

# Allergen Information for Non-Prepacked Foods Best Practice: Summary

Providing allergen information to consumers effectively

### **Summary**

#### **Purpose**

This publication sets out best practice guidance for food businesses providing non-prepacked foods, on how they can provide mandatory allergen information to consumers. The guidance is intended to support businesses to comply with regulations in the most effective ways, and meet consumer expectations by adopting good practices and enabling consumers to make informed choices about the food they eat more easily.

#### **Legal Status**

Best Practice Guidance (for example, helpful examples of approaches you might employ, but which you are not legally required to follow). An approach consistent with this guidance will help you comply with and exceed your relevant responsibilities.

#### Who is this publication for?

This guidance is aimed at:

- retailers
- caterers
- · institutional caterers
- other food businesses providing non-prepacked food in person or online

#### Which UK countries does this guidance apply to?

England, Wales, and Northern Ireland.

#### **Review date**

We will review this guidance by September 2026.

## Key words

- allergy and intolerance
- coeliac disease
- hygiene and food safety
- out of home sector (restaurants, cafes, etc.)
- non-prepacked food