

ALLERGENS & INTOLERANCES



Alternative Protein Sources:

Chicken • Beans • Legumes • Lentils Soy Products • Nuts • Seeds Standard American boxes contain fish (tuna)

Hispanic boxes do not contain fish or whole wheat pasta, but instead have more chicken and brown rice.

Somali boxes are vegetarian and do not contain fish or chicken, but instead have more beans and lentils.



Alternative Milks:

Almond • Soy • Coconut • Oat Rice • Lactose-free • Cashew

* Most milk alternatives are naturally sweeter than regular cow's milk. Choose unflavored and unsweetened milk alternatives to limit added sugars and ingredients. Yogurt can often be tolerated much better than milk. However, there are many dairy-free yogurt alternatives on the market.

Dairy products, such as cheese and milk, are often more tolerable when added to dishes and consumed with other foods, rather than eaten alone.



PEANUT ALLERGY

Avoid: peanuts and all peanut products (peanut butter) **Alternatives:** Tree nuts, Sun Butter, Almond Butter

* Peanuts are a legume, which means they are grown in the ground. Therefore, a peanut allergy is different than a tree nut allergy.

TREE NUT ALLERGY

Avoid: almonds, cashews, hazelnuts, pecans, pistachios and walnuts

- * Watch for pine nuts (found in hummus and pesto)
- * Coconut milk or coconut products may be by tolerated by some with a tree nut allergy.

The peanut butter in FOODRx boxes does not pose risk for airborne allergies.



What is gluten?

A protein found in wheat, barley and rye.

Items can be wheat-free, but still contain gluten (barley or rye). It is important to always read the ingredients list!

Oats are not certified gluten free (GF), but someone with a gluten intolerance may be able to tolerate oats. If possible, choose Gluten Free Oats to ensure no gluten or cross-contamination, especially for those with Celiac Disease.