facts

Food & Allergy Consulting & Testing Services

FOOD **REGULATIONS** & STANDARDS

+

TESTING & INTERPRETATION

+

TRAINING & FACILITATION

=

CONSUMER **ASSURANCE** PROGRAMS

---

the go-to-company for peace of mind

FOOD **REGULATIONS** & STANDARDS

+

TESTING & INTERPRETATION

+

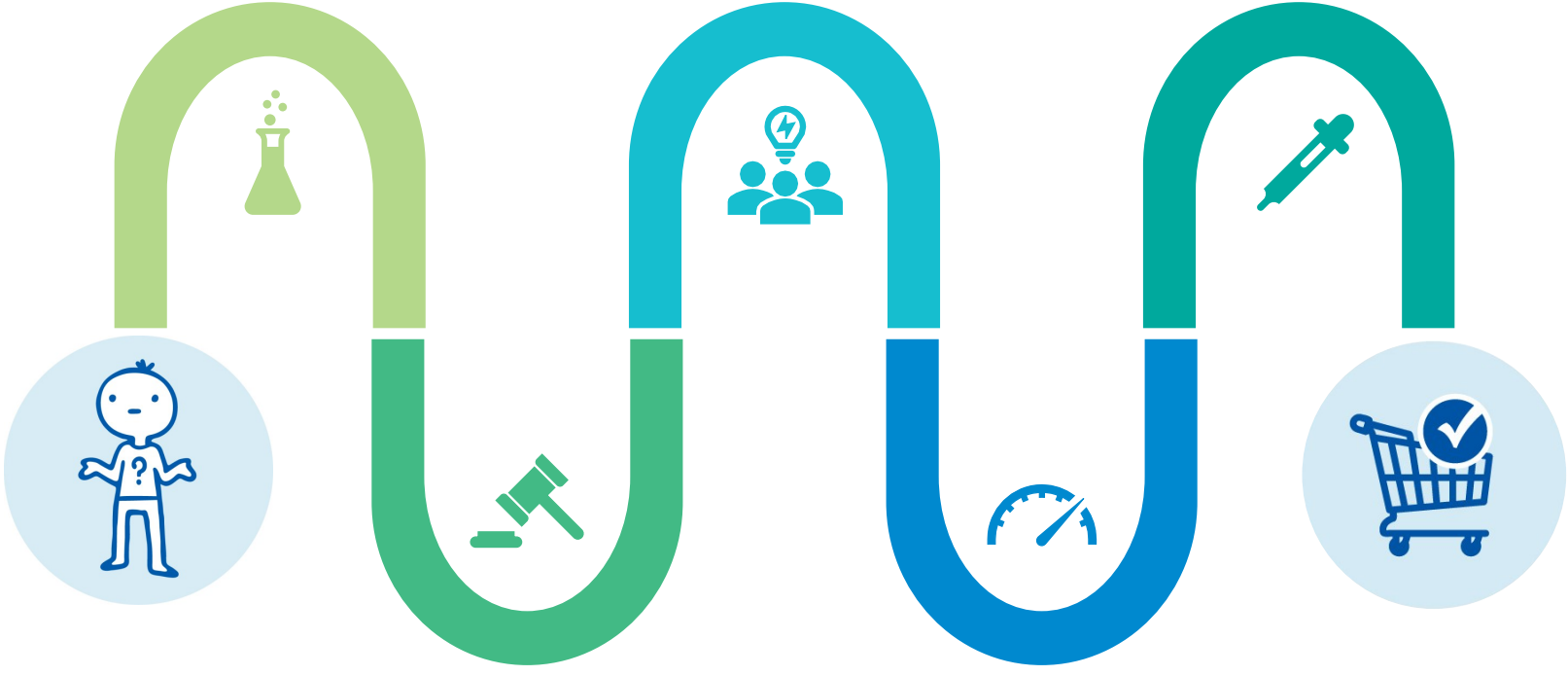
TRAINING & FACILITATION

=

CONSUMER **ASSURANCE** PROGRAMS

the go-to-company for peace of mind

FACTS Allergen Journey



ALLERGEN CONTROL VALIDATION VS. VERIFICATION

facts Food & Allergy Consulting & Testing Services

the go-to-company for peace of mind

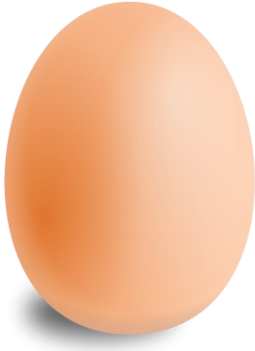
Comaine van Zijl – FACTS
Allergen Management Specialist

