Market survey risk assessment of foods containing advisory labeling

From Start to Finish: Quantitative Risk Assessment of Foods Containing Peanut Advisory Labeling

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Peanut Risk Assessment

Parts per million (ppm) is equivalent to:
 μg/g
 mg/kg
 mg/L or μg/mL (in water)

2005							
%	Lowest	Highest					
Positive	Levels	Levels					
7.3	3 ppm	4000 ppm					

2009						
%	Lowest	Highest				
Positive	Levels	Levels				
8.6	3 ppm	510 ppm				

Hefle SL, Furlong TJ, Niemann L, Lemon-Mule H, Sicherer S, and Taylor SL. Consumer attitudes and risks associated with packaged foods having advisory labeling regarding the presence of peanuts. J Allergy Clin Immunol 2007;120:171-176.

Product Analysis

2005			2009				
	No.	No.	PPM		No.	No.	PPM
Product Category	Tested	Positive	Whole Peanut	Product Category	Tested	Positive	Whole Peanut
Baked goods/mixes	15	0	-	Baked goods/mixes	43	1	8
Baking Ingredients	32	0	-	Baking Ingredients	16	2	3 - 11
Candy/confectionary	36	7	3 - 206	Candy/confectionary	32	4	3 - 24
Cereal/cereal bars	27	2	3 - 107	Cereal/cereal bars	20	2	19 - 97
Frozen desserts	9	0	-	Frozen desserts	9	0	-
Instant meals	8	0	-	Instant meals	17	0	-
Nutrition/meal bars	28	4	14 - 4000	Nutrition/meal bars	24	6	3 - 510
Snack foods	24	0	-	Snack foods	25	1	3
Total	179	13	3 - 4000	Total	186	16	3 - 510

Peanut Risk Assessment

 Assess allergic consumer risk of reaction when consuming products that contain voluntary advisory labels for peanuts



Ingredients: (Coconut Cream)

Protein Blend (Whey Protein Concentrate, Milk Protein Isolate, Soy Protein Isolate), High Fructose Corn Syrup, Coating (Maltitol, Modified Palm Kernel Oil, Skim Milk Powder, Cocoa Powder, Soy Lecithin, Salt, Natural Flavour), Soy Protein Concentrate, Maltodextrin, Glycerine, Water, Soy Crisps (Soy Protein Isolate, Rice Flour, Malt and Salt), Shredded Coconut, Canola Oil, Soy Lecithin, Chicory Root Extract (inulin), Natural and Artificial Flavour.

May contain traces of peanuts and / or other nuts.



Protein 2 Go™ Bar is available in 8 delicious flavours:



Double Chocolate Supreme



Golden Peacan



Chocolate Strawberry Dip



Pralines & Cream



White Chocolate Avalanche



Fudgy Peanut Butter Cup

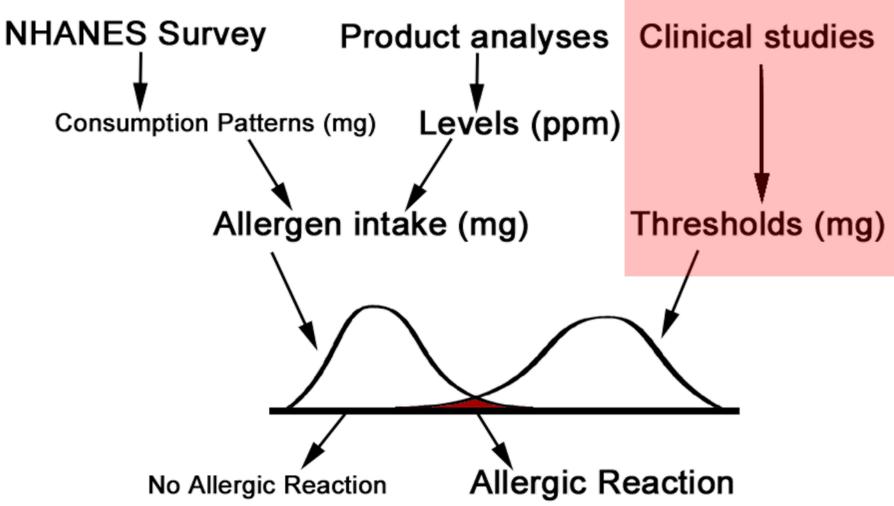


Chewy Caramel



Coconut Cream

Probabilistic Model for Risk Assessment



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Prevalence of Peanut Allergy

