



Café Partnership Opportunity

North Woolley Outdoor Hub, Arlington

Please contact Francesca Harry for more information or to apply - francesca.harry@nationaltrust.org.uk



Opportunity Summary

The National Trust is excited to invite expressions of interest from established businesses to take on the management and operation of a newly built café at North Woolley on the Arlington Estate, near Barnstaple, on an initial 5-year lease. The Trust is looking for a tenant with the passion to provide a food and beverage offer that compliments the National Trust experience.

The core business must:

1. Operate with opening hours reflecting the requirement of the community.
2. Provide visitors with a professional and friendly service, serving items such as, but not necessarily limited to:
 - Barista coffee and other hot beverages
 - Chilled drinks
 - Hot/cold snacks and light meals
 - Cakes/bakes
 - Ice cream
3. Support a seasonal events programme that engages visitors and the wider community, and that may require extending the offer across the evening. We want the offer to be suitable for a broad range of visitors, including families, and as the area is popular with dog walkers we would also like consideration to be given to how we cater for customers with dogs.
4. Provide confidence in the management and commercial acumen of the partner to uphold the terms of the lease and represent the National Trust.

The National Trust

The National Trust is Europe's leading conservation charity, and is committed to restoring nature, ending unequal access to nature, beauty and history, and inspiring millions more people to care and take action. The Trust depends on a variety of income streams, including those from commercial food and beverage operations, and it could not deliver its core objectives without the support of its thousands of visitors, volunteers, and partners.

We are embarking on this exciting project to transform North Woolley into a year-round nature experience for everyone. We plan to create new habitats for a variety of wildlife, whilst providing a space for visitors to enjoy the estate, bringing more nature and heritage into people's lives and to inspire people to connect and care.

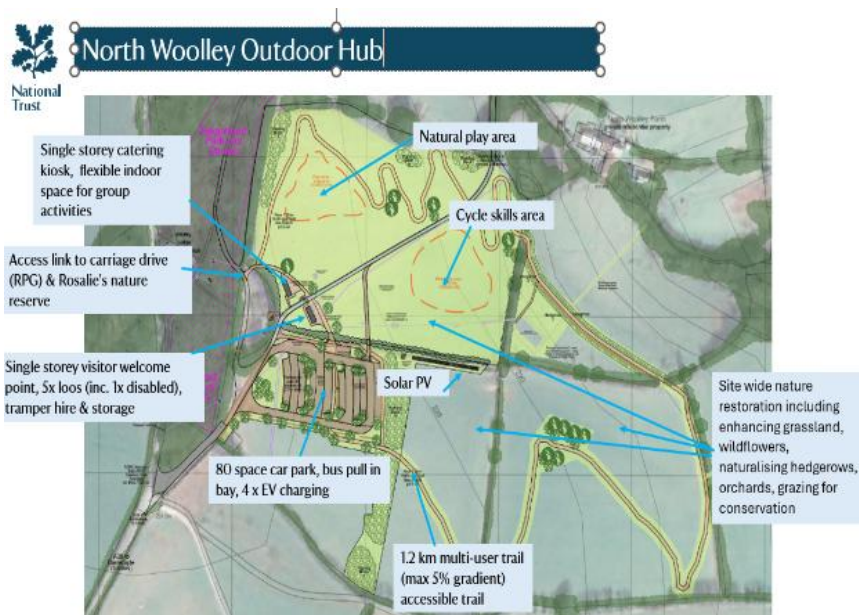
Opportunity

We want to create a site that locals feel proud of and commit to support in the long term. The National Trust can provide an incredible opportunity to connect people with the places it owns and create lasting experiences and relationships. A great food experience plays an important role in this. As such, the National Trust is looking to tender the cafe at North Woolley, to a like-minded business partner with flair and imagination, to fully deliver against the brief and who would like to work alongside the Trust to deliver its wider objectives and provide increased access, engagement and amazing experiences. The Café will be at the centre of the outdoor hub.

The Outdoor Hub will include.

- 80 Space Car Park with seasonal overflow
- Welcome building, including toilets.

