				Adapted from Dr. Peter J. D'Adamo Cook Right 4 Your Type ©199
FOOD GROUP Portion	FREQUENCY BY ANCESTRAL TYPE	HIGHLY BENEFICIAL	NEUTRAL	AVOID
MEAT & POULTRY: portion: men 115—170g women/ children 60—140g	WEEKLY Lean Red Meats: Caucasians: 4—6 X Africans: 5—7 X Asians: 3—5 X Poultry: Caucasians: 2—3 X Africans: 1—2 X Asians: 3—4 X	beef, ground beef, buffalo, heart, lamb, liver, mutton, veal, venison	chicken, duck, partridge, pheasant, quail, rabbit, turkey	bacon, goose, ham, pork
SEAFOOD: portion: 115—170g	WEEKLY Caucasians: 2—3 X Africans: 1—4 X Asians: 4—6 X	bluefish, cod, hake, halibut, herring, mackerel, pike, rainbow trout, red snapper, salmon, sardine, shad, sole, stripped bass, sturgeon, swordfish, tilefish, white fish, white perch, yellow perch, yellowtail	abalone, anchovy, beluga, carp, clam, crab, crayfish, eel, flounder, frog, gray sole, grouper, haddock, lobster, mahi mahi, monkfish, mussels, ocean perch, oysters, pickerel, prawns, tuna, scallop, sea bass, sea trout, shark, silver perch, smelt, snail, squid (calamari), turtle	barracuda, catfish, caviar, conch, herring (pickled), smoked salmon, octopus
EGGS &DAIRY: portion: egg: 1 cheeses: 60g yogurt: 115—170g milk: 115—170g	WEEKLY           Eggs:         Caucasian:         3—4 X           Africans:         0 X           Asians:         5 X           Cheeses:         Caucasians:         0—3 X           Africans:         0 X           Asians:         0—3 X           Yogurt:         Caucasians:         0 X           Asians:         0—3 X           Milk:         Caucasians:         0—1 X           Africans:         0 X           Asians:         0—2 X	none	butter, farmer, feta, goat cheese, mozzarella, soy cheese,* soy milk  *good dairy alternatives	blue, Brie, buttermilk, Camembert, casein, Cheddar, Colby, cottage, Edam, Emmenthal, goat milk, Gouda, Gruyere, ice cream, Jarlsberg, kefir, Monterey Jack, Munster, Parmesan, Philadelphia, processed, provolone, neufchatel, ricotta, skim or 2% milk, string cheese, Swiss, tasty, whey, whole milk, yogurt (all varieties)

		_	rood Type o	Adapted from Dr. Peter J. D'Adamo Cook Right 4 Your Type ©199
FOOD GROUP Portion	FREQUENCY BY ANCESTRAL TYPE	HIGHLY BENEFICIAL	NEUTRAL	AVOID
OILS & FATS:  portion: 1 tablespoon (15g)	WEEKLY Caucasians: 4—8 X Africans: 1—5 X Asians: 3—7 X	linseed (flaxseed) oil, olive oil	canola oil, cod liver oil, sesame oil	corn oil, cottonseed oil, peanut oil, safflower oil
NUTS & SEEDS: portion: nuts & seeds: 6—8 nuts nut butters: 1 tablespoon (15g)	WEEKLY Nuts & Seeds: Caucasians: 3—4 X Africans: 2—4 X Asians: 2—3 X Nut Butters: Caucasians: 3—7 X Africans: 3—4 X Asians: 2—4 X	pumpkin seeds, walnuts	almond butter, almonds, chestnuts, hazelnuts, hickory nuts, macadamias, pecans, pignoli (pine), sesame butter (tahini), sesame seeds, sunflower butter, sunflower seeds	Brazil, cashew, litchi, peanuts, peanut butter, pistachios, poppy seeds
BEANS & LEGUMES: portion: 240g dry	WEEKLY Caucasians: 1—2 X Africans: 1—2 X Asians: 2—6 X	adzuki beans, pinto beans, black-eyed peas	black beans, broad beans, cannelloni beans, fava beans, garbanzo beans, green beans, jicama beans, lima beans, northern beans, red beans, red soy beans, snap beans, string beans, white beans, green peas, pea pods	copper beans, kidney beans, navy beans, tamarind beans, domestic lentils, green lentils, red lentils
CEREALS: portion: 240g dry	WEEKLY Caucasians: 2—3 X Africans: 2—3 X Asians: 2—4 X	none	amaranth, barley, buckwheat, Cream of Rice, kamut, kasha, puffed millet, puffed rice, rice bran, spelt	cornflakes, cornmeal, Cream of Wheat, Familia, farina, oat bran, oatmeal, seven grain, shredded wheat, wheat bran, wheat germ
BREADS & MUFFINS: portion: 1 slice bread or cracker 1 muffin	DAILY Breads/Crackers: Caucasians: 0—2 X Africans: 0—4 X Asians: 0—4X Muffins: Caucasians: 0—1 X Africans: 0—2 X Asians: 0—1 X	Essene bread, Ezekial bread	brown-rice bread, Fin crisp, gluten free bread, Ideal flat bread, millet, rice cakes, 100% rye bread, rye crisps, Rye Vita, soy-flour bread, spelt bread, Wasa bread	wheat bagels, corn muffins, durum wheat, English muffins, high-protein bread, wheat matzo, multigrain bread, oat-bran bread, pumpernickel, sprouted-wheat bread, wheat-bran muffins, whole-wheat bread