TABLE I. Prevalence of peanut and TN allergy in 2008 by age

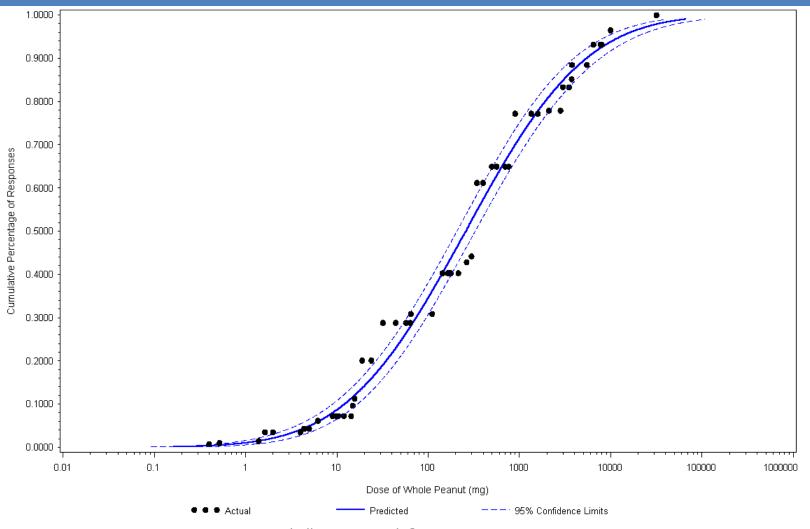
in the second						Туре	of nut allergy		
	Total sample population	a	Any nut*		Both peanut and TN		Peanut only		TN only
	n = 13,534	No.	Percent (± 95% CI)	No.	Percent (± 95% CI)	No.	Percent (± 95% CI)	No.	Percent (± 95% CI)
Age (y)									
0-5					Mario America de Carta		Washingt Straigs III by topics	78	0.5 (0.1-1.2)
6-10	Daram	10to	er estir	nat	٠۵٠			20	0.4 (0.1-1.2)
11-17	raiaii	ICU	ei estii	IIa					0.8 (0.4-1.5)
18-20	126	77 \	. 42 F	7 4	0.76	n /			0.2 (0.0-1.2)
21-30	(26 +	//)	÷ 13,5	34	= 0.76	%			0.5 (0.2-1.1)
31-40	•	-	•						0.3 (0.1-0.8)
41-50	1,754	28	1.6 (1.1-2.3)	3	0.2 (0.0-0.5)	10	0.6 (0.3-1.1)	8	0.5 (0.2-0.9)
51-60	1,894	20	1.1 (0.7-1.6)	3	0.2 (0.0-0.5)	7	0.4 (0.2-0.8)	5	0.3 (0.1-0.6)
61-64	610	9	1.5 (0.7-2.8)	0	0.0 (NA)	2	0.3 (0.0-1.2)	5	0.8 (0.3-1.9)
≥65	2,481	32	1.3 (0.9-1.8)	1	0.0 (0.0-0.2)	18	0.7 (0.4-1.1)	11	0.4 (0.2-0.8)
Not reported (<18)	43	1	2.3 (0.1-12.3)	0	0.0 (NA)	0	0.0 (NA)	1	2.3 (0.1-12.3)
Not reported (>18)	518	2	0.4 (0.1-1.4)	0	0.0 (NA)	1	0.2 (0.0-1.1)	1	0.2 (0.0-1.1)
Overall	13,534	194	1.4 (1.2-1.7)	26	0.2 (0.1-0.3)	77	0.6 (0.5-0.7)	58	0.4 (0.3-0.6)

NA, Not applicable.

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^{*&}quot;Any nut" is reported nut allergy including peanuts, TNs, or unspecified nut.

