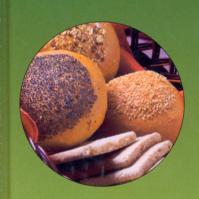
## ALLERGEN MANAGEMENT IN THE FOOD INDUSTRY







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## **CONTENTS**

PREFACE	xi
CONTRIBUTORS	XV
GLOSSARY OF TERMS	xix
PART I FOOD ALLERGY AND THE CONSUMER	1
1 Immune-Mediated Adverse Reactions to Dietary Proteins Olga M. Pulido	3
2 Protecting Food-Allergic Consumers: Managing Allergens Across the Food Supply Chain Sandra Kerbach, Anton J. Alldrick, Rene W.R. Crevel, Lilla Dömötör, Audrey DunnGalvin, E.N. Clare Mills, Sylvia Pfaff, Roland E. Poms, Sandor Tömösközi, and Bert Popping	233 1444 141
3 Criteria to Determine Priority Allergens: Tree Nut Allergy Review Jupiter M. Yeung	53
4 The Canadian Criteria for the Establishment of New Priority Food Allergens: Evidence for the Inclusion of Mustard and Insufficient Evidences for Garlic and Onion as Priority Allergens in Canada  Olga M. Pulido, Zoë Gillespie, and Samuel Benrejeb Godefroy	VI TSIA9

PA]	ART II GENERAL PRINCII MANAGEMENT AN	PLES FOR ALLERGEN ID CONTROL	131
5	Allergen Management and C Agricultural Practices Vernon D. Burrows	Control as Part of	133
6	6 Principles and Practices for Allergen Management and Control in Processing Warren E. Stone and Jupiter M. Yeung		145
7	Allergen Management and C Industry M. Hazel Gowland	Control in the Foodservice	167
PA]	ART III PROCESSING FOO ALLERGENS	DDS FREE FROM SPECIFIC	205
8	Processing Foods Free from Joyce I. Boye, Sahul H. Rajamoh		207
9	Processing of Egg-Free Food Valéry Dumont and Philippe De		259
10	Fish and Shellfish Allergens Angelina O. Danquah, Joyce I. I.	Boye, and Benjamin K. Simpson	271
11	Processing Foods Without Po Sahul H. Rajamohamed and Joy		289
12	Processing Gluten-Free Food Elke K. Arendt and Maria Helen		333
13	Processing Foods Without So Joyce I. Boye, Lamia L'Hocine,		355
14	Manufacturing a Biscuit Tha or Soybeans Masahiro Shoji and Takahide O		
PA	MANAGEMENT	T AND RISK	421
15		dlergy	

16	The Challenges of Precautionary Labeling	453
	Fiona Fleming, Kirsten Grinter, Kim Leighton, Kevin Norman, Chris Preston, and Maria Said	
17	Certification Programs for Foods Labeled as "Free From"	旗
	Specific Allergens	473
	Christine Dupuis and Ferdinand Tchounkeu	
18	<b>Emerging Allergens and the Future</b>	495
	Allaoua Achouri and Joyce I. Boye	
19	Managing Risks and Preventing Food Allergy Incidents:	1.
	A Regulator's Perspective	537
	Samuel Benrejeb Godefroy, Sheila Dubois, and Sébastien La Vieille	

ix

575

CONTENTS

INDEX