

Prepacked for Direct Sale Food Business Resources

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Improving allergen information for food sold prepacked for direct sale

What are the changes?

- Name of the food
- Ingredients list
- Allergens will need to be emphasised in the ingredients list

No change

- Quantitative Ingredients information – only for products containing meat but details need not be on the label





Improving allergen information for food sold prepacked for direct sale

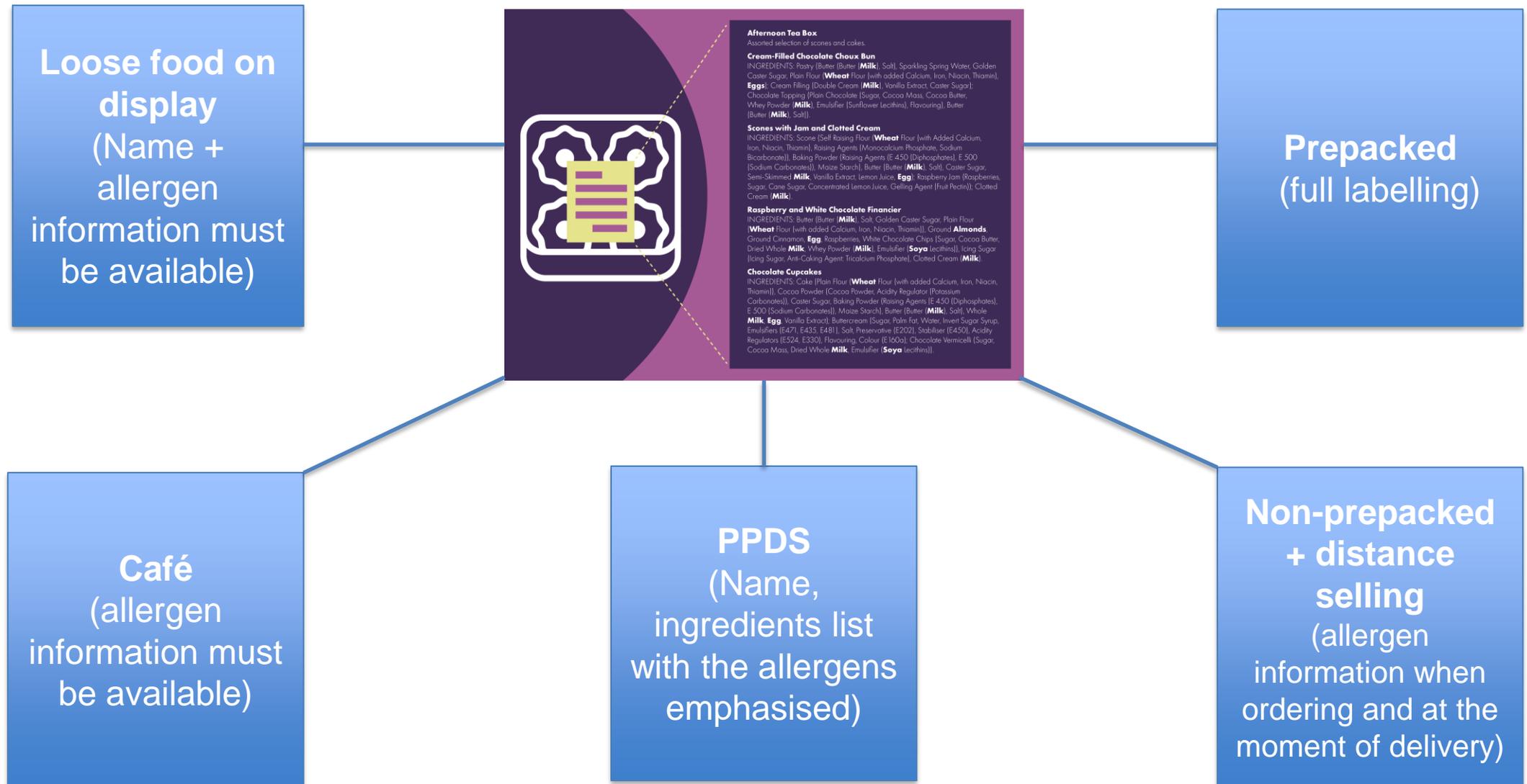
What is prepacked for direct sale food?

PPDS food is any food item for presentation (to final consumers and to mass caterers) which consists of the food item and packaging which may enclose the food item completely or partially (but in such a way that the contents of the food item cannot be altered) and where the food item is put into packaging before being offered for sale by the same food business (presenting or offering to sell) the food item 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) and the food is offered for sale by the same food business who packed it.

