

# Allergen Bureau

## FIGAML – what you must know about allergen management and labelling

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Informing the  
food industry

# Global Clinical View – the latest update

- Prevalence of food allergy sensitization in Australia since 1990's to 2017 has remained stable, although anaphylaxis reaction have increased
- Rate of food allergy incidence in many countries appears stable
- Global increase in hospital admission
- Global decrease in fatalities due to anaphylaxis



# Foods associated with anaphylactic reactions

- Cows milk attributed to 1:4 fatalities in children in the UK
  - Equates to 26% versus peanut at 14% for total fatalities
- Top allergens globally are cows milk, peanut, crustacea, tree nuts
- Regional differences globally

FAMS 2021 Presentations Paul Turner – Imperial College London

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# How does this translate to Australia?

- 1 in 10 infants clinically diagnosed with food allergy
- Egg, cows milk, peanut, tree nuts – most common in children / Fish and Shellfish in adults
- 22 fatalities between 1997-2013: 50% due to seafood, followed by peanut, tree nut, cows milk and wheat
- Most reactions occur away from home



# Victoria Hospital Admission Data

- November 2018 – December 2020 (n=4,272)
- 60% (2,658) related to food (unpackaged, packaged, other)
- Packaged foods
  - Most reactions are in children
  - Many are first time reactions
  - In many instances labelling is correct
- Unpackaged foods = teens and young adults
  - Allergy not disclosed is largest contributor
  - 2 deaths related to this category





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Figure 3. Examples of summary statement loc

Preferred format - the summary statement is by

**Ingredients**  
Water, vegetable  
thickener (1412),  
flavour (wheat ma  
Contains: egg, al

Alternative formats - the summary statement is

**Ingredients**  
Water, vegetable oil, vinegar, Contai  
egg, formalin paste, egg,  
capsicum, salt, egg yolk, allero  
thickener (1412), almonds, milk,  
parmesan cheese (milk), wheat,  
gluten  
wheat multivitamin, sesame  
oil), antioxidant (202).

Alternative format for labels with very limited  
between the statement of ingredients and the su

**INGREDIENTS:** Water, vegetable oil, vi  
paste, capsicum, salt, egg yolk, thickene  
parmesan cheese (milk), garlic, wheat  
multivitamin, sesame oil), antioxidant (2  
Contains: egg, almond, milk, wheat,

**Terminology**

The required names for summary statement  
for soybean and cereals containing gluten,  
same as those in the statement of ingredier  
are listed in Column 4 of the table to sector  
The following example shows how the requ  
can be presented in a statement of ingredie  
summary statement using the required nam

Example: Ingredient list for Frozen Green V  
Mix:

**Ingredients**  
Green beans, sugar snap peas, edamame  
(soybean).  
Contains: soy.

Note that soy, soja and soybean are requir  
in the statement of ingredients, but not in th  
statement where soy is the only permitted n  
name.



2021  
Food Industry Guide  
to Allergen  
Management and  
Labelling

For Australia and New Zealand



A partnership document of the  
Australian Food and Grocery Council and the Allergen Bureau

# Essential Allergen Guidance for the ANZ food business operator



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# Food Industry Guide to Allergen Management and Labelling

Applicable to:

- food manufacture (supply, handling, production, distribution & sale of foods)
- food ingredients (local & imported)
- packaged foods (retail ready, bulk & imported)
- non-packaged foods

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FIGAML is relevant to all food industry sectors!



# FIGAML Includes:

- Regulatory requirements
- Allergen Management
  - Policies, procedures, practices 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



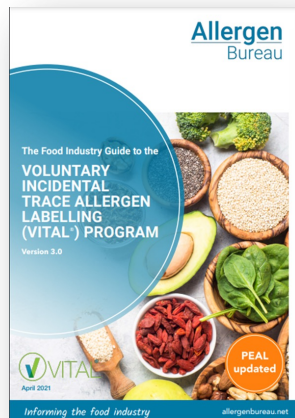




## FIGAML Includes:

- 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
- Recalls

# Useful Resources



# THANK YOU

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Don't forget to tell your ideas about this presentation and share it with us!

CONTACT US:



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Free Allergen Bureau Helpline

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