

NATASHA'S LAW

EFFECTIVE FROM

OCT
1
2021

Everything you need to understand and manage Natasha's Law


a Sysco company

ALLERGEN

The Following Allergens:

- Nuts - circle all contained in hazelnuts, walnuts, cashews, pistachio, macadamia/Quercus
 - Soy Beans (e.g. edamam)
 - Molluscs (e.g. clams, s oysters & squid)
 - Crustaceans (prawns, lobster & crayfish)
 - Sulphites & Sulphur
- Mustard
Celery (and celeriac)
 Cereals Containing Gluten (wheat, rye, spelt, oats, kamut)
food found in some

Apples
02/08/18 08:47 AM
02/08/18 12:47 PM
02/08/18 08:47 AM
02/08/18 12:47 PM
02/08/18 08:47 AM
02/08/18 12:47 PM



UNDERSTANDING NATASHA'S LAW

WHAT IS NATASHA'S LAW?

New legislation (the Food Information (Amendment) Regulations 2019) was introduced in 2021 to provide further protection to allergy sufferers who buy foods that are 'pre-packed for direct sale' (PPDS) to give them more confidence in the food they buy.

It is commonly referred to as Natasha's Law after the tragic death of Natasha Ednan-Laperouse, who had an allergic reaction after eating a filled baguette which did not carry full ingredient and allergen labelling at the time.



WHEN AND WHERE DOES THE LAW APPLY?

- :: Natasha's Law has been law since **1st October 2021**
- :: Natasha's Law applies in **England, Wales, Northern Ireland and Scotland**

WHAT IS 'PRE-PACKED FOR DIRECT SALE (PPDS) FOOD?'

- :: 'Prepacked for direct sale' food is food which is **packaged at the same place it is offered to consumers**
- :: Typical examples include **sandwiches packaged and sold from the same premises or fast food wrapped or packaged before a customer selects or orders it**
- :: **Made to order or unwrapped foods are not affected by this law, although allergen information must still be available for these products**



Natasha's Law requires food businesses to include full ingredients labelling on 'pre-packed for direct sale' (PPDS) foods, and where there are any allergens in the recipe, these must be clearly indicated by a unique typeface, e.g. **bold**.

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WHAT NEW INFORMATION IS REQUIRED ON THE LABEL?



All prepacked for direct sale food needs to have a label showing:

- :: Name of the food
- :: Full ingredient list with the 14 declarable allergens clearly **emphasised** in the ingredients list when present (for example in **bold**, underlined, CAPITALS, *italics*)
- :: Your ingredients must be legible and meet the minimum font size

(where the x-height is equal to or greater than 1.2mm, although this can be reduced to 0.9mm on packaging where the largest surface has an area of less than 80 cm²)

Sandwich Baguette with Egg Mayonnaise Filling

Ingredient list

BAGUETTE (40%): **Wheat** Flour (with Calcium, Iron, Niacin, Thiamin), Water, Salt, Yeast, Malted **Wheat** Flour, Flour Treatment Agent (Ascorbic Acid).
EGG MAYONNAISE FILLING (60%): Hard Boiled **Egg** (71%), Water, Rapeseed Oil, Cornflour, **Egg** Yolk Powder, Spirit Vinegar, Sugar, Dijon Mustard (Water, **Mustard** Seed, Spirit Vinegar, Salt), White Wine Vinegar, Salt, White Pepper.

For allergens, see ingredients shown in **Bold**.

Pre-packed for direct sale (PPDS) food is determined by three criteria – all three must apply...

1 WHEN IT IS PACKAGED?

- :: Pre-packed for direct sale food is packaged before the consumer selects or orders it
- :: Any food that is not in packaging when it is ordered, or is loose and is packaged after being ordered, is not included

2 WHERE IT IS PACKAGED?

- :: Pre-packed for direct sale food is packaged at the same premises or at the site it is presented or sold to the consumer

This also includes:

- :: Food packaged by the same food business and sold at a temporary or mobile site, such as a food truck or market stall
- :: The same food packaged and offered at different units in one building complex, such as an airport, hospital or shopping centre

3 HOW IT IS PACKAGED?

- :: Pre-packed for direct sale food is in packaging which meets all of the following criteria:
 - The food is fully or partly enclosed by packaging,
 - The food cannot be altered without opening or changing the packaging
 - The food is ready for final sale to the consumer



HOW DO YOU ACCESS PRODUCT & ALLERGEN INFORMATION FROM BRAKES?

