



Allergen Management

Food Industry Challenges in 2020

Lisa Warren

VITAL Support, The Allergen Bureau

FTAA – 2020 Hot Topics

26th May 2020



Who is the Allergen Bureau?

- **Peak industry body** representing food industry allergen management in Australia and New Zealand
- **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', Allergen Bureau Directors provide voluntary, unpaid services

Global Members



Full Members



• Cargill Protein Europe

Our Vision

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



A woman with blonde hair, wearing a white hairnet, glasses, a white lab coat, and blue gloves, is looking at a tablet computer. She is standing in a food processing facility, with industrial machinery and conveyor belts visible in the background. The scene is brightly lit, and the overall atmosphere is clean and professional.

Our Mission

To facilitate a globally accepted, consistent, science-based approach to food allergen risk assessment, management and communication that:

- assists allergen sensitive **consumers** to make informed choices based on label information
- guides **industry** best practice

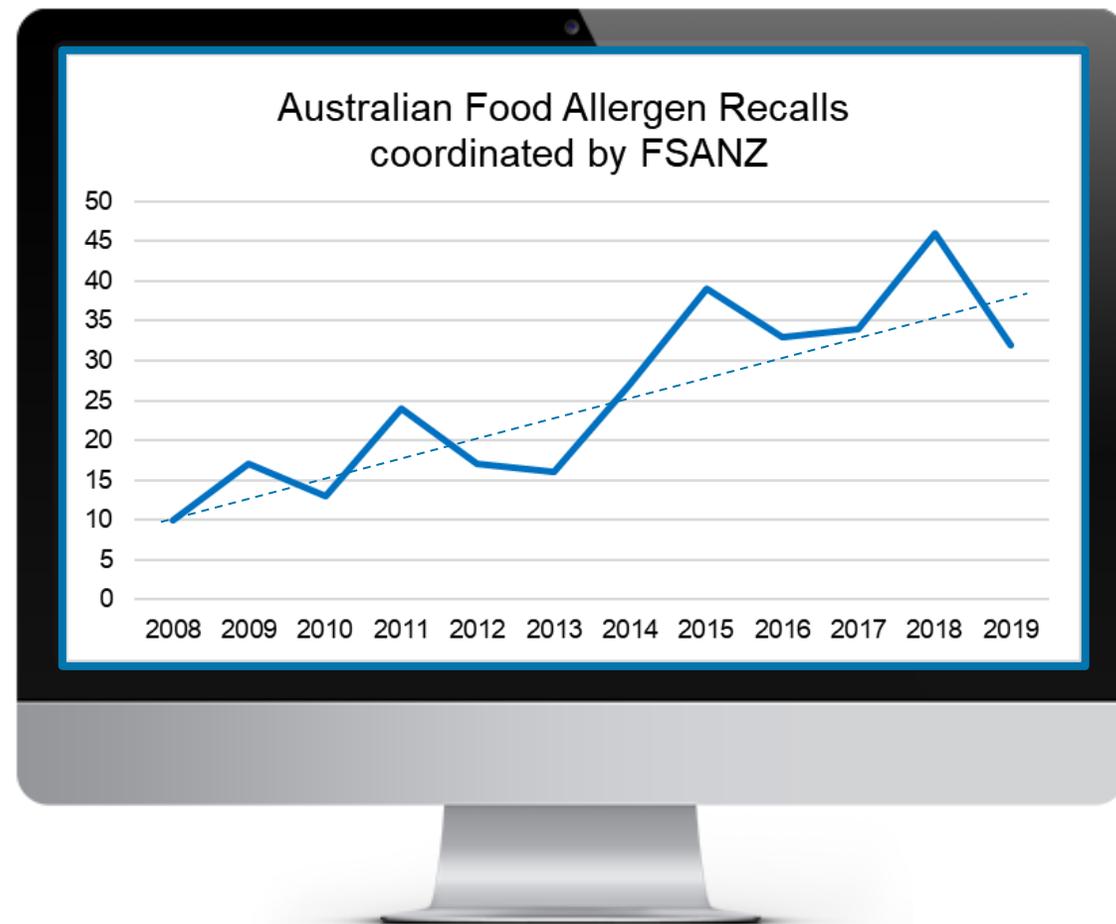




Undeclared Allergen Recalls

Most common reasons (mid-2016 – 2019)

- Packaging errors (58)
- Unknown (35)
- Supplier verification issues (21)
- Accidental cross contact in raw materials & finished product (17)
- Lack of skills & knowledge of labelling requirements (1)