Log-Normal (expressed as peanut)



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Allergen Threshold Studies

Use of existing peanut threshold dataset

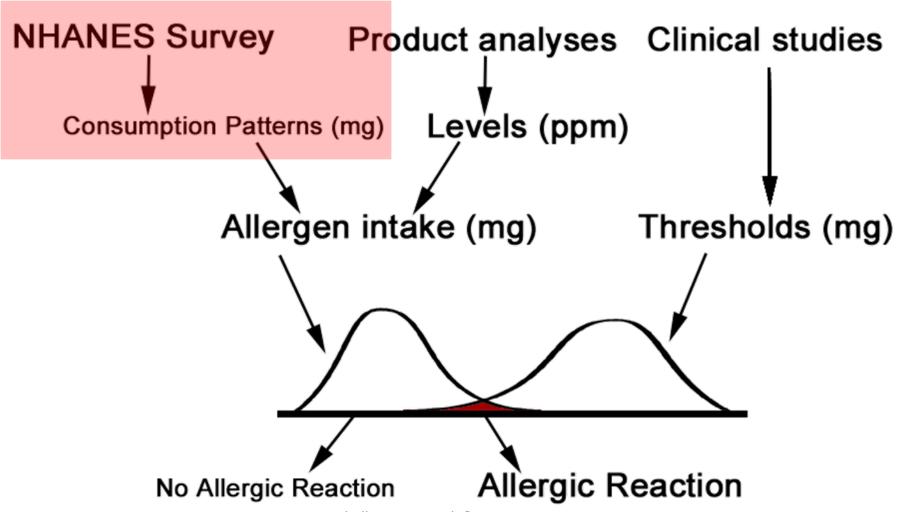
Source	Total No. of Peanut- Allergic Individuals	ED ₁₀	95% CI	ED ₀₅	95% CI
Nancy Data	286	14.4	10.7, 19.6	7.3	5.2, 10.4
Published Papers	164	14.1	6.6, 29.9	4.2	1.7, 10.1
Combined	450	12.3	9.0, 16.8	5.2	3.6, 7.4

All values reported in mg of whole peanut

Allergen Threshold Studies

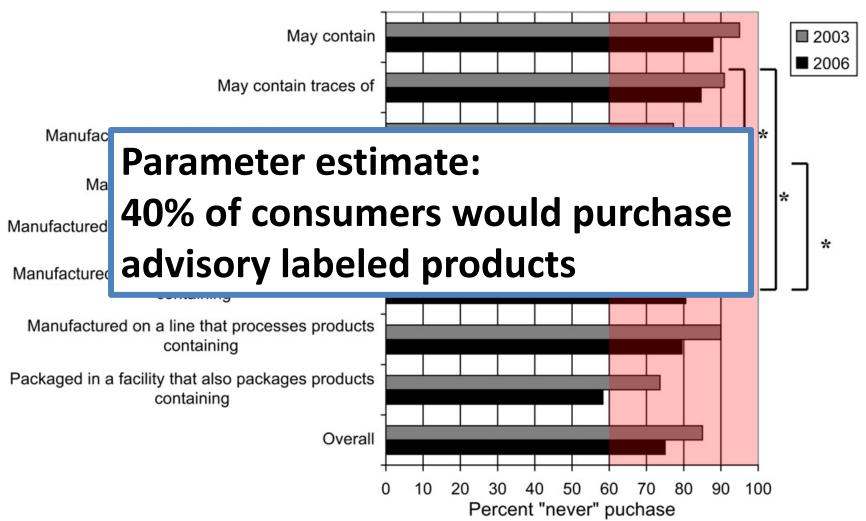
- Have data on 450 peanut-allergic individuals to use in modeling dose-distribution
- Lowest doses observed to cause mild objective reactions were at 0.4 mg whole peanut (4 individuals)
- Model will predict the possibility that more sensitive individuals do exist
- Can set a population threshold if we can decide acceptable level of risk

Probabilistic Model for Risk Assessment



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Probability of Purchasing Advisory Labeled Products



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NHANES Dataset

 The National Health and Nutrition Examination Survey (NHANES)

 The survey examines a nationally representative sample of about 5,000 persons each year.

