

# ALLSAFE®

**01257 254 999**

Issue 3 - May 2008

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I hope that you found the last newsletter useful especially the link to the free Food Safety DVD.

Over recent months we have had many enquiries regarding Allergens to either clarify the current and future position regarding legislation and also regarding the allergen requirements of the new BRC Standard which comes into effect from July 1<sup>st</sup> 2008.

We are noticing more focus on the control of allergens in general food safety inspections and also by BRC Standard auditors as there is greater awareness in the subject not least by the growing number of recalls which are typically due to mislabelling of products or cross contamination. Most of the major food retailers had recalls in 2007 and there has been a significant increase in recalls due to allergens already this year.

Don't be the subject of the next product recall!

- Know which allergens are in which food ingredients, products and meals you supply.
- Identify allergens for managing by Risk Assessment.
- Implement and operate systems to manage the risks identified.
- Carry out training in Allergen management so you have the understanding and knowledge to control your business and pass this knowledge on to your staff.

**Click on Allergen Training** on the menu for details of our highly successful **Managing Food Allergens** Distance Learning course. This explains the complexities of allergen management and provides you with tools to health-check your own operation.

Ensure you are up to date on labelling requirements for allergens if you are a producer of pre-packed food.

**Click on Legislation Update** on the menu for a link to the latest information.

If you produce Pre-packed foods, food labelling legislation applies to you. As well as the training course detailed above you will find the Food Standard Agency guidance document 'Allergen Management and Consumer Information' of use.

**Click Allergen Guidelines for Manufacturers** on the menu for a link to download the free Guidance on 'Allergen Management and Consumer Information'.

For those of you in catering and retail, the labelling legislation does not apply if you are supplying food sold loose, but you may still be putting consumers at risk if you and your staff are unaware of the risks of allergens and the potential risks in the ingredients you use. Therefore allergen awareness in the catering sector is of equal importance.

**Click on Allergens Guidelines for Caterers & Retailers** on the

menu for a link to download the free 'Guidance on The Provision of Allergen Information for Non Pre-packed Foods'.

Free Allergen Awareness posters and leaflets are available from the Food Standards Agency, this will help to reinforce your allergen awareness staff training programme.

**Click on *Free Poster and Leaflets*** on the menu.

With the BRC Standard issue 5 coming into force from 1st July 2008 food manufacturers will need to get up to speed with the new requirements of this standard. This includes more detail required regarding Allergen risk assessment.

**Click on *BRC Standard Issue 5 and allergens*** on the menu for a brief summary of the new requirements.

We carry out Allergen Awareness training both in-house and through our open courses for manufacturers, caterers and restaurants. For information on our training courses, on-site allergen management reviews, risk assessment and consultancy.

**Click on *Allergen audits, reviews and consultancy*** on the menu for details.

**Next open Allergen Awareness Course is 18th June 2008**

**Click on *Next Open Allergen Awareness course*** on the menu or call 01257 254 999

In the next newsletter there will be an unbelievable offer on temperature probes and dataloggers. Future newsletters will cover Food Safety Week, BRC Standard update, training update, Traceability and look out for some special promotions.



**Advanced Food Safety Limited**  
Jubilee House, 5 Broad O'th Lane,  
Shevington, Wigan, Lancashire, WN6 8EA  
Tel: 01257 254 999 · Fax: 01257 254 888

Call us free on Skype (www.skype.com)

Skype Name: advancedfoodsafetyltd (Calls taken between 0900 and 1500 GMT)  
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Advanced Food Safety Limited | Jubilee House | 5 Broad O'th Lane | Wigan | Lancashire | WN6 8EA | United Kingdom