



Hôpital Général de Kingston General Hospital

**PATIENT INFORMATION BROCHURE** 

# **Fecal Fat Test**

## Please read these instructions!

Not following these instructions will produce poor results and may provide an incorrect diagnosis.

(Affix Addressograph Label here)

Hotel Dieu Hospital 166 Brock Street Kingston, Ontario

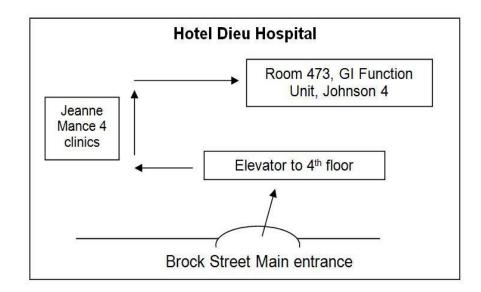
#### If you have any questions regarding these instructions, please call:

Outpatient Dietitian at 613-544-3400, extension 3338

#### OR

GI Function Unit at 613-544-3400 or 1-855-544-3400 extension 2417

- Mondays and Fridays 8:00am to 12:00 pm
- Tuesdays, Wednesdays, Thursdays 8:00am to 2:00pm



## What is a Fecal Fat test?

The Fecal Fat Test will measure the amount of fat you eliminate in your stool. This will help your doctor to determine if you are digesting or absorbing fat properly. Poor digestion or absorption of fat is called "fat malabsorption" and this can affect how your body uses nutrients, and can affect your health.

## What do I need to do?

- The test requires that you eat a high fat diet, carefully record your food intake on a "Food and Drink Record" sheet (see page 9), and collect your stools. The diet is followed for five days and the stools are collected during the last 72 hours. You should have 5 copies of the Food and Drink Record sheet for the days on which you will be recording your food and drink intake. Use one page per day.
- The test requires your total commitment and ideally should be done during a six day period where you will be eating at home and able to collect your stools.

٠	You should <b>not</b> end the test on a day that the Gastroenterology (GI) Function Unit is closed
	(Saturday or Sunday or a holiday).

Fecal Fat Test Schedule		
Stage	Record Day of Week here	Procedure (g=grams)
Day 1		Consume and record ( <i>on the Food and Drink Record sheet</i> ) 100g fat diet
Day 2		Consume and record 100g fat diet
Day 3		<ul> <li>Begin stool collection at 8 a.m.</li> <li>Save all stool samples in cans provided and keep them cool</li> <li>Consume and record 100g fat diet</li> </ul>
Day 4		Continue to collect stool samples
		Consume and record 100g fat diet
Day 5		Continue to collect stool samples
		Consume and record 100g fat diet
Day 6		Collect any stool passed prior to 8 a.m.
(should not be a Saturday,		<ul> <li>Do not record food intake. Resume your regular diet</li> </ul>
Sunday, or a holiday)		<ul> <li>Return containers and Food &amp; Drink Records sheets*</li> </ul>
Please make sure containers and the 'Food and Drink Record' sheets are labeled with your name.		
-		Food & Drink Record sheets to the GI Hospital (Level 4, Johnson Wing, Room

• The aim is to collect all stools during the last 72 hours of the test.

#### Materials needed for stool collection:

- **stool collector** (fits over toilet seat to collect stools)
- two cans (labeled with your name)
- ice and/or a cold area (to keep specimen cold to minimize growth of bacteria and breakdown of fat)
- During the stool collection do not take any laxative, or medications such as Lomotil, Modium or Questran.

### **Instructions for Stool Collection**

- Start collecting your stools on the third day of your high fat diet. Begin to collect all stools after 8 a.m. on that day. (Refer to Fecal Fat Test Schedule on page 1)
- Use the stool collector on your toilet seat and carefully transfer stool to the can each time.
- Do not let any urine transfer into the can.
- Begin stool collection in one can, fill to 2/3 full before collecting stool in second can.
- Do not fill either can more than 2/3 full.
- Cans must be kept on ice or stored in cold storage area to prevent bacterial growth and breakdown of fat.
- After completion of your stool collection, return containers and the 'Food and Drink Record' sheets to the GI Function Unit located on Johnson Wing, Level 4, Room 473, at Hotel Dieu Hospital.
- Make sure that your name is on all the stool collection containers and the 'Food and Drink Record sheets'.
- Remember, the HDH GIFunction Unit is closed on weekends and holidays.
- The results will be sent to the Doctor who requested the test, please follow up with your Doctor for the results.

#### Fecal Fat Test The Diet

The aim is to eat a high fat diet of approximately <u>100 grams of fat each day for five</u> <u>days</u>.

- You must record all food and drink eaten during the five days.
- All food and drink must be measured or weighed during these five days. Record amounts in cups, teaspoons (tsp.), tablespoons (Tbsp.) and ounces (oz.), or, if using metric measures, millilitres (ml) and grams (g).
- Write down the amount of margarine, butter, oil, salad dressing, mayonnaise, gravy, etc. that is added to food.
- When using products, write down the brand name of the product and, if available, the amount of fat per serving. <u>Please bring in food labels, if possible</u>.
- Please keep meals as simple as possible during the test. For example, a meal of meat, potato and vegetable will be easier to measure for fat content than a casserole, lasagna or meals eaten at a restaurant.
- Eating out or at friends' homes is **not recommended** during this test.
- On page 4 there is **sample** of how food and drink should be recorded. A supply of forms is also provided for you to record your intake. (*N.B.* **If you are accessing this brochure via the Internet**, please print 5 copies of the Food and Drink Record sheet found at the end of this brochure, to use for the days on which you will be recording your food and drink intake. Use one sheet per day.)
- On pages 5 and 6 there is a list of foods and their fat content to help you choose highfat foods.
- Return this guide (with your name on it) as soon as you have finished the test, to the GI Function Testing Unit (Johnson Wing, Level 4 of Hotel Dieu Hospital, Room 473).

## Sample

Use this Sample Food and Drink Record as a guide to help you fill out the Food and Drink Record each day:

### FOOD AND DRINK RECORD

Time	Food Item	Amount	Details and/or Brand Name	Grams of Fat
8am	Orange	1 medium		0.0
	Toast	2 slices	Weston's whole wheat	4.0
	Butter	2 tsp.		8.0
	Jam	2 tsp.		0.0
	Peanut butter	1 Tbsp.	Kraft, regular	8.0
	Coffee-black			0.0
	Milk-homo	4 ounces		4.2
12:30pm	Sandwich:			
	- bread	2 slices	Weston's whole wheat	4.0
	- egg	1 medium	Boiled	4.3
	- butter	2 tsp.		8.0
	- regular mayonnaise	1 Tbsp.	Regular	11.0
	- lettuce			0.0
	- tomato			0.0
	Apple	1		0.0
	Cookie	2	Dare chocolate chip (check label)	7.0
	Milk-homo	8 ounces		8.0
5:00pm	Chicken	3 ounces	Roasted, no skin	5.0
•	Potatoes	2 medium	Boiled, plain	0.0
	Carrots	1 cup		0.0
	Butter	1 Tbsp.	Divided between potato and carrots	11.0
	Tossed salad	1 cup		0.0
	Salad dressing	1 Tbsp.	Kraft Great Beginnings Italian (check label)	6.0
	Milk-homo	4 ounces		4.2.
	Ice cream	½ cup	Beatrice Old Fashioned Chocolate (check label)	8.0
9:00pm	Cookies	2	Peak Frean Digestive – milk chocolate (check label)	7.0
•	Tea with milk (homo)	1 ounce		1.0
		•	TOTAL grams of fat	108.7

## Fat Scoreboard\*

This *Fat Scoreboard* lists the approximate fat content of some common foods. You can also learn about the fat content of various foods from the nutrition labels on some food packages, in order to complete the fat content section on the Food and Drink Record.

### Meat, Fish, Poultry and Meat Alternatives:

Note: there is no easy way to describe what 3 ounces (oz) or 90-100 grams of meat, poultry or fish looks like. It's a small amount, probably much smaller than you are used to eating. As a rough guide, the following examples will give you an idea of what 3 ounces looks like: 1 chicken breast (whole chicken has 2 breast portions); 1 loin pork chop or 2 loin lamp chops; a piece of meat about the size and thickness of a cooked, quarter-pound hamburger; a fillet of fish about the length of your outstretched hand and as wide as your three middle fingers; a deck of cards.

