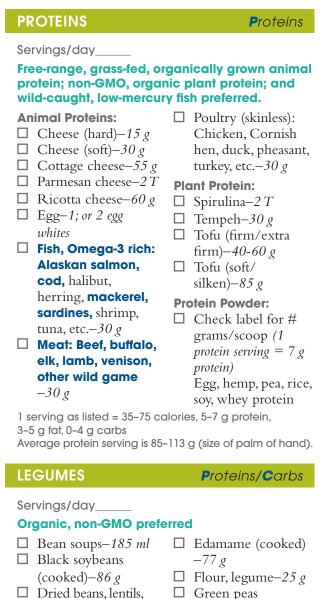


## Mito Food Plan - Metric



(cooked)-80 g

☐ Hummus or other bean dips-82 g 1 serving = 90-110 calories, 3  DAIRY & ALTERNATIVE	Refried beans, vegetarian—120 g -7 g protein, 0 fat, 15 g carbs  /ES Proteins/Carb						
Servings/day Unsweetened, organic preferred  Dairy:  □ Buttermilk-225 g □ Milk: Almond, □ Kefir (plain) □ -175-225 g □ Milk: Cow, goat □ -225 g □ Yogurt, Greek □ (plain)-175 g □ dairy serving = 90-150 calories, 7-8 g protein, 12 g carbs 1 dairy alternative serving = 25-90 calories, 1-9 g protein, 1-4 g carbs (nutritional values vary)							
NUTS & SEEDS	<b>P</b> roteins/ <b>F</b> ats						
Servings/day Unsweetened, unsalted,  Almonds-6 Brazil nuts-2 Cashews-6 Chia seeds-1 T Coconut (dried) -3 T Flaxseed (ground)-2 T Hazelnuts-5 Hemp seeds-1 T Macadamias-2-3 1 serving = 45 calories, 5 q feeds	<ul> <li>□ Nut and seed butters-½ T</li> <li>□ Peanuts-10</li> <li>□ Pecan halves-4</li> <li>□ Pine nuts-1 T</li> <li>□ Pistachios-16</li> <li>□ Pumpkin seeds-1 T</li> <li>□ Sesame seeds-1 T</li> <li>□ Soy nuts-2 T</li> <li>□ Sunflower seeds-1 T</li> <li>□ Walnut halves-4</li> </ul>						

			1 G10							
Servings/day Minimally refined, cold-pressed, organic, non-GMO preferred										
	Avocado-2 T or		Oils, salad:							
	1/8 whole		Almond, Avocado,							
	Butter–1 <i>t</i> ; 2 <i>t</i>		flaxseed, grapeseed							
	whipped		hempseed, MCT,							
	Chocolate, dark		olive (extra virgin)							
	(70% or higher		pumpkin, rice bran,							
	cocoa)– <i>30 g</i>		safflower (high-							
	Coconut		oleic), sesame,							
	milk, regular		sunflower (high-							
	(canned)– $1\frac{1}{2}T$		oleic), walnut $-1 t$							
	Coconut milk, light		Olives: Black,							
	(canned) $-3T$		green, kalamata-8							
	Mayonnaise		( - , - ,							
	(unsweetened) $-1 t$									
	Oils, cooking:		with the above							
	Avocado, coconut,		oils–1 T							
	ghee/clarified									
	<b>butter,</b> grapeseed,									
	grass fed butter,									
	MCT, olive (extra									
	virgin), rice bran,									
	sesame–1 t									

FATS & OILS

## Items in blue indicate preferred therapeutic foods

1 serving = 45 calories, 5 g fat

Notes: Nutritional amounts are based on average values for the variety of foods within each food category.

Dietary prescription is subject to the discretion of the health practitioner.



or peas (cooked)-40 g

VEGETABLES Non-star	rchy	<b>c</b> arbs	VEGETABLES Starchy	<b>C</b> arbs	GLUTEN-FREE GRAII	NS Carbs
Servings/day  Artichoke  Arugula  Asparagus  Bamboo shoots  Beets (cubed)  Bok choy  Broccoflower  Broccoli  Brussels sprouts  Cabbage  Carrots		Horseradish Jicama Kohlrabi Leeks Lettuce, all Microgreens Mushrooms Okra Onions Parsley Peppers, all	Servings/day  Acorn squash (cubed)-140 g  Butternut squash (cubed)-140 g  Plantain-50 g or ½ whole  1 serving = 80 calories, 15 g  Low Glycemic Impact R  Limit to 1 serving per day		Servings/day Unsweetened, sprouted  Amaranth-82 g Buckwheat/kasha -84 g Crackers: Nut, rice, seed-3-4 Millet-87 g Oats: Rolled, steel-cut-115 g 1 serving = 75-110 calories,	☐ Quinoa−90 g ☐ Rice: Basmati, black brown, purple, red, wild−65 g ☐ Teff−189 g All grain servings are for cooked amounts.
☐ Califlower ☐ Celeriac root ☐ Celery		Radishes Salsa Scallions	FRUITS Servings/day	<b>C</b> arbs	Low Glycemic Impact I Short term: Consider remove Long term: Limit to 1-2 servir	al
☐ Chard/Swiss chard		Sea vegetables	Unsweetened, no sugar	added	BEVERAGES, SPICES	& CONDIMENTS
☐ Chives ☐ Cilantro ☐ Cucumbers ☐ Daikon radish ☐ Eggplant ☐ Endive ☐ Fennel ☐ Fermented ☐ vegetables: ☐ Kimchi, pickles, ☐ sauerkraut, etc. ☐ Green beans ☐ Greens: Beet, ☐ collard, chicory, ☐ dandelion,		Shallots Snap peas/snow peas Spinach Sprouts, all Squash: Delicata, pumpkin, spaghetti, yellow, zucchini, etc. Tomato Tomato juice -185 ml Turnips Vegetable juice -185 ml Water chestnuts Watercress	□ Apple-1 sm □ Applesauce-127 g □ Apricots-4 □ Banana-½ med □ Blackberries-110 g □ Blueberries-110 g □ Cherries-12 □ Dates or figs-3 □ Dried fruit-2 T □ Figs-3 □ Grapefruit-½ med □ Grapes-15 □ Kiwi-1 med □ Mango-½ sm □ Melon, all-175 g	□ Nectarine−1 sm □ Orange−1 sm □ Papaya−140 g □ Peach−1 sm □ Pear−1 sm □ Persimmon−½ □ Pineapple−120 g □ Plums−2 sm □ Pomegranate seeds−85 g □ Prunes−3 med □ Raspberries−120 g □ Strawberries−190 g □ Tangerines−2 sm	Unsweetened, no sugar  □ Black tea □ Coffee □ Filtered water □ Fresh juiced fruits/ vegetables □ Gingko biloba tea □ Green tea □ Sparkling/mineral water □ Unsweetened coconut water □ Yerba mate	□ Herbs and Spices: Curcumin, marjoram, oregano, sage, etc. □ Condiments: Lemon/lime juice, miso, mustard, tamari, vinegars, etc.—use sparingly, suggest 1 T or less per serving
escarole, kale, mustard, purslane, radicchio, turnip,  1 serving = 60 calories, 15 g carbs  Low Glycemic Impact Recommendations  Limit to 2-3 servings per day. Limit dried fruit and fruit juices				Items in blue indicate pre	eferred therapeutic food	

1 serving = about 50 g= 25 calories, 5 carbs

etc.

Organic, non-GMO fruits, vegetables, herbs and spices preferred

## zk

**Notes:** Nutritional amounts are based on average values for the variety of foods within each food category.

> Dietary prescription is subject to the discretion of the health practitioner.

