Soy-Free Diets

If you feel frustrated and helpless due to food allergies, you are not alone. Up to 60% of Americans have shown signs of food allergy at one time or another. About 10% of food allergy sufferers exhibit symptoms serious enough to see a doctor. Food allergy typically does not appear overnight. In susceptible people allergies to foods eaten regularly (if not daily) progress over time. Because allergy onset is subtle, identifying offending foods can be difficult and often requires trial diets. Once the food has been identified, the patient may incorporate acceptable substitutes in his or her diet and avoid the food completely.

Nearly any type of food can cause allergy, but cow's milk, eggs, fish, shellfish, nuts, corn, cereal grains, chocolate, Citrus fruits, peanuts and soy products most commonly provoke reactions. Because many foods come from related plant and animal species, which contain cross-reacting substances, a person may suffer allergic reaction from a food ha has never eaten. The website www.dpcAlaSTAT.com provides information on specific allergens, peak pollination seasons, and allergen cross-reactivity.

The following diet excludes all soybeans and soy bean products, including vegetable protein, lecithin, flour and vegetable oil. To eliminate soy completely, you must read all labels before purchasing commercially prepared foods.

Types and Amounts of Food	Include	Omit
Soups As desired	Soups prepared without soy or soy products	Soups containing soy or soy products
Meat and Meat substitutes 2-3 servings (5 oz total)	Beef, chicken, ham, kidney, lamb, liver, pork, turkey, veal, fish	Cold cuts or sausages containing a soy additive
	Sausage and luncheon meats	Hamburger with soy protein
	made with soy filler	"Vege burger made with textured vegetable protein
	Eggs, peanut butter	Products fried with soy oil
	Cheese, cottage cheese	Fish fried in soy oil
Potato and potato substitutes 1 or more servings	White or sweet potatoes, macaroni, noodles, rice,	Spaghetti made with soy flour
(¼ cup each)	spaghetti	Products cooked with soy oil or soy margarine
Vegetables 2 or more servings	Any canned, cooked, frozen or raw vegetables (include 1	Soy bean, soy bean sprouts
(¼ cup each)	dark-green or deep-yellow vegetable daily as a vitamin A source)	Vegetables prepared with soy sauce
Breads 3 or more servings	Breads and rolls prepared without soybean flour	Soybean, "Cornmeal bread"
		Breads containing soy oil
Cereal 1 or more servings (½ cup)	Cooked or ready to eat cereals without soy	Cereals containing soy flour, soy oil, vegetable protein
Fats 3 or more servings (1 tsp each)	Butter, margarine, cream, bacon shortening or oils that do not contain soy	Soy bean oil, margarine or margarine shortening, salad dressing containing soy bean oil as an ingredient

Fruits and Fruit juices 2 or more servings (4 oz juice or ½ cup fruit each)	All (include 1 serving citrus fruit or juice daily for a source of vitamin C)	None
Desserts In moderation	Gelatin, custard, cornstarch puddings,	Commercial ice cream
	Homemade ice cream, sherbet, cake, cookies, pastries, pies	Most commercial bakery products (soybean flour is often added to bakery products to keep them moist)
Milk 3 or more servings (8 oz each)	Milk, 2% milk, skim milk, evaporated milk, non-fat dry milk powder	Soy milks such as Isomil®, Nursoy®, Neo-mul-soy®, Prosobee®
		Commercial milkshakes
Beverages	Water as desired, tea, carbonated beverages, fruit drinks, coffee	Excessive use of sugared and caffeinated drinks
Miscellaneous	Salt (iodized), sugar, honey, jelly, syrup, chocolate, cocoa	Lecithin (derived from soy beans, often used in candy)
	Catsup, mustard, olives, pickles, Vinegar, pepper, herbs, spices	Soy sauce, Worcestershire sauce, steak sauce
		Toasted soybeans
		Caramel candies
		Excessive us of salt or sugar

Brand names are used for clarification only and do not constitute an endorsement.

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