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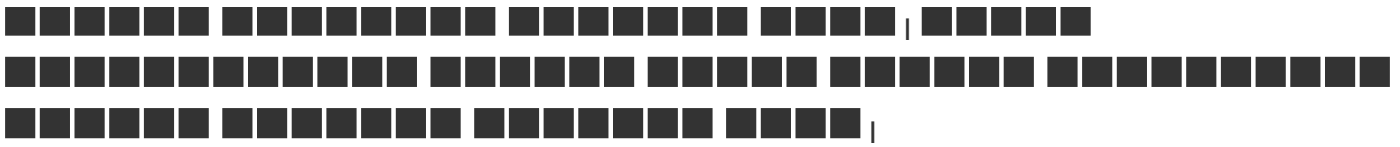
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Food Safety During Cancer Treatment (<https://sandbox18.mskcc.org/cancer-care/patient-education/food-safety-during-cancer-treatment>) [REDACTED]

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- Eat foods rich in protein, such as chicken, fish, pork, beef, lamb, eggs, milk, cheese, beans, nuts or nut butters, and soy foods.
- Drink Double Milk and use it in recipes that call for milk or water, such as instant pudding, cocoa, omelets, and pancake mixes. To make Double Milk, mix 1 envelope (about 1 cup) of non-fat dry milk powder and 1 quart of whole milk in a blender. Store it in the refrigerator.
- Use Double Milk or ready-to-drink nutritional supplements (such as Ensure®) in hot or cold cereals.
- Add cheese and diced, cooked meats to your omelets or quiches.
- Add unflavored protein powder to creamy soups, mashed potatoes, shakes, and casseroles.
- Snack on cheese or nut butters (such as peanut butter, cashew butter, and almond butter) with crackers.
- Spread nut butters on apples, bananas, or celery.
- Try apple slices with cheese wedges and honey drizzled on top.
- Blend a nut butter into your shakes or smoothies.
- Snack on nuts, sunflower, or pumpkin seeds.
- Add nuts and seeds to breads, muffins, pancakes, cookies, and waffles.
- Try hummus with pita bread. Use hummus as a spread on sandwiches or add a spoonful to your salad.
- Add cooked meats to soups, casseroles, and salads.
- Add wheat germ, ground nuts, chia seeds, or ground flax seeds to cereals, casseroles, and yogurt.
- Choose Greek style yogurts over regular yogurt.
- Eat desserts made with eggs, such as pound cake, puddings, custards, and cheesecakes.
- Add extra eggs or egg whites to custards, puddings, quiches, pancake batter, French toast egg wash, scrambled eggs, or omelets.

- Add grated cheese to sauces, vegetables, and soups. You can also add it to baked or mashed potatoes, casseroles, and salads.
- Add cottage cheese or ricotta cheese to casseroles, pasta dishes, or egg dishes.
- Melt cheese on hamburgers and breaded cutlets.
- Add chickpeas, kidney beans, tofu, hard-boiled eggs, nuts, seeds, and cooked meats or fish to your salads.
- Use pasteurized bone broth for soups and stews.

How to Use This Book

This book is designed to help you find the recipes you need for your diet. It is organized into sections based on the type of recipe you are looking for. Each section contains a list of recipes that are suitable for your diet. The recipes are listed in alphabetical order by the main ingredient. This makes it easy to find the recipe you need. Each recipe includes a list of ingredients and instructions. The instructions are written in a clear and concise manner. This makes it easy to follow. The recipes are also tested and approved by a registered dietitian. This ensures that they are safe and healthy for you to eat. The book is a valuable resource for anyone who is looking for healthy recipes. It is a great way to get started with a new diet. It is also a great way to find new recipes to try. The book is a must-have for anyone who is serious about their health.

