

FOOD ALLERGENS LABELLING LAW

The Food Standards Agency (FSA), in conjunction with DEFRA have introduced new Allergen Labelling Laws which came into effect in December 2014.

These new regulations affect all foodservice organisations serving unpackaged food, or food packaged on site for immediate consumption.

We are required to provide details of all possible allergens that are contained within the menu items being served. Details of the recognised allergens must be clearly marked so that staff can pass on any information to customers.

Please ask a member of the catering team or school office for information on any of the Allergens below. All our catering staff are trained and will be able to pass on the correct information. We are using a Preparation label system which would track any of the below potential allergens.

The recognised allergens are:

- Eggs**
- Molluscs**
- Crustaceans**
- Celery**
- Milk**
- Fish**
- Soya**
- Sesame**
- Peanuts**
- Mustard**
- Lupin**
- Gluten**