

WHY ALKALINE?

The pH level of our internal fluids affects every cell in our body. Optimal health is entirely dependent on an internal alkaline environment.

The body will do everything it can to keep the blood and lymph in a slightly alkaline state.

Unfortunately, the modern lifestyle is extremely acidic. Processed foods, sugars, dairy, coffee and soda, alcohol, meat and stress all lead to over acidity.

The body becomes exhausted using its tiny alkaline buffer to maintain this balance.

This leads to fatigue, fuzzy thinking, weight gain (to buffer acids), aches and pains, illness and disease.

Making you feel sick and tired - And it is time to put an end to this!

Alkaline food and water is one of the simplest and most powerful ways to flood your body with alkalinity. This offsets the acid and puts everything back into balance.

All of this extra energy can then be used to eliminate toxins, heal and provide you with a boost of vitality, metal focus, libido and improved mood.

PLUS... An acidic body holds on to fat to store the excess acid! So, as soon as you fill your body with alkalinity, the fat starts to melt away, giving you the body you deserve!

You should aim to eat at least 70% Alkaline Foods and Drinks.

This book will help you understand which foods are ALKALINE and which are ACID.



CAN YOU ALTER YOUR PH??

There are articles claiming "You can't alter the pH of the body, the body has strict regulating mechanisms to keep it's pH the same - so no point eating alkaline to try and make the body alkaline"

So to understand the alkaline diet and this common misconception, read on!

The aim of the alkaline diet is NOT to try and raise the pH of the blood. The whole purpose is to prevent the body from stress with extra work.

It is true that the body will do whatever it takes to regulate the blood pH (and the pH of other cellular fluids). But the constant need to do this is what causes the problems associated with an overly acidic diet and lifestyle.

By living and eating alkaline, it relieves the body of this need to constantly regulate and thus the body thrives. Of course, it helps (and is surely no coincidence) that all of the alkaline foods are also nutrient-dense, live, fresh, healthy, high-water-content, healthy foods full of vitamins, minerals phytonutritents, antioxidants, fibre and more.

Acidic foods are often (but not always) nutrient-devoid, unhealthy, artery-clotting, sugary, and often include trans-fats. They are refined, oxidising and contribute zero nutrients to your body. Alkaline foods are the exact opposite. There is no alkaline food that is damaging.

The body has not evolved to cope with the modern world's diet. It is burdened with an acidic diet of yeasts, sugars, trans-fats, alcohol and processed foods.

You just can't neutralise this much acid, without negative side affects.





The human body creates it's own acids (metabolic acids), with a small acid buffering system which can happily neutralise the acid that is caused by your internal processes and metabolism.

However, when you throw incredibly strong dietary and lifestyle acids on top of this all day long, the body goes into shock - desperately trying to keep the pH of the blood and other fluids at a slightly alkaline pH of 7.365. This is where the damage of the acidic diet occurs

"We fully understand that the body will always keep this pH of 7.365 and our aim is not to change it, but to give the body the tools it needs so that maintaining this pH is as easy as possible."

The constant consumption of over-acidic foods and an over-acidic lifestyle leads to serious problems. The body will make long-term sacrifices to your health in order to maintain your short term health by keeping the pH of those cellular fluids at 7.365.

Calcium is pulled from the bones, magnesium is pulled from the muscle, yeasts, bacteria and microform overgrowths become highly present in the digestive system - clogging your intestines and causing all manner of problems.



So the summary is this:

- The body will always retain your blood pH in a very tight range close to pH 7.365.
- Your aim is NOT to change this, it is to support the body's efforts to keep it there.
- The standard, modern diet is incredibly acidic and eating such an acidic diet puts
- constant pressure on the body to try and neutralise these acids to retain the pH at
- the slightly alkaline 7.365.
- The real damage is done to the body not in simply consuming these foods, but the
- real damage is the fallout of the body having to work dramatically hard to
- neutralise the acids and retain the pH at 7.365.



