

# CONTROL OF FOOD ALLERGENS IN PREPACKAGED FOODS IN ARGENTINA: A PRELIMINARY STUDY

López Laura B.\*, Binaghi M. Julieta\*, Cinalli Mariana\*\*, Cetrángolo Mercedes\*\*, López María Cristina\*\*. \*Departament of Food Chemistry. Pharmacy and Biochemistry Faculty, Buenos Aires University. Junín 956, Buenos Aires, Argentina. email: laulop@ffyb.uba.ar \*\* Cereals and Oilseeds Center, National Institute of Industrial Technology, General Paz 5445. San Martín, Buenos Aires Province, Argentina. e-mail: kitty@inti.gob.ar

In September 2009, the National Food Commission, CONAL, (Comisión Nacional de Alimentos), the competent Argentine authority that can modify the Argentine Food Code CAA (Código Alimentario Argentino), approved a Regulation for "The allergens that must be declared in the label of foods". These allergens must be declared after the ingredients' list of prepackaged foods when they are present as ingredients or ingredients' components. They are: cereals containing gluten, crustacean, eggs, fish, peanuts, soybeans, milk, tree nuts, mustard, or their derivatives, and SO, and sulphites. Although this regulation has not come into force yet, some manufacturers are voluntarily labeling their products with statements such as "Contain...", "May contain..." or "This product is manufactured in the same line..."

#### **OBJECTIVES**

The aim of this work was to make a review of such products and to select randomly 14 foods that bear this kind of statement on their labels to see whether the statements are truthful, and at which concentration the allergens are present.

### MATERIALS AND METHODS

The prepackaged foods selected were: cookies, crackers, candies, vegetable stock cubes, dry mixes, snacks and dry noodles. Their ingredients and the corresponding statements of allergens are described in the table below. Amongst the allergens declared on the labels, eggs, casein,  $\beta$  lactoglobulin and soya were analyzed using commercial kits from r-Biopharm (egg,  $\beta$  lactoglobuline and casein) and Gen probe (soya).

