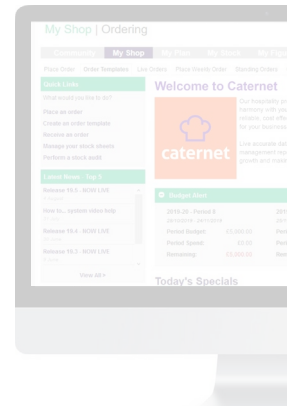
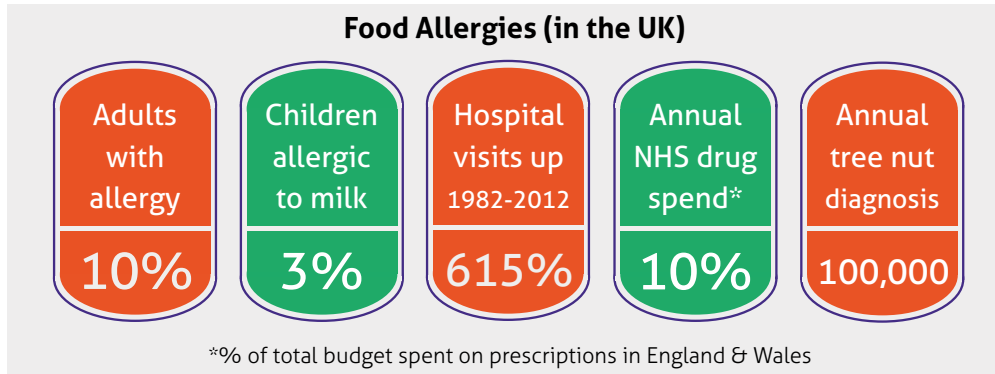


Mitigate Modern Allergy Risks



A food allergy is when the body's immune system reacts unusually to specific foods. If you operate a food business, it's a legal requirement to provide information about the 14 allergens and to ensure your products are safe. Reported cases are on the rise and tools to track allergens has become vital. Only an integrated software platform can provide the necessary trail of data from supplier to server.



What begins as a modern necessity, can bring automation features that in the end, will save your business time and money. For instance, buying ingredients through a procurement portal means allergen data is checked against an EU alert directory - displayed before you add a unit to your order. Time spent interpreting ingredient lists and the risks associated with guessing are erased as data is maintained and updated by suppliers.

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



Software also plays an important part in correctly enforcing approved buying lists. This way a head office can choose control and visibility of an entire estate's operations, including what should (and shouldn't) be stocked.

A further tool to manage risk across multi-site operators is through deploying centrally-produced meal preparation steps. More detailed than recipes, HACCP identifies the hazards of cross-contamination.



Guests of all sectors expect a window into your kitchen, and these growing demands shouldn't stand in the way of growing your business. Publish ingredients and allergens to interactive menus across a wide range of convenient, always-on channels. This has proven itself to build trust and amplify footfall.

The data is always correct - because it has followed you all the way through from supplier. Gone is the time wasted spent manually updating websites, apps and social channels when menus change.

✓ Automated nutrition and HACCP food analysis guidelines

✓ Alerts that meet regulations now and in the future

✓ Bespoke recipe cards and daily specials

caternet.co.uk

Our software helps businesses make better decisions.

