SOY Allergen Card



Any food containing soy must be avoided including*:

Bean curd

Edamame

Hydrolysed plant protein Hydrolysed soy protein

Hydrolysed vegetable protein

Miso

Natto

Okara

Soja

Soy/soya

Soy cheese

Soy desserts

Soy flour

Soy ice-cream

Soy infant formula

Soy milk

Soy protein isolate

Soy Sauce

Soy yoghurt

Soybean paste

Soybean sprouts

Tamari

Tempeh

Teriyaki

Textured vegetable protein

Tofu

Yuba

Check when purchasing food that may be cooked in oil e.g. chips, that the oil has not been contaminated by cooking soy.

Products and foods which might contain soy include:

Asian soups and

dishes

Baked/bakery foods

(e.g. cakes, biscuits, muffins, pastries,

crackers, bread, pies, slices)

Bread/breadcrumbs

Bread mixes

Cereals (incl. infant

cereals)

Chocolate Chocolate flavourings

Chocolate nut spread

Crumbed foods
Dairy substitutes (e.g.

cheese, ice cream, milk, yoghurt)

Flavourings (natural/

artificial)

Flavoured milk drinks

Gelato/sorbet

Lollies/confectionery

Mayonnaise Meat substitutes

Pancakes

Pizza

Plant-based milks (e.g.

almond milk)

Salads

Sauces and gravy

Soup mixes Stock cubes Taco shells

Vegetable stock
Vegetable broth
Vegetable gum
Vegetable starch
Vegetarian/vegan

foods

Research studies indicate that most individuals who are allergic to soy can safely eat soy lecithin (Additive No 322) and soy bean oil.

*This is not a complete list of ingredients to avoid but is intended as a helpful aid for living with fish allergy. It is NOT meant to replace medical advice given by your doctor.

FOOD ALLERGY SAFETY

Avoidance of the food allergen is crucial if you are food allergic. There are many strategies you can put in place to help reduce the risk of an allergic reaction including anaphylaxis.

When eating away from home:

- Plan ahead; educate those around you.
- Tell wait staff and/or food preparation staff about your food allergy. When you tell wait staff about your allergy, consider giving them an A&AA Chef Card, a helpful tool to help you communicate your allergy. Scan the QR code below for Chef Card information.
- Have an appropriate snack available when you go out. If you are hungry, you will be more tempted to take a risk with a non-labelled food purchase.
- Do not share food.
- Do not share straws, cups, cutlery and other food utensils.
- ALWAYS have your ASCIA Action Plan for Anaphylaxis and your adrenaline injector with you. No Adrenaline = No Eat!

When buying packaged food:

- Always read the ingredient list on the food label, even if the product has been purchased and eaten safely before.
- If there is no label and you cannot access clear information on food content, do not eat the food.
- Call food manufacturers and ask about food ingredients if you are unsure about a product.
- Note: Warning statements such as "May contain..." are voluntary.
- Australian labelling requires all common allergens to be listed on the food label.

Allergens found in other products:

- Check cosmetics, lotions, shampoos, soaps, moisturisers and products used on the skin for food allergens.
- Check medications (prescribed and over the counter), supplements, herbal medicines and alternate therapies for food allergens.
- Check pet food for food allergens (e.g. bird seed for peanut and tree nuts, cat food for fish).





