Before starting any diet, ask a doctor. Please read my comments below.	2,000 Calories 233 gm Carbohydrate,	1,500 Calories 149 gm Carbohydrate
r lease read my comments <u>below</u> .	98 gm Protein, 80 gm Fat	76 gm Protein, 65 gm Fat
Morning Meal		
<u>Fruit</u>	1 Exchange	1 Exchange
Egg or Meat	1 Exchange	1 Exchange
<u>Bread</u>	2 Exchange	1 Exchange
<u>Fat</u>	1 Exchange	1 Exchange
<u>Milk, 2%</u>	1 Exchange	1 Exchange
Beverage	As Desired	As Desired
Mid-morning Meal		
<u>Meat</u>	1 Exchange	1 Exchange
<u>Bread</u>	1 Exchange	1 Exchange
<u>Fruit</u>	1 Exchange	0
<u>Fat</u>	1 Exchange	0
Noon Meal		
Meat, Fish, Cheese, Poultry	2 Exchange	2 Exchange
<u>Bread</u>	2 Exchange	1 Exchange
<u>Vegetable, Raw</u>	1 or 2 Exchange	1 or 2 Exchange
<u>Fruit</u>	1 Exchange	1 Exchange
<u>Fat</u>	2 Exchange	1 Exchange
Beverage	As Desired	As Desired
Mid-afternoon Meal		
<u>Meat</u>	1 Exchange	0
<u>Bread</u>	2 Exchange	1/2 Exchange
<u>Fat</u>	1 Exchange	0
Milk, 2%	0	1/2 Exchange
Evening Meal		
Meat, Fish, Cheese, Poultry	2 Exchange	2 Exchange
<u>Bread</u>	2 Exchange	1 Exchange
<u>Vegetable</u>	1 Exchange	2 Exchange
<u>Vegetable, Raw</u>	As Desired	As Desired
Dessert, Sugar-free	As Desired	As Desired
<u>Fat</u>	2 Exchange	1 Exchange
Beverage	As Desired	As Desired
Bedtime		
<u>Bread</u>	1 Exchange	1/2 Exchange
Milk, 2%	1 Exchange	1/2 Exchange

The Hypoglycemia Diet - General Guidelines

The goal of treatment for hypoglycemia is to delay the absorption of food. This can be accomplished through changes in eating habits. Follow these general guidelines:

- Do not eliminate carbohydrate from the diet.
- Increase your intake of complex carbohydrates (starches). These foods are absorbed more slowly than simple carbohydrates and therefore do not cause rapid changes in blood sugar levels. Examples of complex carbohydrates are breads, cereals, pasta, rice, vegetables, and legumes.
- Avoid foods high in simple carbohydrates such as jams, jellies, table sugar, honey syrup, molasses, pies, candy, cakes, cookies, pastries and soda pop.
- Increase your intake of fiber. Fiber is the indigestible portion of Fruits, vegetables, legumes
 and grains. Carbohydrates are absorbed more slowly when they are part of a high fiber meal.
- Eat Fruit-fresh of canned without sugar rather than drinking juice. The added fiber will slow down sugar absorption.
- Eat smaller meals with snacks between meals and at bedtime.
- Avoid foods and beverages containing caffeine often produces the same symptoms as hypoglycemia and may make you feel worse.
- Avoid alcoholic beverages. Alcohol lowers blood sugar levels, especially on an empty stomach.
- Maintain of achieve desirable body weight. Excess weight interferes with the body's ability to
 use insulin.
- Decrease you fat intake. A high-fat diet has been shown to interfere with insulin use. Because
 fat is high in calories, decreasing fat intake will also help you lose weight. If you are at your
 desirable body weight, replace calories from fat with calories from complex carbohydrates.

Occasionally you may need to change your plan. Here are some easy substitutions:

Starch Exchange

To omit one <u>Starch</u> Exchange: Add <u>Fruit</u> Exchange. To add one <u>Starch</u> Exchange: Omit one <u>Fruit</u> Exchange.

