

## 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, risk assessors, 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 and protect the consumer.



## WHAT'S NEW?

**NEW EXPERT GROUP** on 'A Framework to Help Define an Appropriate Level of Protection for Consumers with Food Allergies' will kick off before the end of 2017.

**SYMPOSIUM** on 'Frontiers in Food Allergy and Allergen Risk Assessment and Management', will be held on 18-20 April 2018 in Spain. This symposium will present the latest results from the EU-funded project iFAAM, highlight the work of the Food Allergy Task Force and identify research gaps still to be addressed.

## ACTIVITIES

### **A Framework to Help Define an Appropriate Level of Protection for Consumers with Food Allergies – *NEW***

Stakeholders increasingly accept that zero risk is unachievable in complex systems like food production. What is tolerable, both in terms of how many are affected and in what way, must be defined if risk management objectives are to be put in place and their effectiveness

monitored. This work aims to elaborate a framework within which tolerable risk in relation to allergic reactions to food can be defined. This will lead to improved food allergen management and, indirectly, to improved health and quality of life of allergic patients.

### **Review of Suitability of Analytical Methods for Measuring VITAL® Reference Doses for EU Allergens in Foodstuffs**

This expert group is reviewing whether current analytical methods can reliably measure allergens in relevant food matrices at concentrations resulting from the use of the Voluntary Incidental Trace Allergen Labelling (VITAL)® 2.0

reference doses. Gaps in existing knowledge and technology will be identified. 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**

This activity has reviewed available data on severity and dose. 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 food allergens.

## 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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