



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

Managing allergens in the supply chain

“Food Manufacture” magazine has gathered together a group of experts in allergen management, testing, auditing and labelling to offer the food industry practical advice on managing allergens in the supply chain and avoiding recalls. The one-day conference will be held on February 4th at the Hallam Conference Centre, London W1W 6JJ.

The organisers have offered a discounted rate of £295 plus VAT (a saving of £100) for corporate members of The Anaphylaxis Campaign. This is the “early bird” rate that expired for the wider audience on December 4th.

The target audience is anyone interested in improving allergen management including technical and regulatory managers, factory managers, production, operations and supply chain managers, brand managers, product managers, ingredients suppliers and NPD managers.

Managing Allergens in the Food Supply Chain will address crucial issues including the lack of precautionary thresholds for allergens other than gluten, the effectiveness of current manufacturing standards and what represents best practice in risk assessment, labelling, sampling and analysis.

Key topics will include:

- Allergen-related recalls
- The forthcoming legislation on gluten labelling
- Regulatory and retailer requirements
- Best practice in risk assessment, labelling, sampling and analysis

Speakers include:

Stella Cochrane – Unilever
David Vagg – Assured Quality Solutions
Chun-Han Chan – the Food Standards Agency
Simon Flanagan – Reading Scientific Services Ltd
Chris Hodge – An allergen regulatory management expert
David Reading – representing The Anaphylaxis Campaign

For more information and to make a booking visit www.foodmanevents.co.uk. To get your discount, state that your company is a corporate member of The Anaphylaxis Campaign.

The event is produced by Food Manufacture, sponsored by Qadex and RSSL and supported by The Anaphylaxis Campaign, the Food and Drink Federation and the Society of Food Hygiene & Technology.