## **EXAMPLES OF HIGH POTASSIUM FOODS**

#### **VEGETABLES:**

## FRUIT:

## **OTHER FOODS:**

Artichoke Baked Potato

Beans (black, white, mung,

kidney)
Beets (>½ cup)
Bok Chov

Broccoli (>½ cup)
Brussel Sprouts

Carrots (raw > 8 mini sized)

Cassava French Fries

Kale Kohlrabi Lentils Parsnips

Portabella mushrooms

Potatoes (not presoaked)

Potato Chips Rutabaga

Squash (acorn, butternut,

hubbard)

Sweet Potato or Yam

Swiss Chard Tomato (whole) Tomato Paste Tomato Sauce

Water chestnuts (raw)

Apricots
Avocado
Banana
Cantaloupe

Cherries (>½ cup)

Coconut & Coconut Milk

Dried Fruit Durian Figs Guava

Honeydew Melon Jackfruit (raw)

Kiwi Mango Nectarines Oranges Papaya Passion fruit Pears (fresh) Persimmon Plantain

Pomegranate Pumpkins

Raisins

Rhubarb (>½ cup) Strawberries (>½ cup)

Tamarind

Multigrain products

All Bran or Bran muffins

Milk (>1 cup ) Yogurt (>½ cup)

Nuts and Sunflower Seeds

Salt substitutes

No Salt or Half Salt Ketchup (>1 Tbsp)

Brown Sugar (>½ cup in a

recipe) Molasses

Chocolate (>1 ounce)
Coffee (>4 cups)

## **AVOID:**

Star fruit — may be dangerous for some people with kidney disease

## Check ingredient lists for these additives:

- Potassium acetate and diacetate
- Potassium chloride
- Potassium lactate
- Potassium phosphates

(eg: Potassium

tripolyphosphate)

## **VEGETABLE JUICES:**

## FRUIT JUICES:

Clamato Juice Orange Juice
Tomato Juice Passion Fruit Juice
V– 8 Juice Prune Juice

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This information is intended as a general resource and is not meant to replace the medical counsel of your doctor or individual consultation with a registered dietitian.

## **EXAMPLES OF LOWER POTASSIUM VEGETABLES AND FRUIT**

# Please remember that any food in large amounts could become a high potassium food! A serving is ½ cup unless otherwise indicated.

#### **VEGETABLES:**

Alfalfa Sprouts

Asparagus

Bamboo shoots (canned)

Bean sprouts

Beans (green or yellow)

Broccoli (<½ cup)

Cabbage

Carrots, raw

(< 8 mini sized)

Carrots (boiled in water)

Cauliflower

Celery

Chives

Corn

Cucumber

Dandelion greens

Eggplant

Jicama

Leeks

Lettuce

Mushrooms

Mustard greens

Okra

Onions

Peas

Peppers (green, red

or yellow)

Potatoes (pre-soaked and

boiled)

Radish

Snow peas

Spinach (raw < 1/2 cup)

Squash (spaghetti or

scalloped)

Turnip

Water chestnuts (canned)

Watercress

Zucchini

#### FRUIT:

**Apples** 

**Applesauce** 

Apricots (canned)

**Blackberries** 

**Blueberries** 

**Boysenberries** 

Canned fruit (drained)

Casaba melon

Cherries (<1/2 cup per day)

Chokecherry

Crab apples

Cranberries

Fruit Cocktail

Grapes

Grapefruit (check

medications)

Jackfruit (canned and

drained)

Lemon

Lime

Lychees

Mandarin oranges

(canned)

Peaches

Pears (canned) or Asian

Pineapple

Plums

Prunes (2 only)

Prickly pear

**Raspberries** 

Saskatoon berries

Strawberries (<1/2 cup)

Watermelon

## FRUIT JUICES (1/2 cup)

Apple Juice Apricot Nectar

Blackberry juice

Cranberry Juice

Grape Juice

## To Reduce Potassium Content Of Potatoes (Pre soak)

- 1. Peel & cut potato into small pieces or thin slices
- 2. Rinse in warm water
- 3. Soak in large amount of water for 2 to 4 hours.
- 4. Drain water. Do not use this water!
- 5. Prepare vegetables as desired.

Keep portion size to ½ cup serving size.

## Reducing Potassium Content (Double Boiling)

- 1. Peel & dice the potato
- 2. Place in room temperature water (2x amount of water to amount of vegetable)
- 3. Bring water to boil
- 4. Drain & add fresh water (same amount as above)
- 5. Bring the water to a boil again& finish the cooking process.

Keep portion size to ½ cup serving size

## **OTHER FOODS:**

Remember that other food groups not listed in the high potassium section can still be included—discuss with your dietitian if you are unsure of these foods.