

ALLERGENS

Getting it right first time, every time



The Society of
Food Hygiene
and Technology

ON 10TH FEBRUARY 2016 AT HOLIDAY INN, STRATFORD UPON AVON CV37 6YR

SUMMARY Throughout our industry, whether it is food manufacturing, food service, retail or wholesale, we are still failing to identify and label allergens correctly resulting in numerous notifications of product recalls and withdrawals due to mis-labelling and identification of allergens in our food chain. So how can we understand our food chain better and how can we give our customers confidence in the food they are eating. This full day conference and exhibition will bring together some of our leading experts in the field of allergens and provide an insight into how we need to do things better. Whether you believe your company is complying or not this is a must attend conference to network with industry experts, meet companies providing solutions and reassurances.



Exhibitor space
available, please contact
Phil Shaw on 01827 872501
or SOFHT on 01827 872500

SPEAKERS INCLUDE:

DR LISA ACKERLEY will share her findings and thoughts on how businesses have coped well or badly with the new (and old) legislation, giving practical examples of good practice as well as howlers. Her main message is that compliance can be simple - it is just a matter of common sense and organisation.

MICHAEL WALKER, a former Public Analyst, has his own consultancy company from which he acts as Consultant Referee Analyst in the Laboratory of the Government Chemist where he has a special interest in allergen analysis and was a Subject Matter Expert to the Elliott Review.

Michael will discuss food allergen analysis, interpretation of results and review a forensic investigation of an allergen sabotage incident in a food factory, the Eurofoods prosecution and the recent resindment of cumin recalls in Canada and the UK.

CHRIS WILKINSON Trading Standards Officer / Team Leader for Salford City Council responsible for Food Standards enforcement will present on allergen labelling - what we need to know about labelling, labelling in practice, communicating the changes to consumers, regulation and enforcement and what training and guidance is available.

PETER LITTLETON Technical Director of Klenzan will discuss how validated and verified cleaning regimes are a useful weapon in the management of allergenic components in a food processing environment. Peter's presentation will review the techniques available as well as the appropriate assessment techniques and interpretation of results from factory based testing technologies.

HAZEL GOWLAND from Allergy Action will discuss 'Regulation, reactions and risk: protecting people with food allergies and intolerances'. The Food Information Regulation has now been enforceable throughout Europe for over a year. The importance of food integrity and the possibility of allergy risk from food crime are now recognised and being addressed. Evidence from clinical research is changing our understanding of how allergy works and how it may be prevented. Hazel's presentation provides an update on food allergy and some insight into current and future initiatives to protect those at risk.

JULIA PEPLER (BANKS), experienced allergen management practitioner and author of the risk assessment section in Campden Guide 71 will discuss how to use effective risk assessment to plan allergen controls in production environments. Common pitfalls in risk assessment approaches will be considered, as well as the unintended consequences of weak risk assessment - contamination risks leading to product recalls and customer or third party audit failures. Guidance will be provided on best practice approaches and how to judge the efficacy of factory floor allergen management plans.

PROGRAMME FOR THE DAY:

08:45 - 09:30
RECEPTION AND EXHIBITION

09:30 - 09:35 SOFHT Introduction

MORNING SESSIONS:

09:35 - 10:00 Chris Wilkinson

10:00 - 10:50 Peter Littleton

10:50 - 11:15

MORNING BREAK AND EXHIBITION

11:15 - 11:55 Julia Pepler

11:55 - 12:30 Michael Walker

12:30 - 13:45

LUNCH AND EXHIBITION

AFTERNOON SESSIONS:

13:45 - 14:45 Hazel Gowland

14:45 - 15:45 Dr Lisa Ackerley

15:45 - 16:15

ROUNDUP AND CLOSE

TO RESERVE YOUR PLACE COMPLETE THIS ORDER FORM AND EITHER:

Post: The Society of Food Hygiene and Technology, The Granary, Middleton House Farm, Tamworth Road, Middleton, Staffordshire B78 2BD

Fax: 01827 875 800,
Email: admin@sofht.co.uk or
Phone: 01827 872 500

www.sofht.co.uk



ALLERGENS BOOKING



ON 10TH FEBRUARY 2016 AT HOLIDAY INN, STRATFORD UPON AVON

Title	First Name	Surname
Position		
Company		
Address		
		Postcode
Telephone	Fax	
Email	Signed	

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.

FEES Member of SOFHT **£145 + VAT** Non member* **£195 + VAT** SOFHT Student **£35 + VAT**

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

Alternatively, charge the following credit card for

£	Signed	Date
Administration details <ul style="list-style-type: none">All bookings will be acknowledged and confirmation will be sent on receipt of payment.Cheques to be made payable to The Society of Food Hygiene and Technology or charge credit card.		
Cancellations/Substitutions: <ul style="list-style-type: none">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.		
MasterCard <input type="checkbox"/>	Card No.	<input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/>
Visa <input type="checkbox"/>		
Cardholders Name	Total Amount	
Expiry date	<input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/>	Card Security No. <input type="text"/> <input type="text"/> <input type="text"/>
Cardholder's Statement address (if different from above)		
		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 offering many additional benefits; please contact the Society's office for more details.

Continuing Professional Development: Certificates of attendance will be available for collection at the end of the meeting.
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 organizers reserve the right to modify the programme or speakers without prior notice.
The Society sends out promotional material about its activities. Please inform the Society's office if you do not wish to receive this information.
© The Society of Food Hygiene and Technology

