



HELPING YOU
— WITH —
LABELLING
THE RIGHT SAFETY SOLUTIONS FOR YOU

 **Urban**Foodservice
FOODSERVICE THE WAY YOU WANT IT

WELCOME

Communication is now more important than ever and labels are an ideal way to highlight key information and ensure that food safety and labelling regulations are complied with. Effective food safety labelling also helps caterers to maintain a systematic approach to food rotation and correct storage.

The use of food labels enables product information to be communicated to customers, as more and more consumers are monitoring their nutritional intake and/or opting for special dietary requirement meals. It is also important to use labelling for back of house purposes when preparing and storing food ensuring use by dates are followed.

Natasha's Law will come into effect in October.

The new legislation, which applies to England, Wales, Northern Ireland and now for Scotland too, mandates full ingredients and allergen labelling on foods which are pre-packed for direct sale (PPDS).*

This guide will help you understand Natasha's Law and help you navigate the labels category to ensure you are ready for this Law being enforced.

*gov.uk

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EASY ORDERING

Call us or visit our website to place your order

0370 727 0707

Mon-Fri 8:30am-4:00pm
Sunday 12:00pm-4:00pm

urbanfoodservice.co.uk



*Splittable case but splits may be subject to a small surcharge. Orders are accepted subject to availability of the product from the manufacturer. Photographs are for illustrative purposes only.

NATASHA'S LAW

DETAILS OF THE LAW

By the 1st October 2021, all food businesses in the out of home sector that have foods pre-packed for direct sale, PPDS, will have to label the packaging with the full ingredients and emphasise the allergens. This is known as Natasha's Law.

PPDS food is defined as food that is packed on site before being offered for sale by the same food business to the final consumer. This, for example, could be a 'grab and go' sandwich where the operator has prepared the sandwich on site, wrapped the product and placed in a chilled counter, ready for a consumer to select as their food choice and then continue to pay for the sandwich.

This legislation does not cover:

- Food packed at a consumer's request.
- Food packed by the operator after the point of sale.
- Food in packaging that can be altered without opening or changing the packaging.
- Foods sold over distance selling, such as takeaways ordered over the phone or online.

WHAT CHANGES ARE REQUIRED?

Food operators will have to identify if any foods within its range are classified as PPDS.

- Any applicable products will have to have their ingredient information aggregated and allergens emphasised.
- Plan the implementation of this process.
- May need 3rd party recipe analysis software and label printers.
- Relevant staff will have to be trained to label foods correctly.

In addition, everyone in the supply chain has a responsibility to make sure that they are passing on the correct allergen information and that they are receiving the right information too.

REQUIREMENTS OF PPDS LABELLING

- The title/description of the food.
- Full ingredient declaration highlighting allergens present in the food.
- Each allergen in each food component must be highlighted. This can be either **bold**, CAPITALS, underlined, *italics* or even a different colour.



CHEESE AND ONION SANDWICH **INGREDIENTS**

Bread [Wheat Flour [Wheat Flour, calcium carbonate, iron, niacin, thiamin] water, salt, yeast], mild cheddar cheese (milk), tomato, lettuce, onion, butter (milk)

ALLERGEN INFORMATION AVAILABLE:

- Ingredients list.
- Contains - the allergen as a deliberate ingredient.
- May contain - precautionary allergen labelling.
- Does not contain – the allergen as a deliberate ingredient and carries no precautionary allergen labelling for it.
- Gluten free.



HOW TO ACCESS ALLERGEN INFORMATION FROM URBAN FOODSERVICE?

Urban Foodservice ensures that allergen information for each product is available to our customers in a clear and easy to understand format. The information is found in the following:

- Specifications - Product specifications list the ingredients as well as any 'may contain' statements.
- Food packaging - Allergen information is found on the ingredients list as well as in 'may contain' statements on packaging.
- Allergen reports - These are produced by the Advice Centre and can be sent to customers on request. These include specialty diets (such as vegan).
- Website - Information is held on each product on our online ordering system.

Customers can either contact their sales representative or the Advice Centre to receive allergen reports or specifications.



CHOOSE THE RIGHT LABEL

PERMANENT

FEATURE

Used for sticking to things you would throw away - food wrap, foil, disposable packaging.

WHERE TO USE

Disposables such as food to go packaging, cling film and foil.

