

MARKING ALLERGENS IN MENU

The list of food allergens, which are subject to legislative labeling according to EU Directive 1169/11 and Article 21 of the Decree. 113/2005 Coll., § 8 paragraph 10:

1. Cereals containing gluten (wheat, rye, barely, oats, spelled)
2. Crustaceans and products thereof
3. Eggs and products thereof
4. Fish and products thereof
5. Groundnuts (peanuts) and products thereof
6. Soya beans (soy) and products thereof
7. Milk and dairy products
8. Nuts and products thereof (all kinds of nuts)
9. Celery and products thereof
10. Mustard and products thereof
11. Sesame seeds (sesame) and products thereof
12. Carbon dioxide and sulphites (eg. Dried apricots)
13. Bluebonnets (lupine) and products thereof
14. Molluscs and products thereof

Menus of allergens in our canteen:

A – number of allergen to the above list that the food contains.

The site canteen menus are posted list of allergens with the identification of which is passed on to the menu.

Please note boards, boarding service that is required to label allergenic ingredients made the food and the only function of information as every manufacturer of food and dishes.