LOW CARBOHYDRATE NUTRITION GUIDE: FOR OPTIMAL HEALTH

GO GO: EAT FREELY

Mainly composed of whole foods (unprocessed). Keep your NET CARBOHYDRATES below 50 grams/day to stay low carb. It is best to eat a combinations of proteins, fats and low-carb vegetables to make a nutrient dense meal

PROTEINS

MEATS AND EGGS: Pastured Pork and Poultry (Chicken, Turkey, Duck, Goose). Grass-fed meat (Beef, Lamb, Goat, Venison) Grassfed, Offal (liver, heart, kidneys, other organs meats), Pastured Eggs

PLANT-BASED: Seeds (Sunflower, Pumpkin, Hemp, Flax), Nuts (Almonds, Macadamia, Walnuts, Pecans, Hazelnuts, Pine), Nut butter (Almond and Peanut -look for no Sugar Variety), Green

SEAFOODS: Wild-caught fish, Shellfish, Crabs, Lobster. Oysters, Seaweeds

OTHERS: Whey Protein (no additives, artificial sweeteners, hormones, and soy lecithin,) Egg white protein, Gelatin (Grassfed and hormone-free) **FATS**

OILS (MONOSATURATED FATS): Olive oil, Avocado oil,

Macadamia oil, (Saturated Fats), Coconut oil, MCT oil FATS (SATURATED FATS): Lard, Tallow, Chicken Fat, Goose fats, Clarified Butter (Ghee), Butter.

FATTY FISH AND SEAFOOD (POLYSATURATED FATS-OMEGA 3 FATTY ACIDS): Salmon. Mackerel, Tuna, Sardines, Herring, Anchovies, Trout, Kippers, Catfish, Halibut, Swordfish, Caviar, Mussels, Oyster, Pollock

PLANT-BASED: Seeds (Chia, Flax, Hemp) Avocado, Coconut Meat, Macadamia, Pecans, Walnuts, Cacao Nibs (different from cocoa powder which has high net carb)

OTHERS: Egg yolks, Butter, Full Fat Yogurt, (No Sugar Added), Grass-fed Meat (Lamb/Mutton/, Beef), Pork Rinds, Duck

CARBOHYDRATES

VEGETABLES: Lettuce, Broccoli, Arugula, Swiss Chard, Celery, Spinach, Water Spinach (Kangkong), Asparagus, Cilantro, Okra, String beans, Cucumber, Kale, Cabbage, Zucchini, Collard Greens, Brussel Sprouts, Leeks, Cauliflower, Mushroom, Alfalfa Sprouts, Bokchoy, Moringa leaves, Parsley, Dill, Chives, Endive, Radicchio, Eggplant, Garlic, Konjak (Shirataki) Noodles/Rice,

FRUITS: Avocado, Coconut, Starfruit, Berries (Strawberries, Blackberries, Raspberries, Gooseberries, Blueberries.), Lemon, Guava, Makopa, Aratilis, Kiwi

OTHERS

DRINKS (NO SWEETENER/PLAIN): Water (plain, ginger, lemon, cucumber,) Black Coffee, Tea (Black, Herbal, Green, Almond Milk (unsweetened)

SALTS, SPICES, HERBS: Organic and unprocessed herbs, and spices, without added, sugars, Himalayan salt pink salt, Kosher salt, Sea Salt

CONDIMENTS AND PICKLED FOODS WITH NO SUGAR: Apple Cider Vinegars, Coconut Vinegar, Rice Vinegar, Mustard, Pesto, Pickles, Fermented Foods - best if homemade (Kimchi, Sauerkrauts). Italian Vinaigrette

BAKING SUPPLIES: Almond Flour, Coconut Flour, Psyllium Husk Powder, Xantham Gum, Cream Of Tartar, Oat Fiber (different from Oat Flour) Baking Powder, Baking Soda, Vital Wheat Gluten (different from wheat)

PAUSE: EAT IN MODERATION

Has <u>INSULIN-STIMULATING EFFECT</u> and possible <u>INFLAMMATORY EFFECT</u> due to processing and addition of cbemicals and preservatives

PROCESSED MEATS: Sausages, Bacon, Prosciutto, Pancetta, Ham, Salami. Pepperoni, Canned Meat Products, Salted & Cured Meat, Biltong, Beef Jerky (choose 0 sugar)

MILK: look for full-fat dairy labeled "NO rBGH"

DAIRY PRODUCTS: Plain Full Fat Yogurt, Cottage Cheese, Heavy Creams, Sour Cream, Soft and Hard Cheeses, Regular Butter

FRUITS: Cantaloupe, Peach, Watermelon, Orange, Cherries, Plum, Clementine, Apple, Lanzones (few pieces), Papaya

GRAINS, LEGUMES, (limit amounts to meet your low carb requirement): Bulgur, Oats, Popcorn, Lentils, Chickpeas, Beans

SWEETENERS (Limit amounts due to Sugar Addiction Trigger): Erythritol, Monkfruit, Stevia, Xylitol, Allulose

STARCHY FOODS: Carrots, Beet Root, Parsnips, Taro, Celery Root, Winter Squash, Pumpkin, Beans, Peanuts

SOY PRODUCTS: (choose Non-GMO Fermented & Organic) Natto, Tempeh, Tamari, Edamame, Unsweetened Soy Milk, Tofu

CONDIMENTS AND FLAVOURINGS: Mayonnaise, Unsweetened Ketchup & Marinara Sauce, Coconut Aminos (Soy Sauce Alternative), Dips, Fruit flavourings (unsweetened)

ALCOHOL (limit amount to avoid weight loss stall and liver disease): Wine, Champagne, Whiskey, Brandy, Tequila, Vodka,

DARK CHOCOLATE: keep within net carb limit; beware of sugar craving effect

FARMED MEATSAND FISHES: may have high Omega 6 FA

OSTOP: DO NOT EAT AND DRINK

These foods and drinks can promote sugar addiction and/or cause inflammation; Sugar addiction relapse can bring you out of fat adaptation and ketosis. It can byperstimulate insulin, promoting weight gain and related adverse health effects

REFINED GRAINS AND PRODUCTS: White Rice, Whole Wheat, Refined Wheat (White Flour), Baked Products (Breads, Cakes, Pastries, Cookies, Pizza, etc.)

HIGHLY PROCESSED FOODS: Chips, Ice Creams, French Fries, Candies, Desserts, Chocolates

SUGARS: White/Brown, Palm, Muscovado, Coco, Corn, Cane, Icing, Honey, Agave, Corn Syrup, Sorbitol. Molasses, Maple Syrup, Maltose, Maltodextrin

REFINED FATS/OILS: Sunflower, Safflower, Cottonseed, Canola, Soybean Oil, Grapeseed Oil, Corn Oil, Margarine, Processed **Butter Substitutes**

ARTIFICIAL SWEETENERS (cause cravings/promotes sugar addiction): Aspartame, Acesulfame, Sucralose, Saccharin, Maltitol, Isomalto-oligosaccaride (IMO)

SUGARY DRINKS: Beer, Pop/Soda/Soft Drinks, Fruit Juices, Teas And Coffees with Sugar, Energy Drinks. Sweet Wine, **Cocktails With Sugary Mixes**

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