



Fun **First** Foods

An easy guide to introducing solid foods

Further information and resources

More information on weaning and first foods can be found at:
www.parentclub.scot/topics/food-eating/weaning-first-foods?age=2



For more recipe ideas, visit your library for cookery books on weaning.

For information on Best Start Foods, which provides support to eligible families to buy healthy foods:

www.mygov.scot/best-start-grant-best-start-foods/

For more information on how to look after your baby's teeth:
www.child-smile.org.uk

It is very important to get specialist information if you are intending to bring up your child as a vegetarian so discuss this with your health visitor.



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How this booklet will help you

As a parent, you want the best start for your baby. What your baby eats and drinks is important for their health now and in the future.

The information in this booklet may be quite different from what you have read before, or from what your friends and family may tell you. New research is always being carried out into feeding babies and the information and advice in this leaflet is based on the most recent findings. It will help your baby to get the best possible start.

What is weaning?

Weaning means introducing a variety of foods gradually to your baby alongside breast milk or infant formula until they are eating the same healthy foods as the rest of the family. Sometimes this is called 'starting solids'.

If you are breastfeeding, you should continue to give your baby breast milk alongside solid food. This will continue to benefit you both. If you are formula feeding, continue with first milk alongside solids. For the first nine months the majority of your baby's nutrition comes from breast or formula milk.

The number of milk feeds will reduce as the baby takes more food. They are likely to let you know when they are ready to stop breastfeeding. If you are giving infant formula, you should switch to whole, pasteurised cow's milk in a cup after their first birthday. The amount will also decrease with time.





When is the best time to introduce solid foods?

Introducing solid food is an important milestone in a baby's development, much like walking and talking. It helps your baby learn about textures, flavours and eating together. Health experts now recommend that babies should start eating solid foods from around the age of 6 months. For the first 6 months, all the nourishment your baby needs comes from breast milk (or infant formula), but after 6 months they will need more nutrients than milk alone can provide, for example, iron. You should aim to gradually increase the variety and amount of solid foods so that, by 12 months, food rather than breast milk or infant formula is the main part of your baby's diet. This will help them to grow and develop properly.

What are the advantages of weaning at 6 months?

Before 6 months your baby's immune and digestive system and kidneys are still developing. Waiting until 6 months will make sure these systems are developed enough to cope with solid foods. Weaning too early may affect your baby's long-term health. Weaning is easier at 6 months because you can use soft finger foods or mashed foods. There is no need to puree. Also, bowls and spoons do not need to be sterilised.

What about bigger babies – will they need solid food earlier?

It does not really matter what weight your baby was at birth – the digestive system, immune system and kidneys of babies develop at the same rate regardless of their weight. There's no need to introduce solid food earlier just because your baby weighs more than other babies of their age. If your baby seems particularly hungry at any time, they may be having a growth spurt and extra breastfeeding or infant formula will be enough to meet their needs. Even if your baby is not sleeping through the night when they had been previously, there is no evidence to suggest that weaning earlier will help. If you have any concerns, discuss them with your health visitor.

My older sister weaned her children at 4 months and they're fine – why can I not?

Weaning from 4 months was the advice given for a number of years, but the current guidance of around 6 months is supported by the Scientific Advisory Committee on Nutrition and the Scottish Government. You may not see an immediate difference in your baby's health compared to other babies that are weaned earlier, but you can be confident that you are giving your baby the best chance to have good health throughout their life.

If you are medically advised to wean before 6 months, there are a number of foods which should be avoided. Please see page 26 for a list of these foods.



Premature babies

If your baby was born prematurely, ask your paediatrician, health visitor or paediatric dietitian for advice about what is best for them.

How do I know when my baby is ready to start solid foods?

Every baby is different but there are some signs that your baby is ready to move on to solid foods. These are:

- * They can stay in a sitting position, they can hold their head steady.
- * They can reach out and grab things accurately; for example, they may look at a toy, pick it up and bring it to their mouth by themselves.
- * If your baby is around 6 months old and the signs above are there, you can try offering a spoonful of soft food to see how they cope. Babies who are not ready will push their food back out so they have more on their face than in their mouths. Try offering a spoonful again in a day or two and wait until your baby shows signs of swallowing.

If your baby is looked after by someone else during the day, this should not affect how you wean your baby. They need to know if your baby is eating finger foods and how to cut foods safely, preferably into batons. It's also very important that you ensure that any family member, friend, nursery staff or childminder caring for your child knows to supervise meals at all times and check that all food has been swallowed before leaving them.

Remember, this booklet has the most up-to-date information on weaning. You may want to share it with the person who is helping to look after your baby.

What to eat?

