

**Wednesday, 17.04.2024**



## Additives and allergens

<b>1</b> colourings	<b>8</b> phosphate	<b>Kr</b> shellfish/shellfish products	<b>Se</b> sesame seeds/sesame products	<b>Sw</b> sulfur dioxide and sulfites (concentration above 10 mg/kg or 10 mg/l)
<b>2</b> preservatives	<b>9</b> (artificial) sweetener	<b>Mi</b> Milk and milk products (including lactose)	<b>Sf</b> mustard/mustard products	<b>Wt</b> molluscs (e.g. mussels and snails) and mollusc products
<b>3</b> antioxidants	<b>10</b> source of phenylalanine	<b>Lu</b> lupine and lupine products	<b>Sl</b> celery/celery products	<b>GIW</b> Cereals containing gluten and products thereof (wheat)
<b>4</b> flavour enhancers	<b>Ei</b> eggs/egg products	<b>Nu</b> nuts/nuts products	<b>So</b> soy/soy products	<b>GIR</b> Cereals containing gluten and products thereof (rye)
<b>5</b> contains sulfur/sulfurated	<b>En</b> peanuts/peanut products			<b>GIG</b> Cereals containing gluten and products thereof (barley)
<b>6</b> contains carbon/carbon treated	<b>Fi</b> fish/fish products			<b>GIH</b> Cereals containing gluten and products thereof (oats)
<b>7</b> wax-coated				<b>GID</b> Cereals containing gluten and products thereof (spelt)
				<b>GIK</b> Cereals containing gluten and products thereof (khorasan wheat)
				<b>NM</b> Nuts (almond) products
				<b>NH</b> Nuts (hazelnuts) products
				<b>NW</b> Nuts (walnuts) products
				<b>NCa</b> Nuts (cashew nuts) products
				<b>NPe</b> Nuts (pecan nuts) products
				<b>NPa</b> Nuts (Brazil nuts) products
				<b>NPi</b> Nuts (pistachios) products
				<b>NM</b> Nuts (macadamia/que
				<b>c</b> enland nuts) products



Beef



Contains fish



Poultry



Lamb



Game



Vegetarian



mensaVital



Lactose/does not contain foods containing lactose



Gelatine



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.