

## **Vegetarian Diet**

The vegetarian diet is one that excludes meat, poultry and fish. However, there are many variations of a vegetarian diet. Persons, who consume mostly foods of plant origin and only occasionally eat foods of animal origin, may call themselves a vegetarian. A vegetarian diet can provide the proper amounts of all nutrients essential for physical well-being, but requires careful planning. The more a diet restricts food sources, the greater the probability that the diet will not meet all the nutrient requirements. A vegetarian diet should include a variety of grains, legumes, nuts and seeds as well as fruits and vegetables. Dairy products and eggs are excellent sources of the nutrients likely to be of marginal content in vegetarian diets and their inclusion in the diet significantly reduces the risk of nutritional inadequacies.

## **General Vegetarian Dietary Guidelines**

- Include omega-3 sources in diet, such as high omega-3 eggs, flaxseed and flaxseed oil, canola oil, soybean oil, soybeans, walnuts, walnut oil and purslane.
- Consume enough calories to meet energy needs.
- Assure that a source o B12 is included in the diet (especially important for Vegans). Select B12 fortified foods such as commercial breakfast cereals and fortified soy drink or take a Vitamin B12 supplement.
- Select a wide variety of foods.
- If milk and dairy products are consumed, select low fat or non-fat foods.
- Choose whole grain products rather than refined grain products: choose enriched and fortified cereal and grain foods.
- If eggs are included in the diet, limit to 1 egg per day. Keep in mind that cholesterol intake should not exceed 300 mg/day.
- Select a wide variety of fruits and vegetables; include a good source of Vitamin C.
- Minimize the inclusion of sweets, which provide little nutritive value other than calorie.

Lacto-Ovo Vegetarian and Vegans Dietary Guidelines

Classification	Foods Included	Foods Excluded	Comments
Lacto-Ovo	Grains, legumes,	Meat, poultry, fish	Diet may be high in fat if whole fat dairy
	vegetables, nuts, seeds,		products are used
	dairy, eggs		
Vegan	Grains, legumes,	Meat, poultry, fish, dairy, eggs, foods	Requires Vitamin B12 fortified foods or
	vegetables, nuts, seeds	with small amounts of animal products	supplements; may also require Vitamin
		such as casein and whey; also foods	D fortified foods if sun exposure is
		that include animal processing such as	inadequate
		honey, sugar, vinegar, wine and beer	

Food Group	Number of Servings	Foods/Serving Size
Eggs (lacto-ovo)	Maximum 3 egg yolks per week	1 egg, 2 egg whites, 1/4 egg substitute
Milk/Milk Alternative; Dairy Products	2-3	1 cup milk or yogurt, 1/2 egg substitute
Fats	2-3	1 tsp oil or margarine; 2 tbsp salad dressing
Legumes, Nuts, Seeds	2-3	1/2 cup of cooked beans or tofu; 1/4 to 1/3 cup of nuts or seeds; 2 tbsp nut or seed butter, 1/2 cup textured vegetable protein
Grains & Cereals	6-8	1/2 cup of cooked grain or cereal; 1 slice bread, 1 pancake, one 6 inch tortilla, 3/4-1 cup dry cereal
Vegetables	4	1/2 cup of cooked vegetables, 1 cup raw vegetables, include at least one serving of dark green leafy vegetables
Fruit	2-3	1 medium fruit, 1/2 cup cooked or canned fruit, 3/4 cup dried fruit, 3/4 cup fruit juice
Sugar/Sweets	Eat sparingly	1 tsp sugar, jam, jelly, syrup, honey

Lacto-Ovo Vegetarian Diet Sample Menu Plan

Suggested Meal Plan	Sample Menu Plan	Your Menu		
Breakfast				
Fruit	1/2 cup Sliced Bananas			
Cereal	1 cup Bran Flakes			
Bread	2 slices Whole Wheat Toast			
Fat	2 tsp Margarine			

