
Type O Blood Type Diet Food List

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YOUR GUIDE TO THE TYPE O BLOOD TYPE DIET FOOD LIST

Have you ever wondered if your blood type holds the key to optimal health and digestion? The **Type O Blood Type Diet**, popularized by Dr. Peter D'Adamo in his book *Eat Right for Your Type*, suggests that people with blood type O thrive on a specific way of eating. Often called the "hunter" blood type, Type O individuals are

believed to have a hardy digestive system designed for a high-protein, low-carbohydrate lifestyle. But what exactly should you eat? This comprehensive guide provides the definitive **Type O Blood Type Diet Food List**, breaking down which foods are beneficial, neutral, and best avoided. Whether you are just starting the diet or looking to refine your grocery list, this article will help you navigate the dietary recommendations with clarity and confidence.

UNDERSTANDING THE TYPE O BLOOD TYPE DIET

The premise behind the blood type diet is that our blood type influences how our bodies digest food, process nutrients, and react to certain proteins called **lectins**. According to D'Adamo, Type O is the ancestral blood type, dating back to the hunter-gatherer era. As a result, the Type O diet mimics that ancient way of eating: heavy on animal protein, light on grains and dairy. The goal is to reduce inflammation, boost energy, and support a healthy metabolism by eating foods that align with your genetic blueprint.

While scientific evidence for the blood type diet is mixed,

many people report feeling better when they follow the recommended plan. The food list for Type O is the cornerstone of this approach, and understanding it thoroughly can help you make informed choices.

Core Principles of the Type O Diet

Before diving into the food list, it helps to know the guiding rules:

- **High protein intake:** Lean meats, poultry, and fish are central to the

diet.

- **Limited grains and legumes:**

Many grains are considered problematic due to lectins that may interfere with Type O digestion.

- **Dairy avoidance:** Most dairy products are discouraged because Type O individuals often have trouble digesting them.
- **Emphasis on vegetables and fruits:** Certain produce items are highly recommended, while others are neutral or to be avoided.
- **Use of specific oils and seasonings:** Olive oil and ghee are

preferred; corn and peanut oils are not.

Now let's break down the **Type O Blood Type Diet Food List** into clear categories.

BENEFICIAL FOODS FOR TYPE O (HIGHLY RECOMMENDED)

These are the foods that are said to promote health, aid digestion, and support the immune system in Type O individuals. Incorporate them regularly into your meals.

Proteins: Lean Meats

and Poultry

- Beef (lean cuts like sirloin, ground beef)
- Lamb
- Venison
- Veal
- Buffalo or bison
- Liver and other organ meats (beef or lamb)
- Chicken and turkey (preferably free-range)

Fish and Seafood

- Cod
- Halibut
- Mackerel
- Salmon (wild-caught is best)
- Sardines
- Rainbow trout

- Tuna (fresh or canned in water)
- Anchovies
- Haddock
- Perch
- Pike
- Red snapper
- Shad
- Sturgeon
- Yellowtail

Vegetables (Especially Leafy Greens and Sea Vegetables)

- Kale
- Spinach

- Swiss chard
- Broccoli
- Collard greens
- Mustard greens
- Turnip greens
- Artichokes
- Beetroot (and beet greens)
- Bell peppers (red, yellow, orange)
- Celery
- Garlic
- Horseradish
- Kelp
- Lettuce (romaine, leaf)
- Okra
- Onions (red, yellow, white)
- Parsley
- Pumpkin
- Radishes
- Seaweed (nori, dulse, kombu)
- Sweet potatoes
- Turnips

Fruits

- Figs (fresh or dried)
- Plums
- Prunes
- Pineapple
- Bananas (ripe – avoid if too green)
- Cherries
- Grapefruit
- Grapes
- Mangoes
- Papayas
- Pears
- Pomegranates
- Watermelon

Nuts and Seeds

- Walnuts
- Pumpkin seeds
- Flaxseeds (ground)
- Hemp seeds

Oils and Fats

- Olive oil (extra virgin)
- Flaxseed oil
- Walnut oil
- Hemp seed oil
- Ghee (clarified butter – use in moderation)
- Cod liver oil

lime

NEUTRAL FOODS FOR TYPE O (ALLOW IN MODERATION)

These foods are not harmful but should not become the foundation of your diet. Use them occasionally to add variety.

Beverage

Proteins (Neutral)

S

- Water (still or sparkling, unflavored)
- Herbal teas: peppermint, ginger, rose hip, sarsaparilla, slippery elm
- Green tea (in moderation)
- Seltzer water with lemon or
- Turkey (white meat)
- Pheasant
- Quail
- Rabbit
- Eggs (chicken or duck – limit to a few per week)
- Goose
- Sole
- Flounder
- Mussels
- Oysters
- Scallops

- Shrimp
- Lobster
- Crab

- Sauerkraut
(homemade only,
no additives)
- Snow peas
- Zucchini

Vegetables (Neutral)

- Asparagus
- Bamboo shoots
- Beets
- Brussels sprouts
- Carrots
- Cauliflower
- Cucumbers
- Eggplant
- Fennel
- Jicama
- Mushrooms
(button,
portobello,
shiitake)
- Peas (green,
snow)
- Potatoes (white –
avoid if possible,
but neutral in
small amounts)
- Radicchio

Fruits (Neutral)

- Apples
- Apricots
- Blackberries
- Blueberries
- Boysenberries
- Cantaloupe
- Cranberries
- Dates
- Elderberries
- Guava
- Kiwi
- Lemons
- Limes
- Loganberries
- Mulberries
- Nectarines
- Oranges
- Peaches
- Persimmons
- Raspberries
- Strawberries

- Tangerines

Grains and Starches (Neutral – use sparingly)

- Amaranth
- Barley
- Brown rice (in small amounts)
- Buckwheat
- Millet
- Oats (rolled or steel-cut)
- Quinoa
- Rye
- Spelt
- White rice (basmati or jasmine – limit)

Legumes (Neutral – only small portions)

- Black beans
- Chickpeas (garbanzo beans)
- Green beans
- Lentils (brown, green, red)
- Lima beans
- Mung beans
- Navy beans
- Pinto beans
- Soybeans (in moderation – avoid tofu if possible)
- Split peas

Dairy and Alternativ es (Neutral – still caution)

- Butter (unsalted, grass-fed)
- Buttermilk
- Cheeses: feta, goat cheese, mozzarella, ricotta (in small amounts)
- Cottage cheese (low-fat)
- Milk (goat or sheep – easier to digest than cow's milk)
- Soy milk (organic, unsweetened)

- Yogurt (goat or sheep, plain)

Nuts and Seeds (Neutral)

- Almonds
- Brazil nuts
- Cashews
- Chestnuts
- Macadamia nuts
- Pecans
- Pine nuts
- Sesame seeds
- Sunflower seeds
- Tahini (sesame paste)

Oils and Condime nts

(Neutral)

- Almond oil
- Avocado oil
- Coconut oil (unrefined)
- Sesame oil
- Apple cider vinegar
- Mustard (plain yellow or Dijon)
- Tamari (wheat-free soy sauce)
- Herbs and spices: most are neutral (basil, oregano, thyme,

paprika,
cayenne, etc.)

FOODS TO AVOID FOR TYPE O (PROBLEMATIC)

These foods are believed to cause digestive issues, inflammation, or weight gain in Type O individuals. Avoid them as much as possible.

Proteins to Avoid