

# **Nourishing Diet**

Please note that the suggestions offered in this diet sheet may not be appropriate for those following a texture-modified diet. Ensure that all food and drink consumed meets the relevant IDSSI standards and consult your Speech and Language Therapist before making changes, if unsure.

# Information for people who have a reduced appetite and/or who maybe at risk of malnutrition.

A balanced diet is essential for health and wellbeing. If you have a poor appetite, low body weight and/or unintentional weight loss, you may be at risk of malnutrition. Malnutrition may occur when you do not get the correct amount of nutrients, which your body needs. During periods of illness, disease and recovery, your body may require more nutrients than it normally does.

Malnutrition can have the following consequences:

- increased risk of illness and infection
- slower wound healing
- increased risk of falls
- low mood

- reduced energy levels
- reduced muscle strength
- reduced quality of life
- reduced independence and ability to carry out daily activities

## **Treating malnutrition**

Including nutrient dense foods and nourishing drinks can help to increase energy intake without making portions too big to manage. Protein, energy (calories), vitamins and minerals are all important for people who are malnourished.

#### General tips for eating well:

- Eat 2 3 portions of high protein foods every day such as eggs, meat, fish, beans, pulses, and nuts.
- Eat/drink 2 3 portions of calcium containing foods every day such as full fat milk, yoghurt, cheese or fortified dairy free alternatives.
- Include starchy food at each meal e.g., potatoes, pasta, rice, bread, or cereals
- Eat some fruit and vegetables every day (fresh, frozen, tinned, dried, or juiced).
- Have at least 6 8 glasses/mugs of fluid every day, choosing drinks that
  contain some nutrition where possible. For example, drinks made with full fat
  milk e.g., malted drinks, hot chocolate, smoothies, and shakes can provide
  energy, protein and vitamins and minerals. All these drinks contribute towards
  your daily fluid intake.





If your have any health conditions which have previously required you to limit fat and sugar in your diet, e.g., diabetes or high cholesterol, you should discuss whether you still need to limit these with a health professional.

# The following tips will help you to increase the amount of energy and protein you eat each day:

- Eat little and often, e.g., 5 6 smaller meals/plates each day.
- Try to include at least 500ml of fortified milk each day. To make fortified milk add 4 heaped tablespoons of dried milk powder (e.g., Marvel, Nestle Nido or supermarket own brand) to one pint (568ml) of whole full fat milk. Fortified milk can be used in tea/coffee, cereals, sauces, puddings and for nourishing drinks.
- Avoid low fat and/or diet versions of foods.

### Add food toppers to your meals

Add 1- 2 food toppers to each of your main meals and desserts:

| Food topper  | Calories<br>(Kcal) | Protein<br>(g) | Ideas to fortify your meals   |
|--|--------------------|----------------|---|
| 1 tablespoon (15ml) olive or nut oil                                   | 135                | 0              | Add to soups, bread, toast, and potatoes. Mix with balsamic vinegar as a dip for bread.     |
| 1 tablespoon (15g) butter  | 100                | 0              | Add to bread, vegetables, and potatoes  |
| 30g (match box size) cheese  | 125                | 7.6            | Add to crackers, bread, potatoes, and soups   |
| 1 heaped tablespoon<br>(15g) of ground/chopped<br>almonds or hazelnuts | 92                 | 3.2            | Add to rice puddings, yoghurts, desserts, porridge or roasted and stir fried vegetables     |
| 1 teaspoon (15g) creamed coconut                                       | 100                | 0.9            |   |
| 1 tablespoon (15ml) of double cream/UHT cream                          | 75/50              | 0.3            |   |
| 1 tablespoon (15g) of peanut, cashew or almond butter                  | 91                 | 3.4            | Add to pasta and stir fried vegetables. Mix with yoghurt to make a dressing. Add to oil and |
| 1 tablespoon (15g) pesto   | 63                 | 0.8            | lemon juice as a marinade for meat, fish, or tofu.  |
| 1 rounded tablespoon<br>30g cream cheese                               | 68                 | 1.6            | Add to pasta dishes, crackers, bread, and jacket potato fillings                            |
| 1 scoop ice cream  | 95                 | 1.5            | Add to desserts and fruit   |
| 50g (1/8 <sup>th</sup> tin) evaporated milk                            | 80                 | 3.8            |   |
| 50g condensed milk   | 163                | 3.5            |   |
| 1 heaped teaspoon (17g) honey  | 50                 | 0              |   |





| 1 tablespoon (15g) of                 | 42 | 0.6 | Add to savoury dishes and                                       |
|---------------------------------------|----|-----|---|
| black strap molasses                  |    |     | sauces  |
| 1 heaped tablespoon dried milk powder | 55 | 5.5 | Add to soups, casseroles, porridge, cereals, milk, and yoghurts |

