



FOOD ALLERGEN MANAGEMENT FOR FOOD MANUFACTURERS

Canadian multi-stakeholder approach to develop consensus guidance

Wednesday, May 17th, 2023 from 12.30 – 13.30 AEST



Hybrid event parallel to the 47th Session of the Codex Committee on Food Labelling (CCFL47):

❖ *In person: CCFL47 registered participants - Palais Des Congrès de Gatineau, room Désert A (lunch provided)*

❖ *Online Participation: Advance registration is necessary to participate in this webinar via:*

https://us06web.zoom.us/webinar/register/WN_I_3cqs1cQYexDCmosS83Qq

**After registering, you will receive a confirmation email containing information for joining the webinar.*

SUMMARY

A unique multi-stakeholder collaboration on food allergen management involving representatives from the food industry, consumers, academia, health care and government was launched in Canada in 2020, funded by Agriculture and Agri-Food Canada's AgriAssurance program. This collaboration resulted in the development of consensus guidelines for industry on allergen risk management and the use of PAL. This work was led by Food Allergy Canada, the Platform for Excellence in Food Risk Analysis and Regulation at Université Laval, Maple Leaf Foods and included broad representation from the Canadian food manufacturing sector.

The open-access guidance documents and resources developed through this collaboration are intended to help manufacturers implement effective allergen control plans, including the responsible use of precautionary allergen labelling (PAL), to better meet the needs of consumers managing food allergies.

This presentation will provide details on the:

- ❖ Relevance of this project's outcomes in the context of ongoing Codex work on allergen management and labelling recommendations
- ❖ Project's motivation, including insights on the Canadian food allergy landscape
- ❖ Approach taken to reach stakeholders' consensus on allergen management best practices and use of PAL
- ❖ Proposed risk-based framework for reaching PAL decisions
- ❖ Advice from Industry on how the proposed resources may be integrated in a food manufacturing operation

For more information on the food allergen management guidelines and related resources, please visit:

<https://foodallergy canada.ca/professional-resources/foodservice/allergen-management-guidelines-for-food-manufacturers/>

PRESENTERS

Samuel Godefroy is currently Full Professor in the Department of Food Science at Université Laval (Québec, Canada), where he leads the Food Risk Analysis and Regulatory Excellence Platform. He is also the Board President and a founding member of the Global Food Regulatory Science Society. He is the former Director General of Health Canada's Food Directorate and a former Vice Chair of the FAO/WHO Codex Alimentarius Commission. Dr. Godefroy currently serves as a senior food science and regulatory expert on a number of advisory bodies and committees domestically and internationally, and as strategic and operational advisor to international food safety capacity building initiatives focused on regulatory enhancement, implemented by UNIDO and FAO. Dr. Godefroy has authored over 80 scientific publications and book chapters, and is an editorial board member for various scientific journals. Samuel received his Ph.D. in Analytical Chemistry from the University of Pierre et Marie Curie (Paris VI). He holds degrees in Chemistry, Biochemistry and Chemical Engineering from the same University and from the École Nationale Supérieure de Chimie de Paris, France.

Jennifer Gerdts is the Executive Director of Food Allergy Canada, a national non-profit charity helping Canadians live safely and confidently with food allergy. The organization focuses on improving the daily quality of life of individuals and families by providing education and support needed to effectively navigate food allergies, building informed and supportive communities, and acting as the national voice on key advocacy issues. Jennifer's interest in food allergies is driven by the experience of raising twin boys with multiple food allergies. Her prior professional experience was in strategy development, planning and organizational effectiveness for clients in the pharmaceutical, financial, industrial equipment and consumer goods sectors.

Beatrice Povo is the Director, Food Safety & Regulatory Affairs at Food Allergy Canada. In this capacity, she leads the organization's food safety initiatives working with both government and industry stakeholders, with a specific focus on access to accurate ingredient information in food labelling and foodservice. She is actively involved in international discussions related to allergen management as a member of the Health Canada delegation for the Codex Committee on Food Labelling and collaborates internationally with other patient organizations globally. She graduated from the University of Toronto, with an Honours BA in political science and economics.

Silvia Dominguez is a food engineer specialized in food safety risk assessment, allergen management, and data modeling. She holds a MSc and a PhD in Food Science from Rutgers University (USA). She currently works as a research associate at the Food Risk Analysis and Regulatory Excellence Platform, hosted by the Institute of Nutrition and Functional Foods of Université Laval (Quebec, Canada), where she manages research projects on allergens and food fraud, industry outreach activities, and food safety capacity building initiatives for competent authorities at the international level.

Sharon Mohammed is the Director – Government and Industry Relations at Maple Leaf Foods. In this role, she supports internal teams with regulatory services leading to day to day and strategic solutions, works with CFIA to enable commercial and consistent decision making, shares industry knowledge / best practices, and escalates / advocates issues to solve industry's common objectives. Sharon graduated from the University of Manitoba in Food Science and Microbiology, and has more than 25 years of experience in the Canadian food industry.