

ALLERGEN MANAGEMENT FOR FOOD MANUFACTURERS

Training Course



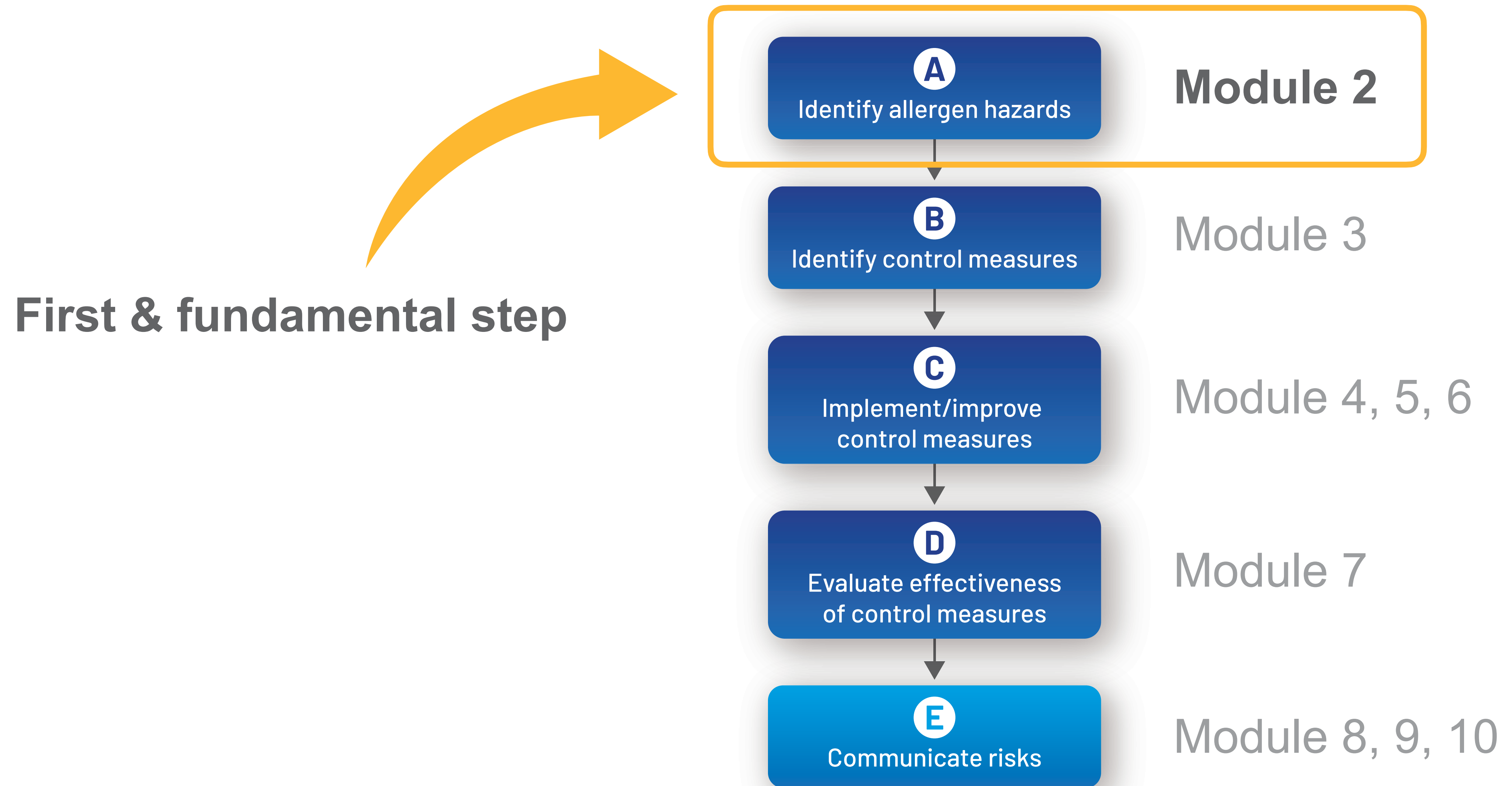
MODULE 2

Identify allergen hazards

- Identification of allergen hazards in food manufacturing operations



DEVELOPMENT OF AN ACP



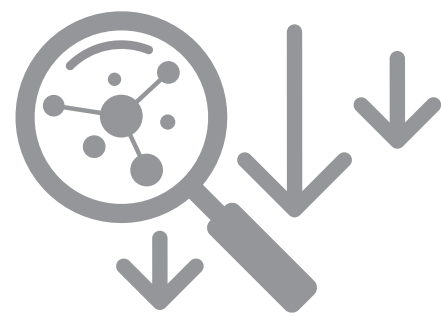
IDENTIFY ALLERGEN HAZARDS

- Similar to PCP / HACCP, but
 - ✓ Enhanced
 - ✓ Cross-contact allergens

- Identify allergens:



