

Food allergen management in Codex

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Domestic Allergen Management

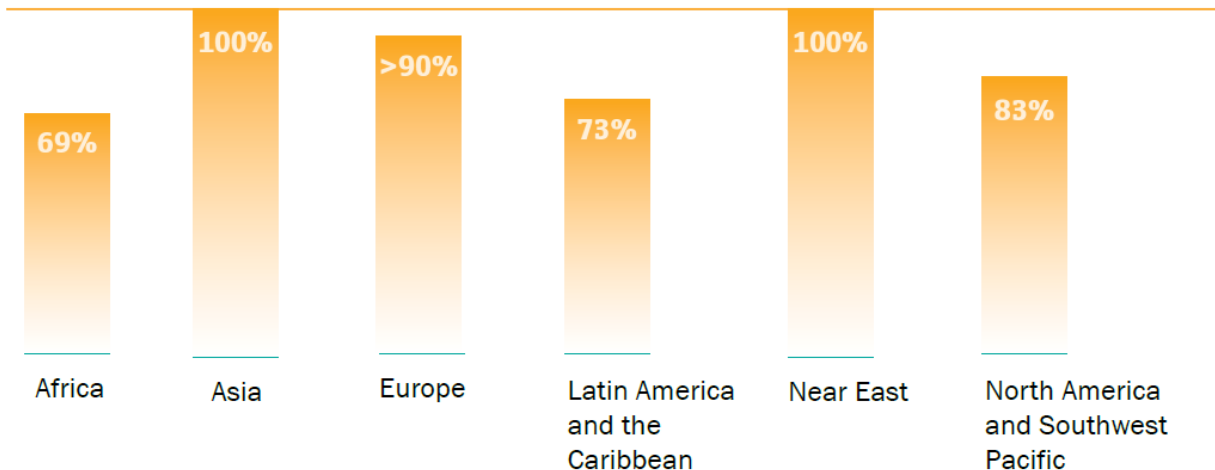
- Domestic recognition of allergen management.
- Food Standards Code
 - Mandatory allergen labelling requirements
 - Revise Chapt 3
- Need for allergen controls is global.



Codex Alimentarius Commission

- International food standards setting body established by the United Nation's Food and Agriculture Organization (FAO) and the World Health Organization (WHO).
- International food standards, guidelines and codes of practice.
- As a WTO member, Australia is obliged, where possible, to harmonise its domestic regulations with Codex standards.
- This is also the case for other WTO member countries.

Alignment of national legislation to the General Principles of Food Hygiene by region



Percentage of respondents to a 2016 Codex survey

Codex Committee on Food Hygiene

- Codex Committee on Food Hygiene (CCFH) develops basic food hygiene provisions, including the General Principles of Food Hygiene.
- The revision of the Codex General Principles of Food Hygiene to include allergenic contamination as a key hygiene control measure



Code of Practice

- Working group co-chaired by Australia, USA and the UK
- Input from Australian industry and regulators, along with international allergen experts on the format and proposed provisions for both general content and specific topics.
- Based on the structure of the General Principles

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- Through chain allergen management
 - IgE-mediated, non Ig-E-mediated and hypersensitivities
 - Top eight immunological response-associated food groups/types as the allergens of most significance globally



Challenges

- Primary production
 - Principles of allergen identification and sources of risk
- Thresholds
 - Expert consultation on risk assessment of food allergens relating to the work of CCFH



Expert Consultation

- What are the threshold levels for the priority allergens?
- How can thresholds be used by food business operators to determine:
 - Adequacy of cleaning procedures in removing allergens
 - Control of ingredients
- What are appropriate analytical methods for testing food and surfaces
- What methods/tools are available for food business operators to determine:
 - Presence of allergens after a cleaning procedure;
 - Presence of allergens on equipment used for food with different allergen profile; and
 - The level of allergen in a food resulting from cross-contact.

CCFH and CCFL

- The CCFH Code of Practice
 - guidance for developing policies and procedures to identify allergens
 - implementing allergen management practices
- Allergen management includes labelling
 - CCFL develops standards for labelling
- CCFL also considering new work on allergens
 - alignment with CCFH



Codex Committee on Food Labelling

- Committee meeting now (May 2019)
- Discussion paper identifying potential new work
- Australia is leading this with UK and USA.



More information

- Report of the 50th CCFH meeting in November.
- Report of the 45th CCFL meeting in May
- <http://www.fao.org/fao-who-codexalimentarius/meetings/en/>

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