Allergen Bureau

informing the food industry

Allergy, Allergens & Allergen Management for the Food Industry

Romer Labs – Food Allergen Seminars

Georgina Christensen – Auckland, 27 September 2017

Kirsten Grinter – Sydney, 3 October 2017

Allergen Bureau

informing the food industry

The Allergen Bureau

- Established in 2005 due to industry demand, a 'Not for Profit' organisation
- Manage VITAL® Program, continues to invest & engage broadly
- Our members steer the resources & projects
  - 31 Full members
  - 23 Associate members
  - 21 Individual members

Our reason for being to share information & experience across the food industry on the management of food allergens to ensure consumers receive relevant, consistent & easy to understand food allergen information

Allergen Bureau informing the food industry

Overview

- Adverse Reactions to food (food allergy, coeliac disease, intolerance)
- Global Allergen Regulations
- Best Industry Practice in Supply Chain Validations
- The VITAL® Program

Allergen Bureau

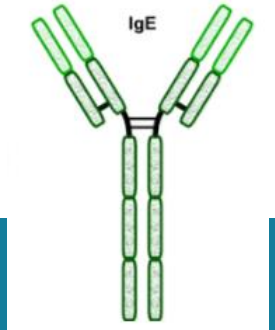
informing the food industry

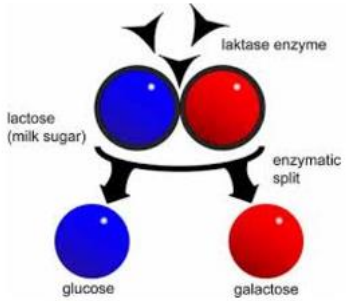
Adverse Reactions to Food

Allergen Bureau *informing the food industry*

Adverse Reactions to Food

- Immune Mediated
  - IgE Mediated (e.g. **food allergy**)
  - IgE Mediated (e.g. **coeliac disease**)
- Non-immune Mediated
  - Metabolic (e.g. **lactose intolerance**)
  - Other (e.g. **sulphite sensitivity**)



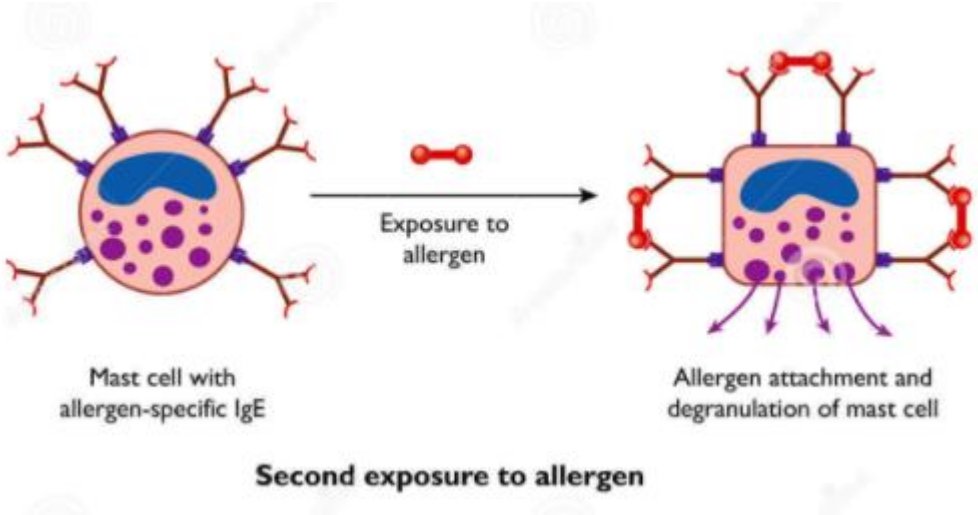


Allergen Bureau informing the food industry

Food allergy

A food allergy is an abnormal response to a food that is triggered by the immune system

The body produces antibodies against the food allergen protein and when it is eaten by the food allergic individual their body will release histamine and other chemicals causing inflammation



Allergen Bureau informing the food industry

Food allergen

A normally harmless substance that triggers an allergic reaction. Most food allergens are proteins. A food may comprise of one or more allergenic proteins.

For example ~ cow's milk contains allergenic proteins in the whey fraction and different allergenic proteins in the casein fraction. Individuals may be allergic to only one milk protein or more.

Allergen Bureau informing the food industry

Predominant food allergens

peanuts
tree nuts
soy
milk
egg
fish
crustacea
sesame
lupin
mustard
celery
cereals containing gluten

Allergen Bureau informing the food industry

The allergic reaction

- **Dermal** – skin breaks out in hives or eczema
- **Gastrointestinal** – nausea, cramps, diarrhoea
- **Respiratory** – struggle for air
- **Circulatory** – blood pressure drops, lose consciousness

Anaphylaxis is an acute allergic reaction ~ in rare cases, multiple organ systems are affected and death can occur in as little as ten minutes

Allergen Bureau informing the food industry

Some symptoms of an allergic reaction to a food

Urticaria

Atopic Dermatitis

Anaphylaxis

Allergen Bureau informing the food industry

Coeliac disease

The immune system reacts abnormally to gluten (a protein found in wheat, rye, barley and oats) causing small bowel damage.

Wheat allergy (allergic response to wheat protein) is different to coeliac disease (immune response to gluten proteins)

Allergen Bureau informing the food industry

Food intolerance

Detrimental reaction to food – not a food allergy. Symptoms are generally less serious than true food allergy and often limited to digestive problems.

Lactose intolerance is an example where a person is intolerant to the lactose carbohydrate in milk which is different to an allergy to milk protein

Allergen Bureau informing the food industry

Sulphite intolerance

Sulphites are a family of preservatives permitted for use in some food and drinks.(Additives 220-228)

Sulphite intolerance can trigger asthma symptoms in individuals with underlying asthma.

Wheezing is the most common reaction to sulphites.
In very rare cases however, anaphylaxis can occur.

Allergen Bureau informing the food industry

Impact of food allergy

- there is currently no cure
- sensitivity differs between individuals and depends on type of food, amount ingested and other activities at time of ingestion
- people with food allergy do not know when their next allergic reaction will occur or how severe it will be

Avoidance of the food is the only protection

Allergen Bureau informing the food industry

Food allergy rates are increasing in Australia and New Zealand

food allergy affects*

- ~ 10% infants (up to 12 months old)
- ~ 4-8% children (up to 5 years)
- ~ 2% adults (approx.)

*ASCIA 2015
www.allergy.org.au

- ~ rapid increase in food allergic disease in last 30 years in mainly the Western world
- ~ 80% of children outgrow milk, egg, soy and wheat allergy by age 5
- ~ individuals allergic to peanuts, tree nuts, sesame or seafood will have this for life

Allergen Bureau

informing the food industry

Global Allergen Regulation

Allergen Bureau informing the food industry

Australia New Zealand Food Standards Code

Section 1.2.3-4 Mandatory declaration of certain foods or substances in food sets out further requirements for declaring these foods or substances if present in a food.

A declaration is required when these foods or substances may be present as:

(a) an ingredient or as an ingredient of a compound ingredient; or

(b) a substance used as a food additive, or an ingredient or component of such a substance; or

(c) a substance or food used as a processing aid, or an ingredient or component of such a substance or food.

