Aim to eat only one portion of a particular food per day to avoid stacking FODMAPs.

EAT THIS (LOW FODMAP)

Foods listed in this column can be consumed freely without worrying about FODMAP quantities.

EAT THIS IN MODERATION

Foods listed in this column can be consumed in moderation.

VEGETABLES

Alfalfa Arugula/Rocket Asian & Collard greens **Beansprouts** Carrots Chard/Silverbeet Chilli, red or green Cucumber, common Kabocha/Japanese Pumpkin Kale Lettuce (Iceberg & Romaine) Mushrooms (only oyster) Olives, green or black Parsnip Potato (white) Radish Rhubarb Seaweed/nori Spirulina, powder

> Dragon Fruit Durian Guava Papaya Prickly Pear StarFruit

Aubergine/Eggplant Beetroot (pickled/canned) Bell peppers (red & orange) Broccoli **Butter Lettuce** Cabbage **Butternut Squash** Corn Courgette/Zucchini Fennel bulb or leaves Green beans licama Okra Pumpkin, canned Scallions (green tops, only) Spaghetti squash Spinach Sweet potato Tomatoes, all Turnip Yam

FRUITS

Banana- firm/green Blueberries Grapefruit Cantaloupe/Rockmelon Cranberries, fresh Desiccated coconut Honeydew melon Kiwi fruit Lemons & Limes Mandarins Oranges Passion fruit Pineapple Raspberries Strawberries

NOT THAT

Foods listed in this column should be avoided due to high FODMAP content.

Asparagus Artichokes Bell pepper (green & yellow) Cauliflower Celery and celeriac Garlic Leek (white part) Onion Mushrooms (all other types) Peas

> Apples Apricot Avocado Bananas, ripe Blackberries Cherries Cranberries, dried Grapes Mango Nectarine Peaches Pears Plums Raisins and sultanas Watermelon



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NOT THAT

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CEREALS, GRAINS, NUTS, SEEDS, & FLOUR

Arrowroot Buckwheat flour, groats Corn flakes Corn/maize flour Corn tortillas Macadamia nuts Polenta Quinoa, all types Peanuts Pine nuts Poppy seeds Pumpkin seeds Rice, all types Sunflower seeds Tapioca flour Teff

Almonds and almond flour Brazil nuts Bread (made from approved gluten-free flours) Bread (true sourdough, no yeast) Chia Seeds Flaxseed/linseed Oats, rolled Pasta/noodles (made from approved gluten-free flours) Pecans Rice krispies (rice puffs) Walnuts

Amaranth Barley Besan flour Black bean pasta Cashews Cereal (muesli or granola with wheat or dried fruit) Chickpea flour Coconut flour Cous cous Gnocchi Lentil pasta Noodles (egg, udon, ramen, wheat) **Pistachios** Rye flour Semolina Soy flour Wheat flour (includes bread, pasta, cakes, biscuits, cookies, muffins etc.)

MEAT, EGGS, LEGUMES AND SOY PROTEIN

Beef Chicken Cold cuts/ deli cuts (without high FODMAP ingredients added) Eggs Fish Lamb Pork Turkey Chickpeas, canned & rinsed Edamame beans, noodles Lentils, canned & rinsed Lima & mung beans Quorn Seitan Tempeh Tofu (firm) Most sausages Processed meats with high FODMAP ingredients Baked beans Black beans Cannellini beans Most bean mixes Tofu (silken) Soy beans



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DAIRY AND ALTERNATIVES

Almond Milk Cheese, firm/hard Yogurt, plain lactose-free Rice Milk Cow's milk, plain lactosefree Hemp Milk Oat Milk Coconut milk, canned/tinned Cheese, cream/soft Cottage Cheese Cow milk Goat milk Sheep's milk Soy milk

NOT THAT

Foods listed in this column

should be avoided due to

high FODMAP content.

SWEETENERS, SAUCES, & CONDIMENTS

Butter BBQ sauce (made without onion/garlic powder & HFCS) Ketchup/tomato sauce (made without onion/garlic powder & HFCS) Maple syrup Margarine Mayonnaise Shrimp Paste Vanilla essence/extract Vegemite/marmite Vinegar (apple cider, malt, red wine) Balsamic Vinegar Cocoa powder Miso Soy, fish & oyster sauce Sweet & sour sauce Sweeteners (Equal, Stevia, Monk Fruit, & Splenda) Worcestershire sauce

Agave Curry paste Gravy mix (most) High Fructose Corn Syrup (HFCS) Honey Hummus Inulin Isomalt Jam (orange marmalade is the exception) Maltitol and mannitol Molasses Pasta sauces (most) Sorbitol and xylitol Tzatziki

FATS AND OILS, HERBS AND SPICES

All herbs and spices, fresh and dried are low FODMAP. The exception is garlic and onion powders.

All fats and oils are low FODMAP, including butter, avocado, coconut and peanut oil. Garlic-infused and onion-infused oils are also low FODMAP (they retain flavors without the FODMAP compounds)



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SWEETS AND SNACKS

Corn chips Popcorn Potato chips/crisps (plain, salted) Pretzels, made with approved gluten free flours Rice crackers/cakes/crispbread Chocolate (dark, 70%+ cocoa ideal) Jello/jelly/gelatin

NOT THAT

Foods listed in this column should be avoided due to high FODMAP content.

Baked goods (biscuits, cookies, cakes, pretzels, etc) made from wheat flour Chocolate, milk and white Muesli bars Dried fruit Chips or snacks with onion or garlic powder

DRINKS (ALCOHOL AND NON-ALCOHOL)

Coffee (any without milk) Tea (green, peppermint, ginger, licorice, rooibos) Water, of course! Soda, diet/artificially sweetened Sparkling water/soda water Beer Drinking chocolate (cocoa, cacao but not carob) Juice, fresh (cranberry, lemon, lime, orange) Spirits (gin, vodka & whiskey) Tea (black, chai, dandelion, kombucha, Wine, red, white and champagne Apple juice Coconut water Ciders (Apple and pear) Cocktails (mixed drinks likely to be an issue) Mango juice Pear juice Rum Sodas with HFCS Tea (chamomile, fennel) Wine (dessert wines)

REFERRAL PROGRAM: HELP BUILD THE DIET VS DISEASE COMMUNITY

Let's work together to support more women to reverse digestive issues and live their best lives! Plus you can make back your entire investment for this program. Learn more here: <u>www.dietvsdisease.com/opportunity</u>

Alternatively, use the camera on your phone or iPad to scan the QR code to open the page.



