

By Dr. Allison Siebecker. Adapted by Dr. Catheryn Eichman.

Vegetables

Less Fermentable		More Fermentable		
SCD "Legal" Low FODMAP	SCD "Legal" Moderate FODMAP	SCD "Legal" High FODMAP	SCD "Illegal"	
Artichoke hearts* 1/8c	Avocado 1/4th	Asparagus 4 spears	Bean sprouts	
Avocado 1/8th	Asparagus 1 spear	Artichoke	Corn	
Bamboo shoots	Artichoke hearts* 1/4 cup	Avocado, whole	Okra	
Beet 2 slices	Butternut squash 1/2 cup	Beet 4 slices	Potato, white/all colors	
Bok choy 1 cup/85g	Broccoli <1 1/2 cup	Bok choy 1 1/2cup	* Sweet potato 1/2 cup	
Broccoli 3/4 cup	Cabbage >1 cup	Broccoli 1 cup	Seaweeds	
Brussels sprouts 2 each	Green beans 25 each	Brussels Sprouts 6 each	Turnip	
Cabbage 1 cup/98g	Leek 1/2 each/42g	Savoy cabbage 1 cup	Taro	
Savoy cabbage 1/2 cup	Parsnip	Cauliflower	Water chestnut	
Carrot	Chili pepper 40g	Celery	* Yam	
Celery root/celeriac	Peas, green 1/3 cup	Fennel bulb >1 cup	Yucca	
Chives	Tomato soup/juice	Fennel leaves >3 cups	Canned vegetables	
Cucumber	Tomato, sun dried 2T/15g	Garlic	Starch (arrowroot, corn,	
Eggplant	Savoy cabbage 3/4 cup	Green beans 35 each	potato, rice, tapioca)	
Endive	Spinach >1 1/2 cups	Jerusalem artichoke		
ennel bulb 1/2 cup	Zucchini >3/4 cup	Leek 1 each/84g		
Green beans 15 each		Mushrooms		
eafy greens		Onions		
Spinach 1 1/2 cup		Peas, green 1/2 cup		
Olives		Snow peas 10 pods		
Peas, green 1/4 cup		Scallions, white part		
Bell peppers, all colors		Shallot		
Chili peppers 11cm/28g		Sugar snap peas		
Radicchio 12 leaves		Zucchini >3/4 cup		
Radish				
Rutabaga				
Scallion, green tops only				
inow peas 5 pods				
Squash: butternut, kabocha,				
oumpkin-1/4 c,				
yellow/zucchini 1/2 cup				
omato				

Note: The orange column represents foods with the highest FODMAP content. The red column indicates foods that are not compliant on the Specific Carbohydrate Diet (SCD), but may be allowed on the low FODMAP diet.

*The foods in the red column may be permitted if energy/calorie intake is insufficient.

Please check with Dr. Cat before implementing foods from the red column.

Please pay attention to serving sizes. Serving sizes are per meal, not per day.



Fruits

Less Fermentable		Mor	e Fermentable
SCD "Legal" Low FODMAP	SCD "Legal" Moderate FODMAP	SCD "Legal" High FODMAP	SCD "Illegal"
Banana, green kind only	Cranberry 1 tbsp	Apple	Plantain
Blueberry 1/4 cup	Cherries 3 each	Apricot	Commercial jam/jelly
Citrus: lemon, lime,	Grapefruit 1/2 each	Berries: cranberry 2 tbsp,	
orange, tangelo, tangerine	Longon 10 each	blueberry >80, blackberry,	
Current, dried 1 tbsp	Lychee 5 each	raspberry >50 each	
Dragon fruit	Honeydew melon >1/2 cup	Cherries 6 each	
Durian	Passion fruit >4 pulps	Grapefruit 1 each	
Grapes	Pineapple, dried 1 slice	Current, dried 2 tbsp	
Guava	Rambutan 4 each	Custard apple	
Kiwi		Dates, dried	
Longon 5 each		Fig, dried	
Melon: cantaloupe, rock,		Mango *	
honeydew 1/2 cup		Nectarine	
Papaya		Papaya, dried	
Passion fruit 4 pulps		Peach	
Pineapple		Pear	
Pomegranate 1/4 cup		Persimmon	
Prickly pear		Plum	
Rambutan 2 each		Pomegranate 1 each	
Raspberry 30 berries		Prunes	
Rhubarb		Raisins	
Strawberry 10 berries		Tamarillo *	
Homemade jam or jelly		Watermelon	
(no pectin or sugar)		Canned fruit in high	
		FODMAP fruit juice	

Note: Fruit juices are allowed from low FODMAP (green column) fruit sources. Examples of these are orange, pomegranate, pineapple, strawberry, lemon, lime, and cranberry juice. However, juice should always be consumed in moderation.

