

1. Tell us about yourself.

		Response Percent	Response Count
I am an adult with food allergies.		20.3%	1,131
I am the parent/guardian of a child/children with food allergies.		84.7%	4,722
I am a caregiver to a child with food allergies, but not the parent/guardian (e.g. grandparent, babysitter, older sibling)		3.5%	195
Other (please specify)		3.9%	215
answered question			5,578
skipped question			0

2. How many people in your household have food allergies?

	0	1	2	3	4+	Rating Count
Adults	66.0% (3,681)	27.1% (1,512)	6.1% (338)	0.6% (36)	0.2% (11)	5,578
Children	11.5% (640)	68.3% (3,807)	17.7% (986)	2.1% (119)	0.5% (26)	5,578
answered question						5,578
skipped question						0

3. Please select the foods to which each individual is allergic. Check all that apply.

	Milk	Egg	Peanut	Tree Nuts	Wheat	Soy	Fish	Shellfish	Other
Person one	28.9% (1,603)	30.0% (1,666)	68.1% (3,777)	59.9% (3,322)	12.6% (696)	13.0% (719)	8.8% (487)	18.7% (1,038)	34.8% (1,927)
Person two	28.8% (573)	28.1% (558)	51.8% (1,031)	47.5% (944)	15.2% (302)	12.6% (251)	8.3% (166)	17.8% (355)	37.7% (749)
Person three	33.6% (194)	24.6% (142)	39.3% (227)	37.8% (218)	19.4% (112)	13.3% (77)	9.0% (52)	18.4% (106)	44.2% (255)
Person four	33.3% (55)	25.5% (42)	37.6% (62)	33.9% (56)	24.8% (41)	14.5% (24)	7.9% (13)	17.0% (28)	51.5% (85)
answered question									
skipped question									

4. The food allergy/ies in your family were diagnosed by (check all that apply):

		Response Percent	Response Count
Allergist		87.8%	4,900
Family Physician		10.9%	608
Pediatrician		34.1%	1,900
Emergency Physician		18.2%	1,013
Self-diagnosis		16.3%	908
Other (please specify)		4.8%	270
answered question			5,578
skipped question			0

5. How long ago was the diagnosis of the food allergy? If more than one family member is food-allergic, how long ago was the first diagnosis of food allergy?

		Response Percent	Response Count
<1 year		6.9%	387
1-3 years		22.7%	1,265
4-9 years		40.3%	2,250
10+ years		30.0%	1,676
		answered question	5,578
		skipped question	0

6. Has anyone in your household ever experienced an allergic reaction to a food? (For the purposes of this question, please do not consider a positive skin test alone, without a reaction from the food, to be an allergic reaction.)

		Response Percent	Response Count
Yes		97.1%	5,418
No		2.9%	160
		answered question	5,578
		skipped question	0

7. Has anyone in your household ever experienced a severe food allergy reaction, such as anaphylaxis; difficulty breathing; a drop in blood pressure; swelling of the tongue, lips, face or throat; loss of consciousness; or shock?

		Response Percent	Response Count
Yes		70.2%	3,916
No		29.8%	1,662
answered question			5,578
skipped question			0

8. Do you purchase pre-assembled or processed food, such as crackers, cookies, mixes, breads, frozen entrees, canned goods, candy, waffles, cereals, etc.?

		Response Percent	Response Count
Yes		96.0%	5,354
No		4.0%	224
answered question			5,578
skipped question			0

9. How often would you purchase a product (intended for your family member who has food allergies) if the food label contained the phrases below. Please note that the word "allergen" should be understood as the specific allergen(s) to which your family member with food allergies is allergic (e.g., peanut, egg, milk, etc.)

	Never	Sometimes	Always	Rating Count
a. "Contains Allergen"	97.8% (5,437)	1.7% (95)	0.5% (26)	5,558
b. "Contains Allergen Ingredients"	97.4% (5,414)	2.1% (117)	0.5% (26)	5,557
c. "May Contain Allergen"	90.1% (4,995)	9.2% (510)	0.7% (41)	5,546
d. "May Contain Traces of Allergen"	85.7% (4,757)	13.0% (719)	1.3% (73)	5,549
e. "Manufactured in a Facility that Also Processes Allergen"	59.1% (3,277)	34.9% (1,936)	6.0% (335)	5,548
f. "Manufactured in a Facility that Also Uses Allergen"	60.3% (3,340)	33.5% (1,853)	6.2% (345)	5,538
g. "Manufactured on the Same Equipment as Products Containing Allergen"	82.5% (4,582)	14.7% (815)	2.8% (155)	5,552
h. "Manufactured on Shared Equipment with Products Containing Allergen"	82.9% (4,612)	14.5% (806)	2.6% (142)	5,560
i. "Manufactured on a Line that Processes Products Containing Allergen"	82.2% (4,551)	15.2% (843)	2.6% (144)	5,538
j. "Packaged in a Facility that Also Packages Products Containing Allergen"	58.3% (3,223)	35.3% (1,953)	6.4% (356)	5,532
k. "Free From Allergen"	2.5% (138)	16.0% (883)	81.5% (4,489)	5,510
l. "Allergen Free"	2.5% (136)	17.5% (966)	80.0% (4,408)	5,510
m. "Good Manufacturing Practices Used to Segregate Ingredients in a Facility that also Processes Allergen"	24.1% (1,334)	41.8% (2,318)	34.2% (1,894)	5,546
			answered question	5,578

10. How knowledgeable do you think you are about allergen thresholds?

		Response Percent	Response Count
Not knowledgeable		28.3%	1,578
Somewhat knowledgeable		45.7%	2,551
Very knowledgeable		22.7%	1,267
Expert		3.3%	182
		answered question	5,578
		skipped question	0

11. Based on what you know about thresholds, how do you feel about them?

		Response Count
		2,881
		answered question
		2,881
		skipped question
		2,697

12. Current law requires that food labels identify the food source names of all major food allergens used to make the food.

		Response Percent	Response Count
True		70.1%	3,909
False		18.2%	1,014
I don't know		11.7%	655
		answered question	5,578
		skipped question	0

13. Advisory labeling such as "may contain soy" or "this product is produced on equipment shared with tree nut products" is mandated by law.

		Response Percent	Response Count
True		26.3%	1,467
False		57.2%	3,190
I don't know		16.5%	921
answered question			5,578
skipped question			0

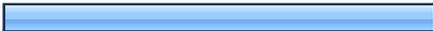
14. Advisory labeling is not based on specific amounts of the allergen present in the foods.

		Response Percent	Response Count
True		63.3%	3,531
False		8.6%	477
I don't know		28.1%	1,570
answered question			5,578
skipped question			0

15. Scientific thresholds exist to determine how much food would cause an allergic reaction.

		Response Percent	Response Count
True		18.5%	1,030
False		39.8%	2,220
I don't know		41.7%	2,328
		answered question	5,578
		skipped question	0

16. Would you purchase a food that contains the allergen(s) you are avoiding if you could be assured that the amount of that allergen present in the food is not capable of triggering an allergic reaction?

		Response Percent	Response Count
Yes		17.1%	955
No		64.8%	3,615
I don't know		18.1%	1,008
		answered question	5,578
		skipped question	0

17. Would you purchase a food that contains the allergen(s) you are avoiding if you could be assured that the amount of that allergen present in the food is only capable of triggering a mild allergic reaction, such as tingly lips or an itchy throat?

		Response Percent	Response Count
Yes	<input type="checkbox"/>	2.2%	120
No	<input checked="" type="checkbox"/>	93.3%	5,203
I don't know	<input type="checkbox"/>	4.6%	255
answered question			5,578
skipped question			0

18. Thank you for providing your feedback. Please include any additional comments below

	Response Count
	1,804
answered question	1,804
skipped question	3,774

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1	One family member with food allergies but I am also a school nurse who cares for dozens of students with food allergies.	Feb 14, 2013 8:19 AM
2	I am the parent of an adult child with food allergies	Feb 12, 2013 8:59 PM
3	My spouse also has (different) food allergies	Feb 12, 2013 5:52 AM
4	I also carry an epi for bees for my own allergy, not food	Feb 12, 2013 12:33 AM
5	have no food allergies but are related to people who do	Feb 12, 2013 12:07 AM
6	I am a teen with food allergies	Feb 11, 2013 9:26 PM
7	I am a child with food allergies	Feb 11, 2013 7:23 PM
8	My child has just been cleared of a nut allergy	Feb 11, 2013 6:58 PM
9	My nephew has severe food allergies	Feb 11, 2013 6:47 PM
10	Child with allergies	Feb 11, 2013 6:37 PM
11	18 year old with severe allergies	Feb 11, 2013 6:28 PM
12	I am a sibling of an adult with food allergies.	Feb 11, 2013 9:09 AM
13	I have a son with food and I also have food allergies	Feb 10, 2013 6:37 PM
14	teen with food allergies	Feb 10, 2013 5:32 PM
15	I am a teenager with food allergies.	Feb 10, 2013 5:14 PM
16	2yr old	Feb 10, 2013 9:36 AM
17	Husband with food allergy	Feb 8, 2013 1:44 PM
18	I am a 17 year old with food allergies.	Feb 7, 2013 10:53 PM
19	spouse has food allergies	Feb 7, 2013 8:16 PM
20	other half	Feb 7, 2013 4:24 PM
21	Interested in the topic	Feb 7, 2013 9:42 AM
22	I am breast feeding an infant with multiple food protein intolerances	Feb 6, 2013 3:49 PM
23	Best friends kid has allergies	Feb 6, 2013 6:15 AM
24	I am the spouse of an adult with food allergies	Feb 5, 2013 9:11 PM
25	I am a mother to a young baby - it is currently unknwn whether she has inherited any allergies.	Feb 5, 2013 1:58 PM
26	And spouse to person with food allergies	Feb 5, 2013 1:18 PM

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27	School Nurse Administrator	Feb 5, 2013 12:30 PM
28	Grandson and a nephew have food allergies.	Feb 5, 2013 11:27 AM
29	My spouse also has food allergies.	Feb 5, 2013 9:35 AM
30	Elementary School Food Worker	Feb 5, 2013 9:34 AM
31	parent of an adult son with food allergies	Feb 5, 2013 9:21 AM
32	Grandparent of children with severe food allergies	Feb 5, 2013 8:51 AM
33	friend with children with allergies	Feb 5, 2013 8:31 AM
34	I am responsible for control of major food allergens for our company.	Feb 5, 2013 8:23 AM
35	school nurse	Feb 5, 2013 7:13 AM
36	food service director for K-12 school district	Feb 5, 2013 7:00 AM
37	Also spouse has food allergies	Feb 5, 2013 6:37 AM
38	I am a teenager with food allergies.	Feb 5, 2013 6:36 AM
39	Paternal Grandmother who watches grandson.	Feb 5, 2013 5:43 AM
40	I am a teen with food allergies	Feb 5, 2013 5:27 AM
41	Grandmother	Feb 5, 2013 3:09 AM
42	i am a youth with a food allergy	Feb 4, 2013 10:26 PM
43	Sister has anaphylactic allergies	Feb 4, 2013 10:02 PM
44	My sister has HORRIBLE allergies and I grew up with this in my life.	Feb 4, 2013 10:01 PM
45	I am a teenager (15) with food allergies.	Feb 4, 2013 9:40 PM
46	Parent of adult children still at home - age 20	Feb 4, 2013 9:18 PM
47	I am the partner of an individual with food allergies.	Feb 4, 2013 7:42 PM
48	grandparent	Feb 4, 2013 7:15 PM
49	Teen with allergies	Feb 4, 2013 7:08 PM
50	I am also a Registered Dietitian	Feb 4, 2013 6:49 PM
51	I am the aunt of a child with food allergies	Feb 4, 2013 6:15 PM
52	Grandaughter has sever peanut and tree nut allergies	Feb 4, 2013 6:03 PM
53	severe gluten intolerance	Feb 4, 2013 5:59 PM

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54	Teen with food allergies	Feb 4, 2013 5:56 PM
55	spouse	Feb 4, 2013 5:51 PM
56	wife has allergies	Feb 4, 2013 5:48 PM
57	I have Celiac. Child has peanut/treenut allergy.	Feb 4, 2013 5:46 PM
58	My 7 year old grandson has severe food allergies-nuts.	Feb 4, 2013 5:41 PM
59	I am the grandparent of 2 children with food allergies	Feb 4, 2013 5:17 PM
60	I am the teen with food allergies.	Feb 4, 2013 5:10 PM
61	Nurse in allergy clinic	Feb 4, 2013 5:09 PM
62	I am a parent of an adult who developed a food allergy	Feb 4, 2013 4:57 PM
63	I am a teenager with food allergies.	Feb 4, 2013 4:57 PM
64	aunt of children w/ foodallergies, sister of adult.	Feb 4, 2013 4:55 PM
65	Loved one of someone with allergies	Feb 4, 2013 4:54 PM
66	I am the grandmother of a child with severe food allergies	Feb 4, 2013 4:52 PM
67	Kid	Feb 4, 2013 4:51 PM
68	I have cousins with severe food allergies.	Feb 4, 2013 4:30 PM
69	Grandparent	Feb 4, 2013 4:14 PM
70	Adult with food intolerance	Feb 4, 2013 4:08 PM
71	I am the wife of a person with food allergies and a parent of a child with food allergies.	Feb 4, 2013 3:47 PM
72	I have food allergies and so does my grandchild	Feb 4, 2013 2:04 PM
73	school nurse	Feb 4, 2013 12:12 PM
74	Grandparent	Feb 4, 2013 10:12 AM
75	grandparent of 18 yr. old with allergy	Feb 4, 2013 10:11 AM
76	registered dietitian	Feb 4, 2013 9:21 AM
77	My spouse has food allergies	Feb 4, 2013 8:58 AM
78	Chef	Feb 4, 2013 8:41 AM
79	Both my children and I have food allergies.	Feb 4, 2013 7:27 AM
80	Anaphylaxis!!	Feb 4, 2013 7:16 AM

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81	school nurse	Feb 4, 2013 6:21 AM
82	Grandmother of grandchildren with food allergies	Feb 4, 2013 4:17 AM
83	nurse	Feb 3, 2013 11:11 PM
84	grandmother of a child with allergies	Feb 3, 2013 10:50 PM
85	Friend with a child who has food allergies	Feb 3, 2013 7:20 PM
86	Family member of adult with food allergies	Feb 3, 2013 7:12 PM
87	I am the spouse of an adult with food allergies.	Feb 3, 2013 12:23 PM
88	Grandparent of child with food allergies.	Feb 3, 2013 9:28 AM
89	13 year old with food allergies	Feb 3, 2013 8:32 AM
90	dietician, see many clients with food allergies	Feb 3, 2013 7:56 AM
91	I am a retired medical insurance investigative fraud expert, but my career was launched many years ago working with some of the most highly trained and skilled Veterans Administration Medical Research Physician Scientists. I am also very much an active advocate of food safety. .	Feb 2, 2013 9:43 PM
92	I am a child with food allergies	Feb 2, 2013 8:33 PM
93	grandparent of a child with food allergies	Feb 2, 2013 8:01 PM
94	grandparent with a grandson with severe dairy allergies	Feb 2, 2013 7:56 PM
95	Grandparent of child with allergies	Feb 2, 2013 7:09 PM
96	spouse	Feb 2, 2013 6:29 PM
97	I am a medical professional with a son with food allergies	Feb 2, 2013 4:43 PM
98	I am in charge of children's programs at a church. Several children are anaphalactic reactives.	Feb 2, 2013 3:09 AM
99	Friend of a person with a food allergy	Feb 1, 2013 8:52 PM
100	My spouse has food allergies, as does my father and all 3 of my wife's siblings, and 3 nieces.	Feb 1, 2013 8:44 PM
101	My spouse also has food allergies.	Feb 1, 2013 8:16 PM
102	Mom of adult children who also suffered severe allergies prompting treatment from allergist	Feb 1, 2013 7:36 PM
103	Daughter has Celiac Disease	Feb 1, 2013 6:25 PM
104	sibling to and Aunt of also!	Feb 1, 2013 4:34 PM

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105	I am the spouse of an adult with food allergies.	Feb 1, 2013 2:57 PM
106	I am a medical professional in the allergy field	Feb 1, 2013 2:38 PM
107	I'm also the parent of a child with eosinophilic esophagitis.	Feb 1, 2013 12:30 PM
108	I am a student with food allergies	Feb 1, 2013 12:29 PM
109	The spouse of an allergic person	Feb 1, 2013 12:24 PM
110	Grandparent of child with food allergy	Feb 1, 2013 12:21 PM
111	I have food sensitivities and have friends and family with food allergies/sensitivities.	Feb 1, 2013 12:21 PM
112	allergies getting progressively worse thru time!	Feb 1, 2013 12:21 PM
113	school employee	Feb 1, 2013 12:19 PM
114	sensitivity...not true allergy	Feb 1, 2013 12:04 PM
115	My husband has food allergies	Feb 1, 2013 11:59 AM
116	Restaurant operator	Feb 1, 2013 11:53 AM
117	RN that works in allergists office	Feb 1, 2013 11:28 AM
118	I have food allergies	Feb 1, 2013 11:03 AM
119	I have grandchildren who have food allergies and they visit in my home so I have to be aware of food purchases for them.	Feb 1, 2013 10:39 AM
120	Manager in university food service	Feb 1, 2013 10:23 AM
121	Grandmother	Feb 1, 2013 10:18 AM
122	grandparent/caregiver of child with food allergy. peanut	Feb 1, 2013 10:08 AM
123	I am a teacher and babysitter for children with severe allergies.	Feb 1, 2013 9:50 AM
124	I am the parent of a child with minor food allergies, aunt to a child with severe food allergies, wife of a husband with major food sensitivities, and I have a mild food allergy..	Feb 1, 2013 9:12 AM
125	parent of 19 year old with allergies	Feb 1, 2013 9:12 AM
126	daughter, Grandsons	Feb 1, 2013 9:08 AM
127	I am an adult with food allergies along with having children and grandchildren with food allergies	Feb 1, 2013 9:07 AM
128	I am an aunt to a child with food allergies.	Feb 1, 2013 9:01 AM
129	school nurse	Feb 1, 2013 8:59 AM

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130	Spouse who does primary shopping/cooking for a food allergic adult	Feb 1, 2013 8:53 AM
131	I am a relative of a child with food allergies that lives close by and visits my home on occasion.	Feb 1, 2013 8:48 AM
132	I am a parent of a child with food allergies and my husband has food allergies.	Feb 1, 2013 8:47 AM
133	My spouse has food allergies	Feb 1, 2013 8:46 AM
134	spouse also has food allergies	Feb 1, 2013 8:43 AM
135	school nurse caring for students with food allergies	Feb 1, 2013 8:41 AM
136	I am a school nurse	Feb 1, 2013 8:35 AM
137	Grandfather of a child with severe allergies	Feb 1, 2013 8:28 AM
138	My spouse has food allergies.	Feb 1, 2013 7:55 AM
139	school nurse	Feb 1, 2013 7:54 AM
140	I am a 20 year old with an allergy	Feb 1, 2013 7:47 AM
141	School Nurse	Feb 1, 2013 7:44 AM
142	School nurse	Feb 1, 2013 7:30 AM
143	Healthcare professional--allergy tech	Feb 1, 2013 7:23 AM
144	Grandparent	Feb 1, 2013 7:20 AM
145	grandson also has severe allergies	Feb 1, 2013 7:18 AM
146	I am a child with food allergies	Feb 1, 2013 7:09 AM
147	I am a school nurse to many students with food allergies	Feb 1, 2013 7:07 AM
148	Spouse of food allergy person	Feb 1, 2013 7:00 AM
149	school nurse	Feb 1, 2013 6:50 AM
150	I have issues with yeast and gluten and nut allergies within the family	Feb 1, 2013 6:45 AM
151	school nurse and parent of adult-child with peanut allergy	Feb 1, 2013 6:43 AM
152	School nurse and mother in law of severely allergic son in law; my sister also has severe allergies	Feb 1, 2013 6:23 AM
153	School nurse	Feb 1, 2013 6:14 AM
154	school nurse	Feb 1, 2013 5:42 AM
155	I cook for people with food allergies	Feb 1, 2013 4:47 AM

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156	I am in a relationship with an adult with food allergies.	Feb 1, 2013 4:05 AM
157	I am a child with food allergies	Feb 1, 2013 3:58 AM
158	I am a registered dietitian who writes food allergy cookbooks	Feb 1, 2013 3:17 AM
159	School Nurse	Feb 1, 2013 12:22 AM
160	I am an individual under the age of 18 with food allergies.	Feb 1, 2013 12:08 AM
161	I am occasionally a caregiver for friends child with allergies	Jan 31, 2013 10:26 PM
162	I am a teenager with food allergies	Jan 31, 2013 8:59 PM
163	I am an adult with celiac disease.	Jan 31, 2013 8:33 PM
164	know several children and adults with severe food allergies	Jan 31, 2013 8:29 PM
165	Teen with food allergies	Jan 31, 2013 8:24 PM
166	I have EoE. Still trying to find out what allergens trigger my disease.	Jan 31, 2013 8:20 PM
167	Grandparent	Jan 31, 2013 8:15 PM
168	Wife of a husband with allergies	Jan 31, 2013 8:13 PM
169	I am a 16 year old with food allergies.	Jan 31, 2013 8:04 PM
170	and Spouse	Jan 31, 2013 8:04 PM
171	Teen with food allergies	Jan 31, 2013 8:01 PM
172	My husband also has food allergies	Jan 31, 2013 7:55 PM
173	I have a spouse with food allergies.	Jan 31, 2013 7:47 PM
174	Grandparent	Jan 31, 2013 7:44 PM
175	My husband also has food allergies	Jan 31, 2013 7:42 PM
176	LMSW, CDM, focused on Allergies & Intolerance	Jan 31, 2013 7:40 PM
177	teen with food allergies	Jan 31, 2013 7:27 PM
178	Parent of adult child and grandparent	Jan 31, 2013 7:26 PM
179	I am a teenager with food allergies.	Jan 31, 2013 7:06 PM
180	grandfather	Jan 31, 2013 6:56 PM
181	my daughter's peanut allergy resolved, but I'll answer questions from the perspective of when she had her allergy	Jan 31, 2013 6:45 PM
182	I am a teenager with food allergies	Jan 31, 2013 6:38 PM

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183	Parent of a young adult with food allergy	Jan 31, 2013 6:26 PM
184	Teenager w/ Food Allergy	Jan 31, 2013 6:25 PM
185	preschool dietary manager of several food allergic children	Jan 31, 2013 6:22 PM
186	I am a grandparent of a child with food allergies	Jan 31, 2013 6:01 PM
187	Both my son and I his mother have food allergys	Jan 31, 2013 5:52 PM
188	Spouse has food allergies	Jan 31, 2013 5:52 PM
189	Teenager with food allergies	Jan 31, 2013 5:48 PM
190	I am a 14 year old with Food Allergies	Jan 31, 2013 5:43 PM
191	School nurse with 20+ Epi Pens for food allergic kids	Jan 31, 2013 5:32 PM
192	Teacher	Jan 31, 2013 5:29 PM
193	grandmother of a child with food allergies.	Jan 31, 2013 5:16 PM
194	Parent of adult with food allergies	Jan 31, 2013 5:13 PM
195	Child with food allergy	Jan 31, 2013 5:08 PM
196	Work for allergy physician	Jan 31, 2013 5:08 PM
197	my spouse also has a food allergy	Jan 31, 2013 5:08 PM
198	I am a grandparent of a child with food allergies	Jan 31, 2013 4:52 PM
199	I am a teen with food allergies	Jan 31, 2013 4:49 PM
200	Parent of an adult child	Jan 31, 2013 4:46 PM
201	I am a child with food allergies.	Jan 31, 2013 4:45 PM
202	teen	Jan 31, 2013 4:44 PM
203	Allergy Nurse	Jan 31, 2013 4:42 PM
204	i am an educator for students with allergies	Jan 31, 2013 4:37 PM
205	I am an adult with Celiac Disease	Jan 31, 2013 4:31 PM
206	I am the parent of a child with life-threatening food allergies	Jan 31, 2013 4:30 PM
207	Nurse who helps people with their food allergies and have worked at an allergy clinic	Jan 31, 2013 4:28 PM
208	I am also a grandmother of a child wirh food allergies	Jan 31, 2013 4:24 PM
209	Physician - Allergist	Jan 31, 2013 4:20 PM

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210	son is now 27 but lives at home so I do his cooking. Very difficult to cook for him.	Jan 31, 2013 4:17 PM
211	in addition, my husband is unable to digest beef	Jan 31, 2013 4:15 PM
212	RN at a school	Jan 31, 2013 4:15 PM
213	Grandma of a food allergic child	Jan 31, 2013 4:14 PM
214	I am sister to an adult with food allergies.	Jan 31, 2013 4:09 PM
215	I am a teen with food allergies	Jan 31, 2013 4:09 PM

Page 1, Q4. The food allergy/ies in your family were diagnosed by (check all that apply):

1	Many generations of family history	Feb 14, 2013 6:39 PM
2	911 trip to emergency room	Feb 14, 2013 2:19 PM
3	Immunologist	Feb 13, 2013 9:57 PM
4	Nutrition Response Therapist	Feb 13, 2013 3:57 PM
5	Because of IGE levels, pediatrician sent my son to allergist.	Feb 12, 2013 1:10 PM
6	Skin tests, blood work, and esophageal biopsies	Feb 12, 2013 12:28 PM
7	no allergies	Feb 12, 2013 10:51 AM
8	my mother, who is an MD	Feb 12, 2013 9:43 AM
9	dermatology	Feb 12, 2013 6:07 AM
10	Mother (noticed reactions as I introduced foods)	Feb 11, 2013 8:10 PM
11	at first reaction	Feb 11, 2013 7:08 PM
12	allergist	Feb 11, 2013 7:04 PM
13	Mother referred child to allergist as pediatrician didn't do anything about allergy and why child was chronically sick but not chronically ill.	Feb 11, 2013 7:03 PM
14	Kinesthiologist; verified by elimination diet	Feb 10, 2013 10:46 PM
15	blood testing and food elimination	Feb 10, 2013 6:35 PM
16	Gastroenterologist endoscopy and biopsy showed Eosinophilic esophagitis.	Feb 10, 2013 2:31 PM
17	taked to pediatrician during an anaphalactic reaction	Feb 10, 2013 1:37 PM
18	specialist consultant	Feb 10, 2013 7:54 AM
19	ENT	Feb 10, 2013 7:04 AM
20	nutritionist suggested elimination diet	Feb 10, 2013 6:35 AM
21	gastroenterologist	Feb 8, 2013 3:52 PM
22	developmental MD	Feb 8, 2013 12:00 PM
23	nutritionist	Feb 8, 2013 9:05 AM
24	Chiropractor/applied kinesiologist	Feb 8, 2013 7:05 AM
25	holistic psychiatrist	Feb 7, 2013 10:23 PM
26	Nutrition medical doctor, internist, gastroenterologist, kinesiologist, ayurvedic doctor	Feb 7, 2013 10:16 PM

Page 1, Q4. The food allergy/ies in your family were diagnosed by (check all that apply):

27	Gastroenterologist	Feb 7, 2013 9:05 PM
28	naturopath	Feb 7, 2013 5:22 PM
29	blood test	Feb 7, 2013 12:14 PM
30	Through blood test	Feb 7, 2013 10:08 AM
31	no allergies	Feb 7, 2013 9:42 AM
32	specialists	Feb 6, 2013 8:42 PM
33	Nutritionist/chiropractor	Feb 6, 2013 12:30 PM
34	specialist	Feb 6, 2013 8:21 AM
35	Eosinophilic Esophagitis diagnosed by GI - her 13 food allergies were diagnosed by allergist	Feb 5, 2013 8:26 PM
36	online test from Enterolabs	Feb 5, 2013 4:13 PM
37	Holistic doctors	Feb 5, 2013 4:01 PM
38	My Naturopathic Physician	Feb 5, 2013 1:58 PM
39	DNA testing for gluten by chiropractor	Feb 5, 2013 12:30 PM
40	Saliva test via chiropractor	Feb 5, 2013 11:49 AM
41	confirmed by Allergist	Feb 5, 2013 11:20 AM
42	Friend	Feb 5, 2013 10:41 AM
43	anaphylactic reaction and severe eczema observed	Feb 5, 2013 10:29 AM
44	Pediatric Food Allergist	Feb 5, 2013 9:57 AM
45	Anaphylaxis with no previous suspicion of allergy	Feb 5, 2013 9:35 AM
46	Actual reaction	Feb 5, 2013 8:51 AM
47	He ate a nut and had an anaphylactic reaction	Feb 5, 2013 8:44 AM
48	none	Feb 5, 2013 8:31 AM
49	Mother-diagnosis	Feb 5, 2013 7:41 AM
50	kinesiologist	Feb 5, 2013 6:15 AM
51	suspicion confirmed by blood test	Feb 5, 2013 6:07 AM
52	his pediatrician is also an allergist for children and adults	Feb 5, 2013 4:33 AM
53	Test ALCAT	Feb 5, 2013 2:37 AM

Page 1, Q4. The food allergy/ies in your family were diagnosed by (check all that apply):

54	Chiropractor; Blood test	Feb 4, 2013 10:19 PM
55	Reactions	Feb 4, 2013 9:53 PM
56	Reaction	Feb 4, 2013 9:43 PM
57	DNA test	Feb 4, 2013 9:10 PM
58	Scope	Feb 4, 2013 8:59 PM
59	dr of integrative medicine	Feb 4, 2013 8:45 PM
60	first found out w/ blood test after trip to ER	Feb 4, 2013 8:25 PM
61	Specialist	Feb 4, 2013 8:10 PM
62	Gastroenterologist (dx: eosinophilic esophagitis)	Feb 4, 2013 8:05 PM
63	Nutritionist	Feb 4, 2013 8:02 PM
64	gastroenterologist	Feb 4, 2013 7:39 PM
65	Gastroenterologist	Feb 4, 2013 7:13 PM
66	Dietician	Feb 4, 2013 6:44 PM
67	Dermatologist on an allergy floor at a children's hospital	Feb 4, 2013 6:32 PM
68	initial diagnosis by mother	Feb 4, 2013 6:21 PM
69	Oral challenge	Feb 4, 2013 6:08 PM
70	Gastroenterologist	Feb 4, 2013 5:59 PM
71	gastreteroligist	Feb 4, 2013 5:55 PM
72	gastroentologist	Feb 4, 2013 5:51 PM
73	my allergies diagnosed by combination of self diagnosis, observation and doctors while my grandson's nut allergies were diagnosed by his pediatrician and allergist	Feb 4, 2013 5:41 PM
74	Natural Medical Doctor	Feb 4, 2013 5:37 PM
75	Reaction	Feb 4, 2013 5:32 PM
76	GI Dr	Feb 4, 2013 5:30 PM
77	myself	Feb 4, 2013 5:11 PM
78	Allergist and GI	Feb 4, 2013 5:01 PM
79	gastroenterologist	Feb 4, 2013 4:52 PM

Page 1, Q4. The food allergy/ies in your family were diagnosed by (check all that apply):

80	there aren't any food allergies in my family	Feb 4, 2013 4:30 PM
81	Elimination diet	Feb 4, 2013 4:27 PM
82	Urologist	Feb 4, 2013 4:19 PM
83	anaphylactic reaction cashew	Feb 4, 2013 4:01 PM
84	having a reaction to eating peanuts	Feb 4, 2013 3:09 PM
85	gastroenterologist	Feb 4, 2013 2:17 PM
86	History of other family members with this allergy	Feb 4, 2013 1:44 PM
87	Gastroenterologist	Feb 4, 2013 1:19 PM
88	physician	Feb 4, 2013 12:12 PM
89	Mayo Clinic	Feb 4, 2013 10:21 AM
90	first anaphylactic reaction at 9 mths old led to appt with allergist	Feb 4, 2013 9:46 AM
91	Alletness med lab	Feb 4, 2013 8:12 AM
92	mis-diagnosed until 1991 nut anaphylaxis. Had been told in Sauk City WI by numerous Drs. No such thing as food allergy, I must be making it up! There is no test either. Took having my heart STOP to learn about EpiPen, and I MOVED to Madison WI.	Feb 4, 2013 7:16 AM
93	sister - ER nurse in pediatrics	Feb 4, 2013 7:05 AM
94	Pediatric gastroenterologist	Feb 4, 2013 6:45 AM
95	Gastroenterologist	Feb 4, 2013 6:35 AM
96	Naturopath and repeated accidental "tests"	Feb 3, 2013 11:26 PM
97	GI specialist	Feb 3, 2013 11:03 PM
98	immunologist	Feb 3, 2013 9:19 PM
99	gi	Feb 3, 2013 9:17 PM
100	Nutritionist	Feb 3, 2013 8:32 PM
101	Doctor of Natural Medicine	Feb 3, 2013 8:16 PM
102	Dietician thru blood test	Feb 3, 2013 5:31 PM
103	With the help of a support network, as well as through an elimination diet.	Feb 3, 2013 5:11 PM
104	specialist in the disorder	Feb 3, 2013 3:25 PM
105	GI Dr.	Feb 3, 2013 2:50 PM

Page 1, Q4. The food allergy/ies in your family were diagnosed by (check all that apply):

106	day care	Feb 3, 2013 2:18 PM
107	dermatologist	Feb 3, 2013 1:03 PM
108	many clietns diagnosed by chiropracters, allegrists, self	Feb 3, 2013 7:56 AM
109	OMD	Feb 3, 2013 1:26 AM
110	I had a reaction, verified by allergist.	Feb 2, 2013 7:25 PM
111	Nutritional Response Testing, Life System	Feb 2, 2013 6:43 PM
112	naturopath	Feb 2, 2013 6:39 PM
113	self diagnosis and confirmed with testing	Feb 2, 2013 6:39 PM
114	Parent witnessed anaphylactic reaction	Feb 2, 2013 6:13 PM
115	only one of the children has been self diagnosed	Feb 2, 2013 5:37 PM
116	Dermatologist	Feb 2, 2013 4:43 PM
117	parents who were a RN and a MD	Feb 2, 2013 2:03 PM
118	Reaction	Feb 2, 2013 1:59 PM
119	GI doctor	Feb 2, 2013 1:00 PM
120	blood test	Feb 2, 2013 12:37 PM
121	hives, breathing issues,fainting immediatlyafter eating nuts	Feb 2, 2013 11:33 AM
122	naturopath	Feb 2, 2013 10:31 AM
123	Myself at first since I am a health care professional as well	Feb 2, 2013 7:29 AM
124	parent	Feb 2, 2013 5:07 AM
125	respiratory specialist (Dr)	Feb 2, 2013 3:09 AM
126	Sister in law is a nurse.	Feb 1, 2013 8:50 PM
127	Parents	Feb 1, 2013 8:33 PM
128	Physician working with Naturopath	Feb 1, 2013 7:17 PM
129	hollistic practioner	Feb 1, 2013 7:09 PM
130	GI	Feb 1, 2013 6:25 PM
131	actual reaction	Feb 1, 2013 5:10 PM
132	a severe reaction and trip to ER	Feb 1, 2013 4:56 PM

Page 1, Q4. The food allergy/ies in your family were diagnosed by (check all that apply):

133	allergic reaction was unknow at the time of consumption	Feb 1, 2013 4:23 PM
134	skin doctor	Feb 1, 2013 4:03 PM
135	gastroenterologist	Feb 1, 2013 3:04 PM
136	Naturopath	Feb 1, 2013 2:47 PM
137	Gastroenterologist	Feb 1, 2013 2:38 PM
138	na	Feb 1, 2013 2:38 PM
139	Immunology/Allergy	Feb 1, 2013 2:37 PM
140	Naturopath	Feb 1, 2013 1:39 PM
141	An initial reaction when food was eaten for first time	Feb 1, 2013 12:40 PM
142	Dermatologist	Feb 1, 2013 12:21 PM
143	Naturopath doctor	Feb 1, 2013 12:15 PM
144	private lab	Feb 1, 2013 12:04 PM
145	mom	Feb 1, 2013 12:01 PM
146	GI	Feb 1, 2013 12:00 PM
147	discovered when anaphylaxis occurred after consuming peanut	Feb 1, 2013 11:26 AM
148	Dermatologist	Feb 1, 2013 11:25 AM
149	John Hopkins Food Allergy Study	Feb 1, 2013 10:55 AM
150	GI	Feb 1, 2013 10:45 AM
151	reactions to the food.	Feb 1, 2013 10:39 AM
152	me	Feb 1, 2013 10:29 AM
153	GI doctor	Feb 1, 2013 9:39 AM
154	Naturopathic Physician	Feb 1, 2013 9:36 AM
155	from eating foods then getting a reaction. allergist took tests to confirm	Feb 1, 2013 9:19 AM
156	Gastroenterologist	Feb 1, 2013 9:09 AM
157	gastroenerologist (celiac)	Feb 1, 2013 9:05 AM
158	also avoiding peanut and tree nut until fiurther testing	Feb 1, 2013 9:03 AM
159	gastroenterologist	Feb 1, 2013 8:59 AM

Page 1, Q4. The food allergy/ies in your family were diagnosed by (check all that apply):

160	Dermatologist	Feb 1, 2013 8:59 AM
161	Immunologist	Feb 1, 2013 8:55 AM
162	anaphylaxis	Feb 1, 2013 8:47 AM
163	naturpath	Feb 1, 2013 8:44 AM
164	lab tests	Feb 1, 2013 8:34 AM
165	Endoscope	Feb 1, 2013 8:30 AM
166	I am also a registered nurse for an elementary school and I care for 40+ children with food allergies here at my school	Feb 1, 2013 8:20 AM
167	naturopathic physician	Feb 1, 2013 8:14 AM
168	gastroenterologist	Feb 1, 2013 8:10 AM
169	Lab results	Feb 1, 2013 8:02 AM
170	originally by parents due to symptoms, then anaphylaxis	Feb 1, 2013 7:48 AM
171	gastroenterologist	Feb 1, 2013 7:48 AM
172	An allergist diagnosed food allergies after emergency treatment for our child who had an anaphylactic reaction to peanuts at the age of three.	Feb 1, 2013 7:46 AM
173	First learned of food allergy - anaphylactic shock from first exposure	Feb 1, 2013 7:38 AM
174	Emergency Room	Feb 1, 2013 7:35 AM
175	ANA reaction after eating a cookie with walnuts	Feb 1, 2013 7:31 AM
176	after an anaphylaxis event	Feb 1, 2013 7:21 AM
177	after a reaction to peanut butter	Feb 1, 2013 7:15 AM
178	GI	Feb 1, 2013 7:09 AM
179	Gastroenterologist	Feb 1, 2013 7:00 AM
180	Integrative MD	Feb 1, 2013 6:46 AM
181	GI specialist	Feb 1, 2013 6:45 AM
182	Gastroenterologist	Feb 1, 2013 6:45 AM
183	Started with acupuncturist 18 years ago for myself, allergist finised helping me recently. Allergist for kids. Husband self-diagnosed.	Feb 1, 2013 6:15 AM
184	regular physicians as well as allergists for students in school	Feb 1, 2013 5:42 AM
185	anaphalaxis	Feb 1, 2013 5:12 AM

Page 1, Q4. The food allergy/ies in your family were diagnosed by (check all that apply):

186	Gastroenterologist	Feb 1, 2013 4:59 AM
187	ate peanut butter cookie, confirmed with blood and skin prick tests.	Feb 1, 2013 4:58 AM
188	Gastroenterologist	Feb 1, 2013 4:43 AM
189	Nutritionist - Nurse Practitioner	Feb 1, 2013 4:27 AM
190	Nurse	Feb 1, 2013 3:12 AM
191	Rast test by asthma nurse	Feb 1, 2013 12:29 AM
192	Gastroenterologist	Jan 31, 2013 11:21 PM
193	gastroenterologist	Jan 31, 2013 11:18 PM
194	First peanut butter sandwich triggered anaphylaxis reaction	Jan 31, 2013 10:40 PM
195	Gastroenterologist	Jan 31, 2013 10:21 PM
196	severe allergic reaction	Jan 31, 2013 10:07 PM
197	trial and error	Jan 31, 2013 10:00 PM
198	Son ate cheese when he was 7 months old and ate a small string cheese and within 3 minutes his entire face and lips swelled up	Jan 31, 2013 9:51 PM
199	had anaphylactic reactions on with several foods, bug bites, etc	Jan 31, 2013 9:49 PM
200	Dermatologist	Jan 31, 2013 9:44 PM
201	pediatric gastroenterologist	Jan 31, 2013 9:35 PM
202	Ear, Nose, and Throat specialist	Jan 31, 2013 9:23 PM
203	Other additional Allergist (out of state renowned expert)	Jan 31, 2013 9:14 PM
204	We had skin prick tests done by an allergist but are on a wait list for assessment by allergy clinic	Jan 31, 2013 8:55 PM
205	pediatric GI specialist	Jan 31, 2013 8:53 PM
206	GI specialist	Jan 31, 2013 8:40 PM
207	colorectal surgeon, gastroenterologist	Jan 31, 2013 8:32 PM
208	gastroenterologist	Jan 31, 2013 8:15 PM
209	Allergic reaction (hives)	Jan 31, 2013 7:42 PM
210	functional med	Jan 31, 2013 7:40 PM
211	had hives, rash, difficulty breathing, lips & tongue swelling etc.	Jan 31, 2013 7:40 PM

Page 1, Q4. The food allergy/ies in your family were diagnosed by (check all that apply):

212	Dowsing	Jan 31, 2013 7:40 PM
213	chiropractor	Jan 31, 2013 7:35 PM
214	Gastroenterologist	Jan 31, 2013 7:32 PM
215	Our son had a severe allergic reaction at 10 months old while we were traveling out of town. We didn't know what it was until we called our physician and he recommended giving him Benadryl and to have him tested for allergies. If we knew then what we know now, we would have given him epinephrine and gone to the hospital.	Jan 31, 2013 7:27 PM
216	reactions	Jan 31, 2013 7:18 PM
217	GI specialist	Jan 31, 2013 7:17 PM
218	Lactation Consultant	Jan 31, 2013 7:15 PM
219	Naturopathic doctor	Jan 31, 2013 7:14 PM
220	Nutrition specialist	Jan 31, 2013 7:12 PM
221	Gastroenterologist	Jan 31, 2013 7:10 PM
222	nutritionist	Jan 31, 2013 7:05 PM
223	parent	Jan 31, 2013 7:02 PM
224	parent	Jan 31, 2013 7:00 PM
225	My own husband (whonis a physician) as we both witnessed her first life-threatening reaction.	Jan 31, 2013 6:59 PM
226	Gastroenterologist	Jan 31, 2013 6:58 PM
227	paramedics	Jan 31, 2013 6:56 PM
228	allergic reaction	Jan 31, 2013 6:53 PM
229	Gastroenterologist	Jan 31, 2013 6:53 PM
230	Immunologist	Jan 31, 2013 6:51 PM
231	allergic reaction	Jan 31, 2013 6:47 PM
232	Dr. Woods	Jan 31, 2013 6:45 PM
233	anaphylactic reaction	Jan 31, 2013 6:30 PM
234	dermatologist	Jan 31, 2013 6:27 PM
235	Naturopathic doctor	Jan 31, 2013 6:22 PM
236	Adult had anaphylactic reaction to fruit eaten all her life (this happened 2 years	Jan 31, 2013 6:22 PM

Page 1, Q4. The food allergy/ies in your family were diagnosed by (check all that apply):

ago). Knew what was happening because my child has had food allergies since infancy and epi pens were already in the home. Did go to ER however.

237	Nutritionist	Jan 31, 2013 6:21 PM
238	immunolgoist	Jan 31, 2013 6:07 PM
239	I was 6 weeks old. I do not remember	Jan 31, 2013 6:00 PM
240	experienced anaphylaxis first time consumed milk	Jan 31, 2013 5:59 PM
241	had allergic reaction	Jan 31, 2013 5:58 PM
242	Gastronologist	Jan 31, 2013 5:43 PM
243	gi	Jan 31, 2013 5:42 PM
244	Nutritionist - Elimination/challenge diet	Jan 31, 2013 5:37 PM
245	Bioaset and home oral challenge	Jan 31, 2013 5:35 PM
246	Internist	Jan 31, 2013 5:29 PM
247	blood tests	Jan 31, 2013 5:22 PM
248	GI	Jan 31, 2013 5:14 PM
249	gastroenterologist	Jan 31, 2013 5:13 PM
250	Food challenge	Jan 31, 2013 5:10 PM
251	Reaction difficulty breathing and hives	Jan 31, 2013 5:04 PM
252	Gastroenterologist	Jan 31, 2013 5:02 PM
253	acute reactions when ate allergens as small child	Jan 31, 2013 4:56 PM
254	1964, Children's Medical Center -- Dallas, TX; Board Certified Pediatric Immunologist (one of first documented food allergy survivors)	Jan 31, 2013 4:49 PM
255	gastroenterologist	Jan 31, 2013 4:46 PM
256	my homeopathic doctor	Jan 31, 2013 4:37 PM
257	Swedish Au Pair	Jan 31, 2013 4:36 PM
258	Parent (father) is a physician	Jan 31, 2013 4:34 PM
259	Internist by biopsy	Jan 31, 2013 4:31 PM
260	Enterolab.com stool antigen test	Jan 31, 2013 4:28 PM
261	Pediatric gastroenterologist	Jan 31, 2013 4:26 PM

Page 1, Q4. The food allergy/ies in your family were diagnosed by (check all that apply):

262	ENT	Jan 31, 2013 4:25 PM
263	gastroenterologist	Jan 31, 2013 4:24 PM
264	naturopathic doctor	Jan 31, 2013 4:20 PM
265	My baby had a severe reaction at home after a meal and I immediately knew it was an allergic response. Allergy testing confirmed.	Jan 31, 2013 4:20 PM
266	gastroenterologist	Jan 31, 2013 4:20 PM
267	Nutritionist	Jan 31, 2013 4:19 PM
268	Pediatric gastroenterologist	Jan 31, 2013 4:12 PM
269	anaphylaxis	Jan 31, 2013 4:07 PM
270	friend	Jan 30, 2013 5:37 PM

Page 1, Q11. Based on what you know about thresholds, how do you feel about them?

1	I still don't think I would trust them.	Feb 15, 2013 8:56 AM
2	It all makes me nervous.	Feb 15, 2013 7:47 AM
3	If there is a chance of ANY amount of allergen, I would not purchase product.	Feb 15, 2013 7:44 AM
4	I strongly feel that using a threshold for labeling purposes provides a false sense of security that the food is allergen free. Knowing that the exposure of even a microgram of the allergen could be life-threatening, I would advocate for the right to be fully informed on the products that I choose as a consumer and a parent.	Feb 14, 2013 10:43 PM
5	Officially, the threshold is simply presence or absence. The immune system recognizes amounts of an allergen many orders of magnitude smaller than the manufacturing tolerances used in the food industry. While most patients may be able to eat, say, soy oil, this is dangerous advice to give companies, family members, and patients who can't safely eat at those thresholds. Further, oversimplified boilerplate advice often convinces struggling patients to dismiss science and draw their own conclusions.	Feb 14, 2013 6:39 PM
6	N/A	Feb 14, 2013 2:58 PM
7	No tree nut is safe for my child. Period.	Feb 14, 2013 2:34 PM
8	Ability to handle one specific allergen can change depending on how many other allergens are in play. (ie, seasonal, etc) No one else should determine what is safe for my son. Zero threshold.	Feb 14, 2013 2:19 PM
9	I don't trust them yet.	Feb 14, 2013 1:27 PM
10	there are a beginning in public awareness that comes from an unbiased source, a statement	Feb 14, 2013 12:51 PM
11	I manage dozens of students with food allergies and would never allow any foods to come into the class for celebrations unless safe for all. If there is any allergen alert on the foods, it is not approved. My family member's allergen, 2 reactions in his life, has never successfully been identified. We always carry an epi pen.	Feb 14, 2013 8:19 AM
12	glad there for a resource but don't always trust them as a number of mistakes happen a year where allergens get mixed into something by mistake	Feb 14, 2013 8:19 AM
13	They don't matter to me, because allergic reactions can change over time, and from time to time.	Feb 14, 2013 8:06 AM
14	I find it helpful in monitoring food intake of certain food items. I know that if I make spaghetti and add a tablespoon of parmesan cheese...we will be ok.	Feb 13, 2013 9:57 PM
15	I feel that it is important for companies to label if there are any traces of an allergen in their products as well as if it was made on shared equipment because for many individuals eating or being exposed to even a small trace of the allergen they are allergic to can cause them to have a life threatening reaction, people need to know if there are any traces of the allergen I. The foods they buy so they can keep themselves safe.	Feb 13, 2013 9:14 PM

Page 1, Q11. Based on what you know about thresholds, how do you feel about them?

16	I am very worried about how you can possibly determine a threshold above which no one would suffer an allergic reaction. I am not convinced this is worth the trouble to do. Why would a minute quantity of an ingredient even need to be in a product? If the ingredient is in the product because of cross contamination, how can you possibly keep it below a threshold without testing every single food product?	Feb 13, 2013 7:27 PM
17	They are helpful but are not guarantees that a food is completely safe	Feb 13, 2013 6:44 PM
18	I don't know how the thresholds were determined, so it's a little hard to say (I'm a bit of a statistics nerd). I do find it odd that there is a threshold level at all: that it is assumed a certain amount of an allergen will be the blanket amount that would cause a reaction for every allergic individual. Because that isn't true. At all. Every person's threshold level is going to be different. (Yes, on the opposite side, I understand that the thresholds are there for the purpose of food labeling laws which are important; but the blanket threshold still bother me.)	Feb 13, 2013 3:57 PM
19	I feel that the current labeling requirements are NOT ok. Every item that is contained in a food SHOULD be listed. The current guidelines for the requirements on Spices are a huge concern for anyone that is allergic to a particular spice. For example "Sesame". This is the 3rd leading allergen in other countries of the world and the United States does not recognize it. I also feel that words such as "Polyglycerol Esters of Fatty Acids" need to be clearly defined. Meaning this word is just a term, but is not a clear identification of the components and ingredients that make "Polyglycerol Esters of Fatty Acids". It is very misleading to anyone unless you are extremely educated on the scientific components of an ingredient. These things need to be better described. I also feel that products such as Lotions, Cosmetics etc. need to be more clearly labeled. Just because something is not ingested doesn't mean that the reaction could not be the same.	Feb 13, 2013 3:41 PM
20	not to be trusted. for a manufacturer to BEGIN labeling at such and such threshold, is to flirt with disaster. the "threshold" for someone with allergies might change, who would know? IMO one can never predict the reaction to an allergen based on the amount of exposure.	Feb 13, 2013 2:01 PM
21	Haven't tried still makes me nervous!	Feb 13, 2013 1:51 PM
22	It sounds like an intriguing way to help increase safety of people with food allergies.	Feb 13, 2013 12:06 PM
23	I'm not familiar with the term allergen threshold....but now I want to look it up.	Feb 13, 2013 11:49 AM
24	It is not informative at all.	Feb 13, 2013 10:23 AM
25	Based on skin test done by physician on my , it seems that even a very small amount can cause a severe reaction.	Feb 13, 2013 9:52 AM
26	I don't know much about thresholds but I feel that since some food allergies can be life threatening everything should be stated so people can make educated choices and not have to worry as much.	Feb 13, 2013 8:42 AM
27	It would be very nice to have a consistent way of designating which packaged	Feb 13, 2013 6:56 AM

Page 1, Q11. Based on what you know about thresholds, how do you feel about them?

	foods actually contain an allergen, vs the current unknown method.	
28	There is no acceptable threshold to be considered safe, because for some people it is NOT safe. Majority can't rule when it jeopardizes even one child's life.	Feb 13, 2013 6:33 AM
29	I find it easier with my children to restrict all intake of foods that may pose a risk. Although labeling seems to be improving it is still confusing. Most often I call a company to discuss the product safety rather than relying on the labels alone to make my decisions. I would rather buy products that are guaranteed to be peanut and tree nut free.	Feb 13, 2013 4:23 AM
30	By far not an exact science Can be inaccurate	Feb 13, 2013 1:22 AM
31	that it's the tolerant level of an allergic person.	Feb 12, 2013 9:49 PM
32	I know that my son has reacted to trace amounts of his allergens introduced by cross contamination.	Feb 12, 2013 9:26 PM
33	confused	Feb 12, 2013 9:02 PM
34	I believe the only truly safe threshold is "zero." If the government were to declare that a certain amount is "safe" and therefore does not require labeling, it would become literally impossible to determine if a given product was indeed safe for your particular circumstances. For example, products can be labeled as "non-dairy" from the Kosher perspective, but still contain enough dairy to cause anaphylaxis in a dairy-allergic individual.	Feb 12, 2013 8:59 PM
35	It's my understanding that even if the amount of allergen present in a food isn't enough to trigger a visible allergic reaction, it could still be causing reactions in my son's body and making it harder for him to outgrow his allergy.	Feb 12, 2013 8:22 PM
36	They are unacceptable. No thresholds should be allowed.	Feb 12, 2013 7:41 PM
37	They can be misleading	Feb 12, 2013 7:39 PM
38	They are not to be taken lightly.	Feb 12, 2013 7:14 PM
39	We found about our daughter's allergy when she was very young. She has never consumed peanuts but did react when we were in a room with peanut shells.	Feb 12, 2013 4:26 PM
40	The safe threshold is ZERO. There are already errors in labeling and there are already accidental ingestions of allergens in foods thought to be safe. "A little" is not OK and this is supported by the latest document from the NAIAD.	Feb 12, 2013 3:20 PM
41	I think that they can be confusing to someone with no experience and could be easier for anyone to understand. I also believe they can be misleading because from my own experience the amount of an allergen ingested does not always indicate the severity of a reaction. A small amount could be fine one time and much more serious another.	Feb 12, 2013 2:19 PM
42	They still scare me	Feb 12, 2013 2:14 PM
43	There is scientific basis to support allergen thresholds; however, I would prefer that my daughter continue to manage her food allergy has she done	Feb 12, 2013 1:48 PM

Page 1, Q11. Based on what you know about thresholds, how do you feel about them?

	(successfully) for over 10 years and that is through avoidance of peanut. I think that is the safest approach rather than through a method where you consider the amount of peanut and then decide whether to consume the food or not.	
44	Even the smallest amount of an allergen should not be consumed. It's just too risky.	Feb 12, 2013 1:10 PM
45	not sure	Feb 12, 2013 1:03 PM
46	very unsure.	Feb 12, 2013 12:19 PM
47	I read everything on peanut allergies I feel like that is my job as a parent with a child with a fatal allergy.	Feb 12, 2013 12:08 PM
48	when they put on label "may contain" I feel like it is just to cover themselves. Not helpful at all.	Feb 12, 2013 11:48 AM
49	I think it would be very difficult to be able to indicate a scientific threshold that would determine how much food would cause an allergic reaction. My son has used a fork that was used by someone else to eat a nut and has had a reaction. There wasn't a piece of nut on this fork. To say that there would only be a minute amount of an allergen in a food would be misleading. How would you know how much of an allergen would be in something unless you test the food before you eat it? And how can you test a cracker or cookie that is already made?	Feb 12, 2013 11:28 AM
50	There should be a zero tolerance.	Feb 12, 2013 11:19 AM
51	I think item should be labeled and consumers can make the decision re level of risk	Feb 12, 2013 11:10 AM
52	I am comfortable offering my daughter foods that she is slightly allergic to when I am present. We avoid the food she is highly allergic to: peanut.	Feb 12, 2013 10:59 AM
53	Concerned that they could be inaccurate, but also don't like that the voluntary labels are over-reaching. Would also like them to include sesame.	Feb 12, 2013 10:34 AM
54	I believe that certain individuals who are highly allergic to certain foods can not tolerate any amount of the allergen. I have seen my child have an allergic reaction from a miniscule amount of peanut. Very scary and something I hope we don't have to go through again.	Feb 12, 2013 9:45 AM
55	Each allergic individual's threshold and response to an allergen is unique and may vary with each exposure for the same individual. It is very hard to standardize a safe lower limit for allergen level. This can be dangerous as it promotes a false sense of safety for the consumer/ parent with food allergies.	Feb 12, 2013 9:43 AM
56	I feel pretty good about my knowledge of what means the product is safe and what does not.	Feb 12, 2013 9:29 AM
57	Don't know what a threshold is, in this context.	Feb 12, 2013 9:23 AM
58	They vary for each individual. Our daughter cannot breathe in peanut allergens in the air, or she will have an asthma attack, so she has an unusually low	Feb 12, 2013 9:09 AM

Page 1, Q11. Based on what you know about thresholds, how do you feel about them?

	threshold.	
59	Based on personal experience and what I've learned over the years, I am surprised that more big companies do not cater to food allergies. They have the big bucks, so why can't they have facilities devoted to allergen-free products?	Feb 12, 2013 8:32 AM
60	I think that a threshold is relative to each person so I would not agree to eat a food with specific treshold. I only buy food free of the allergen because your level treshold may change or may not apply to you. If a person is highly allergic a treshold will not apply.	Feb 12, 2013 7:58 AM
61	I'm not really sure what you mean by "thresholds"	Feb 12, 2013 7:16 AM
62	Discussions with allergist and research.	Feb 12, 2013 6:19 AM
63	I do not purchase anything with peanut.	Feb 12, 2013 6:15 AM
64	no comment	Feb 12, 2013 6:07 AM
65	I do not trust them- everyone reacts differently. My son will react to dairy or egg if it is on his skin- we need to be very careful of this.	Feb 12, 2013 5:52 AM
66	I generally do not trust written thresholds & prefer to speak with the manufacturer directly. We have learned the hard way that "vegan"& "dairy free" labels do not mean 100% dairy free.	Feb 12, 2013 5:35 AM
67	Unsure Every individual has a different trigger threshold and even that can change based on other allergen exposure	Feb 12, 2013 4:55 AM
68	what is the term "allergen threshold"?	Feb 12, 2013 2:52 AM
69	Unknown	Feb 12, 2013 1:27 AM
70	That I need to learn more	Feb 12, 2013 12:33 AM
71	Uneasy	Feb 11, 2013 11:37 PM
72	I don't know my children's thresholds yet, but I imagine I will always have my heart in my throat when I give them something that "should" be okay for them. May contain traces of has never been an issue for my kids until they had a package of cookies we hadn't had before. My oldest was fine b/c he only ate 1/2 of a cookie and he weighed 46 lbs. My second was not fine b/c he ate 5 cookies and weighed 22 lbs - ambulance ride and ER later we were fine - but completely ridiculous that I have to wonder and worry each time we ever try a new food with that label.	Feb 11, 2013 11:33 PM
73	I think that it is a slippery slope to consider some amount of allergen safe, or below a threshold, when it is unclear for each patient where that threshold is (and I've also heard that threshold can change based on additional factors, such as a viral load). For this reason we use strict avoidance.	Feb 11, 2013 10:24 PM
74	Thresholds are in constant flux. They change according to a complexity of variables and no two reactions are alike. There exists no quantifier for thresholds, only loose patterns that are in no way a fool-proof measure for any	Feb 11, 2013 10:19 PM

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	allergic individual.	
75	Not sure.	Feb 11, 2013 10:17 PM
76	Unhappy. I think that the labeling is not complete enough and is too often discretionary	Feb 11, 2013 10:13 PM
77	My sons threshold for peanuts is minimal. His threshold to dairy has improved with delayed allergic reactions. His tree nut threshold is minimal exposure, but no ingestion.	Feb 11, 2013 10:10 PM
78	I call manufacturers and find out what their practices and standards are	Feb 11, 2013 10:08 PM
79	Feeling like I need to know more to understand thresholds as it relates to allergen presence in foods.	Feb 11, 2013 10:08 PM
80	Scared, but feel it is getting better.	Feb 11, 2013 10:08 PM
81	They are unpredictable. That is why you can't take the chance that it's ok to eat something out of a facility or may contain trace amounts of the allergen. It might work out fine that time, it might not work out the next time.	Feb 11, 2013 10:06 PM
82	Scared because my daughter's threshold for dairy is very low.	Feb 11, 2013 9:43 PM
83	There is no safe threshold for food allergies. Any amount can set off a reaction. (Aside from that, every individual has different tolerances, so thresholds wouldn't necessarily work anyway.)	Feb 11, 2013 9:26 PM
84	I feel better when the facility does not process other products with the allergen.	Feb 11, 2013 9:04 PM
85	Unsure; don't feel as if I received or completed enough reading/research to form an informed decision at this time.	Feb 11, 2013 9:03 PM
86	They are confusing.	Feb 11, 2013 8:58 PM
87	I don't really know how little it would take to cause a reaction - we are so careful and anyway each situation can be different. Avoidance is critical.	Feb 11, 2013 8:50 PM
88	?	Feb 11, 2013 8:47 PM
89	Thresholds vary per individual & cannot be standardized.	Feb 11, 2013 8:46 PM
90	I'd prefer that food manufacturers eliminated the allergen completely.	Feb 11, 2013 8:25 PM
91	Thresholds should be set at limits for the highest (most allergic) allergenic person - Consumers should not have to call manufacturers to find out if their product is manufactured in an allergen-free facility or if there is any chance of cross-contamination - and then find out that the product is not safe for the allergic person. Thresholds should only be set for the highest (most severe) allergic reaction, because each individual reacts differently.	Feb 11, 2013 8:19 PM
92	Thresholds can vary greatly from child to child. They can even vary day to day in the same child depending on the child's immune system at the particular moment he consumes the allergen. We take no chances in our family. My son	Feb 11, 2013 8:00 PM

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	has a life threatening allergy to tree nuts and no amount of risk is acceptable to me. If I am ever in doubt about the label on a particular food, we simply don't purchase it or allow him to have it.	
93	Don't know	Feb 11, 2013 7:37 PM
94	As far as I know, there aren't any definitive studies on what thresholds are for peanuts. In any case, my son is severely allergic to even a trace amount.	Feb 11, 2013 7:31 PM
95	Each person has a different threshold of the allergen	Feb 11, 2013 7:29 PM
96	I feel it is an area that requires more research	Feb 11, 2013 7:27 PM
97	They seem to be set at the correct amount	Feb 11, 2013 7:22 PM
98	I don't feel they are objective. I do feel companies put the disclaimer on the label to cover any legalities. In turn, it really omits a large population from possibly trying that food safely.	Feb 11, 2013 7:14 PM
99	Since thresholds can be so variable from patient to patient, I would not feel comfortable with a threshold ...instead I would want a positive or negative definition or a definition in milligrams.	Feb 11, 2013 7:08 PM
100	I understand allergen thresholds to be the maximum amount of an allergenic food that can be tolerated without producing any adverse reaction. I think that because this VARIES by person, it is extremely dangerous to assume any threshold is "safe" other than ZERO when we are talking about allergens. If a company says that their products is "free from allergens" I expect that there is no chance of cross contamination (I do NOT expect and would be disappointed to find that they used "good manufacturing practices" to clean allergens from their equipment and were passing it off as "allergen free" - I don't care how many tests they run that show zero threshold, I AM THE PARENT / ALLERGIC PERSON and I should be properly informed of my risk so I can decide for my child / myself.)	Feb 11, 2013 7:04 PM
101	don't know. I do know that cross-contamination is a very real concern for my daughter.	Feb 11, 2013 7:03 PM
102	My child was a baby when diagnosed. We limited EVERYTHING that could be a possible allergen with nuts because he could not tell us if he felt funny.	Feb 11, 2013 6:58 PM
103	I think it is also important to take into consideration that many families call companies that use shared equipment to discuss terminal cleaning procedures and batch testing while the ' allergen free' item is being run. As far as thresholds I feel that they may not be helpful for individuals who may have an epitope specific allergy vs a conformational allergy.	Feb 11, 2013 6:58 PM
104	Too inconsistent	Feb 11, 2013 6:56 PM
105	make me nervous because my son has a severe allergy-we don't know what HIS threshold is!	Feb 11, 2013 6:48 PM
106	Scary, hard to avoid.	Feb 11, 2013 6:47 PM

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107	I feel that manufacturers need to label food accurately. I feel as though a lot of manufacturers are just saying "may contain" loosely.	Feb 11, 2013 6:40 PM
108	Very knowledgeable.	Feb 11, 2013 6:37 PM
109	I am disgusted that a manufacturer would put a threshold on allergens. Each allergy is on an individual basis, not a well known scale. What they say could be "safe" for me could really be the difference between life and death, especially regarding the number of allergies I have and their anaphylactic levels.	Feb 11, 2013 6:28 PM
110	It only takes 1/1000th of a milligram of the allergen for my son to have a reaction. There is no safe threshold.	Feb 11, 2013 6:27 PM
111	I know we've tested two foods my son likely reacted to, and they showed levels of milk (to which he's highly allergic) on the order of less than 10 parts per million.	Feb 11, 2013 6:21 PM
112	Not confident	Feb 11, 2013 6:19 PM
113	I don't like the "may contain" labeling because I feel every company is heading in the direction of saying their product "may contain" so they don't get sued if someone ever had an allergic reaction.	Feb 11, 2013 6:10 PM
114	I am ALWAYS on the safe side!	Feb 11, 2013 6:07 PM
115	I believe there needs to be more education for the consumer and small businesses on the subject.	Feb 11, 2013 6:03 PM
116	A risk not worth taking. I have seen my child react twice to food items that did not, supposedly, contain her one and only food allergy. I have also seen her react to a food that was "made on shared equipment." See my answer to #18.	Feb 11, 2013 5:57 PM
117	To me, it is all or nothing. I prefer labeling that could disclose all possible risks in content, manufacturing and packaging.	Feb 11, 2013 5:55 PM
118	I don't feel I know anything. My children's allergies are easy to avoid. Mine are new and idiopathic. Much scarier.	Feb 11, 2013 5:53 PM
119	I feel pretty confident in knowing how to read labels and determine if my son is at risk for a reaction. If I feel there is even a trace of allergen I will not give to my son. I've seen him react before and I never want to again. I believe strict avoidance will help his body heal and outgrow the allergy.	Feb 11, 2013 5:52 PM
120	More research is clearly needed to help establish threshold levels for reactivity, even for those who elicit life threatening reactions based on ingestion of the offending allergen.	Feb 11, 2013 5:52 PM
121	I actually would never buy anything that contained any amount of the allergen my son is allergic too no matter the threshold.	Feb 11, 2013 5:52 PM
122	My threshold levels are low. I and my 4 year old react to a small traces. All people do not have the same threshold. A small trace ofc allergens cause anaphylaxis for me	Feb 11, 2013 5:47 PM

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123	I wish there was more info on allergens in general.	Feb 11, 2013 5:40 PM
124	They are important but I think based on my severe reactions, there is no "safe" threshold.	Feb 11, 2013 5:36 PM
125	I feel very confused about my allergy and what type of labels are safe. I am extremely careful and always air on the side of caution, but it is frustrating and really restricting in what I can eat (especially when eating out).	Feb 11, 2013 5:30 PM
126	As a grandparent with a grand child with food allergies has changed the way I purchase food when he visits. It is amazing and frightening to purchase something you have used in the past, only to see the labeled changed to now contain one of his allergens.	Feb 11, 2013 5:30 PM
127	I know my daughter's threshold has changed over time. I know every person is different.	Feb 11, 2013 5:29 PM
128	I could always learn more.	Feb 11, 2013 5:28 PM
129	It would be great if labeling was more specific about the allergen and risk of it being in the food item vs just "in the facility"	Feb 11, 2013 5:25 PM
130	Trace amounts can elicit reactions for some people, so read labels.	Feb 11, 2013 5:19 PM
131	I feel knowledgeable	Feb 11, 2013 5:06 PM
132	I would want my allergist to inform me if she thought there were acceptable thresholds in food (related to my child's allergies).	Feb 11, 2013 5:02 PM
133	I think I might be ignorant about this but, I would think that a "threshold" is different for each person. ?? How do you know your "threshold" doesn't change?	Feb 11, 2013 4:58 PM
134	Each person's reactions are unique and since there is no way to guarantee safety for 100% of people for thresholds greater than 0% I would never give my severely milk and nut allergic child anything with even a trace amount of milk or nuts in it. It is essential that I know if milk or nuts are present. Please don't stop requiring report of allergens if the threshold is low enough for most - lives will be at risk and it just isn't worth it. manufacturers make mistakes all the time about whether or not an allergen is even present. Imagine if they have to start watching degrees of the allergens present? This is just going to hurt people!	Feb 11, 2013 4:56 PM
135	I don't know	Feb 11, 2013 4:48 PM
136	I feel that it is not worth the risk to try to work within a threshold. The food should just be avoided.	Feb 11, 2013 4:47 PM
137	Every person's threshold is different, and no reaction is the same.	Feb 11, 2013 4:45 PM
138	Confused and don't trust them	Feb 11, 2013 4:45 PM
139	I do not want my child to be exposed to her allergens in any amount at any time. In my opinion, there is no safe threshold for allergens.	Feb 11, 2013 4:42 PM
140	The concept is very vague and it makes me nervous to play around with my	Feb 11, 2013 4:42 PM

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	son's threshold because his allergy is so severe. I don't feel knowledgeable enough to take chances.	
141	I don't know if I trust them	Feb 11, 2013 4:40 PM
142	They are confusing and do not guarantee the food is safe to eat. I feel sometimes manufacturers make these inconclusive statements to protect themselves from liability.	Feb 11, 2013 4:32 PM
143	My experience with food allergies shows that they are totally unpredictable. I have been luck, so far. I would be wary of someone else setting thresholds for allergens. I would want to know a whole lot more before I would trust them.	Feb 11, 2013 4:30 PM
144	I would love to have threshold info on labeling!	Feb 11, 2013 4:24 PM
145	How do I feel about there being a certain amount of an allergen that my child can tolerate before he has a reaction? I feel that this is what is being used in OIT trials right now. Unclear question.	Feb 11, 2013 2:52 PM
146	My experience is that I will have a reaction with a minute amount of onion, yeast, wheat or egg. Therefore I don't have an allergen threshold at all with my food allergies as I will go into severe anaphylactic shock with any amount. I hope the FDA will make all food labels include all ingredients so I will not risk death when onion is included under 'spices' and not mentioned by name. Not only do major allergens need to be listed but ALL ingredients need to be listed for the health of all American citizens.	Feb 11, 2013 2:50 PM
147	I feel food allergy thresholds may give food manufacturers too much control and little regulation. As a parent when I purchase a food item I should be able to somewhat trust what is listed on that particular product label and not have to wonder what I am actually feeding my child. When someone purchases ground beef, they trust the meat manufacturer used beef and not turkey, horse or other artificial fillers. This same relationship of trust should be required for manufacturers who prepare packaged food items.	Feb 11, 2013 11:04 AM
148	I know threshold testing is underway but I have not read anything that says that threshold levels have been determined for those who are anaphylaxis to allergens. (for example, I think a threshold has been determined for those with celiac or at least for the majority of those with celiac, but not for anaphylaxis) I believe it is incredibly important that threshold levels be researched thoroughly to determine at what level a food would be safe for those anaphylaxis to the allergen. Without this data, and without rules to enforce that such safe levels are maintained during manufacturing (and without mandating full disclosure on packaging i.e., mandating they disclose cross contact issues in an easy to understand and consistent industry standard way related to those threshold levels), individuals are faced with the daunting and time consuming task of calling each and every manufacturer to determine their labeling practices related to cross contact/trace amounts of allergens. Furthermore, the consumer is left to interpret many manufacturers varied and inconsistent responses to allergen and cross contact inquiries. I have called some companies and received their "legal department's answers" on what is safe or not. Allergic individuals must eat something. More and more I find that customer service reps are given scripts that say if you have severe allergies you should not consume our foods. This has	Feb 11, 2013 11:02 AM

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happened even with companies that have stringent allergen control practices in place and it was only after more detailed questioning that I was able to determine that for select companies their foods are actually quite safe even though at first they indicate there is an issue. Conversely for other companies I have encountered the opposite - they made it sound like foods were safe and after deeper questioning I learned they weren't safe due to manufacturing processes that do not adequately address cross contact issues and a labeling approach that does not put a cross contact warning on the label. There are yet other companies whose answers are so convoluted that I cannot determine if the allergen control is adequate enough or not and then I just avoid all of their products. Lack of industry standards leaves consumers with life threatening allergies (and their parents) in the predicament of not always knowing which foods are safe and which are not - both at the label level and sometimes even after calling the companies directly. Creating an accurate threshold level and creating manufacturing allergen control protocols and corresponding MANDATORY cross contact labeling can alleviate the uncertainty in buying foods.

149	Not good	Feb 11, 2013 10:25 AM
150	I'd like to feel confident that the labels are accurate and that the likelihood of cross contamination is minuscule to non-existent when the allergen isn't part of the ingredients and the equipment is not shared.	Feb 11, 2013 9:09 AM
151	Would like to know more	Feb 11, 2013 8:56 AM
152	don't really understand them.	Feb 11, 2013 7:08 AM
153	I feel like I need to be constantly vigilant about the foods I buy. I rely on the wording on the package, and if I am still unsure, I either do not purchase the product, or call the phone number on the label, if there is one.	Feb 11, 2013 7:03 AM
154	Those who have sever allergies to foods need to pay very close attention to these. I, myself only have a reaction to a few items that are not common in most prepackaged foods.	Feb 11, 2013 6:53 AM
155	I'd like for food products to have more definite labels as to whether they contain allergen	Feb 10, 2013 11:09 PM
156	Always stay away from allergen.	Feb 10, 2013 8:14 PM
157	I do not trust any product unless I call the company. If it is new for my use. If any labels change I call the company again. I always check for cross contact.	Feb 10, 2013 6:37 PM
158	It is difficult to tell. As I get older, it seems that I have longer lasting, worse reactions. Does that mean I have a lower threshold?	Feb 10, 2013 6:35 PM
159	The threshold would be different in each person and could be different in each occurrence for an individual. The severity of reactions can increase with repeated exposure to the allergen. Individuals with food allergies risk a fatal reaction any time they consume foods that contain any amount of the allergen, no matter how small, or any foods that could be subject to cross contamination in any way. This is true even if the individual has never had a reaction. Reactions	Feb 10, 2013 5:52 PM

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	to allergens in foods are too unpredictable to take chances....it's a matter of life and death.	
160	Thresholds do not pertain to me specifically. I cannot tolerate any amount of dairy or egg. I believe if you can tolerate any portion of an allergen, you do not have a life-threatening allergy, you have an intolerance. From personal experience, the term "allergy" is not taken seriously. People who experience gastro intestinal discomfort after drinking a glass of milk will say they have a milk allergy and think I am the same. If I touch a drop of spilled milk on the counter, I break out in hives. If I consume it, I stop breathing.	Feb 10, 2013 5:14 PM
161	I like the labels that specifically spell out "Contain Allegen", I sometimes wish the labels were more specific in our case because our son is not allergic to all tree nuts and it might help us to make better purchasing decisions if the specific nuts were called out.	Feb 10, 2013 3:05 PM
162	My children have varying degrees of allergies, depending on the child and the food in question. For my son who has gone into anaphylactic shock from the suspected ingestion of a tree nut, any amount of an allergen may be life-threatening. I take thresholds very seriously and appreciate all the information I can get in order to make an informed decision.	Feb 10, 2013 2:56 PM
163	Th threshold or "bucket" concept is helpful. However, in practice the location of the threshold is dependent on so many variables that it is too complex to be practical; instead, I tend to have a few dozen scenarios memorized.	Feb 10, 2013 2:31 PM
164	I feel they are far too unpredictable to use as a rule.	Feb 10, 2013 2:23 PM
165	I would still like to learn more and have a closer support group for my grandson and our entire family	Feb 10, 2013 1:37 PM
166	My son's anaphylactic allergies are so severe that we do not allow him to eat any foods that may contain or have traces of the allergens. He has had reactions to minimal amounts.	Feb 10, 2013 11:57 AM
167	I do not know our Child's threshold and therefore asume that she can have absolutely no amount of allergen.	Feb 10, 2013 11:31 AM
168	I have no idea what you're talking about when you say "allergen thresholds".	Feb 10, 2013 11:26 AM
169	What good are they if you are allergic you are never going to risk it.	Feb 10, 2013 11:03 AM
170	Some people react to lesser amounts than others. Thresholds should be lowered.	Feb 10, 2013 10:01 AM
171	I have to be very careful of everything my daughter comes in contact with.	Feb 10, 2013 9:36 AM
172	It varies significantly from patient to patient when looking at food allergies.	Feb 10, 2013 7:57 AM
173	My allergy is corn.. It is difficult to find out if it is in products	Feb 10, 2013 7:54 AM
174	Uneasy	Feb 10, 2013 7:35 AM
175	I'm still learning, but the vast number of names for corn (my allergy) make	Feb 10, 2013 6:35 AM

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	avoidance extremely difficult - until I get a better handle on "hidden corn" such as in washes for other "safe" foods, it's very hard to know where my threshold is :(
176	we read ingredients mainly, they should be specific on everything, not just fruit flavoring,spices, etc.	Feb 10, 2013 6:25 AM
177	Might be ok for some people but would not allow my child to eat anything that contains any amount of allergen	Feb 10, 2013 5:46 AM
178	Don't trust them, especially for the severe allergies - peanuts and shellfish.	Feb 9, 2013 10:28 PM
179	limits food choices for those who have zero thresholds specially to peanuts and tree nuts	Feb 9, 2013 9:10 PM
180	Nervous as my child isn't nearly ready for food challenges involving different thresholds	Feb 9, 2013 8:36 PM
181	Uncomfortable	Feb 9, 2013 7:02 PM
182	After looking it up I would not take a chance with having two boys with a severe peanut allergy.	Feb 9, 2013 6:52 PM
183	They may be useful for some individuals, but could also be complicated or dangerous for others.	Feb 9, 2013 5:25 PM
184	I only buy products from companies with good labeling practices. I don't feel comfortable giving my peanut allergic child any item that can possibly come into to contact with peanuts. If a company doesn't properly label for may contains, I do not trust purchasing from them. I also feel uncomfortable with food products that are on shared lines with our allergen, even though they may be "washed" between lines. I can't take that risk for my child.	Feb 9, 2013 4:57 PM
185	I have 4 people in my family with various food allergies ranging from sensitivities to anaphylactic reactions.I personally have SEVERE allergies to ALL CORN based products, I can tolerate small amounts of REAL corn but not corn-based products. Sometimes even that varies if my other allergies are acting up. My daughter is severely allergic to food colorings/dyes in foods & many others things. Most times we can CATCH the offending item but sometimes labels don't tell the truth or they don't fully explain & those can set off trips to the ER. I make as much as I can from scratch-I buy organic meat (never corn fed). I have to be ULTRA careful. Typical grocery stores do NOT carry items that have a COMPLETE list of ingredients-I want to know even the 1% or less-I want to know what EACH word means. I have to know or I do not buy. Cannot take the risk. This new threshold business is a TINY step. It does NOT go FAR ENOUGH! And, steps to regulate ingredient lists on packages needs to be ULTRA STRICT & always 100% honest-NO HIDING permitted. ALL items, no matter how tiny in amount, within a given product MUST BE IDENTIFIED on the label. ALL CORN PRODUCTS or derivatives MUST BE identified!! All dyes, colorings or animal products should be labeled. As you can see-I want labels that tell the truth! The FDA does NOT go anywhere as far as it SHOULD. FDA does NOT protect the public enough!!!! People have different thresholds-how can someone ELSE determine a standard based on that much inconsistency? We have allergies where only a FEW are on your TOP recognized list of allergens-but we have	Feb 9, 2013 4:15 PM

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	many MORE that are NOT on your extremely LIMITED nearly useless list!!!!!!!!!!!!!! Do you sense my anger & frustration?	
186	They are tricky to find w/fpies & experimenting is stressful when introducing new possible triggers.	Feb 9, 2013 4:05 PM
187	I think htere should be NO threshold. If you are allergic strict avoidance must be adheard to.	Feb 9, 2013 2:11 PM
188	I feel that thresholds can change daily and can depend on several factors outside of simply food consumption.	Feb 9, 2013 11:39 AM
189	I trust that the industry will work with the government to help keep us safe.	Feb 9, 2013 9:27 AM
190	Since there are no laws governing advisory labeling, it is all up to the manufacturer to assign labeling they think best. Which may have no actual relevance. Worse yet, they could skip it altogether!	Feb 9, 2013 4:43 AM
191	The thresholds people react to, including me, are much more sensitive than they used to be. Allergy labeling practices should be changed to reflect this fact.	Feb 8, 2013 11:17 PM
192	I guess I don't know about thresholds. I do know about allergies.	Feb 8, 2013 9:50 PM
193	There should be no thresholds that should be allowed in foods. Labels shpuld clearly indicate contains, maycontains, same facility and equipment. There is no reason this information should not be made available. My child had an analyphatic reaction to an allergen and so no amount of thresholds is ok. Food labels must be mandated to indicate if the food contains any amount of allergen or if it is manufacturered same facility or line. This is important for the health and care of people.	Feb 8, 2013 9:33 PM
194	no threshold is safe	Feb 8, 2013 9:18 PM
195	I feel confident about that and have successfully relied upon them since our first child was diagnosed with a food allergy almost 6 years ago.	Feb 8, 2013 7:24 PM
196	The threshold varies from person/ child to person/ child. So there is no set allergen thresholds across the board.	Feb 8, 2013 7:16 PM
197	There is no threshold for an allergen. It could take something as small as a trace to way more. We dont take chances.	Feb 8, 2013 6:54 PM
198	It is imperative and of utmost importance that the ingredients list show the allergen or possible allergen or state, "may contain the allergen". Someone can die from this not being written and if consumed.	Feb 8, 2013 6:42 PM
199	That products that may contain trace amounts of the allergens we are avoiding are not worth the risk.	Feb 8, 2013 5:07 PM
200	I don't know anything about thresholds	Feb 8, 2013 4:57 PM
201	Not sure how accurate they are.	Feb 8, 2013 3:20 PM
202	They hard to determine outside a controlled environment and impossible to verify	Feb 8, 2013 3:06 PM

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	without explicit documentation from manufacturer. Further, I do not know what the thresholds are for my child(ren).	
203	scared	Feb 8, 2013 3:00 PM
204	Allergies can escalate at any time. If there is an allergy, it should be avoided 100% of the time to prevent exposure/reaction.	Feb 8, 2013 2:40 PM
205	I don't believe they are stable. I believe that factors such as illness, environmental stresses and hormones can vary thresholds.	Feb 8, 2013 2:35 PM
206	Mostly adequate	Feb 8, 2013 1:18 PM
207	You cannot know what any particular individual's threshold is...and, even if you think you may know, it could change. If a person is highly allergic...like my son (3 years old) is to milk, eggs and peanuts...there is no safe threshold. There is absolutely no acceptable amount of these allergens in the food we buy.	Feb 8, 2013 1:02 PM
208	nervous. I want no allergen in my child's food.	Feb 8, 2013 12:19 PM
209	They are different for everyone, so strict guidelines should be in place to protect everyone. Assumptions that everyone is severely allergic to a substance is the only way to label foods.	Feb 8, 2013 11:35 AM
210	My thresholds have varied though my lifetime. Stress is not always the culprit but rather the loss of time that usually coincides. For instance, when a loved one in the hospital, over time I run out of safe foods. Desperation makes you choose foods out of hunger. You get sick. Also, I believe in the bucket theory. My bucket can hold so many low level reactions. Once I fell the bucket .. I have hit my threshold level. If I can my bucket low I am better off.	Feb 8, 2013 11:04 AM
211	Current limits still often produce reactions to the allergens in my child.	Feb 8, 2013 10:59 AM
212	ok	Feb 8, 2013 10:44 AM
213	There should be no thresholds. Either a food has the allergen or it doesn't. We rely on labeling laws for my son's life. I don't want anyone messing around with them or feeling like "some" allergen is okay. It's not for him. He's severely allergic to milk.	Feb 8, 2013 10:17 AM
214	My daughter is severely allergic to peanuts so that even a trace could cause a reaction. If thresholds means that a company could withhold information on the use of peanuts if a threshold was low enough, I'd be worried about that.	Feb 8, 2013 8:13 AM
215	I would not trust giving my child any amount of an allergen.	Feb 8, 2013 8:07 AM
216	Every persons threshold is different. My 7 yr old will only have hives if exposed to a minute amount of dairy. My 5 yr old had anaphylaxis and was unconscious and almost died from a TINY amount of dairy. I don't believe there is a safe threshold. Zero exposure is the only way to stay safe.	Feb 8, 2013 8:03 AM
217	That with most of the food allergies that our family has we have a zero tolerances for even a minute amount in our foods. So I hate thresholds as they allow small amounts to be concealed from the consumer. I believe that Scientific	Feb 8, 2013 7:30 AM

Page 1, Q11. Based on what you know about thresholds, how do you feel about them?

thresholds are a lie!! It is just a way for manufactures to get away with continuing to use allergens.

218	I'm extremely annoyed that my allergen (corn) is NOT labeled, and refuses to be labeled. Also very annoyed that items claims to be free of corn and they are not, and the health/food community seems to think that just because corn has been processed to make a certain ingredient, such as citric acid, that it "no longer contains the allergen" which is complete BS. Just because some expert claims that a minute amount of *allergen* wont cause a reaction, doesn't mean it's true. Any amount is a bad amount and can/will cause a reaction.	Feb 8, 2013 7:27 AM
219	THEY NEED TO MENTION CORN!!! CORN NEEDS TO BE LISTED ON ALL INGREDIENTS LISTS	Feb 8, 2013 7:16 AM
220	I don't trust them since several factors can effect the threshold. Best to avoid the allergens completely.	Feb 8, 2013 7:14 AM
221	Not very useful in my particular case. Sulfites (to which I am extremely sensitive) are most often undeclared on packaging.	Feb 8, 2013 7:09 AM
222	Nervous	Feb 8, 2013 4:17 AM
223	They are not consistent , they should be mandatory and regulated	Feb 8, 2013 3:58 AM
224	I know that regardless of the levels your allergens are, at this time I am not aware of any determining factors that can indicate the amounts that can cause anaphylaxis	Feb 8, 2013 2:57 AM
225	They can be misleading because a person can tolerate a small amount for several days until a tipping point is reached and a full reaction occurs. A single exposure doesn't tell the whole story.	Feb 8, 2013 1:33 AM
226	There needs to be an easier knowledge for knowing all the ingredients in a food item. I did not understand question nine that well but I know that I wish it was easier to know the source of a food item. For example, I'm allergic to corn and it is hard to know which product is a corn derivative. All labeling should include all food sources. There are more allergies out there than the top 8.	Feb 7, 2013 10:53 PM
227	Corn and corn derivative allergies are spiking in the general population. If all corn ingredients were labeled on products as the top 8 allergens are, it would make for a much safer life for my son and I and many others. It gets and emergency room visits. Medicines are even dangerous for us.	Feb 7, 2013 10:48 PM
228	For my children, I don't think it is worth trying to even find the threshold for the allergens. Often times, the thresholds change based on many contributing factors and it isn't worth the stress you put on your body by 'building up' an allergen in your system.	Feb 7, 2013 10:35 PM
229	For someone with a very small threshold to something that cannot be completely avoided, I don't have much of a threshold. I react to the smallest amount. I think for a product to be listed as free of something, then the product, and packaging need to be completely free of that allergen, as well as anything used in processing that product.	Feb 7, 2013 10:23 PM

Page 1, Q11. Based on what you know about thresholds, how do you feel about them?

230	It's very confusing. I don't know whether to trust the manufacturer or not. Manufacturers, retailers, and suppliers are under strict products liability, so if one *were* to get an allergic reaction to something, when their explanation is vague, they can be held strictly liable...and owe lots of money, etc. etc. They should be VERY SPECIFIC with the description of their thresholds.	Feb 7, 2013 10:16 PM
231	Don't know about them.	Feb 7, 2013 10:12 PM
232	I would not be comfortable feeding my child any amount no matter how small of his allergen. There is no threshold level of safe exposure in my mind.	Feb 7, 2013 9:42 PM
233	define the term please	Feb 7, 2013 9:26 PM
234	I am unaware of them so I would need to learn.	Feb 7, 2013 9:05 PM
235	It is important to know your threshold to avoid having a reaction.	Feb 7, 2013 9:01 PM
236	If the grocery stores or stocks the items near items containing allergens the foods may not be safe regardless of the manufacturer. Some are more sensitive to a particular allergen making the thresholds useless for the individual.	Feb 7, 2013 8:53 PM
237	This is a strange question; I am not sure what is meant.	Feb 7, 2013 8:52 PM
238	Not knowledgeable	Feb 7, 2013 8:16 PM
239	Reactions can worsen over time, so thresholds aren't fair. The allergen is either present or not.	Feb 7, 2013 7:30 PM
240	Every person can have different thresholds	Feb 7, 2013 7:19 PM
241	Not sure	Feb 7, 2013 7:17 PM
242	not sure	Feb 7, 2013 7:15 PM
243	Very wary of everything I purchase. Always checking and double checking packages and trying to stay with major companies and even countries where the food is packaged according to their individual laws and preventative measures.	Feb 7, 2013 7:01 PM
244	There should be zero amount of the allergen in the food if it is labeled allergen free.	Feb 7, 2013 6:29 PM
245	I try to NOT go there and avoid at all costs so accidental exposure is less sever.	Feb 7, 2013 6:26 PM
246	Thresholds vary too much to rely on external influences, i.e. some other foods can lower the threshold that would otherwise be tolerated. Thresholds can be arbitrary (because of external factors) and can vary between individuals	Feb 7, 2013 5:48 PM
247	I don't feel that sulfites are labeled appropriately in processed foods. How am I suppose to avoid the threshold that causes my severe reaction if these substances are not plainly labeled in all food products?	Feb 7, 2013 5:44 PM
248	The food I'm allergic to isn't on your list or anyone else's, so they are not relevant to my needs. My allergen can be labeled "natural flavor," even if there is enough to make me sick.	Feb 7, 2013 5:42 PM

Page 1, Q11. Based on what you know about thresholds, how do you feel about them?

249	There is no question, if an item is not clearly marked with allergens, I will not take a chance and purchase it.	Feb 7, 2013 4:27 PM
250	They are a step in the right direction but don't cover enough allergens (corn.)	Feb 7, 2013 3:58 PM
251	I don't take risks! Especially with the life of a child!	Feb 7, 2013 2:53 PM
252	You don't know when the next reaction could happen. very scary.	Feb 7, 2013 2:40 PM
253	I'm allergic to corn and sulfites, and there is no safe threshold for them, in my case. I even react to trace amounts of them in additives, and those used as processing and packaging aids.	Feb 7, 2013 2:23 PM
254	For us, it only takes a small amount to cause a reaction. We do our best to completely avoid the allergens.	Feb 7, 2013 1:03 PM
255	I would like to see more research done on increasing individuals' thresholds to specific allergens, especially those such as peanut.	Feb 7, 2013 12:14 PM
256	Consumers should be notified of them	Feb 7, 2013 12:06 PM
257	There is no such thing as a "threshold" for someone with a severe allergy.	Feb 7, 2013 10:11 AM
258	There is no safe threshold. There can't be since each person is affected by their allergen in a a different way.	Feb 7, 2013 10:06 AM
259	Not sure what they are so cannot answer correctly. Need more education on.	Feb 7, 2013 9:56 AM
260	They need to be measurable and reliable and scientifically sound	Feb 7, 2013 9:48 AM
261	from what I think you mean-- I don't think there is a particular threshold that can universally be applicable. How would you know that there wouldn't be a clump of cheese on the equipment line and that's what you are going to get in your particular item?	Feb 7, 2013 9:47 AM
262	Its a good approach. Will help to refine labeling to those foods truly with allergen concern.	Feb 7, 2013 9:42 AM
263	I have always had the impression that one never really know for sure what the allergic person's threshold is. And that that threshold can change over time, depending on various factors.	Feb 7, 2013 9:18 AM
264	It would not make me feel safe to purchase products that have the threshhold amount of allergen in them for my household.	Feb 7, 2013 9:08 AM
265	They are so subjective and vary so widely even among individuals. The amount of an allergen an individual can tolerate on any given day can vary widely. What gives you an itchy throat or a hive one day can set you into anaphylaxis the next.	Feb 7, 2013 8:47 AM
266	unsure	Feb 7, 2013 7:44 AM
267	Labels have to be accurate and READ..it is almost impossibe to eat out. Servers are not aware of allergens.	Feb 7, 2013 6:55 AM

Page 1, Q11. Based on what you know about thresholds, how do you feel about them?

268	Thresholds can vary by case. Some people can tolerate trace amounts while others cannot.	Feb 7, 2013 5:54 AM
269	I don't know about them	Feb 7, 2013 5:22 AM
270	Do not think they should be used on food labels.	Feb 7, 2013 1:00 AM
271	I feel that the government should not be regulating the thresholds for allergens as each child's body reacts differently to each allergen. It is impossible to place a rubber stamp on each individual and to say that one threshold holds true for every person is very dangerous. I do not support threshold labeling.	Feb 6, 2013 11:11 PM
272	I think that it is ABSOLUTELY ABSURD that there is even the slightest consideration to allow ANY level of an allergen in an item under a certain thresholds. The threshold should be "0%" if it is going to be labeled "allergen free". Any person with a loved one that is truly allergic and understands the cause and effect of such a law should be against it. It is a legal form of murder for the sake of easier profit. Thresholds are different for each person and no "average" can truly be established.	Feb 6, 2013 10:06 PM
273	They are confusing	Feb 6, 2013 7:56 PM
274	Necessary to minimize the impact of anxiety	Feb 6, 2013 7:25 PM
275	I feel that scientific thresholds are faulty in that they don't take into account the individual, and the inherent nature of food allergies. A person's body evolves over time. Some people's allergies decrease as they grow/age, and some get more severe. Reactions themselves are unpredictable, in that a first reaction can be minor and the next life threatening. Less than 10% of the population suffers from food allergies, but that still puts the number into the millions. Threshold testing is done on groups of less than 20 if my understanding is correct.	Feb 6, 2013 7:12 PM
276	I am not sure I know enough about them.	Feb 6, 2013 6:35 PM
277	I do not agree with having any threshold level	Feb 6, 2013 5:51 PM
278	I am horrified that the FDA is actually considering this end run around labeling regulations, and feel that it poses a great danger to my child.	Feb 6, 2013 5:40 PM
279	I don't think they're clear.	Feb 6, 2013 5:31 PM
280	I am allergic to two of the top eight (diagnosed in my teens), but also corn (diagnosed 5 years ago after several years of problems and eventually an ER visit). I can avoid seafood easily with labels. Avoiding corn is exceedingly difficult and there are no thresholds set. I react to the corn starch used to package materials (found out the hard way when my throat swelled).	Feb 6, 2013 5:18 PM
281	that setting thresholds will be dangerous	Feb 6, 2013 3:57 PM
282	I know that my infant son has a zero tolerance threshold for my consumption of certain foods. I also know that scientific thresholds are not reliable for avoiding reactions in highly sensitive individuals such as a breastfed infant.	Feb 6, 2013 3:49 PM

Page 1, Q11. Based on what you know about thresholds, how do you feel about them?

283	It makes no sense that consumers have to individually call companies to find out how the food is made, risking getting someone on the phone who doesn't know what they're talking about or who refuses to disclose manufacturing procedures. Instead, companies need to be forthcoming about what is in their food or what may be in their food so that consumers can make truly informed choices instead of relying on what the company voluntarily discloses on the phone.	Feb 6, 2013 3:45 PM
284	Products with any level of specific allergens should be labeled as such. Thresholds can be different for each person and can change depending on environmental factors.	Feb 6, 2013 2:51 PM
285	We have taken a zero threshold approach and have kept our son safe by complete avoidance. We avoid food that may have the allergen present, but are frustrated by the labeling. Some products are probably fine but its better to be safe than sorry. Many products seem to have a may contain statement to cover the manufacturer but makes purchasing food items so stressful and difficult for us consumers looking at avoiding a specific allergen!	Feb 6, 2013 2:26 PM
286	not comfortable enough to risk my child	Feb 6, 2013 2:16 PM
287	I do not know enough about thresholds and basically avoid as many foods as possible with any of the allergen present.	Feb 6, 2013 2:06 PM
288	not specific enough--too high	Feb 6, 2013 2:01 PM
289	Our threshold is zero and always will be. I only had to experience anaphylaxis once in my infant from a minute amount of dairy to know there is nothing that could ever convince me that any amount is safe.	Feb 6, 2013 1:42 PM
290	The thresholds are a terrible way to assay wheither a food has the allergen as I react to stuff that claims to be processed enough to not contain any protein left.	Feb 6, 2013 1:26 PM
291	Think safety should be more of a concern	Feb 6, 2013 1:16 PM
292	I have spoken to many manufacturers. They vary widely in what information they will share about their ingredients, whether they agree to label for "may contains" and the degrees of possibility that the product may actually contain an allergen (ex. one manufacturer labels for "may contains" because products share the same bowl while another shares an air ventilation system with a peanut room although it is several rooms removed from the cookie sprinkles at issue); their shared equipment lines, and/or the possibility of cross-contamination. For my 4 year old son, his allergist has said that the smallest amount of shellfish/peanut protein could trigger an anaphylaxis. All people, including but not limited to the allergen community, are entitled to know exactly what is in their food (including unidentified "spices"; changes in ingredients; and thresholds or trace amounts of other foods that do not appear on the label). The label is our only warning as consumers about what choices we have and whether something is desirable, organic, nutritious, and safe. I believe that the additional threshold information on labels would be very helpful to me in making informed food purchases.	Feb 6, 2013 12:52 PM
293	I do not know much about them, but my son is severely allergic to many food products. So, I would welcome any labeling that provided more details on allergens, their quantity and manufacturing process.	Feb 6, 2013 12:30 PM

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294	Believe that they vary by individual.	Feb 6, 2013 11:57 AM
295	If labeling is based on a set threshold, the specific threshold information (low vs. no chance of reaction) should appear on the label. Consumers should be able to make a fully informed decision on whether or not to eat a food product.	Feb 6, 2013 11:44 AM
296	I would not feed my daughter anything that might contain her allergens regardless of how miniscule the amount.	Feb 6, 2013 11:10 AM
297	Nothing	Feb 6, 2013 11:04 AM
298	I feel it is still not safe for my children to be ingesting their allergen no matter what the threshold is.	Feb 6, 2013 9:33 AM
299	I defer to scientists and physicians who are the experts on this topic	Feb 6, 2013 9:19 AM
300	We need better labeling laws.	Feb 6, 2013 9:12 AM
301	He's never had a contact reaction or cross-contamination reaction, but we're still aiming for zero exposure. I'm just not willing to risk it with peanut.	Feb 6, 2013 8:44 AM
302	A trace amount of an allergen can cause anaphylaxis and possibly death.	Feb 6, 2013 8:06 AM
303	I think that there should be clear labeling regarding ANY amount of allergen in a food so that the person buying the product can decide whether or not it is too much/little for them to consume.	Feb 6, 2013 7:25 AM
304	It matters on a case-by-case basis. Everyone is different.	Feb 6, 2013 7:24 AM
305	They can change depending on pollen, puberty, exposure to other allergens... it does not seem like anything close to an exact science.	Feb 6, 2013 7:15 AM
306	I sometime get very confused and limit what I make what I buy.	Feb 6, 2013 6:15 AM
307	I don't know anything about food thresholds right now.	Feb 6, 2013 5:04 AM
308	There needs to be very specific information on labels, especially is it may contain an allergen or is made on the same equipment.	Feb 5, 2013 11:29 PM
309	worried and scared	Feb 5, 2013 10:47 PM
310	I am absolutely not comfortable with the fact that thresholds can be used to make an assumption that a food can generally be considered safe for everyone, even those with food allergies.	Feb 5, 2013 10:23 PM
311	It's not enough.. The top 8 can be life threatening?	Feb 5, 2013 10:06 PM
312	i don't trust them because from what i understand every time my son/daughter eat something they may have different reactions so to know the levels of allergens in the food may not be relevant. I just need to know if the allergen is present or not.	Feb 5, 2013 9:37 PM
313	I doubt that there is any safe level of allergens. There is simply too much diversity in sensitivity levels between individual allergy sufferers.	Feb 5, 2013 9:32 PM

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314	if it's in the product, it should be labeled, and if it's manufactured on the line, it's likely in it somewhere.	Feb 5, 2013 9:31 PM
315	people are too diverse to conclusively say that each person will react the same way to a fixed amount of a known allergen. I fell that the term 'threshold' should not be used simply because it is simply to fluid.	Feb 5, 2013 9:20 PM
316	I am not willing to risk any exposure	Feb 5, 2013 9:14 PM
317	I think different people have different thresholds, so any standard you make will work for some portion of the population, but not likely for my family. Fortunately, my spouse reacts very quickly to food with even traces of his allergens, so he will stop eating immediately	Feb 5, 2013 9:11 PM
318	I need to know more. I can sense when my child has eaten something wrong sometimes.	Feb 5, 2013 8:51 PM
319	I don't know	Feb 5, 2013 8:48 PM
320	It is very upsetting, frustrating, and dangerous that companies are not required to label for risk of cross-contamination. It should not be voluntary!!! My daughter had a reaction to Cheerios she used to eat regularly. There were unidentified cereal in the box with her Cheerios, which obviously caused cross-contamination which led to her allergic reaction. When I contacted General Mills to inquire what else is processed on that line, they refused to give that information. That information should NOT be voluntary!! As a result, I have stopped purchasing any General Mills products, as I cannot trust their food labeling. Please require risk of cross-contamination to be included on all food labels.	Feb 5, 2013 8:26 PM
321	Not comfortable with them, You never know how much of the allergen will cause a reaction on any given day.	Feb 5, 2013 7:50 PM
322	They mean nothing. I do not trust them.	Feb 5, 2013 7:46 PM
323	The allergen threshold varies for each individual and for each specific allergy that person may have. This threshold may change over time.	Feb 5, 2013 7:09 PM
324	Not sure what that means. If it means amount that could be tolerated generally, I don't think there is such a universlly safe level.	Feb 5, 2013 4:40 PM
325	I have a low threshold before I react so I don't like them at all haha! How am I supposed to feel about them??	Feb 5, 2013 4:13 PM
326	Not familiar	Feb 5, 2013 4:01 PM
327	scared, concerned	Feb 5, 2013 3:45 PM
328	I find it very frustrating. I really like seeing "good manufacturing practices used" on labels; then it seems like they care and are trying to keep consumers safe.	Feb 5, 2013 3:40 PM
329	For our family it is more based on the actual ingredients that are used. If it is the same line then, yes it could cause a reaction, but if it is processed in two completely different areas of the plant, then that is ok. It really depends on the severity of the allergy as well. My son's milk allergy is more of a nuisance with	Feb 5, 2013 3:28 PM

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rashes for accidental exposure, where as his peanut allergy is so severe, that he breaks out in hives on his face if he is near it. So in that case, I do not buy product that has same manuf. But with milk and egg it seems to be a little different.

330	For our anaphylactic allergens, any trace causes an allergic reaction. For non-anaphylactic (celiac), we have found that even the trace amounts of gluten/wheat in "gluten-free" products adds up and causes an increase in symptoms. As a result, we strive to limit processed foods to less than once a week. I hope that the limits on permissible gluten contamination are set at 10 ppm or lower, in an attempt to encourage corporations to make choices that ensure our family's health.	Feb 5, 2013 3:07 PM
331	I think more information is needed on food packing	Feb 5, 2013 3:06 PM
332	Don't know enough about them.	Feb 5, 2013 3:00 PM
333	Too vague -- needs to require language for any possibility of allergen contact in facility as well as product. Also needs to list sesame since it is more prevalent than some of the major 8 allergens.	Feb 5, 2013 2:58 PM
334	don't understand the question be more specific	Feb 5, 2013 2:43 PM
335	i think that they should also be listed on the packaging.	Feb 5, 2013 2:36 PM
336	I don't believe they exist, it's all or nothing with allergens and my child's safety.	Feb 5, 2013 2:20 PM
337	Have very little knowledge on this topic. My expectation would be that if the threshold is the point at which a specific amount of allergen causes a reaction, it would still not be terribly helpful as an individual's response can change over time and you would have to know your or your child's particular threshold at any given time. Realistically, it would be easier to simply avoid foods that have a chance of containing the allergen than taking a chance that the allergen level is below the threshold for you/your child.	Feb 5, 2013 2:14 PM
338	Despite thresholds, I choose to not put any amount of allergen in my body.	Feb 5, 2013 2:08 PM
339	I feel companies do the best that they can but it is hard for them to cover all types of allergies. The labels do need to list ALL ingredients and explain the production process as best that can be done. It is also up to the consumer to educate themselves to be able to protect themselves and their loved ones.	Feb 5, 2013 2:01 PM
340	Not comfortable with it as sensitivities vary	Feb 5, 2013 1:59 PM
341	I wish I, and my family understood them better; so as to better protect me.	Feb 5, 2013 1:58 PM
342	I don't think you can ever be sure of what amount of an allergen would trigger an allergic reaction. Reactions are unpredictable.	Feb 5, 2013 1:45 PM
343	I don't know what the thresholds are.	Feb 5, 2013 1:44 PM
344	that the smartest thing to remember about thresholds is not to assume they're reliable/stable!	Feb 5, 2013 1:39 PM

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345	I feel that they are a major part in helping to create a more balanced life for those suffering from food allergies. It is so important that we explore the ability to determine such a method for the benefit of those with allergies.	Feb 5, 2013 1:37 PM
346	Need to be more standardized so I feel good about my choices. Some of my son's allergies are not as severe and I would be a bit less cautious (ie, manufactured in a facility...) but with the peanut allergy, I try to just err on the side of caution. A better system would help me make a better choice.	Feb 5, 2013 1:26 PM
347	They are not individualized and therefore should not be used. People with severe allergies need to be aware of any type or chance of the allergen or cross contamination and need not be subjected to the allergen because of a threshold. Sometimes any amount (trace or bit) can be fatal to an allergic person; which totally degrades the integrity of the threshold.	Feb 5, 2013 1:20 PM
348	Unsure and scared	Feb 5, 2013 1:18 PM
349	IT IS SUCH AN INDIVIDUAL THING.	Feb 5, 2013 1:17 PM
350	Can be different for each individual at different times of the year or whether you are sick or well. Best not to take chances.	Feb 5, 2013 1:09 PM
351	I do not currently know much about thresholds and depend on label reading and strict avoidance if unknown ingredients	Feb 5, 2013 1:07 PM
352	I know that my son's threshold is very low, because he had an anaphylactic reaction to a tiny amount of peanut flour mixed with water in a clinical setting during a failed attempt at oral immunization therapy (OIT). I also know that each person's threshold fluctuates depending on a number of factors including illness and recent exercise.	Feb 5, 2013 12:57 PM
353	I'm not sure what you mean by thresholds. I know that, for example for my daughter's peanut allergy, we have been told that it takes only 100th of a peanut to cause a reaction. So, that makes us keep anything with peanuts or nuts out of our house and away from her. With her egg allergy, her personal threshold of tolerance has been built up gradually over time with guidance from her allergist, so that is different than the peanut issue for her. Perhaps you mean the amount of an allergen that is allowed to mix into food in a production facility before it has to be labeled a certain way? If that's the case, we would love more clarification on what manufacturing practices require which kinds of labeling. As it stands, when in doubt, I call the manufacturer to clarify and have done this many times. Usually doubt for us is when there are multiple flavors of a food (like different varieties of a granola bar) and some of them have nuts but some don't. If the ones that don't have nuts don't mention being processed in a facility with nuts, then I'm still skeptical because all the other varieties of that same product with nuts were probably manufactured in the same plant. So I call them to see if the non-nut variety was made in a separate facility. Hope this is clear the way I'm describing it.	Feb 5, 2013 12:50 PM
354	Very important. What the package says does not matter much. As it is often liability related and interpretation of the company differs. I call the company and if they use good manufacturing processes (other than nut contamination which can get lodged in equipment), it's usually pretty safe. So I have bought foods	Feb 5, 2013 12:50 PM

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	that have contained d-j wording. In tree nuts the air shared matters, in milk, it does not. So it is really important to know the manufacturing process and what kind of equipment is shared.	
355	follow zero tolerance personally, so thresholds would be quite scary/confusing/misleading	Feb 5, 2013 12:49 PM
356	They make me reasonably confident that my child can go out in the world (playground, library, etc.) without having a reaction, but not confident enough to buy foods that are made in facilities that also process his allergen (peanut).	Feb 5, 2013 12:42 PM
357	Thresholds can be misleading.	Feb 5, 2013 12:34 PM
358	Not sure what you are asking	Feb 5, 2013 12:30 PM
359	I don't take chances.	Feb 5, 2013 12:29 PM
360	There to protect the manufacturer	Feb 5, 2013 12:24 PM
361	I know that people with food allergies react to various amounts of a food allergen. One person's threshold for reacting to a certain allergen is different than another person's threshold. Establishment of a 'one size fits all' threshold is not possible.	Feb 5, 2013 12:12 PM
362	don't like them	Feb 5, 2013 12:09 PM
363	I would never let my child consume a food containing any amount of his food allergans!	Feb 5, 2013 11:56 AM
364	It would be nice if there were threshold levels for corn, and not just corn protein.	Feb 5, 2013 11:49 AM
365	I feel unsafe due to the fact that statements regarding " manufactured jnthe same facility as..." and similar are not required.	Feb 5, 2013 11:44 AM
366	Very helpful in recognizing safe foods for children.	Feb 5, 2013 11:36 AM
367	They lack information and safety	Feb 5, 2013 11:31 AM
368	They are different for every person with allergies so the consumer must be comfortable with how much it would take to trigger a reaction, and the food label should quantify it if there is any risk of the allergen being present	Feb 5, 2013 11:28 AM
369	They need to be more specific. Some companies have been great but it is not uniform in the food industry yet.	Feb 5, 2013 11:20 AM
370	Unclear. we stay away from everything tjat had wheat or is manufactured in a facility with wheat.	Feb 5, 2013 11:19 AM
371	Our allergist advised us to treat it as all or nothing, so you can't say I'm a little allergic to peanuts. We avoid the allergen completely. We don't attempt to tolerate a little bit. We were told that the RAST test numbers do not indicate the severity of the allergy. Someone with a low RAST score should be just as cautious as someone with a high RAST score.	Feb 5, 2013 11:16 AM

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372	Since my children both have very high sensitivities to allergens, I do not consider anything to be safe, so I do not use thresholds with regards to peanuts or tree nuts.	Feb 5, 2013 11:15 AM
373	Skeptical just because of the variance. Unless I have direct knowledge or direct contact with the full processes there is always some doubt. Call it human nature to "not trust" then verify.	Feb 5, 2013 11:14 AM
374	the right amount of exposure keeps the allergen from getting worse or higher in the family member.	Feb 5, 2013 11:11 AM
375	Very good	Feb 5, 2013 10:58 AM
376	I have not heard of this term	Feb 5, 2013 10:58 AM
377	As allergies can change over time, threshold is individual and hard to determine. My child has many food allergies and I for sure never take a risk with peanut so to me, it depends on the type of allergy and previous reaction etc etc. It should must definitely be mandatory not to be able to just state: Made in a facility that also uses XXX if such statement really means made on shared equipment.	Feb 5, 2013 10:50 AM
378	There is no threshold, it either contains/may contain an allergen or it doesn't. It needs to be that clear.	Feb 5, 2013 10:46 AM
379	My son is extremely sensitive and has had a reaction just passing the peanut butter making machine at Whole Foods.	Feb 5, 2013 10:41 AM
380	My child reacted to a vaccination which had trace amounts of allergen which was not listed in the ingredients. I don't want an allergen hidden by a threshold. I want to know if there is any possibility at all of an allergen being present.	Feb 5, 2013 10:36 AM
381	I don't feel that they are consistent from one manufacturer to another.	Feb 5, 2013 10:32 AM
382	A threshold is the maximum amount of an allergenic food that can be tolerated without producing any adverse reaction. An allergy doctor and a challenge test can determine an individual's threshold. As a parent who has been educated to avoid all allergens this seems confusing and a mixed message from the food allergy and medical community. I feel tired and frustrated about thresholds and the lack of empirical focus from FAAN - I'm glad FARE is using data and epidemiological research to move us forward.	Feb 5, 2013 10:29 AM
383	I think that they are misleading to consumers.	Feb 5, 2013 10:24 AM
384	Uncertain about my son's actual threshold for reaction but know that since he has reacted severely (anaphylaxis) in the past, he may have a lower threshold than others. Also wonder if anyone can really know the threshold for a given day for specific child (other variables can play a part, such as if the child is ill etc...)	Feb 5, 2013 10:23 AM
385	Nervous	Feb 5, 2013 10:17 AM
386	At this point, I have been told to completely avoid the allergen as our best chance of outgrowing the allergy.	Feb 5, 2013 10:15 AM
387	Don't know	Feb 5, 2013 10:08 AM

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388	Not familiar.	Feb 5, 2013 10:08 AM
389	This would not be safe practices for food allergic persons.	Feb 5, 2013 10:05 AM
390	Still a lot of work to be done	Feb 5, 2013 10:04 AM
391	Not sure what a threshold is.	Feb 5, 2013 10:00 AM
392	Thresholds are best to be avoided. All allergens produce an inflammatory or irritating response and affect the immune system in a negative manner, even in small amounts.	Feb 5, 2013 9:57 AM
393	I'm hesitant to trust them because every child is different and IgE levels do not indicate the severity fo the reaction in each person.	Feb 5, 2013 9:52 AM
394	I don't know much, just that low amounts of allergens could be used as an allergy treatment.	Feb 5, 2013 9:52 AM
395	Not sure yet.	Feb 5, 2013 9:46 AM
396	Individual thresholds are difficult to determine as they could vary depending upon recent allergen exposure. Just what reaction I will experience seems to vary. It seems that a "perfect storm" of exposure has preceded my most severe ANA reactions.	Feb 5, 2013 9:45 AM
397	The amount of allergen required to produce a reaction is different for different people. For our major allergens, it is not worth the risk of reaction, so we don't buy products that could be contaminated with any amount. I've called manufacturers and depending on their practices have then purchased products that contain lesser allergens that were produced on shared equipment.	Feb 5, 2013 9:36 AM
398	scary!	Feb 5, 2013 9:36 AM
399	I think thresholds should be labeled so a consumer knows the risk asociated with buying/preparing/eating that product. In case of a reaction, thresholds would be useful to help determine if the reaction may progress to anaphylaxis or not.	Feb 5, 2013 9:35 AM
400	There should always be disclaimers on label	Feb 5, 2013 9:34 AM
401	I don't understand this question, sorry!	Feb 5, 2013 9:21 AM
402	The more specific, the better.	Feb 5, 2013 9:21 AM
403	Allergists have told us to that my child, with tree nut, shellfish and sesame allergies should stay away from the allergens and any potential cross contamination, so therefore I do not consider any threshold to be acceptable for my child.	Feb 5, 2013 9:20 AM
404	Loopholes in the labeling law, such as only requiring disclosures on new labels, make it hard to know what is and is not safe. We have had several reactions, some requiring paramedic and ER care, because a label did not disclose possible cross contamination.	Feb 5, 2013 9:19 AM

Page 1, Q11. Based on what you know about thresholds, how do you feel about them?

