

Allergen Bureau

Food Allergen Management: Where are we at & what's new?

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2nd Food Safety, Traceability and Compliance
Forum 2021

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Allergen Bureau

- **Peak industry body** representing food industry allergen management
- **Membership based** organisation established to provide food industry with rapid responses to questions about allergen risk management in food ingredients & manufactured foods
- Established 2005, **pre-competitive**, **'not-for-profit'**, Allergen Bureau directors provide voluntary, unpaid services

Global Members



Full Members



ALDI Stores
BFF Hull Limited
Cargill Protein Europe

Lindt & Sprüngli Australia
SoFine Foods

Our Vision

A trusted food supply for
allergen sensitive consumers
around the world

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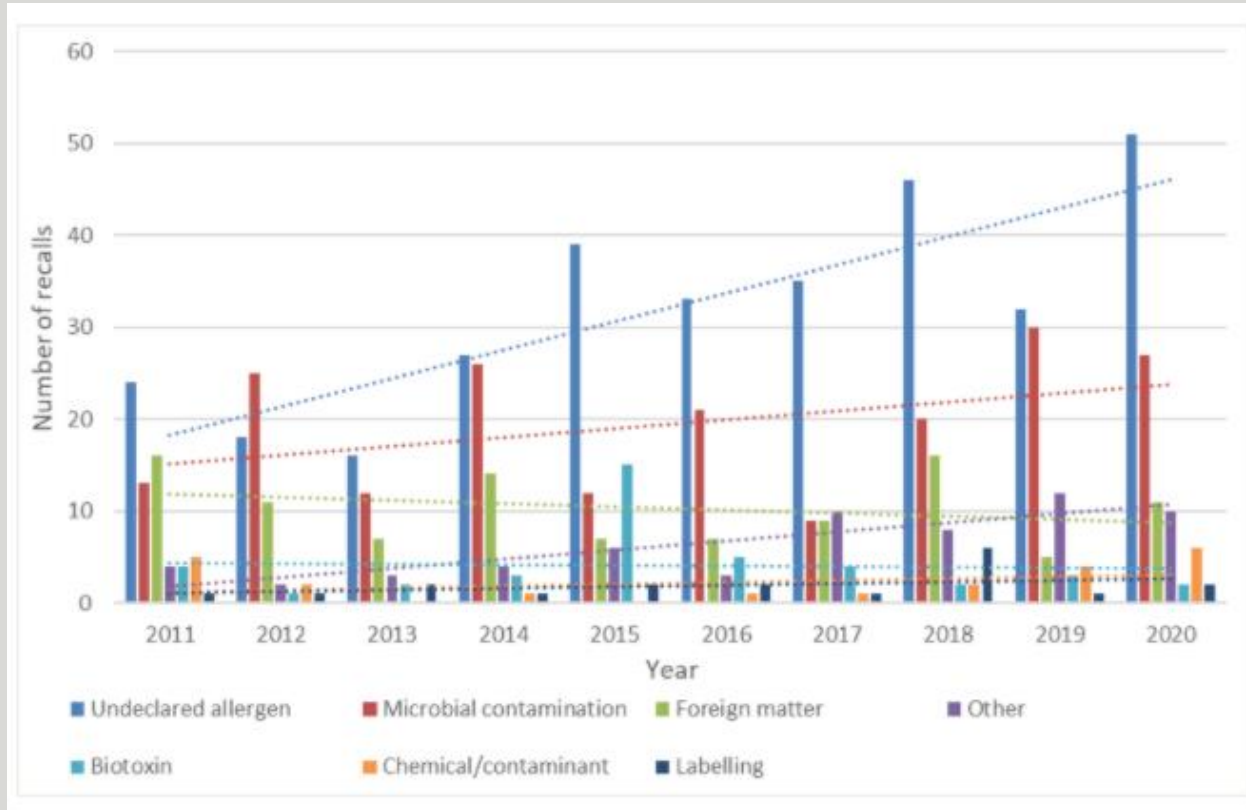
Our Mission

Lead the global food industry in best practice allergen management, sharing information that builds trust and transparency that supports allergen sensitive consumers to make informed choices

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Where are we at as an industry?

