#### **BREADS & TORTILLAS**

Corn tortillas, with gums or added fiber

Corn tortillas, without gums or added fiber

Gluten free bread, white

Gluten free bread, low gi, high fiber

Gluten free bread, high fiber

Gluten free bread, multigrain

Gluten free rice chia bread

Millet bread

Sourdough oat bread

Sourdough spelt bread

Spelt bread 100%

Sprouted multigrain bread

White bread

Whole-wheat sourdough

## DAIRY & DAIRY ALTERNATIVES

Almond milk

Coconut milk, canned

Coconut milk, UHT

Cottage cheese

Cow's milk, lactose-free

Hemp milk

Macadamia milk

Oat milk

Ouinoa milk, unsweetened

Rice milk

Soy cheese

Soy milk, made with soy protein only

Sweetened condensed milk, Malaysia

Yogurt, coconut

Yogurt, goat's milk

Yogurt, lactose-free

Whipped cream

# MEAT, POULTRY, FISH & LEGUMES

All plain fish

All plain meats: beef, lamb, pork

All plain poultry

Butter beans canned, rinsed

Chana dal, boiled

Chickpeas (garbanzo), canned, rinsed

Eggs

Egg Replacer

Lentils, canned, rinsed

Lentils, green, boiled

Lentils, red, boiled

Lima beans, boiled

Mung beans, boiled

Mung beans, sprouted

Quorn, minced

Salmon, canned in brine, drained

Sardines, canned in oil, drained

Sausage, German bratwurst

Shrimp/prawns, peeled

Tempeh, plain

Tofu, firm & extra firm, drained

Tuna, canned in brine, drained

Tuna, canned in oil, drained

Urid dal, boiled



## FODMAP everyday

# Low FODMAP FOODS LIST

This shopping and reference list is updated monthly to conform with the most up-to-date research gathered from Monash University, the USDA and other reputable sources.

Please refer to the Monash University smartphone app or their printed booklet for serving size information. Some foods are only low FODMAP in 1-teaspoon amounts, so it is vital that you use this in conjunction with a Monash University reference.

Foods not listed are either high FODMAP or have not been tested yet.

We encourage you to eat broadly and test yourself for tolerances. Working with a registered dietician is the best way to monitor your reactions and progress.

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Updated 11.29.17



#### **VEGETABLES**

Alfalfa sprouts Arugula/Rocket

Bamboo shoots, fresh

Beets

Bell peppers, red, green

Bok choy

Broccoli heads
Broccoli stalks
Broccolini heads
Broccolini stalks
Brussels sprouts
Butternut squash

Cabbage, green common

Cabbage, red Cabbage, Savoy

Cabbage, Chinese

Carrot
Celeriac
Celery
Chayote
Chicory

Chilli pepper, green serrano Chilli pepper, red cayenne

Chives Choy sum

Chrysanthemum greens

Collard greens

Corn Cucumber

Daikon, white

Eggplant/Aubergine

Endive Fennel bulb

Fennel leaves/fronds

Gai lan
Galangal
Ginger root
Green beans

Japanese pumpkin, kabocha, raw

Jicama

Kale, green curly or Lacinato Leek leaves; use green parts only

Lettuce, butter Lettuce, iceberg

Lettuce, coral (red leaf) Mung bean sprouts Mushroom, button Mushroom, oyster

Okra Parsnips

Pattypan squash

Potatoes, sweet orange flesh

Potatoes, sweet purple skin/white flesh

Potatoes, white Pumpkin, Japanese

Radicchio Radish Rutabaga

Scallion/spring onion - green parts only

Shimeji mushrooms Snow peas/mange tout Spaghetti squash, cooked

Spinach, baby

- [x] spinach, English (mature)

Swiss chard/silver beet

Taro

Tomatoes, cherry Tomatoes, common Tomatoes, Roma/plum

Turnip

Water chestnuts, fresh

Watercress

Yam Yucca

Zucchini/courgette

## FODMAPeveryday

**FRUITS** 

Avocado

Banana, firm/ripe

Blueberry Breadfruit Cantaloupe

Carambola (starfruit)

Clementine Coconut, fresh Dates fresh Dragon fruit Durian melon

Grapes, black, green, red

Guava, ripe Honeydew melon Kiwi, green, gold

Kumquats Lemon juice Lime juice Longan

Mandarin orange Mangosteen Orange, navel

Papaya
Passionfruit
Pineapple
Plaintain
Pomegranate
Rambutan
Raspberry
Rhubarb
Strawberry

