# GLUTEN-FREE DIET |Quick-Start Guide 

Here is a simple overview of the gluten-free diet. Not all areas of the diet are as clear-cut as portrayed by this guide. This is intended to be used as a temporary survival tool until additional information can be obtained. Understanding these dietary requirements will enable the newly diagnosed to read labels of food products and determine if a product is gluten free.

Celiac disease is a life-long genetic disorder affecting children and adults. When people with celiac disease eat foods that contain gluten, it creates an immune-mediated toxic reaction that causes damage to the small intestine. This does not allow food to be properly absorbed. Even small amounts of gluten in foods may affect those with celiac disease and cause health problems. Damage can occur to the small bowel even in the absence of symptoms.

Gluten is the generic name for certain types of proteins contained in wheat, barley, rye and their derivatives.

Research indicates that pure, uncontaminated oats consumed in moderation (up to $1 / 2$ cup dry oats daily) are tolerated by most celiacs. Gluten-free oats are currently available in the United States. Consult your physician or dietitian before including oats in your diet and for regular monitoring.

## $\rightarrow$ Grains allowed

Rice, Corn (Maize), Soy, Potato, Tapioca, Beans, Garfava, Sorghum, Quinoa, Millet, Buckwheat, Arrowroot, Amaranth, Teff, Montina, Flax and Nut Flours.

## $\Rightarrow$ Grains not allowed in any form

Wheat (Einkorn, Durum, Faro, Graham, Kamut, Semolina, Spelt), Rye, Barley and Triticale.

## Foods/products that may contain gluten

Beers, Ales, Lager
Breading \& Coating Mixes
Brown Rice Syrup
Communion Wafers
Croutons
Dressings
Drugs \& Over-the-Counter Medications
Energy Bars
Flour \& Cereal Products
Herbal Supplements
Imitation Bacon
Imitation Seafood

Marinades
Nutritional Supplements
Pastas
Processed Luncheon Meats
Sauces, Gravies
Self-basting Poultry
Soy Sauce and Soy Sauce Solids
Soup Bases
Stuffings, Dressings
Thickeners (Roux)
Vitamins \& Mineral Supplements

## $\rightarrow$ How about alcohol?

Distilled alcoholic beverages and vinegars (except malt vinegar) are gluten free. Distilled products do not contain any harmful gluten peptides. Wine and hard liquor beverages are gluten free. Unless labeled otherwise, beers, ales and lagers are NOT gluten free.

## Always read the label

The key to understanding the gluten-free diet is to become a good label reader. Don't eat foods with labels that list questionable ingredients unless you can verify they do not contain or are not derived from prohibited grains. Labels must be read every time foods are purchased. Manufacturers can change ingredients at any time. As of 2006, wheat used in products is identified on the label. In August 2014, the FDA's gluten-free labeling guidelines take effect. Products bearing "gluten free" on the package must contain less than 20ppm gluten.
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