



Chylothorax: Fat free diet

What is a chylothorax?

A chylothorax (KY-low-THOR-ax) is a buildup of fluid in the space around the lungs in the chest cavity. The fluid is called chyle (kyle).

Chyle is a milky-looking fluid made in the small intestine when the body digests fat. Chyle contains fat particles and other nutrients. The chyle is carried around the body by the lymphatic vessels, just like blood is carried around the body by blood vessels. The lymphatic system delivers chyle to the blood stream. The chyle nourishes the body and fights infection.

The buildup of the chyle occurs as a result of a leak in the lymphatic vessels or when the body makes more chyle than the lymph vessels can reabsorb. The leak can occur after surgery, trauma, or even as a result of a congenital (before birth) condition.

How is a chylothorax treated?

When the chyle collects around the lungs in the chest cavity it can put pressure on the lungs and make breathing more difficult. Your child will need medications such as diuretics. Diuretics help the body to get rid of the extra fluid and breathing easier. Your child may also need a chest tube to drain the extra fluid from around the lungs with a chest tube.

There are times when the body keeps making more chyle than it can absorb. This is measured by the amount of fluid that is draining to the chest tube. To help lower the amount of chyle the body is making, your child will have to restrict the amount of fat in his/her diet. This is known as a fat free diet.

What is a fat free fat diet?

A fat free diet is one where your child will avoid eating foods that contain fats. A "fatfree diet" is less than 0.5 grams of fat per serving. Total fat intake is limited to 3 grams per day. The bedside nurse, doctor, and dietitian will help you with the details of your child's diet. If the diet is needed for more than 3 weeks, the doctor will check your child's weight and blood to make sure that your child does not have any dietary deficiencies.

How can I tell how much fat is in food?

It is important to read the labels on all the foods you plan to give your child. This will help you decide which foods are low fat and good to eat while on the diet. We will teach you how to read the "Nutrition Facts" label to find out how much fat is in the food.

Look at the "Fat" section of the nutrition facts. If the label says that the food has less than 0.5 grams of fat per serving or less, then this food is allowed. Check the label to be sure. A total sum of 3 grams of fat per day is allowed.

Nutrition Fa	acts	The good food!
1 cup, chopped (128.0 g)	•	Less than 0.5 g of fa
Amount Per Serving		
	es frem Fat 3	
%	Daily Value [*]	
Total Fat 0.3g	0%	
Saturated Fat 0.0g	0%	
Trans Fat 0.0g		
Polyunsaturated Fat 0.1g		
Monounsaturated Fat 0.0g		
Cholesterol 0mg	0%	
Sodium 88mg	4%	
Total Carbohydrates 12.3g	4%	
Dietary Fiber 3.6g	14%	
Sugars 6.1g		
Protein 1.2g		
Vitamin A 428% • Vi	tamin C 13%	
Calcium 4% •	Iron 2%	
* Based on a 2000 calorie diet		

Nutri	tion	Fac	ts
Serving Size 1/ Servings Per co			
Amount Per Serv	ving		
Calories 150	Cal	ories fron	n Fat 25
		% Daily	Value*
Total Fat 3 g 🗧			4%
Saturated Fat Trans Fat 0 g	0.5 g		2% 0%
Cholesterol 0 m	g		0%
Sodium 0 mg Total Carbohyd			9%
Dietary Fiber 4	g		15%
Sugars 1 g Protein 5 g			
Vitamin A			0%
Vitamin C			0%
Calcium Iron			<u>0%</u> 10%
*Percent Daily Value Your daily values may your calorie needs.	ty be higher of Calories:	2,000 65 g	2,500 80 g
Sat Fat Cholesterol Sodium Total Carbohydrate Dietary Fiber	Less than Less than Less than	20 g 300 mg 2,400 mg 300 g 25 g	25 g 300 mg 2,400 mg 375 g 30 g

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Food Group	Foods Allowed	Foods to Avoid
Fruits	 Fresh fruit Most frozen or canned fruit Raisins or fat free dried fruit Fruit juice Jelly/fruit spreads 	 Canned fruit pie filling Coconut
Vegetables	 Plain fresh, frozen or canned vegetables Vegetable or tomato juice Fat free tomato paste Pickles 	 Avocado Olives Vegetables in butter, cream sauce, cheese sauce or with other toppings Vegetables canned in oil Fried vegetables French fries, curly fries, tater tots, fried onion rings
Milk and dairy products	 Nonfat or Fat free milk (skim milk) Nonfat or fat free yogurt Fat free hot chocolate Fat free cottage cheese Fat free cheese Fat free sour cream Fat free ice cream or frozen yogurt Fat free Carnation®Instant breakfastTM 	 Milk – 1%, 2%, or whole Ice cream Hot chocolate Regular Chocolate milk Rice milk Soy milk Regular yogurt Fat containing creamers Cheese or cottage cheese Eggnog
Desserts	 Fat free pudding Fat free whipped cream Gumdrops Hard candy Jelly beans Jell-O Marshmallows Popsicles Sorbet Frozen fruit bars 	 Cake Chocolate Cookies Danish pastries Doughnuts Ice cream Milkshakes Pie Pudding
Meats and alternatives	 Fat free luncheon meat Fat free hotdogs Fat free fish (light meat tuna in water, cod fillet) Skinless chicken breast Fat free veggie burger Beans prepared without added fat (limit ½ cup/day) – black, pinto, kidney, white, lima, lentils Fat free refried beans Egg substitutes – fat free Egg whites (if the child is older than 1 year of age) 	 Whole eggs or egg yolks Regular hotdogs or luncheon meat Dark meat – chicken or turkey, beef, or pork Fried and battered meats and poultry Fatty fish (salmon) Seafood: shrimp, scallops, & lobster Shellfish: clams, mussels, & oysters Soy beans/edamame Peanut butter, other nut butters Nuts or seeds

