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New Allergen Labelling Rules

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Everybody deserves food they can trust. For people with a potentially life-threatening food hypersensitivity, that trust becomes even more important

Overview of the presentation:

- The FSA in Wales
- Allergen legislation
- Allergen labelling review
- Next steps



Food Standards Agency in Wales

- Independent (Non-Ministerial) Government Department
- Working in Wales to protect public health and consumers' wider interests in food
- We make sure food is safe and what it says it is
- The FSA in Wales currently consist of:
 - Four teams covering the full range of statutory functions we are responsible for in Wales. Including:
 - Implementing all relevant food and feed legislation,
 - Providing an emergency incident response to any food or feed safety threats,
 - Supporting and monitoring the performance of local authorities, and
 - Facilitating the Welsh Food Advisory Committee

Allergens and the role of the FSA



Partnerships Allergy Alerts Training Information and Guidance Campaigns Legislation



Allergen legislation: Food information

- EU Food Information for Consumers Regulation No. 1169/2011 (FIC)
- Enforced in UK by Food Information Regulations (2303/2014 (Wales)) (FIR)
- Allergen information must be provided on prepacked by highlighting allergens as they appear in ingredients list
- National provision to enable allergen information to be given orally (needs to be verifiable) for non-prepacked food

The Food Information (Wales) (Amendment) Regulations - Natasha's Law

- Death of a 15 yr girl due to sesame incorporated into a baguette used in a prepacked for direct sale (PPDS) food
- Regulation 28 report on the prevention of future deaths
 - Gained great public and media attention
 - Gained support from high profile advocates
 - Gained significant political support
- Government Commissioned Review revealed the need to strengthen how allergen information is presented to consumers



Food allergy: Misconceptions

- Fussy eaters / It's a lifestyle choice isn't it?
- Food allergy isn't serious....
- They can pick it out / eat around the nuts....
- A little bit won't harm you....
- If I cook it long enough / heat it up it will be fine...
- They shouldn't be allowed to eat out if it is that serious....

Food allergy: Reality

- Food allergic reactions can be life threatening
- Condition managed through strict avoidance diet
- Need to obtain food ingredients information
- Eating out can require organisation – limited choice and higher prices, or disappointment
- TRUST in the food business

Restaurant flouted food safety rules



Restaurant owner jailed for six years over death of peanut allergy customer

died after Mohammed Zaman swapped almond powder for cheaper one containing peanuts



Girl, 3, in hospital after having allergic reaction to chocolate brownie at wedding reception

The management behind the golf club admitted to breaching EU Food Safety Regulations

Chinese restaurant served rice containing egg after being told diner was allergic

The company that owns the Happy Gathering restaurant in Canton, Cardiff, has been fined

Indiagate in Penrith served peanut protein to schoolgirl with nut allergy

Staff wrongly told her that the meal was nut-free and she needed emergency hospital treatment



Review process - Consultation options

Increasing regulatory measures

1. Enhance current practice to develop best practice
2. “Ask the staff for allergen info” label, with supporting information for consumers in writing
3. Allergen Labelling (Contains type statement)
4. Full Ingredients Labelling (allergen emphasised)



CHEDDAR CHEESE SANDWICH

This item contains the following allergens:

<input type="checkbox"/> Celery	<input type="checkbox"/> Molluscs
<input checked="" type="checkbox"/> Cereals, including gluten	<input checked="" type="checkbox"/> Mustard
<input type="checkbox"/> Crustaceans	<input type="checkbox"/> Tree nuts
<input checked="" type="checkbox"/> Eggs	<input type="checkbox"/> Peanuts
<input type="checkbox"/> Fish	<input type="checkbox"/> Sesame seeds
<input type="checkbox"/> Lupin	<input type="checkbox"/> Soy beans
<input checked="" type="checkbox"/> Milk	<input type="checkbox"/> Sulphur dioxide & sulphites

