

FCC Dietary Proteins Expert Panel – Overview, Workplan, and Accomplishments

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ABSTRACT:

Consumer demand for dietary protein ingredients continues to increase and the global protein market is both evolving and expanding. Animal-based proteins remain dominant; however, consumers are becoming increasingly interested in the use of alternative protein sources due to several economic, environmental, health, and ethical concerns. The surge in the popularity of these ingredients makes them particularly vulnerable to economically motivated adulteration. Several advancements in analytical methodologies have been made to characterize, detect adulteration, and establish the authenticity of protein ingredients, but challenges exist. The Food Chemicals Codex (FCC), a compendium of internationally recognized standards for the identity, purity, and quality of food ingredients, is actively working to develop standards, test methods, and guidelines to advance and overcome challenges in this area. The work and advancements presented in this talk were driven by the efforts and recommendations of the FCC Dietary Proteins Expert Panel (DPEP), working under the guidance of the Food Ingredients Expert Committee. This presentation will include an introduction to the FCC, DPEP initiatives, and an overview of developed methods for the identification and detection of adulteration in dietary proteins.