

Dear Parents,

The Food Information Amendment, also known as Natasha's Law, is coming into effect from the 1st October 2021. It places a responsibility on all food businesses to provide a full list of ingredients and allergen labelling on all food prepacked for direct sale. The purpose of this letter is to advise you of IFG's commitment to be fully compliant with this new law in time for 1st October 2021.

IFG have always embraced our responsibilities in the identification of allergens and have rigorous procedures in place. We continually work with our suppliers to ensure that the allergen information we hold for our raw ingredients is as accurate as possible. All our recipes have been tried and tested by our team of food development chefs who, by using approved buying lists, can make sure that our recipes are made to exact specifications and standards.

In order to adapt to Natasha's Law, we have reviewed our labelling systems so that we can be confident that the information on our labels is accurate. The foods that are affected are those that we pre-pack and place within our fridges and counters, including sandwiches, baguettes, salad boxes, pasta pots, and dessert pots. From October 2021, they will have a full label, that clearly identifies the food item. There will then be a complete list of ingredients and the allergens will be highlighted using a bold font within the ingredients list as shown in the example below:

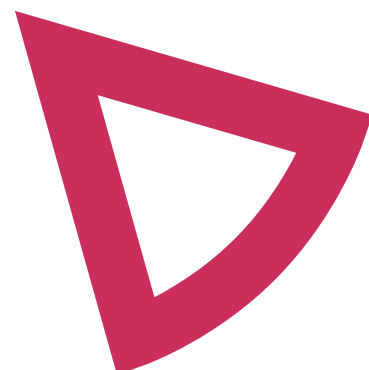


We are delighted that the new labels will make it easier for people with food allergies to make fast, informed, and safe food choices from our prepacked food. This new labelling system should not detract from the importance of notifying your schools of any pupils with food allergy needs, and communicating these through to our Executive Chef/Catering Manager on site. Please note that there is a separate allergen diet process to be completed for primary school pupils. If you have a child in primary school requiring an allergen diet please ask your school for details of how to make a request.

I hope you have found this informative and that it provides you with confidence that IFG have the procedures and systems in place to provide you with accurate allergen information for the foods we serve whilst fully satisfying the requirements of Natasha's Law.

Kind regards

Clare Hanna
Group Health & Safety Manager





Dear Parents & Carers,

As you will probably have seen in the media, and on supermarket shelves, we're all experiencing disruption to the products available to us. We've seen headlines about Nando's chicken and McDonald's milkshakes amongst others. You've probably had your own frustrations with the lack of products out there or even getting some fuel when you need it. Well, we are too, but we are in a different position to high street restaurants as we have far more flexibility in our supply chain.

We use a wide range of local and regional suppliers, so we have more options available to us. Of course, we may have to move slightly off plan and change some products during this challenging time, but we'll always be doing our very best to make sure there's a freshly made meal available every day.

You will also have seen the reports of staff shortages in hospitality. This is a challenge for us all in the sector and we are, of course, working hard to maintain our service levels. Again, under these circumstances we may need to change some of our services where necessary while we fill our vacancies. We will of course be doing everything to minimize any disruption and look after our students in the usual way.

So, in summary, there are issues out there with both the supply chain and the hiring of great people, but we are on it, and we'll do everything we can to ensure your child is not impacted. But if you do notice any changes, you'll know why. Please bear with us and we'll get through the issues were all having together.

WORKING FOR IFG

We're a great place to work and we look after our people well. So, if you, or anyone you know, are looking for work that fits perfectly with the school day, then please do have a look at our dedicated careers page here: <https://impactfood.co.uk/vacancies/>

With term-time only hours, loads of development opportunities, exclusive rewards, and fantastic work-life balance, a career with IFG could be the start of something great!

