

## **UVA Nutrition**



## **Lactose Content of Common Dairy Foods\***

\*Note: These are estimates only; actual lactose content may vary by specific product, brand, or recipe. Please check labels or with manufacturer for specific information.

Product	Serving Size	Approximate Lactose Content (grams)
Butter	1 tsp	0
Buttermilk	1 cup	9 - 12
Cheese	1 ounce	
Cheddar cheese, Swiss	1 ounce	<1
Mozzarella	1 ounce	<1
Bleu Cheese	1 ounce	<1
American cheese	1 slice	1 - 4
Cream cheese	1 ounce	1
Condensed milk (sweetened)	½ cup	3
Cottage cheese, 2% milkfat	½ cup	3
Cream (light)	½ cup	<0.2
Evaporated Milk	1 cup	25
Half-and-Half	½ cup	0.2
Ice cream and frozen yogurt	½ cup	2 - 6
		Varies by brand and recipe
Margarine	1 tsp	0
Milk (nonfat, 1%, 2%, whole)	1 cup	12-13
Milk, 100% Lactose-Free	1 cup	0
Nonfat Dry Milk Powder	1 cup	62
(unreconstituted)		
Sherbet	½ cup	2
Sour Cream	2 tbsp	0.7
Sorbet	½ cup	0
Soy milk or other plant/nut	1 cup	0
based milk		
Whipped Cream topping,	2 tbsp	<0.5
pressurized		
Yogurt**	6 oz	
<ul> <li>Low, fat</li> </ul>		5 – 12
• Greet		4
		**note: although yogurt contains lactose,
		cultured yogurt is generally well tolerated by
		persons with lactose intolerance