Approximate Fat in Grams

MEAT: 3oz / 90-100g lean cuts, c	ooked
Beef	8.0
Lamb	11.0
Pork	8.0
Veal	6.0
Liver – calf	13.0
– chicken	5.0

#### **DELI OR LUNCHEON-TYPE MEAT**

2 slices bacon	5.0
1 beef or pork wiener	
1 chicken/turkey wiener	
1 slice cooked ham 1 oz/30g	
1 slice salami ¾ oz./23g	
1 slice bologna ¾ oz./23g	
1 small sausage (16per lb.)	
1 large sausage	
CHIČKEN OR TURKEY: 3oz / 90-100	
White (dark) meat no skin3	
White (dark) meat with skin7.0	
FISH: 3 oz / 90-100 g	. ,
Fatty fish:	
Salmon, trout, sardines	10.0
Medium-fat fish:	
Mackerel, Cohoe salmon,	
chum salmon, Halibut	5.0
Lower-fat fish: scallops, cod, sole,	
haddock, whitefish, bluefish,	
shellfish, lobster	1.0
Tuna ½ cup / 125 ml	
Canned in water/broth	1.0
Canned in oil	9.0
Salmon ½ cup / 125 ml (in oil)	9.0
Frozen fish:	
Batter, fried (1 piece)	9.0

Approximate Fat in Grams

#### **MEAT ALTERNATIVES**

1 large egg5 Legumes – 1 cup/250ml, cooked	<b>5</b> .0
lentils; white beans; kidney beans;	
split pea1	.0
Baked beans- 1 cup/250ml8	.2
Garbanzo beans or chick peas	
1 cup/250ml, cooked4	0.
Nuts: 1/2 cup / 125 ml40	.0
(almonds, cashews, peanuts, pecans, pistachios, walnuts)	
Peanut butter: 1 tbs. / 15 m8	0.0
Seeds: 1/2 cup / 125 ml40	.0
-pumpkin, sesame, sunflower	
Tofu: 1 piece, about 3" square4	.0
Hummus: 2 Tbsp	

#### MILK PRODUCTS

#### Milk: 8oz / 250 ml

Whole (homogenized)	9.0
2%	
1%	2.5
Skim	0.0

#### Cheese: 1.5 oz / 45 g

Cheese 29% to 31% fat (M.F. or B.F)15.0
Examples.: cheddar, gouda, gruyere,
Muenster, swiss, parmesan, cream cheese
Cheese about 15% fat7.0
Examples: partly skimmed mozzarella, ricotta
Cheese about 7% fat7.0
Examples: low-fat and light cheeses
Cottage Cheese: 1/2 cup / 125 ml
Creamed 4.5%5.0
2% fat2.5

#### **VEGETABLES AND FRUIT**

All but avocado	traces
Avocado, ½ medium	14.0
Caesar salad, large	41.0

Approximate

Fat in Grams

#### OILS AND TABLE FATS: 1Tbs./15ml

All oils	14.0
Butter and margarine	11.0
Mayonnaise	11.0
Salad dressing	6.0
Sour Cream	

#### **GRAIN PRODUCTS**

Bread, buns, pita, tortillas	0 – 2.0
Bagel (whole)	2.0
Hot dog or hamburger bun	3.0
Most cold breakfast cereals	traces
Granola: ½ cup / 125 ml	12.0
Oatmeal: 1 cup / 250 ml cooked	2.0
Rice, barley, bulgar	traces
Pasta: macaroni, spaghetti	traces
Noodles: chow mein type, 1 cup / 2	50 ml11.0
Pancake, 1 medium (4" diameter)	2.0
Baked Goods:	
Croissant (small)	9.0
Muffin, homemade	4.0
Muffin, shop-type	12.0
	10.0

	12.0
Piece of cake and icing	12.0
Piece of cheesecake	18.0
Chocolate chip cookie	6.0
Peanut butter cookie	7.0
Arrowroot cookies (2)	2.0
Piece of fruit pie, two crust	
Doughnut	10.0
Danish	9.0
Cracker (1) most varieties	1.0
Melba toast, soda crackers, rice cakes,	
water biscuits	traces

#### **MISCELLANEOUS:**

Jams, jellies, honeys, syrups.....traces Condiments: ketchup, mustard, relishes, Pickles.....traces

