

MANCHESTER FAYRE

ARE GETTING READY FOR THE NEXT BIG CHANGE IN FOOD LEGISLATION!

On 13 December 2014, the Food Information for Consumers Regulation 1169/2011 (EU FIC) changes the way allergen information appears on labels and on food that is prepacked, sold loose or served out of home.

From this date, all caterers **MUST** be able to answer any consumer queries regarding allergens **AND** have all allergenic ingredients declared correctly for all the food they serve.

The key aspects of the new law are that caterers:

- can no longer state that they do not know if an allergen is present
- can no longer state that all foods 'could' contain allergens
- must ensure their oral statements can be backed up in writing if required.

This brand-new piece of legislation will be policed by the local Environment Health Officers; non-compliance will result in large fines.

THE 14 MAJOR FOOD ALLERGENS THAT HAVE BEEN IDENTIFIED AS ISSUES FOR PEOPLE LIVING IN EUROPE ARE:



Gluten



Eggs



Peanuts



Sesame



Celery



Lupin



Crustaceans



Milk



Fish



Tree nuts



Soya



Mustard



Sulphites



Molluscs

Manchester Fayre's nutrition team have been extremely busy analysing food ingredients, recipes and menus to ensure that the catering teams at the front of service are fully supported and prepared for the introduction of the new legislation.

Bespoke allergen manuals have been created for every operation managed by Manchester Fayre, and training has been delivered to transform Unit Managers into our very own Allergy Ambassadors.

Remember that there is no cure for food allergy; the only way to prevent an allergic reaction is by avoiding foods containing the allergen.

For further information about the new allergen legislation, or about food allergies, visit the following websites:
www.food.gov.uk/business-industry/allergy-guide
www.allergyuk.org

www.anaphylaxis.org.uk
www.allergynewcastle.nhs.uk