



Texas
Laparoscopic
Consultants

Nutrition Class for Weight Loss Surgery Preparation

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Texas Laparoscopic Consultants

Topics to Cover

- Nutrition Class
 - Protein and Vitamin Requirements
 - Pre and Post-Surgery Diet
- First Bite Class (post-surgery)
 - Complications after surgery
 - Strategies for Success

- ❖ You can access this packet on our website www.tlcsurgery.com
- ❖ PLEASE CAREFULLY READ THROUGH ENTIRE PACKET! It contains many answers to your questions!
- ❖ PLEASE USE THIS PACKET AS YOUR GO-TO NUTRITION GUIDELINES
- ❖ DO NOT USE GUIDELINES FOUND ONLINE, OR GIVEN TO YOU AT THE HOSPITAL
- ❖ EMAIL/CALL ME IF YOU SEE DISCREPANCIES OR HAVE QUESTIONS
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Learn To Read Nutrition Labels

- Always READ the BACK of the food label
- Determine the serving size. Choose foods with:
 - **Sugar less than 10g per serving**
 - **Fiber more than 3g per serving**
- Quick and Easy “5 and 20 Rule”
- Look at % Daily Value
- Nutrients with a % near
 - 5% is low = there is not a lot of it
 - 20% is high = there is high amount of it!
- Check out www.calorieking.com for nutrition information on foods

Nutrition Facts	
Serving Size 1 package	
Amount Per Serving	
Calories 180	Calories from fat 120
% Daily Value*	
Total Fat 13g	20%
Saturated Fat 5g	25%
Trans Fat 0g	
Cholesterol 35mg	12%
Sodium 450mg	19%
Total Carbohydrate 4g	1%
Dietary Fiber 1g	4%
Sugars 1g	
Protein 13g	25%

Are these good Bariatric food options?



Nutrition Facts

☆☆ (2)

Calories 460 (1923 kJ)

Calories from fat 297

% Daily Value 1

Total Fat	33g	51%
Sat. Fat	13g	65%
Trans Fat	0g	
Cholesterol	265mg	88%
Sodium	1130mg	47%
Total Carbs.	17g	6%
Dietary Fiber	2g	8%
Sugars	1g	
Protein	24g	



Nutrition Facts

☆☆ (2)

Calories 410 (1714 kJ)

Calories from fat 189

% Daily Value 1

Total Fat	21g	32%
Sat. Fat	9g	45%
Trans Fat	1g	
Cholesterol	50mg	17%
Sodium	900mg	38%
Total Carbs.	39g	13%
Dietary Fiber	1g	4%
Sugars	14g	
Protein	16g	

Learn To Read Nutrition Labels: SUGAR!

- Look at **ADDED** Sugars
 - Most packaged/processed foods will contain too much extra sugar!
 - This is the sugar that was intentionally added into food for flavor
 - An apple (no added sugar) vs. Apple Jacks cereal (added sugar)
- Choose foods with LESS THAN 10 GRAMS “Added Sugar”
- 4 grams sugar = 1 packet of sugar = 1 teaspoon of sugar
- Per day:
 - Women: less than 6 tsp sugar (24g added sugar)
 - Men: less than 9 tsp sugar (36g added sugar)

Total Carbohydrate	49g
Dietary Fiber	7g
Total Sugars	17g
Includes 12g Added Sugars	



3 packets of sugar

Learn To Read Nutrition Labels: HIGH FIBER FOODS

- Whole grain, Whole wheat as 1st ingredient
 - Cereals, crackers
 - Avoid “Enriched flour” = White Flour
 - Aim for at least 3 grams of fiber
- Other nutritious whole grains
 - brown rice, quinoa, barley, farro, oats, millet
- Beans and lentils
- If not gluten sensitive, don't BUY gluten free foods!
 - Gluten is a protein found in wheat
 - Gluten Free is not healthier!
 - Instead of wheat flour, other flours are used: corn, potato, white rice
 - Still may be high in carbohydrates!



Be Aware of Your Behaviors Related to Food

Do you have a trigger food, environment, or time of day, that may lead to unwanted eating?

Emotional Eating

- Eating to distract us from negative feelings (trigger), snacking when you feel stressed/angry/sad/grieving/bored
- Ex: keep candy/chips/tempting foods nearby to help cope with negative feelings

Mindless Eating

- Eating while engaging in other activities. This leads to over-eating, eating beyond fullness
- Ex: Snacking out of the container while watching TV

Habitual Eating

- Automatic daily habits, trained yourself into an unhealthy routine based on triggers
- Ex: Morning Time (trigger) having Starbucks; afternoon slump (trigger) munchies at the vending machine; Driving past fast food (trigger) picking up fast food on the way home; Evening TV couch session (trigger) includes snacking

Be Aware of Your Behaviors Related to Food

These habits can return and may lead to weight regain

- Strongly consider talking to a psychologist/therapist to discuss Cognitive Behavior Therapy/Behavior Modifications

Weight Loss Surgery does not fix these habits related to food; it does not fix these behaviors.

It is important to recognize “thinking” vs. “feeling” hungry

Ask yourself: is it Stomach hunger or Head hunger??

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Dr. Monica Agosta, PsyD 713-816-3559

Jenny Deitz, LMFT 281-846-4480 (www.jennydeitz.com)

www.HoustonEDS.org (Houston Eating Disorders Specialists)

www.psychologytoday.com (database for therapists in your area)

www.EatingRecoveryCenter.com (compulsive/binge eating, mood disorders, anxiety)



Before Bariatric Surgery

1. Review your bariatric checklist: labs, psychology visit, EGD, other tests
2. Get started on your bariatric vitamins
3. Start shopping for your protein supplements and clear liquids

Medical “FYIs” Before Surgery

- **STOP HERBAL and DIETARY SUPPLEMENTS: 1 week before surgery**
 - **Omega 3 Fish Oil**, St. John’s Wort, Black Cohosh, Milk Thistle, Melatonin, Turmeric, Ginseng, Ginkgo Biloba, Marijuana, etc.
 - Bring this list to your Pre-Op appointment for the surgeon to review
 - These can increase the chances of bleeding during and after surgery
- **WEAR YOUR CPAP REGULARLY if you have sleep apnea!**
 - Low blood oxygen levels may postpone your surgery
- **STOP SMOKING!**
 - At least 1 month before surgery. And never again after surgery.
 - Stop using any nicotine/tobacco/CBD/THC products
 - Risk for blood clots (**death**), poor circulation and poor healing after surgery, affects breathing under anesthesia during surgery, causes ulcers/leaks in the stomach pouch
- **Aim to lose weight before surgery, Do not gain!!**
 - Losing some weight (at least 5% of your current weight) before surgery allows the surgeon to more easily operate on you, there will be less blood loss during surgery, and you will have a faster recovery and less soreness

Medical “FYIs” Before Surgery

- Review your checklist to what else you need to complete
 - You can also call our office 713-493-7700 and ask for your patient navigator to check on your progress
 - Dr. Scarborough/Mehta: Iliana Chavez (iliana@tlcsurgery.com)
 - Dr. Yu: Lindsey Craft (lindsey@tlcsurgery.com)
- Our office will call you when approved for surgery and we will help you to...
 - Schedule your surgery, tell you when to start 2 week liquid diet, and to schedule your pre-op appointment.
- Pre-Op Appointment at TLC Clinic (~14days before surgery)
 - Meet with the surgeon to discuss surgery. You will also find out the hospital location for surgery.
 - Bring list of medications/supplements, ask questions for surgeon (return to work, exercise, fly/drive etc.)
 - Do your **DIABETIC MEDS** need to be adjusted while on 2 Week Pre-Op Liquid Diet??
 - Talk to your PCP or endocrinologist to **adjust diabetic meds** while on the very low carbohydrate pre-op liquid diet!
- Pre-Admission Testing at surgery hospital (~7-10 days before surgery)
 - Call your hospital to schedule this appointment

Medical “FYIs” for Post-Surgery Pain and Emergencies

- During off-hours/weekends, one of our surgeons is on-call.
 - Please call our office **713-493-7700** and our answering service will pick up
 - They will page the on-call surgeon to address your medical concerns
- If you are experiencing a medical emergency, call 911!
- Locate a hospital nearby your home in case of emergencies.
 - It’s helpful if this hospital has a bariatric center/surgeon on staff to appropriately treat you.
- Safe pain meds to use: Tylenol Extra Strength
 - Avoid Non-Steroidal Anti-inflammatory Drugs (NSAIDs): aspirin, ibuprofen (Advil, Motrin), naproxen (Aleve)



Before Surgery: Get Your Bariatric Vitamins NOW

(For gastric-band removal and 1st time Bariatric Surgeries only)

- You will not be eating a balanced meal for at least 1.5 to 2 months after surgery
- Take vitamins NOW to build up extra vitamin reserves to:
 - Prevent vitamin deficiencies after surgery
 - Promote quicker surgery healing
- Begin taking **Pre-Op/Minimal Dose** of Bariatric Vitamins before surgery
 - **MV Capsule: 1 capsule 2x week**
 - **Or, MV Chewable: 1 chewable every other day**
 - **Calcium Chews daily: 1 chew for men, 2 chews for women**
- Purchase at TLC front desk, or from www.bariatricadvantage.com (validation code: TLC)
- Start vitamins now, continue through 2 week pre-op liquid diet, stop 3 days before surgery
 - After surgery, on Post-op Day 3: slowly work up to the **Post-Op/Full Dose:**
 - **1 capsule MV and 3 calcium chews**
 - **1 chewable MV and 3 calcium chews**

PRE-SURGERY: Minimal Dose Vitamin Schedule

(For gastric-band removal and 1st time Bariatric Surgeries only!)

Keep MV and Calcium at least 2 hours apart to prevent malabsorption. Take all vitamins with food or protein shake
Take 1 Calcium chew at a time, do not take all together.

Ultra Solo Multivitamin:

- Option A: 1 MV capsule 2x week
- Option B: 1 MV Chewable 1x every other day

Calcium Chews daily: Men 1x, Women 2x

Continue to take any extra vitamins that were recommended by your PCP or by TLC labs

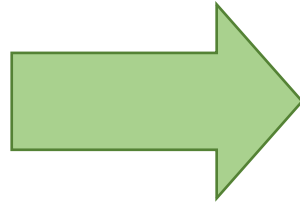
Options	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Option A Capsule MV	<ul style="list-style-type: none">• 1 Capsule MV Ultra Solo• 1 - 2 Calcium Chews	<ul style="list-style-type: none">• 1 - 2 Calcium Chews	<ul style="list-style-type: none">• 1 - 2 Calcium Chews	<ul style="list-style-type: none">• 1 Capsule MV Ultra Solo• 1 - 2 Calcium Chews	<ul style="list-style-type: none">• 1 - 2 Calcium Chews	<ul style="list-style-type: none">• 1 - 2 Calcium Chews	<ul style="list-style-type: none">• 1 - 2 Calcium Chews
Option B Chewable MV	<ul style="list-style-type: none">• 1 Chewable MV Ultra Solo• 1 - 2 Calcium Chews	<ul style="list-style-type: none">• 1 - 2 Calcium Chews	<ul style="list-style-type: none">• 1 Chewable MV Ultra Solo• 1 - 2 Calcium Chews	<ul style="list-style-type: none">• 1 - 2 Calcium Chews	<ul style="list-style-type: none">• 1 Chewable MV Ultra Solo• 1 - 2 Calcium Chews	<ul style="list-style-type: none">• 1 - 2 Calcium Chews	<ul style="list-style-type: none">• 1 Chewable MV Ultra Solo• 1 - 2 Calcium Chews

Pre-Op vs. Post-Op Bariatric Vitamins

(Gastric Band and 1st Time Surgery Patients only. Not revisions)

Pre-Surgery:

- Minimal Dose Bariatric Vitamins
 - 1 MV capsule 2x week
 - Or, 1 MV chewable every other day
 - Men: 1x 500mg calcium chew daily
 - Women: 2x 500mg calcium chews daily
- Take any other vitamins ordered by your PCP or by TLC based on labs
 - Stop fish oil and herbals 1 week before
 - Stop all vitamins 3 days before
 - Talk to dietitian if you have questions about labs and additional vitamins



Post-Surgery:

- Full Dose Bariatric Vitamins
 - 1 MV capsule every day
 - Or, 1 MV chewable every day
 - Everyone: 3x 500mg calcium chews daily
- Continue taking any other vitamins ordered by your PCP or by TLC for at least 3 months after surgery
 - 3 month post-op: TLC will re-check labs

Before Surgery: Get Your Bariatric Vitamins NOW

(REVISION: Already had Sleeve/RNYGB/DS, moving onto another surgery)

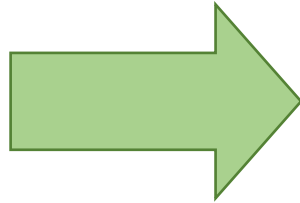
- You will not be eating a balanced meal for at least 1.5 to 2 months after surgery
- This helps to build up extra vitamin reserves to:
 - Prevent vitamin deficiencies after surgery
 - Promote quicker surgery healing
- Begin taking Full Dose of all bariatric vitamins EVERY DAY
 - 1 capsule MV and 3 calcium chews
 - 1 chewable MV and 3 calcium chews
- Purchase at TLC front desk, or from www.bariatricadvantage.com (validation code: TLC)
 - Start vitamins now, continue through 2 week pre-op liquid diet, stop 3 days before surgery.
 - On Post-op Day 3 after surgery: gradually work up to Full Dose
 - 1 capsule MV and 3 calcium chews
 - 1 chewable MV and 3 calcium chews

Pre-Op vs. Post-Op Bariatric Vitamins

(For REVISION patients only. Not band or 1st time surgery)

Pre-Surgery:

- Full Dose Bariatric Vitamins
 - 1 MV capsule every day
 - Or, 1 MV chewable every day
 - Everyone: 3x 500mg calcium chews daily
- Take any other vitamins ordered by your PCP or by TLC based on labs
 - Stop fish oil and herbals 1 week before
 - Stop all vitamins 3 days before
 - Talk to dietitian if you have questions about labs and additional vitamins



Post-Surgery:

- Full Dose Bariatric Vitamins
 - 1 MV capsule every day
 - Or, 1 MV chewable every day
 - Everyone: 3-4x 500mg calcium chews daily
 - Sleeve and gastric bypass: 3x 500mg Calcium
 - DS: 4x 500mg Calcium
- Continue taking any other vitamins ordered by your PCP or by TLC for at least 3 months after surgery
 - 3 month post-op: TLC will re-check labs

PRE-SURGERY: Full Dose Vitamin Schedule for Revisions

(For people who already had VBG, sleeve or gastric bypass)

Keep MV and Calcium at least 2 hours apart to prevent malabsorption. Take all vitamins with food or protein shake
Take 1 Calcium Chew at a time, do not take all together.

Ultra Solo Multivitamin:

- Option A: 1 MV capsule 1x day
- Option B: 1 MV Chewable 1x day

Continue to take any extra vitamins that were recommended by your PCP or by TLC labs

Options	Breakfast	AM Snack	Lunch	PM Snack	Dinner	Bedtime
Option A Capsule MV	MV Capsule Ultra Solo	Calcium Chewy Bite 1x	Calcium Chewy Bite 1x	Calcium Chewy Bite 1x		
Option B Chewable Tablet MV	MV Chewable Ultra Solo	Calcium Chewy Bite 1x	Calcium Chewy Bite 1x	Calcium Chewy Bite 1x		

2 weeks Before Surgery: Pre-Surgery Liquid Diet

- Purpose:
 - High protein: Protein load for improved healing/recovery after surgery
 - Low calorie: Weight loss, lose belly fat, decrease liver size
 - Liquids only: Clean out stomach to prevent serious infection (food caught in staples)
- How long:
 - 2 weeks: Vertical Sleeve, Gastric Bypass, Overstitch and Loop DS/Duodenal Switch
 - 1 week: Endoscopic Sleeve Gastrectomy
- What do you drink: BOTH Protein Shakes AND Clear Liquids
 - Protein shakes: 3-5 servings/day, 60-150grams protein goal daily
 - Clear liquids: At least 64oz daily
 - No soup, yogurt, pudding, solid food, smoothies, or alcohol!
- ARE YOU A DIABETIC?
 - PLEASE TALK TO YOUR OWN DOCTOR ABOUT ADJUSTING BLOOD SUGAR MEDS
 - Liquid diets can cause your blood sugars to drop!

Pre-Op Liquid Diet: Protein Shakes and Clear Liquids



- **Protein goal 60-150grams daily**

- 3-5 shakes daily
- “Ready-to-drink” protein shakes or drinks
- Protein powders
 - Mix powder with ice, water, 0%-2% milk, unsweet soymilk/nut milk
 - DO NOT USE juice/fruit/veggies/smoothies. This adds sugar, calories, bulk

- **Clear Liquids**

- High protein diets can cause gout, constipation and kidney stones
- Choose “See-through” liquids, any color
- OK to use Sugar substitutes. No sugar, honey, maple syrup, agave.
- No caffeine (decaf OK): caffeine is a diuretic/irritant (affects dehydration, gastric ulcers, acid reflux)
- No carbonation (no sodas): can cause chest pain from gas pressure

Strategies to Help Manage The Pre-Op Liquid Diet:

- **DO NOT DRINK**
 - Boost, Glucerna, Carnation Instant Breakfast, Herbalife, Shakeology, Advocare, Naked/Odwalla
 - These DO NOT contain enough protein, and may be too high in sugar/fat
 - NO: Jamba Juice, Smoothie King, Gatorade, sodas, fruit/veggie juices, smoothies, soups, chili, yogurt, pudding!
- **Nausea/Vomiting/Diarrhea**
 - Switch to clear liquid protein drinks instead of milky shakes
 - Switch to WHEY ISOLATE (Lactose free) instead of WHEY CONCENTRATE (contains Lactose)
 - Eliminate whey/milk protein, try PLANT BASED PROTEIN shakes
- **Lightheaded/Headaches**
 - Drink plenty of fluids +64oz
 - Drink regular (not low sodium) broth for salt and electrolytes
 - Add 1-2 bottles of G2 daily: contains some carbohydrates/sugar and electrolytes
- **Feeling “hungry”**
 - Drink more shakes. Protein goal intake up to 150grams daily
 - Eat sugar free Jello/sugar free popsicles, ice chips. This can satisfy desire to chew
 - Drink broth to switch up sweet flavors with savory flavors instead
 - Is it HEAD hunger due to boredom? Keep yourself busy!
 - Get out of the house. Chewing sugar-free gum is OK

Too Low In Protein – Not Bariatric Appropriate

Supplement Facts

Serving Size: 1 Scoop (42 g)

Servings Per Container: 30

Amount Per Serving	% Daily Value
Calories	160
Calories from Fat	20
Total Fat	2.5 g
Saturated Fat	1 g
Monounsaturated Fat	0.5 g
Polyunsaturated Fat	0.5 g
Cholesterol	5 mg
Total Carbohydrate	17 g
Dietary Fiber	6 g
Sugars	7 g
Protein	17 g



Nutrient Data

Amount Per Serving

Calories: 160

Calories from Fat: 20

Total Fat, g: 2

Saturated Fat, g: 0.5

Trans Fat, g: 0

Cholesterol, mg: 20

Sodium, mg: 180

Potassium, mg: 330

Total Carbohydrate, g: 19

Dietary Fiber, g: 1

Sugars, g: 4

Protein, g: 16



Nutrition Facts

Serving Size 11 FL OZ (325 mL)

Amount Per Serving

Calories 160

% Daily Value

Total Fat 10g

Saturated Fat 3g

Trans Fat 0g

Cholesterol 10mg

Sodium 300mg

Potassium 680mg

Total Carbohydrate 6g

Dietary Fiber 4g

Sugars 1g

Protein 15g



Too High in Calories and Sugar – Not Bariatric Appropriate



Nutrition Facts

1 serving per container

Serving Size 15.2 fl oz (450 mL)

Amount Per Serving

Calories **400**

% Daily Value*

Total Fat 3g 4%

Saturated Fat 1g 5%

Cholesterol 29mg 10%

Sodium 290mg 13%

Total Carbohydrate 61g 22%

Total Sugars 53g

Includes 0g Added Sugars 0%

Protein 30g 60%

Appropriate Pre-Op Protein Shake Options

>20 grams protein, <10 grams sugar, <10 grams fat, <250 calories per shake

<p>Whey Concentrate (contains milk and lactose)</p>				
<p>Whey Isolate (still has milk, but is lactose free)</p>				
<p>Plant Based Protein (no milk and lactose free)</p>				

Protein Supplement Options

Look for: >20 grams protein, <10 grams sugar, <10 grams fat, <250 calories

- Whey Concentrate (contains milk and lactose)

- Premier Protein Shake
- Quest Protein Shake
- Muscle Milk PRO Series
- EAS Myoplex
- LeanBody by LaBrada
- GNC Lean Shake 25
- Pure Protein shakes/powder
- Ghost 100% Whey powder
- Orgain Grass Fed Whey
- Ensure MAX Protein
- Slim Fast Advanced Nutrition



- Whey Isolate (contains milk, but lactose free)

- Premier Protein “Clear” drinks
- Isopure Zero Carb Protein drinks/powder
- Unjury protein powder/shakes
- Gold Standard 100% Whey protein powder
- Bariatric Advantage protein powder
- ICONIC grass-fed whey protein shakes
- Dymatize Iso100 powder
- Core Power (Elite)

- Plant Based (No milk/lactose, Dairy Free)

- Orgain Plant Based protein powder/shakes
- Vega Sport protein powder
- Plant Fusion protein powder
- Raw Meal protein powder
- Evolve Protein Shake/Powder
- OWYN Vegan protein (no sugar substitutes)



Plant Based Protein (dairy free, vegan)

Look for protein with multiple food sources, not just 1 ingredient



1 scoop
170calories
9g fiber
21g protein
Protein
source: Pea,
algae, millet,
lentil, flax,
chia



1 scoop
150calories
3g fiber
30g protein
Protein
source:
Pea,
pumpkin
seed,
sunflower
seed, alfalfa



1 scoop
100calories
1g fiber
20g protein
Protein
source: pea,
hemp, goji
berry



1 scoop
120calories
7g fiber
20g protein
Protein source:
Pea, brown rice,
amaranth, buckwheat,
millet, quinoa, chia, adzuki
beans, flax, garbanzo
beans, lentils, pumpkin
seeds, sesame seeds,
sunflower seeds

Non-Milky/Creamy High Protein Supplements



Premier Protein Drink
16oz, 90 calories
20g protein
1g carbs
Whey protein isolate
Sucralose
www.premierprotein.com



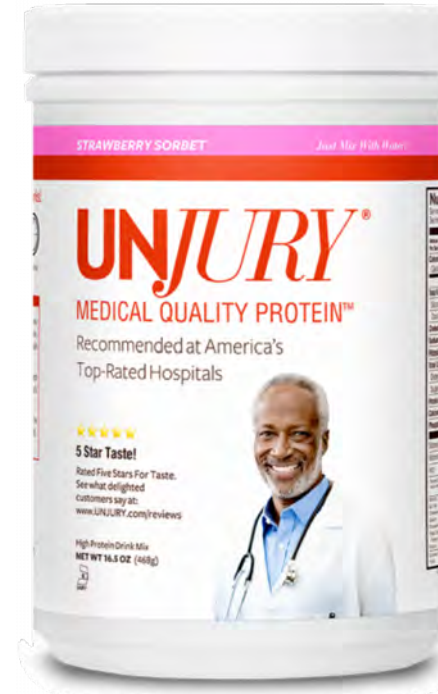
Nectar Protein Powder
1 scoop = 23g protein
25 calories, 0g sugar
Acesulfame-K, Sucralose
Whey protein isolate
Many fruity flavors
www.bariatricadvantage.com



Isopure Zero Carb Protein Drink
20oz, 160 calories
40g protein
0g carb
www.isopurecompany.com



Isopure Infusions
1 scoop = 20g protein
90 calories, 1g sugar
Stevia
Whey protein isolate



Unjury Protein Powder
1 scoop = 21g protein
100 calories, 3g sugar
Fructose, Sucralose
Whey protein isolate
www.unjury.com
Chicken soup, unflavored,
chocolate, vanilla,
strawberry

High Protein Liquids Alternatives during Pre-Op Liquid Diet

Don't like protein shakes?
Check out these high protein shake alternatives!
Each serving would replace a protein shake
Each serving contains +20 grams of protein



ORIGINAL CHICKEN SOUP

INGREDIENTS

1 Packet or **1 Scoop** UNJURY® Chicken Soup Flavor
1 Cup Water (or 1 cup chicken/veggie broth)

INSTRUCTIONS

1. Heat the water to 140° F.
2. Add UNJURY to the water.
3. Stir until smooth.

*Do not mix protein powder into boiling or very hot liquids.

This will cause protein powder to clump. Let liquid cool down slightly, then mix in protein powder

High Protein Liquids Alternatives

JELL-O® (HIGH PROTEIN)

INGREDIENTS

- 1-2 packets or scoops UNJURY® Unflavored
1 Package JELL-O® mix, any flavor (use Sugar Free Jello)
2 Cups Water

INSTRUCTIONS

1. Follow package directions for dissolving the JELL-O in 1 cup of boiling water.
2. After dissolving, set aside to cool for 3 to 5 minutes.
3. In a different bowl, measure 1 cup of cold water.
4. Add 2 scoops of Unflavored UNJURY to the cold water, one scoop at a time, stirring slowly to dissolve.
5. Stir the UNJURY and water mixture into the dissolved JELL-O.
6. Chill quickly. The protein will settle somewhat to create a smooth cloud at the bottom, but the taste will remain unchanged.



High Protein Liquids Alternatives

Strawberry Lemonade

Published In: Recipes , Diabetes , Healthy Lifestyle , Heart Health , Pregnancy , Seniors , Veg
Loss , Weight Loss Surgery , Wound Healing , Flavors , Strawberry Sorbet

INGREDIENTS

1 Packet or **1 Scoop** UNJURY® Strawberry Sorbet

½ Packet (0.14 Ounce) Crystal Light® Lemonade Mix (powdered)

1 Cup Water

½ Cup Ice

INSTRUCTIONS

1. Measure 1 cup of cold water.
2. Mix Crystal Light lemonade into the water. Stir until dissolved.
3. Slowly add in UNJURY, stirring until well combined.
4. Mix in ice.



Do not eat strawberries while on pre-op liquid diet!!

High Protein Liquids Alternatives

Iced Vanilla Coffee



INGREDIENTS

1 Packet or **1 Scoop** UNJURY® Vanilla

1 Cup Decaffeinated coffee

½ Cup Ice

INSTRUCTIONS

1. Prepare coffee.
2. Allow coffee to cool to 140° F.
3. Stir in UNJURY Vanilla.
4. Add ½ cup of ice.

Appropriate Pre-Op Clear Liquid Options

Clear, See-Through, Any Color. No caffeine/carbonation.

<50 calories, <10 grams sugar per 8 ounces. Drink 64oz or more!

