Update on VITAL and all things Allergen

February 25th, 2011
Fiona Fleming
Overview

- Allergen Bureau
- Food Allergy – why is it important?
- VITAL – the Journey
- All things Allergen
  - PIF
  - Go Scan
The Allergen Bureau can help you with Food Allergen Risk Management and Compliance.

Latest Allergen Bureau News

Western Australian gluten free expo, March 2011

Tuesday, 15 February 2011

The Coeliac Society of Western Australia is hosting the Gluten Free Food and Healthy Living Expo on 12 and 13 March at the Perth Convention Exhibition Centre in Western Australia.

Read more: Western Australian gluten free expo, March 2011

President Obama signs Food Allergy Act

Monday, 14 February 2011

The Food Allergy and Anaphylaxis Management Act (AAMA) was introduced in the U.S. Congress five years ago. On 4 January 2011, the Act became law with its signing by President Obama.
It’s about managing risks and opportunities

- Industry established the Allergen Bureau to:
  - Provide the first point of call for questions concerning the management of food allergens in food
  - Share science-based allergen management information and experience within the food industry
  - Provide a central focus for managing industry wide, pre-competitive allergen related projects
  - Communicate information to consumer groups, industry and government bodies
It’s about managing risks and opportunities

• Through the Allergen Bureau, industry is:
  
  – Demonstrating our collective ability to cooperate:  
    ⇒ reducing compliance creep

  – Positioning Australia and New Zealand food manufacturers as the leaders of pro-active allergen risk management strategies:  
    ⇒ setting the benchmarks

  – Demonstrating to consumers that we are taking this matter seriously:  
    ⇒ increasing confidence and trust
- Management
- Membership
- Science and Information
- Communication
Your Allergen Bureau Team

Management Committee

Kirsten Grinter  Nestle (Chair)
Fiona Fleming  George Weston Foods
Rob Sherlock  FACTA
Neil Smith  Cadbury

Secretariat  
Dr Tom Lewis, Ray Murphy

VITAL Coordinator  
Georgina Christensen

Technical Input  
Dr Lyn Davies, Dr Simon Brooke-Taylor

Other agencies/resources are contracted as required
Member based and funded

- 25 Full Members
- 10 Assoc Members

- Committee
  - Secretariat

- Technical input
  - VITAL Coordination

- Operations
  - Management
  - Membership
  - Science and Information
  - Communication

- Allergen Bureau Members

- Website

- 4 Industry Reps
Our Members

Associate Members:
- All Systems Go
- Advancing Food Safety
- Bellim's Organic
- Conray
- KADAC
- National Starch Food Innovation
- Sci Qual International
- Sydney Fish Market
- Unimonde
- Xpia Software
**Communication Focus**

- **Member Communication** - about project work and allergen management initiatives that the Allergen Bureau is working on!

- **Consumer Communication** – VITAL communication plan currently being developed

- **Overseas Communication** – Participation in Allergen Conferences/Workshops where possible

- **Presentation Opportunities** – communicating project status and updates as work progresses at industry conferences in AUS & NZ as well as overseas
It’s about **Communication**

- Help line
- Conferences
- e news

**Western Australian gluten free expo March 2011**
- President Obama signs Food Allergy Act
- Allergy recognised as a serious condition
Section IV: Risk Assessment and Risk Management.

15. Risk Assessment for Food Allergy (René Crevel).
16. The Challenges of Precautionary Labelling (Fiona Fleming, Kirsten Grinter, Kim Leighton, Kevin Norman, Chris Preston, Maria Said).
17. Certification Programs for Foods Labelled as "Free from" Specific Allergens (Christine Dupuis and Ferdinand Tchounkeu).
It’s about **Representation**

- **FAAN**
  - Washington, Sept 10

- **International conferences**
  - ILSI – Nice, Oct 10
  - EAACI – Venice, Feb 11
Overview

- Allergen Bureau
- Food Allergy – why is it important?
- VITAL – the Journey
- All things Allergen
  - PIF
  - Go Scan
A **food allergy**, or hypersensitivity, is an abnormal response to a food that is triggered by the immune system.

The immune system is not responsible for the symptoms of a **food intolerance**, even though these symptoms can resemble those of a food allergy.
Incidence

6-8% of children under 3
(80% of children outgrow milk, egg, soy and wheat allergy by age 5)
2% of adults
Major Food Allergens

- Peanut: 90%
- Tree nut: 10%
- Milk
- Egg
- Soy
- Fish
- Shellfish
- Wheat
- Sesame

Hundreds of others
Why is food allergy important to the consumer?
Allergic Reaction

Minor Reaction
Rash, Swelling, Gastro-Intestinal upset

Food is the most common trigger

Major Reaction
“Anaphylaxis, or anaphylactic shock, is an allergic reaction that can be fatal within minutes, either through swelling that shuts off airways or through a dramatic drop in blood pressure…”

Food is the most common trigger
Why is Food Allergy important to the Food Industry?

- Food allergies are increasing in prevalence, are potentially life-threatening and there is no cure.
- Successful management is through avoidance of the food.
- Consumers lives are at risk from eating formulated foods (hidden ingredients).
- Awareness, Education & Communication can prevent deaths & improve quality of life of food-allergic consumers.
Allergen Management Program

1. Identify and manage allergens in (ever-changing) supply chain
2. Identify and manage allergens during production
3. Decide method for declaring allergens on label
4. Label Approval
5. Ensure correct label goes on pack
Australian Food Industry Recalls In 2009

Undeclared Allergens = 19
Microbiological = 19
Physical Contamination = 8
Chemical Contamination = 1
Allergen Related Food Recalls

Single largest cause is labelling deficiencies:

- Incomplete ingredient declaration
- Precautionary statement not appropriate
- Allergen Free claim
Peanut contamination of crumbed fish

- January 2011
- 6 reported cases of reactions from allergic consumers to different crumbed fish and crumbed seafood products
- Soy flour used in the crumb was contaminated with undeclared peanut protein
What bugs Allergic Consumers (& Carers)?

- Airline travel
- Allergen Labelling – packaged foods
- Eating out – lack of understanding
Why is Food Labelling Important to an Allergic consumer?

“When food is your enemy, knowledge is your best weapon of defence” Anonymous, 2009
Allergen Management

Declare allergens on label
• Which allergens?
• What format?
• Summary statement
• Advisory statement
• Influence of company policy
• Target consumer sensitivity
Recommended Labelling Format

Requirement for allergen labelling format that aims to help consumers by ensuring it is:

- simple plain English
- unambiguous
- easily identifiable
- associated with or near the ingredient list
RECOMMENDED LABELLING FORMAT EXAMPLE.

**INGREDIENTS**

Tree nuts specifically identified.

Water, vegetable oil, vinegar, cane sugar, tomato paste (5%), salt, parmesan **cheese** (2%), egg yolk, maize thickener (1412), almonds, red capsicum, **soybean oil**, garlic (1.0%), vegetable gum (415), spice, herbs, **wheat** cornflour, flavour (**wheat** maltodextrin, **sesame** oil), antioxidant (320).

Contains milk, egg, almonds, soy, wheat and sesame.

May be present: xxx.

Allergenic ingredients & derivatives declared in **bold** each time they appear.

Gluten source (grain source) qualified in ingredient list.

Summary statement listing all allergenic ingredients in the product as per Table to Clause 4 of Standard 1.2.3.

Precautionary statement declared if appropriate. This statement must only be used in conjunction with VITAL.
Allergen Labelling Review Survey 2009

Background

• Allergen Labelling Survey Australia only

• How are Australian food manufacturers declaring allergens in
  - the ingredient list; (bold or not?)
  - summary statements; (Location)
  - precautionary statements; (what statements are being used?)
  - allergen label claims? (frequency?)

• We consider consistency will drive consumer confidence
Allergen Labelling Review Survey 2009

Background

• Are food manufacturers following the recommendations of the Australian Food and Grocery Council (AFGC) Food Industry Guide to Allergen Management and Labelling – 2007 Revised Edition (‘The Guide’)?

