

Food Allergens and Allergen Management: What does the future hold?

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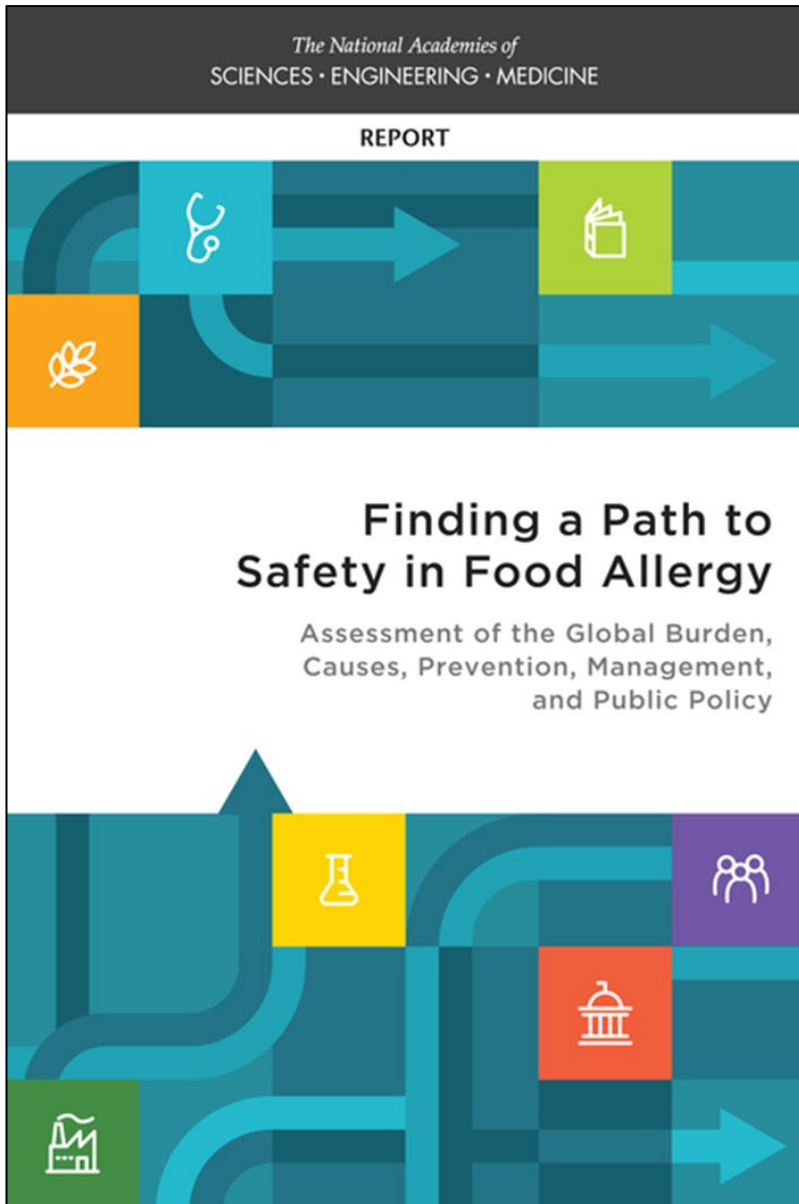
Additional Elements of the FASTER Act

Ongoing Federal activities related to:

- Prevalence and severity data collection, including gap identification
- Development of effective food allergy diagnostics
- Food allergy prevention
- Risk reduction
- New therapeutics to prevent, treat, cure, and manage food allergies

Specific recommendations and strategies to expand, enhance, or improve activities:

- Improve food allergy prevalence data accuracy
- Overcome gaps in surveillance and data collection activities
- *Development and implementation of a regulatory process and framework for future updates of major allergen list*
 - Scientific criteria for defining a food or food ingredient as a “major food allergen” (e.g., prevalence and severity information)
 - Opportunities for stakeholder engagement and comment



National Academies of Sciences, Engineering and Medicine (2017)

- Topics covered:
 - Prevalence
 - Assessments, Diagnostic Testing, Disease Monitoring, Prognosis
 - Potential Genetic and Environmental Determinants of Food Allergy Risk and Possible Prevention Strategies
 - Management in Health Care Setting
 - Management of Packaged Foods
 - Managing Food Allergies in Retail, Food Service, Schools, Higher Education and Travel Settings
 - Research Needs

CODEX ALIMENTARIUS

INTERNATIONAL FOOD STANDARDS



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E-mail: codex@fao.org - www.codexalimentarius.org

CODE OF PRACTICE ON FOOD ALLERGEN MANAGEMENT FOR FOOD BUSINESS OPERATORS

CXC 80-2020

Adopted in 2020.