Weaning is a time for learning about foods and getting used to eating.

Your baby will learn that:

- * foods come in different colours, flavours and textures
- * some foods are eaten from a spoon, while other foods can be held and eaten with their hands
- * some drinks come from a cup.

* You should continue with breastfeeding or formula feeding (whey-based first milk) while gradually introducing solid foods. You should offer your baby solid foods when they are relaxed and happy. At first, this might be after their usual feeds.

There are foods that we should eat every day from the following five food groups:

Potatoes or pasta, rice, bread and other starchy foods

These foods are important sources of energy, vitamins and minerals and should be a major part of your baby's diet. This group also includes low-sugar (plain) breakfast cereals, sweet potatoes, porridge, noodles, couscous, yams, plantains and chapattis.





Fruits and vegetables

These are a good source of fibre, vitamins and minerals that are essential for your baby's health. They should also be a major part of your baby's diet. You can use fresh, tinned, dried and frozen fruit, and vegetables. If you buy tinned fruit, choose fruit in natural juice as this is better for your baby's teeth than tinned fruit in syrup. If you buy tinned vegetables, buy those that do not have any added salt.

Soft fruits and cooked vegetables are ideal first foods. You could try mashing a banana, pear or cooked carrot or broccoli. You could also offer them sliced up as finger foods.

To reduce the risk of choking:

- * remove any stones or pips before serving
- * chop small fruits and vegetables, like cherry tomatoes and grapes, into four equal pieces
- * cut large fruits into slices rather than chunks.



To encourage your baby to eat fruits and vegetables, eat them yourself. A baby loves to copy their parents.

Meat, fish, eggs, beans, nuts and other non-dairy sources of protein

These foods are important for your baby's growth and development and include lean meat, white fish, oily fish (for example, fresh mackerel, salmon and tinned sardines), chicken, eggs, nuts, particularly peanuts, and pulses (beans, peas, lentils and so on). Quorn and tofu are also good sources of protein. Avoid processed meats, such as bacon or sausages, as they are high in salt.



Pasteurised full-fat milk and other dairy foods

These foods contain calcium which is needed for strong bones and teeth. They also provide energy, protein, vitamins and minerals for your baby. Dairy foods are made from milk, for example, cheese and yoghurt. Make sure you use pasteurised full-fat dairy products such as full-fat plain yoghurt, full-fat fromage frais and pasteurised full-fat cow's milk when cooking, for example, cheese sauce, custard, rice pudding and semolina.



Fats

Babies up to age 2 have smaller tummies compared to older children and adults. They need foods that are high in energy so need more full fats in their diets. After age 2 they can gradually move to a lower-fat diet, the same as the rest of the family. Use vegetable oils like olive or sunflower oil for cooking, and vegetable margarine (such as sunflower) on bread or toast fingers.



Food safety

- * Wash your hands before preparing food and wash your baby's hands before they eat.
- * Make sure the area where the food will be prepared is clean. Keep pets away from this area.
- * Clean any tabletops with a clean cloth before and after feeding. Wash all bowls, spoons, feeding cups and any containers used in hot soapy water. You can use a dishwasher.
- * Wash all fruits and vegetables thoroughly before use. This includes pre-packed items.
- * Make sure all meat is properly cooked. This is especially important for chicken and minced meat.
- * Make sure you stir and test any heated food before giving it to your baby.
- * Make sure you do not use food past its use-by date. Follow the instructions on the food labels.
- * Keep food that you have prepared chilled in a fridge (below 5°C) and eat it within two days.
- * Defrost frozen food thoroughly before reheating and do not refreeze any leftover food.
- * When reheating food, it should be heated until it is steaming hot all the way through and then cooled before offering it to your baby. Heat only the amount of food you need. Throw away any uneaten heated food.
- * Eggs should be stamped with the British Lion stamp. If an egg has no British Lion stamp then it should be fully cooked.

Getting started

How to start

Health experts now recommend that babies should start eating solid foods from around the age of 6 months, when they show signs of being ready (see page 5). Choose a time of day when you and your baby are relaxed. There is no right way, just the way that suits you and your baby. After a couple of weeks you will find a pattern that suits you both. You will need a bib for your baby, a soft spoon and a bowl (these should be clean but do not need to be sterilised if your baby is over 6 months old). Your baby may prefer to pick up finger foods directly from a clean tabletop or tray.

What to expect

Eating is fun and your baby will learn this too! Try not to worry too much about mess. Your baby may spit food out the first couple of times – this is quite normal, just wait and try another day. Some babies take to it quickly, some take longer. You may need to offer a new food lots of times before it is accepted. Many babies are slow to eat at the beginning; be patient and let them take it at their own pace.

