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Allergen Bureau Update

Presented by Kirsten Grinter
Allergen Bureau President

July 2019

Who is the Allergen Bureau?

- The **peak industry body** representing food industry allergen management in Australia and New Zealand
- A **membership based** organisation established to provide food industry with rapid responses to questions about allergen risk management in food ingredients and manufactured foods
- Established 2005, **pre-competitive**, ‘not-for-profit’, industry volunteer Board

Full Members



The Allergen Bureau – Our Vision & Mission

Vision

- The Allergen Bureau is a globally recognised and supported industry organisation promoting best practice food industry allergen management, risk review and consistent labelling to facilitate informed consumer choice

Mission

- To facilitate a globally accepted, consistent, science-based approach to food allergen risk assessment, management and communication that:
 - guides **industry** best practice
 - assists allergen sensitive **consumers** to make informed choices based on label information



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Allergen Bureau Organisation

The Board of Directors

Kirsten Grinter (Nestlé Australia Ltd)

Caroline Gray (DuPont)

Debbie Hawkes (Hawkins Watts)

Jasmine Lacis-Lee (DTS Food Assurance)

David Henning (Invited Director)

Our support network

VITAL[®] Coordinator / Support (Georgina Christensen & Lisa Warren)

Technical expertise (Simon Brooke Taylor & Robin Sherlock)

VITAL[®] Scientific Expert Panel (VSEP)

Funded Secretariat

Tom Lewis, Ray Murphy, Alice Doyle

Top ten countries visiting Allergen Bureau website

Australia (41%)

New Zealand (7%)

United States (7%)

United Kingdom (6%)

France (4%)

Germany (4%)

Netherlands (3%)

India (2%)

Spain (2%)

Italy (2%)

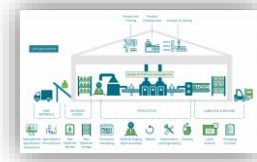
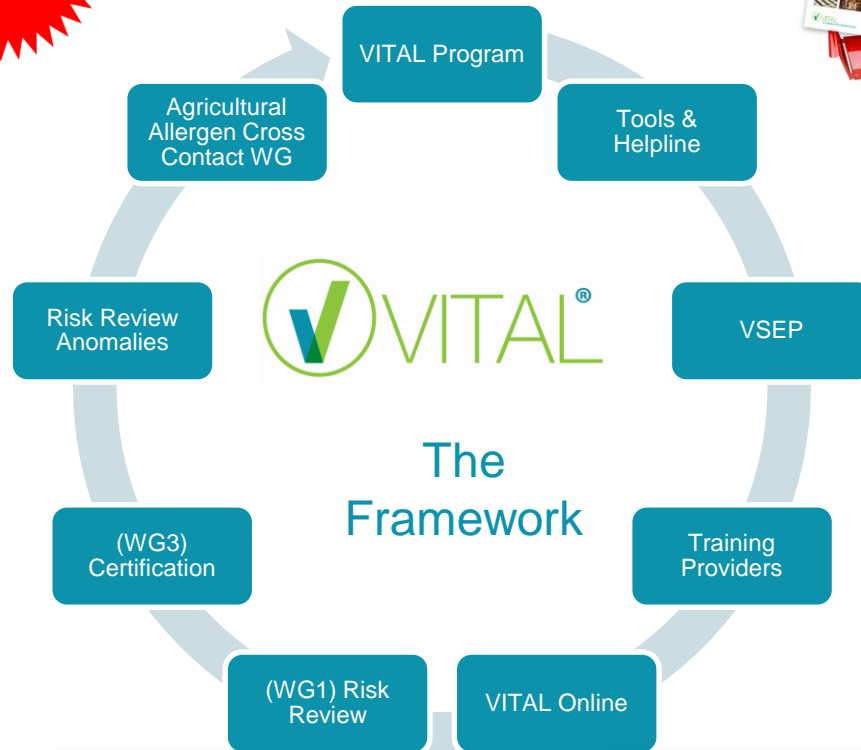
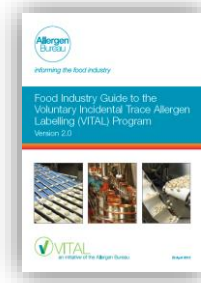
Over 2500 registered organisations use the VITAL program





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NEW!





