

NEW PRODUCT LINE TO SOLVE A RAISING EVENT: SPECIAL DIETARY NEEDS

AR Alimentare has launched new savoury snack lines in order to enrich its product range with proposals exclusively thought and studied for passengers affected by food allergies and similar.

Gluten intolerances, including the non-celiac gluten sensitivities, for example, are a spectrum of disorders, in which gluten has an adverse effect on the body.

A study published on the American Journal of Gastroenterology

“2012 Oct. 107(10):1538-44; quiz 1537,1545. doi: 10.1038/ajg.2012.219. Epub 2012 Jul 31. The prevalence of celiac disease in the United States. Rubio-Tapia A, Ludvigsson JF, Brantner TL, Murray JA, Everhart JE. Source. Division of Gastroenterology and Hepatology, Mayo Clinic, Rochester, Minnesota 55905, USA.”

has shown that the prevalence of CD (Celiac Disease) in the United States was 0.71% (1 in 141), similar to that found in several European countries. However, most cases were undiagnosed. CD was rare among minority groups but affected 1% of non-Hispanic whites. Most persons who were following a GFD (Gluten Free Diet) did not have a diagnosis of CD.



Fig. 1) AR Alimentare Allergens Free Product Range*. *According to the Regulation (EU) 1169/2011

Gluten is not naturally occurring in corn, rice or millet, but may be cross-contaminated by facilities that also process wheat, barley, or rye products. For that reason AR Alimentare carefully checks the entire critical chain to guarantee gluten-free products maintaining their nutritional properties unaltered and revealing all their tastiness.

Gluten is naturally occurring in wheat flour based product, such as pizzas and bread, but thanks to AR Alimentare, is now available, for everyone, a delicious Pizza, Calzone & Fagottino.

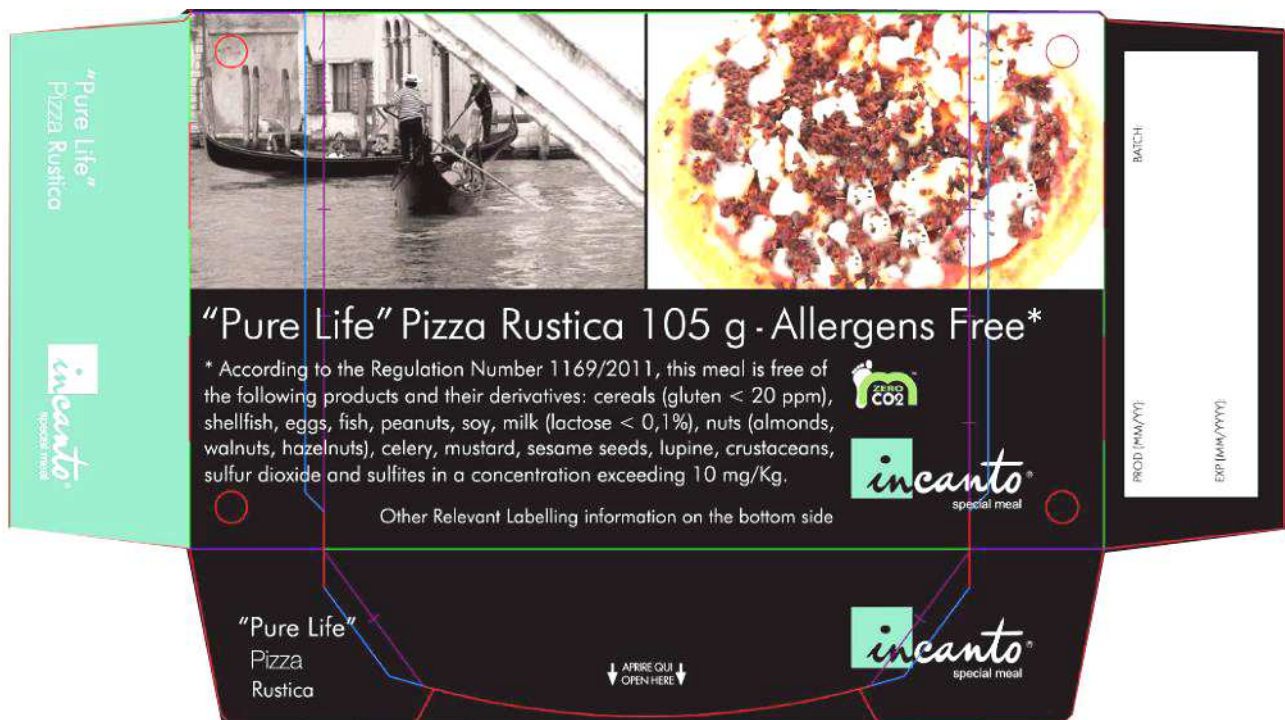


Fig. 2) AR Alimentare opened and printed dieline example. *Allergens Free Legal Wording on the top side.

Furthermore, directly inspired by the **ECARF** (European Centre for Allergy Research Foundation - www.ecarf.org), AR Alimentare has been able to develop an incredible innovation for the flight-catering industry that consists in **Vegan Friendly & Allergens-Free products**, basically topped or stuffed with vegan food preparations, very similar in terms of quality and taste, to classic cheeses.

This is the AR Alimentare Spirit: Innovative Food Solutions for Everyone.