Meat Exchange

To omit one <u>Meat</u> Exchange: Add one Lowfat <u>Milk</u> Exchange and Omit one <u>Fruit</u> Exchange. To add one <u>Meat</u> Exchange: Omit one Lowfat <u>Milk</u> Exchange and Add one <u>Fruit</u> Exchange.

Fruit Exchange

To omit one <u>Fruit</u> Exchange: Add one <u>Starch</u> Exchange. To add one <u>Fruit</u> Exchange: Omit one <u>Starch</u> Exchange.

Milk Exchange

To omit one nonfat Milk Exchange: Add one Fruit Exchange and one Lean Meat Exchange. To add one nonfat Milk Exchange: Omit one Fruit Exchange and one Lean Meat Exchange.

The above hypoglycemic diet plan was given to me by **MY** dietitian and approved by **MY** doctor. Before following any diet please seek the advice of **YOUR** doctor or dietitian.

Greetings,

First of all I would like to thank all those who have e-mailed me with their comments and questions.

I am not a doctor or any type of heath care professional. I posted this diet plan on the web, so I wouldn't lose it. I kept losing my hardcopy, so one day I typed it in, now I can just go online and reprint it. Please before following any diet plan seek the advice of a doctor or health care professional. Regular exercise is important. When you start a diet, also ask about an exercise regiment to go with it.

FAQ: "What is an exchange?".

An exchange is one portion of food. For portion amounts please view the food lists (just follow the links above).

FAQ: "Why are there carbohydrates listed?"

The answer to that is found Here.

FAQ: "Will I loose weight with this plan?"

This isn't a weight loss plan. It's designed to help balance your blood sugar levels.

FAQ: "2,000 Calories or 1,500 Calories?"

I'm on the 2,000 Calories plan. Please print out the plan and take it to your doctor and ask what is right for you.

FAQ: "Do I have to follow the plan exactly?"

Short answer, no. This is just a guide, not a strict rule. Long answer, maybe. Your doctor may say you need to follow it as is all the time. Everyone is different.

FAQ: "Why do you keep saying, ASK YOUR DOCTOR?"

Because you should ASK YOUR DOCTOR. As I stated just above the FAQs , I am not a doctor or any type of heath care professional.

FAQ: "FAQ?"

FAQ stands for "Frequently Asked Question"

Is there an easier way to print the diet plan?

Yes there is. I've just finished compiling the diet plan into a PDF file: http://www.programwitch.com/diet/Hypoglycemia_diet_plan.pdf.

AGAIN. The above hypoglycemic diet plan was given to me by **MY** dietitian and approved by **MY** doctor. Before following any diet please seek the advice of **YOUR** doctor or dietitian.

Starch/Bread List

Each item in this list contains approximately 15 grams of carbohydrate, 3 grams of protein, a trace of fat, and 80 calories. Whole grain products average about 2 grams of fiber per serving. Some foods are higher in fiber.

Those foods that contain 3 or more grams of fiber per serving are identified with the fiber symbol *.

You can choose your starch exchanges from any of the items on this list. If you want to eat a starch food that is not on this list, the general rule it that:

- ½ cup of cereal, grain or pasta is one serving.
- 1 ounce of bread product is one serving.

Your dietitian can help you be more exact.

Product	Portion
Cereals/Grains/Pasta	
Bran cereals concentrated *	1/3 cup
Bran cereals, flaked *	½ cup
Bulgur (cooked)	½ cup
Cooked cereals	½ cup
Cornmeal (dry)	2 ½ Tbsp
Flour, bleached or wheat	2 ½ Tbsp
Flour, Rye	3 Tbsp
Flour, Barley, Millet	½ cup
Grapenuts	3 Tbsp
Grits, hominy, cooked	½ cup
Other ready-to-eat unsweetened cereals	3/4 cup
Pasta (cooked)	½ cup
Puffed cereal	1 ½ cup
Rice, white or brown (cooked)	1/3 cup
Shredded wheat	½ cup
Wheat germ *	3 Tbsp
Dried Beans/Peas/Lentils	
Beans and peas (cooked) *	1/3 cup
Lentils (cooked)	1/3 cup
Baked beans	1/4 cup
Starchy Vegetables	
Corn *	½ cup
Corn on cob, 6" long *	1
Lima beans *	½ cup
Peas, green (canned or frozen) *	½ cup
Plantain *	½ cup
Potato, baked	1 small

