# **Food Exchange Lists**

The following pages separate foods into these seven groups:

- Starches
- Fruits and Fruit Juices
- Milk, Yogurt, and Dairy-like foods
- Non-Starchy Vegetables
- Sweets, Desserts, and Other Carbohydrates
- Meats and Meat Substitutes
- Fats

At the top of each section you will find the amount of carbohydrate, protein, fat and calories found in each selection. These food lists can be used for:

- counting carbohydrates
- · counting calories
- counting grams of fat
- · counting grams of protein

To help you make healthy food choices:

- milk products are separated by fat and calorie content
- meats and protein foods are separated by fat and calorie content
- dietary fats are divided into unsaturated and saturated sources

Compiled from: Choose Your Foods: Exchange Lists for Diabetes American Dietetic Association and American Diabetes Association, 2008

# Starches

Breads and Flours Each Serving = 15 g carbohydrate, 3 g protein, 0-1 g fat, 80 calories	
Bagel	1/4 (1 oz)
Biscuit	1 (2 1/2 inches across)
Bread	
Reduced-calorie	2 slices (1 1/2 oz)
White, whole-grain, pumpernickel, rye, unfrosted raisin	1 slice (1 oz)
Bun (hotdog or hamburger)	1/2 bun (1 oz)
Chapatti, small	1 (6 inches across)
Cornbread	1 (1 3/4 inch cube or 1 1/2 oz)
English muffin	1/2
Flour, corn meal, wheat germ	3 Tbsp dry
Naan Indian Bread	1/4 (8 inches by 2 inches)
Pancake, 1/4 inch thick	1 (4 inches across)
Pita bread	1/2 pocket (6 inches across)
Roll, plain, small	1 (1 oz)
Stuffing, bread	1/3 cup
Taco shell or tostada shell	2 crisp shells (5 inches across)
Tortilla	
Corn or flour, 6 inches across	1
Flour, 10 inches across	1/3
Waffle	1 (4-inch square, or 4 inches across)

Cereals, Grains and Pasta Each Serving = 15 g carbohydrate, 3 g protein, 0-1 g fat, 80 calories		
Barley, cooked	1/3 cup	
Bran, dry		
Oat bran	1/4 cup	
Wheat bran	1/2 cup	
Bulgur, cooked	1/2 cup	
Cereals		
Bran	1/2 cup	
Oats, oatmeal, cooked	1/2 cup	
Puffed	1 1/2 cups	
Shredded wheat, plain	1/2 cup	
Sugar-coated cereals	1/2 cup	
Unsweetened, ready-to-eat cereals	3/4 cup	

Cereals, Grains and Pasta (continued) Each Serving = 15 g carbohydrate, 3 g protein, 0-1 g fat, 80 calories	
Couscous, cooked	1/3 cup
Granola, regular or low-fat	1/4 cup
Grits, cooked	1/2 cup
Kasha	1/2 cup
Millet, cooked	1/3 cup
Muesli	1/4 cup
Pasta, cooked	1/3 cup
Polenta, cooked	1/3 cup
Quinoa, cooked	1/3 cup
Rice, white or brown, cooked	1/3 cup
Tabbouleh, prepared	1/2 cup
Wheat germ, dry	3 Tbsp
Wild rice, cooked	1/2 cup

Starchy Vegetables Each Serving = 15 g carbohydrate, 3 g protein, 0-1 g fat, 80 calories	
Cassava	1/3 cup
Corn	1/2 cup
Corn on cob, large	1/2 cob (5 oz)
Hominy, canned	3/4 cup
Parsnips	1/2 cup
Peas, green	1/2 cup
Plantain, ripe	1/3 cup
Potato	
Baked with skin	1/4 large (3 oz)
Boiled, all kinds	1/2 cup or 1/2 medium (3 oz)
Mashed, with milk	1/2 cup
French fried (oven baked)	1 cup (2 oz)
Pumpkin, canned, no sugar added	1 cup
Squash, winter (acorn, butternut)	1 cup
Succotash	1/2 cup
Yam, sweet potato	1/2 cup

