THE DETOX DIFT

Below is a list of foods that you can continue to enjoy throughout your detox, as well as those foods that are best to avoid based on the principles of the detox diet. If there are any foods not on the list, your Practitioner will be able to advise whether they are appropriate for you.

PROTEIN TO ENJOY

Serving size: 1 palm sized portion per meal unless otherwise specified. Choose organic where possible.

- / Chicken
- / Eggs
- / Kanaaroo
- / Tempeh*
- / Tofu*
- / Turkey
- * Consume roughly 2 palm-sized portions per meal

- × All mince (unless made × Shellfish including at home using meat from the 'protein to enjoy' list).
- × Beef
- x Duck
- × Lamb
- × Pork
- × Sausages
- × Veal

prawns, oysters, mussels, crab.

/ Fresh fish (max. 3-4

serves per week)

excluding those in the

'Avoid' list. Calamari

can be enjoyed as part

of the fresh fish intake.

- × Cured/smoked meats and deli meats* (i.e. smoked salmon, salami, ham, etc.)
- x Fish susceptible to higher heavy metal content such as tuna, salmon, king mackerel, marlin, swordfish and shark.
- × Tinned meat and fish
- These foods are high in nitrates and are best avoided during

NUTS AND SEEDS TO ENJOY

Serving size: 1 small handful of raw, natural nuts may be consumed daily. Choose organic where possible.

- / Almonds
- / Pecans
- / Brazil nuts
- / Pepitas
- / Chia seeds
- / Pine nuts
- / Coconut
- / Sesame seeds
- / Hazelnuts
- / Sunflower seeds
- / Linseeds/flaxseeds
- / Walnuts
- / Macadamia nuts
- * Nut spreads of these nuts and seeds are also appropriate. Limit to 1 to 2 tablespoons per day

- × Peanuts (including peanut butter)
- × Roasted and/or salted nuts

BEANS AND LEGUMES TO ENJOY

Serving size: Limit to 1 to 2 serves per day (1 serve = 30 g cooked). Choose organic where possible.

- / Alfalfa sprouts
- / Kidney beans
- / Azuki beans (or adzuki) / Lentils
 - / Lima beans
- / Broad beans
- / Muna beans
- / Bean sprouts / Black beans
- / Navy beans
- / Borlotti beans
- / Pinto beans / Split peas
- / Butter beans
- / Chickpeas or garbanzos

BEANS AND LEGUMES TO AVOID

- × Flavoured and salted canned* beans or those with additives or preservatives.
- * Canned food products are often combined with additives and preservatives to prolong their lifespan. Cans themselves are also a common source of other chemicals such as BPA known to have adverse effects on health.

VEGETABLES TO ENJOY

Serving size: Minimum of 4 handfuls of salad and 3 handfuls vegetables per day. Choose organic where possible.

- / Enjoy all fresh vegetables
- / Homemade or organic fermented vegetables such as kimchi and squerkraut

× Avoid canned, dried/dehydrated, frozen and/or pickled vegetables.

FRUIT TO ENJOY

Serving size: Limit to 3 serves daily due to high sugar content. 1 serve = 1 piece or 1 handful of chopped fruit.

- / Enjoy all fresh fruits
- / Fruits dehydrated at home without additives are

Note: If fruit is frozen, choose organic with no additives.

- × Canned fruit due to added sugar and preservatives.
- × Crystallised/candied fruit
- Dried fruit due to high sulphite content.

DAIRY/DAIRY SUBSTITUTES TO ENJOY

- / Goat's milk products*
- / Organic, unsweetened nut milk (i.e. almond milk)
- / Organic, unsweetened rice milk
- / Organic, unsweetened soy milk*
- / Plain coconut yoghurt
- / Sheep's milk products*
- * Some individuals are sensitive to these products and they may therefore not be appropriate as part of a clinical detoxification program. Ask your Practitioner if these foods are suitable for you.

× Avoid all dairy products made from cow's milk, including milk, yoghurt, cheese and ice-cream.

GRAINS/GRAIN ALTERNATIVES TO ENJOY

- / Almond meal
- / Hazelnut meal
- / Amaranth
- / Lupin
- / Brown rice
- / Millet
- / Buckwheat
- / Polenta
- / Coconut flour
- / Quinoa

/ Corn

/ Red rice

- / Gluten-free flour / Gluten-free natural
- / Wild rice
- rice cakes*
- * As snack options only.

Avoid all gluten containing grains including:

- × Barley
- × Oats
- × Rye
- × Spelt
- × Triticale
- × Wheat

Avoid processed wheat/gluten containing grain products (i.e. refined white or wholemeal bread, wheat crackers/biscuits, etc.)

OILS TO ENJOY

Use cold pressed, organic oils where possible.

- / Coconut oil
- / Rice bran oil
- / Flaxseed oil
- / Sesame oil
- / Macadamia oil
- / Walnut oil
- / Olive oil

× Butter

- × Ghee
- x Canola oil

- × Margarine
- × Duck fat
- × Peanut oil
- x Fried foods
- × Vegetable oil

AND SEASONINGS TO ENJOY

- / All herbs and spices
- / Garlic
- / Homemade dressings and sauces
- / Homemade dips and spreads (i.e. auacamole, hummus, tahini, etc.)
- / Lemon juice
- / Organic tamari
- / Salt Celtic, sea or Himalayan
- Stevia and sucralose

- × Additives (i.e. MSG)*
- × Artificial colours*
- × Preservatives*
- × Sugar, honey, coconut sugar, rice malt syrup
- × Aspartame, saccharine
- × Commercially made sauces and condiments
- × Spice/herb blends containing added salts, sugars, and artificial ingredients.
- × Wasabi
- * Some of the more common and harmful food additives are outlined in the section entitled Food Preparation, Cooking and Storage on the following page.

BEVERAGES TO ENJOY

Serving size: Consume 2 to 3 L of pure water daily.

- Herbal tea, green tea not sweetened or flavoured. Choose organic where possible.
- / Juices made from fresh fruit and vegetables.
- / Pure filtered water (can be flavoured with fresh lemon, orange, ginger, cucumber, mint, etc.)
- / Unflavoured sparkling mineral water
- / Unflavoured kombucha

- × Alcohol
- × Black tea
- × Caffeinated softdrinks
- × Coffee
- Fruit drinks and cordials
- × Reconstituted fruit juice
- Soft drink/carbonated beverages

ADDITIONAL PRACTITIONER RECOMMENDATIONS: