



**Allergen**  
Bureau

# Rules for Use of Certification Trade Mark V0.8

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# Allergen Bureau

## **Disclaimer**

Material included in this publication is made available on the understanding that the Allergen Bureau is not providing professional advice, that the VITAL Program is intended as a risk management tool which may assist in a total approach to allergen risk management, and that using the VITAL Program does not guarantee that a consumer will not suffer an allergic response. If you intend to use information provided in this publication, you must exercise your own skill, care and judgement, evaluate the accuracy, completeness and relevance of any information or recommendation for your purposes, and obtain your own professional advice. Allergen Bureau provides no warranty and does not guarantee the accuracy or completeness of the material contained in this publication, or in any recommendation obtained from it, including regarding compliance with food labelling laws and regulations or the management of the risk of product liability and personal injury. The Allergen Bureau disclaims all liability to any person in respect of any loss or liability suffered in connection with the reliance, whether wholly or partly, on any information contained in this publication.

## Contents

1.	Representation of the Certification Trade Mark	4
2.	Definitions	4
3.	Proprietor of the VITAL Certification Mark	5
4.	The Allergen Bureau Limited	5
5.	Voluntary Incidental Trace Allergen Labelling (VITAL®) Program	6
6.	The VITAL Certification Program and the VITAL Certification Mark	6
7.	VITAL Certification Register	7
8.	Requirements to Become an Authorised user of the VITAL Certification Mark.	7
9.	Conditions of Authorised use of the VITAL Certification Mark	8
10.	Supervision	8
11.	Product Licence Agreement	9
12.	Fees	9
13.	Complaints, Disputes and Appeals	9
14.	Power To Amend	10
15.	General	11
	Schedule 1	12

## Rules for use of the Certification Trade Mark VITAL Certification Mark, Rules for Use

### 1. Representation of the Certification Trade Mark



("the VITAL Certification Mark")

### 2. Definitions

In these Rules, unless the context otherwise requires:

- a) **"Authorised user"** means a Manufacturer or Brand Owner authorised by the Allergen Bureau Limited under these Rules to use the VITAL Certification Mark in relation to the particular Products and associated Promotional Materials for those Products:
  - i. once the Manufacturer has achieved VITAL® Standard Certification for the Products;
  - ii. within the scope of the VITAL Standard Certification granted to the Manufacturer; and
  - iii. once a Product Licence Agreement has been entered into with the Allergen Bureau in relation to use of the VITAL Certification Mark for the Products.
- b) **"Brand Owner"** means the entity which owns the branded product to which the VITAL Certification Mark will be applied. In some instances, the Brand Owner does not produce the food product and may use a Manufacturer to make the food product on their behalf.
- c) **"Certification Body"** means an independent third party approved by the Allergen Bureau to oversee certification of Products to the VITAL Scheme. A Certification Body must meet the requirements set out in the VITAL Scheme Certification Body Requirements Version 2.1 (attached as **Annexure 2**) and have a signed MOU with the Allergen Bureau to provide certification services.
- d) **"FSMS certification"** means certification to a recognised Food Safety Management Standard by a Certification Body that is accredited to ISO/IEC 17065:2012 or ISO/IEC 17021:2015. This includes only food safety management schemes that are recognised by the Global Food Safety Initiative (GFSI).
- e) **"Goods"** means the goods specified in Schedule 1 (for each relevant country) in respect of which the VITAL Certification Mark can be used within the scope of the VITAL Standard Certification.
- f) **"Manufacturer"** means an individual site or facility in which the Goods are processed or prepared, as packaged Product, bulk Product, or a combination thereof, and to which the VITAL Risk Assessment applies.
- g) **"Product(s)"** means the Good(s) produced as a result of a Manufacturer's production or preparation process in a packaged or bulk form or a combination thereof, being Good(s) for which the Licensee holds, or is entitled to hold a current VITAL Certification.
- h) **"Product Licence Agreement"** means a detailed written agreement entered into by the Brand Owner or Manufacturer with The Allergen Bureau Limited providing for the use of the VITAL Certification Mark in relation to the Products within the scope of the VITAL Certification, in a manner consistent with these Rules.

