



CARNIVAL DEPLOYS MENU MATE FOOD INGREDIENT PROGRAM FLEETWIDE

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Software Helps Guide Guests with Food Allergies

MIAMI, May 26, 2022 – Extensive dining options help feed the fun at Carnival Cruise Line, and as anyone with food allergies knows, having a variety of healthy choices is more than just enjoyable – but also important to safety. That’s why [Carnival](#) is now introducing the Menu Mate™ food ingredient program fleetwide to accommodate guests with special diets more efficiently than ever.

“Making sure everyone is included in the fun and has the best experience possible is extremely important to us,” said Christine Duffy, president of Carnival Cruise Line. “We are always looking for new ways to help our crew enhance our guests’ experiences, and that’s exactly what this new program is doing on our ships for those with food allergies.”

Easily operated on touch-screen tablets at [food venues across the Carnival fleet](#), the Menu Mate food ingredient program is powered by award-winning [CertiStar](#) software to mitigate the risks of allergic reactions. The new program is the first of its kind among major cruise lines.

“I’m a lifelong cruiser, with my first time on a Carnival cruise as a teenager, so I know firsthand how important it is to make the most of every moment with family and friends. As someone with food allergies, I don’t want to waste time deliberating over what I can eat, so I’m especially excited to help share this effort with my fellow cruise lovers,” said Shandee Chernow, CEO and founder of [CertiStar](#).

The new Menu Mate food ingredient program works simply for both guests and crew. Staff will ask guests about food allergies and enter any restrictions into the program. The software will then sort through all available options and display which items are allergen friendly, which options can be modified to exclude allergens and which selections should be avoided. If preferred, guests can also use the Menu Mate designated tablet themselves to enter in their own allergy/dietary information and then order from the options curated to meet their needs.

The program eliminates the lengthy process of conferring between guests, wait staff and chefs over the ingredients of menu items and possible substitutions. Now that the process of selecting items with allergen friendly ingredients is simplified, it is also no longer necessary for guests to inform Carnival of food allergies in advance of their cruise. To hear about one guest’s recent experience ordering onboard meals with the help of a Menu Mate tablet, [click here](#).

To ensure the program’s efficiency, Carnival culinary staff studied recipes across the line and worked to capture any potential allergen conflicts by inputting accurate ingredient information into the CertiStar software. To use the program directly and research allergen friendly options on their own, guests will be able to find a Menu Mate tablet on display near the Lido buffet stations as well.

For additional information [on Carnival Cruise Line](#) and to [book a cruise vacation](#), call 1-800-CARNIVAL, visit [www.carnival.com](#), or contact your favorite travel advisor or online travel site.

ABOUT CARNIVAL CRUISE LINE

Carnival Cruise Line, part of Carnival Corporation & plc (NYSE/LSE: CCL; NYSE: CUK), is proud to be known as America’s Cruise Line with a total of 23 ships, sailing from 14 U.S. homeports and employing more than 40,000 team members from 120 nationalities. Carnival’s newest ship, *Mardi Gras*, featuring the first roller coaster at sea and the first cruise ship in the Americas powered by eco-friendly Liquefied Natural Gas (LNG), sailed from Port Canaveral, Fla., July 31, 2021. As part of its 50th Birthday festivities, Carnival Celebration, sister ship to *Mardi Gras*, is scheduled to debut in late 2022 from PortMiami, as well as Carnival Jubilee from Galveston in 2023.

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