Australia New Zealand Food Standards Code

informing the food industry

1.2.3—4 Mandatory declaration of certain foods or substances in food

(1) For the labelling provisions, if any of the following foods or substances is present in a food for sale in a manner listed in subsection (2), a declaration that the food or substance is present is required:

(a) added sulphites in concentrations of 10 mg/kg or more;

(b) any of the following foods, or products of those foods:

(i) cereals containing *gluten, namely, wheat, rye, barley, oats and spelt and their hybridised strains other than:

(A) where these substances are present in beer and spirits; or

(B) glucose syrups that are made from wheat starch and that:

(a) have been subject to a refining process that has removed gluten protein content to the lowest level that is reasonably achievable; and

(b) have a gluten protein content that does not exceed 20 mg/kg; or

(C) alcohol distilled from wheat;

(ii) crustacea;

(iii) egg;

(iv) fish, except for isinglass derived from swim bladders and used as a clarifying agent in beer or wine;

(v) milk, other than alcohol distilled from whey;

(vi) peanuts;

(vii) soybeans other than:

(A) soybean oil that has been degummed, neutralised, bleached and deodorised; or

(B) soybean derivatives that are a tocopherol or a phytosterol;

(viii) sesame seeds;

(ix) tree nuts, other than coconut from the fruit of the palm *Cocos nucifera*;

(x) lupin.

Allergen Bureau *informing the food industry*

Recent Changes to FSC Standard 1.2.3: **Lupin**

- ~ Lupin was added to the substances which require mandatory declaration - 25th May 2017
- ~ Transitional arrangement until 25th May 2018 for compliance
- ~ No stock-in-trade provision – all products and declarations, including products on shelf, must be compliant by 25th May 2018

Allergen Bureau informing the food industry

Recent Changes to FSC Standard 1.2.3: **Exemptions**

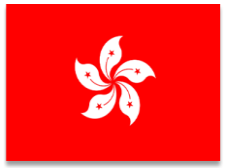
~ Exemptions to the requirement for mandatory declaration were added to FSC August 2016

- **Glucose syrups made from wheat starch**
- **Fully refined soy oil**
- **Soy derivatives (tocopherols and phytosterols)**
- **Distilled alcohol from wheat or whey**

Allergen Bureau
informing the food industry

Mandatory allergen declaration requirements vary from country to country

CODEX
(8 allergens)



Hong Kong
(8 allergens)

European Union
(13 allergens)

Japan
(6+ allergens)

Aust / NZ
(10 allergens)

Korea
(7+ allergens)

Canada
(11 allergens)

Mexico
(8 allergens)

China
(8 allergens)

USA
(8 allergens)

Steven M. Gendel; Comparison of international food allergen labelling regulations; Regulatory Toxicology and Pharmacology 63 (2012) 279-285

Allergen Bureau *informing the food industry*

International Regulatory Chart
May 25, 2017

International Allergens	USA	Canada	EU	Australia/ NZ	Hong Kong	China	Japan**	Korea	Taiwan	Argentina	Thailand	Bolivia	Brazil	Chile	Colombia	Costa Rica	Cuba	Mexico	Nicaragua	South Africa	Venezuela
Crustacean Shellfish	X	X	X	X	X	X	X (Crab, Shrimp, Prawn)	X (Crab, Shrimp, Prawn)	X (Crab, Shrimp)	X	X	X	X	X	X	X	X	X	X	X	X
Egg	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X
Fish	X	X	X	X	X	X		X (Mackerel)		X	X	X	X	X	X	X	X	X	X	X	X
Milk	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X
Peanut	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X
Soy	X	X	X	X	X	X		X		X	X	X	X	X	X	X	X	X	X	X	X
Tree nuts	X	X	X	X	X	X				X	X	X	X	X	X	X	X	X	X	X	X
Wheat	X	X	X	X		X	X	X				X	X		X	X	X		X	X	X
Cereals with Gluten		X	X	X	X	X				X	X	X	X	X	X	X	X	X	X		X
Buckwheat						X	X	X													
Celery			X																		
Lupin			X	X																	
Molluscan Shellfish		X	X	X		X														X	
Mustard		X	X																		
Sesame		X	X	X																	
Sulfites	≥10 mg/kg	Directly added or ≥10 mg/kg	≥10 mg/kg	≥10 mg/kg	≥10 mg/kg					≥10 mg/kg	≥10 mg/kg	≥10 mg/kg	X	≥10 mg/kg	≥10 mg/kg	≥10 mg/kg	≥10 mg/kg	≥10 mg/kg	≥10 mg/kg		≥10 mg/kg
Bee Pollen/ Propolis				X																	
Royal Jelly				X																	
Mango									X												
Peach								X													
Pork								X													
Tomato								X													
Latex (Natural Rubber)													X								

** = Voluntary labeling recommended for Abalone, Mackerel, Squid, Salmon, Salmon Roe, Cashew, Walnut, Matsutake Mushroom, Sesame, Soybean, Yam, Apple, Banana, Kiwifruit, Orange, Peach, Beef, Chicken, Gelatin, Pork.

Allergen Bureau informing the food industry

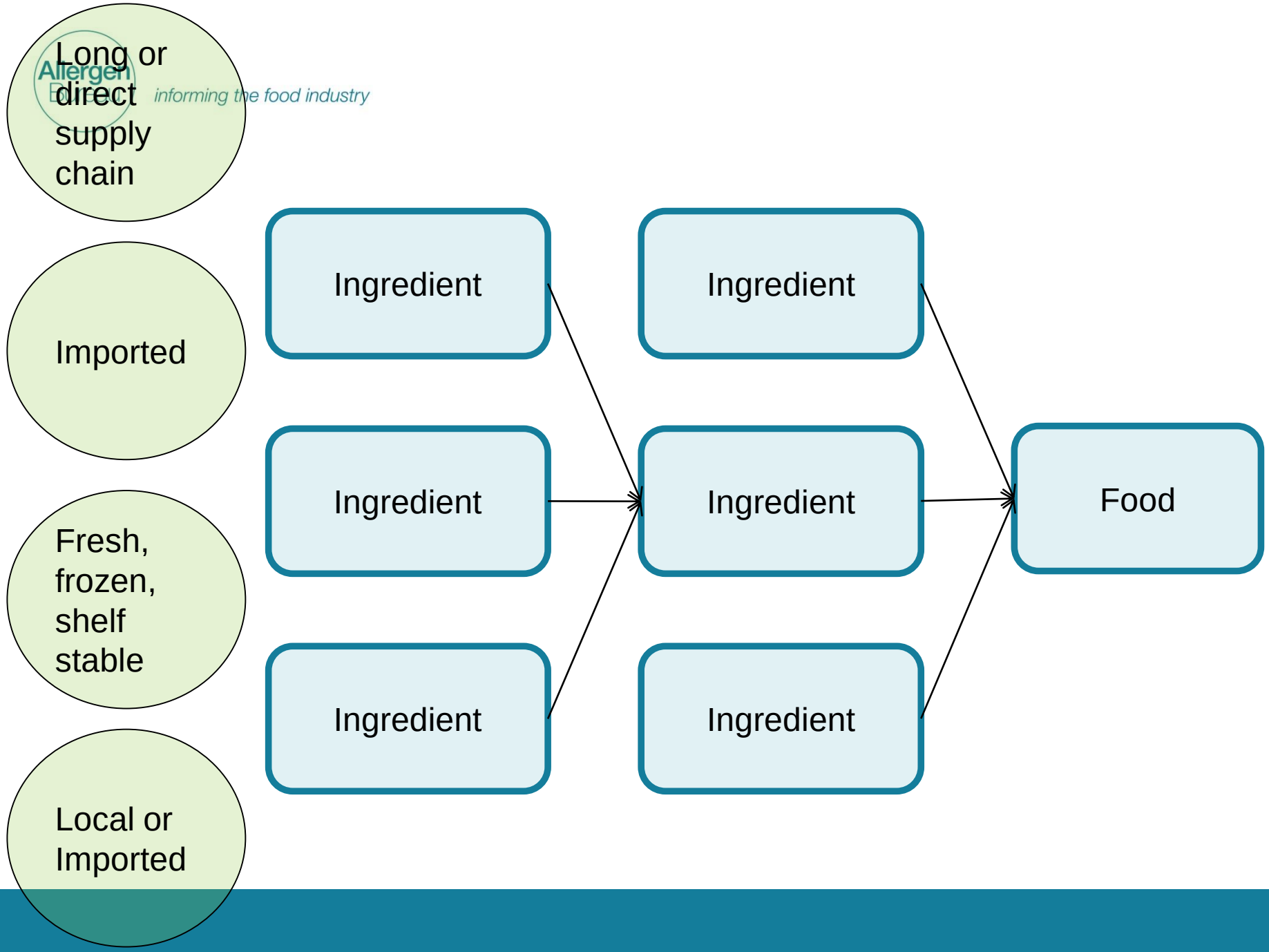
Best Industry Practice in Supply Chain Validations