• Has the way allergens are declared changed since the last survey was done in 2005?
FOOD INDUSTRY GUIDE TO ALLERGEN MANAGEMENT and LABELLING

http://www.allergenbureau.net/allergen-guide/afgc-allergen-guide/

• Freely available voluntary Guide
  www.allergenbureau.net

• Recommendations on Allergen Management (including VITAL) & Labelling

• Labelling recommendations include:
  - General Allergen Labelling Requirements
  - Recommended Labelling Format
Allergen Labelling Review Survey 2009

- beverages
- biscuits
- bread & baked goods
- breakfast foods
- canned fish
- condiments
- confectionary & chocolate
- cooking aids
- dairy

- desserts
- fruit/veg/nuts/seeds
- gravies & stocks
- infant food
- oils & spreads
- other spreads
- pasta/rice/noodles
- prepared meals
- salad dressing
- sauce
- snacks and soups.
<table>
<thead>
<tr>
<th>Grade</th>
<th>GENERAL REQUIREMENTS Recommendation in The Guide</th>
<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>C+</td>
<td>Allergen Information Grouped</td>
<td>Improving</td>
</tr>
<tr>
<td>A</td>
<td>Plain English terms</td>
<td>Excellent, keep up the good work</td>
</tr>
<tr>
<td>B</td>
<td>Distinct, easy to read</td>
<td>Needs constant vigilance</td>
</tr>
<tr>
<td>Grade</td>
<td>INGREDIENT LIST Recommendation in The Guide</td>
<td>Comment</td>
</tr>
<tr>
<td>-------</td>
<td>--------------------------------------------</td>
<td>---------</td>
</tr>
<tr>
<td>D</td>
<td>Allergens listed in bold</td>
<td>Not widely adopted</td>
</tr>
<tr>
<td>Grade</td>
<td>SUMMARY STATEMENT Recommendation in The Guide</td>
<td>Comment</td>
</tr>
<tr>
<td>-------</td>
<td>-----------------------------------------------</td>
<td>---------</td>
</tr>
<tr>
<td>A⁺</td>
<td>Use “contains” for the summary statement</td>
<td>Excellent</td>
</tr>
<tr>
<td>B⁻</td>
<td>Font size of summary statement equal to ingredient listing</td>
<td>Declining adherence</td>
</tr>
<tr>
<td>B⁺</td>
<td>“Tree nuts” declared in preference to “nuts”</td>
<td>Keep improving</td>
</tr>
</tbody>
</table>
Example

WHOLEGRAIN CEREALS (60%) (CORN, WHEAT, OATS), VEGETABLE OIL, RICE, SUGAR, MALTODEXTRIN, MILK POWDER, SALT, ONION POWDER, YEAST EXTRACT, CHEESE POWDER, NATURAL FLAVOURS, PARSLEY FLAKES, FOOD ACIDS (330, 270)

Contains Gluten
Contains Milk or Milk Products
Contains Soybeans or Soybean Products
Example

- Label has “Contains 10% Milk Fat”
- A consumer may incorrectly assume this is an Allergen Summary Statement and that this product contains milk as the only allergen
- A consumer may not realise that this also contains egg
Summary Statement

- Summary statement is in a different font to the ingredient listing.

- Does this make it more or less easy to find? Does it stand out? Or could it be missed?

MAY CONTAIN TRACES OF TREE NUTS AND FISH.
Example

- Labels with “Contains no known allergens” & “No Allergens Present”

- What does this mean? Many people are allergic to foods outside those required for mandatory labelling

- Supporting this claim could be difficult, very absolute statement
<table>
<thead>
<tr>
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<th>PRECAUTIONARY STATEMENT Recommendation in The Guide</th>
<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>D⁺</td>
<td>Use of VITAL</td>
<td>Improving</td>
</tr>
<tr>
<td>B⁺</td>
<td>In bold, on a separate line</td>
<td>Improving</td>
</tr>
<tr>
<td>B⁻</td>
<td>Use same font size as ingredient list</td>
<td>Declining adherence</td>
</tr>
</tbody>
</table>
Allergen Claims

- Decreased from 17% (2005) to 9% (2009)
- Majority of claims are for wheat-free or gluten-free
- Further investigation required
Labelling Recommendations

• Repeat this survey in four years (2013)
  • monitoring partnership with FSANZ

• Investigate why ‘The Guide’ is not more widely adopted

• Scoping exercise for developing Australian Standard for allergen labelling

• Provide increased guidance to address major issues (eg. font size)

• Convene a working group to formally address issue of gluten-free criteria (Stakeholder Meeting)

• Compile a list of “consumer-friendly” terms for allergen-derived ingredients on the Allergen Bureau website - (Completed)
Each Little Bites Pack Contains: 2x Jacob’s® Cream Crackers 16g, The Laughing Cow® Original Cheese Spread 17.5g, Spicy Salsa Dip 25g, Bruschetta 15g.

