



























Allergens & food additives

Allergens

- | | | |
|--|---|--|
| aa.  W Gluten wheat | e.  Peanuts | p.  Pistachio nuts |
| ab.  R Gluten rye | f.  SOYA Soybeans | q.  Macadamia nuts |
| ac.  G Gluten barley | g.  MILK Milk | s.  Celery |
| ad.  H Gluten oats | j.  Almonds | t.  MUSTARD Mustard |
| ae.  D Gluten spelt | k.  Hazelnuts | u.  Sesame seeds |
| af.  K Gluten khorasan | l.  Walnuts | v.  SO₂ SO ₂ / Sulphites > 10 mg/kg or 10 mg/litre |
| b.  Crustaceans | m.  Cashews | w.  Lupin |
| c.  Eggs | n.  Pecan nuts | x.  Molluscs |
| d.  Fish | o.  Brazil nuts | |

According to the legal regulations the information on allergens relates exclusively to allergens contained in the recipe. Traces of other allergens cannot be excluded due to manufacturing tolerances.

Food additives

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|------------------------|-------------------------------|
| 1. Colouring(s) | 8. Phosphate(s) |
| 2. Preservative(s) | 9. Sweetener(s) |
| 3. Antioxidant(s) | 10. Sugar substitute(s) |
| 4. Flavour enhancer(s) | 11. A source of phenylalanine |
| 5. Sulphurised | 12. Alcohol* |
| 6. Blacked | 13. Caffeine |
| 7. Waxed | |

*ERGO Gourmet standard