

TEMPLE EMANUEL

NUT POLICY – RESTRICTED INGREDIENT LIST

July 2017

Temple Emanuel strives to maximize the health and safety of each person in our community who may be subject to life-threatening allergic reaction. In that spirit, we have instituted the following tree nut and peanut policy:

The entire downstairs school wing is nut free. We ask that foods used or sent in for snack, lunch, or any other reason should be checked to make sure they are nut free.

The remainder of the facility is nut sensitive, meaning there can be no nuts in any ingredients in any food on the premises. The items do not have to be certified nut free or made in a nut free facility. Because this area is nut sensitive not nut free, we cannot guarantee that those who have nut allergies are totally protected.

You MUST avoid foods with any of the following ingredients:

Almonds	Ground Nuts	Nut Pastes
Almond Milk	Hazelnuts	Peanut protein hydrolysate
Artificial Nuts	Hickory Nuts	Peanuts
Beechnuts	Lychee Nuts	Peanut Butter
Beer Nuts	Macadamia Nuts	Peanut Flour
Black Walnuts	Mandelonas	Peanut Oil
Brazil Nuts	Marzipan	Pecans
Bush Nuts	Mixed Nuts	Pesto
Butternuts	Monkey Nuts	Pili Nuts
Cashews	Mortadella	Pine Nuts (pignoli, pignolia, pignon, pinon, pinyon)
Chestnuts	Nangai Nuts	Pistachio Nuts
Chinquapin Nuts	Nougat	Pralines
Coconut*	Nut Butters	Shea Nuts
Energy/Protein Bars	Nut Extracts/Flavoring	Walnuts
Filberts	Nut Flours/M Meal	
Gianduja	Nut Meats	
Ginkgo Nuts	Nutella	*If you are allergic to tree nuts, talk to your allergist fore adding coconut to your diet
Granola/Granola Bars	Nut Milks	
Goobers	Nut Oils	