



ALLERGENS IN FOOD

Risk management in the food industry

At this one-day-course you will learn how to control allergens in a food production. Furthermore, you will learn how to incorporate risk assessment in overall risk analysis.

Consumers can be allergic to an infinite number of ingredients. However, some allergens cause allergic reactions more frequently. As a result, labelling is required on food containing certain allergens. This includes food containing milk, wheat, egg, shellfish, fish, celery or mustard. It is vital that the labelling is correct as incorrect labelling may be fatal to allergy sufferers.

For a food production comprehensive measures are required to keep track of allergens in production and packaging and on the labelling. We will guide you through the process - from identification of allergens to making the necessary provisions and fulfilling labelling requirements.

COURSE TOPICS

- Clarification of food allergy and types of allergens
- Why is it so difficult to determine a threshold limit value?
- Risk analysis of food production with regard to allergens
- Critical elements: staff, suppliers, raw material, equipment, processing, consumer information, product development and documentation
- What is required to obtain an exemption from labelling requirements?

The course is a mix of lectures and exercises, which are solved in groups.

At the course you will get a folder with current regulations and guidelines.

If you are interested in a particular subject pertinent to the course, please inform us in advance. We will then try to include your subject in the course.

TARGET GROUP AND PREREQUISITES

The course is relevant for staff in food companies, from suppliers of food ingredients to companies handling pre-packed food. The course is especially relevant for staff responsible for quality and operations. It is a prerequisite that you are familiar with general risk analysis and HACCP.

THE ACADEMY BY DHI

THE ACADEMY offers a palette of courses and capacity building packages designed to fit your needs and challenges. We offer standard and/or tailored training.

MIKE Powered by DHI courses focus on practical skills, hands-on exercises and teaching you how to get the most out of your software. These courses also enable you to understand the power of the MIKE tools for building decision support systems.

Thematic courses allow you to apply concepts, applications and decision support principles to the entire business process within current areas: aquaculture and agriculture, energy, climate change, flooding, coast and marine, surface and groundwater, urban water, industry, environment and ecosystems, product safety and environmental risk, etc.

Our trainers are experienced professionals, many of whom are recognised international experts in their fields. The use of highly skilled trainers guarantees the quality of THE ACADEMY courses.

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courses@dhigroup.com
www.theacademybydhi.com