

ALLERGENS – Eu Legislation 1169/11

Hotel Villa Cirigliano Halls Reception follows the Eu Legislation 1169/11 which impose the obligation to provide the customer with product-specific information on the presence of allergens and the risks associated with them and on foods that may cause food intolerances. The menus offer ingredients and foods that can cause food intolerances. Specifically:

1	Gluten	Cereals, wheat, rye, barley, oats, spelt, kamut, including hybrids, derivatives
2	Shellfish and derivatives	Both marine and freshwater: shrimps, prawn, lobsters, crabs, hermit crabs and similar
3	Eggs and derivatives	All products composed with eggs, even a small part. Among the most common: mayonnaise, omelette, emulsifiers, egg pasta, biscuits and cakes also salted, ice cream and creams and so on.
4	Fish and derivatives	Included derivatives, that is all those alimentary products that are made up of fish, even if in small percentages
5	Peanuts and derivatives	Packed snacks, creams and condiments in which there is also in small doses
6	Soy and derivatives	Milk, tofu, spaghetti, etc.
7	Milk and derivatives	Yogurt, biscuits and cake, ice cream and creams. Any product in which milk is used
8	Nuts and derivatives	All products that include: almonds, hazelnuts, common nuts, acagiù nuts, Brazil and Queenslandpecans, pistachios
9	Celery and derivatives	Contained in pieces but also in preparations for soups, sauces and vegetable concentrates
10	Mustard and derivatives	It can be found in sauces and seasonings, especially in mustard
11	Sesame seeds and derivatives	In addition to the whole seeds used for bread, we can find traces in some types of flour
12	Sulphur dioxide and sulphites in concentrations exceeding 10 mg/kg or 10 mg/l expressed as SO₂	Used as preservatives, we can find them in: canned fish products, in pickled foods, in oil and in brine, in jams, in vinegar, in dried mushrooms and soft drinks and fruit juices
13	Lupine and derivatives	Present now in many vegan foods, in the form of roasts, salamis, flours and similar that have as base this legume, rich in protein
14	Mollusks and derivatives	Canestrello, razor clam, scallop, date of sea, hard clam, garagolo, lumachino, mussel, murice, clam, patella, sea truffles, tellina.

It should be pointed out that the allergen list is not intended as an exhaustive list, since it does not include all food substances with allergenic potential, which are estimated to be in the order of a hundred, but only those substances which, based on epidemiological data, are believed to be the cause of the main food allergies or intolerances and which, therefore, the European legislator considered it worthy to be highlighted in the list of ingredients.