High FODMAP Foods						
Type of FODMAPs	Food Groups	Examples				
Fructans and Galacto-oligos accharides (GOS)	Vegetables	These should be completely avoided.  Artichokes (globe and hearts)  Jerusalem artichoke  Cauliflower  Chicory root  Garlic  Leek  Mushroom  Onion (red, white, Spanish, shallots)  Spring onion (white part)  Limit to less than 3 tablespoons per day, unless otherwise stated.  Artichoke hearts  Asparagus  Avocado (less than ½)  Beetroot  Broccoli  Brussels sprouts  Butternut squash  Celery				

Sources:

High FODMAP Foods					
Type of FODMAPs	Food Groups	Examples			
	Beans and Pulses	<ul> <li>Fennel (bulb and leaves)</li> <li>Mange tout</li> <li>Okra</li> <li>Peas (including green peas and snow peas)</li> <li>Savoy cabbage</li> <li>Sweet potato</li> <li>Sweetcorn (small amounts only, more than ½ cob should be avoided)</li> </ul> All forms listed below should be avoided. <ul> <li>Chickpeas</li> <li>Broad beans</li> <li>Soybeans</li> <li>Black eyed beans</li> <li>Butter beans</li> <li>Lentils</li> <li>Baked beans</li> <li>Kidney beans</li> <li>Split peas</li> </ul>			
	Fruit (Fresh, dried or juice)	These fruits should be completely avoided, whether fresh, dried, canned, or as juice.			

Sources:

		High FODMAP Foods
Type of FODMAPs	Food Groups	Examples
		<ul> <li>Apple</li> <li>Apricot</li> <li>Blackberry</li> <li>Cherries</li> <li>Custard apple</li> <li>Dates</li> <li>Figs</li> <li>Grapefruit</li> <li>Mango</li> <li>Nectarine</li> <li>Peach (including white peaches)</li> <li>Pear</li> <li>Persimmon</li> <li>Plum and prune</li> <li>Pomegranate</li> <li>Sultanas</li> <li>Watermelon</li> <li>Consume cautiously and in small portions.</li> <li>Rambutan (no more than 3 pieces)</li> </ul>
		Avoid all products made from the fruits listed above.

Sources:

		High FODMAP Foods				
Type of FODMAPs	Food Groups	Examples				
		<ul> <li>Tinned fruit in apple or pear juice</li> <li>Tropical fruit juices</li> <li>Juices made from any fruits listed above</li> <li>Jams containing restricted fruits</li> <li>Sauces containing restricted fruits</li> <li>Chutneys containing restricted fruits</li> </ul>				
	Bread, cereals, snacks	These foods are made with high amounts of wheat, barley, rye, or spelt and should be avoided.  Breads and Rolls  All wheat bread and rolls  White  Wholemeal  Multigrain  Sourdough (small amounts may be tolerated by some, but generally avoided)  Pitta bread  Bagels  Ciabatta  Focaccia  Panini  Naan bread				

Sources:

		High FODMAP Foods
Type of FODMAPs	Food Groups	Examples
		<ul> <li>Chapatti</li> <li>Rye bread</li> <li>Spelt bread</li> <li>Pastries and Bakery Goods</li> <li>Croissants</li> <li>Muffins</li> <li>Brioche</li> <li>Pastries</li> <li>Crumpets</li> <li>Most commercial bakery products</li> <li>Grain Based Meals and Snacks</li> <li>Pasta</li> <li>Noodles</li> <li>Pastry based foods</li> <li>Pizza bases</li> <li>Garlic bread</li> <li>Bao</li> <li>Muesli</li> </ul>
	Beans, legumes, nuts	Beans, Legumes, and Nuts to Avoid These foods should be avoided.

