

# ALLERGEN MANAGEMENT FOR FOOD MANUFACTURERS

*Training Course*





# MODULE 1

## Self-Evaluation

- Questions



# QUESTIONS

**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

- 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

**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