

Allergen Bureau

PEAL & PAL – INDUSTRY BEST PRACTICE

PRESENTED BY:
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Informing the
food industry



FIGAML, PEAL, PAL & VITAL

- Food Industry Guide to Allergen Management and Labelling (FIGAML) guidance for the food industry
- Plain English Allergen Labelling (PEAL)
- Precautionary Allergen Labelling (PAL)
- The Voluntary Incidental Trace Allergen Labelling (VITAL) Program



Key Changes Due To PEAL

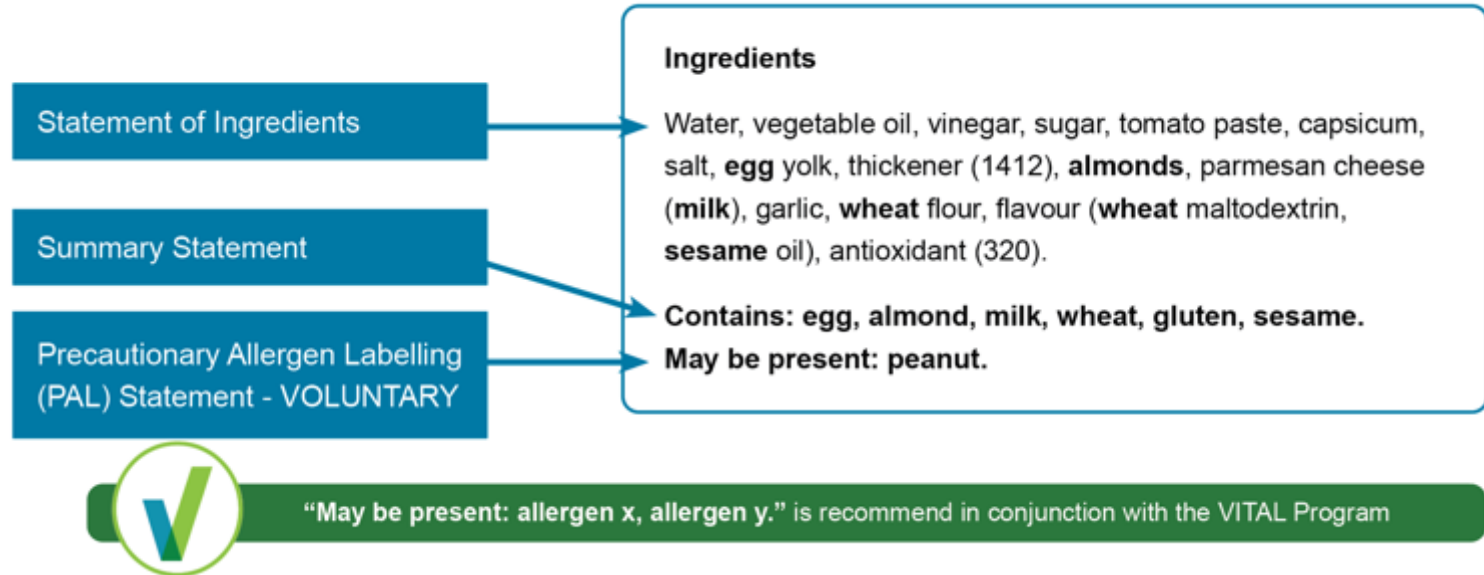
- Affects all foods which contain allergens!
- Required names: mandatory specified names for allergens
- Molluscs & individual (specified) tree nuts to be declared
- Focus on wheat and gluten as substances of concern
- 'Contains' summary statement is required
- Format and location requirements for the allergen declaration

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PEAL
Updates

Recommended Labelling Format – FIGAML



- Incorporates mandatory requirements
- Additional guidance for consistency for how to set out an allergen declaration

Precautionary Allergen Labelling (PAL)

- to declare the possible presence of cross contact (a residue or other trace amount of a food allergen that is unintentionally incorporated into another food)
- voluntary
- important to help consumers know what food is safe for them to eat
- most helpful when applied consistently across industry
- for use with the VITAL Program:
May be present: allergen x, allergen y.

May contain ...	May contain traces of ...	Packed in an environment where ... may be present	Made in a facility that also processes ...
Produced in a factory which handles ...	Produced on shared equipment that also processes	Made on the same production line as...	Made in a production area that also uses...
No nuts in ingredients, but cannot guarantee to be nut-free	Not suitable for ... allergy sufferers	Due to methods used in the manufacture of this product, it may occasionally contain ...	May be present: ...



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

vital.allergenbureau.net



Trial VITAL
Online
today



Developed by industry for industry and is
adopted on a voluntary basis

The Food Standards Code Influences the FIGAML PAL Statements Guidance

- ✓ Font and format
- ✓ Terminology
- ✓ Individually name cereals containing gluten and tree nuts
- ✓ Focus on gluten as a key substance

Examples shown in this presentation are to provide best practice guidance



Recommended Labelling Format – PAL Statement

Ingredients

Vegetable oil, vinegar, sugar, tomato paste, capsicum, salt, **egg** yolk, thickener (1412), **almonds**, parmesan cheese (**milk**), garlic, **wheat** flour, flavour (**wheat** maltodextrin, **sesame** oil), antioxidant (320).

