30 - 90 DAY ELIMINATION DIET BALANCE CHIROPRACTIC

Inflammation plays a significant role in diseases like neuropathy and disc issues. To accelerate your recovery, temporarily remove inflammatory foods from your diet. Even though it might be challenging, a minimum of 4 weeks is crucial based on research and experience. Consider cutting out your favorite foods as well to prevent sensitivity from prolonged exposure.

The list below is the foods to stay away from:

VEGETABLES:

white potatoes eggplants bell peppers tomatoes

FATS / HERBS / SPICES:

margarine butter processed oils salad dressing spreads (mayonnaise, mustard, ketchup, relish) barbecue sauce soy sauce vinegars (Apple Cider Vinegar is ok) cayenne pepper chili peppers red pepper flakes paprika

NUTS & SEEDS: ALL (except coconut)

FRUITS:

lemon lime orange grapefruit kumquat pomelo

DAIRY:

milk all cheese (cream, cottage) yogurt butter ghee ice cream creamers chocolate

EGGS: ALL

LEGUMES: ALL

SWEETENERS:

ALL (except monk fruit and stevia)

PROTIENS:

bacon hotdogs spam anchovies deli meat shellfish

CARBS:

brown rice white rice corn barley spelt kamut rye oats all gluten products

BEVERAGES:

alcohol coffee non-herbal teas soda

These foods are known to impact your health. They have been directly traced to many chronic health conditions such as leaky gut syndrome, candida infections, small intestinal bacterial overgrowth (SIBO), eczema, and many more.

APPROVED FOODS



VEGETABLES:

artichoke hearts kale arugula asparagus avocado bamboo shoots beet greens bok choy broccoli brussel sprouts cabbage carrots cauliflower celery chicory collard greens cucumbers fennel herbs green onions iceberg lettuce

leeks mushrooms mustard greens napa okra onions pumpkin red readishes romaine lsttuce scallions spaghetti squash spinach sweet potato swiss chard water chestnuts zucchini

FRUITS:

apples apricots blueberries cherries cranberries guava melons papaya peaches pears plums pomegranate raspberries strawberries

PROTEINS:

beef buffalo chicken elk fish lamb turkey veal venison wild game

FATS / HERBS / SPICES:

avocado oil basil coconut oil cilantro cumin dill fresh pepper garlic ginger italian herb olive oil oregano parsley rosemary sea salt thyme tumeric

SWEETENERS:

monk fruit stevia

CARBS:

gluten-free amaranth millet quinoa wild rice

BEVERAGES:

broth (bone, chicken, & vegetable) coconut milk coconut water herbal teas (Rooibos, peppermint, etc...) unsweetened rice milk water