

EFSA - Opinion of the Scientific Panel on Dietetic Products, Nutrition and Allergies in relation to permanent exemptions from allergen labelling

The Scientific Panel on Dietetic Products, Nutrition and Allergies of the European Food Safety Agency has recently released opinions on the likelihood of individuals suffering allergic reactions in relation to a number of processed foods. The Panel considered it “unlikely” that cereals, nuts or whey used in distilled spirits would lead to severe allergic responses. A similar conclusion was reached for vegetable oils-derived phytosterols and phytosterol esters from soybean and for natural tocopherols from soybean.

It was considered “not very likely” that wheat based maltodextrins or wheat or barley starch based glucose syrups would cause severe allergic responses. None of these products were determined to be of concern to coeliacs, provided the concentration of gluten considered by Codex Alimentarius for foods rendered gluten-free is not exceeded. It was also considered “not very likely” that isinglass would trigger an allergic response when used as a clarifying agent in beer.

The panel considered that milk and milk products used in winemaking may trigger allergic responses.

The panel was not able to draw conclusions in relation to fish gelatine and isinglass used in winemaking, or mustard seed oil due to the paucity of data.

Table 1 – Summary of EFSA Scientific Panel on Dietetic Products, Nutrition and Allergies opinions in relation to permanent exemptions from allergen labelling

Commodity	Panel Opinion	Date
casein and potassium caseinate used in the manufacture of wine	The Panel considers that wines fined with casein or potassium caseinate may trigger adverse reactions in susceptible individuals under the conditions of use stated by the applicant.	23 August 2007
fish products (isinglass) used in the manufacture of wine	The data submitted do not allow the Panel to assess the likelihood that isinglass used as fining agent in wine will trigger an allergic adverse reaction in susceptible individuals under the conditions of use stated by the applicant.	23 August 2007
milk used in the manufacture of wine	The Panel considers that wines fined with milk (e.g. skimmed milk powder) and products thereof may trigger adverse reactions in susceptible individuals under the conditions of use stated by the applicant.	23 August 2007
milk (casein) products used as fining agents in wine	The Panel considers that wines fined with milk (casein) may trigger adverse reactions in susceptible individuals under the conditions of use stated by the applicant.	23 August 2007

Commodity	Panel Opinion	Date
fish gelatine or isinglass used as fining agents in wine	The data submitted do not allow the Panel to assess the likelihood that isinglass used as fining agent in wine will trigger an adverse reaction in susceptible individuals under the conditions of use stated by the applicant.	23 August 2007
isinglass used as a clarifying agent in brewing	The Panel considers that it is not very likely that isinglass used as clarifying agent in beer will trigger a severe allergic reaction in susceptible individuals under the conditions of production and use specified by the applicant.	23 August 2007
cereals used in distillates for spirits	The Panel considers that distillates made from cereals are unlikely to trigger a severe allergic reaction in susceptible individuals.	6 June 2007
vegetable oils-derived phytosterols and phytosterol esters from soybean	The Panel considers that it is unlikely that vegetable oils derived phytosterols and phytosterol esters from soybean sources will trigger a severe allergic reaction in susceptible individuals.	6 June 2007
nuts used in distillates for spirits	The Panel considers that distillates made from nuts are unlikely to trigger a severe allergic reaction in susceptible individuals.	6 June 2007
wheat-based maltodextrins	The Panel considers that it is not very likely that this product will trigger a severe allergic reaction in susceptible individuals. Wheat-based maltodextrins are unlikely to cause an adverse reaction in individuals with coeliac disease provided that the (provisional) value of gluten considered by Codex Alimentarius for foods rendered gluten-free is not exceeded.	6 June 2007
natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate and natural D-alpha tocopherol succinate from soybean	The Panel considers that it is unlikely that natural mixed tocopherol/D-alpha tocopherols from soybean sources will trigger a severe allergic reaction in susceptible individuals.	6 June 2007
wheat-based glucose syrups	The Panel considers that it is not very likely that this product will trigger a severe allergic reaction in susceptible individuals. Wheat-based glucose syrup is unlikely to cause an adverse reaction in individuals with coeliac disease provided that the (provisional) value of gluten considered by Codex Alimentarius for foods rendered gluten-free is not exceeded.	6 June 2007
whey used in distillates for spirits	The Panel considers that distillates made from whey are unlikely to trigger a severe allergic reaction in susceptible individuals.	6 June 2007
mustard seed oil	The incomplete scientific data submitted by the applicant do not allow the Panel to evaluate the likelihood that mustard seed oil will trigger an adverse allergic reaction in susceptible individuals.	6 June 2007

Commodity	Panel Opinion	Date
glucose syrups produced from barley starch	The Panel considers that it is not very likely that barley hydrolysates will cause a severe allergic reaction in the majority of cereal allergic individuals. However, the probability of allergic reactions to barley hydrolysates in barley mono-allergic individuals is unknown. Glucose syrups produced from barley starch are unlikely to cause an adverse reaction in individuals with coeliac disease provided that the (provisional) value of gluten considered by Codex Alimentarius for foods rendered gluten-free is not exceeded.	7 March 2007