

Fibre Content of Foods

HIGH FIBRE	LOW TO MEDIUM FIBRE
<p>FRUITS & VEGETABLES Oranges and other citrus Apples & pears including skin Green vegetables Carrots, parsnips, onions Green salad, tomatoes Dried fruits, nuts</p> <p>CEREALS, BEANS, PULSES etc Weetabix, Shredded Wheat All Bran, Bran Buds, Natural bran Bran Flakes, Puffed Wheat Muesli, Porridge oats</p> <p>Most Beans, pulses & lentils</p> <p>Brown rice Wholemeal pasta Wholemeal & whole grain bread Wholemeal flour</p> <p>DRINKS Smoothies made from the whole fruit</p>	<p>FRUITS & VEGETABLES Bananas, Potatoes</p> <p>CEREALS, BEANS, PULSES etc Corn flakes Special K Rice Crispies</p> <p>White rice Ordinary pasta White bread, some brown bread White and some brown flour</p> <p>DRINKS Most other fruit juices</p> <p>FOODS WITH MINIMAL FIBRE Meat, fish, eggs Milk, cheese and most milk products Sweets, chocolate, cakes & biscuits</p>

Most fruits and vegetables, particularly green vegetables are high in fibre

GENERALLY, THE MORE IT HAS TO BE CHEWED, THE MORE FIBRE IT CONTAINS!

More specific advice can be obtained from a dietitian or nutritionist

Approximate dietary fibre content of selected foods*

Aim to eat about 18-30g fibre per day

	Food	Typical portion (weight)	Fibre/portion
Breakfast cereals	All-Bran	1 medium sized bowl (40g)	9.8g
	Shredded wheat	2 pieces (44g)	4.3g
	Bran flakes	1 medium sized bowl (30g)	3.9g
	Weetabix	2 pieces (37.5g)	3.6g
	Muesli (no added sugar)	1 medium sized bowl (45g)	3.4g
	Muesli (Swiss style)	1 medium sized bowl (45g)	2.9g
	Fruit 'n Fibre	1 medium sized bowl (40g)	2.8g
	Porridge (milk or water)	1 medium sized bowl (250g)	2.3g
	Cornflakes	1 medium sized bowl (30g)	0.3g
	Bread/rice/pasta	Crispbread, rye	4 crispbreads (35g)
Pitta bread (wholemeal)		1 piece (75g)	3.9g
Pasta (plain, fresh cooked)		1 medium portion (200g)	3.8g
Wholemeal bread		2 slices (70g)	3.5g
Naan bread		1 piece (160g)	3.2g
Brown bread		2 slices (70g)	2.5g
Granary bread		2 slices (70g)	2.3g
Brown rice (boiled)		1 medium portion (200g)	1.6g
White bread		2 slices (70g)	1.3g
White rice (boiled)		1 medium portion (200g)	0.2g
Vegetables	Baked beans (in tomato sauce)	Half can (200g)	7.4g
	Red kidney beans (boiled)	3 tablespoons (80g)	5.4g
	Peas (boiled)	3 heaped tablespoons (80g)	3.6g
	French beans (boiled)	4 heaped tablespoons (80g)	3.3g
	Brussel sprouts (boiled)	8 sprouts (80g)	2.5g
	Potatoes (old, boiled)	1 medium sized (200g)	2.4g
	Spring greens (boiled)	4 heaped tablespoons (80g)	2.1g
	Carrots (boiled, sliced)	3 heaped tablespoons (80g)	2.0g
	Broccoli (boiled)	2 spears (80g)	1.8g
	Spinach (boiled)	2 heaped tablespoons (80g)	1.7g
Salad vegetables	Pepper (capsicum green/red)	Half (80g)	1.3g
	Onions (raw)	1 medium (80g)	1.1g
	Olives (in brine)	1 heaped tablespoon (30g)	0.9g
	Tomato (raw)	1 medium/7 cherry (80g)	0.8g
	Lettuce (sliced)	1 bowl (80g)	0.7g
Fruit	Avocado pear	1 medium (145g)	4.9g
	Pear (with skin)	1 medium (170g)	3.7g
	Orange	1 medium (160g)	2.7g
	Apple (with skin)	1 medium (112g)	2.0g
	Raspberries	2 handfuls (80g)	2.0g
	Banana	1 medium (150g)	1.7g
	Tomato juice	1 small glass (200ml)	1.2g
	Strawberries	7 strawberries (80g)	0.9g
	Grapes	1 handful (80g)	0.6g
	Orange juice	1 small glass (200ml)	0.2g
Dried fruit/nuts	Apricots (semi-dried)	3 whole (80g)	5.0g
	Prunes (semi-dried)	3 whole (80g)	4.6g
	Almonds	20 nuts (33g)	2.4g
	Peanuts (plain)	1 tablespoon (25g)	1.6g
	Mixed nuts	1 tablespoon (25g)	1.5g
	Brazil nuts	10 nuts (33g)	1.4g
	Raisins/sultanas	1 tablespoon (25g)	0.5g
Other foods	Quorn (pieces)	1 serving (100g)	4.8g
	Chicken curry (takeaway)	1 portion meat/sauce (150g)	3.0g
	Vegetable pasty	1 medium sized (150g)	3.0g
	Potato crisps (low-fat)	1 bag (35g)	2.1g
	Pakora.bhajia (vegetable)	1 portion (50g)	1.8g
	Pizza (cheese and tomato)	1 slice, deep pan (80g)	1.8g

*Calculated from data in Food Standards Agency (2002) McCance and Widdowson's The Composition of Foods, 6th summary edition. Cambridge: Royal Society of Chemistry. Values are total non-starch polysaccharides obtained using the Englyst method. An alternative method (AOAC enzymic gravimetric method 985.29) is sometimes quoted. This is recommended for nutritional labelling purposes. Although, comparative data is limited, the AOAC method generally gives higher values than the Englyst method.