A timely opportunity for all sectors of the food industry to get the latest updates on the food information for consumers legislation as well as permitted nutrition and health claims. Food allergens and their mandatory labelling will be discussed in depth, concluding with some case studies on the management of food allergens in the manufacturing setting.

Food Labelling and Allergen Update

Imminent changes to food labels, including those relating to food allergens, explained

Wednesday, November 20th, 2013
Conference & Training Centre,
Teagasc Food Research Centre,
Ashtown, Dublin 15
8:30am – 3:15pm
This free seminar will provide the latest updates on new food labelling rules set out in the Food Information for Consumers Regulation (EU) No 1169/2011, as well as the most recent information on which nutrition and health claims are permitted in the EU. The labelling areas to be covered include general, origin and allergen labelling, as well as nutrition declarations. These will be discussed from both the UK/NI and ROI perspectives.

This event will also focus on food safety issues related to food allergens, how new labelling rules are likely to affect the food manufacturing and catering sectors north and south of the border.

Case studies on allergen controls in manufacturing settings will be presented by food industry representatives. These will present examples of real-life manufacturing operations, how personnel, ingredients and product flow are handled and the importance of segregation and other manufacturing control measures. There will be an opportunity to discuss the presentations and put questions to the speakers.

The seminar will be of interest to food manufacturers, retailers and the catering sector as well as enforcement officers.

**AGENDA**

08:30  Registration & Refreshments

09:00  Introduction
Declan Troy – Teagasc

09:10  Update of Labelling Changes required under the new Food Information for Consumers Regulation
Anne Marie Boland – Food Safety Authority of Ireland

09:40  Update of Labelling Changes required under the new Food Information for Consumers Regulation – UK/NI perspective
Mervyn Briggs – Food Standards Agency Northern Ireland

10:10  Nutrition & Health Claims
Edel Keaveney – Food Safety Authority of Ireland

10:30  Q&A

10:45  Coffee Break

11:20  Allergies, Sensitivities & Food Intolerances
Ruth Charles – Irish Food Allergy Network

11:40  Management of Food Sensitivities in the Catering Industry
James McIntosh – safefood

12:00  Challenges and Developments in Food Allergies
Michael Walker – Facilitator of the safefood Food Allergy & Food Intolerance Network

12:20  Sampling and Analysis for Food Allergens
Andrew Flanagan – Public Analyst Laboratory – Galway

12:40  Q&A

13:00  Lunch

13:45  Allergen Controls for Food Production
Ita White – Teagasc

14:15  Case studies – Allergen Controls in Manufacturing
Siobhan Lawless – The Foods of Athenry
John Cunningham – Epicom Ltd

14:45  Q&A and Closing Remarks

**TO REGISTER:**
Click here for the online registration form

**FOR FURTHER INFORMATION:**
Email: labellingupdate@fsai.ie or call: 01 8171 310
Click here for directions to Teagasc Food Research Centre