



**Our company is under constant HACCP control.
by Sidney R. Wolff.
We salt with iodised table salt**

Zugelassene Zusatzstoffe:

**(1) colouring; (2) preservatives; (3) anti-oxidiser;
(4) flavour enhancers; (5) sulfur dioxide and sulfites;
(6) blackened; (7) waxed; (8) phosphate; (9) sweetener;
(10) Contains a source of phenylalanine**

Zugelassene Allergene:

**(11) gluten-containing grain; (12) shellfishes; (13) eggs; (14) Fish;
(15) milk/milk products; (16) nuts, pulse; (17) celery; (18) mustard;
(19) sesame; (20) soy; (21) lupine; (22) molluscs;
(23) peanuts; (24) alcohol;**

The information about the ingredients is based on information we receive from the manufacturers and suppliers.

Due to the product diversity of the manufacturers, it is possible that cross-contamination occurs and that shares of unlisted ingredients are also contained in the products.

Furthermore, the operation of a commercial kitchen entails that the ingredients mix when the different food components are brought together and thus cross-contamination can also occur in this production step.

We can therefore not rule out the possibility that other ingredients are present in the dishes offered in addition to those labelled.

Sébastien Catering therefore accepts no liability for the completeness of the ingredients listed.