Clear Liquid Options

Look for <50 calories, <10 grams sugar per 8oz

- Water flavoring drops: MiO, Crystal Light, Kool Aid 0 calorie
- Sports drinks: PowerAde Zero, Propel Fitness Water, Gatorade G2/GZero
- Flavored waters: hint water, Nestle Splash water
- Diet/Light juice: diet cranberry, light white grape juice
- 100% coconut water (50calories, 11g sugar. No added sugar should be in the ingredients)
- Diet Snapple (small amount of caffeine is OK)
- Decaffeinated coffee (use splash of protein shake as “creamer”)
- Sugar free gelatin and popsicles (no fruit bars or gelatin with fruit)
- Regular sodium Broth (homemade chicken/veg/bone broth and strained, store bought, bouillon cubes)
- Fruit infused waters (squirt of lemon/lime, add slices of cucumber, orange, berries. DO NOT EAT!)
- OK! Seasonings and flavorings: salt/pepper, garlic powder, hot sauce, citrus juices, extracts, sugar substitutes, spices, vinegars)



Pre-Op Liquid Diet: Sample Schedule*

3-5 Protein Shakes

+64oz non-protein, clear liquids

Breakfast	8:00am	20-30gram Protein Shake
Snack	9:00am	1 Sugar Free Jello cup and 2 cup (16oz.) Water with lemon
Snack	10:00am	1 cup (8oz.) Broth, any flavor and 12oz G2
Lunch	12noon	20-30gram Protein Shake
Snack	2:00pm	1-2 Sugar Free popsicles
Snack	4:00pm	20-30gram Protein Shake (optional)
Snack	6:00pm	1 Sugar Free Jello cup and 2 cups (16oz.) Crystal Light
Dinner	7:00pm	20-30gram Protein Shake
Snack	8:00pm	1 cup (8oz.) Broth, any flavor
Snack	9:00pm	1 cup (8oz.) Peppermint/Chamomile hot tea

~750-1000 calories

60-150 grams protein

~80 oz of non-protein fluids

*Suggested amounts and times. Modify to your preference.

Calories of Pre-Op Liquid Options

Clear Liquids

3oz Sugar Free Jello Cup

8oz Chicken Broth

8oz Chicken Stock

12oz G2

20oz G2

1.65oz Sugar Free Popsicle

½ tsp liquid Crystal Light/MiO/Kool Aid

20oz Vitamin Water Zero/Powerade Zero/Propel

8oz herbal tea with sugar substitute

Calories

10

10

20

30

50

15

0

0

0



G2: Pre-Hydration 12 Hours Before Surgery

- Low Sugar/Low Calorie **G2**: Helps decrease nausea after surgery
- Drink 1 bottle 20-32oz **G2** (any color)
 - The night before surgery day, before going to bed/before midnight
- Drink 1 bottle 20-32oz **G2** (any color)
 - The morning of surgery day, before heading to hospital
 - You need finish a 20oz G2 bottle at least 3 hours before surgery time
- NO water or food on the morning of your surgery day! Only G2
 - Discuss medications with surgeon during your Pre-Op Visit
- DO NOT DRINK:
 - Regular Gatorade, Powerade
 - Gatorade Zero, Powerade Zero
 - Propel Fitness water
 - Pedialyte



Bariatric Surgery Types

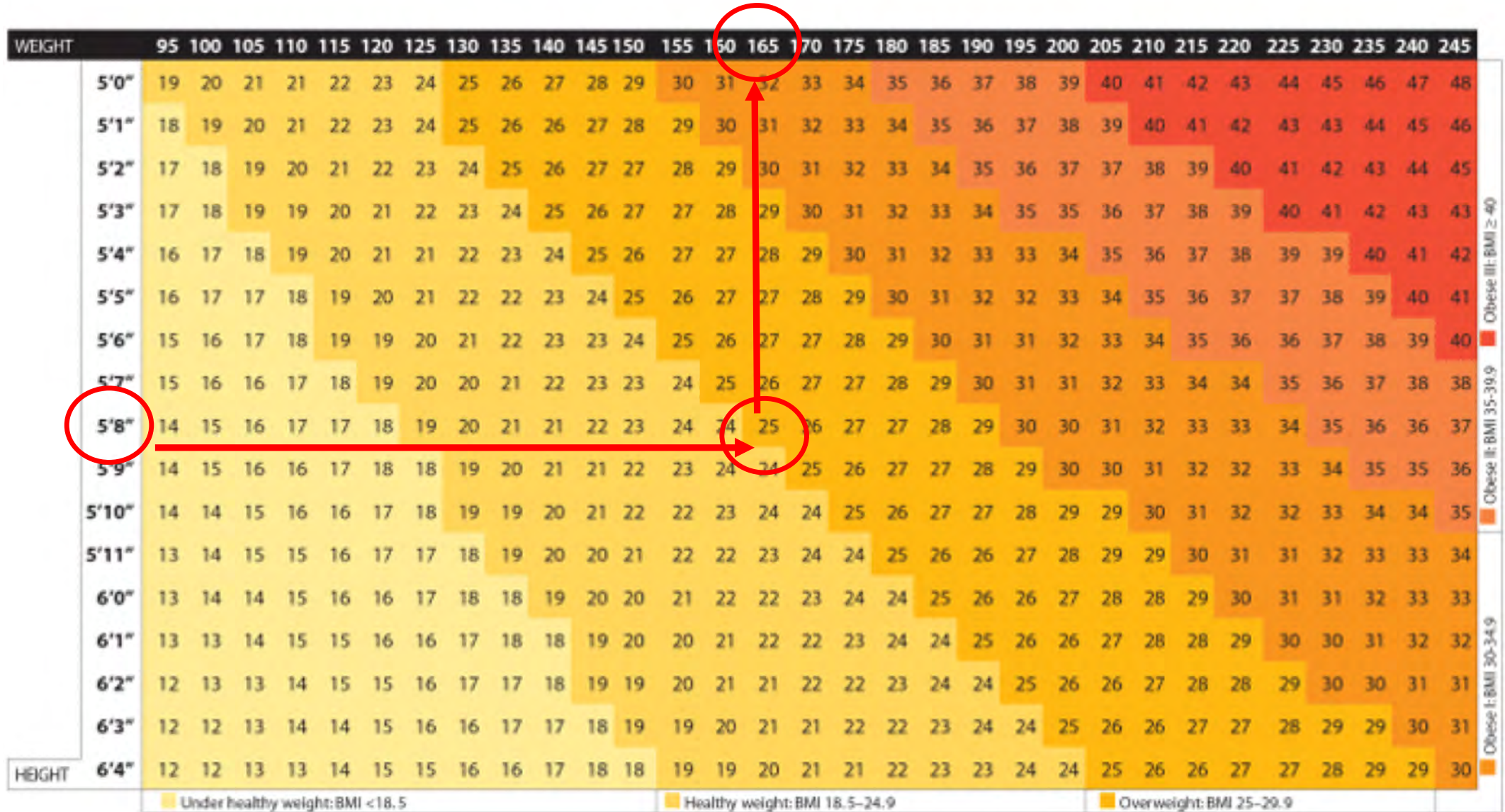
Vertical Sleeve Gastrectomy
Endoscopic Sleeve Gastrectomy
Roux en Y Gastric Bypass
Duodenal Switch

How much weight can you lose?

Calculating “Excess Weight”

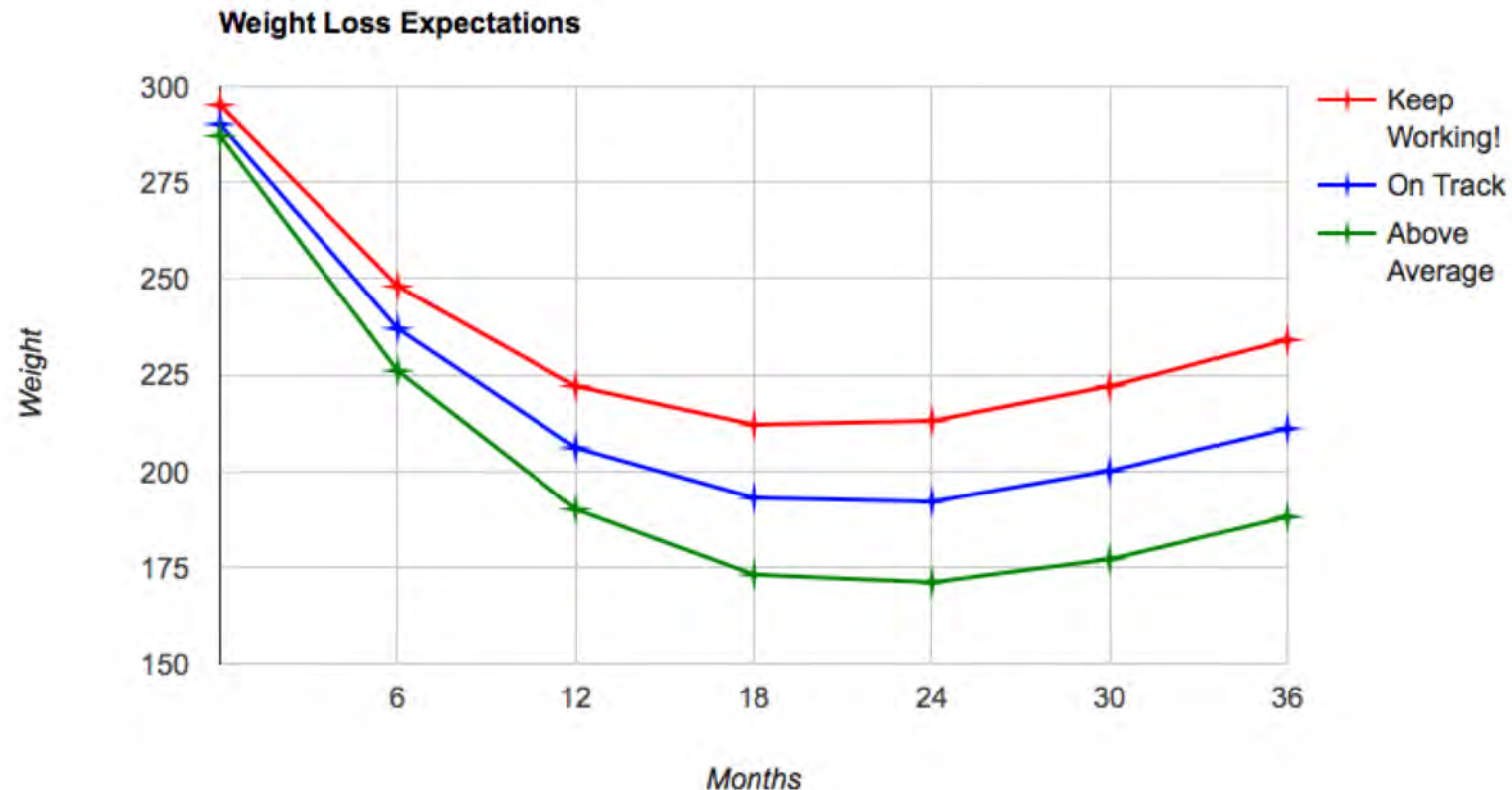
- Find out what your weight would be at a BMI of 25. This is your IDEAL weight
- Subtract IDEAL weight from CURRENT weight. This is your EXCESS weight.
- You can lose a % of your excess:
 - Duodenal Switch: 90%
 - Sleeve Gastrectomy/Gastric Bypass: 65-70%
 - Gastric Band/Endoscopic Sleeve: 50%
- Example: You are a 300lbs, 5’8” person who is interested in sleeve gastrectomy
 - At a BMI of 25, your ideal weight is 165lbs
 - $300\text{lbs} - 165\text{lbs} = 135\text{lbs}$ excess weight
 - 65-70% of 135lbs = 88-95lbs. This is how much you could lose in 1.5-2 years

BMI Chart: 95lbs to 245lbs

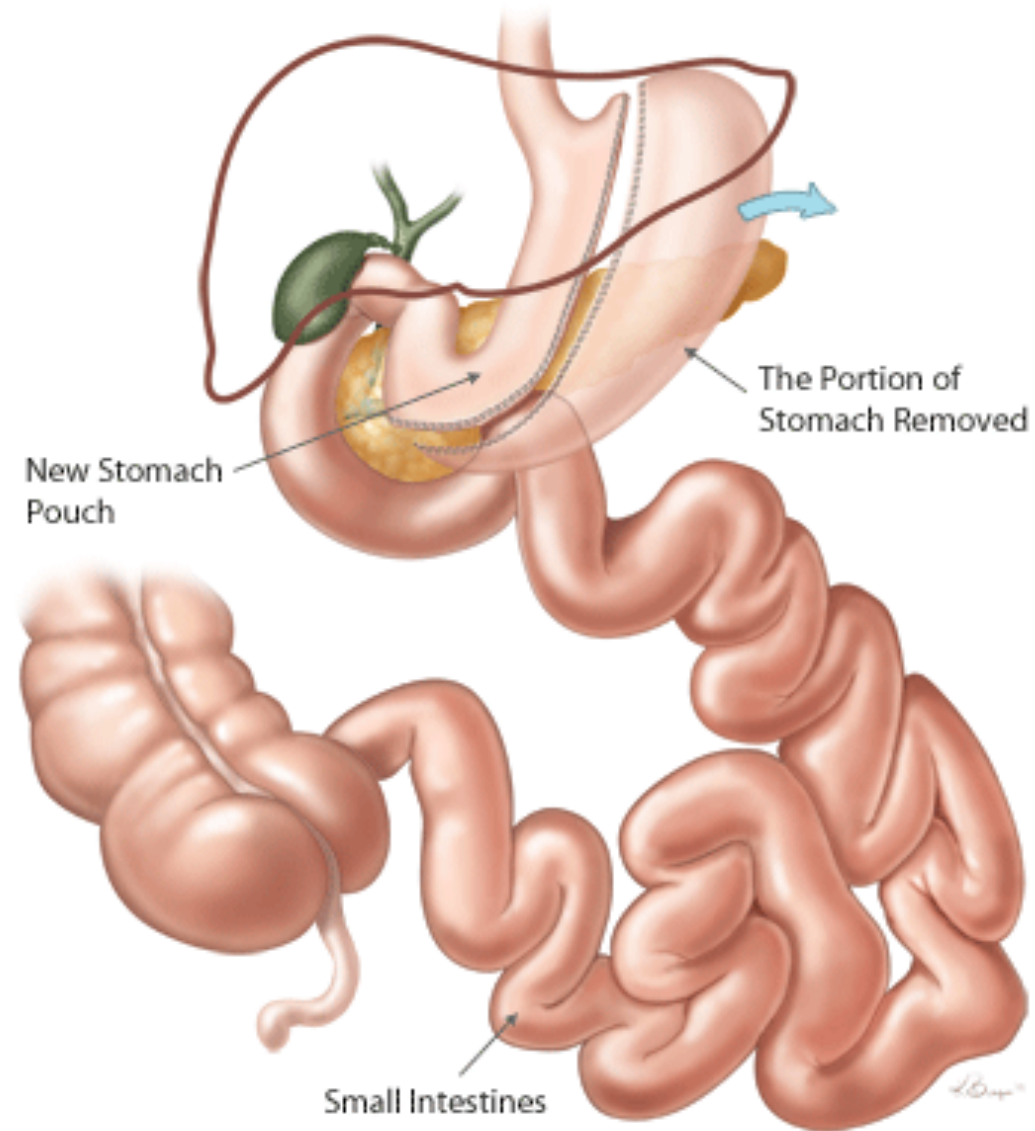


Are you on track with weight loss?

- Check out Get2Goal (website and app) to see if you are losing too slowly or quickly
 - It is set for gastric bypass, but all surgeries can use this as a “guide”
 - Rapid weight loss can occur in the 1st 6 months.
 - Weight loss plateaus will occur at 1.5 to 2 years post-surgery
 - Weight regain happens when patients get off track with their healthy lifestyle



Vertical Sleeve Gastrectomy (VSG)



Vertical (Laparoscopic) Sleeve Gastrectomy (VSG/LSG)

Advantages

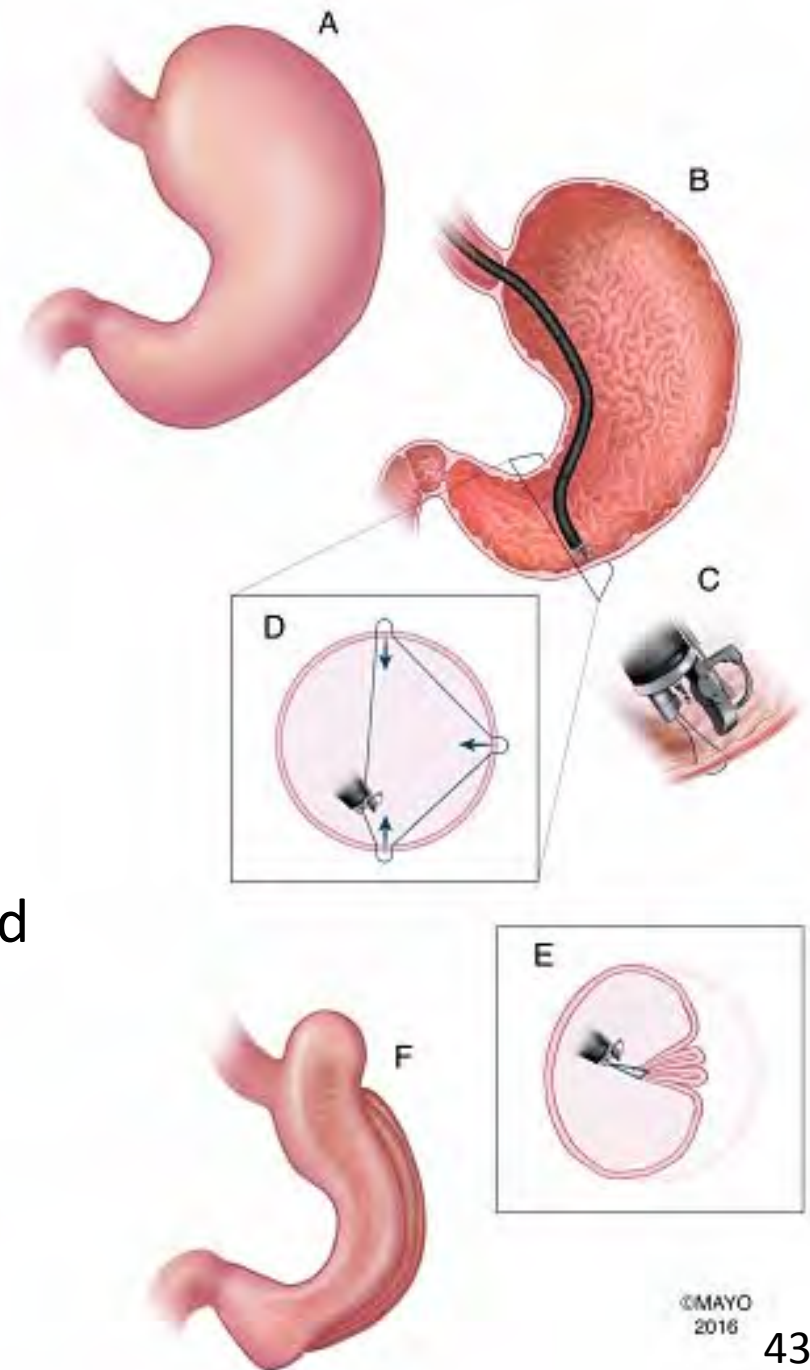
- Restricts the amount of food the stomach can hold
- Induces rapid and significant weight loss that comparative studies find similar to that of the Roux-en-Y gastric bypass. Weight loss of >50% for 3-5+ year data, and weight loss comparable to that of the bypass with maintenance of >50%
- Requires no foreign objects (band), and no bypass or re-routing of the food stream (RYGB)
- Involves a relatively short hospital stay
- Causes favorable changes in gut hormones that suppress hunger, reduce appetite and improve satiety

Disadvantages

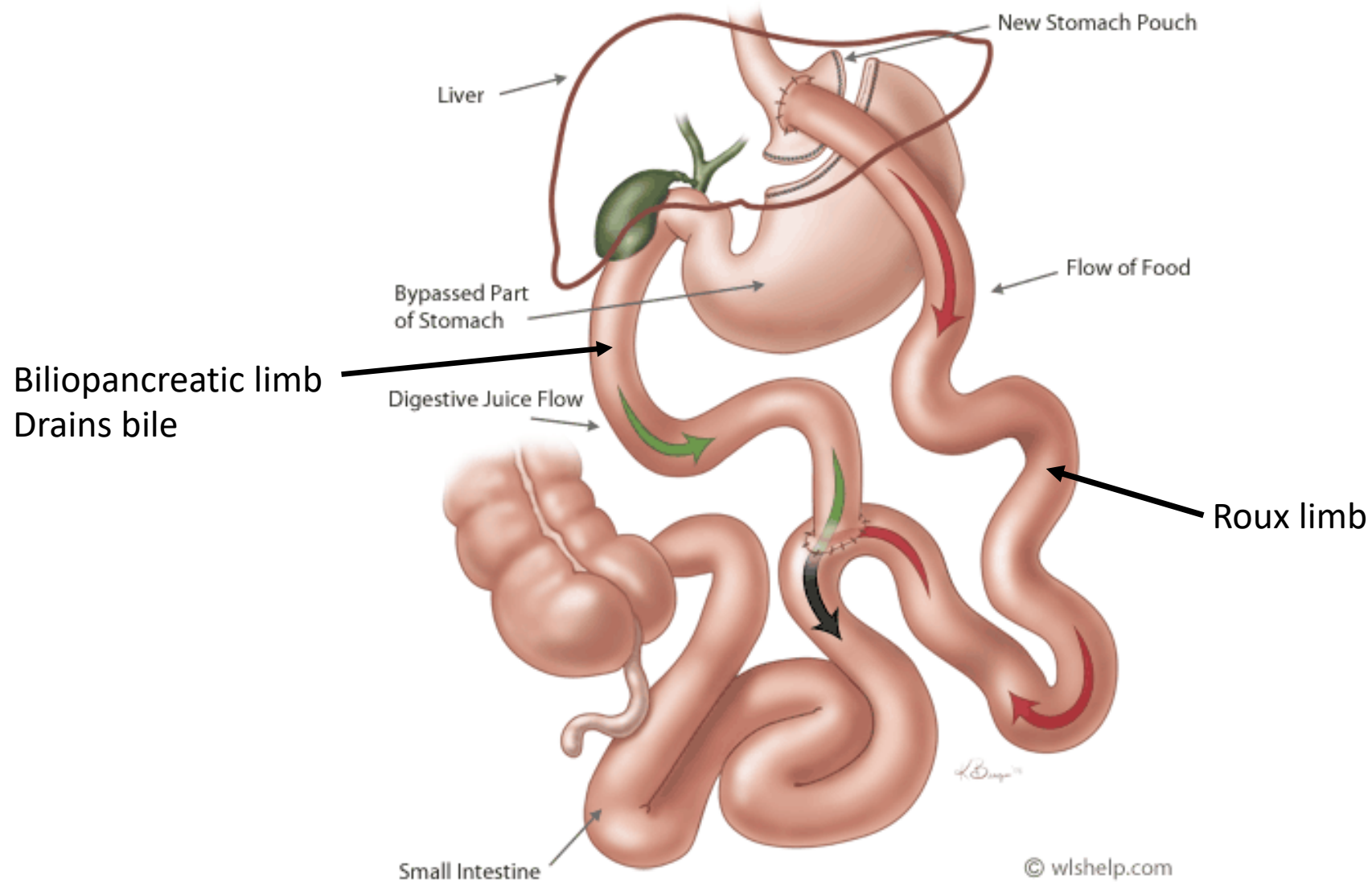
- Is a non-reversible procedure
- Has the potential for long-term vitamin deficiencies
- Has a higher early complication rate than the band

Endoscopic Sleeve Gastrectomy (ESG) aka Gastroplasty

- Typically reserved for people with lower BMI
 - Estimated ~50% excess weight loss
 - Endoscopic procedure (goes through mouth)
 - No incisions on abdomen
 - Inside of stomach is sutured/plicated
 - Reversible because portion of stomach is not removed
-
- 1 week pre-op liquid diet (not 2)
 - Day surgery (will go home same day)
 - Follow same vitamin and diet guidelines



Roux-en-Y Gastric Bypass (RYGB)



Roux en Y Gastric Bypass (RYGB)

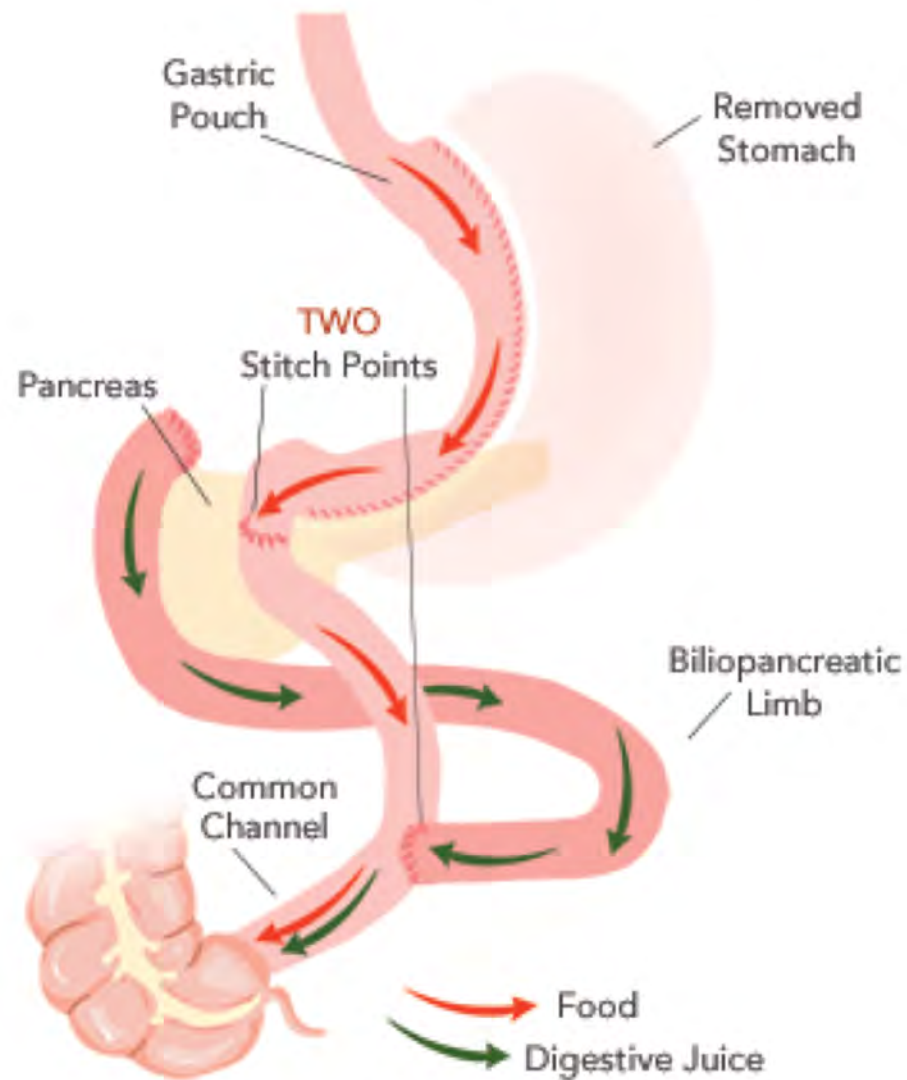
Advantages

- Produces significant long-term weight loss (60 to 80% excess weight loss)
- Restricts the amount of food that can be consumed
- Produces favorable changes in gut hormones that reduce appetite and enhance satiety
- Typical maintenance of >50% excess weight loss

