



ANDERSON CATERING

CREATIVE DINING FROM AROUND THE WORLD

## ALLERGEN STATEMENT

Anderson Catering recognises that some of our customers have food allergens or intolerances. We follow strict procedures to ensure that the 14 allergens recognised by the Food Standards Agency are dealt with in a safe manner.

We prepare separate labelled buffets for those requiring allergen free meals. All of our sandwiches and fillings are prepared fresh on site and can be adapted to accommodate dietary requirements. We can accommodate allergies when providing our hot buffets, we request full details of any allergies beforehand and that guests identify themselves to the catering team so that they can be served correctly.

Staff are trained in the management of allergens and refresher training is provided. Information regarding the ingredients contained in our dishes is available at the time of ordering and also via our allergen matrix.

Whilst all precautions are taken to minimise the risk of cross contamination, ingredients containing nuts, peanuts, celery, gluten, milk, fish, crustaceans, sesame, soya, sulphides, eggs, and mustard and used on site and trace elements may be present in the environment.

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