

Food Agency Suggests Food Outlets Should List All Ingredients

The Food Standards Agency (FSA) proposes that food outlets should list all ingredients in order to protect customers suffering from allergies.

The FSA has recommended strict new rules requiring labels on products that includes a full list of ingredients with all 14 major allergens.

As it currently stands, all food prepared or sold on site does not require warning labels about potential allergens. This is because it is assumed that customers would speak with the staff to inquire as to whether or not the food contains a certain allergen.

The changes followed the tragic death of Natasha Ednan-Laperouse, 15, who collapsed on 17 July 2016 after eating an artichoke, olive and tapenade baguette she bought from Pret a Manger in Heathrow airport. She suffered from numerous allergies and reacted badly to sesame seeds in the bread.

Parents, Nadim and Tanya Ednan-Laperouse, praised the proposed FSA changes, saying: "We are delighted that the FSA has recognised what consumers are asking for, which is that full ingredient labelling across all pre-packaged food is implemented."

We explored this issue in a previous blog where we noted that the public quite reasonably expect higher standards from larger businesses and this case will have ramifications for everyone and particularly companies given the increasing reliance by consumers for ready made and fast food.