

Elimination Diet Food Plan

PROTEINS

Proteins

Servings/day_

Lean, free-range, grass-fed, organically grown animal protein: non-GMO, organic plant protein: and wild-caught, low-mercury fish preferred.

Plant Protein:

 \Box Spirulina–2 T

Protein Powder:

 \Box Check label for

grams/scoop

Hemp, pea, rice

(1 protein serving=7 g)

Animal Proteins:

- □ Fish: Halibut. herring,[•] mackerel, salmon, sardines, tuna. etc. -1 oz
- \Box Meat: All wild game, buffalo, elk, lamb, venison-1 oz
- □ Poultry (skinless): Chicken, Cornish hen, turkey–1 oz

1 serving as listed = 35-75 calories, 5-7 g protein, 3-5 g fat, 0-4 g carbs

Average protein serving is 3-4 oz (size of palm of hand).

Eliminate

Beef/veal, canned meats, cold cuts, eggs, frankfurters, pork, shellfish, whey, soy (miso, natto, tempeh, tofu, textured vegetable protein)

LEGUMES

Proteins/**C**arbs

Hummus or other

bean dip $-\frac{1}{3}$ c

vegetarian $-\frac{1}{2}c$

 \square Refried beans,

Servings/day

Organic, non-GMO preferred

- \Box Bean soups— $\frac{3}{4}$ c
- Dried beans, peas, or
- lentils (cooked) $-\frac{1}{2}c$
- \Box Flour, legume- $\frac{1}{4}$ c
- Green peas
 - $(cooked) \frac{1}{2}c$

1 serving = 90-110 calories, 3-7 g protein, 0 fat, 15 g carbs

Eliminate

Soybean products (edamame, miso, soy sauce, tamari, tempeh, tofu, soy milk, soy yogurt, textured vegetable protein)

DAIRY ALTERNATIVES

Proteins/Carbs

□ Yogurt: Coconut

 $(cultured)^{-4-6} oz$

Servings/day_

Unsweetened, organic preferred

□ Kefir: Coconut $(plain)^{-4-6} oz$

 \square Milk: Almond, coconut, flaxseed, hazelnut, hemp, rice-8 oz

1 serving = 25-90 calories, 1-9 g protein, 1-4 g carbs (nutritional values vary)

Eliminate

Butter, cheese, cottage cheese, cream, frozen yogurt, ice cream, milk, non-dairy creamers, soy milk, yogurt (dairy and soy), whey

NUTS & SEEDS

Proteins/Fats

Servings/day

Unsweetened, unsalted, organic preferred

\Box Almonds-6	\Box Nut and seed
□ Brazil nuts–2	butters– $\frac{1}{2}T$
\Box Cashews -6	□ Pecan Halves−4
\Box Chia seeds–1 T	\Box Pine nuts-1 T
\Box Coconut (dried)–3 T	□ Pistachios–16
□ Flaxseed (ground)–	\square Pumpkin seeds–1 T
2 T	\Box Sesame seeds–1 T
□ Hazelnuts–5	\Box Sunflower seeds $-1T$
\square Hemp seeds–1 T	□ Walnut halves●–4

- \square Hemp seeds–1T
- \square Macadamias–2-3

1 serving = 45 calories, 5 g fat

Eliminate

Mixed nuts (with peanuts), peanuts, peanut butter

FATS & OILS

Servings/day

Minimally refined, cold-pressed, organic, non-GMO preferred

- \Box Avocado -2T or bran. sesame–1 t 1/8 whole \Box Oils. salad: □ Coconut milk. Almond, avocado, regular (canned)– $1\frac{1}{2}T$ flaxseed, grapeseed, □ Coconut milk, light hempseed, olive (canned) - 3T(extra virgin), □ Ghee/clarified butter pumpkin, safflower (grass-fed) - 1 t(high-oleic), sunflower (high-□ Olives:• Black, green, kalamata-8 oleic), sesame. \Box Oils, cooking: walnut-1 tAvocado, coconut. □ Prepared salad dressing with grapeseed, olive (extra virgin), rice
 - acceptable oils-2T
- 1 serving = 45 calories, 5g fat

Eliminate

Butter, corn oil, cottonseed oil, margarine/spreads, mayonnaise, peanut oil, shortening, soybean oil

KEY

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🛑 High Histamine 📕 Nightshades 🛦 Fermented Foods

Notes: Nutritional amounts are based on average values for the variety of foods within each food category.

> Dietary prescription is subject to the discretion of the health practitioner.