405	I feel it can be dangerous to give general thresholds. Each person is different with how they may nor may not react.	Feb 5, 2013 9:18 AM
406	Thus far my daughters allergic reactions tend to be severe and quick, but with a relatively high threshold which is why we are willing to buy food that is processed in a facility where nuts are also processed. She has never had a reaction to foods labelled in this way. She has reacted to foods labelled may contain, so we assume, perhaps wrongly, that this difference is due to the threshold at which she can tolerate her allergens	Feb 5, 2013 9:17 AM
407	If you have been diagnosed as having an anaphylactic-level allergy, there is no safe threshold other than allergen-free/manufactured allergen-free. Because these are the people who could die, the FDA thresholds should first accommodate them.	Feb 5, 2013 9:12 AM
408	It is very confusing.	Feb 5, 2013 9:10 AM
409	My child is anaphylaxis so have first hand experience but I feel that people sometimes go way overboard on what a trace element can do to an allergic child.	Feb 5, 2013 9:08 AM
410	We have to be very careful - what one place feels is being diligent, another feels is being negligent. There really isn't a strict standard.	Feb 5, 2013 9:07 AM
411	There are no known standards so that we can trust the statements.	Feb 5, 2013 9:06 AM
412	be more specific in your question	Feb 5, 2013 9:06 AM
413	Someone needs to regulate products that advertise as "dairy free" but they still contain Caesin, which produces the most severe reaction to those with a milk allergy!!! I had cheese once that said "dairy free" a brand I used to trust, then it started containing Caesin without declaring it on the front of the package! If it has Caesin, it is NOT dairy free!!!	Feb 5, 2013 8:55 AM
414	my understanding is that there is no safe level of allergen before a reaction may occur.	Feb 5, 2013 8:45 AM
415	(feel or think) Just one mistake could be deadly!	Feb 5, 2013 8:44 AM
416	Since my son is allergic to tree nuts I believe any small trace could be deadly so we never take any chances. What scares me is when there are no nuts in the ingredients list and then I get an email from FAAN saying some product was recalled because of mislabeling and nuts actually were in the product!!!! That freaks me out!!!!	Feb 5, 2013 8:44 AM
417	Probably should be stricter.	Feb 5, 2013 8:41 AM
418	Any amount of any of my allergens cause an allergic reaction.	Feb 5, 2013 8:35 AM
419	As individuals' thresholds may vary, as will the severity of their reactions to an allergen, I think it would be very difficult to establish an industry standard. For example, my daughter can tolerate baked milk products and even tolerated small amounts of liquid milk in a food challenge, so we will buy her food that says "may contain" and the similar regarding milk. However, because she is much more	Feb 5, 2013 8:31 AM

Page 1, Q11. Based on what you know about thresholds, how do you feel about them?

	allergic to peanut, and because peanut reactions are more likely to be fatal, we never buy anything that says it may contain peanuts.	
420	If any level of an allergen is present, or could be present, I need to know and frequently call manufacturers.	Feb 5, 2013 8:31 AM
421	uncomfortable because they can change.	Feb 5, 2013 8:27 AM
422	Don't know that thresholds would make a difference. If the food 'may contain the allergen', not matter what the amount, I wouldn't buy it for my children. I would think that threshold sensitivity varies depending on the individual.	Feb 5, 2013 8:26 AM
423	I think they are completely useless, considering that individuals differ in their sensitivity to food allergens.	Feb 5, 2013 8:23 AM
424	My food allergy --onion/allium--is not very common. I don't know of any publicity paid to it.	Feb 5, 2013 8:19 AM
425	I don't know what is meant by an "allergen threshold"	Feb 5, 2013 8:19 AM
426	We try to avoid all exposure to allergen--not tolerant of any threshold amount	Feb 5, 2013 8:16 AM
427	Very helpful.	Feb 5, 2013 8:15 AM
428	Confused	Feb 5, 2013 8:13 AM
429	I personally don't purchase anything without confirming with the company that it's allergen free. There shouldn't be an acceptable threshold value.	Feb 5, 2013 8:11 AM
430	I feel the labeling is weak and basically a legal disclaimer, not to be trusted. I feel the ingredients should have every ingredient listed and not just "spices", etc. I know that with each exposure to your allergen the reaction increases. It's just too risky. I buy crackers & breads but no other pre-packaged items. Your question # 8 was too broad. I particularly have severe allergy to Nutmeg & Mace along with peanuts. If a product has "Spices" on it . . . I can't purchase it. The quantity doesn't matter, exposure is exposure to something your allergic to otherwise I would think it would only be an intolerance. However, I believe that the ingredients are listed in the order of the most quantity. The manufacturer usually won't tell me their 'secret' recipe when I call; they should be required to place the name of all ingredients for the sake of lives!	Feb 5, 2013 8:11 AM
431	I guess they are the limit of exposure to an allergen before a reaction may occur. i don't want my child exposed to their allergen even if there is a low threshold.	Feb 5, 2013 8:03 AM
432	Caution is best	Feb 5, 2013 8:03 AM
433	Still learning about thresholds based on my sons allergies as she is less than 3 and have been told my his allergist that he has a strong chance of growing out of some of his allergies.	Feb 5, 2013 8:03 AM
434	Any amount of peanut protein is not safe for my child. If there is some allowable amount of peanut under which labeling is not required, this puts my child at risk of death. And may explain some of his reactions to foods that were "safe" based on the label.	Feb 5, 2013 8:01 AM

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435	The allergen said a trace of peanut could be fatal for my oldest daughter.	Feb 5, 2013 8:00 AM
436	Based on our dr.'s information, we stay away from it all because he appears to be highly sensitive to some. Why take that chance?	Feb 5, 2013 7:59 AM
437	Not knowledgable.	Feb 5, 2013 7:58 AM
438	Would like more strict rules to help identify actual manufacturing practices.	Feb 5, 2013 7:57 AM
439	We have noticed that more and more products have labels that now state they are manufactured in a facility that uses nuts. Foods we are accustomed to eating in the past are now avoided because of the label. Typically we avoid these foods but if it an item that we have eaten regularly we continue to eat. I would feel more comfortable about the thresholds if I knew what each label definition meant and knew that it was the same from manufacturer to manufacturer. Would also like to see sesame included in the allergen list.	Feb 5, 2013 7:57 AM
440	I am very cautious and never take chances. I realize that thresholds vary from person to person.	Feb 5, 2013 7:56 AM
441	Could be improved.	Feb 5, 2013 7:53 AM
442	Worried that one size doesn't fit all.	Feb 5, 2013 7:49 AM
443	Somewhat knowledgeable	Feb 5, 2013 7:38 AM
444	There is not enough information to properly ensure the safety of those allergic individuals.	Feb 5, 2013 7:37 AM
445	There is no level of allergen that I would allow my daughter to imbibe.	Feb 5, 2013 7:35 AM
446	Don't know	Feb 5, 2013 7:16 AM
447	Not sure what allergen thresholds are.	Feb 5, 2013 7:14 AM
448	We practice strict avoidance of my daughter's allergens, as instructed by her allergist. Thresholds to us are meaningless.	Feb 5, 2013 7:13 AM
449	We have certain foods we know do not cause reaction. We do trial-and-error with other foods. I know that we can't eat Trader Joe's products safely because their manufacturing process isn't clean enough to remove allergens to my child's threshold. I do not know exactly what her threshold is with food and it frightens me.	Feb 5, 2013 7:13 AM
450	Fine	Feb 5, 2013 7:12 AM
451	I think package labeling is not clear and needs to be standardized across the board for all food packaging.	Feb 5, 2013 7:12 AM
452	I know enough that if it contains, processed, may or may not contain to not buy or give to my child.	Feb 5, 2013 7:10 AM
453	??	Feb 5, 2013 7:10 AM

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454	food product must be allergen free. We do not buy anything that may have any allergen in it nor do we buy anything that might have cross-contamination. Never. It is not worth the health risk to the child. We will do without the product or make from scratch at home, which we do a lot!	Feb 5, 2013 7:08 AM
455	From what I understand allergen thresholds vary from one person to the next. What may be safe for one individual with a food allergy may not be safe for another individual with that same food allergy. I'm skeptical that a safe allergen threshold for a broad base of consumers that have food allergies can be found.	Feb 5, 2013 7:08 AM
456	Your threshold can change at anytime with aging and life changes (stressors such as job change, moving, etc.	Feb 5, 2013 7:01 AM
457	UNKNOWN	Feb 5, 2013 6:59 AM
458	REGARDLESS OF THRESHOLD, I WOULD NEVER TAKE THE CHANCE OF EXPOSING MY CHILD TO THE ALLERGEN.	Feb 5, 2013 6:49 AM
459	I think that it is ridiculous to base food labeling on a certain threshold because everyone with a certain food allergy will react to different amounts of the allergen, especially the allergens that are grouped together like tree nuts, because they may be allergic on different levels to each individual nut.	Feb 5, 2013 6:46 AM
460	I appreciate the accurate and valid warnings. It is however unfortunate that many manufacturers now apply the "may contain" label to their products regardless of the actual ingredients or processes involved. As a result, many packaged food options must be eliminated from our daughter's diet choices because we are unwilling to take any risk that there is an allergen present.	Feb 5, 2013 6:41 AM
461	not consistant on the packages.	Feb 5, 2013 6:37 AM
462	The samllest amount of an allergen consumed can cause an anaphylactic reaction. My son has experienced that.	Feb 5, 2013 6:35 AM
463	NA	Feb 5, 2013 6:31 AM
464	I think every manufacturing should use separate equipment to keep food safe for people with allergens.	Feb 5, 2013 6:26 AM
465	Not quite sure what this means.	Feb 5, 2013 6:23 AM
466	We have a 9 year old and a 4 year old with Peanut and Tree Nut allergies. We try to stay as up to date as possible on the thresholds and never buy anything without thoroughly reading packages.	Feb 5, 2013 6:23 AM
467	Based on my son's peanut allergy, it is safe to say that any trace amount could cause anaphylaxis for him if ingested. Just contact with skin can cause an immediate reaction. And because of the nature of food allergies, the threshold could change at any time. So if a child say had a mild/moderate reaction to peanuts one time, does not mean the next time it would be the same. The next time, it could be anaphylactic.	Feb 5, 2013 6:16 AM
468	Whille I appreciate the potential risks for cross contamination/thresholds and we do avoid food with possible cross contimination (per our allergist), I do question	Feb 5, 2013 6:11 AM

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	whether perhaps such strict avoidance is overkill. Since there hasn't been any studies on the likelihood of cross contamination risks, I wonder if perhaps we are avoiding unnecessarily?	
469	nervous.. but hopeful. we currently participate in a slit study for those with peanut allergies.	Feb 5, 2013 6:10 AM
470	I think that thresholds are too individualized to be able to be defined for a population.	Feb 5, 2013 6:07 AM
471	I feel the phrases are misleading, and it does not communicate to me what the level of allergen could/may be	Feb 5, 2013 6:07 AM
472	Because a reaction can be caused by 1/1,000 of a peanut, we do not let our child eat any foods that indicate that the food may be cross-contaminated.	Feb 5, 2013 6:05 AM
473	Vague question. Anything related to my children's allergies makes me nervous. Hopefully that answers your question.	Feb 5, 2013 5:57 AM
474	Not confident in manufacturers	Feb 5, 2013 5:57 AM
475	I think they are too vague, especially reading all of the choices above.	Feb 5, 2013 5:52 AM
476	I think threshold knowledge is a good tool to use in managing food allergies. We need all the help we can get.	Feb 5, 2013 5:43 AM
477	Need more information on them for ex. whether they differ between individuals with same allergen. Ex. just because an allergen doesn't trigger one person, does that mean it won't trigger someone else with the same allergen.	Feb 5, 2013 5:42 AM
478	It is my understanding that even a minute amount of allergen can cause a reaction.	Feb 5, 2013 5:32 AM
479	I think the labeling should be clearer	Feb 5, 2013 5:29 AM
480	I think they are helpful	Feb 5, 2013 5:27 AM
481	Should be less phrases....either yes no or facility	Feb 5, 2013 5:06 AM
482	We don't play around with the allergens. We completely stay away from food with them.	Feb 5, 2013 5:03 AM
483	They seem to be specific to individual. But I would be interested to find out exactly how much of allergen can be picked up by non-allergen foods on shared equipment.	Feb 5, 2013 5:01 AM
484	Not comfortable	Feb 5, 2013 5:01 AM
485	There needs to be laws to define to the public what they are ingesting for the food allergies specifically, and it needs to be written clearly.	Feb 5, 2013 4:58 AM
486	As a dietitian and person with food allergies, it is important to know the person's allergy threshold and how likely a food is to trigger an allergy. If a person is a able to tolerate traces of allergens, it is unnecessary to follow an overly	Feb 5, 2013 4:53 AM

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	restrictive diet.	
487	not very sure of them	Feb 5, 2013 4:51 AM
488	It's easy to get too comfortable with it and not understand that they could turn bad quickly.	Feb 5, 2013 4:44 AM
489	I would like to learn more about this. I assume it starts with a food challenge and the amount of allergen introduced slowly increases over time.	Feb 5, 2013 4:33 AM
490	I would strongly oppose any increase in thresholds given how sensitive my children are. Given that we have so many allergies it would even further restrict what they could eat.	Feb 5, 2013 4:29 AM
491	They still need improvement	Feb 5, 2013 4:06 AM
492	I feel if there is any cross contamination chance I will not buy. My kids have had reactions thru cross contamination. I have to call on every food before I give it to my kids.	Feb 5, 2013 3:50 AM
493	I avoid any possible food containing any amount of peanuts or tree nuts. I understand if you ingest even the smallest amount of peanuts or tree nuts giving only a moderate reaction this increase the chances of a more serious reaction in the future!	Feb 5, 2013 3:31 AM
494	Calm	Feb 5, 2013 3:29 AM
495	For me, there are no thresholds. If there is a potential risk, it is not purchased or brought into the house.	Feb 5, 2013 3:21 AM
496	Not sure	Feb 5, 2013 1:43 AM
497	Nervous-I don't think it takes much allergen to cause rxn (I used a conditioner containing Shea butter as last ingredient and somehow even though I didn't use this on my son's hair he got hives being around me)	Feb 5, 2013 12:25 AM
498	I believe the thresholds differ depending on each individual as well as the specific allergen. my peanut threshold for hives differs from daughter's threshold for anaphylaxis	Feb 5, 2013 12:04 AM
499	I was shocked to read that there are thresholds for allergens. My daughter has had unexplained reactions which leave us confused and frustrated despite our careful examination and research into all products prior to bringing them into our home. So, if an anaphalactic allergic individual ate more than the serving size of several different foods that individual servings are lower than the threshold, the items together could cause a reaction.	Feb 4, 2013 11:43 PM
500	If I understand what a threshold might be, I think they would be useful IF they are accurate. I believe they would help me understand the potential risk better.	Feb 4, 2013 11:36 PM
501	i feel more sensitive in erring on the side of caution with my son's allergies (he's four) than i would with my own or with other family members' allergies.	Feb 4, 2013 11:34 PM
502	I believe they are completely arbitrary.	Feb 4, 2013 11:22 PM

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503	It is still very scary because we are anaphylactic to certain foods. Especially my 3 year old because he doesn't understand it yet.	Feb 4, 2013 11:20 PM
504	In our case, one of the allergic persons has ZERO tolerance to one of the allergens. Even being in the same room can pose a minor threat and precautions need to be taken. Her threshold is ZERO.	Feb 4, 2013 11:07 PM
505	I despise the unknown when it comes to determining one's food allergy threshold for several reasons. One, I can't possibly know the answer to this without willingly exposing my son to various threshold levels (and thereby risking a severe reaction), and so it makes the most sense to simply avoid any possible exposure to his allergens. Two, I don't feel that it's logical to assume that an individual's threshold level will remain unchanged; what might be considered safe one day (such as "produced on the same equipment as") could very well result in anaphylaxis the next day (or month, or year) after.	Feb 4, 2013 11:07 PM
506	The more information available to people with allergies, the better. Currently, there is no defined standard that manufacturers use in labeling allergen thresholds. A statement that something is manufactured in the same facility could actually mean shared equipment. Also, since there is no legal requirement to provide any type of allergen threshold labelling, the absence of a label is not a guarantee of safety. In addition, secondary cross contamination is not indicated in any labelling, e.g. chocolate chips in a box of cookies do not have to state that the chocolate chips themselves may contain traces of peanut, or were produced in a shared facility. I think thresholds are important -- they would need to be clearly defined and explained to consumers so that informed decisions about whether to buy/eat something or not can be made.	Feb 4, 2013 11:06 PM
507	5 percent of a population responds to the lowest dose. What happens to the most allergic 5%? They respond to even LOWER doses! You can not reliably tell anyone this food is safe! Zero is Zero! Zero is much more reliable and predictable guideline for everyone.	Feb 4, 2013 10:57 PM
508	thresholds for each individual vary a lot. I hate for labeling to be vague. Labels need to be for 'contains' or 'may contains' allergen not something about a threshold level...too complicated for most folks...it is complicated as it is!	Feb 4, 2013 10:42 PM
509	although my daughter has had severe food allergies since born(she is 20 yrs now) she has never been tested in a controlled environment for her individual allergy thresholds. Currently she is allergic to all tree nuts, peanuts, shellfish, fish, anything bovine including all dairy products and various ingredients that I dont think we have discovered! Meaning she has reactions but we dont and cant determine the source. We have always gone with experience as it relates to severe and non severe reactions to keep us on track and aware of what to avoid. In addition, we keep to what we know works (processed grocery products with a reputation of not having a reaction) while still being cautious and always reading labels! even with the tried and true brands because we never know if the recipe will change. In addition, she is more allergic to say dairy than peanut so at times we can say "yes" to a product that says on its label."processed in a facility that also processes peanuts". In contrast, I would never purchase it if it said the same regarding ANY DAIRY PRODUCT AT ALL.	Feb 4, 2013 10:39 PM
510	I feel that even with knowledge of my son's allergen thresholds and how much	Feb 4, 2013 10:35 PM

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exposure is acceptable for him, I still exercise extreme caution with my child.

511 they need to be more specific with allergen testing Feb 4, 2013 10:26 PM

512 My understanding is that a threshold is what the FDA will determine is a "safe" amount of a particular allergen. According to my child's doctor, there is no "safe" amount. The reference given by the doctor was that one fiftieth of a teardrop could cause anaphylaxis. So if setting a threshold means that food producers would only have to label an item if it met the FDA's threshold, that would not benefit my child. I do agree that companies, who just label everything to avoid dealing with people who have food allergies, are doing us a great disservice. Feb 4, 2013 10:23 PM

513 Our thresholds vary from food to food and how it's prepared, for example I can't drink milk, but I can eat most types of cheese. My daughter can't eat an egg for a meal, but can eat cakes that have an eggs in the ingredients. Feb 4, 2013 10:19 PM

514 All traces of allergens should be labelled even if trace amounts. Some people have life threatening reactions to small particples of items. Feb 4, 2013 10:13 PM

515 Seems hard because a very small amount is significant Feb 4, 2013 10:12 PM

516 I think it is totally crazy that there are no standards for labeling for cross-contamination. Feb 4, 2013 10:09 PM

517 I know that my son will react to a minute amount of dairy and I suspect the same would be true of eggs and peanuts so we strictly avoid all of foods to which he is allergic including any foods that could possible have trace amounts of the allergens. Feb 4, 2013 10:08 PM

518 I have one son who tests positive but has never had a severe reaction: I could use thresholds for him, probably he could eat items if I knew what the threshold for him was. however, my other son is extremely allergic, so i would never buy anything with any amount of allergen in it: I worry he might eat his allergen if thresholds were allowed. He is THAT sensitive, and allowing any threshold would be a danger to him. Feb 4, 2013 10:06 PM

519 I'm not too sure. Feb 4, 2013 10:01 PM

520 It depends on who gets to determine these thresholds. It varies from food to food. There needs to be a representative group of people who are allergic to particular food and include those with high sensitivity. There needs to be a large number of subjects. Who determines "adverse reaction"? Feb 4, 2013 9:59 PM

521 Worries me as to what us acceptable. Feb 4, 2013 9:58 PM

522 It is extremely important for me to have the precise information about a product so I can determine whether or not to give it to my daughter (her egg allergy is mild so I allow her to eat products produced in a facility with egg; however, her nut allergies are extremely severe and she has reacted to products with even the slightst bit of cross contact - i never give her anything with the slightest trace of nut). I think it is terrible that companies sometimes do not disclose the presence of an allergen in their facility. This could be the difference between life and death for a child. Feb 4, 2013 9:56 PM

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523	Very good	Feb 4, 2013 9:47 PM
524	That his allergens have different threshold. His milk has lower threshold than his soy. He can eat soy that only causes gi disturbances vs milk which can cause urticaria. We don't give him either because allergist recommend to stay away.	Feb 4, 2013 9:46 PM
525	For our kids they are too high- particularly for milk.	Feb 4, 2013 9:45 PM
526	I feel that allergies, and allergen thresholds are still very misunderstood	Feb 4, 2013 9:40 PM
527	I loathe the fact that I have zero tolerance for peanuts.	Feb 4, 2013 9:40 PM
528	Very uncomfortable.	Feb 4, 2013 9:38 PM
529	I think there needs to be a better set standard that all facilities use. I have called numerous plants and businesses to ask about allergen testing, thresholds as well as the types of testing, cleaning, and what allergen is actually tested for with their products. We have found it is different across the board. We only use facilities where I have called and received confirmation on not just multi step cleaning processes but also equipment and batch testing for allergens. (they were still not able to give me the exact threshold of allergen that is considered acceptable) We prefer to never buy products that share facilities, but for some of my daughters special foods this is an impossibility (often soy milk facilities share with coconut and almond milk) we have found only one brand that is strict enough for us to trust their product. If we could have a set standard where we knew that equipment had to be cleaned a certain way, a certain number of times and that product batches as well as equipment would be tested for allergens to a set threshold that we could all know wouldn't trigger allergens, we could all sleep a lot easier.	Feb 4, 2013 9:32 PM
530	hmm not sure about what this means wrt lableing. i understand it in terms of at what point my kids will react	Feb 4, 2013 9:27 PM
531	I do not feel that the food product is safe because of the lack of sufficient, consistent and trustworthy labeling.	Feb 4, 2013 9:22 PM
532	Thresholds are useful for determining the likelihood of an allergic reaction	Feb 4, 2013 9:18 PM
533	Relying on thresholds for food labeling is VERY dangerous, and unacceptable to me. We are extremely vigilant in reading labels, and choosing food. My children are highly sensitive with extremely high allergy levels to many foods. They can't eat even the smallest amount of an allergen. We need to be able to eat and function in society. Plus, overall, different people interpret thresholds differently, and each allergic person is different. Thresholds should not be considered in food labeling.	Feb 4, 2013 9:18 PM
534	I think they can be a basic guideline however, each person is unique therefore each person may have a different threshold towards an allergen...it is not a one size fit all.	Feb 4, 2013 9:12 PM
535	My son is anaphylactic to milk, egg, peanut, and tree nut. My understanding is that he cannot tolerate any threshold for his allergens no matter how small.	Feb 4, 2013 9:11 PM

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536	We don't take any chances. Even 20ppb is too much gluten for me!	Feb 4, 2013 9:10 PM
537	I feel unsure about them	Feb 4, 2013 9:09 PM
538	Frustrating	Feb 4, 2013 9:08 PM
539	I did not know there was a threshold; either the ingredient is present or its not. Any amount no matter how miniscule should be labeled!	Feb 4, 2013 9:04 PM
540	Many times I am left wondering if the "warnings" are just to cover the food manufacturer from taking any responsibility. I often wonder if the food was actually tested, would it contain the allergen. However, since you don't know, you can't take any chances.	Feb 4, 2013 9:01 PM
541	I understand that there are threshold amounts of an allergen at and below which an extremely large percentage of people allergic to that allergen would not react to that allergen.	Feb 4, 2013 8:55 PM
542	Should be strict!	Feb 4, 2013 8:51 PM
543	Strict avoidance of allergens is the best approach as reactions vary, and thresholds vary etc.. Too many varying components to risk a reaction.	Feb 4, 2013 8:50 PM
544	Don't know much	Feb 4, 2013 8:49 PM
545	dont understand question	Feb 4, 2013 8:49 PM
546	must be ever vigilant...	Feb 4, 2013 8:47 PM
547	I really do not know what the actual thresholds are. We just try to avoid any products that may come on contact with our severe allergen. We are not as strict with our allergen that no longer causes severe reactions.	Feb 4, 2013 8:45 PM
548	Can be used to determine the presence of the allergen in the food.	Feb 4, 2013 8:44 PM
549	I would like exact guidelines for each labeling term. It is so abstract now. Also, a company should be required to label if it is made on the same equipment or in the same facility.	Feb 4, 2013 8:41 PM
550	Pretty scared when considering my child's safety.	Feb 4, 2013 8:39 PM
551	Thresholds for reactions are different for individuals, do not believe it is possible to create a standardization.	Feb 4, 2013 8:38 PM
552	for someone anaphylactic there is no threshold...otherwise it may be dependent on each individual and their experience eating the specific food.	Feb 4, 2013 8:37 PM
553	I know nothing about thresholds so can't really comment here; for peanut allergy, I thought there was no acceptable threshold since the severity of the reaction can change over time and so even low threshold is not worth the risk	Feb 4, 2013 8:36 PM
554	Not sure if this is how much of something (allergen) is in food or what my personal threshold for exposure is.	Feb 4, 2013 8:36 PM

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555	I don't feel they can be generalized to include every person with certainty regarding what an individual will react to.	Feb 4, 2013 8:33 PM
556	I don't know enough about thresholds and with a 2 year old with extensive allergies, there is no safe threshold so strict avoidance is our key to ensuring his safety.	Feb 4, 2013 8:30 PM
557	You body can react differently to the allergen depending on the day, stress level, immune system	Feb 4, 2013 8:29 PM
558	I think thresholds give a false sense of security. Every person and their reactions vary. Avoidance is key. No minute trace goes into me.	Feb 4, 2013 8:27 PM
559	Tolerance is very specific to the individual.	Feb 4, 2013 8:25 PM
560	I would prefer to only purchase products that are allergen free but perhaps with proper education and a confidence in threshold reporting on products, I could become comfortable with this concept.	Feb 4, 2013 8:25 PM
561	We need a better labeling system in the United States to protect those who are most vulnerable and to allow them the liberty to eat foods that are safe.	Feb 4, 2013 8:24 PM
562	I wouldnt push them.	Feb 4, 2013 8:22 PM
563	I know my child does not react to everything that may contain an allergen, but due to the risk of a more severe reaction occurring, we avoid those foods anyway. If we knew what the allergen threshold was, it would be much easier for us to identify what we can get away with feeding him.	Feb 4, 2013 8:21 PM
564	not always listed on the labels correctly	Feb 4, 2013 8:21 PM
565	I feel there are likely many foods that our son/daughter could eat, but we do not allow them to due to labeling. However, better safe than sorry.	Feb 4, 2013 8:15 PM
566	I am not comfortable with the FDA determining "safe" thresholds. I would rather know as much information as possible about manufacturing and what a product contains so that I can determine what is safe for my child (based on doctor advice). Even if it's just trace amounts.	Feb 4, 2013 8:14 PM
567	The issue I see is that there is no test currently that helps us determine what our children can tolerate. We have no idea what our kids thresholds/sensitivities are. They can tolerate an allergen one moment and the next have a reaction to it. That's the danger of food allergies. I have experienced this first hand. The current blood RAST and skin prick tests are about 80% accurate give or take. The numbers are not to determine sensitivity but a baseline to help allergist determine where the allergies are going from one year to the next and to see if the child can go through a oral food challenge. My concern is that we only have 1/2 the information. I don't understand the FDA's stance to label the ppm without us families knowing where our child's thresholds/sensitivities are and there is no tests developed that can tell us that. I have to ask myself, what's the point?	Feb 4, 2013 8:10 PM
568	Don't know anything.	Feb 4, 2013 8:06 PM
569	Since I know that labeling is not strictly controlled and, in my mind is left up to a	Feb 4, 2013 8:04 PM

Page 1, Q11. Based on what you know about thresholds, how do you feel about them?

	manufacturer and their understanding, I certainly error on the side of caution when choosing food. Some items don't declare anything, but I see another version of the same thing with allergens in it and just stay away.	
570	I think they are very individualized.	Feb 4, 2013 8:04 PM
571	My son has little tolerance of tree nuts so I am not able to introduce products containing any of them at this time.	Feb 4, 2013 8:04 PM
572	I believe there is value in establishing threshold data. I understand there have been studies designed to build tolerance over time based on thresholds.	Feb 4, 2013 8:03 PM
573	I do not really know what thresholds are	Feb 4, 2013 8:03 PM
574	I'm not willing to take risks	Feb 4, 2013 7:57 PM
575	Packages should have more info for consumer.	Feb 4, 2013 7:55 PM
576	I understand that some people may have a reaction at a certain threshold while others may not. I personally believe that because your allergic sensitivity can change that you should only consume foods that are completely allergen free. I WILL NOT buy any products for my children with nut allergies if they were processed on the same equipment as allergen even if company states that they sanitize inbetween uses bc that is not a 100% guarantee. My daughter has experienced stomach cramping after eating and drinking items processed that way so I do NOT feel safe using them anymore. I hate the fact that companies don't have to label their products with "may contain allergen" if they use a cleaning process in between uses. It is very misleading and can be dangerous for consumers with the allergen. It is very upsetting.	Feb 4, 2013 7:53 PM
577	not sure	Feb 4, 2013 7:49 PM
578	interesting, as everyone's reaction thresholds are different. In fact, ours vary with pollen season, illness, etc.	Feb 4, 2013 7:48 PM
579	I am aware of my own personal thresholds and those of my children, but not labeling guidelines. A problem we have as salicylate sensitive and quite reactive to preservatives, food dyes, and glutamates, I don't like how the glutamates can be hidden in labeling and given tricky names.	Feb 4, 2013 7:43 PM
580	I am not comfortable with the current thresholds. I wish that they were more stringent.	Feb 4, 2013 7:42 PM
581	Thresholds vary. One individual can get away with small amounts of an allergen but there may be times when the body is under stress when they can get away with less - and you never know. So forget thresholds, they are simply too dangerous.	Feb 4, 2013 7:41 PM
582	This question is vague.	Feb 4, 2013 7:41 PM
583	There is no standard for thresholds - each individual is different.	Feb 4, 2013 7:34 PM
584	Concerns as our child has at times reacted to things that do not appear to have the allergen nor have warnings that processed in same facility.	Feb 4, 2013 7:30 PM

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585	The thresholds are not well defined or monitored.	Feb 4, 2013 7:26 PM
586	I really don,t know what "thresholds" means in regard to my Allergic child.	Feb 4, 2013 7:24 PM
587	I feel there should be no thresholds when it comes to the safety of my child	Feb 4, 2013 7:22 PM
588	I respect what the label says and trust that it is correct when deciding whether or not to feed the "particular" food to my allergic child.	Feb 4, 2013 7:22 PM
589	I am not familiar with this term as it relates to allergens, but would guess it is the point where, the amount of allergen present that prompts an allergic response.	Feb 4, 2013 7:22 PM
590	I don't really trust the threshold theory. It seems safer to me to avoid the allergen as much as possible.	Feb 4, 2013 7:20 PM
591	I believe that it is important for companies to label whether an allergen may be present in any form, irregardless of how minuscule of an amount may be present. While threshold research has its benefits, there will be individuals on both ends of the average, making it neceasary to label appropriately. At the point of purchase, it will be up to the consumer to decide their level of comfort in purchasing a product, based on accurate labeling rather than threshold "norms."	Feb 4, 2013 7:19 PM
592	I think there is always more we can do to keep allergens out of food that does not contain that allergen.	Feb 4, 2013 7:18 PM
593	I know avoiding the allergen at all cost is the only way to prevent reaction	Feb 4, 2013 7:15 PM
594	Each reaction is different and each person's threshold can vary as well.	Feb 4, 2013 7:15 PM
595	Still feel unsure	Feb 4, 2013 7:15 PM
596	I don't know much about them, but I don't like the idea of any threshold amount-only strict avoidance.	Feb 4, 2013 7:13 PM
597	I do not feel safe offering my son something that may contain traces of foods that could cause an allergic reaction, even if it is noted to be below a "safe" threshold. If establishing a threshold exempts companies from labeling for allergens because the amounts are defined as too small to be of risk, it would make shopping for packaged products very difficult, requiring phone calls to inquire about unlabeled allergens and possibly restricting (even further) the brands and varieties to choose from. We need better and clearer labels, not allergens hiding behind "safe thresholds" that may not be safe for everyone.	Feb 4, 2013 7:11 PM
598	Afraid to see how far the re-action will go.	Feb 4, 2013 7:10 PM
599	N/a	Feb 4, 2013 7:07 PM
600	We just avoid anything that could have any traces of peanuts.	Feb 4, 2013 7:06 PM
601	There is not a one common threshold, it different for each person. My son has had a serious reaction to airborne exposure to the allergen, while my daughters reaction is much less serious	Feb 4, 2013 7:05 PM
602	I am not comfortable with my child eating foods that are made on shared	Feb 4, 2013 7:03 PM

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	equipment or may contain any amount of his allergen	
603	Somewhat nervous that threshold is variable depending on other factors in child's health (virus, other allergy load, etc)	Feb 4, 2013 7:02 PM
604	As a parent to a child with a food allergen, I count on the labeling telling me what I need to know about their product. Most parents have more than one child, 2 jobs and spending hours reading labels, calling companies, etc. is very time consuming. I don't think it should be that hard for companies to list any/all major allergens in their product/facility. It's not too much to ask for. I assume that if people on the FDA or boards of these companies had a child with severe allergies, they'd think differently.	Feb 4, 2013 7:00 PM
605	I am unsure about my son's allergen threshold	Feb 4, 2013 6:58 PM
606	I do not trust their consistency.	Feb 4, 2013 6:58 PM
607	could be better	Feb 4, 2013 6:57 PM
608	When it comes to a life threatening allergy the allergen threshold in my home is zero. We stay away from any and all contact with the allergen.	Feb 4, 2013 6:54 PM
609	Not wild, my daughter probably will never outgrow allergies, until the science is better for building up tolerance, would not use any food that may contain. Truly think so many food allergies are caused by all the genetically modified foods. Most of the genetically modified foods have altered the proteins - thus the increase of food allergies or rxn to proteins	Feb 4, 2013 6:53 PM
610	I think the threshold should be zero. Not taking a risk with my son's life.	Feb 4, 2013 6:52 PM
611	There are exceptions to every rule and is the case of one of my children with nut allergies, there is no tolerable threshold. My older two can tolerate small amounts of egg, so made in a facility is not an issue. With this in mind, a food either contains or not and there should not be minimum thresholds set for labeling.	Feb 4, 2013 6:51 PM
612	Unclear & sometimes confusing.	Feb 4, 2013 6:49 PM
613	I feel allergic thresholds are highly individual and can vary along a wide spectrum.	Feb 4, 2013 6:49 PM
614	It is a worry, but I try not to focus on the unavoidable risks.	Feb 4, 2013 6:49 PM
615	Still learning	Feb 4, 2013 6:48 PM
616	Unsure	Feb 4, 2013 6:46 PM
617	Worth learning more about them, what amounts would trigger a reaction/can be tolerated	Feb 4, 2013 6:45 PM
618	Uncertain	Feb 4, 2013 6:44 PM
619	Everyone is different. Food allergies are very specific to the individual's body, circumstances at that moment etc. I don't believe in general thresholds. My son	Feb 4, 2013 6:43 PM

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	has gone into anaphylaxis from dairy hidden in "natural flavors".	
620	H	Feb 4, 2013 6:43 PM
621	The reaction can be different with each occurrence so I don't really put much confidence in thresholds	Feb 4, 2013 6:42 PM
622	Why risk it?	Feb 4, 2013 6:39 PM
623	Fair. They could be a lot better!	Feb 4, 2013 6:38 PM
624	Not sure what this question is asking	Feb 4, 2013 6:37 PM
625	not sure what that is	Feb 4, 2013 6:37 PM
626	I react to even a small presence of an allergen, so I avoid them completely. I don't know exactly how much of the allergen it takes to provoke a reaction.	Feb 4, 2013 6:36 PM
627	For me, things have been working fine. My child has never had a reaction to a food that was labeled allergen free or that did not have his allergens in it. That leads me to have confidence that I can trust labels to let me know what is and isn't safe for him. If small amounts of allergens were allowed, I may always worry if something that appeared to be safe by the label actually contained some of his allergen. It seems like it might make food buying easier because he wouldn't need to avoid foods unnecessarily, but we both would lose faith that safely labeled foods would actually be safe. I would rather know for sure that something is safe, even if means avoiding more foods.	Feb 4, 2013 6:32 PM
628	We practice strict avoidance of food allergens and would not want to risk exposure to an allergen no matter how small the threshold.	Feb 4, 2013 6:31 PM
629	I feel unsafe to trust a threshold measurement.	Feb 4, 2013 6:30 PM
630	I assume that 0 is the lowest level threshold.	Feb 4, 2013 6:30 PM
631	No amount of allergen is acceptable.	Feb 4, 2013 6:30 PM
632	any amount can be fatal	Feb 4, 2013 6:28 PM
633	Would like sesame be noted as a allegy.	Feb 4, 2013 6:28 PM
634	They are arbitrary. Some companies disclose but others do not. Cannot trust that no mention of thresholds means good practices are followed.	Feb 4, 2013 6:23 PM
635	It would be nice if there was a food industry standard. Some companies, like Hersery's, have very clear polices, others do not.	Feb 4, 2013 6:21 PM
636	they are not specific enough	Feb 4, 2013 6:21 PM
637	Should be zero tolerance	Feb 4, 2013 6:20 PM
638	Labels need to have standards. Even a small amount can be a problem.	Feb 4, 2013 6:19 PM
639	It is hard to balance all of the food allergies. We are a completely peanut/ tree	Feb 4, 2013 6:17 PM

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nut, seafood and shellfish free home. Complete avoidance!

640	It seems to me that thresholds are an individual thing. Some people are much more allergic to a certain food than others and can elicit a different reaction as a result. As it relates to food labeling, it is maddening. The numerous restrictions we have are already overwhelming, but when you also have so much uncertainty about whether a food could be safe it can make you feel even more restricted. A food may not have an ingredient you are allergic to but there is a chance it may be in there so you feel either like you are taking too great of a risk or you feel like you are avoiding things that you aren't even sure will cause any harm. Having options is a big deal to someone with numerous restrictions.	Feb 4, 2013 6:17 PM
641	There should be some regulation regarding amounts in foods	Feb 4, 2013 6:16 PM
642	At this time, I would not trust foods with an allergen ingredient. I need more information on thresholds.	Feb 4, 2013 6:15 PM
643	For some people, even a tiny amount is enough to cause a serious reaction. So labeling has to be entirely honest and forthright.	Feb 4, 2013 6:13 PM
644	Fine	Feb 4, 2013 6:13 PM
645	They are a guideline and not an absolute.	Feb 4, 2013 6:12 PM
646	I do not feel that there is a standard in know that every person may or may not react to the threshold amount for an allergen and there for it is extremely dangerous to even consider generalizing threshold data	Feb 4, 2013 6:11 PM
647	I think generally it is unclear.	Feb 4, 2013 6:08 PM
648	Zero is the only acceptable	Feb 4, 2013 6:08 PM
649	I read all ingredients and disclaimers on packaging and don't trust a statement on the front of the package. When in doubt I call the manufacturers for clarification.	Feb 4, 2013 6:08 PM
650	I don't know enough.	Feb 4, 2013 6:06 PM
651	Not sure what is meant by "allergen thresholds."	Feb 4, 2013 6:06 PM
652	I would like to know more about exactly what the labeling means. ie. If a food was processed in a plant that also processes an allergen does that mean that the allergen was right beside it? What's the risk level?	Feb 4, 2013 6:05 PM
653	not sure	Feb 4, 2013 6:05 PM
654	uncomfortable navigating food options - ESPECIALLY when I don't know what level will trigger an anyphlactic reation!	Feb 4, 2013 6:04 PM
655	I'm frustrated by them. The allergist told us that the allergy test result number is not an indicator of how sensitive an individual is to the allergen. For example, someone with a score of 6 (high) may not have a severe reaction, while someone with a low score (2) may be highly reactive. Because my son only had a reaction when he actually ate peanut butter, I am tempted to continue feeding	Feb 4, 2013 6:03 PM

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	him anything that does not "contain" peanuts, but I'm also nervous about some of the warning labels about shared equipment - not sure how sensitive he is and don't want to take chances with his health.	
656	My understanding of severe allergies is that no amount is safe, especially for those with airborne allergies, but I'm not very knowledgeable about the science behind it.	Feb 4, 2013 6:03 PM
657	Can't really answer.	Feb 4, 2013 6:03 PM
658	I don't like when it's not clear & then I won't buy it. If they say they take good precautions to prevent cross contamination that's what I am looking for!	Feb 4, 2013 6:03 PM
659	Have not received any education or information from newsletters or allegist related to this topic	Feb 4, 2013 6:02 PM
660	i feel everyone's threshold is different and difficult to determine the reaction based on the threshold.	Feb 4, 2013 6:01 PM
661	I think it is entirely and individualistic thing. Each of my children has specific and different thresholds.	Feb 4, 2013 6:01 PM
662	How do I "feel" about them? It has nothing to do with a feeling but rather the knowledge of the stimulis and sensation. This can change unknowingly in an individual at anytime, thus a "no" response to #16.	Feb 4, 2013 5:59 PM
663	Wow. I don't know much about them.	Feb 4, 2013 5:58 PM
664	I am skeptical since my allergic reactions are severe.	Feb 4, 2013 5:57 PM
665	I NEED all labeling as I can barely find food to eat.	Feb 4, 2013 5:57 PM
666	I am strongly against thresholds because the severity of a food allergy varies greatly from person to person as well as from incident to incident. With thresholds, I feel that no food is guaranteed to be safe.	Feb 4, 2013 5:56 PM
667	I am comfortable with small, infrequent amounts of allergic foods for my son when it comes to his more minor allergies (egg, soy), but would not give him any quantity of his severely allergic foods. Because of this, it makes answering question 16 difficult.	Feb 4, 2013 5:55 PM
668	I prefer a system of strict liability as we have now. I do not like the idea of finding an acceptable level of contamination and then declaring that safe for every allergic human, regardless of severity. When just a few ppm is all that is needed to cause anaphylaxis and your best tests loose effectiveness below 20 ppm, setting a threshold is far greater precision than possible, especially for mixed facilities. Enforce the current law. It would work fine, if it were enforced.	Feb 4, 2013 5:55 PM
669	I feel as though they need to be more clear. And I also think that some companies slap a label on to 'cover' themselves	Feb 4, 2013 5:52 PM
670	If the label says that it doesn't contain an allergen then there shouldn't be any, not even a millionth of a percent. Either it does or it doesn't. We have had problems with food processed on the same machinery even though the label	Feb 4, 2013 5:52 PM

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	didn't say that it was. We had seeds in our bread numerous times that were not listed on the label. It came from other bread made on the same equip. So we changed to a different brand or make our own. I even had a company refuse to tell me if their peanut butter cookies were made on the same lines as the non peanut butter ones in the same shape. There is no standard threshold for everybody. If my son gets touched by his allergen he gets hives.	
671	Confused.	Feb 4, 2013 5:52 PM
672	I wish there were clear standards used to define allergen thresholds.	Feb 4, 2013 5:51 PM
673	I feel that they need to be explained better and that companies need to have a (check up) every month.	Feb 4, 2013 5:51 PM
674	I think they need to be extremely specific per allergen.	Feb 4, 2013 5:51 PM
675	I feel that the labeling is out of CYA on part of the food manufactures and NOT designed at all for the consumer. It is all a risk unless allergen free and even samples of those products have been found to contain allergens. It is an impossible task as a consumer to ever feel 100% confident about the food I give my child.	Feb 4, 2013 5:51 PM
676	Vary too greatly to use on labeling	Feb 4, 2013 5:51 PM
677	Adequate	Feb 4, 2013 5:49 PM
678	I don't know enough to comment	Feb 4, 2013 5:47 PM
679	Ok	Feb 4, 2013 5:46 PM
680	I think it is very hard to ensure an absolute zero ppm at all times in a commercial manufacturing facility. However, consumers need to know that their food is free of an allergen to an agreed level. Once a safe level is determined by the government then companies have a threshold to meet and quality departments have a safe number to test to. All in all, I would like a nut free world, but the reality is a documented safe allergen amount would make food safer for allergic people.	Feb 4, 2013 5:46 PM
681	I do not understand what is meant by "allergen thresholds."	Feb 4, 2013 5:43 PM
682	There is not much of a threshold for me so it is a moot point. A very small amount results in either severe illness or anaphylaxis.	Feb 4, 2013 5:43 PM
683	i believe that any amount of top 8 + corn allergens should be disclosed on food/product labeling.	Feb 4, 2013 5:43 PM
684	They make me nervous.	Feb 4, 2013 5:42 PM
685	Disagree	Feb 4, 2013 5:42 PM
686	I feel, based on my personal severe food allergy experiences, that even the slightest traces of any food that is an allergen that is found in a product should be completely separated in a facility that has strict restrictions to allergy products in case a person, like myself, should come in contact with the product. Otherwise	Feb 4, 2013 5:41 PM

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	the manufacturers who are not careful with their products will lose a large amount of consumers because they are not able to tend to the needs of ALL people.	
687	They are all so individual	Feb 4, 2013 5:41 PM
688	Just a speck can cause an allergic reaction.	Feb 4, 2013 5:41 PM
689	N/a	Feb 4, 2013 5:41 PM
690	skeptical	Feb 4, 2013 5:41 PM
691	It should be mandatory to label if a product is produced in a facility with allergens.	Feb 4, 2013 5:39 PM
692	I don't know much about thresholds but am furious that "sesame" does not have to be listed even if it is an ingredient. My 1 year old is deathly allergic to sesame and peanuts--and it is much easier to manage the peanut allergy because of food labeling.	Feb 4, 2013 5:38 PM
693	I feel very comfortable with all the resources I have available.	Feb 4, 2013 5:38 PM
694	not exactly sure, but i do avoid anything could cause a reaction. and i dont always feel comfortable with items that are claiming to be peanut free/tree nut free or produced in a nut free facility.	Feb 4, 2013 5:37 PM
695	My son is allergic to many tree nuts so we avoid anything that may contain them. Even though there are a couple he is not allergic to. It would be nice if labels specified which nuts were in their product	Feb 4, 2013 5:36 PM
696	Don't want them to be used as an excuse to not take precautions to keep allergens out of food they should not be in. Feel that they more accurately reflect reality. Understand can't test for zero and that there is a small amount of allergen my daughter can eat and not have a reaction.	Feb 4, 2013 5:35 PM
697	I always call manufacturers to confirm what their label phrases mean. I know it is not a law to label made on equipment, or manufactured on equipment, so there are only few companies I trust based on answers from my phone calls.	Feb 4, 2013 5:35 PM
698	I would love to feel that the food industry was judicious in use of labels and not just trying to cover themselves. Even the meat department of our local grocery store has a warning.	Feb 4, 2013 5:33 PM
699	I feel that thresholds are based on a average population. The issue is that a threshold doesn't ensure that a reaction will not occur. I would rather make the decision for my child (not the manufacturer or government).	Feb 4, 2013 5:32 PM
700	I'm not comfortable to we avoid the food completely.	Feb 4, 2013 5:29 PM
701	all allergen labeling of any kind should be FDA mandated!!	Feb 4, 2013 5:28 PM
702	I think I would not trust threshold labeling since levels required for a reaction seem to vary greatly from one person to another. But I would check with our allergist before making a final decision. Absolute amounts of a given allergen per	Feb 4, 2013 5:27 PM

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	<p>serving might be useful to know instead. That way we could decide for ourselves if we're okay with the amount. Also this seems like a very complicated task since foods can contain multiple allergenic proteins (e.g., milk).</p>	
703	I think they are silly - my daughter is allergic to peanuts....PERIOD!	Feb 4, 2013 5:27 PM
704	It's very confusing....	Feb 4, 2013 5:26 PM
705	I believe they are the amount of an allergen that can be included in a product without them having to label. This doesn't help me at all because my son is severely sensitive to corn. Corn is in everything, they don't have to label or indicate if something is derived from it. It's a huge problem for us and for hundreds of families with loved ones that have a corn allergy.	Feb 4, 2013 5:25 PM
706	Shared equipment is risky! We've learned the hard way.	Feb 4, 2013 5:25 PM
707	Confused	Feb 4, 2013 5:24 PM
708	When my son was first diagnosed at age 15 mos. (now 21years old) we were told by the allergist that the only safe level was none.	Feb 4, 2013 5:24 PM
709	I feel as though there needs to be a standardized way to label all foods because there are no real thresholds to my knowledge	Feb 4, 2013 5:24 PM
710	Should be no thresholds. Does it or doesn't it contain the allergen.	Feb 4, 2013 5:23 PM
711	I think the threshold may depend on the individual person.	Feb 4, 2013 5:23 PM
712	Don't always trust them.	Feb 4, 2013 5:22 PM
713	I don't know	Feb 4, 2013 5:18 PM
714	not particularly helpful. for me there cannot be any part per million of my allergen in a food. that is the safety threshold	Feb 4, 2013 5:17 PM
715	No amount of allergen is safe in the food I buy for my child. If the food contains a small amount that is deemed safe I would stop buying that product.	Feb 4, 2013 5:17 PM
716	For milk and eggs I feel comfortable knowing my son's level. For peanuts (his most severe allergy) I am not comfortable at all - we've been told he can't eat even two without going into anafalitic shock.	Feb 4, 2013 5:17 PM
717	Do not know enough to feel comfortable answering.	Feb 4, 2013 5:17 PM
718	I am concerned when labels are not clear regarding the handling of allergens and shared equipment.	Feb 4, 2013 5:16 PM
719	They are lower than you think!	Feb 4, 2013 5:16 PM
720	Was helpful when child also had egg and dairy allergy. Don't feel comfortable with threshold levels for peanut. Need to know more.	Feb 4, 2013 5:15 PM
721	Not always accurate	Feb 4, 2013 5:14 PM

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722	If the product states that it "contains: peanuts, treenuts, or anything seafood" I don't buy it. If it only contains one of the allergens I still don't buy it. It is only safe if it has none of my children's allergens. I usually feel safe if the company states on the label that it is processed in a peanut and tree nut free facility.	Feb 4, 2013 5:14 PM
723	It is my understanding that no one knows a lot about thresholds and every person and reaction is different and I think thresholds can vary. Allergies are not an exact science and as parents we can only always be prepared for a reaction.	Feb 4, 2013 5:13 PM
724	Just because a product does not have in its ingrediants ie., peanuts/tree nuts but has or had the possibility to be contaminated by even a very small amount; makes it not worth taking the chance..that very small amount will make my child react	Feb 4, 2013 5:11 PM
725	I don't think it is a good idea at all. Thresholds are going to affect a small percentage of allergic people, but they are just as important as anyone else. Who should have the right to say it is ok to jeopardize their lives?	Feb 4, 2013 5:11 PM
726	A reaction is so unique to each food allergic person that a threshold is too hard to determine. Determining a general threshold is bound to cause confusion and accidental reactions!	Feb 4, 2013 5:11 PM
727	Makes me nervous, pressing my luck. I am sure we avoid many "safe" foods because companes cover their bases by saying "may contain" or similar.	Feb 4, 2013 5:10 PM
728	They are very important to realize.	Feb 4, 2013 5:10 PM
729	It is how much would it take for this person to have an reaction. Some may have difficulty even with just the smell and some may be ok even if they had a bite.	Feb 4, 2013 5:09 PM
730	Artcles	Feb 4, 2013 5:08 PM
731	I have a high threshold to products containing soy. It would be nice to know how much soy is in a product so I wouldn't have to exclude it.	Feb 4, 2013 5:08 PM
732	Avoid allergen at all cost	Feb 4, 2013 5:07 PM
733	I don't care what labeling laws are...I don't trust manufactures to always clean perfectly, therefore only feel comfortable with but free facilities in most cases.	Feb 4, 2013 5:07 PM
734	I feel that even trace amounts of an allergen must be labeled as such. People react differently and therefore need to know any possible trace amount of an allergen that could be in any food product.	Feb 4, 2013 5:06 PM
735	I don't know enough to answer.	Feb 4, 2013 5:05 PM
736	nervous	Feb 4, 2013 5:03 PM
737	I think a threshold is the minimum amount of the allergen that is 95% likely to effect a reaction.	Feb 4, 2013 5:03 PM
738	Thresholds allow me to have a better understanding in dealing with my son. He has a 100+ peanut so I know to avoid all peanut. But his milk is now a 6 (down from 24 when hee was a baby). I allow him to have some products wi dairy (last	Feb 4, 2013 5:02 PM

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	ingredient on the list, some baked products, etc..) but he can not tolerate drinking milk, eating yogurt, etc... The threshold provides info for me.	
739	Like I know a good bit, but there is always more to learn to protect my granddaughter.	Feb 4, 2013 5:02 PM
740	I like having allergens labeled	Feb 4, 2013 5:02 PM
741	Can be confusing when it's not a direct ingredient but may contain, etc	Feb 4, 2013 5:02 PM
742	Thresholds can change with age and recent exposures and triggers	Feb 4, 2013 5:02 PM
743	The mandated requirements of plain english are essential. Advisory labeling is extremely helpful and should be mandated as well. Any trace amount should be required because a trace amount can be life threatening.	Feb 4, 2013 5:01 PM
744	I feel that each person has a different allergen threshold. What its safe for one person can be deadly for another.	Feb 4, 2013 5:00 PM
745	I do not trust labeling as only products sold in stores are required to list all ingredients. Hospitals, restaurants, etc. are not required to use products that list all ingredients. (actual hospital experience)	Feb 4, 2013 4:58 PM
746	I guess I don't understand what you are asking.	Feb 4, 2013 4:57 PM
747	I wouldn't feel safe purchasing or eating a food item that contains even the smallest trace of my allergen. Even the smallest trace of an allergen can cause a reaction.	Feb 4, 2013 4:57 PM
748	each person has a different threshold. Anymore than someone telling me how much I can drink before being drunk, no one can really tell me on a particular day how I might handle the introduction of an allergen to my diet. Assumption that everyone reacts the same way is silly.	Feb 4, 2013 4:57 PM
749	I wish that food companies would have to include every ingredient used in the ingredient list, no matter how much was used, even if it was a small percentage. Every person's "threshold" for triggering a reaction is different. For example, I can eat small amounts of soy, but any amount of peanuts will produce a severe reaction.	Feb 4, 2013 4:56 PM
750	Unsure	Feb 4, 2013 4:56 PM
751	Every situation is different but we react with traces of residue.	Feb 4, 2013 4:56 PM
752	I would like specific information so we can determine if my child should worry about things like "manufactured on a line with allergen". I need better info from the manufacturer as to what that means (is the line thoroughly cleaned after run?) and I want better info from the allergist as to how sensitive my child's system is to particular allergies. I feel frustrated with the current labeling system.	Feb 4, 2013 4:55 PM
753	Don't know what they are.	Feb 4, 2013 4:55 PM
754	I don't know	Feb 4, 2013 4:54 PM

Page 1, Q11. Based on what you know about thresholds, how do you feel about them?

755	I think they are vague.	Feb 4, 2013 4:52 PM
756	It is unclear to me what "allergen thresholds" means. Assuming this term is in reference to the level of allergen allowed in a particular food product, this term needs a clear, universal definition that all food manufacturers abide to.	Feb 4, 2013 4:48 PM
757	they can be confusing and purchasing some products seems risky.	Feb 4, 2013 4:47 PM
758	There should be no "threshold.". The word threshold could mean death for a severely allergic person, like both of my children. Some people have varying degrees of allergic reactions, but when processing food it's not worth the risk to the public.	Feb 4, 2013 4:46 PM
759	I feel nervous about them because I do not know what my daughter's threshold is.	Feb 4, 2013 4:46 PM
760	I feel that they are dangerous to those of us who have life threatening food allergies. They make the general population think that a small amount of the allergen is nothing to worry about. For some of us, even that will kill us...	Feb 4, 2013 4:46 PM
761	I do not believe any threshold keeps one safe from allergens. I believe every ingredient should be listed on the package, including the source of what appear to be food products, but are merely preservatives or flavor enhancers. I believe all GMO products should never be used in a food chain product or animal.	Feb 4, 2013 4:45 PM
762	So individualized, who is to say that there aren't people who have a reaction to less than the " acceptable" threshold levels.	Feb 4, 2013 4:44 PM
763	It is never worth the risk to purchase a food that has potential contamination. We eliminate risk at all costs. We do not want to test our allergy thresholds.	Feb 4, 2013 4:41 PM
764	The problem is that the threshold is not the same for all people and/or allergens. My child had a severe reaction to rice dream ice cream with chocolate chips. The company said that the trace of milk was so small no one should react. Obviously that didn't work for us. Child reacted to jelly belly's made in the same factory with peanuts, even though no peanut ingredients. Child reacted to wal mart brand of rice krispies, which had no peanut ingredient but was made in the same factory. My kids can tolerate some baked milk, but not all. My neighbor's kids have less severe allergies. She pays no attention at all to 'made in the factory with', 'may contain', etc. By trial and scary error, we found some brands are more reliable than others. You just don't know until you try it.	Feb 4, 2013 4:41 PM
765	Even trace amounts of the allergen in the food will make my child ill, ranging from itching tongue, mouth, ears, to the point of profuse vomiting.	Feb 4, 2013 4:40 PM
766	Ok	Feb 4, 2013 4:39 PM
767	I don't know much about thresholds. I try to look for nut free or processed in a nut free environment	Feb 4, 2013 4:37 PM
768	Not sure	Feb 4, 2013 4:34 PM
769	I think that it is scary to allow someone else to determine the lowest possible threshold. My daughter for example reacts to allergens in the area, going into a	Feb 4, 2013 4:32 PM

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	bread store, or pizza shop starts her allergic reaction just from being in the air.	
770	Uncomfortable	Feb 4, 2013 4:32 PM
771	I don't believe the uncertain can be measured. Even doctors cannot predict level of reactions to level of allergen. I won't buy products if I think there is any risk of allergen	Feb 4, 2013 4:32 PM
772	DOnt know anything about them	Feb 4, 2013 4:31 PM
773	I'm not really sure what you mean when you talk about allergen thresholds	Feb 4, 2013 4:31 PM
774	I'm not sure how much of allergen would cause a reaction. I'm most comfortable with allergen not present at all (not in facility)	Feb 4, 2013 4:29 PM
775	No comments	Feb 4, 2013 4:28 PM
776	It has been my personal experience that products that are exempt from indicating soy (Iethicin or vit E for example) can still aggravate my allergies. One portion in a day won't necessarily bother me. But since soy derivatives can be in so many products without indication, I have at times experienced a cumulative effect from them if I have too many sources in a day. I call it 'death by 1000 papercuts' and it has led me to avoid any and all amounts of soy in food. Perhaps if food labels indicated when ingredients always contain allergens or their derivatives, I would be able to monitor my intake. But without clear allergen info that is impossible and it's best for me to have a zero tolerance diet. P.S. Whenever a manufacturer has an ambiguous statement about allergens - I contact them directly. Whether or not I buy a product will depend on how they answer. What's really troubling is that I've gotten different answers about the same product because I just happened to get a different customer service rep.	Feb 4, 2013 4:27 PM
777	My childrens' thresholds are not the norm. For example, less than 2 ppm of gluten in a product is enough for them to react quite severely. If they even touch egg, or hold hands with someone who's eaten egg, they'll get hives and their eyes swell. However, they are also mildly allergic to pectin. But 1 tsp. of jam with pectin in it maybe once per week is not enough for them to react. Each allergen has a distinct threshold.	Feb 4, 2013 4:27 PM
778	Thresholds are inadequate. The concept is confusing. A product either has an allergen in it or it does not. There should be no gray area. I should have adequate information to keep my child safe. I expect nothing less.	Feb 4, 2013 4:26 PM
779	Don't know	Feb 4, 2013 4:26 PM
780	I don't even know what it means	Feb 4, 2013 4:25 PM
781	I feel I know what they are for my child	Feb 4, 2013 4:22 PM
782	Scared, because the next reaction could be worse than the last.	Feb 4, 2013 4:19 PM
783	I would like to see the allergen information more promanant. I also want all "other names" included in the allergen information. For example, if it has "whey" it should be listed as a milk allergen.	Feb 4, 2013 4:19 PM

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784	It terrifies me to think that there might be even the smallest amount Of an allergen in food that I think I am safely purchasing for my severely allergic daughter.	Feb 4, 2013 4:19 PM
785	I think you never know what will trigger a major attack, so best is zero tolerance. however, as evidenced by my purchasing patterns, I will occasionally roll the dice when it comes to labeling.	Feb 4, 2013 4:17 PM
786	I don't know about thresholds.	Feb 4, 2013 4:15 PM
787	They are not a reliable way to establish tolerance	Feb 4, 2013 4:15 PM
788	Never heard that term	Feb 4, 2013 4:14 PM
789	I haven't had a problem but not sure that they are safe for all food allergic individuals.	Feb 4, 2013 4:14 PM
790	Not completely reliable.	Feb 4, 2013 4:13 PM
791	It is like playing Russian Roulette. There is no food that is worth even the slimmest chance of a reation	Feb 4, 2013 4:13 PM
792	Unsurei	Feb 4, 2013 4:13 PM
793	I know that my sons threshold to his allergy is zero. He is not to come into any contact with his allergen. I assume that companies labeled as "allergen" free follow a zero threshold for the listed allergen	Feb 4, 2013 4:13 PM
794	I feel that the terms used sometimes unnecessarily prevent us from purchasing food we would otherwise enjoy.	Feb 4, 2013 4:12 PM
795	If its not regulated to give info about equipment it makes it very difficult when nothing is noted. Cross contamination with nuts is extremely dangerous for my children.	Feb 4, 2013 4:11 PM
796	I don't even know what thresholds means in this context.	Feb 4, 2013 4:10 PM
797	I think they can be very vague, and they make me uncomfortable	Feb 4, 2013 4:10 PM
798	We think there should be more labeling.	Feb 4, 2013 4:10 PM
799	There is insufficient science behind the use of thresholds to keep my child safe.	Feb 4, 2013 4:09 PM
800	Given the severity of my son's allergies, I take a very strict approach to labeling. If there is any indication whatsoever that an allergen might be merely present in a facility where the item was packaged, I will not buy the product. I do not trust the various assessments in between the "may contain traces," "processed in a facility with" and "contains" the allergen because even a slight exposure could cause my son to go into anaphylaxis again. Every one of those different grades of possibility is the same, in my mind, to the item actually containing the allergen. It is safer to view it this way.	Feb 4, 2013 4:09 PM
801	Can't trust anything on a label--too many opportunities for there to be error.	Feb 4, 2013 4:08 PM

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802	food is not food anymore. comapnies and the gov't are trying to pass on disgusting ingrediants to us like we are science projects. More and more people are sick and fat. Cheap food is just that and even vegetables and fruit and ripened in factories and warehouses. it is disgusting. I havea 12 to daughter and I feel no hope for her future. The world is getting uglier and uglier and the gov't is allowing these companies to keep putting more and more crap in the "food". Monsanto is the worst.	Feb 4, 2013 4:07 PM
803	I think there should be stronger allergen thresholds including labels requiring if the allergen is present or may be present on packages and in restaurants.	Feb 4, 2013 4:06 PM
804	?	Feb 4, 2013 4:05 PM
805	Like any threshold or specification, there has to be a tolerance, and would be unwilling to rely on a threshold.	Feb 4, 2013 4:04 PM
806	I know that they can vary, both in allergic reactions and amount in food, so we avoid all foods that may contain traces or more.	Feb 4, 2013 4:02 PM
807	to individualized	Feb 4, 2013 3:58 PM
808	Unsure	Feb 4, 2013 3:54 PM
809	They are impossible to predict. An amount that may not affect a person one time may cause anaphylaxis the next. So they are really irrelevant. Any amount is equally dangerous.	Feb 4, 2013 3:47 PM
810	I think it's false security.	Feb 4, 2013 3:31 PM
811	would NEVER rely on a threshold when purchasing food.	Feb 4, 2013 3:25 PM
812	Frightened, as I am unsure what this means. I will research as soon as survey is complete!	Feb 4, 2013 3:19 PM
813	I think it should be black and white--they are there or they are not.	Feb 4, 2013 3:17 PM
814	Don't feel comfortable with them, especially in regards to my child's nut allergies. Puts too much trust into the practices of the food suppliers.	Feb 4, 2013 3:14 PM
815	Every reaction is different. The allergist has told me there is no way to measure the level of a reaction therefore I believe a peanut allergy needs to be treated as it might be anaphalaxis every time.	Feb 4, 2013 3:09 PM
816	I think it is really hard to set thresholds because there are so many different levels of sensitivity.	Feb 4, 2013 2:52 PM
817	unpredictable, there are many variables.	Feb 4, 2013 2:50 PM
818	Everyone's threshold is different, so there can be no safe amount for everyone...it's individualized.	Feb 4, 2013 2:46 PM
819	It's all very confusing.	Feb 4, 2013 2:44 PM
820	Apparently the threshold for peanut allergens is very low, depending on the	Feb 4, 2013 2:30 PM

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	individual's sensitivity, so we don't give food to our peanut-allergic child unless we cook it ourselves or feel it is safe due to labeling. The blood tests indicate that the reaction could be severe.	
821	I am very conservative. Since reactions can be different each time, we err on the side of caution and assume the threshold to be none, unless we have permission for a food challenge from an allergist.	Feb 4, 2013 2:30 PM
822	I dont know what thresholds are.	Feb 4, 2013 2:24 PM
823	I would like to know more as I believe my children may have a small tolerance. We give them food that say it has been processed in a facility with....	Feb 4, 2013 2:22 PM
824	If I see "May Contain.." or other similar language for other Allergens that my son ISN'T allergic to, I generally will buy assuming they would have mentioned his allergy if it was a risk, since it mentioned other allergies. That's a grey area for me though..	Feb 4, 2013 2:18 PM
825	in my experience even a miniscule amount of contaminant with allergic substance can be highly dangerous, even deadly. i dont believe there is a safe threshold if one has a food allergy.	Feb 4, 2013 2:18 PM
826	Different thresholds for everyone. A trace exposure today might cause no reaction, the same exposure in 2 weeks could cause an extreme reaction.	Feb 4, 2013 2:17 PM
827	?	Feb 4, 2013 2:15 PM
828	we have been treated for anaphylaxis. Both have been told that we are severe cases. I take no chances.	Feb 4, 2013 2:04 PM
829	I would like to be made aware of any amount of allergen in the food I buy.	Feb 4, 2013 2:03 PM
830	The idea of setting a threshold that parents with children would then be put in a position to rely on is disturbing to me. As a mother of a child with major food allergies, I do not test the limits. Ever. The risk is just not worth it. Even if there was an established threshold that perhaps would not cause anaphalactic shock, I imagine it could still affect my son in other ways (i.e, physically feeling sick, hives, eczema). It just isn't worth the risk and hassle.	Feb 4, 2013 1:56 PM
831	Each person's threshold is different as is each person's threshold for each of their different allergens is varied. Personally, we do not push our son's limits, it could mean literally life or death.	Feb 4, 2013 1:53 PM
832	I think all food manuaufacturers should use the may contain, in a facility that produces etc. statements on food labeling by LAW	Feb 4, 2013 1:52 PM
833	I am not knowledgable of thresholds	Feb 4, 2013 1:51 PM
834	The threshold is ZERO. For example, having seen my son have an anaphylactic reaction to 1/8tsp of dairy; I wouldn't dare give him any food that had any chance of coming in contact with any trace amount of dairy.	Feb 4, 2013 1:48 PM
835	This question is too vague. I think you are referring to a measurement of allergen can can't be present in a given situation. I think that having a measurement is	Feb 4, 2013 1:43 PM

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important in accurately determining if something is truly "allergen free" or just "low allergen."

836	It would be so dangerous to allow small amounts of allergen foods to be contained in foods that are not labeled as such. We do not even buy foods that have a manufactured in facility with on the label. My son is very allergic to gluten and lost 10% of his body weight and was put on feeding tube, before he was diagnosed with gluten allergy. My daughters both have peanut and tree nut allergies and have had life threatening anaphylactic reactions to foods that did not actually have any nuts in them. Each child is different and what some may have a threshold of a certain amount but others will react to the smell or just having the product made in the same facility with that allergen. Please do not put allergens in food without lableing them thinking that is OK. It is not OK and is very dangerous and will put people's lives at risk.	Feb 4, 2013 1:41 PM
837	Not helpful. Can't rely on manufacturers reportng up to date info.	Feb 4, 2013 1:39 PM
838	Inadequate. SOme foods my peanut allergic son can probable eat, but they are labeled in such a manner that I won't give them to him. I know from talking to manufactures/grocersa dn from experience with things he was eating that he can still eat, that are labeled otherwise. He would not get these items , if he had not already been able to eat them. He is severely peanut allergic, so we don't take chance unless we are sure. He and thus , our family, cannot not have so many items from the store because of the labeling practices in foods that most likely , some don't even contain trace amount of peanut.	Feb 4, 2013 1:26 PM
839	They seen arbitrary.	Feb 4, 2013 1:19 PM
840	My son is so sensitive to his allergens, I wouldn't take a risk if I knew there was a chance of any kind of reaction.	Feb 4, 2013 1:15 PM
841	That term is not something that we can accurately assess for our family member, he has no safe threshold in which he can consume his allergens.	Feb 4, 2013 1:12 PM
842	I would like to learn more about thresholds and how they will come up with the guidelines for them.	Feb 4, 2013 1:10 PM
843	I am concerned. Allergic reactions and anaphylaxis cannot be predicted. One person's threshold could be significantly different from another person's threshold. And, a person's threshold can change over time. This is too individualized to create national standards. Research is scarce and underfunded at the moment to create a national standard. That said, I would love to see companies required to share their manufacturing procedures in a standard way.	Feb 4, 2013 1:06 PM
844	Dangerous to those highly allergic.	Feb 4, 2013 1:05 PM
845	Although I believe there is scientific fact to decide each person's threshold, I do not think there is a truly safe and reliable way to predict each person's threshold.	Feb 4, 2013 1:02 PM
846	With the level of anaphylaxis my son has we need better food labels indicating what is in our food and the threshold of all allergens.	Feb 4, 2013 12:58 PM
847	I would like to know more about them.	Feb 4, 2013 12:50 PM

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848	A threshold is the amount of allergen the individual must be exposed to for a reaction to occur. For example, my son is allergic to peanuts and for 85% of peanut allergic individuals, 1-3 peanuts must be consumed to cause a reaction. I'm not sure how I *feel* about them, though. I don't really feel anything about them. They are what they are.	Feb 4, 2013 12:42 PM
849	The general public does not understand them and therefore think we parents are overreacting. I don't think it is clear for us parents. One product reports it one way and the other another way. We read each label 4 times. Before I put it in my cart, when I get home and put it away, When I get it out to prepare or pack, when it is served/eaten). This is very time consuming when each product is labeled differently.	Feb 4, 2013 12:40 PM
850	N/a	Feb 4, 2013 12:36 PM
851	I am understanding but not all people are and labels need to be better at stating what exactly is in a product for those who are not knowledgeable at reading labels.	Feb 4, 2013 12:31 PM
852	I do not know much about this issue, but would worry that any established threshold may not hold for a particular individual, thereby giving a false sense of security	Feb 4, 2013 12:31 PM
853	I would not purchase products with ANY degree of nuts or peanuts no matter how little. Every person has a different level of reaction to different levels o allergen!!!	Feb 4, 2013 12:25 PM
854	Interesting idea; concerned about effect on labeling if you happen to be someone more sensitive than the usual threshold.	Feb 4, 2013 12:24 PM
855	Everyone is different and one person may be ok with ppm of allergen while others can't have any ppm without a reaction.	Feb 4, 2013 12:21 PM
856	I think it's risky to do the food trials. I am still on the fence about it - especially since my child has such a severe allergy based on bloodwork.	Feb 4, 2013 12:20 PM
857	I'd like everything to be specifically identified.	Feb 4, 2013 12:19 PM
858	They are not comprehensive enough and should be mandated by companies not just if they choose to keep those with food allergies safe	Feb 4, 2013 12:16 PM
859	We have zero threshold. Why take the risk.	Feb 4, 2013 12:15 PM
860	My child's situation is unique in that she has numerous (30) food allergies and her body seems to change what it reacts to from time to time. If there were a significant body of research that showed allergens under a specific threshold would not cause a reaction, I would consult with my allergist about whether this is something my daughter could try.	Feb 4, 2013 12:14 PM
861	uncertain as to the level deemed "safe" and uncomfortable regarding a blanket assurance.	Feb 4, 2013 12:12 PM
862	In my experience, my toddler has had two very serious (anaphylactic) reactions and we have no idea what caused them. Both times were in pretty controlled	Feb 4, 2013 12:10 PM

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environments where we know exactly what food he had been eating at the time and in the hours preceding the reaction. After speaking with an allergist, it became clear that both reactions had to have been to a very minimal amount of the allergen protein and were most likely due to some cross contamination. Based on this history, we would never purchase something based on a certain "threshold" because we believe even a tiny amount can cause a severe reaction.

863	I think they are necessary	Feb 4, 2013 12:10 PM
864	dont know enough	Feb 4, 2013 12:06 PM
865	From what I know, you cannot be certain that a particular threshold will not impact a particular allergy sufferer.	Feb 4, 2013 12:05 PM
866	I believe they can vary by individual.	Feb 4, 2013 12:05 PM
867	I still wouldn't take a chance with any amount of the allergen for my daughter	Feb 4, 2013 12:03 PM
868	They are unclear, at least to the common consumer who makes these decisions every day.	Feb 4, 2013 12:00 PM
869	son is allergic to traces of ingredients so it is critical that we are comfortable that good practices have been put in place during manufacturing.	Feb 4, 2013 11:59 AM
870	Typically, if it says it contains any %, I do not buy them to be safe as I don't know what would be safe level	Feb 4, 2013 11:59 AM
871	It's still a risk since allergies can change.	Feb 4, 2013 11:59 AM
872	My sons peanut allergy is severe- I do not feel comfortable with even the slightest amount of peanut. Thus, I do not believe in thresholds with his allergy.	Feb 4, 2013 11:58 AM
873	They are real and food products should contain plain language and meaningful warnings	Feb 4, 2013 11:57 AM
874	I don't believe in thresholds when it comes to buying food for my son with a tree nut allergy. He DOESN'T eat tree nuts, anything made in a facility that makes products with tree nuts, anything with traces of tree nuts or any product that "may" contain tree nuts. Period. He has had multiple allergic reactions to products that were labeled "made in a facility with product containing tree nuts".	Feb 4, 2013 11:56 AM
875	I don't believe that there is any amount of peanut that is safe for my child. However, I don't want manufacturers to indicate that a product may contain peanuts if it is very unlikely that it does contain peanuts, because that limits unnecessarily the number of foods my son can eat.	Feb 4, 2013 11:56 AM
876	no threshold can be 100% said to be safe	Feb 4, 2013 11:56 AM
877	If there was labeling as to ppm, that would make me feel more confident purchasing products. For example, we test our products and have found that levels are never above the ppm threshold.	Feb 4, 2013 11:55 AM
878	I know my personal thresholds for reactions are higher than some people's, and because of that I'm willing to take somewhat greater risk with my own food	Feb 4, 2013 11:52 AM

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choices. I generally don't worry about "may contain traces" or shared equipment in factories, though I always worry about it in restaurants (and in fact I have experienced moderate reactions from cross-contamination in restaurants). The problem I see with allergy labeling based on thresholds is that not everyone has the same threshold. Someone else might need to avoid the "may contain traces..." candy bar that I don't worry about.

879	I need more information before answering this question.	Feb 4, 2013 11:52 AM
880	I feel it is more black and white. An allergen is an allergen. My family reacts to every exposure.	Feb 4, 2013 11:51 AM
881	n/a	Feb 4, 2013 11:50 AM
882	From my limited understanding, every person's allergies are different. The amount that causes a reaction for one person may be safe for another. Without knowing the acceptable threshold for reaction for my children the presence of ANY amount is too much, especially when the reaction is anaphylactic. Thus, labeling with threshold levels would change nothing for our families food choices.	Feb 4, 2013 11:47 AM
883	From what I have learned through allergists and research is that a tiny, tiny amount could cause a life threatening reaction. And there is no way to know if a reaction will be mild or severe based on the amount of allergen ingested. Therefore I would not feed my child a food that contained/may contain any amount of peanuts.	Feb 4, 2013 11:45 AM
884	My son is so extremely allergic that I would not feel inclined to trust any threshold assessment. We rigorously avoid any product that might possibly contain a trace amount of his allergen.	Feb 4, 2013 11:40 AM
885	Do not think it is a good idea. It is impossible to predict the threshold for each person. Some are more sensitive than others.	Feb 4, 2013 11:40 AM
886	I feel they should be more strict than they are as there are many hidden sources of allergens that are not often properly labeled.	Feb 4, 2013 11:38 AM
887	What is a threshold for one person can be completely different for the next. Not a good gauge to judge by	Feb 4, 2013 11:37 AM
888	I would like to know my daughter's threshold and corresponding possible cross contamination in processed foods so that I can make more informed decisions. Right now, we are at mercy of food manufacturers.	Feb 4, 2013 11:36 AM
889	It is confusing and misleading - I just want to know - does it or does it not contain ANY allergen or chance of ANY allergen - is it safe?	Feb 4, 2013 11:32 AM
890	My child has no threshold at all to rice. I have some to certain dairy products.	Feb 4, 2013 11:32 AM
891	It makes me a bit uneasy. I am more likely to take a risk for myself, but how can I really trust someone else's determination of what would be "safe" for my son? His doctor tells me no level is safe.	Feb 4, 2013 11:30 AM
892	I wish I knew more about thresholds.	Feb 4, 2013 11:26 AM

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893	Any amount of my son's allergen is unsafe.	Feb 4, 2013 11:24 AM
894	NO	Feb 4, 2013 11:22 AM
895	A food company should not determine what threshold is safe enough for a severely allergic person. Sometimes we don't know how much of an allergen will trigger a life-threatening allergic reaction. I want to be the one making the decision and as my child is nearly 13, she is now making decisions and should be warned of any potential allergens in packaged foods.	Feb 4, 2013 11:19 AM
896	Cautiously aware	Feb 4, 2013 11:09 AM
897	Specially in my country, Mexico, there is still a lot to learn in manufacturing about food allergy	Feb 4, 2013 10:44 AM
898	Allergen thresholds are unique to each individual, and also unpredictable. A person's reactions may not be the same each time and the safest thing is to avoid allergens completely if there is any fear of a serious reaction.	Feb 4, 2013 10:43 AM
899	There is no threshold for a food allergy, such as tree nuts and peanuts, since they can be anaphylactic even with a tiny amount.	Feb 4, 2013 10:34 AM
900	There is too much room for failure. Labeling must be specific in the allergans known to be fatal.	Feb 4, 2013 10:33 AM
901	It is a good guideline, but cannot predict someone's sensitivity.	Feb 4, 2013 10:25 AM
902	From what I understand, the protein must reach a certain level to elicit a reaction. But that can vary from person to person, and within each person from time to time. A level that would elicit a response one day, might not the next. Also, I understand that even accidental exposure that doesn't cause a reaction, could increase the chance of a future severe reaction.	Feb 4, 2013 10:12 AM
903	Confusing, not "black and white", most if the time, I have to depend on my own judgement	Feb 4, 2013 10:12 AM
904	I think labeling needs to be universal and accurate to understand them. One needs to know for sure if there is no risk of contamination in the product purchased. Many times a general label is used on all products just to protect the company and the allergic person is not allowed to eat these products, even though they are perfectly free of the allergen..	Feb 4, 2013 10:11 AM
905	Afraid.	Feb 4, 2013 10:03 AM
906	Aren't allergen thresholds specific to each individual?	Feb 4, 2013 10:03 AM
907	I am unsure of your meaning. I assume you are referring to the amount that would trigger a reaction.	Feb 4, 2013 10:00 AM
908	GOod	Feb 4, 2013 9:58 AM
909	they don't apply to peanut allergies. there is no safe minimum amount/level.	Feb 4, 2013 9:52 AM
910	need to know a lot more	Feb 4, 2013 9:46 AM

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911	Still scares me : (Feb 4, 2013 9:46 AM
912	I work at NIH/NIAID - this is a difficult question to address but critically important.	Feb 4, 2013 9:34 AM
913	I don't trust any food that could have traces of my allergy. If there is a question I don't purchase it.	Feb 4, 2013 9:34 AM
914	The problem is that companies do not have to label for cross contamination at any threshold right now. I have spoken with companies who have a "manufactured on equipment that also processes egg" statement and come to find out they also share equipment with nuts, including peanut butter, and that it is not safe for a peanut allergic child. Because there is no law that states they have to include nuts in the statement, they don't. Until that happens, I never trust a label. I call the company.	Feb 4, 2013 9:32 AM
915	Some of it is not realistic, which makes some families choose poorly. When we had other food allergies, we were very much more strict.	Feb 4, 2013 9:20 AM
916	They vary greatly and it's hard to say what each person's threshold is.	Feb 4, 2013 9:14 AM
917	Thresholds provide a general guideline for how much allergen is required to trigger a reaction in a particular person. However, thresholds vary in unpredictable ways with growth, illness, hormones, and activity level. So, I don't feel that they are reliable enough to govern my child's intake of allergen.	Feb 4, 2013 9:12 AM
918	I could know more but can't afford risks with a life threatening allergy so probably unnecessarily limit child's diet too much.	Feb 4, 2013 9:03 AM
919	Even though it seems that there is an understanding of how much of or what food allergens can be tolerated by the body, I know that a new food allergy or reaction to an existing allergy can occur at any time.	Feb 4, 2013 9:00 AM
920	?	Feb 4, 2013 8:59 AM
921	labeling is very poor and I would like to see clear labeling requirements mandated across the food industry.	Feb 4, 2013 8:58 AM
922	I don't like to push the limits. If there could be an allergen, I'd rather be safe than sorry.	Feb 4, 2013 8:58 AM
923	Because of the nature of my daughter's reactions (anaphylaxis) and the presentation (delayed by over an hour) we've never reached firm conclusions about thresholds, even after food challenges. We don't take risks about amounts because we can't state with any certainty how much it takes to trigger nor how long it takes for her reactions to happen. Allergies are confusing and unpredictable.	Feb 4, 2013 8:44 AM
924	This is not a perfect science. Every tolerance is different.	Feb 4, 2013 8:29 AM
925	they are mysterious and unpredictable...I know through food challenges my son does have threshold to his allergens now as he is growing older....we have had several experiences with food that may contain or on the same belt that he does have slight reaction itchy skin, tingly mouth. And in these instances you cannot pinpoint and track threshold amounts but know it was an allergen that triggered	Feb 4, 2013 8:25 AM

Page 1, Q11. Based on what you know about thresholds, how do you feel about them?

	it.	
926	Unknown	Feb 4, 2013 8:12 AM
927	I feel that I Understand them very well.	Feb 4, 2013 7:54 AM
928	The label law is weak in my opinion. It does not explain the thresholds in strong and explicit enough language.	Feb 4, 2013 7:27 AM
929	I think they need to be improved 100 percent on labeling to save lives	Feb 4, 2013 7:23 AM
930	I am incredibly sensitive to nuts and peanuts. My sensitivity has increased exponentially from not being able to completely avoid nuts in everyday life. I've ended up in the ER from cross-contaminated, "may contain" and "processed in the same" food before, and can't take that risk again.	Feb 4, 2013 7:23 AM
931	TERRIFIED!!	Feb 4, 2013 7:16 AM
932	There are NO absolutes.	Feb 4, 2013 7:13 AM
933	N	Feb 4, 2013 7:13 AM
934	My son avoids foods based on multiple food allergies (ANA to milk), as well as having Eosinophilic Esophagitis (which causes internal issues, but we can only keep tabs on his levels by having him undergo scopes/biopsies). I think it's important for mfg's to disclose all the ingredients in foods....and be clear about it. The thing I struggle with most is labels that say "spice" or "natural flavors" and don't identify what exactly they are (or what they are derived from). If they aren't one of the Top 8 Allergens, manufacturers aren't required to tell you what they are....and believe me, I've contacted many for that information to see if they are safe for my son and they are not willing to a) take the time to look, or b) divulge their super secret ingredient (even if I ask that they tell me if it does or does not contain one of the 9 foods my son is allergic to, without telling me what else is in it). See, he may not have an outward allergic reaction to all those foods, but he can have internal EoE reactions which are painful for him and won't be clear until his endoscopy (we wonder if it's a regular tummy ache, or an EoE issue). We definitely need better labeling practices and a responsibility from manufacturers to CORRECTLY label their products.	Feb 4, 2013 7:05 AM
935	Feel? This is a strange question.	Feb 4, 2013 7:01 AM
936	I feel that thresholds are different for each individual and may vary based on other factors, such as illness, stress, etc.	Feb 4, 2013 6:46 AM
937	It only takes a trace amount for my son to have a reaction	Feb 4, 2013 6:45 AM
938	Need to be broadened.	Feb 4, 2013 6:40 AM
939	Zero exposure is the only safe practice for our allergies to corn.	Feb 4, 2013 6:36 AM
940	I feel that we are seeing a whole new generation of food intolerances...non IgE mediated . Everything needs to be clearly labeled so parents/caregivers can make the best choice possible given their situation. All ingredients, every time.	Feb 4, 2013 6:35 AM

Page 1, Q11. Based on what you know about thresholds, how do you feel about them?

941	I didn't know there were acceptable amounts of allergen for a life-threatening peanut or tree nut allergy. If i saw a label that said "safe manufacturing..." then I would call to see if hopefully the product is safe. We go by the belief that no amount of allergen is safe.	Feb 4, 2013 6:21 AM
942	They useful and should be uniform across the industry. That said, I don't trust thresholds entirely and feel we have to use our judgement to give our child what is safe to eat.	Feb 4, 2013 6:06 AM
943	They are very different from person to person, and even within the same person for different allergens, so products should not be exempt from labeling just because they are below a designated threshold.	Feb 4, 2013 5:49 AM
944	It should be zero amount of allergen in a product to be labeled allergen free	Feb 4, 2013 5:37 AM
945	I am always questioning in the back of my mind if labels are accurate. My expectations is that if a food says it does not contain tree nuts that it was not produced on the same equipment either. We have had no reactions other than the 1st, so I feel like we are doing a good job, but having a food allergy is about being prepared first and foremost because if you are diligent about reading labels and choices - it will be a surprise.	Feb 4, 2013 5:33 AM
946	I feel it is good information to understand but not depend on in order to avoid a reaction. It is highly risky to ingest an allergen because the threshold MAY not have yet been met.	Feb 4, 2013 5:26 AM
947	I avoid all foods that contain or may contain an allergen. NO amount is a safe amount.	Feb 4, 2013 5:15 AM
948	Confident with my daughters triggers	Feb 4, 2013 2:49 AM
949	I think thy should label exactly what is in there.	Feb 4, 2013 2:46 AM
950	The thresholds are kind of confusing. They seem somewhat arbitrary to me, which is scary.	Feb 4, 2013 1:42 AM
951	Good. Have had no problems.	Feb 4, 2013 1:07 AM
952	We've been told by our allergist that strict avoidance is the only solution. So, thresholds seem like a moot point since NONE is the only relevant option.	Feb 4, 2013 12:26 AM
953	For us there is NO threshold. We are contact reactive to invisible residue so no amount of consumption would be safe that is crazy.	Feb 4, 2013 12:24 AM
954	I appreciate any knowledge about the level of possible contamination/ inclusion of allergens. With the information I can make better choices for my family.	Feb 4, 2013 12:24 AM
955	I don't know much because my allergen (corn) is not labelled.	Feb 3, 2013 11:26 PM
956	My understanding is that my son's severe nut allergy does not really have a threshold because even the smallest amount of allergen could trigger an anaphylactic reaction, so I guess I would need to learn more about thresholds to see if there is actually a safe one for my son. At this moment, however, based on what I know, a threshold wouldn't be of much use to me since any amount of the	Feb 3, 2013 11:19 PM

Page 1, Q11. Based on what you know about thresholds, how do you feel about them?

	allergen is unsafe.	
957	As everyone's limit is different, the best is NONE.	Feb 3, 2013 11:11 PM
958	I think more consideration needs to be taken to extra sensitive consumers	Feb 3, 2013 11:01 PM
959	For some individuals, they are not nearly restrictive enough.	Feb 3, 2013 10:51 PM
960	Must be taken seriously.	Feb 3, 2013 10:50 PM
961	My daughter has a zero threshold for the things she is allergic to.	Feb 3, 2013 10:46 PM
962	Don't know	Feb 3, 2013 10:45 PM
963	A good understanding of what can trigger a reaction, and also how to avoid them.	Feb 3, 2013 10:43 PM
964	Thresholds change over time and should not be included in this conversation about cross contamination until more is known. PERIOD. I am outraged that this would even be a question for a community of people that are anaphylactic to small amounts. There is no science to date to validate how much exactly, when a threshold changes, and what kind of reaction will occur. When you have that type of date, then you can begin to ask this question.	Feb 3, 2013 10:38 PM
965	They make me very nervous. My understanding is that my daughter should have *no* contact with her allergens. If there is a safe level, how am I to know that she's not already approaching that level just from living in the world, touching contaminated surfaces, breathing the air?	Feb 3, 2013 10:30 PM
966	For our life threatening allergen, no amount of the allergen is safe.	Feb 3, 2013 9:57 PM
967	Could be improved	Feb 3, 2013 9:50 PM
968	There is no "safe" threshold that my child can tolerate to their allergen, so the concept is meaningless and unsafe when it comes to my child's health and safety.	Feb 3, 2013 9:38 PM
969	for food allergies in our house there hasnt been threshold with the ones they have 26 + skin prick test so avoid though with some foods they have a threshold , and if we go over it we sure get a no so great result	Feb 3, 2013 9:38 PM
970	Common assumptions are incorrect. For example, my daughter is allergic to corn and reacts to cornstarch and corn syrup even though I've been told by several doctors that she *can't* be reacting to them.	Feb 3, 2013 9:31 PM
971	It is still very tricky to navigate what is safe and what is not. Most of the time I feel that companies are just trying to cover themselves legally instead of giving the consumer correct information. Sometimes we just try a product and see if we have a reaction. Then we know if it is safe for later or not. Maybe not the most safe method but it's really left as our option unles we don't try the product at all.	Feb 3, 2013 9:31 PM
972	The thresholds the FDA uses are too high. I react to foods that are listed as "allergen free". Thresholds need to be lowered in order to realistic with the	Feb 3, 2013 9:29 PM

Page 1, Q11. Based on what you know about thresholds, how do you feel about them?

	population.	
973	I feel that labeling on food should be much stricter and require them to label all ingredients used no matter how small of an amount that is used in the food	Feb 3, 2013 9:19 PM
974	Its exhaustingly time consuming. But Required. Life. Death.Illness.....just for general sense of living without constant fear of cross contam.	Feb 3, 2013 9:17 PM
975	I think they are very individualized and can vary by person, by food, and circumstance. I think it is something that is very difficult to quantify in a manner that can be broadly generalized.	Feb 3, 2013 8:49 PM
976	This issue is new to me - I feel that I need more information to form an opinion	Feb 3, 2013 8:34 PM
977	I need to read all grocery food labels to attempt to make a safe meal. There is no corresponding relationship between the allergy test conducted by a doctor at the 50% threshold and the amount of food you can tolerate with the allergen in it. Playing Russian Roullette with your food is no fun.	Feb 3, 2013 8:32 PM
978	I don't know what that means.	Feb 3, 2013 8:22 PM
979	Since everyone reacts differently I think it is unfair to label an ingredient as "allergen free" just because it tests below a certain PPM if it at one point contained the allergen or to assume its not necessary to label that it was manufactured on equipment containing the allergen or in a facility that processes that allergen when it tests below a certain PPM. People can still react depending on the severity of their allergy and then not know what is causing it.	Feb 3, 2013 8:16 PM
980	I don't really know anything about thresholds.	Feb 3, 2013 8:07 PM
981	I do trust the labeling of food products to be correct and that most companies are honest about it. That being said, you never do know for sure.	Feb 3, 2013 7:51 PM
982	I don't like them	Feb 3, 2013 7:36 PM
983	I think it's a slippery slope to start basing allergen info off of them.	Feb 3, 2013 7:34 PM
984	I need more information on what thresholds would still be safe for my allergies. With gluten, I react to amounts that are below the thresholds - would it be the same?	Feb 3, 2013 7:30 PM
985	They need to be more precise and more accurate for foods listed as FDA allergens.	Feb 3, 2013 7:26 PM
986	Uncertain	Feb 3, 2013 7:15 PM
987	I don't feel comfortable feeding my children any amount of their allergens, so I don't feel thresholds should have any bearing on food labels. We should know what is in the food we are feeding our children.	Feb 3, 2013 7:07 PM
988	Knowlegde is power. Allegens kill. Consumers are the demand. Companies need to supply. Because we know what can kill, providing and declaring what's in food will increase demand..	Feb 3, 2013 6:56 PM

Page 1, Q11. Based on what you know about thresholds, how do you feel about them?

989	I think they are unreliable because they can change over time with no warning. A tingling lip or tongue today may turn into an anaphylactic reaction tomorrow.	Feb 3, 2013 6:55 PM
990	I wish I knew more and that the labels were more clear, so I don't have to wonder.	Feb 3, 2013 6:29 PM
991	Thresholds vary from person to person and should not be used to determine if a product is 'free' from a particular allergen. For someone with an extremely low threshold, lower than 99% of others with the same allergy, a reaction could result. Not to mention the fear and anxiety of food that is labeled safe but may not be. And what if someone consumes an abnormally high portion of a food that contains a minute amount of an allergen, thus dosing them with enough allergen to cause anaphylaxis?	Feb 3, 2013 5:41 PM
992	They need to be changed.	Feb 3, 2013 5:31 PM
993	My thresholds vary depending on the substance. I have an anaphylactic reaction to even airborne amounts of soy from cooking.	Feb 3, 2013 5:29 PM
994	They are not recognized enough by the food industry or the medical industry.	Feb 3, 2013 5:27 PM
995	I'm still learning my, and my daughters, thresholds.	Feb 3, 2013 5:11 PM
996	It is unknown what amount of an allergen could cause a life-threatening reaction so I think any possibility of an allergen in a food should be labeled. Depending on a person's comfort level they can then choose to consume the product or not.	Feb 3, 2013 5:10 PM
997	Depends on the person, difficult to quantify	Feb 3, 2013 4:54 PM
998	Allergens when used should be listed period. An acceptable amount may not always be the case for everyone. Someone may think they can have a product because the allergen was not listed which in turn could be deadly for them.	Feb 3, 2013 4:49 PM
999	Each individual's threshold varies and we don't take chances with our children's lives.	Feb 3, 2013 4:34 PM
1000	I prefer no presence of allergens.	Feb 3, 2013 4:31 PM
1001	I dislike them. When even a minute amount of an ingredient can mean an allergic reaction, how many parts per million is detected is irrelevant. The allergen exists in the product. Period.	Feb 3, 2013 4:30 PM
1002	Depends, I read message boards get any additional info and depending on people's experience would purchase an item.	Feb 3, 2013 4:23 PM
1003	CORN needs to be on the FDA Major Food Allergen list. It is currently not and is used in the derivation of many products: i.e. dextrose, maltodextrin, vanilla extract, etc.	Feb 3, 2013 4:21 PM
1004	I don't think they work for everyone. And they ignore other foods, such as corn.	Feb 3, 2013 4:00 PM
1005	They can vary from product to product and the derivative of the allergen. It can also change at any time.	Feb 3, 2013 3:50 PM

Page 1, Q11. Based on what you know about thresholds, how do you feel about them?

1006	Much better now than when my daughter was just diagnosed and there were no specific allergen food labeling laws. However, still a lot of inconsistency across the board. That is not all companies use the same wording.	Feb 3, 2013 3:47 PM
1007	Based on the fact our son is allergic to CORN and there is no FDA regulation on it we know he is hypersensitive and any form of corn whether the company feels it was removed is still too much for his body. So I feel there should be a zero tolerance for Corn in a facility or manufacturing on the same line.	Feb 3, 2013 3:42 PM
1008	I believe any amount is an unsafe amount	Feb 3, 2013 3:05 PM
1009	I know if my child has an allergen it doesn't matter how much it is, it's still something my child is allergic to and has to avoid. Many allergic reactions are not always visible, my child has EoE and has allergic reactions on the esophagus. There is no gurantee on what is considered safe with an allergen in a product, doesn't matter if it's a small amount,each person can react differently.	Feb 3, 2013 2:50 PM
1010	They make me a little wary.	Feb 3, 2013 2:43 PM
1011	I think thresholds *could* be useful, but there's no way to tell where the threshold is for an allergic individual at a given time. It's always going to be a snapshot and only that. Constantly changing given the individual's specific issues and circumstances at the moment.	Feb 3, 2013 2:24 PM
1012	The biggest problem we have is more local places, non-chain. They do not understand proper labeling and ingredients that apply.	Feb 3, 2013 1:24 PM
1013	Uncomfortable using them to make decisions for my daughter. Too much is at stake.	Feb 3, 2013 12:49 PM
1014	i am aware of what my kids could tolerate	Feb 3, 2013 12:47 PM
1015	I put my trust on the ingrediant and "Allergen Info." located on the packaging.	Feb 3, 2013 12:44 PM
1016	I HATE gray areas! Life is short. As the mother of the allergic child, I NEED black and white rules!	Feb 3, 2013 12:41 PM
1017	I know that everyone's thresholds are different and their threshold can be different each time they come in contact/ingest their allergen. My dd had an anaphylactic reaction at school because someone let a child eating peanut butter sit her chair from her peanut-free table. Her friend who had "outgrown" her nut allergy had an anaphylactic reaction to it years later. THERE'S NO WAY TO KNOW WHAT AN INDIVIDUAL's THRESHOLD IS!!!!	Feb 3, 2013 12:40 PM
1018	I feel that establishing a threshold that is meaningful for the vast majority of the population (ex: 95%) would be helpful. I say this as a patient for whom this would work, and as the mother of a child who reacts to far less exposure than the typical patient.	Feb 3, 2013 12:23 PM
1019	it is too risky to assume that a trace amount of an allergen won't cause a reaction -- we avoid even trace amounts	Feb 3, 2013 12:04 PM
1020	Fairly comfortable.	Feb 3, 2013 11:32 AM

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1021	I do not think it is safe for my son to be exposed to any amount of his allergens.	Feb 3, 2013 11:19 AM
1022	I think different people can tolerate different thresholds of allergens and basing decisions on these can be a challenge.	Feb 3, 2013 11:03 AM
1023	Since people's allergies vary, food labeling should include any and all amounts of a given allergen.	Feb 3, 2013 11:03 AM
1024	I'm not comfortable with them as a basis for labeling due to potential inconsistencies by manufacturers practices and procedures, therefore creating increased risks for my child as a navigate purchasing groceries.	Feb 3, 2013 10:50 AM
1025	The scientific community cannot with 100% certainty guarantee that all food allergic individuals will be able to safely eat a food under a set threshold. The most severely allergic individuals are under studied.	Feb 3, 2013 10:50 AM
1026	I do not believe they are safe; errors and recalls are made continuously; I would not take any chances with my child's health.	Feb 3, 2013 10:24 AM
1027	They can fluctuate we try to be dilifent. On sometimes above we always call manufacturer first and inquire about Location and possible cross contamination before we consider purhas	Feb 3, 2013 10:15 AM
1028	Thresholds vary widely among individuals, and for each individual, thresholds can change based on other factors that can affect the immune system (illness, other allergen exposure, puberty, stress, etc.) I wish most of us had a clearer sense of what our threshold ranges are and what the contamination ranges of advisory-label products are. There have been far too few published studies on this.	Feb 3, 2013 10:14 AM
1029	i feel it is not useful to arbitrarily determine thresholds, as a given threshold can be safe for one person and potentially cause anaphylaxis in another.	Feb 3, 2013 10:03 AM
1030	I don't feel that they are good enough	Feb 3, 2013 10:02 AM
1031	I believe that manufactures need to be required to process allergens on different machines and disclose all may contain	Feb 3, 2013 9:36 AM
1032	I think its good to know then you can prepare before you kid eats or trys something new	Feb 3, 2013 9:28 AM
1033	Very concerned as nuts are life threatening allergen. We are extremely careful.	Feb 3, 2013 9:28 AM
1034	N/a	Feb 3, 2013 9:22 AM
1035	No idea	Feb 3, 2013 9:21 AM
1036	I think that it can be dangerous. Any presence or cross-contamination should be noted so that consumers can make a fully informed decision.	Feb 3, 2013 9:10 AM
1037	Would like to know more, also would like the warnings on products to be mandatory and clear in wording.	Feb 3, 2013 8:44 AM
1038	the threshold at which an individual will have an allergic reaction is very unique	Feb 3, 2013 8:21 AM

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	to that individual	
1039	Confused and scared	Feb 3, 2013 8:09 AM
1040	Given that I've never gotten sick from cross-contamination (only from accidentally ingesting peanut as a true ingredient), I do my best with labeling and trust that I'll be okay (at 43 yo).	Feb 3, 2013 8:01 AM
1041	There absolutely needs to be an industry wide food labeling standard that food companies must abide by.	Feb 3, 2013 8:00 AM
1042	I need more information.	Feb 3, 2013 7:43 AM
1043	I I would be very nervous to trust a manufacturers advisory that their products levels were low enough not to cause a reaction	Feb 3, 2013 7:36 AM
1044	I don't trust them. There's no way to monitor it day to day, and if repeated exposure could lead to accumulated threshold and thus a reaction, it doesn't matter what the threshold is.	Feb 3, 2013 7:29 AM
1045	I'm glad the FDA has started allergy labeling on food under the ingredients. It's much easier to check the labels now. I used to purchase a lot of food that I didn't know had allergens in them.	Feb 3, 2013 7:22 AM
1046	There are thresholds that cause reactions but I feel the threshold changes and is different for each case. A threshold that may be safe 1 day, may not be safe the next.	Feb 3, 2013 7:21 AM
1047	Knowing my daughter's numbers, I am willing to tolerate a certain amount of risk for shared facilities.	Feb 3, 2013 7:03 AM
1048	There should be no wiggle room for manufacturers. Some labels make it a gamble to buy a product	Feb 3, 2013 7:01 AM
1049	Current labeling thresholds are inadequate!	Feb 3, 2013 6:36 AM
1050	They are constantly changing for each individual based on various environmental and growth reasons.	Feb 3, 2013 5:24 AM
1051	I believe that some companies just stamp certain phrases on packaging automatically even if it might not apply. Their lazy. Especially "made in same facility". If I knew reasonable precautions were made to prevent cross-contamination, I would certainly buy that product. Manufactures should do more to segregate allergens from other items being produced. Toll House / Nestle is a perfect example. There is NOTHING of that brand that is labeled without nuts. Meanwhile, Hershey & Pilsbury do have products that are without nuts. If they can do it, why can't Nestle??It's very frustrating because segregating allergen ingredients, especially nuts, is possible.	Feb 3, 2013 4:55 AM
1052	I don't trust them at all. Every person, every allergy, every reaction is different. Anaphylaxis is unpredictable and I will not take that gamble.	Feb 3, 2013 3:20 AM
1053	We simply do not know enough. For families whose allergies are life-threatening, labels need to be as specific and accurate as possible.	Feb 3, 2013 1:26 AM

Page 1, Q11. Based on what you know about thresholds, how do you feel about them?

1054	I have no idea what the thresholds are.	Feb 3, 2013 1:03 AM
1055	not comfortable with them	Feb 3, 2013 12:06 AM
1056	Everyone has a different threshold. Some people can take "trace amounts"; others cannot. If there is a way to establish a safe minimum amount of allergen, it would be helpful.	Feb 2, 2013 11:19 PM
1057	Unfortunately, they are not always the same	Feb 2, 2013 10:45 PM
1058	That exact thresholds cannot be determined in general because each individual's tolerance level is different.	Feb 2, 2013 10:29 PM
1059	I think allergen thresholds vary by person and strict avoidance of allergen is the only truly safe way to feed someone with food allergies	Feb 2, 2013 10:19 PM
1060	They are dangerous. Varying levels of sensitivity mean you might not reliably determine safety. Only ZERO is a safe amount in many cases, including my child.	Feb 2, 2013 10:08 PM
1061	I am so sensitive that I basically have a zero threshold.	Feb 2, 2013 9:51 PM
1062	Everyone has different thresholds, but I do know that my child has had anaphylactic reactions to trace amounts of peanuts (1/150 of a peanut).	Feb 2, 2013 9:44 PM
1063	I had the honor many years ago of working with one of the best Clinical Research Allergy & Immunological Physicians in the country (by US Veterans Admin Medical Clinician Standards). I was his Research Editor & Clinical Research Unit Administrator. For 14 years after that I worked in other medical related area's in industrial injury- including industrial allergies.. As a child I was influenced strongly by a severe level of allergy to poison ivy, oak, and sumac-making me very aware of, in addition to training later on in my careers, what "thresholds" mean. In food allergies I feel the Public SHOULD be kept completely informed of all processed food additives and allergens, and whether the food has been genetically modified--or--not modified, and whether it is pesticide free- or what pesticides could be in the food by whatever uptake method- natural or artificial. The Public's Health is ultimately the Future of America and we cannot be too careful.	Feb 2, 2013 9:43 PM
1064	Defining levels for the presence of allergens and corresponding labeling is a positive step for families with food allergies	Feb 2, 2013 9:06 PM
1065	Dont know	Feb 2, 2013 9:03 PM
1066	I am not comfortable with the current labeling system. When in doubt, I must contact the manufacturer directly because they are not required to indicate that it may be processed in the same facility or on the same line That is what caused my anaphylactic reaction, a Thomas Bagel that was not properly labeled. I was home alone, and if I wouldn't have had an epi pen, it's unlikely I would have survived. They processed walnuts in a separate area and I was not aware of it when I ate the bagel. Prior to that time I had not had as severe of a reaction, so I didn't contact manufacturers. Now I do not take chances.	Feb 2, 2013 8:36 PM

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1067	not enough confidence in them, thresholds and sensitivities vary between individuals and the risks are too great and could be fatal	Feb 2, 2013 8:34 PM
1068	I think that if it claims to be allergen free that there should be no chance of any threshold or cross-contamination of the allergen, since many allergens are life threatening. As a parent of a child with a life threatening allergy, I want to be able to believe and depend on package labeling for allergens.	Feb 2, 2013 8:29 PM
1069	i think all foods wth high allergens should be processed in machines that don't share the same machines	Feb 2, 2013 8:03 PM
1070	I don't know of them	Feb 2, 2013 8:01 PM
1071	I've always been taught that one never knows when a person's threshold may change. For instance, my child could have a so-called mild reaction to eggs now, but the next time he accidentally ingests it, he could have a much more severe reaction. You just never know. That's why we avoid the allergens as much as possible.	Feb 2, 2013 7:59 PM
1072	Not Trusting	Feb 2, 2013 7:56 PM
1073	That they are not labeled as good as they should. Should be clear cut what the allergy is or use segregated equipment.	Feb 2, 2013 7:49 PM
1074	It is impossible to know the amount of allergen necessary to trigger a reaction as this is different for every person. Peanuts and tree nuts require a miniscule amount of allergen to trigger reactions. Foods with the "may contain" and "processed in a factory with..." have been tested from time to time and about 10% of products were shown to have the allergen present.	Feb 2, 2013 7:47 PM
1075	Uncomfortable	Feb 2, 2013 7:37 PM
1076	Very confusing for people who do not have allergic family members. Need more clear labeling!	Feb 2, 2013 7:12 PM
1077	It should not be allowed at any level.	Feb 2, 2013 7:09 PM
1078	I don't take chances, therefore if food does not clearly state no allergen, not processed in plant, etc.. I will not purchase it.	Feb 2, 2013 6:46 PM
1079	I don't like them. If you are allergic, then you are allergic!! If a trace amount is found - it's not safe!	Feb 2, 2013 6:43 PM
1080	The risk is too high for my son to consume food with a threshold of allergic ingredients. Our famiy would not purchase it.	Feb 2, 2013 6:39 PM
1081	I have little information on this subject.	Feb 2, 2013 6:39 PM
1082	I have ana. to trace amounts of my allergens. <1mg	Feb 2, 2013 6:35 PM
1083	I currently feel my child's is not safe, as there is no law regarding foods in factorys or on the same lines as his allergens. He recently went anaphylactic to a pasta sauce that listed NO warning statement. How hard is it to require food businesses to put a simple statement like "may contain traces of dairy" if it	Feb 2, 2013 6:30 PM

Page 1, Q11. Based on what you know about thresholds, how do you feel about them?

indeed may contain traces of dairy!!!??? This doesn't affect 99% of the population but makes a HUGE difference to the 1% of us who need to know this info. Advisory labeling should be LAW!!!

1084	Not sure what question is getting at.	Feb 2, 2013 6:13 PM
1085	I avoid anything that might contain even the slightest possibility of an allergen being in it or in the same facility or line.	Feb 2, 2013 6:08 PM
1086	It is very confusing with out any standards used by food and medicine manufacturers	Feb 2, 2013 6:00 PM
1087	I feel like this is an odd question. I obviously feel terrible about them because my son has so many allergies. But at the same time it is good to know them because then you will know which allergic reactions are more severe than others. For example, his dairy can cause anaphylaxis so we stay *completely* away from dairy products in any food label, even if it says "processed in the same facility as". His other allergies are much less severe so I can be more lenient with those types of labels that contain his other allergies.	Feb 2, 2013 5:54 PM
1088	Each person is different, one may react to traces if allergen and others might not.	Feb 2, 2013 5:53 PM
1089	It only takes a very small amount to kill	Feb 2, 2013 5:51 PM
1090	Some allergies can be triggered by a VERY small amount of the allergen.	Feb 2, 2013 5:50 PM
1091	There is no safe level of an allergen because you never know if/when/why/or how you will react. Your body is unpredictable when it comes to the severity of the reaction.	Feb 2, 2013 5:45 PM
1092	Not reliable - serious reactions can happen even when they have not happened in the past	Feb 2, 2013 5:45 PM
1093	using my 11 yr old, who has most allergies, any amount ingested is not ok. therefor i do not risk it	Feb 2, 2013 5:37 PM
1094	all labeling should contain in large letters allergen free or where it was made with allergens etc	Feb 2, 2013 5:26 PM
1095	I don't know anything about thresholds. I was told by our allergist that allergies can change over time...people can become more sensitive or more tolerant of allergens, but we never know when that might happen in their life.	Feb 2, 2013 5:19 PM
1096	Not sure I trust it	Feb 2, 2013 4:58 PM
1097	I'd prefer there be no allergens in the plant where products that I purchase are made	Feb 2, 2013 4:50 PM
1098	I would like to know much more. My but feeling is that thresholds for allergic reactions will vary not only from person to person, but also over time for a single individual.	Feb 2, 2013 4:50 PM
1099	Celiac disease is an expanding condition that thankfully is better understood today than ever before, however, there are not good enough labeling on foods -	Feb 2, 2013 4:43 PM

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	especially with the concern of cross contamination. There should be a label on ALL and ONLY THOSE foods that are certified to be GLUTEN FREE to say GLUTEN FREE.	
1100	don't know to much	Feb 2, 2013 4:37 PM
1101	I think my child cannot tolerate any peanut at all. However, his reaction so far has been limited to a tingly mouth which we follow with Benadryl, so it's not severe.	Feb 2, 2013 4:24 PM
1102	Not sure what is being asked	Feb 2, 2013 3:17 PM
1103	Too much grey area and risk. Something is either risky or safe. No grey area.	Feb 2, 2013 3:17 PM
1104	Any amount of the allergen should be noted.	Feb 2, 2013 3:17 PM
1105	Any ingested exposure regardless of amount causes anaphylaxis in my 5 yr old	Feb 2, 2013 3:06 PM
1106	I don't know anything about thresholds, but if it was anything above zero we would not purchase-- no reason to take a chance.	Feb 2, 2013 3:05 PM
1107	I do not think that a safe threshold can be established for all people. There are varying levels of allergy and severeness of reactions. It should be 100% disclosed if ANY amount of an allergen is present in any food. I am an informed and responsible consumer. I have the responsibility for safety of my children. I do not want someone else to be able to dictate what level of an allergen they believe is safe for my child. I feel that Absolutely 0% is the only allowable. The food companies would be taking a huge liability. I would be prone to discontinue buying previously purchased products. This would cause an even greater inconvenience and difficulty in feeding my children. The only allowable threshold should be 0% without full disclosure on the package.	Feb 2, 2013 2:48 PM
1108	Exercise total avoidance even for lower allergens.	Feb 2, 2013 2:43 PM
1109	I am not going to risk my child's life over a cookie, cracker, or any other food.	Feb 2, 2013 2:33 PM
1110	It is a gamble.	Feb 2, 2013 2:32 PM
1111	I like the trend to labeling as "allergen free"	Feb 2, 2013 2:31 PM
1112	I feel if product is made on shared equipment ,no matter how much they clean ,there are still chances of cross contamination	Feb 2, 2013 2:21 PM
1113	I think it is just safest to entirely avoid the possibility of feeding my allergic child anything that might contain the tiniest amount of an allergen.	Feb 2, 2013 2:06 PM
1114	Any labeling is better than no labeling, but more labeling is better.	Feb 2, 2013 2:03 PM
1115	I think thresholds are very specific to each individual and not to be trusted one for all.	Feb 2, 2013 1:38 PM
1116	Concerning my peanut allergic daughter, there is no threshold, only complete and total avoidance.	Feb 2, 2013 1:11 PM

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1117	Not strick enough	Feb 2, 2013 12:56 PM
1118	For an allergic person, there is no threshold. The presence of an allergen - no matter the amount - has the potential to cause a reaction.	Feb 2, 2013 12:50 PM
1119	I think that it should be either it has it or it does not	Feb 2, 2013 12:48 PM
1120	I think it's inexcusable. No one knows how much of an allergen could make my child sick and possibly threaten his life. Additionally, many in the US over-consume and don't follow serving size guidelines. Minimal amount of allergen may be present in one serving, but how about if the allergic person consumes the entire box. Be honest. Label foods correctly. Avoid cross contamination, even of spices. It is best practice.	Feb 2, 2013 12:48 PM
1121	We were told no amount of allergen is safe to consume unless what you have is an intolerance to a food not anaphylaxis allergy.	Feb 2, 2013 12:47 PM
1122	They are not always consistently communicated. I typically seek info directly from the company or other sources (ie. FAAN) not just the labels. We know anytime she eats something that I did not make, there is a risk. That is part of life. She knows that no food is ever 100% safe. We are prepared as best we can be but with large food companies and outsourcing there is no way to 100% know what your food is exposed to.	Feb 2, 2013 12:46 PM
1123	Uncertain	Feb 2, 2013 12:43 PM
1124	Each person is unique as it pertains to allergen thresholds. A reaction may be fast and sudden upon microscopic exposure or cumulative. Often, even in the same person, it is a "gamble"- and anytime the person is exposed to an allergen it is like playing with a loaded gun! While there are scientific methods to determine thresholds, they vary significantly and in allergic patients it can be dangerous to trust that a certain amount can be safe consistently. My son, for example, had a very low reaction to wheat, yet one day he went into an anaphylactic reaction, after one small bite. At first I thought it could have been a result of a new allergy or cross- contamination, though I cooked it at home. After more blood tests, it was confirmed that his Allergy to wheat had climbed from a level I to a level VI- We could have lost my son if I had not insisted on the blood test and eliminated hat we had considered a relatively save food.	Feb 2, 2013 12:37 PM
1125	not very confident	Feb 2, 2013 12:26 PM
1126	What I know is that some believe there is some level of allergen that will not cause a reaction, and playing Russian roulette with my children's potentially life-threatening allergies is an outrage.	Feb 2, 2013 12:16 PM
1127	I think they need to be more clear	Feb 2, 2013 11:48 AM
1128	There is not enough information about the correlation between the severity of a reaction and the amount of the allergy consumed. It is best to avoid the allergen for items such as peanuts and nuts.	Feb 2, 2013 11:47 AM
1129	FIRST, I think that the labeling allergens should be mandatory for all "may contain/shared equipment" scenarios (not just those that intentionally contain the	Feb 2, 2013 11:40 AM

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allergen). The more information the better. Having the precise amounts of the allergen or more detailed information as to the degree of risk would most certainly be helpful - the more information the better. Unfortunately, right now it seems that even blood tests such as RAST and uKnow Peanut only predict likelihood of reaction or at best give a hint at the possible severity. I wish there were a test to indicate HOW MUCH of an allergen is too small of an amount to cause a reaction for a given person. Other than a food challenge, which seems to only be recommended to test for the absence of an allergen - not to fine tune sensitivity levels when bloodwork confirms the allergy. If you gave me a particular level rating on a product, how would I know whether that was a level my child could safely tolerate (other than trial and error after having him eat previous products with the same rating range - which would force an unofficial challenge in order to find out where to draw the line! I think we need to focus on some way to test for the child's threshold for tiny traces first so that having these numbers placed on a label would be more helpful. Until then, it would still be helpful to see a number rating as opposed to the not so clear wordings currently in use.

1130	I do not purchase anything at all that has to do w/my childs food allergen. 1. I would not take the chance of contamination. 2. I think ahead so when I am not there with her there is no gray area. It is black and white if it contains, processed, etc.... the answer is no you cannot have. It will cause less guessing and confusion for her. I have had friends who do buy these products labeled may contain, etc... and they have found a nut in there product.	Feb 2, 2013 11:39 AM
1131	They seem very nebulous and therefore scary to me as it seems like each individual's threshold can be completely different and also change as they age.	Feb 2, 2013 11:25 AM
1132	?	Feb 2, 2013 11:16 AM
1133	labels need to be more specific and less tricky by using other terms to mean the same things!	Feb 2, 2013 10:54 AM
1134	I believe that more can be done by the food manifactors and restaurants to label their food in an easy manner for all people to understand what they are consuming. This is very important for people with food allergies.	Feb 2, 2013 10:40 AM
1135	No knowledge.	Feb 2, 2013 10:35 AM
1136	I am a 20 year old female severely allergic to peanuts and soy and have never heard of an allergen threshold. However, I am one of the most cautious and responsible people when it comes to my food allergies.	Feb 2, 2013 10:33 AM
1137	Do not wish to take any known threshold once you have experienced a child thar has gone into anaphylaxis shock.	Feb 2, 2013 10:33 AM
1138	Food labeling is a problem because companies are not required to list may contains regardless of threshold, and the difference in wording for companies that do warn is confusing.,	Feb 2, 2013 10:28 AM
1139	Not sure I would feel safe to trust them.	Feb 2, 2013 10:24 AM
1140	they can always change	Feb 2, 2013 10:23 AM

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1141	They vary for everyone and the type of ingredient matters too.	Feb 2, 2013 10:16 AM
1142	Thresholds vary per individual and over time for individuals. I don't know how a safe level could be determined that would be safe for everyone, other than zero.	Feb 2, 2013 10:03 AM
1143	Not really sure what you mean by thresholds...the point where a person has a reaction?	Feb 2, 2013 9:37 AM
1144	Seems like there are too many variations.	Feb 2, 2013 9:25 AM
1145	My children cannot tolerate any exposure or "threshold" levels because of anaphylaxis.	Feb 2, 2013 9:20 AM
1146	Uneasy	Feb 2, 2013 9:12 AM
1147	Taking no chances	Feb 2, 2013 9:12 AM
1148	From my understanding, even experts do not have firm handle on the types of reactions that different levels of allergens may induce. There is a lot of basic science to be done in this area.	Feb 2, 2013 9:10 AM
1149	I would like to know more.	Feb 2, 2013 8:51 AM
1150	They need to be compulsory, not voluntary	Feb 2, 2013 8:44 AM
1151	They should be conservative, but are fine	Feb 2, 2013 8:35 AM
1152	That amount of the allergen consumed doesn't always determine the severity of the reaction	Feb 2, 2013 8:06 AM
1153	It's safest to avoid all levels of the allergen.	Feb 2, 2013 8:06 AM
1154	I don't think the FDA should assume that there is a "tolerable" threshold for any allergenic person. Each allergy and tolerance level vary with each person. "Shared equipment, may contain..." etc doesn't make me feel any safer. ie: A nut is a nut! Allergen thresholds change at any given moment.	Feb 2, 2013 8:05 AM
1155	I am not knowledgeable about them however I'm guessing they are the amount of an allergen allowed in a product. I would say that this is very important information that would prove extremely beneficial for families with food allergies.	Feb 2, 2013 7:58 AM
1156	unsure, wish there was a way to know threshold	Feb 2, 2013 7:50 AM
1157	Not great. The FDA has stated that soy oil is free from the protein that causes the allergic reaction, when really only "highly-refined soybean oil" is safe. This leads to a lot of unclear labeling, which means that I just don't buy products that say they contain "soybean oil" without specifying the type even if the product does not highlight that it contains soy ingredients. I have had a reaction to unspecified soy oil in the past and do not wish to repeat the experience.	Feb 2, 2013 7:33 AM
1158	My daughter is highly sensitive to peanuts and an allergy to tree nuts. Therefore, we would never consider buying products that contain any traces of those allergens or purchase products that were produced in a facility with those allergens.	Feb 2, 2013 7:27 AM

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1159	Would never purchase a product that contained any amount of peanut or tree nut as my child is severely allergic. Wish advisory labeling was a law.	Feb 2, 2013 7:03 AM
1160	It seems like it would be difficult to determine a single threshold that would be right for every allergic person. I have learned through my research that an individual's sensitivity to an allergen can vary over time, and that some are more sensitive than others. I have trouble envisioning a number low enough to be safe for everyone.	Feb 2, 2013 6:56 AM
1161	Not high enough.	Feb 2, 2013 6:51 AM
1162	Skeptical	Feb 2, 2013 6:48 AM
1163	How does a company measure thresholds? How reliable?	Feb 2, 2013 6:29 AM
1164	What is a threshold?	Feb 2, 2013 6:22 AM
1165	We do not allow our child to consume products containing the allergen, regardless of the threshold level.	Feb 2, 2013 6:09 AM
1166	I don't trust them for peanut allergies unless they say they are a peanut-free plant, but may for lesser allergies such as corn	Feb 2, 2013 5:38 AM
1167	Since there is room for error when establishing a threshold, it makes me uncomfortable to know that someone other than me or my child or his allergist is making a decision based on a broader group than on the individual. I am worried that it could skew the labeling, putting my child in danger.	Feb 2, 2013 5:36 AM
1168	I'm frustrated with them. I feel they're used as a universal disclaimer by companies who just do not want the legal liability to take proper care in handling foods and do proper research about foods and potential sources of cross-contamination. It's very frustrating to see so many foods removed as a possibility simply because manufacturers are lazy and don't want legal liability. This is how many families of allergic children I know, feel. There are probably many products that we have to avoid that would be safe, but companies do not want the responsibility of being "on the hook", so we are instantly taken out of the equation with that label. Companies need to have more responsibility than this.	Feb 2, 2013 5:07 AM
1169	I'd like more information.	Feb 2, 2013 4:27 AM
1170	wish they were stricter and that they were listed completely with full disclosure on ALL allergens	Feb 2, 2013 3:54 AM
1171	They're very uncertain.	Feb 2, 2013 3:29 AM
1172	obviously the standards are not strict enough, OR manufacturers are disobeying the rules *&/or lying about their practices.	Feb 2, 2013 3:09 AM
1173	I know really nothing about them.	Feb 2, 2013 1:56 AM
1174	My experience has been that if something is processed on or in a facility that also processes something that I am allergic to that there is a great likelihood that there will be cross contamination. I also know that many processing plants do not thoroughly clean mixing/processing equipment between product	Feb 2, 2013 1:52 AM

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manufacturing and that results in cross-contamination. Costco is one such company. The local Costco makes one batch of muffins after another without cleaning out the mixing bowl first resulting in cross-contamination... at least now (for the past several months) they've been listing multiple possible allergens on some of their food labels.

1175	Not reliable enough	Feb 2, 2013 12:41 AM
1176	confused, i know my own Childs tolerance levels, but i was un aware that there were 'thresholds'	Feb 2, 2013 12:26 AM
1177	It seems to me that allergies are variable between persons, thus some persons are not wiling to take risks because of the severity of their reactions. My son has severe reactions to trace allergens and they last for days. I would prefer the labeling for any possible trace element.	Feb 2, 2013 12:05 AM
1178	Food allergies scare me !!! We rather go without!	Feb 2, 2013 12:01 AM
1179	natural flavors need to be listed--my daughter has had an anaphylactic reaction to frozen yogurt, supposedly egg free, but the natural flavor was where it was hidden. Please ask them to list, or at least state "possible egg---major 8---allergen in natural flavor".	Feb 1, 2013 11:23 PM
1180	Absolutely critical	Feb 1, 2013 10:35 PM
1181	We all have a different threshold of how much exposure to our allergies we can tolerate. It's best for us to not have any exposure, when possible so that if we unknowingly do, we don't get too sick/we can still hopefully remain under the threshold of overall exposure.	Feb 1, 2013 10:09 PM
1182	I think the only threshold for my child is zero!! Why would I risk the life of my child with any of the "may contains" options???	Feb 1, 2013 9:50 PM
1183	What I want to know more about is how heat applied to a raw allergen changes the allergen risk if at all. .	Feb 1, 2013 9:40 PM
1184	I don't know about thresholds.	Feb 1, 2013 9:34 PM
1185	Not good	Feb 1, 2013 9:16 PM
1186	it's a recipe for trouble. why test limits or thresholds?	Feb 1, 2013 9:12 PM
1187	My son is so severely allergic to peanuts that he has had a reaction to tree nuts because of cross contamination . There is no safe threshold for my child . We avoid treenuts even though he is not allergic .My son's life could be in danger because of this change in labeling.	Feb 1, 2013 9:06 PM
1188	Sometimes I question if manufacturers overstate the risks, e.g. "Chocolate milk may contain tree nuts". Not quite sure how that's possible!	Feb 1, 2013 8:56 PM
1189	Based on personal experiences, my daughter, 3, has had anaphylactic reactions from shared equipment and just being around the steam of the allergen. Just a kiss from her cousin on her check has made her face swell after her cousin had something made with an allergen. She also once touched a dog treat that was	Feb 1, 2013 8:55 PM

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produced on shared machines as peanuts. She had them touched her eyes, went in her blood stream and had an immediate anaphylactic reaction. I personally feel that our quality of life is challenging enough. Since each individual reaction is unique to the type of allergen, not everyone reacts the same. The very thought of a threshold scares me to tears. I have watched her suffer enough and she is only 3. I am also afraid that creating a threshold may make the public not take severe allergies seriously. Most of my daughters allergies are airborne this truly scares me. Each reaction she has, keeps getting worse each time. There are so many holes in labeling as is, it's only going to get worse not better. At least 30% of the time when I call, the allergens are on shared equipment or in the facility. For example, rice dream ice cream says in the "facility that produces" but when you call, it's actually on shared equipment because they have the right to change machines, is what I was told. Shop Rite organic chicken broth says nothing but when you call it's in the facility and they recommend you not use the product. How else would I have known if I didn't call? I had to wait 3 days too while they waited for an answer from the manufacturer. In my opinion, it needs to be stricter, why risk someone's life? There needs to be more control not less so people with allergies can make the educated decisions.

