

ALLERGENS AS A RELEVANT DANGER IN FOOD: CONTROL AND PREVENTION

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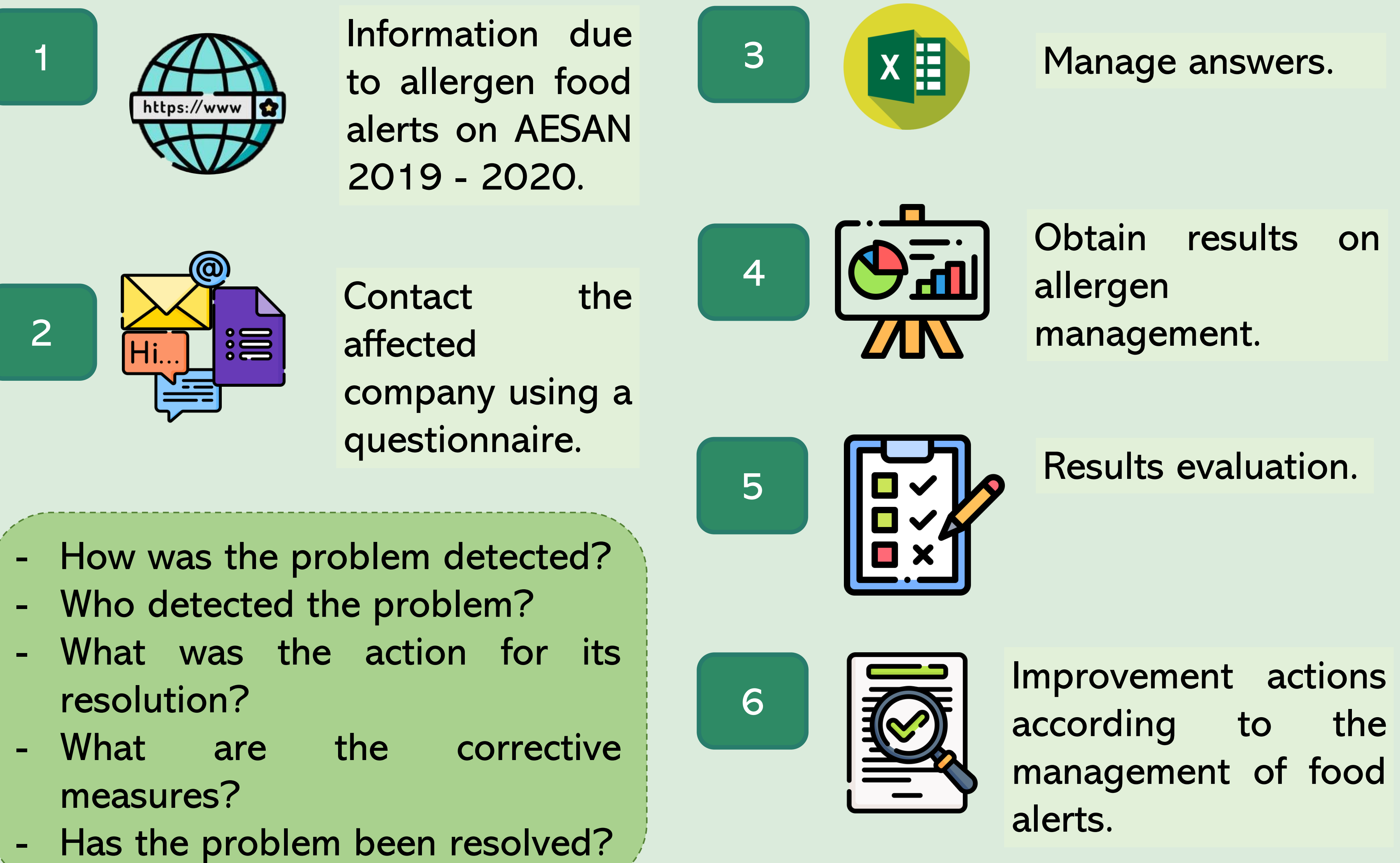
INTRODUCTION

The frequency of food allergies is increasing and has become a public health problem, affecting between 3 and 4% of the EU population. Regulations have changed and require the labeling of all allergens used in the manufacture of a food product.

