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Transition to VITAL 2.0 'Food Industry Guide to the VITAL Program' & the VITAL 2.0 calculator

April 2012

Allergen Bureau Information Session



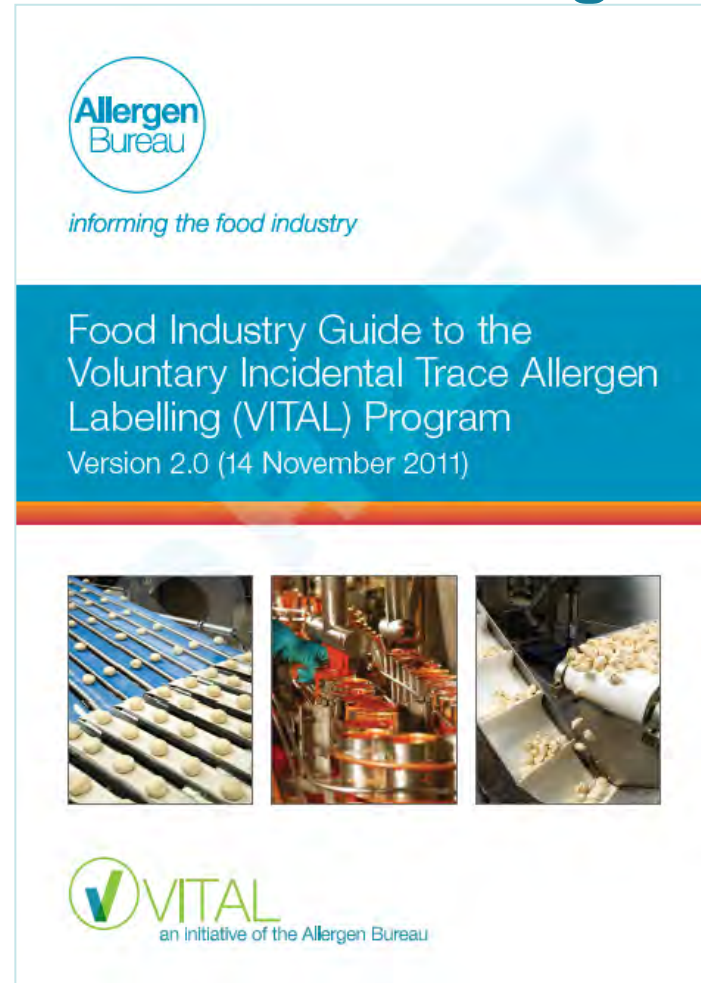
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Agenda

1. Food Industry Guide to the VITAL Program
2. VITAL 2.0 Calculator

Food Industry Guide to the VITAL Program

- Primary resource for VITAL
- Finalised version to be released (it will be emailed to you)
- Expanded from previous version to include examples and more explanation



Review “Food Industry Guide to the Voluntary Incidental Trace Allergen Labelling”

- New definitions
 - Particulates (clarification)
 - Reference Amount/Serving Size
- Expanded procedure
 - Examples
- Clarification for
 - Determining cross contact due to processing
 - Writing assumptions
 - Validation by Analytical Testing



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Food Industry Guide to the
Voluntary Incidental Trace Allergen
Labelling (VITAL) Program
Version 2.0 (14 November 2011)



 **VITAL**
an initiative of the Allergen Bureau

**Reference Amount /
Serving Size**

the maximum amount of a food eaten in a typical eating occasion. This may be the same as the “serving size” on the nutrition information panel or it may be appropriate that the reference amount is considered to be the whole product as presented to the consumer. The determination of the reference amount or serving size is a business decision. It is recommended that where serving size is used that the AFGC serving size principles (listed below) should be applied.

**Reference Amount
/ Serving Size
(continued)**

SERVING SIZE PRINCIPLES (sourced from AFGC Code of Practice for Food Labelling and Promotion)

It is the manufacturer’s responsibility to determine the serving or portion size for a food or beverage product, but they must reflect the agreed industry serving size principles.