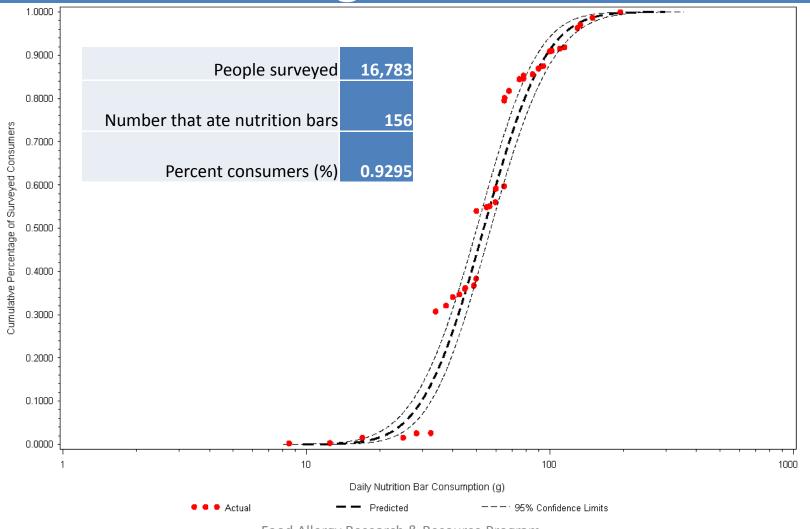
NHANES Dataset

 The NHANES interview includes demographic, socioeconomic, dietary, and health-related questions.

 We are able to extract consumption data based on product category, age, and sex.

			300 200 2							
Respondent sequence number	Gender - Adjudicated	Age at Screening Adjudicated - Recode	Number of days of intake	USDA food code	Dietary day one sample weight	Dietary two-day sample weight	Grams	day	year	Long Food Co
33809	2	14	2	94000100	10239.010495	10620.763295	192.56	2	2005-06	Water, tap
33810	2	13	2	11112110	19368.641266	21121.929528	213.5	1	2005-06	Milk, cow's, fluid, 2% fat
33810	2	13	2	11112110	19368.641266	21121.929528	228.75	1	2005-06	Milk, cow's, fluid, 2% fat
33810	2	13	2	11553100	19368.641266	21121.929528	277.75	1	2005-06	Fruit smoothie drink, NFS
33810	2	13	2	27450060	19368.641266	21121.929528	104	1	2005-06	Tuna salad
33810	2	13	2	27560300	19368.641266	21121.929528	88	1	2005-06	Corn dog (frankfurter or l coating)
33810	2	13	2		19368.641266	21121.929528	29		2005-06	Cake, cupcake, chocok filling
33810	2	13	2		19368.641266	21121.929528	12		2005-06	Cracker, snack
33810	2	13	2		19368.641266	21121.929528	180.75		2005-06	Chicken rice soup
33810	2	13	2		19368.641266	21121.929528	116.25		2005-06	Pineapple, raw
33810	2	13	2	64104010	19368.641266	21121.929528	232.5	1	2005-06	Apple juice
33810	_	- 10		71001010	10000.041000	21121 020520	10.75		2005-06	White potato, chips
33810	Fe	oodcode			Desci	ription			005-06	Water, tap
33810	9	 1781010	,	Snicke		hon Prot	ein bar		005-06	Milk, cow's, fluid, skim o butterfat
33810			+					<u></u>	005-06	Milk, cow's, fluid, skim o butterfat
33810	5.	<u>3544450</u>		Powerba	r (TOLLINE	ed high e	nergy ba	1)	005-06	Cheese, processed, Ami
33810	9:	1780010	t	Snicke	ers Marat	hon Ene	rgy bar		005-06	Double cheeseburger (2 and/or catsup, on bun
33810		4 4 2 5 4 4 2				1 • 1	1 •		005-06	Bread, white, toasted
33810	[4]	1435110	High	protein k	ar, cand	y-like, so	y and mi	ik base	005-06	Cookie, brownie, withou
33810		25.44.200		D 4		•	ı		005-06	Cookie, chocolate chip
33810	5.	3541200		IVI	leai repia	cement	bar		005-06	Lucky Charms
33810		13		61113010	13300.041200	21121.323320	32.70		2005-06	Orange, raw
33810	2	13	2		19368.641266	21121.929528	122		2005-06	White potato, french frie
33810	2	13	2		19368.641266	21121.929528	9.54		2005-06	Margarine, NFS
33810	2	13	2	92530610	19368.641266	21121.929528	494		2005-06	Fruit juice drink, with hig
33810	2	13	2	92530610	19368.641266	21121.929528	988		2005-06	Fruit juice drink, with hig
33810	2	13	2	94000100	19368.641266	21121.929528	237		2005-06	Water, tap
33812	1	80	1	12210400	14699.564117		5.88		2005-06	Cream substitute, powde
33812	1	80	1	22000100	14699.564117		6.28		2005-06	Pork, NS as to cut, cool
33812	1	80	1	25210220	14699.564117		70		2005-06	Frankfurter or hot dog, b
33812	1	80	1	26319140	14699.564117		96.75		2005-06	Shrimp, floured, breaded
33812	1	80	1	31105000	14699.564117		20		2005-06	Egg, whole, fried
33812	1	80	1	51101000	14699.564117		40	1	2005-06	Bread, white

