

Allergens Compliance Toolkit

HACCP Guide

INTRODUCTION

Why allergen compliance matters?
Food allergies affect millions worldwide, and allergic reactions can be severe or even life-threatening. Ensuring accurate allergen information helps protect customers, builds trust, and reduces legal risk.

Natasha's Law – what it is and why it exists (brief)
Named after Natasha Ednan-Laperouse, who
tragically died after eating an unlabeled allergen,
Natasha's Law requires businesses to provide full
ingredient lists and highlight allergens on prepacked
food sold directly to consumers.

Who this toolkit is for?
This toolkit is designed for caterers, restaurants, takeaways, and food manufacturers who prepare or sell food prepacked for direct sale (PPDS).

Benefits of using this toolkit:

Easy-to-follow visual aids and checklists

Helps maintain compliance and avoid fines
Improves staff knowledge and customer safety