

# BCFPA / BCFT Speaker's Evening February 21, 2006. Allergens



The BC Food Technologists and the BC Food Protection Association are pleased to once again announce that they will be holding a joint Speakers' Evening at the Shadbolt Centre for the Performing Arts, Burnaby. The focus of the evening is on allergens.

Training Program Director for the Allergy and Immunology fellowship program at the University of California, Davis, School of Medicine, within the Department of Internal Medicine.

Dr. Teuber received her B.Sc. degree in Plant Science, with an emphasis on plant pathology from the University of California then switched career goals and subsequently completed medical school, residency in internal medicine and fellowship in Allergy and Immunology at the University of California, Davis in 1993, whereupon she joined the faculty.

Dr. Teuber has an active research program in the immunology of tree nut allergy and publishes mainly in the area of molecular cloning and characterization of allergens. She is currently the Vice Chair of the American Academy of Allergy, Asthma and Immunology's Committee on Adverse Reactions to Foods and is a member of the State of California Department of Food and Agriculture Food Biotechnology Advisory Committee.

*(Continued on page 2)*

## Program Agenda

5:45 pm. Registration & Snacks

6:30 Welcome & Introductions

6:45 Dr. Suzanne Teuber, Food Allergy: The Near Fatal Kiss and Other Oddities

7:45 Networking Break

8:15 Gary Baird, *Allergens: The 3 R's - Realities, Regulations & Recalls*"

8:45 Closing remarks

*"Food Allergy: The Near Fatal Kiss and Other Oddities"* will be presented by Dr. Suzanne Teuber. Dr. Teuber is a IFT (*Institute of Food Technologists*) *Distinguished Lecturer* and is currently an Associate Professor and the

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### Special points of interest:

- 95% of severe adverse reactions related to food allergens occur with only 9 food items.
- 80% of infections we acquire are because we do not wash our hands.

# *BCFPA / BCFT Speaker's Evening on Allergens*

## *February 21, 2006 (cont'd)*

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Clinically, Dr. Teuber evaluates patients of all ages with anaphylaxis to foods as well as food intolerances.

*"ALLERGENS: The 3 R's - Realities, Regulations & Recalls"* presented by Gary Baird, Acting Nutrition and Allergen Specialist, Western Area for the Canadian Food Inspection Agency.

Mr. Baird has a Diploma in Food Processing Technology, St. Clair College, Windsor Ontario, a B.Sc. in Chemistry, from the Detroit Institute of Technology.

Mr. Baird has worked in the private sector for 13 years in Production and Quality Assurance in Food &

Beverage and Produce industries. For the last 18 years, he has been a Food Safety Officer with the federal government and as required has served as the Acting National Allergen Technical Specialist.

The **Shadbolt Centre** is centrally located in the heart of Burnaby on 6450 Deer Lake Avenue, just minutes from Vancouver, New Westminster and the North Shore.

Parking is free.

Travel along the Trans-Canada Highway to the Kensington South exit to Canada Way. The Centre is located just behind Burnaby

City Hall on Deer Lake Avenue.

The Shadbolt Centre can also be easily reached by the public transit. The 144 SFU/Metrotown bus links the Centre and the Metrotown and Burnaby Lake Skytrain stations.

For more information a map can be found at [http://www.city.burnaby.bc.ca/\\_shared/assets/prksrc\\_fclts\\_shdblt1759.pdf](http://www.city.burnaby.bc.ca/_shared/assets/prksrc_fclts_shdblt1759.pdf).

*Have you renewed your 2006*

*BCFPA membership?*



If not, contact: Lance Hill, BCFPA Membership Coordinator

Ph: 604-666-7534 Fax: 604-666-3149

Email: [members@bcfpa.net](mailto:members@bcfpa.net)

For membership information: [www.bcfpa.net](http://www.bcfpa.net)

# *What is the Government of Canada doing about Food Allergens?*

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Food allergy is an on-going public health problem and continues to be a challenge to both the clinical community and the food industry. Health Canada, through its Food Program, and the Canadian Food Inspection Agency (CFIA), have played a pro-active role in developing risk assessment and risk management procedures related to inadvertent consumption of allergenic ingredients by vulnerable consumers.