OBJECTIVES

Study food allergen alerts notified by the Spanish Agency for Food Safety and Nutrition (AESAN) in the last two years, as well as their response and management for consumer protection and observe if it is necessary to harmonize criteria and distribution of information between the countries of the European Union to prevent risks.

MATERIAL AND METHODS



Icons made by Freepik from www.flaticon.com.

RESULTS AND DISCUSSION

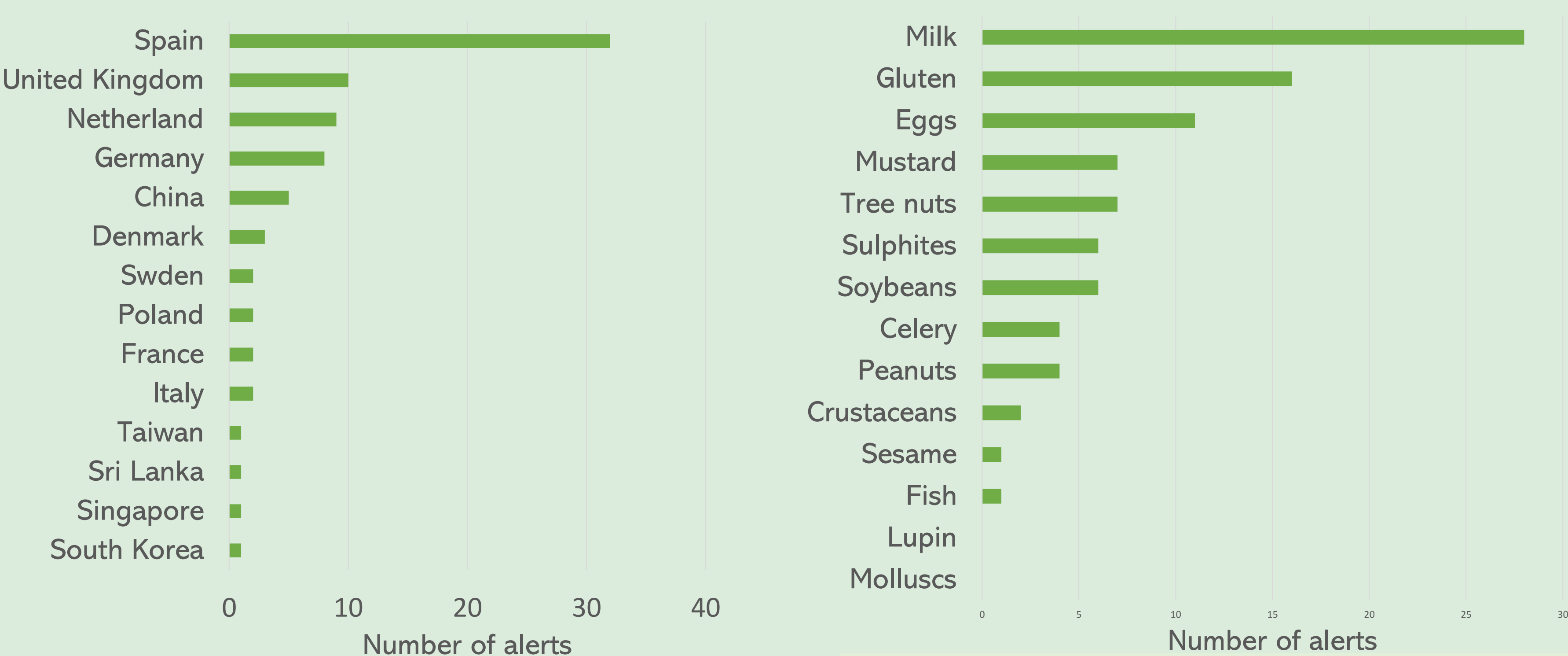


Figure 1. Country of origin of all notifications.

Figure 2. Allergens responsible for product recalls.

