



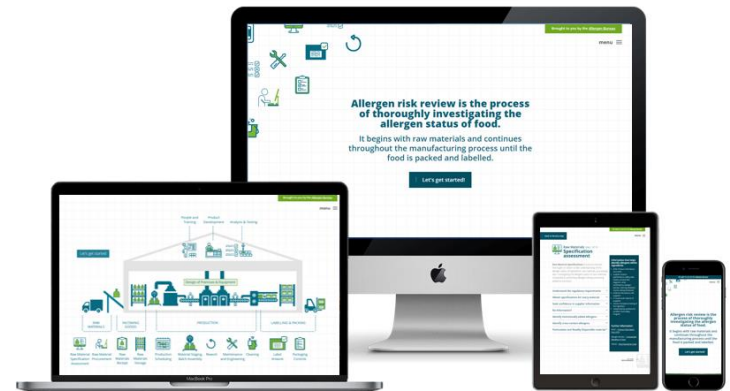
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# Allergen Risk Review Website

Lisa Warren

VITAL Support, The Allergen Bureau

April 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





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# The Allergen Bureau – Our Vision and 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

# 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

Allergen  
Bureau

*Meet the  
new Board*

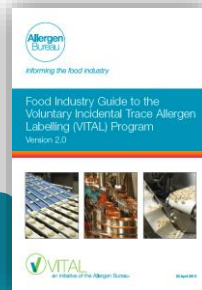


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Agricultural  
Allergen Cross  
Contact WG

VITAL Program



Tools & Helpline



VSEP



Training  
Providers



VITAL Online

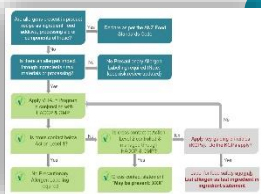


(WG1) Risk  
Review

(WG3)  
Certification



Risk Review  
Anomalies



# The VITAL<sup>®</sup> Framework



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# Allergen Bureau website



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ABOUT US FOOD ALLERGENS RISK REVIEW VITAL® PROGRAM RESOURCES NEWS EVENTS

## Food Allergen Analysis

Food allergen analysis is the testing of a material or a surface to identify and/or quantify the presence of a food allergen. Analytical test results are a useful tool for allergen management in food processing and may be used to enhance an allergen management plan and can be a valuable tool for a risk-based approach to allergen management. Test results can provide assurance and verification of critical controls within a comprehensive allergen management plan and assist the implementation of quantitative risk assessment. Analysis has a critical place in allergen management but is not a substitute for a robust allergen management plan and requires a clear understanding of the limitations of analysis.



Food allergen analysis is useful to:

- establish allergen status of ingredients
- identify equipment that is difficult to clean
- inform the risk assessment
- confirm VITAL® (Voluntary Incidental Trace Allergen Labelling Program) assumptions
- verify final product status in high risk environments
- monitor effect of critical changes

Allergen analysis has a place in finished product testing and verifying free from claims, but a single test result should not be considered in isolation and choosing the correct type of analysis and test can be complex. The analysis should be appropriate for the matrix and allergen and the method chosen should be robust, reliable, repeatable, sensitive and specific. As with all food testing methods, results are only representative of the samples tested and it is of critical importance to use an appropriate risk-based Sampling plan.



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ABOUT US FOOD ALLERGENS RISK REVIEW VITAL® PROGRAM RESOURCES NEWS EVENTS

## Allergen Risk Review

The Allergen Bureau's Allergen Risk Review website is a freely available interactive guide designed to assist the food industry with understanding the allergen status of its products.

In the VITAL® Program, allergen risk review represents the holistic approach to assessing the allergen status of a food. It encompasses any systems, allergen management processes or evaluations made in order to make a labelling decision.

[GO TO ALLERGEN RISK REVIEW WEBSITE NOW](#)

Allergen risk review is the process of thoroughly investigating the allergen status of food. It begins with raw materials and continues throughout the manufacturing process until the food is packed and labelled. The risk review involves:-

- identifying the presence of allergens that are intentionally included as part of a recipe,
- identifying the risk of allergens that may be present due to unintentional cross contact,
- implementing strategies to control, reduce or eliminate allergens during manufacture, and
- quantifying cross contact allergens

### Inform your VITAL risk assessment

Information collected in an allergen risk review should be used by the food company when implementing the Allergen Bureau VITAL Program – a standardised allergen risk assessment process for food industry. Allergen risk review provides essential information for use in VITAL Online, the web-based VITAL Calculator.

