.



Food Allergens

What to look for

Organisations that provide food to people are required by law to provide food allergen information. This is specific to <u>14 allergens</u>.

The 14 allergens are: **celery**, **cereals containing gluten** (such as barley and oats), **crustaceans** (such as prawns, crabs and lobsters), **eggs**, **fish**, **lupin**, **milk**, **molluscs** (such as mussels and oysters), **mustard**, **peanuts**, **sesame**, **soybeans**, **sulphur dioxide and sulphites** (if the sulphur dioxide and sulphites are at a concentration of more than ten parts per million) and **tree nuts** (such as almonds, hazelnuts, walnuts, brazil nuts, cashews, pecans, pistachios and macadamia nuts).

This also applies to additives, processing aids and any other substances which are present in the final product.

This document provides guidance on what look out for in relation to the 14 allergens (some of these have been grouped below)

- Celery
- Cereals containing Gluten (Wheat, Rye & Barley)
- Fish, Seafood, Shellfish and Snails (crustaceans & molluscs)
- Lupin
- Eggs
- Milk (including lactose)
- Mustard
- Tree Nuts and Peanuts
- Sesame
- Soya Beans
- Sulphites

Source: http://safereating.co.uk/problem-foods/

CELERY

What should I avoid if I have an allergy?

• Celeriac

•

- Celery root cooked or as a spice
- Celery salt

Celery Celery juice •

What should I check?			
Batter for frozen foods	• Salads		
Bloody Marys	• Seasonings, e.g. piri piri		
• Bouillon	• Soup		
Canned soups	Spice mixes		
Casseroles	• Stews		
• Crisps	Stock cubes		
• Marmite	• Tinned fish, e.g. tuna		
Pre-prepared sandwiches	Tomato juice		
• Sauces, e.g. for chilli, spaghetti bolognaise			

GLUTEN (WHEAT, RYE & BARLEY)

Anything that has a label which specifies:	Baked goods (unless specifically stated) e.g.:
• Barley	Biscuits
• Dinkel	• Bread
• Einkorn	Cakes
• Gluten	Chapattis
Oats (see above for more information)	Doughnuts
Kamut (triticum poloncium)	Muffins
• Malt	Waffles
• Rusk	
• Rye	

Anything that has a label which specifies:	Baked goods (unless specifically stated) e.g.:
• Semolina	
• Spelt (triticum spelta)	
• Triticale	
 Wheat (including bulgar wheat, durum wheat, emmer wheat) 	

	Products containing Gluten:		
•	Ale	•	Meatballs
•	Barley flour	•	Modified wheat starch
•	Baking powder	•	Noodles (wheat)
•	Barley malt	•	Oat bran (see above for more information)
•	Barley waters and squash	•	Oat milk (see above for more information)
•	Batter	•	Oyster sauce
•	Breadcrumbs	•	Pancakes
•	Beer	•	Pasta
•	Bitter	•	Pastry/pastries, e.g. pies, pasties
•	Bran	•	Pitta bread
•	Breadsticks	•	Pizza
•	Cheesecake	•	Pretzels
•	Communion wafers	•	Reformed fish, e.g. crab/seafood sticks
•	Couscous	•	Rissoles
•	Crackers	•	Rusks
•	Crepes	•	Soya sauce
•	Croutons	•	Stout
•	Crumpets	•	Stuffing mix
•	Dinkel	•	Suet puddings
•	Faggots	•	Tortillas
•	Flour (rye, wheat, barley and oat)	•	Wafers
•	Haggis	•	Wheat-based cereals, e.g. Weetabix, Cheerios
•	Ice-cream cones	•	Wheat bran
•	Gravy	•	Wheat rusk

.

. . . .

.

. .

. .

