Diet Plan #1 Recommended Foods Chart

PROTEINS			CARBOHYDRATES				OILS / FATS	
MEAT/FOWL	SEAFOOD	DAIRY	GRAIN	VEGETA	BLE	FRUIT	NUT/SEED	OIL/FAT
light meats	light fish	non/low fat	whole	high starch	low starch	all are okay	use sparingly	use sparingly
chicken breast	catfish	cheese	grains only	potato	beet green	apple	walnut	butter
Cornish game hen	cod	cottage cheese	high starch	pumpkin	broccoli	apricot	pumpkin	cream
turkey breast	flounder	kefir	amaranth	rutabaga	Brussels sprout	berry	peanut	ghee
pork, lean	haddock	milk	barley	sweet potato	cabbage	cherry	sunflower	oils:
ham	halibut	yogurt	brown rice	yam	chard	citrus	sesame	almond oil
Only occasional	perch	eggs	buckwheat	moderate starch	collard	grape	almond	flax oil
lean red meat or restrict entirely	scrod	LEGUMES	corn	beet	cucumber	melon	cashew	olive oil
restrict entirely	sole	use sparingly	couscous	corn	garlic	peach	Brazil	peanut oil
	trout	high starch	kamut	eggplant	kale	pear	filbert	sesame oil
	tuna, white	dried beans	kasha	jicama	leafy greens	pineapple	pecan	sunflower oil
	turbot	lentils	millet	okra	onion	plum	chestnut	walnut oil
			oat	parsnip	parsley	tomato	pistachio	
Every meal shou		tempeh	quinoa	radish	peppers	tropical	coconut	
protein from the	protein from these sources		rice	spaghetti squash	scallion	LEGUMES	hickory	
NUTS sparingly		NUTS	rye	summer squash	sprouts	high starch	macadamia	
		spelt	yellow squash	tomato	dried beans			
		Triticale	turnip	watercress	dried peas	* Note: nuts are		
			Wheat	zucchini		lentils	highest to low content.	est protein

Note: High starch foods are high glycemic foods (convert quickly to sugar) and thus are your caution foods if you have blood sugar problems.

Diet Plan #2 Recommended Foods Chart

	CAR	BOHYDR	ATES	OILS	/ FATS		
MEAT/FOWL	SEAFOOD	DAIRY	GRAIN	VEGETABLE	FRUIT	NUT/SEED*	OIL/FAT
high purine	high purine	whole fat	whole	non-starch	avocado	all are okay	all are okay
organ meats	anchovy	low purine	grains only	asparagus	olive	walnut	butter
paté	caviar	cheese	high starch	beans, fresh		pumpkin	cream
beef liver	herring	cottage cheese	amaranth	cauliflower	not fully ripe -	peanut	ghee
chicken liver	mussel	cream	barley	celery	apple (some)	sunflower	oils:
medium purine	sardine	eggs	brown rice	mushroom	pear (some)	sesame	almond oil
beef	medium purine	kefir	buckwheat	spinach	high starch	almond	flax oil
bacon	abalone	milk	corn	high starch	banana	cashew	olive oil
chicken*	clam	yogurt	couscous	artichoke		Brazil	peanut oil
duck	crab	LEGUMES	kamut	carrot		filbert	sesame oil
fowl	crayfish	low purine	kasha	pea		pecan	sunflower oil
goose	lobster	tempeh	millet	potatoes, fried		chestnut	walnut oil
kidney	mackerel	tofu	Oat	in butter, only		pistachio	
lamb	octopus	medium purine	quinoa	squash, winter		coconut	
pork chop	oyster	beans, dried	Rye	LEGUMES		hickory	
spare rib	salmon	lentils	spelt	non-starch		macadamia	
turkey*	scallop	NUTS	triticale	tempeh			
veal shrimp		all are okay	sprouted	tofu		* Note: nuts a	
wild game snail			grain bread is the only	high starch		highest to lowest protein content. Higher protein is	
* dark meat is best squid					preferable.		
	tuna, dark		allowed *	peas, dried			
Every meal should contain a protein from these sources, but dairy, legumes			* Sprouted ara	lentils		high glycemic	arch foods are foods (convert
or nuts are <u>not</u> a substitute for meats at main meals			* Sprouted grain breads such as Ezekiel or Manna breads		•	quickly to sug are your cauti	



Use the "Diet Check Record Sheet" to adjust your Protein/Carbohydrate Ratio and to maximize your energy production

If you have allergies, or immune, digestive or intestinal problems, omit or limit the following foods according to your ABO blood type:

