HEALTHY DIGESTION CHALLENGE: WEEK FIVE

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, wild-caught fish 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