Snacks Each Serving = 15 g carbohydrate, 3 g protein, 0-1 g fat, 80 calories		
Animal crackers	8 crackers	
Crackers		
Crispbreads	2-5 (3/4 oz)	
Round-butter type	6	
Saltine-type	6	
Sandwich-style, with filling	3	
Whole-wheat regular	2-5 (3/4 oz)	
Graham crackers (2 1/2 inch square)	3 squares	
Matzoh	3/4 oz	
Melba toast, 2-inch by 4-inch	4 pieces	
Oyster crackers	20	
Popcorn, popped	3 cups	
Pretzels	3/4 oz	
Rice cakes, 4 inches across	2	
Snack chips		
Baked	15-20 (3/4 oz)	
Regular	9-13 (3/4 oz)	

Beans, Peas and Lentils (Cooked)  (also found under Meat and Meat Substitutes)  Each Serving = 15 g carbohydrate, 7 g protein, 0-3 g fat, 125 calories		
Baked beans	1/3 cup	
Beans (black, garbanzo, kidney,	1/2 cup	
lima, navy, pinto, white)		
Lentils (brown, green, yellow)	1/2 cup	
Peas (black-eyed, split)	1/2 cup	
Refried beans, canned	1/2 cup	

### **Fruit and Fruit Juices**

Fruit  Each Serving = 15 g carbohydrate, 0 g protein, 0 g fat, 60 calories  Note: the weights in parenthesis include the peel, skin, rind, and seeds		
Apple, unpeeled, small	1 (4 oz)	
Apples, dried	4 rings	
Applesauce, unsweetened	1/2 cup	
Apricots, fresh	4 whole (5 1/2 oz)	
Apricot, dried	8 halves	
Banana	1/2 large or 1 baby banana (4 oz)	
Blackberries	3/4 cup	
Blueberries	3/4 cup	
Cantaloupe	1 cup cubed (11 oz)	
Cherries		
Sweet, canned	1/2 cup	
Sweet, fresh	12 (3 oz)	
Dates	3	
Dried fruits	2 Tbsp	
Figs	2 medium (3 1/2 oz)	
Fruit cocktail	1/2 cup	
Grapefruit		
Large	1/2 (11 oz)	
Sections, canned	3/4 cup	
Grapes, small	17 (3 oz)	
Honeydew	1 slice or 1 cup cubed (10 oz)	
Kiwi	1 (3 1/2 oz)	
Mandarin oranges, canned	3/4 cup	
Mango	1/2 cup or 1/2 small (5 1/2 oz)	
Nectarine, small	1 (5 oz)	
Orange, small	1 (6 1/2 oz)	
Papaya	1 cup cubed (8 oz)	
Peach		
Canned	1/2 cup	
Fresh, medium	1 (6 oz)	
Pear		
Canned	1/2 cup	
Fresh, large	1/2 (4 oz)	
Pineapple		
Canned	1/2 cup	
Fresh	3/4 cup	

Fruit (continued) Each Serving = 15 g carbohydrate, 0 g protein, 0 g fat, 60 calories	
Plums	
Canned	1/2 cup
Fresh, small	2 (5 oz)
Prunes	3
Raisins	2 Tbsp
Raspberries	1 cup
Strawberries	1 1/4 cup whole berries
Tangerines, small	2 (8 oz)
Watermelon	1 1/4 cup cubes (13 1/2 oz)

Fruit Juice  (liquid = fast absorption)  Each Serving = 15 g carbohydrate, 0 g protein, 0 g fat, 60 calories		
Apple juice and apple cider	1/2 cup	
Fruit juice blends, 100% juice	1/3 cup	
Grape juice	1/3 cup	
Grapefruit juice	1/2 cup	
Orange juice	1/2 cup	
Pineapple juice	1/2 cup	
Prune juice	1/3 cup	

# Milk and Yogurt

Fat-free (skim) and Low-fat (1%) Selections (Best choice)		
Each Serving = 15 g carbohydrate, 8 g protein, 0-3 g fat, 100 calories		
Fat-free and low-fat buttermilk	1 cup	
Fat-free milk	1 cup	
Low-fat, 1 % milk	1 cup	
Evaporated fat-free milk	1/2 cup	
Fat-free dry milk powder	1/3 cup dry	
Yogurt,		
Fat-free, flavored with artificial sweetener	2/3 cup (6 oz)	
Plain, fat-free	2/3 cup (6 oz)	