AT A GLANCE FOOD LIST



Highly Alkaline

Alkaline Water

Asparagus

Broccoli

Cucumber

Celery

Grasses

Green Drinks

Kale

Kelp

Parsley

Spinach

Sprouts (Mung, Alfalfa)

Moderately Alkaline

Artichokes

Aubergine / Eggplant

Beetroot

Brussels Sprouts

Cauliflower

Cabbages

Courgette / Zucchini

Coconut

Fresh Coconut

Himalayan Salts

Leeks

Lemon

Lime

Papaya

Spring Onion

Tomato

Watermelon

Coconut Oil

Udos Oil

Neutral

Almond Milk

Black Beans

Chick Peas

Kidney Beans

Seitan

Cantaloupe

Grapefruit

Nectarine

Plum

Sweet Cherry

Pomegranate

Watermelon

Brown Rice

Buckwheat

Lentils

Millet

Oats / Oatmeal

Carrot

Peas

Pumpkin

Rhubarb

Swede

Squash

Tofu

Watercress

Rice / Soy / Hemp Protein

Soybeans

Brazil, Pecan, & Hazel Nuts

Olive Oil

Sunflower Oil

Grapeseed Oil

Avocado Oil

Highly Acidic

Alcohol

Coffee / Black Tea

Processed Foods

Honey

Jam / Jelly

Mustard

Vinegar

Dried Fruit

Meat, Shellfish, Dairy

Mushrooms

Artificial Sweeteners

Moderately Acidic

Apple

Apricot

Banana

Dates

Grapes

Mango

Mangosteen

Orange

Pear

Peach

Prunes

Raisins

Coat's Cheese

Vegan Cheese

Rye Bread

Wheat

Wholemeal Bread

Wild Rice

Soy Sauce

AT A GLANCE

ALKALINE



FRUITS

Avocado

Papaya

Fresh Coconut

Lemon

Lime

Tomato

Watermelon

GRAINS & BEANS

Chia / Salba

Kamut

Mung Beans

Pinto Beans

Quinoa

Red Beans

Runner Beans

Snowpeas

GRASSES

Barley Grass

Dog Grass

Kamut Grass

Oat Grass

Shave Grass

Wheatgrass

VEGGIES

Asparagus

Basil

Beetroot

Broad Beans

Broccoli

Brussels Sprouts

Cabbage

Capsicum/Pepper

Cauliflower

Celery

Chard

Chilli

Chives

Collards

Coriander

Courgette/Zucchini

Cucumber

Dandelion

Eggplant/Aubergine

Garlic / Ginger

Green Beans

Kale

Kelp

Lettuce

Mint

Onion

Parsley

Peas

Pumpkin

Radish

Runner Beans

Snowpeas

Spinach

Squashes

String Beans

SPROUTS

Alfalfa Sprouts

Amaranth Sprouts

Broccoli Sprouts

Fenugreek Sprouts

Kamut Sprouts

Mung Bean Sprouts

Quinoa Sprouts

Radish Sprouts

Soy Sprouts

Spelt Sprouts

NUTS & SEEDS

Almonds

Coconut

Flax Seeds

Pumpkin Seeds

Sesame Seeds

Sunflower Seeds

BREADS & OILS

Breads:

Sprouted Bread / Wraps

Gluten Free Breads /Wraps

Yeast Free Breads /Wraps

Oils:

Avocado Oil (Mildly Alkaline)

Coconut Oil

Flax Oil

Udo's Oil

Olive Oil (Mildly Alkaline)

AT A GLANCE ACIDIC



FRUITS

Apple

Apricot

Currants

Dates

Grapes

Mango

Peach

Pear

Prunes

Raisins

Tropical Fruits

Cranberries

Orange

Pineapple

Sauces & Sweetners

Mayonnaise

Ketchup

Mustard

Soy Sauce

Pickles

Vinegar

Tabasco

Tamari

Wasabi

Saccharine

Sucrose

Sucralose

Honey Maple Syrup

Artificial Sweeteners

Corn Syrup

Fructose

Processed Sugar

MEAT, DAIRY, FISH

Bacon

Beef

Corned Beef

Lamb

Organ Meats

Venison

Oyster

Pork

Rabbit

Sausage

Turkey

Veal

Butter

Cheese

Milk

Whey

Yogurt

Cottage Cheese

Ice Cream

Sour Cream

Soy Cheese

Eggs

Clams

Lobster

Mussels

Scallops

Shellfish

Shrimp

Tuna

OILS

Cooked Oil

Canola Oil

Solid Oil (Margarine)

