



MARTIN PLAYER
HIGH CLASS BUTCHERS

ALLERGEN INFORMATION PACK

Issue Date: August 2018

Review Date: August 2019

Our Allergen Policy

At Martin Player, we are committed to reducing the risk to our customers with regards to the consumption of allergens present in food purchased from our butchery shop, which could lead to a severe allergic reaction. Whilst we take steps to minimise the risk of exposure to foods containing allergens, we also encourage our customers to be allergen-aware by communicating with our staff about any food allergies/intolerances they have and any allergen ingredients they must avoid.

Declaring Allergen Ingredients

There are 14 major allergens that our customers need to be aware of, and which we need to declare by law, if these are present in any foods we offer for sale:

- | | |
|---|--|
| <ul style="list-style-type: none">• Cereals Containing Gluten (Wheat, Rye, Barley, Oats, Spelt, Kamut)• Crustaceans• Egg• Fish• Lupin• Milk• Molluscs | <ul style="list-style-type: none">• Nuts – Almond, Hazelnut, Walnut, Cashew, Pecan Nut, Brazil Nut, Pistachio Nut, Macadamia Nut and Queensland Nut• Peanut• Soya• Sesame• Celery and Celeriac• Mustard• Sulphur Dioxide and Sulphites (levels greater than 10ppm) |
|---|--|

Where we display pre-packaged food products (such as dried spices and marinades), customers can identify any allergenic ingredients by examining the packaging. Allergens will be highlighted in **bold**, *italics*, underlined or even listed in a different **colour**.

The majority of foods we provide are 'non-prepacked'. We supply information on any of the 14 major allergens present in these foods, **orally** and/or in **writing**, following a request from a customer. We display a notice in our shop to remind customers to ask if they have any questions or concerns **before placing an order**. We also prompt customers to ask questions about allergens before they place any **telephone order** for food.

Management of Allergens in Food

At Martin Player, we monitor the following factors to minimise the risk from harmful allergens in foods we offer for sale:

Allergenic Product Information

We work closely with our approved suppliers to ensure we keep accurate information about potentially harmful allergenic ingredients in all foods we offer for sale. We extract information from product food labels and record this on an Allergen Matrix (See Our Allergen Matrix on Page 4). When new products are supplied, labels are checked for allergens and our Allergen Matrix is updated to reflect this.

Compliance with Legal Standards and Best Practice

We train our staff and monitor our business operations to ensure that our high standards of food safety and hygiene are maintained. This helps us meet legal requirements and best practice. We continually strive to improve the safety of our services.

Applying Hazard Analysis Principles

We undertake a risk assessment based on Hazard Analysis Critical Control Point (HACCP) principles throughout our business operations to minimise potential risks that may affect food safety, including the risk from allergens and food intolerance.

We monitor to ensure that our staff adhere to the HACCP (Hazard Analysis & Critical Control Point) principles laid out in our Food Safety Management System, including our procedure for Allergen Management. Our Management System is reviewed every year to ensure it is kept up to date.

Good Communication

A dedicated member of our team will always be available to answer any questions that our customers have about the allergenic ingredients in foods we supply for sale. Our Allergen Matrix has been prepared with reference to ingredient labels provided by our suppliers. This matrix will be kept up to date, and reviewed in August 2019, or sooner if our ingredients change.

Our Allergen Procedure

If you suffer from a food allergy, intolerance or coeliac disease and would like to know about the ingredients in any of our products, **before you place an order for food**, please contact us and speak to a member of our team.

Contact Us Please feel free to contact us by telephone:	029 2061 6094
Alternatively contact us by email:	info@martinplayer.com
Opening Hours:	Mon - Fri 8am -5pm; Sat 8am - 4pm Sunday Closed

Useful Links

Coeliac UK






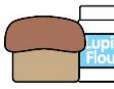






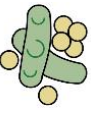

<https://www.coeliac.org.uk/coeliac-disease>

The Anaphylaxis Campaign

<http://www.anaphylaxis.org.uk>

Allergen Matrix

Martin Player

														
Food item	Celery	Cereals containing Gluten	Crustaceans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanuts	Sesame seeds	Soya	Sulphur Dioxide/ Sulphite
Allergenic Ingredients														
Traditional Pork Sausage		√ Wheat												
Flavoured Sausage		√ Wheat					√							√
Beef Burgers		√ Wheat											√	
Meatballs		√ Wheat							√					

For Ingredients List – See Below

Ingredients List

ALLERGENS ARE IN CAPITALS & HIGHLIGHTED IN BOLD

Traditional Pork Sausage

Wheatflour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Salt, Spices (Mace, Nutmeg, Pepper), Dextrose, Stabiliser (E451(i)), Yeast Extract, Sugar, Preservative (E250).

Contains: **WHEAT**

Flavoured Sausage

Flavor Enhancer E621, Preservative (E221), Flavourings, Antioxidant (E304, E307), Natural Colour Carmine, Milk, Wheat, Sulphite.

Contains: **WHEAT, MILK, SULPHITE**

Beef Burgers

Rusk (Wheat Flour, Salt), Salt, Wheat Starch, Soya Protein Concentrate, Dried Onion, Spices, Flavour Enhancer (E621), Preservative (E221), Antioxidant (E301), Colour (E120).

Contains: **WHEAT, SOYA**

Meatballs

Rusk (Wheat Flour, Salt), Salt, Onion Powder, Dried Potato, Yeast Extract, Spices (mustard, Pepper), Dried Onion, Stabiliser (E450, E451(i)), Herb (Parsley), Sunflower Oil.

Contains: **WHEAT, MUSTARD**