



TRAINING THAT DEVELOPS
REAL CAPABILITY



Food Allergen Control

FS013

Food Allergen Control

Regulation 1169/2011 on the provision of food information to consumers (F.I.C.) listed the 14 allergens under Annex 11 plus the 12 mandatory particulars under Article 9. This defined the legal responsibility for an FBO with regards to mandatory food information. The new commission regulation 2021/382 amended requirements with regards to Food Allergen Management making reference to the Codex Alimentarius Commission (CXC 80-2020) on the mitigation of food allergens by a harmonized approach in the food chain based on general hygiene requirements.

The traditional concept of dividing all food hazards into three groups; biological, chemical or physical is in need of revision as a fourth category, Allergens is becoming more of a concern to food retailers. Section 5.3 of BRCGS Food Safety Standard outlines controls for management of allergens and includes it as a Fundamental clause. Failure to comply with a Fundamental as defined by BRCGS “will have serious repercussions on the integrity or safety of the product supplied”. Mislabelling of allergens, accounts for approximately half of all food recalls.

Food allergens and pathogenic organisms have the same potential consequence, they can both kill. The policy adopted by many Food Business Operators over the past ten years has been to develop and implement control measures for pathogenic organisms i.e. CCPs, yet this may not be an appropriate means for controlling allergens. To fully integrate allergen control measures into your food safety management system, all food business operators need to understand the fourteen allergens that must be labelled, as defined in legislation, if present in food products. Once an FBO understands the six stages of an Allergen Management Programme it should create the necessary framework to reduce the allergen risk to a level that is acceptable.

This training course is designed to take delegates through the allergens as defined in Regulation 1169/2011 to gain a greater understanding and to look at the existing and new control measures that may need to be implemented.

Duration & Price

Duration: 1 day

Public Virtual Training: 425

Delivery mode: This programme is available In-Company, and via Public Virtual Training

Dates & Locations

Date

07 Oct 2026

Venue

Virtual

[Book Date](#)

In-Company Training

Please [contact us](#) for more information on our In-Company training options

What's covered?

- Course Introduction
- Legislation – Regulation 852/2004, Regulation 2021/382, Regulation 1169/2011 (Annex II)
- Food allergies and intolerance
- Allergen risk assessment process
- Six stages
- Supply Chain Operatives / Manufacturing
- Allergen risk communications
- Risk assessment
- Cleaning & Validation
- Allergen labelling
- Ten-point allergen improvement plan

Who should participate?

- Regulatory Personnel who assess compliance against relevant legislation
- General management who wish to acquire a broad knowledge of Food Safety issues
- Quality Assurance / Technical and Production Personnel who have specific responsibilities for Food Safety as part of a HACCP Team
- Catering Managers / Chefs who supervise food handlers
- Retail fresh food managers
- Engineering/Maintenance Personnel
- Research & Development Personnel

What will I learn?

Participants achieve the following learning outcomes from the programme;

- Understand European allergen legislation
- Understand the severity associated with each allergen
- Know how to ensure compliance with labelling requirements for allergenic foodstuffs (1169/2011 – FIR and 2021/382)
- Know how to undertake allergen risk assessment
- Understand how to design plant/kitchen layout to meet allergen management requirements
- Know how to undertake cleaning and validation studies
- Know how to implement an allergen management programme using the six stage framework

Tutors



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