



# Allergen Management

Food allergies are a growing public health concern. While some people may be allergic to nuts or shellfish, there are also those looking to reduce or eliminate gluten from their diets entirely. When addressing these issues, it is essential that customers feel foods are being handled safely and with a process that minimizes risk. Rely on our allergen safety products and kits to help your staff handle these issues without mistakes.

- › Allergen Safety Products
- › Allergen Safety Kits
- › Allergen Labels
- › Allergen Test & Pads



Millennia® knives have ergonomic handles that are a combination of raised, textured Santoprene® for vastly improved grip & greater comfort and polypropylene for durability.

### Millennia® Chef's Knife



Item Code	Size
SP-M22610PU	10" (25.4 cm)



Item Code	Size
SP-M22608PU	8" (20.3 cm)

### Millennia® Wavy Edge Offset Bread Knife



Item Code	Size
SP-M23890PU	9" (22.9 cm)



Item Code	Size
SP-M22418PU	8" (20.3 cm)

### Millennia® Granton Edge Santoku



Item Code	Size
SP-M22707PU	7" (17.8 cm)

### Millennia® Narrow Boning Knife



Item Code	Size
SP-M22206PU	6" (15.2 cm)

### Millennia® Curved Boning Knife



Item Code	Size
SP-M23820PU	6" (15.2 cm)

### Millennia® Slim Paring Knife



Item Code	Size
SP- M23930PU	3" (7.6 CM)

- Our Allergen Safe product line offers an easy to identify and implementation system to safely prep, cook and serve foods with a greater degree of safety.
- Each colour is distinct to enable easy identification of tools to use with allergen-safe/gluten-free products.





Millennia® Pizza Cutter



Item Code	Size
SP-M18604PU	4" (10.2 cm)
SP-M18602PU	2 3/4" (7 cm)

High carbon steel blade with precision ground edges. Ergonomic and slip resistant Santoprene® and polypropylene handle. Ultra-smooth mechanism for faster and easier cutting.

Hell's Tools®

- Heat resistant to 430°F (220°C).
- Specially formulated high temperature nylon.
- One-piece construction.

Item Code	Item	Size
SP-M33182PU	Hell's Tools® Hi Heat Mixing Spoon	11 7/8" (30.2 cm)
SP-M35110PU	Hell's Tools® Hi Heat Slotted Spatula	12" x 3 1/2" (30.5 x 8.9 cm)
SP-M35100PU	Hell's Tools® Utility Tongs	9 1/2" (24.1 cm)



SP-M33182PU



SP-M35100PU



SP-M35110PU

Millennia® Tools

Item Code	Item	
SP-M18700PU	Millennia® Turner	8" x 3" (20.3 x 7.6 cm)
SP-M18710PU	Millennia® Perforated Turner	8" x 3" (20.3 x 7.6 cm)
SP-M18780PU	Millennia® Wavy Edge Spreader	3 1/2" (8.9 cm)
SP-M18790PU	Millennia® Spreader	3 1/2" (8.9 cm)
SP-M23800PU	Millennia® Fork	8" (20.3 cm)
SP-M18770PU	Millennia® Pie Server	5" xX 3" (12.7 x 7.6 cm)
SP-M18760PU	Millennia® Pie Server	5" x 2" (12.7 x 5.1 cm)
SP-M18810PU	Millennia® Bench Scraper	5 7/8" x 3 1/2" (15.2 x 8.9 cm)

Precision ground stainless steel blades for excellent flexibility and durability. Textured polypropylene handles for an extra sure grip.



SP-M18700PU



SP-M23800PU



SP-M18710PU



SP-M18770PU



SP-M18780PU



SP-M18760PU



SP-M18790PU



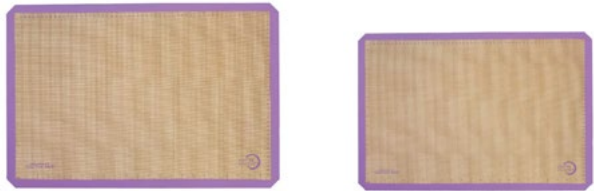
SP-M18810PU

Take the guesswork out of potential cross-contamination, protect your customers, and the bottom line





Silicone Bake/Work Mats



Item Code	Dimensions
SP-M31087PU	16 1/2" x 24 1/2" (41.9 x 62.2 cm)
SP-M31093PU	11 7/8" x 16 1/2" (30.2 x 41.9 cm)

Ideal for almost any baking application or as a work mat on a counter surface. Available in full and half-size.

