

Prepacked for Direct Sale (PPDS) Allergen Labelling Changes for **Mobile Sellers and Street Food Vendors**

From **1 October 2021** the requirements for labelling prepacked for direct sale (PPDS) food will change. This applies to any food business that produces PPDS food, including mobile sellers, food stalls, burger vans, stalls at farmers' markets and street food vendors.

Introduction

PPDS food is food that is packaged at the same place it is offered or sold to consumers. It is a single item, consisting of the food and its packaging, that is ready for presentation to the consumer before it is ordered or selected.

These changes also affect mobile sellers selling food where the same business packages food at a different location. So if your business sells food from, for example, a market stall or van, and you packaged this food yourself at a different location, this is PPDS food.



Changes to Allergen Labelling

The new labelling requirements will help protect consumers by providing potentially life-saving allergen information on packaging. This legislation is also known as Natasha's Law.

Any food business that produces PPDS food will be required to label it with the name of the food and a full ingredients list. Allergenic ingredients must be emphasised within this list.

This can include food that consumers select themselves, for example from a display unit, as well as products kept behind a counter, or some food sold at mobile or temporary outlets.

Examples of PPDS food

PPDS food which may be provided by mobile sellers or street food vendors include:

- Meals put in containers before they are ordered
- Packaged cartons of chips or chicken nuggets placed under a hot lamp ahead of an expected lunchtime rush
- Prepacked paninis or boxes of pizza which can be reheated at the consumer's request
- Packaged sandwiches or salad boxes
- Burgers wrapped and ready to sell

Examples of food that is **not** PPDS

PPDS does not include food that is not in packaging when a consumer orders it. Food made to order, and food placed into packaging at the consumer's request is not PPDS.

This food is not PPDS and can include products such as:

- Hot drinks made to order
- Cheese not in packaging when the customer orders it
- Pizza on display, with slices served on an open cardboard tray
- Unpackaged cakes and pastries in a glass display
- Fried chicken that's not boxed under a hot lamp
- Chips or fries placed into packaging at the time of order
- Unpackaged burgers and non-packed fried onions on a hot plate

Non-prepacked (loose) food does not require a label and must meet current requirements for providing allergen information. This means you must provide information on the 14 major allergens to customers. You have some choice in how you provide this information to them.

Prepacked Food

You may also sell pre-packaged food that was packaged by another business. This is not PPDS food, but it still requires a label with a name, ingredients list, allergens and other mandatory details.

Labelling Guidance

Labels on PPDS food need to show the name of the food and the ingredients list. This includes emphasising in the ingredients list any of the 14 allergens used in the product, as required by food law.

Emphasis can be added by using bold type, capital letters, contrasting colours or underlined text. This must be clear enough for the consumer to read.

One example of how a PPDS food label could be displayed is shown here:

PORK PIE

INGREDIENTS: Pork (39%), Wheat Flour [**WHEAT** Flour, Calcium Carbonate, Iron, Niacin, Thiamine], Butter (**MILK**), Onion, Smoked Dry Cured Bacon (4.5%) [Pork, Sea Salt, Salt, Sugar, Preservatives (Sodium Nitrite, Sodium Nitrate), Antioxidant (Sodium Ascorbate)], Potato Starch, Pasteurised **EGG**, Salt, Yeast Extract, White Wine Vinegar, Onion Powder, Garlic Purée, Parsley, Thyme, Sage, White Pepper, Mace, Nutmeg, Black Pepper, Yeast.

14 Allergens

Food businesses need to tell customers if any food they provide contain any of the listed allergens as an ingredient. Consumers may be allergic or have intolerance to other ingredients, but only the 14 allergens are required to be declared as allergens by food law.

The 14 allergens are: **celery**, **cereals containing gluten** (such as barley and oats), **crustaceans** (such as prawns, crabs and lobsters), **eggs**, **fish**, **lupin**, **milk**, **molluscs** (such as mussels and oysters), **mustard**, **peanuts**, **sesame**, **soybeans**, **sulphur dioxide and sulphites** (if they are at a concentration of more than ten parts per million) and **tree nuts** (such as almonds, hazelnuts, walnuts, brazil nuts, cashews, pecans, pistachios and macadamia nuts).

