

Avoiding harmful food additives



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Food Intolerance Network

- membership: over 6000 families
- over 1.5 million website visitors
- over 1000 visits per day
- 15 years of case reports in database

www.fedup.com.au



The science



See scientific references under Talks on fedup.com.au

- **RCTs – gold standard but influenced by funder**
- **Case reports – previously ‘undervalued’, important for adverse reactions**
- **Adverse reactions monitoring (e.g. FDA) not used in Australia**



FSANZ factsheet



“Adverse reactions to foods and food additives occur in *a small proportion of the population*. These reactions are *not the same as allergies* but may include *rashes and swelling of the skin, irritable bowel symptoms, behavioural changes in children and headaches*.”

www.foodstandards.gov.au (*our italics*)

Allergy or intolerance?



Allergy: quick – proteins

e.g. itching, swelling, breathing, diarrhoea

- rare, obvious, laboratory tests

Intolerance: delayed - chemicals

e.g. headaches, behaviour

- common, not obvious, elimination

Ref: Clarke et al, Aust J Nutr Diet, 1996

Adverse reactions to additives



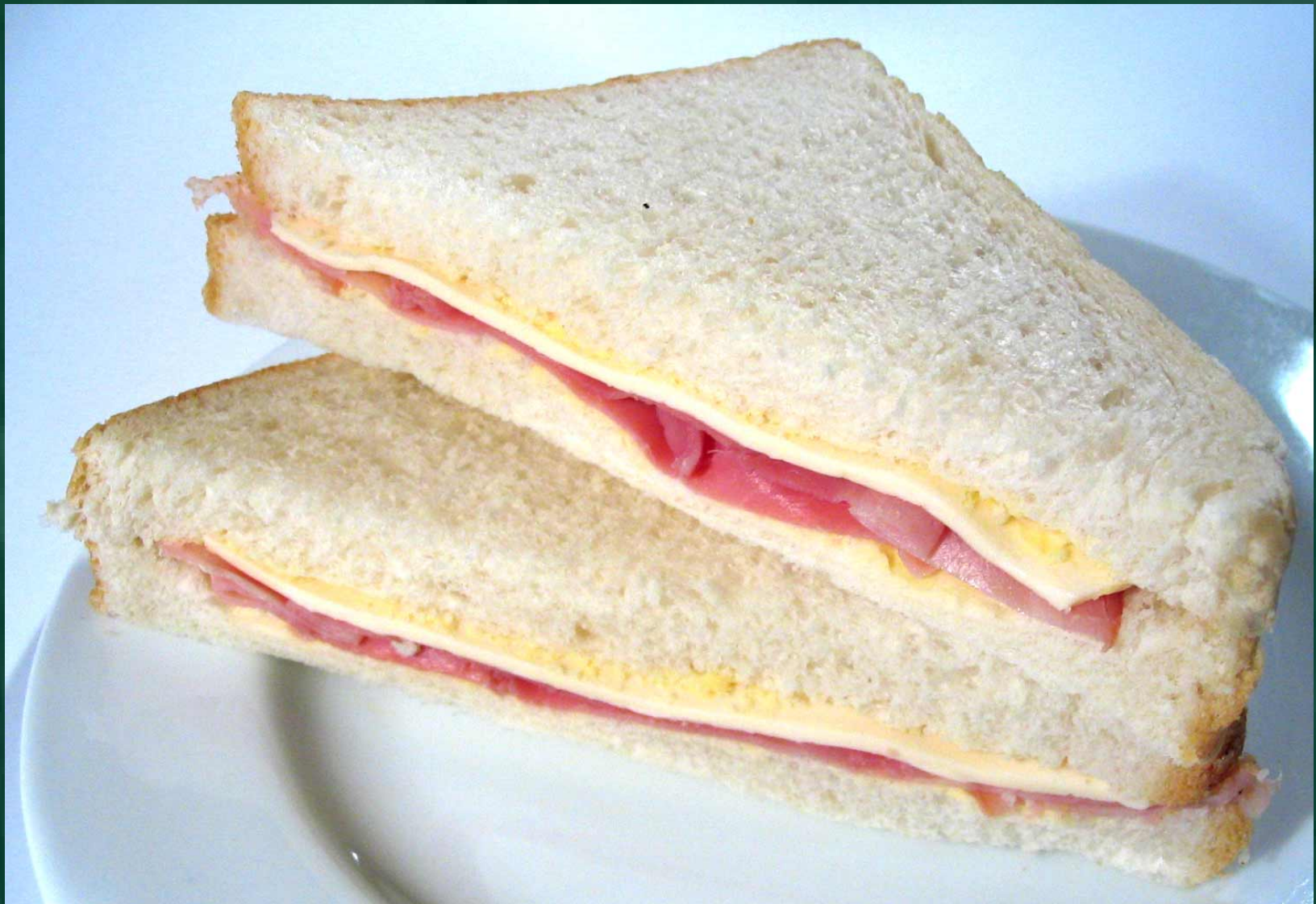
- skin rashes: eczema, hives, swelling, itching
 - irritable bowel symptoms: reflux, constipation and/or diarrhoea, stomach aches, bloating, nausea, bedwetting, sneaky poos
 - behavioural changes: irritability, restlessness, inattention, hyperactivity, oppositional defiance, mood swings, difficulty falling asleep, frequent night waking, night terrors, restless legs
 - headaches & migraines
 - asthma
- See website references



