



Our Food Promise

Autograph are committed to serving high quality, nutritious and delicious meals to every customer. We recognise the integral role of food in supporting the physical and mental health of children and young people, so our team of Registered Nutritionists and experienced Development Chefs work hard to produce wholesome and exciting menus.

Sustainability is a vital consideration that shapes the way Autograph operates. We are fully committed to supporting the health of the planet, and we ensure that nutrition and sustainability is at the heart of our menu development.

Our promise to you...

- ✔ We only use Free Range Eggs in our recipes
- ✔ All of the fresh meat that we source is British
- ✔ We don't use salt in any of our recipes
- ✔ All of our Primary School sites are accredited with "Food For Life Served Here" status
- ✔ We actively work to reduce the sugar content in all of our recipes. Over 95% of our dessert recipes meet the UK Sugar reduction targets
- ✔ We avoid artificial colourings and flavourings in our recipes
- ✔ We do not use any GM products in our recipes
- ✔ We trim all excess fats from meat and drain excess fat during the cooking process
- ✔ We use light mayonnaise, low fat yoghurt and semi skimmed milk in our recipes
- ✔ Wherever possible we use fresh seasonal vegetables, and limit the use of frozen and tinned vegetables
- ✔ We continually monitor the presence of Palm Oil in the ingredients that we source, and avoid where possible. Where Palm Oil is present it must be certified sustainable
- ✔ We do not use any ingredients that contain hydrogenated oils or trans fats in our recipes