



Allergen Information

Food allergies, intolerances and auto-immune diseases are real concerns and I take Food Safety very seriously.

I am registered with my Local Authority as a Food Business and have up-to-date Level 2 Food Hygiene Certification. I have voluntarily undertaken Allergy Awareness Training certification and follow Food Standards Agency guidelines to ensure my cakes and brownies are safe to eat.

I adopt a strict hygiene routine in order to avoid cross-contamination of allergens in my kitchen, from preparation of ingredients right through to the end product.

Full allergen information will be provided with your cake. A list of ingredients will also be provided with your brownies. Where I have stated that a product is gluten free or dairy free I have used ingredients which are shown to be free of these allergens on the packaging, purchased from reputable suppliers. I keep traceability records in the event that these suppliers recall any of the ingredients I have purchased.

Every precaution will be made to ensure your cake or brownies are free from allergens but there are limitations. I work from my domestic kitchen and due to handling all of the 14 listed allergens on the premises I cannot guarantee that the final product is free from allergens.

If you need further information please get in touch and I will be more than happy to help.