

## **ALLERGEN POLICY**

At GXCA café our products are produced with the utmost care to ensure that they are safe for you to enjoy. We carry out risk assessment and/or testing regarding the following allergens:

### **Gluten**

We have separate gluten free flour to make gluten free products which are accurately labelled. These comply with the gluten limit of less than 20ppm.

We continually review our labelling and always ensure that this is clear on our products to give you a transparent view of what's inside.

### **Nuts**

GXCA café does prepare food with nuts so we cannot guarantee food is completely nut free as cross contamination could occur in minute quantities. However, for those with less severe nut allergies, products containing nuts are clearly labelled at point of sale. We continually review our labelling to ensure these are correct.

### **Other Allergens**

We carry out a full risk assessment for raw materials with regards to all 14 recognised allergens listed in the Food Information for Consumers Regulation (EU). These allergens are:

- Cereals containing gluten; namely wheat (such as spelt and Khorasan wheat), rye, barley, oats
- Crustaceans; eg. prawns, crabs, lobster, crayfish
- Eggs
- Fish
- Peanuts
- Soybeans
- Milk (including lactose)
- Nuts: namely almonds, hazelnuts, walnuts, cashews, pecan nuts, brazil nuts, pistachio, macademia
- Celery (including celeriac)
- Mustard
- Sesame
- Sulphur dioxide/sulphites
- Lupin which includes lupin seeds and flour
- Mollusc for example clams, mussels, whelks, oysters, snails and squid