



AUSTRALIAN  
**FOOD &  
GROCERY**  
COUNCIL

# **AFGC RESOURCE**

***OCTOBER 2015***

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**ALLERGEN MANAGEMENT RESOURCES:  
SUMMARY OF GUIDANCE DOCUMENTS**

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*Sustaining Australia*

## PREFACE

This document has been prepared by the Australian Food and Grocery Council (AFGC) Allergen Forum as a resource for the food industry and other stakeholders interested in the management of food allergens.

It is intended to provide information to support and complement allergen management practices within the food supply chain.

The AFGC may update this document from time to time so it is recommended that you check the AFGC website for updated versions.

For further information please contact Fiona Fleming at the AFGC on [fiona.fleming@afgc.org.au](mailto:fiona.fleming@afgc.org.au)



## INDUSTRY GUIDES - MANUFACTURES

NAME	DATE OF ISSUE	AUTHOR	LINK
<b>Global Standard for Food Safety – Guideline for Allergen Management</b>	February 2014	BRC	<a href="http://www.brcglobalstandards.com/KnowledgeCentre/Publications/Allergens.aspx">http://www.brcglobalstandards.com/KnowledgeCentre/Publications/Allergens.aspx</a> Note: this has to be purchased
<b>Risk Management for Food Allergy</b>  (Book, 312 pages)	Nov 2013	Ed by Charlotte Bernhard Madsen , Rene W.R.Crevel , Clare Mills and Steven L. Taylor	<a href="https://www.elsevier.com/books/risk-management-for-food-allergy/madsen/978-0-12-381988-8">https://www.elsevier.com/books/risk-management-for-food-allergy/madsen/978-0-12-381988-8</a> Note: this has to be purchased
<b>Guidance on Food Allergen Management for Food Manufactures</b>	January 2013	Food Drink Europe	<a href="http://www.fooddrinkeurope.eu/uploads/press-releases_documents/temp_file_FINAL_Allergen_A4_web1.pdf">http://www.fooddrinkeurope.eu/uploads/press-releases_documents/temp_file_FINAL_Allergen_A4_web1.pdf</a>
<b>BRC Guidance on Allergen Labelling and the Requirements in Regulation 1169/2011</b>		BRC in partnership with Food and Drink Federations	<a href="http://www.foodhealthinnovation.com/media/7157/guidance_on_allergen_labelling_2013.pdf">http://www.foodhealthinnovation.com/media/7157/guidance_on_allergen_labelling_2013.pdf</a>
<b>Food Allergens: practical risk analysis, testing and action levels – Guideline 71</b>  Note: there are also other Guidelines – 59 and 55	2013	Camden BRI H.E. Arrowsmith, A.J. Alldrick, J. Banks and H.M. Brown	<a allergens"="" href="http://www.campdenbri.co.uk/publications/pdfs/g71.pdf#search=">http://www.campdenbri.co.uk/publications/pdfs/g71.pdf#search="Allergens"</a>
<b>Food Industry Guide to the Voluntary Incidental Trace Allergen Labelling (VITAL) Program (Version 2)</b>	2012	Allergen Bureau	<a href="http://allergenbureau.net/wp-content/uploads/2013/11/VITAL-Guidance-document-15-May-2012.pdf">http://allergenbureau.net/wp-content/uploads/2013/11/VITAL-Guidance-document-15-May-2012.pdf</a>
<b>VITAL Frequently Asked Questions (Version 8.0)</b>	2012	Allergen Bureau	<a href="http://allergenbureau.net/wp-content/uploads/2013/11/VITAL-2-0-QA-May2012.pdf">http://allergenbureau.net/wp-content/uploads/2013/11/VITAL-2-0-QA-May2012.pdf</a>
<b>Unexpected Allergens in Food (Version 1)</b>	2011	Allergen Bureau	<a href="http://allergenbureau.net/wp-content/uploads/2013/12/Unexpected-Allergens-in-Food-18-April-2011.pdf">http://allergenbureau.net/wp-content/uploads/2013/12/Unexpected-Allergens-in-Food-18-April-2011.pdf</a>