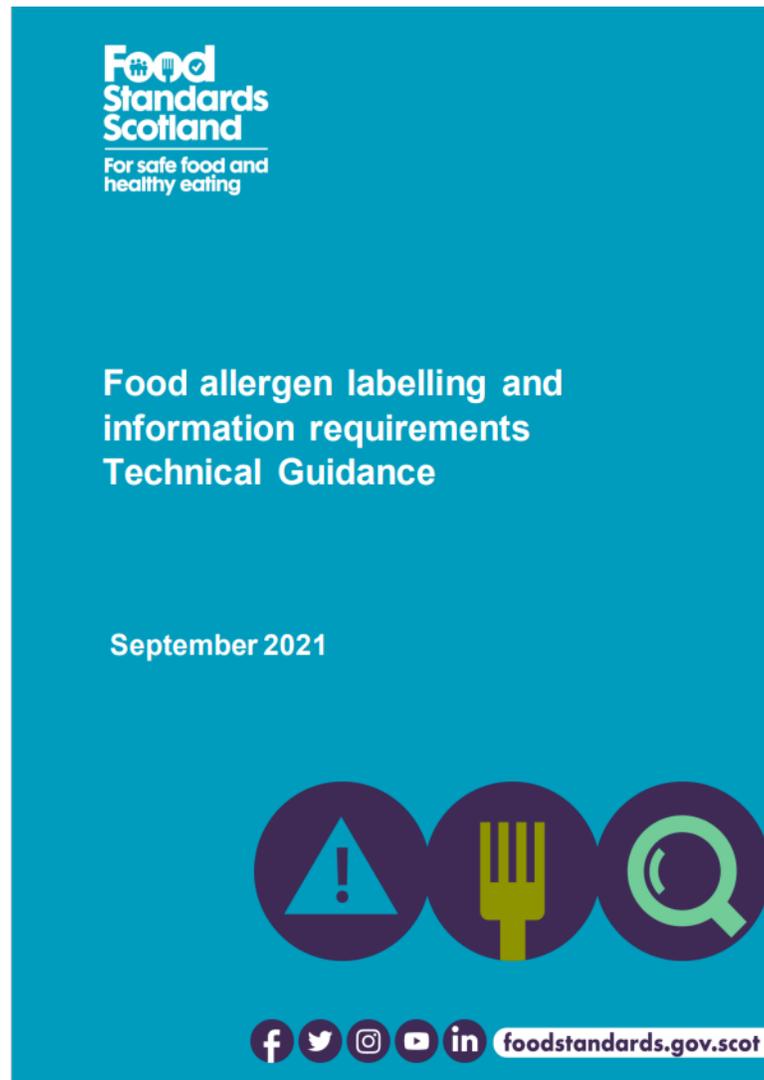


Improving allergen information for food sold prepacked for direct sale





Food Allergen Labelling and Information Requirements - Technical Guidance



Part 1 - Guidance for businesses providing prepacked food

Part 2 - Guidance for businesses providing non – prepacked food (Including distance selling)

Part 3 - Guidance for businesses providing food prepacked for direct sale.

Best Practice

FBOs may voluntarily use labelling such as 'produced in a kitchen which uses...' or 'may contain' or 'not suitable for...' to communicate the risk of the unintentional presence of an allergen (e.g. milk, egg, peanuts, almonds) in a food product due to the allergen entering the product accidentally, or through cross contamination.

These statements should only be used after a meaningful risk assessment has been performed and there is considered to be a significant and real risk to the food allergic or food intolerant consumer and should not be used as a substitute for good hygiene and safety practices.

Food Drink Europe (FDE) has produced best practice guidance on voluntary application of precautionary allergen labelling:
www.fooddrinkeurope.eu/uploads/publications_documents/Guidance_on_Food_Allergen_Management.pdf



Allergen Training



ONLINE ALLERGY TRAINING

Welcome to Food Standards Scotland online allergen training tool

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MODULE 1

Rules & Regulations

MODULE 2

In the body

MODULE 3

In the factory

MODULE 4

Prepacked food - on the label

MODULE 5

In the catering environment

MODULE 6

Providing consumers with allergen information

FSS Website PPDS Hub



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PREPACKED FOR DIRECT SALE

Information for businesses who sell food that is prepacked for direct sale to consumers.

← back to Safety & Regulation

Business & Industry / Safety & Regulation / Food allergies / Prepacked for direct sale

New legislation, which will require food businesses in Scotland to include the product name and full ingredient information on food sold prepacked for direct sale (PPDS), comes into force on 1 October 2021 in Scotland and the rest of the UK. The new legislation will improve information about allergens and other ingredients in food packed in advance, mainly at the same place where it's sold, before being offered to consumers.