Health Canada's Food Allergen Research Program is a pioneering research initiative that was developed in the early 1990's. In the early stages, a priority list of food allergens was established followed by an ambitious method development program to address the lack of methodologies for the detection of undeclared allergens in foods. Several ELISA-based methodologies were developed for the detection and quantification of peanut, soy, milk, egg, hazelnut, Brazil nut and crustacean tropomyosins. Most of these methodologies have been transferred to CFIA laboratories and form the backbone of the Canadian compliance program where they may be used for confirmatory purposes or to test for the presence of undeclared allergens in foods where validated commercial test kits are not available. Research activities are continuing with the aim of developing of other methodologies, confirmatory

techniques, a repository of antibodies specific to priority allergens as well as reference protein solutions and a Compendium of allergen methodologies under the auspices of the Health Canada/CFIA Allergen Methods Committee (AMC).

The Food and Drug Regulations require that most prepackaged foods carry a label and that their ingredients be declared but some classes of ingredients and components of ingredients used in the manufacture of food products are exempted from declaration in the list of ingredients. A number of the food ingredients or components of ingredients currently exempted from declaration can cause life-threatening or severe adverse reactions in individuals with food sensitivities. Health Canada is proposing to amend the Food and Drug Regulations to enhance labelling requirements for allergens. The proposed regulatory amendments to the Food and Drug Regulations would include:

- the label declaration of the following foods, or any protein-containing derivatives of these, in the list of ingredients by their common name if added directly as an ingredient or when added as a component of an ingredient in prepackaged foods:
  - o peanuts;
  - o naming the tree nuts

(almonds, Brazil nuts, cashews, hazelnuts [filberts], macadamia nuts, pecans, pine nuts, pistachios, walnuts);

- o sesame;
- o milk;
- o eggs;
- o naming the fish; naming the crustaceans; naming the shellfish;
- o soy; and.
- o wheat, including spelt and kamut, or oats, barley, rye or triticale, or any protein-containing part thereof and hybridized strains of these grains;
- o identification of the plant or animal source in the common name of all hydrolysed proteins;
- o identification of the specific source of the plant in the common name of all forms of starch (including maltodextrin) or modified starch;
- o identification of the source of lecithin in the common name of lecithin;
- o require the declaration of sulphites when they have been added to a component of an ingredient and are present at a level of 10 ppm or more in the final food product. This proposed amendment would not change the

# What is the Government of Canada doing about Food Allergens? (cont'd)

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current requirement for the declaration of sulphites directly added to a food product at any level; and, a requirement for a statement on the principal display panel of standardized vinegars and alcoholic beverages that the product contains one or more priority allergens, protein-containing derivatives of these allergens and sulphites (if the sulphites are present at a level of 10 ppm or more) should they have been added directly or indirectly to the product.

The following products would be exempted from the proposed requirements:

- prepackaged confections, commonly known as one bite confections, that are sold individually;
- prepackaged products consisting of fresh fruits or fresh vegetables that are packaged in a wrapper or confining band of less than ½ inch in width;
- food products sold in bulk;
- prepackaged products packaged from bulk on retail premises, except prepackaged products that are a mixture of nuts;
- prepackaged individual portions of food that are served by a restaurant or other commercial enterprise with meals or snacks;

- prepackaged individual servings of food that are prepared by a commissary and sold by automatic vending machines or mobile canteens;
- prepackaged meat, meat by-products, poultry, poultry meat or poultry meat by-products that are barbecued, roasted or broiled on the retail premises;
- components of wax coating products for fruits and vegetables; and, components of ingredients of a sandwich made with bread.

Consultation on proposed policies and refinement of policy/strategy options took place in 2001-2002. Letters were issued to industry in February 2004 outlining the details of the policy direction and in September 2004, outlining the revised policy with regard to fining agents from milk, egg and fish when used in the production of standardized alcoholic beverages. Pre-publication of a regulatory proposal is now anticipated to appear in Canada Gazette, Part I in Spring 2006.

