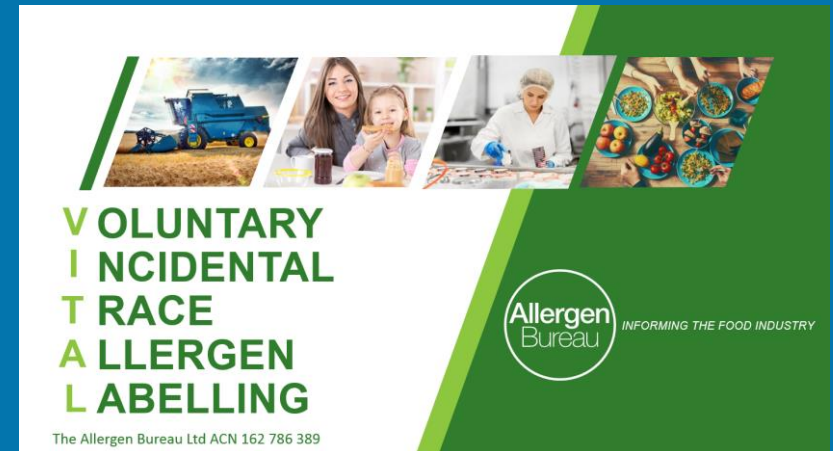




VITAL[®] Training

Allergen Bureau

VITAL 3.0 and Allergen Management Guidance
Breakfast Seminars, 2020





Training Package Working Group

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Debbie Hawkes – Allergen Bureau Director

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+ help from:

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The Task

1. Incorporate the new VITAL 3.0 Reference Doses
2. Update the content to reflect the most current published studies
3. Review Training Provider feedback on the current challenges associated with training
4. Update the Training Package to a more “modern” look





The Outcome

- Course A and Course B packages combined
 - Only 1 training package now
 - Delivery time reduced to 6.5 hours
 - All sides to be delivered ensuring standardisation of delivery
- Incorporation of the Allergen Risk Review website
- Incorporation of the VITAL Standard
- New look and feel





Course Overview

1.	Welcome and Introduction
2.	Food Allergy
3.	Allergen Labelling
4.	Overview of Allergen Risk Review & Allergen Management
5.	Allergen Analysis
6.	What is the VITAL [®] Program?
7.	VITAL Theory
8.	Allergen Cross Contact from Ingredients
9.	Allergen Cross Contact due to Processing
10.	Applying VITAL Online
11.	Support and Close





