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Food Allergens - Rapid Detection and Regulatory Requirements

On the evening of Thursday October 7th, at the Italian Cultural Centre in Vancouver, the BC Food Protection Association is pleased to be able to host a special speaker's evening on allergens.

Our guest speakers include **Tony Lupo, the Director of Technical Services from Neogen Corporation**, and, our very own **Lance Hill, Food Liaison Officer with Health Canada**.



Lupo's talk, ***Rapid techniques for allergen detection***, will describe the basics on food allergens, why they are a concern for industry, applications of rapid test kit technology in industry, and specifically the theory behind both lateral flow and ELISA rapid test kit technology. Lupo worked on a team at Neogen, in partnership

with **FARRP** (University of Nebraska), to research and develop the food allergen tests that have become ubiquitous throughout the food industry and able to detect allergens in food products in under 5 minutes! After obtaining a degree in Biochemistry, and working at Oxford Biomedical Research, Lupo joined Neogen's Research & Development department in 1998. Lupo specialized in antibody design and purification, bioconjugate chemistry, and assay development in the areas of mycotoxins and allergens and pathogen detection. His career has focused heavily on product development, training, method validation, 3rd party approvals and managing their testing laboratory. Lupo now manages 10 dedicated scientists that provide technical support for Neogen's

entire food safety catalog.

A special wine and cheese reception and networking session will follow Lupo's talk thanks to the generous sponsorship of Neogen Corporation.



Lance Hill, has been an active volunteer with the B C F P A

since 2003 - and has also volunteered with the Canadian Partnership for Consumer Food Safety Education (www.canfightbac.org). Hill first joined Health Canada in 1980, as a Food & Drug Inspector, progressing to the role of Nutrition/Allergy Program Specialist with CFIA. In his current role as Food Policy Liaison Officer, Hill serves as an "ambassador" for the Health Canada Food Program and is

Food for Thought

"Life was like a box of chocolates. You never know what you're gonna get." 1994
Forrest Gump (movie)

Does your HACCP plan consider this philosophy too?

"Providing a forum to exchange information on protecting the food supply"

Food Allergens - Rapid Detection and Regulatory Requirements (cont'd)

responsible for maintaining communications with regional stakeholders and registering regional views in the policy development process.

Hill continues to have an active role in the area of food adverse reactions working with the policy and regulatory development process and interacting with stakeholders on a variety of topics, including; allergen labeling; precautionary

labeling statements; pure, uncontaminated oats; and, gluten-free declarations. Hill is also able to bring a hands-on perspective to the allergy issue; his family lives with and manages life-threatening food allergies on a daily basis.

Hill's talk, *Food Allergens, Sulphites and Gluten Sources: Policy & Regulatory Update*, will provide an update on policy and regulatory initiatives

around the food allergen, sulphite and gluten source files, including a historical perspective of why and how we got to this point and what we might expect in the future.

Invite your friends to come to the *Allergens* talk! Anyone purchasing a membership for this speaker's evening will have their 2010 membership extended to December 2011!!

Presidents Corner



**Elsie Friesen,
President**

Contact Info:

c/o

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Summer is a special time for family and friends, and for some of us it meant going to Anaheim, CA - not to visit Disneyland, but to attend the International Association of Food Protection Conference. This was my first time at this premier-learning conference and I was extremely impressed at the caliber and depth of knowledge one is exposed to when listening and talking to international food safety experts. As many before me have said - the most difficult decision while at the conference is "how can I possibly choose between so many good topics and speakers?" I did enjoy networking meeting and making new friendships,

and hope to share my new knowledge with those that could not attend. Is this something you might want to attend? As an affiliate we highly recommend it!

Looking forward, I am also pleased to tell our membership that our board executive is planning on implementing new ideas for the BCFPA website this coming year. We have a committee set up, lead by Alex Montgomery, to look at updating and bringing new ideas to our website. We would appreciate any ideas you might have that you would like to see on this site, as we understand that this is an important

internet destination for information that should be both current and relevant to our members.

I trust you have put our upcoming Speaker's Evening, Oct 7th on your calendar when we will be highlighting the topic of Allergens. Neogen, an industry leader on allergen testing, is providing a speaker and a hands-on demonstration along with BC wines and cheeses. So don't miss this great learning and networking evening!

See you at the Italian Cultural Centre,
...Elsie Friesen
BCFPA President



BC Food Protection Association

"To provide a forum to exchange information on protecting the food supply"

Proudly presents

Allergens—rapid detection and regulatory requirements Thursday October 7, 2010

Featuring:

Tony Lupo, Director of Technical Services, Neogen Corporation

Rapid techniques for allergen detection. Lupo will describe the basics on food allergens, why they are a concern for industry, applications of rapid test kit technology in industry, and specifically the theory behind both lateral flow and ELISA rapid test kit technology, walking us through the development of a kit that can detect allergens in food products in under 5 minutes!

