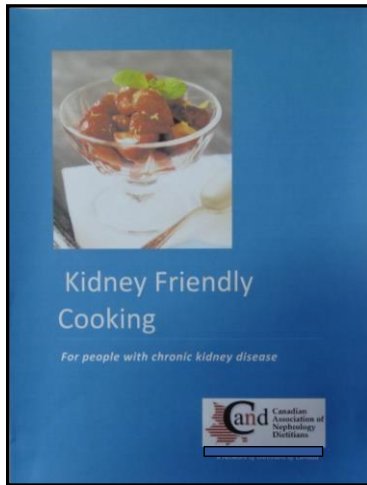


The Canadian Association of Nephrology Dietitians is pleased to announce the release of:
Kidney Friendly Cooking For people with chronic kidney disease



Written by a team of renal dietitians, this cookbook is designed to be used by people at all stages of kidney function.

The introduction provides a description of a kidney friendly diet as well as tips to add flavour to meals.

Recipes instructions are written in plain language with ample white space for easy reading. Each recipe has an “Estimated Nutrient Calculation per Portion”.

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