

Sodium

Tips for people with Chronic Kidney Disease (CKD)



What is Sodium?

- Sodium is a part of salt. Sodium is found in many canned, packaged, and “fast” foods. It is also found in many condiments, seasonings, and meats.

Why is Sodium Important for People with CKD?

- Eating less sodium helps lower blood pressure and may slow down CKD. Your blood pressure goal should be **below 130/80**.
- One of the kidneys’ important jobs is to filter sodium out of the body and into the urine. Damaged kidneys cannot filter as well as healthy kidneys can. This can cause sodium to stay in your body and make your blood pressure go up. If your blood pressure is too high, you may need to lower the amount of sodium in your diet.

How Much Sodium Should I Eat Every Day?

- Your diet should contain less than **2,300 milligrams** each day, or the amount of sodium in **one teaspoon of salt**. Much of the sodium you eat does not come from a salt shaker. Sodium is added to the prepared foods you buy at the supermarket or eat at restaurants.

Foods *Lower* in Sodium

* Fresh or frozen fruits and vegetables * Rice, noodles * Cooked cereal without added salt * Fresh meat, poultry, seafood * Low-fat, low sodium cheese * Unsalted nuts * Low- and reduced-sodium frozen dinners, peanut butter, salad dressings * Air-popped popcorn

Foods *Higher* in Sodium

* Bacon, corned beef, ham, hot dogs, luncheon meat, sausage * Bouillon, canned, and instant soups * Boxed mixes, like hamburger meals and pancake mix * Canned beans, chicken, fish, and meat * Canned tomato products, including juice * Canned and pickled vegetables, vegetable juice * Cottage cheese * Frozen meals * Frozen vegetables with sauce * Olives, pickles, relish * Pretzels, chips, crackers, salted nuts * Salt and salt seasonings, like garlic salt * Seasoning mix and sauce packets * Soy sauce * Salad dressings, bottled sauces, marinades * Some ready-to-eat cereals, baked goods, breads * Ready-to-eat boxed meals and side dishes.

How Do I Lower the Sodium in My Diet?



- Buy fresh foods more often
- Cook foods from scratch instead of eating prepared goods, “fast” foods, frozen dinners, and canned foods that are higher in sodium.
- Use spices, herbs, and sodium-free seasonings in place of salt. Check with your healthcare provider about using salt substitutes.
- Rinse canned vegetables, beans, meat, and fish with water to remove extra sodium.

✓ *Always read the Nutrition Facts label to compare foods. Choose foods with the lowest Percent Daily Value (% DV) for sodium. The % DV lets you see if a food is high or low in sodium. 5% or less is low and 20% or more is high.*



- Check the label on fresh meats and poultry. Sodium additives can be used to make meat last longer.
- Look for foods labeled: sodium free, salt free, very low sodium, low sodium, reduced or less sodium, light in sodium, no salt added, unsalted, and lightly salted.

Check the Ingredient Label for Added Sodium

* Salt (sodium chloride) * Monosodium glutamate or MSG * Baking Soda (sodium bicarbonate) * Baking powder * Sodium Nitrate * Sodium sulfite * Sodium phosphate * Sodium alginate * Sodium benzoate * Sodium hydroxide * Sodium propionate