Susan L. Levy, D.C., DABCO, FLACA

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Author of Your Body Can Talk & Your AGING Body Can Talk

dyCanTalk

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Acid-Forming Foods

(Based on consumption of 1 ounce)

Egg Yolk	7.5	Bacon	3.0
Herring	5.5	Lamb	3.0
Oysters	4.5	Duck	3.0
Crab	4.5	Whole Egg	3.0
Lobster	4.0	Spaghetti	3.0
Oatmeal	3.6	Organ Meats	3.0
Veal	3.5	Rice	2.8
Sardines	3.4	Bread (wheat or rye)	2.5
Perch	3.3	Haddock	2.5
Salmon	3.3	Crackers	2.3
Swordfish	3.3	Bread (white)	2.2
Most Other Fish	3.3	Most Nuts	2.0
Most Meats and Fowl	3.2	Egg Whites	1.7
Liver	3.0	Dry Corn	1.6
Chicken	3.0	Corn Meal	1.6
Pork	3.0	Zwieback	1.6
Ham (smoked)	3.0	American Cheese	1.6
Macaroni	3.0	Natural Cheese	1.5
Most Grains	3.0	Lentils	1.5



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Alkaline-Forming Foods

(Based on consumption of 1 ounce)

Figs	30.0	Pineapple	2.0
Molasses	18.0	Coconut	2.0
Olives (green or ripe)	16.0	Pomegranate	2.0
Lima Beans	12.0	Beans, Baked	2.0
Soybeans	12.0	Nectarines	1.8
Apricots (dried)	9.5	Cabbage	1.8
Turnip or Beet Greens	8.0	Cherries	1.8
Spinach	8.0	Sauerkraut	1.7
Dandelion Greens	8.0	Grapefruit	1.7
Mustard Greens	8.0	Tomatoes	1.7
Raisins	7.0	Radish	1.7
Kale	7.0	Currents (dried)	1.7
Swiss Chard	5.0	Cauliflower	1.5
Almond	3.6	Lemon	1.6
Parsnips	3.6	String Beans	1.6
Carrot	3.5	Peaches	1.5
Beets	3.5	Mushrooms	1.2
Dates	3.0	Squash	1.0
Celery	2.5	Watermelon	1.0
Rutabaga	2.5	Grapes	1.0
Endive	2.2	Buttermilk	0.7
Cantaloupe	2.2	Whole Milk	0.5
Lettuce	2.2	Millet	0.5
Parsley	2.2	Brazil Nuts	0.5
Watercress	2.0	Buckwheat	0.5
Apricots (fresh)	2.0	Onions	0.4
Potatoes (sweet, white)	2.0	Green Peas	0.3