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Our Projects and Collaborations

- Risk Review Interactive Tool
- VITAL 3.0
- VITAL Standard
- Risk Review Anomalies
- Agricultural cross contact
- FIGAML
- Allergen Collaboration
- National Allergy Strategy



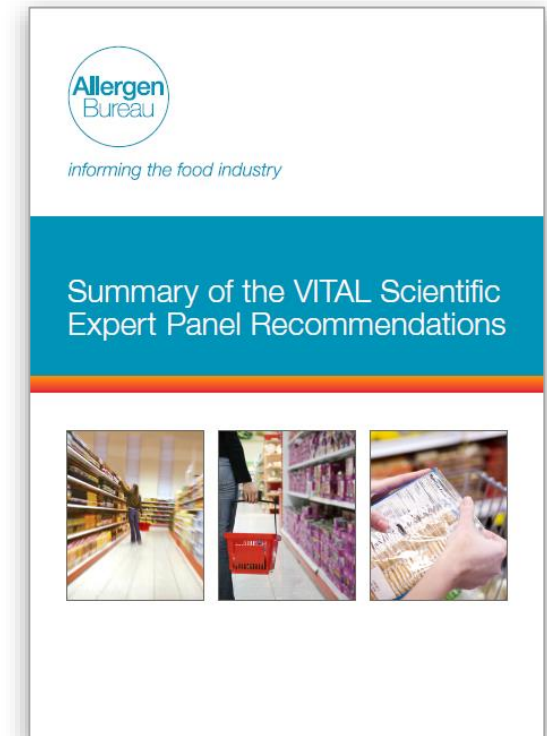
national allergy strategy



The VITAL[®] Scientific Expert Panel (VSEP) overarching scientific approach

- Analysed existing published clinical data and some unpublished data
- Statistical modelling to look at implication for the allergic population
- Scientifically and clinically sound, defensible and transparent
- Published papers (Taylor *et al* 2014, Allen *et al* 2014)
- Protection for vast majority of people with food allergy

VSEP meeting – 13 May, 2019



Impacts for VITAL - What we need to consider

- **Tree Nuts**
 - New Reference doses for Walnut, and Cashew - their relatives?
 - Default reference dose for 'all other tree nuts'?
- **Soy Flour & Soy Milk** – Combined data
- **New Reference Doses** – Supports other country regulations
- **Reference Dose levels that are changing**
 - Transition management plan is key – we will help here!
 - Re-review is necessary



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VITAL[®] – Certification

- VITAL Scheme under ISO 17065 has been drafted. **(Thanks Bill McBride!)**
- Designed as an extra module for GFSI-recognised certified sites with HACCP based Allergen Management Programs
- VITAL certification is product specific
- Has been trialled by a few companies and Certification bodies to ensure it can be interpreted & applied consistently
- Work in progress to determine resources to manage the VITAL Standard, including developing Industry & Auditor training, and providing required support and agreements for Certification bodies
- VITAL Standard to be made publicly available soon

Risk Review Anomalies – Collaborating with the Confectionery sector

- Milk in Dark Chocolate issue - Key Guiding Principles
- National Government/Jurisdiction perspective
- Legal Advice and stakeholder interaction
- Linked considerations - issues and regulations
 - Vegan, Defn. Dark Chocolate
- **Next steps** – Communication & Education are underway





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Agricultural Cross Contact Working Group

- Food industry driven working group
 - Intent is to identify and communicate the challenges in this area
 - Provide guidance on assessing the risk
 - Provide guidance to determine labelling outcomes
 - Inform international suppliers
- Phase 1 and Phase 2

Agricultural Cross Contact Working Group

Phase 1) Quick Wins for Industry

- Update “Unexpected Allergens in Food” resource
- Develop agricultural cross contact issue flow chart
- Publish an informative paper
- Guidance resource on ingredient allergen declarations from suppliers/growers
- Sampling and testing guidance
- Establish cross sectoral working relationship

Phase 2) “Overarching Guidance document

- The Agricultural allergen cross contact Food Industry Management Guide

AFGC & Allergen Bureau

- Food Industry Guide to Allergen Management and Labelling (FIGAML) is currently being updated – Last edition 2007
 - NOW AUS/NZ document
- Best Practice Guidance evolving – new info, new experiences and knowledge
 - Allergen communication section expanded - labelling principles
 - Food recalls section added
 - Focus on other best practice links – risk review website to drive consistency and avoid duplication
 - PEAL outcomes and recommendations
- Timing – Very soon! July /Aug 2019



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FSANZ Allergen Collaboration

- A great way to share and collaborate – AUS and NZ
- Communication to stakeholder – Concept of thresholds
 - Progress to something more general - cross contact management processes and impacts and the allergic consumer

Food Allergen Analysis – Website Addition



- Includes valuable guidance
 - Sampling Plans
 - Test Kits and their uses
 - Types of Laboratory Analysis
 - How to choose the most appropriate method
 - What you should be asking your laboratory providers



Allergen Bureau - What we have learnt

- Go back to the beginning in a relatable format !
 - Be visual where possible
 - Make it Interactive and interesting
- Ensure you tackle the tough stuff, expose it and resolve it!
- Educate everyone involved and keep investing in that!

And know that it takes a long time to demonstrate a sustainable solution and for people to accept it!



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For further engagement & information

- Visit the Allergen Bureau website
www.allergenbureau.net
- Join us & enjoy the benefits of the Allergen Bureau membership
www.allergenbureau.net/about-us/join-us/
- Subscribe to our free monthly Allergen Bureau eNews
www.allergenbureau.net/news/
- Access the free Allergen Bureau Helpline
 - email: info@allergenbureau.net
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FREE Helpline