Reduced-Fat Selections Each Serving = 15 g carbohydrate, 8 g protein, 5 g fat, 120 calories	
Milk, 2%	1 cup
Kefir	1 cup
Yogurt, plain low-fat	2/3 cup (6 oz)
Sweet acidophilus milk	1 cup

Whole Milk Selections  (Limit use - high in saturated fat)  Each Serving = 15 g carbohydrate, 8 g protein, 8 g fat, 160 calories	
Milk, whole	1 cup
Evaporated whole milk	1/2 cup
Yogurt, plain (made from whole milk)	8 oz
Goat's milk	1 cup

Dairy-like Foods Food composition varies – See right-hand column		
Chocolate milk		
Fat-free	1 cup	30 g carb, 8 g protein, 0 g fat
Whole	1 cup	30 g carb, 8 g protein, 8 g fat
Eggnog, whole milk	1/2 cup	15 g carb, 10 g fat
Rice milk		
Flavored, low-fat	1 cup	30 g carb
Plain, fat-free	1 cup	15 g carb
Smoothies, flavored	10 oz	45 g carb, 8 g protein, 0-3 g fat
Soy milk		
Light	1 cup	15 g carb, 4 g protein, 3 g fat
Regular, plain	1 cup	15 g carb, 8 g protein, 5 g fat
Yogurt		
And juice blends	1 cup	30 g carb, 8 g protein, 0 g fat
Low carbohydrate	2/3 cup (6 oz)	6 g carb, 4 g protein, 0 g fat

# **Sweets, Desserts, and Other Carbohydrates**

#### Food composition varies – See right-hand column

Beverages, Soda, Energy and Sports Drinks See right-hand column for composition of each food item		
Cranberry juice cocktail	1/2 cup	15 g carb
Energy drink	1 can (8.3 oz)	30 g carb
Fruit drink or lemonade	1 cup (8 oz)	30 g carb
Hot chocolate Regular	1 envelope (added to 8 oz water)	22 g carb, 5 g fat
Sugar-free or light	1 envelope (added to 8 oz water)	15 g carb
Soft drink (soda), regular	1 can (12 oz)	38 g carb
Sports drink	1 cup (8 oz)	15 g carb

Brownies, Cake, Cookies, Gelatin, Pie, and Pudding See right-hand column for composition of each food item		
Brownie, small, unfrosted	1 1/4 inch square,	15 g carb, 5 g fat
	7/8 inch high (1 oz)	
Cake		
Angel food, unfrosted	1/12 of cake (2 oz)	30 g carb
Frosted	2 inch square (2 oz)	30 g carb, 5 g fat
Unfrosted	2 inch square (2 oz)	15 g carb, 5 g fat
Cookie		
Chocolate chip	2 small (2 1/4 inches)	15 g carb, 10 g fat
Gingersnap	3 cookies	15 g carb
Sandwich with crème filling	2 small (2/3 oz)	15 g carb, 5 g fat
Sugar-free	3 small (3/4-1 oz)	15 g carb, 5-10 g fat
Vanilla wafer	5 cookies	15 g carb, 5 g fat
Cupcake, frosted	1 small (1 3/4 oz)	30 g carb, 5-8 g fat
Fruit cobbler	1/2 cup (3 1/2 oz)	45 g carb, 5 g fat
Gelatin, regular	1/2 cup	15 g carb
Pie		
Fruit, 2 crusts	1/6 of 8 inch pie	45 g carb, 10 g fat
Pumpkin or custard	1/8 of 8 inch pie	22 g carb, 8 g fat
Pudding		
Regular (made with reduced-fat milk)	1/2 cup	30 g carb
Sugar free (made with fat-free milk)	1/2 cup	15 g carb

Candy, Spreads, Sweets, Sweeteners, Syrups, and Toppings See right-hand column for composition of each food item		
Candy bar, chocolate and peanuts	2 "fun size" bars (1 oz)	22 g carb, 8 g fat
Candy, hard	3 pieces	15 g carb
Chocolate "kisses"	5 pieces	15 g carb, 5 g fat
Coffee creamer		
Dry, flavored	4 tsp	8 g carb, 3 g fat
Liquid, flavored	2 Tbsp	15 g carb
Fruit snacks, chewy	1 roll (3/4 oz)	15 g carb
Fruit spread, 100% fruit	1 1/2 Tbsp	15 g carb
Honey	1 Tbsp	15 g carb
Jam or jelly, regular	1 Tbsp	15 g carb
Sugar	1 Tbsp	15 g carb
Syrup		
Chocolate	2 Tbsp	30 g carb
Light (pancake type)	2 Tbsp	15 g carb
Regular (pancake type)	1 Tbsp	15 g carb