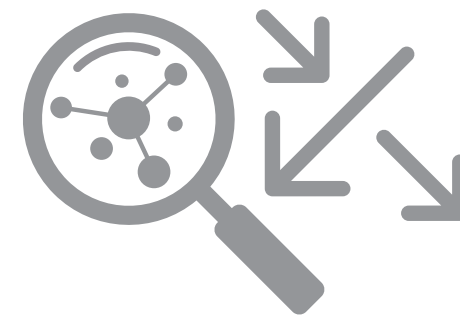
1.
That enter
the facility



2.
From raw
materials
(intentional)



3.
From raw
materials
(unintentional)



4.
From cross-
contact within
the facility



1 IDENTIFY ALLERGENS THAT ENTER THE FACILITY

- Specifications
 - ✓ Raw ingredients
(including agricultural commodities)
 - ✓ Food additives
 - ✓ Processing aids
 - ✓ Packaging materials
 - ✓ Cleaning products
- Suppliers' HACCP & manufacturing process
- Consider **unexpected** allergens

Output → Facility's Allergens Master List

Important!

Good communication with suppliers



2 ALLERGENS INTENTIONALLY ADDED

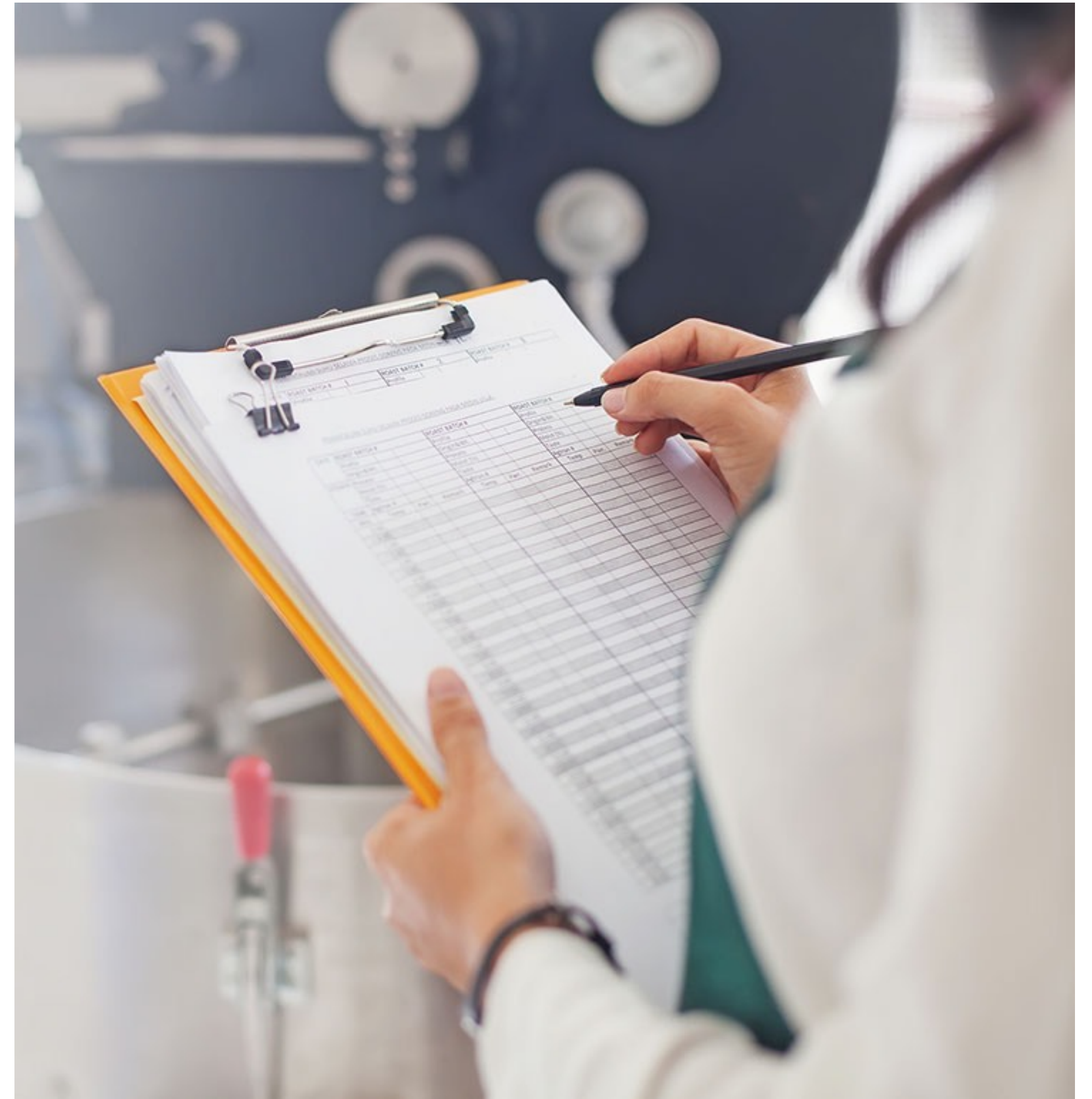
- Facility's Allergen Master List = Basis for identification of allergens directly added to finished products from raw materials

The allergen profiles of all raw materials approved for use in a given formula must be identical