- 1.2 km multi-use accessibility trail
- Natural play area
- Bike skills loop.
- Creation of an Orchard & meadow
- Reinstating original carriage driveway to main house for those who would like to venture further, with links to Arlington's existing 20 mile network of paths.



Natural play area – Accessible wide slide and trail



The hub and café could potentially provide a seven day a week, year-round destination, a hub for engagement with the property's visitors, customers of the café, and National Trust members alike. The café will be open to all with the year-round audience comprising of a steady number of

dog walkers, families and local community groups, with numbers boosted significantly by summer tourism.

The National Trust is predicting 85,000 visitors by year five to the new Outdoor Hub. As the café experience is an integral part of any visit to a National Trust location, we expect a substantial proportion of these visitors to become café customers. We are therefore seeking a business partner who can deliver a flexible, high-quality offer that meets diverse customer needs and scales in line with growing visitor numbers.

Although the lease is for an initial 5 years, if the business partnership proves successful there would likely be scope to extend beyond this.

Location

The site is easily accessed from the A39 at Shirwell, six miles from Barnstaple on the western side of the Arlington Estate (**W3W loaf. jigsaw.fishnet**). Along with incredible views across the Arlington Estate and Exmoor skyline, the proposed hub site is just metres from the A39 and 10 minutes' drive from Barnstaple. On average 2122 cars a day pass this site.

The A361 – the 'North Devon link road' is easily reached from Arlington giving direct access on to the M5 Motorway and Tiverton Parkway train station, which provides intercity rail services to the wider country. Barnstaple provides regular rail services to Exeter and the West Country.

Café

The café is a single-storey new build located adjacent to the car park, near the separate visitor reception with toilet block. The café is next to the new play area and accessible access paths, with easy access to the cycle trails as well. The new café building presents an exciting opportunity, a blank canvas for a business to shape its future. The building has single phase mains electricity, private water and drainage and the internal fit out is to be undertaken by lessee.



