

LIST OF 14 FOOD ALLERGENS

If you have food allergies and/or intolerances, please ask our staff for information. Based on current legislation REG CE 1169/2010 (art 44, paragraph 1 letter a), below is the list of ingredients or technological aids or their preparations considered causes of food allergies or intolerances in predisposed subjects.

Dear customer please inform the staff to help you in case of necessary if you are an allergic people.

As possible to have cross contamination during cooking. Below the allergenic table.

- 1**  CEREALS - Containing gluten such as wheat, rye, barley, oats, spelled, kamut and their derived strains and derived products
- 2**  CRUSTACEANS and crustacean-based products
- 3**  EGGS and egg products
- 4**  FISH and fish-based products
- 5**  PEANUTS and peanut products
- 6**  SOYA and soy products
- 7**  MILK and milk-based products (including lactose)
- 8**  NUTS such as almonds, hazelnuts, walnuts, pistachios and their products
- 9**  CELERY and celery-based products
- 10**  MUSTARD and mustard products
- 11**  SESAME SEEDS and sesame seed products
- 12**  SULFUR DIOXIDE AND SULPHITES in higher concentrations to 10 mg/Kg or 10 mg/liter in terms of total sulfur dioxide
- 13**  LUPINS and lupine products
- 14**  MOLLUSCS and shellfish-based products