Oil Exposed to Heat, Light or Air

DRINKS

Alcohol

Black Tea

Coffee

Carbonated Water

Carbonated Soft Drinks

Cocoa

Colas

Pasteurized Juice

Energy Drinks

Sports Drinks

Tap Water

Milk

Decaffeinated Drinks

Flavoured Water

OTHERS

Peanuts

Mushrooms

Miso

Balsamic Vinegar

Butter

Margarine

Ketchup

Mayonnaise

White Breads, Pastas, Rice & Noodles

Soy Sauce

Corn Syrup

Honey

Maple Syrup

Chocolate

Chips

Pizza

Biscuits

Processed Meals

Candy!

THE ULTIMATE BOOK OF ALKALINE & ACID FOOD



Vegetables	AL! HIGH	KALINE MODEREATE	NEUTRAL	ACIDIC MODERATE HIGH
Artichokes				
Asparagus				
Aubergine				
Barley Grass				
Beans (Black / Kidney)				
Beans (Lima)				
Beans (Mungi)				
Beans (Navy)				
Beetroot				
Beet Greens				
Bell Pepper (Capsicum)				
Broccoli				
Brussels Sprouts				
Burdock Root				
Cabbage (Chinese)				
Cabbage (Red)				
Cabbage (White)				
Cantaloupe				
Carrots				
Cauliflower				
Celery				
Chards (Swiss)				
Chinese Cabbage				
Chicory				
Collard Greens				
Corn (Fresh)				
Cucumber				
Daikon Radish				

Vegetables	ALM HIGH	MODEREATE	NEUTRAL	ACIDIC MODERATE HIGH
Dandelion Greens				
Dill Weed				
Eggplant				
Endive				
Garlic				
Ginger				
Hops				
Jerusalem Artichokes				
Kale				
Kelp				
Kohlrabi				
Leek				
Lentils				
Lettuce				
Leaf Lettuce				
Lotus Root				
Mushrooms				
Mustard Greens				
Okra				
Onions				
Other Grasses				
Paprika				
Parsley				
Parsnips				
Peas				
Pinto Beans				
Potatoes (with Skin)				
Radishes				

Vegetables	ALKALINE HIGH MODEREATE	NEUTRAL	ACIDIC MODERATE HIGH
Rhubarb			•
Romaine Lettuce			
Rutabagas			
Salad Greens			
Soybeans			
Spinach			
Spring Onion			
Squash (Winter)			
Sprouts			
Sweet Potato			
Tomato			
Turnip Greens			
Watercress			
Wheatgrass			
Yams			
Zucchini			

Fruits	ALKALINE HIGH MODEREATE	NEUTRAL	ACIDIC MODERATE HIGH
Apples	•		
Apricots			
Apricots (Dried)			
Avocado			
Bananas			
Berries (Black)			
Berries (Blue)			
Berries (Raspberry)			
Cherries (Sour)			
Coconuts (Fresh)			
Cranberries			
Cranberries (Dried)			
Currants			
Dates			
Dates (Dried)			
Figs (Dried)			
Grapefruit			
Grapes			
Guava			
Kiwi Fruit			
Lemons			
Limes			
Mandarins			
Mangos			
Olives (Green)			
Olives (Ripe)			
Oranges			
Papayas			

Fruits	ALKALINE HIGH MODEREATE	NEUTRAL	ACIDIC MODERATE HIGH
Peaches			
Pears			
Persimmons			
Pineapples			
Plums			
Pomegranates			
Prunes			
Raisins			
Raspberries			
Strawberries			
Tangelos			
Tangerines			
Tomatoes			
Watermelon			

Grains & Cereals	ALKALINE HIGH MODEREATE	NEUTRAL	ACIDIC MODERATE HIGH
Barley (Whole)			
Barley Flour			
Bran (Cereal)			
Bran (Oats)			
Brown Rice			
Buckwheat Flour			
Buckwheat Whole			
Corn (Processed)			
Hemp Seed Flour			
Malt			
Millet			
Oat Bran			
Oat Flour			
Whole Oats			
Quinoa			
Rice (Brown)			
Rice (White)			
Rice Flour			
Rye			
Soy Flour			
Wheat Flour (White)			
Wheat Flour (Whole)			

