

Classification of Non-starchy Vegetables

Green Leafy	Green Leafy	Root Vegetables	Squash Family	Stalk Vegetables	Others
Arugula (Rocket)	Fennell	Carrots	Cucumber	Asparagus	Artichoke
Asian greens – all types	Kale (as cooked only)	Celeriac	Marrow	Celery	Aubergine (eggplant)
Baby Spinach leaves (Tatsoi)	Lettuce – all types	Celeriac	Pumpkin	Leek	Avocado
Basil	Mint	Daikon (Japanese radish)	Zucchini (courgette)	Shallots	Broccoli
Beet greens	Mung sprouts	Radish (red – hot)		Spring onions	Broccolini
Bok choy	Parsley	Swede			Capsicums - all colours
Brussels Sprouts	Radicchio	Turnips		The state of the s	Cauliflower
Cabbage - green	Rocket (Arugula)				Chilli Peppers
Cabbage - purple	Silverbeet				Green beans
Chard – all colours	Spinach				Kimchi
Coriander	Tatsoi (Baby spinach)				Mushrooms
Endive	Watercress				Sauerkraut
					Snow peas (whole)
					Sugar (snap) peas
Cell-Logic Pty Ltd - Gut Ecology & Metabolic Modulation ® www.cell-logic.com.au					Tomato

The G.E.M.M. Protocol recommends the inclusion of 600 grams of non-starchy vegetables daily. This quantity has been shown to significantly reduce biomarkers of inflammation in human test subjects.

Hermsdorff et al. Fruit and vegetable consumption and proinflammatory gene expression from peripheral blood mononuclear cells in young adults: a translational study Nutr Metab (Lond). 2010; 7: 42.