

ALLERGEN MANAGER

The new legislation

The new EU Food Allergen Legal requirements (EU Food Information for Consumers Regulation (EU FIC) from December 2014) state that it is necessary to provide and display Allergen information for all food that is prepared in the following way:

- ✚ Provide meals in cafés, restaurants, supermarkets, food counters, delicatessens or takeaways.
- ✚ Sell food that you wrap yourself, such as loose bread rolls, sandwiches, cakes, deli products, loose food or other unpackaged food.
- ✚ Provide institutional catering such as in schools, hospitals, prisons and care homes.

Allergen details need to be displayed, in an obvious place such as:

- ✚ On your menus. This may not be practical so it will be necessary to indicate that there are allergens in a dish and direct the customer to where the information is available.
- ✚ Notice Board which defines your dishes and their allergen content
- ✚ Information Pack which includes dishes, ingredients, and their allergen content

The legislation indicates that Allergen information should be available at the point of delivery. In the event that the detailed information cannot be provided on the menu, then there should be clear guidelines as to where this information is available. Information should include:

A practical approach is to provide summary information at the point of delivery and make detailed information easily and clearly accessible. Such as a general information board, book or poster.

The Issue

New dishes, recipes, product availability and product substitution all occur in the day to day kitchen food preparation cycle. To meet the legal requirements there is a need to keep dish Allergen Information up-to-date for you customers.

This can be quite time consuming and costly if mistakes are made.

The Best Approach

The Allergen Manager provides a fast easy and inexpensive process. It provides:

- ✚ Cloud based application that can be accessed over the web
- ✚ Simple process for setting up and maintain dishes
- ✚ Any number of Product Ingredient Catalogues can be used; E.g. from you suppliers, Standard UK Database or your own.
- ✚ Menus printed and able to be displayed over the web for you customers
- ✚ Dish recipe manual viewed on-line or printed
- ✚ Poster and display boards for printing
- ✚ Your own web site where you could have staff or customers usage.

ALLERGEN MANAGER

Taking the hassle out of the compliance process

DISH MAINTENANCE

Loading the dishes will be the first step in the process. We can help if required. If you have your dishes and recipes in an electronic format, we can automate the loading of them.

You can use your Suppliers Catalogue, Standard UK Database, or your own catalogue.

The dishes will be loaded to the web site that you can access.

You can maintain the site as and when you need to update dishes, change ingredients, substitute products or change anything



Select the format you want for presenting the details to your customers

MENUS & DISH Details

Once the dishes are loaded, we automatically determine the dishes with allergens.

Menu, Posters, Dish Information Packs and other relevant details are available.

- ✚ Menus using our templates can be printed or displayed on the web.
- ✚ Various reports are available for staff and customers.
- ✚ The Detail report is a separate report that provides details at an ingredient level.

There is a separate screen where you can update the allergens and nutritional details if necessary. However, this should not be necessary, as details will be available with standard catalogues

The system is equally applicable to pre-selection, self-

PRINTING AND WEB AVAILABILITY

Menus, dish details, allergen details related to a dish can all be printed or made available over the web.

In addition to allergen details, we can also provide nutrient details. This combined with dish details provides a comprehensive guide for your customers.

Local council health authorities have indicated that providing an allergen alert on the menu and having detailed allergen details available is a good practical approach.

PRINT YOUR MENUS. UPDATED WITH ALLERGEN DETAIL

PRE SELECTION MENU FORMS

Allergens Present

- Refer to Dish Description Poster
- Detail dish information book
- Or provide details on menus

Type	Heat	Allergen
		✓
		✓

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