Food Standards Scotland has a free online tool to help businesses comply with law by providing ingredient and allergen information. MenuCal helps you track, store and manage ingredients and allergens while keeping customers informed and safe. Find out more: [www.menucal.fss.scot](http://www.menucal.fss.scot)

Food Standards Scotland has a free and easy-to-use tool for food businesses to manage allergen information for their recipes. MenuCal also helps businesses comply with food law for the 14 regulated allergenic ingredients in food.

Try it here: [www.menucal.fss.scot](http://www.menucal.fss.scot)

Food hypersensitivity – such as food allergy, food intolerance and cœliac disease – is an adverse reaction to food that can cause unpleasant and sometimes life-threatening symptoms, so it’s vital for food businesses to provide accurate information to consumers. MenuCal can help businesses manage their allergen information and comply with the law: [www.menucal.fss.scot](http://www.menucal.fss.scot)

An oversight by a food business – such as serving someone food to which they are allergic – can not only damage the reputation of the business, but can also have serious and potentially fatal consequences for the consumer.

Food Standards Scotland have online tools and resources to help food businesses understand more about the management of allergens in manufacturing and catering settings:

- MenuCal

- Online Allergy Training

- Advanced Online Allergy Training

- Prepacked for Direct Sale (PPDS) legislation guidance.

Learn more: <https://bit.ly/4aZXD8e>

Food allergies can be life threatening. Food Standards Scotland is here to help businesses manage their allergen information so that customers can make safe and informed choices. Find out more: <https://bit.ly/4aZXD8e>