
ALLERGY-FRIENDLY MEALS

At Revolution Foods, we prioritize the safety and well-being of our customers and partners. We understand the importance of accommodating individuals with food allergies, and we are pleased to introduce our Allergy-Friendly Meal program.

The Allergy-Friendly Meal program offers limited variations of meals that are free of the top nine allergens as defined by the Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA) and the Food Allergy Safety, Treatment, Education and Research Act (FASTER Act) of 2021. These allergens include milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, wheat, soybeans, and sesame. These meals include vegetable portioning. However, a milk option and fruit need to be provided separately by the school partner.

While we have carefully designed the Allergy-Friendly Meals to meet the dietary requirements of students with allergies, it is ultimately the responsibility of the school to determine if the Allergy-Friendly Meal is appropriate for an individual's specific needs. The school should consider the individual's allergies, sensitivities, and dietary requirements before providing the meal, in accordance with the requirements set forth by the U.S. Department of Agriculture's Food and Nutrition Service ([FNS](#)) and the Americans with Disabilities Act (ADA). These meals are not reimbursable without a medical note.

Our Allergy-Friendly Meals are manufactured on a validated clean line, and we have implemented an allergen management plan to prevent cross-contamination. We take food safety and customer safety seriously, and we have stringent processes in place to ensure the integrity of our Allergy-Friendly Meals.

To ensure the safety of our Allergy-Friendly Meals, we conduct regular testing for allergen residue. Each production batch of our meals undergoes testing against target allergens, using lateral flow devices (LFD). These qualitative strip tests detect possible cross-contamination and verify the effectiveness of our sanitation process and allergen control plan. The table below lists the stated limit of detection (LOD) for each allergen.

**Please note that our meals do not contain fish and pecan ingredients, so the validation test for these allergens is not performed in our kitchen.*

Allergy-Friendly Meals will be sent cold and must be heated per instructions at the site. It is essential for the school to follow the heating instructions provided to ensure the meals are served at the appropriate temperature. Proper heating procedures help maintain the safety, quality, and taste of the meals, ensuring an optimal dining experience for the students.

We encourage all our school partners to carefully review the ingredient statement and nutrition panel of our Allergy-Friendly Meals and consider the individual needs of their students and determine if these meals are suitable for them. If you have questions or concerns about the ingredients or allergen content of our meals, feel free to contact our team at nutrition@revolutionfoods.com. We are here to provide information and support to ensure the safety and well-being of all individuals with food allergies.

Thank you for your cooperation and support in creating a safe and inclusive feeding opportunity for all.

Target Allergen	LOD
Almond Protein	2 ppm
Brazil Nut Protein	5 ppm
Cashew/Pistachio Protein	2 ppm
Coconut Protein	10 ppm
Crustacean Protein	2 ppm
Egg Protein	10 ppm
Gluten Protein	5 ppm
Hazelnut Protein	5 ppm
Macadamia Nut Protein	2 ppm
Total Milk Protein	1 ppm
Peanut Protein	1 ppm
Soy Protein	2 ppm
Walnut Protein	10 ppm
Sesame	5 ppm

Sincerely,

Anna Severns, MS RD

Senior Manager of Menu & Nutrition