Food Allergies Patient: Bread or Starch Group:	
Bread or Starch Group:	Vegetable Group: Eat ALL You Want!!!
Breakfast: Lunch: Supper: Snack:	Breakfast: Lunch: Supper: Snack:
January Bappar Bandar	
May have: wheat flour tortillas, thickeners,	All vegetables allowed unless an allergic reaction.  Meat Group:
wheat, potato or rice flours, beet or rice	Breakfast: Lunch: Supper: Snack:
flour, cane or beet sugar, honey or maple	Dreakfast: Lunch: Supper: Shack:
syrup, cream of tartar or baking soda,	
molasses, sorghum, potato starch, coco-	May have: egg-free baked goods, spaghetti, rice some
nut, olive, sunflower, safflower oils	egg substitutes (read labels carefully)egg free baking
	powder, corn starch, potato starch, unflavored gelatin
May have: wheat -free bread and crack-	<b>Restrict Beef:</b> (Shortening, lard, gelatin), soups, bouil-
_	llon, beef gravies and sauces, hotdogs, cold cuts-may have
cereals (corn, barley, rice), oatmeal or	pure vegetable shortening, turkey, soy or chicken hotdogs
cream of rice, corn pastas, bean threads	Fat Group:
(oriental), rice, corn tortillas, popcorn,	Breakfast: Lunch: Supper: Snack:
wheat-free cereal crumbs for breading,	
thickeners, cornstarch, rice, flour, tapioca	No Pork: (Shortening or lard in bacon, sausage,
flours rye, rice or potato	hotdogs, baked beans, soups with pork). May have
Fruit Group: Fresh Fruit is Best!!!	chicken, turkey, all beef hotdogs, cold cuts, vegetarian
Breakfast: Lunch: Supper: Snack:	baked beans, pure vegetable shortening <b>Common Food</b>
	Allergies: Chocolate, Milk, Eggs, Shellfish, Nuts,
	Wheat, Peanuts, Soybeans, legumes, seeds, sulfites,
May have all fruits except citrus fruits	tartrazine-may also trigger migraine headache
-any fruits with sections-oranges, lemons,	*Symptoms of a delayed food reaction tend to be low
limes, grapefruit, any fruit with sections	grade, chronic, recurrent and are associated with multiple organ system involvement as: <u>1-CNS (Central Nervous</u>
Milk Group: (No Milk-whey)	System)-concentrating and alertness in alertness, mood an
Breakfast: Lunch: Supper: Snack:	behavior, headache, vertigo, light-headedness, memory los
2%	2-Dermal-angiodema, eczematoid dermatitis, urticaria
	3-GI (Gastrointestional)-bloating, cramping, colic, diarrhed
(Casein, caseinate, lactalbumin, sodium caseinate,	distension, emesis, gas, nausea <u>4-Respiratory</u> -asthma,
lactose, nonfat milk solids, milk solids, cream,	otitis media, nasal congestion, rhinitis, sinusitis
calcium caseinate-cheese, cream cheese, cottage	*Elimination diets are the best way to combat food
cheese, buttermilk, half & half, sour cream, ice cream, yogurt, creamed soups, sauces, baked goods	allergy or sensitivity. 60 to 90 days reintroduce and then
made with milk, some nondairy products, candy-	avoid 45 more days if a reaction * Talk with your Physician
creams and milk chocolate), custards and puddings,	or a RD to make the necessary diet changes.*See FFF
butter and many margarines May have-Mocha mix	Registered Dieitian on line for help with your meal planning
goat's milk, Coffee Rich, milk free baked goods	and if questions about 1000 fabers of any other questions.
(French Bread), nut milk, coconut milk, kosher	*Bakers' asthma when breathe in flour dust or particles an causes wheezing, can eat grains without any distress.
margarine, supplement for calcium and Vitamin D	No Chocolate: (Cocoa, Cocoa Butter), or candy baked
Food Allergy Diet- used when the	goods. May have Carob Products, Nut/coconut milk,

immune systemn reacts to a diet and

causes hives or asthma. AVOID-yeast,

caffeine, dairy foods, cereals, chocolate

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olive/safflower oils, chick peas, garbanzo beans.