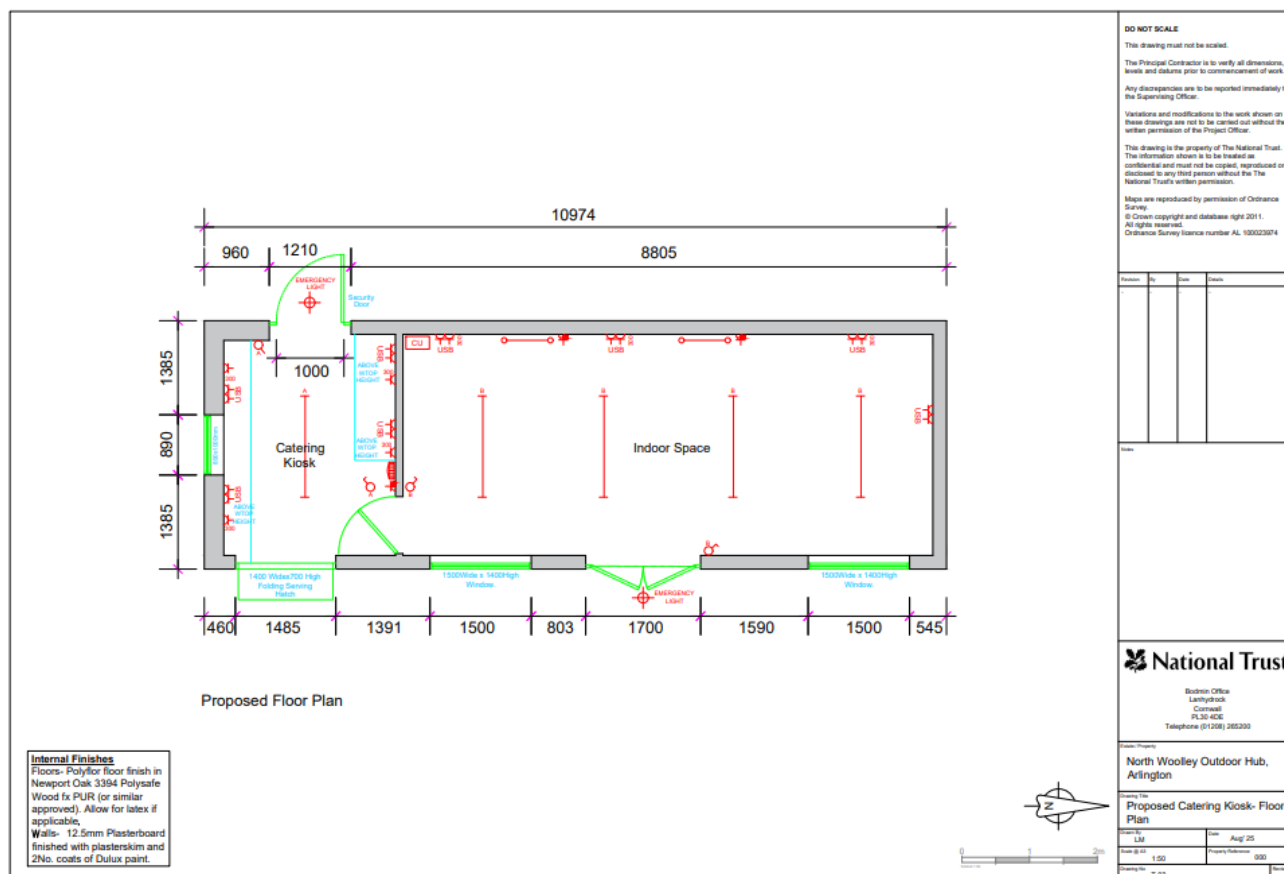
Buildings – Catering kiosk



Proposed East Elevation



Proposed South Elevation



The tenant will be required to undertake a complete internal fit out, including catering specifics such as sinks, counters, cookers and the internal fixtures and fittings.

The following services will be installed to the building. The tenant will need to arrange for their own internal installations.

Services (to be recharged at cost to the tenant on a quarterly basis, in arrears)

- Private water – metered supply
- Private drainage – proportionate recharge
- Single phase mains electric with a 20 amp capacity

Applicant Experience

Applicants will be required to demonstrate the following skills, experience and planning:

- Demonstrable prior experience of managing cafes or restaurants.
- Ideally experience working with charitable organisations, trusts, community groups or social enterprises.
- A detailed 5-year business plan.
- Details of registration with their local authority as a food business, food hygiene rating and associated food safety management systems (as detailed below).

- Clear passion for the opportunity to transform the space into a thriving community café destination.
- Two references.

Core Operations

As the country's largest conservation charity, we have the privilege of looking after places of historic significance and great natural beauty. We want to ensure that our visitors have a great experience with us and to that end we ask that our food businesses meet some minimum standards to keep our staff and visitors safe, and to protect the special places we look after.

Use

The use of the property as a high quality catering outlet including the sale of hot and cold drinks, food products and merchandise within Class E of the Schedule to the Town and Country Planning (Use Classes) Order 1987 (Amendment) (England) Regulations 2020 (SI 2020 No.757); or such other use within Class E as may be approved by the Landlord (such approval not to be unreasonably withheld or delayed).

The applicant will also be permitted to offer a takeaway / delivery service.

The sale of alcohol will be prohibited.

Food Safety

If already operating as a food business, the applicant must:

- be registered with their local authority and provide details of registration.
- provide details of their current Food Hygiene Rating – this rating could relate to an outlet already operating on NT property, a parent outlet or associated business.
- provide a copy of their last Local Authority inspection report. The inspection should have been completed within the last 2 years – if not, you must provide details of why this has not been carried out.

The expectation is that the applicant will achieve a minimum Food Hygiene Rating of at least 4.

During the agreement the applicant must comply in all respects with food hygiene legislation and notify the landlord of any issues arising out of an inspection.

The applicant must provide details of their allergen management process, how allergens will be controlled, monitored, recorded and communicated to customers including provision of signage and documentation. All processes must comply with current allergen legislation including (if applicable) requirements for labelling pre-packed for direct sale (PPDS) food following the introduction of Natasha's Law.

The applicant must have in place a clear HACCP plan and provide details of this and how it is implemented.