Condiments and Sauces See right-hand column for composition of each food item		
Barbeque sauce	3 Tbsp	15 g carb
Cranberry sauce, jellied	1/4 cup	22 g carb
Gravy, canned or bottled	1/2 cup	8 g carb, 3 g fat
Salad dressing, fat-free	3 Tbsp	15 g carb
Sweet and sour sauce	3 Tbsp	15 g carb

Doughnuts, Muffins, Pastries, and Sweet Breads See right-hand column for composition of each food item		
Banana nut bread	1-inch wide slice (1 oz)	30 g carb, 5 g fat
Doughnut		
Cake, plain	1 medium (1 1/2 oz)	22 g carb, 10 g fat
Yeast-type, glazed	3 3/4 inches (2 oz)	30 g carb, 10 g fat
Muffin	1/4 muffin (1 oz)	15 g carb, 3 g fat
Sweet roll or Danish	1 (2 1/2 oz)	38 g carb, 10 g fat

Frozen Bars, Frozen Desserts, Frozen Yogurt, and Ice Cream See right-hand column for composition of each food item		
Frozen pops	1	8 g carb
Fruit juice bars, frozen, 100% juice	1 bar (3 oz)	15 g carb
Frozen yogurt		
Fat-free	1/3 cup	15 g carb
Regular	1/2 cup	15 g carb, 0-5 g fat
Ice cream		
Fat-free	1/2 cup	22 g carb
Light	1/2 cup	15 g carb, 5 g fat
No sugar added	1/2 cup	15 g carb, 5 g fat
Regular	1/2 cup	15 g carb, 10 g fat
Sherbet, sorbet	1/2 cup	30 g carb

Granola Bars, Meal Replacement Bars or Shakes, and Trail Mix See right-hand column for composition of each food item		
Granola or snack bar	1 bar (1 oz)	22 g carb, 0-5 g fat
Meal replacement bar	1 bar (2 oz)	30 g carb, 5 g fat
Meal replacement shake, reduced calorie	1 can (10-11 oz)	22 g carb, 0-5 g fat
Trail mix		
Candy and nut-based	1 oz	15 g carb, 10 g fat
Dried fruit-based	1 oz	15 g carb, 5 g fat

#### **Non-Starchy Vegetables**

Serving size = 1/2 cup cooked

1 cup raw

1/2 cup vegetable juice

#### Each Serving = 5 g carbohydrate, 2 g protein, 0 g fat, 25 calories

Spinach

Amaranth or Chinese spinach Okra
Artichoke and Artichoke hearts Onions

Asparagus Oriental radish or daikon
Baby corn Pea pods (snow peas)
Bamboo shoots Peppers (all varieties)

Beans (green, wax, Italian)

Bean sprouts

Rutabaga

Beets

Sauerkraut

Bok choy Soybean sprouts

Broccoli Summer squash
Brussels sprouts Sugar snap peas

Brussels sprouts

Cabbage - all types

Sugar snap peas

Swiss chard

Carrots Tomato (fresh or canned)
Cauliflower Tomato sauce

Celery Tomato/vegetable juice

Chayote Turnips

Coleslaw, no dressing Water chestnuts
Cucumber Yard-long beans

Eggplant Zucchini

Gourds (bitter, bottle, luffa)

Greens (collard, kale, mustard, turnip)

Green onions or scallions

Hearts of palm

Jicama Kohlrabi Leeks

Mixed vegetables (without corn or peas)

Mung bean sprouts

Mushrooms

Borscht

Salad greens are Free Foods including: chicory, endive, escarole, lettuce, romaine, spinach, arugula, radicchio, and watercress.

