

INGREDIENTS

| Product | Product Code | Ingredients |
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| All Butter Flapjack | FPTB1051 | Porridge Oats (may contain GLUTEN), Unsalted Butter (19%) (Buttermilk MILK), Golden Syrup (Partially Inverted refined Syrup), Demerara sugar (Sugar, Cane Molasses) |
| Apple Crumble Cake | FPSL1050 | Self Raising WHEAT Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin And Thiamin), Raising Agents (Calcium Phosphates, Sodium Bicarbonates)), Apple (18%), Unsalted Butter (Buttermilk) (MILK), Brown Sugar (Sugar, Cane Molasses), Free Range EGGS , HAZELNUT powder, HAZELNUTS , Maple Syrup, Vanilla Extract (Fructose syrup, flavouring preparation (vanilla extract), propylene glycol, spent vanilla seeds, caramel), Mixed Spice (Ground Cassia Cinnamon, Ground Coriander, Ground Cloves, Ground Pimento, Ground Ginger, Ground Nutmeg) |
| Carrot Cake | FPTC1050 | Plain WHEAT Flour, Carrots (17%), Caster Sugar (Sugar), Icing Sugar (Sugar, Wheat Starch), Free Range EGGS , Sunflower Oil, WALNUTS , Unsalted Butter (Buttermilk) (MILK), Brown Sugar (Sugar, Cane Molasses), Raisins (raisins, Sunflower oil), Cream Cheese (Full Fat Soft Cheese (MILK)), Honey (Blend Of Eu And Non-Eu Honeys), Ground Cinnamon (Ground Cinnamon), Baking Powder (Raising agents (E 450 (diphosphates), E 500 (sodium carbonates)), maize starch.), Bicarbonate Of Soda (Raising agents (E 500 (Sodium Carbonates))), Pumpkin Seeds (Pumpkin Seeds), Ground Ginger (Ground Ginger) |
| Cherry Bakewell - Shortbread & Sponge Top | FPTB1053 | Unsalted Butter (MILK), Caster Sugar, Cherry Jam (14%) (Sugar, black cherries, pectin, citric acid), Plain WHEAT Flour, Free Range EGGS , Self Raising WHEAT Flour,(WHEAT Flour, Calcium Carbonate, Iron, Niacin And Thiamin), Raising Agents (Calcium Phosphates, Sodium Bicarbonates)), Corn Flour (Maize starch), Cherries (4%) , Ground ALMONDS , Flaked ALMONDS , Whole MILK , ALMOND Essence (Water, Monopropylene Glycol, Flavourings). |
| Chocolate & Hazlenut Slice | FPTB1065 | Self-Raising Gluten-free Flour (Gluten free flour blend (rice, potato, tapioca, maize, buckwheat),raising agents (mono-calcium phosphate, sodium bicarbonate) thickener (xanthan gum)), Vegan Butter (Vegetable oils in varying proportions (75%) (rapeseed, palm, sunflower), water, salt (1.5%), emulsifier (mono- diglycerides of fattyacids), citric acid, colour (carotenes), vitamin A and D, flavourings.), Brown Sugar (Sugar, Cane Molasses), Dark Chocolate (12%) (cocoa mass 45.0%; sugar 44.5%; cocoa butter 10.0%; emulsifier: SOYA lecithin <1%; natural vanilla flavouring <1%), HAZELNUTS (10%), Caster Sugar (Sugar), Coconut Oil (Coconut oil), Golden Syrup (Partially Inverted refined Syrup), Chia Seeds (Chia Seed), Cocoa Powder. |
| Chocolate & Peanut Crispy | FPTB1061 | Puffed Rice (Rice, sugar, barley malt extract, (Niacin, pantothenic acid, riboflavin (B2), Vitamin B6, Thiamin (B1), Folic acid, Vitamin D, Vitamin B12, Iron.), PEANUT Butter Smooth (23%), Brown Sugar, Palm Oil, Salt), Golden Syrup (Partially Inverted refined Syrup), Dark Chocolate (20%) (cocoa mass 45.0%; sugar 44.5%; cocoa butter 10.0%; emulsifier: SOYA lecithin <1%; natural vanilla flavouring <1%), Coconut Oil (Coconut oil). |
