

# ALLERGEN MANAGEMENT FOR FOOD MANUFACTURERS

*Training Course*



# MODULE 4

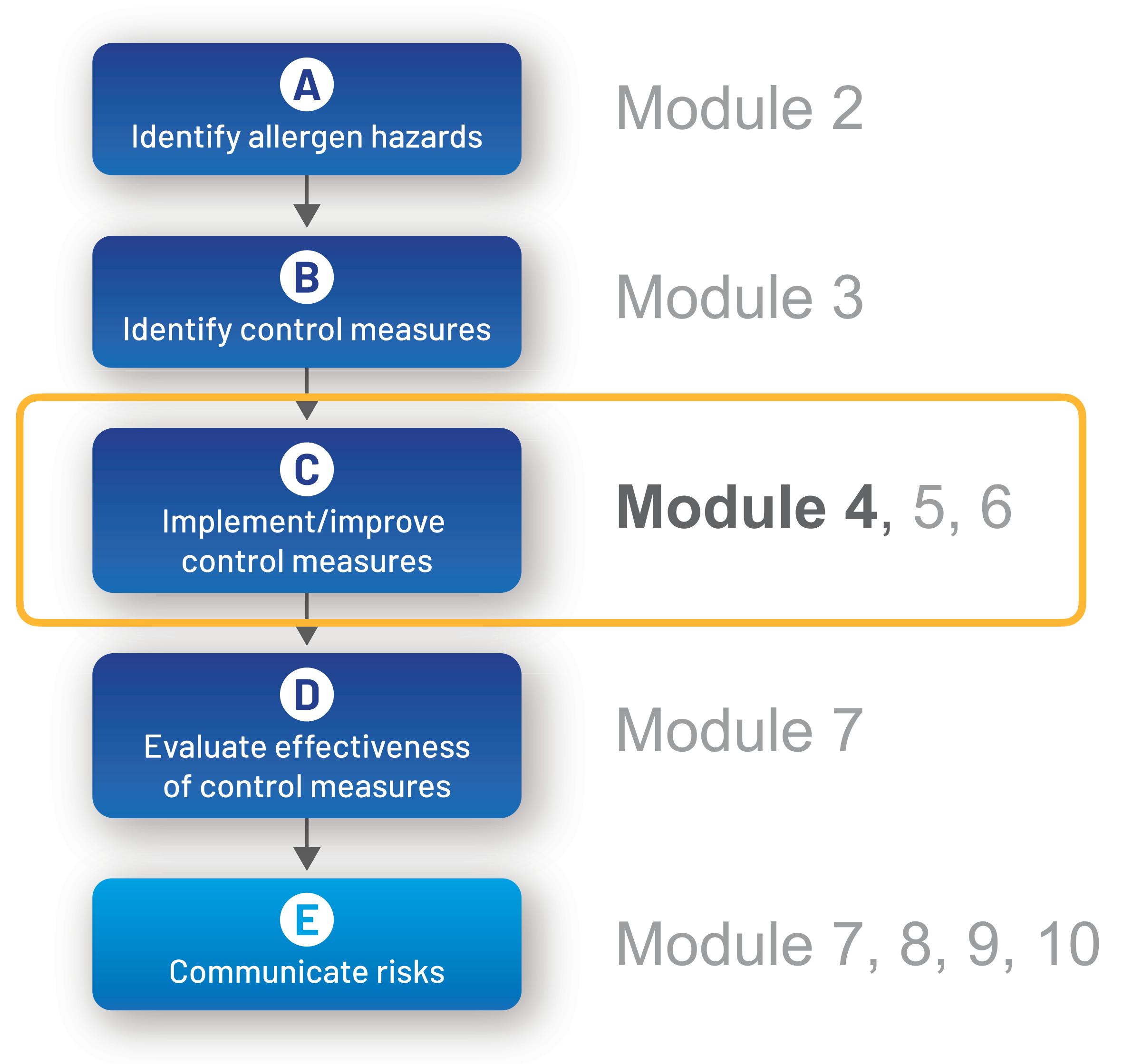
## **Implement/improve control measures**

- Human resources
- Supply chain
- Purchasing
- Product development and reformulation



# DEVELOPMENT OF AN ACP

Third step in the  
development of an ACP



# CONTROL MEASURES

1. Human resources
2. Supply chain
3. Purchasing
4. Product development and reformulation
5. Raw materials receiving and storage
6. Process design
7. In process
8. Maintenance
9. Labelling
10. Other communication channels
11. Cleaning
12. Deviation management
13. Record keeping



# 1 HUMAN RESOURCES



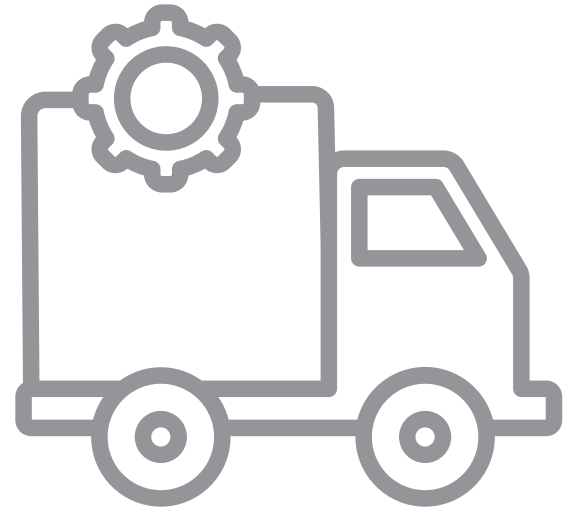
*It is critical that all employees understand the importance of their efforts, and how deviations may directly affect consumers' health*

Three main aspects critical for the success of an ACP:

- Management commitment
- Allergen management team
- Training



# 2 SUPPLY CHAIN



- Knowledge of entire supply chain
- Traceability
- Supplier controls
- Carrier/transport practices



# 3 PURCHASING

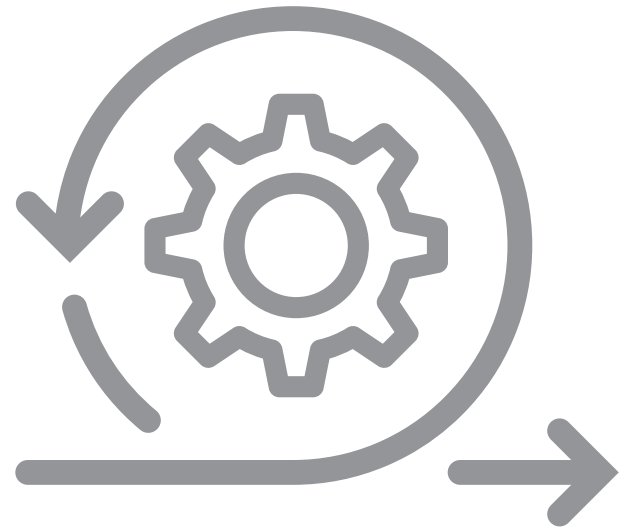


*Good communication is important*

- With suppliers
  - Rapid access to information and clarifications
- With internal departments (R&D)



# 4 PRODUCT DEVELOPMENT



*If new allergenic ingredients do not play an important functional role, consider non-allergenic alternatives*

New allergen  
in the facility



Adjustments to  
manufacturing operations

New allergen  
in reformulation



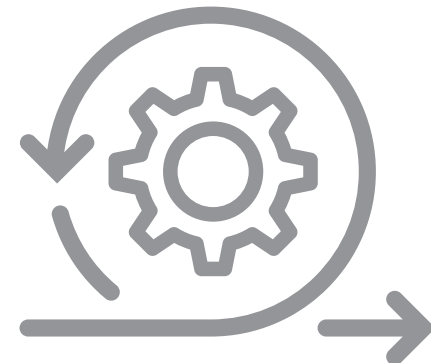
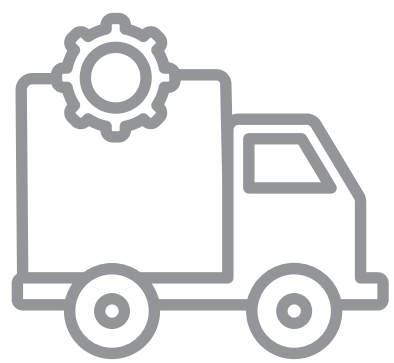
Risk assessment, new  
communication strategies



# SUMMARY

## Allergen control measures

- Human resources
- Supply chain
- Purchasing
- Research & development



# NEXT: MODULE 5

## Step C:

Implement/improve  
control measures

- Raw materials  
& processing

