

# Allergen Bureau

## Agricultural Allergen Cross Contact & Unexpected Allergens in Foods

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Informing the  
food industry

# 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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Informing the  
food industry





## 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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# 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*

# Agricultural Allergen Cross Contact Working Group

- Commenced 2019
- Investigating options for addressing management of agricultural allergen cross contact
  - Phase 1 - Quick wins for industry
  - Phase 2 - Overarching guidance document

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# Phase 1 – Quick Wins

- Several subgroups to deliver quick outcomes for industry
- 2 active subgroups
  - Unexpected Allergens in Foods
  - Sampling and Testing



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**UNEXPECTED  
ALLERGENS IN  
FOOD**

Revised & updated  
January 2021

*Informing the food industry*

[allergenbureau.net](http://allergenbureau.net)

**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

**Table 1: Unexpected allergens associated with foods and ingredients**

Food	Details
Soy Sauce	Does it contain <b>wheat</b> (in addition to <b>soy</b> )?
Spice extract(s)	Do they contain any bases, carriers, anti-caking agents (e.g. maltodextrin, flour, oleoresins, emulsifiers)? If yes, what are they derived from (e.g. <b>wheat</b> , maize, <b>soy</b> , <b>egg</b> etc.)?
Spice(s)	Do they contain any bases, carriers, anti-caking agents (e.g. maltodextrin, flour, oleoresins, emulsifiers)? If yes, what are they derived from (e.g. <b>wheat</b> , maize, <b>soy</b> , <b>egg</b> )? Refer to Table 2 (Allergens associated with agricultural co-mingling).
Stabilisers	What are they derived from (e.g. <b>soy</b> , <b>egg</b> , cereals containing <b>gluten</b> )?

Examples provided by industry, for industry

**Table 2: Allergens associated with agricultural co-mingling**

Food	Details
Dehydrated garlic	<p>What is the geographical origin of the garlic? Refer to Case study - Crop rotation practices can impact upon ingredient allergen status.</p> <p>What other crops are used for crop rotation by the grower? Does the farming source crop rotate with <b>peanut</b>?</p> <p>What other crops are being (or can be) grown nearby?</p> <p>What crop measures are in place to effectively remove physical remains of other crops?</p> <p>How is the garlic (fresh or dehydrated) traded/sourced (e.g. through general markets with lesser known controls; contracted farms; controlled Backward Integration programs)?</p>

# Are these agricultural issues new?

NO!!

More aware of the risk

Learning to ask the right question

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# Sampling and Testing Guidance – with reference to agricultural co-mingling

- What is  $n$ ??
- How many samples are needed to inform the risk?
- How is this determined? – risk matrix in development
- General guidance on sampling & testing
  - The do's and don'ts
- General guidance on the application of the outcome

## 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.

Allergen analysis is useful to:

- Allergen status of ingredients
- Management that is difficult to clean
- Assessment
- Incidental Trace Allergen Labelling Program) assurance
- Environments



# Phase 2 – Overarching Guidance Document

- How we get the information?
- What do we do with the information?
- How do we apply the outcomes?
- What's next?



# Allergen Risk Review website

Web based interactive 'Factory Map' with detailed information & guidance on all aspects of allergen risk review

NEW module to be developed for Primary Industry

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[www.allergenbureau.net/risk-review](http://www.allergenbureau.net/risk-review)

# Industry Input

- THANK YOU – to those that have volunteered their time and experience
- The Allergen Bureau actively seeks feedback from industry to improve



# Contact Us:

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