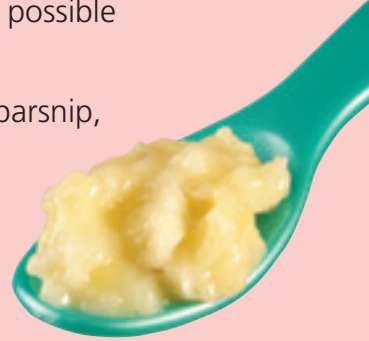
Remember: Your baby can pick up how you are feeling. If you are calm your baby is more likely to relax.



First foods

Try the following suggestions for first foods:

- * Use mashed-up healthy family foods where possible – do not add any sugar or salt.
- * Mashed cooked vegetables such as carrot, parsnip, turnip, broccoli, courgette or cauliflower.
- * Mashed fruit such as banana, stewed apple or pear.
- * Small pieces of soft fruit or cooked vegetables such as melon or carrot.
- * Toast, bread, pitta bread or chapatti.
- * Pasteurised cheese, scrambled/hard-boiled eggs or chunks of cooked fish which your baby can pick up (be careful to remove all bones from cooked fish).
- * Low-salt peanut butter – but talk to your health visitor or doctor if there is a nut allergy family history or your baby already has eczema. If you are worried about allergies in your family, please see pages 28 and 29.
- * Plain baby rice or other cereal mixed with their usual feed (expressed breast milk or formula) – always in a bowl, not in their bottle. If your baby is 6 months or over, pasteurised full-fat cow's milk can be used to mix with cereal, but not to drink before 12 months of age. There is further information on drinks on page 22.



Mashed banana

Some of these foods are not recommended until your baby is 6 months old. If you have decided to wean your baby before 6 months, there is more information on page 26.

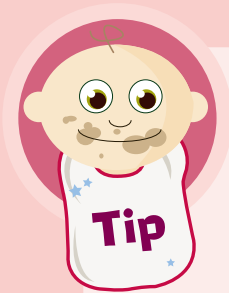
How often and how much?

- * Start with a small amount of food at one meal each day, either mashed or finger food, and gradually increase the amount.
- * Respond to your baby's needs by feeding them when they are hungry and stopping when they are full, for example, when they close their mouth or turn their head away.
- * Do not forget that breast milk or infant formula is still the most important part of their diet until 9 months of age and at first they will continue to drink their usual amount.
- * Gradually increase the amount of food.
- * Be guided by your baby's appetite – for example, they may want a few teaspoons of well-mashed food or a few pieces of finger food.
- * Encourage your baby to feed themselves using their fingers as soon as they show interest.
- * Offer your baby a range of foods and textures, particularly vegetables and fruit.
- * Do not force them to take the food – if they do not seem to want it, try again later.



- * Never add sugar, honey or salt to foods for your baby. Salt can overload a young baby's kidneys. Sugar can harm your baby's teeth and does not contain the important nutrients your baby needs.
- * Artificial sweeteners are not suitable for babies and young children. If your baby is sharing family foods, the whole family will benefit from eating less salt and sugar too. See page 19 for more about family meals.
- * Do not put any foods in your baby's bottle as they will feel full, take less feed, and may not receive all the nourishment they need.

Never leave your baby alone while eating in case they choke.



When starting solids, get your baby comfortable sitting up and facing straight forward. A high chair will ensure they are well supported and less likely to choke. Your baby will also be able to use their fingers to pick up their food more easily. Never leave babies to be supervised eating by children or inexperienced adults. Make sure anyone who is feeding your child knows what is safe for them to eat, never leaves them unsupervised and ensures that all foods are swallowed before leaving them to rest. To see a video and advice on how to cope with a choking baby, go to www.nhs.uk/choking-baby and/or www.redcross.org.uk/What-we-do/First-aid/Baby-and-Child-First-Aid/Choking-baby



Moving on

Once your baby is used to eating a few foods, it's time to move on to:

- * More meals – moving from food at one meal each day to food at two and three meals each day. By 12 months your baby will probably have three meals and two additional snacks in between.
- * More foods – giving your baby food from each of the food groups (see pages 6 to 8).
- * More texture – from mashed to lumps and from lumps to minced foods, moving from soft finger foods to firmer finger foods. Mixing a new food with a familiar one, such as adding cooked lentils to mashed carrot or parsnips, may make this easier.
- * More nutrients – as your baby's need for iron and other important nutrients increases. There is further information on page 17.
- * More food experiences – drinking from a cup and feeding themselves with a wider range of finger foods.