Food & Feed law
Local Authority approvals
FSS Approved Establishments
Audit & Monitoring
EU Exit - Health and Identification Marks
Imports & Exports
Labelling & Composition Standards
Foods for Particular Nutritional Uses
Scottish Food Enforcement Liaison Committee
Regulation & Legislation
Food Hygiene Information Scheme
Eat Safe Award
Meat Cutting Plant and Cold Store Review
MenuCal
Novel Foods
Regulated products and processes
Risk Analysis

Allergen Guidance | Food Standards Scotland

Foods prepacked for direct sale will have to include:

- the product name
- a list of ingredients
- and allergen information on the label

How is my business affected?

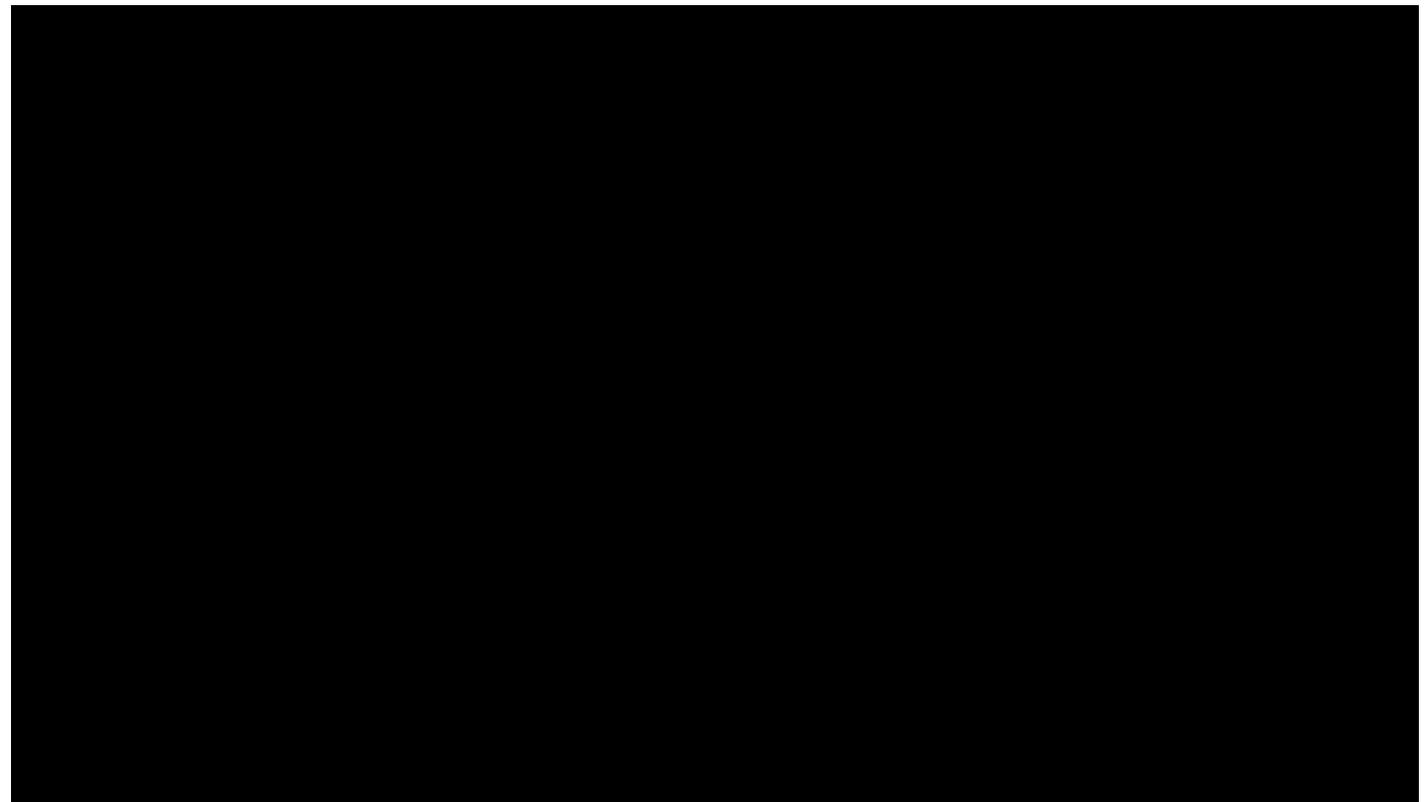
If you're not sure how your business could be affected by the requirements, answer a few questions below to find out.

Find out how the prepacked for direct sale legislation affects you

Takes 1 min

Examples of PPDS foods include sandwiches placed into packaging by the food business and sold from the same premises, wrapped deli counter goods such as cheese and meats, and boxed salads placed on a refrigerated shelf prior to sale.

What information is required?





Labelling Decision Tool

Regulation & Legislation

Food Hygiene Information Scheme

Eat Safe Award

Meat Cutting Plant and Cold Store Review

MenuCal

Novel Foods

Regulated products and processes

Risk Analysis

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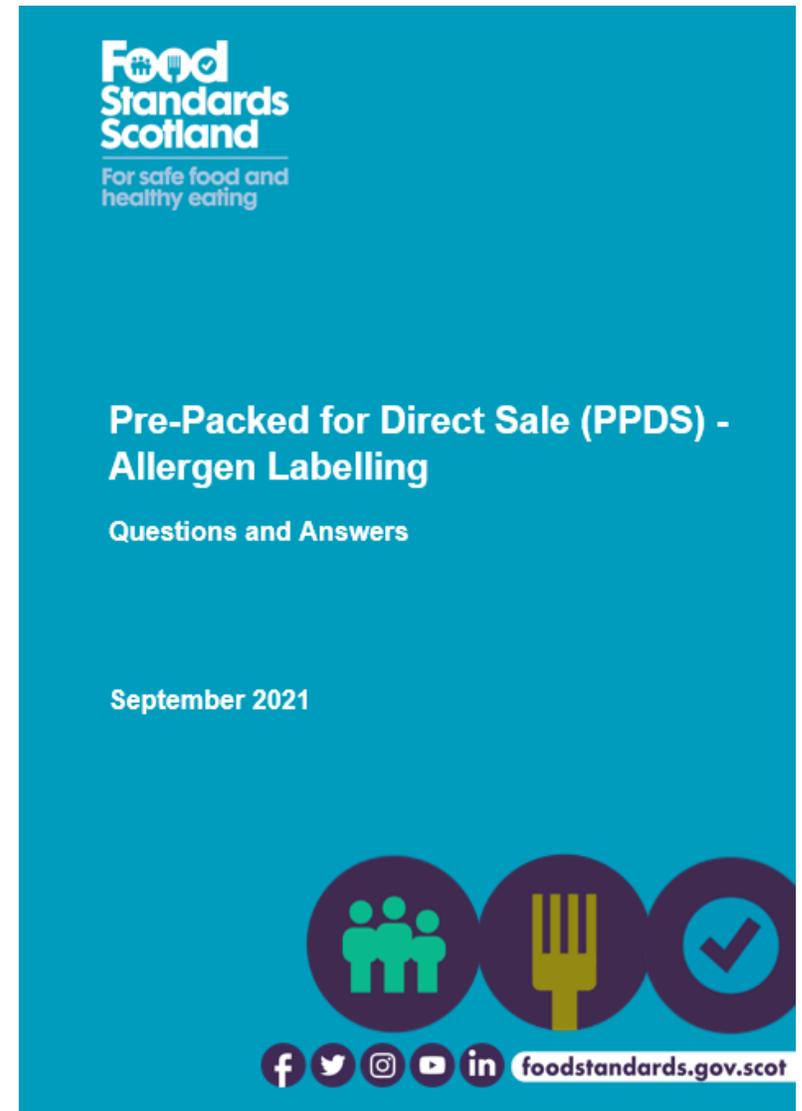
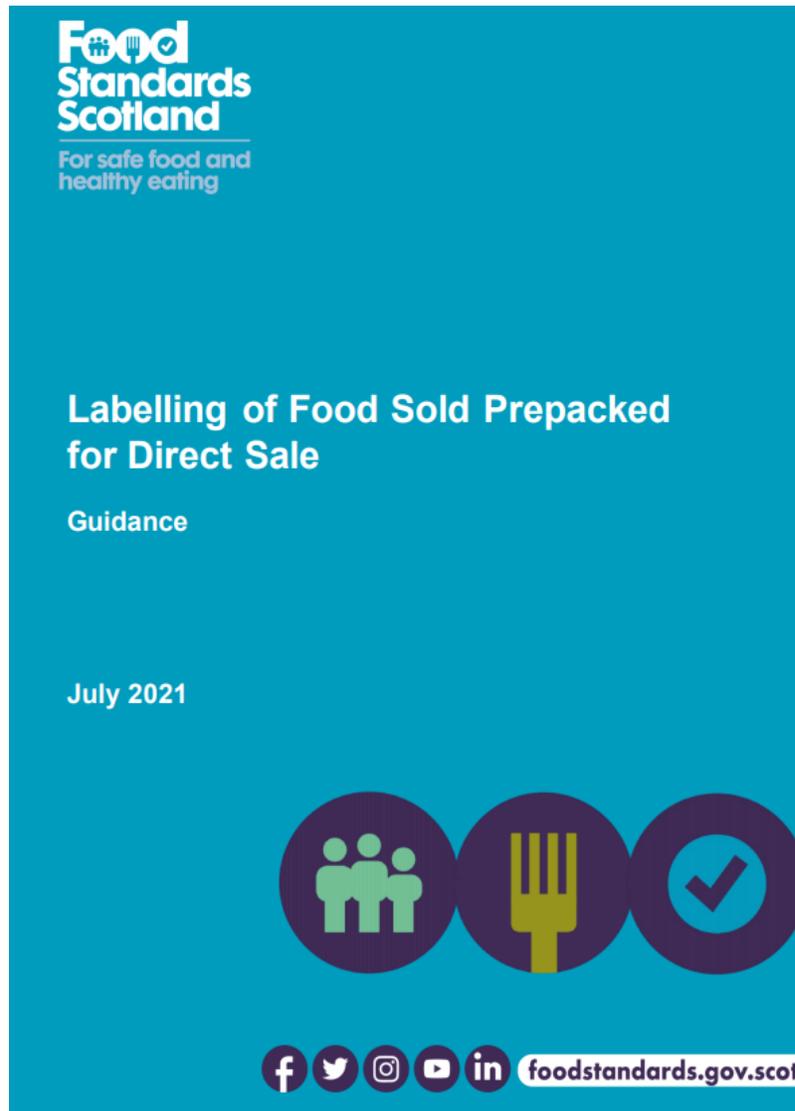
Find out how the prepacked for direct sale legislation affects you

