

# Transition to VITAL 2.0 Guidance Document and Calculator

17<sup>th</sup> November 2011

Allergen Bureau Information Session

Sydney, Australia



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# Agenda

1. Transition to VITAL 2.0
2. Guidance Document
3. Calculator



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## **Transition to VITAL 2.0 – To do list!**

1. Review “Food Industry Guide to the Voluntary Incidental Trace Allergen Labelling (VITAL)” - VITAL 2.0
2. 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?
3. Develop a Business Transition Plan



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

- New definitions
  - Tree Nuts, Fish
  - Particulates (clarification)
  - Reference Amount/Serving Size
- Clarification for
  - Determining cross contact due to processing
  - Writing assumptions
  - Validation by Analytical Testing

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

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)

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

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

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

## 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**





## **2. 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?

## 2. 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?



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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



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## VITAL Calculator

- Point and click
- Procedure/information incorporated wherever possible
- Particulates incorporated

## 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 &amp; their products</u>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>
<u>Brazil nuts &amp; their products</u>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>
<u>Cashews &amp; their products</u>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>
<u>Hazelnuts (filberts) &amp; their product</u>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>
<u>Macadamia nuts &amp; their products</u>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>
<u>Pecans &amp; their products</u>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>
<u>Pine nuts (pignolias) &amp; their produ</u>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>
<u>Pistachio nuts &amp; their products</u>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="text"/>
<u>Walnuts &amp; 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"/>

Back

Next



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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!

**Have your say & help shape VITAL**



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# Feedback



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# Questions



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# Thank you

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