Allergen Bureau *informing the food industry*

Why should the food industry manage food allergens?

- protect allergic consumers
- food safety necessity
- consumers depend on food that is labelled correctly
- legal requirement for declaring food allergens
- costly to have non-compliance, allergen issues with consumers, recalls, withdrawals, re-labelling

Allergen Bureau informing the food industry



Allergen Bureau informing the food industry

Confidence in supplier information

Obtaining allergen information from ingredient suppliers should be a key component of your Vendor Assurance program

- always clarify information from supplier – this exchange will assist in gaining confidence in supplier's allergen knowledge and handling
- query anything unusual or unexpected - don't assume everything is correct
- keep asking questions until you are satisfied with the response - do not accept data gaps

Allergen Bureau informing the food industry

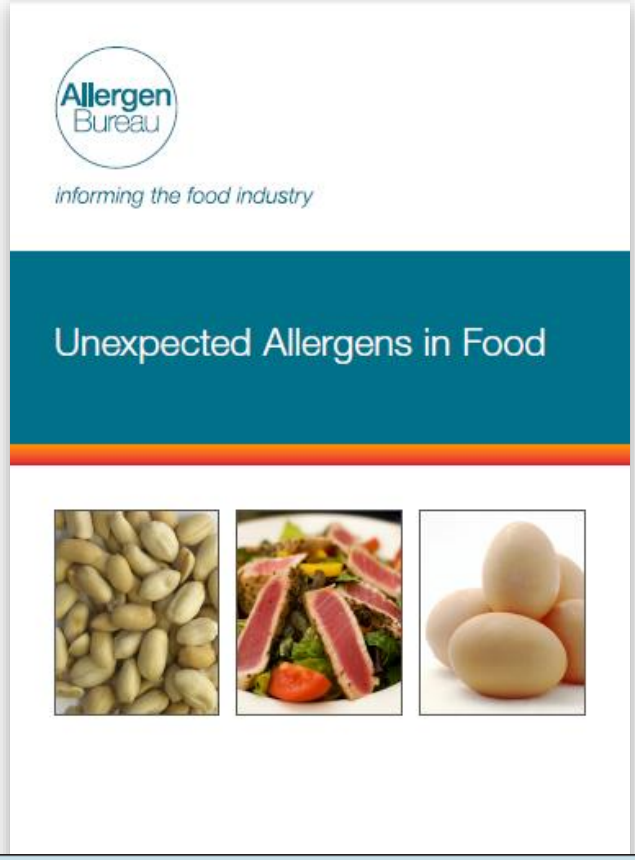
AFGC Product Information Form (PIF) v6.0

- a tool developed by the food industry in Australia and New Zealand to obtain and share information in a consistent and standardised manner
- Version 6.0 will be hosted on business – to- business software
- Versions for samples, flavours, ingredients and retail ready products

Allergen Bureau informing the food industry

Unexpected Allergens in Food

- Questions to ask suppliers
- Available on the Allergen Bureau website



Soy Sauce	Does it contain **wheat** (in addition to **soy**)?
Spices	Does they contain any bases, carriers, free flowing agents (e.g. maltodextrin, flour, oleoresins, emulsifiers). If yes, what are they derived from e.g. **wheat**, maize, **soy**, **egg**?
Stabilisers	What are they derived from (e.g. **soy**, **egg**)?

Allergen Bureau informing the food industry

Importing and exporting products and ingredients ~ some considerations

~ different exemptions and limits for ‘gluten free’

~ different allergens for different jurisdictions

~ some jurisdictions allow exemptions (e.g. highly refined ingredients, others don’t)

~ translation challenges

~ lack of understanding of different jurisdiction legislative needs

Allergen Bureau

informing the food industry

Allergen Bureau informing the food industry

What is allergen management?

The sum of policies, procedures and practices which contribute towards controlling allergens in a company

Allergen management is applicable to all levels and all areas of a company and sets the approach to the control and management of allergens

Allergen Bureau *informing the food industry*

The VITAL® Program

Allergen Bureau informing the food industry

Allergen Bureau - Why

~ May contain ..... Inconsistent use of Allergen Risk Assessment

~ Proliferation of cross contact statements across the industry, survey of 350 products in 2005 revealed 42 creative statements!

- Made in the same factory/facility.....
- Made on the same line.....

~ Allergic consumers were ignoring cross contact statements

~ Action levels varied between manufacturers, no consistency

So…

Industry Guidance and Standards were needed

Allergen Bureau informing the food industry

VITAL® an initiative of the Allergen Bureau

Voluntary Incidental Trace Allergen Labelling

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

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

Allergen Bureau informing the food industry

VITAL® an initiative of the Allergen Bureau

The VITAL® Program

The VITAL Program can be used to assist food producers in presenting allergen advice accurately and consistently for allergic consumers using a **single simple standardised precautionary statement**

The VITAL precautionary statement is:

May be present: [insert cross contact allergens]

Allergen Bureau informing the food industry

VITAL® an initiative of the Allergen Bureau

Why do allergen risk assessment?

Carrying out a VITAL® risk assessment using the tools provided ensures a food company understands

- the allergen status of its ingredients
- impact of allergen cross contact from processing
- the allergen status of its finished products

Allergen risk assessment contributes towards due diligence

Allergen Bureau informing the food industry

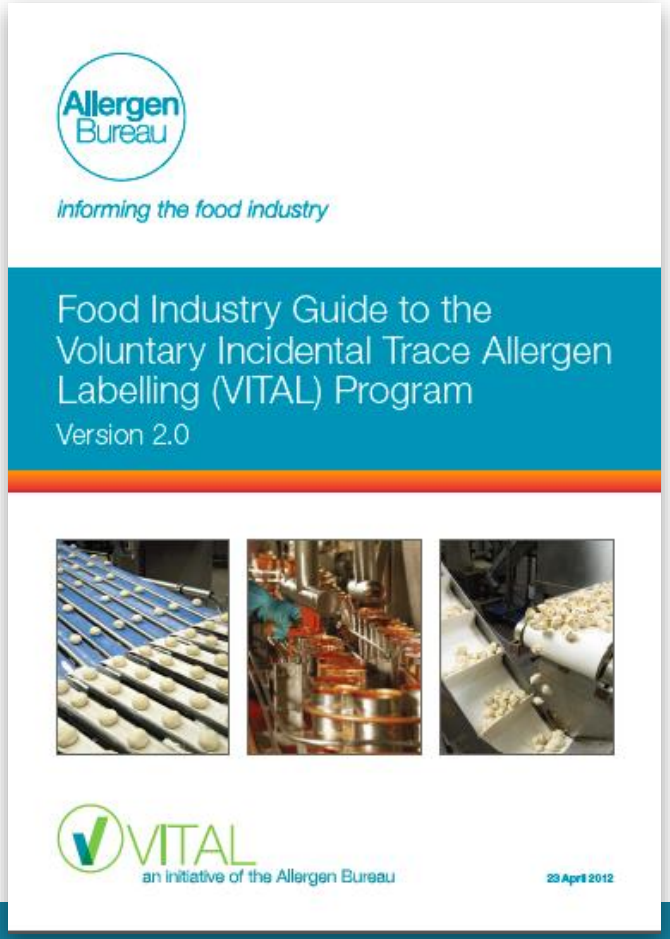
VITAL® an initiative of the Allergen Bureau

