Food Allergens and EU regulations

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Outline

- MoniQA NoE Project
- Food Allergy and Food Allergens
- EU Regulations on Food Allergens
- Allergen Labelling Requirements in Turkey
- New! EU Regulation on food information to consumers - 2011 (in preparation)
- Closing Remarks
MoniQA Project
MoniQA Network of Excellence

Funded by the European Commission within the Sixth Framework Programme (FP6)
Topic T5.4.5.1: Quality and safety control strategies for food (NoE)

Coordinator:
Roland Ernest Poms, ICC – International Association for Cereal Science and Technology, Vienna, Austria

33 member institutions from 20 countries / 4 continents
Currently > 150 registered institutions from 40 countries

A total of 155 researchers including 40 doctoral students
Currently; ~ 500 experts

Duration: 5 years – 1 February 2007-2012
EU funding: 12.3 M €
PROJECT PARTNERS

ICC  International Association for Cereal Science and Technology (AT)
BOKU  University of Natural Resources and Applied Life Sciences (AT)
ASU  Ain Shams University (EG)
CAMBRI  Campden BRI (UK)
CER  Centre d'Economie Rurale (BE)
EUROFINS  Eurofins Analytik GmbH (DE)
GAIKER  Fundacion Gaiker (ES)
FERA  The Food and Environment Research Agency (UK)
Q-PLAN  International Quality and Environment Services S.A. (GR)
TUBITAK  Tubitak Marmara Research Center (TR)
UFT  University of Food Technologies (BG)
VTAG  Vocal Tag Ltd (IL)
VTT  Technical Research Center of Finland (FI)
DSA  University of Naples Federico II Department of Food Science (IT)
NOFIMA  Norwegian Food Research Institute (NO)
NTUA  National Technical University of Athens (GR)
RIVM  National Institute for Public Health and the Environment (NL)
SCU  Sichuan University (CN)
INRAN  International Institute for Research on Food and Nutrition (IT)
BUTE  Budapest University of Technology and Economics (HU)
ESR  Institute of Environmental Science and Research (NZ)
NFNI  National Food and Nutrition Institute (PL)
HCTU  Hacettepe University – Department of Food Engineering (TR)
CCOA  Chinese Cereals and Oils Association (CN)
IPB  Institut Pertanian Bogor (IND)
HUT  Hanoi University of Technology (VN)
IFR  Institute of Food Research (UK)
CNR -ISPA  Consiglio Nazionale Delle Richerche, Instituto di Scienze Delle Produzioni (IT)
RTDS  RTD Services (AT)
JRC  Commission of the European Communities - Joint Research Centre – Institute for Reference Materials and Measurements (BE)
UNI BONN  Rheinische Friedrich-Wilhelms Universität Bonn (DE)
ICCR  The Interdisciplinary Centre for Comparative Research in the Social Science (AT)
UNIBO  Department of Statistics, Università di Bologna (IT)
Topics of MoniQA

- HACCP
- Sampling
- Use and validation of rapid methods (DNA-based methods, ELISA-based methods, spectroscopy-based methods, advanced technologies)
- Availability and use of Reference Materials
- Shelf life and storage of food products
- Traceability of food products and components
- Food safety issues (biotoxins, food allergens, microbiological contaminants, banned and toxic ingredients, animal feed residues, plant production residues, industrial residues)
- Food quality issues (authenticity of raw materials and food products, indicators for processing and storage history, shelf life quality indicators, packaging/contact materials, chemical indicators)
- Social and legal aspects, economical impact
Stakeholders

Industry / SMEs
- Food Manufacturers
- Retailer
- Food Industry Lobby
- Method providers / Test kit providers
- Providers of Reference Material
- Laboratories
- Trade organizations

Authorities
- National / International Regulatory Bodies
- Validation, Standardisation, Proficiency Testing Bodies
- Authorities / Policy makers
- European Commission

Research & Science
- Universities
- Research institutes
  - PhD & MSc students
  - Young scientists
  - Senior Scientists

Consumer
- Consumer Protection Group
- Consumer organizations
- The press and media
Key MoniQA Outputs

