

Content from /en/blog/low-fodmap/

Low-FODMAP diet: the evidence-based diet for IBS



The **low-FODMAP diet** was developed at Monash University in Australia and is now the **first-line dietary therapy for irritable bowel syndrome (IBS)**. Up to **70-75 %** of IBS patients experience significant symptom relief [1]. FODMAP stands for:

- Fermentable
- Oligosaccharides (fructans, GOS)
- Disaccharides (lactose)
- Monosaccharides (excess fructose)
- And
- Polyols (sorbitol, mannitol, xylitol)

These short-chain carbohydrates are poorly absorbed in the small bowel, draw water in, and are fermented in the colon → gas, bloating, pain and altered bowel habit.

Three phases - all three are essential

Phase	Duration	Goal
1. Elimination	4-6 weeks	Remove all high-FODMAP foods → assess symptom response
2. Reintroduction	6-8 weeks	Reintroduce one FODMAP group at a time → identify triggers
3. Personalisation	Maintenance	Avoid only the triggers the patient reacts to long-term

Important: This is **not** a lifelong restrictive diet. Permanent low-FODMAP can damage the microbiome and cause nutritional deficiencies [2].

High vs low FODMAP examples

Category	Avoid (high-FODMAP)	Allowed (low-FODMAP)
Fruit	Apples, pears, mango, watermelon, cherries	Banana (unripe), kiwi, strawberries, blueberries, orange

Category	Avoid (high-FODMAP)	Allowed (low-FODMAP)
Vegetables	Onion, garlic, cauliflower, asparagus, peas	Carrot, cucumber, spinach, bell pepper, potato
Grains	Wheat bread, rye bread, pasta	Oats, rice, quinoa, gluten-free bread
Dairy	Milk, cream, soft cheese, yogurt	Lactose-free milk, hard cheese, lactose-free yogurt
Legumes	Lentils, chickpeas, kidney beans	Limited firm tofu
Sweet	Honey, agave, sorbitol/xylitol gum	Sugar, maple syrup, dark chocolate

Evidence

- **Halmos et al. (Gastroenterology 2014)** - RCT showed >50 % symptom reduction on low-FODMAP vs typical Australian diet [1].
- **Staudacher & Whelan (Gut 2017)** - meta-analysis confirms effect in 50-80 % of IBS patients [3].
- **Mansueto et al. (J Clin Gastroenterol 2015)** - also effective in IBD patients with IBS-like symptoms.

Who should NOT follow the diet uncritically?

- Patients with eating disorder history
- Malnourished or losing weight
- Children and pregnant women without dietitian supervision
- Patients without confirmed IBS - first exclude coeliac, IBD, BAM, SIBO

Practical tips

- **Use the Monash University FODMAP app** - continually updated
 - **Dietitian supervision strongly recommended** to avoid unnecessary restriction
 - **Read ingredient labels** - onion/garlic powder is in many ready meals
 - **Personalisation is key** - most people tolerate some FODMAPs in moderate amounts
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We exclude organic causes (IBD, coeliac, BAM, [SIBO](#)) before dietary intervention - via [colonoscopy](#), [gastroscopy](#), blood tests and faecal calprotectin. See also: [IBS](#), [Bloating](#), [SIBO](#), [Gut microbiome](#), [probiotics](#) and [IBS](#).

References

1. Halmos EP, Power VA, Shepherd SJ, Gibson PR, Muir JG. *A diet low in FODMAPs reduces symptoms of irritable bowel syndrome*. Gastroenterology 2014;146(1):67-75.
2. Staudacher HM, Lomer MC, Farquharson FM, et al. *A diet low in FODMAPs reduces symptoms in IBS and a probiotic restores Bifidobacterium species*. Gastroenterology 2017;153(4):936-47.
3. Staudacher HM, Whelan K. *The low FODMAP diet: recent advances in understanding its mechanisms and efficacy in IBS*. Gut 2017;66(8):1517-27.