### **Meats and Meat Substitutes**

Lean Selections (Good Choice) Each Serving = 0 g carbohydrate, 7 g protein, 0-3 g fat, 45 calories		
Beef (Select or Choice grades): ground round, roast	1 oz	
(chuck, rib, rump), sirloin, steak (flank, porterhouse,		
T-bone), tenderloin		
Beef jerky	1 oz	
Cheeses (0-3 g fat per oz)	1 oz	
Cottage cheese	1/4 cup	
Egg substitute, plain	1/4 cup	
Egg whites	2	
Fish: catfish, cod, flounder, haddock, halibut,	1 oz	
orange roughy, salmon, tilapia, trout, tuna		
Fish, smoked: herring or salmon (lox)	1 oz	
Game: buffalo, ostrich, rabbit, venison	1 oz	
Hot dog with 0-3 g fat per oz	1	
Lamb: chop, leg, roast	1 oz	
Organ meats: heart, kidney, liver (high cholesterol)	1 oz	
Oysters, fresh or frozen	6 medium	
Pork, lean: ham, pork tenderloin, Canadian bacon, rib or loin chop	1 oz	
Poultry, skinless: Cornish hen, chicken, domestic duck or goose (well-drained of fat, turkey)	1 oz	
Processed sandwich meats with 0-3 g fat per oz: chipped beef, deli thin-sliced meats, turkey ham, turkey kielbasa, turkey pastrami	1 oz	
Salmon, canned	1 oz	
Sardines, canned	2 medium	
Sausage with 0-3 g fat per oz	1 oz	
Shellfish: clams, crab, imitation shellfish, lobster, scallops	1 oz	
Shrimp and squid (high cholesterol)	1 oz	
Tuna, canned in water or oil, drained	1 oz	
Veal, lean chop, roast	1 oz	

Medium Fat Selections Each Serving = 0 g carbohydrate, 7 g protein, 4-7 g fat, 75 calories		
Cheese, reduced-fat cheeses	1 oz	
(4-7 g fat per oz)		
Ricotta cheese	1/4 cup, 2 oz	
Mozzarella	1 oz	
Feta cheese	1 oz	
Beef: corned beef, ground beef, meatloaf,	1 oz	
Prime grades trimmed of fat (prime rib),		
short ribs, tongue		
Egg (high cholesterol)	1	
Fish, fried	1 oz	
Lamb: ground, rib roast	1 oz	
Pork: cutlet, shoulder roast	1 oz	
Poultry: chicken with skin, dove, pheasant, wild	1 oz	
duck, wild goose, fried chicken, ground turkey		
Ricotta cheese	1/4 cup. 2 oz	
Sausage, 4-7 grams of fat per oz	1 oz	
Veal, cutlet (no breading)	1 oz	

High Fat Selections (Limit use) Each Serving = 0 g carbohydrate, 7 g protein, 8 or more g fat, 100 calories		
Bacon		
Pork	2 slices (1 oz each before cooking)	
Turkey	3 slices (1/2 oz each before cooking)	
Cheese, regular: American, bleu, brie, cheddar,	1 oz	
Colby, hard goat, Monterey jack, queso, Swiss		
Hot dog: beef, pork, turkey, chicken or combination	1	
(10 per pound sized package)		
Pork: ground, sausage, spareribs	1 oz	
Processed meats with 8 or more g fat per oz:	1 oz	
bologna, pastrami, hard salami		
Sausage with 8 or more g of fat or more per oz:	1 oz	
bratwurst, chorizo, Italian, knockwurst, Polish,		
smoked, summer		

