CSID STORE BOUGHT FOODS GUIDE

Symptoms of Congenital Sucrase-Isomaltase Deficiency (CSID) can be managed through diet by avoiding or limiting sucrose (table sugar) and starch intake. One person with CSID may be able to tolerate different foods than another person with CSID. It is important to determine food tolerances to minimize symptoms and ensure good nutrition.

Store bought and/or commercially packaged foods can be high in sucrose and starch. Use this guide to help figure out which foods may be better tolerated than others. Some common examples are found below.

Meat/Protein	
USUALLY TOLERATED	LEAST TOLERATED
Beef Lamb Chicken Pork Eggs Turkey	Processed meat (e.g bacon, sausage, deli meat)
Eggs Turkey Fish	Some considerations: Meat, fish and seafood that is breaded
*Most plain and unseasoned meats are tolerated.	or prepared with seasonings, sauces, or ingredients that contain sucrose and/or starch may cause symptoms of CSID.
NOTE: Nuts contain various amounts of sucrose and starch. Use caution when determining tolerance.	Organ meats contain some starch and may not be tolerated, especially in large amounts.

Dairy				
USUALLY TOLERATED		LEAST TOLERATED		
Cottage cheese Pla	lilk ain unsweetened ogurt our cream ed dairy	Flavored milk Flavored yogurt Processed cheeses (e.g. American cheese, Velveeta cheese)		



Fruits				
USUALLY TO	DLERATED	SO	METIMES TOLER	RATED
Avocado Blackberry	Lime Olives	Plum Raisins		ermelon
Blueberry	Pear		LEAST TOLERAT	ED
Cherry Pomegranate Cranberry, fresh Prunes Grapes Raspberry Kiwi Strawberry Lemon	Apple Apricot Banana Cantaloupe	Dates Grapefruit Honeydew melon Mango	Nectarine Oranges, all types Peach Pineapple	

Vegetable	s & Legumes			
USI	UALLY TOLERATED	SON	METIMES TOLERA	TED
Alfalfa Cauliflower* Peppers sprouts Celery Radishes Artichoke* Chives Spaghetti squash Asparagus* Cucumber Tomatoes Bamboo shoots Green beans Broccoli* Mixed leafy greens Yellow squash Cabbage* Xucchini *These foods can cause gas in all individuals, not just those with CSID, so consumption should be monitored closely.	Edaman (soybea Leek Pumpki	ins) Tofu Yellow	'	
	LEAST TOLERATED			
	Beets Black beans Black-eyed peas Butternut squash Carrots Chickpeas	Corn Garlic Green peas Kidney beans Lentils Lima beans Navy beans Onions	Parsnip Pinto beans Potatoes Split peas Sweet potatoes Yams	

TIP: Check ingredients on canned, frozen and dried food to insure no sucrose and/or starch was added.

Important Reminder: Sweetened beverages and diet beverages are usually not tolerated.

Starches				
TOLERANCE VARIES				
Barley Bran	Bread Cereal	Crackers Lentils	Oats Pasta	Quinoa Rice

