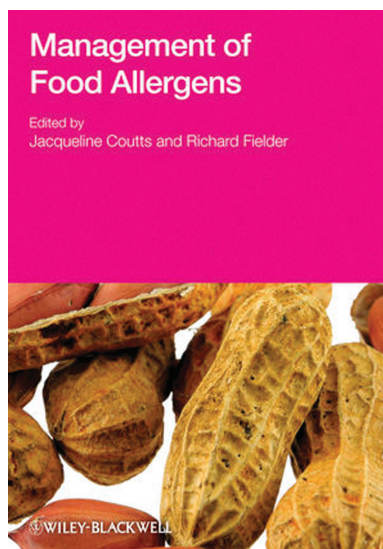


MNF Books



Management of Food Allergens

Jaqueline Coutts and
Richard Fielder (Eds.)
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Dealing with allergic compounds in food is a major issue for professionals in food industry, public healthcare, research and last but not least for consumers sensitive to these food ingredients. The volume "Management of Food Allergens" provides, therefore, an urgently needed overview on this topic. The book is divided into three major parts – risk assessment, management of risks caused by food allergens and

risk communication. Part 1 opens with the perspective of patients allergic to food ingredients and gives fruitful insights to the problems arising when normal food might be health threatening. Chapter 3 provides the reader with detailed information on the so far identified and characterised allergens from the major foods that have to be labelled due to the EU labelling legislation. In addition, a useful overview on the classification of major plant food and animal food allergen families is given in this chapter. The principles of risk management of allergens in food production including the effective control of raw materials and the optimisation of manufacturing processes are covered in Chapter 5. Chapter 6 gives an overview on the operational implications of risk management and a more detailed introduction to hazard analysis and management of risks derived from allergens in food production. As one of the major tasks to avoid cross-contamination during food production is the implementation of effective cleaning protocols, special emphasis is put on this topic in the following two chapters. The risk management part closes with several analytical aspects briefly, discussing the validation and harmonisation activities in Europe in Chapter 9 and introducing the different analytical choices of allergen detection available to date in Chapter 11. Risk

communication as the third major part of this book is presented in Chapters 13–15 starting with an introduction to the European Allergen Labelling Directive and the requirements of national legislation in the United Kingdom. Guidelines concerning effective product labelling, either required or voluntary, are given in Chapter 14. In addition, optimisation and subsequent certification of production processes is highlighted in this chapter. "Management of Food Allergens" ends as it started: with an enlightening inner perspective, this time from the manufacturer's point of view and the struggles to establish a production area totally free of nut allergens.

All the chapters are written by experts in their respective fields, resulting in a comprehensive and broad overview of the different aspects which have to be taken into account when management of food allergens is needed. I can therefore highly recommend this book for authorities in food industry, consumer protection and researchers in the field. Moreover, valuable resources can be found for students of food science and food technology and all readers who want to broaden their understanding of how to manage this issue.

Jens Brockmeyer
University of Münster, Germany