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Milk	1 cup Low Fat Milk	
Beverage	Coffee	
Noon Meal		
Soup or Juice	1 cup Vegetable Soup	
High Protein Food	2 oz Swiss Cheese Sandwich	
Bread	2 slices Whole Wheat Bread	
Vegetable(s)	Tossed Salad	
Fat	2 tsp Italian Dressing (olive oil based)	
Fruit/Dessert	1/2 cup Sliced Peaches	
Beverage	1 cup Low Fat Milk	
Evening Meal		
High Protein Food	1 cup Vegetarian Baked Beans	
Vegetables	1 cup Mashed Potatoes	
Bread	2 slices Sourdough Bread	
Fat	2 tsp Margarine	
Fruit/Dessert	1 cup Sliced Strawberries	
Milk	1 cup Low Fat Plain Yogurt	
Beverage	Iced Tea	

Vegan Diet Sample Menu Plan

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Suggested Meal Plan	Sample Menu Plan	Your Menu
Breakfast		
Fruit	1 cup Grapefruit	
Cereal	1 cup Oatmeal	
Bread	1 Whole Wheat Bagel	
Fat	2 tsp Margarine	
Beverage	1 cup Fortified Soy Milk	
Noon Meal		
Soup or Juice	1/2 cup Tomato Juice	
High Protein Food	1 cup Black Bean Soup	
Bread	2 Whole Wheat Rolls	
Vegetable(s)	1 cup Spinach	
Fat	2 tsp Margarine	
Fruit/Dessert	1 Pear	
Beverage	Iced Tea	
Evening Meal		
High Protein Food	1 cup Cooked Lentils	
Vegetables	1 cup Carrots	
Bread	1 cup Brown Rice	
Fat	3 tsp Margarine	
Fruit/Dessert	1 cup Slice Cantaloupe	
Beverage	Hot Green Tea	

**Macrobiotic Dietary Guidelines** 

Classification	Foods Included	Foods Excluded	Comments
Macrobiotic	Grains, legumes, vegetables,	Meat, poultry, sometimes fish,	Requires Vitamin B12
	sea vegetables, soy products,	dairy products, eggs,	fortified foods of supplements;

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Asian condiments, some	vegetables of nightshade	may also require Vitamin D
seafood	family, tropical fruits,	fortified foods if sun exposure
	processed sweeteners	is inadequate

Food Group	Number of Servings	Foods/Serving Size
Legumes	1	1/2 cup cooked beans or tofu
Nuts/Seeds/Fruits	1	Infrequently consumed; 1/4 cup of nuts, seed or fresh fruit is typical
Grains	10	1/2 cup of cooked grains
Vegetables	7-8	1/2 cup of cooked, 1 cup raw
Sea Vegetables	1-2	1/2 cup of cooked
Pickles	1	1/2 cup pickled vegetables
Miso Soup	2	1 cup of soup

Macrobiotic Diet Sample Menu Plan

Wacrobiotic Diet Sample Menu Plan			
Suggested Meal Plan	Sample Menu Plan	Your Menu	
Breakfast			
Fruit	1 cup Sliced Banana		
Cereal	2 cup Oatmeal with		
	2 tsp Sesame Seeds		
Beverage	Grain Coffee		
Noon Meal			
Soup or Juice	1 cup Miso Soup		
High Protein Food	1 cup Mixed Barley &		
Bread	1 cup Brown Rice with		
	1 cup Tamari & Ginger Root		
Vegetables	1 cup Steamed Broccoli		
	1 cup Baked Carrots		
Fruit/Dessert	1 cup Plums		
Beverage	Green Tea		
<b>Evening Meal</b>			
High Protein Food	1 cup Miso Soup		
	1 cup Adzuki Beans		
Vegetables	1 cup Mixed Vegetables		
	1 cup Steamed Kale		
	1 cup Pickled Cabbage		
Bread	1 cup Brown Rice		
Beverage	Green Tea		

**Fruitarian Dietary Guidelines** 

Classification	Foods Included	Foods Excluded	Comments	
Fruitarian	Fruits, vegetables that are	Meat, fish, poultry, dairy foods,	Some modified versions of this	
	botanically fruits (tomatoes,	eggs, grains, legumes, most	pattern any allow grains and/or	
	eggplant, avocado, zucchini),	vegetables	legumes; difficult to plan a	
	nuts, seeds		nutritionally adequate	