



## Regulatory compliance

Decernis LLC recently released its FDA PLUS, a regulatory compliance information system for improving the searchability and transparency of FDA regulations, actions, and toxicity data relating to food contact substances and food additives.

This system is the result of a cooperative project over the last 18 months between the company and the Food and Drug Administration (FDA), and is a new component of Decernis' web-based gComply, an information system used by manufacturers, law firms, and governmental agencies to determine requirements applicable to food and industrial materials covering 70 countries. FDA PLUS is intended to make it easier to comply and to find and address agency actions and data.

It also compares them with other nations' requirements to assist businesses in understanding what they must do in a global marketplace.

Determining a manufacturer's or processor's obligations with regard to requirements applicable to the safety of food additives and food contact materials in a global market is a complex task for a large company, but especially challenging for a small or medium sized organisation.

Such requirements may differ in procedure and substance between countries, and furthermore, these regulations are in flux, making it diffi-

cult to keep current. FDA's Office of Food Additive Safety (FDA/OFAS) and Decernis have established a collaborative project to make available an international regulatory compliance reference system.

Through this cooperation between government and industry, FDA has shared databases of critical information regarding food safety and FDA requirements.

Using its multi lingual document and data management technologies, the company has integrated this information together with other national requirements into a consistent system for keeping up to date with global food safety requirements.

FDA PLUS includes publicly disclosable information from no objection letters, threshold of regulation decisions, details of food contact notifications, and FDA toxicological data sets and literature reviews related to food contact substances and food additives. gComply additionally provides expert capabilities that allows the user to determine requirements for substances that are chemically related to broad groups defined in a regulation. The system permits the user to work across many different languages in which the requirements appear.

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## Allergy alerts by text

The UK's Food Standards Agency has launched its free allergy SMS text message service. This will alert people with a food allergy, who have signed up to the service, with an immediate notification that a product may be of risk to them.

This service has been devised in response to the number of product withdrawals and recalls the Agency manages. On average, the Agency issues advice relevant to people with allergies once a week. Each year, there are between five and 15 fatalities associated with food allergies.

"This SMS service ensures that people with food allergies get vital information wherever they are as soon as possible," Sue Hattersley, head of the food allergy branch at the FSA, told International Food Hygiene. "This new scheme is an efficient way of reaching people

whose health could be at risk due to allergens such as peanuts, other nuts, milk or shellfish ingredients used in products that are not properly labelled."

Subscribers to the service will receive fast, accurate information as soon as it becomes available highlighting the allergen, the product and where to obtain further details. This supplements information that is routinely published on the FSA's website and through email updates.

To sign up to this free service, simply send the text message 'START ALLERGY' to 62372 and text 'STOP ALLERGY' to unsubscribe.

This initial text will be charged at the recipient's network provider's rate.

FaxNOW +44 20 7276 8833

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## Direct contact labels

Two new products in Avery Dennison's proven range of Fasson Synthetic Papers meet the stringent demands of direct food labelling and also come to market complete with the necessary compliance approvals.

Fasson Synthetic Paper 2S - 110FC and Fasson Synthetic Paper 160 UCT offer significant new alternatives for track and trace tags on moist and fatty foods, as well as many other demanding applications.

They are tear resistant as well as resistant to moisture, grease and chemicals.

The new papers have FDA CFR and ISEGA approval for direct food contact, which makes it suitable for such applications as tags on meat carcasses, fresh fish on ice display slabs, and price tags under the transparent wrapping on fresh pre-packed foods.

However, it can also be used for the production of all printed labels and tags where strength, moisture, grease and chemical resistance are required.

The material remains dimensionally stable within a temperature range of -30 and +104°C.

It can be printed and converted using all the standard print processes, and subsequently over-printed by thermal transfer, cold laser, industrial inkjet, and dot matrix. It can also be hand-marked with pens, pencils or magic markers.

The 160 UCT version of the paper is particularly appropriate for high-performance tags and labels for use in harsh environments and also has direct food contact approval from FDA CFR and ISEGA.

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## Switch on to hygiene

Endress+Hauser is introducing new improved versions of the level limit switch, Soliphant M, featuring the newest technology in vibration switches for solids.

The new Soliphant M combines the previous features of: insensitivity to build-up, no moving parts, no calibration required, but now it also includes additional benefits:

- Smaller fork option for small tanks.
- Density sensitivity adjustment.
- Additional electronic output options.
- Additional certification available, for example SIL.

The new switch is now available in three versions – high temperature, coated and polished, which open up a wealth of application possibilities, especially the latter two in the food industry.

The coated version has been designed for applications with very aggressive media, where corrosion can occur even with stainless steel.

For these special applications a multi-layer ETFE polymer coating is used. What is more, in media prone to strong build-up, Endress+Hauser can offer the brand new Excalibur coating, which avoids build-up but also protects against abrasion.

Ideal for the food industry, it can



be used in applications up to 230°C.

A polished version is also available with a higher quality surface finish. The stainless steel surface roughness is reduced to 0.8µm without manual polishing and is easy to clean, making this version perfect for use in hygienic applications.

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