

Smart Meal Plans for Irritable Bowel Syndrome soscuisine.com/fodmap

Partial list of FOODS TO AVOID

(high in FODMAP even in small servings) Source: Monash University Mobile App

Updated: 2019-10-28

VEGETABLES
ARTICHOKE
ASPARAGUS
BEETS
CAULIFLOWER
GARLIC
JERUSALEM ARTICHOKES
LEEKS
MUSHROOMS
ONIONS (ALL TYPES)

GRAIN PRODUCTS

BARLEY

SNOW PEAS

BREAKFAST CEREALS MADE FROM WHEAT, BARLEY, RYF

RYE PRODUCTS: flour, bread

WHEAT AND KAMUT PRODUCTS: cookies, couscous,

flour, bread, pasta

NUTS and SEEDS

CASHEWS

PISTACHIOS

FRUITS
APPLES
APRICOTS
AVOCADOS
BLACKBERRIES
CHERRIES
DATES
DRIED FRUITS
FIGS
MANGO
NECTARINES
PEACHES
PEARS
PERSIMMONS
PLUMS
PRUNES
TAMARILLOS
WATERMELON

MEAT, FISH, EGGS

DISHES PREPARED WITH HIGH-FODMAP INGREDIENTS: broths/stocks, sausages, sauces

SWEETENERS

AGAVE SYRUP

HONEY

MOLASSES

DRIED CHICKPEAS DRIED LENTILS FAVA BEANS FLAGEOLET BEANS SOYBEANS SPLIT PEAS

DAIRY PRODUCTS and ALTERNATIVES

EVAPORATED MILK

ICE CREAM

LEGUMES
BEANS (ALL)

KEFIR

MILK (COW'S, SHEEP'S, GOAT'S)

SOFT CHEESES: mascarpone, quark, ricotta, flavored cream cheese, cottage cheese

SOY PRODUCTS: drinks, yogurt

SWEETENED CONDENSED MILK

BEVERAGES

ALCOHOLIC BEVERAGES «COOLER » STYLE

CHICORY-BASED COFFEE SUBSTITUTES

CIDER

FRUIT JUICES

RUM

vermouth, black currant liqueur, Pernod, Port wine, Sauternes, Muscat wine, Marsala wine