1. The MoniQA global food quality and safety research network

2. Official protocols and harmonisation guidelines for analytical methods and emerging technologies
   - Joint IUPAC/MoniQA protocol for validation on qualitative methods
   - First harmonized AOAC/MoniQA protocol for ELISA validation (milk and egg)
   - LC-MS-MS for mycotoxins, chemical contaminants, food allergens, gluten-free

3. New Reference Materials (MangiQA RMs)
   - Food Allergens (milk and egg) in bakery product, infant formulae
   - Gluten-free Standard Flour (in preparation)
Key MoniQA Outputs

4. **Database** of food quality and safety issues and corresponding analytical tools

5. **Socio-Economic impact** analysis of new regulations and implementation of (new) HACCP systems

6. **Knowledge management platform and dissemination activities**

7. **International curricula** of recognised training courses (including e-learning)

8. An efficient and quality assured **network management scheme** that can be **sustained beyond the EC funding**.
**MoniQA Database on Analytical Methods**

- Fully searchable database of
  - Commodities (330 from apples to zucchini)
  - Contaminants (135 from acrylamide to zearalenone)
  - **Legislation** (all EU legislation covering above contaminants)
  - Prescribed analytical methods (where given in EU regulations)
  - **Rapid and alternative methods**
  - **Validation level / performance data**
  - Prescribed sampling procedures (where given in EU regulations)
  - **Rapid Alert System for Food and Feed (05/2003 to present)**
Free Access through membership in MoniQA Association!
MoniQA Journal

Quality Assurance and Safety of Crops & Foods (QAS)

Official Journal of ICC and MoniQA

- Peer-reviewed
- 4 times a year (since March 2009)
- **Impact rated!** By Thomson Reuters products and services, indexed and abstracted in the Science Citation Index Expanded (SciSearch), the Journal Citation Reports (Science Edition) and Current Contents ®

www.icc.or.at/journal/qas

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MoniQA Association
MoniQA Global Food Safety Network

...an international group of organisations dedicated to collaboration and research promoting safer and more secure food supply

Benefits for you:
• Access to new expertise
• Networking and interest representation
• Training
• Robust and validated information

Established in July 2011 (membership based)
Non profit-distributing association
MoniQA Association
The Global Food Safety Network

For more information and to apply:
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E-mail: moniqa@moniqa.org
Web: www.moniqa.org

http://association.moniqa.org/
MoniQA Project & Hacettepe University
MoniQA Knowledge Transfer Events – Hacettepe University.. *in collaboration with industry*

- 20 October 2008 - “Food safety management in flour mills and bakeries” (*in collaboration with* Ankara Halk Ekmek)
- 23 October 2008 - “Food safety management in flour mills and bakeries” (*in collaboration with* İstanbul Halk Ekmek)
- 04 November 2009 - “Wheat to Bread: Food Safety Aspects” (*in collaboration with* Ankara Halk Ekmek)
MoniQA Food Scientist Trainings (FSTs) – Hacettepe University.. *in collaboration with industry*

- **20-24 April 2009** - “Building skills on the analysis of components formed during thermal processing of foods”
- **13-14 September 2010** - “Food Allergens: Legislation, Analysis and Industrial Risk Management” (*in collaboration with Neogen Company and ABP*)
- **30 Nov – 02 Dec 2010** - “Determination of *Fusarium* toxins in cereals and derived products” (*in collaboration with R-Biopharm AG and Sincer*)
- **24-25 March 2011** - “Food Industry & Allergens: Legislation, Analysis and Risk Management” (*in collaboration with Neogen Company and ABP*)
- **25-28 October 2011** – “Determination of *Fusarium* toxins by HPLC, LC-MS/MS and rapid techniques” (*in collaboration with R-Biopharm AG and Sincer*)
MoniQA Validation Studies – Hacettepe University

Hacettepe University took place in:

**Food Allergens Working Group**

– **May 2010** - *Quantitative food allergen ELISA ring trial for milk in bakery products and infant formulae*

**Mycotoxins/Phycotoxins Working Group**

– **February 2011** - *Proficiency test: Multi-mycotoxin LC-MS/MS method validation*

**Food Authenticity Working Group**

– **March 2011** - *Inter-laboratory trial: Validation of methodology for verification of organic eggs*
For detailed information…
www.moniqa.org

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Food Allergy and Food Allergens
Adverse Reactions to Foods/Food Chemicals

