

Allergen Bureau

**Food Allergen Management –
A reflection on the industry
journey and what lies ahead**

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Allergen Bureau Director / BVAQ

Food Allergen Management Symposium 2023

30th May – 1st June, Brisbane



Informing the
food industry

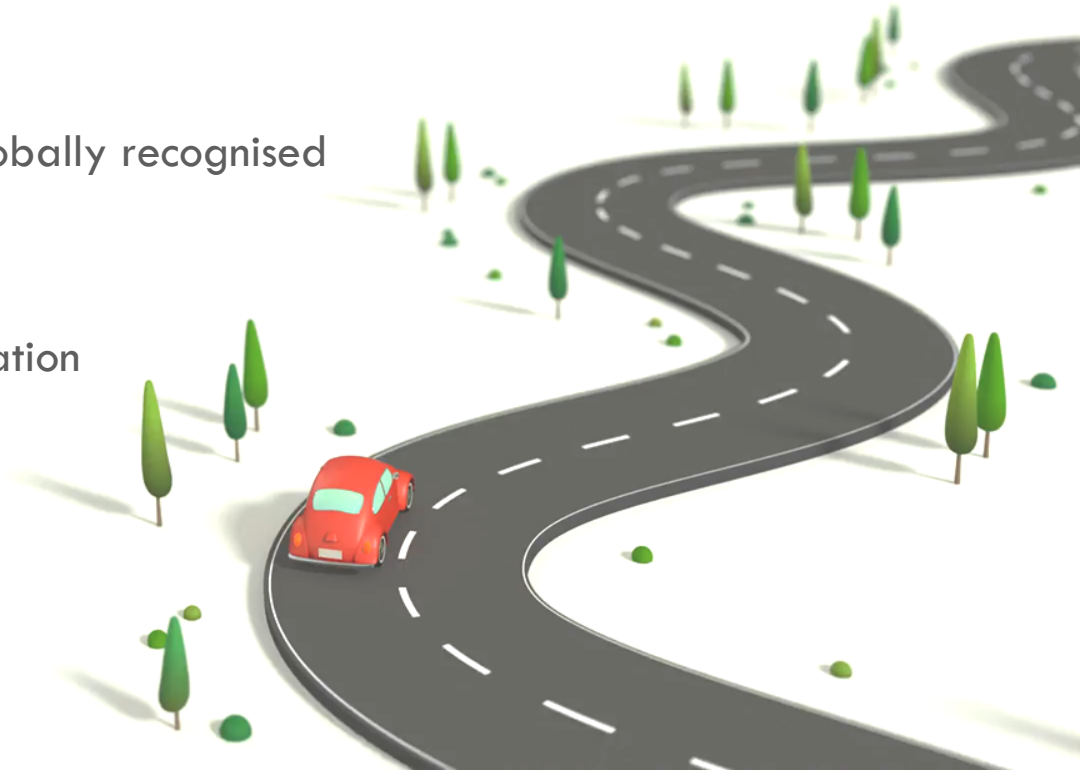
The journey started nearly 20 years ago

Standardised Risk Assessment

Underpinned by robust science and globally recognised
Reference Doses

To support industry with risk communication

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Food Allergen Management Guidance

For industry, by industry

The Allergen Bureau is the peak industry body representing best practice food industry allergen management globally.

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Allergen Bureau

- Membership based organisation established to provide food industry with rapid responses to questions about allergen risk management in food ingredients and manufactured foods
- Established in 2005, pre-competitive, 'not-for-profit', Allergen Bureau directors provide voluntary, unpaid services

Become a member

Global Member



Full Members



- ALDI Stores
- BBF Hull Limited
- SoFine Foods

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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FOOD & GROCERY Allergen Bureau

4.1 ALLERGEN LABELING BEST PRACTICE

2021 Food Industry Guide to Allergen Management and Labelling
For Australia and New Zealand

PEAL updated

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



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UNEXPECTED ALLERGENS IN FOOD

Revised & updated August 2022

Informing the food industry | allergenbureau.net

Free Resources for Industry

Unexpected Allergens in Food provides the food industry with a list of foods, ingredients and raw materials that may unexpectedly contain allergens.

