THE BRIEF HISTORY OF FOOD ALLERGEN LABELING IN THE U.S. AND IDEAS FOR FOR ALPHA-GAL

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THE 1990s

- Initial recognition of food allergy as an important public health issue
 - Advocacy by patients and families
 - Key medical publications
 - Recalls
 - Safety evaluation of bioengineered foods
- Identification of most important food allergens
 - FDA GMO guidance
 - UN Food and Agriculture Organization Codex Alimentarius Commission

THE 2000s

- Food Allergen Labeling and Consumer Protection Act (FALCPA)
 - Defined "Major Food Allergens"
 - Mandated format options for declarations
 - Plain language

THE 2010s

- Food Safety Modernization Act
 - Explicitly designated allergens as food safety hazards
 - This extends the regulatory umbrella for allergens to processing as well as labeling
- Proposed Food Labeling Modernization Act
 - Adds to list of Major Food Allergens

WHAT IS A MAJOR FOOD ALLERGEN?

Milk



Tree Nuts*



Egg



Wheat



Fish*



Peanuts



Crustacean Shellfish*





➤ And any ingredient that contains protein from one of these



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>FLMA would add sesame

INTERNATIONAL COMPARISON

- Canada
 - "Big 8" plus Sesame, Mustard
- European Union
 - "Big 8" plus Sesame, Mustard, Celery, Lupine

HOW WERE SIGNIFICANT FOOD ALLERGENS IDENTIFIED?

- At First
 - Expert clinical opinion
- Later Multiple criteria
 - Expert opinion
 - Prevalence (including special populations)
 - Severity
 - Public health impact
 - Use as a "hidden allergen"

LEGAL ISSUES

- FALCPA (and Proposed FLMA) amend the Federal Food Drug and Cosmetic Act
 - Directly apply only to FDA regulated foods
 - USDA/FSIS and Treasury/TTB issued regulations for consistency
 - The Major Food Allergens are listed in the FD&C Act
 - No specific mechanism to modify the list
 - Two mechanisms to exempt specific ingredients

LEGAL ISSUES AND ALPHA-GAL

- Meat labeling is regulated by FSIS
 - Do consumers need additional labeling for meat?
- Ingredient labeling is regulated by FDA
 - Major Food Allergens must be amended by Congress
 - FDA has limited options

FDA DECISION MAKING

- FDA has
 - Wide ranging responsibilities for food
 - Many stakeholders
 - Limited resources
- FDA prioritization considers (in no particular order)
 - Legal mandates and limitations
 - External influences
 - Public health
 - Practicality

IDEAS TO MOVE FORWARD

- Raise awareness
- Consumer support organization
- Combination of a public health issue with the hidden nature of problematic ingredients is important
- Talk to Congress
 - Opens doors to regulatory agencies
- Visit FDA and FSIS to educate
 - ? Submit Citizens Petition to formally engage agency
- Engage internationally if possible

THANKS FOR YOUR TIME

