



ASTA's Preconference Workshop

ALLERGENS AND THE SPICE SUPPLY CHAIN

2017 ANNUAL MEETING
AND EXHIBITS

April 23-26, 2017
Austin, Texas | Hilton Austin



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Pre-Conference Workshop Introduction



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Allergens and the Spice Supply Chain

Food Allergies



- Abnormal immune system response to protein in normally harmless food
- Symptoms:
 - Hives, itching, rash
 - Swelling of lips, tongue, face
 - Abdominal pain or nausea
 - Dizziness or fainting
 - Anaphylaxis

Food Allergies



- Estimated between 6 and 7 million Americans have food allergy
- Annually results in
 - 30,000 emergency room visits
 - 2,000 hospitalizations
 - 150 – 200 deaths
- Some people outgrow or severity can lessen throughout life
- No cure - avoidance

FALCPA



- Allergens regulated under Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA)
- Big 8 must be labeled: milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, wheat and soybeans
- Requires labeling of intentional addition of allergen to a food

Allergens and Spices



- 2014 CFIA detected undeclared peanut in Oretega taco seasoning during routine testing
- Recall initiated and products tested in US – further recalls
- Test results 5,000 ppm
- FARRP analyzed seasoning blend and detected levels 100,000+ ppm
- Widely believed to be economically motivated adulteration

Cumin - Peanut



- Result was widespread testing of cumin and occasionally levels between 5 and >40ppm were found
- Believed to be result of unintentional cross-contamination
- FDA has said trace amounts of allergens as a result of unintentional cross-contact are not subject to FALCPA labeling requirements
- Questions remain as to how industry should address that