S

1. Introduction

- 1.1 The EU Food Infor and Food Informati from 13th December clear and accurate produced so that cause them to have
- 1.2 The Regulations in processing aids that is attached as an A Business Operator ingredient or processor products then it will
- These Regulations distribution of food f
- 1.4 The Company is co allergens in food.

2. Ingredients/Labelling

- 2.1 The 14 allergen grd
 - 2.1.1 Cereals con kamut or the
 - 2.1.2 Crustaceans
 - 2.1.3 Egg
 - 2.1.4 Fish
 - 2.1.5 Lupin
 - 2.1.6 Milk
 - 2.1.7 Molluscs
 - 2.1.8 Nuts almo pistachio nu
 - 2.1.9 Peanut
 - 2.1.10 Soya
 - 2.1.11 Sesame
 - 2.1.12 Celery and d
 - 2.1.13 Mustard
 - 2.1.14 Sulphur diox
- 2.2 For detailed inform

Regulation (No. 1169/2011) (FIC) 2014/1855) (FIR) will be in force require food businesses to provide ens present in the food they have avoid consuming food that may

most common ingredients and d intolerances and the detailed list The Regulations require the Food od product contains or uses an one of the listed substances or mer.

of production, processing and

risk to the customer of consuming

rye, barley, oats, spelt, khorasan,

ashew nut, pecan nut, Brazil nut, leensland nut

en groups and exemptions the

Company acknowle

- 2.3 The responsibility <<Name/Role>>. T
 - 2.3.1 when ingred are accomplisted allerge The ingredictions food and driven
 - 2.3.2 all food or information information Regulations. ingredients highlighted in being provided as asking a me

3. Monitoring

- 3.1 The Company will management of the
 - 3.1.1 Supplier info

The Goods received are used.

In the abser provided by the allergen

3.1.2 Managing c

The Compa food prepara

Where allered stored sepa

Physical se area at all tir

All food har hygiene pra

3.1.3 Training.

<< All chefs

All food han

All food har Control Poin

All staff are

e Appendix must be used.

ce with FIC and FIR lies with

s are received from suppliers they ccurate information on any of the ne ingredients or processing aids. s will not be used for producing fication has been received:

onsumption is accompanied by of the listed allergens and this nsumer in accordance with the ients are to be provided in an , the relevant allergen will be list or if the allergen information is ly; a clear written signpost will be formation can be found, such as

tey factors to ensure the proper

me>> will ensure that all products show all of the listed allergens

of the listed allergens used being estionnaires will be used to check s.

od hygiene standards throughout

kaged openly/loosely, they will be of cross contamination.

ingredients within the production

trained in all areas of good food

g certificate>>

c food hygiene certificate.

ICCP (Hazard Analysis & Critical dling standards.

concerning allergens and how to

respond to d

3.1.4 Communica

Staff will kr responsible allergens pr

Staff will be allergens (food or drink

To ensure allergen inf sheets/a charto refer to at

A clearly vi present at t that allerger

This policy has been approved

Name: <<Insert

Position: <<Insert

Date: <<Date>

Signature:

gen content.

nation is provided orally.

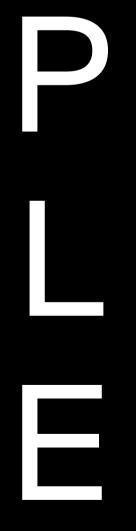
the nominated person(s) who is nation to customers on the listed

customers/final consumers what ed allergens) are present in any

is consistent and verifiable the kept on ingredients information which is easily available for staff

u/ticket or label must always be mer chooses their food indicating from a member of staff.

sources Manager>>



SUBSTANCES OR PRODUCTS CAL

- Cereals containing gluten, r strains, and products thereof,
 - (a) wheat based glucose syru
 - (b) wheat based maltodextrin
 - (c) glucose syrups based on t
 - (d) cereals used for making a
- 2. Crustaceans and products th
- 3. **Eggs** and products thereof;
- 4. Fish and products thereof, ex
 - (a) fish gelatine used as carrie
 - (b) fish gelatine or Isinglass u
- 5. Peanuts and products thereo
- 6. Soybeans and products there
 - (a) fully refined sovbean oil ar
 - (b) natural mixed tocopherols acetate, and natural D-alpha
 - (c) vegetable oils derived phy
 - (d) plant stanol ester produce
- 7. **Milk** and products thereof (in (a) whey used for making alco
 - (b) lactitol;
- Nuts, namely: almonds (Amy (Juglans regia), cashews (And (Wangenh.) K. Koch), Brazil r macadamia or Queensland no used for making alcoholic dist
- 9. **Celery** and products thereof;
- 10. Mustard and products thereo
- 11. Sesame seeds and products
- Sulphur dioxide and sulphit terms of the total SO 2 which consumption or as reconstitut
- 13. Lupin and products thereof;
- 14. Molluscs and products there

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oats, spelt, kamut or their hybridised

ethyl alcohol of agricultural origin;

preparations; and wine;

opherol, natural D-alpha tocopherol oybean sources; ters from soybean sources; from soybean sources;

hyl alcohol of agricultural origin;

nuts (*Corylus avellana*), walnuts an nuts (*Carya illinoinensis* sistachio nuts (Pistacia vera), and products thereof, except for nuts ol of agricultural origin;

re than 10 mg/kg or 10 mg/litre in ducts as proposed ready for ions of the manufacturers;



(1) And the products thereof, in so far the level of allergenicity assessed by eve undergone is not likely to increase at product from which they originated.

