





# ALLERGEN MANUFACTURERS



## MODULE 2

#### **Self-Evaluation**

Questions



- 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
- 3. Hazard identification does not need to include unintended allergens potentially added due to cross-contact during processing
  - a. True
  - b. False

- 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

- 7. Food manufacturers should request their suppliers to provide evidence justifying the use of 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
- 9. "Allergen mapping" includes walking the production lines when each finished product is being processed to identify potential allergen risks
  - a. True
  - b. False

- 10.Environmental sources (for example, dust or airborne particles) can lead to unintended allergen presence
  - a. True
  - b. False
- 11.Potential transfer of allergens from employees should be included in the hazard identification step
  - a. True
  - b. False