

Health Facts for you

The Low FODMAP Diet

(FODMAP = Fermentable Oligosaccharides, Disaccharides, Monosaccharides and Polyols)

What are FODMAPs?

FODMAPs are a type of carbohydrate (carb) found in many foods. There are 4 groups of FODMAPs:

- Fructose (Ex: apples, pears, watermelon, honey, high fructose corn syrup)
- Lactose (Ex: milk, certain cheeses, evaporated milk)
- Fructans (Ex: wheat, onion, garlic)
- Galactans (Ex: legumes, soy milk)
- **Polyols** (Ex: sorbitol, mannitol, xylitol, and foods like mushrooms and pitted fruits)

Why should I try a low FODMAP diet?

Some people are sensitive to FODMAPs, which leads to abdominal cramping, bloating, excess gas, and/or abnormal stools. Patients with irritable bowel syndrome (IBS) are often triggered by FODMAPs, but this diet may help with other digestive disorders as well.

How do I follow a low FODMAP diet?

The best approach is to get help from a dietitian. They can guide you through food choices and ingredients. They can ensure good overall diet quality and help figure out food triggers.

The first step is to avoid high FODMAP foods for about 3-4 weeks. Eat low FODMAP foods. You will need to read food labels to avoid high FODMAP ingredients.

If your symptoms improve, try adding back one high FODMAP group back for 2-3 days at a time. Allow for 3-5 days in between so you do not confuse symptoms.

The low FODMAP is **not** meant to be a long-term diet. The goal is to find triggers, manage them, and return to a normal diet.

Low FODMAP Diet Tips

- Try to vary foods in your diet as much as you can to ensure a highquality diet.
- FODMAPs are dose dependent. This means that if you are intolerant to a certain group, eating more will likely make your symptoms worse. You will most likely be able to handle a small amount.
- Wheat is a FODMAP. Eat gluten free grains when reducing FODMAPs, because they do not contain wheat.
- Most people are intolerant to just 1-2 FODMAP groups.
- Meet with a dietician for help.

Low-FODMAP Diet Food Choices

Fruit	Vegetables	Grains	Dairy	Other
Banana, blueberry, cantaloupe, clementine, cranberry, grapes, grapefruit, honeydew, kiwi,	Alfalfa, bamboo shoots, bok choy, carrot, chives, cucumber, eggplant, green beans, lettuce,	Cereals Gluten-free bread, Sourdough bread, or cereal products	Milk Lactose-free milk rice or almond milk Lactose-free ice cream	Meat, Eggs and Seafood
lemon, lime, orange, pineapple, papaya, raspberry, rhubarb, strawberry Note: Keep fruit servings to ½ cup per meal	leeks, parsnip, potato, red/orange bell peppers, pickle, radish, seaweed spinach scallions (green part), yellow squash, tomato, zucchini Herbs Basil, coriander, marjoram, mint, oregano, parsley, rosemary, thyme	Rice White, Brown, Wild Oats* Corn chips and Corn tortilla Other Amaranth, millet, quinoa, tapioca, cornmeal/polenta	Yogurt Lactose-free Cheese Cheddar, Swiss, Parmesan, Feta, Havarti, Brie Lactose-free cottage cheese	Sweeteners Sugar*, Splenda, Aspartame, 100% maple syrup* Fats Oil, nuts/seeds* (no pistachios or cashews), mayo Drinks Water, coffee Black*/green tea, (avoid chamomile, fennel, and oolong) *Small amounts allowed

Avoid or Reduce These Foods that Contain FODMAPs

Fructose	Lactose	Oligos	Polyols	
Fruit	Milk	Vegetables	Fruit	
Apple, mango, pear,	Milk from	Beet, Brussels sprouts,	Apricot, avocado,	
cherry, watermelon,	cows/goats/sheep,	garlic, onion, chicory	blackberry, nectarine,	
juice	custard, ice cream,	root	peach, plum, prune	
Other Asparagus, broccoli, honey, high fructose corn syrup, Molasses	Cheese Soft unripened cheese (ex: cottage, cream, mascarpone, ricotta), American, Gouda	Other Barley, beans, cashews, couscous,	Vegetables Cauliflower, corn, celery, mushroom, sweet potato, snow peas	
	*small amount sour cream is okay	inulin, lentils, pistachios, rye, soy milk, wheat (pasta, bread), veggie burgers	Sweeteners Ending in "ol" (i.e. xylitol, sorbitol) and isomalt	

Low FODMAP Meal and Snack Ideas

Breakfast:

- Rice or corn cereal, lactose free milk, blueberries
- Scrambled eggs, bacon, and gluten free or sourdough toast with peanut butter
- Omelette with cheddar cheese, turkey, tomatoes, and spinach

Lunch:

- Ham and swiss on gluten free bread, grapes, plain potato chips
- Corn tortilla with chicken and melted cheddar cheese, sour cream, side of baby carrots
- Salad with cucumber, tomato, red bell pepper, feta cheese, olives, olive oil and vinegar

Dinner:

- Fish fillet, white potato, green beans
- Gluten-free pasta with chicken, tomatoes, spinach, and pesto sauce
- Beef stir fry with carrot, water chestnuts, scallions (green part only), red bell pepper, atop rice

Snacks:

- String cheese, cheddar cheese, lactose-free yogurt, lactose-free ice cream
- Gluten-free pretzels, plain potato chips, popcorn, or rice cakes
- Small amount nuts with low FODMAP fruit

Seasonings:

- Salt, pepper, paprika, cumin, ginger, most mustard (avoid onion and garlic)
- Lemon, lime, vinegar, fish sauce, soy sauce
- Scallions, basil, cilantro, chives, dill, parsley, rosemary
- FODYTM brand seasonings and condiments

Teach Back		
What is the most important thing you learned	from this	handout?

What changes will you make in your diet/lifestyle, based on what you learned today?

If you are a UW Health patient and have more questions please contact UW Health at one of the phone numbers listed below. You can also visit our website at www.uwhealth.org/nutrition.

Nutrition clinics for UW Hospital and Clinics (UWHC) and American Family Children's Hospital (AFCH) can be reached at: (608) 890-5500

Nutrition clinics for UW Medical Foundation (UWMF) can be reached at: (608) 287-2770

The Spanish version of this *Health Facts for You* is #277s

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