Food grade silicone over reinforced fiberglass to withstand temperatures up to 480°f (250°c)

Allergen Safety Storage Tote

Item Code	Dimensions
SP-M33064	16" x 14 1/8" x 11 1/8" (40.6 x 35.9 x 28.3 cm)

Provides a safe, efficient, and convenient way to store all of your Allergen Safety Products in one place. The purple color clearly identifies the tote is for storage of products designated exclusively for use with allergen-safe/gluten-free foods, keeping them segregated from other utensils. Locking lid keeps dust and dirt out. Carrying handle makes transportation easy.



Allergen Saf-T-Zone™ Cutting Boards

Item Code	Dimensions
SP-CBG6938PR	6" X 9" X 3/8" (152 X 229 X 9.5 mm)
SP-CBG912PR	9" X 12" X 3/8" (229 X 305 X 9.5 mm)
SP-CBG121812PR	12" x 18" x 1/2" (305 x 457 x 13 mm)

Prep and protect your guests with food allergies with the purple board™-- the allergen saf-t-zone™ cutting board. Allergen saf-t-zone™ system cutting boards offer all of the features of our patented saf-t-grip® cutting boards, including molded-through grip corners and a cut-n-carry® handle, in a purple color that helps operators color-code food prep to help eliminate allergen cross-contact.

- Special purple color alerts staff to follow special food prep procedures
- Grip corners hold board securely in place during prep
- Durable co-polymer material will not warp and is gentle on knives
- Customize here with laser marked logos, diagrams, artwork and more
- Available in three convenient sizes
- Nsf certified; dishwasher safe
- Part of the allergen saf-t-zone™ system







▶ Allergen Saf-T-Zone System

Allergen Safety Set

Item Code	SP-M33065
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One simple item number provides a comprehensive set of tools to implement an Allergen Safety program with a convenient storage solution..

Set includes:

- Storage Tote
- Cutlery
- 10" Chef's, 8" Chef's, 8" Offset Bread, 7" Santoku,
- 6" Narrow Boning, 6" Curved Boning, 3" Slim Paring
- 23/4" and 4" Pizza Cutters
- Turners & Servers
- Turners - 8" x 3", 8" x 3" Perforated
- Pie Servers - 5" x 3", 5" x 2"
- Fork - 8"
- Spreaders - 31/2" Plain and Wavy Edge, Bench Scraper
- Hell's Tools® - Mixing Spoon, Slotted Spatula, Utility Tongs
- Silicone Bake Mats - Full and Half-Size



Allergen Saf-T-Zone™ Cutting Boards

Item Code	SP-ASZ121812SYS
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Protect guests with food allergies by using the only system of its kind-- designed to help foodservice operators create special food allergen prep procedures to avoid allergen cross-contact. The Allergen Saf-T-Zone™

The tools are protected and stored inside a durable purple case. The purple color of the Allergen Saf-T-Zone™ System is designed to color code and alert kitchen staff to follow special food allergen prep procedures.

System includes:

- 12 x 18" (305 x 457mm) Saf-T-Grip® cutting board
- 13" tongs
- 13" turner
- 10" (254 mm) Chef's knife.



Allergen Saf-T-Zone® Mat

Item Code	SP-CBMAZ2430
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- The 24" x 30" mat designates a safe prep area for allergen free foods.
- The 12" x 12" mat fits on the server window to designate an allergen free plate that is ready to be served to customers.
- Illustrates the 8 most common food allergens
- Purple allergen colored text for easy identification of allergen area
- Constructed of easy to clean, durable nitrile rubber





25mm x 25mm (1"x1") - Removable Individual Allergen Series Labels - 500 labels/roll

Item CodeSP-RA-Series	
Package	Single Roll
Language	English
Case	24 Rolls/Case

<b>ALLERGEN</b> CEREALS CONTAINING GLUTEN	<b>ALLERGEN</b> EGGS	<b>ALLERGEN</b> FISH	<b>ALLERGEN</b> PEANUTS	<b>ALLERGEN</b> MILK
SP-RA-CER11R	SP-RA-EGG11R	SP-RA-FIS11R	SP-RA-PEA11R	SP-RA-MIL11R
<b>ALLERGEN</b> TREE NUTS	<b>ALLERGEN</b> MUSTARD	<b>ALLERGEN</b> SESAME	<b>ALLERGEN</b> LUPIN	<b>ALLERGEN</b> CELERY AND CELERIAC
SP-RA-TRE11R	SP-RA-MUS11R	SP-RA-SES11R	SP-RA-LUP11R	SP-RA-CEL11R
<b>ALLERGEN</b> SULPHUR DIOXIDE <small>(i.e.: Preservative found in some dried fruit)</small>	<b>ALLERGEN</b> CRUSTACEANS <small>(i.e.: prawns, crabs, lobster &amp; crayfish)</small>	<b>ALLERGEN</b> MOLLUSCS <small>(i.e.: clams, snails, mussels, whelks, oysters &amp; squid)</small>		
SP-RA-SUL11R	SP-RA-CRU11R	SP-RA-MOL11R		

