## Food & Chemical Effects on Acid / Alkaline Body Chemical Balance

Most Alkaline	More Alkaline	Low Alkaline	Lowest Alkaline	Food Category	Lowest Acid	Low Acid	More Acid	Most Acid
Baking Soda	Spices/Cinnamon Valerian Licorice •Black Cohash Agave	•Herbs (most): Arnica, Bergamot, Echinacea Chrysanthemum, Ephedra, Feverfew, Goldenseal, Lemongrass Aloe Vera	White Willow Bark Slippery Elm Artemesia Annua	Spice/Herb	Curry	Vanilla Stevia	Nutmeg	Pudding/Jam/Jelly
		Nettle Angelica						
Sea Salt Mineral Water	•Kambucha	•Green or Mu Tea	Sulfite Ginger Tea	Preservative Beverage	MSG Kona Coffee	Benzoate Alcohol Black Tea	Aspartame Coffee	Table Salt (NaCL) Beer, 'Soda' Yeast/Hops/Malt
	Molasses Soy Sauce	Rice Syrup Apple Cider Vinegar	•Sucanat •Umeboshi Vinegar	Sweetner Vinegar	Honey/MapleSyrup Rice Vinegar	Balsamic Vinegar	Saccharin Red Wine Vinegar	Sugar/Cocoa White/Acetic Vinegar
•Umeboshi Plum	oby Gauce	•Sake	•Algae, Blue Green	Therapeutic	Nice villegal	Antihistamines	Psychotropics	Antibiotics
		Jake	•Ghee (Clarified Butter)	Processed Dairy	Cream/Butter	Cow Milk	•Casein, Milk Protein,Cottage Cheese	Processed Cheese
			Human Breast Milk	Cow/Human Soy Goat/Sheep	Yogurt Goat/Sheep Cheese	Aged Cheese Soy Cheese Goat Milk	New Cheese Soy Milk	Ice Cream
		•Quail Egg	Duck Egg	Egg	Chicken Egg			
				Meat	Gelatin/Organs	Lamb/Mutton	Pork/Veal	Beef
				Game Fish/Shell Fish	•Venison	Boar/Elk/•Game Meat	Bear Museel/Cawid	Chall Fish (Deserved)
				FISN/Shell FISh	Fish	Mollusks Shell Fish (Whole)	•Mussel/Squid	Shell Fish (Processed •Lobster
				Fowl	Wild Duck	Goose/Turkey	Chicken	Pheasant
			Oat		Triticale	Buckwheat	Maize	Barley
			'Grain Coffee'	Grain	Millet	Wheat	Barley Groat	Processed Flour
			•Quinoa	Cereal	Kasha	•Spelt/Teff/Kamut	Corn	
			Wild Rice •Amaranth Japonica Rice	Grass	Brown Rice	Farina/Semolina White Rice	Rye Oat Bran	
	Poppy Seed	Primrose Oil	Avocado Oil	Nut	Pumpkin Seed Oil	Almond Oil	Pistachio Seed	Cottonseed Oil/Mea
Pumpkin Seed	Cashew	Sesame Seed	Seeds (most)	Seed/Sprout	Grape Seed Oil	Sesame Oil	Chestnut Oil	Hazelnut
	Chestnut	Cod Liver Oil	Coconut Oil	Oil	Sunflower Oil	Safflower Oil	Lard	Walnut
	Pepper	Almond	Olive/Macadamia Oil		Pine Nut	Tapioca	Pecan	Brazil Nut
Hydrogenated Oil		•Sprout	Linseed/Flax Oil		Canola Oil	Seitan or Tofu	Palm Kernel Oil	Fried Food
Lentil	Kohlrabi	Potato/Bell Pepper	Brussel Sprout	<b>D</b> s s s	Spinach	Split Pea	Green Pea	Soybean
Brocoflower •Seaweed	Parsnip/Taro Garlic	Mushroom/Fungi Cauliflower	Beet Chive/Cilantro	Bean	Fava Bean Kidney Bean	Pinto Bean White Bean	Peanut Snow Pea	Carob
<ul> <li>Seaweeu</li> <li>Noril Kombu Wakame Hijiki</li> </ul>	Asparagus	Cabbage	Celery/Scallion	Vegetable	Black-eyed Pea	Navy/Red Bean	Show Pea	
Onion/Miso	Kale/Parsley	Rutabaga	Okra/Cucumber	Legume	String/Wax Bean	Aduki Bean	Legumes (other)	
•Daikon/Taro Root	Endive/Arugula	•Salsify/Ginseng	Turnip Greens	Pulse	Zucchini	Lima or Mung Bean	Carrot	
•Sea Vegetables (other)	Mustard Greens	Eggplant	Squash	Root	Chutney	Chard	ChickPea/Garbanzo	
Dandelion Greens	Jerusalem Artichoke	Pumpkin	Artichoke		Rhubarb	onal a		
•Burdock/•Lotus Root	Ginger Root	Collard Greens	Lettuce					
Sweet Potato/Yam	Broccoli		Jicama					
Lime	Grapefruit	Lemon	Orange	Citrus Fruit	Coconut			
Nectarine	Canteloupe	Pear	Apricot		Guava	Plum	Cranberry	
Persimmon	Honeydew	Avocado	Banana		Pickled Fruit	Prune	Pomegranate	
Raspberry	Citrus	Apple	Blueberry	<b>F</b>	Dry Fruit	Tomato		
Watermelon	Olive	Blackberry	Pineapple Juice	Fruit	Fig Dereimmen Juice			
Tangerine Binoapplo	•Dewberry Loganberry	Cherry Peach	Raisin, Currant		Persimmon Juice •Cherimoya			
Pineapple	Mango	Peach Papaya	Grape Strawberry		•Cherimoya Date			
	mango		c, gourmet, or exotic items	l	Italicized items are NOT	re e e re re e e e e e		

Prepared by Dr. Russell Jaffe, Fellow, Health Studies Collegium. Reprints available from Health Studies Collegium, 2 Pidgeon Hill Drive, #410 Sterling, VA 20165, 703-788-5126. Sources include USDA food data base (Rev 9 & 10), Food & Nutrition Encyclopedia; Nutrition Applied Personally, by M. Walczak; Acid & Alkaline by H. Aihara. Food growth, transport, storage, processing, preparation, combination, & assimilation influence effect intensity. Thanks to Hank Liers for his original work. [Rev 7/07]