- Single serve items should be appropriate sizes for the target market.
- The serving portion should be realistic (at both the lower and upper levels).
- If a product is packed such that it can be reasonably expected to be consumed by the target consumer in one serving then the pack should be the serving size, and the energy and nutrient content of the whole pack should be clearly indicated.
- Multiple serve items should consist of appropriate serving sizes in relation to single serve packs.
- Serving sizes must not be used inappropriately to manipulate energy or nutrient content per serving.



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Food Industry Guide to the VITAL Program

- Procedure pp6-11
- Includes examples which show how to perform the calculations manually
- Includes information additional to what is in the VITAL Calculator

Total protein concentration from cross contact allergen in formulation (ppm) = concentration of cross contact protein in ingredient (ppm) x amount of ingredient in formulation (%)

For example: A supplier advises the concentration of cross contact soy protein in butter is 50ppm. The butter is used at 40% in the ingoing formulation of biscuits.

Total soy protein in ingoing formulation of biscuits = $50 \times 40\% = 20\text{ppm}$



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Determining cross contact due to processing;

- Production errors are not cross contact
- Cross-functional team should be used to identify possible hang up points
- Quantify cross contact (weigh, sweep, calculate, guesstimate, ask, validate)



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Food Industry Guide to the VITAL Program

Recording assumptions;

- Any change to assumptions should trigger a review of VITAL
 - Ingredients: sourcing details, allergen status
 - Processing: new allergens added to processing environment
 - Cleaning/Scheduling: changes which may affect cross contact allergens



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Validation by Analytical Testing

- Concentration of allergen calculated by risk assessment can be compared with allergen concentration from analytical testing
- Use greater concentration
- Review for other factors if analytical testing result is greater (has the right test/interpretation been applied? Have any allergen sources been missed?)