Health & Safety

A Health and safety policy must be provided which sets out their general approach to health and safety. The applicant must also provide details of their risk assessments which includes the

hazard analysis undertaken, who might be harmed and how and what they are doing to control the risks.

Sustainability

As a conservation charity, the National Trust has a clear strategic focus on sustainability, with ambitions to look after its places and give them a sustainable future, as well as to improve the state of nature in the UK. For this partnership opportunity, we would therefore encourage the promotion of seasonal and sustainably sourced food and beverage products, from local suppliers. Similarly, this approach would also extend to the use of sustainable energy, where possible.

Waste Management

The Applicant will be responsible for waste disposal costs and adhering to obligations under the Waste (England and Wales) Regulations 2011 for maximising the reduction, reuse and recycling of waste.

Adhere to the new [Separation of Waste \(England\) Regulations 2024](#) (and exemptions set out in [Separation of Waste \(England\) Regulations 2025](#)) which came into force in England on 31st March 2025. Better known as Simpler Recycling, this will be enforced by the Environment Agency.

Where possible, the applicant should plan to reduce and minimise the use of plastic across its operations.

Equipment & Maintenance

The applicant will need to comply with all legislative requirements regarding future inspection and maintenance of any pressure boiler and any gas or electrical equipment. They must take out and maintain with a reputable insurer an annual inspection and insurance policy for any relevant equipment.

Insurance & Liabilities

The National Trust will insure the building but will recharge the lessee the insurance premium (figure unknown at present)

The Applicant will be responsible for arranging their own insurance and liabilities, including.

- Public liability insurance – minimum £10m
- Employer's liability insurance – minimum £5m
- Business insurance – minimum £5m

Handling money

The applicant will be responsible installing and maintaining the necessary systems for cash flow to be managed and audited, with audited sales figures to be provided to the National Trust on a quarterly basis (as requested). The applicant will also be responsible for the safe and secure handling of any cash held on the premises.

Opening Hours

The café is expected to be open from Good Friday to 31st October each year, 7 days a week, as a minimum. As the hub is intended to be an all year round offer, there is scope for the café

business to capitalise on the Arlington experience and the local community; we are interested to hear your proposals.

Energy Performance Certificate

An EPC will be provided once the building works have been completed.

Business Rates

The property has not yet been assessed for business rate but, business rates will need to be paid by the applicant.

Commercials

We are excited to accept expressions of interest from applicants wishing to lease the ~~internal~~ café premises, based on the following commercial considerations. As such, the expression of interest, should outline your proposed concept, operation and vision.

A 5-year business plan providing greater depth on your proposal will be required as the second stage of this process.

General terms for the lease would include the following

Lease	The lease will be a commercial lease, contracted out of the security of tenure provisions of the Landlord & Tenant Act 1954.
Term	<p>A lease will be offered up to a term of five years with a break clause operable by either party in year three upon six months written notice.</p> <p>The term offered will be dependent on an applicant business vision which needs to be clear in the business plan and reflected within the tender documents.</p> <p>It is intended that the lease will commence early May 2026.</p>
Rent	<p>The rent is to be tendered by applicants (form available at the viewing day).</p> <p>Unless otherwise agreed, rent is to be paid monthly in advance by direct debit. VAT will be payable on the rent.</p> <p>Turnover rent can be considered - depending upon the nature of the proposed business.</p>
Deposit	Nil
Opening hours	The kiosk property must be open from seven days a week Good Friday to 31 st October annually as a minimum. The property must be open at weekends throughout the year.
Outgoings	<p>The premises have not yet been assessed for business rates. Once determined the tenant will be liable for the business rates.</p> <p>The tenant will be responsible for all outgoing related to the buildings including business rates, all utilities (power, heat, water, cleansing of the septic tank and internet, waste disposal) and insurance of their own contents and a contribution to the Trust's buildings insurance.</p>
Insurance	<p>Tenant to have their own contents insurance and hold public liability insurance to £5,000,000.</p> <p>Trust to insure the buildings.</p>

