

# 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

## Foods to Enjoy

### 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

- Legumes: Beans, baked beans, chickpeas, kidney 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)

### Fruit

- Banana
- Blueberry
- Boysenberry
- Canteloupe
- Cranberry
- Durian
- Grape
- Grapefruit
- Honeydew melon
- Kiwi
- Lemon
- Lime
- Mandarin
- Orange
- Passionfruit
- Pawpaw
- Raspberry
- Rhubarb
- Rockmelon
- Star anise
- Strawberry
- Tangelo

### Misc

- Sweeteners - sucrose, glucose, artificial sweeteners not ending in "-ol", and sugar in small quantities
- Honey substitutes - small quantities of golden syrup, maple syrup, molasses, and treacle

### Vegetables

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

### 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)

