UNIVERSITÉ LAVAL

Oparera
Food Risk Analysis and Regulatory Excellence Platform

Food Allergy Canada

ALLERGEN MANAGEMENT FOR FOOD MANUFACTURERS

Training Course

MODULE 1

Introduction

- Food allergy in Canada
- Regulatory framework
- Allergen management in the food industry

COURSE DESCRIPTION

Available at: parera.ulaval.ca

- Recommendations on food allergen management best practices
- Structured approach for how and when to use PAL

✓ Prepackaged foods, priority allergens
✓ All manufacturing sectors and business sizes

Developed by:

Food Allergy Canada

parera
Food Risk Analysis and Regulatory Excellence Platform

UNIVERSITÉ LAVAL

Funded in part by the Government of Canada under the Canadian Agricultural Partnership's AgriAssurance Program, a federal, provincial, territorial initiative.

CANADIAN AGRICULTURAL PARTNERSHIP

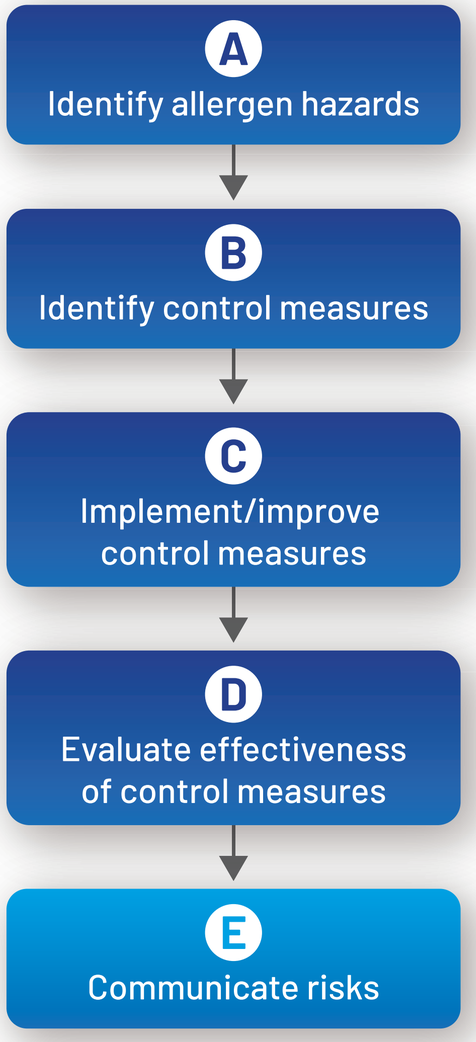
Canada

COURSE STRUCTURE

10 Modules

approximately 15 minutes each

Ungraded quizzes



Module 2

Module 3

Module 4, 5, 6

Module 7

Module 7, 8, 9, 10

WHAT IS FOOD ALLERGY?

- Serious medical condition
- The immune system mistakenly treats a food as if it were dangerous
- Potentially severe allergic reaction
- No cure

