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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 – 09:00	Welcoming and introductions Icebreaker	Carine Davies, FACTS
<b>INTRODUCTION TO ALLERGEN CONTROL</b>		
09:00 – 09:45	<b>BACKGROUND OF FOOD ALLERGENS</b> Food allergies and food allergens Reasons for control Examples of market failures	Harris Steinman, FACTS
09:45 – 10:30	<b>FOOD LEGISLATION AND ALLERGENS</b> 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
10:30 – 10:45	TEA	
<b>PRACTICAL ALLERGEN CONTROL IN THE PLANT</b>		
10:45 – 12:30	Food Safety & Risk Management Supplier Control Raw materials Storage <u>Exercise 1:</u> Allergen Storage Practical Production & Manufacturing control	Rolf Uys, AIB International
12:30 – 13:15	LUNCH	
13:15 – 14:15	Allergen scheduling <i>Case Company Introduction</i> <u>Exercise 2:</u> Allergen Scheduling Practical Product Development & Changes Documents & Records	Comaine Van Zjil, FACTS
14:15 – 15:00	Virtual Allergen Audit	Rolf Uys, AIB International
15:00 – 15:15	WORKING TEA	
15:15 – 16:15	<b>CRISIS MANAGEMENT</b> <u>Exercise 3:</u> Mock allergen-related crisis management	Comaine Van Zjil, FACTS
16:15 – 16:30	Concluding remarks and questions	Rolf Uys, AIB International
16:30	Social discussions over drinks on the terrace	



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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	Rolf Uys, AIB International
08:30 – 09:15	<b>ALLERGEN ANALYSIS</b> Methods to detect allergens Limitations of test methods Accuracy of test results - controls, analyst, matrices	Dr Donna Cawthorn, FACTS
09:15 – 10:30	<b>CLEANING EFFECTIVELY TO REMOVE ALLERGENS</b> Understanding the difficulties Wet and dry cleaning methods Cross-contamination by cleaning Establishment of effective cleaning programs Validating and verifying cleaning	Comaine Van Zjil, FACTS
10:30 – 10:45	TEA	
10:45 – 11:15	<u>Exercise 1</u> : Cleaning validation study	Comaine Van Zjil, FACTS
11:15 – 12:15	<b>RISK ASSESSMENT</b> When & Why Risk assessment model VITAL the basics: what, where & the uses <u>Exercise 2</u> : Risk assessment	Comaine Van Zjil, FACTS
12:15 – 13:00	LUNCH	
13:00 – 13:45	<b>VITAL (Voluntary Incidental Trace Allergen Labelling)</b> Explanation of VITAL II and precautionary labelling	Comaine Van Zjil, FACTS
13:45 – 15:15	<b>MANAGEMENT AND MOTIVATION STRATEGIES</b> Allergen vision and policy Allergen Review Training and Education <u>Exercise 3</u> : Motivating personnel	Rolf Uys, AIB International
15:15 – 15:30	WORKING TEA	
15:30 – 16:15	<b>PUTTING IT ALL TOGETHER</b> Allergen manual index page	Rolf Uys, AIB International
16:15 – 16:30	Concluding remarks and questions Allergen Millionaire	