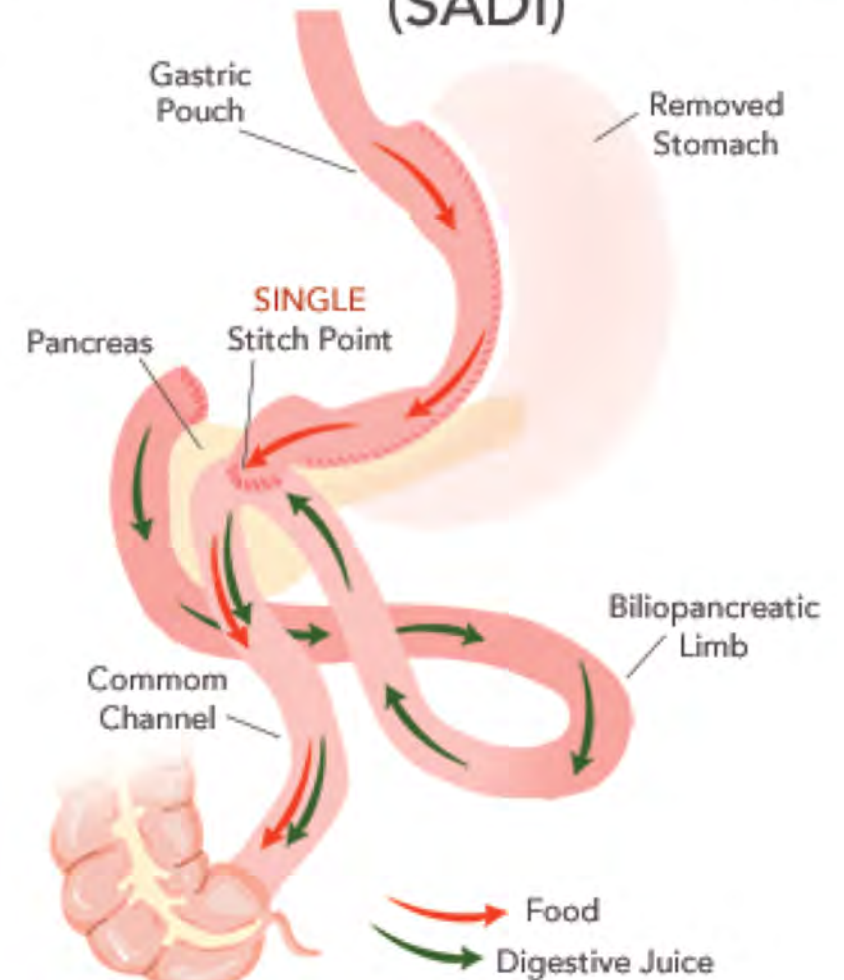
Disadvantages

- Is technically a more complex operation than the band or LSG and potentially could result in greater complication rates
- Can lead to long-term vitamin/mineral deficiencies particularly deficits in vitamin B12, iron, calcium, and folate
- Requires adherence to dietary recommendations, life-long vitamin/mineral supplementation, and follow-up compliance

Duodenal Switch (DS)



Single Anastomosis Duodeno-Ileal (SADI)

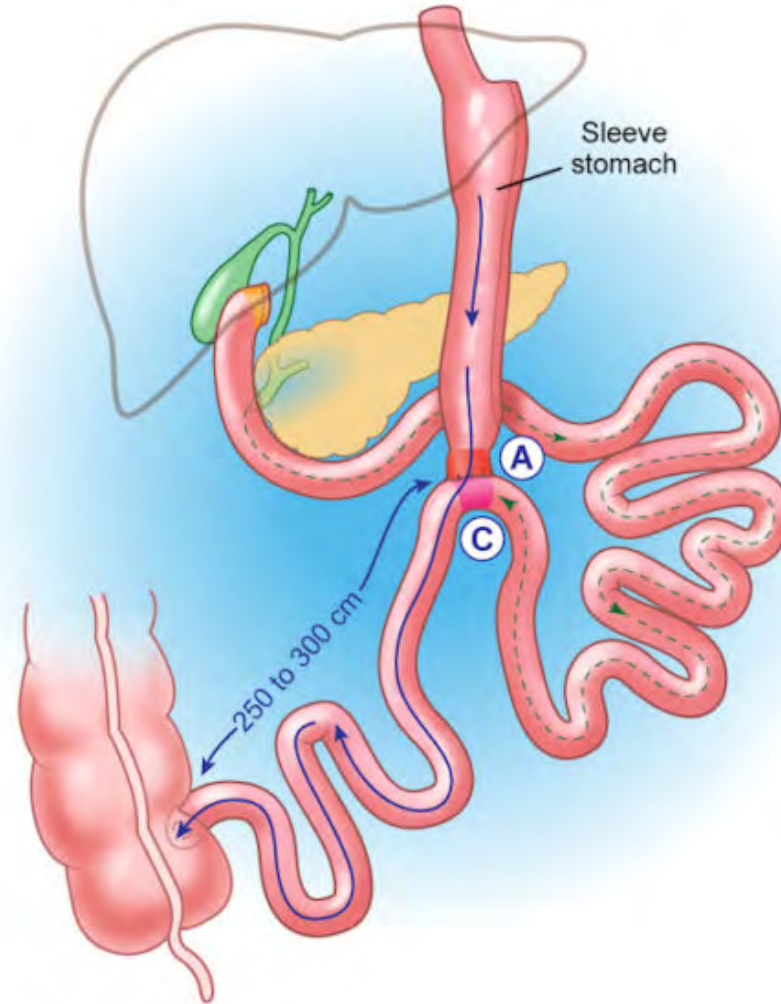
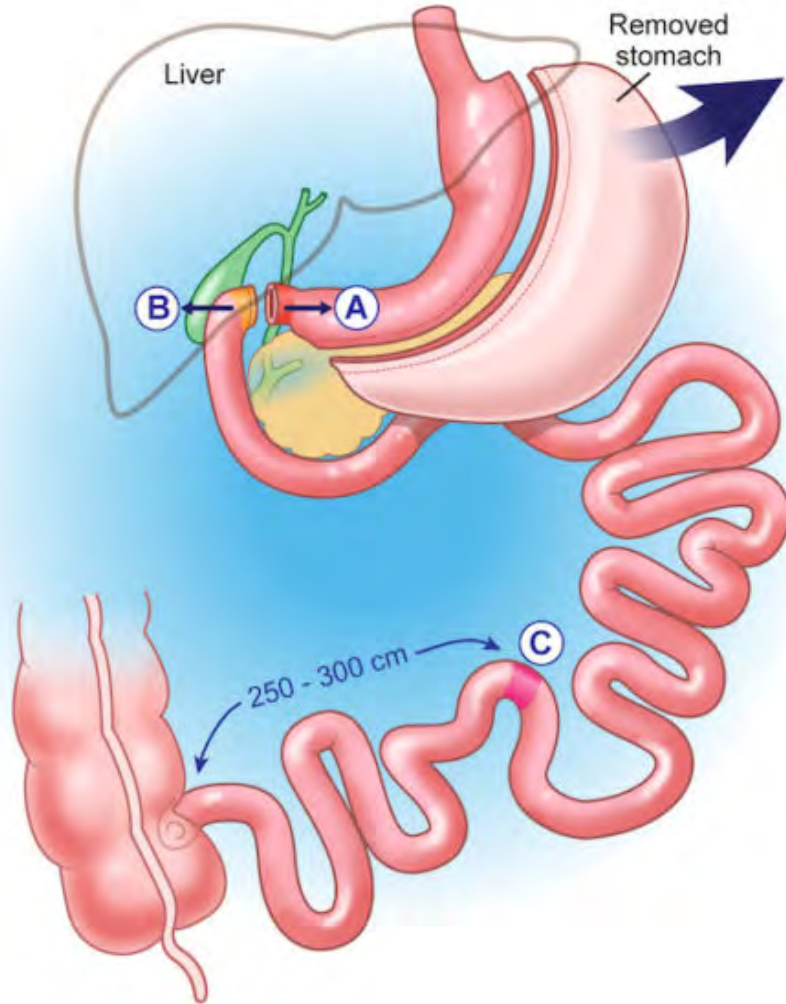


SADI VS DS

SADI has a single stitch point compared to two on the DS. The SADI also has a 250 to 300cm Common Channel compared to 100cm on the DS.

Loop Duodenal Switch

SADI-S: Single Anastomosis Duodeno-Ileal Bypass with Sleeve



Duodenal Switch

Advantages

- Results in greater weight loss than RYGB, VSG, or band, i.e. 60 – 70% percent excess weight loss or greater, at 5 year follow up
- Reduces the absorption of fat by 70 percent or more
- Causes favorable changes in gut hormones to reduce appetite and improve satiety
- Is the most effective against diabetes compared to RYGB, LSG, and band

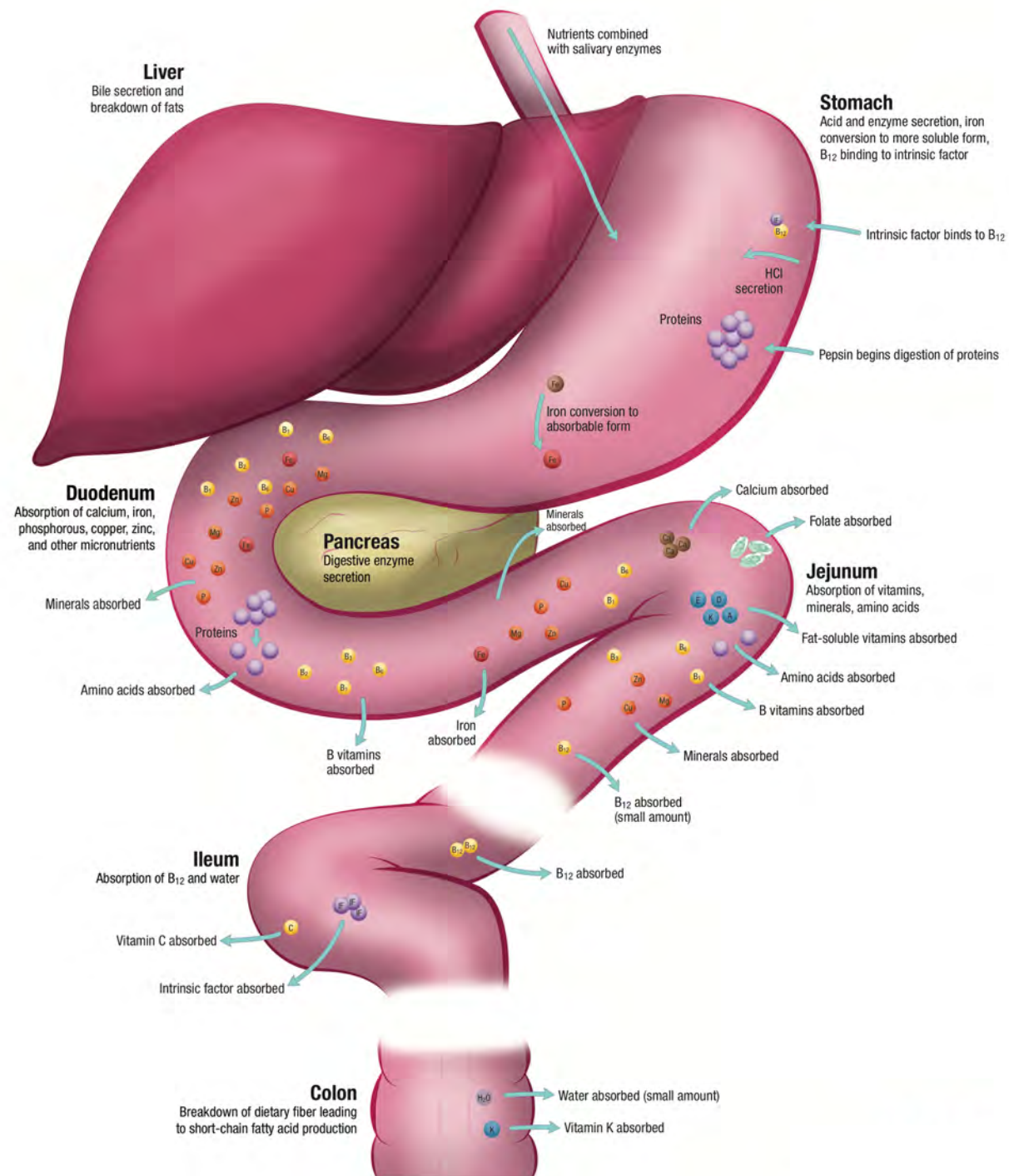
Disadvantages

- Higher complication rates and risk for mortality than the band, LSG, and RYGB
- Greater risk for protein deficiencies and long-term nutrient deficiencies i.e. iron, calcium, zinc, fat-soluble vitamins such as vitamin A, D, E and K.
- Increased gastro-intestinal complications: foul gas, multiple loose stools
- Compliance with follow-up visits and care and strict adherence to dietary and vitamin supplementation guidelines are critical to avoiding serious complications from protein and certain vitamin deficiencies

Loop DS: Functions of Fat Soluble Vitamins A, D, E and K

- Vitamin A
 - Important for normal vision, gene expression, reproduction, embryo development, growth and immune function
 - Deficiencies: May lead to night blindness, follicular hyperkeratosis (rough skin with hard “goose bumps”), impaired immunity, itching, dry hair, poor wound healing, loss of taste
 - Hemoglobin and s. retinol: Vit A deficiency can coexist with Iron deficiency, or make it worse. Consider adding Vit A if low Iron (with approval of clinic)
 - Zinc deficiency can cause low Vit A, especially in patients with protein/energy deficiency
- Vitamin D
 - Essential for bone mineralization through regulation of calcium and phosphorus; benefits immune, endocrine and cardiovascular systems
 - Deficiencies: Inadequate mineralization of bones (osteomalacia), low Calcium stores, tetany (muscle spasms), metabolic and autoimmune complications
 - Magnesium is cofactor in making Vit D in liver, may benefit in adding Magnesium if Vit D is low (with approval of clinic)
- Vitamin E
 - Antioxidant for protecting polyunsaturated fats in membranes phospholipids and plasma lipoproteins
 - Deficiencies: nerve damage throughout the body, difficulty walking, skeletal myopathy (muscle degradation), pigmented retinopathy, red blood cell hemolysis
 - Vit C can help recycle Vit E. Adding Vit C may help increase Vit E
- Vitamin K
 - Functions as coenzyme in synthesis of proteins for blood coagulation and bone metabolism
 - Deficiencies: easy bruising, bleeding gums, delayed blood clotting, heavy menses, nose bleeds, declining bone health
 - High Vit E may counteract Vit K effects in anticoagulant patients (blood thinning vs blood clotting)

Post-Surgery Bariatric Vitamins



Taking Your Bariatric Vitamins After Surgery

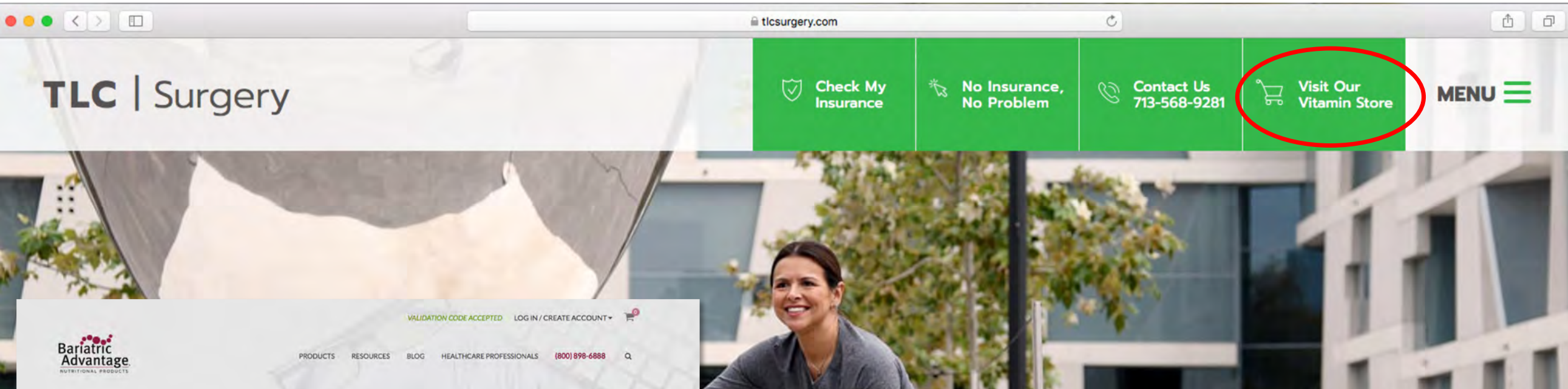
- **Post-Op Day 3: *Gradually*** work towards full dose of Bariatric MV and Calcium
 - Refer to your calendar
 - Take 1 multivitamin for a few days, then gradually work up to the full dose (as tolerated)
 - Do not rush all these vitamins into a small swollen pouch. Take your time.
- **Precautions:**
 - Always take vitamins **with food/protein shake**. Do not take vitamins on empty stomach.
 - **Spread out** all your vitamins. Do not take them all together!! Keep multivitamin ~2 hours a part from calcium
 - Do not exercise immediately after taking vitamins
- May cause nausea, stomach aches, pouch fullness if taken all together
- May cause constipation and kidney stones
- May cause mal-absorption of vitamins and minerals
 - Keep Multivitamin and Calcium at least 2 hours a part (Iron and Calcium block each other's absorption)
 - Avoid taking vitamins with caffeine (coffee, ice tea, green/black tea) and dairy (protein shakes, yogurt, milk)
 - Phytates (found in grains, beans, nuts, potatoes) can block absorption of iron, calcium and zinc
 - Consider soaking and "sprouting" these foods to break down phytic acid

After Surgery: Choose “Bariatric” Vitamins

- Look for “Bariatric” brand of Chewable or Capsule Vitamin Supplements
 - Designed for weight loss surgery: smaller, easy to swallow, quick to dissolve and absorb
 - Should contain critical vitamins and minerals needed for bariatric nutrition
 - Bariatric Advantage: purchase at TLC front desk or from www.bariatricadvantage.com
- If you choose not to use this brand, CALL ME and I’ll help you find an appropriate alternative
 - Avoid buying vitamins at GNC, Vitamin Shoppe, Walmart, CVS, Amazon, etc.
 - You may end up buying the wrong items!
- **NOT RECOMMENDED: Will not have the necessary vitamins needed for bariatric nutrition**
 - Vitamin patches, liquid multivitamins (Tespo), pre-natal, children’s , over-the-counter hard multivitamins
 - NO GUMMIES OR GUMBALLS (too much sugar, poor quality)



Check out our Vitamin E-Store at www.tlcsurgery.com



The screenshot shows the TLC Surgery website. The header features the TLC Surgery logo on the left and four green navigation buttons on the right: "Check My Insurance", "No Insurance, No Problem", "Contact Us 713-568-9281", and "Visit Our Vitamin Store". The "Visit Our Vitamin Store" button is circled in red. Below the header is a large banner image of a smiling woman. In the bottom left corner, there is an inset image of the "Bariatric Advantage" website, which displays various nutritional products like Multivitamins, Calcium, and Meal Replacements, each with a "SHOP NOW" button.

For a direct link to our recommended vitamins, go to our website: www.tlcsurgery.com

Upper right corner, Click on "Visit Our Vitamin Store"

This will bring to our E-Store page for Bariatric Advantage

You may also go directly to the company's website

- www.BariatricAdvantage.com
 - Enter our validation code: TLC
 - Sign up for Auto Refill Orders, with 10% off first order

Bariatric Vitamins Forever + Additional Vitamins

- You will need to take your Bariatric Vitamins FOREVER. DO NOT EVER STOP!
 - Small stomach pouch = eating less food, absorbing less nutrients
- Bariatric vitamins have the nutrients needed to meet your *basic* bariatric nutrition requirements
 - However, Bariatric Vitamins DO NOT contain enough extra vitamins to correct vitamin deficiencies
- If your labs showed abnormal levels of Vitamin D, Iron, B12, B1, cholesterol, etc.
 - **Continue to take the recommended extra vitamins until we recheck your labs**
 - Please refer to your lab report to determine if what type and how much vitamins you will need
- TLC Clinic will re-check your labs again at 3 months post-surgery follow up visit
- If your labs are come back as normal, then **stop taking the recommended extra vitamins**
- But, continue taking **all of your basic bariatric vitamins and minerals**
 - Please call the dietitian for clarification
- Before collecting bloodwork, stop all vitamins and supplements (herbal, protein) 24 hours prior to getting labs done.
 - Some vitamins may affect the results of your blood work. This also includes drug testing.

Basic Bariatric Vitamin Requirements Forever

Based on ASMBS Guidelines

- **1. Multi-Vitamins and Minerals**
 - Your Bariatric MV should have:
 - 3-12mg B1 (Thiamin)
 - 800mcg folic acid
 - 5,000-10,000IU Vitamin A
 - +15mg (+22IU) Vitamin E
 - 90-300mcg Vitamin K
 - 8-22mg Zinc
 - 1-2mg Copper
 - 1 mg Cu for every 8-15mg Zn
 - Selenium, Chromium
- **2. B12: 500-1000mcg**
 - Options:
 - Your Bariatric MV may include ~500-1000mcg
 - Over-The-Counter Sublingual/Liquid
 - Rx Intramuscular injection (1,000 mcg/month)
- **3. Calcium “CITRATE” (NOT CARBONATE!!)**
 - Bypass/Sleeve: 1,500 mg/day (500mg x3)
 - Loop DS: +2000mg/day (500mg x4)
 - Take only 500mg at each time
 - Keep Calcium 2 hours from Multivitamin, and from Iron
- **4. Vitamin D3: 3,000 to 5,000 IU**
 - Options:
 - Your Bariatric MV may include ~3000IU
 - Liquid, soft gel or chewable
 - You may still need extra Vitamin D (clarify with dietitian)
- **5. Iron: 40-65mg**
 - Bypass/Loop DS: NEED Iron in Multivitamin FOREVER!
 - Sleeve: NEED Iron in Multivitamin
 - Menstruating, Chronic Anemia men/women
 - Sleeve: DO NOT NEED IRON (Multivitamin without Iron)
 - Non-anemic men
 - Non-anemic women, non-menstruating (due to post-hysterectomy, post-menopausal)
 - You may still need extra Iron (clarify with dietitian)

Gastric Bypass Vitamins

Choose Your Multivitamin Option:

- Ultra Solo with Iron Capsule
 - Swallow 1 capsule/day
- OR -
- Ultra Solo with Iron Chewable Tablet
 - Chew 1 tablet/day
- Both options include
 - Multi-vitamins and minerals
 - 500mcg B12
 - 3000IU Vitamin D
 - 45mg Iron

Still need separate Calcium Citrate

- 1500mg Calcium Citrate
 - Keep calcium 2 hours apart from your multivitamin
 - 500mg x 3 chewy squares daily (take 1 at a time)



Duodenal Switch/Loop DS Vitamins

Choose Your Multivitamin Option:

- Ultra Solo with Iron Capsule
 - Swallow 1 capsule/day
- OR -
- Ultra Solo with Iron Chewable Tablet
 - Chew 1 tablet/day
- Both options include
 - Multi-vitamins and minerals
 - 25mg B1
 - 500mcg B12
 - 3000IU Vitamin D
 - 45mg Iron
 - 10,000IU Vitamin A
 - 20mg Vitamin E
 - 120mcg Vitamin K

Still need separate Calcium Citrate

- 2000-2500mg Calcium Citrate
 - 500mg x 4 chewy squares daily (take 1 at a time)
 - Keep calcium 2 hours apart from your multivitamin



Sleeve Vitamins WITH IRON

Menstruating Women

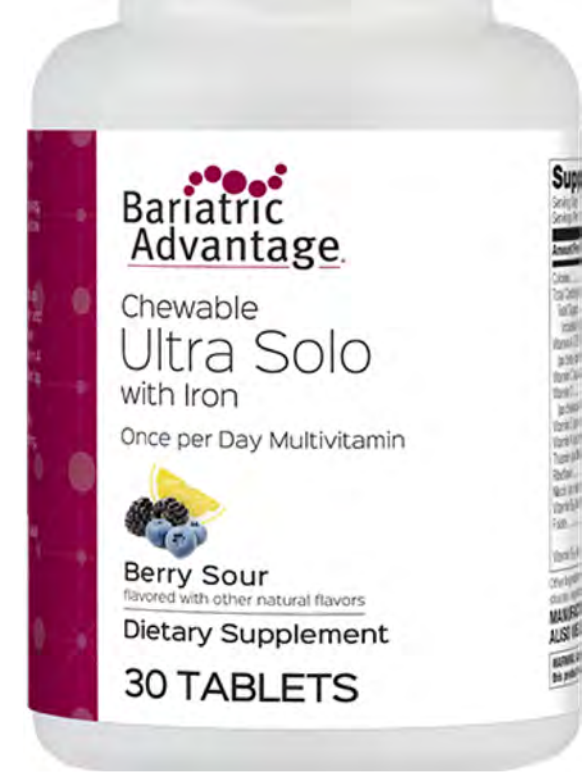
Anemic Men and Women

Choose Your Multivitamin Option:

- Ultra Solo with Iron Capsule
 - Swallow 1 capsule/day
- OR -
- Ultra Solo with Iron Chewable Tablet
 - Chew 1 tablet/day
- Both options include
 - Multi-vitamins and minerals
 - 500mcg B12
 - 3000IU Vitamin D
 - 45mg Iron

Still need separate Calcium Citrate

- 1500mg Calcium Citrate
 - 500mg x 3 chewy squares daily (take 1 at a time)
 - Keep calcium 2 hours apart from your multivitamin



Sleeve Vitamins WITHOUT IRON

Non Anemic Men

Non Anemic Women, Non Menstruating

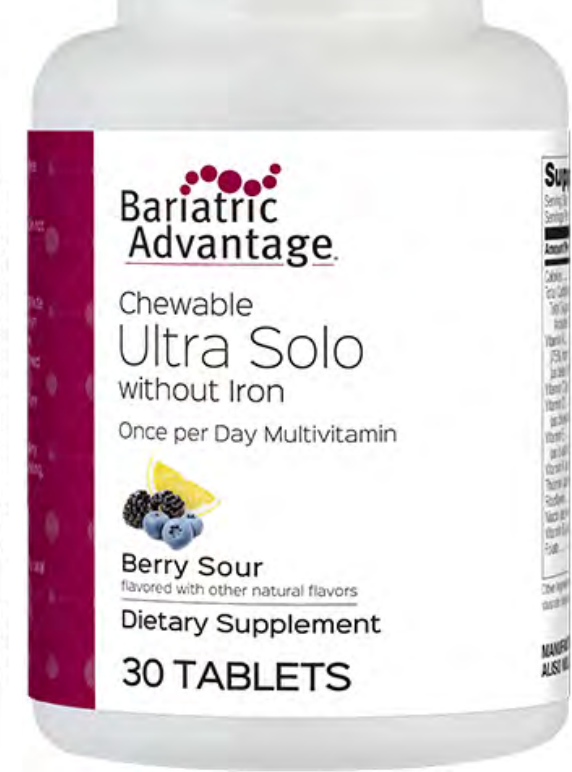
Post-Hysterectomy, Menopausal

Choose Your Multivitamin Option:

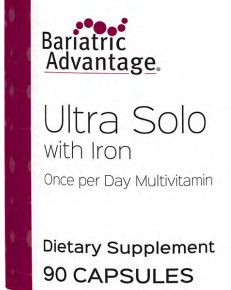


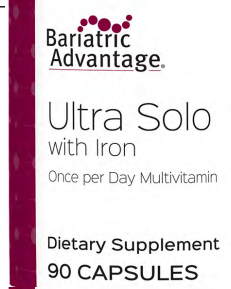


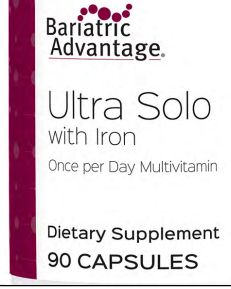





- **Ultra Solo without Iron Capsule**
 - Swallow 1 capsule/day
- OR -
- **Ultra Solo without Iron Chewable Tablet**
 - Chew 1 tablet/day
- Both options include
 - Multi-vitamins and minerals
 - 500mcg B12
 - 3000IU Vitamin D
 - Does not contain Iron

Still need separate Calcium Citrate

- 1500mg Calcium Citrate
 - 500mg x 3 chewy squares daily (take 1 at a time)
 - Keep calcium 2 hours apart from your multivitamin



Do you know which vitamins you need?