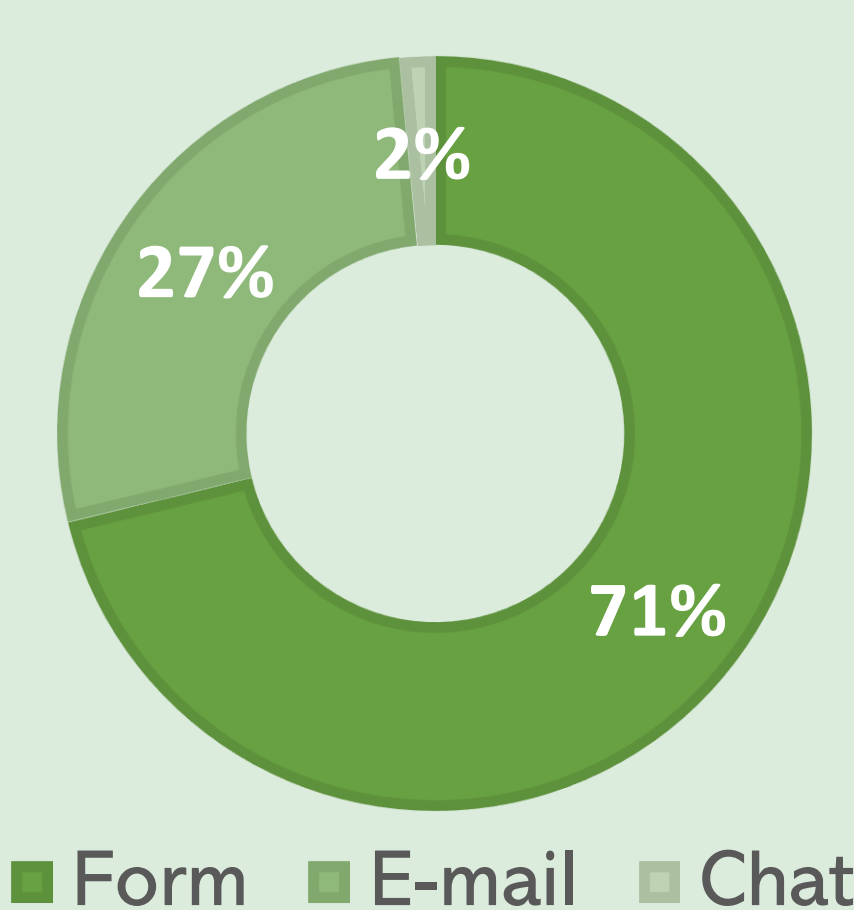


Figure 3. Communication channels with companies.

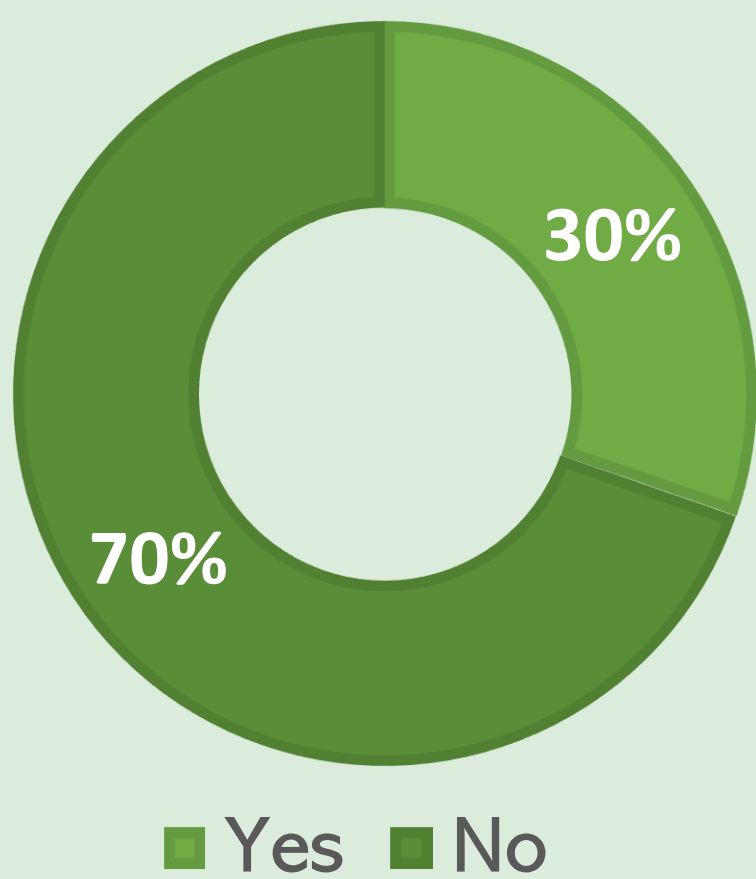


Figure 4. Collaborative capacity of companies.