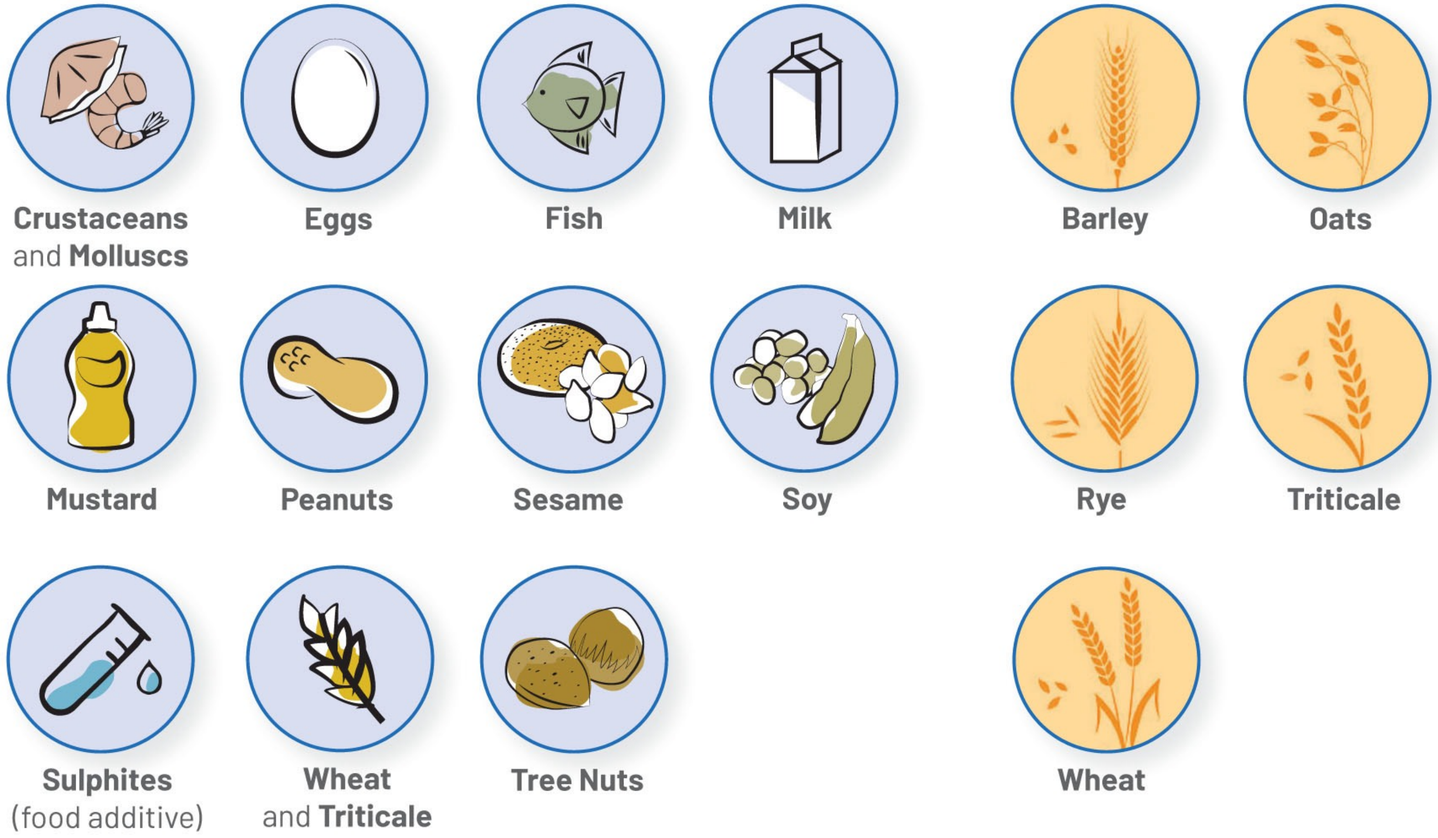
At-risk individuals need to avoid allergens

food allergy ≠ food intolerance

Food manufacturers' role:

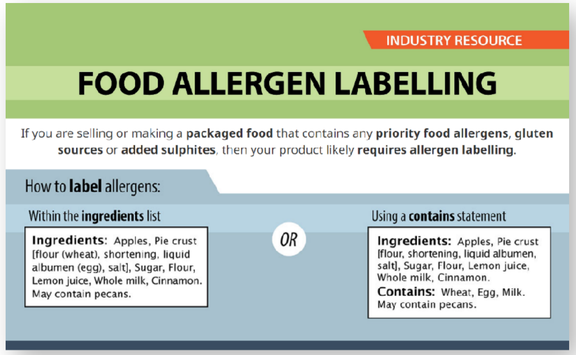
- Robust allergen management
- Accurate allergen labelling