| Chocolate Ganache Cake - 14 Portions | FPDL1056 | Self Raising WHEAT Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin And Thiamin), Raising Agents (Calcium Phosphates, Sodium Bicarbonates))Sunflower Oil, Whole MILK , Free Range EGGS , Caster Sugar (Sugar), Dark Chocolate (8%) (cocoa mass 45.0%; sugar 44.5%; cocoa butter 10.0%; emulsifier: SOYA lecithin <1%; natural vanilla flavouring <1%)Whipping Cream (MILK), Icing Sugar (Sugar, Wheat Starch), Brown Sugar (Sugar, Cane Molasses), Unsalted Butter (MILK), Cocoa Powder, Golden Syrup (Partially Inverted refined Syrup)Chocolate Curls (Cocoa Mass, Sugar, Cocoa Butter, Butter MILK Oil, Emulsifier: SOYA Lecithin (E322), Natural Vanilla Flavouring), Bicarbonate Of Soda (Raising agents (E 500 (Sodium Carbonates))) |
| Chocolate Ganache Cake - Unportioned | FPDL1057 | Self Raising WHEAT Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin And Thiamin), Raising Agents (Calcium Phosphates, Sodium Bicarbonates))Sunflower Oil, Whole MILK , Free Range EGGS , Caster Sugar (Sugar), Dark Chocolate (8%) (cocoa mass 45.0%; sugar 44.5%; cocoa butter 10.0%; emulsifier: SOYA lecithin <1%; natural vanilla flavouring <1%)Whipping Cream (MILK), Icing Sugar (Sugar, Wheat Starch), Brown Sugar (Sugar, Cane Molasses), Unsalted Butter (MILK), Cocoa Powder, Golden Syrup (Partially Inverted refined Syrup)Chocolate Curls (Cocoa Mass, Sugar, Cocoa Butter, Butter MILK Oil, Emulsifier: SOYA Lecithin (E322), Natural Vanilla Flavouring), Bicarbonate Of Soda (Raising agents (E 500 (Sodium Carbonates))) |
| Coconut & Lime Cake - 14 Portions | FPDL1054 | Unsalted Butter (Buttermilk) (MILK), Self Raising WHEAT Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin And Thiamin), Raising Agents (Calcium Phosphates, Sodium Bicarbonates)), Icing Sugar (Sugar, Wheat Starch), Free Range EGGS , Caster Sugar, Coconut Milk (11%) (Coconut Extract, Water, Stabiliser: Sodium carboxy methyl cellulose; Emulsifier: Polysorbate 60.), Dessicated Coconut (4%) (Coconut, Preservative: Sodium METABISULPHITE), Baking Powder (Raising agents (E 450 (diphosphates), E 500 (sodium carbonates)), maize starch.), Lime Zest, Lime Juice. |
| Coconut & Lime Cake - Unportioned | FPDL1055 | Unsalted Butter (Buttermilk) (MILK), Self Raising WHEAT Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin And Thiamin), Raising Agents (Calcium Phosphates, Sodium Bicarbonates)), Icing Sugar (Sugar, Wheat Starch), Free Range EGGS , Caster Sugar, Coconut Milk (11%) (Coconut Extract, Water, Stabiliser: Sodium carboxy methyl cellulose; Emulsifier: Polysorbate 60.), Dessicated Coconut (4%) (Coconut, Preservative: Sodium METABISULPHITE), Baking Powder (Raising agents (E 450 (diphosphates), E 500 (sodium carbonates)), maize starch.), Lime Zest, Lime Juice. |
