## Do you feel good after a coffee milk?

Perhaps you're lactose intolerant and don't know it.























## What is Lactose?



Lactose is the so-called sugar of milk, a disaccharide composed of glucose and galactose. A natural sugar

present in the milk of all mammals: cow, goat, sheep and all its derivatives: cheese, yogurt, butter, cream, etc. The main problem is that it is also "hidden" in many foods because it is added industrially to sausages, soups, pastries, snacks, medicines, etc

## What is lactose intolerance?

In order to digest lactose, the body must previously divide it into its two simple sugars: glucose and galactose. Poor lactose digestion occurs when there is not enough lactase enzyme in our small intestine, which is necessary to digest this lactose. Lactose reaches the large intestine undigested and

there, It is consumed by the bacteria present causing the classic symptoms of this intolerance:bloating, intestinal pain, gas, diarrhea, etc.



Cut out and keep this food traffic light with you.
Consult the full traffic light and the exceptions at www.lactosa.org/en

Pastries and cakes Cold Cuts

Pre-cooked meals Enriched Cereals

Salad Dressings

Mayonnaise Ice Cream Sorbet

Purees (potato, vegetable)

Foods

Souns

Sausages

**Biscuits** 

## Foods Cow Milk Sheep Milk Gost Milk Human Milk Evaporated Milk Condensed Milk Milkshake Butter Gream Liquid Cream Yogurt Fresh Cheese Milk Cream Curd Dairy desserts Flans...+ Ingredients

Milk sugar Dairy solids

Additives E966 Lacitol Alcoholic Beverages Margarine ... +

Products
Medicine Excipients
Complex Vitamins
Toothpaste Froods
Fresh fruits
Dried fruit
Fish and seafood
Cereals
Eggs
Potatoes
Rice
Pasta
Vegetables
Legumes
White and red meat
Vegetable drinks
Starch...+

Dairy ingredients Milk protein Casein Caseinates (Ca,So,Po,Mg) Lactalbumine Lactoglobulin

Adittives E101 Riboflavin E270 Lactic acid E415 Xanthan Gum...+