



Allergen Information for Parents

If your child suffers from a food allergy or intolerance, please contact your schools Catering Manager or Cook who will be happy to discuss menu choices with you.

We have developed a easy to use matrix which covers the 14 most common allergens, a copy of this is available on the Shire Services web-site <http://www.shropshire.gov.uk/shire-services/> or the schools website.

The information on this allergen matrix is based on recipe information and supplier specifications. We review and republish the allergen data available to us regularly but the circumstances in which a product is made, packaged, stored and distributed may change without our knowledge.

Cross – Contamination

Within our kitchens we handle food products containing fish, egg, molluscs, milk, and cereals containing gluten, celery, soya, mustard, sulphites, lupin and derivatives of these allergens. It is impossible to fully guarantee separation of these allergens at all times from other ingredients in storage, preparation or cooking. All dishes are prepared in areas where allergens are present therefore there is a risk that ingredients used in the meals may have accidentally come into contact with an undeclared allergen at any point in time, leading to cross-contamination.

Cooking equipment (e.g. fryers, grills etc) and food preparation areas may be shared and fried items containing different allergens may be cooked in the same frying oil. Please discuss this further with the Schools Catering Manager or Cook if you would like further information on our cooking methods.

As part of the new legislation on The Provision of Food Information to Consumers, Regulation EU 1169/2011, we will only highlight allergenic ingredients if they are intentionally added to a product.

Further Questions

If you have any further questions with regards to food allergies in school dinners please speak to the Schools Catering Manager or Cook who will be happy to help.