Surgery Type	Multivitamin: Choose One		And also get a bag of Calcium
Gastric Bypass	Capsule Ultra Solo with Iron x 1 - or - Chewable Ultra Solo with Iron x 1	 	Calcium Chewy Bites x 3 
Duodenal Switch	Capsule Ultra Solo with Iron x 1 - or - Chewable Ultra Solo with Iron x 1	 	Calcium Chewy Bites x 4-5 
Sleeve: WITH Iron - Menstruating Female - Anemic Male - Anemic Female	Capsule Ultra Solo with Iron x 1 - or - Chewable Ultra Solo with Iron x 1	 	Calcium Chewy Bites x 3 
Sleeve: NO Iron - Non Anemic Male - Non Anemic Female Post - Hysterectomy Post - Menopausal	Capsule Ultra Solo <u>WITHOUT Iron</u> x 1 - or - Chewable Ultra Solo <u>WITHOUT Iron</u> x 1	 	Calcium Chewy Bites x 3 



Sample Vitamin Schedule AFTER SURGERY

Choose either Option A (capsule) or Option B (chewable)

Remember to keep MV and Calcium at least 2 hours apart to prevent malabsorption.

Take 1 Calcium Chew at a time, do not take all together

If needed, continue to take extra Vitamin D, Omega 3, B Vitamins, probiotics with either MV or Calcium.

If needed, take extra Iron (take Iron by itself)

Options	Breakfast	AM Snack	Lunch	PM Snack	Dinner	Bedtime
Option A Capsule	MV Capsule Ultra Solo	500mg Calcium Chewy Bite	500mg Calcium Chewy Bite	500mg Calcium Chewy Bite		
Option B Chewable	MV Chewable Ultra Solo	500mg Calcium Chewy Bite	500mg Calcium Chewy Bite	500mg Calcium Chewy Bite		

Strategies to Taking Your Vitamins

Remember: You need to take your vitamins forever!!



- Get a pill box to avoid forgetting your daily doses of vitamins
- If you miss a dose, that is OK! Start over the next day
- ALWAYS take your vitamins with food
 - Try taking them with a tart food like applesauce
 - Avoid taking your vitamins with oatmeal or yogurt
 - Try taking them during a heavier meal like lunch or dinner
- Try swallowing your vitamins with warm water to help the pills glide down more easily
 - DO NOT take your vitamins with caffeine (coffee or iced tea)
- You can “air out” your vitamins by leaving them on the counter, which might decrease the odor
- Try taking your vitamins immediately before bedtime
- If the 1-a-day capsule upsets you, switch to the 2-a-day chewable options, or the 3-a-day capsule options
- If you are still nauseated/vomiting, decrease the dose or take a break from your vitamins and call your dietitian
- Take only approved BARIATRIC vitamins for the optimal weight loss surgery results!

“Ultra Solo with Iron” ONE A DAY - Capsule MULTIVITAMIN

Appropriate for Duodenal Switch, Gastric Bypass, Sleeve (anemic, menstruating)



Key Highlights:

- 1 capsule per day
- 3000IU Vitamin D
- 25mg B1 (Thiamin)
- 800mcg Folate
- 500mcg B12
- 45mg Iron
- You will still need separate Calcium

Ingredients	Amount Per Serving	% Daily Value
Serving Size	1 Capsule†	
Servings Per Container	90	
Vitamin A (from mixed carotenoids and as retinyl acetate)	3,000 mcg	333%
Vitamin C (as ascorbic acid)	120 mg	133%
Vitamin D (as cholecalciferol)	75 mcg (3,000 IU)	375%
Vitamin E (as d-alpha tocopheryl succinate)	20.1 mg	134%
Vitamin K (as phytonadione USP)	120 mcg	100%
Thiamin (as thiamin HCl)	25 mg	2,083%
Riboflavin	3.4 mg	262%
Niacin (as niacinamide)	40 mg	250%
Vitamin B ₆ (as pyridoxine HCl)	4 mg	235%
Folate	1,335 mcg DFE (800 mcg folic acid)	334%
Vitamin B ₁₂ (as methylcobalamin)	500 mcg	20,833%
Biotin	600 mcg	2,000%
Pantothenic Acid (as calcium D-pantothenate)	20 mg	400%
Iron (as ferrous fumarate)	45 mg	250%
Iodine (as potassium iodide)	150 mcg	100%
Magnesium (as magnesium oxide)	10 mg	2%
Zinc (as zinc citrate)	20 mg	182%
Selenium (as selenomethionine)	70 mcg	127%
Copper (as copper gluconate)	2 mg	222%
Manganese (as manganese citrate)	2 mg	87%
Chromium (as chromium picolinate)	120 mcg	343%
Molybdenum (as molybdenum aspartate complex)	75 mcg	150%



“Ultra Solo with Iron” ONE A DAY – Chewable MULTIVITAMIN

Appropriate for Duodenal Switch, Gastric Bypass, Sleeve (anemic, menstruating)

Key Highlights:

- 1 chewable per day
- 3000IU Vitamin D
- 25mg B1 (Thiamin)
- 800mcg Folate
- 500mcg B12
- 45mg Iron
- You will still need separate Calcium

Other Ingredients: Fructose, xylitol, natural flavors, highly refined hydrogenated soybean oil, stearic acid (vegetable), magnesium stearate (vegetable), silicon dioxide, and sucralose (a non-nutritive sweetener).

Suggested Use: Chew one tablet once daily with food or as directed by your healthcare practitioner. Chew or crush tablets completely before swallowing. Do not swallow tablets whole.

This product is gluten-free.

Ingredients	Amount Per Serving	% Daily Value*
Serving Size	1 Chewable Tablet	
Servings Per Container	30	
Calories	5	
Total Carbohydrate	2 g	1%*
Total Sugars	1 g	**
Included 1g Added Sugars		**
Vitamin A (75% from beta-carotene) (as beta-carotene and retinyl palmitate)	3000 mcg	333%
Vitamin C (as ascorbic acid)	120 mg	133%
Vitamin D (as cholecalciferol)	75 mcg (3,000 IU)	375%
Vitamin E (as d-alpha tocopheryl acetate)	20.1 mg	134%
Vitamin K (as phytonadione USP)	120 mg	100%
Thiamin (as thiamin mononitrate)	25 mg	2,083%
Riboflavin	3.4 mg	262%
Niacin (from niacinamide)	40 mg	250%
Vitamin B ₆ (as pyridoxine HCl)	4 mg	235%
Folate	1,360 mcg DFE (800 mcg folic acid)	340%
Vitamin B ₁₂ (as cyanocobalamin)	500 mcg	20,833%
Biotin	600 mcg	2,000%
Pantothenic Acid (as calcium D-pantothenate)	20 mg	400%
Calcium	30 mg	2%
Iron (as ferrous fumarate).	45 mg	250%
Iodine (as potassium iodide)	150 mcg	100%
Magnesium (as magnesium citrate)	10 mcg	2%
Zinc (as zinc citrate)	20 mg	182%
Selenium (as selenomethionine)	70 mcg	127%
Copper (as copper gluconate)	2 mg	222%
Manganese (as manganese citrate)	2 mg	87%
Chromium (as chromium picolinate)	120 mcg	343%
Molybdenum (as molybdenum aspartate complex)	75 mcg	167%



“Ultra Solo without Iron” ONE A DAY MULTIVITAMIN

Appropriate for Only Sleeve (non-anemic men, non-menstruating and non anemic women)

- 1 capsule per day
- 3000IU Vitamin D
- 25mg B1 (Thiamin)
- 800mcg Folate
- 500mcg B12
- NO IRON
- You will still need separate Calcium

Ingredients	Amount Per Serving	% Daily Value
Serving Size	1 Capsule [†]	
Servings Per Container	90	
Vitamin A (from mixed carotenoids and as retinyl acetate)	3,000 mcg	333%
Vitamin C (as ascorbic acid)	120 mg	133%
Vitamin D (as cholecalciferol)	75 mcg (3,000 IU)	375%
Vitamin E (as d-alpha tocopheryl succinate)	20.1 mg	134%
Vitamin K (as phytonadione USP)	120 mcg	100%
Thiamin (as thiamin HCl)	25 mg	2,083%
Riboflavin	3.4 mg	262%
Niacin (as niacinamide)	40 mg	250%
Vitamin B ₆ (as pyridoxine HCl)	4 mg	235%
Folate	1,335 mcg DFE (800 mcg folic acid)	334%
Vitamin B ₁₂ (as methylcobalamin)	500 mcg	20,833%
Biotin	600 mcg	2,000%
Pantothenic Acid (as calcium D-pantothenate)	20 mg	400%
Iodine (as potassium iodide)	150 mcg	100%
Magnesium (as magnesium oxide)	10 mg	2%
Zinc (as zinc citrate)	20 mg	182%
Selenium (as selenomethionine)	70 mcg	127%
Copper (as copper gluconate)	2 mg	222%
Manganese (as manganese citrate)	2 mg	87%
Chromium (as chromium picolinate)	120 mcg	343%
Molybdenum (as molybdenum aspartate complex)	75 mcg	167%



“Ultra Solo without Iron” ONE A DAY – Chewable MULTIVITAMIN

Appropriate for Sleeve ONLY (non-anemic men, non-menstruating, non anemic women)

- 1 chewable per day
- 3000IU Vitamin D
- 25mg B1 (Thiamin)
- 800mcg Folate
- 500mcg B12
- NO IRON
- You will still need separate Calcium

Other Ingredients: Fructose, xylitol, natural flavors, highly refined hydrogenated soybean oil, stearic acid (vegetable), magnesium stearate (vegetable), silicon dioxide, and sucralose (a non-nutritive sweetener).

Suggested Use: Chew one tablet once daily with food or as directed by your healthcare practitioner. Chew or crush tablets completely before swallowing. Do not swallow tablets whole.

This product is gluten-free.

Ingredients	Amount Per Serving	% Daily Value*
Serving Size	1 Chewable Tablet	
Servings Per Container	30	
Calories	5	
Total Carbohydrate	2 g	1%*
Total Sugars	1 g	**
Included 1g Added Sugars		**
Vitamin A (75% from beta-carotene) (as beta-carotene and retinyl palmitate)	3,000 mcg	333%
Vitamin C (as ascorbic acid)	120 mg	133%
Vitamin D (as cholecalciferol)	75 mcg (3,000 IU)	375%
Vitamin E (as d-alpha tocopheryl acetate)	20.1 mg	134%
Vitamin K (as phytonadione USP)	120 mcg	100%
Thiamin (as thiamin mononitrate)	25 mg	2,083%
Riboflavin	3.4 mg	262%
Niacin (from niacinamide)	40 mg	250%
Vitamin B ₆ (as pyridoxine HCl)	4 mg	235%
Folate	1,360 mcg DFE (800 mcg folic acid)	340%
Vitamin B ₁₂ (as cyanocobalamin)	500 mcg	20,833%
Biotin	600 mcg	2,000%
Pantothenic Acid (as calcium D-pantothenate)	20 mg	400%
Calcium	30 mg	2%
Iodine (as potassium iodide)	150 mcg	100%
Magnesium (as magnesium citrate)	10 mg	2%
Zinc (as zinc citrate)	20 mg	182%
Selenium (as selenomethionine)	70 mcg	127%
Copper (as copper gluconate)	2 mg	222%
Manganese (as manganese citrate)	2 mg	87%
Chromium (as chromium picolinate)	120 mcg	343%
Molybdenum (as molybdenum aspartate complex)	75 mcg	167%



Calcium Citrate Chewy Bites

Gastric Bypass and Sleeve: Take 3 chewy squares daily

Duodenal Switch: Take 4 chewy squares daily

Take 1 at a time. Do not take with Iron or MV

Too much calcium can cause kidney stones

Ingredients	Amount Per Serving	% Daily Value
Serving Size	1 Chew	
Servings Per Container	90	
Calories	15	
Total Carbohydrate	4 g	1%*
Sugar Alcohol	2 g	**
Vitamin D (as cholecalciferol)	12.5 mg (500 IU)	63%
Calcium (as calcium citrate)	500 mg	38%
Sodium	5 mg	<1%

Other Ingredients: Maltitol syrup, palm oil, mono and diglycerides, natural flavors, caramel color, soy lecithin, sea salt, FD&C yellow no. 5, FD&C yellow no. 6, and sucralose (a non-nutritive sweetener). **Contains: Soy**

SUGGESTED USE: Take as directed by your healthcare practitioner. Take at least two hours apart from iron.

This product is gluten-free.

Alternative Bariatric MV with IRON



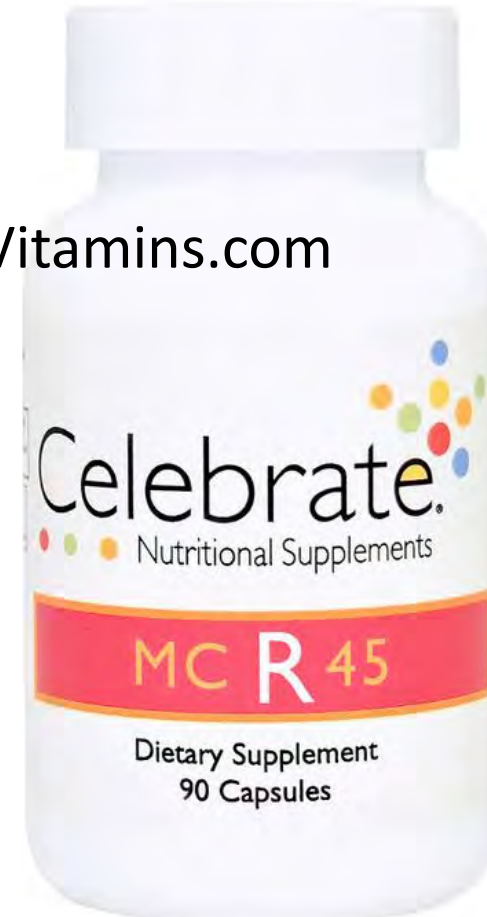
Bariatric Advantage
Advanced Multi EA
2 chewable tablets daily



Bariatric Advantage
Ultra MULTI with Iron
3 capsules daily



Celebrate Vitamins
MC R 45
1 chewable tablet daily



Celebrate Vitamins
MC R 45
1 capsule daily

Alternative Bariatric MV without IRON



Bariatric Advantage
Multi Chewy Bite
2 chewy squares daily



Bariatric Advantage
Ultra MULTI without Iron
3 capsules daily

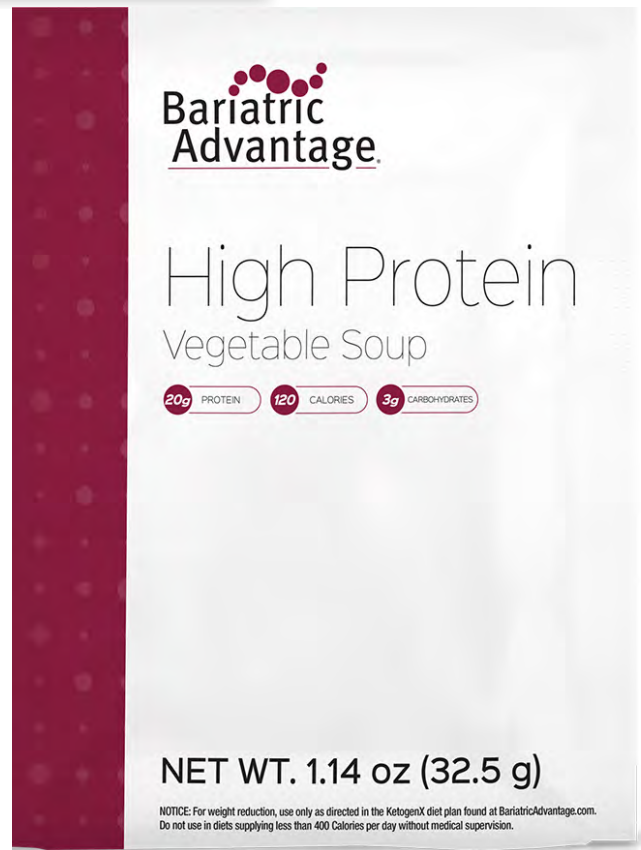
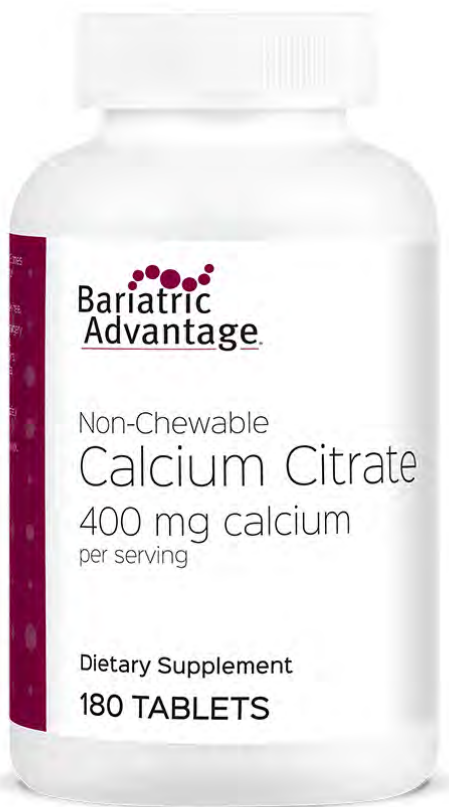


Celebrate Vitamins
Multivitamin
2 chewable tablets daily



Celebrate Vitamins
Multivitamin
3 capsules daily

Other Bariatric Advantage Products



Bariatric Advantage: Additional Supplements if needed



www.bariatricadvantage.com

TLC Clinic carries some of these products

- Non-chewable Calcium Citrate Tablets: 2 tablets = 400mg
 - Take 6-8 tablets DAILY = 1200-1600mg. Take 2 tablets, 2-3 x daily.
- Vitamin D3 Chewable 10,000IU Gels
 - 1 gel = 10,000IU. Take 1 gel daily, or 1 gel every other day to get 5,000IU
 - Vitamin D is best absorbed with a meal, not on an empty stomach
- Iron – less constipating than over the counter “Ferrous Sulfate” Contains Vitamin C for better absorption
 - 29mg Chewable Iron Passion Fruit: Carbonyl Iron and Ferrous Fumarate
 - 60mg Chewable Iron Lemon Lime: Carbonyl Iron
- B50 Complex capsule, 2 capsules daily
- B12 1000mcg, 1 dissolvable tablet
- B1 Thiamin 100mg, 1 capsule
- Protein Supplement Alternatives: All lactose free.
 - High Protein Vegetable Soup: Savory alternative for protein powders
 - Dairy free, made with pea protein, 1 serving = 20g protein
 - Clearly Protein (protein drink): 20g protein, 80calories, stevia and monk fruit
- Probiotic, chewable or capsule: Helpful for constipation and lactose intolerance



Other Vitamins and Supplement Brands

- Other bariatric vitamins:
 - Celebrate www.celebratevitamins.com
 - Opurity www.unjury.com
 - Nutrition Direct, BariActiv www.nascobal.com: Nascobal: rx B12 nasal spray, 1 nostril, 1x week
 - BariMelts www.barimelts.com
 - Bariatric Fusion www.bariatricfusion.com
- Nordic Naturals Omega 3 Fish Oil
 - ProOmega 2000-D 2 soft gels = 2000mg Omega 3 (1125mg EPA, 875mg DHA)
 - ProOmega-D Xtra 1tsp = 2925mg Omega 3 (1950mg EPA, 975mg DHA)
- Barlean's liquid "Fish Oil Omega Swirl" 2tsp = 720mg Omega 3
- Coromega.com MAX High Concentrate Omega 3 Fish Oil
 - 2 shots = 2400mg Omega 3 (1250mg EPA, 850mg DHA)
- Wellesse Liquid Calcium 3 Tbs = 1500mg Calcium Citrate
- CitraCal Calcium Citrate Petites 2 tablets = 400mg
 - 6-8 "petite" tablets daily = 1200-1600mg Calcium Citrate
- Vitron C tablet 65mg Carbonyl Iron
- Feosol Iron supplements www.feosol.com
 - Complete, Bifera: more gentle, less constipating, 1 tablet 28mg (polysaccharide iron complex, heme iron polypeptide)



2 Month Post-Surgery Diet Progression

- Purpose: Gradually introduce different textures until back to eating solid food
- You are healing from a new swollen stomach
- Re-learning how to eat: Small and Slow
 - Cut all foods into small pieces, take small bites, chew into a mush, slow down to eat
- #1 Tip to Remember: SLOW DOWN
 - Sip slowly, take small bites slowly.
- DO NOT SELF ADVANCE DIET/DO NOT RUSH THROUGH THE DIET
 - Causes unnecessary pain and leaks in your staple line
 - Examples: Clear liquid phase – Patient ate fajitas and kielbasa sausage. Ended back in the hospital.
Full liquid phase – Patient ate steak because he was cooking for his family. His wife called 911 because patient thought he was having a heart attack (chest pain).
- During these 2 months:

AVOID RESTAURANTS (large portions, high sugar, high calorie = vomiting/diarrhea) ⁷⁵

2 Month Post-Surgery Diet Progression

Post-Op Day 1 - 2

- Clear Liquids - Crystal Light, broth, SF jello/popsicles, water, G2

Day 3-14 (Week 1 - 2)

- Full/Thickened Liquids – protein shakes, smooth soups, yogurt, pudding

Week 3 - 4

- Pureed/Mashed – mashed scrambled eggs/fish/beans, applesauce, oatmeal, avocado

Week 5 - 6

- Soft Chopped – hardboiled eggs, string cheese, crackers, cooked veggies, peeled fruits

Week 7 - 8

- Maintenance – all meats, raw veggies, fruits with skins on

Helpful Supplies: Food Storage



Helpful Supplies: Food Preparation



AVOID RESTAURANTS

during your 2 month post-surgery diet progression!

Large portions, high fat/high sugar foods = Dumping Syndrome



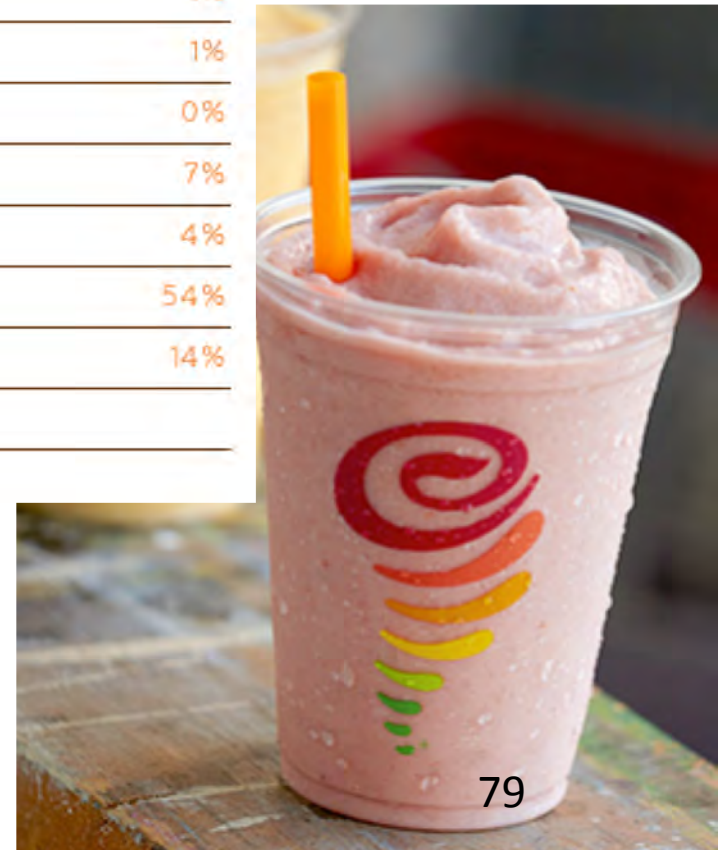
Vegetarian Creamy Tomato Soup

Calories	280
Total Fat	13g
Saturated Fat	7g
Trans Fat	0g
Cholesterol	50mg
Sodium	910mg
Total Carb	35g
Dietary Fiber	4g
Sugars	16g
Protein	6g

Nutritional Facts:

	% Daily Value
Calories 290	
Total Fat 1g	1%
Saturated Fat 0g	1%
Trans Fat 0g	0%
Cholesterol 20mg	7%
Sodium 110mg	4%
Total Carbohydrates 54g	54%
Dietary Fiber 3g	14%
Sugar 45g	
Protein 17g	

4grams of sugar = 1 tsp = 1 packet of sugar



Diet Calendar

Fill in your own date so you can see when you should progress to the next diet phase

Learn when to move onto the next diet phase.

						14 2 week Pre-Op Liquid Diet
13	12	11	10	9	8	7
Pre-op Day 14-1: Protein shakes and clear liquids, and minimal dose vitamins						
6	5	4	3	2	1 Drink 20-32oz G2 before midnight	Drink 20-32oz G2 2 hrs pre-op Surgery Day!!
Post-Op Day 1 Clear Liquids	Day 2 Clear Liquids	Day 3-14 Full Liquids <u>Begin vitamins</u>	4	5	6	7
Day 3-14: Protein shakes, soups, yogurt and pudding, begin vitamins						
8	9	10	11	12	13	14
Day 15 Week 3-4 Pureed	16	17	18	19	20	21
Day 15-28: mashed eggs, fish, beans, oatmeal, applesauce						
Week 4	23	24	25	26	27	28
Week 5-6 Chopped Soft Solids						
Week 6	2 weeks of chopped, soft meats, cooked veggies, peeled fruits					
Week 7-8 Chopped Solids						
Week 8	2 weeks of different kinds of chopped meats, chopped raw veggies, fruits with peel					
						2 month Post-Op Diet

Post-Op Day 1 and 2: Clear Liquids ONLY

- Main purpose: REHYDRATE your body after surgery
- Start slow and take small sips, all day long
 - Carry a beverage with you everywhere you go!
 - Aim for at least 2 oz. (1/4 cup) every 15 minutes, try to drink 8 oz. (1 cup) per hour or more!
- Clear Liquids Only
 - Clear/See-through, any color
 - <50calories and <10grams sugar
- DO NOT DRINK:
 - NO Caffeine: diuretic effects, irritating to ulcers, may cause acid reflux, blocks vitamin/mineral absorption
 - OK decaf coffee/tea, herbal tea. OK sugar substitutes, No creamer
 - NO carbonation or sodas/no straws/no chewing gum
 - Chest pain from swallowing too much air/trapped gas
 - Day 1 and 2: No milky thick protein shakes/vitamins/solid food!!!
 - Clear Protein “Drinks” are ok
- Sample Schedule:
 - Monday: Surgery Day
 - Tuesday: Post-Op Day 1 (Day 1 of clear liquids)
 - Wednesday: Post-Op Day 2 (Day 2 of clear liquids)
- NO LIMIT TO HOW MUCH YOU CAN DRINK. If you can drink more, then please do so!!!