This process should be carried out at your baby's own pace. Some babies may only want a few spoonfuls or a few mouthfuls of finger foods. Allow your baby to choose how much and what they want to eat from what you offer but do not spend longer than 20 minutes feeding in a high chair.

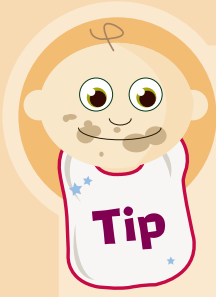
More meals

When your baby seems ready, progress from offering solid food once a day to two and three times a day. Solid foods should be offered to your baby alongside their usual feed. You may wish to offer them tap water in a cup with meals.

Remember all babies are different. Your baby will let you know how much they want to eat and this may vary from day to day. For some, this is what a typical day's meals may look like for a 10 to 12-month-old baby:

| | |
|-----------|--|
| Breakfast | Low-sugar cereal (for example, wheat biscuits, plain cooled hot oat cereal) with breast milk, infant formula or pasteurised full-fat cow's milk (if your baby is 6 months and over) Fruit – soft fruit pieces |
| Lunch | Minced or mashed food and finger foods, like: <ul style="list-style-type: none">• scrambled eggs or baked beans with toast slices• or homemade carrot soup with bread fingers• or pasta with tomato and vegetable sauce• and/or chopped/mashed banana and full-fat plain yoghurt. |
| Dinner | Minced or mashed food and finger foods, like: <ul style="list-style-type: none">• tuna and pasta (in oil or water) with sweetcorn• or mashed potato with cheese and broccoli• or minced meat/lentils with mashed potatoes and carrots• and/or some tangerine segments, tinned in juice or fresh. |

Breast or infant formula milk is still the main source of nutrients in the first nine months and after that your baby will gradually start to enjoy other nutritious solid foods.



As the amount of food your baby eats increases, they will need less of their usual milk. However, you should continue to breastfeed for as long as you wish or your baby should drink about 500–600 ml of infant formula a day until they are 12 months old.

More texture

It's good to give your baby food with lumps. Food comes in different textures and these foods will help encourage them to chew. Try finger foods such as cooked carrot sticks, or small pieces of crust or toast.

Vitamins

- * Everyone aged 5 years and over should consider taking a daily supplement of vitamin D, particularly in the winter months.
- * Babies and children from birth until 4 years should be given 10 micrograms (ug) of vitamin D a day all year round, unless they are being given 500 ml of formula milk or more a day.
- * In Scotland, Healthy Start vitamins containing vitamin D are free for all pregnant women. Vitamin D supplements are available free of charge for breastfeeding women and children up to the age of 3 years.

You can get more information from your health visitor.



Iron

Iron is essential for your baby's development and babies need additional iron in their diet as they get older. Give iron-rich foods regularly such as:

- * All meat, canned fish, or eggs. Use minced meat for dishes such as shepherd's pie (see recipe section). Liver contains lots of iron but it should not be eaten more than once a week as it contains too much vitamin A.
- * Low-sugar breakfast cereals with added iron. Lentils, beans and green vegetables contain some iron too. Too much fibre for babies and toddlers under the age of 2 can be too filling for their small tummies. This can reduce their appetite for milk and food. So you should vary the type of bread, pasta, rice and cereal you offer your baby and do not give them too much of wholemeal/wholegrain varieties.
- * Follow-on formulas are marketed as a good source of iron but experts agree that they provide no benefit and are not necessary.



Avoid giving your baby fruit squashes or drinks, chocolate, sweets, crisps and corn snacks, deep-fried foods, chocolate-coated biscuits, pastries, tea and coffee. These tend to be high in fat, sugar and salt, and low in vitamins.



Mini meals

As your baby approaches their first birthday you can expect them to be eating a wide range of different foods from all the food groups each day, such as:



Simple tomato and vegetable sauce

- * 3–4 servings of a wide range of fruit and vegetables every day
- * 3–4 servings of starchy food each day, like potatoes, bread, rice
- * 2 servings of protein, like meat, fish, eggs, pulses
- * 2–3 servings of pasteurised dairy products, like milky pudding, yoghurt, cheese.

Give eggs and peanut butter several times a week to prevent allergy.

As your baby gets older they may need a snack between meals, such as:



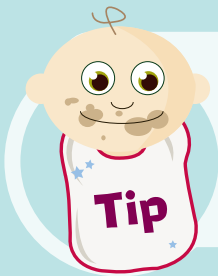
- * small peanut butter sandwiches
- * cucumber sticks or fruit slices
- * bread with pasteurised cheese or houmous.

Remember to let your baby choose how much and what they want to eat from what you offer.

