



SaferFoodScores

Proven ways to protect
your reputation

21st July 2021



What is Natasha's Law?

- An amendment to the existing Food Information Regulations
- Prompted by the death of Natasha Ednan-Laperouse
- Comes into force October 1st 2021
- Only affects foods that are pre-packed on site for direct sale to customers (PPDS)



What is PPDS?

Pre-packed for direct sale

- ▶ Packed
- ▶ Pre-packed
- ▶ Direct

What does this mean?

- wholly or partly enclosed in packaging
- the food cannot be altered without opening or changing the packaging in some way.
- The product is packed before the customer chooses or orders it.
- It is packed on the same site that it is sold
- The customer chooses or orders the food in person on your premises

What is required?

- ▶ Name of product
- ▶ Ingredients list:
 - Descending order of quantity
 - Any of the 14 allergens emphasised in the list
 - All sub-ingredients in compound ingredients listed
 - Any additives named correctly
 - QUID only required for products that contain meat - sausage rolls, pork pies, burgers but NOT for sandwiches, salads, pizza's.
 - Indicate if any ingredients are from a GMO or irradiated source

JAM DOUGHNUTS

INGREDIENTS: Wheat Flour [**Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamin], Water, Apple And Raspberry Jam Filling (Glucose Syrup, Apple Puree, Sugar, Raspberry Purée, Acidity Regulator (Citric Acid, Trisodium Citrate), Colour (Anthocyanins), Gelling Agent (Pectin), Flavouring], Palm Oil, Rapeseed Oil, Dextrose, Sugar, Yeast, **Milk** Proteins, Raising Agents (Disodium Diphosphate, Potassium Bicarbonate), Emulsifiers (Mono- and Di-Glycerides of Fatty Acids, Sodium Stearoyl-2-Lactylate, Mono- and Di-Acetyl Tartaric Acid Esters of Mono- and Di-Glycerides of Fatty Acids), Salt, Cornflour, Thickener (Sodium Carboxymethylcellulose), Flour Treatment Agent (Ascorbic Acid).

Top Tips



- ▶ Don't panic!
- ▶ Establish what in your business is 'PPDS' using the FSA tool if unsure.
- ▶ Ensure that your suppliers are giving you the right information.
- ▶ Plan for seasonal products
- ▶ Build up from base recipes/ingredients lists that can be added to as required.
- ▶ Ask for advice - CBA Helpline

Pitfalls - beware.....



- ▶ Assuming that all products are affected
- ▶ The right technology can help immensely but beware of 'off the shelf' solutions that promise the world
- ▶ Label printer breakdown
- ▶ Ingredient rework
- ▶ Supplier changes
- ▶ Size of wording too small - 1.2mm height of 'x'

Reassurance from the CBA and Safer Food Scores

CBA Helpline

CBA Trading Standards
Assured Advice Manual

- Being updated
- Will be Primary assured by East Sussex County Council

Questions and Answers

- ▶ Please use the Q&A tab on your screen to type out your questions.



Thank you for your attendance today!

We hope that you found it useful

The CBA and Safer Food Scores Team