Food Allergies

Abnormal adverse reaction to **protein** in foods mediated by the **immune system** (IgE). Symptoms are generally **acute** (quick onset) and may be **life-threatening**.

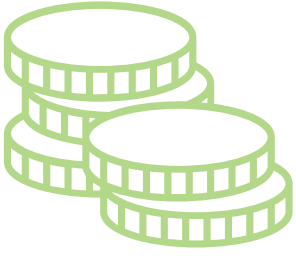
Food Allergies

- Increasing prevalence of food allergies.
- Currently there is no cure.
- Very small amount of residue can cause a reaction.
    - VITAL® reference dose for egg is 0.2mg egg protein.
- Patients need to follow strict avoidance diets.
- Consumer wants to be informed.



Why Allergen Control?

- Allergic reactions can lead to illness or death.
- Undeclared allergens can lead to:
  - Food recalls
  - Loss of money
  - Loss consumer trust
  - Brand damage

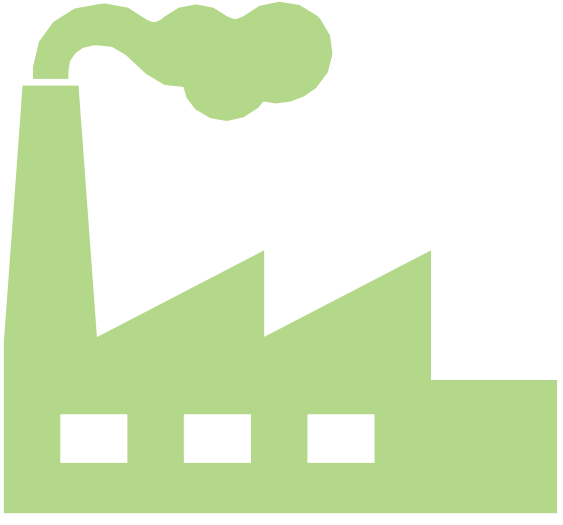


Why Allergen Control?

GFSi
Global Food
Safety Initiative

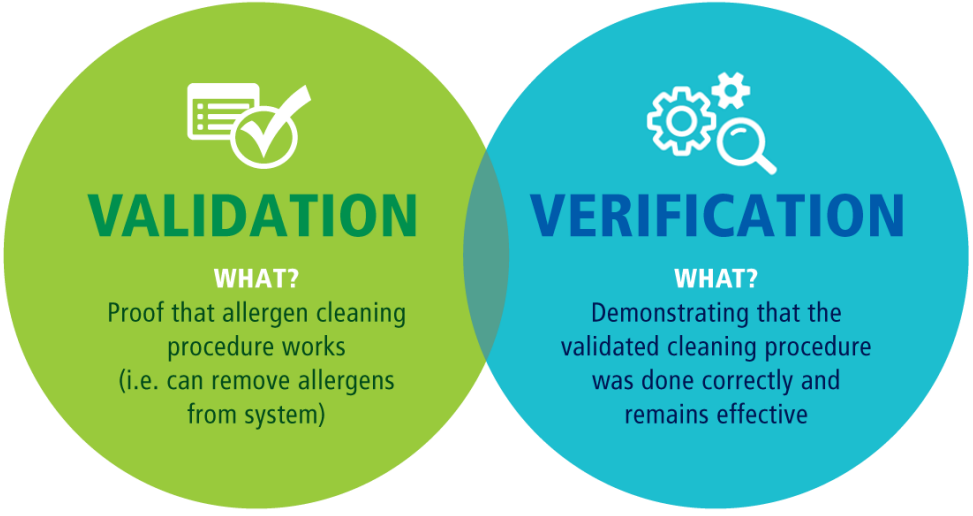
Allergen control

- Controls must be implemented to prevent and minimise allergen cross contamination.
- HACCP based approach.
- Common allergen production controls include:
  - ✓ Dedication and segregation
  - ✓ Production scheduling
  - ✓ Rework control
  - ✓ Allergen cleaning
  - ✓ Validation and verification