- **Farm to fork guidance for allergen management**

- prevent or minimize the potential for allergen cross-contact that is of risk to the consumer with a food allergy
- prevent or minimize the potential for undeclared allergens being present in a food due to errors arising in the supply chain
- ensure the correct allergen label is applied to prepackaged foods
- ensure that accurate information can be provided to consumers at point of sale when the food is not prepackaged

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GENERAL PRINCIPLES OF FOOD HYGIENE

CXC 1-1969

Adopted in 1969. Amended in 1999. Revised in 1997, 2003, 2020. Editorial corrections in 2011.

OBJECTIVES

- The General Principles of Food Hygiene: Good Hygiene Practices (GHPs) and the Hazard Analysis and Critical Control Point (HACCP) System aim to:
 - provide principles and guidance on the application of GHPs applicable throughout the food chain to provide food that is safe and suitable for consumption
 - provide guidance on the application of HACCP principles
 - clarify the relationship between GHPs and HACCP
 - provide the basis on which sector and product-specific codes of practice can be established.



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**Ad hoc Joint FAO/WHO Expert Consultation on Risk Assessment of Food Allergens
Part 1: Review and validation of Codex priority allergen list through risk assessment**

Virtual meeting, 30 November – 11 December 2020, 28 January 2021, 8 February 2021

- The expert committee reviewed available data on prevalence, potency and severity of allergenic food sources to determine priority allergen status
 - Sesame was recommended as a priority allergen
 - Others: Cereals containing gluten, crustacean, eggs, fish, milk, peanuts, specific tree nuts (almond, cashew, hazelnut, pecan, pistachio, and walnut)



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**Ad hoc Joint FAO/WHO Expert Consultation on Risk Assessment of
Food Allergens Part 2: Review and establish threshold levels in foods
of the priority allergens**

Virtual meeting, 15 March – 2 April 2021

<https://www.who.int/news-room/events/detail/2021/03/15/default-calendar/ad-hoc-joint-fao-who-expert-consultation-on-risk-assessment-of-food-allergens-part2-review-and-establish-threshold-levels-in-foods-of-the-priority-allergens>