| Coffee & Walnut Cake | FPTB1066 | Self-Raising Gluten-free Flour (Gluten free flour blend (rice, potato, tapioca, maize, buckwheat),raising agents (mono-calcium phosphate, sodium bicarbonate) thickener (xanthan gum)), ALMOND Milk (Water, ALMOND (2,3%), Calcium (Tri-calcium phosphate), Sea salt, Stabilisers (Locust bean gum, Gellan gum), Emulsifier (Sunflower lecithin), Vitamins (riboflavin (b2), B12, E, D2)), Caster Sugar, Icing Sugar (Sugar, Wheat Starch), Sunflower Oil, Vegan Butter (Vegetable oils in varying proportions (75%) (rapeseed, palm, sunflower), water, salt (1.5%), emulsifier (mono- diglycerides of fattyacids), citric acid, colour (carotenes), vitamin A and D, flavourings.), WALNUTS (5%) , Coffee (2%) (Soluble Coffee), Baking Powder (Raising agents (E 450 (diphosphates), E 500 (sodium carbonates)), maize starch.), Xanthan Gum. |
| Cookies & Cream Blondie | FPTB1055 | White Chocolate (33%) (sugar 46.5%; cocoa butter 29.5%; whole MILK powder 23.5%; emulsifier: SOYA lecithin <1%; natural vanilla flavouring <1%), Brown Sugar (Sugar, Cane Molasses), Plain WHEAT Flour, Unsalted Butter (Buttermilk MILK), Whipping Cream (MILK), Free Range EGGS , Oreo's (4%) (WHEAT flour, sugar, vegetable oils (palm), fat reduced cocoa powder 4,6%, WHEAT starch, glucose-fructose syrup, raising agents (potassium hydrogen carbonate, ammonium hydrogen carbonate, sodium hydrogen carbonate), salt, emulsifiers (SOYA lecithin, sunflower lecithin), flavouring (vanillin).), Vanilla Extract (Fructose syrup, flavouring preparation (vanilla extract), propylene glycol, spent vanilla seeds, caramel). |
| Hummingbird Cake | FPTC1052 | Caster Sugar (Sugar), Self Raising WHEAT Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin And Thiamin), Raising Agents (Calcium Phosphates, Sodium Bicarbonates)), Sunflower Oil, Icing Sugar (Sugar, Wheat Starch), Free Range EGGS , Bananas, Pineapple (Pineapple Juice, Concentrated Pineapple Juice, Acidity Regulator: Citric Acid), Unsalted Butter (Buttermilk MILK), PECANS , Cream Cheese (Full Fat Soft Cheese (MILK), Diced Dried Pineapple (Pineapple (51%), Sugar, Acidity Regulator: Citric acid; Preservative: SULPHUR DIOXIDE), Honey (Blend Of Eu And Non-Eu Honeys), Ground Cinnamon (Ground Cinnamon), Baking Powder (Raising agents (E 450 (diphosphates), E 500 (sodium carbonates)), maize starch.), Salt, Mixed Spice (Ground Cassia Cinnamon, Ground Coriander, Ground Cloves, Ground Pimento, Ground Ginger, Ground Nutmeg). |

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| Lemon & Blueberry Cake - 14 Portions | FPDL1050 | Unsalted Butter (Buttermilk) (MILK), Free Range EGGS , Caster Sugar (Sugar), Icing Sugar (Sugar, Wheat Starch), Self Raising WHEAT Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin And Thiamin), Raising Agents (Calcium Phosphates, Sodium Bicarbonates)), Frozen Blueberries (11%), Lemon Curd (Sugar, Glucose-Fructose Syrup, Water, Margarine (Palm Stearin, Rapeseed Oil, Palm Oil, Mono- and Di-Glycerides), Vitamins A & D, Colour (Carotenes), Modified Maize Starch, Lemon Juice from Concentrate (4%), Dried Egg (EGG), Gelling Agent (Pectin), Citric Acid, Lemon Oil, Acidity, Regulator (Sodium Citrates), Antioxidant (Ascorbic Acid), Colour (Beta-Carotene)), Lemons (1%). |
