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Food & Allergy Consulting & Testing Services

FACTS & AIB INTERNATIONAL ALLERGEN MANAGEMENT WORKSHOP

DAY 1: PRACTICAL ALLERGEN MANAGEMENT

TIME	TOPIC/ACTIVITY	SPEAKER
07:30 - 08:15	Registration and tea on arrival	
08:15 - 08:30	Welcoming	Donna Cawthorn, FACTS
INTRODUCTION TO ALLERGEN CONTROL		
08:30 - 09:15	Background Food allergies and food allergens Reasons for control Examples of market failures	Donna Cawthorn, FACTS
09:15 - 10:00	Food legislation and allergens Overview of SA food legislation and regulatory bodies Consumer Protection Act and allergens Allergen labelling legislation (R146) Precautionary labelling (introduction to VITAL)	Debora van der Merwe, FACTS
10:00 - 10:15	TEA	
PRACTICAL ALLERGEN CONTROL IN THE PLANT		
10:15 - 12:30	How do allergens fit into a QMS? Raw materials Supplier control Generic supplier questionnaire Receiving & unloading Storage <i>Exercise 1: Allergen Storage Practical</i> Production controls Allergen scheduling <i>Exercise 2: Allergen Scheduling Practical</i> Other considerations	Rolf Uys, AIB International
12:30 - 13:30	LUNCH	
13:30 - 14:30	<i>Exercise 3: Virtual allergen audit</i>	Rolf Uys, AIB International
14:30 - 15:15	Allergen analysis Methods to detect allergens Limitations of test methods Accuracy of test results - controls, analyst, matrices	Donna Cawthorn, FACTS
15:15 - 15:30	WORKING TEA	
15:30 - 16:15	Plant design for allergen controls	Rolf Uys, AIB International
16:15 - 16:30	Concluding remarks and questions	



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DAY 2: PRACTICAL ALLERGEN MANAGEMENT

TIME	TOPIC/ACTIVITY	SPEAKER
07:30 - 08:15	Registration and tea on arrival	
08:15 - 08:30	Welcoming and recap of Day 1	Donna Cawthorn, FACTS
08:30 - 09:35	Cleaning effectively to remove allergens Understanding the difficulties Wet and dry cleaning methods Cross-contamination by cleaning Establishment of effective cleaning programs Validating and verifying cleaning	Donna Cawthorn, FACTS
09:35 - 10:30	<u>Management and motivation strategies</u> Allergen vision and policy Allergen Review Training and Education Motivating personnel	Rolf Uys, AIB International
10:30 - 10:45	TEA	
10:45 - 12:00	<i>Exercise 1: Motivating personnel</i> Risk assessment <i>Exercise 2: Conducting a model-based risk assessment</i>	Rolf Uys, AIB International
12:00 - 12:45	Validation and verification plans <i>Exercise 3: Cleaning validation study</i>	Donna Cawthorn, FACTS
12:45 - 13:45	LUNCH	
13:45 - 14:45	VITAL (Voluntary Incidental Trace Allergen Labelling) Explanation of VITAL II and precautionary labelling <i>Exercise 4: Using the VITAL II Calculator</i>	Donna Cawthorn, FACTS
14:45 - 15:15	Crisis Management <i>Exercise 5: Mock allergen-related crisis management</i>	Rolf Uys, AIB International
15:15 - 15:30	WORKING TEA	
15:30 - 16:15	Putting it all together Allergen manual index page	Rolf Uys, AIB International
16:15 - 16:30	Concluding remarks and questions	