**TOXIC**

Food Poisoning – occurs in all individuals, if exposed sufficiently

**NON-TOXIC**

Hypersensitivity – occurs only in susceptible individuals

Non-Immunological
Food Intolerance

Metabolic abnormalities
eg. Lactose intolerance

Immunological
Food Allergy

IgE-mediated
Food Allergy

Immediate hypersensitivity reactions
eg. Eczema, Urticaria (hives), Anaphylaxis

Non-IgE-cell-mediated

Delayed hypersensitivity reactions
eg. Intestinal Manifestations, Coeliac disease
Food Allergy

…… is an adverse immune response to a food protein or portion of a protein.

➢ Trace amounts can cause a reaction!

➢ Sensitivity differs between individuals and depends on type of food.

➢ The prevalence of clinically diagnosed food allergy is estimated to be 1-2% in adults and 5-8% in children.

➢ There Avoidance of the related food is the only protection!!
Symptoms of food allergy

- **Gastrointestinal** (vomiting, cramps, diarrhoea)
- **Dermal** (urticaria, itching, dermatitis)
- **Respiratory** (rhinitis, asthma, swelling in the oral cavity)
- **Anaphylaxis** (dramatic drop in blood pressure; shock; life-threatening; in rare cases, multiple organ systems are triggered and death can occur in as little as ten minutes)

Food intolerances often induce similar clinical symptoms.
Food allergies can lead to serious or even life-threatening allergic reactions...
Major foods associated with food allergy

- Peanuts
- Tree nuts
- Milk
- Eggs
- Soybeans
- Fish
- Crustaceans
- Molluscs
- Cereals containing gluten
- Sesame
- Celery
- Mustard
- Lupin

- At the present time, the only available treatment is removing problematic food allergens from the diet of those experiencing allergic responses.
- negative effects on the quality of life of food allergic consumers and their families.
EU Regulations on Food Allergens
CODEX GENERAL STANDARD FOR
THE LABELLING OF PREPACKAGED FOODS

CODEX STAN 1-1985 (Rev. 1-1991) ¹

4.2.1.4 The following foods and ingredients are known to cause hypersensitivity and shall always be declared: ⁴

- Cereals containing gluten; i.e., wheat, rye, barley, oats, spelt or their hybridized strains and products of these;
- Crustacea and products of these;
- Eggs and egg products;
- Fish and fish products;
- Peanuts, soybeans and products of these;
- Milk and milk products (lactose included);
- Tree nuts and nut products; and
- Sulphite in concentrations of 10 mg/kg or more.
DIRECTIVE 2000/13/EC OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL
of 20 March 2000

on the approximation of the laws of the Member States relating to the labelling, presentation and
advertising of foodstuffs

THE EUROPEAN PARLIAMENT AND THE COUNCIL OF THE EUROPEAN UNION,

Having regard to the Treaty establishing the European Community, and in particular Article 95 thereof,

Having regard to the proposal of the Commission,

Having regard to the opinion of the Economic and Social Committee (1),

Acting in accordance with the procedure laid down in Article 251 of the Treaty (2),

(8) Detailed labelling, in particular giving the exact nature and characteristics of the product which enables the consumer to make his choice in full knowledge of the facts, is the most appropriate since it creates fewest obstacles to free trade.

(9) Therefore, a list should be drawn up of all information which should in principle be included in the labelling of all foodstuffs.

(10) However, the horizontal nature of this Directive does not allow, at the initial stage, the inclusion in the compulsory indications of all the indications which must

labelling, presentation and advertising of foodstuffs

Deals with:

- Product name
- Ingredient list
- BBE (Best Before End)
- Irradiation
- Storage conditions etc.

….but not: allergens…
DIRECTIVE 2003/89/EC OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL
of 10 November 2003
amending Directive 2000/13/EC as regards indication of the ingredients present in foodstuffs
(Text with EEA relevance)

The said Committee has acknowledged that common food allergens include cow’s milk, fruits, legumes (especially peanuts and soybeans), eggs, crustaceans, tree nuts, fish, vegetables (celery and other foods of the Umbelliferae family), wheat and other cereals.

The most common food allergens are found in a wide variety of processed foods.

