

Recent developments impacting the Food Service Sector.....

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Recent developments.....



Allergens on menus!!

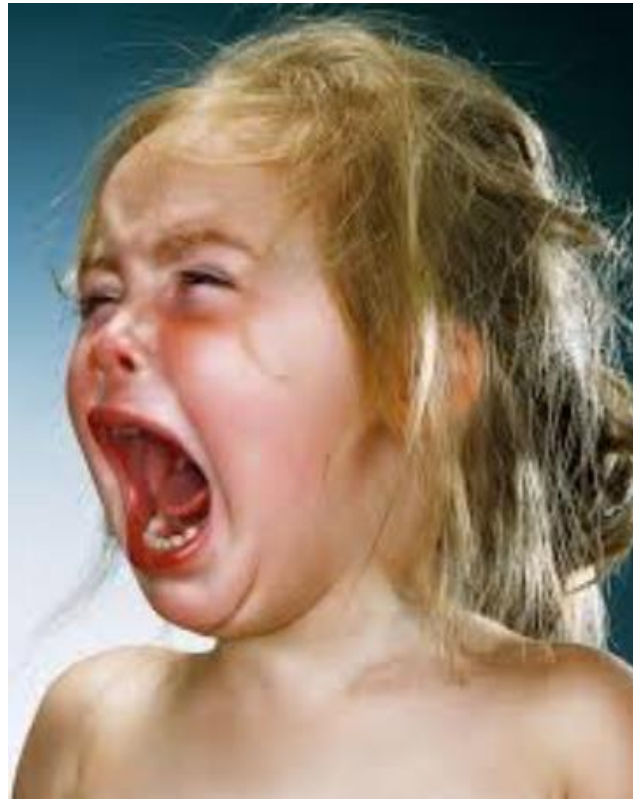


Global trends



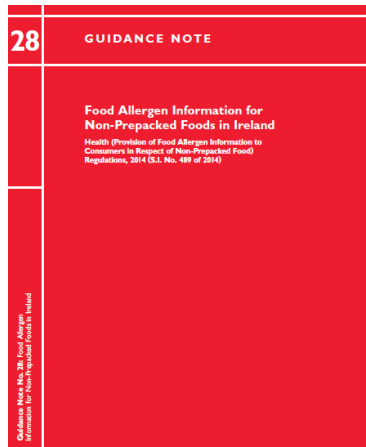
Calories on menus

Reaction!!



Allergens, Non pre-packed

- ✓ From December 13th 2014, the requirement to declare food allergens on prepacked food is extended by EU law to include non-prepacked food.
- ✓ EU Member States are permitted to introduce national legislation to determine how this legal requirement is put into effect within their jurisdictions
- ✓ Department of Health has achieved this through S.I. No. 489 of 2014.



What's included?

- Food sold in loose form or
- packed on the premises at the request of the consumer ✓
- or packed for direct sale or supply to the final consumer ✓
or mass caterer ✓

is considered non-prepacked food.



Irish Interpretation

- ✓ In Ireland, national legislation stipulates that food allergen information for non-prepacked food must, as a minimum, be provided in written format, but can also be provided verbally at any time.
- ✓ In certain circumstances, written food allergen information may need to be supplemented by verbal information, e.g. to assist people with vision impairment or other difficulties.



Food Allergens

People can be allergic or intolerant to many different foods or food ingredients. However, EU law stipulates that only the use of 14 specific food allergens in producing or preparing a food (including beverages) must be declared.



Prevalence

Allergen	Prevalence estimates	Outgrown
Milk	Approx. 2.5% of children	45-50% remission yr. 1 60-75% remission yr. 2 85-90% remission yr. 3
Soya	0.3-0.4%	Commonly outgrown
Peanut	0.8% (USA), 1.5% (UK), children	May resolve in 20% of cases esp. if developed <2yrs.
Tree nuts	0.5% (USA)	Not outgrown
Fish an shellfish	2.3% (USA)	More common in adults than children, not commonly outgrown.
Egg	0.2% to 1.1% of children	Tolerance usually achieved by 5 yrs., 20% of cases persist into adulthood

