PPDS and Natasha's Law







'Natasha's Law' was introduced 1st October 2021 to protect allergy sufferers and give them confidence in the food they buy. A full ingredients listing must be included on the labelling of prepacked for direct sale foods (PPDS), with the 14 major allergens emphasised/highlighted in the list.

Any business that produces PPDS food is required to include the name of the food and a full ingredients list on the label, with allergenic ingredients emphasised/highlighted within the list. The law was designed to help protect consumers by providing potentially life-saving allergen information on the packaging.

The reforms cover labelling requirements for foods that are prepared and packed on the same premises from which they are sold – such as a packaged sandwich or salad boxes.



Businesses need to check if their products require PPDS labelling and what they need to do to comply with the law.

The 14 Major allergens are -

- Celery
- Cereals containing gluten (inc. barley and oats)
- Crustaceans (inc. prawns, crabs, and lobsters)
- Eggs
- Fish
- Lupin
- Milk
- Molluscs (inc. mussels and oysters)
- Mustard
- Peanuts
- Sesame seeds
- Soya
- Sulfur dioxide (or sulphites) (if they are at concentrations of more than 10 parts per million)
- Nuts (inc. almonds, hazelnuts, walnuts, brazil nuts, cashews, pecans, pistachios, and macadamia nuts)

Examples of food that is PPDS

PPDS is food that is packaged at the same place it is sold (or offered) to consumers and is packaged before it is ordered or selected. It can include food that consumers choose themselves (e.g. from a display unit or cabinet), as well as products from behind a counter and includes some food sold at mobile or temporary outlets.

Examples of PPDS food which may be provided by mobile traders or street food vendors and are covered by Natasha's law include:

- meals put in containers before they are ordered
- packaged cartons of chips or chicken nuggets placed under a hot lamp ahead of purchase (e.g. in expectation of a busy period)
- prepacked paninis or boxes of pizza which can be reheated at consumer's request
- packaged sandwiches or salad boxes
- burgers wrapped and ready to sell



Prepacked food

Pre-packaged food packaged by one business and sold/offered by another is not PPDS food, but still requires a label with a name, ingredients list, allergens and other mandatory details.

Examples of food that is not PPDS

PPDS does not include food that is not in packaging when a consumer orders it. Also, food made to order and food placed into packaging at the consumer's request is not PPDS.

Examples of food that is not PPDS can include:

- hot drinks made to order
- cheese not in packaging when the customer orders it
- pizza on display, with slices served on an open cardboard tray
- unpackaged cakes and pastries in a glass display
- fried chicken that's not boxed under a hot lamp
- chips or fries placed into packaging at the time of order
- unpackaged burgers and non-packed fried onions on a hot plate

Non-prepacked food does not require a label but must meet current requirements for providing information on the 14 major allergens. This information can be communicated through other means, including orally.

Distance selling

The labelling requirements do not apply to PPDS food sold by distance selling, i.e. food that can be purchased over the phone or via the internet.

Businesses selling PPDS food this way need to ensure that mandatory allergen information is available to the consumer before they purchase the product and also at the moment of delivery.

Allergen information must be provided:

- before the food purchase is completed this can be in writen in a menu or on a website for example or orally (by phone)
- when the food is delivered this can be in writing (allergen stickers on food or an enclosed copy of a menu) or orally (by phone)

Further information on Natasha's Law can be found on their website www.narf.org.uk