

RECIPE CRITERIA There are two types of recipes that we create at The Paleo Diet[®].



TRUEPALEO[™] recipes are purely Paleo. They must be produced with little to no processing.

All recipes must follow the following criteria:

- No dairy
- No grains, including pseudo grains
- No legumes
- No potatoes (except sweet potatoes and yams) or cassava

Only use the following oils:

- Avocado oil
- Coconut oil
- Flaxseed oil (not for cooking)
- Macadamia nut oil
- Olive oil
- Palm oil and palm kernel oil (sustainably sourced)
- Walnut oil (not for cooking)

To qualify for TRUEPALEO, the recipe must meet the following criteria:

• No added sodium, including table salt and sea salt

Up to 4 grams per 100 Calories of the following sugars:

- Date paste
- Fruit juice
- Raw honey



PaleoFLEX[™] allows for more flexibility but still follows the main principles of The Paleo Diet.

All recipes must follow the following criteria:

- No dairy
- No grains, including pseudo grains
- No legumes
- No potatoes (except sweet potatoes and yams) or cassava

To qualify for PaleoFLEX, the recipe must meet the following criteria:

- No more than 130 mg of added sodium per 100 Calories (from sea salt, fleur de sel, sel gris, or pink salt)
- No table salt. Sodium sources may not contain added anti-caking agents, iodine, or other additives.

Up to 6 grams per 100 Calories of the following sugars:

- Agave nectar, powder, and syrup
- Allulose (extracted from fruit, not corn)
- Coconut nectar, sugar, syrup, and palm sugars (from date palm or sugar palm (Areanga pinnata))
- Date nectar, paste, powder, and syrup
- Erythritol (extracted from fruit, not corn)
- Fruit juice and fruit juice concentrates (with no added sugars)
- Maple nectar, sugar, and syrup
- Raw honey and honey powder (with no added sugars)
- Xylitol
- Yacón nectar, powder, and syrup

Allowable high-intensity sweeteners in TRUEPALEO[™] and PaleoFLEX[™] using industry standard quantities:

• Pure monk fruit extract (also known as lo han guo)

Pure stevia extract