- i) **“Promotional Materials”** means point of sale materials, websites, brochures and other materials or promotional items relating to the site and Products within the scope of its VITAL Certification.
- j) **“Rules”** means these rules, including any schedule or annexure attached to them.
- k) **“Scheme Rules”** means part A of the VITAL Standard 2.1
- l) **“VITAL Certification”** means certification that a particular Product conforms with the VITAL Standard and the Scheme Rules following an audit conducted by an auditor nominated by an Allergen Bureau approved Certification Body. Vital Certification is site and Product specific. To become an Authorised user of the VITAL Certification Mark by the Allergen Bureau Limited, the Manufacturer and or Brand Owner must ensure the Product has obtained VITAL certification.
- m) **“VITAL Certification Mark”** means the trade mark set out at 1. and in Schedule 1.
- n) **“VITAL Scheme”** means the program for certification including Scheme Rules, the certification process required to confirm compliance with the Vital Standard and requirements for Certification Bodies as set out in the VITAL Scheme Certification Body Requirements Version 2.1 (**Annexure 2**)
- o) **“VITAL Standard”** means the VITAL certification standards set out in Part B of the VITAL Standard Version 2.1 (**Annexure 1**).
- p) **“VITAL Risk Assessment”** The process developed as a part of the VITAL program for quantifying the amount of residual Cross contact Allergen present from Raw materials, Ingredients, Processing aids and/or other production processes that determines whether a Precautionary Allergen Label is required, as per the VITAL Standard

### 3. Proprietor of the VITAL Certification Mark

The VITAL Certification Trade Mark is the absolute property of The ALLERGEN BUREAU LIMITED ACN: 162786389 (“the Allergen Bureau”) and must not be used by any person or entity except with the express authority or consent of The ALLERGEN BUREAU LIMITED.

### 4. The Allergen Bureau Limited

A not for profit organisation established in 2005 with a vision of a world where individuals with food allergies can trust the safety of the food supply chain and the transparency of food allergen labelling. The Allergen Bureau shares information, experience and resources to support this vision.

The Allergen Bureau draws on and disseminates the latest science and regulatory information from around the world on food allergens, including emerging food allergens.

Food Labelling regulations both internationally and in Australia and New Zealand, stipulate that food allergens identified as significant to that jurisdiction, or their Products must be labelled when present in a manufactured food as an ingredient, additive or processing aid or a component of one of these.

Established in 2005 in Australia and New Zealand, the Allergen Bureau has established cooperation amongst competitors in the food industry, with national and multi-national food manufacturing and marketing companies, suppliers, importers, exporters, retailers, consumer groups and health professionals sharing information on managing the risks of food allergens in industry in the interests of consumers.

The Allergen Bureau’s members and VITAL program users are from Oceania, Europe, Asia, USA, Canada and Africa, and include representatives from food industries, research groups, health professionals and consumers in these regions.

## 5. Voluntary Incidental Trace Allergen Labelling (VITAL®) Program

Food regulations in many countries require the mandatory declaration of certain allergens in food. In addition to named allergens present in food due to direct intentional addition, allergens may also be present, even under conditions of Good Manufacturing Practice (GMP), due to cross contact with other materials. This could occur at any point along the food chain from primary production, raw materials and ingredients, packing, and through the manufacturing process.

The Voluntary Incidental Trace Allergen (VITAL®) Program was developed by the Allergen Bureau in the public interest to provide a risk-based methodology for food Manufacturers to use in assessing the impact of allergen cross contact and provide appropriate precautionary allergen labelling (PAL). Application of this approach aims to avoid indiscriminate use of precautionary allergen labelling and thereby preserve its value as a risk management tool. It aims to minimize risk through effective communication to allergenic consumers.

The VITAL Program contains Reference Doses for allergens commonly listed as substances for mandatory declaration in different jurisdictions. The current allergens and their Reference Doses are maintained in VITAL Online. Additional allergens may be included when there is sufficient scientific data available to set a Reference Dose. However, it is the responsibility of the user to determine the cross contact allergens that may impact their product and to ensure the appropriateness of using VITAL in their market.

