

Candida diet

Lots of fresh veg & Protein: No grain, legumes, sugar, fruit or alcohol

YES, FOODS (think of all the yummy options)

Milk: Rice & almond or cashew super market is fine: look for sugar free such as pure harvest. It's easy to make also: Yoghurt: Sheep and goat yoghurt. Available at IGA: Cow dairy is fine if you don't react to it or suffer with hay fever, sinusitis or general dairy reactivity such as mucous discharge.
Almond milk for baking not coconut milk: normal dairy milk is also fine if you are not suffering with a lot of mucous discharge
Cheese (goat, real goat feta and sheep cheese (pecorino) There is a great Bulgarian sheep cheese available at Woolworths that is pesticide free and inexpensive. Cow cheese is acceptable if you are not suffering with a lot of mucous discharge.
Fish (uncrumbed and preferably poached or steamed. (a great way to steam fish is to place it in a Chinese bamboo steamer and steam on banana leaf/both available at the Asian shops). You can get all the implements cheaply at the Asian stores. You may want it grilled also which is fine. Curries make a great use of cheap fish cuts. Shell fish as long as no known allergy.
Chicken, Quail, Duck, Turkey.
Lean Meat (In order of preference: kangaroo, veal, lamb, lean beef, goat, rabbit)
Chia seeds, soaked overnight only. No raw.
Vegetables. All vegetables but no more than a hand full of cooked starchy veg such as potato, pumpkin, corn, peas and carrot. , preferably organic. See our shopping guide http://natmed.com.au/resources/
Eggs (organic & free range) note the rules have changed so you now need organic & free range.
Tea & Coffee: max one cup a day. As much of the following as you like: Green and herbal tea.
Vegetable Juice: Any but must be organic or non-sprayed source. Peel vegetables first.
Olive Oil extra virgin or sesame oil: up to 3 tablespoons daily for cooking or dressing. Do not use coconut oil despite its low smoking temp it may raise cholesterol due to the amount of saturated fat. No coconut oil if cholesterol high
Herbs, spices and flavourings: Sea salt, Black Pepper, All herbs and spices. Sauerkraut, olives, pickled onions and homemade sugar free sauces made with foods on the yes list are also fine.
Nuts: Usually nuts are fine but your practitioner will discuss this with you. 8-10 per day of Each: Almonds, brazil nuts, cashews or nut pastes made from the above (see health food sections of supermarkets) Water chestnuts in can. The Nuts must be soaked if you have active bloating or reflux problems: cover in water overnight and eat the next day: Seeds: Soaked chia seeds or tahini paste made from sesame seeds: pumpkin, sesame, sunflower seeds are all fine but if you are suffering with bloat please soak. To soak, cover in water or almond milk and leave in fridge overnight. Almond meal is a great alternative for baking.
Processed meat such as bacon, salami, ham (it is fine to have processed meat as a treat but make sure its nitrate free and stay away from ultra-processed junk like polony as it's just not good for you.)

NO FOODS (think of all the alternatives)

Grain: flour, oats, cereal, bread, pasta, white rice, baked products such as cakes, muffins biscuits: See paleogrubs.com for grain free options. There are also a variety of ways to make gluten free crackers if you follow the links below.
Sugar: When looking for packet foods such as almond milk, look to the floor! All the high sugar is at eye level in shopping isles.
No Alcohol and No low carb Beer. If you must have it, then vodka and soda without sugary lime but fresh lime
Cordial, Soft drinks or diet drinks. Full of phosphorous that erodes your bones and sugar.
Coffee of the instant variety. It is dehydrated with dry cleaning chemicals that increase cancer risk.
Chips, crisps, Doritos, popcorn and twisties etc. (alternative: kale chips or veggie sticks with dip)
Crackers, crisp breads, rice cakes, rice crackers: (alternative: kale chips or veggie sticks with dip)
Deep fried or crumbed foods:
Anything that ends in "ose", such as fructose, sucrose, dextrose, maltose. Syrup and in particular, high fructose corn syrup. Sugar.
Legumes (mung bean, lentil, tofu, chick peas)
Fruit or dried fruit or fruit juice: Fructose is candida's favourite source of energy.

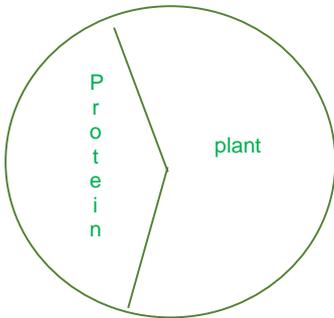
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These web sites are great resources: Not all recipes will be congruent with your plan, however there are a multitude of great ideas on these sites from chia seed pancakes to paleo bread.

- <http://paleogrubs.com/>
- <http://www.taste.com.au/search-recipes/?q=low+carb>
- <http://autoimmune-paleo.com/>



Your plate: 1/3 -2/3 Planning Tip: 1. choose your protein:1 g protein per kg1kg body weight



A typical meal plan for a 70kg person

*Breakfast: scramble eggs with three whole eggs and 4 egg whites and spinach. = 18g

*Lunch: Chicken (100g) and salad = 20 g protein

*Dinner: Poached fish (150g per serve) and vegetables =30g protein

Total for day = 70 g protein = 1/3 protein: 2/3 plant per plate
(plant is alkaline so this diet is mostly alkaline despite being high in protein)

Protein builds muscle, protecting bone density and delivering important amino acids such as Tyrosine for thyroid health. Muscle is 5 x more metabolically active than fat.

Colourful plants on your plate = ^ nutrition



Where to shop, more on dairy & gluten & how to detox your life
<http://natmed.com.au/resources/>

Call us or email if you need more info: 08 93391999: info@natmed.com.au