Allergen tables

Below are examples of how to keep track of food items you prepare and sell.

1. Make a list of all your meals and check them off against the allergens:

Allergen Menu item	Celery	Crustaceans	Eggs	Fish	Gluten	Lupin	Milk	Molluscs	Mustard	Sesame	Soya	Sulphites	Peanuts	Other nuts (note type)
			Ш	<u> </u>			_	X	_	S	S	S	4	
Beef in oyster sauce								٨						
Egg mayonnaise			Х						Х					
Fish pie	Χ	Χ	Χ	Х			Χ	Х						
Hummus										Χ				
Korma curries							Χ							X almonds
Lasagne	Χ				Х		Χ		Χ		Χ			
Mixed bean salad												Χ		
Pizza						Х	Χ							
Quiche			Χ		Χ		Χ							
Satay sauce					Χ								Χ	
Tikka curries							Х							
Review date:							Sigr	ned:						

2. Make a list of the allergens then put dishes which have the allergens in the correct box.

Allergens	Foods containing allergens						
Celery	Meat and vegetable stew						
Crustaceans	Fish pie, sesame prawn toast						
Eggs	Omelette, foo young, special fried rice						
Fish	Fish pie						
Gluten	Pizza, apple pie, cheese sauce, naan						
Lupin	Pizza						
Milk	Rice pudding, semolina, Yorkshire pudding						
Molluscs	Beef in oyster sauce						
Mustard	Salami, mayonnaise						
Sesame	Hummus, sesame prawn toast, burger buns						
Soya beans	Tofu						
Sulphites	Dried fruit pudding, wine						
Peanuts	Chicken satay						
Other nuts	Bakewell tart, chicken biryani, korma						
Review date:	Signed:						



Table 1 - Allergens in meals

Allergen Menu item	Celery	Crustaceans	Eggs	Fish	Gluten	Lupin	Milk	Molluscs	Mustard	Sesame	Soya	Sulphites	Peanuts	Other nuts (note type)
Review date:				Signed:										

Table 2 - Allergens in dishes

Allergens	Foods containing allergens	
Celery		
Crustaceans		
Eggs		
Fish		
Gluten		
Lupin		
Milk		
Molluscs		
Mustard		
Sesame		
Soya beans		
Sulphites		
Peanuts		
Other nuts		
Review date:		Signed: