



# SOFHT Breakfast Club



The Society of  
Food Hygiene  
and Technology

## Effective Allergen Management

How to meet the requirements of the Food Information Regulations  
and the BRC Global Standard for Food Safety Version 7

**17 March 2015**

With a growing incidence of food allergies, a rising number of product recalls associated with the presence of allergens (many due to mis-labelled products), the raised consumer awareness through the Food Information Regulations and BRC Version 7 requirements, industry is looking for greater certainty in what it needs to do. In order to protect allergic consumers from exposure to undeclared allergens, many food manufacturers have implemented allergen control programmes founded on risk assessment (using HACCP principals) & utilising prerequisite programmes.

As there is currently no regulatory guidance with respect to the management of allergen cross-contamination this has led to an inconsistency in allergen risk assessment, mitigation and management systems. This Breakfast Club will cover the evolution of allergen risk assessment from a pure 'hazard' to a risk based 'approach' and describe how recent advances in allergen knowledge (potency, prevalence and severity) can be used in allergen risk assessment. As has been seen with the new Food Information Regulations, the way allergens are labelled in both a pre packed and non pre-packed have changed.

Further the European Commission has stated its intention to harmonise the way possible accidental or inadvertent contamination by an allergen can be communicated to consumers. This linked to the Scientific community appearing to be getting closer to recommending possible thresholds for a range of allergens it is obvious we will see significant changes in the way legislation covers this important area. This presentation discusses these changes and the legislative impact. This is the ideal forum for businesses to gain an update to allergen controls and regulations and will provide opportunities for delegates to discuss in detail their requirements, concerns and also to raise questions on the subject matter.

**Places are limited to 25 delegates to ensure that this remains an intimate and informative 1/2 day programme for all.**

Cost: £35 + VAT (Members), £70 + VAT (Non-members), £15 +VAT (Students) per delegate

Time: 9.00am—12.30pm

Venue: SOFHT Training Room, The Granary, Middleton House Farm,  
Tamworth Road, Middleton, Staffs, B78 2BD

Continental Breakfast Buffet and certificate of attendance are included in the price.

Kindly sponsored by



ALcontrol Laboratories

## SPEAKERS

**Julia Pepler**  
Consultant  
Food Integrity Consulting

**Janice Boyd**  
Technical Services Manager  
Holchem Laboratories Ltd

**Pauline Titchener**  
Business Development  
Executive for Allergens &  
Speciation  
Neogen

## PROGRAMME

**09.00 - 09.30**  
Arrival and Registration  
(including continental  
Breakfast Buffet)

**09.30 - 09.40**  
Introduction by SOFHT

**09.40 - 10.45**  
Julia Pepler

**10.45 - 11.00**  
Coffee break

**11.00 - 11.30**  
Janice Boyd

**11.30 - 12.00**  
Pauline Titchener

**12.00 - 12.30**  
Q & A

**12.30**  
Close

### The Society of Food Hygiene and Technology

The Granary, Middleton House Farm, Tamworth Road, Middleton, Staffs B78 2BD  
Tel: 01827 872500 Fax: 01827 875800 Email: [admin@sofht.co.uk](mailto:admin@sofht.co.uk) [www.sofht.co.uk](http://www.sofht.co.uk)





# SOFHT Breakfast Club Booking Form

Course Title:		Course Date:	
Name: <i>(please give title, first name and surname)</i>		Position:	
How did you hear about this event?			
Email <input type="checkbox"/>	Website <input type="checkbox"/>	Mailer <input type="checkbox"/>	Advert <input type="checkbox"/> Other <input type="checkbox"/>
Company:			
Address:			
Postcode:		Tel:	
Email:		Fax:	
PO Number: <i>(please include if required on invoice)</i>			
Signed:			

**Fees: Member of SOFHT £35 +VAT Non member\* £70 + VAT Student £15 + VAT**

Cheques should accompany reservations and be made payable to The Society of Food Hygiene and Technology

Alternatively charge the following credit card for £ \_\_\_\_\_

Name	Signed	Date
Position	<b>ADMINISTRATION DETAILS</b> <ul style="list-style-type: none"> <li>All bookings will be acknowledged and confirmation will be sent on receipt of payment.</li> <li>Cheques to be made payable to The Society of Food Hygiene and Technology or charge credit card.</li> <li>Cancellations/Substitutions: Cancellations must be received by letter, fax or email by no less than 4 weeks prior to the event and will be subject to an administration charge of £30.00 + VAT. Thereafter no refunds will be given. Substitutions may be made and the correct delegate rate will be applied.</li> </ul>	
Company	MasterCard <input type="checkbox"/> or Visa <input type="checkbox"/>	
Address	<input type="text"/> <input type="text"/> <input type="text"/>	
Postcode	Cardholder's name	Total amount £
Telephone	Expiry date <input type="text"/>	Card Security No <input type="text"/>
Email	Cardholder's Statement address (if different from left)	
		Postcode

\* **Non Members** should consider joining the Society. Join today and enjoy reduced price registration at this event. A range of categories of membership are available and many additional benefits; please contact the Society's office for more details.

Reservations and directions—An acknowledgement of booking will be sent together with directions to the venue on receipt of the registration form. A receipted VAT invoice will be issued for all monies received. Payment of fees is required by the date of the meeting.

Continuing Professional Development: **Certificates of attendance will be available after the session.**



**The Society of Food Hygiene and Technology, The Granary, Middleton House Farm, Tamworth Road, Middleton, Staffordshire, B78 2BD**  
 Tel: 01827 872 500 Fax: 01827 875 800 Email: admin@sofht.co.uk Website: www.sofht.co.uk

**Data Protection:** The personal information provided by you will be held on a database. The Society sends out promotional material about its activities. Please inform the Society's office if you do not wish to receive this information. Please note the organisers reserve the right to modify the programme or speakers without prior notice.