

Appendix B: Webcast Participant Summary

About the Webcast

On Wednesday, November 12, 2008, Anaphylaxis Canada hosted a complimentary webcast* – *Understanding Health Canada's Proposed Food Labelling Amendments* – presented by consultant, Marilyn Allen. This 60-minute PowerPoint presentation with audio provided participants with the opportunity to ask the presenter questions in real-time, respond to poll questions, and add their questions and comments.

This webcast was viewed live by 95 participants with an additional 65 people watching once it had been posted on our website for a total of 160 webcast views. An additional 125 people registered for the webcast but had not yet viewed it by November 28, 2008. The following provides a breakdown of “live” vs. “archived” viewers.

Live vs. Archive Views	#	%
Viewed Live Webcast	95	59%
Viewed Archived Webcast**	65	41%
Total Webcast Views	160	100%

**Includes 7 people who watched it both as a live session and later on archive.

Out of 57 people who responded to our question - *How many people are watching this webcast?* – the majority claimed to be watching alone (almost 80%). Several watched with 2 to 5 people (18%) with a couple watching with 6 or more people. The webcast will remain on Anaphylaxis Canada's website – www.anaphylaxis.ca - until November 12, 2009.

*Webcast generously supported by proceeds from

The 1st Annual Sean Delaney Memorial Golf Classic, September 2007

About the Participants

We were pleased to have representation from across the country (over half were from Ontario) and participation from many different stakeholders, with dietitians having the highest representation. Approximately 20% of respondents (n=153) were parents of food-allergic children. Six percent (n=135) identified themselves as having food allergies.

Provincial Representation	# Viewers	%
Ontario	86	56%
British Columbia	13	8%
Other: NB, SK, PEI, Yukon	12	8%
Alberta	11	7%
Manitoba	8	5%
Nova Scotia	8	5%
Quebec	8	5%
Newfoundland	7	5%
Total	153	100%

Occupation	#	%
Dietitian	62	43%
Parent of Food-Allergic Child	31	21%
Food Industry / Quality Control	11	8%
Education/Research	11	8%
Food Allergy Organization Reps	9	6%
Health Canada/CFIA	8	6%
Doctor/Nurse	8	6%
Student	5	3%
Total	145	100%

Poll Questions

Participants were asked to respond to questions posed by Anaphylaxis Canada, a summary of which is provided below:

1. **Do you agree with the listing of individual nut names only rather than the former class name of "nut" or "tree nut"?**

	# Votes	%
Yes	48	77%
No	8	13%
Don't Know	6	10%
Total	62	100%

In the case of listing the specific nut by name, my understanding is - for the most part - nuts come from the same supplier. Is there an opportunity for cross-contamination?

2. **Would you prefer that the class name follows the individual nut names in parenthesis, e.g. pecan (nut), macadamia (nut), etc?**

	# Votes	%
Yes	47	70%
No	17	25%
Don't Know	3	5%
Total	67	100%

3. **Do you agree with the listing of only the species names of fish, shellfish and crustacea, e.g. tuna, etc. or clam, etc. or crab, etc?**

	# Votes	%
Yes	38	59%
No	20	31%
Don't Know	6	9%
Total	64	100%

Calcium carbonate is commonly derived from oyster shells and poses a threat to individuals with an allergy to oysters. Will the new food label regulations require that foods that currently have calcium carbonate listed as an ingredient specify the source of the calcium carbonate?

4. **Would you prefer that the species names be followed by the class names in brackets, e.g. turbot (fish) or quahaugs (shellfish) or prawns (crustacea)?**

	# Votes	%
Yes	60	90%
No	4	6%
Don't Know	3	5%
Total	67	100%

5. **Do you agree with adding the common name of a food protein in brackets immediately following the uncommon name, e.g. casein (milk)?**

	# Votes	%
Yes	64	96%
No	2	3%
Don't Know	1	2%
Total	67	100%

Does the word 'gluten' need to follow the source?

Will highly refined peanut oil have to be declared as peanut oil, and if not, what is the responsibility of the manufacturer to prove there is no protein?

6. **Do you like the wording of the optional declaration statement, e.g. “Allergy and Intolerance Information – Contains”?**

	# Votes	%
Yes	46	69%
No	13	19%
Don't Know	8	12%
Total	67	100%

How would this be worded on the label, e.g. margarine (contains milk)?

Does the allergen statement need to be in bold print or normal print following the ingredient list?

7. Do you like the option of listing the source of common allergens following “Allergy and Intolerance Information – Contains Soy, Milk, Egg, etc.”?

	# Votes	%
Yes	56	86%
No	4	6%
Don't Know	5	8%
Total	65	100%

What about uncontaminated oats - should this not be clarified in the list of gluten-containing foods?

Is gluten now considered to be one of the top allergens that will be labelled in detail on ingredient lists? In the past I thought only wheat would be declared on labels.