Download at allergenbureau.net

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ASSESSING AGRICULTURAL CROSS CONTACT

Revised August 2022

Informing the food industry | allergenbureau.net

Free Resources for Industry

The guide assists industry to identify and manage agricultural cross contact risk.

Download at allergenbureau.net

Food allergen management guidance – for industry by industry

NEW VITAL Online Website

Food allergen management, labelling, and the VITAL Program

NEW Corporate Website

Resources for the Food Industry

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RAW MATERIAL BEST PRACTICE QUESTIONNAIRE

Raw Material	Best Practice	Questionnaire	Score	Comments
Wheat
...

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The VITAL Program?

The VITAL Program provides a consistent methodology for food industry to **assess the impact of allergen cross contact** and provide appropriate precautionary allergen labelling on their products



VITAL is managed by the
Allergen Bureau

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The VITAL Program in Australia, New Zealand & the world

- Adopted by food business operators on a **voluntary** basis
- VITAL 1.0 released 2007
- VITAL 2.0 released 2011
- VITAL 3.0 released 2019
- Acknowledged by regulatory and enforcement agencies as industry best practice
- VITAL Reference Doses and the concept of Action Levels are used by regulatory and enforcement agencies both locally and internationally

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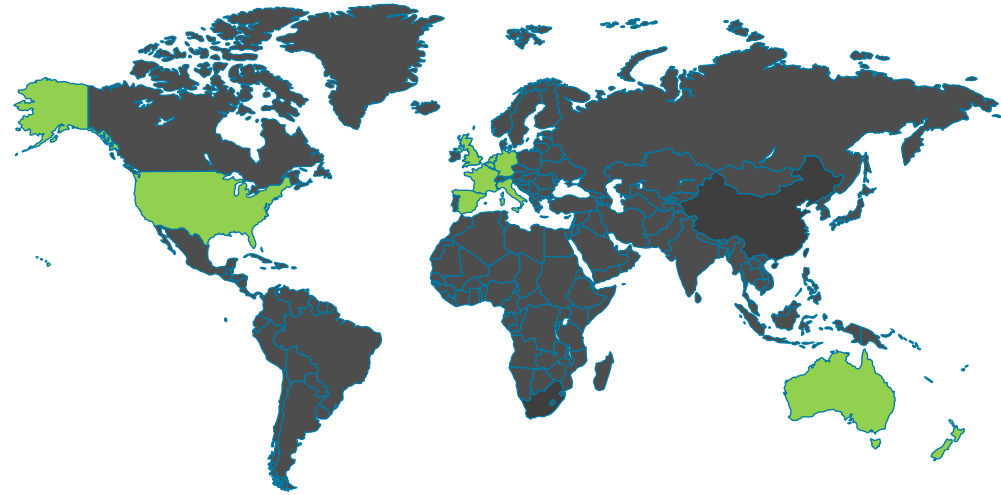


VITAL Program uptake

- 2500+ registered organisations
- In 2022, more than 30,000 individual risk assessments completed in VITAL Online
- 85% of VITAL online users are in Australia