Eat no more than 1 serving of fruit per meal. Examples are 1 small banana, 1 medium orange, or 1 cup of berries



Legumes/Beans

and and	Legan	ics/ bearis		
Less Fermentable		N	Nore Fermentable	
SCD "Legal" Low FODMAP	SCD "Legal" Moderate FODMAP	SCD "Legal" High FODMAP	SCD "Illegal"	
peas, 1/4 cup I, brown 1/2 cup I, green/red 1/4 cup beans, 1/4 cup	Black beans, 1/4 cup Chickpeas, 1/2 cup Lentil, green/red 1/2 cup Lima beans, 1/3 cup	Bortolli/cranberry Kidney beans Lima beans, 1/2 cup Navy/white beans Baked beans Split peas	Butter beans Cannellini beans Fava/faba beans Pinto beans Soy beans	
	SCD "Legal" Low FODMAP peas, 1/4 cup , brown 1/2 cup , green/red 1/4 cup	Less Fermentable SCD "Legal" SCD "Legal" Moderate FODMAP Peas, 1/4 cup Black beans, 1/4 cup Chickpeas, 1/2 cup Lentil, green/red 1/2 cup	SCD "Legal" Low FODMAP Moderate FODMAP Black beans, 1/4 cup beans, 1/4 cup Lentil, green/red 1/2 cup Lima beans, 1/3 cup Lima beans Baked beans SCD "Legal" SCD "Legal" Bortolli/cranberry Kidney beans Lima beans, 1/2 cup Navy/white beans Baked beans	Less Fermentable SCD "Legal" SCD "Legal" SCD "Legal" SCD "Legal" SCD "Legal" SCD "Legal" High FODMAP Peas, 1/4 cup Sco "Legal" High FODMAP Black beans, 1/4 cup Chickpeas, 1/2 cup Sco "Legal" Sco "Legal" Sco "lllegal" Sco "llegal" Sco "legal" Sco

Note: Legumes should be canned and rinsed thoroughly before consuming. If you cannot find canned legumes, they should be be soaked for 12 hours or overnight and boiled, drained, and then rinsed before consuming.





Less Fermentable		Mo	More Fermentable		
SCD "Legal"	SCD "Legal"	SCD "Legal"	SCD "Illegal"		
Low FODMAP	Moderate FODMAP	High FODMAP			
Almonds 10 each (limit)	Chia seeds > 2tbsp	Almonds 20 nuts	Coconut milk with		
Almond flour 1/4 cup	Chestnuts 20	Almond flour 1/2 cup	thickeners		
Coconut flour 1/4 cup	Flaxseed 1.5 tbsp	Cashews	Seed flour		
Chia seeds 2 tbsp	Hazelnuts 20 nuts	Flaxseeds >2 tbsp			
Flaxseeds <1 tbsp	Pecans 40 nuts	Hazelnuts 80 nuts/100g			
Hazelnuts 10 nuts	Walnuts 30 nuts	Pine nuts 8 tbsp/100g			
Hemp seeds 2 tbsp		Pistachios			
Macadamia 20 nuts/40g		Pumpkin seeds 100g			
Peanuts 32 nuts		Sesame seeds 100g			
Pecans 10 nuts		Sunflower seeds 100g			
Pine nuts 1 tbsp					
Pumpkin seeds 2 tbsp					
Sesame seeds 1 tbsp					
Sunflower seeds 1 tbsp					
Walnuts 10 nuts					

Note: 1 tbsp of almond butter is permissible.