3 UNINTENTIONAL ALLERGENS FROM RAW MATERIALS

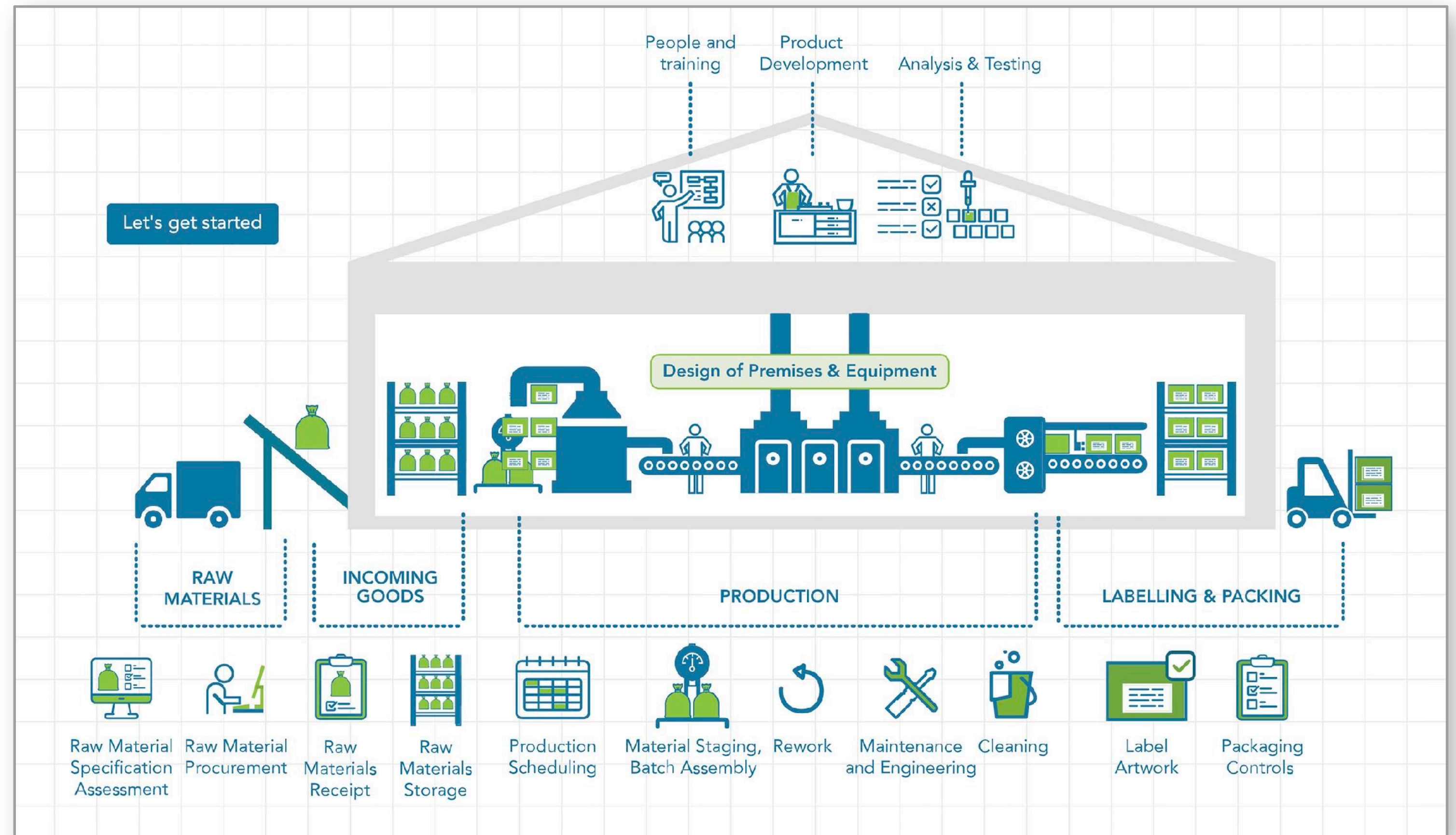
- Cross-check ingredients with Facility's Allergens Master List
- Does the formula contain ingredients with PAL?
- Request PAL justification from suppliers



4 RECEIVING, HANDLING, STORAGE, PROCESSING

Cross-contact assessment

- Cross-functional team
- Review production floor plan
- Allergen mapping
- Consider
 - ✓ People
 - ✓ Operation
 - ✓ Non-food matrices
 - ✓ Environment



CROSS-CONTACT ASSESSMENT

People / Non-food materials

- Movement between different areas

Environment

- Dust and airborne allergen particles

Operations (all steps)

- Receiving
- Handling and staging
- In-process
- Cleaning
- ...



ALLERGEN MAPPING

- Walk through the production line
- Welcome line employees' feedback



SUMMARY

- Thorough & accurate hazard identification is critical to ACP success
- Structure for the hazard identification step

Annex 1: Allergen hazard identification template

Product name		Product code	
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Raw materials				
Name	Code	Amount in recipe (%)	Allergen(s)	
			Directly added	Unintentional

Receiving, handling, storage, and processing		
Step	Potential unintentional allergen(s)	Rationale

NEXT: MODULE 3

Which measures
could control the
identified hazards?