The proposed amendments are not intended to address cross-contamination or carry-over issues. Where despite adherence to Good Manufacturing Practices, inadvertent carry-over between products cannot be prevented, use of precautionary labelling statements to alert allergic consumers has been an

accepted practice. Concerns have been raised about the effectiveness of precautionary labelling as tool by allergic consumers, citing inconsistent use, including variations in the message and in the location of the information on the label. Questions have also been raised about increasing prevalence of precautionary labelling. Health Canada and CFIA are currently examining the international positions on the use of both precautionary labelling and allergen-free statements on food products in preparation for consultation with our stakeholders.

The CFIA enforces Canada's labelling law and works with associations, distributors, food manufacturers and importers to ensure complete and appropriate labelling of all foods. CFIA recommends that you ensure complete and appropriate labelling of all foods and establish effective allergen controls to minimize the potential for allergic reactions resulting from the consumption or use of your food products. If you find a product that represents an allergen risk, you should take appropriate actions, including recall, to eliminate the potential risk to allergic consumers.

Should you have questions about the Health Canada Food Allergen Research Program or the regulatory proposal, please do not hesitate to contact Lance Hill, Tel: (604) 666-7534.

## Do Bugs Need Drugs?

BC is launching a province-wide campaign to teach children, parents and health-care professionals about the proper use of these drugs.

Grade 2 students are learning about bacteria and viruses and the differences between them. The lesson is part of a new campaign aimed at reducing the overuse of antibiotics. In the last 20 years, resistant strains of bacteria are on the rise in hospitals and the community, largely because people are demanding antibiotics when they don't really need them.

Dr. Perry Kendall says, "More often, antibiotics are prescribed for the wrong illnesses, the more chances the bacteria have to become resistant." This makes it harder to treat patients, because common antibiotics don't work against these resistant strains.

Dr. Kendall also comments, "this means people with infections are sick for longer and the bacterial diseases may spread even wider."

Part of the Do Bugs Need Drugs campaign targets this problem, it also highlights the

importance of handwashing to stop the spread of infection.

Dr. Edith Blondel-Hill of BC Children's Hospital says, "The number one message is handwashing is the most important way to prevent the spread of infection – 80% of the infections we acquire in the community are because we do not wash our hands."

This campaign grew out of a pilot project in Alberta, over six months they were able to reduce antibiotic usage by 12 percent.

### *BCFPA Newsletter Advertisement Potential...*

The BCFPA Executive is considering the idea of having paid advertisements in future Grapevine Newsletter issues.

**What's your thoughts on this?** If your interested in submitting future ads or would prefer NOT to have them—please let Annette Moore, BCFPA Newsletter editor know.

Ph: 604-859-5962 Fax: 604-648-8761

Email: [newsletter@bcfpa.net](mailto:newsletter@bcfpa.net)

# *BCFPA Student Group Activities & Adventures*

The SDPG would like to welcome new student executives Joanna Ho and Anita Wan. Joanna is our new Secretary and Anita is our new Events Coordinator. If you would like to become more involved with the student group, please email Stephanie Chiu at [stephch@shaw.ca](mailto:stephch@shaw.ca) or [studentgroup@bcfpa.net](mailto:studentgroup@bcfpa.net).

2006 started off with a student tour of Purdy's Chocolates on Friday, January 13<sup>th</sup> (pictures to the right). The students had a lot of fun learning how chocolates are made. The students would like to thank Juliet and George for sharing their knowledge of chocolate production.

Because of the enthusiasm and interest expressed by the students, another tour will be arranged before April. If you have any suggestions where you would like the next tour to be, or you would like to volunteer your business as a tour site, please email our Student Coordinator, Stephanie Chiu.

With the success of last year's UBC Career Fair, the BCFPA will be participating at this year's UBC Land and Food Systems Career Fair on February 7, 2006. The SPDG, with 33 student members now, will aim at attracting more students during the Career Fair.