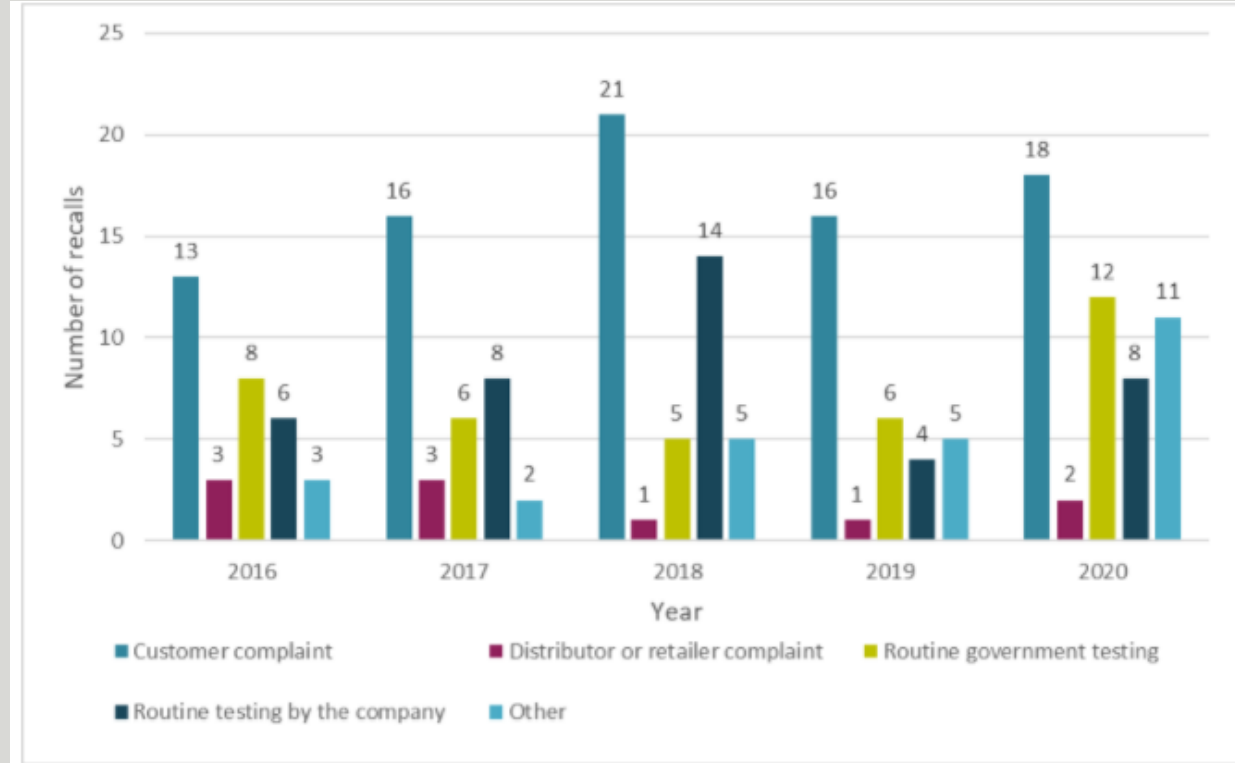


Australian
Recall Statistics
2011-2020

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What do the allergen related recalls tell us?

