

Do you know about the new food labelling law that came in force on 1st October 2021?

What is the new change?

- As of 1st October 2021, Natasha's Law has come into force in England, Wales and Northern Ireland for businesses providing food as 'Pre-Packed for Direct Sale' or PPDS. The abbreviation 'PPDS' will be used throughout the leaflet.
- This means it is a **legal requirement** for all food businesses selling food as PPDS to display the name of the product and full ingredient list with any of the 14 allergens clearly emphasised.

The food must meet 3 criteria for it to be a PPDS! (Yes, to all 3 criteria)

1. Is the food presented to the customer in packaging?

Yes

2. Is the food packaged before the customer selects it or orders it?

Yes

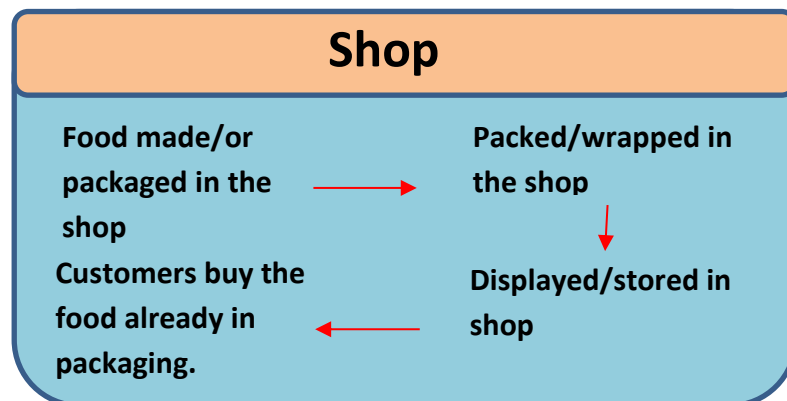
3. Is the food packaged at the same place it is sold?

Yes

Then it is PPDS (see decision tool for more information)

What is PPDS?

Food packaged at the **same place it is offered or sold to consumers and is in this packaging before it is ordered or selected.** For example,



Basically, if food is packed or partly wrap food then sold at the premises, it will be classed as 'Pre-Packed for Direct Sale'

For more information on types of food packaging, please visit: <https://www.food.gov.uk/business-guidance/allergen-information-for-pre-packed-and-loose-foods>



What needs to be on the label?

The label needs to show the **name of the food** and the **full ingredients list with the 14 allergens required to be declared by law emphasised with any font.** E.g **bold**

If you are making or selling food with meat products as PPDS, there's an extra requirement where you would need to include their Quantitative Ingredient Declaration. For example, a ham sandwich that contains 20% ham would be expressed as ham (20%) beside the ingredient list on the food label. For more information, please visit the Food Standards Agency's website: <https://www.food.gov.uk/business-guidance/labelling-guidance-for-prepacked-for-direct-sale-ppds-food-products>

CHEESE AND PICKLE SANDWICH

Mature Cheddar cheese, pickle and butter in sliced wholemeal bread

INGREDIENTS: Wholemeal bread (wholemeal **wheat** flour, water, **wheat** bran, **wheat** protein, yeast, salt, emulsifiers (mono- and diglycerides of fatty acids, mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids), spirit vinegar, rapeseed oil, flour treatment agent (ascorbic acid), palm fat, palm oil, **wheat** starch), mature Cheddar cheese (**milk**), pickle (carrots, sugar, swede, onion, **barley** malt vinegar, water, spirit vinegar, apple pulp, dates, salt, modified maize starch, rice flour, colour (**sulphite** ammonia caramel), onion powder, concentrated lemon juice, spices, spice and herb extracts), butter (**milk**).

What you have to do to comply with the law?

- Identify whether food you make or sell contains any of the 14 allergens.
- Allergen information must be made available at all times to the consumers.
- Ensure staff, including food handlers, are adequately trained so they can provide accurate allergenic information to customers (free allergy training is available: <https://allergytraining.food.gov.uk/>)
- Read the labels and information provided by the suppliers for allergens.
- Take extra care with using utensils to prevent cross contamination of ingredients containing allergens.
- Make sure to review the allergen information if you change suppliers or ingredients.
- Make sure the ingredients list that contain any of the 14 allergens are identified and highlighted.

(Please note, this is not an exhaustive list. As a food business you will have to ensure you comply with the relevant food laws to protect consumers and ensure compliance)

Useful links and resources:

Free online training

- Food Standards Agency - Allergen Training: <https://www.food.gov.uk/business-guidance/allergy-training-for-food-businesses>.
- Food Standards Agency - PPDS Food Labelling Webinar: <https://www.food.gov.uk/business-guidance/ppds-food-labelling-webinar-for-uk-food-businesses>
- Chartered Trading Standards Institute - Food allergen resource: <https://www.tradingstandards.uk/practitioners/food-allergen-resource>

Food allergy information

- Food Standards Agency – allergen guidance for industry: <https://www.food.gov.uk/business-guidance/allergen-guidance-for-food-businesses>
- Food Standards Agency – allergen labelling: <https://www.food.gov.uk/business-guidance/allergen-labelling-for-food-manufacturers>

Information on Pre-packed for direct sale

- Food Standards Agency – introduction to PPDS: <https://www.food.gov.uk/business-guidance/allergen-labelling-for-food-manufacturers>
- Food Standards Agency – food allergen and information technical guidance (PDF): https://www.food.gov.uk/sites/default/files/media/document/fsa-food-allergen-labelling-and-information-requirements-technical-guidance_0.pdf
- Food Standards Agency – Decision tool: <https://www.food.gov.uk/allergen-ingredients-food-labelling-decision-tool>

Sector specific PPDS Guidance

The Food Standards Agency has released information for sector specific food businesses:

- Bakers
- Butchers
- Event caterers
- Fast food and takeaway restaurants
- Mobile sellers and street food vendors
- Restaurants, cafés, and pubs
- Schools, colleges, and nurseries

Visit the Food Standards Agency's website for more information: <https://www.food.gov.uk/business-guidance/introduction-to-allergen-labelling-changes-ppds>

Please do not hesitate to contact the Food Safety Team at foodsafety@ealing.gov.uk if have any further questions.

