

2210 May Contain Nuts

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Summary

Food allergies affect many students, and sufferers' lives can be threatened by poor practice. EU law states that allergens must be on labels and be available verbally. Currently, Campus Kitchen is endangering students and is not legally compliant by not including labels for many of its products that contain allergens such as peanuts. Moreover, the Student's Union follows poor practice in its outlets. This motion resolves to condemn the University for putting students' lives at risks, as well as working on better practice and education within the SU.

Council Notes:

1. Food allergies affect 8% of children and 2% of adults in the UK¹, with 25,093 hospital admissions due to allergens in the UK between 2015 and 2016.²
2. In the UK, around ten people die each year from food-induced anaphylaxis, and a further 1,500 die through asthma attacks, many reported to be due to food-induced anaphylaxis.³
3. For those at the greatest risk, even the smallest trace amount of an allergen can trigger severe symptoms including itchiness, rashes, swelling, restricted airflow, vomiting, and at worst, can be fatal.
4. The EU Food Information for Consumers Regulation states that when prepacked food and alcoholic drinks contain one or more of the 14 food allergens (Appendix A), this must be declared, with the allergen being specified in the name of the food or clearly marked elsewhere on the label.⁴
5. From 2014, the EU FIC 1169/2011 Regulation expanded on this initial directive, stating that allergen information must be included on food sold

¹ <https://www.food.gov.uk/science/allergy-intolerance>

² <http://www.telegraph.co.uk/food-and-drink/news/14-common-food-allergens/>

³ <http://allergytraining.food.gov.uk/english/food-allergy-facts.aspx>

⁴ <https://www.anaphylaxis.org.uk/corporate/the-law/>

non-prepacked or prepacked for direct sale. This law applies to food in bakeries, cafes, care homes and packaged produce sold by supermarkets. Moreover, staff should be able to give this allergen information if requested.⁴

Council Believes:

1. Campus Kitchen (and by extension the University) is not legally compliant, regularly selling products in its food outlets that contain no allergen labelling. This is in direct violation of EU FIC 1169/2011. This is unacceptable, especially coming from an institution that has a duty of care to its students.
2. UEA Student's Union (UEA SU) does not follow best practice in its outlets, in particular Unio. For example, non – prepacked products containing nuts are regularly stored in covered containers with non-nut products, and the same serving equipment is often used interchangeable between these products. Moreover, information about allergens is often not made available, either on the products themselves, or verbally.
3. For any changes to occur, students with food allergies need to be at the forefront of the discussion.
4. UEA SU should not be contributing to an organisation that put's its students in potentially fatal danger.

Council Resolves:

1. To publicly condemn the University for failing students with food allergens, expressing severe concerns with Campus Kitchen's practices across all relevant bodies, including the University's executive team.
2. For the Student' Union, through the Welfare, Community and Diversity Officer, Campaigns and Democracy Officer, and the Retail and Catering Development and Oversight Board to consult students with food allergies and evaluate its practices in the selling of food and drink, and for new practices put in place to decrease cross-contamination and that guarantees allergen information is readily available. This should also include more extensive training to those who serve at these outlets.

3. For the SU to consult with a variety of food allergen sufferers to gain input on the specific issues they have faced and what requirements and access needs are currently not being met, as well as networks including the Anaphylaxis Campaign, which helps to support people at risk of severe allergies.
4. To cease using Campus Kitchen's services for catering SU functions until the organisation improves its practice and is compliant with both the spirit and the letter of the law.

Appendix

List of the 14 Food Allergens as determined by the EU Food Information for Consumers

- Cereals containing gluten, namely: wheat (such as spelt and Khorasan wheat), rye, barley, oats
- Crustaceans for example prawns, crabs, lobster, crayfish
- Eggs
- Fish
- Peanuts
- Soybeans
- Milk
- Nuts; namely almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia (or Queensland) nuts
- Celery (including celeriac)
- Mustard
- Sesame
- Sulphur dioxide/sulphites, where added and at a level above 10mg/kg in the finished product. This can be used as a preservative in dried fruit
- Lupin which includes lupin seeds and flour and can be found in types of bread, pastries and pasta
- Molluscs like clams, mussels, whelks, oysters, snails and squid