

Potassium Level And Chronic Kidney Disease:

Potassium is an important mineral that is needed to maintain muscle function, especially your heart muscle. Your kidneys regulate your body's potassium level and work to keep the level within a normal range. As patients develop advanced kidney disease, the ability of kidneys to remove waste products and regulate electrolytes, such as potassium, is decreased. In addition, patients with kidney disease are often on medications which can also raise potassium levels. It is important to follow up with your kidney doctor and get blood tests done as recommended, if your potassium level becomes critically high, it can be dangerous to your heart muscle's ability to function.

If you develop high potassium levels (known as hyperkalemia), your doctor may ask you to consume low potassium foods.

Below is a list of low potassium

fruits and vegetables.

Fruits:







Berries (blueberries, strawberries, blackberries)



Grapes



Pineapples



Peaches



Tangerines



Mandarine **Oranges**



Plums

Vegetables



Peas



Green Beans



Cucumber



Radishes



Cabbage, green and red



Zucchini





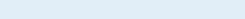
Carrots



Asparagus



Cauliflower





Lettuce



Peppers

There are a variety of fruits and vegetables options that are not only low in potassium, but also good for you.

Fruits and vegetables to avoid:



Bananas



Apricots



Avocados (including guacamole)



Oranges/ Orange Juice



Mangoes



Honeydew



Raw Carrots



Brussel Sprouts





Potatoes

Sweet Potatoes

For a more complete list of low and high potassium foods, see the attached list for potassium content in various fruits and vegetables.

Low potassium foods:

Fruits:

| Apple (raw), 1/2 cup | 159 mg | Mango, 1/2 cup | 128 mg |
|-----------------------------|--------|-------------------------------|--------|
| Applesauce, 1/2 cup | 78 mg | Papaya, 1/2 cup | 180 mg |
| Apricot (raw) | 104 mg | Peaches (canned/raw), 1/2 cup | 160 mg |
| Blackberries (raw), 1/2 cup | 141 mg | Pineapple (canned) | 152 mg |
| Blueberries (raw) 1/2 cup | 65 mg | Pineapple (raw), 1/2 cup | 88 mg |
| Cherries, 10 | 152 mg | Plum | 114 mg |
| Grapefruit, one-half | 159 mg | Raspberries (raw), 1/2 cup | 94 mg |
| Grapes, 10 | 93 mg | Strawberried (raw), 1/2 cup | 138 mg |
| Lemon (medium) | 80 mg | Tangerine (raw) | 132 mg |
| Mandarin Orange (raw) | 132 mg | Watermelon (raw), 1/2 cup | 176 mg |

Vegetables:

| Beets (canned), 1/2 cup | 126 mg | Green Beans, 1/2 cup | 85 mg |
|-------------------------------|--------|---------------------------------|--------|
| Broccoli (raw), 1/2 cup | 143 mg | Green Pepper, 1/2 cup | 132 mg |
| Cabbage (green, raw), 1/2 cup | 86 mg | Lettuce, 1/2 cup | 43 mg |
| Carrots (raw), 1/2 cup | 178 mg | Mushrooms (raw), 1/2 cup | 130 mg |
| Cauliflower (cooked), 1/2 cup | 115 mg | Onions (raw), 1/2 cup | 126 mg |
| Celery (raw), 1/2 cup | 172 mg | Peas (canned), 1/2 cup | 148 mg |
| Corn (creamed), 1/2 cup | 171 mg | Spinach (raw), 1/2 cup | 84 mg |
| Corn (frozen), 1/2 cup | 121 mg | Summer Squash (cooked), 1/2 cup | 173 mg |
| Cucumber (with peel), 1/2 cup | 75 mg | Yellow Beans, 1/2 cup | 85 mg |
| Faaplant (cooked), 1/2 cup | 123 ma | | |

Other:

| American Cheese, 1 oz | 69 mg | Grits, 1 cup | 51 mg |
|-------------------------------|--------|------------------------------|--------|
| Apple Juice, 1/2 cup | 148 mg | Ground Beef (lean), 3 oz | 135 mg |
| Apple Pie, 1/8 pie | 122 mg | Lemon/Lime Soda, 12 fl oz | 4 mg |
| Bagel (plain), 3 1/2" | 72 mg | Low-fat Milk (1%), 1/2 cup | 190 mg |
| Blueberry Muffin, small | 70 mg | Pancake (buttermilk), small | 55 mg |
| Brad (wheat or white, sliced) | 50 mg | Pasta (cooked), 1.2 cup | 45 mg |
| Cashews, 1 oz | 160 mg | Peanut Butter, 1 tbsp | 115 mg |
| Cheddar Cheese, 1 oz | 28 mg | Pecan Pie, 1/8 pie | 162 mg |
| Cherry Pie, 1/8 pie | 139 mg | Pineapple Juice, 1/2 cup | 168 mg |
| Chocolate Bar, 11/2 oz | 169 mg | Popcorn, 1 cup | 25 mg |
| Chocolate Cake, 2x2" | 126 mg | Roast Beef, 3 oz | 150 mg |
| Chocolate Chip Cookie | 36 mg | Shrimp, 3 oz | 155 mg |
| Chocolate Ice Cream, 1/2 cup | 164 mg | Tea, 1 cup | 88 mg |
| Coffee, 1 cup | 128 mg | Tortilla (corn or flour) | 41 mg |
| Cola, 12 fl oz | 4 mg | Vanilla Ice Cream, 1/2 cup | 131 mg |
| Cornbread, 2x2" | 96 mg | Walnuts, 1 oz | 125 mg |
| Cottage Cheese, 1/2 cup | 97 mg | Wheat Bran Muffin, small | 60 mg |
| Crackers, 4 | 15 mg | White Rice (cooked), 1/2 cup | 33 mg |
| Cranberry Juice, 1/2 cup | 23 mg | Whole Milk, 1/2 cup | 185 mg |
| Cream Cheese, 1 oz | 17 mg | | |
| Egg, 1 | 70 mg | | |
| Grape Juice, 1/2 cup | 26 mg | | |
| | | | |