Nuts & Seeds	ALKALINE HIGH MODEREATE	NEUTRAL	ACIDIC MODERATE HIGH
Almonds			•
Amaranth Seeds			
Cardamom Seeds			
Cashews			
Celery Seeds			
Chestnuts			
Coriander Seeds			
Cumin Seeds			
Dill Seeds			
Fennel Seeds			
Flaxseed			
Hazelnuts			
Macadamia Nuts			
Peanuts			
Pecans			
Pine Nuts			
Pistachio Nuts			
Pumpkin Seeds			
Quinoa Seeds			
Sesame Seeds			
Soy Nut			
Sunflower Seeds			
Walnuts			

Herbs & Spices	ALKALINE HIGH MODERE	NEUTRAL	ACIDIC MODERATE HIGH
Basil			
Bay Leaf			
Cinnamon			
Coriander (Arugula)			
Dill			
Ginger			
Marjoram			
Oregano			
Parsley			
Pepper (Black)			
Pepper (Cayenne)			
Tarragon			
Thyme			
Turmeric			

Oils & Sauces	ALK/ HIGH	ALINE MODEREATE	NEUTRAL	ACIDIC MODERATE	HIGH
Almond Butter				•	
Apple Cider Vinegar					
Avocado Oil					
Balsamic Vinegar					
Butter (Grass Fed)					
Butter (Regular)					
Canola Oil					
Coconut Oil					
Cranberry Sauce					
Flaxseed Oil					
Ketchup					
Macadamia Oil					
Margarine					
Mayonnaise					
Miso					
Mustard (Prepared)					
Olive Oil					
Peanut Oil					
Salad Dressing (From shop)					
Sesame Oil					
Sriracha Sauce					
Soy Sauce					
Soybean Oil					
Sunflower Oil					
Tahini Sauce					
Tomato Paste (Natural)					
Tomato Sauce					
Vegetable Oils (Most)					

Sweeteners & Salts	ALKALINE HIGH MODEREATE	NEUTRAL	ACIDIC MODERATE HIGH
Aspartame			
Corn Syrup			
Honey (Processed)			
Honey (Natural)			
Maple Syrup			
Molasses			
Rice Syrup			
Saccharin			
Stevia			
Sugar (Brown)			
Sugar (White)			
Salt (Himalayan)			
Salt (Sea)			
Salt (Table)			
MSG			

Fish & Other Seafood	ALKALINE HIGH MODEREATE	NEUTRAL	ACIDIC MODERATE HIGH
Bass			·
Chlorella			
Clams			
Crab			
Flounder			
Herring			
Lobster			
Mackerel			
Mussels			
Nori Seaweed			
Oysters			
Perch			
Salmon			
Scallops			
Seaweed			
Shrimp			
Snapper			
Spirulina			
Swordfish			
Trout			
Tuna			
Whiting			

Meat & Meat Products	ALKALINE HIGH MODEREATE	NEUTRAL	ACIDIC MODERATE HIGH
Bacon	•		
Beef (Frankfurters)			
Beef (Hamburgers)			
Chicken Liver			
Chicken Meat			
Duck			
Goat			
Ham			
Lamb			
Lard			
Liver			
Rabbit			
Roast Beef			
Salami			
Sausages (Most)			
Steak			
Turkey			
Veal			
Venison			

Dairy & Cheese	ALKALINE HIGH MODEREATE	NEUTRAL	ACIDIC MODERATE HIGH
Butter (Regular)			
Butter (Grass-Fed)			
Camembert Cheese			
Cheddar Cheese			
Coconut Milk			
Coconut Cream			
Coconut Yoghurt			
Cottage Cheese			
Cream			
Cream (Sour)			
Cream Cheese			
Egg (Whole)			
Egg (White Only)			
Ghee			
Gouda			
Hard Cheese (Most)			
Milk (Cow's Skim)			
Milk (Cow's Whole)			
Mozzarella			
Soft Cheese			
Soy Yoghurt			

