

Meal Nutrition Standards and Characteristics

HEALTHY BALANCE

- Calories: 475-525 kcal Carbohydrates: 53-63q
- Fiber: ≥ 8 g Protein: ≥ 9 g
- Fat: < 35% kcal / ≤ 20.8g
- Saturated Fat: < 10% kcal / ≤ 5.2q
- Sodium: ≤ 663mq

- Consistent carbohydrates
- Emphasis on whole grain (brans, barley, oats, whole wheat) to provide adequate fiber
- High fiber
- Low saturated fat
- May provide 1/3 or less of average adult energy needs for the day
- Type 1 and 2 diabetes
- Hiah cholesterol
- High blood pressure
- Weight management
- Any client who needs a general healthy meal plan

MECHANICAL SOFT

- Calories: 475-525 kcal
- Carbohydrates: 53-63a
- Fiber: ≥ 8 g
- Protein: ≥ 9 g • Fat: <35% kcal / ≤20.8g
- Saturated Fat: < 10% kčal / ≤ 5.2q
- Sodium: ≤ 663mq

- Same nutrition standards as Healthy Balance
- Dysphagia level 6, easy to chew
- No whole pieces of meat, corn, nuts, seeds, dried fruits
- Chewing and/or swallowing difficulty but not required a higher level of Dysphagia diet. See International Dysphagia Diet Standardization (IDDSI) for more information. See graphic below.
- Meets same nutrition requirements for a client in need of Healthy Balance meals, while accommodating for chewing/swallowing difficulties.

KIDNEY FRIENDLY

- Calories: 505-550 kcal
- Carbohydrates: 54-64q
- Fiber: ~8g
- Protein: ≤ 30g
- Fat: < 35% kcal / ≤ 23.3g
 Saturated Fat: < 10% kcal / ≤ 6.7g
- Sodium: ≤ 655mg
- Potassium: < 643 21

- Consistent carbohydrates
- High fiber
- Low in saturated fat
- Low in sodium for 1/3 of recommendation for daily value
- Low in potassium for 1/3 of recommendation for daily value
- These meals are best for clients with end stage renal disease and requiring dialysis with history of high blood pressure and/or diabetes type 1 or 2
- With RDN approval, the kidney friendly menu may be appropriate for other stages of chronic kidney disease as well.

VEGETARIAN

- Calories: 475-525 kcal
- Carbohydrates: 55-65g
- Fiber: ≥ 8 a
- Protein: ≥ 9 g Fat: <35% kcal / ≤20.8g
- Saturated Fat: < 10% kcal / ≤ 5.2q
- Sodium: ≤ 663ma

- Lacto-ovo vegetarian (includes eggs and dairy)
- Consistent carbohydrates
- High fiber
- Low saturated fat
- Low in sodium for 1/3 of recommendation for daily value
- Some meals contain soy-based products for plant-based protein

- Alternate option for clients who do not consume meat or seafood
- Type 1 and 2 diabetes
- Hiah cholesterol
- High blood pressure Weight management
- Any client who needs a general healthy meal plan

ENSURE, 8 FL OZ

FLAVORS: VANILLA, CHOCOLATE, STRAWBERRY

- <200 mg sodium, <400 mg potassium
- < 10% calories from fat (<5% calories from saturated fat)
- <15% calories from carbohydrate, average 3g of fiber
- Contains milk and soy-based ingredients
- Suitable for lactose intolerance
- Can be used as a meal substitute (2 Ensure) if clients lack the appetite to eat a meal
- With RDN supervision, can be provided in addition to meals for Ryan White clients who have unintentional weight loss or increased calorie needs

Resources

- 1. American Heart Association: https://professional.heart.org/en/guidelines-and-statements
- 2. American Diabetes Association Standards of Medical Care for Diabetes: https://diabetesjournals.org/care/issue/48/Supplement_1
- 3. National Kidney Foundation https://www.kidney.org/professionals/kdoqi
- 4. International Dysphagia Diet Standardisation Initiative: https://www.iddsi.org/images/Publications-Resources/DetailedDefnTestMethods/English/V2DetailedDefnEnglish31july2019.pdf