
ALLERGENS—ADVENTITIOUS PRESENCE

The adventitious (or unintended) presence of allergens in flour, grains and baked goods is often a result of co-mingling of soybeans, mustard, canola, other cereal grains and oilseeds that occurs on farms, in storage and transfer facilities, and in transportation equipment. Grain milling equipment is unable to remove all low level, unintended presence of soybeans, mustard seed and cereal grains in wheat and other cereal grains.

As guidance to both industry and the public, Health Canada released two documents for on this issue: [Co-Mingling in Agricultural Grain Products as a Possible Source of Food allergens](#) and [Information for Canadians with Soy Allergy](#). In addition, CFIA sent out a document trying to clarify the use of [precautionary labelling](#) with respect to adventitious presence of soy.

BAC continues to work with both Health Canada and CFIA to clarify the levels of adventitious presence of allergens that would not require precautionary labelling and increase awareness among members that ingredients may contain some of the priority allergens and as such, their products must be labelled appropriately.