

# ALLERGEN MANAGEMENT FOR FOOD MANUFACTURERS

*Training Course*





# MODULE 7

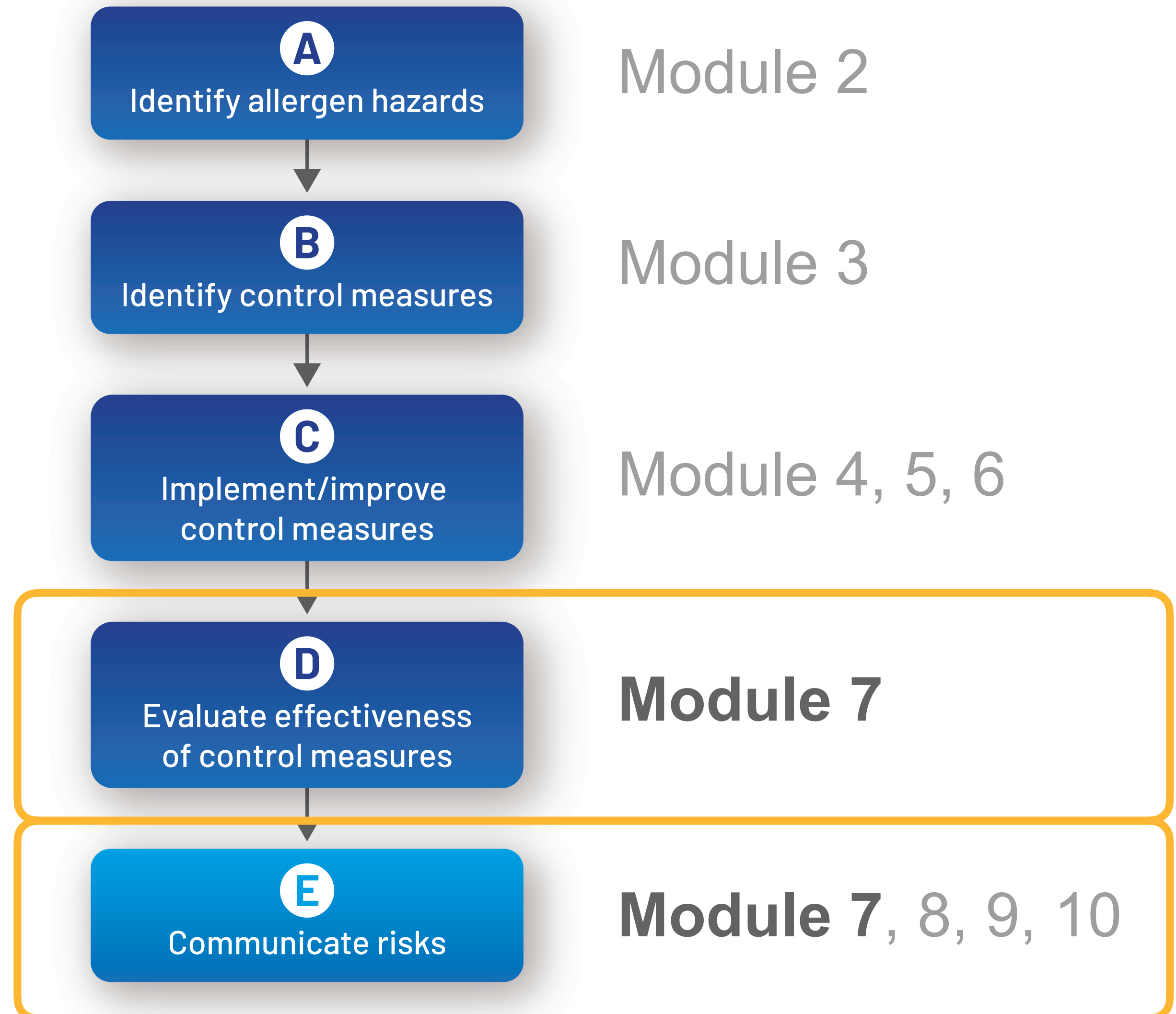
**Evaluate effectiveness of control measures  
& introduction to risk communication**



# DEVELOPMENT OF AN ACP

Evaluate the effectiveness  
of control measures:  
The fourth step in the  
development of an ACP

Introduction to  
Risk communication





# EVALUATE CONTROL MEASURES

A facility's ACP must

- Adapt to changes
- Incorporate new information

ACP evaluation

- Scheduled and when changes occur
- Include: observation, assessment, trends, records

