

Guide to Menu Allergens Andersons Cafes
Updated 27 September 2022

Allergens

All products and dishes are stored, prepared and handled in an environment where food allergens are used. We have implemented controls to reduce the risk of cross contamination but cannot guarantee the absence of allergen transfer. Please also note that several of the ingredients used might have traces of nuts and soya. Please see the list below outlining a list of allergens used in our products/dishes which has been prepared by FSEI in accordance with the principles of HACCP. Each of our menu items has a series of numbers included alongside to indicate if that item contains a specific allergen. Please ask a member of our staff should you have additional queries.

V = Contains

1. Cereals containing gluten

- (a) Wheat
- (b) Spelt
- (c) Khorasan
- (d) Rye
- (e) Barley
- (f) Oats

2. Crustaceans

- (a) Crab
- (b) Lobster
- (c) Crayfish
- (d) Shrimp

3. Eggs and products thereof

4. Fish and products thereof

5. Peanuts and products thereof

6. Soybeans and products thereof

7. Milk and products thereof (including lactose)

8. Nuts

- (a) Almonds (*Amygdalus communis* L.)
- (b) Hazelnuts (*Corylus avellana*)
- (c) Cashews (*Anacardium occidentale*)
- (d) Pecan nuts (*Carya illinoensis* (Wangenh.) K. Koch)
- (e) Brazil nuts (*Bertholletia excelsa*)
- (f) Pistachio nuts (*Pistacia vera*)
- (g) Macadamia or Queensland nuts (*Macadamia ternifolia*)
- (h) Walnuts

9. Celery and products thereof

10. Mustard and products thereof

11. Sesame seeds and products thereof

12. Sulphur dioxide and sulphites

13. Lupin and products thereof

14. Molluscs and products thereof