



Declaration of non use of Food allergens

In the manufacture of **all** products supplied by Siegwirk, the following items are not used as intentionally added ingredients:

- Substances or substance groups containing recognized food allergens, or raw materials containing them (except chemically modified products having no allergenic potential, for example soya lecithin, fully refined soybean oil or ESBO)
- Sulphur dioxide and sulphites

Consequently, our products cannot be perceived to bring about a risk of transfer of food allergens into the packed food, which originate from the following foodstuffs:

Allergens listed in Annex II of Regulation (EU) No 1169/2011 of 25 October 2011:

- Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof
- Crustaceans and products thereof
- Eggs and products thereof
- Fish and products thereof
- Peanuts and products thereof
- Soybeans and products thereof (soya lecithin, fully refined soy bean oil and ESBO are exempted from this regulation as they do not have any allergenic potential)
- Milk and products thereof, including lactose (milk sugar CAS 63-42-3)
- Nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*), and products thereof,
- Celery and products thereof
- Mustard and products thereof
- Sesame seeds and products thereof
- Sulphur dioxide and sulphites
- Lupin and products thereof;
- Molluscs and products thereof

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The presence, however, of traces of these substances or substance groups in the product coming from raw material impurities, from the process or as adventitious contaminant cannot be fully excluded¹.

¹ However, we proactively monitor and/or retrieve supplier data on impurities in raw materials likely to contain traces of food allergens. We can assure you that, according to the present scientific knowledge, potential traces of food allergens in our products, if any, are by orders of magnitude below 0.1%.