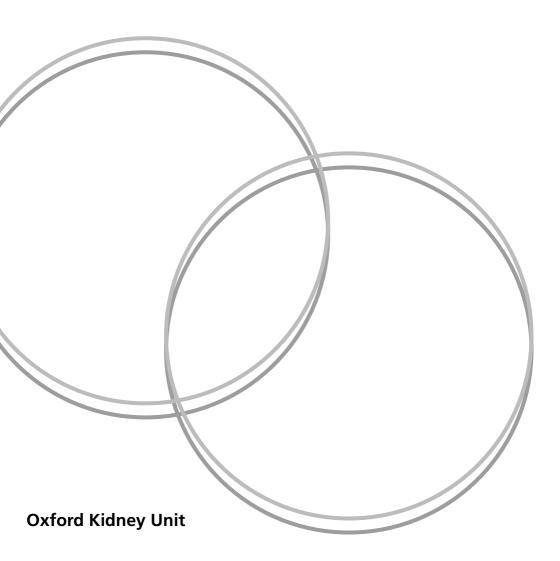


# Reducing phosphate in your diet

Information for renal patients



## What is phosphate?

Phosphate is a mineral naturally found in many foods in your diet. It is important for bone health.

## Why is my phosphate level high?

Phosphate levels in the blood can increase when the kidneys are not working properly.

We measure phosphate by taking a small amount of blood when we measure your kidney function. Target phosphate levels are:

- 0.9 to 1.5mmol/L for someone with chronic kidney disease
- 1.1 to 1.7mmol/L for someone on haemodialysis or peritoneal dialysis.

The set targets may vary for different people. Your dietitian, bone mineral nurse or renal doctor will let you know what you should be aiming for.

## What happens if my phosphate level is too high?

High blood phosphate levels may cause red eyes and itchy skin.

If your phosphate levels remain high, this can cause calcium to be removed from your bones. This can lead to:

- brittle bones that are more likely to break
- aching joints and muscles
- hardened blood vessels, which can increase your risk of heart disease and circulation problems.

## What can I do to control my phosphate level?

The first step in controlling your phosphate level is to follow a low phosphate diet. You may also be prescribed a tablet called a phosphate binder.

## What is a low phosphate diet?

This diet sheet will give you information to help you follow a lower phosphate diet. To achieve this, aim to choose more foods from the 'lower phosphate alternatives' column and fewer from the 'high phosphate foods' column.

It is also a good idea to choose unprocessed foods and cook from fresh when possible. This will ensure your food has fewer phosphate additives. To help you to avoid these and make better choices, see the additives section of this booklet (page 7).

Foods high in phosphate	Lower phosphate alternatives	
CEREALS		
Those containing bran e.g. All-bran	Bran flakes, Cheerios, cornflakes,	
Those containing nuts, e.g. Crunchy Nut Cornflakes, granola and muesli	Weetabix, porridge oats, Rice Krispies, Shredded Wheat, Shreddies, Special K (original)	
Those containing chocolate, e.g. Coco Pops		
CARBOHYDRATES		
Baked goods with phosphate- containing raising agents, e.g. crumpets, muffins, naan bread, scones and tortillas	Baked goods without phosphate- containing raising agents, e.g. croissants, English muffins and hot cross buns	
	Bread, chapatti and pitta bread	
	Noodles, pasta, potatoes and rice	
FISH		
Fish with edible bones, such as mackerel, pilchards and sardines	Boneless tinned fish, e.g. salmon and tuna	
Whitebait	Fresh, unprocessed fish, e.g. cod,	
Kippers	haddock, salmon and tuna	
Shellfish, e.g. crab, lobster, mussels	Fish fingers	
and prawns	Crabsticks	

Foods high in phosphate	Lower phosphate alternatives	
MEAT AND EGGS		
Processed meats, e.g. bacon, pepperoni and reformed ham Processed meat products, e.g. burgers, chicken nuggets, meat pies and sausages Tinned meat, e.g. corned beef and Spam Offal, e.g. kidney, liver and pâté	Fresh, unprocessed meat, e.g. beef, chicken, duck, pork, lamb and turkey	
	 ED PROTEIN	
Nuts and seeds	Tofu, Quorn, textured soya protein, beans and pulses, e.g. lentils, kidney beans and chickpeas	
MILK AND MILKY PUDDINGS		
Cows milk (your dietitian can provide a recommended allowance) Milky puddings, e.g. custard, ice-cream and yogurts. These should be counted towards your milk allowance. Condensed/evaporated milk Milk powders, e.g. Marvel	Organic dairy milk alternatives, e.g. rice, oat, almond or soya milk Single and double cream Puddings, e.g. crème caramel and mousse	
CHEESE		
Hard cheese, e.g. Cheddar, Edam and Red Leicester Processed cheese, e.g. Dairylea,	Soft/cream cheeses, e.g. Philadelphia Brie, cottage cheese, mozzarella,	
Laughing Cow and Primula	ricotta and feta	
EGGS		
Eggs are a good source of protein and can be eaten with no restrictions.		
FRUIT AND	VEGETABLES	

All fruit and vegetables are naturally low in phosphate. You should aim to have 5 portions a day.