⌚ Takes 1 min

Start

Examples of PPDS foods include sandwiches placed into packaging by the food business and sold from the same premises, wrapped deli counter goods such as cheese and meats, and boxed salads placed on a refrigerated shelf prior to sale.

Guidance on labelling of food sold prepacked for direct sale | Food Standards Scotland



PPDS Q&A

Sample Labels



Mac 'N' Cheese

INGREDIENTS: Macaroni Pasta (Durum **Wheat** Semolina); Two-Cheese Sauce (Butter (Butter **Milk**), Salt), Plain Flour (**Wheat** Flour (with added Calcium, Iron, Niacin, Thiamin)), Whole **Milk**, Cheddar Cheese (**Milk**), Gruyere Cheese (**Milk**), Salt, Ground Black Pepper, Paprika).

Pick 'N' Mix Sweets Shaker Cup

Marshmallows
INGREDIENTS: Glucose-Fructose Syrup, Sugar, Water, Pork Gelatine, Corn Starch, Flavouring, Colours (E100, E162), Spirulina Extract.

Heart Gummies
INGREDIENTS: Glucose Syrup, Sugar, Water, Beef Gelatine, Modified Potato Starch, Acids (Citric Acid, Lactic Acid, Flavouring, Colours (E171, E100, E129*, E163, E133, E160a).

Pencil Bites
INGREDIENTS: Sugar, Glucose-Fructose Syrup, Invert Sugar Syrup, **Wheat** Flour, Corn Starch, Vegetable Oils (Palm, Coconut, Palm Kernel), Humectant (Glycerol), Acids (Citric Acid, Malic Acid), Potato Starch, Pork Gelatine, Flavourings, Acidity Regulator (Potassium Citrates), Emulsifier (Mono and Diglycerides of Fatty Acids), Salt, Fruit and Vegetables Concentrates (Carrot, Blackcurrant), Colours (E100, E120, E133, E171).

Pink Hearts
INGREDIENTS: Sugar, Vegetable Fat (Palm), Whey Powder (**Milk**), Fortified **Wheat** Flour (contains Calcium, Iron, Niacin, Thiamin), Wheat Starch, Glucose syrup, Emulsifier (Soya Lecithin), Flavourings, Colours (E120, E162), Glazing Agent (Beeswax).

