PROTEIN

Clean Food GROCERY LIST

SENSITIVITY FOODS RECOMMENDED ORGANIC *						
 □ Pasture-Raised Eggs □ Grass-Fed Beef (Ground □ Grass-Fed Beef (Steak) □ Pasture-Raised Chicken □ Chicken (Sausage) □ Pasture Raised Chicken □ Liver □ Pork 	(Ground) (Breasts or Tenders)	 ☐ Turkey (Ground) ☐ Turkey Slices (No Nitrates, No Sugar) ☐ Wild Caught Salmon ☐ Wild Caught Alaskan Cod ☐ Wild Caught Mahi Mahi ☐ Wild Caught Tuna ☐ Wild Caught Shrimp ☐ Scallops 				
Acorn Squash Artichoke (FM) Arugula Asparagus (FM) Beets (FM) Bell Peppers (NS) Bok Choy Broccoli / Broccolini (FM) Broccoli Rabe Brussel Sprouts (FM) Butternut Squash Cabbage (FM) Carrots (Whole) Caulifllower (FM) Celery (FM)* Collard Greens Cucumber	☐ Jalenpeno☐ Kale☐ Leeks (FM)☐ Lettuce (All)	 □ Pumpkin □ Radish □ Rutabaga □ Rhubarb □ Sauerkraut □ Shallots (FM) □ Snow Peas □ Sugar Snap Peas (FM) □ Spaghetti Squash □ Spinach □ Sprouts □ Summer Squash □ Sweet Potato / Yam □ Swiss Chard □ Tomatoes (NS)* □ Turnip □ Zucchini 				
□ Apples (FM)* □ Apricots (FM) □ Bananas □ Blackberries □ Blueberries □ Cherries (FM) □ Dates (FM) □ Figs (FM) □ Grapefruit □ Grapes □ Jicama □ Kiwi □ Lemon □ Lime □ Mango (FM)	 Melon Nectarines Oranges (All) Papaya (FM) Peaches (FM)* Pears(FM) Pineapple Plantains Plum (FM) Pomegrantes Raspberries Strawberries Tangerines Watermelon (FM) 	Ghee Grass-Fed Butter Duck Fat Coconut Oil Extra-Virgin Oilive Oil Tallow (Beef Fat) Avocado (FM) Avocado Oil Coconut Butter Coconut Flakes Coconut Milk (Canned)(FM) Olives				

Almonds Almond Butter Brazil Nuts Cashews (FM) Chia Seeds Flax Seeds Hazelnuts Macadamia Nuts Pecans Pine Nuts Pistachios Pumpkin Seeds	Sesame Seeds Sacha Inchi Seeds Walnuts			
Almond Flour Apple Cider Vinegar Balsamic Vinegar Bone Broth Cassava Flour Canned Pumpkin Canned Salmon Canned Tuna Capers Cacoa Powder Coconut Aminos Coconut Flour Coconut Wraps Collagen Peptides	 Hemp Protein Raw Honey Rise Bars Hail Merry Snack Hot Sauce Jackson's Hones Jillz Crackers Lara Bars Mustard Paleo Waffle Mix Pea Protein Pickles Red Wine Vinegal RX Bars 	st Chips	 Seaweed SnacksPink Sardines Simple Mills Crackers Siete Chips Tahini Tomato Paste (NS) Tomato Sauce (NS) Vegetable Broth White Wine Vinegar 	
Allspice Basil (Fresh/Dried) Bay Leaves Black Pepper Cayenne (NS) Chilli Powder (NS) Chipotle Powder (NS) Chives Cilantro Cinnamon Cloves Cumin Curry Powder (NS)	 □ Nutmeg □ Onion Powder (F □ Oregano □ Paprika (NS) □ Parsley (Fresh/D □ Red Pepper Flak □ Rosemary (Fresl □ Sage □ Sea Salt(Pink) □ Thyme (Fresh/D 	Oried) kes (NS) h/Dried)	□ Coconut Water □ Coffee □ Kombucha □ La Croix □ Mineral Water □ Spring Water □ Soda Water □ Tea □ Red Wine	
Dill Garlic Powder (FM) Ginger (Fresh/Dried)				barefood nutrition

What are Nightshades?

Members of the family Solanaceae, common nightshades include white (but not sweet) potatoes, eggplant, tomatoes, and peppers, both the eye-watering chilies and the sweeter bell peppers. The list of edible nightshade plants also includes any spices made from peppers, like paprika, red pepper flakes, and cayenne pepper (although black pepper is a different plant).

Those exhibiting apparent sensitivities to nightshade vegetables often have similar complaints as gluten sensitive reactions. Irritable bowel disorders and other gastrointestinal issues, heartburn, nerve sensitization, and joint pain are commonly associated with nightshade vegetable sensitivity.

When to avoid? - Autoimmune Disease, Joint Pain, Suspicious Food Reactions

What are FODMAPS?

FODMAPs is an acronym for a collection of food molecules (mostly sugars) that are short-chained carbohydrates, both fermentable and poorly absorbed in the gut. If you haven't heard the term "FODMAPs" thrown around at work or at the gym lately, you probably will soon enough.

Essentially, FODMAPs stands for fermentable oligosaccharides, disaccharides, monosaccharides and polyols. These are specific sugars found in food, such as fructose, lactose, fructans, galactans and polyols. Because they're not absorbed completely by the human body, they're easily fermented by gut bacteria and can cause significant gastrointestinal problems.

When to avoid? SIBO Protocol, Bloating, Stomach Distention, Low Sugar Protocol, Gut Dysbiosis