Crackers Ingredients: Wheat Flour, Vegetable Oil, Salt, Raising Agent: Sodium Bicarbonate, Yeast.
Allergy Advice Contains: Wheat, Gluten, Yeast.
Produced on a line handling: Sesame Seeds, Milk, Egg.
Allergy Advice Contains: Milk.
Allergy Advice Contains: Seeds, Sulphites.
Produced in a factory handling: Nuts.
Bruschetta Ingredients: Wheat Flour, Olive Oil, Non-Hydrogenated Vegetable Oil, Sugar, Yeast, Salt.
Allergy Advice Contains: Wheat, Gluten, Yeast.

<table>
<thead>
<tr>
<th>Nutritional Information</th>
<th>Crackers Per 100g</th>
<th>Cheese Per 100g</th>
<th>Spicy Salsa Per 100g</th>
</tr>
</thead>
<tbody>
<tr>
<td>Energy</td>
<td>1818 kJ</td>
<td>1110 kcal</td>
<td>436 kJ</td>
</tr>
<tr>
<td></td>
<td>432 kcal</td>
<td>267 kcal</td>
<td>102 kcal</td>
</tr>
<tr>
<td>Protein</td>
<td>9.9 g</td>
<td>10 g</td>
<td>1.2 g</td>
</tr>
<tr>
<td>Carbohydrate</td>
<td>67.6 g</td>
<td>5 g</td>
<td>22.8 g</td>
</tr>
<tr>
<td>Sugars</td>
<td>1.4 g</td>
<td>5 g</td>
<td>22.8 g</td>
</tr>
</tbody>
</table>
Allergen Labelling

Considerations
“Hidden Allergens”

Fig. 1. Percentage of products per processed food category not identifying ingredients derived from milk.

Current Allergy & Clinical Immunology, November 2009 Vol 22, No. 4
Ingredients of “unknown origin”

<table>
<thead>
<tr>
<th>Processed food category</th>
<th>N</th>
<th>n</th>
<th>%</th>
</tr>
</thead>
<tbody>
<tr>
<td>A Breakfast cereals</td>
<td>21</td>
<td>11</td>
<td>52</td>
</tr>
<tr>
<td>B Savoury snacks</td>
<td>31</td>
<td>27</td>
<td>87</td>
</tr>
<tr>
<td>i. Savoury biscuits</td>
<td>12</td>
<td>10</td>
<td>83</td>
</tr>
<tr>
<td>ii. Chips, pretzels, etc.</td>
<td>19</td>
<td>17</td>
<td>89</td>
</tr>
<tr>
<td>C Sweet snacks</td>
<td>72</td>
<td>57</td>
<td>79</td>
</tr>
<tr>
<td>i. Sweet biscuits</td>
<td>18</td>
<td>17</td>
<td>64</td>
</tr>
<tr>
<td>ii. Chocolates</td>
<td>21</td>
<td>20</td>
<td>95</td>
</tr>
<tr>
<td>iii. Sweets</td>
<td>33</td>
<td>20</td>
<td>60</td>
</tr>
<tr>
<td>D Refrigerated meals</td>
<td>23</td>
<td>20</td>
<td>87</td>
</tr>
<tr>
<td>E Non-refrigerated meals</td>
<td>17</td>
<td>13</td>
<td>76</td>
</tr>
<tr>
<td>F Soups and sauces</td>
<td>62</td>
<td>52</td>
<td>84</td>
</tr>
<tr>
<td>i. Soups</td>
<td>24</td>
<td>23</td>
<td>95</td>
</tr>
<tr>
<td>ii. Sauces</td>
<td>38</td>
<td>29</td>
<td>76</td>
</tr>
<tr>
<td>G Convenience desserts and baked goods</td>
<td>20</td>
<td>16</td>
<td>80</td>
</tr>
<tr>
<td>i. Baked goods</td>
<td>12</td>
<td>8</td>
<td>67</td>
</tr>
<tr>
<td>ii. Desserts</td>
<td>8</td>
<td>8</td>
<td>100</td>
</tr>
<tr>
<td>Total</td>
<td>246</td>
<td>196</td>
<td>80</td>
</tr>
</tbody>
</table>
Cross Contact Allergens

