS**

Choose up to 5 serves of cereals a day from the following lists.

Serving sizes are in brackets next to each food.

ALLOWED < 0.1g/SERVE

Plain or spinach pasta (1/2 cup

White rice (1/2 cup)

White/brown/wholemeal bread or rolls (not protein increased) (1 slice or 1/2 roll)

Semolina (1/2 cup) White flour (50g) Cruskits (4 biscuits) Vitaweet (6 biscuits)

ALLOWED 1-2 x WEEK 0.1 - 0.2g/SERVE Bulgur (25g) Polenta (30g)

Brown or Sungold rice (1/2 cup)

Riceflour (40g)

Pastry-filo/puff/short (unsweetened) (50g)

White lebanese bread (1/4 round) Mixed grain bread (1 slice)

Rye bread (1 slice)

Protein increased/milk breads (1 slice)

Crumpets (1 crumpet)

Muffins (English) (1 Muffin)

Water Crackers (8 biscuits)

Puffed Wheat (3/4 cup)

Saos (2 biscuits) Jatz (4 biscuits) Ryvita (2 biscuits)

Commercial breadcrumbs (30g)

NOT ALLOWED > 0.2g/SERVE

Pearl barley

Rice bran

Wheat bran

Wholemeal lebanese bread

Fruit Muffin

Oats Oat Bran Wheatgerm

Rye flour Wholemeal flour Pumpernickel bread

Commercial biscuits other

than in allowed lists

#### **VEGETABLES & FRUIT**

Choose 2 serves of vegetables per day only from the following lists:

1 serve - 50g vegetables

Use fresh, home-cooked or frozen vegetables only.

ALLOWED	Avocado	Endive	Parsley
< 0.2g/SERVE	Brocolli Bitter melon Chinese cabbage Chinese spinach Chinese chives Common lettuce	Snowpea English spinach Globe artichoke Green chilli Garl chrysanthemum Mustard cabbage Mushroom	Potato Plain crisps Watercress Water spinach
ALLOWED 1-2 x WEEK 0.2-0.5g/SERVE	Angeled lufa Apple cucumber Asparagus Broad beans Brussel sprouts Cassava Cauliflower Celery Chicory Green beans	Garlic Golden zucchini Hairy melon Kidney beans Lemon Lime Minonette lettuce Okra Purple bean Rhubarb	Red Cabbage Red radish Raw bean sprouts Silverbeet Shakebeans Taro Telegraph cucumber Wax gourd
	Cauliflower Celery Chicory	Minonette lettuce Okra Purple bean	Telegraph cucumber

**NOT ALLOWED** All other fruit and vegetables (including those not listed)

Butterbean	Eggplant	Oriental radish
Banana chilli	Fennel	Olive
Butternut pumpkin	Green Capsicum	Onion
Beetroot	Ginger	Pumpkin
Butter squash	Green zucchini	Parsnip
Common cabbage	Green pea	Qld. pumpkin
Carrot	Jerusalem artichoke	Red capsicum
Chives	Kohlrabi	Red chilli
Choko	Long chilli	Savoy cabbage
Common cucumber	Leek	Sweet corn
Cos lettuce	Lebanese cucumber	Sweet potato
Celeriac	Marrow	Swede
	Nugget pumpkin	

Tomato Turnip

White cabbage

#### **MULTIVITAMIN SUPPLEMENTS**

Choose from one of the following:

Pentavite Chewable

1 tablet daily

Children's Pentavite

< 3 yrs = 2.5 ml daily

> 3 yrs = 5ml daily

Polyvisol

0.6ml daily

Ketovite Syrup

5ml per day

and tablet

3 per day

#### **REFERENCES**

1. Current practices and improved recommendations for treating hereditary fructose intolerance.

Louise Bell

Jnl. Am. Dietetic Assoc.

June 1987, 6, 721-728

2. Composition of Foods Australia 1990

Dept of Community Services & Health, Canberra

3. Composition of Australian Foods

44 Sweet & Savoury Biscuits

J.H. Makinson, H. Greenfield & R.B.H. Wills

Food Australia June 1989 pg. 802-807

4. Composition of Australian Foods

45 Cakes and Pastries

J.H. Makinson, H. Greenfield & R.B.H. Wills

Food Australia August 1989 pg. 897-902

Note:

In preparing this diet sheet 1 serve of foods is defined as the amount

a person would usually eat.