

## ABOUT THE TASK FORCE

Food allergies are of high and growing importance to public health, affecting consumers' quality of life and the demand for health service resources. Evidence is growing that this impact extends to the global level as developing countries adopt a 'Western' lifestyle. Minimising the risk from allergenic foods is a shared responsibility of all stakeholders involved (e.g. patients, clinicians, food producers, retailers, caterers and regulators).

The Food Allergy Task Force aims to foster an international evidence-based consensus on how to assess the risk from allergenic foods and to develop the tools which will help to manage this risk.



## WHAT'S NEW?

### NEW ACTIVITY

**PROPOSAL** on 'Level of Protection in Food Allergy' is in the pipeline.

**WORKSHOP** on 'How Far Can We Control the Severity of Food Allergic Reactions by Controlling Exposure to Allergenic Foods' in September 2016.

**NEW PUBLICATION** on 'Prioritisation of Allergenic Foods with Respect to Public Health Relevance' in Food and Chemical Toxicology.

**SCIENTIFIC SESSION** on 'Managing Allergens – How Do We Assess the Risk and Protect Allergic Consumers?' at IAFP's European Symposium on Food Safety 2016.

**EU PROJECT:** The task force was involved in the IFAAM project.

## ACTIVITIES

### Verifying VITAL® 2.0 Reference Doses: Suitability of Analytical Methods

This activity is reviewing the fitness for purpose of current analytical methods to reliably measure proposed allergens in relevant food matrices at concentrations resulting from the use of the Voluntary Incidental Trace Allergen Labelling (VITAL)® 2.0 reference doses. This expert group will identify gaps in

existing knowledge and technology, suggest ways to bridge those gaps and identify areas for further research. The conclusions may serve as a basis to prepare guidance for the analytical community, industry, regulatory stakeholders and patient groups.

### Severity Versus Dose with Respect to Allergic Reactions

The lack of data on the relationship between dose of allergen and severity of subsequent reaction has been identified as a critical data gap in relation to the definition of benchmarks for allergen management. This activity has identified and reviewed available data on severity and dose. In September 2016, a stakeholder workshop was held to develop a consensus on this potential relationship. This

knowledge will be integrated into the risk analysis process. The findings will provide an evidence base which health practitioners can use to advise patients about management of their allergy. Likewise, food manufacturers and legislators will be given further evidence on which to base decisions about precautionary labelling and management of allergens in food factories.

## MEMBER COMPANIES

- Barilla G&R Fratelli
- Danone
- General Mills
- Indoor Biotechnologies
- Institut Mérieux
- Mars Chocolate
- Mondelēz Europe
- Monsanto Europe
- Nestlé
- PepsiCo International
- Tereos
- The Coca-Cola Company
- Unilever

## ACTIVITIES

### EU PROJECT – *Completed* **iFAAM – Integrated Approaches to Food Allergen and Allergy Risk Management**



iFAAM developed evidence-based approaches and tools for management of allergens in food and integrated knowledge derived from their application and new knowledge from intervention studies into food allergy management plans and dietary advice. The iFAAM approach built on e-Health

concepts to allow full exploitation of complex data obtained from the work of this project as well as previous and ongoing studies, maximising sharing and linkage of data through the development of an informatics platform called “Allerg-e-lab”.

## RECENT PUBLICATIONS

G. Houben, P. Burney, C.H. Chan, R. Crevel, A. Dubois, R. Faludi, R. Klein Entink, A. Knulst, S. Taylor and S. Ronsmans. **Prioritisation of Allergenic Foods with Respect to Public Health Relevance.** *Food and Chemical Toxicology* 2016;89:8-18.

K. Verhoeckx, Y. Vissers, J.L. Baumert, R. Faludi, M. Feys, S. Flanagan, C. Herouet-Guicheneay, T. Holzhauser, R. Shimojo, N. van der Bolt, H. Wichers and I. Kimber. **Food Processing and Allergenicity.** *Food and Chemical Toxicology* 2015;80:223-240.

S. Hattersley, R. Ward, A. Baka and R.W.R. Crevel. **Part I: Advances in the Risk Management of Unintended Presence of Allergenic Foods in Manufactured Food Products – An Overview.** *Food and Chemical Toxicology* 2014;67:255-261.

R.W.R. Crevel, J.L. Baumert, A. Baka, G.F. Houben, A.C. Knulst, A.G. Kruizinga, S. Luccioli, S.L. Taylor and C.B. Madsen. **Part II: Development and Evolution of Risk Assessment for Food Allergens.** *Food and Chemical Toxicology* 2014;67:262-276.

R.W.R. Crevel, J.L. Baumert, S. Luccioli, A. Baka, S. Hattersley, J.O'B. Hourihane, S. Ronsmans, F. Timmermans, R. Ward and Y.J. Chung. **Part III: Translating Reference Doses into Allergen Management Practice: Challenges for Stakeholders.** *Food and Chemical Toxicology* 2014;67:277-287.

**All publications available on our website: [www.ilsieurope.eu](http://www.ilsieurope.eu). For more information on ILSI Europe's activities, don't forget to follow us on Twitter @ILSI\_Europe and connect with us on LinkedIn.**

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