Joining in with the family

Eating with your baby makes them feel more included, helps them develop social skills and encourages them to get into good habits from a young age. They may be slower and make a mess but try to be patient. Family meals together without the distraction of TV help encourage good eating habits.

- * Try to organise mealtimes for the same time every day – your baby will then know what to expect and is more likely to eat happily.
- * Cook something all the family can eat.
- * Do not add any salt or sugar while cooking (including things like gravy and stock cubes) – you will all benefit from having less salt and sugar.
- * Avoid using ready-made meals and food products which have high salt and sugar content.
- * Encourage your baby to feed themselves.
- * Smile and talk to your baby.
- * Babies copy their parents' eating habits so remember to set a good example.



Keep foods high in sugar to a minimum and offer them rarely and never between meals. Do not use food as a punishment or reward.

Using ready-made baby foods

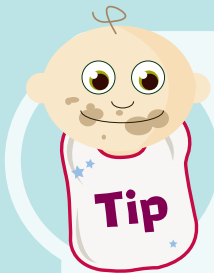
It can sometimes be convenient to use jars or packets of baby food but do not let them replace homemade foods. Homemade foods can offer your baby more variety in texture and will encourage them to accept lumps.

If you buy baby foods:

- * Choose foods where the label says they do not contain added sugars. Also look out for any of the following words on the label, all of which are forms of sugar: honey, sucrose, glucose, maltose, dextrose, fructose, hydrolysed starch, corn or maize syrup, molasses, raw/brown sugar, treacle, and concentrated fruit juice. Remember honey should not be given to your baby until they are 12 months old.
- * Make sure the foods have not passed their use-by date and that the seal has not been broken.
- * Only heat up the amount you need and throw away any food your baby does not eat. Do not let babies put nozzles of baby pouches in their mouths.
- * Sucking from a pouch of pureed food encourages food and drink to be drawn between the front teeth making them more at risk of tooth decay. If you use food pouches remember to empty the contents of the pouch into a bowl and feed your child with a spoon.
- * Bought baby foods tend to be much more expensive than making your own food.
- * Some baby foods may say 'suitable from 4 months' on the label but health experts agree that around 6 months is the safest age to start to introduce solids.

Are there any foods I should not give?

- * Honey, salt and sugar should not be given to babies before 12 months of age.
- * Whole nuts, including peanuts, should be avoided until 5 years of age as there is a risk of choking (finely chopped peanuts are okay – see page 29 for further advice on peanuts).
- * Shark, marlin and swordfish should be avoided until 16 years of age. This is because of the levels of mercury in these fish, which affects a baby's/child's growing nervous system. Other fish and shellfish are suitable from around 6 months of age, but raw shellfish should not be given to babies because it increases their risk of getting food poisoning.
- * It is not a good idea to give low-fat, low-calorie or high-fibre foods to babies because they need foods that provide lots of calories and nutrients in a small amount of food, rather than bulky high-fibre foods.
- * Babies and children should not have raw, unpasteurised milk and dairy products, such as cheese made from unpasteurised milk, because of the increased risk of food poisoning.



How can I get my baby to try new foods? Try, try and try again is the best way. The more they try new foods and the more they see the rest of the family eating them, the more likely they are to eat them!



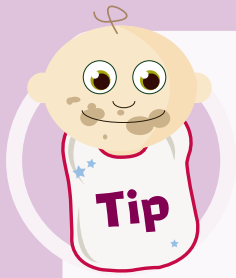


What can my baby drink?

Milk

- * Breast or formula milk should be your baby's main food until around 9 months. Breastfeeding will benefit you and your baby for as long as you choose to continue. Breast milk changes as your baby grows to adapt to their needs.
- * Follow-on formula which is marketed for babies over 6 months is not recommended or needed. First formula milk (whey-based formula) is the best type of formula for your baby until they are 12 months old.
- * For formula-fed infants, cow's milk (full-fat and pasteurised milk only) should be the main drink after 12 months. See page 24 for more information on other milks. After 6 months you can also use pasteurised full-fat cow's milk for mixing in cereal or for cooking, for example, in sauces and puddings. You can also give products made from pasteurised full-fat cow's milk, such as yoghurt and fromage frais. Semi-skimmed, skimmed and 1% milk are not suitable for babies and young children under the age of 2.

Fresh fruit juices are a good source of vitamin C but contain natural sugars that can cause tooth decay. They are also acidic and acidic drinks may erode your baby's teeth. Fruit juices should therefore be given in small amounts (no more than half a cup) and be unsweetened and diluted (one part juice to one part water). They should be given at mealtimes only in a free-flow cup, not a feeding bottle.



