

Case Study

This example shows how an assessment of a raw material identified allergens present in both readily dispersible and particulate form.

When Jack reviewed the Wheat Pasta Spirals supplier specification, he realised that he needed to understand the allergen information in more detail.

Table 1. Allergen information from the Wheat Pasta Spirals raw material specification

Allergen	Ingredient: Wheat Pasta Spirals		
	Intentionally added	Cross contact	Notes
Cereals containing gluten: wheat, rye, barley, oats and their hybridised strains	Wheat		
Crustacea			
Egg		Egg	Egg present on the same line
Fish			
Milk			
Peanuts			
Soybeans		Soy	
Sesame seeds			
Tree nuts (other than coconut)			
Lupin			

Jack contacted the supplier asking for more information, and the supplier explained that soy was present due to agricultural co-mingling. The wheat and soy were milled to make the flour ingredient that was used in the pasta. In the VITAL[®] Program the soy is classified as a readily dispersible cross contact allergen. The supplier was able to provide a concentration of 5ppm soy protein present in the pasta.

Jack then asked about the pasta processing facility and learned that the egg was used in a different pasta recipe and allergen management processes were in place to ensure it was separated throughout the pasta making process. However, the packing line shared the same filling equipment and small pieces of broken egg pasta catch in parts of the equipment. The supplier explained that cleaning and scheduling were not effective enough at this point to guarantee that all pieces of pasta containing egg would be removed. This meant that pasta pieces containing egg could be present in the Wheat Pasta Spirals packs. In the VITAL Program, the egg would be in particulate form because the cross contact was occurring through the broken egg pasta pieces.

For his VITAL risk assessment, Jack summarised the information as shown the table below:

Allergen Name	Allergen status
Cereals containing gluten	Wheat - intentionally added
Egg	Cross contact - particulate
Soybeans	Cross contact – readily dispersible (5ppm)

Jack recorded all correspondence, calculations and decisions in his ingredient library files, and in VITAL Online. The summary of the information he entered into VITAL Online is shown in the snip below.



Wheat Pasta Spirals

Published

PUBLISH

NEW REVISION

[Overview](#) [Recipes Used In](#) [Revision History](#)

> Ingredient Summary

▼ Allergen Status

Substance

Cereals

Intentionally Added

Wheat and its hybrids which contain gluten

Intentionally Added

Egg

Cross contact – Particulate

Soy

Cross contact – Readily dispersible form (5.000000ppm)