Lance Hill, Food Policy Liaison Officer, Health Canada

Food Allergens, Sulphites and Gluten Sources: Policy & Regulatory Update. Hill will provide an update on policy and regulatory initiatives around the food allergen, sulphite and gluten source files including a historical perspective of why and how we got to this point and what we might expect in the future.

Where: Italian Cultural Centre, 3075 Slocan Street, Vancouver, BC in the Trattoria Hall

When: Thursday October 7, 2010 Registration begins 5:30pm ♦ First Speaker 6:15pm ♦

♦ *Wine and Cheese* Networking Break & Refreshments 7:00pm ♦ Evening Wrap up by 9pm ♦

Please pre-register by completing the registration form below

Name: _____ Job Title: _____

Company Name: _____ Address: _____

Tel: _____ City: _____ Postal Code: _____

E-mail: _____

Speaker's Evening Registration Fees* Date of registration: _____

BCFPA Members \$25 _____ Non-members \$35 _____

Students/Retired \$10 _____ *Price includes beverages, snacks & Wine & Cheese function sponsored by [NEOGEN](#)*

Become a member today! note: memberships purchased for this event will be valid until Dec 2011!!

BCFPA Membership Fees

Individual Membership: \$30 Student/Retired: \$15

Sustaining Members: Bronze Level: \$100 Silver Level: \$250 Gold level: \$500

Payment:

Speaker's Evening Registration Enclosed Membership (Optional) Enclosed

By Credit: Visa Mastercard AMEX By Cheque: Make payable to BC Food Protection Association

Card Number: _____ Card Holder's Name: _____

Exp. Date: ____/____ Amount: _____ Signature: _____

Register by October 1st, 2010 Return by fax to: c/o Lorraine McIntyre, Fax: 604.707.2441, E-mail: treasurer@bcfpa.net

By mail to: c/o Elsie Friesen, BCFPA President, 1767 Angus Campbell Road, Abbotsford BC V3G 2M3

Upcoming Events



Knowledge and continual updating is key to any food protection program

Next BCFPA Event....

Oct 7, 2010
Italian Cultural
Centre, Vancouver
Allergens

EVENTS

- Sept. 22, 2010 [The Middle East - Market Opportunities and Halal Certification](#) Library Square - Government of Canada building, 300 W est Georgia Street, Vancouver, British Columbia, Canada
- Sept. 23, 2010 Feed Opportunities from Biofuels Industries Network - [Utilization of Dried Distillers' Grains with Solubles in Livestock Feeding](#), Saskatoon, Sep 29 to 30, 2010 - CanWest HORT SHOW
- Oct 2, 2010 [Healing from Rain Forests: The Value of Traditional Knowledge](#), Dr. Memory Elvin-Lewis, Washington University, St. Louis Missouri will be speaking at the [Vancouver Institute](#) at 8:15 p.m., Lecture Hall No. 2 in the Woodward Instructional Resources Centre, University of British Columbia.
- Oct. 3-8, 2010 [4th International Conference on Greenhouse Gas and Animal Agriculture](#), Banff Park Lodge, Banff, Alberta
- Oct 7, 2010 [BCFPA Speakers Evening. All About Allergens](#). Italian Cultural Centre, 3075 Slocan Street, Vancouver, BC in the Trattoria Hall.
- Oct. 20, 2010 - October 21, 2010 [FOOD REGULATORY AND QUALITY ASSURANCE Summit](#) Toronto, Ontario, Canada
- Oct. 25, 2010 - October 26, 2010 [SMI presents the 11th Annual Conference on Nutraceuticals and Functional Foods](#) London, United Kingdom
- Nov 1-3, 2010 Canadian Network of National Associations of Regulators [Conference 2010: Focus on Qualification Assessment & Recognition](#), Toronto
- Nov. 4, 2010 [Raising the Bar - Recognition of Excellence in Food & Beverage Sustainability](#) Pearson Convention Centre, Brampton, Ontario, Canada
- Nov. 15, 2010 [Innovative Hygiene Concepts for Feed Manufactures](#), Braunschweig, Germany
- November 16 to 18, 2010 - [Building Sustainable Communities](#), Kelowna
- Dec. 2 - 3, 2010 14th Annual Fall [Canadian Agriculture Outlook Conference](#), "Canadian Agriculture in Volatile Financial Times," Calgary
- Jan. 26, 2011 - [Ag Gala, Ramada](#), Abbotsford
- Jan. 27 to 29, 2011, [Pacific Ag Show](#), Abbotsford
- Feb. 28 - March 2, 2011 [Growing the Margins: Rural Green Energy Conference and Exhibition, Canadian Farm and Food Biogas Conference and Exhibition](#), London, Ontario

OTHER ON-LINE EVENTS and WEBINAR PAGES

- Listing of national and international conferences fsrio.nal.usda.gov/conferences.php?year=2008
- Food Newz, <http://www.thefoodnewz.com> An around the world event calendar.

