I'm not a robot



At Wendy's, we are committed to transparency and informing our customers about what's in their food. We want to help customers with allergies or sensitivities make safe and informed choices when ordering from us. We provide information on potential allergies or sensitivities make safe and informing our customers with allergies or sensitivities make safe and information on potential allergies or sensitivities make safe and information on potential allergies or sensitivities make safe and information on potential allergies or sensitivities make safe and information on potential allergies or sensitivities make safe and information on potential allergies or sensitivities make safe and information on potential allergies or sensitivities make safe and information on potential allergies or sensitivities make safe and information on potential allergies or sensitivities make safe and information on potential allergies or sensitivities make safe and information on potential allergies or sensitivities make safe and information on potential allergies or sensitivities make safe and information on potential allergies or sensitivities make safe and information on potential allergies or sensitivities make safe and information on potential allergies or sensitivities make safe and information of the provide inform "Wendy's Allergen Menu". This guide categorizes each menu item based on potential allergens, making it easy for customers to identify which items may contain gluten, dairy, nuts, soy, or other common allergens. We want to note that while we provide information on known allergens in our food, cross-contamination can occur due to shared preparation and cooking areas in our restaurants. We cannot guarantee that any menu item is completely free of allergens. To help customers make informed choices, we recommend reviewing the Food Allergy Research & Education website (www.foodallergy.org) for more information on food allergies. Our goal is to provide a safe and inclusive dining experience for all our customers. Chicken Nuggets (4pc, 6pc, 10pc) - contains dairy EggMilk Wheat Soy Peanuts Tree Nuts Fish Shell fish Southwest Avocado Chicken Salad, Apple Pecan Chicken Salad, Taco Sa and French Fries (Small, Medium, Large) do not contain common allergens. Baconator Fries, Chili Cheese Fries, Wendys Chili, Baked Potato, Bacon Cheese Baked Potato, Loaded Baked Potato, Sour Cream & Chive Baked Potato, Cheese Baked Potato, Large), Chocolate Frosty (Small, Medium, Large), and Strawberry Frosty (Limited-time) do not contain common allergens. Coca-Cola, Diet Coke, Sprite, Dr Pepper, Fanta Orange, Minute Maid Lemonade, Light Minute Maid Lemonade, Li Strawberry Lemonade, Classic Lemonade, Sunburst Melon Lemonade do not contain dairy or other allergens. Daves Craft Lemonade (Various Flavors) may contain dairy Wendys identifies the major nine food allergens as defined by the U.S. Food and Drug Administration: milk, eggs, fish, shellfish, tree nuts, peanuts, wheat, soybeans, and sesame. The company also notes that due to common handling and preparation areas in their restaurants, cross-contamination with allergens is possible. "Wendy's has taken steps to provide customers with food allergies and sensitivities with more information about their menu items. The company has created an allergen menu that lists which items contain common allergens such as peanuts, dairy, soy, and gluten. This allows customers to make informed choices about what they can safely eat at the restaurant. The allergen menu includes information on all of Wendy's menu items, including burgers, sandwiches, salads, sides, and desserts. It also provides details on nutritional information and can be accessed through the company's website or mobile app. Customers with food allergies are advised to exercise caution when ordering and to consult the allergen menu for guidance. By providing this information, Wendy's aims to make dining at their restaurants safer and more enjoyable for customers with dietary restrictions. "Given article text here is not present.1. Cross-contamination issues at Wendy's due to shared grill usage have led to labeling of their chili as containing milk, despite no actual dairy ingredients.2. The availability of dairy-free sauces is unclear and should be verified in-store, as they are not listed online. 3. Onion tanglers cooked in the fryers may introduce a milk allergen to other items, posing potential cross-contamination risks. 4. Despite its reputation, Wendy's has faced challenges in maintaining consistency across locations, with some menu items potentially containing allergens due to shared cooking equipment. 5. The company was founded by Dave Thomas, who worked at just 12 years old and later helped turn around struggling KFC franchises for Colonel Harlon Sanders.6. Thomas eventually used his connections and profits from the successful KFC franchises to open Wendy's in 1969, with the chain becoming one of the largest fast-food establishments in the US.7. Despite being the third-largest burger chain in the nation, Wendy's continues to face competition from larger rivals McDonald's and Burger King. Wendy's global presence and history Wendy's occupies a distant third place, but the chain is doing fine. The company has an international scope, with locations across multiple countries beyond the United States and Canada. Dave Thomas, Wendy's founder, had a significant impact on the fast-food industry. He invented KFC's signature Bucket of Chicken, which became a key menu item for the brand. Thomas was inspired by Kewpee Burger, a tradition Thomas carried forward with Wendy's.Despite being a well-known brand, Wendy's does not have a signature burger like McDonald's Big Mac or Burger King's Whopper. Instead, they offer two patty sizes for their hamburgers. Wendy's has undergone significant changes over the years, including firing its 84-year-old actress Clara Peller from a commercial campaign. The decision was likely made to prevent the brand's famous "Where's the beef?" slogan from being undermined by a competing product. Dave Thomas appeared in over 800 Wendy's commercials during his time with the company. After the "Where's the Beef" campaign ended, Wendy's found a way to convince Dave Thomas to return as their face and spokesperson in 1985. He started making appearances at various franchises in 1989, starring in over 800 commercials for the company throughout his career. Unfortunately, an unexpected incident occurred in 1997 when Wendy's pulled their advertising from the Ellen Show after she came out publicly. This led to a backlash from the LGBTQ+ community, resulting in a boycott call against Wendy's restaurants. However, Wendy's has also made some positive moves in the past. They actually pioneered the Dollar Menu concept, introducing it as their value menu in October 1989. The idea of offering affordable prices for popular items was later adopted by other fast-food chains like Burger King and McDonald's, but with varying degrees of success. Interestingly, Wendy's made a decision to reduce the size of their Junior Patties from two ounces to 1.78 ounces in 2007, an effort to cut costs amidst rising food expenses. However, this move didn't sit well with fans. In addition to these developments, it's worth noting that the original Wendy's location in Columbus, Ohio was shut down in 2007 after being in business for 38 years. The building underwent a \$1.7 million renovation and was repurposed as a Catholic Foundation. Wendy's has also been investing in technology, opening labs in Dublin, Ohio to foster innovation and collaboration among employees. This push towards digital integration aims to enhance the customer experience at Wendy's restaurants. Lastly, the fast-food chain is undergoing a brand transformation, which will involve updating their local restaurants with modern designs featuring new seating options, digital menu boards, self-service kiosks, and more. Wendy's has brought back nostalgic memories for many of its enthusiasts, and now, there's more to explore about the brand's history. Interestingly, dancing hamburgers were featured in Wendy's first commercials way back in the 70s. Unfortunately, most people don't remember them, but they're a fun piece of trivia nonetheless. What's even more interesting is that Wendy's still uses its original slogan "Quality is our recipe," which has stood the test of time. The brand was also a pioneer when it introduced the drive-thru window in 1971, making it one of the first major chains to do so. Moreover, for a short period, Wendy's offered a unique Black Bean Burger, made with a blend of black beans, farro, onions, and other ingredients, topped with a high-end sauce.

Wendy's allergen menu pdf chicken nuggets. Wendy's allergen menu pdf wendy's allergen menu pdf wendy's allergen menu pdf free. Wendy's allergen menu pdf wendy's allergen menu pdf download. Wendy's allergen menu pdf download. Wendy's allergen menu pdf download. Wendy's allergen menu pdf free. Wendy's allergen menu pdf free. Wendy's allergen menu pdf download.