

If your child has a food allergy or intolerance, Sodexo offers you **3 solutions:**

Solution 1:

Register your child for “**packed lunches**”

Solution 2:

Distribution of a complete **hypoallergenic** meal tray

Solution 3:

Distribution of an **allergen-avoidance** meal

Solution 2: complete hypoallergenic meal tray

One of a large range of complete meal trays, including **starter, main course and dessert**.

Sodexo guarantees the daily rotation of this range. These meals are safe and suitable for numerous food allergies. The recipes contain no additives, no preservatives or added flavourings.

If you require more information, please consult the Clarélia website, the company that produces this type of meal: <http://www.natama.net/>

This hypoallergenic tray is guaranteed to be free of the following allergens:

additives*	fennel	mango	pine nuts
garlic	fenugreek	melon	chilli
almonds	broad beans	crustacean	pistachio
pineapple	raw raspberry	mustard	chickpeas
peanuts and products derived from peanuts	bread wheat	hazelnuts	yellow peas
avocado	passion fruit	walnuts	fish
oats	gluten	cashew nuts	raw apple
banana	kidney beans	coconut	pork
durum wheat	kiwi	pecan nuts	buckwheat
cinnamon	milk (all milk of animal origin and dairy products)	Brazil nuts	rye
celery	rabbit	macadamia nuts	sesame and products derived from sesame
cherry	lentils	eggs and egg products	soya and products derived from soya
chestnuts	yeast	barley	sulphites (E220 to E228)
mushrooms	flax	papaya	sunflower and products derived from sunflower
shellfish	lychee	raw fish	vanilla
spelt	lupin	peas	vanillin

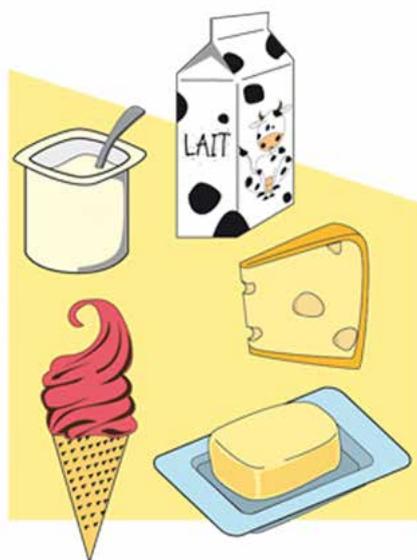
* additives:

- Colourings (E100 to E181) especially Tartrazine (E102), Cochineal Red A (E124), Patent Blue V (E131)
- Benzoates (E210 to E219)
- Metabisulfites (E220 to E228)
- Nitrites (E249 to E252)
- Butylated hydroxyanisole (BHA)(E320), Butylated hydroxytoluene (BHT)(E321)
- Glutamates (E600 to E625)
- Balsam of Peru

Solution 3: allergen-avoidance meal

The allergen-avoidance meal offered by Sodexo consists of a starter, a main course and a dessert. This meal is prepared by the Sodexo staff.

Based on ingredients from the raw materials used for these meals (information available on the product label and the product datasheet); all relevant allergens are excluded. Sodexo undertakes to produce only meals free from the following allergens:



- **eggs,**
- **peanuts,**
- **tree nuts (almonds, hazelnuts, walnuts, cashew nuts, pecan nuts, Brazil nuts, pistachios, macadamia/Queenland nuts),**
- **milk and dairy products,**
- **fish and seafood products (molluscs and shellfish),**
- **kiwi fruit,**
- **gluten**

This meal can only be served **to allergic children** who can tolerate any possible traces of allergens.

This information must be taken into consideration by the medical specialist or allergist monitoring the child.

More specifically, as the legal representative of the child, what do I need to do?

The process

1. **The child's legal representative shall send two copies of the medical certificate to the medical specialist or allergist monitoring the child.**

Please note that each certificate must be fully completed in order to be considered.

The two medical certificate templates are available

- either on the website: www.sodexoeducation.lu
- or from the head of the school's catering service.

There are two types of medical certificate:

- Medical certificate – Specific dietary prescription – “Hypoallergenic food tray” service
- Medical certificate – Specific dietary prescription – “Allergen-avoidance meal”



2. **The medical specialist or allergist shall complete the most suitable medical certificate for the child's situation.**



3. **The legal representative of the child shall send the form, duly completed by the medical specialist or allergist, to the Sodexo dietary department at the following e-mail address: DL.CE.FMSLU.SERVICEDIETETIQUE@sodexo.com**



4. **The dietary department shall forward a copy of the certificate to the catering service.**

In accordance with the form, Sodexo undertakes to distribute to the child, within seven working days of the date of receipt of the medical certificate, either:

- a. A hypoallergenic meal tray*
- b. An allergen-avoidance meal*

*as per the conditions defined by the service provider and approved by the school.

Prerequisites for the distribution of a hypoallergenic meal tray

- Allergy to one of the allergens excluded from the hypoallergenic meal trays.
- Sodexo offers a hypoallergenic meal tray depending on the range it has available.
- The school will not be able to choose menu types per individual child. Sodexo manages their distribution depending on supply and the rotation of the existing range.
- Each tray is accompanied by an information leaflet and set of cutlery, all sealed with plastic film.
- **For secondary, primary and nursery school children:**
Sodexo staff shall reheat the meal, but shall not unwrap the dishes.
- **Primary and secondary school students:**
The kitchen staff shall identify the child for distribution of the hypoallergenic meal tray.
- **Nursery school children:**
The hypoallergenic meal tray shall be reheated and given to the supervisor.

Prerequisites for the preparation of an allergen-avoidance meal

- The allergen-avoidance menu is guaranteed free from eggs, peanuts, tree nuts, milk and dairy products, fish and seafood (molluscs and shellfish), kiwi fruit and gluten. This meal can only be served to allergic children who can tolerate any possible traces of the above allergens.
- Sodexo does not produce meals for food allergies other than those mentioned above.
- **Nursery school children:**
The allergen-avoidance meal shall be given to the supervisor.
- **Primary and secondary school students:**
The kitchen staff shall identify the child for distribution of the meal.
- The hot parts of the meal (the soup and main dish) shall be packaged in individually labelled thermoports. The dessert and the crudités shall be distributed separately.
- During production of the allergen-avoidance meal, Sodexo undertakes to respect and implement the proper application of the food safety and hygiene rules.
- In any event, the customer undertakes to take all necessary measures within the school's catering service to guarantee the safety of the children with food allergies or intolerances. In this regard, the parties agree that insofar as the school is responsible for supervising the children at meal times, Sodexo shall be held harmless from any liability resulting from contact, inhalation or absorption of an allergen by the child in question.