

Improvements to the implementation of the VITAL[®] Program for Food Manufacturers

Georgina Christensen – The Allergen Bureau
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Outline

- Allergen Bureau Support Line
- Implementation of the VITAL[®] Program
 - the Reference Dose
 - robust Allergen Management Plan
 - PAL not a substitute for GMP
- VITAL[®] Online ***sneak peak***

Allergen Bureau Support Line

Contacts:

- Telephone & Email
- VITAL[®] implementation
- Allergen Labelling
- Up-to-date scientific information

What are the learnings from the Support Line?





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Advantages of implementation of VITAL[®]

- ✓ Best tool available for food industry to understand the impact of cross contact allergens
- ✓ Increases focus on Allergen Management
- ✓ Provides a forum to gather industry knowledge & opportunity for consistent industry approach

Labelling Outcome

An iceberg floating in the ocean under a bright sun. The visible tip of the iceberg is small and jagged, while the much larger, submerged part is smooth and rectangular. This visual metaphor represents the 'labelling outcome' as the visible tip and the underlying processes as the submerged part.

- *Approved Supplier Program*
- *Cleaning*
- *Scheduling*
- *Equipment choice & design*



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VITAL[®] as a tool for the food industry

- Defines a risk assessment protocol
- Increases awareness around allergen management
- Communication with suppliers and/or retail or food manufacturing customers
- Growing the skill and knowledge in the food industry
- Platform for pre-competitive communication & problem solving for the food industry



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Reference Dose

- Scientific underpinning for VITAL
- Recommendations from the VITAL Scientific Expert Panel
- Key to understanding the VITAL Program



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Reference Dose Definition

The milligram protein level (total protein from an allergenic food) below which only the most sensitive individuals (between 1% and 5% depending on the quality of the data set available) in the allergenic population are likely to experience an adverse reaction.



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The VITAL[®] Program – Reference Doses

Allergen	Reference Dose (mg of protein)	Allergen	Reference Dose (mg of protein)
Tree nuts	0.1	Cereals containing gluten	1
Egg	0.03	Crustacea	10
Finfish	0.1	Milk	0.1
Peanut	0.2	Sesame seeds	0.2
Soy	1.0	Lupin	4
Mustard	0.05		

Allergen & Reference Dose	Readily Dispersible Cross Contact Allergen (ppm)	Calculation <i>(grams of ingredients assessed) =</i> <i>1000*[Reference Dose/ppm cross contact]</i>	Amount of flour (g) which contains the Reference Dose i.e. less than this amt is safe.
Tree nuts (Almond) = 0.1mg	3	$1000*(0.1/3)$	33
Egg = 0.03mg	0.4	$1000*(0.03/0.4)$	75
Fish = 0.1mg	0.004	$1000*(0.1/0.004)$	25000
Soy=1mg	50	$1000*(1/50)$	20


Robust Allergen Management Plan

- What is the allergen status of each ingredient?
2nd party allergen audit, supplier relationship, questions →
- Where can cross contact occur in my factory?
How can this be eliminated or practicably reduced?
- How much cross contact? *Quantification.*

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Unexpected Allergens in Food



The complex block contains the Allergen Bureau logo and tagline at the top. Below is a dark blue header with the text 'Unexpected Allergens in Food'. Underneath this header are three square images: the first shows a pile of peanuts, the second shows a plate of salmon with vegetables, and the third shows a cluster of white eggs.

Good Manufacturing Practice

- Control and management of allergens should be an integral part of GMP
- Precautionary labelling not be used to cover poor GMP



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Support Line Learnings - Summary

- Common themes provide opportunities for development of resources & education
- Interest in the VITAL[®] Program (e.g. Feedback, VITAL User Group, Working Groups)
- Advanced VITAL Users – our PR arm!!



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VITAL[®] Online Sneak Peak!



FEATURES

PRICING

ABOUT

SUPPORT

HELP

CREATE AN ACCOUNT

SIGN IN

Sign in

Sign in to your account to begin creating and editing recipes!

Email address

Password

Password

SIGN IN

[Forgotten your password?](#)

Create an account

CREATE AN ACCOUNT

VITAL[®] Online Project: Objectives

- Replace the MS Excel calculator (same outcomes)
- Web-based tool: more user-friendly, more functionality, more compatibility, intuitive
- Flexible for the incorporation of new modules as the science evolves

The VITAL Online project is made possible by funding from Food Innovation Australia Limited (FIAL) and investment from the Allergen Bureau.



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VITAL[®] Online Project Update

- **2014, July:** Scope completed July 2014
- Ongoing development with the programmer
- **2015, Jan, Feb, Mar:** One day pilots conducted
- **2015, Apr-May:** VITAL User Group Pilot
- **2015, June:** Feedback, final changes to VITAL Online, continued testing with other groups as required
- **2015, July:** Final VITAL Online + Training materials
- **2015, August:** Launch VITAL Online
- International legislation to be considered for addition



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DASHBOARD

RECIPES

PROCESSING PROFILES

INGREDIENTS

REPORTS

Dashboard

Welcome Georgina!

Recipe quick links

[VIEW ALL](#)

RECIPE NAME

ACTIONS

Account details

Organisation VITAL User Group



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Ingredients

+ ADD AN INGREDIENT

INGREDIENT NAME	LEGISLATION	ACTIONS
Lemon Juice	Australia and New Zealand	EDIT COPY DELETE SHOW RECIPES
Egg	Australia and New Zealand	EDIT COPY DELETE SHOW RECIPES
Egg (KC)	Australia and New Zealand	EDIT COPY DELETE SHOW RECIPES



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DASHBOARD

RECIPES

PROCESSING PROFILES

INGREDIENTS

REPORTS



Processing profiles

+ CREATE A PROCESSING PROFILE

PROFILE NAME	LEGISLATION	ACTIONS
Bulk Mix Line	Australia and New Zealand	EDIT COPY DELETE VIEW SHOW RECIPES



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Create recipe

Recipe name*

Chocolate Cake

Recipe code*



CC2

Finished product
serving size*



100

g

(Reference Amount)

Ingredient intended for further
processing

Serving Size not applicable

Legislation*

Australia and New Zealand



Legislation description

CANCEL

NEXT STEP

Step 1: Setup

Step 2: Yield

Step 3: Ingredients

Step 4: Processing

Step 5: Download

Help and Support

To begin creating a recipe,
allocate a recipe code and
assign the appropriate
legislation.

Note that serving size may not
apply if you are developing a
component product used in
further production.



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Download reports

 SHORT SUMMARY

 DETAILED SUMMARY

Step 1: Setup



Step 2: Yield



Step 3: Ingredients



Step 4: Processing



Step 5: Download





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Thank you

VITAL Co-ordinator

Georgina Christensen

vital@allergenbureau.net

VITAL Co-ordinator (Training)

Lisa Warren

support2@allergenbureau.net

Information

info@allergenbureau.net