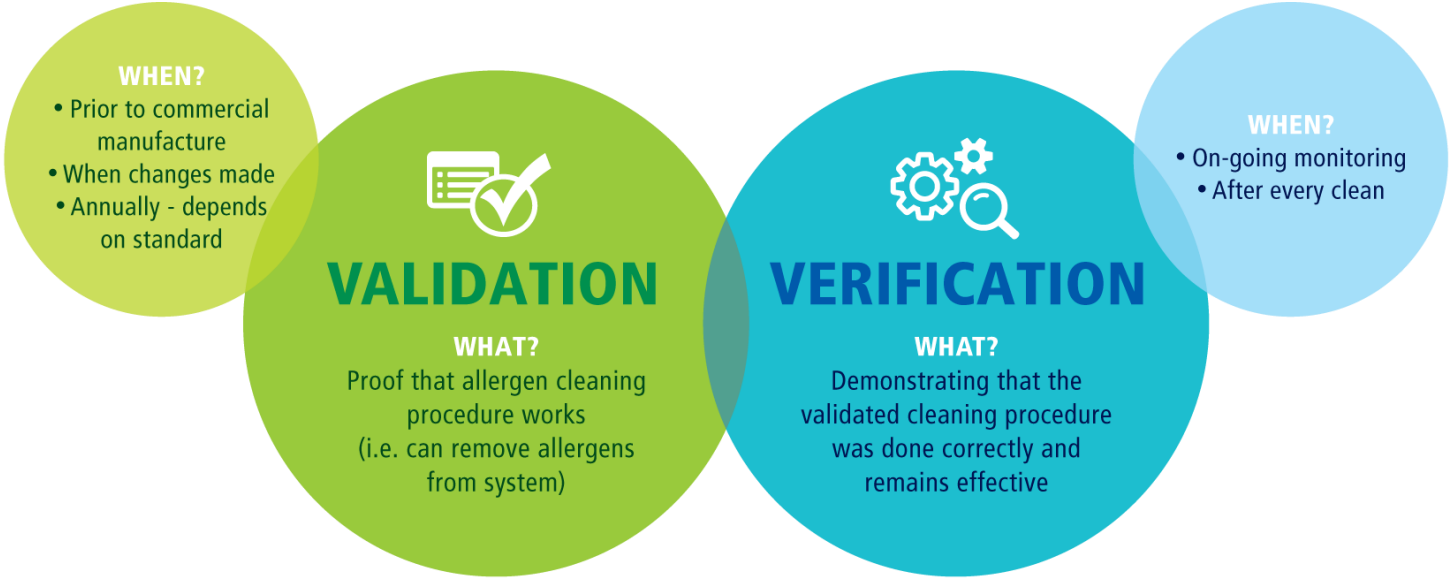


How do we really know whether an allergen control is effective?

