



## Allergens subject to notification under the Food Information Regulations (LMIV)

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|------------------------------------|--|
| <b>a) Gluten-containing grains</b> | <b>h) Nuts</b>   |
| a.1 Wheat                          | h.1 Almonds  |
| a.2 Rye                            | h.2 Hazelnuts  |
| a.3 Barley                         | h.3 Walnuts  |
| a.4 Oats                           | h.4 Cashews  |
|                                    | h.5 Pecans   |
| <b>b) Crustaceans</b>              | h.6 Brazil nuts  |
| <b>c) Egg</b>                      | h.7 Pistaccio  |
| <b>d) Fish</b>                     | h.8 Macadamia  |
| <b>e) Peanuts</b>                  |  |
| <b>f) Soy</b>                      | <b>l) Celery</b>   |
| <b>g) Milk and Lactose</b>         | <b>m) Mustard</b>  |
|                                    | <b>n) Sesame seeds</b>   |
|                                    | <b>o) Sulphur dioxide &amp; Sulfitese &gt;10mg/ kg, &gt; 10mg/l als SO<sub>2</sub></b> |
|                                    | <b>p) Lupine</b>   |
|                                    | <b>r) Molluscs</b>   |

*INFO: All listed allergens refer to the products derived from them. Labelling is in accordance with the legal requirements of the LMIV. In addition, there are other substances that can cause food allergies or intolerances.*

## Kennzeichnungspflichtige Zusatzstoffe nach der Zusatzstoff - Zulassungsverordnung (ZZuV)

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|--|---|
| <b>1 Colorings</b>                                   | <b>11 Sweeteners</b>                                      |
| <b>2 Preservatives</b>                               | <b>12 Contains source of phenylalanine</b>                |
| <b>3 Antioxidants</b>                                | <b>13 waxed</b>   |
| <b>4 Flavoring</b>                                   | <b>14 Taurine</b>   |
| <b>5 sulfured</b>                                    | <b>15 Nitrite salting</b>                                 |
| <b>6 blackened</b>                                   | <b>16 with sugars or sweeteners</b>                       |
| <b>7 contains phosphat</b>                           | <b>17 may have a laxative effect if taken excessively</b> |
| <b>8 Mill protein (in the case of meat products)</b> | <b>18 with nitrate</b>                                    |
| <b>9 caffeinated</b>                                 | <b>19 genetically modified raw material</b>               |
| <b>10 contains quinine</b>                           |   |

## Breakfast buffet: allergens and additives

### Baked goods

Rose bread	a.1, a.3	wheat, barley
Multigrain bread	a.1, a.2, a.3, a.4, n	wheat, rye, barley, oats, sesame seeds
Sunflower seed bread	a.1, a.3	wheat, barley
Pumpkin seed bread	a.1, a.3	wheat, barley
Carriage bread	a.1, a.2, a.3, n	wheat, rye, barley, oats, sesame seeds
Croissant	a.1, c, g	wheat, eggs, milk   lactose
Toast	a.1, g	wheat, milk   lactose
Rusk	a.1, a.3, f, g	wheat, barley, soy, milk   lactose

### Bread sticks

Aufhausener farmer bread	a.1, a.2, a.3	wheat, rye, barley
Pfundskur bread	a.1, a.3, a.4, n	wheat, barley, oats, sesame seeds
Wholemeal bread	a.1, a.2	wheat, rye
Gourmet wholemeal bread	a.1, a.2	wheat, rye
Woodcutter rye bread	a.1, a.3	wheat, rye
Korntaler farmer bread	a.1, a.2, a.3	wheat, rye, barley

### Glutenfree breakfast products

Toast	-	
Quinoa bread	-	
Vital wholemeal bread	c	eggs
Schnittbrötchen	-	
Sonnenblumenbrötchen	-	
Biobrötchen	-	
Glutenfreies Müsli	-	

### Glutenfree breakfast box

Noccioli	h.2, g, f	rye, milk   lactose, soy
Müsli	f, h.1	soy, almonds
Croccanti	f	Soy
Petit Single	c, g	eggs, milk   lactose

### Cereals

Oatmeal	a.4	Oats
Fruit muesli	a.1, a.3, a.4	wheat, barley, oats
Chocolate muesli nuts	a.1, a.3, a.4, g, h.2	wheat, barley, oats, milk   lactose, hazel-
Crunchy muesli forest fruit	a.1, a.3, a.4	wheat, barley, oats
Toppas	a.1	wheat
Cornflakes	a.3	barley
Smacks	a.1	wheat
Chocos	a.1	wheat

Bircher muesli	a.4, g	Oats, milk lactose
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**Dairy products| Egg**

Natural and fruit yoghurt	g	milk lactose
Milch	g	milk lactose
Hafertrink	a.4	Oats
Sojatrink	f	Soy
Rührei	c, g	eggs, milk lactose
Gouda cheese	g	milk lactose
Emmentaler cheese	g	milk lactose
Soft cheese	g	milk lactose
Bonifaz pepper soft cheese	g	milk lactose
Bavaria Blu soft cheese	g	milk lactose
Buko cream cheese bell pepper and herbs	g	milk lactose
Philadelphia cream cheese natural	g	milk lactose
Philadelphia cream cheese with herbs	g, l	milk lactose, celery
Butter	g	milk lactose
Bebo Margarine Omega light	-	

**Sausage and fish products**

Cookes ham protein	2, 3, 8	preservatives, antioxidants, milk
Black forrest ham	2, 15	preservatives, nitrite salting
Grilled chicken breast protein	2, 3, 8, 15	preservatives, antioxidants, milk
		nitrite salting
Salami salting	2, 3, 15	preservatives, antioxidants, nitrite
Mortadella with pistacio protein, salting, pistacio	2, 3, 8, 15, h.7	preservatives, antioxidants, milk nitrite
Chili sticks dants	1, 2, 3, 8, 15	colorings, preservatives, antioxi-Milcheiweiß,
Nitrinpökelsalz		
Pork sausage protein,	2, 3, 8, 15	preservatives, antioxidants, milk
		nitrite salting
Blood sausage	2, 3	preservatives, antioxidants
Fine and coarse liver sausage	2, 3	preservatives, antioxidants
Bacon salting	2, 3, 15	preservatives, antioxidants, nitrite
Nuremberger Bratwürste	3, 15	preservatives nitrite salting
Smoked salmon	d	fish

**Dried fruits | Cernels | Preserves**

Banana chips	-	
Apple rings	3, 5, o	antioxidants, sulfured, sulphur di-oxide & sulfites

Apricots	3, 5, o	antioxidants, sulfured, sulphur di-
oxide & sulfites		
Pflums	-	
Sultanas	-	
Pumpkin and sunflower seeds	-	
Olives	3	antioxidants
Gherkins	m	mustard

### Spreads

Honey	-	
Nutella	f, g, h.2	soy, milk   lactose, hazelnut
Cream horseradish	g	Milch   Laktose

### Vegane spreads

Wild garlic	b	Crustaceans
Mediterranean	a.1, a.4, f, h.4, l	wheat, oats, soy, cashew nuts, celery
Bell pepper	a.1, a.4, f, h.4, l	wheat, oats, soy, cashew nuts, celery