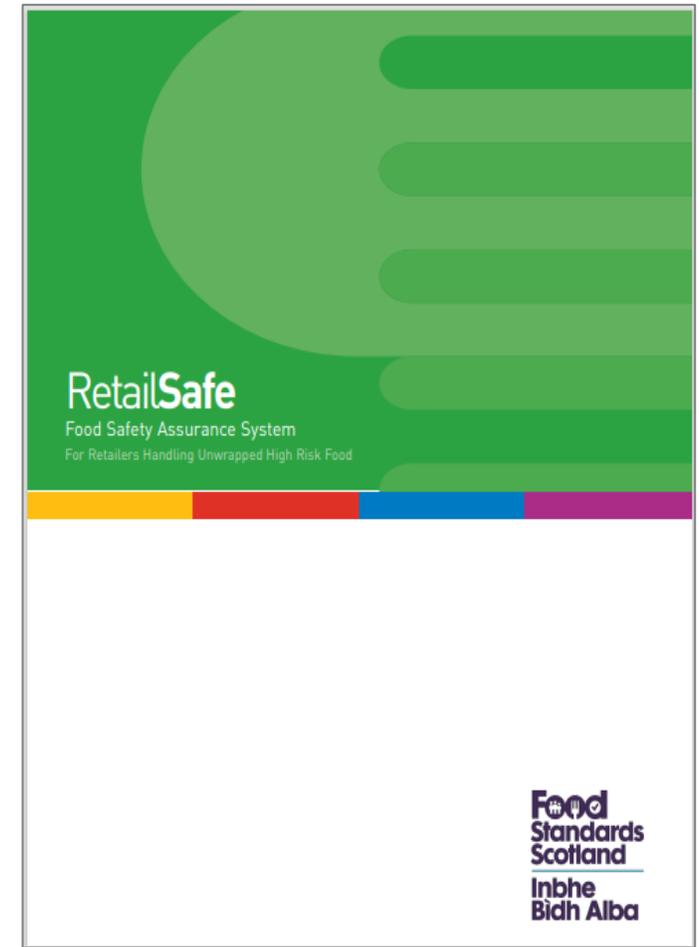
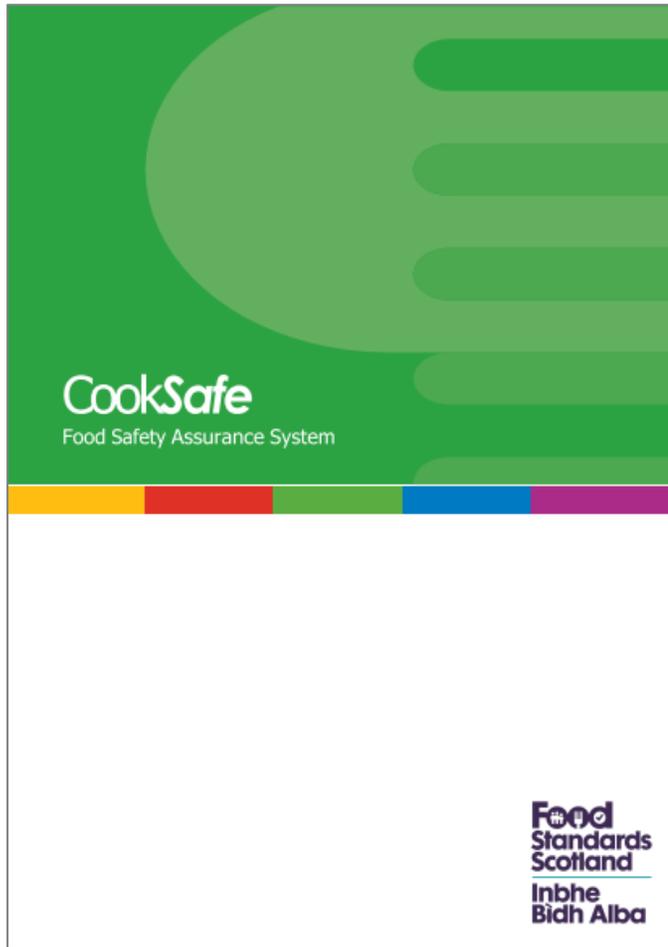
Breakfast Smoothie
Smoothie with banana, porridge oats, blueberries, almond milk, honey and vanilla extract.

INGREDIENTS: Banana, Porridge OATS, Blueberries, ALMOND Milk (Water, ALMOND, Calcium (Tri-Calcium Phosphate), Sea Salt, Stabilisers (Locust Bean Gum, Gellan Gum), Emulsifier (Lecithins (Sunflower))), Vitamins (B2, B12, E, D2)), Honey (Honey, Vitamin C), Vanilla Extract (Invert Sugar Syrup, Glucose Syrup, Water, Vanilla Extract).

Chicken Shawarma Salad Box
Spicy chicken salad with sweet potato, almonds and asparagus.

INGREDIENTS: Chicken Thigh Fillets, Sweet Potatoes, **Almonds**, Asparagus, Iceberg Lettuce, Olive Oil, Lemon, Garlic, Paprika, Ground Cumin, Dried Coriander, Ground Cinnamon, Ground Turmeric, Chilli Flakes.

CookSafe/ ButcherSafe/ Retail Safe



MenuCal



Login to MenuCal

Welcome to MenuCal

MenuCal has been developed for food businesses that wish to calculate calories for their menu. It has been developed with the input of chefs, caterers and small business owners.

Register now to begin calculating calories for your recipes!

MenuCal's free online training

This guide shows you how to:

- Organise your business so that it's easy to manage allergen and calorie information for your menu.
- Use MenuCal to manage allergens on a day-to-day basis
- Calculate calories
- Display calorie and allergen information



Begin Training

Training videos



[How to use MenuCal to identify Allergens](#)



[How to use MenuCal to calculate calories for recipes](#)



[How to add ingredients to the Store Cupboard](#)



[How to use MenuCal's Menu Function](#)

Register to get access

If you are not signed up yet. You can register now and begin building your menu.

Register

Login

Email address:

Password:

Keep me logged in

Log in

[Having trouble logging in?](#)

[I've forgotten my password](#)

[I didn't receive my confirmation email](#)



Creating a New Recipe

- If using MenuCal for foods that are Pre-Packed for Direct Sale (PPDS), the user will need to select 'yes' for calculating calories to record the relevant information for the labels.

