

# New developments in allergen management

A NEW VERSION OF THE DUTCH ALBA LIST HAS BEEN IN EXISTENCE SINCE LATE 2011. CHANGES ALSO AFFECT THE BAKING INDUSTRY

**+** There is a new version of the Dutch ALBA list, which is often used in the industry to query the allergen potential of a product. The name derived from the Dutch ALBA database (allergen database) and LeDa (Levensmiddelen-databank), respectively. The database has been referred to as such for some time now. It is operated from the Dutch Voedingscentrum and is a collection of information about food. The allergens are listed in the document which is known as the ALBA list. It includes the materials that are subject to labeling according to the EU (Directive 200/13/EG), and numerous additional substances.

At first glance, Version 2.0 of the List appeared to be virtually unchanged. However, on closer inspection it becomes clear that a series of definitions have been modified and the consequences of which definitely require attention.

Version 2.0 of the ALBA list, available at [www.allergenconsultancy.nl/in/downloads](http://www.allergenconsultancy.nl/in/downloads), contains the following changes compared to Version 1.0 (the ALBA list numberings will be used hereafter):

## **+ No. 1.0 Gluten:**

The areas previously shaded grey in the List, and the option to give information about gluten in the column “can contain (K)” (when it is not possible to say which cereal is involved in the cross-contamination), has been completely removed. Gluten must now be stated against the respective cereal types (1.1 to 1.6).

## **+ No. 7.0 Milk:**

Cow's milk has been changed to milk. As previously, this allergen means not only cow's milk but also the milk of goats, sheep and horses (according to Regulation (EC) No. 853/2004).

## **+ No. 8.0 Nuts:**

The areas previously shaded grey in the List, and the option to give information about nuts in the column “can contain (K)” (when it is not possible to say which nuts are involved in the cross-contamination), has been removed.

However, if consideration is now also given to the “Guideline entering data in Food Allergen Database v2.0 – 2011”



### **++ Author**

The author of this article is the food technologist Barbara Siebke from Hamburg. She works as a freelance quality manager for the food industry. e-mail: [bs@ql-siebke.de](mailto:bs@ql-siebke.de) website: [www.ql-siebke.de](http://www.ql-siebke.de)

Extract from the current ALBA List Version 2.0 – 2011

LeDa code	GS1 code	Allergen	Recipe without (Z)	Recipe contains (M)	May contain (and recipe without) (K)	Unknown (O)
<b>Legal allergens</b>						
1.1	UW	Wheat	■	■	■	■
1.2	NR	Rye	■	■	■	■
1.3	GB	Barley	■	■	■	■
1.4	GO	Oats	■	■	■	■
1.5	GS	Spelt	■	■	■	■
1.6	GK	Kamut	■	■	■	■
1	AW	Gluten				
2.0	AC	Crustaceans	■	■	■	■
3.0	AE	Eggs	■	■	■	■
4.0	AF	Fish	■	■	■	■
5.0	AP	Peanuts	■	■	■	■
6.0	AY	Soy	■	■	■	■
7.0	AM	Milk	■	■	■	■
8.1	SA	Almonds	■	■	■	■
8.2	SH	Hazelnuts	■	■	■	■
8.3	SW	Walnuts	■	■	■	■
8.4	SC	Cashews	■	■	■	■
8.5	SP	Pecan nuts	■	■	■	■
8.6	SR	Brazil nuts	■	■	■	■
8.7	ST	Pistachio nuts	■	■	■	■
8.8	SM	Macadamia/Queensland nuts	■	■	■	■
8	AN	Nuts				
9.0	BC	Celery	■	■	■	■
10.0	BM	Mustard	■	■	■	■
11.0	AS	Sesame	■	■	■	■
12.0	AU	Sulphur dioxide and sulphites (E220–E228) at concentrations of more than 10 mg/kg or 10 mg/l, expressed as SO <sub>2</sub>	■	■	■	■
13.0	NL	Lupin	■	■	■	■
14.0	UM	Molluscs	■	■	■	■
<b>Additional allergens</b>						
20.0	ML	Lactose	■	■	■	■
21.0	NC	Cocoa	■	■	■	■
22.0	MG	Glutamate (E620–E625)	■	■	■	■
23.0	MK	Chicken meat	■	■	■	■
24.0	NK	Coriander	■	■	■	■
25.0	NM	Corn / maize	■	■	■	■
26.0	NP	Legumes	■	■	■	■
27.0	MC	Beef	■	■	■	■
28.0	MP	Pork	■	■	■	■
29.0	NW	Carrots	■	■	■	■