The VITAL® Program must be part of …

An established allergen management plan

which includes…

a HACCP based food safety program that is adapted for allergen control



Allergen Bureau — informing the food industry

VITAL® — an initiative of the Allergen Bureau

The VITAL® Program tools

- ~ VITAL Procedure
- ~ Decision Tree
- ~ Interactive VITAL Action Level Grid
- ~ VITAL Online (calculator)
- ~ VITAL training materials
- ~ Guidance documents & FAQs

Allergen Bureau informing the food industry

VITAL® an initiative of the Allergen Bureau

Imagine a world without VITAL®

- ~ proliferation of inconsistent cross contact statements
- ~ people with allergy confused and taking risks
- ~ clinicians unable to provide consistent advice
- ~ industry confusion, no clear consistent guidance

VITAL was developed to respond to industry needs for a uniform approach for determining when to use precautionary labelling

Allergen Bureau informing the food industry

VITAL® an initiative of the Allergen Bureau

VITAL® Program overall objective

To ensure manufactured food is safe to consume for the vast majority of food allergic consumers by providing consistent food labels that declare the presence of allergens, due to documented, unavoidable and sporadic cross contact thus enabling allergic consumers and their carers to avoid purchasing foods that may present a personal risk.

Allergen Bureau informing the food industry

VITAL® an initiative of the Allergen Bureau

The VITAL® Procedure

1. Determination of relevant allergens
2. Identification of intentionally added allergens
3. Identification and quantification of cross contact allergens due to ingredients
4. Identification & quantification of cross contact allergens due to processing
5. Calculation of total cross contact allergen in finished product
6. Determination of Action Levels
7. Review of labelling recommendations and sources of cross contact
8. Recording of Assumptions
9. Validation of VITAL assessment
10. Ongoing Monitoring

Allergen Bureau informing the food industry

VITAL® an initiative of the Allergen Bureau

The key concepts of the VITAL® Program

Overview

~ Reference Dose

~ Reference Amount or Serving Size

~ Action Levels

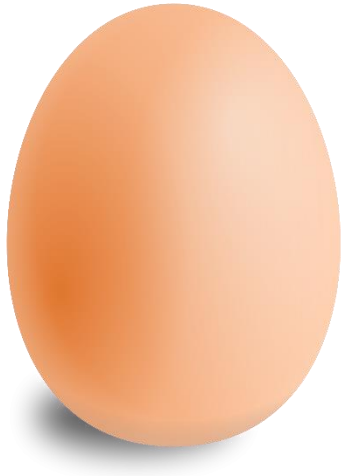
~ Precautionary Labelling

Allergen Bureau informing the food industry

VITAL® an initiative of the Allergen Bureau

Reference Dose

The total protein from an allergic food below which only the most sensitive individual (between 1 and 5% depending on the quality of the data) in the allergic population are likely to experience an adverse reaction



Approx. 8900mg protein in a 70g raw whole egg

Greater than 0.03mg of egg protein may trigger an allergic reaction

Allergen Bureau informing the food industry

VITAL® an initiative of the Allergen Bureau

What is the science behind VITAL®?

The VITAL Program determines appropriate precautionary labelling based on risk by using Action Levels that are underpinned by **scientific evidence**

The science is recognised internationally and is increasingly referenced by experts throughout the world

A collaboration of international food allergen experts established the science that underpins VITAL

Allergen Bureau informing the food industry

VITAL® an initiative of the Allergen Bureau

The VITAL® Scientific Expert Panel (VSEP)

- ~ over 1800 clinical data points were collated
- ~ used statistical modelling to look at the implication for the allergic population
- ~ set Reference Doses based on established principles
- ~ validated using probabilistic modelling for the population

Allergen Bureau informing the food industry

VITAL® an initiative of the Allergen Bureau

Reference Doses are available from the Allergen Bureau website

Allergen	Reference Dose (mg of total protein)
Peanut	0.2
Milk	0.1
Egg	0.03
Tree nuts	0.1
Soy	1
Wheat	1
Mustard	0.05
Lupin	4
Sesame	0.2
Crustacea (shrimp)	10
Fish	0.1

Allergen Bureau informing the food industry

VITAL® an initiative of the Allergen Bureau

Reference Dose

Only applicable for the allergens within the VITAL® Action Level Grid

~ no Reference Dose for mollusc

~ no Reference Dose for celery

Not applicable for people who have heightened sensitivity to food allergens

~ foods for infants

~ food for special medical purposes

Allergen Bureau informing the food industry

VITAL® an initiative of the Allergen Bureau

Reference Amount

The maximum amount of a food eaten in a typical eating occasion (never the less than the serving size)

What is a typical eating occasion?

One cake slice or two?
One mini choc bar or a king size bar?
Two scoops ice cream or more?

Allergen Bureau informing the food industry

VITAL® an initiative of the Allergen Bureau

Action Levels

Are the concentrations (of protein) which define the labelling outcomes from a cross contact allergen

Action Level transition point* (ppm) =

$$\left(\text{Reference Dose (mg)} \times \frac{1000}{\text{Reference Amount (g)}}\right)$$

* With the exception of cereals containing gluten where it is either the result from this formula or 20ppm, whichever is smaller

Allergen Bureau informing the food industry

VITAL® an initiative of the Allergen Bureau

Action Levels guide labelling recommendations

Action Level 1

a low concentration of allergen protein and a low chance of adverse reaction.

No precautionary statement is required.

Action Level 2

a significant concentration of allergen protein and a significant chance of adverse reaction.

A precautionary statement is required.