# Include high-energy snacks between meals

Aim to include two to three high-energy snacks each day each containing at least 150 kcal calories. Examples include:



| Sweet                                      | Savoury                                   |
|--|---|
| Two slices of fruited malt loaf e.g., 1/4  | Large handful of nuts and seeds*          |
| of Soreen loaf* (add butter/full fat       |   |
| spread for extra energy)                   |   |
|  |   |
| 1 pot (120g) of thick and creamy/high      | 30g (matchbox size) cheese* with two      |
| protein yoghurt* or coconut yoghurt        | crackers or digestive biscuits*           |
| 1 crème caramel*, rice pudding* or         | 50g (quarter of a pot) full fat dip e.g., |
| custard pot* with a heaped teaspoon of     | hummus*, guacamole, mayonnaise, or        |
| jam or teaspoon of double cream            | cheese dip*. Served with pitta bread,     |
|  | breadsticks, crisps, or crackers          |
| 2-3 bite sized flapjacks or mini cakes     | 2-3 falafel*, bhaji*, samosas* or         |
|  | sausage rolls*                            |
| 1 toasted teacake with butter*             | 1 slice of bread/toast or crumpet with 1  |
|  | tablespoon of peanut butter*              |
| 1 small bowl (approx. 125g) of trifle*     | 1 crumpet, scone or ½ bagel with butter   |
| ½ tin (100g) fruit with 1-2 tablespoons of | 1 mini pork pie or slice of quiche*       |
| cream, condensed milk* or evaporated       |   |
| milk*                                      |   |
| 1 bowl of porridge or cereal made with     | ½ scotch egg*                             |
| fortified milk* or a cereal bar*           |   |
| 1 large handful (approx. 50g) of dried     | 1 slice of toast with butter and peanut   |
| fruit                                      | butter*                                   |

Foods marked with a \* contain a source of protein

# **Include nourishing drinks**





Include at least **two** nourishing drinks each day, ideally made using fortified whole milk (see advice above). Examples, include:

- A glass of fortified milk with honey
- Hot chocolate made with fortified milk and extra double cream
- Ovaltine® Original Add Milk' or 'Horlicks® Original Malted Drink' or a vitamin fortified milkshake mix (Aldi Cowbelle, Asda Milkshake Mix, Lidl Goody Cao or Nesquik®) made with fortified milk



• Fruit smoothie made with fortified milk or yoghurt

See the separate Nourishing Recipes leaflet for recipes if you wish to make your own nourishing drinks (also known as homemade supplements). Alternatively, nourishing drinks are available to buy on-line and at some supermarkets and health food shops. Brands include Complan, Aymes Retail, Meritene Energis (soups or shakes) and Nurishment Original. Other nourishing high energy/high protein drinks available from most supermarkets and food shops including Weetabix on the go protein breakfast drink, Up & Go breakfast drink and Huel ready to drink.

#### **Example Meal Plan**

Here is an example of a food diary with food that has not been fortified compared to food that has been fortified using simple measures – making small changes have increased the total number of calories and protein at the end of the day:

| Meal      | Standard                | Fortified                                    |
|-----------|-------------------------|--|
| Breakfast | Porridge made with      | Porridge made with fortified milk and a      |
|           | water                   | handful of raisins or spoonful of jam or     |
|           | Cup of coffee           | honey.                                       |
|           |                         | Cup of milky coffee made with fortified milk |
| Mid-      | Cup of tea              | Cup of tea made with fortified milk and two  |
| morning   |                         | shortbread biscuits                          |
| Lunch     | Small tin of baked      | Small tin of baked beans on one slice of     |
|           | beans on one slice of   | toast with butter thickly spread and grated  |
|           | dry toast               | cheddar cheese                               |
| Mid-      | Cup of coffee made with | Cup of milky coffee made with fortified milk |
| afternoon | semi-skimmed milk       |  |
| Evening   | Oven baked cod fillet   | Cod fillet fried in vegetable oil, mashed    |
| meal      | with a few boiled new   | potato made with fortified milk and grated   |
|           | potatoes and peas       | cheese, peas with a knob of butter           |
| Supper    | Cup of tea              | Horlicks made with fortified milk with two   |
|           |                         | squares of chocolate                         |
| Totals    | 500kcal and 35g         | 1680kcal and 84g protein                     |
|           | protein                 |  |

## Ready meals and home delivery

If you are struggling to prepare or cook meals, you may wish to consider ready meals. Most supermarkets stock a range of ready meals. Alternatively on-line





companies, for example, Wiltshire Farm Foods, Oakhouse Foods, COOK Foods and Parsley Box can deliver a range of ready meals to your door.

### **Further Information and Support**

Visit our 'Malnutrition' section on our website <u>www.patientwebinars.co.uk</u> for webinars and further information, including additional nourishing drinks and recipes.

Additionally, if you have concerns about your nutritional intake and/or unintentional weight loss and feel you need further support then ask your GP to refer you to a dietitian for advice.

# Nutrition & Dietetics Advice for patients

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