Additive consumption



- reactions to additives are related to dose
- additive consumption has increased since the 1970s
- a 2007 survey showed that consumers considerably underestimated additive intake



282, 319, 223, 320, 202, 160b, 200, 250, 220, 635

50 additives of concern



Colours

102, 104, 107, 110, 122-129, 132, 133, 142, 151, 155

Natural colour 160b

Preservatives

sorbates 200-203

benzoates 210-213

sulphites 220-228

nitrites 249-252

propionates 280-283

Synthetic antioxidants

310-312, 319-321

Flavour enhancers

621, 627, 631, 635

Flavours

unregulated



Artificial colours



- 1st reports in 1970s; synergistic effect 2005
- 2007: Southampton study: general population affected – colours can reduce “ability to benefit from schooling”
- UK - voluntary ban on 6 colours
- EU warnings - "may have an adverse effect on activity and attention in children"

McCann et al Lancet 2007 & see website references



The analogy with lead



- The size of the effect of food additives was found to be “very close” to the size of the effect of lead on children’s IQ in the 1980s - Prof J Stevenson

<http://www.food.gov.uk/multimedia/pdfs/board/fsa080404a.pdf>



How many are affected?

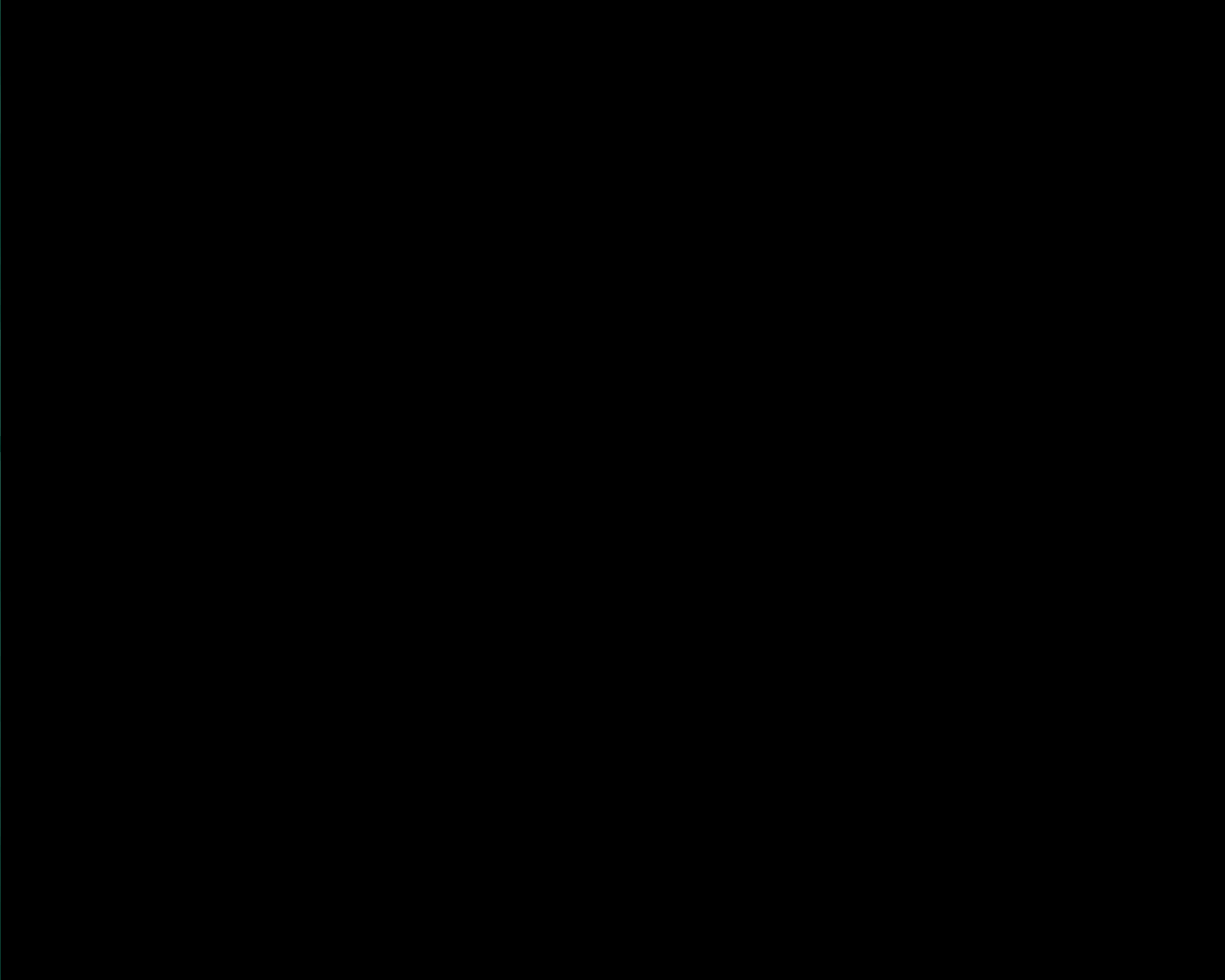


- According to FSANZ – without evidence - only “a small proportion”
- In a UK study in 2003, when an entire class of 6 year olds went additive free for 2 weeks, nearly 60% improved
- Similar results from 3 additive free trials in NSW

See website references

NSW school trials







Sugar

- contrary to public opinion, sugar does not cause children's behaviour problems
- children who appear to be reacting to sweet foods are affected by additives and/or salicylates

See references on website



Natural colours



- used increasingly in the UK
- not tested for behavioural effects
- so far only annatto (160b) causes problems
- betacarotene (160a) is a safe alternative
- rare allergies to cochineal (120) and annatto

See references on website

Benzoates (210-213)



- used in drinks, toppings, syrups, medications
- phased out of Diet Coke in the UK
- linked to hyperactivity in children
- can break down to form benzene (carcinogen)
- linked to cell damage (ageing, Alzheimers)
- asthma, eczema, urticaria, rhinitis
- ADI exceeded by young high consumers in Australia

See website references




Sulphites (220-228)



- **associated with all food intolerance symptoms especially asthma**
- **WHO - estimate of sulphite sensitive children – recommend reduced sulphite use**