Processed Foods	ALKALINE HIGH MODEREATE	NEUTRAL	ACIDIC MODERATE HIGH
Baked Beans			
Beans (Canned)			
Burritos (Beef)			
Burritos (Chicken)			
Cacao (Raw)			
Chicken Nuggets			
Chicken Sandwich			
Chicken Soup			
Chips (Fried)			
Chocolate (Dark >80%)			
Coleslaw (w/o Sugar)			
Corn Chips			
Corned Beef			
Couscous (White Flour)			
Crackers (Rye)			
Crackers (White Flour)			
French Fries			
Fruit Pies			
Hash Browns			
Hot Dogs			
Hummus (Homemade)			
Jam			
Lasagna (Beef)			
Liverwurst			
Macaroni			
Miso			
MSG			
Noodles (Most)			

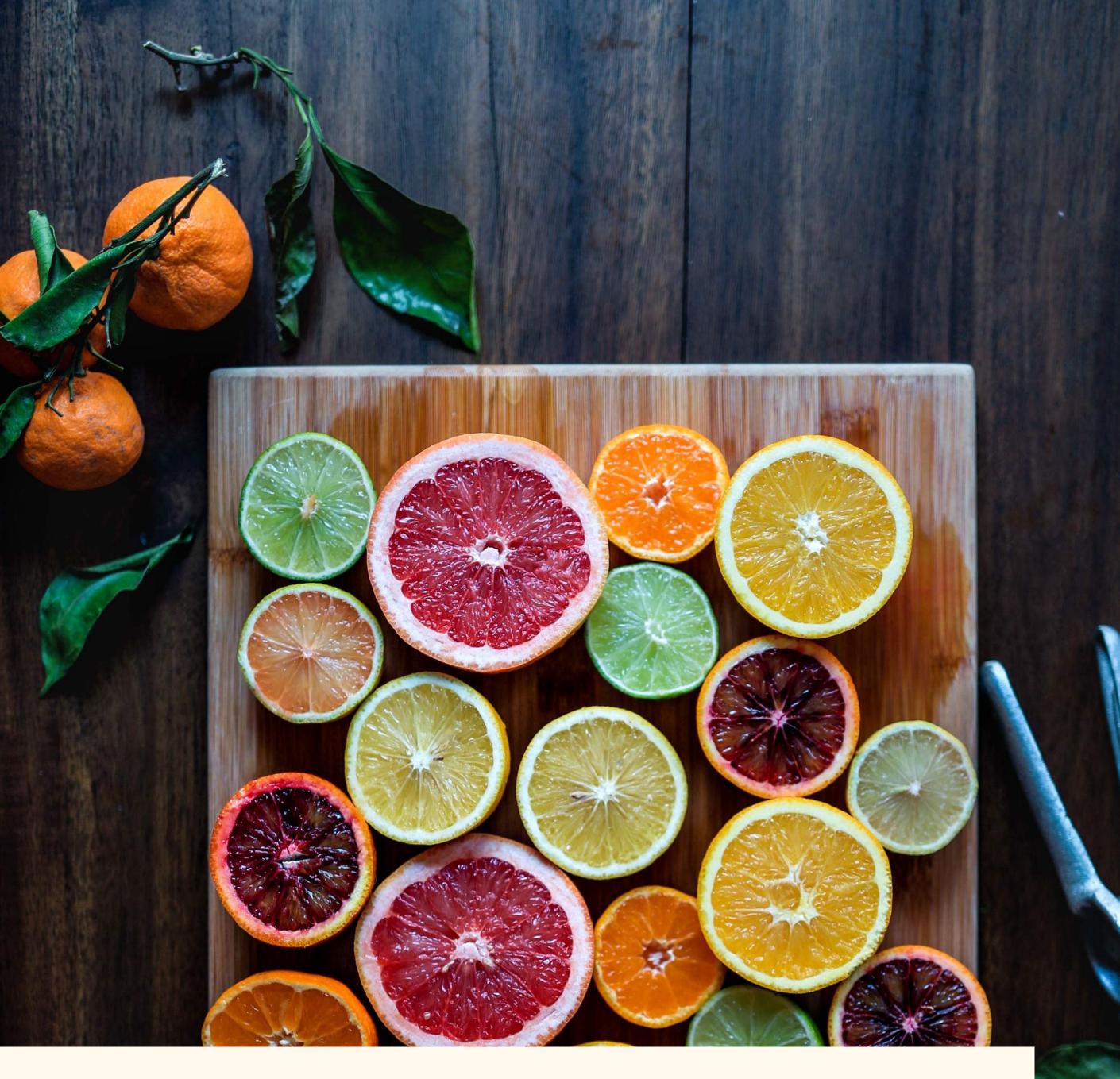
Processed Foods	ALKA HIGH	ALINE MODEREATE	NEUTRAL	ACIDIC MODERATE	HIGH
Pancakes					
Pastrami					
Peanut Butter					
Pepperoni					
Pickle Relish					
Pizza (Most)					
Popcorn (Salted)					
Popcorn (Sweet)					
Pork Sausage					
Potato Chips (Baked)					
Potato Chips (Fried)					
Preserves (Most)					
Puddings					
Sauerkraut					
Spaghetti					
Sweet Pickles					
Tacos					
Tempeh (Fermented)					
Tofu (Fermented)					
Tomato Paste (Natural)					
Tortilla (Fried)					
Waffles					