**Tamarind** 



#### CONDIMENTS,

#### **SEASONINGS & SPREADS**

Apple cider vinegar

Asian fish sauce

Balsamic vinegar

Barbecue sauce

Black pepper, whole

Capers, salted & in vinegar

Chutney

Coconut jam

Gherkins in vinegar

Horseradish

Ketchup preferably no HFCS

Marmalade

Mayonnaise, reg. or low fat

Mint jelly and sauce

Mirin

Miso

Mustard

Mustard, yellow, mild

Oyster sauce

Peanut butter

Pesto sauce Quince paste

Remoulade sauce

Rice wine vinegar

Shrimp paste

Soup concentrate (cubes)

Soy sauce

Strawberry jam, no HFCS

Sweet and sour sauce

Tahini

Tamarind paste

Vegemite<sup>1</sup>

Vegetable pickles/relish

Verjuice

Vinegar (apple cider, balsamic, rice wine)

11/1/2

Wasabi powder

Wasabi paste

Worcestershire sauce

#### **HERBS & SPICES**

Allspice, ground

Asian chives

Asafetida (asafoetida)

Basil, fresh

Black pepper, whole

Cardamom

Cilantro/ Coriander, fresh

Chilli powder (red serrano pepper)

Cinnamon

Cloves, whole

Coriander seeds

Cumin, ground

Curry leaves, fresh

Curry powder, without onion and garlic

Fennel seeds

Fenugreek leaves, dried

Fenugreek seeds

Five spice powder Ginger root, fresh

Gotukala, fresh

Goraka, fresh

Kaffir lime leaves, fresh

Lemongrass, fresh

Mint, fresh

Mustard seeds

Nutmeg, whole

Parsley, fresh

Paprika

Rosemary, fresh

Saffron

Sage, fresh

Star anise

Tarragon, fresh

Thai basil

Thyme, fresh

Turmeric Vanilla bean

Vanilla extract/essence

#### SWEETENERS & CHOCOLATE

Brown sugar

Coconut sugar

Dark chocolate

Golden syrup

Invert sugar

Jaggery

Maple syrup, pure

Milk chocolate

Molasses

Palm sugar

Raw sugar

Rice malt syrup

Stevia

Treacle, coconut

White chocolate

White granulated sugar, beet and cane

#### **CEREALS**

Amaranth, puffed grain

Corn flakes

Corn flakes, gluten free

Glutinous rice cereal

Oats, quick, raw

Oats, rolled, raw

Quinoa flakes, raw

Rice flakes

Rice, popped/puffed

#### **NOODLES & PASTAS**

Egg noodles

Kelp noodles

Rice stick noodles

Gluten free pasta, cooked (free of high

FODMAP grains)

Konjac noodles, cooked or uncooked

Quinoa pasta

Soba made with wheat & buckwheat

Spelt pasta, cooked Wheat pasta, cooked

#### FLOURS & GRAINS

Almond flour/meal

Bourghal, cooked

**Buckwheat flour** 

Buckwheat groats, cooked

Buckwheat kernels, cooked

Corn flour/maize flour

Cornmeal

Cornstarch

Millet, hulled, cooked

Millet, kernels, cooked

Millet flour

Oat bran

Oats, rolled, uncooked

Polenta, cooked

Potato starch

Quinoa, black, red & white cooked

Quinoa flour

Rice, basmati, brown, white, cooked

Rice bran

Rice flour, raw and roasted

Samp, cooked

Sorghum flour

Spelt flour, organic sieved

Sprouted pearl barley grains

Tapioca starch

Teff flour

Wheat grain, sprouted

Yam flour



#### NUTS, SEEDS, DRIED FRUITS

Almonds

Banana chips, dried

Brazil nuts

Cashews, activated

Chestnuts, boiled

Chestnuts, roasted

Coconut, shredded dried

Cranberries, dried

Currants

Chia seeds, black & white

Equsi seeds

Flax seeds/Linseeds

Guava, tinned in syrup

Hazelnuts

Macadamia nuts

Papaya, dried

**Peanuts** 

Pecans

Pine nuts

Poppy seeds, black & white

Pumpkin seeds, "pepitas"