Yoghurt: ¾ cup / 175 ml         about 6% B.F.       7.0         about 2.5% B.F.       5.0         about 1.5% B.F.       3.0         Frozen Yoghurt: ½ cup / 125 ml       2.5         Ice Cream: ½ cup / 125 ml / 1 scoop       15.0         Rich, gourmet type, 16% B.F.       15.0         Regular 10% B.F.       8.0         Sherbet: ½ cup / 125 ml       2.0         Cream: 1 tbs./ 15 ml or 1 creamer.       2.0         Coffee cream 10% B.F.       2.0	MILK PRODUCTS continued	
about 2.5% B.F	Yoghurt: ¾ cup / 175 ml	
about 1.5% B.F	about 6% B.F	7.0
Frozen Yoghurt: ½ cup / 125 ml 2% B.F	about 2.5% B.F	5.0
2% B.F	about 1.5% B.F	3.0
Ice Cream: ½ cup / 125 ml / 1 scoop Rich, gourmet type, 16% B.F15.0 Regular 10% B.F8.0 Sherbet: ½ cup / 125 ml2.0 Cream: 1 tbs./ 15 ml or 1 creamer2.0	Frozen Yoghurt: ½ cup / 125 ml	
Rich, gourmet type, 16% B.F	2% B.F	2.5
Regular 10% B.F.         8.0           Sherbet: ½ cup / 125 ml         2.0           Cream: 1 tbs./ 15 ml or 1 creamer         2.0	Ice Cream: <sup>1</sup> / <sub>2</sub> cup / 125 ml / 1 scoop	
Sherbet: ½ cup / 125 ml	Rich, gourmet type, 16% B.F	15.0
Sherbet: ½ cup / 125 ml	Regular 10% B.F	8.0
Cream: 1 tbs./ 15 ml or 1 creamer2.0		
Coffee cream 10% B.F2.0		
	Coffee cream 10% B.F	2.0

#### **COMBINATION DISHES**

Macaroni and cheese, 1 cup / 250 ml	23.0
Quiche Lorraine, 1/8 of 9" pie	48.0
Spaghetti with meat balls	12.0
Chili, 1 cup / 250 ml	8.0
Lasagna (meat and cheese), 1 serving	35.0
Shepherd's pie, 1 serving	13.0

# SNACK FOODS, FAST FOODS AND FROZEN ENTREES

Potato chips, cheesies, small bag 55g.	20.0
Pretzels	.traces
Popcorn, popped 4 cups / 1 L	
Air popped, light butter	22.0
Gourmet cheese type	20.0
Microwave, 1/3 bag, regular	
Microwave, 1/3 bag, light	
Chocolate bar, small (56g)	20.0
Тасо	
Fried chicken, 2 pieces with fries	
Fish sandwich	
Fish and chips	
Medium pizza, vegetarian, 2 slices	
Medium Pizza, the works, 2 slices	
Deluxe burger, 2 patties, cheese	44.0
Box of French fries	
Milkshake	11.0
Chicken sandwich, breaded, fried	
Frozen entrée or dinner, 1 person	
Frozen entrée or dinner (light), 1 person	

## Reading Food Labels:

		Nutrition Fact	ts
		Valeur nutritiv	ve
1 cup ——	•	Per 1 cup (264g) pour 1 tasse (264g)	
		Amount	% Daily Value
			% valeur quotidienne
Fat / Lipides		Calories/Calories 260	
	-	Fat / Lipides 13g	20%
13 g		Saturated/ satures 3g	25%
		+ Trans / trans 2g	
		Cholesterol/Cholesterol	30mg
		Sodium / Sodium 660mg	28%
This product		Carbohydrate / Glucides	31g 10%
		Fibre / Fibres 0g	0%
contains 13 grams		Sugars / Sucres 5 g	
of fat in one cup		Protein / Proteines 5g	
		Vitamin A / Vitamine A	4%
		Vitamin C / Vitamine C	2%
		Calcium / Calcium	15%
		Iron / Fer	4%

FOOD AND DRINK RECORD				
Time	Food Item	Amount	Details and/or Brand Name (check label)	Grams of Fat*
	1		Total Grams of Fa	t
Return to samples	o the Gastroenterology as soon as you have fi	Function Unit (John nished the test.	son wing, Level 4, Room 473	) with your stool
*Refer to complete	Fat Scoreboard (or foo the 'grams of fat' colu	od labels) to determ mn if you do not kno	ine grams of fat intake. The d ow how to calculate this.	ietitian will