



## Allergen Control

### A practical approach to allergen management

**A one interactive course that provides delegates with working knowledge of current allergen management best practice and controls**

EU labelling legislation regarding food allergens implemented in 2005 has raised awareness in the food industry. The industry has a responsibility to offer a choice to those consumers who are affected by avoidance of allergenic materials, prevention of contamination and labelling of products. This one day workshop will cover the current mechanisms for the identification of allergenic materials, control of contamination and auditing of existing systems, including an overview of the legislative requirements.

Delegates will gain 'hands on' experience through a series of practical activities and case studies.

This course is appropriate for Technical Managers, Production, QC/QA, Auditors, Food Technologists, New Product Development Technologists and anyone wishing to further their working knowledge of allergen management best practice.

#### **At the end of the course, delegates will:**

- Have a working knowledge of allergens and their management
- Understand practical controls in manufacturing
- Know how to carry out a risk assessment
- Be able to interpret analytical results

#### **Course Content:**

- Key allergens and associated foods
- Current legislative requirements
- Allergen labelling
- Practical controls in manufacturing
- Demonstrating 'due diligence'
- Risk assessment
- Practical auditing
- Analytical techniques

All our training courses are designed to feature the most effective methods of training and are participatory and interactive. All courses can be tailored to specifically meet the requirements of those attending, making the training event more relevant and effective for those involved. Our trainers have a wealth of practical experience in their respective fields.

**For further information please contact Nikki Cooke**