

14 Major Food Allergens

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Every Chef Must Know

FOOD SAFETY IS NON-NEGOTIABLE

1. Egg		9. Molluscs	
2. Peanuts		10. Mustard	
3. Milk		11. Tree Nuts	
4. Crustaceans		12. Sesame Seeds	
5. Celery		13. Soya	
6. Fish		14. Sulphur Dioxide	
7. Gluten		15. Lupin	
8. Lupin		16. Egg	
8. Gluten		14. Sulphur Dioxide	

Prevent Cross-Contamination • Protect Lives • Maintain Standards



Should you have any further questions, please contact Shire's Environmental Health Officer, via email health@coolgardie.wa.gov.au.