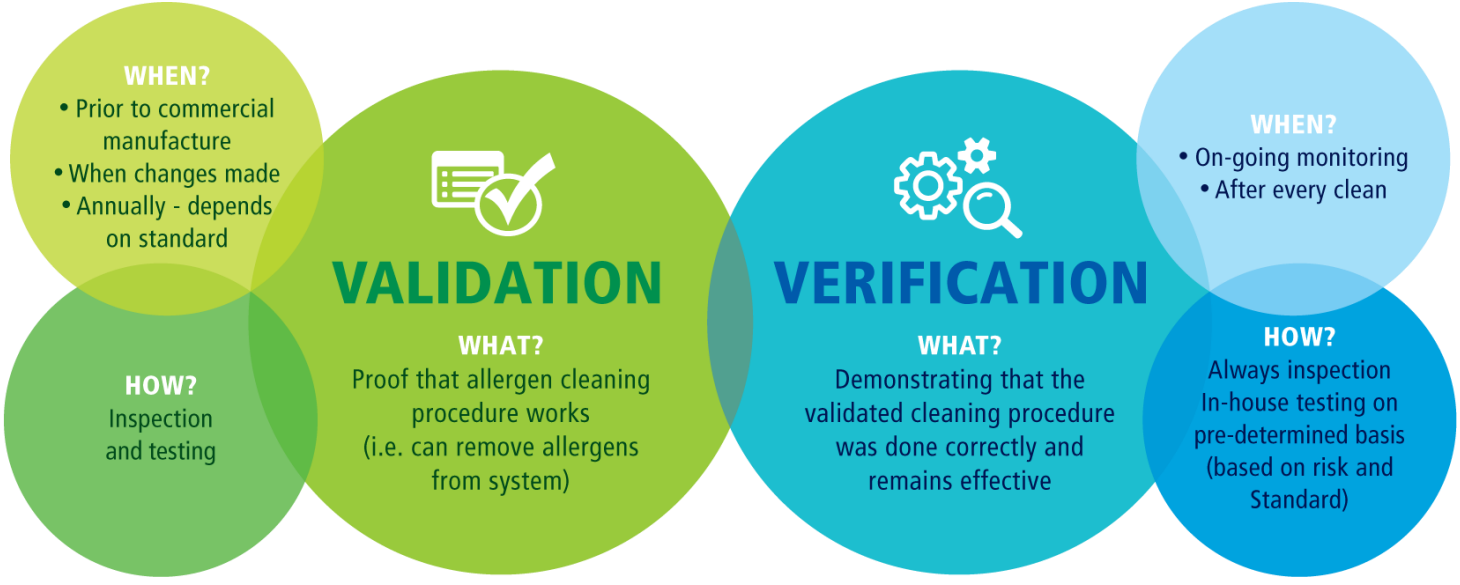
ALLERGEN CLEANING **VALIDATION** VS ALLERGEN CLEANING **VERIFICATION**



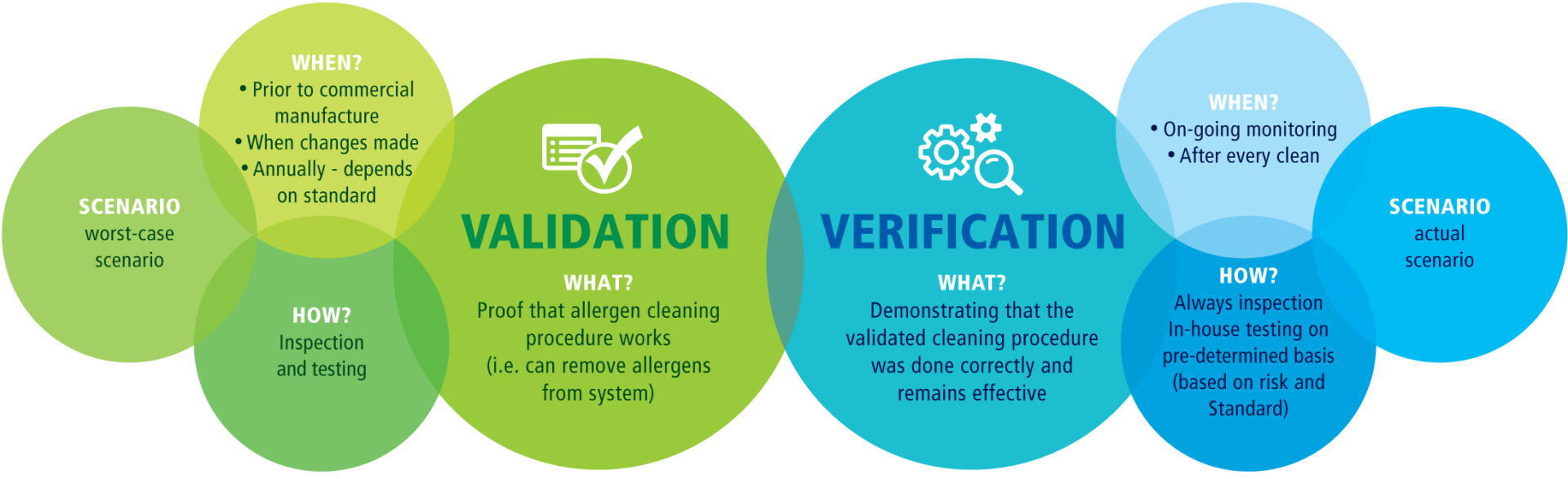
ALLERGEN CLEANING **VALIDATION** VS ALLERGEN CLEANING **VERIFICATION**



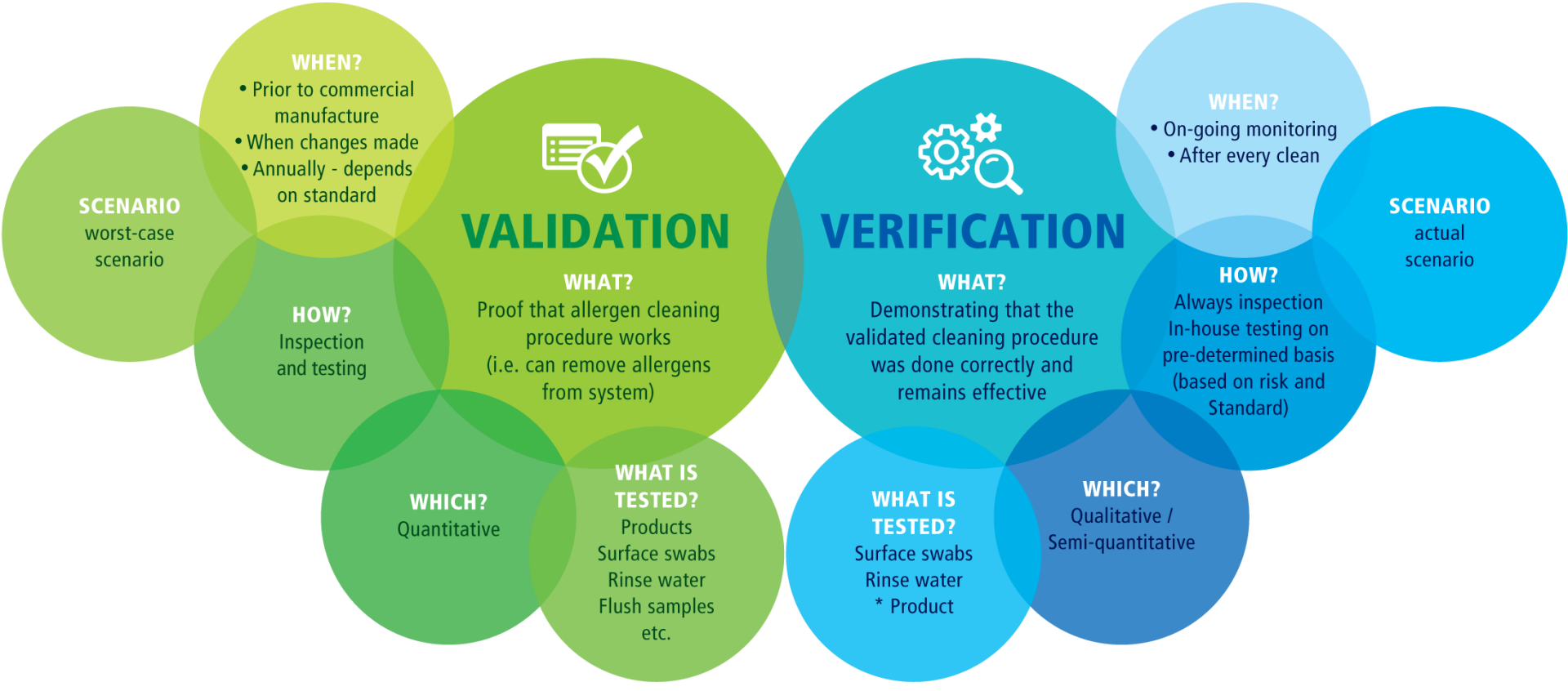
ALLERGEN CLEANING **VALIDATION** VS ALLERGEN CLEANING **VERIFICATION**



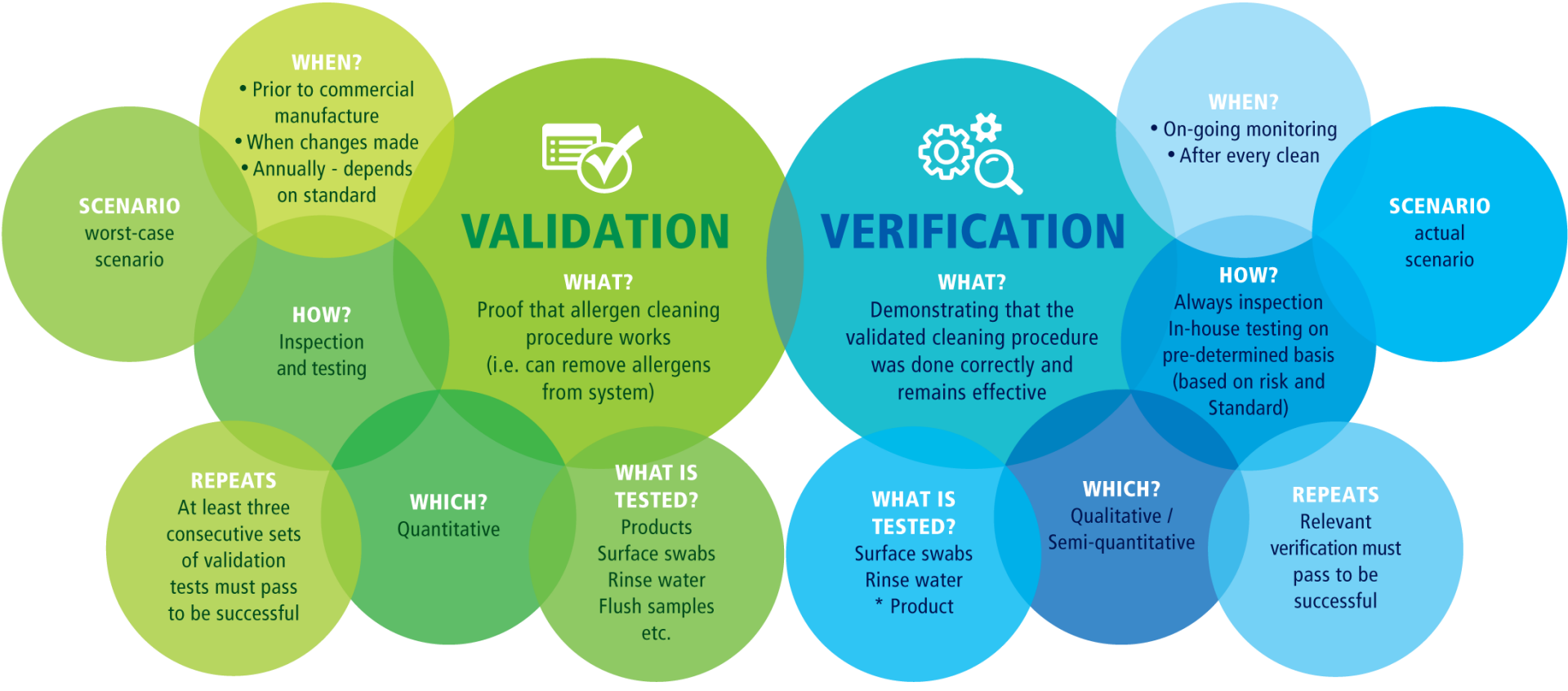
ALLERGEN CLEANING **VALIDATION** VS ALLERGEN CLEANING **VERIFICATION**



