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## 1. Introduction

- 1.1 The EU Food Information Regulation (No. 1169/2011) (FIC) and Food Information Regulation (No. 2014/1855) (FIR) will be in force from 13<sup>th</sup> December 2014. These Regulations require food businesses to provide clear and accurate information about the allergens present in the food they have produced so that consumers can avoid consuming food that may cause them to have an allergic reaction.
- 1.2 The Regulations include a list of the most common ingredients and processing aids that are known to cause food intolerances and the detailed list of allergens. The Regulations require the Food Business Operator to ensure that the food product contains or uses an ingredient or processing aid that is one of the listed substances or is derived from one of the listed substances or is produced by a process of production, processing and distribution of food for consumption.
- 1.3 These Regulations require the Food Business Operator to ensure that the food product contains or uses an ingredient or processing aid that is one of the listed substances or is derived from one of the listed substances or is produced by a process of production, processing and distribution of food for consumption.
- 1.4 The Company is committed to ensuring that there is no risk to the customer of consuming allergens in food.

## 2. Ingredients/Labelling

- 2.1 The 14 allergen groups are:
  - 2.1.1 Cereals containing gluten (wheat, barley, oats, spelt, khorasan, kamut or their hybrids)
  - 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 – almond, hazelnut, walnut, cashew nut, pecan nut, Brazil nut, pistachio nut, Queensland nut
  - 2.1.9 Peanut
  - 2.1.10 Soya
  - 2.1.11 Sesame
  - 2.1.12 Celery and celeriac
  - 2.1.13 Mustard
  - 2.1.14 Sulphur dioxide/sulphites
- 2.2 For detailed information on the allergen groups and exemptions the

Company acknowledge the Appendix must be used.

2.3 The responsibility for compliance with FIC and FIR lies with <<Name/Role>>. The

2.3.1 when ingredients are received from suppliers they are accompanied by accurate information on any of the listed allergens. The ingredients will not be used for producing food and drink if no allergen information has been received;

2.3.2 all food or drink for consumption is accompanied by information of the listed allergens and this information is provided to the consumer in accordance with the Regulations. The relevant allergen will be highlighted in the ingredients list or if the allergen information is being provided on a signpost; a clear written signpost will be provided as to where the information can be found, such as asking a member of staff.

### 3. Monitoring

3.1 The Company will ensure the following key factors to ensure the proper management of the allergen information.

3.1.1 Supplier information. <<Name>> will ensure that all products received are accompanied by allergen information showing all of the listed allergens used.

In the absence of allergen information provided by the supplier, the allergen information questionnaires will be used to check the allergen information.

3.1.2 Managing allergen information. The Company will ensure that all food hygiene standards throughout the production area are maintained.

Where allergen information is provided, it will be stored separately from other information to avoid cross contamination.

Physical separation of allergen information within the production area at all times.

All food handlers are trained in all areas of good food hygiene practice.

3.1.3 Training. <<All chefs>> will ensure that all food handlers are trained in all areas of good food hygiene practice.

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All staff are trained in all areas of good food hygiene practice.

- respond to customer queries on allergen content.
- 3.1.4 Communication of allergen information is provided orally.
- Staff will know the nominated person(s) who is responsible for providing allergen information to customers on the listed allergens present in the food and drink.
- Staff will be able to inform customers/final consumers what allergens (food and drink) are present in any food or drink.
- To ensure the information is consistent and verifiable the allergen information will be kept on ingredients information sheets/a check list which is easily available for staff to refer to at all times.
- A clearly visible sign or ticket or label must always be present at the point of sale when a customer chooses their food indicating that allergen information is available from a member of staff.

**This policy has been approved & signed by:**

**Name:** <<Insert Name>>

**Position:** <<Insert Position e.g. Allergen Resources Manager>>

**Date:** <<Date>>

**Signature:**

## SUBSTANCES OR PRODUCTS CAUSING ALLERGIC REACTIONS

## TOLERANCES.

1. **Cereals containing gluten**, namely wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof,
  - (a) wheat based glucose syrups;
  - (b) wheat based maltodextrins;
  - (c) glucose syrups based on barley malt;
  - (d) cereals used for making alcoholic beverages;
2. **Crustaceans** and products thereof;
3. **Eggs** and products thereof;
4. **Fish** and products thereof, except gelatine derived from fish bladders;
  - (a) fish gelatine used as carrier for oral solid preparations;
  - (b) fish gelatine or Isinglass used in the production of wine;
5. **Peanuts** and products thereof;
6. **Soybeans** and products thereof;
  - (a) fully refined soybean oil and its fractions;
  - (b) natural mixed tocopherols, tocopherol acetate, and natural D-alpha tocopherol;
  - (c) vegetable oils derived physically from soybean sources;
  - (d) plant stanol ester produced from soybean sources;
7. **Milk** and products thereof (including whey and lactose)
  - (a) whey used for making alcoholic beverages;
  - (b) lactitol;
8. **Nuts**, namely: almonds (*Amygdalus communis*), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), Brazil nuts (*Braziliopsis* Wangenh.), K. Koch), Brazil nut (*Braziliopsis* Wangenh.), macadamia or Queensland nut (*Macadamia integrifolia*), and products thereof, except for nuts used for making alcoholic beverages;
9. **Celery** and products thereof;
10. **Mustard** and products thereof;
11. **Sesame seeds** and products thereof;
12. **Sulphur dioxide and sulphites** in terms of the total SO<sub>2</sub> which may be present in the food for consumption or as reconstituted food;
13. **Lupin** and products thereof;
14. **Molluscs** and products thereof;

*(1) And the products thereof, in so far as the level of allergenicity assessed by*

*have undergone is not likely to increase the level of allergenicity of the product from which they originated.*

# SAMPLE