Sources:

	High FODMAP Foods					
Type of FODMAPs	Food Groups	Examples				
		Beans and Legumes				
	Drinks, dessert	Teas and Hot Drinks  Oolong tea  Chicory coffee substitute (Camp)  Dandelion tea  Camomile tea  Chai tea  Fennel tea  Milk and Plant Based Drinks  Soy milk  Other Drinks  Coconut water				

Sources:

High FODMAP Foods							
Type of FODMAPs	Food Groups	Examples					
		<ul> <li>Drinks containing inulin or fructooligosaccharides (FOS)</li> <li>Alcohol to Avoid</li> <li>Rum</li> <li>Dessert wine</li> <li>Desserts and Sweet Soups to Avoid</li> <li>Red bean soup</li> </ul>					
		Green mung bean soup					
Lactose	Milk, dairy	These should be avoided if you cannot absorb lactose.  Condensed milk  Cow's milk  Evaporated milk  Goat's milk  Custard  Yoghurt  Do not exceed the serving sizes listed below.  Ice Cream  Up to ½ scoop (30 g)  Cheese  Cream cheese, up to 2 tablespoons (40 g)  Haloumi, up to 2 slices (40 g)  Ricotta, up to 2 tablespoons (40 g)					

Sources:

High FODMAP Foods							
Type of FODMAPs	Food Groups	Examples					
Fructose	Fruit	These fruits should be avoided.  • Apple  • Cherries  • Mango  • Pear  • Watermelon					
	Vegetables	These vegetables should be avoided.  • Asparagus  • Sugar snap peas					
	Others	Other Foods and Drinks to Avoid  Tropical fruit juices  Honey  High fructose corn syrup (HFCS)  Glucose fructose syrup  Dessert wine  Rum					
Sorbitol	Fruit	These fruits should be avoided in all forms, fresh, dried, canned,  • Apple  • Apricot					

Sources:

High FODMAP Foods					
Type of FODMAPs	Food Groups	Examples			
		<ul> <li>Avocado</li> <li>Blackberries</li> <li>Cherries</li> <li>Longans</li> <li>Lychees</li> <li>Nectarines</li> <li>Peaches</li> <li>Pear</li> <li>Plums</li> <li>Fruit Based Products to Avoid</li> <li>Jam made with mixed berries</li> <li>Drinks to Avoid</li> <li>Coconut water</li> </ul>			
	Artificial Sweeteners	Products      Sugar free mints      Sugar free candy  Avoid foods and drinks containing the following:      Sorbitol      Mannitol      Xylitol			

Sources:

High FODMAP Foods							
Type of FODMAPs	Food Groups	Examples					
		• Isomalt					
Mannitol	Fruit	Watermelon					
	Vegetables	<ul> <li>Vegetables</li> <li>Cauliflower</li> <li>Celery</li> <li>Mushrooms</li> <li>Snow peas</li> <li>Do not exceed the serving size below.</li> <li>Sweet potato, up to ½ cup (75 g) per serving</li> </ul>					

Low FODMAP Foods						
Grains and Alter	rnatives					
Bread, gluten free	2 slices, 52g	Rice, brown/ white/ glutinous	1 cup (cooked)	Corn flakes, gluten-free	1 cup	
Rice noodles	1 cup (cooked)	Pasta, gluten-free	1 cup (cooked), 145g	Rolled oats	½ cup 52g	
Quinoa	1 cup (cooked), 155g	Vermicelli (noodle)	1 cup (cooked)			
Vegetables						
Beansprouts	<sup>3</sup> / <sub>4</sub> cup	Chye sim	1 cup	Bok Choy	1 cup	
Cucumber	½ cup	Broccoli	<sup>3</sup> / <sub>4</sub> cup	Eggplant	1 cup	
Cabbage, common	<sup>3</sup> / <sub>4</sub> cup	Ginger root	1 teaspoon	Capsicum, red	<sup>1</sup> / <sub>4</sub> of 1 medium	
Lettuce, all types	1 cup	Carrot	1 medium, 75g	Onion, spring, green tips	1 bunch	
Chilli, red/ green	1 small	Potato	1 medium	Chives	1 tablespoon	
Pumpkin, kent	½ cup	Radish	4 radish	Tomato	1 small, 119g	
Seaweed, nori (processed)	2 sheets, 5g	Turnip	½ turnip	Spinach, baby	1 cup	
Water chestnuts	½ cup					
Nuts, Seeds						
Chestnuts	20 nuts, 168g	Pumpkin seeds	2 tablespoons	Chia seeds	2 tablespoons,	

Sources:

Tan Tock Seng Hospital, Gloucestershire Hospitals (NHS)

