## Gluten Alle

## **Gluten-Free Nutrition Therapy**

- Experience sensitivity to gluten, a protein found in wheat, barley and rye.
- Gluten-free nutrition therapy will prevent symptoms of an allergic reaction.
- Knowledge on food and nutrition is needed in order to consume a glutenfree diet successfully.

Foods that Contain Gluten → Wheat (all types; including	
einkorn, emmer, spelt, and kamut)	
> Barley	
≻ Rye	Grains and Plant Food that
≻ Malt	Does NOT Contain Gluten
Oats are generally gluten-free, unless cross-contamination occurs. These ingredients are found in many food products including flours, bread, pasta, breakfast cereals, cakes and cookies.	<ul> <li>Amaranth</li> <li>Millet</li> <li>Arrowroot</li> <li>Finger millet (Ragi)</li> <li>Buckwheat</li> <li>Nuts</li> <li>Cassava</li> <li>Potatoes         <ul> <li>(manioc)</li> <li>Quinoa</li> </ul> </li> <li>Corn</li> <li>Rice</li> <li>Flax</li> <li>Sago</li> <li>Indian Rice</li> <li>Seeds         <ul> <li>grass</li> <li>Sorghum</li> </ul> </li> </ul>
	<ul> <li>(Montina)  &gt; Soybean</li> <li>&gt; Job's tears &gt; Tapioca</li> <li>&gt; Legumes &gt; Tef (or teff)</li> <li>(dry beans, &gt; Wild rice</li> <li>peas, lentils) &gt; Yucca</li> </ul>

## **Terms for Wheat**

The following words indicate the presence of wheat, and foods with any of these ingredients should not be eaten:

- Bromated flour
- Farina
- Phosphated flour
- Semolina

- Durum flour
- Flour
- Plain flour
- White flour

- Enriched flour
- Graham flour
- Self-rising flour

## **Gluten-Free Healthy Eating Tips**

- **Choose whole grain, gluten-free products when possible.**
- Choose enriched, gluten-free products instead of refined, unenriched when possible.
- Eat more foods made with alternative plant foods (i.e. amaranth, quinoa and buckwheat). These plant foods are good sources of fiber, iron and B-vitamins.
- **Consume plenty of nongrain sources of the nutrients your body needs.** 
  - Lean cuts of fresh pork, legumes (dry beans, peas, and lentils), nuts, and fish are good sources of thiamin.
  - Dairy products, legumes, nuts, green leafy vegetables, and mushrooms are good sources of riboflavin.
  - Eat poultry, fish, and lean cuts of fresh pork, legumes, and seeds for a good source of niacin.
  - Choose legumes, green leafy vegetables, and fruit juice for folate.
  - Choose lean cuts of beef, poultry, seafood, legumes, dried fruits, green leafy vegetables, nuts, and seeds for a good source of iron.
  - All plant foods: fruits, vegetables, legumes, seeds, and nuts are a good source of fiber.
- Talk to your doctor about taking a gluten-free multivitamin and mineral supplement if nutritional needs are not being met.

Sample of Gluten-Free Menu (1-Day)	
Breakfast	2 cups rice cereal 1/2 cup orange juice 1 cup low-fat milk
Lunch	<ul> <li>2 oz taco meat, seasoned with chili powder</li> <li>2 corn taco shells</li> <li>1 cup lettuce</li> <li>1/2 cup diced tomato</li> <li>2 tablespoons shredded cheese</li> <li>1 apple</li> <li>1 cup low-fat milk</li> </ul>
Afternoon Snack	1 oz string cheese 3 cups plain microwave popcorn
Evening Meal	<ul> <li>2 oz chicken, stir-fried</li> <li>1 cup vegetables, stir-fried</li> <li>1 teaspoon oil</li> <li>1/2 cup plain brown rice</li> <li>1/2 cup mandarin oranges</li> <li>1 cup water</li> </ul>
Evening Snack	1/2 cup vanilla ice cream 2 tablespoons plain peanuts