



Managing Allergens

1 day (9:00 am – 4:30 pm)

#SQAc009

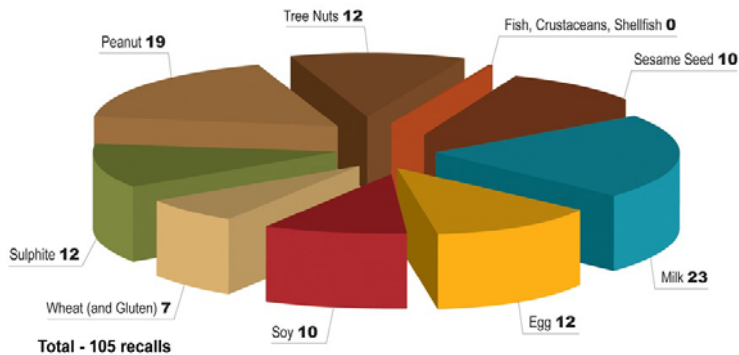
Course Overview:

This course will develop your basic understanding and knowledge of how to manage allergens in your food manufacturing facility.

Allergens are the number one cause of recalls in Canada due to undeclared ingredients in food products. You will learn how to properly manage declared & undeclared allergens by controlling the potential for cross-contamination.

Fig. #1: Number of Recalls by Priority Allergen, Gluten and Sulphite - Fiscal 2003-04

Reference: CFIA website: <http://www.inspection.gc.ca/english/fssa/invenq/inform/20041018alle.shtml>



Who Will Benefit:

- Anyone within a food manufacturing environment who is working with GMP's &/or HACCP
- Any food manufacturer who has declared or undeclared allergens in their product or plant
- Ideal for those starting a HACCP program
- Anyone needing a refresher course (managers, supervisors, and/or employees)
- Individuals with little or no knowledge of managing allergens and want to improve their understanding of the requirements & responsibilities

What is covered?

Managing Allergens covers:

- Canadian & US allergen regulations
- What causes allergic reactions & how it affects susceptible individuals
- How to incorporate allergen control into your GMP & HACCP system
 - E.g.: arranging production schedules, control of rework, cleaning procedures, good equipment design & plant layout.
- How to ensure your staff & suppliers are allergen aware



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What is covered? continued

- **Allergen terminology:** Reference: 'Common Allergenic Foods and Their Labelling in Canada - A Review' Marion Zarkadas, et. al
<http://www.inspection.gc.ca/english/fssa/labeli/inform/allergen.pdf>

Adverse Food Reaction (sensitivity): a general term that can be applied to a clinically abnormal response to an exposure to a food or food component. This term includes both food allergy and food intolerance.

Food Intolerance: a general term describing an abnormal physiologic response to an ingested food or food component. This reaction is not proved to be immunologic, and can include idiosyncratic, metabolic, or toxic responses to food or food components.

Food Allergy (hypersensitivity): an immunologic (usually IgE-related) reaction resulting from the ingestion and in some cases skin contact or inhalation of a food or food additive, and is unrelated to any physiologic effect of the food or food component. This term may include any food reaction known to involve an immune mechanism, e.g., celiac disease.

Food Anaphylaxis : severe, sometimes fatal, allergic reaction to food, in which the immunologic activity of IgE antibodies and the release of chemical mediators are involved.

Course Fee:

\$350.00 + 6% GST