Potato, mashed	½ cup
Squash, winter (acorn, butternut) *	1 cup
Yam, sweet potato, plain	1/3 cup

D 1		
Bread		
Bagel	1/2	
Bread Sticks, crisp, 4"	2	
Croutons, low fat	1 cup	
English muffin	1/2	
Hot Dog or Hamburger bun	1/2	
Pita, 6" across	1/2	
Plain roll, small	1	
Raisin bread, unfrosted	1 slice	
Rye, pumpernickel	1 slice	
Tortilla, 6" across	1	
White (including French, Italian)	1 slice	
Whole wheat	1 slice	

Crackers/Snacks Animal crackers 8 Graham crackers, 2½ square 3 Matzoth 34 oz

Melba toast 5 slices
Oyster crackers 24
Popcorn (popped, no fat added) 3 cups
Pretzels 34 oz

Rye crisps * 4
Saltine type crackers 6

Whole wheat crackers * 2-4 slices

Starch Foods Prepared with Fat

Count as 1 bread + 1 Fat	
Biscuit, 21/2" across	1
Chow mein noodles	½ cup
Corn bread, 2" cube	1
Cracker, round butter type	6
French fried potatoes	10
Muffin, plain, small	1
Pancake, 4" across	2
Stuffing, bread	¼ cup
Taco shell	2
Waffle, 41/2" sqr	1
Whole wheat crackers	4 - 6

^{* 3} grams of more of fiber per serving

Meat List

Each serving of meat and substitutes on this list contains about 7 grams of protein. The amount of fat and number of calories varies, depending on what kind of meat, or substitute you choose. The list is divided into three parts based on the amount of fat and calories: Lean meat, meat, and high-fat meat.

You are encouraged to use more lean and medium-fat meat, poultry, and fish in your meal plan. This will help decrease your risk of heart disease. The items from the high-fat group are high in saturated fat, cholesterol, and calories. You should limit your choices from the high-fat group to three (3) times per week. Meat and substitutes do not contribute any fiber to your meal plan.

Tips

- 1. Bake, roast, broil, grill, or boil these foods rather than frying them with added fat.
- 2. Use a nonstick pan spray or a nonstick pan to brown of fry these foods.
- 3. Trim off visible fat before and after cooking.
- 4. Do not add flour, bread crumbs, coating mixes, or fat to these foods when preparing them.
- 5. Weigh meat after removing bones and fat, and after cooking. Three ounces of cooked meat is about equal to 4 ounces of raw meat. Some examples of meat portions are: 2 ounce meat (2 meat exchanges) = 1 small chicken leg or thigh or ½ cup cottage cheese or tuna. 3 ounces meat (3 meat exchanges) = 1 medium pork chop, 1 small hamburger, ½ of a whole chicken breast, 1 unbreaded fish fillet, or cooked meat, about the size of a deck of cards.
- 6. Restaurants usually serve prime cuts of meat, which are high in fat and calories.

Lean Meats and Substitutes

(one exchange is equal to any one of the following items)

One exchange provides 7 grams protein, 3 grams fat, 55 calories

Beef (1 oz.)

USDA Good of Choice grades of lean beef, such as round, sirloin, and flank steak; tenderloin; and chipped beef

Pork (1 oz.)

Lean pork, such as fresh ham; canned, cured of boiled ham; Canadian bacon, tenderloin.

Veal (1 oz)

All cuts are lean except for veal cutlets (ground or cubed). Examples of lean veal are chops and roasts.

Poultry (1 oz)

Chicken, turkey, Cornish hen (cooked without skin)

Fish

All fresh and frozen fish (1 oz)

Crab, lobster, scallops, shrimp, clams (fresh of canned in water) (2 oz)

Oysters (6 medium)

Tuna (canned in water) (1/4 cup)

Herring (uncreamed or smoked) (1 oz)

Sardines (2 medium)

Wild Game (1 oz)

Venison, rabbit, squirrel, pheasant, duck, goose (without skin)

Cheese

Any cottage cheese (1/4 cup)

Grated Parmesan (2 Tbsp)

Diet cheese (with less than 55 calories per ounce) (1 oz)

Other

95% fat-free luncheon meat (1 oz)

Egg whites (3 whites)

Egg substitutes with less than 55 calories per 1/4 cup (1/4 cup)

Medium-Fat Meat and Substitutes

(One exchange is equal to any one of the following items)
One exchange provides 7 grams protein, 5 grams fat, 75 calories

Beef (1 oz)

Most beef products fall into this category. Examples are: all ground beef, roast (rib, chuck, rump), steak (cubes Porterhouse, T-bone), and meanloaf.

Pork (1 02)

Most pork products fall into this category. Examples are chops, loin roast, boston butt, cutlets.

Lamb (1 oz)

Most lamb products fall into this category. Examples are chops, leg, and roast.

Veal (1 oz)

Cutlet (ground or cubed, unbreaded)

Poultry (1 oz)

Domestic duck or goose (well-drained of fat), ground turkey.

Fish

Tuna (canned in oil and drained) (¼ cup) Salmon (canned) (¼ cup)

Cheese

Skim or part-skim milk cheese, such as: Ricotta (¼ cup) Mozzarella (1 oz) Diet cheeses (with 56-80 calories per ounce) (1 oz)

Other

86% fat-free luncheon meat (1 oz)
Egg (high in cholesterol, limit 2 per week) (1 egg)
Egg substitutes with 56-80 calories per ½ cup (½ cup)
Tofu (4 oz)
Liver, heart, kidney, sweetbreads (high in cholesterol) (1 oz)

High-Fat Meats and Substitutes

Remember, these items are high in saturated fat, cholesterol, and calories, and should be used on three (3) times per week.

(One exchange is equal to any one of the following items)
One exchange provides 7 grams of protein, 8 grams fat, 100 calories

Beef (1 oz)

Most USDA Prime cuts of beef, such as ribs, corned beef.

Pork (1 oz)

Spareribs, ground pork, pork sausage (patty or link).

Lamb (1 oz)

Patties (ground lamb).

Fish (1 oz)

Any fried fish product.

Cheese (1 oz)

All regular cheeses such as American, Blue, Cheddar, Monterey, Swiss.

Other

Luncheon meat, such as bologna, salami, pimento loaf (1 oz) Sausage, such as Polish, Italian. (1 oz) Knockwurst, smoked. (1 oz) Bratwurst (1 oz) Frankfurter (turkey or chicken) (1 frank)

Peanut Butter (contains unsaturated fat) (1 Tbsp)

Count as one high-fat plus on fat exchange: Frankfurter (beef, pork or combination) (1 frank)

Vegetable List

Each vegetable serving on this list contains about 5 grams of carbohydrate, 2 grams of protein, and 25 calories. Vegetables contain 2 to 3 grams of dietary fiber. Vegetables which contain 400 mg of sodium per serving are identified with a * symbol.

Vegetables are a good source of vitamins and minerals. Fresh and frozen vegetables have more vitamins and less added salt. Rinsing canned vegetables will remove much of the salt.

Unless otherwise noted, the serving size for vegetables (one vegetable exchange) is:

- ½ cup of cooked vegetables of vegetable juice
- 1 cup of raw vegetables

Artichoke (1/2 medium)

Asparagus

Bamboo shoots

Beans (green, wax, Italian)

Bean sprouts

Beets

Broccoli

Brussels sprouts

Cabbage, cooked

Carrots

Cauliflower

Eggplant

Collard greens

Mustard greens

Turnip greens

Chard

Kale

Jicama (1/4 cup)

Kohlrabi

Leeks

Mushrooms, cooked

Okra

Onions

Peapods, snow peas

Peppers (green)

Rutabaga

Sauerkraut *

Spinach, cooked

Summer squash

Tomato (one large)

Water chestnuts

Zucchini

Free Vegetables

(raw, 1 cup)

Cabbage

Celery

Chinese cabbage

Cucumber

Green onion

Hot peppers

Mushrooms Radishes

Zucchini

Salad Greens

Endive

Escarole

Lettuce Romaine

Spinach

^{*} Contain 400 mg of sodium per serving.