- "Introduction," "How to Use This Book," and "About the Author" are the first three chapters of the book. They provide an overview of the book and its contents. They also provide information about the author and his qualifications. The introduction is a great place to start if you are new to the diet. It will help you understand the basics of the diet and how to use the book. The "How to Use This Book" chapter is also a great resource. It provides detailed information about the book's organization and how to find the recipes you need. The "About the Author" chapter is a great way to learn more about the author and his experience. It is a great way to get to know the author and his passion for the diet.
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(Nestlé)	8- <ul style="list-style-type: none"> • 250 • 14
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800-258-7677
www.abbottstore.com • Aptalis
800-472-2634
http://store.foundcare.com/aptalis • Carnation
800-289-7313
www.carnationbreakfastessentials.com • Nestlé
800-422-ASK2 (800-422-2752)
www.nestle-nutrition.com | <ul style="list-style-type: none"> • Nutricia
800-365-7354
www.Nutricia-NA.com • Unjury
800-517-5111
www.unjury.com • Orgain
888-881-GAIN (888-881-4246)
www.orgain.com • Kate Farms
805-845-2446
www.katefarms.com |
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Bland, soft, puréed foods, such as:

- Plain casseroles, mashed potatoes, macaroni and cheese, and scrambled eggs
- Soft-cooked or puréed chicken and fish
- Creamed soups
- Cooked cereals
- Baby food (tapioca and plain flavors)
- Butter, sour cream, oils, and mild sauces (as tolerated) added to foods
- Breads, crackers, and other baked goods dipped in milk or tea

Cold foods, such as:

- Milkshakes, smoothies, yogurts, gelatin, custards, pudding, cottage cheese, and nutritional supplements like Ensure

Rough or dry foods, such as:

- Dry meats
- Dry breads, crackers, and pretzels
- Coarse, raw fruits and vegetables

Spicy, salty, and acidic foods, such as:

- Foods made with large amounts of spices, such as pepper or chili powder
- Foods high in salt or made with vinegar
- Citrus fruit products (such as orange juice and lemonade)
- Tomato products (such as pasta sauce, tomato juice, or tomato soup)

Prevention of Aspiration

Aspiration pneumonia is a lung infection that occurs when food, liquid, or saliva is inhaled into the lungs. It is a serious condition that can lead to respiratory failure and death. The risk of aspiration pneumonia is higher in people who have difficulty swallowing (dysphagia) or who are unconscious or sedated.

Aspiration pneumonia is a lung infection that occurs when food, liquid, or saliva is inhaled into the lungs. It is a serious condition that can lead to respiratory failure and death. The risk of aspiration pneumonia is higher in people who have difficulty swallowing (dysphagia) or who are unconscious or sedated. Symptoms of aspiration pneumonia include coughing, wheezing, chest pain, and shortness of breath. Treatment for aspiration pneumonia typically involves antibiotics and supportive care. Prevention of aspiration pneumonia involves identifying and addressing the underlying cause of dysphagia, such as using a feeding tube or providing thickened liquids.

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If your food seems tasteless

- Change the texture of your foods. For example, you may like mashed potatoes more than baked potatoes.
- Change the temperature of your foods. Some foods may taste better cold or at room temperature.
- Choose and make foods that look and smell good to you.
- Use more spices and flavorings, as long as they don't cause discomfort. For example:
 - Add sauces and condiments (such as soy sauce or ketchup) to your food.
 - Marinate your meats or meat substitutes in salad dressings, fruit juices, or other sauces.
 - Use onion or garlic to flavor your vegetables or meats.
 - Add herbs (such as rosemary, basil, oregano, and mint) to your food.
 - Blend fruit into your milkshakes or yogurt. You can also try mint or coffee-flavored milkshakes.
- Try sour and tart foods. These may help stimulate your taste.
- Try alternating bites of different-tasting foods within a meal. For example, try:
 - Cottage cheese and pineapple.
 - Canned fruit and plain yogurt.
 - Grilled cheese and tomato juice.

If there's a bitter or metallic taste in your mouth

- Rinse your mouth with water before meals.
- If meats taste bitter, try marinating them in sauces or fruit juices or squeeze lemon juice on them. Only do this if your mouth isn't sore.
- Include meat substitutes (such as dairy products and beans) for protein.
- Use plastic utensils.
- Try sugar-free mints or gum.
- Avoid canned food items (such as sauces and soups). Choose items in a glass or