NHANES Consumption Data Fit to a Log-Normal Curve



Peanut Risk Assessment

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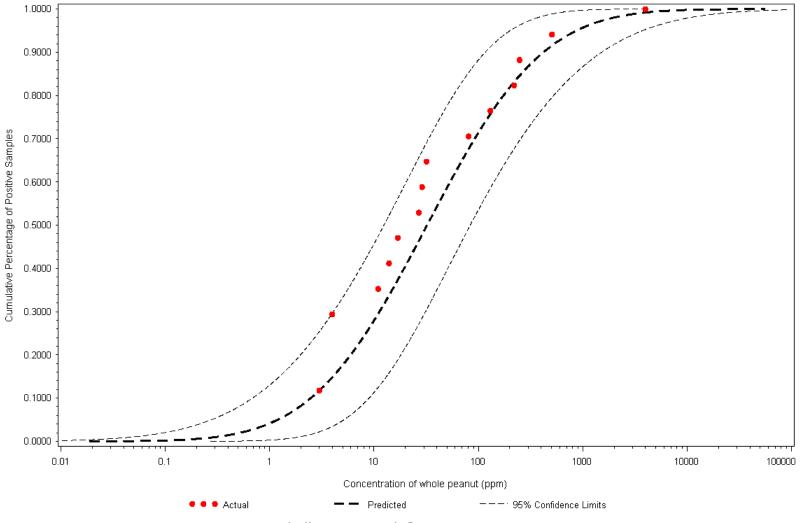
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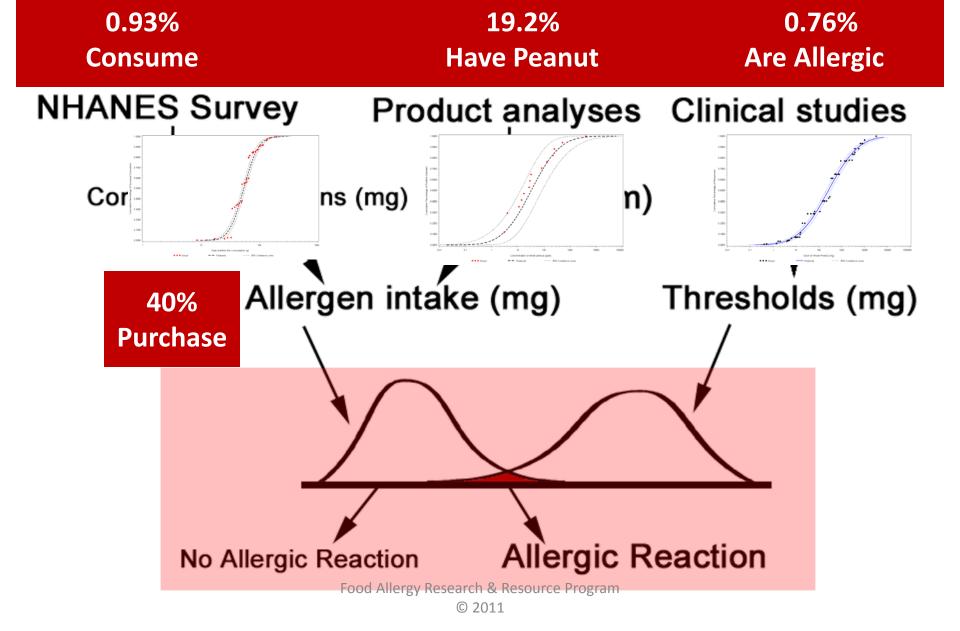
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2005+2009 Product Analysis Data Fit to a Log-Normal Curve