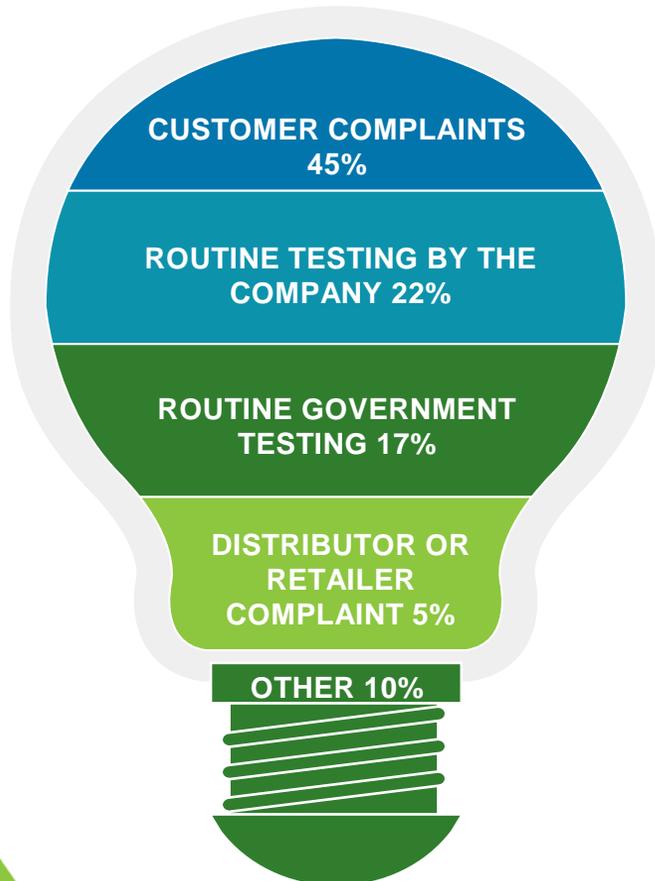




Allergen Recall Corrective Actions

FSANZ (mid-2016 – 2019)

Most common method of problem detection



- **Training** of staff
- Improved communication **procedures**
- Altered product **ingredients**
- Altered product **label**
- Changed **suppliers**
- New/changed **equipment**
- Identified new critical control points
- Amended processing/handling **procedures**
- Improved manufacturing **process** (GMP's)
- Improved hygiene **practices** (GHP's)
- Other



FIGAML

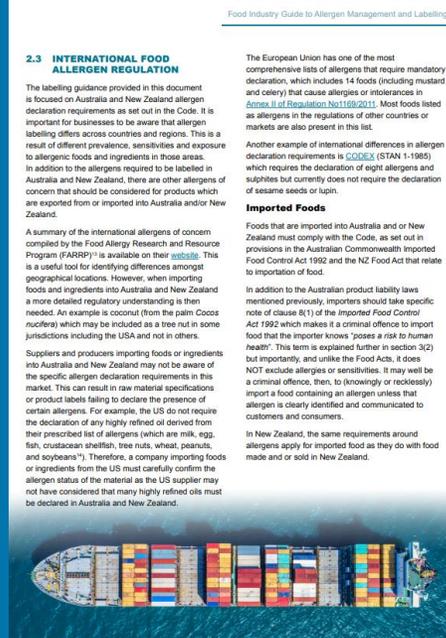
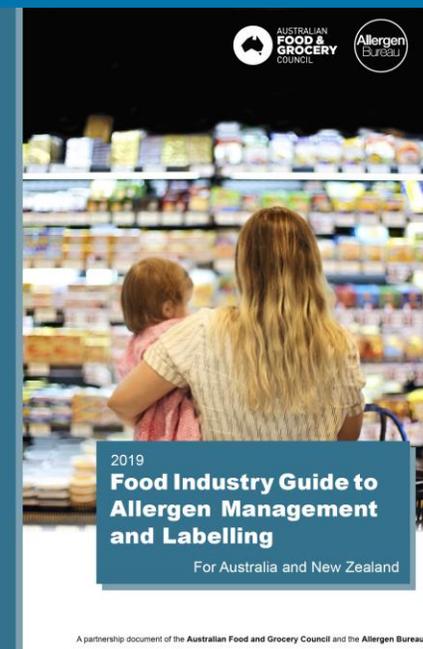


AUSTRALIAN
FOOD &
GROCERY
COUNCIL

Industry best practice for the management of allergens, allergen labelling, & allergen communication