Allergen Bureau informing the food industry

VITAL® an initiative of the Allergen Bureau

Example ~ Calculating Action Levels for product with peanut cross contact

Peanut Reference Dose = 0.2 mg protein

5g Reference Amount or Serving Size:

(Transition = 0.2 x 1000/5 = 40ppm)

Action Level 1:<40ppm

Action Level 2:≥40ppm

50g Reference Amount or Serving Size:

(Transition = 0.2 x 1000/50 = 4ppm)

Action Level 1 :<4ppm

Action Level 2 :≥4 ppm

Allergen Bureau informing the food industry

VITAL® an initiative of the Allergen Bureau

Example of a VITAL® Online Labelling Outcome Summary

VITAL labelling outcomes will appear like this

Table : Summary of labelling outcomes

Reference amount or serving size: 80g

Substances	Reference dose (mg)	Action level 1	Action level 2	Cross contact amount		Labelling outcome
				Particulate	Readily dispersible (ppm)	
Celery						
Cereals containing gluten (Total)	1	< 12.5 ppm	≥ 12.5 ppm			
Barley	1	< 12.5 ppm	≥ 12.5 ppm			
Oats	1	< 12.5 ppm	≥ 12.5 ppm			
Rye	1	< 12.5 ppm	≥ 12.5 ppm			
Spelt						
Wheat	1	< 12.5 ppm	≥ 12.5 ppm			
Crustacea	10	< 125 ppm	≥ 125 ppm			
Eggs	0.03	< 0.375 ppm	≥ 0.375 ppm			Intentionally added
Finfish	0.1	< 1.25 ppm	≥ 1.25 ppm		24	Action Level 2
Lupin						
Milk	0.1	< 1.25 ppm	≥ 1.25 ppm		0.9	Action Level 1
Mustard						
Other						
Peanut	0.2	< 2.5 ppm	≥ 2.5 ppm	yes		Action Level 2
Sesame	0.2	< 2.5 ppm	≥ 2.5 ppm			
Shellfish/Molluscs						
Soy	1	< 12.5 ppm	≥ 12.5 ppm			Intentionally added
Sulphites						
Tree nuts (Total)	0.1	< 1.25 ppm	≥ 1.25 ppm			

Source: VITAL Online

Allergen Bureau *informing the food industry*

VITAL ® Online

VITAL FEATURES PRICING ABOUT SUPPORT REGISTER **SIGN IN**

Welcome to VITAL® Online

VITAL Online is an improved and user-friendly, web-based update of the Allergen Bureau VITAL® Calculator. VITAL Online is for the Australian and New Zealand and international food industry.

VITAL Online allows you to:

- assess likely sources of allergen cross contact from raw materials and the processing environment
- evaluate the amount of allergen present
- review the ability to reduce allergenic material from all contributing sources
- use a particular precautionary allergen statement according to the level of allergen cross contact identified

REGISTER AN ACCOUNT **FREE 1 MONTH TRIAL**

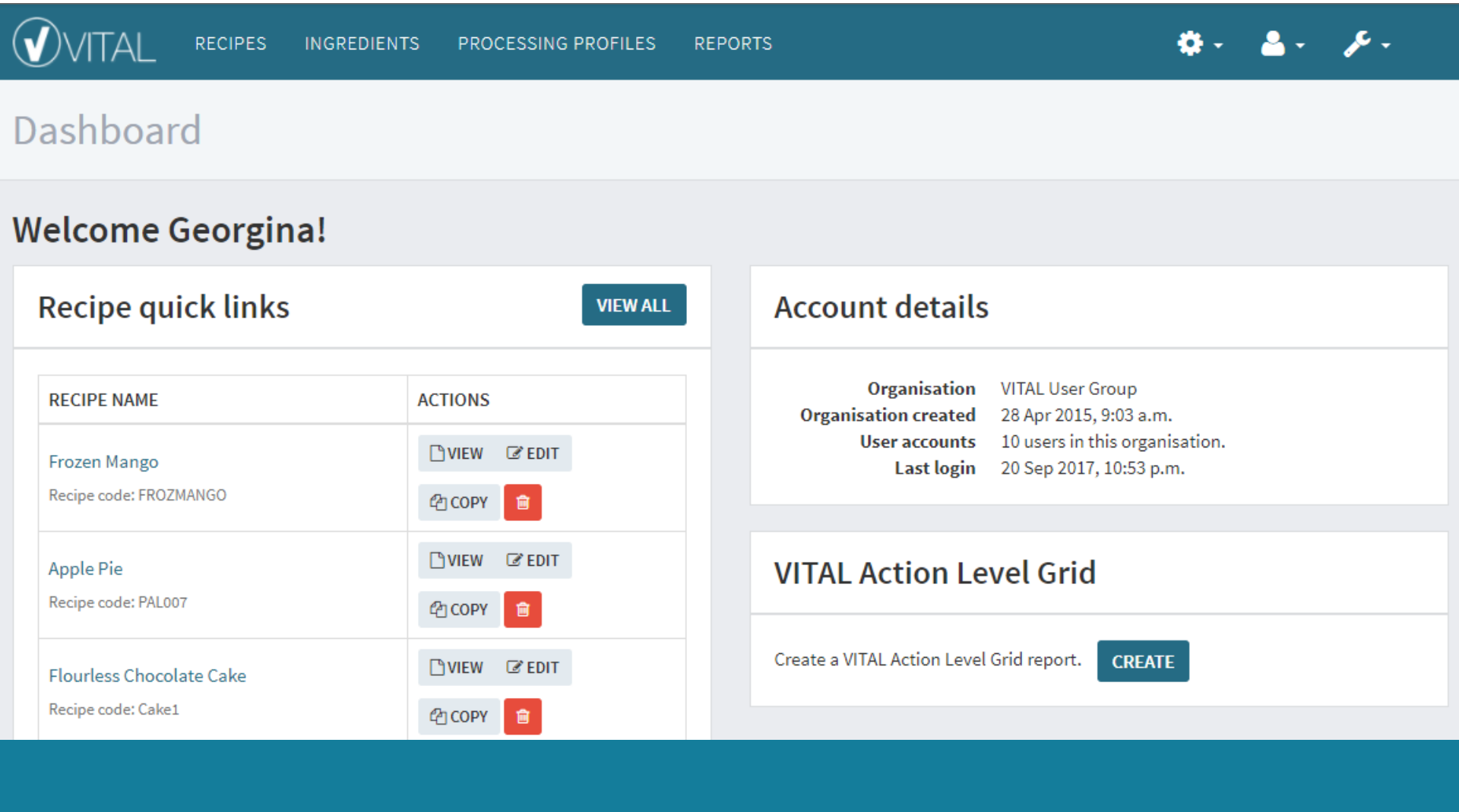
VITAL®
an initiative of the Allergen Bureau

Support for the development of VITAL® Online has been provided by Food Innovation Australia Ltd (FIAL) through the SME Solution Centre program. www.fial.com.au

fial food innovation Australia Ltd

Allergen Bureau *informing the food industry*

VITAL ® Online



Create a new recipe

Create recipe

Recipe name*

Recipe code*

Reference Amount*

g

E.g. Finished Product Serving Size.

Ingredient intended for further processing

Reference Amount not applicable

Reference Amount assumptions*

Legislation*

NEXT STEP

Step 1: Setup

Step 2: Yield

Step 3: Ingredients

Step 4: Processing

Step 5: Report

Help and Support

To begin creating a recipe, allocate a recipe code and assign the appropriate legislation.