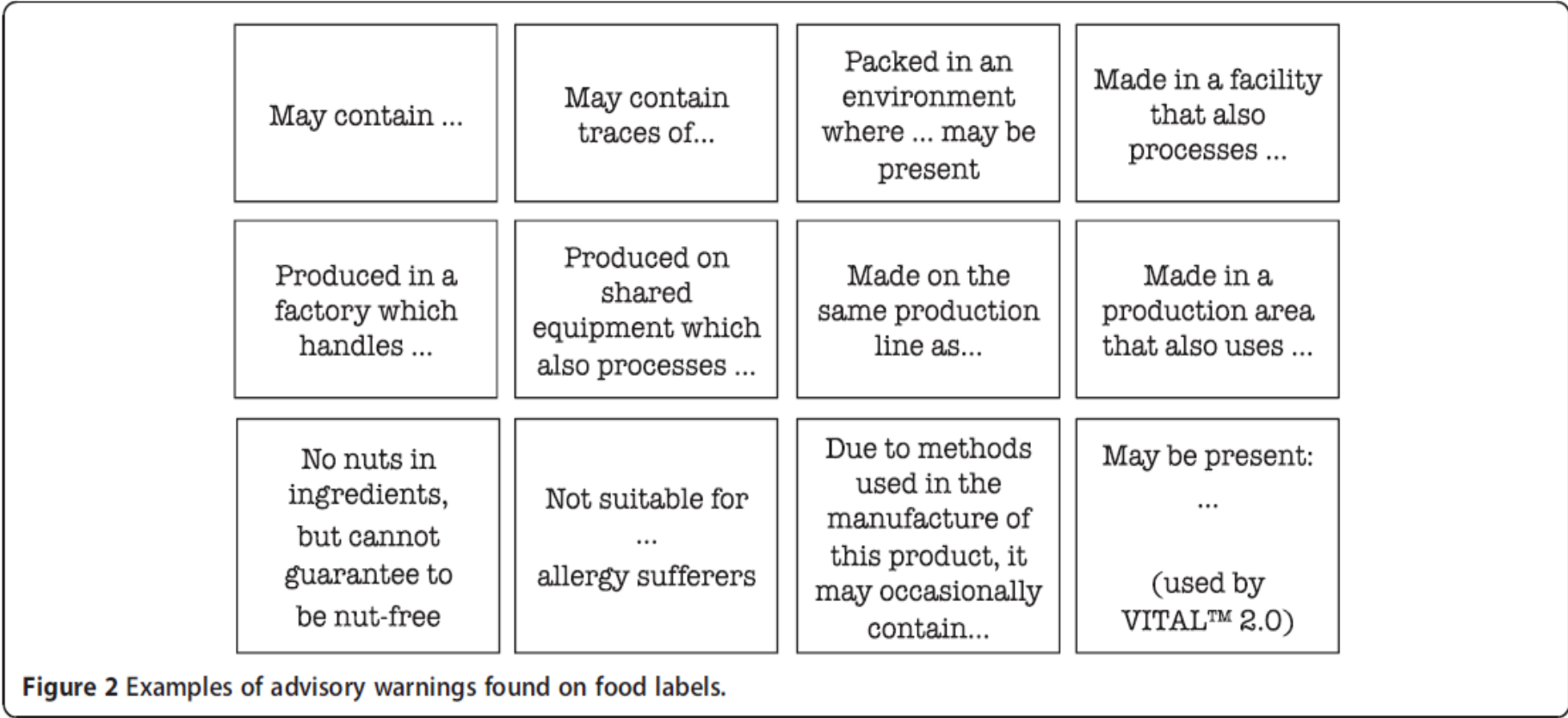
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**Ad hoc Joint FAO/WHO Expert Consultation on Risk Assessment of Food Allergens
Part 3: Review and establish precautionary labelling in foods of the priority allergens**

Numerous PAL Statements Commonly Used

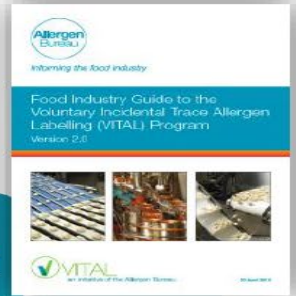


Allen, et. al., "Precautionary labelling of foods for allergen content: are we ready for a global framework?" *World Allergy Organization Journal*, 2014.



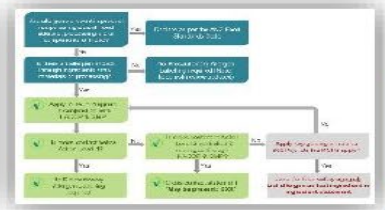
informing the food industry

<http://allergenbureau.net/vital/>



VITAL Program

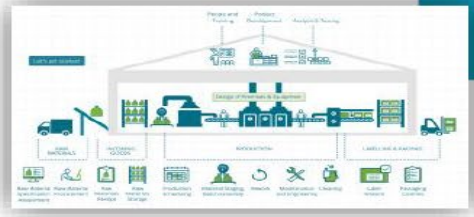
Tools & Helpline



Risk Review Anomalies

The VITAL Framework

Risk Review



VSEP



Certification



Training Providers



Communication

VITAL Online

Ingredient List	Water, potato, carrots, celery, brown rice, oats, peanut oil, yeast extract (barley).
Allergen Summary Statement	Contains cereals containing gluten, peanut.
The VITAL Precautionary Statement	May be present: wheat.



Thank You For Your Attention

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