WORKING TEMPERATURE RANGE

Use -40C to +71C (apply to -12C)

ALLERGEN

FEATURE

Used to ensure that all allergens are labelled correctly and to prevent contamination.

WHERE TO USE

Back of house storage containers and on food packaging.

WORKING TEMPERATURE RANGE

Use -40C to +71C (apply to -12C)

REMOVABLE

FEATURE

Used for labelling requirements that need to be able to be removed i.e. pans and containers before you wash up. Leaves no adhesive build up.

WHERE TO USE

Freezers, fridges and ambient temperature storage.

WORKING TEMPERATURE RANGE

Use -40C to +71C (apply to -12C)

COMPOSTABLE

FEATURE

Paper with a water-based self-adhesive sticker. Commercially compostable where accepted.

WHERE TO USE

For use on food packaging including deli containers, bags, wraps and sheets.

WORKING TEMPERATURE RANGE

Use 0C to 40C

DISSOLVEABLE

FEATURE

Made to dissolve when you wash up so there is no need to remove from the container. Dissolves in 30 seconds.

WHERE TO USE

Freezers, dry fridges and ambient temperature storage.

WORKING TEMPERATURE RANGE

Use -40C to +80C (apply to -6C)

FREEZABLE

FEATURE

Used for labelling for items stored in the freezer, they are moisture resistant and survives thawing process.

WHERE TO USE

Freezers.

WORKING TEMPERATURE RANGE

Use -40C to +71C (apply to -18C)

TAMPER EVIDENT

FEATURE

Made with very strong glue so the label has to be ripped to open the container, giving customer the reassurance it has not been tampered with.

WHERE TO USE

For grab and go items or heating instructions.

WORKING TEMPERATURE RANGE

Use -54C to 104C (apply to 2C)



MATT85 LABELLING SYSTEM

Labelling made easy with Three Easy Steps with Matt85 kitchen based user software system from Daymark, you can wirelessly print rotational, nutritional, grab and go, and allergen awareness labels with ease. The Matt85 Printer uses thermal labels as opposed to ink, making it easier to manage without the mess and includes a free management cloud based software and kitchen based user software. Everything can be accessed remotely, and any uploads or changes will be instantly transmitted to all locations.

MATT85 SYSTEM AND LABELS

Kitchen based user software on the Matt85 is simple to use. Prints onto thermal labels. No mess as no ink or ribbons are used.

Matt85 Tablet with Cover

49273 • 1x1

Matt85 Printer

49274 • 1x1

Permanent Blank Label 56x76mm

Label to use with Matt85 Tablet and printer 49273/49274
12707 • 1x750

Removable Blank Label 56x51mm

Label to use with Matt85 Tablet and printer 49273/49274
57372 • 1x1000

Removable Day of the Week Label 56x76mm

Label to use with Matt85 Tablet and printer 49273/49274
57373 • 1x1000

Permanent Blank Label 56x102mm

Label to use with Matt85 Tablet and printer 49273/49274
33418 • 1x500

Thermal Tamper Evident Label 56x102mm

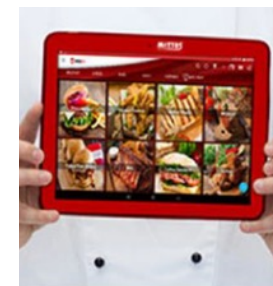
Label to use with Matt85 Tablet and printer 49273/49274
40801 • 1 x 500

MENU COMMAND



Enter your menu details onto the management program which is based in the cloud. There is no cost to the software.

MENU PILOT



In the kitchen your chefs can see all menu on the 10" android tablet. The information can be seen at all of your sites.

MATT85



Just touch the screen to print the label required. The thermal printer is designed to be used in the kitchen as it requires no ink.

TAKE A LOOK AT THIS [3 MINUTE VIDEO](#)
EXPLAINING HOW THE MATT85 IS USED!



ALLERGEN LABELS

Food safety has to be a priority when running a foodservice establishment and ensuring correct labelling is used forms a big part of this safety measure.

All operators must be aware of the food allergens contained in their prepared foods. Food Information Regulations EU1169/2011 (FIR Regs) requires food establishments to clearly identify any food products with ingredients that contain protein derived from any of the 14 major allergenic foods and food groups. When used back-of-house, the labels can be applied to the outside of the storage containers, ensuring that your team are fully aware of the potential issues that could arise from an allergen.

