



INTERACTIVE WORKSHOP FOOD ALLERGEN RISK MITIGATION & MANAGEMENT

15th October 2024
ICAR-NRC Laboratories, Pune

17th October 2024
Intralox India, Peenya, Bangalore

Food allergens place an increasing pressure on food businesses and the regulatory bodies which govern them. Additionally, allergies from food or specific components in food can be particularly fatal for the vulnerable population like children, elderly, pregnant women, patients, convalescents, and those with autoimmune or other diseases. Currently, no cure for allergies is available. Thus, prevention is the only option for the safety of consumers. Allergen Risk Management has been enforced by global regulatory agencies like EU, USA, Japan and others and by FSSAI at the domestic level. The ability to employ reliable, sensitive, and established detection techniques along with a manufacturing process following allergen protocols, is crucial.

This unique interactive workshop has been designed to provide knowledge and advanced skills through Training and Demonstration in the Food Processing and Labs.

KEY LEARNINGS



Allergens & Potential Risk Areas in the Food Chain and Labs



Rapid Allergen Detection in Food Raw Material Receipt, Manufacturing, Distribution, Wholesale & Retail



Establishing Allergen Risk Assessment Protocols



Enabling Compliance to Regulatory Norms

WHO SHOULD PARTICIPATE?

Food Laboratory Analysts and personnel from Food Manufacturing, Storage, Transportation, Wholesale, Retail from Cereal, Snacks & Savoury, Meat/Fish/Poultry, Dairy, Nuts, Flavors & Ingredients, F&V Processing Industries, QA/QC, Academia, Laboratories and Others.

Registration fees (INR 2000/ + GST)

For more information, please contact:

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