1190	I don't think any amount of an allergen would be safe for a food allergic person to consume. Our allergist said it only takes a minute (tiny) amount to cause an allergic reaction.	Feb 1, 2013 8:55 PM
1191	we use zero threshold approach. We do not trust any amount of allergen.	Feb 1, 2013 8:54 PM
1192	Not a reliable measure of risk for the individual being exposed.	Feb 1, 2013 8:53 PM
1193	They scare the crap out of me because my threshold can change for the worse.	Feb 1, 2013 8:50 PM
1194	I wish there was a way to know more	Feb 1, 2013 8:48 PM
1195	Thresholds are relevant to some allergies, but to individuals with severe anaphylaxis reactions such as my daughter, even very small exposures are potentially deadly and have required epi-pen injections and hospital visits. My wife has non-life threatening reactions, and thus is able to better withstand the reactions of some some amount of allergen exposure. I don't believe that scientifically based thresholds can be established that will work for all people.	Feb 1, 2013 8:44 PM
1196	it would be wonderful!	Feb 1, 2013 8:38 PM
1197	Not clearly defined to companies	Feb 1, 2013 8:36 PM
1198	Currently, "threshold" determination is not possible for an individual or a population. No "minimum" amount for an allergen can be determined.	Feb 1, 2013 8:34 PM
1199	I don't consider any threshold. We avoid peanuts. Period.	Feb 1, 2013 8:32 PM
1200	Thresholds are dangerous. I will not give the allergic person (with tree nut allergy) any food with a tree nut, even just thresholds. I would not want to put him in danger.	Feb 1, 2013 8:31 PM
1201	Believe thresholds depend on the individual and can't be generalized.	Feb 1, 2013 8:30 PM

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1202	Scared	Feb 1, 2013 8:23 PM
1203	Pretty good.	Feb 1, 2013 8:22 PM
1204	Still worried	Feb 1, 2013 8:22 PM
1205	It varies by manufacturer. Some companies are excellent about labeling their products, others have the information available with customer service reps. Some companies don't even inform their customer service reps about allergens.	Feb 1, 2013 8:21 PM
1206	The more the consumer knows about product ingredients, the better.	Feb 1, 2013 8:17 PM
1207	I know some about allergy thresholds but I would need more information and time to study before I felt comfortable exposing my daughter to any amount of allergen. My youngest daughter is the most severely allergic and I try to limit all exposure to allergens.	Feb 1, 2013 8:16 PM
1208	I actually do not know about thresholds so I do not take any chances.	Feb 1, 2013 8:15 PM
1209	Not nearly clear enough to either consumer or manufacturer	Feb 1, 2013 8:12 PM
1210	I find it confusing in that one can not know what your child can tolerate unless her doesn't tolerate it. Practically - if a food met some standard (similar to Flu shot egg content standards) I could believe that the food is safe. But that also may just be a false sense of security. Unless we grow, process, and cook everything our child eats then we really can't say even know that they aren't eating some trace of the allergen.	Feb 1, 2013 8:02 PM
1211	I need to know if there is even a tiny bit of peanuts in a food.	Feb 1, 2013 8:00 PM
1212	N/a	Feb 1, 2013 8:00 PM
1213	They are not always reliable	Feb 1, 2013 7:59 PM
1214	There is a huge need to define "safe levels" and/or standardize and give meaning to all those "may contain" and "in a facility" statements. It's a crap shoot right now.	Feb 1, 2013 7:53 PM
1215	I think in most cases with avoidance allergies the thresholds of such avoided allergens are alot lower than most people realise. I think alot of people themselves don't realise contact of their certain allergen not just consumption can still potentially cause severe reactions at low even microscopic levels.	Feb 1, 2013 7:40 PM
1216	The idea makes me quite worried. My son has had very serious reactions to cross contaminated food products that did not list his allergens on the label multiple times. He also has had serious reactions including anaphylaxis at social events where he did not eat anything and must have ingested allergens via his hands touching something with seemingly invisible amounts of food residue on it and then touching his face.	Feb 1, 2013 7:39 PM
1217	good	Feb 1, 2013 7:38 PM
1218	I understand that when I eat on rotation I can control my minor reactions. But if I am having an allergic reaction then I start reacting to everything I am allergic to it	Feb 1, 2013 7:36 PM

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	seems.	
1219	With nut allergies the only threshold is no nuts	Feb 1, 2013 7:28 PM
1220	Not sure	Feb 1, 2013 7:27 PM
1221	N/a	Feb 1, 2013 7:22 PM
1222	The threshold should be zero! My child even reacts when OTHER people eat his allergens around him, so I am not willing to take any chances. If I knew there was a threshold, I would not be able to buy packaged foods!	Feb 1, 2013 7:16 PM
1223	Each individual has a different allergen threshold, and it is variable even among individuals-- ie unpredictable.	Feb 1, 2013 7:15 PM
1224	As a RN, I know that each person's threshold is different. That being said, each person's individual threshold can also differ each time the person comes in contact with the same allergen; meaning a person can react differently each time they are exposed to the same exact type and amount of allergen.	Feb 1, 2013 7:13 PM
1225	Basically, I think it is counter-productive and dangerous for food manufactures to think about thresholds in food, if you are allergic, any trace amounts have the potential to cause an allergic reaction.	Feb 1, 2013 7:08 PM
1226	Don't threshold levels vary from person to person? How can the FDA make that decision? Aren't threshold levels a medical determination?	Feb 1, 2013 7:07 PM
1227	I think any amount of an allergen should be listed in the ingredients, regardless of threshold amounts.	Feb 1, 2013 6:50 PM
1228	The amount can be so tiny that it is not something I would trust any manufacturer to not measure accurately. I also believe that the thresholds would be defined based on levels that are cheaper to meet than those that cost more than judgments from lawsuits for dead children and adults.	Feb 1, 2013 6:49 PM
1229	They are not consistant.	Feb 1, 2013 6:45 PM
1230	Not helpful	Feb 1, 2013 6:32 PM
1231	I feel that there is no threshold for peanuts, nuts, and shellfish, and that there may be a threshold for soy.	Feb 1, 2013 6:29 PM
1232	The threshold to start a reaction in my own child is not consistent, multiply that by all the different people with allergies and it seems like manufacturerers are gambling with people's lives.	Feb 1, 2013 6:25 PM
1233	I do feel there could be a clearer way to label allergen food. It can become unclear and confusing at times especially if the company makes items containing the common allergens.	Feb 1, 2013 6:23 PM
1234	I am not sure what the threshold would be and I an not sure what level if any is appropriate for a child who is allergic to the ingredient.	Feb 1, 2013 6:21 PM
1235	Not an acceptable risk. Allergies are on the rise, why increase the risk of	Feb 1, 2013 6:16 PM

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	exposure to make it easy on manufacturers? Horrible idea, I will then only purchase brands known to be allergen free, either in ingredients and cross-contamination.	
1236	I have never received any information from my allergist about what an allergen threshold is.	Feb 1, 2013 6:13 PM
1237	They are different for everyone. I would not be comfortable giving my daughter a food that contains any amount of her allergens.	Feb 1, 2013 6:11 PM
1238	If you have an allergy, even if you only consume a very small amount of that allergen and even if your body does not respond in an allergic fashion, it may still elicit a reaction that causes increased histamine release and/or inflammation.	Feb 1, 2013 6:00 PM
1239	Every single person who has a food allergy has different reaction levels. What may be safe for one, may not be safe for others. I think if done in addition/combination to mandating food allergy warnings, then it would be a positive step forward. If allergens are not mandated to be listed, then it would seem odd to have the threshold listed.	Feb 1, 2013 6:00 PM
1240	I feel that some allergens produce far worse symptoms than others based on my own personal experience with my own body. The numbers through lab testing are not always indicative of the reaction to the allergen when eaten.	Feb 1, 2013 5:48 PM
1241	I am not sure what a threshold is. I avoid the allergens completely when they are actually in the food	Feb 1, 2013 5:48 PM
1242	Uncomfortable - my son has VERY severe peanut allergy and our allergist has indicated that allergen hormones can build up in his system over time and eventually even trace amounts can trigger a major reaction. Our best strategy for keeping him safe is total avoidance which can be very difficult.	Feb 1, 2013 5:37 PM
1243	they need to be very specific	Feb 1, 2013 5:35 PM
1244	They can't be trusted. Each reaction may be different.	Feb 1, 2013 5:22 PM
1245	don't like them	Feb 1, 2013 5:18 PM
1246	Not precise enough.	Feb 1, 2013 5:13 PM
1247	We don't take any chances. I don't care about thresholds.	Feb 1, 2013 5:11 PM
1248	I know that my child experienced anaphylaxis because she ate a cereal bar that had NO warning label on it. It took a phone call to the company for me to find out that it was processed in a facility that processes foods with her allergen. There was nothing on the label about it. There is no safe threshold, zero is what needs to be strived for and no amount is safe. The food companies need to quit whining about loss of sales because they have to put warnings on their foods. We don't buy them b/c they are not safe, and I LOVE knowing that they are not safe. Do NOT change the labels to accommodate giant food corporations profits, If any changes are made it should be to protect more lives.... and food processed on the same equipment should be mandatory on the label. Obviously a factory worker cleaning the lines on shared equipment is being paid minimum	Feb 1, 2013 5:10 PM

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	wage and does not really care how well the lines are cleaned, while my child could have died.	
1249	I think that they should not be allowed. If there is even a possible trace of an allergen, it should be disclosed. Let the consumer decide whether to consume the product in light of that info.	Feb 1, 2013 5:03 PM
1250	My household is very conservative with the peanut allergy and have a high bar for purchasing and consuming potentially cross-contaminated food.	Feb 1, 2013 4:56 PM
1251	My sense is that gross cross-contamination is much more likely to elicit and allergic reaction than is manufacturing in large facilities using shared equipment.	Feb 1, 2013 4:52 PM
1252	I don't believe you can generalize on thresholds, as each individual's reaction will be different.	Feb 1, 2013 4:41 PM
1253	I think it is always better safe than sorry.	Feb 1, 2013 4:38 PM
1254	I've not heard of allergen thresholds before. But, my son has life-threatening food allergies to peanuts and seafood, so I'm assuming he can't be exposed at all.	Feb 1, 2013 4:37 PM
1255	I don't think you can put a threshold where every allergic person would react. Some people react to a trace and some with an allergy wouldn't notice the trace and only have any issues if they actually eat a large amount. If you haven't experienced it, it would be hard to make a judgment call on whether you would eat something that only has tiny amounts of an allergin in it (enough for "tingly lips") I have experienced this. I am allergic to metals quite severely and the amount of metal that comes through regular tap water causes "tingly lips" and I hate that feeling so much that in order for me to drink tap water I have to be severely dehydrated (to the point that I was hospitalized once for dehydration) I only drink filtered water or distilled water. mild reactions are not something I could see people choosing to just experience.	Feb 1, 2013 4:35 PM
1256	There isn't a safe threshold for my son. Complete avoidance is our only option.	Feb 1, 2013 4:35 PM
1257	I beleave that they are allowed amount of an allergen legally-hopefully whoever whoever makes the law is maknig decisions based on fact and safety and not economy- i always err on side of caution	Feb 1, 2013 4:34 PM
1258	Allergy is so great that I'm not willing to serve/purchase anything within a "threshold".	Feb 1, 2013 4:32 PM
1259	I think they are a bad ideA	Feb 1, 2013 4:31 PM
1260	Really confused. If the threshold is so low that only a minor % of people respond. . . I may be more inclined to purchase it. Really not sure.	Feb 1, 2013 4:26 PM
1261	"Manufactured or processed in a facility" can be misleading and should be more clear. I have contacted companies regarding this and many that manufacture peanut items in their facility, may manufacture or process them in a differnt building within the facility. They would consider the item safe, however, since it is manufactured or processed in their facility, they label it as such.	Feb 1, 2013 4:18 PM

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1262	do not believe that there is a specific allergin threshold	Feb 1, 2013 4:09 PM
1263	It scares me because who is to say the threshold would be the same for all individuals - what if there are individuals whose personal threshold is lower?	Feb 1, 2013 4:05 PM
1264	many people still don't get it! Don't understand trace amount of food to feed you can kill!!!!	Feb 1, 2013 4:03 PM
1265	Family members need to eat the product. And we trust items are kept separate.	Feb 1, 2013 4:02 PM
1266	Every person is different, concerned about threshold assessments & reliability	Feb 1, 2013 3:57 PM
1267	Have not really tried it for my 5 yr old toddler which has extreme allergies	Feb 1, 2013 3:55 PM
1268	I know enough to know that I avoid any product that may even have a trace due to the severity of reaction.	Feb 1, 2013 3:54 PM
1269	I feel other people are not as educated. My daughter suffers anaphylaxis after ingesting 1/10000 of a peanut protein. She has had a severe reaction after eating a safe food that was on a place that had EARLIER contained a peanut cookie. Most people do not understand the extent of the danger.	Feb 1, 2013 3:48 PM
1270	I would not allow my child to test her threshold. It's too risky since her allergy is considered anaphylactic.	Feb 1, 2013 3:48 PM
1271	Individual thresholds are so different, it can't be generalized.	Feb 1, 2013 3:48 PM
1272	Not strict enough, not clear enough on labeling, not enough requirements for labeling and handling	Feb 1, 2013 3:46 PM
1273	I tend to put less weight on the threshold and trust my instincts. NO EXPOSURE unless under the care of a doctor.	Feb 1, 2013 3:37 PM
1274	There needs to be more education for teachers, daycare workers child care professionals	Feb 1, 2013 3:35 PM
1275	Thresholds vary.	Feb 1, 2013 3:33 PM
1276	I feel the scientific thresholds are risky to someone such as my daughter, who is extremely allergic. This is also why I answered False to #15. I feel it is a flawed method.	Feb 1, 2013 3:31 PM
1277	Everyone has a different threshold. How can you determine what a safe threshold is, if every person is different? A microscopic amount may not cause a reaction, but I have little faith in trusting a manufacturer to keep the threshold scientifically low enough. If there is a "may contain" type label the safest thing to do is not buy it.	Feb 1, 2013 3:30 PM
1278	Zero is the only allowable threshold	Feb 1, 2013 3:26 PM
1279	I think that they are extremely variable depending on the individual, and while they are a good idea in theory, the scientific practice of them is not well understood and various studies have produced extremely different results.	Feb 1, 2013 3:25 PM

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1280	I would like it if tresholds would be incorporated. Also I find comfort in the more thorough "segregation practices" disclosures, such as by Turtle Mountain (ice cream).	Feb 1, 2013 3:20 PM
1281	I do not feel comfortable with other people (manufacturers) determining what is a safe threshold. If a manufacturer doesn't label for shared lines, we do not buy their food. I don't buy the food of manufacturers who don't label well, either. And this includes concerns about sesame to which I am allergic and doesn't even have to be listed. I've reacted to a flat bread product that seemed safe for peanut (was labeled very well for that) but apparently was made on shared lines with sesame. Sesame should be labeled for. It's #9. When manufacturers say that they clean thoroughly after using our allergens, I don't buy it (literally and figuratively). Statements like that are harmful to our community. They give a FALSE SENSE OF SECURITY (familiar with that phrase, are you?). They look thorough and have the appearance of being well-labeled. But it's essentially just another shared line, with the manufacturer assuming they know what a safe threshold is. And no one can make that decision for our family. #12 below is *really* false, but I know the answer is supposed to be "true." Sesame is a major food allergen, and it doesn't have to be labeled for. It often hides in spices. With regard to #16, thresholds vary, and some people are more highly sensitve than others. It's absolutely impossible to establish and "safe threshold."	Feb 1, 2013 3:11 PM
1282	Not good enough!!!!!!	Feb 1, 2013 3:10 PM
1283	I feel that they differ for everyone and to each person they can change- for example allergen thresholds can get better or worsen with time. They are unreliable and should NOT be considered when labeling foods.	Feb 1, 2013 2:57 PM
1284	Thresholds change.	Feb 1, 2013 2:57 PM
1285	if there is a small possibility that there could be the tiniest amount of allergen in a particular food, I would ABSOLUTELY NOT give it to my child.	Feb 1, 2013 2:55 PM
1286	I don't think there is a way to determine a persons threshold. There are too many factors that determines a perons threshold.	Feb 1, 2013 2:54 PM
1287	They are inconsistent	Feb 1, 2013 2:48 PM
1288	No matter what the set threshold is, the food preparation process is run by people, many who believe that allergies are figments of spoiled people's imaginations.	Feb 1, 2013 2:47 PM
1289	I don't believe it is worth the risk to introduce my child to his allergens based off of a threshold. My child had hives to tree nuts without even ingesting them.	Feb 1, 2013 2:46 PM
1290	I think the concept is good but I don't feel enough is known about what a safe thresh hold is for most allergens	Feb 1, 2013 2:43 PM
1291	I think they could be useful but I would need more information.	Feb 1, 2013 2:42 PM
1292	I feel strict avoidance is the only policy to follow.	Feb 1, 2013 2:40 PM
1293	I think they are very important and I wish that more companies would use them	Feb 1, 2013 2:38 PM

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and make them easier to read on packaging.

1294	no idea what you are asking	Feb 1, 2013 2:38 PM
1295	if you are saying it has a small amount but it is okay, I still wouldn't buy it.	Feb 1, 2013 2:36 PM
1296	For my child it takes very little allergen to cause a reaction. It is actually quite scary. Even trace amounts are too much.	Feb 1, 2013 2:33 PM
1297	Everyone has different thresholds. I don't think I'm comfortable about giving any of the allergens to my children.	Feb 1, 2013 2:31 PM
1298	In regards to how much my child can have of a particular allergen before experiencing a reaction I try to avoid those allergens.	Feb 1, 2013 2:31 PM
1299	Insecure; it depends on how offended your body is as well as how many other products you may be eating which are not properly labeled.	Feb 1, 2013 2:27 PM
1300	I don't know enough about them to have an opinion.	Feb 1, 2013 2:24 PM
1301	It is not clear what you are asking.	Feb 1, 2013 2:17 PM
1302	I don't think they are useful. According to my child's allergist, even an amount below the threshold that would trigger an allergic reaction may worsen my child's allergies (measured by the "count" identified with a blood test).	Feb 1, 2013 2:10 PM
1303	We assume that food that does not contain peanuts/tree nuts does not contain any traces of those items. There can be no threshold based upon the severity of my son's allergy	Feb 1, 2013 2:01 PM
1304	for us any contaminate is above our threshold. I dont believe there is a threshold for anaphylaxis. we have zero tolerance for traces,Intolerant persons(not us) may have thresholds	Feb 1, 2013 1:56 PM
1305	I am very skeptical about them. I think mistakes are always possible and if a mistake is made with getting the threshold right, then my child's life hangs in the balance. I would not jeopardize him that way. If there is ANY percentage of his allergen in his food, we will NOT eat it. Under no circumstances.	Feb 1, 2013 1:56 PM
1306	unsure	Feb 1, 2013 1:54 PM
1307	Concerned. For my allergic son, I do not consider any threshold to be allowed.	Feb 1, 2013 1:47 PM
1308	They are very serious and vital pieces of information that should always be adhered to. My children severely react to the most minute amount of allergen and, therefore, no threshold no matter how low, would be safe for them	Feb 1, 2013 1:46 PM
1309	I know my kids have different thresholds. Just a teeny bit sets the one off but does nothing visible to the other.	Feb 1, 2013 1:43 PM
1310	I know very little and it makes me concerned	Feb 1, 2013 1:42 PM
1311	Even just a speck of the allergen can cause my child to react, so I avoid foods with the warnings listed above	Feb 1, 2013 1:40 PM

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1312	They can be helpful to know there could be a possible cross contamination. I usually ere on the more cautious side.	Feb 1, 2013 1:39 PM
1313	uneasy since do not know my childs absolute threshold. But recognize a standard must be made for everyone, and would likely be protective for most if not all.	Feb 1, 2013 1:37 PM
1314	It worries me because of all the unfortunate stories I hear and read about.	Feb 1, 2013 1:34 PM
1315	They are super important when understanding your family's allergy needs. We have a lower threshold on some of our allergens and a higher threshold on others.	Feb 1, 2013 1:31 PM
1316	I think its important that individuals with allergens are protected with accurate labeling by manufacturing companies.	Feb 1, 2013 1:28 PM
1317	They could be more accurate.	Feb 1, 2013 1:27 PM
1318	Have no idea what amount if any of the allergen can be tolerated.	Feb 1, 2013 1:25 PM
1319	It is terrible to list ingredients based on a predetermined threshold as it varies for each individual. All allergens regardless of "thresholds" need to be listed.	Feb 1, 2013 1:24 PM
1320	not very comfortable, people are unique and everybody response differently	Feb 1, 2013 1:22 PM
1321	I don't take any risks	Feb 1, 2013 1:21 PM
1322	I prefer to purchase a product tested as safe from allergen. No allergen detected.	Feb 1, 2013 1:17 PM
1323	All lables should state if there is a potential for cross containimation for the product. All companies should be required to let people know if their product is safe, which has to include any potential cross containimation. This is a matter of life and death for anyone who has food allergies with anaphalixis.	Feb 1, 2013 1:16 PM
1324	Need to learn more.	Feb 1, 2013 1:15 PM
1325	they are presently insufficient	Feb 1, 2013 1:08 PM
1326	Our doctor advises us to excercise complete avoidance.	Feb 1, 2013 1:05 PM
1327	Any amount of allergen is too much.	Feb 1, 2013 1:04 PM
1328	I know that I should never touch/eat a food that contains or has been in contact with my allergen.as I am that allergic.	Feb 1, 2013 1:03 PM
1329	I feel you can never be too safe and that each exposure to the allergen gets worse. I would never allow my son to come near something that says may contain trace amounts or made in a factory that uses tree nuts, it is not worth it.	Feb 1, 2013 1:02 PM
1330	Allergies can happen at any time, and if a reaction may be severe at any trace amount, the allergen should be avoided totally. Thresholds don't hold true for everyperson.	Feb 1, 2013 1:02 PM

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1331	my son specifically has had anaphylaxis to a minute trace of an allergen so I feel any trace of allergen should be disclosed for the consumer to buy according to their specific threshold.	Feb 1, 2013 1:02 PM
1332	For myself and my son's with the food allergies, we have a strict policy stating if it contains any amount of the allergen, we do not eat it. Why risk a severe reaction with even a small amount?	Feb 1, 2013 1:01 PM
1333	Unsure	Feb 1, 2013 1:00 PM
1334	Allergist recommends absolutely no allergen intake, anaphylaxis.	Feb 1, 2013 1:00 PM
1335	They are variable from person to person. It would also appear other factors can influence them in each individual person (ie: illness may lower it).	Feb 1, 2013 12:57 PM
1336	Confused	Feb 1, 2013 12:57 PM
1337	Thresholds should not be ignored. It is important to know if a product may contain or is exposed to allergens.	Feb 1, 2013 12:56 PM
1338	I think my children have relatively high thresholds --- for instance, they have to actually consume what they are allergic to (being in the room with it has never been a problem), that being said, they have both experienced one or two SEVERE reactions when they were first diagnosed as babies, so we are very vigilant about reading labels. We feel that manufacturers take a blanket approach to protect themselves (rather than really trying to protect us). I think that "may contain" is useless and "made in the same factory" is also not helpful, leaves me guessing about their quality standards, and our ability to judge/guess if the allergen is really IN the food or was just in the same building . . . a dedicated peanut free line, for example, is good enough, I think, a peanut free building is not necessary, or an egg free line is good, but an egg free building is highly unlikely and probably not necessary . . . we are left to use common sense most of the time and hope for the best, but if an allergen is definitely an actual ingredient we always avoid the item.	Feb 1, 2013 12:53 PM
1339	What I have been told is that every person is different, and since my 22 month old can not really tell me how she is feeling about food exposure it is not worth a possible reaction.	Feb 1, 2013 12:50 PM
1340	I do not think the FDA is as strict as Kosher labelling and I often refer to the kosher labels and then call each company for more information. This often reaffirms my assumption that the kosher label is a better indicator. I am not a religious person so I find this disheartening that we have to trust religious guidelines over government ie FDA regulations!	Feb 1, 2013 12:49 PM
1341	wording on package can be vague and I wont use product	Feb 1, 2013 12:42 PM
1342	Even a tiny trace of nut protein could result in an anaphylactic reaction. I believe that absolute avoidance is the only currently available option for my child. I don't know of any scientific data to support ANY amount of the allergen being considered "safe."	Feb 1, 2013 12:41 PM
1343	As a person with a server allergy - no amount of a threshold can be safe. A	Feb 1, 2013 12:40 PM

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threshold can go both ways, build a tolerance to the allergen or it can make the allergen reaction worse. How can thresholds be determined how much food would cause an allergic reaction, when each individual reacts differently.

1344	Usually inadequate for individual circumstances.	Feb 1, 2013 12:36 PM
1345	It's kind of similar to Trans Fat. Really, no amount of it is a good idea. We are better off with zero. There is not a safe amount of peanut that my child can eat. I don't trust manufacturing plants to monitor with accuracy about the "safe" amount in their food.	Feb 1, 2013 12:36 PM
1346	In our case, they are very important. My daughter has had reactions to milk from airborne cheese in an oven, and airborne steamed milk in a coffee shop. She is also contact sensitive. It took me a long time to figure this out on my own. Very specific labeling is extremely important. She also has other allergies (ex: beef) that are not in the top 8 that would be just as valuable to know about on the label.	Feb 1, 2013 12:35 PM
1347	I know that thresholds are different for everyone, and while I might not react to traces of nuts, my husband will.	Feb 1, 2013 12:31 PM
1348	I know little about them but would still be leary of buying foods that are in a low threshold given that you would have to keep track of the amount you ate and I would rather just avoid the food.	Feb 1, 2013 12:29 PM
1349	I am still very concerned that the food industry is not educated enough or taking enough precaution.	Feb 1, 2013 12:29 PM
1350	I believe thresholds cannot possibly be established on a per person basis, therefore, they would have to be established in a general sense. We know that allergic persons all react differently to allergens with each and every reaction. To establish thresholds would most definitely ignore individual sensitivity and quite possibly give a false sense of "safety." I would not want to purchase a food with a so-called threshold and I would expect food to be labeled as such.	Feb 1, 2013 12:29 PM
1351	Terrified	Feb 1, 2013 12:29 PM
1352	I think it's dangerous to think that there are thresholds. The severity of reactions change over time, and I think it's foolish for someone to think that they will always react in the same way and therefore be able to tolerate a certain threshold. That said, I believe that it is more up to the individual, not the government, in making a personal decision about one's own threshold. However, I am fully behind any labeling that helps the consumer make an informed decision.	Feb 1, 2013 12:27 PM
1353	I had a reaction a few years ago, and we contacted the manufacturer (a known allergy-friendly company) to find out what went wrong. They came to pick up the remaining items in the package, and tested them for the presence of dairy -- a manufacturing malfunction had resulted in a 5 parts per million trace. I had never had testing like that done before, or really even thought about the numbers. 5 parts per million. That's unimaginably small. But it's something I've thought more and more about now that more companies are being transparent about their (regular) allergy-testing procedures. I wonder what they test to, and what they	Feb 1, 2013 12:26 PM

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consider safe. Maybe it's good to have concrete numbers, but at the same time, every person is different, every allergy is different. What are the gaps in severity when the numbers are THAT tiny? Would I react to 4 parts per million? It's another case of scenarios in which more tools are both helpful and complicate the situation.

1354	Products either have the allergen or they don't.	Feb 1, 2013 12:25 PM
1355	Why take a chance with your health?	Feb 1, 2013 12:24 PM
1356	I believe that some people, including my family members, react to the smallest trace and thresholds could be dangerous for these people	Feb 1, 2013 12:22 PM
1357	I still think there is a lot of unknowns about thresholds for food allergens. From what I've read, I'm not totally convinced they are well understood.	Feb 1, 2013 12:22 PM
1358	Depends on the reliability of the manufacture's truth of labeling.	Feb 1, 2013 12:21 PM
1359	I avoid as much as possible so I don't know	Feb 1, 2013 12:20 PM
1360	I try to avoid any and all allergens for my son- there is no safe threshold.	Feb 1, 2013 12:19 PM
1361	I don't think there is any safe threshold for someone with the allergy.	Feb 1, 2013 12:17 PM
1362	It's not based on "feeling" - for our kid molecular level amounts of an allergen are ok, but we avoid measurable traces of any foods or chemicals that inflame his digestive track	Feb 1, 2013 12:15 PM
1363	Foods should not be processed in same facility.	Feb 1, 2013 12:14 PM
1364	I have no idea what the term acutally means. I have an idea, but I am very confused about it. I see it used in allergy circles, but have been a bit embarassed to ask what it is.	Feb 1, 2013 12:14 PM
1365	They can always change so what's the point?	Feb 1, 2013 12:14 PM
1366	I just don't believe that there can be a set threshold for every single person or child. People are different, some more sensitive, some less. How is such a variable taken into account? For example a child who is allergic to soy or MSPI shouldn't be bothers by the use of soy lecithin but there are people who are bothered by it and can have an allergic reaction to it. So even with a set threshold how can you know that you're truly safe?	Feb 1, 2013 12:14 PM
1367	I do not consider "allergy thresholds". If my son is allergic to a food, we avoid it in all circumstances.	Feb 1, 2013 12:09 PM
1368	The most sensitive individuals with the severest reactions will never be considered because it violates the ethics protecting human test subjects, particularly children because they can not "opt out" of an experiment as an adult can. No review board would ever endorse such an experiment.	Feb 1, 2013 12:08 PM
1369	Need better threshold levels	Feb 1, 2013 12:08 PM
1370	Not confident, need more information.	Feb 1, 2013 12:06 PM

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1371	i feel that only a 0.00% threshold should qualify as allergen free - that is the only way you could guarantee that there wouldn't be a reaction	Feb 1, 2013 12:05 PM
1372	I don't know much about them, but if the question is how much can be present in a food before it should be labeled as containing the ingredient I think the threshold should be at zero. I don't want my child to eat the tiniest amount of her allergen ever, and I have the right to know if a food does contain or could contain any food, let alone an allergen.	Feb 1, 2013 12:04 PM
1373	I would like to see thresholds to be as low as possible, zero preferred. Since our allergies are peanut and tree nut it's not as difficult to avoid packaged food products that may have some chance of contamination.	Feb 1, 2013 12:03 PM
1374	I feel that it is extremely important to continue labeling products that may contain even very small amounts of an allergen. It should be up to the individual to determine the level they feel personally comfortable consuming (hopefully with consultation from a physician). It should not be up to the government to decide what is a safe amount to consume. This varies widely between people. The only thing that has given me piece of mind in recent years is the ability to read packaging and make an informed decision for my daughter. The improvements to package labeling not only allows me to keep her safe, it makes my life infinitely easier (I don't have to make everything from scratch) and allows her to have some sense of control and normalcy with her peers.	Feb 1, 2013 11:56 AM
1375	I think there are many variables and wouldn't trust a threshold label because we also deal with asthma and eczema. If one of those issues is present, no threshold would make me comfortable enough to feed the questionable food to my child.	Feb 1, 2013 11:56 AM
1376	Because my children have such severe allergies even the smallest interaction seems to cause a reaction, so I believe the threshold for allergen or allergen derived ingredients should be 0	Feb 1, 2013 11:56 AM
1377	Not sure what you mean by this question. Perhaps you should include a specific explanation of what you are looking for.	Feb 1, 2013 11:56 AM
1378	In short, if it costs more money to label or produce foods that are considered lawfully safe, lobbyists will fight that tooth and nail. Since our experience with an allergen was dur to a miniscule amount, our "threshold" is zero. If any exposure can cause anaphylaxyis, why would we make it legal not to label? The only reason I can think of is monetary both due to higher costs or lower sales. I can tell you that any packaged food that I know of which has an allergen statement on it now, I will never, ever buy it if the law changes and that warning disappears.	Feb 1, 2013 11:55 AM
1379	Confused and I don't think they are accurate. I feel companies put the "may contain" warning to cover themselves and we could be passing up food that is fine.	Feb 1, 2013 11:51 AM
1380	Our child's allergies are so severe we do not take chances with any product that is mentions the allergens at all. There is no "safe" limit on peanuts or tree nuts for our child.	Feb 1, 2013 11:48 AM

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1381	Every person is different and it is frustrating to explain to those with no allergy experience just how little exposure it takes to cause a reaction for me. It comes up almost everyday. I feel like I am constantly having to defend myself and educate people.	Feb 1, 2013 11:47 AM
1382	I feel that there is not a clear industry/manufacturing standard.	Feb 1, 2013 11:41 AM
1383	I feel that manufacturers need to be utterly careful about labeling.	Feb 1, 2013 11:38 AM
1384	I think that my personal food allergies have become worse with time, and consuming even tiny amounts of some allergens would lead to further sensitization.	Feb 1, 2013 11:38 AM
1385	Confused at times. Strict avoidance is what we practice as directed by our dr.	Feb 1, 2013 11:38 AM
1386	It sounds like a great idea, but at the same time there may be fundamental issues with a "threshold." a - presumably it would be based on a certain level that say for example 95% in a population would not react to... what about the 5%? b - it seems that within the same individual, the threshold dose to evoke a reaction can change. Because of this, how can you really ever guarantee a min dose? Also, this raises issues with doing a population study as mentioned above, since what a) tells us is that at any one given moment in time, 95% of individuals will not react. The 5% of individuals that do react may not necessarily be the same individuals from trial to trial. Because of this uncertainty, I would be really hesitant for my child to sample something say made on shared equipment with a known allergen, but guaranteed to be below a certain threshold dose. Even though the risk may be small, it feels a bit like Russian roulette. When does the "luck" run out and anaphylaxis happens? c - testing methods to measure levels of an allergen must be guaranteed to be highly reliable with little variability from measurement to measurement. Is this something the food industry is willing to pay for and thus pass those prices on to the consumer? What if manufacturers go through the hassle of doing expensive testing and yet because of a) and b) above, food allergy folks still are skeptical to buy? In my opinion, clear consistent labeling across the industry is much more desirable. As it is now, it is often vague and the consumer is left guessing unless making phone calls - what does made in a facility that also processes "x" really mean? Also, having a child with significant non-top 8 allergens is an extra burden that clearly the food industry can not test for all. Make the labeling consistent, do away with catch all categories like "spices" and "natural flavors" and a lot of food allergy folks will be really happy and lining up to buy.	Feb 1, 2013 11:36 AM
1387	There should be a listing for cross-contamination, period. Either a product contains an allergen, or not.	Feb 1, 2013 11:36 AM
1388	labeling continues to be vague and i can't help but wonder if the lawyers have said - "it may contain traces of" as a catch all to actual risk	Feb 1, 2013 11:36 AM
1389	Not comfortable enough to make decisions.	Feb 1, 2013 11:35 AM
1390	n/a	Feb 1, 2013 11:30 AM
1391	IN the case of an allergen that causes anaphylaxis, no amount is too small of a threshold. Otherwise, my comments would depend on the reaction to the	Feb 1, 2013 11:29 AM

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	allergen in question.	
1392	I want to know for sure not may contain etc. I believe these company's do this to cover their tales in the event someone were to die so they are not sued also they don't want to purchase additional equipment to be allergen free and prevent cross contamination or hold their employees accountable. .	Feb 1, 2013 11:27 AM
1393	Even traces of an allergen can trigger a small reaction. Please note that the question is not very clear.	Feb 1, 2013 11:27 AM
1394	I'm annoyingly sensitive to milk and I don't really feel safe if there is a chance of cross-contamination.	Feb 1, 2013 11:25 AM
1395	They are very confusing and I am unsure of what companies to trust. I can only depend on other food allergic families or individuals on advice regarding experiences with companies.	Feb 1, 2013 11:23 AM
1396	I think because allergies now are so serious it is time to change our way of manufacturing food like Canada has	Feb 1, 2013 11:22 AM
1397	The fact that shared equipment warnings are voluntary makes them meaningless. It also is very scary that something could be processed on shared equipment and that does not have to be disclosed.	Feb 1, 2013 11:21 AM
1398	They are very specific to an individual and would be hard to regulate	Feb 1, 2013 11:18 AM
1399	I avoid at all costs. Without a challenge being performed and not understanding manufacturing processes and amounts in items I don't make for my allergic child, i don't give it.	Feb 1, 2013 11:17 AM
1400	zero tolerance in our house. we do not buy processed foods. I buy ingredients not processed with allergen and I make everything from scratch.	Feb 1, 2013 11:13 AM
1401	xxx	Feb 1, 2013 11:13 AM
1402	Are the food packaging label notices mandated by law or are they optional / only recommended (not required) by the FDA and applicable law?	Feb 1, 2013 11:12 AM
1403	Since everyone is different, I think everyone has a different allergen threshold. This makes it quite difficult to determine the threshold of an allergen.	Feb 1, 2013 11:10 AM
1404	Our allergist says, "You are allergic or you aren't , there is no in-between so we can consider any amount of the allergen from trace on up to be a threshold for us.	Feb 1, 2013 11:10 AM
1405	Unsure of how reliable they are.	Feb 1, 2013 11:10 AM
1406	I don't think there can be any threshold that could be considered "safe" for the allergen population. My child has an egg allergy, but can tolerate baked egg. Other egg allergen kids can't even be near egg. With such a diverse range, I think the only safe threshold is no allergen present.	Feb 1, 2013 11:08 AM
1407	They could be stricter.	Feb 1, 2013 11:06 AM

Page 1, Q11. Based on what you know about thresholds, how do you feel about them?

1408	I think that because there is no two allergies exactly alike, that all thresholds should be at zero. What one person can tolerate, is not the same for the next person. How severely one reacts is not even the same for each individual. What my son can tolerate in regards to his allergies to peanut, tree nuts, and dairy is not the same as his friend. My son is far more severe than the child that sits next to him.	Feb 1, 2013 11:06 AM
1409	I know that each family member has a certain tolerance "level" for each item. For instance, my daughter has a zero tolerance for wheat and cow's milk. However, she can tolerate egg in baked goods, but not stand alone eggs. She can tolerate some soy in food, but cannot drink a glass of soy milk. Although she can tolerate soy in food, if she eats a lot of foods that contain soy, she'll have a reaction.	Feb 1, 2013 11:04 AM
1410	I think that the threshold should be zero. Strict avoidance is our only means of true protection.	Feb 1, 2013 11:04 AM
1411	They need to be more precise for those with severe allergies	Feb 1, 2013 11:03 AM
1412	can't take the chance of ever coming in contact with the allergen. Companies need to understand how dangerous some of their practices are. I could use a product but can't take the chance if there are allergens also being used.	Feb 1, 2013 11:03 AM
1413	I personally have asthma along with my allergies. Because of my asthma i haven't had any of my allergens, but one person in my household can have one of their allergens just not a lot or they will react. I feel that if you react at a below normal level of intake you shouldn't eat it at all and since i dont eat my allergens at all i know it is possible.	Feb 1, 2013 11:03 AM
1414	I think that a threshold level may be different for each person	Feb 1, 2013 11:02 AM
1415	I don't know if these can truly be measured in a given food. I just know with my family which allergens can be tolerated in trace amounts (possibly from manufacturer's practices: "may contain" or "processed on same machine as..") and which can't be tolerated at all.	Feb 1, 2013 11:02 AM
1416	not sure	Feb 1, 2013 11:01 AM
1417	I think that it should be mandated that any product contained, manufactured on, or in the same faciliti	Feb 1, 2013 11:00 AM
1418	Some companies do not put all the major allergies in the "contains allergen" section on the label. I did not know there could still be traces of the allergen based on the threshold measures.	Feb 1, 2013 10:55 AM
1419	They are tough to apply generally since each person's allergy is different.	Feb 1, 2013 10:54 AM
1420	I feel like there isn't enough information on packaging for me to trust thresholds.	Feb 1, 2013 10:54 AM
1421	I believe they vary from person to person.	Feb 1, 2013 10:53 AM
1422	My understanding is that with my child's life threatening allergy and asthma, there is no threshold	Feb 1, 2013 10:52 AM

Page 1, Q11. Based on what you know about thresholds, how do you feel about them?

1423	There has to be a limit for a product to be labelled allergen free.	Feb 1, 2013 10:52 AM
1424	I feel they should be more consistent. It's hard to rely on some brands and that everyone is using current labeling rules/regulations. There seems to always be a risk whatever you do.	Feb 1, 2013 10:52 AM
1425	Since my daughter's allergy is severe, we don't trust that there could be a threshold that she could possibly eat the tree nut food.....we are not willing to take any chances that we don't have to.	Feb 1, 2013 10:51 AM
1426	Not really sure. i would not want my child to go through any threshold test if there were a chance of the anaphylaxis.	Feb 1, 2013 10:49 AM
1427	Our granddaughter is so allergic to milk that no threshold is save	Feb 1, 2013 10:49 AM
1428	very frightened	Feb 1, 2013 10:48 AM
1429	I don't know about thresholds...	Feb 1, 2013 10:47 AM
1430	Unsure	Feb 1, 2013 10:46 AM
1431	Not sure.	Feb 1, 2013 10:46 AM
1432	We have been told by my son's allergist to always err on the side of caution, i.e., completely avoid the allergen. He does not believe in tolerable limits.	Feb 1, 2013 10:45 AM
1433	Consumers have the right to know if there are any allergy risks in all food products. It is a matter of life and death	Feb 1, 2013 10:42 AM
1434	Good	Feb 1, 2013 10:41 AM
1435	Aware but not comfortable with them.	Feb 1, 2013 10:41 AM
1436	In my case to this point, I try to avoid the food entirely. Members of my family who have peanut and tree nut allergies try to avoid them entirely. I think it is difficult to establish thresholds in a lot of cases, because you just never know what the reaction might be.	Feb 1, 2013 10:39 AM
1437	I believe we should follow zero threshold levels on both the part of the person with allergies and the companies preparing food and allergic person might eat. "zero tolerance = zero threshold"	Feb 1, 2013 10:37 AM
1438	I feel like food allergies are fluid (my daughters reactions get worse with every interaction) so thresholds really mean very little to me. As far as I am concerned she should never risk being exposed to her allergian, and I wouldn't buy a product that had "thresholds" as a guideline. I only buy products that are completely free of her allergian, not produced on shared equipement, or in a plant that also produces food with her allergian in it.	Feb 1, 2013 10:34 AM
1439	The less I ingest of my allergens, the better I feel physically and feel more confident about the food I purchase and eat. I don't know what my threshold level is scientifically in milligrams so I try to stay as close to zero ingestion as much as I can.	Feb 1, 2013 10:31 AM

Page 1, Q11. Based on what you know about thresholds, how do you feel about them?

1440	I think allergen thresholds are completely idiosyncratic. I also don't think it's always possible to tell except through trial and error what amount of an allergen will cause a reaction, which is problematic for obvious reasons. I do like the idea of labelling for "trace amounts" vs. listing a potential allergen as an ingredient. If there's any chance a product could contain an allergen, the warning on the label should be as specific as possible. That way an allergic person or a parent can better decide whether to risk eating the food or not.	Feb 1, 2013 10:30 AM
1441	My understanding is that there is no "acceptable" allergen threshold because allergic reactions can be caused by exposure to even a trace amount of an allergen.	Feb 1, 2013 10:29 AM
1442	I'm not comfortable with an agency/group/whoever determining what a "safe" level of allergen is. Particularly when it comes to Celiac and anaphylactic allergies, there is NO safe level of contamination and I DO react well below the "threshold". For my safety and my childrens safety, I have to know any and all sources of possible contamination before I will buy a product.	Feb 1, 2013 10:29 AM
1443	I'm on the fence about defining "thresholds". It could lead to more uneducated people making assumptions about 'how allergic' someone is. Gosh, I hate that question. "How severe is your child's food allergy?" Makes me scream! Everyone should use extreme caution when providing food to an allergic child/person.	Feb 1, 2013 10:29 AM
1444	wish it was so widely used in food processing, glad I don't have a serious reaction to it.	Feb 1, 2013 10:27 AM
1445	I don't think any level of allergen exposure is safe.	Feb 1, 2013 10:27 AM
1446	Although my son has been allergic to milk for 16 years, I don't know what thresholds are in relation to food allergies. My son will react to any level of milk protein. The reaction may be minor if it is a small amount of milk protein.	Feb 1, 2013 10:26 AM
1447	I believe a regulating agency cannot predict what amount of allergen will cause a reaction in allergic individuals, and that any attempt to do so will be misleading and likely to cause harm. Any amount of allergen present - even a trace - can be harmful.	Feb 1, 2013 10:24 AM
1448	It is a very specific qualifier and has yet to be fully defined and fleshed out.	Feb 1, 2013 10:23 AM
1449	due to the variance of sensitivity for different individuals, setting an allergy threshold could be very dangerous	Feb 1, 2013 10:23 AM
1450	Thresholds are different for each individual. My children trust me to keep them safe.	Feb 1, 2013 10:23 AM
1451	I feel that every person is different and there is a very fine line between a positive reaction and one that could lead to anaphylaxis. I don't feel there is a magic number.	Feb 1, 2013 10:22 AM
1452	Unless there is controlled testing in a lab environment, there is no place for thresholds to be "used" to pretend food is safe for those allergic in the real world.	Feb 1, 2013 10:22 AM

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1453	ok	Feb 1, 2013 10:21 AM
1454	Mt child has reacted to trace amounts. No amount will ever feel safe to unless there is an absolute guarantee.	Feb 1, 2013 10:20 AM
1455	We appreciate when notified about shared facilities, shared equipment etc. We avoid those products. But since it is voluntary, it can be confusing.	Feb 1, 2013 10:20 AM
1456	I feel that designating certain thresholds gives a false sense of security. I'm not gambling on my life or those that I love.	Feb 1, 2013 10:18 AM
1457	I think that they are true for some people, but for others like my daughter they are not at all true. My daughter reacts to the teeny tiniest traces of over 10 foods.	Feb 1, 2013 10:18 AM
1458	I verify every item purchased - read label and ingredients. I will not hesitate to buy an item that shows tree nut free. This is what we look for.	Feb 1, 2013 10:18 AM
1459	labeling is imperative, minute amounts of allergens can be deadly	Feb 1, 2013 10:17 AM
1460	I would like to know more about the safety of thresholds.	Feb 1, 2013 10:16 AM
1461	I think that every person's threshold is different and can change so I'm concerned with the appropriateness of labeling or creating 'thresholds' when it comes to food allergies. I think it will cause problems and put food allergic people in danger. If there is any possibility of an allergen being in something...no matter how small, it should be labeled that way.	Feb 1, 2013 10:16 AM
1462	Both of my children are highly sensitive. Therefore, I would like to know if there are even trace amounts in the foods my children eat.	Feb 1, 2013 10:15 AM
1463	unknown	Feb 1, 2013 10:14 AM
1464	I only purchased processed foods that are made in a facility with allergens, or processed on a line that uses allergens, etc, after calling the manufacturer and learning about what they do and what their thresholds/standards are. I do not buy anything that shares a facility with peanuts because our kids react to very small levels of peanut.	Feb 1, 2013 10:13 AM
1465	I fear that thresholds are not the same for all people and can be very misleading to readers of labels. Severe reactions could occur with this type of labeling.	Feb 1, 2013 10:13 AM
1466	na	Feb 1, 2013 10:13 AM
1467	Thresholds are a case-by-case situation - my daughter can tolerate (does not react) to trace/threshold amounts of some allergens, but others, even the smallest manufacturing trace will cause a reaction. So - it's not generally useful - you still have to know the limits of the person who is allergic	Feb 1, 2013 10:09 AM
1468	Makes me nervous to try new foods and uncertain how much of a certain food to give my child	Feb 1, 2013 10:09 AM
1469	Don't know about allergen thresholds.	Feb 1, 2013 10:08 AM

Page 1, Q11. Based on what you know about thresholds, how do you feel about them?

1470	For anaphylactic responses, they do no good.	Feb 1, 2013 10:08 AM
1471	Not sure if what I see on labels is accurate or not. Not sure.	Feb 1, 2013 10:04 AM
1472	Not that familiar with thresholds but feel that even a minute amount could have serious consequences.	Feb 1, 2013 10:04 AM
1473	I think you need to cater to the most allergic people	Feb 1, 2013 10:00 AM
1474	I feel that allergen free foods should not be produced in the same factory or on shared equipment as allergen foods.	Feb 1, 2013 9:59 AM
1475	Peanut Oil is not specifically listed as an allergen because many people believe the process of refining or cooking alters the peanut protein. It should be listed separately as an allergen on all labels. In addition, all food, vitamin, etc products should be required to state whether the product is manufactured in a facility with the allergen. A parent shouldn't have to call each and every manufacturer to ask that question when often times, the customer rep answering the phone doesn't know the answer!	Feb 1, 2013 9:58 AM
1476	I would feel so much safer with a zero-tolerance practice. Only the tiniest bit of allergen, and my son has experienced anaphylaxis. We're not even sure he can breathe the same air!	Feb 1, 2013 9:58 AM
1477	Dont know what thresholds means in this case.	Feb 1, 2013 9:57 AM
1478	Decent and confident	Feb 1, 2013 9:57 AM
1479	I would think that if a product has any trace at all of an allergen, that should be listed on the label. The consumer needs to make an informed decision on whether to risk buying a product. The label needs to be completely honest.	Feb 1, 2013 9:57 AM
1480	I feel manufacturers interpret the information differently so we can not be sure it is accurate.	Feb 1, 2013 9:56 AM
1481	I think thresholds are dangerous...I don't think any scientific equation could predict a reaction, when I have a friend who's son can't even smell peanut butter with out some sort of reaction and my daughter who can smell it. How is there a threshold for that?	Feb 1, 2013 9:55 AM
1482	I'm not sure we can say with confidence that any amount of an allergen is safe for a person allergic to that ingredient.	Feb 1, 2013 9:54 AM
1483	For peanut and tree nut allergies, there is no such thing as a safe threshold.	Feb 1, 2013 9:52 AM
1484	I prefer avoiding the foods that I am allergic to than to take a chance on foods that were at a low threshold for that allergen.	Feb 1, 2013 9:52 AM
1485	thresholds are tricky. They are different for every person. My son can eat 7 bites of a wheat sandwich before having a major allergic reaction. If he is sick, or has had a minor (cross contamination with one allergen) he is more likely to react to another allergen. There is no safe threshold amount for allergens because with life threatening allergies, every single case is different	Feb 1, 2013 9:51 AM

Page 1, Q11. Based on what you know about thresholds, how do you feel about them?

1486	I am entirely against them. I believe that there is no way to determine a threshold that will apply to ALL individuals. This would severely hurt the minority of food allergic individuals who react to incredibly small amounts of their allergens.	Feb 1, 2013 9:50 AM
1487	I feel like many companies are just lazy and do not want to do the proper labeling. I feel they just do not want to deal with liability issues. It is easier to say that something may contain or have traces of an allergen than to make sure that there is no cross contamination with products.	Feb 1, 2013 9:50 AM
1488	Easier to read a product that says "may contain". We do get confused when products are labeled "produced in a peanut free facility". Need to have one standard form to stop the confusion.	Feb 1, 2013 9:50 AM
1489	Hard to judge what is a safe level.	Feb 1, 2013 9:49 AM
1490	concerned that too high	Feb 1, 2013 9:48 AM
1491	Would rather have one defining, definitive classification and either the processed food meets it or doesn't.	Feb 1, 2013 9:44 AM
1492	Don't know what that means	Feb 1, 2013 9:44 AM
1493	When you are dealing with a possible anaphylactic reaction, you can't take any chances. Thus, rather forego a food than take a chance. Hence need to feel food product is totally safe, thus even my hesitation on Good Manufacturing Practices Used to Segregate Ingredients in a Facility that also Processes Allergen. In this case it would need to be from a very reputable company and a product i could not otherwise get in a safer form for me to even remotely consider it. And even then, i'm not sure i'd take that chance.	Feb 1, 2013 9:44 AM
1494	Don't think thresholds can be determined as some individuals with food allergies may react to even small amounts of an allergen in a product.	Feb 1, 2013 9:43 AM
1495	It depends on the allergen.	Feb 1, 2013 9:43 AM
1496	I have a history of anaphylaxis to trace amounts of my allergens. I have to be extremely careful with what I eat and how things are prepared. For me, there is no safe threshold, and I know my tolerance varies based the time of the year (more severe durring peak pollen seasons)	Feb 1, 2013 9:41 AM
1497	I think this is difficult because thresholds can shift, given other stressors on the immune system. Still, having an absolute cut-off is very helpful. My child has a very high threshold (we have been part of a clinical trial and so are very aware of what it takes for him to react). In the past, when he was younger, he experienced a bad reaction to a cookie that was done on a line with a peanut-butter variety, so it can happen even in kids with high thresholds!	Feb 1, 2013 9:40 AM
1498	Not willing to see what my son's threshold is for peanuts! not worth it!	Feb 1, 2013 9:39 AM
1499	Given that threshold levels can vary greatly from person to person and determining threshold is difficult, food manufacturers should be held to the highest standards.	Feb 1, 2013 9:39 AM
1500	need better allergy education in schools	Feb 1, 2013 9:38 AM

Page 1, Q11. Based on what you know about thresholds, how do you feel about them?

1501	Would like to understand more about thresholds.	Feb 1, 2013 9:36 AM
1502	Not satisfied	Feb 1, 2013 9:36 AM
1503	I don't feel comfortable serving food with any allergen possibly coming in contact with the food I serve my son.	Feb 1, 2013 9:35 AM
1504	I feel it is very important to make the consumer aware of any allergens that may cause an allergic reaction on every food label.	Feb 1, 2013 9:35 AM
1505	-	Feb 1, 2013 9:34 AM
1506	I don't know anything about thresholds	Feb 1, 2013 9:32 AM
1507	The clearest most precise language should be used	Feb 1, 2013 9:30 AM
1508	I don't think one can ever be comfortable on what they do (think) or not know. When it comes to your child's safety - i would rather stay away from peanuts/tree nuts no matter the amount.	Feb 1, 2013 9:29 AM
1509	What would the system of labeling for thresholds look like? color based?	Feb 1, 2013 9:29 AM
1510	I would be wary of accidentally triggering a reaction, but given the growing number of studies that use small amounts of an allergen to help desensitize people, I would be interested in learning more and seeing more studies on the subject.	Feb 1, 2013 9:28 AM
1511	I have mixed feelings. It could be helpful to know how much of an allergen is contained in a product. On the other hand, I question how much exposure over time to an allergen before risk of reaction.	Feb 1, 2013 9:25 AM
1512	Just in our family we have a range of thresholds. For person one, milk is fine unless in very high doses. Baked egg is sometimes okay, but skin contact with raw egg and egg cooking vapors always results in a reaction. Person one is highly, highly sensitive to peanut and frequently has airborne and contact reactions with more than one body system involved. Person two has a high threshold. Person three is highly sensitive to shellfish. Person four has a variety of thresholds depending on the allergen, similar to person one, but overall person four's thresholds tend to be low. That's why I had to answer sometimes on all of question 9 because it really depends on which allergen we're talking about. For example, peanut or shellfish, the answers would all be never while milk or egg the majority of the answers would be always.	Feb 1, 2013 9:24 AM
1513	I wish there was a definition for the word "trace" so I would know whether or not there is too much of certain nuts in certain foods.	Feb 1, 2013 9:23 AM
1514	Confused! Scared.	Feb 1, 2013 9:23 AM
1515	Not confident. I feel that nobody understands allergies well, not even the "specialists."	Feb 1, 2013 9:22 AM
1516	I would not be comfortable with providing my child products that contain any level of the allergens that have caused anaphylaxis in the past, given his high sensitivity and past incidents. Based on our discussions with our allergist, there	Feb 1, 2013 9:20 AM

Page 1, Q11. Based on what you know about thresholds, how do you feel about them?

	does not appear to be a threshold below which we can be assured that there would be no allergic reaction under any circumstances.	
1517	Not sure of terminology, but I do not accept any amount of the allergen as an ingredient or cross-contaminant in the food I give my child.	Feb 1, 2013 9:20 AM
1518	If there's even a slight risk of ingestion, I want to avoid it.	Feb 1, 2013 9:18 AM
1519	It is difficult to manage because different people have different thresholds, and reactions are not always consistent with the threshold within the same person.	Feb 1, 2013 9:18 AM
1520	Not comfortable exposing my child to any level of his allergens unless in a doctor's office.	Feb 1, 2013 9:14 AM
1521	I think it'd be a + for some people, however as a person living & a parent of a child w/food allergies I do not nor will not consider buying products that contain allergic ingredients. With my son, each reaction can be increasingly get worse so if he were to eat something w/small tracies if nuts in one product & then small traces of nuts in a different product he can end up having a reaction so for me I do not care as to the amount....if it had one spec of the allergic food we will not buy it therefor I need labels to specify if it has it or not...not how much of it!	Feb 1, 2013 9:14 AM
1522	I feel if a product contains any amount of an allergen it should be noted on the label	Feb 1, 2013 9:14 AM
1523	I think they're different for each individual.	Feb 1, 2013 9:13 AM
1524	Not good!	Feb 1, 2013 9:13 AM
1525	I would like to see the information about company practices pertaining to allergens to be more readily available. Companies should be required to make this info easily accessible on packaging and company web sites, or be required to report to another agency.	Feb 1, 2013 9:13 AM
1526	I know that it is best to avoid the allergen than to risk it, so I almost never purposely ingest a food with a warning label or something I cannot be sure of the process it was made.	Feb 1, 2013 9:13 AM
1527	Not sure	Feb 1, 2013 9:12 AM
1528	I am not comfortable with knowingly risking any allergen ingestion	Feb 1, 2013 9:12 AM
1529	Our allergist told us that our reactions can change, so just because we had a mild reaction - itchy throat... this time, we could have swelling the next time. Our family food allergies are mild, so although we read labels and avoid certain products, I'm not as diligent as my sister who has a child with a severe peanut allergy or friends with severe wheat allergies. They both need to be extremely careful as things as simple as a wiped, but unwashed cutting board have caused a reaction. The threshold for them is very low. I would have difficulty trusting any threshold when preparing food for them.	Feb 1, 2013 9:12 AM
1530	Each and every person with a food allergy reacts differently. No one set amount of an allergen (no matter how small) is safe. All labels need to be clearly marked with all ingredients and the allergens that are in the facilities.	Feb 1, 2013 9:12 AM

Page 1, Q11. Based on what you know about thresholds, how do you feel about them?

1531	Any bit of allergen is problematic for us, so a threshold is meaningless; if there's a chance our allergens are in it, we don't consume it. Period.	Feb 1, 2013 9:11 AM
1532	I need to be able to read a label on a food and be able to make an informed decision about whether it is likely that food will contain enough of an allergen to give my child a reaction. In our case, minute amounts of many allergens would not be a concern. A small chance of a larger amount would be a concern.	Feb 1, 2013 9:11 AM
1533	I don't understand the question.	Feb 1, 2013 9:11 AM
1534	Unsure	Feb 1, 2013 9:11 AM
1535	I've never really heard the term "threshold" but always assume that my child could have a reaction if she inadvertently consumes the food to which she is allergic, and that the severity of the reaction would not necessarily depend on the quantity of the item consumed.	Feb 1, 2013 9:11 AM
1536	I feel that there is no acceptable level of allergen in a product (no matter how small).	Feb 1, 2013 9:10 AM
1537	unacceptable	Feb 1, 2013 9:09 AM
1538	Wish that it was government regulated that all manufactures state allergy information.	Feb 1, 2013 9:09 AM
1539	Uncertain	Feb 1, 2013 9:09 AM
1540	For me it is very scary because my one grandson has a very low threshold to many foods!	Feb 1, 2013 9:08 AM
1541	I don't believe that it can be guaranteed a person won't have an adverse reaction to even the smallest amount of the allergen	Feb 1, 2013 9:07 AM
1542	They are too vague and need to be addressed	Feb 1, 2013 9:07 AM
1543	Not sure.	Feb 1, 2013 9:07 AM
1544	I think every individual has a different situation and the threshold for my daughter may be far lower than of the person next to her with the same allergy. It's basically trial and error.	Feb 1, 2013 9:06 AM
1545	I operate on the idea that no amount of peanut is tolerable.	Feb 1, 2013 9:05 AM
1546	most people, adults and children are simply diagnosed by their primary doctor or pediatrician after having a slight or moderate reaction and they are never properly tested and have never even had a true reation requiring medical attention. then they are given an epi pen and avoid the allergen. I feel to have an epi pen a true, life threatening allergy should first be established by an allergist or person trained in that field.	Feb 1, 2013 9:05 AM
1547	More than likely scientists have determined thresholds. But to determining thresholds on individuals is to broad to speculate. Too risky.	Feb 1, 2013 9:04 AM
1548	I think all foods should be labeled. Including those made in a bakery.	Feb 1, 2013 9:03 AM

Page 1, Q11. Based on what you know about thresholds, how do you feel about them?

1549	I feel there is no allowable amount for some people, and that consumers should be advised if there is ANY amount of an allergen in a food so that they can make an educated decision.	Feb 1, 2013 9:03 AM
1550	I feel I need to educate myself more about thresholds-they scare me, to be honest--my oldest son is so allergic, it scares me to expose him at all.	Feb 1, 2013 9:02 AM
1551	Depends on the allergen. For peanuts, we stay 100% away. For egg, it depends on the food.	Feb 1, 2013 9:01 AM
1552	The use of them for Good Manufacturing Practices, SOPS, and food labeling make me nervous. What doesn't cause a reaction in one instance, can the next time.	Feb 1, 2013 8:59 AM
1553	They need to be clearly stated. I have a child that is extremely sensitive, even to smells.	Feb 1, 2013 8:59 AM
1554	I depend upon labeling to help keep my child safe.	Feb 1, 2013 8:59 AM
1555	Still try to avoid allergen	Feb 1, 2013 8:59 AM
1556	It is impossible to regulate without a defined measure.	Feb 1, 2013 8:59 AM
1557	They worry me. I don't know if the labels (like thos listed above) have adequate knowledge of thresholds for people with food allergies. I worry that companies, such as those owned by Wal-Mart, put these warnings on EVERYTHING to cover themselves and prevent lawsuits. Basically, I don't like trusting my life to a generic statement listed at the end of the ingredients that basically puts the food in question on a continuum of "this will definitely kill you" to "only a slight chance this will harm you".	Feb 1, 2013 8:58 AM
1558	Would like to know more	Feb 1, 2013 8:57 AM
1559	There should be no threshold. Some people can not even tolerate a minute amount of an allergen.	Feb 1, 2013 8:57 AM
1560	Because each individual's tolerance threshold may be quite different, I don't feel comfortable with the whole idea. I would prefer manufacturing facilities state that that any amount might be present, however miniscule. Then we could make up our own minds about purchasing their product. It almost seems dishonest for them to have a very low threshold of an allergen and not disclose that information.	Feb 1, 2013 8:57 AM
1561	I don't understand what you mean by thresh hold. The bottom line is stay away from the allergen. Period!!	Feb 1, 2013 8:56 AM
1562	Something needs to be done to ensure the safety of food allergic kids (and make ours lives as their parents a little easier too!)	Feb 1, 2013 8:55 AM
1563	Unacceptable--even trace amounts can cause anaphylaxis!	Feb 1, 2013 8:55 AM
1564	I don't know enough about thresholds.	Feb 1, 2013 8:54 AM
1565	I am new to this and it is very scary. To think that something may contain traces	Feb 1, 2013 8:54 AM

Page 1, Q11. Based on what you know about thresholds, how do you feel about them?

of the allergen and it not be labled is scary. My child is young and cannot communicate how the allergen is exhibiting itself in his body ("mom my throat itches, etc") so I feel I need to avoid everything possible.

1566	As a chemist with analytical training, I'm very interested in learning more! I am enthusiastic about the possibility of using testing to determining allergen amounts, and I am very concerned about clarifying "may contain" type statements on labels. I am slightly concerned about thresholds, knowing that my husband reacts even to soy oils, when they are considered to be non-allergenic.	Feb 1, 2013 8:53 AM
1567	My daughter's milk allergy was extremely severe, and we avoided purchasing any food labeled as having any milk protein or processed on the same equipment as a product containing milk protein as one of her reactions was to a single dairy-free chocolate chip made in a plant that also handled milk chocolate. For this reason I would have to see compelling evidence that there is such a thing as a minimum threshold, be assured that the proper testing and manufacturing procedures have been followed, and have a discussion with her allergist before purchasing foods that may have even minimal amounts of milk protein below a specific threshold.	Feb 1, 2013 8:53 AM
1568	I don't believe in thresholds...you never know when the person is going to reach the maximum for them or go over it. There should not be thresholds mentioned on labels, containers, packaging. Thresholds should not be a consideration, this seems life threatening to me. Either the food has the ingredient or it doesn't. Either it could be/is contaminated or it isn't. There are NO Thresholds.	Feb 1, 2013 8:52 AM
1569	IT's a huge risk to take, since every person and reaction could be different.	Feb 1, 2013 8:51 AM
1570	It seems like the threshold would be different for everyone. The threshold may vary day-to-day for an individual.	Feb 1, 2013 8:51 AM
1571	somewhat confident	Feb 1, 2013 8:49 AM
1572	I don't know the science behind thresholds. There are two adults living in my home ... we each know what we can eat and what we cannot. Handling these items is not a problem for either of us. When our child relative is visiting we thoroughly clean all exposed surfaces and contain all allergen items in the pantry where he cannot get to them. We have not had any issues, however I would like to see more rigorous requirements on labelling so I can ensure what I serve when he is here is safe.	Feb 1, 2013 8:48 AM
1573	I believe they need to be monitored more closely.	Feb 1, 2013 8:47 AM
1574	I don't know what the allergen thresholds for my family are and would not consider experiementing with them without the approval/guidance of the allergist.	Feb 1, 2013 8:47 AM
1575	Since our allergist has stated that the severity of one reaction does not predict the severity of the next reaction, I am skeptical to trust exposing my child to any amount of the allergen. However, for those who may not have allergies which trigger anaphylaxis, threshold info may be very helpful.	Feb 1, 2013 8:47 AM
1576	Not good enough..needs stricter inforcing. We had anaphylactic reaction due to mislabeled powerbar.	Feb 1, 2013 8:47 AM

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1577	Too vague	Feb 1, 2013 8:47 AM
1578	I don't really know much about thresholds. I am an individual that reacts to soy in oils, even though that does not have to be labeled.	Feb 1, 2013 8:46 AM
1579	I do not feel that there is any safe threshold. Some people are very, very sensitive to their allergens.	Feb 1, 2013 8:46 AM
1580	not sure	Feb 1, 2013 8:45 AM
1581	n/a	Feb 1, 2013 8:45 AM
1582	It's scary to wonder whether a product is safe or not.	Feb 1, 2013 8:44 AM
1583	knowledgable	Feb 1, 2013 8:44 AM
1584	They scare me. My peanut allergy is so sensitive that I have had reactions off of people that were near someone that ate peanuts earlier in the day. No amount is safe and all should be disclosed.	Feb 1, 2013 8:43 AM
1585	Simply easy put they need to be mandated to ensure all allergy sufferers are safe and can TRUST labels on packages and thresholds should be safe for all allergen suffers	Feb 1, 2013 8:42 AM
1586	They must vary by person, therefore what is safe for one person, may not be safe for another	Feb 1, 2013 8:41 AM
1587	not sure	Feb 1, 2013 8:40 AM
1588	My daughter is exquisitely sensitive to nuts and shellfish. She cannot eat, touch or smell them. I try to stay on top of new developments in food labeling and her food allergies.	Feb 1, 2013 8:39 AM
1589	I feel like manufacturers have different views about thresholds than consumers. I would be helpful to know what the manufacturers consider to be the thresholds.	Feb 1, 2013 8:38 AM
1590	We are fortunate enough to only have moderate skin reactions to concentrated dairy products (milk,cheese, yogurt), however, I know plenty of people who have sever reactions to even trace amounts of allergins. All products should be marked according to the allergen exposure to avoid sevier reactions!	Feb 1, 2013 8:38 AM
1591	Wish it was mandatory to disclose cross-contamination risks on labels. Even the smallest amount of allergen needs to be disclosed so it can be avoided.	Feb 1, 2013 8:37 AM
1592	I think everyone's threshold is different it's going to be very challenging to include this on food labeling.	Feb 1, 2013 8:36 AM
1593	Some brands labeling are more reliable than others.	Feb 1, 2013 8:36 AM
1594	Feel that thresholds can't be trusted to not illicit a reaction.	Feb 1, 2013 8:36 AM
1595	Ok, if they are clearly defined	Feb 1, 2013 8:35 AM
1596	We need truth in labeling especially for ingredients that can be called different	Feb 1, 2013 8:34 AM

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things (i.e. MSG and corn syrup). Ingredients must be labeled with a universal language not in words that are new to the industry created by marketing departments to disguise some ingredients. We need accountability in the labeling industry! We also have the right to know the country of origin of the actual ingredients not just where it is packaged or who the importing agent is. We need FULL disclosure so we can decide what we want to buy. Products that contain GMOs must be labeled as such.

1597	Not strict enough	Feb 1, 2013 8:34 AM
1598	I don't know how much is enough to elicit a reaction.	Feb 1, 2013 8:33 AM
1599	I never take a risk with my children. Knowing that the smallest amount of the allergen could potentially be life threatening, we all take this seriously.	Feb 1, 2013 8:30 AM
1600	I'm not going to test my threshold.	Feb 1, 2013 8:30 AM
1601	Cross contamination is a huge issue. It also depends on the severity of an allergy.	Feb 1, 2013 8:30 AM
1602	I never feel safe purchasing food that do not label their product as "made in a nut free facility", etc. I always feel there is a risk. I would like to see better labeling so I can make an educated decision when purchasing food for my severely allergic daughter.	Feb 1, 2013 8:29 AM
1603	They are not regulated or enforced.	Feb 1, 2013 8:29 AM
1604	Since the threshold for what will cause a rxn in my child is different than what may cause a reaction in another, any is too much. I avoid all products on shared lines, same facility, etc.	Feb 1, 2013 8:29 AM
1605	I don't know enough to be able to form an educated opinion about the topic.	Feb 1, 2013 8:28 AM
1606	I think an allergic person's "threshold" for tolerating an allergen is irrelevant. A person is either allergic or they are not. If you are allergic, avoid the allergen completely to the best of your ability.	Feb 1, 2013 8:27 AM
1607	They are different for every person suffering for allergies. While I think this can be useful information for some parents, I also think thresholds can give parents a false sense of security. Having watched my son nearly lose his life at 14 months, the threshold knowledge would have no impact on the precautions I take to try to eliminate any exposure to the peanut protein. It just is not worth the risk. From my understanding of allergic reactions, according to my son's immunologist, every allergic reaction is unpredictable. What was once just a hive outbreak could be full blown anaphylaxis the next exposure. With the unpredictable volatility of allergic reactions I would never take a chance of exposure with my son. Thresholds may be helpful to some parents, but it will never be a crutch I lean on.	Feb 1, 2013 8:27 AM
1608	My child has had anaphylactic reactions to trace amounts of allergen. Zero is a safe threshold for us.	Feb 1, 2013 8:27 AM
1609	This is allowable ppm or similar? Ok for intolerance, need more info before	Feb 1, 2013 8:26 AM

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	expressing opinion for allergy	
1610	It varies from individual to individual.	Feb 1, 2013 8:26 AM
1611	I just don't know enough.	Feb 1, 2013 8:25 AM
1612	It's unnerving to think about any amount of the allergen in foods as the amount that triggers my husband is so small. I understand that there has to be some wiggle room on shared equipment. If the threshold used were legally required to be on the label, that might help.	Feb 1, 2013 8:25 AM
1613	I think more needs to be done.	Feb 1, 2013 8:25 AM
1614	Luckily none of us have allergic reactions to trace amounts of the dozens of foods that we are allergic to	Feb 1, 2013 8:25 AM
1615	Dangerous: it's probably different for different people. It takes very little of whole fresh allergen for me to have an anaphylactic reaction, but dried & ground version takes a whole lot more. How do you account for that?	Feb 1, 2013 8:24 AM
1616	I think they are very confusing to the consumer and need more specifications so that we know what we are actually buying.	Feb 1, 2013 8:24 AM
1617	Based on what I know, I do not trust labels that do not mention anything about allergens. It could contain traces that I am not aware of or do not expect. For example, my son had his first reaction to wheat flour when he was 18 months old while he was playing with it. I thought he was allergic to wheat or something in it. He is severely allergic to peanuts and wheat flour is processed in some factories that also process peanut flours. NO WHERE on flour does it let people know that traces of peanuts could be in flour. We avoid all flour products in addition to peanut products because of this. He reacts to breading, breads, etc. because of the peanut traces that are not told to the public. I have to do a lot of research on my own to learn of possible traces of peanuts.	Feb 1, 2013 8:24 AM
1618	NOt knowing anything specific, I'm guessing it's how much a food allergic person can have before it is serious.....in that case, in my opinion, any chance of a reaction is not a good idea.	Feb 1, 2013 8:23 AM
1619	Any risk, no matter how small, scares me. Somebody has to be that "statistic."	Feb 1, 2013 8:22 AM
1620	I'm uncertain because past reactions don't indicate the severity of future reactions. The 'sometimes' answers above are based on knowing that I have an epipen easily accessible and traces of milk haven't yet caused a severe reaction, so I would purchase products that may contain milk. However, I would not purchase a product that may contain egg or peanut because I don't know if she can tolerate traces of those.	Feb 1, 2013 8:22 AM
1621	I was under the impression that thresholds were nothing to have an opinion about, but instead were the results from the lab with the level of IgE in someone's system. I suppose the word for that isn't threshold, though, so I don't know anything about thresholds. Because people diagnosed with an allergy can have a 0 to no reaction today and anaphylaxis tomorrow, the notion of creating a gray area of how allergic someone is or how much a person can tolerate is	Feb 1, 2013 8:22 AM

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	risky business. No one can predict how severe a reaction will be, which is why current recommendations suggest all people with allergies ALWAYS carry their epipen medication with them at all times. One can never predict if a reaction will be mild or severe. #15 should not happen--I am a scientist and my husband is a doctor studying to be an allergist and we both agree that no one can predict how much food would cause a reaction. It is unsafe to introduce such practices. #16 shouldn't say "not capable" because that is never the case. It should say "not likely".	
1622	We do not purchase products with any risk of the allergen being present.	Feb 1, 2013 8:22 AM
1623	we avoid any processed food that has a label containing it, if manufactured etc, we have had no negative experience so have taken the risk as feel it is more a "let's cover our back", our son has a reaction even with a minute quantity (in medication for instance) or skin contact so we know he reacts whenever in ontact with one of the proteins.	Feb 1, 2013 8:21 AM
1624	I am very aware of them, and fory non-anaphylactic allergens, I pay close attention to thresholds and eat some foods in a rotation diet, not eating the foods more than once a week or so.	Feb 1, 2013 8:21 AM
1625	very scared	Feb 1, 2013 8:21 AM
1626	Because each individual's threshold level is different it would be quite difficult to say that a certain food has a small enough amount of an allergen in it to not cause a reaction in everyone. I would prefer to not purchase a product if it had ANY amount of the allergen in it. My daughter's life is too important to take a chance on someone's estimate of a threshold value.	Feb 1, 2013 8:20 AM
1627	in the dark	Feb 1, 2013 8:18 AM
1628	Not sure.	Feb 1, 2013 8:18 AM
1629	We never know how much is too much.	Feb 1, 2013 8:18 AM
1630	Frustrated because there are many food producers that request you call them to find out their processes. Also, frustrated because so many products cannot be purchased due to cross contamination.	Feb 1, 2013 8:18 AM
1631	Their definitions are way too broad.	Feb 1, 2013 8:17 AM
1632	I don't know enough to have a feeling.	Feb 1, 2013 8:17 AM
1633	The facilities need to segragate the machinery if they can't assure 100% decontamination between the processing of allergen and non-allergen products	Feb 1, 2013 8:17 AM
1634	EVERY THING NEEDS TO BE LABELED	Feb 1, 2013 8:17 AM
1635	It depends on the company or things I heard from others. I don't understand this questions.	Feb 1, 2013 8:16 AM
1636	I do not like them one bit.	Feb 1, 2013 8:16 AM
1637	I just know that if anything on the packaging reflects milk/egg/peanut/treenut in	Feb 1, 2013 8:16 AM

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any way. I won't buy it. I have to keep my son safe. I don't test or try anything that has any chance that my son could get sick.

1638	led to believe equipment that used allegents previously have to be cleaned throughly.	Feb 1, 2013 8:14 AM
1639	We use as guidelines, but never trust them 100%. Every new product is always eaten with some level of caution regardless of label.	Feb 1, 2013 8:14 AM
1640	I am a little confused about them. I actually work for a food manufacturer and have the luxury of consulting with professional food scientists and manufacturing personnel. I have issues with how my company chooses to label some products as the way it addresses potential allergens is driven more by a conservative legal philosophy rather than by given consumers useful information with which to make purchasing decisions. I understand why the company does this in our lawsuit-happy society, but as a parent of a child with food allergies, it frustrates me as. As I understand it, there are no real federal regulations governing how manufacturers handle allergen communication language on their packages.	Feb 1, 2013 8:14 AM
1641	I don't really believe there is a safe threshold for an unsafe food.	Feb 1, 2013 8:12 AM
1642	If an ingredient MAY be in a product it SHOULD be labeled as such	Feb 1, 2013 8:12 AM
1643	don't trust since child is extremely allergic	Feb 1, 2013 8:11 AM
1644	Establishing threshold levels could/would be life threatening for some individuals if they didn't know it contained or could contain an allergen. The allergen should always be listed no matter what the amount. It should be the choice of consumers whether they subject themselves to the dangers of eating contaminated food. Not manufactures. The government should protect ALL who could be harmed from consuming an known allergen.	Feb 1, 2013 8:11 AM
1645	there are inconstant standards presented to the poorly informed public. It is difficult to know what is actually safe and what companies are actually doing.	Feb 1, 2013 8:10 AM
1646	I think the law is fine as is. It is likely a bit extreme given that many factories are very stringent on how they clean their machines but you can never be too careful.	Feb 1, 2013 8:10 AM
1647	Why risk it?	Feb 1, 2013 8:10 AM
1648	They are not adequately understood.	Feb 1, 2013 8:09 AM
1649	confused	Feb 1, 2013 8:09 AM
1650	Companies can work harder on keeping their products sllergen free.	Feb 1, 2013 8:08 AM
1651	Well there are hidden allergen's, & that is not mentioned! I wish the % of each possible allergen was labelled! I also wish that factory's are made to not include peanuts!	Feb 1, 2013 8:08 AM
1652	They are too limiting, actually.	Feb 1, 2013 8:07 AM
1653	my son is only 3 years old so I'm not comfortable giving him ANY product with	Feb 1, 2013 8:07 AM

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	his allergens in it. Thresholds don't matter right now as my goal is to keep him 100% safe.	
1654	N/a	Feb 1, 2013 8:06 AM
1655	Controlled	Feb 1, 2013 8:02 AM
1656	Thresholds should also pertain to items outside the food industry, such as cosmetics, detergents, etc	Feb 1, 2013 8:02 AM
1657	They need to be improved	Feb 1, 2013 8:02 AM
1658	Thresholds? Nonsense. Serious science -- consisting of repeated, well-designed experiments, with control groups and double-blind administration -- is needed to gather data for interpretation. This is not a matter of opinion or polls. There are too many variables here: individual immune systems (always in flux), accuracy of sampling methods, type and degree of exposure . . . the list goes on. I know that unbelievably small bit of nuts can kill people in my family. That's not a "threshold" of any use to anybody else. What we want is simple: manufacturers should tell the truth about their ingredients and how they make their products.	Feb 1, 2013 8:01 AM
1659	For peanut allergies, even miniscule amounts (< 100 mg) can trigger a severe reaction.	Feb 1, 2013 8:00 AM
1660	They need to be more specific and clear to the customer.	Feb 1, 2013 8:00 AM
1661	I would need information from my doctor and research-based evidence that a threshold was safe as anaphylactic reactions are scary!!!!	Feb 1, 2013 8:00 AM
1662	O'Soy yogurt from Stonyfield farm is made in milk cultures. We called Stonyfield farm and they told us that there was the most miniscule possible amount of milk that might be in that yogurt. So we give it to our milk anaphylactic child and it seems to be okay.	Feb 1, 2013 8:00 AM
1663	confusing--and in the case of "good manufacturing practices" I really look at the producer. If its Whole Foods, that is going to be a higher level of confidence than something that is produced overseas by an unknown entity. Bottom line if they share equipment or a line--never. But I look at the product and producer. Also, I almost never buy something that has been produced outside the US with no allergy label.	Feb 1, 2013 7:59 AM
1664	I do not know much about allergen thresholds. However, I do not believe any level of allergen or chemical is safe to consume!	Feb 1, 2013 7:59 AM
1665	For my family, I personally know the thresholds that we can tolerate of certain foods (but it is different for each one of us) but every person is different and I do not want someone else to identify thresholds which may or may not be dangerous for someone else.	Feb 1, 2013 7:58 AM
1666	There seems to be a lot of grey area when it comes to food labeling. I never buy anything that has any kind of warning at all on it due to the severity that exists with my children. I think some companies are protecting themselves from	Feb 1, 2013 7:58 AM

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possible lawsuits by putting the "packed in the same facility" warning on their products. I always wonder if the something with peanuts may be packed on line 1 and a half a mile away down the line on line 27 something is being packed that now has to have a warning on because peanut were present in line 1. I have also called many companies and questioned the "made on equipment" warning or "lack" of that warning when I know a particular product has multiple flavors. I am amazed at the varied responses of "we dry wash the equipment" or "we wash and blow dry" the equipment or "we wash it, but cannot guarantee". I wish there was less grey area and more clear cut information. The current labeling is restrictive for people who have severe allergies and cannot take any chances.

1667	Not very trusting	Feb 1, 2013 7:57 AM
1668	I dislike the idea of using thresholds. It eliminates my ability to accurately judge the level of risk associated with any given food, and to decide what level of risk I'm comfortable with. Thresholds are generalizations of what is safe for most of the population; they do not and cannot guarantee safety for every person with allergies. In other words, highly sensitive individuals could have a reaction at levels that are safe for the majority of the population. Thus, this would not be an improvement in food safety for those people - and could cause much harm. I also see them as unnecessary since I am easily able to find foods that I deem safe, while avoiding all products with labels indicating any degree of allergen exposure.	Feb 1, 2013 7:57 AM
1669	More needs to be done specifically to label products CLEARLY that contain allergens as well as "manufactured in facility w/allergen"	Feb 1, 2013 7:56 AM
1670	My daughter has a severe peanut allergy (among others) and I don't think there is a "threshold" for that. For other allergies I think there can be such a things as a threshold but I don't think its standard among allergy sufferers and probably varies quite a bit from person to person.	Feb 1, 2013 7:55 AM
1671	they vary between people. My son is extremely sensitive minute traces have caused reaction, I am less so, my daughter is not very at all. it takes more allergen for her to react.	Feb 1, 2013 7:55 AM
1672	I don't trust them to be correct, because allergies can change	Feb 1, 2013 7:55 AM
1673	I think it is ridiculous that they can label something dairy free and it still have trace amounts of dairy (such as creamer). I have also talked to companies that say they test for the presence of allergens (and that they are allowed to have a certain amount of that allergen because there is a threshold for a reaction) after my son has had a reaction to their food. So I don't trust "good manufacturing practices..." because my son reacts to even miniscule amounts of dairy/peanut. I still read the entire label even if something is labelled "allergy free" just to make sure.	Feb 1, 2013 7:55 AM
1674	I pretty much know the threshold of my son when it comes to his nut allergies, but every person is different. Also, every manufacturing company's view of how close is too close to produce items near other things that contain allergens. Most of the time, we take into consideration the item and whether or not it would be safe for him to eat.	Feb 1, 2013 7:55 AM

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1675	Skeptical, at best.	Feb 1, 2013 7:54 AM
1676	Ok	Feb 1, 2013 7:54 AM
1677	Peanuts is new to us so still learning. We are growing out of milk so more comfortable. Rice is still just an eczema/contact reaction.	Feb 1, 2013 7:53 AM
1678	I believe if a product contains the allergen, is processed in the same facility as the allergen, or uses the same equipment as the allergen it should clearly be stated on the label. We've had two recent anaphylactic reactions because of "false" labeling.	Feb 1, 2013 7:53 AM
1679	Thresholds sound dangerous to our family. Either products have traces of allergens or not, and labels need to state all traces.	Feb 1, 2013 7:52 AM
1680	It scares me to think what amount can be potentially fatal for myself and my child.	Feb 1, 2013 7:52 AM
1681	Different for each person and each occurrence	Feb 1, 2013 7:52 AM
1682	They need to be further clarified so that we know what the risk is. My child's allergy is so severe, that we would NEVER take a risk with it. Mine, is not so bad, so some minimal risk is tolerable.	Feb 1, 2013 7:51 AM
1683	My son is highly allergic to peanuts and I do not take a risk with anything that "may" have been exposed to the allergen.	Feb 1, 2013 7:51 AM
1684	Not sure	Feb 1, 2013 7:51 AM
1685	It all depends on how allergic the child is and whether you're dealing with a nut allergy which can be airborne.	Feb 1, 2013 7:50 AM
1686	I think they can be helpful to determine if the person would be able to consume the allergen in different situations, ex baked vs raw.	Feb 1, 2013 7:50 AM
1687	Each individual allergic reaction is unique. If you think your allergy is mild enough to ingest a small amount of a allergen, the next reaction could be severe.	Feb 1, 2013 7:50 AM
1688	I just wonder if they are sure that the threshold they are able to analyze is lower than anything someone who is especially allergic would not react to. I worry about testing failures. I really don't feel confident at this point that someone would be able to guarantee a food is free of an allergen by testing. I think it needs to be tracked from farm to factory to ensure it is free of allergen.	Feb 1, 2013 7:49 AM
1689	Needs to be better	Feb 1, 2013 7:48 AM
1690	I need them to be honest, strong and binding. We put our trust in these companies that are providing food for our families. To lose that trust would be detrimental to the economy, as well as obviously dangerous for my son. The fear companies have in NOT labeling is ironic and speaks to a lack of compassion to those who have food allergies. Giving us that ability to trust the company would only enhance the productivity and stimulate their own economic growth.	Feb 1, 2013 7:48 AM

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1691	I watched my husband go from being mildly allergic to salmon to severely allergic to salmon after being exposed to salmon . everyday on the grill as chef. I feel that your allergy can change so no exposure is the only way to go	Feb 1, 2013 7:48 AM
1692	My daughter has a peanut allergy. Period. There is no threshold to me. She will not eat anything that processed on equipment that may have been used for peanut products. I do not wish to test her "threshold" of the food. How does anyone know 100% that my daughter will not have an allergic reaction? No one is the same.	Feb 1, 2013 7:47 AM
1693	Nervous-- I don't want to risk exposing my child to any of the allergen, because I don't know what kind of reaction he may have. It's my understanding that his sensitivity to the allergen may change, so an exposure to the same amount of allergen may elicit two different reactions at two different times.	Feb 1, 2013 7:46 AM
1694	I am skeptical that there is a safe threshold for someone practicing strict avoidance of a life-threatening allergen, so the threshold must be zero.	Feb 1, 2013 7:46 AM
1695	I think they can be confusing & there are no specific guidelines for labeling.	Feb 1, 2013 7:46 AM
1696	My child's food allergy is very severe; the level has been diagnosed at a Level 5, thus a microscopic amount of allergen could cause a severe life-threatening reaction. Education and awareness of the severity of food allergies is sorely lacking in the public, as many think a reaction is just some hives. Beside a public awareness campaign to educate the public and raise awareness, manufacturers of food products need to label accurately to ensure safety. Many labels are confusing and/or misleading. I call every manufacturer from the grocery isle if their labelling leaves any question in my mind about the safety and/or safe practices of the food I am planning to buy. The most thorough labelling would include wording like this: "Made in a separate facility, on dedicated equipment, no cross-contamination with (list allergens). Then state (list allergen) with free after it. Because a severe life-threatening reaction can occur from such a miniscule amount of the allergen, clear, concise, honest labelling is necessary for us to ensure our safety and the safety of our children. Also, in the list of ingredients, if there is any peanut in the product, please list it as peanut, not as natural flavor, arachis oil, vegetable oil, etc. There are over fifty names of ingredients that can include peanut but do not specifically list it as a peanut. And finally, allergens should also be listed on health and beauty products and on household cleaners, as severe life-threatening reactions are not only caused via ingestion, but also by inhalation and by contact with skin and eyes.	Feb 1, 2013 7:46 AM
1697	too risky, I would not take chance if even tiny amount because with each exposure allergy can worsen	Feb 1, 2013 7:46 AM
1698	Don't feel very confident when I try a new product for my child. I am almost nervous to try anything new.	Feb 1, 2013 7:46 AM
1699	They are somewhat ambiguous in terms of applying it to what can be consumed from manufacturers.	Feb 1, 2013 7:44 AM
1700	It is individual to the person, everyone with allergies has their own threshold.	Feb 1, 2013 7:42 AM

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1701	I feel that regardless, I will always go out of my way to completely avoid all allergens.	Feb 1, 2013 7:42 AM
1702	Over the years, you get to know your children and how they react. This information, in combination with annual allergy testing, gives us a general idea of thresholds. That said, we don't take chances with our kids. We know (from experience) that our boys' reactions to some of their allergens are usually worse than some others. However, our allergist has drilled into us that the type of reaction they have one time cannot necessarily be an indicator of what it will be like the next time. This is life threatening, and these are our kids. We don't take any chances with labels that say things like "may contain XYZ." It's never worth it, when you know how sick it could potentially make your child.	Feb 1, 2013 7:42 AM
1703	Allergen thresholds cannot tell you if a person will react, or if that reaction will be severe. The best they can do is give a prediction on the probable outcome. I believe this would lead to a false sense of security since food allergies are widely misunderstood by the public at large and since what might be a mild reaction at first exposure could become a life-threatening event with subsequent exposure.	Feb 1, 2013 7:42 AM
1704	.	Feb 1, 2013 7:41 AM
1705	Uncertain	Feb 1, 2013 7:41 AM
1706	I am not knowledgable	Feb 1, 2013 7:41 AM
1707	I do not think there are adequate or honest practices when it comes to food manufacturing and labeling procedures. I think there need to be laws in place that equal a standard for all in the industry to adhere to. Right now, it is too subjective and there are NO consistencies in the labeling process.	Feb 1, 2013 7:40 AM
1708	My son is very allergic to many allergens so he has a very low threshold. It is very difficult to shop for him even when the labels does not indicate his allergens. I am unsure if the brand is completely free of the allergens when I know the brand makes other products that uses allergens. He has had allergic reactions to products that was labeled without his allergens but possibly cross contamination at the facility. I feel when the label indicated there is no allergens, there should be absolutely no allergens, even a trace amount. That trace amount can cause a severe allergic reaction.	Feb 1, 2013 7:39 AM
1709	Zero tolerance of allergen in my child's food.	Feb 1, 2013 7:39 AM
1710	somewhat knowlgeable, but can always learn more	Feb 1, 2013 7:39 AM
1711	It still makes me nervous to have even a little bit of an allergen in my children's food. It is hard to know how sensitive someone might be considering medical science has not been able to determine how severe a reaction you can expect.	Feb 1, 2013 7:39 AM
1712	Each persons threshold is different. If the FDA is considering an average threshold for a group of people I don't understand how that can work or what would be the reasoning behind it. Some allergic reactions are mild with a full portion of food for one person and severe with a minuscule trace for the next person. How can you average that without risking the health of the person with the severe allergy? If the FDA is considering it to have better control over food	Feb 1, 2013 7:38 AM

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labels it will more than likely make more companies use the "may contain allergen" which is already frustrating when reading labels. Either it contains the allergen or it doesn't. If the company doesn't know, or simply slaps it on the label to protect themselves, should they even be in the food manufacturing business?

1713	Not exactly sure what is meant by thresholds. If it is the amount of allergen needed to have reaction, I just try to avoid ALL exposure for my children.	Feb 1, 2013 7:38 AM
1714	It's individually determined, this cannot be a factor in labeling laws. The risks outweigh any benefits greatly.	Feb 1, 2013 7:38 AM
1715	It is difficult for an everyday non-allergic person to understand..	Feb 1, 2013 7:37 AM
1716	Very concerned about them.	Feb 1, 2013 7:37 AM
1717	I believe it is necessary to put any and all allergens (even the smallest amount) on food labels.	Feb 1, 2013 7:37 AM
1718	They are inconsistent. They only apply when an allergen is a potential ingredient and not when an allergenic food derivative is used in the manufacturing process (eg, using milk-based powder in the tumbling process for confections).	Feb 1, 2013 7:36 AM
1719	My son who is allergic is still only 4, and we have been advised by our pediatric allergist that the best chance for him to completely OUTGROW his allergies (not to be confused with increasing his tolerance for the allergens) is for him to strictly avoid any exposure, no matter how minute, to the allergens. If, when he is older, and if his allergies show no signs of ever going away, then we MAY consider carefully broadening our purchases to include items with riskier labels.	Feb 1, 2013 7:36 AM
1720	I would like threshold standards set so I can trust all US food labels equally.	Feb 1, 2013 7:35 AM
1721	I don't feel that thresholds are a good predictor of future severity or likelihood of a reaction. I believe there are many components that are at play prior to and during an allergic reaction such as the state of the immune system itself and other factors in the gut. Therefore, I do not feel comfortable giving my child an "acceptable" threshold for her allergens. Strict avoidance is necessary at all times.	Feb 1, 2013 7:35 AM
1722	I'm ok with it as long as they still tell us it's there.	Feb 1, 2013 7:34 AM
1723	Every persons threshold is different so a food either contains it or not. It does not matter how much the food contains.	Feb 1, 2013 7:34 AM
1724	My son can not handle any amount of an allergen without going into shock.	Feb 1, 2013 7:34 AM
1725	I wish the FDA would act to regulate these statements and treat allergens as a hazard as prescribed in the update to the food code.	Feb 1, 2013 7:32 AM
1726	My son's allergy is gradually decreasing. The thresholds help us make calculated risks. Anaphylaxis is tricky and unpredictable. You can't base future reactions on past reactions. Also, a mild reaction can turn into anaphylaxis within moments. I don't think any labeling can GUARANTEE safety. I think the labeling will help consumers make decisions, but I don't think it can ever be set up in a way to be 100% reliable.	Feb 1, 2013 7:32 AM

Page 1, Q11. Based on what you know about thresholds, how do you feel about them?

1727	no comment	Feb 1, 2013 7:32 AM
1728	I like the theory, but my son is extremely sensitive.	Feb 1, 2013 7:31 AM
1729	Everyone has a different threshold. I don't want a food manufacturer or anyone else to decide what amount of allergen is "fine" for my child to consume. I want to know if there is any possibility of even trace amounts of allergen present in a food so that I can make the decision. And that decision will always be no. No amount is safe for my child...not even a trace.	Feb 1, 2013 7:31 AM
1730	They need to be better defined and applied to all edible items including sprinkles for desserts, food dyes, etc. Testing for allergens/cross-contamination should be mandatory.	Feb 1, 2013 7:31 AM
1731	I am skeptical that EVERYONE follows them and understands them.	Feb 1, 2013 7:30 AM
1732	It is very frustrating to feed a child a food that appears safe and notice an immediate reaction (hives on mouth and body) and then upon contacting the facility realize the product is not safe due to being processed on the same equipment as an allergen (usually tree nuts). It's difficult to know which products to purchase that are safe for the family. Not everyone understands that even the smallest amount of cross-contamination could result in an allergic reaction and it's difficult to get the companies you are contacting to realize the seriousness of your questions. The calls are never to complain but to compile information to keep the family safe.	Feb 1, 2013 7:27 AM
1733	I'm not sure	Feb 1, 2013 7:27 AM
1734	We don't know how much of an allergen it would take for a person to react. Therefore, if any amount were present, I would feel like I couldn't trust the food at all.	Feb 1, 2013 7:26 AM
1735	OK	Feb 1, 2013 7:26 AM
1736	I think that each ingredient including spice etc, Should be labeled as not everyone is just allergic to foods.Many are allergic to spices. But for the top 10 that legally must be listed..They should put them on a separate belt or in a separate room when preparing. They should not be on the same line/belt. As not every companies has every employee that actually follows or is knowledgeable about the prevention or exposure when it comes to food allergens and cross contamination..Even wearing the same gloves can pose a risk or dust particles from that food. They should also use latex free gloves as latex is now a very common allergy and can cause a bigger one just by interaction with certain foods.	Feb 1, 2013 7:25 AM
1737	I would think all people are different, so there is no way to gauge the population as a whole.	Feb 1, 2013 7:25 AM
1738	I would like to have more information regarding research on allergen thresholds.	Feb 1, 2013 7:25 AM
1739	I would like to see a ppm for the major allergens. This is very helpful for "gluten free" products.	Feb 1, 2013 7:23 AM

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1740	I think that it can be misleading to indicate that a product is Gluten Free when in does contain Gluten in small amounts. Those small amounts can cause serious problems.	Feb 1, 2013 7:23 AM
1741	Na	Feb 1, 2013 7:22 AM
1742	I feel that I am able to safely determine if a food is okay for my family or not, as I have gone back to school (masters) and have done substantial research on food allergies and food manufacturing	Feb 1, 2013 7:21 AM
1743	As illustrated by the above packaging options, food labeling can be very confusing and it lacks consistency across products and companies.	Feb 1, 2013 7:21 AM
1744	I do not think consuming a food with potentially any threshold of an allergen is an acceptable risk to take. On advice from our allergist we practice strict avoidance and watch out for potential cross contamination.	Feb 1, 2013 7:20 AM
1745	na	Feb 1, 2013 7:20 AM
1746	The only test I know to determine sensitivity to the allergen is currently not covered by insurance.	Feb 1, 2013 7:19 AM
1747	For one of my child's allergies, even trace amounts has set off anapylaxis.	Feb 1, 2013 7:19 AM
1748	I only trust a label that indicates it allergen free. We don't buy anything that could possibly contain any allergens. Things that are carefully labeled, we are mush more likely to purchase.	Feb 1, 2013 7:19 AM
1749	There should be no trace amounts of suspected allergen in food not meant to have it. companies should be exerting every effort to become allergy aware and maintain seperate and designated equipment.	Feb 1, 2013 7:18 AM
1750	I am not well versed in all allergy thresholds, however, I have read on egg allergy thresholds. I feel threshold testing of equipement can be slippery slope...the threshold level of an allergen is very individual and can also be dependent on the individual's current health (ie. if they are fighting a virus).	Feb 1, 2013 7:18 AM
1751	I try to watch what I eat and make sure I don't push my threshold of allergens.	Feb 1, 2013 7:18 AM
1752	Not sure	Feb 1, 2013 7:17 AM
1753	I don't know anything about allergen thresholds.	Feb 1, 2013 7:17 AM
1754	I do not go anywhere near any food that is "suspect". I do not eat frozen or processes foods unless I know whats in them. I mostly eat only whole foods I prepare myself.	Feb 1, 2013 7:17 AM
1755	Hard to rely on especially since allergy testing is so variable, so many false positives and very subjective.	Feb 1, 2013 7:17 AM
1756	I don't believe any doctor, parent, scientist or allergic person knows how much of an allergen would cause a life threatening reaction. An amount that could trigger hives one day could trigger anaphylaxis in the same person a year later. Researchers have tried sublingual therapy and even a peanut allergy vaccine	Feb 1, 2013 7:17 AM

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trial (which resulted in death in Colorado) with not much luck due to this. Also, who is to say that a worker doesn't carry an extra bit of the allergen on his gloves, clothes, etc that accidentally make it's way into a batch of food, whether it's from his own lunch or working on a different line in the same facility?

1757	I think that allergen thresholds for declaring something safe/unsafe is ridiculous. My daughter has had an anaphylactic reaction to a product that had trace amount of undeclared allergen in it! I think every company should have to list what is in their facility and any type of allergen that could even remotely come into contact with the food!!	Feb 1, 2013 7:17 AM
1758	I like to believe what they say...but sometimes I question.	Feb 1, 2013 7:17 AM
1759	My understanding is that it's not possible, scientifically, to establish a threshold that is guaranteed to be safe, because everyone varies in their tolerance level for any given amount of allergen.	Feb 1, 2013 7:16 AM
1760	I feel that the lines they draw can be terribly fuzzy and confusing.	Feb 1, 2013 7:16 AM
1761	We do not take any chances. It's a life or death situation. No amount of allergen is safe for him.	Feb 1, 2013 7:16 AM
1762	Need to know as much as possible.	Feb 1, 2013 7:15 AM
1763	inregards to nuts, not even a minute level is acceptable	Feb 1, 2013 7:15 AM
1764	Regulation and clear labeling are essential	Feb 1, 2013 7:14 AM
1765	I am not sure what my sons lowest amount for a reaction would be. He is tested annually by allergist. I was never told what amount is safe. I stay away from any food that might contact DAIRY PEANUT EGG	Feb 1, 2013 7:14 AM
1766	Honestly thresholds scare me a bit. Both of my children's allergies are severe, so we avoid all exposure to allergens or potential allergens.	Feb 1, 2013 7:14 AM
1767	Would like to have a better understanding and more clear guidelines.	Feb 1, 2013 7:13 AM
1768	They are unclear.	Feb 1, 2013 7:12 AM
1769	0.0000000000 mg of peanut is the threshold I am comfortable with my son eating.	Feb 1, 2013 7:12 AM
1770	I am extremely new to parenting a child with food allergies so I do not know anything about thresholds yet	Feb 1, 2013 7:12 AM
1771	I'm against them. My child has ee. He may consume a certain amount of his allergen with no symptoms. However, continuous exposure through ignorance of an ingredient would cause his eosinophil levels to rise again.	Feb 1, 2013 7:11 AM
1772	Due to the severity of my daughter's allergies, no threshold exists for us--why risk it? We just completely avoid the allergens, including items that may contain cross contamination.	Feb 1, 2013 7:11 AM
1773	For my allergy I think its acceptable, but for others with severe food allergies, I	Feb 1, 2013 7:11 AM

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	dont know where that line is.	
1774	Confused and uninformed.	Feb 1, 2013 7:10 AM
1775	I know my son cannot have even a small amount of peanuts or nuts. He has had reactions to items that are listed as "may contain traces".	Feb 1, 2013 7:09 AM
1776	It appears everyone has a different threshold. I stay away from the allergens totally to be safe.	Feb 1, 2013 7:09 AM
1777	I feel that eating, a basic right, is horrific. Not all foods are labeled correctly and sometimes not at all. For example waxed fruits, or frozen vegetables. Orange Juice. This matters to me, because it affects my life, and my ability to be a mom.	Feb 1, 2013 7:09 AM
1778	I think that when I was younger, if you reacted, you stayed away, but now eating a little less than your threshold will help increase the threshold over time.	Feb 1, 2013 7:09 AM
1779	I think thresholds are a moving target. Some people have a high threshold until a time when they just don't (becuase of illness, etc.). Our threshold is very low so we don't chance anything.	Feb 1, 2013 7:08 AM
1780	I feel companies should mark their labels clearly with the allergens or possible allergens in their products.	Feb 1, 2013 7:08 AM
1781	I know that it doesn't take much peanut to trigger my son's peanut allergy--he was involved in a study at Mt. Sinai, so I am a bit more aware of just how little it takes to trigger his allergy and his tolerance was quite high compared to many others who participated. I know cross contamination happens and the amount needed or the threshold allowed leaves very little margin for error. One of his reactions was due to a "may contain" product.	Feb 1, 2013 7:07 AM
1782	There shouldn't be any allergen in. Food as it may cause a reaction	Feb 1, 2013 7:06 AM
1783	Incredibly impt info to have/know/list/label. Yes they can be used in enforcement but would prefer if the info can be preventative so that people can be proactive/educated resulting in fewer recalls and incidents. Ideally, it would be great to be conservative in labeling so that the most sensitive people can be safe and everyone else can choose the level with which they are comfortable.	Feb 1, 2013 7:05 AM
1784	My child had an anaphylactic reaction to an invisble, trace amount of peanut or treenut by eating a bakery vanilla cupcake. I do not feel there is any such thing as a "safe" threshold. If there is any chance at all of any contact with her allergen, I want to know that so we can avoid that food.	Feb 1, 2013 7:04 AM
1785	Cautious, knowing that just a trace amount of an allergen could cause a potentially life-threatening reaction.	Feb 1, 2013 7:03 AM
1786	I don't care for thresholds because my son has zero threshhold for his peanut and tree nut allergy. He suffered an anaphylactic reaction by putting a peanut in his mouth and spitting it out right away without even swallowing any pieces of it. Just it resting on his tongue was enough to cause an anaphylactic reaction.	Feb 1, 2013 7:01 AM
1787	Would like to see more labels about factory productions, and may contain...so further phone calls and research on the products are less frequent	Feb 1, 2013 7:01 AM

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1788	Too lacked	Feb 1, 2013 7:00 AM
1789	I believe more people should be desensitized so their threshold increases therefore covering them from accidental exposure.	Feb 1, 2013 6:57 AM
1790	Companies are getting better but there is still so much on the market that peoe with allergens can't buy because of bad practice. Also substitutions can be used as well	Feb 1, 2013 6:57 AM
1791	Our almost 15yo son has a CHD. While we understand that technically thresholds are realistic it is still very concerning for our son as epinephrine has the possibility to cause a fatal cardiac reaction. My husband is a food scientist. We are blessed by his knowledge and understanding of proteins as well as manufacturing processes.	Feb 1, 2013 6:57 AM
1792	scared	Feb 1, 2013 6:56 AM
1793	I have some knowledge but I would like more.	Feb 1, 2013 6:54 AM
1794	They are scary. We don't know my son's threshold to peanut and nut allergies because he has such a strong allergy that we can't do a food challenge at the Dr office to see what his threshold is.	Feb 1, 2013 6:54 AM
1795	Uncertain	Feb 1, 2013 6:53 AM
1796	I feel that there should be a 0% tolerance for any trace of allergens. My son's allergies are so severe, he can not even come into contact with the allergen as it will cause a reaction.	Feb 1, 2013 6:51 AM
1797	?	Feb 1, 2013 6:50 AM
1798	I am always leery to purchase a product when I know allergens are used in other "flavors"..example....Oreos	Feb 1, 2013 6:50 AM
1799	Very confused. No real guidance.	Feb 1, 2013 6:50 AM
1800	We just avoid all peanut products.	Feb 1, 2013 6:48 AM
1801	I've never been told what my son's threshold is, so any information is meaningless to me.	Feb 1, 2013 6:48 AM
1802	Not sure what is meant by "threshold"	Feb 1, 2013 6:47 AM
1803	any allergen present, no matter how small, is a potentially life-threatening issue. if an allergen is to be present in food, it must be labeled as such, no matter how small the amount may be.	Feb 1, 2013 6:47 AM
1804	We have one child that is a level 5 peanut allergy and another child that is a level 3 tree nut allergy. We treat both allergies the same because we do not want them to be scared if the tree nut allergy has a small reaction. When they get into their teenage years i will be more curious about the tree nut threshold.	Feb 1, 2013 6:46 AM
1805	not very good because every person is different as far as their allergy thresholds	Feb 1, 2013 6:46 AM

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1806	They arent very good	Feb 1, 2013 6:46 AM
1807	Allowing even a tiny amount of an allergen can be problematic and even life-threatening to some. the only safe standard is "none" or "zero"	Feb 1, 2013 6:45 AM
1808	As a consumer, thresholds are the tools we depend upon in our selection of foods and nutrition; otherwise our selection is very limited.	Feb 1, 2013 6:45 AM
1809	I know everyone is different and a reaction can happen at any time, often to something that the person has eaten before safely. I don't think thresholds are the answer. Clear labeling is a better choice...let the consumer decide if they want to risk eating it.	Feb 1, 2013 6:45 AM
1810	I think the system of labeling needs to be completely revamped. It has gotten to the point that companies/foods that never previously contained/"made on...." now put the disclaimer on the package (obviously to cover any possible chance of lawsuit). Also it is blurring the lines of REAL vs. perceived threat of exposure. People are getting less aware as the "sensitivity" threats/sensationalized information increases. Real, scientific factual data on these allergies needs to be emphasized and taught. Epipens are being prescribed for parent reporting symptoms--not actual true diagnosis of allergy. Diagnosis has become such a grey area, instead of becoming more accurate.	Feb 1, 2013 6:43 AM
1811	For me, it is black and white. If a label says "may contain," we don't buy it. If there is any possibility that the "offending" allergen is present, we don't buy / consume the product.	Feb 1, 2013 6:43 AM
1812	I would NEVER risk any amount of introduction.	Feb 1, 2013 6:38 AM
1813	I need to obtain more information.	Feb 1, 2013 6:38 AM
1814	I still think they should label better.	Feb 1, 2013 6:37 AM
1815	It is very variable for each person and for each allergen. For my daughter who is extremely allergic to nuts/peanuts I'm not sure I'd believe there is any safe threshold.	Feb 1, 2013 6:37 AM
1816	There are no good analytical measures of an allergen that would represent an entire batch of product	Feb 1, 2013 6:36 AM
1817	I'm sure it would be very helpful for docs, parents, allergy reactive individuals to know what their threshold is, however for us personally, this isn't an option at this time. Our allergist is not willing to subject our child, who has a severe nut allergy, to a food challenge (her blood test allergy levels were too high) at this time. We ARE hopeful that in the future they will perfect these types of tests and treatments during these tests to assure our child's safety & then maybe we can have these tests administered in hopes her numbers will eventually drop & all would be ok. It would help eliminate a teeny bit of the worry we feel everyday.	Feb 1, 2013 6:34 AM
1818	There should be significantly better labelling for may contain etc.	Feb 1, 2013 6:33 AM
1819	feel decently confident in my knowledge	Feb 1, 2013 6:33 AM
1820	Don't understand this question.	Feb 1, 2013 6:29 AM

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1821	Thresholds can be highly individualized therefore it is not always possible to determine if a product containing trace amount of allergen may be consumed by every allergic person.	Feb 1, 2013 6:29 AM
1822	I don't know anything about them	Feb 1, 2013 6:27 AM
1823	Not good	Feb 1, 2013 6:24 AM
1824	Avoid allergen	Feb 1, 2013 6:23 AM
1825	More information needs to be included on labels.	Feb 1, 2013 6:22 AM
1826	They are different for different people and different allergens. Those who are very sensitive must be protected by labeling, but the labeling should reflect an honest risk assessment. Some people, with their allergist's ok, might be able to tolerate small amounts of their allergen.	Feb 1, 2013 6:20 AM
1827	I depend solely on these statements when purchasing food. Even if I feel certain the item may be allergen free, I won't trust the manufacturing unless it is explicitly labeled on the product.	Feb 1, 2013 6:19 AM
1828	If experts can agree on a threshold where 99% of allergic individuals will not react then it makes sense to test for that and label food accordingly	Feb 1, 2013 6:17 AM
1829	I feel confident purchasing a product that states that they perform tests to test the threshold of allergens to ensure that their product is free from certain allergens, even though their other products contain that allergen. I have also have discontinued purchasing a product that was free of allergen when they introduced another product that contained an allergen, but did not state on their packaging or website that they take caution to ensure that their allergen free line is still allergen free.	Feb 1, 2013 6:16 AM
1830	Unsafe	Feb 1, 2013 6:16 AM
1831	I think that scientists and the government regulators do not understand that "ppm" is not a good indicator of safety for many people. Although for myself, I can eat foods manufactured in the same factory with some good cleaning practices and still feel fine, my daughter will have a reaction in a heartbeat to a minute particle. There cannot be a standard set of acceptable particle contaminants when the differences from one person to the next is so large and when the life of a human being is at stake.	Feb 1, 2013 6:15 AM
1832	Still awaiting further studies.	Feb 1, 2013 6:14 AM
1833	A child can react at anytime and threshold can't determine a reaction.	Feb 1, 2013 6:11 AM
1834	He has a severe peanut allergy. We don't try to push the thresholds at all. To eat a particular item is not as important as their life.	Feb 1, 2013 6:09 AM
1835	It will be good to know the threshold of each allergen. But even for the same allergen, the threshold of each person will be different, we can only use thresholds as general references.	Feb 1, 2013 6:08 AM
1836	I cannot take the risk with my son and his allergy. I would rather not buy the	Feb 1, 2013 6:05 AM

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	product if it had a chance of containing any amount, no matter how small, of my son's allergen. I just will not take that risk.	
1837	They are not accurate for everyone.	Feb 1, 2013 6:03 AM
1838	Allergen thresholds are a very variable topic. What may be true for one person isn't always true for another person or even another group of people. It may not even always be true for one person. For instance a person with a corn allergy might usually be able to tolerate corn syrup in their food, but on a "bad day" the corn syrup triggers a reaction. Even people with multiple food allergies have different thresholds to different allergens. Some allergies might be very sensitive with severe reactions, while other allergies require much more exposure to elicit a reaction. An individual knows their own thresholds best. They can best determine what, if any, risks they can take with likely reactions. But only if they have the best possible information. It's so shattering when a simple mistake leads to larger consequences just because someone else considered an ingredient insignificant.	Feb 1, 2013 5:58 AM
1839	My son has an anaphylactic reaction to trace amounts of the allergen or if the allergen touches his skin. I have to avoid his allergen at all cost. It is imperative that I know exactly what is in the food I buy for him.	Feb 1, 2013 5:48 AM
1840	Well, if it means more information available, that would be good. We have had problems in oral test situations where a rast test level was deemed by doc in safe range but son failed oral challenge. We were told perhaps not enough data for less common allergens and test result numbers not as meaningful a predictor as for the more common allergens.	Feb 1, 2013 5:47 AM
1841	fearful and anxious Labels prevent us from eating foods that are most likely safe too eat	Feb 1, 2013 5:46 AM
1842	I don't know how they would be diagnosed or measured. Or even what it refers to - single allergen threshold or a total threshold? Isn't one's reactivity to a specific allergen variable, based on whether the person's immune system is already active from illness, environmental allergies, stress, etc.?	Feb 1, 2013 5:42 AM
1843	insecure. i would like to know more. i don't really know what that means.	Feb 1, 2013 5:39 AM
1844	They are too risky. It either is or isn't safe.	Feb 1, 2013 5:38 AM
1845	It is different for every person. My daughter just developed a soy allergy. Since her initial reaction ANY amount of soy triggers a reaction.	Feb 1, 2013 5:35 AM
1846	I feel that strict avoidance is best and it would be more costly, thereby raising already high food prices to est and label for specific amounts.	Feb 1, 2013 5:28 AM
1847	Still unsure	Feb 1, 2013 5:28 AM
1848	Since you never know what the next reaction is goig to be, you really can not tell how much is to much. Best to avoid it all together.	Feb 1, 2013 5:21 AM
1849	???	Feb 1, 2013 5:21 AM
1850	I feel that labeling for possible cross contamination (shared facilities or	Feb 1, 2013 5:21 AM

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equipment) should be mandatory so that consumers can make an informed and safe decision regarding what to buy. Research has shown that food allergic individuals can react to amounts of allergen lower than the threshold that current technology can detect.

1851	I feel like they are very important guidelines to follow by to prevent and protect our loved one from being hurt.	Feb 1, 2013 5:19 AM
1852	No one talks about threshold. Would like more education about it	Feb 1, 2013 5:19 AM
1853	They've helped me diagnose what is an "acceptable" level of allergen I can be exposed to. This is often "none."	Feb 1, 2013 5:17 AM
1854	My understanding is that it is a very gray line (lack of clarity) for the testing and what is required for the documentation on a label. It is more subjective by the manufacturer than it could be.	Feb 1, 2013 5:16 AM
1855	For some allergens (non-anaphylactic reaction), I take manufacturing risks, but not others. I am not sure any amount of serious allergen is acceptable.	Feb 1, 2013 5:15 AM
1856	I know enough to not be comfortable taking the risk with a product labeled as "may contain allergen" or similar wording. However, I am comfortable with a company referring to GMPs to eliminate cross contamination and believe a company that practices such can keep their products safe for my child.	Feb 1, 2013 5:11 AM
1857	It is tough because my daughter has had an anaphylactic reaction and we are not sure which one of her allergens caused it. I don't know what her thresholds are because I am scared to try.	Feb 1, 2013 5:10 AM
1858	It is difficult to understand what the threshold is for labeling and we are always concerned for products that do not label may contain	Feb 1, 2013 5:10 AM
1859	My daughter is severely allergic to sesame and no product lists that as an allergen. We learned that there is even sesame in bread crumbs after reading a long list of ingredients.	Feb 1, 2013 5:04 AM
1860	Having a child who is ANA dairy I find it frustrating that food are labeled for Kosher Law but no mention of dairy in the ingredients, manufacturing or allergen statement.	Feb 1, 2013 4:59 AM
1861	Uncomfortable.	Feb 1, 2013 4:48 AM
1862	Need more information	Feb 1, 2013 4:47 AM
1863	Using none is better than taking a risk	Feb 1, 2013 4:47 AM
1864	I think that they vary based on individuals and a particular threshold shouldn't be used as far as labeling is concerned. Too many people aren't food allergy knowledgeable to be able to make a decision on what is safe or may be safe. We also know that the more a person is exposed to an allergen, the more likely they are to react so that tiny amount may not have been enough to trigger a reaction before but may be now. It would just provide a false sense of security and safety.	Feb 1, 2013 4:43 AM

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1865	<p>They can be tricky, but I'm happy that there are labels for guidelines. Sometimes I feel like companies put the statements of May contain "allergen" just as a precaution, but it really doesn't contain any of the "allergen". Sometimes I have more relaxed choices depending on which "allergen" is maybe present. ie milk vs. nuts because the trace of nuts is more of a threat than the trace of milk in our household.</p>	Feb 1, 2013 4:40 AM
1866	<p>I feel the product should be labeled in such a way that the consumer can make the decision if they can safely consume it or not. I feel manufacturers are putting the "may contain" warning on everything these days to cover themselves. Sometimes I ignore it because I don't believe it "may contain".</p>	Feb 1, 2013 4:39 AM
1867	<p>I still wouldn't feel trusting enough of the threshold level to consume the product. Too many variables to trust the research as being definitive</p>	Feb 1, 2013 4:36 AM
1868	<p>Scared.</p>	Feb 1, 2013 4:32 AM
1869	<p>I do not think the FDA should be in the business of determining what they believe would be "safe" amounts of undeclared allergens. Every person is different. I do not want the FDA determining what the "safe level" would be with regard to my child while at the same time limiting the liability of a company. The food industry's powerful legal lobbying groups are behind this. THE FDA has to do the "right" thing and stop bowing to these lobbying groups. There are already too many "labeling choices for industry". Too many are using the "may contain" to avoid legal liability" Either the product has the ingredient or not and either the company uses the same lines to produce or they do not. The idea that the "may contain" can be clapped on a product that sits in a warehouse with other products that contain allergens is absurd, The fact that FDA wants to regulate liability for these companies when there is an undeclared allergen is going too far. Company need to be encourage to be honest, and to be responsible.</p>	Feb 1, 2013 4:32 AM
1870	<p>Feel safe in knowing how to keep my children from having a likely reaction.</p>	Feb 1, 2013 4:27 AM
1871	<p>pretty comfortable.. but sometimes i am surprised</p>	Feb 1, 2013 4:26 AM
1872	<p>I'm worried because what if the threshold for the average person is more than the threshold for my son.</p>	Feb 1, 2013 4:20 AM
1873	<p>Packages need to be labeled. Period!</p>	Feb 1, 2013 4:06 AM
1874	<p>They are likely to be distinctly destructive to individuals with true (immune-based) allergies, by keeping the immune system primed to flare at the next full exposure to allergens, similar to the way vaccines keep the immune system primed to fight true pathogens. They are also likely to contribute to maintaining a low level of reaction in individuals who are sensitive (in a non-immune way) to the substances.</p>	Feb 1, 2013 4:05 AM
1875	<p>I don't know about thresholds.</p>	Feb 1, 2013 4:00 AM
1876	<p>Individual thresholds for individual allergens will vary drastically for each person. If even trace amounts can trigger a severe reaction that having ingredients based on possible thresholds were make it extremely dangerous for those that are very sensitive.</p>	Feb 1, 2013 3:43 AM

Page 1, Q11. Based on what you know about thresholds, how do you feel about them?

1877	I think it's important to give people an objective and consistent way to measure the allergens in food. If it be by consistent labeling text or thresholds, either is fine. Having to call each manufacturer and try to tease out their practices is a nightmare for us! More often than not, we get no useful response at all.	Feb 1, 2013 3:39 AM
1878	I'm not sure what threshold really means.	Feb 1, 2013 3:38 AM
1879	I do not know.	Feb 1, 2013 3:37 AM
1880	Since no never knows when a mild reaction can become a life threatening one, I would never allow a person to knowingly come in contact this even a trace of their allergen.	Feb 1, 2013 3:33 AM
1881	Scares me. I head a friend die from his peanut allergy.	Feb 1, 2013 3:32 AM
1882	Not sure	Feb 1, 2013 3:19 AM
1883	Since people's allergic reactions vary across an array of threshold amounts, it's difficult to safely assign a "safe" limit of allergen. In my opinion, it's not a good idea to assign an allergen threshold without current reliable data related to incremental exposure and allergenic reactions across different age groups.	Feb 1, 2013 3:17 AM
1884	I prefer to know if the allergen is in the food at all, or suspected to be in the food. Everyone's "threshold" level is different. While my daughter can tolerate trace amounts of dairy without life-threatening reaction, she cannot tolerate nuts at any level. While I allow her to eat products manufactured in the same facility as dairy or eggs, she doesn't eat any products that may have been contaminated with nuts. It's all in the labeling and what is being disclosed, but it all seems arbitrary.	Feb 1, 2013 2:50 AM
1885	Anaphylaxis foodmallergies are killing kids. I have a 17 year old son and "real"allergy free food options are almost non existent. Celiac disease deteriorates individuals but will never kill them in minutes, but because the market size and sales revenue is greater due to size of market...then let those with food allergies fix their problems. There are 100%more gluten free products in supermarket shelves. You can find thousands of bproducts such as bread that are gluten free and if you get lucky one that is peanut free. It's simply a bunch of idiots, ignorant losers like you who is reading this note that will publish numbers and simply make it more difficult but the economy will grow in exchange for the life's of kids. Hope you don't loose a kid or ever have to see them near death like most if not all parents of anaphylactic parents go throu every day in the USA.	Feb 1, 2013 2:29 AM
1886	Its too iffy for me. I might be able to purchase an item that is processed in a facility, etc but I don't feel comfortable.	Feb 1, 2013 2:24 AM
1887	Not sure. I live with fear and an epipen.	Feb 1, 2013 1:35 AM
1888	It's a sliding window?!	Feb 1, 2013 1:27 AM
1889	The immune system is complex and I don't feel we can even begin to put a precise number to how much of an allergen is safe for each individual. I believe this will cause too much confusion within the manufacturing industry when a contains/100% free from approach seems more logical.	Feb 1, 2013 1:15 AM

Page 1, Q11. Based on what you know about thresholds, how do you feel about them?

1890	My son's threshold for certain tree-nuts is extremely low, so I do not take chances. He had an anaphylactic reaction to one bite of tree-nuts at 13 months old and reacts to trace amounts of allergens when manufactured on shared equipment. My threshold for my egg allergy is higher and I have not yet experienced anaphylaxis from eating it, although I have experienced severe stomach cramps and vomiting and understand that it's possible I could experience it in the future--reactions are unpredictable. Also, so far I am able to tolerate egg in bakery products without any symptoms.	Feb 1, 2013 1:00 AM
1891	Vary from individual to individual. No two allergies are alike. Food in general will contain the allergen but we must be absolutely certain it stays below any detectable level to minimize risk	Feb 1, 2013 12:53 AM
1892	I've been told that any amount of allergen, no matter how small can produce an allergic reaction in my daughter. I don't know that there is such as thing as a safe threshold for exposure.	Feb 1, 2013 12:50 AM
1893	My understanding is that any amount is enough to cause an allergic reaction.	Feb 1, 2013 12:50 AM
1894	Would have to know exactly what threshold amounts are, and then have access to better testing and information about my child's allergy to know if trace amounts are safe for him (dubious; e.g., he's reacted to the minute amount of egg in a flu vaccine). If products with a small amount of allergen are allowed to be labeled a allergen free THAT WOULD BE CRAZY. (OTOH, consuming products that "may" contain due to accident but are at least not "guaranteed to intentionally contain" is a risk drawn to allow participation in society. Perhaps that risk is also too high.... How to weigh a guaranteed small amount against a chance of an accidental amount is incalculable. His immunologist would prefer he eat NONE of the above.)	Feb 1, 2013 12:44 AM
1895	I don't. Know anything about the thresholds.	Feb 1, 2013 12:41 AM
1896	Since my son reacts to trace amounts then if the allergen is there it should be noted. Regardless of how little.	Feb 1, 2013 12:29 AM
1897	Seems risky to assume thresholds	Feb 1, 2013 12:18 AM
1898	NA	Feb 1, 2013 12:14 AM
1899	It seems concerning to me that broad standards could be set when every person's severity to an allergen is different. However,I need to learn more around this topic and discuss his with my son's allergist.	Feb 1, 2013 12:13 AM
1900	Avoidance is key	Feb 1, 2013 12:09 AM
1901	I think allergen thresholds are extremely important because we as people with food allergies need to know what we are eating and putting into our bodies to be safe and live a normal life.	Feb 1, 2013 12:08 AM
1902	I think that if this question means how much risk are you willing to take then the answer has to be that I think it is a bit like walking around with a loaded half cocked gun.	Jan 31, 2013 11:57 PM

Page 1, Q11. Based on what you know about thresholds, how do you feel about them?

1903	They vary by individual	Jan 31, 2013 11:56 PM
1904	I think that the more you are exposed to the allergen, the less of a threshold there is. Symptoms and allergy gets substantially worse. That has been my experience.	Jan 31, 2013 11:56 PM
1905	For my son in regard to peanuts, there is no safe threshold. Traces of peanut oil have led to anaphylaxis symptoms. Thresholds for him regarding milk or eggs are much more lenient, he can tolerate small amounts without incident. For those products, we would buy knowing there might be trace or small amounts.	Jan 31, 2013 11:41 PM
1906	I'm not sure about allergen thresholds and food labeling. My son's allergist has described his threshold for egg as very, very low.... so it is doubtful that even if a label indicated a low (below average threshold) level for egg that I would purchase the product. We are very careful to avoid ANY exposure to egg at all. I'm not sure how I would be convinced that an allergen level is so low it is below HIS threshold. Milk (for him) would be another story.	Jan 31, 2013 11:40 PM
1907	I need to know what's in the food I am considering buying, whether it's 0.0000001 grams of peanut or if it the plain cereal is processed on the same equipment as peanut flavored cereal with no cleaning in between. Some manufacturers slap "may contain..." labels on everything they produce. That's useless if much of their product is safe. But i go into anaphylaxis if I'm exposed to cross-contaminated items. Quantified thresholds (as I understand the concept) would be most useful.	Jan 31, 2013 11:36 PM
1908	I feel comfortable. But am always super cautious bc each reaction could mean death. Not willing to take a chance. I love when labels say "peanut free "	Jan 31, 2013 11:34 PM
1909	Need more reliable research to feel confident in giving my child a food that has some quantity of an allergen, yet I'm being told that it's safe.	Jan 31, 2013 11:33 PM
1910	I think it's very important to regulate threshold requirements. I avoid any product that may come in contact with my son's allergen, nuts, because his threshold is very low and causes severe reaction	Jan 31, 2013 11:30 PM
1911	Despite being careful about reading labels, there have been times that we have had some reactions due to cross contamination that is not labeled, especially in regards to gluten. Despite labels stating being tested for PPM for gluten, it is not enough.	Jan 31, 2013 11:30 PM
1912	With our food supply..it is very hard and expensive to eat healthy. Trying to avoid GMO foods is very difficult.	Jan 31, 2013 11:26 PM
1913	Thresholds for massive allergic reactions can be extremely minute, so all products that may contain a common allergen, or are manufactured in the same facility, should be labeled as such. My brother once died and had to be revived after an EMT who had been near latex gloves hours before, who had since scrubbed, entered his room. She never touched him.	Jan 31, 2013 11:21 PM
1914	From what I know about food allergies and our reactions to foods, each person has different thresholds and each person could have varying thresholds- this doesn't seem safe.	Jan 31, 2013 11:21 PM

Page 1, Q11. Based on what you know about thresholds, how do you feel about them?

1915	they need to work harder at separating the lines and plants	Jan 31, 2013 11:19 PM
1916	I think they vary between people. My thresholds are decreasing with age and exposure.	Jan 31, 2013 11:18 PM
1917	I don't know enough about thresholds to know how I feel about them.	Jan 31, 2013 11:11 PM
1918	zero threshold	Jan 31, 2013 11:08 PM
1919	Based on the severity of my children's reaction to allergens I can't rely on supposed thresholds to keep them safe.	Jan 31, 2013 11:04 PM
1920	I'm not sure how trace something can be to elicit a reaction, however, I know that when I ate an M&M that was in a trail mix in which it contained shelled sunflower seeds (didn't know that at the time because I took it from my husbands hand), I had an anaphalactic reaction (allergic to sunflower). I know that my other allergies may need a "larger" amount to elicit a reaction. Sorry I do not have a knowledge base to discuss thresholds.	Jan 31, 2013 11:02 PM
1921	I think labeling is misleading - rather than saying food is "xxx-free" it should say "food has been tested and found to contain less than yy ppm of xxx". Different individuals clearly have very different levels of sensitivities to allergens.	Jan 31, 2013 10:51 PM
1922	Unless "Threshold" has a legally-binding definition that is federally regulated and monitored, it won't matter one bit . . . label away, or not. Physicians cannot agree on definition of anaphylaxis and standard treatment . . . we have NO expectation of an accepted definition of allergen threshold in this century.	Jan 31, 2013 10:49 PM
1923	quantifying the amount of allergen in a product is interesting, but since we haven't been through a food challenge to define the levels that trigger a reaction, the information wouldn't change much in how we purchase products. Knowing the threshold doesn't help predict the severity of a reaction. I would hope establishing and defining thresholds would help clarify what "may contain" means, and not allow manufacturers to use it as a broad/generic/ "CYA" statement without really knowing if the allergen is present.	Jan 31, 2013 10:46 PM
1924	Our rule when away from home is that no amount of allergen can be ingested. Period. When at home, mom n dad can help to decide (ie, plain m&ms are allowed at home).	Jan 31, 2013 10:43 PM
1925	Ok	Jan 31, 2013 10:40 PM
1926	That there is no acceptable amount	Jan 31, 2013 10:40 PM
1927	When dealing with life-threatening allergies (especially in children), I don't like the idea of "thresholds". Any possibility of cross-contamination is a life-threatening risk that is not worth taking. The packaging should be clear about whether there could be any possible cross-contamination.	Jan 31, 2013 10:36 PM
1928	Because of the huge variety in tolerance and reactivity among different people, the notion that you can say a product is "free of" something that it is exposed to or processed with based on a test that doesn't go below 20 ppm or so is deeply flawed. Consumers should have access to more information about testing,	Jan 31, 2013 10:28 PM

Page 1, Q11. Based on what you know about thresholds, how do you feel about them?

	processing, and sourcing; this information doesn't have to be printed on the package, but should at least be accessible on the manufacturer website via a URL available on the package.	
1929	I feel I have a right to know if something I feed my son has ANY threat to his safety or life.	Jan 31, 2013 10:27 PM
1930	Not something that can be applied to the allergic population. What is allowable for one person, could kill someone else, even within same person at different times.	Jan 31, 2013 10:26 PM
1931	I dislike the thresholds. Either the product contains the allergen or it doesn't. For some people that is a matter of life and death. In the case of gluten, I am not willing to subject my child to say, 20ppm, just to see if he reacts. The damage for Celiacs happens silently inside the small intestine.	Jan 31, 2013 10:21 PM
1932	Don't know	Jan 31, 2013 10:21 PM
1933	They are an attempt to mitigate costs and reduce perceived resistance to the purchase of products that may contain allergens. They could also be used to give a greater appearance of scientific accuracy to allergen information than is truly available.	Jan 31, 2013 10:17 PM
1934	wish there was more detail.	Jan 31, 2013 10:16 PM
1935	Since everyone is different, I have concerns about okaying a threshold level that may be too much for certain individuals. I think it makes explaining avoidance that much harder to "outsiders", hence causing a potentially dangerous situation for some allergic individuals.	Jan 31, 2013 10:15 PM
1936	I feel strict avoidance is the ONLY way to keep my child safe as instructed by my physician.	Jan 31, 2013 10:15 PM
1937	I prefer allergen free items. Even trace amounts can make me sick.	Jan 31, 2013 10:15 PM
1938	I think it would vary by individual.	Jan 31, 2013 10:13 PM
1939	Any threshold set by law could only indicate that an allergic reaction would not LIKELY occur in some high percentage of food allergic individuals, BUT WOULD NOT BE A 100% GUARANTEE. If a manufacturer was allowed to eliminate labeling an allergen if it was below that threshold, then some small percentage of individuals might still react to the allergen. This would put us in exactly the same situation as we are now. That is, we still wouldn't know and we'd have to 1) call the company to quiz them about the ingredients, risk of cross-contamination and manufacturing processes, and 2) try the food in small doses at first. Worse, if the law was written to allow the manufacturer to label the food as "allergen free" if it were below that threshold then that would cause even more confusion. In short, I'm fine with the current allergen laws because it tells us what we CANNOT provide to our son. Everything else requires a call to the company and small doses of the food to start. There is nothing practical I can imagine that would tell us what we CAN safely provide to our son without us quizzing the company. [BTW - If it wasn't completely obvious our son is severely allergic to several foods and we don't trust food labeling without a call to the company.]	Jan 31, 2013 10:13 PM

Page 1, Q11. Based on what you know about thresholds, how do you feel about them?

1940	I believe they vary depending on the allergen.	Jan 31, 2013 10:12 PM
1941	I understand that there are lower limits that may be tolerable by those living with food allergies. I also know that it is the decision of those individuals, or in our case, my wife and my own decision to determine whether or not trace amounts of an allergen is worth the risk of allergic response. In our family, it is never worth placing our child at risk, even if there are only trace amounts of the allergen in the food product.	Jan 31, 2013 10:10 PM
1942	I think they are non-applicable to food allergy as each exposure may have a different reaction.	Jan 31, 2013 10:07 PM
1943	I believe that for many people with allergies there is no such thing as a safe allergen threshold. Furthermore, I believe that ingestion of minor amounts of allergen may lead to a more major reaction at a later date.	Jan 31, 2013 10:04 PM
1944	There shouldn't be an threshold for an allergen to not be declared. If there is the tiniest chance the allergen could be present, it should be declared. These should be strictly followed should be strengthened and broadened.	Jan 31, 2013 10:00 PM
1945	This is a difficult survey. My allergies are not well defined. I can eat some products (such as peanuts) but it depends upon the brand (leading me to believe it's not "peanuts" or "tomatoes", but the processing if the product that is in question. MY bigger issue is my grandson's peanut allergy. I will NOT purchase items for his consumption that are "processed in a facility that also processes peanuts"...PERIOD! My allergens are not fully diagnosed, but my grandson's ARE. I would NEVER put his life at risk. When in doubt, DON'T!	Jan 31, 2013 10:00 PM
1946	thresholds are different for everyone. Skin testing doesn't give the person absolute threshold levels so I don't see how labeling could be accomplished. The labell needs to be more black and white re presence of the allergen.	Jan 31, 2013 9:58 PM
1947	I think manufacturers should not be able to use thresholds to determine when to label for "may contains" based on thresholds. I don't think the science is "there" yet and I think many consumers don't know where there thresholds are. Another problem is that research is showing that allergic disease is changing over time (prevalence is up, rates of outgrowing are down), and I am therefore not confident that the "average" thresholds would remain constant over time.	Jan 31, 2013 9:56 PM
1948	I wish ALL foods were labeled more clearly.	Jan 31, 2013 9:52 PM
1949	I have dealt with my son's food allergies since he was 1 month old. Allergic to milk and soy milk and had to find hydrolized protein milk that he could tolerate. Ever since then I've done extensive research on what types of food I can make for him that was safe to eat. I read the labels on everything that I get my hands in. I've trained my husband and family members which foods he can eat and not eat. So I consider myself very knowledgeable on that aspect.	Jan 31, 2013 9:51 PM
1950	Thresholds are like playing russian roulette! I refuse to risk my life because someone else thinks it "might be safe".	Jan 31, 2013 9:49 PM
1951	There is no such thing as an acceptable level. Everyone's body reacts to allergens differently. To state that the amount of allergen in a product is	Jan 31, 2013 9:44 PM

Page 1, Q11. Based on what you know about thresholds, how do you feel about them?

	acceptable as it will not cause an allergic reaction is presumptuous and dangerous.	
1952	They can't be set by companies. These are individual reactions.	Jan 31, 2013 9:43 PM
1953	Don't trust Intake of stated thresholds unless in presence of allergist . Too risky & unpredictable.	Jan 31, 2013 9:41 PM
1954	There is no acceptable threshold if one is allergic. There will be some level of reaction	Jan 31, 2013 9:36 PM
1955	I guess if you have a high tolerance for the allergen, than this information is helpful. But, one of my kids is severely affected, so knowing a threshold won't matter unless the food is produced in a plant that manufactures the allergen, yet the food product itself doesn't have the allergen in it.	Jan 31, 2013 9:35 PM
1956	There is no safe thresholds for some allergens or for some people.	Jan 31, 2013 9:34 PM
1957	To set a level of the amount of a top 8 allergen that's okay to include in food/drugs is NOT responsible. It is introducing too much RISK for my child's health and/or safety (their very lives!) I know full well that there is no predicting the likelihood or severity of an allergic reaction. No one threshold would be safe for all. I can't just say, "Sure, go ahead and put X amount of this lethal thing in my child's food." Even if my child does not react, someone else's child may, and that reaction could end his or her life. To me, this does not help anyone in the food allergic community. It is going backward for us. It would be a serious detriment to many people's health and safety. Anaphylaxis could take a person's LIFE. You would in essence be allowing trace amounts of an allergen into foods and not labeling for it...or labeling it as such but then leaving the burden of risk on consumers. We would then have to make a judgement call as to our trust level with a particular manufacturer. This forces us to spend even more time and money searching for answers as to a product's safety. Allowing minute amounts of allergens into foods is akin to poisoning allergic individuals. Instead of making it easier for the manufacturers, why not make it easier for us to protect our children by making the cross-contamination (e.g. "may contain" or "produced in a facility that also produces" or "manufactured on shared equipment") statements mandatory? This is not protecting us to allow thresholds. Remember the term...LIFE THREATENING food allergies. A severe reaction...anaphylaxis...could very well kill someone.	Jan 31, 2013 9:33 PM
1958	Any allergen is too much allergen.	Jan 31, 2013 9:32 PM
1959	I would still worry because I've been told my daughter has severe allergies according to blood and skin tests and that even a tiny bit of nut could give her a reaction.	Jan 31, 2013 9:31 PM
1960	I think they would help us because I suspect my son can tolerate small amounts of his allergens (though I have never tested this). However I know people who swear that even the tiniest traces can set them off, and so I think it is important that any new regulations account for them.	Jan 31, 2013 9:31 PM
1961	It changes - we're hoping that our kids will outgrow their food-allergies (as their Father's and other older-relatives have)!	Jan 31, 2013 9:28 PM

Page 1, Q11. Based on what you know about thresholds, how do you feel about them?

1962	I want to know about more about thresholds so I can make the most informed decisions for my child.	Jan 31, 2013 9:27 PM
1963	Each person will have a different threshold for their allergens.	Jan 31, 2013 9:26 PM
1964	You can never really know. Every reaction is not the same. And a small amount can be a problem.	Jan 31, 2013 9:25 PM
1965	I am not sure how thresholds would even be calculated to cover allergies, considering that each individual person who has food allergies differs in the amount of an allergen that can trigger a response. One person may have a mild reaction while someone else would die from anaphylaxis.	Jan 31, 2013 9:23 PM
1966	Thresholds encourage people to take unnecessary risks. (You don't have 1/2 an anaphylactic reaction to an allergen.) Predictions cannot be made about future reactions.	Jan 31, 2013 9:23 PM
1967	I feel that the body may in some cases only react to an allergen after a certain amount is contacted but that amount will be lower if the person is already exposed to other allergens or has a compromised immune system due to illness.	Jan 31, 2013 9:22 PM
1968	very unpredictable	Jan 31, 2013 9:20 PM
1969	Don't think it is something to experiment with.	Jan 31, 2013 9:20 PM
1970	We thought that we would be okay with products that were produced in the same facility as other products that contain my daughter's allergens until we ended up in the hospital because of one. We are now extremely cautious and labels are extremely important to us to try to gain some control of the situation. My daughter is only eight and this is extremely difficult.	Jan 31, 2013 9:16 PM
1971	I think it is a complicated and difficult thing to manage because it could differ for each individual.	Jan 31, 2013 9:14 PM
1972	I would support thresholds as there must be some very minute amount of some food protein that a person with food allergies would not react to. After all clinical trials are underway that involve giving a food allergic individual a minute amount of the allergen as a way to build tolerance.	Jan 31, 2013 9:13 PM
1973	I don't know.	Jan 31, 2013 9:13 PM
1974	I don't trust it since every person's body is different.	Jan 31, 2013 9:11 PM
1975	Uneasy since a reaction and severity is unpredictable.	Jan 31, 2013 9:11 PM
1976	Because such allergies can be fatal there are no safe thresholds. Clear honest labeling, without prevarication, saves lives. Allowing companies to have some mysterious minimum contamination and still be able to claim Allergen Free at best can cause illness and at worse death. This should NEVER be acceptable.	Jan 31, 2013 9:09 PM
1977	Unsure	Jan 31, 2013 9:09 PM
1978	Based on my sons peanut allergy, I have to have a zero tolerance as far as a threshold he is very sensitive, however my daughter is celiac and I understand	Jan 31, 2013 9:08 PM

Page 1, Q11. Based on what you know about thresholds, how do you feel about them?

	that testing to a level is reasonable for her condition however still concerning due to all the associated diseases and how even small levels may effect those conditions	
1979	Don't know	Jan 31, 2013 9:08 PM
1980	Confident	Jan 31, 2013 9:07 PM
1981	Allergens can be fatal to some people if ingested or exposed. Strictest labeling should be enforced !!	Jan 31, 2013 9:04 PM
1982	Don't want to deal with thresholds.	Jan 31, 2013 9:03 PM
1983	They should be clear and honest. I feel unsure.	Jan 31, 2013 9:02 PM
1984	I feel that it's good to understand my children's allergen thresholds as it helps me to make educated decisions about the food we purchase and consume.	Jan 31, 2013 9:01 PM
1985	don't know what you are talking about.	Jan 31, 2013 9:01 PM
1986	Personally, my threshold for soy protein isolation and nuts is very low. Whenever I (on accident) eat any products containing these allergens, I have anaphylaxis within 1-2 minutes. I am not allergic to just "soy", for instance, but specifically "soy protein". I know that things such as soy lecithin and soybean oil are used in products many times, but that these have different chemical properties than just the soy protein. I read labels constantly. It's my life. Proper food labeling could save my life, and the life of many others. The importance of labeling cannot be stressed enough.	Jan 31, 2013 9:01 PM
1987	With allergens, there isn't a safe level or threshold for ingestion.	Jan 31, 2013 9:00 PM
1988	I feel that I know them fairly well and I can figure out what I can and can't eat.	Jan 31, 2013 8:59 PM
1989	My son was able to tolerate 2 tsps of peanut butter in a recent food challenge. Prior to that, we NEVER would have purchased anything that states may contain traces or processed on shared equipment. These are cop out statements that are intended to prevent a law suit. These foods may be tolerated but the food industry does not want accountability.	Jan 31, 2013 8:59 PM
1990	I do not take ANY chances with my son's life threatening food allergies. If there is ANY chance of cross contamination or of ANY amount of milk or egg, I WILL NOT purchase that product.	Jan 31, 2013 8:57 PM
1991	Confused	Jan 31, 2013 8:57 PM
1992	I also have EE, so I try to avoid allergens completely.	Jan 31, 2013 8:57 PM
1993	As I understand it, threshold levels are different for every person depending on their sensitivity to an allergen. Additionally, there no regulation about the content of the advisory label which does not relate to thresholds. So, statements such as "may contain trace amounts" and "produced on shared equipment" do not correlate to the amount of allergen potentially present in a food. Because my boys are very sensitive and have had anaphylaxis in the past, we strictly avoid all packing that indicates an allergen may be present.	Jan 31, 2013 8:57 PM

Page 1, Q11. Based on what you know about thresholds, how do you feel about them?

1994	my daughter had the most minute amount of peanut butter that put her into anaphalaxis How can you say there is a threshold Every persons threshold is different so why would it be acceptable to kill anyone , even one person because somebody decides it is an acceptable threshold. If this goes through and something happens to anyone I am going to file a lawsuit.	Jan 31, 2013 8:56 PM
1995	I think all food should be listed. It's not for somebody else to decide. It's just their job to list.	Jan 31, 2013 8:56 PM
1996	A trace of allergen can cause a severe reaction for my child	Jan 31, 2013 8:55 PM
1997	Very scared.	Jan 31, 2013 8:55 PM
1998	I don't feel in a position to answer based on the limited assessment we have had to date.	Jan 31, 2013 8:55 PM
1999	Concerned	Jan 31, 2013 8:55 PM
2000	I am uncomfortable with the notion of determining thresholds when even current allergy testing for diagnosis and treatment isn't even accurate. Reactions don't even correlate with lab numbers. How can a manufacturer determine such thresholds given that allergy testing is basically still in its infancy?	Jan 31, 2013 8:55 PM
2001	I believe that a food should be labeled if it contains ANY amount of an allergen or it is possible for it to come into ANY contact with the allergen.	Jan 31, 2013 8:55 PM
2002	Question is too open. It's like asking how I feel about gravity.	Jan 31, 2013 8:54 PM
2003	I don't go near them.	Jan 31, 2013 8:53 PM
2004	Not sure I understand the question.	Jan 31, 2013 8:53 PM
2005	They need to improve	Jan 31, 2013 8:53 PM
2006	Most are great, but some could be better	Jan 31, 2013 8:51 PM
2007	The ingredient summary should be simple, clear, and inclusive	Jan 31, 2013 8:51 PM
2008	Fearful	Jan 31, 2013 8:50 PM
2009	I need to know if products I buy are free of allergen or my son reacts. He has a very low tolerance to his allergens. Products and manufactures need to let us know if the allergen is present. Every persons threshold to their allergens are different. How can manufactures know what amount doesn't or does cause reaction.	Jan 31, 2013 8:50 PM
2010	Hard to quantify, thresholds are wildly different for different people.	Jan 31, 2013 8:47 PM
2011	Bad idea. Reactions and tolerances are different in every person.	Jan 31, 2013 8:45 PM
2012	It is very frustrating and hard to know how true products are or are not. My daughter is 23 months and is severely allergic to peanuts and I read every label. But find that you really have to know much more the the to look just for the word "peanut" I and don't know all the requirement of the manufactures labeling	Jan 31, 2013 8:44 PM

Page 1, Q11. Based on what you know about thresholds, how do you feel about them?

2013	They are somewhat arbitrary and very much up for discussion.	Jan 31, 2013 8:44 PM
2014	I'm not sure what allergen thresholds are, but I'm assuming they are referring to the amount of an allergen an allergic person can ingest without having a reaction. If this is accurate, I would not knowingly expose my son to ANY, not even the tiniest bit, of the foods he is allergic to. It is way too risky.	Jan 31, 2013 8:42 PM
2015	Don't know	Jan 31, 2013 8:42 PM
2016	Not familiar with them.	Jan 31, 2013 8:41 PM
2017	i understand ppm..is that it? if so..it doesn't take much to set off a tiny tiny child..really?? I can't believe this..	Jan 31, 2013 8:40 PM
2018	The threshold depends on the individual.	Jan 31, 2013 8:40 PM
2019	Everyone has a different threshold level and you can not/should not judge that for someone else.	Jan 31, 2013 8:39 PM
2020	I would not want anyone to set a threshold for an allergen. When I read what the FDA is proposing, it strikes fear in me. Fear about feeding my child without knowing if it contains her allergens. I am strongly against this proposal. It's difficult enough to find safe foods for her.	Jan 31, 2013 8:38 PM
2021	U.S. common allergen list should be same as Canada and EU. Cross-contamination labeling should be required to be accurate and consistent wording, rather than used to avoid legal responsibility. Wording on Q 15 should state reaction in majority of allergic individuals to be considered true.	Jan 31, 2013 8:37 PM
2022	Don't even want to use trace amounts.	Jan 31, 2013 8:37 PM
2023	Unless I buy non processed foods entirely, it is always a possibility of cross contamination.	Jan 31, 2013 8:37 PM
2024	I do not have enough information to have an educated position.	Jan 31, 2013 8:36 PM
2025	Scared. Uncertain whether food labeling is due mostly to CYA, or whether the food labeling is actually accurate. Frustrated. Not sure what products to trust. Not sure if we need to avoid the labels as strictly as we do, but not worth taking a chance to find out...	Jan 31, 2013 8:36 PM
2026	When food allergies are life threatening, there are no safe thresholds!	Jan 31, 2013 8:35 PM
2027	we practice STRICT AVOIDANCE because for our cases even a minute amount of the allergen could cause deadly reactions	Jan 31, 2013 8:35 PM
2028	Strange question. Perhaps concern. There is no way for me to how low my son's threshold is to a particular allergen.	Jan 31, 2013 8:34 PM
2029	Due to my daughter having Anaphylaxis. I feel it should be an all or nothing strict rule.	Jan 31, 2013 8:34 PM
2030	We know our personal limits. each allergen has different thresholds, but avoidance is preferred. Mine is the wheat, and it is not a true allergy, but a food	Jan 31, 2013 8:33 PM

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	intolerance. I have higher thresholds than child who has virtually no tolerance.	
2031	I feel that it would be very difficult to determine a universal threshold for all people allergic to a particular food.	Jan 31, 2013 8:33 PM
2032	I do not feel that enough research has been done to determine if there is a specific threshold that is safe for all allergic individuals. Other than 0 trace amount. Look at the desensitization studies, some patients can participate but others have a reaction no matter how small the amount.	Jan 31, 2013 8:33 PM
2033	My son cannot eat any amount of the allergen.	Jan 31, 2013 8:32 PM
2034	They aren't specific enough in wording and I never know if the companies are being truthful about their label's claims-- I feel the claims are not regulated enough.	Jan 31, 2013 8:32 PM
2035	I think thresholds vary and I'm not willing to risk my sons life.	Jan 31, 2013 8:32 PM
2036	I would love to know if some of the foods we avoid because they are "processed with/on shared equipment/in the same facility as" peanuts and tree nuts really have nuts or if these advisory statements are just legal cover for manufacturers. I would like to what if any steps are taken to clean the lines, etc. to avoid contamination. And why do Quaker chocolate chip granola bars from the US say they might contain nuts and the ones from Canada say nut free-is there really a difference?	Jan 31, 2013 8:32 PM
2037	There is no acceptable threshold for peanut allergy. Strict avoidance is the only way to keep my son alive.	Jan 31, 2013 8:31 PM
2038	I have no knowledge of what this means.	Jan 31, 2013 8:31 PM
2039	I know that my daughter has reacted to the presence of milk protein in a product kosher laws consider pareve, which means she reacted to an amount lower than thresholds many consider to be "safe".	Jan 31, 2013 8:30 PM
2040	No knowledge	Jan 31, 2013 8:30 PM
2041	I have concerns. I would want to know that the threshold chosen would allow NO chance for a reaction, or I wouldn't buy the product.	Jan 31, 2013 8:28 PM
2042	Not consistently followed or easily understood by public	Jan 31, 2013 8:27 PM
2043	threshold is the highest level of the allergen that can be ingested without a reaction	Jan 31, 2013 8:26 PM
2044	Experience based on total anaphylaxis or any tickling of the throat or swirling dictate no tolerance, whereas experience based on upset stomach, diahharea do seem to let us throw caution to the wind on occasion	Jan 31, 2013 8:26 PM
2045	They are incredibly difficult to define/identify & may vary from person to person.	Jan 31, 2013 8:25 PM
2046	I don't know about them.	Jan 31, 2013 8:25 PM
2047	I think establishing standardized thresholds will be challenging given the highly	Jan 31, 2013 8:25 PM

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individual allergic responses by food allergic individuals.

2048	I think it would be helpful and that it would allow my child to eat foods we otherwise avoid out of overcaution	Jan 31, 2013 8:24 PM
2049	I don't know anything about them.	Jan 31, 2013 8:22 PM
2050	There is no generally-accepted level of exposure to any allergen that is safe for all people allergic to that substance. So, in my opinion, I do not believe thresholds will provide protection for my children from their allergens. I much prefer a smaller quantity of pre-assembled, processed food to choose from with clear and accurate labeling about allergens and cross-contact, than let someone else determine what level of exposure is safe for my children. This regulation may lead to life-threatening, anaphylactic reactions to allergens because consumers will have less information on which to base their decisions about a product. I would much prefer to see food manufacturers be *required* to tell us that their products "may contain", or "may have been prepared on the same equipment or in the same facility", etc. The current labeling along with those required additions will do much more to keep people with food allergies safe than any profit-driven threshold.	Jan 31, 2013 8:22 PM
2051	I don't trust them - it is like playing Russian roulette with my grandchild being the one who might die.	Jan 31, 2013 8:21 PM
2052	Assuming I understand the term correctly, Thresholds vary from person-to-person.	Jan 31, 2013 8:20 PM
2053	Do not know.	Jan 31, 2013 8:20 PM
2054	Not thorough enough.	Jan 31, 2013 8:20 PM
2055	Still worried.	Jan 31, 2013 8:19 PM
2056	Thresholds are vague and difficult to interpret and not reassuring when the goal is to avoid an allergic reaction.	Jan 31, 2013 8:18 PM
2057	Thresholds are very dangerous. We never take any chances with our food allergic young child.	Jan 31, 2013 8:17 PM
2058	Any amount of an allergen is potentially deadly.	Jan 31, 2013 8:17 PM
2059	They are probably the SINGLE greatest challenge in: a) getting others to understand the seriousness of high-sensitivity to food allergens, and b) the greatest labeling/manufacturing challenge, since those with very low thresholds to super-potent allergens are also at greatest risk of very severe reactions from tiny triggering doses.	Jan 31, 2013 8:17 PM
2060	very confusing, dangerous and misleading	Jan 31, 2013 8:15 PM
2061	currently confused	Jan 31, 2013 8:15 PM
2062	Very hard to buy and feel safe! Have to buy products and hope they are doing the right thing.	Jan 31, 2013 8:15 PM

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2063	Different levels in food can be risky to deal with. Our son cannot tolerate even traces of egg/egg product. I would hesitate to give him anything with his allergens unless it was deemed absolutely safe.	Jan 31, 2013 8:14 PM
2064	We completely avoid the allergens.	Jan 31, 2013 8:14 PM
2065	I am not too familiar with the terminology "allergen thresholds". My nursing background leads me to think it is the "amount of a food exposure it should take for a reaction."	Jan 31, 2013 8:14 PM
2066	Some people can tolerate small amounts of their allergens, my son who is 8 cant tolerate may contain trace amounts of milk without full anaphylactic reaction. He has no threshold for his anaphylactic allergens.	Jan 31, 2013 8:14 PM
2067	The idea that a baseline threshold could impact food labeling is anxiety-provoking. Without individual threshold testing, how is a "safe" amount to be determined?	Jan 31, 2013 8:12 PM
2068	I read very carefully each ingredients, not only on food but also body products, and anything that have a label. Certain soap and lotion, sun tan...also carries allergen. We avoid Birthday cakes from store, and go out to eat. My daughter has peanut allergies/ anaphylaxis! her life is very important to me, I'll do anything to protect her life.	Jan 31, 2013 8:12 PM
2069	They are constantly changing in a person's body.	Jan 31, 2013 8:11 PM
2070	Still would not risk it - no need to!	Jan 31, 2013 8:09 PM
2071	I find anything other than complete absence of an allergen to be alarming.	Jan 31, 2013 8:09 PM
2072	My child has gone anaphylactic to a trace reaction due to cross contamination. NO AMOUNT IS SAFE. THERE IS NO SAFE THRESHOLD FOR HER. I think that companies should be required to list if the top 8 allergens are even in their facility!	Jan 31, 2013 8:09 PM
2073	I feel that we need much more detailed food labeling, given the seriousness of FA and the increase in persons that now have them.	Jan 31, 2013 8:08 PM
2074	There is not enough consistency among food manufacturers with labeling	Jan 31, 2013 8:08 PM
2075	I will never expose my son to any tree nuts or sesame oil/flour/seeds.....even if there is a small amount.	Jan 31, 2013 8:08 PM
2076	Know nothing	Jan 31, 2013 8:08 PM
2077	There is often no room for variance on some allergic substances, yet some for others, but it is critical and varies from one person to another. Safe, honest labelling is of the utmost importance. NO ONE should say what is a "safe" amount for another person!	Jan 31, 2013 8:08 PM
2078	I don't feel it gives you a true picture of what's in the food. If it's 1 part per million - it still means there is an allergen in the food! It's misleading.	Jan 31, 2013 8:07 PM
2079	Don't know enough about current thresholds (are they even used?) to comment.	Jan 31, 2013 8:07 PM

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2080	I would not knowingly give my children food with allergens. For an adult, I think its a choice.	Jan 31, 2013 8:06 PM
2081	I don't believe that there should be an allowable amount of an allergen before it need to be addressed in the ingredients. It has not been determined how much of an allergen is going to trigger a reaction in my daughter so therefore we need strict avoidance including avoiding food that may be affected by cross contamination. I know companies are trying to cover themselves, but I find it extremely frustrating that a company would label "may contain traces" rather than have better manufacturing practices. More and more of the foods I buy are turning up with this labeling and I can't in good conscience feed my daughter the food with these words on the label. I shudder to think of the foods we do feed her that aren't properly labeled though.	Jan 31, 2013 8:06 PM
2082	I do not believe that it is up to any government entity to determine what a "safe" level of allergen is. This is specific to each individual, and I think generalization will lead to more reactions.	Jan 31, 2013 8:05 PM
2083	They are the amount of an allergen at which a person will react and may be difficult to set a limit since each persons is different. Although it may be helpful to some who have discussed those limits with their allergist. It shouldn't replace may contain, or made in a facility or on equipment labels.	Jan 31, 2013 8:03 PM
2084	It is variable. What may be a safe threshold for one person could not be safe for another. Providing a threshold may give someone a false sense of security.	Jan 31, 2013 8:03 PM
2085	There is no safe threshold where an allergen that can produce an anaphylactic reaction is present in a product.	Jan 31, 2013 8:02 PM
2086	not sure	Jan 31, 2013 8:02 PM
2087	I avoid even that small an amount of my allergens	Jan 31, 2013 8:01 PM
2088	There are many different thresholds and each allergic person will react differently based on their sensitivity level.	Jan 31, 2013 8:01 PM
2089	The thresholds are not clear enough to make me feel secure in feeding my anaphylatic children or myself as they are not cut and dry.	Jan 31, 2013 8:01 PM
2090	My daughter has a severe peanut allergy. There is no "threshold" where it is acceptable to eat peanuts. It is nonsense to suggest thresholds for peanuts. She should never come into contact with them. Ever.	Jan 31, 2013 7:58 PM
2091	Everybody reacts differently, especially with peanuts/tree nuts but I'd prefer the lowest PPI number possible.	Jan 31, 2013 7:56 PM
2092	Thresholds can change as IGE levels fluctuate. To base allergy provided information based on thresholds is EXTREMELY scary!!	Jan 31, 2013 7:56 PM
2093	Because it is not necessary to label cross contaminates, someone with severe food allergies just cannot risk it. Good manufacturing practices are questionable as well. What are the standards? Are there tests done? Inspections? Not sure it's worth the risk. Free from allergens or allergen free also need to include cross	Jan 31, 2013 7:56 PM

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contact information. All packaging labels should include cross contact information. Good manufacturing practices should have standards and those standards should be defined on the labels.

2094	Basically it's the max amount of allergen that an allergic person can ingest without eliciting an allergic reaction. Determined by allergy skin testing then an oral challenge. My children's skin reactions are too high to allow an oral challenge of their allergens. They have also had serious reactions to foods processed with peanuts.	Jan 31, 2013 7:55 PM
2095	i would like consistent and clear labelling regarding thresholds and the amount of contact of food with allergen.	Jan 31, 2013 7:54 PM
2096	I believe that trace allergen amounts may cause anaphylaxis.	Jan 31, 2013 7:52 PM
2097	There is no safe threshold. My child had a DBPCFC in a clinical trial and reacted to 1 mg of peanut in 1 minute. Even 5 ppm would not be safe for him. His food has to have zero contact and must contain zero amounts of his allergens.	Jan 31, 2013 7:51 PM
2098	Not clear enough	Jan 31, 2013 7:51 PM
2099	For my three children, it's pretty much a black and white issue where we must strictly avoid allergens due to sever anaphylactic reations. Each exposure in the past has resulted in quicker and more severe reactions.	Jan 31, 2013 7:51 PM
2100	To me, it sounds like thresholds allow wiggle room for a manufacturer to claim a food is allergen free even if it contains a trace amount???	Jan 31, 2013 7:51 PM
2101	I don't know what this means.	Jan 31, 2013 7:50 PM
2102	I feel any food that may even contain a trace of allergen is not safe for my children.	Jan 31, 2013 7:49 PM
2103	In the case of our daughter the threshold is very low, so we avoid at risk foods. I think the concept of a threshold could be dangerous given the limited correlation between the severity of one's allergy and the unpredictable nature of the reaction if exposed to allergen.	Jan 31, 2013 7:49 PM
2104	Each person has a different reaction and can vary each time -- finding a common threshold does not seem possible	Jan 31, 2013 7:49 PM
2105	I know nothing about thresholds as a term, but I do know that my child had an anaphylaxis reaction to eating 1/2 of a halved cashew (before we knew about his allergy!!) That is a "low threshold" reaction in my book.	Jan 31, 2013 7:47 PM
2106	Unsettled, since every individual is unique. No way of knowing sensitivity levels & how subsequent exposure will be handled each time.	Jan 31, 2013 7:47 PM
2107	I do not want any "group" other than my allergist and his nurse (armed with epenephrine), determining at what threshold my child will react to peanuts or treenuts. I would never purchase a package that listed "threshold numbers".	Jan 31, 2013 7:47 PM
2108	I wish I knew more. Instead we avoid all 3 of my son's allergens altogether.	Jan 31, 2013 7:47 PM

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2109	My family member has a severe peanut allergy, therefore the threshold is so low, we don't knowingly use any amount of the allergen.	Jan 31, 2013 7:46 PM
2110	not knowledgeable enough	Jan 31, 2013 7:46 PM
2111	Different people have different tolerances with regard to exposure/ingestion of their allergen. My son, for example, can eat store-bought/factory processed cookies with egg and milk ingredients (that are in small quantities). However, he cannot eat homebaked goods with those ingredients -- in fact, he has even reacted to TOUCHING his allergens (milk and eggs). I do know some people are more or less sensitive to their allergen, and I am sure the most sensitive (and severely reactive) appreciate knowing what is safe and what truly isn't.	Jan 31, 2013 7:45 PM
2112	There is no threshold for someone with sever allergies.	Jan 31, 2013 7:45 PM
2113	I feel there should be zero tolerance with it. Any amount of allergen or cross contamination should be labeled clearly on the package.	Jan 31, 2013 7:44 PM
2114	If my gut is right a threshold would mean that there is still a chance that an allergen could be present & the label wouldn't reflect that. This would be very disturbing!	Jan 31, 2013 7:43 PM
2115	I wish I knew more. Even the questions above make me nervous!	Jan 31, 2013 7:42 PM
2116	Regardless of a "threshold" that may be established, if there is even a tiny trace of an allergen I would want to know.	Jan 31, 2013 7:41 PM
2117	Think labeling is inconsistant ie (contains soy sauce) should list wheat & soy allergins on package not just in ingredients	Jan 31, 2013 7:40 PM
2118	They are unique to each of my children with allergies and scare me, because I really don't know what each child's threshold is, and I would not take a chance in any case.	Jan 31, 2013 7:40 PM
2119	I feel that there needs to be no trace of an allergen in a product in order for it to not be disclosed on the ingredient label.	Jan 31, 2013 7:40 PM
2120	Thresholds vary for each individual and also depend on how many allergen or intollerances the individual has or is dealing with on a specific day. THIS IS A VERY INDIVIDUAL PROCESS	Jan 31, 2013 7:40 PM
2121	Need to know what thresh hold refers to exactly	Jan 31, 2013 7:39 PM
2122	I wish they were more followed	Jan 31, 2013 7:39 PM
2123	Take no chances; not worth the risk of reaction. Call companies to ask about manufacturing processes.	Jan 31, 2013 7:39 PM
2124	My daughter will react to ingestion of ANY amount of her allergens, so thresholds do not apply to our situation.	Jan 31, 2013 7:39 PM
2125	There need to be clearer guidelines and mandatory labeling based on these guidelines. Thresholds? I know nothing.	Jan 31, 2013 7:38 PM

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2126	I'm not sure I see the point. Any amount would be considered a threshold in my opinion. Every individual's threshold for a reaction is different so how can you arbitrarily decide a threshold for labelling? Inaccurate labelling has already sent my daughter to the ER once. Labelling to increase sales puts those with allergies at great risk. Every person's threshold is different, and my daughter's threshold for milk or wheat for example is very different from her threshold for nuts or eggs.	Jan 31, 2013 7:38 PM
2127	Wish I knew more	Jan 31, 2013 7:38 PM
2128	They are very broad and often I feel many products may not contain the allergen or traces of it, but for legal reasons thresholds are written and therefore, I do not buy the product, which may in fact be safe after all.	Jan 31, 2013 7:38 PM
2129	In our case, they are worthless, as any amount (even minuscule) can be potentially fatal. In other words, there is no threshold... The product either contains the allergin or it doesn't. Period.	Jan 31, 2013 7:38 PM
2130	Given the potential severity of allergic reactions - all measures should be taken to label if the food product has any chance of having any trace amount of the allergen by virtue of it being an ingredient in the product or having any possible contact with a product or equipment that contains it as an ingredient (i.e., I believe the threshold for labeling if a product has an allergen should be set as low as possible).	Jan 31, 2013 7:37 PM
2131	Unknown	Jan 31, 2013 7:37 PM
2132	Thresholds are not standardized or labelled, therefore endangering food allergic consumers. Brand reputation carries heavy weight in our families food purchase decisions.	Jan 31, 2013 7:37 PM
2133	I avoid all allergens...any amounts. I have seen how a tiny bite sent my daughter into anaphylactic shock....so I avoid it at all costs. This situation of thresholds scares me. How is it possible to determine what amount would cause a reaction in my daughter versus another person. Isn't everyone different in the way they respond to the allergen?	Jan 31, 2013 7:36 PM
2134	Would not eat product known to contain an allergen even if it was below a reactive threshold. Accumulation over time could still cause issues.	Jan 31, 2013 7:35 PM
2135	I think that the thresholds need to be clear and uniform and mandatory	Jan 31, 2013 7:35 PM
2136	I feel that thresholds are a touchy subject. Just because one child can have an allergen he/she is allergic to if they are baked or processed differently, does not mean that another child can safely consume that same item. For example, one child with an egg allergy may safely consume ravioli because egg is not the primary ingredient, however another child cannot even allow the ravioli to touch food on his/her plate because that small amount of cross contamination can send them into anaphylaxis.	Jan 31, 2013 7:35 PM
2137	somewhat confident	Jan 31, 2013 7:35 PM
2138	I do not want to test the threshold and will try to stay clear of tree nuts for my	Jan 31, 2013 7:35 PM

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	child, as best as possible.	
2139	Helpful but sketchy, unclear.	Jan 31, 2013 7:35 PM
2140	I'm not sure what that is.	Jan 31, 2013 7:34 PM
2141	Zero thresholds	Jan 31, 2013 7:33 PM
2142	I do not trust the 20ppm threshold set for "gluten free". The study cited for that threshold measured villi height NOT immune response. For celiacs, the effects of the immune response can be debilitating.	Jan 31, 2013 7:32 PM
2143	I don't feel comfortable with trusting a scientific threshold at this time. But I need to do a lot more research. I think I'd always worry that my child would be the outlier.	Jan 31, 2013 7:32 PM
2144	Allergens should be avoided as much as possible.	Jan 31, 2013 7:32 PM
2145	If there were medically proven thresholds for food allergens I would consider buying products with acceptable levels of milk as my son only has moderate allergic response. He has severe allergy to peanuts and tree nuts so I doubt I would buy products with "acceptable" threshold.	Jan 31, 2013 7:32 PM
2146	There is no threshold. A person either has anaphylaxis or not. There should be NO exposure whatsoever, especially my grandson also has asthma. He should NEVER have ANY exposure whatsoever, not even minute amounts.	Jan 31, 2013 7:32 PM
2147	very little is actually understood. Gluten free needs to mean free of gluten. Less than 0.01%.	Jan 31, 2013 7:31 PM
2148	According to FAAN, the only way to guarantee prevention of an allergic reaction is total avoidance of an allergen. We live by this philosophy within our comfort level. We due our due diligence to avoid any contact with allergens, but will also put our trust in products who also create products containing our allergens. I feel the 1 in 10 guideline of risk by consuming a product with "may contain" is too high of a risk. Changing that to "allowable to have 1 ppm of [peanuts]", for example, will steer me away from the product. One of my children's reactions to peanuts worsens with every accidental ingestion. These are from trace amounts found in poorly labeled pre-packaged products. Had the package been properly labeled, it would not have been consumed. So, I am in support of labeling for thresholds, because it should help us avoid accidental ingestion again.	Jan 31, 2013 7:31 PM
2149	I feel uncomfortable about them and their usage.	Jan 31, 2013 7:31 PM
2150	If a person is allergic, there should be no more discussion... the person wants to avoid the allergen at any level. Threshold might matter, but not to me. We avoid completely now that our peanut/treenut allergic person has had a reaction from a product manufactured in a facility that also processes nuts.	Jan 31, 2013 7:30 PM
2151	Can be useful as long as they are conservative (i.e. the lowest number at which a reaction occurs in anyone, not just the average threshold at which a reaction occurs).	Jan 31, 2013 7:30 PM
2152	Confusing. Not that helpful.	Jan 31, 2013 7:29 PM

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2153	I think that the FDA needs to hold companies more accountable for food labeling and making sure that food is properly labeled. They need to be fined for their recalls. It's not like a "mistake" where you can use white out it could be a child's/persons life. We need labeling on EVERYTHING! Food, personal hygiene products, dog/cat food. We need to know if they are GMO's. It's time for this country to start taking food allergies serious like they do in Canada.	Jan 31, 2013 7:29 PM
2154	I know that the law does not require labeling if an ingredient is less than 2 % of the total ingredients. I also know that sesame is not legally included in required allergen labeling. To avoid Russian roulette, we avoid eating processed foods. My kids eat whole foods such as apples, pears, bananas, blueberries, carrots, celery sticks, avocados, acorn squash, turkey legs, chicken breast, bison, etc...	Jan 31, 2013 7:28 PM
2155	I don't trust them	Jan 31, 2013 7:28 PM
2156	I understand that it is possible to have a reaction to a trace amount of allergen and based on that avoid foods that could contain even a trace of the allergen.	Jan 31, 2013 7:28 PM
2157	Not Good	Jan 31, 2013 7:28 PM
2158	I am uneasy about the subjectivity and inconsistencies within the current food allergy labeling system. It sometimes feels like a gamble to try new foods and can be very scary.	Jan 31, 2013 7:28 PM
2159	No opinion	Jan 31, 2013 7:28 PM
2160	You can't trust them. Even with a low threshold, an allergic reaction may occur depending on the individual.	Jan 31, 2013 7:28 PM
2161	see #18 below	Jan 31, 2013 7:27 PM
2162	I feel every person has a different degree of threshold with their allergens.	Jan 31, 2013 7:27 PM
2163	uncomfortable confused	Jan 31, 2013 7:27 PM
2164	I feel no amount of the allergen should be ingested. The tiniest amount can cause a reaction.	Jan 31, 2013 7:27 PM
2165	Too much gray area, don't like	Jan 31, 2013 7:26 PM
2166	If there is any chance of cross-contact in a food, it must be labeled, or people who are highly sensitive won't be able to use the label to know if it safe for them. Standards must be in place, to ensure consistent allergen threshold testing, using established tools, so that vendor product standards are the same. When labeling, thresholds tested-to should be printed (e.g. checked to be less than x parts-per-million). Frequency of testing should also be easily available on the vendor's web site, along with the testing method used. Labeling standards for cross-contact should be easily understandable (unlike FALCPA where people assume if there is a CONTAINS then you do not need to check the ingredient list.)	Jan 31, 2013 7:26 PM
2167	I know the difference between a severe and a mild reaction	Jan 31, 2013 7:26 PM
2168	I would avoid products no matter what the threshold.	Jan 31, 2013 7:26 PM

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2169	Uncertainty	Jan 31, 2013 7:26 PM
2170	The idea that you need a certain amount of and allergen must be present in order for a reaction to occur. I disagree with the idea of a threshold. We totally avoid the allergens in our home.	Jan 31, 2013 7:25 PM
2171	The difficulty lies in the abstract concept of fa. A level 1 could be anaphylactic whereas a 5 may not. Therefore, how much allergen is too much. It is said, egg and milk proteins change when cooked, peanut doesn't. With that said, I'm very analytical, I wish there was a true threshold, a truly safe threshold. And in a perfect world, one in which truly honest manufacturing processes existed.	Jan 31, 2013 7:24 PM
2172	I know that the general public will not have a reaction with a 10ppm -20ppm depending on allergen or gluten.	Jan 31, 2013 7:24 PM
2173	They are way too liberal. My daughter reacted to 0.1 mg of egg in a double blind placebo food challenge.	Jan 31, 2013 7:23 PM
2174	Based upon the fact that everyone's threshold varies, it is important to protect those that are extremely sensitive to the smallest amount of a particular allergen. In order for the FDA to protect those with extreme sensitivities, they need to establish very strict guidelines for food processing and handling. They also need to work to improve allergen labeling.	Jan 31, 2013 7:22 PM
2175	its a very gray area	Jan 31, 2013 7:22 PM
2176	They are not completely clear. We occasionally purchase items - depending upon what they are - that are labeled "manufactured in a facility that also uses peanuts/tree nuts" but in looking at the survey questions, I wouldn't buy something labeled "Manufactured on shared equipment with products containing peanuts" and now I'm wondering if that means the same thing. I also worry that there are items that do not contain warnings at all that probably should.	Jan 31, 2013 7:22 PM
2177	I feel they need to be more strict.	Jan 31, 2013 7:22 PM
2178	I am not sure they apply to my son - his allergy is severe enough that he cannot be exposed to any amount of peanut.	Jan 31, 2013 7:22 PM
2179	NA	Jan 31, 2013 7:22 PM
2180	Everybody's threshold is different. There are no guarantees except avoidance completely.	Jan 31, 2013 7:22 PM
2181	Strict avoidance is the best threshold. There is no tolerance for a little bit of allergen - it could be fatal.	Jan 31, 2013 7:22 PM
2182	I feel that my daughter's anaphylaxis is such that thresholds still make the possibility of a reaction possible	Jan 31, 2013 7:21 PM
2183	I dislike the concept because it leads some people to believe that small amounts are acceptable, while for some people they are not.	Jan 31, 2013 7:21 PM
2184	That they can change at anytime and no one can predict the outcome due to exposure to allergen. Death is possible.	Jan 31, 2013 7:20 PM

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2185	The allergen free products are so expensive. I have to use them to feed my kids, but they make our budget extremely tight. Its unfair.	Jan 31, 2013 7:20 PM
2186	Specific information is never provided.	Jan 31, 2013 7:20 PM
2187	Would not trust them	Jan 31, 2013 7:19 PM
2188	Unreliable. I learn which manufacturers and retailers to trust. For example, I trust Whole Foods takes care.	Jan 31, 2013 7:18 PM
2189	everyone is different, every time is different	Jan 31, 2013 7:18 PM
2190	I cannot take a chance with my child. I take all warnings seriously. My child has had 3 instances of anaphylaxis. I have administered her epi pen twice to stop her reaction. Strick avoidance of her allergens and possible cross contamination is absolutely necessary to protect her life.	Jan 31, 2013 7:18 PM
2191	Could be a very useful information tool when purchasing a product.	Jan 31, 2013 7:17 PM
2192	depends on person	Jan 31, 2013 7:17 PM
2193	I think that The current law is too lax.	Jan 31, 2013 7:16 PM
2194	Mixed feelings. Allergist said test results could be "false positive," advised challenge, and daughter experienced anaphylaxis. So threshold labels are somewhat meaningless to me. It's present or it isn't.	Jan 31, 2013 7:16 PM
2195	I do not trust them.	Jan 31, 2013 7:16 PM
2196	I feel they are confusing. However, I have different thresholds for different allergens. I have zero thresholds for nuts or peanuts because my child is severely allergic and may have an anaphylactic reaction. Thus, I take no chances.	Jan 31, 2013 7:15 PM
2197	They are useful to guide decisions,	Jan 31, 2013 7:14 PM
2198	Feel like nobody really knows for sure, especially my child's doctors (allergist and gastro), however I believe that total avoidance of the allergen is not a good idea.	Jan 31, 2013 7:14 PM
2199	Confident	Jan 31, 2013 7:14 PM
2200	Strict avoidance. No contact with allergen in any amount.	Jan 31, 2013 7:14 PM
2201	I am ALARMED that they are even considering changes to allow for "thresholds"!!! Please do NOT change our food safety by allowing thresholds. Our food supply will be severely restricted if allergen thresholds start appearing on labels.	Jan 31, 2013 7:13 PM
2202	I feel that companies are now putting these warnings on all of their products to protect themselves	Jan 31, 2013 7:13 PM
2203	gjkhgkg	Jan 31, 2013 7:13 PM

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2204	Still need to give to the person to determine tolerance	Jan 31, 2013 7:13 PM
2205	That what a company thinks is okay to consume is often not. By having standardized testing of the products they send out and having a standard set of thresholds, everyone will be safer and can make better food choices	Jan 31, 2013 7:12 PM
2206	Any amount is too great of a risk when you are dealing with a life-threatening allergy. And future reactions cannot be accurately predicted by previous reactions. Threshold levels have not been uniformly tested for all allergens. Studies are inconsistent.	Jan 31, 2013 7:11 PM
2207	sometimes they are confusing and not consistent from brand to brand	Jan 31, 2013 7:11 PM
2208	uncomfortable and uncertain - hard to know what will cause a reaction	Jan 31, 2013 7:11 PM
2209	I am not sure what "thresholds" means	Jan 31, 2013 7:11 PM
2210	I believe everyone does NOT have the same threshold. I believe thresholds can change at anytime without warning resulting in the increased risk of an accidental reaction that could result in death. I believe only labeling for a standard threshold of allergen that the majority can tolerate without a reaction is unfair to the minority whose thresholds are lower and puts the whole food allergy population at risk since thresholds can change.	Jan 31, 2013 7:11 PM
2211	It's tricky territory since individuals exhibit different tolerances to allergen levels and those levels differ as to whether the allergen is ingested, inhaled or skin contact. Setting policy by establishing "threshold levels" in food could be extremely dangerous if it misleads an individual into eating a product that is unsafe for them.	Jan 31, 2013 7:10 PM
2212	I don't think that any amount can be safe for all people with food allergies. Why would I want to take that chance? How do I know the level for my child? Allergen free only!	Jan 31, 2013 7:10 PM
2213	In my family's case, I believe it is important to avoid the allergen completely. Even trace amounts (less than a millionth) should be avoided. Food allergies are serious and consumers have the right to make informed decisions, as to each individual's threshold. The more information provided by the manufacturer, the greater the comfort level of the consumer.	Jan 31, 2013 7:10 PM
2214	They need to be consistent.	Jan 31, 2013 7:09 PM
2215	Every person is different and reacts to allergenic foods differently. I would never allow my food-allergic children to eat food with *any* level of their allergen since I have no idea what their individual thresholds are for their allergens. I do not see the point in establishing thresholds. I would rather see the food industry labeling for GMOs or other common allergens(i.e. sesame) than thresholds.	Jan 31, 2013 7:09 PM
2216	We have successfully used at least one product (Butter-flavor Crisco) that I believe has an ingredient derived from a dairy source but contains no dairy protein. Although each person is different, I think using the lowest threshold observed with no reaction should work for the general public.	Jan 31, 2013 7:08 PM

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2217	20 ppm for many ingredients is enough to create severe difficulties.	Jan 31, 2013 7:08 PM
2218	Cant really say but I believe that in the case of food allergies it is always best to err on the side of caution.	Jan 31, 2013 7:08 PM
2219	need improvement	Jan 31, 2013 7:07 PM
2220	We have been directed by the allergist to strictly avoid egg for one son and peanuts for another, so there is no safe threshold for them with these allergens. One son can eat baked milk and another baked egg, so as long as the food is cooked long enough and hot enough, they can tolerate a threshold of these foods. It is very confusing and scary to know what is okay and what isn't.	Jan 31, 2013 7:07 PM
2221	Since he is still a child and would suffer consequences I try to keep level at zero, not my choice to risk his life.	Jan 31, 2013 7:06 PM
2222	There is no safe amount of an allergen that someone can consume.	Jan 31, 2013 7:06 PM
2223	Because I am severely allergic to peanuts (with a RAST rating of 6), even if a label says the amount of allergen in the food is extremely small and would not trigger a reaction, I still would not eat it.	Jan 31, 2013 7:06 PM
2224	I think it would help me in purchasing items for my family if allergen thresholds were established and products labeled regarding them.	Jan 31, 2013 7:05 PM
2225	There's still a danger.	Jan 31, 2013 7:05 PM
2226	I say somewhat knowledgeable because my daughter also is chemical and environmentally allergic, has asthma and severe skin issues that effect the food she consumes.	Jan 31, 2013 7:05 PM
2227	I attempt to be relatively conservative regarding exposure whenever possible.	Jan 31, 2013 7:04 PM
2228	I don want to risk an allergic reaction with my one-year-old son who has a severe peanut allergy, but can't yet say, "Mommy, I'm having trouble breathing" or "My throat feels it is closing up."	Jan 31, 2013 7:03 PM
2229	Individuals have varying levels of sensitivity to an allergen and complete avoidance is a mainstay of treatment. I would not be comfortable feeding my child a product that contains trace amounts of tree nuts deemed to be below threshold for some individuals.	Jan 31, 2013 7:03 PM
2230	They are not reliable.	Jan 31, 2013 7:03 PM
2231	Thresholds can change for my son	Jan 31, 2013 7:03 PM
2232	I do not feel comfortable with the idea of using thresholds at all. I would rather know if there is any chance, no matter how small, that the allergen could be present in the food. I don't feel that limiting the foods I buy impacts my family's quality of life in any way. I love to see the optional advisory labeling on foods that states "may contain soy, or processed on equipment that also processes tree nuts, or packaged in a facility that processes eggs, etc." I feel better knowing I avoided a potentially hazardous food item, rather than wondering if I might be purchasing something that could cause an allergic reaction. If the	Jan 31, 2013 7:03 PM

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	threshold method of labeling is adopted by the food industry I will be more fearful of the foods I purchase than I am with the current system.	
2233	I don't want any possible allergen around my house	Jan 31, 2013 7:02 PM
2234	I would not take a chance with my son under my supervision alone ingesting a food that he had had a severe allergic reaction to unless he did an oral challenge in his Dr.'s office.	Jan 31, 2013 7:02 PM
2235	I think that establishing safe thresholds may work for 90% of allergic people, but really can't be counted on to work for everyone. I would rather make the decision myself based upon labeling.	Jan 31, 2013 7:02 PM
2236	Don't know way that means.	Jan 31, 2013 7:02 PM
2237	My son's allergy is so severe he reacts to trace amounts, so he has no threshold.	Jan 31, 2013 7:02 PM
2238	Ok	Jan 31, 2013 7:01 PM
2239	I believe they are helpful data points, but still would err on the side of caution.	Jan 31, 2013 7:01 PM
2240	Not confident.	Jan 31, 2013 7:01 PM
2241	They can be a useful tool, but to set limits for each individual, not as a blanket setting that is 'safe' for 'all people with x allergy'.	Jan 31, 2013 7:00 PM
2242	They are not always reliable in determining the reaction a person will have to the allergen.	Jan 31, 2013 7:00 PM
2243	As I understand, not everyone's threshold is the same and I would be concerned with the use of threshold until more research is complete.	Jan 31, 2013 6:59 PM
2244	They are what makes a severe allergen so scary.	Jan 31, 2013 6:59 PM
2245	It is hard to find foods that don't contain trace amounts of soy, but those are usually below my threshold unless I eat too many such products. My threshold for wheat is very low.	Jan 31, 2013 6:59 PM
2246	Because they are so difficult to predict, we always avoid all trace amounts of peanut and peanut products	Jan 31, 2013 6:59 PM
2247	Thresholds change depending on whether a person is sick, under stress, etc... Thresholds are also not reproducible from day to day. Please read the research article: Oral Peanut Challenge Identifies an Allergy but the Peanut Allergen Threshold Sensitivity Is Not Reproducible by Susanne Glaumann, Anna Nopp,S. G. O. Johansson,Magnus P. Borres, and Caroline Nilsson. Here's the link: http://www.plosone.org/article/info%3Adoi%2F10.1371%2Fjournal.pone.0053465	Jan 31, 2013 6:58 PM
2248	Honestly I don't understand how a threshold can be set, when everyone reacts differently. Some people can tolerate trace amounts, some people can't breathe it from a few feet away. I guess I need more information.	Jan 31, 2013 6:58 PM

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2249	There should be zero tolerance to claim an item "Allergen Free".	Jan 31, 2013 6:58 PM
2250	I am very comfortable with my allergen knowledge, however I am still very cautious with all products due to the lack of knowledge and sometimes lack of concern of the manufacturers.	Jan 31, 2013 6:58 PM
2251	They are not well communicated. For that reason, most food is cooked at home and its hard to trust off brand labeling.	Jan 31, 2013 6:57 PM
2252	No way! Strict avoidance needs to be followed!!!! My baby girl can DIE if she even has the most minute particle of a peanut. Her tests show her numbers are so high they are unreadable!!!! Please make stricter laws on labeling such as they do in Canada and other European countries.	Jan 31, 2013 6:56 PM
2253	We are only knowledgable about thresholds in respect to gluten and celiac. I'm not sure how they apply to food allergies since trace amounts can cause a reaction. We only buy products with a "may contain" statement if we are comfortable with the manufacturing processes for that specific product.	Jan 31, 2013 6:56 PM
2254	I am still very reluctant to purchase ,any processed foods unless it is from an company that I trust such as Enjoy life	Jan 31, 2013 6:56 PM
2255	Confused and risk adverse.	Jan 31, 2013 6:56 PM
2256	need to be clearer	Jan 31, 2013 6:56 PM
2257	there needs to be greater education to everyone in order to get awareness and not resistance to understand that everyone should be vigilant	Jan 31, 2013 6:56 PM
2258	Everyone is different and allergic reactions by the same individual vary from exposure to exposure, so not too confident that thresholds will be helpful to allergic individuals	Jan 31, 2013 6:55 PM
2259	I am unsure what the question is asking...about an amount of allergen in a product, or the amount of an allergen a person may be able to tolerate.	Jan 31, 2013 6:55 PM
2260	I feel there is no room for thresolds in food allergies. Labels must true it is a matter of life or death.	Jan 31, 2013 6:55 PM
2261	My knowledge is that a smaller than detectable amount of nut protein can cause a reaction hence our strict avoidance.	Jan 31, 2013 6:54 PM
2262	I am not very trusting of food producers in general--mistakes happen and I don't know that I would feel safer if they were listed. Also, it would require more testing that I don't know I would be comfortable exposing our son to. I also don't see food manufacturers voluntarily figuring them out and listing them, too many won't list if made on shared equipment or in a facility with. I have been told by several companies that this is "over labeling". Also, reactions can vary with each exposure so we avoid our sons allergens at all costs, there is just too much risk involved.	Jan 31, 2013 6:53 PM
2263	There are some allergens where I might "test" the threshold, as the reaction may be less severe. (Or take a risk by purchasing a product where it is manufactured in a facility that also uses that allergen). However, I would never even think of	Jan 31, 2013 6:53 PM

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	testing a threshold for an allergen, such as peanuts, due to the severity of a reaction. I am much more cautious with different allergens.	
2264	Ridiculous	Jan 31, 2013 6:53 PM
2265	My child's threshold for ability to withstand an allergy is very, very low. So I do not buy anything labeled with may or processed with. In addition I do not use non kosher products because of rabbi's inspection of milk.	Jan 31, 2013 6:53 PM
2266	As far as I am concerned, there is no safe threshold when you have a food allergy...any exposure would not be worth the risk of anaphylaxis.	Jan 31, 2013 6:51 PM
2267	My son is highly allergic so I don't think he is safe when there is any allergen present regardless of how little there is	Jan 31, 2013 6:51 PM
2268	A small amount of an allergen may cause a mild reaction the first time, but the reaction could get worse with each subsequent exposure/ingestion.	Jan 31, 2013 6:51 PM
2269	I'm highly suspicious.	Jan 31, 2013 6:51 PM
2270	I feel that a threshold is not permanent in regards to food allergens, especially with someone who has had an anaphylaxis reaction. Therefore it does not have a purpose in a conversation about food allergies.	Jan 31, 2013 6:51 PM
2271	They do not seem to apply to my daughter since she reacts to extremely small amounts of contamination or a small amount of air borne allergens	Jan 31, 2013 6:50 PM
2272	Can't trust them	Jan 31, 2013 6:50 PM
2273	I feel manufacturers should declare "any" chance of an allergen being included; whether it is under a "scale" or not.	Jan 31, 2013 6:50 PM
2274	I probably could be more informed than I am	Jan 31, 2013 6:50 PM
2275	I do not think they are sufficient	Jan 31, 2013 6:49 PM
2276	Not sure	Jan 31, 2013 6:49 PM
2277	I think each person has their own threshold and even a miniscule amount of an allergen can be a huge problem for some.	Jan 31, 2013 6:48 PM
2278	An individual threshold denotes the amount of allergen that can be tolerated by the individual without having a reaction. A population threshold shows how many people are allergic to a certain allergen and to what degree. I feel that more should be done to determine accurate population thresholds.	Jan 31, 2013 6:47 PM
2279	We have been living in the food allergy world for 10 years now, and only under doctor's advisement would I consider operating around a "threshold" level. I know almost nothing about thresholds because the predominant culture has been to strictly avoid allergens (esp. tree nuts/peanuts). Our son was able to have baked milk & egg for a year, and we could have been able to perhaps give him products with these, but not knowing the concentration of the protein in the food or how exactly it was prepared (how long was it baked?) created too big an unknown for us, so we avoided altogether.	Jan 31, 2013 6:47 PM

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2280	I do not think they can safely say a food that contains some of an allergen is safe for everyone who is allergic. My daughter is far more reactive than the average person.	Jan 31, 2013 6:47 PM
2281	Uneasy	Jan 31, 2013 6:47 PM
2282	For my 4 year old son, our allergist has said that the most miniscule amount of peanut/shellfish protein could trigger an anaphylaxis. He has had 2 anaphylactic reactions & received epinephrine twice. I would not knowingly purchase any foods with trace amounts of these allergens unless his allergist advised us to what specific levels he could tolerate, if any.	Jan 31, 2013 6:47 PM
2283	I am not sure I would trust them, as allergic reactions can vary depending on what else is going on in the body at the time (from my understanding).	Jan 31, 2013 6:46 PM
2284	It scares me that a trace amount of a food can set off a severe reaction in my son.	Jan 31, 2013 6:45 PM
2285	My understanding of thresholds is that they can change over time. My son initially had a peanut allergy and he out grew it. We were told to stay away from products manufactured in a plant with peanuts because even the slightest exposure may not produce a noticeable reaction but cause the next exposure to produce a greater reaction and so forth. My son still has a tree nut allergy - fairly high for cashews and pistachios and we have to avoid even trace amounts of those.	Jan 31, 2013 6:45 PM
2286	I think the threshold can be different for each person, and maybe between exposures for the same person. But, I'd love to see a law requiring stating the possibility of cross-contamination. I read that companies currently do a good job of this with peanuts even without a law, but that many products are cross-contaminated with milk even without any warning label.	Jan 31, 2013 6:45 PM
2287	I think they can create a false impression that foods are safe for all at a certain level when the range of reactions and tolerance is so diverse. ie: anaphylactic shock to airborne allergens vs. mild allergic reaction when consumed.	Jan 31, 2013 6:45 PM
2288	They need to be clearly stated and defined	Jan 31, 2013 6:45 PM
2289	Waiting to see more research, but my family member has shown reactions to traces, so I am more than a bit skeptical	Jan 31, 2013 6:44 PM
2290	I know that there is always the possibility of cross contamination, so considering th severity of my daughters allergies I do not even purchase anything that is made in the same facility.	Jan 31, 2013 6:44 PM
2291	I think it is very hard to believe the allergy statements on packaging, because they are inconsistent and often written to cover the manufacturer, just in case. I believe we are probably passing on food that would generally would be safe.	Jan 31, 2013 6:43 PM
2292	I know our situation and what levels we may react to. Even with labeling, I regularly call companies and investigate before I decide if it's safe.	Jan 31, 2013 6:43 PM
2293	I feel that they need to be more strict, as my daughter has had reactions to trace	Jan 31, 2013 6:42 PM

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amounts, from cross-contamination.

2294	Not sure what you're looking for. I feel fairly confident in the choices I make for my child. I do know that most things have artificial flavoring. My sons allergist stated " that is a loop hole and be careful." I'm careful with baked goods..	Jan 31, 2013 6:42 PM
2295	I think there needs to be consideration of the people who are exquisitely allergic to even miniscule particles when determining thresholds. The thresholds should be based on worst cases; otherwise, how are they to know which foods are safe for them to eat?	Jan 31, 2013 6:41 PM
2296	As my daughters have multiple, severe food allergies, I consider the threshold to be 0.	Jan 31, 2013 6:41 PM
2297	difficult to determine a person's threshold. would not know what the proper limits were for my child.	Jan 31, 2013 6:41 PM
2298	Every person is different, with different chemistry make up and reactions and I don't feel the medical community can make a generic determination as to what a safe level is.	Jan 31, 2013 6:40 PM
2299	I wish that the thresholds were all the same across the board.	Jan 31, 2013 6:40 PM
2300	No amount is safe and it is not worth the risk.	Jan 31, 2013 6:39 PM
2301	Concerned because I have a child who is severely allergic to peanuts and tree nuts. I am not sure what a safe amount would be for him.	Jan 31, 2013 6:39 PM
2302	I don't know much about thresholds.	Jan 31, 2013 6:39 PM
2303	I know that people have different thresholds to certain allergens, however, I also know that allergies can be unpredictable. It would be a big risk for my boys to eat even tiny amounts of their allergen.	Jan 31, 2013 6:39 PM
2304	Very little of a food will elicit a reaction.	Jan 31, 2013 6:38 PM
2305	I know that contact with even the smallest amount of a nut will cause me a problem. I'm not sure that I have a threshold.	Jan 31, 2013 6:37 PM
2306	not comfortable at all, don't know enough	Jan 31, 2013 6:37 PM
2307	Difficult to really know if a child with a class six allergy would react. I wouldn't chance it with my child.	Jan 31, 2013 6:36 PM
2308	I would not feel comfortable buying a food that has ANY of our allergens. I am only comfortable buying products that are 100% free of the allergen.	Jan 31, 2013 6:36 PM
2309	Could be more specific and clear.	Jan 31, 2013 6:35 PM
2310	Prefer that there isn't any threshold. Any ingredient in a food should be labeled, no matter how minute the amount.	Jan 31, 2013 6:35 PM
2311	I would not trust any amount of nuts in our food no matter what.	Jan 31, 2013 6:34 PM

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2312	I think there should be more info sent out to general public regarding thresholds (not just to allergen parents)	Jan 31, 2013 6:34 PM
2313	There isn't clear distinguishing factors to determine threshold levels enough to make an informed decisions about buying products that may contain allergens.	Jan 31, 2013 6:34 PM
2314	I don't know about thresholds, but my allergic child has had severe reactions twice to microscopic amounts of peanut. I'm not willing to risk his exposure, no matter what the threshold is.	Jan 31, 2013 6:33 PM
2315	I don't like them because my daughter is allergic to traces of peanuts and even small particles will set her off. I do not feel comfortable, and would never buy anything unless it were 100% peanut/tree nut free.	Jan 31, 2013 6:33 PM
2316	I'm still very cautious	Jan 31, 2013 6:33 PM
2317	You never know how small of an amount of the allergen can trigger a reaction. No life is worth finding out. If it contains any amount of the allergen I avoid it for my family memeber.	Jan 31, 2013 6:32 PM
2318	My children have experienced reactions to extremely low levels of allergens. From my experience, the threshold levels that might be safe for many other children would not be safe for my children.	Jan 31, 2013 6:32 PM
2319	hard to know on how a person with an allergy will react to a defined quantity of allergen. I think the allergen should be avoided all together unless a Dr says it is ok to have the allergen at defined thresholds.	Jan 31, 2013 6:32 PM
2320	I feel that the USA does not regulate any thresholds there for I must research individual companies that have High integrity and purchase only their foods. I do not go by just labels anymore as I have been sent to the ER to many times for pretend threshold maintenance by companies that are not policed properly.	Jan 31, 2013 6:32 PM
2321	I feel very confused about thresholds, and often end up telling my 5 yr old son that foods are unsafe and that he cannot eat them when I am in doubt due to confusing labeling or lack of labeling.	Jan 31, 2013 6:31 PM
2322	My son reacted to a trace amount. I don't know how any threshold would be safe. He reacted to ice cream that they used safe cleaning procedures. He also reacted to traces of other items.	Jan 31, 2013 6:30 PM
2323	My son has reacted to products that weren't labeled as containing peanuts in any way, but must have been made on the same equipment as, or near peanuts.(In once instance, I found out later that the company also made a peanut butter version of the cereal at the time.) As far as I can tell, no amount of peanut protein would be safe for him.	Jan 31, 2013 6:30 PM
2324	Thresholds are important to know about. Different people have different levels of contaminant exposure they can handle. I can't have anything with dairy soy gluten and wheat. I avoid foods that contain these and are made on shared equipment. I actively search for products made on a dedicated allergen free facility.	Jan 31, 2013 6:30 PM

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2325	I have learned my child does not follow any rules when it comes to allergies.I would not trust any amount of the allergen in a product.	Jan 31, 2013 6:29 PM
2326	I am concerned, because while 95% of those allergic to a food might not react to a certain amount, one of my children is in that 5% who will.	Jan 31, 2013 6:29 PM
2327	They will be different for every kid, may be changing throughout that child's life. Always be on guard. The celiac community has some guidelines of ppm for gluten that would be OK, but there are still people who have issues with products deemed OK. This makes me feel you can never guarantee a safe level for someone at risk of anaphylaxis.	Jan 31, 2013 6:28 PM
2328	It would be easier if we didn't have to worry about the threshold levels. If we knew the food was safe.	Jan 31, 2013 6:28 PM
2329	I believe that you never know how severe the next reaction or initial reaction will be. Our allergist told us even 1/100 of an allergen can cause anaphylaxis.	Jan 31, 2013 6:27 PM
2330	Can be dangerous. person must FULLY understand amount they can tolerate and hope this threshold does not change	Jan 31, 2013 6:27 PM
2331	They need to be clear on what is possibly contained. I think labeling showing no allergens or processed in allergen free plant is great.	Jan 31, 2013 6:27 PM
2332	Would like to learn more	Jan 31, 2013 6:26 PM
2333	I feel that there should be no threshold. Either something has the allergen or doesn't.	Jan 31, 2013 6:25 PM
2334	I need more info. I see many other country products without labels. Imports should be regulated too just like a product being sent to Canada has to have French and English or it can't be sold there. Lets regulate imports!	Jan 31, 2013 6:25 PM
2335	It's a bad idea. It's either in it or not.	Jan 31, 2013 6:22 PM
2336	I am not sure. Would they address the possibility of a piece of allergen just randomly getting into the food from another part of the factory? This possibility would not show up in randomized testing. It would be nice to have a concrete guide to labeling, but they would also have to be very very sure that the concentration cutoff they use wouldn't cause allergic reactions in anyone, and I don't see how they can do that. And since allergies are quite variable and not well understood, no one really knows if repeated exposure at low levels will make the allergy worse, either.	Jan 31, 2013 6:22 PM
2337	It scares me. I do not feel comfortable feeding my children food that has the possibility of containing their allergen and the government saying it is safe and then my children having an allergic reaction. Food is a necessity to live, it is not something like a cigarette that a person can decide if they want it or not. Wondering if there is a possibility of a food we serve may have thier allergen in it that the FDA considers low enough of an amount to be safe for them, terrifies me!!!!!! No one knows what is a "SAFE" threshold for a person who has a life threatening allergy and I find it alarming and disheartening that the FDA would even consider having a policy like that.	Jan 31, 2013 6:22 PM

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2338	There's too much room for error and too much room for a reaction.	Jan 31, 2013 6:22 PM
2339	each persons threshold is very different from anothers	Jan 31, 2013 6:22 PM
2340	?	Jan 31, 2013 6:21 PM
2341	I think that it will vary on the person and there tolerance to a particular ingredient but I don't think that is something that should be tested just to see a persons tolerance to any particular product or ingredient	Jan 31, 2013 6:21 PM
2342	I wish that labeling was more universal. It can be confusing. I sometimes take risks with buying things that have been manufactured in a facility with nuts for myself. However, my son is 19 months old and I just choose not to buy anything that has any possible contamination for foods that he eats.	Jan 31, 2013 6:21 PM
2343	There needs to be very clear labeling on all items for all allergens no matter the level.	Jan 31, 2013 6:21 PM
2344	I believe it can be a different reaction even with the same exposure.	Jan 31, 2013 6:20 PM
2345	Due to the severity of peanut allergy I don't feel comfortable trusting label to determine what is a safe threshold for my child.	Jan 31, 2013 6:20 PM
2346	I do sometimes think that the warnings are too general	Jan 31, 2013 6:18 PM
2347	It is not fully understood.	Jan 31, 2013 6:18 PM
2348	Overall, I think they need to be stricter with regards to the thresholds because some people are hypersensitive.	Jan 31, 2013 6:18 PM
2349	I think individuals are all different in their allergen thresholds and reactions.	Jan 31, 2013 6:18 PM
2350	They are life threatening to some individuals that are highly allergic. They can trigger an anaphylaxis, therefore an allergic person can die after consuming the product. In some cases even a trace amount can kill someone!	Jan 31, 2013 6:18 PM
2351	Not sure	Jan 31, 2013 6:18 PM
2352	As far as I'm concerned if there is a chance of the allergen being in my childs food, I don't buy it. The threshold would have to be 0	Jan 31, 2013 6:17 PM
2353	Not reliable	Jan 31, 2013 6:16 PM
2354	I think labeling requirements and thresholds are not regulated enough. We cannot buy Silk products because f the levels of cross contamination in their lines. And yet we can purchase other products from other companies who have shared equipment on their labels as a CYA move. I see the labeling laws as having too many gray areas. Either there is an allergen and the level of contamination should be on the product, or the product shouldn't have any allergens in it. The "may contains" and "shared equipment" labels require a lot research by making phone calls to mfgrs as well as trial and error (and errors can be deadly at any time) to figure out what products are ok and what ones aren't. Some people simply don't know enough about allergies and trust the labels when many times the labels can be misleading.	Jan 31, 2013 6:16 PM

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2355	Since allergic reactions vary from person to person, and from incident to incident I simply avoid all allergens	Jan 31, 2013 6:16 PM
2356	Obviously it varies from person to person. What one person can tolerate another cannot. My child can handle traces but I have an adult friend that can't handle the smallest trace without reacting. THAT is the problem with thresholds.	Jan 31, 2013 6:15 PM
2357	Considering my son is contact reactive and anaphylactic as well. We do not mess with any foods that may expose him at all. His body detects very faint traces and I've had to call companies before to find out why he reacted when they don't label correctly.	Jan 31, 2013 6:14 PM
2358	I am not sure what "thresholds" means, but I can guess. I do not feel comfortable with my child having ANY amount of her allergen. She is severely allergic. We have a "no risk" policy in my house.	Jan 31, 2013 6:14 PM
2359	A tremendous amount of effort is being made to accommodate the food industry. Allergens are allergens and the responses to them are individual. There's no across-the-board approach that's safe.	Jan 31, 2013 6:14 PM
2360	I do not feel comfortable giving my son products with even a trace of his allergens, regardless of thresholds.	Jan 31, 2013 6:14 PM
2361	It is unique to each individual. I know and understand my families individual threshold for foods.	Jan 31, 2013 6:14 PM
2362	need more information	Jan 31, 2013 6:14 PM
2363	It makes me uncomfortable that the government allows a threshold rather than completely free of the allergens because everytime my sons system comes in contact with the allergene he runs the risk if a reaction & with every reaction his gallery becomes more severe.	Jan 31, 2013 6:14 PM
2364	Foods should be labeled properly. I found out the hard way certain items didn't say they were manufactured in a faculty with peanuts when they were.	Jan 31, 2013 6:13 PM
2365	I think they are pertainable to each individual,	Jan 31, 2013 6:13 PM
2366	Zero tollerance.	Jan 31, 2013 6:13 PM
2367	I am concerned about what I feel is high number of recalls in ice cream, pastry, and snack bar products...so much that I do not purchase these items for my household, unless the company makes a "peanut / nut free facility" declaration.	Jan 31, 2013 6:12 PM
2368	Zero tolerance. My 7 year old has a peanut IgE over 400. I do not feel that a threshold will protect her, only strict avoidance. I have to call manufacturers and ask about each individual product before allowing my daughter to eat the food. I do not allow her to eat anything that is made in a facility with nuts of any kind. I don't care how good the manufacturing procedures are- mistakes are unavoidable.	Jan 31, 2013 6:12 PM
2369	It is not safe to have any amount of the allerganfor my child. There is no such thing as a little amount. It will still cause death	Jan 31, 2013 6:12 PM

Page 1, Q11. Based on what you know about thresholds, how do you feel about them?

2370	It's very frustrating. Labels are unclear and even when I contact the company, they are often unsure of cross contamination risks!	Jan 31, 2013 6:11 PM
2371	My child has such severe allergies that his threshold is measured in minutia...even .001 grams of an allergen ON HIS SKIN or ingested can cause an allergic reaction. I have ZERO tolerance for thresholds being used in manufacturing food products because there is no safety in establishing a threshold for a child such as mine.	Jan 31, 2013 6:10 PM
2372	I think they are broad based, and differ from individual to individual. I feel they cannot be trusted, based on the severity of different individuals allergies.	Jan 31, 2013 6:10 PM
2373	Concerned	Jan 31, 2013 6:10 PM
2374	Zero exposure is the only acceptable threshold.	Jan 31, 2013 6:10 PM
2375	that it doesn't pertain to our situation as we have been diagnosed with a peanut allergy	Jan 31, 2013 6:09 PM
2376	Not comfortable allowing thresholds in labeling laws	Jan 31, 2013 6:09 PM
2377	No amount of the allergen is acceptable for my 11-year old to ingest. I believe the allergen might cause a reaction to a food at any time even if it didn't cause a reaction in the past.	Jan 31, 2013 6:08 PM
2378	I think they are seen too often as the end-all-be-all in the medical profession, in that they are seldom viewed as temporary. I wish that they could be acknowledged as very serious matters by the everyday world, and viewed as topics of immediate discussion (e.g., how to raise/eliminate them) within the medical fields.	Jan 31, 2013 6:07 PM
2379	All companies should be forced to disclose ANY ingredient contained in their product. It seems you cannot trust manufacturers these days to do what is right by the consumer.,	Jan 31, 2013 6:07 PM
2380	There is no threshold that is safe for all children, so it is VERY dangerous for the FDA or anyone to think that they can label something as having a "safe" threshold.	Jan 31, 2013 6:07 PM
2381	the word "may" contain is too unspecific	Jan 31, 2013 6:07 PM
2382	Interested in improvements in labeling, but I don't want foods over labeled so that I'm too scared to purchase anything.	Jan 31, 2013 6:06 PM
2383	For some allergens and some food allergic people, there is no reasonable safe threshold for commercial food.	Jan 31, 2013 6:06 PM
2384	I avoid any traces. Reading that an item is not capable of triggering an allergic reaction is silly. Everyone has a different tolerance.	Jan 31, 2013 6:06 PM
2385	I challenge my child with some allergen foods (very small intake) to see how much she can tolerate.	Jan 31, 2013 6:06 PM
2386	food labelling needs to continue to get better defined - including scents, spices...	Jan 31, 2013 6:05 PM

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2387	Will not make a difference in how i purchase food.	Jan 31, 2013 6:05 PM
2388	Not	Jan 31, 2013 6:05 PM
2389	Not familiar. Concerns me that even a little would be considered ok and not reportable.	Jan 31, 2013 6:05 PM
2390	cautious	Jan 31, 2013 6:04 PM
2391	With a severe life threatening allergy, I am concerned.	Jan 31, 2013 6:04 PM
2392	He is so allergic I would not take a chance that even 1000th of the allergen was in the product. Frankly the treshold allergen is scary and who is to say we are not the few that have a lower threshold and will have reaction?	Jan 31, 2013 6:04 PM
2393	Difficult to manage	Jan 31, 2013 6:04 PM
2394	I feel that if a company is good about reporting thresholds, the label can be very helpful. However, there are too many companies that aren't as forthcoming with reporting as they could be.	Jan 31, 2013 6:03 PM
2395	Best we can do without huge interventions.	Jan 31, 2013 6:02 PM
2396	Threshold levels vary with individuals. The current data set regarding thresholds limits does not include the most sensitive (anaphylactic) food allergic individuals, especially children. A zero threshold is best. ELISA test kits have a limit of detection (LOD) for specific allergens, but results vary between kits and manufacturers. Food processed on dedicated equipment or facilities, free from specific allergens is best. If thresholds are established, what is the additive effect of the allergen over the course of one meal when consuming multiple foods with allergen thresholds? If a child wants second helpings, would that push the allergic individual over the threshold and result in a reaction? Do not establish thresholds for foods at this time...the risk is too high. The statistical models in use do not have a representative or complete data set that includes the most sensitive people.	Jan 31, 2013 6:02 PM
2397	Thresholds vary greatly among allergic individuals.	Jan 31, 2013 6:01 PM
2398	My understanding is that one's tolerance of allergens varies by person, that one's reaction may vary depending on the state of one's immune system (i.e. already sick), and that baking certain allergens may make the allergen mroe tolerable for some people. I have seen labeling indicating that a product contained 4 parts per million of a particular allergen, but I have not given that to my daughter since I do not know her particular tolerance level for such allergen.	Jan 31, 2013 6:01 PM
2399	dont know what you mean by thresholds, but I feel that anything that has a risk of containing my allergen isn't worth the risk. i have had a reaction to a "may contain" product.	Jan 31, 2013 6:01 PM
2400	I don't believe there is any safe threshold when it comes to allergens.	Jan 31, 2013 6:01 PM
2401	I would need my allergist to tell me my son's threshold but having the information on a food label could open up welcomed possibilities.	Jan 31, 2013 6:01 PM

Page 1, Q11. Based on what you know about thresholds, how do you feel about them?

2402	All allergens must be avoided	Jan 31, 2013 6:01 PM
2403	We like food labels with the " no peanuts" icon clearly marked on the front. Our granddaughter has twice been taken to the ER because of poor labeling i.e., hidden ingredients. The laws for food labeling need to be stronger.	Jan 31, 2013 6:01 PM
2404	I am so sensitive to milk that I have had allergic reactions from inhaling vapors of steamed milk in coffe shops. Without eating anything. It frustrates me that there are still life threatening loop holes in FALCPA.	Jan 31, 2013 6:00 PM
2405	One step over the threshold could kill my child.	Jan 31, 2013 6:00 PM
2406	Misleading at times-frustrated because I feel some companies just write a warning to protect themselves from a potential lawsuit.	Jan 31, 2013 6:00 PM
2407	My wish is that manufactors would use dedicated lines and equipment for the top 8 major allergens. They are allowed to use the label that it may contain and sometimes that is misleading. DO they just write this down to cover themselves fora lawsuit or is it that they dont clean their equipment at all. Frozen peas shouldnt be cross contaminated by all kinds of fish and nuts. I mean come on this is crazy.	Jan 31, 2013 5:59 PM
2408	I live in fear that someone else won't take it seriously and be completely forthcoming.	Jan 31, 2013 5:59 PM
2409	Very dubious, I don't think I would take the risk of even a tiny trace of allergen in the food without medical supervision.	Jan 31, 2013 5:59 PM
2410	i wouldnt bring anything into my home that may cause a reaction	Jan 31, 2013 5:59 PM
2411	they seem to be working well, as we almost never experience a surprise reaction.	Jan 31, 2013 5:59 PM
2412	Unsure about the limits	Jan 31, 2013 5:59 PM
2413	They vary greatly as a result ofany factors including current immunological status	Jan 31, 2013 5:58 PM
2414	My son stopped breathing after eating 1/6 of a gram of BAKED milk. He has No threshold for milk.	Jan 31, 2013 5:58 PM
2415	i think it varies so much from person to person & allergen to allergen....the ultimate goal is to not DIE because of something you eat. not worth the risk.	Jan 31, 2013 5:58 PM
2416	Confusing	Jan 31, 2013 5:58 PM
2417	I'm offended by this GRAS (generally recognized as safe) nonsense. For those of us with different thresholds, this is just playing hide-the-allergen with something potentially fatal.	Jan 31, 2013 5:57 PM
2418	do you mean thresholds of companies? the fda? or me, as a parent?	Jan 31, 2013 5:57 PM
2419	frustrating as each dr. says something different.	Jan 31, 2013 5:57 PM
2420	Scientific thresholds and labeling on specific amounts of allergen present are not	Jan 31, 2013 5:57 PM

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	helpful. My sons allergy is to the slightest trace of peanut/tree nut. His food must be 100% nut free!!!	
2421	Should be 0 parts per million. Some children only have to have exposure to the smallest trace amount to present a reaction.	Jan 31, 2013 5:56 PM
2422	Important to be specific	Jan 31, 2013 5:56 PM
2423	I understand my own body, and how much of an allergen I can tolerate without having a reaction.	Jan 31, 2013 5:55 PM
2424	Still Learning	Jan 31, 2013 5:55 PM
2425	I don't believe there is a "safe threshold." I also think on the chance that there is one, it varies by individual and many other factors.	Jan 31, 2013 5:55 PM
2426	Not sure how you can establish safe thresholds that would keep every individual safe from reactions.	Jan 31, 2013 5:54 PM
2427	Not taking any chances...	Jan 31, 2013 5:54 PM
2428	Any exposure to the allergen is dangerous and should never assume safe.	Jan 31, 2013 5:54 PM
2429	na	Jan 31, 2013 5:54 PM
2430	???	Jan 31, 2013 5:54 PM
2431	The amount of allergen that can cause a reaction can change from one contact to another.	Jan 31, 2013 5:53 PM
2432	They are important to know how safe the person with the affected allergen is	Jan 31, 2013 5:52 PM
2433	I don't know	Jan 31, 2013 5:52 PM
2434	They have no place in food labeling. Either there is or is not an allergen present.	Jan 31, 2013 5:52 PM
2435	I feel threshold cannot be standardized, every individual is unique.	Jan 31, 2013 5:52 PM
2436	With such a high percentage of mislabeled products on the current market, I cannot trust that the FDA could successfully regulate products given even a small window of/threshold for allergen consumption.	Jan 31, 2013 5:51 PM
2437	I have food allergies to multiple foods at different thresholds. I still stay away from those products even if there is a slight chance it may contain it. I've had reactions to cross contamination in restaurants before, so my motto is better be safe than sorry.	Jan 31, 2013 5:51 PM
2438	not helpful cause everyone has different level of allergen so either you're going to avoid the food or not.	Jan 31, 2013 5:50 PM
2439	Can't understand how a threshold could be established since people have different sensitivities to the allergen e.g. a child cannot eat peanut butter but can sit next to someone who is but there are some children who can't even do that.	Jan 31, 2013 5:50 PM

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2440	The only food that is safe for my child are those foods that do not contain peanuts/tree nuts and are not made in a facility with peanuts/tree nuts. I do not trust in thresholds.	Jan 31, 2013 5:50 PM
2441	I never give my grandson (11) anything which I think MAY have a trace of the allergens which affect him as he is very allergic.	Jan 31, 2013 5:49 PM
2442	thresholds shouldn't be tested. a person who is severely allergic to said allergen should not ingest ANY amount of it	Jan 31, 2013 5:49 PM
2443	The thresholds depend on the child and the allergen. My daughter cannot tolerate things that "typically allergic" children can tolerate for some of her allergies.	Jan 31, 2013 5:48 PM
2444	I don't know what this means	Jan 31, 2013 5:48 PM
2445	?	Jan 31, 2013 5:48 PM
2446	Too vague so I usually err on the side of caution.	Jan 31, 2013 5:47 PM
2447	Needs to be a universal label for all foods.	Jan 31, 2013 5:47 PM
2448	Not a true indicator of allergy or reaction to specific allergen due to multiple variables.	Jan 31, 2013 5:47 PM
2449	Not enough information, label is too small of print to read, caregivers will not pay enough attention if specifics are not mentioned	Jan 31, 2013 5:47 PM
2450	More research needs to be done to define individual thresholds.	Jan 31, 2013 5:46 PM
2451	I know that food scientists are looking for "safe levels" of allergens, and appreciate that this would provide more choice. However, I think this type of process can only be considered if we can be certain that no allergic individuals will start reacting to foods marked, for instance, peanut-free or dairy-free. Unlike celiac disease, where a threshold has been identified, some allergic individuals can have very serious reactions at very low doses of allergen exposure. As someone who has experienced serious reactions (and who worries about the great no. of children today experiencing these as well), I hope considerable validation work will be done to ensure public safety with allergen thresholds.	Jan 31, 2013 5:46 PM
2452	I had no idea there were "thresholds". I trust the labels. My oldest daughter- with most allergies- struggles all the time, now I wonder if it is food we are buying that may contain traces and I'm unaware!?	Jan 31, 2013 5:45 PM
2453	Everyone has a different threshold and every reaction can be different each time so your threshold can change	Jan 31, 2013 5:45 PM
2454	Not adequately educated on that matter	Jan 31, 2013 5:45 PM
2455	I don't know what an allergen threshold is.	Jan 31, 2013 5:44 PM
2456	There is still lots to learn	Jan 31, 2013 5:43 PM
2457	Everyone has different sensitivities I don't think guessing or assuming on	Jan 31, 2013 5:43 PM

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	threshold is safe.	
2458	no one threshold works for all bodies!!!!	Jan 31, 2013 5:43 PM
2459	Extremely dangerous in our situation & widely disregarded by many causing us to be guarded ALWAYS. Particular problem in pre school where teacher is intolerant and makes her feel socially unacceptable due to her allergies	Jan 31, 2013 5:43 PM
2460	they mean nothing for my allergies, which are uncommon and not recognized in labeling products	Jan 31, 2013 5:42 PM
2461	I do not believe they are stated as well as they should be. It would be very beneficial if all foods where required to have allergen labels	Jan 31, 2013 5:42 PM
2462	there needs to be regulation and uniform standards and language on labels	Jan 31, 2013 5:41 PM
2463	They are subjective at best.	Jan 31, 2013 5:41 PM
2464	They have improved greatly in 15 years	Jan 31, 2013 5:40 PM
2465	We don't allow our son to eat any product that states "may contain", "Manufactured at a facility..." our allergist suggested this to us. I don't think one knows how much a person can really tolerate, an allergen, before they have a reaction?	Jan 31, 2013 5:40 PM
2466	Uncomfortable because I don't know anything about them and haven't heard the term before,	Jan 31, 2013 5:40 PM
2467	After speaking to experts in the field, I learned that a person with a food allergy can not know the amount of the allergen it would take to cause a serious reaction and that trace amounts can be harmful.	Jan 31, 2013 5:40 PM
2468	I am unclear on what "allergen thresholds" are. I understand the meaning of the phrase, but based on a package label such as "may contain" I am unable to safely determine if the allergen is in the product or not, therefore these types of products are never brought into our house. My son has anaphylactic reactions to peanuts and has had a pos. skin test for almond allergy. In addition he has asthma. I do not feel current labeling is safe for the customer or fair to the companies producing food. SAFETY: There should be universal/standard language required on all products. FAIR to MANUFACTURES: Brand A of say cookies may say "may contain peanuts", therefore I won't buy brand A. Brand B does not have any such label, so that company gets my busines. Both companies may be manufacuring the exact same way with the same allergen risks. Since companies are not required by law to say things like, "may contain" or "shared equipment" the conscientious companies are losing the business of allergy families. Overall I think there is too much of a gray area and based on the large number of kids with allergies better labeling is necessary. We have not had a sport team, class in school, or play group where at least 1 child has had an EpiPen for a food allergy.	Jan 31, 2013 5:39 PM
2469	subjective and not clear enough	Jan 31, 2013 5:39 PM
2470	I can have severe reactions, so i avoid any foods that contain allergens i'm	Jan 31, 2013 5:39 PM

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allergic too, and eat anything with a label like the ones i've marked in the sometimes category with caution. which differs from when i was a child and would have avoided all the sometimes and never ones pretty exclusively

2471	i do not feel that there is enough regulaton for industry/manufacturers regarding allergen control for contamination/cross contamination in products. I don't feel there is enough data to adequately measure and regulate.	Jan 31, 2013 5:39 PM
2472	I do not feel like there has been any conclusive evidence to make me feel confident about allergen threshold. As a result, we avoid any foods containing the allergen, traces of the allergen, and shared equipment with the allergen.	Jan 31, 2013 5:38 PM
2473	Thresholds are so subjective that the FDA should not even try it. None of the current phrases have any official meaning. We the manufacturers/producers get to choose the one we like the best, If the FDA came in and told us exactly what to put on the label after they reviewed our procedures we would have much safer food and mmore accurate labels. They would need to force us to meet the criteria then I would consider them trustworthy. Using thresholds is a ridiculous idea. I own a peanut and nut free bakery and am familiar with the regulations and how they are applied in food production. Testing every batch for the parts/million is the only way but that is not possible with our current technologies. There are far too many variables in naturally grown food for thresholds to be in the conversation about allergen labelling in my opinion.	Jan 31, 2013 5:38 PM
2474	I don't think there is a safe threshold. Strict avoidance means zero.	Jan 31, 2013 5:38 PM
2475	Pretty comfortable.	Jan 31, 2013 5:37 PM
2476	I prefer to get all the information I can about a product and then decide if I want to take the risk or not.	Jan 31, 2013 5:37 PM
2477	Needs to be stated	Jan 31, 2013 5:36 PM
2478	Specific threshold levels are likely useless to my family.	Jan 31, 2013 5:35 PM
2479	There is no thing such as thresholds, allergies are serious matters and highly individual. Each time a child takes in an allergen their reaction can increase. Why on earth would I believe and trust a company saying their tested 'threshold' would be appropriate for my child...your kidding, right? Food needs to be labeled, Monsanto need to stop their monopoly on food and the FDA needs to get Monsanto off their board and quit being their puppets on the string. Sorry, but I have very strong feelings about these things because it is life and death. I boycott any company who refuses to label their products and am VERY disappointed in the FDA for being in bed with Monsanto due to money and vested interests. This threshold..is it just another ploy by Monsanto to get away with more of their corruption in the FDA? Another ploy to get around their GMO goals to poison us all?	Jan 31, 2013 5:35 PM
2480	Everyone has a different threshold. Thresholds can change. No two allergic reactions are the same even during in office food challenges. Plus, kids with airborne allergic reactions have no safe threshold. Threshold in regards to food labeling is just going to make food companies more profitable. It's not going to help people living with food allergies. We need a cure for food allergies. We	Jan 31, 2013 5:35 PM

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	also need help with the day to day managing of food allergies. Our labeling laws need to be stronger not weaker. FARE needs to do more than FAAN - please.	
2481	Even though I read every label I still find it confusing and feel that my son is always in danger from everything he eats	Jan 31, 2013 5:35 PM
2482	My son and I are extremely allergic to certain foods so there is no threshold for us and I definitely would not buy foods if they contained even the smallest trace of the allergens we're allergic to.	Jan 31, 2013 5:35 PM
2483	My daughter is high level peanut anaphylactic. She has no threshold for even the smallest amount of peanut protein or peanut oil.	Jan 31, 2013 5:35 PM
2484	uneasy, worrisome	Jan 31, 2013 5:34 PM
2485	My son can't have even the slightest trace of the allergen (i.e. processed in the same facility) so in our world there is no safe threshold	Jan 31, 2013 5:34 PM
2486	I feel that any food that may contain any amount of an allergen should not be eaten by someone - if the person has been prescribed an epi pen - it's life threatening. Manufacturers should be required to state if something contains the allergen - thresholds? How does a person ever know what that could be???????	Jan 31, 2013 5:34 PM
2487	I RARELY use any think with the same facility, Never shared equipment or may contain bc thresholds are different for everyone and I rather not find out the hard way what is ours	Jan 31, 2013 5:34 PM
2488	We have to buy processed food in nut-free facilities because my child has had an allergic reaction to food that had a manufactured in same facility as allergen statement. I no longer trust their "good manufacturing practices".	Jan 31, 2013 5:34 PM
2489	I think somewhat, but could be less	Jan 31, 2013 5:33 PM
2490	I don't feel I know enough to even answer this question!	Jan 31, 2013 5:33 PM
2491	thresholds basically are of no use... for our penut allergy, for example, there is NO safe threshold... absolutely none...	Jan 31, 2013 5:33 PM
2492	Uneducated	Jan 31, 2013 5:33 PM
2493	Even though I have never had a severe reaction, and understand that it takes a certain amount of shellfish to trigger a reaction, I still am wary of anything that comes into contact with shellfish.	Jan 31, 2013 5:33 PM
2494	I know that a positive blood test docent necessarily mean the allergic person will have an allergic reaction	Jan 31, 2013 5:33 PM
2495	They could change, therefore unreliable, rather..if you are allergic, there is always the potential for a severe reaction to even a trace amount.	Jan 31, 2013 5:32 PM
2496	I think it would be dangerous since each person is different and most people would have no idea of their threshold.	Jan 31, 2013 5:31 PM
2497	No amount is safe therefore the threshold is zero.	Jan 31, 2013 5:31 PM

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2498	If a product contains an ingredient that my children are allergic to, I would not purchase the item regardless of what the scientific threshold is.	Jan 31, 2013 5:30 PM
2499	We practice complete avoidance.	Jan 31, 2013 5:30 PM
2500	Should be determined by allergists.	Jan 31, 2013 5:29 PM
2501	From my 8 years of experience with my son, I've learned to read labels, but also contact manufacturers even if I think the food may be safe for my son. If there statement says may contain or shared on the same equipment that tells me that I should not be giving him that particular food.	Jan 31, 2013 5:29 PM
2502	Somewhat secure in labeling	Jan 31, 2013 5:29 PM
2503	I have no idea what they mean. You are either allergic or you aren't. Allergic is different to intolerance.	Jan 31, 2013 5:29 PM
2504	For severe allergies there is no acceptable threshold	Jan 31, 2013 5:29 PM
2505	According to our allergist, Dr Robert Wood, my sons peanut tree it allergy is quite severe and sensitive, so it is not a consideration.	Jan 31, 2013 5:28 PM
2506	We have found trace amounts will trigger a allergic reaction. So we have found no safe level of peanuts for our child and have to strictly avoid foods that may be contaminated by even small amounts of peanuts. I know that the amount to trigger a peanut allergic reaction varies person to person and even within their lifetime but also peanut allergies can be triggered by very small/trace amounts. So we value advisory labelling and would like to see it required for even trace amounts.	Jan 31, 2013 5:28 PM
2507	I think that they are arbitrary, and not consistently followed. They are not necessarily informative to the consumer, but rather a statement often used by the manufacturer to shield themselves from liability in case of a lawsuit. I think that some companies sincerely try to be helpful to the consumers.	Jan 31, 2013 5:27 PM
2508	I'm not sure if I could ever be comfortable serving my child food with any known amount of allergen in it, no matter how small. I constantly struggle with how safe is safe enough when it comes to eating out. This will be of even more concern when my child goes to college.	Jan 31, 2013 5:27 PM
2509	They are important guidelines to purchasing food products that are safe for my child to eat. I believe that most companies include them with good intentions to allow safe purchase of their products and not just for "legal protection" reasons. Some of the best companies use very specific and clear language to identify allergena.	Jan 31, 2013 5:27 PM
2510	I feel like they would cause confusion.	Jan 31, 2013 5:27 PM
2511	No allergen presence is the only way to avoid the allergen.	Jan 31, 2013 5:27 PM
2512	I haven't been exposed to them at all. Not from allergiest or my experience.	Jan 31, 2013 5:27 PM
2513	Enough to know that most companies are still putting severely allergic individuals at risk. We make most of our food and focus on organic and non-GMO products.	Jan 31, 2013 5:26 PM

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	We are loyal to brands that have earned our trust like Enjoy Life, Amanda's Own, etc.	
2514	Not aware of "threshold" term...newly diagnosed. Will research.	Jan 31, 2013 5:26 PM
2515	My son is severely allergic so they are very important to me in assessing the safety of given foods.	Jan 31, 2013 5:25 PM
2516	They are difficult to establish, and important not to exceed.	Jan 31, 2013 5:25 PM
2517	Since my son has a peanut allergy which can have an extremely low allergen threshold, I would not consider any threshold for peanut protein to be safe for him. It is hard for me to understand how an allergen threshold would be monitored or regulated.	Jan 31, 2013 5:25 PM
2518	I have always been told that even the tiniest amount of peanut could cause a reaction so I'm not sure how much I believe in a threshold as being "safe".	Jan 31, 2013 5:25 PM
2519	for some it's not a problem, for micro reactors like my own, our experience that it is a dangerous gamble I've made the mistake of making.	Jan 31, 2013 5:25 PM
2520	It's better to be safe than sorry, because you just don't know how much it could take.	Jan 31, 2013 5:24 PM
2521	I think there should be labeling for any possibility of even trace amounts of allergen	Jan 31, 2013 5:24 PM
2522	Not comfortable with them	Jan 31, 2013 5:24 PM
2523	They still need work.	Jan 31, 2013 5:24 PM
2524	The issue when specifically referring to a peanut allergy is that if the allergy was determined after first exposure caused a reaction, second exposure reaction is often worse and extent of reaction is unknown. Therefore, an allergist will advise you to treat the child (who tested severe in our case) as though any trace can cause anaphylaxis. Therefore, I would not consider any exposure as acceptable. In the case of a young child, trying to avoid an anaphylactic reaction means no known safe threshold can be determined.	Jan 31, 2013 5:24 PM
2525	my children react to a small threshold.	Jan 31, 2013 5:24 PM
2526	Crazy question... Everyone's has different threshold, and with each exposure can get worse. I would never assume that 1 or even 10 peanuts would be okay for everyone.	Jan 31, 2013 5:24 PM
2527	If what I know about thresholds is still valid, then they can be different for each person, just as severity can be different for each person. A small amount of an allergen could produce a reaction in one person and not in another. There are no guarantees that any amount, however small, would not cause a reaction, even a fatal one. It would not be acceptable or fair to not label a product because it had only a small amount of an allergen that was purported to not be a great risk for reaction. That would take away my right as a parent to keep my child completely free of exposure to an allergen. We would have no way of knowing if a product was safe or not. That would be either playing " Russian Roulette" with my child's	Jan 31, 2013 5:24 PM

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	life or never purchasing any packaged food again. I would NEVER buy any product that could potentially have even a trace amount of an allergen in it, and neither would any of the hundreds of food allergic people that I know!	
2528	Still scares me.	Jan 31, 2013 5:23 PM
2529	Think that assuming that there's some hard line that means no reaction is stupid. Not worth the risk.	Jan 31, 2013 5:22 PM
2530	I don't think they are comprehensive enough. I have a son who is exquisitely sensitive to wheat and any amount can cause a reaction. But he's not so sensitive to egg and I know he can tolerate a small amount of contamination. It would be helpful to know more about the products in the labeling.	Jan 31, 2013 5:22 PM
2531	All allergens must be put on product labels, especially preservatives.	Jan 31, 2013 5:22 PM
2532	All I know is that my daughter had a severe reaction after a few bites of sorbet that contained an advisory label stating "may contain a trace of dairy" so we now avoid any products with advisory labels which is very limiting.	Jan 31, 2013 5:22 PM
2533	I don't think they can be trusted	Jan 31, 2013 5:22 PM
2534	I'm not familiar with them at all, so the term makes me nervous. It makes me think some amount of allergen could be detectable in my food, but labeling laws would not require disclosure. I worry about a reaction from food like that. My understanding is that there is no universally safe threshold.	Jan 31, 2013 5:21 PM
2535	They would not make me feel at all comfortable	Jan 31, 2013 5:21 PM
2536	They vary greatly from person to person and creates confusion for non allergic people to understand.	Jan 31, 2013 5:21 PM
2537	I believe that its entirely unfair and downright dangerous that the FDA will NOT regulate that all food products should be REQUIRED to list if they've been made "in the same facility or on same machinery" as the top major allergens! I feel that I as a consumer, and Parent to a lethally allergic child, could make better informed decisions on the foods we buy for our family. So since the FDA doesnt feel the need to regulate such matters, they are playing with my childs life, and therfor we have a list of foods/ products and "SAFE" companies that we buy from and downright refuse to go with certain companies who tell me "its not required by the FDA for us to list that"/ then they are stricken from our list of companies to buy from and will NOT be getting my business! I NEVER buy from a company that says"may contain OR "has neen made on the same machinery as" containing an allergen that can kill my family. I LOVEEEEEEE the compaines that list "this food item has been made on designated equipment and does NOT containa any of the following allergens..." When I see a company include that on their labeling, they become my new best friend and I buy every product under the sun that they make that has been declared safe for my family. I have NO respect for the compaines that are hiding behind the "FDA doesnt require us to tell you about any hidden cross contaminated allergens that may be in your food and therefor may kill your chilld!!"	Jan 31, 2013 5:20 PM
2538	Don't know much about them.	Jan 31, 2013 5:20 PM

Page 1, Q11. Based on what you know about thresholds, how do you feel about them?

2539	I think allergies are expressed uniquely for person to person, which makes a blanket statement challenging. Generally though, allergic reactions can happen to trace amounts of an allergen, even at minute levels. I think that allowing a product to be labeled as "free from" with a tolerable presence of that allergen measured in in ppm is misleading and will lead to allergic reactions that are confusing for families who thought they were eating a safe food. It will lead to increased anxiety about eating in general, especially trying new products. It may also lead to patrons self diagnosing additional allergies based on pattern spotting among products they react to that are supposed to be safe, and unnecessarily eliminating additional foods from their diet in order to avoid future reactions. In addition to lending a false sense of security, it also adds tremendous burden to the caregivers in charge of feeding allergic individuals, as they will then need to call EVERY manufacturer to verify product safety, even if the package states "free from".	Jan 31, 2013 5:20 PM
2540	ridiculous	Jan 31, 2013 5:20 PM
2541	not comfortable	Jan 31, 2013 5:20 PM
2542	I need to know more about thresholds & how they/issues related to them may impact my daughter before having any significant feelings.	Jan 31, 2013 5:20 PM
2543	Unsure; in my mind the only correct threshold is 0.000000...	Jan 31, 2013 5:19 PM
2544	I do not believe the FDA requires enough labeling on foods. I have called numerous companies only to be told the food is safe and then contacted someone else (I always talk to two different people) and told the food was not safe. I can't trust the current labels to tell me if food is safe or not.	Jan 31, 2013 5:19 PM
2545	They are important	Jan 31, 2013 5:19 PM
2546	Is it really possible to set them? I know that encountering even the tiniest whiff of mine (I am contact-allergic, and that includes respiratory contact) immediately causes symptoms. It doesn't matter that I only encountered a tiny amount rather than actually eating it.	Jan 31, 2013 5:18 PM
2547	I know enough about them to know that there's potential for an allergen to be present in trace or minute amounts and as long as the amount is above the set threshold it's considered safe and doesn't have to be labeled with a warning.	Jan 31, 2013 5:18 PM
2548	No knowledge	Jan 31, 2013 5:18 PM
2549	Not sure if this question relates to my childs threshold for being exposed/eating an allergen or if you are asking about manufacturers thresholds for safety, etc?	Jan 31, 2013 5:18 PM
2550	I would say we are at a 50/50 ratio on our luck with cross contamination. Certainly processing within a plant has been ok, especially in smaller production facilities that clean their lines between use. We ten NOT to purchase things from larger manufacturers since we aren't sure of their cleaning standards.	Jan 31, 2013 5:18 PM
2551	Should not be allowed, it's too risky	Jan 31, 2013 5:18 PM
2552	My understanding is that only strict avoidance of peanuts assures no reaction. I	Jan 31, 2013 5:18 PM

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	don't think there is a threshold amount that could be safely consumed for a peanut allergic individual.	
2553	I think they should be based on an individual basis both in the individual and substance. Egg is a good example of this - for those whom have minor allergies, egg baked in common goods could be ok. Fish - no. It is up to the individual and allergist to make this call.	Jan 31, 2013 5:17 PM
2554	My grandson's allergy reactions change from time to time so his thresholds. Are not the same each time.	Jan 31, 2013 5:17 PM
2555	Every persons threshold is different. A small immunization can and has caused a reaction. Smelling some of the allergens has frequently caused reactions.	Jan 31, 2013 5:17 PM
2556	I base my purchases on the labeling and also the manufacturing company. I have researched many companies to determine their use of peanut products and their manufacturing processes. If I am unsure of the company policy I am much more wary.	Jan 31, 2013 5:17 PM
2557	For my child, there is no issue. However, I feel better labeling, and stricter thresholds are needed to protect the allergy community at large.	Jan 31, 2013 5:17 PM
2558	They are accurate.	Jan 31, 2013 5:16 PM
2559	good that they are listed, but still try to avoid if listed. how does one really know how much is in each package.	Jan 31, 2013 5:16 PM
2560	With Life Threatening food allergies you need to get it correct 100% of the time not 98% of the time. As long as the people setting threshold levels understand that I am hopeful that more foods will be available for my kids to eat. It does worry me that the government will not get it correct then I will have no way of know what is safe food and what is not.	Jan 31, 2013 5:16 PM
2561	Na	Jan 31, 2013 5:16 PM
2562	I don't know the threshold, I just know to stay away from my child's allergens.	Jan 31, 2013 5:16 PM
2563	I need to do more research and learn more about them from evidence-based sources.	Jan 31, 2013 5:16 PM
2564	?	Jan 31, 2013 5:16 PM
2565	I don't even know what this means.	Jan 31, 2013 5:15 PM
2566	No idea what you mean by thresholds.	Jan 31, 2013 5:15 PM
2567	I do not please there is a threshold level. I think any amount of the allergen can cause an anaphylactic shock.	Jan 31, 2013 5:14 PM
2568	I do not feel that thresholds should be used in food labeling because I do not think they are absolute - an individual could react at one threshold one day but not react another day because of factors other than amount of allergen present.	Jan 31, 2013 5:14 PM
2569	I think at this point I would avoid even the possibility of an allergen in a food, as	Jan 31, 2013 5:14 PM

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this is the only way I feel I could keep my child safe.

2570	My son's peanut and tree nut allergy is severe and the risk for anaphylaxis is extremely high. Therefore, I believe that ANY amount of nut protein that may be in a food...however small...would be important to be communicated on a food label. If someone does not have as severe of a food allergy to a certain food, I may be ok for them to tolerate a small amount of the food allergen without any reaction so a threshold level may not have much of an impact to him/her.	Jan 31, 2013 5:14 PM
2571	I still have my doubts about whether or not manufacturers are being accurate	Jan 31, 2013 5:13 PM
2572	I think thresholds open the door too much for mistakes and variances and deceit	Jan 31, 2013 5:13 PM
2573	too new of research to feel confident in it yet.	Jan 31, 2013 5:13 PM
2574	I think they need to be further defined and explained, and a nationwide standard must be specifically developed and explained to the public, with the expectation that all food manufacturers use those parameters to clearly state what is in their products. They are not clear enough, or used the same way, across the industry, at present.	Jan 31, 2013 5:13 PM
2575	I'm not comfortable over the FDA putting "thresholds" on food labels. My allergy, while severely anaphylaxis isn't as severe as other anaphylactic sufferers. Some people can't inhale, touch or have cross contaminated food. While I can't have cross contaminated food either, smelling and touching peanuts makes me extremely uncomfortable and anxious (think airplane). If you are allergic to an allergen, you want to know if it's in the food, there is little to no trust with the FDA determining what is "safe" for each individual as each individual is different. I have a friend who's also allergic to peanuts but can eat cross-contaminated items. I can't: I go into anaphylactic shock. He does too if he eats it directly but not indirectly so how could the FDA come up with a "safe threshold" that's safe for everyone unless it is 100% clean of the allergen?	Jan 31, 2013 5:12 PM
2576	I am not comfortable with any traces of allergen in my children's food. Anaphylaxis is not worth taking chances. We have a right to know what is in our food!!!	Jan 31, 2013 5:12 PM
2577	I feel that manufacturers don't always follow good practices but could do so if they wished.	Jan 31, 2013 5:11 PM
2578	Pre-determined thresholds can't be trusted in our house because of our very allergic child. We don't buy anything premade or processed for her.	Jan 31, 2013 5:11 PM
2579	I would only like to use products with a zero threshold. I do not feel comfortable with the presence of trace allergens.	Jan 31, 2013 5:10 PM
2580	Thresholds are controversial. When a child's life is at stake, packaged foods should either be labeled if a product contains an allergen, may contain an allergen or is free of the allergen. I would not feel comfortable purchasing something that "appears" to be allergen-free but, in all actuality, contains a trace amount that a scientist deems to be safe for consumption by an allergic individual.	Jan 31, 2013 5:10 PM

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2581	We have a zero tolerance attitude. Safer this way.	Jan 31, 2013 5:10 PM
2582	For some allergens, like dairy or eggs, a trace may be ok, but not for peanuts.	Jan 31, 2013 5:10 PM
2583	I feel that there is no threshold for a particular allergen. Even the tiniest amount will cause an allergic reaction in my children. There is no threshold. This is based on my children's reaction to the allergen.	Jan 31, 2013 5:10 PM
2584	Very complex issue involving factors that are difficult to control/guarantee within the food industry.	Jan 31, 2013 5:10 PM
2585	I would prefer to avoid any exposure to her specific allergen rather than expose her to a low amount of it in hopes she does not have a severe reaction.	Jan 31, 2013 5:10 PM
2586	I follow a strict protocol to prevent anaphylaxis and seeing patients on a daily basis that have food allergies, I encourage them and/or their parents to follow their doctors treatment plan and to read labels carefully.	Jan 31, 2013 5:08 PM
2587	More public education is needed, especially around folks that do NOT have allergies	Jan 31, 2013 5:08 PM
2588	I would rather labels be binary: is the allergen there or isn't it? Is the equipment shared or isn't it? I understand the science, at least on a very rudimentary level, but emotionally, trusting that an allergen is below my threshold doesn't feel safe.	Jan 31, 2013 5:08 PM
2589	I am very frustrated that compaines really can sell products without having to take the responsibility for what is in them. We avoid stores and brands just because of not selling items without may contain statements. I feel it is not responsible	Jan 31, 2013 5:08 PM
2590	Because my child's allergy is very severe, and very strong (per RAST testing), thresholds don't matter to me. Any trace of the allergen makes it off limits.	Jan 31, 2013 5:07 PM
2591	I wish they were more specific, and there were more regulations on the wording	Jan 31, 2013 5:07 PM
2592	Not sure what you mean.	Jan 31, 2013 5:07 PM
2593	Foods with even the smallest trace of an allergen should have the allergen declared on the label. Each food-allergic person has a different tolerance level for each allergen and should have the right to make knowledgeable choices for themselves.	Jan 31, 2013 5:06 PM
2594	well, i did feel fine about it and then i read questions 12-15 and realized i had no idea. shit! i am going to die.	Jan 31, 2013 5:06 PM
2595	need more knowledge	Jan 31, 2013 5:06 PM
2596	Not sure what it is	Jan 31, 2013 5:06 PM
2597	I am frustrated that we can't buy food because of a small risk of cross contamination. I wish the consumer could know the level of risk for each product for cross contamination. I think if we knew it was a very minute chance we might buy a product that we currently avoid.	Jan 31, 2013 5:06 PM

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2598	needs improvement	Jan 31, 2013 5:06 PM
2599	I know my daughter has a very low threshold. She is very sensitive to her allergies to corn and dairy and we actively seek to avoid them in all products.	Jan 31, 2013 5:05 PM
2600	don't really know what they are	Jan 31, 2013 5:05 PM
2601	When it comes to peanut oil, 'good cleaning practices' and even spot checking is not good enough to ensure my little boy is safe. You cannot always catch trace amounts of peanut with the inspection methods used today and cleaning isn't always thorough enough to remove all traces of the peanut protein. And when we're dealing with an allergen like peanut, we don't mess around. It is one of the two most lethal kinds of allergies to have and since it stubbornly sticks to surfaces I am not comfortable with anything containing peanuts being made on the same equipment. As far as 'made in same facility' statement, it would depend on what we're talking about. Is it peanut flour that gets in the air? Then no, I'm not okay with that statement. If it's made on different equipment, how far away is it from the line producing the product my son is to consume? The only products I can relax and buy with joy are the ones made in dedicated facilities.	Jan 31, 2013 5:05 PM
2602	completely unsafe	Jan 31, 2013 5:05 PM
2603	When it comes to certain foods I have zero tolerance so purchasing items that have even a slight chance of containing the allergen is not an option.	Jan 31, 2013 5:05 PM
2604	don't risk it!	Jan 31, 2013 5:04 PM
2605	I am very cautious and don't trust even a low level or trace amount of allergen. I don't know when I might react.	Jan 31, 2013 5:04 PM
2606	pointless information since reactions vary based on immediate immune response	Jan 31, 2013 5:04 PM
2607	This is the first I've heard of "threshold"	Jan 31, 2013 5:04 PM
2608	I would like to learn more.	Jan 31, 2013 5:03 PM
2609	It's very scary, a miniscule amount can cause anaphylaxis.	Jan 31, 2013 5:03 PM
2610	Based on my reaction from even kissing someone within the same day of them eating my allergen, see my blog about this: http://mayashappyplace.blogspot.com/2013/01/intimacy-and-food-allergies-part-i.html I also react from meats and seafood that are not grass-fed or wild caught because of my severe soy allergies. Please PLEASE do something about the neverending amount of soy on the market. Soybean and vegetable oil are not considered allergens, yet I get severe hives and eczema from soybean or vegetable oil. Everyone's sensitivity is different when it comes to allergies; its not fair to exclude those who are severely sensitive. This causes us to not buy the product. Who wants to needlessly suffer?	Jan 31, 2013 5:03 PM
2611	I don't trust them. You can call a company where nothing is labeled about allergens and they still cannot tell you it does not contain, processed or the likes. Lucky I like to cook whole foods more than processed foods. And the labels change so much. I hate grocery shopping. I spend most of my time reading	Jan 31, 2013 5:03 PM

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	labels then putting them back.	
2612	I wish the law would dictate that a manufacturer MUST label if product was made on shared equipment as peanuts and or tree nuts.	Jan 31, 2013 5:03 PM
2613	Unsure	Jan 31, 2013 5:03 PM
2614	I would like to see study data.	Jan 31, 2013 5:02 PM
2615	I don't know if scientists/lawmakers know enough about how much of an allergen elicits a response in people [i.e, what level will avoid a response in x % of the population (99.9% for example)] and does it vary by allergen? If the level is known, do manufacturers have the ability to measure the amount in their product to that level?	Jan 31, 2013 5:02 PM
2616	I feel as though there is a lack of consistent information and reliable testing for thresholds.	Jan 31, 2013 5:01 PM
2617	I fear you cannot know the amount of an allergen that will trigger a reaction at any given time.	Jan 31, 2013 5:01 PM
2618	At this point we avoid any chance of exposure to peanuts & tree nuts	Jan 31, 2013 5:01 PM
2619	I feel manufacturers and the FDA need to make sure there are foods are available to people with allergies. These foods need to be processed in a 100% allergy factory. No one should be allowed to take chances with other people's lives.	Jan 31, 2013 5:01 PM
2620	I think ever label should put the allergens on it .	Jan 31, 2013 5:01 PM
2621	I feel I need to do additional research to fully understand this topic	Jan 31, 2013 5:00 PM
2622	I do not understand what that means.	Jan 31, 2013 5:00 PM
2623	Everyone's threshold his different so I'm uncomfortable with the idea of a "regulated" allowed amount of an allergen being allowed without it being declared, clearly labeled, on the packaging.	Jan 31, 2013 4:59 PM
2624	Education is key	Jan 31, 2013 4:59 PM
2625	n/a	Jan 31, 2013 4:59 PM
2626	I believe the threshold for reaction is variable in the same person from day to day and unique to each individual.	Jan 31, 2013 4:59 PM
2627	There is so much room for improvement in the food industry.	Jan 31, 2013 4:59 PM
2628	Nervous and unsure	Jan 31, 2013 4:58 PM
2629	I've never heard of this term before.	Jan 31, 2013 4:58 PM
2630	It is confusing. Sometimes I read the wording several times and then figure it is not worth the potential problem. My son is at an age (11) where he might take more risks because of the labeling and his understanding.	Jan 31, 2013 4:58 PM

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2631	I think it is difficult to determine what each person's threshold is. I would rather completely avoid the allergin my child is allergic to.	Jan 31, 2013 4:58 PM
2632	I feel that there should be a standard, but I realize that would be difficult to set/oversee, etc.	Jan 31, 2013 4:58 PM
2633	not sure how reliable they are.	Jan 31, 2013 4:58 PM
2634	I was not aware that there were any.	Jan 31, 2013 4:58 PM
2635	I feel that the thresholds limit people with allergens from certain activities. That they are not taken as serious As they should be.	Jan 31, 2013 4:57 PM
2636	Terrified	Jan 31, 2013 4:57 PM
2637	I am not comfortable taking any chances with thresholds where allergens are concerned	Jan 31, 2013 4:57 PM
2638	Once it is established that a person is allergic, there is no way to determine if a reaction will be mild or severe. So we avoid even trace amounts of the allergen and items with possible cross contamination.	Jan 31, 2013 4:57 PM
2639	I believe there are different thresholds for different individuals for different allergens. The closer to strict avoidance that can be accomplished the better.	Jan 31, 2013 4:56 PM
2640	tough to set limits, allergic reaction based on amount of food but also how cooked ingredients are. an individuals levels may not be constant	Jan 31, 2013 4:56 PM
2641	I don't believe you can establish a threshold that can apply to all individuals allergic to a specific food. Everyone's tolerance is different. Tolerance can also vary on different days depending on the person's oveall exposure to minute allergens or virus, etc. The "bucket theory" is a variable that changes the amount a person can be exposed to without reacting. No one threshold can apply to all. Although a small amount could theoretically not trigger anaphylaxis, it could still cause smaller effects on the person. I would not feel safe ever with a tolerance level. My daugther has reacted to minute traces of nuts before.	Jan 31, 2013 4:56 PM
2642	Unsure	Jan 31, 2013 4:56 PM
2643	Unclear	Jan 31, 2013 4:55 PM
2644	I'm not sure what that means	Jan 31, 2013 4:55 PM
2645	I believe they need to be vastly improved	Jan 31, 2013 4:55 PM
2646	I would be very concerned that a threshold for one person might be very different for another.	Jan 31, 2013 4:55 PM
2647	I believe that the food industries thresholds - and those enforced by the FDA - are more forgiving than my personal thresholds for the safety of my children	Jan 31, 2013 4:55 PM
2648	FDA thresholds are not aligned with medical guidelines. My daughter's anaphylactic allergy is severe enough that even trace amounts of peanut protein could cause a reaction.	Jan 31, 2013 4:55 PM

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2649	They are confusing and relative. I would like to know for sure, if the product I'm buying contains or NOT the allergen, regardless of how much of that allergen	Jan 31, 2013 4:54 PM
2650	I'm wary because I'm not informed on any research that would confidently pinpoint thresholds for various allergens.	Jan 31, 2013 4:53 PM
2651	Not safe to have any level of exposure.;	Jan 31, 2013 4:53 PM
2652	I do not think that thresholds are a good idea, because my daughter reacts to even the smallest amount of an allergen. What is safe for one person may not be safe for another. Thresholds will only confuse the issue--I won't know if a food does not contain any of the ingredient, or if contains what someone feels is a "safe amount" of the ingredient. I wouldn't be able to allow my daughter to eat a product unless I knew it did not contain ANY amount of the ingredient.	Jan 31, 2013 4:53 PM
2653	Regarding my son's nut allergies, I am wary of companies understanding and abiding by thresholds. He is touch-sensitive and I prefer to shop nut-free facilities/manufacturers whenever possible, regardless of price. A small mistake would be critical for us.	Jan 31, 2013 4:52 PM
2654	I do not like how tree-nuts are generalized on some labels. My daughter is not allergic to all tree-nuts.	Jan 31, 2013 4:52 PM
2655	I do not feel there should be a "threshold" allowed in products. All products should be labeled even if it is slightly possible the allergen is present in the product or in the facility.	Jan 31, 2013 4:52 PM
2656	I still think they are vague and still call the manufacturing companies on certain products.	Jan 31, 2013 4:52 PM
2657	I don't trust them, our dr has told us to keep our child from all traces of the allergens.	Jan 31, 2013 4:52 PM
2658	I don't think there is a "safe" threshold. There is too much diversity between individuals. A safe threshold for one would be entirely unsafe in another.	Jan 31, 2013 4:51 PM
2659	They may not be consistent.	Jan 31, 2013 4:51 PM
2660	It makes me quite nervous. Because everyone reacts so differently to varying amounts of allergen, I am concerned that there may not be a truly safe level - especially with peanuts and nuts.	Jan 31, 2013 4:51 PM
2661	If there is a good chance that the food item might contain the allergen, I don't eat the item. It is difficult to use thresholds, since sometimes I get a reaction eating the food allergen (by mistake) and sometimes I don't have a reaction. it also depends on how much food I already have in my system.	Jan 31, 2013 4:51 PM
2662	Not sure what you mean by thresholds, but I am very aware of my childrens' thresholds for their different allergens. For example, my older son cannot be near other people eating pizza (milk allergy). He can be near other people eating eggs however, as long as they don't touch him. Never mind ingesting the allergens... never okay ... even the tiniest amount. It must be different for every person and changes in the same person over time.	Jan 31, 2013 4:51 PM

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2663	Because my daughters allergies historically have been severe when they're compromised (hayfever season, post asthmatic) I will only give them food that has no allergen in the ingredient list. If it says "may contain nuts" but there are no nuts listed, I assume it's because there's duplication of lines/packaging and that the amount if in the product would be a trace amount.	Jan 31, 2013 4:50 PM
2664	I think they are too vague and I tend to err on the side of caution. I won't take a chance unless it clearly states it's safe.	Jan 31, 2013 4:50 PM
2665	Strict avoidance is essential to protect food allergy patients. The only threshold is none!	Jan 31, 2013 4:50 PM
2666	WE HAVE COME TO REALIZE THAT OUR SONS THRESHOLD FOR HIS ALLERGEN IS LOW.	Jan 31, 2013 4:50 PM
2667	Unpredictable and unsafe	Jan 31, 2013 4:50 PM
2668	In the case of my peanut, tree nut and sesame allergic daughter I would only serve her items I trust to be 100% free of her allergens. She has had reactions in the past for items that were not adequately marked which is not a chance we take at all anymore.	Jan 31, 2013 4:50 PM
2669	It scares me a bit. For someone who is severely allergic a trace could cause a severe reaction. Do doctors/researchers/scientists have concrete evidence that the thresholds they are recommending won't cause a reaction in anyone allergic to the allergen? My son has reactions from just coming into contact with peanut butter. I have a hard time believing that he could eat any of the allergen without having a reaction.	Jan 31, 2013 4:50 PM
2670	I do not think there is a definitive way to use a threshold for labeling. It still has the potential of putting individuals at risk. I think labeling should be an all or none scenario.	Jan 31, 2013 4:50 PM
2671	I think that it depends varies from individual to individual how he will react to allergens and I wouldn't risk for my child to get a reaction. I would want that the products to be free of allergens.	Jan 31, 2013 4:50 PM
2672	I think that most people are unaware. I actually call product makers and ask them when they use same line if they do threshold tests. Sometimes they do and I will buy them, most times they don't know what I am talking about	Jan 31, 2013 4:49 PM
2673	If there is truly a threshold that triggers a reaction, items containing the allergen below the threshold should NOT list the allergen.	Jan 31, 2013 4:49 PM
2674	As I am a teen, I feel I am pretty well educated in the knowledge of food allergies and labeling.	Jan 31, 2013 4:49 PM
2675	Every person is different & a threshold established by the USDA or FDA will not matter. We need better labeling in manufacturing when there is a chance there may be cross-contamination.	Jan 31, 2013 4:49 PM
2676	Terrible! We should know what's in our food and what might be in our food. Often when calling a company to find out about their food label and with	Jan 31, 2013 4:49 PM

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	questions, companies refuse to give up any information, as if I'm trying to steal the recipe. What is natural flavoring anyway.....and spices, why can't we know the exact ingredient in products.	
2677	I think they are problematic and before the current improvements have resulted in my having untraceable allergic reactions in the past.	Jan 31, 2013 4:49 PM
2678	probably too high	Jan 31, 2013 4:49 PM
2679	I am scared that I may not always catch a food that contains the allergen. It can be tricky sometimes. I would love if the label was more specific. We get confused sometimes because it says contains soy but when we look at the ingredients it doesn't show soy.	Jan 31, 2013 4:49 PM
2680	I don't think threshold information would change my purchasing practices. I would still attempt to completely avoid allergens.	Jan 31, 2013 4:49 PM
2681	FDA does not require manufacturers to label products regarding allergens	Jan 31, 2013 4:48 PM
2682	Interesting but not sure how to manage.	Jan 31, 2013 4:48 PM
2683	I think they are arbitrary right now; across the different manufacturers. I wish they all had to apply the same rules.	Jan 31, 2013 4:48 PM
2684	The threshold is zero for my child. Ingesting even trace amounts of an allergen could make my child very sick!!	Jan 31, 2013 4:47 PM
2685	The person 2 is a 2 yr. old, so we must completely avoid egg products and any type of nut or produced in a facility that may e contaminated with nuts.	Jan 31, 2013 4:46 PM
2686	?	Jan 31, 2013 4:46 PM
2687	I never take a chance on giving my now 7yr old son anything that could possibly contain or come in contact with foods he is allergic	Jan 31, 2013 4:46 PM
2688	why do we need to know the threshold when the person should just avoid the food. Can't their thresholds change over time?	Jan 31, 2013 4:46 PM
2689	There is no safe threshold. I do not know any allergy parent that would take this risk. I hope that fare has this same position.	Jan 31, 2013 4:46 PM
2690	I react to trace amounts of peanut so my threshold is 0. Food needs to be labeled if there is any possibility of allergens.	Jan 31, 2013 4:46 PM
2691	I have been told that regardless of thresholds, a body may react differently anytime the allergen is exposed to someone is allergic, which explains why some folks don't find out they are allergic until later in life although they've previously consumed the allergen.	Jan 31, 2013 4:45 PM
2692	One prioduct called rice dream bites says it is dairy free, but then says has traces of amounts of allergen. this is VERY misleading and lead our child to be in the hospital	Jan 31, 2013 4:45 PM
2693	It seems like they can change at any time. Even people with no food allergies	Jan 31, 2013 4:45 PM

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can suddenly develop them later in life. You never know exactly what the reaction is going to be.