Baked Products and Cakes	AL HIGH	KALINE MODEREATE	NEUTRAL	ACIDIC MODERATE	HIGH
Apple Pie				-	
Bagels					
Baked Potato					
Baking Soda					
Biscuits (Most)					
Bread Sticks (White)					
Brownies					
Carrot Cake					
Cheese Cake					
Cookies					
Croissants					
Danish Pastry					
Donuts					
Ice Cream (All Flavors)					
Pita (White Flour)					
Pita (Whole Flour)					
Pretzels					
Puff Pastry					
Pumpernickel					
Rye Bread (Whole)					
Sprouted Breads					
Tortillas					
White Bread					
Whole Wheat Bread					

Drinks / Beverages (Non-Alcoholic)	ALKALINE HIGH MODEREATE	NEUTRAL	ACIDIC MODERATE HIGH
Almond Milk			
Apple Cider Vinegar			
Apple Juice			
Berry Juice Blend			
Black Tea (w/ Milk)			
Black Tea (w/o Milk)			
Carbonated Drinks			
Carrot Juice (Fresh)			
Chamomile Tea			
Coconut Milk			
Coconut Water (Natural)			
Coffee (Decaf)			
Coffee (Espresso)			
Cola			
Cow's Milk			
Espresso			
Filtered Water (Standard)			
Filtered Alkaline Water			
Fruit Juice (Fresh)			
Fruit Juice (Processed)			
Ginger Tea			
Ginseng Tea			
Goat's Milk			
Grape Juice			
Grapefruit Juice			
Green Juice (No fruit)			
Green Juice (w/ fruit)			
Green Smoothie (No fruit)			

Drinks / Beverages (Non-Alcoholic)	ALKALINE HIGH MODEREATE	NEUTRAL	ACIDIC MODERATE HIGH
Green Smoothie (w/ fruit)			
Green Tea			
Herbal Tea			
Instant Coffee			
Lemon Juice			
Lemon Water			
Lime Water			
Milk Shake			
Orange Juice			
Pear Juice			
Pineapple Juice			
Rice Milk (Unsweetened)			
Root Beer			
Soft Drinks (Carbonated)			
Soy Milk (Unsweetened)			
Soy Milk (Sweetened)			
Tap Water (Unfiltered)			
Tea (Black)			
Tea (Green)			
Tea (Herbal)			
Tomato Juice (Homemade)			
Vegetable Juice (Fresh)			
Water (Standard Filtered)			
Water (Alkaline Mineral)			
Water (Most Bottled)			
Water (Reverse Osmosis)			
Water (Tap)			
White Tea			

Drinks / Beverages (Alcoholic)	ALKALINE HIGH MODEREATE	NEUTRAL	ACIDIC MODERATE HIGH
Ale (Dark)			
Ale (Pale)			
Beer (Dark)			
Beer (Pale)			
Malt Liquor			
Scotch			
Spirits (Most)			
Spirits (w/ mixer)			
Vodka			
Wine (Red)			
Wine (White)			



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