MILK Allergen Card

Ingredients to avoid if you are allergic to milk*:

ALL DAIRY PRODUCTS A2 Milk

Ammonium caseinate

Butter/Butter fat Calcium caseinate

Casein Casein hydrolysate

Caseinates

Cheese

Cream Cultured buttermilk

Curds

Delactosed whey

Ghee

Hydrolysed casein Hydrolysed whey

Infant formula cow's milk

based including partially hydrolysed (HA) formula

Imitation milk

Lactalbumin

Lactalbumin phosphate Lacto acidophilus

I ow fat milk

Magnesium caseinate

Malted milk

Milk+

Nougat

Potassium caseinate

Rennet casein

Sodium caseinate

Sour cream Skim milk

Sweet whey

Whey protein

Whey solids

Whey/Whey powder

Yoghurt

+Any product containing the word milk from an animal source must be avoided (eg goat milk).

**Lactose does not normally contain the protein that causes reactions, but there may be a risk of contamination with milk protein. Lactose found in medication is generally safe

Products which might contain milk include:

Baked goods (cakes,etc) Batter fried foods

Bottled water Canned products (i.e.any)

Caramel Iollies Cheese

Cheese powder

Chocolate Coated/seasoned foods

Custards and puddings Deli meats

Dips

Egg replacers Fat substitutes

Flavouring (natural/artificial) Flavoured coffees, drinks

Frozen desserts

Fruit Juice Gravv

Herbal medicine

High protein flour Ice cream

Lactic acid starter culture

Margarine spreads Meat pies

Non-dairy cheeses Non-dairy whiteners

Pastries Poultry/turkey (basted)

Probiotics Protein hydrolysate

Salad dressings Sauces and spreads

Sausages

Soups/soup mixes Sports drinks

Stock

Vegetable stock Whitener

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

Remember: Cosmetics, lotions, shampoos, moisturisers and the like can contain food allergens. Some medications (prescribed and over the counter) and alternate therapies can also contain food allergens.

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