

5 TIPS TO BE READY FOR NATASHA'S LAW



CHECK YOUR MENU REGULARLY:

Know which foods are PPDS and check labelling is fully compliant.



SPEAK TO SUPPLIERS:

Stay close to each touchpoint in your supply chain to ensure PPDS info is accurate.



TRAIN YOUR TEAM:

Training is fundamental to ensure all your employees understand the change in legislation.



FINAL CHECKS:

Check that your labelling is clear and correct and that your team are confident.



STAY UPDATED:

Here are some useful links to keep you up to date on the latest developments and relevant information regarding PPDS laws:

Food Standard Agency - For support and guidance for businesses preparing to implement PPDS labelling.

<https://www.food.gov.uk/allergen-labelling-changes-for-prepacked-for-direct-sale-ppds-food>

UK Food Labelling Resource - Advice and guidance from experts from around the food industry

<https://natashas-law.com/>



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