

MILK ALLERGY Chef Cards

Take all food allergies seriously. • Read all ingredient labels.

Milk can appear on food labels under many different names. To avoid milk in foods and other products, it helps to learn the different names of milk. If you see these ingredients on a label or menu, it means it contains milk protein and is not safe for someone with milk allergy. If the product is regulated by the Food and Drug Administration (FDA), the word "milk" must appear on the label.

When you eat out, use these chef cards to let the restaurant staff know how to help you avoid allergic reactions to milk.

I have a milk allergy! I must avoid all foods that contain milk.

Contains Milk

%-cut-----

Animal-free dairy, animal-free milk, non-animal whey protein Butter

Butter Casein & caseinates Cheese Cream, whipped cream

Curds Custard Dairy product solids Galactose Ghee Half & Half Hydrolysates Ice cream, ice milk, sherbet

Lactalbumin
Lactate solids
Lactitol monohydrate
Lactoglobulin

Lactose Lactulose Milk, milk fat Nougat Pudding Quark RECALDENT™

Rennet SIMPLESSE® Whey Yogurt

Milk is Sometimes Found in

Flavoring, natural flavoring Caramel flavoring High protein flour Lactose

Nisin preparation or preservative

"Non-dairy" products
"Plant-based" foods
Rice cheese, soy cheese
Vegan foods

Please check all foods for the ingredients on this card, including cooking oils, marinades, sauces, and seasonings. Use separate and clean utensils, equipment, surfaces, and gloves.



For more detailed information and a list of resources, please visit: kidswithfoodallergies.org/milk

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Contains Milk

Animal-free dairy, animal-free milk, non-animal whey protein Butter Casein & caseinates Cheese Cream, whipped cream Curds Dairy product solids Galactose Ghee Half & Half Hydrolysates Ice cream, ice milk, sherbet Lactalbumin Lactate solids Lactitol monohydrate Lactoglobulin Lactose
Lactulose
Milk, milk fat
Nougat
Pudding
Quark
RECALDENT™
Rennet
SIMPLESSE®
Whey
Yogurt

Milk is Sometimes Found in

Flavoring, natural flavoring Caramel flavoring High protein flour Lactose Nisin preparation or preservative "Non-dairy" products
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Custard

CHEF: FOOD ALLERGY ALERT

I have food allergies!

In order for me to avoid an allergic reaction,
I must avoid all food that contain:

□Milk	□ Egg	Other Allergens:
□ Peanut	☐ Tree Nuts	
□ Wheat	□ Gluten	
□ Sesame	□ Soy	
☐ Fish	☐ Shellfish	

Before preparing my food, please take these steps to help keep me safe. I appreciate you!

- Read labels to look for the allergens listed on the front of this card. Please check all foods including cooking oils, marinades, sauces and seasonings.
- Please use separate and clean utensils, equipment and surfaces to prepare my meal.
- Wash hands with soapy water and change gloves.



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