

DO YOU SUSPECT YOU HAVE HISTAMINE INTOLERANCE OR MAST CELL ACTIVATION SYNDROME?

You may want to consider trying a low histamine & low oxalate diet to see if it will help with your symptoms.

DISCLAIMER

It's important you know that this resource is for informational and educational purposes. It's not meant to treat any health condition or to be prescriptive for anyone. If you have any medical condition, it is critical you work under the care and guidance of a licensed medical provider.

WHAT YOU'LL LEARN

- The best sources for low histamine foods
- Which foods to buy organic
- Histamine lowering foods to eat regularly

FRIENDLY REMINDERS

- Keep variety in your diet and look for healthy replacements
- Focus on the foods you can eat
- Always reduce oxalates slowly
- Print the shopping list on pages 3-5 and use the blue links to order online



HI, I'M BETH O'HARA, FN

I'm so glad you are here. I'm the founder and Clinical Director of Mast Cell 360, where we help clients struggling with challenging cases of Mast Cell Activation Syndrome. I have a Doctorate in Naturopathy specializing in functional naturopathic and genetic approaches. I found the root causes contributing to my own MCAS and have been able to heal. Over 10 years of practice, I've developed the MC360TM Method that has helped even the most sensitive people.

The MC360TM Method can help you find your root causes, too. After decades of seeing traditional healthcare practitioners, I felt like I was at the end of my rope. Medications often made me worse. Being given the wrong supplements didn't help either. Finally, I discovered a 5-step approach that helped me get well, which included a low histamine diet. This, and other tools, allowed my body to finally heal.



At Mast Cell 360, we know first-hand what's it's like to suffer with MCAS. But fortunately, we have the tools and experience to help you regain your health so you can reclaim your hopes and dreams.

MASTCELL360.COM

Before you change your diet on your own, please make sure you're working with a healthcare practitioner who can help you with this. Never limit foods unnecessarily, and always have a licensed medical provider who is supervising your case.

MC360TM Low Histamine & Low Oxalate Food Shopping List

Note:

ALWAYS lower oxalate levels slowly. Never go cold turkey.

Key:

Italics = particularly high in histamine lowering nutrients so emphasize these

![Food Name] = high in pesticide residue so buy organic

VEGETABLES

Arugula Asparagus

Basil

Bean Sprouts
Bok Choy
Broccoli
Broccolini

Brussels Sprouts

Cabbage – Chinese

Cabbage – Green and Red

Cabbage – Napa

Carrots
Cauliflower
![Celery]

Celeriac / Celery Root

Chives
Cilantro
Collards
Cucumber

Daikon Radishes

Dandelion Greens

Dill

Escarole Fennel *Garlic* Ginger

Green Split Peas

Jicama

![Kale] Lacinato or Dinosaur

(not Curly) Kohlrabi Leafy Greens

Leeks

Lettuce – Butter Lettuce – Endive **VEGETABLES** (con't)

Lettuce – Green & Red

Lettuce – Iceberg Lettuce – Romaine

Mesclun

Mint Mizuna

Mustard Greens

Onions – Any Parsley – Flat or Italian

Parsley Root

![Peppers - Bell or Hot]

Perilla Radishes

Parsnips

Rutabaga / Swede

Sage Saffron

Scallions / Green Onions

Shallots

Squash – Butternut Squash – Spaghetti ![Squash – Summer] Squash – Winter

Squash – Yellow

Turnip *Watercress*

Yellow Split Peas

![Zucchini]

FRUIT

Note: Fresh, not dried

![Apple] Apricot

![Blueberry]

Cantaloupe / Rock Melon

![Cherries] ![Cranberry]

Currant

Dragon Fruit

Figs

Honeydew

Lemon – 1/2 tsp (not always

tolerated in elimination) Lime – 1/2 tsp (not always

tolerated in elimination)

Loquat *Mango*

![Nectarine]
Passion Fruit

![Peach]

![Pear] - Bartlett or Bosc

![Pear] - Other

*![Raspberries] - 1/4 cup

(not always tolerated in

elimination) Watermelon

MC360TM Low Histamine & Low Oxalate Food Shopping List

MEAT

Note: Choose un-aged, frozen, and not ground.

