

Food Allergen

Some people may have food allergies to certain foods, and food allergies can range from mild to severe and can be fatal. If you experience food allergy symptoms after eating, seek medical attention immediately. Check food labels for allergen information to avoid eating food you are allergic to.

## What is food allergy?

Food allergy is a reaction of the body's immune system to some substances in food. A very low level of an allergenic substance may cause an allergic reaction in susceptible populations. Common allergens are:



bread, pasta, cakes, pastry, meat products, sauces cubes, breadcrumbs foods dusted with flour, vegetarian products (e.g. plant-



Crustaceans



voghurt, cream.

glazed with milk

cheese, butter, milk



**Eggs** 





Fish





containing gluten

soybeans

sauces and spread (e.g. peanut butter), cakes, desserts, groundnut oil, peanut flour, beancurd



Milk



Tree nuts





**Sulphites** 

meat products, fruit juice drinks, dried fruit and vegetables, wine, beer

Symptoms of food allergy include swollen face, tongue or lips, shortness of breath and itchy skin. Anaphylactic shock, an acute, severe and potentially life-threatening allergic reaction may develop in severe cases. Seek medical advice at once if the following symptoms develop after meal:



Swollen face



Swollen lips or tongue



Shortness of breath



Itchy skin



Rash



Anaphylactic shock

## How to avoid food with allergens?

- Read food allergen information on food labels to identify if any food or food ingredients of your allergic concern are present in the food.
- Avoid the food or food ingredients which you are allergic to.

Ingredient: Wheat Flour, Water, Sugar, Chocolate (cacao beans, milk, antioxidant (E304,E307,E322) contains milk products and coybeans)), Whole Milk Powder, Salt.













