HOW TO READ A LABEL for a

MILK-FREE DIET

Avoid foods that contain milk or any

of these ingredients:

artificial butter flavor

butter, butter fat, butter oil

buttermilk

casein (casein hydrolysate)

caseinates (in all forms)

cheese

cream

cottage cheese

curds custard

ghee

half & half

lactalbumin, lactalbumin phosphate

lactoferrin lactulose

milk (in all forms including condensed, derivative, dry, evaporated, goat's milk and milk from other animals, low-fat,

malted, milkfat, non-fat, powder, protein, skimmed, solids, whole)

nisin nougat

pudding recaldent

rennet casein sour cream, sour cream solids

sour milk solids

whey (in all forms)

yogurt

May indicate the presence of milk protein:

caramel candies

chocolate

flavorings (including natural and artificial)

high protein flour

lactic acid starter culture

lactose

luncheon meat, hot dogs, sausages

margarine

non-dairy products



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HOW TO READ A LABEL for an EGG-FREE DIET

Avoid foods that contain eggs or any

of these ingredients:

albumin (also spelled as albumen) egg (dried, powdered, solids, white,

yolk) eggnog lysozyme mayonnaise

meringue (meringue powder)

surimi

May indicate the presence of egg protein:

flavoring (including natural and artificial)

lecithin macaroni marzipan marshmallows nougat pasta

HOW TO READ A LABEL for a PEANUT-FREE DIET

Avoid foods that contain peanuts or any of these ingredients:

artificial nuts beer nuts

cold pressed, expelled, or extruded peanut oil

goobers ground nuts mixed nuts monkey nuts

peanut peanut butter peanut flour

nutmeat

nut pieces

May indicate the presence of peanut protein:

African, Asian (especially Chinese, Indian, Indonesian, Thai, and Vietnamese), and

Mexican dishes baked goods (pastries, cookies, etc.) candy (including chocolate candy)

chili egg rolls enchilada sauce

flavoring (including natural and artificial)

marzipan mole sauce nougat

Mandelonas are peanuts soaked in almond flavoring.

Studies show most allergic individuals can safely eat peanut oil (not cold pressed, expelled, or extruded peanut oil).

Arachis oil is peanut oil.

Experts advise patients allergic to peanuts to avoid tree nuts as well.

A study showed that unlike other legumes, there is a strong possibility of cross reaction between peanuts and lupine.

Sunflower seeds are often produced on equipment shared with peanuts.

HOW TO READ A LABEL for a matzoh, matzoh meal (also spelled as WHEAT-FREE DIET matzo) Avoid foods that contain wheat or any pasta of these ingredients: seitan semolina spelt bread crumbs triticale bulgur vital gluten club wheat wheat (bran, germ, gluten, malt, couscous sprouts) cracker meal wheat grass whole wheat berries durum einkorn emmer May indicate the presence of wheat farina flour (all purpose, bread, cake, durum, enriched, graham, flavoring (including natural and artificial) high gluten, high protein, instant, pastry, self-rising, soft hydrolyzed protein wheat, steel ground, stone soy sauce ground, whole wheat) starch (gelatinized starch, modified

starch, modified food starch, vegetable

starch, wheat starch)

surimi

gluten

kamut

Tempeh

tofu

textured vegetable protein (TVP)

HOW TO READ A LABEL for a SOY-FREE DIET May indicate the presence of soy protein: Avoid foods that contain soy or any of these ingredients: Asian cuisine flavoring (including natural and edamame artificial) hydrolyzed soy protein vegetable broth miso vegetable gum natto vegetable starch shoyu sauce soy (soy albumin, soy fiber, soy Studies show most individuals flour, soy grits, soy milk, soy nuts, allergic to soy may safely eat soy sprouts) soybean oil. soya Most individuals allergic to soy can soybean (curd, granules) safely eat soy lecithin. soy protein (concentrate, isolate) Check with your doctor if you have soy sauce questions about these ingredients. Tamari

HOW TO READ A LABEL for a SHELLFISH-FREE DIET

Avoid foods that contain shellfish or any of these ingredients:

balone

 $clams\ (cherrystone,\ littleneck,\ pismo,\ quahog)$

cockle (periwinkle, sea urchin)

crab

crawfish (crayfish, ecrevisse)

lobster (langouste, langoustine, scampo, coral,

tomalley) mollusks mussels

octopus oysters prawns

scallops shrimp (crevette) snails (escargot) squid (calamari)

May indicate the presence of shellfish protein:

bouillabaisse cuttlefish ink fish stock

flavoring (including natural and artificial) seafood flavoring (such as crab or clam extract) surimi

Keep the following in mind:

Talk to your doctor if you find other nuts not listed here.

- Any food served in a seafood restaurant may be cross contaminated with fish or shellfish.
- For some individuals, a reaction may occur from cooking odors or from handling fish or shellfish.
- Always carry medications and use them as soon as symptoms develop.

HOW TO READ A LABEL for a TREE NUT-FREE DIET nougat Avoid foods that contain nuts or any of these ingredients: nut butters (i.e., cashew butter) nut meal almonds nutmeat artificial nuts nut oil beech nut nut paste (i.e., almond paste) Brazil nuts nut pieces butternut pecans (Mashuga Nuts®) caponata cashews pili nut chestnuts pine nuts (also referred to as Indian, piñon, pinyon, pignoli, pigñolia, chinquapin and pignon nuts) coconut pistachios filberts/hazelnuts praline gianduja (a nut mixture found in some chocolate) sheanut ginko nut walnuts hickory nuts lichee/lychee nut Mandelonas are peanuts soaked in almond flavoring. macadamia nuts Mortadella may contain pistachios. marzipan/almond paste Natural and artificial flavoring may contain tree nuts. nan-gai nuts Experts advise patients allergic to tree nuts avoid peanuts as natural nut extract (i.e., almond, walnut)