2694	I don't trust labeling and I call companies and ask about their allergen protocols and procedures. Because my daughter's peanut allergy is so severe, I try not to buy anything that is processed in the same facility, regardless of manufacturing procedures.	Jan 31, 2013 4:45 PM
2695	I don't know about them	Jan 31, 2013 4:45 PM
2696	We will always act as though our daughter's threshold is zero and totally avoid products unless they are manufactured in an allergen free facility and free of the allergen.	Jan 31, 2013 4:45 PM
2697	That they are largely not understood by the majority of consumers. The concept of applying thresholds for assessing food safety is not unique, but the topic bears a greater emotional charge when it comes to allergens. Defining and applying thresholds will permit the transition from simply identifying and declaring the hazard (for example, the analytical detection of allergen residues... so what?), to an assessment of risk that is more informative to consumers and relevant to the dialogue when considering the protection of public health.	Jan 31, 2013 4:45 PM
2698	Not reasonable or reliable way to manage severe life threatening food allergies.	Jan 31, 2013 4:45 PM
2699	Threshold limits are different for each person. My son has a life threatening allergy to dairy and not only has he reacted to trace levels he ate, but he has had severe reactions from airborne & dermal contact, so severe that he needed to be transported and treated at a hospital.	Jan 31, 2013 4:45 PM
2700	I would like to learn more	Jan 31, 2013 4:44 PM
2701	They have worked successfully for us.	Jan 31, 2013 4:44 PM
2702	I think if any amount of the allergen is present the food should be labeled as containing the allergen.	Jan 31, 2013 4:44 PM
2703	I do not know if they are useful, because some people are so sensitive that even a tiny amount of the allergen may cause a reaction.	Jan 31, 2013 4:43 PM
2704	Not happy with the "may contain" labels. Not sure if it's really a possibility or a lawyer just wanted that added. No government regulation.	Jan 31, 2013 4:43 PM
2705	Every item should be clearly labeled.	Jan 31, 2013 4:43 PM
2706	Don't trust them.	Jan 31, 2013 4:42 PM
2707	There is no safe level. I have reacted to mars plain m&m minis and potato chips as well as from chik fil a.	Jan 31, 2013 4:42 PM
2708	They affect some people, but are over rated sometimes. Some people react to even the smallest particle. For the sake of those people, I think labels need to differentiate. I'm not allergic to trace amounts, just the food eaten in whole. I can tolerate the allergens when baked in foods.	Jan 31, 2013 4:42 PM

Page 1, Q11. Based on what you know about thresholds, how do you feel about them?

2709	They are currently working for us.	Jan 31, 2013 4:42 PM
2710	It's not information readily available and requires research to learn what the thresholds are.	Jan 31, 2013 4:41 PM
2711	I think it depends on the food in question. I will be less cautious about a may contain egg statement as my daughter can tolerate eggs in baked goods.	Jan 31, 2013 4:41 PM
2712	Manufacturers should be required to label more than just "contains". Also generic ingredients like "natural flavors" should necessitate a potential contamination list.	Jan 31, 2013 4:41 PM
2713	I can't have any acceptable allergen thresholds other than zero, or my son could risk anaphylactic shock or death.	Jan 31, 2013 4:41 PM
2714	NOt very comfortable	Jan 31, 2013 4:41 PM
2715	There is no safe threshold. A person with a severe allergy can react from a minute, almost microscopic amount. This means that any amount in a food would make it unsafe to many people. Knowing a food is considered "safe" based on a threshold set by a manufacturer or the FDA would not allow my child to consume the product. In fact, if I saw this labeling on a food, I would avoid it.	Jan 31, 2013 4:40 PM
2716	Think allergen list should be expanded and not used in a blanket way to avoid lawsuits. For example many companies put all allergens as a possibility which then I won't buy but might be ok if they were more specific	Jan 31, 2013 4:40 PM
2717	I practice strict avoidance of allergens	Jan 31, 2013 4:40 PM
2718	Irrelevant	Jan 31, 2013 4:40 PM
2719	I would NEVER buy anything that contains, may contains, made on same equip etc. peoples children have had severe reactions for things like that. it is ridiculous in this day and age to have to worry about my child dying bc of ingesting her allergens. those labels need to be made mandatory and not voluntary and not a standard cover your butt statement and have it on everything.....	Jan 31, 2013 4:40 PM
2720	It could be a problem for those with severe allergic reactions so it's very concerning.	Jan 31, 2013 4:39 PM
2721	Because of lack of knowledge by the general public it can e very dangerous when people think they understand, but do not.	Jan 31, 2013 4:38 PM
2722	Each person has their own threshold and should know how much they can tolerate - if at all.	Jan 31, 2013 4:38 PM
2723	not sure what you mean.	Jan 31, 2013 4:38 PM
2724	My sensitivity is so severe that even the oil(s) that are supposed to be 'allergen-free' cause a reaction. I don't believe that any level of an allergen should be in a product that claims to be free of said allergen, not still have 'trace' amounts.	Jan 31, 2013 4:37 PM
2725	They are very inconsistent depending on the manufacturer, making it difficult to	Jan 31, 2013 4:37 PM

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	shop for "safe" food.	
2726	still too vague	Jan 31, 2013 4:37 PM
2727	The only way to avoid an allergic reaction is strict avoidance of the allergen, which means never ingesting any amount of the allergen. Accidental ingestion is already a risk that exists, so I do not ever knowingly eat a food I'm allergic to & never allow my child to eat a food he's allergic to. Each ingestion of an allergic food can cause an escalating reaction so the more exposure, the worse the reaction can get. Allergic reactions can vary greatly from person to person and while one person may be able to tolerate a low level, another cannot. Given the fact that the foods we are allergic to can kill us, no amount is safe. I think having a "threshold" level that is allowed will hurt and potentially kill people. This should not be allowed.	Jan 31, 2013 4:37 PM
2728	My daughter is now 17 and I think her threshold has changed. We were so vigilant about reading ingredients she has never had to use an epi pen, although she had 2 anaphylactic episodes before she was food tested at one year old. She can tolerate a little bit of soy sauce. Has tried teriyaki but I doubt she will ever try a peanut although she may have outgrown her allergy. So, when I answered question 9 above it was difficult to be accurate. When she was younger I never bought anything that was manufactured or may have contained peanuts or soy but now I do purchase certain things with soy because she can tolerate small amounts	Jan 31, 2013 4:37 PM
2729	Sounds like something to start with. I have to admit I don't know much about them and how they differ from individual to individual.	Jan 31, 2013 4:36 PM
2730	Not comfortable with labeling.	Jan 31, 2013 4:36 PM
2731	I don't feel comfortable with assigning a threshold at which something "should" be ok. Everyone is different and a different amount can trigger a reaction in different people.	Jan 31, 2013 4:36 PM
2732	I was advised that no amount of my child's allergens are safe for her. I would not want a food manufacturer to try to determine what her threshold is.	Jan 31, 2013 4:36 PM
2733	not applicable to everyone. some people have extremely low thresholds for exposure.	Jan 31, 2013 4:36 PM
2734	I am not aware of my daughter's threshold, therefore we err on the side of caution and do not take any risks with any products that state any sort of "made in a facility..."	Jan 31, 2013 4:35 PM
2735	I do not feel there is a safe threshold when dealing with allergens because every person is different and so is there allergy.	Jan 31, 2013 4:35 PM
2736	I am not very confident in them.	Jan 31, 2013 4:35 PM
2737	I've been told by physicians that there is no way to know what amount of an allergen will cause a reaction, so the only safe practice is full avoidance. I believe this. I would feel very uneasy if all of a sudden they allowed just a little bit of tree nut in foods. Just "a little bit" of cashew nearly killed my daughter.	Jan 31, 2013 4:35 PM

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2738	I feel they are variable for each individual depending on their severity of allergy.	Jan 31, 2013 4:34 PM
2739	I have been hearing a lot of positive stories about it lately. I think if your child meets the criteria it is an interesting option.	Jan 31, 2013 4:34 PM
2740	We do the best we can. It's hard!	Jan 31, 2013 4:33 PM
2741	n/a	Jan 31, 2013 4:33 PM
2742	My son goes into anaphylactic shock if he ingests even trace amounts of peanuts or tree nuts. You would literally be putting his life at risk if you established any kind of allergen "threshold" for peanuts or tree nuts. I understand that most people with food allergies do not have life-threatening reactions to microscopic amounts of an allergen, but my son does. His life should not be put at increased risk just because he is in the minority of people with food allergies. If you do this, my son's life will become MUCH more difficult than it already is. Manufacturers will have no incentive to process foods that are completely free of allergens. I am begging you not to do this. If you do, you will end up with wrongful death lawsuits. I hope you recognize that profits are not worth a child's life. Nothing is worth a child's life.	Jan 31, 2013 4:33 PM
2743	Allergen thresholds are very useful. Could make labeling much more accurate.	Jan 31, 2013 4:33 PM
2744	More consistent labeling would make it easier for consumers to make informed decisions about purchasing products that are safe for consumption.	Jan 31, 2013 4:32 PM
2745	they are not clear to the public.	Jan 31, 2013 4:32 PM
2746	An allergy is an allergy. If it's in the food I want to know so I can make the decision rather than someone else doing so for me.	Jan 31, 2013 4:32 PM
2747	I think that they are ambiguous, and difficult to understand.	Jan 31, 2013 4:32 PM
2748	How do you determine a safe level for everyone?	Jan 31, 2013 4:32 PM
2749	It's very person-dependent and is not set and should not be set by a standard of generalization.	Jan 31, 2013 4:32 PM
2750	I feel that they are unclear knowing that they don't have to say anything about cross contact. Not sure what it means about "good manufacturing practices". Are there standards for this labeling? Free of allergen or allergen free label doesn't mean no cross contact.	Jan 31, 2013 4:31 PM
2751	If I'm thinking that threshold means the amount that someone can consume before a reaction occurs, I feel that it's kind of a scary concept. Each reaction is individualistic, so setting a threshold for a general population won't work. You'll always have someone who could react with that low threshold.	Jan 31, 2013 4:31 PM
2752	I understand that a study was conducted here in WA attempting to identify thresholds and a child died. Our allergist told us that the study will not be repeated.	Jan 31, 2013 4:31 PM
2753	I react to very small amounts (1/10000th) so any amount should be labeled.	Jan 31, 2013 4:31 PM

Page 1, Q11. Based on what you know about thresholds, how do you feel about them?

2754	There is no safe threshold for a person with life threatening allergies!	Jan 31, 2013 4:31 PM
2755	I know that it's the maximum amount tolerated by a person without suffering a reaction, but for us there is no such thing. Our child has a reaction to touch, and even has a slight airborne sensitivity.	Jan 31, 2013 4:31 PM
2756	I feel more comfortable buying foods that are required to fall below set thresholds in order to be labeled as allergen free.	Jan 31, 2013 4:31 PM
2757	No matter what amount of allergen is present I would completely avoid that food.	Jan 31, 2013 4:30 PM
2758	Mostly untrusting.	Jan 31, 2013 4:30 PM
2759	I feel it may work for some but I do not feed my child in relation to a threshold - I avoid due to testing results and reactions we have encountered at home	Jan 31, 2013 4:30 PM
2760	Still very confusing and Always changing	Jan 31, 2013 4:30 PM
2761	I know that even a trace of peanut would cause an anaphylactic reaction in my son	Jan 31, 2013 4:30 PM
2762	I would feel more confident in buying/serving foods if I knew what my daughter's allergen threshold level was. As far as I'm aware there is no determined threshold level for allergens. Thus products containing soy lecithin are labeled for soy even though there may be little to no trace of soy protein present.	Jan 31, 2013 4:29 PM
2763	expert within my own son's allergy	Jan 31, 2013 4:29 PM
2764	I feel that to be truly allergen free, products need to not contain any of the allergen at all, considering people can react to just traces of products.	Jan 31, 2013 4:29 PM
2765	I know enough not to trust food manufacturers estimates of thresholds. Though they certainly seek to limit their liability, they also seek not to alienate customers, and so will typically not go to the same lengths as a parent of an allergic child to determine safety.	Jan 31, 2013 4:29 PM
2766	If there is any trace of an allergen in a product, it should be labeled as such	Jan 31, 2013 4:29 PM
2767	I think they need to be more clear and on every package that is sold. Spell it out in detail.	Jan 31, 2013 4:29 PM
2768	Even if a trace amount of allergen is in a food my twins will go into anaphylaxis. I need to know if there is even a slight chance that their allergen is in a food	Jan 31, 2013 4:28 PM
2769	Need more info on it to answer.	Jan 31, 2013 4:28 PM
2770	Depending on the severity of the allergen, I would not expose my food allergic child to any level of the allergen.	Jan 31, 2013 4:27 PM
2771	Even the smallest trace of a peanut/peanut residue/peanut shell/peanut shell dust can cause my daughter to have an anaphylactic reaction. There is no small amount that would be safe for her to touch/injest/inhale.	Jan 31, 2013 4:27 PM
2772	I don't think thresholds should be placed on allergen labeling. If product	Jan 31, 2013 4:27 PM

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contains any amount of allergen my child will react.

2773	I have never heard that term used.	Jan 31, 2013 4:27 PM
2774	They should be taking very seriously as they are not the same for everyone. According to my allergist (#1 in the city I live in), even small amounts of the food you are allergic too entering your body & that you might not even be aware your body feels, can wreak havoc on your whole body & immune system.	Jan 31, 2013 4:27 PM
2775	It's my understanding that any level of exposure is dangerous so I'm not comfortable with assuming something is safe if its below some threshold. Additionally it's my understanding that repeated exposure could increase severity of reaction.	Jan 31, 2013 4:26 PM
2776	My son had a reaction to a "milk free" product. I find the current labeling rules insufficient.	Jan 31, 2013 4:26 PM
2777	I do not feel safe with them	Jan 31, 2013 4:26 PM
2778	I have never heard the term 'thresholds' before. My allergist said to avoid all foods containing our allergens. Even foods I know that will not be consumed by my daughter (a chocolate bar for example) that have a 'may contain' statement I will not purchase for myself so that I can ensure I am allergen free to keep her safe.	Jan 31, 2013 4:26 PM
2779	Confusing to everyone, especially someone dealing with a new diagnosis!	Jan 31, 2013 4:26 PM
2780	We practice strict avoidance of foods he is allergic to. Since our child was diagnosed at 4 months, we have no way of really knowing what his actual allergy threshold is. He also has a esophageal disease EoE..which adds additional percautions when reading food labels.	Jan 31, 2013 4:26 PM
2781	Before we understood anything about them, our daughter had a reaction to a food that had no nuts in it but was processed in a facility... That's how we learned to draw the line. Also different people have different levels of reaction, so I would fear that what might not cause a reaction in a person mildly allergic might cause a reaction in someone more severely allergic.	Jan 31, 2013 4:26 PM
2782	I think every person with food allergies is different and even from day to day this could change. I would be nervous about food labels based on a level of certain thresholds bc I wouldn't know if my children would react or not and trying it isn't an option for us now. I always err on the side of major caution. However on the FDA's website one of the questions stated to find an answer for was: "6. What data or other information exist on current levels of exposure associated with the consumption of undeclared major food allergens in packaged foods?" I think this would be a good question to ask however if foods we currently eat that are considered "safe" by us are found to have threshold levels of some of our food allergens I would want to pause before buying again but it also might help give a threshold on my children and open up new food opportunities w packages that have voluntarily stated in the past they are "produced in a facility" etc. I can see both good and bad with this.	Jan 31, 2013 4:25 PM
2783	Zero should mean zero, when a life is at stake.	Jan 31, 2013 4:25 PM

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2784	Never take a chance	Jan 31, 2013 4:25 PM
2785	I think they vary from person to person. I'm very sensitive, my son is less likely to react.	Jan 31, 2013 4:25 PM
2786	Trace amounts should be identified. Threshold amounts should be extremely low for those that are very (read: deathly) sensitive to allergens.	Jan 31, 2013 4:25 PM
2787	I need to know more	Jan 31, 2013 4:25 PM
2788	if it has any allergen or cross contamination of allergen my child will react	Jan 31, 2013 4:25 PM
2789	They need to be more stringent.	Jan 31, 2013 4:25 PM
2790	If products are made in a facility with said allergen it should be law for the company to give a disclaimer.	Jan 31, 2013 4:25 PM
2791	Thresholds for allergens vary with each individual no exposure means no reaction	Jan 31, 2013 4:25 PM
2792	I feel like I'm tired of living like, my kids have a pistol held to their heads every time they sit down to eat something.	Jan 31, 2013 4:25 PM
2793	For celiac disease, threshold of 20 ppm, which is being considered may not be low enough. When it was first recommended, testing was not available for lower amounts, but because they have not finalized the rules and lower amounts can be tested, I am not happy with 20 ppm.	Jan 31, 2013 4:24 PM
2794	I assume that a threshold would be that a very minuscule amount of an allergen would be allowed. If so, I do not like the idea of a threshold.	Jan 31, 2013 4:24 PM
2795	Zero tolerance for allergens	Jan 31, 2013 4:24 PM
2796	Scary.....Hard to trust manufacturing of food. I do not know much about the law. I believe that up to 2% of "something" can be in product without labeling item?	Jan 31, 2013 4:24 PM
2797	Not sure	Jan 31, 2013 4:24 PM
2798	My pediatrician and allergist, as well as my research (technical background and Master's Degree) indicate that as little as 1/100th of a peanut could cause a reaction for my son who is a class VI allergy. My son with a sesame allergy has reacted to a piece of bread that was laid on the same tray that had previously contained sesame products, but none were obviously contained on the tray. The wording on a couple of the questions below 12-15 are ambiguous. on 12- does 'major' mean the top 8? Sesame is a major allergen- it is 9th- it is not labeled for by most companies. 15 is also ambiguous. I have been told scientific studies indicate that as little as 1/100 of a peanut can cause a potentially lethal reaction- but I don't recall ever reading about a confirmed exact scientific threshold being established. Allergies are very unpredictable. That is what is so worrisome about them.	Jan 31, 2013 4:23 PM
2799	I feel that it is hard to gauge a threshold. There is no definite answer.	Jan 31, 2013 4:23 PM
2800	I am not comfortable with them. I just can't believe that science will know that a	Jan 31, 2013 4:23 PM

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	threshold is okay for everyone. For example, some people can tolerate a trace of an allergen and just have a stomachache or rash. Someone else could die from anaphylaxis. I don't think any trace of an allergen should be allowed.	
2801	I generally call the manufacturer or refer to their website as to what they mean by may contain or processed on line or in facility. Otherwise I'm reluctant to buy products that may have been cross contaminated in the manuf process	Jan 31, 2013 4:22 PM
2802	From my understanding, each person has a certain amount (threshold) of an allergen that he can consume before having an allergic reaction. However. this threshold can change based on sickness, activity level, possibly hormone levels, etc...	Jan 31, 2013 4:22 PM
2803	Uncertain and afraid	Jan 31, 2013 4:22 PM
2804	need more research	Jan 31, 2013 4:22 PM
2805	I think that knowing how much of the potential allergen is in a food item could make lives much easier, especially for persons with multiple food allergies. For myself, it is nearly impossible to purchase pre-made food because I have dozens of allergies. However, some of them are mild, and if I knew something had a minuscule amount of one of those, I could potentially use the product. Otherwise, I avoid them completely.	Jan 31, 2013 4:21 PM
2806	There shouldn't be a question about thresholds in food. There are actually people who have airborne reactions to the food that they are allergic to. Some only have reactions from trace amounts that are microscopic. I think every product should be labeled for any chance off an allergen being in it. NO AMOUNT OF ALLERGEN IS SAFE FOR SOMEONE THAT IS ANAPHYLACTIC TO A CERTAIN FOOD. Even a small amount can cause anaphylaxis and possibly death.	Jan 31, 2013 4:21 PM
2807	Not comfortable	Jan 31, 2013 4:21 PM
2808	I do not feel that any trace amount should be overlooked, threshold or not	Jan 31, 2013 4:21 PM
2809	some may be too high for those who are severely allergic	Jan 31, 2013 4:20 PM
2810	There is no threshold that is safe under any circumstances. I would never, ever take that risk with my child's life. I am shocked and saddened that this is even being considered. I would think that FARE would be completely against this.	Jan 31, 2013 4:20 PM
2811	They can be used as a guide but they are not absolute, they may be diferent for each food, and each person may react to a different threshold.	Jan 31, 2013 4:20 PM
2812	I assume thresholds refers to PPM of an allergen (though I am not sure.) If there is one particle, that is one too many for me.	Jan 31, 2013 4:20 PM
2813	I feel it is an unacceptable risk to take, and makes purchasing food even harder for those with the most severe allergies.	Jan 31, 2013 4:20 PM
2814	my son has such a severe allergy we really need to know if it was even in the same facility!	Jan 31, 2013 4:20 PM

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2815	The food I produce for myself and customers is tested and is negative and below detection for Gluten and Top 8 Food Allergies and has been tested by independent lab. Therefore I label it appropriately on the front label. I also do full disclosure labeling.	Jan 31, 2013 4:20 PM
2816	I think it works differently for each individual. For instance, I'm super allergic to cow's milk. BUT I can eat heavy cream and butter made from cow's milk and anything cultured made from cow's milk such as yogurt or cheese. (But the whole product MUST be fully cultured.) Obviously, the heavy cream is likely to have trace amounts of the protein, but it must be very trace.	Jan 31, 2013 4:20 PM
2817	There is no safe thresholds when your child have severe allergens. Not taking about the rash few people may get, rather the life threatening reactions that can and do occur more often now than anytime in history.	Jan 31, 2013 4:19 PM
2818	Better safe than sorry, so any possible connection with allergen is completely avoided. Particularly since allergic person is a young child.	Jan 31, 2013 4:19 PM
2819	I do not feel comfortable having someone else set a base line for allergens.	Jan 31, 2013 4:19 PM
2820	at what level a person would react to the allergen	Jan 31, 2013 4:19 PM
2821	I worry alot about them.	Jan 31, 2013 4:19 PM
2822	Don't know anything about them	Jan 31, 2013 4:19 PM
2823	not supportive. the acceptable threshold should be left to the individual allergic patient rather than thresholds set by consensus.	Jan 31, 2013 4:18 PM
2824	I wish that it were not a voluntary thing to include those phrases, but that it were mandatory. You can never be 100% certain, unless something says "Peanut Free" or similar. I think some people try to get away with it, but good companies understand the liability. I also am surprised about some companies (i.e. Quaker) who can produce product in a peanut free facility in Canada, but not in the US. I must believe their standards are more strict.	Jan 31, 2013 4:18 PM
2825	I wish everyone was required to use the same layout and that "containing/processing" was better defined.	Jan 31, 2013 4:18 PM
2826	I am opposed to them.	Jan 31, 2013 4:18 PM
2827	Correct packaging is vital to the safety of patients with food allergies. One mistake can be fatal. Current labels are better than 28 years ago when my son was born but much improvement can still be done. One touch for my son can cause a severe reaction. Once I kissed him after eating dairy and put him into a life threatening situation. It is imperative that we do more for packaging and inspections in factories.	Jan 31, 2013 4:17 PM
2828	Not really sure what you mean by this question. Sorry	Jan 31, 2013 4:17 PM
2829	I know that thresholds can vary from person to person so food producers should be very careful to be as specific as possible.	Jan 31, 2013 4:17 PM
2830	My son was extremely allergic to milk as a young child. I was leery about food	Jan 31, 2013 4:16 PM

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	items that said "May contain..." and once he had a reaction to an item that had no dairy in the ingredients but was manufactured with other dairy items. So, I am very cautious.	
2831	All of the doctors that we have seen all said not to expose, have contact with or ingest. So we dont have a designated threshold. We avoid.	Jan 31, 2013 4:16 PM
2832	I feel that packaging labels vary so much between manufacturers that I don't really know what to trust without calling the manufacturer directly to inquire. Therefore, we just avoid all labels that indicate the possibility of cross contamination. I'm not convinced that thresholds are really the same for all people either.	Jan 31, 2013 4:16 PM
2833	In our family, there is no threshold. A minute amount can cause a reaction.	Jan 31, 2013 4:16 PM
2834	Thresholds don't help when teaching young children about food allergies; their brains haven't developed to the point where they can clearly understand what this means. So I don't approve of using verbage/language on food ingredient lists that pertain to thresholds. It would complicate things for a child (elementary school aged). Keep things simple and clear - either it's an allergen or its not; either it may cause a reaction or it won't. A child who is learning to read and who begins to take responsibility for their allergy by reading food labels needs a simple way to identify allergens and this process does not need to be complicated by thresholds. A child is either allergic or not allergic to the ingredients.	Jan 31, 2013 4:15 PM
2835	Worry some Had problem with products and later found they did not meet their thresholds ..tofutti	Jan 31, 2013 4:15 PM
2836	Unsure.	Jan 31, 2013 4:15 PM
2837	I avoid giving my daughter a food that contains any amount of the allergen	Jan 31, 2013 4:15 PM
2838	Given that my daughter's allergy to peanuts and tree nuts is so severe, I am not willing to find out her threshold for the items.	Jan 31, 2013 4:14 PM
2839	I want allergen free to = allergen free	Jan 31, 2013 4:14 PM
2840	my daughter needs to avoid all peanuts and tree nuts - the slightest bit could kill her	Jan 31, 2013 4:14 PM
2841	Everybody's threshold is specific to them. Companies have a hard enough time adhering to required language on labeling allergen much less measuring them.	Jan 31, 2013 4:14 PM
2842	I know nothing about them.	Jan 31, 2013 4:13 PM
2843	I think that a lot of products that are proven to contain an allergen are below human detection in some cases. I also know that my son has reported mild symptoms (mouth tingling for example) in a product that we took a risk on for cross contamination. I feel food labeling is so poor at this point that we sample and judge many products on our own regardless of what the label alludes too. We have witnesses three major reactions (when first diagnosed) and so avoid any product that actually contain the allergen.	Jan 31, 2013 4:13 PM

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2844	I am not sure	Jan 31, 2013 4:13 PM
2845	I believe there needs to be consistent, reliable, and complete labeling regarding all major allergens - both as a primary ingredient and cross contamination risks.	Jan 31, 2013 4:12 PM
2846	It is an issue that can be difficult because I do not know the threshold limit for my allergens. How would those tests be done?	Jan 31, 2013 4:12 PM
2847	My son reacts to trace amounts. Any possibility of the allergen must be mentioned.	Jan 31, 2013 4:11 PM
2848	Based on the severity of my child's allergy as communicated to us by highly respected specialists, confirmed by quality testing, and confirmed by two anaphylactic reactions (one to only trace exposure from shared equipment), they make me nervous.	Jan 31, 2013 4:11 PM
2849	They provide some guidance, but no assurances.	Jan 31, 2013 4:11 PM
2850	Some items do not have allergy info so I will avoid if not sure of ingredients. Two times in ER and close to death has really scared me	Jan 31, 2013 4:11 PM
2851	My child is only 6. I am not comfortable with thresholds. Not worth the risk. He has had hives just from touching allergen.	Jan 31, 2013 4:10 PM
2852	They are better than nothing	Jan 31, 2013 4:10 PM
2853	Individual sensitivity is so variable - I personally wouldn't rely on "thresholds".	Jan 31, 2013 4:09 PM
2854	Improvements can be made, but overall practices have gotten better.	Jan 31, 2013 4:09 PM
2855	Unfavorably. Just because there is a minimum amount of a food allergen that may be safe to consume does not mean that people with allergies should consume this food, as accidents can be made and the person may eat more than the suggested serving size and then will consume more than the safe threshold of the allergen.	Jan 31, 2013 4:09 PM
2856	I am wary of buying anything that would still have any amount of an allergen in them, no matter how little.	Jan 31, 2013 4:09 PM
2857	I would not want them to be used on food labels	Jan 31, 2013 4:09 PM
2858	Constantly uncomfortable buying processed foods - and wary to try new items.	Jan 31, 2013 4:08 PM
2859	I appreciate knowing when foods containing the allergen are processed with the food I am trying to purchase.	Jan 31, 2013 4:08 PM
2860	I feel that no one should eat any amount of what they are allergic to.	Jan 31, 2013 4:07 PM
2861	I think until we have a treatment that is anything besides strict avoidance then we need to provide parent or individuals with the information they need to make an informed decision.	Jan 31, 2013 4:07 PM
2862	too dangerous no matter what	Jan 31, 2013 4:07 PM

Page 1, Q11. Based on what you know about thresholds, how do you feel about them?

2863	I would be leery of adding thresholds, due to different sensitivities in individuals.	Jan 31, 2013 4:07 PM
2864	It's best to avoid the allergen all together and avoid a potentially life threatening event.	Jan 31, 2013 4:07 PM
2865	Fearful	Jan 31, 2013 4:07 PM
2866	Everyone has different reactions and thresholds will not be the same for everyone.	Jan 31, 2013 4:07 PM
2867	Not great. Any of the allergen is too much, as far as I'm concerned.	Jan 31, 2013 4:06 PM
2868	Ack. Thresholds can be different for different people and different allergens, and allowing a threshold means that I will never know whether my child can consume a food. This will make it much harder for us to purchase foods.	Jan 31, 2013 4:06 PM
2869	There is no safe threshold for something like tree nuts or sesame, because every patient's sensitivity varies.	Jan 31, 2013 4:06 PM
2870	Unsure about accuracy	Jan 31, 2013 4:05 PM
2871	I think they are to be taken on a case by case basis.	Jan 31, 2013 4:04 PM
2872	Makes me nervous.	Jan 31, 2013 4:03 PM
2873	My son I had a reaction to a trace amount of his food allergen, I don't think there is any safe threshold.	Jan 31, 2013 4:03 PM
2874	We need to be more consistent about how we label foods and laws need to be put in place (if they aren't already)	Jan 31, 2013 4:03 PM
2875	they are a little difficult to determine and someone with a severe allergy would still need to refrain from any contact. I don't believe that food thresholds would work in my household and would never purchase an item which could endanger my child's life.	Jan 31, 2013 4:02 PM
2876	I always call the company, despite reading the label to fully understand their definition of what they listed.	Jan 31, 2013 4:02 PM
2877	I do not trust them, since both my children have had severe reactions to simply touching allergens - no ingestion.	Jan 31, 2013 4:02 PM
2878	Confident and scared for my kid.	Jan 31, 2013 4:02 PM
2879	I would want allergists to weigh in on the sensitivity of those with eosinophilic disorders and FPIES to know if they generally tolerate a lower threshold than those with conventional IgE mediated food allergies.	Jan 31, 2013 10:19 AM
2880	They can be scary so we avoid anything with traces or "may contain"	Jan 31, 2013 10:06 AM
2881	I wish scientists would create accurate parameters.	Jan 30, 2013 7:33 PM

Page 1, Q18. Thank you for providing your feedback. Please include any additional comments below

1	I am thankful for a group trying to help us folks with allergy issues. Please keep trying to find a cure!!!!	Feb 15, 2013 7:47 AM
2	It would take a LOT to assure me that any amount wouldn't cause a reaction. Don't different people have different thresholds?	Feb 14, 2013 7:20 PM
3	The legally mandated list gets in the way of science and public awareness. It makes everything involving allergens outside the Top 8 (from when the law was first passed) difficult to navigate. Diagnosis is excessively difficult, and corporations blatantly lie. Hence, when the list is out of date, it's hard to notice. The most important allergens to label are not just the ones that most commonly cause reactions, but the ones that most commonly cause trouble with reading ingredient labels. Corn is literally impossible to tease out of an ingredient list. It's also used in half the medicines in hospitals and almost every medicine in pharmacies, neither of which have the necessary information to treat patients with corn allergy. I consider kosher labels more reliable than the current legal rules when it comes to dairy. FAAN gives out dangerously misleading information. Their boilerplate about the Top 8, which gets copied all over the place, strongly directs people's attention away from the bigger picture. The best response would be to have a certification market for allergy safety, with basic oversight from the FDA to ensure a fair market. That way, the regulations will respond more rapidly to new information and customer demand.	Feb 14, 2013 6:39 PM
4	Food labeling is a problem and there needs to be more specifics on the common name of the food. I just purchased a cheese product that contains a allergen for me and ate it not knowing or suspecting it had it. I found out when feeling sick and calling to see if another suspected allergen was in it and after hearing the ingredients used under the term "colour" I found out it had the confirmed allergen i need to avoid and not the one i was calling about. Had i not called i would not have suspected the allergen was in there. The item is beta carotene from carrots for a cheese product colour. I had no idea it was in there. And i ate it. I was calling the company to see if it had hidden gluten.	Feb 14, 2013 4:41 PM
5	My son has a life threatening tree nut allergy. At ten years of age he said, "Every day I wake up and wonder, 'Is this going to be the day that I get a nut?' No kid should have to live with that fear. Without proper labeling laws, my son worries every single time he eats. "Everything safe?" I call companies every day! Unilever rocked our world when I called regarding a Breyers Ice Cream just because I felt there could be a problem and found out exactly how big Unilever is. When the rep said, "I only handle Breyers and Lipton," I asked for Lipton clarification. She advised that I stop feeding my son the Lipton Noodle soup that he has had since he was a baby due to possible cross contamination. Or when I called Food Lion regarding their candy corn, I was informed that the plant in Mexico was state of the art but when the candy was shipped to N.C., the corn could very well be packaged in the same area or even on the same lines as nut clusters! How on earth do we protect our children? We shop from Peanut Free Planet and similar allergen free companies but it is a costly alternative and a lot of times the flavor is compromised. Childhood food allergies are increasing at an alarming rate. Food labeling isn't for the occasional allergic child. It is becoming a growing necessity for many families. I am greatly saddened when I see the fear in my son's eyes every single time he eat. Life doesn't have to be so hard.	Feb 14, 2013 2:34 PM

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6	PLEASE DO NOT allow manufacturers to determine "safe" limits!!!! NO NO NO Manufacturers, reputable ones at that, still make mistakes. Case in point: General Mills had a labeling error many years ago.... we called to ask about discrepancy they checked and told us no problems..... a week later there was a national recall and they never directly contacted us. Mistakes happen, but with allergies they can cost lives. DO NOT allow manufacturers to use thresh holds!!! Kelley 610.431.6299	Feb 14, 2013 2:19 PM
7	there is NO possible way to be sure how much allergen would trigger an episode from one individual to the next .. each person has such varied things to look at	Feb 14, 2013 8:19 AM
8	Keep up the great work of keeping us safe!	Feb 14, 2013 7:50 AM
9	In addition to labeling food allergens, I would also like food items to be labeled if they contain GMO foods.	Feb 13, 2013 9:57 PM
10	People need to know what's in the food and if it is made on the same equipment as the food they are allergic to so they can avoid these foods and keep themselves safe and alive	Feb 13, 2013 9:14 PM
11	Anaphylaxis is unpredictable and 78% of patient whom had a fatal reaction never had a previous severe reaction. So according to the national Food Allergy guidelines, there is no such thing as mild allergic.	Feb 13, 2013 5:42 PM
12	Each child is different in their level of handling allergens and each reaction is different, how would you judge?	Feb 13, 2013 2:55 PM
13	strict avoidance is the surest prevention of an allergic reaction	Feb 13, 2013 2:01 PM
14	I wish more there would be stricter regulations on manufactures to place on labeling food to protect my deathly allergic peanut child.	Feb 13, 2013 10:24 AM
15	I think it is GREAT that people are trying to bring more awareness to Food Allergies. Until my daughter I didn't realize how many people are out there with food allergies and how sever they can be. Unfortunately with my daughter I had to find out the hard way and she went into anaphylaxis. I would love to bring awareness to my community. Keep up the great work and Thank you!!!!!!	Feb 13, 2013 8:42 AM
16	It is my understanding that some allergies resolve when you avoid them and all antibodies your body has made are gone. A small amount, while not triggering an outward reaction could still trigger production of antibodies and prolong the child's allergy. If I am trying to avoid a substance completely, I need the label to say it contains the allergen, regardless of how much it contains.	Feb 13, 2013 6:33 AM
17	My son has been desensitized to his peanut allergy using Oral Immunotherapy. If you are interested, I've documented the entire process on my blog called Just A Little Peanut http://justalittlepeanut.blogspot.com	Feb 12, 2013 10:33 PM
18	Thank God for you the FARE team! You are the best!	Feb 12, 2013 9:49 PM
19	Thanks for asking our opinions	Feb 12, 2013 9:02 PM
20	I don't think we should have allergen threshold's. Either the allergen is in the food or it is not. If a minuscule amount is in it, then it needs to be labeled.	Feb 12, 2013 7:22 PM

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Allergen thresholds will vary among people. Some may have no reaction at all and some people may have a reaction. I am not comfortable with the FDA deciding what thresholds will be acceptable. I feel that allergen thresholds could endanger my child's life and many other people's lives. I have a right as the consumer to know what exactly is in my food. In fact, it should be mandatory to label if it's manufactured on the same equipment or in the same facility as the allergen.

21	I would stay away from all products that would have any of the allergen for you never know what might trigger the reaction. What is a safe amount for it will be different for all that are allergic. My son is very allergic and it has changed through the years....some less than others but it is a growth/hormone change especially since he is a teenager. You are inviting danger and facing the unknown...giving a false bit of safety.	Feb 12, 2013 6:53 PM
22	It would be very helpful if the labels are easier to read. And make mandatory to label all food, including food purchased from international stores.	Feb 12, 2013 4:26 PM
23	The only "safe" amount of allergens in foods are NO allergens. A company would lose my business if they allowed any allergens in or in contact with their foods...even if it was a scientific threshold amount.	Feb 12, 2013 4:05 PM
24	Even if a threshold is established which keeps most safe, some will not be safe. We have been advised and will continue to maintain strict avoidance of all allergens.	Feb 12, 2013 3:20 PM
25	Most people/businesses/restaurants don't realize that living with food allergies is a daily battle and can be quite stressful; sometimes even embarrassing. Even with constant questioning and carefully analyzing all food consumed there is still a danger, and that always present uncertainty that your food is 100% safe is very scary.	Feb 12, 2013 1:10 PM
26	In question 9, it might be helpful to know how people respond if there is no allergen statement made. In our case, we do not purchase such products.	Feb 12, 2013 12:20 PM
27	Thanks for the opportunity to fill out this questionnaire. Thanks for all you do to provide awareness of allergies.	Feb 12, 2013 9:45 AM
28	Food labeling need to be standardized all through US. Strict laws should be governing the exact meaning of food labels. Labels should be in simple language , very clear to read, in a big enough font and follow the same format for all products. This can prevent the loss of many children's lives.	Feb 12, 2013 9:43 AM
29	Since I am an adult I sometimes choose foods that are risky. Most of the time I don't, since trace amounts can trigger a reaction. If it were my child who is allergic, I'd have answered this survey a lot differently.	Feb 12, 2013 9:23 AM
30	Increased exposure to even things that our daughter is mildly allergic to decreases her threshold for that allergen, so I would not appreciate someone deciding for me how much of an allergen is safe.	Feb 12, 2013 9:09 AM
31	I had to put "I don't know" on most of #12 questions, because it seems a number of food products will label their products with allergen warnings, but I've also	Feb 12, 2013 8:32 AM

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come across a number of others that have allergen triggers in the ingredients, but do not have the warning at the bottom. I feel ALL products ought to, for other persons to be able to recognize an allergen they are wanting to avoid at a glance, rather than have to scour the whole ingredient list.

32 I would suggest that when a product is manufactured with allergens should be a statement on the label "may contain traces of ...soy...because is manufactured on Shared Equipment with Products Containing Allergen... Feb 12, 2013 7:58 AM

33 I understand that every case is different, however my child has had anaphylactic reactions due to food being made in a factory where her trigger allergen, milk, was present. Due to this I cannot ever consider it safe to purchase anything unless made in a non-milk facility. To start measuring the trace amount or provide a 'safe' number on the amount of allergen in a product clouds the issue. It makes it confusing and frustrating for those who need products made in a dedicated facility. Feb 12, 2013 7:09 AM

34 A lot depends on the age of the allergic person. I would trust my spouse to know when he is starting a reaction, and do the necessary measures, more than I would trust my 4 year old to pick up on the signs. Feb 12, 2013 5:52 AM

35 consistent food labeling would be appreciated... thank you for your assistance Feb 12, 2013 2:52 AM

36 In 16, I think that these laws may vary depending on the state Feb 12, 2013 12:33 AM

37 Labeling needs to be mandated and overseen. I accidentally bought and fed my children (both anaphylactic to milk protein) a brand of muffins. They had a label, but did not record the dairy in the CONTAINS section, just soy and wheat. They had further complicated my seeing the dairy by bold highlighting all allergens in the long uncapitalized description, and the dairy wasn't highlighted, and that was where my attention was diverted. Granola bars are tough - may contain traces of tree nuts or peanuts is just frustrating - it takes an entire type of easy food for kids and adults and makes it off limits for us. I'd like to see all restaurants also be trained in cross contamination issues and have allergen ingredient lists available at their location. It is ludicrous that you can only find the allergen info online for a place as popular as McDonalds - yet you can get the calorie info in the restaurant. Food allergies are a part of 10-20% of the population now. It isn't just a convenience factor - it's a safety factor. Especially for those choosing to send their children to school who have friends' parents trying to make our kids allergen free snacks who are NOT used to reading labels like we are. We should be able to keep our children safe. MSG needs to be labeled as such, not hidden. The "carmel coloring" or "seasoning" needs to identify any and all allergens. It's a label. They already make the label - they just need to make it more readable and accessible. They'd actually make more money if they accurately labeled their food - Feb 11, 2013 11:33 PM

38 When I see warnings that talk about shared facilities but not shared equipment, I always call the company to find out what, exactly, that means and whether there is any chance for cross-contact with the allergen. It would be REALLY helpful if there were threshold guidelines established, perhaps with a number ranking scale that could be aligned with testing in patients that would rank the patient's risk on the same scale. But this would need to be federally established and regulated, or it would be too dangerous to implement. Feb 11, 2013 10:24 PM

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39	This survey is worded horribly and will not provide accurate data. As an example, in Q17, "itchy throat" is not a mild reaction, it is an uncomfortable experience and generally coincides with a frightening choking feeling. Similarly, "tingly lips" are due to swelling, which is by no means a mild reaction.	Feb 11, 2013 10:19 PM
40	I would NEVER purchase or ingest any food that contains an allergen. Every reaction is different. You could have a small amount of an allergen and have a worse reaction than consuming a large amount of the allergen. There is no such thing as having a small amount of allergen with a guarantee of no reaction. This is info my dr shared with me.	Feb 11, 2013 10:17 PM
41	Thank you for doing this!	Feb 11, 2013 10:10 PM
42	I think it is dangerous to let any ingredient in the food because it can cause rxn first time, it can cause rxn in future, it can be ok. No one really knows for any person.	Feb 11, 2013 10:08 PM
43	Please label for Sesame. I have two children with this allergy. It is labeled in Europe and Canada, is the top allergen in Israel and should be labeled in the U.S. as well. Many companies refuse to let me know if their Natural Flavors or Spices contain Sesame. Some companies are labeling for it on a voluntary basis because they know it is prevalent and important.	Feb 11, 2013 9:35 PM
44	It should be MANDATORY for all labels to state potential allergens from cross-contamination in a facility.	Feb 11, 2013 8:57 PM
45	Question 17 is a stupid and insulting question - would I knowingly cause my child discomfort? I don't know any parents that would do that. These food allergies should not be taken lightly, you never know how much of an allergen could trigger anaphylaxis. Frankly, I expect more from the FDA than this.	Feb 11, 2013 8:48 PM
46	"May contain" or "made in a facility" labelling practices are a MUST for manufacturers. But, not used as a cop-out to just ensure that they have their bases covered in case of an accident.	Feb 11, 2013 8:46 PM
47	Please please add sesame to the big 8, please make it the big 9 like other countries have done. Also I am extremely interested in becoming more of an advocate and community educator. Please loop me in if there is anything I can do. Jane singh cell 617.947.5809, mom of two children with allergies thank you. Also email is janemollo@hotmail.com contact me anytime I want to be involved.	Feb 11, 2013 8:38 PM
48	I have noticed some labels (bread) say contains less than 2% of: and then a long list of things. We have recently tried a few that have nonfat milk and soybean oil listed at the very bottom of this list. I think these foods may be making my sons eczema a bit worse but he was positively joyful eating a soft bread bun for the first time in his life. So, I will continue to purchase and watch him like a hawk while he eats it.	Feb 11, 2013 8:32 PM
49	Please keep in mind that patients are all different, and past reactions are not predictors of the severity of future reactions. It is already hard enough for people with allergies to find safe products. Labeling thresholds will only make us avoid the respective product.	Feb 11, 2013 8:25 PM

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50	The FDA needs to do a better job of keeping our allergenic individuals as safe as possible.	Feb 11, 2013 8:19 PM
51	I couldn't answer Question 12. I'm not sure what you mean by "food source names". What I think you may be asking about is the ability of food companies to put ingredients on a label without telling you what that ingredient is made from. My son has a corn allergy and it is extremely frustrating to purchase food - I have to read the label and then cross-reference the ingredients with a list I keep of ingredients that come from corn (150+ items on list). Also, I think the idea of including trace amounts of an allergen in a food product at a theoretically "trivial" level is dangerous. I've found my son's reactions to allergens to be inconsistent. He may have a mild reaction at his first exposure but subsequent ones can be more pronounced. I would not feel comfortable experimenting with him. For myself, I have taken chances in the past but less so recently after finding about about 2 friends of people I know who had very serious reactions to foods they *thought* were okay. One ended up in ICU for a few days and the other died.	Feb 11, 2013 8:10 PM
52	Until the allergy shot for peanuts is available, there is no safe threshold of peanuts for my son. Perhaps after the shot is available he might be able to eat something with a low level of peanuts. But right now he has to stricly avoid even trace amounts.	Feb 11, 2013 7:31 PM
53	Pertaining to question 16/17: As of today, someone with food allergies can never be ASSURED that they will not have a reaction.	Feb 11, 2013 7:22 PM
54	As a parent who has watched their child travel towards death with an allergic reaction, threshold is a very scary and ambiguous word. Tell me yes or no.	Feb 11, 2013 7:08 PM
55	As to allergens in the food: I appreciate the mandate requiring major food allergens be listed. Ideally they would be IN BOLD, or at bold at the end of the ingredient list, to make them easy to be seen in a long list of ingredients. The very best companies list the ingredients, and then at the end, in bold, write "CONTAINS ALLERGENS: X, Y, and Z". This is ideal and should be the mandate. As to advisory labels: They should be required!! So many times I've looked at a food in the store that looks "safe", only to call the company at home and be told it is made on a shared line. I SHOULD GET TO MAKE THIS CHOICE, and I SHOULD BE INFORMED WITHOUT HAVING TO CALL. It is extremely time consuming to have to call, and really we have to call every time as we have no way of knowing when the company might change their practices. Can't they just tell us either "FREE OF {NUTS, WHEAT, whatever other major allergen}" or appropriate and accurate language like "Made on shared line/equipment with XYZ allergens", "Made in shared facility with XYZ allergens". Even a "may contain" is better than nothing but it seems like for families who have allergy but not anaphylaxis it may not provide specific enough information.	Feb 11, 2013 7:04 PM
56	I would love to see consistent labeling and consistent wording be mandated. As it is now, often times it is not clear and I turn down many products that may be okay for my daughter. My daughter is now 18 so listed as an adult in question 2.	Feb 11, 2013 7:03 PM
57	My son was recently cleared of the nut allergy. We were told that there was only a 5% chance and after much prayer (I know, it might sound crazy), the allergy is gone! I am not sure that I am the most informed, but I know that there isn't enough being done regarding labels.	Feb 11, 2013 6:58 PM

Page 1, Q18. Thank you for providing your feedback. Please include any additional comments below

58	We need more awareness. More support from families and friends. and schools. i want my nephew to have a normal childhood.	Feb 11, 2013 6:47 PM
59	How can a person possibly be assured that a food does contain an allergen they are avoiding, but not enough of it to trigger a reaction? Scientific research cannot test every person suffering from a severe food allergy, how can they possibly determine a "safe" amount of the allergen, when even a pin prick from the allergen in a skin test can cause for epinephrine to be administered? I would never buy any products or support any companies that administered these thresholds, especially given the severity of my food allergies.	Feb 11, 2013 6:28 PM
60	You can't guarantee that any food would cause only a mild reaction. It's ridiculous to even consider it. I know that many people have different thresholds as to what they will expose their allergic child to but why would you ever take that risk? No food is worth it.	Feb 11, 2013 6:27 PM
61	Due to our son's medical condition- eosinophilic esophagitis- on top of his allergies, even the smallest amount ingested would be an issue...	Feb 11, 2013 6:26 PM
62	We do occasionally try foods that are labeled "produced on the same equipment", etc., but we always try at home the first time. And we've found that "dairy free" isn't always true...	Feb 11, 2013 6:21 PM
63	I am very thankful main allergens are listed on food labels. But, I am very concerned with the direction so many food companies are going it with throwing the disclaimer of "may contain or made on shared equipment" on everything. Those statements make us nervous and confused about whether or not they are "safe" for our allergic child. And, makes others confused about whether or not my child can eat something. I don't know what the perfect answer is except to not buy processed foods. But, that isn't possible for all, especially low income households.	Feb 11, 2013 6:10 PM
64	Thank you for all that you are doing to keep our children safe!	Feb 11, 2013 6:07 PM
65	I wish the large grocery stores in our area had more food my son could safely eat. He has a peanut allergy and it takes so time to shop. There is so much I have to deny him as well. It's sad.	Feb 11, 2013 6:03 PM
66	I don't understand #16 and #17...By all accounts (and based on my own personal experience as well as observation of my allergic child and her test scores), with each exposure to an allergen, a greater reaction is elicited...In other words, at some point, there is no "mild allergic reaction" assuming that a "mild allergic reaction" occurred the first time or, perhaps, one or two times after the first ingestion of said allergen. Therefore, I find it hard to believe that I could ever be assured that an allergen could be present in a food and not cause a reaction, or that an allergen could be present and could only cause a "mild allergic reaction." Supposing that I am wrong and a threshold is realistic, who is going to participate in a study to determine these thresholds? Yikes. I would much rather see any money being considered for a threshold study put towards a cure for food allergies.	Feb 11, 2013 5:57 PM
67	We have a very tight comfort zone for one family member as his reaction history indicates that they are immediately life threatening in nature. Fro Q9, the only	Feb 11, 2013 5:52 PM

time we would purchase the items listed under "sometimes" is if we have called the vendor and had an explicit conversation to verify the specific manufacturing and package protocols. My greatest fear in this effort to define food allergen threshold levels is that it could lead to a weakening of existing law. We must protect the most vulnerable of those with life-threatening food allergies as we go through this process. If threshold levels are set in such a way that they work for most, but not all, then we may put those who are most vulnerable in harm's way. Please advocate on behalf of those who demonstrate immediate life threatening anaphylaxis symptoms and not allow threshold levels to be set unless the science can prove, without a doubt, that the threshold level will protect ALL children!

- | | | |
|----|--|----------------------|
| 68 | In the 14 years since my son's diagnosis for his allergy to peanuts and tree nuts he has had only one minor reaction caused by what we believe was cross contamination. We did administer the EpiPen and went to the hospital. He does a great job managing his allergies by staying away from the allergens and "they may contain" products. He doesn't know any other way. We're going to stay with it. | Feb 11, 2013 5:52 PM |
| 69 | There should be stricter regulations on food companies to label food properly and avoid cross contamination. There needs to be stricter penalties for "mistakes". I have been to the ER many times due to mislabeling and cross contamination. | Feb 11, 2013 5:47 PM |
| 70 | It's hard to find info on foods containing allergens outside of the "normal" food allergies. I can have wheat but I can't have rice or potato making it harder to buy foods when the society as a whole is going to gluten free. Also the stuff that contains gluten still can contain rice of some sort. I have many allergies that it's hard to avoid unless I buy all fresh produce. I'm even allergic to black pepper! So if a processed package says "spices" I can't even consider buying it because I don't want another allergic reaction again. | Feb 11, 2013 5:40 PM |
| 71 | For Q #12: Current law requires listing of the top 8 Most common allergies in the Allergy warning portion of the label, which is what I assume you meant by "major." | Feb 11, 2013 5:37 PM |
| 72 | Better labeling would help parents, especially the ones dealing with multiple food allergies. | Feb 11, 2013 5:36 PM |
| 73 | Given my history of anaphylaxis, the idea that a product could contain traces and not tell me is very scary. | Feb 11, 2013 5:36 PM |
| 74 | As a grandparent with a grandchild with food allergies, it has changed the way I purchase food when he visits. It is amazing and frightening to purchase something you have used in the past, only to see the label changed to now contain one of his allergens. | Feb 11, 2013 5:30 PM |
| 75 | Please standardize labeling for manufacturers. It can take a long time in the grocery store to find labels and decipher them. We often end up contacting the manufacturer because we suspect the food is safe but that their legal dept. has them stick an allergen label on everything. That is frustrating. It is not easy finding granola bars that are not made on the same line with peanuts- we need to know that. | Feb 11, 2013 5:19 PM |

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76	Our allergist told us that each allergic reaction could escalate and get worse so today's itchy throat could be tomorrow's anaphylaxis. I would be too concerned and I know my children would be completely against the idea. If you've been told a certain food could kill you would you really eat it at any level? My children would be damaged by the stress of thinking about what could happen to them.	Feb 11, 2013 5:09 PM
77	Thanks for the helpful information and awareness.	Feb 11, 2013 5:06 PM
78	The survey lists fish as an allergen, although many companies do not include it in their allergen labeling. You have to make sure you read the ingredient list very carefully.	Feb 11, 2013 4:58 PM
79	Make things safe and simple. Do NOT use thresholds.	Feb 11, 2013 4:56 PM
80	I would purchase foods if I felt that the warnings "may contain", or " packaged in a same plant with" product could be safely consumed because the amount of the possible allergen was so scant that it would not cause a reaction.	Feb 11, 2013 4:42 PM
81	On question 9, I buy one product that in manufactured in facility with my son's allergens, but i am very familiar with the company and the procedures they use to insure safety	Feb 11, 2013 4:40 PM
82	No company could assure that a small amount couldn't trigger a reaction in a super sensitive person. I don't see how that would ever be "assured." That is why some people can't participate in trials, because they can't even make it through the challenge phase with microscopic amounts.	Feb 11, 2013 2:52 PM
83	Please make all companies list all ingredients on packaging to protect consumers. I have severe onion allergies and find that many companies list 'other spices' but might have onion included but not listed. This is a serious problem that must be addressed for the welfare of all citizens.	Feb 11, 2013 2:50 PM
84	I found question 12 confusing to understand. As for question 16, I do not believe that you could assure me that any amount of an allergen would be safe. People allergies can change at any time.	Feb 11, 2013 1:01 PM
85	As a parent of a child, who has experienced anaphylaxis on several different occasions, I really don't feel comfortable with any of the allergen being present. I understand that some studies show that low levels of the allergen being present may or may not trigger a reaction. However, when did we start leaving food challenges up to food manufacturers??	Feb 11, 2013 11:04 AM
86	Question 17 is odd - if the amount of an allergen present would cause mild reactions, then it likely has the potential to cause severe reactions - right? Why would a threshold level be determined that was so borderline in nature? Wouldn't a safe threshold level be one that would cause NO reaction? Please make sure all new threshold and labeling regulations are applicable to Food Service industry products too. PLUS please request that revised ingredient labeling are mandated for Food Service items on BOTH the outer carton AS WELL AS on the inner packaging. We go to restaurants and sometimes certain items cannot be served to our daughter because the outer carton has been discarded for storage space reasons and the inner bag is has no label. This creates unnecessary uncertainty and potentially avoidance of foods that might otherwise be safe.	Feb 11, 2013 11:02 AM

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87	Accurate labeling is key and then, making good decisions and whether or not to or when not to trust a label is the next step. For example, made in a facility (not same equipment) may be okay if you're near a hospital but not okay to try if you're in the mountains skiing.	Feb 11, 2013 9:09 AM
88	I feel my situation with my allergies are quite different then the average allergy to foods. It's not the actual food that causes me a problem, it's the concentrated sulfur in the egg yoke, onions and sometimes potatoes depending on the amount used by the farmer that makes me quite ill. I just steer clear of these foods.	Feb 11, 2013 6:53 AM
89	My son is more sensitive to corn than to wheat. Any help in encouraging labeling foods with ingredients derived from corn would be so helpful. We do not buy anything with an ingredient that could potentially derived from corn, like citric acid.	Feb 10, 2013 10:46 PM
90	my kids are also allergic to sesame, sunflower oil, rye, barley, oats.	Feb 10, 2013 8:18 PM
91	People should not have their allergen ever. No matter how slight it may be present.	Feb 10, 2013 8:14 PM
92	I would like to thank Fann for all the help with my son Daniels food allergies. I was so lost when the allergist informed us of Daniels allergies. He is now 27. Thanks	Feb 10, 2013 6:37 PM
93	Complete and accurate food labeling is extremely important to those who have food allergies and have to deal with this issue every time they eat. It requires great vigilance on the part of the individual and families whose children are affected. It affects every aspect of daily living as the allergen must not only be avoided in foods but in health and beauty products, cleaning products, and anything else the individual comes in contact with. Without complete and accurate labeling avoidance would be impossible.	Feb 10, 2013 5:52 PM
94	If I eat any food that contains dairy or egg, or that has been cross-contaminated with or is a by-product of dairy or egg, I have an anaphylactic reaction. When I touch said products, I break out in hives. Unfortunately, I have had some bad experiences with my allergens lately. The make-up companies "Clinique" and "Estee-Lauder" claim to be "Allergy Free." However, some of their make-up contains WHEY. I found this out the hard way by applying some of their new product to my face, and in a matter of minutes looking like a swarm of bees had attacked me. I was wondering why the "Clinique" and "Estee-Lauder" products I had always used were starting to give me sporadic hives earlier in the week. It was because of cross-contamination in their factory. I am very disappointed in these companies for advertising their "Allergy Free" products that actually contain one of the most common food allergens. They also failed to mention their use of shared equipment. I am also sad to report that my favorite Progresso Soup "Chicken Barley" now contains egg. I have been eating this soup for 15 years and THANK GOD the bolded "CONTAINS EGG INGREDIENTS" caught my eye as I was putting it in my pantry. That could have ended in a trip to the hospital.	Feb 10, 2013 5:14 PM
95	It would be so helpful if they were mandated to lists allergens on every label clearly.	Feb 10, 2013 4:56 PM

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96	<p>I am at the stage now where I'm experimenting carefully. It's clear that my key allergen is most likely to be found in corn derivatives. Probably zein or another hard-to-destroy protein. I can tolerate some direct corn ingredients (cornstarch, corn meal) much better than he derivatives. Some of my worst reactions are to "natural flavors," sorbates, citric acid, and plant-based packaging, especially waxes or coating on cartons for liquids. Labeling of ingredients is irrelevant in he last case--I have to avoid things until I've had an opportunity to conduct a careful "test." I would welcome your assistance alerting regulators to the risks of "natural" additives. I am a big fan of old-fashioned (!) petroleum-based plastics, additives and flavors--they don't make me sick. Before I figured it out, I had a host of debilitating symptoms, terrible pain and constant anxiety. I'm a 43-year old PhD with a very rational, dispassionate perspective and can't be written off as a hysterical hypochondriac. I got my life back, and the anxiety turns out to have been a side effect of throat inflammation pressuring my vagus nerve. Corn needs to be on the list of major allergens, and the medical profession needs to learn how difficult it is to do elimination. My allergist put me on corn-syrup-solid-based formula as a hypoallergenic diet. That was one of the most painful two days of my life, but she still believes it couldn't have caused a reaction. Meanwhile, I've begun hearing about others in my town more and more often. Let's help the clueless to get well and the producers to make more safe food. I can eat at best 2 to 5 percent of supermarket products; even produce is waxed, sprayed and gassed with allergens. Help!</p>	Feb 10, 2013 2:31 PM
97	<p>If you are sensitive to a food, or exposed to a food, repeated consumption may cause a more severe reaction than has ever happened before.</p>	Feb 10, 2013 11:57 AM
98	<p>I am allergic to Corn, which is never identified on the labels because it isn't one of the 8 biggies. It's in everything, though. It is the bain of my existence, and it seems that there is no allergist or food agency that seems to understand that those of us who are allergic to corn are absolutely crippled by the nation's food industry.</p>	Feb 10, 2013 11:26 AM
99	<p>Labeling of corn products and by-products should also be required. Reactions to the number 9 and 10 allergens are no less severe than the top 8.</p>	Feb 10, 2013 10:01 AM
100	<p>I would be interested in knowing the outcome of this survey.</p>	Feb 10, 2013 9:36 AM
101	<p>Please continue to mandate laws to protect people with allergies.</p>	Feb 10, 2013 7:35 AM
102	<p>The extreme prevalance of corn in our food system - from corn syrup to high fructose corn syrup to corn starch to maltodextrin to corn derived citric acid...it's really REALLY hard to know what's safe. I'm lucky my reactions have not been life threatening (although frequent and excessive reguritation is really decreasing my quality of life). I can only imagine this allergy becoming more widespread given the saturation of our food source with corn (seriously, I challenge you to closely look at your lunch - chances are that every piece of it is in some way corny or cross-contaminated - it's scary!) Please, mandate at least that "hidden" corns have to identify the source. Some malts are fine, for example, but if it doesn't specify, I can't take that risk. Thank you.</p>	Feb 10, 2013 6:35 AM
103	<p>What about strawberries and flavoring, they are not always listed and that is what caused severe reaction in my daughter!</p>	Feb 10, 2013 6:25 AM

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104	Please mandate better labeling. Also clarify for people that coconut is NOT a nut - but a separate allergen.	Feb 9, 2013 10:28 PM
105	Love the easy to find and read allergens on the food labels. Easy for kids to read labels.	Feb 9, 2013 9:10 PM
106	Why is CORN not listed as an allergen. Allergies to corn and corn products and derivatives is huge and growing and corn is used extensively as a sweetener and as a preservative - eg. zein is a corn based preservative used on fresh produce - I had huge allergic reactions because of it.	Feb 9, 2013 6:56 PM
107	I hope that we can look at the current food allergy practices of Canada. I feel comfortable with their labeling practices, which are clearly labeled on packages and dedication to peanut free facilities. It makes it easier for parents of children without allergies to purchase food items and accommodate food allergic child in schools and in other situations. The easier we make it, the less adversation we will face in making a safe environment for our children.	Feb 9, 2013 4:57 PM
108	Make labels tell the truth! THE WHOLE TRUTH! NO matter the %, if the item is IN in-declare it on the label. Simple! Most honey is NOT honey-typically corn syrup. THAT'S JUST WRONG! Thank goodness we know of an apiary nearby! MAKE MANUFACTURERS LIST EVERY ITEM IN THEIR PRODUCTS! STOP MAKING SILLY ESCAPE CLAUSES FOR THEM & LOOPHOLES!!!! Protect the people FIRST.	Feb 9, 2013 4:15 PM
109	just smelling my allergin causes reaction so just how small an amount do you think it would take to be "safe". Are you kidding me NO THRESHOLD IS SAFE!	Feb 9, 2013 2:11 PM
110	How can anyone "be assured" when there are so many factors involved: serving size (for a man or a woman; allergen potency - all milligrams are not created equally; an individual allergy tolerance factors including environment, activity level, etc.)	Feb 9, 2013 11:39 AM
111	I am most concerned about companies who don't use any advisory labeling on their products, when they know their products have possible contamination.	Feb 9, 2013 4:43 AM
112	Also, I have over 40+ food allergies, and am unable to buy most things in stores due to the fact it's a minefield of unlabeled allergens outside of the top 8.	Feb 8, 2013 11:17 PM
113	Thank you for this opportunity. Please do all you can to help protect all those who suffer from food allergies, so that they can eat safely.	Feb 8, 2013 10:16 PM
114	Allowing food manufacturers to label things like "may contain" or other wishy washy language is unhelpful, dangerous, and a cop out. It seems some put it on just to avoid lawsuits. If they have the allergen in their product, they should know it and list it.	Feb 8, 2013 9:50 PM
115	Question 16 and 17, one can never be assured of this.	Feb 8, 2013 9:33 PM
116	I would like to express my concern regarding the *safe thresholds* and suggested allergen label changes. Every allergic child is different as are their tolerance levels to allergens. There is NO safe way to determine these levels and I urge the FDA to adhere to a no tolerance policy when it comes to labelling	Feb 8, 2013 6:54 PM

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for allergens. Thank you.

117	There is no sense in trying to eat a food that may possibly contain an allergen and then possibly die. As it stands, we have very limited choice of safe foods to eat which is not healthy as we need the vitamins and minerals and all the goodness of other foods but due to this not being labelled properly, we have no choice but to stick to the same foods every single day to be safe and be alive.	Feb 8, 2013 6:42 PM
118	There needs to be more awareness of the various triggers for reaction (airborne, contact, consumption, etc.) and the severe consequences of a reaction.	Feb 8, 2013 4:36 PM
119	I am highly allergic to corn, which seems to be everywhere. Even most gluten-free products contain corn, as does most packaging.	Feb 8, 2013 3:52 PM
120	Thresholds vary from person to person. What constitutes an acceptable threshold may cause no or a mild reaction in one person but a severe reaction in another. "Thresholds" seem ambiguous and I would not be comfortable by any amount of contamination for a known allergen.	Feb 8, 2013 3:06 PM
121	It's hard to say if I would choose a product knowing it contains "any amount" of allergen - I would likely say NO. In my sons case, he was allergic to other foods, which thru exposure, he outgrew. However, with peanuts, with a second exposure, it became more severe.	Feb 8, 2013 3:00 PM
122	Food allergies in small children are especially concerning, since they do not recognize warning signs and they cannot relay the symptoms of a reaction accurately to their caregivers. The idea of allowing my small child to eat something that may contain tree nuts, without appropriate labeling, is very disturbing.	Feb 8, 2013 2:40 PM
123	Regarding last two questions - Would only buy the food that contains a derivative of the allergen if advised it was alright to do so by an allergist after a challenge test. Example: My son is allergic to soy, after challenge test the allergist said that he could have soybean oil and soy lecithin, but couldn't have pure soy or soy flour products.	Feb 8, 2013 12:46 PM
124	I can't thank you enough for asking. I am also allergic to corn and since it is not in the "list". It makes my food choices harder and harder. Please consider adding corn to the list. I know it would be so hard since it is used for so much. Growing matter to gums, binders and cleaners.	Feb 8, 2013 11:04 AM
125	How would any product guarantee it would only be "capable of triggering a mild allergic reaction"? A bite of a food with trace cooked milk sent my son into anaphylactic shock. He's had reactions from playing with a toy after a child who had milk played with it. How would you legislate that? Either a food has an allergen or it doesn't. No messing around.	Feb 8, 2013 10:17 AM
126	Corn needs to be recognized as a big problem. It has been very difficult to avoid it, making my life miserable	Feb 8, 2013 8:42 AM
127	Establishing wiggle room for prepackaged products is just a bad idea. Especially for children who can't always express how they are feeling. What happens when that mild reaction turns into anaphylaxis? I feel so anxious about this that I don't	Feb 8, 2013 8:03 AM

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fell like I am being very eloquent. Our groceries are already very expensive. If we become limited to only purchasing specialty products that are allergen free, that is going to put our family into serious financial difficulty.

128	ANY amount of allergen could cause an allergic reaction!	Feb 8, 2013 7:36 AM
129	The parts per million theory does NOT apply to my family. Like peanuts we react to the smallest particulates of corn. No mall, no shopping, no school, even traffic triggers us. The parts per million may apply to 70 percent of allergy sufferers- but what about the other 30 percent? Must be ALL or NOTHING.	Feb 8, 2013 7:31 AM
130	Since I am deathly allergic to Onions/Allium family, and I know many other that are too, I was disappointed that it was listed. I also have a moderate allergy to Corn also not listed.	Feb 8, 2013 7:30 AM
131	CORN IS A SERIOUS AND DEADLY ALLERGY. THE FDA DOESN'T REQUIRE THAT IT BE LISTED! IT NEEDS TO BE LISTED!!! PEOPLE WILL DIE IF IT'S NOT LISTED!!!	Feb 8, 2013 7:16 AM
132	Add corn and sulfites to your list of food allergens!	Feb 8, 2013 7:09 AM
133	My youngest son is intolerant/allergic to corn. Corn is an allergen for certain people as well and should be labeled as such!	Feb 8, 2013 7:05 AM
134	Also intolerant to ONIONS GARLIC These can be common - not on your list ??	Feb 8, 2013 2:25 AM
135	Corn is a pretty major allergen.	Feb 8, 2013 1:33 AM
136	As I said earlier, there needs to be better labeling on all foods. People who are food allergic will not buy items based on some arbitrary threshold. If you are very sensitive, it can still trigger a serious reaction, and most people will not take that risk.	Feb 7, 2013 10:53 PM
137	PLEASE ADD CORN AND ITS DERIVATIVES TO THE TOP 8!!!!	Feb 7, 2013 10:48 PM
138	What idiotic questions for #16 and #17 - my daughter is allergic to corn and ALL corn derivatives. We have had doctors tell us that while she is allergic to corn, she can only be allergic to the protein so her other reactions are a food intolerance. If you react to something negatively, you avoid it as best you can. There isn't any food out there worth risking my childrens health for.	Feb 7, 2013 10:35 PM
139	My allergy is to corn, which is INCREDIBLY difficult bc it is NEVER listed on labels, products, meats, packaging, etc. And I am VERY sensitive to corn!	Feb 7, 2013 10:23 PM
140	I am allergic to (or I avoid food with) soy, wheat, gluten, dairy, shellfish, raw animal (sushi, carpaccio), and Rice Dream rice milk (gave me swollen lip). Mom allergic to certain raw fruit (lip swells), milk, and shellfish. Allergists also need to find ways to better test for allergies, even sensitivities. Just because you don't DIE from eating something doesn't mean you are not sensitive to it. I have Hidradenitis Suppurativa, migraines, and Irritable Bowel Syndrome. Life is a daily struggle.	Feb 7, 2013 10:16 PM
141	Corn should be part of recognized allergens.	Feb 7, 2013 9:35 PM

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142	onion and garlic should be listed and included in the top however many there needs to be. it is far too often hidden and not clearly labeled. and should be based upon it being so well hidden.	Feb 7, 2013 9:12 PM
143	I have severe reactions to processed corn and also sulfites. There are a lot of times I react even though the food is not labeled.	Feb 7, 2013 9:01 PM
144	I have a severe allergy to onion with ingestion, inhalation and/or contact. There is no safe level of onion exposure. Going to the grocery is dangerous. I am also allergic to casein which I have seen as an ingredient in foods labelled as dairy free.	Feb 7, 2013 8:53 PM
145	I would love to know the correct answers for questions 12-15! Please publicize on FAN.	Feb 7, 2013 8:52 PM
146	Why is there soy in everything!!!!!!!!!!!!	Feb 7, 2013 8:45 PM
147	Also anaphylactic to latex/rubber which is not included on labels and often used in touching food. Sulfite anaphylactic as well.	Feb 7, 2013 8:16 PM
148	I would never purchase food that would give my child another food reaction, the risk is far too great	Feb 7, 2013 6:46 PM
149	Garlic is our "other" allergy and we find it frustrating and difficult because manufacturers can use garlic and only list "spices" or "natural flavoring" on the label... we would like to see full disclosure on food labels with no "genetic" categories like "spices" our "flavorings"	Feb 7, 2013 6:03 PM
150	I am allergic to corn. You should list it on your survey, since allergists test for it in their basic 10.	Feb 7, 2013 5:58 PM
151	The allergen list is INCOMPLETE - It needs to add the ONION family as well as CORN	Feb 7, 2013 5:48 PM
152	I have a severe reaction to sulfites in processed foods. I don't feel that food labels carry enough information to notify people that there are sulfites in food products. I feel that the labels should plainly state that there are sulfites in food products so that I am able to identify and avoid these products and can therefore avoid a severe reaction.	Feb 7, 2013 5:44 PM
153	I am allergic to the allium family: onion, garlic, leek, chive, scallion, etc. Many foods have "natural flavors" or "spices" (or even "broth") on their labels, which oftentimes include my allergens, but this wording is too vague to be able to tell. Would really like more specific labeling!	Feb 7, 2013 5:22 PM
154	I have a corn allergy	Feb 7, 2013 4:32 PM
155	There are no taking chances. Food needs to be clearly labeled.	Feb 7, 2013 4:27 PM
156	It is extremely difficult to manage corn allergies because corn isn't considered a major allergen and therefore isn't labeled. Corn is found in the majority of processed food and is very difficult to avoid.	Feb 7, 2013 3:58 PM
157	Those of us who are MSG and sulfite allergic need help with labeling	Feb 7, 2013 3:23 PM

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158	Just because science says a certain amount of the allergen will/can cause a reaction doesn't mean it is correct. Everyone's body is different. Therefore a person's tolerance for the allergen can be very different from the next person's.	Feb 7, 2013 2:40 PM
159	People can die from anaphylaxis to trace amounts of their allergens. There is no safe threshold for many of us. If that determination is used, more people will suffer severe reactions, and some will die. I have had anaphylaxis to corn, and sulfites, hidden in some foods I ate, because there was nothing on the label to indicate they were used. And many other people have been put at high risk too, because what we don't know, can kill us.	Feb 7, 2013 2:23 PM
160	Often when asking to see the list of ingredients for an item, a restaurant or food kiosk can only produce the individual bag etc. which does not have ingredients listed. Large volume packaging has the ingredients/warnings on the box but not individual bags, cans etc. This needs to be changed. I would like to see the law apply to all food packaging.	Feb 7, 2013 12:14 PM
161	I am allergic to corn, which is not one of the top 8 but is in everything.	Feb 7, 2013 11:11 AM
162	My daughter is allergic corn. Since it is not one of the top 8 allergens, the FDA does not require labeling at all. Therefore, it is often in foods and not on the label. I would like to see proper labeling for all foods. I just want to know what we are eating!	Feb 7, 2013 10:08 AM
163	It is my belief that this is a foolish and deadly idea. The concept that a child can have a "mild" reaction and all is well is just insane. Why not let a little poison in foods? All that will do is make you a little sick, right?	Feb 7, 2013 10:06 AM
164	Please continue with labeling - these people could die	Feb 7, 2013 9:56 AM
165	I think that the food labeling is NOT helpful for people with food allergies. I feel the the manufacturers use the "may contain" as a catch all and is not accurate or helpful.	Feb 7, 2013 9:50 AM
166	On Q12, sesame is actually a major allergen and the top 8 is no longer adequate list. See Food Allergies for Dummies. Nabisco also labels for sesame and sunflower, and those are two of my child's allergens. If kid had tingly lips or itchy mouth at school the teacher would use EpiPen. We would not know if mild is getting worse or if is something else the kid ate. Forget about establishing thresholds. This is just going to particularly confuse other people supervising your child. We often have to call manufacturers to ask about manufacturing processes. I appreciate companies that have added info on their label about what allergens on the equipment and in the plant and if they are using good practices to clean and segregate and test. When they tell me they time the plain runs for least potential problem and they dump the first run that is another plus. but I still may be somewhat worried. If there are no manufacturing details on the label I may not purchase. I also look at what else the manufacture is making. If there is more info on label re: manufacturing I may call w/ more Qs, ask details and ask re: presence of our non-top 8 allergens which could be hidden. labels need to be readable. watch pt. size and color. Gatorade had silver on clear back. Mom could not read it when bought at convenience store following sports practice with son. Was a new product with milk added. Next stop was ER.	Feb 7, 2013 9:47 AM

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167	Please support threshold development. It will make labelling more authentic and avoid catch-all warning labels that are confusing.	Feb 7, 2013 9:42 AM
168	While the idea of having a label declaring the amount of allergen in a product sounds like it would be helpful, I'm not sure that enough people even know what their threshold is. I would much rather see a more consistant rule about using the allergen warning labels which, at the moment, is not required. I would like to see food manufacturers have universal guidelines for warning labels.	Feb 7, 2013 9:18 AM
169	Threshhold amounts could be different for each person suffering from an allergen and should not be allowed. If it is mandated to labeled, as it should be, we will not be purchasing these products for our household. How does the FDA know what threshold will only trigger a mild reaction and how is a minor reaction acceptable to the FDA. My child has daily scratching and sores on his hands and it would be okay to add to that with a minor reaction...I do not think so. Unacceptable in my mind.	Feb 7, 2013 9:08 AM
170	No food is worth the risk to my child. We need very specific labels that clearly tell us what we are eating.	Feb 7, 2013 7:46 AM
171	Airplanes are an impossibe for my grandson and as he gets older, and goes to a middle school, it will be hard for him to avoid others who are not allergic. I have tobe very careful because of my Crohns and allergy to wheat.	Feb 7, 2013 6:55 AM
172	My son with food allergies is very young and doesn't have great communication skills yet. I do not feel comfortable giving him that could supposedly have only a milk allergic reaction. I don't know how anyone could even assure such a thing to the general public.	Feb 7, 2013 5:54 AM
173	I am the parent of a 3 yr old with anaphylaxis reactions... I have to able to trust manufacturer's labels. This is not a personal choice on whether I can deal with the reactions for myself... This is about serving my child and protecting him.	Feb 7, 2013 5:14 AM
174	I think corn should be listed as an allergen	Feb 7, 2013 12:49 AM
175	Thresholds for allergens are dangerous as each person reacts differently. This would give a false sense of security to that person and can be life threatening only to save corporations money. It is a shame that the FDA is controlled by lobbyist. I do not support this threshold limit and as most parents of children with allergies.	Feb 6, 2013 11:11 PM
176	PLEASE do NOT allow thresholds to be implimented. Stop allowing for the continued poisoning of our food suuply through genetic manipulation. That is bad enough and now for you to even consider allowing any form of a threshold to be implimented or considered is a further degradation of our food. You will be enabling the willing murder of thousands of innocent people who are merely trying to eat.	Feb 6, 2013 10:06 PM
177	What for one allergic individual is tingly lips is anaphylaxis for another. It is not worth the risk with peanut/tree nut/fish allergies. Also this survey does not account for companies that I have called--for some I accept same facility statements as I know it is separate equipment and only share space after wrapped, while another company I would not accept "same facility" statements.	Feb 6, 2013 7:44 PM

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178	<p>My son has had allergic reactions to foods that had facilities warnings (to milk and peanuts) that were overlooked. I truly hope that FARE strongly urges the FDA to deny this request by the food industry. The regulations need to be strengthened, not weakened! The food allergy community is counting on you!</p>	Feb 6, 2013 5:40 PM
179	<p>I don't think anyone can guarantee for "everyone" that they would not have an allergic reaction, since everyone's allergies are at different levels of severity. With that said, I feel all manufacturers should be held accountable for labeling their products with a warning if an allergen is present, so we can avoid that product and possible reactions. I don't want my daughter to eat anything that even has a possibility of having her allergen in, on, or around the product. It's my job as a parent to keep her safe and it should also be the job of the manufacturers of food to warn consumers of possible allergens in relationship to their products. Sometimes it's so hard to find an allergy warning. It should be in a standard place on the package in a large enough font to read the warning.</p>	Feb 6, 2013 5:31 PM
180	<p>Again, I am allergic to corn. It is ubiquitous and multiple ingredients and packaging materials are derived from corn, but there is no labeling. Finding safe food is VERY hard. I don't eat any processed food anymore and make and bake everything from scratch (while holding down a full-time job and a family of 4). Worse, even the flour I'd been using for years is now suspect and the response is that they can't prevent contamination from corn in their wheat. I know this is somewhat off topic, but am hoping someone will listen and perhaps begin to look into corn - I don't know exact numbers, but I had three allergists tell me it's a growing allergy and they now regularly test for it among their top group when people come in suspecting food allergies.</p>	Feb 6, 2013 5:18 PM
181	<p>each reaction can lead to the next being worse. This is why a mild reaction is unacceptable.</p>	Feb 6, 2013 3:57 PM
182	<p>Food labeling is needed not only for individuals who may be allergic, but it is also needed for the protection of breastfeeding mothers of infants who have protein intolerance issues due to immature digestive issues.</p>	Feb 6, 2013 3:49 PM
183	<p>Thank you for what you are doing. We are allergic to more than the Big 8; two of the adults in our household are anaphylactic to banana. Packaged foods should have ALL ingredients labeled, with none hidden as "natural flavors" or "natural colors." Otherwise, consumers cannot make informed choices.</p>	Feb 6, 2013 3:45 PM
184	<p>I wish law would mandate listing all allergens and also the "may contain" allergens or "produced in a facility", allergens, etc.... Allergens can cause senseless deaths which could be prevented if thorough labeling were mandated.</p>	Feb 6, 2013 2:57 PM
185	<p>Dealing with multiple sever food allergies is incredible difficult. I am not sure whether I would purchase an item knowing it would cause a mild reaction. I think I most likely would, but my son also gets to have input now. If the reaction is severe enough to cause him a great deal of discomfort I most likely wouldn't, but I would know others could eat it around him without triggering a major episode. I think better labeling would benefit everyone! There are so many products that have a may contain label that I think would be fine, but if they were labeled more effectively and I knew how much of the allergen was present, I think I would be purchasing a great deal more! Thanks!</p>	Feb 6, 2013 2:26 PM

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186	I am allergic to corn and corn derivatives, with the possibility of anaphylactic reactions from ingesting certain derivatives. I have come across a few products that claim to be "corn-free" only to find out, for example, that the ascorbic acid is derived from fremented corn. How is that considered "corn-free"?	Feb 6, 2013 2:01 PM
187	Question #17.... Really, are you kidding me? Is this a joke?	Feb 6, 2013 1:42 PM
188	Just the big eight is a terrible way to mark allergies, in many ways it makes the companies less responsible for all the other allergens out there. Processing/ packaging/ cleaning aids should be listed as ingredients as I and other people I know can and do react to them.	Feb 6, 2013 1:26 PM
189	I feel cross contamination should be mandatory to avoid, why is people's safety not taken seriously?	Feb 6, 2013 1:16 PM
190	If my son could safely consume products then I would buy them. As it stands now, I often must avoid "may contains" and other non-labeled items based on what I can glean from the company and its products that may not really need to be avoided because there are no current rules in place as to what any of that labeling means. For example, I may avoid a cereal that makes a peanut butter variety because the company does not tell me anything except that it follows good manufacturing cleaning practices. If I could be assured that the non-peanut butter flavors were safe for him then I would be able to purchase more items for him which would be good for him and for the company. Thank you very much for looking into providing as much information as possible into food labels. It would be extremely helpful in navigating this difficult area.	Feb 6, 2013 12:52 PM
191	For the last two questions above, because my son is severely allergic to certain foods, I would get the approval of his allergist on the thresholds before buying food that contains his allergens in small amounts. I would also think that threshold amounts are probably different for each person with food allergies.	Feb 6, 2013 12:30 PM
192	So far, we've not been given any assurances by allergist that any level of ingestion will be tolerated. Our experience indicates that even very small amounts trigger reactions. The child did not know his cookie had been in contact with a cookie containing the allergen and we did not know that the small amount would cause a reaction. Amouht to cause reaction changes.	Feb 6, 2013 11:57 AM
193	Accurate, thorough labeling is so important to - and appreciated by - food allergic families!	Feb 6, 2013 11:44 AM
194	My daughter has a severe life-threatening allergy to mustard seed, which I feel should be included in the "top" allergens that must be on labels in the US. It is on the top allergen lists in Europe and Canada, and even though it is relatively rare, the severity of mustard allergy warrants labeling.	Feb 6, 2013 11:10 AM
195	With respect to question 16, I would defer to an allergist's recommendation. Additionally, it is noted that the severity of my son's egg allergy is much less than his peanut allergy, so while I might purchase something made in a facility with eggs, I would not buy something labeled as made in a facility with peanuts, except possibly with statement (m) above.	Feb 6, 2013 10:46 AM
196	We would greatly appreciate allergens to be on labels of foods regulated by the	Feb 6, 2013 9:33 AM

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	USDA in bold, in the top 8 format just as foods regulated by the FDA are. Soy and wheat are often found in meat mixes in schools and the lack of correct labeling makes it difficult to identify these allergens in USDA regulated foods	
197	Cross contact in a factory is a real threat unless there are separate ventilation systems, etc.	Feb 6, 2013 9:19 AM
198	why in the world would I knowingly purchase a food containing an allergen that would cause tingly lips or an itchy throat, knowing that my child would then have to spend the next several days in a Benadryl-induced daze?	Feb 6, 2013 8:44 AM
199	My son is severely allergic to Peanuts and tree nuts and so far his only reaction has been anaphylactic so it is not advised for us to try anything with any trace of nuts.	Feb 6, 2013 8:35 AM
200	Trace amounts of an allergen are dangerous to people with severe food allergies. They are already limited by food choices. Please don't limit them more!	Feb 6, 2013 8:06 AM
201	While the survey would be longer, it may be helpful to distinguish each allergen. For example, my son has milk, egg, peanut & sesame allergies. The milk and egg allergies are milder than the others so I am a little less careful about those products in some packaged foods, especially if they are baked foods.	Feb 6, 2013 6:22 AM
202	The kid is too small to risk it as he gets older and with his milder allergies I could see us buying ones with more specific labeling.	Feb 6, 2013 6:15 AM
203	Any amount of an allergen in a product is unacceptable. It needs to be labeled as such. Every one is different in how much triggers them.	Feb 5, 2013 11:29 PM
204	Thank you for fighting for us!	Feb 5, 2013 9:37 PM
205	I am very allergic to corn and all corn derived products. As yet there is no labeling for these. Sadly, it is getting increasingly difficult to live in a world where virtually everything has the potential to cause a serious reaction. It is to the point now that I cannot even drive through a city, twice I have had near anaphylactic reactions caused by the ethanol in car exhaust. I know that people as sensitive as I am are few in number, but I hope that you will do something to help us.	Feb 5, 2013 9:32 PM
206	natural flavor and spice should be called out as to what they are.	Feb 5, 2013 9:31 PM
207	LABEL GMO's!!! Better yet, BAN THEM LIKE THE REST OF THE WORLD!!	Feb 5, 2013 9:14 PM
208	In regards to question #17, "mild" reactions can build into bigger ones and it is dangerous to assume a "mild" reaction isn't serious. Second, thinking that it is ok to expose highly allergic people to low levels of allergens can expose a person to a more serious reaction from the exposure to multiple allergens. We juggle over 17 allergens in this house. If you start trying to decide what is an acceptable risk for us, that could be dangerous. If any level of allergen is in a food, we don't buy it. Period.	Feb 5, 2013 9:11 PM
209	Find ways to label corn including minute parts or as part of packaging. Corn allergy in our household.	Feb 5, 2013 8:57 PM
210	The only amount of allergen that could be present in food that is not capable of	Feb 5, 2013 8:26 PM

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triggering and allergic reaction is NONE! My daughter has had allergic and anaphylactic reactions to trace amount of peanuts/nuts. No amount is a safe amount unless it is NONE!!! Also, regarding #17, there is NO way to assure that a reaction would only be mild.... since reactions are different each time and could be anaphylactic at anytime. Please enforce labeling to give consumer better knowledge to make safe choices when purchasing food.

211	No food is worth a trip to the ER. No matter how much you might miss it.	Feb 5, 2013 7:50 PM
212	Would you eat a brownie with just "a little" feces in it? This whole thought process is ridiculous. No one can guarantee that there won't be an allergic reaction.	Feb 5, 2013 7:46 PM
213	My doctor thinks that the rash, shortness of breath and tingly lips were just short of shock and that the effect of another exposure wouldn't be predictable. It could be that I'd get a tiny bit and have little or no reaction or it could be that I'd get a tiny bit and the allergy would have built up to a degree to send me into shock. Or my reactivity that day might differ for some reason. One of my allergies probably wouldn't put me into shock, ever, but it will reliably cause vomiting and pain. So I screen carefully for that. At this point I have a pretty good idea of which foods are made with my allergens and I focus carefully on the labelling. Asking in a restaurant has become easier and more reliable. What is impossible are buffet meals and meals at private homes. Somewhere between 15 and 20% of the time a host will serve something with my allergen. About 5 percent of the time they will deny that the food has the allergen even if I know it is a food made exclusively with the allergen. It's a tricky business.	Feb 5, 2013 6:21 PM
214	Everyone's threshold would be different. What would be mild in one person, could be severe in the next. I don't think there could be a safe level.	Feb 5, 2013 4:40 PM
215	My 'mild' reaction to corn is extremely uncomfortable. Would love to have it labelled like gluten and nuts are.	Feb 5, 2013 4:13 PM
216	I have very conservative buying habits and as such have never had a reaction. Clear labeling of foods has made a tremendous difference in my confidence of buying foods.	Feb 5, 2013 3:56 PM
217	There needs to be a GLUTEN label, not just wheat.	Feb 5, 2013 3:28 PM
218	It's very difficult to food shop for someone with severe food allergies & dine out. There are many foods/drinks incorrectly labeled and alcoholic beverages should be required to list allergens also.	Feb 5, 2013 2:43 PM
219	we need better labeling for allergens. too much variability, which makes it confusing. If certain products say, "may contain...", if it makes my child itchy or break-out, we try to avoid. We also try to limit artificial colors and flavoring which are sensitive to those with allergies.	Feb 5, 2013 2:34 PM
220	Question 8: I only buy Udi's, Enjoy Life, and YumEarth which are pre-assembled or processed food. However, all three of those companies are free of the top 8 allergens and then some. I do not buy any other pre-assembled or processed foods.	Feb 5, 2013 2:08 PM

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221	Navigating food labels is not easy and you must read each label everytime you shop.	Feb 5, 2013 2:01 PM
222	I have known about a couple of my food allergies for 10+ years, but did not know about the majority of them until 5 years ago. By then, I was starving and very very ill. I know my sister has certain food allergies & sensitivities too... I feel alone a lot, and am overwhelmed with all the information - I need KNOW-HOW - not just information thrown at me. I wish I could have my family better understand food allergies - they are starting to get better, but my in-laws don't give it a second thought - except for my husband's sister-in-law (my beautician). Food allergens exist in everything (not just food) - they exist in lotion, shampoo, conditioner, etc. I am an adult with multiple food allergies. I have had mild to mildly-moderate reactions. I carry an epi-pen. I have a 6 month old baby - I'm nervous she might have inherited allergens - won't know for a very long time. For now, she eats what I can eat (within reason).	Feb 5, 2013 1:58 PM
223	no amount of an allergen is safe! one amount might not affect my son one day, but if he has a virus the next day, he might react. this is just an example.	Feb 5, 2013 1:39 PM
224	Thank you for your wonderful efforts in helping finding managable ways to live with food allergies with the quest for a cure.	Feb 5, 2013 1:37 PM
225	Thank you for working on this for us!	Feb 5, 2013 1:26 PM
226	I do not think that using an allergy threshold is in the best interest of the public; especially since it will prove to be dangerous to the health of those individuals with allergies. I am the mother of a child who has a severe milk (dairy) allergy and who has experienced anaphylatic shock multiple times. She cannot tolerate any amount of milk without suffering from severe anaphylaxis. This threshold would just open the door for manufacturers to allow these allergens in their foods without the public being aware and thus allowing the public to suffer. There should not be any "threshold" when it comes to labeling of any food or food substance. Individuals should feel safe in purchasing products that they will consume without having to run the risk of losing their lives.	Feb 5, 2013 1:20 PM
227	Pediatricians need more allergy education. Schools need more allergy education, epipen a, and to be allergen free	Feb 5, 2013 1:18 PM
228	my two children have had more severe reactions breathing, so I do not feel at this time comfortable with that allergen being in the label although we do sometimes use if says may contain or processed with it it is a big well known company and we have had good success in the past	Feb 5, 2013 1:07 PM
229	Eating something one is allergic to, is sometimes immunotherapy. My son ate baked milk to build his tolerance to milk, but some allergens cannot be tolerated and depends on individual sensitivities. He reacts to Tree Nuts with extreme emotional overwhelm and the amount he had in a challenge was as small as the point on a sharp pencil. So questions 16-17 also depend on the allergen and the individual. There is also a form of homeopathy where the allergen is majorly diluted and consumed gradually at increasing doses.	Feb 5, 2013 12:50 PM
230	Would you pls push forward a flu shot not cultured in egg. Better labeling may also. Help with restuarant food. Another obstacle for people with allergies.	Feb 5, 2013 12:34 PM

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231	not sure how helpful my info will be, since my child is diagnosed with FPIES. this survey seems to identify more with anaphylactic type symptoms from food allergies.	Feb 5, 2013 12:32 PM
232	I teach my child that having a reaction is not worth the bite of a cookie or whatever comes in a box from a store.	Feb 5, 2013 12:24 PM
233	My allergist told me I could have a severe allergic reaction, such as anaphylaxis, to trace amounts of the peanut allergen. I don't believe allergen thresholds would work for me. The only safe foods for me are ones that are guaranteed to be peanut free. I urge the FDA not to allow food allergen thresholds.	Feb 5, 2013 12:12 PM
234	It would be much better to actually print the threshold allowed for each product to gauge the risk. Sources of ingredients (and ingredients of ingredients) need to be labeled. "Natural/Artificial Flavors" is not enough information. Citric Acid, for example, is derived from corn and should be labeled as such. Corn allergens need labeling!	Feb 5, 2013 11:49 AM
235	Would not buy any product if I knew the allergen was present at all. My child would also be too nervous to eat that item if it's on the label since she is old enough to read and understand and know what a reaction feels like.	Feb 5, 2013 11:31 AM
236	Glad you are conducting survey and hope it leads to clearer understanding on packaging	Feb 5, 2013 11:27 AM
237	My daughter has celiac disease and I would like to see every label either state gluten free or contains gluten. It should be cut and dry!!!	Feb 5, 2013 11:19 AM
238	Regarding question 16, I would rely on our allergist to tell us if this was safe for my kids. We always err on the side of caution.	Feb 5, 2013 11:16 AM
239	I would like to see consistency in labeling for "may contain" and similar statements. I would also like to require "may contain" and similar statements be in a consistent location. I have bought things in the past that had their "may contain" statement on the opposite side of the package from the ingredients. This could be very dangerous.	Feb 5, 2013 11:15 AM
240	Labeling is so critical for people with allergens, and this extends to many generic food (i.e. Walmart brands --- Great Value) where other name brands have "may contain" but the Great Value does not, and that makes me skeptical because if all other name brands have it why wouldn't Great Value. So I'm always cross checking other name brands with "generics" to use as a general idea of unidentified allergens.	Feb 5, 2013 11:14 AM
241	My daughter has a life-threatening allergy to sesame. I would like it mandated to include sesame alongside the other major allergens as it is in other countries.	Feb 5, 2013 11:12 AM
242	I think I have done the try products made where the allergen is present and one of my two children has had cross contamination reactions!	Feb 5, 2013 11:11 AM
243	My son is SEVERELY allergic to sesame (experienced anaphylaxis from 1/2 teaspoon of hummus which contains tahini). When is sesame going to be considered one of the major allergens? It is now sneaking into much of our food	Feb 5, 2013 10:54 AM

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as well and needs to be more clearly labeled as well!

244	Labeling laws need to be changed to simply be straight forward. A lot of manufacturers over label and put a facility label on everything. That is not helpful as it's impossible to know same line or just same facility without calling and other laborious inquiry process. I look at other products by the same manufacturer on the shelf and if I can clearly see similar product with allergen then I do not buy it.	Feb 5, 2013 10:50 AM
245	Just as with GMOs, people have the right to know what is in the food they ingest. Manufacturers shouldn't hide ingredients for the reason that if they don't hide them, then their products won't sell. If they are proud of their products, they should be proud of their ingredients. If they have to hide something to compete with other manufacturers, we should not as a country support this type of capitalism. Food Product Development should be based on an underlying view that consumers have a right to know what they will be ingesting.	Feb 5, 2013 10:36 AM
246	Question 14 is confusing - I know ingredients are listed in the order of the amount contained. The first ingredient listed is the ingredient found in the highest levels of the product. So for examples if on the ingredient list peanuts were the first ingredient - I would know it is in the product and the most occurring ingredient w/o knowing what exact percentage is peanuts. Although I appreciate the level of detail - why are we the parents - already so stressed out from managing multiple children with multiple food allergies are put to the test. This felt like a test in grade school as opposed to trying to make something better for our food allergic children. There's a lot of mis-information out there - where is the medical community in all of this? I am so frustrated w/ our food allergy non-profits - this is all a matter of ineffective education based on allowing allergy moms lead as opposed to health professionals with backgrounds in medicine, nursing or public health be the educators of this public health concern of food allergies and anaphylaxis.	Feb 5, 2013 10:29 AM
247	Please require garlic be listed on all ingredient labels. It is so difficult to manage an allergy that could be included in "spices", "natural flavorings", etc.	Feb 5, 2013 10:15 AM
248	Our schools and hospitals protect people from latex but not from life threatening peanut allergies. I don't get it.	Feb 5, 2013 10:08 AM
249	Thank you so much for researching this topic!!	Feb 5, 2013 10:08 AM
250	There is no safe threshold, as far as I am concerned. My grandson's safety and life are at stake, I would not ever think of putting his life at risk by purchasing foods with this type of labeling!	Feb 5, 2013 10:05 AM
251	Because so many children have such a severe allergic reaction to peanuts/peanut products I really believe the FDA needs to do more to mandate food allergen labeling.	Feb 5, 2013 10:00 AM
252	Would be interested in the answers to questions 12 to 15.	Feb 5, 2013 9:52 AM
253	I have experienced severe allergic reaction to another individual speaking to me after they have eaten foods containing my allergens! I have experienced a cough variant asthma attack driving by an Asian/Thai restaurant with my car windows open ! I believe other individuals are as sensitive as I am and believe ZERO	Feb 5, 2013 9:45 AM

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levels of contamination should be the goal for food processors in the USA.

254	I don't think that an outside agency would be able to convince me that "a little bit won't hurt you". I don't think that they can know that for each person individually and I'm not willing to take that risk. Therefore, assurance is impossible for me. Good labeling and discussion with individual manufacturers give me the opportunity to make decisions of what level of risk is acceptable in our family and it's dependent on past experience of reactions. If the presence of a major allergen is uncertain, we will just avoid buying that product.	Feb 5, 2013 9:36 AM
255	my one grandchild's anaphylactic allergies are air-borne as well as contact and ingested; the other two have anaphylactic allergies that are only contact and ingested. Food can be the scariest thing... and knowing if you make a mistake... your grandchild is DEAD in four minutes! We make sure our home is free of the foods that are of a concern!!	Feb 5, 2013 9:36 AM
256	I would like to see more emphasis on indicating when sesame is used in a product; sesame allergies are on the rise and don't appear to be as well governed with regards to food labeling	Feb 5, 2013 9:35 AM
257	I would consider purchasing food with allergens if I knew there was only a risk of a mild reaction, but would need more information.	Feb 5, 2013 9:19 AM
258	Per the last answer: I could be convinced, but given that severe reactions often start by looking like mild reactions, that would be very scary for those of us who have previously witnessed that transition and know that every second before can make a difference to mortality	Feb 5, 2013 9:17 AM
259	We avoid all forms and levels of allergens, especially corn. I would never give my daughter any form of corn, even if there was a label claiming it was a safe amount or form of corn. She reacts severely and corn allergy is very misunderstood and underresearched. Corn allergic people have to do their own there own research and investigating on products they wish to try. Even if a product is labeled corn free, corn almost always turns up somewhere in the processing. It makes it very difficult to find safe food anywhere. We can't even use produce from the grocery store due to waxes and washes and gasses that are corn based. If there were any safe produce, we would never know since we generally avoid it all. It is not labeled whether they are waxed, washed, gassed using corn derivatives.	Feb 5, 2013 9:14 AM
260	There are no "safe" levels for someone who has anaphylaxis. There is no "safe manufacturing processes" other than "allergen free." Thank you for this opportunity.	Feb 5, 2013 9:12 AM
261	Thresholds vary from individual to individual.	Feb 5, 2013 9:10 AM
262	My child wouldn't be able to eat anything if we went for a trace free world - it is often parents who have children who have one allergy that go completely overboard.	Feb 5, 2013 9:08 AM
263	It is so hard to shop confidently. I've been in grocery stores where an allergen free product that I can trust is sitting next to a product that I can't even touch the container of. For example, Soy Nut Butter is often touching Peanut Butter. I can't	Feb 5, 2013 9:07 AM

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even touch the outside of a Peanut Butter jar, so I can't purchase the Soy Nut Butter! Then the store thinks nobody is buying the Soy Nut Butter because they don't want it, when in fact it is because the product is contaminated due to where it is placed!

264	It is dangerous that advisory labeling is not mandatory. People assume that it is and make the mistake of assuming products that don't have it are o.k. Additionally, these advisory labels should be checked by an expert. I have seen some do not list all the allergens that are contained in the product. To pick and choose the allergens you want to list is dangerous!	Feb 5, 2013 9:06 AM
265	Someone needs to regulate products that advertise as "dairy free" but they still contain Caesin, which produces the most severe reaction to those with a milk allergy!!! I had cheese once that said "dairy free" a brand I used to trust, then it started containing Caesin without declaring it on the front of the package! If it has Caesin, it is NOT dairy free!!!	Feb 5, 2013 8:55 AM
266	Living with a peanut/treenut allergic child, I wish there were a way to test the child for a threshold amount so we know exactly what we are dealing with rather than a blanket "cure" of just avoiding foods all together with that allergen. Its very difficult on the child and the whole family living with an allergic child. As parents we are on guard non stop 24/7 to protect our child from a deadly food. The public needs way more education about the severity of food allergies in general in my opinion.	Feb 5, 2013 8:52 AM
267	I am so thankful that food allergy awareness is increasing and that things Are being done to help prevent reactions especially since my son has such a severe food allergy that it could kill him!	Feb 5, 2013 8:44 AM
268	My daughter and I are both allergic to corn. This makes eating almost impossible. I am also allergic to almost every fruit and vegetable, cane sugar, and coffee. I am EXTREMELY limited on what I can eat given all my allergens plus corn. ANY amount of corn or corn derivative cause reactions in both myself and my daughter. They is no such thing as "such a small amount of allergen that it won't cause a reaction". People believing this to be true makes our lives even harder. Please consider labeling ALL amounts of corn. It IS a serious allergy and millions are affected by the FDA not considering it a true allergy. Thank you for your time.	Feb 5, 2013 8:35 AM
269	Child #2 has only mild allergies to raw carrots and celery which require virtually no precautions, while child #1 has more serious allergies to milk and peanut, so I answered questions with respect to child #1, and mostly with respect to the peanut allergy.	Feb 5, 2013 8:31 AM
270	Number 12 - fresh meat is not required to list ingredients and may contain unlabeled allergens. Number 16 and 17, Different people react to different levels and past reactions don't predict future reactions. It is a dangerous gamble I am not willing to take.	Feb 5, 2013 8:31 AM
271	some companies do not consider coconut a top allergen so the labeling is still not very clearly stated	Feb 5, 2013 8:27 AM
272	We have actually recorded a customer having an allergic reaction to a food that	Feb 5, 2013 8:23 AM

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was processed in a facility that also handles peanuts--the customer did not have that food, but a different one fried in common oil. So it was cross-contact with cross-contact. Since then, I trust no one.

273	on 16 & 17, this would also be related to how much I trusted the research. I would also be *way* more likely to try it if studies showed that exposure decreased reactions (In general).	Feb 5, 2013 8:19 AM
274	Thank you	Feb 5, 2013 8:16 AM
275	My son has a very severe peanut allergy and I am, therefore, afraid for him to have any contact with peanut. I have answered the survey with that allergy in mind. He is also allergic to some legumes (green peas, chick peas) and tree nuts, and I would have answered the survey questions differently had I been answering with only those allergies in mind.	Feb 5, 2013 8:15 AM
276	The only way I would purchase an item stating it had a small enough amount of the allergen to cause a mild reaction would be under the advice of a doctor in the hopes that my child could raise his immunity to the allergen so that it would no longer be a major anaphylactic reaction	Feb 5, 2013 8:11 AM
277	Since one of our allergens is not in the top eight it is very difficult to identify safe foods. I've also discovered that foods labeled as "allergen free" are usually not safe and cause a reaction. It should not be legal to label something in a way that can cause harm or death to a person who believes it.	Feb 5, 2013 8:11 AM
278	My allergy is so severe that I can't be inside a house when nutmeg or mace is being used in a dish and being cooked. Just like not being able to go to a restaurant where peanuts are everywhere. Quantity of these items doesn't seem to make a difference to me. My fingers swell if I just touch it.	Feb 5, 2013 8:11 AM
279	I would not want my child or anyone exposed to an allergen that may cause a reaction, even mild. Do we know, scientifically, the result of continued exposure of our allergens, even if they are at a level that is not capable of causing a reaction?	Feb 5, 2013 8:03 AM
280	Please bring some FARE activities to the Richmond, VA metro area. There are many persons here (including children) that have severe food allergies and to build a network so we can come together and learn, play and get to know one another would be very helpful...Thank you!	Feb 5, 2013 8:03 AM
281	I would dearly love to see corn added to the list of labeled ingredients. While it's not one of the top 8 allergens, I believe it's #9, and it's one of the most prevalent and hardest to identify.	Feb 5, 2013 8:00 AM
282	#17 is no because an allergist said a trace of peanut could be fatal for my oldest daughter, and companies don't know my daughter's allergy level.	Feb 5, 2013 8:00 AM
283	For instance, ChicFilet uses peanut oil but says it cooks but because how it is cooked lowers the allergens. We still do not even attempt it. The risk is not worth trying a food for.	Feb 5, 2013 7:59 AM
284	Truth in labeling is really important for people with serious food allergies. Being	Feb 5, 2013 7:56 AM

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able to eat a variety of foods safely is important for quality of life for food allergic individuals.

285	Labels need to be clear many times we read the ingredients and think it is ok to find that the allergen is in the item but it has been processed into some ingredient with a complicated name that is only associated if you research the process that is used to obtain that ingredient. This is especially true in many allergy triggering non food items such as soaps and lotions.	Feb 5, 2013 7:53 AM
286	Thank you.	Feb 5, 2013 7:49 AM
287	I think it is necessary to avoid the allergens all together and would be disappointed if any amount of an allergen were present in an item because it may still be capable of triggering a reaction in a small percentage of people.	Feb 5, 2013 7:46 AM
288	Thank you for asking!	Feb 5, 2013 7:24 AM
289	I find that airlines are not sensitive to nut allergies. my granddaughter has an all nut allergy and it always is a fight when we fly. It seems they are more interested in other passengers rights instead of us. Hopefully they will get better	Feb 5, 2013 7:21 AM
290	No additional comments.	Feb 5, 2013 7:14 AM
291	I can't understand why anyone would expose themselves or their child to an allergen regardless of any stated "threshold". Reactions, as I understand, can vary from one exposure to the next. Why take the risk? I think thresholds are a bad idea, and could give some people a false sense of security.	Feb 5, 2013 7:13 AM
292	Thank you for your work in this area.	Feb 5, 2013 7:12 AM
293	Thank you for doing this.	Feb 5, 2013 7:10 AM
294	for safety of children AND adults with food allergies we MUST have specific labeling re: all allergy components as well as shared processing equipment. The notion of thresholds is not acceptable---each individual is different in the amount of allergen it will take to trigger a response. This is not acceptable and we would NEVER buy a product that does not have specific labeling.	Feb 5, 2013 7:08 AM
295	Our allergist has strongly advised not purchasing any food that is made in the same facility as my daughter's allergen. I have made a few exceptions after personally contacting a company and discussing their procedures to prevent cross-contamination. Consumers need allergen warning information on packaging including information on cross-contamination. If I do not have cross-contamination information I will not buy a product without first calling the company to see what their labeling policy is regarding cross-contamination.	Feb 5, 2013 7:08 AM
296	I purchase whole foods whenever possible. I purchase canned and/or frozen foods that are minimally processed. My allergies include all legumes and a few other odd ones. If I was to purchase only food that was processed in a facility free of all my allergies I would starve. I do a lot of growing and canning of some foods and buying meat straight from the farmer and/or hunt/fish for some others. I have been teaching Gluten and allergy free baking and cooking for three years with the assistance of a registered dietitian. www.familynow.us	Feb 5, 2013 7:01 AM

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297	NA	Feb 5, 2013 6:59 AM
298	Please, this whole "threshold" subject is pointless. Just mandate advisory labeling of any product that is made in a facility with allergens, and we'll all have an easier time choosing foods for our families. Enough said.	Feb 5, 2013 6:46 AM
299	For people whose allergy is severe, even trace amounts of the allergen could lead to a potentially deadly reaction. I hate the idea that any manufacturer could/would put such potentially misleading claims on their product, perhaps leading to a false sense of security for the allergic person. I prefer the way these labels read now, then if you know you aren't "that allergic", you can choose to purchase or use the ones with the "manufactured in a facility that also processes..." but leave those who have extreme allergy to said product able to make a decision to avoid the product based on that warning. That is to say I am not convinced that thresholds can be applied to the entire allergic population.	Feb 5, 2013 6:44 AM
300	I wish food companys would use seperate equipment to make safe foods that do not contain most popular allergens. It is very frustrating to want to purchase a food that has safe ingredients but not be able to because it may contain an allergen.	Feb 5, 2013 6:35 AM
301	I have found that Gerber baby food products are not clear in labeling food allergies. You must read all of the ingredients and know that whey is milk. I was very surprised to see products like this not clearly labeled.	Feb 5, 2013 6:29 AM
302	thank you	Feb 5, 2013 6:10 AM
303	I don't trust manufacturers or their processes to be able to correctly label food with a certain threshold of allergan. I would be worried that a mild reaction one time could be a severe reaction the next time.	Feb 5, 2013 6:07 AM
304	Cross-contamination advisory labeling needs to be regulated by law. The "good manufacturing practices" label would be very helpful. The "made the the same facility" label is unhelpful. We do not buy foods with those labels at this time, but if they were labeled with the "good manufacturing" label, we would buy them.	Feb 5, 2013 6:05 AM
305	I am grateful for what FAAN has done to promote food labeling.	Feb 5, 2013 6:00 AM
306	Please work on including gluten items in your list of ingredients. Thank you!	Feb 5, 2013 5:57 AM
307	I appreciate you putting this survey together. I think this could provide even better insight into the products that my family purchases and may allow for more options!	Feb 5, 2013 5:52 AM
308	Our grandson is 2 years old. Allergies diagnosed at 6month after reaction to cheese. Had prick testing and then later blood work testing to determine all allergens. His exposure to his known allergens has been very limited. Not really sure how severe his reaction would be. He does have contact reaction to milk and dairy products.	Feb 5, 2013 5:43 AM
309	No comment	Feb 5, 2013 5:01 AM
310	We need to have ingredients defined clearly. We are not scientists, and need to	Feb 5, 2013 4:58 AM

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	know how we can keep our children safe based on the way foods are produced today. Who would have ever thought that StopandShop canned spinach contains peanuts?	
311	keep up good work	Feb 5, 2013 4:51 AM
312	What might cause only a mild allergic response in one may cause anaphylaxis in another simply by breathing the allergen.	Feb 5, 2013 4:44 AM
313	Our feedback may not benefit your survey because our daughter is in a peanut study (the last 3+ years) and it is only because of this that we are not comfortable allowing foods containing the allergen in our home and in her diet. Prior to this we strictly avoided all products containing a label that indicated possible peanut exposure.	Feb 5, 2013 4:34 AM
314	I wish if the food had a chance of cross contamination that they would label that. This way you feel you have a choice to give it or not. My kids are more severe so I would choose not to give where another person may be ok with that cross contamination.	Feb 5, 2013 3:50 AM
315	Why would anyone purchase food that contains the allergen they are allergic too even a small amount? No one can predict how each individual will react!	Feb 5, 2013 3:31 AM
316	I think question 17 is ridiculous. I thank you for asking it. It really bothers me the food labeling industry thinks this is a reasonable idea. Really???? It angers me. Would the labelers give this to their child or themselves. ONLY capable of triggering a mild allergic reaction? Good grief.	Feb 5, 2013 3:21 AM
317	My daughter is so extremely sensitive to peanut that airborne exposure alone has induced severe asthma attacks almost to the point of hospitalization; minuscule cross-contamination in restaurants has resulted in anaphylaxis. If any chance of cross-contamination at all, I would not buy the food for her unless prepared by her side with Epi-Pen in hand.	Feb 5, 2013 12:04 AM
318	We have such a range of food allergies in our home. It was difficult to answer questions. So I focused on the major person who has the life threatening allergies. However my self and husband we do purchase items and also will from time to time consume items that we are alkergetic to and then pay the price later when we are sick. Because we are so limited in our choices. We have peanut treenut papaya kiwi mango carrot celery wheat corn banana dairy soy citric allergies in the family and are questioning if our other child has allergies to something in frostings and also egg allergies. He does have allergies to heat and cold along with diabetes	Feb 4, 2013 11:59 PM
319	It seems to be a full time job managing the foods eaten by my now five year old daughter. She has an anaphylactic reaction to tree nuts and peanuts over a year ago and was allergic to dairy and soy since she was six weeks old. It is very scary as a parent to witness an allergic reaction. It requires a lot of time spent navigating websites, sending emails and calling companies by phone to find out about manufacturing practices prior to feeding my child. I would live to see more details regarding manufacturing on labels. I wouldn't buy anything made in a facility that handles the allergen, but it would be very nice to know without doing all the research myself. Thank you!	Feb 4, 2013 11:43 PM

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320	No matter what the law is or what science is available, we will not purchase food items with the allergens in its ingredients or if they were part of the processing, or on the same processing equipment/factory as the allergen. Our child is severely allergic and no food is worth a trip to the ER or worse. There are plenty of foods without the allergen that are available and provide sufficient nutrition.	Feb 4, 2013 11:07 PM
321	I truly hope that a law is never passed which allows food companies to process foods which may contain up to a certain amount of allergen if "standard" threshold levels are created. They could kill someone.	Feb 4, 2013 11:07 PM
322	This is outrageous! Just because the majority of a population does not respond to allergens, doesn't mean it will not be an dose which causes anaphylaxis in a few. DO NOT rely on thresholds! They do not work for 100% of the population. I am very Concerned about these thresholds. If 5% of the population has food allergies and the food is safe for 95% of them, what happens to the other 5% (1/400)? What happens if someone becomes more sensitized? There are too many variables! This is a very dangerous slippery slope! Did FARE get bought out by Mr. Peanut?	Feb 4, 2013 10:57 PM
323	From what I understand, a person may experience tingly lips one time and severe anaphylaxis the next, from the same amount of allergen, with no reason to explain this...I don't think this threshold info would address this variation in rxn...	Feb 4, 2013 10:42 PM
324	In reference to question 16: I was unaware that there is an across the board "safe" amount of peanut protein that peanut allergic people could consume. According to my child's physician, a reaction can be triggered by an amount as small as one fiftieth of a tear-drop. So can the FDA really assure me that there is a "safe" amount? In reference to question 17: Who wrote this survey? I have an allergic child and as a teacher have taught many students that have various food allergies. In all the training I have received, from medical professionals, as well as, hearing experiences of parents who deal with this daily I have been told that there is NO GUARANTEE that a food allergic person will have a mild reaction. Having a mild reaction to one exposure does not mean that a food allergic person will have a mild reaction the next time.	Feb 4, 2013 10:23 PM
325	Allergic reactions can increase over time in severity. There is not a guarantee of safety in having only an minute amount of an allergen in food. I hope that the government realizes that the labeling laws protect us from potential harm. Inform the consumers. It can take hours to contact companies to find out the source of generally labelled things, so if it is not labelled clearly we don't and won't buy.	Feb 4, 2013 10:13 PM
326	No matter what assurances I was given, I would not purchase the allergen containing food - there is no way to know how much will cause a reaction - each person is an individual and has an individual threshold. Complete avoidance is the only way to stay safe!	Feb 4, 2013 10:09 PM
327	PLEASE require food companies to clearly label all ingredients in their common terms (i.e. milk, egg) even if they are only made on the same product lines with other foods using those ingredients. This is a life threatening problem - the lives of children are at stake - and it should be treated that manner.	Feb 4, 2013 10:08 PM
328	I would not purchase nor give any food that could trigger any sort of reaction, no	Feb 4, 2013 10:06 PM

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matter how mild, to anyone allergic. But that is because I don't have the allergy: I can't say my child would not eat a food if the reaction promised scientifically to be mild. The allergic person would have to make that decision themselves.