Brakes provides product and allergen information in a variety of formats, ensuring you have access to the information you need. This is available to you in the following ways:

FOOD PACKAGING

Ingredient and allergen information can be found in the ingredients list on the product label



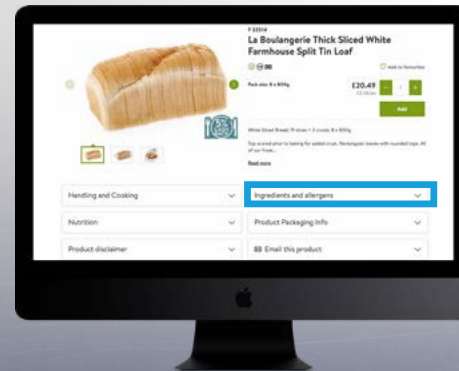
PRODUCT SPECIFICATIONS

Our Customer Care team can also provide useful allergy and intolerance information and advice on our products, as well as providing detailed product specification sheets. Simply contact **Brakes Customer Care Helpline on 0345 606 9090**.



WEBSITE

Ingredient and allergen information can be found on brake.co.uk simply by clicking the 'Ingredients and allergens' drop-down box beneath the product description; select the 'Email this product' function to email the product information to yourself.



END-TO-END SOFTWARE, PRINTER AND LABELLING SOLUTIONS

All available from Brakes





END-TO-END SOFTWARE MANAGEMENT, PRINTER AND LABELLING SOLUTIONS TO HELP WITH NATASHA'S LAW COMPLIANCE







We offer end-to-end solutions to help you manage your recipes, allergens, and labelling.

VIRTUAL CHEF

- Virtual Chef, powered by Nutritics, offers a **groundbreaking suite of online recipe and menu management tools, alongside a labelling system**
- In combination with the Zebra label printer, it offers Brakes customers a comprehensive, hassle free, fully supported software and hardware solution **at an exclusive bundle price that saves you over £800 versus the market price**
- The system feeds from a live list of Brakes products* and incorporates highlighted allergen information, thus **saving time, and reducing risk versus having to re-enter data to a separate label system**



Offering Brakes customers a combined **SAVING OF OVER £800** versus the market

	MARKET PRICE	BRAKES PRICE
 <p>Virtual Chef online recipe management</p>	<p>£1,000 p/a</p>	 <p>£499 p/a</p>
 <p>Zebra printer +8400 labels, 3 years service, set up with Nutritics software, shipping & support</p>	<p>£850 one-off cost</p>	 <p>£485 one-off cost</p>



*Please note that the product information displayed on Virtual Chef Online (powered by Nutritics) is provided in good faith, but does rely on information being provided by third parties. Please always review the product packaging for the latest product information. Brakes and Virtual Chef Online (powered by Nutritics) cannot be held responsible for any inaccuracies or omissions in this information. [View our full Product Disclaimer here.](#)



END-TO-END RECIPE MANAGEMENT, PRINTER AND LABELLING SOLUTIONS TO HELP WITH NATASHA'S LAW COMPLIANCE



VIRTUAL CHEF ONLINE POWERED BY NUTRITICS

ZEBRA PRINTERS



Feeds from a live Brakes product database*, saving time on manual input
Provides nutrition & allergen information by product
Enables you to add your own products – with all sensitive data secure to you



Holds over 1000 sector specific recipes
Brakes pre-loaded recipes can be used or edited for ease
Collate recipes into groups & menus



Create detailed dish specs. with prep, method and images
Turn these into PDFs to build training manuals
Share recipes and groups of dishes across multiple sites



Scale recipes up from one, and down from multi-portion
Full label design functionality. Design any label you wish using your own brand and fonts
Generate product lists for ordering and stock control



Allergens automatically highlighted in compliance with Natasha's Law
Dish nutrition automatically calculated
Find & replace across all dish function when products change
Design and send Natasha's Law compliant labels to a printer



Comes with 8,400 labels
Full printer service for 3 years
1 year next day swap warranty
Set up with Nutritics software
Variety of labels available including thermal transfer labels
Compatible with other label providers
Custom label quotes available

SIGN-UP IS EASY!

[Click here](#), input some basic business details and your Virtual Chef online account will be set up within 24 hours. A member of the Support Team will then be in touch to arrange a full training session so you can quickly start benefiting from the range of features available.



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DAYMARK MATT85 LABELLING SYSTEM

Daymark's MenuCommand® Kitchen Automation Platform, Featuring MenuPilot® for Food Safety Labelling, will keep you compliant with new allergen labelling legislation.



