

Guidelines for FFA bake sale volunteers

- ***How to wrap your cake***
- ***What to tell us about allergens***

Thank you for volunteering to bake for our cake sale! Our sales have always been very well supported, and we are very appreciative of our volunteer bakers and stall helpers.

Here are a few pointers to help you with getting your cake to us, and making life as easy as possible for our volunteers staffing the stall on the day.

We only ask our bakers to follow sensible hygiene practice to bring cakes wrapped or boxed, and labelled so they are ready for our volunteers to lay out on the stall for sale. The sales can get very busy, so it really helps to make things easier for stall volunteers to manage at hectic times!

The simplest way to wrap is to put the cake on a paper plate and cling film it. Of course, while that is great for loaf cakes, it's not so good if your cake has a buttercream or similar soft topping! In this case you can either put the cake on a paper plate inside a clear food bag, sealed with a clip, twist or just a knot, or use a clean cardboard cake box.

If you plan to make small cakes like muffins, these will be sold as a complete lot, so please package them together.

Please don't bring your cake in a tin or plastic box that you want back, as this will mean stall helpers have to wrap it while carrying out sales!

Allergen labelling

When your bake is wrapped and ready to drop off, we also ask you to label the packaging with information about any allergens included. This may seem a little daunting but it's actually quite straightforward! It simply helps volunteers on the day to advise customers on making the right choices, and can increase sales where people with dietary concerns may be looking for a nut free, vegan or gluten free treat.

We don't need a full list of every ingredient, just anything that is included on the classified Food Standard allergen list. For cakes, this means any of the following items should be shown:

- For flours such as wheat, barley rye and oats, your label should say which of these is included. NB If you are using oats that are listed as gluten free, that would be helpful to show!
- Egg
- Butter, milk or cream – your label should say Milk
- Nuts
- Sesame
- Sulphur Dioxide - If your dried fruit packaging lists this as a preservative, include that as well.

Don't forget to check any other components you may include such as chocolate, as they are likely to contain milk or possibly nuts.

Once again, Family Food Action thanks you so much for your kind donation, which will raise valuable funds and help us to raise awareness of our work.

Text for allergen labels:

Home made by Family Food Action volunteers

This item contains the following allergens:

☐ <i>Gluten</i>	☐ <i>Egg</i>	☐ <i>Milk</i>
☐ <i>Nuts</i>	☐ <i>Sesame</i>	☐ <i>Sulphur dioxide</i>

Text for display on sales table:

FOOD ALLERGY DISCLAIMER

These cakes are made for Family Food Action by volunteers in their own homes, and NOT in an allergen-free environment.

We have made every effort to identify allergens present, but we cannot guarantee all allergens have been notified to us.

Also, due to their home-made nature cross contamination with other allergens is possible.