- Communicating allergen status change
- Differentiation of similar products
- Food recall case studies
- Label artwork approval
- NZ content
- Consumer contact guidance
- Electronic publish only
- Referral to [Allergen Risk Review website](#)

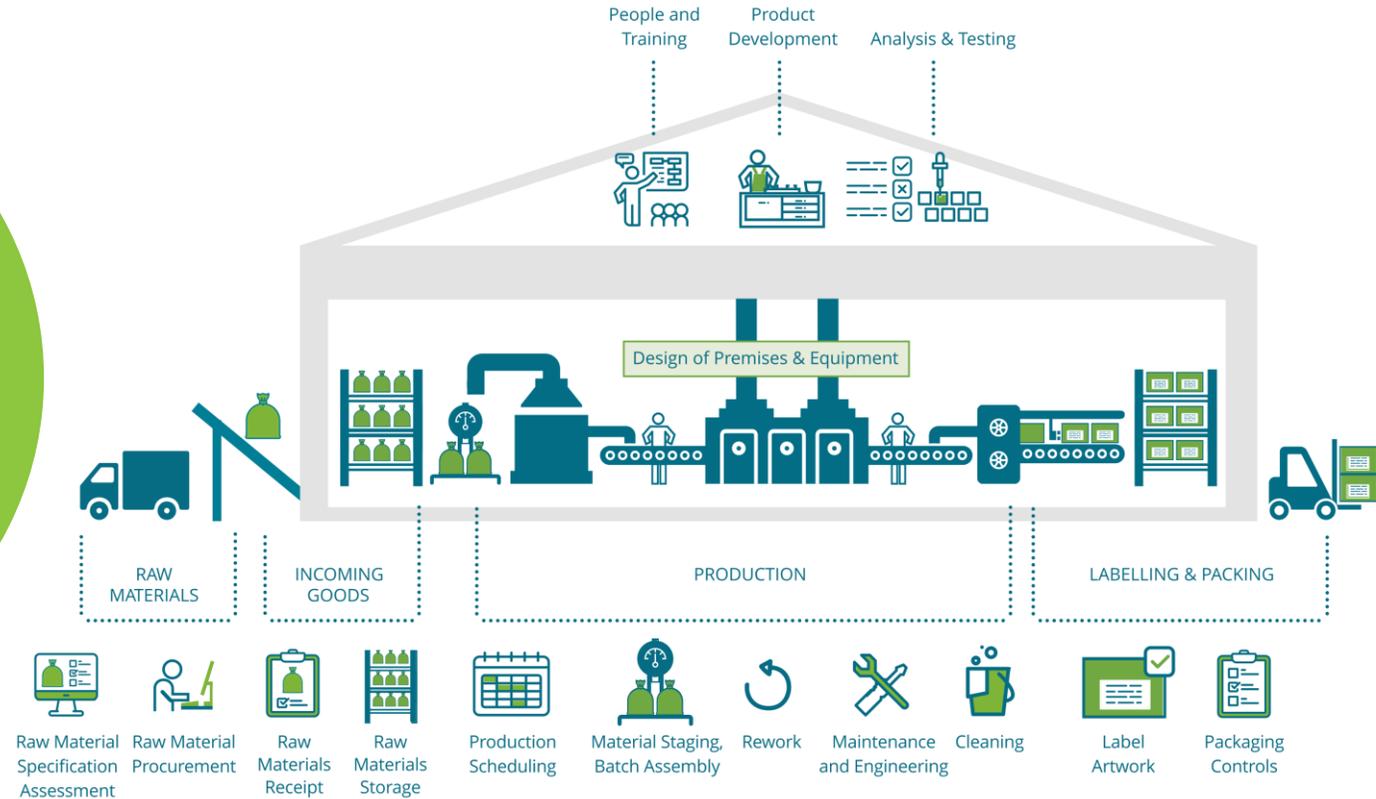
Primary reference document for allergen management & labelling in ANZ





Allergen Risk Review website

Now with
Allergen
Management
Guidance





ALLERGEN Hot Topics 2020!

1

COVID-19 – potential allergen risks?

