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Characteristics and sources of common FODMAPs

	Word that corresponds to letter in acronym	Compounds in this category	Foods that contain these compounds
F	Fermentable		
O	Oligosaccharides	Fructans, galacto-oligosaccharides	Wheat, barley, rye, onion, leek, white part of spring onion, garlic, shallots, artichokes, beetroot, fennel, peas, chicory, pistachio, cashews, legumes, lentils, and chickpeas
D	Disaccharides	Lactose	Milk, custard, ice cream, and yogurt
M	Monosaccharides	"Free fructose" (fructose in excess of glucose)	Apples, pears, mangoes, cherries, watermelon, asparagus, sugar snap peas, honey, high-fructose corn syrup
A	And		
P	Polyols	Sorbitol, mannitol, maltitol, and xylitol	Apples, pears, apricots, cherries, nectarines, peaches, plums, watermelon, mushrooms, cauliflower, artificially sweetened chewing gum and confectionery

FODMAPs: fermentable oligosaccharides, disaccharides, monosaccharides, and polyols.

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