

Low Oxalate Diet

Your guide to a low oxalate diet

Review these frequently asked questions to learn more about oxalates and how a low oxalate diet can help prevent kidney stones..



“What is oxalate?”

Most oxalate is a waste product made by the body and has no function in humans. The most common type of kidney stone (80%) is made of calcium and oxalate.

Other sources of oxalate include:

- Eating foods high in oxalate
- Intestinal over absorption (patients who have had intestinal resections due to inflammatory bowel disease or gastric bypass surgery)
- Excess amounts of vitamin C (2,000 mg or more per day; the excess converts to oxalate)
- Abnormalities of metabolism

“My urologist told me to cut back on oxalate. My cardiologist told me to eat plenty of vegetables and cut back on fats. What am I supposed to do?”

It can be challenging when you have doctors telling you different things. One doctor is worried about your heart (diabetes, hypertension, etc), and the other is worried about your kidney stones. Like any lifestyle change, you must remember to cut back in moderation.

It is not reasonable to cut out fruits and vegetables from your diet, as they provide so many important nutrients. Many fruits and vegetables have low oxalate content and can be regularly included in your diet (see list included in this brochure).

If you are going to have a high oxalate food, such as a spinach salad, just limit the amount of spinach you are having. Also, remember to flush out the extra oxalate you are eating with a glass of water before and after your meal.

“ When I go on the internet to look up oxalate content of certain foods, I find different sites list different numbers for the same food. Why is this?”

Oxalate content in a single food group varies based on a number of different conditions (e.g., time of year, type of soil used for growing). Not all researchers take these factors into account.

“ What effect does bowel disease and/ or intestinal surgeries with malabsorption have on my oxalate levels?”

There is a definite correlation between patients who suffer from bowel disease and malabsorption problems and the formation of kidney stones. Their urine is more acidic, citrate levels are lower, and oxalate levels are much higher. If you have had an ileal resection you may experience an increase in your oxalate levels due to malabsorption problems.

In bowel disease, fatty acids and bile that are normally absorbed by the small intestine reach the colon. When fatty acids and bile reach the colon, they can damage the colon lining allowing oxalate to pass through the damaged lining into the blood and then into the urine via the kidneys. When calcium and oxalate are together in the kidney, they can bind together to form crystals. These crystals can join together to form calcium oxalate kidney stones.

“My doctor said that limiting my fat intake will also help lower my oxalate level. How is this?”

For patients who suffer from small bowel disease or malabsorption, it is recommended that dietary fat intake be controlled. Excess fat will bind with calcium in food, leaving oxalate by itself to be reabsorbed by the colon and back into the blood stream. If too much oxalate is absorbed, it will combine with calcium in the kidney and can lead to calcium oxalate stones.

Your doctor may also prescribe a drug called Cholestyramine. This is a drug taken at each meal that binds fatty acids, bile, and oxalate so all three can leave the body.

“My doctor said I am making calcium oxalate stones. Should I cut back on dairy products too?”

Unless told otherwise by your doctor, your diet should have between 800 and 1,200 mg of calcium per day. Eating a diet low in calcium is not advised. In fact, studies have shown that eating low calcium diets will increase calcium oxalate stone risk. Oxalate and calcium bind together in your intestine and leave the body together. If you eat a low calcium diet then oxalate has no partner to leave the body with. Oxalate will then be absorbed back into your system leading to higher oxalate levels in your body.

“I am lactose intolerant. What can I do to increase my dietary calcium?”

Being lactose intolerant is a common problem. You can get calcium from other sources other than dairy products. Cereals and orange juice are now fortified with calcium (see below list). Your doctor may also tell you to take calcium supplements with each meal to help bind with oxalate so it cannot be reabsorbed back into your bloodstream. Trying reduced lactose dairy products may also be an option, and many yogurt products - which are also high in calcium - are lactose-free.