Contains: egg, almond, milk, wheat, gluten, sesame.
May be present: peanut.

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FORMAT:

- May be present: allergen x, allergen y.
- Bold font
- Same typeface and text size as used for the required names in the Statement of Ingredients



Recommended Labelling Format – PAL Statement

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Contains: egg, almond, milk, wheat, gluten, sesame.
May be present: peanut.

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LOCATION of PAL statement

- Separately from, but next to, the summary statement
- Below the Summary Statement
- Where there is no Summary Statement, then place below the Statement of Ingredients



Recommended Labelling Format – PAL Statement

Ingredients

Vegetable oil, vinegar, sugar, tomato paste, capsicum, salt, **egg** yolk, thickener (1412), **almonds**, parmesan cheese (**milk**), garlic, **wheat** flour, flavour (**wheat** maltodextrin, **sesame** oil), antioxidant (320).

Contains: egg, almond, milk, wheat, gluten, sesame.
May be present: peanut.

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TERMINOLOGY

Required names set out in Column 3 of the table to section S9-3 (FSC) + 'gluten' where present

Declare individual allergens wherever possible

Use singular terms



Example 1: Rice Crackers

Ingredients

Rice (95%), sunflower oil (antioxidant (319)), salt.

May be present: wheat, gluten.

NOTES:

Where is no Summary Statement, the PAL statement is directly below the ingredient list.

There is wheat cross contact – both “wheat” and “gluten” are declared in the PAL statement.



Example 1: Rice Crackers

Ingredients

Rice (95%), sunflower oil (antioxidant (319)), salt.

May be present: rye, gluten.

NOTES:

No summary statement: PAL statement is directly below the ingredient list.

Rye cross contact – also add 'gluten' where relevant.



Example 2: Barley stew

Ingredients:

Water, potato, carrots, celery, barley, oats.

Contains: gluten.

May be present: wheat.

NOTES:

Gluten is in the Summary Statement.
Wheat cross contact – do not repeat
'gluten' in the PAL statement.



Example 3: Muesli bar

Ingredients:

Oats, glucose syrup, almond meal, honey, coconut.

Contains: gluten, almond.

May be present: cashew, walnut.

Ingredients:

Oats, glucose syrup, almond meal, honey, coconut.

Contains: gluten, almond.

May be present: other tree nuts (cashew, walnut).

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NOTES:

Thorough allergen risk assessment
Declare individual tree nuts wherever possible in the PAL statement.
Consider: is this clear for the consumer?



Example 4: Salad sprinkle

Ingredients:

Sesame seeds, pepitas, pine nuts, soy sauce.

Contains: sesame, pine nut, soy.

May be present: almond, Brazil nut, cashew, hazelnut, macadamia, pecan, pistachio, walnut.

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NOTES:

Risk assessment has identified 8 tree nuts

Is the PAL statement clear for the consumer?



Example 4: Salad sprinkle

Ingredients:

Sesame seeds, pepitas, pine nuts, soy sauce.

Contains: sesame, pine nut, soy.

May be present: other tree nuts.

NOTES:

Optional – using “tree nuts” may be appropriate to communicate the risk to the consumer.

The word “other” is used to indicate the possible presence of tree nuts other than the pine nuts that are an ingredient.



PAL Statements

- where the VITAL Program is not applied, consider using “May Contain”
- examples in this presentation are for discussion – we continue to develop advice around PAL statements based on your questions and comments
- updated VITAL Best Practice Labelling Guide will be released soon

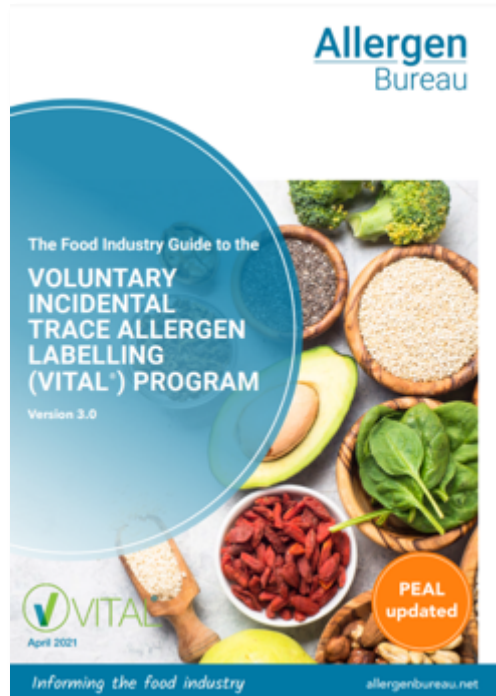


Review Labels for Compliance

- virtually all allergen declarations for foods will require review
- are specifications/Product Information Forms up to date? Is there any information that requires clarification in the PIF?
- review the implementation of the VITAL Program
- review allergen management plan
- refer to industry guidance to contribute to consistency in labelling across the food industry



Industry Guidance



Coming soon! Update –
VITAL Best Practice Labelling Guide
Access them all via the Allergen Bureau
website

THANK YOU

CONTACT US:



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www.allergenbureau.net