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Ayurvedic Food Guidelines for Pacifying Vata Dosha					
FRUITS (Favour)	FRUITS (Avoid)	VEGETABLES (Favour)	VEGETABLES (Avoid)		
Generally most sweet fruit	Generally most dried fruit	In general vegetables should be cooked	Generally frozen, raw or dried vegetables		
apples (cooked)	apples (raw)	asparagus	artichoke		
applesauce	cranberries	beets	beet greens**		
apricots	dates (dry)	cabbage (cooked)	bitter melon		
avocado	figs (dry)	carrots	broccoli		
bananas	pears	cauliflower*	brusssels sprouts		
berries	pomegranates	cilantro	burdock root		
cherries	raisins (dry)	cucumber	cabbage (raw)		
coconut	prunes (dry)	daikon radish*	cauliflower (raw)		
dates (fresh)	watermelon	fennel (anise)	celery		
figs (fresh)		garlic	corn (fresh)**		
grapefruit		green beans	dandelion greens		
grapes		green chilies	eggplant		
kiwi		jerusalem artichoke*	horseradish**		
lemons		leafy greens *	kale		
limes		leeks	kohlrabi		
mangoes		lettuce*	olives, green		
melons		mustard greens*	onions (raw)		
oranges		okra	peppers, sweet & hot		
рарауа		olives, black	potatoes, white		
peaches		onions (cooked)*	prickly pear (fruit & leaves)		
pineapple		parsley*	radish (raw)		
plums		parsnip	tomatoes (cooked)**		
prunes (soaked)		peas (cooked)	turnips		
raisins (soaked)		potatoes, sweet	wheat grass spouts		
rhubarb		pumpkin			
strawberries		radishes (cooked)*			
tamarind		rutabaga			
		spaghetti squash*			
Ancient Wisdom of E	Balance	spinach (cooked)*			

http://www.getbalance.co.nz/



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Ayurvedic Food Guidelines for Pacifying Pitta Dosha					
FRUITS (Favour)	FRUITS (Avoid)	VEGETABLES (Favour)	VEGETABLES (Avoid)		
Generally most sweet fruit	Generally most sour fruit	Generally most sweet & bitter vegetables	Generally most pungent vegetables		
apples (sweet)	apples (sour)	artichoke	beet greens		
applesauce	apricots (sour)	asparagus	beets raw		
apricots (sweet)	bananas	beets (cooked)	burdock root		
avocado	berries (sour)	bitter melon	corn (fresh)**		
berries (sweet)	cherries (sour)	broccoli	daikon radish		
cherries (sweet)	cranberries	brussels sprouts	eggplant**		
coconut	grapefruit	cabbage	garlic		
dates	grapes (green)	carrots (cooked)	green chilies		
figs	kiwi**	carrots (raw)*	horseradish		
grapes (red & purple)	lemons	cauliflower	kohlrabi**		
limes*	mangos (green)	celery	leeks (raw)		
mangoes (ripe)	oranges (sour)	cilantro	mustard greens		
melons	peaches	cucumber	olives, green		
oranges (sweet)	persimmons	dandelion greens	onions (raw)		
papaya*	pineapple (sour)	fennel (anise)	peppers (hot)		
pears	plums (sour)	green beans	prickly pear (fruit)		
pineapple (sweet)	rhubarb	jerusalem artichoke	radishes (raw)		
pomegranates	strawberries	kale	spinach (cooked)**		
prunes	tamarind	leafy greens	spinach (raw)		
raisins		leeks (cooked)	tomatoes		
watermelon		lettuce	turnip greens		
		okra	turnips		
		olives, black			
		onions (cooked)			
		parsley			
		parsnips			
		peas			
		peppers, sweet			
Ancient Wisdom of Balance		potatoes, sweet & white			

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Ayurvedic Food Guidelines for Pacifying Kapha Dosha					
FRUITS (Favour)	FRUITS (Avoid)	VEGETABLES (Favour)	VEGETABLES (Avoid)		
Generally most astringent fruit	Generally most sweet & sour fruit	In general most pungent & bitter vegetables	In general, sweet & juicy vegetables		
apples	avocado	artichoke	cucumber		
applesauce	bananas	asparagus	olives, black or green		
apricots	coconut	beet greens	parsnips**		
berries	dates	beets	potatoes, sweet		
cherries	figs (fresh)	bitter melon	squash, winter		
cranberries	grapefruit	broccoli	Taro root		
figs (dry)*	kiwi	brussels sprouts	tomatoes (raw)		
grapes*	mangos**	burdock root	zucchini		
lemons*	melons	cabbage			
limes*	oranges	carrots			
peaches	рарауа	cauliflower			
pears	pineapple	celery			
persimmons	plums	cilantro			
pomegranates	rhubarb	corn			
prunes	tamarind	daikon radish			
raisins	watermelon	dandelion greens			
strawberries*		eggplant			
		fennel (anise)			
		garlic			
		green beans			
		green chilies			
		horseradish			
		jerusalem artichoke			
		kale			
		onions			
		leafy greens			
		leeks			
Ancient Wisdom of Balance		lettuce			
http://www.getbalance.co.nz/		mustard greens			