ALLERGEN CLEANING **VALIDATION** VS ALLERGEN CLEANING **VERIFICATION**



ALLERGEN CLEANING **VALIDATION** VS ALLERGEN CLEANING **VERIFICATION**

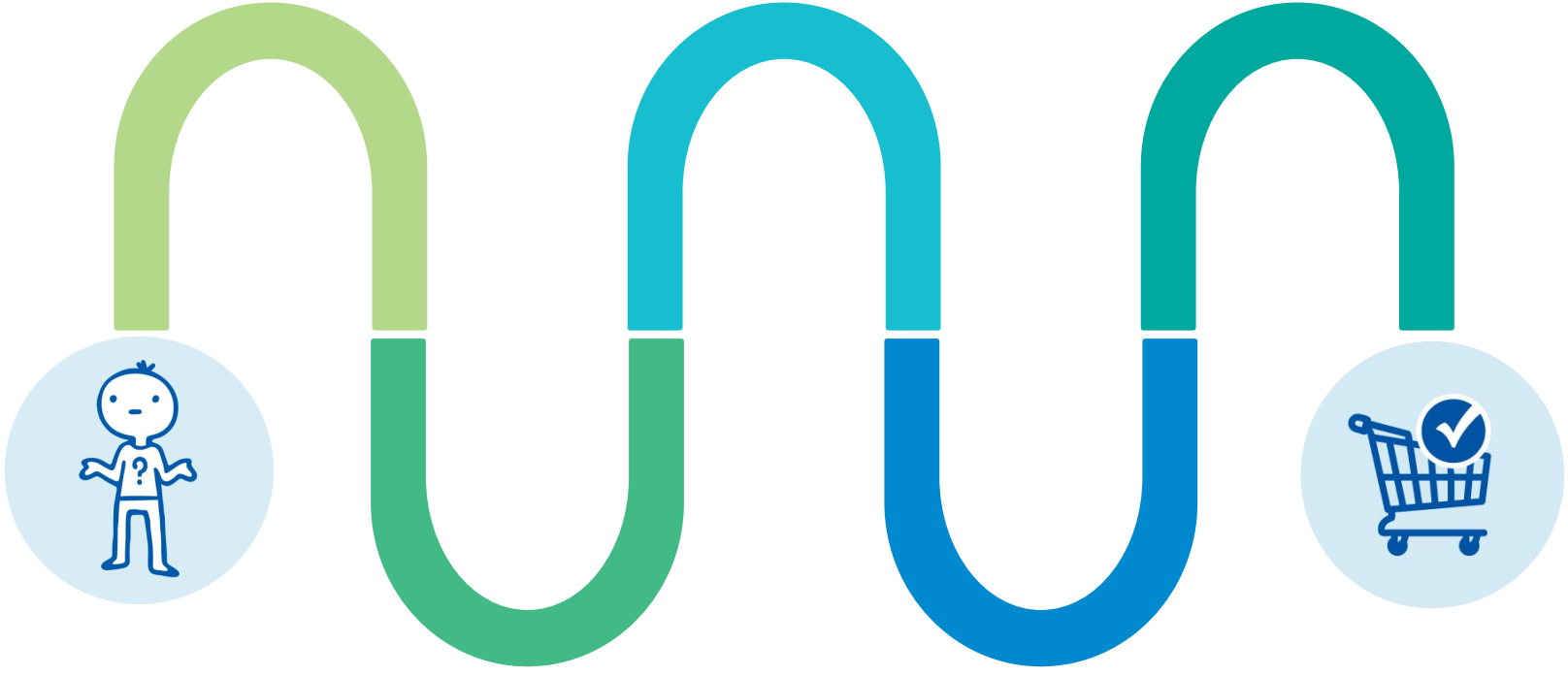


Validation Tips

- Can be based on worst case scenarios
- Start with thorough visual inspection / audit
- During validation study identify cleaning verification examination points
- Start to formulate cleaning verification check sheets / records
- Record all details, take photos!
- Validate chosen verification test kit and parameters

Verification Tips

- Must include a thorough visual inspection / audit
- Environmental surface swabbing where residue will likely remain – not easy to clean areas.
- All established cleaning parameters must be verified and recorded - pH, time, temp – especially where visual inspection / equipment dismantling is not possible
- Ensure staff / technicians are adequately trained



Allergen management is a journey

JOIN US

FOLLOW US

FIND US

FACTS Laboratory . The Woodmill . Office 11 . 1st Floor . Vredenburg Road . Stellenbosch . Cape Town . South Africa . 7600

facts *Food & Allergy Consulting & Testing Services*

the go-to-company for peace of mind

CONTACT US

+27 21 882 9883 | www.factssa.com | info@factssa.com