



The Complete Allergen Management Solution



To ensure food is safe for those with allergies, it is important that allergens are managed effectively, from product development and scale up through to the consumer's kitchen table. Using our extensive experience in allergen testing and allergen management consultancy, we will help you navigate this complex area of food safety.



PRODUCT DEVELOPMENT

- Ingredient assessment
- Supply chain evaluation
- Claim substantiation
- Contamination risk identification
- Allergen labelling compliance



PRODUCTION TRIALS & SCALE UP

- Site assessment prior to full scale manufacture
- Cleaning validation studies – training & testing
- Allergen risk assessment & management
- Guidance on use of rapid test kits



MANUFACTURING

- Cleaning validation studies (testing & training)
- Supply chain assessment
- Allergen labelling compliance
- Allergen risk assessment and management (training & consultancy)
- Development of allergen policies & procedures
- Use of reference doses for precautionary labelling
- Regulatory compliance
- Guidance on use of rapid test kits
- Food safety risk assessments
- Contamination identification
- Problem solving & investigations
- Emergency Response Service



RETAILER

- Design & conduct surveillance testing programmes
- Allergen policy development
- Tailored training (on-site & virtual)
- Supply chain assessment
- Use of reference doses for precautionary labelling
- Contaminant identification
- Problem solving and investigations
- Food safety risk assessments
- Emergency Response Service



FOOD SERVICE

- Guidance on how to manage allergens effectively
- Best practice in communicating allergen information to consumers/customers
- Regulatory compliance (E.g. Natasha's law)
- On-site allergen risk assessment
- Allergen surveillance testing
- Supply chain assessment
- Allergen awareness training for front of house & kitchen staff
- Contaminant identification
- Problem solving & investigations
- Emergency Response Service