Create new recipe

 **Pre-Packed for Direct Sale**
If you are using MenuCal to create labels for foods that are Pre-Packed for Direct Sale, please select 'yes' for calculating calories in order to record the relevant information for your labels.

Recipe details

Recipe name

Do you wish to calculate calories?
🔗 You can choose to calculate calories alongside allergens. You can also add calories later if you wish.

Number of servings
🔗 How many people will this recipe serve? You can change this later if necessary.

Are you using oil/fat?
🔗 Either as an ingredient (e.g. butter in mashed potato or oil in a stir-fry) or to cook in (e.g. frying or roasting in butter or oil).



Identifying Allergen Information

- It is the user's responsibility to correctly identify all allergen information.
- The 'no allergens present' option must be selected for products that contain no allergens. This option will change to 'next' when any allergens are selected.
- Voluntary manufacturer information (precautionary allergen statements) should also be selected here from the dropdown menu.

Allergen Alert
It is your responsibility to check the product information provided by your supplier to identify and record any allergens that may be present in the ingredient. If there are no allergens present within this ingredient, please select the 'no allergens present' option to continue.

Identify allergens

Please check the allergen information provided by your supplier and select any allergens present in your version of this food from the list below

<input type="checkbox"/> Wheat (gluten)	<input type="checkbox"/> Milk	<input type="checkbox"/> Almonds (nuts)
<input type="checkbox"/> Rye (gluten)	<input type="checkbox"/> Celery	<input type="checkbox"/> Hazelnuts (nuts)
<input type="checkbox"/> Barley (gluten)	<input type="checkbox"/> Mustard	<input type="checkbox"/> Walnuts (nuts)
<input type="checkbox"/> Oats (gluten)	<input type="checkbox"/> Sesame seeds	<input type="checkbox"/> Cashews (nuts)
<input type="checkbox"/> Crustaceans	<input type="checkbox"/> Peanuts	<input type="checkbox"/> Pecans (nuts)
<input type="checkbox"/> Molluscs	<input type="checkbox"/> Lupin	<input type="checkbox"/> Brazils (nuts)
<input type="checkbox"/> Fish	<input type="checkbox"/> Soybeans	<input type="checkbox"/> Pistachios (nuts)
<input type="checkbox"/> Eggs	<input type="checkbox"/> Sulphur dioxide and sulphites	<input type="checkbox"/> Macadamias/Queensland (nuts)

Voluntary manufacturer information

Does this ingredient have any extra allergen information, such as 'may contain' statements? Please make note of this information in the following box.

Choose allergens...

Allergen Alert
It is your responsibility to check the product information provided by your supplier to identify and record any allergens that may be present in the ingredient. If there are no allergens present within this ingredient, please select the 'no allergens present' option to continue.

Identify allergens

Please check the allergen information provided by your supplier and select any allergens present in your version of this food from the list below

<input checked="" type="checkbox"/> Wheat (gluten)	<input type="checkbox"/> Milk	<input type="checkbox"/> Almonds (nuts)
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Does this ingredient have any extra allergen information, such as 'may contain' statements? Please make note of this information in the following box.

Choose allergens...

- Wheat (gluten)
- Rye (gluten)
- Barley (gluten)
- Oats (gluten)
- Crustaceans
- Molluscs
- Fish
- Eggs
- Milk
- Celery



Recording Ingredient Information

- All new ingredients will be require saving to the store cupboard with full ingredient and allergen information.
- All ingredient information must be recorded, including allergens (which need to be emphasised). MenuCal offers to forms of emphasis – **bold** or underline.
- The name will appear as it does on the dataset - The user is prompted to amend this to represent how it should appear on the PPDS allergen label.
- For single-ingredient products, the checkbox below the text box will require selecting. Allergen information will be carried across from the previous allergens screen (if applicable).

Allergen Alert
 It is your responsibility to check the product information provided by your supplier to identify and record any allergens that may be present in the ingredient. If there are no allergens present within this ingredient, please select the 'no allergens present' option to continue.

Please name this ingredient for your store cupboard.

If you are using MenuCal to create labels for foods that are Pre-Packed for Direct Sale, please note this is the ingredient name that will appear in the ingredient list when labels are exported. Any descriptive information, e.g. product brands, will appear on the label but can be amended on the exported word document if required.

Next →

← Cancel

Ingredient/product name

White bread

Record ingredient and allergen information as provided by supplier

ⓘ The allergenic ingredients need to be emphasised using a typeset that clearly distinguishes it from the rest of the ingredients, for example you could use capitals, bold, underline or contrasting colour. Food businesses can choose what method they want to use to emphasise the 14 allergens on their product label.

