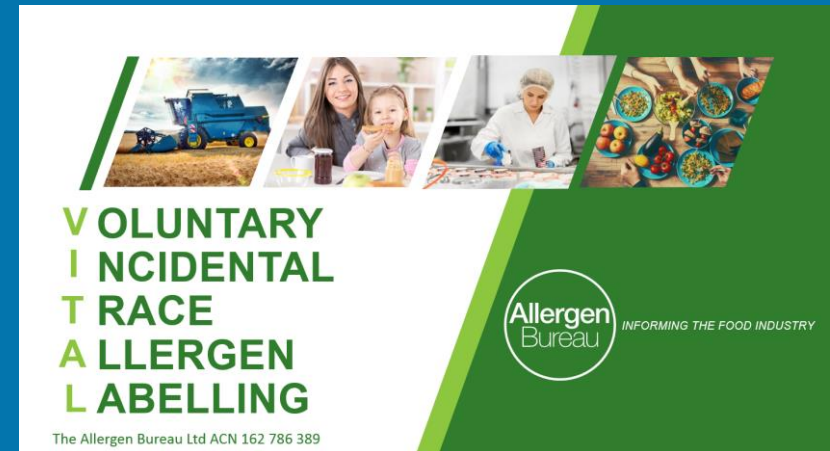




VITAL[®] Training

Allergen Bureau

VITAL 3.0 and Allergen Management Guidance
Breakfast Seminars, 2019





Training Package Working Group

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Debbie Hawkes – Allergen Bureau Director

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+ help from:

Lisa Warren & Lynsey McLeod





The Task

1. Incorporate the new VITAL 3.0 Reference Doses
2. Update the content to reflect the most current published studies
3. Review Training Provider feedback on the current challenges associated with training
4. Update the Training Package to a more “modern” look





The Outcome

- Course A and Course B packages combined
 - Only 1 training package now
 - Delivery time reduced to 6.5 hours
 - All slides to be delivered ensuring standardisation of delivery
- Incorporation of the Allergen Risk Review website
- Incorporation of the VITAL Standard
- New look and feel





Course Overview

1.	Welcome and Introduction
2.	Food Allergy
3.	Allergen Labelling
4.	Overview of Allergen Risk Review & Allergen Management
5.	Allergen Analysis
6.	What is the VITAL® Program?
7.	VITAL Theory
8.	Allergen Cross Contact from Ingredients
9.	Allergen Cross Contact due to Processing
10.	Applying VITAL Online
11.	Support and Close