| Lemon & Blueberry Cake - Unportioned | FPDL1051 | Unsalted Butter (Buttermilk) (MILK), Free Range EGGS , Caster Sugar (Sugar), Icing Sugar (Sugar, Wheat Starch), Self Raising WHEAT Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin And Thiamin), Raising Agents (Calcium Phosphates, Sodium Bicarbonates)), Frozen Blueberries (11%), Lemon Curd (Sugar, Glucose-Fructose Syrup, Water, Margarine (Palm Stearin, Rapeseed Oil, Palm Oil, Mono- and Di-Glycerides), Vitamins A & D, Colour (Carotenes), Modified Maize Starch, Lemon Juice from Concentrate (4%), Dried Egg (EGG), Gelling Agent (Pectin), Citric Acid, Lemon Oil, Acidity, Regulator (Sodium Citrates), Antioxidant (Ascorbic Acid), Colour (Beta-Carotene)), Lemons (1%). |
| Luxury Victoria Sponge - 14 Portions | FPDL1052 | Unsalted Butter (Buttermilk MILK), Icing Sugar (Sugar, Wheat Starch), Free Range EGGS , Self-Raising WHEAT flour, (WHEAT Flour, Calcium Carbonate, Iron, Niacin And Thiamin), Raising Agents (Calcium Phosphates, Sodium Bicarbonates)), Caster Sugar (Sugar), Raspberry Jam (Glucose-Fructose Syrup, Raspberries, Sugar, Gelling Agent :Pectin, Acid: Citric Acid, Acidity Regulator: Sodium Citates.Prepared with 35g of fruit per 100g.), Whole MILK , Baking Powder (Raising agents (E 450 (diphosphates), E 500 (sodium carbonates)), maize starch.), Vanilla Extract (Fructose syrup, flavouring preparation (vanilla extract), propylene glycol, spent vanilla seeds, caramel), Fruit Coulis (Raspberry, crystallized sugar, sugar syrup), Freeze Dried Raspberries. |
| Luxury Victoria Sponge - Unportioned | FPDL1053 | Unsalted Butter (Buttermilk MILK), Icing Sugar (Sugar, Wheat Starch), Free Range EGGS , Self-Raising WHEAT flour, (WHEAT Flour, Calcium Carbonate, Iron, Niacin And Thiamin), Raising Agents (Calcium Phosphates, Sodium Bicarbonates)), Caster Sugar (Sugar), Raspberry Jam (Glucose-Fructose Syrup, Raspberries, Sugar, Gelling Agent :Pectin, Acid: Citric Acid, Acidity Regulator: Sodium Citates.Prepared with 35g of fruit per 100g.), Whole MILK , Baking Powder (Raising agents (E 450 (diphosphates), E 500 (sodium carbonates)), maize starch.), Vanilla Extract (Fructose syrup, flavouring preparation (vanilla extract), propylene glycol, spent vanilla seeds, caramel), Fruit Coulis (Raspberry, crystallized sugar, sugar syrup), Freeze Dried Raspberries. |
| Millionaires Shortbread | FPTB1060 | Condensed Milk (MILK , sugar.), Unsalted Butter (Buttermilk MILK), Milk Chocolate (sugar 43.0%; whole MILK powder 23.0%; cocoa butter 22.0%; cocoa mass 11.5%; emulsifier: SOYA lecithin <1%; natural vanilla flavouring <1%), Plain WHEAT Flour, Caster Sugar (Sugar), Corn Flour (Maize starch), Brown Sugar (Sugar, Cane Molasses), Dark Chocolate (cocoa mass 45.0%; sugar 44.5%; cocoa butter 10.0%; emulsifier: SOYA lecithin <1%; natural vanilla flavouring <1%), White Chocolate (sugar 46.5%; cocoa butter 29.5%; whole MILK powder 23.5%; emulsifier: SOYA lecithin <1%; natural vanilla flavouring <1%). |
