

Allergen identification - explanation

a - grain containing gluten, b - crustaceans and crustacean products, c - eggs and egg products, d - fish and fish products, e - peanuts and peanut products, f - soya beans and products derived from it, g - milk and milk products, h - nuts, i - celery and celery products, j - mustard and mustard products, k - sesame and sesame products, l - sulphur dioxide (sulphite, SO₂) m - lupin and lupin products, n - molluscs and products derived from it

Although we apply the greatest amount of care, please note that, owing to the manual production of our food, small traces of other allergens (not specified under the Regulation) may be contained within our food.

Gluten:

a1=wheat a2=rye a3=barley a4=oat a5=spelt a6=kamut

Edible nut:

h1= almond h2=hazeInut h3=walnut h4=cashew h5=pecan
h6=brazil nut h7=pistacchio h8=macadamia

Additiv identification - explanation

1-caffeine, 2-quinine, 3-with artificial colouring, 4-with benzoic acid,
5-with flavour enhancer, 6-with antioxidant, 7-with sweetener,
8-blackened, 9-contais phenylalanine source 10-waxed,
11-with fat icing, 12-sulphured, 13-with lactoprotein, with starch, with plant protein,

14-with phosphate, **15**-with acidifier, **16**-with stabilizer