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PRESS RELEASE

Food allergen risk analysis and action levels: guidance from Campden BRI

New guidance from Campden BRI will help food and drink manufacturers assess the risk of allergen contamination to their products and communicate this effectively and meaningfully to their consumers.

Some 1-2% of adults and 5-8% of children have been reported to have a true food allergy. Very small amounts of an allergenic foodstuff can cause a severe or even fatal reaction, so food-allergic individuals adopt strict avoidance diets to prevent the consumption of food allergens. Family, friends and care-givers are also likely to adopt restrictive diets. It is therefore vitally important that correct allergen information is conveyed to consumers. A major component of this is to accurately communicate the risk of cross-contamination with allergens to the consumer – precautionary ‘may contain’ labelling, so that their food choices and those of their family and friends are not unnecessarily restricted.

Food allergens: practical risk analysis, testing and action levels ([Guideline 71](#)) gives an overview of allergen management with reference to food safety management systems, including a systematic approach to aid identification of risk factors. General information is also provided on allergen testing. It then discusses the risks in relation to threshold levels – the smallest amount of an allergen likely to have a significant effect on the majority of allergic consumers – and the need or otherwise to include precautionary labelling on the food package.

For further information, contact Kristina Booker (pubs@campdenbri.co.uk +44(0)1386 842048).

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Campden BRI (www.campdenbri.co.uk) provides technical, legislative and scientific support and research to the food and drinks industry worldwide – with a comprehensive “farm to fork” range of services covering agri-food production, analysis and testing, processing and manufacturing, safety, training and technical information services. Members and clients benefit from industry-leading facilities for analysis, product and process development, and sensory and consumer studies, which include a specialist brewing and wine division.

*** Ends ***

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Notes to editors

1. Trade press review copies of this document are available from Ms Kristina Booker, Campden BRI, Chipping Campden, Glos. GL55 6LD. Tel: +44(0)1386 842048 Fax: +44(0)1386 842100 e-mail: pubs@campdenbri.co.uk
2. [Campden BRI](http://www.campdenbri.co.uk) specialises in the practical application of technical excellence to support the food and allied industries through analysis and testing, operational support, research and innovation, and knowledge management. It is the world's largest membership-based food research organisation, with nearly 400 staff based at its three sites: Chipping Campden (Headquarters), Nutfield (Surrey - brewing division), and Budapest (Hungary).
3. Its activities include assuring the safety of food and drinks, [food processing and manufacturing](#) support, [food analysis and testing](#), [training](#) and [publishing](#). Each year it hosts hundreds of business visits and trains around 6,000 people from food and drink companies worldwide. Further information on its activities can be found at www.campden.co.uk
4. Expertise at Campden BRI includes:
 - a. [manufacturing technologies](#) - food processing (heating, chilling, freezing), aseptic technology, [microwave heating](#), [malting and brewing](#), [milling](#), [baking](#) and extrusion technology, and process control and instrumentation, [packaging technology](#)
 - b. safety assurance - including [hygiene and sanitation](#), [microbiology](#) and preservation, processing technologies, analysis and testing (microbiological, chemical), and quality and safety management,
 - c. [product development](#) and quality, [consumer studies](#), market insights, [sensory science](#), [authenticity testing](#), shelf-life evaluation, [labelling](#) and [legislation](#)
 - d. [agri-food production](#), ingredients, raw materials, raw material technology,
 - e. underpinning science - [cereal science](#), [microbiology](#), [chemistry and biochemistry](#), molecular biology
5. Facilities at Campden BRI include:
 - a. 3,000 sq m of laboratories for food and drink microbiology, hygiene, chemistry, biochemistry, molecular biology, brewing and cereal science, and packaging technology

- b. 3,500 sq m food process hall and [pilot plant](#) including malting and brewing, retorting, chilling, milling, baking, hygiene and packaging
- c. 800 sq m of dedicated training and conference facilities