

NATASHA'S LAW

Natasha's Law has been brought in as a regulation in law that adheres to all food that is prepared and packaged on site for consumption at a later time, (PPDS).

The Law has been introduced after the parents of a teenager have fought long and hard to change the law to prevent further tragic deaths from Allergies.

Below is the history of why we have this law that was taken from <https://www.narf.org.uk/natashaslaw>

In September 2019, Natasha's legacy was laid in parliament and is known as "Natasha's Law". It includes strict requirements for pre-packaged foods to carry a full ingredients list.

With other high-profile allergy fatalities since Natasha's death, the food industry has had to recognise the need for it to change allergen information labelling. The Food Standards Agency will ensure businesses take the right steps to make labelling both accurate and fully effective.

"The introduction of Natasha's Law brings greater transparency about what people are buying and eating, lays down new standards for the food companies, and highlights the battle against the growing epidemic of allergies," commented Zac Goldsmith, Food Minister.

Research has shown that 88% of the general public fully support Natasha's Law, making it the most important priority for food retailers and customers amid the growing epidemic of allergies in the UK.

The history of Natasha's Law

"There was no specific allergen information on the baguette packaging... and Natasha was reassured by that."

It was a crucial sentence in the Coroner's verdict, but one that articulated perfectly the legal loophole which Nadim and Tanya had come to blame for Natasha's death

She was elated that she had found her favourite ingredients - olives and artichokes - in what she considered an allergen-free sandwich at Pret a Manger store in Heathrow Airport. As has been well documented, once aboard the BA flight to Nice, Natasha suffered an anaphylactic reaction to the hidden sesame seeds, baked into the dough of the baguette, and died later that day. There was no specific allergen information on the baguette packaging... and Natasha was reassured by that.

In the two years after Natasha's death until the inquest, we read, and read again, the food regulations that allowed pre-packaged food to be sold without allergen labelling. We could understand that if you buy a sandwich from a local deli or cafe, where it is made in front of you, then allergen labelling is not required. But we just could not understand how a giant high street chain could wrap up tens of thousands of sandwiches in cellophane and printed cardboard rings yet have no legal duty to name the allergens

SuperbowlUK takes Allergy awareness seriously and are aware that many people suffer from a variety of differing Allergies and Intolerances. Should you have any concerns please speak to one of our Managers at your local centre.

HAM SANDWICH: Allergies in BOLD

Ingredients list. Bread: **Wheat** Flour (with Calcium, Iron, Niacin, Thiamin), Water, Palm Oil, Salt, Yeast, Emulsifier (Mono- and Di-Acetyl Tartaric Acid Esters of Mono- and Di-Glycerides of Fatty Acids), Spirit Vinegar, **Soya** Flour, Preservative (Calcium Propionate), Flour Treatment Agent(Ascorbic Acid)Contains: **Gluten, Soya and Wheat**:- May contain: **Barley and Sesame** Pork (78%), Water, Salt, Dextrose, Stabilisers (Sodium Triphosphate, Potassium Triphosphate), Antioxidant (Sodium Ascorbate), Preservative (Sodium Nitrite) Spread: Water, Rapeseed Oil, Palm Oil, Salt (1.38%), Stabiliser (Sodium Alginate), Emulsifiers (Mono- and Di-Glycerides of Fatty Acids, Polyglycerol Polyricinoleate), Acidity Regulator (Citric Acid), Flavouring, Colours (Annatto, Curcumin), Vitamin A, Vitamin D

