





MEETING REPORT





RISK ASSESSMENT OF FOOD ALLERGENS

PART 1: REVIEW AND VALIDATION OF CODEX ALIMENTARIUS PRIORITY ALLERGEN LIST THROUGH RISK ASSESSMENT

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Required citation:

FAO and WHO. 2022. Risk Assessment of Food Allergens. Part 1 – Review and validation of Codex Alimentarius priority allergen list through risk assessment. Meeting Report. Food Safety and Quality Series No. 14. Rome. https://doi.org/10.4060/cb9070en

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CONTENTS

	ibutorsviii
	owledgementsxi
	eviations and acronymsxii
Decla	rations of interests xiii
Execu	tive summaryxiv
	DTED 1
0	PTER 1
	RODUCTION1
1.1	Background
1.2	Approach3
1.3	Expert consultation
1.4	References
CHA	PTER 2
CRI	TERIA FOR SELECTING PRIORITY ALLERGENS7
2.1	Diseases to be considered by this ad hoc WG
2.2	Extended definition diseases
	2.2.1 Food allergy
	2.2.2 Coeliac disease
	2.2.3 Food intolerances
2.3	Criteria for selecting priority allergens9
	2.3.1 Extended reasoning for inclusion/exclusion
	2.3.2 Prevalence
	2.3.3 Potency
	2.3.4 Severity
2.4	Criteria for derivatives recommended to be exempted from labelling
	2.4.1 Level of protein
	2.4.2 Degree of processing
	2.4.3 Absence of clinical/biological reactivity in affected individuals
	and animal models
	2.4.4 Characterization/specification of a derivative ingredient
2.5	References 21

	IPIER 3	
PRE	VALENCE OF IMMUNE-MEDIATED ADVERSE REACTIONS TO FOODS	23
3.1	Introduction	23
	3.1.1 Coeliac disease	
	3.1.2 IgE-mediated adverse reactions to food	25
	3.1.3 Criteria for quality evaluation of prevalence data	
	3.1.4 Classification of prevalence	27
3.2	Summary of overall prevalence	28
3.3	References	31
CHV	PTER 4	
	ENCY CRITERIA ASSESSMENT OF ALLERGENS	21
4.1	Background and introduction	
4.1		
–	.2.1 Principles of data selection and analysis of dose distributions	54
+	for allergenic potency – summary	35
4	.2.2 Symptoms considered in assessment and derivation	
	of NOAELs/LOAELs	36
4.3	Results	40
4	.3.1 Outcomes - consensus opinion of the Subgroup of the Expert Committee	
	for Potency	
	.3.2 Dose distribution information	
4.4	References	43
0	PTER 5	
SEV	ERITY ASSESSMENT OF PRIORITY ALLERGENS	45
5.1	Background	45
5.2	Methods	46
5.3	Consensus opinion of the Subgroup of the Expert Committee for Severity	
5.4	References	50
CHA	PTER 6	
SEN	SITIVITY ANALYSIS FOR THE CRITERIA WEIGHTS AND INVESTIGATED BINNING	
PRE	VALENCE	53
6.1		
6	.1.1 Prevalence in three bins	
	.1.2 Prevalence in four bins.	
Ĭ	.1.3 Eight different weights used for potency, prevalence and severity criteria as a check for sensitivity to different weighting values	55
	.1.4 Calculation	
6.2	Results	57
6	.2.1 Sensitivity	57
6	.2.2 Results	58
6.3	References	59

CHAPTER 7	
DISCUSSION ON B LISTED ALLERGENS	.61
7.1 Mustard	61
7.2 Soybean	. 62
7.3 Lupin	. 63
7.4 Brazil nut	. 64
7.5 Almond	. 64
7.6 Other cereals	
7.7 References	. 68
ANNEXES ANNEX 1. DETAILED AND EXTENDED DEFINITION OF IMMUNE-MEDIATED ADVERSE	.71
REACTIONS TO FOODS	.73
ANNEX 2. IGE-MEDIATED ALLERGIES TO BARLEY, RYE AND OATS	.77
ANNEX 3. PREVALENCE EVIDENCE ASSESSMENTS	.80
A3.1 Animal food allergens	. 80
A3.2 Plant food alle rgens	
ANNEX 4. POTENCY CRITERIA DECISION AND SUPPORTING INFORMATION FOR	
INDIVIDUAL FOODS	40

TABLES

1.	The selected criteria	. 10
2.	Criteria for derivatives recommended to be exempted from labelling	. 15
3.	Summary of prevalence of non-IgE-mediated food allergy not included in the assessment	. 24
4.	Classification of prevalence of immune-mediated adverse reactions to food	. 27
5.	Summary of overall prevalence categories of coeliac disease and non-IgE-mediated food allergy by incriminated food	. 30
6.	Criteria decision for inclusion on global priority allergen list	. 34
7.	Template used to summarize supporting information for individual foods	. 34
8.	Most common signs and symptoms of allergic reactions to food, as reported in publications and unpublished clinical data (adapted from Westerhout <i>et al.</i> , 2019)	. 37
9.	The outcome from the Subgroup of the Expert Committee for Potency	. 40
10.	Global heat map of common food allergens reported to cause anaphylaxis, by Codex region and country/area (adapted and reproduced with permission from Baseggio Conrado <i>et al.</i> , 2021)	. 48
11.	The outcome from the Subgroup of the Expert Committee for Severity	. 49
12.	The watch list from the Subgroup of the Expert Committee for Severity	. 50
13.	Prevalence in three bins	. 54
14.	Prevalence in four bins	. 55
15.	Eight different weights used for potency, prevalence and severity	. 56
16.	Example of the calculation for milk	. 56
17.	The outcome of the sensitivity analysis	. 58
18.	IgE-mediated allergy to wheat and other cereals	. 65
19.	Coeliac disease caused by wheat and other cereals	. 66

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