ADC

Natasha's Law

ADC's Recipe Management and Label Printing can help you be prepared for the new Natasha's Law regulations.

Things to Know About Natasha's Law

14 Allergens that Must be Emphasised

- *Cereal containing gluten*
- *Crustaceans*
- *Eggs*
- *Fish*
- *Peanuts*
- *Soybeans*
- *Milk*
- *Nuts*
- *Celery*
- *Mustard*
- *Sesame Seeds*
- *Sulphur Dioxide and/or sulphites*
- *Lupin*
- *Molluscs*

On 1 October 2021, the way UK food retailers are required to provide allergen information is changing. The new allergen legislation, known as Natasha's Law, means ingredient labelling will be required on pre-packed food for Direct Sale (PPDS). PPDS is food that is packaged before being offered for sale by the same food retailer selling the food on the same premises to the consumer. Currently, retailers are allowed to provide allergen information for PPDS food by any means that they choose, including orally.

Starting 1 October 2021 PPDS food labels must clearly indicate allergens within your ingredients and include the following information:

- Name of the food
- Full ingredients list
- Allergenic ingredients emphasised within the list (i.e. **bolded text**, <u>underlined text</u>, *italic text*, UPPERCASE TEXT, text in a different colour, or any combination)
- You must declare how you are declaring your allergens in the list and must be in QUID (Quantitative Ingredient Declaration) order
- Ingredients must be legible to meet the minimum font size

Solutions to Address Regulations

Enable compliance with current and future regulations regarding nutrition and labeling requirements

Now is the time to take action so that your business is prepared for the new regulations come 1 October 2021.

ADC's FreshIQ® platform is an easy-to-use cloud-based solution that includes Recipe Management to identify necessary ingredients and nutritional information and Label Printing to support design, customisation, and legally compliant printing of fresh food labels.

Recipe Management

Recipe Management Benefits

- *Build and maintain recipes*
- *Store and maintain ingredient data*
- *Generate nutritional labels*
- *Calculate true recipe costs*

With recipe data at your fingertips, it's easy to build, track, and maintain legally compliant recipes across your organisation.

ADC's Recipe Management solution takes the hassle out of recipe and ingredient management by allowing fresh food retailers to manage recipes in one centralised location while remotely accessing and syncing food ingredient information from a supplier while generating workflows for ingredient and recipe approvals.

Key Features

- Create digital cookbooks
- Produce ingredient and allergen statements for store associates, visible on a mobile device
- Integrates with multiple ERP systems

Label Printing

Label Printing Features

- *Highlight allergens in various ways*
- *Create labels quickly with a library of up-to-date regulatory fields*
- *Use images along with coloured text where supported*
- *Supports the printing of labels using a variety of printer brands and models*

For many retailers, making label changes to fit new regulations are not always easy and can be costly. ADC Label Printing connects to in-store label printing devices to ensure data integrity and allows retailers to quickly and easily design their own label layouts. The systems Label Designer allows businesses to instantly update labels with the latest nutritional requirements. This reduces the cost of 3rd party vendors designing labels and makes labels available for use on any certified printer.

To learn more, email us at sales@applieddatacorp.com