

# Phytonutrient Spectrum Foods - Elimination Diet

#### **RED**

Foods
Apples
Beans (adzuki, kidney, red)
Beets
Bell peppers

Blood oranges

Cranberries Cherries Grapefruit (pink) Goji berries Grapes Guava Onions Plums Pomegranate Potatoes Prickly pear Radicchio Radishes Raspberries

Strawberries Sweet red peppers Rhubarb Rooibos tea Tomato Watermelon

Benefits Anti-bacterial Anti-cancer Anti-inflammatory Blood vessel health Brain health Cell protection Heart health Prostate health

### **ORANGE**

Foods
Apricots
Bell peppers
Cantaloupe
Carrots

Mango Nectarine Orange Papaya Persimmons Pumpkin Squash (acorn, buttercup, butternut, winter) Sweet potato

Tangerines Tumeric root Yams Benefits
Anti-inflammatory
Blood vessel health
Brain health
Cell protection

Heart health Reproductive health

### **YELLOW**

Foods
Apple
Asian pears
Banana
Bell peppers

Ginger root Jackfruit Lemon Millet Passionfruit Pineapple Plantains Starfruit Summer squash Benefits
Anti-inflammatory
Cell protection
Digestive health
Eye health

Heart health Immune health

### **GREEN**

Foods
Apples
Artichoke
Asparagus
Avocado
Bamboo sprouts
Bean sprouts
Bitter melon
Bok choy

Broccoli Broccolini Brussels sprouts Cabbage Celery Chayote Cucumbers Feijoa

Green beans
Green peas
decaf Green tea
Greens (arugula, chard,
collard, kale, mustard,
spinach, turnip)
Kiwi
Limes

Nopales Okra Olives Pears Snow peas Tomatillos Watercress Zucchini

Benefits
Anti-cancer

Anti-inflammatory Blood vessel health Bone health Brain health Cell protection Heart health Hormone balance Metabolic health

### **BLUE/PURPLE/BLACK**

Foods
Bell peppers
Berries (blue, black,
boysenberries,
huckleberries,

marionberries)

Cabbage Carrots Cauliflower Eggplant Figs Grapes Kale Olives Plums Potatoes

Prunes Raisins Rice (black or purple) Benefits Anti-inflammatory Blood vessel health Bone health Brain health Cell protection Digestive health Heart health Liver health

### WHITE/TAN/BROWN

**Foods** 

Apples
Applesauce
Bean dips
Cassava (yuca root)
Cauliflower
Cherimoya
Coconut
Dates
Garlic

Ginger
Jicama
Legumes (chickpeas,
dried beans or peas,

dried beans or peas,
hummus, lentils,
peanuts, refried beans/
low-fat)
Lychee
Mushrooms

Nuts (almonds, cashews, pecans, walnuts) Onions Pears Pitaya (dragon fruit)

Pitaya (dragon fruit Sauerkraut Seeds (flax, hemp, pumpkin, sesame, sunflower) Shallots Tahini
Taro root
Turnips
Naturally
caffeine free tea
(black, white)
Gluten-free whole
grains (amaranth,
brown rice,
quinoa, teff)

**Benefits** 

Anti-cancer Anti-inflammatory Blood vessel health Bone health Brain health Cell protection Digestive health Heart health Immune health Metabolic health





# Eat a Rainbow of Phytonutrients



Food is more than nutrition. In addition to providing healthful phytonutrients, colorful foods in the Phytonutrient Spectrum provide nourishment through the joy of cooking, fulfillment in being creative, and time shared with family and friends.

#### **6 STEPS TO GETTING MORE PHYTONUTRIENTS**

## Aim for 9 Servings of Plant Foods Everyday

We need at least 9 servings of whole plant foods if we want to prevent chronic disease. A typical serving is only half a cup of cooked vegetables, one cup of raw leafy vegetable, or a medium-sized piece of fruit. It would be best to aim for every meal of the day to have about 3 servings of plant foods so that at three general meals per day (not including snacks), you would make your serving requirement on a daily basis.

## 2 Know Your Phytonutrient Sources

Phytonutrient-rich eats are limitless, making it fun to experiment with new varieties and colors even within one category of food. Here are some sources of phytonutrients to get you started: any and all plant foods, including fruits, vegetables, gluten-free whole grains, legumes, nuts, seeds, and even herbs and spices.

### 3 Eat the Rainbow of Colors

Instead of getting the full rainbow of color, you may be eating the standard processed food colors of brown, yellow, and white. For example, think of the typical breakfast menu – waffles, pancakes, ready-to-eat cereal, sausage, and eggs – which does not necessarily provide much color early in the day. However, if you had a fruit smoothie with blueberries, peaches, and raspberries, you'd have three colors of the seven colors of the rainbow first thing in the morning! Make it your goal to get the full seven colors every day with a variety of foods.

# 4 Vary Your Choices

There are thousands of phytonutrients in nature. If we eat the same foods over and over again, even if they are colorful, we may be missing the universe of important phytonutrients in foods. One helpful hint is to try a new food every week to ensure that you are getting different foods to try!

# **5** Maximize Combinations

When we put certain foods together, we may achieve a better effect than if we just had the foods by themselves. Sometimes, there can be a "synergistic" result from combining certain foods. For example, putting turmeric with black pepper together with olive oil could enhance the phytonutrient effects of all three foods on your health. Adding lemon juice to spinach could help the iron become more absorbed by your body. Try putting plant foods together for an enhanced health benefit.

# 6 Be Creative with Substitutions

One way to get more plant foods would be to think of foods that are commonly eaten that may not be as nutrient dense and replace with nutrient-dense options. Some plant foods clearly give us more phytonutrients than others! For example, you could substitute mashed potatoes with mashed purple potatoes or sweet potatoes. You could substitute white rice with purple, brown, or black rice.