Pace yourself with a shot glass or,
The OXO 2 oz. measuring cup



Post-Op Day 1 and 2: Sipping on Clear Liquids ONLY



Sample Clear Liquid Diet Schedule

Total Fluids: 64.5oz

9:00am	2oz hot ginger tea (sugar sub OK)
9:15am	2oz hot ginger tea (sugar sub OK)
9:30am	2oz hot ginger tea (sugar sub OK)
9:45am	2oz hot ginger tea (sugar sub OK)
10:00am	
10:15am	
10:30am	2oz G2
10:45am	2oz G2
11:00am	2oz G2
11:15am	2oz G2
11:30am	
11:45am	
12noon	2oz chicken broth
12:15pm	2oz chicken broth
12:30pm	2oz chicken broth
12:45pm	2oz chicken broth
1:00pm	
1:15pm	
1:30pm	Sugar free Jello cup (3oz)
1:45pm	
2:00pm	2oz diet cranberry juice
2:15pm	2oz diet cranberry juice
2:30pm	2oz diet cranberry juice
2:45pm	2oz diet cranberry juice
3:00pm	
3:15pm	
3:30pm	2oz beef broth
3:45pm	2oz beef broth
4:00pm	2oz beef broth
4:15pm	2oz beef broth
4:30pm	
4:45pm	
5:00pm	Sugar free popsicle (1.5oz)
5:15pm	
5:30pm	2oz decaf coffee
5:45pm	2oz decaf coffee
6:00pm	2oz decaf coffee
6:15pm	
6:30pm	
6:45pm	2oz veggie broth
7:00pm	2oz veggie broth
7:15pm	2oz veggie broth
7:30pm	2oz veggie broth
7:45pm	
8:00pm	
8:15pm	2oz hot chamomile tea
8:30pm	2oz hot chamomile tea
8:45pm	2oz hot chamomile tea

Sample Schedule

Post-Op Day 1 and 2: Clear Liquids

Options for Clear Liquids

- Herbal tea (mint, chamomile, ginger, apple spice, etc.)
- Decaf coffee, decaf green/black tea
- Regular or Low Sodium Broth: chicken/veggie/beef/seafood, etc.
- Bouillon cubes in hot water
- Diet fruit juice
- Diet Snapple (small amount of caffeine is OK)
- 0 calorie water flavoring drops: Kool-Aid, MiO, Crystal Light, etc.
- Gatorade G2/GZero, Powerade Zero, Propel Fitness Water
- Vitamin Water Zero
- Water with sliced fruits (for flavor) or a squeeze of lemon/lime
- Sugar Free Jello
- Sugar Free popsicles
- Clear protein Drinks (not shakes): Premier Clear Protein, Isopure Zero Carb (glass bottle), Bariatric Advantage Clearly Protein
- Hint water, Nestle Splash waters
- Bai Antioxidant Infusion (no bubbles)

Day 1-2: Clear Liquids ONLY (continued)



Low energy, headache, lightheaded, difficulty concentrating?

- Keep drinking plenty of fluids. You could be dehydrated!
 - Sip ALL DAY LONG. Use a cough syrup/medicine cup to pace yourself.
 - Drink AT LEAST 2 oz. (or more!) every 15 minutes. Drink MORE if you can!
- Modify the flavor. Flavored beverages may be easier to drink
- Modify the temperature: hot tea or ice cold drinks may be easier to drink
- Use a spoon or suck on a cup of crushed ice chips/sugar free popsicles
- Sugar-free Jello, Sugar-free popsicles can satisfy the desire to chew
- Drink G2, regular sodium broth, clear liquid protein “drinks” for energy
 - Provides some carbohydrate, salt, electrolytes and protein

Day 3-14: Full (Thickened/Milky/Opaque) Liquids

- Begin reintroducing Bariatric Vitamins gradually
 - Take 1 for a few days, then work up to 2, etc...
- **TOP PRIORITY: STAY HYDRATED! 48-64oz daily.**
 - Continue to sipping on fluids ALL DAY LONG
 - OK: Decaf coffee and tea with milk, fat free creamer, sugar substitute
 - May add some protein shake into coffee as a “high protein creamer”
- Protein goal: drink at least +40-60 grams/day
 - Resume drinking protein shakes. Aim for 1-3 shakes daily
 - Ready to drink shakes
 - Protein powders: OK to mix with ice and milk! No fruit!!
- NO SMOOTHIES! NO FRUIT/GREEN JUICES! = diarrhea
- Try high protein milks: Fairlife Ultra Filtered Milk, HEB Mootopia, Silk Nut Protein Milk



Day 3-14: Full/Thickened Liquids (continued)

- ¼ to ½ cup per meal, 5-6x day (or less if you don't feel hungry)
- Smooth, Thick and Low Fat Soups (NOT BROTH!)
 - **Move on from broth. Drinking thicker soups will be nourishing and satisfying!**
 - Smooth, no chunks or pieces = Easy for your swollen stomach to digest
 - Make your own pureed COOKED veggie soups, strained
 - Cook your veggies then puree till smooth! Seasonings are fine to use!
 - Add whole milk or plain Greek yogurt for creaminess and protein. NO HEAVY CREAM!
 - Avoid restaurant soups (bisques, chowders): TOO HIGH IN FAT = DIARRHEA
 - No meats, veggies, noodles, other pieces. MUST BE SMOOTH!
 - Chicken noodle, beef barley, egg drop, matzo, wonton etc.
- Smooth Yogurt and Sugar Free Pudding
 - No fruit pieces. Choose flavors like vanilla, lemon, etc.
 - Choose Greek style for extra protein: Oikos Triple Zero Greek yogurt, Yoplait Greek 100
 - Check the label!! Keep sugar less than 10grams
 - Avoid adding caloric sweeteners (honey, maple syrup, agave) = DIARRHEA



Full (Thickened/Milky) Liquid Options



Unflavored Protein Powders

Mix into foods/liquids to add a boost of protein

Begin using small amount (1 tsp) and gradually increase (1 Tbs, ½ scoop) as your food intake increases



Unjury.com
TLC Clinic
21g protein
90calories
(recipes online!)
Whey Isolate



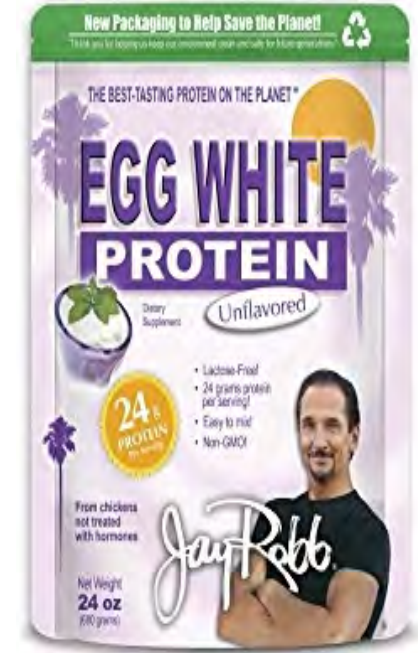
Nectar Unflavored
BariatricAdvantage.com
20g protein
80calories
Whey Isolate



Beneprotein
NestleNutritionStore.com
Walgreens
1scoop (1.5Tbs)
6g protein
25calories
Whey Isolate



Isopure
GNC
Vitamin Shoppe
25g protein
100calories
Whey Isolate



Egg White Protein
JayRobb.com
HEB, Sprouts
25g protein
115calories

How to make Flavorful Protein Shakes

- OK to mix in:
 - 0-2% milk, unsweet soy milk, unsweet nut milks
 - Spices and extracts, unsweet cocoa powder, water “flavorings”
 - PB2 (low fat peanut butter powder), sugar free syrup, coffee crystals
- NOT OK to mix in (adds extra calories, fat and sugar)
 - DO NOT ADD Fruits/veggies to make smoothies, fruit/veg juices
 - DO NOT ADD Nut/seeds, nut butters, avocado



Full Liquid Phase Recipe

High Protein Creamy Soup

Makes ~2 servings

- 1 can of Campbell's 98% FAT FREE cream soups (mushroom, chicken, celery, etc.)
- ½ cup low fat milk
- 1 scoop Unflavored protein powder

How to make it:

1. Heat soup until cooked through in microwave or stove top
2. Remove soup from heat and allow to cool slightly so that it is not boiling/scalding hot (Do not mix protein powder into very hot liquids, this will cause protein powder to clump)
3. Dissolve 1 scoop protein powder into ½ cup milk, then stir protein liquid into soup
4. Pour soup through strainer to remove any bits and pieces
5. Serve and enjoy!



CREAMSICLE

INGREDIENTS

- 2 Packets or 2 Scoops UNJURY® Vanilla**
- 2 Cups Skim Milk**
- 1 Box (Small) JELL-O® Instant Vanilla Pudding Mix (sugar-free, fat-free)**
- 1 Teaspoon McCormick® Pure Orange Extract**

INSTRUCTIONS

1. Measure skim milk and pour into a bowl.
2. Mix in UNJURY, stirring until well combined. Set aside.
3. In a separate bowl, empty the contents of the pudding mix.
4. Add the UNJURY-and-milk mixture to the dry pudding mix.
5. Stir final mixture for 2 minutes, or until texture is smooth.
6. Add orange extract and mix in.
7. Place six 3-ounce paper cups (or popsicle molds) onto a plate.
8. Ladle mixture evenly into paper cups or molds.
9. Place popsicle stick in center of each cup or mold.
10. Put plate of creamsicles into the freezer. Let freeze for 4 hours.
11. Once creamsicles have frozen, peel away the paper cup and enjoy!

★ For stronger orange taste, you may add additional orange extract — this will not affect the nutritional values.



Spiced Pumpkin Soup

Ingredients:

- 2 Tbsp. olive oil
- 1/2 white/yellow onion, finely chopped
- 2 garlic cloves, minced
- 1 can 100% pumpkin (15oz can)
- 1 tsp dried thyme
- 1/2 tsp salt
- 1/2 tsp cumin
- 2 cup broth

How to make:

1. Sauté onions and garlic in a large pan until soft. Add all other ingredients (pumpkin and seasonings) to pan and heat through
2. In a blender, add all ingredients and blend until smooth.



Carrot Ginger Tofu Soup

1 cup: 100 calories, 4g protein, 6g fat, 8g carbohydrates, 2g fiber

Recipe modified from Vitamix Whole Food Recipes

Ingredients:

- 4 medium carrots, chopped into small dice
- ¼ small onion, chopped into small dice
- 4 garlic cloves, minced
- 1 Tbs freshly grated ginger root
- 2 Tbs olive oil
- ½ tsp salt
- Pinch of black pepper
- 1/3 cup silken tofu
- 2 cups chicken broth

How to make:

1. Sauté carrots, onions, garlic and ginger with 2 Tbs oil until tender.
2. In a high powder blender (VitaMix, BlendTec), add in all ingredients: sauteed veggies, seasonings, tofu and broth
3. Gradually increase speed to high until all ingredients are pureed into a smooth liquid.
4. Pour into a saucepan to heat



Potato and Cauliflower Soup

1 cup: 100 calories, 5g protein, 1g fat, 19g carbohydrates, 3g fiber

Recipe from Vitamix Whole Food Recipes

Ingredients

- 1½ cup (360 ml) milk
- ⅓ cup (80 ml) water
- 2 (215 g) small russet potatoes
- ½ cup (80 g) onion, peeled, diced
- 1 (100 g) carrot, halved
- 1 stalk (100 g) celery, diced
- 1 cup (100 g) cauliflower
- 1½ vegetable bouillon cube

Directions

- Cook potatoes in microwave for 8 minutes.
- Place onion, carrot, celery and cauliflower in a 2-quart (1.9 l) saucepan and cover with water.
- Bring to a boil. Reduce heat to medium and cook until tender.
- Set aside 1 heaping cup of cooked vegetables.
- Place remaining vegetables, bouillon, potatoes, and milk into the Vitamix container and secure lid.
- Select Variable 1.
- Turn machine on and slowly increase speed to Variable 10, then to High.
- Blend for 3 minutes using the tamper to press the ingredients into the blades. Reduce speed to Variable 2 and remove the lid plug.
- Add reserved vegetables and water through the lid plug opening.
- Blend an additional 5 seconds. Serve immediately.



Sample Full Liquid Diet

Breakfast	4oz (1/2 cup) protein shake (10g protein)
1 st Snack	¼ to ½ cup Greek style yogurt (11g protein)
2 nd Snack	4oz (1/2 cup) protein shake (10g protein)
Lunch	¼ to ½ cup smooth lentil soup + 1 Tbs Greek yogurt (2.5g + 1.5g protein)
Snack	4oz protein shake (10g protein)
Dinner	¼ to ½ cup smooth pea soup (9g protein)
Snack	4oz protein shake (10g protein)
Total Protein	64g protein

Day 15: Week 3-4: Pureed/Mashed/Smashed

- Stay hydrated with +64oz fluids
- Eat at least 40 to 60grams protein
- Mashed your food very well with fork, or Blended in a mini-food processor
 - Needs to be similar to APPLESAUCE TEXTURE
 - NO CHEWING SHOULD BE NEEDED since all foods are mashed up
 - OK: sugar substitutes, seasonings, spices, herbs, lemon juice, vinegars, etc.
- Small and Slow!
 - Start with ¼ cup portions per meal. Take 1 tsp size bite (or smaller)
 - Swallow well, wait a few minutes, then take another small bite
 - Using measuring cups (1/4 cup) and small spoons (baby spoon, iced tea spoon) to keep small portions and small bites
 - Limit meal time to less than 30 minutes, no grazing!
- Aim for <5-6 small meals, every 3-4 hours
- From this point on, **do not eat and drink together ever**
 - If you drink too soon after eating, you will throw up.
 - For these 2 months: Wait 15minutes after drinking to eat / Wait 30minutes after eating to drink



Day 15: Week 3-4: Pureed/Mashed/Smashed

- PROTEIN FOODS. +40 to 60 grams protein/day
 - Take a break from protein shakes if you cannot tolerate them. Consume protein from FOOD instead
 - Moist meats, tender eggs and low fat dairy products
 - Mashed *soft* scrambled eggs (try it with hot sauce, ketchup, pinch of shredded cheese)
 - Low fat cottage/ricotta cheese (add mashed peaches or sugar free jam)
 - Mashed thin “white” fish: flounder, trout, tilapia, swai, barramundi, etc.
 - Mashed smooth tuna/salmon/canned chicken with bit of mayo.
 - NO chunky ingredients: relish, celery, hardboiled eggs
 - Minced/finely chopped: cooked ground meats (beef/pork/chicken/turkey) or cooked shellfish
 - Try to avoid baby food meals.
 - Consider making your own “baby food” with your own mashed meats and mashed veggies



- FIBER FOODS
 - Mashed beans (no restaurant refried beans); hummus; mashed avocado
 - Unsweet applesauce, mashed fruits: bananas, “canned in fruit juice” peaches, pears
 - Mashed cooked veggies: LIMIT mashed potatoes. Peas, carrots, cauliflower, broccoli
 - Baby food fruit/veg OK if only blended with water
 - Instant PLAIN hot cereals (oatmeal, grits, cream of wheat, Malt-O-Meal) and season it yourself!



Pureed/Mashed/Smashed Foods



Portable Pureed Food Ideas to take on the go!



Pureed Food Options

- Protein: Meats, eggs, dairy, soy
 - Mashed white fish (flounder, trout, etc.), mashed canned tuna/salmon/chicken with a small amount of mayo, blenderized beef/chicken/pork with soft cooked veggies
 - Mashed soft scrambled eggs
 - Low sugar Greek yogurt, low fat cottage cheese mixed with pureed fruits (applesauce, pureed peaches, mashed bananas)
 - Ricotta cheese with marinara sauce and a sprinkle of parmesan cheese
 - Mashed silken tofu seasoned with soy sauce and small amount of sesame oil
 - Avoid baby food “meals” = poor quality protein
- High Fiber Foods: veggies, fruits, beans, nuts
 - Mashed carrots, cauliflower, broccoli, avocado, baby food veggies
 - Applesauce, mashed bananas, peaches, pears, strawberries/kiwis, mango, baby food fruits
 - Homemade mashed beans, canned fat free refried beans, mashed lentils, hummus
 - Plain instant: oatmeal, grits, cream of wheat, malt o meal. Add your own sugar substitutes
 - 1-2 Tbs smooth nut butter

Pureed Phase Recipe

Cheesy Cauliflower Casserole

Makes a large portion to share with family and friends

- 4 cups steamed to fork tender cauliflower
- 3 Tbs butter
- $\frac{1}{4}$ cup all-purpose flour
- $\frac{1}{2}$ tsp dry mustard powder
- Salt and pepper to season
- 3 cup milk
- 2 cups low fat cheddar cheese

Directions

- Set aside steamed cauliflower
- Melt 3 Tbs butter and stir in flour and seasonings
- Add milk and cook until thickened, then stir in shredded cheese until melted
- Pour over cauliflower. At this phase, your non-bariatric family and friends can enjoy this.
- Add $\frac{1}{4}$ cup portion into food processor and blend until smooth.



Mashed Carrots

Recipe adapted from www.tasteslovely.com

Ingredients

- 1 lb. baby carrots
- 2 Tbsp. butter
- ¼ cup broth
- Salt and pepper to taste
- 1 tsp garlic powder

Instructions

1. Boil, steam or microwave carrots until fork tender
2. In a large bowl, add all ingredients and mashed together. You could add all ingredients into a food processor for a more smooth texture



Garlic Mashed Broccoli

Recipe adapted from www.healthyseasonalrecipes.com

Ingredients:

- 8 cups chopped raw broccoli crowns
- ¼ cup olive oil
- 4 cloves garlic, minced
- ¼ cup broth
- ½ tsp salt
- ¼ tsp dried thyme
- ¼ tsp pepper

Instructions:

1. Boil, steam, or microwave broccoli until fork tender
2. Meanwhile, in a large pan, sauté garlic with oil until golden, then add broth into pan
3. In a food processor, add all ingredients and pulse until finely minced. You may need to blend in batches. Blend further if a pureed consistency is desired.





MASHED POTATOES

INGREDIENTS

- 1 Packet or 1 Scoop UNJURY® Unflavored**
- ⅓ Cup** Instant mashed potatoes
- ⅓ Cup** Water
- ½ Cup** Skim Milk

INSTRUCTIONS

1. Combine water and potato flakes in microwave safe bowl.
2. Heat on high until almost boiling according to microwave chart.
3. Add ½ cup of milk (or replace milk with water).
4. Stir with fork until potatoes are smooth and cool until temperature is 140° F or below.
5. Mix in 1 scoop of UNJURY.
6. Stir until combined and smooth.
7. Season with salt and pepper (if you prefer) and enjoy!



OATMEAL

INGREDIENTS

1 Packet or **1 Scoop** UNJURY® Unflavored

1 Packet Plain, Instant Oatmeal

⅔ Cup Skim Milk

INSTRUCTIONS

1. Empty 1 packet of instant oatmeal into a microwave-safe bowl.
2. Mix in ⅔ cup milk and stir. Heat in microwave 1 to 2 minutes or until cereal begins to thicken.
3. Carefully remove from microwave and allow to cool until oatmeal reaches 140° F.
4. Add UNJURY and mix until well combined.

★ For added flavor, try using UNJURY Vanilla or sprinkling with cinnamon!

★ For reduced calories, substitute water for milk.

Perfectly Soft Scrambled Eggs

Some of the simplest recipes are the best for that reason. Scrambled eggs are a great transitional food after graduating from the liquid diet because they are soft, easy to digest, and rich with protein. While this is traditionally a breakfast food, scrambled eggs can be a quick-and-easy answer to weeknight dinners, too.

**SERVES 1 / PREP TIME: 5 MINUTES / COOK TIME: 10 MINUTES /
TOTAL TIME: 15 MINUTES**

2 large eggs

2 tablespoons

low-fat milk

**1 tablespoon shredded
cheese of your choice**

Salt

**Freshly ground
black pepper**

1. In a small bowl, whisk together the eggs and milk.
2. Heat a small skillet over low heat.
3. Pour the egg mixture into the pan, add the cheese, and gently stir with a rubber spatula, scraping the sides of the pan as needed while it cooks. Season with salt and pepper to taste.
4. Cook for roughly 8 to 12 minutes, until the eggs form soft and fluffy small curds. The eggs should not brown.
5. Transfer to a plate, and enjoy.

Post-Op Serving Suggestions

			
Full-Liquid	Purée	Soft Foods	General
	¼ cup	½ cup	

Ingredient tip: Once you are on a soft-foods diet, add variety to your breakfast with softly cooked vegetables, finely diced Canadian bacon, salsa, or sliced avocado.

Per Serving: Calories: 176; Total fat: 11g; Protein: 15g;
Carbohydrates: 2g; Fiber: 0g; Sugar: 2g; Sodium: 212mg.

Recipe by The Complete Bariatric Cookbook and Meal Plan
Megan Moore, RD CSOWM, CD



Lemon-Dijon Tuna Salad

Fish and seafood are great options after surgery because they are high in protein and low in calories. Canned tuna is inexpensive and usually easy to tolerate after surgery. This recipe is great to make ahead on the weekend and portion out for weekday lunches. Consider wrapping in lettuce leaves, eating on top of thinly sliced cucumber or celery, stuffing in tomatoes, or using as a filling in zucchini boats topped with Cheddar cheese for a spin on a tuna melt.

SERVES 4 / PREP TIME: 5 MINUTES / TOTAL TIME: 5 MINUTES

2 (5-ounce) cans
water-packed
tuna, drained

½ cup mayonnaise

2 teaspoons freshly
squeezed lemon juice

1 teaspoon
Dijon mustard

2 teaspoons dill
pickle juice

Salt

Freshly ground
black pepper

1. In a medium bowl, mash the tuna with a fork.
2. Add the mayonnaise, lemon juice, mustard, and pickle juice, and season with salt and pepper to taste. Mix until well combined, and serve.

Post-Op Serving Suggestions			
			
Full-Liquid	Purée	Soft Foods	General
	¼ cup, puréed	½ cup	

Ingredient tip: To increase your protein intake, consider substituting low-fat, plain Greek yogurt for mayonnaise, or adding powdered egg whites. For extra flavor and to vary texture, add chopped celery, red onion, and dill pickles once you have transitioned to a general diet.

Per Serving: Calories: 227; Total fat: 20g; Protein: 10g; Carbohydrates: 0g; Fiber: 0g; Sugar: 3g; Sodium: 384mg.

Recipe by The Complete Bariatric Cookbook and Meal Plan
Megan Moore, RD CSOWM, CD



Pureed Phase Recipe

Crab Louie

Recipe by Chef Dave Fouts

Makes 3 servings. Serving size 1/4 cup

- 6oz cooked crab
- 2 tsp mayonnaise
- ½ tsp lemon juice
- 1 Tbs chili sauce
- 1 dash Worcestershire sauce
- ½ tsp onion powder
- ¼ tsp sweet pickle relish
- Pinch salt and pepper

Directions

- Place all ingredients in food processor and pulse for 30 seconds until minced



Pureed Phase Recipe

Pinto Beans and Cheese

Fresh Start Bariatric Cookbook by Sarah Kent MS RD

Makes 4 servings

- 1 15oz can of pinto beans, drained and rinsed
- 1 Tbs freshly squeeze lime juice
- 1 tsp taco seasoning (low sodium optional)
- ¼ cup shredded cheese (2% Cheddar, Mexican Blend, pepper Jack, etc)

Directions:

1. In small pot over medium-low heat, heat beans thoroughly. Turn off heat and then add lime juice and taco seasoning. Stir to combine.
2. To achieve pureed consistency, use a blender or immersion blender stick to pureed beans, or mash very well with potato masher
3. Before serving, top beans with cheese and stir to melt



Indian Curry Chicken Puree

Recipe adapted from Gastric Sleeve Cookbook: The Complete Bariatric Recipes Guide and Cookbook for You After Weight Loss Surgery

By: Sarah McCabe

Ingredients

8oz cooked chicken breast/thigh (skinless, shredded – leftover Rotisserie chicken works too!)

1 cup chicken broth

2 Tbs Whole Milk/Low Fat plain Greek yogurt

½ cup 0-2% milk

½ cup chopped tomatoes (from a can)

½ Tbs curry powder

1 clove garlic

Pinch of salt

Directions:

1. Heat up broth
2. In a food processor, add cooked chicken, yogurt, milk, tomatoes, garlic, curry powder, salt and only half of chicken broth
3. Pulse until finely minced and add remaining broth. Blend until smooth (remove any visible large pieces of food)



Limit mashed potatoes.

Choose other non-starchy veggies to mash up.

Sample Pureed Diet

Breakfast	1 large soft scrambled egg or 2 egg whites (6g protein)
Snack	1/4 c. low fat small curd cottage cheese mixed with 2 Tbs unsweetened applesauce, sprinkled with cinnamon (7g protein)
Lunch	2oz skinless chicken with ¼ cup well-cooked broccoli, pureed together with 1-2 Tbs chicken broth (14g protein)
Snack	4 - 6 oz. protein shake (10-16g protein)
Dinner	2oz lemon herb flounder, mashed with ¼ cup mashed sweet potato (14g protein)
Snack	4 - 6 oz. protein shake (10-16g protein)
Total Protein	61-73g protein

Week 5-6: Soft “Chopped” Solids

- Continue drinking lots of water, aim for +40-60g protein, take vitamins daily
- Eat ~½ to ¾ cup per meal, 5-6 small meals every 3 hours
- Soft/easy to chew, shred or break a part into small chunks with fork
- From this point on, all your foods need to be chopped into “tip of finger” size
 - Foods chopped/sliced into small/thin pieces are easier to chew!!
- Protein foods
 - Shredded skinless dark meat chicken, turkey meatloaf, tender pot roast, baked fish/sashimi (no rice)
 - Avoid dry chicken breast, grisly/chewy well-done steaks, dry pork chops
 - Eggs any style (Hardboiled eggs are OK)
 - String cheese, Babybel cheese, low fat cheese slices
 - Chopped thin deli meats: turkey, ham, chicken, roast beef
 - “Soft” Nuts: walnuts, pecans, cashews, peanuts, sliced almonds
- Non-Protein Foods
 - NO BREAD/PASTA/RICE/TORTILLAS for +6 months: swells up!
 - High fiber crackers/cereal (+3 grams fiber per serving).
 - Beans, quinoa, peeled chopped small/sweet potatoes
 - Chopped, Cooked Fork-Tender Vegetables
 - **Finely chopped** cooked stringy veggies (green beans, spinach)
 - **No raw, no salads yet: difficult to digest, will cause vomiting/diarrhea**
 - Chopped **Peeled** Fruit
 - Citrus segments (remove “membrane”), canned fruits in juice
 - chopped grapes (no need to peel)



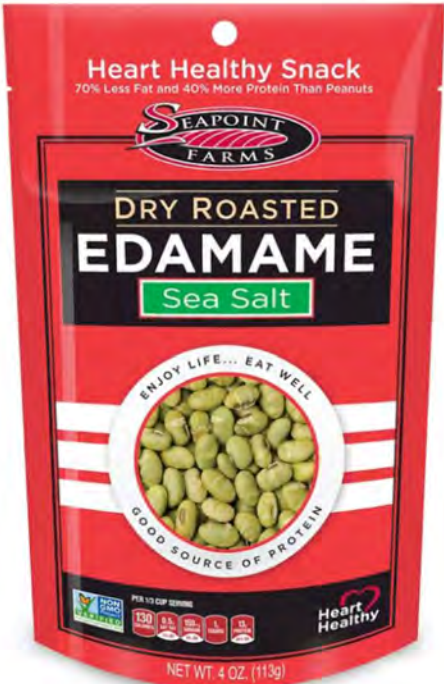
Soft Chopped Foods Phase



113



High Protein Snacks – On The Go!