Fats

VEGETABLES Non-sto	arc	hy C arbs
Servings/day Artichoke Arugula		Horseradish Jicama Kohlrabi
 Asparagus Bamboo shoots Beets (cubed) Bok choy Broccoflower Broccoli 		Leeks Lettuce, all Microgreens Mushrooms Okra
 Broccoli Brussels sprouts Cabbage Carrots Cauliflower 		Onions Parsley Peppers, all Radicchio
 Celeriac root Celery Chard/Swiss chard Chervil Chives 		Radishes Salsa Sea vegetables Scallions Shallots
 Cilantro Cucumbers Daikon radishes Eggplant 		Snap peas/snow peas Spinach• Sprouts, all Squash: Delicata,
 Endive Escarole Fennel Fermented vegetables: 		pumpkin,• spaghetti, yellow, zucchini, etc. Tomato • Tomato juice• -¾
Kimchi, pickles, sauerkraut, etc. Garlic Green beans Greens: Beet, collard,		Turnips Vegetable juice–¾ c Water chestnuts Watercress
dandelion, kale, mustard, turnip, etc. I serving = ½ c, 1 c raw green	ns =	25 calories, 5 g carbs

VEGETABLES Starchy

Servings/day_

□ Acorn squash □ 1
 (cubed)-1 c
 □ Butternut squash cubed)-1 c
 □ Plantain-¹/₃ c or
 □ Plantaice
 □ Potato: Purple, red, sweet, white, yellow-¹/₂ med
 1 serving = 80 calories, 15 g carbs

Corn, Potato (if avoiding nightshades)

FRUITS

Servings/day__

Unsweetened, no sugar added

 \Box Apple–1 sm \square Melon, all–1 c \Box Applesauce $-\frac{1}{2}c$ \square Mango- $\frac{1}{2}$ sm \Box Apricots-4 \Box Nectarine–1 sm Banana-1/2 med □ Orange−1 med \square Blackberries- $\frac{3}{4}c$ \square Papava-1 c \Box Blueberries- $\frac{3}{4}$ c \square Peach-1 sm □ Dried fruit● \square Pear-1 sm (no sulfites)–2T \square Persimmon- $\frac{1}{2}$ \Box Pineapple- $\frac{3}{4}$ c □ Figs-3 □ Grapes–15 \Box Plums–2 sm \Box Grapefruit- $\frac{1}{2}$ med □ Pomegranate seeds \Box Juices (diluted)- $\frac{1}{2}c$ $-\frac{1}{2}c$ □ Kiwi−1 med □ Prunes−*3 med* \square Raisins–2T □ Kumquats-4 \square Raspberries -1c \Box Lemon-1 \Box Lime-1 □ Tangerines-2 sm 1 serving = 60 calories, 15 g carbs

Eliminate

Citrus fruits (if directed by your healthcare provider)

Organic, non-GMO fruits, vegetables, herbs and spices preferred

Carbs GLUTEN-FREE GRAINS

□ Potatoes (mashed,

made with non-

dairy milk) $-\frac{1}{2}c$

Parsnip, rutabaga $-\frac{1}{2}c$

Carbs

□ Root vegetables:

 \Box Yam- $\frac{1}{2}$ med

Servings/day____

Unsweetened, sprouted, organic preferred

- \square Millet- $\frac{1}{2}$ c
- \Box Brown rice cakes–2
- □ Buckwheat/

 \Box Amaranth $-\frac{3}{4}c$

- kasha $-\frac{1}{2}c$
- □ Crackers: (nut, seed, rice)–*3-4*
- $\Box \quad \text{Quinoa} \frac{1}{2} c$ $\Box \quad \text{Rice} \frac{1}{3} c$ $\Box \quad \text{Teff} \frac{3}{4} c$

 \Box Oats: Rolled.

steel-cut- $\frac{1}{2}c$

All grain servings are

for cooked amounts.

□ Flours for baking: Arrowroot, sorghum, tapioca−*3 T*

1 serving = 75-110 calories, 15 g carbs

Eliminate

Barley, corn, emmer, farro, kamut, rye, spelt, triticale, wheat

BEVERAGES, SPICES & CONDIMENTS

Unsweetened, no sugar added

- Filtered water
 Sparkling/mineral water
- Unsweetened coconut water
- □ Green tea
- □ Fresh juiced fruits/ vegetables

- $\hfill\square$ Herbs and Spices, all
- □ Condiments:
 - Mustard, vinegars
 - -use sparingly, suggest
 - 1 T or less per serving

- **EXEX**High Histamine Nightshades Fermented Foods
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