329	It is very difficult to feel comfortable finding safe food for a child who had an anaphylactic reaction to a major allergen. The FDA should expand the mandate of food labels to those that may be produced on the same equipment and even those manufactured in the same facility. Manufacturers change their processing so often that it is hard on the consumer to continually check manufacturing processes. This should be the job of the food manufacturer for consumer safety. At this time, we avoid foods that are produced on the same lines and in the same facility as the allergen. We favor those foods that specifically say this (e.g., produced in a 'peanut free' facility...)	Feb 4, 2013 9:58 PM
330	Please require companies to FULLY DISCLOSE any allergens in the manufacturing environment.. I've heard FAAN say that consumers are confused about what to eat when there are warning labels. That is absolutely ridiculous and it is the responsibility of those "confused" people to educate themselves. The more information we consumers have regarding products and allergens, the better. Then, we can make educated decisions whether or not our allergic children can eat various products.	Feb 4, 2013 9:56 PM
331	In regards to #16 I would get approval from my allergist before proceeding to give an allergen containing food to my child. My concern would be over time if you kept exposing them to low limits of allergen would it build up resistance. I thought it was related to immaturity of the immune system.	Feb 4, 2013 9:46 PM
332	Every child is different so I would be scared to try something that says it is too low to cause a reaction. In what percentage of population? If not 100 percent I would be nervous about my kids trying it.	Feb 4, 2013 9:45 PM
333	I will be majoring in immunology in college and my first project after graduating will be curing food allergies.	Feb 4, 2013 9:40 PM
334	As a parent I would never take a chance. Maybe my son would be comfortable making these choices when he is older.	Feb 4, 2013 9:38 PM
335	Labeling of foods is such a huge deal to families who deal with food allergies. If we knew all labels meant the same thing and strict guidelines and actual numbers were used to determine levels of allergens present, I think it could be live changing formmy family. I would also like to see Halloween candies individually labeled during the holidays. It would make things a lot easier because the main packages are not given out to the children..just the small unlabeled packages. We end up throwing a lot of treats away.	Feb 4, 2013 9:32 PM
336	Would appreciate a copy of the public comments submitted and information on the current laws governing food labeling information and thresholds.	Feb 4, 2013 9:29 PM
337	how can a company be sure what amount is going to cause a severe or mild reaction in everyone. if someone's lips tingle then they could just as easily progress to anaphylaxis.	Feb 4, 2013 9:27 PM
338	Education and trustworthy labeling are a small price to pay for the safety of lives	Feb 4, 2013 9:22 PM

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of millions of people with food allergies. There is no argument that would trump anything less!

339	1. Re: question 17. NO ONE can predict accurately how a person will react to a food. Food companies and their advisors have no business trying to tell us we'll be ok, or contradict what our own experiences, and allergists tell us will happen. It is a known fact a person can have a mild reaction one time, and anaphylaxis another time. Full food disclosure is imperative, including all of the "natural ingredients". 2. Also, thinking of my days dealing with food allergies and school. For the same reasons, food must be accurately labeled to ensure kids with food allergies are safe, especially in school. No one needs to bring thresholds into this mix. Food allergy life is far too difficult enough as it is. 3. I've been dealing with severe food allergies for 20 years. The newer labeling introduced in the last few years has been helpful, but much more work needs to be done. Not everyone does the same type of labeling. Some larger companies hide behind "proprietary" claims. We need to know EVERY ingredient we are putting in our bodies, no matter how small. (And frankly, all people have the right to know what they are ingesting.)	Feb 4, 2013 9:18 PM
340	I think consumers have the absolute right to know what EXACTLY is in their food and where & how it is manufactured.	Feb 4, 2013 9:12 PM
341	Even a tiny amount of an allergen is exposing the body and could cause the allergy to worsen rather than be grown out of as is the hope of parents. It would be catastrophic to allow "tiny" amounts to be unlabeled.	Feb 4, 2013 9:04 PM
342	Looking forward to seeing the results of this survey, and hoping to see some changes in food labeling.	Feb 4, 2013 9:01 PM
343	I would not purchase any product containing allergens for my daughter's safety and well being. The risk of allergens being present at any amount is simply not worth the risk of an allergic reaction. Strict avoidance is our approach and regular practice. We mainly support allergen free companies for any boxed products we purchase.	Feb 4, 2013 8:50 PM
344	Thank you for listening!	Feb 4, 2013 8:49 PM
345	It seems that it would be extremely difficult to determine a "safe" amount of an allergen in a food. Each person is so different that making the determine that a certain amount is "safe" for everyone allergic to that allergen seems impossible. I would not take the chance. That being said, if there were FDA mandates stating that you had to list amounts of an allergen, it would be more information than we get now. We may be using foods that have a certain amount of an allergen in it now and not even know it. For instance if there was cross contamination from shared equipment. The label wouldn not list it as an ingredient, and a company is not required to list that it is on shared equipment. If companies were required to list amounts of an allergen, that would give us much more information than we are getting now.	Feb 4, 2013 8:41 PM
346	if you are allergic to something currently feedback from doctors is that you avoid it entirely. Food allergy reactions are unprecidatble and each reaction is different.	Feb 4, 2013 8:37 PM
347	For questions 16 and 17 you state "if you could be assured" but you don't tell me	Feb 4, 2013 8:36 PM

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who is doing the assuring; I always consider the source, so I found it very difficult to answer those questions.

348 I would like the government to encourage vendors to put if things were made in a peanut-free facility on the package (it is nice some companies do now). It makes us more likely to buy the product. Also if there is a large chance of cross-contamination from the allergen in a processing facility, the company should be required to put that warning on the packaging. Feb 4, 2013 8:34 PM

349 I see too often the "cop out clause" (as I call it) on labels. This is the catch all phrase for everything that anyone could conceivably be allergic to which to me is no better than not having allergy labelling at all. Frustrating to say the least. With a young child with multiple food allergies, I have come to love companies like Enjoy Life because I don't have to read every label every time because I know the product will be consistently safe. Thanks. Feb 4, 2013 8:30 PM

350 A mild allergic reaction is still an allergic reaction. No chance is better than any. Feb 4, 2013 8:27 PM

351 Threshold levels for reaction are individual and labeling foods to contain this information would only confuse the general public and make things harder. We do need better labeling laws that REQUIRE may contain statements when they are relevant. We also need labels that use common language (Contains Milk instead of just listing Casein). Feb 4, 2013 8:24 PM

352 Thanks for doing this survey!!! Feb 4, 2013 8:14 PM

353 No two people alike. Some may tolerate more allergens than othrrs. Thresholds hard to predict. Feb 4, 2013 8:12 PM

354 Please consider the life altering emotion problems that children develop due their allergies. My child's allergy has completely impacted our entire family. The child now suffers from generalized anxieties due to fear she will have a reaction because of cross contamination. She is now 12 and working with psychologists to overcome her fears . It is a huge issue and I know it must be common among your responders . Feb 4, 2013 8:10 PM

355 A mild reaction can turn severe without warning. One never knows when this can occur. Those who have a history of mild allergic reactions may be at an increase risk for a severe one in the future. The problem is, in allergy and immunology, there is no way to determine when and how long it will take for antibodies to build to have an anaphylactic reaction. It could be after 2 exposures or 20. Every person's body is different, even for those with the same allergies. You cannot put a statement such as, "Would you purchase a product w/an allergen if you could be assured of it not triggering a reaction?" because there is no such thing in existence. You as government entity cannot, within a degree of accuracy, ensure that a consumer will NOT react to a product because the allergic consumer has no way of knowing what their sensitivity is because THERE IS NO TEST KNOWN TODAY FOR IT. You only have 1/2 of the solution. Create a sensitivity test for the food allergic that is accurate, then you can have a ppm label that is accurate for products for the food allergic consumers. Feb 4, 2013 8:10 PM

356 I might purchase a product with a threshold label for myself to consume around Feb 4, 2013 8:09 PM

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my son, even if I did not feel comfortable giving it to him. whereas, I currently avoid all peanut containing/cross contaminated foods for all members of my family.

357	Regarding #16. Since every patient's reaction threshold is different, how could that ever be determined? My daughter is off-the-charts allergic to peanuts so I wouldn't give her a drop. But she could most likely tolerate a little fish. There is such a wide variation to put some one size fits all limit on it.	Feb 4, 2013 8:04 PM
358	Our children have life threatening allergies so we try to be very careful in our purchases.	Feb 4, 2013 8:04 PM
359	Bakery and restaurant items are the places we struggle the most wihy son's tee nut allergy. While very few baked goods contain nuts, they are usually processed in the same area.	Feb 4, 2013 8:04 PM
360	When I purchase food labelled in #9, I call the company and talk with them before purchasing if I have any doubt. As for foods containing below a threshold amt of the allergen, my son has had severe reaction s and I would not purchase the foods unless tests were confirmed by the allergist and if I spoke with the company.	Feb 4, 2013 8:00 PM
361	My son went into apaphylactic shock from Milk and I am very careful when I purchase foods. I typically buy the same foods over and over again because he's picky and I am terrified that he will have another reaction.	Feb 4, 2013 7:54 PM
362	There really needs to be better labeling of food and drink products in this country. I want to know if the food or drink has been processed on dedicated allergen free equipment and I want to know if the equipment is shared even if they "sanitize" it inbetween uses b/c my daughter has had mild reactions from foods and drinks processed that way so it really is not safe.	Feb 4, 2013 7:53 PM
363	none	Feb 4, 2013 7:49 PM
364	I did not understand #12.. what is "food source names" I assumed you meant "are the top eight required to be clearly labeled?"	Feb 4, 2013 7:48 PM
365	My two boys and I are salicylate sensitive and have pretty severe reactions to certain foods - each with our own trigger. I react especially badly to peanut oil. I am also allergic to fructose (gut allergy).	Feb 4, 2013 7:43 PM
366	Your questions make me shudder after watching my daughter simply smell a shrimp and nearly die.	Feb 4, 2013 7:41 PM
367	Labels for ingredients on food products should be in larger bolded print and easily visible to the eye.	Feb 4, 2013 7:22 PM
368	I would love to see legally mandated, consistent labeling practices with respect to all of the various "may contain" "shared facility" "same equipment" type of packaging statements. I consider myself a relatively intelligent person who is trying to make choices to keep my child safe, but it sometimes feels arbitrary based on the current state of voluntary labeling practices.	Feb 4, 2013 7:21 PM

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369	Do wish there was a labelling process we could count on. Also, wish foods like corn were listed especially when it is cheap and so much is used. All names of food i.e. molasses that include corn should say corn in parenthesis. Same for wheat, milk, msg etc.	Feb 4, 2013 7:17 PM
370	There is no safe amount stupidest statement ever	Feb 4, 2013 7:15 PM
371	Please continue to keep our children safe. Please continue to regulate oils as well.	Feb 4, 2013 7:15 PM
372	Its very hard to know what is safe, my husband bakes bread, so I will have peanut free bread. I have had a sever allergy to topical cream (pain killer) so you never know.	Feb 4, 2013 7:10 PM
373	N/a	Feb 4, 2013 7:07 PM
374	There is not a one common threshold, it different for each person. My son has had a serious reaction to airborne exposure to the allergen, while my daughters reaction is much less serious	Feb 4, 2013 7:05 PM
375	My rules for peanuts and tree nuts are more strict that other allergy foods we are avoiding such as egg and milk. My son reacts EXTREMELY strong to mustard seed, and I so wish that was a "top" declared allergan,	Feb 4, 2013 7:02 PM
376	I've been told by my sons allergist that the more my child is exposed to the allergen in any amount, the higher the likelihood of not growing out of the allergy and the increased volatility of the reactions.	Feb 4, 2013 7:00 PM
377	I am concerned about the impact of genetic modification on our food and the possibility that my son may have a reaction to a food because of that genetic modification.	Feb 4, 2013 6:58 PM
378	Need to have stricter food laws in US that is no additives, food dyes, high fructose corn syrup, etc. It's a sad commentary that Europe & Canada have much more stringent and defined guidelines for human consumption of types of food.	Feb 4, 2013 6:53 PM
379	Please note the fact that my child is allergic to milk but tolerates baked milk, which skews my answers significantly. My child is also allergic to sesame, and it is not required to be stated on the label.	Feb 4, 2013 6:49 PM
380	According to our allergist and personal experience there is no such thing as a safe level for people with severe allergies.	Feb 4, 2013 6:48 PM
381	I'm part of a growing community of people allergic to corn. Corn is extremely, if not nearly impossible, to avoid completely, as it pervasive in our food supply. Corn is used extensively to create food additives that are difficult to identify as corn without consulting a list. Corn is also used widely in food processing and packaging, which creates problems for those extremely sensitive. All of these ways corn finds its way into our food without being mentioned on a label. Just like soy is found in many additives but now requires labeling, corn should be considered a top allergen and labeled appropriately.	Feb 4, 2013 6:46 PM

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382	It would be life threatening for my son to be unknowingly exposed to allergens that the government thinks won't hurt him. Microscopic amounts will kill him.	Feb 4, 2013 6:43 PM
383	Lotions and other topical products should have to list allergens as well!	Feb 4, 2013 6:43 PM
384	If there are safe thresholds and my doctor confirmed that foods with these labels are safe I would love to open up more food options for my kids. It would be an improvement in quality of life. We are safe at all costs but also desire the least restrictive scenario.	Feb 4, 2013 6:40 PM
385	Thank you for you continued dedication! We appreciated it!	Feb 4, 2013 6:38 PM
386	Our daughter is severely allergic to peanut, and risks death every time she eats. Please let US make the decision whether something is risky for her by requiring that it be labeled. I would also advocate for "may contain" or "processed with" labeling to be required.	Feb 4, 2013 6:35 PM
387	I wonder what would be the effect of the above (question 17) going into effect. Would it aggravate reactions to larger amounts? Be more likely that people would have stronger reactions since they weren't avoiding their allergen completely? Would it be less likely people would outgrow allergies by having many mild reactions? If there were no adverse effects, if doctors recommended it, and I could be assured that would be the only reaction, I might consider it, but it doesn't seem possible for that to be true.	Feb 4, 2013 6:32 PM
388	the lack of 100 percent true information lacks everywhere. Its one big cover your ass and its ridiculous.	Feb 4, 2013 6:28 PM
389	I would love to see more streamlined and specific labeling for milk and any and all derivatives	Feb 4, 2013 6:21 PM
390	This is a very important survey. More clarification on labeling is needed.	Feb 4, 2013 6:19 PM
391	We have seen reactions my son has had to milk and eggs before. We do buy food with may contain type warnings for both milk and egg because we feel the amount that could be in the food from cross contamination will not cause him a fatal reaction. We do not take the same stance with peanut warnings. We avoid any food that has any type of warning labeling for peanut. It takes so little to cause a potentially fatal reaction to peanut that we heed all warnings. Having more food options is not worth the risk to us in this case.	Feb 4, 2013 6:17 PM
392	I will be interested in hearing more about this topic, as well as the outcome to this study.	Feb 4, 2013 6:15 PM
393	Please make sure labeling is totally honest. Then people can decide for themselves what level of risk is tolerable. Thank you.	Feb 4, 2013 6:13 PM
394	Labeling has too many variables, we need to be more specific in the US; other countries take their labeling standards more strictly and therefore the allergic individual can rely on the product to be safe. We have a right to know if what we choose to purchase is safe or not in plain and simple language. And if you intend to allow/incorporate threshold figures in allowing food manufacturers not to inform the consumer of a potential presence of an allergen it would be	Feb 4, 2013 6:11 PM

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dangerous and negligent on the governments part. The FDA has a responsibility to keep consumers safe and not sicken or kill them.

395	I think it's a crime that manufactors are not require to label for 'shared equipment' my daughter is so sensitive that it took us months to figure out what she was allergic to, since its not on the ingredients list! She dropped from the 30th percentile in weight and height to the 10th percentile and it was all due to cross contamination of tree nuts!	Feb 4, 2013 6:08 PM
396	Thanks for pursuing this. Food allergies have been a terrifying experience in our household.	Feb 4, 2013 6:05 PM
397	It would be great if labels also could be more specific about tree nuts. My daughters are only allergic to pistachios and cashews, so although I realize a shared equipment warning on oatmeal about "tree nuts" is most likely pecans or walnuts - common in oatmeal - we still avoid them because my daughter is afraid. If we knew what tree nuts may be present, we could purchase/eat more.	Feb 4, 2013 6:03 PM
398	Sesame is a growing & very common allergy among children and managing it is much more difficult not being one of the 8 allergens declared by the FDA. Children are also unlikely to grow out of the sesame allergy meaning over time more & more of the population will be living with this allergy. Please consider adding it to the list of declared allergens for labeling. Thank you.	Feb 4, 2013 6:03 PM
399	People don't really care. It doesn't hurt them. So sad.	Feb 4, 2013 6:03 PM
400	With peanut allergy no amount is ever safe. I could never trust that a threshold safe amount listed on a package would be safe for my child. I also couldn't trust that just b/c the label said it was allegro threshold safe that the staff/equipment at the plant actually carried it out with each & every product. A Childs life is too precious & valuable for any risks	Feb 4, 2013 6:02 PM
401	I like the companies that label GF or No Tree Nuts emblema right in clear view on the front of the packaging. I purchase those first.	Feb 4, 2013 5:58 PM
402	Keep working at this. My two grandchildren have severe allergies too and it is very difficult to feed them..AND expensive.	Feb 4, 2013 5:57 PM
403	I think the may contain or processsed in a faciltity should be mandated by law. Because for some people even the slightest contamination causes a reaction . At least that is true with my son	Feb 4, 2013 5:57 PM
404	I am strongly against thresholds. While they make work for some people, I do not believe that they can guarantee that a reaction would not occur. I would be scared to eat a food with such a label.	Feb 4, 2013 5:56 PM
405	#16&17... my son was formerly a 100+ for peanut, I am guessing this is a hypothetical question...Doesn't everyone have a different threshold? thanks for doing this!!	Feb 4, 2013 5:56 PM
406	for #16, I would purchase the food if it contained the allergens that are less serious for my son (egg, soy), but I would not be comfortable with any level of peanut, tree nut, or milk	Feb 4, 2013 5:55 PM

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407	If your intention is to pursue such a threshold, it is very irresponsible.	Feb 4, 2013 5:55 PM
408	I would rather not by the product than risk my sons life.	Feb 4, 2013 5:52 PM
409	For number 16, I would need solid, repeated scientific evidence.	Feb 4, 2013 5:51 PM
410	People with life threatening allergies could never purchase the item even if it said it contained a small percentage because every reaction is different and different amounts can trigger those reactions.	Feb 4, 2013 5:51 PM
411	For Celiac disease, I would purchase foods that meet a ppm like used in Europe. My reaction is not deadly. For my anaphylactic child, before I buy a product that contains a known allergen at a safe level I would need to see proven studies and tests to ensure the "safe allergen level" is truly safe for the most sensitive of anaphylactic patients.	Feb 4, 2013 5:46 PM
412	Unfortunately I am repeatedly reminded that the FDA is unreliable and wholly unable to keep our population safe much of the time, let alone its most vulnerable among us. This comes down to an issue of trust and being unable to trust our protective services in the food administration department. Needs an overhaul!!!!!!	Feb 4, 2013 5:43 PM
413	I am 51 and have had an allergy to tree nuts and peanuts since the age of 7. For many years I was often quite ill and I now realize that it was because there was no labeling of ingredients until recently. I am also sure that the constant unintended exposure pushed me to the point that I cannot attend baseball games because the peanut shells cause my throat to close. My food allergies have become more sensitive with time. There is no low level of exposure that would be safe.	Feb 4, 2013 5:43 PM
414	I wish that sesame was indicated on lists and considered a major allergen	Feb 4, 2013 5:42 PM
415	I am a college student at Cal State University of Fullerton and I would like to say that food allergies should be taken with serious caution in all manufacturing companies. I have been constantly trying to find the healthiest brand name foods that I could eat but whenever I find a product that has a trace of allergen present I break out in hives expecting my throat to close at any moment, not because I was trying to eat something that was labeled "unhealthy" but rather it was the manufacturer company that was not able to do its best to accommodate for me and others who are unable and possibly unaware of the allergen present in the product. I just wanted to say how extremely difficult it is for me to go to stores and constantly read labels of products that "may contain peanuts" or "may contain wheat" so a severe reaction will not happen. If these companies can understand how much more difficult it is for people to find other products than their own, then it would not be discriminating against those who would like to purchase their products.	Feb 4, 2013 5:41 PM
416	I want "may contains" to become law.	Feb 4, 2013 5:41 PM
417	No	Feb 4, 2013 5:41 PM
418	My 8 yrd old grandson (who does not live with me) has a severe nut allergy diagnosed when he was about 1 or 2 years old. My allergies began as a child	Feb 4, 2013 5:41 PM

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and I received shots for it. They lie dormant for many years and when I reached age 60, I developed a cough, lactose intolerance and digestive issues.

419	Labeling should be cut and dry. It contains or it doesn't. Trying to label safe levels seems to ignore the fact that people react to different level of the allergen, and how is it possible to ensure that no one would ever be sensitive enough to react to the level in the food. It seems such a change puts convenience ahead of the safety of people with food allergies.	Feb 4, 2013 5:39 PM
420	The FDA needs to mandate that sesame be listed as an ingredient in food products.	Feb 4, 2013 5:38 PM
421	Food labels are pretty good. Waiters and restaurant staff knowledge varies, and I have had allergic reactions after the waiter told me there were no eggs in the ingredients.	Feb 4, 2013 5:37 PM
422	I think that 'may contain' and 'processed on shared equipment' and 'processed in a shared facility' should be mandatory on labels.	Feb 4, 2013 5:35 PM
423	The only time my daughter has had anaphylaxis is when she ate a dum-dum gum drop. No ingredients in product, however manufactured in Brazil on shared equipment. I will only buy products that say allergen free or something to that effect. Her other largest reaction was from Sesame which isn't always listed on allergy ingredients in bold. I wish all labels for allergens were required to look the same with the same type face (similar to Surgeon General Warning). I can't tell you the number of times that I have purchased a food item through a quick glance of the ingredients list and then after I get home I notice that on the other side of the package (no where near ingredients) it says "may contain" or "manufactured in a facility" etc.	Feb 4, 2013 5:32 PM
424	Our son is two years old therefore we avoid the allergen foods completely. His threshold for an allergen food might be something we can experiment with if he were old enough to let us know his internal reactions.	Feb 4, 2013 5:29 PM
425	Navigating a deadly allergy like nuts in a child is scary. Food labels are not consistent and manufactures are vague making it risky to understand if my child can eat a particular product or not.	Feb 4, 2013 5:26 PM
426	Any small trace amount can cause a reaction in my son and it's not worth it. He's currently tested positive for: peanut, almond, corn, dairy, soy, sesame, rice, coconut, pork, green beans and green peas	Feb 4, 2013 5:25 PM
427	In addition to peanuts and tree nuts, my son is allergic to sesame. There are currently no labelling laws at all for sesame, which is extremely problematic for us and for others who suffer with this allergy. It is extremely disappointing that FARE is not addressing this issue, and that "sesame" is not even included on the list of potential allergens at the beginning of this survey.	Feb 4, 2013 5:23 PM
428	I know someone who owns a bakery and while he promised he had no nuts in the bakery he still labels all items "may contain traces of tree nuts" and says he does it to legally protect himself and his bakery. When I hear cases like this I am so frustrated and wonder what else I could eat safely yet the companies are scared to tell me are safe.	Feb 4, 2013 5:20 PM

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429	My child has eosinophilic esophagitis, and eliminating the allergens from his diet has also eliminated eosinophils.	Feb 4, 2013 5:18 PM
430	question 16 & 17 are ridiculous. esp 17 - triggering a mild reaction esp as reactions can escalate without warning - it's a meaningless question.	Feb 4, 2013 5:17 PM
431	Peanuts terrify me. I'm not sure any amount of labeling would make me comfortable giving it to my child. Milk and eggs - maybe.	Feb 4, 2013 5:17 PM
432	Look forward to results!	Feb 4, 2013 5:17 PM
433	labels that state that the product was processed on equipment that may contain such allergens...etc. isn't an adequate allergen nutrition label warning. It nearly seems like the manufacturer doesn't know for sure what is in the product so they are covering all the bases by putting a wide covering label like that. Why don't they know exactly what allergens are in their products? I think U.S. manufacturers of processed foods need to be more proactive and think more about their customers. Especially the children. It is hard for families like mine to go shopping down most aisles of the grocery stores and struggle to find foods that are safe and made in allergen free facilities. It think it is time for change..for the children.	Feb 4, 2013 5:14 PM
434	Largely due to inconsistent labeling and processing practices we have become a household that largely buys whole foods, unprocessed in any way and are very discouraged by the lack of safety that exists consistently between products. We have since become extremely discouraged by the FDA's lack of doing their part in keeping Americans safe by also allowing genetically modified foods into our households without guaranteed knowledge of their safety. Food allergies are systemic problem that will not end with proper labeling, but rather consistent labeling paired with keeping foods that are not proven healthy OUT of or food supply!	Feb 4, 2013 5:13 PM
435	For #16, no one can ever assure you that something won't cause a reaction. If you know or have allergies, you know that reactions can happen for unknown reasons. The person has a reactive body. I cannot anticipate that any company would ever guarantee "no reaction". That would be foolish and I would not expect it. Again for #17, that does not seem reasonable. Just list the ingredients, tell me the handling contamination risk and let me decide if its worth a risk.	Feb 4, 2013 5:13 PM
436	I feel it should be mandated by law that no schools offer peanutbutter sandwiches	Feb 4, 2013 5:11 PM
437	Labeling is helpful, but with all the different verbage it becomes more confusing, especially for people who do not have a food allergy. A reaction is unique to the individual with the allergy so the labels can only be a guide ex. some can handle traces and some cannot. Its sounds harsh, but the food allergic person needs to know what they can handle and is ultimately responsible for what they eat! When in doubt do not eat it!	Feb 4, 2013 5:11 PM
438	My children have severe food allergies. Small amounts of a milk protein can trigger severe hives, vomiting and tingling on the tongue. The FDA should NOT use food allergen threshold levels when it comes to labeling foods.	Feb 4, 2013 5:10 PM

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439	Coconut and palm oil is in everything now! I'd love for that to be highlighted as a major allergen as well.	Feb 4, 2013 5:08 PM
440	I don't think you could say that everything coming off a line is to a particular threshold. One crumb that didn't get cleaned up may contaminate only one batch of crackers, but if that's the one I happen to buy...it is a problem. I want labeling on everything to tell me if there are nuts in the facility at all... Then I can decide if I trust the company enough to clean well. Every person has different threshold levels too, so I don't think it's okay to legislate those.	Feb 4, 2013 5:07 PM
441	Quite frankly, navigating food allergies is difficult enough without complicating it more with threshold laws. What is safe for one person may not be safe for another. Please do what is best for the health of people not the food companies' pocket book.	Feb 4, 2013 5:04 PM
442	I would love it if food labels were easier to understand. Especially since my daughter is getting older (almost 11) and has been doing more eating away from home and is doing more label reading and making more of her own food choices.	Feb 4, 2013 5:03 PM
443	#17. My threshold would be no reaction. Any reaction is unacceptable.	Feb 4, 2013 5:02 PM
444	The current labeling is confusing. I feel manufacturers are putting the allergy statements on everything to cover themselves. I picked up a bottle of chocolate syrup and it said "may contain shellfish and fish" along with the other top 8 food allergens. Really?? This has gone to far. I do not buy things I used to because of the labeling. I have to wonder if it is just the labeling or did the manufacturer change the ingredients or processing of the item. When I do call them-it is usually just the label that has changed. It has made our lives harder!!!	Feb 4, 2013 5:02 PM
445	Every allergic reaction is different. Even a trace amount can be life threatening. A statement indicating what type of allergic reaction a food may cause is dangerous. Strict avoidance is the only thing that can guarantee avoidance of a life threatening reaction. No amount is an acceptable amount.	Feb 4, 2013 5:01 PM
446	I am very uncomfortable with this concept. Each individual is different and their level of threshold would be different too.	Feb 4, 2013 4:59 PM
447	I am thankful that today's labeling requirements are more stringent than the labeling that I grew up with. It seems that kids with food allergies are better off today.	Feb 4, 2013 4:58 PM
448	I think it is very sad that epipens cost so much money. My daughter doesn't have insurance right now and she must carry 2 epi pens at all times due to anaphylaxis.	Feb 4, 2013 4:57 PM
449	Please help find a cure for food allergies.	Feb 4, 2013 4:56 PM
450	Celiac/Sprue is difficult to live with....	Feb 4, 2013 4:55 PM
451	Standardized, universally understood defined statements need developed for food labeling.	Feb 4, 2013 4:48 PM

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452	The responses above refer to my child's milk and egg allergy. The response for her peanut allergy would be never for questions a through j and never for my shell fish allergy for questions a through j	Feb 4, 2013 4:47 PM
453	Thanks for your work!	Feb 4, 2013 4:47 PM
454	I only buy products that I clearly know do not process food on shared equipment or don't contain any allergen I'm avoiding for my children. I know labeling in Canada is much more thorough and I don't understand why it is so difficult for the U.S. To adjust, especially since food allergies are on the rise and will be for years to come!!!!!!	Feb 4, 2013 4:46 PM
455	I have experienced anaphylaxis 3 times since my diagnosis of a shellfish allergy. The last one caused me to flat line for 2 minutes & 10 seconds. There needs to be stringent standards set in place for food handling & processing. Not just processed foods, but food handling in restaurants where a mistake in the kitchen almost ended my life...	Feb 4, 2013 4:46 PM
456	Most health care professionals are not able to understand that a person's food or medicine allergies can be so numerous and dangerous.	Feb 4, 2013 4:45 PM
457	We would so appreciate companies would use the label "from a peanut/tree nut free facility" when ever applicable. This would a tremendous sales tactic for them and increase our comfort level with so many foods.	Feb 4, 2013 4:41 PM
458	I had an easier time feeding my allergic child in Europe than here. They can't use generic terms like 'spices' or 'flavoring' in the Netherlands. I also have a child allergic to non top 8 things like corn and oats, which is a nightmare. Companies put glucose syrup instead of corn syrup on labels because corn syrup has a bad rap. 'Flavorings' could be absolutely anything. I think we need truth in labeling, and not because I'm a tree hugger in California. I just want to feed my kids and not kill them. I am glad so many companies added voluntary warnings about cross contamination. My teenager had mystery reactions all the time as a small child that were explained years later when labels improved. Some had even required epinephrine, which was horrifying. I am a member of a corn free kids online group, and I can't believe it hasn't been added as a top allergen. Super common with kids 3 and under. Also I work with the FDA in my job, and found that in genetically modifying plants, they know for sure that the modifications often result in allergenicity of the proteins. For example, to increase protein in soy crops, they added genes from brazil nuts. So then people allergic to tree nuts, who used to eat soy, got reactions from soy. Tomatoes were modified, and my sister ended up with gastric erosions, which were identified during FDA evaluation. All the top eight crops were genetically modified. They also found there was no good way to control the pollen or the seeds once the crops were grown and processed all in the same mills. I truly believe this is where we need to look next for causes.	Feb 4, 2013 4:41 PM
459	I would prefer that all manufacturers use good manufacturing practices to segregate allergens and clean their lines properly. It is a HUGE pain to not quite understand what the manufacturers are saying on their labels, as there really is no consistency.	Feb 4, 2013 4:40 PM
460	Great organization	Feb 4, 2013 4:31 PM

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461	You didn't take into account having no one with food allergies in my family!	Feb 4, 2013 4:30 PM
462	My daughter came close to dying this summer with a trace amount of allergen. Less than one half teaspoon kept her in the hospital over night. She is 25 and has had allergies all her life. She is very viligant about what she eats. This was one time that she let her guard down.	Feb 4, 2013 4:27 PM
463	Please fix this issue with the food industry. We are the United States of America and our children deserve better. Put information in the hands of the parents to help us protect our kids. Fix the problems with the food supply. Publish a list of noncompliant companies and food allergy recalls. Be an advocate.	Feb 4, 2013 4:26 PM
464	no comment	Feb 4, 2013 4:26 PM
465	Initially, my daughter was diagnosed with milk intolerance and we as parents were told by her pediatrician to gradually increase her exposure to milk products. Later testing found she was mildly allergic to milk / egg whites. Although she outgrew those, she later had an anaphylactic reaction to peanut butter; ingesting only enough peanut butter to fit on the tips of her fingers was enough to cause her tongue and face to swell for greater than 12 hours.	Feb 4, 2013 4:19 PM
466	Thank you. It's terribly difficult to try to figure out how much attention to pay to some of the warnings.	Feb 4, 2013 4:17 PM
467	I want to understand thresholds.	Feb 4, 2013 4:15 PM
468	Please explain what the FDA is conducting feedback on right now. As a parent I don't understand how I can impact the FDAs process/decisions.	Feb 4, 2013 4:10 PM
469	For educated consumers who know that there is no reliable way to predict how severe an allergic reaction will be or what amount of an allergen is likely to trigger a reaction, labeling that attempts to break down these possibilities is almost useless. I appreciate the attempt to quantify these possibilities, but the most helpful label, in my opinion, would clearly list all ingredients, including sources of those ingredients if not immediately discernible, and would also clearly list the other substances with which it is possible the item at issue came into contact with or may contain. The slightest possibility of contact with or traces of an allergen is all I need to know in order to say "no" to a product. This is, and should be, the bright line for every person or caregiver of someone with food allergies.	Feb 4, 2013 4:09 PM
470	Everyone has differect reactions and sensitivities are different so it should not be assumed by the food companies that "just a trace amount is ok". All ingredients or potential ingredients--no matter the amount--should be listed. We have a right to know. This goes for FDA approved foods as well as foods that fall under the USDA. Nothing should be hidden from the public.	Feb 4, 2013 4:08 PM
471	Too many places for error in the manufacturing chain to the labeling of an item. All it takes is one lazy person not doing their job and all the "ifs, and, buts, etc" are out the door.	Feb 4, 2013 4:08 PM
472	At 45 I often wish the world did blow up on 12/21/12. I have no hope for my daughter. Food, is not food, more and more foreigners are being let into our	Feb 4, 2013 4:07 PM

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country and their kids are getting all the attn in our schools. I hate the world right now. Everyday I just shake my head as it gets worse and worse. Companies and the gov't are killing us. Food from food pranties is the worse w/ all iof the high fructose corn syrup. The world is going to hell real quick

473	I have severe food allergies that result in anaphylaxis to eggs, peanuts and tree nuts. I think it should be mandatory that labels state if an allergen exists, as well as list if an allergen is present on restaurant menus.	Feb 4, 2013 4:06 PM
474	thank you	Feb 4, 2013 4:01 PM
475	There is not enough data/evidence that you can effectively determine what/how much of an allergen will cause a certain determined level of reaction in any given subject.	Feb 4, 2013 3:58 PM
476	Please do what you can to make labeling the law, and to establish uniform labeling requirements. I worry about the safety of my loved ones every single day.	Feb 4, 2013 3:47 PM
477	Isn't the threshold different for each individual? I am not clear on how a threshold can be established, what is safe for one person may not be safe for another person.	Feb 4, 2013 3:31 PM
478	My daughter is so severely allergic that we can't expose her to the slightest trace amounts of peanut or cashew.	Feb 4, 2013 3:19 PM
479	Any amount of the allergen can be dangerous. Will not purchase product if it contains even a trace of the allergen. I always read ingredients too wether it says allergen free or not.	Feb 4, 2013 2:57 PM
480	I would talk to our allergist more about this before changing what I buy	Feb 4, 2013 2:52 PM
481	FDA, PLEASE consider regulating food allergy labels!	Feb 4, 2013 2:50 PM
482	What makes me crazy as a parent is the company that puts "may contain" but doesn't specify how...on same equip, processed in plant are very different in my opinion. Same equipment for gooey sticky products like chocolate and nuts are a big NO in our family.	Feb 4, 2013 2:46 PM
483	It is all very overwhelming to parents of children with allergies. Explaining to 3 and 4 year olds why they can't eat certain products because they are manufactured in the same facility as nuts is difficult for them to understand (and I understand that is my job as a parent). Typically if they don't see a nut in it they tend to assume it's OK to eat, when in fact, it is not or may not be.	Feb 4, 2013 2:44 PM
484	We have gotten so used to trying to avoid the allergen (peanut) that it would be difficult probably to consider purchasing food that contained it. Especially since it is our understanding that with peanut a trace could cause a severe reaction.	Feb 4, 2013 2:30 PM
485	Our "other" allergen is sesame, which I know is becoming more and more common. It would help us tremendously if sesame was added to the top allergen list for labeling.	Feb 4, 2013 2:30 PM
486	Labeling for "may contain" or products made in a facility or on a line with an	Feb 4, 2013 2:22 PM

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allergen should be standardized and mandated by law. The uncertainty makes it so much harder to deal with.

487	I think it would be important to be able to see what allergens are in our daily food. Also, this would be important in schools and caregiver situations.	Feb 4, 2013 2:22 PM
488	Please, let's change the law to mandate "may contain" language!!	Feb 4, 2013 2:18 PM
489	It is critical that companies not be permitted to include any amount of an allergen without declaring that it is (or if not an actual ingredient) may be present.	Feb 4, 2013 2:18 PM
490	Another symptom in our family is extreme diarrhea and stomach cramps. Allergy doesn't have to be anaphalaxis to be scary.	Feb 4, 2013 2:17 PM
491	no amount of peanut/treenut is safe in our home. None.	Feb 4, 2013 2:04 PM
492	I believe that it should be a mandated law that it should be labeled if the product "may contain" or "this product is produced on shared equipment" with a certain allergen.	Feb 4, 2013 2:03 PM
493	While I believe that research is important to better understanding food allergies, I do not feel that there should be limitations of reporting allergens if they fall under the amount of an established standard threshold. Please let parents/consumers make the decision whether or not to purchase based on the entire information. Thank you!	Feb 4, 2013 1:56 PM
494	#17 is a ridiculous question cause an allergic reaction can change at any moment... ie, today you could have a rash from eating soy but tomorrow it could be anaphylactic.	Feb 4, 2013 1:48 PM
495	Itchy throat is not a mild allergic reaction. A child can have an allergic reaction that changes dramatically in less than a few minutes, they may have an itchy throat that leads to the throat swelling and not be able to breath. My daughter has had anaphylactic reactions to the tiniest amount of peanut or nut. She has had full body hives, diahrhea, sotmach cramps, she is given beanadry or epi-pen. I think it would be outrageous for the FDA to allow minimum amounts of any of the major allergy foods without being labled as such. Almost everyone with severe food allergies will react diffrentent than someone else, some can not tolerate the smell of peanut. The FDA will be responsible for the deaths of many and especially children that have anaphylactic allergies. The FDA is suppose to be in place to protect consumers, so I hope that they continue to that job instead of just looking out for the companies that are trying to make money.	Feb 4, 2013 1:41 PM
496	It is very important to make companies have a "may contain" statement on their labels. It doesn't take much room on a box or package and it would save allergy victims and parents a ton of grief! The food world is frustrating and I could go on and on!	Feb 4, 2013 1:38 PM
497	I found some of the items under question 9 to be difficult to answer. While I answered with a fairly large number of "sometimes" responses, this reflects what I know about a few very specific products and the companies that produce them. My responses are not generalizable to all facilities with similar manufacturing conditions.	Feb 4, 2013 1:31 PM

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498	WE have been told , especially for peanut , by an allergist, that there is no safe threshold. I tend to think differently, but ever person who has this allergy has a different threshold.	Feb 4, 2013 1:26 PM
499	Thank you for your continued efforts to protect people with food allergies. I think it is very important for companies to label their foods.	Feb 4, 2013 1:15 PM
500	It is my understanding that the only way a "threshold" could be established is if a person has a food challenge with that allergen.	Feb 4, 2013 1:12 PM
501	There are different levels of severity for food allergies. Those who only experience mild reactions will be more willing to take risk. Those who have experienced anaphylaxis will proceed with more caution.	Feb 4, 2013 1:05 PM
502	Sesame should be a top allergen	Feb 4, 2013 1:03 PM
503	We need better food labling for persons with peanut, nut, fish and seafood anaphylaxis. I cook most meals at home to ensure its allengen free. Too much is not labled and not many choices for those suffering for allergies.	Feb 4, 2013 12:58 PM
504	When your child has a LIFE THREATENING food allergy, and has almost died from it, you do not play around with threasholds.	Feb 4, 2013 12:55 PM
505	Question 16: yes for most of my kids' allergens, but not for sesame our most severe allergy. With that I wouldn't be comfortable with / it would take a lot of solid research before I could be convinced to buy it	Feb 4, 2013 12:51 PM
506	I am not familiar with thresholds. But if the government is trying to set an allowable amount of allergens, I am absolutely against that. That would be terribly risky and there are too many variations in how each different individual will react to the allergen.	Feb 4, 2013 12:44 PM
507	In regards to number 16 and 17, what a dangerous, slippery slope. First of all, nobody can provide assurance that any amount of allergen is safe for 100% of allergic individuals. While most people require a higher exposure than "trace amounts," not all do. Secondly, not all reactions are created equal. There is no way to guarantee that someone would have only a mild reaction and what symptoms they would even display if they did. Sometimes no mild symptoms present at all before full blown anaphylaxis. Until there is a cure, strict avoidance is the only way to protect all allergic individuals and those individuals have a right to know if their food could possibly hurt them.	Feb 4, 2013 12:42 PM
508	When are we going to insist on allergy labeling for such things as chapstick, shampoo & conditioner, hand lotion, soap, fabric softener, cat litter etc...?	Feb 4, 2013 12:40 PM
509	N/a	Feb 4, 2013 12:36 PM
510	Labeling like this is a dangerous slope. It could cause a false sense of security for the customer and the manufacturer. I would've NOT ever buy a product with low and "safe" labeled thresholds!!!!	Feb 4, 2013 12:25 PM
511	FDA should require comprehensive labeling from all companies on all products to ensure safety of allergy sufferers. The time involved to label is not an excuse	Feb 4, 2013 12:16 PM

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for putting the public in danger.

512	I would not be interested in playing Russian Roulette with my kid or with giving her a false sense of invincibility. However, if there were a full body of research that could set out safe thresholds backed up by laws that required clear labeling (i.e. required definitions for "natural flavors" & "spices" and standardized wording for shared facility/equipment disclaimers), then I would consider giving such products to my child. My answers to question 9 were based on food labeling practices as they are now which don't require standardized responses in the areas I just mentioned.	Feb 4, 2013 12:14 PM
513	I think ALL packaged foods should be required to use the advisory labeling separate from the ingredient list. I don't mind scanning the list of ingredients to be sure it's safe for my child, but make it easier on everybody by requiring the manufacturers to clearly identify them. In particular, I am thinking of the mothers of school-aged children who are not food-allergic, but are trying to comply with school policies to protect children who do have food allergies. I am asked fairly often by other moms if a product is safe to send in for the class to enjoy because they do not want to make a mistake, but they're unsure if the labeling is not very clear and specific. Furthermore, in regards to your question about would I buy the product if I was assured the allergen present was not enough to trigger an allergic reaction, I answered no because my daughter might not limit herself to the recommended serving of that item. She might ingest enough of the allergen to trigger a reaction if she ate, say, a whole box of granola bars instead of just one. I would like to think that wouldn't happen, but it's not a chance I would be willing to take and I'm not going to police my pantry.	Feb 4, 2013 12:11 PM
514	May-contain and "Produced on the same equipment as" labeling should be mandated by law. Canada does a much better job of this type of labeling than the US.	Feb 4, 2013 12:10 PM
515	I really wish they could get it together to label better like the rest of the world. I especially would like to see Sesame added to the list and have more companies willingly label for it.	Feb 4, 2013 12:06 PM
516	The #1 issue is Awareness; you don't know about food allergies unless you or a loved one has them. #2 is a mix of ignorance and arrogance; people think they know, and act accordingly, but it may or may not be correct, and it puts children's lives in danger.	Feb 4, 2013 12:00 PM
517	Please include corn as an allergen	Feb 4, 2013 11:57 AM
518	Labels need to be on ALL and ANY products that contain a possible allergen or traces of (food, drinks, lotions, dog food, etc). LIVES ARE AT RISK!!!!	Feb 4, 2013 11:56 AM
519	what about hidden products such as things used in the manufacture of vaccines as adjuvants that r not required to be listed?	Feb 4, 2013 11:56 AM
520	I'm willing to take a chance on no reaction/mild reaction, but I'm not willing to eat something that's *likely* to cause a mild reaction. When I experience a mild reaction, that's my signal to stop eating it before it gets worse.	Feb 4, 2013 11:52 AM
521	Does the FDA seriously want to be allowed to legally put small amounts of our	Feb 4, 2013 11:51 AM

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families allergens in our foods and not have to be accountable for them? Sad very sad. It is not the amount but the severity of an individuals allergy to a specified food.

522	What I most want to see for food labeling of allergens is better clarity regarding cross contact risks like those addressed in question 9. I would like to see these statements made mandatory but also limited to maybe 3 different statements with clearly defined manufacturing conditions or testing conditions related to each statement.	Feb 4, 2013 11:47 AM
523	I have assumed that an ingredient list that does not have a top 8 allergen listed is/was 100% free of those allergens. This survey has me questioning this and I am iff to investigate. If a food states it is egg free (even by simply not being on the ingredient label), it should have no trace amounts of said allergen.	Feb 4, 2013 11:47 AM
524	Hopeful that may contain becomes required on labels to make things safer for all who suffer from food allergies, and easier for those who care for them.	Feb 4, 2013 11:45 AM
525	I only will purchase from manufacturers that have seperate facilities to handle allergens or are completely free of the allergens we have issues with. Our lives are more inportant than any food.	Feb 4, 2013 11:38 AM
526	Im the mother of a 6 yr. Old who was diagnosed with food allergies to peanuts & tree nuts at the age if 2. We just recently found out that he also has allergies to several seeds, especially Sesame seeds. I would love to see seeds included on package labels & included as one of the top food allergies.	Feb 4, 2013 11:35 AM
527	Again my child has FPIES to rice one protein sends her into Shock. Because its not considered an allergen I can't let her eat out unless I know they don't serve rice at all such as In n Out Burger. When I buy food it can't be processed because food manufacturers are replacing sugar with Brown Rice Syrup. Every day I wake unsure if this will be the day I rush her to the hospital and she has to fight for her life only being 15 months old.	Feb 4, 2013 11:32 AM
528	I would love to see scientific names brought to everyday labels in an clear way.	Feb 4, 2013 11:21 AM
529	This is truly frightening--how do we know when a reaction might progress from itchy throat to an emergency? This is putting medicine in the hands of food companies--please, clear and honest labels. That is the only way. No second-guessing about thresholds. Every person is different!	Feb 4, 2013 11:19 AM
530	No comments	Feb 4, 2013 10:44 AM
531	In Canada, some foods, such as their Nestle made "Kit Kat" candy bars, have a "No Peanut" label on them. This is so helpful to uninformed buyers who need to purchase something that is safe to eat for others with the allergy.	Feb 4, 2013 10:34 AM
532	I believe that "may contain allergan" on food labels is used too often and without regard to actual dangers. I believe it is used as a "cover all the bases" as economically and easy as possible instead of addressing the real concerns and finding resolutions so that people with food allergies can enjoy the majority of food items that really don't contain their allergen.	Feb 4, 2013 10:33 AM

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533	I'd have to discuss 16 &17 with my child's pediatrician.	Feb 4, 2013 10:25 AM
534	Thank you for this opportunity! The more accurate labeling, the better quality of life!	Feb 4, 2013 10:21 AM
535	At the advice of our allergist, we practice strict avoidance.	Feb 4, 2013 10:12 AM
536	The word "vegetable" in labels should be clearly defined (i.e. sunflower, soy,peanut, etc). Often I do not purchase foods because labels say "vegetable oil" or "vegetable broth" and do not specify what kind...	Feb 4, 2013 10:12 AM
537	It would be nice if people with allergies could eat more things that may be perfectly safe for them. If a product is truly not safe, we should be able to rely on that. Too many companies use the "may contain traces" or something similar, just to protect themselves.	Feb 4, 2013 10:11 AM
538	You can never be assured what amount of the allergen will trigger an allergic reaction. My oldest son has had an anaphylactic reaction to even the smallest amounts of the allergen. Even the smallest amount of cross contamination can cause a life threatening allergic reaction. "It only takes one bite." We could never ever buy a food that would say it was processed on the same line or in the same factory as the allergens he can not have.	Feb 4, 2013 9:58 AM
539	I really don't think there can be a safe level determined that will keep everyone with an allergy safe! It may help those with sensitivities, or perhaps in the milk, soy or other allergies category (?), but not peanut and tree nut!	Feb 4, 2013 9:52 AM
540	keep up the great work, we completely support your efforts and look forward to the day when there is a cure and someday our kids can safely consume basic foods like dairy, eggs, nuts, etc., and we don't have to worry about their safety from a food related accident!	Feb 4, 2013 9:46 AM
541	I would love to know more about the requirements! Thank you for doing these surveys!	Feb 4, 2013 9:46 AM
542	Thresholds is not going to be a good way to address safety since everyone is different and IgE mediated reponses can vary over time for any one individual and antigenicity can vary depending on processing/decomposition of allergens. What IS needed is for FDA to regulate foods the way it does medicines and require GMP when it comes to allergens in food.	Feb 4, 2013 9:34 AM
543	Consultation with allergist who conduct research on immunotherapy options may be able to provide better information on thresholds as they do it every day and see what causes a reaction.	Feb 4, 2013 9:32 AM
544	Our son used to be deathly allergic to peanuts and tree nuts. In those days, I would've answered this survery VERY DIFFERENTLY. He is no longer allergic to peanuts and most tree nuts, so these answers are very skewed. We are practicing much different allowances on labels now. Feel free to throw out of survey if this is not the desired effect.	Feb 4, 2013 9:20 AM
545	My ancestors were among the founding fathers of the USA. I am staunchly patriotic, choosing to believe that we are the greatest country on earth.	Feb 4, 2013 9:12 AM

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However, the FDA is fundamentally flawed by overseeing drugs AND food. It certainly is not serving us well in the allergy community. I feel American companies can run amuck for the sake of money. I prefer to buy Canadian products when possible.

546	I think sesame should be mandated to be listed like the others. It's too prevalent (as an allergen and as an ingredient) for it not to be included. As a parent with a child with a sesame allergy, the lack of labeling and prevalence means basically ALL foods are off the table with us. It's extremely (and unnecessarily) limiting. Not to mention sesame (for her) is more anaphylactic than nuts and triggered by the tiniest amount of cross-contamination. Separately, THANK YOU for soliciting this feedback from parents.	Feb 4, 2013 9:03 AM
547	Corn and Gluten should be added to the list of allergens required by law to be labeled.	Feb 4, 2013 9:00 AM
548	keep up the great work!	Feb 4, 2013 8:58 AM
549	GMO foods should be labeled.	Feb 4, 2013 8:58 AM
550	I appreciate THOROUGH information from food manufacturers. There are instances where I will purchase products that are made on shared lines, but ONLY if they stand behind their cleaning practices or submit to random testing for allergens and commit to sourcing allergen-friendly ingredients. If a company says "good manufacturing practices" it really means nothing to me unless they are willing to tell me what those practices are. I have to call in and find out what that means, and more often than not that's a huge hurdle they place in my way. If the company doesn't train their customer service staff to understand why I need to ask my questions, if they don't give their customer service reps easy access to the answers (or, worse, have a script that explains to me what allergies are--I can't believe how many times that has happened!) I know it's not the right company for me to buy from. There are some companies that are so forthcoming with good information on their labels that I immediately trust them because "they get it." There are some companies that bend over backwards to give helpful allergen information on their websites--and I will trust them if what they state is reasonable and treats the subject with seriousness and caring. If a company understands the serious nature of some of our allergens, if they take the time to post explanations, or important assurances, I trust them much more than I trust companies that simply blanket their products with "may contain all allergens" or "good manufacturing processes" labels. My daughter has a lot of allergies, there are risks everywhere. I primarily buy from those companies that care about allergies--companies that make it their business to accommodate dietary issues, like "Enjoy Life" and "Ener-G" but I also do try to be mindful of the challenges manufacturers face.	Feb 4, 2013 8:44 AM
551	I want labeling to clearly state if the allergen is present- no matter what quantity!	Feb 4, 2013 8:16 AM
552	I am highly allergic to chicken, banana, dairy, eggs, coffee, pineapple, sole, yeast, wheat and gluten! This is not only depressing but almost impossible to do with the current labeling. Just be honest and state the facts of your ingredients. Don't say "spices" and not say contains gluten. You owe it to your consumers who are spending their hard earned money for your products. Thank you for this opportunity to share my thoughts and struggles. I know there are a	Feb 4, 2013 8:12 AM

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lot of others that have it worse than I do! Sincerely Kelly

553	The label law is weak. There is very little manufacturing information on packaging. I call companies ALL THE TIME! Also, only alerting for the eight major allergens when Canada labels for sesame. What about sulfites????!! What about GMO's!!!! Labeling in the USA is WEAK!!!!	Feb 4, 2013 7:27 AM
554	I think the labeling of products needs to be mandatory and set in certain ways to avoid food allergy reactions	Feb 4, 2013 7:23 AM
555	Any amount of an allergen that is capable of triggering a mild reaction can trigger anaphylaxis. Plus, my anaphylaxis doesn't start with tingling with itching. I go from being perfectly healthy to,"Oh crap, I'm going unconscious." I'd love for people to find a safe level of allergens, I absolutely don't want to eat the diet of an ascetic all the time.	Feb 4, 2013 7:23 AM
556	I've had individuals purposely put nuts in my food to "see for themselves" if I am lying about this severe life-threatening reaction. I wish ALL Anaphylaxis information was covered in Home Ec courses in schools; start w/the young. :) Sauk County, WI residents & emergency personnel are NOT trained in Anaphylaxis. Each ER visit is an argument for me, insisting I am only "fine" for a few minutes because I have used EpiPen. Often I need TWO, as 1 wears off while awaiting treatment. THANK YOU SO MUCH!	Feb 4, 2013 7:16 AM
557	"helicopter parenting" is necessary for young children with food allergies to ensure their safety. If a parent feels they are perceived as a neurotic obsessive fool, they are doing a great job!!!	Feb 4, 2013 7:13 AM
558	Re: #16 - See my notes on #17 for one point; Next, for our personal situation, even if a food doesn't present an outward physical allergic reaction, we can still face an EoE internal reaction....so we will continue to completely avoid all allergens and any EoE trigger foods. We do not want to complicate things and put our son through more surgeries than are necessary for his EoE. Re: #17 - you are asking a parent to make their child uncomfortable and "live" with a mild allergic reaction?! You tell them it's okay and to tolerate those mild reactions. What happens when it's more severe? Or if the reaction somehow progresses too fast and it's discounted because this is only supposed to produce a mild reaction? That goes against everything Food Allergy parents have been taught for years, and we teach our children to look out for those early warning signs! And can someone guarantee that a.) the mfg labels are always correct (consider all the mislabeling/recalls that we see!), and b.) that every person/child has the same threshold? Lastly, I would highly encourage all food to be clearly labeled....beyond the top 8. If there are spices, they should be identified; if there are natural ingredients, they should identify the source that they are derived from. We have a right to know what is in our food!!	Feb 4, 2013 7:05 AM
559	My child is severely anaphylactic to molecular amounts of several allergens -	Feb 4, 2013 7:01 AM
560	I wish that soy was listed on medication and food labels even if the soy is highly refined.	Feb 4, 2013 6:48 AM
561	Food labeling laws must be updated to provide information on "may contains" and/or "processed in facility." Allergic individuals should not need to call each	Feb 4, 2013 6:46 AM

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manufacturer before consuming an item. Companies should not be allowed to just slap a "may contain" warning on all foods for liability purposes.

562 Please consider non ige allergies as well. Fpies reactions can be triggered by trace amounts and with foods that are not normally considered allergens (ie rice) Feb 4, 2013 6:45 AM

563 Corn is not listed on food as a major allergen. This is a huge mistake. There are many people with corn allergies and many food additives are derived from corn but corn is not specifically listed as an ingredient. I do not consider ANY amount of corn safe for exposure in my home. Feb 4, 2013 6:36 AM

564 I feel that we are seeing a whole new generation of food intolerances...non IgE mediated . Everything needs to be clearly labeled so parents/caregivers can make the best choice possible given their situation. All ingredients, every time. Corn is the silent non-IgE mediated allergen for our home ...even ascorbic acid has enough of a corn base to make our life miserable for 7-8 days. Every item in a food needs to be labeled. Feb 4, 2013 6:35 AM

565 how in the world would it ever be possible to let someone know that there could only be a mild reaction in any person, regardless of the specifics of their allergy? it's hard for me to believe that could be conclusively determined and i wouldn't risk the possibility of a severe reaction on that statement. Having said that, my daughter is now 18, and i can't promise that she would err on the side of extreme caution to the extent that i always have on her behalf. Feb 4, 2013 6:21 AM

566 There is no such thing as a universal safe threshold. My son is allergic to all soy, including soybean oil (supposedly non allergenic). Feb 4, 2013 5:49 AM

567 allergic reactions are not predictable as to whether they will be mild or severe and vary greatly from person to person Feb 4, 2013 5:33 AM

568 We have FPIES and IGE allergies in our family. Our FPIES daughter has different threshold levels to each food she reacts to. That's why I'm not sure I would trust a food where any amount is present. Feb 4, 2013 2:49 AM

569 Person two has FPIES, along with different IgE allergies. Feb 4, 2013 2:46 AM

570 Corn is in everything from medicines to cosmetics, sodas, almost all processed foods, cleaners, plastics, pet foods, perfums. It makes daily life horrible and limits places we go. No movies due to the pop corn smell, hospital visits are scary due to corn in meds and ivs. Please help us regulate corn labeling. Feb 4, 2013 2:28 AM

571 Thank you for conducting this research. Feb 4, 2013 1:42 AM

572 I'd really rather not have any risk of a reaction. This change seems to only help food manufacturers, not the consumers, who the FDA is supposed to help. As a person with a severe peanut allergy, I don't want to be unaware of the presence of peanuts. I'd rather not have labeling change to make me question whether the product will be safe for me to eat. I can decide whether or not a product will be safe for me based on the current established safety measures. I'm not sure that it's worth making things require more analysis, and I don't feel more safe having a "guarantee" of my safety if I know that the food still contains peanuts. Feb 4, 2013 1:26 AM

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573	Even trace amounts have caused a reaction for my child. We cannot use "shared equipment" at home. I cannot imagine how a standard would be made that would ensure safety across the board when each person's allergies vary slightly.	Feb 4, 2013 12:26 AM
574	Why would anyone give their child food that would cause any type of allergic reaction this question makes me furious I am wondering about the competence of FARE for even asking this question it is SICK and twisted. Appalling.	Feb 4, 2013 12:24 AM
575	For one of my children even trace amounts of rice are enough to trigger a Non IgE reaction that requires hospitalization. There is no safe threshold for him.	Feb 4, 2013 12:24 AM
576	.	Feb 3, 2013 11:53 PM
577	Stop using corn in everything its making us sick	Feb 3, 2013 11:37 PM
578	My allergen is corn, which is currently not listed as a serious allergen. Please consider categorizing corn as a major food allergen so that it can be labelled. Corn (and the many ingredients derived from it) is in so many foods, in nearly every category, and comes under many, many names. My reaction is a serious migraine--others have different reactions, and the thresholds appear to differ for individuals. Please consider naming it a major food allergen.	Feb 3, 2013 11:26 PM
579	Also allergic to Corn, Corn syrup, corn starch. This makes it almost impossible to trust anyone as its in almost everything.	Feb 3, 2013 11:11 PM
580	It is my understanding, per my allergist, that each occurrence with an allergen can produce varied results. It could be a simple skin rash one day and anaphalaxis the next. That is not a chance worth taking, especially involving small children.	Feb 3, 2013 11:03 PM
581	Corn needs to be labeled...for any threshold	Feb 3, 2013 11:01 PM
582	Some products contain the by products of corn or wheat which are in such trace amounts that they are difficult to avoid.	Feb 3, 2013 10:51 PM
583	We take no chances with our grandchild!	Feb 3, 2013 10:50 PM
584	Having a corn allergy can be simple dangerous at times. A company stating that it is free of corn, or plain not listing corn can send someone into anaphylactic shock.	Feb 3, 2013 10:43 PM
585	This was the most insensitive ignorant survey that I have ever taken. I am appalled at the type/attitude of the question and would be happy to give you my personal feedback.	Feb 3, 2013 10:38 PM
586	Thank you so much for your work in this area.	Feb 3, 2013 10:30 PM
587	My child is allergic to a food (rice) that is not in the top eight allergens, so label reading takes up a LOT of our time. I am very familiar with the brands/products that are allergen free for my child. There have been times that manufacturers have changed their recipe (and ingredient list), which resulted in the previously "safe food" causing a reaction in my child. The FDA should require companies to notify consumers of changes to the ingredient list (regardless of if it's a top 8	Feb 3, 2013 9:38 PM

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	allergen or not) on the front of the package for some length of time (3 months or 6 months). Thank you so much for considering this suggestion.	
588	from australia my answers are based on :)	Feb 3, 2013 9:38 PM
589	More attention needs to be paid to the less common allergens and how often those foods are hidden in our food supply (ie corn!)	Feb 3, 2013 9:31 PM
590	My corn allergy is such that I react to items derived from corn. It's easy to avoid corn, cornstarch, HFCS, etc. It's very difficult to avoid packaging (i.e. plastics, absorbent pads, clothing), especially when it's not labeled. ALL sources of corn/allergen need to be labeled: I have to avoid most teas and spices because the cornstarch added to products is considered packaging instead of an ingredient. Please label corn and corn derivatives!	Feb 3, 2013 9:29 PM
591	I do not believe that either of the statements in questions 16 or 17 are actually possible. That is, I do not believe it is possible to know the amount below which no person could have a reaction. Nor do I believe that there are levels which for all people would trigger mild reactions but not major ones. In short, I think questions 16 and 17 are deceptive, because it is not medically or scientifically possible to accurately give those assurances to whole population groups.	Feb 3, 2013 9:19 PM
592	This not only affects allergy sufferers, but individuals....CHILDREN, with Fpies. Please help our voices be heard	Feb 3, 2013 9:17 PM
593	Given the severity of a reaction can't be predicted based on ige levels, and manufacturers can't always be certain about cross contamination, any thresholds should be With current labeling. The trace and may contain should be required.	Feb 3, 2013 8:54 PM
594	I do not believe there is a fail-safe way to guarantee that a product has a low enough level to not elicit a reaction. Allergies vary in severity among people.	Feb 3, 2013 8:49 PM
595	Many non-dairy labeled cheeses include casein which is a milk protein. Why is this not labeled as having dairy? Corn is not required to be called out since the FDA doesn't consider it a major allergen even though it's in almost all prepackaged food and I'm extremely allergic to it. I'm not alone. Food labeling even for the major allergens is unenforced and a buyer beware proposition. I know because we have both kinds of allergens in my family (major as acknowledged by the government and major impact to our lives but not acknowledged by the government).	Feb 3, 2013 8:32 PM
596	It is a luxury to find products that actually say "nut free" or the like. I become a fan of that manufacturer. Not only does my confidence go up, but they save me time! I feel more confident in a manufacturer that has comprehensive labels. Soon after my son's first reaction and diagnosis (anaphylaxis due to walnuts) he took a lollipop from the bank-something he had done numerous times before. He had a reaction after just tasting the lollipop! I later found that the lollipop was manufactured on the same equipment as walnuts and pecans. This was our first experience with cross contamination and our lesson was learned. How could we trust that a certain amount of allergen in a food wouldn't cause an allergic reaction after a couple licks of a lollipop? I could not be assured. I would never buy a product if it might only cause a mild reaction. I wouldn't put my child through that if I could avoid it and I would not put either of us through the stress	Feb 3, 2013 7:36 PM

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and anxiety. How would anyone feel comfortable that the reaction would not escalate? I don't think any amount of assurance could get me past the fear.

597 "Would you purchase a food that contains the allergen(s) you are avoiding if you could be assured that the amount of that allergen present in the food is only capable of triggering a mild allergic reaction, such as tingly lips or an itchy throat?" Shouldn't you all know better? Feb 3, 2013 7:34 PM

598 Please label corn. I am allergic to corn and I have to cut out many products that might be fine for me because there's no labeling and the manufacturer can't/won't tell me if corn is involved in the processing. Feb 3, 2013 7:30 PM

599 I am corn intolerant and cannot determine when corn and/or corn derivatives are used in not only foods, but recycled products, manufacturing, processing, etc. It is impossible to avoid corn, not only in our food supply, but also in almost every product we come in contact with on a daily basis. Feb 3, 2013 7:26 PM

600 Please include info on corn content (for corn allergic) on food labels; it's very hard to find accurate info. Feb 3, 2013 7:12 PM

601 I think it is imperative to have corn identified on product labels for all products (not just food) since corn is the hardest allergen to identify. It has so many names and is in so many things that it really should be added to the list of allergens that require labeling. It should be up to the person consuming the product (or their parents) how much, if any, is appropriate to consume. I want to know if corn is in the product so I can keep from feeding it to my daughter. It is up to me to decide if it is safe for her, not the manufacturer or the government. Feb 3, 2013 7:07 PM

602 There is no safe amount of allergen acceptable. It costs lives. Feb 3, 2013 6:56 PM

603 My allergy threshold is so low that even products assured to me to be safe (due to thorough cleaning or segregation within a facility) can cause severe reactions. Thus, we are restricted to using only products made in facilities free of my allergens. Feb 3, 2013 5:41 PM

604 there should be very strict and consistent labeling laws for even minute traces of allergens. Feb 3, 2013 5:28 PM

605 Corn allergies are very serious, yet are not given enough attention by the FDA or the public. Most corn allergy symptoms are not typical of other allergy symptoms, and often go undiagnosed for years. Please require all corn and corn derivatives to be labeled in food AND packaging. A bit of cornstarch in tea may reduce clumping of the tea, but leaves a corn allergy sufferer in agony. Different people respond to different levels of an allergen. Soy lecithin gives me and everyone I know with a soy allergy/intolerance a headache, yet it has been deemed safe by some studies. Feb 3, 2013 5:27 PM

606 Corn needs to be acknowledged as a major food allergen. It is in all medications that are prescribed or over the counter, it's in shampoos and other hygiene products, medical equipment such as Green Plastics for throw away utensils. Corn is in drinking water, plastic bottles, forks and other plastic utensils, straws are made from corn along with over 80 derived ingredients that do not ever get mentioned as containing corn. We need help. Currently, there is no test for corn Feb 3, 2013 5:11 PM

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	levels in food or other products, and one needs to be developed. It also needs to not be limited to corn protein, as many of us with a corn allergy are also allergic to the starch, sugar, or other ingredients in corn. Thank you.	
607	Advocating in favor of circumstances described in Questions 16 and 17 Is a very dangerous path to go down.	Feb 3, 2013 4:54 PM
608	I think that CORN and all of its other names it goes by needs to be listed as a MAJOR allergen on labels.	Feb 3, 2013 4:49 PM
609	We need better and more accurate labeling.	Feb 3, 2013 4:34 PM
610	My allergen is corn, an ingredient not currently requiring labeling. Corn is present in foods, medication, packaging, and so many other places it is nearly impossible to avoid. Not only that, but many manufacturers are under the impression that once all the proteins are removed in processing, the product no longer causes allergic reactions. This is NOT the case with corn. I react to corn alcohols, to citric acid made by <i>A. niger</i> fermentation fed by corn sugar. I would definitely NOT purchase a food item if it was labeled as only containing 0.000001% corn derived ingredients, but I would purchase an item assured to be free of corn. Please consider adding corn as a top allergen requiring labeling on food. Thank you.	Feb 3, 2013 4:30 PM
611	I'm a very sensitive Celiac that is also affected by airborne gluten and corn derivatives I also have leaky gut and am allergic to a multitude of foods. I have been grain free and for the past year have been grain free so I really can't eat many processed gf foods everything almost is done from scratch. Eat a paleo diet excluding the nuts I can't and coconut and beef all allergic too.	Feb 3, 2013 4:23 PM
612	Question 9 is difficult to answer since CORN is not on the major allergen list. My son has a SEVERE allergy to CORN.	Feb 3, 2013 4:21 PM
613	Corn needs to be acknowledged as a major food allergen. It is in all medications that are prescribed or over the counter, it's in shampoos and other hygiene products, medical equipment such as Green Plastics for throw away utensils. Corn is in drinking water, plastic bottles, forks and other plastic utensils, straws are made from corn along with over 80 derived ingredients that do not ever get mentioned as containing corn. We need help. Thank you "	Feb 3, 2013 4:17 PM
614	Corn. Label it. It's growing. Also, more needs to be done for food allergies in general that are also topical and inhaled.	Feb 3, 2013 4:07 PM
615	Please continue to do research! Allergies are becoming more common and doctors and medical workers are severely under educated. I know more about my medicines and treatments and cannot trust any doctor, even my allergist, to make decisions for me in case of an emergency.	Feb 3, 2013 3:50 PM
616	re: question 16 - I am curious just how "certain" a company could be in assuring me their product in not capable of producing an allergic reaction. My daughter had (2) tests done (blood rast, and skin prick tests) 2 different test, 2 months apart, each indicating she was 100% negative to a tree nut. We followed it up in the allergists office with an oral food challenge and she went into anaphylaxis. Additionally, 10 yrs ago, when she was just "officially" diagnosed with food	Feb 3, 2013 3:47 PM

allergies she went into anaphylaxis from plain chocolate covered graham crackers. (this was before the allergen food labeling laws) and doctors believed the product she ate was cross-contaminated on a shared equipment line. Last month she had her 3rd anaphylactic reaction, totally our fault, when (5) people missed "pecans" on the middle of the Pepperidge Farm ingredient label. Writing was so small to read and was simply overlooked. If it had been overlooked by 1 person, okay totally our fault - but since 5 people had missed it (3 very used to reading food labels for allergens) and the other 2 were EMT's, well it seems as though labeling could have been a little larger. I now carry a magnifying glass with me to read labels. re: question #17 - NEVER!!! Would NOT trust this labeling. My daughters first reaction to peanut butter was hives on her face (after eating peanut butter 3-4 times with no reaction at all). The next reaction 1 1/2 yrs later was full blown anaphylaxis. Sorry, don't trust it - NEVER will, each reaction is different. This last reaction took only minutes to escalate into anaphylaxis after eating 1 cookie and a single bite of a second @ which point she knew she needed her Epi. My point, each reaction is different and I don't think any amount is "safe". Thank you for your time and input from those of us living in this nightmare on a daily basis.

617	Corn needs to be acknowledged as a major food allergen. It is in all medications that are prescribed or over the counter, it's in shampoos and other hygiene products, medical equipment such as Green Plastics for throw away utensils. Corn is in drinking water, plastic bottles, forks and other plastic utensils, straws are made from corn along with over 80 derived ingredients that do not ever get mentioned as containing corn. We need help. Thank you	Feb 3, 2013 3:42 PM
618	Our problem is FPIES and the ER was never able to diagnose it.	Feb 3, 2013 3:25 PM
619	I would not risk giving my daughter any food that could possible contain any amount of cashews, pistacios or eggs ever!!!	Feb 3, 2013 3:06 PM
620	I only do black & white & not take any risk of anything that is gray so if it is maybe I would never chance my childs' life.	Feb 3, 2013 3:04 PM
621	All food needs to be labeled with exactly what's in it. I see so many products and wonder why do we need Soy, Wheat, and especially Corn~ high fructose syrup in everything. Very frustrating when you want to buy allergy free food.	Feb 3, 2013 2:50 PM
622	We never take chances, and we assume the worst with advisory labeling. There is no safe threshold because there is no defined safe level other than zero.	Feb 3, 2013 1:35 PM
623	I believe this "threshold for allergic reaction" idea is completely ridiculous! If labeling changes in such a way that it only identifies allergens amounts that SHOULD NOT cause reactions, what you're going to get is 1)a lot of allergic folks having mild /uncomfortable reactions 2) loss of trust in companies' products by the allergic community and 3) deaths!	Feb 3, 2013 12:40 PM
624	My biggest concern with food labeling is the clarity. I want ALL foods to labeled with common names to make label reading easier for those with any food allergy. I want to know that if a label contains a "shared" warning that there is truly a known source of shared equipment or facility rather than having that warning tacked onto a product just so that a manufacturer can disavow any obligation to ensure GMP to properly separate ingredients and clean	Feb 3, 2013 12:23 PM

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manufacturing lines between products.

625	The concept that a person would buy food that would "only" cause a mild reaction is very disconcerting. I personally would never do that and I don't know as a regulating body that we should allow that grey area of interpretation.	Feb 3, 2013 10:50 AM
626	Change law to include seeds category, educate food manufacturers and chefs etc...to consider an egg wash an ingredient and also to check to see if items substituted or recipe changes have occurred.	Feb 3, 2013 10:15 AM
627	I'm sorry, question #17 is just plain stupid. No one *wants* an itchy throat even if an itchy throat isn't lethal. It's still unpleasant or even miserable. A more useful question might have been, "Would you purchase a food that *may* contain the allergen(s) you are avoiding if you could be assured that the amount of that allergen present, *if there is contamination,* is only capable of triggering a mild reaction?" There is a HUGE difference between a product that *will* cause an itchy throat and one that has, say, 7% chance of causing an itchy throat.	Feb 3, 2013 10:14 AM
628	I feel that there is no black and white with allergies. It is so gray and so individual to the allergic person so I would have a hard time trusting any scientific formula that says it would only trigger a mild reaction...how do I know how my child would or wouldn't react. It's not worth the risk to me.	Feb 3, 2013 10:02 AM
629	I appreciate your advocacy on behalf of children with severe food allergies.	Feb 3, 2013 9:28 AM
630	Sometimes we've called manufacturer to ask about the factory or equipment.	Feb 3, 2013 9:22 AM
631	Our son is only two years old. We might buy food purchased in number 16 when he is older and able to tell us EXACTLY how he feels and if his allergist suggested it.	Feb 3, 2013 9:17 AM
632	Question #9: Many products are labeled "allergen free" & yet they contain the allergen in the ingredient listing. I always/only follow the ingredient listing.	Feb 3, 2013 8:21 AM
633	It is difficult to answer questions 16 and 17 because I am the parent of young children with allergies. The "gauge" of a 'mild' reaction by symptoms is difficult when it is not happening to you personally. Additionally, it is taught that allergies can change over time so consuming something repeatedly that causes a mild reaction doesn't give any assurances that it wouldn't at some point increase the severity of the reaction. Although knowing about the level of allergen, and knowing the reaction visualized - would be safer than not knowing the level of allergen and chancing the reaction and type. Also, in regards to #16, there are already foods labeled "hypoallergenic" that are deemed safe because "proteins are removed" - with little acknowledgement or regard to cross contamination (despite proteins being removed). I would be in more favor of knowing the level of allergen present to make an informed decision.	Feb 3, 2013 8:12 AM
634	I would like information about peanut oil and it's potential for allergic reaction in highly sensitive people.	Feb 3, 2013 7:43 AM
635	Why would I purchased a food even if it would only give a "mild reaction?" That's still making my child sick! Would you voluntarily give a child a cold because hey, at least it isn't the flu? Convincing non-allergic people of the severity of food	Feb 3, 2013 7:29 AM

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	allergies is difficult enough. Labels should be clear that the food contains a risk and that risk could be fatal for some people.	
636	This is a very scary issue, especially now that genetically modified foods are hitting the market more and more	Feb 3, 2013 7:01 AM
637	Please add artificial food dyes to the repertoire of food allergies. While reactions to food dye may not be life threatening, they can be very serious and require medical attention. There is a growing awareness of the negative affects food dye can have on children. I would love to see them banned from use together. They are extremely difficult to avoid - especially in children's medicine. Having a child who can't eat anything that has artificial dyes has been more challenging than one might realize.	Feb 3, 2013 6:53 AM
638	My son has reacted to foods that were made in the same facility with his allergen. Current statements are inadequate. We need to have more specific labeling.	Feb 3, 2013 6:36 AM
639	I will not purchase anything that may trigger even a small reaction in my child. I will only purchase items that do not have the allergen. Even when labeling does not include the allergen, I do not always feel 100% safe.	Feb 3, 2013 6:25 AM
640	Please improve labeling... it will save lives! Thank you.	Feb 3, 2013 6:10 AM
641	Thanks for helping people / kids with allergies. As a parent and as a physician I greatly appreciate !!!!	Feb 3, 2013 5:47 AM
642	I'm most frustrated with "made in same facility". That is too vague. The allergen could be on the complete opposite of factory with no chance of cross contamination. I would not buy anything made on same equipment however. My son's allergy is life-threatening and I would fear a microscopic amount of the allergen might trigger a reaction. There should definitely be more mandatory guidelines in place for manufacturing food and for restaurants for that matter. Wendy Cormann 609-971-0470 Forked River, NJ	Feb 3, 2013 4:55 AM
643	Those last 2 questions are scary/ignorant...and must come from someone/some people that aren't around people w/ severe food allergies. "Only capable of triggering a mild allergic reaction"...1) who would want to knowingly subject themselves to that, and 2) how can you be assured it would only have a mild impact?	Feb 3, 2013 3:26 AM
644	It would be very helpful to have uniform laws. For example, meat products (sausages, salami, etc.) do not have to carry allergen information, so I have to phone the producers to find out if they contain gluten or dairy (e.g., sodium lactate can be from dairy or vegetable source).	Feb 3, 2013 1:26 AM
645	Thank you for working on such a very important issue!	Feb 3, 2013 1:03 AM
646	Allergic patients should be allowed to bring outside foods into theaters. Doctors' notes can be shown to managers to assure them that no money-saving scheme is occurring.	Feb 2, 2013 11:19 PM
647	CONSISTENT labeling would be appreciated, if nothing else.	Feb 2, 2013 10:45 PM

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648	Since allergic reactions can be different with each exposure I would not be comfortable giving my child any amount of the items he is allergic to. For example, milk used to cause eczema in my son. A recent exposure to a minuscule amount caused swelling of the face and mouth, hives and digestive issues.	Feb 2, 2013 10:19 PM
649	Any exposure to an allergen is DANGEROUS and potentially deadly. Successive reactions are worse and worse, meaning there is no such thing as a guaranteed safe level!	Feb 2, 2013 10:08 PM
650	Any label that uses the word "may contain xyz" is completely useless for families with allergies as it tells me the company doesnt want to get sued if there is a problem. I have seen companies over use this term and it makes me skeptical about that product and therefore I likely wont buy it. My hope is for clearer labels not ambiguos ones. Also it is not assuring that a food would contain an allergen but it wont cause a reaction. How can that be the case for all? Again most parents with kids with serios allergies with not be comfortable wirh that. If you would like further input I am happy to do so lamont105@aol.com	Feb 2, 2013 9:54 PM
651	We are also severely latex allergic. Please consider this too as much food is handled by latex gloves and no labeling is required although I can have an anaphylactic reaction!	Feb 2, 2013 9:51 PM
652	Question #17 is ambiguous- it cannot be answered properly in the manner presented as quantification of the amount of food present to cause an allergy reaction is often not the case, it is the concentration of the allergen itself- not how much food it's IN.	Feb 2, 2013 9:43 PM
653	I don't like to take chances with my sons health. Must be free of allergen and not processed in or on lines with the allergen. Even if u could guarantee a non reaction. You never know.	Feb 2, 2013 9:03 PM
654	The issue of proper and dependable food labeling is critical for people whose lives are endangered just by ingesting an allergen. It really can be life or death for some people.	Feb 2, 2013 8:40 PM
655	This is life or death for many, it needs to be properly labeled. You can't take chances.	Feb 2, 2013 8:36 PM
656	This crap where manufacturers can say "seasonings" or "spices" should stop. Also "may contain" should not be a thing.	Feb 2, 2013 8:28 PM
657	I'm so used to avoiding products that "may contain" or "are produced in the same facility as," etc. I don't tend to buy many packaged foods. If I bake and cook the item, I am more in control. I don't know if I could trust a company and its employees if I can't visit it myself and see how safe their practices are. I don't believe that there's a magical number/quantity/allergen threshold that can be applied to all food allergic people. I would probably continue avoiding any food that had possibly been contaminated even by the most microscopic amount of the allergens. It's just not worth it to me to buy a food that could potentially kill my son.	Feb 2, 2013 7:59 PM
658	Grocery stores need to isolate storage of soy products as so many of them	Feb 2, 2013 7:56 PM

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intergrate with dairy products, displayed together, particularly in frozen cabinets.

659	Advance warning for food items that could cause a life threatening reaction in my child would, obviously, be my preference. It would save me a lot of phone calls and also eliminate confusion when I call companies. Many of the companies themselves do not understand that the current law does not require the advisory warnings. It is very frustrating when they refuse to check because they believe this to be the law!!	Feb 2, 2013 7:47 PM
660	Food allergies are life threatening and should not be taken lightly.	Feb 2, 2013 7:09 PM
661	If it's in the food it needs to be labeled no matter what trace amount is present.	Feb 2, 2013 6:43 PM
662	It disgusts me that these discussions are even taking place, given that an allergic reaction could result in death. It's gambling with people's lives.	Feb 2, 2013 6:39 PM
663	The current labeling laws are inadequate. They need to include advisory statements such as "may contain traces of", "made in a factory with", or "made on the same lines as"... My son has had 3 anaphylactic shock incidents with "safe" products that were not labeled with warnings.	Feb 2, 2013 6:30 PM
664	When dealing with food allergies, buying foods with unknowns, isn't worth the risk.	Feb 2, 2013 6:29 PM
665	I wish medication, makeup and soap/shampoos would have allergy warnings when they contain the top 8-10 allergens in them.	Feb 2, 2013 6:00 PM
666	MORE ALLERGEN FREE FOOD PRODUCTS PLEASE!!! My son can hardly eat anything that is processed and pre-packaged!!! It is overwhelming how he hardly has any food options!	Feb 2, 2013 5:54 PM
667	Wish labelling laws were enforced worldwide. We do not buy any products from other countries because we have no way to really know if an allergen is present.	Feb 2, 2013 5:45 PM
668	Having a child with food allergies is very scary. Any help with clear food labeling would be very valuable and could save lives.	Feb 2, 2013 5:44 PM
669	for allergic individuals, i don't feel thresholds should be permitted, it's either YES or NO	Feb 2, 2013 5:37 PM
670	The public needs to be more informed about food allergies, perhaps with tv commercials, ads in newspapers and magazines, etc,	Feb 2, 2013 5:26 PM
671	I wish it would be mandatory for all restaurants to have an ingredient shee upon request so that we could make informed choices while going out to eat. We don't go out to eat any more because waiters and cooks cannot be trusted to tell the truth about food handling or make the effort to be safe. My 2 year old has had too many allergic reactions after dining out, despite our full disclosure. frustrating!	Feb 2, 2013 5:19 PM
672	It would be great if manufacturer could use different machines or clean them after allergens are present. It would be great for all package foods would have the percentage amount of the allergens.	Feb 2, 2013 4:37 PM

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673	More public awareness should be out there. Most people that do not have any education about it do not see the allergy as serious as it is. Notices in pediatrician offices should be mandatory and the law to help educate the public.	Feb 2, 2013 4:35 PM
674	For life saving reasons all major allergens should be listed. Each company should have a hot line to call if you have questions about allergens or the May Contain or Processed in a facility containing.	Feb 2, 2013 4:35 PM
675	I am a 72 year old ale who has had at least 6 anaphylactic responses in my lifetime. I depend on labels to be accurate. All of my anaphylactic responses have come from restaurant food when I was told no peanut products were present. Most food servers/handlers have no clue about food allergies. i am in the process of creating a food allergy support group for parents with kids who have food allergies and their biggest concern is eating out. geowallman@yahoo.com	Feb 2, 2013 4:29 PM
676	I wish food processing and labeling was more "black and white" as in, there is or is not an allergen present. Period. I don't really care how much of an allergen is present; if it's there, I'm not serving that food to my allergic child.	Feb 2, 2013 4:24 PM
677	The main contain label need to be made mandatory. If there is an allergen in the facility it should be law that the product carries a may contain warning. It should also be law that companies put a warning if an allergen is used as a fragrance.	Feb 2, 2013 3:53 PM
678	If I cannot be guaranteed that a product will not cause my child to have an allergic reaction I will not purchase it.	Feb 2, 2013 3:51 PM
679	Thanks for your very important work! Our family lives with deciphering these labels each and every day.	Feb 2, 2013 3:22 PM
680	I eat very few procesed foods since first ER visit. Processed food labels don't consistently warn people of their existence. The UK appears to do a much better job with labeling.	Feb 2, 2013 3:17 PM
681	I think labeling for possible cross-contamination should be made mandatory by law.	Feb 2, 2013 2:33 PM
682	laws should be more stringent about food allergies	Feb 2, 2013 2:21 PM
683	Mandating the labeling of even the remote possibility of cross contamination should be a requirement. I also wish there were more PSA on food allergies.	Feb 2, 2013 2:14 PM
684	Any additional information the could be included/regulated on labels would be helpful. Also, I would like labels to include more specifics on "may contain" - for example, my son has a soy allergy, and I cannot give him items labeled "may contain soy" because often manufacturers cannot tell me exactly what that means. So although like many people with soy allergy, he can safely consume highly refined soybean oil and soy lecithin since they do not contain the allergenic soy protein, but the "may contain" warnings do not specify this.	Feb 2, 2013 2:06 PM
685	I don't really trust labels. I've known I am allergic since I was in first grade. I have 3 sisters who also have allergies. I've never had an anaphylactic reaction, but my sisters all have had them. Life threatening allergies are not the end of the	Feb 2, 2013 2:03 PM

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world. I'd rather be allergic than have cancer.

686	think laws on allergy labels should also apply to all meat and egg products.	Feb 2, 2013 1:38 PM
687	My daughter is anaphylactic to peanut. She has not had a severe reaction because of our diligence. Even a trace amount of peanut could trigger a life threatening reaction. Better labeling is needed. However the risk of a small amount producing only a mild reaction is unacceptable. Complete disclosure should be provided on the label and then let the consumer decide what risk they are willing to assume.	Feb 2, 2013 1:11 PM
688	Regarding the last two questions, i would never risk buying/using a product that might cause any kind of reactions -- particularly because severity of reaction can change over time.	Feb 2, 2013 1:09 PM
689	Not everyone is the same nor are their reactions to determine what is minor or minimal could be catastrophic to someone else. For example my daughter can be near peas but if she touches them she hives if she puts her hands in her mouth she goes anaphylactic....this is not a choice for us there is no option...we currently can not go out to eat for we can avoid her other "major" allergens often as they are listed but NOT peas.	Feb 2, 2013 12:48 PM
690	Do not like statements that say food may contain allergy ingredient. Either it contains the Milk, egg, nuts, ect. or it does not. .IT is on shared equipment or is not. Also want them to tell if Nuts (not peanut) are use as food or for coloring. And lists spices not just say spices and we have to guess what that means.	Feb 2, 2013 12:47 PM
691	I wish there were a way to keep companies from using a blanket statement (May contain all 8 allergens) when it isn't necessary. It puts all labeling into question. My fellow allergy Moms and myself tend to buy from companies we trust. However many of those companies are small and expensive which makes them impossible purchases for those of us below poverty level. I make most things from scratch because of this. There is no easy answer. CORRECT labels would help but I don't know how that would be implemented or enforced. Too many big companies that don't care.	Feb 2, 2013 12:46 PM
692	Just curious...who would be "assuring:" the person about the possibility of a reaction...the mfgr. or the person's doctor? (question 16)	Feb 2, 2013 12:44 PM
693	I would love to see mandatory labeling of "may contain" and "manufactured on the same equipment/in same facility", etc. and more universal labeling of "free" from certain allergens.	Feb 2, 2013 12:43 PM
694	help keep kids safe in schools from deadly food allergys.	Feb 2, 2013 12:37 PM
695	Please keep labeling pure. If there is even a trace amount of allergen in the product, make it be labeled even if the small amount is considered safe. No person's life is worth that risk. I have such little respect for the FDA already and this will continue my belief that they care more for money than people's welfare.	Feb 2, 2013 12:16 PM
696	My daughter had a reaction to a product because it was not labeled with the may contain or processed in a facility statement. I would have never bought the item if I knew. Called the company and they could not care less. Shame on them.	Feb 2, 2013 11:48 AM

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697	My daughter had a reaction to a popcicle that was made in a facility that also processes peanuts. The company did not feel the need to include the information on their label, stating that they had sufficient stearylization procedures. Obviously they did not. This kind of labeling should be mandatory.	Feb 2, 2013 11:47 AM
698	Forcing a precise rating for each allergen may also help to eliminate the practice of some companies to now just slap a generic "processed on shared equipment" statement (without identifying any particular allergen they might be sharing equipment with!) on everything they make just to chase away anyone with any type of food allergy at all - or else make you have to guess at the likelihood that that statement is referring to YOUR allergen and force you to take your own chances. I have seen this particularly at grocery store chains such as Giant Eagle in their bakery and hot foods section. For the peanut allergy, we don't chance the bakery - but I have been forced to decide if I should continue to buy their rotisserie chicken (that my child has safely eaten for years) because they decided to put that generic "processed on shared equipment" label on that as well. When I inquired, the food preps assured me there is no peanut in the ingredients so I have made an exception to ignore that warning assuming it is some other allergen or just a cover-their-butts label. (If it had just warned about peanut I would have definitely steered clear but it does not indicate WHICH allergen and is appearing on all the store labelled foods so I know they are just not wanting to deal with accurate labelling.) This is not right at all! I normally never ignore warnings on labels but the fact that so many unwarranted generic labels are unnecessarily popping up everywhere it makes it almost impossible to purchase prepared food without starting to learn to ignore some labels - a dangerous trend! Panera Bread has the same generic cautionary label warning for all 8 on each page of their allergen list - for every product!!! so when I look at the ingredients for even their iced tea or soda, it too warns "Many of our products contain or may come into contact with common allergens, including wheat, peanuts, soy, tree nuts, milk, eggs, fish and shellfish". This trick to avoid responsibility seems to be catching on as I am seeing this done more and more. Something needs to be done to stop this before it is just on everything and then you are just on your own to determine what is safe - as if there was no label system at all! Please do what you can about this frustrating and dangerous issue. You need to make the label clear enough so that not only parents of children with food allergy can read it but also so that other caregivers such as teachers, daycare, relatives, and the common person can understand it as well. I think it is very confusing when an allergen is NOT listed under the bold faced "Contains...." statement but is hidden in the middle of the paragraph looking ingredients section where other caretakers are likely to skip or miss. I know many people who assume it will jump right out at them if an allergen is present. Please FIX this broken system soon! Thank you for inquiring!	Feb 2, 2013 11:40 AM
699	Skin tests may show a low reaction to a specific allergen, but cannot guarantee a mild reaction when the allergen is actually ingested. Repeated exposure may result in more severe a reaction each time. There are many variables in play, timing, amt. ingested, current health status at the time, etc. . The safest choice with risk of anaphylaxis is avoidance and can only be accomplished with full knowledge of food ingredients, manufacturing place and practice.	Feb 2, 2013 11:33 AM
700	When you live with this every day and have seen your child taken to the ER in a life or death situation, no amount of the allergen whatsoever in any way feels safe.	Feb 2, 2013 11:25 AM

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701	I feel most products are good at labeling except for ice cream. I never see "processed in the same facility" warnings or "may contain" warnings on ice cream -- it usually only lists the allergen if it does contain it.	Feb 2, 2013 11:16 AM
702	Although I only have a life-threatening food allergy to peanuts, I also completely avoid tree nuts and any other type of nuts, even if the label says 'may contain' or 'shared equipment.' When it comes to food allergies, NO risk can be taken.	Feb 2, 2013 10:33 AM
703	Not knowing exactly, is a risk I choose not to take at all times to keep my son as safe as humanly possible	Feb 2, 2013 10:33 AM
704	We need precise, mandatory labeling for "may contains" please!	Feb 2, 2013 10:28 AM
705	Thank you for your efforts to keep my child safe!	Feb 2, 2013 10:24 AM
706	Labeling needs to be black & white, no grey areas! Those (i.e. large store brands like Walmart) that just automatically disclaim "may contain or manufactured with" to cover their liability are not helping	Feb 2, 2013 9:52 AM
707	Need more peanut free foods.	Feb 2, 2013 9:25 AM
708	People with anaphylaxis cannot tolerate any "level of threshold" involving their anaphylactic triggers! That is insane to even believe that they could tolerate trace amounts! Insane!!	Feb 2, 2013 9:20 AM
709	Every person is different so there is no amount of safe allergens.	Feb 2, 2013 9:12 AM
710	My grandsons allergies continues to worsen and he is at the age of wanting all foods. I am very fearful of the future	Feb 2, 2013 8:51 AM
711	If the food contains the allergen in ANY form at ANY amount, it is UNSAFE for consumption. Standard allergic responses...tingling, drop in blood pressure, hives...etc are NOT the only concerns. In my case I'm prone to blood sugar issues as a result of ingesting allergens. Also people can become more sensitive over time. PLEASE mandate labeling that is CLEAR about the existence of allergens under all names and at ALL level. Peoples health and well being is NOT and SHOULD NOT be a game of chance.	Feb 2, 2013 8:06 AM
712	The FDA needs to get on board like Canada has with the safety of their population. They have specific "nut free" sections in grocery stores, proper labeling w/ a "you can't miss it nut free logo", etc. Their health & safety standards in my opinion, are at a higher standard than the US which is inexcusable. It highly irritates me that I have to "search and find" allergens on every single thing I purchase b/c they are not highlighted, not listed and not made obvious.	Feb 2, 2013 8:05 AM
713	I would feel much more comfortable knowing that a product does not have an allergen at all instead of it saying "may have" or "processed in the same facility" or "processed on equipment". I think it would give the consumer peace of mind knowing that the food is allergen free.	Feb 2, 2013 7:58 AM
714	Let's find a cure	Feb 2, 2013 7:49 AM
715	Frankly, aggravating an allergy with an amount that will only cause a mild	Feb 2, 2013 7:33 AM

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reaction is a bad idea as this could eventually make the allergy easier to trigger. Assuring someone that it will only cause a mild reaction and is therefore "safe" is horribly irresponsible. I would only trust an assurance that it was not capable of triggering any allergic reactions from certain companies that have a history of going above and beyond in the safety department. The FDA is lacking that history.

716	I really wish they would be more specific with food labeling due to shared equipment or food processed with other allergens because I am sure I am eliminating so much food that my child could possibly eat just because of how the food is labeled. I sincerely hope that food companies are demanded to accurately label food allergens and manufacturing do that allergy sufferers truly know what they can and cannot eat without calling every manufacturer and just by reading the label. Thank you!	Feb 2, 2013 7:29 AM
717	I do hope that laws are strengthened so that the possible presence of an allergen is included on labels, and that a common language is used. Perhaps companies could receive incentives for avoiding/preventing cross contamination of products?	Feb 2, 2013 6:56 AM
718	The problem is not thresholds--gluten should be included, all sources of foods, major allergen or not, should be labeled in recognizable names, and labels need to be standardized. The shared equipment/facility needs to be mandated. Corn should be added to the list.	Feb 2, 2013 6:51 AM
719	My daughter has a sesame seed allergy- I understand that this allergy is rising. It is very difficult to purchase food items for her such as crackers, chips, bread, grains, or any breaded product (ie chicken nuggets) because they never label for the presence of sesame. With the prevalence of Multigrain products, the lack of labeling makes it very difficult/ dangerous to purchase these food items for her (even complimentary bread at a restaurant). This is my primary concern right now- labeling for sesame.	Feb 2, 2013 6:48 AM
720	It would be great if advisory labeling was mandatory with scientific thresholds. Food allergies are rising so quick and I don't feel doctors are doing enough to question why.	Feb 2, 2013 6:09 AM
721	We have had multiple occasions where prepackaged foods had poor labelling or for allergens that are not listed. As a physician I think it imperative to have stronger laws to protect the 150 children who die each year from food allergy	Feb 2, 2013 3:54 AM
722	I might purchase a food that contains the allergen if I can be assured that the amount present won't trigger an allergic reaction if he's not going to have the smallest amount in any other product or any products with traces in a couple of days. Otherwise that amount and the smallest extra amount COULD trigger the reaction. But I believe thresholds are different for each person so I wouldn't trust that too much.	Feb 2, 2013 3:29 AM
723	all 4 in our family have reacted to products that claimed to be 'free' of the allergen. Zero tolerance is required, and even then.... sadly we have made trips to emergency and had to quickly use epipens due to reactions.	Feb 2, 2013 3:09 AM
724	Please continue to do all you can to help those of us with food allergies. It is	Feb 2, 2013 1:52 AM

such a misunderstood condition - we get treated like "it's all in our heads" so often. The food manufacturing industry needs to realize that ingredients such as soy, although maybe a healthy choice for many, can cause severe allergic reactions in those of us who are allergic to it and even a small trace of soy in a product can be a serious problem. They need to label ALL possible allergens in a product so that those of us who are allergic can try to eat safely. Also, genetically altered foods are really causing a problem for sensitive people like myself. I am 57 years old and have eaten potatoes all my life... but, no more! I had a pretty severe reaction the last 2 times I tried to eat them. After 57 years with no problems and now having my lips swell and voice cut out after one bite (I'm talking about plain boiled potatoes cooked the same way as always causing this) something's really wrong. Have noticed problems with sweet potatoes/yams lately, too. Could it be because crops are being rotated or is something being done to the potatoes themselves. Either way, my food choices are becoming smaller and smaller.

725	i have used products that my allergist says should not contain the protein my son is allergic to and he has had a reaction. Also I consider tingly lips and an itchy throat to be a reaction - it may be the start of a major one or something that passes, either way it is increasing the bodies reaction speed to further introductions of the allergen and i would medicate (benadryl) so i would not see the point in the assurance of a minimum reaction - it blurrs the line when those who deal with my child occasionally find it difficult enough!	Feb 2, 2013 12:26 AM
726	The majority of the foods we buy are whole, unprocessed foods. It's just too difficult to find pre packaged foods that fit all of our many allergies.	Feb 2, 2013 12:08 AM
727	Please make listing allergens and trace allergens mandated. Keep our children safe. My son still has a rash from investing several trace allergen cookies ten days ago. Please make training in allergic reaction recognition part of licensing child care providers and provide education for all staff in several languages.	Feb 2, 2013 12:05 AM
728	Stricter company laws need to be inforced on u.s products and imported products. These are lives we are talking about. Schools need to have Epi pens available in case of emergencies,. What if a child doesn't know they have allergies or a child has forgotten their Epi pen in their locker or car.	Feb 2, 2013 12:01 AM
729	mandating labeling of "made on equipment shared with egg..." i.e. the major 8.	Feb 1, 2013 11:23 PM
730	Sesame needs to be added to top allergens. It is growing rapidly and is so misrepresented in food labels, being clumped together with "spices" is not a safe answer.	Feb 1, 2013 10:35 PM
731	It is important there is more accurate labeling. My kids react to canned goods labled as only having 1 ingredient that they are not allergic too. I know there is something in there not labeled based upon the reaction. I hate having to make every single food from scratch! I only buy premade foods from very trusted local sources.	Feb 1, 2013 10:10 PM
732	I think we all react to food differently and we all have different food needs. To try to label and market food in the most generic terms does customers more harm than good. If I buy food, I want to know what I am buying so I can make an informed decision on whether or not it's good for ME (or my children). If the	Feb 1, 2013 10:09 PM

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apples I buy are rubbed in corn syrup, I should know that. If the rice cakes I buy are manufactured in the same facility as gluten products are, then I should know that. I am very frustrated with government departments that are supposed to be protecting the public, yet have really turned out doing what is in the best interest of companies, to do.

733 The only safe product for my child is one with NO PEANUTS. This survey is really irritating in it's assumptions that someone can calculate what a safe threshold is - a safe threshold for one person may be different for another - and may be different on different days depending on health of the person and other factors. Feb 1, 2013 9:50 PM

734 My oldest son is extremely allergic to many foods. The labeling is vague with all of the may contain statements BUT the system in place now that points out the major allergens is extremely helpful for other family members or caregivers who do not know how to read the detailed ingredient labels without the plain language highlighting major allergens. The system could be better, yet it is a thousand times better than when I first had to try to decipher food labels for allergens 24 years ago when my son was born. If I were not as experienced as I am with so many years of label reading for multiple allergens I might find the new system inadequate but it has been a huge improvement. Feb 1, 2013 9:40 PM

735 #16 is impossible to ever guarantee. Every individual's response to an allergy may be different every time you accidentally ingest the food. My daughter is severely anaphylactic to sesame seeds and it is extremely difficult without required labeling to know what is safe for her to eat since I sometimes have no way of knowing if the plant also uses sesame in a product. It is required labeling in Canada and Europe due to it's dangerous nature and high numbers of people allergic to it. I believe the US should also follow suit and require sesame to be listed as the 9th most common allergen in the US. Our biggest problem comes when a food that has always been safe, and looks safe on the labeling, becomes unsafe because the company now manufactures a "healthy" version of the food or another food and we have no way of knowing that this is happening. She has had at least 5 anaphylactic reactions in the last few years. Feb 1, 2013 9:13 PM

736 This idea that you can determine what levels are safe for everyone is truly ludacris. How do you know what you are doing to someone's body even if they don't have a full blown reaction? What actual studies have been done? Feb 1, 2013 9:06 PM

737 The only exception is products that batch test for the presence of allergens. We have not had a bad experience with those products. Feb 1, 2013 8:55 PM

738 I think all the allergen warnings, like "may contain or made in a factory with" etc., should be a required law so people can make a decision based on their comfort level with that product & allergen. Feb 1, 2013 8:55 PM

739 Every exposure gives me a worse reaction than the last. I'd never take the chance. Feb 1, 2013 8:50 PM

740 I have seem my daughters lips and eyelids turn blue from lack of oxygen due to an allergic reaction to a supposedly safely manufactured product before the epi-pen was able to help clear her airway restriction. For my own families' health and safety, I will not purchase food that has any amount of known peanut or tree nut Feb 1, 2013 8:44 PM

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contamination.

741	Above answers are related to the peanut allergy. Answers might be less restrictive regarding the tree nut allergy and, especially, the wheat "allergy" (actually gluten sensitivity).	Feb 1, 2013 8:33 PM
742	We practice strict avoidance. I would need a lot of medical evidence to allow any amount of peanut in my child's food. Additionally, allergens affect individuals differently, so I'm not sure that a test done on 1000 people or 100,000 people would ever prove that something is safe for my child. We tend to read labels on products from the same manufacturer to look for advisory labeling before purchasing a product that shows no allergens in the ingredients. I none of the products have advisory labeling, we generally avoid the manufacturer.	Feb 1, 2013 8:32 PM
743	For those of us dealing with additional allergies such as garlic, I do not feel it is fair that companies can write things like "spices" in the ingredients, then refuse to tell if that particular allergen is present in order to keep their recipe a secret. It makes it almost impossible to buy foods that are not whole foods.	Feb 1, 2013 8:30 PM
744	Thank you for allowing us to answer these questions. It is very important.	Feb 1, 2013 8:22 PM
745	Noone can predict a mild reaction. It can get more severe over time. Some labels make me think the company is just trying to cover themselves.	Feb 1, 2013 8:22 PM
746	I would love to participate in any food allergy studies or surveys. I am interested in research.	Feb 1, 2013 8:16 PM
747	My child's anaphaxis reaction in the past would make me extremely hesitant to purchase anything containing the allergen. If I learn more about thresholds, I could change my mind.	Feb 1, 2013 8:15 PM
748	Clarity and accountability for accuracy would help	Feb 1, 2013 8:12 PM
749	I had some trouble answering the would you questions regarding the label because I would answer differently for peanut than I would for egg. For example I would not purchase something made on the same line as peanuts but maybe I would for egg.	Feb 1, 2013 7:55 PM
750	We need hard data on this so that the overly protective parents who demand unreasonable accommodations for their children stop giving the rest of us a bad name.	Feb 1, 2013 7:53 PM
751	thank you for your efforts	Feb 1, 2013 7:53 PM
752	I do not trust that there is a set level. What I think this could result in is throwing away the small % of people who have food allergies who are ultra sensitive. And it assumes a lot. It assumes factory cross contamination is something that is constant and can be controlled rather than what it really is--unpredictable and constantly in flux and not in control if you allow small amounts of it. Who is going to decide this? Do you think those who are ultra sensitive will agree to be studied? I want to trust that you are working for the good of ALL people with food allergies but the idea of even suggesting that there might be some amount that is OK makes me feel you may not have the best interests of all of us in	Feb 1, 2013 7:39 PM

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mind. My son's reactions to factor cross contamination include swollen lips, repeated severe vomiting, eye swelling, hives, and more. Please don't make it MORE difficult for me to avoid future reactions like that.

753 none Feb 1, 2013 7:38 PM

754 the peanut allergy we avoid strictly & do not take any chances with because she will & has had analysis with exposure...egg & soy we are more likely to consider exposure if the allergens in the product are nominal. Feb 1, 2013 7:36 PM

755 Peanut reactions are more severe than what people understand. It is imperative that those helping determine laws have felt the terror as their throats swell inside, the burn, the pain, the tongue swelling and fat lips. I don't think anyone can adequately be an expert that has not felt that. They hear and understand but do not know. It is so important that we teach children tolerance and compassion in schools. It is not going to be life or death for the child deprived of peanut at school but it could be for the child who must be exposed to it. Those of us who are ill did not ask for this and would love not to endure this. We have no choice but those around us do. There are no easy answers. But to those of us with peanut allergy - peanut is a poison. We would not expose our children to poison so why are we forcing children in schools to be subjected to this kind of poison. Time and time again I go into grocery stores who have bags of peanuts piled by the door where the air gushes in and blows that around. We have to not only teach schools but teach groceries and other businesses not to quit selling them but do not throw it in our face. You had a question about packaged foods. We buy some but very limited and have to read the ingredients carefully - my allergies started at birth. I have been allergy tested quite a few times through the years and mine are going nowhere. Feb 1, 2013 7:36 PM

756 I call the companies to find out if they make the product in the same place. Feb 1, 2013 7:28 PM

757 It would be nice if more companies took the time to separate food preparation so that the food produced could not come in contact with specific allergens. Some companies that I have contacted just don't think it's necessary and they will never get my business as long as they think this way. I always compliment the companies who produce their foods in nut free facilities. It makes my job easier and my son isn't deprived of something he likes to eat. Feb 1, 2013 7:27 PM

758 There are many more allergins that I have that have to do with sugars and fruits. Why are people only looking at nuts, dairy and selfish? Feb 1, 2013 7:22 PM

759 you should have to disclose latex also Feb 1, 2013 7:16 PM

760 I feel that this is very dangerous territory and would be irresponsible to put into practice. Not everyone reacts to the same amount of an allergen. My family already cannot eat at restaurants or anywhere where I have not prepared the food, so this would be a terrible burden for our family if someone else decides how much of an allergen my child can handle. Feb 1, 2013 7:16 PM

761 I hope that the law is not even considering allowing the public to decide what their threshold is (even under MD advisory). Allowing this would be a huge disservice and a threat to food allergic individuals nationwide. It will also destroy all of the hard work that has been put forth to fight for food allergic individuals Feb 1, 2013 7:13 PM

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over the years (FALCPA legislation). This would put every food allergic individual (especially children) at a risk for a negative, possibly fatal, outcome.

762	Every exposure to nut allergens increases the severity of the next reaction. To allow for the triggering of a minor reaction because of some profit defined amount, is playing Russian roulette with my child's life with respect to future exposures. I hope you put a stop to allowing food manufacturers to omit labeling products with allergens below some arbitrary threshold. It is likely that threshold would be based on the amount required for the first reaction, not the lesser amount required for subsequent exposures and more severe reactions.	Feb 1, 2013 6:49 PM
763	My son is only two years old and we are extremely cautious about his foods because he is so young and can't tell us how he feels. Our feelings are reflected in the answers.	Feb 1, 2013 6:37 PM
764	With food allergies you have to be extremely cautious! When it comes to food I will ALWAYS support companies that I know go above and beyond the duty to ensure the safety of their customers!	Feb 1, 2013 6:36 PM
765	I am so very happy that you are working to protect enhance the lives of children and adults with food allergies. It has been such a stressful life trying to navigate the minefields called food for my children while keeping them well-adjusted and safe. Thank you, thank you, and God bless you.	Feb 1, 2013 6:29 PM
766	My son has multiple allergies with multiple severities. He is anaphylactic to egg in all forms. We don't purchase anything with a may contain egg on the package. He has a mild allergy to soy. It is not life threatening. I do not worry as much about cross contamination and I don't have to study labels like I do with his other allergies.	Feb 1, 2013 6:25 PM
767	Please make advisory labeling mandatory, so many lives are at risk.	Feb 1, 2013 6:23 PM
768	I would be curious to learn more about thresholds and if they apply to all allergic people or just some.	Feb 1, 2013 6:21 PM
769	There is no safe exposure. Unless you are have having a medically conducted tolerance test, complete avoidance is the only way to avoid reaction.	Feb 1, 2013 6:16 PM
770	Corn should be added to allergen labeling.	Feb 1, 2013 6:15 PM
771	I really wish grocery stores would be better about not placing loose nuts/peanuts in bins directly next to fresh produce. The cross contamination of seeing peanuts spread throughout a bin of green beans or another vegetable is really disturbing to me, but only families of people with food allergies seem to realize that this is a problem and think we are nuts for asking a store to keep their loose nuts apart from fresh vegetables.	Feb 1, 2013 6:13 PM
772	Every food should require a may contain warning. Then, if you wish to give threshold levels so people can make their own personal choice.	Feb 1, 2013 6:00 PM
773	Why are sesame seeds omitted from the choice of allergen foods? I have had a severe sesame allergy for over 40 years and now one of my children is also severely allergic. Sesame allergies are on the rise and oddly enough, so is the	Feb 1, 2013 5:48 PM

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use of sesame in whole grain food and other foods. Two days ago I accidentally ate ravioli that contained sesame seeds because it was not listed on the ingredients. It could have killed me.

774	Labeling needs to be specific as anaphalactic is fatal. Also, these food products should be more readily available. Also, these food products are so expensive & it is a struggle to find & feed children with milk allergy. Coupons, food subsidies and products should be more readily available.	Feb 1, 2013 5:35 PM
775	It all comes down to trust -- do you trust the manufacturer / preparer / supplier of this food? With clear guidelines, education and enforcement, we can grant more trust.	Feb 1, 2013 4:56 PM
776	I feel like companies try to cover their butts by listing the warnings which makes it nearly impossible to eat anything.	Feb 1, 2013 4:46 PM
777	In our family, we don't feel safe consuming any amounts of an allergen. We've been told that strict avoidance is the only way to manage food allergies.	Feb 1, 2013 4:37 PM
778	In addition to avoiding something due to a reaction you also have to consider allergen load (something that wouldn't cause a reaction in an individual in the winter might cause one in the spring if individual also has seasonal allergies) and if you are trying to avoid an allergen to "outgrow it" even small amounts aren't good. And isn't each person's threshold for any specific allergen different?	Feb 1, 2013 4:34 PM
779	My sons allergst has instructed us that total avoidance is the only thing that is safe for my son. Therefore, I feel that every label should accurately reflect every allergen that is in that product, regardless of how small the amount is. You can not determine what level of allergen will produce an allergic reaction in all people. Every person is different.	Feb 1, 2013 4:29 PM
780	Good Luck!!	Feb 1, 2013 4:26 PM
781	I have a daughter that is highly allergic to tree nuts. So our house is nut free!! We will not buy products that say may contain or manufactured in a plant that handles tree nuts. Nothing is worth the scare we had. We have to read everything to protect her. Kids just don't read lables at such a young age. So when you have 3 young kids you take all precautions...	Feb 1, 2013 4:23 PM
782	I think all packaging should clearly label any/all allergens contained in, and processed in facilities with allergens. It's very difficult to contact manufacturers to get this info, or it takes "3-5 business days" to supposedly get a call back about your inquiry. More times than not, I don't get the call back. Very frustrating when you are trying to pick up something for supper, only to find out the "packaging" has changed, or the store has switched brands and you have to start from square one again, knowing what is safe for your child and what isn't.	Feb 1, 2013 4:20 PM
783	Anything that can be done to keep people safe with packaged foods should ALWAYS be considered by the manufacturer. Sadly, some label products as "may contain" just to cover themselves in case of a reaction that could be from another food. This is lazy on their part. It is the manufacturers responsibility to label foods exactly correct.	Feb 1, 2013 4:18 PM

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784	We need better labeling practices in this country.	Feb 1, 2013 4:18 PM
785	Allergy= sesame	Feb 1, 2013 4:08 PM
786	thank you for helping the lives of children and their families with allergies.	Feb 1, 2013 4:01 PM
787	None	Feb 1, 2013 3:55 PM
788	It would be nice if food labeling would be mandated. Labels are inconsistent and it appears that there are multiple products that don't provide allergy labeling.	Feb 1, 2013 3:54 PM
789	1) every reaction is different. there is no way to assure anyone that the amount of allergen in the food would only trigger something mild. My daughter is a 5+ on the rast test, which tops out at 6. 2) you would do a HUGE service not just to parents, but to others who help children check labels, if you could amend the law to include the warnings need to always be WITH the ingredients. We have bought many foods only to find at home the peanut warning is off to the side or somewhere else. this has been a particular problem at Costco. I have pictures of this problem if you would like to see them.	Feb 1, 2013 3:48 PM
790	Sesame should be added as one of the top allergens. I know it has been in other countries now Since sesame does not have to be listed as "may contain" or "made in a facility" it is very hard to purchase safe food without calling the manufacturers. Sesame allergy is very common now, especially in people who are allergic to peanuts.	Feb 1, 2013 3:48 PM
791	I'd like to see more studies and testing done on introducing small amounts of the allergin to the patient to build a tolerance. I believe allergies can be reversed.	Feb 1, 2013 3:37 PM
792	Doesn't seem possible to be able to be sure, without a doubt, that food containing an allergen would not trigger an allergic reaction. My child's health is not something I am willing to experiment with.	Feb 1, 2013 3:35 PM
793	Peanut and shellfish allergies are life-threatening. Don't take chances with our lives.	Feb 1, 2013 3:26 PM
794	Larger sized manufacturers (based on total number of employees or market cap) should be mandated to have meaningful contamination risk disclosure for the common 8 allergens. Further would like to see recommended/voluntary labeling for those 8 allergens immediately following the top 8. Smaller procuders (e.g. family businesses, bakeries) could be exempt bc they have less resources and customers can direct-ask about processes. I further would like to see a gliding scale (A to E or 1 to 5) for threshold disclosure for allergens per mm.	Feb 1, 2013 3:20 PM
795	I thin this last question, 17, is dangerous. Too many people dealing with life threatening food allergies don't take them seriously and think a little bit is fine. I've heard, "Oh, it only makes his tongue itch a little" once too many times.	Feb 1, 2013 3:11 PM
796	When my kids lives are at jeopardy, there is no risk I will take. This is a serious matter!!	Feb 1, 2013 3:10 PM
797	Food allergies are too dangerous to mess around with thresholds. I needs to be all or nothing. There is no room for gray here.	Feb 1, 2013 2:57 PM

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798	I used to have mild reactions as a child, but now even being present in the room with foods that I am allergic to cause a reaction. Any amount of the allergen present in the food is capable of triggering a reaction.	Feb 1, 2013 2:47 PM
799	I can't believe the FDA is making things more difficult for parents. Failing government.	Feb 1, 2013 2:46 PM
800	Some answers for cross contamination may change depending on the allergen and how airborne it may be. If I purchase a product that has a may contain statement, I always call the manufacturer to investigate the specific situation and how it applies to my child.	Feb 1, 2013 2:43 PM
801	Any allergen in a food product is bad for people with allergies!	Feb 1, 2013 2:38 PM
802	filling this out since you asked	Feb 1, 2013 2:38 PM
803	I have an extreme allergy to wheat and has had over 5 anaphylactic reactions probably because labels are not proper or people think or confuse it with gluten intolerance. I carry a double epi pen in my purse and on a trip to Washington DC homeland security tried to take it away too. This is not easy.	Feb 1, 2013 2:37 PM
804	a little bit of any allergen in your body may not cause a reaction the first time, but if you eat the same thing every day of the week (cereal), then you could have a reaction. When we are talking nut reactions, I wouldn't buy any product that even had threshold amounts.	Feb 1, 2013 2:36 PM
805	Please make a good decision. For my child, there is no such thing as a mild allergic reaction.	Feb 1, 2013 2:33 PM
806	I do not even know why it is so important to add coloring to either foods and /or any other products.	Feb 1, 2013 2:27 PM
807	"Natural flavors" and "spices" lead me to avoid buying products because my child is allergic to foods such as cherries, bananas, bell pepper, etc. I have called manufacturers before to inquire about these items and have had a routinely difficult time obtaining answers. Manufacturers are largely unwilling to provide information, even just a "yes" or "no", regarding these foods. I avoid any item that has "natural flavors" or "spices" in the label unless I am really motivated to go through the hassle of calling.	Feb 1, 2013 2:18 PM
808	Question # 14 is confusing when written in the negative (is not) and likely to affect the answer. Question # 1 - I am the parent of an adult with a food allergy.	Feb 1, 2013 2:11 PM
809	I don't think you ever know how each reaction will "act" even if they are having their tenth reaction, how do you know it won't be the one that kills them? The body is not black and white.	Feb 1, 2013 2:09 PM
810	we live in australia where food laws and labelling are stringent	Feb 1, 2013 1:56 PM
811	My motto is "I don't want an allergen free world; I want a LABELED world". All I want is the ability to read a box and have it say, not only, if any of the top 8 are in the food but if the food was made on shared equipment with allergens and/or if it was made in a facility with allergens. That is the only way I can make an	Feb 1, 2013 1:56 PM

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informed decision for my child. If that labeling doesn't exist on the package, I won't give it to my son until I have called the company and grilled them about their facility. And even then, I am quite nervous about it. I implore you to get this labeling fixed for those of us who not only have to look at food as nourishment but also a threat! I very much appreciate the opportunity to be involved in this survey. Thanks.

812	Please demand clear labeling of all foods I'd really like to keep my daughter alive!!!	Feb 1, 2013 1:53 PM
813	Most people who are allergic to peanuts have NO threshold. They will have a reaction to ANY amount of the protein in a product. How will knowing the threshold on the packaging help the public? Would be better to spend time encouraging companies to use LESS peanuts!	Feb 1, 2013 1:47 PM
814	Please don't allow them to put microscopic amounts of allergens into food. That is playing with fire and it might prevent my children from eatings some foods that are currently safe for them.	Feb 1, 2013 1:46 PM
815	Believe it is possible that GMO foods cause allergic reactions while non-GMO foods do not. Would like to see GMOs labeled for this and many other reasons.	Feb 1, 2013 1:46 PM
816	Not sure where to learn about these finer points. We either feel ok buying it or not or maybe...	Feb 1, 2013 1:44 PM
817	Accurate labeling indicating all risks surrounding allergens is imperative. Allergies are on a scary rise...protect all.	Feb 1, 2013 1:28 PM
818	With the questions above - what guarantee would I have that my child in his bubble would not react. Each person has different sensitivity levels so I am not sure I want to risk it.	Feb 1, 2013 1:25 PM
819	There is no safe amount for people with anaphalaxis. So there is no minimum amount that would be safe. I wish people understood that this is a matter of life and death.	Feb 1, 2013 1:16 PM
820	Allergen ALWAYS needs to be listed. It can not be known how severe a reaction can be because all people and their allergies are different.	Feb 1, 2013 1:12 PM
821	If there is the least chance an allergen is present it should be noted. Profit is not worth a life.	Feb 1, 2013 1:08 PM
822	We need laws to protect our children with food allergies.	Feb 1, 2013 1:04 PM
823	I think as the mother of a severely tree nut allergic child I would like to see stricter labeling policies in our country. I would like the verbage to be clear and large on all packaged food items.	Feb 1, 2013 1:02 PM
824	My child died from an anaphylaxtic reaction. Proper protocol needs to be in place in order to avoid this from happening agaqin.	Feb 1, 2013 1:02 PM
825	as a mother of a child with multiple anaphylactic food allergies I feel the "manufactured in a facility with" and "manufactured on shared equipment with" information should be required. I have loyalty to and appreciate the companies	Feb 1, 2013 1:02 PM

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that work to inform people of any trace of allergens in their product.