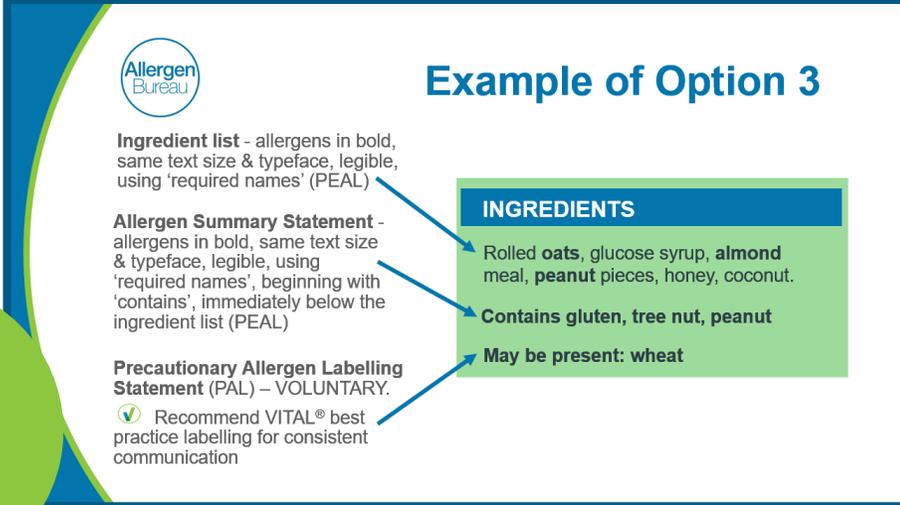
- Supply chain - alternative ingredients
- Staff changes - training
- New operations - update procedures



FSANZ
CORONAVIRUS (COVID-19)
AND FOOD SAFETY
advice for consumers and food businesses

Novel coronavirus and food safety

2



Example of Option 3

Ingredient list - allergens in bold, same text size & typeface, legible, using 'required names' (PEAL)

Allergen Summary Statement - allergens in bold, same text size & typeface, legible, using 'required names', beginning with 'contains', immediately below the ingredient list (PEAL)

Precautionary Allergen Labelling Statement (PAL) – VOLUNTARY.
✔ Recommend VITAL® best practice labelling for consistent communication

INGREDIENTS
Rolled **oats**, glucose syrup, **almond** meal, **peanut** pieces, honey, coconut.
Contains gluten, tree nut, peanut
May be present: wheat

P1044 Plain English Allergen Labelling (PEAL)

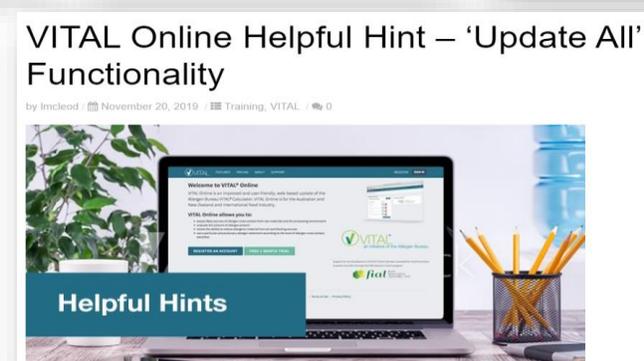
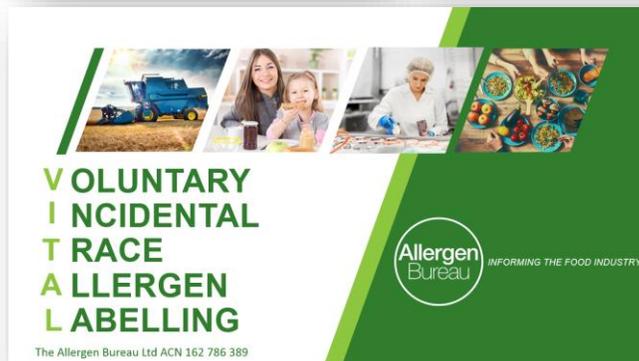
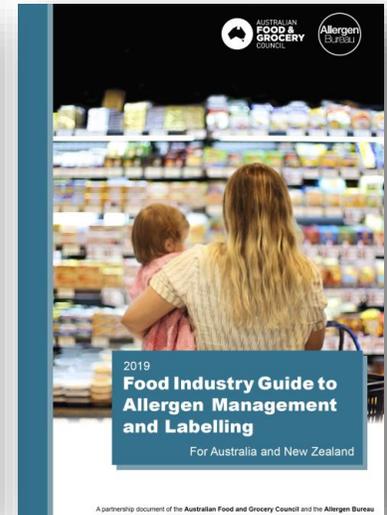
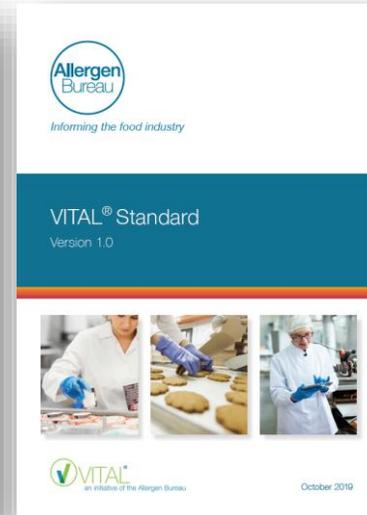
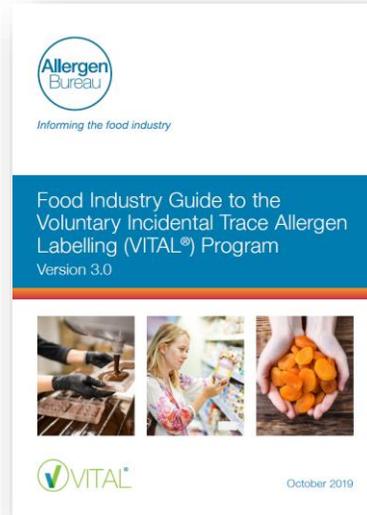
- Anticipated gazettal – Sept 2020
- Separate declaration of molluscs, individual tree nuts (9), wheat and other gluten cereals
- Mandatory terms – required names, and 'gluten' and 'tree nut'