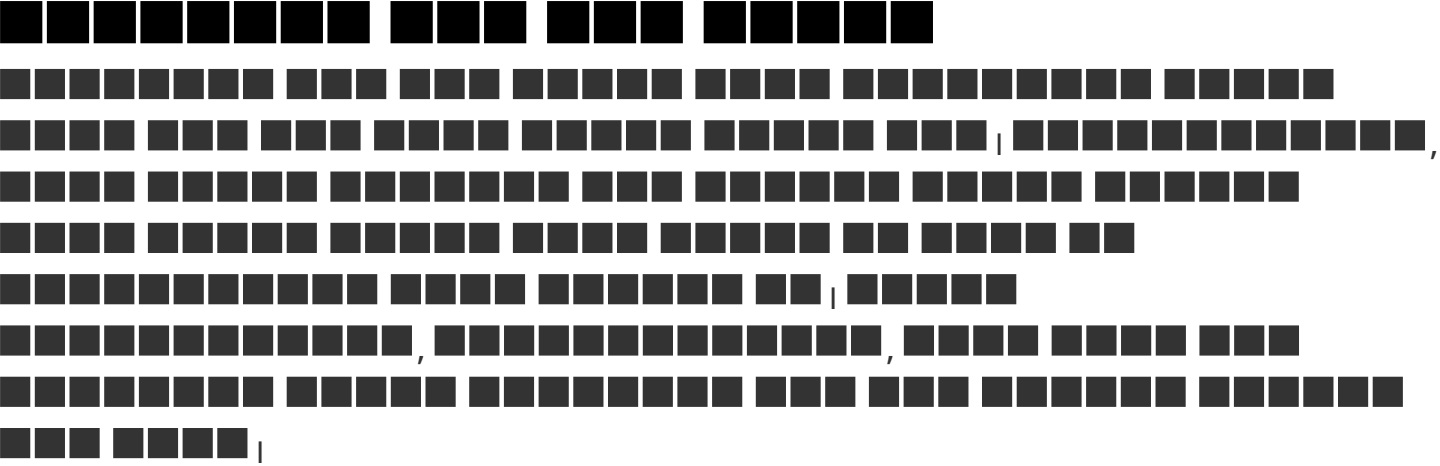
plastic jar or a box instead.

If foods taste too sweet

- Add some salt to the food.
- Dilute sweet drinks with water.
- If everything tastes sweet, try more acidic foods, such as foods with lemon.

If foods taste or smell different than usual

- Avoid foods with strong odors (smells). Because beef and fish have the strongest odors, try eating poultry, eggs, and dairy products.
- When cooking, open lids of pots and pans away from you so that the smell moves away from you, not towards you.
- Open windows while cooking if the smell of foods cooking bothers you.
- Choose foods that can be eaten cold or at room temperature. Let foods cool down before eating. Room-temperature or cold foods have less smell than warm foods.
- Experiment with different seasonings and food combinations, such as:
 - Adding sauces to foods.
 - Changing the temperature and texture of foods.
- If your mouth isn't sore, try tart foods (such as lemon wedges or citrus fruits) to stimulate taste.
- Rinse your mouth out before and after you eat.
- Drink small sips of liquid throughout your meals to rinse out the taste of the food.



These symptoms may be caused by a variety of factors, including:

- Irritation of the stomach lining by alcohol, caffeine, or spicy foods.
- Infection of the stomach lining by a bacterium called *Helicobacter pylori*. This bacterium is commonly found in the stomach and can cause inflammation and ulcers.
- Inflammation of the stomach lining, which can be caused by stress, smoking, or certain medications (such as aspirin, ibuprofen, and corticosteroids).
- Excess production of stomach acid, which can irritate the stomach lining.

What you can do to relieve your symptoms

There are several things you can do to help relieve your symptoms. First, avoid eating or drinking anything that irritates your stomach, such as alcohol, caffeine, and spicy foods. You should also avoid eating large meals and eating late at night. In addition, you can try taking over-the-counter antacids to help reduce stomach acid.

If your symptoms persist, you should see your doctor. Your doctor may recommend a prescription medication to help reduce stomach acid or to kill the *Helicobacter pylori* bacterium. In some cases, surgery may be necessary to remove the stomach lining. It is important to follow your doctor's instructions carefully and to take your medication as directed. You should also avoid eating or drinking anything that irritates your stomach, such as alcohol, caffeine, and spicy foods.