Repairs	<p>The Trust will be responsible for keeping the structure and exterior of the buildings in good repair and redecoration. The Trust will recharge 50% of the redecoration costs to the Tenant.</p> <p>The Tenant will be responsible for all internal repairs and redecoration including floors and ceilings and fittings. The Tenant will be responsible for keeping the premises tidy and for clearing litter in the immediate vicinity.</p>
Fit out and alterations	<p>Tenant may carry out fit-out works, subject to terms and prior written approval of the details by the Trust and achieving successful planning approval if required.</p>
Catering Legislation/Standards	<p>The tenant is to comply with all health and safety, food hygiene, welfare, public health, fire precautions standards and other current relevant legislation.</p> <ol style="list-style-type: none"> 1. On or before completion the Tenant shall apply for registration of the Outlet under the Food Standards Agency's Food Hygiene Rating System and must achieve an accreditation of at least 4 (Good) on any inspection by a local authority food safety officer. 2. All eggs used at the Outlet must be free range and all meat (fresh and cooked) must have the British Red Tractor label in accordance with the National Trust's policies as a conservation charity. (See attached schedule for full Food Sourcing Standards). 3. The Tenant must not erect any signs externally (including A-boards) without the Landlord's prior written consent. The design, including colour, wording, images and font of any signs must all be agreed by the Landlord. No handwritten notices are permitted (except in an emergency). The Tenant must always keep all approved signage clean and presentable. 4. The Tenant must take all reasonable steps necessary to control pests and must notify the Landlord of any measures which may be required on the Landlord's adjoining land. 5. The Tenant shall not sell alcohol from the Outlet. 6. The Tenant shall not play music without the prior written

	<p>consent of the Landlord. If the Landlord gives consent to any activities licensable under the Licensing Act 2003 or subordinate and/or subsequent legislation, then the Tenant must obtain and comply with the appropriate licenses.</p> <p>7. The Tenant must not use deep fat fryers without the prior written consent of the Landlord. If the Landlord gives consent to their use, then deep fat fryers must have fire suppression systems fitted and be compliant with current safety standards and the Tenant must ensure that their use is covered under its insurance.</p> <p>8. The Tenant shall support the Landlord by displaying, stocking and distributing National Trust marketing material, such as posters and leaflets, as provided by the Landlord.</p>
Subletting/ Assignment	The Tenant shall not assign underlet mortgage charge or part with or share possession or occupation of the whole or any part of the Property.
Costs	Landlord and tenant to bear their own costs.

Key Dates

Project Milestones	Dates
Publish tender opportunity	9 th February 2026
Site visits and Q&A on location	9 th March 2026
Deadline for applications	20 th March 2026
Interviews	1 st April 2026
Successful applicant notified	2/3 rd April 2026
Contract signed	End April 2026
Target for handover for setup	Early May 2026
Target opening	Late Spring 2026

Application Process & Conditions

- Interested parties will be able to view the property daily within day light hours.
- Applicants are encouraged to submit an expression of interest to kelly.bezer@nationaltrustst.org.uk by 5 pm on 20th March 2026
- Applications would then be short-listed and may result in applicants being invited to prepare a detailed 5 year business plan and to attend an interview provisionally planned for 1st April 2026
- Any offer made is subject to references and appropriate credit checks. Any offer made is also subject to contract.
- The National Trust reserves the right not to accept the highest bid, or indeed any applicant. The choice of the Tenant shall be at the discretion of the National Trust. It will not give reason as to why a particular tender is accepted or refused. The National Trust will not be responsible for any expenses incurred by applicants in submitting their tender. The National Trust shall not be bound to any programme of dates for notification of the successful applicant.
- All other information given in the application will be treated in the strictest confidence by the National Trust.
- The National Trust gives notice that:
 - These particulars are set out as a general outline only, for the guidance of intending tenants and do not constitute, nor constitute part of, any offer or contract.
 - All descriptions, areas, references to conditions and other details are given having taken all reasonable steps to ensure their accuracy, but nonetheless such statements do not constitute any warranty or representation of fact.
 - It is the responsibility of any intending tenant to satisfy themselves as to the basis on which an offer is made and to satisfy themselves by inspection or otherwise as to the correctness of each of the statements contained in these particulars.
 - Neither the National Trust nor any person acting on its behalf has any authority to make or give any representation or warranty in relation to this property.
 - The Trust will only accept tenders from any applicant(s) who have visited the site on the set viewing day or as otherwise arranged with the lettings team and submitted their tenders prior to the closing date specified within the particulars.

