





MTHFR: The Role in Cardiovascular Disease

# Sulphur Containing Foods

## **Sulphur in MTHFR**

Your intake of sulphur containing foods will depend on the mutations present in your CBS genes. An overactive CBS gene can result in the increased production of sulphur, requiring the short term elimination of sulphur containing foods from the diet, until you are able to balance this pathway with you practitioner.



#### **Read Your Labels**

Ensure you are in communication with your MTHFR practitioner in regards to any supplements taken if increasing or decreasing the sulphur in your diet.

As many supplements contain or can increase sulphur in the body, they may add to or exacerbate your symptoms or the effect of sulphur in the body.



## Foods High in Sulphur

## **Vegetables**

- Broccoli
- Cauliflower
- Dark Leafy Greens
- Cabbage
- Onions
- Brussels sprouts
- Leeks
- Garlic
- Horseradish
- Mustard leaves/ Mustard/radish flowers
- Radish
- Red hot peppers
- Watercress
- Shallots
- Spinach
- Rocket

## **Dairy & Poultry Products**

- Dairy milk, cheese, cream, sour cream
- Eggs, especially egg yolk

## **Meat & Seafood**

- Red & white meats
- Fish

## **Grains & Pulses**

- Legumes
- Peanuts
- Quinoa
- Soy milk, tofu, tempeh
- Dried beans

## **Supplements**

- Alpha Lipoic Acid
- Chondroitin sulfate
- Epsom salt baths
- Glucosamine sulfate
- Glutathione
- Milk thistle
- N-Acetyl Cysteine
- Chlorella
- MSM
- DMSA

#### Other

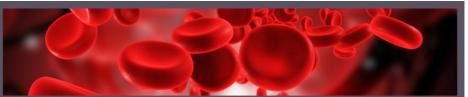
- Coconut milk, juice, and oil
- Tumeric (good at raising thiol levels)
- Coffee
- Chocolate

Source

http://www.methodsofhealing.com/top-5-detox-foods/ http://www.superiorhealthcare.com.au/V137/Blooms-Glucosamine-1500-Plus-180s/pd.php

**Contact Us:** 





## **Hidden Sulphur**

Sulphur can be hidden in otherwise sulphur free foods in the form of preservatives. The preservatives to look for are 220 (sulphur dioxide) and 200 (sorbic acid).

These preservatives are commonly present in wine, dried fruits and coconut based products.

Always read the label.



#### Where to Start?

All cruciferous vegetables and foods containing protein will contain some level of sulphur.

When transition onto a low sulphur containing diet, it is important to focus on eliminating cruciferous vegetables, eggs and dairy.

As protein is vital for hundreds of processes within the body, it is still important to consume lower sulphur containing meats and legumes.



## Foods Low in Sulphur

### Vegetables:

- All varieties of pumpkin
- Zucchini
- Sweet potato
- Eggplant
- Sweet corn
- Avocado
- Bamboo shoots
- Carrots
- Celery
- Coriander, basil, thyme, rosemary
- Corn
- Zucchini

### **Fruits:**

- Apples (raw)
- Plums
- Pears
- Peaches
- Figs
- Grapefruit
- Coconut (fresh or not preserved with sulphur, Other: check label)
- **Dates**
- Lemons
- Lime

## **Dairy/ Milk Alternatives:**

- Butter
- Almond Milk
- Coconut Milk
- Rice Milk

### Meats/ Seafood:

- All meats contain cysteine and hence contain sulphur.
- However, the lowest sulphur containing meats are:
- Liver
- Bacon organic
- Turkey
- **Sardines**
- Salmon (the higher the fat the lower the sulphur, hence tuna etc are higher in sulphur)
- **Oysters**
- **Prawns**

- Oats
- Cinnamon
- Salt + Pepper

http://nutritiondata.self.com/foods-oooooooooooos5000000-18w.html? http://www.livestrong.com/article/441718-a-list-of-low-sulfur-foods/  $\underline{\text{http://www.livingnetwork.co.za/chelationnetwork/food/high-sulfur-sulphur-food-list/}}$  $\underline{http://www.thedrinksbusiness.com/2013/04/company-develops-natural-preservative/}$ http://metro.co.uk/2013/09/11/artificial-chicken-eggs-made-from-plants-launched-in-supermarkets-