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A method for labeling the allergen compounds in the counter products in supermarkets distribution: A critical review

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As a consequence of European Regulation 1169/11 of January 2015, all the labels and the books of the ingredients of food products marketed in Europe must be changed. In particular the presence of compounds regarded as allergen or potentially able to induce some form of intolerance to the consumer must clearly evidence in the label to inform the costumer about this potential risk. To conform to these new rules, COOP, the Italian leader in the large-scale food retail trade asked to all its suppliers to fill up for every product, the technical form reported on line in a virtual portal. This schedule could be divided in four different parts. The first section reports some general information concerning the supplier's management and a short product description while the list of all the product ingredients together with their amounts must evidenced in the second section. To clearly mark their possible presence, the allergens must be listed utilizing a different printing character. In the third section two different lists of dangerous compounds must be produced, the allergens directly related to the product ingredients must be enclosed in the first list while the second should report those coming from possible cross contaminations. The best conditions to storage that particular product must be available in the last fourth section. But the reduced knowledge of food science shown in particular by little producers could partially invalidate the correct application of these new regulations and then also their positive effects on the consumer's health.

Biography

Marco Gatti is graduated "Trainer for the development of intercultural and human resources" at University of Study of Florence (Italy), Master in "Energy and Environment" at Faculty of Economy, University of Study of Florence. He is responsible of the Department of Quality, Hygiene, Security and Training at "Consorzio Interprovinciale dei Servizi di Firenze (COOP)", the Italian leader in large-scale food retail trade since 2001, he held positions as responsible of quality, protection and prevention service of several large cooperatives. In the last years, he organized several seminars in collaboration with the Universities of Florence and Pisa.

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