Health Facts for You



Fiber

Fiber is a part of plant food that has many health benefits.

How Fiber Helps

It depends on the type of fiber. There are two types:

- Insoluble fiber or "roughage," is found in fruit and vegetable skins, whole wheat products, brown rice, barley, popcorn, quinoa, and wheat bran. This type of fiber acts as a broom, sweeping the intestine clean. This helps relieve constipation and prevent colon disease and hemorrhoids.
- Soluble fiber is found in most fruits and vegetables, and barley, oatmeal, oat bran, and dried peas and beans (legumes). Many soluble fiber supplements are called "bulk forming laxatives". It attracts water and forms a gel, which slows down digestion. This helps improve blood sugar and cholesterol levels.

Most foods have some of both types of fiber, but the amounts vary.

Fiber can help you lose weight. The added bulk helps you feel full. Foods with fiber take longer to chew, which helps slow the pace of eating.

Fiber Supplements

Eating many kinds of fiber rich foods each day should provide you with enough fiber. If you cannot eat enough fiber or have more complex health issues, your health care provider may suggest a fiber supplement. Never start a supplement without telling your health care provider first.

Amount of Fiber Needed

Your health care provider will tell you how much fiber you need.

Aim for at least 5 servings of vegetables and fruits and at least 3 servings of whole grains each day. You may need to adjust your fiber intake based on your health history.

Increase the amount of fiber in your diet slowly. This slow increase prevents stomach aches, bloating, gas, constipation or diarrhea. Fiber and water work together, so drink 8-10 (8 ounce) glasses of fluids daily.

Compare these two meal plans. Which one is most like your diet?

one is most like your diet?	
Menu Low in Fiber	Menu High in Fiber
Breakfast	Breakfast
Orange juice	Fresh whole orange
Scrambled eggs	Scrambled eggs
White toast	100% whole grain
Milk	toast
	Milk
Lunch	Lunch
Tomato soup	Minestrone soup
½ tuna salad on white	½ tuna salad on 100%
bread	whole grain bread
Milk	Milk
Dinner	Dinner
Baked chicken with	Chicken/broccoli stir-
noodles	fry with brown rice
Green beans	Salad
Butterscotch pudding	Fresh fruit salad
Milk	Milk

Fruits

Fruits are grouped by amount of fiber per serving. The serving size is ½ cup unless noted.

At Least 4 Grams per Serving

Pear, medium, unpeeled	5.5
Apple, large, unpeeled	5.4
Avocado, raw, cubed	5.0
Dates, 3 dried	4.8
Raspberries	4.0

3.0 - 3.9 Grams per Serving

Blackberries	3.8
Orange, 1 medium	3.8
Prunes, 5 dried	3.5
Banana (8-3/4" long)	3.5
Raisins, packed	3.1

1.0 - 2.9 Grams per Serving

2.5 Grains per ser ving	
Apricots, 4 halves	1.2
Strawberries	1.5
Peach, peeled	2.2
Cherries, sweet	1.5
Mango	1.5
Applesauce, cooked	1.5
Tangerine, 1 medium	1.5
Nectarine, 2-1/2"	1.6
Pears, 2 peeled halves	1.7
Kiwi, sliced	2.7

Under 1 Gram per Serving

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Fruit juices	0.2
Mandarin oranges	0.9
Watermelon	0.3
Grapefruit sections	0.4
Olives, 5 green or black	0.4
Honeydew melon	0.5
Grapes, green or red	0.5
Cantaloupe	0.6
Pineapple	0.7
Fruit cocktail, canned	0.9
Pineapple	0.7

Vegetables

Vegetables are grouped by the amount of fiber in a serving. A serving size is ½ cup of fresh vegetables unless noted.

Note: Cooked vegetables often shrink so there are more in a ½ cup cooked portion than a ½ cup raw portion. Therefore, a ½ cup cooked vegetables likely has more fiber than ½ cup raw. Cooking does not decrease the fiber content of a food.

At Least 4 Grams per Serving

The modern of the policy and	
Lentils (all)	7.1
Lima beans	6.6
Kidney beans	5.7
Chickpeas (canned)	5.3
Potato with skin, large	4.6
Green peas	4.4
Edamame	4.0

3.0 - 3.9 Grams per Serving

Artichokes	3.8
Sweet potato, peeled, med	3.8
Butternut squash	3.3
Parsnip	3.2
Beets, canned	3.0

1.0- 2.9 Grams per Serving

1.0- 2.7 Grains per Serving	
Broccoli	2.6
Rhubarb, cooked	2.4
Mix veg, canned	2.3
Spinach, cooked	2.2
Tomato, 2"	2.2
Carrot, 1 large	2.0
Green beans	2.0
Mushrooms, canned	1.9
Asparagus	1.8
Cauliflower, cooked	1.4
Onions, sliced	1.4
Cabbage, cooked	1.4
Spinach, 2 cups raw	1.3

Vegetables Continued

Under 1 Gram per Serving

Peppers, sliced	0.9
Radish	0.9
Potatoes, peeled	0.9
Zucchini	0.9
Celery, medium stalk	0.6
Cucumber, peeled	0.4
Mushrooms, fresh	0.4
Iceberg lettuce	0.3

Common Grains and Nuts

The nutrition facts on food labels will list fiber content. Look for the words "100% whole-grain" to find higher fiber food sources.

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Chia seeds 1 Tbsp	5.0
Popcorn, air popped 3 cups	3.6
Almonds 1/4 cup	3.5
Flax seed (ground) 2 Tbsp	3.0
Wheat bran 2 Tbsp	3.0
Barley, cooked	3.0
Peanuts ¼ cup	3.0
Buckwheat, cooked	2.3
Oatmeal, cooked	2.0
Quinoa, cooked	2.6
Pumpkin seeds 3 Tbsp	2.0
Brown rice, cooked	1.8
Wild rice, cooked	1.5

More Information

Processed fiber is now being added to many foods to improve the nutrition content of food and attract customers. Foods that naturally contain fiber provide better health benefits. Therefore, we suggest a diet with more legumes, whole grains, fruits and vegetables.

Appearance, texture, or color does not reveal the fiber content of foods. For instance, ½ cup avocado (which has a very smooth texture) contains 5 grams of fiber, while ½ cup of cabbage has less than 1.4 grams. Food labels are a good resource to find out

the fiber content. Blending or pureeing foods does not change fiber contents, though juice does not contain fiber.

Selected Packaged Foods

Sciected I ackaged Foods	
All Bran Buds 1/3 cup	13.0
Kashi GOLEAN, original 1	10.5
cup	
Banza Chickpea Pasta 1 cup	8.0
cooked	
Special K Protein Bar	5.0
Brownberry Double Fiber	5.0
Bread 1 slice	
Ronzoni Healthy Harvest	5.0
Whole Wheat Pasta 1 cup	
cooked	
Clif Bar	4.0
Food Should Taste Good Black	4.0
Bean Chips-10	
Dave's Killer Bread 1 slice	3.0
Ezekiel 4:9 Sprouted Whole	3.0
Grain Bread 1 slice	
Triscuits-6 crackers	3.0
Cheerios 1 cup	3.0
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Reading Fiber on a Food Label



If you are a UW Health patient and have more questions, please contact UW Health at one of the phone numbers 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.

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 10/2023 University of Wisconsin Hospital and Clinics Authority. All rights reserved. Produced by the Department of Nursing. HF#190