

## Milk/Dairy Elimination Diet - Baked Foods

Some patients with cow milk allergy may be able to tolerate cow milk/dairy in baked goods. Ask your doctor first before following this diet. This handout summarizes ingredients and foods that should still be avoided because the cow milk protein has not been baked (i.e. denatured) or is still in a form that could trigger an allergic reaction in a patient with cow milk allergy.

Read labels for the following words that indicate the presence of milk in a product (this list is not all-inclusive, so read labels):

Milk (in all forms including condensed, derivative, dry, evaporated, low-fat, non-fat, pasteurized, powder, protein, skimmed, solids, whole)
Artificial butter flavor
Butter/butter fat/ butter oil

Buttermilk

Casein (casein hydrosylate, rennet

casein)

Caseinate (in all forms)
Cottage Cheese
Cream

Goat's milk (and milk from all

Curds
Custard
Ghee (clarified butter)

other animals)
Lactalbumin (lactalbumin

phosphate)

Lactoglobulin, lactoferrin, lactulose

Nisin Nougat Pudding

> Sour cream, sour cream solids Whey/whey solids/whey powder/whey concentrate

Yogurt & Kefir

Avoid the following foods unless the ingredient list indicates a milk-free product (this list is not all-inclusive, so read labels):

Cream sauce Creamed soup Creamy salad dressing and dips Desserts (pie, pudding, custard)

Frosting Gravy

High protein drink
Ice cream/sherbet/frozen yogurt

Imitation butter flavor Imitation dairy product Instant mashed potato Malted beverage mix

Margarine

Milk-based formula Non-dairy creamer Sauces (e.g., Béarnaise) Sausage (some brands) Simpleese (fat substitute)

Whipped topping

## Substitute the following foods for those eliminated above:

Soy milk, rice milk, oat milk; soy or rice ice cream; Fleischman's unsalted margarine (derived from soy); Cherrybrook Kitchen cookie and cake mixes; Enjoy Life Allergen Free Cookies; Enjoy Life and Tropical Source chocolate chips. Whole Foods Grocery Store offers a list of dairy-free products that they carry but labels should always be checked.

The following ingredients **do not** contain milk and **do not need to be restricted:** 

Calcium lactate, calcium stearoyl lactylate, cocoa butter, cream of tartar, lactic acid (unless starter culture), sodium lactate, sodium stearoyl lactylate

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