



Diet and Hyperkalemia

Food is an important consideration when it comes to keeping potassium levels in line for people on dialysis. There are a couple of different strategies that can help keep potassium intake at a safe level:

- Avoid bingeing or large portions of high
 potassium foods and learn what portion sizes
 will work for you. Lists of "high potassium foods"
 can vary on the internet, widely because some
 categorize high potassium as >250 mg, while
 others categorize high potassium as >150 mg.
- 2. List of high/med/low potassium foods:

figure out how your favorite high potassium foods can fit in your diet.

Another strategy for including some high potassium foods in the diet is to demineralize them. The best way to do that is to double boil them. This primarily only works for starchy vegetables such as potatoes, winter squashes, or sweet potatoes. Soaking removes very little potassium, so if you plan to demineralize your vegetables, double boiling is best.¹

When You Need to Be Especially Careful

There are two situations where people should be especially careful with potassium intake.

1. If you have to miss dialysis for some reason, you

Low Potassium (<150 mg)	Medium Potassium (151-250 mg)	High Potassium (>250 mg)
Applesauce ½ c - 92 mg	Pear 1 med - 227 mg	Milk 1 c - 371 mg
Blueberries ½ c - 65 mg	Orange, 1 med - 237 mg	Black Beans (½ c) - 306 mg
Grapes ½ c - 88 mg	Peach, 1 med - 193 mg	Avocado ½ med - 549 mg
Pineapple ½ c - 88 mg	Peaches, canned ½ c - 160 mg	Banana, 1 med - 467 mg
Raspberries ½ c - 94 mg	Green Beans, ½ c - 187 mg	Nectarine, 1 med - 288 mg
Cauliflower ½ c - 88 mg	Broccoli, boiled ½ c - 165 mg	Pomegranate, 1 med - 399 mg
Onions, raw ½ c - 126 mg	Collards, boiled ½ c - 214 mg	Potato, baked med, 610 mg
Rice, cooked, 1 c - 17 mg	Pepper, 1 whole - 211 mg	Spinach, boiled from raw, ½ c - 420 mg
Lettuce, romaine 1 c - 81 mg	Carrots, boiled ½ c - 177 mg	Peanuts, roasted ½ c - 491 mg
Baby carrots, 5 - 140 mg	Chickpeas, boiled ½ c - 238 mg	Sweet potato, peeled and boiled, ½ c - 302 mg

- 3. Digging into the details can assist people with making knowledgeable choices. If you are curious about a specific food, you can always look up the actual potassium content by using an app like cronometer.com, the USDA nutrient database, or even in some cases MyFitnessPal. If using an app to look up potassium content, remember that sometimes potassium may be unlisted and show up as "0." This doesn't mean the food lacks potassium, it just means that it wasn't put in the database chart of high, med, low potassium foods.
- 4. At this time, reading labels for potassium content of food is confusing at best for clients. Due to government guidelines, potassium is required to be listed at this time. However, there are lots of inaccuracies on labels, so be aware that labels listing potassium as "0 mg" may be inaccurate at this time.

What If My Favorite Food Is High in Potassium?

Many people have wiggle room to include at least one serving of a high potassium food in their diet. Your dietitian can be a helpful guide in helping you should absolutely be especially careful with your potassium intake until you are able to get back to dialysis. Dialysis helps remove some potassium from the blood, so missing dialysis can lead to a buildup of potassium and hyperkalemia.

2. If there is an emergency situation and you do not know when you will be able to dialyze next. In some situations, patients who have been caught in a natural disaster situation (e.g., flood, hurricane, etc.) and are unable to get to dialysis. Or their dialysis center may even be damaged or closed temporarily. If you are in an emergency situation and are uncertain when you will be able to dialyze next, it is wise to stick to only the lowest potassium foods until you have a scheduled treatment.

In summary, hyperkalemia can be dangerous. Becoming familiar with the potassium in foods, learning strategies to remove potassium, and being aware of other contributing factors can help prevent an unpleasant trip to the emergency room or worse. Gaining an understanding of potassium in your diet can also give you more flexibility to enjoy some limited amounts of high potassium foods.

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How to leach Potatoes













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Reference

1. Burrowes, J.D., Ramer, N.J. Removal of potassium from tuberous root vegetables by leaching. *J Renal Nutr.* 2006;16:304–311