# **Diet for Gout**

Gout and kidney stones can be caused by high levels of uric acid. Most of the uric acid (85%) is made by the body. You may need to take medication to reduce the amount of uric acid the body makes, or to help the body to get rid of extra uric acid. Purines in the diet can also increase uric acid levels. By following these dietary guidelines you will lower the purines in your diet, which may lower the small portion (15%) of the uric acid in your blood that comes from foods or beverages.

#### **GUIDELINES**

#### When you are having an acute attack of gout:

- 1. Drink two or three litres (8 to 12 cups) of **fluid** daily, at least half as water.
- Limit your intake of alcohol or do not drink alcohol. Alcohol can result in a build up of uric acid in the body. If you choose to drink, do not drink more than one drink three times per week. If you are unsure about the use of alcohol, discuss it with your doctor.
- 3. Look at the **Purine Content of Foods** chart on the back of this page.

Avoid foods on the High Purine List.

Use in moderation the foods on the **Moderate Purine** list.

Eat foods daily on the Low Purine list.

- 4. Eat only a moderate amount of protein. Good protein sources are tofu<sup>1</sup> and low fat milk products, with small amounts of peanut butter and eggs. Eat less meat, fish, and poultry (to a maximum of 4-6 ounces per day).
- 5. Emphasize high carbohydrate foods (breads, cereals, rice, pasta, vegetables and fruits).
- 6. Limit the fats in your diet by choosing lean meats, fish, skinless poultry, and low fat milk products. Don't eat deep fried foods and high fat desserts, and limit added fats like butter, margarine, oils, and salad dressings to 3-6 teaspoons per day.

## **GUIDELINES** (cont'd)

#### Between flare ups or chronic gout:

In between flare ups (when you do not have symptoms of gout), or if you have chronic gout:

- Continue to drink at least 8 cups of fluid daily, at least half as water.
- Continue to limit alcohol intake. Discuss alcohol use with your doctor.
- Follow a normal, nutritious diet, using Canada's Food Guide to plan meals. Continue to use caution with the foods on the High Purine list. Eat only a moderate amount of protein.
- 4. Maintain a desirable **body weight.**Being overweight can result in a build up of uric acid in the body. If you need to lose weight, reduce it gradually: 0.5-1.0 kg (1-2 pounds) per week. Rapid weight loss may cause an attack of gout. Follow a sensible, balanced diet to lose weight. Do not fast or follow a high protein diet to lose weight because these can make gout worse.
- Yamakita J., et al. (1998). Effect of tofu (bean curd) ingestion and on uric acid metabolism in healthy and gouty subjects. Adv Exp Med Biol, 431, 839-42.

## For more information, contact:

The Arthritis Society
Toll-free: 1-800-321-1433
Website: http://www.arthritis.ca

This information is not meant to replace the medical counsel of your doctor or individual consultation with a registered dietitian. This information may only be used in its entirety.



Diet for gout (cont'd) October 6, 2003

### **PURINE CONTENT OF FOODS**

FOOD GROUP	Low Purine	MODERATE PURINE	HIGH PURINE
	(0-50 mg purines/100 g) <sup>2</sup>	(50-150 mg purines/100 g) <sup>2</sup>	(150-825 mg purines/100 g) <sup>2</sup>
	USE AS DESIRED	USE IN MODERATION	AVOID
Breads and Cereals	breads & cereals <sup>2</sup> noodles <sup>3</sup>	Limit to 2/3 cup raw daily:  • oatmeal <sup>2</sup>	
	rice <sup>3</sup>	Limit to 1/4 cup raw daily:	
	cornbread <sup>3</sup>	• wheat bran <sup>2</sup> , wheat germ <sup>2</sup>	
Fruit	All <sup>2</sup> , including juices <sup>2,3</sup>		
Vegetables	Most vegetables <sup>2,3</sup>	Limit to 1/2 cup serving daily <sup>2</sup> :  • asparagus, cauliflower, spinach, mushrooms, green peas	
Protein Foods  Choose lean meats, poultry without the skin, and fish. Cook without added fat.	eggs <sup>2,3</sup> , nuts <sup>2,3</sup> peanut butter	Limit of 1-2 servings daily <sup>2</sup> :  • meat, poultry <sup>2</sup> (2-3 oz)  • fish, shellfish <sup>2</sup> (2-3 oz)  • dried peas/beans/lentils <sup>2</sup> (1 cup cooked)	liver <sup>2,3</sup> , kidney <sup>2,3</sup> , heart <sup>2</sup> , brains <sup>2,3</sup> , sweetbreads <sup>2,3</sup> , game meats <sup>3</sup> , goose <sup>3</sup> , partridge <sup>3</sup> , anchovies <sup>2,3</sup> , sardines <sup>2,3</sup> , mackerel <sup>2,3</sup> , herring <sup>2,3</sup> , scallops <sup>2,3</sup> , mussels <sup>3</sup>
Milk & Milk Products	All <sup>2,3</sup>		
Choose low fat products			
Fats & Oils	All (in moderation) <sup>2,3</sup>		Gravy <sup>2,3</sup>
Limit use of fats & oils			
Soup	vegetable soups made vegetable stocks <sup>2</sup>	meat soups and broths <sup>2</sup>	meat extracts <sup>2,3</sup> (e.g. Oxo®, Bovril®)
			yeast taken as a supplement <sup>3</sup>
Other	sugar syrup, sweets <sup>2,3</sup> geletin <sup>2,3</sup> soft drinks, tea coffee <sup>3</sup> cereal beverages (Postum) <sup>3</sup> chocolate,		Mincement <sup>3</sup>
	custard, pudding <sup>3</sup> white sauce <sup>3</sup>		
	condiments, salt, herbs <sup>3</sup> olives, pickles, relishes <sup>3</sup> vinegar, popcorn <sup>3</sup>		

- 2 Pennington, J. A. (1998). Bowes & Church's food values of portions commonly used (17<sup>th</sup> ed.). Philadelphia: Lippincott-Raven Publishers.
- 3 Mahan, L. K., & Escott-Stump, S. (Eds.). (2000). Krause's food, nutrition and diet therapy (10<sup>th</sup> ed.). Philadelphia: W.B. Saunders Company.

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