

Safe food for allergic consumers



Food Allergen Risk Assessment

Food products need to be safe! Allergen risk assessment is a key element of food safety assessment. Food allergic reactions as well as the risks thereof are a major burden to the food allergic consumer and their families as well as to the healthcare system.

Therefore, food products need to be properly labeled for intended and potential unintended allergen presence, and allergenicity risks of novel food products need to be assessed and managed.

Unintended allergen presence and improper allergen labeling are the most common cause of recalls of food products. TNO's world-leading experts are dedicated to providing support to food business operators on food allergen risk assessment and management.

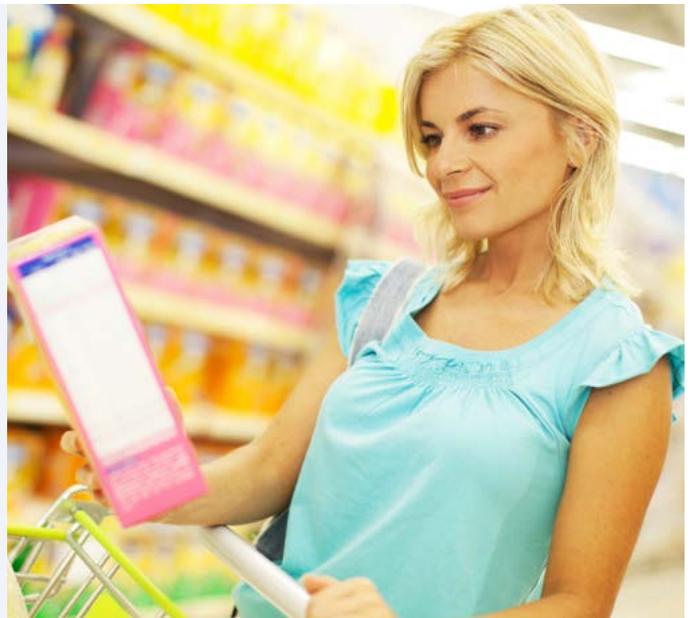
Food Allergen Risk Assessment

The TNO food allergen risk assessment program is recognized for its scientific substantiation, reliability and accuracy. For many years our work supports the Allergen Bureau VITAL® program. Our expertise, data and methods also played a key role in recommendations developed by the Ad hoc Joint FAO/WHO Expert Consultation on Risk Assessment of Food Allergens.

We solve allergen risk assessment and risk management questions for our customers as trusted third party. We are using the latest science based on the world-wide most complete database with over 3500 threshold datapoints from individual food allergy patients and validated food intake databases specifically attuned to the application to food allergen risk assessment.

Our food allergen risk assessment and risk management services:

- Food allergen hazard identification and risk mitigation
- Allergen exposure assessment and recommendation regarding food intake assumptions (Reference Amounts of food)
- Advice regarding (estimated) Health-based Guidance Values (Reference Doses)
- Elaboration of Action Levels based on Reference Doses and Reference Amounts
- Advice regarding requirements for analytical methods to monitor compliance with Action Levels
- Support in risk-based management of allergens in food
- Quantification of risks of allergens in food
- Support in preparation of allergen labeling exemption dossiers > Expert statements



Safe food for allergic consumers; that's what we support food and ingredient companies in.

Key references

- Houben GF, Baumert JL, Blom WM, Kruizinga AG, Meima MY, Remington BC, Wheeler MC, Westerhout J, Taylor SL. Full range of population Eliciting Dose values for 14 priority allergenic foods and recommendations for use in risk characterization. Food Chemical Toxicology 2020: 146;111831 <https://doi.org/10.1016/j.fct.2020.111831>.
- WM Blom, Westerhout J, Houben GF. The 50th percentile of the general population single eating occasion intake of food is optimal for the calculation of action levels for precautionary allergen labelling. Food and Chemical Toxicology 2023: 179;113953 <https://doi.org/10.1016/j.fct.2023.113953>
- FAO and WHO. 2022. Risk assessment of food allergens – Part 2: Review and establish threshold levels in foods for the priority allergens. Meeting Report. Food Safety and Quality Series No. 15. Rome. <https://doi.org/10.4060/cc2946en>

Can we be of help? Contact us:

Contact

Wim van Hartingsveldt

Business Development Manager

✉ wim.vanhartingsveldt@tno.nl

☎ +31 6 51552092

Geert Houben

Principal Scientist

✉ geert.houben@tno.nl

☎ +31 6 51365598