Dairy

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Less Fermentable	Less Fermentable		More Fermentable		
SCD "Legal" Low FODMAP	SCD "Legal" Moderate FODMAP	SCD "Legal" High FODMAP	SCD "Illegal"		
Butter	Cream-lactose free	Cheese: cream cheese,	Same foods in orange		
Cheese: aged 1+ months:	Lactose-free yogurt	cottage cheese, feta,	column		
(cheddar, brie, parmesan,	Lactose-free milk	goat cheese, mozzarella,			
camembert)		ricotta			
Dry curd cottage cheese,		Kefir (commercial)			
yogurt cheese/labneh		Cream			
Ghee		Sour cream (commercial)			
Coconut yogurt		Yogurt (commercial)			

Note: Dairy-free milk substitutes such as almond milk and coconut milk are permitted in moderation, at 1 cup per serving





Less Fermentable		More Fermentable			
SCD "Legal" Low FODMAP	SCD "Legal" Moderate FODMAP	SCD "Legal" High FODMAP	SCD "Illegal"		
Bacon without sugar Broth, homemade with meat or marrow bones Beef Eggs Fish Game Lamb Pork Poultry Shellfish Organ meats	Bacon with sugar	Bacon with HFCS Broth made from cartilage	Deli/processed meats with sugar, carrageenan, nitrates, and additives		



	Sugars/S	Sweeteners	
Less Fermentable		Mor	e Fermentable
SCD "Legal"	SCD "Legal"	SCD "Legal"	SCD "Illegal"
Low FODMAP	Moderate FODMAP	High FODMAP	
Honey 1/2 tsp Maple syrup 2 tbsp Stevia, pure: no inulin or sugar alcohols Coconut sugar 1 tsp	Honey 1 tsp Coconut sugar 2 tsp	Agave Coconut sugar 3 tsp Fructose, powdered Honey 1 tbsp High-fructose corn syrup Molasses Pylols: isomalt, erythritol, mannitol, sorbitol, xylitol anything ending in -ol	Barley malt syrup Brown rice syrup Cane sugar Sucrose (table sugar) Sucralose

Note: Consume no more than 2 tbsp honey per day.

pumpkin seed, sesame, sunflower, walnut

Seasonings/Condiments

	Jeasonings	of Condinients		
Less Fermentable		More Fermentable		
SCD "Legal" Low FODMAP	SCD "Legal" Moderate FODMAP	SCD "Legal" High FODMAP	SCD "Illegal"	
All spices (except onion		Chicory root	Cocoa/chocolate	
and garlic		Garlic, fresh or powder	Carrageenan	
Coconut aminos		Gums/thickeners	Soy sauce/Tamari	
Garlic-infused oil		Onion, fresh or powder	Vinegar: balsamic	
Ginger, fresh and dried		Sauces or marinades with		
Mayonnaise		HFCS		
Mustard, garlic-free				
Pickles/relish, no sugar or				
garlic				
Tabasco (McIlhenny Co)				
Wasabi, pure				
Vinegars: apple cider,				
distilled/white, white wine,				
red wine				

Note: FODY brand foods makes seasonings and condiments without garlic/onion. Garlic-infused oil is permitted, but raw or dried garlic is not permitted.

Beverages

	Bevo	erages			
Less Fermentable	Less Fermentable More Fermentable				
SCD "Legal" Low FODMAP	SCD "Legal" Moderate FODMAP	SCD "Legal" High FODMAP	SCD "Illegal"		
Almond milk, 1 cup	Tea: green <2 cups/day	Almond milk with thickeners	Coffee substitutes		
Coconut milk, 1 cup	Seltzer water	Fruit juice from high	Chicory root		
Coffee 1 cup/day (weak)	Carbonated beverages	FODMAP fruits	Soda		
Cranberry juice, pure	(unsweetened, no soda)	Orange juice 1 cup	Licorice tea		
Orange juice, fresh 1/2 cup		Light gold rum	Pau d'arco		
Fruit juice from low		Tea: chamomile, fennel,	Beer		
FODMAP fruits 1/3cup		chicory, licorice, and	Brandy		
Tea: black (weak), ginger,		dandelion tea	Hard cider		
green, mint, chai,			Liqueurs/cordials		
Yerba mate, oolong,			Sherry		
rose hip, rooibos, hibiscus			Tequila		
Water			Wine: dessert, sweet, port,		
Alcohol: gin, vodka			sparkling, sake		
whiskey, bourbon, red					
and white wine (<1 glass)					

Note: Fruit juice and alcohol should be co		s still recommended you l	imit alcohol consumption.
The serving size of almond and coconut m	nilk is 1 cup per serving.		