Fruit List

Each item on this list contains about 15 grams of carbohydrate, and 60 calories. Fresh, frozen, and dry fruits have about 2 grams of fiber per serving. Fruits that have 3 or more grams of fiber per serving have a * symbol. Fruit juices contain very little dietary fiber.

The carbohydrate and calorie content for a fruit serving and based on the usual serving of the most commonly eaten fruits. Use fresh fruits, frozen fruits, or canned without sugar added. Whole fruit is more filling than fruit juice and may be a better choice for those who are trying to lose weight. Unless otherwise noted, the serving size for one fruit is:

- ½ cup of fresh fruit of fruit juice
- 1/4 cup of dried fruit

Fresh, Frozen, and

Unsweetened Canned Fruit

Apple (1 apple, small)

Applesauce (½ cup)
Apricots (raw) (4 apricots)

Apricots (raw) (4 apricots)

Apricots (canned) (½ cup)

Banana (1/2 banana)

Blackberries * (¾ Cup)

Blueberries * (¾ Cup)

Cantaloupe (1/3 melon)

Cherries (raw) (12 cherries)

Cherries (canned) (½ cup)

Figs (2 figs)

Fruit cocktail (canned) (½ cup)

Grapefruit (½ grapefruit)

Grapes (15 grapes)

Honeydew melon (1/8 melon)

Kiwi (1 kiwi)

Mandarin oranges (3/4 cup)

Mango (1/2 mango)

Nectarine * (1 nectarine)

Orange (1 orange, small)

Papaya (1 cup)

Peach (raw) (1 peach, small)

Peach (canned) (½ cup)

Pears (raw) (1 pear, small)

Pears (canned) (½ cup)

Persimmon (2 persimmons)

Pineapple (raw) (34 cup)

Pineapple (canned) (1/3 cup)

Plum (2 plums)

Pomegranate * (½ pomegranate)

Raspberries * (1 cup)

Strawberries * (1-1/4 cup)

Tangerine * (2 tangerines)

Watermelon (1-1/4 cup)

Dried Fruit

Apples * (4 rings)

Apricots * (7 halves)

Dates (2-1/2 medium)

Figs * (1-1/2)

Prunes * (3 medium)

Raisins (2 tbsp)

Fruit Juice

Apple juice/cider (½ cup)

Cranberry juice cocktail (1/3 cup)

Cranberry juice low cal (1 cup)

Grapefruit juice (½ cup)

Grape juice (½ cup)

Orange juice (½ cup)

Nectar (apricot, Peach, Pear) (1/2 cup)

Pineapple juice (½ cup)

Prune juice (½ cup)

^{*} Have 3 or more grams of fiber per serving

Milk List

Each Serving of milk or milk products on this list contains about 12 grams of carbohydrate and 8 grams of protein. The amount of fat in milk is measured in percent (%) of butterfat. The calories vary, depending on what kind of milk you choose. The list is divided into three parts based on the amount of fat and calories: skim/very lowfat milk, lowfat milk, and whole milk. One serving (one milk exchange) of each of these include:

Туре	Carbohydrate	Protein	Fat	Calories
	(grams)	(grams)	(grams)	
Skim/Very Lowfat ½%, 1%	12	8	trace	90
Lowfat 2%	12	8	6	120
Whole 4%	12	8	8	150

Milk is the body's main source of calcium, the mineral needed for growth and repair of bones. Yogurt is also a good source of calcium. Yogurt and many dry of powdered milk products have different amounts of fat. If you have questions about a particular item, read the label to find out the fat and calorie content.