This also applies to additives, processing aids and any other substances which are present in the final product.

Definition of 'Packaging'

Food is PPDS if it is packaged as follows:

- The food is fully or partly enclosed by the packaging
- The food cannot be altered without opening or changing the packaging
- The food is ready for sale to the final consumer

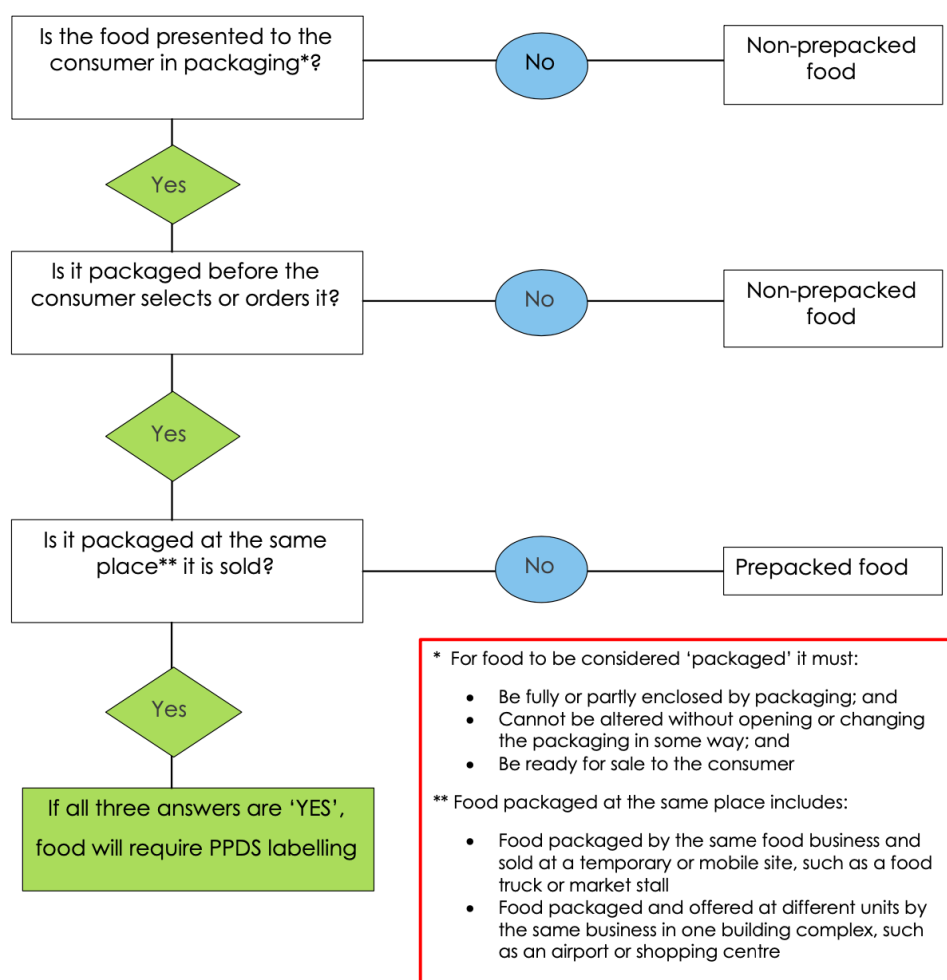
Examples of this kind of packaging would be:

- A cake completely wrapped in cling film
- Bread placed in a paper bag with the bag folded over or twisted to encase the bread
- Rolls contained in a plastic bag that is tied with a knot or sealed

Food is not PPDS if it does not have packaging, or if it is packaged in a way that the food can be altered without opening or changing the packaging (for example a cake served on an open cardboard tray).

PPDS Flow Chart

If you're still unsure what foods are considered PPDS, you can check using this simple flowchart:



Adapted from: <https://www.food.gov.uk/business-guidance/prepacked-for-direct-sale-ppds-allergen-labelling-changes-for-mobile-sellers-and-street-food-vendors>