



Cafeteria Campus

Tuesday, 25.01.2022

Von-Melle-Park 5
20146 Hamburg

Monday until Thursday
11:00 a.m. - 3:00 p.m.
Food distribution 11:00 a.m.
- 2:30 p.m.



Additives and allergens

1 colourings	8 phosphate	Gl grain and grain	nuts/nuts	Sosoy/soy
2 preservatives	9 (artificial)	products	Nu products	products
3 antioxidants	sweetener	containing	sesame	S sulfur dioxide
4 flavour	10 source of	gluten (e.g.	Se seeds/sesame	w and sulfites
enhancers	phenylalanine	wheat, rye,	products	(concentration
5 contains sulfur/	Ei eggs/egg	barley etc.)	Sf mustard/must	above 10
sulfurated	products	Kr shellfish/shellfi	ard products	mg/kg or 10
6 contains	Enpeanuts/peanut	sh products	Sl celery/celery	mg/l)
carbon/carbon	products	La milk/milk	products	Wtmolluscs (e.g.
treated	Fi fish/fish	products		mussels and
7 wax-coated	products	(including		snails) and
		lactose)		mollusc
		Lu lupine and		products
		lupine products		



Beef



Contains fish



Poultry



Lamb



Game



Vegetarian



mensaVital



Lactose/does not contain foods containing lactose



Gelatine



Climate dish



Vegan



New dish



Favorite dish



Alcohol



Pork

Changes in the diet reserved.

As a non-profit organisation we are required to regularly review the eligibility of students for our services, and therefore require that you always carry your student identification card.

We label the allergens according to EU Food Information Regulation No. 1169/2011. Cross-contamination in the case of the individual ingredients, as well as the unavoidable infiltration of allergens into individual products from a technological point of view cannot be excluded and are not identified.

The prices indicated are valid for students/employees/guest.

The award of the dishes at the place of issue applies.