## **ALLERGEN CARD**

Recipe	Allergens													
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	Celery	Cereals With Gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Molluscs	Mustard	Peanuts	Nuts from Trees	Sesame	Soybeans	Sulphur D02/Sulphites
Cheese Baguette White		MC Barley  √ Wheat					<b>✓</b>					мс		

INGREDIENTS: White Sandwich Baguette; (Wheat) Flour (With Calcium Iron Niacin Thiamin) Water Yeast Salt Flour Treatment Agent (Ascorbic Acid). Sliced Mild Cheddar; White Mild Cheddar Cheese (Milk) Wholemilk Cheese Lactic Starter Culture Rennet Salt Whole (Milk) Starter Culture Non Animal Renet. Buttery Spread; Rapeseed Oil Palm Oil Water Reconstituted (Buttermilk) 3% Salt (1.5%) Emulsifier, Mono And Di Glyceride Of Fatty Acids. Stabiliser, Sodium Alginate. Preservative, Potassium Sorbate. Vitamin A & D Flavouring Colour, Carotenes. Flavouring - Natural Colour - Natural.

Allergen advice For allergens including Cereals containing Gluten see ingredients in bold

May Also Contain Sesame Barley.

## **Allergen and Nutrition Advice:**

- Ingredients highlighted in bold or annotated with  $\checkmark$  are allergens that are present in this product
- 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

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