

# Low Sodium (Salt) Food Choices

Food Group	Foods Low in Sodium	Foods Higher in Sodium
Milk and Milk Products (2-3 servings each day)	Milk, yogurt Buttermilk (limit to 1 cup or 250 mL per week) Low sodium cheeses, including low sodium ricotta, cottage cheese and cream cheese Regular hard cheese (limit to 1 ½ oz or 45 g per day)	Malted milk, chocolate milk (unless homemade with cocoa), milkshakes Processed cheese, (slices, spreads and sauces)
Breads and Cereals (5-12 servings each day)	<ul> <li>Whole grains (such as wheat, rye) and enriched grains</li> <li>Breads, rolls, homemade quick breads without salt (muffins, banana bread, cornbread)</li> <li>Crackers and breadsticks with unsalted tops, unsalted breadcrumbs</li> <li>Grains cooked without salt (rice, barley, oats and noodles)</li> <li>Most dry cereals, unsalted cooked cereal</li> </ul>	Salt-topped or coated breads, rolls, and crackers, self-rising flour and biscuit mixes, salted breadcrumbs or cracker crumbs, home made quick breads made with salt Commercially seasoned pasta or rice mixes, commercial bread stuffing Instant hot cereals, pancakes, and waffles
Meat, Fish, Poultry and Alternates (2-3 servings each day)	Any fresh or frozen lean meat or poultry Fresh fish and shellfish or low sodium canned fish (or regular if drained and <u>rinsed</u> ) Eggs and egg substitutes Unsalted nuts, seeds, and unsalted peanut butter, cooked dried peas and beans	Any meat, poultry, fish or shellfish that has been salted, smoked, cured, koshered, marinated, pickled, canned or commercially breaded (bacon, chipped beef, cold cuts, ham, hot dogs, sausage, sardines, anchovies, imitation seafood) Pickled eggs Salted nuts and nut butters

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Food Group	Foods Low in Sodium	Foods Higher in Sodium
Fruits and Vegetables (5-10 servings each day)	Fresh and frozen vegetables	Regular canned vegetables, sauerkraut, pickled vegetables, and others prepared in brine (pickles); frozen vegetables in sauces; vegetables seasoned with ham, bacon, or salt pork
	Regular tomato paste	
	Low sodium canned vegetables	
	Low sodium, salt free vegetable juices	
	Fresh and frozen fruits	Regular vegetable or tomato juices Instant and processed potato or vegetable mixes
	Canned fruits	
	All fruit juices	Dried fruits processed with salt
Soups	Low sodium canned or dried soup, broth, or bouillon	Regular canned or dried soup, broth, or bouillon
	Homemade broth and soup without added salt and made with allowed ingredients	Regular broth cubes or powders
Fats and Oils	Vegetable oils, margarine or butter	Dips made with dried soup mixes or processed cheese
	Unsalted salad dressings	
	Regular salad dressings (limit to 1 Tbsp or 15 mL)	Large amounts of regular salad dressings
Desserts and Sweets	All desserts, sweets, candy, and	Instant pudding mixes
	frozen treats made with allowed ingredients	Cake mixes and pie mixes
	Dry cocoa powder	
	Sugar, honey, syrup, jam, jelly	
Other Foods	Onions, garlic, ginger, horseradish	Salt (Sea salt, rock salt, kosher salt) Salt substitutes containing salt ( <i>Half</i> <i>Salt</i> ®)
	Pepper, herbs, spices, vinegar, lemon or lime juice, hot pepper	
	sauce, salsa (2 Tbsp or 30 mL), low sodium soy sauce (1 tsp or 5 mL)	Any seasoning with salt (garlic salt, celery salt, onion salt, seasoned salt)
	Salt substitute made from potassium chloride with doctor's approval ( <i>NuSalt®, NoSalt®, Salt-It®,</i> <i>Spike®</i> ). Salt substitutes made from herb/spice blends ( <i>Mrs. Dash®</i> )	Meat tenderizers, monosodium glutamate (MSG)
		Regular soy sauce, Worcestershire sauce
	Low-sodium condiments (low sodium ketchup, dry mustard)	Most processed sauces (barbecue, teriyaki, steak sauces)
	Unsalted snack foods (popcorn,	Canned or dried gravy or sauce
	pretzels, tortilla chips, potato chips)	Regular condiments (ketchup, mustard, relish)
	Low sodium carbonated beverages	Salted snack foods, olives

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### More Information For You

• BC HealthFile #68b <u>Lifestyle Steps to Lower Your Blood Pressure</u>. www.bchealthguide.org/healthfiles

### **References Used For This Factsheet:**

- American Dietetic Association, Dietitians of Canada. Sodium Restricted Diet. In: Manual of Clinical Dietetics. 6<sup>th</sup> ed. Chicago: American Dietetics Association, 2000. p.769-777.
- Shield J, Mullen M. Sodium-Controlled Diet. In: Patient Education Materials: Supplement to the Manual of Clinical Dietetics. 3<sup>rd</sup> ed. Chicago: American Dietetic Association, 2001.



Notes

This handout distributed by:

### The following resources are also available on sodium:

Low Sodium (Salt) Cooking Low Sodium (Salt) Eating Low Sodium (Salt) Eating Out Low Sodium (Salt) Eating Resources Reading Food Labels for Sodium (Salt)

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