Test specificity



Affect of Matrices



Affect of Processing



Incorrect interpretation



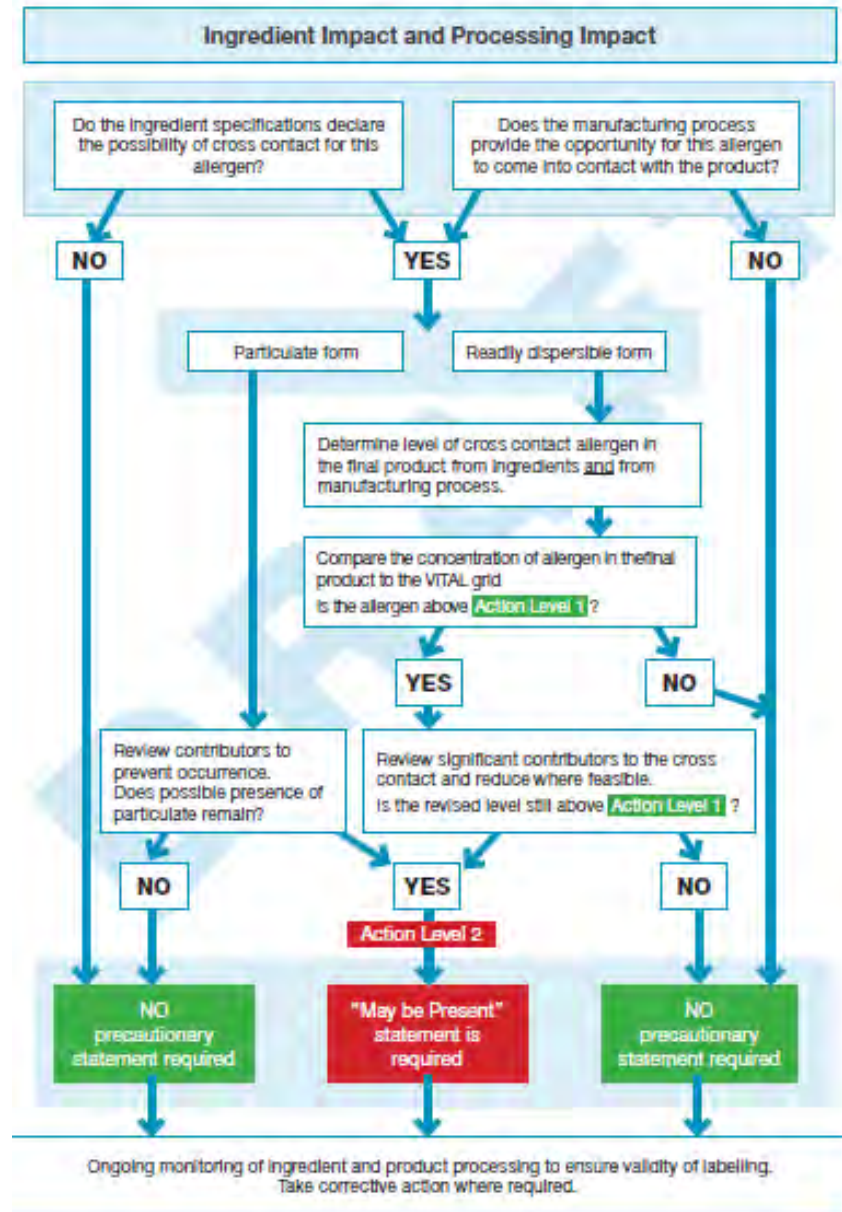
Allergen Testing – what to look out for

Sampling Plan



Food Industry Guide to the VITAL Program

- Summary of VITAL process
- p14 of draft procedure





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Transition to VITAL 2.0

Understand how changes will impact your products

- Is the existing VITAL risk assessment correct?
- What will Reference Amount/Serving Size be for each product?
- What are the new Action Levels?
- Are there changed labelling outcomes?

Develop a Transition Plan

Understand how the changes will impact your products

- Is existing VITAL risk assessment correct?
- Check definitions
 - Particulates?
 - Gluten-containing cereals?
 - Production errors?
 - Tree nuts?
 - Fish?
 - Assumptions recorded
- Is your VITAL risk assessment due for review?

Understand how changes will impact your products

- What is the appropriate Reference Amount/Serving Size
Consider multiple pack sizes
- New Action Levels – Changed labelling outcomes?