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Food Group	Foods Allowed	Foods to Avoid		
Breads, cereals, and starches	 Fat free breads Aunt Millie's light potato bread Fat free cereals: <i>Rice krispies</i> <i>Corn flakes</i> <i>Frosted flakes</i> <i>Shredded wheat</i> <i>Special K</i> <i>Puffed rice</i> Fat free crackers Plain rice cakes Rice Fat free pasta Fat free potatoes, sweet potatoes, yams Fat free muffins or cookies 	 Breads or cereals containing fat Bagels Hotdog and hamburger buns Dinner or hard rolls English muffins French toast Granola Instant oatmeal, cream of wheat, and other cereals Packaged noodle or rice dishes Packaged stuffing Pasta, or pasta stuffed with meat or cheese Packaged pasta Pita bread Corn or flour tortillas Waffles or pancakes Corn chips, cheese puffs, potato chips, pretzels Cereal with nuts (granola) Breads or cereal topped with butter or margarine Microwave popcorn 		
Fats, condiments, and miscellaneous	 Fat free salad dressing Fat free mayonnaise Salt, pepper, herbs, and spices Jams, jellies, honey, syrup Fat free broths and soups Ketchup, fat free mustard Pickle relish Salsa – no oil sugar 	 Regular salad dressings Low fat or regular mayonnaise Butter or margarine Lard Gravy Dips Sandwich spreads Vegetable oils Olive oil, grape seed oil Cream sauces Cheese sauces 		
Supplements (ask the doctor or Dietitian)	 Multivitamins or mineral supplements Boost® Fruit beverage or Breeze Ensure Clear (apple or mixed berry) Medium-chain triglyceride (MCT) oils Fat free protein supplements Carnation® Instant Breakfast (vanilla & strawberry only) 	 Ensure Glucerna Boost® Carnation® instant breakfast® powder (chocolate) Ready-to-drink Carnation® breakfast 		

*Fat content may vary based on product and brand. Always read labels to confirm the fat content of a specific item.

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Fat free meal ideas

Breakfast ideas

- Fat free cereals with skim milk
- Top the cereal with fresh fruit
- Toast (fat free bread) with jam/jelly
- Chopped fruit mixed in fat free yogurt
- Egg white omelet use non-stick pan and beat liquid egg whites with fat free ham and minced vegetables such as tomatoes, peppers, or spinach.
- Use a blender to make a fat free smoothie:
 - o 1 cup of frozen fresh fruit
 - o 1 small banana (optional)
 - \circ ¹/₂ cup fat free yogurt
 - \circ ¹/₂ cup skim milk, or juice
 - You may choose to add a tablespoon of honey (child older than 1 year of age) or sugar for sweetness.
 - You can try adding skim milk powder or protein powder to make this a high-protein smoothie.
 - Add cinnamon, nutmeg, cloves, ginger, or vanilla extract for extra flavor.

Lunch ideas

- Deli sandwich use fat free bread and fat free luncheon meat, vegetables (lettuce, tomatoes, and cucumber), fat free cheese, and fat free condiments (mustard).
- Salad with fat free dressing use ½ cup of chickpeas or beans with vegetables.
- Add fresh berries or dried fruit to the salad for more variety
- Drink skim milk, or fat free chocolate milk for extra protein.

Dinner ideas

- Boil or bake a potato, yam, or sweet potato. Add fat free sour cream or fat free cheese on top.
- Cook vegetables with lemon juice, garlic or ginger for flavor.
- Get extra protein with egg whites, fat free luncheon meats, beans, and fat free milk.

Cooking methods

- Steaming
- Broiling
- Baking
- Barbecuing

Dietitian recommendations:

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2.	 	 	
3.	 	 	
Notes:			

Questions?

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If you have any questions, call your clinic.

For more reading material about this and other health topics, please call or visit the Family Resource Center library, or visit www.childrensmn.org/A-Z.

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