High potassium foods:

Fruits:

| Apricots (canned) 1/2 cup | 200 mg | Nectarine, 1 medium | 288 mg |
|---------------------------|--------|---------------------------------|--------|
| Banana, 1 medium | 467 mg | Orange, 1 medium | 237 mg |
| Cantaloupe, 1/2 cup | 247 mg | Passion Fruit (purple), 1/2 cup | 410 mg |
| Dates, 1/2 cup | 581 mg | Pear, 1 medium | 208 mg |
| Figs (dry), 2 | 271 mg | Plantain (cooked), 1/2 cup | 360 mg |
| Fruit Cocktail, 1/2 cup | 210 mg | Pomegranate, 1 medium | 399 mg |
| Honeydew, 1/2 cup | 230 mg | Prunes, 1/2 cup | 415 mg |
| Kiwi, 1 medium | 252 mg | Raisins, 1/2 cup | 545 mg |

Vegetables:

| Artichoke, 1 medium | 425 mg | Okra (cooked), 1/2 cup | 258 mg |
|------------------------------------|--------|---------------------------------|---------|
| Asparagus (canned/frozen), 1/2 cup | 200 mg | Parsnips, 1/2 cup | 286 mg |
| Avocado, 1/2 cup | 558 mg | Potatoes au Gratin, 3 oz | 485 mg |
| Baked Potato, 1 medium | 610 mg | Rutabaga (cooked), 1/2 cup | 277 mg |
| Beet Greens, 1/2 cup | 650 mg | Sauerkraut (canned), 1/2 cup | 201 mg |
| Broccoli (cooked), 1/2 cup | 228 mg | Spinach (canned), 1/2 cup | 370 mg |
| Brussels Sprouts (cooked), 1/2 cup | 250 mg | Tomato (fresh, raw), 1/2 cup | 200 mg |
| Collards (cooked), 1/2 cup | 246 mg | Tomato Paste, 1/2 cup | 1228 mg |
| French Fries, 1/2 cup | 550 mg | Tomato Sauce, 1/2 cup | 454 mg |
| Hash Browns, 1/2 cup | 251 mg | Winter Squash (cooked), 1/2 cup | 448 mg |
| Kohlrabi (cooked), 1/2 cup | 280 mg | Yams (canned), 1/2 cup | 398 mg |
| Mashed Potatoes, 1/2 cup | 315 mg | | |

Other:

| Almonds, 1 oz | 201 mg | Orange Juice, 1/2 cup | 237 mg |
|--------------------------------|--------|-------------------------------|--------|
| Baked Beans, 3 oz | 380 mg | Pistachios, 1 oz | 295 mg |
| Black-eyed Peas, 3 oz | 320 mg | Pork Loin/Chop, 3 oz | 370 mg |
| Catfish (breaded), 3 oz | 289 mg | Potato Chips (plain), 1 oz | 361 mg |
| Cheeseburger (no toppings) | 285 mg | Prune Juice, 1/2 cup | 354 mg |
| Chicken Breast (no skin), 3 oz | 220 mg | Pumpkin Pie, 1/8 pie | 288 mg |
| Chili (with beans), 1 cup | 691 mg | Salmon, 3 oz | 319 mg |
| Cholocate Milk, 1/2 cup | 210 mg | Salt Substitute, 1/4 teaspoon | 800 mg |
| Clams (raw), 3 oz | 267 mg | Scallops, 6 large | 300 mg |
| Cod, 3 oz | 440 mg | Skim Milk, 1/2 cup | 204 mg |
| Condensed Milk, 1/2 cup | 567 mg | Soybeans, 3 oz | 485 mg |
| Eggnog, 1/2 cup | 210 mg | Taco, small | 474 mg |
| Evaporated Milk, 1/2 cup | 425 mg | Tomato Juice, 1/2 cup | 267 mg |
| Granola (with raisins), 1 cup | 420 mg | Trail Mix, 1/2 cup | 495 mg |
| Grapefruit Juice, 1/2 cup | 203 mg | Tuna (canned), 3 oz | 200 mg |
| Haddock, 3 oz | 339 mg | Tuan (fresh), 3 oz | 484 mg |
| Ham, 3 oz | 300 mg | Turkey (light/dark), 3 oz | 250 mg |
| Kidney Beans, 3 oz | 350 mg | Veal (roasted), 3 oz | 251 mg |
| Lamb, 3 oz | 265 mg | Yogurt (plain, low-fat), 8 oz | 531 mg |
| Lentils, 3 oz | 365 mg | | |
| Lobster, 3 oz | 300 mg | | |
| Oat Bran Muffin, small | 289 mg | | |

Is there a way to lower potassium content from some of the vegetables?

Yes there is! The process of leaching will pull out some of the potassium from high potassium vegetables. Leaching is the process by which a certain vegetable (like potatoes or sweet potatoes) is soaked in water after, or a couple of hours prior to, cooking. First peel the potatoes, then rinse in warm water and cut it in slices. Let it sit in cool water for two hours and then rinse again before cooking. This process does not get rid of all the potassium, but will lower the potassium content so that you can enjoy a potato dish once in a while.

