



Majority of food recalls in Canada due to allergens

The majority of the food recalls in Canada is caused by undeclared allergens in food products. This can be concluded from the monthly overview of food recalls, published on the Internet site of the Canadian Food Inspection Agency.

In table 1 the total number of health alerts and the reason for the alert are presented. In table 2 an overview is presented of the allergens which were present without being labelled.

Table 1: The total number of health alerts and the reason for the alert in Canada in 2005-2006

	2005 n (%)	2006 n (%)
<i>Total alerts</i>	96	104
Allergy alerts	43 (44.8)	67 (64.4)
Microbiological contamination	33 (34.4)	27 (26.0)
Chemical contamination	18 (18.8)	7 (6.7)
Physical contamination	2 (2.0)	3 (2.9)

Table 2: The frequency with which various undeclared allergens were present in 2005-2006

Allergen	Allergy alerts ¹⁾ n (%)
Milk	41 (32)
Egg	18 (14)
Nuts	15 (12)
Peanut	13 (10)
Wheat	12 (9)
Soy	12 (9)
Sulphite	8 (6)
Sesame	8 (6)
Sulfathiazole	3 (2.3)

¹⁾ In some products various undeclared allergens were jointly present

Most of the allergy alerts (32 %) were due to the presence of milk in milk free products, followed by egg, nuts, peanut, wheat and soy (9-14 % each). Both local and imported products were involved in the allergy alerts.

Source: <http://www.inspection.gc.ca/english/corpaffr/reocarapp/2007e.shtml#01>