REGULATORY FRAMEWORK



Mandatory identification of **priority allergens** in prepackaged foods

CFIA's Canadian labelling requirements and manner of declaration



REGULATORY FRAMEWORK

Allergens declared in the ingredients list

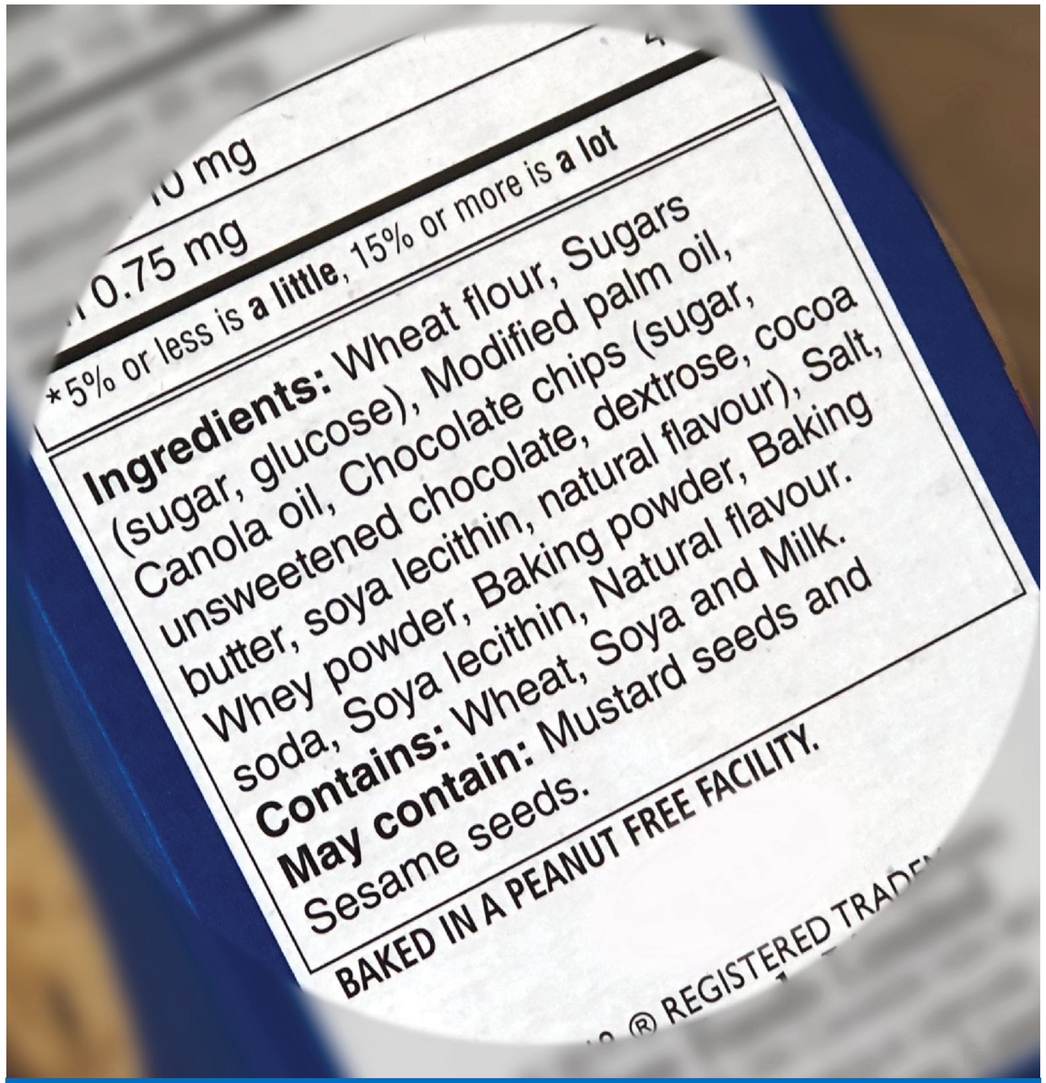
- Mandatory
- Intentionally added ingredients
- All generations of ingredients

vs. Precautionary Allergen Labelling

- Voluntary
- Unintended allergens
- “May contain”
- Must be truthful, clear, non-ambiguous and not a substitute for GMP
- Only after implementing all reasonable measures to avoid the allergen presence

If an undeclared allergen is detected
- Investigation and risk assessment by Health Canada
- Possible recall

Prevention → Allergen Control Plan



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ALLERGEN CONTROL PLAN (ACP)

Allergens → ⚠ → **Preventive Controls**

An **Allergen Control Plan (ACP)** outlines a food manufacturing facility's strategy to prevent or minimize the risk of introducing unintended allergens to a product.

