

# COMPILATION ADDITIVES/ALLERGENS

## Additives

- 1 Preservative
- 2 Flavor enhancer
- 3 Antioxidant
- 4 Dye
- 5 Phosphate
- 6 Sweetener
- 7 Caffeinated
- 8 Quinine
- 9 Blackened
- 10 Phenylalaninquelle

## Allergene

- a Cereals containing gluten
- b Crustaceans
- c Eggs
- d Fish
- e Peanuts
- f Soy
- g Milk + dairy products (lactose)
- h Nuts
- i Celery
- j Mustard
- k Sesame seeds
- l Sulfur dioxide+ sulfites
- m Lupins
- n Molluscs

## Additives

By definition, additives are substances that are added to a food for technological reasons and thereby become an integral part of the food. As a rule, these are substances that are neither consumed as food themselves nor used as a characteristic food ingredient.

## Phenylalaninquelle

This note indicates that a food contains the protein phenylalanine. Some people are allergic to it.

## Antioxidants

Antioxidants are substances that protect food from oxidation caused by reaction with oxygen. Antioxidants increase the stability and shelf life of a food. Natural antioxidants include vitamin C (ascorbic acid) and vitamin E (tocopherols).

## Allergens

Allergens are substances that are recognized by the immune system as „foreign to the body“ and are consequently fought to protect against a possible disease. Most allergens are proteins or protein compounds.

## Lupins

Lupins belong to the legumes (leguminous plants).

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For the sake of our environment!

Please understand that we charge 1,- € for take home boxes.