Beef Bison

Chicken

<u>Duck</u>

Eggs (if tolerated)

Goose Lamb

Liver

Ostrich

Pork Quail

Rabbit

<u>Salmon</u> (gutted and frozen within 30 minutes of catch)

RESISTANT STARCHES

Cassava Flour (under 1/4

cup)

Coconut Meat - Fresh

Flax Meal

Green Banana Flour

Hi-Maize Resistant Starch

Millet (grain soaked

overnight, rinsed and boiled)

Miracle Noodles

Miracle Rice

Parsnips

Rutabagas

Sorghum

Sweet Potato Starch

Sweet Potato Starch

Noodles (starch is low

oxalate, flour is high oxalate)

Tiger Nuts

Tiger Nut Flour

Turnips – Greens or Root

NUTS & SEEDS

Coconut Cream

Coconut Meat - Fresh

Coconut Milk - No additives

Flax Seeds

Macadamias (under 1/4 cup)

Pecans (under 1/4 cup)

Pistachios (under 1/4 cup)

Pumpkin Seeds

Sunflower Seeds

Tiger Nuts (actually a tuber)

FATS & OILS

Avocado Oil – Cold Pressed

(use cautiously if DAO levels

are very low)

Butter – Grass-Fed

Coconut Oil – Extra Virgin

Flax Oil - Cold Pressed

Ghee - Grass-Fed

Lard (if kept frozen and

thawed for individual use)

Macadamia Oil

MCT Oil

Meat Drippings – Fresh

Olive Oil - Extra Virgin (use

cautiously if DAO levels are

very low)

Palm Oil - Extra Virgin,

Unprocessed

Rice Bran Oil

Sesame Oil

Sunflower Oil - Cold

Pressed (use sparingly; can

be inflammatory)

Tallow (if kept frozen and

thawed for individual use)

SPICES & HERBS

Note: Buy fresh

Basil

Bay Leaves

Cardamom

Caraway

Chives

Cilives

Cilantro

Coriander

Curcumin Powder (can

replace turmeric)

Curry Leaves

Dill

Fennel

Fenugreek

Garlic

Ginger

Lemongrass

Mint

Oregano

Parsley - Flat Leaf

Peppermint

Rosemary

Saffron

_

Sage

<u>Salt</u>

Shallots

Tarragon

Thyme

SWEETENERS

Note: These don't affect

blood sugar.

Coconut Sugar (sparingly,

avoid in elimination)

Inulin

Maple Syrup (sparingly)

Monk Fruit – 100%, No fillers

Stevia

MC360TM Low Histamine & Low Oxalate Food Shopping List

DRINKS

Coconut Water – Fresh
Coffee – Caffeine-free,
Mold-free (like Purity Coffee)
Dandelion Root Tea
Herbal Teas
Juice – Freshly squeezed
(juices of allowed fruits and
vegetables; limit fruit juice
due to sugar)
Mineral Water – Plain and
Carbonated
Water – With fresh squeezed
lemon or lime (if tolerated)

GLUTEN FREE GRAINS

![Corn] (if tolerated)
![Corn] – Popped, Fresh
Millet (grain soaked
overnight, rinsed and boiled)
Potato Starch
Tapioca Starch or Flour

LEGUMES

Note: Choose fresh or dried beans, not canned. Soak dried beans overnight in water and pressure cook to reduce lectins.

Garbanzo Beans/Chickpeas (medium oxalate) Lentils – Yellow and Red (medium oxalate)

MILK & DAIRY

Note: Choose products sourced from grass-fed, pasture-raised cows.

A2 Milk – Plain Butter Cream Cream Cheese Ghee Goat Milk Ricotta Cheese Sheep Milk

OTHER

Baking Powder
Baking Soda
White Chocolate Cocoa
Butter – No additives
Cream of Tartar
Sweet Potato Starch
Tapioca Starch

TIP: Always freeze leftovers immediately!

More Low Histamine & Low Oxalate Resources

- Oxalates and Mast Cell Activation Syndrome Part 1
- Oxalates and Mast Cell Activation Syndrome Part 2
- How To Do a Low Histamine Diet Part 1
- How To Do a Low Histamine Diet Part 2
- Low Oxalate Recipes
- Low Histamine Recipes