GDPR

Your privacy is important to us, so we'll always keep your details secure and never use them for marketing communications that you haven't agreed to receive. Our full Privacy Policy can be found online at <https://www.nationaltrustst.org.uk/features/privacy-policy>. We may need to collect personal data from you to enable us to communicate with you and send details of the Viewing Days and the tender process if requested. Should you proceed to make an application for the business tenancy, we will only use the data you provide for the purposes of evaluating applications and selecting a Tenant. Information you submit may be retained in accordance with our Retention Schedule. If at any stage, you change your mind and don't want us to hold your information anymore please email kelly.bezer@nationaltrustst.org.uk

Appendix Documents

Appendix 1 Expression of Interest form

Appendix 2 Café Evaluation/Scoring Criteria

Appendix 3 Food Sourcing Standards

Appendix 1 – Expression of Interest Form

Tenant Details

- **Company Name:**
- **Registered Address:**
- **Contact Person:**
- **Phone Number:**
- **Email Address:**
- **Company Registration Number:**
- **VAT Registration Number (if applicable):**

Offer Details

- **Proposed Base Rent (Per Annum):**
- **Proposed Turnover Rent (Per Annum):**
- **Rent Free Period (if requested):**
- **Any Other Conditions or Requests (Optional):**

Fit Out & Maintenance

- **Fit-Out Plan (if applicable):**
- **Responsibility for Maintenance:**

References & Supporting Documents

Please attach the following documents with this Rental Offer Form:

- **Company Financial Statements (last 2 years):**
 - Attached: Yes ☐ No ☐
- **Company References (e.g., business partners or previous landlords):**
 - Attached: Yes ☐ No ☐
- **Proof of ID (Directors or Key Shareholders):**

○ Attached: Yes ☐ No ☐

By submitting this offer, I/we confirm that:

- The information provided in this form is true and accurate to the best of my/our knowledge.
- This offer is made subject to contract and does not form a binding agreement unless a formal lease is agreed and signed by both parties.
- I/we understand that the landlord reserves the right to reject any offer at their sole discretion.

Signature

:

Name:

Position in Company:

Date:

Important Notes:

- All offers are subject to the final approval of the landlord.
- Submission of this form does not guarantee acceptance of the offer.

For Office Use Only (Landlord/Agent)

- **Date Offer Received:**
[Insert date]
- **Offer Reviewed By:**
[Insert name of person reviewing the offer]

Appendix 2 – Café Evaluation/Scoring Criteria



Café Partnership Opportunity

Evaluation Criteria

The National Trust will assess proposals based [40%] on the commercial suitability of the business plan and [60%] on the quality of the information provided. The criteria below show how the quality section is broken down and areas worth taking into consideration. Please include any documentation that you have that meet the criteria below, including photos, etc. where applicable.

Experience – 20%

- How many years of experience do you have?
- What sets the business apart from everyone else?
- Have you supplied supporting evidence, e.g. pictures, menus, etc.?
- Can you provide references from previous tenancies or events that you have attended?

Business Set Up and Compliance – 20%

- Have you registered as a food business with the Local Authority?
- Public liability insurance of at least £5 million
- Do you have a food hygiene rating of 4 or more?
- Can you provide details of your HACCP plan and details of how this is implemented?
- Can you provide details of your allergen management processes and staff training?
- Do you have a written risk assessment for your operations?
- Do you have a Health and Safety Policy?

Sustainability – 20%

- Where are your products from, e.g. do you use local, seasonal produce?
- Are you selecting products from sustainable sources?
- Are you using sustainable energy?
- How are you reducing/minimising your use of plastic?
- What do you plan to do with your waste, and do you have plans for your business to minimise waste?

We will ask you more about all areas if you are shortlisted for interview.



