96.9% of Recalled Products Units Due to Undeclared Allergens

Over the third fiscal quarter of 2017, 96.9% of recalled food product units were caused from the presence of undeclared allergens. The prepared foods sector was most affected accounting for 17.7% of all product recalls for the quarter. Manufacturers are seeking reliable methods of preventing future recalls; proper document management and vetting of ingredients are both viable solutions.

Consumer Safety

The organization of Food Allergy Research & Education reports that 15 million people in the United States are currently living with food allergies. The severity of a food allergy can range from an itchy mouth and hives to anaphylaxis, a serious allergic reaction which can result in death.

"Allergens continue to be a leading cause of food recall activity, and manufacturers still struggle to find a solution," explains Mike Good, Vice President of Marketing & Sales Operations, for Stericycle Expert Solutions. "It is a growing concern because as the number of allergen-caused recalls have increased, so has the number of people with food allergies in the U.S."

The rising number of allergies presents concerns for both food manufacturers and their customers. The Food and Drug Administration (FDA) identifies that anaphylaxis accounts for approximately 30,000 emergency room visits annually. Identifying potential allergens and providing quality ingredients are two crucial ways to positively impact the well-being of your customers.

8066 Fulton Street East, Ada, MI 49301 • (866) 944-2434
What Sparks a Food Recall?

According to the FDA, eight foods account for 90 percent of food allergic reactions. The list includes, milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, wheat and soybeans. By law, these ingredients are required to be listed on food labels; if a food allergen remains undeclared, a recall may be issued by the FDA or even voluntarily by the company at fault.

From 2016 to 2017, food recalls noticed a minor decrease in frequency; however their size and severity increased. This trend saw a peak in Q3 of 2017 with a total of 106.6 million product units recalled. An alarming 95.6% of these units were designated as Class 1 recalls, the most serious classification.

“We’ve seen a lot of allergen recalls resulting from what we call the ‘multiplier effect,’ when one supplier issue causes recalls across many brands, companies should also look at their supply chain,” –Chris Harvey, Recall Strategist, for Stericycle Expert Solutions

How American International Foods, Inc. Can Help You:

Superior Document Control

American International Foods exercises rigorous document control over all of their ingredients to ensure superior quality and purity. Our regular facility inspections and included ingredient allergen statements help you safeguard against a costly recall.

Peace of Mind

American International Foods saves their customers both time and money by consolidating ingredients. Our experienced team is committed to providing documents including Allergen Statements to help you. That means fewer phone calls to make, fewer PO’s to write, fewer shipments to track, and fewer headaches.

Powerful Solutions

American International Foods takes pride in making the process of finding and ordering ingredients less stressful for our customers. With consistent communication, a motivated team, and reliable delivery operations, AIFI creates an easy solution for all of your ingredient needs. Give us a call today to see how we can show you the same benefits we are currently showing our customers. 866.944.2434

Sources:
www.fda.gov
www.foodqualitynews.com
www.stericycleexpertsolutions.com
www.foodallergy.org
www.gmaonline.org

New AIFI Ingredient

Black Pepper

All AIFI ingredients include:
– Full documents vetted for quality and safety
– World class pricing
– Contact your AIFI Sales Rep for details –

Know the Market

Sign up for our weekly market reports to stay updated on what’s happening in the market:
• Eggs
• Dairy
• Wheat

See our complete list of ingredients