

BLOOD TYPE B

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Beneficial and Non-Beneficial Blood for Food for Blood Type B

Correct Foods for your Blood Type

Blood Type B

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There is considerable evidence that the development of the various blood types is related to changes in diet during our evolutionary history. The original hunter and gatherer populations were type O, however with increasing population and migrations the other blood types developed.

The first appearance of type A in appreciable numbers was during the agricultural revolution about 10,000 years ago. People with type A blood were more suited to the largely vegetarian diet and hence were more likely to survive than their type O predecessors.

The type B blood type developed amongst the first communities to consume dairy foods in substantial quantities and it is not surprising that people with type B blood are able to tolerate dairy foods better than other individuals. The type AB blood type developed about 2000 years ago as a result of intermingling of type A and type B societies.

The importance of blood type in the development of disease has been recognized for many years. Type O's are more prone to ulceration whereas type A's are prone to cancer and cardiovascular disease, however the reason for these observations was not known.

Substances in foods called lectins can interact with the blood and thus provide an environment in which disease can develop. The cells in our body have markers on their surfaces called antigens, that the immune system uses to determine whether the substances or cells are foreign or not. One of the most powerful antigens in the body is the one that determines blood type. It is found on the surface of red blood cells and your blood type is name for this antigen. For example, blood type A has the A antigen on the surface, blood type B has the B antigen, blood type AB has both the A and B antigens and blood type O has no antigens.

The key to the blood type approach to diet is that your body will reject blood type antigens that are not of your blood type. That is:

- Blood type A will accept type A and reject type B antigens
- Blood type B will accept type B and reject type A antigens
- Blood type AB will accept any other blood type
- Blood type O will reject all other blood types

The link between blood type and food is found in components of foods called lectins, and these lectins can mimic the blood type antigens. Simply put, when you eat food containing lectins that are incompatible with your blood type antigens, the lectins target an organ or bodily system and cause the blood cells in that area to clump together. This clumping is then associated with tissue destruction and can be a major factor in the development of disease.

TYPE B DIET: BENEFICIAL FOODS

Meats & Poultry

- 1. Lamb
- 2. Mutton
- 3. Rabbit
- 4. Venison

Seafood

- 1. Cod
- 2. Flounder
- 3. Grouper
- 4. Haddock
- 5. Hake
- 6. Halibut
- 7. Mackerel
- 8. Mahi-mahi
- 9. Monkfish
- 10. Ocean perch
- 11. Pickerel
- 12. Pike
- 13. Porgy
- 14. Salmon
- 15. Sardine
- 16. Sea trout
- 17. Shad
- 18. Sole
- 19. Sturgeon
- 20. Sturgeon eggs (caviar)

Eggs & Dairy

- 1. Cottage cheese
- 2. Farmer
- 3. Feta
- 4. Goat cheese
- 5. Goat milk
- 6. Kefir
- 7. Mozzarella
- 8. Ricotta
- 9. Skim or 2% milk
- 10. Yogurt

- 11. Yogurt with fruit
- 12. Yogurt frozen

Oils & Fats

1. Olive oil

Beans & Legumes

- 2. Beans, kidney
- 3. Beans, lima
- 4. Beans, navy
- 5. Beans, red soy

Cereals

- 1. Millet
- 2. Oat bran
- 3. Oatmeal
- 4. Rice, puffed
- 5. Rice, bran
- 6. Spelt

Breads & Muffins

- 1. Brown rice bread
- 2. Essene bread
- 3. Ezekiel bread
- 4. Fin crisp
- 5. Millet
- 6. Rice cakes
- 7. Wasa bread

Grains & Pasta

- 1. Flour, oat
- 2. Flour, rice

Vegetables

- 1. Beets
- 2. Beet leaves
- 3. Broccoli
- 4. Cabbage, Chinese
- 5. Cabbage, red
- 6. Cabbage, white
- 7. Carrots
- 8. Cauliflower

- 9. Collard greens
- 10. Eggplant
- 11. Kale
- 12. Mushroom, shiitake
- 13. Mustard greens
- 14. Parsley
- 15. Parsnips
- 16. Peppers, green
- 17. Peppers, red
- 18. Peppers, yellow
- 19. Potatoes, sweet
- 20. Sprouts, Brussels
- 21. Yams, all types

Fruits

- Bananas
- Cranberries
- Grapes, black
- Grapes, concord
- Grapes, green
- Grapes, red
- Paw paw
- Pineapple
- Plums, green

Plums, dark

• Plums, red

Juices & Fluids

- 1. Cabbage
- 2. Cranberry
- 3. Grape
- 4. Paw paw
- 5. Pineapple

Spices

- 1. Cayenne pepper
- 2. Curry
- 3. Ginger
- 4. Horseradish
- 5. Parsley

Herbal Teas

- 1. Ginger
- 2. Ginseng
- 3. Licorice

- 4. Parsley
- 5. Peppermint
- 6. Raspberry leaf

- 7. Rosehips
- 8. Sage

Misc. Beverages

Tea, green

TYPE B DIET: FOODS TO AVOID

Meats & Poultry

- 1. Bacon
- 2. Chicken
- 3. Duck
- 4. Goose
- 5. Ham
- 6. Heart
- 7. Partridge
- 8. Pork
- 9. Quail