## 6. The VITAL Certification Program and the VITAL Certification Mark

- 6.1 The VITAL Standard is a supplementary certification for Manufacturers that are already certified to Global Food Safety Initiative (GFSI) recognised food safety management standards that include allergen management. The VITAL Standard is certified by Certification Bodies accredited to ISO/IEC 17065:2012 (or subsequent versions). It is audited as an addendum to existing standards i.e. GFSI benchmarked scheme or a retailer standard, etc. by auditors trained in the VITAL Standard and registered with The Allergen Bureau Ltd.
- 6.2 Attached as **Annexure 1** is VITAL Standard Version 2.1, which sets out the requirements for Products made by food Manufacturers to achieve VITAL Certification. Attached as **Annexure 2** is VITAL Scheme Certification body Requirements Version 2.1.
- 6.3 The VITAL Certification Mark certifies that the Products bearing the trade mark have been certified under the VITAL Certification program as meeting the certification criteria set out in the VITAL Standard (see Part B of **Annexure 1**), and that the Manufacturer and/or Brand Owner of the Product is an Authorised user of VITAL Certification Mark.
- 6.4 Use of the VITAL Certification Mark is available to any Authorised User that complies with these Rules and the requirements in the documents attached as **Annexure 1**.

## 7. VITAL Certification Register

- 7.1 The Allergen Bureau will keep a register of the Products, Brand Owners and Manufacturers that it has authorized to use the VITAL Certification Mark. All information except the manufacturing location will be publicly available. The Manufacturers name can only be disclosed with the permission of the Manufacturer and the Brand Owner.
- 7.2 The following details will be kept on the register for each Manufacturer and or Brand Owner that is an Authorised user of the VITAL Certification Mark:
  - a) The name and address of the Authorised user;
  - b) A description of the Products for which authorisation is provided to use the VITAL Certification Mark;
  - c) The manufacturing site name and address;
  - d) The date that the Product(s) became certified to the VITAL Standard; and
  - e) the date of the Product Licence Agreement with the Allergen Bureau, indicating the date of authorisation to use the VITAL Certification Mark.
- 7.3 The register will be available for inspection by the public. Once a request for a copy of the register has been emailed to [info@allergenbureau.net](mailto:info@allergenbureau.net), the Allergen Bureau will email a current copy of the register to the party that has made the request within 3 working days.
- 7.4 The register will be updated at least annually by the Allergen Bureau and the Allergen Bureau may from time to time complete periodic reviews to ensure all information on the register is accurate. Failure to notify the Allergen Bureau of changes in product scope or manufacturing location (via application for a new or updated Product Licence Agreement) will result in withdrawal of authorization to use the VITAL Certification Mark.

## 8. Requirements to Become an Authorised user of the VITAL Certification Mark.

- 8.1 An applicant applying to become an Authorised user of the VITAL Certification Mark for Products must ensure that VITAL Standard Certification has been achieved for those Products. See the VITAL standard (**Annexure 1**), which sets out the requirements of the audit and certification process that a Manufacturer must complete to achieve VITAL Standard Certification for a Product.
- 8.2 Having met the requirements listed in section 8.1 above, Manufacturers or Brand Owners will be authorised to use the VITAL Certification Mark on Products or promotional material within the scope of VITAL Certification, once they have entered into a Product Licence Agreement with The Allergen Bureau regarding use of the VITAL Certification Mark, in which they will agree to abide by these Rules provided by The Allergen Bureau.
- 8.3 Misleading use of the VITAL Certification Mark by a Manufacturer or Brand Owner shall be considered as grounds for suspension of authorisation to use the VITAL Certification Mark, will result in the immediate withdrawal of the VITAL Certificate.
- 8.4 The VITAL Certification Mark cannot be used by the Manufacturer or Brand Owner whilst VITAL Certification is suspended, if the VITAL Certificate has been withdrawn, or if the Product Licence Agreement with the Allergen Bureau does not reflect the correct manufacturing details.

## 9. Conditions of Authorised use of the VITAL Certification Mark

9.1 The VITAL Certification Mark may only be used by an Authorised user:

- a) In accordance with conditions in Part A Scheme Management in the VITAL Standard Version 2.1;
- b) in accordance with these Rules;
- c) in accordance with the terms of the Product Licence Agreement between the Allergen Bureau and the Manufacturer who has achieved VITAL Certification for the Product or in accordance with the terms of the Product Licence Agreement between the Allergen Bureau and the Brand Owner, provided that the product produced by the Manufacturer has current VITAL Certification;
- d) in accordance with the Trade Mark Style Guide provided by the Allergen Bureau; and
- e) on Products within the Manufacturer's scope of VITAL Certification, which have been subject to a VITAL Risk Assessment.