VOLUNTARY INCIDENTAL TRACE ALLERGEN LABELLING

The Allergen Bureau Ltd ACN 162 786 389



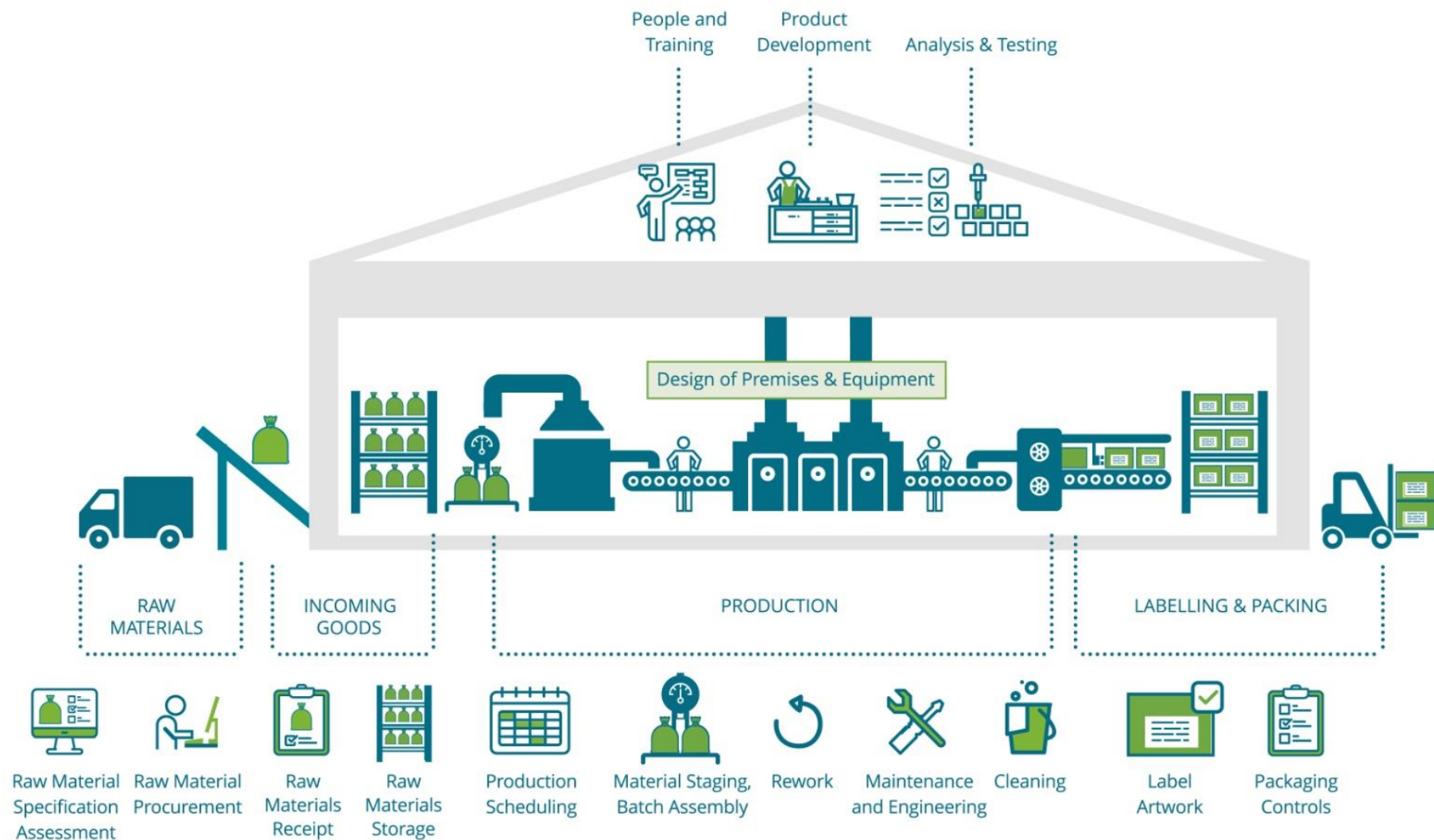
INFORMING THE FOOD INDUSTRY

A photograph of a person's hand reaching out to stop someone from eating toast. The hand is positioned over a plate of toast on a wooden table. The background is blurred, showing what appears to be a cafe or restaurant setting. A green diagonal overlay covers the right side of the image, containing text.

IMPACT OF FOOD ALLERGY

Avoidance of the food
is the only protection

WHAT DEPARTMENTS NEED TO BE CONSIDERED?



Marketing, Quality Assurance & Regulatory Affairs

[RECIPES](#)[INGREDIENTS](#)[PROCESSING PROFILES](#)[REPORTS](#)[+ ADD CROSS CONTACT](#)[Processing assumptions](#)[Honey Almond Cake](#) ✓ >[Raw Vegan Cake](#) ✓

Honey Almond Cake

[RENAME](#)[REMOVE](#)

Cross contact allergens due to processing

- + Cereals containing gluten
- + Tree nuts (Cashews & Pistachios)
- + Tree nuts (Walnut & Pecans)
- + Tree nuts (Almond, Brazil nuts, Hazelnuts, Macadamia nuts, Pine nuts)

Almonds

☐ Particulate ☒ Readily dispersible form

Hang up quantity*	<input type="text" value="2000"/>	g
% Almonds or Almonds component in hang up	<input type="text" value="40"/>	%
% protein in Almonds or Almonds component*	<input type="text" value="20.4"/>	%
Amount of Protein in Hang Up	<input type="text" value="163200"/>	mg
Batch size exposed to hang up*	<input type="text" value="200"/>	kg
Protein from this cross contact source	<input type="text" value="816"/>	ppm
Cumulative amount	<input type="text" value="960"/>	ppm
Action Level Transition Point	<input type="text" value="0.83"/>	ppm
Labelling outcome	Action Level 2	

[SCENARIO TESTING](#)

OUTCOME SUMMARY

Step 1: Setup ✓

Step 2: Yield ✓

Step 3: Ingredients

Step 4: Processing

Step 5: Report

[SAVE AND CONTINUE](#)

NAVIGATE TO STEP 4 PROCESSING & THE HONEY ALMOND CAKE PROCESSING PROFILE. CLICK ON SCENARIO TESTING.





Course Competencies

VITAL® Theory

The intent of this session for the participant to understand and apply the key concepts of the VITAL Program.

Participant Competency (What is to be covered)		Supporting Materials & Data Show
7	VITAL Theory	Data Show -7
7.1	Understanding of Reference Dose	
7.2	Understanding that the protein levels referred to within the VITAL Program are total protein levels in ppm	
7.3	Understanding that the Reference Dose values are derived from sound scientific data	
7.4	Ability to identify situations where Reference Dose is not applicable	
7.5	Understanding of Reference Amount	
7.6	Understanding of Action Levels and their relationship with Reference Amount and Reference Dose	
7.7	Ability to calculate Action Level thresholds	
7.8	Understanding that the VITAL Action Level Grid is specific to individual products	
7.9	Understanding of Action Levels and their labeling recommendations	
7.10	Understanding the difference between mandatory allergen labelling and precautionary allergen labelling	
7.11	Understanding of the VITAL requirements for precautionary allergen labelling	

Suggested Activities

- ➡ Discussion around the differences between Reference Amount and Serving Size
- ➡ Discussion around the differences of a Reference Amount for a food and the Reference Amount for an ingredient
- ➡ Ask the group why the Reference Amount for cereals containing gluten is locked in the VITAL Action Grid at a maximum of 20ppm.

