



A Parents Guide to New Allergen Rules and Requirements.

Natasha's Law

Hope Learning Community

What is Natasha's Law?

Natasha's Law is a new legislation relating to the declaration of allergen information on pre-packed for direct sale (PPDS) food. The law takes its name from the tragic death of a teenager named Natasha, who died from an allergic reaction to undeclared sesame seeds in a pre-packaged baguette.

The new law makes it a legal requirement to clearly display information about potential allergens on food packaging for PPDS food



When did this law come into effect?

Natasha's Law came into effect on 1st October 2021. In line with The Food Standards Agency's expectations, we have had these changes in place since then, to ensure that our pupils and staff feel safe when eating food from the school.

<https://www.food.gov.uk/business-guidance/allergen-guidance-for-food-businesses>

Standards Agency's website:
Natasha's Law will bring, you can visit the Food

Where can you find out more?

You can contact our allergen champions directly by phoning the school and asking to speak to the catering manager. They will be able to answer any question you may have regarding your child's allergy and the actions we are taking to ensure their safety.

The allergen champions for the schools within our trust are the catering managers for each of the schools.

Our Allergen Champions

Although it is not required by law, in order to protect the students and staff in our schools, we recommend that parents label any food potentially containing allergens you prepare for school events.

What is PPDS Food?

This is food which has been packaged before the customer has chosen it.

This can include:

- Any food packaged by the school and sold on the premises such as baguettes.
- Fast food wrapped or packaged before the customer selects it.
- Potted items with the lids on.
- Packed lunches for children on school trips.



What is not included?

Food not affected by this law includes:

- Food not in packaging
- Food which is loose before the customer selects it and packaged afterwards.
- Loose food which was not packaged at the point it was ordered.
- Food supplied by other businesses.



Labelling laws apply to pupils of all ages and developmental stage— a pupil's ability to interpret the information does not remove our responsibility to provide clear labelling.

- Our catering managers will engage with suppliers and build good relationships to ensure they keep updated on any product or ingredient changes quickly and inform us of them.
- Ensure that all kitchen staff are trained in allergy awareness and how to respond to an allergy sufferer's questions.
- All kitchen staff to be aware of their responsibility to provide correct allergen information
- Ensure we emphasise any potential allergens present each time they appear in the ingredients list, along with minimising the amount of allergenic ingredients where possible.
- List all ingredients on the labels of any food that is made on site and packaged prior to being selected.

To ensure the safety of our school community, we will:

What will we do to ensure we are allergen safe?

What kind of allergens are we required to label?

There are 14 allergens which must be declared by law.

The 14 allergens are as follows:

- Celery
- Cereals containing gluten and wheat such as Barley and Oats
- Crustaceans such as crabs, lobsters and prawns.
- Eggs
- Fish
- Lupin
- Milk
- Molluscs such as mussels, oysters, snails and squid
- Mustard
- Nuts such as almonds, brazil nuts, cashews, pistachio nuts and walnuts
- Peanuts
- Sesame seeds
- Soybeans
- Sulphur dioxide and sulphites if they are at higher concentrations than 10mg/kg

These 14 allergens should be clearly indicated on the label using clear text such as bold, italics or highlighting the text in another colour.

More information on the changes required by Natasha's Law can be found here:

<https://www.cypad.com/2021/02/24/schools-natashas-law/>