

ALLERGENS MANAGEMENT SYSTEM IN THE FOOD PRODUCTION

Vesna Gojkovic^{1*}, Zeljka Marjanovic-Balaban², Milan Vukic¹, Radoslav Grujić¹, Brane Novaković³

¹Faculty of Technology - Zvornik, University of East Sarajevo, Vuka Karadzica 30, East Sarajevo, Bosnia and Herzegovina

²Faculty of Forestry, University of Banja Luka, Stepe Stepanovića 73, Banja Luka, Bosnia and Herzegovina

³Development Agency EDA, Djure Jaksica 11, Banja Luka, Bosnia and Herzegovina

*e-mail: vesna.gojkovic@yahoo.com

Abstract

The share of the population that has symptoms of intolerance or allergic reactions to food is increasing. Having in mind diversity of food ingredients, consumers are increasingly demanding avoidance or clear labelling of these substances, thus a challenge faced by the producers and distributors of food products is great.

This paper presents a developed allergen management system in the production and packaging of powdered food products with different allergens contained. The key elements of established system are related to effective planning of production, cleaning of production lines, separation, and proper food product labelling.

Verification procedures for implemented allergen management system and possible cross-contamination was performed by ELISA method. The following ELISA methods were carried out: ridascreen 7100, veratox 8410, veratox 8470, respectively gluten, soya, and milk allergens. Established methods for the validation of allergen management system showed that the system is set up effectively.

Established verification procedures in the allergen management system confirm that system implementation is performed according to the defined plans and that with the application of other prerequisite programs, this system guarantees that the allergen contamination of food products is reduced to a minimum.

Key words: Food allergens, Allergen management, Prerequisite programs.