

Are you ready for Natasha's Law?

The FX3-LX is the Answer!

- Fully Compliant Labelling Solution
- Time and Cost Efficient
- Automated Use By Dates
- Stored Product Lists for one-touch printing
- Centralised Updating of Product List/Ingredients for Multi-Shop Automation
- Inkless Printing
- Portable, Compact and Food Safe
- Support with Implementation



Label Designs

- Stock Labels are Available in Multiple Shapes and Sizes
- Branded Labels Help to Showcase Products
- One FX3 Printer Accepts Multiple Label Types



Cumberland Sausage and Fried Egg Bap

Contains the Following Allergens:
Egg, Milk, Wheat, Sulphites

Feta Cheese and Greek Vegetable Salad Corn Meal Wrap

Production Date: 2-Dec-2020
Use By: **5-Dec-2020**

Ingredients: Feta, **Milk**, Lemon, Courgette, Red Pepper, Mushroom, Onion, Romaine Lettuce, Olive Oil, Garlic Powder, Oregano, Basil, Pepper, Salt, Onion, Dijon **Mustard**, Red Wine Vinegar, Tortilla Corn Wrap, **Sulphites**

For Allergens See Ingredients In **Bold**

The award-winning SATO FX3-LX is a flexible, next-generation label printer that is suited to a wide range of industries due to its highly-customisable application technology and ability to adapt to its environment.

The device's intuitive printing applications are easily accessed via a 7-inch TFT full colour touch screen, which offers users the familiar feel of using a smartphone or tablet. If in doubt, users can choose from 14 pre-set training videos, which demonstrate media loading, parts replacement, option installation, cleaning and more.

Get in touch...



Natasha's Law



an estimated

2 million

people diagnosed with food allergies in the UK

10 people



in Britain die every year from food-induced anaphylaxis

A further

1,500

asthma-related deaths could have been triggered by food allergies

For **high-risk** individuals, trace amounts of a food allergen can trigger fatal or near-fatal symptoms

To find out more about Natasha's Law, please Visit www.natashas-law.com

Get in touch...

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Who MUST Comply

Any business based in England that produces and packs food at the site where they sell it. These include the following:



Cafés, Bakeries, Farm Shops, Sandwich Shops and deli's

Correctly label ALL ingredients on individual products



Pubs, restaurants and takeaways

Provide allergen information for all customers

What they MUST Do

Individually label affected products with a complete list of ingredients including highlighting allergens.

Allergens You MUST Highlight



CRUSTACEANS



SESAME



TREE NUTS



CEREALS containing Gluten



EGGS



FISH



MOLLUSCS



MUSTARD



CELERY



PEANUTS



MILK



SULPHATES



SOYBEANS



LUPINS

<https://cpdonline.co.uk/knowledge-base/food-hygiene/natashas-law-impact-food-businesses/>