## 10. Supervision

10.1 For authorisation by the Allergen Bureau to continue use of the VITAL Certification Mark, the Brand Owner shall:

- i. Ensure the Manufacturer of the product in relation to which the VITAL Certification Mark will be used maintains annual FSMS certification;
- ii. Ensure the Manufacturer of the product in relation to which the VITAL Certification Mark will be used successfully completes a recertification audit to the VITAL Standard on the anniversary of the initial certification audit +/- (30) days, (or as designated by the base Food Safety Management Standard (FSMS) standard).
- iii. Ensure all details in the VITAL Certification Register in relation to the Product for which the VITAL Certification Mark will be used remain accurate at all times, review the details of the Product Licence Agreement (PLA) annually, and notify the Allergen Bureau of any changes.

10.2 If VITAL Certification is withdrawn, any product that carries the VITAL Certification Mark must be immediately risk assessed by the Manufacturer. The rationale and outcome of the risk assessment shall be shared with the Allergen Bureau and Brand Owner (if applicable) and if required a withdrawal of that product from the market shall be activated by the Manufacturer or Brand Owner (whoever is the Authorised user of the VITAL Certification Mark). Where a food safety risk is identified, the need for a product recall shall be activated by the Manufacturer or Brand Owner (whoever is the Authorised user of the VITAL Certification Mark). The relevant Manufacturer will notify their Certification Body within three business days, and the relevant Authorised user of the VITAL Certification Mark will notify the Allergen Bureau of a decision to recall prior to public notification.



## 11. Product Licence Agreement

- 11.1 A Manufacturer or Brand Owner wishing to become an Authorised user of the VITAL Certification Mark, must enter into a Product Licence Agreement issued by the Allergen Bureau which provides for use of the VITAL Certification Mark on Products or Promotional Materials for the Products, within the scope of the VITAL Certification.
- 11.2 Subject to the provisions of these Rules, the requirements for VITAL Certification, and the Brand Owners and/or Manufacturers compliance with the Product Licence Agreement issued by the Allergen Bureau, the Product Licence Agreement will continue in force unless terminated earlier in accordance with its terms or because the VITAL Certification has been suspended or withdrawn.

## 12. Fees

- 12.1 No fees are directly payable to the Allergen Bureau by an Authorised user of the VITAL Certification Mark.
- 12.2 A separate agreement for fees associated with the audit process will be agreed between the Manufacturer and the Certification Body. Audit fees will vary depending on the audit option chosen and according to the number of Products under assessment. Audit options include:
  - Stand-alone audit: the focus of a standalone audit includes the VITAL Certification requirements and the allergen management elements in the GFSI standard.
  - Combined audit: the focus of the combined audit is on the VITAL Certification requirements in conjunction with any other third party food safety management system audit.

The typical duration for a stand-alone audit is one to two days at the site. Where the VITAL certification requirements are audited in combination with another food safety management audit, it is expected this would take an extra half to one day.

Whilst the costs are ultimately to be determined by the Certification Body it is anticipated that the costs would be between \$AUD1000 to \$AUD3000 pending on whether it is standalone or combined. This excludes travel fees.

- 12.3 The Allergen Bureau as the owner of the VITAL Certification Mark and responsible for VITAL Certification, may receive an agreed fee payable by the Certification Body.

## 13. Complaints, Disputes and Appeals

- 13.1 The Certification Body shall include its procedure for handling and resolving appeals, and complaints in the agreement with the Manufacturer. This shall include complaints made by a Manufacturer about the Certification Body, auditor, or audit outcome, or made by another party about the Manufacturer's application of the VITAL Standard or use of the VITAL Certification Mark. The appeals may include whether the Goods meet the certification requirements.
- 13.2 The Certification Body shall have a documented process to receive, evaluate and make decisions on complaints and appeals. The Certification Body shall record and track complaints and appeals, as well as actions undertaken to resolve them.
- 13.3 The Certification Body shall acknowledge receipt of a formal complaint or appeal.
- 13.4 The Certification Body shall be responsible for gathering and verifying all necessary information (as far as possible) to progress the complaint or appeal to a decision.
- 13.5 Investigation of the complaint or appeal shall be conducted by a person with the Certification Body who was not involved in the VITAL Certification activities related to the complaint or appeal.

