

ALLERGEN MANAGEMENT FOR FOOD MANUFACTURERS

Training Course



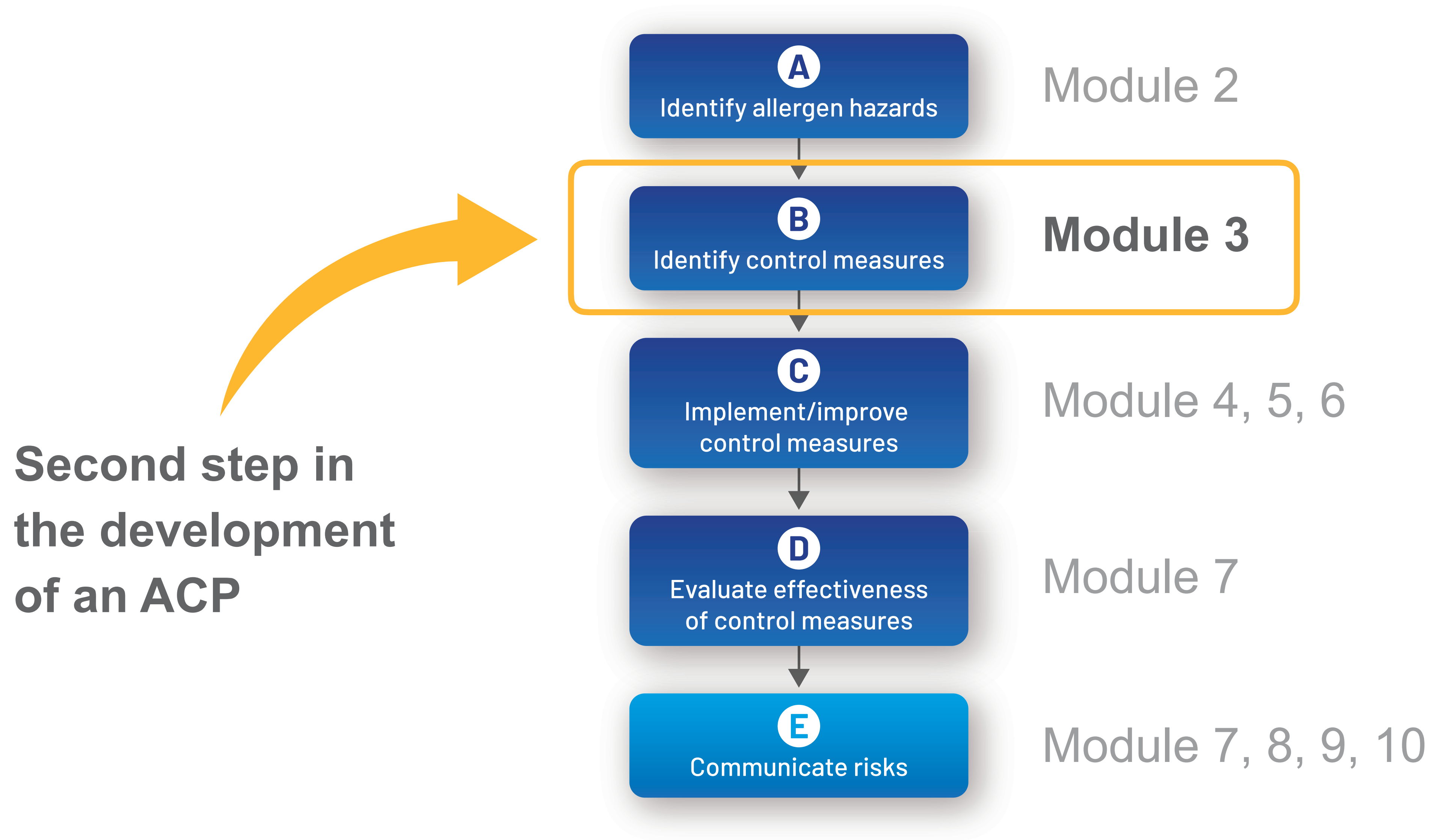
MODULE 3

Identify control measures

- Identification of control measures in food manufacturing operations



DEVELOPMENT OF AN ACP



HAZARD vs RISK



Hazard:

- Agent that has potential to cause harm



Risk:

- Probability of occurrence of agent in the food under assessment, at a level that can cause harm
- Assessment needed

IDENTIFY CONTROL MEASURES

How are potential cross-contact allergens introduced?

- Amount of allergen protein in a given amount of allergenic material
- Allergen physical form
- Characteristics of the potential cross-contact event
- Cross-contact distribution in the food



EXAMPLE 1: SOYBEAN OIL



Hazard:

- Cross-contact soybean oil

If introduced:

- Liquid
- Low concentration allergenic protein

Mitigation strategy:

- Cleaning
- Production scheduling

EXAMPLE 2: BBQ FLAVOURS



Hazard:

- Finished product with inaccurate allergen declaration

Potentially introduced at:

- Incorrect identification
(Reception/storage/handling)

Mitigation strategy:

- Verification that the company's system highlights different versions

EXAMPLE 3: SMALL BAKER



Hazard:

- Cross-contact wheat

Introduced as:

- Airborne wheat flour dust

Mitigation strategy:

- Traffic flow
- Air flow control
- Wet cleaning

SUMMARY

Hazard identification

- Risk perspective
- How would hazard occur in final product?
- Identify control measures that address the hazard



NEXT: MODULE 4

Possible allergen
control measures
(best practices) for
food manufacturers