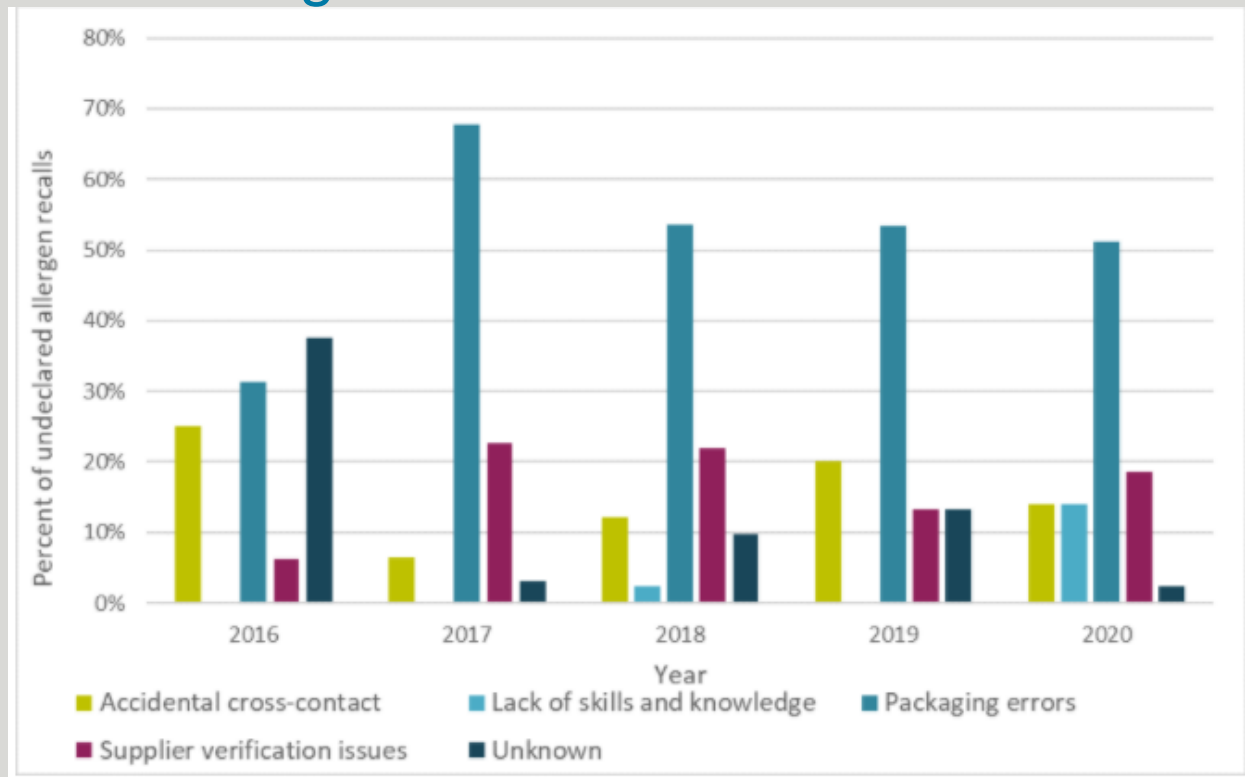
Food Allergen Recall Statistics 2016 - 2020



Detection of the problem

What do the allergen related recalls tell us?

Food Allergen Recall Statistics 2016 - 2020



Contributing
Root Causes

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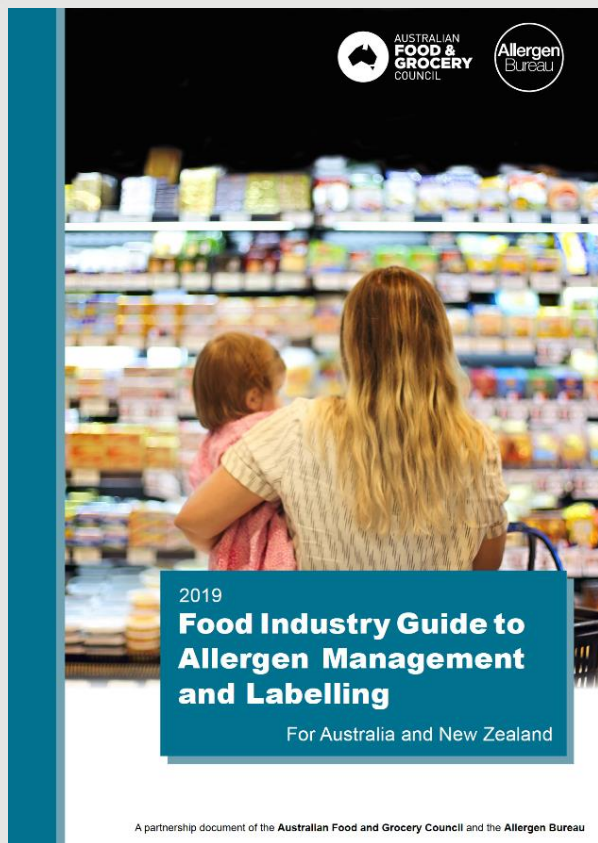


What is behind these recalls?

- Lack of regulatory labelling understanding
- “Free From” and Vegan market sector increasing
- Increased label compliance screening
 - Companies
 - Regulators (including councils)
- Supplier verification issue
- Incorrect label information
- Wrong product – wrong pack



What resources are there to change these statistic?



Essential allergen guidance for the ANZ food business operator



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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!

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Regulatory requirements

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

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Allergen labelling

- allergen labelling best practice

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

Plain English Allergen Labelling

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

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**UNEXPECTED
ALLERGENS IN
FOOD**

Revised & updated
January 2021

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**Essential
allergen guidance
for those involved in
Vendor Assurance,
Raw Material
Approval & NPD**

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Unexpected Allergens in Foods

- Original edition - 2011
- Version 2 – issued January 2021
- Updates include:
 - Additions to unexpected allergens associated with foods and ingredients
 - Inclusion of Agricultural Co-Mingling section
 - Inclusion of a Food Fraud section
 - Inclusion of Case Studies – examples of agricultural co-mingling

Agricultural Allergen Cross Contact Working Group

- Commenced 2019
- Investigating options for addressing management of agricultural allergen cross contact



What is Agricultural Co-mingling?

- When different grains, seeds or pulses are co-mingled together during cultivation, primary processing, storage and transportation of commodity crops
- This is of concern when allergens are identified
- Can occur through:
 - *different crops being grown in close proximity with each other*
 - *sharing the same fields due to crop rotation;*
 - *and/or sharing the same equipment/facilities for harvesting, transport and storage*

New Agricultural Cross Contact Section

- Agricultural sectors explored
 - Vegetables
 - Grains
 - Pulses
 - Seeds
 - Nuts
 - Spices
 - Herbs
- Practice contributing to co-mingling
- Controls mitigating co-mingling

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Table 2: Allergens associated with agricultural co-mingling

Food	Details
Herbs (e.g. oregano, marjoram, rosemary, thyme, parsley, etc.)	<p>Are any wheat crops grown in the same geographical region?</p> <p>What other crops are being (or can be) grown nearby? This includes cereals containing gluten including wheat, wild wheat, barley.</p> <p>What seasons are the crops harvested in? This provides information about other plants nearby and shared storage.</p> <p>What crop measures are in place to effectively remove physical remains of other crops?</p> <p>What effective measures are in place to prevent or minimise potential allergen cross contact from maintenance machinery, harvesting equipment?</p> <p>What effective measures are in place to prevent or minimise potential allergen cross contact from shared storage equipment and facilities and/or transportation?</p> <p>Are storage silo's and harvest equipment shared across farms and all seasons?</p> <p>What measures are in place to minimise potential allergen cross contact from storage facilities (e.g. silos)?</p> <p>Is the allergen similar, in size and colour, to the herb (i.e. difficult to clean and separate)? What is the form of the cross contact (e.g. readily dispersible - powder/dust, or particulate - split, whole, seed, leaf, pod, grit, hull, pearl, kernel, coarse ground)? What is the form of the herb?</p> <p>How are the herbs traded/sourced (e.g. through general markets with lesser known controls; contracted farms; controlled Backward Integration programs)?</p> <p>Does the primary and secondary herb processor have allergen controls within their facility?</p> <p>Examples of known cross contact: -</p> <ul style="list-style-type: none">• Oregano with wheat cross contact.• Marjoram with wheat cross contact.

Examples provided by industry, for industry

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

Version 3.0

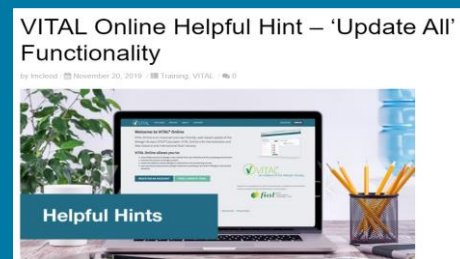
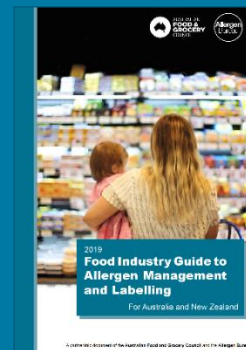
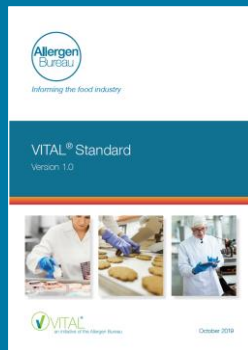


October 2020

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VITAL Program Version 3.0 and supporting documents





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