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|  | HACCP Konzept und Hygieneorganisation Küchenbetriebe | HACCP 22.4 |
| **Allergenmanagement Übersicht Rezeptur**  Anlage: Zusammengefaste Rezepturinformationen nach Speisenkategorien (Allergene bitte unten ankreuzen. Bei Gluten und Schalenfrüchten ergänzend zuordnen und eintragen: Wz, Ro, Ge, Haf, Di, Kam (bei Gluten) bzw. Man, Has, Wal, Ka, Pec, Pa, Pi, Mac (bei Schalenfrüchten) | | |

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| Speisebezeichnung laut Speiseplan | Gluten | Krebstiere | Eier | Fisch | Erdnuss | Soja | Milch | Schalenfrüchte | Sellerie | Senf | Sesamsamen | Schwefeldioxid | Lupine | Weichtiere | Lebensmittelfarbe | Konservierungsstoffe | Geschmacksverstärker |  |  |
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| Erstellt von: Name, Vorname | | | | | | | | | | | | | | | | | | | |
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