The Elimination Diet - Sensitive		
Shopping List		
Food group	Enjoy	Avoid
Vegetables	Carrots, Celery, Lettuce (Iceberg), Sweet potato Fresh, not pickled	All other vegetables
Fruit	Pears, Golden delicious apples (peeled)	All other fruits
Nuts and seeds		All nuts, seeds, nut meals and nut butters
Meats and Poultry	Lamb, chicken	All other meats Processed lamb or chicken products – sausages, sandwich meats, marinated products
Fish and Seafood		All fish, seafood and shellfish
Eggs		All eggs including chicken, duck and quail
Cereals	Rice and all related products – rice noodles, rice crackers, puffed rice, rice cakes (limit sweetened rice products)	All other grains
Legumes, soy products		All legumes and soy products
Fats and oils	Cold-pressed Olive oil	Butter. Any other oil (derived from nuts and seeds)
Condiments and sauces	Table salt, parsley	All other herbs, seasonings, spices and sauces
Beverages	Filtered / bottled /spring water, diluted pear juice	All other beverages – tea, coffee, juice, cordial, milk
Dairy	•	All dairy products
Dairy alternatives	Rice milk	Soy milk, nut milk
Sweeteners and Confectionery	White sugar – small amounts	Chocolate, Lollies, Sucralose/Splenda (955), Stevia (available at health food stores), Molasses, Honey, Fructose, Fruit concentrates, Xylitol. All other artificial sweeteners e.g. Aspartame (951)

## Remember to

- Cook all meats well
- Trim meat of visible fat
- Wash and peel all fruits and vegetables
- Check labels of packaged foods carefully for any additives
- Eat foods as fresh as possible don't eat leftovers more than 1 day old
- Keep sugar and salt intake to a minimum read product labels
- Buy organic produce where possible

## For recipe ideas, check out

 Swain AR, Soutter VL, Loblay RH. Friendly food: recipes for life. Royal Prince Alfred Hospital Allergy Unit. Murdoch books, Sydney 2002. <a href="http://www.cs.nsw.gov.au/rpa/allergy/resources/foodintol/friendlyfood.cfm">http://www.cs.nsw.gov.au/rpa/allergy/resources/foodintol/friendlyfood.cfm</a>