

17 December 2014

Dear Parent/Carer,

Allergen Regulations

I hope that you are well. I am pleased to share with you some important information about the Food Information Regulations which came into force this December.

The Regulations mean that information about 14 key allergens present in all food and drinks on offer in your child's school will now be available. The 14 key allergens include; cereals containing gluten, eggs, peanuts, soya, milk, nuts, celery, mustard, sesame seeds, sulphur dioxide, lupin, fish, crustaceans, and molluscs.

Please note that individuals who are not food businesses, for example those who occasionally provide food at charity events or voluntary cake sales, do not need to follow these requirements.

From December, a 'Food Allergy Notice' will be displayed at the service counter to indicate that allergen information is available from a member of staff. Our catering teams will have an allergen information pack and will be able to provide information on the 14 key allergens present in the food on offer.

Please note, any pupils who have a food allergy or intolerance that would like to have school meals are still required to go through our Allergies & Intolerances Process.

Pupils will continue to receive bespoke special diet menus from our Nutrition Department once they have completed and sent an Allergies & Intolerances Referral Form to head office, supported by legitimate medical referral.

If you would like further information on the Allergen Regulations you may wish to visit www.food.gov.uk.

Kind regards,



Amy Glass BSc (Hons) ANutr
Company Nutritionist