

TOOL KIT FOR ELIMINATION DIET



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FOOD SWAPS/ REPLACEMENTS

Gluten:

GLUTEN-CONTAINING GRAINS	GLUTEN-FREE GRAINS
o Atta	o Quinoa
o Refined wheat flour	o Millets - Buckwheat, Amaranth, Sorghum, Pearl,
o Bulgur wheat	Little millet, Kodo, Foxtail
o Couscous	o Rice - Wild rice, red rice, brown rice
o Rye	o Seeds- Chia/ Flax
o Barley	o Almond flour

Hidden Gluten:

Names - Atta, bran, bulgar, couscous, durum, farro, brewer's yeast, Triticum vulgare (wheat), Triticum spelta

Can be found hidden in - Soy sauces, cornflakes, salad dressings, vinegar, mustard, cheese, yeast spreads, meat substitutes, frozen vegetables, pickles, nuts, corn or potato chips, & energy bars. Gluten may be present as malt in some of these products. The risk of cross-contamination also persists for nuts and oats. Hence reading the nutritional labels becomes very important.

Dairy:

REPLACE THIS	WITH THIS
o Animal Milk	 Almond Milk Coconut Milk Soy Milk Oat Milk* Any other nut Milk [hazeInuts/ pistachios]
o Yogurt	o Coconut Yogurt
o Cheese/ Sour cream	o Cashew cream*
o lcecreams	 Frozen berries or fruits of choice blended with nut milk
o Butter	o Coconut butter/ Almond butter/ Tahini

Some soy milk can contain casein, so it is important to read the nutritional labels carefully.



Miscellaneous:

Hidden Gluten:

Oils- You can choose the following oils while on an Elimination Diet -Olive oil, Sesame seed oil, Flaxseed oil [not to be used in cooking], Avocado oil, Ghee and Organic butter.

Coffee/ Tea- Herbal tea- [Ginger lemon/ Chamomile]

Peanut butter- Almond butter/ Cashew butter/ Pistachio butter

Eggs- Flaxegg or chia seeds soaked in water can be a good replacement for eggs in recipes

Spices and condiments- Almost all spices found in your kitchen can be included in the Elimination diet plan & contain massive nutritional value. However, reading nutritional labels becomes important here as well to check for hidden gluten or malt or certain additives and preservatives.

Protein Sources

FOOD ITEM	AMOUNT [g]	PROTEIN
o Protein powder - plant-based [hemp/ rice/ peas]	Per 30 g/ serve	20-24 g
o Chicken	100 g	25 g
o Fish	100 g	23-25 g
o Lentils	Cooked 100 g	7-9 g
o Peas and beans	Cooked 100 g	7-9 g
<mark>o</mark> Spirulina	l tbsp	4 g
<mark>o</mark> Chia seeds	15 g	2.5 g
o Hemp seeds	30 g	9 g

