

The VITAL® Program Training

Allergen Precautionary Labelling: How vital is VITAL?

TIME	TOPIC/ACTIVITY
08:00 - 08:30	Registration and tea on arrival
08:30 - 9:15	Welcoming and introduction
09:15 – 10:00	<p>SETTING THE SCENE</p> <ul style="list-style-type: none"> • Why Allergen Labelling needed • Why are precautionary labelling needed • Precautionary labelling research • What is VITAL • Science behind VITAL • VITAL part of allergen control
09:45 – 10:30	<p>VITAL THEORY</p> <ul style="list-style-type: none"> • Reference Dose • Reference Amount or Serving Size • Action Levels
10:30 – 10:45	TEA
10:45 – 12:15	<p>PRACTICALLY USING VITAL ONLINE</p> <p>CROSS CONTACT FROM INGREDIENTS</p> <ul style="list-style-type: none"> • Determine relevant allergens • Determine allergen status of ingredients <ul style="list-style-type: none"> ◦ <i>Practical Exercise 1: Complete Complete the allergen section of a PIF</i> • Particulates vs. readily dispersible • Recording assumptions • Inputting ingredient information into VITAL • <i>Practical Exercise 2 – Enter ingredient</i>
12:15 – 13:00	<p>CROSS CONTACT DUE TO PROCESSING</p> <ul style="list-style-type: none"> • Processing cross contact • Role of Analytical Testing • Importance of Batch size • Calculating cross contact allergen in next product • Processing profiles
13:00 – 13:45	LUNCH
13:45 – 14:15	<p>CROSS CONTACT DUE TO PROCESSING (CONTINUE...)</p> <ul style="list-style-type: none"> • <i>Practical Exercise 3 – Enter processing profile</i>
14:15 – 15:00	<p>APPLYING VITAL ONLINE</p> <p><i>Practical Exercise 4: Flourless Chocolate cake (80g serving – 1 slice)</i></p> <p><i>Practical Exercise 5: What happens if two slices of cake are eaten?</i></p>
15:00- 15:15	TEA
15:15 – 15:30	<p>APPLYING VITAL ONLINE (CONTINUE...)</p> <p><i>Practical Exercise 6: What happens if Hang Up changes from 2kg to 3g?</i></p>
15:30 – 16:15	<i>Practical Exercise 7: What happens when we add a buttercream frosting to the cake?</i>
16:15 – 16:45	Questions and Feedback