There are 14 major allergens to be aware of. Here are the allergens and where you might find them.



Molluscs

These include mussels, land snails, squid and whelks. They are often found in oyster sauce or as an ingredient in fish stews.



Celery

It is often found in salads, some meat products, soups and stock cubes.



Mustard

This also includes mustard powder, liquid mustard and mustard seeds and is often found in salad dressing, sauces, soups, breads, curries, marinades and meat products.



Crustaceans

These include crabs, lobsters, prawns, crabs and scampi.



Nuts

These include almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts. They can be found in breads, biscuits, crackers, desserts, ice cream, marzipan, nut oils and sauces.



Fish

Often found in fish sauces, pizzas, relishes, salad dressings and stock cubes. Some of the more common allergies in adults are fish and shellfish allergies.



Peanuts

These can be found in biscuits, cakes, curries, desserts and sauces but they can also be in peanut flour and groundnut oil.



Milk

This is found in butter, cheese, cream, milk powders, yoghurt and foods glazed with milk.



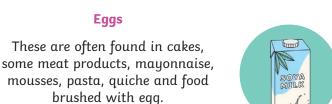
Sesame Seeds

These can be found in biscuits, cakes, curries, desserts and sauces but they can also be in peanut flour and groundnut oil.



Cereals

A family of proteins found in wheat, barley, rye and oats. It is often found in foods containing flour.



Soya

This can be found in bean curd, edamame seeds, miso paste, soya protein, soya flour, tofu and a very wide range of processed foods. It is often used in meat products, sauces and vegetarian products but is also used in some desserts, such as ice cream and brownies.



Lupin

This includes lupin seeds and flour and can be found in some types of bread, pastries and pasta.



Sulphur Dioxide

Sulphites are preservatives, used in dried fruit, meat products and vegetables, as well as in wine and beer.