• Residues or other trace amounts of an allergenic food unintentionally incorporated into another food that is not intended to contain that allergen

• Cross contact allergens
  - unavoidable
  - sporadic

• For example:
  - processing due to cross contact with other products
  - ingredients due to cross contact in the supply chain (harvesting, storage, processing)
The “may contain” dilemma – the result

- Industry is criticised for the inconsistent and often blanket approach to precautionary allergen labelling.
- Allergic consumers confused and take risks
- Reduces the value of precautionary labelling as risk management measure
Precautionary Labelling

Labelling Review 2009

Precautionary Labels:

- 47% of foods surveyed had a precautionary label
- 34 different statements used
<table>
<thead>
<tr>
<th>Precautionary Statement</th>
<th>Frequency (%)</th>
</tr>
</thead>
<tbody>
<tr>
<td>May contain traces of</td>
<td>38%</td>
</tr>
<tr>
<td>May contain</td>
<td>6%</td>
</tr>
<tr>
<td>Manufactured on equipment that also processes products containing</td>
<td>6%</td>
</tr>
<tr>
<td>Manufactured on equipment that processes products containing added</td>
<td>1%</td>
</tr>
<tr>
<td>Manufactured on equipment that processes products containing</td>
<td>8%</td>
</tr>
<tr>
<td>May be present</td>
<td>7%</td>
</tr>
<tr>
<td>Manufactured on equipment that processes products</td>
<td>3%</td>
</tr>
<tr>
<td>Made on a production line that also processes products containing</td>
<td>3%</td>
</tr>
<tr>
<td>Made on equipment that also processes</td>
<td>1%</td>
</tr>
</tbody>
</table>
Overview

- Allergen Bureau

- Food Allergy – why is it important?

- VITAL – the Journey

- All things Allergen
  - PIF
  - Go Scan
VITAL Journey

• VITAL – The complete package

• VITAL Journey – Background
  • Where we started
  • Industry & Consumer group collaboration

• VITAL Review 2010 & 2011

• Scientific Expert Panel Meeting

• Next Steps & Timeline
VITAL — The Complete Package

• **V**oluntary **I**ncidental **T**race **A**llergen **L**abelling

• VITAL is a process for determining the requirement for precautionary labelling
  • It is a process, decision tree, grid (action levels) and a calculator
  • Promotes consistent labelling across industry by prescribing when a precautionary label statement is to be applied and when it should be avoided

• VITAL was developed **B**Y industry **F**OR industry and is adopted on a voluntary basis
VITAL and Consumers

- VITAL provides a consistent approach to assessing cross contact allergen risk
- Promotes consistency in allergen labelling
- Assist in making safe food choices
- VITAL encourages the elimination of cross contact allergens where possible within manufacturing or via material supplier
- Standard precautionary statement is used
VITAL Journey - Background

• Formation of the Allergen Bureau, established in 2005

• An initiative of the Australian Food and Grocery Council (AFGC) Allergen Forum/working group

• Allergen Bureau is funded by membership from the Australian & New Zealand food industry

• Industry group worked with lead consumer groups to develop VITAL
  • Anaphylaxis Australia and the Coeliac Society
VITAL Journey - Background

- Allergen labelling needs to mean something to the allergic consumer it must be:
  - Relevant, consistent and easy to understand
- VITAL supports one labelling approach
- Australian & New Zealand food industry continue to support VITAL implementation

Collaboration is key for VITAL sustainability
Feedback - Government

- Food industry is addressing allergen labelling and precautionary labelling well

- Satisfied that there is a consistent and collaborative industry approach

- No justification for a regulatory outcome at this stage

- Independent review of food labelling law and policy recommended that VITAL be explored as a supplementary model for precautionary labelling
Feedback

International Interest

• Requests to speak in UK, Canada, USA and provide further information about the rollout of VITAL:
  • BRC & FDF presentations in UK

• Emails requesting assistance with VITAL & interest in becoming training providers from Europe, Asia, South Africa

• Over 40% website traffic from outside Australia and New Zealand
VITAL Review Agenda

