Dietary Guidelines for MAOIs	
Foods to Avoid Completely	<ul> <li>Highly aged, artisanal cheese</li> <li>Homemade or artisanal sourdough bread</li> <li>Any fermented soy bean products (most often found in Asian foods)<sup>1</sup></li> <li>Raw meat or fish that has not been refrigerated properly or is past the "use by" date</li> <li>Aged beef (usually only found at high-end restaurants)</li> <li>Homemade beer or wine</li> <li>Any highly aged or fermented product until tyramine content can be verified</li> </ul>
<b>Acceptable in Small</b> <b>Portions</b> (smaller than a typical serving size)	<ul> <li>Specialty soy sauce</li> <li>Dried, aged sausage (usually from Europe)</li> <li>Sauerkraut</li> <li>Low-volume/micro-brewed beer made using natural yeast/spontaneous fermentation—limit to 1 drink consumed with food (avoid on an empty stomach)</li> </ul>
Acceptable in Normal Portions (typical serving size—but could be problematic if consumed in excess)	<ul> <li>All other types of cheese (except those listed above and below)</li> <li>Fermented yeast products (Marmite and Vegemite)</li> <li>Kimchi</li> <li>Commercial soy sauce (grocery store brands)</li> <li>Worcestershire sauce</li> <li>Fish sauce</li> <li>Sourdough bread (commercial production)</li> <li>Fresh beef or fish—if properly refrigerated and eaten by the "use by" date</li> <li>Bananas (except the peel) and avocados—but avoid if they have gone bad or are past the "use by" date</li> <li>Chocolate</li> <li>Caffeine-containing beverages (coffee, tea)<sup>2</sup></li> <li>Wine from a commercial producer, red or white (serving size 2 glasses)</li> <li>Beer from a commercial producer (pasteurized) (serving size 2 pints)</li> </ul>
No Restrictions (no significant tyramine content)	<ul> <li>Milk, yogurt, cream</li> <li>Non-matured, soft cheese (eg, ricotta, mozzarella, cottage cheese, cream cheese)</li> <li>Dry, cured meats (eg, prosciutto, parma ham)</li> <li>Smoked or pickled fish (if properly stored)</li> <li>Fresh chicken, duck, pork, and sausage (if properly stored)</li> <li>Stock cubes, powder, or bullion for making soup</li> <li>Non-fermented soy bean products</li> </ul>

<sup>1</sup> This only applies to *fermented* soy bean products—see https://en.wikipedia.org/wiki/List\_of\_fermented\_soy\_products <sup>2</sup> Does not contain tyramine, but sensitivity to caffeine can increase when taking MAOIs, so moderation is recommended Table created using information from https://psychotropical.info/wp-content/uploads/2018/02/3\_MAOI\_Diet\_Abbreviated\_2016\_3.1-1.pdf

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