↶ ↷
B U

Wheat Flour [with Calcium, Iron, Niacin (B3) and Thiamin (B1)], Water, Yeast, Vegetable Oil (Rapeseed, Sustainable Palm), Salt, Flavouring, **Soya** Flour, Preservative: Calcium Propionate, Emulsifiers: E471, E481, Flour Treatment Agents: Ascorbic Acid (Vitamin C), E920 (Vegetarian)

POWERED BY TINY

This is a single ingredient, there are no ingredients to list

▼ Popular 10

White bread, average, sliced

217 kcal per 100g



Recording Ingredient Information in Store Cupboard

- When adding directly to the store cupboard, the food name, full ingredient and allergen information can also be recorded here for PPDS labels.

Add to Store Cupboard

Food details

Food name

Record ingredient and allergen information as provided by supplier

🔔 The allergenic ingredients need to be emphasised using a typeset that clearly distinguishes it from the rest of the ingredients, for example you could use capitals, bold, underline or contrasting colour. Food businesses can choose what method they want to use to emphasise the 14 allergens on their product label.

↶ ↷ **B** U

|

P POWERED BY TINY

This is a single ingredient, there are no ingredients to list

Folder

Add to a folder

🔔 You may add this ingredient to one of your existing folders or add a new folder by choosing "Add new folder..."

Allergen Information

Allergens

🔔 Check the label to identify and record all the allergens in your version of this food

Changing brand / supplier If you change ingredient brand or supplier you must check the ingredient labels for allergens and update the changes to your version of this food in MenuCal.

Voluntary supplier allergen information

🔔 Does this ingredient have any extra allergen information, such as 'may contain' statements? Please make note of this information in the following box.

Changing brand / supplier If you change ingredient brand or supplier you must check the ingredient labels for allergens and update the changes to your version of this food in MenuCal.



Changing Allergen Information

- If changing the allergen information for store cupboard foods, you will be asked if you want to replace this product or update the existing food.

Home **My Recipes** My Store Cupboard My Menus Useful Tools Admin

HOME / CORONATION CHICKEN SANDWICH / ADD INGREDIENT

Add ingredient to 'Coronation Chicken Sandwich'
SERVES 1

[← Back to recipe](#)

Confirm change to Store Cupboard Ingredient

You have updated the allergens of this store cupboard item. Please choose what you would like to do with this store cupboard item.

Save new store cupboard

Update existing store cupboard

[← Back](#)



Exporting Information for the PPDS Label

- The PPDS label information for each recipe can be downloaded and exported into a word document.
- It is still the responsibility of the user to confirm that all information provided on their label is correct.

Coronation Chicken Sandwich Edit name Copy

416 KCAL PER SERVING **1742** KILOJOULES PER SERVING **1** TOTAL SERVINGS

Allergens
This recipe contains Eggs, Mustard, Soybeans, Sulphur dioxide and sulphites, Wheat (gluten)

Ingredients

Ingredient	Allergens	Weight
White bread	Wheat (gluten), Soybeans	85g
Coronation Chicken Sandwich Filling	Eggs, Mustard, Sulphur dioxide and sulphites	54g
Lettuce	-	10g
Margarine	-	10g
Add another ingredient		Total kcal

Download PPDS Label Information

Coronation Chicken Sandwich
Ingredients: White bread (**Wheat** Flour [with Calcium, Iron, Niacin (B3) and Thiamin (B1)], Water, Yeast, Vegetable Oil (Rapeseed, Sustainable Palm), Salt, Flavouring, **Soya** Flour, Preservative: Calcium Propionate, Emulsifiers: E471, E481, Flour Treatment Agents: Ascorbic Acid (Vitamin C), E920 (Vegetarian), Coronation Chicken Sandwich Filling (Chicken Breast, Water, Rapeseed Oil, Mango Chutney [Mango, Sugar, Salt, Acidity Regulator (Acetic Acid), Water, Ginger, Chilli], Apricot [Apricot, Rice Flour, Preservative (**Sulphur Dioxide**)], Sultanas, Cornflour, Pasteurised **Egg** Yolk, Salt, Spirit Vinegar, Sugar, Spices [Coriander, Cumin, Paprika, Fenugreek, Cayenne Pepper, Turmeric, **Mustard** Seed, Cinnamon, Cardamom, Clove], White Wine Vinegar, **Mustard** Seed, Tomato Paste, Stabiliser (Pectin), Sunflower Oil, Gram Flour, Acidity Regulator (Citric Acid), Lemon Juice from Concentrate), Lettuce, Margarine (Plant Oils (Rapeseed, Palm, Sunflower 3%, Linseed), Water, Salt 1.35%, Plant Based Emulsifier (Sunflower Lecithin), Fava Bean Protein, Natural Flavourings, Vitamins A and D)

Questions

Email: enforcement@fss.scot

