MANAGEMENT FOR FOOD MANUFACTURERS Training Course













MODULE 2

Self-Evaluation

Answers



. .

1. What is the first step in the development of an ACP?

- a. Risk communication
- **b.** Implementation of control measures
- C. Allergen hazard identification
- d. All of the above

2. When should allergen hazard identification be conducted?

- a. At a scheduled frequency
- **b.** When a new ingredient is introduced
- C. When a new supplier is introduced
- d. All of the above
- cross-contact during processing
 - a. True
 - b. False



3. Hazard identification does not need to include unintended allergens potentially added due to

4. Which of the following are possible sources of allergens in a prepackaged product?

- **a.** Food ingredients
- b. Packaging materials
- **C.** Food additives
- d. Processing aids
- e. All of the above
- **5.** What is a facility's allergen master list?
 - **a.** A list of allergens not allowed in the facility
 - **b.** A list of all allergens factory employees are allergic to
 - C. A list of all allergens used in the facility
- 6. Replacing an ingredient in a product's formula for an alternative version with a different allergen profile may affect the allergen profile of the finished product
 - a. True
 - b. False



- **PAL** in the raw materials supplied
 - a. True
 - b. False

8. In which of the following steps can allergens be introduced in a product?

- a. Receiving
- b. Storage
- C. Processing
- d. All of the above
- processed to identify potential allergen risks
 - a. True
 - b. False



7. Food manufacturers should request their suppliers to provide evidence justifying the use of

9. "Allergen mapping" includes walking the production lines when each finished product is being



- presence
 - a. True
 - b. False

11.Potential transfer of allergens from employees should be included in the hazard identification step

a. True b. False



10.Environmental sources (for example, dust or airborne particles) can lead to unintended allergen

