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
acid, butter ester(s)
buttermilk
casein
casein hydrolysate

milk (in all forms, including
condensed, derivative, dry,
evaporated, goat's milk and milk
from other animals, low fat, malted,
milkfat, nonfat, powder, protein,

caseinates (in all forms)
cheese

skimmed, solids, whole)
milk protein hydrolysate

cottage cheese cream Recaldent® rennet casein

custard sour cream, sour cream solids

diacetyl sour milk solids
ghee tagatose
half-and-half whey (in all forms)

half-and-half whey (in all forms) whey protein hydrolysate yogurt

lactoferrin lactose lactulose

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



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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 soya

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

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

ice cream, soy milk, 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 soybean 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 lecithin.
- 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 label

Avoid foods that contain peanuts or any of these ingredients:

artificial nuts monkey nuts
beer nuts nut meat
cold pressed, expeller pressed, or
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,
Indian, Indonesian, Thai, and
Vietnamese), and Mexican dishes
baked goods (e.g., pastries, cookies)
candy (including chocolate candy)
chili

egg rolls enchilada sauce marzipan mole sauce nougat

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 as well.
- 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 gluten, high protein, instant, pastry, wheat germ oil

self-rising, soft wheat, steel ground, stone ground, whole wheat)

hydrolyzed wheat protein

Kamut®

wheat grass
wheat protein isolate
whole wheat berries

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 meringue (meringue powder)

white, yolk) ovalbumin gnog surimi

eggnog 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)

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, 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) 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.