Products cont	aining Gluten:
Gravy granules	Wheat starch
• Lager	Worcestershire sauce
Liquorice	Yorkshire puddings
Malted milk drinks	

 Burgers Cereal, e.g. cornflakes, rice-crispies Chocolate Chocolate Chocolate bars Chocolate bars Cocktails, e.g. Bloody Marys Codex wheat starch Coffee/tea whiteners Corned beef Crisps (potato, vegetable and rice) Curry powders, e.g. Madras Falafel Fruit pie filling Hydrolysed vegetable protein (if made from wheat) So 	cket soups cket snacks, e.g. coated nuts ste/spread (meat and fish) te iddings (all) wdered drinks, e.g. malted milk drinks, hot ocolate malt drinks eady meals/mixes ce milk
 Curry powders, e.g. Madras Falafel Fruit pie filling Hydrolysed vegetable protein (if made from wheat) So 	usages (usually contain wheat rusk)
	uces ft/spreadable cheese ya milk ya mince ya desserts ock cubes
 have it when on a strict gluten-free diet as there is only a very small amount of barley left in it following the fermentation process. But to comply with law, manufacturers have to state clearly that barley is an ingredient) 	uffing veets cos (mainly use wheat in the UK) nned products, e.g. flavoured beans, soups fu (marinated)

	Food to	o check
 Packet meat, e.g. ha luncheon meat, sala 		• Yoghurts, e.g. cereal yoghurts, fruit flavoured, fromage frais

FISH, SEAFOOD, SHELLFISH AND SNAILS

There are 3 different allergens in this category:

- Mollusc
- Crustacean
- Fish •

There are thousands of species of mollusc (they mostly fit into the seafood/shellfish category). Examples include:

Squid

Mussels

- Octopus
- Cuttlefish
- Snails .

- Clams
- Oysters
- Scallops

Examples of types of crustaceans (also called seafood/shellfish):

- Crab
- Shrimps .
- Langoustine .

Lobster

•

- Prawn
- Crayfish •

Examples of types of fish (also called chordates):

- Cod •
- Salmon
- Trout

- Tuna
- Haddock .
- Sea bream

What should I avoid if I have an allergy?

Anything made from fish		
Ceviche	Fish oils (Piscum lecur)	
Cured fish	• Fish sauce	
• Fish cakes	Fish spread/paste	

Land snails

- Whelks
- Krill
- **Barnacles**
- Plaice
- Shark

Anything made from fish

• Fish extracts

• Anchovies

• Fish fingers and nuggets

All species of fresh fish, such as:		
• Cod	• Salmon	
• Haddock	• Trout	
• Plaice	• Tuna	
• Sardines	• Omega-3 rich oils – derived from fish	
• Sea bream	Smoked fish	
• Shark		

For seafood/shellfish/snails:		
• Crab	Crayfish	
• Shrimp	Langoustine	
• Lobster	• Chitosan	
• Prawn	• Scampi	

	Fresh molluscs such as (there are many more):		
•	Squid	•	Mussels
•	Octopus	•	Clams
•	Cuttlefish	•	Oysters
•	Snails	•	Scallops

Other products containing fish, seafood or shellfish:		
Bloody Mary (contain Worcestershire sauce)	Prawn chips	
Boullabaisse (French fish stew)	Prawn crackers	
Caviar (fish eggs)	• Roe (fish eggs)	
Fish fingers	• Scampi	
Fish pie	Seafood chowder	

Other products containing fish, seafood or shellfish:		
• Fishcakes	Shrimp paste	
• Fish stock	• Sushi	
Oyster sauce	• Taramasalata (contains fish eggs)	

For fish		
Casseroles	Salad dressing, e.g. Caesar	
• Dips	Seafood dips	
 Fritto misto (fried fish) 	Seafood/crab sticks	
 Kedgeree (usually contains smoked haddock) 	• Sashimi	
 Oriental dishes, e.g. Chinese and Thai (use fish sauce) 	• Shepherd's pie (often contains Worcestershire sauce)	
Pasta sauces	• Soups (may use fish sauce or fish stock)	
• Pates, e.g. salmon	• Stews	
 Patum Peperium – Gentleman's Relish (anchovies) Pizza (sometimes have anchovies or other fish as a topping) 	 Sushi Worcestershire sauce (usually contains anchovies) Wine 	

For seafood/shellfish:

- Caponata (seafood salad)
- Casseroles
- Dips or pates
- Fish fingers and nuggets
- Fish pie (often contains prawns)
- Fried rice
- Fruits de mer (seafood)
- Gumbo (Louisiana stew that often contains seafood)
- Lancashire hot pot (traditionally contained oysters)

