

Allergen Bureau

What every food producer
MUST know about
allergen management &
labelling!

Lisa Warren Allergen Bureau
AIFST Technical Webinar February 2021

Informing the
food industry

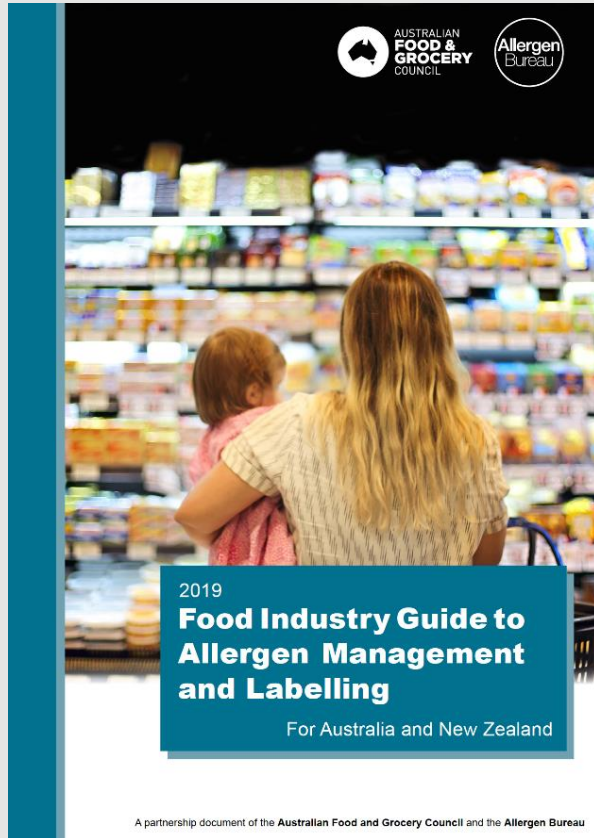


#1



Am I managing allergens properly?

#2



Essential allergen guidance for the ANZ food business operator



AUSTRALIAN
**FOOD &
GROCERY**
COUNCIL

Allergen
Bureau

Food Industry Guide to Allergen Management and Labelling

- food manufacture (supply, handling, production, distribution & sale of foods)
- food ingredients (local & imported)
- packaged foods (retail ready, bulk & imported)
- non-packaged foods

FIGAML is relevant to all food industry sectors!

Allergen
Bureau



#3

Food allergy & food intolerance

Understanding the differences, symptoms & prevalence of

- food allergy
- anaphylaxis
- coeliac disease
- food intolerance

helps to make informed risk-based decisions

Did you know?
Wheat allergy & gluten intolerance are
not the same.

Allergen
Bureau



#4

Regulatory requirements

Standard 1.2.3 is NOT the only legislation about allergens

- food acts & product liability law (AUS & NZ)
- Australia New Zealand Food Standards Code (Code) & its relevant Standards
- international food allergen regulation differences
- imported foods requirements



#5

Allergen management

- the procedures, policies and practices put in place to manage allergens

Allergen risk review

- the thorough investigation of the allergen status of a food

Allergen analysis

- appropriate for validation & verification purposes

Allergen
Bureau





#6

Allergen labelling

- allergen labelling best practice
- allergenic nature of ingredients
- allergen labelling exemptions
- allergen labelling formats
- process to compose an allergen declaration
- ingredient list presentation
- allergen summary statements
- the VITAL[®] Program & precautionary allergen labelling (PAL)
- label artwork approval & signoff
- allergen free claims

#7

Plain English Allergen Labelling

(as of Dec 2020)

Statement of Ingredients (Sol) – display allergens using required names in bold, distinct contrast, same text size (or more), listed separately

Summary Statement (SS) – display allergens beginning with ‘contains’, using required names, in bold, same text size & typeface as Sol, same field of view & next to Sol

Precautionary Allergen Labelling Statement (PAL) – VOLUNTARY



Recommend VITAL® best practice labelling for clear, consistent communication

INGREDIENTS

Rolled **oats**, glucose syrup, **almond** meal, **peanut** pieces, honey, coconut.

Contains: gluten, almond, peanut
May be present: wheat

Allergen
Bureau

#8

Allergen communication

- communicating allergen status change
- differentiation of similar products
- parallel imports
- other forms of communication (online shopping, websites, in store demonstrations)
- consumer & customer contact



#9

Be prepared!

- when a consumer contacts you about an allergic reaction
- food recall plan, statistics, communication
- food recall case studies

Download FIGAML from these websites

AFGC afgc.org.au/industry-resources/food-labelling-and-allergen-guide

Allergen Bureau allergenbureau.net/resources

Allergen
Bureau

#10

Allergen Bureau

The Food Industry Guide to the VOLUNTARY INCIDENTAL TRACE ALLERGEN LABELLING (VITAL®) PROGRAM

Version 3.0

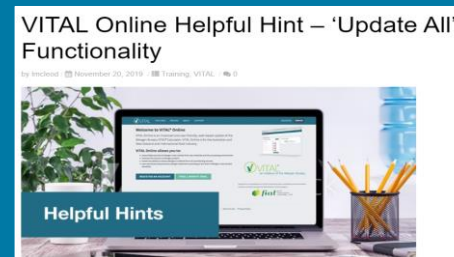
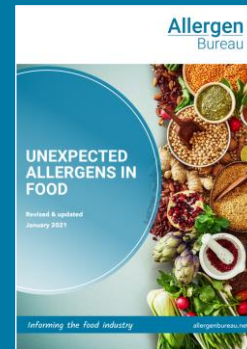
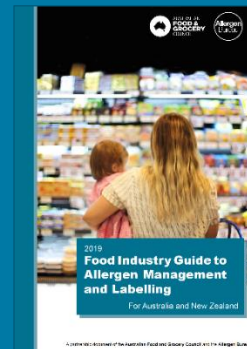


October 2020

Informing the food industry

allergenbureau.net

VITAL Program Version 3.0 and supporting documents





Allergen Bureau

Contact Us

Free Allergen Bureau Helpline

email: info@allergenbureau.net

Phone: +61 437 918 959 (International)

www.allergenbureau.net