

## INFORMATION TO CUSTOMERS LIST OF FOOD ALLERGENS

(according to Reg 1169/11 - D. Lgs 109/92, 88/2009 and s.m.i.)

Dear **Customer**, foods on the market often contain allergenic ingredients that can cause violent reactions in predisposed people. Highlighted in the list below are the allergens you may find in some of our foods. The staff is however at your disposal, please report any known allergies.

### 1. **Cereals and derivatives**

All cereals containing gluten such as wheat, rye, barley, oats, spelt, kamut are considered allergens. The list also extends to their hybridized strains and derived products.

### 2. **Crustaceans**

Proteins from shrimps, prawns, langoustines, crabs, lobsters and lobsters are considered allergens. Obviously, products containing ingredients derived from crustaceans should also be avoided.

### 3. **Eggs**

considered allergens both cooked and raw, and also if present in derived products such as: egg pasta, cookies, cakes, omelettes, mayonnaise, creams, breaded foods, flans, etc..

### 4. **Fish**

Allergy can occur to all types of fish and fish products, except for fish gelatin used as a carrier for vitamin preparations or as a clarifier in beer and wine.

### 5. **Peanuts**

The main sources of allergens are derived products such as peanut oil, peanut butter, peanut flour, peanut milk used as an ingredient in creams, snacks, nougat etc.

### 6. **Soy**

Allergy causing proteins are present in all soy products with the exception of: refined soybean oil and fat, natural mixed tocopherols, natural D-alpha tocopherol, natural D-alpha tocopherol acetate, natural D-alpha tocopherol succinate from soybeans, vegetable oils derived from soybean-based phytosterols and phytosterol esters, vegetable stanol ester produced from soybean-based vegetable oil sterols..

### 7. **Milk**

and products made from milk or lactose, except whey used for the manufacture of distilled spirits and lactiol.

### 8. **Nuts**

i.e. almonds, hazelnuts, walnuts, cashews, pecans, brazil nuts, pistachios, macadamia nuts and all products derived therefrom, except those used in the manufacture of distilled spirits.

### 9. **Celery**

that is present in pieces or in products derived therefrom such as soup preparations, sauces and vegetable concentrates.

### 10. **Mustard**

allergen that can be found among the main ingredients of sauces and condiments and especially in mustard.

### 11. **Sesame**

whole seeds are often used for the preparation of bread, however traces of sesame are often found in some types of flours;

### 12. **Sulfur dioxide and sulfites**

only if in concentrations greater than 10 mg/kg or 10 mg/l expressed as SO<sub>2</sub> (used as preservatives) are found in canned fish products, pickled foods, foods in oil and brine, jams, vinegar, dried mushrooms, soft drinks and fruit juices.

### 13. **Lupines**

present in many vegan foods, in the form of roasts, sausages, flours and similar products having as base this legume, rich in proteins.

### 14. **Molluscs**

present in dishes based on canestrello, cannolicchio, scallop, date, fasolaro, garagolo, lumachino, mussel, murice, oyster, limpet, sea truffle, tellina and clam, or in their derivatives.