Allergen Bureau

Agricultural Allergen Co-mingling What is it? What tools can help you determine the impact to your business?



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Allergen Bureau

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BVAQI





















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Simplot













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





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











Are these agricultural issues new?



More aware of the risk

Learning to ask the right question





How common are practices which impact this?

- Crop rotation is common practice
- Collective/Cooperative farming is widely used
- Allergen risks are not always commonly considered in agricultural sector



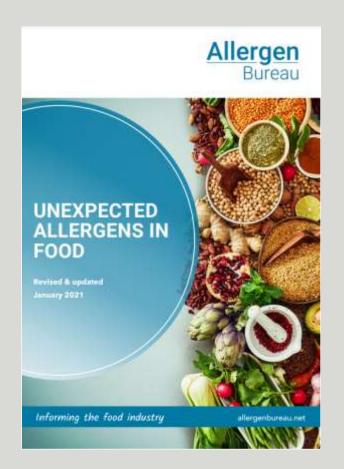


Agricultural Allergen Cross Contact Working Group

- Commenced in 2019
- Industry requested guidance
- Project to deliver resources to assist with risk review











NEW - Agricultural Co-mingling Section

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





Table 2: Allergens associated with agricultural co-mingling

Food	Details
Herbs (e.g. oregano, marjoram, rosemary, thyme, parsley, etc.)	Are any wheat crops grown in the same geographical region?
	What other crops are being (or can be) grown nearby? This includes cereals containing gluten including wheat, wild wheat, barley.
	What seasons are the crops harvested in? This provides information about other plants nearby and shared storage.
	What crop measures are in place to effectively remove physical remains of other crops?
	What effective measures are in place to prevent or minimise potential allergen cross contact from maintenance machinery, harvesting equipment?
	What effective measures are in place to prevent or minimise potential allergen cross contact from shared storage equipment and facilities and/or transportation?
	Are storage silo's and harvest equipment shared across farms and all seasons?
	What measures are in place to minimise potential allergen cross contact from storage facilities (e.g. silos)?
	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?
	How are the herbs traded/sourced (e.g. through general markets with lesser known controls; contracted farms; controlled Backward Integration programs)?
	Does the primary and secondary herb processor have allergen controls within their facility?
	Examples of known cross contact: -
	Oregano with wheat cross contact.
	Marjoram with wheat cross contact.





Allergen Risk Review website



www.allergenbureau.net/risk-review





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