

# The international view on Allergen Management

April 2013

Allergen Bureau Management Committee



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## International Trends

FDA docket on threshold levels

FSA launches a study into labelling

EFSA has accepted a mandate proposed by the Food Safety Authority of Ireland (FSAI) to review the state of play of the current knowledge in the field of food allergens

## International Trends

ILSI-Europe Expert Group on Thresholds to Action Levels has adopted the VITAL 2.0 reference doses as an appropriate basis for management of allergen risks

European Commission – Food Information for Consumers Regulation

**existing requirements maintained**

**additional requirement to emphasise allergenic foods**

**allergy information for unpackaged foods**

**contains a option for the Commission to introduce rules on voluntary information**



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## International Trends

### **Guidance on Food Allergen Management for Food Manufacturers**

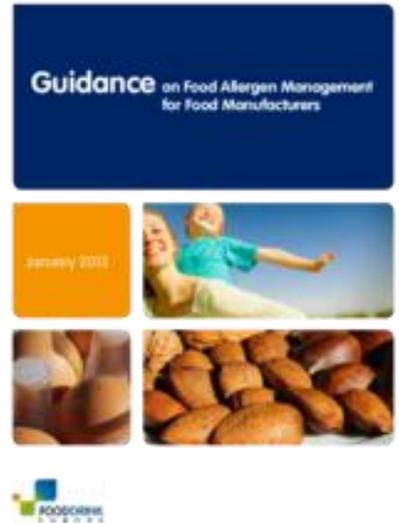
European industry trade body FoodDrinkEurope has released guidance intended to harmonise management of food allergens in pre-packaged foods across the European food industry.

Risk Management Processes

Cleaning and Cleaning Validation

Analytical Methods and their Application

Key Principles of Allergen Risk Management



## Europe

VITAL 2.0 has generated considerable interest in Europe, with a number of companies starting to use the reference doses as benchmarks in their trade dealings.

FDF and BRC in the UK have set up a group to look at the implications of adopting VITAL 2.0 reference doses, as well as the practical issues in doing so.

Collaboration has been set up with Allergen Bureau

## iFAAM – Integrated Approaches to Food Allergen and Allergy Risk Management

- EU supported project builds on EuroPrevall
- Will involve leading experts from UK, Europe, Australia and US.
- will produce a standardised management process for food manufacturing companies.
- develop tools regulations and produce evidence-based health advice on nutrition.

## iFAAM

- Work in collaboration with the European Academy of Allergy and Clinical Immunology.
- build risk models to support management of allergens in a factory environment to minimise the use of precautionary labels.
- Investigate tools to measure allergens to allow validation and monitoring of allergen management plans.
- Investigate nutritional approaches and dietary implications for allergic community



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## Health Canada

- No specific regulation that covers the use of precautionary labelling
- Defaults to the overarching provision regarding misleading labelling regarding its composition or safety.

Applied where foods were cross contaminated with food allergens during production, at levels considered to pose a risk to allergic consumers,.



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## Recent Recommendations : Health Canada - Wheat Allergy

cereal grains, such as oats or barley, may contain low levels of wheat because of the way these grains are grown and harvested.

While most with wheat allergies react to higher levels of exposure, it is important for those sensitive to even small amounts of wheat to pay special attention when reading ingredient labels. Children are most at risk

To help consumers with these choices, Health Canada and the CFIA have advised food manufacturers facing this situation that their labels **should use a "may contain"** statement to inform consumers of the possible presence of low levels of wheat in their products.

## Grain –Health Canada advice for soy allergy

cereal grains, such as wheat, oats or barley, may contain low levels of soy because of the way these grains are grown, harvested, transported and stored.

This cross contamination, or adventitious presence has always been present as part of normal agricultural practices.

Based on the low levels of soy that have been detected in grain-based foods, Health Canada has determined that exposure is not likely to represent a health risk for soy allergic individuals.

The department has advised the food industry that the use of food allergen **precautionary labelling**, in cases where low levels of soy present in grain-based foods has been determined to be due to adventitious presence,

**is not considered to be the best approach**