[Explore the interactive factory map](#)



## Top ten countries visiting Allergen Bureau website

Australia (3672 – 40%)

United States (680 – 7%)

New Zealand (638 – 7%)

United Kingdom (462 – 5%)

Germany (337 – 4%)

France (312 – 3%)

Netherlands (304 – 3%)

Spain (267 – 3%)

Italy (198 – 2%)

Canada (179 – 2%)

Non-bounce sessions Jan – Jun 2018



Food Allergens	USA	Canada	EU	Australia/NZ	Hong Kong	China	Korea	Taiwan*	Argentina	Thailand	Bolivia	Brazil	Chile	Colombia	Costa Rica	Cuba	Mexico	Nicaragua	South Africa	Venezuela	Malawi	Singapore	Japan**	GSO***	Philippines	Israel (Pending)	India (In Development)
Crustacean Shellfish	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x			
Egg	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x			
Fish	x	x	x	x	x	x		x	x	x	x	x	x	x	x	x	x	x	x	x	x		x	x			
Milk	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x			
Peanut	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x			
Soy	x	x	x	x	x	x		x	x	x	x	x	x	x	x	x	x	x	x	x	x		x	x			
Tree nuts	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x	x		x	x			
Wheat	x	x	x	x		x	x			x	x		x	x	x		x	x	x			x					
Cereals w/ Gluten		x	x	x	x	x		x	x	x	x	x	x	x	x	x	x		x	x	x		x	x			
Buckwheat						x																x					
Celery		x																					x				
Lupin		x	x																				x				
Molluscan Shellfish	x	x	x			x												x			x		x				
Mustard	x	x																					x				
Sesame	x	x	x																				x				
Sulfites	x	x	x	x	x			x	x	x	x	x	x	x	x	x	x		x	x	x		x	x			
Bee Pollen/ Propolis			x																								
Royal Jelly			x																								
Mango							x																				
Peach						x																					
Pork						x																					
Tomato						x																					
Latex (Natural Rubber)										x																	

<https://farrp.unl.edu/IRChart>



# Growing International Interest

VITAL Online website  
top ten visiting countries

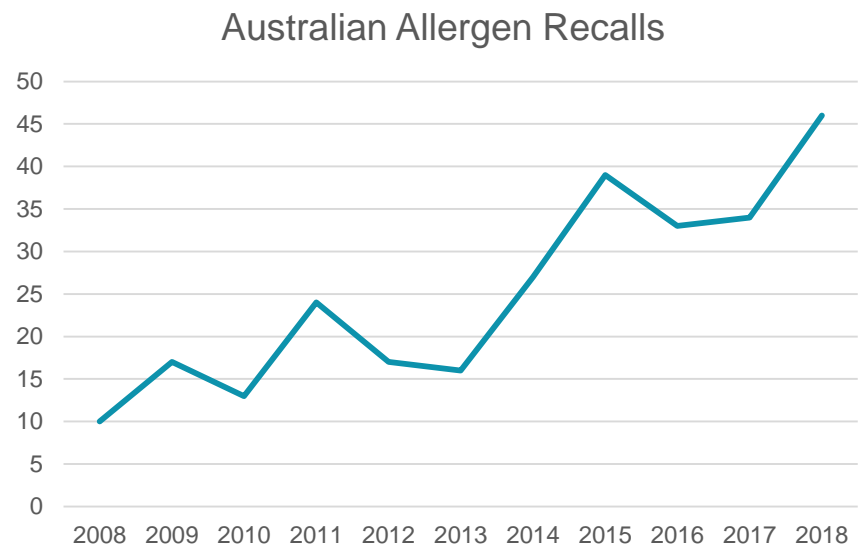
Australia  
Netherlands  
New Zealand  
United States  
Spain  
France  
United Kingdom  
Belgium  
Germany  
Italy



# Undeclared allergen recalls coordinated by FSANZ

## Most common reasons

- ~ lack of skills & knowledge
- ~ supplier verification issues e.g. ingredients
- ~ packaging errors
- ~ accidental cross contact in raw materials & finished product



[www.foodstandards.gov.au/industry/foodrecalls/recallstats](http://www.foodstandards.gov.au/industry/foodrecalls/recallstats)

# VITAL<sup>®</sup> 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<sup>®</sup> 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!**





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VITAL<sup>®</sup>

an initiative of the Allergen Bureau

## Risk Review interactive website

<https://info.allergenbureau.net/>

# 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





# 3rd Food Allergen Management Symposium

- ~ 13<sup>th</sup> – 16<sup>th</sup> May 2019
- ~ Local & international expert speakers
- ~ Sponsorship & exhibition opportunities
- ~ Registration benefits
  - ~ **Non-members** - \$850 (GST inclusive)
  - ~ **Full Members, 1<sup>st</sup> registration** - FREE
  - ~ **Full Members, all other registrations** ('guest' to 1<sup>st</sup> reg.) - \$425
  - ~ **Associate Members** - \$638

**FAMS**  
2019**3RD FOOD ALLERGEN  
MANAGEMENT SYMPOSIUM**  
13TH - 16TH MAY 2019

Navigate the science, manage the risk

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*State Library Victoria*

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**Register**

Visit the FAMS2019 website [www.fams2019.com.au](http://www.fams2019.com.au)  
or contact Ray to discuss at [info@allergenbureau.net](mailto:info@allergenbureau.net)

## For further engagement & information

- ~ Visit the Allergen Bureau website [www.allergenbureau.net](http://www.allergenbureau.net)
- ~ Join us & enjoy the benefits of the Allergen Bureau membership [www.allergenbureau.net/about-us/join-us/](http://www.allergenbureau.net/about-us/join-us/)
- ~ Subscribe to our free monthly Allergen Bureau eNews [www.allergenbureau.net/news/](http://www.allergenbureau.net/news/)
- ~ Access the free Allergen Bureau Helpline
  - email: [info@allergenbureau.net](mailto:info@allergenbureau.net)
  - Phone: +61 437 918 959 (International)

