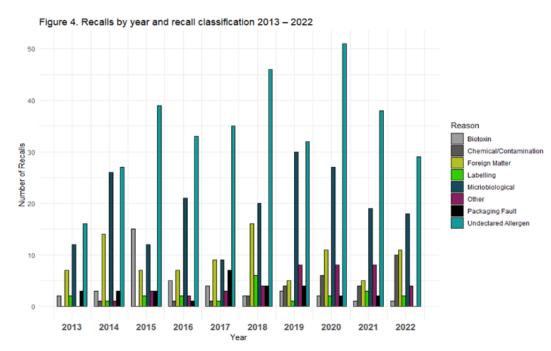




Undeclared allergens still top the chart

- 39% of all food recalls in 2022, down from 50% in 2017
- Still the largest single cause of food recalls
- Is the downward trend some cause for hope?



Between 2013 and 2022 most of the recalls were due to undeclared allergens (44%) and microbiological contamination (25%) as shown in Table 1. Both Microbiological contamination and undeclared allergens have shown an overall increasing trend.

Source: FSANZ, 2022 food recall statistics



What have we learned from the last 10 years?

Reminder: a recall results from an uncontrolled food safety hazard

- Allergens are their own hazard in HACCP
- Disparate allergens across products = packaging / labelling is a CCP
- Cross contact allergens are as big a risk as intentionally added – and harder to quantify and control
- International understanding of 'allergens' varies
- Long complicated supply chains add risk
- Supply chain interruptions add risk



Coles Own Brand

What has changed with private label allergen management?

- Bespoke 'free from' brand
- Encourage VITAL uptake and use it ourselves
- Heightened allergen focus in Coles Food Manufacturing Supplier Requirements
- Standardised allergy advice across production sites
- Heightened labelling
 - AFGC Guide
 - 'Check Allergy Advice'
 - PEAL





15 December 2020 [145-20]

Approval report – Proposal P1044 Plain English Allergen Labelling





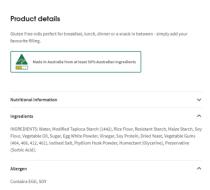


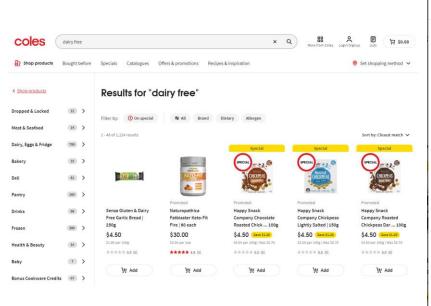


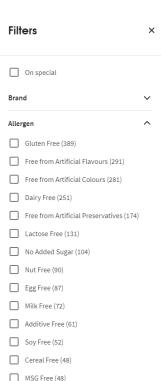
Informed omnichannel shopping

- Shopping with confidence
- 'Research online, buy instore'
- Answering customers' questions
- Curated to customer needs









Vegan vs Free From

- Nature's Kitchen is our specific vegan brand
- Most vegans are OK with 'may be present' or 'may contain'
- Their focus is on deliberate addition of animal-based ingredients
- Encourage suppliers to utilise 'free from' principles without expecting a 'free from' product