Allergen Cross Contact due to Processing

The intent of this session for the participant to identify and quantify cross contact allergens due to processing and the impact of how this can affect the labelling outcome of a product.

Participant Competency (What is to be covered)		Supporting Materials & Data Show
9	Integrating VITAL® into an Allergen Management Plan - Processing	Data Show -9
9.1	Understanding processing cross contact information required for VITAL risk assessment	
9.2	Understanding how to perform a physical allergen risk assessment to quantify cross contact allergens from processing	
9.3	Understanding of the VITAL definition for Hang Up and its impact on a food due to cross contact	
9.4	Understanding of the role of allergen analytical testing of the processing environment	
9.5	Ability to complete the calculations for the concentration of protein from a cross contact source in a final product	
9.6	Ability to enter processing information correctly into VITAL Online	
9.7	Ability to enter processing cross contact information correctly into VITAL Online by completing <i>Exercise 2. Enter the sausage processing cross contact information into VITAL® Online using the PROCESSING PROFILES tab and compare the results with the manual calculation on the previous slide</i>	VITAL Training - Exercises and Scenarios
9.8	Ability to identify and record appropriate processing assumptions and identify conditions under which a VITAL assessment review is appropriate	
9.9	Understanding how VITAL Online can be used to assess the impact of processing cross contact	

Suggested Activities

- ➡ Ask the group for suggestions about identifying and quantifying cross contact allergens in the manufacturing line and environment.
- ➡ Discuss some scenarios which can help eliminate or reduce Hang Up
- ➡ Discuss how the batch size due to hang up may not be the same as the batch size of the product
- ➡ Ask the group what information about processing could be recorded in the Assumptions section of VITAL Online.

Required Activity

- ➡ Creating the processing cross contact information for biscuit dough by entering the information in the PROCESSING PROFILES tab of VITAL Online and comparing the outcome with the manual calculation.





Training Providers



VITAL® Training Providers Region/Countries of Delivery

Training Providers Home Base	Training Provider Name	Languages	Region/Country of VITAL Training Delivery										
			Australia	NZ	SE Asia	North Asia	Pacific	Africa	Europe	USA & Canada	Mexico & S.America	Virtual (V)	Online (O)
Australia	BSI Group	English	●	●	●	●	●		●	●			
	DTS FACTA	English	●	●	●	(V) Only	●	(V) Only	●	●	(V) Only	●	
	HACCP Mentor	English	●	●	(V) Only	(V) Only	●	(V) Only	●	●	(V) Only	●	●
	Integrity Compliance Solutions	English	●	●	SE Asia, India	China, Japan, Korea	●	(V) Only	●	●	(V) Only	●	●
New Zealand	SIS Training & Consulting Ltd	English		●									
Africa	FACTS							●					
Europe	Allergenen Consultancy	Dutch, English							NL, BE, (Other countries (V) on request)			●	●
	Eurofins Analytics France	French (English, German)							All French speaking countries. UK and NL, DEU on request.				
	FIS Europe	German, English							DEU, AUT, NL, CH, BE, UK			●	●
	ifp - Institut für Produktqualität	German, English							DEU, AUT, CH (in German). Other EU countries in English			●	
	KTBA FoodCampus	Dutch, English							NL, BE				
North America	Sabal Food Safety Consulting	English, Spanish							●	●	●	●	●

● Training delivered in this region/country

Virtual (V) Live interactive web-conference with trainer and other class participants

Online (O) Recorded non-interactive modules/webinar with online trainer assessment



Next Steps

- Training Package is live
- Trainer briefings held in November
- VITAL 3.0 Training Package replaces existing scheduled training for the remainder of 2019
- The Allergen Bureau encourages feedback



informing the food industry

Voluntary Incidental Trace Allergen Labelling (VITAL®) Training

Certificate of Completion

This is to acknowledge that:

has completed the Allergen Bureau training course in the
Voluntary Incidental Trace Allergen Labelling (VITAL®) Program Version 3.0
- an Allergen Risk Assessment Tool.

Course completed

Training provided by:

Trainer



VITAL® Training

<http://allergenbureau.net/vital/vital-training/>



Free Allergen Bureau Helpline

email: info@allergenbureau.net

Phone: +61 437 918 959 (International)