Non-dairy calcium rich foods

Foods containing 50 mg of calcium:

Bread _____	2 slices
Broccoli _____	3/4 cup
Kidney beans, lima beans, lentils _____	1 cup
Orange _____	medium
Tahini _____	2 tbsp

Foods containing 75 mg of calcium:

Bok choy or kale, cooked _____	1/2 cup
Chickpeas _____	1 cup
Almonds _____	1/4 cup

Foods containing 250 mg of calcium:

Salmon, canned with bones _____	1/2 can
Sardines, canned with bones _____	1/2 can

“Because I am lactose intolerant, I eat a lot of soy products. I heard that soy is high in oxalate.”

Recent research has concluded that the soy products listed below do have high levels of oxalate and should be eaten in moderation.

	Serving Size (ounces)	Oxalate Content (mg/serving)
Textured vegetable protein	3	496
Soy nuts	1	392
Soy beverage	8.5	336
Tofu with calcium	3	235
Soy yogurt	8.5	113
Tofu with magnesium	3	94
Soy burger	2.5	58
Tempeh	2	23
Soy cheese	1	16

Source: "Oxalate Content of Soybean Seeds, Soy foods, and other Edible Legumes", LK Massey, Palmer RG, Horner, HT. Journal of Agricultural and Food Chemistry, September 2001.



Facts

- Oxalate is made in plants, animals and humans; highest amounts appear in certain plant foods
- The function of oxalate is to help plants dispose of excess calcium
- Our bodies have no use for oxalate and it is excreted in the urine
- Our bodies always have some varying degree of oxalate
- About 40%-50% of oxalate is from outside sources (foods you eat) and can be much higher on a high oxalate diet

Cereals and Cereal Products

Bran Flakes _____	141
Cake, fruit _____	11.8
Cake, sponge _____	7.4
Crackers, soybean _____	207
Fiber One _____	142
Grits _____	41
Wheat Germ _____	269
White bread _____	14.3
Meats	
Liver _____	7.1
Fruits	
Berries, black _____	18
Berries, blue _____	15
Berries, Green Goose _____	88
Berries, raspberries black _____	53
Berries, raspberries red _____	15
Berries, strawberries, can _____	15
Berries, strawberries raw _____	10
Currants, red _____	19
Fruit salad, can _____	12
Grapes, concord _____	25
Lemon peel _____	83
Lime peel _____	110
Peaches, Albert _____	5
Plums, Damson _____	10
Preserves, strawberry jam _____	9.4
Prunes, Italian _____	5.8
Rhubarb, can _____	600
Rhubarb, stewed, no sugar _____	800
Vegetables	
Asparagus _____	5.2
Beans, green boiled _____	15
Beetroot, boiled _____	675
Celery _____	20
Chard, swiss _____	645
Collards _____	74
Corn, yellow _____	5.2
Dandelion greens _____	24.6

mg of Oxalate /100g

Vegetables

Eggplant _____	18
Escarole _____	31
Kale _____	13
Leek _____	89
Mustard greens _____	7.7
Okra _____	146
Parsley, raw _____	100
Parsnips _____	10
Pepper, green _____	16
Potatoes, sweet _____	6
Rutabagas _____	19
Spinach _____	600
Squash, summer _____	22
Watercress _____	10

Nuts

Peanuts, roasted _____	187
Peanut butter _____	95.8
Pecans _____	22

Confections

Chocolate _____	117
Butterfinger (candy bar) _____	53.5
Marmalade _____	10.8

Beverages

Tea, Indian; 2 min infusion _____	55
Tea, Indian; 4 min infusion _____	72
Tea, Indian; 6 min infusion _____	78

Juices

Cranberry juice _____	6.6
Grape juice _____	5.8
Tomato juice _____	5.5

Miscellaneous

Cocoa, dry powder _____	623
Coffee instant (Nescafe) _____	33
Ovaltine, powder can _____	35
Pepper, black _____	419
Vegetable soup _____	5

Our hours of operation are

Monday – Friday, 07:00 a.m. – 07:00 p.m. CT.



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