

## Mito-Ketoflex Food Plan

PROTEINS	<b>P</b> roteins	☐ Hummus or other bean dips $-\frac{1}{3}$ $c$	$\square$ Refried beans, vegetarian- $\frac{1}{2}$ c	FATS & OILS	<b>F</b> ats
Servings/day Free-range, grass-fed, organically grown animal		1 serving = 90–110 calories, 3–7 g protein, 0 fat, 15 g carbs		Servings/day Minimally refined, cold-pressed, organic,	
protein; non-GMO, organ wild-caught, low-mercur  Animal Proteins:  Egg-1; or 2 egg whites  Fish, Omega-3 rich: Alaskan salmon, cod, halibut, herring, Atlantic mackerel, sardines, shrimp, tuna, etc1 oz  Meat: Beef, buffalo, elk, lamb, venison,	plant protein; and ry fish preferred.  Plant Protein:  Spirulina—2 T  Tempeh—1 oz  Tofu (firm/extra firm)—1½-2 oz  Tofu (soft/silken)—3 oz  Protein Powder:  Check label for # grams/scoop (1 protein serving =	DAIRY ALTERNATIVE  Servings/day Unsweetened, organic  Dairy Alternatives:  ☐ Milk: Almond, coconut, flaxseed, hazelnut, hemp, oat, soy-8 oz  1 dairy alternative serving = 1-4 g carbs (nutritional value)	preferred  ☐ Yogurt: Coconut, soy (cultured) -6 oz  25-90 calories, 1-9 g protein,	non-GMO preferred  Avocado-2 T or  //s whole  Chocolate, dark (70% or higher cocoa)-1 oz  Coconut milk, regular (canned)-1½T Coconut milk, light (canned)-3 T  Mayonnaise (unsweetened)-1 t  Oils, cooking: Avocado, coconut,	
other wild game—1 oz  □ Poultry (skinless): Chicken, Cornish hen, duck, pheasant, turkey, etc.—1 oz	7 g protein) Egg, hemp, pea, rice, soy, protein	NUTS & SEEDS  Servings/day Unsweetened, unsalted  Almonds-6	Proteins/Fats  I, organic preferred  Nut cheeses	grapeseed, MCT, olive (extra virgin), rice bran, sesame-1 t  Oils, salad: Almond, Avocado, flaxseed, grapeseed,	
1 serving as listed = 35-75 calories, 5-7 g protein, 3-5 g fat, 0-4 g carbs Average protein serving is 3-4 oz (size of palm of hand).		<ul> <li>□ Brazil nuts-2</li> <li>□ Cashews-6</li> <li>□ Chia seeds-1T</li> <li>□ Coconut (dried)-</li> </ul>	(almond, cashew, etc.)−1 oz Peanuts−10 Pecan halves−4	hempseed, MCT, olive (extra virgin), 1 serving = 45 calories, 5 g fo	at
LEGUMES Proteins/Carbs  Servings/day		$3T$ $\square$ Flaxseed (ground)-2 $T$	<ul> <li>□ Pine nuts-1 T</li> <li>□ Pistachios-16</li> <li>□ Pumpkin seeds-1 T</li> </ul>	Items in blue indicate preferred therapeutic food	
Organic, non-GMO prefe  ☐ Bean soups—¾ c ☐ Black soybeans (cooked)—½ c ☐ Dried beans, lentils,	nic, non-GMO preferred  an soups— $\frac{3}{4}$ c  Edamame (cooked)—  ack soybeans $\frac{1}{2}$ c  Flour, legume— $\frac{1}{4}$ c		<ul> <li>□ Sesame seeds-1T</li> <li>□ Soy nuts-2T</li> <li>□ Sunflower seeds-1T</li> <li>□ Walnut halves-4</li> </ul>	<b>Notes:</b> Nutritional amounts are be variety of foods within ea Dietary prescription is subshealth practitioner.	_
or peas (cooked) $-\frac{1}{2}c$	☐ Green peas (cooked) $-\frac{1}{2}c$	butters- $\frac{1}{2}T$ 1 serving = 45 calories, 5 g	fat		SIEN

VEGETABLES Non-sta	rchy <b>C</b> arbs	VEGETABLES Starchy	Carbs	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)—1 c  Butternut squash (cubed)—1 c  Plantain—1/3 c or 1/2 whole  1 serving = 80 calories, 15 g  Low Glycemic Impact R  Limit to 1-2 serving per day		Servings/day Unsweetened, sprouted  Amaranth-1/3 c  Buckwheat/ kasha-1/2 c  Crackers: Nut, rice, seed-3-4  Millet-1/2 c  Oats: Rolled, steel-cut-1/2 c  1 serving = 75-110 calories,	☐ Quinoa— ½ c ☐ Rice: Basmati, black brown, purple, red, wild—⅓ c ☐ Teff—¾ c All grain servings are fo cooked amounts.
☐ Calliflower ☐ 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 servin	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. Garlic Green beans Greens: Beet, collard, chicory, dandelion, escarole, kale,	Sprouts, all  Squash: Delicata, pumpkin, spaghetti, yellow, zucchini, etc.  Tomato  es: Tomato juice—¾ c  Turnips Ut, etc. Water chestnuts  Watercress  Beet, chicory, n,	□ Apple−1 sm □ Applesauce−½ c □ Apricots−4 □ Banana−½ med □ Blackberries−¾ c □ Blueberries−¾ c □ Cherries−12 □ Dates or figs−3 □ Dried fruit−2 T □ Figs−3 □ Grapefruit−½ □ Grapes−15 □ Kiwi−1 med □ Mango−½ sm □ Melon, all−1 c 1 serving = 60 calories, 15 g Low Glycemic Impact R		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	r added  ☐ 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
mustard, purslane, radicchio, turnip, etc.			limit dried fruit and fruit juices	Items in blue indicate preferred therapeutic food	

1 serving = ½ c, 1 c raw greens = 25 calories, 5 g carbs

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

**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.

