DASH Diet for Pediatric Kidney Transplant Recipients

The Dietary Approaches to Stop Hypertension (DASH) eating plan is known to help lower blood pressure and maintain a healthy weight. New evidence suggests following the DASH diet may also be linked to better kidney function and overall health after transplant¹.

High intake of nutrients found in:

Low intake of :

- Fruits and vegetables
- Legumes and nuts
- Whole grains
- Low fat dairy

- Sodium
- Red meat and processed meat
- Sugar-sweetened beverages

The DASH diet is based on the following principles

	Servings by age group		
	4-8 Years	9-11 Years	12-18 Years
Dairy	2	2-3	2-3
Choose low fat milk, yogurt, cheese (low sodium)	per day	per day	per day
1 serving = 8 oz. milk or yogurt, or 1 ounce cheese	r 5	I J	r · · · · ·
Lean meat, poultry, fish, egg 🍂 🔊			
Bake, grill, or broil. Avoid salty processed meats.	2-3 ounces	3-4 ounces	4-6 ounces
	per day	per day	per day
Bread, grains, rice, pasta Choose whole grains 1 serving= 1 slice bread or ½ cup cooked rice or pasta	4 per day	4-5 per day	5-6 per day
Fruits Avoid juices and fruit canned in syrup 1 serving = 1 medium size fruit (servings indicate suggested minimum)	3	3-4	4-5
	per day	per day	per day
Vegetables Choose fresh or frozen, avoid canned 1 serving= 1 cup raw or ½ cup cooked (servings indicate suggested minimum)	3	3-4	4-5
	per day	per day	per day
Nuts, seeds, beansChoose legumes, unsalted nuts or seeds1 serving= ½ cup beans, 2 Tbsp* seeds, or 1/3 cup nuts	2	3	4
	per week	per week	per week
Fats and OilsAvoid saturated fats like butter, tropical oilsChoose unsaturated fats like olive, canola oils1 serving=1 teaspoon oil or 1 Tbsp* mayonnaise	3 or less	3 or less	3 or less
	per day	per day	per day
Sweets, added sugars Limit to 1 serving=1 Tbsp* jelly, honey, or syrup	1 or less	1 or less	1 or less
	per day	per day	per day

*Tbsp indicates a standard US measuring tablespoon (=15 ml)

1 Oste, et al. Dietary Approach to Stop Hypertension (DASH) diet and risk of renal function decline and all-cause mortality in renal transplant recipients. Am J Transplant. 2018:18:2523-2533.

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