Doernbecher Children's Hospital



Nutrition Therapy for Children with Multiple Food Allergies

Your child must follow a multiple food avoidance diet. Your child should avoid milk, egg, wheat, soy, peanuts, tree nuts, fish and shellfish.

Milk, egg, wheat, soy, peanut, tree nut, fish and crustacean shellfish are considered major allergens. All food products regulated by the Food and Drug Administration (FDA) that contain these ingredients must disclose these ingredients on a product label.

Mollusks (such as abalone, clam, cockle, mussel, oyster, octopus, scallop, snail/escargot and squid) are shellfish that are **not** legally considered to be major allergens. Therefore, these ingredients may not be fully identified on labels.

If a product (such as a marinade) has a vague ingredient term, such as "natural flavoring," you may need to call the manufacturer to ask whether any of your child's allergens are ingredients in the product.

Before you buy any food product, always read the entire food label to make sure the product is safe. Remember that manufacturers may change ingredients and food preparation methods at any time.

FOOD GROUP	RECOMMENDED FOODS	
Milk and Milk Foods	NONE	
Meat and Other Protein Foods	meats (beef, veal, pork, and lamb) or poultry without with	essed meats uncheon meats out indicated genic ingredients - All dried beans and peas except peanut and soy.
Grains	All alternative grain products, such as breads, other baked goods, cereals, crackers, noodles, pancakes, pasta, pretzels, rice and tortillas made without wheat or other indicated allergenic ingredients. The following wheat-free grains, legumes, vegetables or seeds are available as flours for home baking or cooking and in many wheat-free commercial foods: • Arrowroot • Flaxseed meal • Rye	
	 Barley Buckwheat Chickpea flour Corn Fava bean flour Mille Oat Pota Quin Rice 	Tapioca Teff



FOOD GROUP	RECOMMENDED FOODS	
Vegetables	All fresh, frozen or canned vegetables prepared juices without indicated allergenic ingredients	
Fruits	All fresh, frozen or canned fruit prepared without indicated allergenic ingredients * 100% fruit juices * 100% fruit juices	
Fat and Oils	 Margarine without milk, soy, or other allergenic ingredients Highly processed vegetables oils (including soy oil) Vegetable oil spray, gravies, sauces and salad dressings, if made without indicated allergenic ingredients 	Soy lecithin
Beverages	Alternative enriched "milk" beverages (for example, beverages made from rice, oat, hemp, or potato) Alternative enriched "milk" hypoallergenic formulas such as Alimentum, Elecare, Elecare Vanilla, EO28 Splash, Neocate, Neocate +1, Neocate Junior, Nutramigen, Pregestimil	
Other	 Cocoa butter Pepper and salt Herbs and spices Mustard, ketchup and relish Cream of tartar Lactic acid (note: lactic acid starter culture may contain milk) Pepper and salt Herbs and spices Mustard, ketchup and relish Soups and casseroles made without indicated allergenic ingredients 	GelatinHoneyJam, jelly, marmalade, preservesSugarMaple syrup



Check all labels and verify safe food preparation techniques to determine safety. Any foods prepared with allergenic ingredients are **not** recommended.

FOOD GROUP	FOODS NOT RECOMMENDE	D	
Milk and Milk Products	 All types of milk (including whole, reduced-fat, lowfat, fat-free, powdered, condensed, evaporated) Butter, butter fat, butter solids Buttermilk 	 Cheese (all forms) and cheese flavor Cream (heavy, light, sour, whipped, whipping) Half and half 	CustardsGheeIce creamPuddingYogurt
Milk Ingredients	 Casein Caseinates (all forms) Curds Hydrolysates (casein, milk protein, protein, whey, whey protein) 	 Lactalbumin, lactalbumin phosphate, lactoglobulin, lactoferrin Milk derivative, milk powder, milk protein, milk solids, nonfat milk solids, nonfat dry milk 	 Rennet casein Whey (all forms, including cured whey, lactose-free whey, demineralized whey, sweet dairy whey, whey protein concentrate, whey powder, whey solids)
Meat and Other Protein Foods	 All fresh or frozen meats (beef, veal, pork, lamb) or poultry prepared with indicated allergenic ingredients Processed meats and luncheon meats prepared with allergenic ingredients Fresh, frozen or canned fish or shellfish Eggs Egg substitutes that contain egg protein ingredients, egg powder, egg white or egg yolk 	Egg ingredients: Albumin Apovitellin Avidin Globulin Livetin Lysozyme Ovalbumin Ovoglobulin Ovomucin Ovomucoid Ovovitellin	 Soy-based foods: Vegetarian and vegan products that may contain soy ingredients Edamame Miso Natto Shoyu sauce or soy sauce Soy foods (including soy cheese, fiber, flour, grits, ice cream, milk, nuts, sprouts and yogurt) Soy protein (concentrate, hydrolyzed, isolate) Tempeh Textured vegetable protein Tofu



