Guidelines for Managing Food Allergies

Peanut Allergies

Remember to ALWAYS read food labels carefully and watch for hidden allergens. Hidden allergens are ingredients derived from or containing major food allergens with common names that may be unfamiliar to consumers. Foods or ingredients to AVOID if allergic to peanuts: (This is not an exhaustive list.)

Arachic oil/Arachis

Artificial nuts

Beer nuts

Boiled peanuts

Cold pressed, extruded, or expelled peanut oil

Crushed nuts, crushed peanuts

Dry roasted peanuts

Earth nuts

Goober peas

Goobers

Ground nuts, ground peanuts

Hydrolyzed peanut protein

Mandelonas

Mixed nuts

Monkey nuts

Nut pieces

Peanuts

Peanut butter

Peanut butter morsels

Peanut flour

Peanut paste

Peanut sauce

Spanish peanuts

May also contain

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peanuts:Baked goods

Candy

Chili

Chocolate

Crumb toppings

Graham cracker crust

Hydrolyzed plant protein

Hydrolyzed vegetable protein

Marzipan

Mole sauce

Peanut flavoring (natural and artificial)

Fried foods

Ethnic foods: African, Asian, Chinese, Indian Indonesian, Thai, Vietnamese, Mexican

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Protein: meats, poultry, fish, dairy products, dried beans and other legumes, nut butters (other than peanut butter)

Note: Peanut oil that is highly refined will not contain the protein allergen. However, peanut oil can be purchased in many forms (some highly refined and some not refined). If the words "cold-pressed" or "expeller pressed" are on the label to describe the oil, the allergens many have not been removed and should be avoided. Calling the manufacturer may be the only way to know if the oil is free from the allergenic protein.