

# DAIRY FOODS

ARTIFICIAL BUTTER OR BUTTER FLAVOR  
BAKED GOODS (INCLUDING SOME BREADS)  
BAKING MIXES  
BATTERED OR FRIED FOODS  
BROTH OR BOUILLON  
BUTTER  
BREAD  
CANDY  
CANNED TUNA  
CAMEL  
CAMEL COLORING OR FLAVORING  
CASSEROLES  
CEREALS  
CEREAL BARS  
CHEESE  
CHEESE FLAVOR  
CHOCOLATE  
COOKIES  
CRACKERS  
CREAM  
CURDS  
CUSTARD  
DELI AND PROCESSED MEATS, (DAIRY USED AS PRESERVATIVE)  
DIPS AND SALAD DRESSINGS  
EGG SUBSTITUTES AND FAT SUBSTITUTES  
FRENCH FRIES  
FROZEN PREPARED FOODS  
GHEE (CLARIFIED BUTTER)  
GLAZES  
GOAT CHEESE  
GRANOLA BARS  
GRAVIES AND SAUCES  
HIGH PROTEIN FLOUR  
HOT DOGS  
ICE CREAM  
LATTES OR FANCY COFFE DRINKS  
MALT- DRINKS  
MARGARINE  
NON- DAIRY CREAMER  
NOUGAT  
PATE  
PIZZA  
PUDDING  
RECALDENT (USED IN TOOTH WHITENING PRODUCTS)  
RED MEATS  
SUASAGES  
SEASONED CHIPS  
SEASONINGS  
SIMPLESSE  
SOUPS AND SOUP MIXES  
SOY CHEESE, SOY PRODUCT  
YOGURT

# OTHER NAMES FOR MILK INGREDIENTS

BETA-LACTOGLOBULIN

CASEIN

CASEINATE (AMMONIUM CASEINATE, CALCIUM CASEINATE, MAGNESIUM CASEINATE,  
POTASSIUM CASEINATE)

DELACTOSED OR DEMINERIZED WHEY

HYDROLYZED CASEIN

HYDROLYZED MILK PROTEIN

LACTALBUMIN

LACTALBUMIN PHOSPHATE

LACTOSE

LACTFERRIN

LACTOGLOBULIN

BETA-LACTOGLOBULIN

CASEIN, RENNET CASEIN

DRY MILK

MILK SOLIDS

WHEY AND WHEY PROTEIN