

Electronic Food Labels

Food Labels

Why are they required?

Food labelling is vital. Not only is it a legal requirement, but it also helps customers make informed decisions when choosing the food that they want to eat. This is why:

- Accommodations are required to ensure that all the food produced for customer consumption throughout the hotel is clear and accurately advertised.
- Labels of all dishes need to be accurate, located in the correct place (next to the food they are describing) and detailed enough.
- Customers need to know exactly what they are eating and foods that contain ingredients on the allergens list must be identified. People with food allergies can suffer potentially serious consequences if they consume foods they are allergic to, so they must be very cautious about the foods they eat.

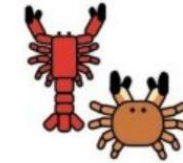
The 14 ALLERGENS



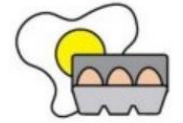
Celery



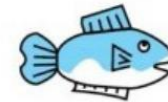
Cereals containing
Gluten



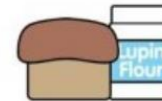
Crustaceans



Egg



Fish



Lupin



Milk



Molluscs



Mustard



Nuts



Peanuts



Sesame



Soya



Sulphites

For more information regarding Allergens please consult the EU Regulation 1169/2011



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Introduction

Electronic food labels aim to use technology to improve the guest experience while trying to make life easier to the hotelier. Some of the advantages of automated buffet labelling are:

- **Time saving** - The use of electronic labels can save up to 4 hours a day, which is the estimated time needed to label a single buffet manually.
- **Allergen information** - Icons with the updated allergens for each dish can be easily displayed. (Regulation EU 1169/2011)
- **Cost savings** - Electronic labels are robust and their batteries last between 3 and 5 years. Thanks to this, you can avoid having to print and laminate labels continuously.
- **Best customer experience** – Electronic labels allow multiple languages to be displayed, as well as clear and accurate information regarding allergens, which will help the customer's experience.



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Examples

Hoteligy* is an example of a company that offers electronic buffet label solutions. The labels are 100% eco-friendly and fully automated:

- Ability to display the name of the dish in up to 4 different languages at the same time. Option to choose between 12 different languages.
- No wiring for data or power required and ultra-fast update.
- Energy-efficient technology as well as high-capacity batteries that guarantee 3 to 5 years usage.
- Ability to display the allergens for each dish as well as other symbols (i.e., Pork, Vegetarian, Vegan or Spicy)
- Remote management of all labelling.
- Waterproof labels.



If this solution is suitable for your company or you would like more information, please contact the supplier directly for more information

Supplier contact details:

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