LOWFODMAPDIET

What Is the Low FODMAP Diet?

FODMAP stands for Fermentable Oligosaccharides, Disaccharides, Monosaccharides And Polyols. These fermentable short-chain carbohydrates are prevalent in the diet.

Oligosaccharides: fructans and galacto-oligosaccharides (GOS)

Disaccharides: lactose

Monosaccharides: fructose

Polyols: sorbitol and mannitol



EAT MOREOF THESE FOODS

- Lactose-free dairy: rice milk, almond milk, coconut milk, hard cheeses
- Fruit: Bananas, berries, citrus
- Vegetables: Carrots, cucumbers, lettuce, eggplant
- Protein: Beef, pork, chicken, fish, eggs and tofu
- Nuts/seeds (limit to 10-15 each):
 Almonds, macadamia, peanuts, pine nuts and walnuts
- Grain: Oat, oat bran, rice bran, gluten-free pasta, such as rice, corn, quinoa, white rice, corn flour



EAT LESS

OF THESE FOODS

- Lactose: Cow's milk, yogurt, ice cream
- Fructose:
 - Fruit: apple, peach, mango
 - Sweeteners: honey, agave nectar
 - High fructose corn syrup
- Fructans:
 - Vegetables: broccoli, asparagus, garlic, onions
 - Grains: wheat, rye
 - Added fiber: inulin
- Galacto-oligosaccharides:
 - legumes, soy, broccoli
- Polyols
 - Fruits: apples, apricots, watermelon
 - Vegetables: cauliflower, mushrooms, snow peas
 - Sweeteners: sorbitol, mannitol, xylitol, maltitol and isomalt



MAY TRIGGER

IBS SYMPTOMS

- Apples
- Beans
- Broccoli
- Cabbage
- Caffeine
- Cauliflower
- Foods/beverages sweetened with fructose or sorbitol
- Chocolate
- Dairy products
- Fatty foods
- Margarine
- Fruit juices
- Wheat products

1. Harvard Health Publishing. Harvard Medical School. September 2019. Available from: https://www.health.harvard.edu/diet-and-weight-loss/a-new-diet-to-manage-irritable-bowel-syndrome. Accessed July 2021.

