Healthy Digestion Food Chart: Week 5

Reintroduce	Eliminate	Limit	Favor
Gluten: Slowly reintroduce gluten by using moderation. Ideally one should limit to 1-2 servings daily for at least 7 days. If negative symptoms occur such as gastric upset, heaviness, sleepiness, brain fog, rash, or inflammation this is an indication gluten should be discontinued indefinitely.	Processed Foods: Pasta Crackers Breads Chips Cookies Deli meat Cereal Canned or jarred foods Frozen foods Any prepared food Preservatives and Additives: Dyes Citric Acid Basically any unrecognizable or hard to pronounce ingredient Eating out Dairy Red Meat and Pork White Sugar	Refined grains: White flour (also called all-purpose flour or enriched wheat flour) White rice Meat: Avoid all meat after the midday meal (includes chicken), fish can still be eaten Eliminate red meat and pork Limit chicken to 3 times a week maximum Raw and cold foods: Uncooked veggies Fruit or veggie smoothies Fruit or veggie juice Raw nuts and seeds (alright in moderation)	Vegetables: 3+, one cup servings each day Avoid frozen or canned vegetables Avoid raw veggies, as they are hard to digest Favor fresh vegetables, cooked Healthy Protein: Easy to digest beans such as mung beans and red lentils (soaked) Low mercury fish such as salmon or tilapia Nuts and seeds (in moderation) Eggs or egg whites (unless allergic) Healthy fats: Ghee, olive oil, coconut oil Avocado Fish oil Flax oil Seeds and nuts (in moderation) Whole Grains: Quinoa Buckwheat groats Steel cut oats Millet Brown rice