Food safety

Allergen Management

One day to master allergens from the receipt of materials to the label, and avoid the recall. Moroccan and European regulations, GFSI standard requirements, cross-contact risk assessment, segregation, validated cleaning and validation of recipe changes: each point is applied to your products, your lines and your labels.

Duration : 1 day

Objectives

1. Identify the allergens to declare under Moroccan and European Union regulations
2. Assess cross-contact risk at each step, from receipt to packing
3. Define segregation, scheduling and validated cleaning measures
4. Apply a clear decision rule for precautionary labelling statements
5. Organise validation of changes to recipe, supplier or label

Programme

Day 1 — morning

• The fourteen allergens of European regulation and the Moroccan requirements that apply

• What IFS Food, BRCGS Food Safety and FSSC 22000 require on allergens

• Risk assessment: raw materials, processing aids, rework, dust, shared equipment

• Segregation, production scheduling, zoning, dedicated tools

Day 1 — afternoon (workshop)

• Validated cleaning: rapid tests, laboratory analysis, acceptance criteria

• Validating changes: new recipe, new supplier, new label

• Labelling, precautionary statements and label control on the line

• Workshop: your site’s allergen matrix, control plan and key messages for operators

Teaching methods

• Building the allergen matrix from your technical data sheets

• Group analysis of public recalls linked to an undeclared allergen

• Cross-checking labels and recipes across your range

• Bilingual materials to pass the training on to operators, in Darija or French

• Final quiz on allergens and labelling

Assessment and documents

Knowledge test at the end of the day, reaction survey at D+1. Numbered training certificate, verifiable online; training report and the allergen register drafted in the workshop handed to the company.

Bilingual materials for every participant; each classroom course comes with its digital twin on OmniLearn.

Good to know

Cleaning validation is covered in depth in “Cleaning and Disinfection: Plan, Validation, Verification”. This module is part of the food industry operator path, with hygiene, CCP monitoring and food defence.

Practical information

Duration	1 day
Group size	Groups of 6 to 12 participants, in-company
Format	In-company, face to face on your site
Language	French, Darija or English; bilingual materials
Funding	OFPPT special training contracts (TFP), GIAC, Maroc PME: we prepare the applications with you, at no extra cost.
Programme customisation	Programme adapted to your procedures, your equipment and your audience

Frequently asked questions

Does a “may contain” statement protect the company?

No. A precautionary statement does not replace risk control, and GFSI standards require it to rest on a documented assessment. Used everywhere, it narrows the choice for allergic consumers and worries the buyer. The course gives a decision rule.

Which regulation applies to our exported products?

That of the country of sale. For the European Union, the list of fourteen allergens and the labelling rules of the FIC Regulation apply; other markets have their own lists. The course compares these requirements with those of the Moroccan market for your products.

Who should attend the day?

Quality, production, R&D, purchasing and cleaning supervisors. Purchasing and R&D are as concerned as production: many incidents come from a supplier or recipe change that was not assessed.