# Eating for a healthy gut

When one suffers from gastrointestinal symptoms such as constipation, diarrhoea, bloating or abdominal cramps often associated with conditions such as piles, irritable bowel syndrome (IBS) and inflammatory diseases (ulcerative colitis, celiac disease and Crohn's disease), the food you eat could have a significant impact on your health.<sup>1</sup>







## High-fibre diet<sup>4,5</sup>

Target symptom: Constipation

Conditions it may present in: Piles, IBS with constipation

A diet rich in fibre with adequate fluids can help shorten the time food takes to move through the intestines and increase stool weight to prevent constipation. The daily recommended consumption is 25 to 30 g of fibre either in the form of high-fibre foods or commercial fibre supplements. Most fibre is not digested and stays in the intestines where it changes the way other food is digested and the consistency of stool.<sup>2,3,5</sup>

| Food                      | Serving         | Grams of fibre |
|---------------------------|-----------------|----------------|
| Apple (with skin)         | 1 medium apple  | 4.4            |
| Banana                    | 1 medium banana | 3.1            |
| Oranges                   | 1 orange        | 3.1            |
| Prunes                    | 1 cup, pitted   | 12.4           |
| Green beans (cooked)      | 1 cup           | 4.0            |
| Carrots (cooked)          | 1/2 cup sliced  | 2.3            |
| Peas (cooked)             | 1 cup           | 8.8            |
| Potato (baked, with skin) | 1 medium potato | 3.8            |
| Cucumber (with peel)      | 1 cucumber      | 1.5            |
| Lettuce                   | 1 cup shredded  | 0.5            |
| Tomato                    | 1 medium tomato | 1.5            |
| Spinach                   | 1 cup           | 0.7            |

| - :                             |                 | 6 (4)          |
|---------------------------------|-----------------|----------------|
| Food                            | Serving         | Grams of fibre |
| Baked beans, canned             | 1 cup           | 13.9           |
| Kidney beans, canned            | 1 cup           | 13.6           |
| Lima beans, canned              | 1 cup           | 11.6           |
| Lentils, boiled                 | 1 cup           | 15.6           |
| Bran muffins                    | 1 medium muffin | 5.2            |
| Oatmeal, cooked                 | 1 cup           | 4.0            |
| Bread - rye                     | 1 slice         | 2.0            |
| Whole-wheat bread               | 1 slice         | 1.9            |
| Macaroni/Spaghetti<br>(regular) | 1 cup           | 2.5            |
| Rice, brown                     | 1 cup           | 3.5            |
| Rice, white                     | 1 cup           | 0.6            |
| Almonds                         | 1/2 cup         | 8.7            |
| Peanuts                         | 1/2 cup         | 7.9            |



### Soluble vs. insoluble fibre<sup>5</sup>

### Soluble fibre:

- Made up of carbohydrates which dissolves in water
- Found in fruits, oats, barley, peas and beans

### Insoluble fibre:

- Comes from plant cell walls and does not dissolve
- Found in wheat, rye and other grains

Fibre may cause bloating and should be increased slowly, and it may be wise to choose more soluble fibre than insoluble fibre. In some conditions, like IBS-patients that do not tolerate fibre or suffer from diarrhoea rather than constipation, and in the inflammatory bowel diseases, fibre might not be recommended.<sup>1,5</sup>

# General dietary considerations for a healthy gut:3,4,7,8



Eat smaller, more frequent meals, on a regular basis



Reduce intake of fats and spices



Reduce caffeine consumption



Reduce alcohol consumption



Avoid processed, junk food and carbonated drinks



References: 1. Diet Your Way to Health: Special Diets for Gastrointestinal Disorders. [Online] Gastrointestinal Specialist Inc. [Online]. Available from <a href="https://www.gastrova.com/article/special-diets-gastrointestinal-disorders/">https://www.gastrova.com/article/special-diets-gastrointestinal-disorders/</a>. Accessed 2020/02/26. 2. Thaha MA, Steele RJC. BMJ Best Practice: Hemorrhoids. 28 Jan 2016. Available from <a href="https://mmo.gmul.acus/xmlus/bistream/handle/123456789/15133/2016\_0128\_BMJ-bp\_Hammondlos/pdf?sequence=1\_Accessed 2020/02/26\_3. Hongina deuty/ginutrition/wp-content/uploads/sites/199/2015/11/eidenarticle-May-03.pdf. Accessed 2020/02/23\_4. O layum M, Barro K, Garg S. Managing initable bowel syndrome: The low-F0DMAP diet. Cleveland Clinic Journal of Medicine 2016;83(9):655-662\_5. Wald A. Patient education: High-fiber diet (Beyond the Basics), 14 Sept 2016;2016/218\_6. Hongina deuty-intention-and-healthy-eating MayoClinic. 17 Nov 2018. [Online]. Available from <a href="https://www.mayocinic.org/healthy-lifestyle-furtion-and-healthy-eating-fiber-foods/art-20050948p=1\_Accessed 2020/02/28\_5. Meta-Analysis. 8. Majeed S, Gohar F, Riaz M, Prevalence of inflammatory bowel disease and associated predisposing factors. International Journal of Applied Research 2018;4(2):208-211.