- **ADI exceeded in high consuming children**
- **sulphites in mince**

See website references

Propionic acid and other propionates (280-283)



- mould inhibitor used in bread etc
- effects of propionic acid build up
- chemically induced propionic acidemia
- children's behaviour
- alternative: hygiene

Brusque et al, Pharmacol Biochem Behav, 1999

Dengate & Ruben, J Paediatr Child Health, 2002

Synthetic antioxidants



- BHA (320) and BHT (321) – first associated with hyperactivity in 1970s
- TBHQ (319) and gallates (310-312)
- natural antioxidants based on vitamin C and vitamin E are behaviourally safe (300-309)
- BHA ‘reasonably anticipated to be a human carcinogen’ – NTP
- often unlisted ...

See website references

The 5% rule: if the amount of an ingredient in a food is less than 5%, an additive in that ingredient does not have to be listed if it no longer performs a technological function





Flavour enhancers



- **MSG (flavour enhancer 621)**
- **yeast extract, autolysed yeast, hydrolysed protein, hydrolysed vegetable protein, HVP, HPP, soy protein**
- **new group: nucleotides (627, 631, 635)**

See website references



See the website [Ribo rash factsheet](#)



See the website [Ribo rash factsheet](#)



Flavours




- **associated with hyperactivity**
- **salicylates**
- **natural vs artificial**
- **size of dose**



Avoiding additives

- **additives of concern**
- **types of reactions**
- **numbers affected**



Strategies to avoid harmful additives

- simply remove them and increase sales
- increase use of known safe additives – see [Factsafeadditives.htm](#)
- consider more aseptic packaging, dimethyl dicarbonate (242) for liquids
- don't simply switch from one harmful additive to another



Next steps in regulation and monitoring



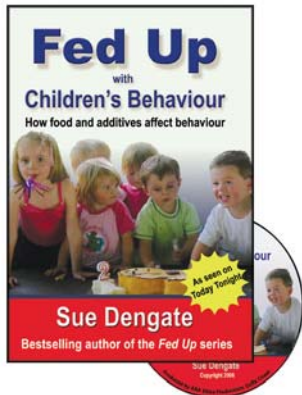
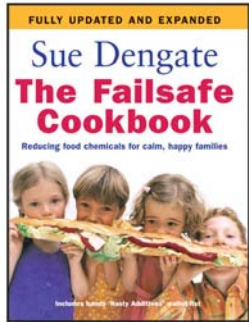
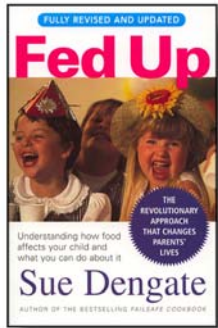
Future approval processes:

- **must include criteria on behaviour and learning effects**
- **must consider the full range of food intolerance symptoms**
- **should include additives in combination rather than singly**
- **must listen to consumers**



Culture of care: EU vs Australia

- artificial colours require warning
- lower Maximum Permitted Levels
- '5% rule' abolished
- health warnings if used in medication
- products with artificial colours
 - Sweden 34
 - Austria 119
 - Denmark 344
 - UK > 1000
 - Australia ?



More information

www.fedup.com.au