# LOW RESIDUE PLAN

# **ATHLETES**

Created by Kelly Drager MSc, CSSD, RD

# FOODS IN BLACK = LOW RESIDUE FOODS IN RED = HIGH RESIDUE

#### **GRAINS / STARCHES**

Low fibre cereal (<2g/ serving) i.e. corn flakes, rice crispies Rice cakes, lower fibre grains

#### **GRAINS / STARCHES**

ALL BRAN or cereals with >2g fibre/serving

Oat Bran OR Oatmeal

Whole grains with high fibre or thick seed coating BEANS (chickpeas, pinto beans, black beans, lentils, etc...)

#### **CORN / POPCORN**

AVOID Metamucil or Psyllium type products or bars INULIN (chicory root), many sport bars add to increase fibre

#### **VEGETABLES** and FRUIT

Over cooked non-fibre veggies (i.e. carrots, green beans) Tomato sauces

Pureed fruit / low seed options / low thick skin options Bananas / freshly squeezed juice or low fibre oranges Spinach (can put in a smoothie, lower residue than other green)

#### **VEGETABLES** and FRUIT

Broccoli, Brussels sprouts, cabbage, cauliflower, RAW veggies (i.e. red peppers, celery, snap peas) Fresh fruit with seeds / thick skin (Pears, apples

#### OTHER FOODS

Smooth nut butters
Dairy products without fibre (milk, yogurts)
Meal replacement drinks

#### **OTHER FOODS**

CHIA FLAXSEEDS Whole Nuts and seeds Dried fruits

## What is a low residue plan for athletes?

24-48 hours from competition, high fibre foods are limited

# Why would this be helpful or useful for athletes?

Fibre is made up of certain plant structures that are not easily or digested by the human gut. By reducing the amount of fibre consumed a fews days prior a competition or weighin, less bulk will remain in the gastrointestinal (GI) tract (this is often a reduction of about 0.5-1.5 kg). Also, a low residue plan prior a competition may reduce GI problems without impacting energy levels.

# Should an athlete always follow a low residue plan?

#### NOII

Fibre is a very important component for health and the gut microbiome. Not to mention the plethora of other nutrients many high fibre foods contain.

### How?

**48 hours** prior swap high food choices with lower fibre options at breakfast and snacks **24 hours** prior look at swapping at main meals or even using 1 liquid type meal

#### **EXAMPLES:**

Breakfast: Low fibre homemade pancake with banana + yogurt

Toast + eggs + fruit cup

Lunch: Homemade chicken noodle soup + cooked low fibre veggies + fruit cup

Similar to supper options

Supper: Roast chicken, white rice, cooked carrots or spinach (if need more maybe dinner roll + spread

Baked chicken, white rice or baked potato without skin, and cooked green beans

Broiled fish, white rice, and cooked green beans

SNACKS: yogurts mixed with fruit cup or apple sauce, meal replacement drinks, rice cakes with honey + PB

Label Reading: Compare different brands to help follow a low residue plan