

# The Celiac “Traffic Light” Meal Plan

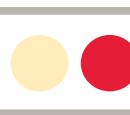
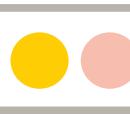
 Stanford  
Children's Health



## GO!

These foods are gluten-free and are safe to eat every day. You should choose foods from this list.

These foods are not gluten-free and should be avoided! Eating them may cause you to experience mild to severe reactions due to gluten contamination.



## SLOW!

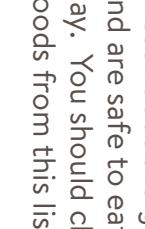
These foods may be safe to eat, but be careful because they can't be guaranteed to be gluten-free!

These foods are not gluten-free and should be avoided! Eating them may cause you to experience mild to severe reactions due to gluten contamination.



## STOP!

These foods are not gluten-free and should be avoided! Eating them may cause you to experience mild to severe reactions due to gluten contamination.



## Breads, Cereals, Flours, and Other Grains

### ● GO!

- Amaranth
- Arrowroot
- Buckwheat
- Cornmeal
- Corn tortillas
- Cream of rice
- Flax
- Gluten-free cereals
- Hominy (grits)
- Millet
- Montina
- Nut flours (almond, hazelnut, pecan)
- Plain corn chips
- Plain popcorn
- Plain rice cakes
- Plain tortilla chips
- Potato bread
- Potato starch
- Quinoa
- Rice
- Rice flours
- Rice noodles
- Sorghum
- Soy
- Tapioca
- Taro
- Teff

### ● SLOW!

- Buckwheat flour (sometimes is mixed with wheat flour)
- Flavored rice mixes
- Flavored snacks (chips, popcorn, etc.)
- Oats
- Oatmeal
- Rice and corn cereals (may contain barley)

### ● STOP!

- Barley
- Bran
- Bulgar
- Cereals
- Couscous
- Crackers
- C roultons
- Durum
- Einkorn
- Emmer
- Farina
- Farro
- Flour tortillas
- Graham
- Granola
- Hydrolyzed vegetable protein
- Hydrolyzed wheat protein
- Kamut
- Matzo
- Modified wheat starch
- Pastas
- Pizza
- Rye
- Semolina
- Spelt
- Stuffing
- Triticale
- Wheat and wheat bread
- Wheat germ
- White bread
- White flour



## Fruits and Vegetables

● GO!

● STOP!

Be careful with dairy foods. Sometimes people who have celiac disease are also lactose intolerant. If you experience symptoms after eating dairy foods you may want to avoid them.

- All plain fresh, canned, or frozen fruits
- All plain, fresh, canned, or frozen vegetables
- Jams and jellies
- Legumes (beans, chickpeas, garbanzo)
- Dates (sometimes are tossed with flour)



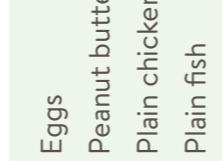
## Dairy

● SLOW!

- Flavored potato dishes
- French fries (often cooked in same oil as breaded foods)
- Vegetables in sauces

● STOP!

- Baked beans
- Fruit pies
- Cheese sauces
- Cheese spreads
- Malted milk
- Frozen yogurt
- Plain yogurt
- Sour cream



## Meats and Other Proteins

● STOP!

● SLOW!

- Blended milk drinks
- Flavored cheeses
- Flavored yogurts
- Frozen yogurt
- Some ice creams may have gluten-containing ingredients

● SLOW!

- Seasoned tofu products
- Breaded (fried) chicken or meats
- Imitation bacon bits
- Imitation seafood
- Sausages
- Deli meats
- Dry roasted nuts
- Hot dogs
- Marinated meats (check ingredients)
- Plain nuts
- Plain tofu
- All canned meats (check ingredients for gluten presence)



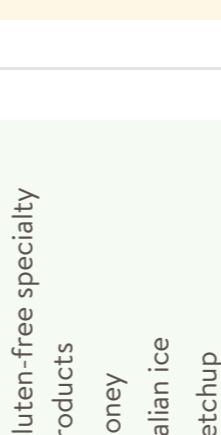
## Other Foods

● SLOW!

● STOP!

- Broths
- Cakes/frostings
- Candies
- Cookies
- Gravies
- Marinades
- Medications
- Play dough
- Pies and pastries
- Sauces
- Seasonings
- Seasoned nuts
- Soups
- Soy sauce

● STOP!

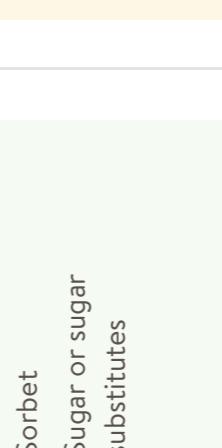


## Fats and Oils

● GO!

● SLOW!

- Baking powder (some brands have wheat starch)
- Mustards
- Pudding
- Pepper
- Popsicles
- Pure herbs and spices
- Salsa
- Salt
- Sorbet
- Sugar or sugar substitutes
- Gluten-free specialty products
- Honey
- Italian ice
- Ketchup
- Margarine
- Mayonnaise
- Pure canola oil
- Pure olive oil



## Drinks

● GO!

● SLOW!

- Ale
- Beer
- Lager
- Malt and malted milk
- Drink mixes
- Flavored coffees and teas
- Soy or rice drinks (may contain barley malt or rice syrup)

- Malt vinegar