- 13.6 When a Manufacturer registers a complaint about a Certification Body's activities, or appeals a decision made by an auditor or Certification Body, the Certification Body shall investigate and resolve these matters within thirty (30) days and keep a record of all complaints, appeals and disputes and their resolution. Such disputes may include whether the Goods meet the certification requirements.
- 13.7 If a complaint or appeal by a Manufacturer cannot be satisfactorily resolved by the Certification Body within thirty (30) days, the complainant may register the matter with the Allergen Bureau Secretariat for resolution by the Allergen Bureau Independent VITAL Committee. The Allergen Bureau Independent Committee is an impartial and independent committee selected from the Allergen Bureau's food industry stakeholders to represent their interests. The Allergen Bureau Independent Committee is a body that is independent to the Allergen Bureau.
- 13.8 If a Brand Owner wishes to make a complaint or appeal in relation to a decision made by the Allergen Bureau in relation to the Brand Owner's use of the VITAL Certification Mark, including the termination of a Product Licence Agreement, or the Allergen Bureau's refusal to enter into a Product Licence Agreement with the Brand Owner, that complaint or appeal can be registered with the Allergen Bureau Secretariat for resolution by the Allergen Bureau Independent VITAL Committee, when the complaint is sent to the following email address: [info@allergenbureau.net](mailto:info@allergenbureau.net) to the attention of the Secretariat of the Allergen Bureau.
- 13.9 If a Manufacturer wishes to make a complaint or appeal in relation to a decision made by the Allergen Bureau in relation to the Manufacturer's use of the VITAL Certification Mark, including the termination of a Product Licence Agreement, or the Allergen Bureau's refusal to enter into a Product Licence Agreement with the Manufacturer, that complaint or appeal can be registered with the Allergen Bureau Secretariat for resolution by the Allergen Bureau Independent VITAL Committee, when the complaint is sent to the following email address: [info@allergenbureau.net](mailto:info@allergenbureau.net) to the attention of the Secretariat of the Allergen Bureau.
- 13.10 For New Zealand businesses, an appeal regarding a decision made by the Allergen Bureau Independent VITAL Committee, can be made by the complainant to The New Zealand Commissioner of Trade Marks in relation to the following:
- i. Where the Allergen Bureau Independent VITAL Committee refuses to certify the Goods/ services;
  - ii. Where the Allergen Bureau Independent VITAL Committee refuses to authorise use of the certification mark;
  - iii. Where the Allergen Bureau Independent VITAL Committee cancels someone's right to use the certification mark.


## 14. Power To Amend

- 14.1 to the Trade Marks Act 1995 (Cth) and Trade Marks Act 2002 (New Zealand), the Allergen Bureau may alter:
- a) any provision forming part of these Rules, with respect to existing Approved users of the VITAL Certification Mark, by giving at least twelve months written notice, and in relation to any new Authorised user during that notice period, by giving prior notice of the proposed effective date prior to signature of the applicable Product Licence Agreement, subject to any approval required to be obtained from any applicable regulator; and
  - b) any provision in an existing Product Licence Agreement in accordance with its terms (provided that a Licence Agreement may not be varied to be inconsistent with these Rules).

## 15. General

- 15.1 Any notice given under these Rules may be served by hand, by post or by email. In the case of a Manufacturer or Authorised user being the recipient, the notice must be sent to the address or email address notified by the recipient, and in the case of the Allergen Bureau being the recipient, to the following email address: [info@allergensbureau.net](mailto:info@allergensbureau.net) to the attention of the Secretariat of the Allergen Bureau.
- 15.2 The provisions of these Rules are severable. If any provision of these Rules is found to be invalid or unenforceable, then the provision is to be severed from the remainder of these Rules which are to remain in full force and effect.

