



A British Lubricants Company

Units 2&3 Mayfield Industrial Park, Liverpool Road, Irlam, Manchester, M44 6GD

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10th August 2022

To whom it may concern:

Allergens in our Food Grade Lubricants

I can confirm that the **Brit-Lube & Mako-Lube Lubricants** Food Grade Lubricant range do not contain any of the following allergens.

- Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut, or their hybridised strains) and products there of
- Crustaceans and products there of
- Eggs and products there of
- Fish and products there of
- Peanuts and products there of
- Soybeans and products there of
- Milk and products there of (including Lactose)
- Nuts i.e. almond, hazelnut, walnut, cashew, pecan, brazil nut, pistachio, macadamia nut, Queensland nut and products there of
- Celery and products there of
- Mustard and products there of
- Sesame seeds and products there of
- Sulphur dioxide and sulphites at concentration of more than 10 mg/kg.
- Lupin – (Lupin seed and Lupin flour and all species) and products there of
- Molluscs – all species e.g. oyster, squid, cockles, mussels, periwinkle & scallops including land molluscs like snails.

This statement is intended to accompany the allergen provisions of the EU Food Information for Consumers Regulation (No. 1169/2011) and Food Information Regulations 2014 (SI 2014/1855) and corresponding Regulations in Wales, Scotland and Northern Ireland.

Best regards,

Gavin Armitage
Technical Director



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14 Allergens

Coming to a food label near you

The way allergens are labelled on prepacked foods is changing because of new regulations. The Food Information Regulation, which comes into force in December 2014, introduces 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.

2 Cereals containing gluten
Wheat (such as spelt and Khorasan wheat/Kamut), rye, barley and oats is often found in foods containing flour, such as some types of baking powder, batter, 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.

4 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.

6 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.

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

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.

10 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.

12 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.

14 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

Sign up to our allergy alerts on food.gov.uk/email, or follow [#AllergyAlert](https://twitter.com/AllergyAlert) on Twitter and Facebook

Let's keep connected at food.gov.uk/facebook

Join our conversation [@foodgovuk](https://twitter.com/foodgovuk) on Twitter

Watch us on food.gov.uk/youtube

Other dietary information	Yes	No
Free from salt and salt substitutes	✓	
Free from additives	✓	
Free from alcohol	✓	
Free from colours	✓	
Free from flavours	✓	
Free from preservatives	✓	
Free from Animal – Beef fats / Meats	✓	
Free from Animal – Duck Fats / Meats	✓	
Free from Animal – Lamb Fats / Meats	✓	
Free from Animal – Pork Fats / Meats	✓	
Free from Animal – Poultry Fats / Meats	✓	
Free from Animal Fats other than dairy fats	✓	
Free from antioxidants BHA/BHT	✓	
Free from Aspartane	✓	
Free From Barley / Derivatives	✓	
Free from Benzoates	✓	
Free from Caffeine	✓	
Free from fruit derivatives	✓	
Free from Dairy Products	✓	
Free from gelatine	✓	
Free from glutamate	✓	
Free from Maize / derivatives	✓	
Free from MSG	✓	
Free from Mushrooms / derivatives	✓	
Free from Modified Starch	✓	
Free from offal	✓	
Free from Potassium based salt substitutes	✓	
Free from Vegetable / Derivatives	✓	
Free from Yeast / Derivatives	✓	
Is the product suitable for :		
Vegetarians	✓	
Vegans	✓	
Muslim / Halal Diet	✓	
Orthodox / Jewish/ Kosher Diet	✓	
Orthodox Hindus Diet	✓	
People with Nut/Seed Allergy	✓	
Coeliacs / People with gluten sensitivity	✓	