Patient & Family Guide

Nutrition Guidelines for a Chyle Leak



Nutrition Guidelines for a Chyle Leak

- Chyle is a fluid that flows through your lymph vessels. Lymph vessels run through your body beside your blood vessels.
- Your body uses fat from the food you eat to make chyle. Your body makes about 3 litres of chyle per day. Chyle contains fat, as well as protein, electrolytes, white blood cells, and vitamins.
- When chyle leaks from your lymph vessels, your body loses energy, protein, and vitamins. This can affect your immune system.
- Chyle may collect in your chest or abdominal (stomach area) cavities after surgery.
- Treatment for a chyle leak may include:
 - Following fat-free nutrition guidelines
 - > Medication
 - › Drainage

Fat-free nutrition guidelines

 Eating fat-free foods can help close a chyle leak.

Fat-free = 0.5 grams of fat or less per serving

- Eating fat-free foods helps reduce the flow of chyle, so that the hole in the lymph vessel can close. You may need tube feeding into your stomach or bowel using a special formula.
 Sometimes, TPN (total parenteral nutrition) is given through a special catheter (tube) into a large vein.
- This pamphlet lists fat-free nutrition guidelines that give you enough protein for healing and meet your essential fatty acid needs.
- Medium chain triglyceride (MCT) oil may be used for added calories. Talk to your dietitian or primary health care provider before taking MCT oil.
- A daily multivitamin with minerals may be taken to make sure all your nutritional needs are met.

Best choices	Avoid
Vegetables and fruit	
 All fresh, frozen, and canned fruits and vegetables, except those listed under 'Avoid' 	 Any fruit or vegetables that have been fried or prepared with butter, cheese, or cream sauces
Fruit and vegetable juicesDried fruit	 Vegetables canned in oil Avocados
 Jams, jellies, fruit spreads 	AvocadosOlives
Tomato paste, fat- free tomato sauces	CoconutCanned fruit pie fillings

Best choices	Avoid	
Grain products		
Breads with less than 1 gram of fat per serving	Breads with more than 1 gram of fat per serving	
 Cereals like oatmeal, Cream of Wheat®, and dry cereals without nuts or 	 Muffins, scones, doughnuts, tea biscuits, cheese bread 	
coconut	• Pancakes, waffles	
Fat-free crackers and rice cakes	 Cereals with nuts or coconut 	
Fat-free pasta and steamed rice	• Egg noodles, ramen noodles	
Fat-free, air-popped popcorn	Fried rice	
 Pretzels 		

Best choices	Avoid
 Best choices Milk and alternatives Fat-free (skim or non-fat) dairy products, including milk, cheese, sour cream, cottage cheese, yogurt, frozen yogurt, eggnog Fat-free pudding Fat-free soy milk Skim milk powder 	 Whole or 2% milk Regular soy milk Regular yogurt, ice cream, sour cream, cottage cheese, cream cheese Regular and full-fat cheese products with 20% milk fat (MF) or more Whipping cream, half and half cream Rice, almond, and
	Rice, almond, and coconut milk
	 Regular eggnog

Best choices	Avoid
Fats and oils	
 Fat-free salad dressings, mayonnaise, and sauces Fat-free creamers 	 Butter, margarine, oil, lard, shortening Regular salad dressings and regular mayonnaise
• Fat-free Cool Whip®	 Sauces, gravies
Fat-free sour cream	Coconut, coconut butter and oil

Best choices	Avoid
Others	
 Angel food cake Jelly and gummy candies, marshmallows Licorice, hard mints, chewing gum Fat-free animal crackers and fat-free cookies Jell-O® Popsicles, fat-free frozen juice bars Sherbet, sorbet Ketchup, mustard, relish, pickles, barbecue sauce, soy sauce, hot sauce Jams, jellies, syrup Fat-free salsa Vinegars, herbs, spices Fat-free broth Fat-free soups 	 Soups made with whole milk or cream Candies with butter, coconut, chocolate, cream, and caramel Snack foods (like potato chips, Hawkins Cheezies®) Cakes, cookies, pies Most desserts

Best choices	Avoid
Nutritional supplements	
 Boost® Fruit flavoured beverage Ensure® Clear nutrition drink Fat-free protein supplements like: Skim milk powder Beneprotein® Instant Protein Powder Boost® Just Protein ProSource® liquid protein 	 Liquid nutritional drinks that are not clear, like: Ensure®: Original, Plus, Protein Max, High Protein, or Compact Boost®: Original, Plus Calories, Diabetic, High Protein

Tips:

- Try eating 6 to 8 small meals or snacks a day, instead of 3 large meals. Avoid eating too much at once.
- Read food labels to help choose fat-free foods. Fat-free foods have 0.5 grams of fat or less per serving.

