

ALLERGENS INFORMATION FOR CONSUMERS

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**REGULATION (EU) No 1169/2011 OF THE
EUROPEAN PARLIAMENT AND OF THE
COUNCIL**

of 25 October 2011

**on the provision of food information to
consumers**

Annex II – 14 Allergens

Peanuts

Nuts

Milk

Soya

Mustard

Lupin

Eggs

Fish

Crustaceans

Molluscs

Cereals
containing
gluten

Sesame

Celery

Sulphur
dioxide

SI 2014 No. 1855

The Food Information Regulations 2014

Made - - - - 14th July 2014

Laid before Parliament 15th July 2014

*Coming into force in accordance with
regulation 1 (5) to (8)*

<http://www.legislation.gov.uk/ukSI/2014/1855/made/data.pdf>

Food allergen labelling and information requirements under the EU Food Information for Consumers Regulation No. 1169/2011: Technical Guidance

August 2014

<http://www.food.gov.uk/sites/default/files/food-allergen-labelling-technical-guidance.pdf>

Feedback from earlier workshops

- What does compliance look like?
- Concern about oral provision of information
- How does this work between TSOs and EHOs?

Compliance is...?












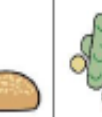


- Having a process in place to record and report allergen ingredients information
- Reviewing and updating it
- Making that information available to all
 - Upfront in writing
 - Upfront signpost to where it can be obtained in writing and orally
 - Oral allergen information must be verifiable

Food Allergies and Intolerances

Before you order your food
and drinks
please speak to our staff

Providing allergen information

DISHES AND THEIR ALLERGEN CONTENT – The Example Restaurant

DISHES														
	Celery	Cereals containing gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanuts	Sesame seeds	Soya	Sulphur Dioxide
Tuna Salad [example]	✓			✓	✓		✓		✓					
Lasagne		✓wheat					✓							
Fish and chips		✓wheat			✓									
Pulled pork spaghetti putanesca	✓	✓wheat			✓				✓					

Consider other regulations

- Gluten free rules– legal limits (20ppm in finished product) set for those with coeliac disease
 - Consider how these claims are validated and verified
 - Would the FBO be better off using a more factual statement such as no gluten containing ingredients?
- General food law – cross contamination

Allergen Information Training

E-learning <http://allergytraining.food.gov.uk/>

- 30 October Belfast
- 25 November Taunton (Lower South West)
- 26 November Swindon (Upper South West)
- 10 December Bradford (Yorkshire/Humber)
- 11 December Newcastle-Upon-Tyne (NE)
- 7 January Cambridge (East of England)
- 8 January Norwich (East of England)

- 21 January Llandrindod (Wales)
- 29 January Liverpool (North West)
- 11 February Birmingham (West Midlands)
- 12 February Leicester (East Midlands)
- 25 February Southampton (South East)
- 26 February London

<http://www.food.gov.uk/enforcement/enforcetrainfund/enforcertraining/courses-booked-individual-food-feed-law-authorized-officers/allergen-labelling-info-training-workshop>

Workshops on Improvement Notices

FSA Communications

- Cascade in business
- Key trade associations
- Website aggregators
- Social media
- Industry exhibitions

Key facts

- **~1.92m people have food allergy in the UK** (based on population of 63.1m). This figure excludes food intolerance
- ~1 in 100 people in the UK have coeliac disease
- ~10 deaths / year
- 2011 ~ 4,500 hospital admissions for food allergy – underestimates reactions in the community

There is no cure, therefore need to observe avoidance

Teenage girl with nut allergy killed by a takeaway curry

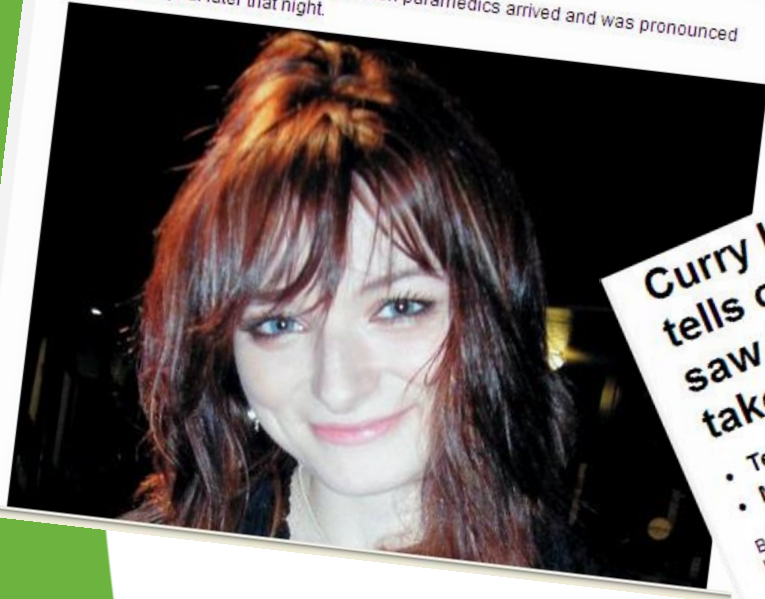
By DAILY MAIL REPORTER
UPDATED: 12:45, 24 November 2010

Comments (59) | Share | Tweet | Like | 114

A teenage girl with a peanut allergy died after she had a fatal reaction to an Indian takeaway.

Emma Egerton, 18, who was home alone in Sale, Greater Manchester, called 999 and left the door open for the ambulance crew as soon as she realised the dish contained nuts.

But she was already unconscious when paramedics arrived and was pronounced dead in hospital later that night.



Schoolboy, 11, died after suffering extreme allergic nut reaction to Father's Day takeaway meal he had eaten several times before without problems

- Ethan Thomas collapses after eating favourite takeaway curry
- Nut allergy sufferer collapsed at home and later died in hospital
- Mother speaks about well-loved 'hilarious' son
- Parents urge others to take care with food and carry medication

By SAM WEBB

PUBLISHED: 12:04, 8 October 2012

Share

Curry killed my daughter: Father tells of heartbreaking moment he saw his 13-year-old die of takeaway allergy

- Teenager had peanut allergy and suffered from asthma
- Medics fought for four hours to save her hears inquest

By EMILY ALLEN
UPDATED: 12:54, 20 October 2011
Comments (49) | Share

The father of a schoolgirl who suffered a severe allergic reaction after eating a curry has told of the heartbreaking moment he realised she was going to die.

Molly Dyer, 13, of Whitefield, Bury, Greater Manchester, went into acute anaphylaxis and suffered a severe asthma attack after eating a chicken tikka masala, an inquest heard.

Friends had ordered the curry from the Shabaz Takeaway in Whitefield while Molly and her mother Meryl



40 View comments

gic reaction to nuts during a Father's Day

father Rod and mother Judith when he

the epiPen he carried as an emergency
rushed to hospital.

Allergy Myths

- ‘They are just fussy eaters’ - False
- It’ll be OK if they can’t taste it - False

Thank you for your work on
food allergy!

- Put yourself in the place of a food allergic consumer – can I get the information I need?
- How do you manage food allergens?
- Which food allergens do you provide information about?
- How do you capture allergen information concerning bought-in food?
- How is information communicated between staff?
- How are (recipe) changes communicated?

- Explain why food allergy is important. Leave the FSA single page fact sheet with FBOs.
- Are you the primary authority for a national chain? Are you working with them already?
- Do you have any ingredient suppliers or wholesalers in your area? Will they disseminate information to their customers?

Feedback:

What's working?

What's not?

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