Food Allergy Safety

ALLERGEN SAFE | DESIGNATED GLUTEN SAFE™

MERCER CULINARY®

ALLERGEN™ SAFE

According to the Centers for Disease Control table of Summary Health Statistics published in 2017, approximately 6.5% of children under the age of 18, suffer from food allergies[2]. Eight foods account for 90% of all food-allergic reactions: milk,eggs, peanuts, tree nuts, wheat, soy, fish, and shellfish[3].

Our Allergen Safe product line uses the industry standard purple to quickly and easily identify use with non-allergen causing foods. This provides a system that is easy to follow and manage, plus provides your customers with a greater degree of safety.

Whether you are slicing, chopping, mixing, spreading, baking or turning, Mercer has a product that performs at a high level, is easy to clean and built to last.

DESIGNATED GLUTEN SAFE™

The gluten free movement continues to be a strong trend. As of January 2017 approximately 3.1 million Americans were following a gluten free diet[4]. In its 2018 culinary forecast, the National Restaurant Association (NRA) reported that 44% of chefs surveyed deem gluten free a hot trend[5]. And in an August 2018 article on Food Technology website (ift.org), it is noted that the term "gluten-free" is mentioned on 26% of U.S. restaurant menus, up 182% over the past four years and 10% in the past year[6].

How will you respond to this health trend to keep your customers safe? Mercer's line of Gluten-Safe tools makes it easy to distinguish between tools designated for Gluten-Free foods. Take the guesswork out of potential cross-contamination to protect your customers and bottom line.

ALLERGEN™ SAFE

DESIGNATED GLUTEN SAFE™

Food Allergies are a growing public health concern. As many as 15 million Americans have food allergies[1]. The number of people looking to reduce or eliminate gluten from their diet is increasing rapidly. This growing health concern is in response to dealing with Celiac Disease along with the perception that a gluten-free diet leads to a healthier lifestyle. When addressing these dietary issues, it is essential customers feel foods are being handled safely and with a process that minimizes risk.

Mercer Culinary® has seen these growing trends in the foodservice industry and the problems they present to operations. This led us to design and develop a line of products which offer an easy way to identify and implement systems to safely prep, cook, and serve food. These products are intended to hold up to the toughest commercial environments and their prominent purple color makes them easy for staff to keep their dedicated use.

Chef's

M22610PU 10"

M22608PU 8"

Santoku

M22707PU 7"

Offset Bread

M23890PU 9" Wavy Edge

M22418PU 8" Wavy Edge

Boning

M22206PU 6" Narrow

M23820PU 6" Curved

Paring

M23930PU 3" Slim

Turner

M18700PU 8" x 3"

M18710PU 8" x 3" Perforated

Pie Server

M18770PU 5" x 3"

M18760PU 5" x 2"

Spreader

M18780PU 3½" Wavy Edge

M18790PU 3½"

Fork

M23800PU 8"

Bench Scraper

M18810PU 5⅞" x 3½"

Millennia® Pizza Cutter

M18604PU 4" Wheel

M18602PU 2¾" Wheel

Hell's Tools®

430°F
220°C

M33182PU 11⅞" Mixing Spoon

M35110PU 12" Slotted Spatula

M35100PU 9½" Utility Tongs

Silicone Bake/Work Mats

new

M31087PU Full-size 16½" x 24½"
M31093PU Half-size 11⅞" x 16½"

430°F
220°C

Allergen Safety Storage Tote

Top inside dimensions: 16½" x 12"
Inside height: 9⅞"
Bottom inside dimensions: 15½" x 10⅞"

M33064

Allergen Safety Set

M33065

Set includes:

Storage Tote

Cutlery

10" Chef's, 8" Chef's,
8" Offset Bread, 7" Santoku,

6" Narrow Boning,
6" Curved Boning, 3" Slim Paring

2¾" and 4" Pizza Cutters

Turners & Servers

Turners – 8" x 3", 8" x 3" Perforated

Pie Servers – 5" x 3", 5" x 2"

Fork – 8"

Spreaders – 3½" Plain and
Wavy Edge, Bench Scraper

Hell's Tools® – Mixing Spoon,
Slotted Spatula, Utility Tongs

Silicone Bake Mats –
Full and Half-Size

APPLICATIONS

Pizza and Flatbread

Cutters feature ultra-sharp, high-carbon steel blades with ground edges. Santoprene® handles are ergonomic and slip-resistant. Pie servers have tempered steel blades and are ideal for serving.

Bread

The offset, wavy edge bread knife features commercial quality Japanese steel and a Santoprene® and polypropylene handle for superior grip and comfort. Plain or wavy edge spreaders are great for jams, jellies or condiments.

Baking

Silicone bake and work mats are available for full and half size sheet pans. Outer edges have a purple border. Mats are naturally non-stick, providing excellent release, and reducing the need for fats or oils. Measurement marks in inches and centimeters for quick reference.

Slotted nylon spatulas have high temperature resistance (430°F/220°C), great flexibility, and a beveled front edge that makes picking up cookies and other baked goods easy. High temperature resistant tongs are excellent for picking up scones and other larger baked goods.

Pasta

Turners cut through lasagna and serve perfectly sized pieces. A variety of sizes are available. Use the high temperature resistant spoon to stir or add sauce. Tongs are ideal for picking up pasta to transfer to plates.

Prep

Chopping, slicing and dicing can all be achieved efficiently with the complete line of Millennia™ knives featuring ergonomic and slip-resistant Santoprene® and polypropylene handles. Blades are constructed from high-quality Japanese steel and ground to a sharp edge. The high temperature spoon and tongs offer tremendous flexibility to stir, mix, or toss ingredients.

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For more information on Food Allergen Safety, please visit www.foodallergy.org

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1 Food Allergy Research & Education (FARE): Facts and Statistics. Retrieved from https://www.foodallergy.org/life-with-food-allergies/food-allergy-101/facts-and-statistics. Viewed January 2019.
2 Summary Health Statistics: National Health Interview Survey, 2017. Retrieved from https://ftp.cdc.gov/pub/Health_Statistics/NCHS/NHIS/SHS/2017_SHS_Table_C-2.pdf. Viewed January 2019.
3 Liu AH, Jaramillo R, Sicherer SH, Wood RA, Bock AB, Burks AW, Massing M, Cohn RD, Zeldin DC. National prevalence and risk factors for food allergy and relationships to asthma: Results from the National Health and Nutrition Examination Survey 2005-2006. J Allergy ClinImmunol.2010; 126: 798-806.
4 Forbes: The Number of Americans Going Gluten-Free Has Tripled Since 2009 (Infographic), January 17, 2017.
5 National Restaurant Association: What's Hot Culinary Forecast 2018, December 2017.
6 ift.org: Why Gluten-Free is Here to Stay, August 2018.