

Allergen & Dietary Awareness Guide

This chart identifies the presence of the top nine food allergens, along with indicators for vegan, vegetarian, and pork-containing items for SDSU Dining venues. It's designed to help individuals quickly assess whether a food item aligns with their dietary restrictions or preferences.

LOCATION:



Third-party owned-and-operated unit

This information is as of the SDSU Fall 2025 Semester. Dietary information is reviewed and updated each summer in advance of the fall semester.

| SUPERIOR SANDWICHES | SOY | GLUTEN | FISH | SHELLFISH | TREE NUT | PEANUT | SESAME | MILK | EGG | VEGAN | VEGETARIAN | GLUTEN-FRIENDLY | DAIRY-FRIENDLY | CONTAINS PORK |
|---------------------|-----|--------|------|-----------|----------|--------|--------|------|-----|-------|------------|------------------------|----------------|---------------|
| BREADS | | | | | | | | | | | | | | |
| WHITE | х | х | | | | | | | | х | х | | х | |
| WHEAT | х | х | | | | | | | | х | х | | х | |
| BOWLWICH (LETTUCE) | | | | | | | | | | х | х | х | х | |
| PROTEINS | | | | | | | | | | | | | | |
| CHICKEN | | | | | | | | | | | | х | х | |
| TURKEY | | | | | | | | | | | | х | х | |
| ROAST BEEF | | | | | | | | | | | | х | х | |
| НАМ | | | | | | | | | | | | х | х | x |
| MEATBALLS | | х | | | | | | | | | | | х | x |
| SALAMI | | | | | | | | | | | | х | х | x |
| PEPPERONI | | | | | | | | | | | | х | х | x |
| PHILLY STEAK | | | | | | | | | | | | х | х | |
| BLACK BEAN PATTY | x | х | | | | | | | | х | х | | х | |
| CORNED BEEF | | | | | | | | | | | | х | х | |
| BACON | | | | | | | | | | | | х | х | x |
| TUNA | | | х | | | | | | х | | | х | х | |
| CHEESE | | | | | | | | | | | | | | |
| CHEDDAR | | | | | | | | х | | | х | х | | |
| MOZZARELLA | | | | | | | | х | | | х | х | | |
| PROVOLONE | | | | | | | | х | | | х | х | | |
| SWISS | | | | | | | | х | | | х | х | | |



| SUPERIOR SANDWICHES | SOY | GLUTEN | HSH | SHELLFISH | TREE NUT | PEANUT | SESAME | MILK | EGG | VEGAN | VEGETARIAN | GLUTEN-FRIENDLY | DAIRY-FRIENDLY | CONTAINS PORK |
|---------------------|-----|--------|-----|-----------|----------|--------|--------|------|-----|-------|------------|-----------------|----------------|---------------|
| SAUCES | S | U | ш | S | - | ₫. | S | 2 | ш | > | > | U | | 0 |
| RANCH | | | | | | | | х | х | | х | х | | |
| OIL | | | | | | | | | | х | X | X | x | |
| RED WINE VINEGAR | | | | | | | | | | х | х | х | x | |
| MUSTARD | | | | | | | | | | Х | х | х | x | |
| MAYONNAISE | | | | | | | | | х | | х | х | х | |
| WHICH SAUCE | x | х | | | | | | | х | | х | | х | |
| PESTO | | | | | х | | | х | | | х | х | | |
| THOUSAND ISLAND | х | х | | | | | | | х | | х | | x | |
| BUFFALO HOT SAUCE | | | | | | | | | | х | х | х | х | |
| MARINARA | | | | | | | | | | х | х | х | x | |
| VEGGIES | | | | | | | | | | | | | | |
| AVOCADO | | | | | | | | | | х | х | х | х | |
| LETTUCE | | | | | | | | | | х | х | х | х | |
| SPINACH | | | | | | | | | | х | х | х | х | |
| ΤΟΜΑΤΟ | | | | | | | | | | х | х | х | x | |
| PICKLES | | | | | | | | | | х | х | х | х | |
| ONION | | | | | | | | | | х | х | х | х | |
| CARAMALIZED ONIONS | | | | | | | | | | х | х | х | х | |
| CRISPY ONIONS | | х | | | | | | | | х | х | | х | |
| BANANA PEPPERS | | | | | | | | | | х | х | х | х | |
| CUCUMBER | | | | | | | | | | х | х | х | x | |
| JALAPEÑOS | | | | | | | | | | х | х | х | х | |
| BELL PEPPERS | | | | | | | | | | х | х | х | х | |
| COOKED BELL PEPPERS | | | | | | | | | | х | х | х | x | |
| OLIVES | | | | | | | | | | х | х | х | x | |
| HOT PEPPER MIX | | | | | | | | | | х | х | х | x | |
| SAUERKRAUT | | | | | | | | | | х | х | х | х | |



SDSU DINING NUTRITIONAL DISCLAIMER

At SDSU Dining, our team is committed to clearly identifying our menu items with respect to:

- their nutritional information
- relevant dietary considerations such as whether the items are gluten-friendly, vegan, vegetarian, etc.
- · their ingredients which may cause allergic reactions

Our team undergoes regular training to ensure accurate labeling and proper food preparation methods aimed at minimizing cross-contact risks. Even with us employing such labelling and food preparation methods, however, some degree of cross-contact is unavoidable. Please note that our dining centers are not certified allergy-free or gluten-free, as some items served may contain allergens.

Menu items from our third-party dining partners may have different allergen management practices. SDSU Dining does not design the menus of any of our third-party dining partners and shares them with guests for informational purposes only. Consequently, Aztec Shops, Ltd. and SDSU Dining accept no liability for menu items from our third-party dining partners, cannot independently validate any nutritional information provided by our third-party dining partners, and cannot guarantee that any menu items prepared by our third-party dining partners are free from allergens or safe from cross-contact. Guests should contact each third-party venue directly with any relevant nutritional and allergen-related questions.

For additional questions about building a personal meal program focused on specific dietary needs and preferences, we strongly recommend scheduling a meeting with our registered dietitian, Amanda Nazario (aashbynazario@sdsu.edu) using this LINK.