The said Committee has also noted that adverse reactions to food additives may occur and that the avoidance of food additives is often difficult since not all of them are invariably included on the labelling.

Mandatory labelling of ingredients containing or made of allergens:

ANNEX

ANNEX IIIa

Ingredients referred to in Article 6(3a), (10) and (11)

- Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof
- Crustaceans and products thereof
- Eggs and products thereof
- Fish and products thereof
- Peanuts and products thereof
- Soybeans and products thereof
- Milk and products thereof (including lactose)
- Nuts i.e. Almond (*Amygdalus communis* L.), Hazelnut (*Corylus avellana*), Walnut (*Juglans regia*), Cashew (*Anacardium occidentale*), Pecan nut (*Carya illinoinensis* (Wangenh.) K. Koch), Brazil nut (*Bertholletia excelsa*), Pistachio nut (*Pistacia vera*), Macadamia nut and Queensland nut (*Macadamia ternifolia*) and products thereof
- Celery and products thereof
- Mustard and products thereof
- Sesame seeds and products thereof
- Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO₂.
Directive 2003/89/EC – Annex IIIa

• The aim of the directive was to facilitate consumer identification of food allergens in food products.

• It is important to note that, in addition to the obligatory declaration of food allergens on the label, many food manufacturers also provide voluntary allergen advisory statements, which provide information about possible unintended cross-contamination between the food product and a food allergen (precautionary labelling).

• The purpose of the advisory statements is to alert food allergic consumers to the possible food allergens in the food product. However, these advisory statements may result in confusion on the food allergic consumer!
Final amendment:
Directive 2007/68/EC including certain food ingredients

28.11.2007 Official Journal of the European Union L 310/11

DIRECTIVES

COMMISSION DIRECTIVE 2007/68/EC
of 27 November 2007
(Text with EEA relevance)

THE COMMISSION OF THE EUROPEAN COMMUNITIES,

Having regard to the Treaty establishing the European Community,


European Food Safety Authority (EFSA). Those applications concern substances for which provisional exemptions were granted by Directive 2005/26/EC. On the basis of the EFSA opinions and other available information, it can be concluded that certain ingredients or substances derived from those ingredients listed in Annex IIIa to Directive 2000/13/EC are not likely, under specific circumstances, to cause adverse reactions in susceptible individuals.

Detailed allergen list including an exemption list – final version?
The exemptions include e.g. certain refined oils, glucose syrups, polydextrins, fish gelatin and whey for specified purposes in Annex IIIa.
EU Allergen Labelling Directive - overview

- Directive 2000/13/EC, as amended by Directives 2003/89/EC and 2007/68/EC identifies 13 foods or food groups and sulphur dioxide (listed in Annex IIIa) that are found in a wide variety of processed foods which are considered to be important relevant triggers of allergic reactions and must be indicated on food labels.

- Ingredients which are exempted from allergen declaration (as listed in Annex IIIa of Directive 2007/68/EC) include certain food substances, which analytical and clinical studies have shown that they do not present a danger for allergic consumers.
EU Allergen Labelling Directive - Problems (I)

Annex IIIa - Listed 14 groups which require labelling and include - with some listed exceptions where allergenicity is likely to be low or non existent

- Confusing for consumer as now “contains xxx” appears on label i.e. less choice for allergic consumer and lower quality of life.

- Regulation set for pre-packed food products only
EU Allergen Labelling Directive - Problems (II)

No legal threshold levels!

- No thresholds are listed as regulations only refer to allergens present in ingredients.
- This is not a real-life scenario as many allergens, which are not part of the ingredient list, may be inadvertently carried over into a product and not part of the ingredient list.

No guidance or regulation deal specifically with this scenario – just general food safety and product liability directives.
EU Allergen Labelling Directive Problems (III)

No legal threshold levels!

Producers do not know how to deal with this risk and which thresholds to work to (if any) !!

Changes in production flow (one product is produced after the next, often on a contract basis with changing products and small quantities) make it difficult to make a good risk assessment and therefore good risk management
EU Allergen Labelling Directive - Problems (IV)

Mis/overuse of precautionary statements

- Producers do not want to carry this unknown risk and choose the common “may contain xxx” label.
  - Consumers have different perception of risk coming from products labelled with “may contain”, e.g. ‘may contain hazelnuts’
  - “may contain” label also sometimes abused by producers
Precautionary labelling

NUT ALLERGY - These biscuits are baked in a bakery that uses nut products (sorry).
EU Allergen Labelling Directive - Problems - overview

Currently:

• This Directive does not include foods sold loose or allergens that enter foods unintentionally (cross-contamination).