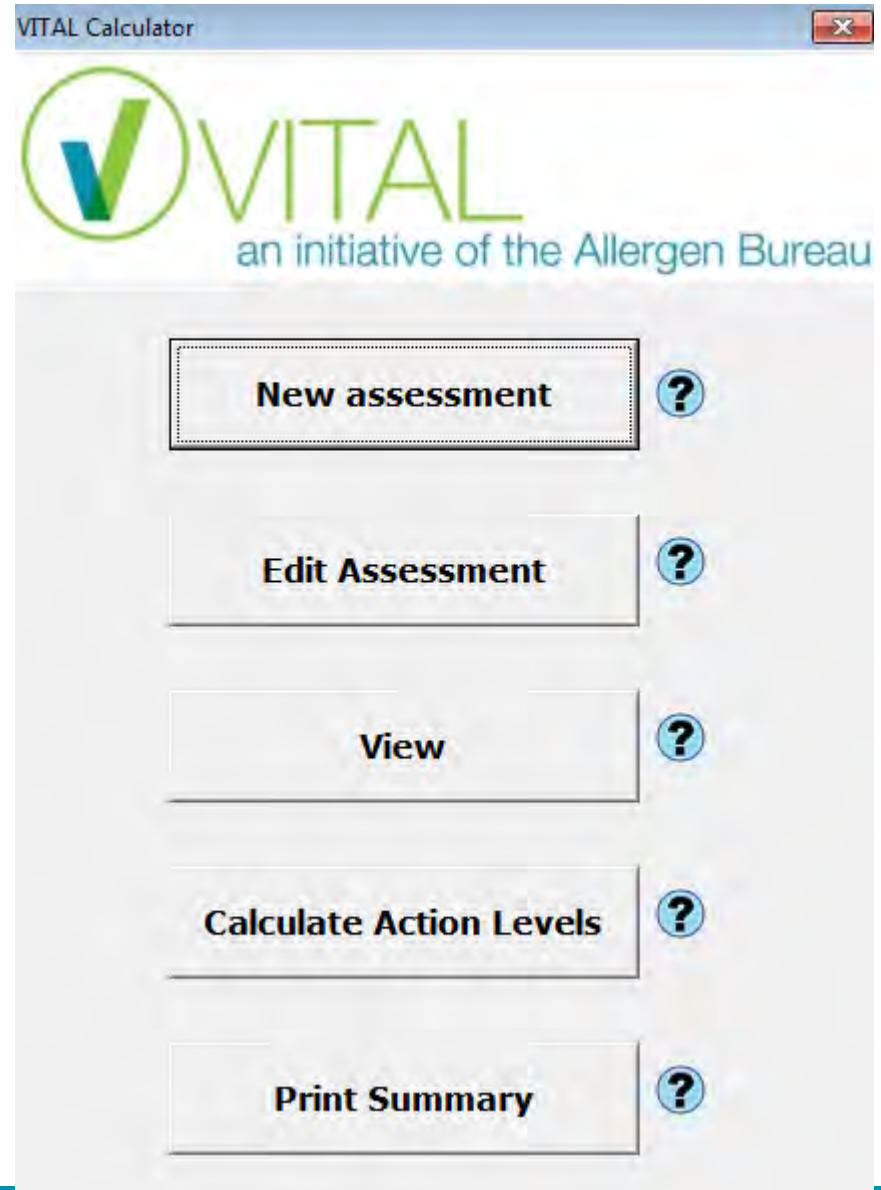


3. Develop a Transition Plan

- How/when will your company convert to VITAL 2.0?
 - Convert existing assessments to the new calculator?
 - New assessments only to new calculator?
- Are there are changed labelling outcomes?
 - What action will be taken?
 - Advising customers?

VITAL 2.0 calculator

- Final changes being made by the programmer
- Point-and-click
- Ensure correct Excel version is used
 - MS Excel 97-2003
 - MS Excel Macro-enabled worksheet





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VITAL Calculator


- Contains the VITAL Action Levels Grid

VITAL Action Level Grid

Reference Amount / Serving Size g

Level 1	Action Level 2

VITAL Action Level Grid


Reference Amount / Serving Size 

5 g

Update

	Action Level 1	Action Level 2
Almond	<20 ppm	≥20 ppm
Brazil nut	<20 ppm	≥20 ppm
Cashew	<20 ppm	≥20 ppm
Hazelnuts	<20 ppm	≥20 ppm
Macadamia nut	<20 ppm	≥20 ppm
Pecan	<20 ppm	≥20 ppm
Pine nut	<20 ppm	≥20 ppm
Pistachio nut	<20 ppm	≥20 ppm
Walnut	<20 ppm	≥20 ppm
Wheat	<20 ppm	≥20 ppm
Rye	<20 ppm	≥20 ppm
Barley	<20 ppm	≥20 ppm
Oats	<20 ppm	≥20 ppm
Spelt	<20 ppm	≥20 ppm
Egg	<6 ppm	≥6 ppm
Crustacea	<200 ppm	≥200 ppm
Fish	<20 ppm	≥20 ppm
Milk	<20 ppm	≥20 ppm
Peanut	<40 ppm	≥40 ppm
Sesame seed	<40 ppm	≥40 ppm
Soy	<200 ppm	≥200 ppm
Sulphites	<10 ppm	≥10 ppm
Lupin	<800 ppm	≥800 ppm
Mustard	<10 ppm	≥10 ppm

