



The **Anaphylaxis** campaign
Helping people with severe allergies live their lives

Validation of cleaning to remove food allergens

In the light of members' questions about testing for allergens, we would like to bring your attention to work published recently by Campden BRI.

A new guide based on research at Campden BRI aims to help companies show that their cleaning procedures remove allergens.

“Validation of cleaning to remove food allergens” (Campden BRI Guideline No. 59) looks at the steps that have to be taken to demonstrate that the cleaning mechanisms used are effective. It does not discuss cleaning per se, but looks at what tests need to be done after the cleaning to show that allergens have been removed.

Options for sampling and examples of situations where these may apply are presented, including final product, swabs of surfaces, rinse and wash waters and air. Flowcharts are provided to describe the sequence of events in a cleaning validation, and to demonstrate what to do with analytical results. Appendices to the guideline document provide information to aid selection of the method of analysis for detecting food allergens and also discuss the limitations of what can be done.

The guideline is intended for use in all food operations. Although it is most applicable to food processors and manufacturers it will also be useful to those who advise food operations, such as local authority personnel and food safety consultants.

The document is not specifically aimed at catering services, but some of the principles are relevant.

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