

TREATING IBS WITH THE 3-STEP FODMAP DIET

By Rx Pedia — <u>https://rx-pedia.info/</u>

The Low FODMAP Diet, developed by Monash University researchers, is a clinically proven approach to managing Irritable Bowel Syndrome (IBS). It targets certain sugars known as FODMAPs that can irritate the gut and trigger symptoms like bloating, gas, diarrhea, constipation, and abdominal pain.

Fermentable Oligosaccharides Disaccharides Monosaccharides And Polyols (FODMAPs)

STEP 1: Low FODMAP Diet

Start by replacing high FODMAP foods with low FODMAP alternatives to relieve symptoms. The goal is to achieve noticeable symptom control within 2–6 weeks.

STEP 2: FODMAP Reintroduction

Continue the low FODMAP diet while gradually reintroducing foods, one FODMAP group at a time (such as fructose, lactose, sorbitol, mannitol, fructans, and GOS). This step (8–12 weeks) helps you pinpoint which FODMAPs you can tolerate and which exacerbate your IBS symptoms.

STEP 3: FODMAP Personalization

Reintroduce the FODMAPs you tolerate well, while only limiting those that cause issues. The aim is a personalized, minimally restrictive diet that keeps your symptoms in check long-term.

Food Group	High FODMAP Foods	Low FODMAP Alternatives
Vegetables	Onion, garlic, cauliflower	Carrots, zucchini (65g), lettuce
Fruits	Apples, pears, watermelon	Strawberries (5 medium), oranges, kiwi
Dairy &	Milk, yoghurt, ice cream	Lactose-free milk, hard cheeses, almond
Alternatives		milk
Protein Sources	Legumes, marinated meats	Eggs, tofu, plain cooked meats
Grains & Cereals	Wheat bread, rye bread	Gluten-free oats, quinoa, sourdough
		spelt bread
Sweeteners &	Honey, high-fructose corn	Maple syrup, dark chocolate
Treats	syrup	
Nuts & Seeds	Cashews, pistachios	Walnuts, peanuts, macadamias

Department of Gastroenterology, 2019, Central Clinical School, Monash University, ABN 12 377 614 012.

Disclaimer: This guide is for informational purposes only. Always consult a healthcare provider before making dietary changes.