Peptic Ulcer and Non-Ulcer Dyspepsia Diet

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Peptic ulcer disease is a condition whereby one or more ulcers are present in the stomach or duodenum compared to non-ulcer dyspepsia which has the same symptoms but no ulcer. Individuals with either of these conditions suffer from upper abdominal pain and burning after eating, making it a not so pleasurable experience. There are certain foods that should be avoided because they actually irritate the stomach and make symptoms worse.

Gastric Irritants to AVOID

Black pepper	Red pepper	
Chili powder	Caffeine	
Coffee, regular or decaf	Tea	
Cocoa/Chocolate	Cola	
Tomatoes	Tomato juice	
Citrus juices (grapefruit, orange)	Peppermint	
Fatty foods (fried meats, deli meats,	Alcohol	
potato chips)		
Acidic foods and "gas formers" like cabbage and onions.		

Key Points

It is a good idea to keep a food log or journal to keep track of foods that cause you the most problems.

Smaller and more frequent meals should be consumed versus larger and less frequent ones. Larger meals result in over-expanding of the stomach and more gastric acid production. An example meal plan would be 6 small meals or a smaller breakfast, lunch, and dinner with three snacks in between.

Reflux of gastric acid into the esophagus following eating can be reduced by antacids. Follow your physician's recommendation for the best type of antacid to use.

Below are several guidelines to follow based on different food groups

FOOD CATEGORY	FOODS TO INCLUDE	FOODS THAT MAY
		CAUSE DISTRESS
Beverages	-Fruit drinks	-Coffee (regular or decaf)
	-Caffeine-free tonics and	-Tea
	carbonated beverages, if	-Alcohol
	tolerated	-Cocoa
	-Postum	-Other caffeine-containing
		beverages
Meat, Fish, Eggs, Poultry	-All lean, tender meats	-Fried meats
	-Skinless poultry	-Heavily seasoned, cured or

	-Fish -Shellfish (baked/broiled)	smoked meats (corned beef, luncheon meats, hotdogs,
	-Eggs	sausage, ham)
	-Soybeans (including tofu)	-Sardines
	-Small amounts of mild	-Anchovies
	cheeses	-Strong flavored cheeses
Dairy	-Low-fat and skim milk	-Whole milk or whole milk
	-Low-fat/skim milk	products
	products	
Breads, Cereals, Potatoes,	-Enriched bread and cereals	-Very coarse cereals such as
Rice, and Pasta	-Whole grain crackers	bran
	-Saltines	-Seeds in or on breads,
	-Graham Crackers	rolls, or crackers
	-Potatoes	-Bread products made with
	-White or brown rice	dried fruit
	-Barley	-Fatty or fried pastries such
	-Noodles	as doughnuts and Danishes
	-Spaghetti and other pastas	-Potato chips -Homefries/French fries
		-Fried and wild rice
		-Refried beans
Vegetables	-All vegetable juices except	-Raw vegetables
Vegetables	tomato	-Dried peas or beans
	-Cooked vegetables, as	-Gas-forming vegetables
	tolerated	such as broccoli, Brussels
	-Salads made from foods	sprouts, cabbage, garlic,
	not in the right column	onions, cauliflower,
	in the right column	cucumber, green pepper,
		rutabagas, turnips,
		sauerkraut
Fruit	-Apple juice and others that	-Orange juice
	are tolerated, except orange	-Berries
	juice	-Figs
	-Cooked/canned fruit	-Dried fruits
	-Banana and apples	
	-Grapefruit and orange	
	sections without	
	membranes, if tolerated	
Fats	- <u>Limited amounts</u> of butter,	-High fat salad dressings
	Margarine, and mayonnaise	-Toppings/dressings
	-Diet/low-fat salad	containing sour cream,
	dressings	cream cheese, cream,
	-Other fats as tolerated	mayonnaise
		-Tomato-based and spicy
	777	salad dressings
Spices and Condiments	-Flavorings	-Strongly flavored

	-Mildly flavored gravies	seasonings and condiments
	and sauces	such as ketchup, pepper,
	-Mild herbs and spices	barbeque sauce, chili sauce,
		chili pepper, garlic,
		horseradish, mustard, onion,
		vinegar, olives, pickles,
		popcorn, nuts, and coconut
Other	-Mildly seasoned meat	-All other soups
	stock and low-fat soups	