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FOOD GROUP Portion	FREQUENCY BY ANCESTRAL TYPE	HIGHLY BENEFICIAL	NEUTRAL	AVOID
GRAINS & PASTA: portion: grains: 240g dry pastas: 240g dry	WEEKLY All Ancestral Types Grains: 0—3 X Pastas: 0—3 X	none	barley flour, buckwheat, kasha, artichoke pasta, quiona, basmati rice, brown rice, white rice, wild rice, rice flour, rye flour, spelt flour	bulgur-wheat flour, couscous flour, durum-wheat flour, gluten flour, graham four, oat flour, soba noodles, semolina pasta, spinach pasta, sprouted-wheat flour, white flour, whole-wheat flour
VEGETABLES: portion: raw, cooked, or steamed: 240g prepared	DAILY All Ancestral Types Raw vegetables: 3—5 X Cooked or steamed vegetables: 3—5 X	artichokes (Jerusalem & domestic) beet leaves, broccoli, red capsicum, chicory, collard greens, dandelion, escarole, garlic, horseradish, kale, kohlrabi, leek, romaine lettuce, okra, red onions, Spanish onions, yellow onions, parsley, parsnips, sweet potatoes, pumpkin, seaweed, spinach, Swiss chard, turnips	asparagus, bamboo shoots, beet root, bok choy, green capsicum, yellow capsicum, caraway, carrots, celery, chervil, coriander, cucumber, daikon, dill, endive, fennel, fiddlehead ferns, ginger, bibb lettuce, Boston lettuce, iceberg lettuce, mesclun lettuce, lima beans, abalone, enoki mushrooms, Portobello mushrooms, tree oyster mushrooms, green olives, green onions, jalapeno peppers, radicchio, radishes, rappini, rocket, rutabaga, scallion, shallots, snow peas, mung sprouts, radish sprouts, all types of squash, tempeh, tofu, tomato, water chestnut, watercress, yams, zucchini	avocado, Chinese cabbage, red cabbage, white cabbage, cauliflower, white corn, yellow corn, eggplant, domestic mushrooms, mustard greens, black olives, Greek olives, Spanish olives, red potatoes, white potatoes, alfalfa sprouts, Brussels sprouts
FRUITS: portion: 1 fruit or 85—140g	DAILY All Ancestral Types 3—4 X	dried or fresh figs, dark plums, red plums, green plums, prunes	apples, apricots, bananas, blueberries, boysenberries, cherries, cranberries, black & red currants, red dates, elderberries, gooseberries, grapefruit, black grapes, concord grapes, green grapes, red grapes, guava, kiwi, kumquat, lemons, limes, loganberries, mangoes, canang melon, casaba melon, Crenshaw melon, Christmas melon, Spanish melon, watermelon, nectarines, papayas, peaches, pears, persimmons, pineapples, pomegranates, prickly pears, raspberries, star fruit (carambola), sultanas	blackberries, coconuts, honeydew melon, mandarins, oranges, rhubarb, rock melon, strawberries

Adapted from Dr. Peter J. D'Adamo Cook Right 4 Your Type @1999 **FOOD FREQUENCY BY GROUP ANCESTRAL TYPE** HIGHLY BENEFICIAL NEUTRAL **AVOID** Portion JUICES & DAILY **FLUIDS:** All Ancestral Types black cherry, pineapple, prune apricot, carrot, celery, cranberry, cucumber, apple, apple cider, cabbage, orange Juices: 2—3 X grape, grapefruit, papaya, tomato water (with portion: juices: 240ml 4—7 X lemon), vegetable juice Water: water: 240ml SPICES: carob, cayenne pepper, curry, agar, allspice, almond extract, anise, capers, cinnamon, cornstarch, corn syrup, nutmeg, dulse, kelp (bladderwrack), arrowroot, barley malt, basil, bay leaf, ground black pepper, white pepper, vanilla extract, parsley, turmeric bergamot, brown-rice syrup, cardamom, apple cider vinegar, balsamic, red wine vinegar, chervil, chives, chocolate, clove, coriander, white vinegar cream of tartar, cumin, dill, garlic, plain gelatin, honey, horseradish, maple syrup, marjoram, mint, miso, molasses, dry mustard, paprika, peppercorns, pepper, red pepper flakes, peppermint, pimiento, rice syrup, rosemary, saffron, sage, salt, savory, soy sauce, spearmint, sucanat, white & brown sugar, tamari, tamarind, tapioca, tarragon, thyme, wintergreen CONDIMENTS: apple butter, jam & jelly from acceptable ketchup, mayonnaise, dill pickles, kosher pickles, none fruits, mustard, salad dressing (low-fat from sweet pickles, sour pickles, relish acceptable ingredients), Worcestershire sauce HERBAL TEAS: catnip, chamomile, dong quai, elder, ginseng, cavenne, chickweed, dandelion, alfalfa, aloe, burdock, coltsfoot, corn silk, green tea, hawthorn, horehound, licorice root. fenugreek, ginger, hops, linden, echinacea, gentian, goldenseal, red clover, mulberry, parsley, peppermint, mullein, raspberry leaf, sage, skullcap, rhubarb, St.-John's-wort, senna, shepherd's purse, rose hips, sarsaparilla, slippery spearmint, thyme, valerian, vervain, white strawberry leaf, yellow dock elm birch, white oak bark, yarrow MISC. **BEVERAGES:** carbonated mineral water beer, green tea, red wine, white wine regular & decaf coffee, distilled liquors, cola, diet cola & other sodas, regular & decaf black teas