• “may contain” only means the manufacturer can not be sure the product is allergen-free.

• Shopping and eating out can be time-consuming, costly, and full of unexpected risks for allergic individuals with a significant negative impact on their quality of life.
COMMISSION REGULATION (EC) No 41/2009
of 20 January 2009
concerning the composition and labelling of foodstuffs suitable for people intolerant to gluten
(Text with EEA relevance)

THE COMMISSION OF THE EUROPEAN COMMUNITIES,

Having regard to the Treaty establishing the European Community,

on the approximation of the laws of the Member States relating
to foodstuffs intended for particular nutritional uses (1), and in
particular Article 2(3) and Article 4a thereof,

(3) Most but not all people with intolerance to gluten can
include oats in their diet without adverse effect on their
health. This is an issue of ongoing study and investiga-
tion by the scientific community. However, a major
concern is the contamination of oats with wheat, rye
or barley that can occur during grain harvesting,
transport, storage and processing. Therefore, the risk of
gluten contamination in products containing oats should
be taken into consideration with regard to labelling of
Gluten – Regulation 41/2009/EC
Separate Regulation with Thresholds

• What is so special?

  The only regulation with thresholds:
  - 20mg/kg gluten-free (optional)
  - 100mg/kg very low gluten (mandatory)

  CODEX STAN 118 - 1979

  CODEX STANDARD FOR FOODS FOR SPECIAL DIETARY USE FOR PERSONS INTOLERANT TO GLUTEN
  CODEX STAN 118 - 1979

1Adopted in 1979; amended 1983; revised 2008
Gluten – Regulation 41/2009/EC

Includes:

• **Wheat** (i.e. all *Triticum* species, such as durum wheat, spelt, and kamut),

• **Rye** and **barley**

have been identified as grains that are **scientifically reported to contain gluten**.

The gluten present in those grains can cause adverse health effects to persons intolerant to gluten and therefore should be avoided by them.
Gluten – Regulation 41/2009/EC

Excludes:

• ‘Pure oats’ from these grains, given that current evidence indicates most people with Celiac disease are able to tolerate oats.

However, the regulation still defines **Gluten** as;
“a protein fraction from wheat, rye, barley, oats or their crossbred varieties and derivatives thereof, to which some persons are intolerant and which is insoluble in water and 0.5 M sodium chloride solution.”

**Oats** contained in foodstuffs for people intolerant to gluten **must have been specially produced, prepared and/or processed in a way to avoid contamination** by wheat, rye, barley, or their crossbred varieties and the gluten content of such oats must not exceed 20 mg/kg.
Allergen Labelling Requirements in Turkey
Allergen labelling requirements in Turkey

Communiqué on Rules for General Labelling and Nutritional Labelling of Foodstuffs - 2002/58 - the rules for general labelling and nutrition specific labelling of foodstuffs (complies with Directives 2000/13/EC and 80/232/EEC)

