

*“Peanuts smeantuts or this is important – responses of industry to allergens”*

Sam Beattie, Iowa State University, Ames, IA 50011, USA.

Food manufacturers are placed into a difficult situation with allergen labeling of foods processed in their plants. The Food Allergen Labeling and Consumer Protection Act of 2004 mandates that manufacturers clearly label allergen containing foods with the common name of the allergenic ingredient. However, incidental contamination of a non-allergenic food by an allergenic ingredient is cause for recall. The use of warning labels such as “processed in a plant that uses peanuts” is not a substitute for adequate cleaning to remove allergenic proteins. Studies show that consumers have different responses to this type of statement. Food processors can implement allergen testing programs that utilize line sampling to determine if their cleaning program is adequate. Sampling plans coupled with production scheduling can assist in reducing the potential for inadvertent allergen contamination of foods.

Sam Beattie, Ph.D.  
Food Safety Extension Specialist  
Food Science and Human Nutrition  
Iowa State University  
Ames, IA 50011-1120  
(515) 294-3357; fax (515) 294-8181; cell (515) 708-4070  
[beatties@iastate.edu](mailto:beatties@iastate.edu)