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| This document must be used should a manual (hand written) allergen report be required within a unit. Within each recipe used please refer to each food ingredient label to note any allergens present within the product and transfer this to the chart below. Ensure both ‘Does Contain and May Contain allergen information is captured | | | | | | | | | | | | | | |
| Recipes | Allergens | | | | | | | | | | | | | |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  | Celery | Cereals with Gluten | Crustaceans | Eggs | Fish | Lupin | Milk | Molluscs | Mustards | Peanuts | Nuts from Trees | Sesame | Soybeans | Sulphur D02/ Sulphites |
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**Allergy Advice:**

* Ingredients highlighted with **✔** are allergens that are present in this product
* Ingredients highlighted with the letters **MC** = Cross Contamination risk indicating that this ingredient is present in the manufacturing site, factory or supply chain and our suppliers believe there is a significant risk that this allergen could contaminate the food
* Our busy kitchens endeavour to take all reasonable steps to avoid any risk of cross contamination however we cannot guarantee that our food is 100% free from a specific allergen