

NEW COLORED HANDLE KNIVES FOR SAFE, ALLERGEN-FREE FOOD PREPARATION



Introducing PURPLE handles in our most popular foodservice knives to facilitate your customers participating in food safety programs. **PURPLE** handles alert kitchen staff to follow special preparation procedures which **REDUCE RISK** and **REINFORCE PREVENTION**.



PURPLE handles help create an **ALLERGEN-FREE** work area

PROTECT patrons from **ALLERGEN EXPOSURE**

AVOID CROSS-CONTAMINATION by assigning specific equipment to each operation

DEXTER PURPLE HANDLE KNIVES FOR SAFE, ALLERGEN-FREE FOOD PREPARATION



PARING KNIFE

The ideal tool for peeling, trimming, slicing, and garnishing small fruits and vegetables.

S104P-PCP 3¼" Paring Knife



BONING KNIFE

Designed to remove the bones of fish, meat and poultry

S136NP-PCP 6" Narrow Boning Knife



COOK'S KNIVES

The most versatile knife for chopping, dicing, mincing, or slicing fruits, vegetables, and other ingredients.

S145-8P-PCP 8" Cook's Knife

S145-10P-PCP 10" Cook's Knife

THE EDGE SINCE 1818

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FOOD ALLERGY AWARENESS

Food Allergy Facts and Statistics

A Food Allergy is the body's negative reaction to a food protein

THE CHALLENGE

- Food allergy is a growing public health concern in the U.S.
- More than 12 million Americans have food allergies. That's one in 25, or 4% of the population.
- There is no cure for food allergies. Strict avoidance of food allergens and early recognition and management of allergic reactions to food are important measures to prevent serious health consequences.
- Even trace amounts of a food allergen can cause a reaction.
- Food allergies are life-altering for everyone involved and require constant vigilance.

To protect consumers, establishments must know the types of foods that most often cause allergic reactions so they can help **prevent a reaction from happening.**

Common Food Allergens



Milk & Dairy Products



Eggs & Egg Products



Fish & Shellfish



Wheat Products



Soy & Soy Products



Peanuts & Tree Nuts

HOW TO PREVENT ALLERGIC REACTIONS

- **Service Staff** - Effectively communicate menu items and ingredients
- **Kitchen Staff** - Avoid cross-contamination which is the transfer of pathogens from one surface or food to another

THE SOLUTION

- To avoid cross-contamination, assign specific equipment to each operation and segregate cutting operations to assigned prep areas.
- Professional quality knives with specially colored handles to assist facilities participating in food safety programs. Use of specified equipment is a significant part of the effort to avoid cross-contamination with food allergens.

