

ALLERGEN™
SAFE

DESIGNATED
GLUTEN SAFE™

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**MERCER
CULINARY™**



M22610PU
10" Chef's



M22608PU
8" Chef's



M22418PU
8" Bread – offset, wavy



M22707PU
7" Santoku – granton



M22206PU
6" Boning – narrow



M23820PU
6" Boning – curved



M23930PU
3" Paring – slim



M18780PU
3 1/2" Spreader – wavy



M18790PU
3 1/2" Spreader



M18604PU
4" Pizza Cutter



M18602PU
2 3/4" Pizza Cutter



M18700PU
8" x 3" Turner



M18710PU
8" x 3" Turner – perforated



M18770PU
5" x 3" Pie Server



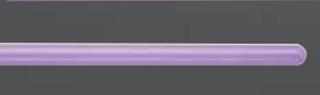
M18760PU
5" x 2" Pie Server



M18810PU
Bench Scraper



M31087PU
Silicone Bake Mat – full



M31093PU
Silicone Bake Mat – half



M33182PU
11 7/8" Mixing Spoon



M35110PU
12" Slotted Spatula



M35100PU
9 1/2" Utility Tongs

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M99052

**Food Allergy
Safety**

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1 Branum A, Lukacs S. Food allergy among U.S. children: Trends in prevalence and hospitalizations. National Center for Health Statistics Data Brief. 2008. Retrieved from <http://www.cdc.gov/nchs/data/databriefs/db10.htm>
2 Jackson K et al. Trends in Allergic Conditions among Children: United States, 1997-2011. National Center for Health Statistics Data Brief. 2013. Retrieved from www.cdc.gov/nchs/data/databriefs/db10.htm
3 Liu AH, Jaramito 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 Clin Immunol. 2010; 126: 798-806.
4 Bock SA, Muñoz-Furlong A, Sampson H. Further fatalities caused by anaphylactic reactions to food, 2001-2006. J Allergy Clin Immunol. 2007; 119(4): 1016-8.
5 National Restaurant Association. What's Hot in 2014 Culinary Forecast. December 2013.
6 New York Times. A Big Bet on Gluten-Free. February 2014
7 Food Business News. Food service eyed as the next frontier to gluten-free. June 2013
8 Food Navigator. Health/weight-conscious consumers are driving the gluten-free market, not celiacs, says Mintal. October 2013

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Food Allergies are a growing public health concern. As many as 15 million Americans have food allergies¹. The number of people looking to reduce or eliminate gluten from their diet is increasing rapidly. This trend is in response to dealing with Celiac Disease along with the perception of gluten-free diet leading to a healthier lifestyle. When addressing these dietary issues, it is essential that 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.

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According to a study released in 2013 by the Centers for Disease Control and Prevention, food allergies among children increased approximately 50% between 1997 and 2011². Eight foods account for 90% of all food-allergic reactions: milk, eggs, peanuts, tree nuts, wheat, soy, fish, and shellfish³. Research suggests that close to half of fatal food allergy reactions are triggered by food consumed outside the home⁴.

Our Allergen Safe product line features purple in the handle or throughout the entire product to quickly and easily identify designated 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 will perform at a high level and be durable.

DESIGNATED **GLUTEN SAFE™**

While some diet fads quickly go, numbers seem to point to gluten-free being here to stay. Gluten-Free ranks 5th in 2014 restaurant trends⁵. Americans placed 200 million gluten-free orders in restaurant visits in 2013⁶. That number is double what it was just four years prior. There was a 29% increase in gluten-free options on restaurant menus from 2012 – 2013⁷. There is an expected 48% growth in this market through 2016⁸.

How do you take advantage of this burgeoning trend and ensure you are keeping customers safe? Mercer makes this easy with a comprehensive line of products that deal with the majority of food items that are offered in gluten-free options. These products provide excellent solutions for avoiding cross-contamination and keeping utensils separate from those used with foods containing gluten.