Anne Munoz-Furlong, co-chair
Tony Flood, co-chair

Committee Members
Greg Abel
Robert Brown
Sheila Cohn-Weiss
Anne Cooper
Tom Foegle
Robert Grottenthaler
Frances Guichard
Robert Jue
Paul Marra
Charles McGuffey
Joan Menke-Schaeuzer
Jacqueline Owens
Gale Prince
David Read
Marilyn Schorin
Thomas Schwarz
Mario Seminara
Debra Williams

Committee Charge:

1. Work directly with the FDA pertaining to The Food Allergen Labeling and Consumer Protection Act of 2004, which may include the review of guidelines for the foodservice and retail industries, to include: assisting in developing a list (albeit not exhaustive) of ingredients and sub-ingredients that are, in fact, major food allergens (as defined by FALCPA), along with their common or usual name to assist industry and regulators in identifying when a recipe contains a major food allergen;

2. Work to identify and deliver food allergen information to state/local regulatory officials, food managers, health professionals, and food employees through appropriate marketing/outreach channels.

3. Report any additional recommendations to the Executive Board prior to the 2008 CFP meeting.

The Food Allergen Committee has been meeting via conference call on a monthly basis. The next call is scheduled for Friday, March 23rd. Additionally, the committee was divided into subgroups to maximize time and expertise in fulfilling Charge #2. Subcommittees meet via conference call on a monthly basis and include Food Managers, State/Local Regulatory, employees, Consumers / Health Professionals, and Employee Training.

State / Local Regulatory
This subcommittee is reviewing allergen information used by various state regulatory agencies and will be developing a list of suggested resources for others to use.
Consumers / Health Professionals
The Health Professional is the communication link to the food-allergic patient. Additionally, the HPs interest in food allergy management in a restaurant setting will be limited to how to inform patients to avoid risks. With this in mind, we are reviewing the scientific literature for causes of reactions in restaurants and will be developing key points that HPs should incorporate into their patient education.

Food Managers
This subcommittee is crafting a brief survey to determine the type of training information available from restaurants for delivering food allergen information to their managers.

Food Employees
The subcommittee is focusing on determining the key points to convey to employees for safely answering queries from food allergic consumers. Key points under consideration include ingredient information, cross contact risks, and how to handle allergic emergencies. This subcommittee has agreed to combine efforts with the Food Managers subcommittee.

The CFP Food Allergen Committee will continue to meet on a regular basis and is positioned to submit several issues to CFP Council III for the 2008 Annual Meeting.

Guidance needed
The Committee respectfully requests guidance from the CFP Board on two points:

1. The first charge of our committee requires a list of common words for major allergens be developed. However, allergen information continues to evolve. As an example, the FDA issued their definition of Wheat and Tree Nuts late last year.

   Our concern is that a list may be out of date quickly. We would like to suggest another option for fulfilling this charge. Please consider posting a list of common words for major allergens on a central Web site, such as the FDA CFSAN Web site, which can quickly be updated.

2. While we recognize that our committee’s charge is to focus on food allergy, celiac sprue is a significant source of requests for information to the industry and government. The Committee respectfully requests permission recognize and incorporate some information about celiac in our work; particularly, the difference between celiac and food allergy. One of our committee members has a child with celiac and has scientific information about this disorder, we would rely on this member for accurate information.