**Allergen Matrix**

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|  | G:\FCL\Food Allergy Branch\Food Information Regulation\Implementation\SME leaflets for EUFIC\Allergen icons\Celery.jpg | G:\FCL\Food Allergy Branch\Food Information Regulation\Implementation\SME leaflets for EUFIC\Allergen icons\Gluten.jpg | G:\FCL\Food Allergy Branch\Food Information Regulation\Implementation\SME leaflets for EUFIC\Allergen icons\Crustacean.jpg | G:\FCL\Food Allergy Branch\Food Information Regulation\Implementation\SME leaflets for EUFIC\Allergen icons\Eggs.jpg | G:\FCL\Food Allergy Branch\Food Information Regulation\Implementation\SME leaflets for EUFIC\Allergen icons\Fish.jpg | G:\FCL\Food Allergy Branch\Food Information Regulation\Implementation\SME leaflets for EUFIC\Allergen icons\Lupin.jpg | G:\FCL\Food Allergy Branch\Food Information Regulation\Implementation\SME leaflets for EUFIC\Allergen icons\Milk.jpg | G:\FCL\Food Allergy Branch\Food Information Regulation\Implementation\SME leaflets for EUFIC\Allergen icons\Molluscs.jpg | G:\FCL\Food Allergy Branch\Food Information Regulation\Implementation\SME leaflets for EUFIC\Allergen icons\Mustard.jpg | G:\FCL\Food Allergy Branch\Food Information Regulation\Implementation\SME leaflets for EUFIC\Allergen icons\Nuts.jpg | G:\FCL\Food Allergy Branch\Food Information Regulation\Implementation\SME leaflets for EUFIC\Allergen icons\Peanuts.jpg | G:\FCL\Food Allergy Branch\Food Information Regulation\Implementation\SME leaflets for EUFIC\Allergen icons\Sesame Oil.jpg | G:\FCL\Food Allergy Branch\Food Information Regulation\Implementation\SME leaflets for EUFIC\Allergen icons\Soya.jpg | G:\FCL\Food Allergy Branch\Food Information Regulation\Implementation\SME leaflets for EUFIC\Allergen icons\Sulphur dioxide.jpg |
| **Menu / Product Item** | Celery | Cereals containing Gluten  **(List type)** | Crustaceans | Eggs | Fish | Lupin | Milk | Molluscs | Mustard | Nuts  **(List type)** | Peanuts | Sesame seeds | Soya | Sulphur dioxide and sulphites |
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**Y This allergen is present** \* **May contain this allergen – ask for details**

**GUIDANCE ON COMPLETION OF THE NOTICE**

1) List the type of food product e.g. “Lemon Drizzle Cake” in the column headed “Product”.

2) If a product contains an allergen such as Celery, Cereals (Wheat [including Spelt and Khorosan Wheat], Rye, Barley, Oats, Spelt, Kamut (and their hybridised strains), Crustaceans, Eggs, Fish, Lupin, Milk, Molluscs, Mustard, Tree Nuts (Hazelnuts, Walnuts, Cashews, Pecan nuts, Brazil nuts, Pistachio nuts, Macadamia nuts, Queensland nuts), Peanuts, Sesame, Soya or Sulphur Dioxide and sulphates more than 10mg/kg / 10mg/L expressed as SO2 then these allergens should be entered in the relevant allergens column.

If you buy ingredients as small retail packs, i.e. those that may be bought by a member of the public, then you should be able to confirm what allergens are present in the ingredients by checking their labels/packaging. If in any doubt contact the manufacturer of the ingredients that you use.

If you buy ingredients in bulk trade packs they are not always fully labelled with all details of ingredients/allergens. In this case you are advised to obtain ingredient specifications from the manufacturer/supplier that include details of allergens.

Some ingredients or specifications may also indicate “MAY CONTAIN” statements relating to allergens. This is provided for allergens that are not intentionally in the ingredients but where the manufacturer of the ingredient has carried out a risk assessment and cannot guarantee potential allergen crossover e.g. wheat flour made in the same mill as where soya flour is produced. It is suggested that you place an asterisk in the appropriate column. Should someone ask, you can explain that you have indicated may contain allergens due to them being indicated as a may contain allergen by the manufacturer of an ingredient used in the food.

3) Display the notice in a prominent position close to the food products that it relates to.

4) The information on allergens and ingredients should be kept readily available in case a customer asks about a product. A good way of doing this is to hold the information in an “Allergens File” which is readily available and identifiable to staff.

**IMPORTANT:**

**EACH TIME A RECIPE IS CHANGED OR DIFFERENT INGREDIENTS OR BRAND OF INGREDIENTS ARE USED YOU MUST REVIEW THE ALLERGENS IN YOUR PRODUCTS AND AMEND THE MATRIX WHERE REQUIRED. UNDER NO CIRCUMSTANCES MUST A GUESS BE MADE WITH ALLERGENS**