



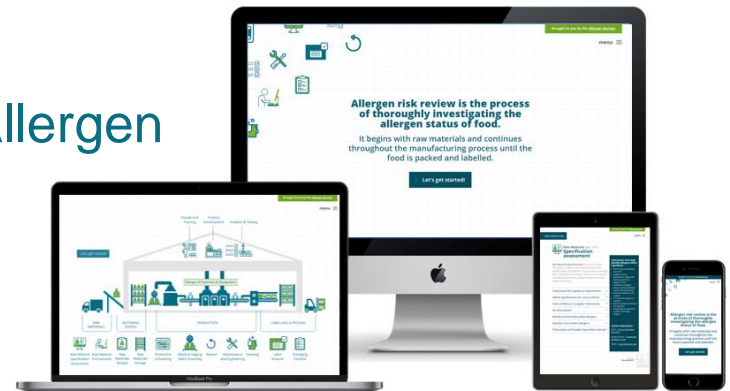
informing the food industry

Allergen Risk Review Website

Jasmine Lacis-Lee

Director and Honorary Secretary, The Allergen Bureau & DTS Food Assurance

May 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





informing the food industry

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

The Allergen Bureau logo, featuring the words "Allergen Bureau" in a blue sans-serif font inside a thin blue circle.

*Meet the
new Board*

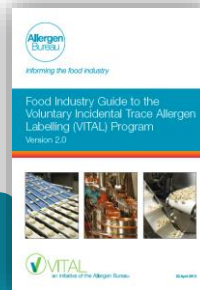


informing the food industry



Agricultural
Allergen Cross
Contact WG

VITAL Program



Tools & Helpline



VSEP



Training
Providers



VITAL Online



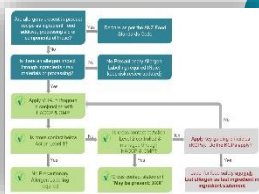
(WG1) Risk
Review

(WG3)
Certification

VITAL® Scheme



Risk Review
Anomalies



The VITAL® Framework



informing the food industry

Allergen Bureau website



informing the food industry

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.



informing the food industry

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 (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