# Schedule 1

Trade Mark	Trade Mark Goods Number	Goods
	New Zealand Application 1195332	<p><b>Class 1:</b> Chemical ingredients for use in the manufacture of foods and drinks; alcohol for use in the manufacture of foodstuffs, namely, alcohol for pickling foodstuffs; alginates for the food industry; antioxidants for use in the manufacture of food supplements; casein for the food industry; chemical additives for foodstuffs; chemical Products for stabilising foodstuffs; chemical seasonings (for food manufacture); cream of tartar for the food industry; enzymes for the food industry; food preservatives; food protein as a raw material; glucose for the food industry; gluten for the food industry; lactose for the food industry; lecithin for the food industry; milk ferments for the food industry; pectin for the food industry; stabilising agents for use in food; vitamins for the food industry.</p>
		<p><b>Class 29:</b> Meat, fish, poultry and game and foodstuffs made from meat, fish, poultry or game; seafood (not live); seafood Products; food Products derived from seafood; meat extracts; preserved, dried and cooked fruits and vegetables and food Products in this class made from these goods; jellies, jams, compotes; eggs, egg Products and egg based foodstuffs; milk, cheese, butter, yoghurt and other milk Products; milk substitutes and non-dairy milks in this class and Products derived from non-dairy milks in this class, namely, non-dairy butter and spreads, non-dairy cheese, non-dairy cream and non-dairy yoghurt; edible oils and fats for food and foodstuffs made principally of edible oils and/or fats; baked beans; bean curd; beans, preserved or dried; bombay mix; candied fruits; candied nuts; cheese Products; chickpeas; chilled foods consisting predominantly of fish, game, meat or poultry; preserved chilli peppers; chilli con carne; preserved, cooked or dried truffles (edible fungi); crisps; curry (prepared meals with or without rice); dahls; dairy based beverages and powders; dairy desserts (except ice cream or frozen yoghurt) and desserts made of dairy substitutes; dips in this class; edible insect larvae, not live, and foodstuffs derived therefrom; edible insects, not live, and foodstuffs derived therefrom; edible materials for use as food casings (gut or artificial gut); edible nuts; edible seeds; edible soy proteins; extracts of vegetables (juices) for cooking; felafel; flowers and leaves, being dried, cooked or preserved foodstuffs; food preparations consisting principally of meat Products; food preserves; food Products made from nuts; food Products made from seaweeds; textured vegetable protein for use as a meat extender or as a meat substitute; foods prepared from milk; fruits (processed); fruit-based snack foods; gelatine for culinary purposes; ground almond; ground nuts; lecithin for culinary purposes; mixtures of fruit and nuts; molluscs, not live; mushrooms, prepared, and foodstuffs made from mushrooms; nut-based snack bars; pectin for culinary purposes; pollen prepared as foodstuff; potato based snack food Products; potato Products; preparations made wholly or principally of bean curd; prepared almonds; prepared desserts (fruit based); prepared meals (including frozen) consisting principally of fish, game, meat, mushrooms, poultry, seafood, tofu, vegetables, potatoes, cont...</p>

		<p>cont... eggs, fruit or cheese; prepared salads; prepared snacks made from cooked fruit, cooked vegetables, dried fruit, dried vegetables, fresh fruit, fresh vegetables, extruded vegetables or nuts; prepared vegetables, salads and fruit; processed algae for human consumption; processed spirulina; pulses (foodstuffs); rennet; snack foods consisting principally of meat; soups and soup preparations; soya bean food Products in this class; stem ginger; stock (prepared) and stock powder; sweet corn (processed, dried, cooked or preserved); wheat proteins for human consumption; whey; whey protein; meat substitutes prepared from cereals.</p>
		<p><b>Class 30:</b> Coffee, teas (other than for medicinal use), cocoa, artificial coffee, and coffee substitutes, and extracts from all of the foregoing goods; rice, pasta and noodles; tapioca and sago; flours and preparations made from flours in this class; cereals and preparations made from cereals in this class; bread, pastry, pastry Products, bakers' confectionery, confectionery and frozen confectionery; chocolate and chocolate-based or chocolate-coated nuts almonds, biscuits, coffee beans, fruits, pretzels, raisins; ice cream, sorbets and other edible ices; sugars, honey, treacle; yeast, baking-powder; salt, seasonings, spices (including in paste form), preserved herbs; vinegar, sauces and other condiments; ice (frozen water); agave syrup (natural sweetener); almond paste; amylaceous Products for culinary purposes; aromatic preparations for food; bakery Products; baking soda (bicarbonate of soda for cooking purposes); batter mixes; bean meal; beverages consisting principally of chocolate, coffee, cocoa or from cereals; binding agents for ice cream; binding preparations for ice cream; biscuit mixes; bread mixes, bread Products in this class and bread-based foods; breakfast cereals; brine for pickling; buckwheat, processed; burgers contained in bread rolls; cacao Products; cake mixes; canapes; chocolate drink preparations; coated almonds; coated nuts (confectionery); coffee beans; coffee Products; concentrates for making frozen confections; cooking essences; corn (milled, processed or roasted); corn flakes; corn meal; couscous; crackers; cream of tartar for culinary purposes; creamed corn; creamed rice; custard; custard mixes; egg pies; farinaceous foods; ferments for pastes; filled sandwiches, filled bread rolls and filled bread Products; flavourings for foods and beverages (other than essential oils); flowers or leaves for use as tea substitutes; food Products consisting of, or made predominantly from, cereals, flour or corn; garlic bread; garlic puree; glazes for food; glucose for culinary purposes; gluten additives for culinary purposes; guar gum; and gravy; ham glaze; hot chilli bean paste; hot dogs; imitation chocolate; imitation custard; imitation ice cream; leaven; locust bean gum; malt for human consumption; maltodextrins for culinary purposes. namely, vegetable starch for food; maple syrup; marinades; meals and snack foods made predominantly from rice, pasta or noodles; meat dumplings (cooked meat in a pastry envelope); meat pies; meat tenderizers for household purposes; miso; modified starches for culinary purposes; nachos; natural sweeteners; noodles; organic thickening agents for cooking foodstuffs; pappadums; pasta sauce; pesto; pizza and pizza Products; polenta; polysaccharides for use as food for culinary purposes; popcorn; potato-based flatbreads; powders and mixes for making gravies; cont...</p>

