How to Read a Label for a Milk-Free Diet

All FDA-regulated manufactured food products that contain milk as an ingredient are required by U.S. law to list the word "milk" on the product label.

Avoid foods that contain milk or any of these ingredients:

butter, butter fat, butter oil, butter milk (in all forms, including condensed, derivative, dry, acid, butter ester(s) buttermilk evaporated, goat's milk and milk from other animals, low fat, malted, casein milkfat, nonfat, powder, protein, casein hydrolysate

skimmed, solids, whole) caseinates (in all forms) milk protein hydrolysate cheese

pudding cottage cheese Recaldent® cream rennet casein curds

sour cream, sour cream solids custard

sour milk solids diacetyl tagatose ghee

whey (in all forms) half-and-half whey protein hydrolysate lactalbumin, lactalbumin phosphate

yogurt lactoferrin lactose

Milk is sometimes found in the following:

artificial butter flavor luncheon meat, hot dogs, sausages

baked goods margarine caramel candies nisin

chocolate nondairy products

lactic acid starter culture and other nougat

bacterial cultures

lactulose



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How to Read a Label for a **Soy-Free Diet**

All FDA-regulated manufactured food products that contain soy as an ingredient are required by U.S. law to list the word "soy" on the product label.

Avoid foods that contain soy or any of these ingredients:

edamame sova

miso soybean (curd, granules) soy protein (concentrate, natto shovu hydrolyzed, isolate)

soy (soy albumin, soy soy sauce cheese, soy fiber, soy tamari flour, soy grits, soy tempeh

ice cream, sov milk, textured vegetable protein soy nuts, soy sprouts, (TVP)

soy yogurt) tofu

Soy is sometimes found in the following:

Asian cuisine vegetable gum vegetable broth vegetable starch

Keep the following in mind:

- The FDA exempts highly refined sovbean oil from being labeled as an allergen. Studies show most allergic individuals can safely eat soy oil that has been highly refined (not cold pressed, expeller pressed, or extruded soybean oil).
- Most individuals allergic to soy can safely eat soy
- Follow your doctor's advice regarding these ingredients.

How to Read a Label for a Peanut-Free Diet

All FDA-regulated manufactured food products that contain peanut as an ingredient are required by U.S. law to list the word "peanut" on the product

Avoid foods that contain peanuts or any of these ingredients:

artificial nuts monkey nuts beer nuts nut meat cold pressed, expeller pressed, or nut pieces extruded peanut oil peanut butter goobers peanut flour

ground nuts peanut protein hydrolysate

mixed nuts

Peanut is sometimes found in the following:

African, Asian (especially Chinese, egg rolls Indian, Indonesian, Thai, and enchilada sauce Vietnamese), and Mexican dishes marzipan baked goods (e.g., pastries, cookies) mole sauce candy (including chocolate candy) nougat chili

Keep the following in mind:

- Mandelonas are peanuts soaked in almond flavoring.
- The FDA exempts highly refined peanut oil from being labeled as an allergen. Studies show that most allergic individuals can safely eat peanut oil that has been highly refined (not cold pressed, expeller pressed, or extruded peanut oil). Follow your doctor's advice.
- · A study showed that unlike other legumes, there is a strong possibility of cross-reaction between peanuts and lupine.
- Arachis oil is peanut oil.
- Many experts advise patients allergic to peanuts to avoid tree nuts
- Sunflower seeds are often produced on equipment shared with peanuts.

How to Read a Label for a Wheat-Free Diet

All FDA-regulated manufactured food products that contain wheat as an ingredient are required by U.S. law to list the word "wheat" on the product label. The law defines any species in the genus *Triticum* as wheat.

