AWARENESS TRAINING · FOOD SAFETY

Food Allergen Control and Labelling Training (US FDA)

Self-paced online training (video) · English, with captions

Control and declare the nine major food allergens for the US market: FALCPA and the FASTER Act, how to label them, preventing cross-contact, label controls and Part 117 allergen controls.

WHO IT IS FOR

Food safety, quality and regulatory staff, production and packing supervisors, label and artwork teams, and exporters to the US who make, pack or label foods that contain or may meet a major food allergen.

WHAT YOU WILL LEARN

- Name the nine major food allergens and explain what FALCPA and the FASTER Act require
- Declare major food allergens correctly in the ingredient list or a Contains statement
- Identify allergen cross-contact risks in storage, production, rework and packing
- Set food allergen controls for cross-contact and labelling in a Part 117 food safety plan
- Use advisory statements only where they are truthful and never in place of controls
- Respond to an undeclared allergen, from correction to recall

PLANNED OUTLINE

1. Why allergens matter
2. Labelling the major allergens
3. Preventing cross-contact
4. Label controls
5. When things go wrong

PRICE
coming soon

DURATION
coming soon

FORMAT
Self-paced online training (video)

LANGUAGE
English, with captions

ACCESS
12 months

CERTIFICATE
Sterling Academy Certificate of Completion

Scan for the course page, prices and enrolment