Allergen Bureau

"Food - With care, Kai - me te whakaaro nui" How does best practice food allergen management contribute to this theme?

Debbie Hawkes Director, Allergen Bureau (IT–Systems & Process Mgr, Hawkins Watts)

July 2021



Pepeha

Kia ora tatou Ko Rangitoto te Maunga Ko Rotoiti te Roto No Tāmaki Makaurau ahau Ko Hawkes toku whanau Ko Debbie toku ingoa

No reira tena koutou, tena koutou, tena koutou katoa



Agenda

- Who are the Allergen Bureau?
- Why do we care?
- How does Allergen Bureau support the Food Industry to provide "Food with care"?
 - ✓ New Website
 - ✓ New VITAL Online
 - ✓ Updated Resources
- What's coming soon?





Our Membership

- 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-forprofit', Allergen Bureau directors provide voluntary, unpaid services.
- Great example of cooperation amongst competitors in the food industry





Vision & Mission

Why do we care?

Vision:

A trusted food supply for allergen sensitive consumers around the world.

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.



Our Strategies 2021-25

- 1. Evidence based science
- 2. Best practice allergen management guidance and resources
- 3. Key stakeholder acknowledgement
- 4. Global influence and brand recognition
- 5. Good governance and financial sustainability





How does the Allergen Bureau support the Food Industry to provide "Food with care"?





New Website Platform

We have recently launched a new and improved website <u>allergenbureau.net</u>, and a new website platform for <u>VITAL® Online</u>

- ✓ Interactive news and events pages
- \checkmark Easy search functions
- ✓ Updated industry FAQs
- \checkmark Conference presentations
- ✓ Key Events
- $\checkmark~$ Access to the free helpline services
- ✓ Essential three step Industry Guidance page





Supporting industry to manage the risks of food allergens in the interests of consumers.





🚺 Industry Guidance



3 Step Industry Guidance Page

- Food Industry Guide to Allergen Management and Labelling for Australia and New Zealand – PEAL updated edition
- 2. Allergen Bureau's Allergen Risk Review website
- 3. Food Industry Guide to the Voluntary Incidental Trace Allergen Labelling (VITAL®) Program.



Updated FIGAML 2021

The Food Industry Guide to Allergen Management and Labelling (FIGAML) describes industry best practice for the management of allergens, allergen labelling, and allergen communication.

Essential allergen guidance for the ANZ food business operator

2021 edition contains updates for Plain English Allergen Labelling as shown the prange Parlergen Bureau



equinat allergic reactions

(AVEC in Cardierra Velleve Hey are a significant step closer to creating beder teachers for people with allergies, having identified the protein

after sesame allergy death Samana Receivent In Weitingsong In October 2017, He discussed insafergies to pomore, shellish, aggs, and assams useds with starf. The

Foods might not contain allergens exclusion and balance, and in an affort to and

partial, in samp the is occurrent and a remaind altrial public on the instacting rak of fixed altergy among children. In response to such







Allergen Bureau FAQs - making 'allergen free' and 'gluten free' ...

How do COVID-19 lockplowers impact

people with allergy?

webinars and industry guidance Dr. February 25th Food Standards Australia New sendorself" and "Can't wake a "stoner free" starse or my product?" These two positions are among the must bequest enquires that the Allerger

123.30

Plain English Allergen Labelling (PEAL)



Stay up to date **Read the** latest industry news

> New easy search function

Industry News

Easy search for current and past news stories, research, resources and more on the new site.

Search by category or keyword for easy reference.

Subscribe to our eNews for monthly newsletter straight to your inbox

Key Events

Bringing you the latest food allergen events and continued training opportunities from around the globe.

Access to past conference presentations (past 3 years)

Registration details for the latest global events

Allergen management events

Bringing you information on the latest events and training opportunities globally

Find out more

Discover global events

Key Events – FAMS 2021

The 4th Food Allergen Management Symposium (FAMS) was held in May 2021.

This bi-annual conference, was this time held virtually. It drew the alumni from the international food allergen management community to share knowledge, exchange ideas, discuss research and deepen relationships, and did not disappoint.

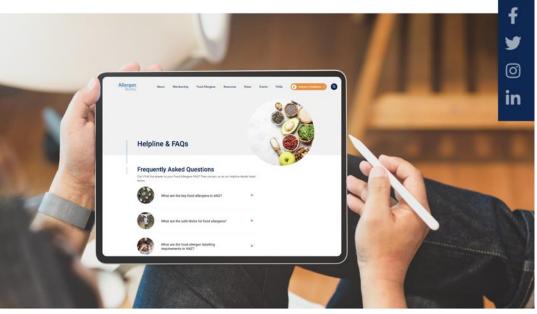






https://fams2021.delegateconnect.co

Have a Question? FAQ & Free Helpline



Free Helpline & Social Media

Use the easy to find sidebar for quick links to our free helpline, contact page and all new and updated social media platforms.

Be sure to subscribe to our database for the latest news straight to your inbox



Free Helpline

Follow our Social platforms

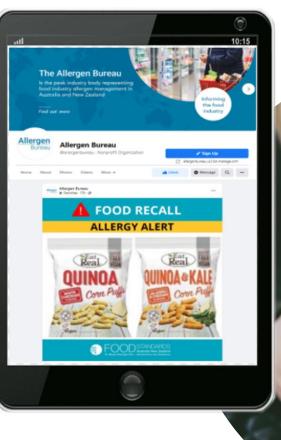


Facebook

Twitter Instagram LinkedIn

Or tag us @allergenbureau #allergenbureau









Voluntary Incidental Trace Allergen Labelling (VITAL)

Is a standardised allergen risk assessment process for food industry

Find out more

Trial VITAL® Online Today

2. THE VITAL PROCEDURE

2.1 Scope

 Berningerstaller 6. application of all operation of the area
 Intercognitually Restituted to a president state control (Response to Read which it have gampered to menderhead) and

Next to the WSR, Andrea Land Bird.
 Na Wird, Parameters is not applicable in:

In And aparticulary consisted to reduct whee there have be planned an output to the presence of advectory and many sequences or demotion international approach. III

· head has queried sands of property.

2.2 Pre-requisites

 If is look appropriate to apply the VFTM. Response in the phonons of a criticity (Phone) facility of the of Control Phone based faces address program which includes addresses.
 The manufactures much have the control and

Allwopen Identification

2.3 Determination of relevant

allergens

Denomina the alteraptic to be included in the PDL of presidence. At alteraptic opposed to the denoming of presidence process (denomination) in complete control of the complete process (or the first potential comes (or the first pres).

Concepts the element degradment degradment devices provident the managing products width in human devices and device finalment involves devices and a second second second device advects in device devices frances have been deviced as a second device advects whether the fill characteristic the device available of the sectors are fill or characteristic the device available of the sector second field and infinite devices are included to device removements.



Informing the food industry

The Food Industry Guide to the

TRACE ALLERGEN

(VITAL') PROGRAM

VOLUNTARY

INCIDENTAL

LABELLING

allorgenbureou.net

Allergen



A New VITAL Online

We have responded to advances in web-based technology, with a rebuild of the VITAL Online application to improve performance, manageability, and reliability.

You can now access the brand new VITAL Online website for the VITAL Online Calculator, as well as

- ✓ VITAL Program
- ✓ VITAL Science
- ✓ VITAL Standard
- ✓ VITAL Training

and mor





What's Coming Soon?





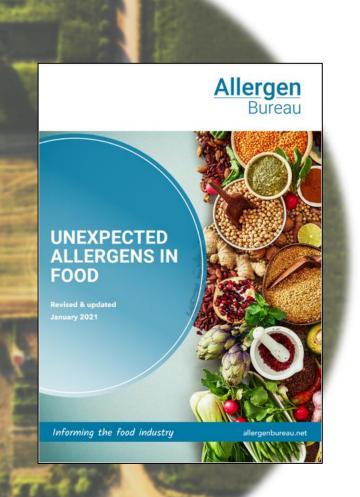
Food Allergen Fundamentals

- This was a basic overview presentation of food allergens, developed as a free training resource.
- Referred to as Allergen Management and Labelling 101
- It is now a bit old and tired so this will be reviewed and updated, and will reflect FIGAML

https://allergenbureau.net/resources/allergen-bureau-resources/



Bureau



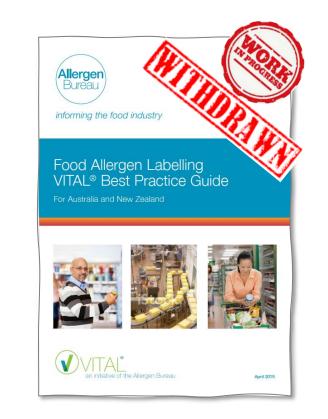
Agricultural Co Mingling

- Ag Co-Mingling considerations an unavoidable risk.
- Determining our next steps will be important
- Collaboration and working in partnership is pivotal



Food Allergen Labelling VITAL Best Practice Guide

- To be updated to reflect
 Plain English Allergen Labelling (PEAL)
- Listening to our Members feedback regarding challenges is important
- Being as specific as possible about the cross contact is key, there may be instances where grouped or collective terms are still applied





VITAL – One Step Further

- Food Category Consumption data rather than nominated reference amounts?
- Another level of consistency and robustness
- Working group activity





CODEX Alimentarius Commission Global Guidance on Food Allergen Labelling

6 VSEP members on Joint FAO/WHO Expert Consultation. Agreed that 3 key elements of Public Health Risk for Food Allergy are Prevalence, Severity, Potency. Recommendations from this consultation:

✓ Cereals containing gluten (wheat & other Triticum species, rye & other Secale species, barley & other Hordeum species & their hybridized strains),

Crustacea, Eggs, Fish, Milk, Peanuts, Sesame,

specific Tree nuts (Almond, Cashew, Hazelnut, Pecan, Pistachio, Walnut) should be listed as priority allergens

- foods or ingredients such as Lactose, Sulphite, and food additives which cause food intolerances rather than immune-mediated responses, should be excluded from this list
- Buckwheat, Celery, Lupin, Mustard, Oats, Soy, Brazil nut, Macadamia, & Pine nuts, should not be listed as global priority allergens, but may be considered in individual countries

? Pulses, Insects and other Aistrergen Bureau



Food and Agriculture Organization of the United Nations Kiwi fruits be included in a "watch

Ad hoc Joint FAO/WHO Expert Consultation on Risk Assessment of Food <u>Allergens</u>



VITAL Training Review

- The VITAL Training Providers are endorsed by the Allergen Bureau to provide VITAL training.
- Please note some Training Providers may deliver training in the UK, other EU countries or the broader Asia-Pacific region.
- For more details on countries and languages, <u>download our VITAL</u> <u>Training Providers quick reference</u> <u>list</u>.
- We are updating the VITAL Training Package in 2021-22



VITAL Training

Endorsed training providers available worldwide

Find a trainer

Find a VITAL Trainer near you

Become a Member

Join us

Manage the allergen risks within your foods, while helping your customers manage their choices when shopping

Join us today

Join the Allergen Bureau today



CONTACT US:



info@allergenbureau.net www.allergenbureau.net