



informing the food industry

Allergen Bureau Update

Presented by the Allergen Bureau Directors and
Technical Support Staff

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





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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%)

United States (7%)

New Zealand (7%)

United Kingdom (6%)

Germany (4%)

France (4%)

Netherlands (3%)

India (2%)

Spain (2%)

Italy (2%)

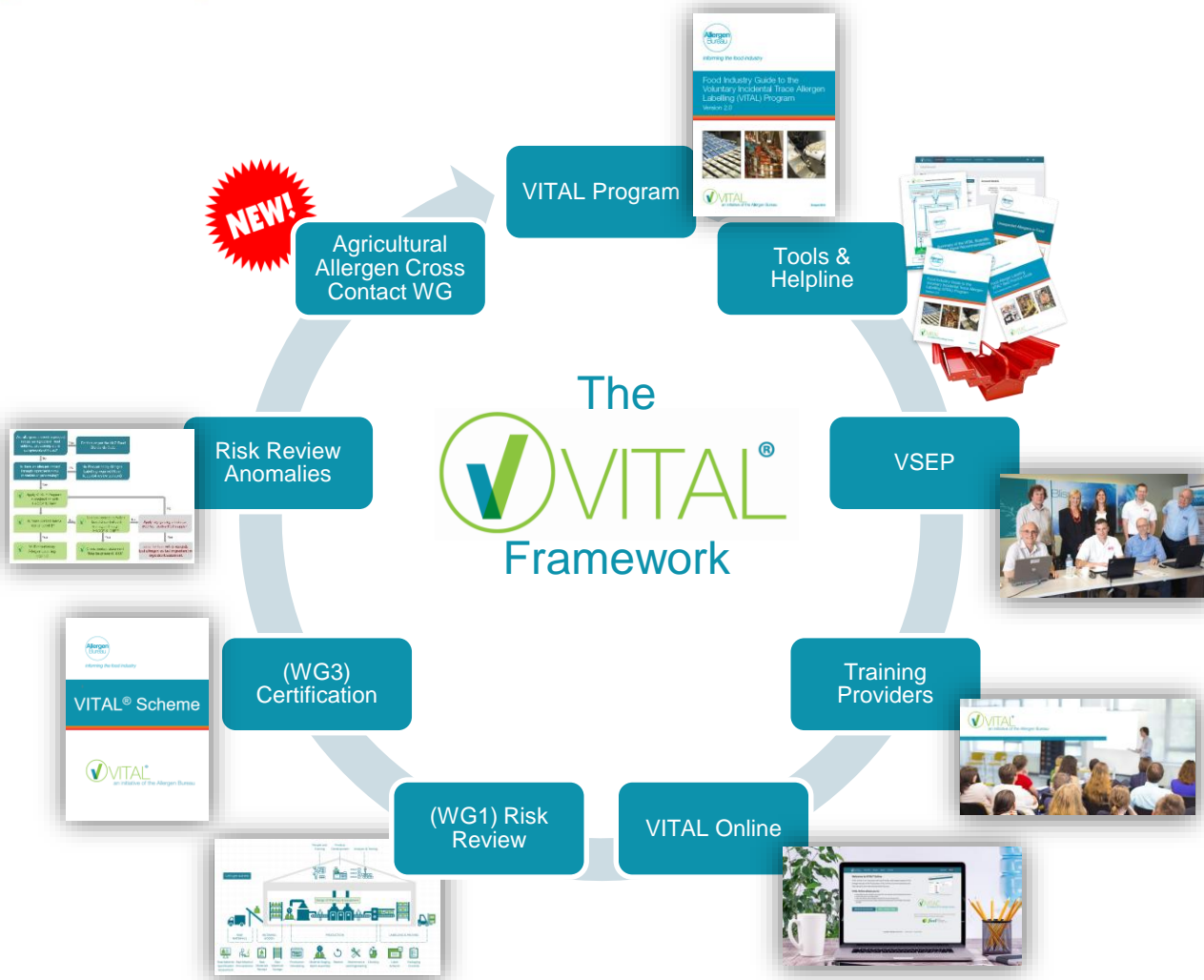
Non-bounce sessions July – December 2018



Growing International Interest

- Over 2500 registered organisations use the VITAL program
- VITAL Online website Top 10 Countries
 - Australia
 - Netherlands
 - New Zealand
 - Germany
 - United Kingdom
 - France
 - Belgium
 - Spain
 - United States
 - Italy





VITAL[®] Working Group 1 – Risk Review

- Helpful guidance for investigating the allergen status of food
- Appropriate for a broad food industry audience (local, international, SME, corporations)
- Expandable to include entire supply chain from primary production to finished product and food service
- Lots of detail but easy to use
- A flexible, living document accessible on various platforms
- **Modern new approach!**



Risk Review interactive website

- Freely available
- Many uses
 - Provides information about allergen risk review
 - Reassurance for decisions and assumptions
 - Visual tool to show allergen impact
 - Share within your organisation
 - Inform international suppliers
- We welcome your feedback



VITAL[®] Working Group 1 – Risk Review

Susan Colling, Newly Weds Foods

Alan Edwards, NSW Food Authority

Jessica Feather, Woolworths

Amanda Hawkins, Cerebos

Jasmine Lacis-Lee, DTS Food Assurance

Kaye Wood, Nestlé Australia

Lisa Warren, Allergen Bureau (Project Lead)

Kirstin Grinter, Nestle Australia (Sponsor, Allergen Bureau President)

VITAL[®] Working Group 3 – 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.
Application to JAS-ANZ for VITAL Scheme accreditation to be determined based on demonstration of industry need.

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! June 2019

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



FSANZ Allergen Collaboration

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

Food Allergen Analysis – Website Addition

- Includes valuable information and guidance on:
 - 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



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
- Board approved April 2019

Agricultural Cross Contact Working Group

Phase 1) Quick Wins for Industry

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

Phase 2) “Overarching Guidance document

7. The Agricultural allergen cross contact Food Industry Management Guide

Allergen Bureau Awards

- FAMS Travel Grant Award
 - Congratulations to: Hesrie van Heerden
- AIFST and NZIFST Allergen Bureau Awards
 - Closing dates for submissions – 31st May



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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
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