



Food Information Regulations

On 13 December 2014 The Food Information Regulations changed. Caterers and suppliers of food need to ensure information is available to customers on the allergens within the foods they supply.

At Debenham we aim to avoid using allergens in food where possible. However, as a mass catering operation this will not always be feasible and hence we are not able to guarantee there are no allergens in our food.

If you have an allergy it is your responsibility to ask a member of staff about the food you are purchasing. Our catering team are able and happy to respond to any questions that you have about any allergens our food contains.



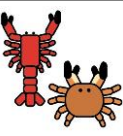


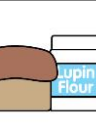








The Food Information Regulations require us to:

- provide allergen information in a clearer and more consistent way
- ensure safer food choices for the consumer
- make it easier for those with food allergies to identify ingredients they need to avoid

Here at Debenham we will ensure:

- we label food with clearly identifiable symbols indicating where an allergen is present
- we label menus and notice boards with clearly identifiable symbols where an allergen is present
- the catering staff are aware of allergens and can easily advise consumers where an allergen is present in the food we prepare
- we encourage consumers to ask questions about food if they are worried or unsure about the ingredients
- we will ensure all allergens are identified in the recipes and products we use

Please find below a list of allergens and their symbols for your information.

						
Celery	Cereals containing gluten	Crustaceans	Eggs	Fish	Lupin	Milk
						
Mollusc	Mustard	Nuts	Peanuts	Sesame seeds	Soya	Sulphur Dioxide