

## **Natasha's law- PPDS packaging (PRE-PACKED FOR DIRECT SALE)**

From 1 October 2021, the requirements for pre-packed for direct sale (PPDS) food labelling will change. Any business that produces PPDS food will be required to label it with the name of the food and a full ingredients list, with allergenic ingredients emphasised within the list.

### **What is PPDS food?**

Prepacked for direct sale or PPDS is food which is packaged at the same place it is offered or sold to consumers and is in this packaging before it is ordered or selected.

It can include food that consumers select themselves (e.g. from a display unit), as well as products kept behind a counter and some food sold at mobile or temporary outlets.

### **Examples of PPDS food**

Prepacked for direct sale (PPDS) food can include the following:

Sandwiches and bakery products which are packed on site before a consumer selects or orders them

Fast food packed before it is ordered, such as a burger under a hot lamp where the food cannot be altered without opening the packaging

Products which are pre-packaged on site ready for sale, such as pizzas, rotisserie chicken, salads and pasta pots

Mixed packed lunches or grab bags, where the customers don't order in advance

### **Food that isn't PPDS**

#### **Pre ordered food (as long as allergens were available at point of ordering)**

#### **Take Away Food (as long as allergens are available at point of ordering)**

#### **Grab Bags (as long as individual orders have been placed, where menu/allergen info is available at point of ordering)**

Any food that is not in packaging or is packaged after being ordered by the consumer. These are types of non-prepacked food and do not require a label with name, ingredients and allergens emphasised. Allergen information must still be provided but this can be done through other means, including orally.

Food packed by one business and supplied to another business. This is prepacked food and already must have full labelling, including the name of the food and a full ingredients list, with allergenic ingredients emphasised within it.

### **How will we do it?**

We are using Cater Cloud (by Efoods) to get all of our nutritional info from our recipes, sent to label logic Live/Planglow to print.

It is **ESSENTIAL** that these recipes are kept up to date with product changes or substitutions. Kitchen managers must check for substitutes daily and update the recipe or alert Louise Bullman to do so for them.

For more info follow this link

<https://www.food.gov.uk/business-guidance/introduction-to-allergen-labelling-changes-ppds>