



Food Safety Training Program

Food Allergens Course Description

With millions of consumers affected by food allergens, consumers look to food companies to provide them with safe food products. Consumers rely on the industry to correctly recognize, process and market foods with correct labeling. Misrepresentation of food allergens can become very costly to food manufacturers and suppliers. Mishandling of food allergens are one of the most common reasons for food recalls. Currently, over 40% of all class recalls are allergen related and the numbers are not going down.



According to the Food Allergen Labeling and Consumer Protection Act (FALCPA), there are 8 major allergens accounting for over 90% of food allergic reactions, which includes any other ingredients that contain proteins from one of more of them. Therefore, it must be declared in a specific way on food packaging.

The 8 foods recognized as major food allergens by law are:

1. Milk
2. Eggs
3. Fish (e.g., bass, flounder, cod)
4. Crustacean Shellfish (e.g., crab, lobster, shrimp)
5. Tree Nuts (e.g., almonds, walnuts, pecans)
6. Peanuts
7. Wheat
8. Soybeans



Allergen control is an essential part of every food safety program and required by the new FDA Food Safety Modernization Act (FSMA) rule for Preventive Controls for Human Foods. The Allergen Control Plan outlines controls that are put in place regarding the handling, processing, storage, packaging and identifying of allergens and the likelihood of possible locations where cross-contact can be identified.

The following course will elaborate on the major food allergens and how they affect Good Manufacturing Practices (GMPs) and Food Safety Principles for food manufacturers and suppliers. How to create an effective foundational Allergen Control Plan and maintain it in case of changes will be explained. Participants will also learn about allergen labeling on product ingredient labels and food recalls due to allergens.

By the end of the training course, participants will be able to:

- Create a framework of an Allergen Control Plan that can be customized to your business.
- Have a working knowledge of food allergens and how they affect food production line protocols.
- Identifying facility deficiencies that can lead to cross contact of multiple allergens.
- Importance of correct allergen food labeling and food recalls affected by allergens.

The participant will receive a certificate of successful completion for the course after passing a written knowledge test following the training class.

The course is designed for:

- General management who wish to acquire a broad knowledge of Food Safety issues
- Quality Assurance / Technical and Production Personnel who have specific responsibilities for Food Safety as part of a HACCP Team
- Environmental Health Officer, Research & Development Personnel, Operations Manager

Course Length – 16 Hours



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Our Team

As part of a nationwide network of MEP centers in all 50 states linked together through the National Institute of Standards and Technology (NIST), NH MEP enables even the smallest firms in New Hampshire to have easy access to more than 1,400 manufacturing technical and business specialists, along with the latest technology and industry best practices.

ROI Impact

The New Hampshire MEP will assist your organization in a transformation from traditional to world-class manufacturer. Our experienced project managers will work with your team to identify conditions which may be impeding your ability to become more competitive and prosperous. We can assist in providing the resources to help you maximize your profit. In working side by side with your leadership, the MEP becomes a partner for success.

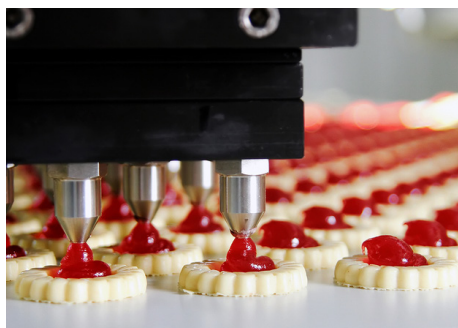
Integrally Involved

We provide affordable, innovative solutions to the problems encountered by today's manufacturing enterprise by facilitating interaction between industry, government and academia.

Included among our services are: Operational Excellence, Workforce Development, and Innovative Growth Solutions.

About the MEP Network

The New Hampshire Manufacturing Extension Partnership (NH MEP) is able to leverage a vast array of public and private resources and services that are available to every manufacturing enterprise in the state. The nationwide system of MEP centers is linked through the U.S. Department of Commerce - National Institute of Standards and Technology (NIST), with the common goal to strengthen the global competitiveness of U.S. manufacturers.



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