Patient & Family Guide

2021

Esophagitis During Radiation Therapy



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Esophagitis During Radiation Therapy

Esophagitis is inflammation or irritation of the esophagus (the tube through which food passes when we swallow). It is a side effect that you may experience if your radiation therapy treatments are given to the throat, chest, or breast. You may experience heartburn or a "lump" in your esophagus, the feeling that food is stuck in your esophagus, pain, or difficulty swallowing certain foods.

If you feel esophagitis, please let a member of your healthcare team know. Using the following tips may help:

- · Take your time when eating and drinking.
- Take small bites and chew solid foods very well before swallowing.
- Eat 6 small meals per day.
- Use sauces and gravies to moisten food.
- Cut food into small pieces.
- Do not swallow any hard chunks.
- Take a sip of liquid after each bite and at the end of your meal.
- Stop eating when you start to feel full.
- Avoid very hot or very cold food or drinks.
- · Avoid alcohol-based mouthwashes.
- Sit upright when eating and stay upright for at least 45 minutes after eating.
- Stop eating and drinking 3 hours before bedtime.
- To avoid gas or bloating: do not use straws, chew gum, or eat hard candies, mints, or lozenges, and avoid carbonated (fizzy) drinks like pop.
- Chew food with your mouth closed.

Esophageal Soft Diet

This diet includes soft, moist foods and fluids that are easy to swallow. It is important to follow this diet to avoid foods that may irritate your throat.

Best Choices	Foods to Avoid
 Grain products: Cooked cereal and dry cereal that softens easily with milk Pasta and soft, moist rice in soups and sauces Crushed crackers and pieces of bread with crusts off, soaked in soup 	 Grain products: Fresh "doughy" or crusty bread, muffins, biscuits, pancakes, waffles Granola, Shredded Wheat® Breads and cereals containing seeds, nuts, coconut, and dried fruit
 Vegetables and fruit: Soft, very well-cooked vegetables with skins removed, chopped fine and used in soups, sauces, and stews Soft, moist mashed or scalloped potatoes in gravy or sauce Minced yellow or green beans and minced peas in gravy or sauce Canned and cooked fruit with peels removed Ripe banana Applesauce, apple blends 	 Vegetables and fruit: Raw or stir-fried vegetables, salads, coleslaw Tough or stringy cooked vegetables (such as spinach, celery, whole peas, whole green and yellow beans, Brussels sprouts, stewed and diced tomatoes, asparagus, corn) Raw fruit (bananas are OK) Pineapple, grapes, kiwi, grapefruit, oranges, rhubarb, berries Dried or candied fruit (raisins, currants, dates)

Best Choices	Foods to Avoid		
 Milk products: Milk, smooth yogurt, pudding, ice cream, mousse, creamy cottage cheese, thin cheese sauce 	 Milk products: Stringy cooked cheese, such as melted cheddar or mozzarella Hard cheese Yogurt with nuts or granola 		
 Meat and alternatives: Minced tender meat, poultry, or boneless fish, always in gravy, sauce, or broth Scrambled, poached, or soft-boiled eggs, chopped and topped with melted margarine or sauce Well-cooked, tender legumes and lentils in soup or sauce (for example, soft baked beans) 	 Meat and alternatives: Dry, tough, or stringy meats Bacon Nuts and seeds Hard-boiled and fried eggs Peanut butter (unless blended in a smoothie) 		
 Other: Nutritional beverages such as Ensure®, Boost® Milkshakes, Carnation Breakfast Anytime® Commercial eggnog, sherbet, Jell-O® 	 Other: Popcorn, chips, tacos Foods containing coconut, nuts, seeds, or dried fruit Pickles, olives Gelatin-type candies (gum drops, jelly beans) Cake, pie, pastry Spicy foods (pizza, chili) 		

High-Protein High-Calorie Drink Recipes:

High-Protein Milk

1 cup (250 ml) whole milk

1/4 cup (60 ml) skim milk powder

Add powder to milk. Mix until dissolved. Refrigerate.

Makes 1 serving.

Energy: 260 calories

Protein: 19 grams

Can be used as a beverage, in milkshakes, on cereal, on cooked or puréed fruit, in soups, puddings, cream sauces, and mashed potatoes.

High-Protein Milkshake

1 cup (250 ml) whole milk

½ cup (125 ml) plain ice cream or frozen yogurt

1/4 cup (60 ml) skim milk powder

½ cup (125 ml) fruit (try bananas or peaches)

Place ingredients in blender. Blend ingredients together until smooth. Refrigerate.

Makes 1 serving.

Energy: 345 calories

Protein: 22 grams

For safe use of homemade drinks:

- Keep drinks refrigerated and throw out after 24 hours.
- Do not keep drinks at room temperature for longer than 2 hours.
- Do not add raw eggs to your blended drinks. Egg beaters® or Naturegg Break-Free™ commercial egg substitutes can be used. These are found in the cold or frozen section at your local grocery store.

Notes:		

Looking for more health information?

Find this brochure and all our patient resources here: http://library.nshealth.ca/cancer
Contact your local public library for books, videos, magazines, and other resources.

For more information, go to http://library.novascotia.ca

Nova Scotia Health promotes a smoke-free, vape-free, and scent-free environment.

Please do not use perfumed products. Thank you!

Nova Scotia Health

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The information is not intended to be and does not constitute health care or medical advice.

If you have any questions, please ask your health care provider. The information in this pamphlet is to be updated every 3 years or as needed.

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