Water is the best drink to give in addition to your baby's normal feed and this is the only drink which is safe for teeth if given between meals. Use tap water as mineral, sweetened, flavoured or carbonated water can be too high in salt and minerals for babies. For babies under 6 months of age, tap water should be boiled and cooled first. See page 25 for information about private water supply.

Cups

From 6 months you should continue to breastfeed as normal, offering tap water in a cup with meals if you feel your baby needs it. If you are formula feeding, you can start to offer your baby tap water or their usual formula in a cup from 6 months. You may need to help your baby to hold the cup until they can do it themselves.

Learning to drink from a cup can be messy but your baby needs to learn to sip, not suck. If the cup has a lid, make sure the water can drip out if turned upside down; this is known as a free-flow cup. Free-flow cups are given out as part of the Childsmile programme. Non-spill (valve) cups encourage your baby to suck rather than sip and should be avoided. The sucking motion can indirectly lead to speech problems.

Drinks taken from a bottle are more likely to lead to dental problems because the fluid stays in the mouth longer than when sipping from a cup. Apart from when they are breastfeeding, aim to have your baby drinking **only** from a cup (and no longer using bottles) by their first birthday. Avoid giving them sweetened drinks (see page 24 – Drinks to avoid) which will harm their teeth.

Drinks to avoid

- * Soya infant formula is not suitable for infants on a vegan diet. The sugars in soya milk can cause tooth decay, making it important for babies to drink from a fast-flow teat or a cup. Damage can be kept to a minimum if soya drinks are given at mealtimes only. Soya formula is not suitable as a bedtime drink. Other soya-based drinks should be avoided until your baby is 12 months old.
- * You should not give your baby cow's, goat's or sheep's milk as a drink before they are 12 months old as they do not have the right mix of nutrients for your baby, but you can use them in cooking as long as they are pasteurised full-fat milk. After 12 months, you can give them pasteurised whole (full-fat) milk as a drink alongside a healthy diet.
- * Sugary, diet or no added sugar fruit squashes, energy drinks and fizzy drinks are not suitable for babies or toddlers. They have few nutrients and can fill your baby up, meaning that they do not eat well. They are also damaging to teeth.
- * Flavoured milks and yoghurt drinks contain added sugar and are not suitable for young children.
- * Baby fruit and herbal drinks are not suitable as they are usually sweetened.
- * Tea and coffee contain substances which prevent your baby absorbing some nutrients from food, act as stimulants, and have no nutritional value themselves. Do not give your baby tea or coffee even if diluted.



Remember: If your baby is well established on solids and wants a drink during the night, only give them plain tap water or breast milk.

Caring for their teeth: It is important that you clean your baby's teeth as soon as the first tooth appears. Use a soft toothbrush with a small head. For children under 3 years of age use a smear of fluoride toothpaste on a dry brush.

If you live in, or are visiting, a remote or rural area in Scotland and use a private water supply, you need to ensure it is well managed and protected from germ contamination. This advice is relevant for all ages, including children being weaned. If you are not certain that your private supply is adequately protected, all water (including that used to rinse fruit and vegetables or added to other food) should be boiled and cooled before use.





Foods to avoid if weaning before 6 months

Weaning before 6 months is not recommended. However, if you do start to give solids before 6 months, the following foods should be avoided (this includes the ingredients of ready-made foods):

- * unpasteurised milks, yoghurts or cheeses. These should never be given to infants or toddlers at any stage
- * pasteurised dairy products (like cheese, fromage frais, custard, milk sauces and plain yoghurt)
- * milk products. Only breast or formula milk should be given as a drink before 12 months
- * liver and liver products (such as pate)
- * whole nuts and seeds
- * honey (remember honey should not be given to your baby until they are 12 months old)
- * foods that contain gluten like wheat, rye, barley, and oats. These can be found in pasta, rusks, bread, flour and breakfast cereals containing gluten.



If you decide to wean your baby before 6 months, you will be replacing breast or formula milk, which are very high in nutrients. So it's best not to wean before 6 months, but if you do, give very small quantities. You will need to puree foods to a smooth, thin consistency. Suitable foods are plain baby rice mixed with breast milk or infant formula and served in a bowl (never in a bottle), pureed vegetables such as carrot or parsnip, or pureed fruit such as apple, pear or banana.

All equipment for spoon feeding must be cleaned thoroughly with hot soapy water and dried carefully, or washed in a dishwasher, or can be sterilised, until your baby is 6 months old. The amount you give should be guided by your baby's appetite. It is important to move from pureed on to mashed and more lumpy foods from 6 months as your baby gets used to taking foods from a spoon.

Babies should never be weaned before 4 months (17 weeks).



