



ALLERGEN WORKSHOP

You are invited to **REGISTER** now to participate in a practical Working Breakfast focusing on **ALLERGEN MANAGEMENT** hosted by the SA Chamber of Baking and presented by **FACTS**.

You will come away with enhanced knowledge and understanding of Allergens and how they affect your Industry, including:

- **The Medical Background on the DIFFERENCE between ALLERGIES and INTOLERANCES**
- **ALLERGENS and REGULATIONS**
 - Declaration, Verification and Validation (including an introduction to swabs)
- **ALLERGENS and the BAKING and MILLING INDUSTRY**
- **“SWABS” and their application**



- **The THEORY and PRACTICE of ALLERGEN TESTING and MANAGEMENT**
 - Risk assessment and Allergen Control in your facility
 - Common Allergen Controls needed in the Milling and Baking Industry
 - Testing Methods
 - Validation versus Verification (and if or when swabs can be used)

Respected Workshop Leaders from FACTS Food & Allergy Consulting & Testing Services:

- Gabrielle Jackson (B.Sc. Dietetics (Stellenbosch); and
- Comaine van Zijl (B.Tech Food Technology (*Cum Laude*))

DATE and TIME: Tuesday 30 July 2019 from 07h30 to 12h00

COST: R1 667,50 (including VAT)

VENUE: Emperors Palace (Julia Room), Jones Road, Kempton Park

To secure your place, please return the completed registration form (attached), together with proof of payment to the SA Chamber of Baking at info@sacb.co.za by no later than Wednesday 17 July 2019.