



Association des Amidonneries  
de Céréales de l'Union Européenne

## **EXPLANATORY NOTE TO THE DECISION OF AAC TO WITHDRAW THE POSITION OF SEPTEMBER 2002 ON THE SALE OF ACID HYDROLYSED WHEAT PROTEINS INTENDED FOR FOOD**

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In 2000, the member companies of the European Cereal Starch Industry Association (AAC) decided, as a precautionary measure, to stop sale of acid hydrolysed wheat proteins for food use. Scientific data at that time suggested that these products could have an additional effect relative to gluten in initiating coeliac disease.

The scientific advice\* gathered through external scientific laboratories on acid hydrolysed wheat proteins indicates that these products are not likely to hold additional risks relative to gluten towards silent coeliac patients.

Also, the publication of Directive 2003/89/EC on the labelling of substances that may cause hypersensitivity requires the mandatory declaration of these products with indication of their botanical origin.

Therefore, AAC decided to withdraw its statement. Consequently member companies may decide to restart sale of these products as functional proteins in food, and will answer to questions that might possibly arise in the context of this decision.

\* Available upon request with the possible producers.

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