In accordance with the [Allergen Bureau Mission](http://allergenbureau.net/), the Award Committee will decide the recipient based on their contribution to a consistent, science-based approach to food allergen risk assessment, management and communication that assists allergen sensitive consumers to make informed choices based on label information; and guides industry best practice.

Nominee Name:

Nominee Company:

Nominee email:

Nominee Phone/Mobile:

**For individual nominees, please attach to this nomination form:**

* **A current Curriculum Vitae**

|  |
| --- |
| 1. ***Please indicate the scope of operations of this company / organisation:***
 |
| [ ]  Food Product Manufacturer (consumer goods) | [ ]  Allergic Consumer Support/Advocacy services |
| [ ]  Food Ingredient Manufacturer | [ ]  Consultancy Services |
| [ ]  Food Product / Ingredient Importer/Distributor | [ ]  Analytical Services |
| [ ]  Food Retailer | [ ]  Other: |
| 1. ***If supplying Food products / ingredients, please indicate which allergens are handled:***
 |
| [ ]  Cereals containing gluten | [ ]  Egg | [ ]  Crustacea  | [ ]  Sesame |
| [ ]  Fish (including molluscs) | [ ]  Milk | [ ]  Peanut | [ ]  Lupin |
| [ ]  Added Sulphite (> 10 ppm) | [ ]  Soybean | [ ]  Tree nuts |  |
| [ ]  Others:  |
| 1. ***Have key staff attended VITAL® Training?*** *(add comments to clarify who and when)*

   | [ ]  Yes[ ]  No |
| 1. ***Has a VITALrisk assessment been completed for all products being sold?***

   | [ ]  Yes[ ]  No[ ]  NA |
| ***5. If supplying food products / ingredients please complete the nomination outline on the next page, considering items identified in the*** [***Allergen Risk Review website***](https://info.allergenbureau.net/infographic/). Please attach examples of Procedures, Work Instructions, Labels and Forms to demonstrate how these risks are controlled. N.B. All details and attached documents will be considered confidential and not disclosed outside the award committee without prior approval from the award nominees. |
| [ ]  Raw Mat. Specification | [ ]  Material Staging & Batch Assembly | [ ]  Packaging controls |
| [ ]  Raw Mat. Purchasing | [ ]  Design of premises & equipment | [ ]  Rework |
| [ ]  Raw Material Receipt | [ ]  Maintenance &Engineering | [ ]  People & Training |
| [ ]  Raw Material Storage | [ ]  Cleaning | [ ]  Product Development |
| [ ]  Production Scheduling | [ ]  Label Artwork | [ ]  Analysis and Testing |

Please list the reasons how this nominee has contributed to a consistent, science-based approach to food allergen risk assessment, management and communication that assists allergen sensitive consumers to make informed choices based on label information; and guides industry best practice (max 350 words)