PROTEIN PANCAKES

INGREDIENTS

- 1 Packet or 1 Scoop UNJURY® Vanilla
- 1 Small Banana
- 1 Large Egg
- 1 Large Egg White

INSTRUCTIONS

1. In a medium-size bowl, whisk all ingredients together until well-blended and no clumps are visible.
2. Spray a skillet or griddle top with cooking spray and put on medium heat.
3. Pour approximately 1/3 of the batter onto the skillet or griddle top and allow the batter to cook until the edges are golden brown.
4. Flip the pancake and allow that side to cook until evenly golden brown on whole pancake. Repeat with the rest of the mixture until you have 3 pancakes.



Stuffed Acorn Squash Recipe

Ingredients:

2 acorn squash (please wash and scrub the skin to rinse off any dirt)
2-3 Tbs olive oil
1 small onion, small diced
3-5 cloves garlic, minced
1 box cremini mushrooms, small diced
1 pound ground turkey
1 tsp Italian seasoning
Salt n pepper
1 can 15oz size tomato sauce
Shredded mozzarella cheese

Directions:

1. CAREFULLY slice open the acorn squash in half, lengthwise (top to bottom) and scoop out the seeds.
2. In a shallow baking dish, place cut side down, with a little water to barely cover the bottom, microwave for 15minutes, in 5minute increments, checking for doneness around 13-15 minute mark. Should be “fork tender”. Leave in microwave until ready to “stuff”
3. Heat oil in large sauté pan on medium heat, sauté onions and garlic until soft.
4. Add mushrooms and sauté until shriveled (they will have released and evaporated a lot of water)
5. Add turkey and crumble until cooked through. Sprinkle in Italian seasoning, pinch of salt and a few grinds of pepper (red pepper flakes optional!)
6. Stir in tomato sauce until heated through
7. Turn acorn squash over so skin side is facing down. Fill each squash “well” with turkey mixture. Sprinkle tops with cheese
8. Place in toaster oven and “broil” tops until Cheese is bubbly and melty!



Breakfast Egg Muffins



Instructions

1. Preheat oven to 350°F | 180°C. Lightly spray a 12-cup capacity muffin tin with nonstick oil spray.
2. In a large bowl, whisk together eggs and onion. Season with salt and pepper, to taste.
3. Add egg mixture halfway up into each tin of a greased muffin tin.
4. Divide the three topping combinations into 4 muffin cups each.
5. Bake for 20 minutes.
6. Serve OR store in an airtight container in the refrigerator for up to 4 days and reheat when ready to serve.
7. Enjoy!

Nutrition

Calories: 82kcal | Carbohydrates: 1g | Protein: 6g | Fat: 5g | Saturated Fat: 2g | Cholesterol: 168mg | Sodium: 97mg | Potassium: 103mg | Vitamin A: 555IU | Vitamin C: 6.3mg | Calcium: 55mg | Iron: 0.8mg

Ingredients

BASE:

- 12 large eggs
- 2 tablespoons finely chopped onion, (red, white or yellow/brown)
- Salt and pepper, to taste

TOMATO SPINACH MOZZARELLA:

- 1/4 cup fresh spinach, roughly chopped
- 8 grape or cherry tomatoes, halved
- 1/4 cup shredded mozzarella cheese

BACON CHEDDAR:

- 1/4 cup cooked bacon, chopped
- 1/4 cup shredded cheddar cheese

GARLIC MUSHROOM PEPPER:

- 1/4 cup sliced brown mushrooms
- 1/4 cup red bell pepper, (capsicum), diced
- 1 tablespoon fresh chopped parsley
- 1/4 teaspoon garlic powder or 1/3 teaspoon minced garlic

High Protein Berry Crumble

3/4 cup Almond Flour
1/3 cup Premier Protein Vanilla Whey Protein Powder
1 Tablespoon Butter
2 Tablespoons Almond Butter
2 Tablespoons Sugar Free Vanilla Syrup
2 cups of Berries (I used Raspberries and Blueberries)

1. Preheat oven to 350. Wash berries and divide equally in 4 ramekins.
2. Mix crumble ingredients together till clumps form (add a teaspoon of water if needed, it'll depend on almond butter brand some are thinner or thicker than others.)
3. Sprinkle clumps of the topping equally over each ramekin of fruit.
4. Place the ramekins on a baking sheet for easy removal from the oven and saves any oven clean-up if your berries are especially juicy.
5. Bake at 350 for 25 minutes till golden. Serve warm, room temperature or cold with a dollop of Greek yogurt.

Recipe courtesy of theworldaccordingtoeggface.blogspot.com



Healthy Prepared Meals

Frozen meals can be a great portion-controlled option for bariatric patients.

You might be able to eat just ½ and that is ok! Don't force yourself to finish the entrée if you feel satisfied with ½

Look for: 200-250 calories, less than 10g fat, 15-30g carbs, less than 10g sugar, more than 14g protein

Avoid entrees with rice, bread or pasta!



Sample Soft Chopped Diet

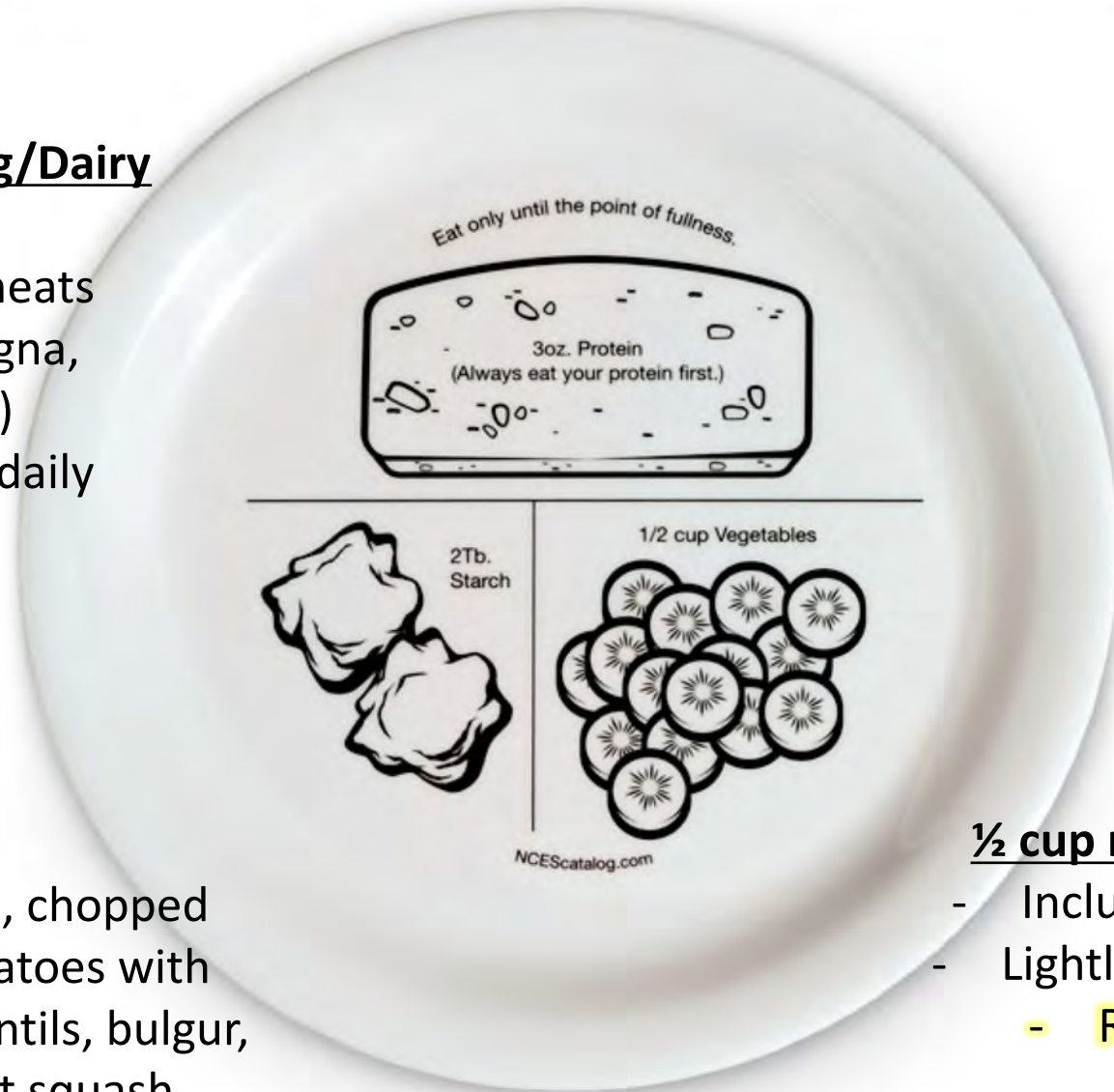
Breakfast	1 scrambled egg with 2 slices thin deli turkey (6g + 10g protein)
Snack	1 string cheese and ¼ cup fresh blueberries (6g protein)
Lunch	½ cup shredded skinless chicken thigh with ¼ cup black beans (14g + 4g protein)
Snack	4oz protein shake (10g protein)
Dinner	2oz baked salmon with ¼ cup chopped sautéed zucchini (14g protein)
Snack	½ cup Yoplait 100 vanilla Greek yogurt with ¼ cup chopped strawberries (10g protein)
Total Protein	74g protein

Week 7 and 8: Maintenance Chopped

~2-4 meals daily, about ½ cup to 1 cup per meal
Balance your meals with protein, veggies and carbs.

2-3 oz. Chopped Meats or Egg/Dairy

- Eat protein at all meals
- Limit processed/high fat meats (hot dogs, SPAM, bacon, bologna, pepperoni, etc. = high salt/fat)
- Increase to +60-80g protein daily



Optional: 1-2 Snacks per day

- ½ cup chopped “unpeeled” fruits
 - No fruit juice/smoothies
 - Pair fruits with protein

Fats per meal/snack:

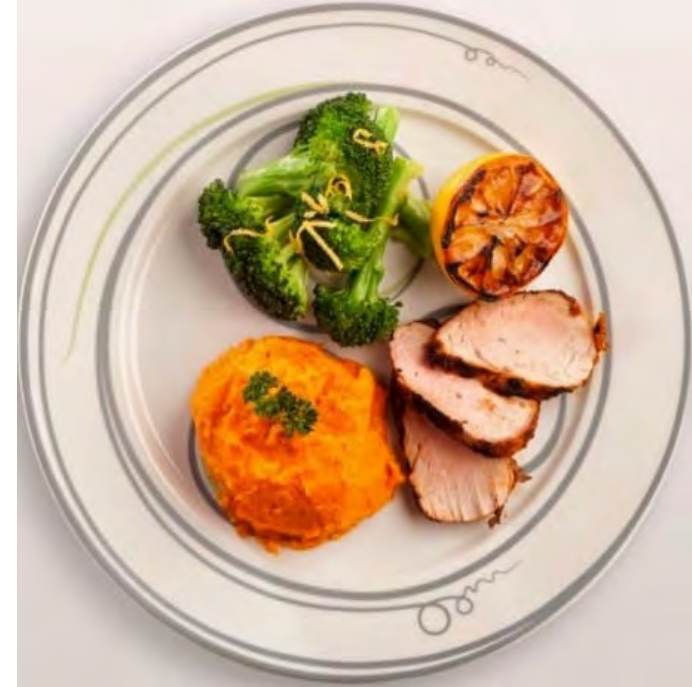
- ¼ cup nuts
- 1 Tbs nut butter
- ¼ avocado
- 1 tsp oils
- 1 Tbs mayo/dressings

2 – 4Tbs High Fiber Starches

- Smallest food group
- High fiber choices: quinoa, chopped small potatoes/sweet potatoes with skin, peas, corn, beans, lentils, bulgur, couscous, acorn/butternut squash

½ cup non-starchy **CHOPPED** vegetable

- Include veggies with all meals/snacks
- Lightly steamed, sautéed, crisp tender
 - RAW, finely chopped raw veggies, shredded dark green salad



Sample Maintenance Diet

Breakfast	8-11oz Unjury or Premier Protein Shake (20-30g protein)
AM snack	¼ cup raw almonds and ½ cup chopped apple (7g protein)
Lunch	2-3oz chopped grilled chicken with ½ cup shredded romaine lettuce and 1tsp dressing (14-21g protein)
PM snack	2 Light Babybel cheese and 4 Triscuit crackers (12g protein)
Dinner	2-3oz baked Halibut and ½ cup broccoli florets (14-21g protein)
Total Protein	67-91g protein

Sample Maintenance Diet

Breakfast	Oikos Triple Zero Yogurt and ¼ cup Cheerios (15g protein)
AM snack	6 slices Oscar Mayer deli turkey and 3-4 Triscuits (9g protein)
Lunch	3oz ground turkey with ½ cup cauliflower rice and ¼ cup black beans (21g + 4g protein)
PM snack	½ cup chopped apple and 1 string cheese (8g protein)
Dinner	1 skinless baked chicken thigh, and ½ cup cooked carrots, ¼ cup cooked quinoa (21g + 2 g protein)
Total Protein	80g protein

2 Month Post-Bariatric Surgery Diet Progression

Day 1	Day 2	Day 3	4	5	6	7
Clear Liquids						
	Day 3 - 14 Full Liquids: protein shakes, soup, pudding, yogurt					14
8	9	10	11	12	13	
Week 3						
Week 3 and 4 Pureed: mashed eggs, mashed fish, cottage cheese, applesauce, oatmeal						
Week 4						
Week 5						
Week 5 and 6 Chop Soft: pot roast, hardboiled eggs, string cheese, crackers, cooked veggies						
Week 6						
Week 7						
Week 7 and 8 Maintenance Chop: Chopped meats, raw veggies, unpeeled fruits						
Week 8						

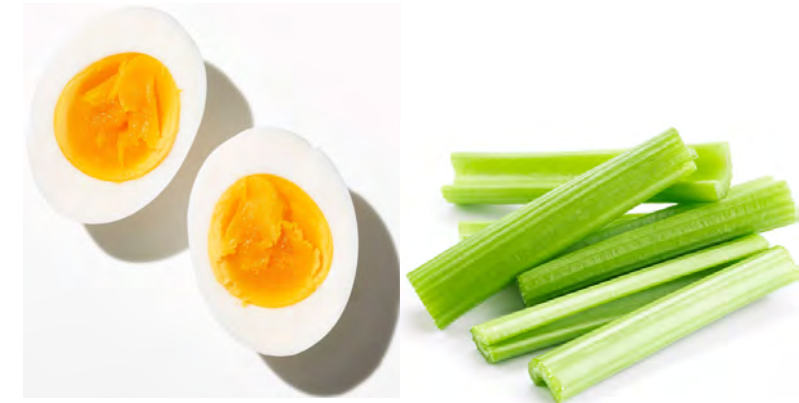
100-150 High Protein Snacks



80 cal, 12g protein: Dannon Light n Fit Greek Yogurt
30 cal: ¼ cup plain bran flakes



100 cal, 12 g protein: 2 Light Babybel cheese
50 cal: ½ cup grapes



150 calories, 12g protein: 2 hardboiled eggs
3 cal: ½ stalk of celery



150 cal, 6g protein: ½ cup pistachios, in shell
4 cal: ½ cup cucumber slices



75 cal, 15g protein: 9 slices deli chicken
30 cal: 9 baby carrots



70 cal, 15g protein: 2.6oz tuna pouch
45cal: 5 Wheat Thins



High Protein Mini- Meal Ideas



Create Your Own Balanced Meal/Snack!

Combine Protein and Fiber



How much food provides 14g of Protein?



2oz skin-off drumstick
100 calories
3g fat
0g carbs



2 hard cooked eggs
155 calories
11g fat
1g carb



9 Thin deli turkey slices
75 calories
1.5g fat
1.5g carbs



4oz 2% cottage cheese
100 calories
2.2g fat
4g carb



2.5oz almonds
410 calories
36g fat
14g carbs



1 cup black beans
230 calories
1g fat
41g carbs



1 $\frac{3}{4}$ cup quinoa
400 calories
6g fat
70g carbs



3.5 Tbs. peanut butter
330 calories
30g fat
11g carb

Food	Portion	Protein Grams
Beans, black cooked	1/2 cup	7
Beans, kidney cooked	1/2 cup	8
Beans, soy/edamame (shelled)	1/2 cup	8
Beef, ground 95% lean cooked	2oz	16
Beef, jerky	1oz	10
Beef, jerky bar by Epic	1 bar	11
Beef/Venison, sirloin cooked	2oz	17
Cheese, Babybel Light	1 wheel	6
Cheese, cottage 0%-2% small curd	1/2 cup	11
Cheese, ricotta by HEB Low Fat	1/4 cup	7
Cheese, Sargento Reduced Fat Slices	1 slice	6
Cheese, string cheese light	1 stick	7
Chicken, ground breastmeat	2oz	10
Chicken, thigh skinless	2oz	14
Deli Turkey/Ham, Oscar Myer Thin Deli Fresh	6 slices	10
Egg, liquid egg whites by All Whites 100%	3 Tbs	5
Egg, Egg-Beaters Original	1/4 cup	6
Egg, large whole	1 egg	6
Egg, large white	2 whites	6
Fish, salmon Sockeye cooked	2oz	14
Fish, salmon pouch by Chicken of the Sea	2.5oz pouch	13
Fish, tuna pouch by Starkist	2.6oz pouch	17
Hummus, Pita Pal singles to-go pack	2oz	6
Lentils, cooked	1/2 cup	9
Lentil soup, Progresso	1 cup	9

All meals and snacks need **PROTEIN!**

Best sources of protein foods:

Lean meats, eggs, low fat dairy (low fat cheese)

How can you add more protein using food?

1oz cooked meat = 7grams protein

3oz cooked meat (deck of cards size)
= 18-25grams protein (~21grams)



Consider a digital food scale to weigh out “cooked” meats. OXO food scale is a good one to use (Amazon, Bed Bath Beyond, etc.)

Food	Portion	Protein Grams
Milk, almond and cashew by Silk Protein Nutmilk	1 cup	10
Milk, cow 0%, 2%, whole	1 cup	8
Milk, cow by HEB Mootopia 2%	1 cup	13
Milk, cow by Fairlife 0%-2%	1 cup	13
Milk, soy unsweetened	1 cup	7
Nuts, almonds raw whole	1/4 cup	7
Nuts, peanuts (shelled)	1/4 cup	9
Nuts, peanut butter	1 Tbs	4
Nuts, peanut butter powder by PB2	2 Tbs	5
Nuts, pecan halves (shelled)	1/4 cup	3
Nuts, pistachios (shelled)	1/4 cup	6
Nuts, walnut pieces (shelled)	1/4 cup	5
Peas	1/2 cup	4
Pea soup, Campbell's	1/2 cup	9
Pork, loin chop cooked	3oz	24
Quinoa, cooked	1/2 cup	4
Seeds, chia	3 Tbs	9
Seeds, flax (whole)	3 Tbs	6
Seeds, hemp	3 Tbs	10
Seeds, pumpkin (shelled)	3 Tbs	9
Shrimp, cooked	3oz	18
Tofu, firm	3oz (1 inch slice)	8
Tempeh	2oz	11
Turkey, ground darkmeat by Jenny-O cooked	2oz	10
Yogurt, Greek plain fat-free	1 Tbs	1.5
Yogurt, Oikos Triple Zero	5.3oz	15
Yogurt, Yoplait Greek 100	5.3oz	13

All meals and snacks need **PROTEIN!**

Best sources of protein foods:

Lean meats, eggs, low fat dairy (low fat cheese)

How can you add more protein from food?

1oz cooked meat = 7grams protein

3oz cooked meat (deck of cards size)
= 18-25grams protein (~21grams)



Consider using measuring cups to help with portion control

Choose These Lean Protein Choices

1 ounce = ~7 grams protein, 2 grams fat, 45 calories

- Ground Beef 90/10 or higher
- Lean beef (trim off visible fat)
 - Roast (chuck, rump, sirloin)
 - Steak (filet mignon, sirloin, flank/skirt)
 - Tenderloin
- Wild Game
 - Buffalo, ostrich, rabbit, venison
- Beef jerky (caution: high in sodium)
- Low fat Cottage cheese
- Low fat Ricotta cheese
- Whole eggs, egg whites, egg substitutes
- Fish
 - White fish: catfish, cod, flounder, haddock, halibut, tilapia, trout
 - Salmon: fresh, frozen, canned, smoked (caution: high in sodium)
 - Sardines (drained)
 - Tuna: fresh, canned (drained)
- Goat/Lamb
 - Chop, leg, loin, roast
- Pork
 - Canadian bacon/ham (caution: high in sodium)
 - Loin chop
 - Tenderloin
- Chicken
 - Skinless breast, thighs, drumsticks
 - Ground chicken
 - Deli chicken slices
 - Chicken sausage (caution: high in sodium)
- Ground turkey
 - Deli turkey slices
 - Turkey ham/Turkey pastrami (caution: high in sodium)
- Shellfish
 - Clams, oysters, crab, lobster, shrimp, etc.
- Veal
 - Cutlet (no breading)
 - Loin
 - roast

Avoid These High Fat, Poor Quality Proteins

1 ounce = ~7 grams of protein, 5-8 grams fat, 75-100 calories

- Bacon: pork, beef, even turkey
- Hot dogs: beef, pork, even turkey
- Ground pork
 - Pan sausage
 - Breakfast sausage links
 - Summer sausage
 - Smoked sausage
 - Polish sausage
 - Bratwurst
 - Chorizo
 - Italian sausage
 - Pepperoni
- Fatty brisket
- Beef/pork ribs
- Lunch meat with + 8grams fat
 - Pastrami
 - Bologna
 - Salami
- Rib Eye Steaks
- High fat ground beef (80/20)
- Fried chicken: Patties, strips, nuggets
- Fried seafood : fish, shrimp, clams, etc.
- Ground lamb
- Regular cheese (choose light instead)
 - American, bleu, Brie, cheddar, Gouda, Monterey Jack, Queso, etc.
- Slim Jims
- Any meat covered in butter/creamy sauce
 - Tuna/chicken/egg salad
 - Pork chops smothered in gravy
 - Turkey sandwich/salad with cheese, mayo, Ranch dressing
- Organ meats
 - Heart, kidney, liver
- Spam
- Pork rinds / chicharrones

Avoid or Limit These High Fat Foods

Use light/low fat/low calorie versions

Or limit to less than 1 Tbs. per meal

- Sour cream
- All salad dressings
- All oils (limit to 1 tsp)
- Coconut oil
- Coconut milk/cream
- Butter (limit to 1 tsp)
- Lard
- Bacon grease
- Margarine
- Vegetable shortening/Crisco
- High fat potatoes
 - chips, fries, tots, hash browns, au gratin, etc.
- Avocado (limit to ¼)
- Olives (limit to 8 – 10)
- Cream cheese
- Mayonnaise/Miracle Whip
- Alfredo sauce
- Creamy Bisque soups/chowders
- Cheese sauce
- Queso
- Heavy cream
- Whipped cream
- Cheese
 - Block/shredded/sliced
- High fat corn products
 - Taco shells, tostadas, chips, movie popcorn, etc.
- Peanut/almond butter
- Nuts and Seeds (limit to ¼ cup)
- Tahini

Avoid or Limit These High Sugar Foods

Use sugar free versions if possible, or limit to 2 teaspoons or less per meal
Read the label and choose foods with sugar less than 10 grams per serving
(4 grams of sugar = 1 packet of sugar = 1 tsp of sugar)

- Fruit juice/drinks
- Fruit punch
- Fruit juice concentrate
- Lemonade
- Hot cocoa, chocolate milk
- Sweet tea
- Smoothies
- Sodas
- Coffee drinks
- Sports drinks, energy drinks
- Cocktails/Mocktails
- Candy
 - Chocolate, hard candy, fruity gummy candy, caramel
- White/brown sugar
- High Fructose Corn Syrup
- Corn Syrup
- Honey
- Maple syrup, pancake syrup
- Molasses
- Chocolate syrup
- Agave nectar
- Coconut sugar
- Jam and jelly
- Pastries
 - Cake, cookies, muffins, pies, cobbler, donuts, banana nut bread, danish, scones, etc.
- Ice cream, sherbet, frozen yogurt
- Popsicles, Fruit bars
- Granola bars
- Sweetened oatmeal, cold cereal
- Jello, Pudding, Flan
- Flavored yogurt
- Candied nuts and seeds
- Nutella, Cookie Butter/Speculoos
- Cough drops
- Condiments
 - Ketchup, BBQ sauce, dipping sauces, glazes, marinades
- Dried fruit prepared with sugar (read ingredients!)
- Cake frosting/icing
- Coffee creamer
- Canned fruit in syrup

Healthy Options for Carbohydrates

*6 months after surgery

- Baked/Roasted Potatoes with skin on
 - Red/New potatoes
 - Sweet potatoes
 - Mini/Pee-wee potatoes
- Parsnips
- Soy beans/edamame
- Peas
- Corn
 - Fresh, frozen or canned
 - Plain popcorn
 - Hominy
- Beans
 - Avoid restaurant refried beans
 - Hummus
- 100% Whole wheat/whole grain
 - Crackers
 - Bread/Sandwich Thins/English Muffins*
 - Pasta*
 - Cereal (bran flakes, shredded wheat)
 - <10gram sugar. Avoid granola.
- Whole Grains
 - Farro*
 - Buckwheat*
 - Bulgur*
 - Kasha*
 - Millet*
 - Barley*
- Tabbouleh
- Wild rice
- Plain Oatmeal, preferably steel cut oats
- Whole fruit
 - Canned in fruit juice, drained
 - Frozen, without syrup/sugar
 - Minimal amounts of dried fruit
- Plantains (not fried or sugar coated)
- Lentils
- Pumpkin
- Acorn/Butternut Squash

Un-Healthy Options for Carbohydrates

- High Fat Potato foods
 - Sweet potato fries
 - Loaded/Stuffed baked potatoes
 - Fried: chips, fries, tots, hash browns
 - Au Gratin
 - Mashed potatoes
- Pasta with creamy sauce
 - Cheese sauce, Alfredo, etc.
- High Fat Corn foods
 - Movie theatre/buttered popcorn
 - Taco shells, tostadas, corn chips
- Refried Beans
- Falafel (garbanzo bean fritters)
- High sugar cereals
 - Granola
 - Cold breakfast cereals
- Fried rice
- White flour/enriched flour starches
 - Ritz, Saltines, Club, Townhouse crackers
 - Pretzels
 - Cheez-its, Goldfish crackers
 - White bread products
 - Biscuits
 - Flour tortillas
- Pastries
 - Cake, cookies, muffins, pies, cobbler, donuts, banana nut bread, danish, scones, etc.
- Dried fruit with added sugar
- Fruit cups with added sugar/syrups

Alcohol and Bariatric Surgery



- Alcohol contains **EXCESS CALORIES, SUGAR!** = **Slows down weight loss!**
 - Avoid margaritas, sangrias, daiquiris, cocktails with juice, soda, energy drinks, sugary mixers
 - For less sugar, fewer calories, consider mixing alcohol with seltzer water, diet soda, diet tonic or sugar free syrups
- Please avoid for at least 6 months after surgery!!
- Establish healthy balanced diet of solid food first before adding alcohol
- Stay very well hydrated if you plan on drinking alcohol
- Alcohol can cause vitamin mal-absorption (blocks B1 Thiamin)
- Alcohol causes liver disease: cirrhosis, liver cancer

Alcohol and Bariatric Surgery

- Leads to high blood alcohol level
 - You will get drunk quickly with small amounts (wine, liquors)
 - May fail breathalyzer tests and get arrested with DUIs
 - Avoid “shots” or sugary cocktails
- Beer may cause “foaming” at the mouth due to carbonation
- Try at home first to see how much you can safely handle
- Be aware of “Transfer Addictions”
 - Instead of turning to food for comfort, start drinking alcohol as a method to cope with emotions = Substance abuse

Alcohol Nutrition

- 0 to 1 drink per day is the limit to decrease risk of liver disease
- 1 beer: 12 ounces; 1 glass wine: 5 ounces; 1 shot hard liquor: 1.5 ounces

Light Beer (~4.2% ABV)	12 ounces	100 calories
Regular Beer (~5% ABV)	12 ounces	150 calories
Dark Beer (>5% ABV)	12 ounces	175 calories
Spirits (vodka, rum, gin, whiskey, tequila, cognac)	1.5 ounces	100 calories
Coffee liqueur	1.5 ounces	150 calories
Irish cream	1 ounce	100 calories
Jagermeister	1 ounce	100 calories
Champagne	4 ounces	80 calories
Dessert wine (Sherry, Port)	3.5 ounces	150 calories
Red, White Rose (10% ABV)	5 ounces	100 – 125 calories
Sake (~15% ABV)	3 ounces	115 calories

Physical Activity After Surgery

- Exercise
 - Only easy walking immediately post-op (no jogging, no elliptical)
 - No heavy lifting/pushing/pulling (small children, pets, groceries)
 - Lift less than 10lbs
 - Wait 4-6 weeks after surgery to increase exercise
 - After 4-6 weeks, if it hurts, don't do it!
 - You may have abdominal pain at the surgery site
 - Risk for umbilical hernia (intestine popping through belly button)
- No Swimming/Bathes/Saunas until OK by surgeon
- Talk to surgeon at your follow up appointment if OK to advance exercise
- Sex
 - It is OK to have sex if you feel comfortable and you are not in pain

Exercise is IMPORTANT FOR WEIGHT LOSS

Exercise will help to MAINTAIN WEIGHT LOSS after surgery by creating a calorie deficit.