ALLERGEN Hot Topics 2020!

3

VITAL® Program Version 3.0



Allergen Bureau & AFGC VITAL 3.0 and Allergen Management Guidance Session

2020 AIFST Convention goes virtual.
Allergen Bureau 'Breakfast' Seminar goes evening soirée!

by Imcleod / 📅 April 29, 2020 / 📰 Industry News, Training / 💬 0



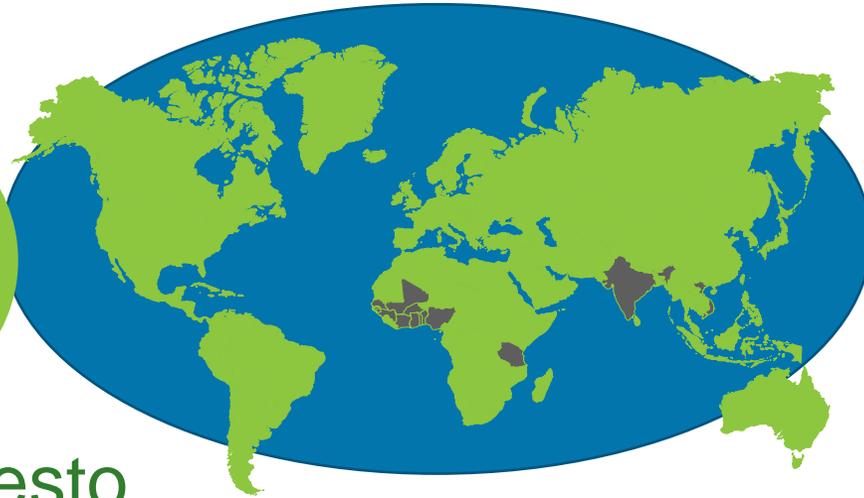
Day 1 of AIFST20, Tuesday 23 June 2020
Evening slot of 5:00 pm to 6:30 pm (AEST)

Visit the [2020 AIFST Virtual Conference & Exhibition website](#)



ALLERGEN Hot Topics 2020!

4



Peanut in pesto - cashew link

- 7 recalls (to Feb 2020)
- Complex supply chain
- Investigations ongoing

5

Agricultural co-mingling

- CODEX Draft Code of Practice on Food Allergen Management for Food Business Operators (Step 8)
- REP20/FH
- Appendix II – Primary Production – environmental hygiene, handling, storage and transport
- Allergen Bureau Agricultural Co-mingling working group
- Allergen Bureau FAQ

العربية 中文 English Français Русский Español

CODEX ALIMENTARIUS
INTERNATIONAL FOOD STANDARDS

Google REP20/FH



Food and Agriculture
Organization of the
United Nations



World Health
Organization



In Summary

- Food recalls in Australia are still trending upwards
- Updates to processes, procedures and training are key corrective actions
- Allergen Bureau have updated many resources that provide guidance in these areas
- Allergen hot topics 2020 related to
 - COVID – 19,
 - changes to allergen labelling (PEAL),
 - peanut contamination in cashews and
 - agricultural co-mingling

all link to the need to keep processes, procedures and training up to date

CONTACT US:

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/



Free Allergen Bureau Helpline

email: info@allergenbureau.net

Phone: +61 437 918 959 (International)