- VITAL Review initiated in 2010 – International interest

- A Scientific Expert Panel was convened to review the science underpinning the action levels in the grid

- Government Feedback & Support
  - FSANZ
  - Blewitt Review of Labelling Law & Policy - VITAL recommendation

- Consumer Communication Strategy
VITAL Review – The Complete Package

- Review of the VITAL Procedure, Grid (Action Levels) and Decision Tree

- Review VITAL tools:
  - VITAL calculator,
  - Frequently asked Questions, worked examples and other supporting information

- VITAL calculator - a sub project of the VITAL review
  - Working with GS1 to produce a sustainable tool that is web based, easy to use with a global footprint
VITAL Scientific Review

- Objective was to review and discuss Action Levels in the VITAL Grid

- Scientific Expert Panel Meeting (Sydney, 19 & 20 January)

- Panel Members are:
  - Dr Steve Taylor (FARRP)
  - Dr Joseph Baumert (FARRP) supported by Mr Benjamin Remington (FARRP)
  - Dr Geert Houben (Program Manager Food Safety, TNO. NL)
  - Dr Rene Crevel (Allergy & Immunology, Unilever)
  - Dr Katie Allen (Paediatric Gastroenterologist/Allergist, Royal Children's Hospital, University of Melbourne), supported by Ms Jennifer Koplin
  - Dr Simon Brooke Taylor (Food Safety & Risk Analysis Consultant, Allergen Bureau)
VITAL Scientific Review

- The Panel established principles to be used in selecting Action Levels;
  - scientifically & clinically sound, defensible and transparent

- Current Action Levels VITAL
  - appropriate based on available science at that time

- Portion/Serving Size
  - allergen protein expressed as a concentration in 3 serving sizes

- Exquisitely allergic consumers will not be accounted for in the VITAL grid, continue to assume they do not eat processed foods
VITAL Scientific Review

- Level of Acceptable Risk, protection for the vast majority of allergic individuals,

- If sufficient data exists the goal is that we set values which protect 99% of allergic consumers

- Potentially opens up choice to a larger number of ‘safe’ foods
  - Consistent approach across industry
  - Precautionary labels will only be applied when appropriate

- Increasing availability of clinical data enables the model to be applied with increasing confidence

- Plan is for the Grid values to be subject to ongoing review
Consumer Communication Strategy

- Working with Anaphylaxis Australia to develop a communication plan targeted at the allergic consumer

- Advise consumers of our message:

  “Don’t eat products which contain a precautionary statement with an allergen to which you are sensitive”

- Strategy in draft form and will be released and rolled out in the coming months
VITAL Training

• Expanding eligible Allergen Bureau-endorsed VITAL training providers

• Two-stage approval process, close to completion

• Watch our website and eNews for information about new trainers

• Increase options for trainees (training formats, timetable)
Challenges

• **Resourcing for VITAL**
  People: Allergen Bureau Management Committee is made up of volunteers from food industry and uses a significant portion of their time

Funding: Allergen Bureau is funded by membership

• Keeping up to date with new research
• Unite the food industry
Voluntary Incidental Trace Allergen Labelling (VITAL) Auditor Guide

VITAL should be included in a food safety audit as part of the Allergen Management Plan. The information below has been prepared to provide some assistance in the key areas of VITAL however it is not meant to replace appropriate training in VITAL. This information may not be relevant to all manufacturing circumstances and is not meant to be an exhaustive list of areas which could be checked as part of an audit or to contradict an auditor’s judgement as to the appropriateness of an Allergen Management Plan. Any VITAL assessment should be considered as part of overall the allergen management at a manufacturing site.

<table>
<thead>
<tr>
<th>#</th>
<th>Audit Point</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Cross contact allergens from raw materials</td>
<td>- Cross contact allergens can be identified from any trusted source eg specifications, Product Information Form (PIF), correspondence with supplier (eg email), results from 2nd Party Approved Supplier program audits which have included cross contact allergens in the scope etc.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>- Cross contact allergens should be correctly transferred to the VITAL calculator or manual calculations.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>- Cross contact allergens should be differentiated as Particulate and Readily Dispersible. Refer to VITAL decision tree to ensure that Particulate and Readily Dispersible allergens have the correct labelling recommendations.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>- Care should be taken that only cross contact allergens are considered using the VITAL process – intentionally added allergens, even when highly processed and/or added at small amounts, are required to be declared on the label by the Australia New Zealand Food Standards Code (ANZFSC).</td>
</tr>
</tbody>
</table>

Key documents: Formulations, information from ingredient suppliers (eg PIF, specification, correspondence, 2nd Party Audits etc), VITAL Calculator or manual calculations.