ALLERGEN LABELS

Allergen labelling solution that is easy to use. Allows you to trace the highlighted potential allergens through the catering operation and helps keep customers safe. Repositionable adhesive.

Food Date Allergen Freezer Label
32110 • 1x500

Removable Allergen Shelf Life Label
60281 • 1x500

Removable Allergen Cereal Label 25mm round
13629 • 1x1000

Removable Allergen Eggs Label 25mm round
13623 • 1x1000

Removable Allergen Fish Label 25mm round
03487 • 1x1000

Removable Allergen Soybean Label 25mm round
13712 • 1x1000

Removable Allergen Milk Label 25mm round
13636 • 1x1000

Removable Allergen Mustard Label 25mm round
13653 • 1x1000

Removable Allergen Celery Label 25mm round
13645 • 1x1000

MM

ALLERGEN

Product Name:

Date Opened:

Frozen Date:

Defrost Date:

Use By Date:

Your Name:

This Item Contains The Following Allergens:

☐ Nuts - circle all contained in dish (almonds, hazelnuts, walnuts, cashew, pecan, brazil, pistachio, macadamia/Queensland)

☐ Lupin

☐ Eggs

☐ Fish

☐ Soy Beans (e.g. edamame, miso, tofu)

☐ Peanuts

☐ Sesame

☐ Milk

☐ Mustard

☐ Celery (and celeriac)

☐ Cereals Containing Gluten

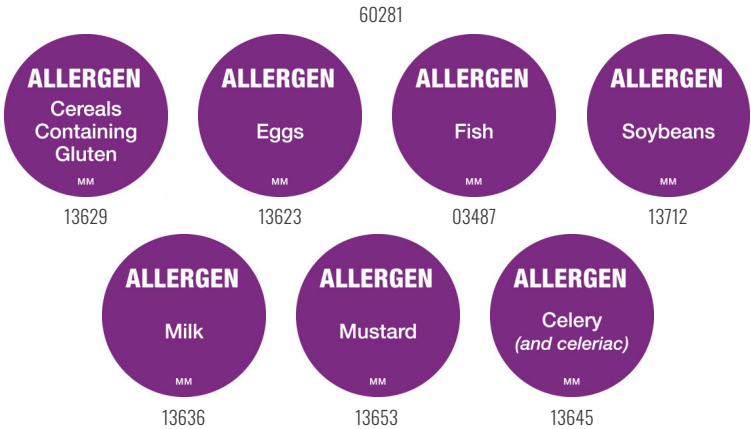
☐ Nuts - circle all contained in dish (almonds, hazelnuts, walnuts, cashew, pecan, brazil, pistachio, macadamia/Queensland)

☐ Soy Beans (e.g. edamame, miso, tofu)

☐ Molluscs (e.g. clams, snails, mussels, whelks, oysters & squid)

☐ Crustaceans (prawns, crabs, langoustine, lobster & crayfish)

☐ Sulphites & Sulphur Dioxide (e.g. preservative food found in some dried fruit and wines)



EVERYDAY LABELS

Back-of-house food safety labels come in many different formats: permanent, removable and dissolvable. By using labelling in your kitchen 'use by dates' can be controlled.

Permanent labels are ideal to use on disposable containers and removable/dissolvable are best to use on reusable containers.

REMOVABLE LABELS

Removes easily from reusable containers. Reduces time and labour costs by leaving no adhesive build-up. Can be used in a variety of applications. Working Temp Range -40 C to 71 C. Minimum Application Temp -12 C.

