



# Allergen Reporting & Labelling Update

*A guide to help you understand the implications of the new Compass allergen reporting and food labelling processes.*

# 1. Food Labelling

## Food Information (Amendment) Regulations 2019

New regulations will come into force on the 1st October 2021 requiring **allergen and ingredient** labelling of certain in unit made, pre-packaged food. This is commonly known as 'Natasha's Law' following the tragic death of a Pret-a-Manger customer in 2016, and is aimed at ensuring customers have full allergen and ingredient information on the label of certain food products in order to make an informed purchasing choice



**What is Pre-Packaged Food For Direct Sale (PPDS) ?**

The current definition of Pre-Packaged for Direct Sale (PPDS) includes in unit made food which is placed into packaging, sealed and sold to the customer from a 'grab & go' style retail offer.

The following 3 conditions need to apply:

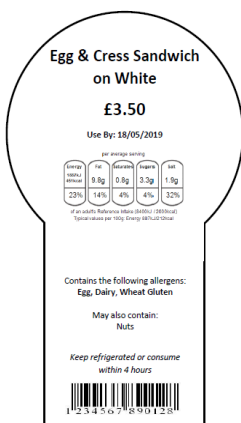
- 1. In Unit Made**  
The food is made & sold in the same site
- 2. Pre-Packaged**  
The food is presented to the customer in sealed packaging preventing further alteration
- 3. Direct Sale**  
The food is presented and sold to the customer pre-packaged whereby the customer decision to buy the food is based upon the food label



Compass have now enabled all PPDS Source recipes to print a new food label highlighting known allergen ingredients and 'may contain' precautionary allergens.

By early 2021 this will also include all ingredient information

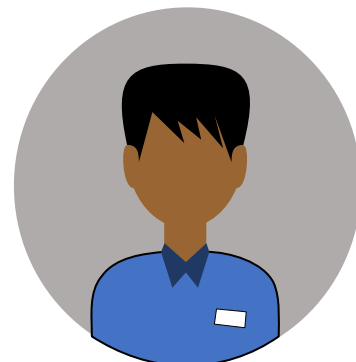
**What are Compass doing with food labelling?**



Now



2021





What do the new reports say?



The new allergen reports are designed to be simpler and easier to read and understand, highlighting both **Does Contain** and **May Contain** allergen information against the 14 recognised allergen ingredients

**Does Contain** = known ingredient specifically added to the recipe

**May Contain** = Where a manufacturer of a known ingredient used within the recipe believes there to be a significant risk of allergen cross contamination during the production or supply of that ingredient.

Please display the poster below within your restaurant (available via the HSE Website or order via Linney MyStore) to help customers to read and understand the information provided

# KNOW YOUR ALLERGEN INFORMATION

Look for the recipe or dish of your choice

	CELERY	CEREALS CONTAINING GLUTEN	CRUSTA-CEANS	EGGS	FISH	LUPIN	MILK	MOLLUSCS	MUSTARD	PEANUTS	NUTS FROM TREES	SESAME	SOYA	SULPHATES
Bacon Slice														
Oven Baked Pork Sausage		☑ BARLEY								☑			☑	☑
Quorn Sausage		☑ BARLEY ☑ WHEAT		☑			☑							
Fried Egg				☑										
Baked Beans														
Scrambled Egg				☑			☑							
Cash Brown Oven Baked														
Filled Tomatoes														
Breakfast Cumberland Sausage										MC				
Scrambled Egg		MC BARLEY		☑										
Filled Black Pudding		☑ BARLEY ☑ WHEAT		☑										
Onion Fried Mushrooms							☑							
Fried Egg				☑										
Batch Roll		☑ WHEAT												

Customer Advice  
Includes reference to the fact that all dishes are made in an open plan kitchen and cannot therefore be guaranteed to be 100% free from a specific allergen

List of the 14 common allergens that may be present in the food.

MC = May Contain.  
This is advising you that the manufacturer of a particular ingredient used within the recipe listed, believes there to be a significant risk of allergen cross contamination during the production or supply of the product. This is not a known ingredient intentionally added to the recipe.

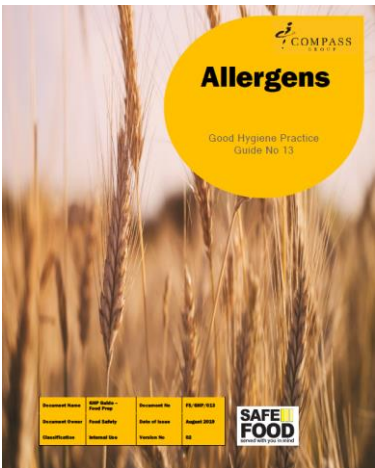
☑ = Does Contain  
This indicates that a known allergen ingredient has intentionally been added to the recipe / dish

Allergy Advice  

- Ingredients highlighted in bold or annotated with ☑ are allergens that are present in this product
- MC – Cross Contamination risk indicating that this ingredient is present in the manufacturing site / factory or there is a significant risk that this allergen could contaminate the food
- Our busy kitchen endeavour to take all reasonable steps to avoid any risk of cross contamination however we cannot guarantee 100% free from a specific allergen

Further information regarding allergens can be found in **Good Hygiene Practice Guide No13: Allergens** which is within your Compass Food Safety Management System.

Alternatively, please visit the HSE Website or your sector HSE Manager for more information



Where can I get more information?