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Low FODMAP Foods						
					24g	
Sesame	2 tablespoons	Linseeds/ flax seeds	1 tablespoon, 15g (higher GOS if >15g)	Sunflower seeds	2 teaspoons	
Peanuts	32 nuts, 28g					
Fruits						
Banana (unripe)	1 medium *Banana (ripe) is high in fructan	Mandarin orange	2 small	Dragon fruit	1 medium	
Orange	1 medium	Durian	1 cup, 150g	Papaya	1 cup	
Grapes	1 cup, 150g	Pineapple	1 cup, 140g	Guava, ripe	2 medium	
Starfruit	1 medium	Kiwi fruit	2 small	Strawberry	10 medium	
Vegetarian subst	itutes					
Egg replacer	1 teaspoon	Tofu, plain/ firm	2/3 cup 160-170g	Tempeh, plain	1 slice, 100g	
Milk and dairy a	lternatives					
Milk, lactose-free	1 cup	Yoghurt, lactosefree	1 small tub			
Spices						
Chilli powder	1 teaspoon	Curry leaves	1 cup	Cinnamon	1 teaspoon	
Cumin	1 teaspoon	Five spice	1 teaspoon	Cumin	1 teaspoon	
Turmeric	1 teaspoon					
Herbs						
Basil, Coriander, Parsley, Mint	1 cup	Tarragon, Thyme, Rosemary	1 cup			

Sources:

Tan Tock Seng Hospital, Gloucestershire Hospitals (NHS)

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Low FODMAP Foods					
Spreads					
Butter	1 tablespoon	Marmalade	2 tablespoons	Jam, strawberry	2 tablespoons
Sauces					
Barbeque sauce	2 tablespoons	Soy sauce	2 tablespoons	Tomato sauce	2 sachets, 13g
Chutney	1 tablespoon	Vinegar, Apple cider	2 tablespoons	Vinegar, Rice wine	2 tablespoons
Fish sauce	1 tablespoon	Mustard	1 tablespoon	Oyster sauce	1 tablespoon

#### Breakfast

- Porridge or wheat free cereal with suitable milk
- Wheat and rye free toast with cheese, suitable jam, or peanut butter
- Two eggs on wheat and rye free toast or 100 percent sourdough spelt toast
- Cheese and chive omelette
- Smoothie made with suitable fruit and lactose free yoghurt
- Cooked breakfast with bacon, egg, tomato, and hash brown, served with wheat and rye free toast
  or sourdough spelt toast

#### Lunch

- Wheat and rye free sandwich, pitta, or wrap, or wheat and rye free crispbread with tuna, sardines, salmon, egg, cheese, cold meat, poultry, or ham, plus salad
- Homemade soup made with suitable vegetables, served with wheat free bread
- Baked potato or rice with tuna, cheese, or homemade filling such as chilli
- Salad, rice salad, potato salad, or gluten free pasta salad with cold meat, tuna, eggs, or cheese
- Sushi or sashimi
- Suitable fruit or yoghurt

#### Dinner

- Steak, chop, fish, poultry, tofu, or Quorn with suitable vegetables and rice, rice noodles, wheat free pasta, gluten free pasta, potato, or polenta
- Risotto or omelette with salad
- Gluten free pasta or spaghetti with bolognaise made without onion or garlic, served with salad
- Corn taco shells with beef mince, crème fraiche, and salad

#### Sources:

• Dessert option, suitable fruit, fruit salad, rice pudding, ice cream, yoghurt, or custard

#### **Beverages**

- Water, with or without lemon
- Semi skimmed milk or suitable alternative milk
- Tea or coffee
- One third glass, 100 ml, fruit juice or smoothie made with suitable fruit Tip, dilute fruit juice with water to make a longer drink
- Fruit squash using suitable fruit flavours, check sweeteners

#### **Snacks**

- Suitable fruit
- Low fat yoghurt, check ingredients and use lactose free if needed
- Vegetable sticks with dip, check for onion
- Cheese and tomato or peanut butter on rice crackers, corn cakes, or oat cakes
- A handful of suitable nuts
- Occasionally, potato crisps such as unsalted, ready salted, or salt and vinegar, popcorn, dark chocolate, wheat free or gluten free cakes

Sources: