

Agenda

- Allergen Bureau - About Us
- Vision and Mission
- Resources & next steps
 - New Allergen Bureau Website
 - New VITAL Online
 - Updated Resources



Allergen Bureau

Our Membership

- Membership based organisation established to provide food industry with rapid responses to questions about allergen risk management in food ingredients & manufactured foods
- Pre-competitive, 'not-for-profit', Allergen Bureau directors provide voluntary, unpaid services.
- Great example of cooperation amongst competitors in the food industry

Become a member

Global Member



Full Members



- ALDI Stores
- BBF Hull Limited
- SoFine Foods

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Vision & Mission

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.

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Our Strategies 2021-25

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



Allergen Bureau News

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For the Food
Industry

A New Website Platform

We have recently launched a new and improved corporate website

allergenbureau.net

and a new platform for VITAL[®] Online

Vital.allergenbureau.net

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3 Step Industry Guidance

1. 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.

*Easy
Step-by-step
Industry
Guidance*

1

3

2

Informing the food industry

2021

Food Industry Guide to Allergen Management and Labelling

- 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 by the orange PEAL logo.

4.1 ALLERGEN LABELLING BEST PRACTICE

As described in this Guide (section 2.2 Australia New Zealand Food Standards Code), the Code sets out the mandatory declaration requirements for foods and substances that are allergens, but (other than legibility) does not specify formatting requirements for this information. For example, there is no requirement for the placement of the declarations. Food food allergens should be declared and if also from precautionary allergen labelling statements should be made.

The allergen labelling guidance in this document is voluntary and represents industry best practice. It aims to assist the food industry with making allergen declarations and provide consumers with clear and consistent information.

General Labelling Recommendations

The general allergen labelling recommendations are:

- All allergen information should be grouped together to be easily identified and not hidden amongst other labelling information.
- Allergens should be declared using plain English terms consistent with the Code.
- Legibility requirements are specified in Section 1.2 – 24 of the Code.
- The print size should be big enough to be easily read, preferably at a minimum 7.5 mm sans-serif font, and the font colour should contrast distinctly from the background. The use of colour or other cues will depend on the overall presentation of labelling information.
- Product description and representation should provide an accurate expectation of the food and should not be misleading.
- Similar products with different allergens should be clearly and easily distinguishable.

Write Allergens in Plain English

Understand allergen information and how to describe the allergen to consumers. For more information, see the PEAL logo.

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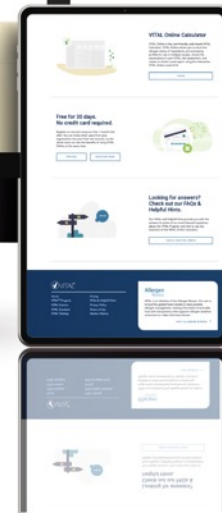


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A New VITAL Online

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

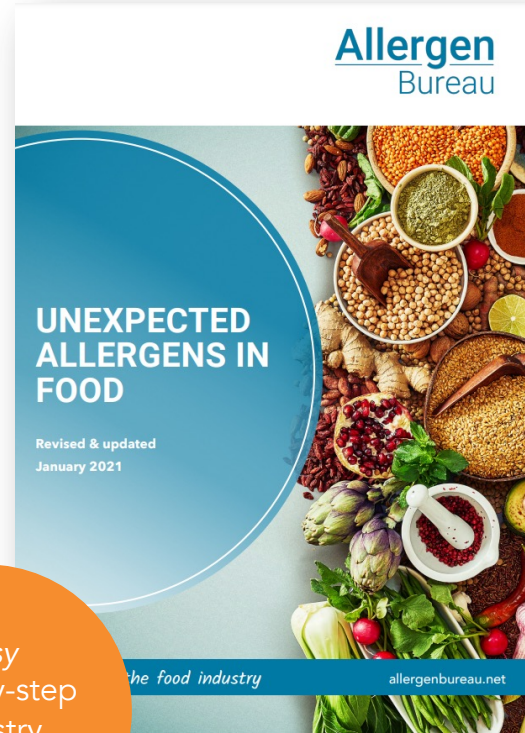
You can now access the brand new VITAL Online website for the VITAL Online Calculator, as well as VITAL Science, VITAL Training, the VITAL Standard, and more, via the new VITAL Online portal.



Essential Allergen Guidance for Industry

Particularly useful for those involved
in Vendor Assurance, Raw Material
Approval & NPD

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Guidance

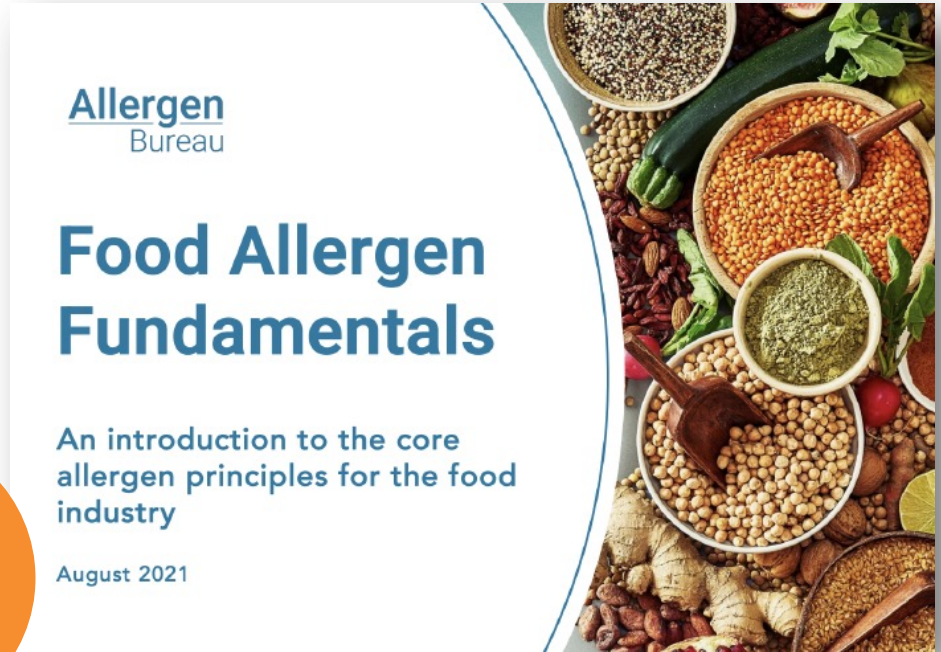


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Food Allergen Fundamentals

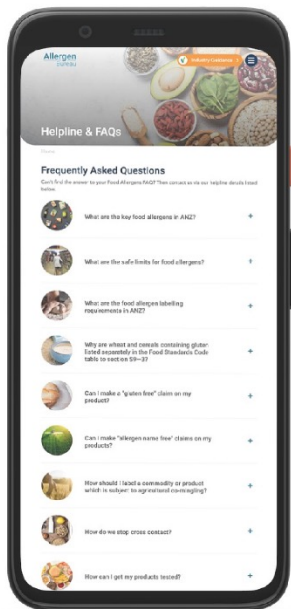
- Training information - referred to as Allergen Management and Labelling 101
- It has been updated and reflects the information in FIGAML

*Download
August 21
Edition from
our Website
Now*



<https://allergenbureau.net/food-allergen-fundamentals-faf-updated-to-include-peal/>

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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

Have a question?
**FAQ &
Free Helpline**

Don't miss an event
**Food Industry
Events Calendar**



Coming Soon



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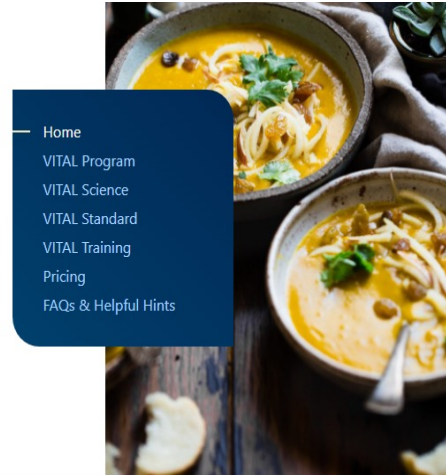
VITAL Best Practice Labelling Guide

- Being updated to reflect Plain English Allergen Labelling
- 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



Voluntary Incidental Trace Allergen Labelling

The Allergen Bureau's VITAL[®] (Voluntary Incidental Trace Allergen Labelling) Program is a standardised allergen risk assessment process for food industry.



What does the future hold?

FAO / WHO Expert Consultation on Risk Assessment of Food Allergens

- Inform Codex Committee on Food Labelling
- Proposed changes to global priority allergens
 - Remove soy, lupin, mustard, celery, oats, molluscs, brazil nut, macadamia, pine nuts and sulphites
 - Consider region specific allergens
 - Pulses, insects and other foods (kiwi) added to “watch list”

<http://www.fao.org/3/cb4653en/cb4653en.pdf>

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What does the future hold?

FAO / WHO Expert Consultation on Risk Assessment of Food Allergens

- Review and establish threshold levels for priority allergens – what will that mean for VITAL?
- Review and evaluate the evidence in support of precautionary allergen labelling

THANK YOU

CONTACT US:



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www.allergenbureau.net