Probabilistic Model for Risk



Initial Nutrition Bar Simulation Results

<u>Parameter Inputs</u>	<u>Average</u> <u>Value (%)</u>	<u>Distribution</u> <u>Shape</u>	Source of Data
Prevalence of Peanut Allergy	0.76	Beta	Sicherer et al. 2010
Probability of Pu Column Col	lity in p s 1 in 10	eanut-a 00	llergic 2010 2007 abase abase
Probability of Peanut Being Present	19.2	Beta	Labeling Surveys
Level of Peanut Present		Lognormal	Labeling Surveys
<u>Simulation Results</u>		<u>Mean</u>	Std. Dev.
Reaction Probability in Users (%)	1.06	0.52	
Reaction Probability in Peanut Allergic Population	0.00420	0.00210	
Reaction Probability in U.S. Population (%)	0.0000320	0.0000164	

Initial Nutrition Bar Simulation Results

<u>Parameter Inputs</u>	<u>Average</u> <u>Value (%)</u>	<u>Distribution</u> <u>Shape</u>	Source of Data	
Prevalence of Peanut Allergy	0.76	Beta	Sicherer et al. 2010	
Probabi Reaction probability is	n the p	eanut-a	llergic 007	
population is 4 in 100	,000 pe	er day	base base	
Probability of Peanut Being Present	19.2	Beta	Labeling Surveys	
Level of Peanut Present		Lognormal	Labeling Surveys	
Simulation Results		<u>Mean</u>	Std. Dev.	
	1.06 0.52			
Reaction Probability in Users (%)		1.06	0.52	
Reaction Probability in Users (%) Reaction Probability in Peanut Allergic Population	(%)	1.06 0.00420	0.52 0.00210	

Initial Nutrition Bar Simulation Results

<u>Parameter Inputs</u>	<u>Average</u> <u>Value (%)</u>	<u>Distribution</u> <u>Shape</u>	Source of Data
Prevalence of Peanut Allergy	0.76	Beta	Sicherer et al. 2010
Alle	- 00	- •	or et al. 2010
Probability of Pu Simulation Estima	ites 96	reaction	1S le et al. 2007
per day in USA!!			NES Database
c per day iii USA::			NES Database
Probability of Peanut Being Present	19.2	Beta	Labeling Surveys
Level of Peanut Present		Lognormal	Labeling Surveys
Simulation Results		<u>Mean</u>	Std. Dev.
Reaction Probability in Users (%)		1.06	0.52
Reaction Probability in Peanut Allergic Population	0.00420	0.00210	
Reaction Probability in U.S. Population (%)	0.0000320	0.0000164	

Interpreting the results

- We can confidently say that nutrition bars do not cause 96 peanut-allergic reactions per day in the USA.
- We are over-estimating the risk!
- Key reasons and assumptions for high results
 - Peanut-allergic consumers assumed equally likely to eat nutrition bars as general population
 - 40% are assumed to ignore advisory labels
 - NHANES includes very high upper-level consumption estimates
 - The simulation is not brand specific while users may favor brands that have a lower likelihood of peanuts
 - The threshold curve could be skewed to more sensitive side

Interpreting the results

 Of course, a key conclusion is that nutrition bars are risky and peanut-allergic consumers should not eat them if have advisory labels

 Other food categories showed lower risks from analytical survey

Acknowledgements

- Steve L. Taylor, Ph.D.
- Ben Remington
- Joe L. Baumert, Ph.D.
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- Heather Leslie