BCFPA Executive and Committee Members—Share Your Ideas!

Elsie Friesen, President, Tel: (604) 556-3122
Terry Peters, Past President and affiliate council delegate, Tel: (604) 274-7658
Alex Montgomery, Vice President, Tel: (604) 666-6675
Lorraine McIntyre, Treasurer, Tel: (604) 707-2458
Dewi Winoto, Assistant Treasurer, Tel: (604) 639-8421
Michael Mensah-Wilson, Secretary, Tel: (604) 855-3734

Stephanie Chiu, SPDG Coordinator, Email: studentgroup@bcfpa.net
Shendra Brisdon, Special Events Coordinator, Tel: (604) 505-7630
Lance Hill, Membership Coordinator, Tel: (604) 666-7534
Annette Moore, Newsletter Editor, Tel: (604) 859-5962

Listeria survival, interventions and monitoring. Are you in control?

The BCFPA had another successful Speaker's Evening with over 80 people attending the event on June 15, 2010.



Dr. Jeffrey Farber, Director of Bureau of Microbial Hazards, Health Products and Food Branch of Health Canada

The first speaker was Dr. Jeffrey Farber, Director of Bureau of Microbial Hazards, Health Products and Food Branch of Health Canada, who spoke on "Listeriosis in Canada: Anatomy of an Outbreak, Lessons-Learned and Path Forward".

Dr. Jeffrey Farber started off talking about foodborne *Listeriosis* outbreaks in Canada, followed by surveillance methods and the incidence of outbreaks. Based on the data, there has been an increased incidence, particularly cases involving the elderly. He then focused his topic on the 2008 *Listeriosis* outbreak linked to Maple Leaf Foods' RTE meat products. Recalls and warnings were made by the CFIA to the public advising them not to consume particular types of meat products because they could be contaminated with *Listeria*. This later led to the Toronto Maple Leaf plant being shut down so disinfection of the entire plant could commence. Select RTE deli meats were tested positive for *L.*

monocytogenes (*Lm*) and some contained 10-100 CFU/gram of the bacteria.

Testing resulted in the discovery of 3 distinct, but highly related strains that may have been involved with the outbreak. Using PFGE variation detected by PulseNet Canada, two *Lm* isolates that had never been observed before had been discovered. Due to this outbreak, the federal government focused on improving its response to foodborne illness outbreaks. The major probable cause of the outbreak was a commercial meat slicer which was not previously identified in the Est. 97B HACCP plan.

To summarize, this outbreak was the largest foodborne *Listeriosis* outbreak in terms of mortality. Because of this, significant changes were made in terms of *Listeria* control, from both a government and industry standpoint.

The second speaker was Jovana Kovacevic, Food Safety Specialist of BC Centre for Disease Control, who spoke on "Recovery, detection and sanitizer susceptibility of *Listeria* spp. from meat

processing environments".

Two federally inspected meat processing facilities were used to compare environmental sampling methods. Cotton swabs, sterile sponges and composite tissue were used to sample locations in the facility. A total of 720 samples were collected from sampling every 3 weeks for 5 months from 2005 to 2006. Four different methods of *Listeria* detection were used: Petrifilm Environmental *Listeria* plates, lateral flow immunoprecipitation device (LFI) - Reveal *Listeria* Test System, automated PCR, and a conventional culture ISO 11290-1. E-San 10% and Perox-E were used to test sanitizer susceptibility of *Listeria*.

The results showed LFI and PCR-based methods to be excellent



Jovana Kovacevic, Food Safety Specialist, BC Centre for Disease Control

Listeria survival, interventions and monitoring. Are you in control? (cont'd)

alternatives to the conventional culture method for *Listeria* spp. detection, while Petrifilm was easy to use but less efficient. Perox-E was more efficient in inactivation *Lm* cells adhered to stainless steel than E-San. There was no difference in susceptibility to sanitizers among persistent, non-persistent and control strains of *Lm*.

The last speaker was Dr. Kevin Allen, Assistant Professor of Food Microbiology at the University of British Columbia, who spoke on “*Listeria monocytogenes*: Factors contributing to survival in foods and food production environments”.