826	My childrens lives are at high risk, namely the one with nut allergy. Egg allergy has also anaphyaxis in the other child. They can't eat at school. They can't eat out. Our school serves peanut butter so we must home school as it is a inhalation allergy to nut. Save a life, require companies to label foods with full disclosure including cross contamination. We are afraid for the safety of our family and don't trust packaging info. Our threshold is ZERO-its our childs daily life or death fight. Thank you.	Feb 1, 2013 1:00 PM
827	I would love to see "may contain" labeling be mandated by law; however, I feel it may promote companies to over label to protect themselves from liability. So very frustrating.	Feb 1, 2013 12:57 PM
828	in questions 16 and 17 the phrase "could be assured" is the trick here --- manufactures won't ever "assure" us of anything if there is even a small chance that a mistake can happen . . . I think that's why they would rather go with the useless phrase "may contain" so that they are not responsible if a reaction occurs --- being assured of no allergens from high quality people like DIVIES or Good Life is always my favorite way to go, but not always practical or affordable . . .	Feb 1, 2013 12:53 PM
829	Some companies do not put if traces of an allergen could be present even if it is not on the label. Quaker Oats is not labeled Gluten Free because it is processed in a facility w/ wheat. I had to call to find that out- there is no warning on the label. All products should be labeled for the top 8 EVEN if the ingredients are not on the list.	Feb 1, 2013 12:50 PM
830	I believe safe thresholds may be relative and I do not want anyone making any assumptions what is safe and what my children can handle. With children who are anaphylactic I would never take a known risk because mere contact can sometimes cause a reaction. Furthermore I do not understand how this is truly accurate to be a 'safe threshold' because what happens if it accumulates ie a child eats 5 snacks in a day within safe threshold. Is this still safe when it adds together? Please make labeling clearer and more absolute - do not allow for safe thresholds as this will further limit choice and reduce safety. Please contact me on nicole.roettele@btinternet.com if more info is required.	Feb 1, 2013 12:49 PM
831	Question 16 is worded in a way that makes it difficult to answer. It assumes that it would be possible to assure me that the "threshold" amount would be safe, and I just don't think that would be possible. I also think 9m is poorly worded - unless there is a VERY VERY clear and standardized definition of what constitutes "good" practices, with serious consequences for people who claim to use those practices but don't, it would be meaningless. Totally, utterly meaningless. That would be akin to believing some teenage waiter who at a restaurant assures us confidently that there are no nuts in a particular dessert, without being willing to check the box. I would be a very loyal customer in buying food products that specifically label their products as being walnut-free, peanut-free, etc., especially if there were some type of certification they could get whereby they have to show their processes and their knowledge of processes used in their ingredient vendors in order to have the right to label it as such.	Feb 1, 2013 12:41 PM
832	As a person with a serve allergen to a food and as a parent of a child that has an	Feb 1, 2013 12:40 PM

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allergy - I would not buy any product that states that is may/can contain or has been manufactured on equipment as the allergen.

833 Why in the world would I want my child to have even a mild reaction. This is terribly stressful for the child and parent as well. Feb 1, 2013 12:36 PM

834 This is confusing to me. How could a small amount not trigger a reaction for some people? How would anyone know? If my daughter reacts to particles in the air, how would she not react to a particle in food? This doesn't make sense to me. And how would food manufacturers even determine how much got cross-contaminated? In our case even trace amounts on shared equipment have caused reactions. Feb 1, 2013 12:35 PM

835 Please, let's use common sense here and let's be honest with consumers! Labels foods for what they are: Include ALL ingredients contained within a food, no matter the quantity. Feb 1, 2013 12:29 PM

836 When you daily live with severe food allergies and a multitude of them the last thing you want to do is purchase a product or ingest a food that may have allergens that could cause any symptoms or an allergic reaction. I have lived with my food allergies my entire life and now my child also has them. Living responsibly by avoiding allergens is the best thing to do. Feb 1, 2013 12:28 PM

837 Truth in advertising, labeling saves lives and makes loyal customers. Feb 1, 2013 12:24 PM

838 There are no thresholds that are universal as far as I know that apply to every person. Moreover, from what I understand a person's severity of reaction can be different every time, he/she is exposed. Feb 1, 2013 12:24 PM

839 We need more education to prevent life threatening injuries especially death of people. Feb 1, 2013 12:21 PM

840 I don't want secret ingredients. It must be labeled and I will make the choice. Feb 1, 2013 12:20 PM

841 I think all foods and beverages should list what is in them. For instance "spices", some people are allergic and does not know what it is specifically. I am an adult and I would really like alcoholic beverages to have a listing. I am scared to have any beer or wine because I simply do not know what is contained in them. I also have big issues with restaurants. The large chains are good with the allergy info but smaller places don't say. The food they serve is coming from a factory do they should know what is in it. It is very scary to eat out. Feb 1, 2013 12:16 PM

842 Greatly appreciate that there ARE labels on our food and I hope that the country of origin labels also continue. Feb 1, 2013 12:15 PM

843 Please educate businesses of the severity and get labeling correct Feb 1, 2013 12:14 PM

844 All I have ever wanted is better labeling. I would like food manufactures to be very specific in what they have in their products so that I can make an informed choice. In my perfect world food manufactures would realize there is a market for allergy friendly foods, (hint, hint General Mills and your obsession with peanutbutter!) and market to allergy families beyond "gluten free". (That, of course, being the new fad right now, but for some it's a real issue). We just Feb 1, 2013 12:14 PM

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need information, more and more information.

845	Every person's allergic threshold is different. Every single allergic reaction is different. It is not possible to determine what your reaction may be when exposed to an allergen. Strict avoidance is the way to keep my child safe.	Feb 1, 2013 12:09 PM
846	The only predictable element of a reaction is unpredictability. I would hope FARE can confirm this understanding through consistent message to the public.	Feb 1, 2013 12:08 PM
847	Allergens should be clearly labeled on all items. Ex. the front of the box, should say in bold, "Contains DAIRY". Or under the ingredient list, it should say in bold, "ALLERGENS: DAIRY, SOY". Not all foods have this. Thank you.	Feb 1, 2013 12:06 PM
848	my answers would actually be different for each child. The one that is allergic to nuts we don't take any chances with. The one that is allergic to milk is not as allergic and we sometimes buy things that are made in the same facility, but not that may contain.	Feb 1, 2013 12:06 PM
849	currently consumers are at the mercy of the manufacturers varied and confusing warning labels to try to determine which foods are safe to consume with respect to allergen cross contamination. i hope that the fda will consider implementing label standards with respect to this issue.	Feb 1, 2013 12:05 PM
850	The foods that I currently buy that have been labeled "may contain traces of specific allergen" are only foods that I have been buying for several years. I no longer try a new product that has that labeling.	Feb 1, 2013 12:05 PM
851	I continue to move away from buying processed foods because I don't trust that the company will tell me if there is a risk of a food allergen being in the product. The longer we live with this allergy, the more often we find companies we have learned to trust that have proved time and time again that they will be upfront with us and will label above and beyond what is legally required. Once I find a company like that, I tend to exclusively buy from them instead of trying out other companies because it's hard to find companies who communicate honestly. I want to see all food companies be required to label for not only what is in the food, but what could be in the food. I have seen too many recalls to trust that a machine will be cleaned well enough or that there won't be an issue of cross-contamination. If the allergen is present then I am not buying. It's my child's life and I would hope that keeping people alive is more important than making money so I want companies to start helping us know who we can and cannot buy from.	Feb 1, 2013 12:04 PM
852	According to blood test, my daughter has severe allergies to peanuts. Her number was so high that it exceeded the range from the lab. I like the extra information about food being made in a facility, food being made on shared lines...so that we can be extra careful.	Feb 1, 2013 12:03 PM
853	Why add labels with "May contain" either it does not does not. Teens take risk because of these "maybe labels" and find out the hard way how dangerous it is.	Feb 1, 2013 12:00 PM
854	As a parent of a child with a severe food allergy, it seems a mild inconvenience to manufacturers to have to identify possible allergens and label properly compared to the safety it can provide to affected people.	Feb 1, 2013 11:56 AM

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855	How can a food manufacturer possibly know what level of allergen would cause a reaction in any given person? Some people with milk allergy can handle butter, but even a dot of butter causes anaphylaxis in my kids...	Feb 1, 2013 11:56 AM
856	Keep up the good work!	Feb 1, 2013 11:56 AM
857	Based on the amount of allergen that was ingested by our child, and the immediate life threatening events that occurred, we would never, ever purchase a product that was labeled with that allergen in any amount. As stated above we would also never purchase that product again if the labeling disappeared.	Feb 1, 2013 11:55 AM
858	From my understanding in the food allergy world, that if you have hopes of outgrowing a food allergy, it is best to avoid the allergen. How can I possibly trust science when we don't even understand why there is a rise in food allergies. No, if there is any trace amount of an allergen in a food item - that food will not be eaten. No one can know the sensitivities of each person. Case in point, lactose monohydrate in prescriptions - that is something that a drug company may not disclose for a dairy allergy person, which is unfortunate because my child who is severely allergic to the dairy protein, does not tolerate lactose monohydrate.	Feb 1, 2013 11:48 AM
859	I don't think there is any way to guarantee the amount of allergen in a food that will or will not trigger an allergy reaction. Each case is different.	Feb 1, 2013 11:48 AM
860	Thank you for your work, FAAN!	Feb 1, 2013 11:47 AM
861	Wish corn and sesame would be added to the major allergen list.	Feb 1, 2013 11:45 AM
862	Thanks for doing the research. It is encouraging to see the advances made in labeling over the last 10 years. I am grateful!	Feb 1, 2013 11:45 AM
863	If a manufacturer has the capacity to guarantee that the amount of an allergen present is not capable of triggering a reaction (something which, frankly, you can *say* to an allergic person all you like, but they are unlikely to really trust it), then they have the capacity to eliminate those traces too. I'm not going to risk my life or the life of my child to make a corporation's bottom line easier - and I'm insulted that they want me to!	Feb 1, 2013 11:38 AM
864	I will occasionally buy products that say "Processed in a facility" unless they are oat products such as breakfast bars.	Feb 1, 2013 11:38 AM
865	#9g Sometimes: If an allergen is on the same equipment, I would call the company first. Thresholds: Trace amounts may play a role in increasing one's allergy even though there is no known reaction.... that is why we just need to know. My daughter had a reaction to a food that was not listed on a package. When I called the company they explained that it was processed on the same equipment although it had not been listed on the box. It is now listed. I have saved the original box of food. I thought someday maybe it could be tested to see how much of the allergen was actually present.	Feb 1, 2013 11:37 AM
866	There is no gray area for allergens-even a trace amount still counts and could be life-threatening for some if built up in the system.	Feb 1, 2013 11:36 AM

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867	I want better, stricter, labeling and ALL items used in food production, as some people have allergies and sensitivities to other substances such as dies and preservatives that are not always listed.	Feb 1, 2013 11:35 AM
868	Thanks for all you do!	Feb 1, 2013 11:30 AM
869	My son is VERY allergic to hazelnut. After talking with a manufacturer about a recent reaction he had, I know now that only a few micrograms can trigger a reaction. We need more scientific data to find out what are the thresholds can be for very sensitive persons.	Feb 1, 2013 11:27 AM
870	I want labels to tell me if there is ANY chance of cross-contamination.	Feb 1, 2013 11:25 AM
871	As someone who has suffered anaphylactic shock from pasta made in a facility that also processes egg pasta, I hope that the FDA can come up with stricter regulations regarding allergens. It seems to always be a gamble to try a new product since I'm always unsure of the degree of safeness and lack of contamination the product has had. I am very happy FARE is beginning the process. Thank you!	Feb 1, 2013 11:23 AM
872	It is time to change the way we manufacture food and make it perfectly safe for those with allergies !	Feb 1, 2013 11:22 AM
873	The laws need to be stricter on phrasing & placement of allergen statements but a threshold doesn't feel necessary	Feb 1, 2013 11:18 AM
874	Clear labeling about possible cross-contamination needs to be mandated not "optional". It causes many reactions that go undocumented.	Feb 1, 2013 11:17 AM
875	Please label as much as possible and mandate all producers to follow a regulation	Feb 1, 2013 11:13 AM
876	xxx	Feb 1, 2013 11:13 AM
877	Please ask the FDA not to be captive to the industries that it regulates. The FDA should protect consumers and not protect industries / firms.	Feb 1, 2013 11:12 AM
878	The prevailing information we were given was to avoid allergens. Abstinence is the only safe level of allergen. They recommend that food challenges only be done in hospitals with medical supervision. I don't want to have to risk an at-home food challenge because some factory has a production error. I don't want my child to have a reaction because it poor quality standards were easier on a company's bottom line. Don't make them change their standards, just tell us what's in the food so we can avoid it.	Feb 1, 2013 11:08 AM
879	Please stand strong against the threshold contrarversy. The food industry must understand that this has become a very serious issue and is about much more than their profits. Peoples' lives are at stake and well as their mental well being.	Feb 1, 2013 11:06 AM
880	I'm not sure how #16 would work. I thought everyone had a different tolerance level. Therefore, how could they assure no one would have a reaction?	Feb 1, 2013 11:04 AM
881	This survey has made me realize how little i really know about certain areas about food allergies. Which is scary for me because any reaction i have from	Feb 1, 2013 11:03 AM

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food will be an anaphylactic reaction.

882	My child's allergy is so sensitive that even skin contact can and has triggered anaphylaxis. We don't trust anything that is written on a package. Before trying a new item we research it. We contact the manufacture and check other sources.	Feb 1, 2013 10:58 AM
883	Food labeling can be much improved. Some allergy ingredients are hard to find and some do not have it at all even though they should. I wish for more messages that state the product was not processed in a facility with "allergen" Companies need to be more exact in their approach to making sure the product does not contain the allergen if it states it does not.	Feb 1, 2013 10:55 AM
884	Thank you for the opportunity to give my feedback. I really do count on the proper labeling of products to do the best that I can to protect my daughter. It truly is a matter of life and death for her!	Feb 1, 2013 10:51 AM
885	I only want my child to be safe. I have nothing against any type of food but if it could cause a chance to cause a reaction I choose to avoid altogether. I am hopeful that one day all ingredients are self explanatory to all individuals. There are some that we avoid because it just is not clear enough.	Feb 1, 2013 10:49 AM
886	I think all ingredients need to be listed. The major allergens should be made on separate equipment with special filtering equipment for the air.	Feb 1, 2013 10:48 AM
887	My answers are probably different than someone with more severe allergies - my food allergies are cross-reactions and are unpleasant but unlikely to cause anaphylaxis.	Feb 1, 2013 10:48 AM
888	I highly encourage more food safety laws in food products and our schools and will support any legislation to make food safer	Feb 1, 2013 10:41 AM
889	My daughter is severely allergic to peanuts, so we just completely avoid anything that could have peanuts in it.	Feb 1, 2013 10:41 AM
890	I would assume the scientific threshold for each patient is unique to that individual and we should follow zero threshold levels for labeling purposes...it should be the law however, just because two different manufacturers share the same building does not mean the label should say manufactured in a facility that also processes...as long as they share no equipment or air ducting. we have gone a little over board.	Feb 1, 2013 10:37 AM
891	The last few questions are CRAZY! Would I knowingly subject my child to a food allergy reaction?! I'm assuming the folks doing this study understand that for most with peanut allergies, any introduction could cause a reaction and in most cases the reactions get progressively worse. The FDA needs to make the food industry clearly label all food products, they need to make it a law that all possible allergians are labeled, they need to protect those with food allergies!	Feb 1, 2013 10:34 AM
892	I'll reiterate that I believe trigger thresholds are idiosyncratic, and vary from food to food even within a given person. For example, my child is allergic to milk, egg, and peanut. I know that he can tolerate a bit of milk here and there (if he gets an incidental sip, or if milk is included in small amounts in packaged products like breads). On the other hand, he is severely allergic to peanut, so I	Feb 1, 2013 10:30 AM

will not feed him anything that was even processed on shared equipment with nuts. I think it is good to be given as much information as possible about potential allergens on food labels, but I don't want manufacturers making decisions for us about how little is too little of an allergen to mention. I also do want manufacturers to be required to note if an item was processed on shared equipment with particular allergens. If manufacturers were to not list an allergen due to a widely accepted threshold and someone were still allergic to their product due to an undisclosed allergen, I think this would (and probably should) open them up to product liability claims. Also, were there to be labels with something like "accepted levels of allergen," these would possibly/likely lull others who make decisions about my child's food (other parents, caregivers, relatives, etc.) into thinking something was safe for him when, in fact, it might not be. This might lead them to decide he could eat something based on the label, rather than consulting with me to determine whether or not to give it to him. I could see this being a very big issue, if this were the way new labelling/threshold rules happened to play out.

893	As the parent of 2 children with severe food allergies, I'm not comfortable with the concept of an allergen threshold. However, I would support standards for clearer, consistent labeling -- ie, it's unclear what the difference is between foods labeled "may contain" vs "processed on the same equipment...".	Feb 1, 2013 10:29 AM
894	Question 17 really bothers me. "Only" a "mild allergic reaction"?!?! You do realize that the more exposure one has to an allergen, the more likely one is to become increasingly allergic to the food, as in anaphylaxis?!	Feb 1, 2013 10:29 AM
895	We need a LAW that mandates exact language. Will consuming this food/drink harm my allergic child or not? There are too many ways manufacturers are declaring allergen information on labels.	Feb 1, 2013 10:29 AM
896	allergic to corn & it's by-products. Causes headaches & upset stomach	Feb 1, 2013 10:27 AM
897	Regarding food labeling- although all of my son's allergies are potentially anaphylactic, I might purchase products that are produced on shared equipment with products containing milk or egg, but never purchase products that may have any possibility of contact with peanut. This is because peanut is responsible for far more severe and fatal reactions than milk or egg, and peanut protien is not denatured by heat. My answers to your questions regarding labeling are only as applies to milk or egg, but would be different if the allergen in question was peanut.	Feb 1, 2013 10:27 AM
898	For those of us with children with anaphylactic allergies, we need to know exactly what is in a food item. If it says "free of X" it needs to not have ANY of that food item. Not "5 ppm" or "2 ppm" but "0 ppm". We don't know what our particular child's threshold will be and there is no way for us to know that. We just need to know the truth about the contents of food products, so we can make decisions based on our child's allergy level. We also need better labeling of mystery ingredients like "spices" and natural flavorings.	Feb 1, 2013 10:26 AM
899	How on earth can you assume any level of reaction I have will be mild? If any trace of an allergen exists, I have head-to-toe hives for days. Can the FDA really assure me that such a reaction is ok? Ok to them, or to me? The whole idea of a legally-defined "acceptable" amount of allergens is absurd.	Feb 1, 2013 10:24 AM

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900	Those last two questions are ridiculous. Who are we to be so careless about others and their happiness that we think its fine to have a "mild allergic" reaction? My kids have sacrificed more than any children should ever have to. They will be stronger and better people for it. They are isolated from celebrations at school, church, and family functions. No matter how much I do, it is an uphill battle when you include the people outside of your home. You can say that you understand, but you never will, unless you live it and experience their disappointments and discomfort. Please don't mess with labeling.	Feb 1, 2013 10:23 AM
901	A true scientific study would be in a controlled environment. A factory setting is not. There are too many outside variables that you have no control over. All it takes is one mistake or human error. As a mom, you are talking about my child's life. Thank you for hopefully listening.	Feb 1, 2013 10:22 AM
902	I feel that some companies, Walmart is an example, put the advisory labeling on all their products to cover themselves, but I often wonder if the product really is a risk to my son. But because the wording is on the products, I never purchase them. It extremely limits what I can buy from them.	Feb 1, 2013 10:22 AM
903	I'm not sure why this survey needs to be taken. The labeling of allergens on ALL packages is a no-brainer. If we don't see a label as to whether an allergen is present or is not present, we DO NOT purchase the item.	Feb 1, 2013 10:22 AM
904	My biggest issue is making the general public and schools aware of the severity of allergies. Why on earth do we not have MANDATORY guidelines for managing allergies and anaphylaxis at schools? They should not be voluntary. This leaves children unprotected and if their parents and the school staff are not super proactive the child will not be safe. I know this from experience.	Feb 1, 2013 10:21 AM
905	I would purchase food that had been made in a facility if I knew that the segregation of the allergen was sufficient to stop cross contact. I am frustrated at the mount of labeling that seems like companies are just putting avisory labling on to prevent them from any kind of liability. I also have recently found statemtns about allergens on the top of food products and on the front of the packagaing. I think that if a compnay puts allergen information on a package it should always be listed under to th ingredients. If they choose to put additional allergen lableing that is good too. But it is very hard to buy itmes that you think are safe for your child when the lableing is in defferent parts of the package. An example is one of Lays low fat potato chips has an adviosry statemetn in the upper left hand corner and the ingredients are listed on the right-hand side.	Feb 1, 2013 10:20 AM
906	Wouldn't each individual have their own unique threshold? I do not want to experiment with thresholds in my home. But maybe I am already unknowingly if the food was processed on shared equipment, but the manufactur is not doing the voluntary labeling. I would rather there be more clear cut labeling rules. We certainly appreciate changes over time on improving the ability of food allergy families to navigate their food supply.	Feb 1, 2013 10:20 AM
907	For my daughter with 22 food allergies, I can not buy much of any processed foods due to the liklihood of cross contamination which triggers an anaphylactic reaction.	Feb 1, 2013 10:18 AM
908	I will not buy a product which says manufactured in same facility or processed on	Feb 1, 2013 10:18 AM

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same equipment with tree nuts. I do not buy any bakery item due to the labeling. It does not state allergy free facility. And the bakery manager can not verify their products are made at a nut free facility. We bake cookies, etc. at home and are most diligent at school and any treats brought from other students. My daughter-in law brings our little one her own treat, She has a place to eat with other children who have allergys. We also supply hand wipes for the entire class so they can wipe their hands after eating lunch or treats. We must have very specific warnings on ALL food labeling. And it should be law on all food labels. I feel we cannot always trust a warning and must read all ingredients. Until that time, we as parents and grandparents must be alert and guard our kids. Every label must be read and if not sure, the item is not purchased. We all must take responsibility to keep our loved ones safe.

909	I do not like the idea of creating 'thresholds' when it comes to food allergies. This is a horrible set up. One person's threshold could be very different than another person's...it's a bad idea. Labels should just state what is in the product....if someone has a higher threshold...they can choose to take that chance but this will end up confusing food allergic and those that care for them.	Feb 1, 2013 10:16 AM
910	I don't think I would feel reassured that the amount of allergen present would not cause a reaction because the level causing a reaction is different for individuals. My 2 children have different thresholds. What level could be safe for every allergic person?	Feb 1, 2013 10:13 AM
911	na	Feb 1, 2013 10:13 AM
912	Although I do not think my answers would change I would first need to consult with the doctors to make knowledgeable decisions based on questions 16 and 17. Thank you for the opportunity to give feedback. I truly hope that better labeling policies will soon exist as it is difficult managing allergies right now based on current laws. Please make is safer for our children to consume foods by making necessary changes forcing companies to provide more detailed information. Not just blanket statements to cover themselves from legal issues. Thank you again.	Feb 1, 2013 10:07 AM
913	I would like to see stronger labeling regarding soy products. Manufacturers only have to identify soy if the product contains soy protein. (e.g., not soybean oil). I react to all forms of soy. I have ended up in hospital emergency rooms many times because soy was not identified on the label. When contacting the manufacture I'm told the FDA doesn't require it because "most people typically react to soy protein". For this reason I do not purchase foods listed in K & L above. Please identify all forms of soy and let the purchaser decide.	Feb 1, 2013 10:04 AM
914	All customers should know exactly what is in the food they are feeding their family. When you add a food allergy family it is a matter of life and death to ensure you know what you are purchasing and bringing in to your home and feeding to your family.	Feb 1, 2013 10:03 AM
915	My son's allergy has been documented at the molecular level with the Uknow Test. Any trace of any form of peanut could result in a SYSTEMIC reaction.	Feb 1, 2013 9:58 AM
916	There is no "threshold" of safe for most of us with severe reactions. We even homeschool to keep a safe environment! When you've watched your child	Feb 1, 2013 9:58 AM

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almost die (twice) while you tried to figure out what the allergen was, you understand to stay completely away from that food.

917 Please take food allergies seriously and cross contamination can be serious too it causes anaphylactic shock in some Feb 1, 2013 9:57 AM

918 How does anyone know how much of an allergen could cause a reaction in someone. Isn't every allergic person different. I am confused and concerned about this "threshold" talk. Feb 1, 2013 9:57 AM

919 For questions 16 & 17, everyone has different allergic levels. What would make the manufacture know at what level the person is at that is a blanket statement that would protect no one. See Answer #11 I also think the blank statement may contain or product produced on equipment that produces allergen is a false sense of "I can't have that food" My daughter will eat NOTHING that says anything about nuts...That puts a huge damper in a persons food intake because I'm sure companies use those statements to cover their back side in case of a reaction or lawsuit. I don't think allergens and warning labels are taken serious enough by the food industry, including restaurants, grocery stores and manufactures. Finding a place to dine is next to impossible and shopping for a wide variety of food and snacks is a great deal of time and frustration. I once found a package of shredded cheese that had the this product is produced blanket statement... cheese, really? I'm very disappointed in the food industry and how they take little care in providing for people with these allergies (Mainly nut allergies) Thank you for working towards a better tomorrow for people with food allergies. Feb 1, 2013 9:55 AM

920 I don't know anything about thresholds. But my son is highly allergic. He has never actually eaten eggs, just cross contamination. And the last time his throat started to swell. If I new anything he had contained even the slightest amount, I would not purchase for my son, or my husband. Feb 1, 2013 9:54 AM

921 I would very much like to see laws enacted to require food manufacturers to state the amount (or at least the presence of) more kinds of allergens, such as sesame, legumes, etc. Also, sometime ingredients say such things as "flavorings" or "spices". We need to know specifically what flavorings, spices, etc are included in order to make safe selections for our family. Feb 1, 2013 9:54 AM

922 When will the US declare more that the top *8* allergens on labels? Canada already has the top *11* and European countries have *14*. Our family could benefit from the mustard and sesame!! Feb 1, 2013 9:54 AM

923 Many of these questions really depend on which allergen we are talking about - i.e. for my son peanuts are a much more severe allergy than a trace of milk Feb 1, 2013 9:53 AM

924 I would suggest looking to Canada and examining the food labeling requirements that have been implemented there. The same needs to occur in the USA. Feb 1, 2013 9:52 AM

925 Each reaction is different, every exposure to a life threatening allergen means the next reaction could be more severe or more life threatening. Allowing a minor reaction to occur on purpose is child abuse in my mind. because is sets up the body to have a life threatening reaction later. The only way to keep highly food allergic people safe is with zero threshold tolerances and completely Feb 1, 2013 9:51 AM

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avoiding the foods with the allergen and avoiding cross contamination with the allergen. Otherwise you risk very serious consequences in the future, such as anaphylaxis, hospital stays or death.

926 It's all very confusing for parents and caregivers. It's even more confusing when you're trying to empower your FA children! Feb 1, 2013 9:49 AM

927 Regarding #16 & 17, I base my answer on my own understanding of my allergy & how easily I react. I'm not sure any amount of testing can ensure that a certain level of an allergen in a food that won't cause an allergic reaction for everyone. Feb 1, 2013 9:46 AM

928 I think much depends on the reputation and past history of the company making the product in terms of my/my children,s decisions on trusting any allergen-related statement they publish on any of their products. Even if something is mandated by law or recommended by the FDA, one needs to evaluate how (to the best of their ability) a company interprets, implements, and consistently applies the "law." Who are you going to trust your ability to breathe with (even though you do carry 4 epipens and prednisone ,,). No one food product is that important and hopefully safe alternatives can (always) be found. Feb 1, 2013 9:44 AM

929 I would not purchase products containing threshold information as my child has reacted to products in the past, supposedly not containing allergens, but due to cross contamination. Feb 1, 2013 9:43 AM

930 Thank you for your work in pushing for laws that will safeguard people with food allergies. Package labeling laws and strict adherence to them are extremely impt. for safety and peace of mind for the consumer. Feb 1, 2013 9:42 AM

931 I lived in Germany for over 10 years and never had a problem with food allergies there. I am very concerned about the way we as Americans process our food and the quality of our products. GMO's, the way we treat and feed our animals as well as the way we make products with ingredients such as corn syrup and soy concern me. I feel strongly that we as a country and people need to improve our diets and the way we treat nature and animals. Thank you for this survey, and in so, taking a step to improve the quality of our life. Feb 1, 2013 9:40 AM

932 Your last question is fascinating. There is a severe disconnect between what doctors tell patients and that question. If parents are going to assume some risk in these situations, then it's important that doctors support them in taking those risks. Right now, a doctor will council strict avoidance because that answer is the least likely to result in problems for the *doctor*. Quality of life for the patient is so often secondary to even the tiniest risk of litigation for physicians. I have been a FAAN member for almost 15 year now and I've seen the evolution of thought. Yet I would still say that more has to be done to escalate the mental health of food allergy families as a priority. Keeping kids 100% safe from allergens, just to have them later develop crippling anxiety disorders as a result, is a lousy outcome. Feb 1, 2013 9:40 AM

933 For those allergic or sensitive to gluten, even the tiniest amount will cause symptoms. Contrary to belief, these are rarely "mild" reactions. Reactions can last for days or weeks, therefore it's crucial that all allergen ingredients are labeled, even trace amounts, and not hidden under misleading ingredient Feb 1, 2013 9:36 AM

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names.

934	I hope that allergist will all start pushing patients to food challenge and determine their threshold for allergic foods.	Feb 1, 2013 9:29 AM
935	Because thresholds are so variable and individual, I feel it is impossible to assure that any level of allergen is safe across the board.	Feb 1, 2013 9:24 AM
936	If I am wrong about questions 12 and 13 I would like to know. I rely on packaging to determine whether or not my son will have a reaction or whether that food is safe. I am so grateful wasn't my son born even 10 yrs ago because I would be sacred to feed him anything. Please continue to label foods, the more specific the better.	Feb 1, 2013 9:23 AM
937	I appreciate the opportunity to provide feedback! I appreciate mandatory labeling of food. I would appreciate GM labeling. It is entirely possible to insert peanut protein into corn and not tell me. I think it is unfair to not let the public be informed and make their own choices.	Feb 1, 2013 9:22 AM
938	Packaged goods are increasing their labeling which is very helpful. However it would be great to get restaurants on board with this as well	Feb 1, 2013 9:20 AM
939	Taking chances with my young child is pretty unacceptable unless there's strong scientific evidence that mild exposure could improve his health in some way.	Feb 1, 2013 9:14 AM
940	As our food in USA is highly processed & produced w/GMO's it is imperative that our labels warn consumers what they are putting into their bodies! Specific labels stating the exact ingredients are mandatory to avoid allergic related deaths since no legislation concentrates on removing these pesticides & chemicals in the growing & processing of our food!	Feb 1, 2013 9:14 AM
941	Keep up the good work!	Feb 1, 2013 9:13 AM
942	Please implement more labeling on all products including, may contain, same facility, etc	Feb 1, 2013 9:12 AM
943	Standardized definitions for labeling and more detailed labeling would be very helpful. My sister frequently has to call food manufacturers to clarify what their labels mean.	Feb 1, 2013 9:12 AM
944	My allergic son, now 19, has knowingly consumed food with "processed in a facility label. I tell him not to. However, I have to agree this type of labeling is not helpful. Having science-based thresholds & GMP is the better goal.	Feb 1, 2013 9:12 AM
945	We want processing information required by law, just as the ingredients are. Thanks!	Feb 1, 2013 9:11 AM
946	The current advisories on possible contaminants are not sufficient to give me confidence that a product is, or is not safe. In most cases, we do not buy products that even mention the possibility of allergens.	Feb 1, 2013 9:11 AM
947	I don't think there is any such thing as food that contains our allergens that are not capable of triggering an allergic reaction. If it contains so little that our bodies don't recognize it, why bother putting it in?	Feb 1, 2013 9:11 AM

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948	Our daughter is a brittle anaphylactic and we would NEVER intentionally attempt any food we do not see processed	Feb 1, 2013 9:11 AM
949	We were always told that there was no "safe threshold" for eating the foods to which one is allergic.... Also: FYI. My son was diagnosed as milk, egg, peanut and tree nut allergic as a toddler, but outgrew milk and egg allergy by age 12. He is still allergic to peanuts and most tree nuts.	Feb 1, 2013 9:11 AM
950	If it was just for myself, I might have answered differently to questions 16 and 17, however, my daughter's safety is of paramount importance to me, and she is less able to tell the difference between a mild reaction and a life-threatening one.	Feb 1, 2013 9:09 AM
951	Labeling still should be more detailed.	Feb 1, 2013 9:08 AM
952	My child also has EOE so we can't be sure when he is having a reaction (reaction is often internal).	Feb 1, 2013 9:08 AM
953	I think it is vital that ALL allergens regardless of amount be listed plainly & prominently on packaging. I also think it is important to NOT give people a false sense of security by referring to safe thresholds unless it is proven safe for all allergic persons.	Feb 1, 2013 9:07 AM
954	The idea behind strict avoidance goes beyond avoiding an obvious reaction. Current thinking is that it may also serve to help the body overcome the allergy in time.	Feb 1, 2013 9:05 AM
955	I am a school nurse in NY and a sleep away camp in Ma. we have 10x the amount of epi pens and emergency plans at camp than are probably warranted...very few of those children really require those steps.	Feb 1, 2013 9:05 AM
956	I would never purposely serve any product to my family that would make them the least bit uncomfortable. Absolutely not.	Feb 1, 2013 9:04 AM
957	I think that my daughter's doctor and I should determine what is safe for her, and that we should be given ALL of the information needed to make that decision. Labeling for shared equipment/facilities should be required because some people can handle more than others.	Feb 1, 2013 9:03 AM
958	We would never subject the child to a food that we know would produce a reaction as that makes him wary of trying new foods and breaks the trust he has in us to feed him.	Feb 1, 2013 9:01 AM
959	It is very stressful to be an allergic consumer. When in doubt, I go without. Labeling standards would ease my mind and make shopping a better experience.	Feb 1, 2013 8:59 AM
960	Allergens can cause a fatal reaction at any time, not dependent on thresholds.	Feb 1, 2013 8:59 AM
961	I would like to see corn identified as a major allergen. I would also like to see improve labelling of sources of ingredients.	Feb 1, 2013 8:59 AM
962	I think anything that contains ANY amount or type of protein of the allergens should not be labeled allergen free for example "dairy free cheese, dairy free creamer" but yet it has casein (milk protein) in it. As a new allergy parent to my	Feb 1, 2013 8:57 AM

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son I gave him some "dairy free" cheese and ended up on the ER with a 10 month old having anaphylaxis!!!

963	I would love more consistency of labeling products run on the same line. Even if they 'cleaned' the line, I am wary. What if a small amt is lodged somewhere? I think they SHOULD disclose if an allergen is run on the same production line, for consumer safety. Not everyone does this. For example, much of the ice cream manufactured in the U.S. is run on peanut/tree nut lines. Many of the product labels do not mention this. A newly allergic person would not know. Not too many people can afford to ship ice cream from Canada, where there ARE safe manufacturers.	Feb 1, 2013 8:57 AM
964	The whole threshold thing needs to be thrown out the window because o one can predict a reaction and it's severity!	Feb 1, 2013 8:56 AM
965	Dove ice cream bars are currently labeled incorrectly. My mother had a major anaphylactic reaction to trace nuts in them, even though the label says they were made in a separate facility. We contacted the company but they were far more concerned with preventing a lawsuit than our insistence they change their labels.	Feb 1, 2013 8:55 AM
966	Because some allergens have a high risk of increased reaction with each exposure, I believe it would be impossible to determine how much is safe. I would be fearful of allowing my child to have any knowing that each exposure could make the next reaction severe.	Feb 1, 2013 8:54 AM
967	Would such testing also be applied to wines/beers/liquors as well?	Feb 1, 2013 8:53 AM
968	I get processed food for my allergy people through Peanut Free Planet. They are very good at identifying different allergens and seem to take more precautions. I also trust items manufactured in Canada more than other countries because of their awareness to food allergies. I call companies (when I am in the store) to ask if I am unsure about an items labeling. Also there are a few apps that I use as well..sometimes they have more info than the label. I would like to say again that labeling something with threshold is not the answer. Sometimes the allergens affect a person one way and the next time they may get less and affect the person worse. Thresholds are definitely not a good thing. I would NEVER go by that.	Feb 1, 2013 8:52 AM
969	We need more nut-free food manufacturing plants so there is no issue of cross-contamination. I always buy products made in nut-free facilities, even if it is for a non-allergic family member, just to support their efforts.	Feb 1, 2013 8:51 AM
970	There are two adults living in my home ... we each know what we can eat and what we cannot. Handling these items is not a problem for either of us. When our child relative is visiting we thoroughly clean all exposed surfaces and contain all allergen items in the pantry where he cannot get to them. We have not had any issues, however I would like to see more rigorous requirements on labelling so I can ensure what I serve when he is here is safe.	Feb 1, 2013 8:48 AM
971	It would be incredibly helpful if gluten was required to be listed on a product as one of the major food allergens	Feb 1, 2013 8:47 AM
972	It is my hope that there are allergists that are weighing in on these	Feb 1, 2013 8:47 AM

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decisions/recommendations.

973	There is so much individual variation with respect to food allergies, and also so much that is NOT yet known about food allergies, that FARE and the government should not be endorsing or trying to establish "safe" levels for allergens. To do so is to court a potential severe reaction in a sensitive individual. In addition, there are already so many mistakes and recalls related to not declaring or mis-declaring just the "top 8" allergens as it is, I believe labeling foods as "allergen-free" will lead to more and probably have more severe consequences because more people with food allergies will buy those products thinking that they are safe. The only safe amount of a food allergen is zero.	Feb 1, 2013 8:46 AM
974	We really need to be more careful and educate the public. I have been dismissed, bullied and outcast because I ask that people use caution around me. No amount of a life threatening allergen is ok.	Feb 1, 2013 8:43 AM
975	I would not like to take a change with my or my family's health and well being	Feb 1, 2013 8:40 AM
976	My decision to purchase a "produced on the same line as....." product is dependent on whether there is a statement about good manufacturing practices being used, or if my child has successfully eaten that product in the past. If neither of these are present, I generally will not purchase it.	Feb 1, 2013 8:39 AM
977	I would only purchase food that is safe for my daughter's level of sensitivity/threshold. She is more sensitive to her allergens than most others with the same allergy.	Feb 1, 2013 8:39 AM
978	OTC Medicine and prescription drugs should also include such warnings.	Feb 1, 2013 8:38 AM
979	I wish restaurants were better about labeling items that contain allergens; it is sometimes embarrassing having to ask about everything when it could just be noted on the menu (like if they use peanut oil or if a baked good has walnuts in it).	Feb 1, 2013 8:37 AM
980	.	Feb 1, 2013 8:37 AM
981	I cannot tolerate even a microgram of peanut in my food without experiencing a significant reaction. Scientific thresholds that determine whether or not an allergen will illicit a response are completely dependent on different people	Feb 1, 2013 8:36 AM
982	I would NEVER give my son something that could potentially kill him. I don't care what the label says. If it has nuts or peanuts; it's not on his plate. Period.	Feb 1, 2013 8:36 AM
983	Thank you for allowing me to participate.	Feb 1, 2013 8:35 AM
984	PLEASE pass mandatory labeling laws for anything containing GMOs - we have the right to know! Please get rid of the exemptions that exist for organic industry (such as large producers must meet a certain percentage of organic)	Feb 1, 2013 8:34 AM
985	Thank you for the opportunity to be included in this survey.	Feb 1, 2013 8:30 AM
986	The last two questions are horrifying to think about. I would never test my threshold. If this is what the FDA wants to do, they know nothing about allergies.	Feb 1, 2013 8:30 AM

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987	The only solution to a food allergy is 100% avoidance. I have a child who is anaphylactic to multiple food allergens. We have attempted 100% avoidance. Unfortunately we have purchased foods that were later tested to be made with wheat flour instead of pay flour (but manufacturer label said oat flour and gluten free). Education is the key, many people understand avoidance but they do not understand cross contamination.	Feb 1, 2013 8:29 AM
988	I would like to see "may contain", "made in a facility..." etc, as well as "Made in a nut free facility" mandated on every product.	Feb 1, 2013 8:29 AM
989	Likelihood of buying a product based on "may contain" etc labeling depends on allergen. No way for peanuts or shellfish +severe reaction + but ok for eggs and dairy +less severe reaction +	Feb 1, 2013 8:26 AM
990	Every body is different, when it comes to levels of something that can cause harm to ones' body it can be a vast range and to scientifically say that a specific amount is "safe" is too much of a over generalization. As a parent, I am not comfortable giving my child foods knowingly having "a little" bit of of the allergen over and over.	Feb 1, 2013 8:26 AM
991	I have been reading more about how Lupine/lupin is a common trigger for individuals allergic to peanuts (like my daughter); I would specifically avoid these products if they were labeled as such and hope to see stricter policies in place regarding more than just the top 8 food allergens. Thank you.	Feb 1, 2013 8:26 AM
992	The food I am allergic to does not have to be labeled for (vegetable peppers). It is awful. I have to avoid any food that is labeled "spice," which is most foods. I wish that all ingredients in a food item have to be labeled for.	Feb 1, 2013 8:24 AM
993	Thank you for taking comments about this issue from us. I know this is not an easy task to chase all the food allergies out there, but the more families can know about the products based on the labels, the better prepared we can be in feeding our children with peace of mind. I will always research or ask before I try something new especially when the label doesn't tell me one way or another.	Feb 1, 2013 8:24 AM
994	How can you be sure that something can only be capable of a certain reaction? All people are different.	Feb 1, 2013 8:23 AM
995	My daughter has had anaphylactic reactions by merely being touched by peanut butter. So it is all or nothing for me.	Feb 1, 2013 8:22 AM
996	For #17, I would purchase that food for others the household, but not for the allergic individual. Currently, I do not purchase foods that contain the allergen even if only non-allergic family members would be consuming it.	Feb 1, 2013 8:22 AM
997	I hadn't heard of the FDA trying to introduce the notion that there is a correlation between the amount of allergen present and the severity of a reaction. If someone with an allergy has presented with an allergic reaction in the past, there is no way to predict how much or how severe a reaction will be in the future. To suggest that there is is not safe.	Feb 1, 2013 8:22 AM
998	A standard language should be mandated for allergens. Or perhaps a symbol that is universal among packaging. I sometimes simple avoid products when I	Feb 1, 2013 8:22 AM

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see the word nut or peanut, only to see later that it was advertising nut free. This takes me a step backwards in easily eliminating products or accepting food as a safe. I would rather just see if allergens could be present. Advertising for nut free should not be near a label where allergen warnings are present.

999	Our child's dairy allergy is very severe. It is unlikely that I would trust a label unless we tested a product containing the allergen with the blessing of our doctor. For egg, yes. He can tolerate a reaction to egg much better than dairy.	Feb 1, 2013 8:18 AM
1000	Sesame is not classified as a major food allergen in the USA, nor, interesting enough, you do not list it as one on this survey. Many children are now presenting with allergy to sesame. Why is not a part of your survey?	Feb 1, 2013 8:18 AM
1001	It is the most frightening events thus far in my life for a grandchild to react to foods that do NOT list all ingredients and/or preservatives on the label. Life threatening dangers MUST be noted on food items!	Feb 1, 2013 8:17 AM
1002	We need more labeling & education, especially among the poor.	Feb 1, 2013 8:17 AM
1003	Standardize the allergen information including all foods manufactured and imported from foreign countries. There is confusion on my part with shared equipment and may contain and it doesn't help to minimize or categorize allergen exposure levels for persons with anaphylactic responses - they may die!	Feb 1, 2013 8:17 AM
1004	Thank you for your help!!	Feb 1, 2013 8:17 AM
1005	I dislike thresholds as everyone reacts differently.	Feb 1, 2013 8:16 AM
1006	As more kids are developing food allergies, manufacturers need to be vigilant in their labeling. But blanket labeling is frustrating. If I look at Great Value brands, almost all says "manufactured in a facility that ..." Is it really, or are they protecting themselves.	Feb 1, 2013 8:16 AM
1007	Thanks for fighting this fight for the food allergy community!	Feb 1, 2013 8:14 AM
1008	Manufacturers rely on these warning labels out of laziness b/c they don't want to have to ensure the integrity of their products. Those of us with children with allergies are well aware that some of the products with "may contain" or "manufactured in a facility" labels may be safe but we are not willing to take that chance.	Feb 1, 2013 8:12 AM
1009	My sons' life and health are so important to me that I would avoid any and all products that included any amount of the allergen. I do not agree with the thresholds that are trying to be passed for food labeling. No one deserves to be put at risk for the sake of companies making more money. I would always pay more for safer food for my son.	Feb 1, 2013 8:12 AM
1010	We order processed food from Peanut Free Planet. They take extra precautions concerning food allergies.	Feb 1, 2013 8:11 AM
1011	whatever the outcome, there needs to be a massive education/ad campaign to follow through. This not only effects us but all that come into contact with us through school, sports, place of worship, social organizations, work place!!!	Feb 1, 2013 8:10 AM

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1012	No food is worth experiencing anaphalaxis	Feb 1, 2013 8:10 AM
1013	As for #'s 16 & 17 - my answer is NO for peanuts because they are a killer; & YES for other allergens that actually can't kill you! PS (some candies have fish oil in them & it's not listed as an allergen)	Feb 1, 2013 8:08 AM
1014	I answered "I don't know" to #16 since it doesn't seem feasible to me right now that I could be "assured" that the amount of the allergen is not capable of triggering an allergic reaction. We haven't had any threshold testing done with my son, so I'm not able to give a yes or no answer to that question.	Feb 1, 2013 8:07 AM
1015	Would the threshold theory be in sync with allergy shots- to increase tolerance?	Feb 1, 2013 8:06 AM
1016	With peanut allergy, our doctor advised that if we can avoid all traces of nuts, we have a chance of our daughter outgrowing the allergy. We want to buy products that have no traces of nuts. We like Mars Canada's peanut free products and wish they would do the same thing here. Why does chocolate need to be made around nuts? Thank you for listening.	Feb 1, 2013 8:04 AM
1017	I would never by a food that contains allergens as reactions/sensitivities change over time.	Feb 1, 2013 8:00 AM
1018	It should be a law that companies be required to share information about factories, facilities, and equipment and the allergens that are also used. I don't know if I would trust a company that said the amount of the allergen present in the food is not capable of triggering an allergic reaction. Every child is different and I don't believe they have the capacity to know that. Even if they did, I likely still wouldn't trust them.	Feb 1, 2013 8:00 AM
1019	I believe food manufactors should not allow any level of allergen or chemicals to be placed in foods. If a specific level is allowed, do they not believe these levels add in up the human body to a point were it becomes unsafe. I Do!	Feb 1, 2013 7:59 AM
1020	Thresholds are not universal- I can handle a much larger exposure to tree nuts than my son- so this kind of labeling could be very dangerous and I am strongly opposed to it.	Feb 1, 2013 7:58 AM
1021	Peanut allergies are deathly. I wouldnt feed my child anything that i knew had even trace amounts as his allergy is very severe and he is only 4.	Feb 1, 2013 7:57 AM
1022	I am in the field of healthcare (pharmacist), and we are taught to weigh risk versus benefit when making a patient-care decision. In this case, the risk of a patient experiencing a life-threatening allergic reaction far outweighs the minor benefit of greater shopping convenience. Use of thresholds in food labeling seeks to correct a minor issue (the large number of manufactured foods with possibly unnecessary labels indicating some degree of allergen risk) by creating a life-threatening risk for some. In the current system, consumers are aware of potential allergen contamination (in products choosing to carry such warnings) and can decide for themselves whether to take this risk or not. The use of thresholds takes that decision away from the consumer and gives it to the food manufacturers and government – this seems unlikely to lead to greater safety for consumers.	Feb 1, 2013 7:57 AM

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1023	It should be required by law for labels to fully disclose major food allergy information - including labels such as "processed in same facility as allergen", etc. Very allergic individuals need to be fully informed about what may come in contact with the food they are purchasing. Also, labeling practices need to be standardized by law to assure consistency & prevent confusion for allergic individuals.	Feb 1, 2013 7:55 AM
1024	We feel companies should NOT be allowed to just make a blanket statement for all products such as...could contain, may contain, etc for all their products. Each product should be labeled according to the TRUTH and be more specific.	Feb 1, 2013 7:55 AM
1025	what the hell? there is no amount that can be assured to cause a mild reaction! My son went into anaphylaxis from the skin test. I know that's rare. but his life is important as well. His life should be considered when labeling food. ultimately it is my responsibility to keep my family safe, but how can I do that without the proper info? how many people have to die before proper labeling will happen?	Feb 1, 2013 7:55 AM
1026	Food labels MUST be clear about ingredients	Feb 1, 2013 7:55 AM
1027	Education about food allergies is vital. No one understands about this unless it is their own child or grandchild that is suffering from it.	Feb 1, 2013 7:55 AM
1028	All ingredients should be labeled	Feb 1, 2013 7:54 AM
1029	My daughter has had anaphylactic reactions from eating food that was simply made in the same facility as an allergen. I am very careful about introducing anything new and product labeling is very helpful to me when accurate.	Feb 1, 2013 7:52 AM
1030	How can anyone be sure what level of an allergen will cause a Mild reaction? This is crazy, either foods have the allergen or not! We have to avoid all nut/peanuts & fish/shellfish at all times...even small traces.	Feb 1, 2013 7:52 AM
1031	PLEASE stop all "May contain" labeling. It is so confusing. Most companies I call, tell me they have it on their product and there is no risk because the line the food has on it is dedicated, yet they fail to put that on the package. So frustrating! Question 17 is ridiculous. We all know that food allergies are completely unpredictable. How can anybody know an amount would only cause tingly lips or itchy throat. I would NEVER buy such a product.	Feb 1, 2013 7:52 AM
1032	I would like to see a law requiring ALL ingredients on labeling. Not just the common allergens. I'm severely allergic to onion and carrot and products labeled "natural" flavoring or "spices " are not known to me if they are safe. And manufacturers should be required to disclose that info as when I call a manufacturer to see if the "natural" flavoring is safe for me they often tell me that is proprietary info and that someone will have to get back to me and they never too! EVERY ingredient should have to be listed .	Feb 1, 2013 7:51 AM
1033	When I answer question 9, I only purchase foods that "may contain" etc. for foods containing the allergen my son is not as allergic to, which is eggs. For his peanut allergy, we take no chances.	Feb 1, 2013 7:49 AM
1034	Food allergies are on the rise and no one can give a reason as to why. Until we better understand why food allergies are becoming more prevalent, I believe we	Feb 1, 2013 7:46 AM

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need to increase public education and awareness on food allergies and anaphylaxis. Too many people just do not get it and that can put many at risk of a reaction. Labelling on products is necessary, but too often the label is confusing or misleading. Clear, concise, honest labelling practices need to become uniform in our country and also needs to include health, beauty and household cleaners, as well as food. The safety of so many, especially our children, is what is at stake. As a parent I am as vigilant as I can be to keep my child safe; with increased public awareness and honest, no-nonsense labelling, it could only improve the safety from a severe life-threatening reaction for all.

1035	I have come across products that sometimes do not specifically mention 'contains allergen...' even for the 7-8 common allergens. One has to be very careful and read all the ingredients.	Feb 1, 2013 7:46 AM
1036	my son reacted to many foods that I ate while he was nursing. Apparently that is only a "trace amount" that he received from me. How can a company assure me that my baby won't have a reaction?! They can't!	Feb 1, 2013 7:44 AM
1037	It would be extremely helpful if the advisory labels were more specific than "may contain." Is it made on the same equipment as the allergen, or is the allergen just elsewhere in the factory? Also, requiring advisory info would be wonderful. At present, I don't know if the lack of info on a product means it's safe or just that the manufacturer decided not to tell us that the allergen was present in the factory or on the equipment. It's a big guessing game for consumers since this isn't currently regulated, and it's hard to play guessing games with your children's health. THANK YOU for looking into this and offering us the chance to provide feedback!	Feb 1, 2013 7:42 AM
1038	Allergic reactions can increase over time with continued exposure. From my own personal, painful, dangerous experience with an allergy to mango to my son's life-threatening allergy to peanut there is no way to convince me to buy products that place him (or myself) risk. My son must carry an epi-oen at all times. He is at risk not only if he ingests peanuts, but if he comes in contact with peanut residue (i.e. peanut butter smeared on a table or utensil, or if he is kissed by someone who has eaten peanuts within the last four hours!!!) To keep him as safe as possible, we have adopted a "No Peanut Policy" We don't buy products that contain peanuts, or may be cross-contaminated by peanuts. We don't purchase items that inform us that peanuts are in the same facility, regardless of segregation processes in manufacturing. We do not go to restaurants that use peanuts, peanut flour, peanut oil, peanut butter and are very aware that even in restaurants that are "peanut-free" frozen and packaged foods, or baked goods from the outside could be cross-contaminated. (Our son's first reaction was hives from contact with cross-contaminated french fries) We cannot fly most airlines, eat in most restaurants, take him to many sporting events or the circus, and send him to camp. He attends a private school which has agreed to a school-wide "No peanut policy." The economic impact of his food allergy is broad, both in terms of the cost of "specialty allergen-free" foods and private school and what will be his lifelong avoidance of many businesses, products, and services others take for granted.	Feb 1, 2013 7:42 AM
1039	There need to be laws requiring consistent allergen labeling across the board.	Feb 1, 2013 7:40 AM
1040	Thank you working with the government on better understanding and	Feb 1, 2013 7:39 AM

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implementing a clear food labeling. Food labeling has improved over the years since my son was diagnosed 6 years ago but it is still something I am not sure of and can not fully trust the company labeling.

1041	my child has a SEVERE corn allergy - corn is hidden in so many ingredients, would like the item identified easier	Feb 1, 2013 7:39 AM
1042	I don't feel that the field of allergy research is far enough along to determine thresholds that would not cause a reaction. I would like to know even if a trace amount is present so I can make a decision on whether I feel it is safe for my children.	Feb 1, 2013 7:39 AM
1043	I don't know if the FDA is responsible for this or not, but wish that all persons who work in food service and get a food handlers license would be trained on understand food allergens and cross contamination issues.	Feb 1, 2013 7:38 AM
1044	My kids have reacted to trace amounts of cross contamination, this is gamble with their lives. Many kids need strict avoidance polices to remain safe.	Feb 1, 2013 7:38 AM
1045	As a parent of a child, and an allergic adult myself, I want clear cut labeling! It is either present, could be present or not present (I also like when it says that is manufactured in a facility with the allergen) Too many factors exist and everyone's threshold is different. If companies can identify if there is an allergic present, could be present or was made where the allergen is present it should be up to the individual to make the decision to consume the product or not. I think the companies/FDA have the obligation to put the information out there for consumers to know but then it is ultimately up to the consumer to take the responsibility for themselves and their actions based on information provided.	Feb 1, 2013 7:37 AM
1046	I don't believe anyone can guarantee my child would be safe if he ate something with a trace amount of the allergen. He had an anaphylactic reaction from just being touched by it. He's never ingested his allergen.	Feb 1, 2013 7:37 AM
1047	This is great, but FARE, please work on two other issues: 1) MANDATED labeling for mustard and sesame; 2) MANDATED labeling on medicines, lotions, toothpastes and all other health/beauty/medicinal products.	Feb 1, 2013 7:36 AM
1048	Sesame is increasingly becoming a more common allergy, and I wish labeling laws would also incorporate sesame as a "major allergen". It is very difficult to avoid sesame when it is sometimes listed as only "spices".	Feb 1, 2013 7:36 AM
1049	I would never feed my allergic child any food that contains traces of the foods that he is allergic to.	Feb 1, 2013 7:36 AM
1050	I would like to see rules about how companies can do advisory labelling, it can be very confusing because there are so many different phrases used, and many companies are very misleading. Example - Jelly Bell has a big "peanut free" picture on some of their bags, but no mention of the FOUR TYPES OF TREE NUTS used in that same facility!	Feb 1, 2013 7:35 AM
1051	We still have a long way to go on food labels we are no where near where it should be. Truth and simple labeling should be the standard.	Feb 1, 2013 7:34 AM

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1052	Why would I buy something that could put my child at risk?	Feb 1, 2013 7:33 AM
1053	This is a good survey. Thank you for providing it.	Feb 1, 2013 7:32 AM
1054	Labeling must be improved! "natural ingredients" could mean ANYTHING!	Feb 1, 2013 7:32 AM
1055	Thank you for all you do!	Feb 1, 2013 7:31 AM
1056	My oldest is highly sensitive to peanut and vomited non-nut items cooked in peanut oil before we determined what it was and he was officially diagnosed by an allergist. Chik-fil-as statement on their website regarding peanut oil being non-allergenic should be illegal.	Feb 1, 2013 7:31 AM
1057	This country needs more strict labeling. To hide hidden allergens under the guise of "natural flavoring" and the like is quite unethical.	Feb 1, 2013 7:30 AM
1058	I wish that more companies took this seriously and that they would take the time to provide products that are safe for everyone to eat. I understand that there are operating costs associated with that. But they would be also providing a new product in which a new segment of consumers would purchase.	Feb 1, 2013 7:30 AM
1059	Thank you for working to help us be safe in our food choices. Labels can be so confusing, and eating in a restaurant can be very scary. We need to keep our children safe!	Feb 1, 2013 7:26 AM
1060	Warning about food allergy are need on cosmetic products as mascara, body lotion	Feb 1, 2013 7:26 AM
1061	There is no reason why all ingredients are not fully and completely listed on every consumable item. How can I keep my child safe if this is not so?	Feb 1, 2013 7:25 AM
1062	In regards to question 15. There are statistical guide lines but they are not proficient enough to determine whether if a patient is allergic to a specific allergen at a rating for example at a 0.5 rating on per say a blood draw test for allergens would be more or less severe. It depends on the actual size and person as each person may react diff along with some different reactions besides the general when approaching the amount of allergen. I say if the their is any form of the allergen in the food it should be listed. Only a person who can experience this can truly understand the fear and torment and the threat this poses...The only way I would feel safe if they put designated items on a separate belt or line or better yet room, so dust particles from those foods will not cross contaminate.	Feb 1, 2013 7:25 AM
1063	Companies should do a better job labeling things that are unknown such as natural flavorings. Milk is a natural ingredient that can cause huge issues for my child. They should do it because it is right, and not because the FDA mandates it. Medicine should also be labeled in the same way. If you consume it, it should follow the same rules. I learned the hard way that medicine can contain inactive ingredients that can send my child to the hospital. What is amazing to me is that companies will label for a diet craze, but not for the best interest of people that have real problems.	Feb 1, 2013 7:25 AM
1064	Glad you are doing this survey as it's often scary that there is no legal mandate	Feb 1, 2013 7:23 AM

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that companies include on their labels anytime that a product might contain a major allergen.

1065	In the case of peanut and tree nut allergies, I would think there are no safe levels.	Feb 1, 2013 7:21 AM
1066	Allowing thresholds of allergens is a potentially very dangerous practice that can put people's lives at risk. We need honesty, transparency and full disclosure in our food industry in order to make safe choices for ourselves and those we love.	Feb 1, 2013 7:20 AM
1067	na	Feb 1, 2013 7:20 AM
1068	I would like the labeling May contain allergen to be discontinued. I don't purchase anything with this label even it is listing something my child is not allergic to. How can they not know what is in the product they are manufacturing? I consider that company unreliable and wouldn't eat anything they made.	Feb 1, 2013 7:19 AM
1069	I wonder if manufacturers are using the "shared equipment" and "may contain" clauses liberally to preclude liability issues. It seems like these clauses are proliferating.	Feb 1, 2013 7:19 AM
1070	My daughter's most severe allergy is sesame. I would love to see progress toward including sesame as #9 after the FDA top 8 that are required to be listed. It is a quickly rising allergy, and its labeling is required in Canada and other countries.	Feb 1, 2013 7:19 AM
1071	Please continue to create awareness for food allergies-I appreciate what you do, but so many people are still in the "dark ages"	Feb 1, 2013 7:18 AM
1072	Would be helpful to expand top 8 allergens to include: sesame, mustard	Feb 1, 2013 7:17 AM
1073	Some food labels say "Contains soy." However, studies have proven that soy lecithin and soybean oil can be safely consumed by individuals with a soy allergy. It would be nice if there was a "Contains soy product" label that would alert me to hydrolyzed soy protein, soy flour, and ACTUAL soy products.	Feb 1, 2013 7:17 AM
1074	The more information that is available on a label, the more comfortable I feel buying it for my food-allergic child. Regardless of the amount of allergenic, it would not be worth it to me to risk a reaction.	Feb 1, 2013 7:17 AM
1075	I feel foods should be labeled. Some fish for instance, isn't labeled "fish" its the specific name of a fish, and some may not know that name. Also major allergen cross contaminates happen all too often. Avoidance is the best and only way for those of us with allergies to stay out of the hospital.	Feb 1, 2013 7:17 AM
1076	I want to know EXACTLY what my risks are, as I don't think a bite of ANYTHING is worth risking life, safety and/or security of another person, especially my child. I want black and white, no grey area. I would rather err on the side of caution. Also, if something contains chocolate, for example, I want to know that their providers of the chocolate can state whether or not it is allergen free and free of potential cross contamination. In other words, it has to go all the way back to the food source.	Feb 1, 2013 7:17 AM

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1077	I think the FDA needs to implement better standards of labeling EVERYTHING with advisory labels and to get rid of "thresholds" so we can better protect our kids. Everyone has different sensitivities in which case a threshold cannot protect every allergic individual!	Feb 1, 2013 7:17 AM
1078	Please help protect our young children and adults that suffer from these life threatening allergies!! One bite can kill.	Feb 1, 2013 7:17 AM
1079	My purchases (in Q 16 and 17) would depend on WHO assured me that a level was safe...i.e. my doctor/scientific studies (yes I would trust), or the manufacturer (no I would not trust).	Feb 1, 2013 7:16 AM
1080	I would really like improved labelling laws that are required to specify all ingredients - too many labels still use vague words such as 'natural flavors' or 'spices'. My family is allergic to items other than the major ones and thus I cannot gain the information needed from these labels. Manufacturers should disclose ALL ingredients, regardless of the quantity	Feb 1, 2013 7:16 AM
1081	It would take a lot of convincing for us to believe there is a "safe amount". Even so, I doubt that my son, who is the one with food allergies, could ever be convinced.	Feb 1, 2013 7:16 AM
1082	using terms like "good manufacturing processes used to segregate" make a huge difference in my purchasing decision, as does not having any info on manufacturing	Feb 1, 2013 7:15 AM
1083	Thank you for the opportunity to participate in the survey.	Feb 1, 2013 7:14 AM
1084	My concern would be if you are consuming 2 seperate foods that are below the threshold that this would then put you over the threshold. The only 100% safe measure is complete allergen avoidance. As an adult I can navigate my food allergies, but I am extremely concerned for my 3 year old son who will shortly be in the public school system where food allergies (let alone common sense nutritional practices) are behind the times. I appreciate your efforts!	Feb 1, 2013 7:12 AM
1085	I feel that for foods that are known to cause severe life threatening allergic reactions there should be better labelling and precautions taken to avoid cross contamination. I also wish there were more options in the markets for nut-free foods. I've seen whole aisles dedicated to gluten but never for dairy, egg or nut free items.	Feb 1, 2013 7:12 AM
1086	What I really most want to see is mandatory labeling for cross-contamination. Most of my daughter's reactions have been caused by unlabeled cross-contamination.	Feb 1, 2013 7:10 AM
1087	*I have only recently been diagnosed with the peanut/tree nut allergy so I am very new to everything. I am trying to learn all that I can about what to eat & read labels, but so far I am avoiding all things until I gain more knowledge.	Feb 1, 2013 7:10 AM
1088	Most packaged food made by major manufacturers seem to be properly labeled. The biggest problem is buying fresh food which could be placed on the shelf by someone who has handled the allergen and unwittingly cross contaminated the item.	Feb 1, 2013 7:09 AM

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1089	<p>My daughter is only 17 months old and had her first ana reaction at 5 months. She can't tell me if her throat is itchy or her lips tingle. I trust the food manufacturers to use good labeling practices to help me keep her safe. I spend a lot of time calling companies to check on their manufacturing practices. As of now, I won't purchase anything at the "made in a facility level." I can't take the chance that she may have a reaction. For the food companies, better allergy labeling may be a hassle. For me, it is my daughter's life at stake and she is my whole world.</p>	Feb 1, 2013 7:05 AM
1090	<p>Every person is different. It is absurd to think that anyone could "assure" us that there is an amount of my child's allergen that she will not react to. The only way to do that is to do a food challenge on her individually. This "safe" threshold conversation is dangerous, and needs to be abandoned. If there is any possibility of cross contact at all, we need that warning on the labels. My child has had a life-threatening anaphylactic reaction to an invisible trace amount of her allergen. That does happen to people with severe food allergies.</p>	Feb 1, 2013 7:04 AM
1091	<p>It would be terrific if there was some standard in place to assure customers if an allergen is actually present in the food. When I read, for example, that a product is "manufactured in a facility that processes peanuts," I have no idea the amount of risk that is present. Does that mean there is a good possibility of peanuts being present in the food or does it simply mean that there are peanuts present in a different part of the manufacturing facility, with virtually no possibility of cross-contact. If the latter is the case, then I would be much more likely to buy a product, because peanuts are also present in the grocery store where I buy food, yet I do not worry about cross-contamination. It would also be nice to see the major allergens listed in cosmetic products.</p>	Feb 1, 2013 7:03 AM
1092	<p>Thank you for looking into this and I hope you do the right thing and not the easy thing. This is a life and death issue for our 6 year old.</p>	Feb 1, 2013 7:01 AM
1093	<p>Stores that purchase a product and re-package to look like one baked on the premisis should be required to keep the manufacturer's original labeling and warnings. I experienced this with the King Kullen store in Wantagh NY, that removes the manufacturer's label and re-labels without including the original warnings based on ingredient content.</p>	Feb 1, 2013 6:59 AM
1094	<p>Food allergies are very unpredictable. Therefore, you can not take a chance on any amount of the allergen being ingested. A crumb can trigger an anaphylactic reaction and so can a large piece of the allergen. You just don't know on a daily basis so as parents, you cannot take that chance. Not one bite!</p>	Feb 1, 2013 6:58 AM
1095	<p>I would never purchase food even if it said less than 1% there is sitll that small % that has the allergen I would never risk my daughter life!!</p>	Feb 1, 2013 6:58 AM
1096	<p>Things certainly need to improve. I also believe that dining establishments should be held to standards and best practice methods</p>	Feb 1, 2013 6:57 AM
1097	<p>Per note above...our circumstances are unique. I can see where this would be beneficial. With that said, I do not trust manufacturing facilities to handle this properly.</p>	Feb 1, 2013 6:57 AM
1098	<p>I have heard that having food slightly taited with an allergen is not good because</p>	Feb 1, 2013 6:54 AM

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it may make your body have an even stronger allergy when the allergen is present in the future. Also I would imagine that thresholds are different for everyone, so I don't know how a food label could assure customers that it would be a low threshold and would not be harmful to anyone. Thank you for your work on this project. This is such a scary and personal topic. Knowing that my loved ones are safe is the highest priority in my life.

1099	Any allergy can turn into full blown anaphylaxis so do not want to take chances.	Feb 1, 2013 6:50 AM
1100	PLEASE MAKE OUR FOOD LABELS CLEAR!! IT IS SO HARD TO INTRODUCE NEW FOODS AND FEEL SAFE!!	Feb 1, 2013 6:50 AM
1101	It would be helpful if foods without allergens at least have a label on it saying "No Allergens Present." Often when the product is not labeled either way, I often have an uneasy feeling about it even though it is safe, just because it is not labeled.	Feb 1, 2013 6:48 AM
1102	YOu cannot determine a threshold level, because each and every time a reaction can be different depending on the person's immune system at the time of ingestion.	Feb 1, 2013 6:47 AM
1103	shame on anyone who thinks that a trace amount of allergen can cause no harm. this is not the case for so many food allergy people out there. i would sue immediately, including the government, should they determine that a small amount of allergen present is not enough to damage my child if in fact it did.	Feb 1, 2013 6:47 AM
1104	I am a Chef and deal with allergies everyday at home and work. I am always surprised at what risk people are willing to put themselves at to just eat dinner. I always tell them that my kitchen is not safe and i would not feed my children with allergies from it and they still eat. Please continue to educate the public.	Feb 1, 2013 6:46 AM
1105	It has been very frustrating to purchase something after reading all ingredients & thinking it was "safe" to later have to deal with the consequences of it not being so. Any additional requirements in labeling would be so helpful!	Feb 1, 2013 6:46 AM
1106	Food Labeling is vital for consumers rights and more importantly, manufacturer's GMPs should be constantly inspected. Not just documented but learned and respected as well as continuously practiced.	Feb 1, 2013 6:45 AM
1107	I love the Canadian "peanut free factory" symbol and that they have factories completely free of a common allergy. We drive to Canada to purchase a lot of food because of this.	Feb 1, 2013 6:44 AM
1108	The only way I would purchase a product that had a designated "safe" threshold would be if my son's allergist -- Robert Wood, MD, Johns Hopkins -- said it would be safe to do so.	Feb 1, 2013 6:43 AM
1109	I wish there was uniform labeling, where every product had to say in bold print, "Contains:", listing any of the 8 major allergens in the food. This way, my children could better read the labels on their own and be their own advocates	Feb 1, 2013 6:38 AM
1110	Better labeling saves lives!!!!!!	Feb 1, 2013 6:38 AM

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1111	Since a reaction to an allergen can differ with each exposure, any trace of that allergen should be stated on the label.	Feb 1, 2013 6:38 AM
1112	Would consider purchasing an item if: 1. threshold has been scientifically determined 2.allowable allergen for mfg was well under that threshold 3. assurance that the mfg follows protocols to ensure limit was met prior to distribution. (this is the one I doubt - I don't want my son the reason for a recall) why does US not mirror canada regulations?	Feb 1, 2013 6:36 AM
1113	I think if we were given a test to determine threshold (offering an ABSOLUTELY ACCURATE threshold number/result which would allow absolute certainty that a certain % of our problem allergens would NOT cause a severe allergic reaction & IF the FDA was better at putting into LAW an absolutely accurate & well monitored food labeling system in regards to allergens "contained in" or "manufactured/processes with" it would allow for more confident parents & allergic individuals who could then buy products without the worry that someone/an organization truly cared enough(and were required BY LAW) to take the time to be completely accurate...we would prob make many more processed food purchases. At this point though, most people who deal with severe food allergies are quite hesitant to buy many pre-processed products because we just don't know for certain they are safe. I'd love to feel more at ease at the grocery store & would love to have more food choices for our family. Thank you for all you are doing to make it easier to live with these food allergies. xo	Feb 1, 2013 6:34 AM
1114	we need better labeling on packaging of foods. a lot of times it is hidden in the fold of the packaging. in Canada specifically with peanuts there is a big label for peanut free. something we should be looking at here in the united states....	Feb 1, 2013 6:33 AM
1115	My understanding is that different people have different amounts of allergen needed to cause a reaction. How can one say that the amount of allergen will not cause a reaction to everyone when there are people extremely sensitive to a given allergen?	Feb 1, 2013 6:27 AM
1116	If a child is deathly allergic to a food and you've seen them having anaphylaxis you're not going to expose them to their food allergen!	Feb 1, 2013 6:24 AM
1117	Thank you for helping. No amount of allergen is worth a life. Food manufacturers need to be more concerned that it's not just a mild little rash, but can cause DEATH.	Feb 1, 2013 6:22 AM
1118	For # 12, I put false because of exceptions like highly refined oils. For # 17, sometimes when outgrowing or in desensitization, an allergist is sometimes ok with mild symptoms.	Feb 1, 2013 6:20 AM
1119	Store made foods need better ingredients lists. I bought store made (prepared food section) pork egg rolls. Shrimp was not listed in ingredients but shrimp was in the egg roll. This happened again with another store made/prepared food but I do not recall what it was. Stores need to be more careful with ingredients listing.	Feb 1, 2013 6:18 AM
1120	My understanding is that the threshold varies from individual to individual, allergen to allergen, situation to situation (during a viral infection, exercise etc.). I	Feb 1, 2013 6:17 AM

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am not sure how a universal threshold would be established?

1121	Number 17 is hard. I went back and forth between 'No' and 'I don't know'. I would always worry that the itchy throat could one minute could lead to the closed throat/ anaphalaxis in the next.	Feb 1, 2013 6:17 AM
1122	For #16, I would purchase that food if I had purchased it in the past and my daughter did not have a reaction, before it was labeled as containing the allergen under the threshold amount. I also would purchase the food if it was one of her allergens that is not likely to cause ANA or that she has an oral allergy syndrom (watermelon, carrots, etc.)	Feb 1, 2013 6:16 AM
1123	Why on earth would I buy a product that would give my body a reaction that is contrary to its normal bodily functions? To me even a minor reaction is harmful to the long term overall health of my body. Plus, what kind of example should we set for our teens with allergies--"It's OK to risk your life a little today." That sounds most ludicrous to me. The FDA and manufacturers need to protect citizens not play Russian Roulette with our lives. All major allergens need to be indicated on foods--this includes sesame. Food manufacturers need to put all ingredients on their packages. Ingredients lists should list the ingredients. I am allergic to black pepper, oregano and parsley. My stomach feels likes I just ate glass after eating those ingredients. For everyone in my family I have to be vigilant and make calls to manufacturers constantly. If a package changes, I call. If its been a year since I last checked, I call. If they come out with a new product, I call--because that new product may have something in it that we are allergic to and it may be in the same facility. We buy from companies that label clearly. We tell other manufacturers that their policies are atrocious. Just make clear labeling the law and then they won't need to pay so much staff to handle parents calls about allergens and parents can take those precious 15 minutes to play with their kids and not worry about what's in the dinner they prepared for their allergic family member(s). Clearer labeling will allow my 2nd grade child to read a label and know its safe without having to call for me or her dad all the time. It would help her feel safer and more independent.	Feb 1, 2013 6:15 AM
1124	Hopeful that Laws would require manufacturers to advise customers of possible cross contamination or made in the same facility/same equipment. Many phone calls are made to manufacturers for clarification on this particular subject. Thank you.	Feb 1, 2013 6:11 AM
1125	Please list mustard as an allergen, not just a spice.	Feb 1, 2013 6:11 AM
1126	This means you are assuring his LIFE! ? ! How can a company do that?!	Feb 1, 2013 6:09 AM
1127	My 3 yr old son has a severe peanut & tree nut allergy. As his mom, I have anxiety every time he eats a processed food that does not state it is peanut & tree nut free or made in a facility that is nut free, even if they are not in the ingredients or listed under the allergens. I have called companies & found they are a nut free facility but it is not on their label. Coconut oil is used in many gummy candies but not listed as an allergen, which is considered a tree nut. My son eats more whole foods & it is very difficult & scary eating at restaurants, fast food, and I pack all his food at daycare. If all places & processed foods were labeled with specific allergens no matter how small, it would make our lives less anxiety & easier.	Feb 1, 2013 6:09 AM

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1128	Peanut allergy is a very scary diagnosis and we need all the help we can get in dealing with it, especially since children who are too young to monitor it are in the groups involved.	Feb 1, 2013 6:09 AM
1129	This topic is concerning to me because my son's allergist has reiterated many times that no one can predict the amount of allergen capable of triggering an allergic reaction in my son. How can anyone predict how much is safe for my son? I would not buy any food that contains ANY amount of allergen for my son.	Feb 1, 2013 6:05 AM
1130	Every individual's threshold is different. There is no "safe" threshold for everyone reactive to an allergen. If the allergen is in the food at all, it needs to be labeled.	Feb 1, 2013 6:03 AM
1131	Labels such as manufactured in a facility or on a line are USELESS? I can look at the different varieties of a product and see they have peanut etc. What I want to know is does the product I want to eat HAVE allergens present. Some companies will tell you "the product is safe, we mention the manufactured in a facility label because it's a law? I think they fear lawsuits? We stick to companies that we have called and they say "if there is allergen in the product it would say so". They seem to have more confidence in their manufacturing processes? Currently it's dangerous and confusing. I order lots of food from Canada where they make granola, kit kats etc in a peanut free facility...why can't the USA do that? Everyone I talk to has a different take on the rules and eats different foods. This also causes confusion for non allergic people who may wish to buy foods for the allergic person.	Feb 1, 2013 6:03 AM
1132	It is my understanding that food allergies are essentially the opposite of sickness. Whereas sickness builds up immunity, exposure to allergen builds faster reaction time/more severe allergic reaction. Complete avoidance seems to be the only Safe and Assured way to keep safe. It is already confusing for people who don't have an allergic child but are trying to abide by what we as parents of an allergic child hold as a standard of safety to keep our child safe. Advisory labeling would complicate an already confusing and difficult process.	Feb 1, 2013 6:02 AM
1133	I strictly avoid any food allergens and would not expose my children knowingly to even small amounts of a food they are severely allergic too.	Feb 1, 2013 5:59 AM
1134	I find the idea that the food industry might be able to determine for itself what a "reasonable threshold" for an allergic tragically ridiculousness. How many cases do we hear about where a school is required to go "food x free" because even the smell of that food is dangerous to a child? What threshold marker would warn that child's family what was safe to buy? Would they even know what they were bringing into their home? What is true for one person is not true for another. The most sensitive allergy sufferers are some of the people who need the most information, not the least.	Feb 1, 2013 5:58 AM
1135	My son and husband have Celiacs disease. This disease may not cause them to go into shock or stop breathing but it is just as serious. My concern is that people don't see it that way. They cannot have any food that contains any trace of wheat, barley, or rye. Many everyday products contain these ingredients and people don't realize that. We hear a lot about other food allergies that cause you to stop breathing or have other immediate serious reactions but we do not hear that much about Celiacs disease which is a life long disease and battle for my	Feb 1, 2013 5:57 AM

family.

1136	Based on the severity of food allergies among my children, I would prefer the option to completely avoid all processed foods which may even contain traces of the allergen. I am not at all confident that a threshold could be established for the entire food allergy community, especially given that individuals have their own tolerances and reactions. If a threshold was created, my children's lives are not worth gambling that they may or may not have a reaction. I would err on the conservative side and would not purchase the product. Regarding question #9m above, I would be interested in how "Good Manufacturing Practices Used to Segregate Ingredients in a Facility that also Processes Allergen" would be adhered to. What satisfactory quality assurance controls would be put in place across the entire food industry? Although I answered "sometimes", I would have preferred to have answered the question as "I don't know."	Feb 1, 2013 5:49 AM
1137	In regards to #17, since my child has had reactions since baby food introduced, he knows that even mild symptoms can escalate. Even the symptoms remain mild, I think that emotionally making him experience ANY symptoms would trigger anxiety and memories of previous more severe situations.	Feb 1, 2013 5:47 AM
1138	Peanut/nut allergies I am more careful in avoiding purchasing made/packaged from the same facility than other allergens. Labeling has come along way in 10 years! It has made life much easier particularly when he was allergic to dairy, eggs, beef and other allergens which he subsequently outgrew, except for raw egg. Thank you.	Feb 1, 2013 5:46 AM
1139	Too many warning labels are used when they don't affect a reaction. For example, if food are manufactured in the same building but different floors of a building is that really a risk?	Feb 1, 2013 5:46 AM
1140	Please keep providing information/training for school nurses as we didn't get much in school back in the day. Anything you can help us with to provide safe care to students/families is so greatly appreciated.	Feb 1, 2013 5:42 AM
1141	My son's dairy allergy is so severe (contact will set off anaphylaxis) Even food that does not contain the product but may have traces makes me nervous. Buying processed foods is like playing Russian Roulette for us... but we do because we have full busy lives. We certainly don't live in a bubble. I have worked hard with my son to help him (by age 7) to be as independent as possible (can self inject epi pen if necessary) in managing and speaking up for his allergies. Not an easy task! Thanks for all the work you do, FARE!	Feb 1, 2013 5:39 AM
1142	I hope more companies and fast food restaurants become more tolerate of FA. Many people believe its something so simple and not life threatening. It can be the most isolating thing ever for a person than a person or family because food and food ingrediants are in everything. FA should be a disability under SS and more public places should be required by law to accomadate as well as labeling in restaurants and food labels	Feb 1, 2013 5:33 AM
1143	Especially when dealing with a small child with a food allergy it is too scary to even think about. Especially when not everyone does a good enough job labeling their food. If I give him something that is supposedly free and then give him somethng that has an acceptable threshold amount - what would happen	Feb 1, 2013 5:21 AM

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then? He's too precious to even take that kind of risk. Going out to dinner is stressful enough - the only safe place he has is our home.

1144	I do not understand why foods manufacturers are not required to list all ingredients. I am grateful my son's is a top 8 allergen so it is listed. I also appreciate labels that say "peanut free"it helps parents select treats for school and it makes my research easier. I do not know if I should trust labels or if I have to dig deep to determine if a food is processed on a line with nuts. For example, are pasta sauces usually safe for a nut allergy....so many are processed on a line with nuts for pesto. I found one that is on a nut free line just in case. You see warning labels on many candies and snacks, but I have never seen one on a pasta sauce jar. So its kind of interesting where manufacturers decide to put warning labels and were they don't. My allergist has said to trust labels but then you hear of kids getting reactions from vanilla ice cream. Its confusing how strict I need to be. Thank you for all that you do!!!	Feb 1, 2013 5:21 AM
1145	Questions 16 and 17 are absurd. Each individual's reactions and sensitivity are different and there is no way to ensure what amount of allergen will trigger a reaction or what type of reaction in different people, or on different occasions for the same person. This can only be done on an individual basis which is why it is IMPERATIVE to require companies legally to provide the information on the products.	Feb 1, 2013 5:21 AM
1146	Thank you for all you do.	Feb 1, 2013 5:19 AM
1147	For me, there is no such thing as "mild allergic reaction": allergic reactions escalate and what may cause a mild reaction today may land me in the ER after having to use my EPI-pen tomorrow.	Feb 1, 2013 5:17 AM
1148	Please mandate the advisory warnings. Our food options are becoming increasingly limited. I feel that some manufacturers are just putting advisory statements on their labeling just to "cover their behinds." Just because it is manufactured in the same facility doesn't mean the allergen is present, but I cannot buy the food because I am unsure. If the allergen is not present, please label as such. Please don't allow manufacturers to throw an advisory statement on a product without due diligence. Our choices are limited enough. Thank you!	Feb 1, 2013 4:48 AM
1149	Some doctors advise also that in some allergens it is better to avoid the allergen completely including traces (milk), and other allergens it's better to try a little bit in processed foods (egg) to develop some tolerance. It is however, quite difficult to find processed foods with traces of egg, that don't have milk in them. With children, I'd rather not take the chances, because the allergic reactions are heartbreaking.	Feb 1, 2013 4:40 AM
1150	I wish that these big companies such as Nabisco, Kraft and etc... would consider making a separate product without any soy. My daughter had a sever reaction and would not stop itching all night long. What kid grows up without Oreo cookies and milk (which she also is allergic too). My child is healthy, happy and enjoying her mommies special cookies and rice milk :)	Feb 1, 2013 4:37 AM
1151	The FDA need to focus on making sure companies are honestly reporting their allergens and only using the "may contain" when the product truly may contain rather than just to avoid dealing with the question.	Feb 1, 2013 4:32 AM

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1152	<p>There is no amount of an allergen that can be relied upon to trigger no reaction or "only" a mild reaction in all individuals. Even the same amount can produce an increased reaction over time. Labeling with specific, standardized information about the contents and possible cross-contamination of a particular product is essential for individual consumers to determine their own risk tolerance. It is also essential that if only a part of an allergen is present, it be labeled as to which part, and how much of the other parts can be assumed to have been removed (example: if "lactose" is listed, the amount or absence of trace casein that came with it is of great importance to someone allergic to casein).</p>	Feb 1, 2013 4:05 AM
1153	<p>Dealing with a severe food allergy (for a child) can be extremely stressful and scary. We have learned to take no risks!</p>	Feb 1, 2013 3:43 AM
1154	<p>Food allergies are real and life threatening. I have been to the ER several times because of anaphylactic shock to foods. It's frightening! I am a 58 year old adult female and have been dealing with food allergies since I was 18. They have worsened over the years, possibly because of the Lyme disease I have had has weakened my immune system . I no longer eat out; too risky.</p>	Feb 1, 2013 3:38 AM
1155	<p>We really need some consistency on labels. I know we avoid foods that may be safe. It is time consuming to learn what may be safe. My son recently lost an allergy to milk and is left with an allergy to peanuts and tree nuts. After the change in his milk status, I spent hours researching chocolate chips that would be safe. There are a few nut free brands that I have bought online for years, but until he lost the dairy allergy I had not researched more traditional brands, which are available locally and less expensive. I live in a small community so our grocery does not carry a lot of specialty foods. It was astonishing to me how long it took me to research the safety of three different brands of dairy chocolate chips, all because of the inconsistency in labeling. Now take those hours researching times multiple foods. I long for the days before my son was diagnosed with allergies and I could take for granted I could run to the grocery store and buy something as simple as chocolate chips in a matter of minutes. Not to mention the fact how wonderful it would be to help our non- allergic friends and family purchase safe foods for my kiddo without the need for a labeling lesson every time we are invited somewhere for dinner. Please make the labeling requirements mean something I can trust my son's life to!</p>	Feb 1, 2013 3:37 AM
1156	<p>Food allergies are becoming more and more common, and it is scary for people with them. Please require labeling of every ingredient - not "natural flavors", not just "top allergens". Food allergies can be life threatening, and a person may have a mild reaction one time and a severe, life threatening reaction the next. Food allergies aside, we need to know what's in our food.</p>	Feb 1, 2013 3:33 AM
1157	<p>It would be great if the same requirements to label allergens were made mandatory on restaurant menus.</p>	Feb 1, 2013 3:32 AM
1158	<p>I do think manufacturers need to use the labeling better. When your kid is given a sucker that is obviously peanut free but it has a stupid blanket statement warning on it is frustrating.</p>	Feb 1, 2013 3:32 AM
1159	<p>I have a child who is so severely allergic and we were told by our allergist he is the most extreme case he has seen. I am concerned if even a very low threshold of the allergen might not be dangerous for him even if it could be tolerated by</p>	Feb 1, 2013 3:19 AM

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most people with allergies

1160	Thanks for the opportunity to submit my educated opinion on this important issue.	Feb 1, 2013 3:17 AM
1161	Thanks	Feb 1, 2013 2:43 AM
1162	Stupid questions. Is like asking if you are willing to get shot by a gipun as long as the bullets are small.	Feb 1, 2013 2:29 AM
1163	Question 15 - There are current thresholds for sulphites as well as gluten. This whole study seems to aim at making manufacturing processes easier, while products more dangerous for allergic consumers. I understand its importance but wish more effort was paid to promoting safe manufacturing practices.	Feb 1, 2013 1:15 AM
1164	What is most helpful to me in labeling is clarity about shared equipment with foods containing allergens when purchasing foods for my highly allergic son. If there is no disclosure, I go to the trouble of calling the company and/or researching on-line whether cross-contamination may be a possibility. It's been my experience that when there has been shared equipment and NO disclosure, my son will have a reaction (in these cases, I've contacted the company after the reaction and manufacturing procedures had changed and shared equipment was used and the label was not changed to disclose the possibility of cross-contamination). My belief is that shared equipment should be disclosed up-front, in order to help consumers decide what will be safe for their child or themselves. It seems to be common sense, but I know it is not the law.	Feb 1, 2013 1:00 AM
1165	Cause a mild reaction? Please tell me who can predict that. Clear labeling of food is essential, and not throwing a may contain label on the food to cover your butt. Indicate if its present or not. Indicate if its processed in a same facility/ line and if it is do they take measures to avoid cross contamination. Labeling like this will cut down on hours of calling companies about their labeling and food handling processes. Why not go a step further and write free of xx allergens from the top 8?	Feb 1, 2013 12:53 AM
1166	Thank you for working to improve food labeling in the US. It is incredibly frustrating and scary to have little uniformity in how food manufacturers address labeling for allergens. I hope that they are someday requires to label for shared equipment so that I don't have to contact every manufacturer for information directly.	Feb 1, 2013 12:50 AM
1167	It is my understanding (from an allergist and a book by an allergist) that even the tiniest amount can cause a reaction and the severity of the reaction cannot be controlled. With the chance of a life threatening reaction, I wouldn't take the risk of purchasing something labeled as containing a "safe amount."	Feb 1, 2013 12:50 AM
1168	Thanks for taking another pass at this. The first law made a huge difference in our lives for the better; now sharpening up the edges will help even more. It is frustrating to still have to call the 800 numbers to find out what "natural ingredients" are, or just deny my kid food at, e.g., a birthday party even when I have a label in hand because the office is closed or my cell phone is in a dead spot. This isn't a fad diet, it's LIFE OR DEATH.	Feb 1, 2013 12:44 AM

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1169	How can you be sure that the amounts present would not trigger a reaction? My boy has reacted to "processed in safe area of factory, allergen used elsewhere".	Feb 1, 2013 12:29 AM
1170	PLEASE require that labels divulge shared equipment/facility info. My daughter has life-threatening reactions to trace amounts of peanuts and tree nuts. Per doctor's orders, she's not to consume anything made on shared equipment/facility, but this info is time-consuming and difficult to obtain, and ever-changing.	Feb 1, 2013 12:23 AM
1171	I am concerned that all companies will start putting "may contain allergen" on all packaging just to legally cover themselves. Specific laws about the "may contain allergen" do need to be set. I spend a great deal of time emailing and on the phone with companies working to understand all of their different manufacturing processes, while trying to ensure and make the best decisions for my son's food safety.	Feb 1, 2013 12:13 AM
1172	Thank you for taking food allergies seriously enough to make up this survey.	Jan 31, 2013 11:57 PM
1173	Any reaction is a bad reaction. Allowing trace amounts is dangerous and I do not support it.	Jan 31, 2013 11:56 PM
1174	Reactions vary from person to person, and each reaction can be different even in the same person. I think assuring someone that something is ok, is incredibly dangerous!	Jan 31, 2013 11:56 PM
1175	Different foods cause different types of reactions, and reactions vary from person to person based on the severity of how their body reacts..... A peanut touching one allergic child may cause his throat to close up, but the next child may have a swollen face and hives develop. Varies from one person to the next.	Jan 31, 2013 11:43 PM
1176	Since reaction and antigen levels are different for different people over time, I'm just not sure how threshold information can be specifically applied to individual cases --- unless the person's allergy is mild to moderate.	Jan 31, 2013 11:40 PM
1177	With regard to #16, are there levels of thresholds? Amounts of allergens necessary to trigger reactions is idiosyncratic. I know many people who just avoid peanuts, for example. Some avoid cross-contaminated equipment. I have to avoid cross-contaminated manufacturing/production facilities. So would I buy an item "guaranteed" to be safe? It depends who is guaranteeing it and for whom.	Jan 31, 2013 11:36 PM
1178	It's so hard to find soy-free packaged foods, and now it seems as though GMO corn is in everything. The US government is allowing us to be poisoned!	Jan 31, 2013 11:35 PM
1179	Two level 5 children (highly allergic) eating the same food which may have been cross- contaminated could react completely different. You never know if your reaction will be death or just swollen lips and itchy rashes. Please, take this seriously. Peanut free is the only way ! Especially , for non allergy parents. They don't understand the difference of the trickery verbage manufactures and the FDA are implementing.	Jan 31, 2013 11:34 PM
1180	As a parent, I've been confused for years about the conflicting theories that on-going exposure to an allergen has the potential to worsen reactions or not. I'm	Jan 31, 2013 11:33 PM

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concerned that not only do we need to know that thresholds are safe to digest (no reaction) but will they have any impact over time? My allergist says my daughter is an "anomaly" b/c for the past 6 years (12-18 yrs old), she's been adding allergens instead of growing out of them. We've practiced strict avoidance & there are no answers to why her allergens keep increasing. She started as a toddler with milk, egg, berries, melon, peanuts/treenuts. By 5, she'd outgrown egg/berries/melon. Once a teenager, she added the following allergens to milk & peanut & multiple treenuts: other legumes (lentils, peas - all forms); seeds (sesame, poppy, sunflower), soy, eggplant. Thank you for the work you do.

1181	I don't know how anyone could assure me that the amount of allergen present, wouldn't cause a reaction. What about the tiny percentage of us that have extremely low thresholds?	Jan 31, 2013 11:30 PM
1182	For questions #16/17 I would never trust anyone to know this information, it's very different for every person w/allergies. And if you have severe allergies it's not worth the risk.	Jan 31, 2013 11:30 PM
1183	The FDA needs to stop saying 'small traces' won't hurt you. If eating processed foods all day..you are not just getting small traces.	Jan 31, 2013 11:26 PM
1184	ANY amount of an allergen can kill. Thresholds of how much a person can tolerate is extremely individual and can change without notice. Any possibility if a trace allergen should be noted on packaging.	Jan 31, 2013 11:21 PM
1185	I currently call each food company to find out if the product is made on shared equipment and we don't use it if it is. I would like it to be mandated to have that information on all packaging.	Jan 31, 2013 11:21 PM
1186	We have been to the ER too many times after using an epi-pen from cross reactions. We have found reactions grow with exposure. Our life is not worth the chance on a maybe safe food product. But we do trust labels from widely known brands and we don't cook 100% of our food from scratch.	Jan 31, 2013 11:18 PM
1187	There should be NO threshold. Nothing can predict when a reaction is about to happen and what the severity of it may be. Unfortunately, there have been too many cases of deaths because of food allergies.!	Jan 31, 2013 11:08 PM
1188	16 and 17 are absurd questions. There is no amount of peanut I will give to my child and from what I have learned over the years, there is NO amount that would be ok for all people with a peanut allergy everyone reacts differently	Jan 31, 2013 11:03 PM
1189	I appreciate you guys taking the time to survey! Reading food labels can prove quite difficult when trying to avoid an allergen. I hope you consider mandating detailed ingredient lists and additional labeling as my reactions are severe enough for an epi-pen. My mother in law does all of our babysitting, and will frequently call me to clarify ingredients to make sure they do not contain an allergen for me, my children, or my husband, and will cook accordingly. She will also tell me about a food she found/substitute for something that is allergen free (nearly impossible to find bread without gluten, egg, dairy, peanuts or almonds for instance). My husband will often go shopping for me to avoid me taking our children out during flu season. He purchased foods for me he thought were ok,	Jan 31, 2013 11:02 PM

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but the allergen was looked over when he was reading the package. I've noticed that some packaging has allergens in bold, and may or may not also say "contains: wheat" as an example. Thanks!

1190	With multiple allergies of varying severity, it is difficult to provide a set answer to all of the questions above.	Jan 31, 2013 11:01 PM
1191	Allergic reactions can be unpredictable. A reaction can be mild to an exposure but be significantly more severe in a later exposure.	Jan 31, 2013 10:50 PM
1192	Is this survey going to result in a "false sense of security"? FAAN? Anyone?	Jan 31, 2013 10:49 PM
1193	It's absurd for a threshold level to even be considered. The FDA is opening the doors for lawsuits. What happens if an 18 month old ingests shavings of peanuts and dies? My 3 yr old had one pistachio and her throat nearly closed in just 3 minutes. While in the ER, after receiving steroids/etc, she started having symptoms again ... there were small pcs of pistachio still in her teeth. A toothbrush was eventually found and we were able to leave 4 hours later. Threshold for a child vs an adult is not worth finding out the hard way.	Jan 31, 2013 10:43 PM
1194	Want to make labeling more specific so that our daughter can enjoy products that are safe - not just a legal cover-all that protects the manufacturers!	Jan 31, 2013 10:42 PM
1195	Need better food labels from companies	Jan 31, 2013 10:40 PM
1196	Thanks so much for caring about this issue, which is so critically important to us and our 6 year old son.	Jan 31, 2013 10:36 PM
1197	The identification of "major allergens" is deeply flawed, as it is reliant on very limited testing and some spurious aggregation of food categories ("tree nuts," "shellfish," "fin fish"). I would like to see manufacturers required to list all plant, animal, and mineral primary sources of ingredients in their food. Each need only be listed once, and don't have to be matched to specific ingredients; i.e. if the product contains corn syrup, modified food starch, and citric acid, "corn" would only appear one time in the source list. This would meet the needs of those with common, but not "top 8", allergies much better. Gluten is identified on labels in Europe due to the large and increasing prevalence of celiac and other gluten intolerance, but not here. That should change.	Jan 31, 2013 10:28 PM
1198	It is my fear that with the knowledge given through my survey that regulation will still not be made allowing for me to know the presents of an allergen big or small. I am concerned that keeping people in the dark will allow for sales of the product. I want you to know I purchase item just based on the fact that it is allergen free even if I am not that interested in the product.	Jan 31, 2013 10:27 PM
1199	Even though I checked I would purchase an item (16 AND 17) if I could be assured it would not trigger a reaction or only a mild reaction, I am certain I could never be assured of that. Unless we had a negative food challenge. I know reactions can vary for some individual depending on state of immune system. However, if ideas is to give small quantities to create an immunity then perhaps a scientific level could be determined that would be safe...but people must have the choice of whether to eat it or not (It should not be the manufacturer's choice to not be required to label it if it is under a threshold).	Jan 31, 2013 10:26 PM

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1200	Again, an product either contains or does not contain an allergen. I am not willing to put my child at risk to find out if he can tolerate something. If labeling will allow even trace allergens, what's the point of the labeling law? Food allergies are a real threat and concern for those with them!	Jan 31, 2013 10:21 PM
1201	Please label everything!! I love my child and will do anything to protect him. Labeling everything would make everyone's lives a lot easier/safer.	Jan 31, 2013 10:21 PM
1202	Food handling and labeling need to be more mandated. It's frustrating when there are so many food items that share equipment with peanut like trader joes organic ketchup. I just read labels and trusted them. Not knowing that the equipment and " may contain" are voluntary. Well my daughter's peanut allergy went from a 3 to a 6 in a year and I could only explain it with the constant exposure of traces. We are completely avoiding equipment, facility or may contain food items even if they say they have good manufacturing practices. So far her skins cleared up and less tummy aches. Note, my daughters have severe food allergies and some are mild, but we mainly are really strict with traces on the nuts.	Jan 31, 2013 10:18 PM
1203	I believe that widespread use of threshold levels will enable people to revert back to the 1950's behaviors when food allergies were thought to be a childish means to avoid a disliked food. My personal food allergies cause varying reactions based upon the quantities of allergens consumed, but measuring and/or comparing those quantities vs thresholds is way to complicated and fraught with danger if miscalculated..	Jan 31, 2013 10:17 PM
1204	My son is tolerating certain amounts of milk and eggs now, but we still completely avoid, including "processed on a line with", peanut and tree nut foods.	Jan 31, 2013 10:15 PM
1205	I cannot believe the FDA would consider allowing trace quantities to not be labeled on a food!	Jan 31, 2013 10:15 PM
1206	Food labeling is essential. I also think corn should be added to the major allergen list as that is a problem that hasn't yet been addressed.	Jan 31, 2013 10:15 PM
1207	I donot beleive there is a safe amount of an allergen if you are severely allergic to a food. We have an inhalation and contact allergy too that merely requires touch not even ingestion. Since allergic reactions can vary from reaction to reaction I prefer to avoid foods that contain our allergens. Hope this helps.	Jan 31, 2013 10:12 PM
1208	I would need to do serious investigation of the processes involved (to my own ability) in vetting any "scientific" method used to determine how much of an allergen would cause a reaction in our child. My understanding of allergies is that everyone has different thresholds, just like tolerance to dust, sun, grasses, etc. Everyone is different, and unless there is a method of safely measuring in individual's tolerance levels on a case by case basis, I feel that product labeling stating that food is produced within safe allergen thresholds would be misleading.	Jan 31, 2013 10:10 PM
1209	There would be value in expanding the list of "common allergens".	Jan 31, 2013 10:09 PM
1210	It is better to be safe than sorry, I am unlikely to buy anything that has any	Jan 31, 2013 10:04 PM

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chance of containing peanuts.

1211	There is no reason that the US can not follow Canada's lead in segregating major food allergens in production facilities. I buy from Canadian producer whenever I have a choice.	Jan 31, 2013 10:04 PM
1212	no way! given our allergist has said reactions can vary each time, regardless of what is injected, for peanuts - I wouldn't risk it.	Jan 31, 2013 10:00 PM
1213	I hate to say this, but the government needs to take control on this one. Too many Americans have been shown to have allergies that can be life threatening...especially in this "prepared foods" society we're in. Proper labels are essential to daily life. If I'm not sure about a label, my grandson doesn't eat it. So, needless to say, there are many foods out there that he'll never eat from my house.	Jan 31, 2013 10:00 PM
1214	The science is not precise enough to know a person's threshold level. And we know that manufacturing mistakes happen. I've always been told that one does not know what kind of a reaction one will have, could be mild or serious with the same level of ingestion. If there were FDA manufacturing guidelines/surveys that companies had to pass on a yearly basis, maybe the label could have a symbol which indicates that the facility follows accepted practices for minimizing allergen contamination.	Jan 31, 2013 9:58 PM
1215	This notion of using thresholds to label products is very troubling. Right now trials of therapies such as OIT have an unknown long term effect. What this seems to indicate is that science doesn't really know what the long term effect (on the immune system and the allergy) is of small exposures to the allergen. Therefore I find the notion that a food is "safe" to eat simply because it wouldn't trigger a reaction or only a "mild" reaction to be highly suspect. There could be other negative long term effects of eating foods with trace amounts of allergens. Another troubling issue is that many cases of anaphylaxis start off looking like a "mild" reaction. So, now we have a potential scenario where an individual who has a very low threshold goes into anaphylaxis and doesn't know it because they were "assured" they would only have a "mild" reaction.	Jan 31, 2013 9:56 PM
1216	The allergist we go to says to avoid the allergen completely so that my kids have a better chance of outgrowing their allergies. So I stick with that theory and have a very hard time finding bread and pasta products that are safe for them. Sometimes I will call the company even if there is not allergen info on the pkg just to make sure it is completely allergen free. A lot of times I end up not feeding the product to my kids.	Jan 31, 2013 9:52 PM
1217	We need to find a cure for food allergies. Too many people young and old are extremely sensitive to them if not trigger an anaphylactic shock or even death. We need to prevent this from ever happening so they can all live a long, healthy and stress-free life.	Jan 31, 2013 9:51 PM
1218	The frightening thing is that most emergency room doctors don't get it. You use your epi-pen and they think it's no big deal. I have had an allergist tell me to "just try eating the foods I'm allergic too because after all it's been a while since I had an allergic reaction to it".	Jan 31, 2013 9:49 PM

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1219	For the last two questions...how can they promise/regulate that minuscule amt of allergen....hmmmm.	Jan 31, 2013 9:49 PM
1220	Any level of allergen present in a food poses a risk. Tingly lips and an itchy throat are not acceptable risks; you do not know when reactions could progress into more serious issues.	Jan 31, 2013 9:44 PM
1221	Advised to not even cook in the same pan as an allergen & seeing how my children react (almost immediately at times) from inhaling the scent (oils that are airborne?) keeps me from wanting to trust threshold labeling. We believe in strict avoidance. Seeds (mustard & sesame) included.	Jan 31, 2013 9:41 PM
1222	I do not put a lot of stock into the "main contain" labels because they are not regulated and seem to depend on spacing and manu trying to cover themselves. My brother and husband have had nut allergies their whole life and there weren't "may contain" warnings on food when they were growing up. They only have a rxn IF they eat the allergen. NOT if it's been in the facility. It's a little too much and I consider myself a very involved (very protective) parent when it comes to allergies. I am curious to learn more about thresholds. For instance, my son is severely allergic to dairy although he used to eat Special K cereal safely. Now the label says it has milk in the food and he stopped eating it. Same for some Keebler cookies. It must be such a minute amt but it still should be listed although he can tolerate them.	Jan 31, 2013 9:39 PM
1223	If a product is kosher and has a kosher symbol, and doesn't have the allergen, than I would buy the food product, if the label had a warning, such as "made in a place where allergens are." This is due to the strictness of food preparation and cleaning requirements of Jewish law, which dictates that equipment must be completely cleansed before producing a food . Also, I often contact food companies and ask about their product when a label says "produced in a plant that also has allergen," because sometimes the food ingredient storage area is rented from a factory where allergen is separately stored in that factory, but never would come in contact with the food ingredients of the product I'd purchase.	Jan 31, 2013 9:35 PM
1224	My son is hypersensitive to any nut and reacts to that allergen without ingestion. There is no safe threshold!	Jan 31, 2013 9:34 PM
1225	If these allergies are from pesticides allowed by government, GMOs allowed by government, additives in tap water allowed by government, and possibly peanut particulates in immunizations allowed by government then the government needs to have laws and mandates concerning the health of the people affected by all the choices made. There's an genetic evolution of sensitive individuals which is changing the health of the people. There are advantages for people with IgE response that are forgotten and should be focused on as well.	Jan 31, 2013 9:32 PM
1226	I would probably still go with what my doctor recommends rather than a threshold.	Jan 31, 2013 9:31 PM
1227	The allergic member of our family is a toddler. Our allergist advised us to not allow him to have anything that "may contain traces" his allergens, and so we do not allow any of those products into the house because there is too much risk that he will get into something he shouldn't have. If we had more information we	Jan 31, 2013 9:31 PM

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would probably permit the rest of the family to have things that are low risk for him, with the intention of still keeping those low risk products away from him. Without good guidance on the risks, we feel we have to take a hard line, at least until he is old enough to know better than to eat any of it and to communicate if he has any accidental reaction.

1228	It's good that there is a movement for this awareness - Bravo!, keep it up!, and thank you! :-)	Jan 31, 2013 9:28 PM
1229	We always err on the side of caution. My son is afraid to even eat foods that have the "good manufacturing practices" label.	Jan 31, 2013 9:27 PM
1230	I think it's ridiculous to even be considering labeling food with thresholds. Who's to say what level is safe for my child, nevermind adding in factors that may change a threshold due to recent reactions, stress, environmental allergens and anything else that may be a factor. I find a better solution would be to make "may contain" labeling mandatory as well as make companies responsible for telling what exactly is in "spices" and "natural flavorings". These categories seem to slip under the mandatory listing of ingredients. This "grey" area does not bode well for people with non-top 8 allergies. And while we are changing labeling regulations, lets get sesame on there for our top 9 most common allergens.	Jan 31, 2013 9:26 PM
1231	Labeling allergens and all ingredients should be mandatory. You can't even have a small amount of something that you are allergic to.	Jan 31, 2013 9:25 PM
1232	I have noticed that as time has gone by, more products are made or processed in a facility that uses peanut and tree nuts. Making it harder to find food products that my child can eat.	Jan 31, 2013 9:24 PM
1233	I also think allergy labeling should also include everyday products like makeup, bath products, styling products, medications, hand soaps and lotions, etc.	Jan 31, 2013 9:23 PM
1234	Trace amounts of allergens can cause serious reactions. Manufacturers need to be accountable for possible cross contamination. Consumers deserve to know what's in the product they are purchasing. Thanks! Erin silker, Evangeline's momma, schauburg Il.	Jan 31, 2013 9:23 PM
1235	The allergen labeling needs to be expanded to include seeds. My son is allergic to sunflower seeds (but not the super refined oil), finding that ingredient sometimes is a challenge in lengthy ingredient lists. I would also like to see it mandated that the food allergy labels are uniform and directly call out in bold print the allergens. I've seen products that say "processed in a facility that processes peanuts" and then find actual peanuts in the ingredient list.	Jan 31, 2013 9:20 PM
1236	Please require manufacturers to label for cross contamination!	Jan 31, 2013 9:20 PM
1237	Labels are confusing, especially when they state foods are made in the same place where they process nuts. Is it safe for the allergic person to eat?	Jan 31, 2013 9:16 PM
1238	In response specifically to questions 16 and 17, we are very cautious about the products we purchase for our daughter. We watch the recall news very carefully to try to gauge the companies which are careful from the companies which are	Jan 31, 2013 9:16 PM

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not. The issue of assuring that "the amount of [an] allergen present in the food is not capable of triggering an allergic reaction" is extremely difficult for us. My daughter had an anaphylactic reaction to breathing in steam from cooking a pot of wheat pasta (she was standing directly over the pot). I imagine this is rare - however, i can't imagine that a company could provide any degree of certainty that a particular amount of an allergen will cause a reaction.

1239	Regarding purchasing food with questionable ingredient statements, we ALWAYS call the mfr with questions. This is very time-consuming and inconvenient, but necessary for safety. If the person or people answering questions give variable answers or do not seem to "get it", we do not use the food.	Jan 31, 2013 9:14 PM
1240	I so appreciate this effort to provide food labelling. My son has had severe reactions to foods in the past based on cross contamination that was not noted on the label. I called the FDA as part of my efforts to get one manufacturer to add "contains wheat" to their label. Thank you!!	Jan 31, 2013 9:13 PM
1241	Re: #9 above: I answered the question for peanuts and treenuts. For eggs I do buy pasta with possible cross contamination warnings.	Jan 31, 2013 9:11 PM
1242	Thanks!!!	Jan 31, 2013 9:08 PM
1243	Troubling questions, my son has had nearly systemic reactions from touch/ possible airborne inhalation (airplane) the fact that it sounds like fare is considering supporting this is very concerning on the other side I know the research is mostly based on introducing small amounts of allergen .. A lot to think about	Jan 31, 2013 9:08 PM
1244	My son had an anaphylactic reaction almost three years ago. For the limited information/research available, we know that even a trace of peanuts/tree nuts could cause an allergic reaction. At this point, under no circumstances I would feed and/or even have him get in contact with any o these allergens. As far as I know, there is no way to determine how much amount of the allergen could cause a reaction and we can not "try" on him, he almost died. We can't risk his life assuming the allergen could not cause a reaction, not at this point when there is no cure and te only thing we can do is "prevent".	Jan 31, 2013 9:08 PM
1245	My concern is that some people may react to small amounts of an allergen, and my child might have a reaction. I also worry that mistakes might be made with manufacturing and larger amounts of allergens may be present but not labelled.	Jan 31, 2013 9:05 PM
1246	No one knows if an allergen will only produce a mild reaction. How ignorant. Big time lawsuits await...	Jan 31, 2013 9:04 PM
1247	I need more info on thresholds, I have not heard that phrase before and suddenly feel uninformed even though I try really hard to protect my child from her specific allergens.	Jan 31, 2013 9:02 PM
1248	I hope that the laws will be put in that the labels have to also list the "may contain" for any trace amount of allergen or produced in the same facility!! This is our children's LIVES at risk...thank you for trying to understand us better.	Jan 31, 2013 9:02 PM

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1249	We need to keep people with allergies safe at all times.	Jan 31, 2013 9:01 PM
1250	I am extremely uptight and anxious about my food allergies based on previous anaphylactic reactions. My allergist has always taught me that "avoidance" is the only way to keep myself from having a reaction. I think the current generation with food allergies, as well as parents of kids with food allergies, will/would have a very difficult time changing our thinking to include that small amounts of the allergen are ok. I'd rather not take the chance. The next generation (with food allergies) will be the one to target if science is headed towards the "threshold" idea. If it works, it could better the world for the allergic people.	Jan 31, 2013 9:01 PM
1251	This survey made me realize what I know and what I need to know more about. Thanks!	Jan 31, 2013 8:59 PM
1252	My son's milk and egg allergies are so severe that he has had extreme reactions just from touching things (toys, etc.) that other people have touched and from skin contact with allergens. I would not trust there to be ANY acceptable amount of an allergen allowed in a food and not state it, or I don't believe that there are acceptable amounts of an allergen for someone who is severely allergic.	Jan 31, 2013 8:57 PM
1253	Thank you FARE!	Jan 31, 2013 8:57 PM
1254	Please let me know what else I can do to stop this and also to help work to have it mandated by law to have advisory labeling. Thank you for everything you do.	Jan 31, 2013 8:56 PM
1255	Pls pls push corn to be labeled. So many packaging (including milk and orange juice) contain corn. Pls pls ask them to list products	Jan 31, 2013 8:56 PM
1256	My assumption is that scientific thresholds cannot guarantee that an individual will not react since individuals have different levels of sensitivity to allergens. For example, my son had a reaction to dairy that was present in (kosher) pareve pita bread. Dairy was not declared on the ingredients and there was no disclaimer (i.e. may contain..., processed with...). Testing showed a tiny (ppm) amount of dairy present. I think it's really sad (for lack of better word) that companies can't take the time to ensure that only the intended ingredients are present in their products. The disclaimers have become a method that companies use to avoid having to ensure the integrity of their products. The word 'sad' keeps coming to my mind because there are many products that my son used to safely eat that now have disclaimers. He's 16 years old so he's had to experience many products being "taken away." Granted, some people say, "he was eating it before so the disclaimer probably just means that the company's protecting itself." Yes, that's probably true...but, as a parent, do I knowingly take that risk??!! Of course not! This might not seem like a big deal to many people but imagine that you're 16 and, for as many years as you can remember, you've always bought sweettarts at the movies...this is the only safe candy available at any concession stand. And, this is your favorite candy (and one of the only candies you can eat that doesn't have to be purchased online or at a "gourmet" grocery store). Well, one day...you look at the ingredients of the sweetTarts (like you always do...don't ever eat anything without looking at the ingredients, even if you've eaten it a million times before). And, the sweettarts now say "may contain allergen" (in this case, egg). This 16 year old turns to his friend and says, "wow, I guess I'll never be able to eat a sweettart for the rest of my life." I know, it's just a piece of candy and no big deal. But, it's really a big deal, admit it. There is no	Jan 31, 2013 8:55 PM

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reason that companies shouldn't be required to only put the stated ingredients in their products. The ingredients should be the ingredients!!!! But, I guess if they can't get that part of the food preparation right...they should list what they might have accidentally added to what we're eating.

1257	My son is 3. I dont want him to die ever. Every day i live with the knowledge that if I or any other caretaker is not dilligent about the safety of what he eats, death is a possibility. He's 3. Most people take for granted that for more than 13 million other people, food & eating is quite a scary thing to have to do. My son is 3 and i do not want him to die.	Jan 31, 2013 8:55 PM
1258	I believe that SESAME should be required to be labeled an allergen.	Jan 31, 2013 8:55 PM
1259	Thanks for doing ongoing studies.	Jan 31, 2013 8:54 PM
1260	Thank you for making a difference.	Jan 31, 2013 8:51 PM
1261	I would never risk my child's life to give him a food that might have peanuts or tree nuts. There are enough other foods on the market that we have plenty to choose from that don't contain nuts. I am not going to change my practices if an agency says the food should be safe for my child. As my allergist says, the only way to avoid a reaction is to avoid the allergen. I have been able to keep him reaction free for over 13 years.	Jan 31, 2013 8:51 PM
1262	Please fight for our kids. That last question scares me. Sincerely, Jen. Anderson	Jan 31, 2013 8:50 PM
1263	I would really like to see consistancy in may contain statements so places that have enough of the allergen are required to put it and ones that don't, don;t include the label just to cover their liability. With current labeling practices it is difficult to determine which products may be a cross contamination risk.	Jan 31, 2013 8:48 PM
1264	I would need my doctor's advice regarding the last two questions. How is it possible for a food manufacturer to know how much allergen could trigger a response in my child?	Jan 31, 2013 8:47 PM
1265	The whole idea of this is ridiculous. Strict avoidance is the only way to keep people with allergies safe.	Jan 31, 2013 8:45 PM
1266	Food allergies are not a joke. They need to be taken seriously! One misleading label or ingredient left out has the power to take my child's life. It is not a joke.	Jan 31, 2013 8:43 PM
1267	taking chances on life is unwise. I suppose if one has a mild allergy as an adult that is up to them..but for children that is not wise.	Jan 31, 2013 8:40 PM
1268	My daughter has had an anaphylactic reaction from chocolate that had nut cross contamination in a factory. I would not take the chance.	Jan 31, 2013 8:38 PM
1269	Q 16 - I would only purchase after discussing with our allergist, Dr. Wood.	Jan 31, 2013 8:37 PM
1270	If it was made in the same facility, but not on the same line than that would be okay. But, once I found out about a product that said "made in the same facility" was actually "made on the same !ine"	Jan 31, 2013 8:37 PM

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1271	given that the reactions are unique to an individual, it is impossible to come up with treshold that would be universal for all cases. It would be very confusing to may people since they would not know what their child can tolerate, is there higher risk if it is ingested in larger quantities or more frequently. I just am not comfortable with tresholds unless I know my child can tolerate an allergen and is validated by the oral food challenge testing. In these cases treshold level would not matter much to begin with. I think the focus should be on having manufacturers disclose all allergens including sesame, mustard and coconut in their labeling. Second focus should be is to have all medications (prescription and OTC), creams, beauty products, soaps, etc. have allergen disclosures. Lastly, these laws have to be enforced and be punitive if not followed or violeted. I hope these goals make reality. Thank you!	Jan 31, 2013 8:37 PM
1272	As I understand it the amount of allergen that would trigger a reaction is different for every person and there would be no way to ensure that a specific level is "safe" for a particular individual. However, I am not very knowledgeable in this area and I may not have all the facts. I do very strongly wish that advisory labeling was mandatory and meaningful, rather than every company having their own wording and the meaning being unclear at best. With my kids both having nut allergies I can not take a chance on introducing any amount of allergen to them. I am deathly afraid of having a severe reaction occur and I wish I could count on the food labeling to advise me in a meaningful way if the food was safe or not.	Jan 31, 2013 8:36 PM
1273	Thank you barely scratches the surface. We look forward to a day when parents will not need to fear for their children's lives every time they eat a cookie. Thank you for all you're doing to make this world a safer place for our allergic kids.	Jan 31, 2013 8:36 PM
1274	How do you assure me the amount of the allergen present in a food will only give my child a mild reaction? You can not & should not make that judgement. No trace amount is worth feeding to my child, it is their life.	Jan 31, 2013 8:34 PM
1275	Thank you.	Jan 31, 2013 8:34 PM
1276	I wish the labels were clearer. It presents great anxiety for other family members trying to make sure food is "safe". I provide a great deal of education to family, daycare, school. I also feel responsible if an event were to occur. This is quite a burden to carry.	Jan 31, 2013 8:34 PM
1277	Regarding Q's 12-17: It does not seem possible for FDA to set rigid thresholds on amounts of allergen. It is trial-and-error for everyone. Even fat contents are incorrect; e.g., 0 fat can mean less than 1/2 gram. Eating more than a single serving would certainly include measurable fat. I don't trust them to be any more accurate about allergens. Just tell me if it's in it, and I'll decide to eat or not.	Jan 31, 2013 8:33 PM
1278	I answered question 9 using the choices available. However, my decisions are much more subtle than that. A lot depends on the type of food, the manufacturer and prior experience with the product and/or manufacturer.	Jan 31, 2013 8:33 PM
1279	My daughter outgrew 8 other allergens with strict avoidance (dairy, eggs, soy, corn, rice, wheat, oats, barley). We never used may contains and was extremly aware of residue issues. She has never had a reaction to peanut/tree nuts though her skin prick and RAST testing are in the very high range I feel because	Jan 31, 2013 8:33 PM

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we have been taking precautions since she was born, She was born covered in a skin rash and she screamed for the first six months of her life.

1280	How could you possibly assure me that a certain amount of allergen would not cause an allergic reaction?	Jan 31, 2013 8:32 PM
1281	Each child/person and reaction is different. How can they determine for everyone what kind of reaction will happen. Too risky.	Jan 31, 2013 8:32 PM
1282	There is no 'minimum that is safe' for peanuts. My son once ate one plain M&M (not peanut M&M, just plain) and nearly died. ONE piece of candy.	Jan 31, 2013 8:31 PM
1283	Living with a highly allergic child (a 6+ on a 0-6 scale and develops localized hives just from contact with allergen), I feel that ALL labeled foods should have a mandatory warning of potential allergens. I have to send a lot of emails and make many phone calls to companies to verify a product's safety. There have been many times we have had to return a product or just pass them by due to finding out through a manufacturer that an allergen MAY be present in something we want to eat.	Jan 31, 2013 8:28 PM
1284	I rely heavily on reading labels as my child could have a fatal reaction to peanuts. I am confused as to if labeling is mandated and required or if it's just up to each company to disclose what they want. I hope it would be law that they must disclose specifically what is in or around each product. I also would love better consumer information about what is voluntary and what is law, sadly I don't really know and am trusting my child's life to these labels.	Jan 31, 2013 8:28 PM
1285	Labeling with "may contain" statements should be required. I spend many hours each week calling manufacturers to get clarification regarding the safety of their products. Grocery shopping is a nightmare and takes way too long when having to try to make sense of labels. It should be more straightforward. Lives are on the line and labeling should be more uniform across all brands.	Jan 31, 2013 8:27 PM
1286	P.s. our "threshold" isn't even the same within our household, never-mind second-guessing if it's okay for someone else!	Jan 31, 2013 8:26 PM
1287	I would be interested in joining an advisory council or other such group, or otherwise becoming more involved with FARE. I live closeby to the FARE headquarters. Thank you. Michelle Cades, LCSW michelle_cades@hotmail.com	Jan 31, 2013 8:25 PM
1288	Thank you for seeking our input.	Jan 31, 2013 8:25 PM
1289	We have differing allergies and varied ones. Have teen who has mostly outgrown milk allergy but has blue dye allergy. Have 20 yr old who is just developing nut and sesame allergy. Have adult who has always been allergic to certain fruits and is now to certain nuts. We are pretty casual about labels since their allergies are mostly with uncooked raw products. That may be changing as they grow up.	Jan 31, 2013 8:23 PM
1290	Current law mandates listing IF allergens are in a product. Life threatening allergies require a positive statement regarding the ABSENCE of allergens. No allergy info, no purchase for me.	Jan 31, 2013 8:23 PM

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1291	Please let me know what I can do to help defeat this outrageously unsafe idea. Sounds like the FDA has been ingesting some of the hallucinogenic drugs they also regulate because no sober, sane person with any knowledge of food allergies would ever come up with such a dangerous proposal.	Jan 31, 2013 8:22 PM
1292	The threshold level is individual. While some children may react to minute amounts of an allergen, others will react only mildly to a greater amt. of the same allergen. Since my child is severely allergic (reacts even upon skin contact) to some of his allergens, I need to keep even tiny amounts of nuts away from him. His sunflower allergy, however, is not as extreme (although others do react to tiny amounts of sunflower). There is no way a company can *safely* allow for thresholds. It is up to the individuals to make that choice for themselves.	Jan 31, 2013 8:22 PM
1293	Each allergen is different and reaction. Some people are more sensitive to airborne food than eaten.	Jan 31, 2013 8:21 PM
1294	My bodies reaction to allergens are not typical of allergic reactions. Instead I get food stuck in my esophagus because my body attacked that area when it realized that I had ingested an allergen. I would rather know if any trace amounts of allergens are in my foods than think that I am eating something safe when it is not.	Jan 31, 2013 8:20 PM
1295	I boycott allergen foods out of philosophy They have a responsibility in allergen research if they want me to buy their product.	Jan 31, 2013 8:18 PM
1296	I'm not allergic to most of the 'threat' foods, just 'some' of them. (ie, contain wheat/soy/tree nuts. I'm allergic to soy and 'some' tree nuts, not all) Unless packaging is MORE specific, it's hard to judge sometimes.	Jan 31, 2013 8:17 PM
1297	pressure needs to be applied to the FDA to bring the US up to world standards on ingredient labeling. Canada and Europe label all ingredients. the US does not.	Jan 31, 2013 8:17 PM
1298	Question 15 below is being read to mean "Scientific thresholds exist to determine how much food would cause an allergic reaction (in ANY allergic person within that population)-- this is untrue. Probably. At least, determining such thresholds may be unethical for the most sensitive individuals. This is a tricky question-- one member of our household has an "impossibly" low threshold for some, but not all, of their allergens, one has a fairly low (but seemingly typical) threshold for one anaphylaxis trigger, and there are three allergens for which GROSS ingestions would be necessary to trigger anaphylaxis. Yes, we understand that such a low threshold isn't average-- but it is real for the tail end of the bell curve. Our best estimates are high microgram doses necessary (100's, that is), or very low ppm levels in some foods. That's in the range for cleaned shared lines, and below some methods of determination.	Jan 31, 2013 8:17 PM
1299	The more a child is exposed the worse the reaction can be. Each person will have a different degree of reaction depending on that person. No threshold exist for a person with a sever allergy. The only way to ensure they are safe is strict avoidance. Contain statements or manufactured in a facility with -are very helpful for people in this situation. I wish all packages had them. If they dont we call about it or dont let our children have it. It could be fatal for our kids. They have had to do without many foods because we were unsure if they were safe	Jan 31, 2013 8:16 PM

for them. No food is worth risking my child's life.