*Are the measures  
in place still effective?*





# E. COMMUNICATE RISKS

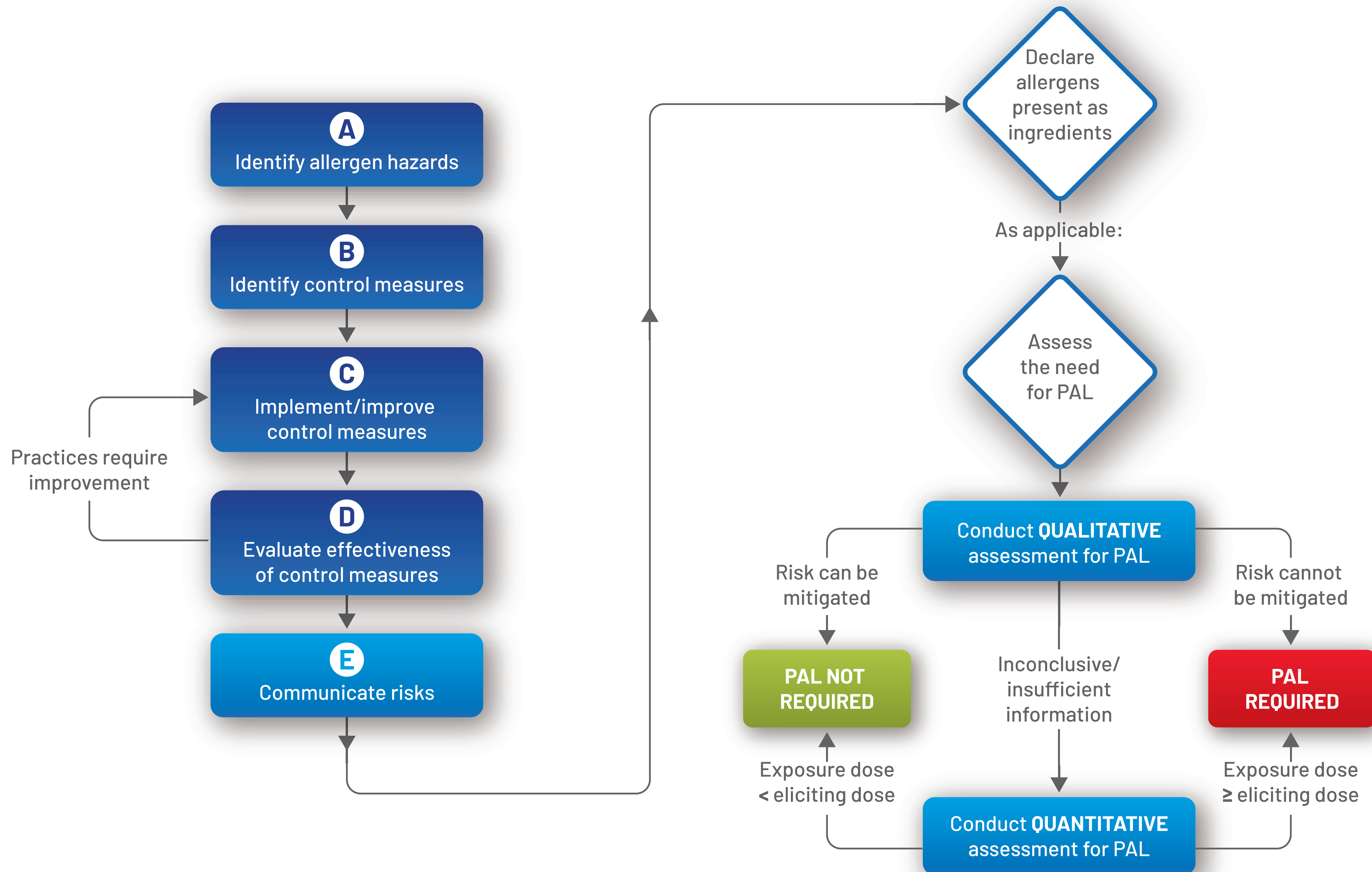


**Unavoidable  
risks**



**Communicate to  
consumers & clients**

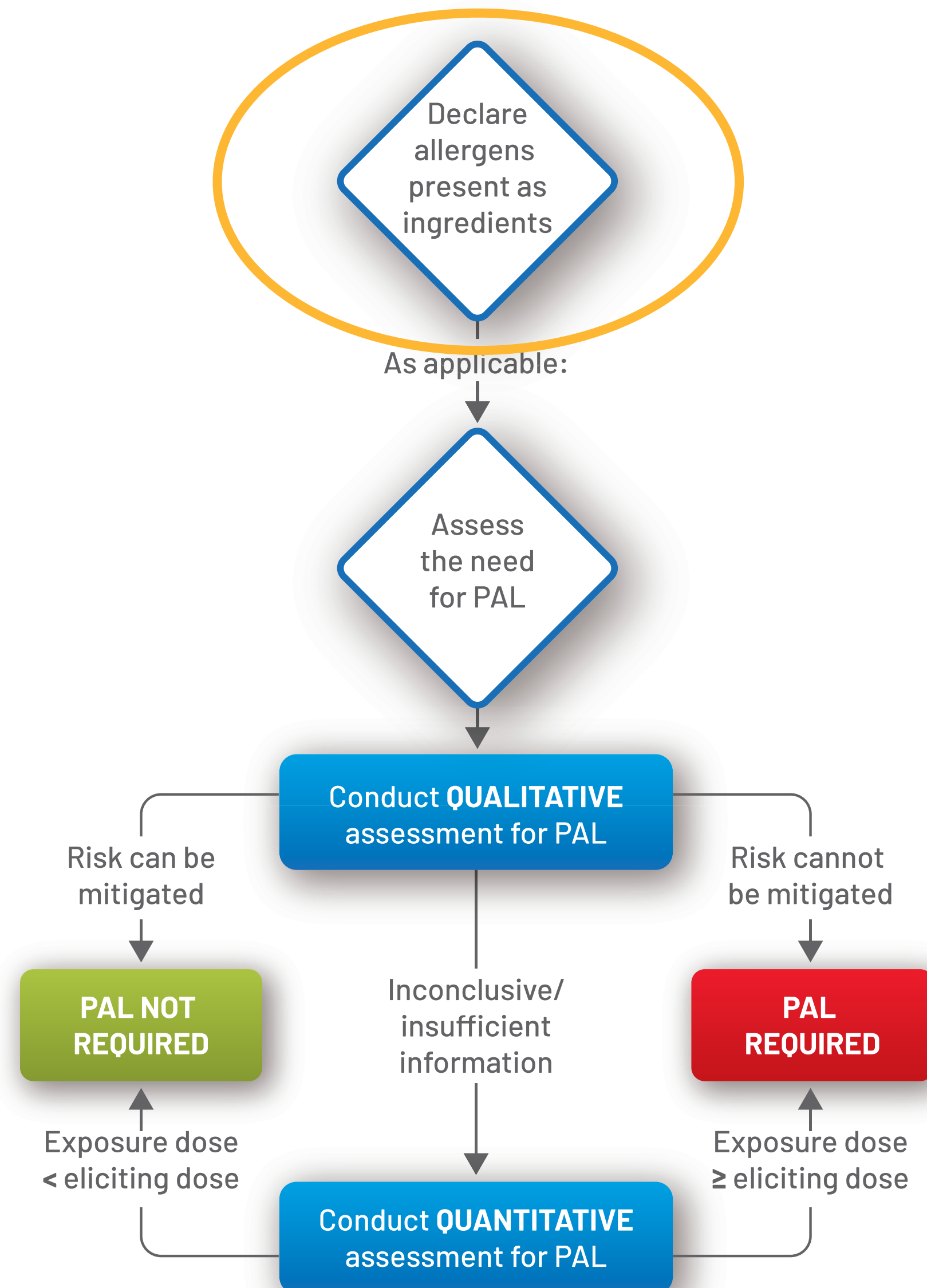
# DEVELOPMENT OF AN ACP



# ALLERGENS AS INGREDIENTS

Priority allergen ingredients declared on product label

- Regulatory requirement
- **Ingredient list** or “*Contains*” statement

