

ALLERGEN INFORMATION

BURGER KING's priority is to ensure customers with food allergies and intolerances have accurate information to enable them to make safe choices from our menu. There are 14 legally specified food allergens, and this table states which products contain or may contain them as follows:

- Contains - a planned ingredient which is definitely present.
□ May contain - a supplier has reported to us a real risk of cross contamination on their production line.
◦ May contain via shared equipment - potential cross contamination through shared cooking equipment in our kitchen (fryers & flame grilling equipment - broiler).

BURGER KING kitchens have strict controls in place to reduce the risk of cross contamination such as separate storage areas, utensils and cleaning equipment for products containing allergens. In common with other catering operations, our kitchens are open environments, hence we cannot guarantee that any product is entirely free from any allergen. Customers with severe food allergies should take this information into account.

The allergen information for dip pots is printed on the lid and the allergen information for sauces on sachets is printed on the sachet. The allergen information for products in retail packaging (porridge, juices bottled and water bottled) is printed on the packaging.



Table with columns for allergens (Milk Products, Eggs, Fish, Molluscs / Crustaceans, Peanuts, Tree Nuts, Soya, Wheat, Mustard, Sesame, Celery, Lupin, Gluten, Sulphur Dioxide) and rows for product categories (BEEF, BREAKFAST, CHICKEN, EXTRAS, VEGGIE & MORE, SIDES, SWEET TREATS, BEVERAGES) and individual products. Each cell contains a symbol indicating allergen presence.

Toaster: All our buns are toasted in the same toaster. They all contain gluten, some contain sesame and some contain milk and egg. If you are allergic to any of these ingredients you are advised not to choose any of our sandwich products with a bun. Fryers: We have separate fryer vats for different products but they share an oil filtration system which creates a risk of cross contamination when the oil passes through the filter. Broiler: This high temperature grilling device cooks all our beef patties and also our breakfast sausage patties. Bones: Although we take great care to remove bones from our meat, poultry and fish products some small bones may still be present. WHOPPER®, WHOPPER JR.®, Long Big KING®, Long Big KING®, CHICKEN ROYALE®, OREO®, FUSION® are registered trademarks.

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