Allergen Bureau informing the food industry

Flourless Chocolate Cake Ref:Cake1

Recipe & Raw Material Allergen Status

Yield 85% (Water loss is 15%)
Serving size is 80g

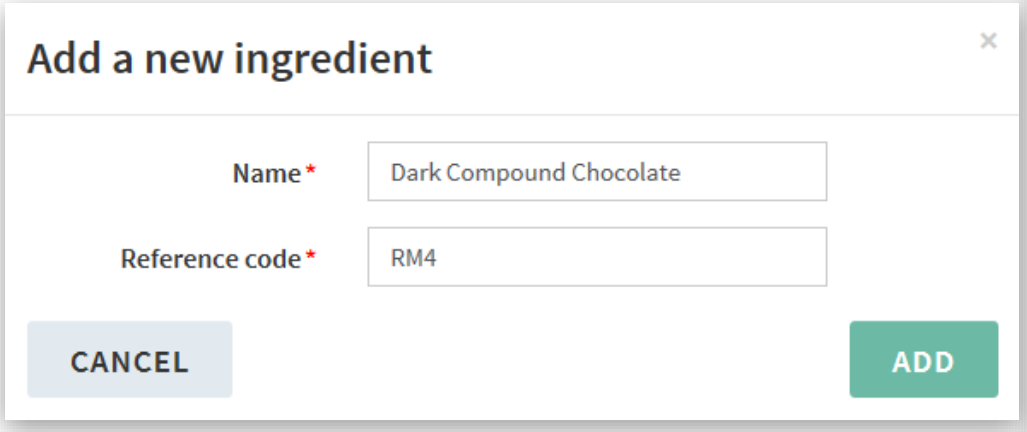
			Allergen Status	
Reference	Raw Material	Ingoing %	Intentional	Cross Contact
RM1	Liquid whole egg	30	Egg	
RM2	Cooking fat	30		Milk (3ppm), fish (80ppm)
RM3	Sugar	30	None declared	
RM4	Dark compound chocolate	10	Soy	Peanut pieces (particulate)

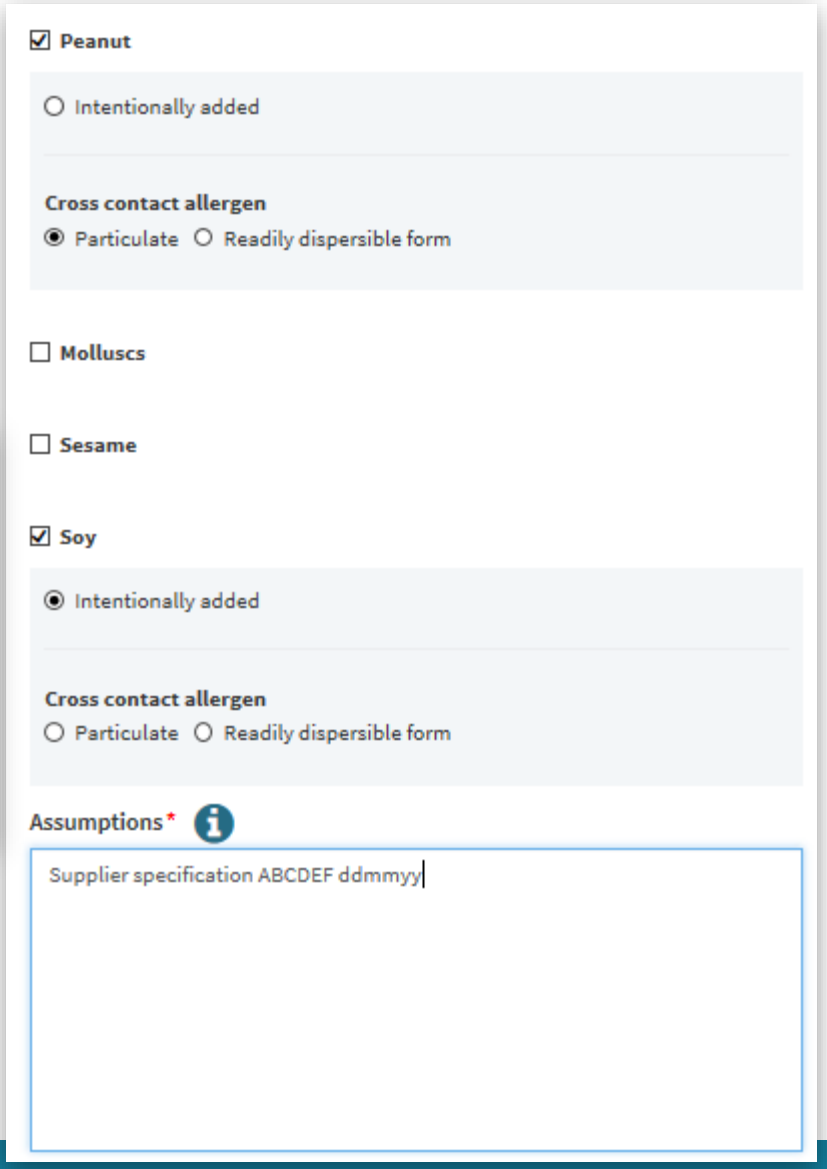
Processing Cross Contact

Hang Up is 2kg
Batch size exposed to Hang Up is 200kg
Raw Vegan Cake contains whole sesame seeds
Honey Almond Cake contains almond flour (40% almond in cake, 20.4% protein in almond)