Blood Type A - Restrict blackberry, brown trout, clams, "Corn Flakes," French mushroom (hygrophorus hypothejus), halibut, flounder, lima beans, "Product 19," snow white mushrooms, sole, soybeans, soybean sprouts, string beans, tora beans, "Total," and winged beans Blood Type B - Restrict bitter pear melons, blackeyed peas, castor beans, chocolate, cocoa, field beans, French mushrooms (hygrophorus hypothejus, marasmius orcades), pomegranate, salmon, sesame, sunflower seeds, soybeans, and tuna Blood Type AB - Restrict blackberry, black-eyed peas, brown trout, clams, cocoa, "Corn Flakes," French mushroom (*hygrophorus hypothejus*), halibut, flounder, lima beans, pomegranate, "Product 19," salmon, sesame, snow white mushrooms, sole, soybeans, soybean sprouts, string beans, sunflower seeds, "Total" and tuna

Blood Type O - Restrict asparagus pea, blackberry, chocolate, cocoa, French mushroom (amanita muscaria), halibut, flounder, sole, and sunflower seeds

General Guidelines

- ☐ This is a "Balanced" diet. You <u>need</u> to eat a wide variety of foods. It is important to eat daily from <u>both</u> food charts, taking care not to eat predominantly from one list or the other
- ☐ If you're a vegetarian, use your Recommended Foods as listed, but substitute beans and other legumes for flesh foods
- Total wide veriety of foods from your recommended in
- $\hfill \square$ Eat a wide variety of foods from your recommended list
- ☐ Eat different foods every day
- □ Eat only whole, natural foods, organic when possible Instructions
- ☐ Drink 3 cups of water upon arising, 1st thing in the morning
- □ Follow a daily, regular meal schedule □ Eat at least 3 meals a day
- ☐ Eat at the same times each day
- ☐ Snack if necessary between meals
- □ Always try to eat *before* you get hungry in order to maintain your blood sugar levels

Protein

- ☐ Always eat protein with every meal
- ☐ Each day eat both high fat, high purine and low fat, low purine proteins (see your food charts)
- ☐ If you snack, it's best to include some protein food Grains
- □ Consume only whole grain products
- ☐ Baked foods should only contain whole grain flours
- ☐ Use sprouted grain products when possible

Butter and Oil

- ☐ Use butter, coconut oil and olive oil freely in your diet
- ☐ Use only natural, cold-pressed oils made by Omega or Flora
- ☐ Use only fresh, raw nuts and seeds

Fruits and Vegetables

- ☐ Use only fresh, frozen or dried vegetables
- ☐ Eat both non-starchy vegetables and starchy vegetables
- ☐ Use only fresh vegetable juices, selected from your Recommended Foods
- Consume fresh vegetable juice daily
- ☐ Consume only fresh fruits or frozen without added sugar Water
- ☐ Drink *only* (purified) water when thirsty
- ☐ Purify your own water (it's more economical), using distillation or reverse osmosis, not filters
- ☐ During meals, limit fluid intake and never consume cold drinks Cooking
- ☐ Use only glass or unchipped enamel for cooking
- ☐ Use only olive oil, coconut oil or butter for cooking
- ☐ Cook animal proteins by baking, boiling or broiling
- ☐ Cook vegetables by steaming, sautéing, boiling or baking

Miscellaneous

- ☐ Use only Celtra Salt as your table salt, but use sparingly
- ☐ If you must have coffee, limit to 1-2 cups per day and only drink organic coffee
- ☐ Limit all sugar in your diet as much as possible

Avoid These Foods:

Candy, soft drinks, commercial coffee, beer, wine, or any other alcoholic beverages, sugar

- Avoid canned vegetables
- ☐ Avoid fruit juices except for temporary, therapeutic reasons
- □ Avoid drinking tap water!
- Avoid fried or microwaved foods
- □ Avoid eating carbohydrate foods (fruits, vegetables, grains) without protein
- ☐ Avoid margarine, hydrogenated oils or fat substitutes
- Avoid roasted nuts
- Avoid regular commercial salt or "sea" salts
- □ Avoid non-organic coffees, as they tend to be high in pesticides
- ☐ Avoid *any* refined grain products
- ☐ Avoid artificial sweeteners such as NutraSweet, Saccharin
- □ Avoid processed, canned, preserved, packaged, synthetic, colored or hormonized foods.

A simple rule to follow when buying food:

If your ancestors 10,000 years ago didn't eat it,

you should not eat it either!