## Presidents Corner

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It is hard to believe that another year has gone by and we are already into February 2006. Where does that precious time go? It seemed like only yesterday we were getting ready for our conference and now we are busy planning for our allergen meeting. The Boards of both BCFPA and BCFT are working hard to produce another great and informative meeting on allergens. We are delighted that Dr Suzanne Teuber and Gary Baird are able to join us for this meeting that should provide new ideas and insight into the food allergen issue. Many of you were able to attend our previous joint evening with BCFT on *Bioterrorism and Food Security*. Getting together with the BCFT is a successful formula, not only in the potential to double the attendees but it brings together the two main food associations and allows us the opportunity to network across the full food spectrum here in BC. We hope that you will be able to join us for this one. It will be an event not to be missed. You will hear from world class expertise plus network with your food industry colleagues from around our province while enjoying hor d'oeuvres and refreshments.

Further information is available in this newsletter and on our website at [www.bcfpa.net](http://www.bcfpa.net)

Another item for students to watch for is the 2006 Life Sciences & Land and Food Systems Career Fair at UBC coming up on February 7th. BCFPA will have a booth there to provide advice to students planning careers in the food industry and to encourage them to become a part of BCFPA to learn about producing safe food and meet the industry at home. Some of our students are seeking employment in the summer to finance their continuing studies while others are seeking permanent employment to begin their careers. If you can, I urge you to support these individuals. Experience in our industry now, will help them to decide their future careers as well as help them when it comes to apply for a full time job. They are our future and we need to support them in every way we can.

As you know, all of our memberships again became due with the arrival of 2006. We have been busy contacting members regarding their renewal. We are thrilled that most of you have chosen to renew. I would

like to thank all of you for your commitment to us. We are pleased that you have found us able to satisfy some of your needs. Feel free to let us know how we can provide more of what you require through our Association and help us fulfill the mandate of BCFPA. I would like to welcome all of the new members that have chosen to join us for 2006.

The International Association for Food Protection's annual meeting has become the leading meeting concerned with the protection of the worldwide food supply. This year this esteemed meeting will be held in Calgary with a truly Canadian flavour under IAFP's new Canadian president Dr. Jeffrey Farber. I recommend that you try to attend and show the rest of the world how we in Canada support our Association. Mark your 2006 calendars now for August 13 to 16 for the best food safety conference on this planet - IAFP 2006. Further details about the meeting is available on the IAFP website at [www.foodprotection.org](http://www.foodprotection.org).

Until next time, Terry

**Terry Peters, BCFPA  
President**

### **BC FOOD PROTECTION ASSOCIATION**

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V5C 6S7  
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*To provide a forum to exchange  
information on protecting the  
food supply.*

## **BCFPA Executive—Share Your Ideas!**

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Have an idea, or thought about future events and activities by BCFPA? Or maybe you'd like to get involved? Or, maybe you'd like to contribute an article or idea for the next newsletter. If so contact anyone on the executive!

Terry Peters, President – Tel: (604) 666-1080

Annette Moore, V. President, News-

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Lorraine McIntyre, Treasurer – Tel: (604) 775-0763

Ernst Schoeller, Secretary – Tel: (604) 657-1557

Michael Mensah-Wilson – Tel: (604) 576-1191 ext 3852

Lance Hill, Membership Coordinator  
Tel: (604) 666-7534



**NEW HEALTH PROTECTION WEB PAGE  
COMING SOON!!**

Over the past twelve months, we have been working with our information system vendor to develop a web page specifically designed to provide the public and businesses easy access to health protection information, resources, reference materials and inspection results. Our objective is to use the web page as an educational and reference tool for operators and the public rather than just an inspection reporting instrument.

We hope to have the following types of information available on our web page sometime in April:

- Links to other government or support agency web sites;
- Links to Acts and Regulations;
- Links to research information;
- E-copies of reference materials;
- Fraser Health, Health Protection guidelines and forms.

The web page will include information on the following Health Protection programs:

**A. Environmental Health:**

- Food Establishments

- Recreational Water
- Drinking Water
- Personal Service Establishments

**B. Community Care Facilities  
Licensing:**

- Residential Care Facilities
- Child Care Facilities

In terms of inspection results, we are planning to post routine and follow-up inspections along with the Hazard Ratings and Violation Codes for these inspections.