		cont... powder for edible ices and for ice cream; prepared desserts (confectionery, pastries or frozen); prepared rice rolled in seaweed; processed quinoa; puffed rice; quiches; rice and rice based foods; snack foods prepared from cereals, grains, flour, potato flour, or corn; sodium chloride for preserving foodstuffs; sushi; synthetic thickeners for foodstuffs; tabbouleh; tacos; tortillas; vegetable pastes (sauces); vegetable pies; vegetable thickeners; chimichangas.
		<b>Class 31:</b> Raw and unprocessed agricultural, aquacultural, horticultural Products; fresh fruits and vegetables, fresh herbs; malt; algae, unprocessed, for human or animal consumption; almonds (fruits); barley; beans, fresh; bran; buckwheat, unprocessed; cannabis, unprocessed; cereal seeds, unprocessed; chicory, fresh; cocoa beans, raw; coconuts; edible flaxseed, unprocessed; edible flowers, fresh; edible linseed, unprocessed; edible nuts (unprocessed); edible seeds (unprocessed); fresh legumes; fresh mushrooms; fresh nuts; fresh olives; fresh pulses; fresh seaweed; fresh soya beans; fresh truffles; ginger, fresh; grains (cereals); maize; malt germs; malt grains (unprocessed); malted barley; natural edible plants (unprocessed); nuts, unprocessed; oats; pearl barley (in the husk); quinoa, unprocessed; rice, unprocessed; seaweed, unprocessed, for human or animal consumption; soya beans, fresh; sugarcane; unprocessed agricultural produce.
		<b>Class 32:</b> Beers; non-alcoholic beverages; mineral and aerated waters; fruit beverages and fruit juices; syrups and other non-alcoholic preparations for making beverages.
		<b>Class 33:</b> Alcoholic beverages (except beers); alcoholic preparations for making beverages.
	Australian Application 2228790	<b>Class 1:</b> Chemical ingredients for use in the manufacture of foods and drinks; alcohol for pickling foodstuffs; alginates for the food industry; antioxidants for use in the manufacture of food supplements; casein for the food industry; chemical additives for foodstuffs; chemical Products for stabilising foodstuffs; chemical seasonings (for food manufacture); cream of tartar for the food industry; enzymes for the food industry; food preservatives; food protein as a raw material; glucose for the food industry; gluten for the food industry; lactose for the food industry; lecithin for the food industry; milk ferments for the food industry; pectin for the food industry; stabilising agents for use in food; vitamins for the food industry