Removable Use By Label 7 Day Kit 51x 51mm
77288 • 1x1

Removable Food Storage Label 51x102mm
00067 • 1x500

Removable Shelf Life Label 56x76mm
30476 • 1x500

Square Removable USE FIRST Label 25mm
18487 • 1x1000



77288

30476



Square Removable Monday Label 25mm
12951 • 1x1000

Square Removable Tuesday Label 25mm
18427 • 1x1000

Square Removable Wednesday Label 25mm
18866 • 1x1000

Square Removable Thursday Label 25mm
18206 • 1x1000

Square Removable Friday Label 25mm
17599 • 1x1000

Square Removable Saturday Label 25mm
16435 • 1x1000

Square Removable Sunday Label 25mm
17981 • 1x1000



Round Removable USE BY END OF Monday Label 25mm
18594 • 1x2000

Round Removable USE BY END OF Tuesday Label 25mm
18519 • 1x2000

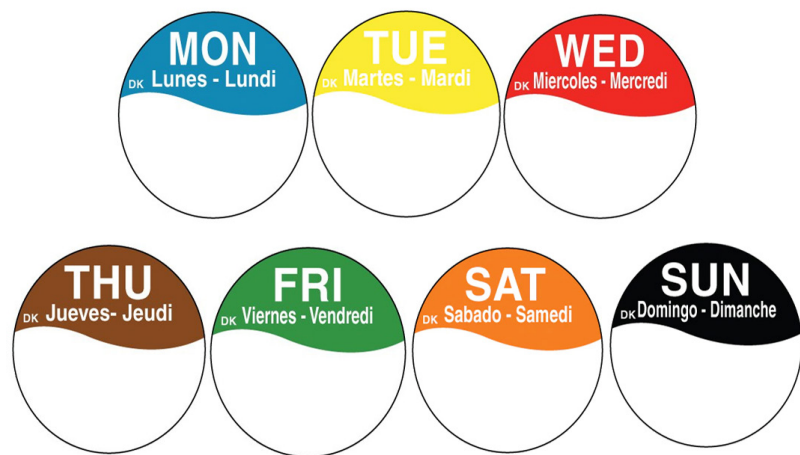
Round Removable USE BY END OF Wednesday Label 25mm
18522 • 1x2000

Round Removable USE BY END OF Thursday label 25mm
18549 • 1x2000

Round Removable USE BY END OF Friday Label 25mm
18572 • 1x2000

Round Removable USE BY END OF Saturday Label 25mm
18496 • 1x2000

Round Removable USE BY END OF Sunday 25mm
18599 • 1x2000



PERMANENT LABELS

Permanent label has an adhesive back, making sure that this will stick to your chosen surface for a long period of time. The days of the week labelling will make sure that food wastage is reduced.

Round Permanent Rotation Monday Label 25mm
91725 • 1x1000

Round Permanent Rotation Tuesday Label 25mm
91728 • 1x1000

Round Permanent Rotation Wednesday Label 25mm
91735 • 1x1000

Round Permanent Rotation Thursday Label 25mm
91736 • 1x1000

Round Permanent Rotation Friday Label 25mm
91738 • 1x1000

Round Permanent Rotation Saturday Label 25mm
91739 • 1x1000

Round Permanent Rotation Sunday Label 25mm
91740 • 1x1000

Permanent 7 Days Rotation Label 25mm
Clear Sleeve
26372 • 1x1

Round Permanent Contains Nuts Label
7997 • 1x1

DISSOLVABLE LABELS

Label and adhesive dissolve completely off in less than 30 seconds. Run under hot water or through the dishwasher. Safe for all sewer and septic systems. Leaves behind no sticky residue which can harbour harmful bacteria.

Dissolvable Blue Shelf Life Label 51x76mm
25034 • 1x250

Dissolvable Red Shelf Life Label 25x51mm
11060 • 1x500

FREEZABLE LABELS

Label can be applied to frozen product to -18 C. It will continue to stick to -40C. It stays legible throughout the thawing process.

Removable Freezable Shelf Life Label 56x76mm
77213 • 1x250

44695



Item	Intls.	CM
Prep Date	Time	AM
Use By	Time	PM

77213



14615

LABEL DATE GUN

Used for manual labelling.

DM3 1 Line Date Marking Gun For Speedymark10
14615 • 1x1

DM3 1 Line Use By Label For Speedymark10
37542 • 8 x1000

DM3 Ink Roller Replacement For Speedymark10
8390 • 1x5

DISPENSER

Label Dispenser 7 slot for 1" labels
08724 • 1x1

COMPOSTABLE WRITE ON LABEL

Round 45mm eco sticker with space for your writing. Eye-catching 'plants, not plastic' design. Label your food, seal a bag, and shout about your packaging's eco credentials. Paper with a compostable adhesive.

Compostable Round Write On Sticker 45mm
44695 • 1x1000

08724





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TELESALES DEPARTMENT.

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Always refer to the product packaging for information on its contents.
We do not warrant information provided by third party manufacturers.

Urban Foodservice is a trading name of BFS Group Limited
(registered number 239718) whose registered office is at
814 Leigh Road, Slough SL1 4BD.

Photographs are for illustrative purposes only.