

Health Facts for you

Pureed Consistency Diet

What is a pureed diet?

Pureed diet foods are "pudding-like" foods that are smooth and moist. The foods are easy to swallow, do not need to be chewed, and is easy for you to control in your mouth. There should be no lumps, no chunks, no seeds, and no pulp. Foods should not be coarse, dry, crunchy, sticky, runny, or chewy.

What foods are safe to eat?

Foods on the dysphagia pureed menu are "real food," but the texture has been made very smooth.

Why is the pureed consistency diet safer for me?

Your doctor wants you to follow this diet because you have dysphagia or other health problem that makes it hard for you to swallow. This can happen for many reasons, but often is caused by a stroke, injury, or disease. The pureed diet will help you practice swallowing so you can move on to the next level of the dysphagia diets.

Food Groups	Safe Foods	Foods to Avoid
Milk Products	 Smooth yogurt Smooth cottage cheese Tip: Use a blender to make smooth. 	Yogurts with fruit chunks; firm cheeses
Meat and Protein	 Pureed meats, poultry, or fish mixed with milk broth or gravy Smooth hummus Smooth casseroles Smooth soufflés Softened tofu Braunschweiger Tip: Use a blender with some added liquid to make smooth 	Eggs, peanut butter, junior baby foods, nuts
Vegetables	 Pureed cooked vegetables Strained baby food vegetables Mashed potatoes with gravy Tomato paste or sauce 	Raw vegetables, junior baby foods, runny purees
Fruits	 Pureed fruits Strained baby fruits Smooth applesauce Well-mashed fresh bananas 	Raw fruits, canned whole fruits, dried fruits

Food	Safe Foods	Foods to Avoid
Groups Breads, Cereals, Starches	 Hot cereals with "pudding-like texture" (cream of wheat, cream of rice, malt-o-meal; should not be runny) Smooth oatmeal 	Breads, rolls, buns, biscuits, muffins, crackers, dry cereal, pancakes, French toast, pasta, rice, old fashioned oats
Soup	 Smooth, pureed, and strained soups and served at the right thickness. Tip: Soups may need to be thickened 	
Desserts	 Smooth puddings Smooth custards Smooth soufflés Magic Cup 	Cookies, cakes, pies, textured pudding
Drinks	 Smooth drinks served at the right thickness Tip: Drinks may need to be thickened. 	
Other	 Butter or margarine Strained gravies and smooth sauces Sour cream Whipped topping Salt, pepper, herbs, spices Ketchup, bbq sauce, mustard Honey, smooth jellies, and syrup Sugar and artificial sweetener 	Cream cheese, candy, sticky foods, horseradish, chili sauce

If you have more questions please contact UW Health at one of the phone number listed below. You can also visit our website at www.uwhealth.org/nutrition

Nutrition clinics for UW Hospital and Clinics (UWHC) and American Family Children's Hospital (AFCH) can be reached at: (608) 890-5500.

Nutrition clinics for UW Medical Foundation (UWMF) can be reached at: (608) 287-2770.

If you are a patient receiving care at UnityPoint – Meriter, Swedish American or a health system outside of UW Health, please use the phone numbers provided in your discharge instructions for any questions or concerns.

Your health care team may have given you this information as part of your care. If so, please use it and call if you have any questions. If this information was not given to you as part of your care, please check with your doctor. This is not medical advice. This is not to be used for diagnosis or treatment of any medical condition. Because each person's health needs are different, you should talk with your doctor or others on your health care team when using this information. If you have an emergency, please call 911. Copyright © 10/2019 University of Wisconsin Hospitals and Clinics Authority. All rights reserved. Produced by the Department of Nursing HF#458