

Up Date on Food Allergy

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<Summary>

A hypothesis suggesting that allergic sensitization results from cutaneous exposure and that tolerance results from oral exposure to food has been proposed by Lack. This is called the dual-allergen exposure hypothesis. Trans-cutaneous sensitization by food allergens is reportedly related to loss of function mutations or SNP of filaggrin (FLG).

FLG is essential for epithelial barrier function. Loss of FLG causes ichthyosis vulgaris, predisposition to eczema and asthma, and increased epithelial permeability to passive transfer of protein antigens. Food allergy is caused by the disruption of tolerance to food allergens. In contrast, oral intake of an optimal dose of food allergens has been proven to produce tolerance. Oral immunotherapy (IT) for food allergy is an application based on these mechanisms. Various methods such as sublingual administration, slow gradual increase method, application of hypoallergenic antigens for IT, and combination therapy with anti-human IgE antibodies have been tried for safer IT. Clarification of the mechanisms of IT and development of safer and more efficient methods can be expected in the near future.

Revision of Codex Alimentarius Guidelines for Establishment and Application of Microbiological Criteria

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<Summary>

Codex Alimentarius Commission (CAC) adopted the Principles for the Establishment and Application of Microbiological Criteria (MC) for foods (CAC/GL21-1997) in 1997. After the adoption of emerging microbiological risk management metrics in the Annex II of the Principles and Guidelines for the Conduct of Microbiological Risk Management (MRM) (CAC/GL 63-2007), Codex Committee on Food Hygiene decided to undertake a new work on the revision of the Codex MC document to update the principles in line with the latest knowledge and practices, to introduce the new MRM metrics (FSO, PO and PC) and other quantitative microbiological limits, and to provide guidance on the relationship between MC and new MRM metrics. The 36th session of the CAC adopted the revised Codex Principles and Guidelines for the Establishment and Application of Microbiological Criteria Related to Foods. In this paper, the backgrounds, scope of the revision, and key newly added elements will be discussed.

Assessment of Dietary Intake Obtained by 24-Hour Recall Interviewed in Reproductive Aged Women Living in Kampot and Siem Reap Provinces

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<Summary>

Objective: Based on DHS 2010 more than 5 million Cambodians suffer anemia and are at risk for a host of threats to health and survival as well as performance deficits in school and in the workplace. We conducted 2 years-market trial of iron fortified fish/soy sauce (IFFS/IFSS) in Kampot, Siem Reap, and Phnom Penh. During the market trial, we investigated food sources and intakes of iron, and dietary factors associated with body iron status in reproductive aged women living in Kampot and Siem Reap provinces, Cambodia.

Design: A cross-sectional survey employing proportionate cluster sampling was conducted during 2007 to 2009. Dietary intakes were assessed using 24-hour recall interview during dry and rainy season, respectively. Hemoglobin, serum ferritin and C-reactive protein were analyzed from non-fasting blood samples and general socio-demographic data were collected.

Setting: villages in 2 districts each in Kampot and Siem Reap provinces, Cambodia. **Subjects:** Randomly selected healthy reproductive aged women (n=270).

Results: Total iron intakes (\pm standard deviation (SD)) among reproductive aged women in Kampot and Siem Reap provinces were 14.3 ± 4.8 mg /day and 13.2 ± 4.1 mg /day, respectively. Iron intakes during dry season were 14.4 ± 7.6 mg /day and 12.7 ± 4.0 mg /day, respectively. Iron intakes during rainy season were 15.1 ± 6.2 mg /day and 14.1 ± 5.6 mg /day, respectively.

Conclusions: Iron intakes among reproductive aged women were affected by living area and season in Cambodia.

International Dairy Federation (IDF) World Dairy Summit 2013

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<Summary>

IDF (International Dairy Federation) World Dairy Summit 2013 was held in Yokohama, Japan, from Oct. 28 to Nov. 1, 2013, under the theme “Rediscovering Milk”. The Japanese National Committee and the Organizing Committee organized 10 conferences, poster presentations, workshops, exhibitions, technical tours, and social events.

The global dairy sector faces the difficult dual challenges of having to reduce its environmental footprint while at the same time responding to significant growth in demand for dairy products driven by an increasing world population. World dairy leaders presented their strategies to manage these challenges at the conference “World Dairy Leaders Forum”. The leaders highlighted the importance of continuous innovation to develop new value-added products while also reducing the environmental impact.

The conference “Children and Milk” explored how the dairy sector can contribute to children’s health, nutrition and education. The conference provided scientific evidence to support the positive effects of milk and dairy product consumption on child health and nutrition. This was followed by a global overview and individual country case reports for school milk programs around the world. The benefits of school milk programs are not limited to improved children’s health and nutrition but also include intellectual and educational opportunities.

The conference “Nutrition and Health” focused on the benefits of milk for human nutrition and health, which unfortunately few medical professionals, let alone consumers, truly understand. After reviewing the positive effects of dairy products on the reduction of metabolic syndrome risk, epidemiological results were presented focusing on the variety of food cultures around the world. The benefits of dairy products on intestinal health and gut microbiota were discussed, focusing particularly on the immune functions of the gut. This conference provided new and detailed findings on the health benefits of dairy, such as preventative effects on the occurrence of infection, dementia, and heat stroke.

Other important topics were also discussed, focusing on dairy protein quality, dairy nutrition and sustainability. These presentations were particularly important as they help us to rediscover the value of milk and dairy products and they can help provide solutions for both current and future world health issues.

Around 230 posters were submitted from 34 countries. Participants engaged in active discussions between presentations.

On a Report of Co-sponsorship Symposium with International Dairy Federation and the Japan Dairy Products Health Science Council

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<Summary>

The 26th International Scientific Forum organized by the Japan Dairy Products Health Science Council (Japan Milk Academic Alliance) was held under the theme “The importance of milk proteins in elderly nutrition and the potential role of milk and dairy products,” in conjunction with WDS2013 as Session4 of Conference 7 “Nutrition and Health” on November 1, 2013 at the Yokohama Bay Hotel. Past forums have dealt with such themes as the significance of dietary milk and dairy products in relation to circulatory diseases, high blood pressure, osteoporosis, cancer and metabolic syndromes that are on the rise with the aging of society as well as age-related decline in physiological functions, and the impact of mechanical stress and nutrition of bone and muscle.

In this Forum features programs on elderly nutrition focusing on protein intake to prevent age-related disease in the elderly over 75. Specifically, five Lecturers from home and abroad shared their latest findings entitled: (1) The importance of protein in the nutrition of the elderly; (2) Dairy protein intake and resistance exercise for the prevention of sarcopenia in elderly people; (3) Significance of protein intake at breakfast from the viewpoint of nutritional chronobiology; (4) Protein nutrition and advancing age: Impact on physiological function beyond muscle; (5) Dietary Reference Intakes (DRIs) for the elderly to prevent malnutrition.

Through this forum, we are confident that people recognize the superior nutritional value of milk and dairy products in the Japanese diet, the importance of milk protein in elderly nutrition and the potential role of milk and dairy products.

Report of the 45th Session of the Codex Committee on Food Hygiene (CCFH45)

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<Summary>

The 45th session of the Codex Committee on Food Hygiene (CCFH45) was held in Ha Noi, Viet Nam, from 11- 15 November 2013. The session was attended by 239 delegates representing 73 member countries, one member organization (EU) and 16 international organizations including FAO and WHO. The full report of the session is available as REP14/FH on the Codex Website. The physical working group for establishment of CCFH work priorities was held immediately before the session to propose the criteria and weightings for prioritizing new work. The revised criteria were applied to select and start two new works.