

Feedback-Sheet for "Think on ... Allergy and allergens" Third training session

Group:

Correct answers:

Comments by supervisor:

<p><u>Task 3-1</u> - Correct answers:</p> <ul style="list-style-type: none"> - allergy-causing food is only dangerous for people allergic to this food. - allergies can be caused by numerous foodstuffs (but please note: 90% of severe food allergies are to 10 food types only.) - small traces of a certain food may already trigger severe allergic reactions. - the allergic effect is due to natural substances in food (proteins) - food allergies are conditions which must be taken seriously. 	
<p><u>Task 3-2</u> - Correct examples are:</p> <ul style="list-style-type: none"> - Because we want to avoid any health hazard for every consumer. - Because consumers suffering from food allergies need the help of food manufacturers (the consumer must be able to make an informed choice). - Demanded by consumer organisations and legislators (liability, future legislations) - Because any serious health damage in a consumer may ruin the company's reputation (even if the company might not be legally responsible for the damage) 	
<p><u>Task 3-3</u> All measures are appropriate except:</p> <ul style="list-style-type: none"> - Stop using peanuts - declaring peanuts as an unsafe food 	<p>Note: Peanuts are good, healthy and nutritious. They are only dangerous for people with a peanut allergy. The product labelling "[traces: peanuts]" is a way to warn peanut-allergic consumers, in case we cannot guarantee that the food is free from any traces. But if we label all products "to be on the safe side", we do not really help the peanut-allergic consumers, because they can no longer purchase any of our products.</p>
<p><u>Task 3-4</u> - Correct answers:</p> <ul style="list-style-type: none"> - wheat starch - emulsifier soy lecithin - colourant xy (with milk sugar) - wafers (with wheat flour) - peanut oil - cookies (with wheat flour, eggs, [traces: hazelnuts]), - spices (with celery) 	<p>All these descriptions indicate in a more precise way which food is used. With this exact labelling of ingredients, an allergic consumer can decide quickly and reliably if a specific product is safe for him/her. Of course, if hazelnut traces can be avoided and need not be labelled, this is the best practice.</p>
<p><u>Task 3-5</u> Correct answers are e.g.:</p> <ul style="list-style-type: none"> - avoid mix-ups by paying attention, correctly labelling containers,... - follow instructions exactly, when filling, refilling, storing... - follow cleaning instructions between different products - use only permitted rework in production (rework from the same product or a similar product not containing additional allergens) - stop line immediately or alert supervisor, when noticing that an incorrect ingredient is being processed - when noticing a mistake, made by others, immediately ask them to report it or report the incident yourself 	