Dr. Allen spoke on how *Lm* is a frequent contaminant of many foods including dairy, meat produce, produce and seafood. Recalls and outbreaks are a consequence of *Lm*

contamination. *Lm* is ubiquitous, psychrotrophic, pH tolerant and halotolerant. Interventions have been set in place and control has been effective but we need to do better. One of the reasons *Lm* can grow at <4 °C is the way it physiologically adapts to the environment. It modifies membrane lipids, induces cold shock proteins and accumulates cryoprotectants. It also allows for the induction of sigma B by stimulating L-carnitine uptake pump. It survives acid stress through acid shock proteins, glutamate decarboxylase system (GAD) and induces sigma B by turning on GAD. It survives osmotic stress through salt shock proteins, imports osmoprotectants and induces sigma B. Sigma B is a general stress response regulator which coordinates all stress responses. A

consequence of sigma B induction is the cross-protection to diverse stress types. This may lead to increased resistance, improved survival and growth, and increased virulence.

To help us understand why *Lm* remains a significant foodborne pathogen, we have to look at how it physiologically survives the food chain, how it evolves, and consider its physiological state in intervention efficacy assessments. When tailoring interventions, *Lm* cellular damage must be increased, stress response needs to be overwhelmed, and more effective (and bigger) hurdles are needed to decrease *Lm*. The main goal is to reduce *Lm* population and to effectively suppress proliferation.

Editors note: To view their presentations go to www.bcfpa.net

*Picture your
Company Logo
Here!*

Want to Advertise in the Newsletter?

Space is on a first come first serve basis. Sustaining members are given preference. Space is limited to a maximum of 10% of content and will be interspersed throughout the newsletter.

Rates: \$50 for 1/8 page; \$100 for 1/4 page; \$200 for 1/2 page and \$400 full page (all are per issue).

Contact Annette Moore Ph: 604-859-5962 Email: newsletter@bcfpa.net for more information.

REPORT ON IAFP 2010 MEETINGS



IAFP 2010, Anaheim goes down as another great and successful meeting. BCFPA President Elsie Friesen and Past President Terry Peters were part of the record-breaking international audience of more than 2,170 representing 49 countries, 47 US states, and 5 Canadian provinces. It was encouraging that 21% at the meeting were from outside NA reflecting the true international makeup of IAFP.

Terry attended the Affiliate Council meeting in the early hours of Sunday to represent BCFPA and present BCFPA's report to the Council. It was good to learn that 2 more Affiliates (Nebraska and Chinese working in NA) had joined IAFP bringing the total affiliates to 47. You can learn more about Affiliates on the Affiliate web pages at <http://www.foodprotection.org/about-us/affiliates/index.php>. It was also revealed how the economy affected the IAFP budget last year with a drop in

conference attendance and membership. This year has seen a large resurgence in conference attendance plus a doubling of international memberships to help to alleviate the shortfall of last year.

Sunday's opening session recognized five Fellows Award recipients and eight Student Travel Scholarship Awards. This was followed by the Ivan Parkin Lecture. The next three days saw a very comprehensive program with 516 presentations including 39 symposia, 2 roundtables, 393 poster presentations, and 82 technical presentations. Wednesday afternoon's John H. Silliker Lecture featuring Dr. Robert L. Buchanan was an excellent ending for the presentations.

In addition, there were two pre-meeting workshops and an associated trade show featuring representatives from a record 128 companies, showcasing equipment and the latest innovations in food safety services. Wednesday night's IAFP Awards Banquet honoured excellence in food safety by

recognizing 25 individuals and organizations.

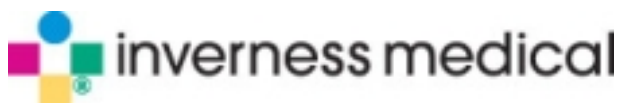
Photos and highlights of IAFP 2010 will soon be posted on the IAFP Web site. Watch for the listings of all Award recipients, session summaries, exhibitors, Silent Auction results, and various committee and meeting minutes will be featured in IAFP fall publications. Your BCFPA donated some 2010 Olympic souvenirs raising US\$81.00 as part of the silent auction for the IAFP Foundation Fund.

Elsie and Terry joined in the enthusiasm and attended lectures, presentations, exhibits, committee and PDG meetings. They also found time to attend the IAFP business meeting. It was great to see a number of colleagues from BC and other parts of Canada. It is through this networking where we can truly get to meet our Canadian associates as well as from throughout the world. Next year's annual meeting should be a lot of fun and a great one to attend. IAFP will celebrate its 100th anniversary at its birthplace in Milwaukee, Wisconsin, July 31-August 3, 2011.

Sustaining Members

Is your company or organization missing?
Contact Lance Hill, BCFPA Membership Coordinator at members@bcfpa.net to inquire about the benefits of being a Sustaining Member today!

Gold



Silver

3M Microbiology



Bronze

- BC Chef's Association
- BC Food Processors Association
- Fraser Health Authority
- GCP Consulting
- GJG & Associates
- Maxxam Analytics International Corporation.
- Neogen Corporation
- Ronco Protective Products
- Small Scale Food Processor Association
- SGS Canada Ltd.
- Sugarplum Desserts Ltd.
- TrainCan Inc.