FOOD ALLERGENS: Reducing Your Risk

date: Tuesday, October 28, 2014, 9:00 – 4:30 (Registration begins at 8:30)
location: Food Development Centre, 810 Phillips St., Portage la Prairie

Join us for this one-day session to learn how to control potential sources of food allergen risk and manage allergens in your plant. At the end of this program, you will be able to:

- Discuss priority allergens requiring declaration on food labels in Canada, the US and EU.
- Identify potential hidden sources of allergens within your facility.
- Assess allergen status of raw materials and ingredients through material specification and supplier review.
- Conduct an allergen risk assessment.
- Develop and implement your allergen management plan.
- Utilize analytical tools, such as test swabs, for the purposes of verifying a sanitation program.

Participants will also learn to implement best practices to manage food allergens with respect to:

- Raw materials and supplier control
- Production
- Transportation, receiving and storage
- Cleaning
- New product development and reformulation
- Personnel

8:30   Registration - coffee and refreshments
9:00   Welcome messages
9:15   Allergens in Food Manufacturing: What are the Risks?
       Product Development Consultant/Information Officer, Food Development Centre
10:15  Labelling of Food Allergens
       Product Development Consultant/Information Officer, Food Development Centre
11:15  Coffee Break
11:30  Allergen Control in a Food Manufacturing Facility
       Food Safety Analyst, Manitoba Agriculture, Food and Rural Development (MAFRD)
12:15  Lunch break
1:00   Allergen Control in a Food Manufacturing Facility
       Food Safety Analyst, Manitoba Agriculture, Food and Rural Development (MAFRD)
2:30   Nutrition Break
2:45   Allergen Control: Pilot Plant Demonstrations
       Food Safety Specialist, Food Development Centre
4:00   Allergens – Question and Answer, Frequently Asked Questions (FAQs)
       Food Safety Analyst, MAFRD and Food Development Centre
4:30   Adjournment

Registration for MFPA members is $75 per person (plus GST), Non-Members $100 (plus GST).

Register before October 14, 2014:

online: mfpaevent.weebly.com/food-allergen.html
email: training@mfpa.mb.ca
phone: (204) 982-6372 ext 104

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