Milk is good to drink, but it can also be added to cereal, and to other foods. Many tasty dishes such as sugar-free pudding are made with milk (see Combination Food list). Add life to plain yogurt by adding one of your fruit servings to it.

Skim and Very Lowfat Milk

Skim milk (1 cup)
1/2% milk (1 cup)
1/2% milk (1 cup)
Lowfat buttermilk (1 cup)
Evaporated skim milk (1/2 cup)
Dry nonfat milk (1/3 cup)
Plain nonfat yogurt (8 oz)

Lowfat Milk

2% milk (1 cup)
plain lowfat yogurt (with added nonfat milk solids) (8 oz)

Whole Milk

The whole milk group has much more fat per serving than the skim and lowfat groups. Whole milk has more than 3-1/4% butterfat. Try to limit your choices from the whole milk group as much as possible

Whole milk (1 cup)
evaporated whole milk (½ cup)
whole plain yogurt (8 oz)

Fat List

Each serving on the fat list contains about 5 grams of fat and 45 calories.

The foods on the fat list contain mostly fat, although some items may also contain a small amount of protein. All fats are high in calories and should be carefully measured. Everyone should modify fat intake by eating unsaturated fats instead of saturated fats. The sodium content of these foods varies widely. Check the label for sodium information.

Unsaturated Fats

Avocado (4" diameter) (1/8 medium)
Olives (10 small)
Margarine (1 tsp)

Mayonnaise, reduced-calorie (1 Tbsp)

Nuts and Seeds:

Mayonnaise (1 tsp)

Almonds, dry roasted (6 whole)

Butternuts (2 whole) Brazil (2 whole)

Cashews, dry roasted (1 Tbsp)

Macadamia (15 whole) Other nuts (1 Tbsp) Pecans (2 whole)

Peanuts (20 small)
Pumpkin seeds (2 tsp)
Walnuts (2 whole)

Seeds, pine nuts, sunflower (1 Tbsp)

Soy (1 Tbsp)

Oil (1 tsp):

Corn

Cottonseed

Safflower Sovbean

Sunflower

Olive

Peanut

Salad dressings

mayonnaise-type (2 tsp)

mayonnaise-type, reduced-calorie (1 Tbsp)

all other varieties (1 Tbsp)

all other varieties, reduced-calorie (2 Tbsp)

Sauces:

Tartar (1 tsp)
Hollandaise (1 tsp)

Saturated Fats

Butter (1 tsp) Cream (light, coffee, table) (2 Tbsp)

Bacon (1 slice) Cream, sour (2 Tbsp)

Bacon fat (1 tsp) Cream (heavy, whipping) (1 Tbsp)

Chitterlings (1/2 ounce) Cream cheese (1 Tbsp)

Coconut, shredded (2 Tbsp) Gravy (2 Tbsp)
Coffee whitener, liquid (2 Tbsp) Lard (1 tsp)

Coffee whitener, inquid (2 10sp)

Coffee whitener, powder (4 tsp)

Salt pork (1/4 oz)

Free Foods List

A Free food is any food or drink that contains less than 20 calories per serving. You can eat as much as you want of those items that have no serving size specified. You may eat two or three servings per day of those items that have a specific size. Be sure to spread them out through the day.

Drinks

Bouillon or broth without fat

Bouillon, low-sodium

Carbonated drinks, sugar free

Carbonated water

Cocoa powder, unsweetened (1 Tbsp)

Coffee/Tea (Note: Remember to watch your caffeine intake)

Drink mixes, sugar free Tonic water, sugar free

Fruit

Cranberries, unsweetened (½ cup) Rhubarb, unsweetened (1/2 cup)

Sweet Substitutes

Candy, hard, sugar free

(Note: Remember some sugar substitutes Gelatin, sugar free have a laxative effect in large quantities)

Gum, sugar free

Jam/Jelly, sugar free

Pancake syrup, sugar free (1 to 2 tsp)

Sugar substitutes (saccharin, aspartame - Sweet and $\mathsf{Low}^{\mathsf{TM}}$, $\mathsf{Nutrasweet}^{\mathsf{TM}}$)

