GAPS

Foods Not Allowed on the Full GAPS Diet

Adapted from *Gut and Psychology Syndrome, Revised and Expanded Edition* by Dr. Natasha Campbell-McBride, pages 164-67 ("Foods to Avoid")

- Acesulfame
- Acidophilus Milk
- Agar-agar
- Agave syrup
- Algae
- Aloe vera (once digestive symptoms are gone, you can reintroduce it)
- Amaranth
- Apple juice
- Arrowroot
- Artificial sweeteners:
 NutraSweet, Splenda,
 Equal, etc.
- Aspartame
- Astragalus
- Baked beans
- Baker's yeast
- Baking powder and raising agents of all kinds apart from pure bicarbonate of soda (see note at the Coconut Butter Bread recipe, page 118)

- Cannellini beans
- Carrageenan
- Carob
- Cellulose gum
- Cereals, including all breakfast cereals
- Cheese, processed, and cheese spreads
- Chestnut flour
- Chevre cheese
- Chewing gum
- Chickory root
- Chickpeas
- Chocolate
- Cocoa powder (see note at the "Nutella" recipe, page 262)
- Coffee, instant and coffee substitutes
- Cooking oils
- Cordials
- Corn
- Corn syrup
- Cornstarch

- Balsamic vinegar
- Barley
- Bean flour and sprouts
- Bee pollen
- Beer
- Bitter gourd
- Black-eyed peas
- Bologna
- Bouillon cubes or granules
- Brandy
- Buckwheat
- Bulgur
- Burdock root
- Butter beans
- Buttermilk
- Canned vegetables and fruit

- Cottage cheese
- Cottonseed
- Couscous
- Cream
- Cream cheese
- Cream of tartar
- Dextrose
- Drinks, soft
- Fava beans
- Feta cheese
- Fish, preserved, smoked, salted, breaded, canned with sauces)
- Flour, made out of grains
- FOS (fructooligosaccharides)
- Fructose