There are several things you can do to help relieve your symptoms. First, avoid eating or drinking anything that irritates your stomach, such as alcohol, caffeine, and spicy foods. You should also avoid eating large meals and eating late at night. In addition, you can try taking over-the-counter antacids to help reduce stomach acid.

Foods to try	Foods to avoid
Starchy, low-fat, bland foods, such as:	<ul style="list-style-type: none">• High-fat, overly spicy, or overly sweet foods• Fatty meats

<ul style="list-style-type: none"> • Dry toast, crackers, and bagels • Angel food cake and vanilla wafers • Sherbet, low-fat ice cream, or frozen yogurt • Gelatin • Canned, unsweetened fruit <p>Cold foods, such as:</p> <ul style="list-style-type: none"> • Cold proteins, such as skinless chicken, cheeses, and yogurts • Light pasta salads • Popsicles • Chilled clear liquids, such as nutritional supplements (Ensure Clear) and juices diluted with water 	<ul style="list-style-type: none"> • Fried foods, such as eggs and French fries • Soups with heavy cream • Creamed vegetables • High-fat, high-sugar pastries, doughnuts, and cookies • Foods made with heavy spices, such as pepper or chili pepper, onion, hot sauce, or salad dressing <p>High-fat foods may stay in your stomach longer and are harder to digest. Many of these foods have strong odors or flavors that can cause nausea or make it worse.</p>
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General tips

- Pay attention to the amount of food you eat. Eating too much can stress your stomach.
- Try ready-made foods (such as take-out foods or frozen dinners) to prevent nausea while you cook or make foods. If you need to, ask others to cook for you.
- If food odors make you nauseated:
 - Try cold foods, such as a sandwich or salad. These foods don't smell as strong as hot foods.
 - Leave the area while hot foods are cooking, if you can.
 - Have someone else plate your food for you.
 - Let your food cool down for a few minutes before eating.
 - Avoid places with strong odors.
- Eat small, frequent meals. This can stop you from getting too full and help you take in more food throughout the day.
- Drink most liquids between your meals. This will help you keep from feeling full too fast or feeling bloated.
- Eat slowly and chew your foods well. Avoid activity right after meals. These things help with digestion.
- Eat your meals in a pleasant setting. For example:

- Choose a relaxing place that has a comfortable temperature.
- Eat with friends or family. This may help distract you from your nausea.
- Wear loose-fitting clothing to stay comfortable.
- If you have nausea in the morning, keep crackers or dry toast next to your bed. Eat them before getting out of bed.
- Avoid eating your favorite foods right before or after treatments. If you're often nauseous during or after treatments, you may start to dislike these foods.

If nausea is a lasting problem for you, it may be useful to keep a food diary. A food diary is a record of the foods you eat, the time you ate them, and the setting in which you ate them. Record any situations when you became nauseated. Discuss this with your doctor, nurse, or clinical dietitian nutritionist.

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Ingredients	Preparation
<p>1 cup all-purpose flour</p> <p>1/2 cup granulated sugar</p> <p>1/2 cup unsalted butter, softened</p> <p>1/2 cup milk</p> <p>1/2 cup vanilla extract</p> <p>1/2 cup salt</p> <p>1/2 cup baking powder</p>	<p>Preheat oven to 350°F (175°C).</p> <ul style="list-style-type: none"> 380 g all-purpose flour 80 g granulated sugar <p>Preheat oven to 350°F (175°C).</p> <ul style="list-style-type: none"> 430 g all-purpose flour 70 g granulated sugar

Ingredients

1 cup all-purpose flour
 1/2 cup granulated sugar
 1/2 cup unsalted butter, softened
 1/2 cup milk
 1/2 cup vanilla extract
 1/2 cup salt
 1/2 cup baking powder

- 1 cup all-purpose flour
- 1/2 cup granulated sugar
- 1/2 cup unsalted butter, softened *
- Oreos® *
- M&M's®*
- 1/2 cup (120 ml) milk
- 1/2 cup (120 ml) vanilla extract, 1/2 cup (120 ml) York® *
- 1/2 cup (120 ml) salt *
- 1/2 cup (120 ml) baking powder * (120 ml)

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