## 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 Guava (ripe only) Plantain Bamboo shoots (fresh/canned) Herbs (check Monash for types) Potato (regular) Bean sprouts Heart of palms (Canned) Potato chips (plain) Blueberries Jalapeno (pickled only)\* Prickly pear Breadfruit Jelly/Jello (sugar/gelatin & Pumpkin (Kent/Japanese) Canned baby corn artificially sweetened) Radish Carambola Kohlrabi Rhubarb Carrots Lactose free milk Rice Champignon mushrooms (canned) Rocket Lettuce (iceberg) Cheese (hard, cheddar) Lettuce (cos/romaine) Seaweed (nori) Chestnuts Lettuce (red coral) Silverbeet Macadamia nuts Spices (check Monash for Choy sum Coffee\* types)\* Maple syrup Collard greens Mayonnaise (check ingredients) Spinach (English)^ Mustard (most) Squash (patty pan) Cumquats Starfruit Dragon fruit Olives (black or green) Durian Orange marmalade (check Stevia Endive leaves ingredients) Sugar Swiss Chard Flour (gluten free: sorghum, Oyster mushrooms rice, teff, buckwheat, maize, Papaya Table sugar millet, arrowroot) Parsnip Tea (check Monash for Pasta (gluten free)\* Galangal types) Gherkins **Peanuts** Tomatillos (canned) Witlof Ginger Peanut butter Gourd (bitter, pointed, spiny) Pickled beetroot

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/spice may be a trigger for some people.

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

