

Dining, Conferences & Campus Events Allergen Statement

If you have any food related questions or specific dietary needs, contact Kelly Perreault, Special Dietary Liaison, at 207-786-6299 or via e-mail at kperrea2@bates.edu.

Please note that manufacturers may change the formulation of foods without our knowledge. Additionally, because food is prepared in a commercial kitchen, using shared equipment, and presented in a self-service environment, there is a possibility of cross-contact with other foods and allergens.

Customers concerned about ingredients should be aware of these risks and be proactive about their food choices. It is ultimately the responsibility of the customer to decide what they choose to eat. Bates College does not assume any liability for adverse reactions related to foods consumed or mislabeled, or other items one may come into contact with while in the DCCE operations.

Some of the ingredients used in our food preparation are common allergens for a percentage of the population. We make every effort to identify these and have put into place the labeling system below.



The item contains peanuts



The item contains tree nuts



The item contains dairy products



The item contains eggs



The item contains pork



The item contains fish



The item contains shellfish – we do not differentiate between types of shellfish



The item is vegan – contains no animal products, including honey



The item contains coconut



The item is gluten free, however, we are a flour rich environment and, though we have taken every precaution, cross contamination may occur



The item contains soy