Appendix 3 - Food sourcing standards matrix

Meat, poultry & fish

May-24

Product	Permitted Country of Origin	Minimum Standard	Minimum Product Traceability Standard
Venison	UK reared and slaughtered or UK wild /parkland	Farm Assured (not applicable for wild / parkland deer)	SAI Global/EFISIS Assured Farm Venison Standard (only applicable if farmed) Supplier contract/declaration if applicable
Beef Lamb Pork Ham & bacon Poultry	UK reared and slaughtered	Farm Assured	One of the following is required: <ul style="list-style-type: none"> * Assured Food Standards (Red Tractor Assurance) * Farm Assured Welsh Livestock (FAWL) * Quality Meat Scotland (QMS) * Farm Quality Assurance Scheme (FQAS) Northern Ireland * EBLEX Quality Standard Mark (English beef and Lamb Executive) * Organic * RSPCA Assured (formally Freedom Food) * British Poultry Council Duck Assurance Scheme * British Quality Assured Pig Standard * SAI Global/EFISIS Assured Farm Venison Standard (only applicable if farmed) * Small Non-Assured Farms - Soil Association
Meat content products e.g. sausages, burgers	UK reared and slaughtered	Farm Assured (minimum 62% meat content)	Supplier contract/declaration, if applicable

Products of animal origin in general

As per eggs above, other than small, marginal or restricted (technical exemption) all meat products, fish products etc, need to come from an approved premises for either the processing of the product or the rewinding of it. The number must accompany the product and/or be on the label. The link is the same as above. To go with your checks, you could ask for the approved businesses they use or information about why there are there is no approval identification.

Product	Permitted Country of Origin	Minimum Standard	Minimum Product Traceability Standard
Fresh / frozen fish & shellfish	UK landed *	Fish rating of 1, 2 as defined on the MCS Fish to Eat list ** Also detailed in the Sustainable Fish guidance	Reference to the Marine Conservation Society (MCS) 'Fish to Eat' list. MSC certification desirable.
Tinned fish & shellfish	No current restrictions	Fish rating of 1, 2 as defined on the MCS Fish to Eat list. Also detailed in the Sustainable Fish guidance	Reference to the Marine Conservation Society (MCS) 'Fish to Eat' list. MSC certification desirable. Supplier contract or declaration

* UK landed is the standard we are working towards and will be introduced at a later stage

** Artisan fisheries may require specific assessment to establish equivalent MCS score if supporting information is not available on the MCS 'fish to eat' list



Food sourcing standards matrix - Eggs

Product	Permitted Country of Origin	Minimum Standard	Minimum Product Traceability
Eggs (Hens) (including liquid egg)	UK free range	Free Range, RSPCA Assured (formally Freedom Food). Egg suppliers must hold accreditation to Red Lion or Laid in. Britain. All eggs to be coded. with method of production, producer's identity and best before date	RSPCA Assured
Eggs (Duck)	UK free range	Free range. All eggs to be coded with method of production, producer's identity and best before date	Free range

The egg packing centre (all egg types) if used must also be approved by the Local Authority, and should be able to provide their approval number. If it is approved, the centre appear here in the approved Premises list (as a bit of an outlier it doesn't need to be on the packaging) : <https://data.food.gov.uk/catalog/datasets/1e61736a-2a1a-4c6a-b8b1-e45912ebc8e3>



Food sourcing standards matrix - Fruit & vegetables

Product	Permitted Country of Origin	Minimum Standard	Minimum Product Traceability Standard
Fruit & vegetables (UK)	UK grown	UK grown plus compliance with minimum harvest intervals where pesticides are used. Higher standard accepted such as Farm. Assured	Supplier contract or declaration
Fruit & vegetables (Imported)	Should not be used where UK options are available	Fairtrade or Rainforest Alliance, where available	Fairtrade or Rainforest Alliance mark where available. Country of Origin to be clearly stated. Supplier contract or declaration



National
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Food sourcing standards matrix - Tea, coffee & cocoa based beverages.

