



Allergy and Product information

1.0 Floristry

Natural toxins in some flowers and plants make them harmful if eaten by humans or animals. Do not place flowers directly on to a polished surface as they may scratch or stain – use a protective mat. Certain products may scratch or stain. Wash hands after handling flowers and plants. The following provides more specific information.

FLOWER / PLANT	FURTHER INFORMATION
Alstroemeria	Alstroemeria may cause a skin allergy
Chrysanthemum	Chrysanthemum may cause a skin allergy
Hedera	Hedera may cause skin allergy
Hyacinth	Hyacinth may cause skin allergy / irritant
Lilies	Lily pollen may stain Lilies can be poisonous to cats and other pets
Red Oak Leaf	Contains a dyed product
Roses (floral and plants)	Rose may have sharp thorns
Snowed Pine Cones	Contains dyed/glittered product. These are a non-floral decoration. This is not a toy and may be a choking hazard and must be kept out of reach of babies and small children.
Floral Picks (Natural Pine Cone Picks, Pine Cone Picks & Snow Cone Picks)	Contains dyed/glittered product. This is not a toy and may be a choking hazard and must be kept out of reach of babies and small children.
Poinsettia plant	The sap may cause a skin allergy Caution – skin and eye irritant
Poinsettia and Amaryllis plants	These plants are harmful if eaten
Anthurium plant and Hyacinth plants	This plant is harmful if eaten Caution – skin and eye irritant.
Spathiphyllum	This plant is harmful if eaten Caution – skin and eye irritant Dyed or sprayed products Certain products may be dyed or sprayed which may stain.
Foxgloves	All parts of it can cause allergic reactions, but the berries are particularly poisonous. The plant contains minute needle-shaped crystals which can severely irritate the skin. Consumption can lead to throat swelling, breathing difficulties and stomach irritation.

2.0 Ceramics/Pottery

Nothing specific

3.0 Wood craft

Nothing specific

4.0 Food/drink

The Customer will be made aware of the ingredients at time of order. The 14 allergens are listed in the table.

14 Allergens



The way allergens are labelled on prepacked foods has changed. The Food Information Regulation, which came into force in December 2014, introduced a requirement that food businesses must provide information about the allergenic ingredients used in any food they sell or provide.

There are 14 major allergens which need to be mentioned (either on a label or through provided information such as menus) when they are used as ingredients in a food. Here are the allergens, and some examples of where they can be found:



1 Celery

This includes celery stalks, leaves, seeds and the root called celeriac. You can find celery in celery salt, salads, some meat products, soups and stock cubes.

Cereals containing gluten

Wheat (such as spelt and Khorasan wheat/Karnut), rye, barley and oats is often found in foods containing flour, such as some types of baking powder, butter, breadcrumbs, bread, cakes, couscous, meat products, pasta, pastry, sauces, soups and fried foods which are dusted with flour.



3 Crustaceans

Crabs, lobster, prawns and scampi are crustaceans. Shrimp paste, often used in Thai and south-east Asian curries or salads, is an ingredient to look out for.

Eggs

Eggs are often found in cakes, some meat products, mayonnaise, mousses, pasta, quiche, sauces and pastries or foods brushed or glazed with egg.



5 Fish

You will find this in some fish sauces, pizzas, relishes, salad dressings, stock cubes and Worcestershire sauce.

Lupin

Yes, lupin is a flower, but it's also found in flour! Lupin flour and seeds can be used in some types of bread, pastries and even in pasta.



7 Milk

Milk is a common ingredient in butter, cheese, cream, milk powders and yoghurt. It can also be found in foods brushed or glazed with milk, and in powdered soups and sauces.

Molluscs

These include mussels, land snails, squid and whelks, but can also be commonly found in oyster sauce or as an ingredient in fish steaks.



9 Mustard

Liquid mustard, mustard powder and mustard seeds fall into this category. This ingredient can also be found in breads, curries, marinades, meat products, salad dressings, sauces and soups.



Nuts

Not to be mistaken with peanuts (which are actually a legume and grow underground), this ingredient refers to nuts which grow on trees, like cashew nuts, almonds and hazelnuts. You can find nuts in breads, biscuits, crackers, desserts, nut powders (often used in Asian curries), stir-fried dishes, ice cream, marzipan (almond paste), nut oils and sauces.



11 Peanuts

Peanuts are actually a legume and grow underground, which is why it's sometimes called a groundnut. Peanuts are often used as an ingredient in biscuits, cakes, curries, desserts, sauces (such as satay sauce), as well as in groundnut oil and peanut flour.

Sesame seeds

These seeds can often be found in bread (sprinkled on hamburger buns for example), breadsticks, houmous, sesame oil and tahini. They are sometimes toasted and used in salads.



13 Soya

Often found in bean curd, edamame beans, miso paste, textured soya protein, soya flour or tofu, soya is a staple ingredient in oriental food. It can also be found in desserts, ice cream, meat products, sauces and vegetarian products.

Sulphur dioxide (sometimes known as sulphites)

This is an ingredient often used in dried fruit such as raisins, dried apricots and prunes. You might also find it in meat products, soft drinks, vegetables as well as in wine and beer. If you have asthma, you have a higher risk of developing a reaction to sulphur dioxide.



For more information, visit food.gov.uk/allergy or nhs.uk/conditions/allergies

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