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**Date:** 2 September 2024 **Name:** Imogen Hare

Unpaid invoice for GI MAP Results – please click here to pay or you can pay via bank transfer

Bank Transfer Details:

Account Name: Renae Cinanni

BSB: 062-692 Account: 7757 3292

## **GI MAP Instructions:**

 Do your sample on a Sunday and place it in the fridge to post out on Monday before 12pm OR do the sample on Monday morning. Take the sample to the post office and hand it to the counter person. You will need to sign the declaration at the bottom of the prepaid postage bag. Results will take roughly 4 – 5 weeks from the day you posted.

Please send me your recent blood test and endoscopy report results.

## **Gut Health Maintenance:**

	Dose			
Supplement	Breakfast	Lunch	Dinner	Reason
Gastrus Chewable tablets	Chew one tablet daily or blend into a smoothie.			Probiotic strain L. reuteri taken for 6 weeks showed to significant reduction in IBS symptoms. Supports the gut microbiome, and the gut-brain axis, improves nutrient absorption, and improves neurotransmitter synthesis in the gut.

## Lifestyle Plan:

- Give gut-directed hypnotherapy a try shown to reduce IBS symptoms and improves moods (reduction in anxiety/depression related to IBS)
  - Download the Nerva app
  - You can read more about Nerva <u>here</u>

Water intake – Aim for 1.5L of water per day to help with her bowel motions.

**Include berries and golden kiwi fruit as much as you can:** helps to produce good bacteria through prebiotic fibres, and good for constipation and incomplete emptying of the bowel.

## **Nutrition Plan:**

Download the FODMAP app by Monash university to help with portion sizes of low fodmap foods.

FODMAP	HIGH FODMAPS	LOW FODMAP	
Oligosaccharides: fructans and/or galactooligosaccharides	Vegetables: artichokes, asparagus, beetroot, Brussels sprouts, broccoli, cabbage, fennel, garlic, leeks, shallots, okra, onions, peas  Cereals: wheat & rye when eaten in large amounts (bread, pasta, crackers)  Legumes: from dried chickpeas, lentils (dried and canned), red kidney beans, baked beans.  Fruits: watermelon, custard apple, white peaches, rambutan, kaki	Vegetables: carrot, cucumber, potato, bell pepper, eggplant, green beans, lettuce, spinach, chives, parsnip, pumpkin, silver beet, spring onion (green part only), tomato, zucchini, bamboo shoots, bok choy, choy sum  Cereals: wheat-free/gluten free grains or wheat-free/gluten free flours and products made with these (bread, pasta, crackers), spelt and spelt products, oats, corn, rice, quinoa  Legumes: canned chickpeas	
Disaccharides: Lactose	Milk (cow, goat, sheep), yoghurt, soft & fresh cheeses (Ricotta, Cottage), ice cream	Lactose-free milk, rice milk, almond milk, lactose-free yoghurt, hard cheeses (Cheddar, Parmesan, Swiss, Brie, Camembert), pure butter, ice-cream substitutes (dairy-free gelato, sorbet)	
Monosaccharides: Fructose	Fruits: apples, pears, nashi pears, clingstone peaches, mango, sugar snap peas, watermelon, tinned fruit in natural juice, dried fruits  Honey  Sweeteners: fructose, high fructose corn syrup	Fruits: banana unripe (when they're just turning yellow), blueberry, grapefruit, grape, honeydew melon, kiwifruit, lemon, lime, mandarin, orange, tangelo, raspberry, strawberry, pawpaw, star fruit, passion fruit, rockmelon, carambola, durian  Honey substitutes: maple syrup, rice malt syrup  Sweeteners: sugar, glucose, artificial sweeteners not ending in "-ol"	
Polyols	Fruits: apples, apricots, cherries, lychee, nashi pears, nectarines, pears, peaches, plums, prunes, watermelon  Vegetables: avocado, cauliflower, mushrooms, snow peas  Sweeteners: sorbitol, mannitol, xylitol & others ending in "-ol", isomalt	Fruits: banana, blueberry, grapefruit, grape, honeydew melon, kiwifruit, lemon, lime, mandarin, orange, raspberry, pawpaw, star fruit, passion fruit, rockmelon, carambola, durian  Sweeteners: sugar, glucose, artificial sweeteners not ending in "-ol" (sucralose, aspartame)	