

## Nutrisens\*

We chose to work with **CuisinéSens by Nutrisens** which guarantees the control of the 14 main allergens according to the regulation INCO 1169/2011.

The range of ready-to-eat meals and deserts CuisinéSens is aimed at people with food allergies and intolerances. All dishes are free of colourings, preservatives and artificial flavours and have been designed and produced by chefs in France since 1986.

### GUARANTEES

#### EXCLUSION OF THE 14 MAIN ALLERGENS EVICTION OF ALLERGENIC INGREDIENTS

Traceability of supplies to the finished product.  
Management of cross-contamination  
and control of indirect contamination.  
Simple formulations with the ingredients  
least involved in allergic reactions.



## PRICES

**GLUTEN FREE MEALS OPTION**

**110€ / week**

### ACCOMMODATION IN CAMPUS OR RESIDENCE

Breakfast/lunch/dinner at the campus or at the residence

### ACCOMMODATION IN HOST FAMILY

Breakfast and dinner : at the host family

Lunch : at the campus or at the residence's cafeteria



## DETAILS

### IN RESIDENCE/CAMPUS

**Breakfast** : Hot/cold drinks, jam and gluten-free bread.

**Lunch & dinner** : gluten-free bread, meal NUTRISENS with main course (micro-wave) and desert, access to fruits and compotes.

*A salad bar may also be available.*

### IN HOST FAMILY

**Breakfast & dinner** : Each family who accepted the gluten-free diet has been briefed and will respect the use of gluten-free food in their preparations.

**Lunch** : Same as in campus/residence.