An ACP allows manufacturers to enhance:

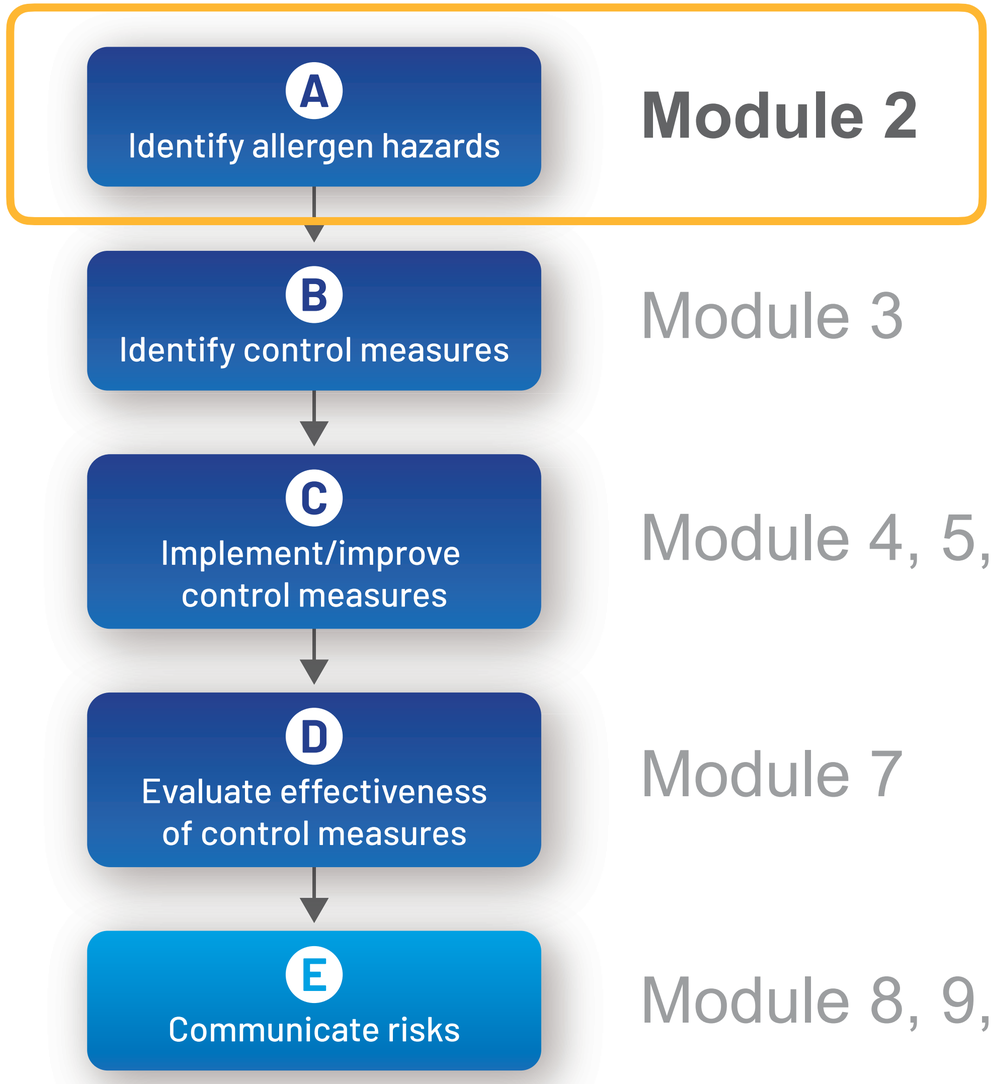
- Hazard identification
- Risk assessment and mitigation
- Labelling
- Evidence
- Recall plan / deviation management

Integrated within food safety & quality systems in place

SUMMARY

- Allergic consumers need **accurate labelling**
- Allergen management & declaration, especially PAL, may be challenging for manufacturers
- Introduction of **Allergen Management Guidelines for Food Manufacturers**

NEXT: MODULE 2

Development of an ACP

- Step-by-step process