You will need both DIET and EXERCISE to keep the weight off after surgery!

Exercise will help overcome weight loss stalls/plateaus

- +5 days a week: 30 minutes/day cardio
 - Get your heart rate up! Walking, cycling, elliptical, jogging, rowing
 - Consider “interval training” = alternating low/easy and higher/harder intensity
- +2 days a week resistance training
 - Lift weights or use resistance bands to build muscle
 - **Building muscle will improve your metabolism = more weight loss!**
 - Need adequate protein to help muscle repair and recover for growth



Power-systems.com Versa Loops



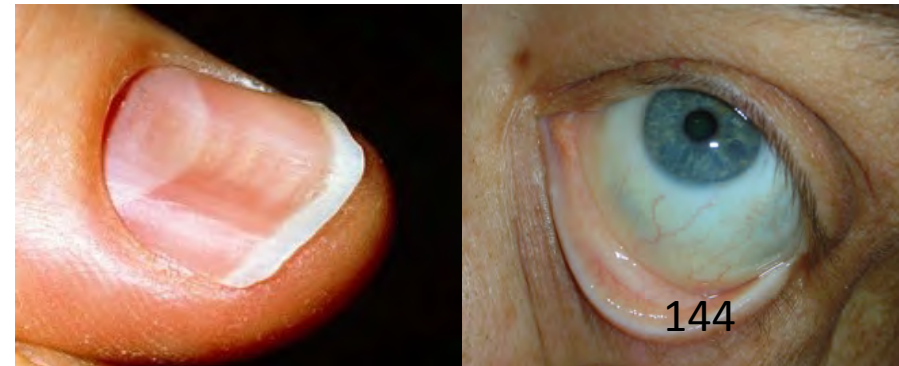
DO NOT GET PREGNANT!



- Wait until after 18 months (1 year and a half) to start planning a pregnancy
 - It is not advisable to be pregnant at the time of surgery or soon after surgery
 - Proper nutrition to sustain the growing fetus vs. Proper nutrition for weight loss
- If you feel frisky, YOU NEED TO USE A METHOD OF CONTRACEPTIVE
 - Birth control pills may not be absorbed (talk to surgeon or your gyn)
 - Engage in sex if you do not feel pain, wait until after 1 month
 - You are more fertile after weight loss
- If you get pregnant during your weight loss journey, you may have a difficult time getting back on track with weight loss
 - Reaching your weight loss goal may be more difficult
- Children born to obese mothers are more likely to be obese
 - Mothers who have lost the weight after bariatric surgery are more likely to have non-obese children
- SEX: whenever you feel comfortable (but if it hurts, don't do it)

Nutrition Deficiencies can develop anytime!

- Poor diet (not eating a wide variety of meats, fruits/veggies, healthy fats, grains)
- Not taking vitamins, or taking wrong type
- Easily prevented. But, deficiencies can get worse without annual check up!
- Low B1 (Thiamin)
 - “Wernicke’s Encephalopathy” numbness/tingling in hands/feet, irreversible nerve damage, loss of balance
 - B1 loss from frequent vomiting, B1 malabsorption from excess alcohol consumption
 - Example: Post-sleeve 16 days post-op, feeling weak, not drinking water, some broth, some protein shakes, vomiting = burning/pain in hands and legs. Sent her to ER
- Low Calcium: Osteoporosis, bone fractures/breaks, teeth chipping/tooth loss
- Iron Deficiency Anemia: Tired/weakness, feeling cold, eating ice, “spoon nails”, pale eyes, hair thinning
- Low Vitamin A: Difficulty seeing at night, night blindness
- Low Zinc: Poor immunity, poor cell recovery (hair thinning, ridges on nails)
- Low Protein: Muscle loss, low energy, slow weight loss, hair thinning



Hair Thinning

- Appears ~ 4 to 6 months after surgery
- 1st stage: occurs due to shock from surgery
 - Forced malnutrition = Rapid weight loss
- Hair will regrow when nutrition stabilizes
 - However, worsened hair thinning if poor nutrition continues
- Before considering hair/skin/nail supplement, ask yourself: Every day, are you getting?
 - Protein: +80grams daily
 - Bariatric Multivitamins with Zinc (8-15mg), Copper (1-2mg)
 - Taking the correct amount of bariatric multivitamins for your surgery (Sleeve/Bypass/DS)?
 - Healthy fats
 - Nuts, avocado
 - 1-2Tbs ground flaxseed mixed into foods
 - 2000mg Omega 3 Fish oil (EPA + DHA)
- Then, you could consider adding a Hair/Skin/Nail supplement
 - However, they are not proven to work
 - You could try:
 - BariatricEating.com (Journey Vitamins)
 - Additional Biotin 2500mcg
 - Collagen supplements (pills, powder)
 - Collagen is not a good source of protein but might benefit hair/skin/joints



Dumping Syndrome



Definition: body reacts when eating high fat/sugary foods

- Early onset (immediate: 0 – 30 minutes)
 - Liquid sugar/fat foods (ice cream, frosting, juices, alcohol, smoothies, high fat creamy soups, juicy fruits)
 - Drinking with meals

Example: 5 week post-sleeve ate Panera Bread cheesy broccoli soup. Went to ER due to pain, on morphine from 3pm to 11pm
1 ½ week post-sleeve drank coffee creamer. Ran to bathroom with diarrhea
12days post-sleeve, got tired of his protein shakes, drank Sonic milkshake through a straw. Spit up and had diarrhea.
10days post-sleeve, feeling hungry, ate sugar-free ice cream (not fat free!). Had diarrhea.

- Late onset (delayed: 1 – 2 hours after)
 - Solid sugar/fat foods (cookies, cake, chips, fried foods, fatty meats/burgers)

Example: 2 weeks post-sleeve, ate 2 slices of BBQ sausage. 1hour later: watery diarrhea, sweating, flushing in face, body cramps
3 month post-sleeve, patient ate 1 French fry. 45minutes later, felt stomach cramping, nausea, lightheaded

- Symptoms
 - Lightheaded due to blood pressure dropping
 - Fatigue, tired, sleepy
 - Fainting due to blood sugar drop (insulin spike, reactive hypoglycemia due to high sugar/too much carbs)
 - Nausea, stomach cramping, rapid heart rate, hot flashes, feeling flushed/sweating/clammy, diarrhea
- To decrease chances of dumping:
 - Balance all meals/snacks with BOTH protein and high fiber carbs (crackers, veggies, fruits)
 - DO NOT EAT fruits on an empty stomach – too much sugar
- Overtime, you can build up a tolerance to high fat/sugary foods.
 - Dumping symptoms won't bother you anymore if you continue eating junk food = weight regain

Gout: Type of arthritis (sudden pain in joints)

- Symptoms: sudden severe pain, swelling, redness and very tender
- Common areas affected: big toe, ankles, knees, elbows, wrists, fingers
- Causes: Uric acid crystals build up in your joints if kidneys are not able to excrete them.
- Risk factors:
 - Heavy meat diet (red meat, organ meats, turkey, seafood) contain purines. Purines are broken down into uric acid.
 - High alcohol and sugary beverage (high fructose corn syrup, fructose-fruit juices) consumption
 - High protein diet and not enough water
 - Obesity: body makes more uric acid and kidneys cannot eliminate them easily
 - High blood pressure, kidney disease
- Treatment and Prevention:
 - See the doctor and get on medication
 - Stay very well hydrated
 - Limit or avoid alcohol
 - Limit meat, seafood and poultry as protein options
 - Lose weight



Constipation

- Common complication after surgery
 - Decreased intake of water
 - Increased intake of protein and vitamins/minerals
- STAY HYDRATED:
 - +64oz water/low calorie-low sugar beverage
- FIBER: Aim for 25-30grams of fiber daily.
 - Full Liquid: bean soups (black bean, pea, lentil soups)
 - Pureed: Pureed veggies/fruits (raspberries!) mashed beans or lentils, plain oatmeal
 - Solid foods: veggies, fruits, high fiber crackers/cereals (+3grams of fiber per serving), whole beans,
 - Non-thickening Fiber Powders mix into foods or liquids
 - 2 Tablespoons each dose, twice daily
 - Non-bloating/gassy: Wheat Dextrin (BeneFiber) or Methyl Cellulose (Citrucel)
 - Do not use Metamucil (psyllium husk): may cause bloating; thickens very quickly



How to close the fiber gap: Eat more of these foods

	STANDARD PORTION SIZE	DIETARY FIBER IN STANDARD PORTION (IN GRAMS)
 Navy beans	1/2 cup	9.3
 Pumpkin seeds	1 oz.	5.2
 Air-popped popcorn	3 cups	3.5
 Sweet potatoes	1 medium	3.6
 Pears	1/4 cup	5.5

 Raspberries	1/2 cup	4.0
 Rye wafer crackers	2 wafers	5.0
 Lentils	1/2 cup	7.8
 Avocados	1/2 cup	5.0
 Chia seeds	1 tbsp	4.1
 Artichokes	1/2 cup	7.2

Source: USDA

Constipation (continued)

- **LAXATIVES:** use for short term benefits

- **Milk of Magnesia**

- **MiraLAX powder**

- 1 capful dissolved into 8oz water, taken 1-2x daily. Clear dissolving/tasteless powder absorbs water into colon to soften stool to pass easily (osmotic laxative)

- **Smooth Move Tea**

- 1 cup at night. This is a caffeine free, herbal tea with Senna, a natural gentle laxative, available at most pharmacies; stimulates colon to contract and push stool through (stimulant laxative)

- **PROBIOTICS**

- Any over-the-counter brand is safe to try (Align, Culturelle, etc.) You can open up a capsule and mix the probiotic powder into any non-dairy foods (applesauce, oatmeal, etc.)
 - There are many different strains of bacteria that may help relieve GI issues.
 - Bariatric Advantage has a chewable probiotic (Chewable FloraVantage Probiotic: available at TLC office as well)



Constipation (continued)



- TROPICAL FRUITS
 - Fresh kiwi, pineapple, papaya and mango have digestive enzymes which can help with regularity
- PHYSICAL ACTIVITY:
 - Daily walking for at least 30 minutes can help stimulate bowels to move
- RE-POSITION YOUR SQUAT:
 - Squatty Potty toilet stool helps to re-align your bowels while you sit on the toilet, allowing for easier passage of stool through your colon.
- Call our office if constipation does not resolve



Dehydration is a BIG DEAL!

Causes: not drinking enough water, vomiting, diarrhea

Bariatric IV Bag
500mg Thiamin
Folic Acid
Vit/Min



GOAL: ~64oz daily, at least ¼ cup (2oz) or more, every 15 minutes

Staying hydrated is your #1 priority always, especially during the surgery healing process.

Dehydration can happen fast, and is very serious medical concern. You will be re-admitted back to the hospital for IV hydration.

Signs of Dehydration

- Mild: dark yellow urine, strong odor in urine, no energy, dry mouth, lightheaded, headache
- Moderate: Less urine, dry/sunken eyes, poor skin elasticity, difficulty with concentration
- Severe: No urine, possible kidney failure, lethargic, vomiting and diarrhea, shock

CARRY WATER AT ALL TIMES, EVERY WHERE and SIP ALL DAY LONG!!

Strategies to Stay Hydrated

- Focus on hydration FIRST before protein and vitamins
 - Have a source of *low sugar/non-protein* form of beverage with you at all times.
 - Protein drinks do not count towards hydration (protein causes constipation)
 - Any low calorie/low sugar beverage counts (refer back to your clear liquid options!)
- Determine how many drinking containers you need to go through in a day to reach 64oz.
 - Ex: My water bottle is 30oz. I will need to drink *at least* 2 per day.
- Use your phone to help set timers/reminders to drink
 - 15minute alarms, smart phone apps: Baritastic has water reminders
- Switch up beverage temperature
 - Add ice, room temperature, or hot herbal tea/hot broth. Hot liquids may also help relax swelling.
- Switch up beverage flavors, low sugar/low calorie clear liquid
 - “spa water” infused with herbs (mint, basil) fruits (citrus, berries, cucumbers), Crystal Light
- Switch up brands of water!
 - Filtered water may be “scratchy” so try brands of bottled water (Fiji, Evian, Aquafina, etc.)
- Eat your liquids: SF jello, SF popsicles, ice chips



Sample Hydration Schedule

9:00am	2oz chamomile tea
9:15am	2oz chamomile tea
9:30am	2oz chamomile tea
9:45am	2oz chamomile tea
15 minute break before eating	- -
30 minute break after eating	- -
11:00am	2oz ice cold water with lemon
11:15am	2oz ice cold water with lemon
11:30am	2oz ice cold water with lemon
11:45am	2oz ice cold water with lemon
15 minute break before eating	- -
30 minute break after eating	- -
1:00pm	2oz Crystal Light Pure
1:15pm	2oz Crystal Light Pure
1:30pm	2oz Crystal Light Pure
1:45pm	2oz Crystal Light Pure
15 minute break before eating	- -
30 minute break after eating	- -
3:00pm	2oz warm low sodium chicken broth
3:15pm	2oz warm low sodium chicken broth
3:30pm	2oz warm low sodium chicken broth
3:45pm	2oz warm low sodium chicken broth
4:00pm	2oz mint tea
4:15pm	2oz mint tea
4:30pm	2oz mint tea
4:45pm	2oz mint tea
15 minute break before eating	- -
30 minute break after eating	- -
5:00pm	2oz strawberry/cucumber infused water
5:15pm	2oz strawberry/cucumber infused water
5:30pm	2oz strawberry/cucumber infused water
5:45pm	2oz strawberry/cucumber infused water
15 minute break before eating	- -
30 minute break after eating	- -
8:00pm	½ sugar free popsicle (2oz)
8:15pm	½ sugar free popsicle (2oz)
8:30pm	½ sugar free popsicle (2oz)
8:45pm	½ sugar free popsicle (2 popsicles total)
9:00pm	4Tbs sugar free jello
9:15pm	4Tbs sugar free jello
9:30pm	4Tbs sugar free jello
9:45pm	4Tbs sugar free jello

If you are having difficult time staying hydrated...

- This “Sample Hydration Schedule” is to show you how to pace your drinking throughout the day
- Aim to drink at least 2oz (1/4 cup) of fluids every 15 min
- A standard medicine cup is 1oz = 2 Tablespoons = 1/8 cup
- 2 medicine cups = 2 Oz = 4 Tablespoons = ¼ cup
- SIPPING all day long
- Over the next 1-2 months, the swelling will reduce, you will be able to drinking larger amounts. It just takes time 😊
- It is OK to drink larger (more than 2oz every 15 minutes) and faster amounts, instead of sipping, if you feel comfortable

• IF YOU ARE STILL STRUGGLING WITH FLUIDS

- **CALL OUR OFFICE!!**
- **We may need to give you medications to decrease swelling**
- **You might need to get IV fluids from our office or hospital**
- **The surgeon may need to perform another EGD to look at your pouch**



Why Do I Belch/Burp MORE After Surgery??

- Burping is a natural way to get rid of ingested air from our esophagus or stomach.
 - During every swallow or breath, a small amount of air ingested
 - When the stomach feels stretching/pressure building up from air, the lower esophageal sphincter relaxes, allowing some air to escape = burping
-
- During the first ~6 months after surgery, your new swollen pouch is very small
 - It is less expandable/stretchy than before surgery, so pressure can easily build up with small amounts of air
 - This should improve over time as the swelling reduces and becomes a bit more pliable
 - You could also be swallowing more often if you suffer from acid reflux
-
- Medications may help: Simethicone (Gas-x Strips, Mylanta)
 - Causes more swallowing of air
 - Carbonation, straws, and gum
 - Talking while eating



Air/Gas: Carbonation, Chewing Gum, Straws

- Post-surgery stomach swelling (more swelling with hiatal hernia repair) can create burping, chest pressure/pain during the first weeks to months after surgery
- Consuming air or gas can happen from:
 - Drinking from wide-mouthed, open containers
 - Chewing/smacking on gum
 - Carbonated drinks
 - Drinking through straws
 - Talking while eating
- After 2-3 weeks post-surgery, OK to try:
 - Straws, chewing sugar free gum, **0 calorie/DIET** carbonation if you do not feel discomfort
 - Some patients avoid carbonation/straws permanently (personal preference)
 - Carbonation/Straws WILL NOT stretch your pouch
- Try “sports top” squirt bottle to help prevent sucking in too much air.



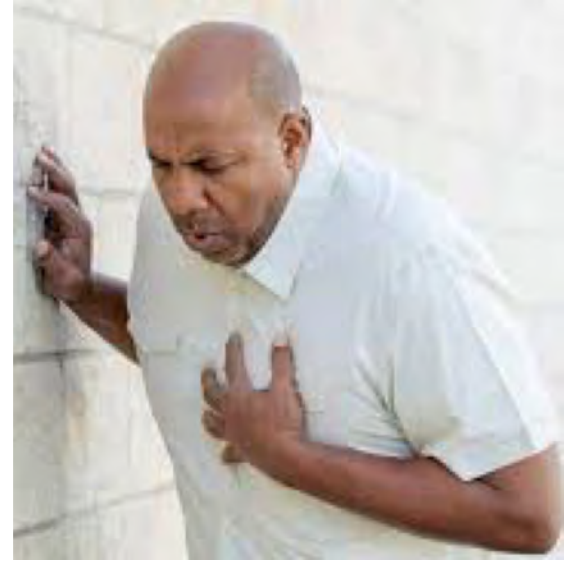
Caffeine: Coffee, Iced Tea, Green/Black Tea, Energy Drinks

- Diuretic effects which can cause more fluid loss = dehydration
- Caffeine blocks the absorption of minerals (Calcium, Iron)
 - Too much caffeine may increase risk for Osteoporosis and Iron Deficiency Anemia!
 - All tea will have caffeine (unless the product states “caffeine free”)
 - Avoid caffeine when taking your vitamins. Keep these separate at least 2 hours
- Caffeine may irritate gastric ulcers or stimulate more acid production
- You may add caffeine back into your diet if:
 - You are well hydrated with other non-caffeinated beverages (water, Crystal Light, G Zero)
 - Do not feel any acid reflux symptoms
 - Drinking caffeine 2 hours away from your vitamins
- Be careful with high calorie coffee drinks (syrops, heavy cream, whipped cream)
 - Make it skinny! Skip whipped cream; Use non-fat/low-fat milk or unsweet almond milk; use sugar free syrups
- Make high protein coffee!
 - Coffee with a splash of protein shake like Premier Protein caramel/vanilla flavor
 - CHIKE High Protein Coffee: 20g whey isolate protein powder contains 2 shots of espresso!



What Causes Chest Pain?

- Swelling from surgery and hiatal hernia repair (may take ~2 months to resolve)
 - Small amounts of anything: air, water, or food may cause pain
- Eating too large of a bite, not chewing well
- Food prepared in a tough way (overcooked meats/eggs)
- Eating the wrong foods too early during the diet progression!
- Eat or drink too much, too fast; eating and drinking together
- Swallowing air: drinking from straws, smacking on gum, drinking carbonated beverages
- Solutions
 - Stand up and walk around after eating, stay upright
 - Change temperatures: ice cold liquids or hot tea may be more relaxing
 - Consider drinking through “sports top” water bottle to decrease air bubbles
 - Take very small bites and chew well; do not eat and drink together
 - Eat slowly. Allow more time in between bites
 - Do not drink with meals
 - Stop eating that food and re-try next month. Perhaps your stomach is still healing



How Can I Decrease Nausea?



- Nausea is common after having any type of surgery
- Causes of nausea after Bariatric Surgery
 - Anesthesia and pain medications can change in how foods/beverages smell or taste
 - Ulcers along your GI tract (from Smoking, taking aspirin/ibuprofen, H Pylori)
 - Strictures (narrowing in your stomach pouch from scarring)
 - Dumping Syndrome: eating foods that do not agree with your pouch (high fat/sugar)
- Solutions
 - Eat cold/room temperature, bland foods which have less odor (applesauce, avocado, oats, crackers, broth)
 - Eat small meals. Choose light (not heavy meaty, greasy meals)
 - Sniff these throughout the day to get rid of foul odors: whole coffee beans, peppermint/eucalyptus oils
 - Calm your stomach with herbal tea: mint/ginger/chamomile teas
 - Slice up 2 thin pieces of fresh ginger, steep in a cup of hot water to make ginger tea. OK Sugar substitutes
 - Use plastic utensils instead of silverware (less metallic odor)
 - Call our office to discuss with surgeon or nurse practitioner about anti-nausea medications (Zofran)

Flatulence/Gas and Loose Stools/Diarrhea

- More common in Gastric Bypass and Duodenal Switch
- What causes Excess Gas/Bloating, and Foul Smelling Gas
 - Eating too fast, talking while eating, chewing gum, carbonation, straws
 - Lactose/milk, Whey Concentrate protein shakes
 - Gassy veggies (beans, broccoli)
 - Sugar alcohols (erythritol, sorbitol)
 - High sulfur foods (dried fruits, red meat, eggs)
- Solutions:
 - Devrom capsules/chewable tablets (www.devrom.com)
 - 200mg bismuth subgallate
 - Eliminates odors from gas and bowel movements
 - Gas-x Strips, Lactaid pills, Beano pills
 - Walking can help too!
- What causes Loose Stools/Diarrhea
 - Lactose/Milk/Whey Concentrate shakes
 - Too much fat or sugar in the meal
 - Fibrous foods not chewed well (salads, fruit peels)
- Solutions:
 - Avoid lactose/milk, choose Whey Isolate or plant based protein shakes, Lactaid pills
 - Avoid fatty/creamy/fried/sugary foods
 - Cut veggies into small pieces and chew thoroughly



Flatulence/Gas and Loose Stools/Diarrhea

- Lactose Intolerance: Stop consuming foods and shakes with LACTOSE
 - Avoid WHEY CONCENTRATE (contains lactose):
 - Switch to WHEY ISOLATE (lactose free):
 - Bariatric Advantage, Iconic shakes, Core Power
 - Switch to LACTOSE FREE milk:
 - Lactaid Milk, FairLife Ultra Filtered Milk, YQ Yogurt
- Milk Allergy: Avoid all cow's milk products
 - Avoid any protein products with WHEY/CASEIN/MILK protein.
 - These contain MILK.
 - Avoid any milk/dairy foods (milk, yogurt, cheese, cottage cheese)
 - Use unsweet soy milk or nut milk instead
 - Choose plant based protein
 - VegaSport, Plant Fusion, Garden of Life: Raw Meal



Metallic Taste, Mouth Odor and Dry Mouth

- May be due to low carbohydrate/higher protein diet, ketosis, dehydration, changes in your metabolism, or medications
- Solutions:
 - Mouth Rinse
 - 1 tsp. salt with 1 cup warm water, or 1 tsp. baking soda with 1 cup warm water
 - Biotene Dry Mouth Oral Rinse: 1 Tablespoon, rinse for 30 seconds, may use up to 5x daily
 - Lemon water
 - Sugar free sour candies/lemon drops (acids like lemon help produce more saliva)
 - Sugar free candies made with XYLITOL to stimulate saliva production
 - Avoid drinking caffeine (green/black tea, regular coffee) which can be drying
 - Alcohol dries your mouth: Avoid drinking alcohol, avoid mouth-washes that contain alcohol (Listerine)
 - You may take VERY SMALL SIPS with your meals if your mouth is extremely dry
- Maintain good oral hygiene (brush and floss regularly)
 - Dry mouth can lead to worse bad breath, fungus overgrowth (thrush) and cavities
- These symptoms will improve as you begin adding more variety of foods over time



Vomiting and Spitting Up



- “Sliming” = Saliva Pooling/Foaming at back of throat
 - When food is stuck, your body develops fluids to lubricate the obstruction and saliva backs up
- GI/Chest Pain and Vomiting might be due to:
 - Swelling from surgery (may last 1 to 2 months)
 - Eating too fast
 - Eating too much...even 1 bite too much (pressure builds up in your pouch)
 - Taking too large of a bite
 - Not chewing well enough

Vomiting and Spitting Up



- Solutions:
 - SLOW DOWN!! Wait 1-2 minutes in between bites.
 - Cut your food into **very small** pieces BEFORE you start eating
 - Put your fork down in between bites.
 - Chew each bite into a mush (pureed texture) before swallowing
 - Warm liquids can help
 - Eat smaller portions. Use smaller plates, measure and weigh your food
 - Stand up after meals, stay upright for a while, walk around to help digest food
- Continued pain, and vomiting on a weekly basis IS NOT NORMAL!
- Call our office to notify surgeon, dietitian, nurse practitioner as soon as possible!
- We may need to give you medications to decrease swelling
- You might need another EGD to look at your pouch
- DO NOT WAIT!