What about tartrazine in margarine?

Will allergens i.e. peanut oil have to be labelled in cosmetics?

8. How would you like to see allergens declared?

	# Votes	%
In the ingredient list only?	5	7%
Following the optional declaration statement only?	5	7%
In both places?	56	81%
Don't Know	3	4%
Total	69	100%

I like option 2 where room allows - but there isn't always room to put it on the packaging - in two official languages. Manufacturers are under pressure to reduce packaging.

If I had to choose between the two, I would prefer the declaration statement! The clearer the information, the better!

Why would a manufacturer choose one option over another? (What benefits would option one have over option two, etc?)

So, all declaration statements have to be consistent and declare ALL potential allergens, correct?

We feel strongly that the allergens should be declared in a statement following the ingredient list. In addition a symbol would be ideal for use by children, and adults with English as a second language.

Is the peanut/nut free symbol still being used in addition to the allergen warnings already discussed today?

I'd really like to see the Allergy and Intolerance Information as mandatory rather than optional as it is much clearer than in the ingredient list, particularly for non-primary caregivers who may be less diligent in label reading (i.e. friends offering foods).

9. Would you prefer that sulphite >10 ppm be listed following the optional declaration statement?

	# Votes	%
Yes	48	73%
No	3	5%
Don't Know	15	23%
Total	66	100%

What if you are eating several products at one time that contain sulphite and the total of the products would be more than 10 ppm?

Which ingredient contains sulphite?

Can you clarify 'additive' vs. 'ingredient'?

Is there any way for those of us to know when there is less than 10 ppm to know if allergens are in a product?

10. Should the condition of labelling all food that is wrapped for sale “off of the premise” apply to items made for bake sales, church or community fairs?

	# Votes	%
Yes	25	37%
No	28	42%
Don't Know	14	21%
Total	67	100%

Will the new regulations identify allergens in restaurants and take-out foods?

What are the current regulations regarding alcohol? Are they not required to state ingredients and/or allergens at all? (2)

Who would have to label the food? Would it be on premise or off premise? (2)

Bakeries in stores (i.e. Co-op) do not always list their home made product ingredients - is there anything we can do?

It is unrealistic to expect people to label the ingredients of items they make at home.

Will all food suppliers in high school cafeterias and universities follow these rules?

If "technically" home baked goods, for charity or fairs are included, where will the manpower to enforce it come from?

General Comments

Does Health Canada have the most up to date pamphlets on definitions and information for the allergens you mentioned? Does Anaphylaxis Canada also have information sheets/pamphlets?

Do you feel that the current list of common allergens is as up to date as it should be?

Why wasn't coconut included on allergy and intolerance list on label example?

Is the allergen exemption list currently in Health Canada's proposed regulations?

Is the term "may contain" a voluntary regulation?

When do you expect regulations regarding 'may contain' statements be addressed? This is the area which is most difficult for us as our daughter needs to avoid all foods that 'may contain' peanuts or tree nut. (2)

How are these proposals different than current labelling practice where it appears many of those allergens have often been listed by many manufacturers?

When will the proposed amendments be implemented? (3)

How many companies currently abide by the proposed regulations? Are they preparing for these regulations?

How will the regulations be enforced?

Do these rules apply to all imported food products? (4)

Feedback on the Webcast

I found this webcast very informative. I like the new proposed way of labelling products as I get quite confused with ingredients. Thank you for setting up this webcast.

I found this session extremely useful. I would like to take part in future discussions of this nature.

It was excellent. It is a great tool for learning. Thank you very much for helping to educate me on food labelling.

The presentation was well done. It made the subject more interesting by participating in answering questions and being able to ask questions. The format was easy to use and the audio was clear. Well done. I gained a much better understanding on the subject of Food Labelling. Congratulations to the people responsible for the presentation, "Well done".

The webcast was very informative and I appreciate the opportunity to view the webcast and submit feedback on the proposed regulations!

Thank you for this excellent opportunity. This was a very informative session. It is also a very good way to stay current on such an important issue.

Excellent teleconference. I did read the report first, and this really did help.

The interactive aspect was much appreciated as it is very beneficial to hear others' remarks and questions that I would not have thought of myself.

Thank you for an informative presentation that was accessible, well delivered, and easy to use. (7)

Great job. This is a very good forum and means to educate and get feedback. Thanks. Very useful session. Some of the labelling requirements can be confusing and might be helpful to have more examples of how a regulation works or what it looks like in practice.

Very knowledgeable speaker who knew her topic well. I learned a lot.

Excellent presentation. It was well organized, very time conscious and it was great to be able to comment via questions.

Good and SIMPLE presentation. Good references.

Thank you so much for keeping us informed and for working tirelessly on this.

Great way to get information out to large number of individuals.

Thank you so much. This was very helpful and very much appreciated!

Will the answers to the poll questions be placed available to the participants on this webinar?

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