Low Sucrose Diet

What is Sucrose?

Sucrose is a natural sweetener most often called table sugar. There are three main sources of sucrose in the diet:

- Table sugar added to foods when cooking or baking.
- Sucrose (table sugar) added to foods during processing (i.e. hot dogs, sweetened fruit juices, fruit drinks, sodas, canned fruits, ketchup, spaghetti sauces, etc.)
- Sucrose that occurs naturally in foods (i.e. maple syrup, molasses, fruits and vegetables).

Why do I need to restrict sucrose in my diet?

Sucrose is broken down in the body by an enzyme named sucrase. Sucrase breaks down sucrose into two simple sugars: glucose and fructose. When a person has low levels or lacks the sucrase enzyme, too much sucrose can build up in the gut. This can cause bloating, gas, abdominal pain, cramping, and diarrhea.

How do I follow a low sucrose diet?

Reactions to sucrose vary. Some people can handle more sucrose in the diet than others. Most people have problems with large amounts of sucrose or a diet high in sugar.

To decrease symptoms you will need to read food labels. Check labels for the presence of sugars, syrup and other foods that have sucrose.

Avoid foods that list sugars as one of the first four ingredients. If you are not sure about the product, contact the company. Most products list a phone number on the label that you can call for if you have questions.

You will not need any nutritional supplements when you follow a low sucrose diet. You will get the nutrients you need by eating a healthy, well-balanced diet.

Talk with your doctor or pharmacist about whether your medicines contain sucrose. Many lozenges, cough and vitamin syrups contain sucrose. You may need some medicines to be made for you without sucrose. Allow extra time for this custom order.

How long do I have to follow a low sucrose diet?

Some people will find relief of symptoms quickly while others need more time. You can slowly add foods back into your diet once your symptoms improve. Bring only one new food back into your diet at a time, waiting 2-3 days in between. If you remain symptom-free, add more new foods. If symptoms restart, restrict diet to where you are symptom-free

Sweeteners

Choose	Avoid
• Glucose	Table Sugar
 Corn Syrup 	• Cane Sugar
 High Fructose Corn Syrup 	Beet, Date, or Coconut Sugar
 Lactose 	Granulated Sugar
 Dextrose, 	 Powdered or Confectioner's Sugar
 Maltose 	Brown Sugar
 Fructose 	Raw Sugar or Turbinado Sugar
 Agave Nectar 	Demarara Icing
 Honey (with caution) 	 Molasses
• Sugar substitutes: Aspartame,	• Sucanat
Nutrasweet [®] , Equal [®] , Sweet'n Low [®] ,	• Caramel
Sucralose (Splenda®), Stevia®	Cane juice
 Sugar Alcohols: Sorbitol, Xylitol, 	Maple Syrup
Mannitol	

Although some sweeteners are OK to use, some people may not tolerate large amounts. Sugar alcohols found in many sugar-free candies may cause diarrhea.

Fruits

Vegetables

Choose	Limit or Avoid
Any vegetables (fresh, frozen, canned) that are not on the limit or avoid list.	 All dried beans, baked beans Lentils Green peas Soy beans Sweet pickles Store-bought spaghetti sauce (homemade spaghetti sauce made with no sugar is fine)

(Limit the following to 2 tablespoon portions: Parsnips, turnips, rutabagas, beets, sweet potatoes, potatoes, carrots, butternut/butter cup squash and onions).

Dairy Products

Choose	Limit or Avoid
 Milk (whole, 2%, 1% or skim) Unsweetened milk substitutes (soy, almond, coconut, rice) 	 Flavored or sweetened milks (chocolate or others) Flavored or sweetened yogurts
Plain yogurt	 Sweetened condensed milk
• Cheeses	Ice cream
Sugar free or low sugar ice cream	 Certain processed cheese spreads

Drinks

Choose	Limit or Avoid
 Water, carbonated water Milk (whole, 2%, 1% or skim) Unsweetened milk substitutes (soy, almond, coconut, rice) Glucose-sweetened energy and sports drinks Powdered drink, sugar free (or made with allowed sweetener) Coffee or tea (unsweetened) Sugar free lemonade or limeade Plain cocoa powder Diet soda 	 Carbonated sweetened drinks and sodas Fruit or vegetable juices Milk shakes/malts Sweetened teas, coffees, powered drinks Milk flavorings and syrups Sweetened milks and milk substitutes

Other Foods

Choose	Limit or Avoid
 Most cheeses, eggs, meats, poultry, fish are safe to eat. They have no or little sucrose. You may or may not be able to tolerate tofu and other soy-based products. 	 Chocolate and most other desserts made with sugar. Condiments like jams, jellies, sauces, chutneys, ketchup, sweet relish, BBQ sauce, mayonnaise, and salad dressings high in sugar. Prepared meats like pasties, sausages, ham, hotdogs, deli meats, liverwurst and pate's that may be cured with sucrose. Coconut and coconut milk and creams used in cooking as they are high in sugar. Breads and cereal products that list sugar in the first 4 ingredients. Nuts and nut butters. They contain some sucrose you may not tolerate them. Limit these at first, and then slowly bring them into your diet.