**Dietry & Allergen Policy**

At Rollinson’s Cakery, I want to help all my customers to make informed choices about my products. If you are adhering to a special diet, or have a food allergy or intolerance, you will find all the information you need below.

To help you, a detailed list of allergens can be found in my [Allergen Guide](Allegern_-_Ocotober_2020.pdf).

If you have any allergies, please carefully check this guide or enquire directly to check for an alternative!

**What’s in my cake?**

I do not provide them online as I make cakes to order and do not sell them from a standard batch meaning all allergies are requested to be declared up front.

To ensure there is no mistakes, a list of ingredients are provided in your product box for your reference.

**Cross-contamination**

Please note that all my products are baked fresh onsite in my workshops, which handle ingredients used to make all my products. While I do have processes in place to minimise the risk of cross-contamination, I have small kitchens and do not have segregated production lines, so cross-contamination of ingredients is possible.

I handle all the main allergens of dairy, gluten (wheat), egg, sesame, sulphites and soya.

I handle nuts and peanuts only when requested by an order and this is not something that goes through my workshop often and has little risk of cross-contamination as surfaces are sterilised between each individual order.

**Information for Coeliacs**

I make gluten free options to order. I do not handle gluten products during making these options. This option usually consists of gluten free and non gluten containing ingredients, however, my kitchens handle ingredients containing gluten.

In the interests of your health and wellbeing, Rollinson’s Cakery does not claim special orders to be gluten-free. As the kitchen handles gluten products, and even though processes are in place to prevent cross contamination, gluten free options may contain traces of gluten.

If you require further information on the ingredients used, please contact me.

**Vegetarian?**

Most of my products are suitable for vegetarians unless otherwise specified upon order. My food colourings do not contain any animal products in them, nor do my fondant icing. I have had products in the past that contained bacon, and this will always be clearly identified in the product label. However, I do not plan on bringing in any meat containing products for the foreseeable future.

**Religious Dietary Information**

None of my products are certified Halal or Kosher. I do not use alcohol in most of my products. Any products that do contain alcohol, this will be clearly communicated prior to purchase, or on the counter card in-store. The white vinegar we use in some of my products (Red Velvet especially) is distilled white vinegar and not white wine vinegar. If you do wish to make a religious dietary order, please get in touch to see what I can do for you.

**Vegan?**

I have a growing vegan consumer base. Please be assured that I am aware that some sprinkles and cake decorations are not vegan friendly, and I will not put any of those onto the tops of my vegan goodies. I want to ensure that vegans get the same quality taste as my non-vegan products, and I will try not to charge more for vegan products than my non-vegan range. Sometimes vegan substitutes are more expensive, but I am getting good at sourcing non-dairy and eggless alternatives for a keen price.

**Questions?**

If you are unsure or have any questions at all, please don’t hesitate to contact me at [rollinsonscakery@outlook.com](mailto:rollinsonscakery@outlook.com) or call 07891387284.