

Esophageal or Duodenal Stent Diet

Esophageal or duodenal stent information

- An esophageal or duodenal stent is a hollow metal flexible tube put in a narrow or smaller part of the esophagus or small intestine.
- A stent may need to be placed to help food pass through a narrowed part of the esophagus or small intestine.
- For the first few days, the stent will slowly get bigger as is settles into place.
- You will get reflux with the stent placement. Ask your provider if a PPI is an appropriate medication for you.

Eating with an esophageal or duodenal stent recommendations

- Eat slowly
- Take small bites
- Sit upright while eating
- Remain sitting upright for 30-60 minutes after eating
- Drink liquid with each swallow of food
- Sleep with the head of the bed elevated.

Esophageal or duodenal stent nutrition information

Some people lose weight after getting a stent placed. To help keep your weight the same, you may need to drink nutritional supplements or homemade milkshakes. These supplements could include:

- Boost, Ensure, or similar generic brand
- Nutra-shakes
- Carnation instant breakfast or equivalent brand
- Homemade milkshakes
 - Try mixing one of the supplements listed above with ice, ice cream, sherbet, or sorbet.

Esophageal or duodenal stent diet information

- You will need to be careful about what you eat and how you eat so the stent does not become blocked.
- It is important that the food you eat is moist, soft, and easily swallowed so that the stent does not become blocked.
- You should eat about five to six meals a day. If food feels stuck in your throat, drink sips of a carbonated soda. It is recommended that you do this a few times each day, especially before and after eating.
- If you still have trouble swallowing, if you have a cough that does not go away or have breathing trouble, call your GI provider immediately.
- It is important that the food you eat is moist, soft, and easily swallowed so that the stent does not become blocked.
- It is also a good idea to eat many different types of food to make sure you are getting enough nutrition.
- Below are some suggested foods:
 - Soup with cream or milk for extra calories
 - Eggs (boiled, soft, scrambled, or omelets)
 - Juice, canned fruit, strained baby fruits
 - Well cooked vegetables that are soft and do not have skins.
 - o Pureed or strained baby food vegetables.



- o Cooked cereal, soft moist rice, pancakes, or waffles.
- o Mashed potatoes with butter or cream cheese.
- Sweet potatoes, yams, baked potatoes without skins.
- o Sherbet, ice cream, frozen yogurts, gelatin, pudding, mousse, or custard.
- o Milk, yogurt, custard, ice cream, cheese.

Use the table to help you choose safe foods:

Food Group	Recommended	Avoid
Fruit	- Soft fresh fruit (remove skins and seeds) - Cooked or canned fruit - Pureed fruit, applesauce - Fruit juice - Fruit smoothies (seeds and skins strained)	 Crisp fruit Fresh fruit with skin Berries with skin, seeds or pits Fibrous fruits (for example, orange, grapefruit or pineapple) Dried fruit
Vegetables	 Mashed potato with butter, margarine or gravy Baked potato flesh (no skin) with butter, margarine or gravy Soft chopped or mashed vegetable moistened with sauce, butter or margarine Vegetable juice 	 Stringy vegetables (for example, celery or green beans) Corn Peas Potato skins Leafy green vegetables Salad greens Raw or bulky vegetables such as salads or celery
Grains	 Rice, barley, quinoa, couscous Soft pasta or noodles with sauce Hot cereal (for example, oatmeal or Cream of Wheat) Cold cereal, softened with milk for 5 to 10 minutes (for example, Rice Krispies, Corn Flakes, Bran Flakes, Shreddies) Plain muffin or biscuit softened with milk Pancakes or waffles softened with syrup Crackers with dip to moisten (for example, hummus or guacamole) 	 Bread Dry crackers Croutons Granola cereal or any other dry cereal Cereal with dried fruit or nuts and seeds Chips Pretzels Popcorn
Dairy	- Milk - Yogurt - Cottage cheese - Ricotta cheese - Grated or shredded cheese, cheese slices	- Hard cheeses



	- Cheese sauce	
Meat, Poultry, Fish, and Meat Alternatives	 Ground meat or poultry with gravy Minced meat or poultry cut into 1 cm cubes or smaller, moistened with sauce Moist, flaky fish Meat sauce Meat, poultry or fish casserole Scrambled, soft boiled, poached or fried eggs Quiche with soft crust Tender mashed beans or lentils, hummus Tofu 	 Tough meat Meats, poultry and fish which are not minced Fish with bones Hard-boiled egg Peanut butter Bacon
Desserts	 Pudding, custard, mousse, or Jell-O Smooth ice cream 	 Crisp cookies Dessert with hard or crumbly crusts Dessert with nuts, coconut, fruit Hard cookies made with nuts or fruit

