Bozeman Wellness Center

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FOOD SENSITIVITIES

Food sensitivities are very common, they arise when we lack enzymes to break down certain foods, consume too much of a certain food or if we develop a condition known as "leaky gut." Leaky gut occurs when the lining of our gut/intestine become inflamed/irritated, causing problems with our digestion.

Symptoms of food sensitivities include:

Digestive:	Respiratory:	Skin:	Pain:
 Bloating Stomach Cramps Diarrhea Excessive Gas 	WheezingSneezingCoughingCongestion	HivesRashesEczema	HeadacheJoint PainArthritis
Nausea Indigestion	Sore Throat Runny Nose		

Wh	eat/	/GI	uten	ı

Avoid

- Wheat (durum, semolina, kamut, spelt)
- Couscous
- Barley (malt and malt flavoring)
- Oats (unless specifically labeled "gluten-free")
- Rve
- Triticale
- Beer

Alternatives

- Buckwheat
- Fava and Garbanzo Bean Flour
- Corn
- Millett
- Arrowroot
- Amaranth
- Nut (almond)
- Potato
- Quinoa
- Rice
- Sorghum
- Sov
- Tapioca
- Foods labeled "Gluten-Free"
- Hard alcohol /distilled liquor (bourbon, gin, vodka, whiskey)
- Baking: 1 cup brown rice/white rice flour = 1 cup wheat flour; add ¼ tsp water & 1 egg to recipe.
- Tinkyada Rice pasta

Nightshades (Solanaceae)

- Potato (white, red, yellow, blue skinned)
 - **(Sweet potatoes and yams are NOT a nightshade)
- Tomato
- Tomatillos
- Eggplant
- · Green, yellow, red, hot peppers
- Goji Berries
- Tobacco
- Homeopathic: mandrake and belladonna

<u>Dairy</u> Avoid

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- Milk
- Cheese, Cottage Cheese, Cream Cheese, Sour Cream
- · Yogurt, Frozen Yogurt, Ice Cream, Sherbet
- Pudding, Custard
- Half and Half, Whipping Cream and Coffee Cream
- Butter and Whey (may be okay for you, talk with your doctor)

Alternatives

- Rice, almond, coconut or hemp Milk
- Avoid Soy Milk (because of estrogen effect on the body)
- Rice, hemp, coconut milk Ice Cream or sorbet
- Coconut, almond milk yogurt
- Whipped full-can coconut milk = heavy cream
- ASK your Dr. about goat/sheep Cheese (Manchego sheep/Chevre goat – Local at Town & Country, Rosauers & Coop by Amaltheia

Other Sources of Calcium

- Dark Leafy Greens (spinach, romaine lettuce, collard greens) Eating dark leafy greens is how cows get so much calcium in their milk!!
- Alfalfa, Broccoli Sprouts
- Beans and Lentils
- Grains
- Seafood
- Seeds/Nuts (almonds, sesame seeds)
- Supplementation

Corn

- High Fructose Corn Syrup
- Dextrose/Dextrin/Maltodextrin
- Corn Starch/Food Starch
- Cornmeal
- Corn Chips
- Maize
- Artificial Sweeteners