Allergen Bureau *informing the food industry*

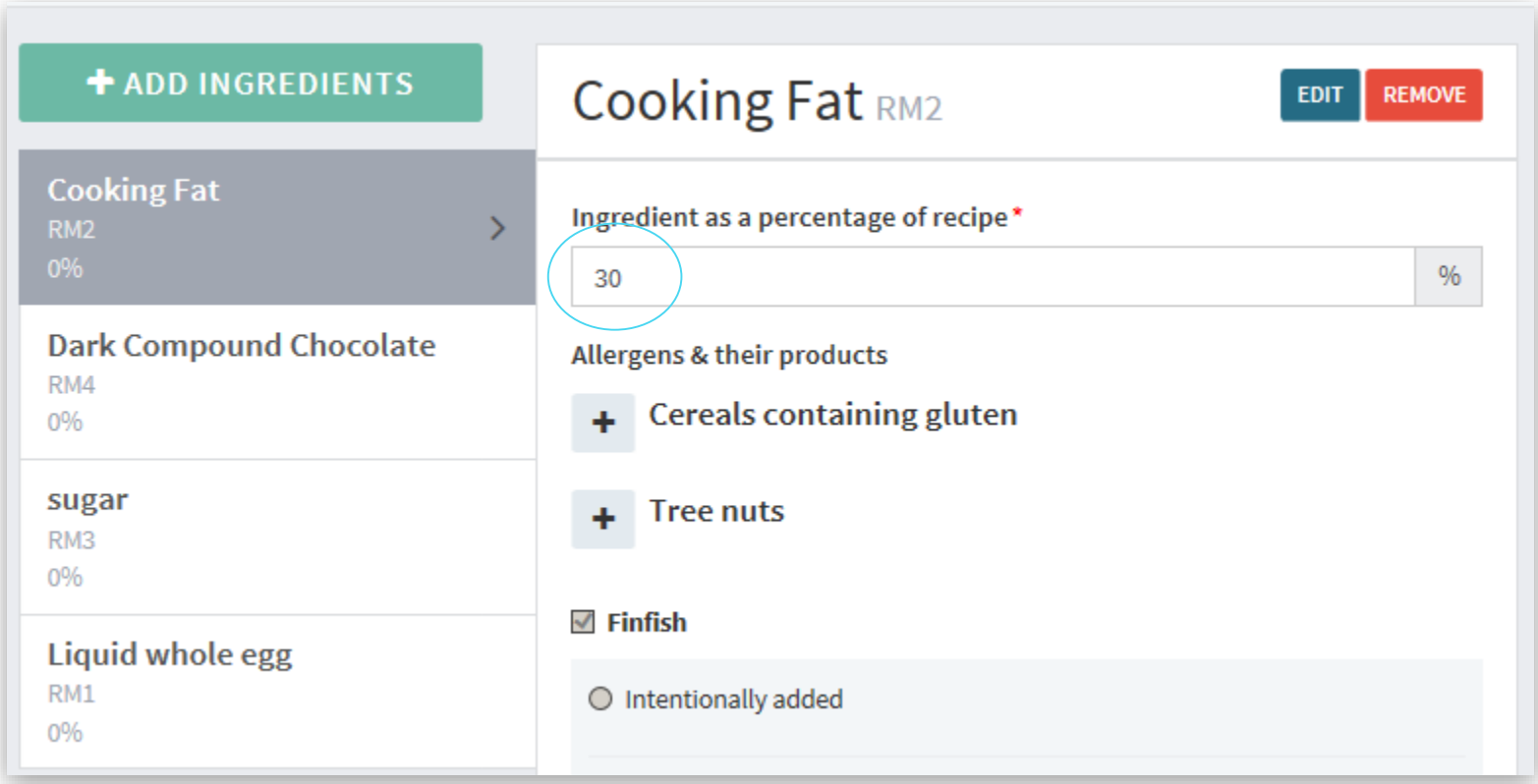
Enter the allergen information for RM4





Allergen Bureau *informing the food industry*

Enter the percentage of each ingredient



Allergen Bureau *informing the food industry*

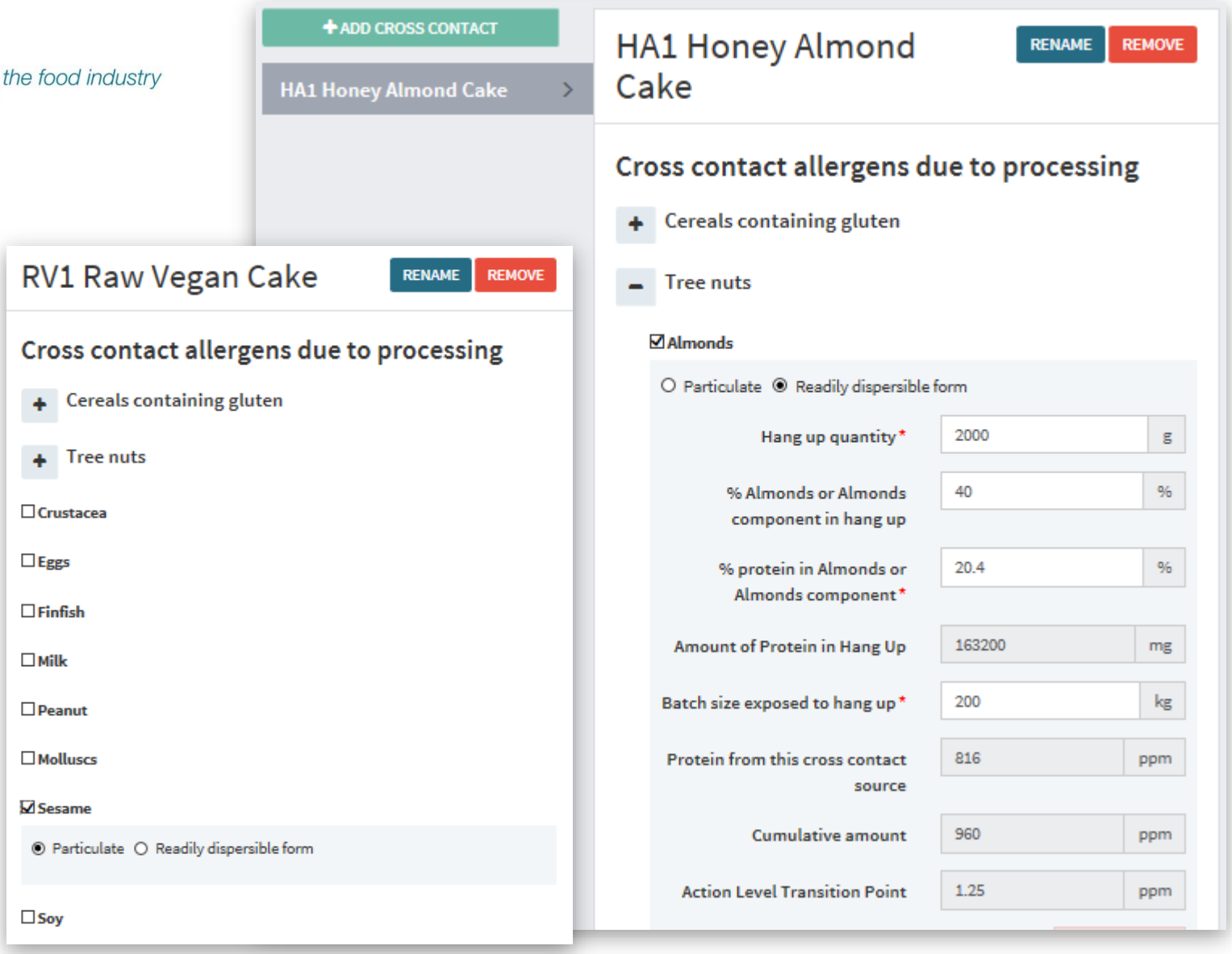


Table 1: Summary of labelling outcomes

Reference amount or serving size information
Reference amount or serving size: 80g
Assumptions: 80g represents a typical slice

Substances	Reference dose (mg)	Action level 1	Action level 2	Cross contact amount		Labelling outcome
				Particulate	Readily dispersible (ppm)	
Eggs	0.03	< 0.375 ppm	≥ 0.375 ppm			Intentionally added
Finfish	0.1	< 1.25 ppm	≥ 1.25 ppm		28.2352941	Action Level 2
Milk	0.1	< 1.25 ppm	≥ 1.25 ppm		1.0588235	Action Level 1
Peanut	0.2	< 2.5 ppm	≥ 2.5 ppm	yes		Particulate
Sesame	0.2	< 2.5 ppm	≥ 2.5 ppm	yes		Particulate
Soy	1	< 12.5 ppm	≥ 12.5 ppm			Intentionally added
Tree nuts (Total)	0.1	< 1.25 ppm	≥ 1.25 ppm		960	Action Level 2
Almonds					960	

Allergen Bureau *informing the food industry*

VITAL® an initiative of the Allergen Bureau

The Outcome Summary shows the cumulative cross contact allergen levels from the recipe ingredients

Great tool for assessing impact of individual ingredients within a recipe!

Table : Summary of labelling outcomes

Reference amount or serving size information
Reference amount or serving size: 80g
Assumptions: 80g represents a typical slice

Substances	Reference dose (mg)	Action level 1	Action level 2	Cross contact amount		Labelling outcome
				Particulate	Readily dispersible (ppm)	
Cereals containing gluten (Total)	1	< 12.5 ppm	≥ 12.5 ppm			
Barley	1	< 12.5 ppm	≥ 12.5 ppm			
Oats	1	< 12.5 ppm	≥ 12.5 ppm			
Rye	1	< 12.5 ppm	≥ 12.5 ppm			
Spelt	1	< 12.5 ppm	≥ 12.5 ppm			
Wheat	1	< 12.5 ppm	≥ 12.5 ppm			
Crustacea	10	< 125 ppm	≥ 125 ppm			
Eggs	0.03	< 0.375 ppm	≥ 0.375 ppm			Intentionally added
Finfish	0.1	< 1.25 ppm	≥ 1.25 ppm		28.2352941	Action Level 2
Milk	0.1	< 1.25 ppm	≥ 1.25 ppm		1.0588235	Action Level 1
Peanut	0.2	< 2.5 ppm	≥ 2.5 ppm	yes		Particulate
Molluscs						
Sesame	0.2	< 2.5 ppm	≥ 2.5 ppm			
Soy	1	< 12.5 ppm	≥ 12.5 ppm			Intentionally added

Allergen Bureau informing the food industry

VITAL® an initiative of the Allergen Bureau

Example of allergen labelling using VITAL®

Ingredient List

Allergen Summary Statement

The VITAL Precautionary Statement

Water, potato, carrots, celery, brown rice, **oats**, **peanut** oil, yeast extract (**barley**).

