

ESM05 Allergen Identification Form		Menu Title/Year – Winter 23/24					Menu Week/Day – Week Three Wednesday									
Product brand or code	Menu Item Details	Celery	Crustacea	Eggs	Fish	Gluten*	Lupin	Milk	Molluscs	Mustard	Peanuts	Tree Nuts	Sesame	Soya	Sulphites	
Global Farms	Pulled Pork	X	X	X	X	X	X	X	X	X	X	X	X	X	X	
Roberts	Yorkshire Pudding	X	X	✓	X	W	X	✓	X	X	X	X	X	X	X	
Maggi	Gluten Free Vegetarian Gravy Mix	X	X	X	X	X	X	X	X	X	X	X	X	X	X	
Cambray	Garlic Puree	X	X	X	X	X	X	X	X	X	X	X	X	X	X	
Greenfields	Mixed Herbs	X	X	X	X	X	X	X	X	X	X	X	X	X	X	
Mikes	White Washed Potatoes	X	X	X	X	X	X	X	X	X	X	X	X	X	X	
Greens	Fluted Carrots	X	X	X	X	X	X	X	X	X	X	X	X	X	X	
Mikes	Savoy Cabbage	X	X	X	X	X	X	X	X	X	X	X	X	X	X	
Katerveg	Vegan Meatballs	X	X	X	X	X	X	X	X	X	X	X	X	✓	X	
Chef William	Strawberry Jelly	X	X	X	X	X	X	X	X	X	X	X	X	X	X	
Cuisine	Squirty Cream	X	X	X	X	X	X	✓	X	X	X	X	X	X	X	
Food Heavon	Heavenly Whipped Plant Based Cream	X	X	X	X	X	X	X	X	X	X	X	X	X	X	

This form must be reviewed on the day this meal is being prepared to ensure the correct allergens have been identified.

Please state the name of the cereal(s) containing gluten\* in that column

*Gluten Key:	<b>W</b> = Wheat <b>O</b> = Oats <b>B</b> = Barley <b>R</b> = Rye <b>S</b> = Spelt <b>K</b> = Kamut
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