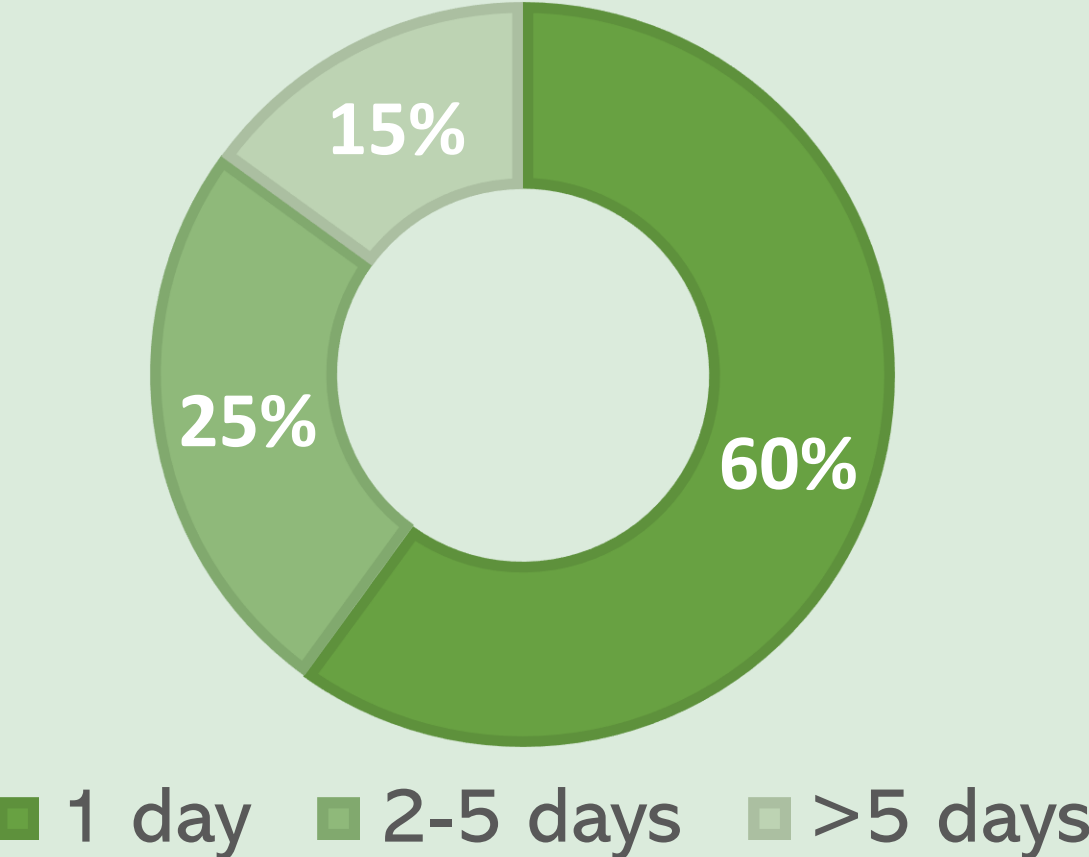


Figure 5. Timeout response of the collaborative companies

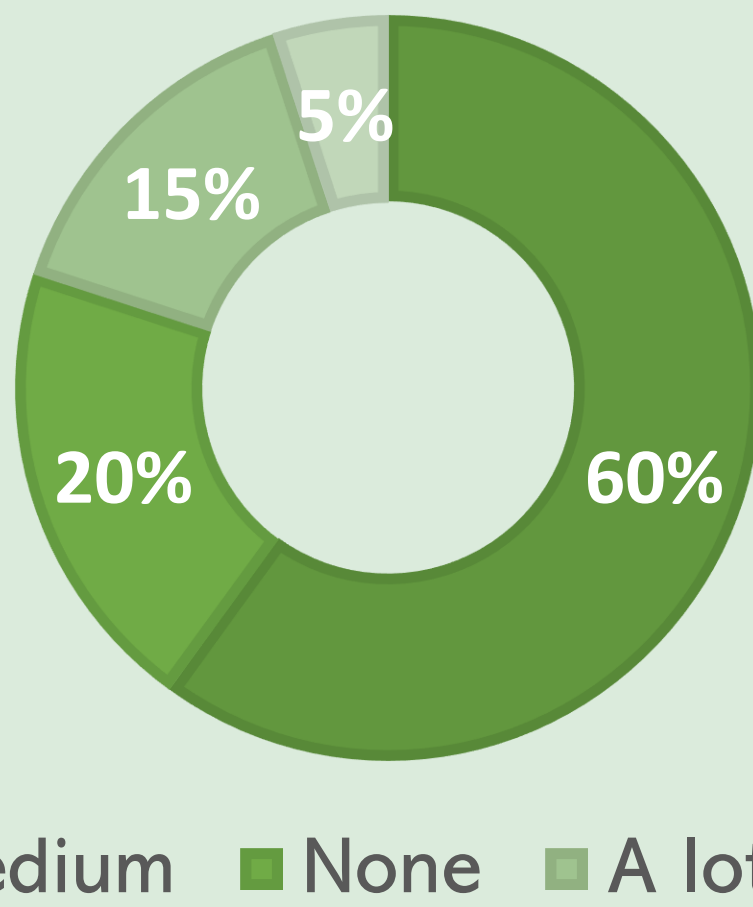


Figure 6. Established communication system

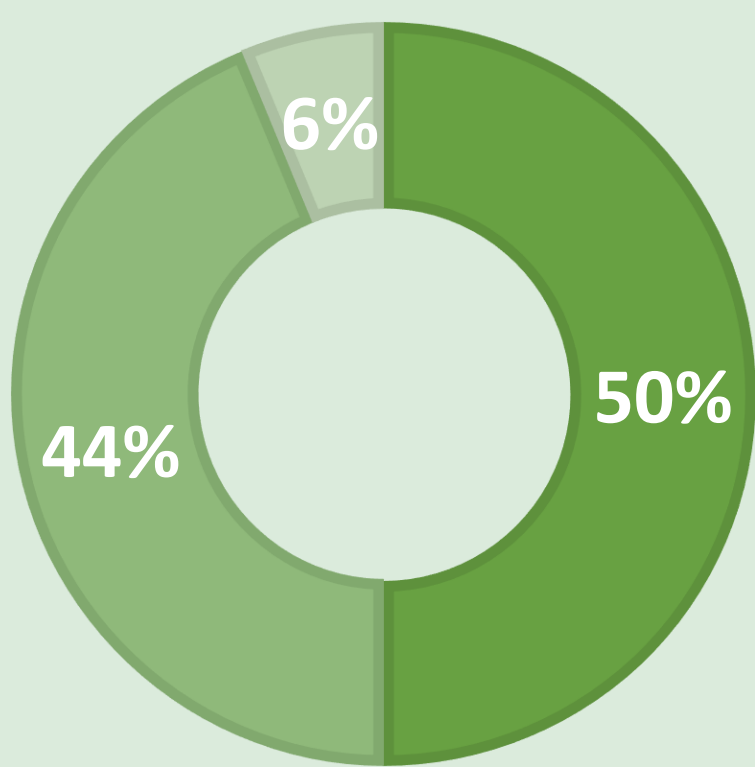


Figure 7. Responsible for product recalls

CONCLUSIONS

The most reported allergens are milk, gluten, and eggs. Moreover, European health authorities should harmonize criteria to provide information on food alerts for allergens more quickly and accurately to both consumers and companies.

Companies should improve their communication system with consumers. The correct identification of the alerts causes allows a better collection of data and knowledge of the weak points to improve for the management of the risk and therefore prevent risks in the alimentary industry.