Contains cereals containing gluten, peanut.

May be present: wheat.

Allergen Bureau informing the food industry

VITAL® an initiative of the Allergen Bureau

Comparing Reference Amounts

Substances	Reference dose (mg)	Action level 1	Action level 2	Cross contact amount		Labelling outcome
				Particulate	Readily dispersible (ppm)	

Flourless Chocolate Cake 80g Reference Amount

Milk	0.1	< 1.25 ppm	≥ 1.25 ppm		1.0588235	Action Level 1

Flourless Chocolate Cake 160g Reference Amount

Milk	0.1	< 0.625 ppm	≥ 0.625 ppm		1.0588235	Action Level 2

Allergen Bureau informing the food industry

VITAL® an initiative of the Allergen Bureau

Comparing different Hang Up amounts

Substances	Reference dose (mg)	Action level 1	Action level 2	Cross contact amount		Labelling outcome
				Particulate	Readily dispersible (ppm)	

Hang Up from Honey Almond Cake is 2kg (2000g)

Tree nuts (Total)	0.1	< 1.25 ppm	≥ 1.25 ppm		960	Action Level 2
Almonds					960	

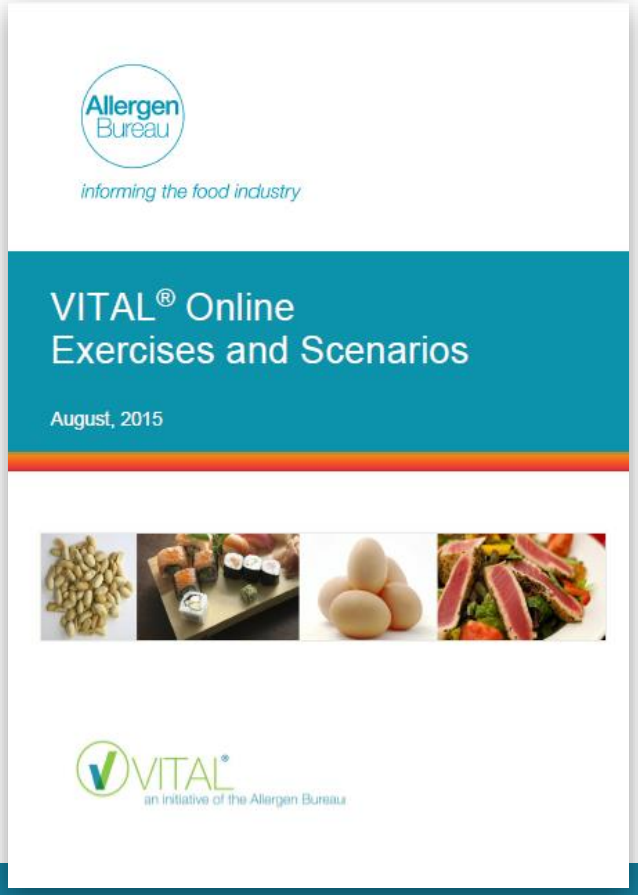
Hang Up from Honey Almond Cake is 3g (3g)

Tree nuts (Total)	0.1	< 1.25 ppm	≥ 1.25 ppm		1.44	Action Level 2
Almonds					1.44	

Allergen Bureau informing the food industry

VITAL® Training

- VITAL Training is available through training providers who are endorsed by the Allergen Bureau
- to obtain a VITAL training certificate you will need to attend the training course
- a list of endorsed training providers is available on the Allergen Bureau website



Allergen Bureau informing the food industry

VITAL® an initiative of the Allergen Bureau

Allergen labelling using the VITAL® Program

- consistent approach to assessing cross contact allergen risk
- clear, consistent and accurate allergen declaration
- assists consumers in making safer food choices
- encourages the elimination of cross contact allergens where possible within manufacturing or via material supplier
- standard precautionary statement is used

Allergen Bureau informing the food industry

VITAL® an initiative of the Allergen Bureau

VITAL® Precautionary Statement

The '**May be present: XXX**' statement is the **only** precautionary statement to be used with VITAL

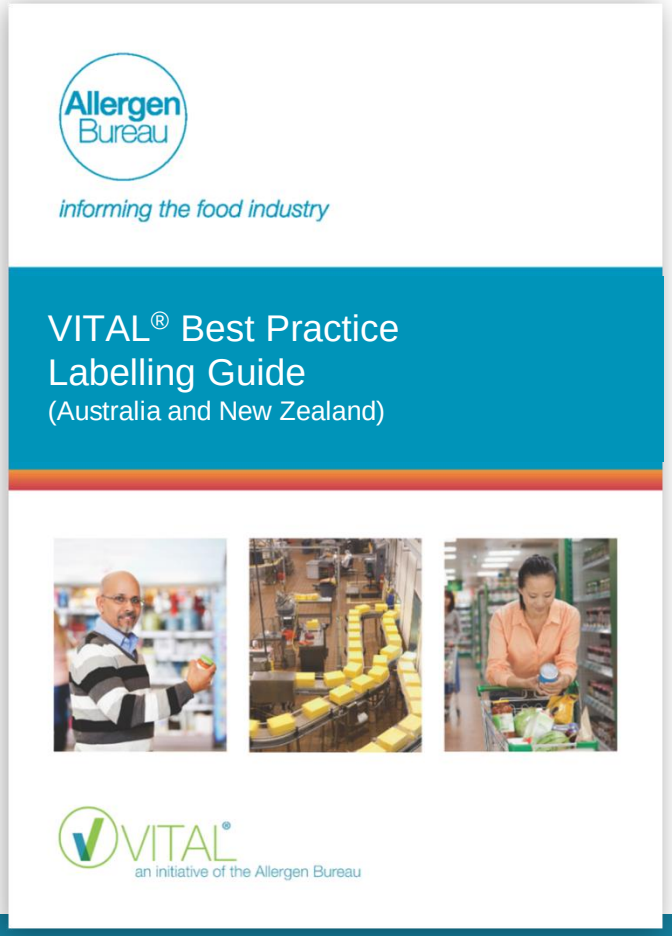
Only to be used where the VITAL Program has been applied and the allergen has a VITAL labelling outcome at **Action Level 2**

Allergen Bureau informing the food industry

VITAL® Best Practice Labelling Guide

(Australia and New Zealand)

- a VITAL risk assessment using VITAL Online will produce a VITAL labelling outcome
- this guide provides examples of how to declare food allergens and cross contact allergens using the VITAL labelling outcome
- available on the Allergen Bureau website



Allergen Bureau informing the food industry

VITAL® an initiative of the Allergen Bureau

The Allergen Bureau exists to support the food industry by

- providing a pre-competitive space to share information
- providing information resources, practical tools and industry contacts for the better management of food allergens
- helping to save time and money because food allergen issues are addressed in a professional and informed way

Allergen Bureau informing the food industry

VITAL® an initiative of the Allergen Bureau

Allergen Bureau Management

Allergen Bureau ('Not for Profit')

The Board of Directors

- Kirsten Grinter (Nestlé)
- Robin Sherlock (DTS)
- Julie Newlands (Unilever)
- Karen Robinson (Invited Director)
- David Henning (Invited Director)

Our support network

- VITAL® Coordinator /support (Georgina Christensen & Lisa Warren)
- Technical expertise (Simon Brooke Taylor & Lyn Davies)
- VITAL® Scientific Expert Panel (VSEP)

Funded Secretariat