Safety Systems

THE DIFFERENCE IS NIGHT AND DAY™



See how to use the **Matt85** system here



BENEFITS OF THE MENUCOMMAND KITCHEN AUTOMATION PLATFORM

- ✓ One stop for all labelling needs
- ✓ Thermal labels are designed to be printed in the kitchen so no longer an office job
- ✓ Menu items can be set nationally, locally or by business type
- ✓ Confidence in accuracy of information
- ✓ Label designer built into package
- ✓ No software cost or licences to pay
- ✓ Labels compliant with HACCP and Natasha's Law
- ✓ View recipes and training videos on tablet
- ✓ 24/7 telephone support
- ✓ Self help guides built into system
- ✓ Already successful across the world

BRAKES CODE	BRAND	PRODUCT NAME	DESCRIPTION	PACK SIZE	NET PRICE
A 134270	Daymark	Daymark Matt85 Tablet with Protective Cover UK (IT119412)	Tablet device used for designing or constructing labels for food that is packaged & sold on site. View recipes and training videos on tablet. To be used in conjunction with the Daymark Matt85 Direct Thermal Printer	1 x 1	£229.29*
A 134271	Daymark	Matt85 Direct Thermal Printer (IT118762)	Red label printer to be used with Daymark Matt 85 Tablet to print labels for food that is packaged on site & to be sold	1 x 1	£197.49*
A 134272	Daymark	Matt85 DTMM Removable Label (IT115741) 56x51mm	Blank label to be used in conjunction with the Daymark Matt 85 Thermal Printer and Tablet: <i>Removable adhesive, Easy to remove and transfer, Leaves no adhesive buildup, Working temp. -40°C to 71°C & Min. application temp. -12°C</i>	1 x 1000	£23.39*
A 134273	Daymark	Matt85 DTDK Permanent Label (IT115736) 56x51mm	Blank label to be used in conjunction with the Daymark Matt 85 Thermal Printer and Tablet: <i>Permanent adhesive, Working temp. -40°C to 71°C & Min. application temp. -12°C</i>	1 x 1000	£21.19*
A 134274	Daymark	Daymark Matt85 DTDK Permanent Label (IT115737) 56x76mm	Blank label to be used in conjunction with the Daymark Matt 85 Thermal Printer and Tablet: <i>Permanent adhesive, Working temp. -40°C to 71°C & Min. application temp. -12°C</i>	1 x 750	£22.29*
A 134275	Daymark	Matt 85 DTDK 500 Blank-No ID (IT115738) 56x102mm	Blank label to be used in conjunction with the Daymark Matt 85 Thermal Printer and Tablet: <i>Permanent adhesive, Working temp. -40°C to 71°C & Min. application temp. -12°C</i>	1 x 500	£20.09*
A 134276	Daymark	Matt85 DTDK Permanent Label (IT117418) 56x159mm	Blank label to be used in conjunction with the Daymark Matt 85 Thermal Printer and Tablet: <i>Permanent adhesive, Working temp. -40°C to 71°C & Min. application temp. -12°C</i>	1 x 350	£18.49*



DISPLAYING ALLERGEN INFORMATION BACK OF HOUSE

To be compliant with the Food Information To Consumers Regulations EU1169/2011 (FIC Regs), it's essential to clearly identify products that contain any of the 14 major allergens.



ALLERGEN	
Product Name:	
Date Opened:	This Item Contains The Following Allergens: <input type="checkbox"/> Lupin <input type="checkbox"/> Eggs <input type="checkbox"/> Fish <input type="checkbox"/> Peanuts <input type="checkbox"/> Sesame <input type="checkbox"/> Milk <input type="checkbox"/> Mustard <input type="checkbox"/> Celery (and celeriac) <input type="checkbox"/> Cereals Containing Gluten (wheat, rye, spelt, oats, kamut)
Frozen Date:	
Defrost Date:	
Use By Date:	
Your Name:	
	<input type="checkbox"/> Nuts - circle all contained in dish (almonds, hazelnuts, walnuts, cashew, pecan, brazil, pistachio, macadamia/Queensland) <input type="checkbox"/> Soy Beans (e.g. edamame, miso, tofu) <input type="checkbox"/> Molluscs (e.g. clams, snails, mussels, whelks, oysters & squid) <input type="checkbox"/> Crustaceans (prawns, crabs, langoustine, lobster & crayfish) <input type="checkbox"/> Sulphites & Sulphur Dioxide (e.g. preservative food found in some dried fruit and wines)

We stock a range of back-of-house labels that can be applied to food storage containers to clearly highlight the allergens present to all team members.

We can provide a **single removable adhesive label showing all 14 allergens** enabling you to mark the relevant allergen(s) contained in the product.

Alternatively we can supply **individual removable 25mm round allergen labels** clearly highlighting the specific allergen product.