| Orange & Walnut Carrot Cake | FPTC1051 | Self-Raising Gluten-free Flour (Gluten free flour blend (rice, potato, tapioca, maize, buckwheat),raising agents (mono-calcium phosphate, sodium bicarbonate) thickener (xanthan gum)), Carrots (17%), Caster Sugar (Sugar), Icing Sugar (Sugar, Wheat Starch), Free Range EGGS , Sunflower Oil, Unsalted Butter (Buttermilk MILK), Brown Sugar (Sugar, Cane Molasses), Cream Cheese (Full Fat Soft Cheese (MILK)), Raisins (Raisins (99.4%), Sunflower oil), WALNUTS (2%), Orange (2%), Sunflower Seeds, Honey (Blend Of Eu And Non-Eu Honeys), Ground Cinnamon (Ground Cinnamon), Baking Powder (Raising agents (E 450 (diphosphates), E 500 (sodium carbonates)), maize starch.), Bicarbonate Of Soda (Raising agents (E 500 (Sodium Carbonates))), Ground Ginger (Ground Ginger), Xanthan Gum. |
| Raspberry & Lemon Cake | FPTC1053 | Caster Sugar, Unsalted Butter (Buttermilk (MILK)), Self Raising WHEAT Flour (WHEAT Flour, Calcium Carbonate, Iron, Niacin And Thiamin), Raising Agents (Calcium Phosphates, Sodium Bicarbonates)), Free Range EGGS , Raspberries (9%), Icing Sugar (Sugar, Wheat Starch), Lemons (3%), Freeze Dried Raspberries (<1%) |
| Raspberry & White Chocolate Blondie | FPTB1063 | Plain WHEAT Flour, Brown Sugar (Sugar, Cane Molasses), White Chocolate (20%) (sugar 46.5%; cocoa butter 29.5%; whole MILK powder 23.5%; emulsifier: SOYA lecithin <1%; natural vanilla flavouring <1%), Unsalted Butter (Buttermilk (MILK)), Free Range EGGS , Raspberries (6%), Vanilla Extract (Fructose syrup, flavoring preparation (vanilla extract), propylene glycol, spent vanilla seeds, caramel), Freeze Dried Raspberries (<1%) |
| Rich Chocolate & Hazlenut Torte | FPSL1053 | Free Range EGGS , Caster Sugar, Unsalted Butter (Buttermilk (MILK)), Vegan dark chocolate (18%) (cocoa mass 71.0%; sugar 26.0%; fat-reduced cocoa powder 2.0%; emulsifier: SOYA lecithin <1%; natural vanilla flavouring <1%), HAZELNUT powder (7%) (HAZELNUT), Dark Chocolate (cocoa mass 45.0%; sugar 44.5%; cocoa butter 10.0%; emulsifier: SOYA lecithin <1%; natural vanilla flavouring <1%), Whipping Cream (MILK), Candied Hazelnuts (2%) (sugar 63.0%; hazelnuts 37.0%) |
| Rich Chocolate Brownie | FPTB1056 | Caster Sugar, Dark Chocolate (cocoa mass 45.0%; sugar 44.5%; cocoa butter 10.0%; emulsifier: SOYA lecithin <1%; natural vanilla flavouring <1%), Unsalted Butter (Buttermilk (MILK)), Free Range EGG , Plain WHEAT Flour. |
| Salted Caramel Brownie | FPTB1064 | Caster Sugar, Dark Chocolate (cocoa mass 45.0%; sugar 44.5%; cocoa butter 10.0%; emulsifier: SOYA lecithin <1%; natural vanilla flavouring <1%), Unsalted Butter (Buttermilk) (MILK), Free Range EGGS , Plain WHEAT Flour, Toffee Cream Drizzle (Glucose Syrup, Water, Sugar, Humectant (Glycerol), Sweetened Condensed MILK (MILK , Sugar), Dextrose, Modified Starch, Butter (MILK), Salt, Devonshire Clotted Cream (0.5%) (MILK), Colour (Plain Caramel), Natural Flavourings, Emulsifier (E435)), Fudge (Sugar, glucose syrup, MILK (condensed), vegetable fat (palm), Butter (MILK), E322 (SOYA LECITHIN), Natural flavouring (vanilla), Sea Salt (<1%). |
