

## Bates Dining Allergen Statement

Bates Dining uses wholesome ingredients in our food preparation. Among these are some that are common allergens for a percentage of the population. We make every effort to identify these allergens and have put into place a labeling system that appears below.

Please note that manufacturers may change the formulation of foods without our knowledge. Additionally, because food is prepared in a commercial kitchen and presented in a self-service environment, there is a possibility of cross-contact with allergens. Customers concerned about food ingredients should be aware of these risks and be proactive about their food choices. It is ultimately the responsibility of the customer to decide whether or not to eat certain foods. Bates College will not assume any liability for adverse reactions of foods consumed or items one may come into contact with while eating at a Bates Dining establishment.

If you have food related allergy concerns it is in your best interest, and we strongly encourage you to make an appointment with Cheryl Lacey, Director of Dining to discuss your needs (clacey@bates.edu.) It is also recommended that you speak with a manager or supervisor about any items you might have questions.

<b>NUTS</b>	The item contains nuts – we do not differentiate between types of nuts but do not classify coconut in this category (see below)
<b>DAIRY</b>	The item contains dairy products
<b>EGG</b>	The item contains eggs
<b>PORK</b>	The item contains pork
<b>FISH</b>	The item contains fish
<b>SHELLFISH</b>	The item contains shellfish – we do not differentiate between types of shellfish
<b>VEGAN</b>	The item is vegan – contains no animal products, including honey
<b>COCONUT</b>	The item contains coconut
<b>GLUTEN FRIENDLY</b>	The item is gluten free, however, we are a flour rich environment and, though we have taken every precaution, cross contamination may occur
<b>SOY</b>	The item contains soy