NAME	DATE OF ISSUE	AUTHOR	LINK
<b>Food Industry Guide to Allergen Management and Labelling</b> (16 pages)	2007	Australian Food and Grocery Council (AFGC)	<a href="http://www.afgc.org.au/publications/">http://www.afgc.org.au/publications/</a>
<b>Components of an Effective Allergen Control Plan. A Framework for Food Processors</b> (15 pages)		Food Allergy and Resource Program, the University of Nebraska-Lincoln, in cooperation with the Food Allergy and Anaphylaxis Network	<a href="http://farrp.unl.edu/c/document_library/get_file?uuid=3fcc9e7c-9430-4988-99a0-96248e5a28f7&amp;groupId=2103626">http://farrp.unl.edu/c/document_library/get_file?uuid=3fcc9e7c-9430-4988-99a0-96248e5a28f7&amp;groupId=2103626</a>
<b>Managing Allergens in Food Processing Establishments</b> (Book)	2009	Grocery Manufacturers of America (GMA)	<a href="http://www.gmaonline.org/forms/store/ProductFormPublic/search?action=1&amp;Product_productNumber=P-MA">http://www.gmaonline.org/forms/store/ProductFormPublic/search?action=1&amp;Product_productNumber=P-MA</a>  Note: this is a link to the GMA online store
<b>Guidance on Allergen Management and Consumer Information (63 pages)</b>	2006	UK Food Standards Agency (FSA)	<a href="http://www.food.gov.uk/multimedia/pdfs/maycontainguide.pdf">http://www.food.gov.uk/multimedia/pdfs/maycontainguide.pdf</a>
<b>Allergy - What to Consider when labelling food</b> (12 pages)	2009	UK Food Standards Agency (FSA)	<a href="http://www.food.gov.uk/multimedia/pdfs/publication/allergyjamjar0109.pdf">http://www.food.gov.uk/multimedia/pdfs/publication/allergyjamjar0109.pdf</a>
<b>Food Standards Agency's food allergy online training</b>		UK Food Standards Agency (FSA)	<a href="http://allergytraining.food.gov.uk/english/default.aspx">http://allergytraining.food.gov.uk/english/default.aspx</a>
<b>Swedish Food Sector Guidelines for Management and Labelling of Food Product with reference to Allergy and Intolerance</b>	2005	Swedish Food Retailers Federation and Swedish Food Federation	<a href="http://www.slv.se/upload/dokument/risker/allergi/guidelines_allergy_2005.pdf">http://www.slv.se/upload/dokument/risker/allergi/guidelines_allergy_2005.pdf</a>
<b>Guidance for Industry - Questions and Answers</b>	2006	US FDA	<a href="http://www.fda.gov/food/guidanceregulation/guidancedocumentsregulatoryinfo">http://www.fda.gov/food/guidanceregulation/guidancedocumentsregulatoryinfo</a>

<p><b>Regarding Food Allergens, including the Food Allergen Labelling and Consumer Protection Act of 2004 (Edition 4)*</b></p>			<p><a href="http://www.inspection.gc.ca/food/labelling/food-labeling-for-industry/list-of-ingredients-and-allergens/eng/1383612857522/1383612932341">mation/allergens/ucm059116.htm</a></p>
<p><b>Food Allergies and Allergen Labelling Information for Industry</b></p>	<p>2011</p>	<p>Canadian Food Inspection Agency</p>	<p><a href="http://www.inspection.gc.ca/food/labelling/food-labeling-for-industry/list-of-ingredients-and-allergens/eng/1383612857522/1383612932341">http://www.inspection.gc.ca/food/labelling/food-labeling-for-industry/list-of-ingredients-and-allergens/eng/1383612857522/1383612932341</a></p>
<p><b>Allergen Management in the Food Industry</b>  (Book)</p>	<p>2010</p>	<p>Edited by J I Boye and SB Godefroy</p>	<p><a href="http://au.wiley.com/WileyCDA/WileyTitle/productCd-0470227354_descCd-description.html">http://au.wiley.com/WileyCDA/WileyTitle/productCd-0470227354_descCd-description.html</a></p>