FOOD GROUP	FOODS NOT RECOMMENDE	ED	
Meat and Other Protein Foods (continued)	 Peanuts Tree nuts: Almond Beech nut Brazil nut Butter nut Cashew 	ChestnutChinquapinCoconutFilbert/hazelnutGinkgoHickoryLychee nut	 Macadamia nut Pecan Pili nut Pine nut/pignolia nut Pistachio Shea nut Walnut
Grains	Any of the following, if made with wheat or other allergenic ingredients: Breads and rolls (white, whole wheat, multi-grain, potato, rye, etc.) Bread crumbs Cereals Couscous Pancakes and waffles Pasta Flour tortillas	Wheat ingredients: Bulgar Cereal extract Durum flour, durum wheat Emmer Einkhorn Farina Farro Flour (all-purpose, bread, cake, enriched, graham, high-gluten, high-protein, pastry and wheat)	 Kamut Semolina Spelt Sprouted wheat Triticale Vital gluten, wheat (bran, germ, gluten, malt, starch) Wheat berries
Vegetables	All fresh, frozen or canned vegetables prepared with indicated allergenic ingredients		
Fruits	All fresh, frozen or canned fruits prepared with indicated allergenic ingredients		
Fat and Oils	 Butter Margarines with milk, soy or other indicated allergenic ingredients Gravies, sauces or salad dressings made with indicated allergenic ingredients 	 Fish oils Nut oils (such as hazelnut, walnut or almond oil) Cold-pressed, expressed, expressed, expelled or extruded peanut oils 	Béarnaise sauceHollandaise sauceMayonnaise



FOOD GROUP	FOODS NOT RECOMMENDE	D	
Beverages	 All forms of cow's milk Alternative milk beverages made from soy Almond, hazelnut or other nut-based milks 	 Nut-flavored coffees (made with natural nut extracts) Nut-flavored alcoholic beverages 	Clam juiceBeverages with added fish oils
Other	 Goat's milk Sheep's milk Other mammalian milks and their products Recaldent (an ingredient in whitening chewing gum) Simplesse (a fat substitute) Natural extracts such as almond or hazelnut extract Custard 	 Meringue Marzipan Nougat Artificial nuts Pesto Nut meal Gianduja Marinades and condiments with indicated allergenic ingredients 	 Marinades and condiments with indicated allergenic ingredients Worcestershire sauce Soy sauce Tamari sauce Caesar salad and Caesar salad dressings Surimi: "sea legs," or artificial crab

Sample 1-Day Menu

FOOD GROUP	RECOMMENDED FOODS
Breakfast	 ½ cup oatmeal ½ cup fresh blueberries ½ cup orange juice 1 turkey sausage link
Lunch	 ½ cup corn pasta salad with two ounces grilled chicken, carrots and grape tomatoes served with homemade vinaigrette ½ cup enriched rice milk 1 homemade oatmeal chocolate chip cookie
Snack	5 tortilla chips with 2 Tbsp. Water white bean dip
Dinner	 2 ounces pork tenderloin pan roasted with onions and apples ½ cup brown rice with 1 teaspoon allowed margarine ½ cup fresh strawberries ½ cup enriched rice milk
Snack	• Smoothie: ½ cup enriched rice milk, ½ banana, 1 teaspoon milk-free cocoa powder

1,482 kcal, 53 g protein, 204 g carbohydrate, 50 g fat

