	Celery	Cereals (containing	Crustaceans	Eggs	Fish	Lupin	Milk	Molluscs	Mustard	Nuts	Peanuts	Sesame	Soya	Sulphur dioxide
		gluten)												(sulphites)
Sponge Cake	No	Yes	No	Yes	No	No	Yes	No	No	No	No	No	No	No
Vegan Sponge Cake	No	Yes	No	No	No	No	No	No	No	Maybe*	No	No	Maybe*	Maybe*
Gluten-Free Sponge Cake	No	No	No	Yes	No	No	Yes	No	No	Maybe*	No	No	Maybe*	Maybe*
Swiss Meringue Buttercream	No	No	No	Yes	No	No	No	No	No	No	No	No	No	No
Vegan Buttercream	No	No	No	No	No	No	No	No	No	No	No	No	Maybe*	Maybe*
Gold Sprinkles	No	Maybe*	No	No	No	No	No	No	No	No	No	No	Maybe*	Maybe*
Silver Sprinkles	No	Maybe*	No	No	No	No	No	No	No	No	No	No	Maybe*	Maybe*
Rainbow Sprinkles	No	Maybe*	No	No	No	No	No	No	No	Maybe*	Maybe*	Maybe*	Maybe*	Maybe*
Hazelnuts	No	No	No	No	No	No	No	No	No	Yes	No	No	No	No
Walnuts	No	No	No	No	No	No	No	No	No	Yes	No	No	No	No
Pecans	No	No	No	No	No	No	No	No	No	Yes	No	No	No	No
Chocolate Chips	No	Maybe*	No	Maybe*	No	No	Maybe*	No	No	No	No	No	Maybe*	Maybe*
Chocolate M&Ms	No	Yes	No	Maybe*	No	No	Yes	No	No	Maybe*	Maybe*	Maybe*	Maybe*	Maybe*

Notes

Maybe* = Depends heavily on ingredients (e.g., vegan butter might contain soya; gluten-free flour might use almond flour).

Milk in Vegan Buttercream: If using dairy-free margarine or shortening, it should be dairy-free – but check labels (some margarines can still contain milk derivatives).

Nuts: Risk in vegan options depending on milk substitutes (e.g., almond milk) or nut-based products.

Soya: Common in vegan products (e.g., soy milk, soy-based margarine).

Sulphur Dioxide: Could be present in some processed ingredients (e.g., dried fruits, baking powders, margarine preservatives).