

# DAYMARK ALLERGEN LABELS



Restaurant managers have a lot on their plates, but food safety has to be a constant priority when running a food service establishment. All operators and staff must be aware of the food allergens contained in their prepared foods. With notification laws that may require use of labels to note potential allergens, restaurants must clearly identify any food product(s) with ingredients that contain protein derived from any of the eight major allergenic foods and food groups: milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, wheat, or soybeans.

THE DIFFERENCE IS NIGHT AND DAY.™

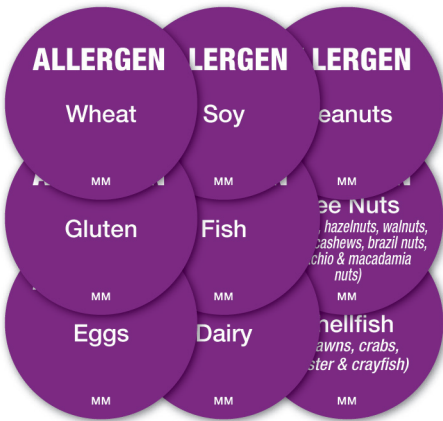
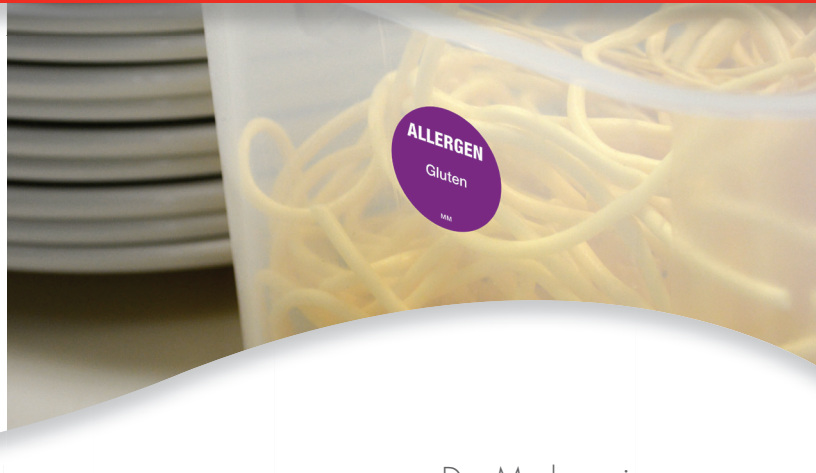
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**DayMark**<sup>®</sup>  
Safety Systems

# DAYMARK ALLERGEN LABELS



DayMark is now providing the food service industry with Allergen Labeling that is affordable, easy to use and will help keep your customers safe. Built on our MoveMark and ToughMark label stock, these allergen labels can follow ingredients all the way to prepared foods by transferring from container to container as elements are combined, ensuring that your staff is always aware when a potential allergen is present in final menu items.

## Allergen Labels

Description	Size	Adhesive	QTY	Item #
Wheat	1"	MoveMark™	1000/roll	<b>IT117115</b>
Gluten	1"	MoveMark™	1000/roll	<b>IT117116</b>
Eggs	1"	MoveMark™	1000/roll	<b>IT117117</b>
Soy	1"	MoveMark™	1000/roll	<b>IT117118</b>
Fish	1"	MoveMark™	1000/roll	<b>IT117119</b>
Dairy	1"	MoveMark™	1000/roll	<b>IT117120</b>
Peanuts	1"	MoveMark™	1000/roll	<b>IT117121</b>
Tree Nuts	1"	MoveMark™	1000/roll	<b>IT117122</b>
Shellfish	1"	MoveMark™	1000/roll	<b>IT117123</b>
All Allergens	2" x 3"	ToughMark™	500/roll	<b>I132104</b>

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