Presently, we are at the final phase of development and testing. We are hoping to go live with the Environmental Health component by April, 2006 and the Community Care Facilities Licensing section by summer.

We would appreciate hearing from you whether or not the information we plan to post on our web page is of value to you, as well as what other information you would suggest for us to include on our web page. Please email your comments to: Env.hlth@fraserhealth.ca or fax to 604-949-7265.

Tim Shum  
Director, Health Protection

## Upcoming Meetings / Training

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- Career Fair UBC. Feb. 7, 2006. Faculty of Science and Faculty of Land and Food Systems 2006 UBC Student Union Building. [www.landfood.ubc.ca](http://www.landfood.ubc.ca)
- **Food Safety Forum WEST, March 29, 2006**, Stampede Roundup Centre, Calgary Alberta . A “sister” conference to the already successful Toronto Food Safety Forum ([www.foodsafetyforum.ca](http://www.foodsafetyforum.ca)). “The demand for food safety information is growing and the Calgary event will help to satisfy this need in Western Canada” says Jim Kostuch, VP founding sponsor TrainCan Inc. Keynote Speakers, informative breakout sessions and table top show exhibitors with the latest food safety products. For more information: [www.foodsaftyforumWEST.ca](http://www.foodsaftyforumWEST.ca) or call 1-888-687-8796 or e-mail [info@foodsafetyforumWEST.ca](mailto:info@foodsafetyforumWEST.ca)
- NWFPA Controlling Listeria Monocytogenes Conference, Feb 8, 2006, Seattle. [www.nwfpa.org](http://www.nwfpa.org)
- BCFPA/BCFT Joint Speakers Evening. Feb. 21, 2006. Feature Topic: Allergens. Shadbolt Centre, Burnaby. [www.bcfpa.net](http://www.bcfpa.net)
- BCFT Suppliers Night. March 1, 2006. Opportunity for networking and displaying of your products and services to R&D Technologists, Food Scientists, Purchasers, and Senior Managers from leading food and beverage manufacturers in BC. [www.bcft.ca/suppnight.htm](http://www.bcft.ca/suppnight.htm)
- The Canadian Horticultural Council. March 1-4, 2006. Annual General Meeting, Ottawa. [www.hortcouncil.ca](http://www.hortcouncil.ca)
- 2006 Food Safety Summit , March 22-24, 2006. The Mandalay Bay Hotel in Las Vegas. [www.FoodSafetySummit.com](http://www.FoodSafetySummit.com)
- BCFT / Okanagan-Kootenay Section of CIFST/CIFST National office. “From Waistlines to Bottom Lines: How Glycemic Index is Influencing Our Food Decisions. March 30, 2006. [www.bcft.ca](http://www.bcft.ca)
- International Association for Food Protection 2006 - 93rd Annual Meeting. Aug. 13-16, 2006, Calgary, Alberta. Leading food safety conference featuring over 500 presentations on all aspects of food protection. Networking opportunities, committee meetings, tours and social events. Over 100 companies exhibiting equipment and the latest innovations in food safety services. [www.foodprotection.org](http://www.foodprotection.org)

### Did you know....

A variety of foods contain ingredients that can cause adverse reactions in hypersensitive individuals. Most adverse food reactions are caused by the following foods and products made from them:

- peanuts
- tree nuts (almonds, Brazil nuts, cashews, hazelnuts (filberts), macadamia nuts, pecans, pine nuts, pistachios, walnuts)
- fish, crustaceans (e.g. crab, crayfish, lobster, shrimp) and shellfish (e.g. clams, mussels, oysters, scallops)
- sesame seeds
- milk
- eggs
- soy
- wheat
- sulphites

***This list of allergens has been shown to account for more than 95% of severe adverse reactions related to food allergens***

Is your company or organization missing?  
 Please contact Lance Hill, BCFPA Membership Coordinator at [members@bcfpa.net](mailto:members@bcfpa.net) to inquire about the benefits of becoming a Sustaining Member today!

## BCFPA's Sustaining Members

# Gold



# Silver



# Bronze

