## **Appendix chapter 2:**

## **Preventing acidification**

## General advice

- Avoid refined grains, white flour, white bread, sugars and hidden sugars (in jam, biscuits and especially
  in soft drinks), beef and pork, hard cheeses, bad fats, coffee, alcohol, tobacco and chemical medicines.
   These cause too much acidification in the body. Also limit the use of preservatives
- Basic nutrition and base-forming foods never give problems and it is best to eat more of them daily. These are mainly all vegetables and fresh non-acidic fruit.
- Sprouts, soybeans, apricots, cucumber, black radish, chestnuts, dried figs and leaves of dandelions are basic foods that can be properly processed in daily dishes.
- Make sure to have a mineral-rich diet: bananas, grapes, potatoes in the peel, melons, pumpkins, pears, green vegetables, sprouted seeds, seed shoots, seaweeds. An additional mineral supplement might be necessary.
- Avoid where possible artificial sweeteners, for example, saccharin, aspartame and cyclamate.

## No less than 80% of your diet should consist of the following basic foods:

Fruit	Vegetables	Nuts and seeds	Proteins
Apricot	Alfalfa	Almonds	Cottage cheese
Pineapple	Endive	Millet	Eggs
Apple	Artichoke	Cumin seed	Chicken breast
Avocado	Asparagus (green)	Linseed	Milk whey / whey
Banana	Bamboo shoots	Pumpkin seeds	powder
Berries (all types)	Beetroot	Sesame seed	Tempeh
Cantaloupe melon	Leafy vegetables	Sweet chestnuts	Tofu
Lemon	Cauliflower	Fennel seed	Yogurt
Dates	Kale	Sunflower seeds	
Grapes	Broccoli		
Grapefruit	Mushrooms		
Honey melon	Chili	Cereals & Legumes	Drinks
Cherries	Chlorella	Millet	Water
Currants	Chicory	Soybeans	Ginseng tea
Lime	Zucchini	Spelt	Green tea
Mandarin	Peas (fresh)		Vegetable juice
Nectarine	Fermented vegetables	Bread and flower	Herbal tea
Pear	Barley grass	Soy flour	Fresh fruit juice
Peach	Vegetables belonging to	Spelt Bread	
Orange	the nightshade family		Miscellaneous
Tomato	Kelp		Apple cider vinegar
Tropical fruit	Sprout vegetables (all	Herbs and spices	Bee pollen
Figs	types, such as bean	all herbs	Kombucha
Watermelon	sprouts)	Chili	Lecithin powder
	Garlic	Ginger	Mineral water
	Coconut (coconut milk)	Cinnamon	Prebiotic cultures
Sugar substitutes	Cucumber	Curry	Raw organic milk
Stevia	Kool	Miso	
	Kohlrabi	Mustard	
	Rutabaga	Tamari / Shoyu	
	Turnip	Sea salt	
	Horseradish		

Vegetables	Dairy substitutes
Olives (ripe, so black)	Goats cheese
Bell pepper	Goats milk
Parsnip	Tofu
Parsley	
Pumpkin	
Leek	
Radish	
Beetroot	
Celery	
Lettuce	
Chard	
Green beans	
Spinach	
Spirulina	
Brussels sprouts	
Wheatgrass	
Cress	
Onions	
Wakame	
Watercress	
Wild vegetables	
Carrots	
Seaweed (different	
species)	

No more than 20% of your diet should consist of the following acidic foods:

Fruit and vegetables	Nuts and seeds	Meat, poultry and fish	Dairy
White asparagus	Cashew nuts	Duck	Butter
Processed vegetables	Roasted nuts	Venison	Eggs and egg products
Cranberries	Salted nuts	Veal	Cheese (all kinds)
Fruit in syrup	Brazil nuts	Turkey	Milk
Marinated vegetables	Pecans	Chicken	
Genetically manipulated,	Peanut butter	Lamb	
dried, roasted and	Peanuts	Beef	
sweetened fruit.	Tahin (sesame paste)	Mutton	
Genetically engineered,	Walnuts	Pork	
dried, roasted and		Fish (salmon and tuna)	
sweetened vegetables.		Seafood (crab, lobster,	
Vegetables, fruit and		shrimp, cockles, mussels	
olives in tin or pot		and oysters)	
Potted fruit			
Pickled vegetables			
Cereals & Legumes	Bread and flour	Fats and oils	Sauces
Amaranth	Corn (processed)	Avocado	Vinegar
Bookweed	Corn flour	Rapeseed oil	Dressings
Peas	Cornstarch	Corn oil	Ketchup
Barley	Breakfast cereals	Margarine	Mayonnaise
Cereals & Legumes	Bread and Flour	Olive oil	Mustard
Oats	Pasta (macaroni,	Safflower oil	Soy sauce
Kamut	spaghetti etc., except	Sesame oil	
Lima beans	spinach paste and spelled	Pig fat	
Lentils	pasta).	Sunflower oil	
Corn	Pitta bread		
Quinoa	Rye bread		
Red beans	Rye flour		
Red kidney beans	White bread		

Rye	Sweets	Miscellaneous	Drinks
Rice (brown, white and	Cake	potatoes	Processed juices (from
wild)	Chocolate	Wheat sprouts	concentrated juice)
Rice milk	Cookies		Beer
Rice waffles	Sugar (both white and		Fizzy drink
Soybeans	raw sugar)		Coffee
Soy milk	Sugar substitutes /		Sports drink
Spelt	Sweeteners		Liquor
Split peas	pie		Wine
Wheat			Black tea
White beans			
Black beans			