

# ALLERGEN MANAGEMENT FOR FOOD MANUFACTURERS

*Training Course*





# MODULE 10

## Self-Evaluation

- Answers



# QUESTIONS & ANSWERS

1. Different sources of the same allergenic protein (for example, soy protein isolate, tofu and soybean oil) may have different protein concentrations
  - a. True
  - b. False
  
2. Water loss may impact the calculations to estimate allergenic protein concentration in finished products
  - a. True
  - b. False
  
3. If a finished product carries an exposure dose of 0.8 mg of soy protein per eating occasion and the reference dose for the soy allergic population is 0.5 mg, should PAL be used on this product?
  - a. Yes
  - b. No

# QUESTIONS & ANSWERS

4. PAL from raw materials should always be carried forward to the finished product's label and does not require assessment
- a. True
  - b. False
5. Carry-over material from a previous run containing allergens – if it was not fully removed during changeover and cleaning – may be a source of cross-contact allergens in the following production run
- a. True
  - b. False
6. Quantitative risk assessment is a useful tool for PAL decisions, but other factors should also be considered by risk managers
- a. True
  - b. False