



Milk

One of the nine most
common food allergens



Allergic reactions

Anaphylactic reactions are severe allergic reactions that occur when the body's immune system overreacts to a particular allergen. These reactions may be caused by food, insect stings, latex, medications and other substances. In Canada, the nine priority food allergens are peanuts, tree nuts, sesame seeds, milk, eggs, seafood (fish, crustaceans and shellfish), soy, wheat and sulphites (a food additive).

What are the symptoms of an allergic reaction?

When someone comes in contact with an allergen, the symptoms of a reaction may develop without warning, may be delayed, may happen as two episodes (biphasic) or may develop quickly then rapidly progress from mild to severe. The most dangerous symptoms include breathing difficulties, a drop in blood pressure or shock, which may result in loss of consciousness and even death. A person experiencing an allergic reaction may have **any** of the following symptoms:

- Trouble breathing, speaking or swallowing
- A drop in blood pressure, rapid heart beat, loss of consciousness
- Flushed face, hives or a rash, red and itchy skin
- Swelling of the eyes, face, lips, throat and tongue
- Anxiousness, distress, faintness, paleness, sense of doom, weakness
- Cramps, diarrhea, vomiting

How are food allergies and severe food allergy reactions treated?

Currently there is no cure for food allergies. The only option is complete avoidance of the specific allergen. Appropriate emergency treatment for a severe food allergy reaction includes an injection of epinephrine (adrenalin), which is available in an auto-injector device. Epinephrine must be administered as soon as symptoms of a severe allergic reaction appear. The injection must be followed by further treatment and observation in a hospital emergency room. If your allergist has diagnosed you with a food allergy and prescribed epinephrine, carry it with you all the time and know how to use it. Follow your allergist's advice on how to use an epinephrine auto-injector device.

Frequently asked questions about milk allergies

I have a milk allergy. How can I avoid a milk-related reaction?

Avoid all food and products that contain milk and milk derivatives, including any product whose ingredient list warns it “may contain” milk.

Can a milk allergy be outgrown?

Studies show that two to four per cent of infants are milk allergic and most outgrow their allergy by three years of age. However, a severe milk allergy can last a lifetime. Consult your allergist before reintroducing milk products.

What is the difference between milk allergy and lactose intolerance?

When someone has a milk allergy his/her immune system has an abnormal reaction to milk proteins, which may be life-threatening. When a person is lactose intolerant, his/her body does not have enough of the enzyme lactase, needed by the digestive system, to break down the milk sugar lactose. Symptoms of lactose intolerance include abdominal pain, bloating and diarrhea after milk ingestion. If you are unsure whether you have milk allergy or lactose intolerance, consult an allergist.

How can I determine if a product contains milk or milk derivatives?

Always read the ingredient list carefully. Milk and milk derivatives can often be present under different names, e.g., casein.

What do I do if I am not sure whether a product contains milk or milk derivatives?

If you have a milk allergy, do not drink or eat or use the product. Get ingredient information from the manufacturer.

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Avoiding milk and milk derivatives

Make sure you read product labels carefully to avoid products that contain milk and milk derivatives. Avoid food and products that do not have an ingredient list and read labels **every time** you shop. Manufacturers may occasionally change their recipes or use different ingredients for varieties of the same brand. Refer to the following list before shopping:

Other names for milk

Ammonium/calcium/magnesium/potassium/sodium caseinate
Casein/caseinate/rennet casein
Curds
Delactosed/demineralized whey
Dry milk/milk/sour cream/sour milk solids
Hydrolyzed casein, hydrolyzed milk protein
Lactalbumin/lactalbumin phosphate
Lactate/lactose
Lactoferrin
Lactoglobulin
Milk derivative/fat/protein
Modified milk ingredients
Opta™, Simplese® (fat replacers)
Whey, whey protein concentrate

Avoid food and products that do not have an ingredient list and read labels every time you shop.

