

	Section: Identity Preserved Foods	Issue Date: April 20, 2015	Document Number: 2.8.2
	Subject: Allergen Management	Supersedes:	Revision: New

**Objective:**

To describe the programs in place to manage all allergens handled at Mascot Incorporated and prevent the risk of cross contamination

**Scope:**

Applies to all operational practices and production lines at Mascot Incorporated

**Procedure:**

- 1.0 While more than 160 foods can cause allergic reactions in people with food allergies, the law identifies the eight most common allergenic foods. These foods account for 90 percent of food allergic reactions, and are the food sources from, which many other ingredients are derived.

***The eight foods identified by the Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA) are:***

1. **Milk**
2. **Eggs**
3. **Fish** (e.g., bass, flounder, cod)
4. **Crustacean shellfish** (e.g. crab, lobster, shrimp)
5. **Tree nuts** (e.g., almonds, walnuts, pecans)
6. **Peanuts**
7. **Wheat**
8. **Soybeans**
9. **Coconut**

**These eight foods, and any ingredient that contains protein derived from one or more of them, are designated as “major food allergens” by FALCPA.**

**\*In addition to the above allergens the Codex Alimentarius Commission of the World Health Organization identifies the following allergens:**

- **Sulfites in concentrations of 10ppm or more as an allergen (Health Canada/CFIA).**

**\*\*Additional allergens identified by other regulatory bodies worldwide include the following:**

- Celery and celery products
- Mustard and mustard products (Health Canada/CFIA)
- Sesame Seeds (Health Canada/CFIA)
- Lupine and lupine products

- 2.0 A risk analysis that includes evaluating all raw materials used at Mascot Incorporated has been completed
- 3.0 The known allergens currently handled at Mascot Incorporated include the following:
- Gluten – Yellow Label
  - Peanuts – Green Label
  - Almonds – Pink Label
  - Cashews – Orange Label
  - Walnuts – Purple Label
  - Pecans – Brown Label
  - Soy - Red Label
  - Dairy – Blue Label
- 4.0 A list of the known allergens handled at Mascot Incorporated is posted in the main bulletin board at each building (Pecan Shelling Plant and Confectionary Building).
- 5.0 Products or ingredients containing the known allergens are identified with a color-coded label by allergen type. The label is placed on the pallet.
- 6.0 The labels are placed on the pallets for easy identification and proper segregation to prevent a potential cross contamination

#### Production Environment

- 1.0 Dedicated utensils such as scoops, measuring cups, spoons and spatulas are used in the cooking kitchen and properly identified as per the ingredient to be handled.
- 2.0 Kettles and in-process tubs are cleaned in between production runs that would require making non-compatible products.
- 3.0 Once the products are sent to the production lines, the processing equipment is cleaned after the run has been completed
- 4.0 Cleaning validation that includes protein swabs are conducted as per the cleaning program on randomly selected food contact surfaces at least monthly
- 5.0 In addition to the validation swabs, a visual inspection is conducted after each product changeover and documented
- 6.0 All finished products are labeled as per ***Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA)***
- 7.0 New Labels undergo a review and approval process that involves the Food Safety and Office Manager
- 8.0 Reworking of allergen containing products must always be like-into-like, this process is verified during the production runs by the relevant production line supervisor and documented in the production work orders

Responsibility:

SQF Practitioner – Responsible for overall verification and validation activities

Food Safety Manager/Shelling Warehouse Manager – Perform swab validation at least monthly

QA Technician – Conducts change over inspections using the required checklist

Office Manager/Food Safety Manager – reviews and approves all new labels as well as changes to existing labels

Reference:

SQF Code 7.2

Food Allergen Labeling and Consumer Protection Act of 2004

Health Canada/CFIA

Documents:

Swab results

Change over inspection

Label review records

<b><u>Document History of Changes / Amendments</u></b>	<b><u>Date</u></b>	<b><u>Name</u></b>
Procedure created to meet SQF Code, 7.2 Edition requirements	April 20, 2015	Amy Vizcarra