



Food  
Standards  
Agency  
food.gov.uk



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# **LEGISLATIVE FRAMEWORK**

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## Allergen legislation: Food information

- EU Food Information for Consumers Regulation No. 1169/2011
- Enforced in UK by Food Information Regulations (1855/2014)
- Allergenic ingredients information must be provided

# 14 allergens



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## Consumers' responsibilities

- Eating has a higher element of risk for those with allergies and intolerances.
- FSA advice to consumers:
  - Make yourself and your dietary needs known and give the food business an opportunity to understand your needs
  - If in any doubt – don't take the risk





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# **LABELLING REQUIREMENTS**

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# Options



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## **New allergen labelling rules for prepacked for direct sale food (PPDS)**

- FSA Extraordinary Board meeting, 8 May 2019 – policy option for full ingredients agreed
- FSA Board meeting, 19 June 2019 – to discuss future strategy
- Government response to consultation published, 25 June 2019 – recommended full ingredients information for PPDS foods
- Regulations laid before Parliament – 5 September 2019 (England)
- Legislation has also been laid in Wales and Northern Ireland

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## New allergen labelling rules for PPDS foods

- Public consultation on proposed updates to the FSA's Technical Guidance between 23 January to 6 March 2020.
- The updated Technical Guidance was published on 18 June 2020.



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**NEW ALLERGEN LABELLING  
RULES**

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## What is PPDS?

Food that is packed before being offered for sale by the same food business to the final consumer:

- i) on the same premises; or
- ii) on the same site\*; or
- iii) on other premises if the food is offered for sale from a moveable and/or temporary premises (such as marquees, market stalls, mobile sales vehicles) if the food is offered for sale by the same food business who packed it.

It does not include food packed at a consumer's request, food not in packaging or food in packaging that can be altered without opening or changing the packaging.

\*In this instance 'site' refers to a building complex such as a shopping centre or airport terminal in which the same food business operates from more than one unit within the building complex.

See FSA Allergen Labelling and Information: Technical Guidance: June 2020 for more information

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## Examples of PPDS

- Sandwiches packaged by the food business and sold or offered from the same premises.
- Fast food which is wrapped or packaged before a customer selects or orders it.
- Bakery products which are packaged before a customer selects them.
- Supermarket products which are produced and packaged in store, such as pizzas, rotisserie chicken, pre-weighed and packed cheese and meats and baked products.

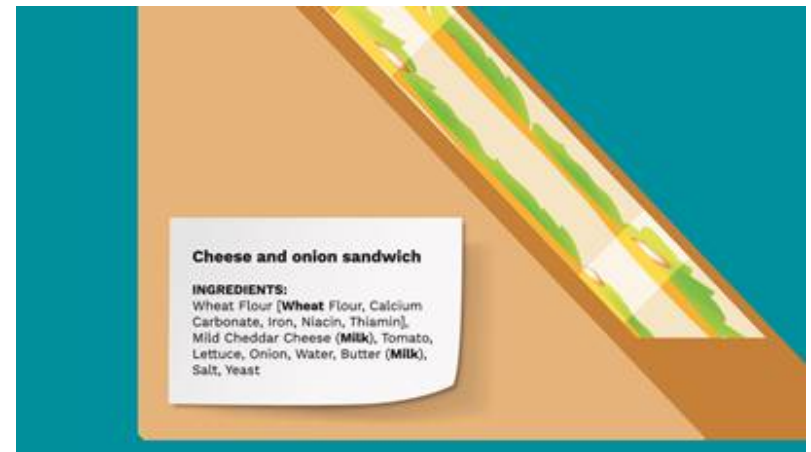
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## What is not PPDS

- Food not in packaging
- Pre packed food (packaged at a different premises)
- Food packaged at the customer's request
- Distance sales (e.g. foods ordered online)

## Example

- The list of ingredients shall be headed by a suitable heading which consists of or includes the word 'ingredients'.
- It shall include all the ingredients of the food, in descending order of weight, as recorded at the time of their use in the manufacture of the food.



# Updated FSA food allergy online training

Launched 16 September 2020



Cymraeg 

The impact of food allergy

## Welcome to the Food Standards Agency's food allergy online training

Study the modules and pass the tests to get a continuing professional development (CPD) certificate. This training has been developed by the Agency for enforcement officers. However, it might also be of interest to food business operators, those involved in selling or producing food or anyone wanting to learn more about food allergies.

### Step 1: Study the modules

There are six modules to study, each with a test. These modules cover

**Module 1:** current and incoming [rules and legislation](#)

**Module 2:** the effects that allergies have [in the body](#)

**Module 3:** considerations of allergies [in the factory](#)

**Module 4:** how allergenic ingredients should be displayed [on the label](#)

**Module 5:** identifying allergens in example of dishes [in the restaurant](#)

**Module 6:** how food businesses should be [providing consumers with allergen information](#) about the non-prepacked food they serve

### Step 2: Register and complete the tests

Once you have registered and are logged into the site you will be able to access the tests, either by clicking on the banner at the bottom of each module page, or via your CPD dashboard.

## Quick Links

- [About this training](#)
- [Find out about food sensitivities](#)
- [Food allergy facts](#)
- [Resource section](#)

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## Additional information

To help businesses and consumers check what types of products are affected, we have produced:

- an [allergen and ingredients food labelling decision tool](#)
- a [prepacked for direct sale flow chart \(from the Technical Guidance\)](#)  
[examples of PPDS food](#)
- [further guidance will be released up until the implementation date](#)

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**The changes to PPDS will come into force  
from 1 October 2021.**

**Further advice on how best to be prepared  
can be found on the FSA website**

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**THANK YOU!**

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