

NUT POLICY

At The Contract Dining Company we recognise that nut allergies pose a serious threat to everyone's well-being and we have created strict policies to ensure the contamination risk is as low as possible. Below are the practices we follow in our kitchens.

Nuts in Food

We don't use any nuts (either peanut or any tree nuts) in our kitchens. Neither do we use any ingredients that contain nuts in our kitchens.

May Contain Labels

All our kitchens purchase ingredients from a centralised buying list. Each item is analysed by a nutritionist before being allowed on the list. Any item that carries a 'may contain' label is researched with the manufacturer before being allowed on the list. We may only allow items that carry a 'may contain' label if the manufacturer can provide proof that nuts are produced in a separate manufacturing building or area. We do not allow items carrying the 'may contain' label where the product is produced on the same production line.

Coconut

Coconut is not considered a nut and does not fall into the peanut or tree nut allergy categories. We do use coconut in our kitchens.

If you have any further questions regarding our policy, our nutritionist will be happy to speak with you. You may contact us at allergens@thecontractdiningcompany.co.uk or 01622 890922.

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Position:	Managing Director
Date:	1st September 2017
Signature:	