Tastes of Some Common Foods - Ayurvedayogacenter.com

Taste (Rasa)	Actions	Attributes (Gunas)	Sample of Foods
Sweet	 Increases stability and satisfaction Builds tissues Calms nerves 	Cold, oily, heavy	Sugar, all fruit juices, honey, rice, wheat bread and other complex carbohydrates (grains), milk. cream, butter, beef, fish, pork, fats, oils, beets, cucumber, potato, apple, grapes, melons, peaches, pears, licorice, saffron, cardamom, cinnamon, most nuts, ghee
Sour	DiscriminationCleanses tissuesIncreases absorption of minerals	Hot, heavy, oily	Yogurt, cheeses, green grapes, lemons, orange, spinach, banana, tomato, vinegar, all fermented foods, pickles
Salty	Builds courageReduces fearlubricates tissuesstimulates digestion	Hot, oily, heavy	Sea salt, salted nuts, potato chips, fast food, canned food, seaweed, seafood
Pungent	Increases PassionStimulates digestion& metabolism	Hot, light, dry	Onion, garlic, radish, ginger, chili, clove, cayenne pepper, hot mustard sauce, chicken, eggs, safflower oil, black pepper, pumpkin seeds
Bitter	 Tempers expansion of the mind & spiritual awareness Detoxifies and lightens tissues 	Cold, light, dry	Dark leafy greens, bitter greens, turmeric, goldenseal, dandelion root, fenugreek, caffeine, nicotine
Astringent	 Expands mind, reduces anger, & judgement Absorbs water Tightens tissues Dries fat 	Cold, medium	Unripe bananas, cranberries, beans, lentils, broccoli, cabbage, cauliflower, spinach, cinnamon, legumes, raw fruit

Vata Dosha needs: predominately sweet, sour, salty, warm, moist, heavy, no coffee

Pitta Dosha needs: sweet, bitter, astringent, cool, dry, no spices, no coffee, no alcohol

Kapha Dosha needs: pungent, bitter, astringent, light, stimulating, drying, hot spices, warm



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