Food Allergens

CEREALS
CONTAINING
GLUTEN

MILK

CELERY

EGGS

MUSTARD

MOLLUSCS

LUPIN

FISH

SULPHUR
DIOXIDE

SHELLFISH

SESAME
SEEDS

PEANUTS

TREE
NUTS

SOYA



See Annex II of FIC

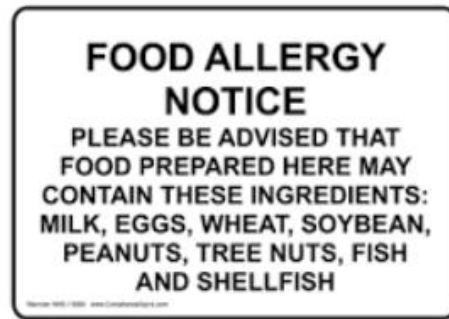
Type of Information Required

- Same as for prepacked foods.
- As a list of ingredients is not generally used for non-prepacked foods, the information provided must use the word 'contains' followed by the specific allergens e.g. contains wheat, barley, soya and egg.



Voluntary statements

- Voluntary statements e.g. ‘may contain...’ or ‘prepared in a kitchen/premises that uses...’ can provide a useful warning to vulnerable consumers
- However, such precautionary statements relate to the risk of cross-contamination with food allergens rather than their deliberate use in the preparation or production of food.
- Precautionary statement not considered a food allergen declaration as required by S.I. No. 489 of 2014.



Situations where a Food Allergen declaration is not required

- If name of the food informs the consumer that it consists of or contains a food allergen, e.g. smoked cod.
- Foods sold by means of automatic vending machine or automated sales premises.



Food or food ingredients destined for mass caterers

- Food allergen information as it relates to food or food ingredients destined for mass caterers can be placed on labels directly or in documents associated with the product.
- Caterers should ensure that they are in possession of such information for each food or food ingredient they purchase.



Restaurants/Takeaways

- Written food allergen information can be placed alongside each written menu item or alternatively can be provided centrally in one or a number of conspicuous locations on the premises in hard copy or electronic format.
- Where the location of allergen information is not conspicuous, it must be clearly signposted, e.g. on menus or other written material available on the premises, so that consumers can locate and access it easily.
- The precise manner in which the written allergen information is presented can vary, but it must be legible and easily understood by the consumer.

Restaurants/Takeaways



Restaurants/Takeaways



Retail Outlets

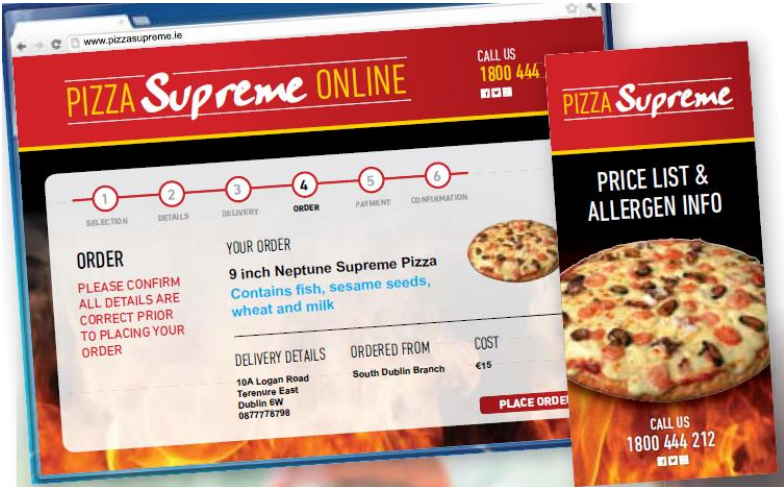
- Written food allergen information can be provided for individual foods in close proximity to the individual food item containing the allergen or at a centralised location, similar to that for restaurants and takeaways.
- If not placed beside relevant food items, the written food allergen information must be easily located and accessible to the consumer and clearly identify the food allergen associated with items.



Distance selling

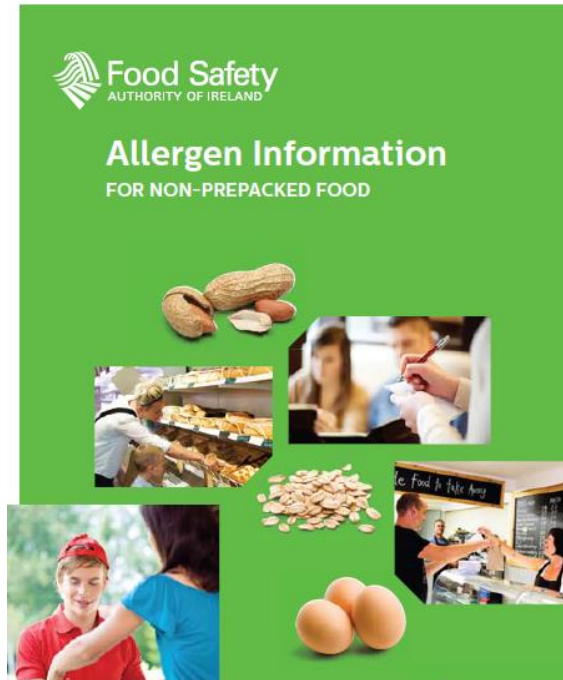
- Written food allergen information must be provided by food businesses engaged in 'distance selling'.
- Written allergen information can be provided before the food is ordered, e.g. supporting material such as leaflets/catalogues or online information used to order the food.
- Alternatively, or in addition, it can be provided at the moment of delivery of the food product
- Where the written allergen information is provided prior to delivery, allergen information must still be provided at the point of delivery.