VOLUNTARY INCIDENTAL TRACE ALLERGEN LABELLING

The Allergen Bureau Ltd ACN 162 786 389



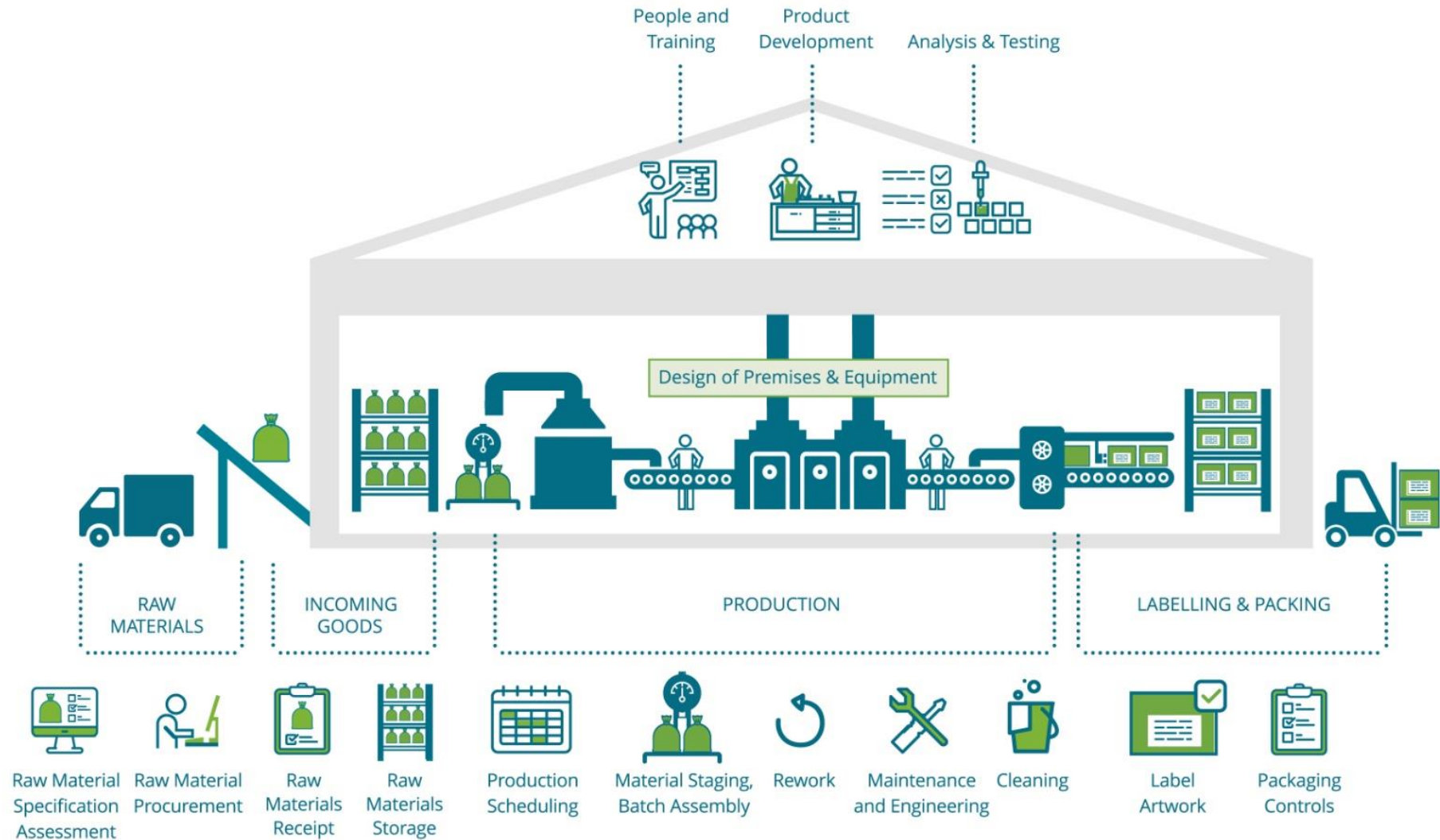
INFORMING THE FOOD INDUSTRY



IMPACT OF FOOD ALLERGY

Avoidance of the food
is the only protection

WHAT DEPARTMENTS NEED TO BE CONSIDERED?



Marketing, Quality Assurance & Regulatory Affairs

[+ ADD CROSS CONTACT](#)[Processing assumptions](#)[Honey Almond Cake](#) ✓ >[Raw Vegan Cake](#) ✓

Honey Almond Cake

[RENAME](#)[REMOVE](#)

Cross contact allergens due to processing

- + Cereals containing gluten
- + Tree nuts (Cashews & Pistachios)
- + Tree nuts (Walnut & Pecans)
- + Tree nuts (Almond, Brazil nuts, Hazelnuts, Macadamia nuts, Pine nuts)

Almonds

Particulate Readily dispersible form

Hang up quantity*	<input type="text" value="2000"/>	<input type="text" value="g"/>
% Almonds or Almonds component in hang up	<input type="text" value="40"/>	<input type="text" value="%"/>
% protein in Almonds or Almonds component*	<input type="text" value="20.4"/>	<input type="text" value="%"/>
Amount of Protein in Hang Up	<input type="text" value="163200"/>	<input type="text" value="mg"/>
Batch size exposed to hang up*	<input type="text" value="200"/>	<input type="text" value="kg"/>
Protein from this cross contact source	<input type="text" value="816"/>	<input type="text" value="ppm"/>
Cumulative amount	<input type="text" value="960"/>	<input type="text" value="ppm"/>
Action Level Transition Point	<input type="text" value="0.83"/>	<input type="text" value="ppm"/>
Labelling outcome	<input type="text" value="Action Level 2"/>	

[SCENARIO TESTING](#)

OUTCOME SUMMARY

Step 1: Setup ✓

Step 2: Yield ✓

Step 3: Ingredients

Step 4: Processing

Step 5: Report

[SAVE AND CONTINUE](#)

NAVIGATE TO STEP 4 PROCESSING & THE HONEY ALMOND CAKE PROCESSING PROFILE. CLICK ON SCENARIO TESTING.





Course Competencies

VITAL® Theory

The intent of this session for the participant to understand and apply the key concepts of the VITAL Program.

Participant Competency (What is to be covered)		Supporting Materials & Data Show
7	VITAL Theory	Data Show -7
7.1	Understanding of Reference Dose	
7.2	Understanding that the protein levels referred to within the VITAL Program are total protein levels in ppm	
7.3	Understanding that the Reference Dose values are derived from sound scientific data	
7.4	Ability to identify situations where Reference Dose is not applicable	
7.5	Understanding of Reference Amount	
7.6	Understanding of Action Levels and their relationship with Reference Amount and Reference Dose	
7.7	Ability to calculate Action Level thresholds	
7.8	Understanding that the VITAL Action Level Grid is specific to individual products	
7.9	Understanding of Action Levels and their labeling recommendations	
7.10	Understanding the difference between mandatory allergen labelling and precautionary allergen labelling	
7.11	Understanding of the VITAL requirements for precautionary allergen labelling	

Suggested Activities

- Discussion around the differences between Reference Amount and Serving Size
- Discussion around the differences of a Reference Amount for a food and the Reference Amount for an ingredient
- Ask the group why the Reference Amount for cereals containing gluten is locked in the VITAL Action Grid at a maximum of 20ppm.