Allergies

Babies are more likely to develop allergies if there is a family history of eczema, asthma, hay fever or other allergies. For these families, exclusive breastfeeding is particularly recommended for the first 6 months. It is a good idea to introduce the foods that are most likely to cause food allergies one at a time, starting with just a small amount, and not before your baby is 6 months old, so you can spot any reaction. These foods are:

- * celery
- * peanuts
- * nuts
- * seeds
- * eggs
- * soya
- * wheat (and other cereals that contain gluten such as rye, barley and oats)
- * fish and shellfish
- * any milk other than breast milk or infant formula.



For more information visit the Food Standards Agency website:

www.food.gov.uk/safety-hygiene/food-allergy-and-intolerance

Goat's milk infant formula is now permitted for sale in the UK. However, goat's milk formula is not suitable for babies with a cow's milk protein allergy so should not be given to them, unless directed by a health professional.

If you are introducing nuts, peanuts or seeds they should be finely chopped to avoid choking. There is further information on preventing choking on the inside back page.

Peanut allergy

Previous advice for children with a family history of allergy was to avoid peanuts until 3 years of age. This advice has now changed because the latest research has shown that there is no clear evidence to suggest that this will help to reduce the risk of your child developing a peanut allergy.

For children where there is a history of allergy in their immediate family (if the child's parents, brothers or sisters have an allergy such as asthma, eczema, hay fever or other types of allergy), the current advice is that you should speak to your GP or health visitor before introducing peanuts into your baby's diet.

If your child already has a known allergy, such as a diagnosed food allergy or diagnosed eczema, then they have a higher risk of developing a peanut allergy. In this case, you should speak to your GP or health visitor for advice first.

For children with no known allergies, and no family history of allergy in their immediate family, finely chopped peanuts can be introduced as part of a healthy, balanced diet in the same way as other foods which commonly cause allergies (that is, one at a time, checking for any reaction).

Need help? If you think your baby may have reacted to a food, contact your health visitor or GP. Write down what happened and avoid giving that food again unless advised to do so.

Recipes

Remember: Do not add any sugar or salt to your baby's food. If you are not a confident cook ask your health visitor about cooking classes in your area.

All recipes are suitable for freezing unless otherwise stated. Freeze in small tubs as soon as the food has cooled.

Use seasonal fruits and vegetables where possible as they tend to be cheaper and tastier.



Lentil and potato mash (makes 4–5 portions)

50 g (4 dessertspoons) red lentils, rinsed

1 medium potato, peeled and diced into small pieces

Method:

- Place the lentils in a pan. Add 300 ml of water and bring to the boil. Cover with a lid and simmer for 10 minutes.
- Add potatoes to the same pan and cook for a further 15 minutes. Cook until the mixture is soft, adding more water if the mixture begins to stick to the pan.
- Drain the mixture using a sieve but keep the liquid to add later.
- Mash the mixture with a splash of the cooking liquid. Add more liquid if the mixture is too stiff.

Measuring guide for liquids:

- 1 tablespoon is 15 ml
- 1 dessertspoon is 10 ml
- 1 teaspoon is 5 ml



Stewed apple with apricots (makes 2–3 portions)

1 eating apple, peeled and finely chopped
5 canned apricots (in natural juice, not syrup),
chopped into pieces
2 tablespoons water

Method:

- Place the apple and apricots in a saucepan with the water and gently simmer until the fruit is tender. Add a little more water if necessary during cooking to prevent drying out.
- Mash well.





Simple tomato and vegetable sauce (makes 8 portions of sauce)

Make this simple sauce to go with pasta.

- 1 dessertspoon vegetable oil
- 1 small onion, peeled and finely chopped
- ½ a red pepper, washed, deseeded and finely chopped
- ½ a courgette, washed and finely chopped
- 400 g can chopped tomatoes in juice

Method:

- Heat the oil and gently soften the onion for 5 minutes on a low heat, stirring continually.
- Add the pepper and courgette and cook on a low heat for a further 5 minutes. Keep stirring.
- Add the tomatoes, cover with a lid and cook for 15 minutes or until the vegetables are soft, stirring occasionally.

To serve with pasta and cheese:

- 15–20 g (2 dessertspoons) small pasta shapes
- 1 tablespoon grated, pasteurised, full-fat cheddar cheese

Method:

- Cook the pasta according to the packet instructions.
- Drain and serve with 2 dessertspoons of the tomato and vegetable sauce and top with cheese.

Variation: Add 200 g (8 oz) of minced beef when you are softening the onion and follow the rest of the recipe to make a bolognese sauce. This will increase the number of portions the recipe makes.



