LACTOSE INTOLERANCE

Good news! Living with lactose intolerance does not mean you have to give up your favorite dairy foods. Most people with lactose intolerance can tolerate some dairy foods. It is all about understanding how much lactose is in the foods you love and how much you can handle at once.

LACTOSE INTOLERANCE VS. DAIRY ALLERGY

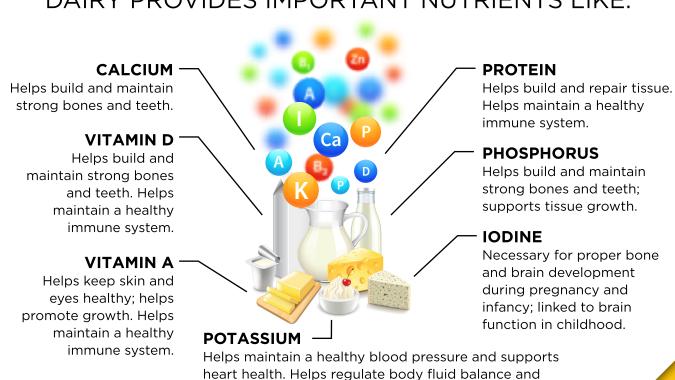
People often confuse lactose intolerance with a dairy allergy.

Lactose Intolerance: Inability to breakdown lactose (naturally occurring sugar in milk) causing temporary discomfort like abdominal cramping, bloating, gas and/or diarrhea.

Dairy Allergy: Immune reaction to the protein in dairy causing symptoms such as wheezing; rashes; abdominal cramping; stuffy or itchy nose; sneezing; itchy, teary eyes and/or severe allergic reaction.

If you suspect you are lactose intolerant or have a dairy allergy, visit with your doctor.





maintain normal muscle function.

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Use this chart to help you find ways to enjoy your favorite dairy foods and all the health benefits that come with them.

	DAIRY FOOD COW'S MILK BASED	SERVING SIZE	LACTOSE GRAMS(g)*
WILK	Lactose-free: Cow's milk Yogurt Greek yogurt Ice cream	8 oz 6-8 oz 6-8 oz 1/2 cup	0 g
1	Butter	1 tsp	< 0.1 g
CREAMER	Cream (liquid) as well as cream cheese (whipped or block)	1 tbsp	<1g
100,00	Natural cheese such as: cheddar, Swiss, mozzarella, Gouda, colby, Monterey Jack, provolone, brie, blue, Parmesan	1.5 oz	<1g
5	Queso fresco	1 oz	<1 g
	Queso blanco	1 oz	<1-2 g
Mar.	Paneer	1 oz	1 g
	American cheese	2 oz	1.25 g
	Ricotta cheese	1/2 cup	1-6 g
	Cottage cheese	1/2 cup	3-5 g
	Greek yogurt (low fat, plain)	6-8 oz	6-8 g
(3)	Yogurt (low fat, plain)	6-8 oz	12-16 g
	Cow's milk	8 oz	12 g
	Ice cream	1/2 cup	14 g

*Check your favorite brands as amounts of lactose can vary from brand to brand. Reference: U.S. Department of Agriculture, FoodData Central, https://fdc.nal.usda.gov/index.html, Accessed October 12, 2022.

LACTOSE INTOLERANT? Try these tips:

• Sip it – Start small and introduce dairy slowly.



- Try it Choose lactose-free milk and milk products. They are real milk products, just without the lactose, and provide the same great nutrients as regular dairy foods.
- Stir it Pair milk with meals or mix it with other foods to help slow lactose digestion.
- Slice it -



Choose natural cheeses, like cheddar, colby or Swiss.

- Shred it Add cheeses such as Parmesan or mozzarella to foods.
- Spoon it Yogurt's live and active cultures help digest lactose.



