## FODMAP "FREE" FOODS

The following foods are either zero FODMAP or contain only trace FODMAPs meaning they can be eaten freely and according to appetite (and according to your energy requirements)

Arugula

Bamboo shoots (fresh/canned)

Bean sprouts

Blueberries+

Breadfruit

Canned baby corn

Carrots

Cheese (hard, cheddar, 40g)

Chestnuts

Chia seed

Choy sum

Coffee\*

Collard greens

Corn chips (plain)

Dragon fruit

Durian

**Endive leaves** 

Flour (gluten free: sorghum,

rice, teff, buckwheat, maize,

millet, arrowroot)

Ginger root

Gourd (bitter, pointed, spiny)

Guava (ripe only)

Herbs (check Monash for types)

Heart of palms (Canned)

Jalapeno (pickled only)\*

Jelly/Jello (sugar/gelatin &

artificially sweetened)

Kohlrabi

Lactose free milk

Lettuce (iceberg)+

Lettuce (red coral)

Macadamia nuts

Maple syrup

Mayonnaise (check ingredients) Spices (check Monash for

Mung bean sprouts

Mustard (most)

Nutritional yeast

Olives (black or green)

Orange marmalade (check

ingredients)

Oyster mushrooms

Papaya

**Parsnip** 

Pasta (gluten free)\*

**Peanuts** 

Peanut butter

Pickled beetroot

Plantain

Popcorn (plain/butter)

Potato (regular)

Potato chips (plain)

Prickly pear

Radish

Rhubarb

Rice

Rocket

Seaweed (nori)

Silverbeet

types)\*

Spinach (English)^

Squash (button/patty pan)

Starfruit / Carambola

Stevia

Sugar

Swiss Chard

Table sugar

Tea (check Monash for

types)

**Tigernut** 

Tomatillos (canned only)

Vanilla (bean/essence)

Watercress

Witlof

All animal based protein sources are low FODMAP (chicken, turkey, fish, eggs, beef, lamb, pork etc) unless processed with FODMAP containing ingredients (burgers, sausages, marinated meats etc).

\*NOTE: not all gluten free products are low FODMAP. Barilla gluten free pasta is a good option. Caffeine may be a trigger for some people.

Spicy foods/spices may be a trigger for some people.

^Most spinach sold in stores is baby spinach which contains fructan.

+Does contain fructan but amber step is 490g/1.1lbs.

