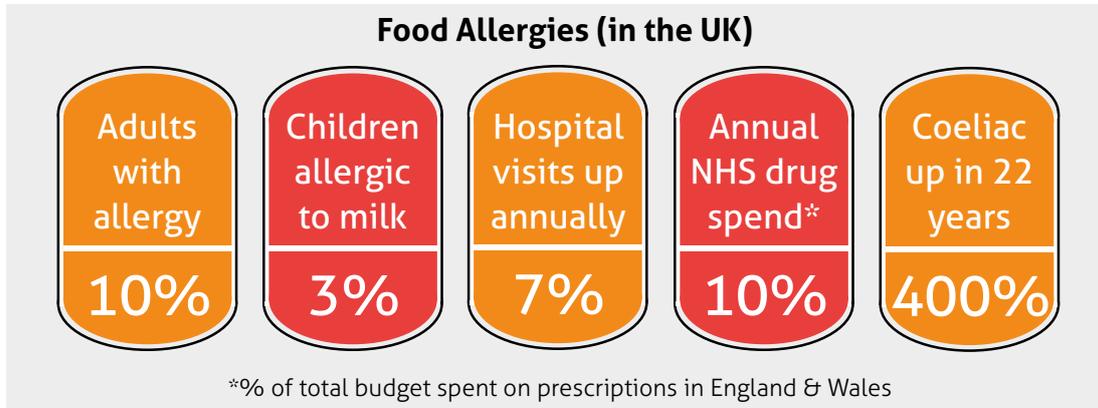


Reality Check Mitigate Modern Allergy Risks



A food allergy is when the body's immune system reacts unusually to specific foods. If you own a food business, it is a legal requirement that you provide information about the 14 allergens and that the food you provide is safe. Reported cases are on the rise and tools to track allergens is vital. Choosing a unified software platform can provide the necessary trail of information your customers need.



Tracking allergens should begin at procurement. Choosing supportive software means selecting a platform with automated nutrition and an EU allergen compliance directory with regulation alerts. Records of ingredients are instantly accessible, and most importantly, on hand for serving staff and customers alike.

Nut Allergy Facts

Annual UK Deaths from anaphylaxis **10**
Teenagers and young adults most at risk

Children diagnosed every year **2%**
Delayed reaction time up to **15 hours**

Symptoms

swelling in the throat/mouth, difficulty breathing, severe asthma

Common Tree Nuts include

almonds, hazelnuts, walnuts, cashew, pecan, Brazil, pistachio

Hand sanitizers do not remove proteins

Peanut shoots similar look of bean sprouts

Customers orders require most information
salad dressings, satay, pesto, marzipan, praline

Pre-pack ingredients that may contain nuts
confectionery, ice cream, desserts, vegetarian products, stir-frys



By deploying centrally-produced meal preparation steps across multi-site operations, a hospitality business can identify safety risks such as separating foods. A head office that uses software is choosing a controlled operation with an overview of allergen risks - through live supplier data and by enforcing approved buying lists. Decisions are informed by instant and accurate data.



Give your customers a window into your kitchen when you unlock the power of Digital Menu Publishing. Mitigate risk when you automatically share critical metrics with customers via mobile apps, websites and across social media platforms to increase footfall and remove wasted time spent manually updating websites and other channels when menus change.



caternet

✓ Automated nutrition and HACCP food analysis guidelines

✓ Alerts that meet regulations now and in the future

✓ Bespoke recipe cards and daily specials

Sources:
Various Open Government Licences
<https://www.allergyuk.org>
<https://www.anaphylaxis.org.uk/>

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