## INDUSTRY GUIDES – FOOD SERVICE

NAME	DATE OF ISSUE	AUTHOR	LINK
<b>Allergen Management in the Food Industry</b>  Part II: Chapter 7 - Allergen Management and Control in the Foodservice Industry	2010	Edited by J I Boye and  SB Godefroy	<a href="http://au.wiley.com/WileyCDA/WileyTitle/productCd-0470227354_descCd-description.html">http://au.wiley.com/WileyCDA/WileyTitle/productCd-0470227354_descCd-description.html</a>
<b>Food Allergen Kit for Food Service</b>  Note: there is a cost to purchase this resource	2010	Anaphylaxis Australia	<a href="http://www.allergyfacts.org.au/online-store?page=shop.product_details&amp;flypage=flypage.tpl&amp;product_id=35&amp;category_id=5">http://www.allergyfacts.org.au/online-store?page=shop.product_details&amp;flypage=flypage.tpl&amp;product_id=35&amp;category_id=5</a>
<b>The Provision of Allergen Information for non-Pre-packed Foods - Voluntary Best Practice Guidance</b>  (59 pages)	2008	UK Food Standards Agency (FSA)	<a href="http://www.food.gov.uk/foodindustry/guidancenotes/labelregsguidance/nonprepacked">http://www.food.gov.uk/foodindustry/guidancenotes/labelregsguidance/nonprepacked</a>
<b>Advice for caterers on allergy and intolerance</b>	2004	UK Food Standards Agency (FSA)	<a href="http://www.food.gov.uk/safereating/allergyintol/guide/caterers/">http://www.food.gov.uk/safereating/allergyintol/guide/caterers/</a>

## OTHER RESOURCES

NAME	DATE OF ISSUE	AUTHOR	LINK
<b>Allergen Management as a Part of a Safe Global Food Supply Chain</b>	April 2014	Dr Evangelia Komitopoulou Global Technical Manager for Food, SGS	<a href="http://www.sgs.com/en/White-Paper-Library/Allergen-Management-An-Integral-Part-of-a-Safe-food-Supply-Chain.aspx">http://www.sgs.com/en/White-Paper-Library/Allergen-Management-An-Integral-Part-of-a-Safe-food-Supply-Chain.aspx</a> <b>Note:</b> you will need to request a copy of the paper via this link
<b>Allergen Control and Advisory Labelling - Policy Position</b>	Reviewed July 2014	UK FDF	<a href="http://www.fdf.org.uk/keyissues.aspx?issue=640">http://www.fdf.org.uk/keyissues.aspx?issue=640</a>
<b>Food Allergen Portal</b>	May 2013	Overseen by the FSANZ Allergen Collaboration	<a href="http://www.foodstandards.gov.au/consumer/foodallergies/food%20allergen%20portal/Pages/default.aspx">http://www.foodstandards.gov.au/consumer/foodallergies/food%20allergen%20portal/Pages/default.aspx</a>
<b>Guidance on Allergen and Miscellaneous Labelling Provisions</b>	2011	UK FSA	<a href="http://www.food.gov.uk/multimedia/pdfs/publication/allergenlabelguidance09.pdf">http://www.food.gov.uk/multimedia/pdfs/publication/allergenlabelguidance09.pdf</a>
<b>National guidelines on management and labelling of allergen</b>		Food Allergy Information	<a href="http://www.foodallergens.info/Manufact/Guidelines.html">http://www.foodallergens.info/Manufact/Guidelines.html</a>
<b>A Tool For Managing Allergen Risk In Food Products</b>		Canadian Food Inspection Agency	<a href="http://www.inspection.gc.ca/english/fssa/invenq/inform/toualle.shtml">http://www.inspection.gc.ca/english/fssa/invenq/inform/toualle.shtml</a>
<b>Food Allergen Labelling And Consumer Protection Act of 2004 Questions and Answers - Information for Consumers</b>	Updated July 2006	US FDA	<a href="http://www.fda.gov/food/guidanceregulation/guidancedocumentsregulatoryinformation/allergens/ucm106890.htm">http://www.fda.gov/food/guidanceregulation/guidancedocumentsregulatoryinformation/allergens/ucm106890.htm</a>

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