



FACTS PRACTICAL ALLERGEN MANAGEMENT WORKSHOP:

Gauteng 21 - 22 May 2014

Cape Town 27– 28 May 2014



Are all the personnel in your plant equipped with the relevant skill set and accurate information to ensure effective allergen control?

FACTS, in collaboration with AIBI, proudly hosts *Practical Allergen Management Workshops* twice a year, once in Gauteng and once in Cape Town. These two day workshops have enjoyed resounding success to date and have proven to be of great value to our food industry clients in their quest towards effective food allergen control. The information presented is based on the most up-to-date and credible scientific knowledge available on allergen control, with the ambiance of the workshop being both lively and interactive.

The workshop program encompasses topics that have been selected with the aim of instilling a comprehensive understanding of allergens, regulations and allergen control, as well as the areas in the food manufacturing environment where allergen management is required. The program has been designed to incorporate a step-by-step session where the trainers practically workshop the development and implementation of various aspects of an effective allergen management plan.

Practical exercises are included in most sections to facilitate the translation of theory into practice, allowing delegates to obtain hands-on experience in e.g., conducting allergen risk assessments, compiling allergen production schedules, developing cleaning procedures and designing cleaning validation studies.

Our experience has shown that successful allergen management begins with the creation of a positive food safety culture in the plant and is driven by employees that are motivated and committed to achieving this goal. Throughout the program, we strive to give delegates insight on how to educate rather than train personnel to achieve a positive attitude towards food safety.

Originally developed by the Australian Allergen Bureau, VITAL (Voluntary Incidental Trace Allergen Labelling) is a tool used to assess the potential impact of allergen cross contact and the need for allergen precautionary labelling on food products. Members of the FACTS team are now registered as VITAL trainers and a session on VITAL 2.0 is included in the workshop.



The tool was originally created by the Australian Allergen Bureau working group in 2007 and later revised by the VITAL scientific expert panel and re-launched late 2012. The updated version of VITAL is known as VITAL 2.0. VITAL 2.0 assists food producers in assessing the potential impact of allergen cross contact in each of their products, taking serving size into consideration.

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WORKSHOP DETAILS

	Gauteng	Cape Town
Date	21 - 22 May	27 - 28 May
Venue	CSIR, Pretoria	Stellenbosch University
RSVP	30 April 2014	30 April 2014

QUERIES: Contact Shafeeqah: (021) 551 2993 / info@factssa.com / Fax: 0866175744

Please find the registration form and program attached.



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