		<p><b>Class 29:</b> Meat, fish, poultry and game and foodstuffs made from meat, fish, poultry or game; seafood (not live); seafood Products; food Products derived from seafood; meat extracts; preserved, dried and cooked fruits and vegetables and food Products in this class made from these goods; jellies, jams, compotes; eggs, egg Products and egg based foodstuffs; milk, cheese, butter, yoghurt and other milk Products; milk substitutes and non-dairy milks in this class and Products derived from non-dairy milks in this class, including non-dairy butter and spreads, non-dairy cheese, non-dairy cream and non-dairy yoghurt; edible oils and fats for food and foodstuffs made principally of edible oils and/or fats; baked beans; bean curd; beans, preserved or dried; bombay mix; candied fruits; candied nuts; carob drinks; cheese Products; chickpeas; chilled foods consisting predominantly of fish, game, meat or poultry; chilli; chimichangas; preserved, cooked or dried truffles (edible fungi); crisps; curry (prepared meals with or without rice); dahls; dairy based beverages and powders; dairy desserts (except ice cream or frozen yoghurt) and desserts made of dairy substitutes; dips in this class predominantly being dairy based, egg-based, meat-based, seafood based, vegetable based, fruit based and seed based; edible insect larvae, not live, and foodstuffs derived therefrom; edible insects, not live, and foodstuffs derived therefrom; edible materials for use as food casings (gut or artificial gut); edible nuts; edible seeds; edible soy proteins; extracts of vegetables (juices) for cooking; felafel; flowers and leaves, being dried, cooked or preserved foodstuffs; food preparations consisting principally of meat Products; food preserves; food Products made from nuts; food Products made from seaweeds; food protein for human consumption; foods prepared from milk; fruits (processed); fruit-based snack foods; gelatine for culinary purposes; ground almond; ground nuts; lecithin for culinary purposes; mixtures of fruit and nuts; molluscs, not live; mushrooms, prepared, and foodstuffs made from mushrooms; nut-based snack bars; pectin for culinary purposes; pollen prepared as foodstuff; potato based snack food Products; potato Products; preparations made wholly or principally of bean curd; prepared almonds; prepared desserts (fruit based); prepared meals (including frozen) consisting principally of fish, game, meat, mushrooms, poultry, seafood, tofu, vegetables, potatoes, eggs, fruit or cheese; prepared salads; prepared snacks made from cooked fruit, cooked vegetables, dried fruit, dried vegetables, fresh fruit, fresh vegetables, extruded vegetables or nuts; prepared vegetables, salads and fruit; processed algae for human consumption; processed spirulina; pulses (foodstuffs); rennet; snack foods consisting principally of meat; soups and soup preparations; soya bean food Products in this class; stem ginger; stock (prepared) and stock powder; sweet corn (processed, dried, cooked or preserved); wheat proteins for human consumption; whey; whey protein</p>
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		cont... powder for edible ices and for ice cream; prepared desserts (confectionery, pastries or frozen); prepared rice rolled in seaweed; processed quinoa; puffed rice; quiches; rice and rice based foods; snack foods prepared from cereals, grains, flour, potato flour, or corn; sodium chloride for preserving foodstuffs; sushi; synthetic thickeners for foodstuffs; tabbouleh; tacos; tortillas; vegetable pastes (sauces); vegetable pies; vegetable thickeners
		<b>Class 31:</b> Raw and unprocessed agricultural, aquacultural, horticultural Products; fresh fruits and vegetables, fresh herbs; malt; algae, unprocessed, for human or animal consumption; almonds (fruits); barley; beans, fresh; bran; buckwheat, unprocessed; cannabis, unprocessed; cereal seeds, unprocessed; chicory, fresh; cocoa beans, raw; coconuts; edible flaxseed, unprocessed; edible flowers, fresh; edible linseed, unprocessed; edible nuts (unprocessed); edible seeds (unprocessed); fresh legumes; fresh mushrooms; fresh nuts; fresh olives; fresh pulses; fresh seaweed; fresh soya beans; fresh truffles; ginger, fresh; grains (cereals); maize; malt germs; malt grains (unprocessed); malted barley; natural edible plants (unprocessed); nuts, unprocessed; oats; pearl barley (in the husk); quinoa, unprocessed; rice, unprocessed; seaweed, unprocessed, for human or animal consumption; soya beans, fresh; sugarcane; unprocessed agricultural produce
		<b>Class 32:</b> Beers; non-alcoholic beverages; mineral and aerated waters; fruit beverages and fruit juices; syrups and other non-alcoholic preparations for making beverages
		<b>Class 33:</b> Alcoholic beverages (except beers); alcoholic preparations for making beverages

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