

How to Read a Label for a TREE-NUT-FREE or SOY-FREE Diet

All FDA-regulated manufactured food products that contain tree-nut as an ingredient are required by U.S. law to list the specific tree nut on the product label. All FDA-regulated manufactured food products that contain soy as an ingredient are required by U.S. law to list the word "soy" on the product label.

TREE-NUT

Avoid foods that contain nuts or any of these ingredients:

almonds

artificial nuts

beechnuts

Brazil nuts

butternuts

cashews

chestnuts

chinquapins

coconuts

filberts/hazelnuts

gianduja or gianduia (a chocolate-nut mixture)

ginkgo nut

hickory nuts

litchi/lichee/lychee nuts

macadamia nuts

marzipan/almond paste

Nangai nuts

natural nut extract (e.g., almond, walnut) nut butters (e.g., cashew butter)

nut mea

nut paste (e.g., almond paste)

nut pieces

nutmeat

pecans

pesto

pili nuts

pine nuts (also referred to as Indian, pignoli, pigñolia, pignon, piñon, and pinyon nuts)

pistachios

pralines

shea nuts

walnuts

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 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.

SOY

Avoid foods that contain soy or any of these ingredients:

edamame

miso

natto shoyu

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

soya

soybean (curd, granules)

soy protein (concentrate, hydrolyzed,

isolate)

soy sauce

tamari

tempeh

textured vegetable protein (TVP) tofu

Soy is sometimes found in the following:

Asian cuisine

vegetable broth

vegetable gum

vegetable starch

Keep 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.

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