- Calories: Avoiding fats makes it harder to get the calories you need. Weigh yourself 2 times a week and see your primary health care provider or dietitian if weight loss is a concern.
- Protein: Be sure to eat enough protein. Eat 110 to 130 grams of fat-free protein a day.* For example:

Food	Grams (g) of protein
60 ml (1/4 cup) Egg Beaters®	6 g
2 egg whites, cooked	7 g
28 g fat-free luncheon meat	6 g
250 ml (1 cup) fat-free milk	8 g
45 ml fat-free dry milk powder	10 g
125 ml (1/2 cup) fat-free cottage cheese	13 g
188 ml fat-free Greek yogurt	15 to 18 g
1 scoop Beneprotein® Instant Protein Powder	6 g
Boost® Fruit flavoured beverage	8.8 g
75 grams (2½ oz) cooked fish	20 g

*Tell your dietitian if you are being followed by a kidney specialist. You may need to eat smaller amounts of protein.

- Use fat-free cooking methods, like baking, roasting or broiling on a rack, poaching, and steaming. Avoid foods that have been fried.
- Medium chain triglyceride (MCT) oil is a special kind of fat that can be used as part of a fat-free eating plan. It provides fat calories that have little effect on chyle production. It is not a source of EFA. Ask your dietitian for the pamphlet, "Medium Chain Triglycerides (MCT) in Your Diet".
 - > www.nshealth.ca/sites/nshealth.ca/files/ patientinformation/0354.pdf
- Essential Fatty Acids (EFA) are needed for your body to work well. After following fat-free eating guidelines for 7 to 14 days (1 to 2 weeks), ask your dietitian about slowly adding back oils with EFA. These include sunflower, flaxseed, walnut, soybean, and corn oil. Sunflower and flaxseed oils are the best sources of EFA.
 - Start by adding 1/2 to 1 tsp (3 to 5 ml) a day of any of these oils. Do this for 7 days (1 week).
 - Slowly increase to 2 to 3 tsp (10 to 15 ml) a day.
- Supplements: While eating fat-free, taking a daily multivitamin with minerals will help you meet your nutritional needs.

Meal ideas

Breakfast

- Fat-free cereals like Kellogg's® Rice Krispies®, corn flakes, Kellogg's® Corn Pops®, or Special K® with skim milk or fat-free soy milk
- Add fruit to cereal
- Toast fat-free bread and add jam or jelly
- Add fruit to fat-free yogurt
- Egg white omelet with fat-free ham and/or chopped onions, mushrooms, peppers, or tomatoes made in a non-stick pan
- MCT French Toast (see MCT pamphlet)
- Fat-free smoothie
 - > 1 cup (250 ml) fresh or frozen fruit
 - > 1 banana
 - > 1/2 cup (125 ml) fat-free yogurt or sorbet
 - 1/2 cup (125 ml) skim milk, fat-free soy milk, or juice
 - Optional:
 Sweeten with honey or sugar as needed.
 Try adding fat-free protein powder to boost
 - protein intake.
 - Add flavour with cinnamon, ginger, or vanilla.
- Tea or coffee (with sugar or sweetener and/or skim milk)

• Skim milk, fat-free soy milk, fruit juice, water

Lunch ideas

- Sandwich with fat-free luncheon meat, fat-free bread, lettuce, tomatoes, or cucumbers, fat-free or MCT mayo (see MCT pamphlet), fat-free mustard
- Salad with fat-free or MCT dressing (see MCT pamphlet)
 - Add a variety of vegetables.
 - Add 1/2 cup of beans or chickpeas for extra protein.
 - > Add berries, fruit, or dried fruit for variety.
- Try a fat-free nutritional drink (see Best choices on page 9) or other fat-free drink

Dinner ideas

- 3 to 6 oz of baked, broiled, or steamed white fish or MCT baked fish (see MCT pamphlet)
- Tuna casserole with light tuna in water, fat-free pasta, and MCT white sauce (see MCT pamphlet)
- Stir-fry made in a non-stick pan with 1/2 cup low-fat (1½ grams of fat or less per serving) tofu per serving, a variety of vegetables, and fat-free broth or apple juice. Season to taste with a fat-free sauce, like soy or sriracha (hot sauce), and/or herbs and spices.

- Baked or boiled potato or sweet potato
- Plain rice, noodles
- Try MCT brown sauce (see MCT pamphlet) on potatoes, rice, or noodles
- Fresh, steamed, or boiled vegetables

What are your questions?
Please ask. We are here to help you.

Dietitian: _		
Phone:		

Looking for more health information?

Find this pamphlet and all our patient resources here: https://library.nshealth.ca/PatientEducation Contact your local public library for books, videos, magazines, and other resources.

For more information, go to http://library.novascotia.ca

Connect with a registered nurse in Nova Scotia any time: call 811 or visit https://811.novascotia.ca Learn about other programs and services in your community: call 211 or visit http://ns.211.ca

Nova Scotia Health promotes a smoke-free, vape-free, and scent-free environment.

Please do not use perfumed products. Thank you!

www.nshealth.ca

Prepared by: Nutrition and Food Services
Designed by: Nova Scotia Health Library Services

The information in this brochure is for informational and educational purposes only.

The information is not intended to be and does not constitute health care or medical advice.

If you have any questions, please ask your health care provider.

LC85-1601 © January 2022 Nova Scotia Health Authority
The information in this pamphlet is to be updated every 3 years or as needed.