Avoid foods that contain wheat or any of these ingredients:

bread crumbs matzoh, matzoh meal (also spelled bulgur as matzo, matzah, or matza) cereal extract pasta club wheat seitan

couscous semolina
cracker meal spelt
durum sprouted wheat
einkorn triticale
emmer vital wheat gluten

farina wheat (bran, durum, germ, gluten, grass, malt, sprouts, starch) wheat bran hydrolysate wheat germ oil wheat grass wheat germ oil wheat grass

self-rising, soft wheat, steel ground, stone ground, whole wheat) wheat protein isolate hydrolyzed wheat protein whole wheat berries Kamut®

Wheat is sometimes found in the following:

glucose syrup starch (gelatinized starch, modified starch, soy sauce modified food starch, vegetable starch)

surimi

How to Read a Label for an Egg-Free Diet

All FDA-regulated manufactured food products that contain egg as an ingredient are required by U.S. law to list the word "egg" on the product label.

Avoid foods that contain eggs or any of these ingredients:

albumin (also spelled albumen) mayonnaise

egg (dried, powdered, solids, meringue (meringue powder) white, yolk) ovalbumin eggnog surimi lysozyme

Egg is sometimes found in the following:

baked goods marzipan egg substitutes marshmallows lecithin nougat macaroni pasta

Keep the following in mind:

 Individuals with egg allergy should also avoid eggs from duck, turkey, goose, quail, etc., as these are known to be cross-reactive with chicken egg.

How to Read a Label for a Shellfish-Free Diet

All FDA-regulated manufactured food products that contain a crustacean shellfish as an ingredient are required by U.S. law to list the specific crustacean shellfish on the product label.

Avoid foods that contain shellfish or any of these ingredients:

barnacle lobster (langouste, crab langoustine, Moreton bay crawfish (crawdad, bugs, scampi, tomalley)

crawfish (crawdad, bugs, s crayfish, ecrevisse) prawns

krill shrimp (crevette, scampi)

Mollusks are not considered major allergens under food labeling laws and may not be fully disclosed on a product label.

Your doctor may advise you to avoid mollusks or these ingredients:

abalone oysters clams (cherrystone, periwinkle geoduck, littleneck, scallops pismo, quahog) sea cucumber cockle sea urchin cuttlefish snails (escargot) limpet (lapas, opihi) squid (calamari) mussels whelk (Turban shell) octopus

Shellfish are sometimes found in the following:

bouillabaisse seafood flavoring (e.g., crab

cuttlefish ink or clam extract)

fish stock surimi

glucosamine

Keep the following in mind:

- Any food served in a seafood restaurant may contain shellfish protein due to cross-contact.
- For some individuals, a reaction may occur from inhaling cooking vapors or from handling fish or shellfish.

How to Read a Label for a Tree Nut-Free Diet

All FDA-regulated manufactured food products that contain a tree nut as an ingredient are required by U.S. law to list the specific tree nut on the product label.

Avoid foods that contain nuts or any of these ingredients:

almond Nangai nut
artificial nuts natural nut extract (e.g., almond, walnut)
beechnut nut butters (e.g., cashew butter)

Brazil nut nut meal butternut nut meat

cashew nut paste (e.g., almond paste)

chestnut nut pieces
chinquapin pecan
coconut pesto
filbert/hazelnut pili nut

gianduja (a chocolate-nut mixture) pine nut (also referred to as Indian, pignoli, ginkgo nut pigñolia, pignon, piñon, and pinyon nut)

hickory nut pistachio litchi/lichee/lychee nut praline macadamia nut shea nut marzipan/almond paste walnut

Tree nuts are sometimes found in the following:

black walnut hull extract (flavoring) natural nut extract nut distillates/alcoholic extracts nut oils (e.g., walnut oil almond oil)

nut oils (e.g., walnut oil, almond oil) walnut hull extract (flavoring)

Keep the following in mind:

- · Mortadella may contain pistachios.
- There is no evidence that coconut oil and shea nut oil/butter are allergenic.
- Many experts advise patients allergic to tree nuts to avoid peanuts as well.
- Talk to your doctor if you find other nuts not listed here.