source: [www.allergenconsultancy.nl/in/downloads](http://www.allergenconsultancy.nl/in/downloads)

associated with the use of the ALBA List and which can also be found at the web address mentioned above, there is an additional series of amended definitions which it is essential to obey and which are particularly serious:

**+ No. 3.0 Egg:**

The definition of eggs has been enlarged. It covers not only hen's eggs but also all other eggs intended for human consumption, from other poultry and also quail eggs.

**+ No. 12.0 Sulphur dioxide**

Here the reference has been changed from the "EU Directive No. 95/2/EC of 20 February 1995 concerning food additives other than colours and sweeteners" to "EU Regulation (EC) No. 1333/2008 concerning food additives". However, the allergen labelling of sulphur dioxide is required as previously, at a concentration of more than 10 mg/kg or 10 mg/l, expressed as SO<sub>2</sub>.

**+ No. 23.0 Chicken:**

There is a clarification that guinea fowl is not part of the chicken allergen, and thus need not be declared. In addition there is a stipulation that chicken-based gelatine must be declared together with the chicken allergen.

**+ No. 26.0 Legumes**

Fenugreek seed has been added to the legumes, and saffron expressly excluded because it is not a legume.

**+ No. 27.0 Beef:**

Here there is a definition that bovine gelatine must be declared with the allergen beef.

**+ No. 28.0 Pork:**

It is made clear that wild boar must be regarded as pig, because it belongs to the same family. There is also a definition here that pig gelatine must be declared with the allergen pork.

**+ No. 29.0 Carrots**

The definition has been made more specific, angelica is not included in the allergen carrots.

The amendments have great practical relevance in the baking industry and may lead to a change in the declaration of the allergen potential of products. However, it must be noted at the same time that the statutorily prescribed labelling of allergenic ingredients for pre-packed products pursuant to Annex IIIa of Directive 2000/13/EC and/or Annex 3 of the German Food Labelling Ordinance (LMKV) remains unaffected. Updating is necessary only where the ALBA List is used between companies to query the allergen potential of products. In this case it is advisable to submit a new query to the suppliers about the allergen data of the raw materials that are used with Version 2.0 of the ALBA List, and to adjust the statements about the allergen potential of the products accordingly. +++

ADVERTISEMENT



**Rademaker**

*International,  
Innovative &  
Inspiring*

**EUROPEAN  
INTERBREAD**

3-7 March 2012  
Paris-Nord Villepinte, France  
Rademaker booth: C106, Hall 4

**Specialist in food processing equipment**

When it comes to food processing and industrial baking, the key ingredients for success are innovation, inspiration and an international scope on local and regional food preferences. At the Rademaker Technology Centre, our test bakery and training centre, we have accumulated over 30 years of experience in developing innovative applicators for food processing and industrial baking. We invite you to visit us, for some inspirational thoughts on how we can help you produce products of the highest quality in the most efficient and flexible way.

Call +31 (0)345 543 543 for the specialist in food processing equipment and industrial bakery systems. Or visit us at [www.rademaker.com](http://www.rademaker.com)

Rademaker B.V., Plantijnweg 23,  
Postbus 416, NL-4100 AK Culemborg,  
The Netherlands,  
Tel +31 (0)345 543  
Fax +31 (0)345 543 590  
E-mail [office@rademaker.nl](mailto:office@rademaker.nl)


