## Food Intolerance to Glutamate – Foods to <u>AVOID</u>

Vegetables	Fruit	Legumes, Soy	Dairy
Broccoli, Broccolini, Chinese Broccoli (Gai lan)	Grapes	Baked Beans (canned in	Brie
Corn, as well as Corn flour, Corn meal, Corn bread, Polenta,	Plums	sauce)	Camembert
Grits, Corn pasta, Corn flakes, Corn chips, and	Prunes	Bean mixes with sauces	Parmesan
Popcorn (Corn starch is okay)	Raisins, Golden Raisins (Sultanas)		Pecorino (Romano)
Some leafy greens – Beetroot, Collard, Grape Leaves	Hibiscus (Rosella flower)	Flavored or Smoked Tofu	
(Vineleaf), Purslane (Portulaca), Swiss Chard		Tempeh	
(Silverbeet)	Grape jelly, jam, spread, syrup	Textured Vegetable Protein	
Mushrooms, Truffles	Grape flavored sweets	(TVP)	
Peas			
Seaweed (Nori)	Fruit Juice	Fermented: Soy Sauce, Miso,	
Spinach – baby, English, Chinese (kangkong)	Flavored Water	Tamari	
Tomato – fresh, canned, dried, juice, purée, paste, sauce	Wine		
Fermented: Sauerkraut, Kimchi, Quorn products Pickled: Cucumbers (gherkins, pickles), Olives, Onions Vegetable juice, stock, soup	Fermented: Kombucha		

Meat, Poultry, Fish	Grains	Condiments	Additives
Processed Meat products – corned, dried,	Gluten-containing bread,	Balsamic Vinegar	Monosodium Glutamate (MSG E621)
honey, jerky, seasoned, smoked	cookies, cakes, and pastries	BBQ Sauce	Glutamic Acid (E620), Glutamate (E622-625)
Bologna		Ketchup	Carrageenan (E407)
Chicken Nuggets	Gluten-containing bread,	Mustard (prepared)	
Pâté	cookie, cake, and pancake	Pesto (with Parmesan)	Yeast Extract, Hydrolyzed Yeast, Autolyzed Yeast
Salami	mixes	Salad Dressing (commercial)	Torula Yeast, Nutritional Yeast
Sausages		Sweet & Sour Sauce	Bakers Yeast - fresh, dried
	Any gluten-free or	Tabasco	Brewers Yeast
Gravy, Gravy Master	gluten-containing bread,	Teriyaki	
	cereal, pasta, baking mix, or	Worcestershire	Hydrolyzed Vegetable Protein
Bone Broth	other product containing		Protein Isolate
Stocks – Meat, Chicken, Fish	corn, grape, olives, prunes,	Chutney, Relish	Soy Extracts
Bouillon Cubes, Powder	raisins, tomato, soy sauce	Meat and Yeast spreads (e.g,	
		Marmite, Vegemite)	Disodium Guanylate (E 627)
Meat Paste, Fish Paste, Shrimp Paste	Flavored Seitan		Disodium Inosinate (E 631)
Fish Sauce, Oyster Sauce			Sodium-5-Ribonucleotide (E 635)

Source: Swain, Anne R., Velencia L. Soutter, and Robert H. Loblay. <u>Friendly Food</u>. Sydney: Murdoch Books, 2019.

Updated: 07/25/2024