- Paella
- Pasta sauces
- Pizza (sometimes have prawn, calamari or mussels as a topping)
- Prawn crisps
- Salad dressing, e.g. Caesar
- Sashimi
- Seafood dips
- Seafood/crab sticks
- Surimi

	For seafood/shellfish:		
•	Oriental dishes, e.g. Chinese and Thai (often use oyster sauce and seafood)	Soups (may use oyster sauce)StewsWine	

LUPIN

What should I avoid if I have an allergy?

	Food to avoid	
•	Lupin (or Lupine)	Lupin seeds
•	Lupin flour	Lupin beans

What should I check if I have an allergy?

Food to check	
• Bread, e.g. seeded	Pastries
• Coated and deep-fried vegetables, e.g. onion rings, mushrooms	PiesPizzas
Chocolate drinks	 Products containing crumb
Crepes	Protein shakes
• Free-from products, e.g. ice creams, choc ices	Vegetable drinks
Gluten-free products, e.g. pasta	Waffles
Pancakes	

EGGS

Anything that has a label which specifies:	
• Egg powder	Egg white
 Eggs (from all birds) – dried, frozen or pasteurised 	Egg yolkLysozym

Anything that has a label which specifies:

- Egg lecithin (E322)
- Egg proteins (albumin, ovalbumin, globulin, ovoglobulin, livetin, ovomucin, vitellin, ovovitellin, apovitellenin, ovomuciod, phosvitin)

Other egg-containing products		
• Egg glaze	• Omelette	
• Batter	Pancakes	
Egg custard	Scotch pancakes	
Egg fried rice	• Sweets (some – e.g. Chewits)	
Hollandaise sauce	• Tortilla	
Mayonnaise	Yorkshire puddings	

Food to check	
• Alioli	Meringues
• Biscuits	• Mousse
Bread and butter pudding	• Noodles
Breadcrumbed foods (as used to stick)	• Pate
Cakes	• Pasta
Cheese (some)	• Pastry (egg glaze)
Chocolate bars	• Pretzels
• Cocktails, e.g. egg nog	Processed fish
Crème caramel	Processed meats
• Crepes	• Puddings, e.g. tiramisu
• Flans	• Quiche
Fondant icing	Quorn products
Gravy granules	Royal icing
Horseradish sauce	Sausages

Food to check	
Ice-cream (some)	Sponge fingers
Lemon curd	• Sorbets (some)
Marshmallow (e.g. homemade)	• Sweets (some)
• Marzipan	Tartare sauce
Meat dishes	Waffles

MILK (INCLUDING LACTOSE)

What should I avoid (unless it specifies it is milk/lactose free)?

As well as checking labels for "milk", there are many other words that indicate the presence of milk as an ingredient.

These tern	ns mean "milk"	
 Milk – fresh, UHT, evaporated, condensed, dried, milk solids, non-fat milk solids, milk powder, modified milk Whey – whey solids, hydrolysed whey, hydrolysed whey sugar, whey powder, whey syrup sweetener protein Butter – butter oil, butter milk fat, butter cream, margarine, ghee 	 Caesin, caesinates, hydrolysed/sodium caesinates Yoghurt – yoghurt powder, fromage frais Lactose – lactoglobulin Cheese – cheese powder, curd Cream – artificial cream 	
Other products that contain milk		
• Batter	Pancakes	
Crème fraiche	• Pastry (e.g. pies, pasties)	
• Crepes	• Quark	
Ice-cream	Skimmed milk powder	
Malted milk drinks	Sour cream	
Milk chocolate	Yorkshire puddings	
Milk drinks	• Low-fat spread (unless it states that it is dairy	
Milk sugar solids	free)	
Non-fat milk		