Distance selling



Further information

28	GUIDANCE NOTE
	<p>Food Allergen Information for Non-Prepacked Foods in Ireland</p> <p>Health (Provision of Food Allergen Information to Consumers in Respect of Non-Prepacked Food) Regulations, 2014 (S.I. No. 489 of 2014)</p>
Guidance Note No. 28: Food Allergen Information for Non-Prepacked Foods in Ireland	



Food Safety
AUTHORITY OF IRELAND

Allergen Information
FOR NON-PREPACKED FOOD

Calorie Counts – to become mandatory?



	Calories
Hot Cakes	450
Hot Cakes	600
Big Breakfast	580
Deluxe Breakfast	660
Breakfast	560

Press release excerpts, Feb. 2015

“Proposals to require restaurants, take-aways and all food service outlets to post calorie details of all meals on menus were approved at the Government’s Cabinet meeting this week”

“The laws will require restaurants, take-aways and food service outlets to post the information alongside the price for all items offered on menus, at the point where the food is ordered, whether at tables or counters.”

“The Government has listened to industry concerns about extra costs. That’s why the Food Safety Authority of Ireland has developed an online calorie counting model known as MenuCal, which allows food providers to calculate the calorie content of a meal. It’s a user-friendly app and it’s free of charge”

<http://health.gov.ie/blog/press-release/government-approves-heads-of-bill-for-calorie-posting-on-menus/>

Calorie Counts – to become mandatory?

Press release excerpts, Feb. 2015

- *“People are free to choose what they eat, and that’s only right. But public consultation tells us that 95% of consumers want calories displayed on menus. The current voluntary model is not working. Some of the fast food chains in Ireland have been providing information on calorie content. But with only 8% doing so, the time is right to make the healthier choice the easier choice.”*
- *Drafting of calorie posting legislation will start immediately and should be ready for enactment in 2016.*



The image shows a menu board with two columns of items and their calorie counts. The left column is titled 'extra value menu' and the right column is titled 'break & drink'. The items and their calorie counts are as follows:

Item	Calories
Daily Double	440 Cal.
20 Pc. McNuggets	470 Cal. ea.
Cinnamon Melts	460 Cal.
Fruit & Walnuts	210 Cal.
Angus Snack Wrap	390-430 Cal.
Chicken Snack Wrap	230-350 Cal.
Double Cheesburger	440 Cal.
Iced Coffee med.	90-200 Cal.
McFlurry SM snack size	340-430 Cal.
Hamburger	250 Cal.
Cheeseburger	300 Cal.
McDouble	390 Cal.
McChicken	360 Cal.
Parfait	150 Cal.
Sweet Tea lg.	280 Cal.
Side Salad	20 Cal.
3 Cookies	150-160 Cal. ea.
Cone	170 Cal.
Apple Slices 2 bags	30 Cal.
Soft Drink any size	0-350 Cal.
Sausage Burrito	300 Cal.
Sausage McMuffin	370 Cal.
Sausage Biscuit	430 Cal.

Further information



[Contact Us](#)



Login to MenuCal

Welcome to the FSAI Calorie Calculator – MenuCal

MenuCal has been developed for food businesses in Ireland that wish to calculate calories for their menu. It has been developed with the input of chefs, caterers and small business owners.

Register now to begin calculating calories for your recipes!

A guide to putting calories on your menus

If you want to know how to:

- get your kitchen in order so you can get started



Register to get access

If you are not signed up yet. You can register now and begin building your menu.

[Register](#)

Login

Email address:

Password:



Putting calories on menus in Ireland
DRAFT TECHNICAL GUIDANCE FOR FOOD BUSINESSES

Trend predictions 2015



Thank you!

