



Food Manufacture

# Allergens in Food Manufacture

## Lesson 5

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.





All ingredients containing allergens must be identified and labelled clearly. An ingredient product specification is used to identify allergens and fully describe the product.





**An up-to-date list of all allergens on site must be kept to ensure everyone is clear on what allergens there are.**

The list should include allergens that are:

- Raw materials
- Additives
- Processing aids
- Intermediate products
- Finished products
- New product development ingredients or products



**Raw materials could contain allergens, so a supplier approval assessment is carried out to determine the presence of any allergens.**

**Routine auditing of suppliers will monitor how suppliers manage allergen control.**

The supplier approval assessment will determine:

- What is in place to prevent cross contamination?
- What is the likelihood of cross contamination occurring?



**Any allergens  
which are present  
in ingredients will  
be declared  
correctly on  
finished product  
labelling.**





# Revision Activity 5

**What will a supplier approval assessment determine?**