Plant- Based Proteins See right-hand column for composition of each food item			
"Bacon" strips, soy-based	3 strips	7 g protein, 4-7 g fat	
Baked beans	1/3 cup	15 g carb, 7 g protein, 0-3 g fat	
Beans, cooked: black, garbanzo, kidney, lima, navy, pinto, white	1/2 cup	15 g carb, 7 g protein, 0-3 g fat	
"Beef" or "sausage" crumbles, soy-based	2 oz	8 g carb, 7 g protein, 0-3 g fat	
"Chicken" nuggets, soy-based	2 nuggets (1 1/2 oz)	8 g carb, 7 g protein, 4-7 g fat	
Edamame	1/2 cup	8 g carb, 7 g protein, 0-3 g fat	
Falafel (spiced chickpea and wheat patties)	3 patties (2 inches across)	15 g carb, 7 g protein, 8 g fat	
Hot dog, soy-based	1 (1 1/2 oz)	8 g carb, 7 g protein, 0-3 g fat	
Hummus	1/3 cup	15 g carb, 7 g protein, 8 g fat	
Lentils, brown, green, or yellow	1/2 cup	15 g carb, 7 g protein, 0-3 g fat	
Meatless burger, soy-based	3 oz	8 g carb, 14 g protein, 0-3 g fat	
Nut spreads: almond butter, cashew butter, peanut butter, soy nut butter	1 Tbsp	7 g protein, 8 or more g fat	
Peas, cooked: black-eyed and split peas	1/2 cup	15 g carb, 7 g protein, 0-3 g fat	
Refried beans, canned	1/2 cup	15 g carb, 7 g protein, 0-3 g fat	
"Sausage" patties, soy-based	1 (1 1/2 oz)	7 g protein, 4-7 g fat	
Soy nuts, unsalted	3/4 oz	8 g carb, 7 g protein, 4-7 g fat	
Tempeh	1/4 cup	7 g protein, 4-7 g fat	
Tofu	4 oz (1/2 cup)	7 g protein, 4-7 g fat	
Tofu, light	4 oz (1/2 cup)	7 g protein, 0-3 g fat	

## **Fats**

Monounsaturated Fats Each Serving = 0 g carbohydrate, 0 g protein, 5 g fat, 45 calories		
Avocado	2 Tbsp (1 oz)	
Nut butters (trans fat-free): almond butter, cashew butter,	1 1/2 tsp	
peanut butter		
Nuts:		
Almonds	6 nuts	
Brazil	2 nuts	
Cashews	6 nuts	
Filberts (hazelnuts)	5 nuts	
Macadamia	3 nuts	
Mixed (50% peanuts)	6 nuts	
Peanuts	10 nuts	
Pecans	4 halves	
Pistachios	16 nuts	
Oils: olive oil, canola oil, peanut oil	1 tsp	
Olives		
Black (ripe)	8 large	
Green, stuffed	10 large	

Polyunsaturated Fats Each Serving = 0 g carbohydrate, 0 g protein, 5 g fat, 45 calories		
Margarine, reduced-fat (30-50% vegetable oil, trans fat-free)	1 Tbsp	
Margarine: stick tub, or squeeze (trans fat-free)	1 tsp	
Mayonnaise:		
Reduced-fat	1 Tbsp	
Regular	1 tsp	
Mayonnaise-style salad dressing		
Reduced-fat	1 Tbsp	
Regular	2 tsp	
Nuts		
Pignolia (pine nuts)	1 Tbsp	
Walnuts	4 halves	
Oils: corn, cottonseed, flaxseed, grape seed,	1 tsp	
safflower, soybean, sunflower		
Margarines with plant stanol esters		
Light	1 Tbsp	
Regular	2 tsp	

Polyunsaturated Fats (continued) Each Serving = 0 g carbohydrate, 0 g protein, 5 g fat, 45 calories		
Salad dressing		
Reduced-fat (check label for carbohydrate count)	2 Tbsp	
Regular	1 Tbsp	
Seeds: flaxseed, pumpkin, sunflower, sesame	1 Tbsp	
Tahini, sesame paste	2 tsp	

Saturated Fats (Limit Use)		
Each Serving = 0 g carbohydrate, 0 g protein, 5 g fat, 45 calories		
Bacon, cooked	1 slice	
Butter		
Reduced-fat	1 Tbsp	
Stick	1 tsp	
Whipped	2 tsp	
Butter blends made with oil		
Reduced-fat or light	1 Tbsp	
Regular	1 1/2 tsp	
Chitterlings, boiled	2 Tbsp (1/2 oz)	
Coconut, shredded	2 Tbsp	
Coconut milk		
Light	1/3 cup	
Regular	1 1/2 Tbsp	
Cream		
Half and half	2 Tbsp	
Heavy	1 Tbsp	
Light	1 1/2 Tbsp	
Whipped	2 Tbsp	
Whipped, pressurized	1/4 cup	
Cream cheese		
Reduced-fat	1 1/2 Tbsp (3/4 oz)	
Regular	1 Tbsp (1/2 oz)	
Lard	1 tsp	
Oil: coconut, palm, palm kernel	1 tsp	
Salt pork	1/4 oz	
Shortening, solid	1 tsp	
Sour cream		
Reduced-fat or light	3 Tbsp	
Regular	2 Tbsp	