



Allergen Management – The Tricky Bits !

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Agenda



- About Lion and LDD
- Allergen Management Steps The Basics
- Lesson's I learned (LIL's)
 - Education and Training
 - Incoming Goods
 - Product Labelling
 - Zoning
 - Trials
 - Off site considerations
 - Post Launch
- Summary
- Questions







About Lion







Our core purpose: Be Sociable. Live Well.

A snapshot of our business:

38 Manufacturing facilities across 6 countries

6,640 86% People Overall people

employed engagement

score

\$2.3m Community

investment

\$5.4bn Economic

contribution

\$4.1bn \$475m Total revenue

Earnings before interest and tax (EBIT)



About Lion Dairy and Drinks

Plant

milk

facility



Our Dairy & Drinks business



Milk processing facilities Juice Sp facilities c

Specialty Dairy cheese food facilities facility

2,700+ 390

2

People employed Dairy farm relationships (direct or through DFMC)





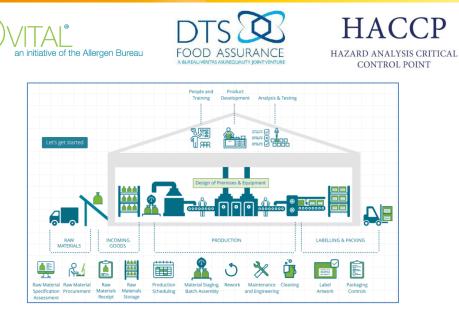


Allergen Management









http://allergenbureau.net/wp-content/uploads/2019/06/Food-Allergen-Fundamentals_May19.pdf http://allergenbureau.net/vital/vital-online https://info.allergenbureau.net/infographic http://allergenbureau.net/wp-content/uploads/2013/11/Allergen_Guide_2007.pdf https://www.dairysafe.vic.gov.au/publications-media/technical-information-notes/343-dfsv-tinallergen-managementout2 http://www.foodstandards.gov.au/consumer/foodallergies/foodallergenportal/Pages/default.aspx https://allergyfacts.org.au









Leadership principle



LIL Education and Training



General Knowledge

- What will change and why
 - protect consumers
 - choose a colour
 - new equipment
 - new processes
 - new behaviours
- Your ideas
- Who wants to be involved
- Start super early
- Integrate this future into general coverstaions

Always customer at the heart.







LIL Incoming Goods



Incoming Ingredients

- Communicate early to suppliers
 - Labels
 - Packaging
 - Colour

<u>Storage</u>

- Space to segregate
- Training

Always customer at the heart.





LIL Product Labelling



• Early Conversations

- Consumer perspective
- Changes to products already in the market
- Legislated vs Not Legislated
 - Specific language used
 - Naming the nut/fish/source of gluten
 - Placement on the label
 - Precautionary labelling
- Use resources available to you /your industry

Always customer at the heart.







LIL – Zoning



- Is Zoning needed
- Traffic Flow
- Waste
- Uniforms
- Emergency Management

Always customer at the heart.





LIL – Trials



- Trial chicken and egg
- How much control is acceptable
- Start conversations early

Always customer at the heart. We are obsessed with the needs of our





LIL Off Site Considerations



Always customer at the heart. We are obsessed with the needs of our

- Transport
- Warehousing







LIL – post launch



- Verification continues
- Validation continues
- Lets Get Efficient
- Do we really need x hours to clean down the line
- We want to put more SKU's into the schedules so will need to reduce the clean time
- We're just going to add x allergen it's OK because we're already set up for allergens
- Rinse and repeat keep assessing monitoring training

Always customer at the heart.





Summary



DO's

- Use on line Resources available to you
- Talk to the crew involve everyone
- Use HACCP approach
- Start planning early
- Consider end to end
- Always think about the consumer
- Post Launch Reviews

Always customer at the heart.

- DON'T's
- Think it will be quick
- Try to do it by yourself
- Get complacent post launch
- Allow any changes without validation and verification
- Stop thinking about the consumer



