

ALLERGEN MANAGEMENT FOR FOOD MANUFACTURERS

Training Course



MODULE 1

Self-Evaluation

- Answers



QUESTIONS & ANSWERS

1. What is the purpose of this course?

- a. To provide FBOs with recommendations on food allergen management
- b. To provide guidance on how to develop an ACP
- c. To provide guidance on how and when to use PAL
- d. All of the above

2. Allergic consumers can experience acute reactions shortly after consuming foods containing even small doses of their allergens

- a. True
- b. False

3. Allergic consumers rely on food labels to make safe food choices

- a. True
- b. False

QUESTIONS & ANSWERS

4. Which of the following ingredients must be identified on prepackaged food products according to Canadian regulations?
- a. Priority food allergens
 - b. Added sulphites
 - c. Gluten sources
 - d. All of the above
5. Priority allergens are the same in every country
- a. True
 - b. False
6. PAL must be used only after implementing all reasonable measures to avoid unintentional allergen presence
- a. True
 - b. False

QUESTIONS & ANSWERS

7. Which PAL statement is recommended in Canada?

- a. Made with shared equipment
- b. May contain
- c. May contain traces of
- d. Not suitable for people with X allergy
- e. All of the above

8. Prepackaged foods containing allergens that are not declared on the label may lead to recalls

- a. True
- b. False