# HIGH FODMAP FOODS TO AVOID

# Manage your IBS symptoms by limiting these foods in your diet



All Fody Foods products are Low FODMAP, providing excellent alternatives to many of your favorite High FODMAP foods listed here.

## HIGH POLYOLS

#### **VEGETABLES**

Cauliflower, Sweet Corn, Mushrooms (shiitake, button, enoki), Snow Peas

#### **FRUITS**

Apples, Apricots, Blackberries, Nectarines, Pears, Yellow Peaches, Plums, Prunes, Watermelon

#### **SWEETENERS**

Sorbitol, Mannitol, Isomalt, Xylitol (Sugar-Free Gum, Mints, Cough Drops & Some Medications)

# HIGH FRUCTANS / GOS

#### **VEGETABLES & LEGUMES**

Jerusalem Artichokes, Garlic, Red Kidney Beans, Baked Beans, Leek & Shallot Bulbs (the white parts), Onion, Onion & Garlic Salt, Black Beans, Hava Beans, Split Peas

#### **FRUITS**

Banana (ripe), Grapefruit, Currants, Dates, Figs (Dried), Nectarine, Persimmon, Plums, Prunes, White Peaches, Watermelon

#### **GRAINS**

Rye, Wheat, Barley

#### **NUTS**

Pistachios, Cashews

#### **OTHER**

Oolong Tea, Chamomile and Fennel Tea, Carob > 2 tsp, Inulin, Chicory Root Extract

## **EXCESS FRUCTOSE**

#### **VEGETABLES**

Jerusalem Artichokes, Asparagus, Sugar Snap Peas, Sun-Dried Tomatoes

#### **FRUITS**

Apples, Boysenberry, Cherries, Fresh Figs, Mango, Pears, Tamarillo, Watermelon

#### **SWEETENERS**

Agave, Honey, High Fructose Corn Syrup

#### **ALCOHOL**

Rum

# HIGH LACTOSE

#### **DAIRY**

Custard, Cottage Cheese, Cow, Sheep & Goat Milk, Ice Cream, Commercially Prepared Ricotta

References: Kate Scarlata & Monash University Low FODMAP App; USDA Nutrient Databank. This information is not intended to be a substitute for medical advice or to diagnose disease. Please consult your doctor.