Low FODMAP Diet - FODMAP Foods

A low FODMAP diet may help people with gastrointestinal problems like bloating. gas, or irritable bowel syndrome (IBS). High and Low FODMAP Foods listed below.



Foods to Avoid

Excess Fructose

- · Fruit: apple, mango, nashi, pear, canned fruit in natural juice. watermelon.
- Sweeteners: fructose. high fructose corn syrup, corn syrup, honey.
- · Concentrated fructose: concentrated fruit. large servings of fruit, dried fruit, fruit juice.

Lactose

- · Milk: milk from cows. goats, or sheep.
- · Custard, ice cream
- Yogurt
- Cheese: soft, unripened cheeses like cottage, cream, mascarpone, ricotta

Fructans

- Asparagus
- Beetroot
- Broccoli
- Brussels sprouts
- Cabbage Eggplant
- Fennel
- Garlic
- Leek
- Okra Onion (all)
- Shallots
- Cereals: wheat and rye in large amounts (e.g. bread, crackers, cookies, couscous, pasta)
- Fruit: custard apple, persimmon, watermelon
- Misc: chicory, dandelion, inulin

Galactans

baked beans, chick-

peas, kidney beans,

Legumes: Beans,

lentils

Polyols

- Apple
- Apricot
- Avocado
- Blackberry
- Cherry
- Lychee Nashi
- Nectarine
- Peach
- Pear
- Plum
- Prune
- Watermelon Vegetables: Green bell pepper, mushroom. sweet corn
- Sweeteners: sorbitol (420), mannitol (421), isomalt (953), maltitol (965), xylitol (967)

Tangelo

Fruit

Banana

Blueberry

Boysenberry

Canteloupe

Cranberry

Grapefruit

Honeydew melon

Durian

Grape

Kiwi

Lime

Lemon

Mandarin

Passionfruit

Pawpaw

Raspberry

Rhubarb

Rockmelon

Star anise

Strawberry

Orange

Sweeteners - sucrose. glucose, artificial sweeteners not ending in "-ol", and sugar in small quantities

Misc

Honey substitutes small quantities of golden syrup, maple syrup, molasses, and treacle

Vegetables

Foods to Enjoy

- Alfalfa
- Artichoke
- Bamboo shoots
- Beat shoots
- Bok choy
- Carrot
- Celery
- Choko
- Chov sum
- **Endive**
- Ginger
- Green beans
- Lettuces
- Olives
- Parsnip
- Potato
- Pumpkin
- Red bell pepper
- Silver beet
- Spinach
- Summer squash (yellow)
- Swede
- Sweet potato
- Taro
- Tomato

Starch

- · Gluten free bread or cereal products
- 100% spelt bread
- Rice
- Oats
- Polenta
- Other, arrowroot, millet, psyllium, quinoa, sorgum, tapioca

Dairy

- Milk lactose-free milk, oat milk, rice milk, soy milk (check for additives)
- Cheeses hard cheeses. brie. and camembert
- Yogurt (lactose free)
- Ice cream substitutes gelati, sorbet
- Butter substitutes (e.g. olive oil)