TOP 5 VITAL Online countries

1. Australia
2. Netherlands
3. Belgium
4. United Kingdom
5. Germany

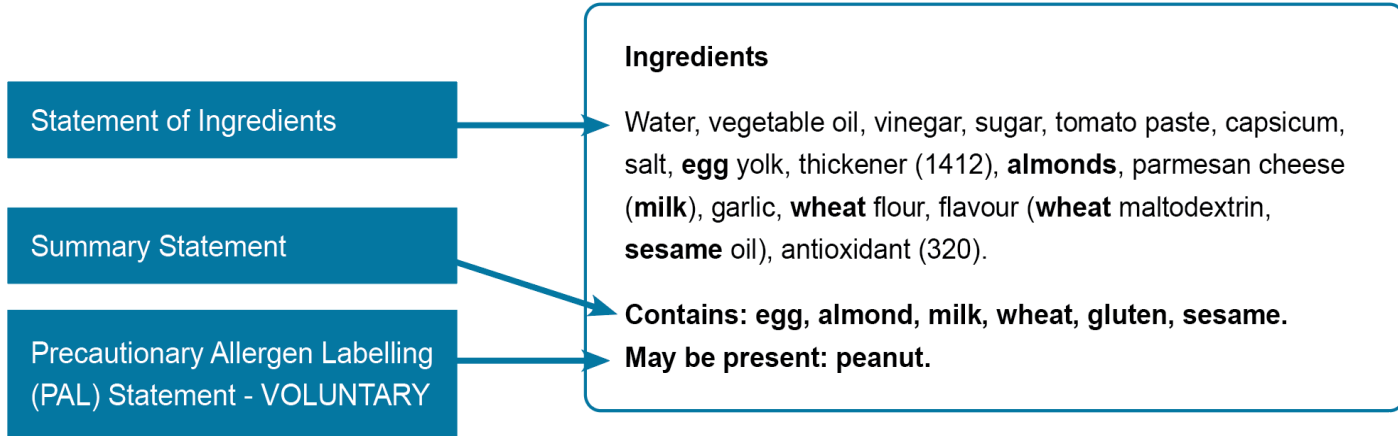


Areas which still require more support

- SME both packaged foods and food service
- Food Service
- Recalls – focusing on the why
- Particulate risk assessment
- VITAL standard, building consume trust
- The role of analysis



Best Practice leads to PEAL



“May be present: allergen x, allergen y.” is recommend in conjunction with the VITAL Program

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



**From Industry,
Thank You!**

Allergen Labelling

The next chapter



Food and Agriculture Organization of the United Nations World Health Organization

14 FOOD SAFETY QUALITY SERIES

MEETING REPORT



RISK ASSESSMENT OF FOOD ALLERGENS
PART 1: REVIEW AND VALIDATION OF CODEX ALIMENTARIUS PRIORITY ALLERGEN LIST THROUGH RISK ASSESSMENT

Food and Agriculture Organization of the United Nations World Health Organization

15 FOOD SAFETY QUALITY SERIES

MEETING REPORT




RISK ASSESSMENT OF FOOD ALLERGENS
PART 2: REVIEW AND ESTABLISH THRESHOLD LEVELS IN FOODS FOR THE PRIORITY ALLERGENS

Food and Agriculture Organization of the United Nations World Health Organization

16 FOOD SAFETY QUALITY SERIES

MEETING REPORT



RISK ASSESSMENT OF FOOD ALLERGENS
PART 3: REVIEW AND ESTABLISH PRECAUTIONARY LABELLING IN FOODS OF THE PRIORITY ALLERGENS

CODEX ALIMENTARIUS
 INTERNATIONAL FOOD STANDARDS

Food and Agriculture Organization of the United Nations World Health Organization

CODE OF PRACTICE ON FOOD ALLERGEN MANAGEMENT FOR FOOD BUSINESS OPERATORS
 CXG 69-2020

Adopted in 2020.

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ED01 to ED05 transition

- Why? Allergen Bureau has always progressed with the latest science and recommendations from the VSEP
- Benefit? Alignment with FAO/WHO recommendations & Codex
- Companies will be ahead of potential Codex and local jurisdictional changes
- Next steps? Stakeholder engagement and strategy, education and communication planning for industry, consumers, clinicians, and enforcement agencies

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Industry Stakeholder feedback to an ED05 transition

- Whilst accepting of the science, Industry will not rush into this change as they have just completed a major labelling update for PEAL
- Perception that PALs will reduce, uncertain if less PAL's will be an outcome due to particulate risks, and/level of cross contact
- The message is unchanged for manufacturing, eliminate, reduce, apply a QRA use a PAL if required

A hand is shown holding a wooden block with the letter 'R' above a stack of three wooden blocks with letters 'I', 'S', and 'K' from top to bottom. The background is a light blue gradient.

Industry Stakeholder feedback to an ED05 transition

- Nervous if reactions increase, even if mild & transient
 - Consumer view to a higher incidence rate?
 - Enforcement agencies response? Will there be a consistent approach?
 - Will my business perceive this as a higher risk? and be reluctant to change?
- If ED05 means a PAL statement is no longer required, what is the change management process?

