

Acidic and Alkaline Foods

green cabbage

sweet potatoes

turnips watercress vellow beans zucchini

leeks

peas peppers

potato

radish red beets red cabbage rhubarb salad greens spinach spinach squash

Try to eat 80% (or more) alkalizing foods and 20% (or less) acidifying foods

Note: * "Acid but Alkalizing" foods are weak acid foods that contain weak acids. While their pH is acidic, these foods have an alkalizing effect in your body. This is because the weak acids (ie. citric acid) convert to water and carbon dioxide in your body. The carbon dioxide is expelled through your breath.

EGETABLES		
Very Alkalizing	Acid but Alkalizing	Slightly Alkalizing
avocado beet greens broccoli Brussels sprouts carrots celery stalks chives	sour pickles tomato	artichokes brussels sprouts cauliflower lettuce onion peas
corn cucumber cucumber edible gourds fennel garlic grasses (ie wheatgrass) green beans	1 1	et plays a fundamental role in the there are a few things you can

- 1. Cleanse your body (colon, lymph, liver, kidneys).
- 2. Hydrate! Drink PLENTY of water... Especially alkaline
- 3. Supplement your diet with alkalizing nutritional supplements.

BEANS & LEGUMES		
Alkalizing	Slightly Alkalizing	Slightly Acidifying
navy beans soy beans soy nuts soy sprouts white beans mung beans	tofu dried peas lentils kidney beans lentils	chickpeas (garbanzo beans) red beans

ESH FRUITS		
Slightly Alkalizing	Acid but Alkalizing	Slightly Acidifying
bananas - the riper they get, the more acidifying they become sour cherries watermelon	grapefruit lemons limes	apples apricots blueberries cantaloupe coconut cranberries dates
		figs gooseberries grapes kiwis mangos melons mulberries nectarines oranges papayas
		peaches pears pineapples plums raspberries red currant strawberries sweet cherries tangerines

DRIED FRUITS		
Slightly Alkalizing	Slightly Acidifying	
apricots bananas dates raisins pears pineapple prunes	apples figs mangos peaches	

CEREAL GRAINS & BREADS		
Alkalizing	Slightly Acidifying	Acidifying
buckwheat	barley brown rice dark bread granola millet oatmeal oats quinoa rye spelt whole grain crackers whole grain pasta whole-grain bread (without yeast) whole-grain cereals	cakes commercial cereals cookies couscous crackers from white flour millet pasta from white flour pies semolina sweetened granola wheat white bread white rice

Dairy products

Note: Some refute the fact that dairy products can be alkalizing. This is because they contain lactic acid, which is a weak acid. While it is considered weak, it does contribute to a low oxygen environment and fatigue. The lactic acid in dairy products is produced by bacteria that feed on the sugar (lactose) in it.

However, milk contains large amounts of alkaline minerals including calcium, magnesium, and potassium. It also contains phosphorous, which is necessary for calcium utilization. When one of these alkaline minerals, like calcium for example, binds with lactic acid, a neutral salt called calcium lactate is produced. Thus, while milk contains lactic acid, it also contains the minerals required to buffer it... and then some. The fresher the product is, the less amount of lactic acid it will contain, and the more alkalizing it will be.

AIRY PRODUCTS		
Alkalizing	Slightly Alkalizing	Acidifying
acidophilus milk banana smoothie fresh butter fresh buttermilk fresh cheese fresh whey raw whole milk	brie drained cheese fresh yogurt fruit smoothie pasteurized milk provolone slightly aged whey swiss yogurt drinks without sugars	aged brie aged buttermilk aged cheeses aged whey aged yogurt chocolate milk cooked butter cream dextrogyre yogurt kefir parmesan cheese sweetened yogurt with fruit ultra pasteurized milk

MEAT AND FISH		
Slightly Acidifying	Acidifying	Very Acidifying
bass flounder liver oysters pike salmon sole trout walleye shrimp veal whole eggs	chicken catfish egg yolk halibut mahi mahi mussels organ meats tuna turkey	beef carp cold cuts crab herring lamb lobster mackerel pork

MISCELLANEOUS FOODS			
Alkalizing	Slightly Acidifying	Acidifying	
* apple cider vinegar cold pressed vegetable oils green herbs sea salt stevia table salt Glucose (Neutral/ slightly acid) * apple cider vinegar is alkalizing because the acetic acid in it is a weak acid, and easily exhausted. The remaining components are alkalizing	brown rice syrup fructose heat pressed vegetable oils honey maple syrup pickles raw cane sugar	artificial sweeteners brown sugar canned & processed foods capers heated oils heated oils hydrogenated oils vinegar ketchup lard margarine mayonnaise molasses mushrooms mustard pickles pimentos white sugar	

BEVERAGES		
Alkalizing	Slightly Acidifying	Acidifying
almond milk fresh lemonade fresh vegetable juice fresh whey green juices (from grasses) linden tea mint tea soy milk tomato juice water with a pH of 7+ wine	filtered water green tea tap water (depending on how treated) cocoa coffee commercial juices commercial lemonade hot chocolate liquor sodas	beer black tea carbonated water