Whipped topping (2 tsp)

Condiments

Catsup (1 Tbsp)

Horseradish

Mustard

Pickles², dill, unsweetened

Salad-dressing, low-calorie (2 tsp)

Taco sauce (3 tsp)

Vinegar

Vegetables (raw, 1 cup)

Cabbage

Celery

Chinese cabbage

Cucumber

Green onion

Hot Peppers

Mushrooms

Radishes

Zucchini

Salad Greens

Endive Escarole Lettuce Spinach

Other

Nonsick pan spray Nonfat Butter substitutes (2 Tsp)

Seasonings

Seasonings can be very helpful in making food taste better.

Basil (fresh) Flavoring extracts Lemon juice Paprika (vanilla, almond, etc.) Pepper Celery seeds Lemon pepper Cinnamon Garlic Lime Pimento Chili powder Garlic powder Lime juice Spices Herbs Chives Mint Soy sauce

Curry Hot pepper sauce Onion powder Wine, used in cooking Dill Oregano Worcestershire sauce

^{* 400} mg. or more of sodium per serving.

Occasional Foods List

Moderate amounts of some foods can be used in you meal plan, in spite of their sugar or fat content, as long as you can maintain blood-glucose control. The following list includes average exchange values for some of these foods. Because they are concentrated sources of carbohydrate, you will notice that the portion sizes are very small. Check with you dietitian for advice on how often and when you can eat them.

Food	Amount	Exchanges
Angel food cake	1/12 cake	2 starch
Cake, no icing	1/13 cake of 3" square	2 starch, 2 fat
Cheetos	1 oz	1 starch, 2 fat
Corn chips	1 oz	1 starch, 2 fat
Cookies	2 small	1 starch, 1 fat
Frozen fruit yogurt	1/3 cup	1 starch
Gingersnaps	3	1 starch
Granola bars	1/4 cup	1 starch, 1 fat
Ice cream, any flavor	½ cup	1 starch, 2 fat
Ice milk, any flavor	½ cup	1 starch, 1 fat
Potato chips	1 oz	1 starch, 2 fat
Sherbet, any flavor	1⁄4 OZ	1 starch
Snack chips, all varieties *	1 oz	1 starch, 2 fat
Teddy Grahams	16	1 starch
Vanilla wafers	6 small	1 starch, 1 fat

^{* 400} mg. or more of sodium per serving.

Combination Foods List

Much of the food we eat is mixed together in various combinations. These combination foods do not fit into only one exchange list. It can be quite hard to tell what is in a certain dish of baked food item. This is a list of average values for some typical combination foods. This list will help you fit these foods into your meal plan. Ask your dietitian for information about any other foods you'd like to eat.

Food	Amount	Exchange
Casseroles, homemade	1 cup (8 oz)	2 starch, 2 medium-fat meat, 1 fat
Cheese pizza*, thin crust	¼ of 15 oz or ¼ of 10"	2 starch, 1 medium-fat meat, 1 fat
Chili with beans ^{1*} (commercial)	1 cup	2 starch, 2 medium-fat meat, 1 fat
Chow mein ¹ *(without noodles or rice)	2 cups	1 starch, 2 vegetable, 2 lean meat
Macaroni and cheese*	1 cup	2 starch, 1 medium-fat meat, 2 fat
Bean soup ^{1 *}	1 cup	1 starch, 1 vegetable, 1 lean meat
Chunky soup, all varieties*	10¾oz can	1 starch, 1 vegetable, 1 medium-fat meat
Cream soup* (made with water)	1 cup	1 starch, 1 fat
Vegetable soup* or broth*	1 cup	1 starch
Spaghetti and meatballs (canned)*	1 cup	2 starch, 1 medium-fat meat, 1 fat
Sugar-free pudding made with milk	½ cup	1 starch
If beans are used as a meat substitute: Dried beans ¹ , peas ¹ , lentils ¹	1 cup(cooked)	2 starch, 1 lean meat

^{* 400} mg. or more of sodium per serving.

1 3 grams of more of fiber per serving.