

Anti-allergen purple airtight containers



araven

FOOD SAFETY INNOVATION

What do you need to know about the Allergen Regulations?



Purpose

Pursuant to the new EU Food Information (Allergens) Regulation 1169/2011 on food information for consumers, it is mandatory to provide information on possible allergens that are present in dishes or products so that consumers know what they can and cannot eat without having to indicate that they have a food allergy or food intolerance and without having to ask for special treatment.



What catering establishments are affected by these regulations?

- Serve food, such as bars, restaurants or catering services.
- Sell unpacked foods or food that is packed at the consumer's request (cold meats, bread, ready-prepared food or food that is sold loose).
- Sell or supply unpacked food to other establishments such as schools, hospitals, residences.



When did it come into force?

From 13 December 2014 all food companies are obliged to provide information on the allergenic ingredients used in food that is sold or supplied. With these new regulations if a consumer suffers an allergic reaction or intolerance the restaurant, that served the food, is responsible and may face fines and sanctions.



How to provide this information?

Information on allergens must be clear, legible and available orally or in writing on a medium such as a menu, board, website, catalogue or a sign near to the food.

Regulation 1169/2011 on food information for consumers

What allergens must be indicated?



Milk and products thereof including lactose



Crustaceans and products thereof



Sesame and products thereof



Celery and products thereof



Eggs and products thereof



Soybeans and products thereof



Molluscs and products thereof



Beans and products thereof



Fish and products thereof



Gluten and products thereof



Sulphur dioxide at concentrations of more than 10 mg/kg



Peanuts and products thereof



Mustard and products thereof



Nuts (almonds, hazelnuts, walnut, pistachios and products thereof)

Anti-allergen purple airtight containers



Identifies and separates meals specially prepared for customers with food allergies.



Purple identification: It identifies and differentiates from the rest of the containers, food for a customer with a food allergy or intolerance, so that it can be separated and protected from possible contamination by substances that may trigger an allergic reaction.



Integrated label: The permanent label allows cooking professionals to identify the contents and keep information on the origin, aiding compliance with food Traceability Regulations Reg (CE) 852/2004 and Reg (CE) 178/2002 .



Airtight: Double airtight lip to preserve food with safety assurance for customers with food allergies or intolerances.



GastroNorm sizes: Products designed and produced according to the sizes and specifications established by EN 631.1 standard.



6x

Ref. **61390** / 2.7qt
GN 1/6 · 6⁷/₈x6³/₈x6"



6x

Ref. **61392** / 4.5qt
GN 1/4 · 10¹/₂x6³/₈x6"



6x

Ref. **61393** / 6.3qt
GN 1/3 · 12³/₄x6⁷/₈x6"



6x

Ref. **61391** / 10.5qt
GN 1/2 · 12³/₄x10¹/₂x6"



6x

Ref. **61397** / 21.6qt
GN 1/1 · 20⁷/₈x12³/₄x6"

Araven Horeca Marker

Write directly on the integrated label with non-toxic ink-smudge and condensation resistant even in the walk-in. Washes off easily in a dishwasher.



48x


Ref. **00393**
3/4x5¹/₂"

Food storage container with purple lid and anti-allergen set



Large capacity, 31.7qt, polypropylene food storage containers with lid for food transport and anti-allergen materials. Thanks to their purple colour the utensils can be quickly identified by staff. Allows raw materials classed as potential allergens to be stored with full guarantees, preventing cross-contamination. Allows safe storage of all the utensils that are used exclusively for handling potentially allergenic foods.



6x 
Ref. 61172 / 31.7qt
 20⁷/₈x15⁵/₈x6¹/₄"



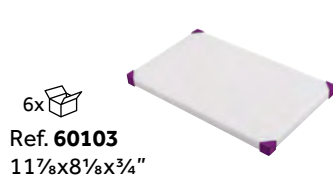
Side handles, with fasteners for easy handling and transport.


16x 

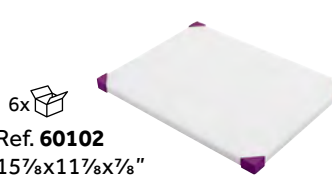
 12 oz
Ref. 61376
 ø2³/₈x7⁷/₈"




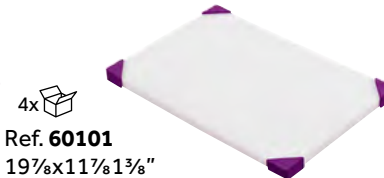
Cutting diameter mark




6x 
Ref. 60103
 11⁷/₈x8⁷/₈x³/₄"




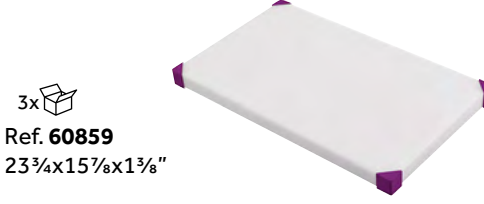
6x 
Ref. 60102
 15⁷/₈x11⁷/₈x7⁷/₈"




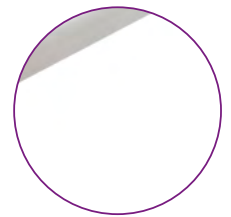
4x 
Ref. 60101
 19⁷/₈x11⁷/₈x1³/₈"



4x 
Ref. 60858
 23³/₄x15⁷/₈x7⁷/₈"



3x 
Ref. 60859
 23³/₄x15⁷/₈x1³/₈"



Non-slip

Anti-allergic Kit



4x 
Ref. 68001

31.7qt · 20⁷/₈x15⁵/₈x6¹/₄"



15⁷/₈x11⁷/₈x7⁷/₈"



12oz · ø2³/₈x7⁷/₈"

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