



November 2017

## **EFFCA statement on the provision of information relating to allergenic substances which are present in food culture preparations**

### Labelling of substances present in the final food

Regulation (EU) No. 1169/2011<sup>(1)</sup> establishes the rules for providing food information to consumers. One of the general objectives of the Regulation is that the provisions shall provide a high level of protection for the consumer. This includes labelling of substances that can cause allergies or intolerances when present in the final food. The list of substances adopted in the EU as substances with a scientifically proven allergenic or intolerance effect is included below<sup>(2)</sup>.

According to Article 9 of Regulation (EU) No. 1169/2011<sup>(1)</sup>, it is mandatory to indicate on the labelling of a final food any ingredient or processing aid mentioned in the list of substances causing allergies or intolerances<sup>(2)</sup>, as well as any ingredient or processing aid derived from such substances, in case these substances are used in the production of a food and are *still present* in the finished product.

It is the responsibility of the manufacturer of the final food to ensure that these products are labelled in compliance with the provisions mentioned above.

In addition, it is the responsibility of food business operators that supply to manufacturers of final foods to ensure that those manufacturers are provided with sufficient information to enable them to meet their labelling obligations (art. 8.8 in Regulation (EU) No. 1169/2011).

### Use of substances in food cultures

Food cultures are, in most cases, used as ingredients in the production of final foods. Food cultures are produced by fermentation and for the growth of such food cultures, a variety of nutrients can be used. During the fermentation process nutrients are consumed by the food cultures. The final food culture preparation may contain residual amounts of the nutrients used during fermentation.

After fermentation, food cultures are processed further. The final food culture preparation that is placed on the market may contain processing aids, additives or other ingredients. These are added after fermentation and are necessary for survival, storage and to facilitate the application of the food culture preparation in the food production process.

In both stages of the production process of food cultures some of the substances listed below may be used<sup>(2)</sup>.

### **Information regarding allergenic substances that are added *during* fermentation**

In absence of any specific provision for labelling of allergens on food culture preparations, the general labelling rules as laid down in Regulation (EU) No. 1169/2011 quoted above (Art. 8.8 and 9) apply and must be complied with.

The presence and consequent labelling of those substances listed below<sup>(2)</sup> when added during fermentation should be addressed in a risk assessment.

### **Information regarding allergenic substances that are added to the food culture *after* fermentation**

It is the responsibility of the manufacturer of the food culture to ensure that final food producers are provided with sufficient information to enable them to meet their obligations. Regulation (EU) No. 1169/2011 (Art. 8).

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*References:*

1. Regulation (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the provision of food information to consumers, amending Regulations (EC) No 1924/2006 and (EC) No 1925/2006 of the European Parliament and of the Council, and repealing Commission Directive 87/250/EEC, Council Directive 90/496/EEC, Commission Directive 1999/10/EC, Directive 2000/13/EC of the European Parliament and of the Council, Commission Directives 2002/67/EC and 2008/5/EC and Commission Regulation (EC) No 608/2004
2. List of substances or products causing allergies or intolerances cf. (EU) No 1169/2011, Annex II:
  1. Cereals containing gluten, namely: wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains, and products thereof, except:
    - (a) wheat based glucose syrups including dextrose <sup>(1)</sup>;
    - (b) wheat based maltodextrins <sup>(1)</sup>;
    - (c) glucose syrups based on barley;
    - (d) cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin;
  2. Crustaceans and products thereof;
  3. Eggs and products thereof;
  4. Fish and products thereof, except:
    - (a) fish gelatine used as carrier for vitamin or carotenoid preparations;
    - (b) fish gelatine or Isinglass used as fining agent in beer and wine;
  5. Peanuts and products thereof;
  6. Soybeans and products thereof, except:
    - (a) fully refined soybean oil and fat <sup>(1)</sup>;
    - (b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D- alpha tocopherol acetate, and natural D-alpha tocopherol succinate from soybean sources;
    - (c) vegetable oils derived phytosterols and phytosterol esters from soybean sources;
    - (d) plant stanol ester produced from vegetable oil sterols from soybean sources;
  7. Milk and products thereof (including lactose), except:
    - (a) whey used for making alcoholic distillates including ethyl alcohol of agricultural origin;
    - (b) lactitol;
  8. Nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*), and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin;
  9. Celery and products thereof;
  10. Mustard and products thereof;
  11. Sesame seeds and products thereof;
  12. Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO<sub>2</sub> which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers;
  13. Lupin and products thereof;
  14. Molluscs and products thereof.

<sup>(1)</sup> And the products thereof, in so far as the process that they have undergone is not likely to increase the level of allergenicity assessed by the Authority for the relevant product from which they originated.