Possible sources of milk

Artificial butter, butter fat/flavour/oil, ghee, margarine
Baked goods and baking mixes e.g., breads, cakes, doughnuts
Brown sugar, high-protein flour
Buttermilk, cream, dips, salad dressings, sour cream, spreads
Caramel colouring/flavouring
Casein in wax, e.g., fresh fruits and vegetables
Casseroles, frozen prepared foods
Cereals, cookies, crackers
Cheese, cheese curds, cottage/soy cheese
Chocolate
Desserts, e.g., custard, frozen yogurt, ice cream, pudding, sherbet, yogurt
Egg/fat substitutes
Flavoured coffee, coffee whitener
Fried foods
Glazes, nougat
Gravy, sauces
Kefir (milk drink), kumiss (fermented milk drink), malt drink mixes
Meats, e.g., canned tuna, deli/processed meats, hot dogs, pâtés, sausages
Pizza
Potatoes, e.g., instant/mashed/scalloped potatoes, seasoned french fries/potato chips
Seasonings
Snack foods, e.g., candy, fruit bars, granola bars
Soups, soup mixes
Tofu

Non-food sources of milk

Cosmetics
Medications
Pet food

Ingredients that do not contain milk protein

Calcium/sodium lactate
Calcium/sodium stearoyl lactylate
Cocoa butter
Cream of tartar
Oleoresin

Note: These lists are not complete and may change. Food and food products purchased from other countries, through mail-order or the Internet, are not always produced using the same manufacturing and labelling standards as in Canada.

What can I do?

Be informed

See an allergist and educate yourself about food allergies. Contact your local allergy association for further information.

If you or anyone you know has food allergies or would like to receive information about food being recalled, sign up for the Canadian Food Inspection Agency's (CFIA) free e-mail "Food Recalls and Allergy Alerts" notification service available at www.inspection.gc.ca. When you sign up you will automatically receive food recall public warnings.

Before eating

Allergists recommend that if you **do not have** your epinephrine auto-injector device with you, that you **do not eat**. If an ingredient list says a product "may contain" or "does contain" milk or milk derivatives, do not eat it. If you do not recognize an ingredient or there is no ingredient list available, avoid the product.

Watch out for allergen cross contamination!

Cross contamination is the transfer of an ingredient (food allergen) to a product that does not normally have that ingredient in it. Through cross contamination, a food that should not contain the allergen could become dangerous to eat for those who are allergic.

Cross contamination can happen:

- during **food manufacturing** through shared production and packaging equipment;
- at **retail** through shared equipment, e.g., cheese and deli meats sliced on the same slicer; and through bulk display of food products, e.g., bins of baked goods, bulk nuts; and
- during **food preparation** at home or in restaurants through equipment, utensils and hands.

What is the Government of Canada doing about food allergens?

The Government of Canada is committed to providing safe food to all Canadians. The CFIA and Health Canada work closely with municipal, provincial and territorial partners and industry to meet this goal.

The CFIA enforces Canada's labelling laws and works with associations, distributors, food manufacturers and importers to ensure complete and appropriate labelling of all foods. The CFIA recommends that food companies establish effective allergen controls to minimize the potential for allergic reactions. When the CFIA becomes aware of a potential serious hazard associated with a food, such as undeclared allergens, the food product is recalled from the marketplace and a public warning is issued.

The *Food and Drug Regulations* require that pre-packaged food be labelled and that their ingredients appear in a list in decreasing order of proportion. However, these regulations do not currently require components (e.g., ingredients of ingredients) of certain foods and products, such as flavouring, seasoning, spices and vinegar, to be listed on food labels.

Health Canada has worked with the medical community, consumer associations, and the food industry to enhance labelling regulations for priority allergens, gluten sources and sulphites in pre-packaged food sold in Canada. Health Canada is proposing to amend the *Food and Drug Regulations* to require that the most common food and food ingredients that cause life-threatening or severe allergic reactions are always identified by their common names allowing consumers to easily recognize them.

Where can I get more information?

For more information on:

- food allergies;
- ordering free copies of this pamphlet; and
- subscribing to the free "Food Recalls and Allergy Alerts" e-mail notification service,

visit the CFIA Website at www.inspection.gc.ca

or call **1 800 442-2342**/TTY **1 800 465-7735**

(8:00 a.m. to 8:00 p.m. Eastern time, Monday to Friday).

Below are some organizations that can provide additional allergy information:

Allergy/Asthma Information Association www.aaia.ca

Anaphylaxis Canada www.anaphylaxis.ca

Association québécoise des allergies alimentaires

www.aqaa.qc.ca (French only)

Canadian Society of Allergy and Clinical Immunology

www.csaci.medical.org (English only)

Health Canada www.hc-sc.gc.ca

Developed in consultation with Allergy/Asthma Information Association, Anaphylaxis Canada, Association québécoise des allergies alimentaires, Canadian Society of Allergy and Clinical Immunology and Health Canada.

