

ALLERGEN MANAGEMENT FOR FOOD MANUFACTURERS

Training Course



MODULE 3

Self-Evaluation

- Answers



QUESTIONS & ANSWERS

1. Which of the following is a term describing an agent that has the potential to cause harm, such as a microbial pathogen?
 - a. Risk
 - b. Hazard
 - c. All of the above

2. Which of the following is a term describing the probability of the occurrence of an agent in a prepackaged product that could lead to illness or harm?
 - a. Risk
 - b. Hazard
 - c. All of the above

3. Which of the following factors can impact the introduction of allergen hazards into prepackaged products and need to be considered to identify adequate control measures?
 - a. Amount of allergen protein in a given amount of allergenic food
 - b. Allergen's physical form
 - c. Characteristic of the cross-contact event
 - d. Cross-contact distribution in the food
 - e. All of the above

QUESTIONS & ANSWERS

4. A liquid ingredient is more likely to be homogeneously distributed in an entire batch comparatively to a particulate ingredient such as a whole nut

a. True

b. False

5. Processing products containing allergens at the end of a production shift is an example of a risk mitigation strategy to avoid allergen cross-contact

a. True

b. False