VITAL Auditor Guide Version One, 9th March 2009

This document is intended to provide general information only for educative and illustrative purposes, and is not professional or technical advice. Seek professional advice about its contents to determine whether, and the extent to which, it applies or does not apply to your own circumstances. The document is provided on the basis that no liability of any kind, including in relation to negligence, will be accepted by the Allergen Bureau in relation to, or any use of, its contents in any circumstances.
Overview

- Allergen Bureau
- Food Allergy – the consumer perspective
- VITAL – the Journey
- All things Allergen
  - PIF
  - Go Scan
Launched in February 2008 and has seen a significant take-up by manufacturers and suppliers throughout Australia and New Zealand.

Industry reported improved efficiency and reduced potential for clerical error, and consequently reduced potential for product recall.

Major review of PIF was undertaken in February 2010 and substantial changes introduced to form.

PIF Version 4.3 was released on 17 December 2010.
## GS1 GoScan (Food Edition)
### Agreed Categories for Main Screen

<table>
<thead>
<tr>
<th>Order</th>
<th>Title</th>
<th>Description</th>
<th>O/M</th>
</tr>
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<tbody>
<tr>
<td>1</td>
<td>Product Information</td>
<td>Generic product attributes, including descriptions, GTIN, categories as well as a link to a product’s website</td>
<td>M</td>
</tr>
<tr>
<td>2</td>
<td>Ingredient List</td>
<td>As per current packaging requirements (Food Code)</td>
<td>M</td>
</tr>
<tr>
<td>3</td>
<td>Allergen &amp; Advisory Declaration</td>
<td>Allergens and other advisory statements (yet TBC)</td>
<td>M</td>
</tr>
<tr>
<td>4</td>
<td>Nutrition</td>
<td>Nutritional panel data. This could also include Front of Pack RDI values</td>
<td>M</td>
</tr>
<tr>
<td>5</td>
<td>Storage and Use</td>
<td>Instructions for consumer for storing, using or preparing the food product</td>
<td>O</td>
</tr>
<tr>
<td>6</td>
<td>Dietary Information</td>
<td>Diet codes, certification agencies and numbers, descriptions, etc</td>
<td>O</td>
</tr>
<tr>
<td>7</td>
<td>Sustainability</td>
<td>Environmental information, sourcing policies, etc – Need discussions with/from AFGC Sustainability Committee</td>
<td>O</td>
</tr>
<tr>
<td>8</td>
<td>Country of Origin</td>
<td>TBC</td>
<td>O</td>
</tr>
<tr>
<td>9</td>
<td>Company Information</td>
<td>Company name, registered address, consumer hotline, website</td>
<td>M</td>
</tr>
<tr>
<td>Order</td>
<td>Title</td>
<td>O/M</td>
<td></td>
</tr>
<tr>
<td>-------</td>
<td>----------------------------------------------------------------------</td>
<td>-----</td>
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</tr>
<tr>
<td>1</td>
<td>Display Allergens with values of “Contain” or “Main Contain” in the following order:</td>
<td>M</td>
<td></td>
</tr>
<tr>
<td></td>
<td>• Wheat and their derivatives,</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>• Barley and their derivatives,</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>• Oats and their derivatives,</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>• Rye and their derivatives,</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>• Spelt and their derivatives,</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>• Milk and their derivatives,</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>• Eggs and their derivatives,</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>• Soybeans and their derivatives,</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>• Peanuts and their derivatives,</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>• Tree nuts and their derivatives,</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>• Sesame seeds and their derivatives,</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>• Fish and their derivatives,</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>• Crustaceans and their derivatives, Sulphites and their derivatives,</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>• Lupin and their derivatives</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2</td>
<td>Advisory Statements</td>
<td>O</td>
<td></td>
</tr>
<tr>
<td>3</td>
<td>Disclaimer</td>
<td>S</td>
<td></td>
</tr>
</tbody>
</table>
The Journey continues…

...will you join us?
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Information
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