Creamy lentil and vegetable curry (makes 7 portions of curry)

- 1 dessertspoon vegetable oil
- 1 small onion, peeled and finely chopped
- 1 small carrot, scrubbed, and grated or finely chopped
- 100 g (8 dessertspoons) split red lentils
- ½ teaspoon mild curry powder (not paste)
- 200 ml water
- 1 small carton pasteurised full-fat natural yoghurt

Method:

- Heat the oil and gently soften the onion for 5 minutes.
- Stir in the carrot, lentils and curry powder.
- Add water, stir and bring to the boil. Cover with a pot lid, reduce the heat and simmer for 15–20 minutes. Stir continually (as this sticks to the pot very easily) and add a little more water if necessary. The mixture should be quite thick but not dry.
- When the lentils are soft, remove them from the heat and stir in natural yoghurt.
- Mash as required and serve with boiled white rice.

Variation: A small chicken breast with the skin removed or Quorn fillet, finely diced, can be added to the oil at the beginning along with the onion.



Creamy lentil and
vegetable curry





Cottage pie with mash (makes 6 portions)

100 g minced beef or minced lamb, chicken,
pork or Quorn

½ small onion, finely chopped

1 small carrot, scrubbed and grated

1 tablespoon of frozen peas

4 medium potatoes or sweet potatoes, peeled
and cut into four equal pieces

1–2 tablespoons pasteurised full-fat milk

Method:

- Place the mince and chopped onion in a small pan and cook gently until the mince has browned. Add 2–3 tablespoons of water and the grated carrot. Cover and allow to cook gently for 15–20 minutes. Add the peas 5 minutes before the end of the cooking time.
- Stir occasionally, adding more water as required.
- Cover the potatoes with water in a pan and put a lid on the pan. Cook them until soft. Add more water if needed. Then drain and mash with 1–2 tablespoons of milk.
- When the mince is cooked, serve it with the mash.





Mashed potato with vegetables (makes 4 portions)

2 medium potatoes or sweet potatoes (or 1 medium potato and 1 medium parsnip), peeled and diced
5 small florets of broccoli, or cauliflower or green beans
1 spring onion, washed and trimmed
Pasteurised full-fat milk to mix (optional)

Method:

- Cook the potatoes (and parsnip if used) in a pan of boiling water. Add the broccoli to the pan for the last 5 minutes of cooking.
- Drain the vegetables and set aside the broccoli.
- Mash the potato (along with the parsnip, if using). Add milk/water to make a smooth mash. Slice the spring onion very finely and add to the potato.
- Serve with florets of broccoli on the side.



Cottage pie
with mash





Salmon and potato pie (makes 3 portions)

100 g skinless salmon fillet

2 medium potatoes, peeled and diced

6 dessertspoons pasteurised full-fat milk – add some pasteurised grated cheese for flavour

Method:

- Place the salmon in a pan and cover with milk. Poach by gently simmering until the fish flakes easily with a fork.
- Remove the salmon but keep the milk to add to the potatoes later.
- Cook the potatoes in a pan of boiling water for 10 minutes or until soft. Drain and mash with the milk from the salmon. Add a little more milk if necessary to adjust consistency.
- Flake the fish and add to the potato – or serve separately.



Fishcakes (makes 9 small fishcakes)

Salmon and potato pie mixture (ingredients as above)

1 egg, beaten

Method:

- Add the beaten egg to the salmon and potato pie mixture.
- Pre-heat a non-stick frying pan over a medium heat and drop small spoonfuls of the fish mix into the pan.
- When the mixture is set and golden on the underside, turn over to cook on the remaining side. Press gently on the golden upper side with a fish slice/palette knife to flatten each fishcake.
- When both sides are golden, remove from the pan to cool.

Serve warm or cold. These make very good finger foods.

How to prevent your baby from choking:

- Always stay with your baby when they are eating.
- Cook hard or stringy vegetables such as green beans and carrots until they are quite soft for use as finger foods, rather than offering them raw.
- Encourage your baby to chew but avoid giving small items. Foods such as whole grapes or whole cherry tomatoes must be cut into four equal pieces.
- Stop your baby from putting too much food in their mouth.
- Make sure your baby's mouth is empty before the next mouthful of food. It is important to go at their pace.
- Let your baby feed themselves so they are in control and the food does not go too far back in their mouth.

Ask your health visitor for advice on how to deal with choking. If your child has additional needs and you need expert advice, ask to speak to a speech and language therapist.



Translations



Easy read



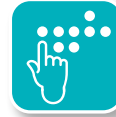
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Audio



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Translations and other formats are available on request at:



p hs.otherformats@p hs.scot



0131 314 5300

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