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>

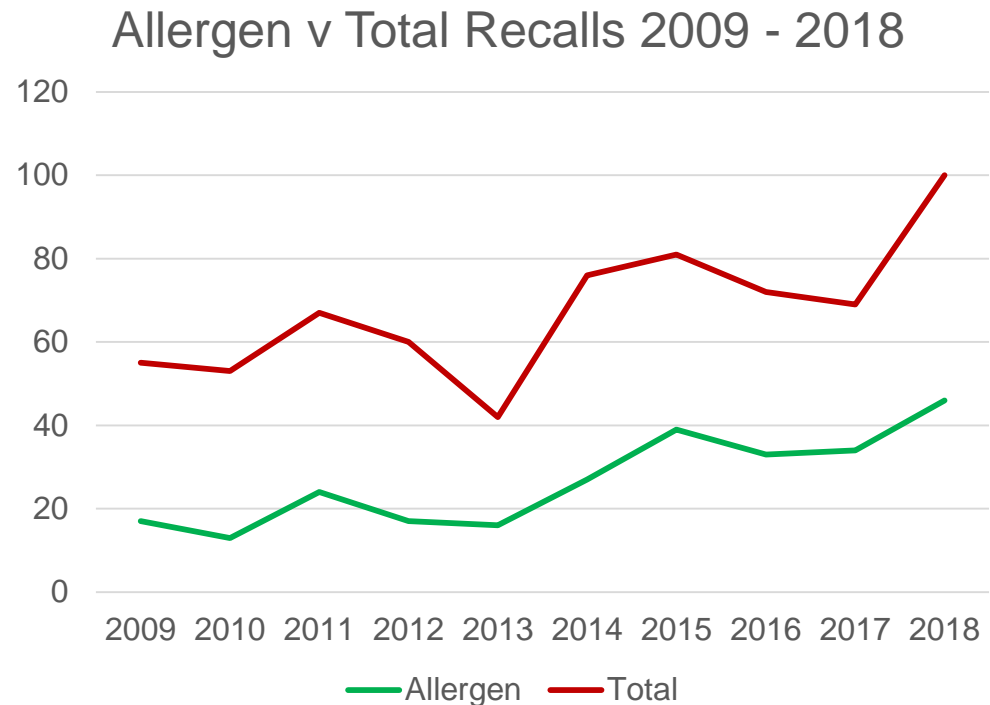
Growing International Interest

- 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



Undeclared allergen recalls coordinated by FSANZ

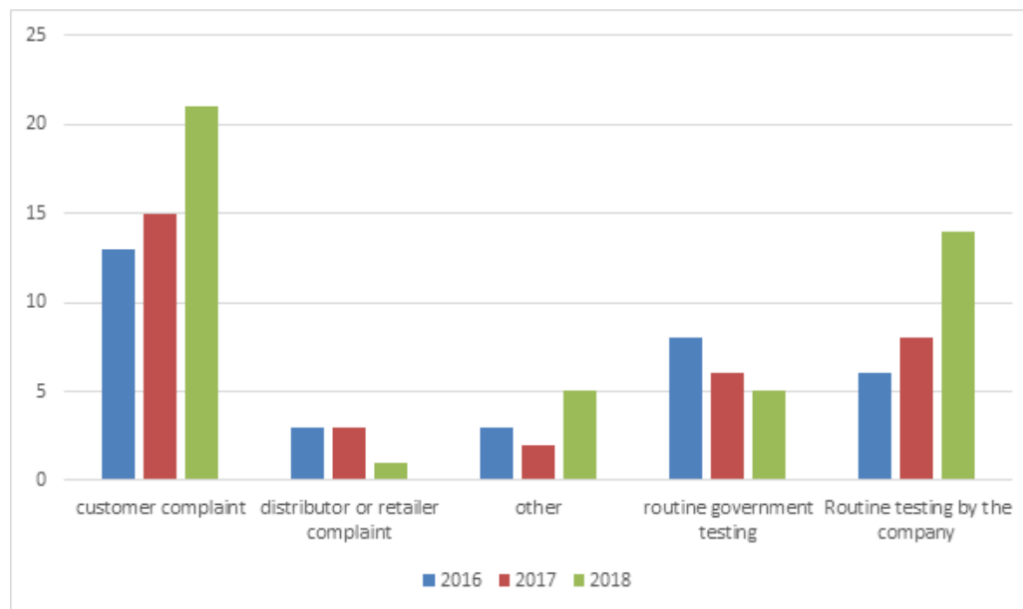
Since 2013
Allergens have
been leading
reason for recalls in
Australia



Drilling down into the statistics

Problem detection?

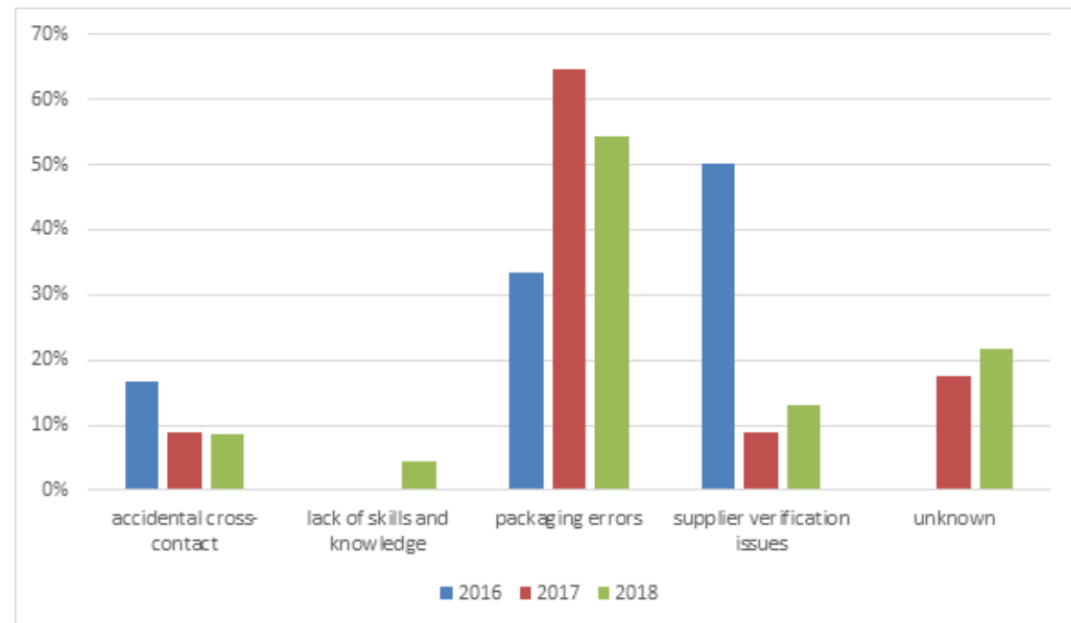
- ~ 2016 -2018 shows the leading reason for recalls was due to customer complaints
- ~ Followed by analytical testing



What contributed in the production of the food to cause the recall?

Most common reasons

- ~ Packaging errors
- ~ Supplier verification
- ~ Unknown
- ~ Accidental cross contact



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 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!**





informing the food industry



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



Allergen Management Overview

- ~ A whole business approach
- ~ Ensure all processes capture the allergen risk
- ~ Encourage the use of a risk assessment tool to **ELIMATE** and **REDUCE** the overall risk
 - ~ Not just a tool to determine precautionary labelling
 - ~ When used correctly helps to provide a safer product to the consumer

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
 - Phone: +61 437 918 959 (International)

