



Food Manufacture

Allergens in Food Manufacture

Lesson 8

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.





Cross contamination from allergens is when an allergen comes into contact with a non allergenic product or ingredient and it contaminates it.





An effective allergen management system will run throughout the whole factory to prevent any cross contamination of allergens.



A risk assessment will be completed and documented to identify where possible allergen cross contamination can occur.

Policies and procedures are developed from this assessment to make sure handling of raw materials, intermediate and finished products cross contamination is avoided.



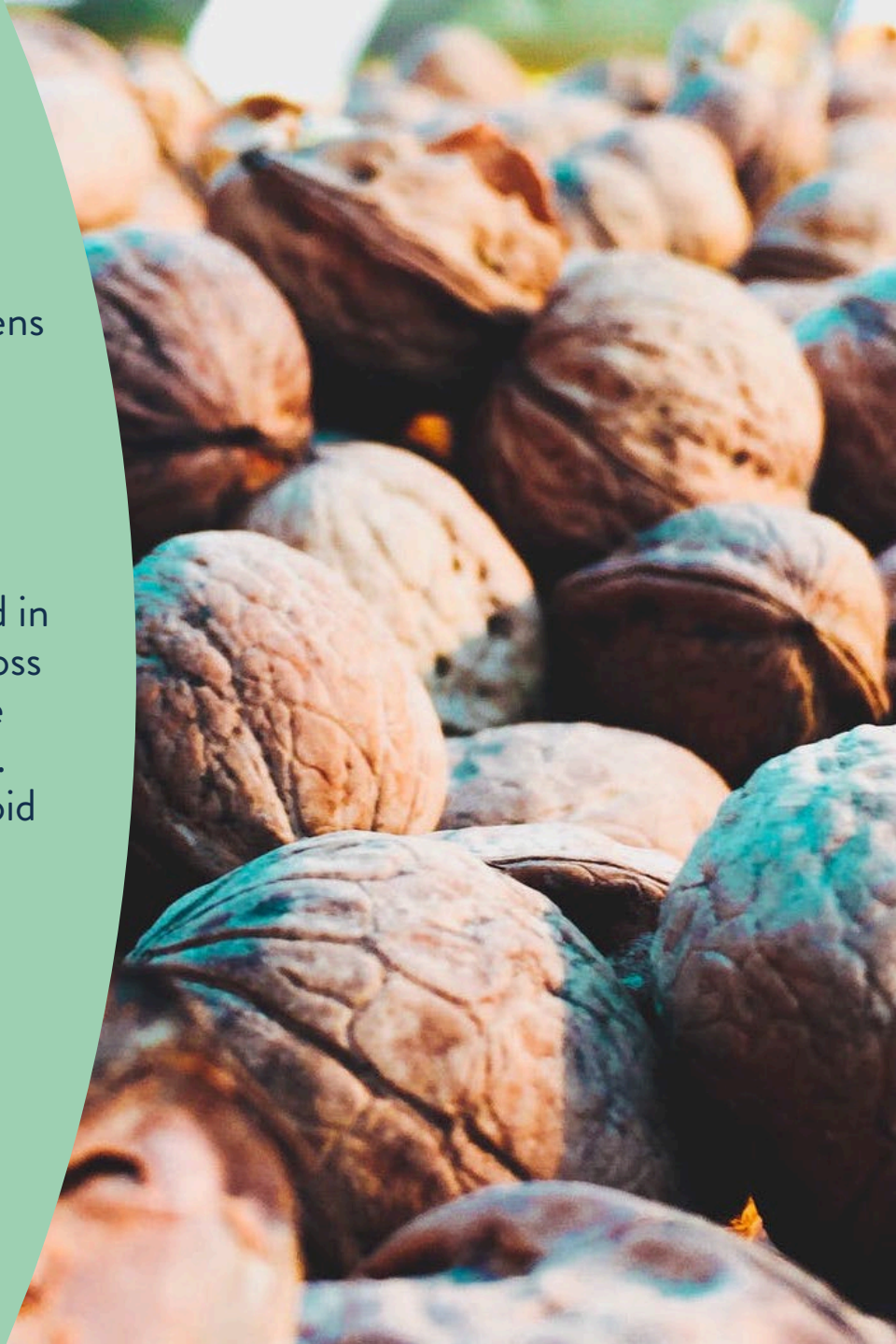
The allergen risk assessment will involve:

- The physical state of the allergen e.g. powder or liquid
- Identification of where cross contamination could occur throughout the factory and its processes
- Assessment of the cross-contamination risk at every process step
- Identification and implementation of any controls which can reduce or eliminate any cross contamination occurring



Procedures which help to manage any allergens and prevent cross contamination include:

1. Physical segregation where products are stored, processed and packed separately. Physical barriers can be used between lines.
2. Time segregation where product is handled in the same factory but at set times to avoid cross contamination e.g. allergens processed at the end of the shift followed by a full clean down. Long allergen production runs are best to avoid contamination from changeovers.
3. Separate or extra protective overclothing when handling allergens.





Procedures which help to manage any allergens and prevent cross contamination include:

4. Separate identifiable equipment and utensils e.g. using colour coding for allergen use.
5. Use of systems which stop the movement of airborne allergen material.
6. Handling of waste and spillages of allergens.
7. There should be a restriction of any food which is brought onto site by staff, visitors and contractors.





To prevent cross contamination from allergens the use of a separate building for allergen storage and processing is an ideal solution.



When any products are reworked in the factory then there will be procedures which prevent any reworked products containing allergens from being used in non allergen containing products.

Reworked products are clearly labelled and tracked throughout the factory to prevent this from occurring.



A food factory will follow good manufacturing practices (GMP), hazard analysis and critical control points (HACCP) and quality systems to ensure allergen cross contamination does not occur.





If all precautions are taken and the allergen risk assessment identifies that there could be potential for allergen cross contamination then a warning will be stated on the label.



Revision Activity 8

What should an allergen risk assessment include?