The next steps towards ED05

- Allergen Bureau led Industry research study on PAL impact
- International stakeholder engagement
 - Food Drink Europe
 - Food & Drink Federation (UK)
 - FSA
 - Other jurisdictions and industry stakeholder
- Stakeholder engagement with Coeliac patient advocacy groups
- Joint consensus statement on PAL to be developed

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The graphic is a white document with a blue header and footer. The header reads 'Food Allergen Management Consensus Statement'. The body contains several sections: 'IT IS THE RESPONSIBILITY OF CONSUMERS TO:' with two numbered points; 'WE CONSIDER THAT IN ORDER TO ENABLE CONSUMERS TO MAKE INFORMED DECISIONS ABOUT THEIR SAFETY:'; 'IT IS THE RESPONSIBILITY OF PACKAGED FOOD MANUFACTURERS TO:' with two numbered points; and 'IT IS THE RESPONSIBILITY OF FOOD SERVICE ESTABLISHMENTS/PROVIDERS TO:' with two numbered points. A paragraph follows stating that safety is a shared responsibility. The footer contains logos for Centre for Food & Allergy Research, national allergy strategy, Allergen Bureau Australia, ASCIA, Allergy NZ, and FAMS.

Food Allergen Management Consensus Statement

IT IS THE RESPONSIBILITY OF CONSUMERS TO:

1. declare their allergies and read food labels (including ingredient lists and allergen declaration statements), and
2. ultimately make their own judgement about the foods they choose to consume.

WE CONSIDER THAT IN ORDER TO ENABLE CONSUMERS TO MAKE INFORMED DECISIONS ABOUT THEIR SAFETY:

IT IS THE RESPONSIBILITY OF PACKAGED FOOD MANUFACTURERS TO:

1. follow robust allergen management practices including quantitative risk assessment, and
2. use clear, consistent labeling to inform consumers about that food's allergen content, including the possible presence of unintended allergens.

IT IS THE RESPONSIBILITY OF FOOD SERVICE ESTABLISHMENTS/PROVIDERS TO:

1. follow robust allergen management practices, and
2. ensure that staff understand and can inform consumers about the allergen content of the food they provide, including the possible presence of unintended allergens.

We recognise that the safety of consumers with food allergy is a shared responsibility of consumers, packaged food manufacturers, food service establishments/providers, health professionals, retailers, and regulatory and enforcement agencies.

This consensus statement is specific to consumers, packaged food manufacturers and food service establishments/providers, and is part of a strategy to improve the safety and quality of life of consumers with food allergy.

Centre for Food & Allergy Research
national allergy strategy
Allergen Bureau Australia
ascia
Allergy NZ
FAMS

The VITAL Scientific Expert Panel (VSEP)

- **Dr Steve Taylor** (Chair of Panel) – Food Allergy Research & Resource Program (FARRP) (USA)
- **Dr Joseph Baumert** – Food Allergy Research & Resource Program (FARRP)
- **Dr Geert Houben** – Program Manager Food Safety, Netherlands Organisation for Applied Scientific Research (TNO) (NL)
- **Dr Rene Crevel** (RENE CREVEL Consulting Ltd) (UK) (formerly of Allergy & Immunology, Unilever)
- **Dr Simon Brooke Taylor** (Food Safety & Risk Analysis Consultant, Allergen Bureau) (AUS)
- **Dr Paul Turner** – Paediatric Allergy & Immunology, National Heart & Lung Institute, Imperial College (UK)

- Ongoing future collaboration
- What next?
 - Priority B allergen list
 - Regional allergens



Standardised Reference Amount Project

- Collaborative project with AB and TNO
- Food Category Consumption data rather than company nominated Reference Amounts
- Another level of consistency and robustness – alignment with FAO/WHO recommendations
- Commercialisation of Food Intake Guide (EU, US), with the intent to incorporate AUS data
- Accessibility for VITAL and non-VITAL users
- Industry feedback/input as project progresses to measure impact

The image shows the interior of a bus, viewed from the back of the cabin looking forward. The seats are red with yellow handrails. Blue vertical poles and horizontal bars are visible throughout the cabin. The lighting is dim, and the overall atmosphere is quiet and empty. The text "Get on the bus, the rest of the world is catching up!" is overlaid in the center in white, bold font.

**Get on the bus, the rest of the world is
catching up!**

THANK YOU

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

CONTACT US:



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allergenbureau.net

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