## RESULTS AND DISCUSSION

		_					$_{\_}$ (concentration 4.50 ppm), $eta$ lactoglobulin was
Description of the product	Ingredients	Statements of allergens	ELISA egg	ELISA β lactoglobuline	ELISA Casein	ELISA Soya	detected in 6 products (concentrations
			ppm*	ppm*	ppm*	ppm*	between 0.20 and 12.90 ppm), casein was
Sponge cake mix	Flour, sugar, hydrogenated oil, starch, salt, flavouring, raising agents: INS 500ii y 541i,	This product is manufactured with the same equipment that	< 0,50	< 0,20	< 0,50	5,00	detected in 3 products (concentration
	emulsifier INS 477.	processes products that contain egg, milk and soya bean.					between 0.80 and 17.20 ppm) and soya
140 to 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1		Contains gluten.	2.52		0.50	0.00	proteins were detected in 5 products
	Sugar, starch, salt, stabilizer (carrageenan), colours: tartrazine, sunset yellow and flavouring.	Contains traces of wheat, gluten, milk, soybean, barley , egg,	< 0,50	0,20	< 0,50	< 0,30	(concentrations between 4,20 and 15.22 ppm),
dessert mix		peanut and sesame.				40.45	4 of them declared lecithin in their list of
	Enriched wheat flour, high oleic sunflower oil, wheat bran (6%), glucose syrup, sugar, oat fiber,	Contains: wheat, gluten, oat, soybean, traces of almond,	< 0,50	0,23	<0.12	10,65	ingredients.
added Vegetable stock cubes	salt, raising agents: ammonium bicarbonate, sodium bicarbonate, emulsifier: <u>soybean lecithin.</u> Salt, vegetable fat, corn starch, yeast extract, sugar, parsley, celery, red pepper, black pepper,	barley, egg, milk, and peanut. Contains gluten. Contains soybean. Contains traces of egg,	< 0,50	0,70	<0.12	< 0,30	
vegetable stock cubes	leek, flavour enhancers (monosodium glutamate and disodium inosinate), flavouring, colours	milk and mustard.	₹0,50	0,70	V0.12	₹ 0,30	According with the methodology used in this
	(cúrcuma and caramel), acidulants (citric acid).	milk and mastara.					work, the allergen content per portion of food
Chocolate flavoured	_curcuma and caramery, acidularis (citric acid).  Enriched common wheat flour, sugar, bovine fat, cacoa powder, glucose syrup, salt, raising agents:	Contains: wheat, gluten, soybean, traces of almond, egg, milk,	< 0.50	0,40	0,80	5,25	for some of these products would be:
cookies	ammonium bicarbonate, sodium bicarbonate, colour caramel (E 150d), emulsifier: soybean lecithin			·		·	
	and flavouring.						176 $\mu$ g of egg protein for Italian durum wheat
Bran crackers	Enriched common wheat flour, high oleic sunflower oil, glucose syrup, corn bran (3%), wheat	Contains wheat, gluten, barley, soybean, traces of egg, milk,	< 0,50	< 0,20	< 0,50	4,20	semolina pasta (portion : 80 gr);
	bran (2%), malt extract, salt, raising agents: ammonium bicarbonate, sodium bicarbonate;	peanut and sesame.					como ma pao ra (por nom r de gr. ),
	emulsifier: soybean lecithin, flour improver: sodium metabisulfite, flavouring.						12 $\mu$ g of $\beta$ lactoglobulin and 24 $\mu$ g of casein
Crackers	Enriched common wheat, bovine fat, salt, malt extract, glucose syrup, yeast, emulsifier: soybean	Contains wheat, gluten, barley, soybean, traces of almond,	< 0,50	< 0,20	< 0,50	15,22	for chocolate flavoured cookies (portion: 30
	<u>lecithin</u> , flavouring.	egg, milk and peanut.					gr).
Jelly mix	Sugar, gelatine, salt, vitamin C. acidulant: INS 297, raspberry flavouring, sweeteners: INS 950 y	Without declaration of allergens	< 0.50	< 0.20	< 0,12	< 0.30	g, ).
	951, colours INS: 123 y 132.						284 ug of $\beta$ lactoglobulin and 378 $\mu$ g of casein
Sandwich cookies with	Sugar, vegetable oil, hydrogenated vegetable oil, cocoa powder, Common wheat flour enriched ,	Contains gluten. Contains wheat products. This product is		12,90	17,20	< 0,30	for sandwich cookies with lemon filling,
lemon filling, chocolate	salt, emulsifier: soybean lecithin, polyglycerol polirricinoleato, raising agents: ammonium	produced with the same equipment that processes milk,					chocolate coated (portion: 22 gr).
coated	bicarbonate, sodium bicarbonate, natural flavouring: lemon, nature identical flavouring: vanillin,	peanut, almonds and hazelnuts.					chocolate coured (por hom 22 gr).
Chieken soun with poodles	acidulant: citric acid.	44		1.00	9.90		457 $\mu$ g of soya proteins for crackers (portion:
mix	Noodles (with enriched common wheat flour), salt, corn starch, dehydrated vegetables (onion,	May contain traces of celery, milk and egg.		1,00	9,90		30 gr).
	carrot, parsley and leek), chicken meat and fat (with BHT antioxidant), sugar, yeast extract,						30 gi j.
chewy sweet, fruit flavour	flavour enhanced (INS 621, INS 631, INS 627), spice (turmeric), colour (caramel), flavouring.  Glucose, sugar, hydrogenated vegetable oil, maltodextrin, ACI (citric acid) ,EMU ( <i>lecithin</i> ),	Allergy information: produced in a factory that processes		< 0,20	< 0.12	<1,25	200 up of sove protoing for spance cake mix
,, 11 411 /141041	flavouring and colours: allura red, sunset yellow and brilliant blue.	dairy products, soya, peanuts and almonds		-,=0	-,	-,=-	200 ug of soya proteins for sponge cake mix
		, , , , , , , , , , , , , , , , , , , ,					(portion: 40 gr).
Snack stick, bacon flavour	Common wheat flour enriched according to law 25630, vegetable oil, corn starch, salt, yeast,	This product may contain traces of dairy products		< 0,20	< 0,50		CC . C.I
	raising agents: INS500ii, flavouring agent (salt, INS621).						The effect of these levels of allergens on
Durum wheat semolina	Durum wheat semolina	This product is produced with an equipment that processes	< 0,50				allergic people will depend on their
pasta		pasta made with egg. Contains gluten.					individual sensitivity.

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Casein LD: 0,12 ppm / LQ: 0,5 ppm

Soya: LD: 0,3 ppm LQ: 1,25ppm

\* Limits of detection and limits of allowing feed of the kits: Egg LD: 0,27 ppm / LQ: 0,5 ppm

B lactoglobuline LD. Without declaration According to the limits of detection of the tests used in this work,—the results obtained show that some of the allergens declared on the food labels are not actually present in the product. It is very important that manufacturers of prepackaged foods do not use precautionary allergen labeling without a previous strict control of the possible presence of any of them. In other words the industry should clearly declare only allergens that have been detected in the food product. This practice would increased the options that the allergic consumers have when choosing food products.

Egg proteins were detected in one product