



Food Manufacture

Allergens in Food Manufacture

Lesson 9

This course is ideal for all people working in food manufacture or wanting to work in food manufacture as it gives the learner in depth knowledge of allergens and how to control them.





Allergen recall and withdrawal

If a product is found to be contaminated with an allergen, then the factory has a legal obligation to:

- Withdraw all the affected product from the market immediately
- Recall any product affected that customers may have already purchased
- Inform the appropriate enforcement authority e.g. local authority and the Food Standards Agency



Root Cause Analysis

When a recall or withdrawal of product has occurred the factory will complete a root cause analysis exercise which will identify how the incident occurred and what measures need to be implemented to prevent it from occurring again.





The allergen management system will be reviewed and verified on a regular basis however if a recall or withdrawal has occurred due to an allergen issue then the system will need to be reviewed and verified straight away.



Revision Activity 9

What should a food business do if product is found to be contaminated with an allergen?