- Do not overcook vegetables
- ☐ Do not overcook meat or eat blackened, charred meat
- ☐ Be cautious with starch intake. Note starch foods on your chart and watch their intake due to their glycemic (sugar) content, especially if you get sweet cravings when eating tehm
- ☐ Limit breads, emphasizing whole grains instead. Breads are much more refined than whole grains (rice, oats, millet, etc.)
- ☐ Limit sugar in your diet as much as possible. It imbalances your metabolic type

Reverse osmosis units, cold-pressed oils, Celtra salt and other products designed for your Metabolic Type are available from Ultra Life (800) 323-3842, (618) 594-7711.

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Your Metabolic Type Diet is easy to follow. Just stick to your Recommended Foods as closely as you can. You do not need to weigh your foods, measure out serving sizes or count calories. Eat according to your appetite. Eat at least 3 meals a day. Snack if you need to and always try to eat before you get hungry to stabilize your blood sugar. Eat (some) protein with each food intake. Although you can eat any of your foods in any combination, here are some meal suggestions to help get you started. *Bon Appetite!*

Sample Menus For Diet Plan #3 Balanced and Mixed Types						
Meal	Day One	Day Two	Day Three	Day Four	Day Five	
Breakfast	granola whole milk berries egg (optional)	oatmeal half and half banana nuts egg (optional)	bacon egg(s) wheat toast butter apple	baked salmon steamed broccoli, cauliflower and onions rye crackers	whole milk yogurt blended with berries and banana toast and nut butter	
Lunch	cheese sandwich tomato, lettuce, onion, pickle mayonnaise steamed zucchini butter	dark or light tuna salad made with tomato, artichoke hearts, celery, scallions, lettuce, olive oil, fresh lemon juice toasted Manna bread	broiled trout with steamed corn and butter romaine lettuce, chopped cucumber, green pepper, olives, tomato fresh lemon juice and olive oil	chicken salad sandwich on rye (light and/or dark meat), mayonnaise, chopped tomato, onion, celery, sprouts	broiled steak cole slaw with onions and vinegar basmati rice and butter	
Snack	sardines and mustard on rye-krisp crackers	nuts raisins	fruit salad and whole milk yogurt	peanut butter on whole wheat toast apple	left-over chicken carrot and celery sticks	
Dinner	roast beef beets, beet greens with butter spinach salad with thin-sliced raw onion rings, whole wheat croutons, olive oil and vinegar	Cornish game hen with wild rice steamed asparagus butter lettuce, tomato, radish, onion salad with olive oil and vinegar	broiled pork chops steamed zucchini sweet potato baked millet and butter	leg of lamb basmati rice corn on the cob with butter mixed greens salad with onions, olive oil and lemon juice	broiled halibut steak baked spaghetti squash steamed broccoli quinoa butter	

Fine-Tuning Guidelines

How To Fine-Tune Your Diet

In order to maximize your energy production (and thereby your biochemical balance and metabolic efficiency) you need to adhere to *both* sides of The Diet Coin: 1) You need to eat the right foods for your metabolic type, *and* 2) You need to "fine-tune" your diet to get the proper Protein/Carbohydrate Ratio at each meal. This will assure the best "fuel-mixture" for *your* body which can then be fully converted into energy by your cells (your body's engines of metabolism).

The following chart interprets your body language and tells you how well you are doing at any given meal at giving your body what it needs. Basically, your body communicates to you in 3 different ways: 1) through your appetite and cravings, 2) through your energy levels, and 3) through your mental and emotional well-being. Within 1–2 hours after eating the proper foods for your Metabolic Type (restricting any known reactive foods), you should feel noticeably better than before you ate.

If you find that within an hour or so after eating, you can check off most of the boxes in the Right Protein/Carb Ratio column, then you likely did a very good job at meeting your body's needs at your last meal. On the other hand, if many of the traits listed in the Wrong Protein/Carb Ratio column occur, then you very likely ate the wrong ratio of proteins to carbohydrates at that meal. If you consistently experience the traits in the Wrong column at a given meal, either increase or decrease the amount of protein at the same meal each day until you find the ratio that makes you feel your best. Then, stick with that ratio for that particular meal each day thereafter.

Make copies of the Diet Check Record Sheet (included in your diet plan materials) and use it daily to quickly and easily check your meals and fine-tune your diet to your unique requirements. Like adjusting a radio dial to tune in a station, you can adjust your protein/carbohydrate ratio to maximize your energy and well-being from your diet. Remember, too, to eat *before* you get hungry to maintain an even blood sugar all day long.