| Super Chocolate Flapjack | FPTB1054 | Porridge Oats (may contain GLUTEN), Vegan Butter (Vegetable oils in varying proportions (75%) (rapeseed, palm, sunflower), water, salt (1.5%), emulsifier (mono- diglycerides of fattyacids), citric acid, colour (carotenes), vitamin A and D, flavourings.), Bananas, Golden Syrup (Partially Inverted refined Syrup), Vegan dark chocolate (8%) (cocoa mass 71.0%; sugar 26.0%; fat-reduced cocoa powder 2.0%; emulsifier: SOYA lecithin <1%; natural vanilla flavouring <1%). |
| Ultimate Breakfast Bar | FPTB1057 | Porridge Oats (may contain GLUTEN , Vegan Butter (Vegetable oils in varying proportions (75%) (rapeseed, palm, sunflower), water, salt (1.5%), emulsifier (mono- diglycerides of fattyacids), citric acid, colour (carotenes), vitamin A and D, flavourings.), Golden Syrup (Partially Inverted refined Syrup), Demerara sugar (Sugar, Cane Molasses), Cranberries (Cranberries, Sugar, Sunflower Oil), Raisins (Raisins (99.4%), Sunflower oil), Pumpkin Seeds (Pumpkin Seeds), Sunflower Seeds (Sunflower seeds), Flaked ALMONDS (Blanched Flaked ALMONDS , Chia Seeds. |

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| Ultimate Dark Chocolate Cake | FPTB1068 | ALMOND Milk (Water, ALMOND (2,3%), Calcium (Tri-calcium phosphate), Sea salt, Stabilisers (Locust bean gum, Gellan gum), Emulsifier (Sunflower lecithin), Vitamins (riboflavin (b2), B12, E, D2)), Self-Raising Gluten-free Flour (Gluten free flour blend (rice, potato, tapioca, maize, buckwheat), raising agents (mono-calcium phosphate, sodium bicarbonate) thickener (xanthan gum)), Caster Sugar (Sugar), Icing Sugar (Sugar, Wheat Starch), Sunflower Oil, Vegan Butter (Vegetable oils in varying proportions (75%) (rapeseed, palm, sunflower), water, salt (1.5%), emulsifier (mono- diglycerides of fattyacids), citric acid, colour (carotenes), vitamin A and D, flavourings.), Cocoa Powder, Cocoa Nibs , Baking Powder (Raising agents (E 450 (diphosphates), E 500 (sodium carbonates)), maize starch.), Xanthan Gum. |
| Ultimate Ginger Cake | FPSL1054 | Plain WHEAT Flour, Brown Sugar (Sugar, Cane Molasses), Buttermilk (MILK), Sunflower Oil, Free Range EGGS , Whole MILK , Stem Ginger (Stem Ginger (60%), Sugar, Water), Black Treacle (Cane Molasses, Contains naturally occurring SULPHITES (>10ppm)), Ginger Wine (SULPHITES), Icing Sugar (Sugar, Wheat Starch), Baking Powder (Raising agents (E 450 (diphosphates), E 500 (sodium carbonates)), maize starch.), Crystallised Ginger (1%) (Stem Ginger, sugar), Ground Ginger (1%) (Ground Ginger), Bicarbonate Of Soda (Raising agents (E 500 (Sodium Carbonates))), Ground Cinnamon (Ground Cinnamon). |
| Vegan Dark Chocolate Brownie | FPTB1067 | Brown Sugar (Sugar, Cane Molasses), Plain WHEAT Flour, Sunflower Oil, Cocoa Powder, Vegan dark chocolate (3%) (cocoa mass 71.0%; sugar 26.0%; fat-reduced cocoa powder 2.0%; emulsifier: SOYA lecithin <1%; natural vanilla flavouring <1%), Baking Powder (Raising agents (E 450 (diphosphates), E 500 (sodium carbonates)), maize starch.), Vanilla Extract (Fructose syrup, flavouring preparation (vanilla extract), propylene glycol, spent vanilla seeds, caramel), Salt, Xanthan Gum. |

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