Difficult to Digest Foods



- **Tough/Dry Proteins**

- Chicken/turkey breast, dry pork chops, chewy/well-done steak
- Do not drown in sauce! This will add extra calories!
- Consider changing food preparation for easier digestion
 - Slow Cooker, InstantPot to help tenderize
 - Marinate/brine meats so they won't be too dry
 - Using meat mallet to pound thin/tenderize
 - Choose dark meat (more moist). Please remove chicken skin (high in fat!)
 - Choose tender cuts/thinly sliced meats: ham, roast beef, pot roast
 - Do not OVERCOOK meats/eggs.
 - Avoid re-heating proteins in the microwave (will turn tough and rubbery)

- **Raw veggies, leafy greens, unpeeled fruits**

- If food is not chopped into small pieces, they will be very difficult to chew thoroughly
- Finely shred: salads, raw leafy greens and raw veggies
- Chop into small pieces: stringy veggies/cooked leafy greens
- Instead of apple chunks, try thinly sliced apples



Strategies to Avoid Foods Getting Stuck



Get Rid of Bread, Rice, Pasta, Tortillas

- **Including Rolls, Bagels, Pizza Crust**
- **STAY AWAY FOR 6 MONTHS OR LONGER!**
- Many people have trouble eating these foods
 - Get stuck
 - Become gummy and expands like a sponge (chest pain, vomiting)
 - Very filling
 - Full from bread (Subway sandwich)
 - No room to eat more nutritious foods (proteins and veggies)
 - High in calories, but little nutrition (usually white flour, no fiber)
 - Fluctuates blood sugars (highs and lows), craving more carbs
- Choose high fiber carbohydrates instead!
 - Look for fiber +3 grams per serving
 - High crackers (Triscuits), high fiber plain cereals (bran, steel cut oats, shredded wheat)
 - Beans, lentils, peas, quinoa, oats, cauliflower rice, zucchini noodles, acorn/butternut/spaghetti squash, sweet potatoes/small potatoes with skins
 - Avoid gluten-free, low carb, zero carb starch substitutes = junk food!



Non-Scale Victories

- Weight loss stalls/plateaus will happen throughout your journey
- DON'T PANIC! Some stalls may last ~1 month...the weight loss will pick up again
- Don't rely too heavily on the scale
- Do your clothes fit more loosely? Losing INCHES!! Body fat % loss!
- Sleeping/breathing more easily?
- More energy?
- Less joint pain?
- Decreased or completely off meds?
- Mental health: better mood, more clarity



Weight Loss Plateaus and Weight Regain

- Assess your lifestyle
 - Have you been **cheating** with high calorie, high sugar foods/beverages, drinking more ALCOHOL?
 - Dining out more frequently?
 - Eating later at night?
 - Skipping meals and snacking/grazing more frequently?
 - Eating more by grazing throughout the day? Eat a few bites, wait 30minutes, then eat some more...
 - Drinking and eating together?
 - Eating “slider foods” – saucy, liquid, soft, mushy foods
 - Exercising a regular basis?
 - Add weight lifting 2x week
 - Perhaps it is time to change up your routine, increase the intensity
 - Getting 64oz water, +80grams protein, taking all your vitamins?
 - Focus on QUALITY vs. QUANTITY
 - Small bites of fast foods....IS STILL FAST FOOD!!!
- It takes about 1.5 to 2 years to reach weight loss goal
- CONSISTENCY OF proper diet and exercise is CRITICAL to help keep weight off!

Body Composition Analysis: InBody Scale

- Determine amount of muscle mass, body fat and water weight
- Available at TLC Clinic
- 1st test is Free for patients
- Repeat in 3-6 months
- Not allowed:
 - Pregnant
 - Pace maker

Body Composition Analysis

	Values	Total Body Water	Lean Body Mass	Weight
Intracellular Water (lbs)	36.6	60.6	82.8	130.3
Extracellular Water (lbs)	24.0			
Dry Lean Mass (lbs)	21.7			
Body Fat Mass (lbs)	48.1			

Muscle-Fat Analysis

	▼	—	▲	
Weight (lbs)	55 70 85 100 115 130 145 160 175 190 205			130.3
SMM (lbs) <small>Skeletal Muscle Mass</small>	70 80 90 100 110 120 130 140 150 160 170			43.2
Body Fat Mass (lbs)	40 60 80 100 160 220 280 340 400 460 520			48.0



170

How to “Cheat” After Bariatric Surgery

Mal-adaptive Eating Behaviors = Weight Regain

You will be able to eat larger portions if you engage in these behaviors:

- Drink while you eat
 - Also includes soups with solids, milk and cereal
- Eating only liquid meals (soup, smoothies)
- These foods slide down easily so they don't get stuck
 - Smothering foods with sauce: gravy, dressings
 - Eating more soft texture foods: avocado, yogurt, casseroles, stews
 - Eating more processed/greasy/oily foods: cheese, ice cream, chips

Do not drink with meals. Permanently, avoid mixing liquids and solids

- For the 1st 2 months
 - wait 15min after drinking, then eat
 - Wait 30min after eating, then drink
- After 2 months, you can just allow ~15 minutes in between eating and drinking
- Remove drinking glass during meals



“Slider Foods” = Eat More, Weight Regain

Avoid liquid/pureed meals

- Try to eat only solid foods = Meals that require chewing
 - “Chewing” slows you down, allowing for a better sense of feeling full
 - Focus on foods that require chewing.
 - Eat whole fruit and veggies, not purees or smoothies
 - Sliced apples with skin vs. Apple sauce
 - Roasted chopped potatoes with skin vs. Mashed potatoes
 - Try yogurt with chopped fruit, chopped nuts, bran flakes
 - Avoid soups, mushy, saucy foods don’t require much chewing
- If meals are easy to eat (no need to chew), you will eat faster and eat more!



Examples of Slider Foods

These foods “slide” into your pouch easily, and will not give a very full sensation. You will be able to eat more! Avoid or limit how often/how much you eat these foods

- **Fruits**
 - Watermelon
 - Applesauce
 - Bananas
 - Canned fruit
 - Fruit cups
 - Smoothies
 - Fruit juice
- **Vegetables**
 - Canned veggies
 - Veggie juice
 - Creamed veggies (cream corn, cream spinach)
 - Creamy vegetable soups (broccoli cheese)
 - Salsa
- **Starches**
 - Mashed potatoes
 - High fat potatoes (au gratin, hash browns, French fries)
 - Baked potato/sweet potato
- Oatmeal/grits
- Refried beans
- Hummus
- High fat crackers (Goldfish, Cheez-Its, Ritz)
- Fried and baked Potato chips, corn chips
- **Proteins**
 - Yogurt
 - Scrambled eggs
 - Cottage cheese
 - Tuna/chicken/egg salad
 - Chili
 - Soups with protein (chicken tortilla, beef barley, egg drop, etc.)
 - Casseroles
 - Stews
 - Ground meats (meatloaf, meatballs, patties)
 - Fried meats (nuggets, fried fish)
 - High fat meats (sausage, pepperoni, SPAM, ribs, fatty brisket)
- **Fats**
 - Avocado
 - Dressings
 - Mayonnaise
 - Sour cream
 - Cheese
 - Butter
 - Nut butter
 - Fried foods
- **Sweets**
 - Ice cream, sorbet, frozen yogurt
 - Pudding
 - Milkshakes
 - Cake frosting
 - Chia pudding
 - Hard Candy
 - Chocolate Candy
 - Cookies
 - Sauces (ketchup, BBQ sauce)
 - Jam, jellies
 - Coffee drinks

How to “Cheat” After Bariatric Surgery

Mal-adaptive Eating Behaviors = Weight Regain

- Grazing: eating a few bites, then taking a short break, then going back to eat again
 - Instead of eating a portioned, balanced meal, will nibble on snack foods, finger foods
 - Continue to pick away at dinner entrée
 - Grazing = Eating more throughout the day
- Portion your meals ahead of time
 - Use measuring cups, food scales and food containers
 - When dining out, portion food onto a smaller plate and remove extra food out of sight
 - Limit meals to 30 minutes, no longer
- Eat balanced meals/snack
 - Protein with fiber (veggie, fruit, starch)



Why Do I Crave Sugar?



- Blood sugar fluctuations (swings of highs and lows)
 - When your blood sugar is low, your body signals for more SUGAR
 - Don't start off your day with high sugar foods
 - sugary/low fiber cereals, donuts, pastries, sugary yogurt, sugary smoothies/coffee drinks
- You are waiting too long for your next meal
 - Have a balanced meal/snack containing protein and fiber. Eat more frequently if needed
- You're not eating enough protein
 - Include 14g protein with all meals and snacks
 - Eggs, cheese, low sugar yogurt, turkey slices, protein shake/bar
- You are eating processed/junk food starches: Ritz crackers, chips, granola bars
 - Include high fiber foods with all meals and snacks
 - Triscuit crackers, fruits with skin, hummus/beans, nuts, veggies
- You are tired or stressed
 - When our bodies are stressed, we look for comfort/feel-good foods (sugar, fat and salt)
 - Get 7-8 hours of sleep
 - Practice stress management: therapy, exercise, yoga, meditation
- Possible nutrient deficiencies or hormonal imbalanced
 - Get your labs checked!! At least every year after surgery

Lifelong Tips to Keep in Mind

- HYDRATION FIRST!!
 - Drink +64oz low calorie fluids daily; Carry water/low calorie beverage everywhere
- PROTEIN
 - Sleeve/Bypass: +80-100 grams protein daily. Loop DS: +120grams protein daily
 - protein shakes, lean meats, eggs, low fat dairy
 - Eat protein with all meals. High quality protein: meats, eggs, dairy or protein shake
 - An easy way to start off your day is with a protein supplement for breakfast
 - The Power of Protein
 - **Feel more full and satisfied**, energized for the day, maintain lean muscle, hair health
 - Helps with weight loss, **PREVENTS WEIGHT REGAIN!!**
- VITAMINS
 - Multivitamin and Calcium DAILY, FOREVER!
 - No gummy vitamins
 - Be sure to take the correct type!

How To Eat After Bariatric Surgery

- SMALL and SLOW
 - Small dining ware, small portions, small bites
 - Slow down to eat
- Sit down at a table to eat
 - Do not eat with distractions: walking, driving, computer, TV, phone
- Pay attention/acknowledge what and how much is on your plate
 - This will engage your stomach and your brain.
- Plate size should be smaller than a sheet of paper (8 inches or less)
- Use smaller than normal utensils: ice tea spoon, cocktail fork
- Before you eat, CUT ALL YOUR FOOD into dime size pieces
- Take one bite then put your fork down
- Chew each bite until mush (at least 20x), then swallow
- Wait 30-60 seconds, then pick up your fork for the next bite



How To Eat After Bariatric Surgery



- As you eat, ask yourself:
 - How do you feel? Do you WANT more food vs do you NEED more food?
 - Do you feel comfortable and satisfied? Or, do you feel pressure in your chest?
- If you feel comfortably full/feel pressure in your chest after a few bites, then STOP EATING!
 - Push away/pack up the food, or YOU walk away from food
 - Don't keep sitting there! Switch your focus onto something else
 - Eat another well balanced meal (protein + fiber) 2-3 hours later.
- Eat for only 20-30 minutes. No longer than 30 minutes.
 - It takes ~20-30minutes for your stomach to send fullness signals to the brain
 - If you sit at the table too long, this could lead to grazing

Lifelong Tips to Keep in Mind



- Do not drink liquids with meals.
 - Wait ~15minutes before and after eating to drink fluids.
 - Fluids with meals can cause food to digest quicker and “flush/empty” out of your pouch sooner, resulting in feeling hungry sooner.
 - Especially with gastric bypass. Lack of sphincter muscle can cause mushy foods to empty out more quickly
- Intermittent fasting: Allow 12hours in between last meal and tomorrow’s first meal
 - No nighttime snacking!
- Exercise +5 days week: +30minutes/day of cardio and +2 days of resistance training
- Avoid following “fad/trendy diets” that aren’t realistic/sustainable for the long term
- Do not consume less than 1000 calories per day!
 - Your metabolism will slow down. Each person’s calorie goal is different.
 - Talk to your dietitian about calorie and macronutrient goals (carbs, protein, fat)

Lifelong Tips to Keep in Mind

- Limit snacking throughout the day. You may not really need this extra snack.
 - Head Hunger (cravings) vs. True Hunger?
 - Eating out of boredom/stress vs. Needing nutrients for energy
- Make all your bites count with high quality nutrients
 - Lean protein, heart healthy fats, high fiber starches
- Avoid getting full from “FILLER CARBS”
 - Processed, low fiber starches: Chips, bread, pasta, crackers, pretzels, cereal
- Avoid high fat MEATS
 - Bacon, breakfast sausage, pepperoni
- Ask for condiments on the side
- Read labels for added sugars (stick to less than 10 grams of added sugar)
- NEVER drink your calories. NO fruit/veggies juices, smoothies, sodas, coffee drinks

Track Your Progress

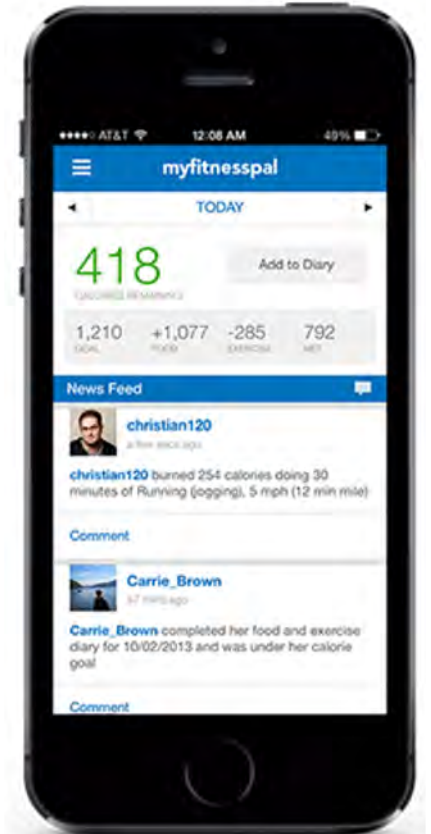
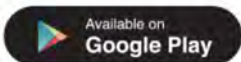
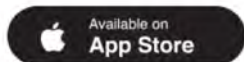
Keep a log/journal of your measurements, water, vitamins, exercise, protein!

- Free mobile apps: MyFitnessPal, Baritastic, Lose It!
- Calorie King nutrition database
- Free mobile apps to log intake, set alert reminders, track progress
- NO CODE IS NEEDED TO USE THESE APPS!



BARITASTIC

The #1 App for
Weight Loss
Surgery



MyFitnessPal Mobile

Track your health from
anywhere, anytime.



Follow Up Care is Critical for Weight Loss Success

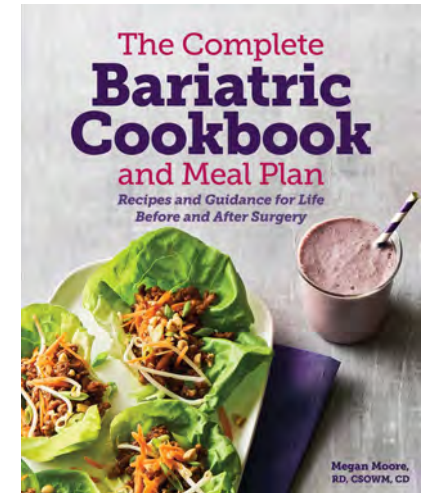
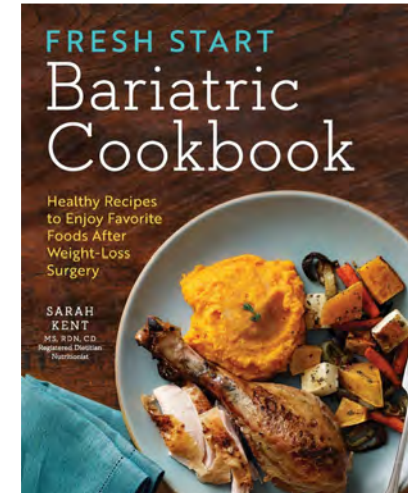
- Post-Op Schedule
 - ~2 week Follow up with surgeon and attend post-op nutrition class
 - YOU NEED TO SCHEDULE THESE 2 APPOINTMENTS!
 - 3 months (get lab work again!)
 - Before labs: FAST at least 8 hours, STOP taking vitamins and supplements for at least 24 hours
 - 6 months
 - 9 months
 - 12 months
 - Once a year (lab work)
- FREE Post-Op Nutrition Class: FIRST BITE CLASS with Dietitian
 - This is a mandatory nutrition class at ~2 weeks Post-Surgery
 - Discuss long-term post-surgery care and weight loss maintenance
 - BRING SOMETHING TO DRINK WITH YOU!!! Dehydration is very common
- Please schedule Private Nutrition Consultation if need assistance with diet



Online Bariatric Resources



- BariatricEating.com
 - Great tips and articles, recipes, they also sell protein products and vitamins
- www.CalorieKing.com for nutrition information (free app: Calorie King)
- Calorie and Weight Trackers
 - Livestrong.com, Sparkpeople.com, Baritastic
 - Myfitnesspal.com; FitDay.com, DailyBurn.com, Loselt! App
- Recipe Books on Amazon
 - “The Complete Bariatric Cookbook and Meal Plan”
 - “Fresh Start Bariatric Cookbook”
- Bariatric Instagram and Facebook accounts to follow
 - @Bariatric.meal.prep
 - @Thesleeveddietitian
 - @Bariatricbubble
 - @mybariatricdietitian
 - Bariatric Surgery Eating, Reset Bariatric Community by Katy Harvey



For a digital copy of this presentation

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1. Click on the "Menu"

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Patient Portal

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Healthy Recipes

Healthy Eating Tips

Restaurant Nutrition

Maintaining Weight Loss After Surgery

Exercise Resources And Motivation

Laparoscopic Gallbladder Surgery

Laparoscopic Hernia Surgery

Laparoscopic Colon Surgery

Laparoscopic Fundoplication

Laparoscopic Surgery Of The Spleen, Adrenal Gland, Pancreas, And Kidney

LINX® System

Single Incision Surgery

2. Hover over "Patient Resources" And a drop down menu will show up

3. Click on "Nutrition Class" Then this will take you to the page to Download the Nutrition Class PDF file



Pre-Op and Post-Op Diet Calendar

						14 Begin 2 week Pre-Op Liquid Diet
13	12	11	10	9	8	7
6	5	4	3	2	1 Drink 20-32oz G2 before midnight	Drink 20oz G2 3 hrs pre- surgery SURGERY DAY!!
Post-Op Day 1 Clear Liquids	Day 2 Clear Liquids	Day 3-14 Full Liquids Begin vitamins	4	5	6	7
8	9	10	11	12	13	14
Day 15 Week 3-4 Pureed	16	17	18	19	20	21
Week 4	23	24	25	26	27	28
Week 5-6 Chopped Soft Solids						
Week 6						
Week 7-8 Chopped Solids						
Week 8						End of 2 month Post-Op Diet



Shopping List for Bariatric Surgery

Please refer to your nutrition packet for more details.

This list is to give you an idea of what foods to keep on hand.

Take this list with you to the grocery store when preparing for bariatric surgery.

Pre-Op Liquid Diet

Protein Supplements: >20 grams of protein, <10 grams of fat, <10 grams of sugar, <250calories

- Bariatric Advantage High Protein Meal Replacement protein powder, Premier Protein, Muscle Milk, Iconic, LeanBody by Labrada, CorePower ELITE, Orgain, Unjury, Evolve, etc.
- Skim, 2% milk, unsweet soy/almond milk to mix into protein powders
- No Naked/Odwalla smoothies, no Smoothie King/Jamba Juice, no fruit/veg blended into your shake!

Clear Liquids: clear (see-through) liquids need to be <50 calories, <10 grams of sugar

- MiO, Crystal Light, G2, Propel, Hint water, VitaminWater Zero, Bai, Nestle Splash Water, diet Cranberry/white grape juice
- Herbal/decaf tea: Chamomile/mint/ginger/decaf green tea, decaf coffee. Sugar substitutes OK!
- Cans or boxes of chicken/beef/veggie broth (not low sodium) or bouillon cubes
- Sugar free Jello, sugar free popsicles (not fruit bars)
- NO: sodas, regular coffee (no creamer), green/black/oolong/Earl Grey tea

Post-Op Diet Progression

Day 1 and 2: Clear Liquids ONLY! clear (see-through) liquids need to be <50 calories, <10 grams of sugar

- MiO, Crystal Light, G2, Propel, Hint water, VitaminWater Zero, Bai, Nestle Splash Water, diet Cranberry/white grape juice
- Herbal/decaf tea: Chamomile/mint/ginger/decaf green tea, decaf coffee. Sugar substitutes OK!
- Cans or boxes of chicken/beef/veggie broth (not low sodium) or bouillon cubes
- Sugar free Jello, sugar free popsicles (not fruit bars)
- NO: sodas, regular coffee (no creamer), green/black/oolong/Earl Grey tea
- Optional: Premier "Clear Liquid" Protein drink, Isopure Zerocarb Drinks (glass bottle), Protein2O

Day 3 through 14: Full Liquids (Thickened and Milky Phase)

Protein Options:

- Protein shakes: +20g protein, <10g sugar, <10g fat, <250calories
 - Bariatric Advantage High Protein Meal Replacement protein powder, Premier Protein, Muscle Milk, Iconic, LeanBody by Labrada, CorePower ELITE, etc.
 - No Naked/Odwalla smoothies, Smoothie King/Jamba Juice
- Skim, 2% cow's milk, High protein milk: Fairlife Ultra Filtered milk, HEB Mootopia,
- Unsweet soy/almond/hemp milk, Silk Protein Nutmilk (Not vanilla or chocolate)
- Oikos Triple Zero Greek Yogurt (smooth, no chunks)
- Yoplait Greek 100 Protein, YQ yogurt (smooth, no chunks, DO NOT GET WHIPS!)

Thickened Liquids:

- Low fat and Smooth Creamy soups in a box (Tomato, Butternut Squash, Carrot, Potato Leek, Broccoli)
- Look for Pacific or Imagine brands, Trader Joe's.
- Campbell's 98% Fat Free Cream Soups (You will need to strain out the chunks: Cream of Chicken/Celery/Mushroom, Broccoli Cheese). DO NOT GET CHICKEN NOODLE/RICE!
- V8 100% Vegetable Juice (Avoid these varieties: +Energy, +Hydrate, Fruit and Veg Blends)
- Sugar free pudding (not tapioca): Pudding cups or instant pudding mix with skim or 2% milk
- NO: sodas, regular coffee (no creamer), green/black/oolong/Earl Grey tea
- Do not eat restaurant soups (chowders, bisques). Too high in fat/calories = dumping and slows down weight loss

Day 15/Week 3 and 4: Pureed Phase

Protein Foods: Tender meats, eggs and dairy products

- Mashed, scrambled eggs
- 2% cottage cheese, Oikos Triple Zero Greek Yogurt, Dannon Light n Fit Greek, YQ, Yoplait Greek 100 Protein (any flavor, NOT WHIPS!), low fat ricotta cheese

- Mashed: Tuna/salmon cans, fresh or frozen thin, white fish (flounder, tilapia) shellfish (crab, shrimp)
- Mashed/Finely minced: ground meats (beef, chicken, turkey, pork), Canned or rotisserie chicken (no skin)
- Mashed/Finely minced: Ground meats (turkey, chicken or 95% lean beef), Silken Tofu
- Canned fat free re-fried beans (example brand: Rosarita)
- Mashed: any kind of cooked beans or lentils; Hummus
- Smooth plain peanut butter/almond butter

High Fiber Foods

- Green Giant frozen mashed cauliflower
- Plain instant oatmeal, grits, cream of wheat, malt o meal
- Cooked and Mashed veggies: peeled sweet potatoes/white potatoes, acorn/butternut squash, carrots, broccoli, cauliflower, frozen or canned peas, avocado, broccoli
- Mashed Peeled Fruits: canned fruit in 100% juice, bananas, peaches, pears, strawberries, raspberries, kiwi, melons, mango, papaya; unsweetened applesauce
 - Avoid stringy fruits: pineapple, oranges/grapefruit
- Seasonings: Salt and pepper, cinnamon, vanilla extract, hot sauce, ketchup, mustard, Italian herbs, Mrs. Dash, small amounts of shredded cheese/butter/mayo

Week 5 and 6: Soft CHOPPED Phase

Protein Foods

- Shredded: baked skinless chicken (dark meat is less dry), beef/pork roast. AVOID STEAKS/PORK CHOPS
- Chopped: salmon, baked white fish, crab, shrimp, crawfish, crab, lobster, other seafood (NOT FRIED!)
- Thinly sliced deli meats (turkey, ham, roast beef, chicken)
- Low fat cheese (light string cheese, light Babybel)
- Low fat/low sugar, less than 10 grams sugar: Greek yogurt, low fat cottage cheese/ricotta cheese
- Eggs anyway: hardboiled, poached, fried, scrambled
- Unsalted cashews, walnuts, pecans, sliced almonds, all seeds, roasted edamame/chickpea snacks
- High protein chips: <200 calories, >10g protein, <10g fat
 - Quest, PopCorners Flex, BariWise (limit to 7grams fat per serving)
- High protein bars: ~200 calories, >10g protein <10g fat, <10g sugar, >5g fiber
 - Unjury, BariWise, ThinkThin Protein+ 150calorie, One bars, Quest
- Avoid high fat processed meats: Spam, bologna, bacon, sausage, pepperoni

High Fiber Foods

- Cooked and chopped: Fresh, frozen or canned veggies (NO RAW!) Carrots, broccoli, cauliflower, green beans, asparagus, spaghetti squash, zucchini, spinach/kale, cabbage, cauliflower rice, zucchini noodles
- Cooked, chopped and peeled: small potatoes, sweet potatoes, acorn/butternut squash
- Peeled and chopped fruit: apples, bananas, berries, melons, orange/grapefruit (remove membrane)
 - Do not need to peel grapes
 - Limit dried fruits. Too much sugar and may be difficult to digest
- Triscuits, Wheat Thins (look for +3grams fiber). Avoid: Ritz, Saltines, Club/Townhouse crackers
- Plain cereal: All-bran flakes, FiberOne Original Bran cereal, Plain Cheerios
- Cooked beans, quinoa, peas, lentils, RightRice veggie rice
- Peeled and chopped: Fresh, frozen or canned fruits in juice (NO DRIED! – too much sugar, hard to digest)
- NO BREAD, PASTA, RICE or TORTILLAS for at least 6 months!!

Week 7 and 8: Maintenance CHOPPED Phase: lean meats, high fiber, low fat, low sugar

- **Limit processed foods: foods in a box, can, package**
- **Limit dining out!! High calories, large portions = weight gain**
- Lean meats, chopped into small (dime size pieces)
- Any fresh fruit, chopped into small pieces or sliced thinly. Keep skin on!
- Any fresh veggies, chopped into small pieces or sliced thinly. OK: Shredded salads, chopped raw veggies
- Cooked, chopped and peeled: small potatoes, sweet potatoes, acorn/butternut squash
- Triscuits, Wheat Thins (look for +3grams fiber). Avoid: Ritz, Saltines, Club/Townhouse crackers
- Plain cereal: All-bran flakes, FiberOne Original Bran cereal, Plain Cheerios
- Cooked beans, quinoa, peas, lentils, RightRice veggie rice