Seafood

- 1. Anchovy
- 2. Barracuda
- 3. Beluga
- 4. Bluegill bass
- 5. Clam
- 6. Crab
- 7. Crayfish
- 8. Eel
- 9. Frog
- 10. Lobster
- 11. Mussels
- 12. Octopus
- 13. Oysters
- 14. Sea bass
- 15. Shrimp
- 16. Smoked salmon
- 17. Snail
- 18. Striped bass
- 19. Turtle
- 20. Yellowtail

Eggs & Dairy

- 1. American cheese
- 2. Blue cheese
- 3. Ice cream

Oils & Fats

- 1. Canola oil
- 2. Corn oil

- 3. Cottonseed oil
- 4. Peanut oil
- 5. Safflower oil
- 6. Sesame oil
- 7. Sunflower oil

Nuts & Seeds

- 1. Nuts, cashews
- 2. Nuts, hazelnuts
- 3. Nuts, pine
- 4. Nuts, pistachio
- 5. Peanut butter
- 6. Peanuts
- 7. Poppy seeds
- 8. Pumpkin seeds
- Sesame butter (tahini)
- 10. Sesame seeds
- 11. Sunflower butter
- 12. Sunflower seeds

Beans & Legumes

- 1. Beans, aduke
- 2. Beans, azuki
- 3. Beans, black
- 4. Beans, garbanzo
- 5. Beans, pinto
- 6. Lentils, domestic
- 7. Lentils, green
- 8. Lentils, red
- 9. Peas, black-eyed

Cereals

- 1. Amaranth
- 2. Barley
- 3. Buckwheat
- 4. Cornflakes
- 5. Cornmeal
- 6. Cream of wheat
- 7. Kamut
- 8. Kasha

- 9. Mixed grain
- 10. Rye
- 11. Wheat bran Wheat germ
- 12. Wheat, shredded

Breads & Muffins

- 10. Bagels, wheat
- 11. Corn muffins
- 12. Durum wheat
- 13. 100% rye bread
- 14. Multi-grain bread
- 15. Rye crispbreads
- 16. Wheat bran muffins
- 17. Whole wheat bread

Grains & Pastas

- 18. Buckwheat kasha
- 19. Couscous
- 20. Flour, barley
- 21. Flour, bulgur
- 22. Flour, Durum wheat
- 23. Flour, gluten
- 24. Flour, whole wheat
- 25. Noodles, soba
- 26. Pasta, artichoke
- 27. Rice, wild

Vegetables

- 1. Artichoke, domestic
- 2. Artichoke, Jerusalem
- 3. Avocado
- 4. Corn, white
- 5. Corn, yellow
- 6. Olives, black
- 7. Olives, Greek
- 8. Olives, green
- 9. Olives, Spanish
- 10. Pumpkin
- 11. Radishes
- 12. Sprouts, radish

- 13. Sprouts, mung
- 14. Tempeh
- 15. Tofu
- 16. Tomato

Fruits

- 1. Coconuts
- 2. Persimmons
- 3. Pomegranates
- 4. Prickly pear
- 5. Rhubarb
- 6. Starfruit (carambola)
- 7. Juices
- 8. Tomato

Spices

- 1. Allspice
- 2. Almond extract

- 3. Barley malt
- 4. Cinnamon
- 5. Cornstarch
- 6. Corn syrup
- 7. Gelatin, plain
- 8. Pepper, black ground
- 9. Pepper, white
- 10. Tapioca

Condiments

1. Tomato sauce

Herbal Teas

- 1. Aloe
- 2. Coltsfoot
- 3. Corn silk
- 4. Fenugreek
- 5. Gentian

- 6. Hops
- 7. Linden
- 8. Mullein
- 9. Red clover
- 10. Rhubarb
- 11. Senna
- 12. Shepherd's-purse
- 13. Skullcap

Misc. Beverages

- 1. Liquor, distilled
- 2. Seltzer water
- 3. Soda, club
- 4. Soda, cola
- 5. Soda, diet
- 6. Soda, other

CONCEPTS OF A/B/O EATING

Individuals with type A blood tend to be healthier if they avoid red meats and dairy foods. Beneficial foods for A's include soy, certain vegetables and fruits, nuts and beans.

O blood type individuals, however, tend to be healthier when consuming red meats and animal proteins. O's must avoid most grains and dairy foods. B blood type individuals are the only people who can safely consume certain dairy products.

B's also do well on animal protein but should also avoid grains. AB's have greatest tolerance to lectins, but must still avoid many meats, grains and beans.

A/B/O Blood type program

- Reduces food sensitivities
- Based on human history
- Aids in weight loss
- Improves muscle mass
- Feeds the body what its designed to eat
- Reduces sugar cravings and balances blood sugar levels

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