1300	We need companies to make separate facilities and machines for food with allergens in it. Then make food that is safe on the clean machines! Take the guess work out of buying food. Mainly nuts and tree nuts! They always say maybe or could have nuts! Just covering their liabilities but for us it's a matter of life or death to be assured there is no nuts or whatever the allergens may be.	Jan 31, 2013 8:15 PM
1301	Food should be required to list all ingredients on the label, no blanket statements like "natural flavors" should be allowed. The contamination warning or may contain warnings should be required. Non-dairy labels should not be allowed on foods that contain milk	Jan 31, 2013 8:14 PM
1302	I have always been taught that with each exposure to food allergens there is the possibility that the reaction will occur faster and be more severe. It seems crazy to think that someone else will decide if the label will tell me (as the parent) if the food item (allergen) is present in the product. I hope that labeling continues to inform us of if there is any allergen present at all and allow us to make up our minds if we want to purchase the item or not. It is already challenging enough having anaphylaxis in our family to ensure everyone is safe!	Jan 31, 2013 8:14 PM
1303	The world needs to know that food allergy can be fatal. I think the government should do something more about this case. There are many people who have never heard of an allergy to peanuts, for example in Brazil, my family and I traveled last year to visit my relatives. My Brazilian relatives, were shocked by the news that my daughter is allergic to peanuts. They never thought of peanut could take a life. Another case was when a neighbor came to me and told me what are you gonna do when your daughter is beginning school? because my son will not fail to bring his lunch of peanut butter sandwich every day. There are so many people there in the world and especially in the USA that needs to educate their life and have a compassion for others with food allergies.	Jan 31, 2013 8:12 PM
1304	Why would I risk death over a 'possibility'? My child's life is more precious than food... Avoid at all cost!	Jan 31, 2013 8:09 PM
1305	I think there is no way that anyone can "assure" me that my child will be safe with a "scientific threshold" and if she dies from the reaction than what? "Oh we were wrong - sorry" No way! There are people out there in the allergy world who have EXTREME allergies. We have been told by Dr. Wood that my child has trace level and to avoid facility. In my mind there is no level of safe except 0 and I do not trust companies to make sure that they keep at any crazy threshold number consistently or the FDA to actually police it. These are people's LIVES. They can't even keep companies now from having salmonella outbreaks and such in facilities but you all think 1) There is a safe level for EVERY SINGLE PERSON and 2) that companies will follow the law. By the way I answered false to number 12 because it is only required for top 8 and the FDA won't push for more of the major allergies that are just as prevalent as the Top 8. I hope FARE plans to protect all people with allergies including the most severe - because there is no safe threshold for my daughter. I spend hours calling companies and checking websites before I buy processed foods and try to only purchase from companies that can tell me they are peanut free. A threshold would be fine for me and my food allergies but my daughter is one of those extreme people and that fact that this would put her in danger in my mind makes me LIVID	Jan 31, 2013 8:09 PM

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1306	Proper food labeling can save lives.	Jan 31, 2013 8:08 PM
1307	I wish that the United States would add sesame to the top allergens...so that companies would have to include it in the allergy warnings, like Canada has. It is SO HARD to know what contains sesame seeds/oils/flour now and we have to call each company of each item we buy to find out if sesame is processed in the same facility. My son is that allergic to it. He did not develop these allergies until he turned 6 years old.	Jan 31, 2013 8:08 PM
1308	There is no "safe" amount for our child. And it would be false to assume this by anyone.	Jan 31, 2013 8:08 PM
1309	We don't treat all allergens equally. Because my son's allergy to egg is mild and decreasing, the survey answers would be different for egg than for peanut (to which he has a history of anaphylaxis).	Jan 31, 2013 8:07 PM
1310	I wish more allergen free foods would be available in stores. I pay a fortune to mail order peanut free and tree nut free treats, granola bars, candy etc. I make frequent trips to Canada because they seem to have excellent manufacturing practices. Many brands I can't buy in the US I can buy in Canada because they state they are made in a peanut free facility i.e Quaker granola bars, Kit Kat candy bars and many cookie brands. Luckily I live 1/2 hour from the boarder. That alone could prompt me to move across the boarder!	Jan 31, 2013 8:06 PM
1311	Please remember that you are dealing with real people's lives. Make the right decision for everyone's safety.	Jan 31, 2013 8:05 PM
1312	Even trace amounts of peanuts or tree nuts can cause a severe reaction! Not labeling foods and making it law is like playing with fire and waiting to get burned! These are lives we are talking about! Keep allergic people safe!	Jan 31, 2013 8:04 PM
1313	Labeling is huge in determining what to buy. Without it, it would be a risk anytime you eat.	Jan 31, 2013 8:03 PM
1314	People who do not have a child or family member with food allergies do not understand how serious this issue is. And as far as thresholds go, you might as well play with fire, because you will get burned at some point in time.	Jan 31, 2013 8:02 PM
1315	Food labeling ,full disclosure must be ! This is for a life and death choice, not just about a companys profit! I would never purchase ,nor feed my son a product unless the ingredients were disclosed! We have a saying'if you cant read it ,you cant eat it" Besides this, I as a consumer want to know what I am eating. I am paying for the product and have the right to know what is the foods composition, gmo's,dyes,chemicals etc. This disclosure is not the same as one checking the fabric of a garmet they are buying. This is literally about a person living or dying. These companys that do not want to disclose are consumed by greed -money. They should realize this population of people is growing .	Jan 31, 2013 8:01 PM
1316	It is so important to clarify and make consistent the labeling. It is very hard at times. Thank you for helping out with this.	Jan 31, 2013 8:01 PM
1317	I certainly appreciate any steps taken to ensure my child can make safe choices with food as she manages with her food allergy.	Jan 31, 2013 7:58 PM

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1318	Cosmetics and other products need labeling too	Jan 31, 2013 7:58 PM
1319	Sesame should be one of the required allergens!!	Jan 31, 2013 7:57 PM
1320	Thank heavens for FAAN! Keep up the good work!	Jan 31, 2013 7:56 PM
1321	Thank you for exploring this topic and the need for changes. It is greatly needed to help improve the safety of allergic individuals. Good luck!	Jan 31, 2013 7:55 PM
1322	I think thresholds vary between individuals.	Jan 31, 2013 7:54 PM
1323	I would be happy to complete other surveys or become of spokes person for severe allergens.	Jan 31, 2013 7:53 PM
1324	For question 16, I would trust no food manufacturer to maintain quality levels sufficient to assure that the allergic reaction threshold would NEVER be exceeded. Do you risk death on a one in a million chance? Is it worth it just to eat a specific food?	Jan 31, 2013 7:52 PM
1325	Please make allergen advisories mandatory and to what level allergens are tested in ppm. Food manufacturers need to take responsibility and make their food 100% allergen free and need to answer questions truthfully rather than read from a script by phone or email a generic form letter. It is such a time consuming and exasperating process to determine what are the risks of cross contamination.	Jan 31, 2013 7:51 PM
1326	Regarding question #17, I do NOT consider tingly lips or an itchy throat a "mild allergic reaction" as this is only the first sign of a reaction. I mistakenly thought this was a mild reaction years ago when I was just figuring out my sons' food allergies. However, an incident 4 years ago proved that "tingly lips and itchy throat" can progress in a matter of 2 minutes to vomiting, chest pain, and inability to swallow one's saliva. Therefore, I no longer view tingly lips or an itchy throat as a "mild reaction" but rather the beginning signs of a very serious, life threatening reaction!	Jan 31, 2013 7:51 PM
1327	In my experience, every food allergy is different. Even within the same person, every reaction could be different. I would not risk my child even eating trace amounts of a product if I knew there was some level of allergen in it. Never, never, never. It is my understanding that advisory statements such as "may contain peanuts" are not required by law. If this is the case, I wish it would be. It's simply not worth the risk!!!	Jan 31, 2013 7:51 PM
1328	Regarding question 16 - it feels like an impossible scenario to me...HOW could anyone be assured that a specific amount of allergen wouldn't cause a reaction in MY child? I'm under the impression everyone's tolerance level is different.	Jan 31, 2013 7:49 PM
1329	I have also seen labels that say the following: "Manufactured on a dedicated line in a facility that also processes allergens" I would probably buy this product.	Jan 31, 2013 7:49 PM
1330	My daughter's ANA allergy is to Romano (we found then confirmed through consumption of it raw w skin scratch) and Parmesan (skin scratch only) Cheese and their were other things at play when the ana reaction occurred, weird I know so I think that changes how I answer. I hope labeling gets straightened out and	Jan 31, 2013 7:48 PM

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TIGHT for our friends that have serious issues!!!

1331	One of my allergies is yeast and you rarely see that listed on labels as an allergy. Would like to see that changed.	Jan 31, 2013 7:48 PM
1332	I understand that these laws require work and expense, but for families who are struggling with food allergies, they truly can be life-saving.	Jan 31, 2013 7:45 PM
1333	Manufacturers should be required to label even if product came near or was manufactured/packaged in a facility containing the allergan	Jan 31, 2013 7:44 PM
1334	#16. & #17. don't seem possible as we have children so sensitive to allergens that the airborne presence is enough to affect breathing.	Jan 31, 2013 7:43 PM
1335	We have severe fruit and vegetable allergies as well.	Jan 31, 2013 7:42 PM
1336	My child is not even 3. I wouldn't trust that he would be able to communicate effectively to me how he was feeling after being exposed to a tiny amount of exposure to an allergen. Frankly I wouldn't be comfortable doing it even if he was old enough to communicate this well. Why take the chance when there are so many other things he can eat?	Jan 31, 2013 7:40 PM
1337	There is no "safe threshold" for someone with celiac!! Peanut & shellfish allergies are taken much more seriously than something that causes me mental issues, diahrrrea, fatigue, vomiting as well as itchy throat. Itchy throat just tells me that I'm going to be missing work the rest of the week because a food server or manufacturer lied about what's REALLY in my food!!	Jan 31, 2013 7:40 PM
1338	The idea of thresholds makes me very nervous because allergies are so individualized. It seems that it would be very complicated to attempt to tell each allergic individual how they personally would react to a product that contained a particular allergen.	Jan 31, 2013 7:40 PM
1339	All allergens should always be listed no matter the amount included.	Jan 31, 2013 7:39 PM
1340	Often, consistency is key. When teaching kids to self-advocate, I look for clear lines to draw. It is helpful when companies have clear information about manufacturing processes.	Jan 31, 2013 7:39 PM
1341	I wish there were tougher laws regarding may contain and shared equipment and there should be penalties for misleading consumers by saying products are produced in a shared facility when they are instead produced on shared equipment. Clearly that is misleading and leads consumers into a false sense of security and makes us believe that they are being forthcoming and disclosing their procedures, when in fact, they are not. Consumers cannot be expected to call on products in the aisles of grocery stores as they shop, particularly with as quickly as manufacturing processes change. Clearly, companies have done harm to my family with these practices in the past and we'd like to see a change.	Jan 31, 2013 7:38 PM
1342	My son is 6, so I avoid any chances of allergens since he may still be too young to accurately express a reaction. As he gets older and is more comfortable with his allergies my answers to #16 and 17 may change to yes, although I do not know how companies could assure that being that each person is so different.	Jan 31, 2013 7:38 PM

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1343	The reaction to allergins that each person experiences are too varied, too individualized to make broad generalizations regarding thresholds, and making any statements about thresholds may mean the difference between life and death, as well as opening up a huge liability for the food manufacturer. I am STRONGLY opposed to products making any threshold statements on their packaging.	Jan 31, 2013 7:38 PM
1344	Safety cannot be assured according to a generalized range. We would not risk a questionable variable when it comes to safety.	Jan 31, 2013 7:37 PM
1345	Please, please make the regulation and laws stricter. Food manufacturers need to be accountable to tell people what's in the food they produce. I call the number on every package but even then it's never for sure that I'm getting the right info. My daughter had a reaction to food that was improperly labeled. This has to prevented and protected against to keep children safe.	Jan 31, 2013 7:36 PM
1346	Just trying to do my best to keep my kids safe and alive. Would this mean that people with severe allergies are to be guinea pigs in testing out just how much of the allergen they would be able to tolerate?	Jan 31, 2013 7:36 PM
1347	Thank you for your work!	Jan 31, 2013 7:35 PM
1348	Is there any research being done on why so many children have food allergies? I would like to know why there is just a huge increase in food allergies.	Jan 31, 2013 7:35 PM
1349	Thank you for all you're doing.	Jan 31, 2013 7:34 PM
1350	Proper Labelling is a must, nothing can be left out, as it can cause someone's life.	Jan 31, 2013 7:33 PM
1351	As a celiac, if FDA regulations permit food that contains gluten to be labeled gluten-free, I will NOT trust that label and NOT buy that food. I will only purchase items labeled as manufactured in a gluten-free facility.	Jan 31, 2013 7:32 PM
1352	Question on allergic reaction should have included hives, a possible precursor to anaphylaxis My son has had hives from eating food and was given benedryl to stop progression of symptoms.	Jan 31, 2013 7:32 PM
1353	Also, regarding the above, on K. and L., if the allergen is listed as "egg, peanut, tree nut free" or "free from peanuts, tree nuts and eggs" and the manufacturer states food is made in a "dedicated facility", will always purchase the product. On number 12, not all foods have allergens listed, such as Peppridge Farm.	Jan 31, 2013 7:32 PM
1354	define allergen levels for food manufacturers now.	Jan 31, 2013 7:31 PM
1355	Past reactions do not predict future reactions. Should a body's immune system already be fighting a virus, a small exposure to a food allergen can quickly turn into a big reaction. What used to just cause simple hives or sneezing can turn into anaphylactic shock, if the immune system is already in overdrive. An underinformed consumer could unknowingly put themselves at a higher risk by consuming a product that shouldn't technically trigger a reaction. And continued and prolonged exposure to one's allergens can also have two opposite effects: one - to increase tolerance, or two - to increase severity of future exposures. A	Jan 31, 2013 7:31 PM

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manufacturer would be taking an awfully big risk by a consumer continuing to by their threshold-labeled product on the assumption that they're not going to have a reaction.

1356	I wish that the may contain and cross contamination labels were required!	Jan 31, 2013 7:31 PM
1357	From our experience, there is no conversation... we avoid for both of our allergic family members TOTALLY.	Jan 31, 2013 7:30 PM
1358	PLEASE HELP MAKE POSITIVE CHANGES FOR THE SAFETY AND FUTURE OF OUR KIDS. EVERYONE TALKS ABOUT GUN CONTROL BUT I WONDER IF WE COMPARED KIDS THAT HAVE DIED IN SCHOOL OR HAD ALLERGIC REACTIONS IN THE PAST 5-10 YEARS WHAT THE NUMBER WOULD BE IN COMPARISON. ONE CHILD DYING IN SCHOOL IS TOO MANY ESPECIALLY WHEN IT COULD HAVE BEEN PREVENTED FROM EDUCATING TEACHERS, PARENTS, STUDENT'S AND STAFF. WE NEED TO DO MORE AND IT FEELS LIKE WE ARE FIGHTING THIS FIGHT ALONE SOMETIMES.	Jan 31, 2013 7:29 PM
1359	Since we are managing several allergens, we just use a whole foods approach. We don't eat any pre-packaged foods. When I cut open a melon, I can be assured that I am giving my son a melon.	Jan 31, 2013 7:28 PM
1360	I think food allergies should be recognized under IDEA as it effects function of daily life as well as work.	Jan 31, 2013 7:28 PM
1361	Regarding my answer to #16, I have seen enough allergen recalls of foods to have very little trust in manufacturing practices, so I find it extremely hard to trust that manufacturers would really have that much control over how much of an allergen would be present. I am also reminded of the study that looked at the rate at which an allergen was actually present in products where cross-contact was possible and recall that that rate was too high for my comfort level (up to 8-10% of the time I think) given the severity of my son's anaphylactic reaction.	Jan 31, 2013 7:28 PM
1362	FARE SHOULD ADD BACK THE WORD ANAPHYLAXIS	Jan 31, 2013 7:28 PM
1363	13 years ago, I heard from our allergist that the fewer accidental exposures my son had, the more likely he was to eventually outgrow his allergies. It seems that consuming an amount of a food that did not cause a serious reaction but was still an ingredient in the food would constitute an "exposure".	Jan 31, 2013 7:28 PM
1364	Every person is different....how can you make a law mandating that a certain amount of an allergen wouldn't harm anyone. That can't be done. Some people have an allergic reaction just from touching an allergen and rubbing it on their face/eyes. How could they even ingest a small amount of that allergen without having a reaction. No way! I want to know everything that has come in contact with a food I purchase so that I can make an educated decision for my son. This is a matter of life and death!	Jan 31, 2013 7:27 PM
1365	None	Jan 31, 2013 7:27 PM
1366	I think that food labeling is extremely important for all those who suffer from food allergies. I find sometimes when it says contains "allegen" in bold at the end, sometimes it doesn't include all the top allergens so it is necessary to read the	Jan 31, 2013 7:27 PM

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	whole list of ingredients to insure safety.	
1367	I would never take any risk of giving my son a product that had a listed allergen in it.	Jan 31, 2013 7:26 PM
1368	Whether or not I would purchase a food if there were trace amounts would depend on what percentage of the population would react at that amount. There are many problems with thresholds - each person is different - each person's immune system may react differently from one time to the next - meaning their sensitivity to the allergen can change without notice. If there is any chance of cross-contact in a food, it must be labeled, or people who are highly sensitive won't be able to use the label to know if it's safe for them.	Jan 31, 2013 7:26 PM
1369	I wish the labeling on all packages were 100% sure of all the allergens. For example, hair products, makeup, shampoo, toothpaste, etc...this is also very important for every day use. Please mention about this!!!! This would make things so much easier for people.	Jan 31, 2013 7:26 PM
1370	Thank you for asking!	Jan 31, 2013 7:25 PM
1371	I wish you luck on this endeavor. Behind all the controversy, we truly wish there was a safe threshold. My son is contact allergic as well, and as he gets older it's frightening me to give him independence. He is extremely confident and will skip snacks/meals for his own safety, but the time will come where he will mistakenly listen to another adult's judgement. He's so beautiful and using epi frightens me, but all those stories about kids whose epi wasn't enough as they lie in a coma or pass away, looms over our family. Any headway in FA is a blessing. Thank you. We wish you all the best.	Jan 31, 2013 7:24 PM
1372	It is extremely difficult to determine which products are safe/unsafe with the current system. I have called nearly every company and keep a file for this. Most companies continue to ask me not to consume their products for the sake of liability. Many won't answer my questions so that I may decide what is safe and what is not. Many are still uneducated about the seriousness of anaphylactic food allergies. Education is needed in the food industry. Food allergies are on the rise and this issue is getting larger and larger.	Jan 31, 2013 7:24 PM
1373	You cannot guarantee that a mild allergic reaction will occur. People react to different levels at different times.	Jan 31, 2013 7:23 PM
1374	improve all labeling. my son has a zero threshold for his allergen. our epipen usage and ER visits can verify this.	Jan 31, 2013 7:22 PM
1375	when will they take peanuts off of airplanes??	Jan 31, 2013 7:22 PM
1376	#17 - each time you ingest an allergen you can have a different reaction. There is no assurance that you will have a mild reaction from a minimal amount of allergen.	Jan 31, 2013 7:22 PM
1377	I would never knowingly feed someone/myself something that in a larger dose may kill them. I have worked with both people and machines long enough to know that accidents and mistakes happen. Enough accidents already happen when there isn't supposed to be any allergen in the food.	Jan 31, 2013 7:21 PM

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1378	Seeing you child almost die, makes you very cautious.	Jan 31, 2013 7:20 PM
1379	Law should be mandated to make the cost of allergy free products less expensive. I have to pay for 1/2 the food for twice the cost.	Jan 31, 2013 7:20 PM
1380	Would love to be part of of panel!	Jan 31, 2013 7:20 PM
1381	Having food allergies is horrible and scary. Please help families like mine. Before having kids with food allergies I thought this was all nonsense. We do not have a food intolerance - we have life threatening food allergies.	Jan 31, 2013 7:18 PM
1382	Clear labeling makes our life so much easier. It would stop all of the phone calls to companies, and give us so much more piece of mind. I have called companies, such as ice cream companies, who have no warning statements on their products, and the inedients listed do not contain my child's allergens, yet they flat out tell me NOT to use their product if my child is severely allergic to nuts. How is this helpful?? Just put it on the label and you would save us so much hassel and heartache explaining to a 6 year old that plain vanilla ice cream is not safe.	Jan 31, 2013 7:18 PM
1383	Just want to note that the "may contain" and "manufactured/processed with" depend on the specific allergen in terms of if I buy an item or not.	Jan 31, 2013 7:17 PM
1384	I would like to be involved as a parent of food allergic children when future panels are needed. Please contact me at 908.330.9099	Jan 31, 2013 7:14 PM
1385	My child has never reacted to his allergens. He was diagnosed after his grandmother died from anaphylaxis and I had all children tested. Based on family history, Dr. recommended strict avoidance and prescribed Epi-pen.	Jan 31, 2013 7:14 PM
1386	Full disclosure of all ingredients of any amount and/or cross contamination is essential. Nothing less should be tolerated. Consumers need all information in order to make informed decisions for the safety of those with allergies and anaphylaxis.	Jan 31, 2013 7:14 PM
1387	Again, we are VERY ALARMED that the idea of allergen thresholds are being tossed about. From all the research and specialists I've consulted, any trace amounts would be enough to trigger our anaphylaxis conditions, and possibly cost one of our lives. Please FARE do all you can to oppose this change to the safety of our food. It is a step backwards, when there has been such progress. Please!	Jan 31, 2013 7:13 PM
1388	Please don't put me and my family in danger. It is scary enough with existing laws. I deserve to make informed decisions regarding food and my safety.	Jan 31, 2013 7:12 PM
1389	Rat poison contains <3% poison... the rest is other stuff... You do the math...	Jan 31, 2013 7:11 PM
1390	Consumers should be informed to make the best decision for their medical circumstances and comfort level. Manufacturers should not be making those decisions for consumers - they should be required to label with accurate information about shared equipment and facilities.	Jan 31, 2013 7:11 PM
1391	As a mother who witnessed her 2 year old son suffer anaphylaxis, I NEED to	Jan 31, 2013 7:11 PM

make an informed decision about the food I purchase for him to eat so that I can ensure that he strictly avoids his allergens. I have been taught by FAAN as well as our allergist that "Strict Avoidance" of my son's allergens is the ONLY way to prevent a life-threatening reaction. How can I practice strict avoidance if manufacturers are not required to list my son's allergens on their labels unless it meets a certain threshold for which may or may not be his specific threshold for his little body. I want and need to know with 100% certainty if a food contains his allergens at all in any amount so that I can strictly avoid it! Protect all our children; not just the ones with a generic threshold that makes it more convenient and less costly for food manufactures!!! And while you are at it, please help us with the the drug companies. They need to list for the Top 8 Food Allergens as well!

1392	People coping with food allergies view these changes with some trepidation as they are self-reliant but must also depend on key individuals in their environments to help them. When you alter what they've come to have a certain degree of reliance upon, you increase their day to day stress - that makes it more difficult for them to get on and about with their lives without constantly having to focus on obtaining safe meals.	Jan 31, 2013 7:10 PM
1393	Identifying and labeling the allergens used within a facility should be required by law. The use (contains, may contain, shared lines) would be useful as ADDITIONAL information for individuals with varying thresholds.	Jan 31, 2013 7:10 PM
1394	I can't believe what I am reading! With regard to question 17, who in their right mind would purchase a food with allergens in it, that gives them *only* tingly lips or itchy throat??? In our case, anaphylaxis happened following a couple of those "minor" reactions. Nobody knows WHEN the big reaction will occur so thresholds make no sense!. Frankly, I feel that this survey is not at all useful and the questions should be worded differently, especially since this is going out to FARE's members who are fairly knowledgeable about food allergies. Who would say yes to that?	Jan 31, 2013 7:09 PM
1395	I take care of a child in daycare with 14 different food allergies, including 7 of the 8 most common. That means he has 5 allergens that could be hiding in "seasonings" and other ambiguous labeling practices. The advisory labeling on some packages causes more harm than good; sometimes, a product will list milk hidden as the 17th ingredient in a list of 35 ingredients and then have a warning in bold letters on the bottom of the list...Warning: May contain soy and wheat.	Jan 31, 2013 7:08 PM
1396	I think the allergen warnings should all be in bold caps at the very in of the label and the lable should be in very clear words that are recognizable to common people..not scientific big words that mean the same thing as peanut or egg for example.	Jan 31, 2013 7:08 PM
1397	I would also like food labeled with regards to GMO ingredients.	Jan 31, 2013 7:08 PM
1398	I do not believe that establishing a safe threshold is possible as we know so little about the immune system and what causes one reaction to be mild and the very next one to be severe/ana & that each person system is different. I could never knowingly give my child a food that could cause a reaction no matter how mild I was told it might be. Being allergic to some animals myself and knowing how scary it can by to start wheezing or having trouble breathing or even just the	Jan 31, 2013 7:08 PM

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persistent itchiness, sneezing etc is too much to ask me to take a risk in feeding my child anything. I also don't trust the FDA enough in how they would establish this so-called threshold. I'd much prefer they work on consistent labeling across all items (including meats, hygiene products in conjunction with the USDA) and make "may contain" mandatory. We have a non top 8 (sesame) so I'd also rather they mandate that every single ingredient be listed every time we have a right to know exactly what is in the product in English.

1399	I spend almost 2 hours in the grocery store reading labels. Please please make this easier. My son has a life threatening allergy to peanuts and tree nuts. He does not eat anything not made by our family. Anything is you can do to help us manage out daily lives and keep him safe and alive would be a blessing! Thank you!	Jan 31, 2013 7:08 PM
1400	For the allergens we are supposed to avoid, I would never buy food containing any amounts of those ingredients. It is not worth risking my children's lives!	Jan 31, 2013 7:07 PM
1401	Our daughters allergist is no even comfortable doing a food test in the office of egg or milk because our daughter is so allergic. She said it is too dangerous to even have her around it in a controlled setting like the doctors office so how can the FDA determine what is the threshold for everyone with the allergy? It's my understanding that each person with the allergy is different and can not always be predicted if they will react.	Jan 31, 2013 7:06 PM
1402	For people who have severe reactions, the seemingly ubiquitous phrase, "may contain allergen," or process in the same facility has become useless in helping families navigate and find safe food choices. Most mainstream products use this language and I may as well not buy the item at all.	Jan 31, 2013 7:06 PM
1403	Tingly lips or an itchy throat even mildly can still cause severe problems for individuals that have asthma or skin issues.	Jan 31, 2013 7:05 PM
1404	Assuming there is one threshold for all allergic persons seems too simplistic to be a comfortable position for me to accept.	Jan 31, 2013 7:04 PM
1405	I would really like some attention paid to other allergens such as sesame. It is much harder to avoid sesame than nuts.	Jan 31, 2013 7:04 PM
1406	Canada is much more advanced in food processing and allergens labeling. What happened to us. Also do not like it when a ,manufacturer lists all allergens to cover themselves legally ie William Sonoma	Jan 31, 2013 7:03 PM
1407	Food reactions, in our experience, are too unpredictable to rely on labeling to tell you that not enough of that food is present to cause a reaction or that it would only cause a small reaction. My daughter had an anaphylactic reaction to egg in a poptart that contained less than 2 percent of egg listed onthe ingredients. Are allergist was not only surprised by this but commented he would have liked to show her case to other allergists at a recent convention who were not convinced you could have that type of reaction to such small amounts of egg. The knowledge of food allergies continues to grow, but it is not a well established enough knowledge to risk children's lives through labeling that can not be accurate for a certainty.	Jan 31, 2013 7:03 PM

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1408	The labeling laws do not cover sesame which is hidden in many foods.	Jan 31, 2013 7:02 PM
1409	Please make "may contain" warnings standard and mandatory. And please stop companies from slapping a "may contain" label on everything they produce to simply cover their asses!	Jan 31, 2013 7:02 PM
1410	Number 17 question anyone knows with anaphylaxis that the allergy often BEGINS with tingly lips and an itchy throat. Your question makes me wonder if you had someone develop these questions that really understands food allergies.	Jan 31, 2013 7:02 PM
1411	Voluntary labeling leaves so many unknowns and misunderstandings.	Jan 31, 2013 7:01 PM
1412	Calling out allergens present in a product in a separate statement below the ingredients list is extremely helpful. Please require all manufacturers to do this.	Jan 31, 2013 7:01 PM
1413	Labeling products with allergens should be required by law and standardized so that consumers simply have to read the package to know if it contains allergens. Sesame should be added to the "major" allergens list. Terms such as "natural flavorings" should not be allowed because they can hide allergens.	Jan 31, 2013 7:00 PM
1414	I'm fairly educated and I know nothing about thresholds. This is going to be too complex for many food allergy families. Many believe that "may contains" statements are mandatory. I would not want to trust a manufacturer on thresholds. Better safe than sorry with my son's life.	Jan 31, 2013 6:59 PM
1415	I feel putting a label on something and saying it has peanuts or another allergen, but that it meets the threshold of not causing an allergic reaction is extremely dangerous and could cause an allergic reaction, anaphylaxis or even death. Everyone that has a food allergy has a different threshold level and that threshold level fluctuates daily, then add illness or stress and the threshold level will fluctuate more. This is dangerous territory. My child's allergies are life or death. A company would definitely be negligent in the death of a child that ate a product that assured the parent on the packaging that it was safe.	Jan 31, 2013 6:58 PM
1416	The question about is like asking do you mind if we poison you/your child a little bit! Zero tolerance is the only acceptable way to do this!	Jan 31, 2013 6:58 PM
1417	The checkmarks on this survey moved around frequently as i made my selections. In some cases I had to go back more than once to be sure the choice I intended was marked.	Jan 31, 2013 6:57 PM
1418	Anaphylaxis is the reaction to milk. We take that seriously. Labeling will only help me if it is clear, and accurate.	Jan 31, 2013 6:57 PM
1419	Please, do not allow the threshold. That would just make my daughter more miserable than she already is since I have to make her own things as it is. It would be that much harder. a 5 year old living on just fruits and veggies because she wouldn't be able to eat a cake because it could potentially have nuts or peanuts. Come on! We are going backwards not forward. You may contact me with any further questions. I'll be happy to give you my input on this subject. I can go on and on...305-989-3585, Karina. Thanks!	Jan 31, 2013 6:56 PM

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1420	Wish there were more allergen free food companies!	Jan 31, 2013 6:56 PM
1421	Labeling could be improved to be more consistent and clear	Jan 31, 2013 6:56 PM
1422	My son is not as sensitive to egg, so I am OK with eating things made on shared equipment with eggs. I will not give him items made on shared equipment with peanuts.	Jan 31, 2013 6:55 PM
1423	I can not believe that you are conducting such a survey. A trace amount of an allergen can cause a reaction. No allergy test can determine if a reaction is going to be mild or not. I really can not believe you would even ask such a dumb question as #17. I really do not understand the point of this survey. Parents of food allergic children want to trust the labels of the products that they are purchasing. Bottom line.	Jan 31, 2013 6:55 PM
1424	All I want is full disclosure from companies on what is in the product and what may be in the product. Currently, I call all companies to determine their manufacturing practices and whether they use may contain. If a company does not use may contain or advisory language then I do not use their products due to lack of confidence in them. I do not use products from companies who tell me they clean the lines because I am not confident it is safe. Companies who use advisory statements or tell me they never use shared equipment are the only ones I buy. I want to have more peace of mind that my child is not at risk for a reaction every times he eats. I just want the information so I can make a good decision.	Jan 31, 2013 6:54 PM
1425	I don't think it is a good idea for thresholds to be included in laws where companies are required to print allergens on their labels. Let customers decide how comfortable they are with the ingredients. Allergic reactions are not a science and can increase with more exposure, and even decrease with more exposure. If the allergen is present in the food, let us know, but don't confuse people by saying this "MIGHT have a little, but don't worry about it, it's not enough to cause a reaction." That would be a HUGE liability for companies and really cause people to stop buying many products that they might already be comfortable with. If I had been using a product successfully, and then all of a sudden the packaging changed (but not the product) I might start trying to look for a reaction that isn't there, simply because I am afraid of my son having one!	Jan 31, 2013 6:53 PM
1426	Thank you	Jan 31, 2013 6:53 PM
1427	Allergy labeling and manufacturing processes are vital to keeping my child safe from serious and potentially life threatening allergic reactions.	Jan 31, 2013 6:51 PM
1428	Everyone is different so how can anyone guarantee that there won't be a reaction? My son is a teen so he would recognize a reaction but I cannot imagine giving him anything as a small child if there ANY amount of allergen present. I would need to hear from his allergist that it was safe to consume. I certainly would not trust a label on a package or even if I called the manufacturer. I would definitely base my decision on his drs advice. Right now we are strictly avoiding all allergens he is allergic to	Jan 31, 2013 6:51 PM
1429	Thanks.	Jan 31, 2013 6:51 PM

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1430	Would never purchase any food with any amounts of allergen even negligible amounts. Need to stop manufacturers from saying "dairy free" and their products aren't.	Jan 31, 2013 6:50 PM
1431	I feel manufacturers should be mandated to put "may contains" on labels. Also all names of allergen ie casein for milk.	Jan 31, 2013 6:50 PM
1432	should make sure all dyes are labeled!!	Jan 31, 2013 6:50 PM
1433	If you are allergic, you are allergic. You need to avoid the allergen. Why would you buy a product that may cause a reaction?	Jan 31, 2013 6:48 PM
1434	This seems too big a jump. First, PLEASE standardize the "may contain" or "shared equipment/same facility" warnings. They are meaningless without law, and create either a false sense of security, or are seen as a disclaimer of liability. Please fix this!	Jan 31, 2013 6:47 PM
1435	I think this sounds like dangerous territory!	Jan 31, 2013 6:47 PM
1436	This is such a scary and difficult area to navigate in keeping people safe particularly when we must rely so heavily on groceries because so many restaurants simply are not up to speed on allergen issues. It would be so helpful if the FDA would also require manufacturers to advise of shared product lines and unidentified "spices/seasonings." Thank you so much for looking into food allergen issues!	Jan 31, 2013 6:47 PM
1437	I think sesame should also be required to be labeled like the top 8 are. Thanks!	Jan 31, 2013 6:45 PM
1438	thank you for your hard work!	Jan 31, 2013 6:45 PM
1439	I am concerned that any amount of an allergen in a food can be enough to cause a reaction. My son's allergist does not even want him to take the pill form of Zyrtec because it is bound with lactose. One reaction he had to dairy was when I was carrying him and handed something to somebody in a pizza parlor. He did not touch anything and was exposed to the area for less than two minutes. It may be difficult to assure people that the amount of allergen present will not cause a reaction. Some might only have an itchy throat and the same amount for others may trigger a severe reaction.	Jan 31, 2013 6:45 PM
1440	Allergy labels need to be clear. Manufacturers should be held very accountable for labeling. Non dairy (ie coffee creamers should not be allowed to use this term when a dairy allergen casein and or caseinate is present in the ingredients.	Jan 31, 2013 6:45 PM
1441	No reaction is ever that predictable. We need to be sure there is absolutely no chance of any level of allergen present. I will not accept any trivial level.	Jan 31, 2013 6:43 PM
1442	My daughter is allergic to many foods, in addition to peanuts, such as milk, eggs, flax seed, etc. When I said I "sometimes" buy products made on shared equipment, I would never buy a product made with peanuts on shared equipment, but I do buy Whole Soy & Co.'s soy yogurt, who takes extra precautions to segregate allergens, clean their lines and test the product before shipping it out. You might want to find out what their threshold for testing is, because my daughter is anaphylactic to milk, yet she has never had a reaction in	Jan 31, 2013 6:42 PM

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2 years of eating their soy yogurt, made on shared equipment with milk products. As for things like flax seed, that is more worrisome to me, because it is gritty, powdery and would seem harder to clean from equipment. I feel the same way about peanuts. They both seem very hard to thoroughly and sufficiently clean from equipment, whereas liquids would seem easier to clean.

1443	I would like to see artificial flavoring taken out of ingredients. It is very vague...	Jan 31, 2013 6:42 PM
1444	How can you be assured that an allergen will only have a limited reaction? Who can predict the course of an allergic reaction?	Jan 31, 2013 6:41 PM
1445	There are myriad undeclared ingredients in most manufactured foods. As our daughters are exquisitely allergic to many things (more than are in your list), we buy very few pre-made foods.	Jan 31, 2013 6:41 PM
1446	A life is a very precious gift.The death of someone because of food allergies should never happen. Labeling is a MUST!!!	Jan 31, 2013 6:40 PM
1447	I am against thresholds. I want to know for sure that the food my child with severe food allergies is eating is safe!	Jan 31, 2013 6:39 PM
1448	I think that when you are dealing with parents, especially those who have witnessed an Ana reaction in their child, it would take a leap of faith for them to give their child something that contains even small amounts of the allergen. What we need is better labeling and safer manufacturing practices. Maybe some incentive for companies to make safer foods.	Jan 31, 2013 6:39 PM
1449	People should be educated on what allergies are, what the symptoms are, and how/when to use an Epinephrine Autoinjector. I have noticed when I talk to individuals about my food allergies, many individuals do not know what an allergy is and what/how to use an epinephrine autoinjector.	Jan 31, 2013 6:38 PM
1450	Allergist advised that each exposure, no matter how small could increase allergic level and could cause severe reaction next time exposed	Jan 31, 2013 6:38 PM
1451	I would like to clarify my "sometimes" answers in question 9. I will only purchase items that are labeled in these ways if I have successfully eaten the product in the past. If I don't have any experience with it, I will avoid it.	Jan 31, 2013 6:37 PM
1452	I hope that advisory labeling becomes mandated (share equipment statements, may contain statements, etc.) I also hope that products are NOT allowed to use thresholds (from how I understand it.) I would NEVER be comfortable buying a product that had even a MINUTE amount of my daughter's allergen.	Jan 31, 2013 6:36 PM
1453	The idea of thresholds is new to me, but my son's allergy is severe and I would not trust any amount of peanuts in his food. He could have a reaction from someone with trace amounts of peanuts on their hands touching him, so why would I intentionally give him peanuts? I think may contain or some other statement for possible cross contamination should be a mandatory statement on all food and drink products.	Jan 31, 2013 6:34 PM
1454	For anaphylactic allergies, I tend to avoid 'all' packaged foods that contain or made on plant (etc) with that allergen. For non-anaphylactic allergies, I	Jan 31, 2013 6:34 PM

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sometimes will buy packaged foods that are made on plan w/allergen but only if it indicates "we follow good segregation practices etc".

1455	I would like to know why our leaders, growers and manufacturers are not doing more to find the origins of the recent explosion of food allergies; specifically peanuts, in addition to "treating" the symptom (allergies) of the larger problem (poor food processing).	Jan 31, 2013 6:33 PM
1456	Thank you for addressing this issue!	Jan 31, 2013 6:33 PM
1457	Thank you for doing this survey!	Jan 31, 2013 6:32 PM
1458	I would love to think that this little survey would make a difference, but as I know that none of the laws the FDA pretended to pass are followed or policed in any way, I have no hope that this will be listened to :) But have a great day anyway!	Jan 31, 2013 6:32 PM
1459	It is so very important that consistent and mandatory labeling be required by federal law. There are many products manufactured in USA that I cannot tell from label if they are free from allergens I need to avoid.	Jan 31, 2013 6:31 PM
1460	I don't think thresholds are a good idea because you would have to determine how much each child individually could tolerate. My child has reacted to trace amounts. Some kids need more of the allergen to cause a reaction.	Jan 31, 2013 6:30 PM
1461	I will not be comfortable with ANY threshold, as my son has had fairly severe (although not anaphylactic) reactions to products which must have had extremely low levels of peanut. (Ie - chocolate chips, cereal)	Jan 31, 2013 6:30 PM
1462	I've learned the hard way that companies mislabel products as allergen free when they are not. And that there are product recalls on supposedly gluten free foods that they learn later are not. It's not worth the risk to me. I buy as little processed foods as possible. It's not worth an allergic reaction if a company lies or is wrong about allergens. Only I know how much of an allergen I can handle so it would not be helpful for a compost to tell me this product is safe due to low allergen content. Yeah right.	Jan 31, 2013 6:30 PM
1463	My son has both anaphylactic allergies as well as EGID chronic gastric and reactive arthritic reactions. While a tiny amount might not kill him from anaphylaxis, it would still cause chronic, building, and life-threatening problems such as severe gastric ulcers, destroyed arthritic joints, and inability to ingest ANY foods (he'd be required to drink only amino acid elemental formulas or ingest them with a G-tube.	Jan 31, 2013 6:29 PM
1464	My child has a sesame allergy but its number 9 most common in US but in other countries such as Canada, England and Israel its a top 8 or higher allergen. Please include it in the top allergens given that its used in rice mixes, candy and hummus as well as seasoning and spice mixes and packs. Also, please label cosmetics and creams. Those of us with tree nut, sesame and dairy allergies can get very sick from hand soaps, shampoos and lipsticks to name a few. Please make that the next priority! Thanks.	Jan 31, 2013 6:25 PM
1465	I don't feel putting a thresh hold amount that someone could tolerate in food is ok. My son reacts to the meer touching of a surface that the food has come in	Jan 31, 2013 6:24 PM

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contact with, so putting any amount of the allergen in the food could kill him.

1466	Preventing an allergic reaction is not the only issue -- preventing the allergy from becoming worse might be relevant also, hence my response to #16 and #17. On the other hand, it would be nice to have a standardized system of labeling, which certainly doesn't exist now.	Jan 31, 2013 6:22 PM
1467	It is already complicated to purchase food that is safe for food allergic people. It is also hard to go to restaurants that understand about food allergies and cross contamination. Adding a threshold would make it easier for the food manufacturers but not for the food allergic people. This is like Russian Rullet. It is upsetting to think that the FDA feels they can decide a threshold for people with food allergies.	Jan 31, 2013 6:22 PM
1468	Those of us that deal with food severe allergies live by and teach our children to live by a strict avoidance policy. I don't believe (considering my own personal experiences) that any amount is "safe". I have had two anaphylactic reactions. One to a carrot. Yes an organic, raw carrot that I have eaten my entire life (I'm in my 40's) and to two sips of a smoothie that contained soy even though it wasn't listed as an ingredient. I was fully aware of my soy allergy at that time. The hotel arbitrarily added soy milk to a smoothie without listing it in the ingredients and knowing that we were a family with food allergies. Two swallows was all it took.	Jan 31, 2013 6:22 PM
1469	completely avoiding the allergen is extremely important in order to keep levels down and preventing a more severe reaction...	Jan 31, 2013 6:22 PM
1470	On question 9 I would only buy those products after calling the manufacturer and asking questions about processes until I felt comfortable that it was safe.	Jan 31, 2013 6:19 PM
1471	The FDA and food companies have no right to determine if a food is 'safe' for my child. It is mandatory that consumers have the ability to know ALL ingredients in the food we consume and if that food was processed in a facility with an allergen that could cause someones death. There are still to many variables and differing opinions in the medical community regarding food allergies and the science does not yet exist to cure food allergies. Therefore there can be no baseline established that can be considered 'safe' for everyone with food allergies. The ONLY truly safe option is to %100 avoid the allergen in every shape or form including potential cross contamination. .	Jan 31, 2013 6:18 PM
1472	I would love to see proper labeling on meat products and poultry-I hate seeing the words in the ingredients natural ingredients-some people are allergic to natural ingredients.	Jan 31, 2013 6:18 PM
1473	Currently, food labeling is very confusing. It would be so helpful if it were standardized.	Jan 31, 2013 6:18 PM
1474	It is the individual who is buying the product who should determine if it is harmful or not. It is a our right to know if there are trace amounts of an allergen, because this can be a cause of death. Life of a person should be first than food companies profits.	Jan 31, 2013 6:18 PM
1475	I feel it needs to be a LAW that it be disclosed and use the common name of the allergen ex: peanut not archaris etc	Jan 31, 2013 6:18 PM

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1476	My survey answers vary because some allergies we can do shared equipment, and other allergens we can't.	Jan 31, 2013 6:16 PM
1477	Question 9 - I would never buy any food manufactured in same equipment that also processes peanuts or tree nuts	Jan 31, 2013 6:16 PM
1478	Why is gluten not listed as a major allergen? Wheat and gluten are not the same thing. Products containing gluten should be required to say so on the labels.	Jan 31, 2013 6:15 PM
1479	We rely on labeling to keep my son alive. I hope and pray some day to be able to trust the labeling process so my son can live a long and happy life.	Jan 31, 2013 6:14 PM
1480	If I knew there was only a tiny amount of allergen, and she for sure wouldn't react, I still wouldn't feed it to her. How would I know feeding her small amounts of the allergen over time wasn't causing her to become more allergic??	Jan 31, 2013 6:14 PM
1481	Thank you for seeking our input!	Jan 31, 2013 6:14 PM
1482	PLEASE be upfront and honest about what is in our food. Many of those affected by food allergies are small little children!	Jan 31, 2013 6:14 PM
1483	Food allergies are very serious & in some cases deadly & should be treated just as seriously as gun control. If food is not as closely protected as possible there is huge potential to lose the lives of millions of children & adults.	Jan 31, 2013 6:14 PM
1484	It should be law that products say and indicate that they were made in a facility with other allergens.	Jan 31, 2013 6:13 PM
1485	I think this is ridiculous! The amount of allergen in a given food should be stated on packaging, not the level of allergen threshold a food has. It varies from person to person and it varies from each exposure. The more one comes into contact with some allergens the worse a reaction. How in God's name can the government put a label on something like that?	Jan 31, 2013 6:13 PM
1486	You can't just add up everybody's "threshold" then average it. There are far too many people who don't know about food allergens, and they trust the FDA to make their decisions for them. Ridiculous that you even think that any amount of an allergen is safe. Just because an allergic person doesn't die, doesn't mean it didn't do internal damage.	Jan 31, 2013 6:13 PM
1487	We don't take chances. Asking if I would allow my child to consume a little bit of allergen that "may" only cause a mild reaction is like asking someone if they would mind being bitten by a venomous snake that "might" only cause a bit of swelling...	Jan 31, 2013 6:12 PM
1488	How difficult is it to label the products properly? I have the right to know what "may" be in the food that I purchase. Let's be transparent. Thank you.	Jan 31, 2013 6:12 PM
1489	I have to be very cautious with my son who is anaph. to milk, eggs, nuts so I try not to take chances.	Jan 31, 2013 6:11 PM
1490	We need clear, precise labels with ALL ingredients. None of this "proprietary information" stuff I get when I call a company to see if their product might kill my very allergic child. This is very frustrating and time consuming because labels	Jan 31, 2013 6:11 PM

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are unclear. Then it requires phone calls and speaking to multiple different people at the company, often to get no answers to my specific questions in the first place. Keep in mind that the companies are often not taking calls on the weekends either, so no new foods on the weekends. Genetically modified foods should also be labeled as well. We all deserve the right to know what we are eating. Thank you.

1491	it was my pleasure,anything to help	Jan 31, 2013 6:10 PM
1492	In my experience with life threatening food allergies for the past 24 years, there is not a safe threshold or acceptable level of allergen present in food. Strict avoidance means total avoidance.	Jan 31, 2013 6:09 PM
1493	Please do not allow food manufacturers to ignore or omit from the label an allergen is considered below a threshold. Please allow allergic individuals and their families to make informed purchasing decisions based on full disclosure of ingredients.	Jan 31, 2013 6:08 PM
1494	16-18 UNCLEAR>CONFUSING. I could not be "assured" because miniscule amount of allergen can always cause allergic reaction. Bad phrasing.	Jan 31, 2013 6:08 PM
1495	All companies should suffer some sort of monetary penalty when they are out of compliance in listing all ingredients.	Jan 31, 2013 6:07 PM
1496	If I am understanding this correctly, the FDA wants to set a level of the amount of a top 8 allergen that's okay to include in food/drugs. If that's right, then my initial reaction is to protest. As a parent of a child with life-threatening food allergies, I know full well that there is no predicting the likelihood or severity of an allergic reaction. No one threshold would be safe for all. I can't just say, "Sure, go ahead and put X amount of this lethal thing in my child's food." Even if my child does not react, someone else's child may, and that reaction could end his or her life. To me, this does nothing for the allergic community and, in fact, possibly going backward for us. Instead of making it easier for the manufacturers, why not make it easier for us to protect our children by making the cross-contamination or "may contain" or "produced in a facility that also produces" or "manufactured on shared equipment" statements mandatory? This is not protecting us and we are not "sensitive," we are life-threatened. A non-allergic person's inconvenience is not worth my child's life.	Jan 31, 2013 6:07 PM
1497	I desperately need better GUIDELINES on what I should and shouldnt be choosing to expose my children, cousins, playdates, classmates to!	Jan 31, 2013 6:07 PM
1498	It would have been helpful if you had provided a clearer explanation of what is prompting the FDA to elicit comments about thresholds and the related issues.	Jan 31, 2013 6:05 PM
1499	My daughter is so sensitive to peanuts that even contact with eyes or skin causes a reaction.	Jan 31, 2013 6:05 PM
1500	My child has sever allergies and her threshold is very low.	Jan 31, 2013 6:04 PM
1501	Current AdvisoryLabeling should be required by law. I would also like to add sesame to the Major Allergen list.	Jan 31, 2013 6:04 PM

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1502	Everyones threshold is different- how can you predict what is the safe threshold for our situation?	Jan 31, 2013 6:04 PM
1503	Please send me link to answers of questions 12-15 I would like to know correct answers. Thank you for letting me participate	Jan 31, 2013 6:04 PM
1504	As a parent of a child with not only a peanut and tree nut allergy but also a sesame allergy I wish the FDA would consider sesame another "serious" allergen that MUST be noted on food labels. I know it's not one of the "big 8" but perhaps the list should be expanded to the "big 9 or 10" and include sesame since it's prevalent in many products and is just as dangerous as any other food allergy.	Jan 31, 2013 6:02 PM
1505	A threshold is a difficult thing to determine where food allergies are concerned as allergies exist in such extreme differences.	Jan 31, 2013 6:02 PM
1506	I never purchase a product that just states "milk free" without reading the ingredients. I ALWAYS check the ingredients.	Jan 31, 2013 6:02 PM
1507	There is no such thing as a minor reaction. I must always be prepared that any reaction. Could escalate to life-threatening.	Jan 31, 2013 6:02 PM
1508	Instead of focusing on threshold levels for individuals or food products, incentives should be given to food manufacturers to make some of their products on dedicated, allergen-free production lines and label them as such. We often purchase products from Canadian facilities that are peanut-free or US based allergy friendly companies. If a product is produced on a shared line, it is best to state that in the advisory label statement and let the consumer decide if they want to purchase the product. If threshold levels are established, I can envision from a manufacturing perspective, that this will lead some companies to have short cuts in their cleaning and sanitization procedures and adversely impact analytical testing. The validation step for allergen-clean equipment is important and a threshold level can encourage a step backwards. This would be truly unfortunate in light of what FSMA is trying to acheive. FSMA and FALCPA try to protect the consumers and the establishment of threshold levels would adversely affect the food allergic consumer.	Jan 31, 2013 6:02 PM
1509	We manage severe life threatening allergies with our children. Our kids have had anaphylaxis from trace amounts. I need to know the food they eat is completely free of their allergens every time they eat.	Jan 31, 2013 6:01 PM
1510	In regard to #16, if I was assured that the ingestion of an allergen wouldn't trigger a reaction, I would give the product to my daughter in hopes of buidling her body's ability to tolerate the allergen.	Jan 31, 2013 6:01 PM
1511	We found out my son was severely allergic to nuts when he was 3. He ate ONE piece of candy corn that stated on the label "manufactured in a facility that makes other products with peanuts. May contain trace amounts of peanut or peanut oil." He went in to anaphylaxis and nearly died, so no I do not believe that for a severely allergic child there is ANY safe consumption amount.	Jan 31, 2013 6:01 PM
1512	Item #16--'yes' only with my doctor's approval.	Jan 31, 2013 6:01 PM

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1513	I have a history of food allergies that I outgrew.	Jan 31, 2013 6:01 PM
1514	Our granddaughter recently suffered anaphylactic shock from eating a cookie containing peanut butter after being told by her teacher the cookies contained no nuts!!	Jan 31, 2013 6:01 PM
1515	For the questions that I answered "sometimes" to, it often depends in the company. I call up the companies that say that have milk in the facility and ask them about their practices. If they can convince me that they are safe, I might consider eating their products.	Jan 31, 2013 6:00 PM
1516	It would be beneficial to know for sure all the ingredients actually present and any cross contamination with any food (not just the known 8 food allergens). The label should be descriptive .	Jan 31, 2013 6:00 PM
1517	#15 - tests can be done but this is more of a personal threshold, not an all around general threshold. Creating foods that have allergens that won't cause a reaction is dangerous, especially for teens who may test their limits.	Jan 31, 2013 6:00 PM
1518	Please help labeling to be clear for all food and non food items, such as sunscreen, lotions, makeups, dog and cat food. The reality is that children and families are around far more products that contain allergens that can still cause an allergic reaction than just the foods that are consumed. This is something that needs to be addressed. Also please mandate that all allergens must be declared at the bottom of the ingredient statement in BOLD lettering so that children that are learning to read their own package labeling have that reassurance as they are reading and learning to keep themselves safe.	Jan 31, 2013 5:59 PM
1519	How can a threshold be accurate enough to give parents confidence that their child meets the benchmark used to determine the threshold? Surely every allergic individual is different and has different thresholds?	Jan 31, 2013 5:59 PM
1520	Setting a threshold will KILL children with food allergies. We are talking DEATH. Why would anyone risk a child's life?	Jan 31, 2013 5:58 PM
1521	i wish the labeling in the US was better. it's so hard to explain to those who don't live w/food allergies how vague the labeling can be when it comes to cross contamination.	Jan 31, 2013 5:58 PM
1522	"Spices" and "natural flavors" NEED to be clearly labeled!!!! Also meats need to be clearer too.	Jan 31, 2013 5:58 PM
1523	I have 4 year old son with multiple food allergies... it's the scariest thing ever. I depend on the FDA to make sure the food companies Label all the ingredients so I know it is safe for him to eat. I always call the food company before I let him eat something that may say "natural ingredients" he is severly allergic to sesame and and I wish the FDA would consider that an allergan too!!!	Jan 31, 2013 5:58 PM
1524	Are you really encouraging people to try a little bit of something lethal?! Avoidance is key!	Jan 31, 2013 5:57 PM
1525	Thank you for all your work, food allergy awareness has made tremendous strides. Keep up the great work. Encourage Rx companies to come up with an	Jan 31, 2013 5:57 PM

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sublingual epinephrine-much needed for boys/men they could carry in there wallet. It would give parents much peace of mind.

1526	I would like to see more food companies make an effort to use separate equipment to make nut-containing products and non-nut-containing products. Perhaps offering some sort of tax break or government-based incentive to companies who make an effort to separate allergenic foods from non-allergenic foods would persuade more companies to adopt more responsible practices.	Jan 31, 2013 5:56 PM
1527	No way would I ever purchase any food that could possibly contain the allergen! Risk my daughters life? The Feds need to mandate shared equipment and facility labeling and then let consumers make their own informed decisions.	Jan 31, 2013 5:55 PM
1528	I wish peanuts were banned in schools! They should not be able to sell peanut butter sandwiches...	Jan 31, 2013 5:54 PM
1529	All companies should label full disclosure of allergen exposure whether it be in the facility, on the line or in possible ingredients not processed by them.	Jan 31, 2013 5:54 PM
1530	I would never take a risk with my child's (or any ones) life. Her allergy is very severe.	Jan 31, 2013 5:54 PM
1531	I want every product by law to say This product contains - and name the allergens...and also say if the chance of cross contamination is possible	Jan 31, 2013 5:52 PM
1532	I would not risk my child's life based on pre-determined thresholds. There are no prepackaged products worth it.	Jan 31, 2013 5:52 PM
1533	Would love to see sesame seed included in primary allergens	Jan 31, 2013 5:51 PM
1534	I don't think anyone with a severe nut or dairy or peanut allergy as me would be willing to purchase something that may contain small amounts. I've had allergy tests done and I was off the charts on several tree nuts and wouldn't risk it. I've had about 5 major allergic reactions which have required ER visits all during my college days when food in the dorms doesn't post ingredients or ate something that was mislabeled from a grocery store bakery and had severe anaphylaxis type of reactions. We need better labeling, and better manufacturing processes with the growing population of food allergies in humans. We also need separate food lines for many foods so that there is no contamination.	Jan 31, 2013 5:51 PM
1535	The only way to guarantee my child will not have an anaphylactic reaction is total avoidance of his allergen. I would not buy any product that could possibly have any trace amounts of his allergen in it...even if thresholds were listed or not.	Jan 31, 2013 5:50 PM
1536	We are extremely wary of giving our grandson anything which might cause him to go into anaphylaxis.	Jan 31, 2013 5:49 PM
1537	please help me!!! don't let me die just so you can sell your product! please!	Jan 31, 2013 5:48 PM
1538	The amount of the allergen does not matter when you are following a strict diet of avoidance of hat allergen.	Jan 31, 2013 5:47 PM
1539	PLEASE BIGGER LABELS, ALL ALLERGENS LISTED, BE MORE SPECIFIC	Jan 31, 2013 5:47 PM

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1540	Important stuff! Thank you for doing this!	Jan 31, 2013 5:46 PM
1541	My son has begun to outgrow his allergies to milk and egg and can tolerate small amounts of said allergens in baked goods. Prior to that, I would never have purchased foods that contained or may have contained even trace amounts of milk or egg.	Jan 31, 2013 5:45 PM
1542	Current labeling is confusing and misleading - making it very difficult to manage an allergy. Being someone who understands manufacturing processes, the labeling is more about liability &/or poor manufacturing processes.	Jan 31, 2013 5:45 PM
1543	My daughter has had reactions to food that have not been cross-contaminated and not labeled, so labeling this is very important to me.	Jan 31, 2013 5:44 PM
1544	There is a great deal of apathy & disregard when we mention her allergy in situations where a potential problem exists. We have asked about product content and mfg process in the past & gotten everything from a guess to an outright lie. Same thing in restaurants	Jan 31, 2013 5:43 PM
1545	I would not buy any foods containing any of our allergens, nor made in a facility with or exposed by cross contamination in any way. When in doubt I don't purchase the item. Better safe than a trip to the ER.	Jan 31, 2013 5:42 PM
1546	For our family, reading the labels is critical. Especially for something like eggs where they can go under so many different names. With the complex names of some ingredients in our processed food it is hard to know what exactly it is! I relied very heavily on the bottom line of the ingredient label that outlines what allergens are or may be present. Even then I would double check the ingredient list just to be sure. I don't know how in the world a food company can determine what an individual's individual allergy threshold would be! That to me is VERY dangerous! Every allergen needs to be listed, leave it to the consumer to decide on the threshold!!	Jan 31, 2013 5:41 PM
1547	Thank you for improving the lives of food allergic people and families!	Jan 31, 2013 5:40 PM
1548	It seems to be getting harder to purchase food for my son that doesn't have a warning label on it. We purchase a LOT of food from Canada because they have separate facilities for their foods that contain nuts or peanuts! They also have a WONDERFUL label on the front of their candy that makes it easier for families to purchase...A peanut on the front with a circle with a line through it... indicating it is free of the allergen.	Jan 31, 2013 5:40 PM
1549	Very strongly feel that there is no way to control an individual reaction to allergen and questions 16 and 16 are very strong no answers. There is no way to promise/assure this.	Jan 31, 2013 5:40 PM
1550	Based on the severity of my daughter's past reactions, I don't think that I would be comfortable with the threshold concept. I need to learn more about it.	Jan 31, 2013 5:40 PM
1551	Before using a product with this label: "Good Manufacturing Practices Used to Segregate Ingredients in a Facility that also Processes Allergen", I would first contact the company to gain more detailed information to determine if I felt comfortable giving my child the food item.	Jan 31, 2013 5:40 PM

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1552	on questions 16 and 17 I don't know how you can assure someone of that. Isn't it different for every person? And how can you know for sure the reaction will be mild?	Jan 31, 2013 5:40 PM
1553	I am unclear on what "allergen thresholds" are. I understand the meaning of the phrase, but based on a package label such as "may contain" I am unable to safely determine if the allergen is in the product or not, therefore these types of products are never brought into our house. My son has anaphylactic reactions to peanuts and has had a pos. skin test for almond allergy. In addition he has asthma. I do not feel current labeling is safe for the customer or fair to the companies producing food. SAFETY: There should be universal/standard language required on all products. FAIR to MANUFACTURES: Brand A of say cookies may say "may contain peanuts", therefore I won't buy brand A. Brand B does not have any such label, so that company gets my business. Both companies may be manufacturing the exact same way with the same allergen risks. Since companies are not required by law to say things like, "may contain" or "shared equipment" the conscientious companies are losing the business of allergy families. Overall I think there is too much of a gray area and based on the large number of kids with allergies better labeling is necessary. We have not had a sport team, class in school, or play group where at least 1 child has had an EpiPen for a food allergy.	Jan 31, 2013 5:39 PM
1554	I wish it was required to label products with something along the lines of "new recipe" when recipes change, because sometimes it means I can no longer purchase products I was once able to. I try to always remember to check the ingredients in cases companies change their recipes, but sometimes it just becomes habit to throw my favorite cookies or crackers into my shopping basket.	Jan 31, 2013 5:39 PM
1555	the threat of anaphylaxis is too great - the thought of thresholds in food is nice, but I cannot see how it would be monitored and regulated properly. one miss measure or mixup is potentially someone's life. we will not take that risk	Jan 31, 2013 5:39 PM
1556	There really needs to be guidelines for cross contamination with the top allergens. If we can not determine a true threshold for the top allergens then the only answer is complete avoidance, including trace amounts from shared machinery or cross-contact. Many manufacturing companies are making the decision themselves as to the threshold of the top allergens. They either think their cleaning procedures are adequate or not. We as the consumer have to play a guessing game as to who is right and who is not. We should not have to play guessing games with anyone's health. It also causes confusion in the public when the allergic community is all over the map as to whether it is O.K. for allergic individuals to eat foods that contain, are manufactured or package on shared machinery, etc. At this day and time, the last thing we need is more confusion about food allergies!	Jan 31, 2013 5:38 PM
1557	I am not at all familiar with the thresholds but would be interested in information and discussing with my son's allergist	Jan 31, 2013 5:38 PM
1558	Please do everything you can to make sure thresholds are not used to help consumers make safe food choices. It is just not realistic. As an idea it has postponed and delayed the process quite well so big money points to the food manufacturers and Restaurant association for their hard work in keeping our food supply dangerous but profitable!! These two organizations are the biggest	Jan 31, 2013 5:38 PM

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	threat to a safe food supply. If we get them out of the way we would have a safer food supply overall.	
1559	Current labeling laws allow my family to take a conservative approach very efficiently.	Jan 31, 2013 5:35 PM
1560	Why would any parent who loves their child want a 'threshold' label? Obviously the people who are creating this have no food allergies and really have no true understanding about food allergies. Really??? I mean really are you asking parents to make this decision..what happens when you choose a food that has mild allergic reactions and then it causes a major reaction in your child, who is gonna pay the funeral costs on that one? Really FDA, instead of passing the buck on the parents, stop Monsanto and poisoning us with their GMO products and forcing farmers to do their biddingoh wait, most of you are the Monsanto Mafia...I find it hard each time I hear something from the FDA to really believe they are protecting public health. It's more like lets get the right money companies on board and pass what they want or they will take us down. Enough said, but this is a diversion and a waste of time. We want GMO labeling. We want to know where our food comes from and how it's engineered not what 'threshold' so we can gamble the lives of our children. Get all the people off your board that have vested interests and then maybe you will gain the trust of the public again, but right now, it seems you all are just interested in who makes money and do their bidding. Sincerely, a very concerned and angry mom of 3 kids with food allergies...and avid boy cotter of Monsanto and any company who refused to sign the GMO labeling law.	Jan 31, 2013 5:35 PM
1561	My child has had an anaphylactic reaction. I would not let my child eat anything that had "traces of". It's not worth the risk.	Jan 31, 2013 5:35 PM
1562	My child is anaphylactic to even the trace amount of peanut and/or peanut oil. It is imperative that labels are accurate. bakery goods and many companies are not labeling according to your laws. I call the companies so I get the answers.	Jan 31, 2013 5:35 PM
1563	This whole threshold makes me feel uneasy. These allergens are a poison to people with true allergies that can cause death. Labeling should read clearly if that poison is present. Manufacturers have to know if it is present or not. If they are not sure then they should state they are not sure and we do not purchase those items. This should be simple not more complicated.	Jan 31, 2013 5:34 PM
1564	Thresholds vary by person, in my particular case for example if I have a latte and forget to wash my lips, then 6 hours later I kiss my sons forehead, he'll break out in hives, that's only on contact. There's no amount small enough that can be safe for him to ingest.	Jan 31, 2013 5:34 PM
1565	I would like to see a mandatory cross-contamination statement on all packages (when applicable). I think it should be our decision whether or not to potentially expose our child to an allergen that would trigger an anaphylactic reaction. I am tired of having to call and email companies "just to make sure that a lack of cross-contamination statement means that there are no nuts in the facility" to get the "we follow good manufacturing practices...." (yet, we've had reactions).	Jan 31, 2013 5:34 PM
1566	in terms of peanut allergies, there is NOT a safe threshold at all....	Jan 31, 2013 5:33 PM

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1567	I find food labeling extremely confusing and I do not have confidence in most labels. Sometimes products I have bought for years suddenly have a "may contain" label on it. I don't know if they are being overly cautious and just put that label on all of their foods or if the food truly is not safe. More regulations around food labels would allow me to have more confidence in the foods I purchase.	Jan 31, 2013 5:33 PM
1568	questions 16 & 17 are ridiculous. I would never subject myself or especially my children to a TRACE amount of one of their allergens!!! I also think there should be better labeling with things that may have HIDDEN allergens...chilli etc...	Jan 31, 2013 5:32 PM
1569	It can be difficult enough for many people to read a food label. This could become a nightmare for caregivers, extended family members, young children, etc. Straightforward labeling keeps people safe.	Jan 31, 2013 5:31 PM
1570	No amount is safe. Labeling should be expanded to include may contain, manufactured in a facility , etc	Jan 31, 2013 5:31 PM
1571	It would be extremely helpful if every food was required to be labeled as "contains gluten" or "gluten free."	Jan 31, 2013 5:31 PM
1572	I am glad this!you are working on this!	Jan 31, 2013 5:31 PM
1573	I believe that all food labeling needs to state if an allergen is present, regardless of the amount of the allergen.	Jan 31, 2013 5:30 PM
1574	Everyone reacts to different levels, so it seems like the food should not have any allergen in it.	Jan 31, 2013 5:29 PM
1575	My son had a minute amount of egg and nearly died. You can't be a little bit allergic, it's crazy to think that you can.	Jan 31, 2013 5:29 PM
1576	As an adult with anaphylactic reactions to two of my allergens, there is no acceptable threshold. I would not purchase a product if it were labelled as "acceptable levels".	Jan 31, 2013 5:29 PM
1577	I am worried about the FDA considering establishing "safe" thresholds when there are often no safe thresholds for many people with peanut allergies. These thresholds can be very small and can change with time for an individual. Labelling products that are both peanut free and are not produced on shared lines or in facilities with peanut products is the only answer for many. I do not wish to see advisory labelling become minimized but rather encouraged. Also we have found contamination to be a big problem in foods that should be otherwise peanut free. Hence the need for only buying products made in facilities that do not produce peanut products. Labeling is essential since calling each company every time the product is purchased is not practical. Also some of the big companies that do not label have been the worst at providing information to customers on the phone. Some have refused to tell us whether the facility or line is peanut free but rather quote "good manufacturing practices. Hence my trust in the "Good Manufacturing Practices Used to Segregate Ingredients in a Facility that also Processes Allergen" label is zero without other information. I believe my trust level in "safe thresholds" for a peanut allergy would be zero as well (unless that threshold was zero parts per million). Many peanut allergy sufferers have	Jan 31, 2013 5:28 PM

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demonstrated that even trace amounts, which can occur from contamination (even with good manufacturing practices) will trigger an allergic reaction. Open and honest communication is what is required between companies and customers. Large or small, those companies are the only ones that get our business.

1578	Each allergic individual has their own threshold amount for triggering a reaction. If, as suggested in question 16, there were such a universal threshold, and the amount of the allergen IN ONE SERVING were lower than that threshold, what is to stop someone from consuming more than the recommended amount in a given period of time? I think it would be foolhardy and reckless for a company to ever suggest that a product 'contains an allergen, but it's okay anyway.' I would not trust a company that would do that, since their only motivation to do so could be their own PROFIT. That's a scary proposition, allowing a company to declare 'allergen present, but at a safe level" since NO ONE can be certain what their 'safe level' would be, at least according to my board certified allergist who has decades of practice experience.	Jan 31, 2013 5:27 PM
1579	As for question 16. . if they could scientifically prove that the amount of the allergen is absolutely not capable of producing an allergic reaction I would consider the product. Anything less than that would not be acceptable. We call all companies before our son eats them to check the "made on shared equipment" status. It is a very time consuming process since allergen labeling is so unreliable.	Jan 31, 2013 5:27 PM
1580	If a factory is the size of a football field and a nut line is on one end and a food we purchase is made on the other, I guess I would be comfortable buying that food, but there's never any way to know if nuts are being on the next line or in an area completely seperate. We always err on the side of safety but it so limits our choices - which I wish manufacturerers knew.	Jan 31, 2013 5:27 PM
1581	Any small or trivial amont of an allergen is sometimes all it takes to bring on an anaphylaxis or at the minimum some kind of allergic biological response. Labelling guidelines are of such important value to consumers!!!	Jan 31, 2013 5:27 PM
1582	I really hope they don't do this. It will really confuse some folks. We finally have teachers and other parents at our daughter's school educated on how to read the labels and this will complicate matters and introduce risk to those (like our daughter) who could have a severe reaction to even the smallest amount of allergen.	Jan 31, 2013 5:27 PM
1583	Eating a certain food is in no way worth the risk of an allergic reaction. Any allergic reaction can result in death. Please do not include threshold levels in manufacturing processes.	Jan 31, 2013 5:27 PM
1584	We avoid many products that our son could probably have because the label says manufactured in the same plant as his allergen. Many times I think that he could probably eat the item and be safe, but we are not willing to take the risk. Thanks for helping people with allergies especially children.	Jan 31, 2013 5:27 PM
1585	I think if a product contains casein or whey it should have milk listed in bold at the end of the ingredients list. From my experience this is not always the case .	Jan 31, 2013 5:25 PM

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1586	Is there really a scientific method for establishing threshold levels of allergens? My gut feeling is to be safe rather than sorry.	Jan 31, 2013 5:25 PM
1587	Please have better labeling practices!	Jan 31, 2013 5:25 PM
1588	Things that contain milk proteins should not be able to label as non- dairy. This is confusing to a lot of unsuspecting people!!	Jan 31, 2013 5:25 PM
1589	Every reaction is different, cross contamination is life threatening for my son.	Jan 31, 2013 5:24 PM
1590	This is a difficult determination. I believe that I have a right to be informed of ANY presence of the allergen in the food item, or processed on the equipment, as it is my job to protect my child and make an informed decision. In the case of peanut/tree nut allergies, these are life or death decisions. I hope this is considered. Thanks.	Jan 31, 2013 5:24 PM
1591	Thank you for all of your hard work. We need a cure for food allergies. Until then, we need to keep millions of adults and children safe.	Jan 31, 2013 5:24 PM
1592	Who is paying for this study... The peanut industry? I would not believe a study paid for by the industry that's product is causing so many problems. Kind of like buying stock in XZ company from a independant broker whose family runs the XZ company. can't be trusted	Jan 31, 2013 5:24 PM
1593	People with food allergies have an extremely difficult and challenging time keeping themselves safe and alive when everything they need to sustain them could produce a reaction that could prove fatal. We need as many protocols as possible in place in order to keep them safe. Food Allergy labeling laws are the most important tool we have to provide some sense of control and safety for them. It is the ONLY way to know for certain what they are consuming and if they will be risking their lives or not. We HAVE to keep these laws as strict and stringent as possible, with no uncertainty or possibility of contamination or reaction, however small.	Jan 31, 2013 5:24 PM
1594	My last few answers are knowing that peanut reactions in my son are severe. My answers would likely be different if they were mild to moderate, as in my other child's non life threatening allergies. Otherwise I would not put my trust in a food product that had ANY amount of residue as mistakes can happen.	Jan 31, 2013 5:23 PM
1595	None	Jan 31, 2013 5:23 PM
1596	proper labeling is a must for persons who are allergic to certain ingredients.	Jan 31, 2013 5:22 PM
1597	It would be nice if products only contained advisory labels if there was an actual risk rather than a blanket statement for companies to avoid any problems.	Jan 31, 2013 5:22 PM
1598	Thank you for continuing to research and distribute information for allergic living.	Jan 31, 2013 5:22 PM
1599	Point #1~ we have a strict avoidance policy for my little one (age 4) since diagnosed at age 4 months~ as studies have indicated a strict avoidance might increase chances of outgrowing the allergy. My food purchase selections may change as he gets older- but for now strict avoidance is key. Point #2~ I have found that many manufacturers label as not containing milk allergen when in fact	Jan 31, 2013 5:21 PM

they do contain the protein (especially casein, whey, etc). this is NOT standardized.

1600	Schools need to take food allergies more serious. And food producers need to write in bold print if the product contains the allergen	Jan 31, 2013 5:20 PM
1601	The FDA needs to require ALL food manufacturers in the USA to label IF, when and HOW all food has come into contact with an allergen. The icecream companies are the worst!! They tell a consumer when calling about allergen concerns that their icecream products are allergen free...yet an informed consumer with an allergic child like myself, is not stupid, and upon further questioning them< have discovered that they may make a peanut crunch icecream for few days, then switch to plain "allergen free" vanilla icecream, and all they do is hose off the machine, make the "allergen free" icecream.package it and then DONT LABEL IT THAT IS WAS JUST MADE ON THE SAME MACHINE AS THE FREAKING PEANUT ICECREAM THAT CAN KILL MY CHILD! THAT SHOULD BE BLEEPING ILLEGAL!! THEY NEED TO BE REQUIRED TO TELL US THAT A LETHAL ALLERGEN HAS COME INTO CONTACT WITH MY CHILDS FOOD SO I CAN MAKE AN I FORMED DECISION AND NOT BUY THE BLEEPING ITEM!! NOT HAVE ME BUY IT AND FEED IT TO MY CHILD THINKING THAT ITS SAFE!! THAT IS JUST PLAIN WRONG!!!!!! I LOVE FAAN/ NOW FARE! YOUR COMPANY HAS PROVIDED ME WITH SUPPORT, ALLERGIC CHILD PRODUCTS, FAAN WALKS IN MY TOWN, HELP, ADVICE AND I APPRECIATE IT. YOUR COMPANY HELD MY HAND AND LED THE WAY THROUGH THE BEGINNING OF THE SCARIEST TIME IN OUR LIVES AS PARENTS WHEN OUR FIRST CHILD, THEN SECOND CHILD WAS DIAGNOSED WITH LETHAL FOOD ALLERGIES. WITHOUT FAAN, WE WOULD HAVE BEEN LOST. I THANK YOU FROM THE BOTTOM OF MY HEART!!!!!!	Jan 31, 2013 5:20 PM
1602	Thank you for your work!	Jan 31, 2013 5:20 PM
1603	Thank you for advocating for the people!	Jan 31, 2013 5:20 PM
1604	Unclear how to ensure each batch is under the threshold. Scary thought.	Jan 31, 2013 5:19 PM
1605	I don't think it's the FDA's job to tell us if the food can cause a reaction. I think the FDA should only require companies to tell us if there is even a possiblity that the allergen is present and leave it up to us how we would like to proceed. I don't want to see a label that doesn't list peanuts because it's below the "threshold". HOw do they know what my child's threshold is??? I think that would just give people false senses of security and could lead to a lot of bad reactions.	Jan 31, 2013 5:19 PM
1606	1) The "Big Eight" aren't enough. One of my allergies is to corn. As a highly educated adult, I can determine the "hidden sources" of corn in foods, but it takes an enormous amount of effort to do that even with my background. I do know that the agro-political climate in this country makes it unlikely that this particular allergen will ever be addressed, but it's nice to dream. However, I suspect other allergens such as sunflower (for that one, I might as well just eat ragweed in the first place and have my Epi-pen for dessert) will be joining the ranks of unsafe ingredients for more and more people. 2) I would also encourage a focus on more meanignful labeling, including sources of ingredients, in medications. So many prescription and OTC medications both do not indicate all	Jan 31, 2013 5:18 PM

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of their ingredients nor from what their ingredients are derived, and even non-allergist medical professionals don't know to be careful. (Recently, I educated my ENT's new nurse that dextrose is in IV liquids and that it may be derived from corn.)

1607	Labels should disclose all ingredients no matter how small the amount.	Jan 31, 2013 5:18 PM
1608	For me personally, my blood test and accidental exposure indicate that I am severely allergic to milk protein. Even a very small trace amount of the allergen will make me have a reaction, so I would not purchase an item that causes any reaction in me. But I often purchase items that are labeled as being manufactured on equipment containing the allergen when they do not cause me to have a reaction. I have found that most food labeled as such do not cause me to have a reaction, but I avoid those that I have found do cause a reaction.	Jan 31, 2013 5:18 PM
1609	Thank you for EVERYTHING you do to help families regarding food allergies!!	Jan 31, 2013 5:18 PM
1610	This issue is too serious to allow thresholds, each person is unique.	Jan 31, 2013 5:18 PM
1611	Call me crazy - I believe the rise in children being allergic to multiple food substances comes processed foods and gmo's. We have lost the idea of cooking dinner and knowing what is in our children's food for shift or priorities.	Jan 31, 2013 5:17 PM
1612	If any thing the list should be expanded to include all ingredients including but not limited to garlic, mustard and other allergens. We've had to deal with chicken turkey, lemon potatoes, peas. We called Heinz once asked does their ketchup contain garlic. And we were told it's proprietary information. So since we can't confirm we have to make ketchup from scratch, pure tomato past, salt pepper vinegar and sugar. Along with many other lifestyle changes required to stay safe.	Jan 31, 2013 5:17 PM
1613	My child is mildly allergic. If I had experienced a severe allergy, I would not be purchasing any of the "may contain" or "manufactured on" type foods. These phrases need to mean something, and be regulated.	Jan 31, 2013 5:17 PM
1614	I feel that it easy to decide to make a purchase a purchase or not of a product containing allergens with what it has labeled on it. But it is so much more difficult in restaurants because they do not list ingredients that go into the food, if it may contain an allergen, or comes into contact with allergens.	Jan 31, 2013 5:16 PM
1615	retirement centers, assisted living facilities, rehab center need to be aware of the allergy issues	Jan 31, 2013 5:16 PM
1616	The reason I answer no to 17 is I would not trust that the mild reaction would not escalate. It sounds to be like it would be a threshold that would work for 98% of people not all. That mean two people in a 100 go into full blown reaction - not good enough.	Jan 31, 2013 5:16 PM
1617	Na	Jan 31, 2013 5:16 PM
1618	In answering question 16 I would purchase it if I could be assured that eating it repeatedly would do no harm to the person with the food allergy. That it would not build up in his system and cause a worse reaction at some point.	Jan 31, 2013 5:16 PM

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1619	Having even a tiny amount of peanut in a product is scary.	Jan 31, 2013 5:14 PM
1620	Please work to make sure allergen labeling is mandated and help get Epi pens mandated in schools and restaurants.	Jan 31, 2013 5:14 PM
1621	My son is severely allergic to peanuts (igE greater than 100), so we take NO chances and will continue to take no chances.	Jan 31, 2013 5:13 PM
1622	My son's allergic reaction to peanuts has been more severe with every exposure he has had. I would never take a chance on a product that had any amount of peanuts, even if the label claimed it would not trigger a reaction & I would absolutely not allow him to have a product that claimed a mild allergic reaction. Anaphylaxis has been described to our family as a stair step allergy, with every exposure being potentially more dangerous than the last. I would consider labeling by allergen threshold reckless & dangerous.	Jan 31, 2013 5:13 PM
1623	The people who are thinking about changing the current laws to include "safe thresholds" should be succumbed to lack of oxygen for a few minutes to understand the sheer terror of not being able to breath and not knowing if you will ever be able to take another breath. It's devastating to worry about food everytime you take a bite of processed food. No one can imagine the anxiety one goes through when suffering from anaphylaxis. Imagine the frustration you would have (and the depression, anxiety, nervosis, etc) if you had an allergy that affected your basic living needs (nutrition). And then, the government telling you that they deemed this food "safe" because of the threshold even though it contains a potentially life threatening ingredient.....the government is "supposed to look after the population" not control it.....	Jan 31, 2013 5:12 PM
1624	May contain labeling should be mandatory. Cross contamination can cause anaphylactic reactions.	Jan 31, 2013 5:12 PM
1625	For my younger child with egg and dairy allergies, he tolerates small amounts, and we are actually baking with small amounts of milk to help him outgrow. This practice has been working according to his blood results. So I would use threshold amounts with egg and dairy, but not with nut and peanut.	Jan 31, 2013 5:11 PM
1626	I believe many processed foods contain labels that benefit the manufacturer...meaning that food allergic individuals are already limited with food choices and current labels appear to protect the manufacturer's interest.	Jan 31, 2013 5:11 PM
1627	Thank you for your research. It is absolutely frightening living with a food allergy. I look at all foods differently than I did before, never knowing if something I eat could actually be fatal to me.	Jan 31, 2013 5:11 PM
1628	#17. There are no guarantees about what future allergic reactions will be. A mild allergic reaction can occur on one exposure with a life threatening reaction occuring in the future with the same exposure. Also, when uncertain, I will call the manufacturer to ask questions and clarify the presence of allergens within their company.	Jan 31, 2013 5:10 PM
1629	My child has had an anaphylactic reaction to cross contamination of tiny amounts of dairy. The idea of any amount of dairy in an food item scares me especially when his doctor has stated that strict avoidance is the only way to	Jan 31, 2013 5:10 PM

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keep safe.

1630	I vehemently oppose utilizing the concept of "thresholds" when determining food labeling.	Jan 31, 2013 5:10 PM
1631	I prefer to only purchase foods that DO NOT contain any allergen and discloses such.	Jan 31, 2013 5:10 PM
1632	Would like to see FALCPA revisited and expanded to include sesame, other seeds (e.g. mustard) and gluten.	Jan 31, 2013 5:10 PM
1633	my understanding is that with every reaction, the allergy gets worse, and the individual becomes more sensitive to the allergen than ever.	Jan 31, 2013 5:10 PM
1634	Sesame is not recognized on labels as an allergen & it should be. I have had allergic reactions to some pre-packaged foods which leads me to believe that not all allergens are listed in ingredients. Companies & the government need to take allergies more seriously.	Jan 31, 2013 5:10 PM
1635	Unless you yourself or a loved one lives with a food allergy...you should not be able to make the laws that govern the labeling...IT IS A MATTER OF LIFE AND DEATH... NO JOKING MATTER...NO OOPS OR DO OVERS!!!	Jan 31, 2013 5:10 PM
1636	Two weeks ago, I had to file a complaint for the first time with the FDA regarding gluten free chocolate pudding.prior to consuming the pudding, I called customer service 2 times and went on their website and was assured the pudding was gluten free. Plus, it is written gluten free in bold letters on 3 places on the packaging. Unfortunately, there was wheat in it from the bread pudding and my daughter and I spent a few hours in the parking lot of the ER. I called the company and the 3rd rep that I spoke to apologized and told me there is always possibility of wheat in their products. The other customer service reps didn't give me that info. We hadn't had a reaction in years and because companies don't know and really don't care they continue to label or not label products incorrectly. Their bottom line seems to be their focus. It is absolutely wrong that they continue to mislead customers that have allergies or a celiac disease.	Jan 31, 2013 5:08 PM
1637	I think I've only seen choice 'm' (question 9) on products (soy ice cream, for example) that were clearly made for consumers who have particular dietary requirements. To me, that wording implies a company that understands, cares, and doing absolutely everything they can.	Jan 31, 2013 5:08 PM
1638	We have a sunflower allergy which is a problem because many facilities use it as lubricant on their machine but are not required to tell us it is in the product. This result is spending time calling manufactures to ask questions every time my daughter wants to eat a lollipop or a raisin.	Jan 31, 2013 5:08 PM
1639	I appreciate your work with this issue. More specific wording as well as laws deter ing wording would make me feel much safer in our lives. Thank you	Jan 31, 2013 5:07 PM
1640	In regards to question 16: I would not purchase a food that contained an allergen in small enough quantities that it would not cause an allergic reaction. Everyone has a different allergic threshold and even the tiniest amounts can cause a reaction. My son is contact-allergic to eggs, meaning he will have a reaction if he	Jan 31, 2013 5:06 PM

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touches eggs. Many other egg-allergic people can eggs in a baked dish, for example. Everyone's allergy threshold is different and what's safe for one person is very unsafe for another. I think it's impossible to be sure that even a trace amount would not cause a reaction.

1641	good luck!	Jan 31, 2013 5:06 PM
1642	My daughter has a cumulative reaction to allergies, so a trace amount of this and a trace amount of that adds up over time. She is only four and can't accurately tell me what symptoms she is experiencing. In purchasing food, I would rather be safe than sorry.	Jan 31, 2013 5:05 PM
1643	I would find it helpful for it to be mandated for manufacturer's to list 'made on shared equipment' it would help keep my son safe	Jan 31, 2013 5:05 PM
1644	Who's to say what kind of allergic reaction my son will have? You've no way of knowing if a certain amount will produce only tingly lips vs throat closing. If you are able to tell this, hell yes, I'd be assured!	Jan 31, 2013 5:05 PM
1645	More companies should be like Eden Foods and Lundberg Family Farms who provide detailed allergen listing statements for all of their products.	Jan 31, 2013 5:05 PM
1646	allergens should always be listed for safety!	Jan 31, 2013 5:04 PM
1647	I have two major concerns. First, public information is so biased towards information to parents of kids with food allergies that I can't find much relevant information for myself. I was diagnosed as an adult and don't expect to outgrow the allergies. Give me more info for adults with allergies. Also, how and when will we get sesame on the labeling? I would also like to know what training is required for people who work in restaurants. It's so hit or miss and I can't really trust when people say they understand. It's scary.	Jan 31, 2013 5:04 PM
1648	It's hard enough depriving my son of so many foods that are cross contaminated but I had also having to deprive him of foods that I just don't know (which may in fact be fine).	Jan 31, 2013 5:03 PM
1649	Thank you!!	Jan 31, 2013 5:02 PM
1650	The thing that would help our family theist has nothing to do with thresholds-requiring mandatory shared equipment and facility labeling, on the other hand, would really be a step in the right direction, and would not involve trusting "testing" done by companies of the threshold levels in their own food products. Many companies already add a voluntary "may contain" statement.	Jan 31, 2013 5:01 PM
1651	I wish I knew if " Traces of allergens " would be okay , and made in a facility . I just can't trust it .. I wish they would use separate machines . If anyone ever saw someone having problems they would make a change in the industry . It is so scary .	Jan 31, 2013 5:01 PM
1652	I firmly believe based on my daughter's food allergy reactions that there is no safe threshold for her. As she can't be present around what she is allergic to without having itchy eyes, skin and sometimes a rash.	Jan 31, 2013 5:00 PM

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1653	MY SON IS SO SENSITIVE TO ALMONDS THAT NO WAY DO I BELIEVE ANY AMOUNT WILL BE OKAY IN HIS FOOD.	Jan 31, 2013 5:00 PM
1654	My son is allergic enough to eggs that a trace amount...even a bun containing some egg being against a safe hot dog...can cause a reaction. Trace amounts of nuts are enough to cause a reaction in me as well. I don't know that I would trust that there is a safe level of an allergen...this is why we are forced to buy name brand.	Jan 31, 2013 4:59 PM
1655	I find it extremely unsettling that some food companies (Kashi, for example) includes the labeling "Manufactured in a Facility that Also Uses Allergen" and yet upon contacting them find that they only list that message for peanuts and treenuts, but not other major food allergens like dairy. The explanation I was given is that the oils in nuts are more likely to cause cross contamination, than any of the other major allergens. As an allergy parent (2.5 yr old son as life-threatening dairy allergy) it's scary that such a large company has such an unintelligible response. How about the oils in cheese??? I have to contact every company to check the practices of each facility even if you would think listing as much info as Kashi does would make us safe.	Jan 31, 2013 4:59 PM
1656	My child has esoniphlic esophagitis which causes her reactions to be vomiting.	Jan 31, 2013 4:59 PM
1657	Great survey!	Jan 31, 2013 4:59 PM
1658	I think when you purchase food that contains the allergen and only causes a "mild" reaction, it takes away from the seriousness of food allergies. Maybe he is only a "little" allergic to peanuts so he can have a little. It makes a statement that it is not a real medical condition.	Jan 31, 2013 4:58 PM
1659	I would love to have a threshold but i don't think our doctor would ever tell us what it would be- he errs on the side of better safe than sorry and avoid everything.	Jan 31, 2013 4:58 PM
1660	I would not feel comfortable with any amount of allergen in the food I feed my child.	Jan 31, 2013 4:58 PM
1661	We recently traveled to Australia and noticed the food labeling was VERY comprehensive. It listed any ingredient that was an allergen that might be in the product, was bold faced and always a larger font then the ingredients list.	Jan 31, 2013 4:57 PM
1662	I spend hours contacting companies about labeling policies to try to keep my daughter safe. It shouldn't be that hard to simply feed my family. Safe labeling would make life a lot easier.	Jan 31, 2013 4:57 PM
1663	Food allergies are life threatening. There is no room for taking chances. I would never give something to my daughter if I suspected it even came close to one of her allergens. Nothing is worth that risk.	Jan 31, 2013 4:57 PM
1664	The only time we purchase foods that are manufactured in facilities with the allergens are after I have contacted the manufacturer to beter ascertain actual risk of cross contamination. We also call companies that fail to use an advisory warning to assess risk of cross-contamination. Prior to being diligent with this practice, we experienced reactions to products that appeared safe. I would not	Jan 31, 2013 4:56 PM

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purchase any product that contained a "safe" amount of an allergen, since I do not believe you can ever know how any one individual would react. What would be the most helpful is to mandate advisory warnings so that we could make intelligent decisions at the grocery store. The advisory warnings should be accurate and specific to the actual foods and the actual risk.

1665	Please contact us if you need further data or support Stacie Carroll	Jan 31, 2013 4:56 PM
1666	Advisory labeling MUST be mandated. As a consumer, I have the right to know if a product is produced on shared equipment with allergens. Very few manufacturers identify this information and I am forced to contact the factories directly. Then, in a yearly basis, I have to re-contact them to ensure manufacturing practices have not changed.	Jan 31, 2013 4:55 PM
1667	Having the allergens listed in bold after the ingredients, and the current labeling such as "manufactured on same equipment as..." has been a tremendous help to me as a parent of a child with severe food allergies. It's imperative that I check every product I buy, I can't imagine what it would be like not to have the bold print words and labeling.	Jan 31, 2013 4:54 PM
1668	Thank you for all of your hard work helping us keep our kids safe.	Jan 31, 2013 4:53 PM
1669	I am very concerned about the idea that people could determine a safe amount of allergen to be in a food product. My daughter reacts if she touches a table that had the allergen on it. She get hives if someone kisses her after they eat something she is allergic to. She has to clean kitchen chairs before sitting in them if she is wearing shorts, so that she does not get hives and irritations from sitting on a spot that might have had an allergen on it. Imagine what happens when she ingests something that "just has a little bit" of an allergen in it. She was breaking out in a rash for weeks at the same time in school every day--we finally traced it down to a chip that she was eating. There was nothing in the chip, and nothing in the line that the chip was made on--but the chip was packaged in a packaging room that contained other chips that had allergens in them. She stopped eating the chips, and the rash stopped. I can't imagine what her reaction would have been had it been processed on the same line! My point is that there is no one "safe amount" or threshold of an allergen--it is different for different people. When you get a blood test for allergies, they measure your IGE level--but they cannot tell from an IGE level alone if you will react, or how you will react. It has to be taken in conjunction with a skin test, or an oral food challenge. There is no magic IGE level at which you can safely ingest a food--just as there is no safe amount of a allergen that you can ingest before having a reaction. Thresholds would be a nightmare for parents of children with severe food allergies. We wouldn't be able to trust food labels at all.	Jan 31, 2013 4:53 PM
1670	I am very encouraged the the FDA is looking into this! I would love to see "may contain" statements become mandatory. If thresholds become the new standards, we will learn all we can and step carefully as companies become familiar with the changes. Thank you so much!	Jan 31, 2013 4:52 PM
1671	I feel that all food items should have defensive labeling!!	Jan 31, 2013 4:52 PM
1672	thanks for conducting this research.	Jan 31, 2013 4:52 PM

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1673	I would like to see labels changed so that if there's a chance of cross contamination the label has to say so	Jan 31, 2013 4:51 PM
1674	I would love for shared facility, line, and voluntary statements such as these made mandatory!	Jan 31, 2013 4:51 PM
1675	On 17, that is crazy. Nobody can assure anyone of that. Allergic reactions can change and progress quickly. A minor reaction one time does not predict a minor reaction the next. I have spent hours and hours researching safe food for my son. We work extremely hard to avoid his allergens. There is no way that I would ever purchase an item with his allergen listed at any level.	Jan 31, 2013 4:51 PM
1676	Any small reaction can turn into a large reaction, so I avoid all foods containing peanuts.	Jan 31, 2013 4:51 PM
1677	Are you kidding??? Are they actually thinking of telling people that a small amount of allergen won't cause reaction? I don't think that is even true. It may be true for a bunch of people in a study, but my child is too sensitive to be in a study because his top allergists agree that he has no chance of passing at any minuscule amount. It sounds dangerous to tell people that a tiny amount in the food is safe.... Please don't do this!	Jan 31, 2013 4:51 PM
1678	Lactose used in many prescription drugs needs to be looked at and information needs to be available for doctors and patients, How about no major allergens in medications.	Jan 31, 2013 4:51 PM
1679	I have not heard ANY good reasons why food should not be required to be labeled as to possible contamination of allergens. Let me make the choice; I don't want my child to die because a food company was scared they'd lose my business.	Jan 31, 2013 4:50 PM
1680	There is no such thing as a safe amount of an allergen! Strict avoidance is the only way to prevent a reaction! The idea of a safe threshold is absurd. How can this new process even be considered? It does not benefit food allergy sufferers, the only benefit of this consideration is for manufacturers! This is discouraging and disgusting!	Jan 31, 2013 4:50 PM
1681	DUE TO PAST EXPERIENCE WE HAVE FOUND THAT WE MUST COMPLETELY AVOID ALLERGEN, THIS INCLUDES PRODUCTS PROCESSED ON SHARED EQUIPMENT. WE DO NOT KNOW MINIMUM THRESHOLD.	Jan 31, 2013 4:50 PM
1682	Just hope that my concerns listed above are addressed and that thresholds don't cause more confusion. Like the fact that manufacturers aren't required to put "may contain" labels or the like. Most people not dealing with allergies don't realize this and it has caused problems for us.	Jan 31, 2013 4:50 PM
1683	I would love to see labels that don't have " natural flavor " on it . My child has sesame , poppy seeds and mustard allergies and I cant buy the majority of the products on the shelf because they don't list those ingredients on the packages .	Jan 31, 2013 4:50 PM
1684	Every reaction is different, my son has had a drop of milk and ended up in ICU and other times a little more and reaction is less. I think that thinking there is a	Jan 31, 2013 4:49 PM

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magic number someone can handle is foolish and worse, dangerous

1685	I have a blog called Allergy Alli. If you want more information on how I handle my food allergies please check out www.allergyalli.blogspot.com or my facebook page at https://www.facebook.com/AllergyAlli?ref=hl	Jan 31, 2013 4:49 PM
1686	I believe that all possible allergens should always be labelled - and any possibility of cross contamination should be labelled. If allergens can be in spices, natural flavors and artificial flavors it should be labelled.	Jan 31, 2013 4:49 PM
1687	Ingredients such as Sodium Caseinate should labeled as dairy !	Jan 31, 2013 4:49 PM
1688	Even with the labeling improvements, allergens are grouped by type but not really refined specifically enough at this time. Any amount of allergen triggers an immunological reaction, it can just vary in how extreme the reaction is because of the purity of the allergen in the product. For me, if the "milk product" is pure casein, any amount triggers a severe reaction because that is my key allergy. If it is a product with "some" casein (like butter), I do have a higher tolerance, but that is a level of risk I do not want to take based on the generic "milk" and "dairy" designations.	Jan 31, 2013 4:49 PM
1689	I would love for food manufacturers be required to state all ingredients and not be able to hide them in "spices" and "natural flavors" since we have to worry about garlic	Jan 31, 2013 4:49 PM
1690	As far as the threshold level, I wonder, could the quatifying number change on the allergic person at some point. So could a persons threshold ever be consistent. I also wonder if there was a threshold level that a company would adhere to could it be trusted? There is always human error and misunderstandings that could happen in a factory that I wouldn't be willing to put my child at risk. It would be a false sense of security I guess.	Jan 31, 2013 4:48 PM
1691	regarding #16 & 17: I would only purchase it for others in my family; NOT the allergic child.	Jan 31, 2013 4:48 PM
1692	Even IF a trace amount of an allergen caused only a mild reaction, or no reaction, it could make my child's allergy worse and make him less likely to ever outgrow them. I would not buy any products that contained his allergens AT ALL!	Jan 31, 2013 4:47 PM
1693	I am shocked and saddened by this. I hope this means that fare is telling the USDA that there is no safe threshold.	Jan 31, 2013 4:46 PM
1694	The life of my child is far too precious to risk a product that may contain his allergen no matter what threshold level. If the product contains an allergen then label it for the sake of our children! Any amount is too much. I have personally reacted to something that "touched" a peanut.	Jan 31, 2013 4:46 PM
1695	My daughter had an anaphylactic reaction to a Hershey product with no allergy warning whatsoever, and I had even called the company and they assured me that they would label for any possible cross contamination. I've since learned it's happened to many others. Since then we only buy products guaranteed to be peanut free with no peanuts in the manufacturing facility.	Jan 31, 2013 4:45 PM

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1696	Question 17 implies that every consumer would experience a mild symptom, yet the reality of adopting a threshold level would assume the vast majority of consumers would not experience symptoms. Also, is there label declaration of the allergen in Q17? If so, unlikely to be purchased.	Jan 31, 2013 4:45 PM
1697	Threshold limits are different for each person. My son has a life threatening allergy to dairy and not only has he reacted to trace levels he ate, but he has had severe reactions from airborne & dermal contact, so severe that he needed to be transported and treated at a hospital. If you need any additional information, please feel free to contact with me. Tony Mussorfiti (516) 457 2553	Jan 31, 2013 4:45 PM
1698	The two children on question also suffer w/ asthma.	Jan 31, 2013 4:44 PM
1699	I find these last two questions troubling because everything that I have learned tells me that you never know how severe a reaction can be and increasing exposures can increase the reaction.	Jan 31, 2013 4:44 PM
1700	I would like to see all foods be required to have advisory labeling by law.	Jan 31, 2013 4:44 PM
1701	There is no safe amount because everyone and every reaction is different.	Jan 31, 2013 4:42 PM
1702	I believe that it is important for all foods to be labeled with any allergens as well as if any allergens are manufactured in the same facility or on the same equipment.	Jan 31, 2013 4:42 PM
1703	My son has over 100 on his rast test and we have strict avoidance. We do go to some restaurants that have good policies and procedures in place, but avoid things like their breads and desserts.	Jan 31, 2013 4:42 PM
1704	I have found the current food labeling to be very inconsistent. Advisory labeling seems to be arbitrary and used as a means to protect the company from liability. Thank you for your efforts.	Jan 31, 2013 4:41 PM
1705	The assurance referenced in questions 16 and 17 would have to be individualized for every person. This is not an acceptable approach. In no way do I want the government, food manufacturer, etc. telling me how much of an allergen will produce a reaction in my child. Someone who has had a severe allergic reaction (like my son) is more prone to have an even MORE severe reaction to that same allergen if exposed a second time. So you cannot make blanket statements that would affect all allergic persons. No one can provide the assurance you reference in questions 16 and 17.	Jan 31, 2013 4:41 PM
1706	Please better label vegetable protens	Jan 31, 2013 4:41 PM
1707	I can't wait until the FDA will mandate "may contain" information. It is very important for safety of our kids and adults with allergies.	Jan 31, 2013 4:41 PM
1708	Allergic reactions can be triggered by different amounts of allergen depending on the body's immune status at the time, for example, if someone is sensitive to seasonal allergies and their body is revved up in the spring/summer, they may be more sensitive to small amounts of food allergens. Or if they are allergic to dust mites as well as food, they may be more sensitive to small amounts of food allergen proteins in the winter. Threshholds will be different for different people at	Jan 31, 2013 4:40 PM

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different times, so cannot be generalized for the population.

1709	Parents of food allergic children just need/want the truth regarding the ingredients. It is imperative that we know the truth about ingredients in order to make informed decisions regarding what our children ingest.	Jan 31, 2013 4:40 PM
1710	everyones allergies are different! what is safe for one pn allergic child is not safe for another. this is ridiculous! we are not idiots! NO exposure to any of the allergen is what is needed...none of this threshold nonsense...if you do not have a child with LTFA you have NO idea what we go thru 24/7 so stop making laws that are not even affecting you! no allergens have a safe threshold or you will be making their allergies worse!	Jan 31, 2013 4:40 PM
1711	Person 3 and 4 have LTFA so all checked answers are based on their allergies. Person 1 and 2 eat foods with allergen present, as reactions occur but are mild as of this point in time.	Jan 31, 2013 4:38 PM
1712	Symbols of allergens would be helpful	Jan 31, 2013 4:38 PM
1713	The email mentioned that you're building a working group comprised of food allergy parents, allergists and researchers. Why no adult food allergy sufferers?	Jan 31, 2013 4:37 PM
1714	For number 16, it would be something I would have to discuss with our allergist. Strict avoidance has always been what we have been told.	Jan 31, 2013 4:37 PM
1715	Sesame caused severe allergic reaction in my child, but is not "top 8" so there is no requirement to list it on ingredient label. This makes buying food with an ingredient of "spices" very difficult!	Jan 31, 2013 4:37 PM
1716	I'm concerned that a panel of people can try & determine a "safe" amount of a food for the entire population. What I've learned in my own research and from my allergists, is that no one can know ahead of time how much will be safe to eat. In fact, a reaction can escalate from one exposure to the next. Food manufacturers should confidently be able to tell us on a label what is in their food.	Jan 31, 2013 4:37 PM
1717	16 is confusing. I don't know my daughters peanut threshold and everyone is different so how can anyone know if the amount present isn't capable of causing a reaction.	Jan 31, 2013 4:37 PM
1718	Our son is very sensitive to particles in the air such as dust, so no we aren't comfortable with a known small amount.	Jan 31, 2013 4:36 PM
1719	Our allergen is not a top eight allergen. It is frustrating always having to make calls to find out if it is in something or not because of a product only listing "natural flavors" or any similar statement. All ingredients - and not just in food, but any product - should have to be spelled out in a simple manner. It should not be a guessing game or a process that can take days just to figure out if a food product is safe. I want to see better labeling all around. Companies should have to clearly label all ingredients. Food should not be a guessing game when it can be the difference between life or death for some people.	Jan 31, 2013 4:36 PM
1720	thresholds could be dangerous. i'm not certain how anyone can determine an	Jan 31, 2013 4:36 PM

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allergen threshold when the skin tests and blood tests performed on people to determine allergies can't even do that. bad idea.

1721	It is my understanding that a person's reaction can be different with each exposure (and always potentially serious), so I am confused by the threshold question above where it seems possible to know that a certain amount of the food would only trigger a mild reaction...?	Jan 31, 2013 4:35 PM
1722	I am alarmed. I can't believe this is a discussion. Question 17 is ridiculous!! Would I buy something that would only cause a small reaction? Knowing that small reactions can develop into larger ones?? This makes me feel very untrusting. It is hard enough to know what foods are safe, especially when companies are not made to note cross contamination (cheerios seems safe, but the company makes peanut butter cheerios? do I believe the label??). The label is the primary, really the only, thing that stands between my ability to make a good and safe decision for my daughters and their possible deaths. This is an extraordinarily serious issue, and if they start making already uneasy parents even more so, it will really be dangerous for our children.	Jan 31, 2013 4:35 PM
1723	Thank you for all you do to protect those who deal with this every day.	Jan 31, 2013 4:34 PM
1724	Thanks for labeling!!! We need it!	Jan 31, 2013 4:33 PM
1725	There is no ethical reason to increase the risk for people who have anaphylactic reactions to even trace amounts of an allergic ingredient. If manufacturers start doing this, they will be boycotted.	Jan 31, 2013 4:33 PM
1726	Thresholds are misleading and may promote varying levels of reaction depending on the sensitivity level of the individual. Furthermore, they discredit the experience of the most sensitive of sufferers leaving the general public unwilling to accommodate them. Stop using thresholds and old science and just be truthful.	Jan 31, 2013 4:32 PM
1727	It's scary if they are considering allowing a threshold to be created for an allergic reaction of any kind. A "mild" reaction for me is a reaction and is incredibly scary. I don't want to play Russian roulette with my life. My trust in labeling of prepackaged goods was all but destroyed after having so called "mild" reactions on a cereal bar. I have only recently recovered from the paranoia and that incident was over a year ago.	Jan 31, 2013 4:31 PM
1728	These last two questions are misleading and suggest such thresholds are known! My son nearly died in March from milk in facility...	Jan 31, 2013 4:31 PM
1729	I don't think it is that big of a deal for manufacturers to clearly label their products. I do feel there should be laws in effect to label exactly what is in all prepackaged food. As most of us know (even those not effected by food allergies) they are on the rise and should be taken very seriously.	Jan 31, 2013 4:31 PM
1730	How would we know what our threshold is???	Jan 31, 2013 4:30 PM
1731	I have found complete avoidance allows my son to live better and it eliminates worry from us as parents	Jan 31, 2013 4:30 PM

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1732	The amount of an allergen that causes areation can change over time. The more exposure, the greater the potential reaction the next time.	Jan 31, 2013 4:30 PM
1733	I would love to see threshold levels determined for soy so that manufacturers could stop labeling soybean oil and soy lecithin as allergens.	Jan 31, 2013 4:29 PM
1734	Thank you to the agencies who care about people with food allergies!	Jan 31, 2013 4:29 PM
1735	I am happy there is a national dialogue about food allergy labeling. There are currently so many gray areas that I find it difficult to shop for those with food allergies in my family.	Jan 31, 2013 4:28 PM
1736	My hope would be that the "may contain" statements became mandated so that I could make the best decision possible to keep my child safe.	Jan 31, 2013 4:27 PM
1737	How about encouraging manufacturers to just not include allergens in their foods!	Jan 31, 2013 4:27 PM
1738	Please find a cure! Thank you for all that you do!	Jan 31, 2013 4:27 PM
1739	A child whose 1st reaction was simply tingly lips, could have a 2nd or 3rd reaction of full anaphylaxis. No trace amount is safe in my eyes.	Jan 31, 2013 4:27 PM
1740	As more and more people are becoming allergic to all sorts of foods due to mainly to bad environmental practices, there is a stronger need by a larger part of the population for stricter labeling of allergens contained in processed foods. Ultimately, these stricter labels could possibly save many people from entering the health system as chronically ill people and hence save costs there.	Jan 31, 2013 4:27 PM
1741	Spices should also have to be listed individually instead of just "spice" since many are allergic to specific spices.	Jan 31, 2013 4:26 PM
1742	All label should contain ingredients and cross contamination warnings. Years ago my son reacted to items processed on the same equipment as the food he was eating. I want his food to be completely safe for him to consume.	Jan 31, 2013 4:26 PM
1743	Responses to questions 14 and 17. 14 - I know that ingredients such as caramel color and lactic acid can be derived from sources other than milk. I will not buy the product until I have contacted the manufacturer directly (i.e. Hormel Peperonni). and 17 - My daughter is only 4 so I can't tell what is going on in her body and she can't accuratly relay everything going on during a reaction either since she is so young. So for me any reaction needs to be investigated and treated as a serious and possibly life threatening reaction.	Jan 31, 2013 4:26 PM
1744	I would add that with multiple food allergies, egg, milk, peanut, and the severity changing up and down many of the questions would be different answers. All still considered severe still but egg huge improvement, milk smaller, peanut way off the chart. so right or not i am more stringent on the peanut and being processed in the same facility and call the company regarding their cleaning practices.	Jan 31, 2013 4:26 PM
1745	While we appreciate standardization of listing allergen ingredients present, there needs to be standardization of listing the manufacturing info—size, placement, etc.	Jan 31, 2013 4:26 PM

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1746	I appreciate the FDA taking food allergies seriously and seeking to take action to help regulate the truth when it comes to labeling because I think we all need to know what is going in our food or is being processed along with our food regardless of food allergies.	Jan 31, 2013 4:25 PM
1747	I don't know how anyone can guarantee a mild only reaction. It depends on the person. Exercise after eating it can worsen symptoms. Asthma can worsen symptoms. I'm not buying it.	Jan 31, 2013 4:25 PM
1748	Every major allergen should be listed regardless of amount !	Jan 31, 2013 4:25 PM
1749	More companies need to make more options for people with food allergies	Jan 31, 2013 4:25 PM
1750	my son is very allergic, informative food labels will allow him to live a normal life.	Jan 31, 2013 4:25 PM
1751	I would never knowingly purchase a product that could contain any amount of said allergens. If my children were allergic to things like milk where the reaction is generally less severe than nuts and shellfish I would.	Jan 31, 2013 4:25 PM
1752	Question 17- Every person has a different trigger point. Throw question 17 out... This is just more band aid stuff. Someone needs to find a cure for anaphylaxis shock. Then we can talk about lip tingle and discomfort.	Jan 31, 2013 4:25 PM
1753	Celiac is not technically a food allergy, but food labeling is essential.	Jan 31, 2013 4:24 PM
1754	FDA-please don't risk our lives/kids lives to appease the food industry!!	Jan 31, 2013 4:24 PM
1755	The immune system is very sensitive and if a very small amount of the allergen is present it can cause death in my daughter. I don't feel safe knowing there is a very small amount of milk allergens in a food, it can kill her.	Jan 31, 2013 4:24 PM
1756	In order to keep my children safe, they are told not to eat anything that contains their allergens. My 10 year old who has a peanut allergy won't eat sesame or soy butter, because he doesn't ever want to confuse them and risk his life. There is not enough known about allergy triggers and allergic response to make me feel it would be the responsible thing as a parent to take that risk. It is indeed taking a risk, and one of my children has other medical conditions that impact his heart. Having to take epinephrine will be very dangerous for him- so no, I would never take the risk of giving my child food that may contain trace amounts- or would only cause a 'mild' reaction. The thought that anyone with any medical background would consider #17 acceptable is beyond my comprehension. Anyone who knows anything about potentially anaphylactic food allergies knows that EACH EXPOSURE increases your risk of having a more serious reaction the next time. My children's life is not worth that chance.	Jan 31, 2013 4:23 PM
1757	I don't think I could be assured after having a 1-year old have an anaphylactic reaction by touching a food to her lips and not actually eating it. I would not feel safe giving her a food that contains any amount of the allergen at all.	Jan 31, 2013 4:23 PM
1758	I would really like to see corn and sunflower noted as an allergen on manufacturers labels and pharmaceuticals. My son is extremely sensitive to all of the main allergens as well as the two additional ones I mentioned above. It is	Jan 31, 2013 4:22 PM

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virtually impossible to medicate him without him getting a reaction, because most pharmaceutical companies use fillers such as corn starch in their medications. This really needs to change as there are so many children developing severe food allergies. Thank you!

1759	I would be curious to know what "threshold level" would be deemed safe for everyone since it varies between individuals. I don't think even the doctors can answer this question.	Jan 31, 2013 4:22 PM
1760	For any product which says "may contain" or "processed in a facility...", etc, I contact the manufacturer to be sure I am confident the food does not have their allergens	Jan 31, 2013 4:22 PM
1761	The laws regarding food allergens in foods need to be changed. I've heard many fellow allergy parents say that a food that once was "safe" now gave their child a reaction. Every product needs to be labeled for the allergen, any may contains, made in a facility (because I've heard of kids having reactions from this small possible amount alone), made on the same line as... It would also be nice to see products being labeled if they are truly free of the allergen, made in a dedicated facility...	Jan 31, 2013 4:21 PM
1762	Again, I hope that thresholds are not formed. I would never take that chance.	Jan 31, 2013 4:20 PM
1763	My instinct tells me that there are products I could buy for my child if only the manufacturer would better label the product. When it says "manufactured in a facility that manufactures food containing allergens" I avoid the product. If I knew the manufacturing lines were separate, I may be more inclined to purchase the product. Also, if the label says nothing, I avoid it. I think a lot more companies would get my business if they labeled their foods better. While I know a risk may be small, any amount of risk is too much to take on my child that I love more than myself. I will NOT buy foods that are not labeled to give me the detail I need to know about how it's manufactured or what it contains.	Jan 31, 2013 4:20 PM
1764	Maureen Burke Chef/Owner One Dish Cuisine Gluten and Allergen Free Cafe, Deli and Bakery	Jan 31, 2013 4:20 PM
1765	Label everything!!!	Jan 31, 2013 4:20 PM
1766	The majority of my allergens are not in the big 8, so it's really important for the FDA to start requiring all foods to be labeled with EVERY SINGLE INGREDIENT!!! It's not acceptable to simply put spice, since that could mean anything, and those of us with spice allergies know how ridiculously hard it is to avoid them. It's absolutely ludicrous that this country allows any food manufacturer to to be ambiguous as to the exact ingredients found in a product. And saying tree nuts is also NOT VALID, because many of us are allergic to one or two, but not the rest. When you have over 40 food allergies--that's right, 40!--there are so few things you can eat, that it's important to maintain variety when possible. So if something were contaminated by hazelnuts or almonds, but NOT coconut or cashews, it would be perfectly safe for me. It's time companies should label exactly which nuts!!! They already do this in Europe. Americans are stupid assholes when it comes to the safety of others.	Jan 31, 2013 4:20 PM
1767	Descriptions like "flavoring" don't tell me anything and based on an experience	Jan 31, 2013 4:19 PM

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	when my son had a reaction for unlisted butter in the flavoring I avoid anything not clearly marked.	
1768	Labels are the only way that I can feel safe on what I am feeding my child, particularly in situations when I am not present and rely on other adults to ensure my child's safety.	Jan 31, 2013 4:19 PM
1769	I would like specific information on the type of allergen by name or contamination by contact or processing	Jan 31, 2013 4:19 PM
1770	Regarding question 9: our decisions about purchasing food based on the language on the labels depends on the SPECIFIC allergen. For example, our child's most significant allergies are to peanuts and tree nuts (based on labs). Thus we currently avoid all nuts and any product that may have been "made in a facility that also has peanuts, tree nuts" etc. Our child's reaction to milk and eggs is less severe, thus generally for our family it is ok offer him a product that has baked milk or baked egg. The critical factor for us is the potential severity of reaction our child would have to all nuts based on his lab values. As such we currently avoid all nuts entirely	Jan 31, 2013 4:19 PM
1771	Please keep food labeling safe so that I can protect my son.	Jan 31, 2013 4:19 PM
1772	my daughter has severe, life threatening anaphylactic reactions to exposure to airborne milk and cheese products. If she reacts to chips eaten by a classmate, how would we trust "thresholds" of ingested foods to protect her.	Jan 31, 2013 4:18 PM
1773	I would like these advisory statements to be required by law for all food packaged and processed in the US.	Jan 31, 2013 4:18 PM
1774	I am concerned that this would make all labelling untrustworthy and prevent us from avoiding allergens, the only current prevention for a life threatening reaction. I also question whether the impact of eating items below threshold (whatever that is) could be cumulative. For example, if a FA child eats one cookie below the level he may not react. If he eats two, perhaps the result will be different. Or if he eats the item again a week later, the result may be different. This is too risky for families with life threatening allergies. Moreover, the emotional impact of even a so-called "mild" reaction is HUGE on the child and family. We already deal with elevated anxiety on a daily basis. This will only make it worse.	Jan 31, 2013 4:18 PM
1775	As I said before, stricter packaging labels need to be addressed. I have passed on many many products that my son may have been able to eat, but I caution on the side of safety versus error as all parents do. Life and death with eating is not a joke.	Jan 31, 2013 4:17 PM
1776	I am concerned about some of the GMO foods not being labeled. It would seem to me that there should be some concerns about how the genetic modifications might cause allergic reactions if some of the protein source is not identified.	Jan 31, 2013 4:17 PM
1777	My son is allergic to more than what is required to be labeled. For example, mustard, beef, sesame, banana, avocado.. Please, please, please no more hidden ingredients labeled "spices" please require ALL ingredients be listed!!	Jan 31, 2013 4:17 PM

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1778	I would strongly support manufacturers being required to label for cross contamination, having standardized labeling regarding issues of cross contamination and indicating a phone number right on the package that could easily be called for more information from the manufacturer . With the current state of affairs, if a label doesn't mention anything about cross contamination it is unclear to me if that means there aren't any cross contamination issues or the manufacturer doesn't label for them. It makes shopping very confusing and scary.	Jan 31, 2013 4:16 PM
1779	All companies should be mandated to tell all allergen in the factory. My 10 yr. old gets anaphylaxis from inhaling peanuts/ tree nuts.	Jan 31, 2013 4:15 PM
1780	Life is very difficult and dangerous for individuals with food allergy. The clearer and more accurate labeling is, the better.	Jan 31, 2013 4:15 PM
1781	No amount of allergen is safe for general consumption in a person who has experienced anaphylaxis. I would be very concerned to have different level of allergens in food products. It is difficult enough to have lay people and people without severe allergies to understand that NO amount of the food is save for the person with the allergy. This would further gray that area and truly kill some people	Jan 31, 2013 4:15 PM
1782	none	Jan 31, 2013 4:15 PM
1783	We need better labeling and on all products.	Jan 31, 2013 4:14 PM
1784	Measuring allergens sounds like it would be problematic and not sure who thinks they'd benefit by this unless the person is mildly allergic to the allergen.	Jan 31, 2013 4:14 PM
1785	I do not think it is possible to have the allergen in a product - no matter how small of an amount - and be able to guarantee no reaction.	Jan 31, 2013 4:13 PM
1786	One issue is the large variability of reactions among not only one person but multiple persons. It makes it very difficult. I have two severe allergies and never eat any food that says anything close to "may contain", where my other allergy is mild and until it is a severe reaction I sometimes use those "may contain, etc" labeled foods. I always have my epipens with me.	Jan 31, 2013 4:12 PM
1787	It should be mandated by law to have an allergy statement on all foods.	Jan 31, 2013 4:11 PM
1788	Thank you for being an advocate of people with food allergies.	Jan 31, 2013 4:11 PM
1789	I would not purchase any food that contained the smallest trace of the allergen if I knew my son was the smallest bit allergic to it. I would avoid any type of reaction at all costs and would not allow that food to be had.	Jan 31, 2013 4:11 PM
1790	It is my job to keep my child safe. I am not willing to take any chances.	Jan 31, 2013 4:10 PM
1791	I answered the questions above with my childs' peanut allergy in mind (and tree nut). However, for my son's milk allergy, I DO purchase products that are labeled "may contain milk" and "processed in a plant or equipment with milk", etc... My son can tolerate some processed and based milk products.	Jan 31, 2013 4:08 PM
1792	We avoid allergens. Period. My child may take additional risks as he grows up -	Jan 31, 2013 4:08 PM

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	but as a guardian of a food allergic child, I will not take unnecessary risks on his health and well being. T=If there are safe, trusted options available - and we will choose them every time.	
1793	My son only touched his face with the allergen and had a skin reaction, he tests very high on the charts and no amount of allergen is acceptable. The doctors say it will be fatal. These are people's lives they are playing with, they have a responsibility if they are making food of any kind, to put everything on that label because one death is to many.	Jan 31, 2013 4:07 PM
1794	I think we need to be careful that we have levels that don't further sensitize individuals with food allergies even if they don't trigger at that one point of ingestion.	Jan 31, 2013 4:07 PM
1795	With regard to ques 9, we are now buying certain specific products with one of the allergans on the advice of our allergist.	Jan 31, 2013 4:07 PM
1796	How can it possibly be determined that a reaction would only be mild?? (Question 17). We were always told that any allergic reaction could turn into a major one.	Jan 31, 2013 4:07 PM
1797	My daughters life is too precious to take any risks. Isn't everyone's threshold different?	Jan 31, 2013 4:07 PM
1798	I would only purchase products that were produced in a nut-free or sesame-free facility.	Jan 31, 2013 4:06 PM
1799	I am extremely cautious and see no point in taking a risk. My 19-year-old daughter who has the allergy, however, would answer differently - she sometimes eats things that say "made in a facility that process nuts" etc.	Jan 31, 2013 4:06 PM
1800	As I understand it (and I'm a physician), the amount of allergen that can trigger a reaction is not known for most individuals and can change over time. Knowing that a product contains the allergen -- in any amount -- would keep me away from it.	Jan 31, 2013 4:04 PM
1801	Until a physician can tell me the severity of a reaction if my son was exposed to peanut, there is no way a food manufacturer can tell me the severity of the allergen. # 17 and 18 do not even make common sense!!!	Jan 31, 2013 4:02 PM
1802	I hope you keep in mind that for many people, including my children, there is no safe level of allergen. Thank you.	Jan 31, 2013 4:02 PM
1803	I am inclined to answer yes to 16 because the limited exposure, if assured it would cause no reaction, could be good for the allergic child.	Jan 31, 2013 2:53 PM
1804	Some threshold research has been done (e.g. see FDA report from 2006, and research also by FARRP) so question #15 was difficult to answer. Also, question #9 e-j - my affirmative answers are dependent on additional communication and knowledge of the manufacturing and cleaning practices for the companies that use these statements.	Jan 31, 2013 10:19 AM