CATEGORY	RIGHT PROTEIN / CARB RATIO	WRONG PROTEIN / CARB RATIO	
APPETITE FULLNESS / SATISFACTION SWEET CRAVINGS	Following the meal Feel full, satisfied Do NOT have sweet cravings Do NOT desire more food Do NOT get hungry soon after Do NOT need to snack before next meal Normal energy response to meal:	Following the meal Feel physically full, but still hungry Don't feel satisfied; feel like something was missing from meal Have desire for sweets Feel hungry again soon after meal Need to snack between meals Poor energy response to meal:	
ENERGY LEVELS	 Energy is restored after eating Have good, lasting, "normal" sense of energy and well-being 	Too much or too little energy Became hyper, jittery, shaky, nervous, or speedy Feel hyper, but exhausted "underneath" Energy drop, fatigue, exhaustion, sleepiness, drowsiness, lethargy, or listlessness	
MENTAL EMOTIONAL WELL-BEING	Normal qualities: Improved well-being Sense of feeling refueled and restored Upliftment in emotions Improved clarity and acuity of mind Normalization of thought processes	Abnormal qualities: Mentally slow, sluggish, spacy Inability to think quickly or clearly Hyper, overly rapid thoughts Inability to focus/hold attention Hypo traits: Apathy, depression, or sadness Hyper traits: Anxious, obsessive, fearful, angry, short, or irritable, etc.	

Diet Check Record Sheet

FOOD INTAKE List all foods & drinks consumed		REACTIONS TO YOUR METABOLIC TYPE DIET					
		GOOD REACTIONS BAD REACTIONS					
TODAY'S DATE:	Place a check to the left of all descriptions that describe your experience 1 - 2 hours after each m						
Time:_ BREAKFAST	APPETITE SATIETY CRAVINGS	Feel full, satisfied Do NOT have sweet cravings Do NOT desire more food Do NOT feel hungry Do NOT need to snack before next meal	Feel physically full, but still hungry Have desire for something sweet Not satisfied, feel like something was missing Already hungry Feel the need for a snack				
	ENERGY LEVELS	Energy feels renewed Have good, lasting, "normal" sense of energy	Meal gave too much or too little energy Became hyper, jittery, shaky, nervous or speedy Felt hyper, but exhausted "underneath" Energy tanked from meal – exhaustion, sleepiness, drowsiness, listlessness or lethargy				
	MIND EMOTIONS WELL-BEING	Improved well-being Sense of feeling refueled, renewed and restored Some emotional upliftment Improved mental clarity and sharpness Normalization of thought processes	Mentally slow, sluggish, or spacy Inability to think quickly or clearly Hyper, overly rapid thoughts Inability to focus or concentrate Apathy, depression, withdrawal or sadness Anxious, obsessive, fearful, angry or irritable				
Time: LUNCH	APPETITE SATIETY CRAVINGS	Feel full, satisfied Do NOT have sweet cravings Do NOT desire more food Do NOT feel hungry Do NOT need to snack before next meal	Feel physically full, but still hungry Have desire for something sweet Not satisfied, feel like something was missing Already hungry Feel the need for a snack				
	ENERGY LEVELS	Energy feels renewed Have good, lasting, "normal" sense of energy	Meal gave too much or too little energy Became hyper, jittery, shaky, nervous or speedy Felt hyper, but exhausted "underneath" Energy tanked from meal – exhaustion, sleepiness, drowsiness, listlessness or lethargy				
	MIND EMOTIONS WELL-BEING	Improved well-being Sense of feeling refueled, renewed and restored Some emotional upliftment Improved mental clarity and sharpness Normalization of thought processes	Mentally slow, sluggish, or spacy Inability to think quickly or clearly Hyper, overly rapid thoughts Inability to focus or concentrate Apathy, depression, withdrawal or sadness Anxious, obsessive, fearful, angry or irritable				
Time : DINNER	APPETITE SATIETY CRAVINGS	Feel full, satisfied Do NOT have sweet cravings Do NOT desire more food Do NOT feel hungry Do NOT need to snack before next meal	Feel physically full, but still hungry Have desire for something sweet Not satisfied, feel like something was missing Already hungry Feel the need for a snack				
	ENERGY LEVELS	Energy feels renewed Have good, lasting, "normal" sense of energy	Meal gave too much or too little energy Became hyper, jittery, shaky, nervous or speedy Felt hyper, but exhausted "underneath" Energy tanked from meal – exhaustion, sleepiness, drowsiness, listlessness or lethargy				
	MIND EMOTIONS WELL-BEING	Improved well-being Sense of feeling refueled, renewed and restored Some emotional upliftment Improved mental clarity and sharpness Normalization of thought processes	Mentally slow, sluggish, or spacy Inability to think quickly or clearly Hyper, overly rapid thoughts Inability to focus or concentrate Apathy, depression, withdrawal or sadness				

Describe how you felt overall today from this diet. Did you do well or poorly on it?