25mm x 25mm (1"x1") - Gluten Free & Dairy Free Labels - 1000 labels/roll

Item CodeSP-RF-GLUFR & SP-RF-DAIRFR	
Package	Single Roll
Language	English
Case	36 Rolls/Case

<b>GLUTEN FREE</b>	<b>DAIRY FREE</b>
SP-RF-GLUFR	SP-RF-DAIRFR

Why Consider Allergens

Businesses are legally required to:

- Declare accurate and consistent allergen ingredient information to customers.
- Ensure the information of the 14 identified allergens, for the food they serve, is accurate and verifiable.

Removable Allergen Starter Kit

Item Code	Allergen KIT 1
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14 / 1000-label rolls of individual allergen labels from codes RA-CEL11R through RA-TRE11R.  
25mm x 25mm (1" x 1").

1 / 1000-label roll of the "Allergen Alert" labels with code RALRG22R.  
50mm x 50mm (2" x 2")



50mm x 50mm (2"x2") - Allergen Alert Label - 500 labels/roll

Item CodeSP-RALRG	
Package	Single Roll
Language	English
Case	18 Rolls/Case

**ALLERGEN ALERT**

This item contains the following Allergens:

☐ Eggs☐ Cereals containing Gluten☐ Fish☐ Celery and Celeriac☐ Lupin☐ Sulphur Dioxide (preservative found in some dried fruit)☐ Milk☐ Mustard☐ Crustaceans (i.e.: prawns, crabs, lobster & crayfish)☐ Peanuts☐ Sesame☐ Molluscs (i.e.: clams, snails, mussels, whelks, oysters & squid)☐ Soya☐ Tree Nuts☐ Other \_\_\_\_\_

removable

www.ncco.eu




**Supersnap™ The Next Level of ATP Detection**

Supersnap is the most sensitive ATP surface test in Hygiena's portfolio of all-in-one devices. Designed to work with all Hygiena luminometers, supersnap detects extremely low levels of ATP so it can be used as an allergen cross-contamination prevention tool or when dealing with harsh samples. By incorporating supersnap into a prevention program, risks and issues are recognized in real time and immediate corrective actions can be implemented before product changeovers. For more information on using supersnap in a surface allergen prevention program, see the resource section below.

Item Code	SP-SUS3000
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- Superior resistance to sanitizer effects
- More resistant to challenging product residues and production environments at extreme phs
- Pre-wetted swab helps to break through biofilm
- Detects very small amounts of ATP and organic residues
- Low variation; consistently true results at low RLU
- Recyclable #7
- High sensitivity: four times more sensitive than ultrasnap
- Write-on swab label for easy sample identification
- 100% recyclable plastics - low carbon footprint
- Compatible Luminometers:
  - Ensure™ Touch
  - Ensure
  - Systemsure Plus



 **SuperSnap High Sensitivity ATP Test**


**AllerSnap™ High Sensitivity Allergen Prevention Test**

AllerSnap™ is a quick and easy way to verify the cleanliness of surfaces by detecting protein residues left behind after cleaning. By simply swabbing the area and activating the device, you release a reagent that turns color, providing a qualitative and semi-quantitative result of the protein levels on the surface: green means clean and purple means re-clean. The more protein present, the quicker the color change to purple and the darker the color. AllerSnap™ quickly validates surface hygiene, allowing immediate corrective action to be taken when necessary.

Item Code	SP-ALS-100
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- Quickly validates surface hygiene in 15-30 minutes
- Uses broad-range protein detection offering increased speed over specific allergen tests
- Easy-to-interpret color results; green means clean ; purple means re-clean
- Sensitibe down to 3ug protein "



 **AllerSnap Allergen Prevention Surface Test**

**AllerFlow Gluten Environmental Gluten Surface Residue Test kit**

Hygiena™ AllerFlow Gluten is a rapid and convenient test for the detection of gluten residue on surfaces as part of an allergen monitoring program. Combining Hygiena's convenient sample collection swab design and classic lateral flow technology, AllerFlow Gluten makes gluten testing easier than ever before.

Item Code	SP-ALF-GL
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- Simple two-part kit includes all materials; no pipettes, bottles, or heating blocks required
- Pre-measured, self-contained extraction buffer provides consistent results
- No cross-reactivity with soy, rice, or corn
- Specific to the allergenic fraction of gluten from wheat, barley, rye, and oat
- Sensitive to 5 µg (5 ppm) gluten.



 **AllerFlow Gluten Surface Residue Test**