Baked goods (unless	s specifically stated) e.g.:
Biscuits	Doughnuts
• Bread	Muffins
Cakes	Waffles
Other pro	oducts such as:
Baby foods	Gravies
Breakfast cereals	Instant mashed potato
Cakes	Mayonnaise, e.g. low-fat mayonnaise
Cereal bars	• Pastas
Chocolate	• Pizzas
Chocolate bars	• Processed meats, e.g. sausages, pates
• Cocktails, e.g. egg nog, white Russian	Puddings
Coffee	Ready meals
Confectionary	Sauces
Crackers	• Sorbet
Crisps	• Soups
Custards	• Stock
Deli items	• Sweets
Flavoured nuts	• Tea
• Gluten-free products, e.g. bread	Tortillas

MUSTARD

Food to avoid	
Black mustard	Mustard powder
• Fish paste	Mustard seeds
Jars of mustard	Mustard syrup relish

Food to avoid	
Mustard flowers	Oriental mustard (USA and Japan)
Mustard leaves	Sprouted mustard seeds
Mustard oils	• Yellow mustard (used in Europe)

Food to check		
Barbeque sauce	• Pickles	
• Breaded products, e.g. southern fried chicken	• Pizza	
BBQ/meat rubs	Processed meats	
• Cheese sauce (often use mustard or mustard	• Russion food (fried in mustard oil)	
flour)	Salad dressings	
Crisps, e.g. beef	• Salads, e.g. in case mustard seeds/leaves used	
• Curries	Salad oils	
Horseradish	Sausages	
Indian, e.g. Bengali	• Soups	
Ketchup	 Spicy/'hot' foods, e.g. hot fries 	
Marinades	 Sweet mustard syrup (Italian – mostarda) 	
Mayonnaise	 Tomato sauce 	
Meat products		
• Piccalilli		

TREE NUTS AND PEANUTS

charad aquinmant with puts'
n shared equipment with nuts'
traces of peanuts'

Νι	Nuts		
Brazil nuts (Bertholletia excels)	Macadamia nuts (Macadamia ternifolia)		
 Almonds (Amygdalus communis L, prunus amara) Cashews (Anacardium occidentale) Chestnuts Filberts Hazelnuts (Corylus avellana/Americana/avellana or cob nuts) 	 Pecan nuts (Carya illinoiesis) Peanuts (arachis or ground nuts) Pistachio nuts (Pistachia vera) Queensland nuts (Macadamia ternifolia) Walnuts (Juglans regia/negra) 		

Nut Oils	
Almond/sweet almond oil (Prunus dulcis)	Ground nut oils
Arachis (peanut oil)	Refined peanut oil
Blended oils	

	Other nut containing products:	
•	Chestnut puree	• Nut extracts, e.g. almond extract
•	Chocolate and hazelnut spreads	Nut loaf
•	Coated nuts (chocolate, yoghurt or sugar)	 Unrefined (crude)/gourmet peanut oils
•	Coconuts (classed as a tree nut in the USA,	• Nut paste, e.g. almond paste
	but not in Europe) controversial	Peanut flour
•	Frangipane	Peanut shoots
•	Marzipan	Praline spread
•	Nut brittle	Satay/satay sauce
•	Nut essences and flavourings	
•		
•	Nut butters, e.g. peanut butter, almond butter	

. . .

Baked Goods	
 Bread Cakes, especially fruit cake, Christmas cake, carrot cake 	BiscuitsPastries

Ethnic Cuisine	
 Indian cuisine, e.g. rogan josh where ground almonds are used to thicken 	• Thai food, e.g. pad Thai where chopped peanuts are added
 Chinese cuisine, e.g. kung pao chicken where chopped peanuts are added 	 African cuisine, e.g. bobotie where blanched almonds are used

	Other nut containing foods:		
•	Cereals, e.g. crunchy nut, Fruit and Fibre	• Pesto	
•	Cereal bars	• Sauces, e.g. chilli	
•	Chocolate bars, e.g. Fruit and Nut, Snickers	• Salads	
•	Cocktails, e.g. Screaming Orgasm	• Salad dressings, e.g. Waldorf	
•	Desserts	• Stir fries	
•	Hydrogenated vegetable oil (may occasionally	• Sweets, e.g. Liquorice Allsorts	
	contains peanut)	Sweet mincemeat	
•	Ice-cream	• Takeaway food (be extra cautious as often	
٠	Hydrogenated vegetable protein (occasionally	contain nuts)	
	contains peanut)	• Vegetarian food, e.g. sausages, veggie burgers	
•	Liqueurs, e.g. amaretto	Worcester sauce	
•	Nougat		

SESAME

What should I avoid if I have an allergy?

