Keto / Low Carb Food List

Best: eat liberally

OK: eat with caution

Good: Just watch serving size

Bad: best avoided

*(cals and net carbs per 100g)



moonsgrovefarms.com

General Guidelines

If you wish to be in ketosis, the recommended carb allowance is **20g net** (net carbs = total carbs - fibre - allulose). Some people can have more carbs and remain in ketosis (dependent mostly on activity levels), but if you are not testing, it's best to stay below 20g. If you do not wish to be in ketosis, generally anything under ~25% of calories from carbohydrate is considered low carb. In reality, keto is a metabolic state and not a list of foods, but for optimal health, we recommend a diet based on whole, unprocessed, nutrient-dense foods.

Vegetables & Fruits

Guiding principles: leaves, stems, fungus or flowers are fine because plants don't store energy there. Immature fruits or young roots are usually fine because energy hasn't had time to build up. Fatty fruits are fine because their energy is not being stored as sugar or starch. Low-sugar fruits are only ok in limited quantity.

Leaves: lettuce (14 cals, 2g)*, spinach (23 cals, 2g), green onion (25 cals, 2g), cabbage (25 cals, 3g), turnip greens (32 cals, 4g), fennel (31 cals, 4g), brussels sprouts (43 cals, 5g), kale (50 cals, 5g), seaweed (45 cals, 8g), leek (61 cals, 12g), bok choy (13 cals, 1g), swiss chard (19 cal, 2g), collards (32 cal, 1g)

Stems: asparagus (20 cals, 2g), celery (16 cals, 2g), kohlrabi (27 cals, 2g), heart of palm (28 cals, 2g), bamboo (27 cals, 3g), rhubarb (21 cals, 3g), sprouts (12 cals, 1g)

Flowers: cauliflower (25 cals, 3g), squash blossoms (15 cals, 3g), broccoli (34 cals, 4g), okra (31 cals, 4g), artichoke (47 cals, 5g)

Fungus: all mushrooms (22 cals, 2g)

Fatty fruits: olive (145 cals, 1g), avocado (160 cals, 2g), coconut meat (354 cals, 6g)

Low-sugar fruits/roots: radish (16 cals, 2g), zucchini (16 cals, 2g), summer squash (16 cals, 2g), cucumber (15 cals, 3g), green beans (31 cals, 4g), baby corn (22 cals, 4g), tomato (18 cals, 3g), peppers (20 cals, 3g), chayote squash (19 cals, 3g), tomatillo (32 cals, 4g), turnip (28 cals, 4g), blackberries (43 cals, 5g), raspberries (52 cals, 6g), strawberries (32 cals, 6g), kabocha pumpkin (36 cals, 7g), onion (40 cals, 8g), blueberries (57 cals, 12g), garlic (149 cals, 31g), ginger (80 cals, 16g), citrus peel (47 cals, 5g)

Fibrous vegetables (caution: excessive fibre can cause gas/bloating/GI distress): jicama (38 cals, 4g), konjac root (0 cals, 0g), rutabaga (38 cals, 6g), Eden black soy beans (92 cals, 1g), shirataki (0 cals, 0g)

Avoid: mature squash, mature tubers, sweet fruits, starchy fruits, beans, peas, grains, corn, potato, sweet potato, rice, cassava, chickpea

Note about legumes: You will sometimes hear people say legumes are "not keto". Legumes will not interfere with ketosis (as long as you stay within your carbs), however, due to individual sensitivites and potential to cause inflammation, some people may wish to avoid legumes (soy, beans, peanuts).

Nuts & Seeds

Rule: Fine in limited quantities. Calorie-dense. Some are starchy and should be avoided.

Bad: chestnut (239 cals, 52g), cashew (574 cals, 30g), pistachio (571 cals, 17g)

Decent: peanuts (585 cals, 12g), sunflower seed (585 cals, 13g), psyllium husk (378 cals, 11g)

Good: coconut (354 cals, 6g), chia seed (490 cals, 6g), almonds (597 cals, 7g), walnuts (654 cals, 7g), pumpkin seed (without the shell) (522 cals, 9g),

Best: macadamia (718 cals, 5g), pecans (710 cals, 4g), flaxseed (534 cals, 2g), brazil nuts (659 cals, 4g)

Meats and Seafood

Rule: Enjoy! All meats, poultry and seafood are low in carb. But watch for added sugar or starchy fillers

Good: chicken, beef, fish, venison, turkey, duck, lamb, pork, lobster (100 cals, 1g), crab, oysters (70 cals, 4g) clams (70 cals, 3g), mussels (86 cals, 4g), shrimp

Dairy and Cheese

Rule: Milk has lots of lactose, a sugar. Fully fermented or strained dairy is usually low in carb.

Good: heavy cream (354 cals, 3g), half and half (130 cals, 4g), sour cream (193 cals, 3g), cream cheese (342 cals, 4g), hard cheeses (400 cals, 1g), brie (333 cals, 1g), unflavored greek yogurt (60 cals, 5g), butter (720 cals, 0g), ghee (720 cals, 0g)

Oils and Fats

Rule: All are fine for keto. Calorie-dense. Olive oil, avocado oil, animal fats, coconut oil and other non-industrial oils are healthiest for regular use. Seed oils are pro-inflammatory and so not the best choice.

Condiments and Spices

Rule: Good unless ketchup or there's added sugar

Good: salt, pepper, mustard, mayonnaise (without added sugar), hot sauce (without added sugar), vinegar, tabasco, wasabi, worcestershire sauce, sesame oil, ginger, pesto, chimichurri, all dry spices

Bad: ketchup, Miracle Whip, barbecue sauce, balsamic vinegar, sriracha, gochujang

Sweeteners

Rule: All non-caloric sweeteners are acceptable for keto. Erythritol, monk fruit, allulose and stevia are healthiest for regular use. Some sugar alcohols are marketed as healthy but are worse than sugar.

Avoid: sugar, honey, agave, maple syrup, corn syrup, fructose, sorbitol, maltitol, mannitol, isomalto-oligosaccharides

Not ideal: aspartame, sucralose, acesulfame-K

Acceptable: xylitol (note: toxic to pets)

Best: allulose, monk fruit (lo han guo), erythritol, stevia

Fiber

Rule: food labeling regulations allow some ingredients to be classified as fiber but they are functionally sugars. Unless you know it's ok, beware!

Good fibers: oat fiber, glucomannan, soluble corn fiber, pectin, cellulose, guar gum, xanthan gum

Fibers to avoid: inulin, isomalto-oligosaccharides, oligofructose, polydextrose

Beverages

Rule: sugar is everywhere!

Good: water, unsweetened tea, coffee, other noncaloric beverages, <u>unsweetened</u> nut milk, broth

Bad: Fruit Juice, vegetable juice, milk, regular/sweetened nut/soy beverages

Alcohol

Rule: alcohol in moderation is acceptable, but while your body is burning alcohol, it will not be burning fat. In addition, alcohol affects keto people more quickly than others, and overconsumption can be dangerous. Enjoy slowly and sparingly.

Good: spirits, champagne

Acceptable: dry wines, low carb beers (eg. Micholoeb Ultra, Pudwojcar soloct 55)

Budweiser select 55)

Bad: Sweet wines, liqueurs, most beer, coolers, sweet drinks