Raisins

Sesame seeds

Sunflower seeds, hulled

Walnuts

#### **FATS & OILS**

Butter

Butter blend, 70% butter/30% oil

Coconut butter

Garlic-Infused oil, such as FODY Foods

Margarine, poly or monounsaturated, 70% fat

Mayonnaise, regular and low fat

Oils: avocado, canola, coconut, olive, peanut, rice bran, sesame, sunflower, vegetable

Artichoke hearts, canned

PROCESSED VEGETABLES

Beets, canned

Bamboo shoots, canned

Beetroot, pickled

Black fungi mushrooms, dried

Button mushrooms, canned

Cabbage, red fermented

Callaloo, canned

Capers in vinegar

Capers in salt

Corn, baby, canned

**Dulse flakes** 

Edamame, frozen

Gherkins in vinegar

Lotus root, frozen

Nori seaweed

Olives, black & green

Onions, pickled large

Porcini mushrooms, dried

Potato dumplings, canned

Pumpkin purée, canned

Shiitake, dried

Sundried tomatoes, semi

Tomatoes, canned

Tomato, paste

Wakame flakes

White sauerkraut

#### **OTHER**

Agar agar

Carob powder

Cocoa powder

**Nutritional** yeast

Spirulina

Taco shells, hard

Wheatgrass powder

Xanthan gum

#### **CHEESES**

Camembert

Cheddar

Colby

Cottage cheese

Feta

Goat cheese

Haloumi

Havarti

Mozzarella

Pecorino Romano

Ricotta

**Swiss** 

#### **BEVERAGES**

Black tea

Buchu tea

Coconut water, fresh

Coconut water, packaged

Coffee

Cranberry juice; no HFCS

Creamer powder

Dandelion tea, weak

Espresso, reg. and decaf

Green tea, strong

Instant coffee, reg. and decaf

Kombucha tea

**Kvass** 

Malted chocolate flavoured drink

Orange juice; half fresh/half reconstituted

Pea protein, powdered

Protein powder, sprouted brown rice

Rooibos tea, strong

Vegetable juice blend, tomato based

Vegetable juice blend, tomato, carrot, celery and beetroot based

Water

Wheatgrass powder

White tea, strong

## WINE, BEER, & SPIRITS

Beer

Gin

Vodka

Whiskey

Wine; red, sparkling, sweet, white

#### **SNACKS**

Biscuit, chocolate chip (cookie)

Biscuit, shortbread (cookie)

Biscuit, spiced (cookie)

Corn chips

Corn thins

Mini toast, white

Popcorn, plain

Potato chips

Potato straws

Pretzels, rings (we suggest GF)

Rice cakes, plain

Rice, crackers, plain

Rice crispbread

Rusk, wholemeal

**Saltines** 

Trail mix (low FODMAP ingredients)



#### **Your Notes Here**

### High FODMAP Foods to Avoid

This list is a short compilation of some of the top foods and ingredients that you should avoid especially if you are on the Elimination Phase. Your Challenge Phase will tell you whether you can add any of them back into your diet and in what quantities.

Remember, the low FODMAP diet is not a FODMAP free diet. The aim is to eat as broadly as possibly for your individual digestive system - staying IBS symptom free and creating a healthy gut populated with helpful bacteria and a balanced microbiome.

The information is derived from Monash University.

We have divided items into the same categories as our recipe filter, which is also how Monash University presents them.

\*Onions and garlic contain fructans, however, these FODMAPs are not oil soluble, which is why you can derive flavor from them using certain preparation techniques such as making infused oils.

\*\*Monash recently gave the Green Light to Oyster mushrooms, so always keep up to date with the Monash University App.

#### **AVOID THESE!**

#### **High Oligosaccharides (fructans/GOS):**

Agave Onions, any form Artichokes Peaches, white

Barley Peas
Black beans Pistachios
Cashews Plums
Chicory root extract Rye
Garlic, any form\* Shallots
Inulin Split peas
Kidney beans Watermelon

Navy beans Wheat

Nectarine

#### **Excess Fructose**

Agave Honey
Apples Mangoes
Asparagus Pears
Cherries Rum

High fructose corn syrup Watermelon

#### **Polyols**

Apples Pears
Apricots Plums

Cauliflower
Cherries
Mushrooms\*\*
Nectarines
Peaches, yellow

Watermelon
Isomalt
Mannitol
Maltitol
Sorbitol
Xylitol

#### Lactose

Buttermilk Cream cheese Half & Half

Milk, cow, goat & sheep Custard, (made from above) Ice cream (made from above) Pudding (made from above)

Sour cream