

Food Sources of Lactose



Information about Lactose

Lactose is a natural sugar found in milk and dairy products. An enzyme called lactase is needed for your body to break down (digest) and absorb lactose.

Lactose Content of Some Common Foods

Lactose is found in all milk products and may be added as an ingredient to many different foods and beverages.

Read the ingredient list on product labels to find out if the product contains a lactose-containing food. Food items to look out for include:

Milk	Milk solids	Malted milk
Buttermilk	Curds	Cheese flavours
Non-fat milk powder	Non-fat milk solids	Sweet or sour cream
Lactose	Whey	Yogurt

Use the following table to help choose foods that are low in lactose. Most people are able to tolerate less than 6 g of lactose at one time. Eating small amounts of lactose-containing foods or beverages with a meal also helps to decrease symptoms of lactose intolerance.

Food Group	Serving size	Lactose (g)
Vegetables and Fruit		
These foods contain very little lactose. Vegetables an milk or milk products such as creamed vegetables or breaded and battered vegetables.	,	
Grain Products		
Some grain products are prepared with milk or milk p amounts. Examples include waffles, crepes and panca ingredients, and some breakfast cereals.	,	



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weetened, condensed		
	125 mL (½ cup)	15
łomogenized 3.3%, 2%, 1%, skim	250 mL (1 cup)	12-13
lot chocolate, homemade, 3.3% or 2% milk	250 mL (1 cup)	12
Goat's milk	250 mL (1 cup)	11
Chocolate milk	250 mL (1 cup)	10
Buttermilk	250 mL (1 cup)	9
ce milk	125 mL (½ cup)	9
Coffee latte, made with milk	175 mL (3/4 cup)	7
Yogurt (note: the cultures in yogurt help to digest actose)	175 mL (3/4 cup)	6-8.5
Pudding and custard, made with milk	125 mL (½ cup)	6
rozen yogurt	125 mL (½ cup)	4.5
ce cream	125 mL (½ cup)	3-6
Cottage cheese	125 mL (½ cup)	3
Sour cream	60 mL (1/4 cup)	2
vaporated milk	15 mL (1 Tbsp)	1.5
Cream cheese	50 g (1½ oz)	1.5
Blue cheese	50 g (1½ oz)	1
Cheese slice	1 slice (1 oz)	less than 1
lard cheese (mozzarella, Swiss/Emmental, Parmesan, cheddar)	50 g (1½ oz)	less than 1
actaid® or Lacteeze® milk	250 mL (1 cup)	less than 1
oy beverage	250 mL (1 cup)	0
lice beverage	250 mL (1 cup)	0
Soy yogurt	175 g (¾ cup)	0
Neat and Alternatives		

egg substitutes, scrambled eggs, soufflés.



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Fats and Oils

These foods contain very little lactose. Fat and oil products that may include lactose include those prepared with milk or milk products such as butter or margarine made with milk or whey powder and salad dressings (e.g. ranch style or buttermilk).

Other Foods

Prepared foods made with milk or milk products may include lactose. These include:

- store bought gravy or sauce mixes
- vegetable or chip dips
- soups
- chips or snack crackers (e.g. cheese or ranch flavoured)
- sugar substitutes made with lactose (e.g. Equal®)
- artificial whipped toppings
- powdered meal replacement supplements
- hot chocolate mixes
- cream-based liqueurs.

Sources:

Canadian Nutrient File available from [cited 2012 Dec 3]:

http://www.hc-sc.gc.ca/fn-an/nutrition/fiche-nutri-data/index-eng.php

and Pennington JAT, Spungen JS. 2009. *Bowes and Church's Food Values of Portions Commonly Used*. 19th edition. Baltimore; Lippincott Williams & Wilkins. pg 359-371.



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