Feedback-Sheet for "Think on ... Allergies and allergens" Second training session Group:............

## Correct answers: Comments by supervisor:

## Task 2-1

## Correct statements: No 2 and No 4.

The best statement is No 4 because it describes the main reason why we have to take allergies seriously.
Comment to 6: If all food companies did the same, consumers allergic to these foods could no longer buy any manufactured products.
Comment to 7: Many processed products cannot be prepared at home as they require specific processes/equipments/ingredients.
Comment to 8: Indeed there are special factories with dedicated production lines for allergic consumers. However, if we apply appropriate control measures, product safety may also be guaranteed working on shared production lines or on separate lines but within the same factory.

## Task 2-2 - Correct is:

- Every hundredth adult
and
- Every twentieth infant
has a food allergy
- More than every thousandth person has an allergy to cereals (called coeliac disease)
Note: The risk of doing harm to a consumer is relatively high if a mistake happens in a factory!

Task 2-3 - Correct answers:
All symptoms
except: High fever, back pain, scaly scalp/
loss of hair, pain in the joints.

## Task 2-4

Correct examples are:

- product dust (dry products!)
- contamination by previous production
- mix-up of raw materials
- using rework from another product
- insufficient cleaning of mixers, fillers, conveyor belts,...
- contamination and mix-up at the supplier's facility
- use of common containers and utensils for different raw materials


## Task 2-5

## Note:

Products without a specific allergy-causing ingredient should be manufactured before other products and after a thorough cleaning procedure. Otherwise the risk of crosscontact ("contamination") is high.
All other statements can be judged as positive.

