

informing the food industry

VITAL

a three stage approach



Current Status

- VITAL is used as a risk management tool
- It has real and practical applicability
- Many businesses currently use VITAL without the 'L' (& sometimes without the V during crisis)
- The Allergen Bureau recognise current use and acknowledge future needs but...
- This it <u>not</u> a change in direction merely a recognition of how VITAL is being used and how some choose to communicate its use.



Phase 1 Manufacturing risk assessment

- Self implementation and verification for use within own manufacturing environment for product/line or site risk assessment purposes
- No proactive external/public communication of VITAL outcomes.
- Can advise consumers/customers that VITAL is used to manage allergens within the plant but choose not to label "may be present"
- Part of risk assessment to assist in crisis management



Phase 2 Labelling

May be present

- labelling is applied to products where a full VITAL risk assessment has been conducted and internally verified on a product by product basis.
- Consistency in message for consumers
- Visible to consumers where trace allergen labelling may be appropriate
- Working group is needed to explore additional labelling options



Phase 3 Product certification?

- External verification of specific products showing VITAL process is in control
- Certification mark based on verification of appropriate VITAL implementation for use on pack for consumer awareness?
- Working group identified to explore options



VITAL – 3 Phases

- Phase 1 Risk Review
 Harnessing the value of physical risk review and analysis to validate management decisions and assumptions
- Phase 2 Risk Communication (Labelling)
 Communicating accurately and consistently to the allergic consumer
- Phase 3 Certification Investigation
 TBC





Phase 3

Certification

Phase 2

Risk Communication

Phase 1

Risk Review