



NATASHA'S LAW - NEW LABELLING REGULATIONS FOR PPDS FOODS 2021

NATASHA'S LAW

- ▶ New Labeling regulations came into force on the 1st October 2021
- ▶ The regulations now required that all foods made fresh and pre-packaged for direct sale (PPDS) are labeled with with the following information:
- ▶ A clear and full description of the food
- ▶ A full list of ingredients
- ▶ The list of ingredients MUST clearly identify the existence of the 14 allergens (identified by the Food Information Regulations 2014)
- ▶ The presence of the 14 allergens must be made clearly distinguishable from the rest of the ingredients by using a different style font.

PURPOSE

- ▶ These labeling requirements have been introduced to provide upfront information to customers.
- ▶ so that customers can make informed and safe food choices

PRE PACKED FOR DIRECT SALE

- ▶ This affects IFG's Grab and Go food items where there is limited interaction between customers and caterers
e.g. pre-packed sandwiches,/ baguettes/ rolls, pre-packed salads, pre-packed hot foods, pre-packed dessert pots, pre-packed pasta pots,

EXEMPTIONS

- ▶ Foods that are not Pre-Packed - served open
- ▶ Foods that are Pre-ordered before packaging
- ▶ Foods that are served to order onto a plate or open container
- ▶ Foods that are partially packaged but can be altered between selection and the point of sale
- ▶ that are purchased pre-lpacked and pre -abelled and sold as is e.g. confectionary and drinks

IFG FOOD LABELS

- ▶ All foods classed as Pre-Packed for Direct Sale are to be fully labeled as described in the PPDS regulations.
- ▶ All food recipes have been devised by the food development team.
- ▶ Each recipe is provided with a unique name, recipe code.
- ▶ The recipe specs must be followed exactly - changes are not acceptable
- ▶ Using IFG's bespoke labelling system the labels are printed off on site using the unique recipe name and recipe code as the identifiers.
- ▶ The full ingredients list including the 14 allergens is provided on the label.
- ▶ The Allergens are highlighted using a font that is bold and to add extra emphasis on the allergens the type font for the allergens has ales been increased by .2 pt.
- ▶ If there is no existing IFG label for the food then it must not be served as a pre -acked food.
- ▶ Manual altering of labels is prohibited

SUBSTITUTE PRODUCTS

- ▶ Local substituted products are not permitted to be used in PPDS foods
- ▶ Central changes will be cascaded through the labeling system through notification and identification of recipes affected on the labeling platform.
- ▶ Where central substitutes affect the allergen contents notification with full instructions will also be issued to all sites, via both e-mail and Sharepoint.



ALL IFG EMPLOYEES ARE TO BE FULLY TRAINED IN THIS POLICY AND PROCEDURES