• Amendment - Communiqué 2006/34, establishing the list of allergenic ingredients (Annex-8), which must clearly be indicated on the label even if they are present in the finished product in an altered form.
<table>
<thead>
<tr>
<th>Bileşenler</th>
<th>Hariç tutulan ürünler</th>
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</table>
| Gluten içeren tahl çeşitleri (buğday, çavdar, arpa, yulaf, kılcık, kırlıksız buğday, kamut veya hibrit türleri) ve ürünleri | - Dekstroz dahil buğday bazlı glukoz şurupları  
- Buğday bazlı maltodextrinler  
- Arpa bazlı glukoz şurupları  
- Distile alkollü içkilerin distilatında kullanılan tahl çeşitleri                                                                                                                                 |
| Kabuklular ve ürünleri                                                  | - Şarapta kullanılan yumurtadan üretilen lizozim  
- Şarap ve elma şarabında inceltici madde olarak kullanılan yumurtadan üretilen albumin                                                                                                                                 |
| Yumurta ve ürünleri                                                     | - Vitamin ve aroma taşıyıcı olarak kullanılan balık jelatini  
- Bira, şarap ve elma şarabında inceltici madde olarak kullanılan balık jelatini veya Isinglass                                                                                                                                 |
| Balık ve ürünleri                                                       |                                                                                                                                                                                                                  |
| Yerfıstığı ve ürünleri                                                  | - Rafine soya fasulyesi yağı  
- Soya fasulyesinden elde edilen tokoferollerin (E306) doğal karışımları, doğal D-alfa tokoferol, doğal D-alfa tokoferol asetat, doğal D-alfa tokoferol suksinat  
- Soya fasulyesinin fitosterol ve fitosterol esterlerinden elde edilmiş bitkisel yağlar  
- Soya fasulyesi sterollerinden üretilen bitkisel stanol esteri                                                                                                                                 |
| Soya fasulyesi ve ürünleri                                              | - Distile alkollü içkilerde distilat olarak kullanılan peynir altı suyu  
- Laktitol  
- Şarap ve elma şarabında inceltici madde olarak kullanılan süt (kazein) ürünleri                                                                                                                                 |
| Süt ve süt ürünleri (laktoz dahil)                                      | - Distile alkollü içkilerde aroma maddesi olarak kullanılan sert kabuklu meyveler  
- Distile alkollü içkilerde aroma maddesi olarak kullanılan sert kabuklu meyveler (badem, ceviz)                                                                                                                                 |
| Yerfıstığı, fındık ve fıstık gibi sert kabuklu meyveler; badem (Amygdalus communis L.), fındık (Corylus avellana), ceviz (Juglans regia), cashew fıstığı (kaju) (Anacardium occidentale), pekan fıstığı (Carya illinoiis-Wangenh.-K.Koch), brezilya fıstığı (Bertholletia excelsa), antep fıstığı (Pistacia vera), macadamia fıstığı ve Queensland fıstığı (Macadamia ternifolia) ve bunların ürünleri | - Kereviz yaprağı ve kereviz tohumu yağı  
- Kereviz tohumu oleoresini                                                                                                                                                                                                 |
| Kereviz ve ürünleri                                                     | - Hardal yağı  
- Hardal tohumu yağı  
- Hardal tohumu oleoresini                                                                                                                                                                                                 |
| Hardal ve ürünleri                                                      | - Hardal yağı  
- Hardal tohumu yağı  
- Hardal tohumu oleoresini                                                                                                                                                                                                 |
| Susam tohumu ve ürünleri                                                | - Hardal yağı  
- Hardal tohumu yağı  
- Hardal tohumu oleoresini                                                                                                                                                                                                 |
| Kükürt dioksit ve sülfüter, (SO₂ cinsinden en çok 10 mg/kg veya 10 mg/L) | -                                                                                                                                                                                                                  |
Amendment - *Communiqué* 2006/34


- This communiqué mandated the labelling of ingredients included in Annex-8 due to their allergenicity.

- Such listing on the food label has to use plain language and covers the entire food commodity and any of its derivatives.

- No threshold was set by the directive, either analytical or clinical.

- However, it was made clear that this labelling requirement covers strictly ingredients, deliberately added to food recipes and not those potentially present as a result of cross-contamination or cross-contact.
Communiqué on Gluten Free Foodstuffs - 2003/33

GLUTENSİZ GİDALAR TEBLİĞİ

Yetki Kanunu: Türk Gıda Kodeksi Yönetmeliği
Yayınlanlığı R.Gazete: 27.09.2003–25242
Teblig No: 2003/33

Amaç

Maddede 1- Bu Teblig'in amaci; gluten toleransı olmayan insanların beslenme ihtiyaçlarının sağlanması için özel olarak üretilen veya hazırlanan glutensiz ve gluteni azaltılmış gıda maddelerinin teknigine uygun ve hijyenik şekilde üretim, hazırlama, işleme, muhafaza, depolama, taşma ve pazarlamasını sağlamak üzere bu gıda maddelerinin özelliklerini belirlemektir.

Kapsam

Maddede 2- Bu Teblig, özel beslenme amacı olarak üretilen glutensiz ve gluteni azaltılmış gıda maddelerini kapsar. Doğal olarak yapısında gluten bulunmayan ve insan tüketimine sunulan diğer gıda maddelerini kapsamaz.