Allergen Cross Contact due to Processing

The intent of this session for the participant to identify and quantify cross contact allergens due to processing and the impact of how this can affect the labelling outcome of a product.

Participant Competency (What is to be covered)		Supporting Materials & Data Show
9	Integrating VITAL® into an Allergen Management Plan - Processing	Data Show -9
9.1	Understanding processing cross contact information required for VITAL risk assessment	
9.2	Understanding how to perform a physical allergen risk assessment to quantify cross contact allergens from processing	
9.3	Understanding of the VITAL definition for Hang Up and its impact on a food due to cross contact	
9.4	Understanding of the role of allergen analytical testing of the processing environment	
9.5	Ability to complete the calculations for the concentration of protein from a cross contact source in a final product	
9.6	Ability to enter processing information correctly into VITAL Online	
9.7	Ability to enter processing cross contact information correctly into VITAL Online by completing <i>Exercise 2. Enter the sausage processing cross contact information into VITAL® Online using the PROCESSING PROFILES tab and compare the results with the manual calculation on the previous slide</i>	VITAL Training - Exercises and Scenarios
9.8	Ability to identify and record appropriate processing assumptions and identify conditions under which a VITAL assessment review is appropriate	
9.9	Understanding how VITAL Online can be used to assess the impact of processing cross contact	

Suggested Activities

- Ask the group for suggestions about identifying and quantifying cross contact allergens in the manufacturing line and environment.
- Discuss some scenarios which can help eliminate or reduce Hang Up
- Discuss how the batch size due to hang up may not be the same as the batch size of the product
- Ask the group what information about processing could be recorded in the Assumptions section of VITAL Online.

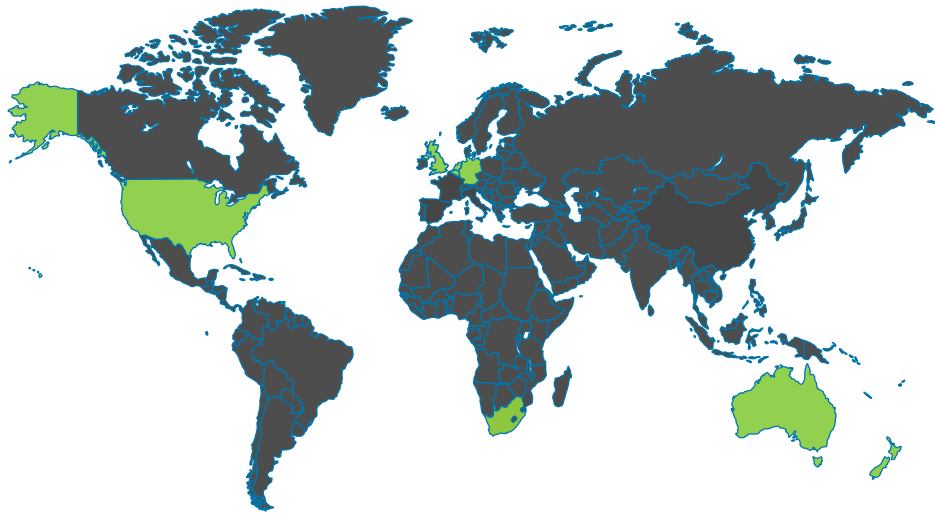
Required Activity

- Creating the processing cross contact information for biscuit dough by entering the information in the PROCESSING PROFILES tab of VITAL Online and comparing the outcome with the manual calculation.





Training Providers



Region of Home base	Training Provider
Australia & New Zealand	BSI Group ANZ Pty Ltd Burwater Pacific Correct Training Systems DTS FOOD ASSURANCE Integrity Compliance Solutions HACCP Mentor Quality Associates Training SAI Global Sherlock Food Allergen Risk Management SIS Training and Consulting Limited
Africa - South Africa	FACTS Food & Allergy Consulting & Testing Services
Europe – France	Eurofins Analytics France
Europe – Germany	Food Information Service Europe ifp Institut für Produktqualität GmbH
Europe – The Netherlands & Belgium	Allergenen Consultancy KTBA FoodCampus Normec Foodcare – Bureau voor Kwaliteitszorg
North America	Sabal Food Safety Consulting



Next Steps

- Training Package is live
- Trainer briefings ongoing
- VITAL 3.0 Training Package replaces existing scheduled training for the remainder of 2019
- The Allergen Bureau encourages feedback



informing the food industry

Voluntary Incidental Trace Allergen Labelling (VITAL®) Training Course

Certificate of Completion

This is to acknowledge that:

has completed the Allergen Bureau Training Course in the Voluntary Incidental Trace Allergen Labelling (VITAL®) Program Version 3.0 - a standardised allergen risk assessment process for food industry.

Course completed

Training provided by:

Trainer



VITAL[®] Training

<http://allergenbureau.net/vital/vital-training/>



Free Allergen Bureau Helpline

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Phone: +61 437 918 959 (International)