VITAL Action Level Grid

Reference Amount / Serving Size 

50 g

Update

	Action Level 1	Action Level 2
Almond	<2 ppm	≤2 ppm
Brazil nut	<2 ppm	≤2 ppm
Cashew	<2 ppm	≤2 ppm
Hazelnuts	<2 ppm	≤2 ppm
Macadamia nut	<2 ppm	≤2 ppm
Pecan	<2 ppm	≤2 ppm
Pine nut	<2 ppm	≤2 ppm
Pistachio nut	<2 ppm	≤2 ppm
Walnut	<2 ppm	≤2 ppm
Wheat	<20 ppm	≤20 ppm
Rye	<20 ppm	≤20 ppm
Barley	<20 ppm	≤20 ppm
Oats	<20 ppm	≤20 ppm
Spelt	<20 ppm	≤20 ppm
Egg	<0.5 ppm	≤0.5 ppm
Crustacea	<20 ppm	≤20 ppm
Fish	<2 ppm	≤2 ppm
Milk	<2 ppm	≤2 ppm
Peanut	<4 ppm	≤4 ppm
Sesame seed	<4 ppm	≤4 ppm
Soy	<20 ppm	≤20 ppm
Sulphites	<10 ppm	≤10 ppm
Lupin	<80 ppm	≤80 ppm
Mustard	<1 ppm	≤1 ppm

Choose Relevant Allergens

NZ/Aus Allergens

Substance Reference Quantity

<input checked="" type="checkbox"/>	Almonds & their products	0.1
<input checked="" type="checkbox"/>	Brazil nuts & their products	0.1
<input checked="" type="checkbox"/>	Cashews & their products	0.1
<input checked="" type="checkbox"/>	Hazelnuts (filberts) & their products	0.1
<input checked="" type="checkbox"/>	Macadamia nuts & their products	0.1
<input checked="" type="checkbox"/>	Pecans & their products	0.1
<input checked="" type="checkbox"/>	Pine nuts (pignolias) & their products	0.1
<input checked="" type="checkbox"/>	Pistachio nuts & their products	0.1
<input checked="" type="checkbox"/>	Walnuts & their products	0.1
<input checked="" type="checkbox"/>	Wheat or its derivatives or hybridised strains	1
<input checked="" type="checkbox"/>	Rye or its derivatives or hybridised strains	1
<input checked="" type="checkbox"/>	Barley or its derivatives or hybridised strains	1
<input checked="" type="checkbox"/>	Oats or its derivatives or hybridised strains	1
<input checked="" type="checkbox"/>	Spelt or its derivatives or hybridised strains	1
<input checked="" type="checkbox"/>	Egg & egg products	0.03
<input checked="" type="checkbox"/>	Crustacea & their products	1
<input checked="" type="checkbox"/>	Fish & fish products	0.1
<input checked="" type="checkbox"/>	Milk & milk products	0.1
<input checked="" type="checkbox"/>	Peanut & peanut products	0.2
<input checked="" type="checkbox"/>	Sesame seeds & sesame seed products	0.2
<input checked="" type="checkbox"/>	Soybeans & soybean products	1
<input checked="" type="checkbox"/>	Sulphites	10

Other Allergens

Substance Reference Quantity

<input type="checkbox"/>	Lupin & lupin products	4
<input type="checkbox"/>	Mustard & mustard products	0.05

Raw Materials ?

UserForm1

Add Raw Material

RM Name

Amount in ingoing formulation (%)

Internal Reference (optional)

OK Cancel

Add

Remove

Allergen status of Flour

Cross contact

Intentionally
added allergen

Particulate

Readily Dispersible
Form

Concentration (ppm)

<u>Almonds & their products</u>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>
<u>Brazil nuts & their products</u>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>
<u>Cashews & their products</u>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>
<u>Hazelnuts (filberts) & their product</u>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>
<u>Macadamia nuts & their products</u>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>
<u>Pecans & their products</u>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>
<u>Pine nuts (pignolias) & their produ</u>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>
<u>Pistachio nuts & their products</u>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>
<u>Walnuts & their products</u>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>
<u>Wheat or its derivatives or hybridis</u>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>

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Pilot Phase

- VITAL Calculator will be emailed to you
- Guidance Document provided on your table
- Your feedback will be appreciated and welcomed!



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Feedback



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Questions



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Thank you

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