

Tips for Avoiding Your Allergen

- All FDA-regulated manufactured food products that contain a "major food allergen" (milk, wheat, egg, peanuts, tree nuts, fish, crustacean shellfish, and soy) as an ingredient are required by U.S. law to list that allergen on the product label. For tree nuts, fish and crustacean shellfish, the specific type of nut or fish must be listed.
- Read all product labels carefully before purchasing and consuming any item.
- Be aware of unexpected sources of allergens, such as the ingredients listed below.
- *Note: This list does not imply that the allergen is always present in these foods; it is intended to serve as a reminder to always read the label and ask questions about ingredients.



For a Milk-Free Diet

Avoid foods that contain milk or any of these ingredients:

butter, butter fat, butter lactalbumin, oil, butter acid, butter ester(s) buttermilk casein casein hydrolysate caseinates (in all forms) cheese cottage cheese cream curds custard diacetyl ghee half-and-half

lactalbumin phosphate lactoferrin lactose lactulose milk (in all forms. including condensed, derivative, dry, evaporated, goat's milk and milk from other animals, lowfat, malted, milkfat, nonfat, powder, protein, skimmed,

solids, whole milk protein hydrolysate pudding Recaldent® rennet casein sour cream, sour cream solids sour milk solids tagatose whey (in all forms) whey protein hydrolysate yogurt

Milk is sometimes found in the following:

artificial butter flavor baked goods caramel candies chocolate lactic acid starter

culture and other bacterial cultures luncheon meat, hot dogs, sausages margarine

nondairy products nougat

Keep the following in mind:

· Individuals who are allergic to cow's milk are often advised to also avoid milk from other domestic animals. For example, goat's milk protein is similar to cow's milk protein and may, therefore, cause a reaction in individuals who have a milk allergy.



For a Wheat-Free Diet

Avoid foods that contain wheat or any of these ingredients:

bread crumbs bulgur cereal extract club wheat couscous cracker meal durum einkorn emmer flour (all purpose, bread, cake, durum, enriched, graham, high gluten, high

protein, instant, pastry, self-rising, soft wheat, steel ground, stone ground, whole wheat) hydrolyzed wheat protein Kamut® matzoh, matzoh meal (also spelled as matzo, matzah, or matza) pasta

semolina spelt sprouted wheat triticale vital wheat gluten wheat (bran, durum, germ, gluten, grass, malt, sprouts, starch) wheat bran hydrolysate wheat germ oil wheat grass wheat protein isolate whole wheat berries

Wheat is sometimes found in the following:

seitan

glucose syrup oats

sov sauce starch (gelatinized starch, modified starch, modified food starch, vegetable starch)

surimi

For an Egg-Free Diet

Avoid foods that contain eggs or any of these ingredients:

albumin (also spelled albumen) egg (dried, powdered, solids, white, yolk) eggnog globulin

livetin lysozyme mayonnaise meringue (meringue powder) surimi

vitellin words starting with "ovo" or "ova" (such as ovalbumin)

Egg is sometimes found in the following:

baked goods breaded items drink foam (alcoholic. specialty coffee) egg substitutes

fried rice ice cream lecithin marzipan marshmallows

meatloaf or meatballs nougat

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
- While the whites of an egg contain the allergenic proteins, patients with an egg allergy must avoid all eggs completely.

For a Sov-Free Diet

Avoid foods that contain soy or any of these ingredients:

edamame miso natto soy (soy albumin, soy cheese, soy fiber, soy flour, soy grits, soy ice cream, soy milk, soy nuts, soy sprouts, soy yogurt)

isolate) shoyu soy sauce tamari tempeh

soya soybean (curd, granules) textured vegetable protein (TVP)

soy protein (concentrate, hydrolyzed,

Soy is sometimes found in the following:

Asian cuisine vegetable broth vegetable gum 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.



Tips for Avoiding Your Allergen





For a Shellfish-Free Diet

Avoid foods that contain shellfish or any of these ingredients:

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

prawns shrimp (crevette, scampi)

Moi

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 clams (cherrystone, geoduck, littleneck, pismo, quahog) cockle cuttlefish limpet (lapas, opihi) mussels octopus oysters periwinkle scallops

sea cucumber sea urchin snails (escargot) squid (calamari) whelk (Turban shell)

Shellfish are sometimes found in the following:

bouillabaisse cuttlefish ink glucosamine fish stock seafood flavoring (e.g., crab or clam extract)

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.



For a Peanut-Free Diet

Avoid foods that contain peanuts or any of these ingredients:

artificial nuts beer nuts cold pressed, expeller pressed, or extruded peanut oil

goobers ground nuts mixed nuts monkey nuts nut pieces nut meat peanut butter peanut flour peanut protein hydrolysate

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 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 (or lupin). Flour derived from lupine is becoming a common substitute for gluten-containing flours. The law requires that a food product's ingredients must be listed on the label, such as "lupin" or "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.
- Some alternative nut butters, such as soy nut butter or sunflower seed butter, are produced on equipment shared with other tree nuts and, in some cases, peanuts. Contact the manufacturer before eating these products.

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For a Tree-Nut-Free Diet

Avoid foods that contain nuts or any of these ingredients:

almond artificial nuts beechnut Brazil nut butternut cashew chestnut chinquapin nu filbert/hazelnu gianduja (a ch

chinquapin nut filbert/hazelnut gianduja (a chocolatenut mixture) ginkgo nut hickory nut litchi/lichee/lychee nut macadamia nut marzipan/almond paste Nangai nut natural nut extract (e.g., almond, walnut) nut butters (e.g., cashew butter) nut meal nut meat nut paste (e.g., almond, almond)

nut meat nut paste (e.g., almond paste) nut pieces pecan
pesto
pili nut
pine nut (also referred
to as Indian, pignoli,
pigñolia, pignon,
piñon, and pinyon
nut)
pistachio
praline
shea nut
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.
- Coconut, the seed of a drupaceous fruit, has typically not been restricted
 in the diets of people with tree nut allergy. However, in October of 2006,
 the FDA began identifying coconut as a tree nut. Medical literature
 documents a small number of allergic reactions to coconut; most
 occurred in people who were not allergic to other tree nuts. Ask your
 doctor if you need to avoid coconut.



For a Fish-Free Diet

Fish is sometimes found in the following:

bouillabaisse Caesar salad caviar deep fried items fish flavoring fish flour fish fume fish gelatin (kosher gelatin, marine

barbecue sauce

fish oil
fish sauce imitation fish
or shellfish isinglass
lutefisk maw, maws
(fish maw)
fish stock
fishmeal
nuor mam (Vietnamese

nuoc mam (Vietnamese name for fish sauce; beware of other ethnic names)

pizza (anchovy topping)
to roe
salad dressing
seafood flavoring
shark cartilage
shark fin
surimi
sushi, sashimi
Worcestershire sauce

Keep the following in mind:

- If you have fish allergy, avoid seafood restaurants. Even if you order a non-fish item off of the menu, cross-contact of fish protein is possible.
- Asian cookery often uses fish sauce as a flavoring base. Exercise caution when eating this type of cuisine.
- Fish protein can become airborne in the steam released during cooking and may cause an allergic reaction. Stay away from cooking areas when fish is being prepared.