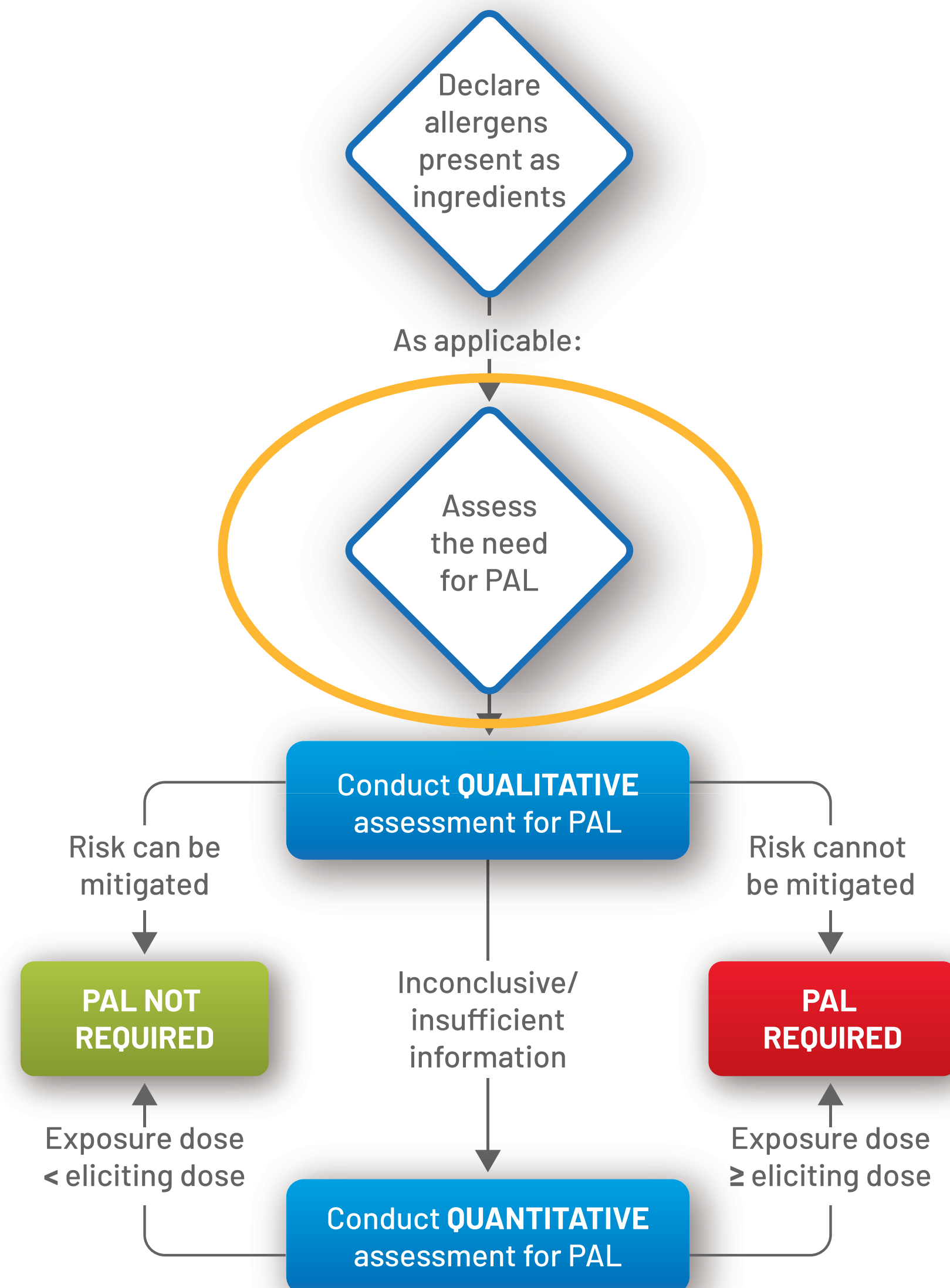


# UNINTENTIONAL ALLERGENS

## Precautionary Allergen Labelling

- Not specifically regulated
- *“May contain”*
- Does not eliminate GMP, preventive controls or mitigation of allergen cross contact

Only for unintentional, unavoidable presence of allergens present at a level that poses a risk to food allergic consumers (as determined by a **risk assessment**)





# CRITERIA FOR PAL USE



1. Risk of allergen **presence** where it is not intended
2. Risk **cannot be reasonably & feasibly minimized**
3. Risk of presence in **some, but not all** products
4. Presence constitutes **health risk**



**Risk assessment needed**



# SUMMARY

- Steps A, B, C, & D in the development of an ACP
- Evaluate the effectiveness of the ACP
- Introduced Step E – risk communication





# NEXT: MODULE 8

## Step E:

Communicate risks

- Qualitative approach