Hukuki dayanak

Maddede 3- Bu Teblig, 16/11/1997 tarihli ve 23172 mükerrer sayılı Resmi Gazete'de yayınlanan “Türk Gıda Kodeksi Yönetmeliği”ne göre hazırlanmıştır.

Tanımalar

Maddede 4-Bi Teblîğde geçen;

a) Gluten: Buğday, arpa, yulaf, çavdar, tritikale veya bunların melezlerinde veya türevlerinde bulunup ve suđa ve 0.5 M NaCl çözünmeyen protein fraksiyonunu,

b) Glutensiz gıda maddesi: Gluten içeren buğday veya tüm Triticum türleri ile arpa, çavdar, yulaf ve bunların melezlerini ve veya türevlerinin yerine kullanılan gluten içermeyen bileşenlerden oluşan gıda maddelerini,

c) Gluteni azaltılmış gıda maddesi: Gluten azaltılmış buğday veya tüm Triticum türleri ile arpa, çavdar, yulaf ve bunların melezlerini ve veya türevlerini içeren gıda maddeleri.
• ....to determine the specifications for gluten free or gluten reduced foodstuffs, which have been specially produced or prepared to meet nutritional needs of those people who cannot tolerate gluten, in order to ensure production, preparation, processing, storage, transport and marketing of such foodstuffs under proper technical and hygienic conditions.

• This communiqué covers gluten free or gluten reduced foodstuffs that are specially prepared for particular nutritional purposes.
Gluten:

The protein fraction which is contained in wheat, barley, oat, rye, all kinds of Triticum (common wheat) or their hybrids or derivatives and which is insoluble in water and 0.5 M NaCl.

Gluten free foods: The foods composed from wheat containing gluten or all kinds of Triticum and barley, rye, oat and their hybrids and/or gluten free ingredients, which are used as a substitute for their derivatives, at levels lower than 20 mg/kg (on dry matter basis) in the final food.

Gluten reduced foods: The foods contain wheat containing reduced gluten or all kinds of Triticum and barley, rye, oat and their hybrids and/or gluten free ingredients, which are used as a substitute for their derivatives, at levels lower than 200 mg/kg (on dry matter basis).
Communiqué on Gluten Free Foodstuffs - 2003/33

• On the packages of gluten free and gluten-reduced foodstuffs, a phrase “Gluten Free” and a phrase “Gluten content does not exceed 20 mg/kg” or “gluten-reduced” and the “quantity of gluten” contained in a foodstuff is written in terms of mg/kg is placed in such a manner as to create a contrast to the color of the package beside the name of the foodstuff.

• A phrase “it must be used upon consultation with a doctor” is placed on the packages of the products covered by this Communiqué in such a manner as to create a contrast against the package color and ensuring easy visibility.
New!! EU Regulation on food information to consumers – 2011

(in preparation)
New!! EU Regulation on food information to consumers – 2011 (*in preparation*)

REGULATION (EU) No .../2011

OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL

of


(Text with EEA relevance)
New!! EU Regulation on food information to consumers – 2011 *(in preparation)*

- A new consumer information regulation is being prepared, which requires:
  
  - *specific allergen declaration on the label*

  e.g. Either *in color*, *different font* or *bold print* - which means it's no longer enough to have stated on the label 'contains soya' but the 'soya' needs to be *in bold letters*, in a *different font* or easy to see *color*. 
New!! EU Regulation on food information to consumers – 2011 (in preparation)

• In addition, it will require unpackaged products to have allergen information.

non-prepacked foods. Although in such cases the consumer demand for other information is limited, information on potential allergens is considered very important. Evidence suggests that most food allergy incidents can be traced back to non-prepacked food. Therefore information on potential allergens should always be provided to the consumer.
New!! EU Regulation on food information to consumers – 2011 (in preparation)

- Voluntary food information (*precautionary statements*) shall comply with some stated requirements!

The Commission shall adopt implementing acts on the application of the requirements referred to in paragraph 2 of this Article to the following voluntary food information:

(a) information on the possible and unintentional presence in food of substances or products causing allergies or intolerances;
Thank you for your attention!

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