Foods high in phosphate	Lower phosphate alternatives		
SAVOUR	Y SNACKS		
Nuts, seeds, Bombay mix	Bread sticks, corn snacks, oat cakes rice cakes and plain popcorn		
SWEET SNACKS			
Solid chocolate bars, e.g. Cadburys milk chocolate bar, Galaxy bar and	Thinly coated chocolate bars, e.g. Kit-Kat and chocolate fingers		
Yorkie Baked goods with phosphate- containing raising agents, e.g. American style muffins, custard tarts, sponge cakes and waffles Marzipan	Plain biscuits, e.g. digestives, rich tea and shortbread		
	Cream or jam filled biscuits		
	Baked goods without phosphate- containing raising agents, e.g. cream filled pastries, Danish pastries, flapjacks, home-made pancakes, Jaffa cakes, jam tarts, meringue and teacakes		
	Boiled sweets, chewing gum, jellies and mints		
SPREADS/CONDIMENTS			
Peanut butter Yeast extract, e.g. Marmite and Vegemite	Jam, marmalade, lemon curd, hummus		
BEVERAGES			
High phosphate-containing dark coloured fizzy drinks, e.g. Cola, Dr Pepper and Pepsi	Low phosphate-containing dark coloured fizzy drinks, e.g. Green Cola and Fever Tree Cola		
Drinking chocolate	Light coloured fizzy drinks,		
Malted drinks, e.g. Horlicks or Ovaltine	e.g. Fanta, lemonade, Lilt and orangeade		
Milkshakes	Water, including flavoured water		
Lager, cider and stout	Black tea and coffee		
Wine	Fruit squashes		
	Spirits, e.g. vodka, gin, whiskey		

## **Phosphate additives**

Food manufacturers often use additives to help preserve food and to enhance its flavour. These are typically found in ready meals, processed foods and dark coloured fizzy drinks. The phosphorus added to food is completely absorbed by the body, so can contribute greatly to your blood phosphate levels.

All additives used in packaged food will be named in the ingredients list. Those to avoid include:

E number	Phosphate additive name
E338	Phosphoric acid
E339	Sodium <b>phosphate</b>
E340	Potassium <b>phosphate</b>
E341	Calcium <b>phosphate</b>
E343	Magnesium <b>phosphate</b>
E450	Di- <b>phosphates</b>
E451	Tri- <b>phosphates</b>
E452	Poly- <b>phosphates</b>

### **Phosphate binders**

To reduce the amount of phosphate you absorb from your food you may have been prescribed a medicine called a phosphate binder.

A list of phosphate binders and how to take them is shown below.

Phosphate binder	How to take it
Calcichew (calcium carbonate)	Chew thoroughly 10-15 minutes before or immediately before food
Renacet (calcium acetate)	Swallow whole after the first 2-3 mouthfuls of food
Phosex (calcium acetate)	
Osvaren (calcium acetate and magnesium carbonate)	
Renagel (sevelemer hydrochloride)	
Renvela tablets (sevelemer carbonate)	
Alucaps	
Renvela powder (sevelemer carbonate)	Dissolve in 60ml of water and take after the first 2-3 mouthfuls of food
Fosrenol tablets (lanthanum carbonate)	Chew thoroughly towards the end/ immediately after each meal
Fosrenol powder (lanthanum carbonate)	Mix with a small amount of food and eat immediately
Velphoro (sucroferric oxyhydroxide)	Chew thoroughly after the first 2-3 mouthfuls

#### How many phosphate binders should I take?

You should follow the dose that you have been prescribed. Your dietitian can advise on how best to match your phosphate binders to your meal pattern, as well as which snacks require a phosphate binder.

## What happens if I forget to take my phosphate binder?

For best results, phosphate binders should be taken as instructed. However, if you do forget to take them at the correct time, you can still take them during the meal or immediately after a meal to have some effect. If you remember at a time later than this, miss that dose and try to remember for your next meal.

## Tips for remembering to take your phosphate binders

To help you remember your phosphate binders try setting an alarm on your mobile phone to go off around meal times. Keep a small pot of phosphate binders in your bag, so you have a supply at all times. If you take insulin with your meals, you could keep your phosphate binders in the same place as your insulin, to remind you to take them when eating.

#### **Problems with your phosphate binders**

A very small number of people find that they have side effects from their phosphate binder. If this is the case for you, please let your renal dietitian or nurse know, as they may be able to give you advice about an alternative that is more suitable for you.

If your GP or pharmacy have difficulty ordering your prescribed phosphate binders, please let a member of the renal team know, as they may be able to help with this or provide an alternative for you.

#### How to contact us

#### **Renal Dietitians**

Tel: 01865 225 061

Please leave a message on the answerphone and one of the team will call you back.

#### **Further information**

#### **Oxford Kidney Unit**

The website has lots of information about the Oxford Kidney Unit for patients and carers.

Website: www.ouh.nhs.uk/oku

#### **PatientView**

This shows your latest blood results

Website: www.patientview.org

If you need an interpreter or would like this information leaflet in another format, such as Easy Read, large print, Braille, audio, electronically or another language, please speak to the department where you are being seen. You will find their contact details on your appointment letter.

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