Please ask staff for more information

CHEDDAR CHEESE SANDWICH

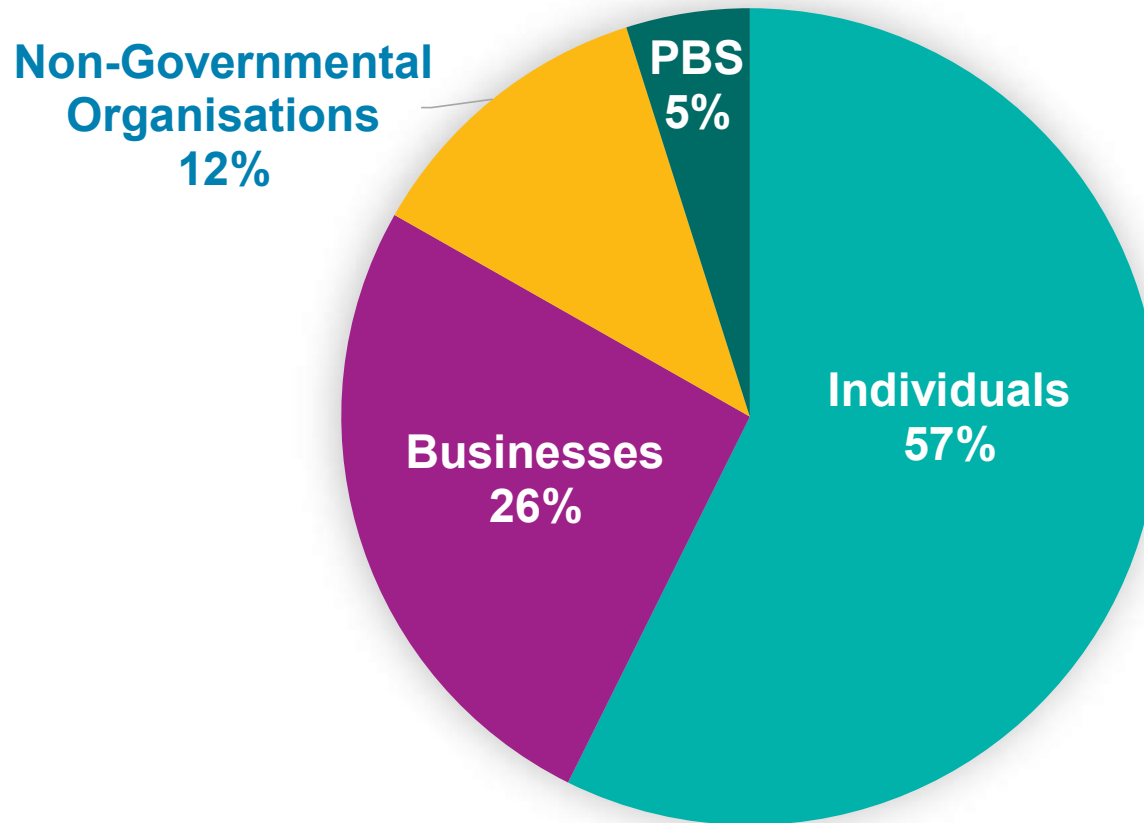
This item contains the following ingredients:

INGREDIENTS: White Bread [Fortified **Wheat Flour** [**Wheat Flour**, Calcium Carbonate, Iron, Niacin (B3), Thiamin (B1)], Water, Salt, Yeast, **Wheat Gluten**, Vegetables Oils [Rapeseed Oil, Palm Oil], Flour Treatment Agent (E300), Palm Fat, **Wheat Starch**], Medium Mature Cheddar Cheese (**from Milk**), Mayonnaise [Water, Rapeseed Oil, Cornflour, Spirit Vinegar, **Egg, Mustard**].

ALLERGY ADVICE: For allergens, see items highlighted in **bold**.

Please ask staff for more information

Wales - consultation responses



Online Consultation Responses
25 January – 29 March 2019

FSA response



Outline of the new rules

According to the new rules, PPDS food will have to clearly display the following information on the packaging:

CHEDDAR CHEESE SANDWICH

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ALLERGY ADVICE: For allergens, see items highlighted in **bold**.

Please ask staff for more information

- Name of the food,
- full ingredients list, with
- allergenic ingredients emphasised (for example in bold, italics or a different colour)

How the changes will apply

- FSA is currently developing a revised working interpretation of the types of food to which PPDS legislation applies
- This will give greater clarity on the types of food covered, and how they are made available to the consumer
- Further information will also be provided in the FSA Technical Guidance



Implementation 2021

- Detailed technical guidance to be issued by the end of 2019
- Review and update FSA allergen guidance, training and tools
- Guidance on the definition of PPDS
- Collaboration and engagement to raise awareness

Other initiatives & communication

- **FSA** setting vision and objectives for managing risks associated with food allergy.
- **Safer Food Better Business** Catering pack updated to include new rules for foods that are PPDS. Due to be published October 2019
- **Easy to Ask Campaign** Business and consumer focussed. Planned Spring 2020 #EasytoASK
- **Near - miss reporting** - to collect more data on allergic reactions
- 2019 **Aide memoir** to support LA enforcement of allergen regulations
- **Strategic Framework** to be presented to FSA Board in December 2019