

Allergen management

in food process facilities in *7 key* steps



1

Identification of allergens

Identify all allergens present in raw materials and finished products.



2

Segregation and storage

Separate allergens from other ingredients during transportation, storage, and handling to prevent cross-contamination.



3

Cleaning and sanitation

Implement rigorous cleaning procedures to remove allergen residues from equipment and work surfaces.

4

Cleaning verification

Conduct regular tests to verify the effectiveness of cleaning processes.

5

Employee training

Train staff on allergen-related risks and preventive procedures.



6

Clear labelling

Ensure accurate and comprehensive labelling of finished products to inform consumers about allergen content.

7

Supplier control

Collaborate with reliable suppliers and regularly audit their allergen management practices.



Solutions to *optimize* Allergen management



BLUEKANGO QUALITY

Ensure your organization's compliance. From Electronic Document Management (EDM) to managing standards and regulatory requirements, BlueKanGo Quality is your best ally for improving performance and ensuring rigorous allergen management within your facility.

6 MODULES

To streamline allergen management

- Risk mapping
- HACCP
- Non-conformance management
- Audit management
- Supplier Management
- Management / process review

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Romer Labs

Votre partenaire de tests d'allergènes

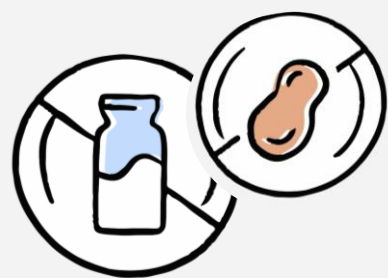
Whether testing raw materials, finished products, or validating cleaning procedures, the AgraStrip® Pro Allergen Kit is the diagnostic tool you need.

18 TEST KITS available for various allergens!

Contact your representative today!

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**ENSURE COMPLIANCE
WITH STANDARDS & REGULATORY REQUIREMENTS**



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