Product	Permitted Country of Origin	Minimum Standard	Minimum Product Traceability Standard
Tea	No current restrictions	Fairtrade	Fairtrade Supplier contract
Coffee			
Cocoa based beverages			



Food sourcing standards matrix - Palm oil, Soy and Mushrooms

Product	Permitted Country of Origin	Minimum Standard	Minimum Product Traceability Standard
Palm Oil	No current restrictions	RSPO - Roundtable on Sustainable Palm Oil	Any palm oil used in products must be certified by RSPO, or products free from palm oil should be offered as an alternative
Soy	No current restrictions	RTRS- Roundtable on Responsible Soy or ProTerra certified growers.	Any soy used in products must be certified by RTRS, or ProTerra certified growers. Products free from soy should be offered as an alternative
All Mushrooms (fresh, dried or processed)	No current restrictions	100% Peat Free	Produce to be grown 100% peat free throughout their whole life and the evidence to support this for any mushroom or product containing mushroom.



Additives and ingredients to avoid

Banned ingredients

Colourings

E102 tartrazine (FD&C Yellow 5)

E104 quinoline yellow (C.I. Acid Yellow 3, Food Yellow 13, D&C Yellow No. 10, Acid yellow 3, Quinidine Yellow KT, Japan Yellow 203, Lemon Yellow ZN 3, C.I. 47005)

E107 yellow 2G (Lissamine Fast Yellow, C.I. Acid Yellow 17, C.I. 18965, Light Fast Yellow 2G, C.I. Food Yellow 5, Acid Leather Yellow 2GL, Erio Flavine SX, Fenalan Yellow G, Erio Flavine 3G, Kayacyl Yellow GG)

E110 sunset yellow (Orange Yellow S, FD&C Yellow 6, C.I. 15985, E110)

E120 cochineal (Carminic acid, C.I. Natural Red 4, C.I. 75470, CI 75470)

E122 carmoisine (carmoisine, Food Red 3, Azorubin S, Brillantcarmoisin O, Acid Red 14, C.I. 14720)

E123 amaranth (FD&C Red No. 2, C.I. Food Red 9, Acid Red 27, Azorubin S, C.I. 16185)

E124 ponceau 4R (C.I. 16255, cochineal red A, C.I. acid red 18, brilliant scarlet 3R, brilliant scarlet 4R, new coccine)

E129 allura red (Disodium 6-hydroxy-5-[(2-methoxy-5-methyl-4-sulphonyl) azo]-2-naphthalenesulfonate, Allura Red, Food Red 17, C.I. 16035, FD&C Red 40, E129, 2-Naphthalenesulfonic acid, disodium salt)

E131 patent blue V (Food Blue 5, Sulphan Blue, Acid Blue 3, L-Blau 3, C-Blau 20, Patentblau V, Sky Blue, C.I. 42051, E 131)

E132 indigo carmine (Indigotine, 5,5'-indigodisulfonic acid sodium salt, Brilliant Indigo, 4 G, C.I. Acid Blue 74, C.I. 73015, CI Food Blue 1, FD&C Blue 2, Sicovit Indigotin 85, E132, indigotindisulfonate sodium)

E133 brilliant blue FCF (FD&C Blue No.1, Acid blue 9, D&C Blue No. 4, Atracid Blue FG, Acilan Turquoise Blue AE, Aizen Brilliant Blue FCF, Alzen Food Blue No. 1, Erioglaucine, Eriosky blue, Patent Blue AR, Xylene Blue VSG, C.I. 42090, CI Food Blue 2, Basacid Blue 755, Sulfacid Brilliant Blue 5 J, Neolan Blue E-A, Brilliant Blue F, Brilliant Blue Lake, Blue #1 Lake, Bucacid Azure Blue)

E151 black PN (C.I. Food Black, 11743 Black, Black PN, Blue Black BN, Brilliant Acid Black, C.I. 28440, Certicol Black PNW, Cilefa Black B, E 151, Edicol Supra Black BN, exacol Black PN, L Black 8000, Melan Black, Xylene Black F)

Avoid

Flavourings/enhancers

E621 monosodium glutamate

E635 siduyn 5 – ribonucleotide

Sweeteners

(Not applicable to soft drinks or ice cream)

E950 acesulfame K

E951 aspartame

E954 sodium saccharine

Preservatives

(Not applicable to drinks)

E211 sodium benzoate

Artificial trans fats

(partially hydrogenated fat or oil)

Genetically Modified (GM) foods