



Food Manufacture

Allergens in Food Manufacture

Lesson 6

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.





The packing of allergens is one of the most important stages in the processing operation.

A common problem with allergen product recalls is the incorrect labelling or packing of them.

This is a serious problem and can potentially cause death and have a major impact on a food factory.



Food factories have separate packing lines for allergens to help prevent any mislabelling of product.

Where it is not possible to have a separate packing line for allergens then a label and packaging verifying procedure must be followed.

This will be checked by the technical department.



All food labels used in a factory will be verified approved and reviewed by the appropriate person. The technical department usually carryout this process.





There will be a system in place whereby if any products are altered in anyway the technical department will update and approve any labelling appropriately.



There will be a procedure for destroying old packaging and labels safely to avoid any allergen labelling problems.



Allergens are stored separately throughout the factory. Where possible a separate area is used if this is not possible then the section where the allergens are stored will be marked as an allergen area with enough segregation between other products.





Allergens are stored in sealed containers or covered appropriately and labelled as allergens.

A colour coding system is used for allergen storage equipment, containers and areas to ensure they are identifiable.



Revision Activity 6

How should allergens be stored?