Food to avoid	
• Furikake	Sesame oil
• Gomashio	Sesame paste
• Halva	Sesame seeds
• Houmous	• Tahini
Sesame (sesamum indicum)	

Food to check	
• Asian dishes, e.g. Chinese, Thai, Malaysian	Noodles
• Bagels	• Pies
• Biscuits	Pre-packed delicatessen foods
• Bread	Processed foods, e.g. meats
Breadsticks	Rice cakes
Chinese stir fry oils	Risottos
• Chutneys	Salad dressings
Confectionary	• Salads
Crackers	• Samosas
• Curries	Sauces
• Dips	Sausages
• Health food snacks, e.g. sesame snaps	• Spreads
Herbal drinks	• Soups
Japanese foods	• Stir fries
Middle Eastern foods	• Thai food
Mixed spices	• Turkish dishes
• Muesli	Veggie burgers

SOYA BEANS

What should I avoid if I have an allergy?

Food to avoid		
Bean curd	Soya milk	
Cold pressed soya oil	Soya nuts	
Edamame beans	Soya oil	
Hydrolysed vegetable protein (if made from	Soya protein	
protein)	Soya protein concentrates	
Hydrolysed plant proteins	Soya protein isolates	
Soya (glycine soja)	Soya shortening	
Soya albumin	Soy sauce	
• Soya bean	Soya starch	
Soya flavouring	Soya tofu	
Soya flour	Textured soya protein	
Soya gum	 Textured vegetable protein (TVP) 	
Soya infant formula		
• Soya lecithin (E322)		

Food to check		
 Baby food Baked goods, e.g. bread, cakes Bean sprouts Cereal Cheese substitutes Chinese foods Chocolates 	 Milk (coffee whiteners) or cream replacers Pancake and waffle mixes Pasta Pastes/spread (vegetable, fish or meat) Pizza bases Ready meals Salad cream 	
Commercial fruit productsCrackersCrisps	SaucesSeasoned saltSnack bars	

Food to check		
Desserts	• Soup (tins)	
Frozen desserts	• Vegetable products, e.g. oil, broth, protein	
• Gluten-free products, e.g. bread, pasta	Vegetarian meals	
Ice-cream	Yoghurts	
Margarine		
 Meat products, e.g. cold cuts, burgers, sausages Mayonnaise 		

SULPHITES

What should I avoid if I have an allergy?

The following food additives contain sulphites:		
• E220 Sulphur dioxide	E226 Calcium sulphite	
• E221 Sodium sulphite	E227 Calcium hydrogen sulphite	
• E222 Sodium hydrogen sulphite	• E228 Potassium hydrogen sulphite	
E223 Sodium metabisulphite	E150b Caustic sulphite caramel	
E224 Potassium metabisulphite	E150d Sulphite ammonia caramel	

Food to check		
Baked goods (especially with dried fruit)	• Guacamole	
• Beer	Meat products	
Bottled lemon juice	Molasses	
Bottled lime juice	• Pectin, e.g. apples	
Canned vegetables	• Potatoes (if dehydrated, pre-cut or pre-	
Champagne	peeled)	

Food to check		
• Cider	Pickled foods, e.g. onions	
Coconut milk (tinned)Condiments, e.g. horseradish, mustard,	 Prawns – fresh or frozen, e.g. garlic skewered prawns 	
ketchup, sauces, pickles, relish	Sausages	
Crisps	Soft drinks	
• Dips, e.g. guacamole	Soup mixes	
• Dried fruit, e.g. apricots, banana	Sparkling grape juice	
Dried vegetables	• Tea	
Fruit juice	Tomato paste/puree	
Gelatine	Vegetable juices	
• Glazed fruits, e.g. Maraschino cherries	Vinegar	
Gravies	• Wine	

. . • •

.

. .

.

. . . .